

Harrison

HOT SPRINGS RESORT

CATERING MENUS

2023





TOASTY CONTINENTAL BAR

(Minimum of 10 Guests)

Selection of Multigrain, Whole Wheat & White Bread, Bagels
Cream Cheese, Fruit Preserves, Honey,

Yogurt Parfait with Local Granola Fresh Berries

Cinnamon Sticky Buns, In-house Baked Muffins, Danishes & Croissants

Fresh Fruit Salad

Assorted Fruit Juices,

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

22

SASQUATCH BREAKFAST BUFFET

(Minimum of 25 Guests)

Assorted Fruit Juices

Sliced Fresh Fruit, Hot Oatmeal

Cinnamon Sticky Buns, In-house Baked Muffins, Danishes & Croissants,
Sliced Bread for Toasting

Yogurt Parfait with Local Granola Fresh Berries

Waffles, Seasonal Fruit Sauce, Whipped Cream & Breakfast Syrup

Scrambled Eggs, Home-fried Potatoes

Breakfast Sausages & Crispy Bacon

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

28

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)



MIAMI RIVER BUFFET
(Minimum of 20 Guests)

Assorted Fruit Juices
Selection of Muffins, Croissants and Danish
Scrambled Eggs
Home-fried Potatoes
Breakfast Sausages & Crispy Bacon
Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

26.

SANDY COVE BUFFET
(Minimum of 20 Guests)

Assorted Apple, Orange and Grapefruit Juices
Selection of Muffins, Croissants and Danish
Assorted Yogurts and Cereals
Home-fried Potatoes
Eggs Benedict
Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

30.

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PLATED BREAKFAST MENU

Traditional Scrambled Eggs

Scrambled Eggs, Bacon, or Sausage, Home Fried Red Skin Potato's, Oven Roasted Tomato

29.

Classic Eggs Benedict,

With Canadian Back Bacon, Home Fried Red Skin Potato's, Oven Roasted Tomato

31.

Steak and Eggs

Grilled 5oz New York Steak, Scrambled Eggs, Home Fried Red Skin Potato's, Oven Roasted Tomato

38.

Sweet Stack Pancakes

Pancakes with Strawberry Compote, Breakfast Syrup, Bacon

27.

Belgian Waffles

Waffles with Strawberry Compote, Whipped Cream

26.

French Toast

"Nutella" Stuffed, Hazelnut Textures, Caramel Sauce, Whipped Cream

29.

Gluten Free Pancake

Oat Flour Griddle Cakes with Blueberry Compote

29.

Above Plated Breakfast served with Seasonal Fruit Cup

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas & Fruit Juice

Enhance Your Breakfast Experience

Individual Yogurt	3.
Cold Cereals & Milk	4.5
Oatmeal with Cinnamon, Brown Sugar and Raisins	5.
Waffles with Syrup	7.
Add Strawberries & Whipped Cream	4.
French Toast- Two Pieces	6.
Ham and Cheese Croissants	7.
Quiche Lorraine with Green Onions, Bacon, and Swiss	11.5
Spinach & Feta Quiche	11.5
Mini Pastries	4.5
Sticky Buns with Pecans	4.5

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COFFEE BREAKS

Smooth Ride

Assorted Fruit Smoothies, Fruit Display, Individual Yogurt
11.

Cookie Jar Break

Freshly Baked Assorted Cookies
Chocolate Chip, Double Chocolate, or
White Chocolate Macadamia Nut
6.5

Sweet and Salty

Pretzels, Assorted Mini-Chocolate Bars, Popcorn
Chocolate Dipped Biscotti,
9.

Go Nuts

Trail Mix, Granola Bars, Peanuts
9.

Munchie Explosion

Assorted Bag of Chips, Pretzels and Popcorn
5.5

Sliced Assorted Fruit (Serves 10) - \$47/each
Freshly Baked Assortment of Cookies - \$40.00/Dozen
Harrison Signature Granola Bars - \$4.50/each

Beverage

Freshly Brewed Coffee & Assorted Fine Teas - \$4.75 per person
Assorted Happy Planet Smoothies - \$8.00 each
Blended Fresh Fruit Smoothies (in Pitchers)- \$8.00 per person
Orange, Apple, Cranberry & Grapefruit Juices (in bottles) - \$4.50 each
Harrison Logo Bottled Mineral Water - \$4.25 each

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PLATED LUNCH

Menu One

Mushroom Soup with Wild Flower Honey

Maple and Miso Glazed Steelhead Salmon, Carrot Coulis

Lemon Tart, Torched Meringue, Stone Fruit Coulis

31.

Menu Two

San Marzano Tomato Bisque

Roasted Fraser Valley Chicken Breast, Ginger, Citrus Cream

White Chocolate Bomb, Hazelnut Praline

33.5

Menu Three

Arugula, Baby Kale, Shaved Carrots, Asparagus, Tomato Caper Dressing

Roasted Fraser Valley Chicken Breast, Butternut Cream

Chocolate Brownie, Raspberry Coulis

36.

Menu Four

Classic Caesar Salad, Filone Crisps, Smoked Paprika Crumb

New York Steak, Confit Roasted Garlic, Mushrooms, Red Wine Jus

Milk Chocolate Mousse, Carmel Crunch

41.

Meals with Freshly Baked Breads, Roast Potatoes & Fresh Seasonal Vegetables

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

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PLATED LUNCH

The Vegan Plated

Starter

Spring Pea Soup

Or

Clipped Greens, Tomato Caper Dressing

Entrée

Roasted Cauliflower Panisse, Beluga Lentils, Squash, Marinara Sauce

Or

Veggie Meat Balls, Linguine, Tomato Sauce

Or

Polenta Cake, Quinoa & Chickpea Pilaf
Ratatouille, Wilted Arugula, Red Pepper Coulis

Dessert

Chocolate Brownie, Raspberry Coulis

34.

Meals served with Freshly Baked Breads

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

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DEER LAKE HOT LUNCH BUFFET

(Minimum of 25 Guests)

SALADS

(Select Four)

Heritage Greens

Red Bliss Potato Salad, Grainsy Dijon Dressing

Classic Caesar Salad

Roasted Broccoli and Cauliflower Salad, Pesto Vinaigrette

Tomato and Red Onion Salad with Baby Bocconcini, Balsamic Dressing

Greek Orzo Pasta Salad

HOT ENTREES

(Select Two)

Pan Seared Salmon & Pesto Sauce Cream

Gram Marsala Dusted Chicken Breast, Butter Chicken Sauce

Ponzu Beef Sirloin Steaks

Mushroom Ravioli, Spinach and Tomato Sauce,

Fried Tofu & Bok Choy, Citrus Soy Ginger Sauce

Aromatic Rice & Seasonal Vegetables are Included

DESSERT

Assorted Cakes, Pies & Mousse

Sliced Fresh Seasonal Fruit

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

38.

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PIZZA LUNCH BUFFET

(Minimum of 20 Guests)

SALADS

Butternut Squash and Arugula Salad
Classic Caesar Salad
Fresh Tomatoes, Sweet Onions & Fresh Basil

PIZZA

Grilled Chicken, Pesto, Sun-dried Tomatoes & Mozzarella Cheese
Chorizo Sausage, Bell Peppers, Fresh Cilantro & Mozzarella Cheese
Roasted Portabella Mushrooms, Spinach, Olives & Mozzarella Cheese

DESSERT

Assorted Pastries
Fresh Fruit

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

31.

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MAKE YOUR OWN WARM SANDWICH BUFFET

(Minimum of 25 Guests)

SALADS

Red Bliss Potato Salad, Grainy Dijon Dressing
Classic Caesar Salad
Roasted Broccoli and Cauliflower Salad, Pesto Vinaigrette
Tomato and Red Onion Salad with Baby Bocconcini, Balsamic Dressing

WARM SANDWICH INGREDIENTS

A selection of Breads
Butter, Mayonnaise, Mustard, Hummus

Hot Corned Beef
Sliced Grilled Chicken Breast
Falafel

Sauerkraut, Shredded Lettuce, Sliced Tomato, Thin Sliced Red Onion, Pickles
Swiss and Cheddar Cheeses

DESSERT

Fresh Fruit Salad
Assorted New York Style Cheesecakes & Fruit Compote
Chocolate Brownies & Lemon Tarts

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

34.

MAKE YOUR OWN SALAD BUFFET

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(Minimum of 20 Guests)

SALAD BAR

Select two chopped, six ingredients, 3 protein, and two dressings

Chopped

Romaine, Iceberg, Butter Lettuce, Artisan Lettuce, Arugula, Spinach

Ingredients

Hard Boiled Egg, Roasted Beets, Smoked Bacon, Cherry Tomato, Cucumber, Shaved Raw Vegetables, Blue Cheese, Toasted Pecans, Swiss Cheese, Aged Cheddar Cheese, Brioche Croutons, Dried Fruit, Seeds

Protein

Grilled Chicken, Roasted Turkey, Roast Beef, Baby Shrimp, Chorizo Sausage, Smoked Salmon, Salami

Dressing

Italian Dressing
Ranch Dressing
Balsamic Vinaigrette

DESSERT

A selection of Fruit Cups, Mini Fruit Tarts, Dark Chocolate Brownies

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

35.

Plated Dinner By Design

(Minimum 3 Course Selection)

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Soup – Choose 1 (One)

Roasted Butternut Squash Soup, Maple Crème Fraiche	9.
Spring Pea Soup, Citrus Cream ⑤	9.
Caramelized Onion Soup with Sherry, Gruyere Crostini	10.
Wild Mushroom Soup Scented with Wild Flower Honey, Toasted Quinoa	10.
Chicken “Brodo”, with Spinach and Tomato	9.
San Marzano Tomato Soup, Basil Cream	9.5
Beef and Mushroom Broth, Caramelized Vegetables, Barley	9.5

Salad – Choose 1 (One)

Chopped Romaine Leaves, Smoked Paprika Crumb, Caesar Dressing	10.
Arugula & Kale Salad, Bocconcini, Smoked Tomato Caper Dressing, Toasted Quinoa	10.
Heritage Greens, Shaved Vegetables, Citrus Dressing ⑤	9.
Baby Spinach Salad, Chopped Hard Boiled Eggs, Sliced Mushrooms, Prosciutto, Pear Dressing	10.
Taco Salad, Iceberg Lettuce, Black Beans, Roast Yam, Avocado, Lime Cilantro Dressing, Tortilla Crisps ⑤	9.5

Appetizer – Choose 1 (One)

Chilled Prawns, Smoked Tomato and Caper Cocktail Sauce	18.
Trio of Salmon, Candied, Smoked, Saffron Aioli, Clipped Greens, Lemon Dressing	18.
Shaved Beef Carpaccio, Grana Padano, Truffle Oil, Grainsy Dijon, Arugula Pesto	18.
Micro Sliced Beets , Warm Chevre, Sherry Gastrique, Micro Greens	17.
Pickled Wild Mushroom Salad, Chickpea Pesto, Baby Greens ⑤	16.

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Entrée – Select 3 (Three)

(Guests may choose from the entrees selected)

Roasted Chicken Supreme Filled with Ricotta and Spinach, Red wine Jus	36.
Roasted Fraser Valley Chicken Breast, Chimichurri Sauce	36.
Seared Steelhead Filet, Pickled Fennel Salad, Beurre Blanc	37.
Pacific Kuterra Salmon, Sautéed Leeks, Teardrop Tomato, Citrus Butter Sauce	38.
Roast Pork Tenderloin Wrapped in Prosciutto, Apple Cider Jus	37.
New York Steak, Confit Roasted Garlic, Mushrooms, Red Wine Jus	43.
Pan Roasted Filet of Beef Tenderloin, Confit Garlic, Truffle Jus	56.
Sautéed Gnocchi, Grilled King Oyster Mushrooms, Roasted Pepper Cream, Grana Padano	34.
Roasted Cauliflower Panisse, Beluga Lentils, Squash, Marinara sauce (V)	36.
Polenta Cake, Quinoa & Chickpea Pilaf, Ratatouille, Wilted Arugula, Red Pepper Coulis (V)	33.
Roasted Garlic, Garbanzo Bean Puree, Tuscan Kale, Sweet Roasted Pepper and Pickled Mushroom Salad, Lemon Aioli (V)	36.

Dessert – Select 1 (One)

Lemon Tart, Torched Meringue, Stone Fruit Coulis	9.
Raspberry Cheese Cake, Graham Crumb, Berry Coulis	9.5
White Chocolate Bomb, Orange Caramel Sauce, Sponge Toffee, Hazelnut Textures	10.
Bitter Chocolaté Pate, Fluer de Sel, Balsamic, Cherry Gastrique	9.5
Chocolate Brownie, Raspberry Coulis (V)	10.5
Warm Toffee Pudding, Butter Scotch Sauce	10.

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas included

HICKS LAKE DINNER BUFFET

(Minimum of 40 Guests)

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)



BREAD DISPLAY

Assorted Fresh Rolls

SALAD DISPLAY

(Select Five)

Clipped Green Salad, Shaved Radish, Fennel, Young Carrots, Grapefruit Dressing

Spinach, Frisee, Strawberries, Toasted Goat Cheese, Poppy Seed Dressing

Grilled Vegetable Salad with Olive Oil & Balsamic Vinegar

Cold Water Shrimp Salad, soba noodles, Bok Choy, Chili Mango Vinaigrette

Tuscan Kale and Baby Romaine Salad, Lime Aioli, Roasted Garlic Filone Crisps

Dried Cranberry, Almond, Cole slaw, Maple, Apple Cider Dressing

Nicoise Salad, Tuna, Beans, Tomato, Capers, Potato, & Egg, Lemon Thyme Dressing

Vine Ripened Tomato, Cucumber Carpaccio, Bocconcini Filone Chips, Sherry Gastrique

Pesto Orzo Salad, with Roasted Peppers, Pancetta & Tomato Confit

Smoked Potato Salad, Bacon, Scallions, Sour Cream Dressing

PLATTER DISPLAY

(Select Three)

Hot Smoked BC Salmon, Candied Salmon, Poached Salmon, Horseradish Crème Fraîche, Crispy Capers, Crackers

Charcuterie Selection of Cured & Air Dried Meats Marinated Mushrooms, Artichokes, Pickled Vegetables, Horseradish Aioli, Local Honey Mustard,

Wine Poached Clams, Mussels, Citrus Poached Prawns, Shaved Fennel, Saffron Dressing

Grilled Vegetables, Roasted Peppers, Artichokes, Olives, Prosciutto, Bocconcini

HOT ENTREES

(Select Three)

Chicken Saltimbocca Fontina, Prosciutto, Sage, Marsala Jus

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Chicken Forestier, Mushrooms, Pear Onions, Bacon, Rosemary Jus
Roasted Chicken Breast, Smoked Tomato and Mushrooms, Natural Jus
Roasted Ling Cod, Campari Tomato, Leek & Caramelized Fennel Ragout
Lois Lake Steelhead, Pickled Fennel, Celery Root Cream
Braised Beef Short Rib, Stone Fruit Relish, Red Wine Jus
Roast Pork Loin, Cranberry Relish, Bacon Jus
Sautéed Gnocchi, Grilled King Oyster Mushrooms, Roasted Pepper Cream

Complements

(Select Two)

Pan Seared Polenta Cakes
Buttermilk Mashed Potatoes
Roasted Baby Nugget Potatoes
Fresh Market Vegetables
Roasted Root Vegetables

CARVING STATION

(Select One)

Prime Rib, Au Jus (\$5. Additional per person)
Roast Turkey, Turkey Jus and Cranberry Sauce
Baron of Beef, Gourmet Mustards & Horseradish (\$3. Additional per person)
Roasted Ham, Honey & Grainy Mustard Glaze

DESSERT DISPLAY

(Select Three)

Seasonal Fresh Cut Fruit

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Assorted Mousse Cake Squares

Vanilla Panacotta

Selection of Pies

A Selection of Domestic & Imported Cheeses with Dried Fruits and Nuts

Rich Dark Chocolate Mousse

Assorted Cheesecakes

Chocolate Cake

English Trifle Pudding

Toffee Pudding, Caramel Sauce

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

67.

SASQUATCH BBQ DINNER BUFFET
(Minimum of 40 Guests)

Salads

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Taco Salad with Iceberg lettuce, Black Beans, Avocado,
Tomatoes, Cilantro Lime Dressing, Yam and Tortilla Crisps
Classic Caesar Salad, Smoked Paprika Crumb, Filone Crisp
Smoked Potato Salad, Bacon, Green Onions, Sour Cream Dressing

Entrees

(Select Three)

Rhubarb BBQ Chicken Breast
Pulled Pork Shoulder, BlackBerry Jack Daniels BBQ Sauce
BBQ Pork Ribs
BBQ Steelhead Salmon
Smoked Beef Brisket

Brioche Buns, Corn Bread, Chicharrones, Corn on the Cob, In-House Baked Beans are
included

DESSERT DISPLAY

Fresh Seasonal Fruit Platter
Key Lime Cheese Cake, Berry Cobbler, Apple Pie

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

56.

HARRISON RECEPTION MENU

Cold Selections

Smoked Chicken & Cranberry Relish 31/dozen
Grape Tomatoes, Basil, Bocconcini Skewer, Sherry Gastrique 22/dozen
Gougeres Filled with Grilled Veg, Sun dried Tomato Cream 20/dozen

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)



- Potted Smoked Salmon Endive, Tobico 31/dozen
- Ahi Tuna Poke Spoons, Toasted Sesame, Miso Aioli 37/dozen
- Grissini Bread Sticks Wrapped with Prosciutto 22/dozen
- Tomato Bruschetta Crostini 20/dozen
- Chilled Prawn Skewer, Chimichurri Pesto 31/dozen
- Strawberry & Peppered Boursin Cream Cheese 20/dozen
- Tuna Tataki, Togarashi, Miso, Grilled Asparagus 39/dozen
- Smoked Duck Breast, Apple Hazelnut Relish 31/dozen
- Spice Rubbed Shrimp, Tomato Jam, Lemon Gelée, and Horseradish Aioli 31/dozen

Warm Selections

- Mini Quiche with Boursin, Wild Mushroom, and Leeks 23/dozen
- Chorizo and Bocconcini Pizzetta 25/dozen
- Forest Mushrooms Vol-au-Vent with Brie 25/dozen
- Grilled Chicken Satay, Lime, Garlic Aioli 30/dozen
- Shawarma Spiced Chicken Bite 33/dozen
- Coconut Crusted Prawns, Sweet Chilli Dipping Sauce 31/dozen
- Maple and Black Pepper Glazed Beef Tenderloin Skewers 39/dozen
- Vegetable Spring Rolls, Plum Sauce 20/dozen
- Panko Crusted Beef Short Rib, Chevre Potato Cakes 31/dozen

Platters

- Fresh Vegetable Crudités & Sundried Tomatoes Chive Dip 4.5/per person
- Fresh Seasonal Fruit, Strawberries & Chocolate Sauce 5.5/per person
- Selection of Local and Imported Cheeses, Dried Fruit & Crackers 9/per person

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Chacuterie Selection, Antipasto Display of Fine Italian Meats, Cheeses 10/per person

Carving Stations

Slow Roast Prime Rib, Red, Wine Jus 725/Serves 65

Baked Ham, Caramelized Apple Jus 395/Serves 50

Roasted Fraser Valley Turkey Breast & Gravy 420/Serves 30

Roasted Leg of Lamb, Grainy Dijon Mustard 450/Serves 50

All Carving items include Appropriate Condiments

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BANQUET BAR PRICES

	HOST PRICE	CASH PRICE
DOMESTIC BEER	\$ 6.25	\$ 8.50
IMPORT BEER	\$ 7.20	\$ 9.75
NON ALCOHOLIC BEER	\$ 5.25	\$ 6.50
HOUSE WINE	\$ 6.25	\$ 8.50
HIGHBALLS	\$ 6.25	\$ 8.50
PREMIUM HIGHBALLS	\$ 7.35	\$ 10.00
COOLERS & CIDERS	\$ 7.00	\$ 9.50
LIQUEURS	\$ 8.10	\$ 11.00
POP, JUICE & WATER	\$ 3.25	\$ 4.00

Hosted Bars are subject to 18% Gratuity, 10% Liquor Tax and 5% GST.

Cash Bars are inclusive of service charge and taxes.

Bartender labour charge of \$40.00 per hour (minimum 4 hours) will apply to functions with less than \$400.00 net bar sales.

Wine List

Sparkling Wine

<i>Brut- Stellar's Jay (CAN)</i>	\$52.00
<i>Prosecco-Ruffino (ITA)</i>	\$48.00
<i>Yellowglen-Pink (AUS)</i>	\$38.00

White Wine

<i>Chardonnay-See Ya Later (BC)</i>	\$48.00
<i>Chardonnay-Mondavi Woodbridge (USA)</i>	\$40.00
<i>House White- Harrison Resort (BC)</i>	\$42.00
<i>Pinot Grigio-Graffigna (ARG)</i>	\$42.00
<i>Pinot Gris-See Ya Later Ranch (BC)</i>	\$43.00
<i>Riesling-Quails Gate (BC)</i>	\$45.00
<i>Sauvignon Blanc- Kim Crawford (NWZ)</i>	\$55.00
<i>Sauvignon Blanc-Sumac Ridge (BC)</i>	\$38.00

Red Wine

<i>Cabernet Sauvignon-Inniskillin (BC)</i>	\$38.00
<i>Cabernet Merlot-Sumac Ridge</i>	\$42.00
<i>House Red -Harrison Resort(BC)</i>	\$42.00
<i>Malbec-Finca Los Primos (ARG)</i>	\$42.00
<i>Merlot –Burrowing Owl (BC)</i>	\$58.00
<i>Merlot-Mondavi Woodbridge (USA)</i>	\$44.00
<i>Pinot Noir-See Ya Later (BC)</i>	\$46.00
<i>Shiraz-Lindemans Bin 50 (AUS)</i>	\$40.00

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