



BANQUET MENU

2023

FINE DINING ON
THE PEAK OF VANCOUVER

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2023

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

Fine Dining On The Peak of Vancouver



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Breakfast

Continental Breakfast

Minimum 20 persons.

Morning Continental

25

- House Baked Pastries And Muffins Vegetarian
Assorted Jams, Preserves And Butter
- Seasonal Fresh Fruit GF, NF, Vegan
- Premium Grapefruit, Orange And Apple Juice
- Freshly Brewed Regular And Decaffeinated Coffee, Teas And Herbal Infusions

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

Breakfast



Hot Breakfast

Minimum 20 persons. Served as a buffet.

Mountain Breakfast

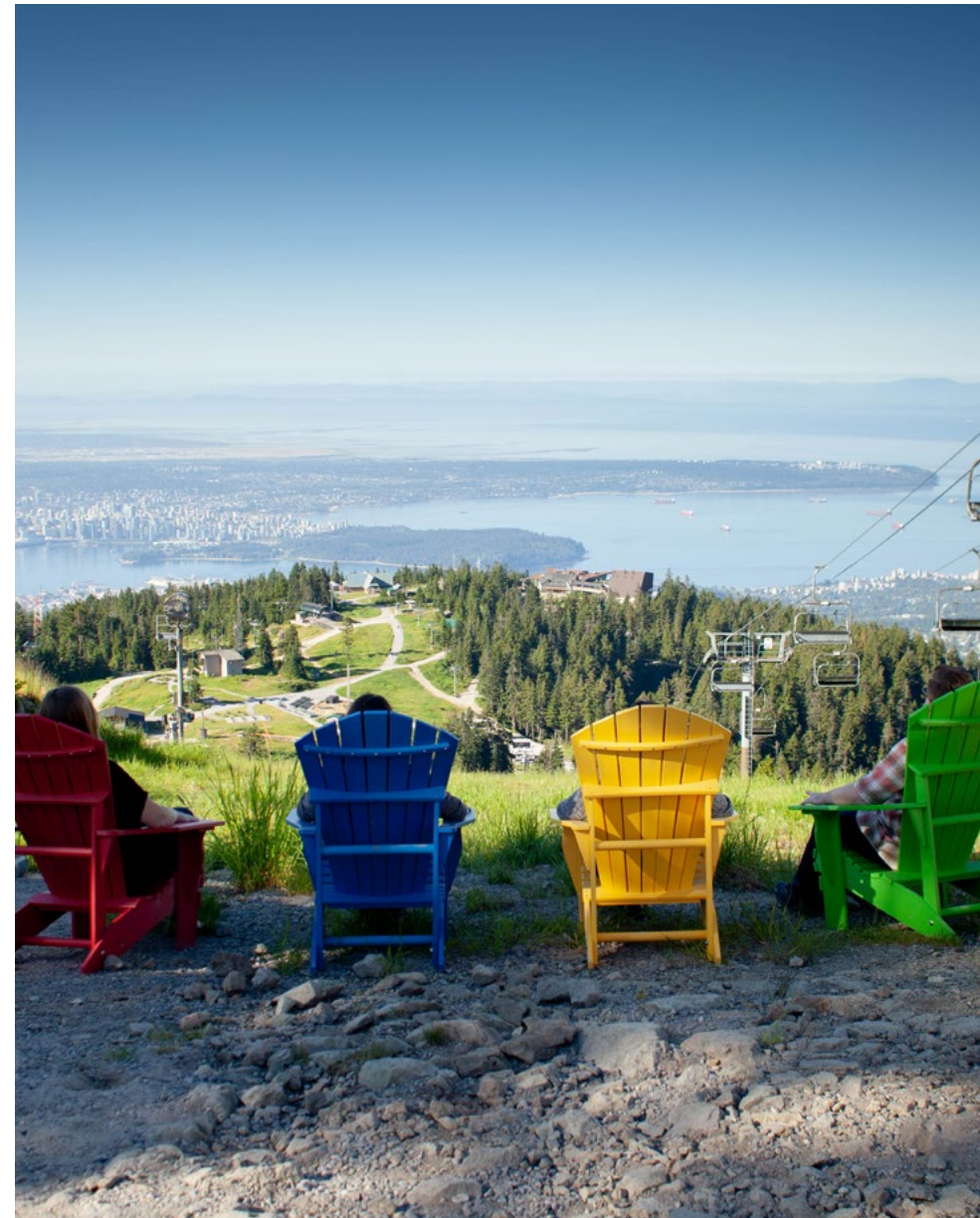
35

- Scrambled Eggs GF, Vegetarian, NF
- Bacon And Sausage NF
- Herb Roasted Yukon Gold Potatoes GF, Vegan, NF
- House Baked Pastries And Muffins Vegetarian
Assorted Jams, Preserves And Butter
- Seasonal Fresh Fruit GF, NF, Vegan
- Premium Grapefruit, Orange And Apple Juice
- Freshly Brewed Regular And Decaffeinated Coffee, Teas And Herbal Infusions

Peak Breakfast

50

- Belgian Style Waffles Vegetarian
- Bacon And Sausage NF
- Seasonal Vegetarian Quiche
- Herb Roasted Yukon Gold Potatoes GF, Vegan, NF
- House Baked Pastries And Muffins Vegetarian
Assorted Jams, Preserves And Butter
- Seasonal Fresh Fruit GF, NF, Vegan
- Premium Grapefruit, Orange And Apple Juice
- Freshly Brewed Regular And Decaf Coffee, Teas And Herbal Infusions
- Beyond Bratwurst (add on + \$2 per person) GF, Vegan



Coffee and Energy Breaks

Create your own breakfast menu or enhance your breakfast from the A la carte list. Prices are per person. Minimum 20 persons per order.

Beverages

• Freshly Brewed Regular and Decaffeinated Coffee <i>(8-cup carafe)</i>	28
• Teas and Herbal Infusions <i>(cup)</i>	4
• Hot Chocolate <i>(cup)</i>	4
• Flavoured Syrups	2
• Dasani Water <i>(591ml)</i>	4
• Bottled Juice, Assorted Flavours <i>(473ml)</i>	4
• Soft Drinks <i>(591ml)</i>	4
• 2% Milk To Go <i>(500ml)</i>	4
• Hot Chocolate by the cambro <i>(16L serves 50)</i>	285
• Premium Hot Chocolate by the cambro <i>(16L serves 50)</i> <i>Includes Whipped Cream, Mini Marshmallows, Chocolate Shavings, Candy Cane Sprinkles</i>	350

Breaks À La Carte

• Banana Bread	4
• Mini Croissant	3
• Pain Au Chocolate	5
• Assorted Muffins	4
• House Baked Mini Danishes	4
• Assorted Bagels With Cream Cheese	4
• Assorted Baked Cookies	3
• Whole Fresh Fruit	3
• Vegan Seed Hemp Hearts Bar	7
• Vegan Almond Energy Bar	7
• Gluten-free Chocolate Cookie	7

Breaks



Boardroom Sandwich Lunch

Minimum 20 persons per order. Served as a buffet.

Boardroom Sandwich Lunch

50

This menu includes regular and decaffeinated coffee, teas and herbal infusions.

Soups (Choose 1):

- Roasted Red Pepper And Tomato Soup GF, NF, Vegan
Basil Pesto And EVOO Croutons
- Potato And Leek Soup GF, NF
Sour Cream, Bacon Lardons And Chives
- Corn And Crab Chowder NF
Corn Nuts And Parsley

Salads (Choose 2):

- Classic Caesar NF
Shaved Parmesan, Herb Croutons, Lemon
- Organic Mixed Greens GF, Vegan, NF
Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette
- Potato Salad GF, Vegetarian, NF
Scallions, Tarragon Aioli
- Kale Salad GF, Vegetarian
Roasted Apples, Candied Hazelnut, Feta, Honey Vinaigrette
- Grilled Seasonal Vegetables GF, NF, Vegan
Balsamic Dressing, Olives, Basil

Sandwiches & Wraps (Choose 3):

**Selection subject to change based on seasonal availability*

- Three Cheese Vegetarian, NF
Provolone, Cheddar, Creamy Havarti And Sun Dried Tomato Mayonnaise On Multigrain Bread.
- Smoked Ham NF
Ham, Swiss Cheese, And Mustard Mayonnaise On A Cheesy Focaccia Bun

- Roasted Vegetable Vegetarian

Seasonal Vegetables, Swiss Cheese & Pesto Mayonnaise On Multigrain Bread.

- Roast Beef Portuguese NF

In House Roasted Beef, Jack Cheese, Tomatoes And Dijon Mayonnaise On Portuguese Bun.

- Italians Only NF

Ham, Capicola, Salami, Provolone, Sun Dried Tomato Mayonnaise On Homemade Focaccia.

- Chicken Pesto

Roasted Chicken, Provolone, Sun Dried Tomato, Spinach & Pesto On Homemade Focaccia.

- Roast Turkey NF

In House Roasted Turkey, Edam Cheese, Cranberry Relish, Grainy Mustard Mayo On Homemade Cranberry Focaccia Bread.

- Quinoa And Roasted Vegetable Vegetarian, NF

Black Quinoa, White Quinoa, Roasted Veggies, Cilantro, Spicy Yogurt, Spinach, Feta Cheese & Spinach Tortilla.

- Chicken And Chorizo NF

Chicken Breast, Chorizo Sausage, Rice, Black Beans, Corn, Cilantro, Pepper Salsa Sour Cream Mayo Sauce, Cheddar Cheese And A Cheddar Tortilla.

Dessert:

- Seasonal Fresh Fruit GF, NF, Vegan
- House Baked Cookies
- Assorted Cakes And Tortes

Lunch

Lunch Buffet

Minimum 20 persons per order.

Peak Lunch

70

This menu includes regular and decaffeinated coffee, teas and herbal infusions.

Soup (Choose 1)

- Roasted Red Pepper And Tomato Soup GF, NF, Vegan
Basil Pesto And EVOO Croutons
- Potato And Leek Soup GF, NF
Sour Cream, Bacon Lardons And Chives
- Corn And Crab Chowder NF
Corn Nuts And Parsley

Salads (Choose 2)

- Classic Caesar NF
Shaved Parmesan, Herb Croutons, Lemon
- Organic Mixed Greens GF, Vegan, NF
Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette
- Potato Salad GF, Vegetarian, NF
Scallions, Tarragon Aioli
- Kale Salad GF Vegetarian
Roasted Apples, Candied Hazelnut, Feta, Honey Vinaigrette
- Grilled Seasonal Vegetables GF, NF, Vegan
Balsamic Dressing, Olives, Basil

Entrees (Choose 3)

- Chicken Cacciatore (GF pasta available), NF
Penne, Mushroom, Olive, Oregano And Chili
- Red Wine Braised Beef Short Ribs NF
Red Current Jus

- Buttermilk Fried Chicken NF
- Herb Marinated BC Sockeye Salmon Filet GF, NF
Grilled Artichokes, Dill Horseradish Sauce
- Curried Chickpeas GF, Vegetarian, NF
Mint Raita And Crispy Cauliflower
- Mediterranean Pappardelle Vegan, DF, NF (GF pasta available)
Artichokes, Olives, Confit Garlic, Basil, Olive Oil
- Beef Tenderloin NF
Green Peppercorn Jus (Substitute + \$7)

Sides (Choose 2)

- Glazed Baby Carrots GF, NF, Vegetarian
Yogurt, Mint And Spices
- Roasted Seasonal Vegetables GF, Vegetarian
Brown Butter, Capers, Pine Nuts And Lemon
- Grilled Broccolini Vegetarian, NF
Garlic Parmesan Crumb
- Jasmine Rice GF, NF, Vegan
- Buttermilk Mashed Potatoes GF, Vegetarian, NF

Desserts

- Seasonal Fresh Fruit GF, NF, Vegan
- Assorted Cakes And Tortes

Further enhance your menu with platters, stations, and other add-ons.
See pages 14 and 16.

Plated

Minimum 20 persons per order. Maximum 80 persons per order.

Lunch / Dinner 100

Includes freshly baked bread, butter, regular and decaffeinated coffee, teas and herbal infusions.

Design a three-course lunch or dinner menu for your group. Listed price includes three (3) pre-selected entrées and one (1) pre-selected soup or salad and one (1) dessert.

Add Extra Salad / Soup Course (\$12 per person)
Add Cheese Course (\$15 per person)
Add Extra Dessert (\$10 per person)

Appetizers (Choose 1)

- Classic Caesar NF
Shaved Parmesan, Herb Croutons, Lemon
- Organic Mixed Greens GF, Vegan, NF
Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette
- Roasted Red Pepper And Tomato Soup GF, NF, Vegan
Basil Pesto And EVOO Croutons
- Potato And Leek Soup GF, NF
Sour Cream, Bacon Lardons And Chives
- Kale Salad GF, Vegetarian
Roasted Apples, Candied Hazelnuts, Feta And Honey Vinaigrette

Entrees (Choose 3)

- Curried Chickpeas GF, Vegetarian, NF
Jasmine Rice, Mint Raita And Crispy Cauliflower

- Cheese Ravioli Vegetarian
Butternut Squash Cream, Brown Butter, Sage And Pine Nuts
- Beef Short Rib NF
Buttermilk Mash Potatoes, Kale, Red Currant Jus
- Herb Marinated BC Sockeye Salmon Filet GF, NF
Grilled Artichokes, Nugget Potatoes, Dill Horseradish Sauce
- Grilled AAA 6 Oz Beef Tenderloin NF
Buttermilk Mash Potatoes, Roasted Carrots, Green Peppercorn Jus (+ \$12)
- Mediterranean Pappardelle Vegan, NF (GF pasta available)
Artichokes, Olives, Confit Garlic, Basil, Olive Oil
- Roast Chicken Breast NF
Buttermilk Mashed Potatoes, Kale, Tomato Vierge Sauce

Desserts (Choose 1)

- Chocolate Fondant
Vanilla Gelato, Pecan Praline
- Mini New York Cheese Cake GF, NF
Berry Compote
- Almond Torte GF
Poached Pear, Chantilly
- Seasonal Sorbet GF, NF, Vegan
Fresh Fruit

Lunch & Dinner

Dinner Buffet

Minimum 20 persons per order.

Pine Dinner

90

This menu includes regular and decaffeinated coffee, teas and herbal infusions.

Salads (Choose 3)

- **Classic Caesar** NF
Shaved Parmesan, Herb Croutons, Lemon
- **Organic Mixed Greens** GF, Vegan, NF
Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette
- **Potato Salad** GF, Vegetarian, NF
Scallions, Tarragon Aioli
- **Kale Salad** GF, Vegetarian
Roasted Apples, Candied Hazelnut, Feta, Honey Vinaigrette
- **Grilled Seasonal Vegetables** GF, NF, Vegan
Balsamic Dressing, Olives, Basil

Entrees (Choose 3)

- **Chicken Cacciatore** NF, (GF pasta available)
Penne, Mushroom, Olive, Oregano And Chili
- **Buttermilk Fried Chicken** NF
- **Red Wine Braised Beef Short Ribs** NF
Red Current Jus
- **Herb Marinated BC Sockeye Salmon Filet** GF, NF
Grilled Artichokes, Dill Horseradish Sauce
- **Curried Chickpeas** GF, Vegetarian, NF
Mint Raita And Crispy Cauliflower
- **Cheese Ravioli** Vegetarian
Butternut Squash Cream, Brown Butter, Sage And Pine Nuts
- **Mediterranean Pappardelle Pasta** Vegan, DF, NF (GF pasta available)
Artichokes, Olives, Confit Garlic, Basil, Olive Oil
- **Beef Tenderloin** NF
Green Peppercorn Jus (Substitute + \$7)

Platters (Choose 1)

- **Local Charcuterie And Deli Board**
Assorted Pickles, Marinated Olives, Olive Oil Crostini
- **Grilled Flatbread** Vegetarian, NF
Vegetable Crudités, Assorted Dips
- **Smoked Sockeye Salmon** GF
Crème Fraiche, Red Onion, Dill
- **Local Seafood Platter** GF, DF, NF
Served With Traditional Accoutrement (Add On + \$25 pp)

Sides (Choose 3)

- **Glazed Baby Carrots** GF, NF, Vegetarian
Yogurt, Mint And Spices
- **Roasted Seasonal Vegetables** GF, Vegetarian
Brown Butter, Capers, Pine Nuts And Lemon
- **Grilled Broccolini** Vegetarian, NF
Garlic Parmesan Crumb
- **Jasmine Rice** GF, NF, Vegan
- **Roasted Nugget Potatoes** GF, Vegan, NF
Caramelized Onions And Herbs
- **Buttermilk Mashed Potatoes** GF, Vegetarian, NF

Dessert

- **Seasonal Fresh Fruit** GF, Vegan, NF

Assorted Cakes And Tortes

- Tiramisu
- Limoncello Raspberry Cake GF
- Apple Strudel
- Chocolate Fondant Cake
- Carrot Walnut Cake
- Almond Torte GF

Further enhance your menu with platters, stations, and other add-ons.
See pages 14 and 16.

BBQ Feast

BBQ Feast

85

Available May – September. Minimum 20 persons.

Entrees (Choose 4)

- Angus Beef Burger GF, DF, NF
- Fraser Valley Chicken Breast GF, DF, NF
- Smokies
- BBQ Pork Ribs GF, DF
- Marinated Sirloin Steak GF, DF, NF
- Chicken Souvlaki GF, DF, NF
- Miso Glazed Pacific Wild Salmon DF, NF
- Chili and Lime Marinated Halloumi Cheese GF, Vegetarian, NF
- Beyond Burger GF, Vegan
- Beyond Bratwurst GF, Vegan
- Tamari Marinated Portobello Mushroom Steak Vegan, GF, NF

BBQ Add Ons

- Corn On The Cob (Seasonal), Chipotle Butter GF, Vegetarian, NF +\$7pp
- Mushroom and Vegetable Kebabs, Green Goddess Dressing GF, Vegetarian, NF +\$8 pp
- Prawn Skewers, Old Bay, Lime GF, DF, NF +\$12 pp
- Rosemary Marinated Lamb Popsicles GF, DF, NF +\$17 pp
- Grilled Broccolini, Citrus Vinaigrette GF, DF, NF, Vegetarian +\$9 pp

BBQ Menu Includes

- Organic Mixed Greens NF
Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette
- Potato Salad GF, Vegetarian, NF
Scallions, Tarragon Aioli
- Mediterranean Pasta Salad Vegan
Artichokes, Olives, Confit Garlic, Basil, Olive Oil
- Grilled Seasonal Vegetables GF, Vegan, NF
Balsamic Dressing, Olives, Basil
- Fully Loaded Baked Potato GF, NF
Sour Cream, Bacon, Green Onions, Cheddar
- Burger / Hot Dog Buns
Traditional Accompaniments
- Seasonal Fresh Cut Fruit GF, Vegan, NF
- Assorted Cakes And Tortes

**Further enhance your menu with platters, stations, and other add-ons.
See pages 14 and 16.**

Fondue Menu

Fondue Menu

75

Minimum 20 persons, maximum 60 persons. Please speak to your Catering Planner for room capacity restrictions and time allowances for this menu.

Cheese And Broth Fondue

- Cheese Fondue Served With Fresh Baked Baguette And Fingerling Potatoes NF
- Broth Fondue Served With Vegetable GF, DF, NF
Includes Assorted Vegetables And Tofu

Select 3 of the Following:

- Beef
- Scallops
- Wild Salmon
- Prawns
- Tofu Vegan

Chocolate Fondue with seasonal fresh cut fruit & marshmallows

Additional Servings

- | | |
|---|----|
| • Vegetable (per 6 oz) <small>Vegan</small> | 12 |
| • Meat (per 6 oz) | 16 |
| • Fish or Seafood (per 6 oz) | 18 |
| • Cheese Fondue <small>GF</small> | 30 |
| • Chocolate Fondue <small>GF</small> | 14 |
| • Dessert (per 6 oz) | 13 |



Travel Across Canada

Travel Across Canada

120

Minimum 25 persons. This menu includes Organic Mixed Greens, Potato Salad and Local Seasonal Grilled Vegetables.

This menu includes regular and decaffeinated coffee, teas and herbal infusions.

British Columbia

Miso Glazed Sockeye Salmon, Sesame, Scallions, Peashoots DF, NF

Alberta

Red Wine Braised Beef Short Ribs, Red Current Jus NF

Saskatchewan

Seasonal Baked Fruit Pies And Butter Tarts Served With Vanilla Ice Cream Vegetarian

Manitoba

Cheddar Cheese Pierogies, Sour Cream, Double Smoked Bacon, Chives

Ontario

Beaver Tails, Nutella, Cinnamon Sugar, Maple Syrup, Caramel Sauce, Vanilla Chantilly, Assorted Toppings Vegetarian

Quebec

Build Your Own Poutine. French Fries, Beef Gravy, Cheese Curds, Green Onion, Sour Cream, Shaved Pastrami, Double Smoked Bacon, Pulled Pork (Vegetarian Gravy Available Upon Request) NF

Maritimes

Seafood Platter, Traditional Accoutrements GF, DF, NF

Add On

- Canadian Cheese Platter With Rainforest Crisps, Vegetarian + 15 pp
Seasonal Preserves, Candied Walnuts, Figs And Olives

Further enhance your menu with platters, stations, and other add-ons.

See pages 14 and 16.



Reception by Design

This menu includes regular and decaffeinated coffee, teas and herbal infusions. Minimum 25 persons. Please speak to your Catering Planner for room capacity restrictions and time allowances for this menu.

Canapes (price per dozen)

Cold Canapes

- Belgium Endive, Romesco Sauce, Toasted Almonds *GF, Vegan* 41 / dz
- Burrata, Tomato Jam, Basil, Olive Oil Crostini *Vegetarian, NF* 52 / dz
- Sesame Crusted Albacore Tuna, Seaweed, Pickled Cucumber, Crispy Rice *GF, NF* 59 / dz
- Smoked Salmon, Blini, Cream Cheese, Salmon Roe, Dill *NF* 62 / dz

Hot Canapes

- House Made Crab Cakes, Smoked Pepper Aioli *GF, NF* 59 / dz
- Mushroom Arancini, Grana Padano, Garlic Aioli *Vegetarian* 48 / dz
- Grilled Chicken Skewer, Ginger Scallion Vinaigrette, Cashews *DF* 56 / dz
- Prawn Tempura, Siracha Mayo, Scallions *DF, NF* 62 / dz
- Mini Quiche Lorraine (Caramelized Onion, Bacon And Gruyere Cheese) 52 / dz
- Chickpea Falafel, Roasted Eggplant, Cucumber, Mint *Vegan* 48 / dz
- Grilled Bacon Wrapped Dates *GF, DF, NF* 45 / dz

Display Platters

Platters

	10 ppl	25 ppl	50 ppl
• Cheese Platter <i>Vegetarian</i> <i>Selection Of Domestic And Imported Cheeses, Rainforest Crisps, Seasonal Preserves, Candied Walnuts, Figs And Olives</i>	125	275	500
• Grilled Flat Bread With Vegetable Crudities <i>Vegetarian</i> <i>Selection Of Seasonal Vegetables, Assorted Dips</i>	75	160	300
• Fresh Seasonal Fruit Platter <i>GF, DF, NF</i>	75	160	300
• Local Charcuterie And Deli Board <i>Served With Assorted Pickles, Mustards, Olive Oil Crostini, Grapes, Dried Apricots</i>	150	325	575
• Charcuterie And Cheese Platter	170	360	625
• Smoked And Candied Salmon <i>GF, NF</i>	150	325	575
• Local Seafood Platter <i>GF, NF</i> <i>Smoked And Candied Salmon, Prawn Cocktail, Chilled Shellfish, Tuna Poke Served With Traditional Accoutrements</i>	600	1125	---

Reception Menu

Reception Menu

125

Minimum 25 persons. Includes freshly baked bread, butter, freshly brewed regular and decaffeinated coffee, teas and herbal infusions.

Canapes

- Belgium Endive GF, Vegan
Romesco Sauce, Toasted Almonds
- Burrata Vegetarian, NF
Tomato Jam, Basil, Olive Oil Crostini
- Sesame Crusted Albacore Tuna DF, NF
Seaweed, Pickled Cucumber, Crispy Rice
- Mushroom Arancini Vegetarian
Grana Padano, Garlic Aioli
- Chickpea Falafel Vegan
Roasted Eggplant, Cucumber, Mint
- Grilled Bacon Wrapped Dates GF, DF, NF
- House Made Crab Cakes GF, DF
Smoked Pepper Aioli
- Grilled Chicken Skewer DF
Ginger Scallion Vinaigrette, Cashews
- Smoked Salmon NF
Blini, Cream Cheese, Salmon Roe, Dill

Platters

- Local Seafood Platter DF, NF
Smoked And Candied Salmon, Pacific Oysters, Crab Legs, Prawn Cocktail, Chilled Shellfish, Tuna Poke Served With Traditional Accoutrements
- Charcuterie and Cheese Platter

Stations

- Roasted AAA Beef Striploin NF
Yorkshire Pudding, Horseradish Sauce, Mustards, Green Peppercorn Jus
- Roasted Fraser Valley Pork Belly NF
Crackling, Steamed Buns, Pickled Cucumber, Hoisin, Ginger Scallion Vinaigrette

Salads

- Classic Caesar Vegetarian, NF
Shaved Parmesan, Herb Croutons, Lemon
- Potato Salad GF, Vegetarian, NF
Scallions, Tarragon Aioli
- Kale Salad GF, Vegetarian
Roasted Apples, Candied Hazelnut, Feta, Honey Vinaigrette
- Grilled Seasonal Vegetables GF, Vegan, NF
Balsamic Dressing, Olives, Basil

Dessert

- Assorted Cakes And Tortes
- Chocolate Fondue GF
Seasonal Fruit, Vanilla Cream Puffs, Chocolate Brownies

Add-Ons

Minimum 25 persons per order.

Savory Add Ons

- **Build Your Own Poutine Station** 20 / pp
French Fries and Sweet Potato Fries, Onion Gravy, Cheese Curds, Scallions, Sour Cream, Bacon Bits, Shaved Pastrami, Pulled Pork. Vegetarian Option Available. NF
- **Mac n Cheese Bar** NF 20 / pp
Red Wine Braised Short Rib, Pulled Pork, Bacon Bits, Tomatoes, Scallions, Grated Parmesan
- **Selection of Local Artisan Sausages** 20 / pp
Brioche Bun, Caramelized Onion, Sauerkraut, Banana Peppers, House Mustard, Ketchup, Relish
- **Whole Pizzas (Serves 8)** NF 40 / ea
Choice of Pepperoni, Ham and Pineapple, Four Cheese And Vegetarian
- **Mountain Nachos (Serves 6)** GF, NF 25 / ea
Jack & Cheddar Cheese, Tomato, Jalapeno, Black Olives, Green Onion, Salsa And Sour Cream
 - Add Guacamole 4
 - Add Beef 7
 - Add Chicken 8
- **Beef Sliders** 80 / dozen
- **Beyond Sliders** 90 / dozen
Lettuce, Tomato, Onion, Pickle, Garlic Aioli, Hamburger Relish, House Mustard On Sesame Brioche Bun (Gluten-Free Bun + \$1 / pp)
- **Chicken Wings** DF 20 / per pound
Choice Of BBQ, Hot Sauce, Salt And Pepper, Honey Soy Garlic, Cajun And Jerk Sauce

Sweet Add Ons

- **Beaver Tails** 15 / pp
Cinnamon Sugar, Vanilla Chantilly, Nutella, Smoked Maple Syrup, Assorted Chocolate And Candy Toppings

Beverages

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

Wine Menu

White Wine

Sumac Ridge Sauvignon Blanc	Summerland, BC	glass 13 btl 40
Jackson Triggs Reserve Reisling Blend	Oliver, BC	43
Inniskillin Pinot Grigio	Oliver, BC	45
See Ya Later Gewurztraminer	Okanagan Falls, BC	46
Nk'Mip Pinot Blanc	Osoyoos, BC	50
Laughing Stock Pinot Gris	Penticton, BC	60
Dark Horse Chardonnay	Oliver, BC	70

Rosé Wine

Jackson Triggs Grand Reserve Rose	Oliver, BC	43
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Red Wine

Sumac Ridge Merlot	Summerland, BC	glass 13 btl 40
Inniskillin Cabernet Sauvignon	Oliver, BC	41
Jackson Triggs Reserve Shiraz	Oliver, BC	43
See Ya Later Pinot Noir	Okanagan Falls, BC	56
Dark Horse Meritage,	Oliver, BC	70
Black Sage Zinfandel	Summerland, BC	76
Nk'Mip Merlot	Osoyoos, BC	90

Champagne / Sparkling Wine

Jackson Triggs Espirit Sparkling	Oliver, BC	50
Ruffino Prosecco DOC	Italy	55
Steller's Jay Songbird Brut	Summerland, BC	56
Steller's Jay Sparkling Rose	Summerland, BC	66
Veuve Clicquot Brut	France	195

Beverages



Beverages

Bar Menu

Vodka | 1 oz

- 9 | Polar Ice*
- 9 | Absolut
- 9 | Zubrowska
- 10 | Lost Lake
- 11 | Ketel One

Gin | 1 oz

- 9 | Beefeater*
- 9 | Bombay Sapphire
- 12 | Empress
- 12 | Tanqueray #10
- 13 | Hendricks

Tequila | 1 oz

- 9 | Olmeca Gold*
- 15 | Patron Silver
- 16 | Don Julio Reposado

Rum | 1 oz

- 9 | Bacardi Gold*
- 9 | Lamb's White*
- 9 | Captain Morgan Spiced*
- 10 | Kraken

Bourbon | 1 oz

- 9 | Jack Daniel's*
- 11 | Maker's Mark
- 12 | Knob Creek

Rye / Whiskey / Scotch | 1 oz

- 9 | JP Wisers*
- 9 | Crown Royal
- 9 | Ballantine's*
- 9 | Jamesons*
- 13 | Chivas Regal 12 Year
- 14 | Johnnie Walker Black
- 14 | Glenlivet Founders Reserve
- 15 | Glenlivet 12 Year
- 19 | Ardbeg 10 Year
- 30 | Chivas Regal 21 Year 'Royal Salute'

Brandy / Cognac | 1 oz

- 9 | St Remy VSOP*
- 14 | Courvoisier VS
- 15 | Hennessy VS
- 19 | Courvoisier VSOP
- 35 | Hennessy XO

Liqueurs | 1 oz

- 8 | Amaretto
- 8 | Bailey's
- 8 | Campari
- 8 | Drambuie
- 8 | Fireball
- 8 | Frangelico
- 8 | Grand Marnier

- 8 | Jagermeister
- 8 | Kahlua
- 8 | Sambuca

Bottled Beer

- 7 | Molson Canadian (341ml) 5%
- 7 | Coors Light (341ml) 4%
- 7 | Heineken 0.0 (330ml) 0%
- 8 | Strongbow (330ml) 5%

Local Craft Beer

- 8 | Granville Island Lager (355ml) 5%
- 8 | Granville Island Brockton IPA (355ml) 6.5%
- 8 | Granville Island English Bay Ale (355ml) 5%
- 10 | Bridge Brewing Kolsch (473ml) 5%
- 10 | Bridge Brewing Bourbon Blood Orange (473ml) 5.5%
- 10 | Bridge Brewing Pale Ale (473ml) 5.5%
- 8 | Whistler Brewing 'Forager' Gluten Free Lager (355ml) 5%

Coolers

- 8 | Vizzy Hard Seltzer Pineapple Mango (355ml) 5%
- 8 | Vizzy Hard Seltzer Blueberry Pomegranate (355ml) 5%

Punch Selection (price per gallon)

One gallon serves approximately 15 people.

- 110 | Spirit punch (rum or vodka)

*House Spirits