

TABLE OF CONTENTS

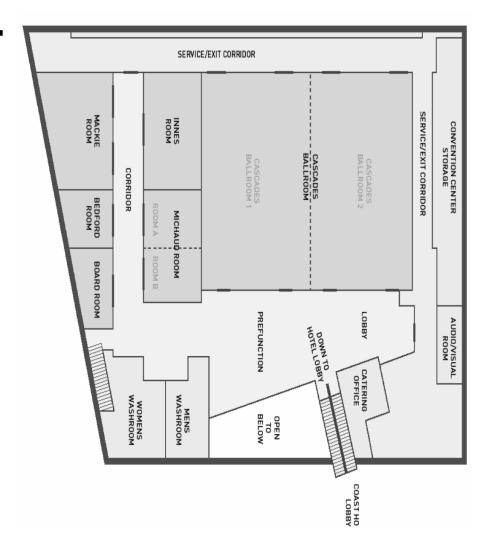




Table of Contents

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	Ovi 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	-	-

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 GP

Fresh Fruit of the Season, with wild berries @

Farm Fresh Scrambled Eggs scallions, @ (V) jack cheese

Applewood Smoked Bacon @

Country Pork Sausage

Crispy Herbed Hash Brown Potato @ (V)

Add-on \$2 Per quest

Crispy Potato Cake, roasted peppers & onions, @ (1) 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 Capicolli, 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**





Plated Breakfast

Grouse Mountain | \$30 per guest

Minimum of 10 quests

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.

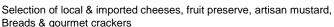
Freshly Brewed Mosaic Arabica Regular &

Decaffeinated Coffee

Selection of Signature Teas

Breakfast Enhancements

Craftsman Cheese Board | \$12 per quest W



Bagel Bar \$10 per quest

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, vogurt, 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 quest

West Coast Frittata roasted vegetables, cheese blend, green onion │ \$8 per guest ♥ 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)





Buffet Lunches

Comfort Classic | \$40 per guest

Minimum of 30 guests

Chef's Daily Soup Creation

Heritage Mixed Greens, Selection of Dressings (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 @

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 V sesame oil, egg white ribbon

Heritage Mixed Greens, Selection of Dressings (1)



Glass Noodle Salad, garden vegetables, ginger soy dressing, toasted sesame 📵 🕡

Steamed Bao Buns

Pineapple Fried Rice, onions and bell peppers, toasted cashew nut, Thai basil 🚌 🕡

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 quests

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

Heritage Mixed Greens, Selection of Dressings



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

onion, roasted cashews, mint lemon vinaigrette



Warm Pita Bread, red pepper hummus, tzatziki



Garlic Roasted Potatoes rosemary oil



Roasted Vegetables, sundried tomato vinaigrette, grilled halloumi (V)

Lemon Oregano Roasted Chicken, blistered grape tomato, olive tapenade

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





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





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 quests

Classic French Onion Soup, smoked gruyere crouton

Heritage Mixed Greens, selection of Dressings (V)



Salad Nicoise, green bean and roasted pepper, baby potatoes, niçoise olives, roasted chick peas, Dijon vinaigrette (1)

Warm Baguette Slices

Oven Roasted Potato Lyonnaise, caramelized onions, herb butter, sweet peas (V)



Ratatouille Pave, layers of roasted eggplant, zucchini and pepper, smoked tomato pepper coulis, fresh herbs (G)

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

Chicken Provencal, Herbs de Provence, grape tomato, Castelvetrano olive, capers, chardonnay reduction æ

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





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

Smoked Turkey & Brie Wrap

Wild Salmon Salad

Black Forest Ham and Swiss

Buffalo Chicken Wrap

Bacon and Egg Salad

Avocado and Tomato Bagel (V)

Grilled Mediterranean Vegetable V
Wrap

Tika Tofu Salad 🚺

Balsamic Portabella Mushroom W

Cucumber, pickled cabbage slaw, chili mayo,

French baguette

Granny smith apple, cranberry mayonnaise

Celery, fresh dill, butter croissant

Honey Dijonaisse, tomato, shredded lettuce,

potato kaiser

Buttermilk aioli, lettuce, tomato, sharp

cheddar

Green onion, shredded lettuce, multigrain

croissant

Pesto cream cheese, alfalfa sprouts,

Everything spice

Organic field greens, house made hummus,

feta

Heritage greens, alfalfa sprout, vegan mayo,

filoncini baguette

Avocado puree, heritage greens, tomato, crumbled feta

crumbled feta





Buffet Lunches

Port Mann \$42 per guest

Minimum of 30 guests

Chef's Daily Soup Creation

Heritage Mixed Greens, assorted dressings (1)

Vegetable Crudites buttermilk chive emulsion @ (V)



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

Savouries Platter, pepperoncini, kosher pickles and banana peppers (F)



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 (V) brioche

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, (V) baguette



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





Morning & Afternoon Breaks

Murrayville | \$16 per guest

Honey & Oat Granola Bars

Banana Bread V

Cinnamon Mini Donuts

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee Selection of Signature Teas

Walnut Grove \$18 per guest

Sliced Fresh Fruit with Berries @ V

Trail Mix

Lay's Potato Chips

Lemon Loaf (V)

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee Selection of Signature Teas

Aldergrove | \$20 per guest

Tropical Fruit Brochette V

Freshly Baked Cookies

Assorted Dessert Squares

Vegetable Crudites @ (V)

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee Selection of Signature Teas

Brookswood \$21 per guest



Cheesecake Truffle Lollipops

Antipasto with focaccia V

Craftsman Cheese Board V

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee Selection of Signature Teas





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







Buffet Dinners

Grand Villa 1 \$70 per quest

Minimum of 50 guests

Artisan Rolls & butter

Farmer's Spring Mix Selection of Dressings



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

Glass Noodle Salad, ginger soy vinaigrette, toasted sesame seeds GP (V)

Thai Quinoa Salad, green papaya, cucumber and tomato, chili lime vinaigrette, coriander and mint, crushed peanuts, Thai basil @(V)

Primavera Pasta Salad, garden vegetables, kale pesto vinaigrette V

Charcuterie Platter

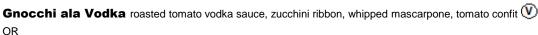
Selection of Import & domestic cheeses, cured meats, pickles, fruit and fruit preserves, mustard & bread

Ginger Scallion Rice, green peas and carrots, honey sov drizzle, black sesame 🚭 💟





Whipped Yukon Potato, brown butter, roasted garlic @ Vegetable of the Season, extra virgin olive oil, herbs @ 07



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 🚭 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 @



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

OR

Baby Back Rib Adobo @



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 4



Mustard Jus. horseradish

OR

Porchetta @

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





Buffet Dinners

Cascades | \$62 per guest

Minimum of 30 quests

Artisan Rolls & butter

Farmer's Spring Mix Selection of Dressings



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

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

Thai Quinoa Salad, green papaya, cucumber and tomato, chili lime vinaigrette, coriander and mint, (a) (V) crushed peanuts, Thai basil

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 😝 🥡 Whipped Yukon Potato, brown butter, roasted garlic





Vegetable of the Season, extra virgin olive oil, herbs 📵 🚺



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

OR

Butternut Squash Ravioli, roasted squash, charred lemon and brown butter, fried sage, toasted (v) walnuts, parmesan



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



Selection of Cheesecakes, Tarts & Pastries Sliced Fresh Fruit & Berries Fresh Brewed Mosaic Arabica Regular & Decaffeinated Coffee **Selection of Signature Teas**

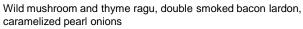
Gluten Free





Selection of Two Entrees

Burgundy Chicken @



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 Striploin @

Mustard Jus. horseradish

- *Upgrade to Carved Prime Rib for only \$5 per guest
- *Additional Entrée (excluding chef attended) \$6 per guest
- *Complimentary carvery for 50 guests or more

Buffet Dinners

Starlight | \$55 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

Thai Quinoa Salad, green papaya, cucumber and tomato, chili lime vinaigrette, coriander and mint. 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 sov drizzle, black sesame 🚭 💟 Whipped Yukon Potato, brown butter, roasted garlic @



Vegetable of the Season, extra virgin olive oil, herbs @ 07



Gnocchi ala Vodka roasted tomato vodka sauce, zucchini ribbon, whipped mascarpone, tomato confit W OR

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

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

OR

Buffet Enhancements

Savory Items

La Poutinerie \$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.





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





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





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





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





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





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

Paciifc 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





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 $<math>\mid \$35$

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





Bar Selections

Premium Selection

Highballs, 1oz | \$6.96 ea

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

Domestic Beer 341ml \$6.52

Budweiser, Bud Light & Alexander Keith's IPA

Import Beer 330ml \$7.39

Corona, Asahi, Peroni, Pilsner Urquell

Coolers & Ciders 330ml \$7.39

Smirnoff Ice, Growers Peach & Apple

Red Wine, 6oz \$8.00

Merlot BC VQA - Open

Cabernet Sauvignon BC VQA - Jackson Triggs Shiraz BC VQA - Jackson Triggs

White Wine, 6oz | \$8.00

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 \$5.71

Pop & Juice \$2.68

Bottled Water \$3.33

Liquor Upgrades

Highballs, 1oz \$7.83

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

Highballs, 1oz \$13.04

Johnnie Walker Black Label scotch

^{***} Prices do not include taxes

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

Wine List

Whites

Open, Sauvignon Blanc BC VQA | \$35

Sumac Ridge, Unoaked Chardonnay BC VQA | \$35

Jackson Triggs, Riesling Gewurztraminer BC VQA | \$35

Inniskillin, Pinot Grigio BC VQA | \$43

See Ya Later Ranch, Riesling BC VQA | \$43

Blu Giovello, Pinot Grigio ITALY | \$43

Babich, Sauvignon Blanc NEW ZEALAND | \$43

Alias, Chardonnay CALIFORNIA \$49

Sparkling

Ruffino, Prosecco Italy \$49

Anna de Codorniu, DO Cava Spain \$49

Reds

Open, Merlot BC VQA | \$35

Jackson Triggs, Cabernet Sauvignon BC VQA \$35

Jackson Triggs, Shiraz BC VQA \$35

Inniskillin, Pinot Noir BC VQA | \$43

Chateau de Courtelliac, Bordeaux FRANCE | \$43

Kingston, Shiraz AUSTRALIA \$43

Septima, Malbec ARGENTINA | \$43

Santa Vittoria, Barbera ITALY | \$43

Alias, Pinot Noir CALIFORNIA | \$49

Alias, Cabernet Sauvignon CALIFORNIA | \$49

Rose

Cantina Zaccagnini, Rose Italy \$35

^{***} Prices do not include taxes

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

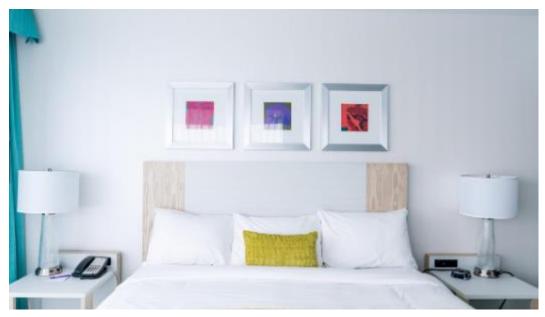
Atlas Steak & Fish is a flirtatious and modern twist ion the iconic North American steakhouse. Sip and savour in our warm and casually elegant ambiance as we serve you with our stylish approach to hospitality and remarkable cuisine.

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

