



PINNACLE HOTEL

AT THE PIER



Catering Menus 2017-2018

Executive Chef
Joel Green

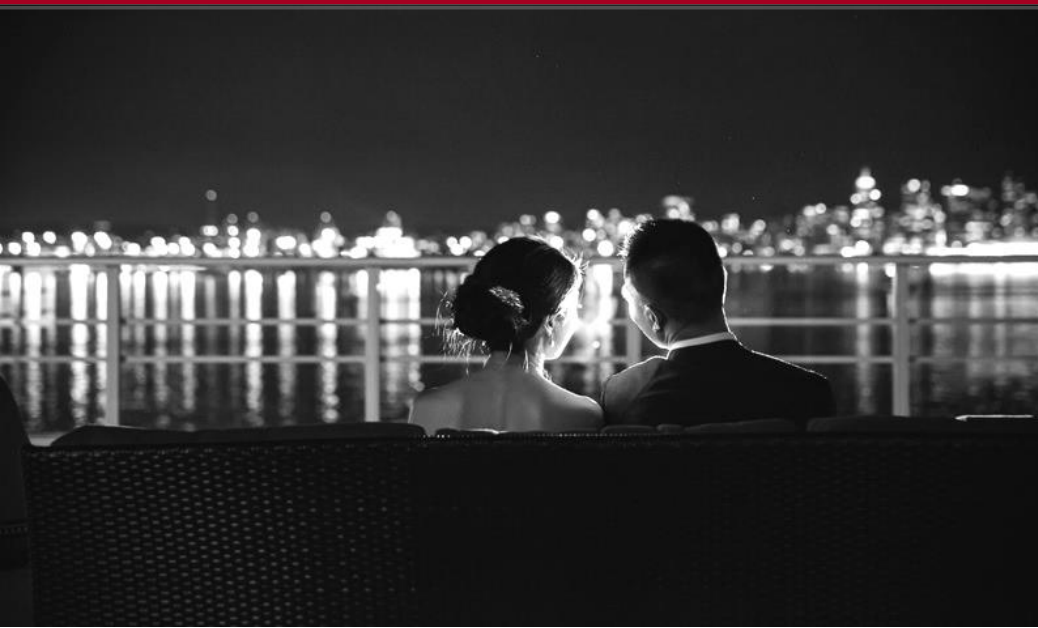


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Breakfast Buffet

The Grouse Grind | 20.00

Chilled Fresh Orange

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Hot Oatmeal with Cinnamon, Raisins & Brown Sugar
Mixed Berry & Vanilla Fat Free Yogurt Parfaits
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 | 23.00

Chilled Fresh Orange

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

North Van Breakfast Buffet | 29.00

(Minimum 15 persons)

Chilled Fresh Orange

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Scrambled Eggs
Double Smoked Bacon, British Bangers
Home-style Fingerling Potatoes Lyonnais
Herb Roasted Vine Ripened Tomato

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Sliced Seasonal Fresh Fruit
Freshly Baked Fruit Scones,
Croissants, Danish & Muffins
Butter & Fruit Preserves
Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Plated Breakfast Option Available

Benedict Breakfast Buffet | 31.00

Chilled Fresh Orange

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Choice of Two of the Following:
Eggs Benedict, Eggs Florentine
or Smoked Salmon Benedict
Served on English Crumpet with
Traditional Hollandaise Sauce
Home-style Fingerling Potatoes Lyonnais

~

Sliced Seasonal Fresh Fruit
Freshly Baked Fruit Scones
Croissants, Danish & Muffins
Butter & Fruit Preserves
Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

*Substitute for Our Crab Cake Benedict 7.00 p/person

The Belgian Breakfast Buffet | 34.00

Chilled Fresh Orange

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Vanilla Waffles, Cinnamon French toast
Canadian Maple Syrup,
Strawberry & Chantilly Cream,
Scrambled Eggs
Double Smoked Bacon, British Bangers

~

Sliced Seasonal Fresh Fruit
Home-style Fingerling Potatoes Lyonnais
French Croissants & Danish Pastries
Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Healthy Break | 19.00

Fresh Fruit Smoothies
Fresh Fruit Skewers

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Vegetable Crudit  with Herb,
Sundried Tomato & Curry Dips
Homemade Granola Bars,
Coffee Breads, Bran & Fruit Muffins

~

Selection of 'T' Brand Teas & Herbal Infusion

Breakfast Add-Ons

Hard Boiled Eggs	3.50 each
Selection of Breakfast Cereals & Granola	5.50 each
Individual Natural Yogurts	5.50 each
Hot Oatmeal with Milk & Fixings	6.50 p/person
Smoked Salmon, Cream Cheese & Bagel (Minimum 20 persons)	9.50 p/person

French Toast & Belgian Waffles **8.50 p/person**
Served with Strawberries, Canadian Maple Syrup & Chantilly Cream

Chef Attended Omelette Station **17.00 p/person**
Omega 3 Egg & Egg White Omelettes with Your Choice of: Black Forest Ham, Sausage, Cheddar & Feta Cheeses, Wild Smoked Salmon, Baby Shrimp, Mushrooms, Spinach, Peppers, Onion & Tomatoes
(Minimum 20 persons)

Coffee Break

Beverages

Coffee & Tea	4.75 p/person
Bottled Fruit Juice Apple, Cranberry, Grapefruit, Orange, Mineral, Flat or Sparkling Water	5.00 p/bottle
San Pellegrino –750ml	7.00 p/bottle
Sweet Lemonade	17.00 p/pitcher
Soft Drinks – Pepsi, Diet Pepsi, 7up, Ginger Ale, Brisk Iced Tea	19.00 p/pitcher or 5.00 p/can
Chilled Fresh Orange & Apple Juice	30.00 p/pitcher
Fruit Smoothie – Wild Berry, Strawberry Banana or Blueberry	39.00 p/pitcher (8 servings)
Red Bull	6.00p /can

Baked Goods

Croissants	4.00 each
Mini Fruit Scones	4.00 each
Assorted Mini Danish	4.00 each
Coffee Breads (Banana, Lemon, Chocolate Zucchini)	4.25 each
Bagel with Cream Cheese (+GF)	5.50 each
Assorted Dessert Squares, Bars & Brownies	6.50 p/person
Assorted Pastries	
Danish, Chocolate & Regular Croissants, Apple Tarts & Coffee Breads	5.50 p/person
Mini (2 pieces) or Regular Size Muffins (+ GF) Raisin Bran, Cranberry-Orange, Blueberry & Chocolate Chip	5.50 p/person
Homemade Assorted Cookies	39.00 p/dozen
French Macaroons (Minimum order of 1 dozen)	39.00 p/dozen
Chocolate Cupcakes (Minimum order of 1 dozen)	45.00 p/dozen
Mini Donuts	24.00p/dozen
Hot Fresh Glazed Signature Cinnamon Buns	6.50 each
Flavoured Biscotti (Lemon & Cappuccino)	39.00p/dozen

Fruit

Chocolate Dipped Strawberry	3.50 each
Whole Seasonal Fruit	3.50 p/person
Sliced ~ Fresh Seasonal Fruit	8.00 p/person
Skewers ~ Honey Dew, Cantaloupe, Pineapple, Strawberry	8.00 p/person

Snacks

Candy Bowl	16.00 p/bowl
Smarties, M&M's, Gummy Worms & Nerds	
Häagen Dazs	7.50 each
Assorted Yogurts	5.50 each

Savoury Treats (Each bowl serves 10 people)

Homemade Trail Mix	5.50 p/person
Individual bags of Potato Chips	3.00 p/bag
Warm Pretzels served with Honey Mustard min. 2 bowls	6.50 each
Freshly Popped Buttered Popcorn	16.00 p/bowl
Tri Coloured Nacho Chips & Salsa	24.00 p/bowl
Roasted Nuts and Lounge Mix	24.00 p/bowl

Family Brunch

Brunch Buffet | 55.00

(Minimum 20 Person charge)

Chilled Fresh Orange Juice & Apple Juice

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Selection of Fresh Baked Scones, Croissants,
Muffins & Rolls

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Caesar Salad, Rustic Croutons, Parmesan & Lemon

Baby Spinach Salad, Honey Toasted Walnuts & Crumbled Goat Cheese

Mixed Organic Greens, Passion Fruit Vinaigrette

Israeli Couscous with Bell Peppers, Corn & Cilantro in Lime Vinaigrette

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Scrambled Eggs

Classic Eggs Benedict with Hollandaise Sauce

Cinnamon French Toast & Belgian Waffles served with Fresh Strawberries
and Crème Chantilly

Double Smoked Bacon, British Bangers

~

Roasted and Steamed Seasonal Vegetable Medley

Herb Roasted Fingerling Potatoes

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Pan Seared Wild B.C. Salmon with Citrus Beurre Blanc

Penne Primavera in Fresh Tomato Sauce

~

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

Brunch Enhancement

Omelette Station

Free Range Egg & Low-Fat Omelettes
with Your Choice of:

Black Forest Turkey, Cheddar
& Swiss Cheeses,

Wild Smoked Salmon, Shrimp, Mushrooms,
Peppers & Tomatoes

17.00 p/person

Roast Alberta AAA Prime Rib

Carved by one of our Chefs
Horseradish Sauce, Dijon Mustard

& House Made au Jus

18.00 p/person

AM/PM Break Packages

Esplanade | 20.00

Hot Fresh Glazed Signature Cinnamon Buns
Coffee Breads (Banana, Lemon, Chocolate Zucchini)

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Sliced Seasonal Fresh Fruit
Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusion

Premier | 22.00

Blueberry, Banana Nut and Lemon Poppy Seed Mini Muffins
Mini Danish, Croissant and Cinnamon Rolls
Banana Chocolate Chip and Blueberry Poppy Coffee Breads

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Seasonal Fresh Fruit Skewers
Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusion

Trophy | 24.00

Warm Bavarian Pretzels with Selection of Mustards
Tri Coloured Nacho Chips & Salsa
Individual Bags of Potato Chips
Roasted Nuts and Lounge Mix
Triple Chunk Brownie Bars

~

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusion

Atrium Gluten Free | 30.00

Assorted Muffins
Quinoa Date Bars
Peanut butter and Chocolate Square

~

Fresh Fruit Skewers
Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusion

Landing | 24.00

Chocolate Dipped Strawberries
Mixed Candy Bowls
Chocolate Dipped Mini Donuts
Assorted Mini Cupcakes

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Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusion

Cascade Gluten Free | 32.00

Seasonal Fresh Sliced Fruit
Chocolate Brownies
Coconut Nanaimo Bars
Rocky Road Squares
Quinoa Ginger Babies

~

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusion

Tailored break packages available per day for your specific needs.

Lunch Buffet

North Shore Deli Deluxe Lunch Buffet | 37.00

Chef's Creative Soup of the Day

~

Choice of Three Salads

Mixed Gourmet Greens, Assorted Dressings

Classic Caesar with Homemade Dressing and Rustic Croutons

Cherry Tomato Bocconcini Salad Mixed with Balsamic Vinaigrette & Fresh Basil

Spinach Frisée, Arugula and Wild Mushroom Salad with Truffle Dijon Vinaigrette

Penne Pasta with Baby Shrimp, Spinach & Saffron Aioli

Rotini Pasta Salad, Broccoli, Cherry Tomatoes, Bell Peppers, Spinach, Roasted Red Pepper & Herb Dressing

Mango, fresh Cucumber & Cilantro with Honey Cumin Yogurt

Greek Salad with Goat Feta & Black Olives

Israeli Couscous with Bell Peppers, Corn & Cilantro in Lime Vinaigrette

Fingerling Potato, Roasted Red Pepper & Grilled Scallions in Grainy Mustard Vinaigrette

Mexican Salad, Black Beans, Roasted Corn, Cilantro, Tomato, Red Onion, Bell Pepper,

Chili Yoghurt Dressing

Chickpeas, Mixed Vegetables & Sundried Tomato Vinaigrette

Fresh Chopped Coleslaw with Oriental Sesame Dressing

Asian Noodle Salad, Chow Mein, Julienne Pepper, Baby Spinach & Sesame Soy Vinaigrette

Butter Lettuce, Blue Cheese, Roasted Apple & Dijon Vinaigrette

Grated Fresh Beet & Washington Apple Coleslaw with lemon Poppy Seed Vinaigrette

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Sandwich Selection – Three Choices per Buffet:

Chicken Caesar Whole Tortilla Wrap

Italian Cold Cuts with Roasted Peppers and Mozzarella on Rustic Ciabatta

Roast Turkey with Apple Slaw & Swiss Cheese on Cranberry Country Loaf

Roast Beef with Caramelized Onion and Brie on a Kaiser Bun

BBQ Chicken with Coleslaw Cucumber and Fresh Tomato on an Onion Kaiser

Grilled Vegetables and Bocconcini with Pesto Mayo on Focaccia Roll

Ham and Brie with Dijon Mayo on Marble Rye

Grilled Chicken with Lettuce, Tomato and Curried Mayo on Portuguese Bun

Egg Salad on Fresh Baked Croissant

Smoked B.C. Salmon with Caper Lemon Cream Cheese on Dill Country Loaf

Tuna Salad on Fresh Baked Croissant

Shrimp Salad on Fresh Baked Croissant

Grilled Mediterranean Vegetable Wrap with Homemade Tsatsiki

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Assorted Dessert Squares, Bars & Brownies

Freshly Brewed Los Beans Organic Coffee

& a Selection of 'T' Brand Teas & Herbal Infusions

Lunch Buffet

Built Your Own Sandwich Buffet | 37.00

Chef's Creative Soup of the Day

~

Salads:

Mixed Gourmet Greens, Assorted Dressings

Classic Caesar with Rustic Homemade Croutons

Rotini Pasta Salad with Broccoli, Cherry Tomatoes, Bell Peppers & Spinach in Herb Dressing

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Chef's Selection of Fresh Breads, Rolls & Baguettes

Assortment of Selected Deli Meats and Sliced Cheeses: Turkey,

Black Forest Ham, Salami, Havarti, Swiss and Cheddar Cheese,

Albacore Tuna Salad, Egg Salad, Chicken Salad

Selection of Condiments:

Lettuce, Tomato, Pickle, Onion, Cucumber, Mayonnaise,

Grainy & Regular Dijon Mustards

~

Assorted Dessert Squares, Bars & Brownies

Freshly Brewed Los Beans Organic Coffee

& a Selection of 'T' Brand Teas & Herbal Infusions

(Minimum 20 persons)

Pier Pasta | 38.00

Grilled Garlic Buttered Rustic Baguette

~

Mixed Gourmet Greens, Assorted Dressings

Classic Caesar with Homemade Focaccia Croutons

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Grilled Chicken Rigatoni with Roasted Bell Peppers and Pesto Alfredo

Penne Primavera in fresh Tomato Sauce

Spinach & Ricotta Cannelloni in a Rose Sauce

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Assorted Dessert Squares, Bars & Brownies

Freshly Brewed Los Beans Organic Coffee

& a Selection of 'T' Brand Teas & Herbal Infusions

Richmond Night Market Lunch Buffet | 42

Hot and Sour Soup

Soba Noodle Salad with Mandarin Orange Dressing, Edamame, Spinach and Peppers

Mango, Fresh Cucumber & Cilantro with Honey Cumin Yogurt

Fresh Market Greens, Sesame Soya Dressing

~

Stir-fried Tender Chicken with Garlic & Ginger

Har Gow (Shrimp Dumplings) and Sui Mai (Pork Dumplings) in Black Bean Sauce with Sesame Seeds

Ginger Beef with Sauté Onion

Golden Crisp Egg Rolls with Tangy Bok Choy, Bamboo Shoots, Chopped Carrots, Sliced Celery, Shredded

Cabbage, Crunchy Water Chestnuts, and Authentic Spices

Chow Mein Noodles with Fresh Chopped Vegetables in Teriyaki Stir Fry sauce

Steamed Basmati Rice with Green Onions

~

Sliced Seasonal Fresh Fruit

Assorted Dessert Squares, Bars & Brownies

Fortune Cookies

~

Freshly Brewed Los Beans Organic Coffee

& a Selection of 'T' Brand Teas & Herbal Infusion

Lunch Buffet

Southwest Lunch Buffet | 43.00

(Minimum 20 person charge)

Mexican Tortilla Soup
 Mixed Gourmet Greens, Selection of Dressings
 Mexican Salad, Black Beans, Roasted Corn, Cilantro,
 Tomato, Red Onion, Bell Pepper with Chili Yoghurt Dressing

~

Build Your Own Fajitas:
 Chipotle BBQ Pull Pork and Seared Cilantro Chicken,
 Julienne Vegetables, Soft tortillas, Fresh Salsa,
 Sour Cream, Guacamole
 Re-fried Black Beans & Yellow Rice

~

Sliced Seasonal Fresh Fruit

~

Assorted Dessert Squares, Bars & Brownies

Freshly Brewed Los Beans Organic Coffee
 & a Selection of 'T' Brand Teas & Herbal Infusion

Grecian Islands Lunch Buffet | 43.00

(Minimum 20 person charge)

Grilled Pita with Hummus & Tsatsiki

~

Greek Salad with Goat Feta and Black Olives
 Chickpeas, Mixed Vegetables, Sundried Tomato Vinaigrette
 Mixed Greens, Assorted Dressings

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Chicken & Beef Souvlaki
 Spinach & Feta Pies, Tsatsiki Dressing
 Roasted Peppers, Zucchini & Eggplant
 Lemon & Oregano Roasted Potatoes

~

Assorted Dessert Squares, Bars & Brownies

Freshly Brewed Los Beans Organic Coffee
 & a Selection of 'T' Brand Teas & Herbal Infusion

BBQ Burgers Buffet | 43.00

Freshly Chopped Coleslaw with Oriental Dressing
 Mixed Greens with Assorted Dressings
 Fingerling Potato Roasted Red Pepper &
 Grilled Scallions in Grainy Mustard Vinaigrette

~

Freshly Baked Artisan Buns
 Homemade AAA Chuck Beef Burgers
 BC Wild Sockeye Salmon Filet,
 Grilled Portobello Mushrooms and Red Pepper Patties
 Grilled Onions and Maple Smoked Bacon

Served with:

BBQ Sauce, Fresh Dill Aioli, Cheddar Cheese, Tomato & Lettuce
 Ketchup, Mustard and Mayo

~

Sliced Seasonal Fresh Fruit
 Assorted Dessert Squares, Bars & Brownies

Freshly Brewed Los Beans Organic Coffee
 & a Selection of 'T' Brand Teas & Herbal Infusion

Lunch Buffet

Commercial Drive Lunch Buffet | 43.00

Assorted Filone Rolls

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Vegetable Minestrone Soup

~

Classic Caesar with Homemade Croutons

Cherry Tomato Bocconcini Salad Mixed with Olive Oil & Fresh Basil

~

Antipasto – Grilled Bell Peppers, Eggplant, Artichokes & Zucchini with Pesto, Bocconcini, Marinated Sundried Tomatoes and Mixed Olives

~

Pepperoni & Spinach-Feta Pizza

Spinach & Ricotta Ravioli in Mushroom Tomato Sauce

Penne Chicken Primavera in Roasted Garlic Alfredo

~

Sliced Seasonal Fresh Fruit

Assorted Dessert Squares, Bars & Brownies

Freshly Brewed Los Beans Organic Coffee

& a Selection of 'T' Brand Teas & Herbal Infusion

Indian Market | 46.00

Fire Roasted Naan with Raita

~

Mixed Organic Greens, Assorted Dressings

Mango, Fresh Cucumber & Cilantro with Honey Cumin Yogurt

Chickpea Mixed Vegetables, Sundried Tomato Vinaigrette

Fried Tofu Salad marinated in Soy Ginger Vinaigrette, tossed with Bell Peppers, bean Sprouts, Spring Onion and Black Sesame Seeds

~

Vegetable Samosa with Mango Chutney

Spiced Basmati Rice Pilaf

Roasted Broccoli, Cauliflower, Peas & Peppers

~

Butter Chicken

Tandori Style Salmon

Curried Lentil Spinach Cheese

~

Sliced Seasonal Fresh Fruit

Assorted Dessert Squares, Bars & Brownies

Freshly Brewed Los Beans Organic Coffee

& a Selection of 'T' Brand Teas & Herbal Infusion

Lunch Buffet

West Coast Lunch Buffet | 48.00

Assorted Filone Rolls

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Spinach Frisée, Arugula & Wild Mushrooms Salad
with Truffle Dion Vinaigrette

Classic Caesar with Baby Shrimp and Homemade Croutons

Fresh Chopped Coleslaw with Oriental Sesame Dressing

~

Steamed Seasonal Vegetables

Roast Potato with Garlic & Rosemary

~

Fraser Valley Herb Roast Chicken Breast with Dijon Jus

Grilled Wild B.C. Salmon in Citrus White Wine

Cheese Ravioli in Wild Mushroom Tomato Sauce

~

Sliced Seasonal Fresh Fruit

~

Assorted Dessert Squares, Bars & Brownies

Freshly Brewed Los Beans Organic Coffee

& a Selection of 'T' Brand Teas & Herbal Infusion

Lunch Enhancement

Ice Cream Sundae Station

(Minimum 20 Person charge)

Enjoy Local Gelato & Sorbet:

Vanilla Bean, Chocolate, Mango

Served with Toppings:

Strawberry and Chocolate Sauce,

Smarties, Jellybeans, Gummy Worms,

Assorted Sprinkles, Mini Marshmallows

15.00 p/person

Plated Lunch

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.

Guest name cards must clearly identify entrée choice (e.g. colours, stickers). Information provided to your Catering Manager with # of each entrée two weeks before your event.

Chicken | 46.00

Artisan Bread Rolls

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Spinach with Goat Cheese, Okanagan Sun Dried Bing Cherries, Candied Walnuts,
Dijon Vinaigrette

~

Roasted Heritage Farm Free Run Chicken with Vine Ripened Tomato Demi-glace, Wild Mushroom
Risotto & Seasonal Vegetables

~

Tiramisu with Chocolate Sauce & Strawberries

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusion

Salmon | 47.00

Assorted Filone Rolls

~

Butter Lettuce, Roasted Pears, Candied Walnuts & Danish Blue & Sweet Onion Vinaigrette

~

Grilled Wild BC Sockeye with Citrus White Wine Beurre Blanc, Sundried Tomato, Pesto Risotto Cake
& Seasonal Vegetables

~

White Chocolate Mousse with Strawberry Coulis & Fresh Local Berries

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusion

Steak | 53.00

Assorted Filone Rolls

~

Vine Ripened Tomato Frisée Lola Rosa, Belgium Endive, Goat Cheese Crouton
& Balsamic Vinaigrette

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Grilled 5oz AAA Alberta Filet Mignon with Cabernet Jus, Roasted Yukon Gold Potatoes &
Seasonal Vegetables

~

Passion Fruit Mousse Cake with Raspberry Coulis

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusion

Boxed Lunch

Boxed Lunch (to-go-only) | 31.00

Choose your Salad:

Mini Potato Salad, Pasta Salad

Caesar Salad or Mixed Organic Greens with House Dressings

~

Choose Your Sandwich (Maximum of 3 varieties):

Chicken Caesar Tortilla Wrap

Italian Cold Cuts with Roasted Peppers and Mozzarella on Rustic Ciabatta

Roast Turkey with Apple Slaw & Swiss Cheese on Cranberry Country Loaf

Roast Beef with Caramelized Onion and Brie on a Kaiser Bun

BBQ Chicken with Coleslaw Cucumber and Fresh Tomato on an Onion Kaiser

Grilled Vegetables and Bocconcini with Pesto Mayo on Focaccia Roll

Ham and Brie with Dijon Mayo on Marble Rye

Grilled Chicken with Lettuce, Tomato and Curried Mayo on Portuguese Bun

Egg Salad on Fresh Baked Croissant

Smoked B.C. Salmon with Caper Lemon Cream Cheese on Dill Country Loaf

Tuna Salad on Fresh Baked Croissant

Shrimp Salad on Fresh Baked Croissant

Chicken Caesar Whole Wheat Wrap

Grilled Mediterranean Vegetable Wrap with Homemade Tsatsiki

~

Choose Your Dessert:

Freshly Baked Cookies, Triple Chunk Chocolate Brownie or Apple Berry Crumble

Grab & Go Cold Drinks & Fruit:

Selection of Whole Fruits: Apple, Banana, Orange or Pear

Juice, Pop, Mineral Water or Still Water



Reception

Pass Hors d'Oeuvres

Cold

B.C Hothouse Tomato Bruschetta Herb Focaccia Toast	40.00 (V)
Baby Shrimp in a Cucumber Cup, Citrus Aioli	40.00 (GF)
Goat Cheese on Fire Roasted Peppers	41.00 (V)
Grape Tomato & Bocconcini Skewers, Balsamic Glaze	41.00 (GF)(V)
Alberta AAA Beef Carpaccio, Truffle Aioli, Fresh Shaved Parmesan with Rocket Greens and Crostini	43.00
Cantaloupe Wrapped in Prosciutto	43.00 (GF)
Smoked Salmon, Capers, Shallots & Cream Cheese Toast	43.00
Shrimp & Mango Salsa Crostini	45.00
Tuna Tartar Poke, Green Onion, Tobiko on an Asian spoon	45.00 (GF)
Alaskan Scallop Ceviche, Bell Pepper Brunoise on an Asian Spoon	45.00 (GF)
Ahi Tuna Nicoise, Haricot Verts, Potato, Olive Tapenade, Omega 3 egg & Lemon Vinaigrette	48.00
Alberta Beef Tenderloin Tartar in Sesame Basket	48.00
Dungeness Crab & Prawn with Lemon Aioli on Fresh Jicama	49.00
Atlantic Lobster Salad in Fresh Pastry Shell, Micro Greens	49.00

Hot

Wild Mushroom, Caramelized Onion, Emmental Cheese Quiche	44.00 (V)
Spinach & Feta in Phyllo Dough, House-made Tsatsiki	44.00 (V)
Vegetarian Samosa, Mango Chutney	44.00 (V)
Asian Vegetable Spring Roll, Chili Plum Sauce	44.00 (V)
Pan Seared Teriyaki Chicken Skewer	45.00
Grilled Prawn Skewer, Thai Coconut Curry	45.00 (GF)
Seared Alaskan Scallops, Scallion & Hoisin	47.00
Coconut Crusted Prawns, Malibu & Mango Dip	47.00
West Coast Crab Cake Old Bay Aioli	49.00
Atlantic Lobster Thermidor Gruyere (savory profiterole)	51.00
Baked Local Oyster, Spinach, Wild Mushrooms & Hollandaise	51.00
Grilled Lamb Chop with Blueberry Demi-glace	54.00 (GF)

Reception Items are Priced per Dozen. **Minimum order of 4 dozen of each item**

Minimum 20 persons or add \$5 for groups of 15 to 19

(GF) Gluten Free

(V) Vegetarian

Reception Add-Ons

Add an Ice Carving to your Buffet
with Your Company Logo
from \$450.00

Prices subject to 18% service charge & applicable taxes

★Prices are Subject to Change

10.01.2017

Reception

Platters

Deluxe Seafood

West Coast Crab, Smoked Salmon, Indian Candy, Prawns, Scallops, Mussels
House Made Cocktail and Dill Lemon Aioli Sauces
(5 Pieces per Person)

18.00 p/person

Tea Sandwiches

Smoked Salmon, Cream Cheese with Capers & Fresh Dill on Dark Rye
Curry Chicken Salad on a Mini Croissant
Vine Tomato, Bocconcini, Fresh Basil, Balsamic Reduction on Mini Brioche
Ham & Brie on a freshly baked Portuguese Bun
Garnished with Tomato Wedges, Pea Shoots & Sweet Pickles
(4 Pieces per Person)

15.00 p/person

Deluxe Antipasto Platter

Italian Deli Meats - Salami, Prosciutto & Capicola
Mixed Olives, Grilled Artichoke Hearts, Roasted Peppers
Zucchini, Eggplant with Naan & Pita Breads, Hummus & Tsatsiki

15.00 p/person

Meat & Cheeses

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

15.00 p/person

Local Sushi Sampler

Assorted Maki, Nigiri & Sashimi with Wasabi, Pickled Ginger & Soy
(4 Pieces per Person)

13.00 p/person

British Columbia & European Cheese Board

Carefully Selected Mic of 8 locally sourced, soft & hard ripened cheeses
With fresh baked baguette, crackers, roasted nuts, dried fruit & grapes

15.00 p/person

Prawns Platter

Lightly Pouched Prawns, Old Bay Aioli & Cocktail Sauce
(4 Pieces per Person)

10.00 p/person

Fruit Platter

Sliced Seasonal Fruit

7.00 p/person

Vegetable Crudités

Seasonal Crisp Vegetables with Herb, Sundried Tomato & Curry Dips

7.00 p/person



Reception

Enhancements

Enhance your Reception with a Carvery or Action Station
*All Carved Items are served with Baguette & Mixed Filone Rolls

Carvery Stations

(Chef Carver per Station for a Maximum of 2 hrs)

Fig Crusted Rack of Lamb 22.00 p/person
Dijon Mustard, Mint Jus (min. 25 people)

House Roasted Local Suckling Pig 22.00 p/person
Roasted Apple Gravy (min. 40 people)

Roast Alberta AAA Prime Rib of Beef 19.00 p/person
Horseradish Sauce, Dijon Mustard, Au Jus (min. 40 people)

Action Stations

(Chef Carver per Station for a Maximum of 2 hrs)

Pasta 16.00 p/person

Penne Alfredo & Cheese Tortellini
Fresh Garlic, Chorizo Sausage, Bell Peppers, Red Onions, Wild Mushrooms,
Kalamata Olives, Sundried Tomatoes, Goat Feta Cheese,
Fresh Grape Tomato, Pesto, Fresh Herbs, Parmesan, Chilli Peppers

Wok 16.00 p/person

Chow Mein Noodles & Basmati Rice
Asian Vegetables, Teriyaki Chicken served in a Chinese
Take-Out Box with Chopsticks

Poutine 16.00 p/person

Deep Fried to Order, Crispy Fries,
Cheese Curds and Housemade Turkey Gravy

Ice Cream Sundae Station 15.00 p/person

Enjoy Local Gelato & Sorbet
Vanilla Bean & Chocolate Gelato & Lemon Sorbet
Served with Toppings: Strawberry and Chocolate Sauce, Smarties,
Gummy Worms, Assorted Sprinkles, Mini Marshmallows & Roasted Peanuts

Deluxe Dessert Buffet 18.00 p/person

Sliced Season Fresh Fruit

~

'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake,
Tiramisu, Pear Pistachio, Chocolate Orange Mousse, Cheesecakes,
Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie
(Selection and quantity may vary based on the number of people)

~

Assorted Candy

Chocolate Covered Strawberries 3.50 p/person

Dark & White Chocolate

A Taste of Italy

5 Course Italian Menu - \$109 (Antipasto, Salad, Pasta, Entrée & Dessert)

4 Course Italian Menu - \$96 per person (Salad, Pasta, Entrée & Dessert)

3 Course Italian Menu - \$78 per person (Salad, Entrée & Dessert)

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 with Rustic Croutons, Parmesan, Lemon

Pasta

Penne with Fresh Basil Pesto, Julienne Sundried Tomatoes, Kalamata Olives
with Toasted Pine Nuts & Parmesan

OR

Penne with Tri Color Tomato Sauce, Fresh Herbs and Grated Parmesan

Entrée

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

OR

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

OR

Vegetarian Option

Grilled Vegetable Stack with Portobello, Zucchini, Eggplant and Peppers served with
Hand Made Gnocchi in Garlic Tomato Sauce and Balsamic Glaze

Dessert

Tiramisu with Chocolate Sauce & Strawberry Coulis

*** Enhancements ***

*** Family Style Prawn Platters - Lightly Poached Prawns, Old Bay Aioli & Cocktail Sauce (+ \$10 per person)

*** Family Style Sliced Seasonal Fresh Fruit Platters (+ \$7 per person)

*** Substitute Your Dessert for ***Deluxe Dessert Buffet*** (+ \$5 per person)

Sliced Seasonal Fresh Fruit, Belgian Chocolate Fondue with Strawberries, Marshmallows & Coffee Cakes,
Petit Fours, Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio, Chocolate
Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie

Espresso Bar

Ask us!

Dinner Buffet

Galiano Island Dinner Buffet | 69.00

Artisan Bread Rolls

~

Mixed Gourmet Greens, Assorted Dressings

Caesar Salad, Rustic Homemade Croutons, Parmesan, Lemon

Asian Noodle Salad, Chow Mein, Julienne Pepper, Baby Spinach & Sesame Soy Vinaigrette

Cherry Tomato Bocconcini Salad, Balsamic Vinaigrette & Fresh Basil

Spinach, Arugula, Frisée, Sauté Mushrooms in Truffle Vinaigrette

~

Steamed Basmati Rice

Roast Potato with Lemon & Rosemary

Seasonal Market Vegetable Medley

~

Roast Chicken Breast with Caramelized Honey & Thyme Jus

Grilled Wild B.C. Salmon Lemon Shallot Tarragon Sauce

Penne Pasta, Grilled Vegetables, Peppers, Zucchini, Eggplant, Fresh Basil,

Vine Ripened Tomato Sauce and Parmesan

~

Sliced fresh Seasonal Fresh Fruit

~

'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio & Chocolate

Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie served with

Belgian Chocolate Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Richmond Night Market | 71

Hot and Sour Soup

Soba Noodle Salad with Mandarin Orange Dressing, Edamame, Spinach and Peppers

Mango, fresh Cucumber & Cilantro with Honey Cumin Yogurt

Asian Cucumber Salad with Shaved Red Onion, Brunoise Pepper, and Rice Wine Vinegar

Fresh Chopped Coleslaw with Thai Peanut Dressing

Fresh Market Greens, Sesame Soya Dressing

Poached Prawns with Cocktail Sauce

~

Steamed Basmati Rice with Green Onions

Crispy Chow Mein Noodles

Fresh Chopped Vegetables in Teriyaki Stir Fry sauce

Har Gow (Shrimp Dumplings) and Sui Mai (Pork Dumplings) in Black Bean Sauce with Sesame Seeds and

Scallions

Golden Crisp Egg Rolls with Tangy Bok Choy, Bamboo Shoots, Chopped Carrots, Sliced Celery, Shredded

Cabbage, Crunchy Water Chestnuts, and Chilli Plum Chutney

~

Roasted Chicken Supreme with Soy Garlic & Ginger Sauce

Diced Marinated Pork, Pineapple and stir-fried Vegetables in a mouth-watering Sweet and Sour Sauce

Beef and Broccoli in Asian Black Bean Sauce

Local B.C. Salmon with Oyster, Sweet Chili and Soy Sauce

~

Fortune Cookies, Cupcakes, Profiteroles, Cheesecake Petit Fours, Chocolate Decadence Cake, Tiramisu, Pear

Pistachio & Chocolate Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie &

Pecan Pie served with Belgian Chocolate Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Dinner Buffet

Mixed Grill Dinner Buffet | 73.00

Artisan Bread Rolls
~
Fresh Chopped Coleslaw with Oriental Sesame Dressing
Mixed Gourmet Greens Assorted Dressings
Fingerling Potato, Roasted Red Pepper & Grilled Scallions in a Grainy Mustard Vinaigrette
Rotini Pasta Salad with Broccoli, Cherry Tomatoes, Bell Peppers,
Spinach, Roasted Peppers & Herb Dressing
Caesar Salad, Rustic Homemade Croutons, Parmesan, Lemon
~
Grilled Vegetables with Fresh Butter Corn
Baked Potato with all the Fixings
~
Alberta New York Steaks Brushed with Garlic Butter
Pesto Brushed Wild B.C. Salmon
Heritage Farm Chicken Leg and Thigh, Slathered in Homemade BBQ Sauce
~
Sliced Seasonal Fruit
~
'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio & Chocolate
Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie served with
Belgian Chocolate Sauce & Strawberry Coulis
~
Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Indian Market Dinner Buffet | 76.00

Fire Roasted Naan with Raita
~
Mixed Gourmet Greens, Assorted Dressings
Mango, fresh Cucumber & Cilantro with Honey Cumin Yogurt
Chickpea, Mixed Vegetables, Sundried Tomato Vinaigrette
Israeli Couscous with Bell Peppers, Corn & Cilantro in Lime Vinaigrette
Cherry Tomato Bocconcini Salad Mixed with Balsamic Vinaigrette & Fresh Basil
Fried Tofu Salad Marinated in Soy Ginger Vinaigrette, Tossed with Bell Peppers, Bean Sprouts, Spring Onion and
Black Sesame Seeds
~
Vegetable Samosa with fresh Cucumber & Rooftop Mint Raita
Authentic Indian Spiced Basmati Rice Pilaf
Roasted Broccoli, Cauliflower, Peas & Peppers
~
Marinated Slow roasted Fraser Valley Butter Chicken with mildly spiced Garam Masala & Yogurt Butter Sauce
Grilled Wild Salmon in Spiced Tomato Cream Sauce
Fresh Curry Braised Red Lentils with Spinach & Sautéed Onions
Roasted New Zealand Lamb with Spicy Tikka Masala Sauce
~
Sliced Seasonal Fruit
~
'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio & Chocolate
Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie served with
Belgian Chocolate Sauce & Strawberry Coulis
~
Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Dinner Buffet

Hornby Island Dinner Buffet | 80.00

Artisan Bread Rolls

~

Mixed Gourmet Greens, Assorted Dressings

Caesar Salad, Rustic Homemade Croutons, Parmesan, Lemon

Rotini with Broccoli, Cherry Tomatoes, Bell Peppers & Baby Spinach in Herb Dressing

Fingerling Potato, Roasted Red Pepper & Grilled Scallions in a Grainy Mustard Vinaigrette

Spinach, Arugula, Frisée, sauté mushrooms in truffle vinaigrette

~

Steamed Basmati Rice

Roast Potato with Lemon & Rosemary

Seasonal Market Vegetable Medley

~

Chef Carved Alberta AAA Beef Sirloin

Roasted Herb Dijon Chicken Breast with Fresh Rosemary & Cabernet Sauvignon Demi-Glace

Grilled Wild B.C. Salmon Lemon Shallot Tarragon Sauce

Spinach, Artichoke & Ricotta Cannelloni, baked with Tomato Sauce and Mozza Cheese

~

Sliced Seasonal Fruit

~

'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio & Chocolate

Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie served with

Belgian Chocolate Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Bowen Island Dinner Buffet | 87.00

Artisan Bread Rolls

~

Mixed Gourmet Greens, Assorted Dressings

Caesar Salad, Rustic Homemade Croutons, Parmesan, Lemon

Cherry Tomato Bocconcini Salad mixed with Olive Oil & Fresh Basil

Israeli Couscous with Bell Peppers, Corn & Cilantro in Lime Vinaigrette

Spinach, Arugula, Frisée, Sauté Mushrooms in Truffle Vinaigrette

~

Smoked Salmon, Poached Prawns & Steamed Mussels Platter with Sweet Onion Vinaigrette

~

Steamed Basmati Rice, Leek Gratin Potato, Seasonal Market Vegetable Medley

~

Chef Carved NY Striploin with Dijon Herb Crust

Marinated Slow Roasted Chicken with Garam Masala & Yogurt Butter Sauce

Grilled Wild B.C. Salmon, Lemon Shallot Tarragon Sauce

Spinach, Artichoke & Ricotta Cannelloni, baked with Tomato Sauce and Mozza Cheese

~

Sliced Seasonal Fruit

Imported and Local Cheese with French bread & Crackers

~

'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio & Chocolate

Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie served with

Belgian Chocolate Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Sunshine Coast Dinner Buffet | 94.00Artisan Bread Basket
~

Mixed Gourmet Greens, Assorted Dressings

Caesar Salad with Baby Shrimp, Parmesan & Lemon Rustic Homemade Croutons
Butter Lettuce, Blue Cheese Roasted Pear and Sweet Onion Vinaigrette

Asian Noodle Salad, Chow Mein, Julienne Pepper, Baby Spinach

Grated Fresh Beet & Washington Apple Coleslaw, Lemon Poppy Vinaigrette
~

Deluxe Mediterranean Vegetable & Meats Platter

Salami, Prosciutto & Capicola, Mixed Olives, Grilled Artichoke Hearts, Roasted Peppers,
Zucchini, Eggplant with Focaccia, Naan & Pita Breads, Hummus & Tsatsiki
~Smoked Salmon, Poached Prawns & Steamed Mussels Platter with Sweet Onion Vinaigrette
~Steamed Basmati Rice, Leek Potato Gratin, Seasonal Market Vegetable Medley
~

Chef Carved 24 Hr. Slow Roasted Alberta AAA Prime Rib served with Yorkshire pudding

Chicken Cacciatore, Pan Seared & Simmered in Tomato Sauce Laden
with Wild Mushrooms & Fresh HerbsPan Seared Haida Gwaii Halibut, Braised Fennel & Kalamata Olive, Vine Ripened Tomato Confit
Spinach, Artichoke & Ricotta Cannelloni, baked with Tomato Sauce and Mozza Cheese
~

Sliced Seasonal Fruit ~

Imported and Local Cheese with French Bread & Crackers
~'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio & Chocolate
Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie served with
Belgian Chocolate Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Plated Dinner

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 Conference Services Manager two weeks prior
to your event and guest name cards put at each place setting clearly identifying entrée choice.****Gabriola Island Plated Dinner | 63.00**Spinach & Frisée with Wild Mushroom & Truffle Vinaigrette
~Herb Dijon Crusted Free Run Chicken Breast,
Caramelized Honey Thyme Sauce, Roast Yukon Gold Potatoes,
Seasonal Vegetables
~

Tiramisu with Chocolate Sauce, Fruit Coulis & Fresh Strawberries

Freshly Brewed Los Beans Organic Coffee & a
Selection of 'T' Brand Teas & Herbal Infusion

Plated Dinner

Salt Spring Island Plated Dinner | 64.00

Mixed Organic Greens, Vine Ripened Tomato & Balsamic Vinaigrette

~

Wild BC Salmon with Citrus White Wine Cream,
Coconut Basmati Rice Pilaf, Seasonal Vegetables

~

White Chocolate Cheesecake with Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a
Selection of 'T' Brand Teas & Herbal Infusion

Burrard Inlet Plated Dinner | 71.00

Organic Baby Spinach, Toasted Honey Walnuts, Crumbled Goat's Feta,
Okanagan Sun Dried Bing Cherries & Dijon Vinaigrette

~

Pan Seared Arctic Char with Saffron Tomato Fondue, West Coast Crab
& Fresh Herbs Risotto Cake, Seasonal Vegetables

~

Dulce de Leche Cheesecake with Caramel Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a
Selection of 'T' Brand Teas & Herbal Infusion

Pender Island Plated Dinner | 80.00

Caprese Salad, Vine Ripened Colored Tomatoes, Buffalo Mozzarella,
Fresh Basil Leaves, Extra Virgin Olive Oil and Balsamic Reduction

~

Grilled 6oz. AAA Alberta Filet Mignon, Cabernet Demi-glace,
Herb & Emmental Potato Gratin, Seasonal Vegetables

~

Belgian Chocolate Pâté with Blackberry Port Reduction,
Okanagan Bing Cherries & Toasted Almond Crumb

Freshly Brewed Los Beans Organic Coffee & a
Selection of 'T' Brand Teas & Herbal Infusion

A la Carte Dinner

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 Conference Services Manager two weeks prior to your event and guest name cards put at each place setting clearly identifying entrée choice.

Signature Soups

Local BC Salmon & Roasted Fennel Chowder with Crispy Leeks	11.00
Classic Ukrainian Borscht with chorizo and Dill Sour Cream	11.00
Cream of Porcini with Sauté Wild Mushroom Garnish	11.00
Hearty Prime Rib & Barley with Sauté Vegetables	11.00
Grilled Chicken with Coconut, Lemongrass & Toasted Coriander	11.00
Roasted Tomato with Fresh Basil & Local Brie	11.00
Carrot & Ginger with Cilantro Yogurt	11.00
New Orleans Creole Chicken, Chorizo & Prawn Gumbo	11.00
Potato, Bacon & Leek Soup with Pancetta Crisp	11.00
Slow Roasted Ham & Lentil with Black Pepper Crème Fraîche	11.00
Atlantic Lobster Bisque with Cognac & Fresh Chives	13.00

Cold Appetizers

BC Cheeses	16.00
Single Cream Comox Brie, Courtney BC Aged White Cheddar, Armstrong BC & Blue Claire, Parksville BC served with house made fig crisps, olives and roasted nuts	
Alberta AAA Beef Carpaccio, Crispy Capers, Truffle Aioli, Fresh Shaved Parmesan with Rocket Greens and Crostini	16.00
Antipasto	17.00
Prosciutto, Salami, Capicola, Grilled Bell Peppers, Artichoke Heart, Marinated Sundried Tomato & Mixed Olives, Eggplant & Chunk Parmesan	
Seafood Antipasto	18.00
Togarashi crusted Ahi Tuna, Prawn, Alaskan Weathervane Scallop, Smoked BC Sockeye Salmon, Local Mussels, Clams with Lemon Dill Aioli, Sundried Tomato Oil & Sweet Onion Drizzle	

Hot Appetizers

Caramelized Onion and Salt Spring Island Goat Cheese Tart With Arugula and Balsamic Reduction	14.00
Penne with Light Basil Pesto, Lemon, Peas, Julienne Sundried Tomato, Kalamata Olives and Toasted Pine Nuts, Fresh Parmesan	14.00
West Coast Risotto, Grilled Prawn, Qualicum Bay Scallop, Local Dungeness crab and Lemon Herb Risotto (Family Style)	18.00
Local BC Crab Cakes, Dungeness crab, Bell Pepper & Chive with Warm Mango Vinaigrette and Seasoned Pea Sprouts	18.00

Ala Carte Dinner

Palate Cleansers

Orange Sorbet with Tanqueray Splash and Local Fresh Berries	9.00
Lemon Sorbet with Smirnoff Ice and Edible Flowers	9.00
Fresh Rooftop Mint Lime Mojito Granite	9.00
Pineapple & Coconut Malibu Rum Granite	9.00

Salads

Mixed Organic Greens, Balsamic Vinaigrette Dressing	11.00
Grilled Vegetables with Peppery Greens & Balsamic Vinaigrette	12.00
Okanagan Goat Cheese Crouton on Fraser Valley Greens with Raspberry Vinaigrette	13.00
Caesar Salad with Rustic Croutons, Parmesan Lemon	13.00
Caprese Salad, Vine Ripened Colored Tomatoes, Buffalo Mozzarella, Fresh Basil Leaves, Extra Virgin Olive Oil and Balsamic Reduction	13.00
Organic Baby Spinach, Toasted Honey Walnuts, Crumbled Goat's Feta, Okanagan Sun Dried Bing Cherries, Dijon Citrus Dressing	14.00
Butter Lettuce, Roasted Apples, Candied Walnuts & Danish Blue with Sweet Onion Vinaigrette	14.00
Organic Quinoa Salad, White and Red Quinoa, Organic Baby Greens, Roasted Okanagan Apples, Pumpkin Seeds & Goat Feta with Lemon Vinaigrette	16.00
West Coast Seafood Salad, Poached Prawns, Scallops and Local Dungeness Crab on a Baby Lettuce with Dill Yoghurt Swirl & Mango Vinaigrette Drizzle	18.00

A la Carte Dinner

Entrées

Herb Dijon Crusted Free Run Chicken Breast, Caramelized Honey, Thyme Sauce, Roasted Yukon Gold Potatoes and Seasonal Vegetables	40.00
Wild BC Salmon with Citrus White Wine Cream, Basmati Rice Pilaf, and Market Vegetables	41.00
Pan Seared Arctic Char, Fennel Confit & Citrus Beurre Blanc, Herb Risotto Cake and Seasonal Vegetables	45.00
Roasted Haida Gwaii Halibut Filet with Saffron Tomato Fondue, Butternut Squash Risotto Cake and Seasonal Vegetables	45.00
Pan Seared Local Ling Cod, Citrus Marinade, Braised Organic Quinoa, Grilled Asparagus with Orange Butter Reduction	45.00
Grilled Alberta 6oz. AAA Filet Mignon, Cabernet Demi-glace, Herb and Emmental Potato Gratin and Seasonal Vegetables	53.00
Herb Dijon Crusted Free Run Chicken Breast & Pan Seared Arctic Char Roasted Fingerling Potatoes, Seasonal Vegetables & Vine Tomato Butter Sauce	53.00
Grilled Alberta 6oz. Filet, Sauté Prawns & Weathervane Scallop Dauphinoise Potato, Seasonal Vegetables, Cabernet Demi-Glace	59.00

Vegetarian Options

We will be happy to provide alternative meals to satisfy dietary restrictions.
(V) Vegan (GF) Gluten Free

Spinach, Artichoke & Ricotta Cannelloni Baked in Rich Tomato Sauce and Mozza Cheese	40.00
Wild Mushroom Ravioli in Truffle Cream With Fresh Herbs and Parmesan	40.00
Coconut Curry Tofu, Spring Vegetables, Cilantro & Toasted Cashews on Basmati Rice Pilaf	40.00 (v)
Lentil & Chick Pea Kabob in Butter Curry on Basmati Rice Pilaf with Roasted Seasonal Vegetables	40.00
Grilled Mediterranean Vegetable Lasagna with Spinach, Shallot Cream & Italian Cheese Trio	40.00
Grilled Wild Mushroom, Goat Feta & Seared Kale Phyllo Roll with Lemon Garlic Roasted Potato & Fire Roasted Red Pepper Sauce	40.00

Desserts

Desserts

Tiramisu with Chocolate Sauce & Strawberry Coulis	13.00
White Chocolate Cheesecake with Strawberry Coulis	13.00
Dulce de Leche Cheesecake with Caramel Sauce & Strawberry Coulis	13.00
Chocolate Cheesecake with Raspberry Coulis	13.00
Chocolate Decadence with Raspberry Sauce	13.00
White Chocolate Mousse Cake with Raspberry Coulis	13.00
Belgian Chocolate Pate with Blackberry Port Reduction, Okanagan Bing Cherries & Toasted Almond Crumb	14.00

Make It a Dessert Buffet

Change any Plated Dessert to an Amazing Dessert Buffet
 18.00 per person or add \$5 to your single dessert choice

Sliced Season Fresh Fruit

~

Assorted French Pastries, Chocolate Decadence Cake,
 Tiramisu, Pear Pistachio, Chocolate Orange Mousse, Cheesecakes,
 Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie
 (Selection and quantity may vary based on the number of people)

~

Assorted Candy

Late Night Snack

<p>Build Your Own Sliders (Slider Action Station) Mini Handmade AAA Alberta Beef Burgers, on Brioche Buns with Lettuce, Tomato, Onion, Cheddar Cheese, Mayonnaise, Mustard & Ketchup</p>	12.00 each
<p>Build Your Own Nachos (Nacho Action Station) House Made Corn Tortilla Chips with Pulled Pork, Taco Beef, Cheddar cheese sauce, Kalamata olives, Diced Tomatoes, Pickled Jalapeños, House Made Pico de Gallo, Guacamole, and Sour Cream</p>	15.00p/person
<p>Sushi Assorted Maki, Nigiri & Sashimi Wasabi, Pickled Ginger & Soy Sauce (4 pieces per person)</p>	16.00 p/person
<p>Pizzas Pepperoni, Mozzarella and Wild Mushrooms with Tri Color Tomato Sauce Local Baby Spinach with Goat Feta, Peppers and Tri Color Tomato Sauce (4 pieces per person)</p>	14.00 p/person
<p>British Columbia & European Cheese Board Carefully Selected Mix of 8 Locally Sourced, Soft & Hard Ripened Cheeses, with Fresh Baked Baguette, Crackers, Roasted Nuts, Dried Fruit & Grapes</p>	16.00 p/person
<p>Deluxe Antipasto Platter Italian Deli Meats - Salami, Prosciutto & Capicola Mixed Olives, Grilled Artichoke Hearts, Roasted Peppers Zucchini, Eggplant with Naan & Pita Breads, Hummus & Tsatsiki</p>	16.00 p/person
<p>Meat & Cheeses Black Forest Ham, Salami & Roasted Turkey Orange Cheddar, Swiss Cheeses Rustic Baguette, Crackers, Dijon Homemade Mayonnaise</p>	15.00 p/person
<p>Grilled Cheese Fresh Artesian Sourdough Bread, Pan Fried with Local BC Cheddar Cheese, served with French Fries, Ketchup and Roasted Garlic Chipotle Aioli</p>	14.00 p/person
<p>Poutine Deep Fried to Order Crispy Fries, Cheese Curds and Housemade Turkey Gravy</p>	14.00 p/person

**Only available after 9pm*

Bar

	HOST	CASH
Premium Brands Wyborowa Vodka, Beefeater Gin, Bacardi White/Dark Rum, Dewar's Scotch, Gibson's Whiskey, Jack Daniels Bourbon	8.00	9.25
Deluxe Brands Ketel One Vodka, Tanqueray Gin, Jose Cuervo Tequila Crown Royal Rye Whiskey, Dewars 12 yrs Scotch	9.00	10.25
High End Brands Glenfiddich Single Malt 12 Years Old Scotch whisky, Courvoisier VS Cognac	12.00	13.75
House Wines – Local, BC (5 oz) Sumac Ridge, VQA White & Red	8.00	9.25
House Wines – Imported (5 oz) Mondavi Wood Bridge Cab-Merlot & Sauvignon Blanc	9.00	10.25
Domestic Bottled & Local Craft Beer Alexander Keith's, Stanley Park, Phillip Blue Buck	7.50	8.50
Imported Bottled Beer Stella, Corona	8.50	9.75
Non-Alcoholic Beer Becks	5.00	5.25
Juice, Soft Drinks, Mineral Water	5.00	5.25

Punch Station

Non-alcoholic Fruit Punch	110.00 per gallon
Sangria Punch	150.00 per gallon
Champagne Punch	150.00 per gallon

*Pricing is per gallon—each gallon serves approx. 25 people

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

If consumption is below \$350 net revenue per bar, the following labour charges will apply:

\$30.00 per hour per bartender for a minimum of 4 hours

\$40.00 per hour on statutory holidays for a minimum of 4 hours

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

~Inventory may vary upon availability~

Please Note: Host Bar prices do not include applicable taxes and gratuities

Cash bar prices include 5% GST and 10% Provincial Liquor Tax

Prices are Subject to Change

Bar Brands are Subject to Change

Wines

Rose

Quail's Gate | Rosè | BC VQA 48

Sparkling

Jaume Serra, Cristolino, SP 45

Martini Prosecco, IT 49

Stellars Jay, Brut, VQA 58

BC VQA White

See Ya later Ranch | Gewürztraminer | 44

Sumac Ridge | White Blend | 40

Evolve Cellars "Pinnacle Label" | Pinot Gris | 46.5

Quail's Gate | Chenin Blanc | 46.5

Mission Hill "Estate" | Chardonnay | 48

Burrowing Owl | Chardonnay | 61

BC VQA Red

Sandhill, "Vanessa Vineyard" | Merlot | 47

Sumac Ridge | Red Blend | 40

Evolve Cellars "Pinnacle label" | Cabernet/Shiraz | 55

See Ya Later Ranch, "Unleashed" | Pinot Noir | 52

Mission Hill "Estate" | Cabernet/Merlot" | 55

Burrowing Owl | Merlot | 60

Wines

White Wines of the World

Kim Crawford Sauvignon Blanc NZ	65
Santa Margherita Pinot Grigio IT	67
Farnese Fantini Pinot Grigio IT	39
Oyster Bay Sauvignon Blanc NZ	66
Connundrum White CA	72

Red Wines of the World

Farnese Fantini Sangiovese IT	39.5
Tom Gore Cabernet Sauvignon CA	59.5
Susana Balbo Crios Malbec AR	60
Barossa Valley Estates Shiraz AU	60
Connundrum Red CA	72
Ravenswood Zinfandel CA	60
Chateau Pey La Tour, Reserve Bordeaux FR	66
J.Lohr Cabernet Sauvignon CA	69
Oyster Bay Pinot Noir NZ	69
Sterling Cabernet Sauvignon CA	89

Catering Policies

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 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.

Up to 120 days out No fee for reducing the number of people attending the event From 119 days to 72 hours A 10% reduction in estimated attendance will be allowed 72 hours prior to event No reductions will be allowed

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 18% service charge.

All Audio Visual technology services & equipment are subject to 17% service charge.

Government taxes are applicable as follows:

Food	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 contract, the arrangements will be protected on a definite basis. In the event of cancelling, the following cancellation schedule will apply:

120 days prior to arrival – 25%, 90 days to 31 days prior to arrival 25% of estimated banquet revenue & full room rental, 120 days to 61 days prior to arrival 75% of estimated banquet revenue. 60 to 31 days prior to arrival 90% of estimated banquet revenue. 30 days prior to arrival or less- 100% of estimated revenue. 30 days to 15 days prior to arrival 75% of estimated banquet revenue & full room rental, 14 days prior to arrival 100% of estimated banquet revenue & full room rental.

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.

Catering Policies

SECURITY

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 twenty (20) guests & under \$60.00. For revisions to contracted event setup after room setup is complete \$50.00 (minimum charge \$50.00 or \$50.00 per hour per person required)

A complimentary bartender is provided for host & cash bars. If consumption is below \$350 net revenue per bar, the following labour charges will apply:

Host Bar Bartender \$25 per hour per bartender for a minimum of 4 hours

(\$35 on stat holidays)

Cash Bar Bartender \$25 per hour per bartender for a minimum of 4 hours

(\$35 on stat holidays)

Cashier \$25 per hour per bartender for a minimum of 4 hours (\$35 on stat holidays)

Additional labour charges on Canadian Statutory

Holidays \$5.00 per guest per meeting

\$5.00 per guest per meal

Hosted Coat Check (minimum of 4 hours)

\$30.00 per hour -1 attendant per 200 guests

Cash Coat Check \$1.50 per coat

*Revenue must cover attendant labour or a charge will be levied

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.

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.

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 \$29.81 (without dance floor)

1 – 100 guests \$59.64 (with dance floor)

1 + 100 guests \$42.86 (without dance floor)

1 + 100 guests \$85.80 (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 by PSAV, our in-house operators, and may be arranged through the Conference Services Manager.

When outside Audio Visual is utilized, PSAV charges a one-time \$250 patch fee. This fee covers the pre-conference 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 \$25.00 per day or \$6.00 per hour (including taxes)

Catering Policies

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

All suppliers are expected to provide personal identification when using the back entrance, and their own carts and/or dollies to move equipment. 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 (our preferred local courier)	604-278-1935
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
Purulator	1-888-744-712
Rush Courier	604-520-9444
UPS	604-273-0014
Purulator	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.

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.

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 our guests.