

Wedding Packages

Canadian Warplane Heritage Museum Catering



Effective October 2026



Wings of Silver

\$170 per guest including Standard Open Bar
\$185 per guest including Premium Open Bar
\$145 per guest plus \$200 setup fee including Cash Bar

Salad

Your choice of one of the following:

Caesar Salad **or** Chef's House Salad (VG, V, GF, DF)

Pasta

Penne in Signature Marinara, Alfredo, or Rosé Sauce (VG)

Starch

Your choice of one of the following:

Herb Roasted Mini Red Potatoes (VG, GF) **or** Garlic Mashed Potatoes (VG, GF)

Protein

Your choice of two of the following:

Oven Roasted Beef Sirloin with Au Jus and Roasted Cipollini Onions

Chicken Supreme in a Tarragon Mushroom Velouté Sauce (Can be made GF)

Salmon with a Soy Honey Garlic Glaze, Garnished with Scallions and Sesame Seeds (GF, V, DF)

**Vegetarian options available upon request*

Accompanied by

Soft Dinner Rolls (VG, DF)

Seasonal Vegetable Medley (VG, GF)

Dessert

Your choice of one of the following:

Individual Sweet Trays with Berries (VG) **or** Red Velvet Cake

VG: Vegetarian, **V:** Vegan, **DF:** Dairy Free, **GF:** Gluten Free

Wedding Cake is subject to a \$60 cutting fee

**Prices and menu items are subject to change.*

Special dietary needs can be accommodated upon request (Additional fees may apply)

Donations to the museum are appreciated.



Wings of Gold

\$180 per guest including Standard Open Bar

\$200 per guest including Premium Open Bar

Hors d'Oeuvres Station

Your choice of two of the following:

Cheese and Cracker Platter (VG), Chicken Skewers with Tzatziki Sauce (GF),
Maple Whiskey BBQ Glazed Meatballs (GF, DF), Mini Beef Wellingtons, Spinach Arancini (VG),
Bruschetta (DF, VG, V), Vegetable Tray (VG, V, DF, GF), Caprese Skewers (VG, GF)

Salad

Your choice of one of the following:

Caesar Salad, Chef's House Salad (VG, V, GF, DF) **or** Apple Pecan Mixed Green Salad (VG, GF)

Pasta

Your choice of one of the following:

Penne in a Signature Marinara, Alfredo, or Pesto Marinara (VG)

Cheese Ravioli in a Caramelized Onion Rosé Sauce (VG)

Starch

Your choice of one of the following:

Roasted Rosemary & Garlic Fingerling Potatoes (VG, GF) **or** Garlic Mashed Potatoes (VG, GF)

Protein

Your choice of two of the following:

Braised Beef Short Rib with a Red Wine Demi, Garnished with Fresh Parsley & Lemon Zest (GF, DF)

Roasted Chicken Supreme with a Blistered Cherry Tomato Mascarpone Marsala Cream Sauce (GF)

Arctic Char in a Maple Dijon Glaze Garnished with Green Scallions (VG, GF)

**Vegetarian options available upon request*

Accompanied by

Soft Dinner Rolls (VG, DF), Seasonal Vegetable Medley (VG, GF)

Dessert

Your choice of one of the following:

Individual Sweets Trays with Berries (VG) **or** Basque Cheesecake

**Gluten Free and Vegan options available upon request*

**Substitutions from Wings of Silver Package are permitted*

VG: Vegetarian, **V:** Vegan, **DF:** Dairy Free, **GF:** Gluten Free

Wedding Cake is subject to a \$60 cutting fee

**Prices and menu items are subject to change.*

Special dietary needs can be accommodated upon request (Additional fees may apply)

Donations to the museum are appreciated.



Wings of Platinum

\$230 per guest including Premium Open Bar

Hors D'Oeuvres

Your choice of three of the following:

Mini Beef Wellingtons, Chicken Skewers (GF), Maple Whiskey BBQ Glazed Meatballs (GF, DF), Sausage Rolls, Mushroom Tarts, Spinach Arancini (VG), Bruschetta (DF, VG, V), Vegetable Tray (VG, V, DF, GF), Caprese Skewers (VG, DF)

Salad

Your choice of two of the following:

Caesar Salad, Chef's House Salad (VG, V, GF, DF), Pomegranate & Goat Cheese Salad (VG, GF)

Pasta

Your choice of one of the following:

Cavatappi Noodles in a Red, Pesto Cream, or Rosé Sauce (GF pasta available upon request)

Butternut Squash Ravioli in a Sage Cream Sauce (VG)

Starch

Your choice of one of the following:

Roasted Rosemary & Garlic Fingerling Potatoes (VG, GF), Garlic Mashed Potatoes (VG, GF), Fondant Potatoes

Protein

Your choice of two of the following:

Prime Rib Station with all accompaniments

Horseradish, Demi Glaze, Yorkshire Pudding (GF except for Yorkshire Pudding)

Roasted Chicken Supreme with Your Choice of Sauce (GF)

Tarragon Mushroom Velouté Sauce (can be made GF) or Blistered Cherry Tomato Mascarpone Marsala Cream Sauce (GF)

Black Cod with a Miso Truffle Sauce, Garnished with Sesame Seeds and Crispy Vermicelli

*Vegetarian options available upon request

Accompanied by

Soft Dinner Rolls (VG, DF), Seasonal Vegetable Medley (VG, GF)

Dessert

Your choice of one of the following:

Individual Sweets Trays with Berries (VG), Crème Brûlée, or Strawberry Champagne Cheesecake

Lancaster Late Night Buffet

Antipasto Stationary Display

Artisan Cheese, Cured Meats, Preserves, Mixed Olives, Freshly Baked Baguettes and Crostinis, Herb Infused Butter, Specialty Mustards, Chutney, House-Made Pickles, and Pickled Vegetables

*Substitutions from Wings of Silver and Wings of Gold Packages are permitted

VG: Vegetarian, **V:** Vegan, **DF:** Dairy Free, **GF:** Gluten Free

Wedding Cake Cutting Fee included

*Prices and menu items are subject to change.

Special dietary needs can be accommodated upon request (Additional fees may apply)

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Champagne Toasts

\$12 per guest



Standard Bar Service

Wings of Silver & Wings of Gold Options

6.5 Hours of Service (5PM – 12AM) Last Call at 11:30 PM

1 Bottle of Red Wine and 1 Bottle of White Wine Per Table

Konzelmann Wine Options - White: Chardonnay, Pinot Grigio; Red: Baco Noir, Merlot

Beer - A Generous Selection of Domestic and Imported Beers

Spirits - Bacardi White Rum, Tito's Vodka, Canadian Club Rye, Gordon's Dry Gin

Coolers and Non-Alcoholic Options Available

Bartender's Choice of one Specialty Cocktail included with Standard Bar Service



Premium Bar Service

Included with Wings of Platinum Option

Maximum 6.5 Hours of Premium Bar Service (5PM – 12AM) Last call at 11:30 PM

Includes Standard Bar Service Plus:

Konzelmann Wines - White: Sauvignon Blanc, Riesling; Red: Pinot Noir, Cabernet Sauvignon

Beer - Lancaster Lager (locally brewed)

Spirits - Bacardi Gold Rum, Jack Daniel's, St-Rémy Brandy, J&B Scotch, Aviator Gin **or** Empress Gin

Caesars Available

Bartender's Choice of two Specialty Cocktails included with Premium Bar Service

Please note that we do not offer shots or drinks neat/on the rocks



Wedding Ceremonies

We can facilitate wedding ceremonies in the aircraft hangar after 5 PM with a booked reception for an additional \$800.

Includes basic white, black, or ivory chair covers.



Weddings and Corporate Events

All options include the following:

Basic table linens for all tables with coordinating colour linen napkins.

All required staffing, china, cutlery, and glassware.

Linen upgrades are available. (Additional fees may apply)

No outside food or drinks permitted; special consideration given to cultural dishes.

Children 3-10 years old will be half price based on cash bar option.

Prices and menu items are subject to change.

Special dietary needs can be accommodated upon request with prior notice. (Additional fees may apply)

Donations to the museum are appreciated.