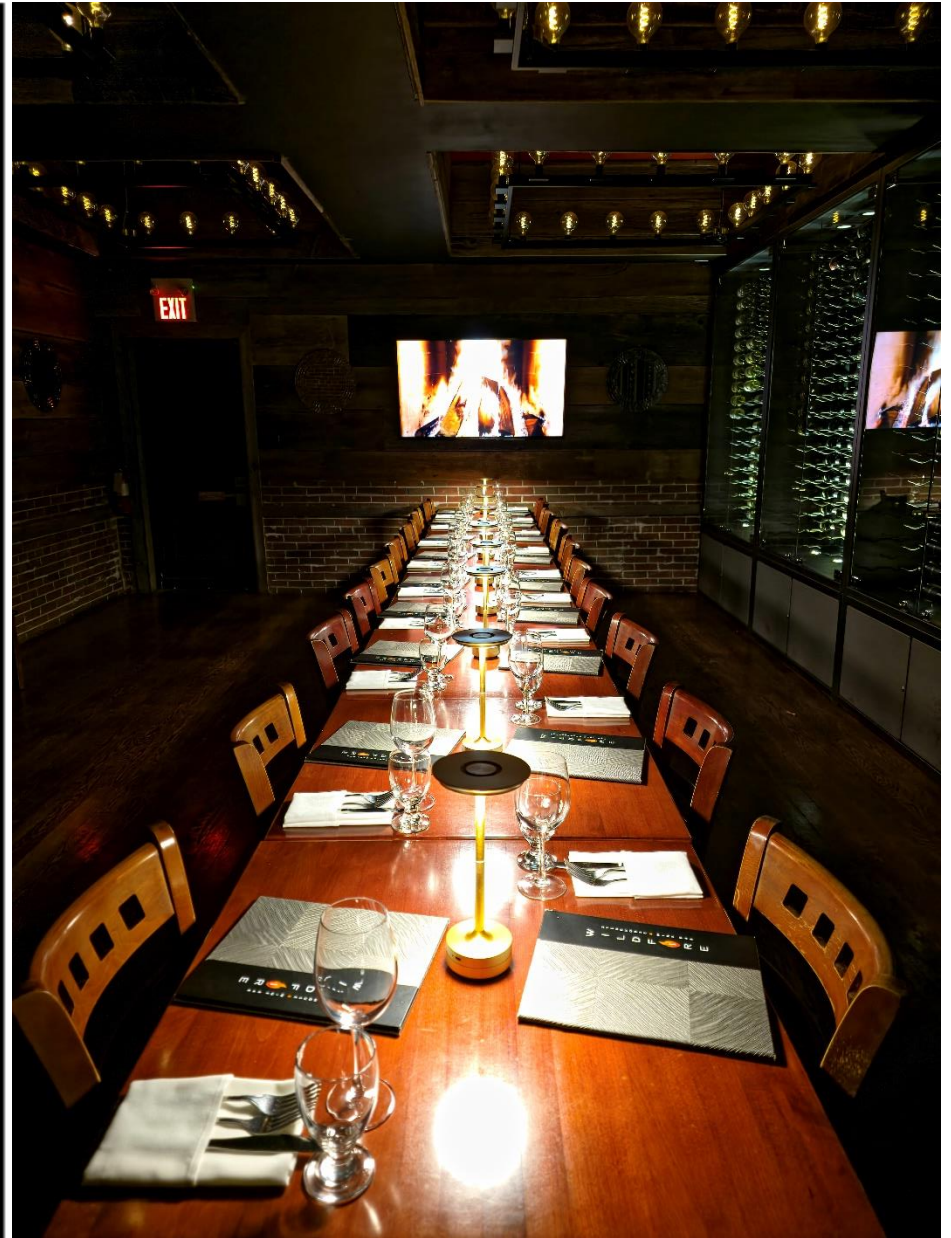
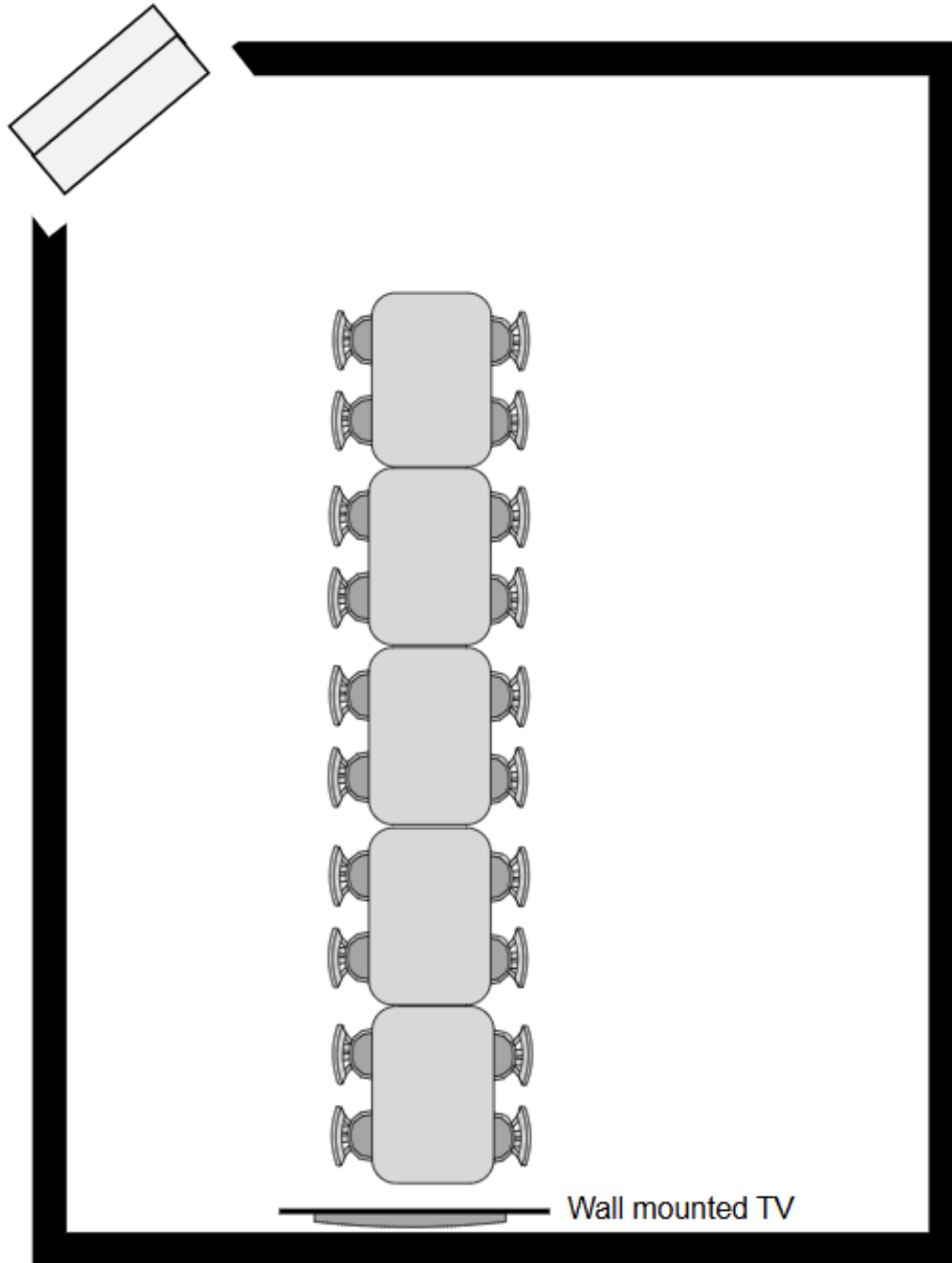
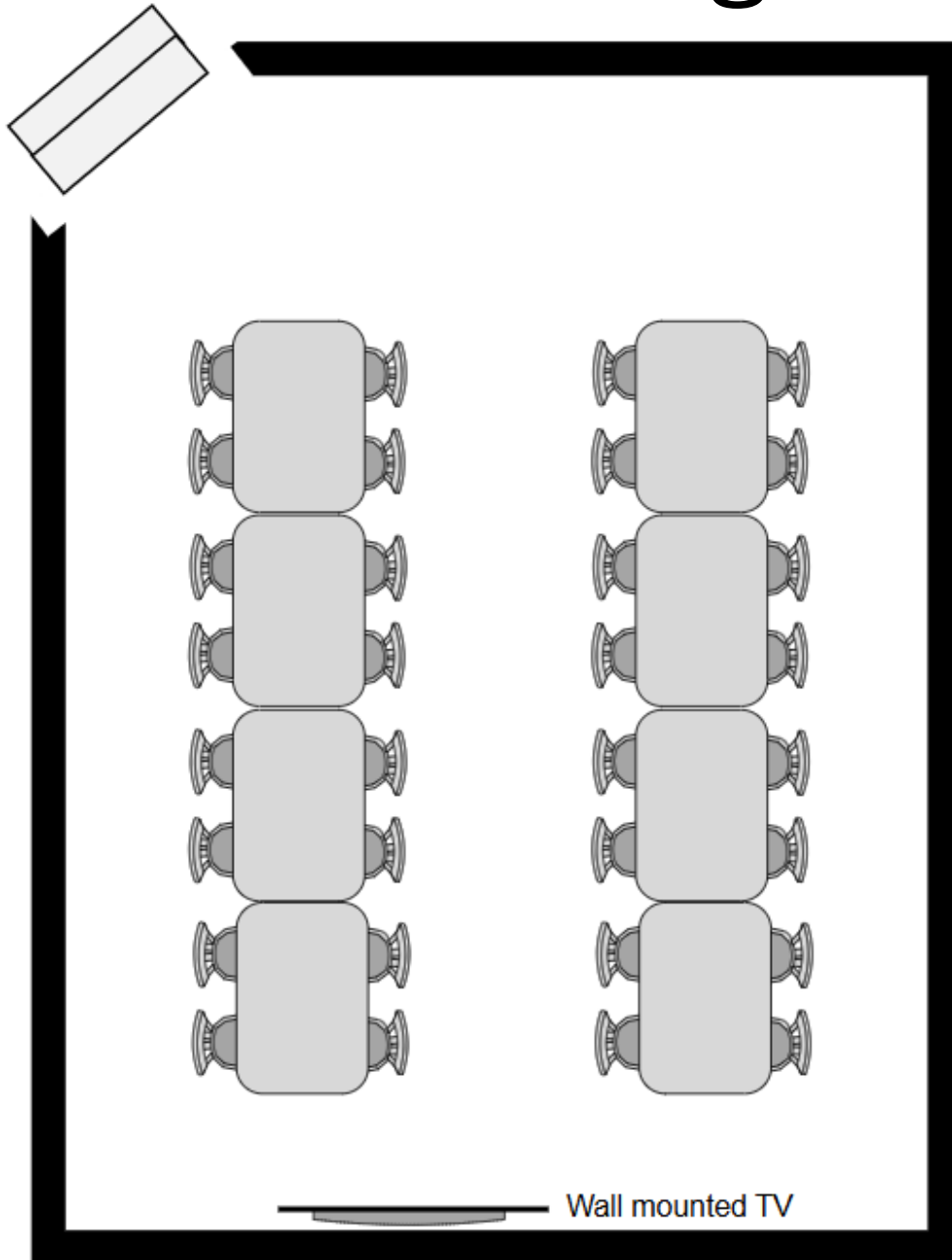


Private Room Table Layouts

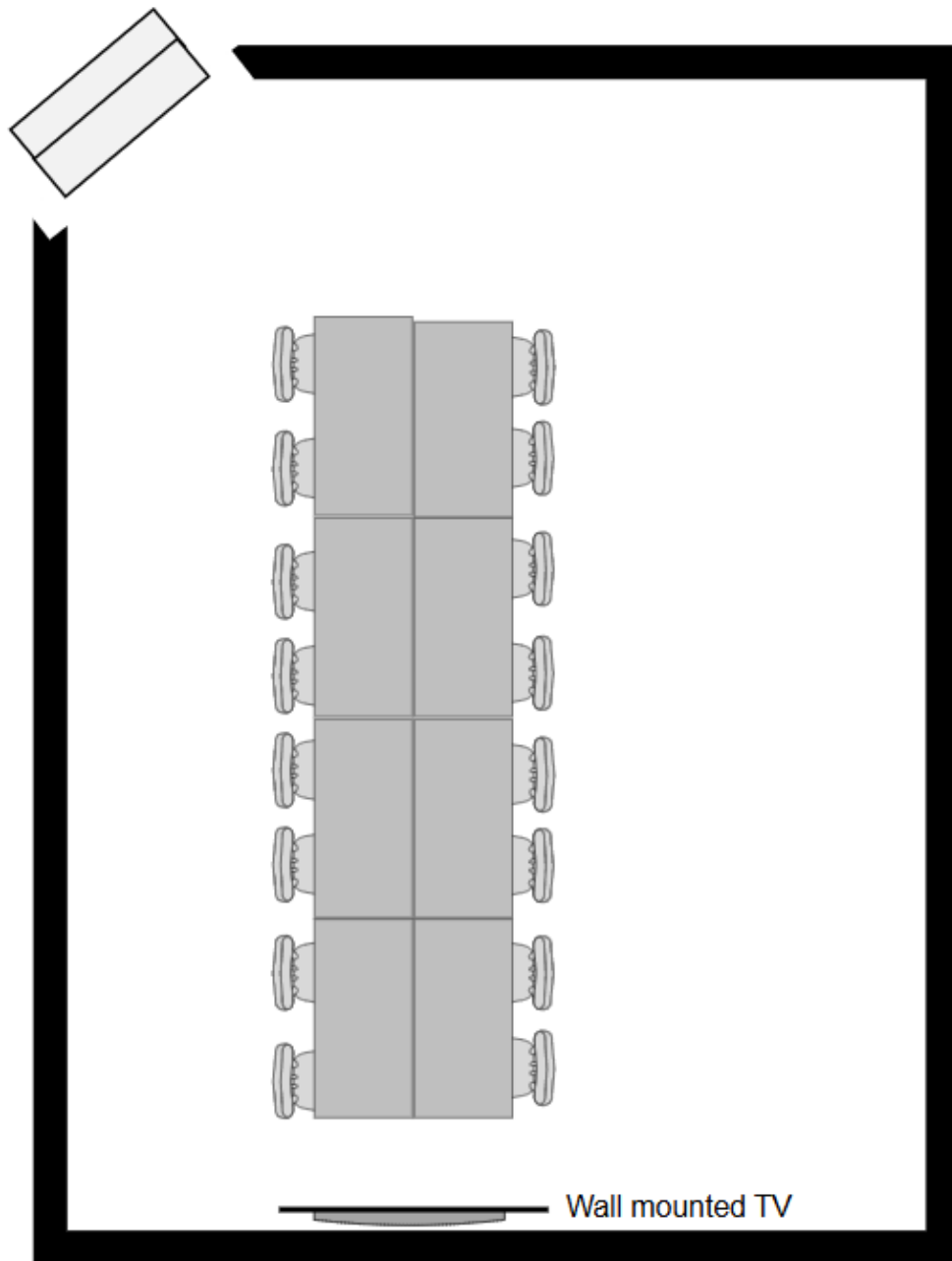
1 Long Table (20 guests max)



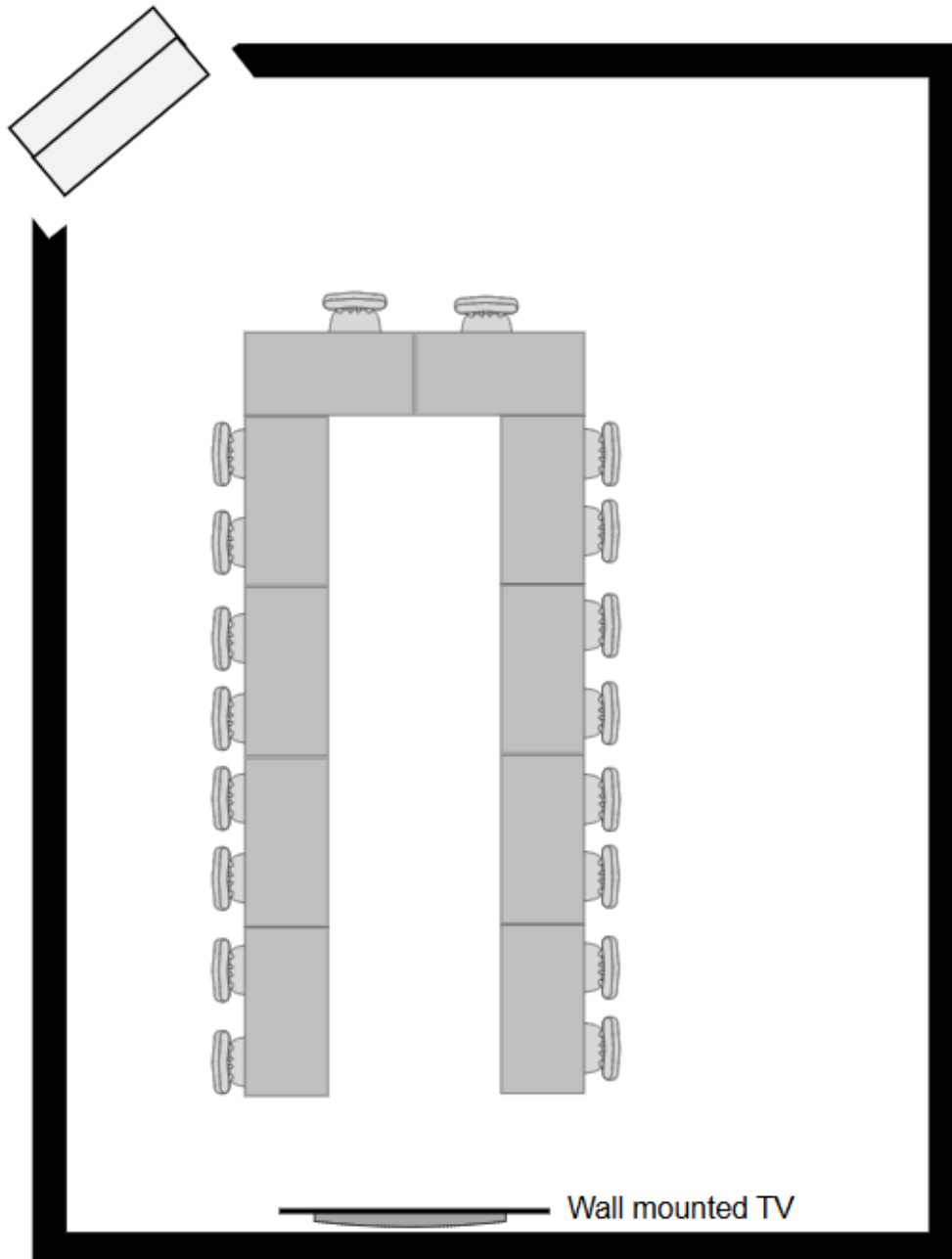
2 Long Tables (32 guests max)



Boardroom Style (16 guests max)



U Shape Layout (18 guests max)



W I L D F R E

DINNER MENU 1

THREE COURSE MEAL \$75/GUEST

STARTERS

SEASONAL SOUP

Chef's choice based on seasonal availability

WILDFIRE HOUSE SALAD **VE**

Organic greens, bell pepper, red onion, cucumber, tomato, and sundried tomato topped with crumbled goat cheese. Tossed in a herb vinaigrette

MAINS

PAN SEARED CHICKEN BREAST WITH SHRIMP SKEWER **GF**

Pan seared skin-on chicken breast finished with Piri Piri sauce Served with a garlic shrimp brochette, seasonal vegetables and garlic mashed potatoes

NEW YORK STRIPLOIN **GF**

12oz char-grilled steak seasoned with our signature Wildfire seasoning blend. Served with seasonal vegetables and choice of side.

RICOTTA TRUFFLE GNOCCHI **VE**

Gnocchi in a roasted garlic butter sauce with spinach and mushrooms. Finished with grated Parmesan cheese and a drizzle of truffle oil. Served with garlic bread.

ATLANTIC SALMON **GF**

Atlantic salmon baked with a pesto Parmesan crust. Served with seasonal vegetables and garlic mashed potatoes

DESSERT

NEW YORK CHEESECAKE **VE**

Ultimate creamy cheesecake served with fruit coulis and fresh fruit garnish

CARROT CAKE **VE**

Spice laden cake with crushed pineapple, coconut and walnuts, filled and topped with cream cheese icing. Topped with coconut, walnuts and white chocolate drizzle. Toasted almonds skirt the side

(Vegan and Gluten Free desserts available upon request)

Filtered still & Sparkling water and soft drinks included

Price is subject to all applicable sales tax (13%) and gratuity (18%)

Prices and items subject to change without notice based on item availability

1 bill per party (no separate billing)

DINNER MENU 2

THREE COURSE MEAL **\$89/GUEST**

STARTERS

SHRIMP MARTINI GF

Tiger shrimp, served with house-made citrus infused cocktail sauce

VERY CHEESY GARLIC BREAD VE

Bread dripping with garlic butter and oozing with melted cheese. Served with house-made creamy Caesar dipping sauce

WILDFIRE SIGNATURE GRILLED CAESAR SALAD

*Grilled romaine heart, house-made bacon bits, micro croutons, Grana Padano.
Served with house-made creamy Caesar dressing*

MAINS

12 oz RIB EYE STEAK with a SHRIMP SKEWER GF

*Served with a garlic shrimp skewer, seasonal vegetables and garlic mashed potatoes
Upgrade to 22oz Bone-In Rib Steak for \$25*

MIXED GRILL GF

Pan seared Piri piri chicken breast and ½ rack of ribs. Served with seasonal vegetables and garlic mashed potatoes

PAN SEARED AHI TUNA GF

Sesame crusted Tuna pan seared, served with hoisin citrus sauce, seasonal vegetables and garlic mashed potatoes.

PORTOBELLO RAVIOLI VE

Portobello filled ravioli with sautéed mushrooms in a light wild mushroom cream sauce. Finished with a light drizzle of truffle oil

DESSERT

CARROT CAKE VE

Spice laden cake with crushed pineapple, coconut and walnuts, filled and topped with cream cheese icing. Topped with coconut, walnuts and white chocolate drizzle. Toasted almonds skirt the side

BAILEY'S IRISH CREAM CHEESECAKE VE

White chocolate Irish cream mousse on top of a chocolate cookie graham base and finished with white chocolate shavings with drizzles of dark chocolate and coffee syrups

(Vegan and Gluten Free desserts available upon request)

Filtered still & Sparkling water and soft drinks included

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DINNER MENU 3

THREE COURSE MEAL \$95/GUEST

STARTERS

WILDFIRE'S OWN FRENCH ONION SOUP

A freshly prepared favourite made from rich beef stock with caramelized sweet onions and a rich layer of blended cheeses

HEIRLOOM BEET SALAD **GF, VE**

Organic greens pickled red onion, and fresh heirloom beets in a red wine vinaigrette. Topped with crumbled goat cheese, roasted pumpkin seeds and a balsamic glaze

CALAMARI FRITTI

Cornmeal crusted, served with red pepper aioli

MAINS

7oz FILET MIGNON WITH SHRIMP SKEWER **GF**

Served with a garlic shrimp skewer, seasonal vegetables and garlic mashed potatoes

Upgrade to a 10oz Filet \$10

PAN SEARED BLACK COD **GF**

Black Cod lightly seared and topped with a fragrant lemon dill butter sauce. Served with seasonal vegetables and garlic mashed potatoes.

DUCK BREAST **GF**

Seared duck breast with an orange ginger glaze. Served with seasonal vegetables and honey roasted potatoes

RICOTTA TRUFFLE GNOCCHI **VE**

Gnocchi in a roasted garlic butter sauce with spinach and mushrooms. Finished with grated Parmesan cheese and a drizzle of truffle oil. Served with garlic bread.

DESSERT

CRÈME BRULEE **VE**

Traditional homemade vanilla custard using Madagascar vanilla beans

BAILEY'S IRISH CREAM CHEESECAKE **VE**

White chocolate Irish cream mousse on top of a chocolate cookie graham base and finished with white chocolate shavings with drizzles of dark chocolate and coffee syrups

CARROT CAKE **VE**

Spice laden cake with crushed pineapple, coconut and walnuts, filled and topped with cream cheese icing. Topped with coconut, walnuts and white chocolate drizzle. Toasted almonds skirt the side

(Vegan and Gluten Free desserts available upon request)

Filtered still & Sparkling water and soft drinks included

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W I L D F R E

DINNER MENU 4

FOUR COURSE MEAL **\$120/GUEST**

ADD
CANAPES \$20 PER PERSON
(5 Pieces)
(SEE CANAPE MENU)

STARTERS

WILDFIRE'S OWN FRENCH ONION SOUP

A freshly prepared favourite made from rich beef stock with caramelized sweet onions and a rich layer of blended cheeses

SHRIMP MARTINI

Tiger shrimp, served with house-made citrus infused cocktail sauce

SALADS

HEIRLOOM BEET SALAD GF, VE

Organic greens pickled red onion, and fresh heirloom beets in a red wine vinaigrette. Topped with crumbled goat cheese, roasted pumpkin seeds and a balsamic glaze

WILDFIRE SIGNATURE GRILLED CAESAR SALAD

*Grilled romaine heart, house-made bacon bits, micro croutons, Grana Padano.
Served with house-made creamy Caesar dressing*

MAINS

SURF & TURF GF

7oz filet mignon and lobster tail served with seasonal vegetables and garlic mashed potatoes

Upgrade to a 10oz Filet \$10

12 oz RIB EYE STEAK WITH TWIN SHRIMP BROCHETTES GF

Served with seasonal vegetables and garlic mashed potatoes

Upgrade to 22oz Bone In Rib Steak for \$25

LOBSTER DINNER GF

Two butter poached lobster tails served with drawn garlic butter. Accompanied by seasonal vegetables and garlic mashed potatoes

LAMB RACK GF

New Zealand Spring lamb grilled to a chef's suggested medium temperature served with seasonal vegetables and honey roasted potatoes

RICOTTA TRUFFLE GNOCCHI VE

Gnocchi in a roasted garlic butter sauce with spinach and mushrooms. Finished with grated Parmesan cheese and a drizzle of truffle oil. Served with garlic bread.

DESSERT

CRÈME BRULEE VE

Traditional homemade vanilla custard using Madagascar vanilla beans

BAILEY'S IRISH CREAM CHEESECAKE VE

White chocolate Irish cream mousse on top of a chocolate cookie graham base and finished with white chocolate shavings with drizzles of dark chocolate and coffee syrups

CARROT CAKE VE

Spice laden cake with crushed pineapple, coconut and walnuts, filled and topped with cream cheese icing. Topped with coconut, walnuts and white chocolate drizzle. Toasted almonds skirt the side

(Vegan and Gluten Free desserts available upon request)

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W I L D F R E

CANAPES

BRUSCHETTA *VE*

*Basil, garlic and plum tomatoes, shaved
parmesan on a toasted crostini*

SPRING ROLLS *V, DF*

*Vegetarian Spring rolls served with sweet
Thai chili sauce*

BRIE WITH BACON PLUM JAM on a CROSTINI *VE*

*A toasted crostini topped with sliced brie and
house made bacon plum jam*

MINI TWICE BAKED POTATO *VE, GF*

*Mini potato filled with cheesy garlic mashed,
chives, and sour cream, topped with
melted cheese*

CAPRESE SKEWERS *V, GF*

*Cherry tomatoes, basil, and mozzarella drizzled
with a balsamic glaze*

ASPARAGUS WRAPPED IN PHYLLO *VE*

*Buttery phyllo sprinkled with grated parmesan is
wrapped around tender asparagus spears*

ASIAN PORK DUMPLINGS *DF*

*(Vegetarian Dumplings available)
Served with sweet Thai chili sauce*

MINI HAM & CHEESE QUICHE

*Traditional quiche with ham, cheese and
green onions.*

CHICKEN SKEWER *GF*

*Lemon and herb marinated chicken slices,
brushed with house made Piri Piri sauce*

MEATBALLS WITH CHIMICHURRI *GF, DF*

Baked beef meatball with fresh herb chimichurri

KOREAN BBQ STRIPLOIN SKEWER *GF, DF*

*Slices of New York striploin marinated with
Korean flavours*

WAGYU SLIDER

*A mini-Wagyu burger topped with
marble cheese*

SHRIMP COCKTAIL *GF, DF*

*Chilled shrimp served with citrus infused house-made
cocktail sauce*

LEMON BUTTER SALMON BROCHETTE *GF*

*Skewered salmon baked and glazed with lemon
infused garlic butter*

CRAB STUFFED MUSHROOM

*Garlic roasted mushroom filled with a blend of
crabmeat, caramelized onions, cream cheese and
smoked cheddar. Topped with herbed panko crumbs*

SHRIMP & MELON WRAPPED in PROSCIUTTO *GF, DF*

\$2 Surcharge per piece

*Slices of marinated shrimp and melon wrapped in
prosciutto. Served with a balsamic dressing
for dipping*

SHRIMP IN A PHYLLO CUP

\$2 Surcharge per piece

*Shrimp, cream cheese, white wine, cheddar and thyme
baked in miniature phyllo cups*

LAMB LOLIPOPS *GF, DF*

\$7 Surcharge per piece

*Frenched lamb chops, grilled with our Wildfire
signature seasoning*

\$4/Piece

(10pc minimum)

**30 pieces combined
minimum**

Price is subject to all applicable sales tax (13%) and gratuity (18%)

Prices and items subject to change without notice

1 bill per party (no separate billing)