



Catering Menus



**Chateau Granville Hotel & Suites
Conference Centre**

● BREAK ENHANCEMENTS

● THEMED BREAKS



Burrard Room



Georgia Room



Granville Room



Oak Room

BREAK ENHANCEMENTS

Beverages

Fresh Brewed Coffee & Herbs Tea	\$4.00 per person
Milk	\$19.00 per pitcher
Bottled Water	\$3.00 per bottle
Assorted Regular & Diet Soft Drink & Juices	\$3.50 per Can
Infused Waters —Choose one (Floating Herb Lemonade or Cucumber & Mint)	\$5.00 per person

Morning Suggestions

Loaves (Red Velvet, Poppyseed & Lemon Loaves	\$4.00 per person
Selection of House Made Scones	\$4.00 per person
Mini Assorted Muffins	\$4.00 per person
Mini Danish Pastries	\$4.00 per person
Mini Croissants	\$4.00 per person
Seasonal Fresh Fruit Mix / Honey	\$6.00 per person
Whole Seasonal Fruit	\$4.00 per person
Yogurt Parfait (Yogurt, Granola & Berries)	\$7.00 per person

Afternoon Treats

Vegetable Crudite with House Dips	\$6.00 per person
Artisan Cheese Board, Dried Fruit, Nuts & Crackers	\$9.00 per person
Selection of Desserts Squares (Chocolate Truffle Brownies, Lemon Squares, Nanaimo Bars, Mini Cupcakes)	\$4.00 per person
Freshly Baked Assorted Cookies (Chocolate chips, macadamia, oatmeal raisin)	\$3.00 per person
Seasonal Cookies (Shortbread, gingerbread, white chocolate cranberry)	\$6.00 per person
Kettle Chips	\$3.00 per person
Corn Chips & Salsa	\$7.00 (Per Basket)
Mixed Nuts	\$10.00 (Per Basket)
Trail Mix	\$4.00 per person
Trio of Hummus with Grilled Thick Pita (Serves 20)	\$40.00 per platter

THEMED BREAKS

Cookie Madness

Ice Cold 2% & Chocolate
Milk

Assorted Fresh Baked
Cookies

Chocolate Dipped
Biscotti

Freshly Brewed Coffee
& Tea

The Refresher

Assorted Bottled Juices

Seasonal Fruit Mix

Assortment of freshly
Baked Cookies &
Brownies

Freshly Brewed Coffee
& Tea

West Coast

West Coast Granola
with Yogurt and Berries

Fresh Fruit Skewers

Chef's healthy Juice
Shots

Freshly Brewed Coffee
& Tea