



MEETINGS & EVENTS

BY GATEWAY CASINOS



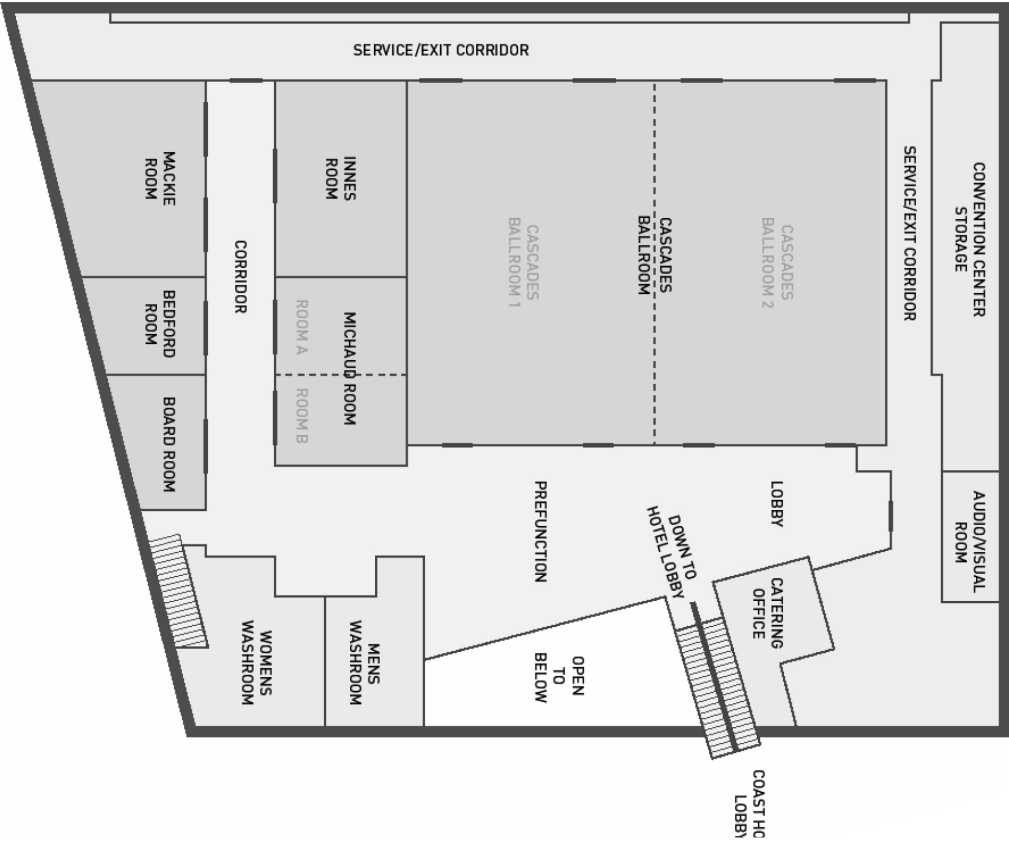
TABLE OF CONTENTS



TABLE OF CONTENTS

- Floorplan 4
- Room Capacities Chart..... 4
- Room Description 5
- Chef Spencer Watts 7
- Catering Package 2022/2023 8
 - Breakfast Buffets8
 - Plated Breakfast.....9
 - Breakfast Enhancements9
- Plated Lunch & Dinner
 - Appetizers 10
 - Mains..... 11
 - Desserts 12
- Buffet Lunches 13
- Morning and Afternoon Breaks 16
- Accompaniments 17
- Stationed Appetizers..... 19
- Canapés..... 20
- Buffet Dinners 21
- Buffet Enhancements..... 24
- Cash Bar 26
- Host Bar..... 27
- Wine List 28
- Match Eatery & Public House..... 29
- Coast Langley City Hotel 30
- Atlas Steak + Fish..... 31

FLOORPLAN



ROOM CAPACITIES CHART

Room	Total Sq Ft	Ceiling Ht	Class	Thtr	Ovl 10	Reception	Boardroom	U Shape	Hollow	Square
Cascades Ballroom	7,721	18'	300	650	500	700	-	-	-	-
Ballroom (1/2)	3,860	18'	150	300	220	300	-	-	-	-
Mackie Room	1,243	10'	60	110	80	120	40	40	45	45
Innes Room	1,084	10'	40	90	50	80	40	30	40	40
Michaud Room	1,008	10'	35	90	50	80	40	30	40	40
Michaud (A/B)	505	10'	18	40	30	40	20	15	20	20
Bedford Room	447	10'	18	35	30	30	20	16	20	20
Executive Boardroom	428	10'	-	-	-	-	14	-	-	-

ROOMS



Cascades Ballroom

ROOM DESCRIPTIONS

The Cascades Ballroom is a large, versatile space that lends itself to a host of different events. With over 7,700 square feet of space and 18' ceilings this spacious room is a great place to host your next wedding, conference, gala or special event.

Half Cascades Ballroom

The Half Cascades Ballroom is a wonderful space that can be used for many different types of event. This space has just over 3700 square feet and boasts 18' ceilings. This space can host a group of up to 200 guests comfortably.

Mackie Room

The Mackie Room is located in the left wing of the convention floor and can accommodate groups of up to 100 dependant on the room set up. This space is just over 1200 square feet and has large windows which provide natural light.

Innes Room

The Innes Room is just over 1000 square feet and can host groups of up to 90 dependants on the room set up. This space can be set to suit your event needs and is a great space for meetings and private events.



ROOMS
**Michaud Room****ROOM DESCRIPTIONS CONTINUED**

The Michaud Room is a versatile space that can be split into two smaller rooms. This space is just over 1000 square feet and can host up to 85 guests depending on how the room is set up.

Bedford Room

This Bedford Room is just over 500 square feet with large picture windows which provide great natural light. The Bedford Room can host groups of up to 30 guests for your next special event or meeting.

Executive Boardroom

The Executive Boardroom is a large boardroom space with executive chairs that can accommodate up to 14 guests. The Executive Boardroom comes equipped with a wireless presentation system that provides a great addition to your next meeting.



CHEF SPENCER WATTS

Chef Spencer Watts has had a passion for food and cooking for as long as he can remember. Growing up on the Lower Mainland, and being exposed to the vast array of fresh local ingredients available there, Spence began his culinary training in high school. He went on to graduate at the top of his culinary class. He then moved to Vancouver to pursue his culinary passion as a career.



After working in a number of restaurants, Spencer decided to work toward a formal education. At the age of 19, he enrolled at the Pacific Institute of Culinary arts, where he studied under Chef Patrice Suhner.

He then quickly progressed through the rankings at the Westin Grand Hotel and C Restaurant, while being trained by some of the best local talent in the culinary scene.

In 2006, as Chef De Partie of the Coast Tsawassen Inn, Spencer edged out approximately 60 competing chefs from across British Columbia to win City TV's Vancouver Master Chef Competition at the age of 24. Spence was judged on composition, creativity, correct preparations, service practicality and taste, proper utilization of ingredients, presentation and consistency.

Chef Spencer Watts left Vancouver to open his very own restaurant, 'Spence on the Coast' in Sechelt, bringing his eclectic vision to the Sunshine Coast in 2007.

Spencer pioneered the Ocean Wise program on the Sunshine Coast, He wanted to push the region to be more progressive from a culinary point of view.

Spencer Watts is well known for his energetic persona and expert culinary skills that he's brought to several cooking series and specials on the Gusto network. This includes Fish the Dish, Watts on the Grill, Spencer and Robert's Game Day Buffet, Watts Up for the Holidays and Spencer's "Big 30".

His television show Fish the Dish was awarded the 2017 James Beard Award ("Oscar's of the food world") for best Television program.

Spencer hopes to raise awareness of sustainability, community involvement and most importantly sharing his love for cuisine.

Breakfast Buffets

Cypress | \$22 per guest

Minimum of 20 guests

Chilled **Apple & Orange Juice**

Fresh Baked Pastries croissant, assorted Danish

Breakfast Muffins blueberry streusel, banana walnut, honey bran, chocolate chip

Assorted Cereals with milk

Pro-biotic **Fruit Yogurts** with almond granola topping **GF**

Fresh Fruit of the Season with wild berries **GF**

Farm Fresh Scrambled Eggs chives, mozzarella **GF**

Double Smoked Bacon **GF**

Country Pork Sausage

Roasted Baby Potatoes, green onion **GF**

Add-on | \$2 Per guest

Crispy Potato Cake, roasted peppers & onions, fresh herb

Freshly Brewed Mosaic Arabica **Regular & Decaffeinated Coffee**

Selection of **Signature Teas**

Whistler | \$22 per guest

Minimum of 15 guests

Chilled **Apple & Orange Juice**

Fresh Baked Pastries croissant, assorted Danish

Breakfast Muffins blueberry streusel, banana walnut, honey bran, chocolate chip

Assorted Cereals with milk

Pro-biotic **Fruit Yogurts** with almond granola topping **GF**

Fresh Fruit of the Season with wild berries **GF**

Bagel Bar

Assortment of bagels

Smoked Salmon, bacon, cucumber, capers, pickled red onion, whipped cream cheese, tomato, alfalfa sprout & artisan lettuce

Freshly Brewed Mosaic Arabica **Regular & Decaffeinated Coffee**

Selection of **Signature Teas**

Blackcomb | \$18 per guest

Minimum of 10 guests

Chilled **Apple & Orange Juice**

Fresh Baked croissant, and Danish

Breakfast Muffins blueberry streusel, banana walnut, honey bran, chocolate chip

Steel Cut Oatmeal fruit preserves, brown sugar, maple syrup

Pro-biotic **Fruit Yogurts** with almond granola topping **GF**

Fresh Fruit of the Season with wild berries **GF**

Freshly Brewed Mosaic Arabica **Regular & Decaffeinated Coffee**

Selection of **Signature Teas**

Plated Breakfast

Grouse Mountain | \$23 per guest

Minimum of 10 guests

Chilled **Apple & Orange Juice**

Fresh Baked Pastries croissant, Danish and muffin served family style

Individual Fresh Fruit Salad with wild berries **GF**

Farm Fresh Scrambled Eggs, chives, mozzarella **GF**

OR

West Coast Frittata, roasted vegetables, goat cheese, green onion **GF**

Roasted Nugget Potatoes **GF**

Double Smoked Bacon **GF**

&

Country Pork Sausage

Freshly Brewed Mosaic Arabica **Regular & Decaffeinated Coffee**

Selection of **Signature Teas**

Breakfast Enhancements

Craftsman Cheese Board | \$10 per guest

Selection of local & imported cheeses, fruit preserves, artisan mustard

Breads & gourmet crackers **V**

Eggs Benedict

Smoked Salmon, tomato salsa | \$9 per guest

Canadian Bacon, roasted tomato | \$8 per guest

Spinach, caramelized onion | \$7 per guest **V**

West Coast Frittata, roasted vegetables, Goat cheese, green onion **GF** | \$8 per guest **V**

Wild Berry Parfait, almond granola, coconut yogurt | \$6 each **V**

Farm Fresh Scrambled Eggs, chives, mozzarella **GF** | \$5 per guest **V**

Crispy Potato Cake, roasted peppers & onions, fresh herbs **GF** | \$6 per guest **V**

Steel Cut Oatmeal, fruit preserves, brown sugar, maple syrup | \$4 per guest **V**

Double Smoked Bacon **GF** | \$4 per guest

Country Pork Sausage | \$4 per guest

Pro-biotic Fruit Yogurt, almond granola | \$3 each **V**

Plated Lunch & Dinner Appetizers

All plated meals are served with warm artisan breads & butter

The same choice is required for all guests for each course except for those with dietary restrictions

A minimum of 3 courses must be selected for each guest

Appetizers

Lobster Bisque | \$14

Buttered Toast, crème fraiche, caviar

Dungeness Crab Salad | \$18

Crab cake, tempura crab claw, Boston Lettuce, confit tomato vinaigrette, charred corn remoulade

Roasted Pemberton Beets | \$12

Goat cheese crumble, walnut brittle, herb salad, roasted shallot & honey dressing

Smoked Salmon Carpaccio | \$14

frisee lettuce, chive crème fraiche, fried capers, pickled red onion, bagel crisps, everything spice

Classic French Onion Soup | \$12

Parmesan crostini, smoked gruyere gratin

Roasted Squash & Coconut Veloute | \$12

Pappadums, cilantro crème

Artisan Lettuces | \$11

Fresh raspberries, toasted almonds, shaved pecorino, burnt orange vinaigrette

Caesar Wedge Salad | \$11

House made dressing, croissant croutons, fried capers, roasted garlic & parmesan crisps

Salad Lyonnaise | \$12

Spinach & frisee lettuce, bacon lardon, croissant crouton, soft poached egg, sherry vinaigrette

Plated Lunch & Dinner Mains

Main Course

7oz Prime Rib | \$33

Yorkshire pudding, braised greens, roasted garlic puree, horseradish jus

7oz Manhattan Strip Loin  | \$32

Whipped potatoes, café du Paris butter, asparagus, roasted mushrooms

Braised Lamb Shank  | \$31

Garlic mint gremolata, whipped potato, roasted root vegetables, cabernet jus

Bone In Pork Chop  | \$29

Apple bourbon brine, stone fruit chutney, whipped potato, mustard jus

Hoisin Braised Short Rib  | \$28

Ginger bok choy, lemongrass glazed carrots, scallion whipped potato, butter sauce

Soft Baked Sockeye Salmon  | \$27

Torched Sesame Miso crust, spring pea & pearl onion, confit herb potato, mushroom dashi

Roast Chicken Supreme | \$23

Garlic butter stuffing, potato pave, braised greens, peppercorn demi

Roasted Zucchini and Yam Pave   | \$21

Cashew ricotta, charred tomato coulis, caramelized onion tapenade

Tandoori Chicken | \$21

Spinach and paneer stuffing, coconut risotto cake, coriander chutney, pappadum crisps

Butternut Squash Ravioli  | \$19

Caper brown butter, spiced apricot puree, walnut cookie crumble, micro cilantro

Plated Lunch & Dinner Desserts

Plated Desserts

Mixed Berry Pavlova  | \$12

Meringue nest, lemon curd, mixed berry

Chocolate Decadance Cake | \$12

Dark cherry compote, milk chocolate anglaise

Salted Crume Caramel | \$12

Brown sugar tuille, fresh berries

New York Cheese Cake | \$12

Strawberry compote, Oreo crumble, caramel

Apple Pie Just Like Grandma Made It | \$12

Raisins, cinnamon & love

Smores Crume Brulee | \$12

Graham cookie, sugar crust, burnt marshmallow

Buffet Lunches

Comfort Classic | \$29 per guest

Minimum of 30 guests

Soup of the Day

Farmers Spring Mix, selection of dressings

Caprese Salad, marinated grape tomatoes, pearl bocconicini, torn basil, balsamic honey reduction

Bread Rolls and Butter

Yukon Whipped Potato, brown butter, roasted garlic, chives

Warm Green Bean Salad, caramelized shallot, roasted mushroom, shallot vinaigrette, crumbled potato chips

Buttermilk Fried Chicken and Biscuits, country sausage gravy, fried pickles

Lobster Mac and Cheese, cavatappi, four cheese blend, herb crumb

Sliced Fresh Fruit with berries

Warm Croissant Bread Pudding, salted caramel, milk chocolate, crème anglaise

Assortment of cheesecakes, cakes and tarts

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of **Signature Teas**

Pan Asian | \$29 per guest

Minimum of 30 guests

Hot and Sour, mushroom, tofu, garlic chili crunch, toasted sesame oil, egg ribbon

Artisan Lettuces, selection of dressings **GF** **V**
Asian Slaw, pickled cabbage, banh mi vegetables, edamame, bean sprouts **GF** **V**

Steamed Bao Buns **V**

Indonesian Style Fried Rice, fresno chile, fried shallots, egg, cucumber and tomato **GF** **V**

Steamed Broccoli & Carrot, fresh ginger & Hoisin glaze **V**

Korean Fried Chicken, crispy marinate thighs, sweet soy and garlic, green onion curls, toasted sesame

HK Style Beef Curry, coconut milk, coriander and scallion salad **GF**

Sliced **Fresh Fruit** with Wild Berries **GF** **V** **V**

Assortment of seasonal cake and tarts

Coconut Panna Cotta, Mango Compote **GF**

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of **Signature Teas**

Tex Mex | \$28 per guest

Minimum of 20 guests

Pozolo Rojo, classic hearty Mexican soup, white hominy, mushroom, roasted chiles and tomato broth

Artisan Lettuces, selection of dressings **GF** **V**

Santa Fe Chopped Salad, romaine lettuce, sweet corn, black beans, fresh tomato, cilantro, chili lime vinaigrette, blue corn tortilla crisps **GF** **V**

Hand Cut Tortilla Chips, salsa, sour cream, guacamole **GF** **V**

Baja Rice Pilaf, charred bell peppers, tomato, onions **GF** **V**

Esquites, Mexican street corn, smoked paprika, lime sour cream, cilantro, cotija crumble **GF** **V**

Vegetarian Black Bean Enchiladas, rolled tortilla, melted pepper jack cheese, enchilada sauce, sour cream drizzle

Slow cooked Pork Carnitas Fajita

OR

Chipotle Chicken Fajita

(Fajitas come with, roasted peppers & onions, lettuce, cheese & tortillas)

Sliced **Fresh Fruit** with Wild Berries **GF** **V** **V**

Assortment of seasonal cake and tarts

Warm Churros, ancho chile chocolate sauce, dulce de leche

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of **Signature Teas**

Buffet Lunches Continued...

Indian | \$28 per guest

Minimum of 20 guests

Tomato Shorba, toasted cumin seed, spiced coconut drizzle
Artisan Lettuces, selection of dressings GF V

Red Onion, Cucumber & Tomato Salad, yogurt dressing, cilantro GF V

Grilled Naan Bread V

Saffron Basmati Rice Pilaf, cumin scented, spring peas, coriander V

Tawa Roasted Vegetables, masala spice GF

Tomato Chickpea Curry, braised spinach and coriander, crispy pappadums V

Butter Chicken, tender chicken cooked in a creamy curry with Indian spices GF

OR

Tandoori Chicken, marinated chicken thighs, yogurt drizzle, coriander

Raita, creamy yogurt dip GF V

Sliced **Fresh Fruit** with Wild Berries GF V V

Assortment of Cakes and Tarts

Freshly Brewed Mosaic Arabica **Regular & Decaffeinated Coffee**

Selection of **Signature Teas**

Mediterranean | \$28 per guest

Minimum of 20 guests

Garden Minestrone, garbanzo beans, extra virgin olive oil

Artisan Lettuces, selection of dressings GF V

Greek Pasta Salad, cucumber, cherry tomato, kalamata olives, oregano feta dressing V

Warm Pita Bread, red pepper hummus, tzatziki

Spinach Rice Pilaf, lemon zest, herbs GF V

Roasted Potatoes, rosemary butter GF V

Olympia Lentils & Roast Vegetables, creamy feta, Greek herb vinaigrette V GF

Lemon and Herb Roasted Chicken, blistered tomatoes, garlic yogurt drizzle GF

OR

Mediterranean Salmon, lemon & basil, sundried tomato tapenade GF

Sliced **Fresh Fruit** with Wild Berries GF V V

Baklava with toasted spiced nuts and honey

Assortment of cakes and tarts

Freshly Brewed Mosaic Arabica **Regular & Decaffeinated Coffee**

Selection of **Signature Teas**

Vegetarian Delight | \$28 per guest

Minimum of 30 guests

Butternut Squash and Coconut Veloute V

Artisan Lettuce, select dressings V

Smoked Beet Poke, sweet soy marinated beets, farro, sweet onion, edamame, fried garlic, nori V

Roast Cauliflower and Kale, pan fried halloumi, crispy chickpeas, cranberries, lemon honey vinaigrette

Warm Baguette Slices

Patatas Brave, baby Yukon gold, smokey tomato coulis, roast garlic aioli

Roasted Root Vegetables, honey balsamic reduction, quinoa crisps V

Charred Broccoli and Miso Mushroom, tofu, puffed rice cracker, toasted sesame V

Fried Stuff n' Waffles, tempura oyster mushroom, yam, squash, and brussel sprout, maple soy drizzle, pickled shallots

Sliced **Fresh Fruit** with wild berries V

Housemade Chocolate Chip Cookies V

Assortment of cheesecakes, cakes and tarts

Freshly Brewed Mosaic Arabica **Regular & Decaffeinated Coffee**

Selection of **Signature Teas**

Buffet Lunches Continued...

Golden Ears | \$27 per guest

Minimum of 10 guests

House Made **Soup of the Day** with Crackers

Artisan Lettuces with selection of dressings **GF**

Vegetable Cruditūs Cups with buttermilk chive emulsion **GF**

Assorted Chips

Add-on Salads | \$2 per guest

Caesar Salad, house made dressing, focaccia crouton, fried capers

Potato Salad, roasted shallot and dill vinaigrette, bacon, egg, wilted kale **GF**

Greek Pasta Salad, cucumber, cherry tomato, kalamata olives, oregano feta dressing

Sliced **Fresh Fruit** Fresh Berries **GF** **V** **V**

New York Cheesecake & Black Forest Cake

Freshly Baked Cookies

Freshly Brewed Mosaic Arabica **Regular & Decaffeinated Coffee**

Selection of **Signature Teas**

Choice of Any Four Artisan Wraps or Sandwiches

Wraps

Grilled Portabella Vine tomatoes, organic field greens, feta cheese, avocado puree **V**

Falafel Cucumber, tomato, red onion, greens, tzatziki **V**

Lemon & Herb Chicken Crisp romaine, classic Caesar dressing, parmesan

Smoked Turkey Club Spring greens, roast garlic aioli

Sandwiches

Smoked Steelhead Arugula, red onion, chive crème fraiche, butter croissant

Black Forest Ham Aged cheddar, honey Dijon, tomato, shredded lettuce, brioche bun

Cucumber and Tomato Roasted peppers, Havarti, sprouts, Potato Roll

Egg Salad Pesto mayo, shredded lettuce, butter croissant

Hot Sandwiches | Add on \$2 per guest per sandwich

Cuban Marinated pork, black forest ham, smoked cheddar, sharp pickles

Rueben Montreal Smoked meat, sauerkraut, Swiss cheese, Dijon mustard

Caprese Vine Ripened Tomato, Bocconcini, Pesto aioli

Bacon & Brie Arugula, pear relish

Roast Beef caramelized onions, horseradish mayo, melted Swiss

Morning & Afternoon Breaks

Murrayville | \$14 per guest

- Berry & Yogurt Smoothie **GF** **V**
- Mixed Fruit & Nut Granola Bars
- Banana Bread **V**
- Fresh Fruit Platter with berries **GF** **V**

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee
Selection of Signature Teas

Walnut Grove | \$15 per guest

- Fresh Fruit Skewers **GF** **V**
- Assorted Spiced Nuts & Trail Mix
- Butter Croissants **V**
- Lemon Loaf **V**

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee
Selection of Signature Teas

Aldergrove | \$17 per guest

- Warm Pita Bread & Hummus with Tzatziki **V**
- Freshly Baked Cookies
- Assorted Dessert Squares
- Marinated Olives & Feta **GF** **V**

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee
Selection of Signature Teas

Brookwood | \$19 per guest

- Chocolate Dipped Strawberries **GF** **V**
- Cheesecake Lollipops **V**
- Mixed Vegetable Crudités Cups with Buttermilk Ranch Dip **V**
- Cheese, Crackers & Grapes

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee
Selection of Signature Teas

Accompaniments

Something Sweet

Assorted Muffins  | \$27 per dozen

Butter Croissant  | \$27 per dozen

Danish Pastries  | \$27 per dozen

Banana Bread  | \$27 per loaf

Lemon Loaf  | \$27 per loaf

Freshly Baked Assorted Cookies  | \$20 per dozen

New York Cheesecake & Chocolate Decadence Squares  | \$25 per dozen

Chocolate Dipped Strawberries  | \$32 per dozen

Cheesecake Lollipops | \$25 per dozen

Cinnamon Mini Donut Holes | 20 guests \$30 | 30 guests \$40 | 50 guests \$60

Assorted Dessert Squares | \$25 per dozen


Mini Scones with English cream and jam | \$25 per dozen

Savoury Snacks

Lay's Original Potato Chips | \$20 per dozen (Individual Bags)

Trail Mix | \$24 per dozen (Individual Packs)

Pretzels | 20 guests \$20 | 30 guests \$30 | 50 guests \$50

Buttered Popcorn | 20 guests \$20 | 30 guests \$30 | 50 guests \$50 

Warm Pita Bread, Red Pepper Hummus & Tzatziki 
| 20 guests \$75 | 50 guests \$160 | 100 guests \$280

Accompaniments Continued...

Healthy

Pro-Biotic Fruit Yogurts  | \$3 each

Wild Berry Parfait, Almond Granola, Coconut Yogurt  | \$6 each


Sliced Fresh Fruit with Seasonal Berries    | \$7 per guest

Whole Fresh Fruit    | \$4 per guest

Tropical Fruit Brochette, Coconut Yogurt   | \$7 per guest

Vegetable Crudite Cup, Buttermilk & Chive Emulsion   | \$6 each

Mixed Fruit & Nuts Granola Bars  | \$20 per dozen

Spiced Nuts  | 20 guests \$25 | 30 guests \$35 | 50 guests \$55

Dried Fruits  | 20 guests \$25 | 30 guests \$35 | 50 guests \$55

Berry & Yogurt Smoothie   | \$6 per guest

Refreshments

Regular & Decaffeinated Coffee & Teas | \$4 per person

Herbal & English Teas | \$3 per bag

Regular or Decaffeinated Coffee | \$25 (12 cup thermos)

Regular or Decaffeinated Coffee | \$45 (24 cup thermos)

Hot Chocolate | \$3 per person

Soft Drinks | \$2.38 each

Bottled Juices | \$3.33 each

Bottled Dasani Water | \$3.33 each

Perrier | \$3.80 each

Sparkling Apple Juice | \$18 per bottle

Juices by the Pitcher (Apple, Orange, Grapefruit, Cranberry) | \$16 per pitcher

Non Alcoholic Punch | \$85 per bowl (serves 50)

Cranberry Juice, Pineapple Juice, Orange Juice, Sprite, Soda & a Splash of Grenadine

Alcoholic Punch | \$150 per bowl (serves 50)

Vodka, Cranberry Juice, Pineapple Juice, Orange Juice, Sprite, Soda & a Splash of Grenadine

Stationed Appetizers

Vegetable Crudite Cups GF V | \$8 per guest

Buttermilk & chive emulsion

Feta & red pepper hummus

Tropical Fruit Brochette GF V | \$9 per guest

Coconut yogurt

Craftsman Cheese Board V | \$10 per guest

Selection of local & imported cheeses, fruit preserves, artisan mustard

Breads & gourmet crackers

Charcuterie Board | \$12 per guest

Selection of domestic cheeses, cured meats, roasted peppers, pepperoncini, butter olives, mustards and breads

Aburi Salmon Pan Sushi | 20 guests \$100 | 50 guests \$180 | 100 guests \$350

Box pressed sushi, motoyaki, sweet teriyaki, torched salmon, nori

Street Car Mini Samosa V | 20 guests \$90 | 50 guests \$150 | 100 guests \$280

Spicy Indian yogurt, chutneys, coriander

Poached Jumbo Prawns GF | 50 guests \$150

Sriracha cocktail sauce, lemon

Dessert Bar | \$8 per guest

Assorted French pastries, macaron and cheesecake lollipop

Mini Open Faced Sandwiches | 50 pieces \$120 | 100 pieces \$200

Smoked Turkey - Cranberry, Swiss cheese, baby greens

Roast Beef - Arugula, horseradish mayo, shaved parmesan

Avocado - Vine tomatoes, radish, everything spice V

BLT - Bacon jam, arugula, Vine ripe tomato, roast garlic aioli

Canapés

Cold

- Deviled Eggs & Caviar**, Truffle Aioli, Micro Green **GF** | \$28
- Beef Tartare**, potato pave, cured egg yolk, aioli, chive | \$38 **GF**
- Wild Mushroom Bruschetta**, black pepper boursin, herb salad | \$28 (vegetarian)
- Deviled Eggs and Caviar**, truffle aioli, micro green | \$28
- Smoked Salmon**, ricotta blini, crème fraiche, caviar, dill | \$31
- Tuna Poke**, edamame puree, masago, nori tempura | \$31
- Scallop Ceviche**, yuzu kosho vinaigrette, serrano pepper, puffed rice cracker | \$34 **GF**

Hot

- Crispy Pork Belly Bao**, honey sriracha glaze, pickled cucumbers | \$30
- Chicken Karaage**, charcoal truffle dust, fresh grated parmesan, black garlic aioli | \$30
- Lobster Arancini**, smoked tomato bisque, micro cilantro | \$37
- Vegetable Dumpling**, black vinegar, scallion oil, crispy skirt | \$28 **V**
- Lemongrass Chicken Satay**, ginger scallion oil, cilantro | \$29 **GF**
- Crab croquette**, mango remoulade, pickled radish | \$35
- Grilled Cheese**, pesto, smoked cheddar, bruschetta, balsamic pearls | \$28 **V**

Minimum Order of 2 Dozen Each, Prices Are Per Dozen

Recommended Servings:

- Pre/Post Meal 4-6 pieces per guest
- Full Reception 8-12 pieces per guest

Buffet Dinners

Grand Villa | \$59 per guest

Minimum of 50 guests

Artisan Rolls & butter

Farmer's Spring Mix Selection of dressings **GF**

Caesar Salad, house made dressing, focaccia crouton, fried capers

Garden Poke Salad, sweet soy marinated roasted vegetables, spring onion, crispy quinoa, furikake **GF**

Mediterranean Farro Salad, cucumber, grape tomato, kalamata olive, marinated artichokes, feta

Potato Salad, baby Yukon, caramelized shallot and dill vinaigrette, egg, crispy bacon, wilted kale

Charcuterie Platter

Selection of import & domestic cheeses, cured meats, pickles, fruit and fruit preserves, mustard & bread

Wild Rice Pilaf, sauteed spinach, lemon **GF**

Whipped Yukon Potato, brown butter, roasted garlic

Vegetables of the Season, extra virgin olive oil, herbs

Gnocchi Pomodoro, smoked grape tomato puree, fresh basil, whipped herb ricotta

OR

Mushroom Ravioli, beurre blanc, toasted walnuts, kale confit tomato

Selection of Two Entrées

Pan Roasted Chicken

rosemary, roasted grapes and shallots

OR

Baked Salmon

Sauce Vierge, warm potato salad with spinach

OR

Sous Vide Pork Loin

stone fruit port reduction, caramelized pearl onions and carrot

Selection of One Chef Attended Entrée

Slow Roasted Angus Striploin

Mustard Jus, horseradish **GF**

OR

Porchetta **GF**

Salsa verde, hot mustard

Selection of Cheesecakes, Tarts & Pastries

Fresh Fruit & Berries **GF**

Freshly Brewed Mosaic Arabica **Regular & Decaffeinated Coffee**

Selection of **Signature Teas**

Buffet Dinners Continued...

Cascades | \$50 per guest

Minimum of 30 guests

Artisan Rolls & butter

Farmer's Spring Mix Selection of dressings **GF**

Caesar Salad, house made dressing, focaccia crouton, fried capers

Garden Poke Salad, sweet soy marinated roasted vegetables, spring onion, crispy quinoa, furikake **GF**

Potato Salad, baby Yukon, caramelized shallot and dill vinaigrette, egg, crispy bacon, wilted kale

Charcuterie Platter

Selection of import & domestic cheeses, cured meats, pickles, fruit and fruit preserves, mustard & bread

Wild Rice Pilaf, sauteed spinach, lemon **GF**

Whipped Yukon Potato, brown butter, roasted garlic

Vegetables of the Season, extra virgin olive oil, herbs

Gnocchi Pomodoro, smoked grape tomato puree, fresh basil, whipped herb ricotta

OR

Mushroom Ravioli, beurre blanc, toasted walnuts, kale confit tomato

Selection of Two Entrées

Pan Roasted Chicken

rosemary, roasted grapes and shallots

OR

Baked Salmon

Sauce Vierge, warm potato salad with spinach

OR

Braised Beef Short Rib

creamy peppercorn brandy jus, roasted pearl onions and carrots, fried shallots

OR

Cioppino

smoked tomato broth, braised fennel, baby Yukon gold, market seafood

OR

***Carved Slow Roasted Angus Beef,**

mustard jus, horseradish

Selection of **Cheesecakes, Tarts & Pastries**

Fresh Fruit & Berries **GF** **V** **V**

Freshly Brewed Mosaic Arabica **Regular & Decaffeinated Coffee**

Selection of **Signature Teas**

complimentary carvery for 50 guests or more

*optional carvery upgrade for parties with less than 50 guests: \$100.00

*Additional Protein - \$5 per person

Buffet Dinners Continued...

Starlight | \$45 per guest

Minimum of 30 guests

Artisan Rolls & butter

Farmer's Spring Mix selection of dressings **GF**

Caesar Salad, house made dressing, focaccia crouton, fried capers

Garden Poke Salad, sweet soy marinated roasted vegetables, spring onion, crispy quinoa, furikake

Potato Salad, Yukon, caramelized shallot and dill vinaigrette, egg, crispy bacon, wilted kale **GF**

Antipasto Platter

Roasted peppers, pepperoncini, butter olives, prosciutto, Calabrese salami, fruit preserves, artisan mustard, breads

Wild Rice Pilaf, sauteed spinach, lemon

Whipped Yukon Potato, brown butter, roasted garlic

Vegetables of the Season, extra virgin olive oil, herbs

Gnocchi Pomodoro, smoked grape tomato puree, fresh basil, whipped herb ricotta

OR

Mushroom Ravioli, beurre blanc, toasted walnuts, kale confit tomato

Selection of One Entrée

Baked Salmon **GF**

chowder velouté, fresh mussels and clams, chili oil

OR

Southern BBQ Chicken Supreme **GF**

Carolina glaze, maple molasses pit beans

OR

Hoisin Braised Beef Short Rib **GF**

lemongrass glazed carrots, miso butter

Selection of **Cheesecakes, Tarts & Pastries**

Fresh Fruit & Berries

Freshly Brewed Mosaic Arabica **Regular & Decaffeinated Coffee**

Selection of **Signature Teas**

*Additional Protein - \$5 per person

Buffet Enhancements

Savory Items

Built Your Own Signature Poutine | \$12 per guest

Cheese curds, House Made Gravy, Slow cooked Beef, Pulled BBQ Chicken, caramelized onions, sautéed mushrooms and scallions

Mac & Cheese Station (Chef Attended) | \$16 per guest

Three cheese mac sauce & jumbo macaroni

Toppings—bacon & green onion, caramelized onions & chorizo, garlic & herb bread crumb, crushed potato chips

Additional Add-ons (MP)

Butter poached lobster or shaved summer truffle

Truffle Risotto Station (Chef Attended) | \$17 per guest (GF)

Made to order, Wild mushrooms, black truffle oil, freshly grated parmesan, minced chives

Poke Bowl Bar | \$17 per guest

Shoyu Salmon, Spicy Tuna, steamed sushi rice, classic poke garnishes, sweet soy and spicy mayo

Freshly Shucked Oysters | \$36 per dozen (GF)

Pacific oysters, classic mignonette, cocktail sauce, hot sauces and lemon
minimum order of 10 dozen

Chilled West Coast Seafood Display | \$25 per guest (GF)

Fresh oysters, snow crab, ceviche cups, smoked salmon gravlax & poached prawns Classic cocktail sauce, mignonette, lemons, horseradish
Additional Add-ons (MP) Northern divine caviar- traditional condiments

Buffet Enhancements Continued...

Something Sweet

Callebaut Chocolate Fountain | \$12 per guest
Local & tropical fruit, marshmallows, éclairs & pastries

Doughnut Bar (Chef Attended) | \$12 per guest
Glaze & decorate fresh doughnut holes with an array of candy shop items

The Cupcake Shop | \$10 per guest
Vanilla & Chocolate Cupcakes Icings – cream cheese, vanilla, chocolate, and strawberry with an array of candy shop toppings

Ice Sculpture | Pricing Upon Request
Any design elegantly crafted

Cash Bar

Premium Selection

Highballs, 1oz | \$6.75

Smirnoff Vodka, Seagram's VO Rye, Gordon's Gin, Bell's Scotch, Captain Morgan's White & Dark Rum

Domestic Beer | \$6.75

Budweiser, Kokanee, Bud Light, Alexander Keith's Amber Ale, Steamworks Pale Ale & Pilsner

Import Beer | \$7.75

Corona, Stella & Heineken

Coolers & Ciders | \$7.75

Smirnoff Ice, Growers Peach & Apple Cider

Red Wine, 5oz | \$6.75

Ridge Red BC VQA—Sumac Ridge Estate Winery
Merlot BC VQA—Open

White Wine, 5oz | \$6.75

Ridge White BC VQA—Sumac Ridge Estate Winery
Sauvignon Blanc BC VQA—Open

Non-Alcoholic Beer | \$4

Pop & Juice | \$2.50

Bottled Water | \$3.50

Deluxe Selection

Highballs, 1oz | \$7.75

Stolichnaya Vodka, Canadian Club Rye, Bacardi Rum, Lemon Hart Rum, Bombay Gin, Glenlivet 12 Year Old Scotch

Domestic Beer | \$6.75

Budweiser, Kokanee, Bud Light, Alexander Keith's Amber Ale, Steamworks Pale Ale & Pilsner

Import Beer | \$7.75

Corona, Stella & Heineken

Coolers & Ciders | \$7.75

Smirnoff Ice, Growers Peach & Apple Cider

Red Wine, 5oz | \$7.75

Cabernet Sauvignon BC VQA—Jackson Trigs Reserve Select
Cabernet Merlot BC VQA—Sumac Ridge Estate Winery

White Wine, 5oz | \$7.75

Riesling Gewurztraminer BC VQA—Jackson Triggs Reserve Select
Unoaked Chardonnay BC VQA—Sumac Ridge Estate Winery

Non-Alcoholic Beer | \$4

Pop & Juice | \$2.50

Bottled Water | \$3.50

*** PST + GST Included ***

*** \$150.00 bartender fee will be applied to bar sales under \$350.00 ***

Host Bar

Premium Selection

Highballs, 1oz | \$5.85

Smirnoff Vodka, Seagram's VO Rye, Gordon's Gin, Bell's Scotch, Captain Morgan's White & Dark Rum

Domestic Beer | \$5.85

Budweiser, Kokanee, Bud Light, Alexander Keith's Amber Ale, Steamworks Pale Ale & Pilsner

Import Beer | \$6.74

Corona, Stella & Heineken

Coolers & Ciders | \$6.85

Smirnoff Ice, Growers Peach & Apple Cider

Red Wine, 5oz | \$5.85

Ridge Red BC VQA—Sumac Ridge Estate Winery
Merlot BC VQA—Open

White Wine, 5oz | \$5.85

Ridge White BC VQA—Sumac Ridge Estate Winery
Sauvignon Blanc BC VQA—Open

Non-Alcoholic Beer | \$4

Pop & Juice | \$2.50

Bottled Water | \$3.50

Deluxe Selection

Highballs, 1oz | \$6.74

Stolichnaya Vodka, Canadian Club Rye, Bacardi Rum, Lemon Hart Rum, Bombay Gin, Glenlivet 12 Year Old Scotch

Domestic Beer | \$5.85

Budweiser, Kokanee, Bud Light, Alexander Keith's Amber Ale, Steamworks Pale Ale & Pilsner

Import Beer | \$6.74

Corona, Stella & Heineken

Coolers & Ciders | \$6.74

Smirnoff Ice, Growers Peach & Apple Cider

Red Wine, 5oz | \$6.74

Cabernet Sauvignon BC VQA—Jackson Trigs Reserve Select
Cabernet Merlot BC VQA—Sumac Ridge Estate Winery

White Wine, 5oz | \$6.74

Riesling Gewurztraminer BC VQA—Jackson Triggs Reserve Select
Unoaked Chardonnay BC VQA—Sumac Ridge Estate Winery

Non-Alcoholic Beer | \$4

Pop & Juice | \$2.50

Bottled Water | \$3.50

*** PST + GST Included ***

*** \$150.00 bartender fee will be applied to bar sales under \$350.00 ***

Wine List

Whites

- Sumac Ridge Estate Winery**, Ridge White BC VQA | \$29
- Jackson Triggs Reserve Select**, Sauvignon Blanc BC VQA | \$29
- Open**, Sauvignon Blanc BC VQA | \$30
- Jackson Triggs Reserve Select**, Riesling Gewürztraminer BC VQA | \$31
- Sumac Ridge Estate Winery**, Unoaked Chardonnay BC VQA | \$31
- Sumac Ridge Estate Winery**, Sauvignon Blanc BC VQA | \$31
- Inniskillin Okanagan Estate**, Pinot Grigio BC VQA | \$33
- See Ya Later Ranch**, Riesling BC VQA | \$37
- Vintage Ink**, Wild White BC VQA | \$40
- See Ya Later Ranch**, Chardonnay BC VQA | \$49
- Kim Crawford Sauvignon Blanc**, New Zealand | \$52
- Tom Gore Chardonnay**, California | \$52

Sparkling

- Ruffino**, Prosecco Italy | \$47
- Jackson Triggs Reserve**, Methode Classique BC VQA | \$49
- Steller's Jay**, Brut BC VQA | \$51

Reds

- Sumac Ridge Estate Winery**, Ridge Red BC VQA | \$29
- Open**, Merlot BC VQA | \$29
- Jackson Triggs Reserve Select**, Cabernet Sauvignon BC VQA | \$31
- Sumac Ridge Estate Winery**, Cabernet Merlot BC VQA | \$33
- Inniskillin Okanagan Estate**, Cabernet Sauvignon BC VQA | \$35
- Jackson Triggs Reserve Select**, Shiraz BC VQA | \$35
- Inniskillin Okanagan Estate**, Pinot Noir BC VQA | \$37
- Vintage Ink**, Whiskey Barrel Aged Red BC VQA | \$45
- Vintage Ink**, Rebel Red BC VQA | \$45
- Tom Gore Chardonnay**, California | \$52
- See Ya Later Ranch**, Majors Block BC VQA | \$55

Rose

- Open Rose**, BC VQA | \$29
- Saintly Rose**, BC VQA | \$50
- Saintly Sparkling Rose**, BC VQA | \$50

*** PST + GST Included ***

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MATCH EATERY & PUBLIC HOUSE
MATCH EATERY & PUBLIC HOUSE

Match Eatery & Public House is a modern Public House with a casual and inviting atmosphere. Our menu offers clean, classic food choices with a modern twist.

Match strives to provide a full entertainment experience to all of its guests. It is the best place to watch your favourite game or take in the big fight, and on the weekends, to enjoy DJ's and special event entertainment.

MATCH EATERY & PUBLIC HOUSE HOURS:

Monday – Thursday: 11am – Midnight

Friday: 11am – 2am

Saturday: 10am - 2am

Sunday: 10am - Midnight





The Coast Langley City Hotel & Convention Centre at the Cascades Casino Resort is not your average hotel. Whether you are staying for business or pleasure, we aim to make your stay unforgettable! We have an incredible array of amenities & entertainment options to make that happen. We are conveniently located within walking distance of shopping, restaurants & more.

Our exceedingly comfortable newly refreshed guest rooms provide a great place to refresh and come standard with complimentary high-speed wireless Internet, local calls and parking.

Our beautiful 26,000-square-foot convention centre has the versatility to host everything from intimate gatherings to large weddings and conventions. Your guests will have 80,000 square feet of fun at their disposal at the onsite Cascades Casino Resort.

Cascades features over 1,000 of your favorite table & slot machine games as well as a semi-private poker room.

Relax and enjoy the cuisine at one of our wonderful dining options: Match Eatery & Public House or The Buffet. You will also find a Starbucks right onsite within the Hotel lobby.



ATLAS STEAK + FISH

ATLAS STEAK + FISH

Atlas Steak + Fish is a flirtatious and modern twist on the iconic North American steakhouse. Sip and savour in our warm and casually elegant ambiance as we serve you with our stylish approach to hospitality and remarkable cuisine.

The grand piano is one of the many show stoppers at Atlas Steak + Fish. Although entertainment is not the focus of Atlas, this beautiful feature is just one of the many elements that people will leave talking about!

Atlas offers you choices ranging from an intimate table for two, to a private room for up to guests. Our elegant private room provides the perfect setting for a quiet and secluded party and is recommended for smaller gatherings, dinners, corporate events, meetings and cocktail receptions.

LIVE ENTERTAINMENT:

Thursday - Saturday 6:00pm - 9:00pm

ATLAS STEAK + FISH HOURS:

Sunday - Thursday 3:30pm - 10:00pm

Friday - Saturday 3:30pm - 1:00am



