



# Meetings & Events


## Festive Plated Lunch

*build your own three course plated lunch @ \$37.00 per person*

*choice of 2 appetizers, all mains and 1 dessert*



### Appetizers


 O'Doul's Westcoast Seafood Chowder  
local fish and shellfish, white wine cream, fresh thyme, double-smoked bacon

Grilled Romaine Heart Salad  
herb crouton, tomato and juniper dressing, shaved parmesan

Wintergreen Salad  
pumpkin seeds, cucumber, cherry tomatoes, buttermilk chive dressing

### Mains

Roast Fraser Valley Turkey Breast  
caramelized onion, pine nut, sage and camembert stuffing  
cranberry preserve, pan gravy

 Grainy Mustard-crustured Arctic Char  
fennel and beet risotto, wilted greens

Grilled AAA Canadian Beef Striploin  
seasonal vegetables, confit nugget potatoes, roast shallot, peppercorn sauce

Butternut Squash Ravioli  
Little Qualicum blue claire cheese, roast garlic velouté  
candied Agassiz hazelnuts, oven-dried tomatoes

### Desserts

White Chocolate Vanilla Cheesecake  
sun-dried cranberry preserve, pistachio crème anglaise

Sticky Toffee Pudding  
ginger eggnog ice cream, brandied caramel

Caramelized Apple Strudel  
cinnamon-spiced Alberta rye anglaise

freshly brewed organic coffee, traditional or herbal teas



*prices do not include gratuity and tax*

*Executive Chef Chris Whittaker*

*Executive Sous-chef Ken Joe*



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



# Meetings & Events

## Festive Lunch Buffet

*minimum 20 people*



### Appetizers

Assortment of Artisan Rolls  
salted butter

Roast Squash and Coconut Bisque  
roast cumin and nutmeg

Wintergreen Salad  
vegetable julienne, cherry tomatoes, selection of house-made dressings


O'Doul's Classic Caesar Salad  
herb croutons, shredded parmesan cheese

Grilled Vegetable Antipasto Platter  
vegetable and olive assortment, prosciutto-style salami  
marinated bocconcini, basil and roast garlic aioli

### Mains

*accompanied by cumin-enriched basmati rice,  
herb roast nugget potatoes and seasonal steamed vegetables*

Roast Fraser Valley Turkey Breast  
caramelized onion, pine nut, sage and camembert stuffing,  
cranberry preserve, pan gravy

 Fennel-crusted Wild Pacific Salmon  
parsley velouté, pickled red onions

Dijon-crusted Roast Beef Striploin  
roast shallot and garlic red wine jus

Mushroom and Ricotta Ravioli  
Truffle oil, oven-dried tomatoes, roast squash  
Okanagan goat cheese sauce

### Desserts

Assortment of Seasonal Cakes, Cookies and Pastries  
freshly brewed organic coffee, traditional or herbal teas



choice of two mains  
\$38.00

choice of three mains  
\$43.00

*prices do not include gratuity and tax*

*Executive Chef Chris Whittaker*

*Executive Sous-chef Ken Joe*



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# Meetings & Events

## Festive Plated Dinner

*build your own three course plated dinner @ \$49.00 per person  
choice of 2 appetizers, all mains and 1 dessert  
add an additional spinach salad course for \$7.00 per person*




### Appetizers

#### Grilled Romaine Heart Salad

herb crouton, tomato and juniper dressing, shaved parmesan


Qualicum Scallop, Pacific Shrimp and Sunchoke Velouté  
sunchoke crisps, truffle oil

 Organics Ocean's Cold-smoked Wild Pacific Salmon  
pickled red onion, pea greens, dill crème fraîche, multigrain croutons

### Entrées

#### Roast Fraser Valley Turkey Breast

caramelized onion, pine nut, sage and camembert stuffing  
cranberry preserve, pan gravy

 Grainy Mustard-crusting Arctic Char  
fennel and beet risotto, wilted greens

#### Grilled AAA Canadian Ribeye Steak

seasonal vegetables, confit nugget potatoes  
roast shallots, peppercorn sauce

#### Butternut Squash Ravioli

Little Qualicum blue claire cheese, roast garlic velouté  
candied Agassiz hazelnuts, oven-dried tomatoes

### Desserts

#### White Chocolate Vanilla Cheesecake

sun-dried cranberry preserve, pistachio crème anglaise

#### Sticky Toffee Pudding

ginger eggnog ice cream, brandied caramel

#### Caramelized Apple Strudel

cinnamon-spiced Alberta rye anglaise

freshly brewed organic coffee, traditional or herbal teas



*prices do not include gratuity and tax*

*Executive Chef Chris Whittaker*

*Executive Sous-chef Ken Joe*



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THE LISTEL HOTEL

Vancouver, Canada



# Meetings & Events

## Festive Dinner Buffet

*minimum 20 people*

### Appetizers


Assortment of Artisan Rolls  
salted butter

Roast Squash and Coconut Bisque  
roast cumin and nutmeg

Wintergreen Salad  
vegetable julienne, cherry tomatoes, selection of house-made dressings

O'Doul's Classic Caesar Salad  
herb croutons, shredded parmesan cheese


Grilled Vegetable Antipasto Platter  
vegetable and olive assortment, prosciutto-style salami  
marinated bocconcini, basil and roast garlic aioli

 Assortment of Cured Wild Salmon and Marinated Shellfish  
traditional accompaniments

### Entrées

*accompanied by cumin-enriched basmati rice,  
herb roast nugget potatoes and seasonal steamed vegetables*

Roast Fraser Valley Turkey Breast  
caramelized onion, pine nut, sage and camembert stuffing, cranberry preserve, pan gravy

 Fennel-crusted Wild Pacific Salmon  
parsley velouté, pickled red onions

Roast Maple and Horseradish-cured Fraser Valley Pork Loin  
sage-roasted apples, natural jus

Dijon-crusted Roast Beef Striploin  
roast shallot and garlic red wine jus

Mushroom and Ricotta Ravioli  
truffle oil, oven-dried tomatoes, roast squash, Okanagan goat cheese sauce

### Desserts

Assortment of Seasonal Cakes, Cookies and Pastries  
Selection of Seasonal Fresh Fruit

freshly brewed organic coffee, traditional or herbal teas

choice of two mains  
\$48.00

choice of three mains  
\$53.00

choice of four mains  
\$58.00

*prices do not include gratuity and tax*

*Executive Chef Chris Whittaker*

*Executive Sous-chef Ken Joe*



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