



COAST
langley city hotel &
convention centre™

2023 CATERING PACKAGE

BY GATEWAY CASINOS



**CASCADES
CASINO**

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CONVENTION SPACES

Full Ballroom

7,721 Square Feet



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

Half Ballroom

3,860 Square Feet



The Half Cascades Ballroom is a wonderful space that can be used for many different types of events. This space can host a group of up to 200 guests comfortably, and of course, also has the 18' ceilings.

Mackie Room

1,243 Square Feet



The Mackie Room is located on the left wing of the convention floor and can accommodate groups of up to 80 dependant on the room set up. This space has large windows which provide natural light.

Innes Room

1,084 Square Feet



The Innes Room is just over 1,000 square feet and can host groups of up to 90, dependant 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.

Michaud Room

1,008 Square Feet



The Michaud Room is a versatile space that can suit a wide variety of smaller sized events. The space can host up to 85 guests, dependant on how the room is set up.

Half Michaud Room

505 Square Feet



The Half Michaud Room is the perfect space for corporate team meetings and can host up to 40 guests, depending on how the room is set up.

Bedford Room

450 Square Feet



The Bedford Room has large picture windows which provide great natural light. The Bedford Room can host groups of up to 30 guests for your next social event or meeting.

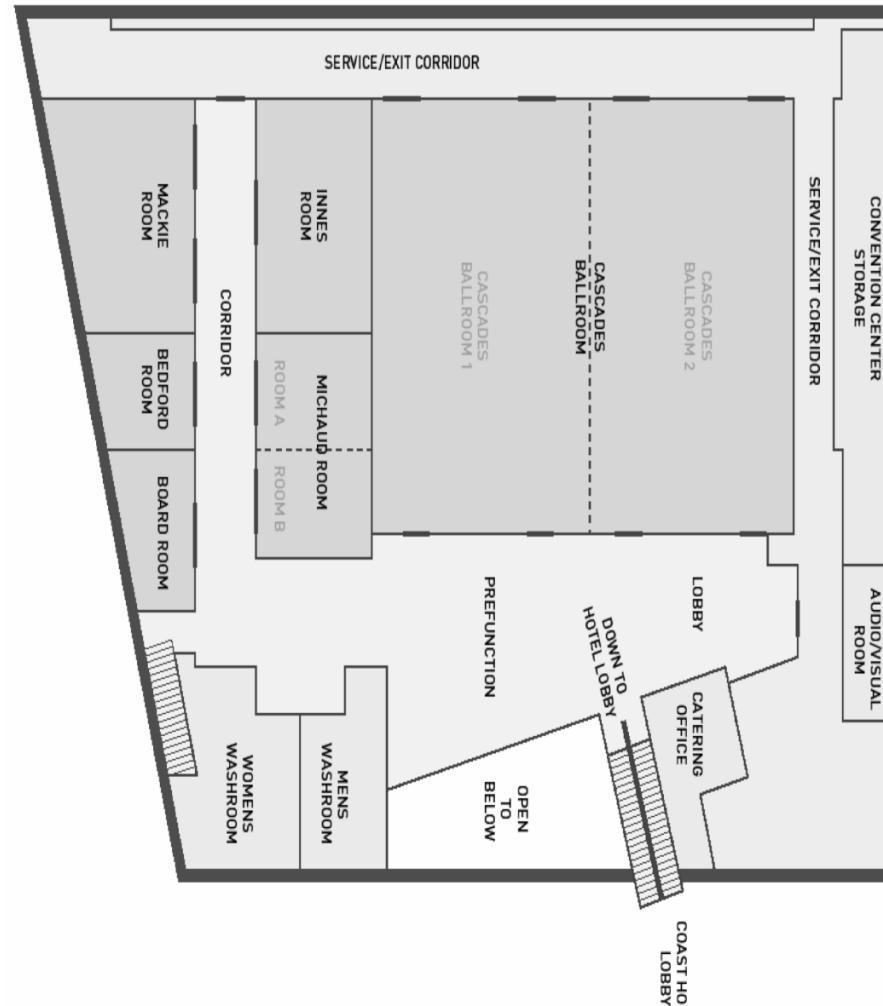
Executive Boardroom

428 Square Feet



The Executive Boardroom is a large boardroom space with executive chairs that can accommodate up to 14 guests. It comes equipped with a wireless presentation system.

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	650	450	700	-	-	-
Ballroom (1/2)	3,860	18'	150	300	220	300	-	-	-
Mackie Room	1,243	10'	60	110	80	100	25	30	40
Innes Room	1,084	10'	40	90	50	80	20	20	25
Michaud Room	1,008	10'	35	90	50	80	20	20	25
Michaud (A/B)	505	10'	16	24	20	40	12	12	14
Bedford Room	447	10'	18	35	30	30	16	14	16
Executive Boardroom	428	10'	-	-	-	-	14	-	-

CATERING PACKAGE 2023

Breakfast Buffets

Cypress | \$25 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 Kellogg's Cereals with milk

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

Fresh Fruit of the Season, with wild berries 


Farm Fresh Scrambled Eggs scallions, jack cheese  

Double Smoked Bacon 

Country Pork Sausage

Roasted Baby Potatoes, green onion 

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 | \$24 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 Kellogg's Cereal with milk

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

Fresh Fruit of the Season, with wild berries 

Black Forest Ham, Smoked Turkey, Genoa Salami, Swiss & Cheddar Cheeses, Sweet pickles

Selection of Bagels, Whole wheat, white bread

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

Selection of **Signature Teas**

Blackcomb | \$20 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

Assorted Kellogg's Cereal with milk

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

Fresh Fruit of the Season, with wild berries 

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

Selection of **Signature Teas**

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



Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Plated Breakfast

Grouse Mountain | \$26 per guest*Minimum of 10 guests*Chilled **Apple & Orange Juice****Fresh Baked Pastries** croissant, Assorted Danish, muffin
served family style**Individual Fresh Fruit Salad** with wild berries GF**Farm Fresh Scrambled Eggs** scallions, jack cheese GF

OR

West Coast Frittata, roasted vegetables, cheese blend,
green onion GF V**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 | \$11 per guestSelection of local & imported cheeses, fruit preserve, artisan mustard,
Breads & gourmet crackers V**Eggs Benedict****Smoked Salmon**, tomato salsa | \$9 per guest**Canadian Bacon**, roasted tomato | \$9 per guest**Spinach**, caramelized onion | \$9 per guest V**Bagel Bar** | \$9 per guestAssortment 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 | \$8 per guest

Chef Attended Omelette Station (minimum 30 guests)Smoked ham, shrimp, bacon, mushrooms, green onion, red peppers, spinach, mixed cheeses
\$11 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**Farm Fresh Scrambled Eggs** chives, mozzarella | \$6 each GF V**Crispy Potato Cake**, roasted peppers & onions, fresh herbs | \$6 per guest V**Steel Cut Oatmeal** fruit preserves, brown sugar, maple syrup | \$4 per guest V**Double Smoked Bacon** | \$6 each GF**Country Pork Sausage** | \$6 per guest

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Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Brunch Buffets

Family Brunch | \$46 per guest

Minimum of 50 guests

Chilled **Apple & Orange Juice**

Fresh Baked Pastries croissant, Assorted Danish

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

Assorted of Bagels and cream cheese

Farmers Spring Mix, selection of dressings  

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

Farm Fresh Scrambled Eggs chives  



Double Smoked Bacon 


Country Pork Sausage

Herb Roasted Baby Potatoes, green onion  

Belgium Waffles and Cinnamon Swirl French Toast, whipped butter, strawberry compote, Canadian maple syrup

Classic Eggs Benny, back bacon, hollandaise, toasted English muffin

Vegetables of the Season, extra virgin olive oil, herbs  

Four Cheese Ravioli, smoked tomato bisque, sundried tomato, basil pesto 

ADD on - \$6 per guest

Chef Attended Slow Roasted Angus Beef

Fresh Fruit of the Season with wild berries

Assortment of Cakes, Cheesecakes and Tarts

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

Selection of **Signature Teas**

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



Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Buffet Lunches

Taste of Tuscany | \$37 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



Assortment of seasonal cakes and tarts



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

Selection of **Signature Teas**

Build Your Own Burger | \$38 per guest

Minimum of 30 guests

Spring Mixed Greens, assorted dressings  

Vegetable Crudites buttermilk ranch  

Potato Salad Lyonnaise, baby Yukon, caramelized shallot vinaigrette, egg, bacon, chives

Savouries Platter, pickled and marinated vegetables, olives, sweet pickles



Truffle Parmesan French Fries

Beer Battered Onion Rings

Martins Potato Rolls and Brioche Buns

Grilled Burgers, beef, chicken and vegetarian patties

The Fixings, lettuce, tomato, onions, aged cheddar and swiss cheeses, grilled pineapple, double smoked bacon, sauteed mushrooms, fried onions, chipotle mayo, roasted garlic aioli, truffle mayo, ketchup and mustard

Fresh Fruit Platter, seasonal berries  

Assortment of Cakes, Tarts and Cheesecakes

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of **Signature Teas**

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



Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Buffet Lunches

Comfort Classic | \$36 per guest

Minimum of 30 guests


Soup of the Day

Farmer's Spring Mix Selection of Dressings 

Caprese Salad, marinated grape tomatoes, pearl bocconcini, 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

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

Sliced Fresh Fruit with berries

Assortment of cheesecakes, cakes and tarts

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of **Signature Teas**

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Gluten Free Items



Vegetarian Items



Vegan Items

Pan Asian | \$36 per guest


Minimum of 30 guests

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


Artisan Lettuces Selection of Dressings


Glass Noodle Salad, edamame, garden vegetables, sweet soy dressing, toasted sesame

Steamed Bao Buns

Golden Fried Rice, egg, peas and carrots 

Steamed Broccoli & Carrot fried tofu, Hoisin ginger glaze  

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

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

Sliced Fresh Fruit with berries

Assortment of cheesecakes, cakes and tarts

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of **Signature Teas**

Mediterranean | \$36 per guest



Minimum of 15 guests

Garden Minestrone, garbanzo beans, extra virgin olive oil



Artisan Lettuces Selection of Dressings

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

Warm Pita Bread, red pepper hummus, tzatziki

Lemon Rice Pilaf, fresh herbs, peas and carrots  

Garlic Roasted Potatoes rosemary oil  

Roasted Vegetables, creamy feta, sundried tomato, vinaigrette  

Lemon Oregano Roasted Chicken, blistered grape tomato, yogurt drizzle

Sliced Fresh Fruit with berries

Assortment of cheesecakes, cakes and tarts

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of **Signature Teas**



CATERING PACKAGE 2023



Buffet Lunches

Golden Ears | \$34 per guest

Minimum of 10 guests

Soup of the Day with crackers

Artisan Lettuces Selection of Dressings  

Vegetable Crudite Cups, with buttermilk chive emulsion  

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

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, ciabatta

Smoked Turkey & Brie Wrap

Granny smith apple, whipped cranberry butter

Wild Salmon Salad

Celery, fresh dill, butter croissant

Black Forest Ham and Swiss

Honey Dijon, tomato, shredded lettuce, potato kaiser

Buffalo Chicken Wrap

Blue cheese, lettuce, tomato, sharp cheddar

Avocado and Tomato 

Pesto cream cheese, alfalfa sprouts, Everything bagel

Bacon and Egg Salad

Green onion, shredded lettuce, multigrain croissant

Grilled Mediterranean Vegetable Wrap 

Organic field greens, house made hummus, feta

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

Porchetta

Slow roasted pork, salsa verde, ciabatta

Leek and Mushroom Grilled Cheese 

Kale pesto, provolone, Texas sourdough

Cubano

Mojo marinated pork, black forest ham, Swiss cheese, sharp pickles, grilled potato roll

Philly Cheesesteak Wrap

Shaved beef, grilled peppers and onions, mushrooms, melted Swiss

Italian Deli

Genoa salami, capicola, olive tapenade, roasted red pepper, provolone, grilled ciabatta

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Gluten Free Items



Vegetarian Items





Vegan Items

CATERING PACKAGE 2023

Morning & Afternoon Breaks

Murrayville | \$14 per guestBerry & Yogurt Smoothie  

Mixed Fruit & But Granola Bars

Banana Bread Fresh Fruit Platter with berries  

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of Signature Teas


Walnut Grove | \$15 per guestFresh Fruit Skewers  

Assorted Spiced Nuts & Trail Mix

Butter Croissants Lemon Loaf 

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of Signature Teas

Aldergrove | \$17 per guestWarm Pita Bread & Hummus with Tzatziki 

Freshly Baked Cookies

Assorted Dessert Squares

Marinated Olives & Feta  

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of Signature Teas

Brookswood | \$19 per guestChocolate Dipped Strawberries  

Warm Two Bite Brownie

Mixed Vegetables Crudites Cups with Buttermilk Ranch Dip 

Cheese, Crackers & Grapes

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of Signature Teas

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



Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Full Day Meeting Packages

Deluxe package | \$78 per guest

Minimum of 20 guests

Breakfast Buffet

Cypress

Lunch Buffet

Choose from:

Comfort Classic

Asian

Mediterranean

Taste of Tuscany

Afternoon Break

Brookwood

*** Includes all day coffee & tea**

Corporate Package | \$73 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 | \$65 per guest

Minimum of 10 guests

Breakfast Buffet

Blackomb

Lunch Buffet

Golden Ears

Afternoon Break

Murrayville

*** Includes all day coffee & tea**

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



Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Buffet Dinners

Grand Villa | \$64 per guest



Minimum of 50 guests


Artisan Rolls & butter

Farmer's Spring Mix Selection of Dressings 

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

Smoked Beet Poke, sweet soy marinated beets, steamed noodle, edamame, fried garlic, nori 


Marinated Mushrooms, lemongrass coriander dressing, cucumber, grape tomato, thai basil, toasted almonds  



Primavera Pasta Salad, garden vegetables, kale pesto vinaigrette 

Charcuterie Platter

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


Wild Rice Pilaf, peas and carrots  

Whipped Yukon Potato, brown butter, roasted garlic 

Vegetable of the Season, extra virgin olive oil, herbs  

Gnocchi sage brown butter, roasted squash, toasted pine nuts 

OR

Four Cheese Ravioli, smoked tomato bisque, sundried tomato, basil pesto, shaved parmesan 

Selection of Two Entrees

Red Wine Brined Chicken 

Wild mushroom ragu, caramelized pearl onions

OR

Baked Salmon 

Maple miso marinade, edamame corn succotash

OR

Ginger Soy Baby Back Ribs 

Grilled pineapple, toasted sesame, scallion

Selection of One Chef Attended Entree

Slow Roasted Angus Striploin 

Mustard Jus, horseradish

OR

Porchetta 

Salsa verde, hot mustard

***Upgrade to Carved Prime Rib for only \$5 per guest**
***Additional Entrée (excluding chef attended) - \$6 per person**

Selection of Cheesecakes, Tarts & Pastries

Fresh Fruit & Berries  

Fresh Brewed Mosaic **Arabica Regular**

& Decaffeinated Coffee

Selection of **Signature Teas**

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



Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Buffet Dinners

Cascades | \$57 per guest


Minimum of 30 guests

Artisan Rolls & butter

Farmer's Spring Mix Selection of Dressings 



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


Smoked Beet Poke, sweet soy marinated beets, steamed noodle, edamame, fried garlic, nori 



Primavera Pasta Salad, garden vegetables, kale pesto vinaigrette 


Charcuterie Platter

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


Wild Rice Pilaf, peas and carrots  

Whipped Yukon Potato, brown butter, roasted garlic 


Vegetable of the Season, extra virgin olive oil, herbs  

Gnocchi, sage brown butter, roasted squash, toasted pine nuts 

OR

Four Cheese Ravioli, smoked tomato bisque, sundried tomato, basil pesto, shaved parmesan 

OR

Ratatouille Nicoise, stewed eggplant, peppers, zucchini and tomato, olive oil and fresh herbs, torn focaccia 

Selection of Two Entrees

Red Wine Brined Chicken 

Wild mushroom ragu, caramelized pearl onions

OR

Poached Salmon 

Bacon dashi cream, steamed mussels, chili oil

OR

Ginger Soy Baby Back Ribs 

Grilled pineapple, toasted sesame, scallion

OR

Braised Beef Chuck Short Rib 

Osso buco jus, herb gremolata

OR

Slow Roasted Angus Beef 

Mustard Jus, horseradish

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

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

***Additional entrée - \$6 per person**

Selection of **Cheesecakes, Tarts & Pastries**

Fresh Fruit & Berries  

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

Selection of **Signature Teas**

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



Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Buffet Dinners



Starlight | \$50 per guest


Minimum of 30 guests

Artisan Rolls & butter

Farmer's Spring Mix Selection of Dressings



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


Marinated Mushrooms, lemongrass coriander dressing, cucumber, grape tomato, thai basil, toasted almonds  



Primavera Pasta Salad, garden vegetables, kale pesto vinaigrette 

Antipasto Platter

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


Wild Rice Pilaf, peas and carrots  

Whipped Yukon Potato, brown butter, roasted garlic 


Vegetable of the Season, extra virgin olive oil, herbs  

Gnocchi, sage brown butter, roasted squash, toasted pine nuts 

OR

Four Cheese Ravioli, smoked tomato bisque, sundried tomato, basil pesto, shaved parmesan 

OR

Ratatouille Nicoise, stewed eggplant, peppers, zucchini and tomato, olive oil and fresh herbs, torn focaccia 

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



Gluten Free Items



Vegetarian Items



Vegan Items

Selection of One Entrée



Poached Salmon

Bacon dashi cream, steamed mussels, chili oil
OR



Tandoori Chicken Supreme

Pan fried spiced paneer, coriander, yogurt drizzle
OR



Braised Beef Chuck Short Rib

osso buco jus, herb gremolata

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

***Additional entrée - \$6 per person**

Selection of **Cheesecakes**   **s & Pastries**

Fresh Fruit & Berries

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

Selection of **Signature Teas**

CATERING PACKAGE 2023

Buffet Enhancements

Savory Items

La Poutinerie | \$13 per guest

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

Mac & Cheese Station (Chef Attended) | \$17.50 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) | \$18.50 per guest

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

Poke Bowl Bar | \$19 per guest

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

Chilled West Coast Seafood Display | \$19 per guest

Fresh oysters, snow crab, poke cups, smoked salmon gravlax & poached prawns, classic cocktail sauce, mignonette, lemons, horseradish. Additional add-ons (MP) Northern divine caviar – traditional condiments.

Something Sweet

Callebaut Chocolate Fountain | \$13 per guest

Local & tropical fruit, marshmallows, eclairs & pastries.

Cupcake and Doughnut Shop | \$12 per guest

Glazed & decorated fresh doughnuts. Vanilla & Chocolate Cupcakes with an array of candy shop toppings

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Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

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

Classic Lobster Bisque | \$15

Citrus cream, chive oil garlic crostini

Dungeness Crab and Prawn Salad | \$19

Crab cake, prawn tempura, 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 | \$15

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

Classic French Onion Soup | \$12

Parmesan crostini, smoked gruyere gratin

Roasted Squash & Coconut Veloute | \$12

Haloumi crouton, maple pecan crumb

Artisan Lettuces | \$12

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

Caesar Wedge Salad | \$13

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

Salad Lyonnaise | \$13

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

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Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Plated Lunch & Dinner Mains

Main Course

7oz Prime Rib | \$34

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

7oz Striploin Roast | \$33

Duck Fat Yukon gold, creamy peppercorn demi, glazed carrots and asparagus (GF)

Salmon Wellington | \$29

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

Bone In Pork Chop | \$29

Apple Bourbon brine, stone fruit chutney, whipped potato, mustard jus (GF)

Hoisin Braised Chuck Short Rib \$29

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

Butter Poached Halibut | \$33

Torched Sesame Miso crust, shiitake and soy bean succotash, confit herb potato, bacon kombu dashi (GF)

Roast Chicken Roulade | \$23

Charred cauliflower puree, lemon thyme jus, roasted fingerling

Roasted Zucchini and Yam Pave | \$22

Cashew ricotta, charred tomato coulis, caramelized onion tapenade (VEGAN)

Scallops and Risotto | \$22

Wild Mushroom and kale risotto, king oyster medallions, nutritional yeast, chili oil (VEGAN)

Four Cheese Ravioli | \$20

Butternut Squash Cream, toasted pumpkin seeds, basil, shaved parmesan (vegetarian)

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Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Plated Lunch & Dinner Desserts

Plated Desserts

Mixed Berry Pavlova | \$12

Meringue nest, lemon curd

Chocolate Decadence Cake | \$12

Dark cherry compote, milk chocolate anglaise

Cinnamon Honey Creme Caramel | \$12

Brown sugar tuille, baked apple and pecan crumble

New York Cheesecake | \$12

Strawberry compote, Oreo crumble, caramel

White Chocolate Matcha Lava Cake | \$12

Fresh berries, vanilla bean gelato

Chocolate Almond Pear Tartlet | \$12

Caramelized poached pear, Chantilly cream

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Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Accompaniments

Something Sweet

Assorted Muffins | \$27 per dozen

Butter Croissants | \$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 & Black Forest Cake Squares | \$25 per dozen

Chocolate Dipped Strawberries | \$32 per dozen

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

Assorted Dessert Squares | \$25 per dozen

Savoury

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

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

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

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



Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

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 | \$7 per guest

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

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

Spiced Nuts and Seeds | 20 guests \$30 | 30 guests \$40 | 50 guests \$60

Refreshments

All Day Coffee & Teas Service | \$10 per guest

Regular or Decaffeinated Coffee & Teas | \$5 per person

Soft Drinks | \$2.38 each

Bottled Juices | \$3.33 each

Bottled Dasani Water | \$3.33 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

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Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Stationed Appetizers

Vegetable Crudite Cups | \$8 per guest
Buttermilk & chive emulsion. Feta & red pepper hummus

Tropical Fruit Brochette | \$9 per guest
Coconut yogurt

Craftsman Cheese Board | \$11
Selection of local & imported cheeses, fruit preserves, artisan mustard
Breads & gourmet crackers

Charcuterie Board | \$13
Selection of domestic cheeses, cured meats, roasted peppers,
pepperoncini, butter olives, mustards and breads

Dessert Bar | \$8
Assorted French pastries, macaron and cheesecake lollipops

Aburi Salmon Pan Sushi | 20 guests \$100 | 50 guests \$180 | 100 guests \$350
Box pressed sushi, motoyaki, sweet teriyaki, torched salmon

Street Car Mini Samosa | 20 guests \$90 | 50 guests \$160 | 100 guests \$300
Spicy Indian yogurt, chutneys, coriander

Poached Jumbo Prawns | 50 guests \$300
Sriracha cocktail sauce, lemon

Freshly Shucked Oysters | \$37 per dozen
Pacific oysters, classic mignonette, cocktail sauce, hot sauces and lemon

Open Faced Mini Baguette Sandwiches 50 pieces \$130 | 100 pieces \$240
Smoked Turkey – cranberry, Swiss cheese, baby greens
Roast Beef – Arugula, horseradish mayo, shaved parmesan
Avocado – vine tomatoes, radish, everything spice
BLT – bacon jam, arugula, vine ripe tomato, roast garlic aioli

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Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Canapes

Cold

Beef Tartare, potato pave, cured egg yolk, aioli, chive | \$41**Wild Mushroom Tapenade**, black pepper boursin, crostinin, herb salad | \$31**Smoked Steelhead**, potato pancake, creme fraiche, dill | \$36**Tuna Poke**, edamame puree, masago, puffed rice, nori | \$36**Grilled Halloumi**, garlic crostini, roasted red grape relish | \$33**Guajillo Chile Chicken Tostada**, blue corn tortilla, avocado, pickled red onion, cotija crumble | \$36

Hot

Chicken Karaage, charcoal truffle dust, fresh grated parmesan, black garlic aioli | \$34**Crab Croquette**, mango remoulade, pickled radish | \$39**Grilled Cheese**, pesto, smoked cheddar, bruschetta, balsamic pearls | \$31**Coconut Curry Meatballs**, grilled pineapple, micro cilantro | \$39**Beyond Meat Bratwurst Sliders**, toasted brioche, beer braised onions, melted Swiss | \$38**Stuffed Shishito Pepper**, house made chicken sausage, crisp tempura batter | \$35**Lemongrass Chicken Satay**, ginger scallion oil, lime juice | \$34

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

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Gluten Free Items



Vegetarian Items



Vegan Items

CATERING PACKAGE 2023

Bar Selections

Premium Selection

Highballs, 1oz | \$7 ea

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

Domestic Beer 341ml | \$7

Budweiser, Kokanee & Bud Light

Import Beer 330ml | \$8

Corona, Stella, Asahi, Peroni, Pilsner Urquell

Coolers & Ciders 330ml | \$8

Smirnoff Ice, Growers Peach & Apple

Red Wine, 6oz | \$7.83

Merlot BC VQA – Open

Cabernet Sauvignon BC VQA - Jackson Triggs

Cabernet Merlot BC VQA - Sumac Ridge

White Wine, 6oz | \$7.83

Sauvignon Blanc BC VQA – Open

Unoaked Chardonnay BC VQA – Sumac Ridge Estates Winery

Riesling Gewurtraminer BC VQA – Jackson Triggs

Non Alcoholic Beer 330ml | \$6

Pop & Juice | \$3

Bottled Water | \$4

Deluxe Bar Upgrades

Highballs, 1oz | \$8

Stolichnaya Vodka, Canadian Club Rye, Bombay Gin, Glenlivet Scotch

Domestic Beer 341ml \$7

Budweiser, Kokanee & Bud Light

Import Beer 330ml \$8

Corona, Stella, Asahi, Peroni, Pilsner Urquell

Coolers & Ciders 330ml \$8

Smirnoff Ice, Growers Peach & Apple

Red Wine, 6oz \$7.83

White Wine, 6oz \$7.83

Non Alcoholic Beer 330ml \$6

Pop & Juice \$3

Bottled Water \$4

*** Prices do not include taxes

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

CATERING PACKAGE 2023

Wine List

Whites

Open, Sauvignon Blanc BC VQA | \$32

Sumac Ridge, Unoaked Chardonnay BC VQA | \$32

Jackson Triggs, Riesling Gewurztraminer BC VQA | \$32

Inniskillin, Pinot Grigio BC VQA | \$40

See Ya Later Ranch, Riesling BC VQA | \$40

Blu Giovello, Pinot Grigio ITALY | \$40

Babich, Sauvignon Blanc NEW ZEALAND | \$40

Alias, Chardonnay CALIFORNIA | \$45

Sparkling

Ruffino, Prosecco Italy | \$42

Anna de Codorniu, DO Cava Spain | \$45

Reds

Open, Merlot BC VQA | \$32

Jackson Triggs, Cabernet Sauvignon BC VQA | \$32

Jackson Triggs, Shiraz BC VQA | \$32

Inniskillin, Pinot Noir BC VQA | \$40

Chateau de Courtelliac, Bordeaux FRANCE | \$40

Kingston, Shiraz AUSTRALIA | \$40

Septima, Malbec ARGENTINA | \$43

Santa Vittoria, Barbera ITALY | \$43

Alias, Pinot Noir CALIFORNIA | \$45

Alias, Cabernet Sauvignon CALIFORNIA | \$45

Rose

Cantina Zaccagnini, Rose Italy | \$32

AUDIO VISUAL

Audio Visual

Policy & Procedures

Pro-Spec Production Services Ltd. Manages and oversees all Audio Visual vendors and Production companies providing work within the Cascades Casino Resort. In an effort to ensure that our liability needs are protected and that quality standards of the Casino Resort are maintained, Pro-Spec Production Services Ltd. Oversees the proper operation and care of our facility and equipment by local and national vendors. The following conditions must be met when hosting an event at Cascades Casino Resort:

- A High Rigger is required for all equipment that is to be hung in the ceiling. All Riggers must be pay rolled through Pro-Spec Production Services Ltd. Riggers must always be paired with at least one Ground Rigger. These charges will be billed directly to the Audio Visual vendor unless otherwise noted (\$100 per hour, 4 hour minimum).
- All Electrical services must be organized in advance with Pro-Spec Production Services Ltd. Call for pricing.
- A Technical Coordinator will be assigned to your Audio Visual Company during the load-in and load-out of your event. This position's main responsibility is to maintain hotel standards and guidelines for the venue. The rate for this position is \$500 and will be referred to as the AV Buyout Fee. These charges will be billed directly to the client, not the AV company, and will be listed in the Banquet Events Order (BEO). Overtime rates for load-ins or load-outs lasting more than 4 hours may apply.

Specialized Services

- Technical & Show Consultation
- HD Video Projection, Switching, Recording
- Presentation Management
- Tele/Video Conferencing
- Simultaneous Interpretation
- Concert Audio/Video & Lighting Packages
- Upright and Decor Lighting
- Mobile Staging
- DJ Services



112 - 6994 Greenwood Street
Burnaby, BC V5A 1X8
info@prospecproduction.com
(604) 568-9601 | prospectps.com

AUDIO VISUAL

Price List

Audio Equipment

Wireless UHF Microphone, <i>Handheld</i>	\$115
Wireless UHF Microphone, <i>Lapel</i>	\$115
Wired Microphone, <i>with floor stand</i>	\$35
Wired Microphone, <i>with table stand</i>	\$35
Powered Speaker, <i>with stand</i>	\$85
Analog Mixer, <i>(4 channel)</i>	\$35
Analog Mixer, <i>(6 channel)</i>	\$65
Analog Mixer, <i>(12 channel)</i>	\$75
Digital Audio Mixer with MP3 Recording, <i>(16 channel)</i>	\$175
Digital Audio Mixer, <i>(8 channel)</i>	\$100
Audio Interface	\$100

Video Equipment

Monitor, 32"	\$100
Monitor, 42"	\$150
HDMI Splitter, <i>4 outputs</i>	\$100
HD Seamless Video Switcher with Preview, <i>Technician required</i> <i>@\$65/hour</i>	\$300
HD Switcher	\$80
Barco Clickshare Wireless Video Collaboration	\$150

Presentation

Wireless Slide Advancer/Laser Pointer	\$15
Wireless Mouse	\$20
Easel Stand	\$15
Flipchart Pad and Markers (or White Board and Markers)	\$35
PC Laptop	\$125
Computer Speakers	\$25

Projectors & Screens

Overhead Projector, <i>without screen</i>	\$15
1 Built-in Projector & Screen	\$340
1'st additional projector & screen	\$160
Each additional projector & screen	\$250
LCD Projector	\$210
7ft Screen	\$45
Fast Fold Projection Screen with Black Velour Dress Kit, <i>(7 x 12)</i>	\$300

Audio Visual Packages

<u>Stage Lighting Package</u>	\$250
<i>2 x LEKO lights with T-bar stand and tree dimmer</i>	
<u>Video Monitor Package</u>	\$175
<i>55" LCD monitor on cart with shelf</i>	
<u>Ballroom Uplighting Package</u>	\$350
<i>10 x 3ft LED bar wall wash (choice of colour) or \$35 each</i>	
<u>Moving Light Package</u>	\$1,500
<i>6 x moving head lighting fixtures</i>	
<i>Lighting console</i>	
<i>Lighting Technician (6 hours)</i>	
<i>Optional available (call to discuss): additional lights, technician hours and customization</i>	
<u>Video Wall Package</u>	
<i>Customizable HD/4K video wall. Call for pricing</i>	
<u>Virtual/Hybrid Meetings Package</u>	\$200
<i>Includes audio interface and digital mixer</i>	
<u>Technician Labour</u>	\$65/Hour

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

COAST HOTEL LANGLEY CITY

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.

You will also find a Starbucks right onsite within the Hotel lobby.

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

