Welcome to Vancouver's "Most Art-full*" and sustainable hotel!

The Listel Hotel's contemporary and art-focused meeting and catering facilities are well suited both for business and social meetings and gatherings. The facilities are divided amongst four main rooms totaling 3500 square feet of modern, well-equipped space.

All rooms have been recently upgraded, both in a design sense and with technology in mind. Rooms feature natural lighting, rich and luxurious draperies, quality cabinetry and wood finishing, built-in sound systems, and are equipped for both wired and wireless Internet access.

Our service is enthusiastic, efficient and completely customized to you and your group.

But what sets our venue apart from other facilities is our award-winning farm-to-table fare. Not only is Forage "the city's most innovative kitchen*", but we are also passionate people in British Columbia's food sustainability movement and all our menus are both responsibly-sourced and, more importantly, delicious.

Our wine list is 100% BC with wines from
around British Columbia including the acclaimed Okanagan Valley.

I look forward to working with you to ensure that your event is a great success.

Sincerely,

Allan Gordon
Catering Operations Manager
allan@foragecatering.co m
604.661.1416

** quote by Jurgen Gothe- The Georgia Straight*

General Information

Allergies and Special Diets
In order to protect you and your guests, please find out if the request is an allergy or just a diet preference. We can accommodate most allergy and special meal requests, but we may require up to three business days' notice. Some special requests may incur additional cost to cover special ingredients and additional labour.

Our kitchen is an open plan facility and there is always the possibility of cross contamination even when taking every possible precaution.

Audio-Visual Services
Full audio-visual service is provided by the Listel Hotel and our Catering Manager will be pleased to handle all of the rental arrangements for you. Audio-visual services provided by outside companies are subject to additional fees.

Bar Guidelines
British Columbia liquor laws dictate the policies for service of alcohol. Please check with your Catering Manager for the hours of service and other rules that may apply to your event.

Cancellation
The Listel Hotel shall be entitled to charge a cancellation fee or retain any deposit amounts paid in the event of the customer cancelling an agreement after acceptance thereof by the hotel. Cancellations of any kind are required in writing directly to The Listel Hotel.

Catering Prices
All prices are subject to change and may not be guaranteed beyond 30 days. Our Catering Manager will advise you of price changes should the need arise. Functions held on statutory holidays may be subject to a labour surcharge. All prices are subject to 18% service charge plus applicable taxes.

Food & Beverage Supply
The Listel Hotel must supply all food and beverage served in the hotel.

Function Room Assignment / Set-up
The Listel Hotel reserves the right to assign a more suitable function room should the number of guests and/or set-up requirements change. Changes to room set-ups with less than 24 hours notice will incur a service charge of $100.00.

Guarantees
The guaranteed number of guests attending your function(s) is required two (2) business days prior to your event. If the number is not received at this time, the guarantee will be the previously stated attendance figure. In the event that a guarantee has not been received, the number charged will be based on the original contracted number or the actual number of guests served, whichever is greater. Increases to guaranteed numbers prior to the event will be accommodated to the best of the hotel's ability and may incur additional service charges.

Guest Rooms
Special guest room rates may be arranged through our Sales and Catering Office in conjunction with any function.

Left-overs
Forage Catering does not leave or reserve left-overs. In accordance with BCFOODSAFE official recommendations requiring that food remaining within temperature danger zones for extended amounts of time may not be released to you or your guests. Forage Catering does not send any food items home with guests in any form. We enforce this policy to minimize the risk of food borne illness due to improper handling or storage of leftover food items. We appreciate your cooperation. For all drop off catered events, acceptance of the order by the customer releases Forage Catering from all claims and liability of food borne illness at any time following the point and time of delivery. Forage Catering recommends that you never re-serve any food item that has not been completely used during the time it was intended. Forage Catering prepares an abundant amount of food to ensure that your last guest receives the same quantity and quality as your first guest.

Menus
Whether you choose a buffet or sit-down plated service our menus offer variety and flexibility to meet with your tastes and preferences. Our Catering Manager will be pleased to assist you in creating a menu that best suits your special requirements.

Buffet menus have minimums applied. Should you choose a buffet and not have applicable minimums a surcharge per person will apply. Standard surcharges are $2.00 additional per person for breakfast buffets and $5.00 per person for lunch and dinner buffets.

General Information, cont'd

Payment Policy

Unless prior credit has been established, all functions must be pre-paid. Credit approval requires a minimum three (3) week processing period. Pre-paid events must be fully pre-paid seven (7) business days prior to the event. Payment in full upon conclusion of the function is acceptable with the guarantee of a major credit card.

Security

While we do our best to maintain a high level of security, the hotel will not assume responsibility for damage to or loss of any items left on the premises prior to, during or following an event.

Shipping, Receiving and Storage

The Listel Hotel is pleased to receive and assist in handling materials or supplies for your event. Due to limited storage on property, we are unable to accept shipments any earlier than two (2) business days prior to your event. Please coordinate all shipments with your Catering Manager. Your Catering and\or Banquet Manager can provide a shipping label for you.

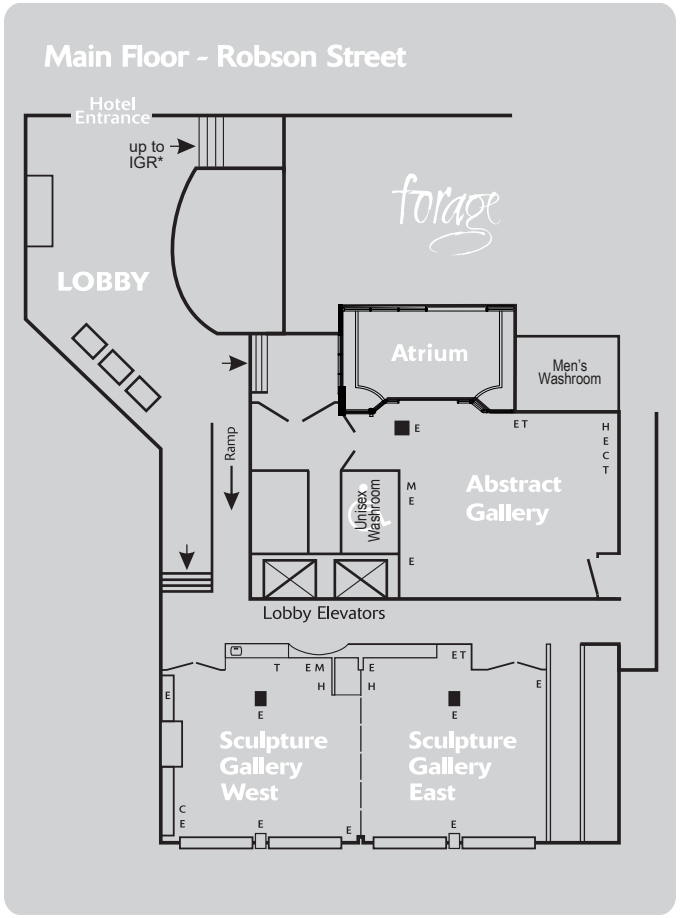
All deliveries must be clearly labelled and delivered to the hotel's receiving dock. The Listel Hotel will not accept COD deliveries and is not responsible for any Customs brokerage charges. Please coordinate the pickup of items immediately following your event as the hotel is not responsible for any damage to or loss of any articles left on the premises during or following an event.

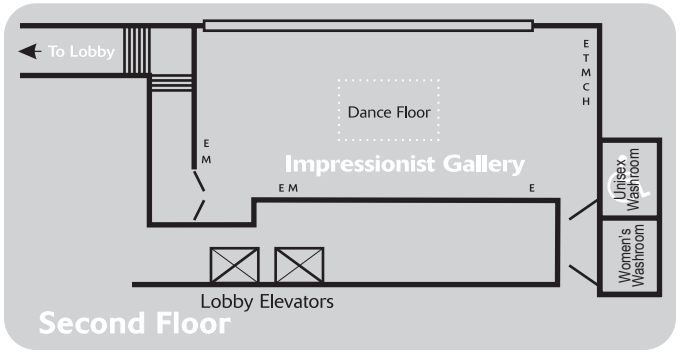
Items shipped early or requiring storage after the conclusion of your event will incur a daily $5 per item storage fee. Large shipments will also incur a handling fee.

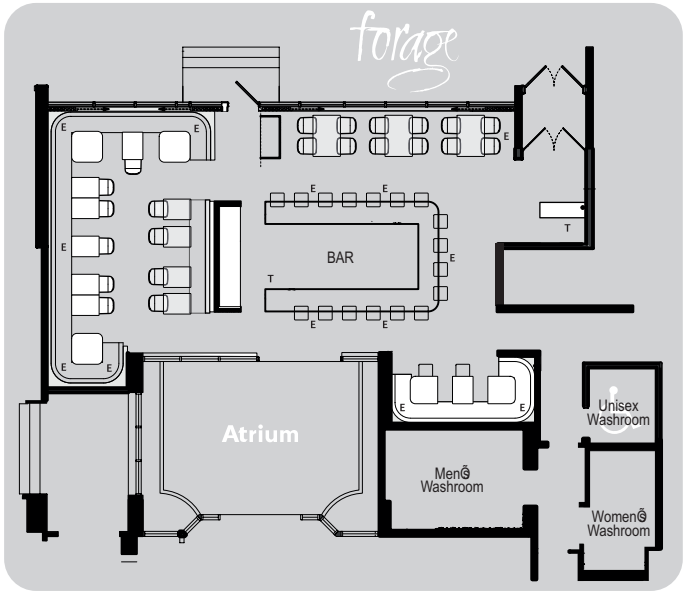
Sound System / Music Royalties

The Listel Hotel offers themed music channels for background music during your dinner-reception events, great for your party before the DJ begins. Ask your Catering Manager about DJ services or live entertainment and any applicable music royalty fees for your special functions.

Facilities Floor Plans & Maximum Capacities







C	cable outlet
T	telephone outlet
E	electrical outlets
M	microphone jack
H	high speed Internet connection

Each of our meeting rooms has:

- Natural light
- Variable overhead lighting
- Writing paper and pens
- Dataport telephones
- High speed Internet access
- Individual climate controls
- Soundproof walls
- Cable television and microphone jacks
- Access to a full array of audio visual aids

	Impressionist Gallery	Abstract Gallery	Sculpture Gallery	Sculpture Gallery East	Sculpture Gallery West
Theatre Style	110	60	90	50	50
Classroom	70	32	56	32	32
Boardroom	36	20	30	18	18
U-shaped	40	24	34	20	20
Hollow Square	50	30	40	24	24
Banquet Rounds	90	48	70	40	40
Dinner Dance	80	40	60	-	-
Reception	125	60	100	40	40
Dimensions	53′ x 27′	27′ x 26′	50′ x 24′	25′ x 24′	25′ x 24′
Square Footage	1,400	700	1,200	600	600
Doors	79″ x 56″	71″ x 79″	71″ x 79″	71″ x 79″	71″ x 79″
Height	8′9″	9′	9′6″	9′6″	9′6″

BREAKFAST PACKAGES

The Provincial *- $20 per person*

selection of chilled fruit juices
assortment of breads, butter croissants, danish, banana loaf, bagels, muffins
sliced seasonal fresh fruit and berries
fresh brewed organic coffee and premium teas

Add-ons
individual flavoured yogurt, regular and low fat
$4 each

local fruit parfait - yogurt, honey, organic granola
$6 per person

steel cut hot oats, flaxseed, brown sugar, milk
$4 per person

organic grain granola, maple syrup, yogurt
$6 per person

The Sunshine Coast *- $21 per person*
(minimum 12 people)

selection of chilled fruit juices
selection of fresh fruit yogurt smoothies, fresh green vegetable apple smoothies
organic grain granola, maple syrup, yogurt
gluten free quinoa and date power bar, dried fruit, cocoa, whey powder
hard-boiled Rabbit River Farms eggs
sliced seasonal fresh fruit and berries
fresh brewed organic coffee and premium teas

The Westcoast Trail *- $22 per person*
(minimum 12 people)

selection of chilled fruit juices
bran muffins
assortment of breads
organic grain granola, maple syrup, yogurt
individual frittatas; salmon & chive, and vegetarian
fresh whole fruits of the season
fresh brewed organic coffee and premium teas

The Cariboo *- $26 per person*
(minimum 18 people)

selection of chilled fruit juices
assortment of breads
organic grain granola, maple syrup, yogurt
scrambled Rabbit River Farms eggs
Gelderman Farms pork sausage and bacon*
potato and caramelized onion hash browns
sliced seasonal fresh fruit and berries
fresh brewed organic coffee and premium teas
**substitute for merguez or Two Rivers turkey sausage for $2 extra*

The Kootenay *- $28 per person*
(minimum 18 people)

selection of chilled fruit juices
blueberry pancakes
brioche French toast, fruit compote
scrambled Rabbit River Farms eggs
candied pepper bacon and Two Rivers turkey sausage
sliced seasonal fresh fruit and berries
fresh brewed organic coffee and premium teas

ocean wise® All seafood options on this menu are recommended by Ocean Wise

*The consumption of RAW oysters poses an increased risk of food borne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination.

BREAKFAST ADD-ONS

From our Kitchen

organic spiced lentil and roast vegetable patties
$6 per person

organic grain granola, maple syrup, yogurt
$6 per person

steel cut hot oats, flaxseed, brown sugar, milk
$4 per person

local fruit parfait - yogurt, honey, organic granola
$6 per person

potato and caramelized onion hash browns
$4.50 per person

individual frittatas; salmon & chive and vegetarian
$8 per person

gluten free quinoa & date power bar,
dried fruit, cocoa, whey powder
$6 for 2 pieces per person

individual seasonally-inspired quiche
$6 per person

blueberry pancakes
$6 per person

brioche French toast, fruit compote
$6 per person

Breakfast Sandwiches

multigrain bagel, egg white & smoked salmon scramble,
dressed endive
$10 per person

candied bacon & soufflé egg wrap, tomato,
pickled onion, lettuce, emmental, spicy mayo
$9 per person

chickpea and avocado wrap, spinach,
smoked tomato harissa, goat feta
$9 per person

From our Bakery

croissants, danish, muffins, sweet breakfast breads
$4.50 per person (2 pieces per person)

muffins; bran & seasonal fruit
$4 per person (2 pieces per person)

gluten-free muffins or sweet breakfast breads
$6 per person (2 pieces per person)

fresh from the oven scones, honey butter
$4 per person

From our Farmers

seasonal fresh fruit skewers, vanilla lemon yogurt dip
$6 each

fresh fruit and seasonal berry platter
$6 per person

scrambled Rabbit River Farms eggs
$7 per person

hard-boiled Rabbit River Farms eggs
$3 each

From our Fisherman

smoked Pacific Provider salmon, arugula,
red onion, cucumber, cream cheese on a bagel
$6 per person

wild salmon platter - cured and smoked,
traditional accompaniments
$12 per person

From our Butchers

candied bacon
$6 per person

Gelderman Farms bacon
$4.50 per person

Gelderman Farms pork sausage
$4.50 per person

Two Rivers turkey sausage
$6 per person

Two Rivers lamb merguez sausage
$6 per person

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BREAKS

Take a Break

selection of cookies, squares and bars
$4 per person

fresh from the oven scones, honey butter
$4 per person

selection of flat breads, baba ghanoush, hummus, tomato chutney
$7 per person

chocolate-dipped biscotti
$4 per person

double chocolate pecan brownies
$6 per person

BC artisan cheese board, selection of breads and crackers, fresh and dried fruit, roast nuts
$10 per person

charcuterie - cured and smoked meats, house-made IPA mustard, pickled vegetables
$12 per person

Take a Gluten-free Break

gluten free quinoa and date power bar, dried fruit, cocoa, whey powder
$6 for 2 pieces per person

Rice Krispy squares
$3 per person

selection of gluten free cookies
$6 per person

fresh fruit and seasonal berry platter
$6 per person

seasonal fresh fruit skewers, vanilla lemon yogurt dip
$6 each

vegetable crudités, herb yogurt dip
$5 per person

kale chips
$4 per person

spicy fried chickpeas
$4 per person

roasted kelp snack mix
$5 per person

seasonal vegetable pakora, mint chutney
$5 per person

popcorn and crackling
$6 per person

Turtle Valley bison jerky
$12 per person

Beverages

fresh brewed organic coffee and premium teas
$5 per person
(cashew and soy milk available for an additional charge)

Leaves loose-leaf brewed iced tea
$30 per pitcher (serves 8 people)

individual fruit smoothies
$5 each

fresh squeezed orange, apple, cranberry or grapefruit juice
$30 per pitcher (serves 8 people)

Power of Green (juice)
$45 per pitcher (serves 8 people)

assorted soft drinks and fruit juices
$4 each

Forage sparkling or still water *(half of proceeds are donated to Forage's charity of choice for the month)*
$3 per person (unlimited refills)

bucket of BC craft beer
$20 for 4 beers

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FORAGE INSPIRED LUNCHES

The Shuswap *- $34 per person*

ADD $3 FOR GLUTEN-FREE SANDWICHES
(minimum 10 people)

Soups *- 1 selection*

Chef's seasonally-inspired soup

Salads - 2 selections

organic mixed greens, selection of house-made dressings

charred kale, brie and honey dressing,
caramelized apples, hazelnut
**vegan dressing available upon request*

spiced cucumber and mint, quinoa

sesame vegetable slaw, pumpkin seeds

classic Caesar, fresh parmesan,
gluten free herb croutons

lentil and roast mushroom, cumin, cilantro, blistered peppers, preserved garlic and lemon dressing

Tuscan bread, tomato, romaine leaves, roast garlic, shredded parmesan, torn basil

Pemberton potatoes, pickled red onion,
grainy Dijon, olive oil chive dressing

Cold Platters - 1 selection

seasonal vegetable crudité, yogurt
and caramelized onion dip

grilled vegetable antipasto, house-
made pickles, balsamic reduction

selection of flat breads, baba ghanoush,
hummus, tomato chutney

Sandwiches and Wraps- 3 selections

line-caught albacore tuna salad, pickled vegetables

roasted Turtle Valley bison, Golden Ears blue cheese,
house-made mustard

house-cured ham, apple fennel slaw,
Golden Ears cheddar

hot-smoked wild salmon, preserved lemon crema,
arugula, pickled red onion, rye

smoked Fraser Valley turkey salad, cranberry chutney,
endive, roasted shallot mayonnaise

Moroccan-spiced seasonal vegetables, rice wrap (v, gf)

falafel lettuce wraps, baba ghanoush, red onion,
cucumber, tomato (v, gf)

Rabbit River Farms egg salad, wild watercress

Desserts - 1 selection

seasonal fresh fruit skewers, vanilla lemon yogurt dip

assortment of squares and bars

selection of cookies

Beverages

fresh brewed organic coffee and premium teas

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FORAGE INSPIRED LUNCHES, cont'd

The West Ender - *$37 per person*
(minimum 15 people)

Salads

charred kale, brie and honey dressing,
caramelized apples, hazelnuts
**vegan dressing available upon request*

spiced cucumber and mint, quinoa

sesame vegetable slaw, pumpkin seeds

Cold Platters

grilled vegetable antipasto, house-made pickles,
balsamic reduction

poached wild salmon, celery remoulade, leeks

marinated grilled Fraser Valley Chicken,
onion relish, herb salad

selection of flat breads, baba ghanoush,
hummus, tomato chutney

Desserts

fresh fruit and seasonal berry platter

selection of desserts

Beverages

fresh brewed organic coffee and premium teas

The Heights - *$37*
(minimum 15 people)

Salads

lentil and roast mushroom, cumin, cilantro,
blistered peppers, preserved garlic and lemon dressing

roasted tomato, basil, bocconcini,
organic extra virgin olive oil, balsamic

Tuscan bread, tomato, romaine leaves,
roast garlic, shredded parmesan, torn basil

Neopolitan Style Pizzas - 3 selections

house-cured ham, glazed apricot, bocconcini

caramelized bacon, pickled red onions, brie

chorizo, onion, peppers, parmesan, mozzarella

smoked chicken, tomato, olive, red onion, feta

spinach, caramelized onion, roast garlic,
grilled peppers, parmesan

truffled wild and organic mushrooms,
Okanagan goat cheese

Desserts

fresh fruit and seasonal berry platter

mason jar tiramisus

Beverages

fresh brewed organic coffee and premium teas

The East Side - *$40*
(gluten free)
(minimum 15 people)

Salads

spiced cucumber and mint, quinoa

organic mixed greens, selection of house-made dressings

charred kale, brie and honey dressing,
caramelized apples, hazelnut

**vegan dressing available upon request*

Cold Platter

smoked wild salmon, pickled onions,
potato and parsnip crisps, chive cream

Entrées

fried chicken, house-made ketchup

Moroccan braised lamb shoulder

tomato and chickpea curry masala,
English peas, cilantro

Sides

steamed brown basmati rice

Desserts

fresh fruit and seasonal berry platter

selection of desserts and cookies

Beverages

fresh brewed organic coffee and premium teas

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FORAGE INSPIRED LUNCHES, cont'd

The Peace Country - *$45 per person*

(minimum 20 people)

Salads - 2 selections

organic mixed greens, selection of house-made dressings

charred kale, brie and honey dressing, caramelized apples, hazelnut
**vegan dressing available upon request*

spiced cucumber and mint, quinoa

sesame vegetable slaw, pumpkin seeds

classic Caesar, fresh parmesan, gluten free herb croutons

lentil and roast mushroom, cumin, cilantro, blistered peppers, preserved garlic and lemon dressing

Tuscan bread, tomato, romaine leaves, roast garlic, shredded parmesan, torn basil

Pemberton potatoes, pickled red onion, grainy Dijon, olive oil chive dressing

Cold Platters - 1 selection

grilled vegetable antipasto, house-made pickles, balsamic reduction

wild salmon - cured and smoked, traditional accompaniments

charcuterie - cured and smoked meats,

house-made IPA mustard, pickled vegetables

marinated Gulf Island shellfish, shaved fennel, herb pistou

1st Entrée - 1 selection

vegetarian lasagna, grilled vegetables, ricotta, fresh herbs

butternut squash agnolotti, candied hazelnuts, shaved parmesan, brown butter cream

spicy chorizo rigatoni bolognese, roast mushrooms, asiago

tomato and chickpea curry masala, English peas, cilantro, steamed brown rice

artisan cheese and macaroni, toasted bread crumbs

2nd Entrée - 1 Selection

roast lemon oregano Fraser Valley chicken, roast nugget potatoes

braised Moroccan-style chicken, couscous

wild salmon, herb gnocchi, saffron fennel nage

roast bison sirloin, fondant potatoes, red wine jus
additional $4.50 per person

Desserts

selection of seasonal desserts from the Forage pastry kitchen

Beverages

fresh brewed organic coffee and premium teas

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SPECIALTY

British Properties High Tea - *$40 per person*
(minimum 20 people)

fresh from the oven scones, Devonshire cream, house-made jam
seasonally-inspired mini quiches
assorted traditional tea sandwiches
chocolate-dipped strawberries
selection of seasonal desserts from the Forage pastry kitchen
fresh fruit and seasonal berry platter

Beverages

fresh brewed organic coffee
assorted hand-crafted teas from Namasthe Tea Company in Whistler

The Forage Weekender - *$45 per person*
(minimum 15 people)

Starters

selection of scones and breads, honey butter, salted butter
charred kale, brie and honey dressing, caramelized apples, hazelnut
**vegan dressing available upon request*
charcuterie, chicken liver parfait, artisan cheeses,
house pickles and ferments, IPA mustard
foraged and cultivated mushrooms, Okanagan goat cheese

Mains

turkey sausage hash, roasted vegetables, free range eggs, watercress pesto
corned bison hash, free range eggs, kale, house-made
sauerkraut, IPA mustard hollandaise
brioche French Toast, fruit compote, candied bacon, compressed fruit
classic benny, house cured back bacon, free range eggs, hollandaise
crispy Kennebec potatoes

Beverages

fresh brewed organic coffee and premium teas

Add-on

mimosa upon arrival
$5 per person

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FORAGE INSPIRED DINNERS

Vancouver Island Buffet

- 2 hot entrees - $59 per person
- 3 hot entrees - $66 per person
(minimum 20 people)

Soups – 1 selection

Chef's seasonally-inspired soup

Salads - 2 selections

organic mixed greens, selection of house-made dressings

charred kale, brie and honey dressing, caramelized apples, hazelnut
**vegan dressing available upon request*

spiced cucumber and mint, quinoa

sesame vegetable slaw, pumpkin seeds

classic Caesar, fresh parmesan,gluten free herb croutons

lentil and roast mushroom, cumin, cilantro, blistered peppers, preserved garlic and lemon dressing

Tuscan bread, tomato, romaine leaves, roast garlic, shredded parmesan, torn basil

Pemberton potatoes, pickled red onion, grainy Dijon, olive oil chive dressing

Cold Platters – 1 selection

grilled vegetable antipasto, house-made pickles, balsamic reduction

vegetable garden; raw, fire roasted &pickled vegetables, whipped fromage frais, wild green, mushroom soil

wild salmon - cured and smoked, traditional accompaniments

charcuterie - cured and smoked meats, house-made IPA mustard, pickled vegetables

Ocean Wise seafood; wild salmon, marinated Vancouver Island mussels and clams, halibut candy, ling cod brandade

Fall/ Winter Hot Entrées – 2 or 3 selections

roasted Fraser Valley chicken, kale pesto, barley risotto

crispy Yarrow Farms duck confit, huckleberry gastrique, IPA mustard spaetzle

roasted wild salmon, celeriac remoulade, mixed grain and rice pilaf

hay smoked pork roast, Okanagan apple chutney, parsnip and potato purée

squash ravioli, leek soubise, crispy shallots

Spring Hot Entrées – 2 or 3 selections

roasted Fraser Valley chicken, garlic scape pesto, barley risotto

hot-smoked wild salmon, pea and spring onion soubise, fermented leek short grain rice **March- November, substitute Haida Gwaii halibut for $4 per person*

porchetta, crackling, spring shoot salsa verde, steamed new potatoes

spring peas and fresh herb gnocchi, lemon ricotta, olive oil, roasted hazelnuts, crispy shallots

Summer Hot Entrées – 2 or 3 selections

roasted Fraser Valley chicken, blistered heirloom tomato basil ragout, preserved lemon gnocchi, arugula pesto

hot-smoked wild salmon, heirloom cucumber and Chilliwack corn picante sauce, cumin-spiced beluga lentils **Mar- Nov, substitute Haida Gwaii halibut for $4 per person*

porchetta, crackling, Okanagan cherry chutney,

roasted fingerling potatoes

summer vegetable ratatouille, burrata, fresh herbs, olive oil

Desserts

selection of seasonal desserts from the Forage pastry kitchen

Beverages

fresh brewed organic coffee and premium teas

Add-on *available any time*
**roast Turtle Valley bison sirloin, fondant potatoes, red wine jus - additional $10 per person*

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FORAGE PLATED DINNER SAMPLE MENUS

Plated Dinners *$65 per person*

(minimum 20 people)

Our menu is local and, therefore, perpetually changing based on seasonality. For your event he will customize a three-course menu – a choice of appetizers, mains, and dessert.

Guests pre-select from 2 appetizers and 2 mains.

For an additional $8 per person guests can make their selections on-site.

Autumn Plated Menu (sample)

Appetizers

heirloom tomato, roasted beets, Farmhouse goat feta, hot pepper jelly, chick peas, birch vinegar

or

albacore tuna tataki, hand-made cold noodles, hazelnut romesco, spicy kelp, house pickles

Entrees

Turtle Valley bison sirloin steak, confit Pemberton potatoes, compound butter, roasted carrots

or

pan roasted wild salmon, collar meat arancini, braised root vegetables, Brussels sprouts, sake kasu velouté

Desserts

triple chocolate cremeux, bitter Tumaco chocolate parfait, brandied cherries

Winter Plated Menu (sample)

Appetizers

roasted cauliflower velouté, poached pear and Alpine gold bruschetta

or

winter green and kale salad, crisp apple, Golden Ears brie, hazelnut praline, sherry vinaigrette

or

wild salmon crudo, pickled beets, goat cheese, crisp potato, frisée

Entrees

roasted Fraser Valley turkey, apple, sage and apricot stuffing, giblet pan gravy, cranberry preserve, brussel sprouts

or

Turtle Valley bison sirloin steak,smoked onion and celeriac pomme purée, roasted winter vegetables, rosemary reduction

or

spruce tip gnocchi and roasted squash quince orange gastrique, aged Golden Ears cheddar

Desserts

sticky toffee pudding, ginger eggnog ice cream, brandied caramel

Summer Plated Menu (sample)

Appetizers

roasted kale, wild mushrooms, brie and honey dressing, roasted hazelnuts

or

pickled and roasted Fraser Valley beets, Okanagan goat cheese, candied hazelnut praline, Nasturtiums

Entrees

pan-seared wild salmon, local lentils, young carrots, celery root, fennel pesto

or

roasted Fraser Valley chicken, roasted summer vegetables, ginger carrot puree, bull kelp crunch

or

French lentil and ancient grain curry, fresh corn, summer squash, oven-dried tomatoes, fava beans, Indian roti

Desserts

strawberry and rhubarb crumble, lavender whip

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FORAGE INSPIRED RECEPTIONS

The Chilcotin - *$29 per person*
(minimum 20 people)

Passed Items (3 pieces total per person) – 3 selections

artisan mac & cheese croquettes

BC potato and wild mushroom fritter, foraged green pesto

tuna crudo, house-made chili sauce, roasted walnut

duck confit rillette, smoked cherry preserve, crème fraiche

grilled Fraser Valley chicken satay, spicy hazelnut sauce

seasonal vegetable pakora, mint chutney

Platters

grilled vegetable antipasto, salami, prosciutto, marinated bocconcini

BC artisan cheese board, selection of breads and crackers, fresh and dried fruit, roast nuts

The Gulf Islands - *$40 per person*
(minimum 20 people)

Passed Items (5 pieces total per person) – 3 selections

seasonal Vancouver Island oyster, bull kelp mignonette

BC potato and wild mushroom fritter, foraged green pesto

port-enriched Poplar Grove tiger blue cheese puff

chanterelle arancini, bocconcini, preserved lemon arugula puree

duck confit rillette, smoked cherry preserve, crème fraiche

spiced Peace Country lamb meatball, mint raita

Platters

selection of flat breads, baba ghanoush, hummus, tomato chutney

BC artisan cheese board, selection of breads and crackers, fresh and dried fruit, roast nuts

cured and smoked wild salmon, traditional accompaniments

or

charcuterie - cured and smoked meats, house-made IPA mustard, pickled vegetables

The Similkameen - *$65 per person*
(minimum 20 people)

Chef Action Station

seasonal risotto, finished in a parmesan wheel

Passed Items (5 pieces total per person) – 3 selections

port-enriched Poplar Grove tiger blue cheese puff

fingerling potato, house-cured speck, potato chive puree, pork crackling

Dungeness crab & Pacific shrimp cake, preserved lemon aioli

duck confit rillette, smoked cherry preserve, crème fraiche

BC potato & wild mushroom fritter, foraged green pesto

spiced Peace Country lamb meatball, mint raita

Platters

fresh-shucked Vancouver Island oysters, traditional accompaniments

grilled vegetable antipasto, salami, prosciutto, marinated bocconcini

BC artisan cheese board, selection of breads and crackers, fresh and dried fruit, roast nuts

cured and smoked wild salmon,

traditional accompaniments

or

charcuterie - cured and smoked meats, house-made IPA mustard, pickled vegetables

Dessert

Pastry Chef's seasonal mini sweet selection

ocean wise. All seafood options on this menu are recommended by Ocean Wise

*The consumption of RAW oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

Reception Add-ons

Passed Canapés
(minimum 2 dozen per item)

Fall/Winter Canapés

Farmhouse clothbound cheddar beignet, Okanagan apple
$40 per dozen

chanterelle arancini, bocconcini, preserved lemon arugula puree
$42 per dozen

roasted squash bruschetta, pickled squash puree, wild greens
$40 per dozen

Spring Canapés

stinging nettle arancini, preserved lemon arugula pesto
$42 per dozen

grilled asparagus, house-cured prosciutto
$45 per dozen

wild greens and weed tart, Golden Ears Cheesecrafters brie
$40 per dozen

Summer Canapés

heirloom cherry tomato, herb fromage frais, birch syrup vinegar gel
$42 per dozen

pickled baby beet, hazelnut black pepper praline, Okanagan goat cheese
$42 per dozen

fried BC spot prawn "crab claw style"*
$48 per dozen

Anytime Canapés

artisan mac & cheese croquettes
$39 per dozen

port-enriched Poplar Grove tiger blue cheese puff
$40 per dozen

BC potato and wild mushroom fritter, foraged green pesto
$42 per dozen

fingerling potato, house-cured speck, potato chive puree, pork crackling
$42 per dozen

whiskey-cured line caught wild salmon, huckleberry and grand fir preserve, hazelnut "granola"
$42 per dozen

seasonal Vancouver Island oyster, bull kelp mignonette
$42 per dozen

Turtle Valley mini bison sliders, caramelized onion relish, house-made ketchup and pickles*
$48 per dozen

spiced Peace Country lamb meatball, mint raita
$44 per dozen

duck confit rillette, smoked cherry preserve, crème fraiche
$46 per dozen

chicken satay, spicy hazelnut sauce
$40 per dozen

tuna crudo, house-made chili sauce, roasted walnut
$42 per dozen

seasonal vegetable pakora, mint chutney
$40 per dozen

Dungeness crab and Pacific shrimp cake, preserved lemon aioli
$44 per dozen

Passed Desserts
$47 per dozen

Fraser Valley blueberry tartlet, elderflower gel

strawberry and white chocolate mousse, mini pastry cone

mini Neufchatel cheese puff

chocolate mousse tarts, raspberry gel

compressed apple, cinnamon Neufchatel, puffed pastry

white chocolate mousse tartlet, summer peach and lavender preserve

Passed Canapé Add-on Packages

Choose 3 or 5 canapés from the passed canapé list (season dependent). Excluding any with *.

3 selections, 3 pieces total per person $9
5 selections, 5 pieces total per person $15

ocean wise. All seafood options on this menu are recommended by Ocean Wise

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Reception Add-ons

Platters
(minimum 10 people)

Ocean Wise seafood platter- wild salmon, marinated Vancouver Island mussels and clams, halibut candy, ling cod brandade
$12 per person

selection of flat breads, baba ghanoush, hummus, tomato chutney
$7 per person

fresh vegetable crudités, herb yogurt dip
$5 per person

grilled vegetable antipasto, salami, prosciutto, marinated bocconcini
$12 per person

BC artisan cheese board, selection of breads and crackers, fresh and dried fruit, roast nuts
$10 per person

charcuterie - cured and smoked meats, house-made IPA mustard, pickled vegetables
$12 per person

wild salmon - cured and smoked, traditional accompaniments
$12 per person

chilled BC spot prawn tower, traditional cocktail sauce
$14 per person (3 prawns per person)

Chef Action Stations
(minimum 25 people – maximum 50 people per Chef)

fresh-shucked Vancouver Island oysters, traditional accompaniments
$12 per person

Westcoast seafood ceviche prepared "a la minute"
$12 per person

seasonal risotto finished in a parmesan wheel
$10 per person

roasted Pemberton Meadows beef carvery, warm rolls, traditional accompaniments
$16 per person

carved roasted pork belly, crackling, steamed buns, Chinese verde, hoisin
$12 per person

taco bar – pulled bison, chipotle braised chicken, fire roasted vegetables, queso fresco, salsa verde, pickled onions, cilantro crema, corn tortillas
$14 per person

fire roasted Turtle Valley bison hip, fermented horseradish and mustard relish, fried bannock
$2600 for 100- 150 guests

plus Chef fee - $75 per hour

Late Night Snacks

house- ground Turtle Valley Bison & vegetarian mushroom sliders – Forage condiments, local cheddar, all the fixin's
$12 per person

poutine bar – house-made gravy, Quebec squeeky cheese, hand cut fries, bacon, green onion, mushrooms, cracklings
$12 per person

mini grilled cheese sandwiches, 5 kinds of house made ketchup
$9 per person

mini heritage pork dogs, brioche bun, caramelized onions, house fermented kraut, IPA mustard, house-made ketchup, pickled peppers, dill pickle relish
$10 per person

crepe station – sweet and savoury accompaniments, a la minute crepes, flambé station
$10 per person

mac n' cheese bar, house-made ketchups, bacon, brisket, chives, pulled pork, salsa verde
$10 per person

fried chicken and waffles, hot sauce, whiskey maple syrup, chipotle aioli
$14 per person

ocean wise. All seafood options on this menu are recommended by Ocean Wise

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WINES & OTHER BEVERAGES

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.

Alcoholic beverages	pricing
Craft Beer and Cider	$9.00
Highballs	$9.00
Wine - BC VQA	$9.00
Wine - sparkling	$10.00

Non-alcoholic beverages	
Soft drinks and fruit juices	$4.00
Fresh filtered sparkling water	$4.00
Seasonal fruit punch	$5.00

Dinner Wine Suggestions (price per bottle)

Okanagan Crush Pad Red *$45.00*
Okanagan Crush Pad Rosé *$45.00*
Okanagan Crush Pad White *$45.00*
Your Catering Manger would be happy to supply you with Forage's extensive BC wine list to choose from.

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