



# BANQUET MENU

2021/22

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DINING AT  
THE PEAK OF VANCOUVER



# BANQUET MENU

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

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Dining At The Peak of Vancouver





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# Breakfast

## Continental Breakfast

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Served family-style or feast table. Minimum 10 persons

### Morning Continental

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20

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

### Deluxe Continental

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25

- Energy Bars
- Yogurt Parfait With Assorted Toppings
- House Baked Pastries And Muffins  
*Assorted Jams, Preserves And Butter*
- Seasonal Fresh Fruit
- Premium Grapefruit, Orange And Apple Juice
- Freshly Brewed Regular And Decaffeinated Coffee, Teas And Herbal Infusions

# Breakfast



# Plated Breakfast

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Includes 3 pre-selected entrees, and also includes premium juices, freshly brewed regular and decaffeinated coffee, teas and herbal infusions.

Minimum 10 persons. 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, for \$55 per person.

## Breakfast Selections (Choose 3) 40

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- Traditional Eggs Benedict  
*Served On Potato Pancakes With Hashbrowns And Fresh Cut Fruit*
- Smoked Salmon Eggs Benedict  
*Served On Potato Pancakes With Hashbrowns And Fresh Cut Fruit*
- 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 Lemon Curd, Preserved Berries, Vanilla Chantilly, Maple Syrup And Fresh Cut Fruit*

# Hot Breakfast

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Served family-style or feast table. Includes premium juices (apple, orange and apple), freshly brewed regular and decaffeinated coffee, teas and herbal tea infusions.

## Mountain Breakfast 20

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- Scrambled Eggs
- Bacon And Sausage
- Herb Roasted Yukon Gold Potatoes
- House Baked Pastries And Muffins  
*Assorted Jams, Preserves And Butter*
- Seasonal Fresh Fruit

## Deluxe Breakfast 35

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- Belgian Style Waffles  
*Lemon Curd, Preserved Berries, Vanilla Chantilly, Maple Syrup*
- Yogurt Parfait With Assorted Toppings
- Bacon And Sausage
- House Baked Pastries And Muffins  
*Assorted Jams, Preserves And Butter*
- Seasonal Fresh Fruit

## Peak Breakfast 45

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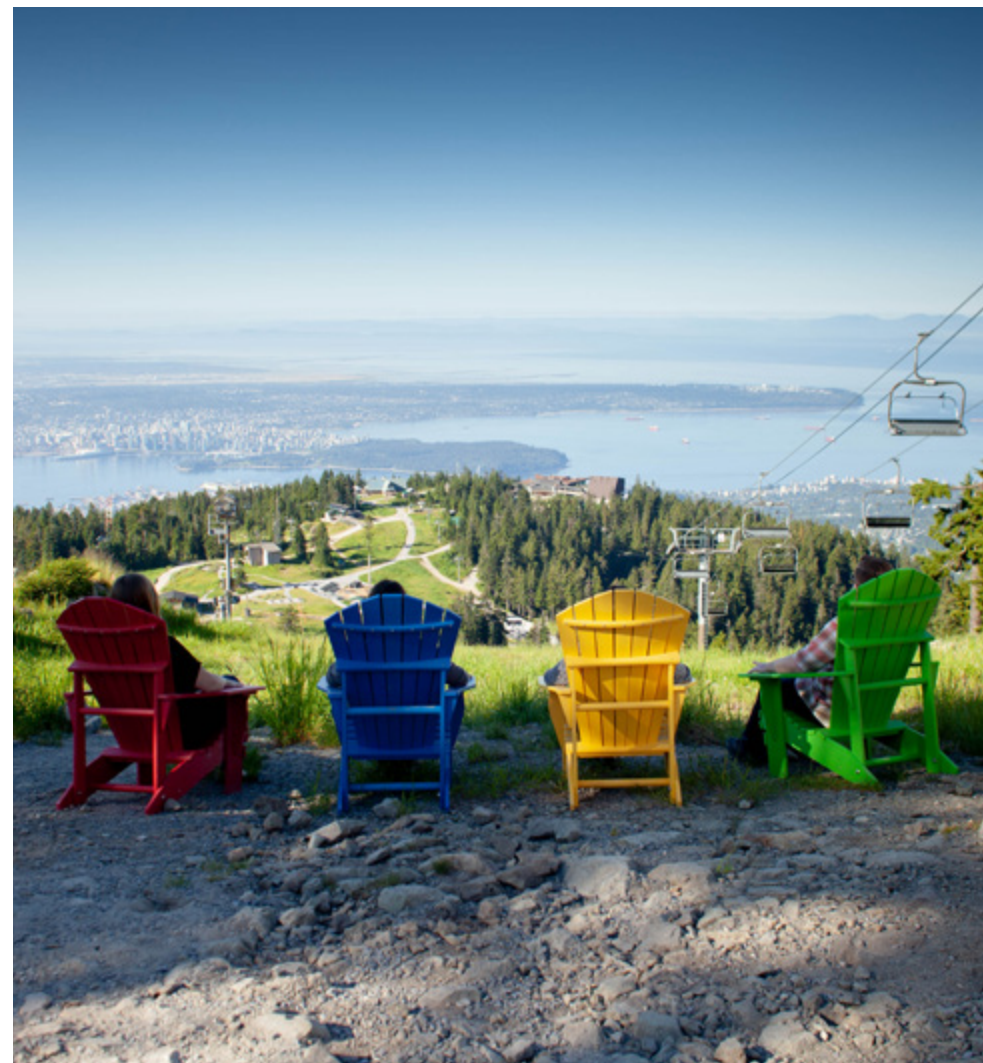
- Traditional Eggs Benedict
- Bacon And Sausage
- Seasonal Vegetarian Quiche
- Herb Roasted Yukon Gold Potatoes
- House Baked Pastries And Muffins  
*Assorted Jams, Preserves And Butter*
- Seasonal Fresh Fruit

# Breakfast by Design

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Create your own breakfast menu or enhance your breakfast from the à la carte list. Prices are per person. Minimum 10 persons per order.

• Traditional Eggs Benedict	12
<i>Potato Pancake, Hollandaise Sauce</i>	
• Smoked Salmon And Avocado Benedict	15
<i>Potato Pancake, Hollandaise Sauce</i>	
• Free Range Scrambled Eggs	6
• Soft-Boiled Free-Range Eggs	3
• Frittata Of Caramelized Onion, Spinach, Sundried Tomato And Feta	7
• Thick Cut Bacon, Breakfast Sausage Or Back Bacon	7
• Beyond Sausage	9
• Seasonal Vegetarian Quiche	6
• Herb Roasted Yukon Gold Potatoes	4
• Belgian Style Waffles	10
<i>Lemon Curd, Preserved Berries, Vanilla Chantilly, Maple Syrup</i>	
• French Toast	10
<i>Cinnamon Apple Compote, Sultana Raisins, Maple Syrup</i>	
• Seasonal Fresh Fruit	5
• Assorted Cereals With Milk Or Almond Milk	4
• House Roasted Granola	4
• Yogurt Portions Assorted	3
• Breakfast Wraps	10
<i>Scrambled Eggs, Salsa, Cheddar</i>	
• Egg Sandwich On English Muffin	11
<i>Ham, Mayonnaise, Cheddar</i>	
• Smoked And Candied Salmon Patter	9
<i>Crème Fraiche, Dill, Capers</i>	
• Yogurt Parfait	8
<i>Assorted Toppings</i>	



# Coffee and Energy Breaks

Create your own breakfast menu or enhance your breakfast from the a la carte list. Prices are per person. Minimum 10 persons per order.

## Beverages

• Freshly Brewed Regular and Decaffeinated Coffee <i>(8-cup carafe)</i>	25
• Teas and Herbal Infusions <i>(cup)</i>	3.25
• Hot Chocolate <i>(cup)</i>	3.25
• Flavoured Syrups	2.
• Dasani Water <i>(591ml)</i>	2.75
• Bottled Juice, Assorted Flavours <i>(473ml)</i>	4
• Soft Drinks <i>(591ml)</i>	3
• 2% Milk To Go <i>(500ml)</i>	3.25
• Iced Tea <i>(glass)</i>	3
• Mott's Garden Cocktail <i>(355ml)</i>	3.75
• Odwalla Juice, Assorted Flavours <i>(450ml)</i>	4.50
• Non-Alcoholic Fruit Punch <i>(15-person bowl)</i>	75

## Breaks À La Carte

• Banana Bread	3.75
• Mini Croissant	2.75
• Pain Au Chocolate	4.50
• Assorted Muffins	3.75
• Gluten Free Muffins	6
• Gluten Free Brownies (Chocolate Or Peanut Butter)	6
• Vegan Cookies	6
• Quinoa Date Bar	5
• House Baked Mini Danishes	3
• House Baked Blueberry Scone With Butter And Jam	5
• Cinnamon Bun With Cream Cheese Topping	4
• Assorted Bagels With Cream Cheese	4
• Assorted Baked Cookies	2.75
• Whole Fresh Fruit	2.50
• Assorted Energy Bars (Vegan And GF)	5
• Rocky Road Brownies	4.50

# Breaks



# Boardroom Sandwich Lunch

Served plated or feast table. Minimum 10 persons per order.

## Boardroom Sandwich Lunch

45

### Soups (Choose 1):

- Roasted Red Pepper And Tomato Soup  
*Basil Pesto And Evoo Croutons*
- Potato And Leek Soup  
*Sour Cream, Bacon Lardons And Chives*
- Corn And Crab Chowder  
*Corn Nuts And Parsley*

### Salads (Choose 2):

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

### Sandwiches & Wraps (Choose 3):

\*Selection subject to change based on seasonal availability

- Three Cheese  
*Provolone, Cheddar, Creamy Havarti And Sun Dried Tomato Mayonnaise On Multigrain Bread.*
- Tuna Cheddar  
*Tuna, Red Onion, Capers, Lemon, Celery, Parsley, And Mayonnaise On Multigrain Bread.*
- Smoked Ham  
*Ham, Swiss Cheese, And Mustard Mayonnaise On A Cheesy Focaccia Bun*

### • Roasted Vegetable

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

### • Roast Beef Portuguese

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

### • Italians Only

*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

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

### • Grilled Chicken Provolone (GF)

*Chicken Breast, Provolone Cheese, Sundried Tomato, Mustard Mayo, Spinach On Gluten Free Bread.*

### • Quinoa And Roasted Vegetable

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

### • Chicken And Chorizo

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

### • Falafel Wrap (vegan)

*With red pepper hummus. GF upon request*

### • Chicken Curry

*Chicken Curry Salad With Celery, Onion, Carrots, Ginger, Rice, Dried Cranberries, Raisins, Curried Mayonnaise, Green Cabbage, Lettuce And A Curried Tortilla.*

### Dessert:

- Seasonal Fresh Fruit
- House Baked Cookies
- Assorted Cakes And Tortes

# Lunch



# Lunch Feasts

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Served family-style or feast table. Minimum 10 persons. Includes freshly baked bread, butter, regular and decaffeinated coffee, teas and herbal infusions.

## Pre-Selected Lunch Feast #1

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45

- Classic Caesar  
*Shaved Parmesan, Herb Croutons, Lemon*
- Organic Mixed Greens  
*Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette*
- Chicken Cacciatore  
*Penne, Mushroom, Olive, Oregano And Chili*
- Cheese Ravioli  
*Butternut Squash Cream, Brown Butter, Sage And Pine Nuts*
- Glazed Baby Carrots  
*Yogurt, Mint And Spices*
- Roasted Seasonal Vegetables  
*Brown Butter, Capers, Pine Nuts And Lemon*
- Grilled Flatbread  
*Vegetable Crudités, Hummus, Herbed Labneh, Muhammara And Baba Ghanoush*
- Seasonal Fresh Fruit
- Assorted Cakes And Tortes

## Pre-Selected Lunch Feast #2

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50

- Kale Salad  
*Roasted Apples, Candied Hazelnut, Feta, Honey Vinaigrette*
- Grilled Seasonal Vegetables  
*Balsamic Dressing, Olives, Basil*
- Buttermilk Fried Chicken
- Herb Marinated BC Sockeye Salmon Filet  
*Grilled Artichokes, Dill Horseradish Sauce*
- Grilled Broccolini  
*Garlic Parmesan Crumb*
- Roasted Seasonal Vegetables  
*Brown Butter, Capers, Pine Nuts And Lemon*
- Local Charcuterie And Deli Board  
*Assorted Pickles, Mustards And Olive Oil Crostini*
- Seasonal Fresh Fruit
- Assorted Cakes And Tortes

# Lunch Feasts

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## Peak Lunch Feast

55

### Soup (Choose 1)

- Roasted Red Pepper And Tomato Soup

*Basil Pesto And Evoo Croutons*

- Potato And Leek Soup

*Sour Cream, Bacon Lardons And Chives*

- Corn And Crab Chowder

*Corn Nuts And Parsley*

### Salads (Choose 2)

- Classic Caesar

*Shaved Parmesan, Herb Croutons, Lemon*

- Organic Mixed Greens

*Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette*

- Potato Salad

*Scallions, Tarragon Aioli*

- Kale Salad

*Roasted Apples, Candied Hazelnut, Feta, Honey Vinaigrette*

- Grilled Seasonal Vegetables

*Balsamic Dressing, Olives, Basil*

### Entrees (Choose 3)

- Chicken Cacciatore

*Penne, Mushroom, Olive, Oregano And Chili*

- Red Wine Braised Beef Short Ribs

*Red Current Jus*

- Buttermilk Fried Chicken

- Herb Marinated BC Sockeye Salmon Filet

*Grilled Artichokes, Dill Horseradish Sauce*

- Curried Chickpeas

*Mint Raita And Crispy Cauliflower*

- Mediterranean Pappardelle

*Artichokes, Olives, Confit Garlic, Basil, Olive Oil*

- Beef Tenderloin

*Green Peppercorn Jus (Substitute + \$7)*

### Sides (Choose 2)

- Glazed Baby Carrots

*Yogurt, Mint And Spices*

- Roasted Seasonal Vegetables

*Brown Butter, Capers, Pine Nuts And Lemon*

- Grilled Broccolini

*Garlic Parmesan Crumb*

- Jasmine Rice

- Buttermilk Mashed Potatoes

### Desserts

- Seasonal Fresh Fruit

- Assorted Cakes And Tortes

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

**See pages 16, 19, and 20.**



# Plated Lunch / Dinner

Lunch 65 | Dinner 80

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.

Minimum 10 persons or more. For groups under 10 persons, a charge of \$150 will apply.

\*Entrée order on arrival is available for \$80 per person for lunch or \$95 per person for dinner. Maximum of 60 guests. A maximum of 2 entrées plus 1 vegetarian choice can be selected. One appetizer and one dessert need to be pre-selected.

Add Extra Salad / Soup Course (\$8 per person)

Add Extra Entrée Course (\$25 per person)

Add Cheese Course (\$10 per person)

Add Extra Dessert (\$5 per person)

## Appetizers (Choose 1)

- Classic Caesar

*Shaved Parmesan, Herb Croutons, Lemon*

- Organic Mixed Greens

*Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette*

- Roasted Red Pepper And Tomato Soup

*Basil Pesto And Evoo Croutons*

- Potato And Leek Soup

*Sour Cream, Bacon Lardons And Chives*

- Kale Salad

*Roasted Apples, Candied Hazelnuts, Feta And Honey Vinaigrette*

- Albacore Tuna Niçoise

*Olive Vinaigrette, Green Beans, Soft Boiled Egg, Fingerling Potatoes (+ \$5)*

## Entrees (Choose 3)

- Curried Chickpeas

*Jasmine Rice, Mint Raita And Crispy Cauliflower*

- Cheese Ravioli

*Butternut Squash Cream, Brown Butter, Sage And Pine Nuts*

- Chicken Cacciatore

*Penne, Mushroom, Olive, Oregano And Chili*

- Beef Short Rib

*Buttermilk Mash Potatoes, Kale, Red Currant Jus*

- Herb Marinated BC Sockeye Salmon Filet

*Grilled Artichokes, Nugget Potatoes,*

*Dill Horseradish Sauce*

- Grilled AAA 6 Oz Beef Tenderloin

*Buttermilk Mash Potatoes, Roasted Carrots, Green Peppercorn Jus (+ \$12)*

- Mediterranean Pappardelle

*Artichokes, Olives, Confit Garlic, Basil, Olive Oil*

## Desserts (Choose 1)

- Chocolate Fondant

*Vanilla Gelato, Pecan Praline*

- Mini New York Cheese Cake

*Berry Compote*

- Almond Torte

*Poached Pear, Chantilly*

- Seasonal Sorbet

*Fresh Fruit*

# Lunch & Dinner

# Dinner Feasts

Served family-style or feast table. Minimum 10 persons. Includes freshly baked bread, butter, regular and decaffeinated coffee, teas and herbal infusions.

## Pre-Selected Dinner Feast #1

65

- Classic Caesar  
*Shaved Parmesan, Herb Croutons, Lemon*
- Organic Mixed Greens  
*Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette*
- Herb Marinated Bc Sockeye Salmon Filet  
*Grilled Artichokes, Dill Horseradish Sauce*
- Chicken Cacciatore  
*Penne, Mushroom, Olive, Oregano And Chili*
- Cheese Ravioli  
*Butternut Squash Cream, Brown Butter, Sage And Pine Nuts*
- Roasted Nugget Potatoes  
*Caramelized Onions And Herbs*
- Roasted Seasonal Vegetables  
*Brown Butter, Capers, Pine Nuts And Lemon*
- Grilled Flatbread  
*Vegetable Crudités, Hummus, Herbed Labneh, Muhammara And Baba Ghanoush*
- Seasonal Fresh Fruit
- Assorted Cakes and Tortes

## Pre-Selected Dinner Feast #2

70

- Kale Salad  
*Roasted Apples, Candied Hazelnut, Feta, Honey Vinaigrette*
- Grilled Seasonal Vegetables  
*Balsamic Dressing, Olives, Basil*
- Potato Salad  
*Scallions, Tarragon Aioli*
- Red Wine Braised Beef Short Ribs  
*Red Current Jus*
- Curried Chickpeas  
*Mint Raita And Crispy Cauliflower*
- Mediterranean Pappardelle  
*Artichokes, Olives, Confit Garlic, Basil, Olive Oil*
- Herb Marinated BC Sockeye Salmon Filet  
*Grilled Artichokes, Dill Horseradish Sauce*
- Grilled Broccolini  
*Garlic Parmesan Crumb*
- Glazed Baby Carrots  
*Yogurt, Mint And Spices*
- Local Charcuterie And Deli Board  
*Assorted Pickles, Mustards And Olive Oil Crostini*
- Seasonal Fresh Fruit
- Assorted Cakes And Tortes

# Dinner



# Dinner Feast

## Pine Dinner Feast

75

### Salads (Choose 3)

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

### Entrees (Choose 3)

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

### Platters (Choose 1)

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

### Sides (Choose 3)

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

### Dessert

- Seasonal Fresh Fruit

### Assorted Cakes And Tortes (Choose 4)

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

Further enhance your menu with platters, stations, and other add-ons.  
See pages 16, 19, and 20.

# Outdoor BBQ Feast

## Outdoor BBQ Feast

70

Available May – September. Minimum 20 persons.

### Entrees (Choose 4)

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

### BBQ Add Ons

- |   |          |
|---|----------|
| • Corn On The Cob (Seasonal), Chipotle Butter           | +\$5 pp  |
| • House Made Jalapeno Cornbread, Honey Butter           | +\$5 pp  |
| • Grilled Asparagus (Seasonal). Citrus Vinaigrette      | +\$7 pp  |
| • Mushroom and Vegetable Kebabs, Green Goddess Dressing | +\$6 pp  |
| • Prawn Skewers, Old Bay, Lime                          | +\$10 pp |
| • Rosemary Marinated Lamb Popsicles                     | +\$15 pp |

### BBQ Menu Includes

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

**Further enhance your menu with platters, stations, and other add-ons.  
See pages 16, 19, and 20.**



# Fondue Menu

## Fondue Menu

70

This menu includes regular and decaffeinated coffee, teas and herbal infusions  
Minimum 20 persons, maximum 100 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
- Broth Fondue Served With Vegetable And Chicken Broth

*Includes Assorted Vegetables And Tofu*

### Select 3 of the Following:

- Chicken
- Beef
- Beef, Veal And Pork Meatballs
- Wild Salmon
- Yellowfin Tuna
- Prawns

### Chocolate Fondue with seasonal fresh cut fruit

#### Choose 2:

- Belgian Waffles
- Vanilla Cream Puffs
- Chocolate Brownies
- Marshmallows

### Additional Servings

• Vegetable (per 6 oz)	10
• Meat or Poultry (per 6 oz)	14
• Fish or Seafood (per 6 oz)	16
• Cheese Fondue	28
• Chocolate Fondue	12
• Dessert (per 6 oz)	11



# Reception by Design

This menu includes regular and decaffeinated coffee, teas and herbal infusions. Minimum 25 persons, maximum 100 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	36 / dz
• Burrata, Tomato Jam, Basil, Olive Oil Crostini	48 / dz
• Sesame Crusted Albacore Tuna, Seaweed, Pickled Cucumber, Crispy Rice	51 / dz
• Freshly Shucked Pacific Oyster, Red Wine Mignonette, Horseradish	45 / dz
• Smoked Salmon, Blini, Cream Cheese, Salmon Roe, Dill	60 / dz
• Devilled Egg, Avocado, Cilantro	42 / dz

### Hot Canapes

• House Made Crab Cakes, Smoked Pepper Aioli	51 / dz
• Mushroom Arancini, Grana Padano, Garlic Aioli	39 / dz
• Grilled Chicken Skewer, Ginger Scallion Vinaigrette, Cashews	54 / dz
• Prawn Tempura, Siracha Mayo, Scallions	54 / dz
• Mini Quiche Lorraine (Caramelized Onion, Bacon And Gruyere Cheese)	45 / dz
• Chickpea Falafel, Roasted Eggplant, Cucumber, Mint	42 / dz
• Grilled Bacon Wrapped Dates	39 / dz
• Sourdough Mini Grilled Cheese, Aged Cheddar, Red Pepper Relish (Gluten-free Option)	45 / dz 52 / dz

## Display Platters

### Platters

	10 ppl	25 ppl	50 ppl
• Cheese Platter <i>Selection Of Domestic And Imported Cheeses, Rainforest Crisps, Seasonal Preserves, Candied Walnuts, Figs And Olives</i>	110	225	425
• Grilled Flat Bread With Vegetable Crudities <i>Selection Of Seasonal Vegetables, Assorted Dips</i>	65	140	260
• Fresh Seasonal Fruit Platter	65	140	260
• Local Charcuterie And Deli Board <i>Served With Assorted Pickles, Mustards, Olive Oil Crostini, Grapes, Dried Apricots</i>	100	220	400
• Charcuterie And Cheese Platter	120	245	450
• Smoked And Candied Salmon	130	280	530
• Local Seafood Platter <i>Smoked And Candied Salmon, Pacific Oysters, Crab Legs, Prawn Cocktail, Chilled Shellfish, Tuna Poke Served With Traditional Accoutrements</i>	600	1125	---

# Travel Across Canada

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## Travel Across Canada

100

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

### British Columbia

Miso Glazed Sockeye Salmon, Sesame, Scallions, Peashoots

### Alberta

Red Wine Braised Beef Short Ribs, Red Current Jus

### Saskatchewan

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

### Manitoba

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

### Ontario

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

### 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)

### Maritimes

Seafood Platter, Traditional Accoutrements

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### Add On

- Canadian Cheese Platter With Rainforest Crisps, + 10 pp  
Seasonal Preserves, Candied Walnuts, Figs And Olives

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

See pages 16, 19, and 20.





# Reception Menu

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## Reception Menu

110

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

### Canapes

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

### Platters

- Local Seafood Platter  
*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  
*Yorkshire Pudding, Horseradish Sauce, Mustards, Green Peppercorn Jus*
- Roasted Fraser Valley Pork Belly  
*Crackling, Steamed Buns, Pickled Cucumber, Hoisin, Ginger Scallion Vinaigrette*

### Salads

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

### Dessert

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

# Themed Stations & Add-Ons

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Enhance your feast or reception menu by adding any of the following stations to your menu (some include a chef to serve your guests). Minimum 25 persons.

## Prime Cut Carving Station (Chef Attended)

- Peppercorn Crusted AAA Beef Prime Rib Horseradish Sauce, Natural Jus 30 / pp
- Roasted Fraser Valley Pork Belly, Hoisin Sauce, Ginger Scallion Vinaigrette 20 / pp
- Rosemary and Garlic Marinated Leg of Lamb, Chimichurri, Mint Sauce 25 / pp
- Miso Glazed Sockeye Salmon, Sesame, Pea Shoots 30 / pp

## Action Station (Chef Attended\*\* - \$++)

- Slider Station 20 / pp

*Beef, Chicken, Salmon And Beyond Burgers,  
Lettuce, Tomato, Onion, Pickle, Garlic Aioli,  
Hamburger Relish, House Mustard on  
Sesame Brioche Bun (Gluten-Free Bun + \$1 /pp)*

- Taco Station 18 / pp

*Spiced Beef, Pulled Chicken,  
Crispy Cod On Flour And Corn Tortilla, Lettuce,  
Tomato, Pickled Onions, Salsa, Sour Cream,  
Guacamole, Cilantro, Lime*

- Oyster Bar 24 / pp

*Fresh Shucked Pacific Oysters,  
Red Wine Mignonette, Fresh Horseradish,  
Cocktail Sauce, Herb Vinaigrette, Lemon*



# Themed Stations & Add-Ons

## 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.*
- **Mac n Cheese Bar** 20 / pp  
*Red Wine Braised Short Rib, Pulled Pork, Bacon Bits, Tomatoes, Scallions, Grated Parmesan*
- **Selection of Local Artisan Sausages** 18 / pp  
*Brioche Bun, Caramelized Onion, Sauerkraut, Banana Peppers, House Mustard, Ketchup, Relish*
- **Fried Chicken and Waffles** 21 / pp  
*Hot Sauce, Smoked Maple Syrup, Chipotle Aioli, Bread And Butter Pickles*
- **Whole Pizzas (Serves 8)** 30 / ea  
*Choice of Pepperoni, Ham and Pineapple, Four Cheese And Vegetarian*
- **Mountain Nachos (Serves 6)** 24 / 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** 72 / dozen
- **Beyond Sliders** 84 / dozen  
*Lettuce, Tomato, Onion, Pickle, Garlic Aioli, Hamburger Relish, House Mustard On Sesame Brioche Bun (Gluten-Free Bun + \$1 / pp)*
- **Chicken Wings** 20 / per pound  
*Choice Of BBQ, Hot Sauce, Salt And Pepper, Honey Soy Garlic, Cajun And Jerk Sauce*

## Sweet Add Ons

- **Ice Cream Sundae Parlour** 14 / pp  
*Vanilla And Chocolate Ice Cream, Candied Nuts, Mini Marshmallows, Chocolate Fudge, Vanilla Chantilly, Caramel Sauce, Maraschino Cherries, Brownies, Assorted Candy Toppings*
- **Beaver Tails** 11 / 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 Estate <i>Ridge White</i> (House White)	BC	35
Red Rooster Chardonnay	BC	45
Wild Goose Gewurztraminer	BC	50
See Ya Later Ranch Pinot Gris	BC	50
Burrowing Owl Pinot Gris	BC	60
Kim Crawford Sauvignon Blanc	New Zealand	60
Tantalus Riesling	BC	70
La Crema Chardonnay	CA, USA	90

### Rosé Wine

Arrowleaf Rose	BC	60
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### Red Wine

Sumac Ridge Estate <i>Ridge Red</i> (House Red)	BC	35
Argento Malbec	Argentina	50
Intersection Milepost Merlot	BC	60
Mission Hill Bin 88 Merlot	BC	65
Le Vieux Pin Petite Rouge Blend	BC	70
Barossa Valley Estate Shiraz	Australia	70
Quails Gate Pinot Noir	BC	80
Burrowing Owl Cabernet Franc	BC	85
Robert Mondavi Cabernet Sauvignon	CA, USA	100

### Champagne / Sparkling Wine

Jaume Serra Cava Cristalino Brut	Spain	45
Zonin Prosecco	Italy	50
Sumac Ridge Estate Steller's Jay Brut	BC	60
Blue Mountain Gold Label Brut	BC	75
Veuve Clicquot Brut	France	170

# Beverages



# Beverages

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## Bar Menu

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### 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 – KetelOne, GreyGoose (BC)
- Gin – Bombay, Amersand
- 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 | 7

- Molson Canadian
- Coors Light

### BC Beer (Bottles) | 7.50

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

### BC Micro Beer (Tall Can 473 ml) | 9.50

- House of Funk Syncopation – *Czech Pilsner*
- House of Funk Valhalla – *Hazy Pale Ale*
- House of Funk Bootsy – *IPA*
- Deep Cove POG Sour (passionfruit, orange, guava)
- Deep Cove Organic Blonde Ale

### Imported Beer | 7.50

- Sol
- Heineken

### Non-alcoholic Beer | 5

- Heineken 0.0

### Ciders | 7

- Strongbow

### Beer, Wine, Bottled Beverages per drink

- |                                   |    |
|-----------------------------------|----|
| • House wines by the glass (6 oz) | 11 |
| • Juices                          | 4  |
| • Soft drinks                     | 3  |
| • Dasani (591 ml)                 | 4  |
| • Dasani (1 L)                    | 6  |
| • Badoit (330 ml)                 | 5  |
| • Badoit (750 ml)                 | 9  |

### Punch Selection (price per gallon)

One gallon serves approximately 15 people.

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