

# Experience the Magic this Holiday Season.



Fresh snow, skating, reindeer  
and even Santa himself!  
The Peak of Christmas  
November 24–January 7.

Skyride Admission and Peak of Christmas activities are complimentary with your catering booking from November 24, 2017 through January 7, 2018 including:

- Santa's Workshop (12pm–8pm, Nov 24–Dec 24)
- Visit Santa's Reindeer (9am–10pm, Nov 24–Jan 7)
- Gingerbread Village (9am–10pm)
- Outdoor Ice Skating (9am–10pm)
- Mountaintop Sleigh Rides (9am–9pm) – weather permitting
- Live Entertainment (select dates)
- Christmas Movies in The Theatre in the Sky (9:30am–9pm)
- Reindeer Interpretive Sessions (2pm and 4pm, Nov 24–Jan 7)
- Magical Light Walk & Sliding Zone
- Elf Headquarters & Craft Station

Grouse Mountain invites you to enjoy culinary delights, outstanding facilities and spectacular views available at The Peak of Vancouver. Please contact Catering Sales for more information at 604-980-9311.

Grouse Mountain closes early on December 24. A detailed schedule will be available at [grousemountain.com](http://grousemountain.com)

## Breakfast

### Peak of Christmas Buffet

\$48 per person, \$29 Child (5-12), \$8 Tot (4 and under)

Minimum 20 persons. Menu served with freshly baked bread, freshly brewed regular and decaffeinated coffee, tea and herbal infusions.

#### Continental Breakfast Selections

- Toast station with a selection of multi-grain, whole wheat, white and gluten-free breads
- Bagels and roasted garlic cream cheese
- Selection of fresh baked danishes, croissants and scones
- Selection of cold cereals and milk
- Roasted local granola, greek yogurt and honey
- Cold salmon, smoked & candied salmon, shaved red onion, housemade crème fraîche
- Fresh-cut seasonal fruit

#### Hot Selections

- Buttermilk pancakes, maple syrup, blueberry compote
- Belgian waffles, strawberry conserve, maple whipped cream
- Scrambled eggs
- Roasted Yukon potatoes
- Thick-cut double-smoked bacon
- Traditional breakfast sausage

## Lunch

### Alpine Plated Lunch

\$55 per person

Minimum 20 persons. Menu served with freshly baked bread, freshly brewed regular and decaffeinated coffee, tea and herbal infusions.

#### Appetizer

- Parsnip and spiced apple soup

#### Entrées

Pre-select two meat entrées and one vegetarian entrée:

- Oven-roasted turkey and housemade stuffing  
cranberry preserve, turkey jus, buttermilk whipped Yukon potato purée, roasted turnips and carrots
- Coffee crusted pork loin  
apricot chutney, roast potatoes, winter vegetables
- Herb crusted wild Pacific sockeye salmon  
maple soy butter, mashed potatoes, pea shoots

- Lamb sirloin  
dijon mustard, root vegetables, whipped parsnips
- Butternut squash ravioli  
brown butter, hazelnuts, sage, grated grana padano
- Risotto  
wild mushrooms, parmesan, green peas, truffle oil

#### Dessert

- Chocolate fondant cake  
raspberry coulis

Final entrée quantities required 5 business days prior to event. Prices are before tax and gratuities.

 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.



## Yuletide Lunch Buffet

Adult \$55, Child (5-12) \$30, Tot (4 and under) \$10

Minimum 20 persons or add \$5 per person for groups of 15 to 19. Menu served with freshly baked bread, freshly brewed regular and decaffeinated coffee, tea and herbal infusions.

### Appetizers

#### Greens

- Romaine heart salad with lemon and grana padano
- Organic Fraser Valley greens

#### Dressings/Vinaigrettes

- Caesar
- Buttermilk
- Italian
- Balsamic

#### Composed Salads

- Organic quinoa salad  
ginger soy vinaigrette, vegetable medley, edamame beans
- Local fingerling potato salad  
green and red onion, dill, mayo
- Greek salad
- Vine-ripened tomato and mini bocconcini salad  
with arugula pesto, balsamic glaze

### Platters

- Local charcuterie  
cured meats, pickles, mustards
- Vegetable crudité with cucumber dill dip
- Dill & lemon gravlax, crème fraîche, capers

### Entrées

- Oven-roasted turkey  
housemade stuffing, cranberry preserve, turkey jus
- Baked gnocchi  
bacon, pearl onions, basil
- Pacific salmon puttanesca  
tomato, lemon zest, olives, parsley, garlic, anchovies

### Sides

- Roasted root vegetables  
herbs, brown butter
- Buttermilk whipped Yukon potato purée

### Desserts

- Fresh-cut seasonal fruit
- Local Christmas cookies & tarts
- Forest berry tart
- Chocolate fondant cake
- Tiramisu

### Make It Kid Friendly

Substitute an entrée or add on (\$7/pp):

- Chicken fingers
- Spaghetti and meatballs
- Grilled salmon with lemon wedge
- Macaroni and cheese



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## Dinner

### City Lights Plated Dinner

\$61 per person

Minimum 20 persons. Menu served with freshly baked bread, freshly brewed regular and decaffeinated coffee, tea and herbal infusions.

#### Appetizer

- Seasonal kale salad and arugula with pomegranate vinaigrette, goat cheese, candied walnuts, dried cranberries

#### Entrées

Pre-select two of the following and one vegetarian entrée:

- Oven-roasted turkey and housemade stuffing  
cranberry preserve, turkey jus, buttermilk whipped Yukon potato purée, roasted turnips and carrots
- Herb crusted wild Pacific sockeye salmon  
maple soy butter, mashed potatoes, pea shoots

- Coffee crusted pork loin  
apricot chutney, roast potatoes, winter vegetables
- Butternut squash ravioli  
brown butter, hazelnuts, sage, grated grana padano
- Risotto  
wild mushrooms, parmesan, green peas, truffle oil

#### Desserts

- Chocolate fondant cake

### Peak Plated Dinner

\$75 per person

Minimum 20 persons. Menu served with freshly baked bread, regular and decaffeinated coffee, tea and herbal infusions.

#### Soup

- Winter squash  
ginger and cinnamon-scented rye croutons

#### Salad

- Seasonal kale salad  
arugula with pomegranate vinaigrette, goat cheese, candied walnuts, dried cranberries

#### Entrées

All entrées served with roasted root vegetables. Pre-select two of the following and one vegetarian entrée:

- Grilled 6oz. beef tenderloin  
roasted garlic thyme jus, buttermilk whipped Yukon potato purée

- Grilled filet of wild Pacific sockeye salmon  
maple butter, roasted potatoes
- Oven-roasted turkey and housemade stuffing  
cranberry preserve, turkey jus, buttermilk whipped Yukon potato purée, roasted turnips and carrots
- Butternut squash ravioli  
brown butter, hazelnuts, sage, grated grana padano
- Risotto  
wild mushrooms, parmesan, green peas, truffle oil

#### Dessert

- Pear tart, vanilla gelato, roasted almond praline

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## Winter Gala Dinner Buffet

\$65 per person

Minimum 20 persons or add \$5 per person for groups of 15 to 19. Menu served with freshly baked bread, freshly brewed regular and decaffeinated coffee, tea and herbal infusions.

### Appetizers

#### Salads

- Romaine heart salad with lemon and grana padano
- Organic Fraser Valley greens

#### Dressings/Vinaigrettes

- Caesar
- Buttermilk
- Italian
- Balsamic

#### Composed Salads

- Organic quinoa salad  
ginger soy vinaigrette, vegetable medley, edamame beans
- Roasted brussel sprouts and cranberry salad  
red lentils, oranges, kale
- Local fingerling potato salad  
green and red onion, dill, mayo
- BC albacore tuna niçoise  
green beans, fingerling potatoes, marinated olives, free range eggs, grape tomatoes, red wine vinaigrette

### Platters

- Local charcuterie  
cured meats, pickles, mustards
- Vegetable crudité  
cucumber dill dip
- Dill & lemon gravlax  
crème fraîche, capers
- Chilled local Pacific clams and mussels  
white wine, tomatoes, chives
- Salt Spring Island artisan cheese  
dried figs, gooseberries, raincoat crisps, marinated olives

### Entrées

- Oven-roasted turkey  
housemade stuffing, cranberry preserve, turkey jus
- Beer braised smoked short ribs  
red currant jus
- Local pork loin  
sausage cassoulet with white beans, tomato, rosemary
- Wild Pacific sockeye salmon  
sesame soy pickled shiitake mushrooms, roasted pine nuts, fresh scallions
- Foraged mushroom & green pea potato gnocchi  
sage brown butter

### Sides

- Maple whipped sweet potatoes
- Roasted root vegetables
- Cumin seed jasmine rice

### Desserts

- Fresh-cut seasonal fruit
- Local assorted cakes, butter tarts, Christmas cookies
- German stollen, cookies and assorted treats

### Make It Kid Friendly

Substitute an entrée or add on (\$7/pp):

- Chicken fingers and fries
- Spaghetti and meatballs
- Grilled salmon with lemon wedge
- Macaroni and cheese

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## Fondue

\$65 per person

Minimum 20 persons, maximum 100 persons. Menu served with freshly baked bread, freshly brewed regular and decaffeinated coffee, tea and herbal infusions.

### Cheese Fondue

- Fresh baked organic baguette (gluten-free option available)

### Vegetable broth fondue

Includes assorted vegetables, tofu and fingerling potatoes. Select three of the following additional accompaniments:

- Chicken
- Beef
- Pork loin
- Wild Pacific salmon
- Scallops
- Prawns

### Additional Servings

- Meat, poultry or vegetable (6 oz.) \$12
- Fish or seafood (6 oz.) \$14
- Cheese fondue pot \$28

### Chocolate Fondue

- Seasonal fresh-cut fruit and berries
  - Cinnamon sugar-dusted puff pastry
  - Marshmallows
- Add 2 oz. of Grand Marnier, Baileys or Triple Sec to your chocolate fondue (per pot) \$10



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## Canapés & Display Platters

Canapés are priced by the dozen. Minimum order two dozen per item.

Cold Canapés	\$38 per dozen	Hot Canapés	\$38 per dozen
<ul style="list-style-type: none"> <li>• Dried black mission figs, rainforest crisps, gorgonzola crumble, port reduction</li> <li>• Roasted almond crusted goat cheese, grapes</li> <li>• Toasted sesame crusted albacore tuna, sweet soya, wakame salad</li> <li>• Dill and lemon gravlax, toasted rye point, crème fraîche</li> <li>• Housemade pork rillettes, pickled shallots, stone ground mustard</li> <li>• Mini smoked duck tostada, salsa verde, micro cilantro, crème fraîche</li> <li>• Albacore tuna crudo, fresh tomato, olive oil, capers, fresh basil</li> </ul>		<ul style="list-style-type: none"> <li>• Vegetable pakoras</li> <li>• Crispy butternut squash arancini, arugula pesto</li> <li>• Wild mushroom, polenta, caramelized onions, thyme</li> <li>• Cucumber, sundried tomato, basil, whipped feta</li> <li>• Housemade crab cakes, sauce gribiche</li> <li>• Grilled prawn souvlaki, cucumber yogurt dip</li> <li>• Smoked wild Pacific sockeye salmon, pea purée, potato blini, shaved fennel salad</li> <li>• Salt Spring Island mussel rockefeller</li> <li>• Thai marinated chicken skewer, cilantro, chili sauce</li> <li>• New Zealand herbed lamb popsicle, chimichurri</li> </ul>	



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## Display Platters

	10 ppl	25 ppl	50 ppl		10 ppl	25 ppl	50 ppl
Array of cheeses	\$104	\$204	\$374	Deli cold cuts with condiments	\$92	\$194	\$367
• A selection of domestic and imported cheeses				• Pickled onion, gherkins, marinated olives, grainy and dijon mustard, fresh baked bread rolls			
BC artisan cheeses	\$194			Assorted seafood ceviche	\$140	\$296	\$560
• Handcrafted regional selections (seasonal)				Salmon two ways	-	\$163	\$342
Vegetable crudités	\$59	\$124	\$235	• Candied and smoked salmon, crème fraîche, rye toast points, crispy capers			
• Cucumber dill dip							
Fresh seasonal fruit platter	\$66	\$138	\$257				



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## Banquet Wine and Bar Menu

Please ask your Catering Coordinator for availability of our wines, since 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 <i>Ridge White</i> (house wine)	BC	\$29
• Jackson-Triggs <i>Reserve Select</i> Sauvignon Blanc	BC	\$35
• Red Rooster Chardonnay	BC	\$35
• See Ya Later Ranch Pinot Gris	BC	\$45
• Kim Crawford Sauvignon Blanc	New Zealand	\$50
• Burrowing Owl Pinot Gris	BC	\$55
• Meyer <i>McLean</i> Creek Chardonnay	BC	\$65
• La Crema Chardonnay	CA	\$75

### Red Wine

• Sumac Ridge Estate Winery <i>Ridge Red</i> (house wine)	BC	\$29
• Jackson-Triggs <i>Reserve Select</i> Shiraz	BC	\$35
• Argento Malbec	Argentina	\$35
• Gehringer Brothers Pinot Noir	BC	\$40
• Mission Hill <i>Bin 88</i> Merlot	BC	\$40
• Ravenswood <i>Vintner's Blend</i> Zinfandel	CA, USA	\$45
• Robert Mondavi <i>Napa Valley</i> Cab Sauv	CA, USA	\$80
• Burrowing Owl Merlot	BC	\$55
• Le Vieux Pin <i>Petite Rouge</i> Blend	BC	\$55
• Montresor Amarone della Valpolicella	Italy	\$95

### Sparkling Wine

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

### Champagne

• Chanoine <i>La Grande Reserve</i> Brut	France	\$95
• Veuve Clicquot Brut	France	\$145

### Cocktails, Beer, Bottled Beverages Per Drink

• House brand highballs	\$6
• Premium brand highballs	\$7.25-\$9
• House brand liqueurs	\$5.75
• Premium brand liqueurs	from \$9
• 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
• Non-alcoholic beers	\$3.50
• Juices	\$4
• Soft drinks	\$3
• Sparkling water (750 ml)	\$8
• Dasani water (Still, 591 ml)	\$2.75
• Dasani water (Still, 1 L)	\$5

### Punch Per Gallon

One gallon serves approximately 30 persons.

• Non-alcoholic fruit punch	\$65
• Spirit punch (rum or vodka)	\$99
• Champagne punch	\$120
• Mulled wine or sangria	\$120
• Non-alcoholic hot apple cider	\$65

### Hot Drinks

• Hot chocolate with marshmallows	\$2.50 per glass
• Blueberry tea (alcoholic)	\$8.50 per glass
• Hot chocolate by the cambros 16 L serves 65	\$160
• Premium hot chocolate station by the cambros 16 L serves 65. Includes whipped cream, mini marshmallows, chocolate shavings, candy cane sprinkles	\$225

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