

# Banquet Menu 2020





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





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The Ocean Wise symbol is your guarantee that a seafood dish has been certified ocean-friendly by the Vancouver Aquarium. Grouse Mountain is proud to participate in this sustainable initiative.

Gluten Free, Vegetarian, Vegan, Dairy Free and Nut Free options are available for many of our dishes. We encourage our guests with restrictive nutritional needs to pre-order when requesting such items.

We are dedicated to sourcing the finest and freshest regional ingredients available, creating memorable dining experiences. We are proud to be a member of Ocean Wise, a conservation program created to educate and empower consumers about the issues surrounding sustainable seafood. Grouse Mountain is also certified by the Green Table Network, which puts sustainability on the menu through innovative solutions that measurably reduce the impact we have on our environment.



# BREAKFAST





# BREAKFAST BY DESIGN

Minimum 10 persons

## Continental Breakfast




















*Served family style or plated individually*

- Premium Grapefruit, Orange and Apple Juice
- Seasonal Fresh Cut Fruit 
- House Baked Pastries and Muffins  
assorted jams and butter
- Local Roasted Granola with Golden Honey and Vanilla Bean Yogurt
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal

\$35

## Breakfast by Design

*Create your own plated breakfast menu. Minimum 10 person per order.*

- Traditional Eggs Benedict with Hollandaise Sauce  \$10.00  
gluten-free option +\$1.00
- Smoked Salmon Eggs Benedict  \$12.00  
gluten-free option +\$1.00
- Fresh Herbed Scrambled Eggs   \$6.00
- Frittata of Caramelized Onion, Spinach and Sundried Tomato   \$6.00
- Thick Cut Bacon, Breakfast Sausages or Canadian Bacon    \$6.00
- Seasonal Vegetarian Quiche  \$5.50
- Herb Roasted Tricolor Nugget Potatoes    \$4.25
- Belgian Style Waffles  \$5.75  
preserved berries, vanilla chantilly, maple syrup
- Brioche French Toast  \$5.75  
rum and cinnamon infused apples, sultana raisins, maple syrup
- Seasonal Fresh Cut Fruit  \$4.50
- Flavored Yogurt Portion   \$4.50
- Assorted Cereals  \$3.50
- Local Roasted Granola \$5.00



# PLATED BREAKFAST

*This menu includes premium juice, freshly brewed regular and decaffeinated coffee, teas and herbal infusion.*

*Listed price includes three (3) pre-selected entrées Menus are priced based on 10 persons or more. For groups under 10 persons, a charge of \$150 will apply.*

*\*Order on arrival is available for groups up to a maximum of 60 guests.*



## \$40 PER PERSON

\$55 PER PERSON ON ARRIVAL\*

### Breakfast Selections (choose three)

- Traditional Eggs Benedict with Hollandaise Sauce 🍳  
Served with Roasted Potatoes and Fresh Cut Fruit  
Gluten free option available +\$1.00
- Smoked Salmon Eggs Benedict with Hollandaise Sauce 🍳  
Served with Roasted Potatoes and Fresh Cut Fruit  
Gluten free option available +\$1.00
- Frittata of Caramelized Onions, Spinach and Sundried Tomato 🥘 🌱  
Served with Organic Greens and Fresh Cut Fruit
- Seasonal Vegetarian Quiche 🥘  
Served with Organic Greens and Fresh Cut Fruit
- Full Breakfast 🍳  
Served with 2 Over Easy Eggs, Bacon, Breakfast Sausage, Roasted Potatoes and Buttered Toast  
Gluten free option available +\$1.00
- Brioche French Toast 🍳  
Served with Rum and Cinnamon Infused Apples, Sultana Raisins, Greek Yogurt, Maple Syrup and Fresh Cut Fruit
- Belgian Waffles 🍳  
Served with Preserved Berries, Vanilla Chantilly, Maple Syrup and Fresh Cut Fruit

# COFFEE AND ENERGY BREAKS

## Breaks à la Carte

• Banana Bread	\$3.75
• Mini Croissant	\$2.75
• Pain au Chocolate	\$4.50
• Assorted Muffins	\$3.75
• House Baked Mini Danishes	\$3.50
• House Baked Scone with Assorted Jams	\$3.50
• Cinnamon Bun	\$5.00
• Assorted Bagels with Cream Cheese and Seasonal Jams	\$3.75
• Assorted Freshly Baked Cookies	\$2.75
• Local Roasted Granola	\$5.25
• Whole Fresh Fruit	\$2.50
• Assorted Chips	\$2.50
• Assorted Chocolate Bars	\$3.25
• Assorted Vegan and Gluten Free Bars	\$4.50

## Beverages

• Freshly Brewed Regular and Decaffeinated Coffee (8-cup carafe)	\$25.00
• Teas and Herbal Infusions (cup)	\$3.25
• Hot Chocolate (cup)	\$3.25
• Flavoured Syrups	\$2.00
• Dasani Water (591ml)	\$2.75
• Bottled Juice, Assorted Flavours (473ml)	\$4.00
• Soft Drinks (591ml)	\$3.00
• 2% Milk To Go (500ml)	\$3.25
• Iced Tea (glass)	\$3.00
• Mott's Garden Cocktail (355ml)	\$3.75
• Odwalla Juice, Assorted Flavours (450ml)	\$4.50
• Non-Alcoholic Fruit Punch (15-person bowl)	\$75.00





# PLATED MENU


















# PLATED MENU-LUNCH & DINNER

*This menu 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 (2 meat and 1 vegetarian) and one (1) pre-selected soup or salad and one (1) dessert. Add an additional soup or salad course for only \$8.50. Menus are priced based on 10 persons or more. For groups under 10 persons, a charge of \$150 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.*

## Appetizers: Soup or Salad (Choose one)

- Roasted Red Pepper and Tomato Soup     
basil pesto
- Potato and Leek Soup    
crispy potato, scallions
- Corn and Crab Chowder    
chives, bacon lardon
- Vine Ripened Heirloom Tomato    
buffalo bocconcini, basil, balsamic vinaigrette
- Kale and Date Salad   
almond, parmesan, lemon vinaigrette
- Pan Seared Albacore Tuna Niçoise     
olive vinaigrette, green beans, soft boiled egg, fingerling potatoes






vegan options available

vegan options available

## Entrées

*Final entrée amounts due 5 business days prior to event.*

### **VEGETARIAN / VEGAN** (Choose one)

- Curried Chickpeas     
cauliflower pakora, jasmine rice, mint raita (*served on side – contains dairy*)
- Roasted Butternut Squash Ravioli  
brown butter, sage, pine nuts
- Vegan Pasta    
Mediterranean Penne artichokes, olives, confit garlic, basil, olive oil.















gluten-free options available

# \$65 PER PERSON

\$80 PER PERSON – ORDER ON ARRIVAL\*

### **MEAT AND SEAFOOD** (Choose two)

*Served with seasonal vegetables*

- Herb Marinated BC Sockeye Salmon Filet     
grilled artichokes, salsa verde, arugula
- Roasted Fraser Valley Breast of Chicken     
mushroom, olive, roasted pepper, oregano, chili
- Roasted Filet of Ling Cod    
creamed leek, bacon lardon, navy beans
- Braised Beef Short Rib    
buttermilk mashed potatoes, red current jus
- Rosemary Marinated Lamb Sirloin    
buttermilk mashed potatoes, chimichurri
- Grilled 6 oz. Beef Tenderloin    
buttermilk mashed potatoes, green peppercorn jus

+\$10 per person

### Desserts (Choose one)

- Chocolate Fondant  
vanilla gelato, pecan praline
- Mini New York Cheesecake   
berry compote
- Almond Torte   
poached pear and vanilla chantilly
- Seasonal Sorbet     
fresh fruit

### Additional Cheese Course

+ \$10 per person

Selection of Domestic and Imported Cheeses, Rainforest Crisp, Seasonal Preserves, Candied Walnuts, Figs and Marinated Olives.








# BOARDROOM SANDWICH LUNCH

Minimum 10 persons. Includes regular and decaffeinated coffee, teas and herbal infusions. Pre-order required. Substitutions are politely declined.

\$45 per person

## Appetizers: Soup or Greens (Choose one)





### SOUPS











- Roasted Red Pepper and Tomato Soup     
basil pesto
- Potato and Leek Soup    
crispy potato, scallions
- Corn and Crab Chowder    
chives, bacon lardon

### GREENS


- Organic Mixed Greens with Seasonal Vinaigrette

## Sandwiches (choose four)

- Three Cheese   
Brie, cheddar and creamy Havarti cheese with sun dried tomato mayo on multigrain bread.
- Tuna Cheddar   
Tuna, red onion, capers, lemon, celery and parsley with mayo on multigrain bread.
- Old Fashioned Ham   
Ham, swiss cheese and lettuce with mustard mayo on focaccia.
- Chicken Pesto   
Roast chicken, provolone and sundried tomato with pesto on focaccia.

- Roast Beef   
Roast beef, Havarti, caramelized onions and arugula with mustard mayo on flax seed ciabatta.
- Roast Turkey   
Roast turkey, emmental cheese and cranberry relish with mustard mayo on cranberry sourdough.
- Veggie and Cream Cheese   
Tomatoes, cucumbers, bell peppers, sundried tomatoes with cream cheese on farmers bread.
- Quinoa and Roasted Vegetable   
Quinoa, roasted vegetables, cilantro, spicy yogurt and spinach with feta cheese on flour tortilla.
- Chicken Sandwich    
Roasted chicken, provolone, spinach and sundried tomato with mustard mayo on gluten free vegan bread.
- Falafel Wrap    
Chickpea Falafel, onion, tomato and lettuce with red pepper hummus on flour tortilla.
- Roasted Vegetable and Hummus Sandwich    
Seasonal vegetables, spinach and spices with hummus on gluten free vegan bread.

## Dessert

- Seasonal Fresh Cut Fruit 
- Assorted House Baked Cookies



# PLATED - OUTDOOR BARBECUE

## \$70 PER PERSON

Available May – September (minimum 20 persons)

### Entrée (Choose three)

All bbq entrées are








- Grilled Chicken Breast 
- Smokie Sausage
- BBQ Pork Ribs
- Beef Sirloin Steak 
- Chicken Souvlaki 
- Rosemary Marinated Lamb Popsicles +10pp 
- Miso Glazed Pacific Wild Salmon
- Chili and Lime Marinated Halloumi Cheese 
- Beyond Bratwurst  
- Vegetable Kabobs +\$6pp  
- Portobello Mushroom Steaks  











### BBQ Add-On

\$5 per person

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

- Corn on the Cob (seasonal)    
chipotle butter
- House Made Corn Bread   
honey butter
- Grilled Asparagus (seasonal)    
citrus vinaigrette

### THE BARBECUE PLATED MENU INCLUDES:

- Seasonal Greens    
ranch dressing
- Roasted Potato Salad     
tarragon aioli, scallions
- Caprese Salad    
grape tomatoes, basil pesto, red onion, bocconcini, balsamic glaze
- Fully Loaded Baked Potato  
sour cream, bacon, green onions
- French Fries  
- Seasonal Fresh Cut Fruit 
- Apple Strudel w Vanilla Gelato gluten-free option available
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions





# RECEPTION MENUS



# RECEPTIONS BY DESIGN

Hors d'oeuvres are priced by the dozen. Minimum order two (2) dozen per item.  
Canapes and Display Platters can be passed or family style.  
May be added to any plated event.

## Cold canapes

**\$42 per dozen**

- **Ginger Soy Tuna Tataki** 🍣 🍷  
toasted sesame seed, wonton crisp
- **Pacific Oysters** 🍷 🍴 🍷  
mignonette, horseradish
- **Smoked Salmon** 🍴  
rye crisp, crème fraîche, salmon roe
- **Black Mission Figs**  
Rainforest crisps, gorgonzola, port reduction
- **Chilled Prawns** 🍷 🍴 🍷  
classic cocktail sauce
- **Almond Crusted Goat Cheese and Grape** 🍷
- **Cucumber, Sundried Tomato, Basil, Whipped Feta** 🍴 **vegan available**
- **Burrata** 🍴  
tomato jam, basil

## Hot canapes

**\$48 per dozen**

- **Truffled Mushroom Tarts** 🍴
- **House Made Crab Cakes** 🍷 🍴 🍷  
smoked pepper aioli
- **Herb and Lemon Chicken Kabob** 🍷 🍴 🍷
- **Crispy Butternut Squash Arancini**  
basil pesto
- **Quiche Lorraine** 🍴
- **Chickpea Falafel** 🍷 🍴
- **Rosemary Marinated Lamb Popsicles** 🍷 🍴 🍷

**+\$7 per dozen**

## Display Platters

**10ppl**

**25ppl**

**50ppl**

- |   |       |       |       |
|---|-------|-------|-------|
| • <b>A Selection of Cheeses</b><br>a selection of domestic and imported cheeses   | \$110 | \$210 | \$380 |
| • <b>Vegetable Crudités</b> 🍷 🍴   | \$60  | \$125 | \$240 |
| • <b>Fresh Seasonal Fruit</b> 🍴   | \$70  | \$140 | \$260 |
| • <b>Local Charcuterie and Deli Board</b><br>assorted pickles and mustards, toast points<br>dairy-free option available |       | \$200 | \$375 |
| • <b>Smoked Sockeye Salmon</b> 🍷 🍴  |       | \$165 | \$350 |



# ACTION STATIONS

Enhance your experience by adding any of the following stations to your menu (some include a chef to serve your guests).

Minimum 20 persons.

## Prime Cut Carving Stations (Chef attended) **\$25 per person**

- **Dijon crusted Prime Rib**     
horseradish, natural jus  
add Yorkshire pudding +\$3.00pp
- **Alberta Beef Striploin**     
mustard, horseradish, green pep
- **Roasted Boneless Leg of Lamb**     
chimichurri
- **Roasted Fraser Valley Pork Loin**     
mustard jus
- **Miso Glazed Sockeye Salmon**   
pea shoots, sesame

## Slider Station (Chef attended)

- **Beef, Chicken, Salmon and Beyond Burgers**  
traditional accompaniments, mayonnaise, house mustard, hamburger relish, brioche bun  
(gluten free buns +\$1)

## Taco Station (Chef attended) **\$18 per person**

- Flour and Corn Tortillas, Ground Beef, Grilled Chicken, Pulled Pork and Crispy Cod (gluten-free option available)  
tomatoes, lettuce, pickled onions, salsa, sour cream, guacamole, cilantro, lime

## Build Your Own Poutine (Chef attended) **\$18 per person**

- Sweet Potato and Regular French Fries  
gravy, cheese curds, green onions, sour cream, shaved pastrami, bacon, pulled pork (add a chef for \$80)

## Pierogi Station (Chef attended) **\$16 per person**

- Cheddar Potato Pierogies  
sour cream, bacon, green onion

## Dessert Stations (Chef attended)

- **Crepes** **\$15 per person**  
fruit compote, seasonal fruit, toasted almonds, whipped cream, chocolate sauce, nutella
- **Ice Cream Sundae Parlour (Vanilla and Chocolate)** **\$15 per person**  
roasted peanuts, marshmallows, chocolate sauce, whipping cream, caramel, maraschino cherries, seasonal fruit, house baked brownies
- **Beaver Tails** **\$13 per person**  
nutella, cinnamon sugar, maple syrup, vanilla Chantilly, assorted goodies





# LATE NIGHT SNACKS

*May be added to any plated experience.*

## **Whole Pizza** 🍷 (serves 10) **\$30**

- Pepperoni
- Canadian Ham and Pineapple
- Four Cheese (mozzarella, cheddar, parmesan, feta)
- Vegetarian

## **Snacks**

- Beef Sliders (per dozen) 🍷 **\$60**  
served with traditional accompaniments  
gluten-free and dairy-free options  
available
- Beyond Burger Sliders (per dozen) 🌱 **\$84**
- Chicken Wings (per 1/2 pound) 🍷 🌱 **\$10**  
choice of: bbq, hot sauce, salt & pepper, honey soy garlic and/or jerk sauce



# WINE AND BAR





# WINE MENU

Please ask your Catering Coordinator for availability of our wines, as some selections may 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	\$35
• Jackson-Triggs <i>Reserve Select</i> Sauvignon Blanc	BC	\$40
• Red Rooster Chardonnay	BC	\$40
• See Ya Later Ranch Pinot Gris	BC	\$45
• Burrowing Owl Pinot Gris	BC	\$50
• Kim Crawford Sauvignon Blanc	New Zealand	\$55
• Meyer <i>McLean Creek</i> Chardonnay	BC	\$75
• La Crema Chardonnay	CA, USA	\$80

## Red Wine

• Sumac Ridge Estate Winery <i>Ridge Red</i> (House Wine)	BC	\$35
• Jackson-Triggs <i>Reserve Select</i> Shiraz	BC	\$40
• Argento Malbec	Argentina	\$40
• Gehringer Brothers Pinot Noir	BC	\$40
• Mission Hill <i>Bin 88</i> Merlot	BC	\$55
• Ravenswood <i>Vintner's Blend</i> Zinfandel	CA, USA	\$55
• Le Vieux Pin <i>Petite Rouge</i> Blend	BC	\$60
• Robert Mondavi <i>Napa Valley</i> Cabernet Sauvignon	CA, USA	\$100
• Montresor Amarone della Valpolicella	Italy	\$110

## Sparkling Wine

• Jaume Serra Cava Cristalino Brut	Spain	\$45
• Steller's Jay Brut	BC	\$55
• Blue Mountain Brut	BC	\$60

## Champagne

• Veuve Clicquot Brut	France	\$170
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Prices and selections are subject to change without notice



# BAR MENU

## Standard Bar \$6 per oz

- Vodka – Deep Cove (BC)
- Gin – Beefeater
- Rye – Wiser's
- Rum – Captain Morgans, Lambs White
- Scotch – Ballantine's
- Bourbon – Jim Beam
- Tequila – Olmeca Gold
- Brandy – St. Remy

## Premium Bar \$9 per oz

- Vodka – Ketel One, Grey Goose, Ampersand (BC)
- Gin – Bombay, Ampersand (BC)
- Rye – Crown Royal
- Rum – Havana Club Anejo Reserva
- Scotch – Johnny Walker Red, Chivas Regal
- Bourbon – Makers Mark, Woodford Reserve
- Tequila – Cazadores Anejo
- Cognac – Hennessy VS

## Liqueurs \$7 per oz

- Bailey's
- Amaretto
- Kahlua
- Cointreau
- Frangelico
- Grand Marnier

## Domestic Beer \$6

- Molson Canadian
- Coors Light
- Rickard's Red

## BC Micro Beer \$6.75

- Granville Island  
Pilsner, English Bay Pale Ale & West Coast IPA

## BC Micro Beer (Tall cans 473 ml) \$9

- Bridge Streets Ahead IPA
- Bridge Blood Orange Wheat Ale

## Imported Beer \$7.50

- Sol
- Heineken

## Non-alcoholic Beer \$4

- O'Douls
- Amber O'Douls

## Ciders (tall cans) \$8

- Strongbow
- Strongbow Elderflower
- Strongbow Dark Fruit

## Coolers \$7.50

- Mike's Hard Lemonade
- Mike's Hard Cranberry
- Smirnoff Ice

## Beer, Wine, Bottled Beverages per drink

- House wines by the glass (6oz) \$9
- Non-alcoholic beers \$4
- Juices \$4
- Soft drinks \$3
- Sparkling water (750 ml) \$8
- Dasani (591ml) \$2.75
- Dasani (1L) \$5
- Badoit (330ml) \$4
- Badoit (750ml) \$8
- Evian (1L) \$8

## Punch Selection per gallon

One gallon serves approximately 15 persons.

- Non-alcoholic fruit punch \$75
- Spirit punch (rum or vodka) \$110
- Champagne punch \$130
- Mulled wine or sangria \$130
- Non-alcoholic hot apple cider \$75



# 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 |
| • Powered 2-speaker P.A. System | \$125 |

## Projection

- |                                |      |
|--------------------------------|------|
| • Projector with 8 foot screen | \$75 |
| • Projection screen (8 foot)   | \$35 |

## Meeting Room Accessories

- |  |                 |
|--|-----------------|
| • Podium   | complimentary   |
| • Flip chart with 25 sheets of paper, black marker | \$30            |
| • Easel  | \$25            |
| • Laser pointer                                    | \$25            |
| • Photocopies                                      | per copy \$0.50 |
| • Fax  | per page \$0.50 |
| • Conference phone                                 | \$50            |

Technical services fees may apply. Please inquire with your catering coordinator.

