





planning your next event







breakfast buffets minimum order of 15 guests

All breakfast buffet packages include apple & orange juice, freshly brewed Starbucks coffee, decaffeinated coffee and a selection of assorted teas.

coast capri 26

Fresh baked danish, muffins and croissants Breakfast wedges © V Scrambled eggs © BC sourced bacon

G Gluten free breakfast sausage

G Fresh mixed fruit © V

continental 18

Fresh baked danish, muffins & croissants Individual yogurts

G Fresh mixed fruit GV

farmer's breakfast 35

Frittata with mushrooms and spinach

G Breakfast wedges © V Bacon G Sausage Charcuterie [5*] Fresh mixed fruit [G][V]



healthy start 25

Oatmeal G V Banana loaf Individual vegetable juice © V Assorted quiche Fresh mixed fruit GV Build your own parfaits with yogurt, fruit & granola

adds & sides price per person

Fresh mixed fruit © V 8
Whole fruit: apples, bananas, oranges © V 3
Danish, muffins, croissants (2 pieces)4
Banana loaf4
Individual yogurts G 4
Baked BBQ beans © V4
Buttermilk pancakes, maple syrup (2 pieces) ——— 6
Chicken & apple sausages 6
Vegan chorizo sausage V8
Breakfast sausage 🛭
Individual fruit juice © V4
Individual vegetable juice @ V4

Prices do not include applicable taxes or 18% service charges. *Prices are subject to change*

G gluten Free G* gluten free option V vegan V* vegan option







take a break

All break packages include freshly brewed Starbucks coffee, decaffeinated coffee and a selection of assorted teas.

keep fit 20

Protein bars Individual yogurt G Fresh mixed fruit with yogurt G Individual fruit juice © V Individual vegetable juice

V

florence 16

Caprese skewers

G Crudites & dips G Profiteroles

orchard 16

Grape & brie skewers

G Farming Karma soda

G Apple crumble squares

cookie break 14

Assorted cookies Macarons ^G

bread and spread 18 French baguette Crostini and crackers

Hummus, salsa, basil pesto, tzatziki 🖪

Kettle potato chips

G



adds & sides to any buffet or plated meal

nibbles Price per person

Fresh mixed fruit and berries © 8
Assorted whole fruit GV3
Assorted Pastries4
Assorted freshly baked cookies 4
Assorted dessert squares4
Banana loaf 4
Individual yogurts 4
Nanaimo bars ————4
Lemon squares ————4
Macarons G6
Market vegetable crudités with dips ———8
Cheesecake bites (2 pieces)———————————————————————————————————
Kettle potato chips 6
Protein bars G 5

drinks

Assorted soft drinks on consumption		4.5
Apple and orange juice on consumption		4.5
Still bottled water on consumption		4
Sparkling bottled water on consumption		5
Farming Karma soda on consumption		6
Martinelli's sparkling apple juice		6
Individual fruit juice © V		4
Individual vegetable juice © V		4
Freshly brewed Starbucks coffee, decaffeinate	d	
coffee and assorted teas per person		5

Prices do not include applicable taxes or 18% service charges. *Prices are subject to change*

G gluten Free G^* gluten free option V vegan V^* vegan option







lunch buffets

minimum order of 15 quests

add \$6 per person if minimum not met

All lunch buffet packages include freshly brewed Starbucks coffee, decaffeinated coffee and a selection of assorted teas.

build your own sandwich buffet 38 (maximum 75 quests)

Includes tomato soup [9] V, choose from kaiser bun, pretzel bun or wrap, marinated olive bowl and assorted dessert.

salads

- Mixed greens: cucumber, tomato, balsamic dressing G V
- Greek salad: tomato, cucumber, bell pepper, Kalamata olives, feta, oregano, lemon, olive oil G V*

little italy 38

Tomato, bocconcini salad G Caesar Salad: romaine, parmesan, croutons, creamy dressing G* Seasonal vegetables © V Margarita flatbread Pesto cream chicken penne [5] Beef meatballs in tomato sauce Tiramisu

sandwiches

- Ham, white cheddar, lettuce, tomato, Dijon mustard ©*
- Turkey, lettuce, brie, cranberry mayonnaise [5*]
- Falafel wrap, hummus, basil puree, tomato, greens, tzatziki on the side 🔻

asian buffet

Broccoli salad, bacon, ranch dressing G Coleslaw with sesame thai vinaigrette © V Local seasonal vegetables © V Basmati rice G V Chicken, sweet & sour sauce, pineapple G Beef, teriyaki sauce, sesame © Assorted desserts











lunch buffets continued

All lunch buffet packages include freshly brewed Starbucks coffee, decaffeinated coffee and a selection of assorted teas.

mediterranean 40

Grilled flatbread

Mixed greens, cucumber, tomato, balsamic dressing [6][V]

Greek salad: tomato, cucumber, bell peppers, Kalamata

olives, feta, oregano, lemon, olive oil G

Rice pilaf, brunoise vegetables [9] V

Lemon roasted potato [7]

Chicken thighs, lemon, au jus, fresh herbs G

Beef meatballs in tomato sauce

Assorted desserts

okanagan buffet

Garlic bread

Tomato, bocconcini salad G

Mixed greens, cucumber, tomato, balsamic

dressing G V

Seasonal vegetables © V

Local baby potato © V

BC Ling Cod, lemon beurre blanc G

Fraser Valley Pork Loin, caramelized apple, au jus G

Assorted desserts



Prices do not include applicable taxes or 18% service charges. *Prices are subject to change*

G gluten Free G* gluten free option V vegan V* vegan option







plated lunch

minimum order of 20 quests, maximum 200 quests

Three course plated lunch \$50/person. One additional entree \$60/person.

pre-orders required 7 days in advance

All plated lunch options include freshly brewed Starbucks coffee, decaffeinated coffee, a selection of assorted teas and freshly baked rolls with butter.

starter - select one salad

- Tomato bocconcini salad G
- Mixed Greens: cucumber, tomato, balsamic dressing © V
- Heritage farm greens, tomato, cucumber, goat cheese, white balsamic dressing G V*
- Caesar salad: romaine, parmesan, croutons, creamy dressing [5*]

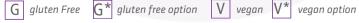
dessert - select one

- Salted caramel cheesecake, whipping cream, berries
- Decadent chocolate cake, berry compote [V]
- Tiramisu
- Key lime pie, whipping cream, berries

entree - select one

- Bone-in oven roasted chicken breast supreme, roasted potato, seasonal vegetables, red wine au jus G
- Slow roasted pork tenderloin, caramelized apple roasted potato, seasonal vegetables, red wine au jus 🖪
- Pan seared BC Ling Cod, herb butter sauce, roasted potato, seasonal vegetables ©
- Red coconut curry, roasted potatoes, seasonal vegetables, red curry coconut sauce © V











dinner buffets minimum order of 15 guests, maximum 200 guests

All dinner buffet packages include freshly brewed Starbucks coffee, decaffeinated coffee and a selection of assorted teas.

a taste of tuscany 52

Garlic bread

Tomato, bocconcini Salad

G

Caesar salad: romaine, parmesan, croutons, creamy

dressing G*

Seasonal vegetables © V

Local roast potato, parsely [G][V]

Cheese tortellini, pesto cream sauce [5]

Chicken thighs, lemon, au jus, fresh herbs ©

Assorted desserts

south western 56

Corn bread

Mixed greens, tomato, cucumber, balsamic dressing [5]

Traditional potato and bacon salad, scallions

G

Rice pilaf, brunoise vegetables © V

BBQ chicken thighs, pineapple G

Slow roasted beef brisket, red wine jus a

Assorted desserts

the okanagan 70

Garlic Bread

Mixed greens, cucumber, tomato, balsamic

dressing G V

Caesar salad: romaine, parmesan, croutons,

creamy dressing 5*

Seasonal vegetables [G][V]

Local roasted potato, parsley [G]V]

Rice pilaf, brunoise vegetables © V

Mushroom ravioli, mozzarella, tomato sauce,

fresh herbs G*

Roasted free-range chicken breast, mushroom

cream sauce G

Carved roast beef Striploin, horseradish, red

wine jus G

Assorted desserts

tokyo dinner buffet 58

Broccoli salad, bacon, ranch dressing G

Coleslaw with sesame thai vinaigrette © V

Local seasonal vegetables © V

Basmati rice GV

Vegetable gyoza with hoisin sauce

Vegetable gyoza with hoisin sauce

✓

Chicken, sweet & sour sauce, pineapple [6]

Beef, teriyaki sauce, sesame [6]

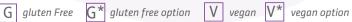
Assorted desserts











receptions

cold bites per dozen

Caprese skewers, bocconcini cheese, tomato, pesto G	30
Bruschetta, baby heirloom tomato, basil, parmesan,	
balsamic reduction	30
Smoked salmon, cream cheese, bagel	35
Cold poached prawns, cocktail sauce (2 pieces) [G]	.36
Grape and brie skewers @	38

warming bites per dozen

Vegetable samosas, mango chutney	30
Vegetable spring rolls, sweet chili sauce	30
Meatballs, marinara dip	31
Spinach & cheese spanakopita, tzatziki	32
BBQ pulled pork slider, havarti, kale slaw, garlic aioli	34
Chicken satay, teriyaki bbq sauce 🖫	35
Garlic prawn skewers- 2 pieces 🕝	36
Beef sliders, havarti, kale slaw, garlic aioli 🖭	36
Vegetable gyoza with hoisin sauce	36

flatbreads 8 slices per flatbread

Margherita: tomato, bocconcini, pesto	20
Vegetable: roast vegetables, tomato, mozzarella	20
Pepperoni: tomato, mozzarella	23
Ham & Pineapple: tomato, mozzarella	23

fresh cut crudités 8 price per person

Selection of fresh cut garden vegetables, ranch, hummus, tzatziki

cheese & charcuterie 13 price per person

Salami, prosciutto, chorizo, white cheddar, bocconcini, brie, marinated olives, grilled vegetables, sundried tomato, hummus, pickles, Raincoast chips, fresh baguette [**]











plated dinner

minimum order of 20 guests, maximum 200 guests

Three course plated dinner \$70/person. One additional entree \$80/person.

pre-orders required 7 days in advance

All plated dinner options include freshly brewed Starbucks coffee, decaffeinated coffee, a selection of assorted teas and freshly baked rolls with butter.

starter - select one salad

- Caprese salad: bocconcini, baby heirloom tomato, pesto, balsamic, extra virgin olive oil
- Mixed Greens: cucumber, tomato, balsamic dressing G V
- Heritage farm greens, tomato, cucumber, goat cheese, white balsamic dressing [5*]
- Caesar salad: romaine, parmesan, croutons, creamy dressing [*]

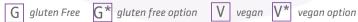
dessert - select one

- Salted caramel cheesecake, whipping cream, berries
- Decadent chocolate cake, berry compote © V
- Tiramisu
- Key lime pie, whipping cream, berries

entree - select one

- Bone -in oven roasted chicken breast supreme, roasted potato, seasonal vegetables, red wine au jus ©
- Slow roasted pork tenderloin, caramelized apple, roasted potato, seasonal vegetables, red wine au jus G
- Pan seared BC Ling Cod, herb butter sauce, roasted potato, seasonal vegetables [6]
- Red coconut curry, roasted potatoes, seasonal vegetables, red curry coconut sauce [9][V]
- NY 8oz AAA striploin, roasted potatoes, seasonal vegetables, red wine au jus G









the bars bar selections are subject to availability

host bar		cash bar				
spirits - 1oz		spirits - 1oz		wine & bubbly by the bottle		
Absolut vodka Beefeater London dry gin Wiser's Deluxe rye whisky Bacardi Superior rum Captain Morgan's Spiced rum Olmeca Blanco tequila	7 7 7 7 7 8	Absolut vodka Beefeater London dry gin Wiser's Deluxe rye whisky Bacardi Superior rum Captain Morgan's Spiced rum Olmeca Blanco tequila	8 8 8 8 8	Peller Estates Sauvignon Blanc Peller Estates Cabernet Merlot Sandhill Pinot Gris Gray Monk Merlot House Sparkling Wine premium wines & bubbly	35 35 45 45 40	
				*must be ordered 7 business days in advance		
wines by the glass per 5oz wines by the glas		wines by the glass per 5	ōoz	Tinhorn Creek Chardonnay	50	
Peller Estates Sauvignon Blanc Peller Estates Cabernet Merlot Sandhill Pinot Gris Gray Monk Merlot	7 7 10 10	Peller Estates Sauvignon Blanc Peller Estates Cabernet Merlot Sandhill Pinot Gris Gray Monk Merlot	7 7 11 11	Tinhorn Creek Cab/Franc Mount Boucherie 'Mt Bubbles'	55 60	
beer & cider		beer & cider				
Domestic beer selections Phillips Blue Buck ale BNA 76 Wolverine lager Corona Extra Stella Artois Okanagan Pear cider Lone Tree Dry Cider Nude Vodka Soda	6 7 7 7 7 7 7	Domestic beer selections Phillips Blue Buck ale BNA 76 Wolverine lager Corona Extra Stella Artois Okanagan Pear cider Lone Tree Dry Cider Nude Vodka Soda	8 9 9 9 9 8 8			
Jose Cuervo Sparkling Paloma Non-alcoholic 0% beer	7 5	Jose Curevo Sparkling Paloma Non-Alcoholic 0% Beer	8 6			



the bars terms and conditions

host bar

All beverages consumed are to be paid for by the host. Host bar prices are subject to applicable taxes and an 18% service charge. There is no additional charge for the bartender if consumption exceeds \$300.00 per bartender (max 100 people per bartender), otherwise a bartender fee of \$30.00 per hour, (minimum 3 hours) plus GST per bartender will apply.

cash bar

Guests are responsible for paying for their own beverages. Cash bar prices are subject to applicable taxes and an 18% service charge. There is no additional charge for the bartender if consumption exceeds \$300.00 per bartender (maximum 100 people per bartender), otherwise, a bartender fee of \$30.00 per hour, (minimum 3 hours) plus GST per bartender will apply.

