

# Harrison

HOT SPRINGS RESORT





**TOASTY CONTINENTAL BAR**  
*(Minimum of 10 Guests)*

Greek Yogurt with Granola & Seasonal Berries

House Baked Muffins, Danishes & Croissants

Fresh Fruit Salad

Assorted Fruit Juices

Gourmet Regular & Decaffeinated Coffee, Assorted Fine Teas

**\$24**

**MIAMI RIVER BUFFET**  
*(Minimum of 20 Guests)*

Assorted Fruit Juices

Selection of Muffins, Croissants and Danish

Fruit Salad

Scrambled Eggs

Home-fried Potatoes

Breakfast Sausages & Crispy Bacon

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

**\$34**

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)



HOT SPRINGS RESORT

### **SASQUATCH BREAKFAST BUFFET**

*(Minimum of 25 Guests)*

Assorted Fruit Juices

Assorted Yogurt, Sliced Fresh Fruit, Hot Oatmeal

House Baked Muffins, Danishes & Croissants

Sliced Bread for Toasting

Waffles, Seasonal Fruit Compote, Whipped Cream & Breakfast Syrup

Scrambled Eggs, Home-fried Potatoes

Breakfast Sausages & Crispy Bacon

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

**\$38**

### **SANDY COVE BUFFET**

*(Minimum of 25 Guests to a Maximum of 50)*

Assorted Fruit Juices

Selection of Muffins, Croissants and Danishes

Assorted Yogurt, Sliced Fresh Fruit, Hot Oatmeal

Home-fried Potatoes

Eggs Benedict

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

**\$40**

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)



## **PLATED BREAKFAST MENU**

### **Traditional Scrambled Eggs**

Scrambled Eggs, Bacon, or Sausage, Home Fried Potato's, Oven Roasted Tomato

**\$32**

### **Classic Eggs Benedict,**

With Canadian Back Bacon, Home Fried Potato's, Oven Roasted Tomato

**\$36**

## **Enhance Your Breakfast Experience**

Individual Yogurt	\$4
Oatmeal with Cinnamon, Brown Sugar and Raisins	\$6
Waffles with Syrup	\$10
Add Strawberries & Whipped Cream	\$4
French Toast- Two Pieces	\$12
Ham and Cheese Croissants	\$10
Quiche Lorraine with Green Onions, Bacon, and Swiss	\$16
Spinach & Feta Quiche	\$16
Mini Pastries	\$6
Sticky Buns with Pecans	\$6

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## **BREAKS**

**(Minimum 10 guests)**

### ***Smooth Ride***

Assorted Fruit Smoothies, Fruit Display, Individual Yogurt  
\$15

### ***Go Nuts***

Trail Mix, Granola Bars, Roasted Nuts  
\$12

### ***Munchie Explosion***

Assorted Chips, Pretzels & Popcorn  
\$12

### ***Sweet and Salty***

Pretzels, Assorted Chocolates, Popcorn  
\$10

### ***Cookie Jar Break***

Freshly Baked Assorted Cookies  
Chocolate Chip, Oatmeal Raisin, or  
White Chocolate Macadamia Nut  
\$8

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## **BEVERAGES**

Gourmet Freshly Brewed Coffee and Assorted Herbal Teas – 5/per person  
Assorted Flavors of Happy Planet Fruit Smoothies - 7/Each  
Orange, Apple, Cranberry & Grapefruit Juices - 5/Each  
Assorted Flavors Soft Drinks – 5/Each  
San Pellegrino Sparkling Water - 7/Each  
Harrison Logo Mineral Water - 4/Each  
Fiji Water– 7/Each

## **TASTY MEETING TREATS**

Harrison Signature Granola Bars – 52/Dozen  
Sliced Assorted Fruit Platter (serves 10) – 75/Each  
Assorted Large Muffins - 54/Dozen  
Freshly Baked Assortment of Cookies - 42/Dozen  
House Made Biscotti - 46/Dozen  
Freshly Baked Banana Bread - 60/Dozen  
Assorted Fruit Yogurts - 4/Each

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## **RAINBOW FALLS BUFFET**

*(Minimum of 20 Guests)*

### ***CHEF'S SOUP OF THE DAY***

#### ***SALADS***

Mixed Greens with Seasonal Vegetables, Green Goddess & Balsamic Vinaigrette Dressings  
Seasonal Vegetable Tray & Dip

#### ***SANDWICHES***

Choice of Roast Turkey, Roast Beef, Smoked Ham, Egg Salad or Hummus on Sourdough, Multigrain & Whole Wheat Wrap

#### ***DESSERT***

Assorted Pastries  
Fresh Fruit

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

**32**

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**PIZZA-PIZZA-PIZZA**  
*(Minimum of 20 Guests)*

***SALADS***

Arugula Salad  
Classic Caesar Salad  
Caprese Salad

***PIZZA***  
***(Select 3)***

Grilled Chicken, Pesto, Sun-dried Tomatoes & Mozzarella Cheese  
Chorizo Sausage, Bell Peppers, Red Onion & Mozzarella Cheese  
Roasted Portabella Mushrooms, Spinach, Olives & Mozzarella Cheese  
Greek, Olives, Tomatoes, Onion & Feta Cheese  
Pepperoni, Bacon & Crimini Mushroom

***DESSERT***

Assorted Pastries & Cake Squares  
Fresh Fruit

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas





## **MOUNT WOODSIDE BUFFET**

*(Minimum of 25 Guests)*

### ***SALADS***

Red Bliss Potato Salad, Grainy Dijon Dressing  
Classic Caesar Salad  
Caprese Salad

### ***WARM SANDWICH INGREDIENTS***

A selection of Breads & Buns  
Butter, Mayonnaise, Mustard, Hummus

Hot Corned Beef  
Sliced Grilled Chicken Breast  
Falafel

Sauerkraut, Shredded Lettuce, Sliced Tomato, Thin Sliced Red Onion, Pickles  
Swiss and Cheddar Cheeses

### ***DESSERT***

Fresh Fruit Platter  
Assorted New York Style Cheesecakes & Fruit Compote  
Chocolate Brownies & Lemon Tarts

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas



## **FRASER VALLEY GREENS**

*(Minimum of 25 Guests)*

### ***SALAD BAR***

Select two chopped, six ingredients, three protein, and two dressings

#### ***Chopped***

Romaine, Iceberg, Butter Lettuce, Artisan Lettuce, Arugula, Spinach

#### ***Ingredients***

Hard Boiled Egg, Roasted Beets, Smoked Bacon, Cherry Tomato, Cucumber, Shaved Raw Vegetables, Blue Cheese, Mixed Nuts, Swiss Cheese, Aged Cheddar Cheese, Brioche Croutons, Dried Fruit, Seeds

#### ***Protein***

Grilled Chicken, Roast Beef, Baby Shrimp, Smoked Salmon

#### ***Dressing***

Italian Dressing

Ranch Dressing

Balsamic Vinaigrette

Green Goddess

### ***DESSERT***

Fruit platter, Assorted Tarts, Assorted Squares

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

**40**

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HOT SPRINGS RESORT

## Plated

*(Minimum 3 Course Selection, including Entree)*

### ***Soup – Choose 1 (One)***

Roasted Butternut Squash Soup, Crème Fraiche	12
Caramelized Onion Soup with Sherry, Gruyere Crostini	16
Wild Mushroom Soup	14
Chicken “Brodo”, Orzo, Cherry Tomato	12
San Marzano Tomato Soup, Basil, olive oil	12

### ***Salad – Choose 1 (One)***

Classic Caesar Salad, Grana Padano, House Caesar Dressing	14
Arugula & Kale Salad, Bocconcini, Smoked Tomato Caper Dressing,	15
Heritage Greens, Shaved Vegetables, Citrus Dressing (V)	12
Baby Spinach Salad, Almonds, Mushrooms, Prosciutto, Sherry Vinaigrette	13

### ***Appetizer – Choose 1 (One)***

Chilled Prawns, Smoked Tomato and Caper Cocktail Sauce	20
Smoked Salmon, Pickled Onion, Crispy Capers, Artisan Greens, Lemon Dressing	22
Shaved Beef Carpaccio, Grana Padano, Truffle Oil, Grainsy Dijon, Arugula Pesto	22
Beets Salad, Chevre, Sherry Gastrique, Arugula	20
Pickled Wild Mushroom Salad, Chickpea, Basil Emulsion, Baby Greens (V)	18

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## ***Entrée – Choose 1 (One)***

Roasted Chicken Supreme Stuffed with Ricotta and Spinach, Red wine Jus	42
Roasted Fraser Valley Chicken Breast, Chimichurri Sauce	40
Seared Steelhead Salmon, Pickled Fennel Salad, Beurre Blanc	40
New York Steak, Confit Roasted Garlic, Mushrooms, Red Wine Jus	48
Roasted Beef Tenderloin, Confit Garlic, Cabernet Jus	60
Roasted Cauliflower Steak, chickpea puree, stewed peppers, basil oil, balsamic	34
Portobello Mushroom Wellington, Phyllo Wrapped, ricotta, truffle sauce	36
Polenta Cake, Ratatouille, Wilted Arugula, Red Pepper Coulis (V)	34

## ***Dessert – Choose 1 (One)***

Lemon Tart, Torched Meringue, Stone Fruit Coulis	12
Raspberry Cheese Cake, Graham Crumb, Berry Coulis	13
White Chocolate Bomb, Orange Caramel Sauce, Sponge Toffee, Hazelnut Textures	14
Bitter Chocolaté Pate, Fluer de Sel, Cherry Gastrique	13
Chocolate Brownie, Raspberry Coulis (V)	12
Warm Toffee Pudding, Butter Scotch Sauce	14

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas included

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HOT SPRINGS RESORT

## **HICKS LAKE BUFFET**

*(Minimum of 40 Guests)*

### ***BREAD DISPLAY***

Assorted Fresh Rolls

### ***SALAD DISPLAY***

*(Select 4)*

Artisan Green Salad, Shaved Radish, Fennel, Carrots, Sherry Dressing

Spinach, Frisee, Strawberries, Almonds, Goat Cheese, Poppy Seed Dressing

Grilled Vegetable Salad with Olive Oil & Balsamic Vinegar

Cold Water Shrimp Salad, Soba noodles, Bok Choy, Chili Mango Vinaigrette

Tuscan Kale and Baby Romaine Salad, Lime Aioli, Roasted Garlic Filone Crisps

Dried Cranberry, Almond, Cole slaw, Maple, Apple Cider Dressing

Vine Ripened Tomato, Cucumber Carpaccio, Bocconcini Filone Chips, Sherry Gastrique

Pesto Orzo Salad, with Roasted Peppers, Pancetta & Tomato Confit

Smoked Potato Salad, Bacon, Scallions, Sour Cream Dressing

### ***PLATTER DISPLAY***

*(Select 2)*

Hot Smoked BC Salmon, Candied Salmon, Poached Salmon, Horseradish Crème Fraîche,  
Red Onion, Crispy Capers, Crackers

Charcuterie Selection of Cured & Air Dried Meats Marinated Mushrooms, Artichokes,  
Pickled Vegetables, Horseradish Aioli, Local Honey Mustard,

Wine Poached Clams, Mussels, Citrus Poached Prawns, Shaved Fennel, Saffron Dressing

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## ***HOT ENTREES***

***(Select Two)***

Chicken Saltimbocca Fontina, Prosciutto, Sage, Marsala Jus

Chicken Forestier, Mushrooms, Pear Onions, Bacon, Thyme Jus

Roasted Ling Cod, Campari Cherry Tomato Ragout

Lois Lake Steelhead, Chives, Citrus Cream

Braised Beef Short Rib, Rosemary and Red Wine Jus

Roast Pork Loin, Dried Cranberry and Bacon Jus

Baked Spinach and Ricotta Cannelloni, Rose Sauce, Mozzarella

## ***Complements***

***(Select Two)***

Buttermilk Mashed Potatoes

Herb Roasted Baby Nugget Potatoes

Teamed Fresh Market Vegetables

Roasted Root Vegetables

## ***CARVING STATION***

***(Select One)***

Prime Rib, Au Jus (\$18. Additional per person)

Roast Turkey, Turkey Jus and Cranberry Sauce (\$10. Additional per person)

Baron of Beef, Gourmet Mustards & Horseradish (\$12. Additional per person)

Roasted Ham, Honey & Grainy Mustard Glaze (\$8. Additional per person)

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**DESSERT DISPLAY**

***(Select Three)***

Seasonal Fresh Cut Fruit

Assorted Mousse Cake Squares

Selection of Pies

A Selection of Domestic & Imported Cheeses with Dried Fruits and Nuts

Rich Dark Chocolate Mousse

Assorted Cheesecakes

Chocolate Cake

English Trifle Pudding

Bread Pudding, Vanilla Sauce

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

**\$71**

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## **SASQUATCH BBQ BUFFET**

*(Minimum of 40 Guests)*

### **Salads**

Taco Salad with Iceberg lettuce, Black Beans, Avocado, Tomatoes,  
Cilantro, Lime Dressing, Tortilla Crisps  
Classic Caesar Salad, House Dressing, Croutons  
Nugget Potato Salad, Bacon, Green Onions, Sour Cream Dressing

### **Entrees**

*(Select 2)*

BBQ Spice Rubbed Chicken Breast  
Pulled Pork Shoulder, House BBQ Sauce  
BBQ Pork Ribs  
Cajun Rubbed Steelhead Salmon  
Texas Style Rubbed Beef Brisket

Rolls, Chicharrones, Steamed Vegetables, Creamed Corn, In-House Baked Beans are  
included

### ***DESSERT DISPLAY***

Fresh Seasonal Fruit Platter  
Assorted Cheesecakes, Berry Cobbler, Apple Pie

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

***\$65***

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## **HARRISON RECEPTION MENU**

### ***Cold Selections***

- Smoked Chicken & Cranberry Relish 42/dozen
- Grape Tomatoes, Basil, Bocconcini Skewer, Sherry Gastrique 38/dozen
- Gougers', Sun dried Tomato Cream 36/dozen
- Smoked Salmon, Pickled Red Onion, Endive, Caper, Crème Fraiche 44/dozen
- Ahi Tuna Poke Spoons, Toasted Sesame, Sweet Soy 48/dozen
- Tomato Tartar, Basil, Crostini 38/dozen
- Chilled Garlic Prawn Skewer, Pesto 46/dozen
- Tuna Tataki, Togarashi, Miso, Asparagus 52/dozen
- Smoked Duck Breast, Apple, Hazelnut 46/dozen

### ***Warm Selections***

- Mini Quiche, Wild Mushroom, and Leeks 34/dozen
- Chorizo and Bocconcini Pizzetta 36/dozen
- Forest Mushrooms Strudel, Truffle oil 44/dozen
- Grilled Chicken Satay, Lime, Garlic Aioli 46/dozen
- Crispy Chicken Slider, Mustard Slaw, Brioche Bun 46/dozen
- Coconut Crusted Prawns, Sweet Chili Dipping Sauce 48/dozen
- Maple and Black Pepper Glazed Beef Tenderloin Skewers 58/dozen
- Vegetable Spring Rolls, Plum Sauce 34/dozen

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### ***Platters***

Fresh Vegetable Crudités & Sundried Tomatoes Chive Dip	9/per person
Fresh Seasonal Fruit, Strawberries & Chocolate Sauce	13/per person
Selection of Local and Imported Cheeses, Dried Fruit & Crackers	15/per person
Chacuterie Selection, Antipasto Display of Fine Italian Meats, Cheeses	19/per person

### ***Reception Stations***

Slow Roast Hip of Beef, Red, Wine Jus	750/Serves 65
Baked Ham, Caramelized Apple Jus	450/Serves 50
Roasted Fraser Valley Turkey Breast & Gravy	500/Serves 30
Roasted Leg of Lamb, Grainy Dijon Mustard	450/Serves 50

***All Carving items include Appropriate Condiments***

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### **BANQUET BAR PRICES**

	<b>CASH</b>	<b>HOST</b>
<b>DOMESTIC BEER</b>	6.65	\$ 9.00
<b>IMPORT BEER</b>	7.40	\$ 10.00
<b>NON ALCOHOLIC BEER</b>	4.80	\$ 6.50
<b>HOUSE WINE</b>	6.65	\$ 9.00
<b>HIGHBALLS</b>	6.65	\$ 9.00
<b>PREMIUM HIGHBALLS</b>	8.15	\$ 11.00
<b>COOLERS &amp; CIDERS</b>	7.40	\$ 10.00
<b>LIQUEURS</b>	8.89	\$ 12.00
<b>POP, JUICE &amp; WATER</b>	3.33	\$ 4.50

Bar Prices are inclusive of Service Charge and taxes.

Bartender labour charge of \$50.00 per hour (minimum 4 hours) will apply to functions with less than \$400.00 net bar sales.

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## Wine List

### **Sparkling Wine**

<i>Brut- Stellar's Jay (CAN)</i>	\$52
<i>Prosecco-Ruffino (ITA)</i>	\$48
<i>Yellowglen-Pink (AUS)</i>	\$38

### **White Wine**

<i>Chardonnay-Quails Gate (BC)</i>	\$52
<i>Chardonnay-Mondavi Woodbridge (USA)</i>	\$42
<i>Pinot Grigio-Graffigna (ARG)</i>	\$44
<i>Pinot Gris-Wild Goose (BC)</i>	\$52
<i>Riesling-See Ya Later (BC)</i>	\$42
<i>Sauvignon Blanc- Kim Crawford (NWZ)</i>	\$55
<i>Sauvignon Blanc-Sumac Ridge (BC)</i>	\$44

### **Red Wine**

<i>Cabernet Sauvignon-J Lohr (USA)</i>	\$62
<i>Cabernet Merlot-Sumac Ridge(BC)</i>	\$44
<i>Malbec-Finca Los Primos (ARG)</i>	\$42
<i>Merlot –Burrowing Owl (BC)</i>	\$64
<i>Merlot-Mondavi Woodbridge (USA)</i>	\$44
<i>Pinot Noir-Mt. Lehman (BC)</i>	\$46
<i>Shiraz-Lindemans Bin 50 (AUS)</i>	\$40

**Prices are Subject to 18% Service Charge, 10% Liquor Tax and 5% GST**

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