



# 2024 CATERING PACKAGE

 **COAST**  
langley city hotel &  
convention centre™

BY GATEWAY CASINOS

 **CASCADES  
CASINO**

**TABLE OF CONTENTS**

**Table of Contents**

Room Capacities Chart.....3

Breakfast.....4

Lunch.....6

Break Packages.....10

Full Day Meal Packages.....11

Dinner.....12

Plated Lunch or Dinner.....16

A la Carte.....19

Bar Selections.....23

Wine List.....24

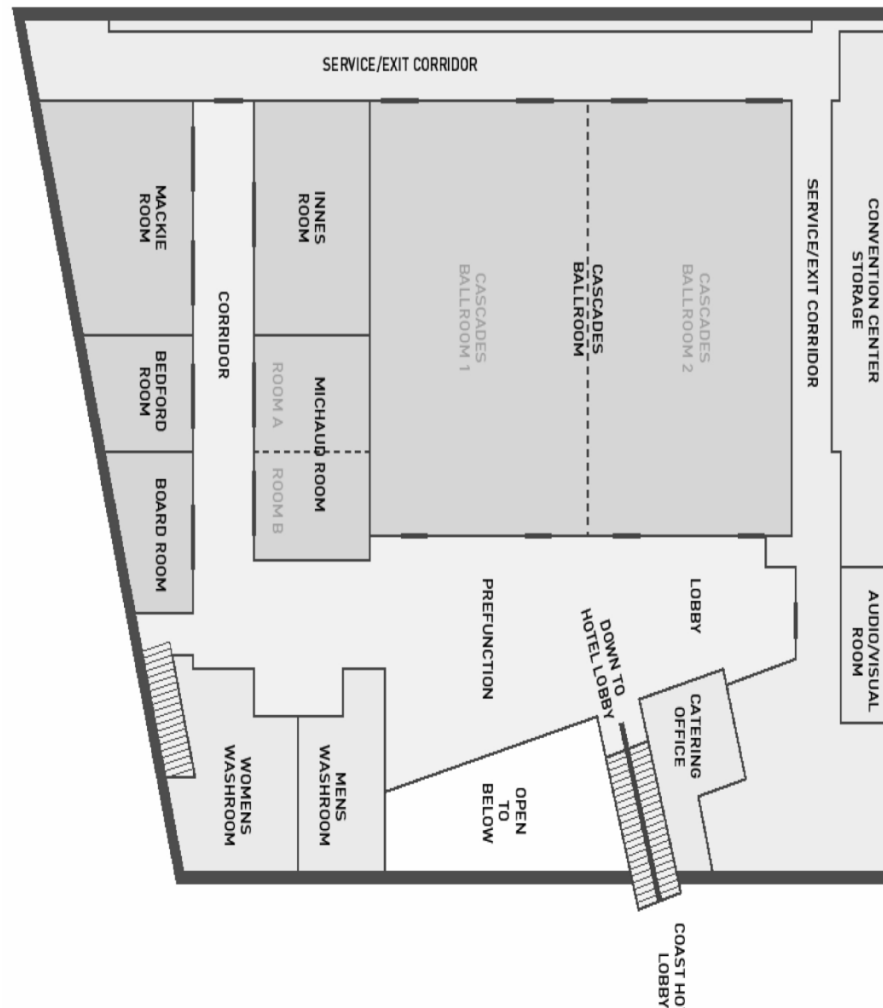
After the Event.....25

Need a Place to Stay.....26

Earn Rewards from Booking Events.....27



**ROOM CAPACITIES**



**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	600	450	700	-	-	-
Ballroom (1/2)	3,860	18'	150	300	200	300	-	-	-
Mackie Room	1,243	10'	52	90	80	100	20	30	38
Innes Room	1,084	10'	36	80	50	80	20	30	38
Michaud Room	1,008	10'	30	60	50	80	20	25	30
Michaud (A/B)	505	10'	16	24	30	40	16	12	14
Bedford Room	447	10'	12	24	30	30	16	15	20
Executive Boardroom	428	10'	-	-	-	-	14	-	-

**CATERING PACKAGE 2024**

**Breakfast Buffets**


**Cypress** | \$28 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

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

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



**Farm Fresh Scrambled Eggs** scallions,    
jack cheese

**Applewood Smoked Bacon** 

**Country Pork Sausage**

**Crispy Herbed Hash Brown Potato**  

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** | \$26 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

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

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

**Artisan Deli Display:**

A selection of Black Forest Ham, Smoked Turkey, and Capicola. Hard Boiled Eggs, Swiss & Cheddar Cheeses, lettuce and tomato

**Selection of bagels & assortment of sliced breads**, fruit preserves, whipped butter and honey.

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

Selection of **Signature Teas**

**Blackcomb** | \$24 per guest

*Minimum of 10 guests*

Chilled **Apple & Orange Juice**

**Fresh Baked Pastries** croissant, Assorted Danish

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

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

**Smoothie of the Day** 

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

Selection of **Signature Teas**

**CATERING PACKAGE 2024**

**Plated Breakfast**

**Grouse Mountain** | \$30 per guest

*Minimum of 10 guests*

Chilled **Apple & Orange Juice**

**Fresh Baked Pastries** croissant, Assorted Danish, muffin served family style

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

**Farmers Breakfast**, 2 egg omelette with aged cheddar, crispy Herbed Hash Brown Potato, Applewood Smoked Bacon, Country Pork Sausage.

OR

**Eggs Benedict (add \$2)**, Canadian Back Bacon OR Smoked Salmon, soft poached eggs, buttered English muffin, hollandaise, Hash Brown Potato, Roasted Vine Tomatoes.

Freshly Brewed Mosaic Arabica **Regular &**

**Decaffeinated Coffee**

Selection of **Signature Teas**

**Breakfast Enhancements**

**Craftsman Cheese Board** | \$12 per guest **V**

Selection of local & imported cheeses, fruit preserve, artisan mustard, Breads & gourmet crackers

**Bagel Bar** | \$10 per guest

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

**Smoothie Bar** | \$7 per guest

Your choice of:

Energize: Banana, Apple, mint, Greek yogurt, honey

Tropical: Mango, Strawberry, banana, pineapple, coconut milk

Indulge: chocolate, peanut butter, banana, yogurt, chia seeds, agave

**Belgium Waffles and Cinnamon Swirl French Toast**

Whipped butter, strawberry compote, Canadian maple syrup | \$10 per guest

**Chef Attended Omelette Station (minimum 30 guests)**

Smoked ham, shrimp, bacon, mushrooms, green onion, red peppers, spinach, mixed cheeses \$14 per guest

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

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

**Tater Tot Hash Browns**, roasted peppers & onions, parmesan cheese | \$6 per guest **V**

**Steel Cut Oatmeal** fruit preserves, brown sugar, maple syrup | \$5 per guest **V**

**Biscuits and Gravy**, Cheddar and chive biscuits smothered in sausage gravy | \$9 per guest **V**

**CATERING PACKAGE 2024**

**Buffet Lunches**

**Comfort Classic** | \$40 per guest

*Minimum of 30 guests*

**Chef's Daily Soup Creation**

**Heritage Mixed Greens**, Selection of Dressings **GF** **V**

**Caprese Salad**, marinated grape tomatoes, pearl bocconcini, torn basil, balsamic honey reduction **V**

**Artisan Bread Rolls and Butter**

**Yukon Whipped Potato**, brown butter, roasted garlic, chives **GF**

**Broccoli and Cauliflower Bake**, sauce mornay, herb and cheddar crumb **V**

**Buttermilk Fried Chicken and Biscuits**, sage and maple honey butter

**Spaghetti and Meatballs**, basil cream, tomato sauce, shaved parmesan

**Sliced Fresh Fruit with berries**

**Assortment of cheesecakes, cakes and tarts**

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of **Signature Teas**

**Pan Asian** | \$40 per guest

*Minimum of 30 guests*

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

**Heritage Mixed Greens**, Selection of Dressings **GF** **V**

**Glass Noodle Salad**, garden vegetables, ginger soy dressing, toasted sesame **GF** **V**

**Steamed Bao Buns**

**Pineapple Fried Rice**, onions and bell peppers, toasted cashew nut, Thai basil **GF** **V**

**Steamed Broccoli & Carrot** fried tofu, Hoisin ginger glaze **V**

**Braised Chicken Adobo**, tangy garlic soy marinade, bay leaf jus, Fresno chile, fried garlic

**Beef Curry**, star anise coconut braise, coriander and scallion

**Sliced Fresh Fruit with berries**

**Black Forest Cake, Custard Tarts, Mango Mousse Gateau**

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of **Signature Teas**

**Mediterranean** | \$39 per guest

*Minimum of 15 guests*

**Garden Minestrone**, garbanzo beans, extra virgin olive oil **GF** **V**

**Heritage Mixed Greens**, Selection of Dressings **GF** **V**

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

**Quinoa Tabouleh**, kale, parsley, cucumbers, red onion, roasted cashews, mint lemon vinaigrette **GF** **V**

**Warm Pita Bread**, red pepper hummus, tzatziki **V**

**Saffron Lemon Rice Pilaf**, fresh herbs, peas and carrots **GF** **V**

**Garlic Roasted Potatoes** rosemary oil **GF** **V**

**Roasted Vegetables**, sundried tomato vinaigrette, grilled halloumi **V**

**Lemon Oregano Roasted Chicken**, blistered grape tomato, olive tapenade **GF**

**Sliced Fresh Fruit with berries**

**Chocolate Almond Pear Tartlet, Lemon Bar, Pistachio Mousse Cake**

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of **Signature Teas**

**CATERING PACKAGE 2024**

**Buffet Lunches**

**Taste of Tuscany | \$39 per guest**

*Minimum of 20 guests*


**Zuppa Toscana**, creamy fennel broth, kale, potato, chickpea

**Farmer's Spring Mix** Selection of Dressings


**Panzanella Salad**, grape tomato, red onion, toasted focaccia, bocconcini, balsamic and olive oil

**Artisan Bread with Butter**

**Penne al Ragu**, slow braised beef, red wine and roasted tomato sauce

**Tagliatelle al tartufo** wild mushrooms, truffle cream, shaved parmesan 

**Roast Vegetables of the Season**, balsamic glaze  

**Pan Seared Chicken**, marsala reduction, caramelized pearl onion 

**Sliced Fresh Fruit with berries**

**Tiramisu, Sweet Mascarpone Cannoli, Limoncello cake**



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



Selection of **Signature Teas**

**French Connection | \$40 per guest**

*Minimum of 30 guests*



**Classic French Onion Soup**, smoked gruyere crouton 

**Heritage Mixed Greens**, selection of Dressings  


**Salad Nicoise**, green bean and roasted pepper, baby potatoes, niçoise olives, roasted chick peas, Dijon vinaigrette  

**Warm Baguette Slices**

**Oven Roasted Potato Lyonnaise**, caramelized onions, herb butter, sweet peas  

**Ratatouille Pave**, layers of roasted eggplant, zucchini and pepper, smoked tomato pepper coulis, fresh herbs  

**Beef Bourguignon**, red wine thyme braise, pearl onions, carrots and mushroom, bacon lardon

**Chicken Provençal**, Herbs de Provence, grape tomato, Castelvetrano olive, capers, chardonnay reduction 

**Sliced Fresh Fruit with berries**

**Raspberry Clafouti Tart, French Pastries, and Chocolate Ganache Opera cake**

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

Selection of **Signature Teas**

**CATERING PACKAGE 2024**



**Buffet Lunches**

**Golden Ears** | \$38 per guest

*Minimum of 10 guests*

**Chef's Daily Soup Creation**, with crackers

**Heritage Mixed Greens**, Selection of Dressings  

**Vegetable Crudite Cups**, with buttermilk chive emulsion  

**Assorted Lay's Potato 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

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

**Sliced Fresh Fruit** Fresh Berries  

**New York Cheesecake & Black Forest Cake**

**Freshly Baked Cookies**

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

Selection of **Signature Teas**

Choice of Any Three Artisan Wraps or Sandwiches  
(choice of Four for groups of 30 or more)

**Lemongrass Chicken**

Cucumber, pickled cabbage slaw, chili mayo, French baguette

**Smoked Turkey & Brie Wrap**

Granny smith apple, cranberry mayonnaise

**Wild Salmon Salad**

Celery, fresh dill, butter croissant

**Black Forest Ham and Swiss**

Honey Dijonnaise, tomato, shredded lettuce, potato kaiser

**Buffalo Chicken Wrap**

Buttermilk aioli, lettuce, tomato, sharp cheddar

**Bacon and Egg Salad**

Green onion, shredded lettuce, multigrain croissant

**Avocado and Tomato Bagel** 

Pesto cream cheese, alfalfa sprouts, Everything spice

**Grilled Mediterranean Vegetable Wrap** 

Organic field greens, house made hummus, feta

**Tika Tofu Salad** 

Heritage greens, alfalfa sprout, vegan mayo, filoncini baguette

**Balsamic Portabella Mushroom Wrap** 

Avocado puree, heritage greens, tomato, crumbled feta



**CATERING PACKAGE 2024**

**Buffet Lunches**

**Port Mann** | \$42 per guest

*Minimum of 30 guests*

**Chef's Daily Soup Creation**

**Heritage Mixed Greens**, assorted dressings **GF** **V**

**Vegetable Crudites** buttermilk chive emulsion **GF** **V**

**Primavera Pasta Salad**, garden vegetables, kale pesto, shaved parmesan **V**

**Savouries Platter**, pepperoncini, kosher pickles and banana peppers **GF** **V**

**Assorted Lay's Potato Chips**

**Sliced Fresh Fruit**, fresh berries

**New York Cheesecake and Black Forest Cake**

**Freshly Baked Cookies**

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of **Signature Teas**

**Choice of any three hot Artisan Sandwiches:**

**Fried Shrimp Po Boy**, shredded lettuce, tomato, Cajun remoulade, French baguette

**Leek and Mushroom Grilled Cheese**, kale pesto, halloumi cheese, Texas brioche **V**

**Cubano**, Mojo marinated pork, black forest ham, Swiss cheese, sharp pickles, grilled potato kaiser

**Philly Cheesesteak Wrap**, shaved beef, grilled peppers and onions, melted Swiss

**Eggplant Parm**, Italian breadcrumbs. Tomato sauce, provolone cheese, arugula, baguette **V**

**Italian Deli**, Genoa salami, capicola, olive tapenade, roasted red pepper, provolone, grilled focaccia

**CATERING PACKAGE 2024**

# Morning & Afternoon Breaks

**Murrayville** | \$16 per guest

Berry & Yogurt Smoothie  

Honey & Oat Granola Bars



Banana Bread 

Cinnamon Mini Donuts

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of Signature Teas

**Walnut Grove** | \$18 per guest

Sliced Fresh Fruit with Berries  

Trail Mix


Lay's Potato Chips

Lemon Loaf 

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee



Selection of Signature Teas

**Aldergrove** | \$20 per guest

Tropical Fruit Brochette 

Freshly Baked Cookies

Assorted Dessert Squares

Vegetable Crudites  


Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee


Selection of Signature Teas

**Brookwood** | \$21 per guest

Chocolate Dipped Strawberries  

Cheesecake Truffle Lollipops

Antipasto with focaccia 

Craftsman Cheese Board 

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of Signature Teas

**CATERING PACKAGE 2024**

# Full Day Meeting Packages

**Deluxe package** | \$85 per guest

*Minimum of 30 guests*

**Breakfast Buffet**

Cypress

**Lunch Buffet**

**Choose from:**

- Comfort Classic
- Pan Asian
- Mediterranean
- Taste of Tuscany
- French Connection

**Afternoon Break**

Aldergrove

\* Includes all day coffee & tea

**Corporate Package** | \$82 per guest

*Minimum of 20 guests*

**Breakfast Buffet**

Cypress

**Lunch Buffet**

**Choose from:**

- Mediterranean
- Taste of Tuscany

**Afternoon Break**

Walnut Grove

\* Includes all day coffee & tea

**Executive Package** | \$75 per guest

*Minimum of 10 guests*

**Breakfast Buffet**

Blackomb

**Lunch Buffet**

Golden Ears

**Afternoon Break**

Murrayville

\* Includes all day coffee & tea

**CATERING PACKAGE 2024**

**Buffet Dinners**

**Grand Villa** | \$70 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

**Glass Noodle Salad**, ginger soy vinaigrette, toasted sesame seeds **GF** **V**

**Thai Quinoa Salad**, green papaya, cucumber and tomato, chili lime vinaigrette, coriander and mint, crushed peanuts, Thai basil **GF** **V**

**Primavera Pasta Salad**, garden vegetables, kale pesto vinaigrette **V**

**Charcuterie Platter**

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

**Ginger Scallion Rice**, green peas and carrots, honey soy drizzle, black sesame **GF** **V**

**Whipped Yukon Potato**, brown butter, roasted garlic **GF**

**Vegetable of the Season**, extra virgin olive oil, herbs **GF** **V**

**Gnocchi ala Vodka** roasted tomato vodka sauce, zucchini ribbon, whipped mascarpone, tomato confit **V**

OR

**Mushroom Ravioli**, wild mushroom and black pepper cream, charred asparagus spears, tarragon **V**

OR

**Roasted Cauliflower and Broccoli**, crispy falafel, harissa lentil, creamy hummus drizzle **GF** **V**

**Selection of Cheesecakes, Tarts & Pastries**

**Sliced Fresh Fruit & Berries**

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

**Selection of Signature Teas**

Selection of Two Entrees

**Chicken Supreme**

Chorizo and Manchego stuffing, romesco, peppers, onions butter olives and Yukon potatoes

OR

**Baked Salmon** **GF**

Maple miso marinade, bok choy and edamame stir fry with lemongrass cream

OR

**Baby Back Rib Adobo** **GF**

Tangy garlic soy marinade, baby leaf jus, Fresno chili

OR

**Market Seafood Boil**

Andouille sausage, old bay butter, corn ribs, Yukon gold potato

Selection of One Chef Attended Entree

**Slow Roasted Angus Striploin** **GF**

Mustard Jus, horseradish

OR

**Porchetta** **GF**

Salsa verde, hot mustard

OR

**Smoked Beef Brisket**

Slow cooked for 48 hours, BBQ jus, Carolina mustard

**\*Upgrade to Carved Prime Rib for only \$5 per guest**

**\*Additional Entrée (excluding chef attended) - \$6 per guest**

**CATERING PACKAGE 2024**

**Buffet Dinners**

**Cascades** | \$62 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

**Chopped Wedge Salad**, crisp iceberg lettuce, vine ripe grape tomato, crispy bacon, buttermilk ranch with dill **V**

**Thai Quinoa Salad**, green papaya, cucumber and tomato, chili lime vinaigrette, coriander and mint, crushed peanuts, Thai basil **GF V**

**Primavera Pasta Salad**, garden vegetables, kale pesto vinaigrette **V**

**Charcuterie Platter**

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

**Ginger Scallion Rice**, green peas and carrots, honey soy drizzle, black sesame **GF V**

**Whipped Yukon Potato**, brown butter, roasted garlic **GF**

**Vegetable of the Season**, extra virgin olive oil, herbs **GF V**

**Gnocchi ala Vodka** roasted tomato vodka sauce, zucchini ribbon, whipped mascarpone, tomato confit **V**

OR

**Butternut Squash Ravioli**, roasted squash, charred lemon and brown butter, fried sage, toasted walnuts, parmesan **V**

OR

**Mushroom Bourguignon**, wild mushroom medley, pearl onion, carrot, fresh herbs and creamy polenta **GF V**

**Selection of Cheesecakes, Tarts & Pastries**

**Sliced Fresh Fruit & Berries**

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

**Selection of Signature Teas**

**GF** Gluten Free **V** Vegetarian **V** Vegan

Selection of Two Entrees

**Burgundy Chicken** **GF**

Wild mushroom and thyme ragu, double smoked bacon lardon, caramelized pearl onions

OR

**Poached Salmon**

Chowder velouté, mussels and prawns, shaved fennel, parsley oil

OR

**Roasted Ling Cod**

Smoked tomato and lobster cream, butter poached shrimp, basil oil

OR

**Braised Beef Chuck Short Rib**

Stroganoff cream, wild mushrooms, beer mustard spaetzle

OR

**Slow Roasted Angus Beef** **GF**

Mustard Jus, horseradish

**\*Upgrade to Carved Striploin for only \$5 per guest**

**\*Additional Entrée (excluding chef attended) - \$6 per guest**

**\*Complimentary carvery for 50 guests or more**

**CATERING PACKAGE 2024**

**Buffet Dinners**

**Starlight** | \$55 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

**Thai Quinoa Salad**, green papaya, cucumber and tomato, chili lime vinaigrette, coriander and mint, **GF** **V**  
crushed peanuts, Thai basil

**Primavera Pasta Salad**, garden vegetables, kale pesto vinaigrette **V**

**Heirloom Tomato Carpaccio**, sweet sesame soy, pickled red onion, garlic chili crunch, pea shoots

**Charcuterie Platter**

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

**Ginger Scallion Rice**, green peas and carrots, honey soy drizzle, black sesame **GF** **V**

**Whipped Yukon Potato**, brown butter, roasted garlic **GF**

**Vegetable of the Season**, extra virgin olive oil, herbs **GF** **V**

**Gnocchi ala Vodka** roasted tomato vodka sauce, zucchini ribbon, whipped mascarpone, tomato confit **V**

OR

**Mushroom Ravioli**, wild mushroom and black pepper cream, charred asparagus spears, tarragon **V**

OR

**Ratatouille Pave**, layers of roasted eggplant, zucchini and pepper, smoked tomato coulis, fresh herbs **GF** **V**

**Selection of Cheesecakes, Tarts & Pastries**

**Sliced Fresh Fruit & Berries**

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

**Selection of Signature Teas**

Selection of One Entrees

**Chicken Supreme**

Chorizo and Manchego stuffing, romesco, peppers, onions, butter olives and Yukon potatoes

OR

**Poached Salmon**

Chowder velouté, mussels and prawns, shaved fennel, parsley oil

OR

**Baby Back Rib Adobo**

Tangy garlic soy marinade, Fresno chile

OR

**Braised Beef Chuck Short Rib**

Stroganoff cream, wild mushrooms, beer mustard spaetzle

**\*Additional Entrée (excluding chef attended) - \$6 per guest**

## CATERING PACKAGE 2024

# Buffet Enhancements

## Savory Items

### La Pouterie | \$14 per guest

Cheese curds, house made gravy, slow cooked Beef, pulled BBQ Chicken, caramelized onions, sautéed mushrooms and scallions

### Mac & Cheese Station (Chef Attended) | \$18 per guest

Three cheese mac sauce & jumbo macaroni. Toppings include bacon & green onion, caramelized onions & chorizo, garlic & herb bread crumb, crushed potato chips. Addition add-ons (MP) Butter poached lobster.

### Truffle Risotto Station (Chef Attended) | \$20 per guest

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

### Poke Bowl Bar | \$21 per guest

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

### Chilled West Coast Seafood Display | \$29 per guest

Fresh oysters, mussels, clams, tuna, and salmon poke, smoked salmon gravlax and poached prawns, classic cocktail sauce, mignonette, lemons, horseradish.

## Something Sweet

### Callebaut Chocolate Fountain | \$14 per guest

Local & tropical fruit, marshmallows, eclairs & pastries.

### All You Can Sweet | \$13 per guest

Assortment of French pastries, macarons, dessert squares, mini cupcakes, candy shop toppings and popcorn.

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**CATERING PACKAGE 2024**

# 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 course must be selected for each guest

## Appetizers

### **Lobster Bisque** | \$15

Old bay cream, chive oil, garlic crostini

### **Prosciutto and Burrata** | \$15

Arugula, spicy melon, balsamic reduction, toasted pine nuts

### **Heritage Greens** | \$12

Fresh berries, toasted almonds, shaved pecorino, cucumber, carrot, radish, burnt orange vinaigrette

### **Smoked Salmon Carpaccio** | \$16

Frisee lettuce, chive crème fraiche, fried caper, pickled red onion, bagel crisps, everything spice

### **Roasted Pemberton Beets** | \$13

Haloumi crouton, maple pecan crumb

### **Classic French Onion Soup** | \$12

Parmesan crostini, smoked gruyere gratin

### **Caesar Wedge Salad** | \$13

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

### **Wild Mushroom Veloute** | \$13

Haloumi crouton, wild rice, black truffle oil



Gluten Free



Vegetarian



Vegan



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**CATERING PACKAGE 2024**

# Plated Lunch & Dinner Mains

## Main Course

### 7oz Prime Rib | \$38

Yorkshire pudding, braised greens, roasted garlic whipped potato, horseradish jus

*\* Add skewer of creole butter jumbo prawns \$10*

### Pan Seared Ling Cod | \$36

Herb gnocchi, Chowder velouté, mussels and clams, parsley oil

### Salmon En Croute | \$34

Spinach mushroom duxelles, whipped potato, bearnaise, roasted asparagus spear

### Hoisin Braised Chuck Short Rib | \$34

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

### Chicken Supreme | \$28

Ricotta sundried tomato stuffing, charred cauliflower puree, lemon thyme jus, roasted fingerling

### Cauliflower Steak | \$25

Saffron risotto, charred tomato coulis, caramelized onion tapenade, grilled seasonal vegetable.

### Ricotta Gnudi | \$25

Wild mushroom truffle cream, peas and asparagus, parmesan crisps

### Butternut Squash Ravioli | \$23

Butternut Squash Cream, toasted pumpkin seeds, basil, shaved parmesan



Gluten Free



Vegetarian



Vegan

\*OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS AS MARKET MAY DICTATE.

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**CATERING PACKAGE 2024**

# Plated Lunch & Dinner Desserts

## Plated Desserts

**Mixed Berry Pavlova** | \$12

Meringue nest, lemon curd

**Chocolate Decadence Cake** | \$12

Dark cherry compote, milk chocolate anglaise

**Caramel Flan** | \$12

Fresh berries, cinnamon churro

**New York Cheesecake Brulee** | \$12

Strawberry compote, Oreo crumble, caramel

**Coconut Yuzu Panna Cotta** | \$12

Passion fruit puree, orange brown sugar tuille, guava pearls

**Chocolate Almond Pear Tartlet** | \$12

Caramelized poached pear, Chantilly cream



Gluten Free



Vegetarian



Vegan

\*OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS AS MARKET MAY DICTATE.

## CATERING PACKAGE 2024

# Accompaniments

## Something Sweet

**Assorted Muffins** | \$32 per dozen

**Butter Croissants** | \$32 per dozen

**Danish Pastries** | \$32 per dozen

**Banana Bread** | \$32 per loaf

**Lemon Loaf** | \$32 per loaf

**Freshly Baked Assorted Cookies** | \$25 per dozen

**New York Cheesecake & Black Forest Cake Squares** | \$35 per dozen

**Chocolate Dipped Strawberries** | \$36 per dozen

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

**Assorted Dessert Squares** | \$36 per dozen

## Savoury

**Lay's Original Potato Chips** | \$30 per dozen (Individual Bags)

**Trail Mix** | \$26 per dozen (Individual Packs)

**Buttered Popcorn** | 20 guests \$35 | 50 guests \$70

**Warm Pita Bread, Red Pepper Hummus & Tzatziki**

| 20 guests \$80 | 50 guests \$175 | 100 guests \$320

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**CATERING PACKAGE 2024**

# Accompaniments Continued...

## Healthy

**Pro-Biotic Fruit Yogurts** | \$3.50 each

**Wild Berry Parfait, Almond Granola, Coconut Yogurt** | \$7 each

**Sliced Fresh Fruit with Seasonal Berries** | \$8 per guest

**Whole Fresh Fruit** | \$5 per guest

**Tropical Fruit Brochette** | \$8 per guest

**Vegetable Crudite Cup, Buttermilk & Chive Emulsion** | \$7 each

**Honey & Oat Granola Bars** | \$20 per dozen

**Spiced Nuts and Seeds** | 20 guests \$60 | 50 guests \$110

## Refreshments

**All Day Coffee & Tea Service** | \$10 per guest

**Regular or Decaffeinated Coffee & Tea** | \$4.50 per guest

**Soft Drinks** | \$2.68 each

**Bottled Juices** | \$3.33 each

**Bottled Dasani Water** | \$3.50 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



Gluten Free



Vegetarian



Vegan

**CATERING PACKAGE 2024**

# Stationed Appetizers

**Vegetable Crudite Cups** | \$8 per guest

Buttermilk & chive emulsion. Feta & red pepper hummus

**Craftsman Cheese Board** | \$12 per guest

Selection of local & imported cheeses, fruit preserves, artisan mustard  
Breads & gourmet crackers

**Charcuterie Board** | \$14 per guest

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

**Assortment of Freshly Made Sushi** | 50 guests \$225 | 100 guests \$420

California rolls, Dynamite rolls, and torched Nigiri. Garnished with spicy mayo, sweet teriyaki, tempura and yam crisps.

**Street Car Mini Samosa** | 50 guests \$180 | 100 guests \$350

Spicy Indian yogurt, chutneys, coriander

**Poached Jumbo Prawns** | 50 guests \$350

Sriracha cocktail sauce, lemon

**Freshly Shucked Oysters** | \$40 per dozen

Pacific oysters, classic mignonette, cocktail sauce, hot sauces and lemon

**Open Faced Mini Baguette Sandwiches** | 60 pieces \$170 | 120 pieces \$320  
(select 3 below) | (select 4 below)

**Prosciutto** – poached vanilla pear, whipped mascarpone, balsamic reduction

**Shaved Slow Roasted Beef** – Arugula, horseradish mayo, shaved parmesan

**Smashed Avocado** – confit cherry tomatoes, radish, feta crumble, everything spice

**BLT** – candied black pepper bacon, baby greens, vine ripe tomato, roast garlic aioli

**Smoked Salmon Tartare** – whipped dill cream cheese, red onion, fried capers

**Grilled Shrimp** – old bay mayo, avocado, arugula

## CATERING PACKAGE 2024

# Canapes

## Cold

**Beef Tartare**, potato pave, cured egg yolk, aioli, chive | \$42

**Seared Hokkaido Scallop**, soubise, chorizo dust, micro greens | \$40

**Smoked Steelhead**, potato pancake, caraway creme fraiche, dill | \$38

**Tuna Poke Taco**, wonton, kewpie mayo, nori | \$38

**Grilled Halloumi and Avocado Toast**, multigrain filoncini, marinated grape tomato relish | \$35

**Guajillo Chile Chicken Tostada**, blue corn tortilla, avocado, pickled red onion, cotija crumble | \$37

**Hoisin Glazed Smoked Duck Breast**, scallion pancake, compressed cucumber | \$40

**Savoury Choux Puff**, whipped herb boursin, sundried tomato tapenade | \$33

## Hot

**Lobster and Shrimp Cake**, yuzu aioli, herb salad | \$42

**Braised Red Cabbage Crostini**, gorgonzola, waldorf salad | \$32

**BBQ Beef Skewer**, banana ketchup, charred lime wedge | \$42

**Shrimp and Pork Wonton**, chili garlic crunch, scallion and cilantro | \$36

**Potato and Spinach Fritter**, smoked cheddar, curry lime mayo | \$32

**Chicken Pot Pie Popper**, truffle aioli, parmesan | \$38

**Lemongrass Chicken Yakitori**, gochujang aioli, crushed peanuts | \$35

**Mushroom Scotch Egg**, quail's egg, mushroom arborio, pickled mustard seeds | \$38

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



Gluten Free



Vegetarian



Vegan

\*OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS AS MARKET MAY DICTATE.

## CATERING PACKAGE 2024

# Bar Selections

### Premium Selection

#### Highballs, 1oz | \$7.83 ea

Stolichnaya Vodka, Crown Royal Rye, Bombay Gin, Johnnie Walker Red Label, Captain Morgan's White, Dark & Spiced Rum

#### Domestic Beer 341ml | \$7.39

Budweiser, Bud Light & Alexander Keith's IPA

#### Import Beer 330ml | \$8.04

Corona, Asahi, Peroni, Pilsner Urquell

#### Coolers & Ciders 330ml | \$8.04

Smirnoff Ice, Growers Peach & Apple

#### Red Wine, 6oz | \$9.35

Merlot BC VQA – Open

Cabernet Sauvignon BC VQA - Jackson Triggs

Shiraz BC VQA - Jackson Triggs

#### White Wine, 6oz | \$9.35

Sauvignon Blanc BC VQA – Open

Unoaked Chardonnay BC VQA – Sumac Ridge Estates Winery

Riesling Gewurtraminer BC VQA – Jackson Triggs

#### Peroni 0.0% Non Alcoholic Beer 330ml | \$6.19

#### Pop & Juice | \$3.33

#### Bottled Water | \$3.33

### Liquor Upgrades

#### Highballs, 1oz | \$8.48

Grey Goose Vodka, Empress Gin, Glelivet 12yr Scotch, Bulleit Bourbon

#### Highballs, 1oz | \$14.78

Johnnie Walker Black Label scotch

\*\*\* Prices do not include taxes

\*\*\* \$150.00 Bartender Fee will be applied to bar sales under \$350.00\*\*\*

**CATERING PACKAGE 2024**

# Wine List

## Whites

**Open**, Sauvignon Blanc BC VQA | \$39

**Sumac Ridge**, Unoaked Chardonnay BC VQA | \$39

**Jackson Triggs**, Riesling Gewurztraminer BC VQA | \$39

**Inniskillin**, Pinot Grigio BC VQA | \$47

**See Ya Later Ranch**, Pinot Gris BC VQA | \$47

**Ruffino**, Pinot Grigio ITALY | \$47

**Kim Crawford**, Sauvignon Blanc NEW ZEALAND | \$47

**Tom Gore**, Chardonnay CALIFORNIA | \$54

## Sparkling

**Ruffino**, Prosecco Italy | \$54

**Jackson Triggs Methode**, BC VQA | \$47

## Reds

**Open**, Merlot BC VQA | \$39

**Jackson Triggs**, Cabernet Sauvignon BC VQA | \$39

**Jackson Triggs**, Shiraz BC VQA | \$39

**Inniskillin**, Pinot Noir BC VQA | \$47

**Chateau de Courtelliac**, Bordeaux FRANCE | \$47

**Kingston**, Shiraz AUSTRALIA | \$47

**Septima**, Malbec ARGENTINA | \$47

**Santa Vittoria**, Barbera ITALY | \$47

**Tom Gore**, Farmer's Red Blend CALIFORNIA | \$54

**Tom Gore**, Cabernet Sauvignon CALIFORNIA | \$54

## Rose

**Saintly**, Rose BC VQA | \$47

\*\*\* Prices do not include taxes

\*\*\* \$150.00 Bartender Fee will be applied to bar sales under \$350.00\*\*\*



**AFTER THE EVENT**



**Match Eatery & Public House**

Match Eatery & Public House is a modern Public House with a casual and inviting atmosphere

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

***For Reservations call (604) 539-4424***



**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.

Atlas offers you choices ranging from an intimate table for two, to a private dining room for up to 16 guests. Our elegant dining room provides a perfect setting for a quiet and secluded party and is recommended for small gatherings, dinners, corporate events, meetings and cocktail receptions

***For Reservations call (604) 539-4460***

## Need a Place to Stay?



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 favourite table & slot machine games as well as a semi-private poker room.

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**COAST REWARDS POINTS**

## **Earn points for booking an event!**

Don't forget, when you book an event with us, you can earn points as part of our Coast Rewards program. You can even earn Aeroplan Points. Here's how it works:

- Earn one Coast Rewards point – or one Aeroplan Point – for every dollar spent on qualified group room charges (excluding taxes and levies) related to your event.
- Earn one Coast Rewards point for every three dollars spent (excluding taxes and gratuities) on food, beverage and room rental charges for your event.
- Receive automatic Gold Status in our Coast Rewards program
- Earn 1.25 Coast Rewards points for each qualifying dollar you spend at Coast Hotels

