

Menus

Art of Breakfast

Continental Buffet

(minimum 10 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Assortment of breads, croissants, danish, banana loaf, bagels and house-made muffins
- ◆ Selection of butter, cream cheese and fruit preserves
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$17 per person

Deluxe Continental Buffet

(minimum 10 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Assortment of breads, croissants, danish, banana loaf, bagels and house made muffins
- ◆ Mini caramelized onion and bacon quiche
- ◆ Selection of individual cereals and skim milk
- ◆ Selection of butter, cream cheese and fruit preserves
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$19 per person

Healthy Start Buffet

(minimum 10 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Fruit smoothie of the day
- ◆ House-made five-grain muesli, fresh fruit, dried cranberries, raisins, light cream, yogurt, honey
- ◆ Carrot and bran muffins
- ◆ Homemade fruit and nut granola
- ◆ Chilled hard-boiled free-run eggs
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$19 per person

All Canadian Breakfast Buffet

(minimum 15 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Scrambled eggs with chives
- ◆ Crisp maple-smoked bacon and breakfast sausages
- ◆ O'Doul's golden breakfast potatoes
- ◆ Bread and bagel basket, cream cheese and fruit preserves
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$22 per person

Menus

Art of Breakfast

O'Doul's Classic Eggs Benedict Buffet

(minimum 15 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Traditional Eggs Benedict, Haida Benedict and Florentine Benedict
- ◆ O'Doul's golden breakfast potatoes
- ◆ Assortment of breads, croissants, danish, banana loaf, bagels and house-made muffins
- ◆ Selection of butter, cream cheese and fruit preserves
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$22 per person

Strata Breakfast Buffet

(minimum 15 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Wild and organic mushroom strata with goat cheese and basil
- ◆ Pacific shrimp and tomato strata with dill cream cheese and red onion
- ◆ Bread and bagel basket, cream cheese and fruit preserves
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$22 per person


Robson Breakfast Buffet

(minimum 15 people)

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ O'Doul's Belgian-style waffles and blueberry pancakes
- ◆ House-made cinnamon brioche French toast with spiced raisins
- ◆ Crisp maple-smoked bacon and breakfast sausages
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Real Canadian maple syrup
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$22 per person



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Menu

Art of Breakfast

Breakfast Buffet Enhancements

(Consult our meeting planners to custom tailor pricing for your needs)

- ◆ Individual flavoured yogurts, regular and low fat
- ◆ Assorted bagels with cream cheese and preserves
- ◆ House-made fruit and nut granola
- ◆ Assorted cold cereals with milk or cream
- ◆ House-made five-grain muesli, fresh fruit, dried cranberries, raisins, light cream, yogurt, honey
- ◆ House-made cinnamon brioche French toast with spiced raisins, pecan butter, Canadian maple syrup and bacon, ham or sausage
- ◆ Wild Pacific smoked salmon, bagels, cream cheese, red onion, capers
- ◆ Grilled Two Rivers turkey sausage
- ◆ Wild Pacific smoked salmon scrambled eggs
- ◆ Hard boiled free-run eggs
- ◆ European sliced meat and cheese platter
- ◆ Baked goods basket; croissants, danishes, house-made muffins, banana bread
- ◆ Freshly-baked quiches; wild Pacific smoked salmon, Lorraine, spinach and goat cheese
- ◆ House-made muffin selection

Chef Action Station

(minimum 25 people)

- ◆ Free-run egg omelettes with selection of seasonal and local ingredients
\$8 per person



Menu


The Art of Breakfast

O'Doul's Plated Breakfasts

Choose from the following famous O'Doul's Classics. All breakfasts include organic coffee or tea and fresh squeezed orange or grapefruit juice.

- ◆ House-made cinnamon brioche French toast with spiced raisins, pecan butter with Canadian maple syrup and bacon, ham or sausage
\$19 per person
- ◆ O'Doul's Belgian waffle topped with seasonal fruit
Canadian maple syrup and whipped cream
\$19 per person
- ◆ The Yukon Breakfast
Two free-run eggs with bacon, sausage, breakfast potatoes and toast
\$18 per person
- ◆ Classic Eggs Benedict
Black Forest ham, fresh hollandaise and breakfast potatoes
\$19 per person
- ◆ Florentine Benedict
Wilted spinach, fresh hollandaise and breakfast potatoes
\$19 per person
- ◆ Haida Benedict
Wild Pacific smoked salmon, fresh hollandaise and breakfast potatoes
\$21 per person



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Menus

Artful Break

To Your Health Break

- ◆ Selection of fresh pressed and squeezed fruit and vegetable juices
- ◆ House-made cranberry and pistachio granola bars
- ◆ Whole fruit basket
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
\$12 per person

Get Dipped

- ◆ Selection of flat breads and vegetable crudités
- ◆ Hummus, tomato chutney and baba ghanoush
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
\$12 per person

The Art of Chocolate

- ◆ O'Doul's chocolate ganache pecan brownies
- ◆ House-made chocolate-dipped strawberries
- ◆ Espresso-enriched iced chocolate milk
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
\$12 per person

Spa Break

- ◆ Fresh fruit skewers, vanilla lemon yogurt dip
- ◆ Wild Pacific smoked salmon on whole grain croutons, chive crème fraîche
- ◆ Assorted herbal teas
- ◆ Miller Springs sparkling and spring waters
\$12 per person

Tea Time at The Listel Hotel

- ◆ Warm scones and crumpets, selection of preserves, whipped honey butter
- ◆ Assorted cocktail sandwiches
- ◆ Assorted traditional and herbal teas or chilled iced tea
\$12 per person

Menus

Artful Breaks

Beverages

- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
\$3.95 per person
- ◆ Individual house-made fruit smoothies
\$4 each
- ◆ Assorted regular and diet soft drinks and fruit juices
\$3.50 each
- ◆ Assorted specialty beverages (includes: gourmet sodas, Organic fruit juices, Snapple Iced Tea and Lemonade and Bottle Green sparkling pressés)
\$4.25 each
- ◆ Local BC bottled waters
(Miller Springs sparkling and Montclair spring water)
\$3.50 each
- ◆ 750 ml bottles Miller Springs sparkling water
\$5.50 each
- ◆ Freshly squeezed orange, apple, cranberry or grapefruit juice
\$28 per pitcher (*serves 8 people*)
- ◆ Chilled 2% or skim milk
\$15 per pitcher (*serves 8 people*)
- ◆ Old-fashioned iced tea with lemon
\$15 per pitcher (*serves 8 people*)
- ◆ Chilled apple, pineapple or tomato juice
\$18 per pitcher (*serves 8 people*)




Menus

Artful Breaks

Break Enhancements

- ◆ House-baked assorted cookies, squares and bars
\$24 per dozen
- ◆ Baked goods basket; croissants, danishes, house-made muffins, banana bread
\$30 per dozen
- ◆ House-made cranberry and pistachio granola bars
\$26 per dozen
- ◆ Warm scones with a variety of preserves
\$24 per dozen
- ◆ Vegetable crudités, herb yogurt dip
\$4 per person
- ◆ Chocolate-dipped biscotti
\$24 per dozen
- ◆ O'Doul's chocolate ganache pecan brownies
\$30 per dozen
- ◆ Rice Krispy squares
\$24 per dozen
- ◆ Fresh fruit and seasonal berry platter
\$6 per person
- ◆ Seasonal fresh fruit skewers, vanilla lemon yogurt dip
\$5 each
- ◆ Assorted kettle-cooked potato chips
\$3 per bag
- ◆ Whole fruit basket
\$2 per piece
- ◆ Domestic and import cheese platter, roasted nuts, selection of breads and crackers, fresh and dried fruit
\$9 per person
- ◆ Charcuterie selection, cured and smoked meats, grainy Dijon, roast garlic and shallot aioli, selection of breads and rolls
\$9 per person



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Menus

The Art of Lunch

Bistro Express Buffet

- ◆ O'Doul's soup creation of the day
 - ◆ Classic Caesar salad, fresh parmesan and herb croutons
 - ◆ Greek-style orzo pasta salad, tomato medley, English cucumber, red onion, bell peppers, feta cheese, fresh oregano
 - ◆ Grilled vegetable antipasto with balsamic reduction and fresh basil
 - ◆ Chef's choice of assorted sandwiches including; roast Pemberton Meadows beef, Fraser Valley turkey breast, BC Albacore tuna and grilled vegetables
 - ◆ Assorted Deli-style pickles and olives
 - ◆ Selection of daily desserts
 - ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
- \$27 per person**

Deli Sandwich Buffet

(maximum 25 people)

- ◆ O'Doul's soup creation of the day
 - ◆ Organic mixed greens salad, selection of house-made dressings
 - ◆ Chick pea, local goat feta, tomato, olive, artichoke, bell pepper fresh herb salad
 - ◆ Grilled vegetable antipasto with balsamic reduction and fresh basil
 - ◆ Freshly baked artisan rolls and specialty breads
 - ◆ Selection of deli meats, salamis, roast Pemberton Meadows beef, Fraser Valley turkey breast, domestic and imported cheeses
 - ◆ Sliced hothouse tomatoes, red onion and English cucumbers
 - ◆ Deli condiments and assorted pickles
 - ◆ Selection of daily desserts
 - ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
- \$27 per person**

Pizza Buffet

(minimum 15 people)

- ◆ Classic Caesar salad, fresh parmesan and herb croutons
- ◆ Frisée and mixed greens salad, selection of house-made dressings

Choose any three freshly-baked pizzas:

- ◆ Hawaiian
oven-dried pineapple, Canadian back bacon, mozzarella
 - ◆ Italian
prosciutto salami, capiccoli, bocconcini, roast garlic, herb tomato sauce
 - ◆ Mediterranean
lemon herb chicken breast, tomato, olive, red onion, feta, mozzarella
 - ◆ Vegetarian
grilled marinated vegetables, hazelnut pesto, Okanagan goat cheese
 - ◆ Westcoast
hand-peeled Pacific shrimp, pickled red onions, ricotta herb pesto
 - ◆ Margarita
oven-dried tomatoes, herb tomato sauce, bocconcini, torn basil
- ◆ O'Doul's chocolate ganache pecan brownies
 - ◆ Fresh fruit and seasonal berry platter
 - ◆ Freshly brewed organic coffee and assorted traditional and herbal teas
- \$27 per person**

Menus

The Art of Lunch

Mediterranean Pasta Buffet

(minimum 15 people)

- ◆ Baked garlic butter baguettes
- ◆ Minestrone soup with basil purée
- ◆ Greek salad, tomato medley, English cucumbers, red onion, bell peppers, feta cheese, fresh oregano
- ◆ Tuscan bread and tomato salad, romaine leaves, shredded parmesan, torn basil

Choice of Entrées:

- ◆ Mushroom ravioli, roast garlic tomato sauce, crumbled goat cheese
- ◆ Butternut squash ravioli, spinach parmesan velouté
- ◆ Spicy chorizo penne, roast mushroom bolognese sauce
- ◆ House-smoked chicken penne, hazelnut pesto cream sauce
- ◆ Vegetarian lasagna, ricotta cheese, roast vegetables, basil tomato sauce
- ◆ Westcoast seafood farfalle, Salt Spring Island mussels, fennel and saffron velouté
- ◆ Tiramisu cake
- ◆ Fresh fruit and seasonal berry platter
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

Choice of two entrées \$27 per person

Choice of three entrées \$32 per person

Best of BC Lunch Buffet

(minimum 15 people)

- ◆ Assortment of artisan breads
- ◆ Locally inspired soup of the day
- ◆ Organic greens salad with selection of house-made dressings
- ◆ Pemberton potato salad, pickled red onions, grainy Dijon, sour cream and chive dressing
- ◆ Locally inspired antipasto platter featuring Oyama Sausage Company deli cuts, artisan cheeses, grilled seasonal vegetables, wild Pacific salmon selection

Choice of Entrées:

- ◆ Pacific Provider wild salmon with Salt Spring Island mussel and fennel nage
- ◆ Oven-roast Fraser Valley chicken breast, red wine jus-enriched barley, caramelized leeks, house-made bacon
- ◆ Roast Pemberton Meadows prime cut, brandied peppercorn sauce
- ◆ Wild and cultivated BC mushroom risotto, Okanagan goat cheese, Agassiz hazelnut and arugula pesto

- ◆ Selection of daily desserts
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

Choice of two Hot Entrées \$32

Choice of Three Hot Entrées \$38

Menus

The Art of Lunch

Plated Lunch

Customize your lunch by choosing an appetizer, entrée and dessert that best suits your group. To have a choice of entrée the day of the event, add \$7 per person. All lunches include freshly brewed organic coffee and selection of traditional and herbal teas.

Appetizers

- ◆ O'Doul's soup creation of the day
- ◆ Westcoast seafood chowder, local fish and shellfish, white wine cream, fresh thyme, house-made bacon
- ◆ Romaine hearts, house-made Caesar dressing, fresh parmesan, herb croutons
- ◆ Dungeness crab and Pacific shrimp cake, frisée pea shoot salad, pumpkin seeds, lemon aioli
- ◆ Whole leaf green salad, grape tomatoes, cucumber, buttermilk chive dressing
- ◆ Spinach and frisée salad, sherry dressing, poached pear, candied walnuts, Little Qualicum blue claire cheese
- ◆ Wild Pacific salmon three ways, cold smoke, hot smoke, Indian candy, crème fraîche, dark rye baguette

Entrées

- ◆ Pan-seared Pacific Provider wild salmon, warm new potato, green bean and bacon salad, lemon caper beurre blanc
\$30
- ◆ Grilled Fraser Valley chicken breast, lentil and smoked tomato cassoulet, roast pepper tapenade
\$30
- ◆ Butternut squash ravioli, Agassiz hazelnut pesto cream, Little Qualicum blue claire cheese, wilted spinach
\$30
- ◆ California-cut Canada AAA striploin, fondant potatoes, roast garlic and horseradish butter, shallot marmalade, red wine jus
\$35
- ◆ Citrus soy-cured BC sablefish, crisp rice cake, braised daikon, wild mushroom tea, wilted greens
\$35

Desserts

- ◆ Sliced fruit and berries of the season, vanilla lemon yogurt
- ◆ Citrus crème brûlée, warm madeleine
- ◆ Daily cheesecake creation, seasonal components
- ◆ O'Doul's chocolate ganache pecan brownie, vanilla gelato



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Menus

The Art of Dinner

Lion's Gate Buffet

(minimum 25 people)

- ◆ Freshly baked rolls with butter
- ◆ Frisée and mixed greens salad, selection of house-made dressings
- ◆ Chick pea, feta, tomato, olive, artichoke, bell pepper fresh herb salad
- ◆ Tuscan bread and tomato salad, romaine leaves, shredded parmesan, torn basil
- ◆ Wild Pacific salmon platter, cured and smoked wild salmon, traditional accompaniments
- ◆ Grilled vegetable antipasto, salami, prosciutto, marinated bocconcini

Choose from the following to be accompanied with seasonal vegetables:

- ◆ Butternut squash ravioli, Little Qualicum blue claire cheese, candied walnuts, spinach parmesan velouté
- ◆ Herb-cruste roast Canada AAA beef striploin, roast nugget potatoes, roast garlic rosemary jus
- ◆ Oven-roast Fraser Valley chicken breast, red wine jus-enriched barley, caramelized leeks, house-made bacon
- ◆ Pacific Provider wild salmon with Salt Spring Island mussels, herb polenta, white wine fennel nage
- ◆ Wild Mushroom penne, roast peppers, leek and Okanagan goat cheese cream, shaved parmesan
- ◆ Pan-seared Haida Gwaii halibut, Kalamata olives, wilted spinach, gnocchi, rustic tomato sauce
- ◆ Selection of daily desserts
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

Choice of two hot entrées \$45 per person

Choice of three hot entrées \$50 per person



Menus

The Art of Dinner

Granville Island Market Buffet

(minimum 25 people)

- ◆ Freshly baked rolls with butter
- ◆ Frisée and mixed greens salad, selection of house-made dressings
- ◆ Forest mushroom bisque, truffle-enriched, sage parmesan croutons
- ◆ Oyama charcuterie, selection of cured meats, dried fruit compote, marinated olives, cornichons
- ◆ Freshly shucked oyster tower, traditional accompaniments
- ◆ Hand-peeled Pacific shrimp orzo pasta salad
- ◆ Grilled marinated vegetable antipasto platter

Choose from the following to be accompanied with seasonal vegetables:

- ◆ Butternut squash ravioli, Little Qualicum blue claire cheese, candied walnuts, spinach parmesan velouté
- ◆ Herb-cruste roast Canada AAA beef striploin, roast nugget potatoes, brandied peppercorn jus
- ◆ Oven-roast Fraser Valley chicken breast, red wine jus-enriched barley, caramelized leeks, house-made bacon
- ◆ Pacific Provider wild salmon with Salt Spring Island mussels, herb polenta, white wine fennel nage
- ◆ Wild Mushroom penne, roast peppers, leek and Okanagan goat cheese cream, shaved parmesan
- ◆ Pan-seared Haida Gwaii halibut, Kalamata olives, wilted spinach, gnocchi, rustic tomato sauce
- ◆ Qualicum Beach scallop penne, julienne vegetables, shaved parmesan, pesto-enriched tomato cream sauce

Desserts

- ◆ Selection of daily desserts
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

Choice of two hot items \$50 per person

Choice of three hot items \$55 per person

Menus

The Art of Dinner

Best of BC Dinner Buffet

(minimum 25 people)

*Substitutions may be necessary based on seasonal availability of ingredients

- ◆ Assortment of artisan breads
- ◆ Westcoast seafood chowder
- ◆ Organic greens salad, selection of house-made dressings
- ◆ Pemberton potato and Dungeness crab salad, pickled red onions, grainy Dijon, sour cream and chive dressing
- ◆ Locally inspired antipasto platter featuring Oyama Sausage Company deli cuts, grilled seasonal vegetables
- ◆ Wild Pacific salmon platter, cured and smoked wild salmon, traditional accompaniments
- ◆ Freshly-shucked Vancouver Island oyster tower


Your choice of the following hot items accompanied by seasonal local vegetable medley and roast Pemberton potatoes:

- ◆ Pan-seared Pacific Provider wild salmon, Salt Spring Island mussel and fennel nage
- ◆ Maple Hill Farms chicken breast, truffle and Chilliwack honey glaze
- ◆ Pemberton Meadows beef prime cut, brandied peppercorn sauce
- ◆ Wild and cultivated BC mushroom risotto, Moonstruck white graced cheese, Agassiz hazelnut and arugula pesto
- ◆ Qualicum Beach scallops, BC Spot prawns, carrots, celery root, lightly-smoked tomato fume
- ◆ Peace Country buffalo rib eye, dry spice rub, red wine jus
- ◆ Selection of house-made individual desserts
- ◆ BC artisan cheese and fresh fruit platter
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

Choice of two Hot Entrées \$55

Choice of Three Hot Entrées \$60



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Menus

The Art of Dinner

Plated Dinner

Customize your lunch by choosing an appetizer, entrée and dessert that best suits your group. Add a fourth course from appetizer menu for \$9 per person. To have a choice of entrée the evening of the event, add \$7 per person. All dinners include freshly brewed organic coffee and selection of traditional and herbal teas.

Appetizers

- ◆ O'Doul's soup creation of the day
- ◆ Westcoast seafood chowder, local fish and shellfish, herb garnish
- ◆ Romaine hearts, house-made Caesar dressing, fresh parmesan, herb croutons
- ◆ Dungeness crab and Pacific shrimp cake, frisée pea shoot salad, pumpkin seeds, lemon aioli
- ◆ Whole leaf organic greens, grape tomatoes, cucumber, buttermilk chive dressing
- ◆ Spinach and frisée salad, sherry dressing, poached pear, candied walnuts, Little Qualicum blue claire cheese
- ◆ Wild Pacific salmon three ways, cold smoke, hot smoke, Indian candy, crème fraîche, dark rye baguette
- ◆ Beef tenderloin carpaccio, arugula purée, marinated artichokes, frizzled capers, extra virgin olive oil

Entrées

- ◆ Pan-seared Pacific Provider wild salmon, warm new potato, green bean and bacon salad, lemon caper beurre blanc \$45
- ◆ Grilled Fraser Valley chicken breast, lentil and smoked tomato cassoulet, roast pepper tapenade \$45
- ◆ Wild mushroom ravioli, organic mushroom sherry fricassee, truffle oil, parmesan spinach froth \$42
- ◆ California-cut Canada AAA striploin, fondant potatoes, roast garlic and horseradish butter, shallot marmalade, red wine jus \$49
- ◆ Citrus soy-cured BC sablefish, crisp rice cake, braised daikon, wild mushroom tea, wilted greens \$49
- ◆ Prosciutto-wrapped Haida Gwaii halibut, Qualicum Beach scallop and asparagus ravioli, red wine tomato velouté \$49
- ◆ Oven-roast espresso-crust lamb loin, Okanagan goat cheese polenta, natural jus, parsley lemon gremolata \$49

Desserts

- ◆ Citrus crème brûlée, lavender-enriched madeleine, seasonal berries
- ◆ O'Doul's cheesecake creation, flavour changes daily, seasonal components
- ◆ Triple chocolate crémeux, peanut mousse, sea salt and peanut sugar, espresso chocolate sauce
- ◆ BC Artisan cheese tasting, dried fruit compote, terra breads, roasted nuts

Menus

The Art of Reception

Bronze Reception

(minimum 20 people)

- ◆ Grilled vegetable antipasto, salami, prosciutto, marinated bocconcini
- ◆ Domestic and imported cheese platter, roasted nuts, selection of breads and crackers, fresh and dried fruit and berries

Passed Items

(choice of three from below - three per person)

- ◆ House-candied wild Pacific salmon, turmeric parsnip purée, scallion, sesame cone
- ◆ Sliced prosciutto, roast garlic, goat cheese, herb crostini
- ◆ Curry-spiced Fraser Valley chicken salad, pappadum cup, cilantro raita
- ◆ Port-enriched Poplar Grove tiger blue cheese puff
- ◆ Bruschetta, oven-dried tomato, roast red pepper, bocconcini, crisp basil, extra virgin olive oil
- ◆ Vegetarian samosa, mango cilantro chutney

\$24 per person

Silver Reception

(minimum 20 people)

- ◆ Wild Pacific salmon platter, cured and smoked wild salmon, traditional accompaniments
- ◆ Grilled vegetable antipasto, salami, prosciutto, marinated bocconcini
- ◆ Domestic and import cheese platter, roasted nuts, selection of breads and crackers, fresh and dried fruit and berries

Passed Items

(choice of three from below - five per person)

- ◆ House-candied wild Pacific salmon, turmeric parsnip purée, scallion, sesame cone
- ◆ Sliced prosciutto, roast garlic and goat cheese, herb crostini
- ◆ Curry-spiced Fraser Valley chicken salad, pappadum cup, cilantro raita
- ◆ Port-enriched Poplar Grove tiger blue cheese puff
- ◆ Bruschetta, oven-dried tomato, roast red pepper, bocconcini, crisp basil, extra virgin olive oil
- ◆ Vegetarian samosa, mango cilantro chutney
- ◆ Albacore tuna tataki, spinach gomaе, sesame dressing, rice paper parmesan puff

Dessert

- ◆ French pastry selection

\$39 per person

Menus

The Art of Reception

Gold Reception

(minimum 50 people)

- ◆ Listel seafood palette, wild Pacific salmon selection, fresh Pacific oysters, marinated Vancouver Island mussels, Dungeness crab, Qualicum Beach scallops
- ◆ Grilled vegetable antipasto, salami, prosciutto, marinated bocconcini
- ◆ Bread dip station with baba ghanoush, hummus, tomato chutney and selection of flat breads
- ◆ Domestic and import cheese platter, roasted nuts, selection of breads and crackers, fresh and dried fruit and berries

Chef Action Station

- ◆ Wild mushroom and truffle risotto finished in a parmesan wheel

Passed Items

(choice of five items from below - five per person)

- ◆ Qualicum Beach scallop "poke style", toasted sesame, tobiko, radish sprouts
- ◆ Vietnamese Dungeness crab salad roll, spicy peanut sauce
- ◆ House-smoked buffalo tenderloin, chimichurri, oven-dried tomato, purple potato
- ◆ Port-enriched Poplar Grove tiger blue cheese puff
- ◆ Albacore tuna tataki, spinach gomaе, sesame dressing, rice paper parmesan puff
- ◆ Barbeque duck and scallion spring roll, Worcestershire
- ◆ Bruschetta, oven-dried tomato, roast red pepper, bocconcini, crisp basil, extra virgin olive oil
- ◆ Merquen-dusted lamb chop, chimichurri

Desserts

- ◆ Selection of house-made individual desserts
- ◆ Chocolate fondue fountain, dried and fresh fruit selection, banana and lemon loaves

\$75 per person

Menus

The Art of Reception

Cold Canapés and Hors d'Oeuvres

(minimum 2 dozen per item)

- ◆ Fraser Valley "pickled" beet, whipped Okanagan goat cheese, cumin-spiced Agassiz hazelnut
\$28 per dozen
- ◆ Bruschetta, oven-dried tomato, roast red pepper, bocconcini, crisp basil, extra virgin olive oil
\$29 per dozen
- ◆ Fresh oysters on the half shell, chili lime gelée
\$32 per dozen
- ◆ Sliced prosciutto, roast garlic, goat cheese, herb crostini
\$32 per dozen
- ◆ Curry-spiced Fraser Valley chicken salad, pappadum cup, cilantro raita
\$32 per dozen
- ◆ House-candied salmon, turmeric parsnip purée, scallion, sesame cone
\$35 per dozen
- ◆ Albacore tuna tataki, spinach gomaе, sesame dressing, rice paper parmesan puff
\$36 per dozen
- ◆ Qualicum Beach scallop "poke style", toasted sesame, tobiko, radish sprouts
\$36 per dozen
- ◆ Smoked Haida Gwaii halibut brandade, sourdough crostini, pea purée, red pepper rouille
\$36 per dozen
- ◆ Vietnamese Dungeness crab salad roll, spicy peanut sauce
\$41 per dozen
- ◆ House-smoked buffalo tenderloin, chimichurri, oven-dried tomato, purple potato
\$46 per dozen



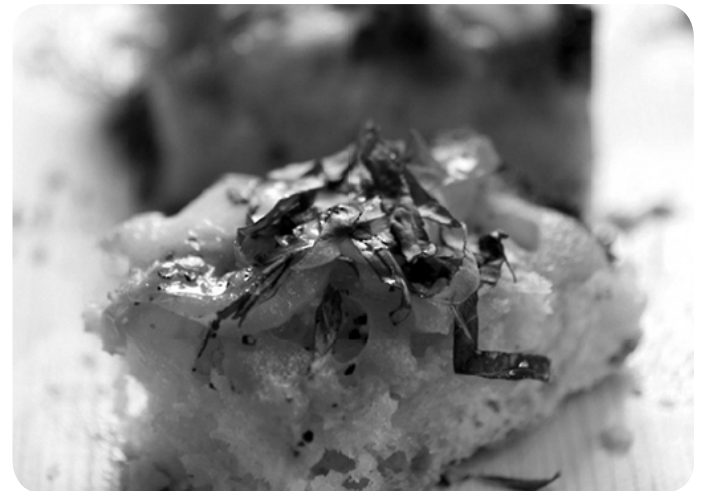
Menus


The Art of Reception

Hot Canapés and Hors d'Oeuvres

(minimum 2 dozen per item)

- ◆ Mini spinach goat cheese quiche
\$29 per dozen
- ◆ Yam and spinach pakoras, tamarind chutney
\$32 per dozen
- ◆ Spanakopita, phyllo pastry, spinach, goat feta
\$32 per dozen
- ◆ Fraser Valley chicken and bell pepper empanada, smoked paprika
\$34 per dozen
- ◆ Vegetarian samosa, mango cilantro chutney
\$34 per dozen
- ◆ Port-enriched Poplar Grove tiger blue cheese puff
\$35 per dozen
- ◆ Westcoast fish cake, preserved lemon and chive crème fraîche
\$36 per dozen
- ◆ Lemongrass chicken satay, spicy peanut sauce
\$36 per dozen
- ◆ Olive-cruste seared Qualicum Beach scallop, roast pepper tomato tapenade
\$39 per dozen
- ◆ Barbeque duck and scallion spring roll, Worcestershire
\$42 per dozen
- ◆ Dungeness crab and Pacific shrimp cakes, lemon aioli
\$46 per dozen
- ◆ Merquen-dusted lamb chop, chimichurri
\$48 per dozen



Ocean Wise  All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

Menus

The Art of Reception


Reception Stations

(minimum 10 people)

- ◆ Listel seafood palette, wild Pacific salmon selection, fresh Pacific oysters, marinated Vancouver Island mussels, Dungeness crab, Qualicum Beach scallops
\$14 per person
- ◆ Bread dip station with baba ghanoush, hummus, tomato chutney and selection of flat breads
\$7 per person
- ◆ Fresh vegetable crudités with herb yogurt dip
\$4 per person
- ◆ Grilled vegetable antipasto, salami, prosciutto, marinated bocconcini
\$9 per person
- ◆ Gourmet open-faced specialty sandwiches
\$60 per dozen
- ◆ Domestic and import cheese platter, roasted nuts, selection of breads and crackers, fresh and dried fruit
\$9 per person
- ◆ Charcuterie selection, cured and smoked meats with grainy Dijon, roast garlic and shallot aioli, selection of breads and rolls
\$9 per person
- ◆ Wild Pacific salmon platter, cured and smoked wild salmon, traditional accompaniments
\$9 per person
- ◆ Rolled sushi platter (kappa, salmon, tuna & California maki)
\$7 per person (minimum 15 people)
- ◆ Chilled BC Spot prawn tower, traditional cocktail sauce
\$9 per person (3 prawns per person)

Dessert Stations

- ◆ Fresh fruit and seasonal berry platter
\$6 per person
- ◆ Chocolate-dipped strawberries
\$30 per dozen
- ◆ O'Doul's chocolate ganache pecan brownies
\$30 per dozen
- ◆ French pastry selection
\$40 per dozen
- ◆ Chocolate fondue fountain, dried and fresh fruit selection, banana and lemon loaves
\$14 per person (minimum 50 people)

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Menus

The Art of Reception

Chef Action Stations

(minimum 25 people)

(Chef Fee \$50 per hour – max. 50 people per chef):

- ◆ Wild mushroom and truffle risotto finished in a parmesan wheel
\$15 per person
- ◆ Sautéed Qualicum Beach scallops with chili butter and Pernod
\$10 per person
- ◆ Fresh shucked oyster station, traditional accompaniments
\$9 per person
- ◆ Fresh carved garlic and dijon herb-crust rack of lamb
\$60 per rack
- ◆ Sautéed handmade spinach ricotta gnocchi with parmesan velouté
\$8 per person
- ◆ Westcoast seafood ceviche, prepared "a la minute" on table top ice bar
\$24 per person (min. 40 people)
- ◆ California-cut Pemberton Meadows beef "Diane"
\$18 per person
- ◆ Roast and shaved Canada AAA prime rib with warm rolls and traditional accompaniments
\$9 per person

Reception and Buffet Visual Enhancements

Please Order one week prior to event, company logo will need to be provided in either high-resolution .tif or vector .eps format.

- ◆ Custom Logo'd Ice Bar \$800 and up
- ◆ Custom Logo'd Ice Sculpture \$400 and up
- ◆ Custom Table Ice Centre Pieces \$150 and up



Wines & Other Beverages

Banquet Bar Prices

Alcoholic beverages	host bar	cash bar
Liquor - premium brands (1oz.)	\$6.00	\$7.00
Beer & Cider - domestic	\$6.00	\$7.00
Beer - imported or micro-brewed	\$7.00	\$8.00
Wine - sparkling	\$9.00	\$10.00
Wine - BC VQA (5oz.)	\$7.00	\$8.00
Wine - premium BC VQA (5oz.)	\$9.00	\$10.00
Wine - import (5oz.)	\$9.00	\$10.00
Specialty martinis (2 oz.)	\$8.00	\$9.00
Liqueurs - premium brands (1 oz.)	(various prices)	

Non-alcoholic beverages

O'Doul's non-alcoholic beer	\$5.00	\$5.50
Soft drinks	\$3.50	\$3.95
Fruit juices	\$3.50	\$3.95
Miller Springs sparkling water	\$3.50	\$3.95

Punches

Non-alcoholic fruit punch	\$25.00 (per litre)
Sangria	\$35.00 (per litre)
Rum or vodka punch	\$35.00 (per litre)
Champagne punch	\$40.00 (per litre)

Host Bar

All beverages consumed are paid for by the host. A bartender is complimentary if beverage consumption exceeds \$300.00 per bar. Otherwise, a bartender labour charge of \$75.00 per bar will apply plus beverage consumption. All host bar prices will be subject to an 18% gratuity plus applicable taxes.

Cash Bar

All guests are responsible for paying for their own beverages. For groups of 50 or more, a cashier is required at a cost of \$25.00 per hour (minimum 2 hours). A bartender labour charge of \$25.00 per hour (minimum 2 hours) will apply if a minimum consumption of \$300.00 net revenue per bar is not met. Cash Bar prices include applicable taxes.

The Art of Wine Pairing

Let us choose the perfect wine for your menu selection. Our catering professionals are knowledgeable, our cellar is limitless, and our sommeliers would be thrilled to work with you.