



BLU LEGACY
CONVENTION CENTRE

WEDDING PACKAGES



Paving the way for unmatched hospitality, the Blu Legacy Convention Centre is the perfect place to stage your next event.

We pride ourselves on offering value, flexibility, and outstanding choices when it comes to our wedding packages.

Our wedding packages span a variety of price points - whatever your wedding calls for, we've got your needs covered.

Just relax and enjoy your party while the Blu Legacy team transforms your wedding into a culinary experience, with delectable hors d'oeuvres, mouth-watering mains, and satisfying sweets.

Package Inclusion

Event coordinator
Head table
Guest tables & chairs
Microphone & podium
Stage
Floor Length White tablecloth and white linen napkins
Cutlery & glassware
Selection of two hot/cold hors d'oeuvres during cocktail hour
Selection of two late night snacks
Cake Table | Gift Table
Cake cutting fee waived
Free outdoor parking

Bridal Suite including snacks + beverages
+\$500



PLATED DINNER

\$95 per person | Minimum 100 guests

Three-Course Menu

Please select a starter, entrée, and a dessert
All plated dinners include; Dinner rolls & butter &
Freshly brewed coffee and tea

STARTER (select one)

Cream of Wild Mushroom
Parmesan, crouton

Creamy Roasted Tomato
Mozzarella, crouton

Butternut Squash
Chives, Toasted Pepitas

Mixed Green Salad
*Mixed green, Cucumber ribbons,
Cherry Tomato, Shaved Carrot,
Creamy Mustard Dressing*

Portobello Salad
*Baby Spinach, Portobello
Mushroom, Fried Onion,
Walnut, Fresh Cranberry,
Feta Cheese, Balsamic
Dressing*

Blu Caesar
*Crips inner romaine, Finely
Grated Parmesan Cheese,
Smoked Bacon Bits, Crispy
Garlic Crouton, Lemon,
Caesar Dressing*

Fattoush Salad +2
*Romain Lettuce, Tomatoes,
Cucumbers, Reddish, Shaved
Red onions, Green onions,
Thyme, Zaatar, Sumac,
fried Crunchy Pita Bread,
Pomegranate Molasses,
House Dressing*

ENTRÉE (select one)

Maple Salmon Filet
*Maple Syrup, Spice-Roasted
Baby Potatoes*

Peppercorn Top Sirloin
Peppercorn sauce, Portobello Rice

Braised Beef Short Ribs
*Rich and Flavorsome Red Wine Sauce,
Creamy Mashed Potatoes*

Tandoori Chicken
*Boneless Chicken Thigh, Pulao Basmati
Rice, Caramelized Onions & Red Peppers*

Chicken Escalope Alfredo
*Roasted Asparagus, Spice-Roasted Baby
Potatoes*

Risotto aux Saint-Jacques
*Risotto Rice Flamed with White Wine,
Scallops, Vegetables
*Replace Scallop with Portobello
Mushrooms for Vegetarian*

Ricotta Chicken
*Stuffed with spinach, Parma Ham,
ricotta cheese, white wine sauce*

Seafood Linguini
*Shrimps, Scallops, Bell Peppers,
Creamy Rosé Sauce*

Eggplant Parmesan
*Deep-Fried Eggplant, Pomodoro,
Parmesan & Mozzarella Cheese*

DESSERT (select one)

Insane Cheesecake with Oreo
*A fudgy chocolate base filled with cheeseke
made with real Oreo Chunks*

Pistachio & White Chocolate
Blondie
*A deliciously unique "olive oil" blondie
loaded with chunks of addictive pistachio
topped with white chocolate mirror*

Carrot Caramel Cheesecake
*Luscious Cheesecake filled with chunks of
signature carrot cake*

Crazy Brownie (vegan)
*The most decadent fudge topped with a
generaous drizzle of
delicious chocolate ganache*

UPGRADE YOUR GUESTS EXPERIENCE

Jumbo Shrimp 14
Garlic butter

Lobster Tail 25

Scallop 12

King Crab

*All food & beverages is subject to an administration fee plus HST.
Please inform us if there are any dietary restrictions. Not all ingredients are listed.



PLATED DINNER

\$110 per person | Minimum 100 guests

Four-Course Menu

Please select a soup, salad, one entrée, and a dessert

All plated dinners include; Dinner rolls & butter &

Freshly brewed coffee and tea

SOUP (select one)

Cream of Wild Mushroom **v**
Parmesan, crouton

Creamy Roasted Tomato **v**
Mozzarella, crouton

Butternut Squash **v**
Chives, Toasted Pepitas

Mulligatawny **v** 

Chicken Noodle
crouton

ADD A STARTER? MAKE IT A 5 COURSE MEAL

Salmon Tartare **+12**
câpre, cucumber, lime juice, pineapple soya

Steak Tartare **+14**
*Soya, green onion, lime,
moutarde a l'ancienne, walnut*

Ceviche **+12**
*Shrimp, Scallop, Lime, Jalapeno zest,
Green onion*

Porto Shrimp **+ 14**
Shrimp, Cream, Porto, Dijon Mustard

Seared Scallops **+14**
Pear Purée & Garlic Butter

Lobster Bourignon **+14**
Mozzarella Cheese, Garlic Buter

SALAD (select one)

Mixed Green Salad
*Mixed green, Cucumber ribbons, Cherry
Tomato, Shaved Carrot, Creamy Mustard Dressing*

Portobello Salad
*Baby Spinach, Portobello Mushroom, Fried Onion,
Walnut, Fresh Cranberry, Feta Cheese, Balsamic
Dressing*

Fruit Kale Salad
*Kale, Arugula, Quinoa, Strawberry, Grapefruit,
Walnut, Pomegranate Seeds, Sweet Mustard Dressing*

Blu Caesar
*Crips inner romaine, Finely Grated Parmesan Cheese,
Smoked Bacon Bits, Crispy Garlic Crouton, Lemon,
Caesar Dressing*

Beef Carpaccio Salad **+3**
*Arugula, Shaved Raw Meat, Shaved Red onions,
Chives, Capers, Parmesan Flake, Palmito*

Fattoush Salad **+2**
*Romain Lettuce, Tomatoes, Cucumbers, Reddish,
Shaved Red onions, Green onions, Thyme, Zaatar,
Sumac, fried Crunchy Pita Bread,
Pomegranate Molasses, House Dressing*

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ENTRÉE *(select one)*

Roasted Filet mignon

Peppercorn Au jus, Creamy Baked Mashed Potatoes

Maple Salmon Filet

Maple Syrup, Spice-Roasted Baby Potatoes

Montreal Steak Spice Top Sirloin

Creamy Porto Sauce, Portobello Rice

Braised Lamb Shank

*Rich and Flavorsome Red Wine Sauce,
Creamy Mashed Potatoes*

Braised Beef Short Ribs

*Rich and Flavorsome Red Wine Sauce,
Creamy Mashed Potatoes*

Tandoori Chicken

*Boneless Chicken Thigh, Pulao Basmati Rice,
Caramelized Onions & Red Peppers*

Chicken Escalope Alfredo

Roasted Asparagus, Spice-Roasted Baby Potatoes

Risotto aux Saint-Jacques

*Risotto Rice Flamed with White Wine, Scallops, Vegetables
Replace Scallop with Portobello Mushrooms for Vegetarian

Ricotta Chicken

*Stuffed with spinach, Parma Ham, ricotta cheese,
white wine sauce*

Sushi & Steak

Roasted Top Sirloin, Rainbow Roll

Seafood Linguini

Shrimps, Scallops, Bell Peppers, Creamy Rosé Sauce

Halibut

Spice-Roasted Baby Potatoes, Leek, Leek sauce

Eggplant Parmesan

*Deep-Fried Eggplant, Pomodoro, Parmesan & Mozzarella
Cheese*

UPGRADE YOUR GUESTS EXPERIENCE

Jumbo Shrimp **14**

Garlic butter

Lobster Tail **25**

Scallop **12**

King Crab

DESSERT *(select one)*

Insane Cheesecake with Oreo

*A fudgy chocolate base filled with cheese made with
real Oreo Chunks*

Over-the-Top Flourless Chocolate Truffle

Chocolate Truffle made with rich caramel and lods of walnuts

Pistachio & White Chocolate Blondie

*A deliciously unique "olive oil" blondie loaded with chunks of
addictive pistachio topped with white chocolate mirror*

Carrot Caramel Cheesecake

Luscious Cheesecake filled with chunks of signature carrot cake

Tartufo - Pistachio

*Frozen pistachio and almond ice cream wrapped in ground
pistachio*

Crazy Brownie (vegan)

*The most decadent fudge topped with a generous drizzle of
delicious chocolate ganache*

*All food & beverages is subject to an administration fee plus HST.

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Hors D'oeuvres *(select four | 4 pcs pp total)*

Cold

Bruschetta bites

Diced tomatoes and red onions, parsley

Caprese Kababs

Cherry Mozzarella balls, Cherry tomato, Basil

Antipasto

Peach Prosciutto, cream cheese

Smoked Salmon

Cream Cheese

Shrimp

Cocktail Sauce

Chicken Pita Bites

garlic mayo, pickles, mini pita

Kibbeh Bites

Kibbeh with Labne

Hot

Chicken Bites

Aioli Sauce

Coconut Shrimp

Teriyaki

Meatballs

Teriyaki, sesame seeds

Scallop

Seared

Butternut Chorizo

Butternut Squash & Chorizo

Spring Roll

Vegetable

Late Night Snack *(select two)*

Pizza station

Cheese & pepperoni

Poutine Station

Taco Station

Beef

Wing Station

Choice of two sauces

Slider Station