

THE BUTTERNUT TREE

Host your next event at The Butternut Tree. From elegant weddings to corporate gatherings and private celebrations, our riverside setting, refined Canadian cuisine, and warm hospitality create an unforgettable experience tailored to you.



2026

EVENT MENUS

MENU A

4-COURSE MENU | \$110

COURSE ONE – SET SOUP/SALAD SELECTION

COURSE TWO – SET APPETIZER/SOUP/SALAD SELECTION

COURSE THREE – SELECT 2 ENTRÉE DISHES

Guest's orders taken day of event when a choice is available

COURSE FOUR – SET DESSERT SELECTION

MENU B

3-COURSE MENU | \$95

COURSE ONE – SET APPETIZER/SOUP/SALAD SELECTION

COURSE TWO – SELECT 2 ENTRÉE DISHES

Guest's orders taken day of event when a choice is available

COURSE THREE – SET DESSERT SELECTION

MENU C

3-COURSE MENU | \$85

COURSE ONE – SET APPETIZER/SOUP/SALAD SELECTION

COURSE TWO – SET ENTRÉE SELECTION

COURSE THREE – SET DESSERT SELECTION



PLATED DINNER MENU





SALAD

Gem Lettuce Salad

Lemon Ricotta, Shaved Crisp Vegetables,

Fresh Herbs, Lemon Thyme Vinaigrette

(gf)

Poached Pear Salad

Frisee, Goat Cheese, Toasted Walnut,

Maple - Mustard Vinaigrette

(gf) (contains nuts)



SOUP

Roasted Tomato Soup

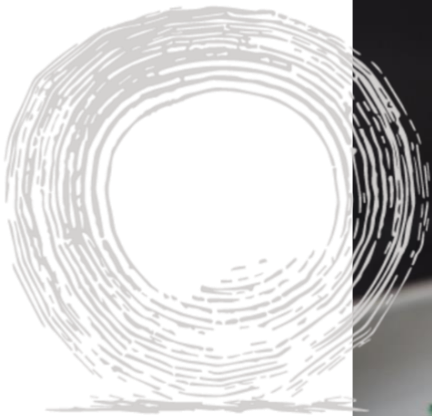
Herb & Garlic Crouton, Crispy Prosciutto



Cream of Mushroom Soup

Crispy Fried Shallots, Fresh Herb Pistou (gf)

APPETIZER



Slow Braised Pork Belly

Cauliflower & Brown Butter Puree, Cider
Braised Purple Cabbage, Pickled Shimeji
Mushrooms, Pork Jus (gf)

Grilled Broccolini

Sweet Potato Puree, Pancetta, Rosemary
Marinated Currants, Fried Onion (gf)



Scallop and Prawn Risotto

Creamy Lemon Risotto, Green Peas, Garlic & Herb Butter (gf)

pictured on page 2

Alberta Beef Carpaccio

Pickled Mustard Seed, Grana Padano, Fried Caper, Focaccia Crisp



ENTRÉE

Merlot Braised Beef (5oz) or Alberta Striploin (6oz)

Crispy Mashed Potato, Carrot Puree,

Pearl Onion, Asparagus, Madeira Demi

*Upgrade to **Beef Tenderloin (6oz)** | \$12 per person*



Wild Sockeye Salmon

Lemon & Dill Creme Fraiche, Barley & Wild Rice, Sundried

Tomato, Green Peas, Cherry Tomato

King Cole Duck *(Pictured on front page)*

Potato Rosti, Squash Puree, Pearl Onion,

Balsamic, Glazed Beet, Madeira Jus (gf)





Parisian Gnocchi

Sherry Squash Puree, Brown Butter, Pine Nuts,

Pearl Onion, Fried Sage

(contains nuts)



Herb Roast Chicken

Potato Rosti, Squash Puree, Pearl Onion,

Green Beans, Madeira Jus

(gf)

DESSERT



Panna Cotta

Madagascar Vanilla, Lemon Curd,
Almond Crumble, Raspberry, Mint

(gf) (contains nuts)

Cheese Cake

Blackberry, Yuzu Curd,
White Chocolate Pearls



Carrot Cake

Cream Cheese Frosting, Salted
Caramel, Candied Pecan
(contains nuts)

Chocolate Pot de Crème

Honeycomb, Candied Orange,
Mint (gf)



Coffee Pavlova

Mascarpone Coffee Cream, Dark Chocolate Shavings,
Blueberries, Coconut Crumble (gf)



BREAD SERVICE

House Made Red Fife Focaccia with Whipped Salted Butter | **\$4.50 per person**

Served with first course



CHILDREN

Entrée & Dessert (as selected for main menu) | **\$35**

Entrees: Choice of Chicken Fingers & Tots or Penne with Tomato Sauce

Must be pre-ordered in advance of event



LET'S CONNECT

At The Butternut Tree, our events are guided by a commitment to locality, exceptional ingredients, and an unwavering standard of quality. Our contemporary Canadian culinary program focuses on thoughtfully crafted plated menus and refined passed canapés, each designed to highlight the best our region has to offer. We tailor every event menu to ensure it can be executed at the highest level, allowing guests to enjoy a seamless and luxurious dining experience. With an open kitchen showcasing the artistry behind each dish, multi-course formats—typically three to four courses—and optional tasting menus with wine pairings, we offer an elevated approach to private dining. Above all, our team is dedicated to providing warm, attentive service in a welcoming space, giving guests the opportunity to experience both the beauty of the room and the richness of Edmonton’s culinary landscape.

@thebutternuttree

thebutternuttree.ca

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