

# THE LISTEL HOTEL

Vancouver, Canada



## Meetings & Events

### Art of Breakfast

#### Continental Buffet

- ◆ 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

\$16 per person

#### Deluxe Continental Buffet

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Assortment of breads, croissants, danish, banana loaf, bagels and house-made muffins
- ◆ Chilled free-run egg, black forest ham and cheddar roulade
- ◆ 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

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Fruit smoothie of the day
- ◆ Bircher muesli with rolled oats, bran, fresh fruit, nuts, raisins and light cream
- ◆ Carrot and bran muffins
- ◆ Homemade fruit and nut granola
- ◆ Individual yogurts
- ◆ Sliced seasonal fresh fruit and berries
- ◆ Basket of whole fruit
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$19 per person



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

# Art of Breakfast

## All Canadian Breakfast Buffet


*(minimum 15 people)*

- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Scrambled free-run 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

## 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
- ◆ 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

## Strata Breakfast Buffet

*(minimum 15 people)*




- ◆ Freshly squeezed orange and grapefruit juices
- ◆ Tomato, spinach and feta strata
- ◆ Breakfast sausage, cheddar and bell pepper strata
- ◆ 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

# Art of Breakfast

## Breakfast Buffet Enhancements

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

- ◆ Individual flavoured yogurts, regular and low fat
- ◆ Assorted bagels with cream cheese and preserves
- ◆ Chilled free-run egg, Black Forest ham and cheddar roulade
- ◆ Home-made fruit and nut granola
- ◆ Assorted cold cereals with milk or cream
- ◆ Bircher muesli with rolled oats, bran, fresh fruit, nuts, raisins and light cream
- ◆ O'Doul's cinnamon raisin French toast, maple pecan butter, Canadian maple syrup
- ◆ Wild Pacific smoked salmon with dill cream cheese, red onion and capers 
- ◆ Grilled Mediterranean 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

Please Refer to Our Chef Action Station Pricing to have an omelette station included with your buffet.

## 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.

- ◆ Cinnamon raisin French toast with maple pecan butter  
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  
\$17 per person
- ◆ Classic Eggs Benedict  
Black Forest ham, fresh hollandaise and breakfast potatoes  
\$18 per person
- ◆ Florentine Benedict  
Black Forest ham, wilted spinach, fresh hollandaise and breakfast potatoes  
\$19 per person
- ◆ Haida Benedict   
Wild Pacific smoked salmon, fresh hollandaise and breakfast potatoes  
\$21 per person

# Artful Breaks

## 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


\$10 per person

## The Art of Chocolate

- ◆ O'Doul's chocolate ganache pecan brownies
- ◆ House-made chocolate-dipped strawberries
- ◆ Espresso-enriched hot chocolate
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$13 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

## Energy Booster

- ◆ Low-carb energy bars
- ◆ Mixed house-roasted nuts
- ◆ Vegetable crudités with herb yogurt dip
- ◆ Red Bull-spiked fruit smoothies

\$14 per person

## Tea Time at The Listel Hotel

- ◆ Warm scones and crumpets, selection of preserves, whipped honey butter
- ◆ Assorted cocktail sandwiches
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$15 per person



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# Artful Breaks

## Beverages

- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas  
\$2.95 per person
- ◆ 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*)
- ◆ Assorted regular and diet soft drinks  
\$2.95 each
- ◆ Assorted specialty beverages (Snapple Iced Tea and Lemonade, Koala Springs, Dad's Rootbeer and Stewart's Soda's)  
\$3.95 each
- ◆ Assorted bottled waters  
(Miller Springs sparkling and Montclair mineral water)  
\$3.50 each
- ◆ 750 ml bottles Miller Springs sparkling water  
\$5.50 each
- ◆ Red Bull energy drink  
\$5 each
- ◆ Individual fruit smoothies  
\$4 each

# Artful Breaks

## Break Enhancements

- ◆ Home-baked assorted cookies, squares and bars  
\$24 per dozen
- ◆ Baked goods basket, croissants, Danishes, house-made muffins, banana bread  
\$30 per dozen
- ◆ Freshly baked cinnamon buns with warm sugar glaze  
\$30 per dozen
- ◆ Warm scones with a variety of preserves  
\$24 per dozen
- ◆ Fruit and granola bars and assorted candy bars  
\$3 each
- ◆ Chocolate-dipped strawberries  
\$30 per dozen
- ◆ Chocolate-dipped biscotti  
\$24 per dozen
- ◆ O'Doul's chocolate ganache pecan brownies  
\$30 per dozen
- ◆ French pastry selection  
\$40 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

# The Art of Lunch

## O'Doul's 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 on specialty breads and artisan rolls
- ◆ Assorted Deli-style pickles and olives
- ◆ Selection of daily desserts
- ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

\$24 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 and 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

\$24 per person

## O'Doul's Pizza Buffet

*(minimum 15 people)*

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

Choose any three freshly-baked pizzas:

- ◆ Hawaiian pizza, oven-dried pineapple, Canadian back bacon, mozzarella cheese
- ◆ Italian pizza, prosciutto salami, capiccoli, bocconcini, roast garlic, herb tomato sauce
- ◆ Mediterranean pizza, lemon herb chicken breast, tomato, olive, red onion, feta cheese, mozzarella cheese
- ◆ Vegetarian pizza, grilled marinated vegetables, hazelnut pesto, Okanagan goat cheese
- ◆ Westcoast pizza, hand-peeled Pacific shrimp, pickled red onions, ricotta cheese, herb pesto 🌱
- ◆ Margarita pizza, 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



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# The Art of Lunch

## Mediterranean Pasta Buffet

*(minimum 15 people)*

- ◆ Baked garlic butter baguettes
- ◆ Minestrone soup with basil puree
- ◆ 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 and roast mushroom bolognese, penne pasta
  - ◆ 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 
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- ◆ 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

## West End Luncheon Buffet

*(minimum 15 people)*

- ◆ Basket of freshly baked rolls
- ◆ O'Doul's soup creation of the day
- ◆ Frisee and mixed greens salad, selection of house-made dressings
- ◆ Grilled vegetable antipasto with balsamic aioli and fresh basil
- ◆ New potato salad, pickled red onions, grainy Dijon, sour cream chive dressing

Choice of Entrées:

- ◆ Butternut squash ravioli, spinach parmesan velouté
  - ◆ Pan-seared wild Pacific salmon, Salt Spring Island mussel and saffron velouté 
  - ◆ Oven-roast Fraser Valley chicken breast, pancetta, pearl onion, red wine jus-enriched barley risotto
  - ◆ Herb-crusted roast Canadian beef strip loin, roast garlic rosemary jus
  - ◆ Organic mushroom udon noodles, wild mushroom stock, smoked tofu, pea shoots
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- ◆ Selection of daily desserts
  - ◆ Fresh fruit and seasonal berry platter
  - ◆ Freshly brewed organic coffee and traditional and herbal teas

Choice of two hot entrées \$29 per person

Choice of three hot entrées \$34 per person






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# The Art of Lunch



## Plated Lunch

Customize your group's plated lunch by choosing one appetizer, one entrée and one dessert for your menu. To have a choice of two or more entrées 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, herb garnish 
- ◆ Romaine hearts, house-made Caesar dressing, fresh parmesan, herb croutons
- ◆ Dungeness crab and Pacific shrimp croquette, frisée pea shoot salad, pumpkin seeds, lemon aioli 
- ◆ Whole leaf green salad, grape tomatoes, cucumber, buttermilk chive dressing
- ◆ Spinach and frisee salad, sherry dressing, poached pear, candied walnuts, Salt Spring Island blue claire cheese
- ◆ Wild Pacific salmon three ways, cold smoke, hot smoke, Indian candy, crème fraîche, dark rye baguette 

### Entrées

- ◆ Pan-seared Arctic char, warm new potato, green bean and bacon salad, lemon caper beurre blanc   
\$32
- ◆ Roast Fraser Valley chicken breast, Okanagan goat cheese and spinach stuffing, red wine jus-enriched vegetable barley risotto, pea shoot salad  
\$32
- ◆ Butternut squash ravioli, Agassiz hazelnut pesto cream froth, Salt Spring Island blue claire cheese, wilted spinach  
\$29
- ◆ California-cut AAA Canadian striploin, roast garlic and horseradish butter, nugget potato confit, red wine jus  
\$36
- ◆ Citrus soy-cured BC sablefish, crisp rice cake, wild mushroom tea, wilted greens   
\$32


### Desserts

- ◆ Sliced fruit and berries of the season, vanilla lemon yogurt
- ◆ Coconut Panna Cotta with seasonal fruit and berries
- ◆ O'Doul's cheesecake creation, flavour changes daily, seasonal components
- ◆ O'Doul's chocolate ganache pecan brownie with vanilla gelato



# The Art of Dinner

## Lion's Gate Buffet

*(minimum 25 people)*

- ◆ Freshly baked rolls with butter
- ◆ Frisee 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, Salt Spring Island blue cheese, candied walnuts, spinach parmesan velouté
  - ◆ Herb-crusted roast Canadian beef strip loin, roast garlic rosemary jus, roast nugget potatoes
  - ◆ Oven-roast Fraser Valley chicken breast, pancetta, pearl onion, red wine jus-enriched barley risotto
  - ◆ Pan-seared wild Pacific salmon, Salt Spring Island mussel and saffron velouté, chive polenta 
  - ◆ Organic mushroom udon noodles, wild mushroom stock, smoked tofu, pea shoots
  - ◆ Pan-seared Queen Charlotte Island halibut, tomato basil velouté, frizzled prosciutto, Kalamata olives, spinach parmesan gnocchi 
- ◆ Selection of daily desserts
  - ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

Choice of two hot entrées \$44 per person

Choice of three hot entrées \$49 per person

# The Art of Dinner

## Granville Island Market Buffet

*(minimum 25 people)*

- ◆ Freshly baked rolls with butter
- ◆ Frisee and mixed greens salad, selection of house-made dressings
- ◆ Forest mushroom bisque, truffle-enriched, sage parmesan croutons
- ◆ Wild Pacific salmon platter, cured and smoked wild salmon, traditional accompaniments 🐟
- ◆ Freshly shucked oyster tower, traditional accompaniments 🐟
- ◆ Hand-peeled Pacific shrimp orzo pasta salad 🐟
- ◆ Grilled vegetable antipasto, salami, prosciutto, marinated bocconcini

Choose from the following to be accompanied with seasonal vegetables

- ◆ Butternut squash ravioli, Salt Spring Island blue claire cheese, candied walnuts, spinach parmesan velouté
- ◆ Herb-cruste roast Canadian beef strip loin, brandied peppercorn jus, roast nugget potatoes
- ◆ Oven-roast Fraser Valley chicken breast, pancetta, pearl onion, red wine jus-enriched barley risotto
- ◆ Pan-seared wild Pacific salmon, Salt Spring Island mussel and saffron velouté, chive polenta 🐟
- ◆ Organic mushroom udon noodles, wild mushroom stock, smoked tofu, pea shoots
- ◆ Pan-seared Queen Charlotte Island halibut, tomato basil velouté, frizzled prosciutto, kalamata olives, spinach parmesan gnocchi 🐟
- ◆ Qualicum Bay scallop penne, pesto-enriched tomato cream sauce, julienne vegetables, shaved parmesan 🐟

### 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 \$49 per person

Choice of three hot items \$54 per person

# The Art of Dinner

## O'Doul's Steakhouse Buffet

*(minimum 25 people)*

- ◆ Freshly baked rolls with butter
- ◆ Frisee and mixed greens salad, house-made sun-dried tomato and ranch dressings
- ◆ Classic Caesar salad, fresh parmesan and herb croutons
- ◆ Westcoast seafood chowder, local fish and shellfish, herb pistou 🌱
- ◆ Vine-ripened tomato and bocconcini salad, spinach basil jelly, cracked pepper, sea salt, balsamic reduction
- ◆ Roast red onion, Belgian endive and asparagus salad, lemon aioli
- ◆ Chilled prawn tower with classic cocktail sauce

Your choice of the following hot items accompanied by seasonal vegetables, roast marinated mushroom medley and baked potatoes, sour cream, green onions and bacon bits:

- ◆ Oven-roast free-range chicken breast, truffle honey glaze
  - ◆ Roast Violet Creek pork loin, apple, sage and apricot "slaw"
  - ◆ Herb-crusted roast Canadian beef strip loin, brandied peppercorn jus
  - ◆ Prime Rib, Yorkshire pudding, fresh horseradish, au jus
  - ◆ Roast lamb sirloin, parsley and mint gremolata, balsamic jus
  - ◆ Roast rack of lamb, garlic and Dijon herb crust, lamb jus
  - ◆ Pan-seared Arctic char, Salt Spring Island mussel and saffron velouté 🌱
- ◆ Selection of house-made cheesecakes with accompaniments
  - ◆ Seasonal fruit and berry platter
  - ◆ Freshly brewed organic coffee and assorted traditional and herbal teas

Choice of two hot items \$75 per person

Choice of three hot items \$85 per person




*(includes Chef-manned carving station for one meat item)*

# The Art of Dinner




## Plated Dinner

Customize your group's plated dinner by choosing one appetizer, one entrée and one dessert for your menu. To have a choice of two or more entrées the day 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 croquette, frisée pea shoot salad, pumpkin seeds, lemon aioli 
- ◆ Whole leaf organic greens, grape tomatoes, cucumber, buttermilk chive dressing
- ◆ Spinach and frisee salad, sherry dressing, poached pear, candied walnuts, Salt Spring Island blue claire cheese
- ◆ Wild Pacific salmon three ways, cold smoke, hot smoke, Indian candy, crème fraîche, dark rye baguette 
- ◆ Beef tenderloin carpaccio, arugula puree, marinated artichokes, frizzled capers, extra virgin olive oil

### Entrées

- ◆ Pan-seared Arctic char, warm new potato, green bean and bacon salad, lemon caper buerre blanc   
\$42
- ◆ Roast Fraser Valley chicken breast, Okanagan goat cheese and spinach stuffing, red wine jus-enriched vegetable barley risotto, pea shoot salad  
\$42
- ◆ Wild mushroom ravioli, organic mushroom sherry fricassee, truffle oil, parmesan spinach froth  
\$39
- ◆ California-cut AAA Canadian strip loin, roast garlic horseradish butter, nugget potato confit, red wine jus  
\$49
- ◆ Citrus soy-cured BC sablefish, crisp rice cake, wild mushroom tea, oven-dried tomatoes, wilted greens   
\$49
- ◆ Prosciutto-wrapped Queen Charlotte Island halibut, buttered tagliatelle noodles, red wine tomato velouté, grilled asparagus   
\$49
- ◆ Oven-roast espresso-crusting lamb loin, Okanagan goat cheese polenta, natural jus, parsley lemon gremolata  
\$49

### Desserts

- ◆ Sliced fruit and berries of the season, vanilla lemon yogurt
- ◆ O'Doul's Tiramisu, mascarpone cream, espresso-macerated lady finger sponge
- ◆ O'Doul's cheesecake creation, flavour changes daily, seasonal components
- ◆ Warm chocolate pudding cake, five-spice waffle crisp, mango Anglaise
- ◆ BC Artisan cheese tasting, dried fruit compote, terra breads, roasted nuts

# 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 puree, scallion, rice cracker 
- ◆ Sliced prosciutto, roast garlic, goat cheese, herb crostini
- ◆ Lemongrass chicken satay, spicy peanut sauce
- ◆ Port-enriched Poplar Grove Tiger blue cheese puff
- ◆ Bruschetta, oven-dried tomato, roast red pepper, bocconcini, crisp basil, extra virgin olive oil
- ◆ Beef 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 puree, scallion, rice cracker 
- ◆ Sliced prosciutto, roast garlic and goat cheese, herb crostini
- ◆ Lemongrass chicken satay, spicy peanut sauce
- ◆ Port-enriched Poplar Grove Tiger blue cheese puff
- ◆ Bruschetta, oven-dried tomato, roast red pepper, bocconcini, crisp basil, extra virgin olive oil
- ◆ Beef samosa, mango cilantro chutney
- ◆ Albacore tuna tataki, spinach gomaе, sesame dressing, rice cracker 

### Dessert

- ◆ French pastry selection

\$39 per person

# 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 claws, Canadian 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

### Passed Items

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

- ◆ Qualicum Bay 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 gomaes, sesame dressing, rice cracker 🌊
- ◆ Barbeque duck and scallion spring roll, Worcestershire
- ◆ Bruschetta, oven-dried tomato, roast red pepper, bocconcini, crisp basil, extra virgin olive oil
- ◆ Grilled pesto-marinated lamb chops, mint chutney

### Desserts

- ◆ French pastry selection
- ◆ Chocolate fondue fountain, dried and fresh fruit selection, banana and lemon loaves

\$75 per person

# The Art of Reception

## Cold Canapes and Hors d'Oeuvres

- ◆ Fresh oysters on the half shell, watermelon black peppercorn mignonette sauce   
\$32 per dozen
- ◆ Bruschetta, oven-dried tomato, roast red pepper, bocconcini, crisp basil, extra virgin olive oil  
\$29 per dozen
- ◆ House-candied salmon, turmeric parsnip puree, scallion, rice cracker   
\$32 per dozen
- ◆ Sliced prosciutto, roast garlic, goat cheese, herb crostini  
\$32 per dozen
- ◆ Qualicum Bay scallop "poke style", toasted sesame, tobiko, radish sprouts   
\$36 per dozen
- ◆ Vietnamese Dungeness crab salad roll, spicy peanut sauce   
\$41 per dozen
- ◆ Queen Charlotte Island halibut brandade, herb crostini, organic sprouts   
\$36 per dozen
- ◆ Albacore tuna tataki, spinach gomaе, sesame dressing, rice cracker   
\$32 per dozen
- ◆ Beef tenderloin carpaccio, arugula pesto, grainy Dijon aioli, frizzled capers  
\$42 per dozen
- ◆ House-smoked buffalo tenderloin, chimmichurri, oven-dried tomato, purple potato  
\$46 per dozen
- ◆ Fraser Valley "pickled" beet, whipped Okanagan goat cheese, cumin-spiced Agassiz hazelnut  
\$28 per dozen

# The Art of Reception





## Hot Canapes and Hors d'Oeuvres

- ◆ Mini spinach goat cheese quiche  
\$30 per dozen
- ◆ Yam and spinach pakoras, tamarind chutney  
\$30 per dozen
- ◆ Spanakopita, phyllo pastry, spinach, goat feta  
\$30 per dozen
- ◆ Fraser Valley chicken and bell pepper empanada, smoked paprika  
\$34 per dozen
- ◆ Westcoast fish cake, preserved lemon and chive crème fraîche  
\$34 per dozen
- ◆ Lemongrass chicken satay, spicy peanut sauce  
\$34 per dozen
- ◆ Beef samosa, mango cilantro chutney  
\$34 per dozen
- ◆ Prosciutto-wrapped Queen Charlotte Island halibut, smoked tomato coulis, frisee 🌊  
\$35.00 per dozen
- ◆ Port-enriched Poplar Grove Tiger blue cheese puff  
\$35 per dozen
- ◆ Barbeque duck and scallion spring roll, Worcestershire  
\$42 per dozen
- ◆ Dungeness crab and Pacific shrimp croquettes, lemon aioli 🌊  
\$46 per dozen
- ◆ Grilled pesto-marinated lamb chops, mint chutney  
\$48 per dozen

# 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 claws, Canadian scallops   
\$12 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  
\$60.00 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 prawn tower with traditional cocktail sauce   
\$9 per person *(5 prawns per person)*

## Dessert Stations

- ◆ Fresh fruit and seasonal berry platter  
\$6 per person
- ◆ Chocolate-dipped strawberries  
\$30.00 per dozen
- ◆ O'Doul's chocolate ganache pecan brownies  
\$30.00 per dozen
- ◆ Chocolate fondue fountain, dried and fresh fruit selection, banana and lemon loaves  
\$14 per person *(minimum 50 people)*
- ◆ French pastry selection  
\$40 per dozen

# 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 scallops with chili butter and pernod 🌊  
\$10 per person
- ◆ Fresh shucked oyster station, traditional accompaniments 🌊  
\$9 per person
- ◆ Fresh carved garlic and dijon herb-crusted rack of lamb  
\$60 per rack
- ◆ Sautéed handmade spinach ricotta gnocchi with parmesan velouté  
\$8 per person
- ◆ Pacific ocean seafood ceviche, prepared "a la minute" on table top ice bar 🌊  
\$24 per person *(min. 40 people)*
- ◆ California-cut AAA Canadian beef strip loin "Diane"  
\$18 per person
- ◆ Roast and shaved AAA Canadian prime rib with warm rolls and traditional accompaniments  
\$9 per person
- ◆ Free-run egg omelettes with selection of seasonal and local ingredients  
\$8 per person

## Reception and Buffet Visual Enhancements

Please Order one week prior to event, company logo will need to be provided in a high-resolution .tif 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 and Other Beverages

## Banquet Bar Prices

<b>Alcoholic Beverages</b>	<b>host bar</b>	<b>cash bar</b>
Liquor - premium brands (1oz.)	\$5.25	\$6.25
Beer & Cider - domestic	\$5.25	\$6.25
Beer - imported and micro-brewed	\$6.25	\$7.25
Wine - sparkling	\$7.00	\$8.25
Wine - BC VQA (5oz.)	\$6.50	\$7.50
Wine - premium BC VQA (5oz.)	\$8.00	\$9.25
Wine - import (5oz.)	\$7.00	\$8.25
Specialty martinis (2oz)	\$7.95	\$9.25
Liqueurs - premium brands (1 oz.)	(various prices)	
<b>Non-alcoholic Beverages</b>		
O'Doul's non-alcoholic beer	\$4.25	\$4.50
Soft drinks	\$2.95	\$3.25
Fruit juices	\$2.95	\$3.25
Miller Springs sparkling water	\$3.50	\$3.75
Red Bull	\$4.95	\$5.25
<b>Punches</b>		
Non-alcoholic fruit punch	\$20.00 (per litre)	
Sangria	\$30.00 (per litre)	
Rum or vodka punch	\$30.00 (per litre)	
Champagne punch	\$35.00 (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 10% Provincial Liquor Tax (when applicable), 5% Goods and Service Tax, and 18% Gratuities.

## Cash Bar

All guests are responsible for paying for their own beverages. For groups of 50 or more, Cashiers are provided at a cost of \$20.00 per hour (minimum 2 hours). A bartender labour charge of \$20.00 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 10% Provincial Liquor Tax (when applicable) and 5% Goods and Service Tax.

## The Art of Wine Pairing

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