



BREAKFAST BUFFETS

All buffet breakfasts are accompanied by freshly brewed regular & decaf coffee and a selection of Lot 35 Teas.
All buffets under 30 people are subject to a \$150 labour charge.

EARLY RISER 38 per person

BEVERAGES

Chilled Orange & Grapefruit Juice
Chilled Japanese Sencha Infused Apple Juice

PASTRIES & GRANOLA

In-house Baked Muffins, Danishes & Croissants
Signature Cherry White Chocolate Scones
Chef's In-house Roasted Local Honey Granola with Sultanas
Selection of Cold Cereals

INDIVIDUAL PROBIOTIC LOW-FAT FRUIT YOGURTS

FRESH SLICED FRUIT

TOAST BAR

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

A FRESH START 48 per person

BEVERAGES

Chilled Orange & Apple Juice

MORNING SUNSHINE 42 per person

BEVERAGES

Chilled Orange Juice
Cold Brewed Cinnamon and Ginger Tea

PASTRIES

In-house Baked Muffins, Danishes & Croissants

HOT & SAVOURY

Scrambled Free-range Eggs with Chive and Cheddar Cheese
Crisp Artisan Bacon
Fennel and Sun-dried Tomato Sausage
Slow Baked Honey Ham
Lyonnaise Potatoes
Roasted Baby Mushrooms with Rosemary

FRESH SLICED FRUIT

TOAST BAR

Selection of Multigrain, Whole Wheat & White Bread, Bagels
Golden Ears Neufchâtel Cream Cheese, Fruit Preserves, Honey
Roasted Baby Mushrooms with Rosemary

THE GO-GETTER 50 per person

PULP & PRESS

Antioxidant – Blueberries, Strawberries, Mango

Cold Brewed Citrus Green Tea

PASTRIES & GRANOLAS

Cinnamon Sticky Buns

In-house Baked Muffins, Danishes & Croissants

Signature Cherry White Chocolate Scones

Chef's In-house Roasted Local Honey Granola
with Sultanas

Selection of Cold Cereals

INDIVIDUAL PROBIOTIC LOW-FAT FRUIT

YOGURTS

FRESH FRUIT

Seasonal Sliced Fruit

Whole Seasonal Fruit

HOT & SAVOURY

Free-range Eggs Benedict with 70°C Steamed
Egg

Canadian Back Bacon, Hollandaise

Crisp Artisan Bacon

Honey Sage Sausage

House Cut Yukon Gold Home Fries

Thyme Roasted Mushroom and Baby Spinach

Grilled Local Roma Tomatoes with Pesto

TOAST BAR

Selection of Multigrain, Whole Wheat & White
Bread, Bagels

Golden Ears Neufchâtel Cream Cheese, Fruit
Preserves, Honey

Detox – Ginger, Beet, Carrot, Apple

Add Fresh Grapefruit & Orange Juice \$9

YOGURTS & PARFAITS

Strawberry, Banana, Blueberry & Oats, Orange &
Chia

GRANOLA & CEREALS

House-made Granola, Slivered Almonds,
Pistachio, Plantain Chips

Selection of Cereal, Pumpkin Seeds, Golden
Raisins, Walnuts

Selection of Milk – Almond, Soy, Regular, Skim

FRUIT

Seasonal Sliced Fruit, Minted Yogurt

Seasonal Whole Fruit

BREAD & PASTRIES

Multigrain Bagels, Sliced Bread, English Muffin,
Gluten-free Bread

Multigrain Croissant, Gluten-free Muffin

Jams, Preserves, Fat-free Cream Cheese,

Cottage Cheese

HOT & SAVOURY

Rabbit River Eggs Benedict, 70°C Oven

Poached Egg

Turkey Bacon, Tarragon Béarnaise

Gluten-free Pancakes with Blueberry Compote,

Maple Syrup

Belgium Waffle Topped with Strawberry

Compote, Maple Syrup

Pan-Seared Turkey Sausage

Steel-cut Oatmeal with Agave Nectar, Berries,
Pecan

Grilled Asparagus with Crumbled Goat Cheese

Asiago Crusted Grilled Tomato

Baked Potato Hash

Mushroom & Spinach Ragout

A LITTLE EXTRA

Add these breakfast enhancements to your experience

SMOOTHIE

10 per person

Peach, Mango and Banana Smoothie
Triple Berry
Pineapple and Coconut

Choose Two – 120ml per smoothie

PANCAKES

16 per person

Buttermilk Pancakes
Fresh Berries, Candied Nuts, Fruit Compotes,
Chocolate
Chips, Cinnamon Sugar
Whipped Cream and Maple Syrup

FRESH JUICE

9 per person

Antioxidant, Ginger, Kale, Cucumber, Celery
Strawberry and Carrot
Apple and Cucumber
Orange
Grapefruit

Choose One – 120ml per juice

YES, CHEF!

Chef attended station options at \$100 per hour per chef

OMELETTE STATION 22 per person

Prepared to Order with Your Choice of:
Free-range Eggs, Farmhouse Cheddar Cheese,
Honey Ham, Onion, Bacon Mushrooms,
Scallions, Tomatoes, Spinach

POTATO RÖSTI STATION 15 per person

Fresh Potato Rösti, Mushroom and Spinach
Ragout, Chive Crème Fraîche

LEAVE IT TO US - PLATED BREAKFAST

Plated breakfasts are served with sliced fruit, orange juice, pastry basket, tea and coffee

BRIOCHE FRENCH TOAST 30 per person

Fruit Compote, Caramelized Banana, Vanilla
Cream, Maple Syrup

OVEN-BAKED BREAKFAST 33 per person

FRITTATA

Roasted Tomatoes, Goat Cheese, Herbs, Fennel
Sausage with Roasted Red Bliss

BREAKFAST WRAP 33 per person

Ranch Style Scrambled Eggs, Spicy Chorizo,
Black Beans, Aged Pepper Jack Cheese, Flour
Tortilla, Breakfast Potatoes, Tomato

CLASSIC EGGS BENEDICT 35 per person

Rabbit River 70°C Steamed Egg, English Muffin,
Canadian Bacon, Caramelized Onion, Lemon
Hollandaise Sauce, Oven-baked Campari
Tomato



REFUEL + RECHARGE

All themed break menus are accompanied by freshly brewed regular & decaf coffee and Lot 35 Teas. Break Stations require minimum 50 guests or add \$5 per person.

SWEET & SALTY

20 per person

Pretzels, Chocolate Peanut Butter Bars, Salted Butter Popcorn, Milk Chocolate Malted Tarts, Salted Caramel Shortbread

HEY, SUGAR

20 per person

Jelly Beans, Sour Keys, Fruit Cable, Juice Berries, Assorted Salt Water Taffy, Fruit Bites & Sours, Mints

THE PERFECT PAIR

30 per person

Selection of House-made Donuts and Milk Shakes
Vanilla Bean, Chocolate Glaze, Cinnamon Sugar, Rainbow Sprinkle, Maple Glaze, Banana Milk Chocolate Malt, Vanilla, Fresh Strawberry, Oreo Cookie, Salted Caramel

Choose 3 Doughnuts, 2 Milkshakes

MEDITRANEAN MEZZE

30

Fresh Vegetable Crudités, Lentil Hummus, Mushroom Tapenade, Baba Ghanoush, Tzatziki, Mediterranean Olives, Grilled Pita, Pita Chips, Caramelized Onion and Feta Quiche

COOKIE JAR

21 per person

Black and White Cookies, Mini Salted Chocolate Chunk Cookies, Double Chocolate Chipotle Chili Cookies, Matcha Butter Cookies with Yuzu Glaze

CHOCOLATE BLISS

30 per person

ORELYS Chocolate Mendiants with Candied Rosemary Pecans, Double Chocolate Chipotle Chili Cookies, Chocolate Bark with Candied Orange, Chocolate Espresso Pot de Crème Tarts, Malted Milk Chocolate Mousse Puffs with Chocolate Glaze and Crunchy Pearls, Triple Chocolate Tiramisu, Organic Chocolate and Fresh Mint Truffles

GO NUTS

36 per person

Trail Mix, Energy Bars, Dried Figs, Banana Chips, Dried Pineapple, Paprika-Spiced Cashews, Spicy Almonds
Ginger Lemongrass Detox Drink

ENGLISH TEA TIME

32 per person

Scone with Clotted Cream & Preserves, Gourmet Tea
Sandwiches to Include: Mini Lobster Roll, Truffled Egg, Watercress and Herbed Goat

Basil Strawberry Lemonade, Pomegranate Iced
Tea

Cheese, Ham and Fig Mostarda, Vanilla Éclair,
Fresh Fruit Tartlets, Chocolate Hazelnut Praline
French Macaron, Matcha Green Tea
Cheesecake Bite, Fresh Strawberries & Cream
English Tea

A LITTLE EXTRA

Add these enhancements to your experience

PREMIUM CANDY 10 per person
Real Fruit Juice Gummies, Red and Black
Licorice, M&M's,
Chocolate Covered Almonds

MINI CANDY APPLES 8 per person
Mini-sized apples dipped in caramel or chocolate
and left plain or dressed up with toasted nuts,
cocoa nibs, toasted coconut

COTTON CANDY MACHINE 8 per person
Choose One: Cherry, Apple, Blue Raspberry,
Pink Vanilla

Chef attended station options at \$100 per hour
per chef

CANDY TO-GO 5 per person
To-go option available for those that want to take
their sweet indulgence with them



LUNCH BUFFETS

All menus are served with fresh artisan bread & butter and include regular & decaf coffee and a selection of Lot 35 Teas. All buffets under 30 people are subject to a \$150 labour charge

THE HARVEST

52 per person

ITALIAN FORMAGGI STATION

Italian Cheeses with House Mostarda, Fig Preserves

TUSCAN BEAN SOUP

Bacon, Olive Sourdough Croutons, Basil Oil

GIOVANE CAPRESE SALAD

Basil Marinated Local Cherry Tomato, Baby Bocconcini, Basil, Local EV Olive Oil

PACIFIC SHRIMP SALAD

Baby Shrimp, Orzo, Artichoke, Capers, Feta Cheese, Pesto Dressing

MESCLUN GREENS

Shaved Fresh Vegetables, Feta, House Dressings

CHICKEN SCALLOPINI

Wild Mushroom and Masala Jus

SEASONAL CATCH OF THE DAY

Leek Cream, Poached Celery, Cherry Tomatoes

GEMELLI WITH SICILIAN PORK RAGU

Slowly Braised Pork with Peperoncino and Garlic

SIDES

Roasted Fingerling Potatoes with Shallot and

LOCAL FARE

62 per person

MEZZE PLATTER

Hummus, Baba Ghanoush, Tzatziki, Olives, Whipped Feta, House-made Wheat Chips

FRESH GREENS

English Cucumber, Campari Tomatoes, Chick Peas, Carrot

Ribbon, Herb-Balsamic Vinaigrette

add chicken \$3 per person | add flank steak \$5 per person

GREEN PUY LENTIL

Pecorino Romano, Baby Carrots, Celery, Mustard Oil Dressing

POACHED SALMON

Grilled Asparagus, Boiled Eggs, Mustard Vinaigrette

WHOLE ROASTED CHICKEN

Warm Beets, White Wine Sauce

MISO CURED LINGCOD

Jade Rice, Bok Choy, Tamari Sake Sauce

CRAB-CORN CAKE

Sautéed Cabbage, Spicy Mango Salsa

HERB GNOCCHI

Roasted Mushroom, Caper Tomato Sauce

Rosemary Butter
Market Vegetables

**SIGNATURE GIOVANE RASPBERRY CRUNCH
PICCOLA**
Cherry Torta, Black Cherry Compote, Almond
Frangipane

FRESH SLICED FRUIT

WEST COAST WILD 68 per person
SEAFOOD CIOPPINO
Onion, Fennel, Herbs, Tomato

ROOT VEGETABLES
Sweet Peas, Garbanzo Beans, Avocado, Lemon

**GRILLED LEEK AND TRI-COLOUR BABY
POTATO**
Shaved Speck, Pickled Shallots, Pumpkin Seeds,
Chive and
Mustard Dressing

WATERCRESS AND LOCAL GREENS
Sweet Shallots, Green Grapes, Tarragon, Goat
Cheese,
Balsamic

LEMON THYME BAKED LINGCOD
Seasonal Mushrooms, Corn, Green Peas

MUSTARD CRUSTED CHICKEN
Grilled Leeks, Fennel Mouseline

SLOW BRAISED BISON SHORT RIB
Local Tomato, Farmhouse Olives, Pepper
Fondue

**BUTTERNUT SQUASH AND MASCARPONE
CANNELLONI**
Sage Cream, Tomato and Basil Fondue, Shaved
Parmigiano
Reggiano

HERB ROASTED BABY POTATOES
Sautéed Sweet Onion, Paprika, Rosemary

SIDES
Market Vegetables

STRAWBERRY CHOCOLATE PROFITEROLE
Champagne Chocolate Mousse, Strawberry
Black Peppercorn

SIDES
Served with Long Grain Brown Rice, Candied
Sweet Potato,
Seasonal Vegetables with Olive Oil

VANILLA BEAN PANNA COTTA
Roasted Pears, Salted Crumble

GREEN TEA FINANCIER CAKES
Apricot Whip, Yuzu Pearls

THIS IS HOW WE ROLL 65 per person
MISO SOUP
Wakame, Tofu, Green Onion

RAW BAR SALAD
Mesclun Greens, Avocado, Cherry Tomato,
Cucumber, Radish,
Puffed Grain, Miso Dressing, Nori Chips

SOBA NOODLE SALAD
Soba Noodles, Poached Prawn, Cucumber,
Wakame,
Ponzu Dressing

CALIFORNIA ROLL
Dungeness Crab, Avocado

PRAWN TEMPURA ROLL
Tiger Prawn, Cucumber, Avocado, Tobiko

MANGO AVOCADO ROLL
Mango, Avocado, Pickled Papaya, Chili Mayo

YAM ROLL
Yam, Lettuce, Cucumber, Avocado, Sesame

SALMON MOTOYAKI ROLL
Spicy Wild Sockeye and Steelhead, Avocado,
Cucumber,
Scallion, Warm Motoyaki Sauce

TONKATSU
Crispy Fried Breaded Pork Loin, Tonkatsu Sauce

MISO LINGCOD
Miso Baked Lingcod, Ginger Fried Bok Choy

YAKISOBA
Yakisoba Noodle, Julienne Vegetables, Sweet
Soy Sauce

SESAME GREEN BEANS
Sesame Dressing, Onions, Lemon

Compote

LEMON TARRAGON POUND CAKE CROSTINI

Vanilla Bean Cream, Lemon Marmalade Pâte de Fruit,
Fresh Sorrel

FRESH SLICED FRUIT

SATSUMA IMO

Grilled Sweet Potato with Spring Onion

SAKE FRENCH MACARON

YUZU CHEESECAKE LOLLIPOPS

White Chocolate, Matcha Pearls

PLUM GELÉE CAKE

Adzuki Bean, Black Sesame

ON THE FLY

45 per person

SELECT 4 SANDWICH FLAVOURS:

ROASTED TOMATO AND BASIL SOUP

Chive Crème Fraîche, Herb Crisp

MESCLUN GREENS

Shaved Fresh Vegetables, Feta, House Dressings

ROASTED BUTTERNUT SQUASH

Roasted Butternut Squash, Kale, Almond, Cranberries, Roasted Tomatoes, Creamy Mustard

HICKORY SMOKED TURKEY

Arugula, Cranberry Aioli and Brie Cheese

HONEY HAM AND LOCAL CHEESE

Grainy Mustard Aioli, Lettuce, Tomato

PACIFIC TUNA SALAD

Baby Watercress, Tomato, Dill Pickle, Lemon-Dill Mayonnaise

TOMATO AND MOZZARELLA

Village Farms Tomatoes, Buffalo Mozzarella, Basil Pesto

BBQ CHICKEN

BBQ Chicken, Pickled Jalapeño, Jack Cheese, French's Mustard

ROAST BEEF

Alberta Beef Striploin, Tomato, Shaved Red Onion,
Pommery Mustard Mayonnaise

RUEBEN

Montreal Smoked Beef, Gruyère Cheese, Sauerkraut,
Thousand Island Dressing

PORTOBELLO

Grilled Portobello, Zucchini, Qualicum Island
Brie, Caramelized
Onion, Dijon Aioli

FROM OUR BAKERY choose your sandwich
bread

Baguette, Focaccia, Ciabatta, Marbled Rye,
Sourdough,
Flour Tortilla

CHOCOLATE ESPRESSO TART

Hazelnut Crunch, Candied Orange

STRAWBERRY YOGURT MOUSSE POP

Mint Gel, Crispy Pearls

FRESH SLICED FRUIT

A LITTLE EXTRA

Add these enhancements to your experience

PASTA

6 per person

Vegetarian Macheroni with Arrabiata or Alfredo

PLATED THREE COURSE LUNCH

All menus are served with fresh artisan bread & butter and include regular & decaf coffee and a selection of Lot 35 Teas.

THE FARM 56 per person

OKANAGAN PEAR SALAD

Saffron Poached Pear, Grapefruit, Whipped
Victoria Island Goat
Cheese, Lola Rosa, Watercress, Candied Pecan

DUO OF ROSSDOWN FARMS CHICKEN

Herb Mustard Roasted Chicken Breast and
Pressed Thigh,
King Oyster Mushroom, Baby Carrot, Whipped
Potato, Chicken Jus

TIRAMISU

House-made Ladyfinger Sponge, Chocolate
Sauce, Espresso
Cruled Crunchy Meringue Twigs

THE RANCH 62 per person

NORTH ARM FARMS BABY BEETS

Citrus Coconut Emulsion, Quail Egg, Pickled
Shimeiji, Duck
Prosciutto, Torn Croutons

SLOW ROASTED CAB STRIPLOIN

Organic Red Fife Risotto, Broccolini, Boret
Onions, Grilled
Heirloom Carrot, Truffle Jus

CHOCOLATE RASPBERRY CAKE

Sacher Sponge, Organic Mokaya Chocolate
Crèmeux, Raspberry
Compote, Chocolate Hazelnut Sauce

FALL/WINTER 58 per person

BROME LAKE DUCK AND PISTACHIO TERRINE

Pineapple Jelly, Shaved Young Vegetable,
Frisée,
Sherry Vinaigrette

VENISON LOIN

Butternut Squash, Citrus Honey, Brussels
Sprout,
Sweet Potato Purée, Smoked Thyme Jus

WARM OKANAGAN APPLE CROSTATA

THE OCEAN 62 per person

SEARED AHI TUNA "NICOISE" SALAD

Quail Egg, Haricot Vert, Herb Crushed Potato,
Kalamata Olive,
Basil Pesto

LOCAL LINE CAUGHT LING COD

Cauliflower and Tarragon Risotto, Grilled Green
Onion, Shaved
Fennel, Sauce Vierge

LEMON MERINGUE CHEESECAKE

House-made Graham Crust, Toasted Honey
Meringue,
Strawberry Sauce

SPRING/SUMMER 58 per person

HEIRLOOM TOMATO AND BERRY SALAD

Basil and Mint Cured Melon Balls, Raspberry and
White Balsamic Purée, Edible Flowers

LEMON SALT SEARED ORGANIC OCEAN HALIBUT

Roasted Parsnip, Summer Mushrooms, Pickled
Shallots, Vegetable Nage

STRAWBERRY PISTACHIO NAPOLEON

Caramelized Puff, Pistachio Crème, Strawberry
Compote, Brandy Snap

Raw Sugar Crust, Salted Caramel, Cardamom
Ice Cream



HOT CANAPÉS

Priced per dozen

STUFFED MUSHROOM	60 per dozen	ONION-CUMIN PAKORA	58 per dozen
		Mint Chutney	
CRÈME FRAÎCHE GOUGÈRES	54 per dozen	ORGANIC QUINOA ARANCINI	54 per dozen
Taleggio Cream, Mushroom Duxelles, Micro Cress		Wild Mushroom, Caramelized Onion, Red Pepper Cream	
SWEET ONION TART	56 per dozen	TRADITIONAL QUÉBÉCOIS TOURTIÈRE	56 per dozen
Caramelized Onion, Fontina Cheese, Maple Smoked Bacon		Caramelized Apple Jam	
WAGYU BEEF TEMPURA	62 per dozen	MINI CRAB CAKE	62 per dozen
Mango Sriracha Aioli, Spicy Cress		Cilantro and Chili with Thai Yellow Curry Aioli	
PORK GYOZA	58 per dozen	CRISPY FRIED PORK BELLY	62 per dozen
Lime, Chive, Ginger, Orange Sambal		Apple Honey, Pickled Carrots & Daikon	
YAKITORI CHICKEN SATAY	62 per dozen	SALT AND PEPPER CHICKEN LOLLIPOP	60 per dozen
Huli-Huli Sauce, Hoisin & Rum Glaze		Toasted Sesame, Chili Lime Glaze	
BRAISED ANCHO SHORTRIB	60 per dozen	PRAWN SPRING ROLL	60 per dozen
Roasted Corn Purée, Queso Fresco, Pico de Gallo		Tarragon and Basil Mousse, Spicy Tomato Jam	
BEEF WELLINGTON	70 per dozen	QUALICUM BEACH	66 per dozen

Angus Beef, Foie Gras, Wild Mushroom, Puff
Pastry

SCALLOP
Cauliflower Purée and Candied Lime

COLD CANAPÉS

Priced per dozen

**ROASTED BABY BEET +
ORANGE SALAD** 54 per dozen
Cider Vinaigrette, Herbed Goat Cheese

LOCAL VEGETABLE ROLL 54 per dozen
Carrot, Cucumber, Beets, Mango, Pea Sprout,
Coconut Rice

**FRASER VALLEY QUAIL
EGG** 56 per dozen
Celeriac Rémoulade, Smoked Paprika

**COLD SMOKED ATLANTIC
SALMON** 58 per dozen
Potato Blini, Crème Fraîche and Tobiko

**MISO CREAM CHEESE +
SALMON ROULADE** 58 per dozen
Cucumber Disk, Micro Cress

WEST COAST OYSTER 62 per dozen
Fennel Salad, Coconut and Beet Pearls

LOBSTER SALAD ROLL 65 per dozen
Coconut, Sticky Rice, Pineapple, Mango, Pea
Sprout

FOIE GRAS TORCHON 72 per dozen
Grand Marnier, Brioche, Raspberry Gelée

**NATURAL PASTURES
ORGANIC BUFFALO
MOZZARELLA** 54 per dozen
Tomato, Basil

DUCK PROSCIUTTO 56 per dozen
Compressed Cantaloupe, Strawberry, Port Syrup

MISSION FIG 56 per dozen
Spiced Neufchâtel, Prosciutto, Truffled Honey,
Watermelon

TOGARASHI TUNA TATAKI 58 per dozen
Tamago, Bonito Aioli, Salmon Caviar

BABY SHRIMP 58 per dozen
Cucumber, Mango, Jalapeño, Lemon Olive Oil in
Fico Cup

DUNGENESS CRAB 62 per dozen
Golden Beet Slaw, Crème Fraîche, Salmon
Caviar on Sesame Cone

WAGYU BEEF TARTAR 65 per dozen
Lemon, Caper, Savory Cone, Truffle Foam

LUXE ENHANCEMENTS - CAVIAR + CANAPÉS

PACIFIC RIM CAVIAR BAR 500 / 10 guests

Northern Divine Caviar (50g)
Trout Caviar (50g)
Edible Gold Crusted Ahi Tuna Tartare
Yukon Gold Potato Blini, Crème Fraîche,
Shallots, Chives,
Capers, Egg Yolks, Egg Whites

For 10 guests, 5g of each caviar per person

CANAPÉS 90 per dozen

Dungeness Crab and North Arm Farm Golden
Beet Ravioli,
Northern Divine Caviar, Crème Fraîche
Aux Champs d'Elise Farm Foie Gras Tartlet,
Black Truffle,
Edible Gold, 25 Year Aged Balsamic

Per dozen per selection

HANDS ON

Reception Stations require minimum 50 guests or Add \$5 per person

SLIDE ON OVER

18 / 24 per
person

ANGUS BEEF SLIDER

Stout Braised Onion, Smoked Gouda, Lemon
Aioli

GRILLED CHORIZO SLIDER

House-made Chorizo, Chimichurri, Pickled
Zucchini

CHICKEN + JALAPEÑO SLIDER

Monterey Jack Cheese, Sauerkraut, Pommery
Mustard

GRILLED PORTOBELLO SLIDER

Mushroom Aioli, Arugula, Brie Cheese, Fig Jam

\$18 (selection of three) or \$24 per person
(selection of four)

WEST COAST

26 per person

CHARCUTERIE

Local Salami, Sausages, Terrines
Smoked, Cured & Candied British Columbia
Salmon
Cold Smoked Organic Ocean Sablefish
Selection of Pickles, Radishes, Cornichons,
Olives
Okanagan Stone Fruit Chutneys, Flatbreads,
Crackers

CHEESE PLEASE

28 per person

SELECTION OF EUROPEAN CHEESES

Italian Young Asiago, French Double Cream Brie,
Spanish
Manchego, Swiss Gruyère, English Aged
Cheddar
Preserved Fruit Jams, Artisan Bread Crisps,
Crackers,
Candied Nuts, Dried Fruits

FROM COAST TO CATCH

34 per person

Chilled Poached Alaskan Snow Crab & King
Crab, BC Cocktail Prawns, Sake and Ginger
Steamed Mussels & Clams, Wasabi Cocktail
Sauce, Yuzu-Kosho Mignonette
ADD LOBSTER \$7 per person

FROM THE GRILL

18 / 24 pp

Served with Rice Cakes, Cucumber, Peanut
Sauce

MALAYSIAN CHICKEN SATAY

Ginger, Lemongrass, Peanut Sauce

INDONESIAN PORK SATAY

Fraser Valley Pork, Kecap Manis, Pickled Onion

COCONUT PRAWN SATAY

Sweet Chili & Lime Sauce

TERIYAKI BEEF SATAY

Sweet Soy, Sake, Green Onion, Toasted
Sesame

\$18 per person (selection of three) or \$24 per
person (selection of four)

LOCAL ARTISAN CHEESE

26 per person

Moonstruck, Salt Spring Island & Natural
Pastures from Vancouver Island, Golden Ears
Creamery from Maple Ridge, Poplar Grove from
Naramata with Local Stone Fruit & Berry,
Chutneys, Fresh Bread & Crisps

GASTOWN

32 per person

Smoked Cheddar and Gouda Cheese Cubes,
Crispy Tiger Prawn Stick, Artichoke and Crab
Dip, Togarashi Spiced Potato Crisps, Mini
Bratwurst Corndog, Home-made Smokies in
Pretzel Bun, Tartar Sauce, Spicy Tomato Jam
ADD ON CRAFT BEER: Selection of local craft
beers
(option to be offered in flights) \$12 per person

GRANVILLE ISLAND

32 per person

WEST COAST QUICHE FLORENTINE

BC Smoked Salmon, Victoria Island Goat
Cheese, Spinach

ITALIAN SAUSAGE

Tuscan White Beans, Braised Tomato

VOL-AU-VENT

Spinach – Mushroom Ragout, Golden Ears
Cheesecrafters Brie

CORN TORTILLAS

Pico de Gallo, Guacamole, Tomatillo Salsa

FRESH + RAW

34 per person

SELECTION OF LOCAL & IMPORTED MAKI &
NIGIRI SUSHI

Wild Local Sockeye, Lois Lake Steelhead
Salmon, Wild Albacore Tuna, Big Eye Tuna, Fish
of the Day, Spicy Albacore Tuna Rolls, BC Rolls,
California Rolls, Pickled Vegetable Rolls,
Wasabi, Ginger, Soy Sauce, Edamame

**ARE YOU HAPPY TO
SASHIMI**

40 per person

Lois Lake Steelhead Salmon Sashimi, Wild
Albacore Tuna, Big Eye Tuna, Fish of the Day,
Wasabi, Ginger, Soy Sauce, Edamame

MINI DESSERT STATION

14 / 20 pp

DULCE DE LECHE CHEESECAKE POPS

CHEF'S SELECTION OF FRENCH MACARON
POPS

TRIPLE CHOCOLATE TIRAMISU

EARL GREY CRÈME BRÛLÉE

LEMON TARRAGON & ALMOND DACQUOISE
SLICE

ROSEWATER CHEESECAKE
Raspberry Gelée, Almond Streusel

MILK CHOCOLATE PEAR MOUSSE
Ginger Crumble

PROFITEROLES
Pineapple Coconut Pink Peppercorn Profiterole
Strawberry Basil White Balsamic Profiterole
Villa Gracinda Plantation Dark Chocolate Mousse
Profiterole

CLASSIC CANADIAN BUTTER TART
Dried Currants and Walnuts

CHOCOLATE ESPRESSO TART
Hazelnut Crunch

ANCHO CHILI CHERRY BACON BITES
Wonton Crisp

PAVLOVA OF LIME MERINGUE

Cherry Yogurt

ROASTED APPLE MOUSSE

Brown Butter Sable

LEMONGRASS PANNA COTTA

Crème Fraîche Croutons, Passionfruit Pearls

BLOOD ORANGE CURD TART

Toasted Vanilla Meringue, Candied Orange Peel

\$14 per person (choose two) or \$20 per person
(choose three)

YES, CHEF!

Chef attended station at \$100 per hour per chef. Reception Stations require minimum 50 guests or add \$5 per person

SCOOP + SLURP

29 (1/2 dozen
per person)

WEST COAST OYSTERS

Cocktail Sauce, Yuzu-Kosho Mignonette, Lemon, Lime, Fresh Grated Horseradish, Wasabi Tobiko

UPGRADE TO LOCAL OYSTER MOTOYAKI STATION \$4

Sweet Miso and Mayo Glaze

HAUTE SAUTE

45 per person

SAUTÉED CHILI PRAWN

Pepper & Onion, Jade Rice

BACON WRAPPED SCALLOP

Celery Root Purée, Maple Whiskey Glaze

PASTA POINT OF NO RETURN

25 / 31 per
person

ORECCHIETTE CON CAVOLFIORE

Roasted Cauliflower, Parmesan Cream Sauce, Gremolata

RIGATONI ALL'AMATRICIANA

Bacon, Chive, Tomato Fondue, Pecorino Romano

GNOCCHI CON BURRO E SALVIA

Butternut Squash, Mascarpone Cream, Local Mushroom, Sage Brown Butter

ROTINI CON COZZE E VONGOLE

Local Clams, Italian Parsley, Roasted Peppers, Lemon Olive Oil

RISOTTO AL SALTO

Carnaroli Saffron Rice Cake, Veal Meatball, Pepperoncino, Tomato and Basil Sauce

\$25 per person(selection of two) or \$31 per

DIM SUM & THEN SUM

34 per person

PORK-MUSHROOM + VEGETARIAN POT STICKERS

Cooked to Order with Asian Cabbage Slaw and Chili Soy Dressing

FAVOURITES

Fried Pork Wonton, Bao Buns, Peking Duck-Chive Crêpes, Prawn Shumai, Cucumber, Green Onion and Hoisin Sauce, Spring Rolls, Egg Tarts, Sweet Chili Sauce, Chili Vinegar, Soy Sauce

ADD DUMPLING SOUP – \$8

TO CEVICHE THEIR OWN

32 per person

SELECTION OF CEVICHE

Scallop, Prawn, Cod and Salmon Ceviche, Guacamole, Guajillo, Tortillas, Romaine Leaves, Limes, Plantain, Chips, Lemons, Pickled Onions

LIQUID NITROGEN ICE CREAM STATION

28 per person

Your choice of 2 ice cream flavours made to order with smoking liquid nitrogen. Served in either mini waffle cones or cups.

Assorted toppings included but not limited to: whipped cream, cocoa nibs, fresh fruit, toasted almonds, chocolate sauce, and salted caramel sauce.

person (selection of three)

FLAMBÉED DONUT STATION 24 per person

Vanilla bean donuts flambéed to order with selected preparation method.

Toppings include: Vanilla Bean Whipped Cream, Cocoa Nibs, Toasted Almonds, Fresh Seasonal Berries, Chocolate Sauce, Salted Caramel Sauce

Choose one preparation:

BANANA FOSTER

Dark Aged Rum, Brown Sugar, Butter

CHERRY JUBILEE STYLE

Kirsch, Sugar, Butter

GRAND MARNIER

Candied Orange Peel

CLASSIC BOURBON

Vanilla

COCKTAIL SNOW STATION 25 per person

Snow from a block of ice is hand-shaved to order and paired with House-made alcohol infused flavour syrups.

Choose 3 flavours: Mojito, Top-shelf Margarita, French 75, Negroni, Irish Coffee, Mai Tai, Blood & Sand, Mezcal Paloma, Peach Green Tea Daiquiri

ICE CREAM SANDWICH STATION 20 per person

Your choice of 2 different cookie flavours and one ice cream flavour or a single cookie flavour with 2 ice cream flavours.

Sandwiched to order. Please discuss flavour options for your event with your catering sales manager.

GRAND MACARON TOWER 1800

1000 MACARONS OF 5 DIFFERENT COLOURS + FLAVOURS

French macarons of your choice presented on a 5 foot tall cone

RECEPTION STATIONS

Chef attended carvery stations at \$100 per hour per chef. For 2 hours maximum - 1 chef per hour per 75 guests

CARVERY

HERB CRUSTED LAMB RACKS
(400g, approx. 5 guest) \$110 per piece
Parmesan And Herb Crust, Ratatouille, Triple Fried Chips, Brown Butter Jus

CHERRY WOOD SMOKED BABY BACK RIB
(400g, approx. 5 guest) \$60 per piece
Jalapeño Cornbread, Coleslaw, Homemade BBQ Sauce

ROSEMARY AND GARLIC GRILLED LEG OF LAMB
(2.3kg, approx. 20 guests) \$175 per piece
Hummus, Tzatziki, Baba Ghanoush, Cous Cous Salad, Pita Bread

CHINESE BBQ DUCK
(1kg, approx. 10 guests) \$75 per piece
BBQ Duck, Chive Crêpe, Cucumber, Green Onion, Hoisin Sauce

SALMON WELLINGTON
(800g approx. 15 guests) \$150 per piece
Garlic Green Beans, Hollandaise Sauce

MISO ROASTED SABLE FISH FILLET
(800g, approx. 10 guests) \$225 per piece
Soba Noodle Salad, Steamed Bok Choy, Kabayaki Sauce

TWICE COOKED PORK BELLY
(3kg, approx. 30 guests) \$210 per piece
Plum Glaze, Jade Rice, Sichuan Peppercorn Jus

HERB MARINATED PORCHETTA
(3kg, approx. 30 guests) \$265 per piece
Rosemary Roasted Fingerling Potato, Apricot Mostarda & Roasted Garlic Sage Jus

BACON WRAPPED PORK LOIN
(3kg, approx. 30 gusts) \$275 per piece
Herb Risotto, Grilled Vegetables, Apple Sauce, Rosemary Jus

MARINATED AAA STRIP LOIN OF BEEF
(4-4.5kg, approx. 30 guests) \$350 per piece
Truffle Mashed Potato, Dijon Mustard,

ADD ON'S

priced per person

YORKSHIRE PUDDING \$8

SHOE STRING FRIES \$9

JADE RICE \$9

TRUFFLE MASHED POTATOES \$12

GRILLED ASPARAGUS \$13

GREEN BEAN CASSEROLE \$13

Horseradish, Natural Jus

CHESTNUT CRUSTED BISON STRIP LOIN

(2-3kg, approx. 20 guests) \$420 per piece

Bannock Bread, Blueberry Mostarda, Mustard
Jus

AAA ROASTED RIB EYE OF BEEF

(3-4kg, approx. 40 guests) \$420 per piece

With Dijon Mustard, Horseradish, Natural Jus,
Fresh Bread

AAA ROASTED PRIME RIB OF BEEF

(7-8kg, approx. 50 guests) \$695 per piece

Truffle Mashed Potato, Dijon Mustard,
Horseradish, Natural Jus



PLATED THREE COURSE DINNER

All menus are served with fresh artisan bread & butter, amuse or palate cleanser, and include regular & decaf coffee and a selection of Lot 35 Teas

UP STREAM

118 per person

BURRATA SALAD

BC Tomatoes, Shaved Baby Vegetable, Balsamic-Pineapple Syrup, Arugula Pesto, Lemon Thyme Vinaigrette

SOCKEYE SALMON

Potato Gnocchi, Turnips, Grilled Asparagus, Radish, Poached Manila Clams, Shiitake Mushroom Consommé

TIRAMISU

House-made Ladyfinger Sponge, Chocolate Sauce, Espresso Crusted Crunchy Meringue Twigs

WEST COAST

145 per person

PROSCIUTTO DI PARMA

Compressed Melon, Local Berries, Arugula, Figs and Balsamic Gastrique

PAN-ROASTED ORGANIC OCEAN SABLEFISH

Parsnip Purée, Fingerling Potatoes, Smoked Campari, Snap Peas, Red Pepper & Saffron Cream

DARK CHOCOLATE PATÉ

Ecuadorian White Chocolate Streusel, Milk Chocolate Foam, Cocoa Chocolate Ice Cream

LOCAL KITCHEN

102 per person

LOCAL VEGETABLE SALAD

Pickled Baby Carrots, Asparagus, Radish, Local Tomatoes, Island Brie Cheese, Arugula, Basil-Pea Purée

ROSSDOWN FARMS CHICKEN

Butter Poached Chicken Breast, Foie Gras and Leg Croquette, Grilled Baby Leeks, Candied Yam Purée, Morels, Chicken Jus

OKANAGAN APPLE TARTE TATIN

Sweet Puff Pastry, Salted Caramel Ice Cream, Candied Almond

COASTAL FARM

138 per person

CITRUS POACHED BC SHRIMP

Grilled and Shaved Asparagus, Herb Mascarpone Cream, Frisée, Micro Cress, Radish

BONE MARROW CRUSTED BEEF TENDERLOIN

Honey Glazed Carrots, Grilled Celeriac, Rutabaga Purée, Rapini, Mustard Jus

STRAWBERRY CONSOMMÉ

Mascarpone Spheres, Spice Poached Rhubarb, Kataifi Bird's Nest

PLATED FOUR COURSE DINNER

All menus are served with fresh artisan bread & butter, amuse or palate cleanser, and include regular & decaf coffee and a selection of Lot 35 Teas.

COASTLINE

145 per person

ORGANIC OCEAN BC IVORY CHINOOK SALMON

Vodka Cured, Compressed Cucumber, Coconut Espuma, Frisée, Grapefruit, Citrus Vinaigrette

CARROT AND GINGER SOUP

Orange and Cinnamon Cream, Crispy Carrot

HAIDA GWAII SABLE FISH

Miso-Maple Baked Fish, Baby Bok Choy, Leek Crushed Potato, Clams, Pancetta Crisps, Lime Velouté

STRAWBERRY CONSOMMÉ

Mascarpone Spheres, Spice Poached Rhubarb, Kataifi Bird's Nest

PRAIRIE

135 per person

BURRATTA + TOMATO

BC Tomatoes, Shaved Baby Vegetable, Balsamic Pineapple Syrup, Arugula Pesto, Lemon Thyme Vinaigrette

SEARED U10 SCALLOP

Maple Brown Butter Crust, Jalapeño, Snap Peas, Mirco Chervil, Chive Espuma

AAA BEEF TENDERLOIN

Yukon Potato Pavé, Butternut Squash Purée, King Oyster, Charred Beans, Smoked Thyme Jus

LEMON MERINGUE CHEESECAKE

House-made Graham Crust, Toasted Honey Meringue, Strawberry Sauce

SPRING/SUMMER

125 per person

GRILLED U10 SCALLOP

Pork Belly Confit, Parsnip Purée, Pickled Carrot, Celery, Potato Crisps, Plum Sake Jus

BROME LAKE DUCK BREAST

PASTURE

139 per person

WATERMELON AND CRAB

Compressed Watermelon, Dungeness Crab, Celeriac Mascarpone Cream, Basil, Tapioca Chip, White Balsamic Dressing

ROSEMARY HONEY GLAZED PORK BELLY

Fennel Purée, Poached Celery, Granny Smith Apple, Gem Tomatoes, Pea Shoots, Walnuts

ROASTED LAMB SADDLE

Thyme Roasted Lamb, Curried Butternut Squash Purée, Caramelized Leek and Squash, Brown Butter Jus

STICKY TOFFEE PUDDING

Date Cake, Okanagan Pear, Hazelnut Streusel Crumb, Hot Toffee Sauce, White Chocolate Raspberry Ice Cream, Hazelnut Powder, Raspberry Gelée

MARITIME

158 per person

NOVA SCOTIA LOBSTER

Grilled Green Onion, Grapefruit, Radish, Pickled Daikon, Saffron Espuma, Citrus Vinaigrette

WILD MUSHROOM TEA

Wild Mushroom and Thyme Broth, Herbed Ricotta Tortellini, Shaved Asparagus

SURF N' TURF

24hr Braised Snake River Farms Beef Short Rib, Tiger Prawns, Morels, Romanesco, Kabocha Squash Purée, Truffled Potato Pavé, Jus

THE OMG LUXE

Tanariva Chocolate Mousse, Caramelized Puff Rice, Cocoa Nib Cookie, Devil's Food Cake, Hot Chocolate Sauce

FALL/WINTER

135 per person

FOIE GRAS BRÛLÉE

Blackberry, Strawberry Purée, Pickled Blueberry Financier

RED WINE BRAISED BISON SHORT RIB

Confit Leg Pavé, Baby Turnip, Cardamom,
Cinnamon, Caramelized Apple, Anise Jus

FINANCIER & ALMOND BRITTLE

Baby Carrot Gelée, Lemon Tarragon Emulsion,
Sweet Corn Ice Cream

Rutabaga Purée, Smoked Onion and Mushroom
Ravioli,
Rosemary Jus

CARAMEL MILK CHOCOLATE MOUSSE

Golden Beet Cake, Cocoa Crème Fraîche
Crouton, Apricot
Pear Sorbet

DINNER BUFFETS

FROM FARM TO FEAST 98 per person

SALUMI & FORMAGGI

Pecorino Romano, Parmigiano Reggiano, Gorgonzola, Taleggio, Buffalo Mozzarella, Parma Prosciutto, Culatello di Zibello, Coppa di Zibello, Mortadella Leonici, Minted Artichoke, Charred Borettane Onions, Olive Tapenade, Roasted Eggplant with Dates, Preserved Lemon, Pepperonata Salad, House-made Mostardas, Olives, Crostini

PANZANELLA

Fresh Sourdough, Peppers, Green Beans, Borettane Onions, Shaved Parmesan

ARTICHOKE SALAD

Marinated Artichoke Heart and Cherry Tomato Salad

MEDITERRANEAN

Olives, Basil, Aged Balsamic Vinegar and Extra Virgin Olive Oil

GIOVANE CAPRESE SALAD

Basil-Marinated Tomato, Bocconcini Mozzarella

LEMON ROASTED ROSS DOWN CHICKEN

Eggplant Caponata, Pine Nuts, Caramelized Onion Jus

BRAISED BEEF SHORT RIB

Slow Cooked Snake River Farms Beef Short Rib, Tomato Fondue, Peppers, Olives

PACIFIC LING COD

Pan Seared Ling Cod, Fennel Purée, Red Pepper Cream, Shaved Asparagus And Fennel

SOLE FOOD STREET FARMS VEGETABLE LASAGNA

Eggplant, Zucchini, Bell Pepper, Mozzarella

SIDES

Herbed Little Potato Company Fingerling Potatoes, Jardinière Vegetables

DESSERT

Infini 99 Chocolate Tarts, Candied Orange Signature Giovane Raspberry Crunch Piccola Tiramisu Roasted Apple Mousse, Brown Butter

FROM PLANET TO PLATE 118 per person

WEST COAST CHARCUTERIE & LOCAL ARTISANAL CHEESE

Moonstruck, Salt Spring Island & Natural Pastures from Vancouver Island, Golden Ears Creamery from Maple Ridge, Poplar Grove from Naramata, Local Salami, Sausages, Terrines, Pemberton & Fraser Valley Pickled Beets, Radishes, Cornichons, Okanagan Stone Fruit Chutneys, Flatbreads, Crackers

BC SALMON DISPLAY

BC Smoked Lox & Organic Ocean Candied Salmon, Pickled Red Onions, Capers, Lemon

BRITISH COLUMBIA BOUILLABAISSE

Local Fish, Shellfish, Tomato, Fennel, Onion

NORTH ARM FARM ROOTS

Sweet Peas, Garbanzo Beans, Avocado, Lemon

GRILLED LEEK AND TRI-COLOUR BABY POTATO

Shaved Speck, Pickled Shallots, Pumpkin Seeds, Chive and Mustard Dressing

WATERCRESS AND LOCAL GREENS

Sweet Shallots, Green Grapes, Tarragon, Goat Cheese, Balsamic

PACIFIC SHRIMP SALAD

Baby Shrimp, Orzo, Artichoke, Capers, Feta Cheese, Pesto Dressing

SEASONAL CATCH OF THE DAY

Seasonal Mushrooms, Corn, Green Peas

MUSTARD CRUSTED CHICKEN

Grilled Leeks, Fennel Mouseline

SLOW COOKED LAMB CHUCK EYE ROLL

Chickpea, Tomato, Thyme, Natural Jus

BEEF SHORT RIB

Celeriac, Wild Mushroom, Broccolini, Braising Jus

VEGETARIAN ORECCHIETTE

Vegetable Ragu, Shaved Parmesan, Watercress, Chive Oil

Sable

SIDES

Herb Roasted Baby Potatoes, Olive Oil, Paprika, Rosemary, Parsley, Market Vegetables

STRAWBERRY CHOCOLATE PROFITEROLE

Champagne Chocolate Mousse, Strawberry White Balsamic Compote

LEMON POUND CAKE

Angelica Infused Cream, Lemon Marmalade Pâté de Fruit

PAVLOVA OF LIME MERINGUE

Cherry Yogurt

FROM WILD TO WORLD 136 per person

CLASS

OCEANWISE SUSHI, MAKI & NIGIRI

Sashimi of Lois Lake Steelhead Salmon, Wild Local Albacore Tuna, Big Eye Tuna, Tuna Rolls, BC Rolls, California Rolls, Pickled Vegetable Rolls, Wasabi, Ginger, Soy Sauce, Edamame

PACIFIC RIM SEAFOOD BAR

West Coast Oysters, Chilled Poached BC Dungeness Crab, King Crab, Cocktail Prawns, Mussels, Clams Wasabi Cocktail Sauce, Yuzu-Kosho Mignonette

LOCAL ARTISANAL CHEESES

Moonstruck, Salt Spring Island & Natural Pastures from Vancouver Island, Golden Ears Creamery from Maple Ridge, Poplar Grove from Naramata, with Local Stone Fruit & Berry Chutneys, Fresh Bread & Crisps

WEST COAST CHARCUTERIE

Local Salami, Sausages & Terrines, Pickled Pemberton & Fraser Valley Beets, Radishes, Cornichons, Okanagan Stone Fruit Chutneys, Flatbreads & Crackers

HARVEST SALAD

Black Barley, Quinoa, Chickpeas, Local Tomatoes, Heirloom Carrots, Roasted Squash, Lemon Thyme Vinaigrette, Mixed Greens

CAESAR SALAD

Croutons, Bacon Lardons, Sun-dried Tomato, Parmesan, Caesar Dressing

BROME LAKE SMOKED DUCK SALAD

House-smoked Duck, Granny Smith Apple, Celery, Arugula, Cranberry, Mango Dressing

YAM AND CAULIFLOWER SALAD

Roasted Yam And Cauliflower, Cilantro, Roasted Cashews, Creamy Tomato Dressing

Haida Gwaii Lingcod

Seared Sablefish, Parsnip Purée, Charred Tomato, Broccoli, Lemon Pepper Olive Oil

ROSS DOWN FARMS MUSTARD CHICKEN

Tarragon Mustard Roasted Chicken, Borettane Grilled Onion, Foraged Mushroom, Chicken Jus

PARADISE VALLEY CONFIT PORK BELLY

Crispy Pork, Braised Daikon, Baby Carrots, Sweet Soy Glaze

CERTIFIED ANGUS BEEF SHORT RIB

Celeriac, Wild Mushroom, Broccoli, Braising Jus

VEGETABLE LASAGNA

Eggplant, Zucchini, Bell Pepper, Mozzarella

SMASHED RED BLISS POTATOES

Confit Garlic, Olive Oil, Green Onion

SEASONAL MARKET VEGETABLES

LEMONGRASS PANNA COTTA

Crème Fraîche Croutons

CHOCOLATE CARAMEL OPEN FACED

ÉCLAIR

Pecan Toffee

ANCHO CHILI CHERRY BACON BITES

Wonton Crisp

PAVLOVA OF LIME MERINGUE

Cherry Yogurt, Yuzu Pearls



SPARKLING WINE

AVERILL CREEK

Charme De L'île

70

PROSECCO DI CASA

BOTTEGA

Italy

65

MOËT ET CHANDON

Brut Imperial, Champagne, France

180

VEUVE CLICQUOT

Brut, Champagne, France

190

BEST OF BC WHITE

MISSION HILL FIVE VINEYARDS

Chardonnay

53

QUAILS' GATE

Chardonnay

70

BLASTED CHURCH

Pinot Gris

75

TINHORN CREEK

Gerwurztraminer

62

PROSPECT OF THE OKANAGAN

Oogopogo's Lair, Pinot Grigio

56

PROSPECT OF THE OKANAGAN

Mount Parker, Sauvignon Blanc

56

INTERNATIONAL WHITE

ALAMOS

Chardonnay, Argentina

56

MEZZACORONA

Castel Firmian, Pinot Grigio, Italy

60

DOG POINT Sauvignon Blanc, New Zealand	112	CANNONBALL Chardonnay, California	95
SANTA RITA RESERVE SERIES Sauvignon Blanc, Chile	53	INVIVO Awatere Valley, Sauvignon Blanc, New Zealand	56

BEST OF BC RED

STAG'S HOLLOW Cabernet Franc	65	MEYER FAMILY VINEYARDS Pinot Noir	85
QUAILS' GATE Cabernet Sauvignon	94	BURROWING OWL Merlot	105
MISSION HILL FIVE VINEYARDS Cabernet Sauvignon/Merlot	56	PROSPECT OF THE OKANAGAN Rocky Ledge, Merlot	56
STAG'S HOLLOW Simply Noir, Pinot Noir Blend	62	MT. BOUCHERIE Merlot	75

INTERNATIONAL RED

SANTA JULIA Malbec, Argentina	68	HACIENDA LOPEZ DE HARO Tempranillo, Spain	60
SANTA RITA Estate Series, Cabernet Sauvignon, Chile	56	CANNONBALL Cabernet Sauvignon, California	100

HOUSE WINE

HOUSE WINE Red or White (5OZ)	10	DELUXE HOUSE WINE Red or White (5OZ)	12
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BEER, CIDER & COOLERS

Note for all drinks: Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$160.00 will apply.

A cashier charge of \$160.00 per cashier will apply to all cash bars. Prices subject to change.

BEER, CIDER, COOLERS

9

Domestic Beer
Imported Beer
Micro-Brewery Beer
Cider
Coolers

LIQUOR & LIQUEURS

Note for all drinks: Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$160.00 will apply.

A cashier charge of \$160.00 per cashier will apply to all cash bars. Prices subject to change.

HOUSE BRANDS

9.5 per 1oz

Dewar's White Label, Canadian Club, Bulleit Bourbon, Tanqueray, Bacardi White, Bacardi Black, Finlandia, Sauza Silver, Cointreau, Noilly Prat Dry, Cinzano Red

DELUXE BRANDS

12 per 1oz

Glenfiddich Single Malt, Johnny Walker Black, Makers Mark, Crown Royal Limited Edition, Tanqueray 10, Mount Gay Dark, Mount Gay Silver, Grey Goose, Cazadores Reposado, Noilly Prat Dry, Cinzano Red, Cointreau

LIQUEURS

11 per 1oz

Baileys
Grand Marnier
Hennessy
Sambuca
Kahlúa

COCKTAILS

Enjoy the classic cocktails and showmanship of The Lobby Lounge at your event with full bar and bar staff creating the favourites you know and love.

Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$160.00 will apply.

A cashier charge of \$160.00 per cashier will apply to all cash bars. Prices subject to change.

CLASSIC MARTINI BAR

13

Dry Vodka or Gin, Manhattan, Lemon Drop

FRUIT PUNCH

175

Champagne Fruit Punch or Wine Fruit Punch (per gallon)

Minimum 100 people

FRUIT PUNCH

150

Sparkling, Non-Alcoholic Fruit Punch (per gallon)

VSOP BOULEVARDIER

GENTLEMAN JACK, REMY MARTIN VSOP COGNAC, CAMPARI, SWEET VERMOUTH
The Boulevardier, from the family of the famed Negroni and Manhattan cocktails, is a classic with enviable peerage. A welcoming splash of Cognac opens up and broadens the already complex sipper.

Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$160.00 will apply. A cashier charge of \$160.00 per cashier will apply to all cash bars. Prices subject to change.

PERFECT MARTINEZ

THE BOTANIST ISLAY DRY GIN, COINTREAU, SWEET VERMOUTH, DRY VERMOUTH, BITTERS

The Martinez was first recorded in 1884, and has become somewhat of a cult classic since being rediscovered at the turn of this century. It gets its “perfect” name due to the delicate marriage of sweet and dry vermouth to enhance its multiple botanicals.

Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$160.00 will apply. A cashier charge of \$160.00 per cashier will apply to all cash bars. Prices subject to change.

RIGHT WORD 18

BOMBAY SAPPHIRE GIN, LILLET BLANC, ST.

FAIRMONT OLD FASHIONED

WOODFORD RESERVE BOURBON, MOUNT GAY BLACK BARREL RUM, ANGOSTURA BITTERS

The year 1806 was the first published mention of the word cocktail. “Cock-tail” is a stimulating liquor, composed of a spirit of any kind, sugar, water, and bitters — it is vulgarly called ‘bittered sling’. This is what we affectionately know today as the ‘Old Fashioned’, simplicity and elegance. Served for your event from an aged barrel.

Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$160.00 will apply. A cashier charge of \$160.00 per cashier will apply to all cash bars. Prices subject to change.

SPARKLING COLLINS

ROYALE

BELVEDERE VODKA, MINT, CUCUMBER, LEMON, VEUVE CLICQUOT CHAMPAGNE
A tip of the hat to the Collins and its variation dating back to the 1850’s, this refreshing tippie is lifted with fresh mint and cucumber, lengthened with a healthy pour of champagne.

Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$160.00 will apply. A cashier charge of \$160.00 per cashier will apply to all cash bars. Prices subject to change.

POMEGRANATE PALOMA

CASAMIGOS REPOSADO TEQUILA, COINTREAU, POMEGRANATE, GRAPEFRUIT, LEMON

A brother to the Margarita, the Paloma has been often overlooked, until recently as people have become more aware of how delicious and refreshing it is. The Tequila is lengthened with fresh grapefruit soda, pomegranate and a hint of orange.

Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$160.00 will apply. A cashier charge of \$160.00 per cashier will apply to all cash bars. Prices subject to change.

GERMAIN ELDERFLOWER LIQUEUR, LIME

An homage to the recent rediscovery of a bartender's favourite, the 'Last Word'. A slightly more delicate approach to the classic to ensure the botanicals are enhanced and make way for the subtle floral notes to shine.

Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$160.00 will apply. A cashier charge of \$160.00 per cashier will apply to all cash bars. Prices subject to change.

SOFT DRINKS & BOTTLED WATER

SOFT DRINKS & BOTTLED WATER

6

Regular & Diet Soft Drinks

Perrier or San Pellegrino Mineral Water 330mL

Bottle Juice 250mL