



nest

CATERING & CONFERENCES

Catering Menu

WEDDINGS

Committed to creating exceptional
and sustainably responsible
experiences for you and your guests

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We would also be happy to help customize your menu to create a memorable dining experience completely unique to you and your partner.

v vegetarian

ve vegan

gf gluten-free

df dairy-free

Reception Canapés

Minimum 3 dozen per item | Maximum 5 choice including cold, hot & sweet

COLD CANAPÉS

Baby bocconcini and heirloom cherry tomato skewer with basil, balsamic glaze *ve gf*

\$45 per dozen

Baby Beet, goat cheese mousse, orange segment, micro cress on charcoal barquettes *ve*

\$60 per dozen

Smoked salmon, whipped cream cheese, caviar, dill, mini blini

\$60 per dozen

Togarashi crusted albacore tuna, Japanese aioli, tobiko, micro cilantro *gf*

\$62 per dozen

Ahi tuna tartare, avocado mousse, citrus zest in sesame cone

\$64 per dozen

HOT CANAPÉS

Mini quiche with spinach, pepper and goat cheese *ve*

\$65 per dozen

Wild mushroom arancini, truffle thyme aioli, micro basil *ve*

\$60 per dozen

Vegan meatless balls, san marzano sauce, vegan mozza, micro basil *ve gf*

\$60 per dozen

Mini onion and kale pakora, tamarind chutney *ve gf*

\$48 per dozen

Spinach and cheese mini spanakopita, tzatziki dip *ve*

\$48 per dozen

Filipino chicken satay, chili vinegar dip

\$60 per dozen

Thai crab cake, yogurt tartare sauce

\$65 per dozen

Reception Canapés

Minimum 3 dozen per item | Maximum 5 choice including cold, hot & sweet

HOT CANAPÉS

Crispy pork belly, quick pickled radish and carrot, apple glaze in colourful baskets *gf*

\$70 per dozen

Ancho braised short rib, corn puree, queso fresco, pico de gallo *gf*

\$68 per dozen

SWEET CANAPÉS

Red berry filled mini beignet *v*

\$60 per dozen

Chocolate mousse in mini chocolate tart, raspberry *v*

\$60 per dozen

Mini petites fours *v*

\$60 per dozen

Assorted macarons de Paris *v gf*

\$60 per dozen

Chocolate dipped cheesecake lollipop *v*

\$65 per dozen

Reception Stations / Late Night Menu

Minimum 20 guests

DOMESTIC AND INTERNATIONAL CHEESE

\$14

Order in increments of 20 guests

Selection of artisanal "Alexis De Portneuf" cheeses, crackers, gluten free crisps, rain coast crisps, garnished with grapes, strawberries, dried fruits & nuts, apricot preserve

SMOKED AND CURED MEATS

\$15

Salami, calabrese, capicollo, prosciutto, honey ham, wine chorizo (30g of each meat)
Selection of mustard, pickles, olives, baguette crisps

SEAFOOD PLATTER

\$19

Smoked salmon, BBQ salmon, candied salmon, pepper crusted mackerel, poached prawn (2 pcs), lemon, dill, capers, cocktail sauce, Marie Rose sauce (30g of each fish) *gf*

MEDITERRANEAN MEZZE

\$19

Hummus (*ve gf*), baba ghanoush (*ve gf*), tzatziki (*v gf*)
Marinated olives (*ve gf*), soft thick pita (*ve*), crudité (*ve gf*), pita pocket chips (*ve*)

SLIDER STATION

\$16.5

Order in increments of 12 guests

Gluten-free option available for \$2 per person

1 of each type per person, total 3 pcs

Portobello: grilled portobello, arugula, brie, citrus aioli

Albacore tuna: pepper crusted tuna, wasabi aioli and spinach goma-ae

Pulled pork: chipotle apple braised pork, citrus chipotle aioli, pickled slaw

TACO STATION

\$21

1 of each type per person, total 3 pcs

Apple chipotle braised pork, smoked tofu sofrito, mango habanero roasted chicken breast

Flour soft tortilla (2), corn hard tortilla (1), pico de gallo, guacamole, sour cream

Shredded cabbage, pickled red onion, sliced tomatoes, shredded lettuce

Reception Stations / Late Night Menu

Minimum 20 guests

FLATBREAD STATION

Minimum 6 order of each type

Maximum 2 choice

Cut into 4 pcs, 3 inches wide

Roasted mediterranean vegetables, tomato sauce, vegan mozzarella, balsamic drizzle *ve* | \$12

Pesto spread, baby gem tomatoes, bocconcini, basil *v* | \$14

Wild mushroom, creamy sauce, goat cheese crumble, pesto drizzle, arugula *v* | \$15

Italian salami, red tomato sauce, smoked cheddar, prosciutto, shaved parmesan | \$15

MAKE YOUR OWN POUTINE

\$12

French fries, beef gravy, vegetarian gravy, cheese curd, green onion, grated cheddar

HONOUR ROLL SUSHI PLATTER

\$125

Total of 106 pcs of sushi & rolls per order
(Good for 15 people)

Only available Monday - Friday

Caterpillar Roll, Philadelphia Roll, Mango Crunch Roll, California Roll, House Roll, Chicken Teriyaki Roll, Salmon Maki, Tuna Maki, Kappa Maki, Salmon Nigiri, Tuna Nigiri, Ebi Nigiri

Gari ginger, wasabi, soy sauce, chopstick

KYOTO SUSHI PLATTER

\$50

Total of 56 pcs of sushi & rolls per order
(Good for 5 people)

Only available Monday - Friday

California Roll, Chicken Teriyaki Roll, Yam Tempura Roll, Avocado Roll, Salmon Maki, Tuna Maki, Kappa Maki

VEGAN SUSHI PLATTER

\$70

Total of 50 pcs of sushi & rolls per order
(Good for 5 people)

Only available Monday - Friday

Yam Tempura Roll, Mango & Avocado Roll, Vegetable Roll, Avocado Roll, Kappa Maki, Inari

Chef Attended Reception Stations

Minimum 20 guests | Add on to the buffet

PASTA STATION

\$20

Penne, rigatoni, orecchiette
Tomato marinara, alfredo, pesto cream
Onion, garlic, mixed seafood, mixed vegetables,
mixed mushroom, braised short rib
Grana padano, fresh basil, heirloom baby
tomatoes, spinach, arugula

CANADIAN “AAA” STRIPLOIN

\$22

Order in increments of 30 guests

Slow roasted striploin, served with assorted
mustard, horseradish, tobacco onion, mini bun,
thyme jus

SALMON COULIBIAC

\$20

Order in increments of 20 guests

Whole fillet of salmon seared and crusted with
roasted peppers, sautéed spinach and wild rice;
wrapped with puff pastry and slow baked
Served with béarnaise sauce, creamed horseradish

ROASTED LEG OF LAMB

\$20

Order in increments of 20 guests

Rosemary, mustard and garlic marinated leg of lamb
Thin pita, tzatziki, shaved onion salad with parsley
and mint

CARVING STATION ENHANCEMENTS

Add on to the carving station

**Herb and smoked paprika roasted baby red bliss
potato** *ve gf* | \$6
Creamy mashed potato *gf* | \$6
Yorkshire pudding | \$5
**Roasted root vegetables with aged balsamic
glaze** *ve gf* | \$8

Buffet

Minimum 20 guests | Add bread roll and butter for \$2

MENU 1

\$50

Organic mixed greens, shaved heirloom vegetables, fennel, mandarin orange, cranberry, vinaigrette *ve gf*

Pickled beet salad, arugula, goat cheese, mirin vinaigrette *v gf*

Lemon dill salmon, fennel orange slaw, orange reduction glaze *gf df*

Herb roasted chicken breast, broccolini, heirloom tomatoes, natural jus *gf df*

Smoked paprika and thyme **roasted baby red bliss potatoes** *ve gf*

Thyme roasted **seasonal vegetables** *ve gf*

Assorted chef choice **dessert bars**

Sliced **fruit & berries**

MENU 2

\$65

Kale caesar salad, roasted garlic & anchovy dressing, parmesan, garlic crouton

Bocconcini and cherry tomato salad, arugula, pesto, balsamic glaze *v gf*

Orzo salad, organic rainbow carrots, dill, basil, walnut, celery, lemon vinaigrette *ve*

Italian seasoned chicken thigh, wild mushroom and cream sauce, pesto drizzle, heirloom baby tomatoes, fried basil *gf*

Shrimp skewer, pepperonata, gremolata, roasted broccolini *gf*

Home made roasted **vegetable lasagna**, tomato sauce, cream sauce *v*

Balsamic roasted **root vegetables** *ve gf*

Sliced **fruit & berries**

Assorted **cheese cakes**

Assorted **dessert bars**

Buffet

Minimum 20 guests | Add bread roll and butter for \$2

MENU 3

\$80

Organic mixed greens, shaved heirloom vegetables, fennel, mandarin orange, cranberry, vinaigrette *ve gf*

Pickled beet salad, arugula, goat cheese, mirin vinaigrette *v gf*

Orzo salad, organic rainbow carrots, dill, basil, walnut, celery, lemon vinaigrette *ve*

Spiced wild atlantic salmon, roasted fennel, baby heirloom tomatoes, citrus, white wine sauce *gf*

Herb roasted chicken supreme, roasted pepper & broccolini, herbs, pepper café-au-lait

24 Hour **braised beef short rib**, polenta cake, confit cherry tomatoes, tobacco onion, red wine jus

Confit garlic **yukon gold mash**

Herb roasted **seasonal baby vegetables**

Sliced **fruit & berries**

Assorted **cheese cakes**

Raspberry panna cotta with raspberry gel filling in champagne glass

Chef choice **petite fours**

Buffet

Minimum 50 guests | Add bread roll and butter for \$2

MENU 4

\$100

Organic mixed greens, shaved heirloom vegetables, fennel, mandarin orange, cranberry, vinaigrette *ve gf*

Pickled beet salad, arugula, goat cheese, mirin vinaigrette *v gf*

Spinach salad, roasted pear, blue cheese, sliced red onion, candied walnuts, cranberries, balsamic dressing

Butternut Squash Veloute: roasted butternut squash, chives, crème fraiche, herb oil *v gf*

Citrus & dill marinated salmon, orzo salad, baby carrots, beurre blanc, fried capers, parsley

Orange, allspice & **honey glazed duck breast**, port & cherry jus, wild rice pilaf with dates and peaches

Apple juice and cinnamon **braised and crisped pork belly**, sautéed apple with bourbon & rosemary, tart cranberry glaze

24 Hour **braised beef short rib**, polenta cake, confit cherry tomatoes, tobacco onion, red wine jus

Confit garlic **yukon gold mash**

Herb roasted **seasonal baby vegetables**

Chocolate dipped **cheese cake lollipop** (1ea)

Chef choice mini **petite fours** (1ea)

Sliced **fruit & berries**

Raspberry pannacotta with raspberry gel filling in champagne glass (1ea)

Dark & white **chocolate mousse** in shot glass (1ea)

Plated

Minimum 20 guests

MENU 1

\$57

Appetizer | Arugula Salad *ve gf*

Shaved heirloom vegetables, shaved candy cane beets, baby gem tomatoes, candied walnut, toasted pumpkin seed, roasted pear, balsamic dressing

Entree | Ratatouille Stuffed Tomatoes *ve gf*

Forbidden rice, truffle infused green pea veloute, charred broccolini, herb oil

Dessert | Mango Panna Cotta *ve gf*

Cointreau macerated strawberries with mint, raspberry coulis

MENU 2

\$62

Appetizer | Organic Tuscan Greens *ve gf*

Shaved heirloom vegetables, shaved candy cane beets, orange segments, candied walnut, orange reduction vinaigrette

Entree | Herb Roasted Chicken Supreme *gf*

Yukon gold mash with garlic confit, baby vegetables, jus

Dessert | NY Style Cheese Cake

Banana foster, raspberry coulis, fresh berries

MENU 3

\$67

Appetizer | Textures of Beet *v*

Sous-vide yellow beet with orange juice and dill, poached and pickled red beet with coriander seed, fennel and mustard, quick pickled candy cane beet shavings, beet puree, powdered beetroot, fried goat cheese

Entree | Miso Orange Glazed Salmon

Yukon gold potato mash, broccolini, orange-infused butternut squash puree, fresh orange segments, lemon beurre blanc

Dessert | Lava Molten Cake *gf*

Almond hazelnut soil, ice cream, coffee caramel sauce

Plated

Minimum 20 guests

MENU 4

\$70

Appetizer | Caesar Salad

Heart of romaine, homemade Caesar dressing, anchovy fillet, freshly shaved grana padano, parmesan crisp, crispy bacon

Entree | Red Wine Braised Beef Short Rib

Yukon gold mashed potatoes with confit garlic, baby vegetables, confit tomatoes, tobacco onion, red wine jus

Dessert | Reinvented S'mores

Graham tart, minted chocolate cremeaux, torched meringue, salted caramel sauce

MENU 5

\$77

Appetizer | Arugula Salad *ve gf*

Shaved heirloom vegetables, shaved candy cane beets, baby gem tomatoes, candied walnut, toasted pumpkin seed, roasted pear, balsamic dressing

Entree | Duo of Miso Orange Glazed Salmon and Red Wine Braised Beef Short Rib

Yukon gold mashed potatoes, orange-infused butternut squash puree, baby vegetables, confit tomatoes, tobacco onion, red wine jus

Dessert | Lava Molten Cake *gf*

Almond hazelnut soil, ice cream, coffee caramel sauce

Beverages

DRINKS & REFRESHMENTS

Soft drinks available upon request

Conference-style water stations

serves 40 | \$40 per container

Infused water station

(mint & cucumber, rainbow citrus)

serves 40 | \$60 per container

Water service

serves 6 | \$10 per pitcher

Pot of freshly brewed organic fair trade coffee

serves 8-10 | \$25 per pot

Conference urn of coffee

serves 50 | \$105 per urn

Pot of organic tea

(assortment of organic natural teas)

serves 8-10 | \$25 per urn

Conference urn of tea

serves 50 | \$105 per urn

Chilled fruit juices

(orange, apple) and/or bottled water

\$2.75 per person

Specialty soft drinks

(plain & flavoured sparkling water)

\$3.5 per person

Fruit punch

serves 40 | \$95 per serving

House-made iced tea and/or lemonade

serves 40 | \$80 per serving

Beverages

SPIRITS & BEERS

Bar prices are subject to 18% service charge, 10% liquor PST and 5% GST

Standard Bar | 1oz \$8

Smirnoff Vodka

Gordon's Gin

Seagram's V.O. Whisky

Bacardi White/Dark Rum

Premium Bar | 1oz \$9.5

Ketel One Vodka

Bombay Sapphire

Crown Royal

Havana Club Anejo Reserva

Johnny Walker

El Jimador Reposado

Local Beer | \$8 per bottle (330ml)

33 Acres Brewing Co.

Sunshine - French Blanché (Wheat)

Ocean - West Coast Pale Ale

Life - California Common (Lager)

Molson Canadian

Premium Beer | \$9.5 per bottle (330ml)

Heineken

Nude Vodka Soda | \$8 per can (355ml)

Lonetree Cider | \$8 per can (355ml)

Beverages

WINES

All wine bottles are 750ml

Sparkling Wine

La Scala Spumante

\$40 per bottle | \$8 per glass (5oz)

Gray Monk, Odyssey White Brut, British Columbia VQA

\$69 per bottle

House Wine

Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA

\$40 per bottle | \$8 per glass (5oz)

White Wine

Sandhill, Pinot Gris, British Columbia VQA

\$51 per bottle

Red Rooster, Chardonnay, British Columbia VQA

\$53 per bottle

Gray Monk, Riesling, British Columbia VQA

\$53 per bottle

Babich, Sauvignon Blanc, New Zealand

\$58 per bottle

Red Wine

Sandhill, Merlot, British Columbia VQA

\$51 per bottle

Red Rooster, Merlot, British Columbia VQA

\$53 per bottle

Gray Monk, Pinot Noir, British Columbia VQA

\$56 per bottle

Frescobaldi, Bordeaux, France

\$55 per bottle

Rose Wine

Copper Moon, British Columbia

\$40 per bottle

Stone Road Vineyard, British Columbia

\$40 per bottle

Gray Monk, Latitude 50 Rose, British Columbia VQA

\$49 per bottle

Beverages

SIGNATURE COCKTAILS

\$10.5 per glass

Minimum order of 20 glasses each

Mojito

1oz white rum, lime juice, simple syrup, muddled mint, soda and garnish with lime wheel/mint sprig

Lime Margarita

1oz tequila, bar lime mix, garnish with salt rim and lime wedge

West Coast Sunset

1oz vodka, orange, ginger ale and grenadine garnish with orange slice

Aperol Spritz

1oz Aperol, 3oz sparkling wine, topped with soda water

Mimosa

2.5oz sparkling wine, 0.5oz Soho lychee, 0.25oz triple sec, orange juice

MOCKTAILS

\$5 per glass

Minimum order of 20 glasses each

Mocktails can be ordered and made individually at the bar. Should it be ordered without a bar, it will be served at a station (entire order pre-made OR individually built by order TBC).

Additional labour to be charged for passing. If passed along with Signature Cocktails labour will not be charged.

Mojito

Lime juice, simple syrup, muddled mint, soda and garnish with lime wheel/mint sprig

Strawberry Mint Lemonade

Lemonade, mint, strawberries, splash of soda water and garnish with strawberry and mint sprig

Shirley Temple

Orange juice, lemon-lime soda, grenadine and garnish with orange slice

Roy Rogers

Orange juice, cola, grenadine, and garnish with orange slice

***Note:** Shirley Temple and Roy Rogers can be requested together to make up the minimum order of 20 glasses since the difference is only the soda used. While the Roy Rogers may not look the prettiest in colour, we want to offer it in conjunction with the Shirley Temple as they both have masculine and feminine connotations.*

Beverages

ALCOHOLIC PUNCH

\$190

Serves 20

Served at a staff attended station or at the bar. Depending on the size of order, it will either be served in 1-litre carafes (4 per gallon) that are chilled in our ice buckets (that we use for beer, juice, pops) or in dispensers.

Additional labour to be charged for passing.

White Sangria

3oz wine, 0.5oz liquor, pineapple, apple juice, garnish with orange and lemon slice

Red Sangria

3oz red wine, 0.5oz liquor, orange, cranberry, garnish with orange and lemon slice

Champagne Punch

3oz wine, 0.5oz triple sec, peach juice, orange juice

OTHER


S. Martinelli & Co | \$18 per bottle
Sparkling cider

BAR MINIMUM

Bar minimum \$400 (exclusive of gratuity and applicable tax) for every 50 guests, for up to 4 hours of bar service. Bar minimum to increase by \$100 for every additional hour after 4 hours of service for every 50 guests.

*All food and beverage are subject to 18% service charge, 5% GST and if applicable,
10% Liquor Tax.*



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