

PINNACLE HOTEL
AT THE PIER

Catering Menu

BEAUTIFUL LOCATION | DELICIOUS CUISINE | PERSONALIZED SERVICE



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BREAKFAST BUFFETS.

THE GROUSE GRIND | 22

- Chilled Fresh Orange Juice
- Hot Oatmeal · Cinnamon · Raisins · Brown Sugar ^{GF}
- Mixed Berry & Vanilla Fat Free Yogurt Parfaits ^{GF}
- Sliced Seasonal Fresh Fruit
- Raisin Bran Muffins · Date Squares · Homemade Granola Bars
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

DELUXE CONTINENTAL | 24

- Chilled Fresh Orange Juice
- Home-style Granola · Milk
- Mixed Berry & Vanilla Fat Free Yogurt
- Sliced Seasonal Fresh Fruit
- Freshly Baked Fruit Scones · Croissants · Danishes Muffins & Coffee Breads · Butter · Fruit Preserves
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

NORTH VAN BREAKFAST BUFFET | 29

- Chilled Fresh Orange Juice
- Scrambled Eggs ^{GF}
- Double Smoked Bacon ^{GF} · British Bangers
- Home-style Fingerling Potato Lyonnaise ^{GF}
- Herb Roasted Vine Ripened Tomato
- Sliced Seasonal Fresh Fruit
- Freshly Baked Fruit Scones · Croissants · Danishes Muffins & Coffee Breads · Butter · Fruit Preserves
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

BENEDICT BREAKFAST BUFFET | 31

- Chilled Fresh Orange Juice

CHOOSE TWO OF THE FOLLOWING:

- Eggs Benedict, Eggs Florentine or Smoked Salmon Benedict Served on English Crumpet · Traditional Hollandaise Sauce
- Home-style Fingerling Potato Lyonnaise ^{GF}
- Scrambled Eggs ^{GF}
- Sliced Seasonal Fresh Fruit
- Freshly Baked Fruit Scones · Croissants · Danishes Muffins & Coffee Breads · Butter · Fruit Preserves
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

*SUBSTITUTE FOR OUR CRAB CAKE BENEDICT | 7

THE BELGIAN BREAKFAST BUFFET | 34

- Chilled Fresh Orange Juice
- Vanilla Waffles & Cinnamon French Toast Canadian Maple Syrup · Strawberry & Chantilly Cream
- Scrambled Eggs ^{GF}
- Double Smoked Bacon ^{GF} · British Bangers
- Home-style Fingerling Potato Lyonnaise ^{GF}
- Sliced Seasonal Fresh Fruit
- Freshly Baked Fruit Scones · Croissants · Danishes Muffins & Coffee Breads · Butter · Fruit Preserves
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

HEALTHY BREAK | 19 ^{GF}

- Fresh Fruit Smoothies
- Fresh Fruit Skewers
- Vegetable Crudité · Sundried Tomato & Curry Dips
- Homemade Granola Bars · Coffee Breads Bran Muffins · Fruit Muffins
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

BREAKFAST ADD ONS.

Bacon	6 each
Scrambled Eggs	6 each
Hard Boiled Eggs	3.50 each
Selection of Breakfast Cereals & Granola	5.50 each
Individual Natural Yogurts	5.50 each
Hot Oatmeal · Milk & Fixings	6.50
Smoked Salmon · Cream Cheese · Bagel	9.50
Minimum 20 persons	

FRENCH TOAST & BELGIAN WAFFLES | 8.50

Strawberries · Canadian Maple Syrup · Chantilly Cream

CHEF ATTENDED OMELETTE STATION | 17

Minimum 20 persons

Omega 3 Egg & Egg White Omelettes

Choice of: Black Forest Ham · Sausage · Baby Shrimp
Wild Smoked Salmon · Cheddar & Feta Cheeses
Mushrooms · Spinach Peppers · Onion · Tomatoes

GLUTEN-FREE ^{GF}

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE STATED.

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.

COFFEE BREAKS.

BEVERAGES

Coffee & Tea	5.25 pp
Bottled Juice & Water: Apple · Cranberry · Grapefruit · Orange · Mineral · Flat · Sparkling	5 each
Red Bull [can]	6 each
San Pellegrino [750ml]	7 each
Sweet Lemonade	17 pitcher
Soft Drinks [can]: Pepsi · Diet Pepsi · 7up · Ginger Ale · Brisk Iced Tea	5 each / 19 pitcher
Chilled Fresh Orange & Apple Juice	30 pitcher
Fruit Smoothie: Wild Berry · Strawberry Banana · Blueberry [8 servings] Ⓞ	39 pitcher

BAKED GOODS (Ⓞ options available +2)

Croissants	4 each
Mini Fruit Scones	4 each
Assorted Mini Danish	4 each
Coffee Breads: Banana · Lemon · Chocolate Zucchini	4.25 each
Bagel & Cream Cheese	5.50 each
Assorted Dessert Squares, Bars & Brownies	6.50 each
Assorted Pastries: Danishes · Croissants · Apple Tarts · Coffee Breads	5.50 pp
Muffins Mini (2 pieces) or Regular Size: Raisin Bran · Cranberry & Orange · Blueberry & Chocolate Chip	5.50 pp

MINIMUM ORDER OF 1 DOZEN:

Homemade Assorted Cookies	39 dozen
French Macaroons Ⓞ	39 dozen
Mini Donuts	24 dozen
Hot Fresh Glazed Signature Jumbo Cinnamon Buns	6.50 each

FRUIT Ⓞ

Chocolate Dipped Strawberry Ⓞ	3.50 each
Whole Seasonal Fruit Ⓞ	3.50 pp
Sliced Fresh Seasonal Fruit Ⓞ	8 pp
Skewers: Pineapple · Strawberry · Cantaloupe · Honey Dew Ⓞ	5 pp

SNACKS

Candy Bowl: Smarties · M&M's · Gummy Worms · Nerds
Häagen Dazs Ⓞ
Assorted Yogurts Ⓞ

SAVOURY TREATS (bowls serve 10 people)

Homemade Trail Mix	5.50 pp
Individual Bags of Potato Chips	3 each
Warm Bavarian Pretzels · Mustards	5.50 each
Freshly Popped Buttered Popcorn Ⓞ	16 bowl
Tri Coloured Nacho Chips & Salsa Ⓞ	24 bowl
Roasted Nuts & Lounge Mix	24 bowl

GLUTEN-FREE Ⓞ PP - PER PERSON



AM/PM BREAK PACKAGES.

Tailored break packages available per day for your specific needs
Minimum 12 people

ESPLANADE | 20

- Hot Fresh Glazed Signature Cinnamon Buns
- Coffee Breads (Banana, Lemon, Chocolate Zucchini)
- Sliced Seasonal Fresh Fruit
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

PREMIER | 22

- Mini Muffins: Blueberry · Banana Nut · Lemon Poppy Seed
- Mini Danishes · Croissants · Cinnamon Rolls
- Seasonal Fresh Fruit Skewers
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

ATRIUM | 32 ^{GF}

- Assorted Muffins
- Quinoa Date Bars
- Peanut Butter & Chocolate Square
- Granola Bars
- Seasonal Fresh Fruit Skewers
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

LANDING | 24

- Chocolate Dipped Strawberries
- Mixed Candy Bowls
- Chocolate Dipped Mini Donuts
- Assorted Mini Cupcakes
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

TROPHY | 26

- Warm Bavarian Pretzels · Selection of Mustards
- Tri Coloured Nacho Chips & Salsa
- Individual Bags of Potato Chips
- Roasted Nuts & Lounge Mix
- Double Fudge Brownies
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

CASCADE | 32 ^{GF}

- Seasonal Fresh Sliced Fruit
- Chocolate Brownies
- Coconut Nanaimo Bars
- Carrot Cake
- Ginger Cookies
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

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FAMILY BRUNCH | 55

Minimum 20 persons

INCLUDES

- Chilled Fresh Orange Juice
- Selection of Fresh Baked Scones · Croissants · Muffins & Rolls

SALADS

- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon
- Baby Spinach Salad · Honey Toasted Walnuts · Crumbled Goat Cheese ^{GF}
- Mixed Organic Greens · Passion Fruit Vinaigrette ^{GF}
- Israeli Couscous · Bell Peppers · Corn · Cilantro · Lime Vinaigrette

BRUNCH

- Scrambled Eggs
- Classic Eggs Benedict · Hollandaise Sauce
- Cinnamon French Toast & Belgian Waffles · Fresh Strawberries · Crème Chantilly
- Double Smoked Bacon ^{GF} · British Bangers
- Roasted & Steamed Seasonal Vegetable Medley ^{GF}
- Herb Roasted Fingerling Potatoes ^{GF}
- Pan Seared Wild B.C. Salmon · Citrus Beurre Blanc
- Penne Primavera · Fresh Tomato Sauce

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Fresh Baked Pies & French Pastries
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

ENHANCEMENTS.

OMELETTE STATION

Free Range Egg & Low-Fat Omelettes

Black Forest Turkey · Cheddar & Swiss Cheeses · Wild Smoked Salmon · Shrimp · Mushrooms · Peppers · Tomatoes

| 17

ROAST ALBERTA AAA PRIME RIB

Chef Carved · Horseradish · Dijon Mustard · House Made Au Jus

| 20

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NORTH SHORE DELI DELUXE LUNCH BUFFET | 37

INCLUDES

- Chef's Creative Soup of the Day

SALADS | CHOOSE THREE

- Mixed Gourmet Greens · Assorted Dressings (GF) (V)
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon (V)
- Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil (GF) (V)
- Penne Pasta · Baby Shrimp · Spinach · Saffron Aioli
- Rotini Pasta · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Red Pepper · Herb Dressing (V)
- Mango · Fresh Cucumber · Cilantro · Honey Cumin Yogurt (GF) (V)
- Greek Salad · Goat Feta · Black Olives (GF) (V)
- Israeli Couscous · Bell Peppers · Corn · Cilantro · Lime Vinaigrette (V)
- Fingerling Potato · Roasted Red Pepper · Grilled Scallions · Grainy Mustard Vinaigrette (GF) (V)
- Black Beans · Roasted Corn · Cilantro · Tomato · Red Onion · Bell Pepper · Chili Yogurt Dressing (GF) (V)
- Chickpeas · Mixed Vegetables · Sundried Tomato Vinaigrette (GF) (V)
- Fresh Chopped Coleslaw · Oriental Sesame Dressing (GF) (V)
- Asian Noodle Salad · Chow Main · Julienne Pepper · Baby Spinach · Sesame Soy Vinaigrette
- Butter Lettuce · Blue Cheese · Roasted Apple · Dijon Vinaigrette (GF) (V)
- Grated Fresh Beet & Washington Apple Coleslaw · Lemon Poppy Seed Vinaigrette (GF) (V)

SANDWICHES | CHOOSE THREE

- Chicken Caesar Wrap | (GF) option +2
- Italian Cold Cuts · Roasted Peppers · Mozzarella · Rustic Ciabatta | (GF) option +2
- Roast Turkey · Apple Slaw · Swiss Cheese · Cranberry Country Loaf | (GF) option +2
- Roast Beef · Caramelized Onion · Brie · Kaiser Bun | (GF) option +2
- BBQ Chicken · Coleslaw · Cucumber · Fresh Tomato · Onion Kaiser
- Grilled Vegetables · Bocconcini · Pesto Mayo · Focaccia Roll (V)
- Ham & Brie · Dijon Mayo · Marble Rye
- Grilled Chicken · Lettuce · Tomato · Curried Mayo · Portuguese Bun
- Egg Salad · Fresh Baked Croissant
- Smoked Salmon · Caper Lemon Cream Cheese · Multigrain Bagel | (GF) option +2
- Tuna Salad · Fresh Baked Croissant
- Shrimp Salad · Fresh Baked Croissant
- Grilled Mediterranean Vegetable Wrap · Homemade Hummus (V) | (GF) option +2

DESSERT

- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE (GF) VEGETARIAN (V)

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BUILD YOUR OWN SANDWICH BUFFET | 39

Minimum 20 persons

INCLUDES

- Chef's Creative Soup of the Day

SALADS

- Mixed Gourmet Greens · Assorted Dressings (GF) (V)
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon (V)
- Rotini Pasta · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Herb Dressing (V)

SANDWICHES

- Chef's Selection of Fresh Breads · Rolls · Baguettes
- Assortment of Selected Deli Meats: Turkey · Black Forest Ham · Salami
- Assortment of Sliced Cheeses: Havarti · Swiss · Cheddar
- Albacore Tuna Salad · Egg Salad · Chicken Salad
- Selection of Condiments: Lettuce · Tomatoes · Pickles · Onion · Cucumber Mayonnaise · Grainy & Regular Dijon Mustards

DESSERT

- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

PIER PASTA BUFFET | 40

Minimum 10 persons

INCLUDES

- Grilled Garlic Buttered Rustic Baguette

SALADS

- Mixed Gourmet Greens · Assorted Dressings (GF) (V)
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon (V)

PASTAS

- Grilled Chicken Rigatoni · Roasted Bell Peppers · Pesto Alfredo
- Penne Primavera · Fresh Tomato Sauce
- Spinach & Ricotta Cannelloni · Rose Sauce

DESSERT

- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE (GF) VEGETARIAN (V)

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RICHMOND NIGHT MARKET LUNCH BUFFET | 44

Minimum 20 persons

SALADS

- Noodle Salad · Mandarin Orange Dressing · Edamame · Spinach · Peppers
- Mango · Fresh Cucumber · Cilantro · Honey Cumin Yogurt ^{GF}
- Fresh Market Greens · Sesame Soya Dressing ^{GF}

ENTRÉES

- Steamed Basmati Rice · Green Onions
- Fresh Chopped Vegetable Chow Mein · Teriyaki Stir Fry Sauce
- Roasted Local Chicken · Soy Garlic & Ginger Sauce ^{GF}
- Shrimp Gyoza · Ponsu · Toasted Sesame Seeds

DESSERT

- Sliced Seasonal Fresh Fruit
- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

SOUTHWEST LUNCH BUFFET | 45

Minimum 20 persons

INCLUDES

- Mexican Tortilla Soup (tortilla on the side) ^{GF}

SALADS

- Mixed Gourmet Greens · Assorted Dressings ^{GF} ^V
- Mexican Salad · Black Beans · Roasted Corn · Cilantro · Tomato · Red Onion · Bell Pepper
Chili Yogurt Dressing ^{GF}

FAJITAS

- Chipotle BBQ Pull Pork ^{GF}
- Seared Cilantro Chicken ^{GF}
- Re-fried Black Beans · Yellow Rice ^{GF}
- Julienne Vegetables · Soft Tortillas · Fresh Salsa · Sour Cream · Guacamole

DESSERT

- Sliced Seasonal Fresh Fruit
- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE ^{GF} VEGETARIAN ^V

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GRECIAN ISLANDS LUNCH BUFFET | 45

Minimum 20 persons

INCLUDES

- Grilled Pita with Hummus & Tzatziki

SALADS

- Mixed Gourmet Greens · Assorted Dressings (GF) (V)
- Greek Salad · Goat Feta · Black Olives (GF)
- Chickpeas · Mixed Vegetables · Sundried Tomato Vinaigrette

ENTRÉES

- Chicken & Beef Souvlaki (GF)
- Spinach & Feta Pies · Tzatziki Dressing
- Roasted Peppers · Zucchini · Eggplant (GF)
- Lemon & Oregano Roasted Potatoes (GF)

DESSERT

- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

BBQ BURGERS BUFFET | 45

Minimum 20 persons

SALADS

- Mixed Gourmet Greens · Assorted Dressings (GF) (V)
- Freshly Chopped Coleslaw · Oriental Dressing
- Fingerling Potato · Roasted Red Pepper · Grilled Scallions · Grainy Mustard Vinaigrette

BURGERS

- Freshly Baked Artisan Buns
- Homemade AAA Chuck Beef Burgers (GF)
- BC Wild Sockeye Salmon Filets (GF)
- Grilled Portobello Mushrooms & Red Pepper Patties
- Maple Smoked Bacon (GF) · Cheddar Cheese · Grilled Onions · Tomato · Lettuce
- BBQ Sauce · Fresh Dill Aioli · Ketchup · Mustard · Mayo

DESSERT

- Sliced Seasonal Fresh Fruit
- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE (GF) VEGETARIAN (V)

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COMMERCIAL DRIVE LUNCH BUFFET | 45

Minimum 20 persons

INCLUDES

- Vegetable Minestrone Soup

SALADS

- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon 
- Cherry Tomato Bocconcini Salad · Olive Oil · Fresh Basil  

ANTIPASTO

- Grilled Bell Peppers · Eggplant · Artichokes · Zucchini
Pesto · Bocconcini · Marinated Sundried Tomatoes · Mixed Olives 

ENTRÉES

- Pepperoni · Spinach · Feta Pizza
- Spinach & Ricotta Ravioli · Mushroom Tomato Sauce
- Penne Chicken Primavera · Roasted Garlic Alfredo

DESSERT

- Sliced Seasonal Fresh Fruit
 - Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

INDIAN MARKET BUFFET | 48

Minimum 20 persons

INCLUDES

- Fire Roasted Naan with Raita

SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Mango · Fresh Cucumber · Cilantro · Honey Cumin Yogurt  
- Chickpeas · Mixed Vegetables · Sundried Tomato Vinaigrette  
- Fried Tofu · Soy Ginger Vinaigrette · Bell Peppers · Bean Sprouts · Spring Onion · Black Sesame Seeds

ENTRÉES

- Vegetable Samosa · Mango Chutney
- Spiced Basmati Rice Pilaf
- Roasted Broccoli · Cauliflower · Peas · Peppers
- Butter Chicken · Tandori Style Salmon
- Curried Lentil Spinach Cheese

DESSERT

- Sliced Seasonal Fresh Fruit
 - Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE  VEGETARIAN 

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WEST COAST LUNCH BUFFET | 50

Minimum 20 persons

SALADS

- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon ④
- Freshly Chopped Coleslaw · Oriental Dressing
- Spinach Frisée · Arugula · Wild Mushroom · Truffle Dijon Vinaigrette ④ ⑤

ENTRÉES

- Steamed Seasonal Vegetables
- Roast Potato · Garlic & Rosemary
- Fraser Valley Herb Roast Chicken Breast · Dijon Jus
- Grilled Wild B.C. Salmon · Citrus White Wine
- Cheese Ravioli · Wild Mushroom Tomato Sauce

DESSERT

- Sliced Seasonal Fresh Fruit
- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE ④ VEGETARIAN ⑤

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PLATED LUNCHES.

Design a Menu to Suit Your Occasion.

Minimum of 3 courses. All Guests will be served the same first and last course. Additional entrée choices (up to three) will be charged at the highest priced option. Number of entrees are to be provided to the Catering Manager two weeks prior to your event and guest name cards put at each place setting clearly identifying entrée choices.

CHICKEN

| 48

- Artisan Bread Rolls
- Spinach · Goat Cheese · Okanagan Sun Dried Bing Cherries · Candied Walnuts
Dijon Vinaigrette
- Roasted Heritage Farm Free Run Chicken · Vine Ripened Tomato Demi-glace
Wild Mushroom Risotto & Seasonal Vegetables
- Tiramisu · Chocolate Sauce · Fresh Strawberries
- Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusion

SALMON

| 49

- Assorted Filone Rolls
- Butter Lettuce · Roasted Pears · Candied Walnuts · Danish Blue · Sweet Onion Vinaigrette
- Grilled Wild BC Sockeye · Citrus White Wine Beurre Blanc · Sundried Tomato
Pesto Risotto Cake & Seasonal Vegetables
- White Chocolate Mousse · Strawberry Coulis · Fresh Local Berries
- Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusion

STEAK

| 55

- Assorted Filone Rolls
- Vine Ripened Tomato · Frisée Lola Rosa · Belgium Endive · Goat Cheese Crouton
Balsamic Vinaigrette
- Grilled 5oz AAA Alberta Filet Mignon · Cabernet Jus
Roasted Yukon Gold Potatoes & Seasonal Vegetables
- Passion Fruit Mousse Cake · Raspberry Coulis
- Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusion

ENHANCEMENT.

Minimum 20 persons

ICE CREAM SUNDAE STATION

| 15

Local Gelato & Sorbet: Vanilla Bean · Chocolate · Mango

Toppings: Strawberry & Chocolate Sauce · Smarties · Jelly Beans · Gummy Worms
Assorted Sprinkles · Mini Marshmallows











BOXED LUNCH TO-GO | 31

to-go only

SALADS | CHOOSE ONE

- Mini Potato Salad 
- Pasta Salad 
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon 
- Mixed Organic Greens · House Dressing  

SANDWICHES | CHOOSE THREE MAX.

- Chicken Caesar Tortilla Wrap |  option +2
- Italian Cold Cuts · Roasted Peppers · Mozzarella · Rustic Ciabatta |  option +2
- Roast Turkey · Apple Slaw · Swiss Cheese · Cranberry Country Loaf |  option +2
- Roast Beef · Caramelized Onion · Brie · Kaiser Bun |  option +2
- BBQ Chicken · Coleslaw · Cucumber · Fresh Tomato · Onion Kaiser
- Grilled Vegetables · Bocconcini · Pesto Mayo · Focaccia Roll 
- Ham & Brie · Dijon Mayo · Marble Rye
- Grilled Chicken · Lettuce · Tomato · Curried Mayo · Portuguese Bun
- Egg Salad · Fresh Baked Croissant
- Smoked Salmon · Caper Lemon Cream Cheese · Dill Country Loaf |  option +2
- Tuna Salad · Fresh Baked Croissant
- Shrimp Salad · Fresh Baked Croissant
- Grilled Mediterranean Vegetable Wrap · Homemade Tzatziki  |  option +2

DESSERT | CHOOSE ONE

- Freshly Baked Cookies
- Triple Chunk Chocolate Brownie
- Apple Berry Crumble

COLD DRINKS & FRUIT

- Juice · Pop · Mineral Water · Still Water
- Selection of Whole Fruits: Apples · Bananas · Oranges · Pears

GLUTEN-FREE  VEGETARIAN 

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PASS HORS D'OEUVRES.

COLD

B.C Hothouse Tomato Bruschetta · Herb Focaccia Toast	42	🍃
Baby Shrimp in a Cucumber Cup · Citrus Aioli	42	🍷
Goat Cheese · Fire Roasted Peppers Crostini	43	🍃
Grape Tomato & Bocconcini Skewers · Balsamic Glaze	43	🍷 🍃
Alberta AAA Beef Carpaccio · Truffle Aioli · Fresh Shaved Parmesan with Rocket Greens & Crostini	45	
Cantaloupe Wrapped in Prosciutto	45	🍷
House Smoked Salmon · Capers · Shallots · Cream Cheese · Toast	45	
Shrimp & Mango Salsa · Crostini	47	
Tuna Tartar Poke · Green Onion · Tobiko on an Asian spoon	47	🍷
Alaskan Scallop Ceviche · Bell Pepper Brunoise on an Asian Spoon	47	🍷
Ahi Tuna Nicoise · Haricot Verts · Potato · Olive Tapenade with Omega 3 Egg & Lemon Vinaigrette	50	
Alberta Beef Tenderloin Tartar · Multigrain Toast	51	🍷
Dungeness Crab & Prawn · Lemon Aioli · Fresh Jicama	51	🍷
Atlantic Lobster Salad · Fresh Pastry Shell · Micro Greens	51	

HOT

Wild Mushroom · Caramelized Onion · Emmental Cheese Quiche	46	🍃
Spinach & Feta · Phyllo Dough · House-made Tzatziki	46	🍃
Vegetarian Samosa · Mango Chutney	46	🍃
Asian Vegetable Spring Roll · Chili Plum Sauce	46	🍃
Pan Seared Teriyaki Chicken Skewer 🍷 on request	47	
Grilled Prawn Skewer · Thai Coconut Curry	47	🍷
Seared Alaskan Scallops · Scallion · Hoisin	49	
Coconut Crusted Prawns · Malibu & Mango Dip	49	
West Coast Crab Cake · Old Bay Aioli	51	
Atlantic Lobster Thermidor Gruyere Profiterole	53	
Baked Local Oyster · Spinach · Wild Mushrooms · Hollandaise	53	🍷
Grilled Lamb Chop · Blueberry Demi-glace	56	🍷

GLUTEN-FREE 🍷 VEGETARIAN 🍃 VEGAN 🍃

RECEPTION PLATTERS.

DELUXE SEAFOOD | 19

West Coast Crab · Smoked Salmon · Indian Candy · Prawns · Scallops · Mussels
House Made Cocktail · Dill Lemon Aioli Sauces

TEA SANDWICHES (4 pieces per person) | 17

Smoked Salmon · Cream Cheese · Capers & Fresh Dill · Dark Rye
Curry Chicken Salad · Mini Croissant
Vine Tomato · Bocconcini · Fresh Basil · Balsamic Reduction · Mini Brioche
Ham & Brie · Freshly Baked Portuguese Bun

DELUXE ANTIPASTO | 18

Salami · Prosciutto · Capicola
Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant
Naan · Pita Bread · Hummus & Tzatziki

MEAT & CHEESES | 16

Black Forest Ham · Salami · Roasted Turkey
Orange Cheddar · Swiss Cheeses
Rustic Baguette · Crackers · Dijon Homemade Mayonnaise

LOCAL SUSHI SAMPLER | 13

Assorted Maki · Nigiri & Sashimi · Wasabi · Pickled Ginger & Soy

BC & EUROPEAN CHEESE BOARD | 16

Carefully Selected Mix of Soft & Hard Ripened Cheeses
Freshly Baked Baguette · Crackers · Roasted Nuts · Dried Fruit & Grapes

PRAWNS | 10

Lightly Pouched Prawns · Old Bay Aioli & Cocktail Sauce

FRUIT | 8

Sliced Seasonal Fruit

VEGETABLE CRUDITÉS | 8

Seasonal Crisp Vegetables · Herb, Sundried Tomato & Curry Dips

RECEPTION ENHANCEMENT.

ICE CARVING | 450+

With your company logo

RECEPTION ENHANCEMENTS.

Enhance your Reception with a Carvery or Action Station

Chef Carver per station for a maximum of 2 hours. If under 50 people, a \$100 flat rate will be applied.

FIG CRUSTED RACK OF LAMB CARVERY (min. 25 people) | 22

Dijon Mustard · Mint Jus · Baguette · Mixed Filone Rolls

HOUSE ROASTED LOCAL SUCKLING PIG CARVERY (min. 40 people) | 22

Roasted Apple Gravy · Baguette · Mixed Filone Rolls

ROAST ALBERTA AAA PRIME RIB OF BEEF CARVERY (min. 40 people) | 20

Horseradish Sauce · Dijon Mustard · Au Jus · Baguette · Mixed Filone Rolls

ACTION STATIONS.

Chef Carver per station for a maximum of 2 hours.

PASTA | 16

Penne Alfredo · Cheese Tortellini

Chorizo Sausage · Bell Peppers · Red Onions · Wild Mushrooms · Kalamata Olives
Sundried Tomatoes · Fresh Grape Tomatoes · Goat Feta · Parmesan
Fresh Herbs · Chilli Peppers · Fresh Garlic

WOK | 16

Chow Mein Noodles · Basmati Rice · Asian Vegetables · Teriyaki Chicken

Served in a Chinese Take-Out Box with Chopsticks

POUTINE | 16

Deep Fried to Order · Crispy Fries · Cheese Curds · Housemade Turkey Gravy

DESSERT STATIONS.

ICE CREAM SUNDAE | 15

Local Vanilla Bean & Chocolate Gelato · Local Lemon Sorbet

Toppings: Strawberry & Chocolate Sauce · Smarties · Gummy Worms · Assorted Sprinkles
Mini Marshmallows · Roasted Peanuts

DELUXE DESSERT (selection & quantity based on the number of people) | 18

Sliced Season Fresh Fruit · Assorted Candy

Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio · Chocolate
Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie & Pecan Pie

CHOCOLATE COVERED STRAWBERRIES | 3.5

Dark & White Chocolate



GALIANO ISLAND DINNER BUFFET | 72

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon
- Asian Noodle Salad · Chow Mein · Julienne Pepper · Baby Spinach · Sesame Soy Vinaigrette
- Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil ^{GF}
- Spinach · Arugula · Frisée · Sauté Mushrooms · Truffle Vinaigrette

ENTRÉES

- Steamed Basmati Rice
- Roast Potato · Lemon & Rosemary
- Seasonal Market Vegetable Medley
- Roast Chicken Breast · Caramelized Honey · Thyme Jus
- Grilled Wild B.C. Salmon · Lemon Shallot Tarragon Sauce
- Penne Pasta · Peppers · Zucchini · Eggplant · Fresh Basil · Vine Ripened Tomato Sauce · Parmesan

DESSERT

- Seasonal Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio Chocolate Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie Belgian Chocolate Sauce · Strawberry Coulis
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE ^{GF}

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE STATED.


ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.







RICHMOND NIGHT MARKET DINNER BUFFET | 74

Minimum 25 persons

INCLUDES

Hot & Sour Soup 

SALADS


- Soba Noodle Salad · Mandarin Orange Dressing · Edamame · Spinach · Peppers
- Mango · Fresh Cucumber · Cilantro · Honey Cumin Yogurt 
- Asian Cucumber Salad · Shaved Red Onion · Brunoise Pepper · Rice Wine Vinegar 
- Fresh Chopped Coleslaw · Thai Peanut Dressing 
- Fresh Market Greens · Sesame Soya Dressing 

ENTRÉES

- Steamed Basmati Rice · Green Onions
- Fresh Chopped Vegetable Chow Mein · Teriyaki Stir Fry Sauce
- Shrimp Gyoza · Ponsu · Toasted Sesame Seeds
- Golden Crisp Egg Rolls · Chilli Plum Chutney
- Roasted Local Chicken · Soy Garlic & Ginger Sauce
- Sweet & Sour Pork · Grilled Pineapple & Peppers
- Cantonese Style Poached Lingcod · Ginger · Cilantro

DESSERT

- Seasonal Fresh Fruit
- Fortune Cookies · Cupcakes · Assorted French Pastries · Chocolate Decadence Cake
Tiramisu · Pear Pistachio · Chocolate Orange Mousse · Cheesecakes · Almond Flan
Fresh Baked Okanagan Apple Pie · Pecan Pie · Belgian Chocolate Sauce · Strawberry Coulis
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE 

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INDIAN MARKET DINNER BUFFET | 79

Minimum 25 persons

INCLUDES

Fire Roasted Naan with Raita

SALADS

- Mixed Gourmet Greens · Assorted Dressings
- Mango · Fresh Cucumber · Cilantro · Honey Cumin Yogurt ^{GF}
- Chickpea · Mixed Vegetables · Sundried Tomato Vinaigrette ^{GF}
- Israeli Couscous · Bell Peppers · Corn · Cilantro · Lime Vinaigrette
- Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil ^{GF}
- Fried Tofu Salad · Soy Ginger Vinaigrette · Bell Peppers · Bean Sprouts · Spring Onion · Black Sesame Seeds

ENTRÉES

- Vegetable Samosa · Fresh Cucumber · Rooftop Mint Raita
- Authentic Indian Spiced Basmati Rice Pilaf
- Roasted Broccoli · Cauliflower · Peas · Peppers ^{GF}
- Marinated Slow Roasted Fraser Valley Butter Chicken · Mildly Spiced Garam Masala · Yogurt Butter Sauce ^{GF}
- Grilled Wild BC Salmon · Spiced Tomato Cream Sauce ^{GF}
- Fresh Curry Braised Red Lentils · Spinach · Sautéed Onions ^{GF}
- Roasted New Zealand Lamb · Spicy Tikka Masala Sauce ^{GF}

DESSERT

- Seasonal Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio Chocolate Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie Belgian Chocolate Sauce · Strawberry Coulis
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

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MIXED GRILL DINNER BUFFET | 82

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Fresh Chopped Coleslaw · Oriental Sesame Dressing
- Mixed Gourmet Greens · Assorted Dressings
- Fingerling Potato · Roasted Red Pepper · Grilled Scallions · Grainy Mustard Vinaigrette ^{GF}
- Rotini Pasta Salad · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Peppers · Herb Dressing
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon

ENTRÉES

- Grilled Vegetables · Fresh Butter Corn ^{GF}
- Baked Potato · All the Fixings ^{GF}
- Filet Mignon · Garlic Butter ^{GF}
- Pesto Brushed Wild BC Salmon ^{GF}
- Heritage Farm Chicken Leg & Thigh · Homemade BBQ Sauce ^{GF}

DESSERT

- Seasonal Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio
Chocolate Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie
Belgian Chocolate Sauce · Strawberry Coulis
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE ^{GF}

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HORNBY ISLAND DINNER BUFFET | 85

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings
- Fingerling Potato · Roasted Red Pepper · Grilled Scallions · Grainy Mustard Vinaigrette ^{GF}
- Rotini Pasta Salad · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Peppers · Herb Dressing
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon
- Spinach · Arugula · Frisée · Sauté Mushrooms · Truffle Vinaigrette

ENTRÉES

- Steamed Basmati Rice
- Roasted Potatoes · Lemon & Rosemary
- Seasonal Market Vegetable Medley
- Chef Carved Alberta AAA Beef Sirloin ^{GF}
- Roasted Herb Dijon Chicken Breast · Fresh Rosemary · Cabernet Sauvignon Demi-Glace
- Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce ^{GF}
- Spinach · Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese

DESSERT

- Seasonal Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio Chocolate Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie Belgian Chocolate Sauce · Strawberry Coulis
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE ^{GF}

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BOWEN ISLAND DINNER BUFFET | 90

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon
- Cherry Tomato Bocconcini Salad · Olive Oil · Fresh Basil
- Israeli Couscous · Bell Peppers · Corn · Cilantro · Lime Vinaigrette
- Spinach · Arugula · Frisée · Sautéd Mushrooms · Truffle Vinaigrette ^{GF}

PLATTER

- Smoked Salmon · Poached Prawns · Steamed Mussels · Sweet Onion Vinaigrette

ENTRÉES

- Steamed Basmati Rice · Leek Potato Gratin · Seasonal Market Vegetable Medley
- Chef Carved NY Striploin · Dijon Herb Crust ^{GF}
- Slow Roasted Fraser Valley Chicken · mild spiced Garam Masala · Yogurt Butter Sauce ^{GF}
- Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce ^{GF}
- Spinach, Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese

DESSERT

- Seasonal Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio Chocolate Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie Belgian Chocolate Sauce · Strawberry Coulis
- Local & Imported Cheese with French Bread & Crackers
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE ^{GF}

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SUNSHINE COAST DINNER BUFFET | 94

Minimum 25 persons

INCLUDES

Artisan Bread Basket

SALADS

- Mixed Gourmet Greens · Assorted Dressings
- Caesar Salad · Baby Shrimp · Homemade Croutons · Freshly Shredded Parmesan · Lemon
- Butter Lettuce · Blue Cheese · Roasted Pear · Sweet Onion Vinaigrette
- Asian Noodle Salad · Chow Mein · Julienne Pepper · Baby Spinach
- Grated Fresh Beet & Washington Apple Coleslaw · Lemon Poppy Vinaigrette ^{GF}

PLATTERS

- Deluxe Mediterranean Vegetable & Meats Platter
Salami · Prosciutto · Capicola · Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant
Focaccia · Naan · Pita Breads · Hummus · Tzatziki
- Smoked Salmon · Poached Prawns · Steamed Mussels · Sweet Onion Vinaigrette

ENTRÉES

- Steamed Basmati Rice · Leek Potato Gratin · Seasonal Market Vegetable Medley
- Chef Carved 24 Hr. Slow Roasted Alberta AAA Prime Rib · Yorkshire Pudding ^{GF}
- Chicken Cacciatore · Tomato Sauce Laden · Wild Mushrooms · Fresh Herbs ^{GF}
- Pan Seared Haida Gwaii Halibut · Braised Fennel · Kalamata Olives · Vine Ripened Tomato Confit ^{GF}
- Spinach, Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese

DESSERT

- Seasonal Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio
Chocolate Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie
Belgian Chocolate Sauce · Strawberry Coulis
- Local & Imported Cheese with French Bread & Crackers
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE ^{GF}

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PLATED DINNERS.

Design a Menu to Suit Your Occasion.

Minimum of 3 courses. All Guests will be served the same first and last course. Additional entrée choices (up to three) will be charged at the highest priced option. Number of entrees are to be provided to the Catering Manager two weeks prior to your event and guest name cards put at each place setting clearly identifying entrée choices.

GABRIOLA ISLAND PLATED DINNER

| 63

- Spinach & Frissée · Wild Mushroom & Truffle Vinaigrette
- Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey Thyme Sauce with Roast Yukon Gold Potatoes · Seasonal Vegetables
- Tiramisu · Chocolate Sauce · Fruit Coulis · Fresh Strawberries
- Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusion

SALT SPRING ISLAND PLATED DINNER

| 64

- Mixed Organic Greens · Vine Ripened Tomato · Balsamic Vinaigrette ^{GF} ^V
- Wild BC Salmon · Citrus White Wine Cream · Coconut Basmati Rice Pilaf · Seasonal Vegetables
- White Chocolate Cheesecake · Strawberry Coulis
- Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusion

BURRARD INLET PLATED DINNER

| 71

- Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta · Okanagan Sundried Bing Cherries · Dijon Vinaigrette
- Pan Seared Arctic Char · Saffron Tomato Fondue · West Coast Crab · Fresh Herbs · Risotto Cake · Seasonal Vegetables
- Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis
- Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusion

PENDER ISLAND PLATED DINNER

| 82

- Caprese Salad · Vine Ripened Colored Tomatoes · Buffalo Mozzarella · Fresh Basil Leaves · Extra Virgin Olive Oil · Balsamic Reduction
- Grilled 6oz. AAA Alberta Filet Mignon · Cabernet Demi-glace · Herb & Emmental Potato Gratin · Seasonal Vegetables
- Belgian Chocolate Pâté · Blackberry Port Reduction · Okanagan Bing Cherries · Toasted Almond Crumb
- Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusion

GLUTEN-FREE ^{GF} VEGETARIAN ^V

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A TASTE OF ITALY PLATED DINNER.

5 COURSES \$109 PER PERSON | ANTIPASTO, SALAD, PASTA, ENTRÉE & DESSERT

4 COURSES \$96 PER PERSON | SALAD, PASTA, ENTRÉE & DESSERT

3 COURSES \$78 PER PERSON | SALAD, ENTRÉE & DESSERT



INCLUDES

Focaccia & Ciabatta Rolls with Olive Bread

ANTIPASTO

- Salami · Prosciutto · Capicola · Mixed Olives · Eggplant · Grilled Artichoke Hearts
Roasted Bell Peppers · Zucchini

SALAD

- Caprese Salad · Vine Ripened Tomatoes · Buffalo Mozzarella · Fresh Basil Leaves
Extra Virgin Oil · Balsamic Reduction  

or

- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon

PASTA

- Penne · Fresh Basil Pesto · Julienne Sundried Tomatoes · Kalamata Olives
Toasted Pine Nuts · Parmesan

or

- Penne · Tri Color Tomato Sauce · Fresh Herbs · Grated Parmesan

ENTRÉE

- Roasted Alaskan Sablefish · Saffron Tomato Fondue with
Lemon Fresh Herb Risotto Cake · Seasonal Vegetables

or

- Alberta AAA Filet Mignon · Cabernet Sauvignon Demi-Glace with
Herb & Emmental Potato Gratin · Seasonal Vegetables

or

- Grilled Vegetable Stack · Portobello · Zucchini · Eggplant · Peppers with
Hand Made Gnocchi · Garlic Tomato Sauce · Balsamic Glaze

DESSERT

- Tiramisu · Chocolate Sauce · Strawberry Coulis

ENHANCEMENTS

Prawn Platter: Lightly Poached Prawns · Old Bay Aioli · Cocktail Sauce | 10

Sliced Seasonal Fresh Fruit Platter | 8

Deluxe Dessert Buffet: | 5

Sliced Fresh Fruit · Belgian Chocolate Fondue · Strawberries
Marshmallows · Coffee Cakes · Assorted French Pastries · Tiramisu
Chocolate Decadence Cake · Pear Pistachio · Chocolate Orange Mousse
Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie
Chocolate & Strawberry Sauces · Sweet & Sour Candy

GLUTEN-FREE  VEGETARIAN 

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A LA CARTE DINNERS.

Design a Menu to Suit Your Occasion.

Minimum of 3 courses. All Guests will be served the same first and last course. Additional entrée choices (up to three) will be charged at the highest priced option. Number of entrees are to be provided to the Catering Manager two weeks prior to your event and guest name cards put at each place setting clearly identifying entrée choices.

SIGNATURE SOUPS

Local BC Salmon · Roasted Fennel Chowder · Crispy Leeks	11	GF
Classic Ukrainian Borscht · Chorizo · Dill Sour Cream	11	GF
Cream of Porcini · Sauté Wild Mushroom Garnish	11	GF V
Hearty Prime Rib · Barley · Sauté Vegetables	11	
Grilled Chicken · Coconut · Lemongrass · Toasted Coriander	11	GF
Roasted Tomato · Fresh Basil · Local Brie	11	GF V
Carrot & Ginger · Cilantro Yogurt	11	GF V
New Orleans Creole Chicken · Chorizo & Prawn Gumbo	11	GF
Potato, Bacon & Leek Soup · Pancetta Crisp	11	GF
Slow Roasted Ham · Lentil · Black Pepper Crème Fraîche	11	
Atlantic Lobster Bisque · Cognac · Fresh Chives	13	

COLD APPETIZERS

BC CHEESES	16	
· Single Cream Comox Brie · Courtney BC Aged White Cheddar · Armstrong BC Blue House-made Fig Crisps · Olives · Roasted Nuts		
ALBERTA AAA BEEF CARPACCIO	16	
· Crispy Capers · Truffle Aioli · Fresh Shaved Parmesan · Rocket Greens · Crostini		
ANTIPASTO	17	
· Prosciutto · Salami · Capicola · Grilled Bell Peppers · Artichoke Hearts Marinated Sundried Tomato · Mixed Olives · Eggplant · Chunk Parmesan		
SEAFOOD ANTIPASTO	18	
· Togarashi Crusted Ahi Tuna · Prawns · Alaskan Weathervane Scallop · Smoked BC Sockeye Salmon · Local Mussels · Clams · Lemon Dill Aioli · Sundried Tomato Oil · Sweet Onion Drizzle		
HOT APPETIZERS		
CARAMELIZED ONION & SALT SPRING ISLAND GOAT CHEESE TART	14	V
· Arugula · Balsamic Reduction		
PENNE WITH LIGHT BASIL PESTO	14	V
· Lemon · Peas · Julienne Sundried Tomato · Kalamata Olives · Toasted Pine Nuts · Parmesan		
WEST COAST RISOTTO	18	GF
· Grilled Prawn · Qualicum Bay Scallops · Local Dungeness Crab · Lemon Herb Risotto		
LOCAL BC CRAB CAKES	18	
· Dungeness Crab · Bell Pepper · Chive · Warm Mango Vinaigrette · Seasoned Pea Sprouts		

GLUTEN-FREE GF VEGETARIAN V

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A LA CARTE DINNERS.

SALADS

Mixed Organic Greens · Balsamic Vinaigrette Dressing	11	GF	V
Grilled Vegetables · Peppery Greens · Balsamic Vinaigrette	12	GF	V
Okanagan Goat Cheese Crouton · Fraser Valley Greens · Raspberry Vinaigrette	13	V	
Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon	13		
Caprese Salad · Vine Ripened Colored Tomatoes · Buffalo Mozzarella Fresh Basil Leaves Extra Virgin Olive Oil · Balsamic Reduction	13	GF	V
Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta Okanagan Sun Dried Bing Cherries · Dijon Citrus Dressing	14	GF	V
Butter Lettuce · Roasted Apples · Candied Walnuts · Danish Blue Sweet Onion Vinaigrette	14	GF	V
Organic Quinoa Salad · White & Red Quinoa · Organic Baby Greens Roasted Okanagan Apples · Pumpkin Seeds · Goat Feta · Lemon Vinaigrette	16	GF	V
West Coast Seafood Salad · Poached Prawns · Scallops · Local Dungeness Crab Baby Lettuce · Dill Yogurt Swirl · Mango Vinaigrette Drizzle	18	GF	

ENTRÉES

Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey · Thyme Sauce Roasted Yukon Gold Potatoes · Seasonal Vegetables	40		
Wild BC Salmon · Citrus White Wine Cream · Basmati Rice Pilaf · Market Vegetables	41	GF	
Pan Seared Arctic Char · Fennel Confit · Citrus Beurre Blanc Herb Risotto Cake · Seasonal Vegetables	45	GF	
Roasted Haida Gwaii Halibut Filet · Saffron Tomato Fondue · Butternut Squash Risotto Cake · Seasonal Vegetables	45	GF	
Pan Seared Local Ling Cod · Citrus Marinade · Braised Organic Quinoa Grilled Asparagus · Orange Butter Reduction	45	GF	
Herb Dijon Crusted Free Run Chicken Breast & Pan Seared Arctic Char Roasted Fingerling Potatoes · Seasonal Vegetables · Vine Tomato Butter Sauce	53	GF	
Grilled Alberta 6oz. AAA Filet Mignon · Cabernet Demi-glace Herb Emmental Potato Gratin · Seasonal Vegetables	58	GF	
Grilled Alberta 6oz. Filet · Sauté Jumbo Prawns · Weathervane Scallop Dauphinoise Potato · Seasonal Vegetables · Cabernet Demi-Glace	63		

PALATE CLEANSERS

Orange Sorbet · Tanqueray Splash · Local Fresh Berries	9		
Lemon Sorbet · Smirnoff Ice · Edible Flowers	9		
Fresh Rooftop Mint Lime Mojito Granite	9		
Pineapple & Coconut Malibu Rum Granite	9		

GLUTEN-FREE GF VEGETARIAN V VEGAN V

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A LA CARTE DINNERS.

VEGETARIAN OPTIONS

Spinach, Artichoke & Ricotta Cannelloni · Rich Tomato Sauce · Mozza Cheese	40	🌱
Wild Mushroom Ravioli · Truffle Cream · Fresh Herbs · Parmesan	40	🌱
Coconut Curry Tofu · Spring Vegetables · Cilantro · Toasted Cashews Basmati Rice Pilaf	40	GF 🌱
Lentil & Chick Pea Kabob · Coconut Curry · Basmati Rice Pilaf Roasted Seasonal Vegetables	40	GF 🌱
Grilled Mediterranean Vegetable Lasagna · Spinach Shallot Cream · Italian Cheese Trio	40	🌱
Grilled Wild Mushroom · Goat Feta · Seared Kale Phyllo Roll Lemon Garlic Roasted Potato · Fire Roasted Red Pepper Sauce	40	🌱

DESSERTS

Tiramisu · Chocolate Sauce · Strawberry Coulis	13	
White Chocolate Cheesecake · Strawberry Coulis	13	
Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis	13	
Chocolate Cheesecake · Raspberry Coulis	13	
Chocolate Decadence · Raspberry Sauce	13	
White Chocolate Mousse Cake · Raspberry Coulis	13	
Belgian Chocolate Pate · Blackberry Port Reduction · Okanagan Bing Cherries Toasted Almond Crumb	14	
Chocolate Almond Tart · Raspberry Coulis	15	GF
Berry Cheesecake · Raspberry Coulis	15	GF
Chocolate Peanut Butter Cheesecake	15	GF

MAKE IT A DESSERT BUFFET.

Change any plated dessert to an amazing dessert buffet. Add \$5 to your dessert choice.

Selection and quantity may vary based on the number of people.

Sliced Season Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake
Pear Pistachio · Chocolate Orange Mousse · Cheesecakes · Almond Flan · Tiramisu
Fresh Baked Okanagan Apple Pie · Pecan Pie · Assorted Candy

GLUTEN-FREE GF VEGETARIAN 🌱

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LATE NIGHT SNACK.

Minimum 20 persons order.

- | | |
|--|------------------|
| <p>BUILD YOUR OWN SLIDERS (2 pieces each)</p> <p>Mini Handmade AAA Alberta Beef Burgers · Brioche Bun
Lettuce · Tomato · Onion · Cheddar Cheese · Mayonnaise · Mustard · Ketchup</p> | <p> 12</p> |
| <p>BUILD YOUR OWN NACHOS (action station)</p> <p>House Made Corn Tortilla Chips · Pulled Pork · Taco Beef · Cheddar Cheese Sauce
Kalamata Olives · Diced Tomatoes · Pickled Jalapeños · House Made Pico de Gallo
Guacamole · Sour Cream</p> | <p> 15</p> |
| <p>PIZZAS 10" (Ⓢ on request +\$2)</p> <p>Pepperoni · Mozzarella · Wild Mushrooms · Tri Color Tomato Sauce
Local Baby Spinach · Goat Feta · Peppers · Tri Color Tomato Sauce</p> | <p> 14 each</p> |
| <p>BC & EUROPEAN CHEESE BOARD</p> <p>Carefully Selected Mix of Soft & Hard Ripened Cheeses
Fresh Baked Baguette · Crackers · Roasted Nuts · Dried Fruit · Grapes</p> | <p> 16</p> |
| <p>DELUXE ANTIPASTO PLATTER</p> <p>Salami · Prosciutto · Capicola
Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant
Naan · Pita Bread · Hummus & Tzatziki</p> | <p> 18</p> |
| <p>MEAT & CHEESES</p> <p>Black Forest Ham · Salami · Roasted Turkey
Orange Cheddar · Swiss Cheeses
Rustic Baguette · Crackers · Dijon Homemade Mayonnaise</p> | <p> 16</p> |
| <p>GRILLED CHEESE</p> <p>Fresh Artesian Sourdough Bread · Pan Fried · Local BC Cheddar Cheese
French Fries · Ketchup · Roasted Garlic Chipotle Aioli</p> | <p> 14</p> |
| <p>POUTINE</p> <p>Deep Fried to Order · Crispy Fries · Cheese Curds · Housemade Turkey Gravy</p> | <p> 14</p> |

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE STATED.

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.

THE BAR.

A complimentary bartender is provided for both cash and host bars.

If consumption is below \$400 net revenue per bar, the following labour charges will apply:

\$30 per hour per bartender for a minimum of 4 hours.

\$40 per hour on statutory holidays for a minimum of 4 hours.

Cashier labour charge with bars will be the same as above bartender charges.

PREMIUM BRANDS

HOSTED | 9

CASH | 10

Wyborowa Vodka · Bombay Gin · Bacardi White & Dark Rum

Dewar's Scotch · Gibson's Whiskey · Jack Daniels Bourbon

DELUXE BRANDS

HOSTED | 11

CASH | 11.50

Ketel One Vodka · Tanqueray Gin · Jose Cuervo Tequila

Crown Royal Rye Whiskey · Dewars 12 yrs Scotch

SCOTCH & COGNAC

HOSTED | 12

CASH | 14

Glenfiddich Single Malt 12 Years Old Scotch Whisky

Courvoisier VS Cognac

LOCAL HOUSE WINES (5oz)

HOSTED | 8

CASH | 9.25

Sumac Ridge, VQA White & Red

PRIVATE LABEL HOUSE WINES (5oz)

HOSTED | 9

CASH | 10.50

Pinnacle Pinot Gris & Cabernet Sauvignon

DOMESTIC BOTTLED & LOCAL CRAFT BEER

HOSTED | 8

CASH | 9.25

Alexander Keith's · Coors Lite · Phillips Blue Buck

IMPORTED BOTTLED BEER

HOSTED | 9

CASH | 9.75

Stella · Corona

NON-ALCOHOLIC

HOSTED | 5

CASH | 5.25

Becks Non-Alcoholic Beer · Juice · Soft Drinks · Mineral Water

PUNCH STATION.

Pricing is per gallon—each gallon serves approximately 25 people.

Non-alcoholic Fruit Punch

| 110

Sangria Punch

| 150

Champagne Punch

| 150

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER UNIT.

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.

CASH BAR PRICES INCLUDE 5% GST AND 10% PROVINCIAL LIQUOR TAX.

THE FINE PRINT · GUIDELINES & CONDITIONS.

All banquet events are subject to the policies of the Pinnacle Hotel at the Pier. These policies are in effect for all event suppliers who deliver to, or work at the Hotel, including lighting, sound, audio visual, decor, rentals, production, entertainment, disc jockeys, and bands. Please review these policies with all individuals employed within your event. We strictly enforce these policies in order to ensure that the comfort, ambience, safety, and security of our valuable guests and associates are upheld at all times.

CONDUCT

The Pinnacle Hotel at the Pier is a Luxury property. It is our expectation that guests, outside suppliers and contractors, musicians, disc jockeys, and technicians conduct themselves in a businesslike and respectful manner. Any conduct or communication that is determined to be unprofessional and disrespectful to Hotel Associates or guests may result in eviction from the property and future suspension.

FOOD & BEVERAGE

Final selections must be arranged 30 days prior to your event. In the event that any guest in your group has any food allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we can take the necessary precaution when preparing their food. We can supply you with full information on the ingredients of any items served to your group upon request. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur.

Menu pricing, vendor pricing and room rental are subject to change. Food & Beverage prices are guaranteed for six (6) months from the date menus are distributed. Prices can be fixed up to one (1) year prior to your event with prior arrangements. Please anticipate a minimum increase of 5% in menu pricing for the period of 183 to 365 days in advance of your planned date.

Food and beverage attrition will apply should it become necessary for you to decrease the number of attendees to any and/or all events as listed in the contract. This will be calculated on the number of people in excess of the Attrition Policy of each meal period and then multiplied by the lowest retail price in that meal period.

To maintain food and beverage safety and quality, all food and beverage served in the Hotel is to be provided by the Pinnacle Hotel at the Pier, with the exception of wedding cakes, for which a labour charge of \$2.50 per person will be applicable if you wish us to cut and serve the cake. No other outside food and beverage is to be consumed or brought in by any guests or contracted suppliers on Hotel property. In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Hotel through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 12:00 AM (Monday – Sunday)

SERVICE CHARGES & TAXES

All food and beverage service is subject to a 20% service charge. All Audio Visual technology services & equipment are subject to 20% service charge.

Government taxes are applicable as follows:

Food	5% GST
Non-Alcoholic Beverages	5% GST
Alcoholic Beverages	5% GST + 10% PST
Miscellaneous	5% GST
Audio Visual Equipment	5% GST + 7% PST
Service Charges	5% GST

EVENT GUARANTEES

Food and beverage choices, including menu options and wine selections, must be confirmed to the conference services team no later than thirty (30) days prior to event. Total guests to be confirmed to conference services team no later than four (4) days prior to event. Any reductions in guests within four (4) days will be billed in entirety. It is sole responsibility of the client to advise the final guarantee to the Hotel. In the event that no guarantee is received by the Hotel, the original contracted number will be charged, or the actual number of guests served, whichever is greater.

The Hotel reserves the right to provide an alternate banquet room best suited to the group's size should the number of guests attending the event differ greatly from the original expected number.

CANCELLATION POLICY

Upon receipt of this signed contract, the arrangements will be protected on a definite basis. Notice of cancellation must be received in writing to be effected. In the event of cancelling, the following cancellation schedule will apply to the entire group program:

121 days prior to arrival 25% of estimated revenue
120 days to 61 days prior to arrival 75% of estimated revenue
60 days to 31 days prior to arrival 90% of estimated revenue
30 days prior to arrival or less 100% of estimated revenue

PAYMENT & DEPOSIT POLICY

Payment may be made by certified bank draft or cheque, cash or credit card. We also require a credit card for our files as guarantee. We accept applications for credit which can be arranged through your Catering Manager. A minimum of three (3) weeks are required for processing the credit application. Full payment is required 30 days in advance of the function and will be based upon estimated attendance, including the estimated total of all hosted beverages, both alcoholic and non-alcoholic. Adjustments to the account will be either taken off credit card on file or refunded after the function. Reconciliation of final bill must be settled within seven (7) working days of event. The deposit is non-refundable once received by the Hotel.

SECURITY

The Hotel is not responsible for articles left unattended in Banquet Rooms, and will not assume responsibility for any loss or damage to items and material brought into the Hotel. Security arrangements must be contracted by the Hotel. Any events for persons under the age of 19 years must have one security officer per 100 guests, for the duration of the event, including 30 minutes prior to start and 30 minutes after function ending time. The Conference Services Manager will arrange security on your behalf at a rate of \$45.00 per hour, minimum 4 hours per guard. All security personnel are expected to present Personal Identification, as well as present themselves in clean and professional attire. Company uniform is required while on Hotel property.

LABOUR RATES

Labour rates will apply for Breakfast, Lunch and Dinner events with under twenty (20) guests & menus under \$60.00 per person.

For revisions to contracted event setup after the room setup is complete, a minimum charge of \$50.00 will apply or \$50.00 per hour per person required to make the revisions.

A complimentary bartender is provided for host & cash bars. If consumption is below \$400 net revenue per bar, additional labour charges will apply.

A Hosted Coat Check (minimum of 4 hours) \$30.00 per hour provides 1 attendant per 200 guests. Cash Coat Check \$1.50 per coat. *Revenue must cover attendant labour or a charge will be levied.

Additional Canadian Statutory Holiday Labour Charges will apply for events that fall on a STAT holiday.

HOTEL NAME & LOGO

Use of the Hotel name and logo in advertising is prohibited without prior approval.

NO SMOKING PROPERTY

The Pinnacle Hotel at the Pier is a non-smoking property. There is to be no smoking in event rooms, guest rooms, foyer areas, The Lobby Restaurant & Lounge, the fitness level and no smoking within 6 meters of all entrances to the Hotel. This is in accordance with the City of North Vancouver By-Laws.

SIGNAGE

The hotel reserves the right to remove signage that is not prepared in a professional manner or deemed unsightly and untidy. Signs are strictly prohibited in the main lobby unless pre-approved by the Conference Services Manager. Signage placement and location is at the discretion of the Hotel according to business levels and appearance. To maintain the condition of our property for the next customer, the Hotel does not permit any article to be fastened onto walls or electrical fixtures. The usage of Tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their usage.

SOCAN FEE

All live or taped entertainment/music is subject to SOCAN FEE (Society of Composers, Authors & Music Publishers of Canada and Re-Sound) as follows:

Room Capacity (seated & standing)
1 - 100 guests \$31.31 (without dance floor)
1 - 100 guests \$45.02 (with dance floor)
+ 100 guests \$62.64 (without dance floor)
+ 100 guests \$90.12 (with dance floor)

DAMAGE

Repair or replacement cost will be the responsibility of the client should any damage or defacing of the hotel facilities, function rooms or any other venue that is serviced or catered to by The Pinnacle Hotel at the Pier. Smoke machines and/or dry ice presentations are not allowed as they will set off the fire alarms, contravention of this policy will result in a \$1,000 dollar fine.

AUDIO VISUAL

Audio Visual services are provided our in-house operators, and may be arranged through the Conference Services Manager. When outside Audio Visual is utilized, daily charges of \$350 patch fee applies, this fee covers the preconference planning with the external audio-visual supplier and the onsite integration of hotel in-house systems. This fee also covers the coordination of other in-house technical needs such as rig points, productions power drops and in-house audio and visual systems.

SOUND LEVELS FOR DJ'S, LIVE BANDS & EQUIPMENT

Due to the Hotel's proximity to private residences and hotel guestrooms, noise regulations are in place for events that have entertainment. No sub-woofer speakers are allowed on the property. All music must be concluded by 12:00am as per local North Vancouver Bylaws.

PARKING

If you wish to host parking charges for your guests please advise your Conference Services Manager. Underground parking is available for guest attending a meeting or event. Parking Meter is located in the lobby. Daily parking \$31.00 per day or \$6.25 per hour (including taxes)

DELIVERIES

Please ensure proper labelling of all deliveries couriered to the hotel. Labelling should include the name of the group, Hotel contact and date of the event. Deliveries must be checked in with the Front Desk. Small deliveries may come through the loading dock. Larger deliveries for equipment rentals and decor should be delivered through the Esplanade Street entrance on the north side of the Hotel. Please inform your Conference Services Manager should you require access through Esplanade; the receiving entrance doors are locked at all times.

Deliveries with equipment are not permitted through the Hotel front door entrance, parking elevators, or Hotel Guest elevators. Please use the service hallways for transport of equipment. Exceptions must be approved by the Conference Services Manager. Should you require assistance with freight; a service charge will be assessed at \$25.00 per staff per hour, 1-hour minimum. The hotel will not receive or sign for COD shipments and is not responsible for shipments left behind.

Vehicles that are parked on Esplanade for longer than the 30-minute allotted time are subject to City fines at the owner's expense. Pay parking is available beneath the hotel with the parking metre located in the Hotel lobby. Please arrange with the shipping company to have your shipment picked up from the Hotel on the last day of your meeting. To assist you, the following is a list of courier companies:

NOVEX	604-278-1935 (our preferred local courier)
Air Canada Cargo	604-231-6800
DHL Worldwide Express	604-278-3984
Federal Express	1-800-463-3339
Loomis Express Courier	1-877-456-6647
Nova Express Courier	604-278-1935
Purolator	1-888-744-712
Rush Courier	604-520-9444
UPS	604-273-0014

SAFETY

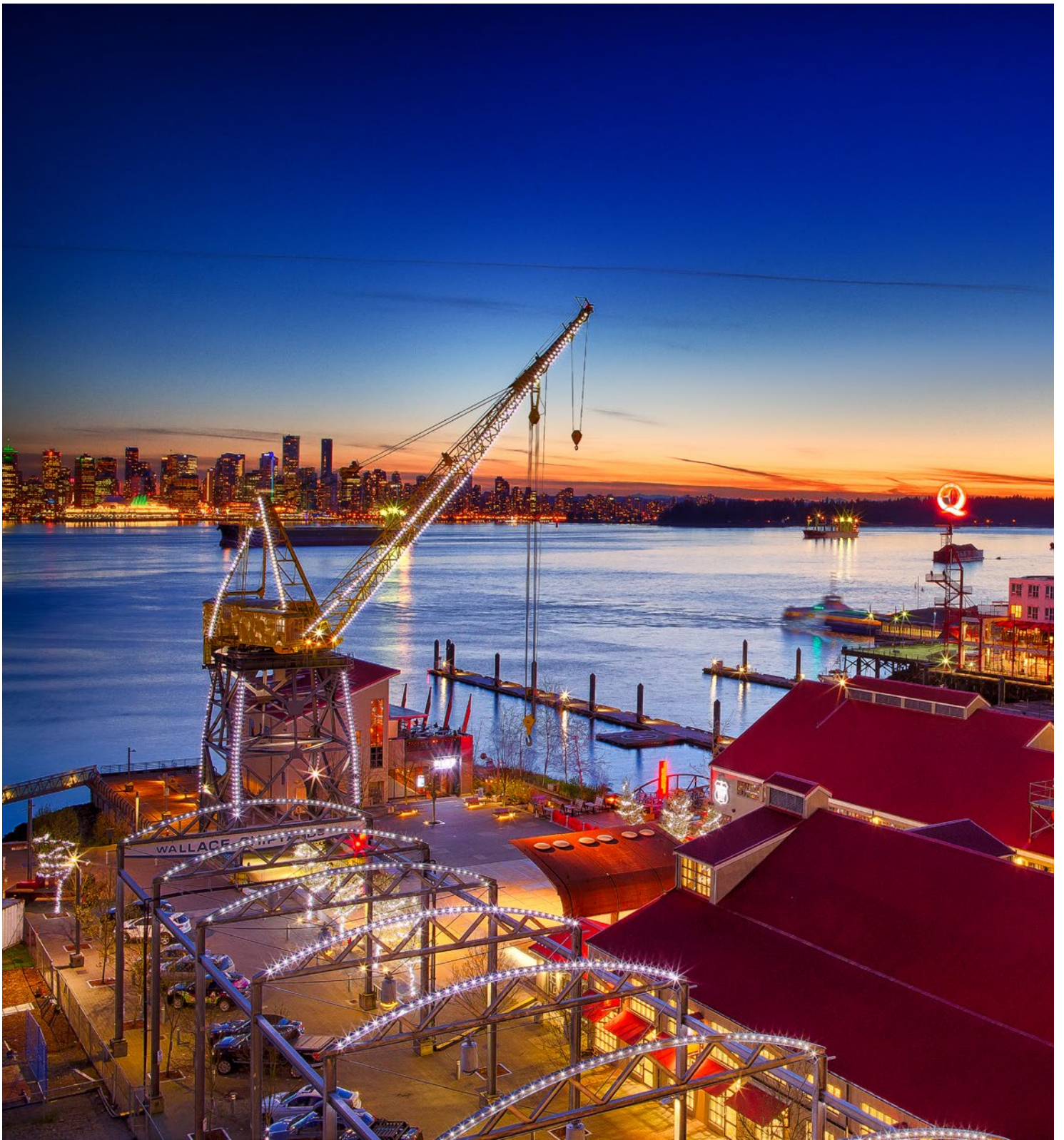
The Pinnacle Hotel at the Pier complies with all WCB Regulations to Safety in the Workplace. All outside contractors and suppliers providing services to the hotel must also comply with above-mentioned regulations. In situations where the services provided include the moving or setting up of any equipment and displays, or the use of ladders or other like equipment, the hotel requires a copy of your written safe work procedures, and your WCB account number for our files. The Hotel has the right to issue stop work orders in the case where no procedures are available or service providers are not trained in safe work procedures. Unsafe acts by service providers will result in immediate cancellation of service agreements. Safety in the Workplace is an important issue, which protects both the hotel and service providers. Please contact your Conference Services Manager should you have any questions or require further information on any safety procedures.

GREEN KEY INITIATIVES

The Pinnacle Hotel at the Pier is focused on being an environmentally friendly hotel and is proud to have achieved a 4 key rating through the international Green Key program. We have worked hard to meet the standard for environmental achievement in the areas of policy, action plans, education, and communication.

THANK YOU!

We look forward to working with you in orchestrating a superior event
and experience for you and your guests on your dream day!



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