



PC: Jordan Curry



PC: Leah Kathryn

NITA LAKE LODGE WEDDING CATERING MENU 2023



PC: Leila Kwok



PC: Nomad Photography



PC: Darby McGill

NITA LAKE LODGE WEDDING CATERING MENU

TABLE OF CONTENTS

IN-ROOM CATERING

getting-ready brunch	1
----------------------	---

RECEPTION

hors d'oeuvres	2
grazing boards	3

DINNER MENUS

the nita lake lodge plated dinner	4-5
the nita lake lodge buffet	6-7
children's plated dinner	8

LATE NIGHT BITES

shareable snacks	9
------------------	---

WEDDING CAKES AND DESSERTS

tiered wedding cakes	10
dessert stations and wedding favours	11

BEVERAGES

wine	12
host and cash bar	13
creative beverages	14

OTHER

menu tasting	15
Cure rehearsal menu	16
The Den rehearsal menu	17
post-wedding brunch	18
wedding additions	19

VG = vegan V = vegetarian GF = gluten free

All items listed are subject to an 18% service charge and applicable taxes. Prices and items are subject to change annually.



IN-ROOM CATERING

getting-ready brunch

cheese, charcuterie or vegan mezze platters
\$14 per person

VG GF sliced seasonal fruit platter with minted yogurt
\$8.5 per person

miniature mason jar parfaits
VG GF - chia pudding with berry compote and toasted almonds
V GF - granola with natural yogurt and berry compote
\$6.5 per person

V GF crudités with spiced hummus and ranch dip
\$10 per person

individually wrapped deli style sandwiches
- prosciutto cotto ham with swiss cheese on multigrain, lettuce and rosemary lemon aioli
- chicken salad on sourdough, greens, cucumber and grainy dijon mayo
VG - chickpea and tomato wrap, green hummus, tomato bruschetta, sprouts, sunflower aioli and basil
\$12 per person

V choice of house-baked cookies, croissants, scones or muffins
\$48 per dozen

V GF chocolate dipped strawberries (seasonal)
\$42 per dozen

V doughnuts
\$66 per dozen

V mini bagels with whipped cream cheese
\$48 per dozen

V no-bake energy balls
\$36 per dozen

VG GF assorted chilled fruit juices
\$4 per person

V GF house sparkling wine
\$58 per bottle

VG GF coffee tea station
\$55 per 10 cups



RECEPTION

cocktail reception

\$59 per dozen, minimum 3 dozen per selection

COLD HORS D'OEUVRES

- V tomatoes & burrata - oven dried tomatoes, compressed cucumber, focaccia crisp, pesto aioli
- GF prawn cocktail satay - smashed avocado, cocktail sauce, crispy tortilla shards
- GF brant lake wagyu - cornichon, confit mushroom, horseradish aioli, on a crispy potato
- GF tuna tataki satay - frisée lettuce, toasted pumpkin seeds, lemon herb aioli
- V GF roasted beets - pickled shallots, sunflower seeds, dried cranberries, chimichuri aioli
- GF duck confit - roasted orange, pickled fennel, watercress on a tarot root crisp

HOT HORS D'OEUVRES

- crispy fried chicken & waffle, serrano crema, maple-jalapeno gastrique
- bacon cheeseburger slider - smashed patty, bacon, tomato, pickle, american cheese & secret sauce
- V smoked cheddar grilled cheese sandwich with tomato jam
- GF beef shortrib fingerling - crispy fingerling potato, braised shortrib, caramelized onion, mushroom ragout, gruyère cheese
- V GF tempura fried chili garlic broccolini spears with black garlic aioli
- VG GF green chickpea meatballs - spicy marinara sauce & vegan goat cheese

chef's recommendation:

3-5 pieces per person = short reception, dinner to follow immediately after

6-8 pieces per person = longer reception, dinner to follow a little later

8-12 pieces per person = heavy reception or light dinner



RECEPTION MENU

cocktail reception

GRAZING BOARDS

The Nita Lake Lodge Grazing Board

\$750 per board, for groups of 30

Our definition of a perfect spread. An epic display of a variety of craft cheeses and meats. Accompanied by pickled vegetables, fresh fruit, berries, crudites, antipasti, house baked breads and dips. Displayed on a Whistler spalted alder plank created by a local artist.

- V cheese board
artisanal selection of cheeses, fresh fruit, pickled vegetables, and house baked breads
\$14 per person
- charcuterie board
artisanal selection of cured meats, pickled vegetables, mustards, and house baked breads
\$14 per person
- VG mezze platter
house baked flatbread, baba ghanoush, garlic dip, green chickpea hummus and olives
\$10 per person
- GF BC fresh oysters
served on crushed ice in the half shell
accompanied with: house-preserved horseradish, elderflower mignonette, tabasco, lemon wedge
\$59 per dozen, minimum order of 3 dozen
- V GF woodland mushroom risotto station
\$14 per person
- V rigatoni pomodoro pasta station
roasted tomato, basil, extra virgin olive oil, baby bocconcini
\$12 per person



DINNER MENU

the nita lake lodge plated dinner

3 courses for \$99

all menu items must be pre-selected
select one starter, two entrées and one dessert
all dinners include coffee + tea
add fresh house baked bread and accompaniments +\$3

STARTER

please select one

- VG GF roasted tomato soup
pumpkin seed pistou
- V GF roasted mushroom and sunchoke soup
fried sage, pine nuts, truffle & tarragon crème fraîche
- caesar salad
romaine hearts, bacon crumb, focaccia ribbons, grana padano, roasted garlic dressing,
charred lemon
- V GF kale salad
toasted muesli croutons, feta cheese, dried cranberries honey mustard vinaigrette
- VG GF green chickpea falafel
green chickpea hummus, cucumber & radish salad, garlic sauce, pumpkin seeds
- V roasted tomato salad
cucumber, toasted focaccia, peppered goat cheese, tarragon emulsion
+\$3
- V GF beets and burrata
raw, roasted and pickled beets with burrata, chilies and chimichurri
+\$8
- GF smoked salmon carpaccio
lemon crème fraîche, cornichon, pickled red onions, fresh dill, crispy tarot chips
+\$5
- GF prawn cocktail
tomato & gin cocktail sauce, smashed avocado
+\$8
- dungeness crabcake
pickled fennel salad, tuscan greens, crème fraîche, citrus vinaigrette
+\$10



ENTRÉES

guest protein selection must be sent to events manager at least 30 days before event

PROTEIN

please select two

- GF rossdown chicken breast with roasted mushrooms and brandied peppercorn sauce
- GF roasted kuterra salmon with a leek, tomato and white wine ragout
- GF braised certified angus beef short rib with caramelized onions and pinot noir jus
- VG lentil and roasted mushroom rigatoni "bolognese" with crispy kale & sunflower "goat cheese"
- VG GF confit eggplant with baba ganoush, preserved lemon and smoked olives
- GF 63 acres beef tenderloin with demi glace +\$10
- GF chardonnay prawns, chimichurri pan butter sauce +\$10
- GF haida gwaii albacore tuna with pumpkinseed crust and lemon beurre blanc +\$10
- GF sablefish with miso sake glaze +\$15
- VG GF lions mane mushroom steak with mushroom demi glace

ACCOMPANIMENTS

please select one

- V GF chimichurri mashed potatoes with roasted root vegetables
- VG GF smashed yams with roasted carrots
- V GF truffled mashed potatoes with asparagus
- V GF sundried tomato polenta with charred broccolini
- VG GF steamed green vegetables in a tomato coconut broth

DESSERTS

please select one

- VG GF coconut dark chocolate mousse
- V GF panna cotta with seasonal fruits
- V lemon meringue tart with crushed pinenuts and extra virgin olive oil
- V salted caramel budino with rosemary shortbread
- V GF chocolate coffee mousse dome with raspberry +\$2
- V NY cheesecake
choice of green tea, caramel, chocolate, earl grey, coffee or lemon
- V upgrade to a dessert grazing station +\$3



DINNER MENU

nita lake lodge buffet

\$99 per person, minimum of 30 guests

only available in the Nita Room and Train Station

BREAD

- V assorted house baked bread and butter

SOUP

please select one

- V GF roasted mushroom and sunchoke soup - fried sage, pine nuts, truffle & tarragon crème fraîche
- VG GF tomato medley soup, pumpkin seed pistou

SALADS

please select two

caesar salad, romaine hearts, bacon crumb, focaccia crisp, grana padano, roasted garlic dressing, charred lemon

- V GF kale salad, toasted muesli croutons, feta cheese, dried cranberries, honey mustard dressing
- V roasted tomato salad, cucumber, toasted focaccia, peppered goat cheese, tarragon emulsion
- V GF beets & burrata - raw, roasted & pickled north arm farm beets dressed with chimichurri and pumpkin seeds +\$5



HOT DISHES

please select two

- GF rossdown chicken breast with roasted mushrooms and brandied peppercorn sauce
- GF roasted kuterra salmon with a leek, tomato and white wine ragout
- GF braised certified angus beef short rib with caramelized onions and pinot noir jus
- VG lentil and roasted mushroom rigatoni "bolognese" with crispy kale & sunflower "goat cheese"
- VG GF roasted eggplant with baba ganoush
- GF chardonnay prawns, chimichurri pan butter sauce +\$10
- GF haida gwaii albacore tuna with pumpkinseed crust and lemon beurre blanc +\$10
- GF gindara sablefish with miso sake glaze +\$15
- GF rack of lamb with baba ganoush and gremolata +\$15

ACCOMPANIMENTS

please select three

- V GF buttermilk mashed potatoes
- V GF chimichurri mashed potatoes
- VG GF roasted fingerling potatoes with rosemary & lemon
- V GF smashed yams with brown sugar and sea salt
- VG GF roasted north arm farm root vegetable medley
- VG GF charred chili-garlic broccolini
- V aged cheddar macaroni and cheese +\$3
- V truffled macaroni and cheese +\$5

DESSERTS

- V pastry chef's selection of three desserts
- coffee and tea station



DINNER MENU

children's plated dinner

\$25 per person

all menu items must be pre-selected

ENTRÉES

please select one

served with crudités carrot and celery

chicken fingers basket with plum sauce, fries and onion rings

V pasta with tomato sauce and parmesan cheese *

V alfredo pasta with parmesan cheese *

kids burger with choice of french fries or crudités *

V pasta with butter and cheese *

V grilled cheese
monterey jack cheese sandwich with choice of french fries or crudités *

** can be made gluten free*

DESSERT

V GF housemade vanilla ice cream with chocolate sauce



LATE NIGHT BITES

shareable snacks

- V classic cheese or crispy pepperoni flatbreads with ranch dipping sauce
\$23 per flatbread
- V truffled mushroom and pear flatbread
truffled alfredo, roasted mushrooms, pickled pear, gruyere, truffled honey, crispy sage
\$24 per flatbread
- GF chicken wings served with ranch dip
choice of salt and pepper, hot, barbeque or ginger soy
\$18 per one pound basket
- V GF nita nachos
corn chips, monterey jack and cheddar cheese, jalapeños, olives, tomatoes,
scallions, black beans, housemade guacamole, housemade tomato salsa, sour cream, cilantro
\$32 per platter
*vegan nachos available
- build your own poutine station
crispy fries and pancetta, golden ears cheese curds, house made gravy
\$10 per person

ICE CREAM SANDWICH STAND

- V variety of handmade ice cream sandwiches and gourmet popsicles
\$5.50 per treat



DESSERT MENU

tiered cakes

all pricing is for "naked" style cakes or smooth style with the same flavour on every tier
custom decorated cakes are available for an additional fee

FLAVOURS

red velvet sponge cake with dark ganache, vanilla syrup with dark cherry jam

zesty lemon sponge cake with raspberry mousse, lemon sugar syrup, freshly whipped cream

caramel sponge cake with chocolate ganache, chocolate syrup and maldon salted toffee crunch

chai latte sponge cake with coffee whipped cream, sweet coffee syrup and white chocolate ganache

chocolate sponge cake with dark chocolate ganache, bitter chocolate syrup and chocolate whipped cream

vanilla sponge cake with wild strawberry mousse, vanilla sugar syrup and vanilla bean whipped cream

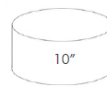
gluten friendly or vegan cake available upon request



round cake
serves 12 guests
\$105



round cake
serves 20 guests
\$155



round cake
serves 30 guests
\$185



two tier cake
serves 50 guests
\$290



three tier cake
serves 70 guests
\$385



DESSERT MENU

dessert stations and wedding favours

v CUPCAKES

minimum order of 3 dozen per flavour

cupcakes
\$60 per dozen

v MACARON STAND

minimum order of 3 dozen per flavour, includes stand

macarons
\$3.5 per piece
10 tier tower/pyramid = 250 macarons
8 tier tower /pyramid = 170 macarons
6 tier tower/pyramid = 95 macarons

v DOUGHNUTS

minimum order of 2 dozen per flavour, does not include a stand

doughnuts (flavour examples: chocolate dipped, salted caramel, classic powdered sugar)
\$66 per dozen

BRING YOUR OWN CAKE

All outside cakes must be approved by the Events Manager prior to the event and must come from a licensed vendor, with no exceptions. Outside vendor waiver form will be required. Fee includes cake cutting and plating, flatware, napkins, table maintenance and clean up.

cake cutting
\$4 per person

WEDDING FAVOURS

individually boxed

- v beta5 chocolate truffles (6pc)
salted caramel
\$12



BEVERAGE MENU

wine by the bottle

WINE

WHITE

evolve spontaneity (blend of riesling, sauvignon blanc and ortega), BC \$58 per bottle

chronos, sauvignon blanc, BC \$62 per bottle

church & state wines, pinot gris, BC \$64 per bottle

burrowing owl, chardonnay, BC \$69 per bottle

ROSE

tight rope, rosé, BC \$58 per bottle

burrowing owl, rosé, BC \$76 per bottle

whispering angel côtes de provence, rosé, france \$98 per bottle

RED

evolve momento (blend of merlot, cabernet franc and syrah), BC \$58 per bottle

chronos, merlot, BC \$62 per bottle

foxly, pinot noir, BC \$65 per bottle

time winery, cabernet sauvignon, BC \$95 per bottle

SPARKLING

evolve effervescence (chardonnay and pinot blanc), BC \$58 per bottle

steller's jay, songbird pinnacle brut BC \$65 per bottle

mcwatters collection, methode traditionnelle brut BC \$152 per bottle

NON-ALCOHOLIC

non-alcoholic sparkling apple, \$30 per bottle

please speak to the events manager for our current extensive wine list

any specially requested beverages are not guaranteed and can take up to 60 days to arrive



BEVERAGE MENU

host and cash bar

host bar prices are subject to provincial 10% liquor sales tax, 5% gst and 18% service charge
cash bar prices are inclusive of PST and GST and are exclusive of service charge

should consumption be less than \$450.00 per bar, a bartender charge of \$45.00 per hour
for a minimum of 4 hours will apply

nita lake lodge highly recommends putting a restriction of no doubles on a host bar
As a hotel standard we do not allow shots to be served during banquet events

BAR

deluxe brand liquor:

a selection of gin, vodka, rum, whiskey, bourbon and tequila

host: \$8.5 per 1oz drink

cash: \$9.5 per 1oz drink

domestic beer:

a selection of BC craft beer in tall cans

host: \$8.5 per bottle

cash: \$9.5 per bottle

featured house wines: evolve spontaneity, BC and evolve momento, BC

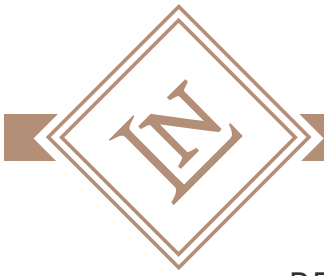
host: \$58 per bottle

cash: \$13.50 per glass

a selection of sparkling water, juice and sodas

host: \$4 per glass

cash: \$5 per glass



BEVERAGE MENU

creative beverage selection

NITA CLASSIC COCKTAILS

minimum order of 20 per cocktail

not available for a cash bar

aperol spritz, \$15 per glass

negroni, \$15 per glass

old fashioned, \$15 per glass

lime margarita, \$15 per glass

sangria, choice of white, pink or red, \$72 per litre or \$9 per glass

NITA NON-ALCOHOLIC COCKTAILS

minimum order of 20 per cocktail

not available for a cash bar

virgin paloma, \$8 per glass

virgin moscow mule, \$8 per glass

HOT BEVERAGES

approximately 10 drinks per pot

coffee station - caffeinated, decaffeinated, selection of teas, \$55 per pot

hot apple cider, \$45 per pot

mulled wine, \$120 per pot

hot chocolate, \$55 per pot

add baileys, \$8 per 1oz



MENU TASTINGS

If you are interested in a menu tasting, we recommend booking an appointment approximately 3-6 months prior to your event date, menu tasting reservations are booked for 3pm. All tastings are arranged through the Events Manager. The goal is to recreate the ambiance of your event during an intimate dinner in the lakeside restaurant. During the tasting you will have an opportunity to meet with the Events Manager and Banquet Chef to discuss the menu.

SELECT YOUR OWN MENU

please select from the catering menu at least 10 days prior to the tasting

menu tastings are served as a full size, three course meal

PRICING

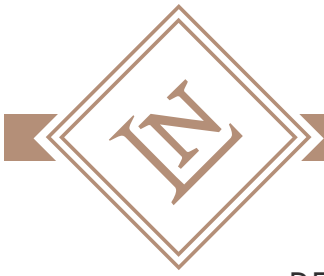
the price of the tasting is equivalent to the price indicated per person in the catering menu, plus a \$200 chef fee

WINE PAIRINGS

we are pleased to offer complimentary 1oz wine tasters to accompany your dinner and help guide your selection for your special event

WEDDING CAKE TASTING

cupcake, \$12 each



REHEARSAL DINNER

CURE sharing style platters

\$88 per person, minimum of 10 guests

all items listed below are included and will be served on platters for everyone to share
the below items changes seasonally

APPETIZER

duck confit salad
crispy fraser valley duck leg, chef's blend salad, pickled beets & shallots, spiced muesli croutons,
roasted orange vinaigrette

- V GF cure salad
living greens, kale, cucumber, tomatoes, sweet potato, cranberries, pumpkinseeds, muesli croutons,
feta cheese & honey mustard dressing
 - V truffled mushroom and pear flatbread
truffled alfredo, roasted mushrooms, pickled pear, gruyère, truffled honey, crispy sage
-

ENTREE

- GF crispy fried chicken
serrano crema, charred broccolini, herbed fingerlings
 - GF 63 acres flat iron steak poutine
french fries, cheese curds, poutine gravy
 - VG vegan rigatoni bolognese
du puy lentils, roasted mushrooms, cherry tomatoes, crispy kale, basil, sunflower ricotta, pinenuts
-

DESSERT

- V caramel-apple cheesecake
caramelized apple, crispy phyllo pastry crunch, cheesecake ice cream, salted Bourbon caramel



REHEARSAL DINNER the Den sharing style platters

\$109 per person, minimum of 10 guests

listed items change seasonally

all items listed below are included and will be served on platters for everyone to share

AMUSE BOUCHE

Mushroom and Sunchoke Soup, roasted local mushrooms, North Arm Farm sunchokes, fried sage, truffle + tarragon crème fraîche

APPETIZER PLATTERS

Spot Prawn Cocktail, local BC spot prawns, avocado, tomato-gin cocktail sauce, pumpkin seeds, fresh horseradish, lime

Living Salad, crispy oyster mushrooms, popcorn, seeds and garlic crumble, sunflower 'feta', ginger-miso dressing

ENTREE PLATTERS

please choose two entree platters

Chicken Supreme, roasted fingerling potatoes, chili garlic broccolini, peppercorn gravy

Kuterra Oceanwise Salmon, wild mushroom filo tart, grilled asparagus, pickled shallots, frisée, citrus & chive butter sauce

63 acres flat iron, truffled mashed potatoes, roasted root vegetables, chimichurri, red wine jus

Gindara Sablefish, roasted leek and tomato ragout with smoked olives

Truffled Mushroom Risotto, mixed local mushrooms, pecorino, black truffle, shaved asparagus

DESSERTS

Caramel-Appled Cheesecake, caramelized apple, crispy phyllo pastry crunch, cheesecake ice cream, salted Bourbon caramel



BRUNCH MENU

post-wedding brunch

all breakfasts include coffee + tea
minimum of 25 guests

BREAKFAST BUFFET

\$44 per person

- V assorted muffins and pastries
 - VG GF sliced seasonal fruit platter
 - V GF add: build your own yogurt parfait station +\$10
-

EGGS

please select one

- V GF buttered scrambled eggs
 - V GF baked egg frittata with herbs
 - VG GF vegan tofu scramble
 - eggs benedict with prosciutto and hollandaise +\$4
 - eggs, bacon and cheese nita muffin +\$2
-

HOT DISHES

please select three

- GF smoked bacon
- classic breakfast sausage
- turkey sausage
- VG GF vegan sausage with peppers and spinach
- VG GF roasted tomatoes
- VG GF sautéed button mushrooms
- V GF home style potatoes, fresh herbs
- V GF home style potatoes, sautéed kale, squash, mushrooms, tomatoes, herbs +\$2 per person



WEDDING ADDITIONS

OUTDOOR PATIO HEATERS

portable patio heaters available

\$50 per heater

INTIMATE OUTDOOR FIRE PIT

let your guests cozy up next to our outdoor fire pit with fireside seating outside the ballroom foyer
available between 5pm-10pm

\$150 per night

BLANKET PACKAGE

65 grey fleece blankets

\$65 per package

ROOM DROP

allow our team to drop your prepared welcome gift bags into your guest's rooms ahead of their arrival
minimum 48 hours notice required

\$5 per room

additional labor charges apply if assembly required

SCREEN and PROJECTOR

\$150 per day