

NITA LAKE LODGE

Wedding Catering Menu

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VG = vegan V = vegetarian GF = gluten free

All items listed are subject to an 18% service charge and applicable taxes.

IN-ROOM CATERING

getting-ready brunch

cheese, charcuterie or vegan mezze platters
\$14 per person

VG GF sliced seasonal fruit platter with minted yogurt
\$8.5 per person

miniature mason jar parfaits
VG GF - chia pudding with berry compote and toasted almonds
V GF - granola with natural yogurt and berry compote
\$6.5 per person

V GF crudités with spiced hummus and ranch dip
\$10 per person

individually wrapped deli style sandwiches
- prosciutto cotto ham with swiss cheese on multigrain, lettuce and rosemary lemon aioli
- chicken salad on sourdough, greens, cucumber and grainy dijon mayo
VG - chickpea and tomato wrap, green hummus, tomato bruschetta, sprouts,
sunflower aioli and basil
\$12 per person

V choice of house-baked cookies, croissants, scones or muffins
\$48 per dozen

V GF chocolate dipped strawberries (seasonal)
\$42 per dozen

V doughnuts
\$66 per dozen

V mini bagels with whipped cream cheese
\$48 per dozen

V no-bake energy balls
\$36 per dozen

VG GF assorted chilled fruit juices
\$4 per person

V GF house sparkling wine
\$58 per bottle

VG GF coffee tea station
\$55 per 10 cups



RECEPTION

hors d'oeuvres

\$59 per dozen, minimum 3 dozen per selection

COLD HORS D'OEUVRES

- V tomatoes & burrata - oven dried tomatoes, compressed cucumber, focaccia crisp, pesto aioli
 - GF prawn cocktail skewers - smashed avocado, cocktail sauce, crispy tortilla shards
 - GF brant lake wagyu - cornichon, confit mushroom, horseradish aioli, on a crispy potato
 - GF tuna tataki skewers - frisee lettuce, toasted pumpkin seeds, lemon herb aioli
 - VG GF roasted beets - pickled shallots, sunflower seeds, dried cranberries, chimichuri aioli
 - GF duck confit - roasted orange, pickled fennel, watercress on a tarot root crisp
-

HOT HORS D'OEUVRES

- crispy fried chicken & waffle, serrano crema, maple-jalapeno gastrique
 - bacon cheeseburger slider - smashed patty, bacon, tomato, pickle, american cheese & secret sauce
 - V smoked cheddar grilled cheese sandwich with tomato jam
 - GF beef shortrib fingerling - crispy fingerling potato, braised shortrib, caramelized onion, mushroom ragout, gruyere cheese
 - VG GF tempura fried chili garlic broccolini spears with black garlic aioli
 - VG GF green chickpea meatballs - spicy marinara sauce & vegan goat cheeze
-

Chef's recommendation:

3-4 pieces per person = short reception, dinner to follow immediately after

4-6 pieces per person = longer reception, dinner to follow a little later

6-10 pieces per person = heavy reception or light dinner



RECEPTION

grazing boards

The Nita Lake Lodge Grazing Board

\$750 per board, for groups of 30

Our definition of a perfect spread. An epic display of a variety of craft cheeses and meats. Accompanied by pickled vegetables, fresh fruit, berries, crudites, antipasti, house baked breads and dips. Displayed on a Whistler spalted alder plank created by a local artist.

- V cheese board
artisanal selection of cheeses, fresh fruit, pickled vegetables, and house baked breads
\$14 per person

- charcuterie board
artisanal selection of cured meats, pickled vegetables, mustards, and house baked breads
\$14 per person

- VG mezze platter
house baked flatbread, baba ghanoush, garlic dip, green chickpea hummus and olives
\$10 per person

- GF BC fresh oysters
served on crushed ice in the half shell
accompanied with: house-preserved horseradish, elderflower mignonette, tabasco, lemon wedge
\$59 per dozen, minimum order of 3 dozen

- V GF woodland mushroom risotto station
\$14 per person

- V rigatoni pomodoro pasta station
roasted tomato, basil, extra virgin olive oil, baby bocconcini
\$12 per person



DINNER MENUS

the Nita Lake Lodge plated dinner

3 courses for \$99

one choice starter, entrée and dessert at the noted price
all dinners include coffee + tea
add fresh house baked bread and accompaniments +\$3

for a choice menu with pre-selected guarantees, an additional \$5 per person applies, per selection
assigned seating is required with place cards

STARTER

please select one

- VG roasted tomato soup
pumpkin seed pistou

- V GF roasted mushroom and sunchoke soup
fried sage, pine nuts, truffle & tarragon, crème fraîche

- caesar salad
romaine hearts, bacon crumb, focaccia ribbons, grana padano, roasted garlic dressing,
charred lemon

- V GF kale salad
toasted muesli croutons, feta cheese, dried cranberries, honey mustard vinaigrette

- VG green chickpea falafel
green chickpea hummus, cucumber & radish salad, garlic sauce, pumpkin seeds

- V roasted tomato salad
cucumber, toasted focaccia, peppered goat cheese, tarragon emulsion
+\$3

- V GF beets and burrata
raw, roasted and pickled beets with burrata, chilies and chimichurri
+\$8

- GF smoked salmon carpaccio
lemon crème fraîche, cornichon, pickled red onions, fresh dill, crispy tarot chips
+\$5

- GF prawn cocktail
seaweed and sea asparagus salad, cocktail sauce, smashed avocado
+\$8



DINNER MENUS

the Nita Lake Lodge plated dinner

ENTRÉES

PROTEIN

please select one

- GF rossdown chicken breast with roasted mushrooms and brandied peppercorn sauce
- GF roasted kuterra salmon with a leek, tomato and white wine ragout
- GF braised certified angus beef short rib with caramelized onions and pinot noir jus
- VG lentil and roasted mushroom rigatoni "bolognese" with crispy kale & sunflower "goat cheeze"
- VG GF confit eggplant with baba ganoush, preserved lemon and smoked olives
- GF 63 acres beef tenderloin with demi glace +\$10
- GF chardonnay prawns, chimichurri pan butter sauce +\$10
- GF haida gwaii albacore tuna with pumpkinseed crust and lemon beurre blanc +\$10
- GF sablefish with miso sake glaze +\$15
- VG GF lions mane mushroom steak with mushroom demi glace

ACCOMPANIMENTS

please select one

- V GF chimichurri mashed potatoes with roasted root vegetables
- VG GF smashed yams with roasted carrots
- V GF truffled mashed potatoes with asparagus
- V GF sundried tomato polenta with charred broccolini

DESSERTS

please select one

- VG GF coconut dark chocolate mousse
- V GF panna cotta with seasonal fruits
- V lemon meringue tart with crushed pinenuts and extra virgin olive oil
- V salted caramel budino with rosemary shortbread
- V GF chocolate coffee mousse dome with raspberry +\$2
- V NY cheesecake; choice of green tea, caramel, chocolate, earl grey, coffee or lemon
- V upgrade to a dessert grazing station +\$3



DINNER MENUS

the Nita Lake Lodge buffet

\$99 per person

minimum of 30 guests
available in Nita Room and Train Station

BREAD

- V assorted house baked bread and butter
-

SOUP

please select one

- V GF roasted mushroom and sunchoke soup - fried sage, pine nuts, truffle & tarragon crème fraîche
 - VG GF tomato medley soup, pumpkin seed pistou
-

SALADS

please select two

caesar salad, romaine hearts, bacon crumb, focaccia crisp, grana padano, roasted garlic dressing, charred lemon

- V GF kale salad, toasted muesli croutons, feta cheese, dried cranberries, honey mustard dressing
 - V roasted tomato salad, cucumber, toasted focaccia, peppered goat cheese, tarragon emulsion
 - V GF beets & burrata - raw, roasted & pickled north arm farm beets dressed with chimichurri and pumpkin seeds +\$5
-

HOT DISHES

please select two

- GF rossdown chicken breast with roasted mushrooms and brandied peppercorn sauce
- GF roasted kuterra salmon with a leek, tomato and white wine ragout
- GF braised certified angus beef short rib with caramelized onions and pinot noir jus
- VG lentil and roasted mushroom rigatoni "bolognese" with crispy kale & sunflower "goat cheeze"
- VG GF roasted eggplant with baba ganoush
- GF chardonnay prawns, chimichurri pan butter sauce +\$10
- GF haida gwaii albacore tuna with pumpkinseed crust and lemon beurre blanc +\$10
- GF gindara sablefish with miso sake glaze +\$15
- GF rack of lamb with baba ganoush and gremolata +\$15



DINNER MENUS

the Nita Lake Lodge buffet

ACCOMPANIMENTS

please select three

- V GF buttermilk mashed potatoes
 - V GF chimichurri mashed potatoes
 - VG GF roasted fingerling potatoes with rosemary & lemon
 - V GF smashed yams with brown sugar and sea salt
 - VG GF roasted north arm farm root vegetable medley
 - VG GF charred chili-garlic broccolini
 - V aged cheddar macaroni and cheese +\$3
 - V truffled macaroni and cheese +\$5
-

DESSERT GRAZING BOARD

please select three

- V GF opera cake, almonds, buttercream, coffee
 - V GF matcha tiramisu, mascarpone
 - V NY cheesecake with seasonal fruits
 - VG GF chocolate mousse cake with seasonal fruits
 - V GF lemon tart with torched meringue
 - V chocolate tart with seasonal fruit
 - V GF carrot cake
-

coffee and tea station



DINNER MENUS

children's plated dinner

\$25 per child

STARTER

- v crudités carrot and celery
-

ENTRÉES

please select one

chicken fingers basket with plum sauce, fries and onion rings

- v pasta with tomato sauce and parmesan cheese

kids burger with choice of french fries or crudités

- v pasta with butter and cheese

- v grilled cheese
-

DESSERT

- v GF housemade vanilla ice cream with chocolate sauce
-



LATE NIGHT BITES

shareable snacks

classic cheese or crispy pepperoni flatbreads with ranch dipping sauce
\$23 per flatbread

- V truffled mushroom and pear flatbread
truffled alfredo, roasted mushrooms, pickled pear, gruyere, truffled honey, crispy sage
\$24 per flatbread

- GF chicken wings served with ranch dip
choice of salt and pepper, hot, barbeque or ginger soy
\$18 per one pound basket

- V GF nita nachos
corn chips, monterey jack and cheddar cheese, jalapeños, olives, tomatoes,
scallions, black beans, housemade guacamole, housemade tomato salsa, sour cream, cilantro
\$32 per platter
*vegan nachos available

build your own poutine station
crispy fries and pancetta, golden ears cheese curds, house made gravy
\$10 per person

ICE CREAM SANDWICH STAND

- V variety of handmade ice cream sandwiches and gourmet popsicles
\$6.50 per treat, minimum of two dozen



WEDDING CAKES & DESSERTS

tiered wedding cakes

all pricing is for "naked" style cakes or smooth style with the same flavour on every tier

custom decorated cakes are available for an additional fee

FLAVOURS

red velvet sponge cake with dark ganache, vanilla syrup with dark cherry jam

zesty lemon sponge cake with raspberry mousse, lemon sugar syrup, freshly whipped cream

caramel sponge cake with chocolate ganache, chocolate syrup and maldon salted toffee crunch

chai latte sponge cake with coffee whipped cream, sweet coffee syrup and white chocolate ganache

chocolate sponge cake with dark chocolate ganache, bitter chocolate syrup and chocolate whipped cream

vanilla sponge cake with wild strawberry mousse, vanilla sugar syrup and vanilla bean whipped cream

gluten friendly or vegan cake available upon request



6"

round cake
serves 12 guests
\$105



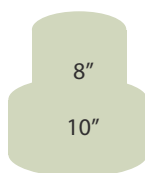
8"

round cake
serves 20 guests
\$155



10"

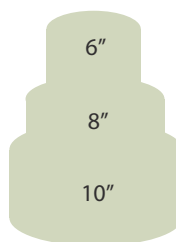
round cake
serves 30 guests
\$185



8"

10"

two tier cake
serves 50 guests
\$290



6"

8"

10"

three tier cake
serves 70 guests
\$385



WEDDING CAKES & DESSERTS

dessert stations and wedding favours

CUPCAKES

- V minimum order of 3 dozen per flavour

cupcakes
\$60 per dozen

FRENCH MACARONS

- V minimum order of 3 dozen per flavour, includes stand

DOUGHNUTS

- V minimum order of 2 dozen per flavour, does not include a stand

doughnuts (flavour examples: chocolate dipped, salted caramel, classic powdered sugar)
\$66 per dozen

BRING YOUR OWN CAKE

All outside cakes must be approved by the Events Manager prior to the event and must come from a licensed vendor, with no exceptions. Outside vendor waiver form will be required. Fee includes cake cutting and plating, flatware, napkins, table maintenance and clean up.

cake cutting
\$4 per person

WEDDING FAVOURS

individually boxed

- V beta5 chocolate truffles (6pc)
salted caramel
\$12 per box



BEVERAGES

wine

WHITE

evolve spontaneity (blend of riesling, sauvignon blanc and Ortega), BC \$58 per bottle

chronos, sauvignon blanc, BC \$68 per bottle

ex nihilo, pinot gris, BC \$72 per bottle

church & state wines, chardonnay, BC \$76 per bottle

duckhorn vineyards, sauvignon blanc, napa valley \$108 per bottle

ROSE

tight rope, rosé, BC \$64 per bottle

burrowing owl, rosé, BC \$80 per bottle

whispering angel côtes de provence, rosé france \$100 per bottle

RED

evolve momento (blend of merlot, cabernet franc and syrah), BC \$58 per bottle

chronos, merlot, BC \$68 per bottle

ramification, pinot noir, BC \$72 per bottle

chaberton estates, cabernet sauvignon, BC \$76 per bottle

burrowing owl, athene (blend of syrah and cabernet sauvignon), BC \$104 per bottle

SPARKLING

evolve effervescence (chardonnay and pinot blanc), BC \$68 per bottle

stellar's jay, songbird pinnacle brut, BC \$72 per bottle

stellar's jay, sparkling rosé, BC \$72 per bottle

niche, small batch bubbles, BC \$80 per bottle

veuve clicquot, yellow label, france \$195 per bottle

NON-ALCOHOLIC

non-alcoholic sparkling apple, \$30 per bottle

please speak to the events manager for our current extensive wine list

any specially requested beverages are not guaranteed and can take up to 60 days to arrive



BEVERAGES

host and cash bar

host bar prices are subject to provincial 10% liquor sales tax, 5% gst and 18% service charge
cash bar prices are inclusive of PST and GST and are exclusive of service charge

should consumption be less than \$450.00 per bar, a bartender charge of \$45.00 per hour
for a minimum of 4 hours will apply

nita lake lodge highly recommends putting a restriction of no doubles on a host bar
As a hotel standard we do not allow shots to be served during banquet events

BAR

deluxe brand liquor:

a selection of gin, vodka, rum, whiskey, bourbon and tequila

host: \$8.5 per 1oz drink

cash: \$9.5 per 1oz drink

domestic beer:

a selection of BC craft beer in tall cans

host: \$9.75 per can

cash: \$11.5 per can

featured house wines: evolve spontaneity, BC and evolve momento, BC

host: \$58 per bottle

cash: \$13.50 per glass

a selection of sparkling water, juice and sodas

host: \$4 per glass

cash: \$5 per glass



BEVERAGES

creative beverages

NITA CLASSIC COCKTAILS (2oz)

minimum order of 20 per cocktail, not available for a cash bar

aperol spritz, \$16 per glass

negroni, \$16 per glass

blonde negroni, \$18 per glass

old fashioned, \$16 per glass

lime margarita, \$16 per glass

sangria, choice of white, pink or red, \$14 per glass

NITA NON-ALCOHOLIC COCKTAILS

minimum order of 20 per cocktail, not available for a cash bar

virgin paloma, \$8 per glass

virgin moscow mule, \$8 per glass

HOT BEVERAGES

approximately 10 drinks per pot

coffee station - caffeinated, decaffeinated, selection of teas, \$55 per pot

hot apple cider, \$45 per pot

mulled wine, \$120 per pot

hot chocolate, \$55 per pot

add baileys, \$8 per 1oz



OTHER

menu tastings

If you are interested in a menu tasting, we recommend booking an appointment approximately 3-6 months prior to your event date, menu tasting reservations are booked for 3pm. All tastings are arranged through the Events Manager. The goal is to recreate the ambiance of your event during an intimate dinner in the lakeside restaurant. During the tasting you will have an opportunity to meet with the Events Manager and Banquet Chef to discuss the menu.

SELECT YOUR OWN MENU

please select from the catering menu at least 10 days prior to the tasting
menu tastings are served as a full size, three course meal

PRICING

the price of the tasting is equivalent to the price indicated per person in the catering menu, plus a \$200 chef fee

WINE PAIRINGS

we are pleased to offer complimentary 1oz wine tasters to accompany your dinner and help guide your selection for your special event

WEDDING CAKE TASTING

cupcake, \$12 each



OTHER

post-wedding brunch

\$44 per person

minimum of 20 guests
all breakfasts include coffee and tea

- V assorted muffins and pastries
 - VG GF sliced seasonal fruit platter
 - V GF add: build your own yogurt parfait station +\$10
-

EGGS

please select one

- V GF buttered scrambled eggs
 - V GF baked egg frittata with herbs
 - VG GF vegan tofu scramble
 - eggs benedict with prosciutto and hollandaise +\$4
 - eggs, bacon and cheese nita muffin +\$2
-

HOT DISHES

please select three

- GF smoked bacon
- classic breakfast sausage
- turkey sausage
- VG GF vegan sausage with peppers and spinach
- VG GF roasted tomatoes
- VG GF sautéed button mushrooms
- V GF home style potatoes, fresh herbs
- V GF home style potatoes, sautéed kale, squash, mushrooms, tomatoes, herbs +\$2 per person



OTHER

Blackcomb Rehearsal dinner menu

\$79 per person

minimum of 10 guests

all items listed below are included and will be served on platters for everyone to share
listed items change seasonally

GRAZING BOARD

NITA LAKE CHARCUTERIE AND CHEESE 3 types of BC made meats and cheeses with housemade pickles, chutney, olives & selection of housemade breads and crackers
cheese only or vegan cheeze available upon request

SALAD PLATTERS

- GF SEARED ORGANIC OCEAN'S HAIDACORE™ TUNA SALAD local albacore tuna, citrus & frisée salad, radish, scallions, serrano chillies, sweet soy, taro crisps

 - V GF CURE SALAD living lettuce, winter kale, cucumber, cherry tomatoes, spiced yams, Golden Ears feta cheese, pumpkin seeds, dried cranberries, honey mustard dressing, crispy fried avocado
-

ENTREE PLATTERS

- GF ROASTED CHICKEN peppercorn sauce, charred broccolini, herbed fingerlings

 - V TRUFFLED MUSHROOM & PEAR FLATBREAD truffled alfredo, roasted mushrooms, pickled pear, gruyère, truffled honey, crispy sage
-

DESSERT

- V CHEF'S SEASONAL PLATED DESSERT



OTHER

Whistler Rehearsal dinner menu

\$99 per person

minimum of 10 guests

all items listed below are included and will be served on platters for everyone to share
listed items change seasonally

AMUSE-BOUCHE

daily farm to table amuse bouche

APPETIZER PLATTERS

- GF PRAWN COCKTAIL, seaweed + sea asparagus salad, tomato gin cocktail sauce lemon chutney
 - VG GF LIVING SALAD, harvested to order - falafel, spiced yams, gold cherry tomatoes, pomegranate, white balsamic dressing
 - GF TUNA NIÇOISE, albacore tuna, tomatoes, fingerling potatoes, snap peas, smoked olive tapenade, 63 degree egg, truffle + herb aioli
-

ENTREE PLATTERS

please select two entree platters

- GF FILET MIGNON, truffled mashed potatoes, roasted root vegetables, chimichurri, red wine jus
 - GF MAPLE GLAZED ROAST SALMON, preserved lemon, tuscan bean salad, grilled asparagus, lemon beurre blanc
 - GF CHICKEN SUPREME, roasted fingerling potatoes, grilled broccolini, leek + tomato chutney
 - VG VEGAN RIGATONI "BOLOGNESE", lentil + roasted mushroom ragout, mini san marzanos, crispy kale, pine nuts, sunflower "ricotta"
-

DESSERT

- V CHEF'S SEASONAL PLATED DESSERT



OTHER

wedding additions

OUTDOOR PATIO HEATERS

portable patio heaters available

\$50 per heater

INTIMATE OUTDOOR FIRE PIT

let your guests cozy up next to our outdoor fire pit with fireside seating outside the Nita Room Foyer

available between 5pm-10pm

\$250 per night

BLANKET PACKAGE

65 grey fleece blankets

\$65 per package

ROOM DROP

allow our team to drop your prepared welcome gift bags into your guest's rooms ahead of their arrival

minimum 48 hours notice required

\$5 per room, additional labor charges apply if assembly required

SCREEN and PROJECTOR

\$150 per day

