



2025 CATERING PACKAGE

 **COAST**
langley city hotel &
convention centre

BY GATEWAY CASINOS

 **CASCADES**
CASINO

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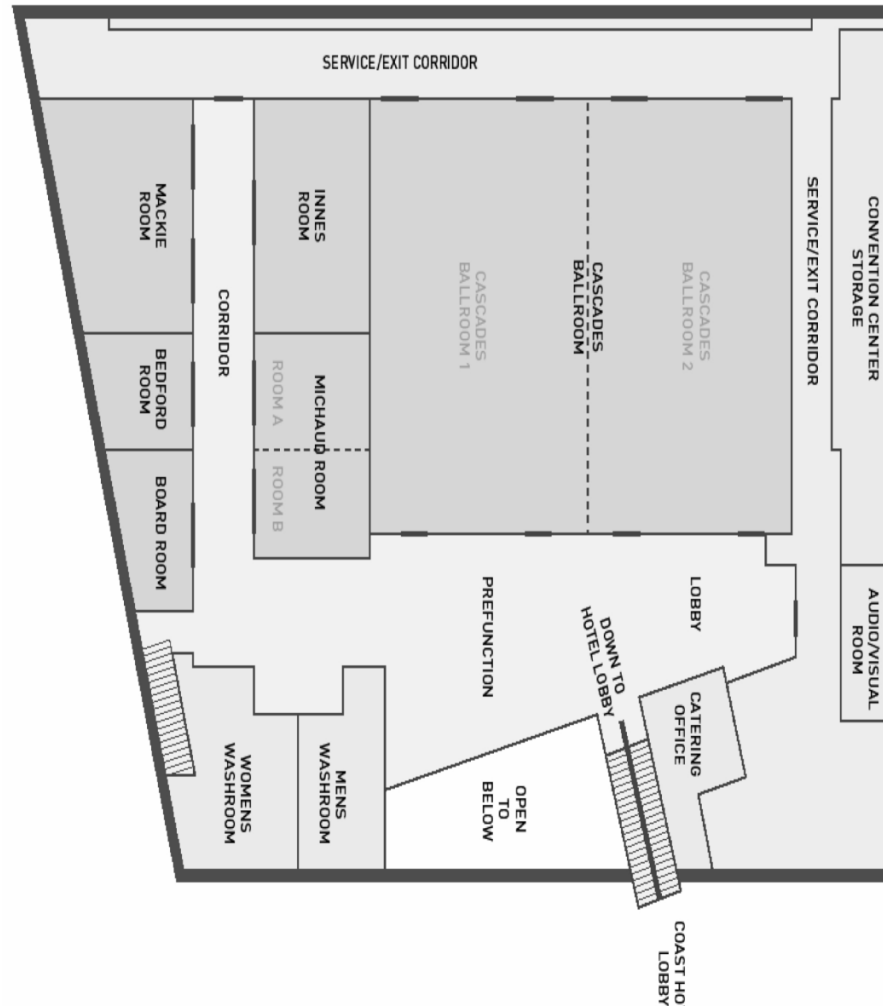
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ROOM CAPACITIES



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 2025

Full Day Meeting Packages

Deluxe package | \$85 per guest

Minimum of 16 guests

SAVE UP TO \$9 PER GUEST

Breakfast Buffet

Cypress Hot Breakfast

Lunch Buffet

Choose from:

Golden Ears Sandwiches & Wraps

Mediterranean Hot Lunch

Comfort Classic

Afternoon Break

Walnut Grove

* Includes all day coffee & tea

Corporate Package | \$82 per guest

Minimum of 16 guests

SAVE \$7 PER GUEST

Breakfast Buffet

Cypress Hot Breakfast

Lunch Buffet

Choose from:

Golden Ears Sandwiches & Wraps

Mediterranean Hot Lunch

Afternoon Break

Murrayville

* Includes all day coffee & tea

Executive Package | \$75 per guest

Serves up to 15 guests

SAVE \$6 PER GUEST

Breakfast Buffet

Blackcomb Continental Breakfast

Lunch Buffet

Choose from:

Build your own Bowl

Build your own Taco

Build your own Sandwich

Afternoon Break

Murrayville

* Includes all day coffee & tea

CATERING PACKAGE 2025

Breakfast Buffets


Cypress | \$35 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-ons

Canadian Back Bacon \$2 per guest

Belgium Waffles and Cinnamon French Toast, \$8 per guest
whipped butter, strawberry compote, Canadian Maple Syrup

Freshly Brewed Mosaic Arabica **Regular &**

Decaffeinated Coffee

Selection of **Signature Teas**

Whistler | \$29 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 | \$26 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

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**

CATERING PACKAGE 2025

Plated Breakfast

Grouse Mountain | \$36 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**

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

CATERING PACKAGE 2025

Buffet Lunches for up to 15 Guests

All Build your own buffets include Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee, Selection of Signature Teas, Dessert Squares and Fresh Fruit of the Season

Build Your Bowl

\$38 per guest

Serves up to 15 guests

Jasmine Rice and Chilled Sesame Noodles

Choose two Proteins below:

- Teriyaki Chicken 
- Lemongrass Pork 
- Crispy Gochujang Tofu 
- Shoyu Salmon Poke **(Add \$5 per Guest)**
- Mongolian Steak **(Add \$5 per Guest)** 

Garnishes and Sauces include:

- Steamed Seasonal Vegetables
- Heritage mixed greens, cucumber, carrot, bell peppers, cabbage slaw, bean sprout, scallions
- Teriyaki sauce, Hoisin, Tamari Soy, Sriracha Aioli, Chili Oil Crunch
- Toasted Sesame, Furikake, Fried Garlic





Build Your Taco

\$37 per guest

Serves up to 15 guests

Mexican Rice Pilaf, Taco bowls, warm flour tortilla

Choose two Proteins below:

- Fajita Chicken with peppers and onions 
- Pork Carnitas 
- Spiced Ground Beef 
- Deep Fried Cod **(Add \$3 per Guest)**
- Chili Lime Prawns **(Add \$5 per Guest)** 

Garnishes and sauces include:

- Heritage mixed greens, tomato, onion, jalapeno, olives, black beans, corn
- Shredded marble cheddar, cotija cheese, tortilla chips
- Salsa, sour cream, guacamole
- Variety of Cholula hot sauces

Build Your Sandwich

\$36 per guest

Serves up to 15 guests

Soup of the Day
Assortment of sliced breads and wraps
(Gluten Free available upon request)

Choose two Proteins below:

- Smoked Turkey
- Black Forrest Ham
- Genoa Salami
- Tika Tofu Salad  
- Salmon and Dill Salad **(Add \$2 per Guest)**
- Italian Prosciutto **(Add \$2 per Guest)** 

Garnishes and sauces include:



- Heritage mixed greens, Tomato, Cucumbers, Red Onions, alfalfa sprout
- Avocado **(Add \$1.00 per Guest)**
- Bacon **(Add \$2.00 per Guest)**
- Assorted Pickles and olives, Giardiniera
- Cheddar, Swiss and Provolone Cheeses
- Mayonnaise, Mustard, Ketchup
- Thousand Island dressing, Ranch dressing, Italian dressing


CATERING PACKAGE 2025

Buffet Lunches for 16+ Guests

Comfort Classic | \$44 per guest


Minimum of 16 guests


Heritage Mixed Greens, Selection of Dressings  

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

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

Artisan Bread Rolls and Butter

Yukon Whipped Potato, brown butter, roasted garlic, chives 

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

Meatloaf, smoked cheddar, tomato glaze

Buttermilk Fried Chicken and Biscuits, sage and maple honey butter

Sliced Fresh Fruit with berries



Assortment of cheesecakes, cakes and tarts



Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee



Selection of **Signature Teas**

Mediterranean | \$42 per guest

Minimum of 16 guests

Heritage Mixed Greens, Selection of Dressings  


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

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

Warm Pita Bread, red pepper hummus, tzatziki

Saffron Lemon Rice Pilaf, fresh herbs, peas and carrots

Garlic Roasted Potatoes rosemary oil 

Roasted Vegetables, sundried tomato vinaigrette, crumbled feta 

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**

CATERING PACKAGE 2025



Buffet Lunches

Golden Ears | \$42 per guest

Minimum of 10 guests

Chef's Daily Soup Creation, with crackers

Heritage Mixed Greens, Selection of Dressings  

Vegetable Crudité 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 & Chocolate Decadence 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 guests or more)

Lemongrass Chicken Salad

Cucumber, pickled cabbage slaw, chili mayo, French baguette

Smoked Turkey & Brie Wrap

Granny smith apple, cranberry mayonnaise

Wild Salmon Salad

Celery, fresh dill, multigrain croissant

Black Forest Ham and Swiss

Honey Dijonaise, tomato, shredded lettuce, croissant bun

Buffalo Chicken Wrap

Buttermilk aioli, lettuce, tomato, sharp cheddar

Bacon and Egg Salad

Green onion, shredded lettuce, croissant bun

Smashed Avocado and Tomato 

Pesto cream cheese, alfalfa sprouts, multigrain croissant

Grilled Mediterranean Vegetable Wrap 

Organic field greens, house made hummus, feta

Tika Tofu Salad 

Heritage greens, alfalfa sprout, vegan mayo, French baguette

Balsamic Portabella Mushroom Wrap 

Avocado puree, heritage greens, tomato, crumbled feta



CATERING PACKAGE 2025

Morning & Afternoon Breaks

Murrayville | \$19 per guest

Lay's Potato Chips

Assorted Nuts & Seeds

Vegetable Crudit  Cups  



Cinnamon Mini Donuts

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of Signature Teas

Walnut Grove | \$21 per guest

Berry & Yogurt Smoothie  

Sliced Fresh Fruit with Berries  

Banana Bread 

Warm Pita Bread, Red Pepper Hummus & Tzatziki

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of Signature Teas

A la carte Snack Offerings

Assorted Muffins	\$36 per dozen
Butter Croissants	\$33 per dozen
Danish Pastries	\$33 per dozen
Banana Bread	\$36 per loaf
Lemon Loaf	\$36 per loaf
Freshly Baked Assorted Cookies	\$27 per dozen
New York Cheesecake & Chocolate Decadence Squares	\$35 per dozen
Assorted Dessert Squares	\$36 per dozen
Honey & Oat Granola Bars	\$20 per dozen
Lay's Original Potato Chips 26g bags	\$30 per dozen
Trail Mix 26g single packs	\$26 per dozen

Sliced Fresh Fruit with Seasonal Berries	\$8 per guest
Whole Fresh Fruit	\$5 per guest
Vegetable Crudit� Cup, Buttermilk & Chive Emulsion	\$7 per guest

Buttered Popcorn	20 guests \$35	50 guests \$70
Cinnamon Mini Donut Holes	20 guests \$30	50 guests \$60
Warm Pita Bread, Red Pepper Hummus, Tzatziki	20 guests \$80	50 guests \$175

CATERING PACKAGE 2025

Dinner Buffets

Grand Villa Dinner Buffet | \$85 per guest

Minimum 50 Guests

Artisan Bread & butter

Farmer's Spring Mix Selection of dressings **GF**

Caesar Salad, house made dressing, focaccia crouton, fried capers **GF** **V**

Burrata and Marinated Tomato, arugula, extra virgin olive oil, balsamic reduction

Garden Poke Salad, sweet shoyu roasted vegetables, fried shallot, furikake **GF** **V**

Greek Salad, rotini pasta, feta cheese, kalamata olive **V**

Chilled Seafood Display, clams, mussels and shrimp, cocktail sauce, fresh lemon

Wild Rice Pilaf, herbs and spices, peas and carrots **GF**

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

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

Selection of One Vegetarian Entree

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

OR

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

OR

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

Selection of Two Entrées

Chicken Saltimbocca, prosciutto, sage, white wine garlic pan jus **GF**

Or

Grilled Lamb T-bone, rosemary butter, confit garlic, herbed baby Yukon **GF**

OR

Braised Beef Chuck Short Rib, mushroom bourguignon, fried leeks

OR

Crispy Pork Belly, charred scallion chimichurri, blistered shishito **GF**

OR

Miso Black Cod and Salmon, soy beurre blanc, tobiko, grilled bok choy **GF**

Chef Attended Entrée

Slow Roasted AA Prime Rib, cabernet jus, horseradish, hot mustard, Yorkshire pudding

S'mores Station, Callebaut white & dark chocolate, graham crackers, marshmallow

Selection of Cheesecakes, Tarts & Pastries

Sliced Fresh Fruit & Berries

Freshly Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of Signature Teas

*Additional Entrée (excluding Chef attended) - \$6 per person

CATERING PACKAGE 2025

Dinner Buffets

Cascades Dinner Buffet | \$72 per guest

Minimum 30 Guests

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

Artisan Bread & butter

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

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

Green Papaya Salad, vermicelli rice noodle, tomato snow pea, crushed peanut, Thai vinaigrette **GF**

Lyonnais Potato Salad, bacon, caramelized onion, honey grainy mustard vinaigrette **GF**

Smashed Cucumber Salad, chili garlic crunch, sesame and scallions **GF** **V**

Wild Rice Pilaf, herbs and spices, peas and carrots **GF** **V**

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

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

Selection of One Vegetarian Entree

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

OR

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

OR

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

Selection of Two Entrées

Poached Salmon, chowder velouté, mussels and prawns, shaved fennel, parsley oil

OR

Burgundy Chicken wild mushroom and thyme ragu, double smoked bacon lardon, caramelized pearl onions **GF**

OR

Roasted Ling Cod, lobster bisque, butter poached shrimp, smoked tomato, chive oil **GF**

OR

Guinness Braised Beef Chuck Short Rib, stroganoff cream, wild mushrooms, beer mustard spaetzle

OR

Adobo Baby Back Ribs, tangy garlic Tamari marinade, Fresno chile **GF**

OR

***Slow Roasted AAA Beef Striploin**, jus, horseradish

Donut Wall, glazed assortment, cinnamon donut holes

Selection of Cakes, Cheesecakes, Tarts & Pastries

Sliced Fresh Fruit & Berries

Fresh Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of Signature Teas

*Complimentary carvery for 50 guests or more

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

*Additional entrée - \$6 per person

CATERING PACKAGE 2025

Classic Buffet Dinner Hot Entrees

Prices do not include applicable taxes and 18% gratuity

The Pan Asian Dinner | \$64 per Guest

Minimum 30 Guests

Steamed Bao

Heritage Mixed Greens, assortment of dressings

Cabbage Slaw, sesame soy, julienne vegetables, coriander leaves, crispy wonton

Green Papaya Salad, vermicelli rice noodle, tomato, snow pea, crushed peanut, Thai vinaigrette **GF**

Smashed Cucumber Salad, chili garlic crunch, sesame, scallions **GF**

Vegetable Chow Mein, bell pepper, carrots, cabbage **V**

Garlic Fried Rice **GF V**

Buddha's Delight, tofu, market Asian vegetables **GF V**

Steamed Fish, chef's choice fish, tamari ginger, scallion **GF**

Braised Beef, star anise, broccoli, carrots **GF**

Fried Chicken, gochujang glaze, sesame seeds

Assortment of Asian inspired desserts

Selection of Cakes Cheesecakes, Tarts

Sliced Fresh Fruit & Berries

Fresh Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of Signature Teas

The Indian Dinner | \$64 per Guest

Minimum 30 Guests

Warm Buttered Naan

Heritage Mixed Greens, assortment of dressings

Kachumber Salad, cucumber, tomato onions, mint, citrus vinaigrette **GF V**

Chopped Wedge Salad, spiced yogurt, chickpeas, tomato, cilantro **GF**

Paneer Salad, grilled corn, tomato, chaat masala **GF**

Potato and Pea Curry **GF**

Basmati Rice Pilaf, saffron tea, toasted cumin seed, caramelized shallots **GF**

Tawa Roasted Vegetables, masala spices, fresh herbs **GF V**

Tandoori Chicken, spiced yogurt drizzle, coriander **GF**

Lamb Curry, spiced caramelized onion & tomato sauce **GF**

Chefs Choice Fish Pakora, charred lime wedges

Assortment of Indian inspired desserts

Selection of Cakes Cheesecakes, Tarts

Sliced Fresh Fruit & Berries

Fresh Brewed Mosaic Arabica Regular & Decaffeinated Coffee

Selection of Signature Teas

CATERING PACKAGE 2025**Classic Buffet Dinner Hot Entrees***Prices do not include applicable taxes and 18% gratuity***The French Connection Dinner | \$64 per Guest**

Minimum 30 Guests

Warm French Baguette Slices**Heritage Mixed Greens**, assortment of dressings**Salade Niçoise**, crisp vegetables, potato, butter olive, had boiled egg, citrus **GF**
vinaigrette**Lyonnais Potato Salad**, bacon, caramelized onion, grainy mustard dressing **GF****Haricot Vert Salad**, toasted almonds, feta crumble **GF****Saffron Rice Pilaf**, peas and carrots **GF** **V****Pomme Puree**, brown butter, confit garlic **GF****Ratatouille**, eggplant, zucchini, bell pepper, smoked tomato stew **GF****Beef Bourguignon**, slow braised beef, pearl onions, carrots and mushroom,
bacon lardon**Chicken Provencal**, Herbs de Provence, grape tomato, Castelvetrano olive,
capers, chardonnay reduction **GF****Sole Meuniere**, lemon caper butter sauce, fresh herbs **GF****Assortment of French inspired desserts****Selection of Cakes Cheesecakes, Tarts****Sliced Fresh Fruit & Berries****Fresh Brewed Mosaic Arabica Regular & Decaffeinated Coffee****Selection of Signature Teas****The Italian Dinner | \$64 per Guest**

Minimum 30 Guests

Toasted Garlic Bread**Heritage Mixed Greens**, assortment of dressings**Caesar Salad**, house made dressing, focaccia crouton, fried capers**Bocconcini & Tomato**, arugula, extra virgin olive oil, balsamic reduction **GF****Primavera Pasta Salad**, garden vegetables, kale pesto vinaigrette, parmesan**Potato al Forno**, rosemary, confit garlic, smoked sea salt **GF** **V****Risotto Ala Milanese**, saffron, butter, shaved parmesan**Vegetables of the Season**, extra virgin olive oil, herbs **GF****Chicken Marsala**, wild mushroom cream, white truffle oil **GF** **V****Braised Beef Ragu**, ricotta ravioli, grana padano**Cioppino**, market seafood, lobster smoked tomato broth, basil, Italian parsley **GF****Assortment of Italian inspired desserts****Selection of Cakes Cheesecakes, Tarts****Sliced Fresh Fruit & Berries****Fresh Brewed Mosaic Arabica Regular & Decaffeinated Coffee****Selection of Signature Teas**

Gluten Free



Vegetarian



Vegan

CATERING PACKAGE 2025

Reception Style Dinners

Chef Attended Stations

Available after 5pm, minimum 20 Guests

Sushi Bar | \$21 per guest

Made to order sushi assortment, including California, Dynamite rolls, and Kimbap rolls, various nigiri and inari, sweet soy, spicy mayo

Taco Bar | \$21 per guest

Fresh made corn tortillas, Braised Beef, Chicken al pastor, mushroom medley, fire roasted salsas, onions, cilantro, guacamole, cotija, birria consommé, Cholula hot sauces.

Carved Roast Beef on a Bun Station | \$24 per guest

Slow Roasted AAA Striploin, brioche slider roll, mini Yorkshire pudding, horseradish, hot mustard, Swiss and cheddar cheeses, caramelized onions and sautéed mushrooms. Served with kettle chips and Au jus.

Substitute Carved Turkey Breast for no extra charge.

Upgrade to Prime Rib of Beef \$6 per guest

Self Serve Stations

Available after 5pm, minimum 20 Guests

La Pouterie | \$14 per guest

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

Mash Potato Bar | \$14 per guest

Cheese sauce, gravy, beef chili, bacon, broccoli, scallion, sour cream, fried onions

The Tailgate Party | \$21 per guest

Vegetable Crudités, Hot and honey garlic wings, Dry Ribs, Stadium Nacho Bar, Zucchini Sticks

Dessert Stations

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.

Donut Wall | \$10 per guest
Assortment of donuts. Includes glazed and caked varieties.

S'mores Station | \$14 per guest
Callebaut white and dark chocolate, graham crackers, marshmallow



Gluten Free



Vegetarian



Vegan

CATERING PACKAGE 2025**Plated Lunch/Dinner Appetizers & Desserts**

All plated meals are served with warm artisan breads & butter

Coffee & tea is included with plated dinner service

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 Desserts**Mixed Berry Pavlova** | \$12

Meringue roll, passionfruit curd, toasted almonds

Chocolate Decadence Cake | \$12

Dark cherry compote, milk chocolate anglaise

Caramel Flan | \$12

Fresh berries, cinnamon churro

New York Cheesecake Brule | \$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 2025

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

Charred Cabbage and 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.

CATERING PACKAGE 2025

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, Walldorf 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 2025

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 2025

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.

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

