



Fall & Winter 2025/26 Menu Package



Clarion Hotel and Conference Centre
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A proud and passionate supporter of BC food and farming recognized by Buy Local. Eat Natural



Clarion Hotel and Conference Centre

As we welcome you,

You will find the Clarion Hotel and Conference Centre in Abbotsford is everything you are searching for; from our sophisticated Grand Pinnacle Ballroom and professional Culinary Team working in their state-of-the-art kitchen, to the Hotel Guest Rooms, where your comfort and accessibility take top priority. With you as our focus, we are dedicated to nurturing an experience for you where positive memories are created and treasured.



The Clarion Hotel and Conference Centre understands that you want to make your business meeting a success and your special event memorable. That is why we provide you with one-on-one personal assistance with an experienced coordinator to help you from inception, to plan, manage and execute your event. We boast over 25,000 square feet of meeting, theatre, and exhibition space that can break into eight separate meeting rooms or accommodate up to 500 guests for dinner in our 6,200 square foot Grand Pinnacle Ballroom. We can also provide the latest sound and video service technology and onsite audio visual support.



Executive Chef, Jonathan Stewart, along with his culinary team have collectively prepared the following menu options. Your selection will be prepared specifically for your event using only the best quality ingredients and fresh, local product. If you don't find what you are looking for, or would like to theme your meal to your event, just inform your catering representative and we'll work with you and the culinary team to create exactly what you are looking for.



Kindly,
Clarion Hotel & Conference Centre Team



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Beverages and Snacks

HOT BEVERAGES

Coffee Service: Includes freshly brewed regular and decaffeinated coffee (min. 10 guests)	5.25 per person
Selection of traditional and herbal teas (on consumption)	5.25 per person
Hot chocolate (on consumption, min. 10 guests)	5.25 per person

COLD BEVERAGES

Non-alcoholic fruit punch (one gallon serves 25 glasses ~ min. 2 gallons)	48 per gallon
Assorted soft drinks and water (based on consumption)	3.75 each
Assorted bottled juices (based on consumption)	5.25 each
Fresh juice by the pitcher (52oz) Orange, grapefruit, apple or cranberry	33 per pitcher
Lemonade or sweetened ice tea	30 per pitcher
Sparkling mineral water (based on consumption)	6 each
Fresh fruit and berry smoothie	38 per pitcher
Whole, skim, 2% or chocolate milk	33 per pitcher
Individual whole, skim, 2% or chocolate milk	4.50 each
Happy planet Protein milk shakes	7.50 each

FROM THE BAKERY

Assorted Muffins, Croissants and Danish Pastries	40 per doz
Freshly Baked Cinnamon Rolls with vanilla glaze	40 per doz
Bagels with plain or herb cream cheese	40 per doz
Assorted Seasonal Scones	40 per doz
Assorted Loaf Slices	40 per doz
Assorted Gourmet Cookies	36 per doz
Assorted Dessert Squares	36 per doz
Assorted Donuts	40 per doz
In house made Sausage Rolls (minimum 10pc)	6.50 each
Savory Croissants (Ham & Cheese or spinach & feta) assorted mustard (minimum 10pc)	6.50 each
Assorted Finger Sandwiches (Chef's selection, based on 3 per person, minimum 10)	8 per person

FRESH FRUIT

Fresh whole fruit (min. 10 pieces)	2.75 per piece
Fruit skewer with yogurt dip (min. 10 pieces)	4.50 per piece
Fresh seasonal sliced fruit and berries (minimum 10)	8 per person

FROM THE SWEET SHOP

Ice cream and frozen fruit bars	6.25 each
Flavored popcorn (or plain)	11 per basket
Chocolate dipped strawberries	38 per doz

SNACKS

Spinach and onion dip with fresh artisan bread (serves 15)	44
Humus and garlic yogurt dip with pita chips (serves 15)	44
Farm house cheese fondue with artisan bread and fresh fruit (serves 15)	70
Fresh field tomato salsa with corn chips (serves 15)	40
Pacific shrimp and sweet corn salsa with corn chips (serves 15)	44
Party mix (serves 15)	20
Potato chips (serves 15)	18
Mini pretzels (serves 15)	18
Deluxe roasted nuts (serves 15)	20

Themed Breaks

ICE CREAM & MILKSHAKE BREAK

Assorted local ice cream
Regular and waffle cones
Sprinkles, peanuts, assorted candy
Chef choice of milkshake

19 per person
Minimum 20 people

ENERGY BREAK

Trail mix
House made granola bars
Seasonal fruit smoothie
Fresh whole fruit
Crudit  cups

19 per person
Minimum 20 people

MILK & COOKIE BREAK

Iced jugs of milk, chocolate milk, almond milk
Double chocolate cookie
Mini chocolate chip cookies
Oatmeal cookies
Oreo cookies

19 per person
Minimum 20 people

SALTY SWEET BREAK

Potato chips, mini pretzels
Buttered popcorn
Chocolate covered fruit
Cupcakes
House-made lemonade

19 per person
Minimum 20 people



All prices subject to gratuity and GST.

Breakfast Buffets

THE CONTINENTAL

Fresh orange and cranberry juice
Seasonal fruit and berries
Assorted Muffins, Croissants, Danish pastries,
Sweet butter and Okanagan fruit preserves
Freshly brewed coffee and tea

24.50 per person
Minimum 10 person per order

THE DELUXE CONTINENTAL

Fresh orange and cranberry juice
Seasonal fruit and berries
Assorted flavored yogurt
Assorted Muffins, Croissants, Danish pastries, Pain Au Chocolate,
Sweet butter and Okanagan fruit preserves
Bagels with cream cheese, toast station
Freshly brewed coffee and tea

26.50 per person
Minimum 10 person per order

A HEALTHY START

Fresh orange and cranberry juice
Assorted Healthy Muffins, Croissants and Danish pastries,
Sweet butter and Okanagan fruit preserves
Selection of granola, cereal and muesli with assorted milks
Seasonal fruit and berries
Assorted low fat flavored yogurt
Cottage cheese
Boiled eggs
Freshly brewed coffee and tea

27.50 per person
Minimum 10 person per order



THE FRASER VALLEY SUNRISE

Fresh orange and cranberry juice
Seasonal fruit and berries
Assorted flavored yogurt & granola
Scrambled farm-fresh eggs **GF**
Hickory smoked bacon **GF**

In-house made country sausage **OR**
Local sliced ham **GF**

Pan-fried local potatoes with onions and fresh herbs **GF OR**
Potato rissole with chipotle aioli and feta cheese **GF**

Grilled tomato with balsamic reduction **GF, DF**
Assorted muffins, croissants and Danish pastries,
Sweet butter and Okanagan fruit preserves

Freshly brewed coffee and tea

36 per person
Minimum 20 person per order

THE OKANAGAN

Fresh orange and cranberry juice
Seasonal fruit and berries
Assorted flavored yogurt & granola
Eggs Benedict with local ham
Hickory smoked bacon **GF**

In-house made country sausage **OR**
Local sliced ham **GF, DF**

Scrambled farm-fresh eggs **GF**
Fraser Valley berry pancakes with whipping
cream and syrup

Cracked pepper and sweet basil crusted tomatoes **GF, DF**

Pan-fried local potatoes with onions and herbs **GF OR**
Potato rissole with chipotle aioli and feta cheese **GF**

Assorted muffins, croissants and Danish pastries,
Sweet butter and Okanagan fruit preserves

Freshly brewed coffee and tea

40 per person
Minimum 20 person per order

All prices subject to gratuity and GST.

Plated Breakfasts

THE SUMMIT

Fresh orange juice
Basket of assorted Muffins, Croissants,
Danish pastries, Pain Au Chocolate,
Sweet butter and Okanagan fruit preserves
Fresh fruit and yogurt parfait
Scrambled farm fresh eggs
Hickory smoked bacon
In house made sausage
Oven roasted tomato

Pan-fried local potatoes with onions and fresh herbs **OR**
Potato rissole with chipotle aioli and feta cheese

Freshly brewed coffee and tea

35 per person

Minimum 20 person per order

THE DELAIR

Fresh orange juice
Basket of assorted Muffins, Croissants,
Danish pastries, Pain Au Chocolate
Sweet butter and Okanagan fruit preserves
Fresh fruit and yogurt parfait

Local ham & aged cheddar frittata **OR**
Spinach & roasted pepper with goat cheese

Potato leek rösti
Oven roasted tomato gratin
Buttered asparagus
Hollandaise

Freshly brewed coffee and tea

39 per person

Minimum 20 person per order

THE PINNACLE

Fresh orange juice
Basket of assorted Muffins, Croissants, Danish
pastries, Pain Au Chocolate
Sweet butter and Okanagan fruit preserves
Fresh fruit and yogurt parfait

Choice of one:

Sirloin steak and eggs **OR**
Your choice of eggs benedict

Country ham
Smoked salmon
West Coast seafood
Béarnaise hollandaise sauce

Pan-fried local potatoes with onions and fresh herbs **OR**
Potato rissole with chipotle aioli and feta cheese

Country sausage
Hickory smoked bacon
Basil crusted grilled tomato

Freshly brewed coffee and tea

41 per person

Minimum 20 person per order



All prices subject to gratuity and GST.

Breakfast Accompaniments

Assorted individual low-fat fruit yogurts	3 each
Selection of cold cereals with assorted milks	4 each
Hot oatmeal with flax seed, brown sugar and milk, assorted dried fruit and nuts	5 per person
Homemade granola or muesli	4 per person
Scrambled eggs	5 per person
Eggs benedict (cottage ham and homemade hollandaise sauce ~ one egg)	6 each
Eggs Florentine (spinach and homemade hollandaise sauce ~ one egg)	6 each
Eggs BC (smoked salmon, shrimp and homemade hollandaise sauce ~ one egg)	8 each
West Coast seafood Benedict (Dungeness crab and cold water shrimp)	9 each
Classic malted waffles (local berry compote, syrup and sweet butter ~ 2 pieces)	5 each
Abbotsford very berry pancakes (local berry compote, syrup and whipping cream ~ 2 pieces)	5 each
Abbotsford very berry French toast (house made sweet bread with local berry compote, syrup and whipping cream (2 pieces)	5 each
Hard boiled eggs cold (minimum 1 dozen)	20 doz
Country style bacon (2 pieces)	5 each
House made sausages (2 links)	5 each



BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Working Lunch Buffets

HIGHWAY #1 EXPRESS LUNCH

Handpicked seasonal greens, Dijon & caramelized shallot Sherry vinaigrette **GF, Vegan**
 Thai peanut & lemon grass dressing **DF, GF**

Soup of the day
 Chef's choice gourmet sandwiches (3 varieties)
 Assorted gourmet cookies

Freshly brewed coffee and tea

33 per person
 Minimum 10 person per order

HOGAN PARK DELI SOUP & SANDWICH STATION

Soups (Choice of One)

Chicken soup with orzo and garden vegetables **DF**
 Carrot and coriander soup **GF, Vegan**
 Roasted tomato and basil soup **GF, Vegan**
 Spring pea soup with Chilliwack ham **DF, GF**
 Local mushroom soup with spring onions and double smoked bacon
 German potato and leek soup with house cured bacon **DF, GF**
 Curry lentil, with chicken **DF, GF**
 Italian minestrone soup
 Beef barley soup **DF**
 Roasted yam and coconut soup with green chilies **GF, Vegan**

Salads (Choice of 3)

Handpicked seasonal greens, Dijon & caramelized shallot Sherry vinaigrette **GF, Vegan**
 Thai peanut & lemon grass dressing **DF, GF**
 Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano,
 sour dough croutons
 Late season greens, pickled golden beets, figs, local goat cheese,
 smoked almonds, dried cranberries, fig & rosemary vinaigrette **GF**
 Kale & cabbage slaw, roasted pumpkin, jalapeno, candied pumpkin seeds,
 sweet & sour onions, spiced pumpkin maple vinaigrette **GF, Vegan**
 Mexican heirloom tomato & cucumber salad, cilantro, fresh chilis, red onion,
 cotija, avocado crème, Tajin, lime Mulato dressing **GF**
 Roasted yam & Bok choy salad, green onion, edamame, fried garlic, sesame,
 pickled ginger, soya mirin dressing **GF, Vegan**
 Ancient grain salad, celery, roasted pears, dried apples, parsley, toasted walnuts,
 smoked gouda crisps, cider vinaigrette **GF**
 Masala roasted carrot salad, ginger, green chilies, cilantro, crispy chickpeas,
 mint chutney, chili yogurt **GF**
 Roasted antipasto salad, peppers, zucchini, eggplant, tomato, Castelvetro
 olives, focaccia croutons, genoa salami, shaved parmesan, red wine dressing

Continued

Sandwiches (Choice of Four)

Shaved roast beef, pickled gherkins, horseradish mayonnaise, lettuce, aged
 cheddar, Brioche roll
 Black forest ham, sweet dills, grainy mustard mayonnaise, Swiss cheese,
 potato chive bun
 Shaved breast of turkey, rosemary cranberry mayonnaise, caramelized onion
 chutney, Havarti, multigrain croissant
 Grilled chicken, chimichurri mayonnaise, tomato, sprouts, lettuce,
 herb cream cheese, Sourdough bread
 Deli style Dagwood sandwich, mustard, herb mayonnaise, tomato, lettuce, banana
 peppers, Italian baguette
 Cold water Shrimp, roasted jalapeno mayonnaise, guacamole, tomato, shaved
 cabbage, lime dressing, Brioche roll
 Tandoori chicken croissant, tomato, cucumber, sprouts, cilantro mayonnaise
 Hoisin chili beef noodle wrap, green onion, roasted peppers, cilantro,
 siracha aioli
 Blackened chicken Caesar wrap, parmesan cheese, lemon pepper crouton, sautéed
 peppers and onions
 Slow Roasted pork shoulder, jalapeno mayonnaise, spicy Havarti, shaved cabbage,
 Carolina glaze, Potato chive bun
 Greek style vegetable wrap, tzatziki, local feta, kalamata olives
 Roasted vegetable wrap, coconut chutney, fried panner, spinach,
 pickled mango mayonnaise
 Tuscan Grilled vegetable sandwich, peppers, zucchini, oven dried tomato cream
 cheese, basil green olive aioli, herb focaccia bun

Desserts

Seasonal fruit and berry display
 And choice of:
 Assorted tarts and pies **OR** Assorted dessert squares **OR** Assorted gourmet cookies
 Freshly brewed coffee and tea included

35.50 per person
 Minimum 10 person per order

All prices subject to gratuity and GST.

Working Lunch Buffets

BUILD YOUR OWN SANDWICHES

Salads (Choice of 3)

Handpicked seasonal greens, Dijon & caramelized shallot Sherry vinaigrette **GF, Vegan** Thai peanut & lemon grass dressing **DF, GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Late season greens, pickled golden beets, figs, local goat cheese, smoked almonds, dried cranberries, fig & rosemary vinaigrette **GF**

Kale & cabbage slaw, roasted pumpkin, jalapeno, candied pumpkin seeds, sweet & sour onions, spiced pumpkin maple vinaigrette **GF, Vegan**

Mexican heirloom tomato & cucumber salad, cilantro, fresh chilis, red onion, cotija, avocado crème, Tajin, lime Mulato dressing **GF**

Roasted yam & Bok choy salad, green onion, edamame, fried garlic, sesame, pickled ginger, soya mirin dressing **GF, Vegan**

Ancient grain salad, celery, roasted pears, dried apples, parsley, toasted walnuts, smoked gouda crisps, cider vinaigrette **GF**

Masala roasted carrot salad, ginger, green chilies, cilantro, crispy chickpeas, mint chutney, chili yogurt **GF**

Roasted antipasto salad, peppers, zucchini, eggplant, tomato, Castelvetrano olives, focaccia croutons, genoa salami, shaved parmesan, red wine dressing

Soup (Choice of One)

Chicken soup with orzo and garden vegetables **DF**

Carrot and coriander soup **GF, Vegan**

Roasted tomato and basil soup **GF, Vegan**

Spring pea soup with Chilliwack ham **DF, GF**

Local mushroom soup with spring onions and double smoked bacon

German potato and leek soup with house cured bacon **DF, GF**

Curry lentil, with chicken **DF, GF**

Italian minestrone soup

Beef barley soup **DF**

Roasted yam and coconut soup with green chilies **GF, Vegan**



Build Your Own Sandwiches

Assorted breads, buns & wraps

sliced smoked and cured deli meats

Tuna salad and egg salad

Sliced tomatoes, lettuce, pickles, assorted mayonnaise and mustards

Assorted sliced cheeses

Dessert

Seasonal fruit and berry display

Freshly baked gourmet cookies

Freshly brewed coffee and tea

37.50 per person

Minimum 20 person per order



All prices subject to gratuity and GST.

Hot Lunch Buffets

ITALIAN LUNCH

Toasted garlic bread

Soup (Choice of One)

Minestrone **OR** Potato and kale with Italian sausage **GF**

Salads

Italian greens, tomatoes, olives, pickled pepperoncini,
white balsamic dressing **GF, Vegan**

Classic Caesar salad, house made dressing, shaved
parmesan cheese, lemon pepper croutons

Caprese salad pesto marinated bocconcini cheese, aged balsamic **GF**

Hot Entrees

Meat and cheese lasagna **OR**

Baked Seafood Cannelloni **OR**

Baked Spinach & vegetable tortellini

Tagliatelle with forest mushroom cream sauce, ricotta cheese and
cherry tomatoes

Fire roasted root vegetables **GF**

Dessert

Tuscan tiramisu

Seasonal fruit and berry display

Freshly brewed coffee and tea

41 per person

Minimum 20 person per order

BOMBAY LUNCH

Assorted naan with cucumber raita

Toasted papadums

Salads

Rice and coconut salad with toasted almonds,
chilies and green onion **GF, Vegan**

Kachumber salad, lime and cilantro **GF, Vegan**

Spicy aloo chaat salad **GF, Vegan**

Hot Entrees

Butter chicken with cumin yogurt **GF**

Biryani rice, toasted cashews and raisins **GF**

Seasonal vegetables with coconut and fenugreek curry sauce **GF**

Vegetable samosas, tamarind chutney **DF**

Add soup for an additional \$5 per person

Dessert

Seasonal fruit and berry display

Mango ice cream

Freshly brewed coffee and tea

41 per person

Minimum 20 person per order

GREEK LUNCH

Grilled Greek style pita bread with olive oil and
oregano

Soup

Home style chicken, orzo pasta and vegetables **DF**

Salad

Seasonal greens, Dijon & caramelized shallot Sherry vinaigrette **GF, Vegan**

Thai peanut & lemon grass dressing **GF, DF**

Greek salad, local feta cheese and Kalamata olives **GF**

Baba ghanoush and hummus **GF, Vegan**

Hot Entrees

Chicken **OR** pork souvlaki with tzatziki **GF**

Vegetable moussaka **OR** Spanakopita pie

Grilled vegetables with garlic and olive oil **GF, Vegan**

Saffron raisin rice pilaf **GF**

Dessert

Assorted Baklava

Minted fruit salad

Freshly brewed coffee and tea

41 per person

Minimum 20 person per order



Hot Lunch Buffets

MEXICAN LUNCH

Fresh tortilla chips
Ranchero salsa, sour cream and guacamole

Soup

Roasted corn and chicken with poblano and fried tortillas

Salads

Classic Caesar salad, house made dressing, shaved parmesan cheese, lemon pepper croutons
Three bean, gem tomato, roast chili, cilantro, lime agave dressing **GF, Vegan**
Mexican heirloom tomato & cucumber salad, cilantro, fresh chilis, red onion, cotija, avocado crème, Tajin, lime Mulato dressing **GF**

Hot Entrees

Chicken fajitas with grilled peppers, onions and warm tortillas

OR

Beef taco with shredded lettuce, diced tomato, grated cheese, Salsa, guacamole, sour cream and warm tortillas

Roasted yam, chilies and corn enchiladas with ancho chili tomato sauce, jack cheese, cilantro, and queso fresco **GF**

Refried beans, cheese, chipotle sour cream, Salsa Verde **GF**
Mexican rice, tomato, cumin and cilantro **GF, Vegan**

Dessert

Warm cinnamon sugar churros
Seasonal fruit and berry display
Freshly brewed coffee and tea

41 per person

Minimum 20 person per order



BARBEQUE LUNCH

Local potato chips

Salads

Classic Caesar salad, house made dressing, shaved parmesan cheese, lemon pepper croutons
Country potato salad, red onion, dill pickle, dill mayonnaise dressing **GF**

Hot Entrees

House made Angus beef burgers, grilled marinated chicken breast, House made bratwurst, grilled garden burgers
Assorted Toasted buns, brioche, multigrain and potato buns
sliced cheeses, sliced tomato, lettuce, onion, pickles, BBQ sauce, ketchup, relish, assorted mayonnaise & mustards
Sautéed mushrooms, crispy bacon
Seasoned wedge fries & beer battered onion rings

Add soup for an additional \$5 per person

Dessert

Brownie sundaes, local vanilla ice cream, hot fudge sauce, whipping cream, chopped peanuts
Seasonal fruit and berry display
Freshly brewed coffee and tea

43 per person

Minimum 20 person per order

HOT SANDWICH LUNCH

Potato chips & dip

Salads

Coleslaw, honey mustard dressing **GF**
Three bean, gem tomato, roast chili, cilantro, lime agave dressing **GF, Vegan**
Pasta salad, grilled peppers, zucchini, sundried tomato, pesto dressing aioli dressing

Hot Entrees

Roasted sliced turkey, sage gravy, cranberry sauce **DF**
Sliced roast beef, rosemary jus **DF, GF**
Sautéed peppers and onions
French fries
Assorted sliced cheese, mustards & mayonnaise
Toasted baguette & buns

Add soup for an additional \$5 per person

Dessert

Seasonal fruit and berry display
Assorted fruit pies
Freshly brewed coffee and tea

41 per person

Minimum 20 person per order

Hot Lunch Buffets

PIZZA LUNCH

Salads

Handpicked seasonal greens, Dijon & caramelized shallot Sherry vinaigrette **GF, Vegan** Thai peanut & lemon grass dressing **DF, GF**

Classic Caesar salad, house made dressing, shaved parmesan cheese, lemon pepper croutons

Pasta salad, grilled peppers, zucchini, sundried tomato, pesto dressing aioli dressing

Pizzas

(Choose two)

Margherita

Tomato sauce, roasted tomatoes, bocconcini and basil

Primavera

Tomato sauce, assorted root vegetables, basil and mozzarella cheese

Hawaiian

Tomato sauce, ham, pineapple and mozzarella cheese

Salsiccia

Tomato sauce, spicy sausage, spinach, sundried tomatoes and mozzarella cheese

Cajun

Tomato sauce, grilled breast of chicken, red onion, mozzarella cheese and sour cream

Funghi

Tomato sauce, sautéed BC mushroom, sweet onion, mozzarella cheese

Dessert

Assorted gourmet cookies
Seasonal fruit and berry display
Freshly brewed coffee and tea

41 per person

Minimum 20 person per order

HERITAGE LUNCH

Freshly baked bread rolls

Salads

Handpicked seasonal greens, Dijon & caramelized shallot Sherry vinaigrette **GF, Vegan** Thai peanut & lemon grass dressing **DF, GF**
Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Ancient grain salad, celery, roasted pears, dried apples, parsley, toasted walnuts, smoked gouda crisps, cider vinaigrette **GF**

Roasted yam & Bok choy salad, green onion, edamame, fried garlic, sesame, pickled ginger, soya mirin dressing **GF, Vegan**

Hot Entrees

Pan seared chicken breast with tomato Provençal and white wine oregano pan jus **GF**

Add prawns \$6 per person

Four cheese ravioli with forest mushroom cream sauce, ricotta cheese and cherry tomato

Oven roasted BC nugget potato with fresh herb and extra virgin olive oil **GF, Vegan**

Fresh seasonal vegetables with sweet butter **GF**

Dessert

Assorted tortes, pies and cheesecake
Seasonal fruit and berry display

Freshly brewed coffee and tea included

46 per person

Minimum 20 person per order



BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Plated Lunches

CANNELLONI

Warm country bread

Roasted tomato cream soup, heirloom tomato relish,
avocado mousse

Oyster mushroom cannelloni, ricotta, pancetta,
shaved parmesan, Porcini cream, chive oil

Tiramisu torte, mascarpone cheese mousse, espresso cream

Freshly brewed coffee and tea

39 per person

Minimum 20 person per order

PORK CHOP

Warm country bread

Roasted cauliflower, spiced chick peas,
tomato marsala, cilantro

Brined center cut loin pork chop, potato gratin, white bean &
potato stew, marsala cream, lemon parsley gremolata

Pistachio vanilla cheesecake, Biscoff crust, pear compote

Freshly brewed coffee and tea

42 per person

Minimum 20 person per order

THE MT. BAKER BURGER

Classic Caesar salad, house made dressing,
shaved parmesan, lemon pepper croutons

House made 6oz BC beef patty, brioche bun, roasted
garlic & onion relish, aged cheddar cheese,
double smoked bacon, vine tomato,
rosemary mayonnaise
Sea salt and black pepper Potato wedges

Brownie sundae, Valrhona chocolate sauce

Freshly brewed coffee and tea

40 per person

Minimum 10, Maximum 60 person per order

No substitutions

FRASER VALLEY CHICKEN

Warm country bread

Button mushroom velouté, crème fraiche, chives

Roasted breast of chicken, garlic confit potato puree, glazed
vegetables, lemon caper cream reduction, almond gremolata

Add jumbo tiger prawns \$5

Pistachio vanilla cheesecake, Biscoff crust, pear compote

Freshly brewed coffee and tea

44 per person

Minimum 20 person per order



All prices subject to gratuity and GST.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Plated Lunches

BC WILD COD

Freshly baked bread rolls

Late season greens, pickled beet carpaccio, roasted plums, tempura vegetables, ginger soya dressing

Roasted Pacific cod, unagi glaze, Japanese sweet potato puree, shiitake, dashi, watercress salad

Ube & coconut cream tart, spiced pineapple compote, whipped cream

Freshly brewed coffee and tea

44 per person

Minimum 20 person per order

NEW YORK STEAK & FRIES

Freshly baked bread rolls

French onion soup, sherry, thyme, Swiss cheese crostini

Grilled 6oz New York steak, parmesan rosemary fries, tomato compound butter, chimichurri Jus heirloom tomato salad

Add jumbo tiger prawns \$5

Dark chocolate tart, fresh berries, pistachio anglaise, whipped cream

Freshly brewed coffee and tea

46 per person

Minimum 20 person per order



All prices subject to gratuity and GST.

Served Reception

RECEPTION MENU ONE

Cold Canapés

BC mushroom tapenade, micro rocket, shaved parmesan, basil aioli
 Cannoli, whipped cheese mousse, pickled carrots, herbs
 Pani Puri, spiced potato, chick pea, tamarind, mint chutney **GF, Vegan**
 Shrimp & cucumber salad, dill, cream cheese **GF**

Hot Hors D'Oeuvres

Mini spanakopita, tzatziki sauce
 Nobashi prawns with ponzu sauce **DF**
 Tandoori chicken skewers, chili yogurt mango chutney **GF**
 Sirloin meatballs, brandy peppercorn sauce **GF**

OR

RECEPTION MENU TWO

Cold Canapés

Mini prawn cocktails, smoked tomato relish **GF, DF**
 Vine ripened tomato bruschetta, fresh basil and aged balsamic
 Local goat cheese soufflé, candied pecans and fresh thyme
 Shrimp & cucumber salad, dill, cream cheese **GF**

Hot Hors D'Oeuvres

Vegetarian spring rolls, ginger peach sauce **DF**
 Blue fin tuna Poke bowl, Gochujang glaze **GF**
 Beef satays, Indonesian peanut sauce **GF**
 Mini lamb giro, garlic sauce, tomato salad

31 per person

Minimum 20 person per order

These menu items are passed by servers and are recommended for pre-dinner receptions or as an addition to reception platters or stations.



All prices subject to gratuity and GST.

Served Reception A La Carte

COLD CANAPÉS

Price per dozen

Minimum 3 dozen per selection

Pani Puri, spiced potato, chick pea, tamarind, mint chutney GF, Vegan	39
Rivers Inlet Salmon Tataki, mirin ginger glaze GF, DF	46
Cannoli, whipped cheese mousse, pickled carrots, herbs	40
Ripe melon, small batch prosciutto, fresh basil, aged balsamic GF	40
Mini prawn cocktail, smoked tomato relish GF, DF	46
Vine ripened tomato bruschetta, fresh basil, aged balsamic	39
Local goat cheese soufflé, candied pecans, fresh thyme	39
Parmigiano-Reggiano crisps, local chèvre mouse, spiced walnuts	39
Asian BBQ Yarrow duck pancake	44
Shrimp & cucumber salad, dill, cream cheese GF	46
Chilled lobster salad with pickled cucumber, caviar	48
Smoked salmon, wild rice blini, fresh dill	46
Caprese and Dungeness crab salad with globe basil, 50 year balsamic	48
BC mushroom tapenade, micro rocket, shaved parmesan, basil aioli	39

HOT HORS D'OEUVRES

Price per dozen

Minimum 3 dozen per selection

Vegetarian spring rolls, ginger peach sauce DF	39
Pacific cod and cilantro pakora, coconut chutney	41
Chilliwack braised pork tartlet, caramelized onions	41
Chicken yakitori, teriyaki sauce GF, DF	42
Nobashi prawns with ponzu sauce DF	46
Spiced lamb kofta with pistachios, saffron mint yogurt	46
Sirloin meatballs, brandy peppercorn sauce	39
Vegetable pakora, tamarind chutney	39
Mini spanakopita, tzatziki sauce	39
Chicken or beef satays, Indonesian peanut sauce GF	44
Chicken drumettes, honey garlic sauce GF, DF	42
Tandoori chicken or prawns, cumin yogurt GF	44
Seared Qualicum scallops, cauliflower puree, crisp bacon GF	50
Braised Kobe short rib, star anise jus, toasted hazelnut GF	50
Sirloin sliders, onion marmalade	46
Tempura salmon, wasabi mayonnaise, ponzu DF	46
Seared Bao bun, Korean braised pork, pickled cabbage, gochujang mayonnaise	42
BC forest mushroom, chevre tartlet	39
Mini twice baked potato with chive, white truffle GF	39
Mini Yorkshire puddings with braised beef, roasted garlic jus, horseradish cream	46

Reception Platters

Decorative Platters

Per person price unless stated otherwise. Platters are a minimum order of 10 people unless stated otherwise

Farm fresh crudités, assorted seasonal dip	8
Cheese display with breads, crackers and fresh fruit	10
Local Artisanal cheese display with breads, crackers and fresh fruit (minimum 30)	14
Charcuterie display with assorted mustards	15
Fresh fruit and berry display	8
Antipasto platter with grilled and marinated vegetables, cured Italian meats, olives and fresh breads (minimum 30)	13
Assorted Chefs choice finger sandwiches (three pieces per serving)	8
Assorted dessert squares (two pieces per serving)	6
Cold smoked salmon display with traditional condiments (minimum 20)	18
Gourmet artisan flat breads (choice of one - two pieces per serving) (goat cheese and arugula, caramelized onions and gouda, chicken and smoked tomato, pesto and grilled peppers)	10
Gourmet thin crust 10 inch pizza (fresh tomato sauce and assorted toppings)	30 per pizza
Tiger prawn cocktail tower with traditional condiments (100 pieces)	350
Assorted sushi and maki rolls, wasabi, soy and pickled ginger (5pc) (minimum 30)	14
Canadian crab legs with fresh lemon and traditional condiments	Market Price



Reception Stations

EAST INDIAN STATION

Indian bread and papadum display
Assorted chutney, dips, and pickles
Vegetable and chicken samosas
Pacific cod and cilantro pakoras
Tandoori chicken skewers

21 per person

Minimum 50 person per order

LATE-NIGHT FAST FOOD

Poutine with fresh cheese curds and white truffle gravy
In house made Angus beef sliders with caramelized onions,
aged cheddar and rosemary mayonnaise
Caramel popcorn & roasted peanuts

23 per person

Minimum 50 person per order

D.I.Y. GRILLED CHEESE BAR

Aged cheddar, smoked Gouda, Swiss, Brie,
Crumbled Danish Blue cheese
Assorted pickles and compotes
Sliced prosciutto, and bacon
Hot sauce, house made ketchup and rosemary mayonnaise
Tater tots with feta and green onions

23 per person

Minimum 50 person per order

MEXICAN FIESTA

Fresh warm tortilla chips with house made salsa
and cheese sauce

Grilled chicken taquitos with Salsa Verde

Cinnamon churros with caramel sauce

19 per person

Minimum 50 person per order

GAME NIGHT

Corn tortilla chips with fresh ranchero salsa,
guacamole and sour cream, cheese dip with green chilies

Sirloin sliders, onion marmalade

Spicy chicken drumettes with blue cheese and cilantro dip

Mini corn dogs with old fashion mustard

Roasted peanuts in the shell

Spinach and artichoke dip, fresh sour dough bread

25 per person

Minimum 50 person per order

S'MORE BAR

Toast your own s'mores

Marshmallows to toast

Assorted cookies

Dark and milk chocolate

Coconut and nuts to garnish

Hot chocolate with mini marshmallows

19 per person

Minimum 50 person per order



Deluxe Reception Stations

TASTE OF THE FRASER VALLEY

Abbotsford City Market Display

Assorted cheese and bakery breads
Farm fresh vegetables with seasonal dips
Valley meats and cold cuts

Chilliwack Display

Grilled sweet corn and tomato salsa with fresh corn chips
Slow cooked pulled pork sliders, pickled cabbage slaw
Cedar plank cold smoked salmon
First Nations candied salmon and smoked cod

Mission Display

Gathered forest mushroom and goat cheese tartlets
Seared lamb satay with apricot and tomato chutney
House smoked sausage aged cheddar, red pepper chutney

Maple Ridge Carving Station

Pitt Meadows roasted strip loin, herb crusted
Blueberry merlot jus
Assorted mustards and dollar buns

Harrison Dessert Extravaganza

Dark chocolate fondue with fresh fruit, baked goods
and toasted hazelnuts
Assorted pies and cakes
French pastries

59 per person

Minimum 50 person per order



COAST TO COAST

British Columbia

Fraser Valley crudité display with assorted seasonal dips
BC smoked salmon and cod display
Marinated prawns and scallops
Candied salmon and smoked cod display
Seared BBQ pork bao buns
pickled vegetables
Steamed assorted dim sum

Prairies Station

Alberta beef carving station with dollar buns and
condiments, lavender jus
Roasted chicken drumettes with fireweed honey
Buffalo meatballs with Canadian rye whiskey sauce

Atlantic Station

North Atlantic mini lobster pie
White wine-steamed PEI mussels, fresh
sourdough bread
Seared Blue fine tune, poke cups

Quebec Station

Montreal style bagel chips, assorted dips and spreads
Assorted pâté, terrines and smoked duck
Poutine with white truffle jus and fresh cheese curds

Ontario Station

Kitchener pork sausage roll
Smoked meat Rubin, pickled cabbage, Russin dressing
Niagara grape truffles

Dessert Station

Canadian cheese board with
Artisan breads and crackers
Assorted French pastries and tarts
Dark chocolate fondue with Okanagan fruit

71 per person

Minimum 50 person per order

Reception Station Accompaniments

DIPS AND SALSA

Spinach and onion dip with fresh artisan bread (serves 15)	44
Humus and garlic yogurt dip with pita chips (serves 15)	44
Farm house cheese fondue with artisan bread and fresh fruit (serves 15)	70
Fresh field tomato salsa with corn chips (serves 15)	40
Pacific shrimp and sweet corn salsa with corn chips (serves 15)	44

SNACKS

Party mix (serves 15)	20
Potato chips (serves 15)	18
Mini pretzels (serves 15)	18
Deluxe roasted nuts (serves 15)	20

CHEF ATTENDED CARVING STATIONS

Roast Angus beef	
Dollar buns, traditional condiments Port jus (minimum 50)	13
Roast Angus beef strip loin	
Blue cheese crust with dollar buns, traditional condiments and Port jus (minimum 40)	18
Fraser Valley ham	
Fire weed honey glaze, dollar buns, traditional condiments (serves 50)	11
Chilliwack pork loin	
grainy mustard brandy sauce (serves 50)	10



BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Deluxe Dessert Stations

DESSERT EXTRAVAGANZA

Classic tarts, flans
Freshly baked pies
Assorted cheesecakes, tortes
European gateaux
French pastries
Dark chocolate mousse
Cheese display with artisan breads and crackers
Seasonal fruit and berry display
Freshly brewed coffee and tea

34 per person
Minimum 50 person per order

ADD

CHOCOLATE FOUNTAIN

Your choice of Belgium chocolate
Dark, milk or white
Assorted mini baked goods, cubed fruit
Rice crispy treats and marshmallows

15 per person (with Dessert Extravaganza, minimum 50)
22 per person (on own minimum 50)
Plus \$200 Fountain Rental

CHOCOHOLIC STATION

Dark chocolate torte with sour cherries and sweetened cream
Triple decadence chocolate cake
Assorted brownies and cookies
Chocolate dipped strawberries
Assorted chocolate cheesecakes
White chocolate mousse with fresh berries
Chocolate pot au crème
Milk chocolate fondue with assorted mini baked goods, cubed fruit, rice crispy treats and marshmallows
Mexican Hot chocolate with house made marshmallows
Freshly brewed coffee and tea

38 per person
Minimum 50 person per order



All prices subject to gratuity and GST.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Dinner Buffets

Pacific Rim

Warm Country bread & butter

Salads (Choice of 5)

Handpicked seasonal greens, Dijon & caramelized shallot Sherry vinaigrette **GF, Vegan**
 Thai peanut & lemon grass dressing **DF, GF**
 Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano,
 sour dough croutons
 Late season greens, pickled golden beets, figs, local goat cheese,
 smoked almonds, dried cranberries, fig & rosemary vinaigrette **GF**
 Kale & cabbage slaw, roasted pumpkin, jalapeno, candied pumpkin seeds,
 sweet & sour onions, spiced pumpkin maple vinaigrette **GF, Vegan**
 Mexican heirloom tomato & cucumber salad, cilantro, fresh chilis, red onion,
 cotija, avocado crème, Tajin, lime Mulato dressing **GF**
 Roasted yam & Bok choy salad, green onion, edamame, fried garlic, sesame,
 pickled ginger, soya mirin dressing **GF, Vegan**
 Ancient grain salad, celery, roasted pears, dried apples, parsley, toasted walnuts,
 smoked gouda crisps, cider vinaigrette **GF**
 Masala roasted carrot salad, ginger, green chilies, cilantro, crispy chickpeas,
 mint chutney, chili yogurt **GF**
 Roasted antipasto salad, peppers, zucchini, eggplant, tomato, Castelvetro
 olives, focaccia croutons, genoa salami, shaved parmesan, red wine dressing

Decorated Platters

Stir fry Snow crab, gochujang, ginger, green onion sauce **DF**
 Grilled Prawns, sweet soya, chilies, Thai basil, lemon grass,
 vegetable slaw, peanut dressing **DF**
 Chilled marinated seafood cocktail, lemon tarragon aioli **GF**
 Cedar plank smoked sockeye, spice rub, lime crème fresh **GF**
 Blue fin Tuna carpaccio, radish, horse radish crème fresh,
 arugula, pickled carrot, caviar, taro chips **GF**
 Local and imported artisanal cheeses with crackers
 and fresh fruit
 Farm grown crudités, sesame green onion dip **GF**



Carving

Sea salt and peppercorn crusted Black Angus prime rib, black pepper rosemary Yorkshire pudding, Port wine demi **OR**
 Whole Roasted Black Angus tenderloin, herb & roasted garlic, Port wine demi

Hot Dishes

Pan seared chicken breast, white bean & potato stew, crispy prosciutto, lemon caper cream reduction, olive oil, shaved parmesan **GF OR**
 Smoked Yarrow duck breast, braised shallots, fingerling potatoes, black current gastrique **GF, DF**

Pacific Halibut, pan seared scallops, roasted loin manes, parsnip puree, sautéed spinach & tomato, tarragon cream **GF OR**
 Seared Red spring Salmon, brown butter risotto, chard butternut, chimichurri cream, toasted hazelnuts, micro salad **GF**

Three cheese & garlic confit medallions, Chianti braised beef cheeks, stewed tomato demi cream, shaved Pecorino, micro basil, olive oil **OR**
 Duo Lobster Maccaroni & cheese, Butter poached lobster, langostino, aged cheddar tarragon cream, baked gruyere & parmesan, brioche crumbs

Baked fall vegetable Parmesan, eggplant, zucchini, peppers, squash, basil, pomodoro, bocconcini, arancini **OR**
 Roasted tandoori cauliflower, tomato & ginger curried lentils, tamarind & date chutney, mint yogurt **GF**

Beef tallow roast potatoes, rosemary salt, confit garlic, parmesan black pepper cream **GF OR**
 Mascarpone cheese mashed potatoes, crispy garlic, lemon parsley gremolata, garlic oil **GF OR**
 Lebanese fruit & nut pilaf, assorted dried fruit, toasted almonds, pistachio, cardamon **GF**

Dessert

Warm spiced apple pecan crumble cake, salted caramel, vanilla gelato
 Dirty Chai trifle, Chia spiced crème pâtissière, vanilla cardamon sponge, Kalula cream
 Flourless white chocolate pumpkin cake, pumpkin seed praline ganache
 Cheesecakes, tortes, flans, tarts
 Assorted fruit pies, French tortes
 Seasonal fruit and berries
 Freshly brewed coffee and tea

92 per person

Minimum 75 person per order

All prices subject to gratuity and GST.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Dinner Buffets

Taste Of The Fraser Valley

Warm Country bread & butter

Salads (Choice of 5)

Handpicked seasonal greens, Dijon & caramelized shallot Sherry vinaigrette **GF, Vegan**

Thai peanut & lemon grass dressing **DF, GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Late season greens, pickled golden beets, figs, local goat cheese, smoked almonds, dried cranberries, fig & rosemary vinaigrette **GF**

Kale & cabbage slaw, roasted pumpkin, jalapeno, candied pumpkin seeds, sweet & sour onions, spiced pumpkin maple vinaigrette **GF, Vegan**

Mexican heirloom tomato & cucumber salad, cilantro, fresh chilis, red onion, cotija, avocado crème, Tajin, lime Mulato dressing **GF**

Roasted yam & Bok choy salad, green onion, edamame, fried garlic, sesame, pickled ginger, soya mirin dressing **GF, Vegan**

Ancient grain salad, celery, roasted pears, dried apples, parsley, toasted walnuts, smoked gouda crisps, cider vinaigrette **GF**

Masala roasted carrot salad, ginger, green chilies, cilantro, crispy chickpeas, mint chutney, chili yogurt **GF**

Roasted antipasto salad, peppers, zucchini, eggplant, tomato, Castelvetroano olives, focaccia croutons, genoa salami, shaved parmesan, red wine dressing

Decorated Platters

Charcuterie display with assorted mustards

Local and imported artisanal cheeses with crackers and fresh fruit

Farm grown crudités, sesame green onion dip **GF**



Carving

Roasted Black Angus Striploin, herb & roasted garlic, Port wine demi **DF, GF OR**

Roasted Mexican style Lamb leg, chili lime rub, Pico de gallo, mole jus **DF, GF**

Hot Dishes

Pan seared chicken breast, white bean & potato stew, crispy prosciutto, lemon caper cream reduction, olive oil, shaved parmesan **GF OR**

Grilled pork tenderloin, English aged cheddar roasted corn grits, braised kale smoked pork hocks, ale & onion gravy **GF**

Roast Ling Cod, yam & shishito puree, chard broccolini, tempura shiso leaves, Tenkasu, ginger soya demi **OR**

Seared sockeye. Warm potato salad, smoked salmon cream sauce, lemon dill crème fraîche, potato crisps **GF**

Pappardelle, roasted fall squash, arugula, caramelized onion, roasted pumpkin cream, pumpkin seed pesto, crispy sage, black pepper whipped ricotta **OR**

Calabrese braised pork & Soppressata ragu, tomato, chili, fennel seed rigatoni, basil and Bergamot ricotta

Baked fall vegetable Parmesan, eggplant, zucchini, peppers, squash, basil, pomodoro, bocconcini, arancini **OR**

Roasted tandoori cauliflower, tomato & ginger curried lentils, tamarind & date chutney, mint yogurt **GF**

Beef tallow roast potatoes, rosemary salt, confit garlic, parmesan black pepper cream **GF OR**

Mascarpone cheese mashed potatoes, crispy garlic, lemon parsley gremolata, garlic oil **GF OR**

Lebanese fruit & nut pilaf, assorted dried fruit, toasted almonds, pistachio, cardamon **GF**

Dessert

Warm spiced apple pecan crumble cake, salted caramel, vanilla gelato

Dirty Chai trifle, Chia spiced crème pâtissière, vanilla cardamon sponge, Kalula cream

Flourless white chocolate pumpkin cake, pumpkin seed praline ganache

Cheesecakes, tortes, flans, tarts

Assorted fruit pies, French tortes

Seasonal fruit and berries

Freshly brewed coffee and tea

74 per person

Minimum 50 person per order

All prices subject to gratuity and GST.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Dinner Buffets

Whatcom Bounty

Warm Country bread & butter

Salads (Choice of 5)

Handpicked seasonal greens, Dijon & caramelized shallot Sherry vinaigrette **GF, Vegan**
 Thai peanut & lemon grass dressing **DF, GF**
 Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons
 Late season greens, pickled golden beets, figs, local goat cheese, smoked almonds, dried cranberries, fig & rosemary vinaigrette **GF**
 Kale & cabbage slaw, roasted pumpkin, jalapeno, candied pumpkin seeds, sweet & sour onions, spiced pumpkin maple vinaigrette **GF, Vegan**
 Mexican heirloom tomato & cucumber salad, cilantro, fresh chilis, red onion, cotija, avocado crème, Tajin, lime Mulato dressing **GF**
 Roasted yam & bok choy salad, green onion, edamame, fried garlic, sesame, pickled ginger, soya mirin dressing **GF, Vegan**
 Ancient grain salad, celery, roasted pears, dried apples, parsley, toasted walnuts, smoked gouda crisps, cider vinaigrette **GF**
 Masala roasted carrot salad, ginger, green chilies, cilantro, crispy chickpeas, mint chutney, chili yogurt **GF**
 Roasted antipasto salad, peppers, zucchini, eggplant, tomato, Castelvetro olives, focaccia croutons, genoa salami, shaved parmesan, red wine dressing

Decorated Platters

Local and imported artisanal cheeses with crackers and fresh fruit
 Farm grown crudités, sesame green onion dip **GF**



Carving

Roasted Black Angus Roast beef, herb & roasted garlic, Port wine demi **DF, GF OR**
 Roasted tandoori pork loin, cumin yogurt & pan jus **GF**

Hot Dishes

Oven roasted chicken, soya & ginger, apple & golden raisin Japanese sweet curry, sticky rice **DF**

Applewood smoked pork shoulder, parsnip & fennel puree, apple cardamon chutney, apple rosemary jus, parsnip chips **GF OR**
 Masala spiced Pacific Cod, chickpea jalfrezi, coconut korma sauce, tomato onion kachumber **GF**

Pappardelle, roasted fall squash, arugula, caramelized onion, roasted pumpkin cream, pumpkin seed pesto, crispy sage, black pepper whipped ricotta **OR**
 Calabrese braised pork & Soppressata ragu, tomato, chili, fennel seed rigatoni, basil and Bergamot ricotta

Baked fall vegetable Parmesan, eggplant, zucchini, peppers, squash, basil, pomodoro, bocconcini, arancini **OR**
 Roasted tandoori cauliflower, tomato & ginger curried lentils, tamarind & date chutney, mint yogurt **GF**

Beef tallow roast potatoes, rosemary salt, confit garlic, parmesan black pepper cream **GF OR**
 Mascarpone cheese mashed potatoes, crispy garlic, lemon parsley gremolata, garlic oil **GF OR**
 Lebanese fruit & nut pilaf, assorted dried fruit, toasted almonds, pistachio, cardamon **GF**

Dessert

Warm spiced apple pecan crumble cake, salted caramel, vanilla gelato
 Cheesecakes, tortes, flans, tarts, assorted fruit pies
 Seasonal fruit and berries
 Freshly brewed coffee and tea

68 per person

Minimum 50 person per order

All prices subject to gratuity and GST.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Dinner Buffets

Vedder Mountain

Warm Country bread & butter

Salads (Choice of 5)

Handpicked seasonal greens, Dijon & caramelized shallot Sherry vinaigrette **GF, Vegan** Thai peanut & lemon grass dressing **DF, GF**

Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons

Late season greens, pickled golden beets, figs, local goat cheese, smoked almonds, dried cranberries, fig & rosemary vinaigrette **GF**

Kale & cabbage slaw, roasted pumpkin, jalapeno, candied pumpkin seeds, sweet & sour onions, spiced pumpkin maple vinaigrette **GF, Vegan**

Mexican heirloom tomato & cucumber salad, cilantro, fresh chilis, red onion, cotija, avocado crème, Tajin, lime Mulato dressing **GF**

Roasted yam & bok choy salad, green onion, edamame, fried garlic, sesame, pickled ginger, soya mirin dressing **GF, Vegan**

Ancient grain salad, celery, roasted pears, dried apples, parsley, toasted walnuts, smoked gouda crisps, cider vinaigrette **GF**

Masala roasted carrot salad, ginger, green chilies, cilantro, crispy chickpeas, mint chutney, chili yogurt **GF**

Roasted antipasto salad, peppers, zucchini, eggplant, tomato, Castelvetrano olives, focaccia croutons, genoa salami, shaved parmesan, red wine dressing

Hot Dishes

Grilled beef medallions, roasted button mushrooms, late season squash puree, Cambozola cream, hazelnut crumble **GF OR**

Applewood smoked pork shoulder, parsnip & fennel puree, apple cardamon chutney, apple rosemary jus, parsnip chips **GF**

Oven roasted chicken, soya & ginger, apple & golden raisin Japanese sweet curry, sticky rice **DF OR**

Masala spiced Pacific Cod, chickpea jalfrezi, coconut korma sauce, tomato onion kachumber **GF**

Pappardelle, roasted fall squash, arugula, caramelized onion, roasted pumpkin cream, pumpkin seed pesto, crispy sage, black pepper whipped ricotta

Roasted tandoori cauliflower, tomato & ginger curried lentils, tamarind & date chutney, mint yogurt **GF**

Beef tallow roast potatoes, rosemary salt, confit garlic, parmesan black pepper cream **GF OR**

Mascarpone cheese mashed potatoes, crispy garlic, lemon parsley gremolata, garlic oil **GF OR**

Lebanese fruit & nut pilaf, assorted dried fruit, toasted almonds, pistachio, cardamon **GF**

Dessert

Cheesecakes, tortes, flans and tarts

Assorted fruit pies, seasonal fruit and berries

Freshly brewed coffee and tea

63 per person

Minimum 30 person per order



All prices subject to gratuity and GST.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Plated Dinners

LOCAL CHICKEN BREAST

Warm country style bread

Roasted sweet potato and leek soup, chili brioche crouton, brown butter parmesan foam, micro salad

Seared chicken breast, Smoked paprika, caramelized onion & yam puree, root vegetable hash, pumpkin jus, chimichurri oil

Warm spiced apple pecan crumble cake, salted caramel, vanilla gelato

Freshly brewed coffee and tea

53 per person

Minimum 20 person per order

SEARED SPRING SALMON

Warm country style bread

Wild mushroom ravioli, roasted mushrooms, arugula cream, micro herbs, whipping ricotta, parmesan

Seared Spring Salmon, Yukon gold dill puree, zucchini pearls, smoked salmon cream, potato crisps

Blackberry coconut torte, roasted coconut sponge, coconut lime cream, blackberry sorbetto

Freshly brewed coffee and tea

59 per person

Minimum 20 person per order



ROASTED LING COD

Warm country style bread

Braised Oxtail soup, shiitake mushrooms, Swiss chard, green onion cilantro & ginger chermoula

Miso roasted Ling Cod, mirin glaze, yam & shishito puree, chard broccolini, sesame Bok choy, ginger soya demi

Brown butter caramel Basque cheesecake, Biscoff crumble, five spice anglaise

Freshly brewed coffee and tea

59 per person

Minimum 20 person per order

GRILLED NEW YORK STRIP

Warm country style bread

Japanese corn & prawn soup, soya pouched red prawns, lemon grass chili & ginger chimichurri

Grilled New York, roasted golden beet puree, Cambozola potato gratin, roasted heirloom carrot, fig & rosemary demi

Dark chocolate Black forest tart, cherry white chocolate mousse, brandy anglaise, chocolate gelato

Freshly brewed coffee and tea

64 per person

Minimum 20 person per order

All prices subject to gratuity and GST.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Plated Dinners

SHORT RIB

Warm country style bread

Crab cakes, chard corn & jalapeno salsa, avocado mouse, salsa verd dressing micro greens

Slow braised short rib, leek & potato pave, spiced carrot puree, sweet & spicy brussels, roasted heirlooms carrots, Geniuses demi

White chocolate pumpkin tart, pumpkin seed praline ganache, salted caramel gelato

Freshly brewed coffee and tea

86 per person

CHOICE OF PLATED DINNER

Warm country style bread

Soup

Roasted sweet potato and leek soup, chili brioche crouton, brown butter parmesan foam, micro salad

OR

Japanese corn & prawn soup, soya pouched red prawns, lemon grass chili & ginger chimichurri

Salad

Late season greens, pickled golden beets, figs, local goat cheese, smoked almonds, dried cranberries, fig & rosemary vinaigrette

OR

Masala Roasted heirloom carrot salad, fried paneer, crispy chickpeas, micro coriander, mint chutney, cumin yogurt

Choice Of Entrée:

Seared chicken breast, Smoked paprika, caramelized onion & yam puree, root vegetable hash, pumpkin jus, chimichurri oil

OR

Seared Spring Salmon, Yukon gold dill puree, zucchini pearls, smoked salmon cream, potato crisps

OR

Grilled New York, roasted golden beet puree, Cambozola potato gratin, roasted heirloom carrot, fig & rosemary demi

Client may add one Plated Vegetarian Entrée Option for dietaries

Dessert

White chocolate pumpkin tart, pumpkin seed praline ganache, salted caramel gelato

OR

Warm spiced apple pecan crumble cake, salted caramel, vanilla gelato

Freshly brewed coffee and tea

82 per person 4 course

70 per person 3 course (with soup)

Minimum 50 person per order

SLOW ROASTED PRIME RIB

Warm country style bread

Mushroom aged cheddar strudel, house smoked bacon, Cambozola & chive mousse, micro salad, caramelized shallot vinaigrette

Sea salt and peppercorn crusted Angus prime rib, Local dark ale demi, horseradish whipped potato, buttered seasonal vegetables, roasted garlic Yorkshire pudding

Dark chocolate mousse torte, milk chocolate anglaise, chocolate gelato

Freshly brewed coffee and tea

82 per person

PLATED VEGETARIAN ENTRÉE OPTIONS

Grilled Cauliflower steak, sweet potato puree, chimichurri, roast carrot chili jus **GF, Vegan**

OR

Spinach and ricotta cannelloni, mushroom sauté, lemon cream sauce, walnut gremolata, shaved parmesan

OR

Potato and mushroom pave with Local goat's cheese, oven cured heirloom tomatoes and BC woodland mushroom ragout **GF**

OR

Grilled vegetable tian, seared potato cake, chickpea and tomato ragout **GF, Vegan**

OR

Saffron rice and vegetable phyllo pie, sweet potato puree, curry squash velouté **Vegan**



All prices subject to gratuity and GST.

Wine Selection

Our house wine list encompasses delicious, food-friendly wines from local British Columbia complemented by carefully selected choices from other great wine regions of the world. Wine is often a personal experience, so if you do not see what you are looking for on this list, please feel free to request a wine that you would like to see at your event, we may be able to order specifically for you. Your catering representative will be happy to guide you as you make your selections, so please feel free to ask for a recommendation.

SPARKLING WINE

Hungaria Brut	38
Ruffino Prosecco	45

WHITE WINES

Peller Estates Chardonnay, BC, VQA	40
Peller Estates Sauvignon Blanc, BC VQA	40
Red Rooster Pinto Gris, BC VQA	45
Grey Monk Latitude 50 White, BC, VQA	45
Grey Monk Riesling, BC, VQA	50

RED WINES

Peller Estates Shiraz, BC, VQA	40
Peller Estates Cabernet Sauvignon, BC, VQA	40
Red Rooster, Merlot, BC, VQA	45
Grey Monk Latitude 50 Red, BC, VQA	45
Grey Monk Pinot Noir, BC, VQA	50



All prices subject to gratuity, GST and Liquor Taxes.

BREAK

BREAKFAST

LUNCH

RECEPTION

DINNER

BAR

Bar Service

		Host Bar	Cash Bar
House Brand Spirits (Tier 1)	10z	7.95	9.50
Top Shelf Spirits (Tier 2)	10z	8.85	10.50
Specialty Spirits (Tier 3)	10z	9.75	12.00
Premium Spirits (Tier 4)	10z	13.25	16.00
Domestic/Craft Beer	per can - 330ml	7.95	9.50
Import/Premium Beer	per can - 330ml	8.85	10.50
Coolers and Ciders	per can - 330ml	8.85	10.50
House Wine	per glass - 6oz	7.95	9.50
Premium Wine	per glass - 6oz	8.85	10.50
Sparkling Water	per item - 330ml	5	6
Soft Drinks	per glass - 330ml	4	4.50
Fruit Juices	per glass - 330ml	4.50	5

Host Bar—Prices are subject to 18% Gratuity, 10% Liquor Tax and 5% GST

Cash Bar—taxes are included

Should consumption be less than \$300.00 per bar, a Bartender labor charge of \$100.00 per 4 hour period per bar will be applied to the total bill.

Host Bar is the when all beverages are charged to the master account/organizing group or person(s)

Cash Bar is when all beverages are paid for by each guest, on consumption.

Drink Tickets or Toonie Bar can be organized, please inquire with your catering representative to discuss further.

SPECIALTY BEVERAGES

Non – Alcoholic Fruit Punch (serves 25~minimum 2)	\$48.00 per gallon
Alcoholic Fruit Punch (serves 25~minimum 2)	\$85.00 per gallon
Martinelli's non-alcoholic Sparkling Cider	\$15.00 per bottle

All prices subject to gratuity, GST and Liquor taxes when applicable.

Prices subject to change.