

# HARRISON RECEPTION *Menu*

## PLATTERS - PER PERSON

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

## RECEPTION STATIONS

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



## BANQUET BAR PRICES

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

Hosted Bar Prices are subject to 18% service fee, 10% Liquor Tax and 5 % GST. Cash 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.





## SPARKLING WINE

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

## WHITE WINE

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

## RED WINE

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

**Harrison**

HOT SPRINGS RESORT & SPA

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