



Festive Menu

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



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Breakfast

Minimum 20 guests

FESTIVE BREAKFAST BUFFET

\$30

- Freshly brewed organic fair-trade coffee & selection of organic, fair trade specialty teas

- Assorted chilled juices

- Chef's selection of freshly baked breakfast bread and pastries: trail mix muffin, eggnog scones, berry bagels, croissant, assorted Danish, served with butter and jam (20% gluten-free and vegan included)

- Classic eggs benedict with cranberry hollandaise on an English muffin *v*

Choose one:

Roasted slice turkey breast

BC smoked salmon

Tofu, tempeh with roasted veggie and almond hollandaise *ve*

(Gluten-free or vegan English muffin available at additional \$2 per person)

- Roasted red nugget potatoes, bell pepper, fresh herbs and extra virgin olive oil *ve gf*

- Gourmet chicken and apple sausage *gf*

- Sliced fresh fruit and berries *ve gf*

CONTINENTAL

\$22

- Freshly brewed organic fair-trade coffee & selection of organic, fair trade specialty teas

- Assorted chilled juices

- Chef's selection of freshly baked breakfast bread and pastries: trail mix muffin, eggnog scones, berry bagels, croissant, assorted Danish, served with butter and jam (20% gluten-free and vegan included)

- Festive Black Forest yogurt parfait *v gf*
(Gluten-free vegan parfait available at additional \$2 per person)

- Sliced fresh fruit and berries *ve gf*

Breakfast

Minimum 20 guests

PLANT BASE CONTINENTAL

\$22

- Freshly brewed organic fair-trade coffee & selection of organic, fair trade specialty teas
- Assorted chilled juices
- Oat milk banana bread *ve*
- Festive vegan Black Forest yogurt parfait *ve gf*
- Sliced fresh fruit and berries *ve gf*

Buffet

Minimum 20 guests

FESTIVE BUFFET 1

\$42

- Three sisters salad, roasted butternut squash, roasted corn, green bean, wild rice, arugula, cranberry, roasted walnut, maple dijon dressing *ve gf*
- Sliced roasted turkey breast and leg, sage onion stuffing, pan gravy (tofu turkey available for vegetarian/vegan guests) (gluten-free stuffing available at additional \$2 per person)
- Roasted veggie creamy lasagna *v*
- Medley roasted seasonal vegetables *ve gf*
- Pumpkin pie cake with whipped cream *v*
- Brownies and individual trifle

FESTIVE BUFFET 2

\$55

- Three sisters salad, roasted butternut squash, roasted corn, green bean, wild rice, arugula, cranberry, roasted walnut, maple dijon dressing *ve gf*
- Sliced roasted turkey breast and leg, sage onion stuffing, pan gravy (tofu turkey available for vegetarian/vegan guests) (gluten-free stuffing available at additional \$2 per person)
- Maple glaze roasted salmon, parsley cream sauce, fennel lemon salad *gf*
- Rosemary roasted baby potatoes *ve gf*
- Medley roasted seasonal vegetables *ve gf*
- Pumpkin pie cake with whipped cream *v*
- Brownies and individual trifle
- Sliced fruits & berries *ve gf*

Buffet

Minimum 20 guests

FESTIVE BUFFET 3

\$65

- Three sisters salad, roasted butternut squash, roasted corn, green bean, wild rice, arugula, cranberry, roasted walnut, maple dijon dressing *ve gf*
- Kabocha pumpkin soup, assorted dinner rolls, baguette, assorted butter *v gf*
- Sliced roasted turkey breast and leg, sage onion stuffing, pan gravy (tofu turkey available for vegetarian/vegan guests) (gluten-free stuffing available at additional \$2 per person)
- Maple glaze roasted salmon, parsley cream sauce, fennel lemon salad *gf*
- Tangy honey ham, grilled pineapple, broccolini, grainy mustard sauce *gf*
- Rosemary roasted baby potatoes *ve gf*
- Medley roasted seasonal vegetables *ve gf*
- Pumpkin pie cake with whipped cream *v*
- Brownies and individual trifle
- Sliced fruits & berries *ve gf*

Plated

Minimum 20 guests

PLATED FESTIVE - 3 COURSES

\$65

Add bread roll and butter for \$2

Appetizer | **Choice of one**

- **Roasted Kabocha Pumpkin Soup** *v gf*
chive crème fraîche, herb oil
- **Delicata Squash Salad** *v gf*
spinach, roasted apples, sous-vide beet roots, shaved vegetables, lemon honey vinaigrette with goat cheese

Entree | **Choice of one protein OR one vegetarian**

- **Roasted Turkey Breast**
orange sage and onion stuffing, roasted baby vegetables, cranberry chutney with turkey gravy
- **Pan Seared Chicken Supreme** *gf*
orange sage and onion stuffing, roasted baby vegetables with demi glaze
- **Maple Roasted Salmon** (add \$5) *gf*
orange sage and onion stuffing, roasted baby vegetables with lemon beurre blanc
- **Stuffed Vegan Tofu Turkey** *ve gf*
orange infused butternut squash puree, chive mash potato, vegan stuffing, roasted baby vegetables with vegan gravy

Carb | **Choice of one for the entire group & one vegan**

- **Butternut Squash Puree** *v gf*
goat cheese and chive mash
- **Chive mashed Yukon gold potato** *v gf*

Dessert | **Choice of one**

- **Mango Panna Cotta** *ve gf*
raspberry coulis and strawberry
- **Crème Brûlée** *v*
black sesame genoa, coulis and raspberry
- **Chocolate Lava Molten Cake** (add \$3) *gf*
almond hazelnut soil, ice cream and coffee caramel sauce

Plated

Minimum 20 guests

PLATED FESTIVE - 3 COURSES

\$65

Add bread roll and butter for \$2

Add On - Amuse Bouche

- **Reinvented Potato Hash** ✓ | \$120/dozen
smoked salmon, cream cheese crushed
pistachio, smoked steelhead caviar, edible gold
- **Squid Ink Brioche** | \$120/dozen
crostini, pate, tobiko, sea urchin, ponzu gel and
edible flower

Canapés

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

COLD

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

\$60 per dozen

Baby beet, goat cheese mousse, orange segment, micro cress on charcoal barquettes *v*

\$65 per dozen

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

\$65 per dozen

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

\$65 per dozen

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

\$70 per dozen

Prawn cocktail chilled basil tomato juice with brunoise pepper on shot glass *gf*

\$65 per dozen

HOT

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

\$60 per dozen

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

\$60 per dozen

Savoury vegan bites, san marzano sauce, vegan mozza, micro basil *ve gf*

\$55 per dozen

Bite size onion and kale pakora, tamarind chutney *ve gf*

\$48 per dozen

Mini spinach and cheese spanakopita, tzatziki dip *v*

\$48 per dozen

Sundanese chicken skewer with spicy tahini and crispy onion *gf*

\$65 per dozen

Thai crab cake, yogurt tartare sauce

\$80 per dozen

Canapés

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

SWEET

Chocolate mousse in mini chocolate tart, raspberry ✓

\$62 per dozen

Mini petites fours ✓

\$72 per dozen

Assorted macarons de Paris ✓

\$62 per dozen

Chocolate dipped cheesecake lollipop ✓

\$72 per dozen

Individual English berry trifle ✓

\$60 per dozen

Reception Stations

Minimum 20 guests

MEDITERRANEAN ANTIPASTO SALAD

\$14

[Roasted artichoke, romaine heart, salami calabrese, olive with provolone cheese *gf*]

DOMESTIC AND INTERNATIONAL CHEESE

\$15

[Selection of artisanal “Alexis De Portneuf” cheeses (*v gf*), crackers (*ve*), rain coast crisps (*ve*), grapes, strawberries, dried fruits & nuts, fruit preserve]

CURED AND SMOKED MEATS

\$16

[Salami, calabrese, capicollo, prosciutto, honey ham, wine chorizo *gf*
Selection of mustard (*ve gf*), pickles (*ve gf*), olives (*ve gf*), baguette crisps (*v*)]

SEAFOOD PLATTER

\$22

[Smoked salmon, BBQ salmon, candied salmon, pepper crusted mackerel, poached prawn *gf*
Lemon, dill, capers, cocktail sauce (*v*), Marie Rose sauce (*ve gf*)]

LEBANESE MEZZE PLATTER

\$12.5

[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

\$18

Gluten-free option available for \$2 per person

[**1 of each type per person, total 3 pcs**
Portobello: grilled portobello, arugula, brie cheese, citrus aioli *v*
Albacore tuna: pepper crusted tuna, aioli and spinach goma-ae
Pulled pork: chipotle apple braised pork, citrus chipotle aioli, pickled slaw]

Sushi Station

Available only Monday to Friday 12 – 5 PM

HONOUR ROLL SUSHI PLATTER

\$130

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

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, chopsticks

KYOTO SUSHI PLATTER

\$55

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

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

Gari ginger, wasabi, soy sauce, chopsticks

HARU VEGAN SUSHI

\$55

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

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

Gari ginger, wasabi, soy sauce, chopsticks

Beverages

DRINKS & REFRESHMENTS

Soft drinks available upon request

Conference-Style Water Stations

serves 40 | \$45 per container

Infused Water Station

(mint & cucumber, rainbow citrus)

serves 40 | \$65 per container

Water Service

serves 6 | \$11 per pitcher

Pot of Freshly Brewed Organic Fair Trade Coffee

serves 8-10 | \$27.5 per pot

Conference Urn of Coffee

serves 50 | \$115 per urn

Pot of Organic Tea

(assortment of organic natural teas)

serves 8-10 | \$27.5 per urn

Conference Urn of Tea

serves 50 | \$115 per urn

Chilled Fruit Juices

(orange, apple) and/or bottled water

\$3 per person

Specialty Soft Drinks

(plain & flavoured sparkling water)

\$3.75 per person

Bubly

\$3.75 per person

Fruit Punch

serves 40 | \$110 per serving

House-made Iced Tea and/or Lemonade

serves 40 | \$90 per serving

Beverages

SPIRITS & BEERS

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

Basic Bar | \$8.5

33 Acres Brewing Co. Local Beer | 330ml

- Sunshine - French Blanchè (Wheat)
- Ocean - West Coast Pale Ale
- Life - California Common (Lager)

Nude Vodka Soda | 355ml

Lonetree Cider | 355ml

House Wine

- Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA
\$42 per bottle | \$8.5 per glass (5oz)

Standard Bar (1oz) | \$8.5

Smirnoff Vodka

Gordon's Gin

Seagram's V.O. Whisky

Bacardi White/Dark Rum

Premium Bar | \$10.5

Ketel One Vodka | 1oz

Bombay Sapphire | 1oz

Crown Royal | 1oz

Havana Club Anejo Reserva | 1oz

Johnny Walker | 1oz

Heineken | 330ml

Beverages

WINES

All wine bottles are 750ml

Sparkling Wine

La Scala Spumante
\$42 per bottle | \$8.5 per glass (5oz)

Gray Monk, Odyssey White Brut, British Columbia VQA
\$72 per bottle

House Wine

Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA
\$42 per bottle | \$8.5 per glass (5oz)

White Wine

Sandhill, Pinot Gris, British Columbia VQA
\$53 per bottle

Red Rooster, Chardonnay, British Columbia VQA
\$55 per bottle

Gray Monk, Riesling, British Columbia VQA
\$55 per bottle

Red Wine

Sandhill, Merlot, British Columbia VQA
\$53 per bottle

Red Rooster, Merlot, British Columbia VQA
\$55 per bottle

Gray Monk, Pinot Noir, British Columbia VQA
\$58 per bottle

Rosé Wine

Stone Road Vineyard, British Columbia
\$42 per bottle

BAR MINIMUM (Based on 3 hours' service)

A one drink per person minimum bar spend is imposed for all events, based on the confirmed guest count. Minimum bar spend does not include gratuity or applicable taxes. Bar minimum is compulsory and can be met through cash bar, ticketed bar, or hosted bar. The lowest minimum bar spend is \$400.

If Bar minimum is not met, the difference will be charged to the final invoice. If an additional bar or service beyond 3 hours is needed, there will be additional labour cost added.

