



Banquet Menu



2016

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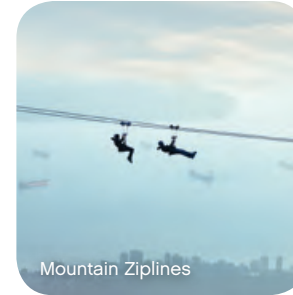
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One Destination, Endless Experiences

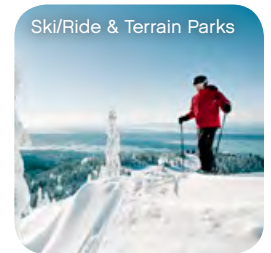
Just 15 minutes from downtown, Grouse Mountain sits on the edge of wilderness and civilization. See for yourself...



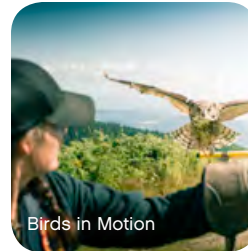
Lumberjack Show



Mountain Ziplines



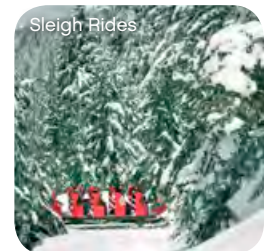
Ski/Ride & Terrain Parks



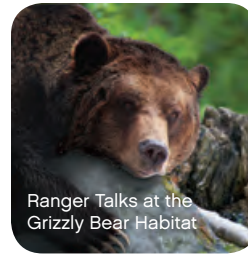
Birds in Motion



The Eye of the Wind



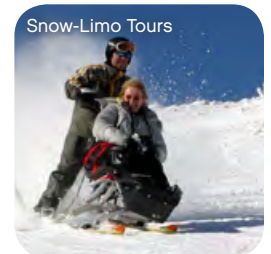
Sleigh Rides



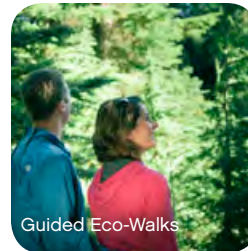
Ranger Talks at the Grizzly Bear Habitat



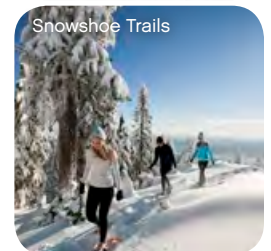
Heli Tours



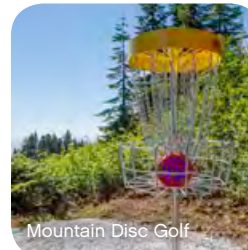
Snow-Limo Tours



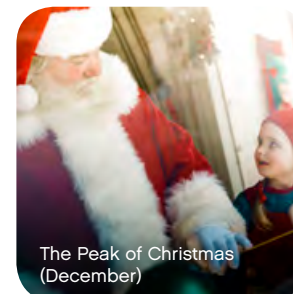
Guided Eco-Walks



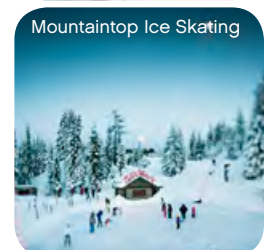
Snowshoe Trails



Mountain Disc Golf



The Peak of Christmas (December)



Mountaintop Ice Skating



breakfast

Breakfast Buffets

Minimum 20 persons or add \$5 per person for groups of 15 to 19

Continental Breakfast \$28

- Premium Grapefruit, Orange and Apple Juice
- Seasonal Fresh Cut Fruit (Vegan)
- House Baked Pastries & Muffins with Assorted Jams, Butter
- Local Roasted Granola with Golden Honey & Vanilla Bean Yogurt
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

Benny Breakfast \$38

- Premium Grapefruit, Orange, Apple Juice
- Seasonal Fresh Cut Fruit (Vegan)
- Local Roasted Granola with Golden Honey & Vanilla Bean Yogurt
- House Baked Pastries & Muffins with Assorted Jams, Butter
- Traditional Eggs Benedict with Hollandaise Sauce (Nut Free)
- Herb Roasted Tri Color Nugget Potatoes (Gluten-Free, Dairy Free, Nut Free)
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

Canadian Breakfast \$41

- Premium Grapefruit, Orange, Apple Juice
- Seasonal Fresh Cut Fruit (Vegan)
- Local Roasted Granola with Golden Honey & Vanilla Bean Yogurt
- House Baked Pastries & Muffins with Assorted Jams, Butter
- Brioche French Toast, Rum & Cinnamon Infused Apples, Sultana Raisins, Syrup
- Fresh Herbed Scrambled Eggs (Gluten-Free, Nut Free)
- Ocean Wise Baby Shrimp and Spinach Frittata (Gluten-Free, Nut Free)
- Herb Roasted Tri Color Nugget Potatoes (Gluten-Free, Dairy Free, Nut Free)
- Freshly Brewed Regular and Decaffeinated Coffee, Tea and Herbal Infusions

Breakfast à la Carte

Create your own breakfast menu (min. \$28/person) or enhance your breakfast buffet from the à la carte list.

- Eggs Benedict with Hollandaise Sauce (Nut Free) \$9.00
- Smoked Salmon Eggs Benedict (Dairy Free, Nut Free) \$11.00
- Fresh Herbed Scrambled Eggs (Gluten-Free, Nut Free) \$5.00
- Thick Cut Bacon, Traditional Breakfast Sausages or Canadian Bacon \$5.00
- Ocean Wise Baby Shrimp and Spinach Frittata (Gluten-Free, Nut Free) \$6.00
- Herb Roasted Tri Color Nugget Potatoes (Gluten-Free, Dairy Free, Nut Free) \$3.25
- Brioche French Toast, Rum & Cinnamon Infused Apples, Sultana Raisins, Syrup \$4.75
- Seasonal Fresh Cut Fruit \$3.75
- Flavored Yogurt Portion \$3.50
- Assorted Cereals \$2.50
- Brown Sugar Oatmeal \$2.50
- Local Roasted Granola \$4.00



coffee breaks

Coffee Breaks

Breaks à la Carte

per Item

- | | |
|---------------------------------------|--------|
| • Banana Bread | \$3.50 |
| • Mini Croissant | \$2.50 |
| • Pain au Chocolat | \$3.50 |
| • Assorted Muffins | \$2.50 |
| • House Baked Mini Danishes | \$3.50 |
| • House Baked Scone with Assorted Jam | \$2.50 |
| • Cinnamon Bun | \$2.50 |
| • Assorted Bagels with Cream Cheese | \$3.50 |
| • Fresh Baked Cookies Assorted Kinds | \$2.50 |
| • Local Roasted Granola | \$4.00 |
| • Whole Fresh Fruit | \$2.25 |
| • Assorted Chips | \$2.25 |
| • Assorted Chocolate Bars | \$3.00 |
| • Vegan & Gluten-Free Bars | \$3.50 |

Beverages

- | | | |
|---|--------------------|---------|
| • Fresh Regular and Decaffeinated Coffee | per 8 cup carafe | \$25.00 |
| • Teas and Herbal Infusions | per cup | \$3.25 |
| • Hot Chocolate | per cup | \$3.25 |
| + Add Flavored Syrups | | \$2.00 |
| • Dasani Water (529ml) | | \$2.75 |
| • Bottled Juice, Assorted Flavours (473ml) | | \$4.00 |
| • Soft Drinks (591ml) | | \$3.00 |
| • 2% Milk To Go (500ml) | | \$3.25 |
| • Iced Tea | per glass | \$3.00 |
| • Fresh Juice | per glass | \$6.25 |
| (Apple & Celery or Carrot, Celery & Orange) | | |
| • V8 Juice (354ml) | | \$3.25 |
| • Odwalla Juice, Assorted Flavors (450ml) | | \$4.50 |
| • Non-Alcoholic Fruit Punch | per 30-person bowl | \$65.00 |





lunch

Plated Lunch from \$41

Design a two-course lunch menu for your group. Listed price includes one (1) pre-selected entrée, one (1) pre-selected soup or salad. Add an additional appetizer or dessert for only \$8.50. Menus are priced based on 20 persons or more. For groups under 20 persons, a service charge will apply.

Entrée order on arrival is available for groups up to a maximum of 60 guests; where a maximum of 2 entrées plus 1 vegetarian choice can be selected. One Appetizer and one dessert need to be pre-selected. Cost for entrée order on arrival service is based on the highest entrée price plus \$15 per person.

Entrées

Meat, Seafood or Vegetarian Entrée (Choose 1)

- | | |
|---|------|
| • Crispy Cauliflower & Curried Chickpeas
Mint Raita (Can be Vegan) | \$41 |
| • Roasted Butternut Squash Ravioli Sage Brown Butter, Pine Nuts | \$41 |
| • Roasted Local Free Range Chicken Breast
Pomme Puree and Mushroom Ragu (Gluten-Free) | \$44 |
| • Maple Soy Marinated BC Sockeye Salmon Filet with
Roasted Nugget Potatoes, Grilled Citrus Vinaigrette,
Fresh Pea Greens (Dairy Free, Nut Free) | \$44 |
| • BC Local Clams & Mussels
Bacon Lardoons, Fresh Herbs, White Wine Cream
(Gluten-Free, Nut Free) | \$41 |
| • Grilled 7 oz. Alberta Striploin Steak
Pomme Puree, Green Peppercorn Sauce
(Gluten-Free, Nut Free) | \$45 |
| • Roasted Marinated Lamb Sirloin
Pomme Puree, Roasted Garlic and Dijon Jus
(Gluten-Free, Nut Free) | \$45 |
| • Pan Seared Albacore Tuna Niçoise
Olive Vinaigrette, Green Beans, Quail Eggs,
Roasted Fingerling Potato (Gluten-Free, Dairy Free, Nut Free) | \$43 |

Appetizers: Soup or Salad

Choose 1; add-on an additional course for \$8.50

- Roasted Red Pepper and Tomato Soup with Basil Pesto
(Gluten-Free, Vegan)
- Green Pea & Bacon (Gluten-Free, Dairy Free)
- Crab Chowder with Chive Crème Fraiche
- Roasted Beet Puree with Horseradish Crème Fraiche
- Vined Ripened Heirloom Tomato with Buffalo Bocconcini, Crisp Basil,
Balsamic Glaze (Gluten-Free)
- Kale with Dried Cherry & Pecan Salad
Lemon Poppy Seed Dressing (Vegan)
- Smoked Salmon Carpaccio
Pickled Beet Root, Horseradish Crème Fraiche, Watercress

Desserts

\$8.50

- Chocolate Fondant with Vanilla Gelato, Pecan Praline
- Pear Tart with Cinnamon Chantilly, Carmel Sauce
- Mini New York Cheese Cake, Blueberry Compote
- Fresh Fruit Kabobs with Coconut Foam (Vegan)

Freshly baked bread, regular and decaffeinated coffee, teas and herbal infusions are served with your meal.

Ocean Wise – All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

Grouse Mountain is a proud member of the Green Table Network, devoted to sustainable and responsible restaurant practices.

Lunch Buffets by Design

All menus from this section include freshly baked breads, butter, regular and decaffeinated coffee, teas and herbal infusions.

Boardroom Lunch Sandwich Buffet \$45

Minimum 20 persons or add \$5 per person for groups of 15 to 19.

Appetizers

Soup (Choose 1)

- Roasted Red Pepper and Tomato Soup with Basil Pesto (Vegan)
- Green Pea & Bacon (Gluten-Free)
- Crab Chowder with Chive Crème Fraiche
- Roasted Beet Puree with Horseradish Crème Fraiche (Vegan)

Greens

- Romaine Salad
- Organic Mixed Greens

Dressings

- Caesar
- Ranch
- Balsamic

Sandwiches

- Includes four different styles of our House Made seasonal deluxe sandwiches, including a vegetarian option, served on our local organic breads (Gluten-Free Available upon Request).

For a detailed selection of available sandwiches and Nutritional info please contact your event coordinator.

Dessert

- Seasonal Fresh Cut Fruit (Vegan)
- Assorted House-Baked Cookies

Peak Lunch Buffet

\$50

Minimum 20 persons or add \$5 per person for groups of 15 to 19.

Appetizers

Soups (Choose 1)

- Roasted Red Pepper and Tomato Soup
Basil Pesto (Gluten-Free, Vegan)
- Green Pea & Bacon (Gluten-Free)
- Crab Chowder
Chive Crème Fraiche
- Roasted Beet Puree (Vegan)
Horseradish Crème Fraiche

Greens (Choose 2)

- Romaine Salad
- Organic Mixed Greens
- Baby Kale & Arugula

Dressings/Vinaigrettes (Choose 3)

- Caesar
- Ranch
- Balsamic
- Lemon Poppy Seed Vinaigrette

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Composed Salads (Choose 2)

- Fingerling Potato Salad
Green & Red Onion, Tarragon Aioli (Dairy Free)
- Roasted Beet Salad
Goat Cheese, Candied Walnuts, Arugula & Grilled Citrus Vinaigrette (Gluten-Free)
- Caprese Salad
Grape Tomatoes, Basil Pesto, Red Onion, Bocconcini, Balsamic Glaze (Gluten-Free)
- Greek Salad
Feta Cheese, Kalamata Olives, Oregano Vinaigrette (Gluten-Free)
- Butter Lettuce Cobb
Tomato, Corn, Gorgonzola, Bacon Ranch Dressing (Gluten-Free, Nut Free)
- BC Albacore Tuna Niçoise
Beans, Tomato, Capers, Potato, Confit Garlic, Egg, Red Wine Vinaigrette (Gluten-Free, Nut Free)

Platters (Choose 1)

- Local Charcuterie Board
- Assorted Pickles and Mustards, Toast Points
(Can be Gluten-Free, Nut free, Dairy Free)
- Vegetable Crudités
Roasted Red Pepper Hummus (Vegan)
- Smoked Sockeye Salmon
Lemon, Fresh Dill, Crème Fraiche, Capers, Red Onions

Entrées

Meat Entrées (Choose 1)

- Roasted Fraser Valley Pork Loin
Sour Cherry Jus (Gluten-Free)
- House Made Buttermilk Fried Chicken
- House Smoked Short Ribs
Red Current Jus (Gluten-Free)
- Marinated Lamb Sirloin with Rosemary & Caramelized Cipollini Jus (Gluten-Free)

Seafood Entrées (Choose 1)

- Local Clams & Mussels
Red Curry both, Cilantro, Fresh Pea Greens (Gluten-Free, Dairy Free)
- Roasted Filet of Ling Cod
Soy Vinaigrette, Shitake Mushrooms, Scallions, Pine Nuts (Dairy Free)
- Honey Dijon Glazed of Wild Pacific Sockeye Salmon
(Dairy Free, Gluten-Free)

Pastas (Choose 1)

- Braised Chicken Penne
Wild Foraged Mushrooms, Peas, Chicken Jus (Dairy Free, Nut Free)
- Spinach & Ricotta Cannelloni
Bolognaise, Shaved Parmesan
- Potato Gnocchi
Arugula Pesto & Black Pepper Ricotta (Nut Free)
- Tagliatelle Pomodoro
Shaved Parmesan, Fresh Basil

Vegetables (Choose 1)

- Honey Glazed Baby Carrots (Dairy Free, Nut Free)
- Herb Roasted Root Vegetables (Gluten-Free, Vegan)
- Grilled Fresh Broccolini
Balsamic Glaze (Vegan, Gluten-Free)

Rice/Starches (Choose 1)

- Cardamom Jasmine Rice (Gluten-Free, Vegan)
- Roasted Tri Color Nugget Potatoes
Caramelized Onions & Herbs (Vegan, Dairy Free)
- Pomme Puree (Gluten-Free)

Desserts

- Seasonal Fresh Cut Fruit (Vegan)

Additional Desserts (Choose 3)

- Traditional Tiramisu
- Chocolate Fondant Cake
- Pear Tart
- Mixed Berry Tart



dinner

Plated Dinner from \$43

Design a three course dinner menu for your group. Listed price includes one (1) pre-selected entrée, one (1) pre-selected soup or salad and one (1) dessert. Add an additional soup or salad course for only \$8.50. Add a granite course for \$4.25. Menus are priced based on 20 persons or more. A service charge will apply for groups under 20 persons.

Entrée order on arrival is available for groups up to a maximum of 60 guests; where a maximum of 2 entrees plus 1 vegetarian choice can be selected. One Appetizer and one dessert need to be pre-selected. Cost for entrée order on arrival service is based on the highest entrée price plus \$15 per person applies.

Entrées

Meat, Seafood or Vegetarian Entrée (Choose 1)

- Crispy Cauliflower & Curried Chickpeas
Mint Raita (Can be Vegan) \$43
- Roasted Butternut Squash Ravioli Sage Brown Butter, Pine Nuts \$43
- Pan Seared Albacore Tuna Niçoise
Olive Vinaigrette, Green Beans, Quail Eggs, Roasted Fingerling
(Gluten-Free, Dairy Free) \$45
- Maple Soy Marinated BC Sockeye Salmon Filet
Roasted Nugget Potatoes, Grilled Citrus Vinaigrette,
Fresh Pea Greens (Dairy Free, Nut Free) \$46
- Roasted Local Free Range Chicken Breast
Pomme Puree and Mushroom Ragu (Gluten-Free, Nut Free) \$46
- Grilled 7oz Alberta Striploin Steak
Potato Pave, Compound Butter, Herb Jus (Gluten-Free, Nut Free) \$55
- Fraser Valley Pork Tenderloin
Pomme Puree, Apricot Chutney, Veal Jus (Gluten-Free, Nut Free) \$50
- Smoked Short Rib
Pomme Puree & Red Current Jus (Gluten-Free, Nut Free) \$50

Soup / Salad (Choose 1; Add-on an additional course \$8.50)

- Roasted Red Pepper and Tomato Soup
Basil Pesto (Gluten-Free, Vegan)
- Smoke Duck & Roasted Beet Puree
Horseradish Crème Fraiche (Gluten-Free)
- Classic Caesar Salad
Truffle Scented Brioche Croutons, Shaved Parmesan
- Kale & Arugula Salad (Gluten-Free, Can be Vegan)
Toasted Pecans, Dried Bing Cherry, Crumbled Goat Cheese, Lemon
Poppy Seed Vinaigrette

Desserts Choose 1

- Chocolate Fondant with Vanilla Gelato, Pecan Praline
- Pear Tart with Cinnamon Chantilly, Carmel Sauce
- Mini New York Cheese Cake, Blueberry Compote
- Fresh Fruit Kabobs Topped with Coconut Foam (Vegan)

Intermezzo add on \$4.25

Add one of the following between any courses

- Fuzzy Peach Mimosa (Vegan, Gluten-Free, Nut Free)
- Lime & Mint Mojito (Vegan, Gluten-Free, Nut Free)
- Chilled Vegetable Gazpacho (Vegan, Gluten-Free, Nut Free)

Dinner Buffet by Design

All menus from this section include freshly baked breads, butter, regular and decaffeinated coffee, teas and herbal infusions.

The Pine Dinner Buffet \$58

Minimum 20 persons, or add \$5 per person for groups of 15 to 19.

Appetizers

Salads & Appetizers Greens (Vegan) (Choose 2)

- Romaine Salad
- Organic Mixed Greens
- Baby Kale & Arugula

Vinaigrettes/Dressings (Choose 3)

- Caesar
- Ranch
- Balsamic
- Lemon Poppy Seed Vinaigrette

Composed Salads (Choose 4) (Some Salads Vegan by Request)

- Fingerling Potato Salad
Green & Red Onion, Tarragon Aioli (Dairy Free)
- Roasted Beet Salad
Goat Cheese, Candied Walnuts, Arugula & Grilled Citrus Vinaigrette (Gluten-Free)
- Caprese Salad
Grape Tomatoes, Basil Pesto, Red Onion, Bocconcini, Balsamic Glaze (Gluten-Free)
- Greek Salad
Feta Cheese, Kalamata Olives, Oregano Vinaigrette (Gluten-Free)
- Butter Lettuce Cobb
Tomato, Corn, Gorgonzola, Bacon Ranch Dressing (Gluten-Free, Nut Free)
- BC Albacore Tuna Niçoise
Beans, Tomato, Capers, Potato, Confit Garlic, Egg, Red Wine Vinaigrette (Gluten-Free, Nut Free)

Platters (Choose 1)

- Local Charcuterie Board
Assorted Pickles and Mustards, Toast Points
(Can be Gluten-Free, Nut Free, Dairy Free)
- Vegetable Crudités
Roasted Red Pepper Hummus (Vegan, Gluten-Free)
- Smoked Sockeye Salmon
Lemon, Fresh Dill Crème Fraiche, Capers, Red Onions
- Assorted Seafood Ceviche (Gluten-Free, Dairy Free, Nut Free)

Entrées

Meat Entrées (Choose 1)

- BBQ Local Breast of Chicken (Gluten-Free)
- Roasted Fraser Valley Pork Loin
Sour Cherry Jus (Gluten-Free)
- House Made Buttermilk Fried Chicken
- House Smoked Short Ribs
Red Current Jus (Gluten-Free)

Seafood Entrées (Choose 1)

- Local Clams & Mussels
Red Curry Broth, Cilantro, Fresh Pea Greens (Gluten-Free, Dairy Free)
- Roasted Filet of Ling Cod
Soy Vinaigrette, Shitake Mushrooms, Scallions, Pine Nuts (Dairy Free)
- Honey Dijon Glazed of Wild Pacific Sockeye Salmon
(Dairy Free, Gluten-Free)

Pastas (Choose 1)

- Braised Chicken Penne
Wild Foraged Mushrooms, Peas, Chicken Jus (Dairy Free, Nut Free)
- Roasted Butternut Squash Ravioli
Sage Brown Butter, Pine Nuts
- Potato Gnocchi
Arugula Pesto & Black Pepper Ricotta (Nut Free)
- Tagliatelle Pomodoro
Shaved Parmesan, Fresh Basil

Vegetables (Choose 1)

- Honey Glazed Baby Carrots (Gluten-Free, Nut Free, Dairy Free)
- Herb Roasted Root Vegetables (Vegan, Nut Free, Gluten-Free)
- Grilled Fresh Broccolini
Balsamic Glaze (Vegan, Nut Free, Gluten-Free)

Rice/Starches (Choose 2)

- Curried Chickpeas
Mint Raita (Can be Vegan)
- Roasted Tri Color Nugget Potatoes
Caramelized Onions & Herbs (Vegan, Nut Free, Gluten-Free)
- Pommé Puree (Gluten-Free, Nut Free)
- Baked Potatoes
Sour Cream, Bacon Bits, Green Onions (Gluten-Free, Nut Free)
- Cardamom Jasmine Rice (Gluten-Free, Vegan)

Dessert

- Seasonal Fresh Cut Fruit (Vegan)

Additional Desserts (Choose 4) (Gluten-Free Cakes Available)

- Traditional Tiramisu
- Limoncello Raspberry Cake
- Mixed Berry Tart
- Apple Strudel
- Pear Tart
- Chocolate Fondant Cake
- Carrot Cake with Walnut Topping

Carving Station Add-On per person \$12

- Striploin of Alberta Beef with Red Wine Jus, Grainy & Dijon Mustard, and Horseradish (Gluten-Free, Nut Free, Dairy Free)
- Roasted Marinated Boneless Leg of Lamb, Pita Bread, Roasted Garlic and Dijon Jus (Gluten-Free, Nut Free, Dairy Free)



Family Style Dinner

Minimum 20 Persons

Shared Platters

\$63 Per Person

Appetizers

Greens (Choose 1)

- Romaine Salad
- Organic Mixed Greens
- Baby Kale & Arugula

Vinaigrettes/Dressings (Choose 3)

- Caesar
- Ranch
- Balsamic
- Lemon Poppy Seed Vinaigrette

Composed Salads (Choose 2)

- Fingerling Potato Salad
Green & Red Onion, Tarragon Aioli (Dairy Free)
- Roasted Beet Salad
Goat Cheese, Candied Walnuts, Arugula & Grilled Citrus Vinaigrette
(Gluten-Free, Can be Vegan)
- Caprese Salad
Grape Tomatoes, Bails Pesto, Red Onion, Bocconcini, Balsamic Glaze
(Gluten-Free)
- Greek Salad
Feta Cheese, Kalamato Olives, Oregano Vinaigrette (Gluten-Free)
- Butter Lettuce Cobb
Tomato, Corn, Gorgonzola, Bacon Ranch Dressing
(Gluten-Free, Nut Free)
- BC Albacore Tuna Niçoise
Beans, Tomato, Capers, Potato, Confit Garlic, Egg, Red Wine
Vinaigrette (Gluten-Free, Nut Free)

Platters (Choose 1)

- Local Charcuterie Board
Assorted pickles and Mustards, Toast Points
(Can be Gluten-Free, Nut Free, Dairy Free)
- Vegetable Crudités
Roasted Red Pepper Hummus (Vegan)
- Smoked Sockeye Salmon
Lemon, Fresh Dill Crème Fraiche, Capers, Red Onions

Entrées

Meat Entrées (Choose 1)

- Roasted Fraser Valley Pork Rack
Dried Fig & Port Jus
- Roasted Marinated Leg of Lamb
Mint Yogurt,
- House Smoked Short Ribs
Red Current Jus (Gluten-Free)
- Honey Thyme Roasted Whole Chicken (Gluten-Free)

Seafood Entrées (Choose 1)

- Local Clams & Mussels
Red Curry Broth, Cilantro, Fresh Pea Greens (Gluten-Free, Dairy Free)
- Roasted Filet of Ling Cod
Soy Vinaigrette, Shitake Mushrooms, Scallions, Pine Nuts (Dairy Free)
- Honey Dijon Glazed of Wild Pacific Sockeye Salmon
(Dairy Free, Gluten-Free)

Pastas (Choose 1)

- Braised Chicken Penne
Wild Foraged Mushrooms, Peas, Chicken Jus (Dairy Free, Nut Free)
- Roasted Butternut Squash Ravioli
Sage Brown Butter, Pine Nuts
- Potato Gnocchi
Arugula Pesto & Black Pepper Ricotta (Nut Free)
- Tagliatelle Pomodoro
Shaved Parmesan, Fresh Basil

Vegetables (Choose 1)

- Honey Glazed Baby Carrots (Dairy Free, Nut Free)
- Herb Roasted Root Vegetables (Gluten-Free, Vegan)
- Grilled Fresh Broccolini
Balsamic Glaze (Vegan, Gluten-Free)

Rice/Starches (Choose 1)

- Cardamom Jasmine Rice (Gluten-Free, Vegan)
- Roasted Tri Color Nugget Potatoes
Caramelized Onions & Herbs (Vegan, Dairy Free)
- Pomme Puree (Gluten-Free)

Desserts

- Seasonal Fresh Cut Fruit (Vegan)

Dessert (Choose 1)

- Traditional Tiramisu
- Chocolate Fondant Cake
- Pear Tart
- Mixed Berry Tart

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receptions

Reception Menus

All menus from this section include freshly baked breads, butter, regular and decaffeinated coffee, teas and herbal infusions.

The Après Evening Reception \$48

Minimum 20 persons or add \$5 per person for groups of 15 to 19.

Hors d'Oeuvres

- Truffled Mushroom Tarts
- Crispy Butternut Arancini with Basil Pesto
- Chicken Wings with Hot, BBQ or Lemon Pepper
- Spring Rolls with Sweet & Sour
- Tempura Yams, Ponzu
- Pacific Sockeye Salmon Tartar
- Wonton Crisp, Pea Shoots (Can be Gluten-Free)

Platters

- Vegetable Crudités with Roasted Red pepper Hummus (Vegan)
- House Made Pakora
- Cucumber Raita (Vegan, Gluten-Free)

Bites

- Pretzels
- Edamame Beans (Vegan)
- Potato Chips (Vegan)

Desserts

- Seasonal Fresh Cut Fruit (Vegan)
- Assorted Tortes, Cakes

The Evening Reception \$75

Minimum 30 persons or add \$5 per person for groups of 25 to 29.

Hors d'Oeuvres

- Ginger Soy Tuna Tataki, Toasted Sesame Seed, Wakame Salad (Dairy Free, Nut Free)
- Smoked Salmon, Rye Crisp, Crème Fraiche, Salmon Roe
- Truffled Mushroom Tarts
- Crispy Butternut Risotto Balls, Basil Pesto
- Fresh Herb & Lemon Chicken Kebob with Dijon Aioli (Dairy Free)
- Dungeness Crab Salad, Lemon Confit, Chive, Potato Bellini, Tobiko (Dairy Free)
- Pepper Crusted Beef Carpaccio, Horseradish Aioli, Micro Greens, Basil Oil (Gluten-Free)
- Mini Braised Chicken Tacos, Salas Verde, Crème Fraiche
- Toasted Almond Crusted Goat Cheese & Grape (Gluten-Free)

Platters

- Assorted Seafood Ceviche (Gluten-Free, Dairy free, Nut Free)
- Vegetable Crudités with Roasted Red Pepper Hummus (Vegan)

Chef-Manned Stations

- Smoked Braised Brisket, Fresh Baked Rolls, House made BBQ Sauce
- Cheddar Potato Perogies - Sour Cream, Bacon, Green Onion

Dessert Stations

- Traditional Tiramisu
- Chocolate Fondant Cake
- Seasonal Fresh Cut Fruit (Vegan)



The Deluxe Evening Reception \$100

Minimum 50 persons or add \$5 per person for groups of 30 to 49.

Hors d'Oeuvres

- Marinated Lamb Popsicles
- Ginger Soy Tuna Tataki, Toasted Sesame Seed, Wakame Salad (Dairy Free, Nut Free)
- Smoked Salmon, Rye Crisp, Crème Fraiche, Salmon Roe
- Truffled Mushroom Tarts
- Crispy Butternut Risotto Balls, Basil Pesto
- Fresh Herb & Lemon Chicken Kebob with Dijon Aioli (Dairy Free)
- Dungeness Crab Salad, Confit Lemon, Chive, Potato Bellini, Tobiko (Dairy Free)
- Pepper Crusted Beef Carpaccio, Horseradish Aioli, Micro Greens, Basil Oil (Gluten-Free)
- Mini Braised Chicken Tacos, Salas Verde, Crème Fraiche
- Almond Crusted Goat Cheese & Grape (Gluten-Free)

Ocean Bounty

- Cracked King Crab Legs
- Raw Oyster
- Assorted Seafood Ceviche
- Assorted House made Sauces

From the Land

- Roasted Striploin of Beef, Toasted Hoagie Buns, Assorted Mustards, Horseradish, Natural Jus

Vegetarian Station

- Cheddar Potato Perogies - Sour Cream, Green Onion (Bacon as an Option)

Salads

- Fingerling Potato Salad, Tarragon Aioli, Green & Red Onion (Dairy Free)
- Roasted Beet Salad, Goat Cheese, Candied Walnuts, Arugula & Grilled Citrus Vinaigrette (Gluten-Free, Can be Vegetarian)
- Caprese Salad, Grape Tomatoes, Basil Pesto, Red Onion, Bocconcini, Balsamic Glaze (Gluten-Free)
- Greek Salad, Feta Cheese, Kalamata Olives, Oregano Vinaigrette (Gluten-Free)
- Butter Lettuce Cobb with, Tomato, Corn, Gorgonzola, Bacon Ranch Dressing (Gluten-Free, Nut Free)
- BC Albacore Tuna Niçoise with Beans, Tomato, Capers, Potato, Confit Garlic, Egg, Red Wine Vinaigrette (Gluten-Free, Nut Free)

Dessert Decadence

- Assorted Tortes, Cakes
- Seasonal Fresh Fruit Fondue, White Chocolate, Dark Chocolate
- Salt Spring Island Cheese Selection, Rain Forest Crisps, Marinated Olives, Fruit Compote



Receptions by Design

Hors d'Oeuvres are priced by the dozen. Minimum order (2) two dozen per item.

Cold Hors d'Oeuvres per dozen \$38

- Ginger Soy Tuna Tataki, Toasted Sesame Seed, Wakame Salad (Dairy Free, Nut Free)
- Smoke Salmon, Rye Crisp, Crème Fraiche, Salmon Roe
- Belgian Endive with Crumbled Gorgonzola, Apple & Candied Walnuts
- Chilled Prawns, Classic Cocktail Sauce
- Dungeness Crab Salad, Confit Lemon, Chive, Potato Bellini, Tobiko (Dairy Free)
- Pepper Crusted Beef Carpaccio, Horseradish Aioli, Micro Greens, Basil Oil (Gluten-Free)
- Almond Crusted Goat Cheese & Grapes

Hot Hors d'Oeuvres per dozen \$38

- Truffled Mushroom Tarts
- Marinated Lamb Popsicles (Gluten-Free)
- Mini Braised Chicken Tacos, Salas Verde, Crème Fraiche
- House Made Crab Cake, Smoked Pepper Aioli (Dairy Free)
- Fresh Herb & Lemon Chicken Kebob with Dijon Aioli (Dairy Free)
- Crispy Butternut Risotto Balls, Basil Pesto

Display Platters	10 ppl	25 ppl	50 ppl
• A Selection of Cheeses <i>A selection of domestic and imported cheeses</i>	\$104	\$204	\$374
• BC Artisan Cheeses <i>Handcrafted regional selections based on seasonal availability</i>	\$194		
• Vegetable Crudité <i>Roasted Red Pepper Hummus (Vegan)</i>	\$59	\$124	\$235
• Fresh Seasonal Fruit	\$66	\$138	\$257
• Local Charcuterie Board <i>Assorted Pickles and Mustards, Toast Points (Can be Gluten-Free, Nut Free, Dairy Free)</i>	\$92	\$194	\$367
• Assorted Seafood Ceviche	\$140	\$296	\$560
• Smoked Sockeye Salmon <i>Lemon, Fresh Dill Crème Fraiche, Capers, Red Onions</i>		half \$163	whole \$342
• Sashimi <i>Assorted Fresh Seafood, Pickled Ginger, Wasabi, Soya Sauce, Wakami Salad</i>			Market Price
• Gluten-Free & Vegan Bar			\$200

Themed Stations

Taste of India \$62

Bites

- Bhel Puri
- Vegetable Pakora
Mint Raita
- Assorted Chutneys
- Dahl
- Freshly Baked Naan Bread

Curry

- Butter Chicken
- Lamb Gosht
- Gobi Matar Sabzi (Curried Cauliflower & Peas) (Vegan)

Dessert

- Fresh Sliced Fruit
- Chef Scooped Vanilla Ice Cream
- Coconut Rice Pudding

West Coast Fish Market \$75

Cold

- Chilled Prawns & Fresh Crab Legs, House-Made Cocktail Sauce
- Smoked Salmon, Dill Crème Fresh, Shaved Red Onion, Fried Capers
- Shucked Oysters, Cucumber Rice Wine Mignonette

Hot

- Steamed Local Mussels, Bacon Lardoons, Fresh Herbs, White Wine Cream (Gluten-Free)
- Roasted Filet of Ling Cod, Soy Vinaigrette, Shitake Mushrooms, Scallions, Pine Nuts (Dairy Free)
- Manhattan Clam Chowder

Backyard BBQ \$50

Cold

- Organic Greens, Assorted Dressings
- Traditional Potato Salad, Egg, Dill, Green & Red Onion, Mayo
- House made Corn Bread

Snacks & Hot Dishes

- Pulled Pork Sliders
- Grilled Mini Bratwurst, Dijon Mustard
- House Made Mac & Cheese

BBQ (Chef Attended)

- Marinated Chicken Breast
- Maui Ribs

Travel Across Canada \$82

British Columbia

- Aboriginal Candied Salmon

Alberta

- Smoked Short Ribs With Red Currant Jus

Saskatchewan

- Wild Blueberry Pie and Ice Cream (Chef Attended)

Manitoba

- Cheddar Cheese Perogies, Sour Cream, Cured Bacon, Scallions

Ontario

- Beaver Tails, Nutella, Cinnamon Sugar, Maple Syrup, Whipped Cream

Quebec

- Build your own Poutine, Sweet and Regular French Fries Beef Gravy, Cheese Curds, Green Onions, Sour Cream, Shaved Pastrami, Bacon, Braised Chicken

Maritimes

- Steamed Mussels, Red Curry Broth, Cilantro, Fresh Pea Greens (Gluten-Free, Dairy free)

Action Stations

Enhance your buffet or reception menu by adding any of the following stations to your menu (includes a chef to serve your guests). (Minimum 20 persons)

Prime Cuts (Chef Attended) per person

- Dijon Rubbed Prime Rib of Alberta Beef with Herb Crumble
Grainy Mustard, Horseradish and Jus \$14
- 5 Spiced Striploin, Sweet Soya \$16
- Roasted Leg of Lamb, Oregano, Garlic, Lemon, Natural Jus \$14
- Smoked Braised Brisket, Fresh Baked Rolls, House-made BBQ Sauce
- Roasted Fraser Valley Pork Loin, Sour Cherry Jus \$13
- Roasted Turkey Breast, Cranberry Compote, Natural Jus

Steamed Mussels \$18 per person

- White Wine Herb Cream Sauce or Red Curry Broth, Cilantro, Fresh Pea Greens

Build Your Own Poutine \$18 per person

- Sweet Potato and Regular French Fries Beef Gravy, Cheese Curds, Green Onions, Sour Cream, Shaved Pastrami, Bacon, Braised Chicken (Add a chef for 20\$ an Hour for 4 Hours, May - September)

Taco Station \$18 per person

- Corn Tortillas, Braised Beef & Chicken, Pulled Pork, Crispy Cod, Tomatoes, Lettuce, Pickled Onions, Assorted Salsas, Sour Cream, Guacamole, Fresh Cilantro, Lime

Italian Pasta \$15 per person

- A choice of Wild Mushroom or Four Cheese Ravioli
- Potato Gnocchi
- Traditional Tomato Pomodoro, Basil Pesto
- Ocean Wise Baby Shrimp, Italian Sausage, Smoked Salmon, Green Peas, Foraged Mushrooms, Red Onions, Capers, Garlic, Marinated Olives.

Sautés & Stations \$12 per person

- Cheddar Potato Perogies
Sour Cream, Bacon, Green onion

Dessert Station \$12

- Crepes
- Fruit Compote, Banana, Apricot jam, Toasted Almonds, Whipped Cream, Chocolate Sauce, Nutella

Ice Cream Sundae Parlor \$12

- Vanilla & Chocolate Ice cream, Roasted Peanuts, Marshmallows, Chocolate Ganache, Whipping Cream, Carmel, Cherries, Fresh Bananas, Pineapple

Beaver Tails \$10

- Nutella, Cinnamon Sugar, Maple Syrup, Whipped Cream, Assorted Goodies

Late Night Snack

Fresh Baked Whole Pizza (may be subjected to change) \$27

- Ham & Pineapple, Pepperoni, Buffalo Chicken, Brucshetta, Four Cheese

Build your own Poutine \$18 per person

- Sweet or Regular French Fries Beef Gravy, Cheese Curds, Green Onions, Sour Cream, Shaved Pastrami, Bacon, Braised Chicken

BBQ Pulled Pork Mini Slider \$38 per dozen

- House-made Coleslaw

Chicken Wings \$16 per pound

- Hot, Bbq, Salt & Pepper

Beaver tails, (needs to be ordered 2 weeks in advance) \$10

- Nutella, Cinnamon Sugar, Maple Syrup, Whipped Cream, Assorted Goodies

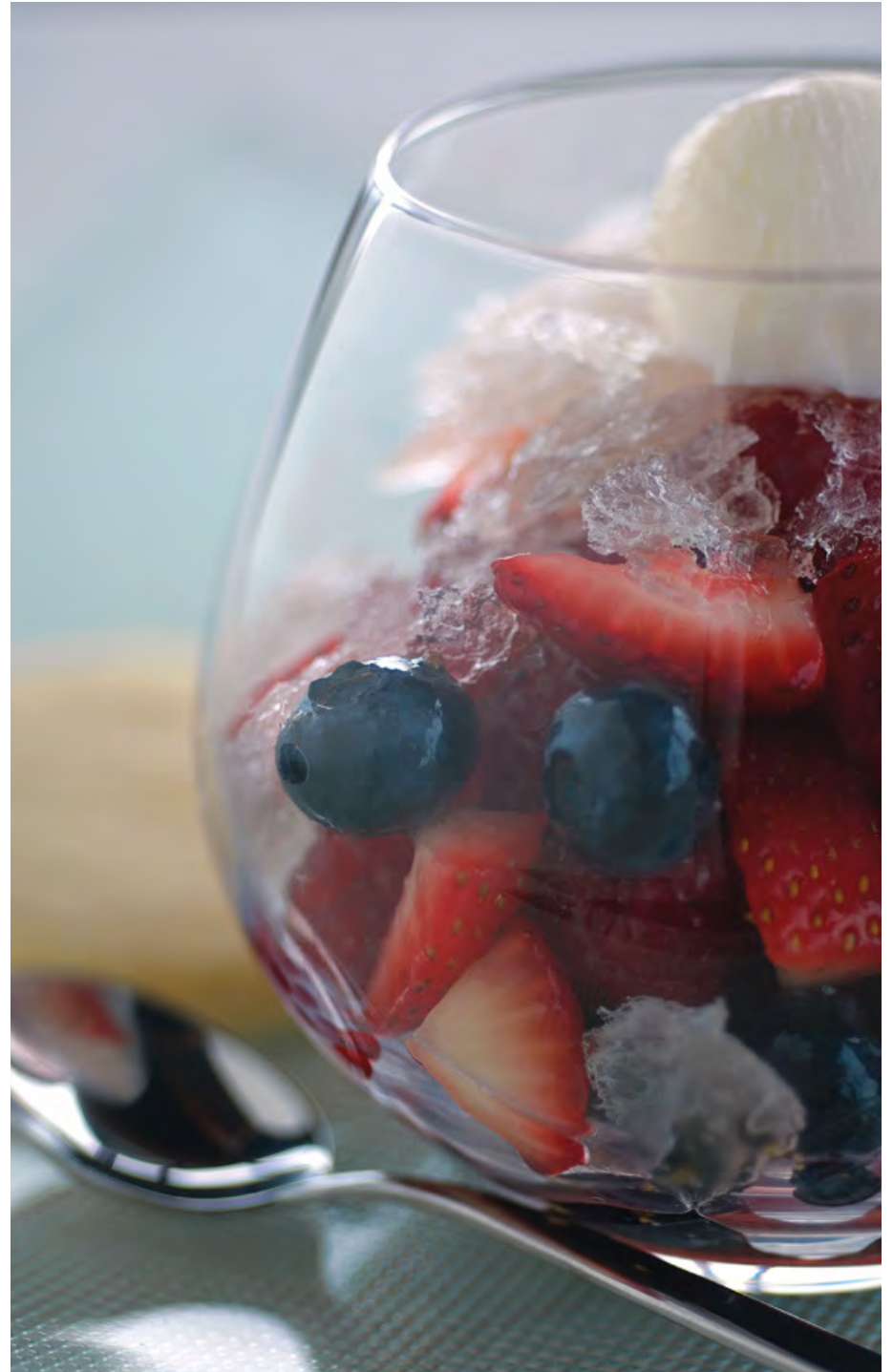
Any Display Platter from the Reception by Design

By Design Pricing Note

*** Does not include a chef to serve*

Ocean Wise – All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

Grouse Mountain is a proud member of the Green Table Network, devoted to sustainable and responsible restaurant practices.





outdoor barbecue

Outdoor Barbecue Buffet

\$58

Available May – September (minimum 20 persons)

Entrée Options:

Choose 2:

- Angus Beef Burger
- Chicken Burger (Gluten-Free)
- Grilled Smoky Sausage
- Grilled Traditional Hot dogs
- Vegetarian Burger

Choose 1:

- BBQ Pork Ribs
- Grilled Top Sirloin Steak (Gluten-Free)
- Maui Ribs
- Chicken Souvlaki (Gluten-Free)
- Herb Marinated Lamb Popsicles (Gluten-Free)
- Maple Soy Pacific Wild Salmon

Choose 1:

- Vegetable Kabobs
- Grilled Vegan Chicken (Gluten-Free)



The Barbecue Buffet Menu Includes

- Seasonal Greens with Buttermilk Dressing
- Fingerling Potato Salad, Tarragon Aioli, Green & Red Onion (Dairy Free)
- Roasted Beet Salad with Goat Cheese, Candied Walnuts, Arugula & Grilled Citrus Vinaigrette (Gluten-Free)
- Caprese Salad - Grape Tomatoes, Basil Pesto, Red Onion, Bocconcini, Balsamic Glaze (Gluten-Free)
- Butter Lettuce Cobb with, Tomato, Corn, Gorgonzola, Bacon Ranch Dressing (Gluten-Free, Nut Free)
- Green Leaf, Tomato, Red Onion, Dill Pickles, Aged Cheddar Cheese, Ketchup, Relish, Dijon Mustard, BBQ Sauce
- Caramelized Onions
- Fully Loaded Baked Potato with Sour Cream, Bacon Bits and Green Onions
- Burger or Hot Dog Buns
- Seasonal Fresh Cut Fruit
- Assorted Cakes and Torts
- Regular and Decaffeinated Coffee, Teas and Herbal Infusions

BBQ Add-On

per person \$5

Add any of the following items to spice up your menu:

- Corn on the Cob (Seasonal)
- House Made Corn Bread
- BBQ Pit Beans
- Grilled Portobello Mushroom Steaks
- Scallop & Prawn Brochette with Garlic Butter

Barbecue Notes

Barbecue buffet prices include: service staff, barbecue chefs, linen, chinaware, stemware, and flatware.

** Additional charges for outdoor venues may apply for table, chair, and tent and incidental equipment rental.*



fondue

Fondue Menu

\$60

This menu includes regular and decaffeinated coffee, teas and herbal infusions (Minimum 20 persons, maximum 100 persons)

Cheese Fondue

- With Fresh Baked Organic Baguette

Broth Fondue

- Includes Assorted Vegetables, Tofu and Fingerling Potatoes Served with Root Vegetable Broth

Select 3 of the following to accompany the broth:

- Chicken
- Beef
- Pork Loin
- Wild Salmon
- Scallops
- Prawns

Chocolate Fondue

- With Seasonal Fresh Cut Fruit
- Cinnamon Sugar Dusted Puff Pastry
- Marshmallows
- Add 2 oz. of Grand Mariner, Baileys or Triple Sec to Your Chocolate Fondue (per pot) \$12

Additional Servings

- | | |
|------------------------------|---------------|
| • Meat, Poultry or Vegetable | per 6 oz \$13 |
| • Fish or Seafood | per 6 oz \$14 |
| • Cheese Fondue Pot | \$26 |



Wine Menu

Please ask your Catering Coordinator for availability of our wines, as some selections might have limited availability. Selections should be made no later than 30 days prior to the event. We regret that no substitutions will be permitted less than 10 business days prior to the event.

White Wine

• Sumac Ridge Estate Winery 'Ridge White' (House Wine)	BC	\$29
• Jackson-Triggs Reserve Select Sauvignon Blanc	BC	\$30
• Calona Vineyards Pinot Gris	BC	\$32
• Red Rooster Chardonnay	BC	\$35
• Dr. Loosen 'L' Riesling	Germany	\$40
• See Ya Later Ranch Pinot Gris	BC	\$45
• Kim Crawford Sauvignon Blanc	New Zealand	\$50

Red Wine

• Sumac Ridge Estate Winery 'Ridge Red' (House Wine)	BC	\$29
• Jackson-Triggs Reserve Select Shiraz	BC	\$30
• Calona Vineyards Cab/Merlot	BC	\$29
• Argento Malbec	Argentina	\$35
• Gehringer Brothers Pinot Noir	BC	\$40
• Mission Hill "Bin 88" Merlot	BC	\$40
• Ravenswood 'Vintner's Blend' Zinfandel	CA, USA	\$45
• Kim Crawford Pinot Noir	New Zealand	\$50
• Robert Mondavi Napa Valley Cabernet Sauvignon	CA, USA	\$65

Sparkling Wine

• Jaume Serra Cava Brut Nature	Spain	\$40
• Steller's Jay Brut	BC	\$50
• Blue Mountain Brut	BC	\$65

Champagne

• Chanoine "La Grande Reserve" Brut	France	\$90
• Charles Heidsieck Brut Reserve	France	\$126

Bar Menu

Cocktails, Beer, Bottled Beverages

per drink

• House Brand Highballs	\$600
• Premium Brand Highballs	\$7.25-\$9.00
• House Brand Liqueurs	\$5.75
• Premium Brand Liqueurs	from \$9.00
• Domestic Beers	\$5.75
• BC Micro Beers	\$6.25
• Imported Beers	\$7.50
• Ciders	\$6.25
• Coolers	\$7.50
• House Wines by the Glass	\$7.00
• Non-Alcoholic Beers	\$3.50
• Juices	\$4.00
• Soft Drinks	\$3.00
• Red Bull, Assorted Flavours	\$4.25
• Sparkling Water (750 mL)	\$8.00
• Dasani (591mL)	\$2.75
• Dasani (1L)	\$5.00
• Badoit (330mL)	\$4.00
• Badoit (750mL)	\$8.00
• Evian (1L)	\$8.00

Punch Selection

per gallon

One gallon serves approximately 30 persons.

• Non-Alcoholic Fruit Punch	\$65.00
• Spirit Punch (Rum or Vodka)	\$99.00
• Champagne Punch	\$120.00
• Mulled Wine or Sangria	\$120.00
• Non-Alcoholic Hot Apple Cider	\$65.00

Audio Visual Day Rental Rates

Equipment that is ordered with less than 24 hours notice will be subject to a delivery charge.

Audio

- Wireless Microphone: Handheld \$100.00
- Powered 2-Speaker P.A. System \$125.00
- Mixer for: direct input box for iPod/computer audio \$15.00
- AV tech from \$220.00 (min 4 hrs)

Video

- 32" LCD TV with stand, remote control \$125.00
- 32" LCD TV/DVD Combo with stand, remote control \$170.00

Projection

- LCD Projector with 8 foot screen from \$75.00
- Overhead Projector or 35mm Slide Projector \$60.00
- Projection Screen (8 foot) \$35.00

Meeting Room Accessories

- Podium complimentary
- Flip Chart with 25 sheets of paper, black marker \$25.00
- Easel \$10.00
- Laser Pointer \$25.00
- Photocopies per copy \$0.50
- Fax per page \$0.50
- Conference Phone \$50.00
- Draping, Hardware and Velour panels per 10' section \$90.00

Services

- Delivery/Pick up Fee, if applicable \$120.00
- Set Up Fee, if applicable from \$220.00

Technical Services

Minimum booking period \$220/\$55 for each additional hour Mon-Sat /\$60 for each additional hour on weekends.

Additional audio visual equipment quoted upon request.

Other services offered: Video-conferencing, Teleconferencing, Webcasting, and Simultaneous Interpretation.