



2011 CATERING MENUS



345 Quebec Street | Victoria, BC | V8V 1W4
www.harbourtowers.com



CONVENIENT LOCATION

Welcome to the ideal location for your next meeting or convention. Harbour Towers Hotel & Suites is conveniently located in the heart of downtown Victoria, within a short walking distance from shopping, restaurants, popular city landmarks, the legislative buildings, museums and much more. Most of our guestrooms and meeting rooms feature magnificent views overlooking the picturesque Inner Harbour. Let us enrich your group with the culture, entertainment and natural surroundings in Victoria.

MOUTH WATERING CUISINE

Executive Chef, Chris Bailey, has selected recipes that incorporate regional ingredients using fresh produce, flavourful herbs and premium meat. Browse our menus and note our exclusive options including the Chef's signature dishes (🍷), Sea Choice (healthy choices, healthy oceans) menu item features (🐟) and vegetarian options (🥕). Select from the menu items we have listed or work with our Chef to customize an exclusive menu for your event. Our flexible catering options allow you to develop a menu that meets your needs.

MEET AND CELEBRATE

Our hotel features 9 meeting rooms, 2 ballrooms and over 13,000 sq. ft. of event space to accommodate events of all sizes. Hosting a small meeting for 10 guests or a large event for 350? Every event in our hotel is special and we strive to ensure that each is unique in its own way. Our professional and experienced associates will be pleased to assist you in every phase of the planning and execution. We will work with you to ensure your event is a success by sharing our expertise and recommendations for the music, entertainment, balloons, decorations, photography and other services your event might require. Plus, ask about our unique meeting package to make your event dynamic and fun.

LET US CATER YOUR NEEDS

At the Harbour Towers Hotel & Suites in Victoria, you will find much more than your standard array of hotel services. Our dedicated team of hotel professionals will ensure that your meeting runs smoothly, from the details of setting the rooms, to the refreshments and everything in between. Your Catering Consultant will guide and assist you through the planning stages and your on-site Banquet Captain will oversee the execution of your event. Whatever your event, our hotel will deliver more than you expect.

CHOICE OF MENU

When selecting your menu, please remember that for each function the menu must be identical for all guests attending. Special dietary substitutions are available (in limited quantities) and must be arranged well in advance of the function. Guests who are to receive special meals must be identified to the Banquet Captain prior to the service commencing.

Our Catering Menu

Prices are subject to change and applicable government taxes.

Harbour Towers Hotel & Suites | 345 Quebec St | Victoria, BC | 250.385.2405

Catering Information & Policies

GUARANTEED ATTENDANCE

A guaranteed number of guests attending your food and beverage function are required 3 business days (72 hours) prior to the event. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Should more than your guaranteed number of guests arrive at the function, our Chef supplies 5% overage of food; however, you will be charged for the extra guests.

PRICES

Food and beverage prices do not include applicable government taxes or the 15% service charge. Meeting room rentals are subject to applicable taxes. Prices are subject to change.

SPECIAL SERVICES

Our Catering Department will be happy to assist you in developing special requests including, but not limited to, reserved seating arrangements, floor plans and registration tables.

START AND FINISH TIMES

Start and finish times of all functions are to be strictly adhered to. The space is only booked for the time indicated. Set-up and dismantling times are to be specified at the time of booking.

METHOD OF PAYMENT

For all private and social functions a deposit by credit card or cheque is required to confirm bookings. A non-refundable deposit is required within fourteen (14) days of the initial hold placed on the meeting space. This can be used toward payment of the final bill. After the menu selections are complete, your consultants will provide you with an estimated cost for your event, including all food and beverage. The credit card on file will be pre-authorized no earlier than 72 hours prior to your event to ensure guaranteed payment.

FOOD & BEVERAGE FROM OUTSIDE THE HOTEL

Due to City and Provincial Health Regulations and Liquor Licensing, the hotel does not allow any outside food or beverage to be brought in, with the exception of wedding cakes. For this same reason, food provided by the hotel is not allowed off premises. A minimum penalty \$150.00 charge will be charged.

FUNCTION ROOM ASSIGNED

A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change. Room rental will be charged accordingly.

AUDIO VISUAL EQUIPMENT

In partnership with Presentation Services Audio Visual (PSAV), our onsite audio visual vendor, we can make arrangements for your audio visual needs. Included is set-up, tear down and hands-on assistance to ensure ease of presentation. Equipment supplied by PSAV is subject to applicable taxes and 15% service charge.

Our Catering Menu

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Buffet Breakfast Selections

(Minimum of 10 guests)

LIGHT START

Chilled Orange, Apple & Grapefruit Juice

Assorted Mini Muffins, Danish Pastries
& Breakfast Loaf

Whipped Butter & Island Preserves

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Herb Teas

\$10.99 per guest

Add Sliced Seasonal Fresh Fruit Platter \$2.99 per guest

Add Hot Oatmeal for \$2.49 per guest

A HEALTHY ADVANTAGE

Chilled Orange, Apple & Grapefruit Juice

Assorted Bagels & Mini Muffins
Whipped Butter, Island Preserves & Cream Cheese

Granola & Dried Berries
Fresh Fruit Yogurt

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Herb Teas

\$14.99 per guest

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Hot Buffet Breakfast Selections

(Minimum of 10 guests)

BACK TO BASICS

Chilled Orange, Apple, Grapefruit & Cranberry Juice

Scrambled Eggs, Fresh Fried Breakfast Potatoes
Smoked Bacon & Country Style Sausage

Toast & Preserves

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$14.99 per guest

JAMES BAY BREAKFAST

Chilled Orange, Apple, Grapefruit & Cranberry Juice

Assorted Mini Muffins, Danish, & Breakfast Loaves,
Whipped Butter & Preserves

Sliced Seasonal Fresh Fruit Platter

Scrambled Eggs, Fresh Fried Breakfast Potatoes
Smoked Bacon & Country Sausage

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$17.99 per guest

THE GREAT CANADIAN

Chilled Orange, Apple, Grapefruit & Cranberry Juice

Assorted Mini Muffins, Danish Pastries and Breakfast Loaves
Whipped Butter & Preserves
Sliced Seasonal Fresh Fruit Platter
Assorted Flavoured Yogurts & Granola

Fresh Fried Breakfast Potatoes
Scrambled Eggs, Green Onions & Cheddar Cheese

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

PLUS ... SELECT 2 ITEMS FROM THE FOLLOWING:

Canadian Back Bacon
Smoked Bacon
Sliced Country Ham
Country Sausage

French Toast with Syrup
Buttermilk Pancakes with Syrup
Waffles with Berry Compote

\$21.99 per guest

Substitute an Egg choice with Eggs Benedict - \$1.99 per person. Ask about adding a Full Service Omelet Station

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Pastries & Beverages

BEVERAGES

Freshly Brewed Gevalia Premium Coffee	\$ 34.99 per pot (10 cups)
Herb Teas	\$ 3.49 per guest
Chilled Orange, Apple or Grapefruit juice	\$19.99 per pitcher
Milk	\$17.99 per pitcher
Regular & Diet Soft Drinks	*\$3.49 per can
Dasani Water	*\$3.49 per bottle
Vitamin Water	*\$3.99 per bottle
Arizona Iced Tea	*\$3.99 per bottle
Assorted Bottled Juices	*\$3.49 per bottle



* Based on Consumption

FROM THE MORNING BAKERY

(Where appropriate these items are served with butter & preserves)

Mini Assorted Muffins	\$12.99 per doz
Mini Danish Pastries	\$15.99 per doz
Assorted Sliced Breakfast Loaves	\$15.99 per doz
Croissants	\$17.99 per doz
Breakfast Combo Platter (4 each Mini Muffins, Danish Pastries and Sliced Breakfast Loaves)	\$16.99 per doz

FROM THE PANTRY

Sliced Fresh Fruit Platter	\$4.49 per guest
Whole Seasonal Fruit	\$2.99 per guest
Fresh Fruit Yogurt	\$2.99 per guest
Chocolate Biscotti	\$19.99 per doz
Freshly Baked Cookies	\$19.99 per doz
Assorted Bars & Squares	\$18.99 per doz



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Themed Breaks

(Minimum of 10 guests)



COOKIE MADNESS

Ice Cold 2% & Chocolate Milk
Assorted Fresh Baked Cookies
Chocolate Dip Biscotti
Premium Roasted Gevalia Regular &
Decaffeinated Coffee, Specialty Teas

\$8.99 per guest

THE CONCESSION

Potato Chips, Popcorn, Peanuts
Assorted Sweet Treats
Premium Roasted Gevalia Regular &
Decaffeinated Coffee, Specialty Teas

\$7.99 per guest

SWEET DELIGHT

Ice Cold 2% & Chocolate Milk
Cubed Fresh Fruit
Chocolate Fondue
Assortment of Freshly Baked
Cookies & Brownies

\$10.99 per guest

2 O'CLOCK REFRESHER

Chilled Orange, Apple & Grapefruit Juice
Sliced Seasonal Fruit Platter
Assortment of Freshly Baked
Cookies & Brownies
Decaffeinated Coffee, Specialty Teas

\$8.99 per guest

WEST COAST

Individual West Coast Granola
Fresh Fruit Skewers

Chef's Healthy Juice Shots

Premium Roasted Gevalia Coffee &
Specialty Teas

\$10.99 per guest

BREAK ENHANCEMENTS PLATTERS (SERVES 20 GUESTS):

Roasted Red Pepper Hummus with Grilled Thick Pita \$50.00

Roasted Garlic Tapenade with Mixed Crostini \$50.00

Pacific Crab & Goat Cheese Dip with Crisp Tortilla Chips \$75.00



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Harbour Towers Hotel & Suites | 345 Quebec St | Victoria, BC | 250.385.2405

Conference Lunches

All of our Business Lunches are custom designed to fit your busy scheduling needs.
Please be advised that all Business Lunches are available as Business
Dinners at an additional charge of \$10.00 per guest.

HARBOUR BUSINESS LUNCH

Chef's Soup of the Day
Mixed Organic Greens with Assorted Dressings

All Sandwiches will be made on
Large Croissants, Tortilla Wraps,
& Ciabatta Bread

Fillings include:
Roast Beef with Pepper Jack Cheese and a Horseradish Aioli
Vic's BBQ Pulled Pork & Caramelized Onions
Roast Chicken Salads, Pesto & Feta
Black Forest Ham, Cheddar Cheese & Grainy Dijon
Garden Vegetables & Marinated Artichoke with Red Pepper Aioli

Fresh Vegetables & Dip
Mixed Olive & Pickle Tray

Chef's Selection of Petit Desserts

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$18.49 per guest
(Minimum of 15 guests)

You may choose to have one variety of bread for all sandwiches.

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Conference Lunches

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Dinners at an additional charge of \$10.00 per guest.

SANDWICH BAR

Chef's Soup of the Day
Mixed Organic Greens with Assorted Dressings
Double Smoked Bacon & Potato Salad

Gourmet Breads to Include:
Large Croissants, Tortilla Wraps
Ciabatta Bread

Roast Beef, Black Forest Ham, Corned Beef,
Roast Turkey Breast & Genoa Salami
Tuna & Dill Pickle Salad
Egg & Scallion Salad

Grainy & Regular Dijon Mustard, Flavoured Aioli

Domestic Sliced Cheeses
Tomato, Cucumber & Lettuce

Fresh Vegetable Platter & Dip
Mixed Olives & Pickles

Chef's Selection of Petit Desserts

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$21.99 per guest
(Minimum of 10 guests)

Our Catering Menu

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Theme Your Lunches

All of our Business Lunches are custom designed to fit your busy scheduling needs. Please be advised that all of our Business Lunches are available for Business Dinners at an additional charge of \$10.00 per guest.

VIC'S BURGER SPOT

Double Smoked Bacon & Potato Salad
Radicchio Coleslaw, Apple Vinaigrette

Choice of: Broiled Beef Burger
Grilled Chicken Breast or Vegetarian Burger

Ciabatta & Sourdough Buns
Dijon, Mayonnaise, Sweet Relish & Ketchup

Sliced Tomatoes, Shaved Red Onions,
Leaf Lettuce,
Cheddar, Swiss & Monterey Jack Cheese

French Fries

Chef's Selection of Petit Desserts

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$18.99 per guest
(Minimum of 20 guests)

ORIENT EXPERIENCE

Mixed Organic Greens
with Mandarin Slices & Roasted Cashews
Thai Noodle Salad

Ginger Chicken Stir Fry
Vegetable Dumplings
Jasmine Rice

Chef's Selection of Petit Desserts

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$20.99 per guest
(Minimum of 20 guests)

A TASTE OF ITALY



Chef's Daily Soup
Mixed Greens and Assorted Dressings
Caesar Salad, Toasted Crostini

Select 2 entrees @ \$2.99 each

Spaghettini Bolognese

Penne Rigate, Julienne Roast Chicken Breast,
Creamy Pesto Sauce.

Spinach and Cheese Cannelloni

Cheese Tortellini with Marinara Sauce

Garlic Baguette

Chef's Selection of Petit Desserts

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$17.99 per guest
(Minimum of 20 guests)

FLAVOURS OF GREECE

Mixed Greens with Assorted Dressings,
Greek Salad, Fresh Hummus,
Spiced Olives, Grilled Pita

Chicken Souvlaki
Vegetable Kabobs
Lemon Scented Rice

Chef's Selection of Petit Desserts

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$18.99 per guest
(Minimum of 20 guests)

Our Catering Menu

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Harbour Towers Hotel & Suites | 345 Quebec St | Victoria, BC | 250.385.2405

Full Service Luncheon Buffets

(Minimum 30 guests for each buffet)

THE BEACON

Assorted Rolls & Whipped Butter
Chef's Soup of the Day

Mixed Organic Greens with Assorted Dressings
Sliced Tomatoes & Cucumber

Double Smoked Bacon & Potato Salad

**An Additional Chef's Seasonal Salad

Mixed Olive & Pickle Tray

PLEASE SELECT 2 OF THE FOLLOWING ENTRÉES

Our team of culinary experts will select the appropriate starch & seasonal vegetable accompaniments

Grilled Breast of Chicken 

Crimini Mushroom White Wine Sauce

Roast Baron of Beef

Roasted Garlic, Horseradish Demi

Poached Side of Pacific Salmon 

Honey Fennel Butter

Baked Leek, Asparagus Ravioli 

Caper Tomato Puree, Parmesan

Butter Chicken Curry

Boneless, on Basmati rice

Roast Pork Loin

Caramelized Onion & Apple Sauce

Chef's Selection of Petit Desserts

Fresh Fruit

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$26.99 per guest

Additional entrée choices are \$5.00 per guest

Our Catering Menu

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Full Service Luncheon Buffets

(Minimum 30 guests for each buffet)

THE LIGHTHOUSE

Assorted Rolls & Butter
Soup of the Day

Mixed Organic Greens with Assorted Dressings
Sliced Tomatoes & Cucumbers

Double Smoked Bacon & Potato Salad
**An Additional Chef's Seasonal Salad

Mixed Olive & Pickle Tray

PLEASE SELECT 1 OF THE FOLLOWING ENTRÉES

Our team of culinary experts will select the appropriate starch & seasonal vegetable accompaniments

Grilled Breast of Chicken



Crimini Mushroom, White Wine Sauce

Roast Baron of Beef

Roasted Garlic, Horseradish Demi

Baked Leek, Asparagus Ravioli

Caper Tomato Puree

Chef's Selection of Petit Desserts

Fresh Fruit

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$23.99 per guest

Additional entrée choices are \$5.00 per guest.



Our Catering Menu

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Harbour Towers Hotel & Suites | 345 Quebec St | Victoria, BC | 250.385.2405



Dinner Buffets

(Minimum of 30 guests)

THE ASSEMBLY

Assorted Rolls & Whipped Butter

Organic Mixed Greens with Assorted Dressings

Sliced Tomatoes & Cucumbers

Double Smoked Bacon & Potato Salad

2 Additional Chef's Seasonal Salads

Fresh Vegetable Platter & Dip

Mixed Olive & Pickle Tray

PLEASE SELECT 2 OF THE FOLLOWING ENTRÉES

Additional entrée choices are \$5.00 per guest

Our team of culinary experts will select the appropriate starch & seasonal vegetable accompaniments to enhance your selection

Herb Roasted Chicken

Mixed Mushroom, Asiago Cream

Chicken Curry

Sliced Almonds, Shredded Coconut

Baked Salmon



Sockeye Salmon

Champagne, Fennel Cream

Roast Beef *

Baron of Beef, Roasted Garlic, & Fresh Horseradish

Glazed Ham *

Honey Dijon Glaze

Baked Leek, Asparagus Ravioli

Caper Tomato Puree, Parmesan

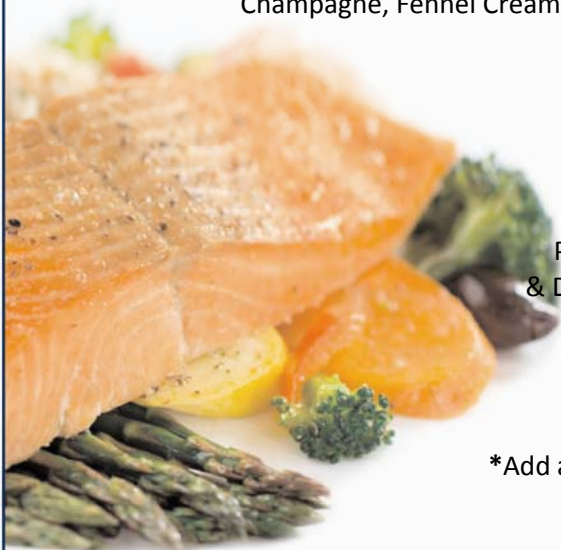
Chef's Selection of Petit Desserts

Fresh Fruit, Chocolate Fondue

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$36.99 per guest

*Add a Chef Carved Station \$6.00 per person



Our Catering Menu

Prices are subject to change applicable government taxes.

Harbour Towers Hotel & Suites | 345 Quebec St | Victoria, BC | 250.385.2405

Dinner Buffets

(Minimum of 30 guests)

THE PREMIER

Assorted Rolls & Whipped Butter

Organic Mixed Greens with Assorted Dressings

Sliced Tomatoes & Cucumbers

Double Smoked Bacon & Potato Salad

2 Additional Chef's Seasonal Salads

Fresh Vegetable Platter & Dip

Mixed Olive & Pickle Tray

International Deli Meat Platter

Island & International Cheese Tray

PLEASE SELECT 2 OF THE FOLLOWING ENTREES

Additional entrée choices are \$5.00 per guest

Our team of culinary experts will select the appropriate starch & seasonal vegetable accompaniments to enhance your selection

Roast Strip loin *

Roasted Garlic, Horseradish Demi

Poached Salmon

Sockeye Salmon, Champagne Lobster Cream

Grilled Chicken Breast

Caramelized Onion & Roasted Garlic Cream

Sautéed Prawns & Scallops

Apple Brandy Cream

Roast Pork Loin *

Smoky Bacon Bourbon Sauce

Baked Leek & Asparagus Ravioli

Caper Tomato Puree, Parmesan Cheese

Chef's Selection of Petit Desserts

Fresh Fruit, Chocolate Fondue

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$41.99 per guest

*Add a Chef Carved Station \$6.00 per person

Our Catering Menu

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Harbour Towers Hotel & Suites | 345 Quebec St | Victoria, BC | 250.385.2405

The Royal Victoria

(Minimum of 30 guests)

Assorted Rolls & Whipped Butter

Organic Mixed Greens with Assorted Dressings

Sliced Tomatoes & Cucumbers

Double Smoked Bacon & Potato Salad

3 Additional Chef's Seasonal Salads

International Deli Meat Platter

Island & International Cheese Tray

Fresh Vegetable Platter with Buttermilk Ranch Dip

Sweet Pickle & Olive Tray

Please select 2 of the following

Additional choices are \$5.00 per guest

Our team of culinary experts will select the appropriate starch & seasonal vegetable accompaniments to enhance your selection

Smoked Chicken Breast

Pineapple Salsa

Pacific Seafood Medley

Shellfish, Sockeye Salmon,
Champagne, Lobster Cream

Sautéed Prawns & Scallops

Apple Brandy Cream

Stuffed Roast Pork Loin

Smoky Bacon, Bourbon Sauce

Roasted Vegetable Strudel

Caper Tomato Puree

Please select 1 of the following

Additional selections are \$6.00 per guest

Our team of culinary experts will carve one of these items for your guests

Canadian Prime Rib

Rosemary Thyme Jus, Fresh
Horse Radish

Roast Strip Loin

Roasted Garlic Demi, Fresh
Horse Radish

Roast Leg of Lamb

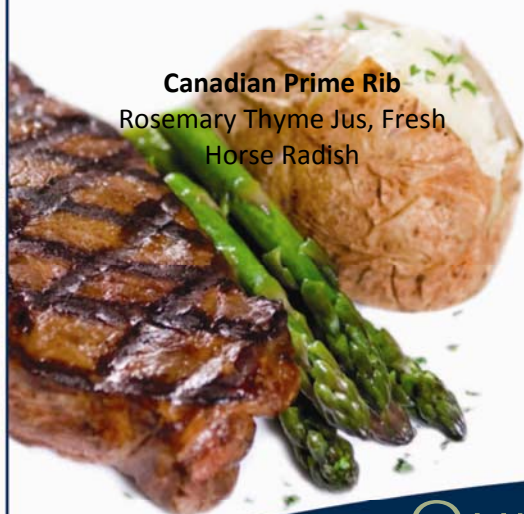
Dijon Mint Jus

Chef's Selection of Petit Desserts

Fresh Fruit, Chocolate Fondue

Premium Roasted Gevalia Regular
& Decaffeinated Coffee, Specialty Teas

\$45.99 per guest



Our Catering Menu

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Plated Dinners

All of our plated dinners are served with warm fresh rolls, whipped butter, coffee, tea & decaffeinated coffee
(Minimum 15 guests)

STARTERS

PLEASE SELECT 1 OF THE FOLLOWING FOR 3 COURSE



- Fire Roasted Tomato & Basil Soup with Chipotle Crème Fraiche
- Creamy Forest Mushroom with Chive Oil
- Roasted Squash Soup with Ginger Cream
- Baby Spinach, Red Wine Poached Pear, Candied Walnut & Sweet Onion Dressing
- Vine Ripened Tomato & Bocconcini with Basil Chive Vinaigrette

ENTRÉE SELECTION

Additional choices are \$3.00 per guest
Our Culinary Experts will select the appropriate starch & seasonal vegetable to enhance your Selection

Seared Snapper

Citrus Fennel Salsa
3-course \$38.99



8 oz Roast Canadian Prime Rib

Roasted Garlic Demi
3-course \$39.99

Clam Linguine

Island Clams, Spinach Cream
3-course \$27.99

Stuffed Chicken Breast

Gruyere Cheese, Tomato Fennel
3-course \$36.99

6 oz Canadian Fillet

Prawns & Chipotle Béarnaise
3-course \$41.99



Grilled Wild BC Salmon

Red Pepper, Rosemary Jam
3-course \$36.99



A second starter selection for 4 courses is an additional \$4.99 per guest
See dessert selections on following page

Our Catering Menu

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DESSERT SELECTION

NY Cheesecake

Wild Berry Compote & Grand Marnier Syrup

Chocolate Mousse

Hawaiian Sea Salt & Devonshire Cream

Caramel Pecan Flan

Vanilla Crème Anglaise

BC Apple Tart

Caramel & Cinnamon Brandy Cream

Espresso Brulee

Chocolate Dipped Biscotti

Warm Apple Crumble

Caramel, Vanilla Crème Anglaise



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Reception Items

HORS D'OEUVRES

\$25.99/DOZEN

COLD HAND PASSED

Sun dried Tomato & Olive Tapenade - Kalamata Crostini

Grape Tomato Brochette - Basil, Bocconcini

Steamed Mussels - Spiced Cucumber Salad with Cashew Butter

Steamed Chilled Shrimp - Apricot & Corn Picante Sauce

Smoked Chicken - with Roasted Red Pepper Aioli

Sesame Crusted Albacore Tuna - with Wasabi Honey Mayo

Comox Brie - Chipolte Currant Jelly, Crostini

Seared Canadian NY Steak - Caramelized Onion, Dijon

Scallop Ceviche - Cilantro Crostini

Deviled Eggs

UNDER HEAT

Steamed Vegetable Pot Stickers with Cilantro Soy Dip

Vegetable Spring Rolls - Plum Sauce

Chicken Satay -Thai Peanut Sauce

Crab & Asparagus Tartlet - Goat Cheese

Crab Stuffed Mushroom Caps -Pacific Crab, and Cream Cheese

Prosciutto - Dijon & Cornichon Canapé

Shanghai Prawns - Cilantro, Ginger Dip

Smoked BC Salmon Mousse Tart - Caper, Dill, Red Onion

CHEF POTATO MARTINI STATION

Pulled Pork - with House BBQ sauce

Sautéed Prawns - Creole sauce

\$300.00 per selection (based on 50 pieces)



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Build Your Own Cocktail Reception Items

Domestic & Local Cheese Platter

Assorted Crackers & Breads
\$6.99 per guest

Assorted European Style Deli Meats

Mustards & French Rolls
\$5.99 per guest

Sliced Seasonal Fruit Platter

Fruit Yogurt Dip
\$4.99 per guest

Fresh Cut Crudités

Buttermilk Ranch Dip
\$3.99 per guest

Salted Peanuts or Mini Pretzels

\$5.99 per pound

Mini French Pastries

\$34.99 per Dozen

Chef's Daily Soup

\$24.99 per crock (Serves 20)

Selection of Petit Desserts

\$3.99 per guest (minimum 10)

Smoked Salmon Platter

Cream Cheese, Capers, Red Onion
& Bagel Chips
\$6.99 per guest (Serves 25)

Cocktail Sandwiches

\$5.99 per guest

Assorted Sushi Platter (75 pieces)

Wasabi, Pickled Ginger & Soy Sauce
\$225.00 per tray

Baked Brie

Chipotle & Red Currant Jelly,
Crackers & Crostini
\$79.99 (serves 20 guests)

Marinated BC Shellfish

Chili Lime Yogurt
\$159.99 per 100 pieces

Fresh Fruit & Chocolate Fondue

\$179.00 per platter
(serves 25)

Carving Stations

All carving stations include warm French rolls

Roast Baron of Beef

Fresh Horseradish & Dijon Mustards (serves 40)
\$299.00

Maple Glazed Ham

Assorted Mustards (serves 30)
\$200.00

AAA Prime Rib

Prime Rib of Canadian Beef (serves 40)
\$399.00



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Wine List

RED WINES

Jackson Triggs Black Label VQA Merlot	\$32.00/btl
Banrock Station Shiraz	\$36.00/btl
Fetzer-Cabernet Sauvignon	\$40.00/btl
Sumac Ridge – Black Sage Merlot	\$45.00/btl

WHITE WINES

Jackson triggs Black label VQA Sauvignon Blanc	\$32.00/btl
Banrock Station Un-wooded Chardonnay	\$36.00/btl
Fetzer – Pinot Grigio	\$40.00/btl
Sumac Ridge-Gewurtraminer	\$40.00/btl

SPARKLING WINES

Freixenet Cordon Negro Bruit, Spain	\$30.00/btl
Summer Hill Cipes Brut, BC	\$50.00/btl

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Bar Service

Beverages for your functions may be purchased on either a cash or hosted basis

	CASH	HOST
LIQUOR		
Captain Morgan's White, Dark or Spiced Rum ♦ Crown Royal Rye J&B Scotch ♦ Smirnoff Red Label ♦ Tanqueray Dry Gin	\$6.50	\$6.00
SPECIALTY LIQUOR		
Bailey's Irish Cream ♦ Jose Cuervo ♦ Johnny Walker Red Label Scotch	\$8.50	\$8.00
OTHER PREMIUM OFFERINGS		
Glenlivet 12 year Scotch ♦ Martini Selection (1.5 oz)	\$10.50	\$10.00
DOMESTIC BEER		
Bud Light with Lime ♦ Coors Light ♦ Canadian ♦ Labatt's Genuine Draft ♦ Lucky ♦ Budweiser	\$6.50	\$6.00
IMPORT BEER AND MICRO BREWERIES		
Corona (Mexico) ♦ Heineken (Netherlands) ♦ Dead Frog Ale (BC) Piper's Pale Ale (Local) ♦ VI Race Rocks Amber Ale (Local) ♦ Guinness (Ireland) ♦ Red Strip (Jamaica)	\$7.00	\$6.50
CIDERS & COOLERS		
Growers Peach Cider ♦ Smirnoff Ice ♦ Growers Pomegranate Cider ♦ Growers Apple Cider	\$6.50	\$6.00
SOFT DRINKS AND JUICES		
	\$3.50	
MOCKTAILS		
Virgin Caesars ♦ Rob Roy ♦ Shirley Temple ♦ O'Doul's ♦ Perrier	\$4.50	
PUNCH		
Approximately 40 glasses per bowl		
Fruit Punch (non-alcoholic)	\$65.00	
Fruit Punch (alcoholic)	\$95.00	
Sparkling Champagne Punch	\$95.00	

**A bartender charge of \$25.00 per hour will be charged
if a minimum of \$350.00 in bar sales is not met for each event**



Our Catering Menu

Prices are subject to change and applicable government taxes.

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Bar Service

Beverages for your functions may be purchased on either a cash or hosted basis

	CASH	HOST
TIER ONE WINE SELECTIONS Jackson Triggs Black Label VQA Sauvignon Blanc Jackson Triggs Black Label VQA Merlot	\$7.00	\$6.50
TIER TWO WINE SELECTIONS Banrock Station Shiraz Banrock Station Un-Wooded Chardonnay	\$8.00	\$7.50
TIER THREE WINE SELECTIONS Sumac Ridge - Gewurtraminer Sumac Ridge – Black Sage Merlot Fetzer – Pinot Grigio Fetzer – Cabernet Sauvignon	\$9.00	\$8.50
SPARKLING WINES Freixenet Cordon Negro Bruit, Spain Summer Hill Cipes Brut, BC	\$30.00/BTL \$50.00/BTL	

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