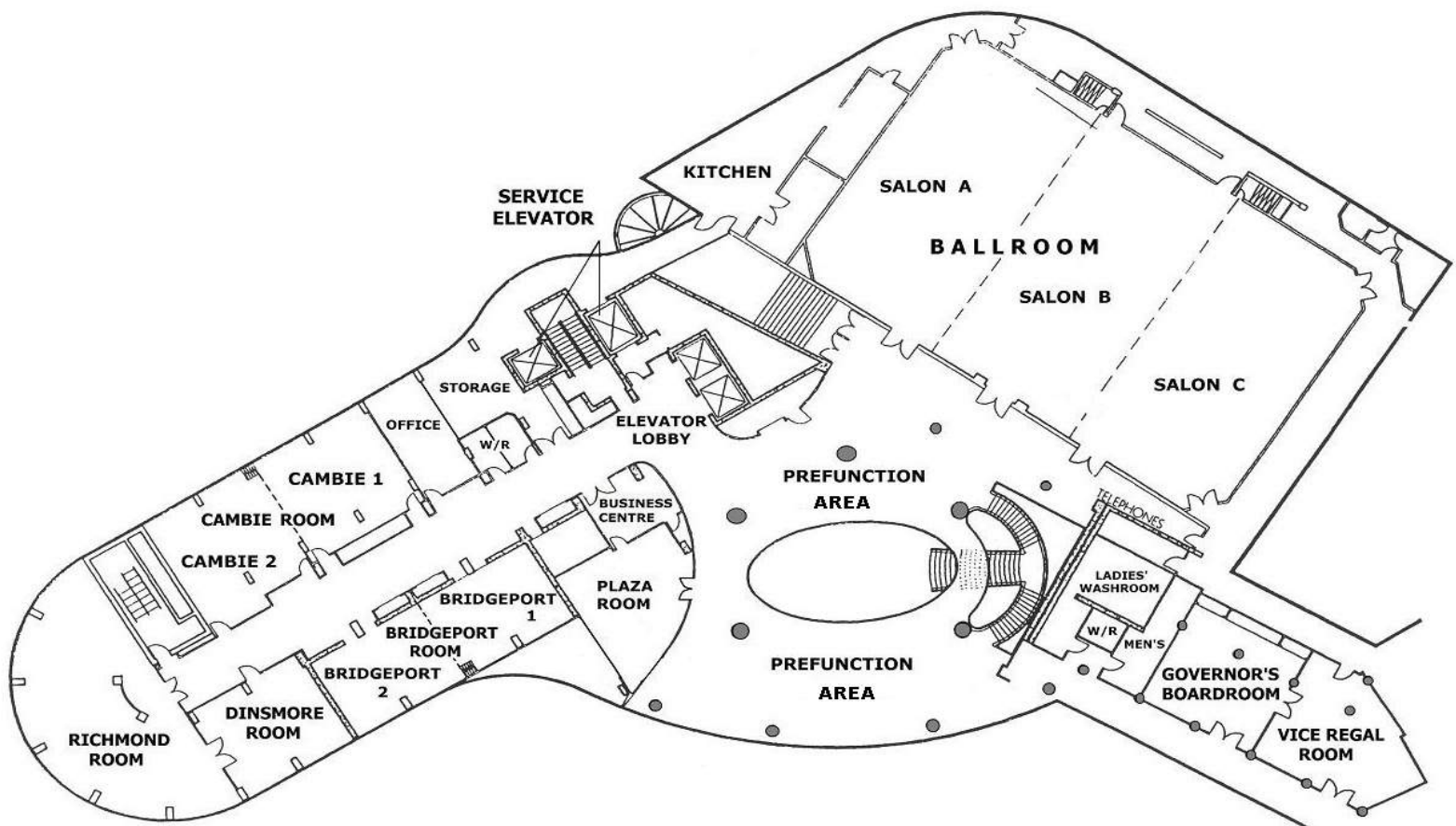


meeting room dimensions and seating capacity



Room Name	Sq. Ft.	Dimension	ROUNDS	THEATRE	CLASS ROOM	U-SHAPE	HOLLOW SQUARE	BOARD ROOM	RECEPTION	EXHIBIT
PREFUNCTION AREA	2800	-	80	100	-	-	-	-	200	15-25
PRESIDENT BALLROOM	6000	101' X 61'	420	500	330	-	-	-	600	46
Salon A	1920	33' X 61'	110	200	110	50	50	30	200	12
Salon B	2160	34' X 61'	110	200	110	50	50	30	200	12
Salon C	1920	33' X 61'	110	200	110	50	50	30	200	12
CAMBIE	1300	27.5' X 50.5'	80	70	48	30	28	30	80	8
Cambie 1	660	27.5' X 25'	30	35	20	15	12	12	40	-
Cambie 2	640	27.5' X 25.5'	30	35	20	15	12	12	40	-
BRIDGEPORT	900	49.9' X 17.9'	40	65	45	25	-	25	70	7
Bridgeport 1	450	25.5' X 17.9'	20	30	18	15	-	12	30	-
Bridgeport 2	450	24.3' X 17.9'	20	30	18	15	-	12	30	-
RICHMOND	1200	60' X 20'	80	90	50	25	24	22	100	8
DINSMORE	540	21' X 21.3'	30	40	18	12	12	12	35	-
PLAZA ROOM	560	40.5' X 20'	30	40	30	16	16	16	30	-
GOVERNOR'S BOARDROOM	563	25' X 23.5'	-	-	-	-	-	14	-	-
VICE REGAL ROOM	451	25.5' X 26'	40	30	25	13	-	12	30	-

President Ballroom ceiling height: 15.5 feet ♦ Meeting Room ceiling height: 9.5 feet
 Maximum estimates do not take into consideration the space required for A/V and F&B setups.
 All maximums allow only 2 feet of space per person.



breakfast buffet

~ 1 ~

All breakfast services include freshly brewed coffee & naturally sourced teas
(based on 1 hour of continuous service)

The Continental

(minimum 10 people)

Orange & Grapefruit Juices
Scones, Muffins, Danish & Mini Croissants
Fruit Preserves, Honey & Butter

\$13.25 per person

The Heart Smart Continental ♥

(minimum 10 people)

Orange & Grapefruit Juices
Happy Planet Organic Fruit Smoothies
Sliced Seasonal Fruit & Berries
Individual Low Fat Fruit Yogurts
Low Fat Cranberry Omega Loaf
Apple Cinnamon Muffins
Granola & Select Cereals with Skim & Soy Milk

\$16.45 per person

Bagel Breakfast

(minimum 10 people)

Orange & Grapefruit Juices
Assorted Bagels & Flavoured Cream Cheeses
Thin Spanish Onion & English Cucumber
Pink Grapefruit Segments

\$15.25 per person

The Healthy Start Breakfast Buffet ♥

(minimum 24 people)

Orange, Grapefruit & Cranberry Juices
Happy Planet Organic Fruit Smoothies
Sliced Seasonal Fruit & Berries
Muesli with Skim & Soy Milk

*Please select any **two** items below*

Cream of Quinoa, Almond Milk, Dry Apricots & Coconut
Warm Red River Cereal with Rye & Flax Seed
Low Fat Turkey Bacon
Vegetarian Sausage Patties
Scrambled Egg Whites with Salsa Verde & Kale
Scrambled Free Run Eggs with Skim Milk Mozzarella

\$18.55 per person

♥ Indicates low fat content ♥

Enhance Your Breakfast Buffet with the Addition of these Items

Chocolate Milk	\$1.75 per person
Congee with pickles	\$1.75 per person
Pink Grapefruit Segments	\$2.00 per person
Whole Fresh Fruit	\$2.00 per person
Premium White Grape Juice	\$2.50 per person
Premium Blueberry Cocktail	\$2.50 per person
Hard Boiled Free Run Eggs	\$2.75 per person
Hot Oatmeal with Plantation Sugar	\$2.75 per person
Whole Wheat Pancakes	\$2.75 per person
Cereal Fruit Bars	\$2.75 per person
Seasonal Sliced Fruits	\$2.75 per person
Cottage Cheese	\$2.75 per person
Sautéed Crimini Mushrooms	\$3.25 per person
Seasonal Sliced Fruits	\$4.25 per person
Thick Waffles with Blackberry Syrup	\$4.25 per person
Creamy Scrambled Eggs	\$3.25 per person
Baked Country Ham	\$4.00 per person
Individual Pro-Biotic Fat Free Yogurts	\$29 per dozen
Fresh Fruit Skewers with Yogurt Dip	\$55 per dozen
Happy Planet Organic Fruit Smoothie	\$35 per pitcher
Smoked Salmon with Garnishes	\$75 per side

Smart Choice Substitutions for your Buffet, Upgrade Existing Items with These Selections

Happy Planet Organic Juice Selection	\$3.75 per person
Premium Free Run Eggs	\$1.25 per person
Certified Organic Beef Sausages	\$3.50 per person
Certified Organic Pork Sausages	\$3.50 per person
Certified Organic Bacon	\$3.50 per person

Morning Bakery Selection

Assorted Muffins, Danish & Croissants	\$31 per dozen
Gluten Free Muffins	\$52 per dozen
Omega 3 High Fibre Breakfast Cookie	\$32 per dozen
Hand Made Trail Mix Bars	\$36 per dozen
Bagels & Cream Cheese	\$38 per dozen
Seasonally Available Loafs	\$26 each
Gluten Free Loaf (seasonal flavours)	\$29 each



All menu services and charges are subject to minimum numbers.
All prices are subject to a 15% gratuity and applicable taxes.
(2016)

breakfast buffet

~ 2 ~

All breakfast services include freshly brewed coffee & naturally sourced teas

(based on 1 hour of continuous service)

The B.C. Breakfast Buffet

(minimum 24 people)

Happy Planet Organic Fruit Smoothies
Orange & Grapefruit Juices
Sliced Seasonal Fruit & Berries
Raisin Brioche & Cranberry Bread
Creamy Scrambled Eggs with Smoked Salmon & Dill
Roast Yukon Gold Potatoes with Sea Salt
Roma Tomatoes Broiled with Pesto & Parmesan

\$18.55 per person

The Country Breakfast Buffet

(minimum 24 people)

Orange & Grapefruit Juice
Cantaloupe Wedges
Warm Buttermilk Country Biscuits with Honey & Butter
Hot Oatmeal with Plantation Sugar
Creamy Scrambled Eggs with Sharp Cheddar & Mushrooms
Baked Beans with Canadian Maple Syrup & Rosemary
Skillet Roasted All Beef Sausages or Roast Country Ham

\$18.55 per person

Upgrade to Sirloin Steaks for an additional \$8.00 per person

The Breakfast Buffet

(minimum 24 people)

Orange & Grapefruit Juice
Selection of Danish, Buttery Croissants, Scones & Muffins
Sliced Seasonal Fruit & Berries

Please select from the items below

Creamy Scrambled Eggs with Aged Cheddar & Chives
♥ Scrambled Egg Whites with Soy Cheese & Salsa
Crisp Breakfast Potatoes with Spring Onions
Hash Brown Potato Patties
Ham & Egg Crepes with Thyme Hollandaise
Smoked Salmon & Egg Crepes, Havarti & Dill hollandaise
Mushroom & Egg Crepes, Tomato Sauce & Parmesan
Roast Old Fashion Ham
Crisp Bacon & Italian Turkey Sausage
Rosemary Roast All Beef Sausages with Onions
♥ Reduced Fat Turkey Bacon
♥ Vegetarian Sausage Patties
Whole Wheat Pancakes, Maple Syrup & Strawberries
Brioche French Toast & Irish Cream Syrup
♥ Broiled Roma Tomatoes with Parmesan Cheese

1 selection for your breakfast buffet, \$16.45 per person

2 selections for your breakfast buffet, \$17.75 per person

3 selections for your breakfast buffet, \$20.85 per person

♥ Indicates low fat content ♥

Enhance Your Breakfast Buffet with the Addition of these Items

Chocolate Milk	\$1.75 per person
Congee with pickles	\$1.75 per person
Pink Grapefruit Segments	\$2.00 per person
Whole Fresh Fruit	\$2.00 per person
Premium White Grape Juice	\$2.50 per person
Premium Blueberry Cocktail	\$2.50 per person
Hard Boiled Free Run Eggs	\$2.75 per person
Hot Oatmeal with Plantation Sugar	\$2.75 per person
Whole Wheat Pancakes	\$2.75 per person
Cereal Fruit Bars	\$2.75 per person
Seasonal Sliced Fruits	\$2.75 per person
Cottage Cheese	\$2.75 per person
Sautéed Crimini Mushrooms	\$3.25 per person
Seasonal Sliced Fruits	\$4.25 per person
Thick Waffles with Blackberry Syrup	\$4.25 per person
Creamy Scrambled Eggs	\$3.25 per person
Baked Country Ham	\$4.00 per person
Individual Pro-Biotic Fat Free Yogurts	\$29 per dozen
Fresh Fruit Skewers with Yogurt Dip	\$55 per dozen
Happy Planet Organic Fruit Smoothie	\$35 per pitcher
Smoked Salmon with Garnishes	\$75 per side

Smart Choice Substitutions for your Buffet, Upgrade Existing Items with These Selections

Happy Planet Organic Juice Selection	\$3.75 per person
Premium Free Run Eggs	\$1.25 per person
Certified Organic Beef Sausages	\$3.50 per person
Certified Organic Pork Sausages	\$3.50 per person
Certified Organic Bacon	\$3.50 per person

Morning Bakery Selection

Assorted Muffins, Danish & Croissants	\$31 per dozen
Gluten Free Muffins	\$52 per dozen
Omega 3 High Fibre Breakfast Cookie	\$32 per dozen
Hand Made Trail Mix Bars	\$36 per dozen
Bagels & Cream Cheese	\$38 per dozen
Seasonally Available Loafs	\$26 each
Gluten Free Loaf (seasonal flavours)	\$29 each



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(2016)

breakfast buffet

~ 3 ~

All breakfast services include freshly brewed coffee & naturally sourced teas
(based on 1 hour of continuous service)

PLATED BREAKFAST SERVICE

(minimum 12 people)

The Cambie

Orange & Grapefruit Juice
Creamy Scrambled Eggs
Crisp Bacon & Italian Turkey Sausage
Breakfast Potatoes with Spring Onions
Croissant with Fruit Preserves & Fresh Fruit Garnish

\$16.45 per person

The Benedict

Orange & Grapefruit Juice
Fresh Seasonal Fruit Garnish
Eggs Benedict with Canadian Bacon & Lemon Hollandaise
Breakfast Potatoes with Spring Onions

\$19.50 per person

The West Coast Benedict

Orange & Grapefruit Juice
Fresh Seasonal Fruit Garnish
Eggs Benedict with Smoked Salmon & Lemon Hollandaise
Breakfast Potatoes with Spring Onions

\$21.45 per person

The "Board Room" Breakfast

Orange & Grapefruit Juice
Creamy Scrambled Eggs with Mushrooms & Rosemary
Petite Filet of Beef with Red Wine Black Pepper
Hollandaise Sauce
Roasti Potato with Caramelized Shallots
Parmesan Broiled Roma Tomato
Buttery Croissant & Fresh Seasonal Fruit Garnish

\$24.75 per person

BUFFET BRUNCH

Buffet brunch service is also available for groups of 35 people or larger.

From \$32.00 per person, menus are available upon request.

Add to Your Plated Breakfast any of These Items

Chocolate Milk	\$1.75 per person
Congee with pickles	\$1.75 per person
Pink Grapefruit Segments	\$2.00 per person
Premium White Grape Juice	\$2.50 per person
Premium Blueberry Cocktail	\$2.50 per person
Cottage Cheese	\$2.75 per Person
Hot Oatmeal with Plantation Sugar	\$2.75 per person
Sautéed Crimini Mushrooms	\$3.25 per person

Smart Choice Upgrades for your Plated Breakfast

Happy Planet Organic Juice Selection	\$3.75 per person
Premium Free Run Eggs	\$1.25 per person
Certified Organic Beef Sausages	\$3.75 per person
Certified Organic Pork Sausages	\$3.75 per person
Certified Organic Bacon	\$3.75 per person



All menu services and charges are subject to minimum numbers.
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(2016)

breaks & refreshers

~ 4 ~

Themed Breaks are available from 9:00am to 11:00am & 1:30pm to 4:00pm for groups of 18 or larger. All Themed Breaks include freshly brewed coffee & naturally sourced teas
(based on 1 hour of continuous service)

THEMED BREAKS

Energy Break♥ **\$7.75 per person**

Chilled Fruit Juices, Nutra Grain, Vector, Rice Crispy, Special K & All Bran Cereal Bars

Spa♥ **\$7.75 per person**

Chilled Fruit Juice, Sliced Banana Bread or other seasonally available Loaves

Cookie Time **\$8.75 per person**

Selection of Seasonally Available Cookies & Italian Biscotti, Ice Cold 2%, Skim & Chocolate Milk

Morning Tea **\$8.75 per person**

Petite Almond, Chocolate & Apricot Croissants, Sweet Scones, Individual No-fat Yogurts, Selection of Earl Gray & Herbal Teas

Afternoon Tea **\$9.95 per person**

Shortbread Cookies, Lemon Squares, Sweet Scones, Berry Compote & Lavender Sour Cream, Sweet Earl Gray Iced Tea with Fresh Mint

The Garden Break **\$7.95 per person**

Crisp Vegetables & Stone Wheat Crackers with Buttermilk Dip & Flavoured Cream Cheeses, V8 Juice & Crushed Basil Lemonade

The Med Break♥ **\$9.55 per person**

Hummus (vegan) with Pita, Marinated Olives, Feta Cheese, Grape Tomatoes & Sliced Cucumbers, Whole Almonds & Pomegranate Lemonade

Tropical Refresh♥ **\$7.95 per person**

Orange Quarters, Fresh Bananas, Lime, Mango & Pineapple Juices

Citrus Break **\$10.25 per person**

Luscious Lemon Bars, Lemon Cookies, Mini Lemon Poppy Seed Muffins, Fresh Cut Orange Quarters, Sparkling Aranciata Water & Muddled Blueberry Lemonade

Theatre Break **\$8.95 per person**

Hot Buttered Popcorn, Salted Pretzels, Peanuts, Red & Black Licorice, Assorted Soft Drinks

Italian Soda Break **\$7.95 per person**

Sparkling San Pellegrino Sodas & Waters
Assorted Biscotti

Kitsilano Break **\$9.95 per person**

Premium Kashi Bars, Dried Apricots & Cranberries, Sliced Fresh Fruit, Organic Happy Planet Fruit Smoothies & Perrier Waters

The Health Nut **\$10.50 per person**

Raw Almonds & Cashews, Cereal Bars & Individual Yogurts, Coconut Water & Vegetable Juice

COFFEE BREAK FAVOURITES

Beverages

Freshly Brewed Coffee	\$ 4.00 per person
Selection of Traditional & Herbal Teas	\$ 4.00 per person
Tazo Chai	\$ 4.00 per person
Assorted Soft Drinks (355 ml Can)	\$ 3.30 each
Bottled Spring Water (355 ml)	\$ 3.30 each
Perrier Sparkling Mineral Water	\$ 3.30 each
San Pellegrino Sparkling Aranciata	\$ 3.30 each
San Pellegrino Sparkling Limonata	\$ 3.30 each
Assorted Fruit Juice (Bottle)	\$ 3.30 each
Juice (Apple, Pineapple, Cranberry, Tomato, Orange or V8)	\$17.00 per pitcher
Sweet or Un-Sweet Iced Tea	\$17.00 per pitcher
Milk, 2%, Chocolate or Skim Milk	\$18.00 per pitcher
Freshly Squeezed Orange Juice	\$28.00 per pitcher
Happy Planet Organic Juices	\$30.00 per pitcher
Happy Planet Organic Smoothies	\$34.00 per pitcher
Energy 'Vitamin' Water (591 ml)	\$48.00 per Dozen
Coconut Water (330ml)	\$55.00 per Dozen
All Cane Sugar Mexican Sodas (Jarritos Cola, Jarritos Pineapple, Jarritos Sangria Seniorial, Jarritos Strawberry, Jarritos Guava)	\$83.00 per 2 Dozen

Snacks

Cereal Bars	\$19.00 per Dozen
Petite Sponge Cake Squares (min. 6 dz)	\$21.00 per Dozen
Chinese Almond Cookies	\$23.00 per Dozen
Rice Crispy Squares (min. 3 dz)	\$23.00 per Dozen
Jumbo House Baked Cookies	\$25.00 per Dozen
Individual No-Fat Fruit Yogurts	\$25.00 per Dozen
Seasonally Available Loaves	\$26.00 per loaf
Country Style Dessert Bars	\$28.00 per Dozen
Italian Biscotti	\$29.00 per Dozen
Premium Kashi Granola Bars	\$30.00 per Dozen
Croissants, Muffins & Danish	\$31.00 per Dozen
Scones (seasonal flavours)	\$33.00 per Dozen
Omega 3 High Fibre, Low Fat Cookie	\$33.00 per Dozen
Hand Made Bake Shop Trail Mix Bars	\$36.00 per Dozen
Assorted Bagels & Cream Cheeses	\$38.00 per Dozen
French Pastries	\$38.00 per Dozen
Yogurt Parfait with Granola & Berries	\$39.00 per Dozen
Fresh Fruit Skewers with Yogurt Dip	\$65.00 per Dozen
Variety of Individual Lay's Chips	\$65.00 per 3 Dozens
Miss Vicki Salt & Vinegar Chips	\$57.00 per 3 Dozens
Individual Cheddar Sun Chips	\$57.00 per 3 Dozens
Whole Fresh Fruit	\$2.00 per piece
Sliced Fresh Fruit	\$7.00 per person
Berries with Lavender Sour Cream	\$6.00 per person
Cheese Platter with Crackers	\$6.00 per person
Gluten Free Muffins	\$52 per Dozen
Gluten Free Loaf (seasonal flavour)	\$29 each
Gluten Free Lemon Bars	\$39.00 per Dozen
Gluten Free Quinoa Date Bars	\$36.00 per Dozen

♥ Indicates low fat content ♥



All menu services and charges are subject to minimum numbers. All prices are subject to a 15% gratuity and applicable taxes. (2016)

hydration stations

~ 5 ~

Ginger Mist Water

Ginger, Lemon Grass, Fresh Coriander & Lime

Garden Water

Basil, Parsley, Rosemary Cranberries & Lemon

Cucumber Chill Water

Cucumber, Fresh Dill & Mint

Citrus Water

Lemons, Limes & Oranges

The Okanagan Water

Grapes, Red Apples & Basil

Masala Thandi Water

Rose Water, Green Cardoman, Orange , Fennel & Mint

Richmond Water

Cranberries with a Hint of Ginger

\$47.00 for 3 Gallons



All menu services and charges are subject to minimum numbers.
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(2016)

lunch buffets

~ 6 ~

All lunch services include freshly brewed coffee & naturally sourced teas
(based on 1 hour of continuous service, lunch buffets are available between 11:30am & 1:30pm)

The Taco Bar

(minimum 35 people)

Bean Soup with Chilies
Charred Corn Salad with Lime & Cilantro
Chips & Salsa
Mexican Rice with Tomato & Olives
Warm Flour Tortillas

*Please select any **two** of the following tacos*

Bulgogi Marinated Sirloin, Kimchee, Scallion & Gougacchan
Carne Asada Beef Steak, Orange Ponzu & Sour Cream
Crisp Chipotle Braised Pork, Tomatillo Salsa & Avocado Crema
Chorizo & Potato, Pickled Red Onions & Buttermilk Slaw
Tamari & Rosemary Braised Mushrooms, Miso Crema & Chevre
Tandoori Cauliflower, Coconut Salsa & Minted Yogurt
Smoky Chicken Tinga, Onions, Cilantro & Feta
Jerk Roast Chicken Breast, Banana Ketchup & Black Beans
Classic Crisp Fried Fish, Creamy Adobo & Cabbage
Soy Glazed Salmon, Crunchy Noodle Slaw, Sesame Aioli

Custard Flan, Churros with Cinnamon Sugar & Fruit Platter

\$24.55 per person

“Mom’s” Lunch

(minimum 20 people)

Warm Country Style Buttermilk Biscuits
Cream of Roast Tomato Soup with Rosemary
Iceberg Lettuce with Cherry Tomatoes & Dressings
Old Fashion Potato Salad with Egg
Beet Salad with Dill & Sour Cream Dressing

Steamed Seasonal Vegetables
Buttermilk Mashed Skin on Yukon Gold Potatoes

*Please select any **two** of the following entrees for your buffet*

Herb Crusted Meatloaf, Garlic & Roast Tomato au Jus
“Fish Sticks” Panko Crusted Alaskan Cod, Dill Pickle Tartar
Beef Stew “Stroganoff Style”, Mushrooms & Sour Cream
Roast Whole Chicken with a Light au Jus
Grilled Cheese Sandwiches with Provolone, Cheddar & Caramelized Onions on Sour Dough
Spaghetti with Tomato Sauce & Meatballs
Turkey Pot Pie with Peas, Sage & Flaky Parmesan Crust

Warm Apple Cinnamon Crumble with Whipped Cream

\$24.25 per person

Enhance Your Lunch Buffet with the addition of the following selections

Warm Buttermilk Biscuits	\$2.75 per person
Crisp Vegetables with Buttermilk Dip	\$2.75 per person
♥Hummus (vegan) with Flat Bread	\$2.75 per person
Wasabi Cole Slaw, Sunflower Seeds	\$2.75 per person
Chef’s Daily Market Fresh Soup	\$3.50 per person
♥Apple Wood Smoked Split Pea Soup (vegan, dairy & gluten free)	\$3.50 per person
♥Grilled Corn Salad, Honey & Lime	\$3.50 per person
♥Sesame Marinated Vegetables	\$3.50 per person
Caesar Salad, Anchovy Dressing	\$3.75 per person
B.C. Salmon Chowder with Fennel	\$3.75 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$ 3.75 per person
Watermelon & Feta Salad with a Ginger Vinaigrette	\$3.75 per person
Greek Salad with Feta & Olives	\$3.75 per person
♥California Rolls	\$5.00 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$9.00 per person
BBQ Chinese Meat Platter	\$12.00 per person

Add to your Hot Lunch Buffet any of the following Entrees

E-Fu Noodles with Straw Mushrooms	\$3.00 per person
Macaroni & Cheese	\$3.75 per person
Macaroni & Cheese with Chorizo	\$4.25 per person
Baked Lean Beef Lasagna	\$4.25 per person
Gently Spiced Butter Chicken	\$4.25 per person
Cavatappi with Shrimp & Basil Pesto	\$4.25 per person
Wild Mushroom Ravioli, Leek Cream & Shaved Parmesan	\$4.25 per person
Rotisserie Style Roast Chicken au Jus	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Rosemary Cream Demi-Glace	\$6.50 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$2.25 per person
Sliced Seasonal Fruit	\$3.50 per person
Traditional Tiramisu	\$3.50 per person
Gluten Free Quinoa Date Bars	\$3.75 per person
Lemon Cream Shortcake	\$3.75 per person
NY Style Cheesecake	\$4.75 per person

♥ Indicates low fat content ♥



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(2016)

lunch buffets

~ 7 ~

All lunch services include freshly brewed coffee & naturally sourced teas
(based on 1 hour of continuous service, lunch buffets are available between 11:30am & 1:30pm)

The "Fan Hup" Rice Box Lunch

(minimum 20 people)

Crisp Vegetarian Spring Rolls with Plum Sauce
Steamed Jasmine or Brown Rice
Market Fresh Vegetable Stir Fry

Select two of the following entrees

Boneless Chicken with Green Peppers & Black Bean Sauce
Kung Pao Chicken with Chilies, Peanuts & Star Anise
5 Spice Crispy Chicken Wings
Lean Boneless Pork & Pineapple with Sweet & Sour Sauce
BBQ Pork Lo Mein with Bean Sprouts
Eggplant & Spicy Ground Pork
Eggplant Szechuan Style
♥ Steamed Fish with Ginger, Green Onion & Sesame Oil
Crisp Sweet & Sour Cod
♥ Braised Tofu with Broccoli & Vegetarian Oyster Sauce
♥ Braised Mushrooms with Vegetarian Sauce
Ginger Beef with Straw Mushroom & Broccoli
Mongolian Steak, Scallions, Chili Peppers & Ginger

Fortune Cookies & Fresh Fruit Salad

\$21.75 per person

Additional selections at \$3.00 each

The Chef's Deli Board

(minimum 20 people)

Tomato Vegetable Soup with Cannellini Beans
Rosemary Flatbread
Artisan Greens with a Selection of Dressings
Caesar Salad with House Made Dressing & Croutons
Antipasto of Olives, Pepperoncini & Marinated Vegetables
Old Fashion Macaroni Salad

Please select any three of the following options for your buffet

Smoked B.C. Salmon Salad, Herb Cream Cheese & Cucumbers on Dill & Onion Loaf
Montréal Pastrami, Bread & Butter Pickles, Swiss & Russian Dressing on Marble Rye
Roast Beef Sirloin, Caramelized Onions, Water Cress & 3 Peppercorn Mayonnaise, Poppy Seed Kaiser
Korean Pork Shoulder, Kimchi, Chili Mayonnaise & Cilantro on Sour Dough Bagette
Italian Cured Meats, Morteddella, Salami & Prosciutto, with Provalone & Olive Topenade on Ciabatta
Roast Country Ham & Brie Croissants, Artisan Lettuce & Maple Dijonnaise
Chicken Breast Salad with Dried Apricots & Rosemary on Sour Dough Loaf
Smoked Turkey Wrap with, Bacon, Avocado, Blue Cheese & Artisan Lettuce
Egg Salad with Peppery Sprouts on a Brioche Bun
♥ Marinated Garbonzo Bean Wrap with Feta & Arugula
Peanut Butter & Pepper Jelly with Bacon on Whole Grain

Lemon Bars, Italian Biscotti & Chocolate Cake

\$24.45 per person

Enhance Your Lunch Buffet with the addition of the following selections

Warm Buttermilk Biscuits	\$2.75 per person
Crisp Vegetables with Buttermilk Dip	\$2.75 per person
♥ Hummus (vegan) with Flat Bread	\$2.75 per person
Wasabi Cole Slaw, Sunflower Seeds	\$2.75 per person
Chef's Daily Market Fresh Soup	\$3.50 per person
♥ Apple Wood Smoked Split Pea Soup (vegan, dairy & gluten free)	\$3.50 per person
♥ Grilled Corn Salad, Honey & Lime	\$3.50 per person
♥ Sesame Marinated Vegetables	\$3.50 per person
Caesar Salad, Anchovy Dressing	\$3.75 per person
B.C. Salmon Chowder with Fennel	\$3.75 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$3.75 per person
Watermelon & Feta Salad with a Ginger Vinaigrette	\$3.75 per person
Greek Salad with Feta & Olives	\$3.75 per person
♥ California Rolls	\$5.00 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$9.00 per person
BBQ Chinese Meat Platter	\$12.00 per person

Add to your Hot Lunch Buffet any of the following Entrees

E-Fu Noodles with Straw Mushrooms	\$3.00 per person
Macaroni & Cheese	\$3.75 per person
Macaroni & Cheese with Chorizo	\$4.25 per person
Baked Lean Beef Lasagna	\$4.25 per person
Gently Spiced Butter Chicken	\$4.25 per person
Cavatappi with Shrimp & Basil Pesto	\$4.25 per person
Wild Mushroom Ravioli, Leek Cream & Shaved Parmesan	\$4.25 per person
Rotisserie Style Roast Chicken au Jus	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Rosemary Cream Demi-Glace	\$6.50 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$2.25 per person
Sliced Seasonal Fruit	\$3.50 per person
Traditional Tiramisu	\$3.50 per person
Gluten Free Quinoa Date Bars	\$3.75 per person
Lemon Cream Shortcake	\$3.75 per person
NY Style Cheesecake	\$4.75 per person

♥ Indicates low fat content ♥

Radisson
(2016)

All menu services and charges are subject to minimum numbers.
All prices are subject to a 15% gratuity and applicable taxes.
(2016)

lunch buffets

~ 8 ~

All lunch services include freshly brewed coffee & naturally sourced teas
(based on 1 hour of continuous service, lunch buffets are available between 11:30am & 1:30pm)

Pizza Bar

(minimum 30 people) 3 slices per person

Caesar Salad with Parmesan & Croutons

*Please select any **three** of the following pizzas for your buffet*

Classic Pepperoni, Mushrooms, Peppers & Mozzarella
The Med Grilled Eggplant, Oregano, Olives & Feta
Fajita Chicken, Black Beans, Corn, Cilantro & Pepper Jack
No. 3 Rd BBQ Pork, Hoi sin, Shiitakes, Scallion & Provolone
Club Smoked Turkey, Bacon, Spinach & Cream Cheese
Steak House Sirloin, HP Sauce, Red Onion & Blue Cheese
Carnivore Turkey Sausage, Mortedella & Pepperoni
Quattro Formaggi Provolone, Cheddar, Jack & Mozzarella
California Asparagus, Sundried Tomato, Sesame & Chevre
Vongole Blanco Clams, Alfredo, Garlic & Provolone

Chocolate Mousse

\$22.95 per person

The Richmond Wrap

(minimum 20 people)

Chef's Selection of Soup
 Artisan Lettuces with a Selection of Dressings
 Quinoa Salad with Hazelnuts, Apple & Dried Cranberries

*Please select any **three** of the following wraps for your buffet*

Crispy Chicken Breast, Bacon, Lettuce & Ranch Dressing
 Grilled Chicken Caesar, Romaine & Parmesan
 ♥ Maple Roast Sweet Potato, Black Beans, Toasty Coconut & Low Fat Lime Mayonnase
 Beets & Blue Cheese with Dill, Kale & Olive Oil
 Honey Glazed Salmon, Misonnaise & Radish Sprouts
 Roast "CAB" Beef, Crisp French Fried Onions & Horseradish Sauce
 Roast Pork "Porchetta" Avocado, Swiss & Salsa Verde

Fresh Seasonal Fruit Platter & Mini Cookies

\$23.75 per person

The Burger Bar

(minimum 20 people)

All Canadian "CAB" Beef Burgers & Golden Brioche Buns
 Caramelized Onions & Garlic Butter Sautéed Mushrooms
 Oven Roasted Parmesan & Herb Potato Wedges

Crisp Green Leaf Lettuce, Ripe Beef Steak Tomatoes
 Bread'n Butter Pickles
 Cheddar, Pepper Jack & Crumbled Blue Cheese
 Ball Park Mustard, Mayonnaise, Relish & Tomato Ketchup
 Cole Slaw with Wasabi Dressing & Sunflower Seeds

Fresh Watermelon Wedges

\$22.45 per person

Add Crisp Bacon for an additional \$2.75 per person
 Multiple burger selections are an additional \$2.00 per person
 (chicken & vegetable burgers are also available)
 Certified Organic Beef Burgers are an additional \$5 per person

Enhance Your Lunch Buffet with the addition of the following selections

Warm Buttermilk Biscuits	\$2.75 per person
Crisp Vegetables with Buttermilk Dip	\$2.75 per person
♥ Hummus (vegan) with Flat Bread	\$2.75 per person
Wasabi Cole Slaw, Sunflower Seeds	\$2.75 per person
Chef's Daily Market Fresh Soup	\$3.50 per person
♥ Apple Wood Smoked Split Pea Soup (vegan, dairy & gluten free)	\$3.50 per person
♥ Grilled Corn Salad, Honey & Lime	\$3.50 per person
♥ Sesame Marinated Vegetables	\$3.50 per person
Caesar Salad, Anchovy Dressing	\$3.75 per person
B.C. Salmon Chowder with Fennel	\$3.75 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$3.75 per person
Watermelon & Feta Salad with a Ginger Vinaigrette	\$3.75 per person
Greek Salad with Feta & Olives	\$3.75 per person
♥ California Rolls	\$5.00 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$9.00 per person
BBQ Chinese Meat Platter	\$12.00 per person

Add to your Hot Lunch Buffet any of the following Entrees

E-Fu Noodles with Straw Mushrooms	\$3.00 per person
Macaroni & Cheese	\$3.75 per person
Macaroni & Cheese with Chorizo	\$4.25 per person
Baked Lean Beef Lasagna	\$4.25 per person
Gently Spiced Butter Chicken	\$4.25 per person
Cavatappi with Shrimp & Basil Pesto	\$4.25 per person
Wild Mushroom Ravioli, Leek Cream & Shaved Parmesan	\$4.25 per person
Rotisserie Style Roast Chicken au Jus	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Rosemary Cream Demi-Glace	\$6.50 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$2.25 per person
Sliced Seasonal Fruit	\$3.50 per person
Traditional Tiramisu	\$3.50 per person
Gluten Free Quinoa Date Bars	\$3.75 per person
Lemon Cream Shortcake	\$3.75 per person
NY Style Cheesecake	\$4.75 per person

♥ Indicates low fat content ♥



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 (2016)

lunch buffets

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All lunch services include freshly brewed coffee & naturally sourced teas
(based on 1 hour of continuous service, lunch buffets are available between 11:30am & 1:30pm)

The Pasta Buffet

(minimum 20 people)

Oven Baked Garlic & Parmesan Bread
Focaccia with Balsamic Syrup & Olive Oil
Artisan Greens with Blackberry & Olive Oil Vinaigrette
Panzanella Salad with Basil, Red Onion, Olives,
Toasted Ficelle & Tomatoes
Cavatappi, Whole Wheat Spaghetti & Cheese Tortellini

*Please select any **three** of the following sauces for your buffet*

Bolognese... rich meat ragu

♥ Pomodoro... plum tomato, all vegetarian

Pesto E Pomodoro... tomato, pesto & cream

Creamy Alfredo... rich with garlic & nutmeg

Amatriciana... tomato, onions & dry cured Italian bacon

Carbonara... prosciutto, sage & peas

Vongole... alfredo with clams, parsley & white wine

Quattro Formaggi... alfredo with four cheeses

Ai Funghi... mushrooms with rosemary, cream & sherry

Salsiccia... italian turkey sausage, tomato & chili

Tiramisu Torte

\$23.45 per person

The Sea Island Lunch Buffet

(minimum 50 people)

Smoked B.C. Salmon Chowder
Wild & Gathered Greens with Select Dressings
Caesar Salad with House Made Dressing & Shrimp
Pickled Mushroom Salad with Dill & Mustard Seed
Watermelon, Feta & Watercress Salad, Ginger Vinaigrette
Chilled Lemon Grass Mussels with Coriander

Herb & Sea Salt Roast Yukon Gold Potatoes

Steamed Seasonal Vegetables with Thyme

*Please select any **two** of the following entrees for your buffet*

Cedar Roast Wild Salmon, Maple & Mild Chili Buerre Blanc

♥ Steamed Cod Loin with Shiitake & Cucumber Relish

Miso & Honey Butter Basted Roast Chicken, au Jus

Stir Fry Chicken & Prawns Sausalito, White Wine & Lemon

Forest Mushroom Ravioli with Garlic & Olive Oil Roasted

Kale & Parmesan Cream

Sirloin Steak Medallions, Mushroom Sauce Peppercorn

Exotic Cakes & Tortes

Warm Cranberry Custard

\$34.55 per person

Enhance Your Lunch Buffet with the addition of the following selections

Warm Buttermilk Biscuits	\$2.75 per person
Crisp Vegetables with Buttermilk Dip	\$2.75 per person
♥ Hummus (vegan) with Flat Bread	\$2.75 per person
Wasabi Cole Slaw, Sunflower Seeds	\$2.75 per person
Chef's Daily Market Fresh Soup	\$3.50 per person
♥ Apple Wood Smoked Split Pea Soup (vegan, dairy & gluten free)	\$3.50 per person
♥ Grilled Corn Salad, Honey & Lime	\$3.50 per person
♥ Sesame Marinated Vegetables	\$3.50 per person
Caesar Salad, Anchovy Dressing	\$3.75 per person
B.C. Salmon Chowder with Fennel	\$3.75 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$3.75 per person
Watermelon & Feta Salad with a Ginger Vinaigrette	\$3.75 per person
Greek Salad with Feta & Olives	\$3.75 per person
♥ California Rolls	\$5.00 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$9.00 per person
BBQ Chinese Meat Platter	\$12.00 per person

Add to your Hot Lunch Buffet any of the following Entrees

E-Fu Noodles with Straw Mushrooms	\$3.00 per person
Macaroni & Cheese	\$3.75 per person
Macaroni & Cheese with Chorizo	\$4.25 per person
Baked Lean Beef Lasagna	\$4.25 per person
Gently Spiced Butter Chicken	\$4.25 per person
Cavatappi with Shrimp & Basil Pesto	\$4.25 per person
Wild Mushroom Ravioli, Leek Cream & Shaved Parmesan	\$4.25 per person
Rotisserie Style Roast Chicken au Jus	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Rosemary Cream Demi-Glace	\$6.50 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$2.25 per person
Sliced Seasonal Fruit	\$3.50 per person
Traditional Tiramisu	\$3.50 per person
Gluten Free Quinoa Date Bars	\$3.75 per person
Lemon Cream Shortcake	\$3.75 per person
NY Style Cheesecake	\$4.75 per person

♥ Indicates low fat content ♥



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(2016)

lunch buffets

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All lunch services include freshly brewed coffee & naturally sourced teas
(based on 1 hour of continuous service, lunch buffets are available between 11:30am & 1:30pm)

The Ploughman's, Build Your Own Sandwich

(minimum 20 people)

Chef's Daily Market Fresh Soup
Wild & Gathered Greens with a Selection of Dressings
Old Fashion Potato Salad & Hard Boiled Eggs
Pickles, Marinated Olives & Hot Peppers
Sliced Cheeses, Crisp Lettuce & Seasonal Sprouts
Sliced Ripe Beef Steak Tomatoes & English Cucumbers
Regular & Basil Pesto Mayonnaise, Dijon & Grainy Mustard
Assortment of Country & Artisan Breads, Baguettes & Buns

*Select **three** of the following sandwich fillings for your lunch*

Deli Patter of Select Cold Cuts
Slow Roasted Top Round of Canadian "AAA" Beef
Poached B.C. Chicken Salad with Sun Dried Tomato & Basil
♥Albacore Tuna with Olive Oil, Thyme & Lemon Zest
Fresh Wild B.C. Salmon Salad with Tarragon Mayonnaise
Egg Salad with Spring Onion & a Hint of Curry
♥Mediterranean Grilled Eggplant & Hummus

Brownies, Carrot Cake & Cantaloupe Wedges

\$24.25 per person

The Pacific Rim Lunch

(minimum 30 people)

Miso Soup & Naan Bread
Heritage Lettuces, Sesame Vinaigrette, Crisp Wonton
Taiwan Cabbage Slaw, Carrot, Pea Shoots, Ginger Dressing
Sweet & Sour Cucumber Peanut Salad with Mint
Ginger Beef Salad, Crisp Noodles, Soy Vinaigrette

Braised E-Fu Noodles with Straw Mushrooms
Biryani Rice with Cashews & Sultanas
Market Fresh Vegetable Stir Fry

*Please select any **two** of the following entrees for your buffet*

Korean BBQ Beef Tenderloin Medallions with Kimchee
♥Wild B.C. Salmon Steamed with Ginger & Green Onion
Crisp Vegetable Spring Rolls
Vegetable Pot Stickers with Soy Scallion Sesame Sauce
Kung Poa Chicken, Peanuts, Celery & Chili Paste
Gently Spiced Boneless Butter Chicken
Pork Cutlet Tonkatsu, Cabbage & Japanese BBQ Sauce
♥Chick Peas with Indian Spices & Tomato
Spicy North Indian Lamb Vindaloo
Chef's Selection of Steamed Dim Sum
South Indian Shrimp Curry with Coconut Milk & Mango

Almond Cookies, Orange Quarters
Warm Green Tea Custard

\$36.25 per person

Enhance Your Lunch Buffet with the addition of the following selections

Warm Buttermilk Biscuits	\$2.75 per person
Crisp Vegetables with Buttermilk Dip	\$2.75 per person
♥Hummus (vegan) with Flat Bread	\$2.75 per person
Wasabi Cole Slaw, Sunflower Seeds	\$2.75 per person
Chef's Daily Market Fresh Soup	\$3.50 per person
♥Apple Wood Smoked Split Pea Soup (vegan, dairy & gluten free)	\$3.50 per person
♥Grilled Corn Salad, Honey & Lime	\$3.50 per person
♥Sesame Marinated Vegetables	\$3.50 per person
Caesar Salad, Anchovy Dressing	\$3.75 per person
B.C. Salmon Chowder with Fennel	\$3.75 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$3.75 per person
Watermelon & Feta Salad with a Ginger Vinaigrette	\$3.75 per person
Greek Salad with Feta & Olives	\$3.75 per person
♥California Rolls	\$5.00 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$9.00 per person
BBQ Chinese Meat Platter	\$12.00 per person

Add to your Hot Lunch Buffet any of the following Entrees

E-Fu Noodles with Straw Mushrooms	\$3.00 per person
Macaroni & Cheese	\$3.75 per person
Macaroni & Cheese with Chorizo	\$4.25 per person
Baked Lean Beef Lasagna	\$4.25 per person
Gently Spiced Butter Chicken	\$4.25 per person
Cavatappi with Shrimp & Basil Pesto	\$4.25 per person
Wild Mushroom Ravioli, Leek Cream & Shaved Parmesan	\$4.25 per person
Rotisserie Style Roast Chicken au Jus	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Rosemary Cream Demi-Glace	\$6.50 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$2.25 per person
Sliced Seasonal Fruit	\$3.50 per person
Traditional Tiramisu	\$3.50 per person
Gluten Free Quinoa Date Bars	\$3.75 per person
Lemon Cream Shortcake	\$3.75 per person
NY Style Cheesecake	\$4.75 per person

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lunch buffets

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All lunch services include freshly brewed coffee & naturally sourced teas
(based on 1 hour of continuous service, lunch buffets are available between 11:30am & 1:30pm)

♥Build Your Own Chicken Salad Bar

(minimum 20 people)

Garlic & Parmesan Toasted Focaccia
Roast Boneless & Skinless B.C. Chicken Breast
Crisp Romaine, Young Spinach & Artisan lettuces
Seasonal Sprouts & English Cucumbers
Cherry & Seasonal Tomatoes, Sliced Spanish Onion
Broccoli & Cauliflower Florets, Sliced Field Mushrooms
Marinated Olives, Sliced Banana & Cherry Peppers
Garbanzo Beans, Dried Cranberries & Sunflower Seeds
Parmesan, Feta & Crumbled Blue Cheese
Croutons & Spicy Wontons, Rice Noodles & Crispy Tofu
Crumbled Bacon & Hard Boiled Eggs
No Fat Dressing & Blackberry Balsamic Vinaigrette
Caesar & Buttermilk Ranch Dressing

Lemon Cream Shortcake & Fresh Fruit Salad

\$24.55 per person

Substitute Certified Organic Chicken for an Additional \$5 per person

♥The Performance Lunch

(minimum 20 people)

White Bean Soup with Roasted Garlic (gf, df, v)
Artisan Lettuce & Kale Salad with Broccoli & non-fat Dressing
Organic Quinoa Salad with Hazelnuts, Flat Leaf Parsley
Apple, & Dried Cranberries (gf, df, v)
Flat Bread
Hummus (gf, df, v) & Rice Cakes (gf,df, v)
Ancient Grains Rice Pilaf (df, v)
Steamed Seasonal Vegetables, Olive Oil, Lemon & Thyme

*Please select any **two** of the following options for your lunch*

Organic Quinoa Cakes, Tomato Sauce & Skim Milk Mozzarella
Hoisin & Peanut Braised Tofu with Cilantro Rice &
Peppery Radish Sprouts
Wild Salmon, Caper Raisin Sauce, Watercress Salad &
Curried Cous Cous (df)
Chili with Pinto & Black Beans (gf, df, v)
Grilled Chicken Breast with Salsa Verde, Heirloom Tomatoes
& Feta (gf)
Steamed Chicken Breast with Warm Grapefruit, Avocado &
Red Onion Salad (gf, df)
Roast Pumpkin with Coconut Milk, Star Anise & Pistachios
(gf, df, v)
Gluten Free or Whole Wheat Pasta, Tomato Sauce &
Garlic Roasted Kale
Gluten Free Falafel with Yogurt Tahini Sauce

Sliced Cantalope, Gluten Free Quinoa Date Bars
Whole Almonds, Cashews & Dark Chocolate

\$23.75 per person

Enhance Your Lunch Buffet with the addition of the following selections

Warm Buttermilk Biscuits	\$2.75 per person
Crisp Vegetables with Buttermilk Dip	\$2.75 per person
♥Hummus (vegan) with Flat Bread	\$2.75 per person
Wasabi Cole Slaw, Sunflower Seeds	\$2.75 per person
Chef's Daily Market Fresh Soup	\$3.50 per person
♥Apple Wood Smoked Split Pea Soup (v, df, gf)	\$3.50 per person
♥Grilled Corn Salad, Honey & Lime	\$3.50 per person
♥Sesame Marinated Vegetables	\$3.50 per person
Caesar Salad, Anchovy Dressing	\$3.75 per person
B.C. Salmon Chowder with Fennel	\$3.75 per person
Oven Baked Garlic & Parmesan Bread	\$3.75 per person
Focaccia, Balsamic Syrup & Olive Oil	\$3.75 per person
Spinach Salad, Pecans, Chevre, Portabellas & Orange Vinaigrette	\$3.75 per person
Watermelon & Feta Salad with a Ginger Vinaigrette	\$3.75 per person
Greek Salad with Feta & Olives	\$3.75 per person
♥California Rolls	\$5.00 per person
Antipasto Platter of Cheeses, Meats, Grilled Vegetables & Olives	\$9.00 per person
BBQ Chinese Meat Platter	\$12.00 per person

Add to your Hot Lunch Buffet any of the following Entrees

E-Fu Noodles with Straw Mushrooms	\$3.00 per person
Macaroni & Cheese	\$3.75 per person
Macaroni & Cheese with Chorizo	\$4.25 per person
Baked Lean Beef Lasagna	\$4.25 per person
Gently Spiced Butter Chicken	\$4.25 per person
Cavatappi with Shrimp & Basil Pesto	\$4.25 per person
Wild Mushroom Ravioli, Leek Cream & Shaved Parmesan	\$4.25 per person
Rotisserie Style Roast Chicken au Jus	\$4.50 per person
Salmon with Minted Green Peas, Citrus Emulsion & Rice Noodles	\$5.75 per person
Veal & Prosciutto Meatballs with a Rosemary Cream Demi- Glace	\$6.50 per person
Roast Sirloin of Angus Beef with Green Peppercorn Sauce	\$7.25 per person

Add to your Lunch Buffet any of the following Dessert selections

Chocolate Brownies	\$2.25 per person
Sliced Seasonal Fruit	\$3.50 per person
Traditional Tiramisu	\$3.50 per person
Gluten Free Quinoa Date Bars	\$3.75 per person
Lemon Cream Shortcake	\$3.75 per person
NY Style Cheesecake	\$4.75 per person

♥ Indicates low fat content ♥

gf: gluten free
df: dairy free
v: vegan



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(2016)

lunch buffets

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A la carte lunches include artisan rolls & butter, freshly brewed coffee & naturally sourced teas
(based on 1 hour of continuous service)

“Create Your Own Lunch” Lunch Menu

(minimum of 20 people)

~ minimum 3 courses, must include entrée ~

~ 1 selection per course, per group please ~

For smaller groups, service is available at Fresh Restaurant

Soups

♥ Tomato Vegetable with Cannellini Beans (v, gf)	\$5.50
♥ Apple Wood Smoked Split Pea, Sage Oil (v, gf)	\$5.50
Curried Lentil (v, gf)	\$5.50
Leek & Potato Soup with Chives (gf)	\$5.50
Roast Tomato with Rosemary	\$5.50
Old Fashion Beef & Barley	\$5.50
Southwest Corn with Tortillas	\$5.75
Mushroom Soup with Sherry & Thyme	\$6.00
Clam Chowder with Smoked Bacon	\$7.00
Wild B.C. Salmon Chowder with Fennel	\$7.50

Salads

♥ Artisan Lettuces, Tomatoes & Cucumbers	\$6.50
Butter Lettuce & Green Goddess Dressing	\$6.50
Traditional Caesar, Parmesan & Croutons	\$7.00
Kale Ceaser Parmesan, Croutons & Bacon	\$8.00
Iceberg Wedge, Chopped Egg, Bacon, Chives & Buttermilk Dressing	\$8.00
Roast Cauliflower, Sultanas & Curry Dressing	\$8.00
Spinach, Walnuts, Grapes, Blue Cheese, Brioche Crumbs & White Balsamic	\$8.00

Desserts

Light Milk Chocolate Mousse	\$5.75
♥ Seasonal Fruit Salad	\$5.75
Lemon Cream Shortcake with Raspberry Coulis	\$5.75
Dulce De Leche Bar, Citrus Caramel	\$6.00
Chocolate Ganache Cake, Orange Anglaise	\$6.00
Raspberry Mousse Cake, Berry Coulis	\$6.25
New York Cheesecake, Strawberry Coulis	\$6.25
Mango Blueberry Cheesecake, Crème Chantilly	\$7.00

Cold Entrees

(all entrées are served with appropriate seasonal garnish)

Ciabatta Sandwich with Grilled Chicken, Provolone & Pesto Mayonnaise	\$18.00
Ciabatta Sandwich with Slow Roast Beef, Horseradish Aioli & Tomato Havarti	\$18.00
Grilled Chicken Salad, Artisan Lettuce, Egg, Heirloom Tomatoes, Green Goddess & Feta	\$20.00
Rustic Ficelle with Smoked Salmon, Herb Goat Cheese & Onion Escabeche	\$21.00
Grilled Salmon Salad, Baby Kale, Feta, Tomato, Balsamic Roast Eggplant & Focaccia Crisp	\$24.00

Hot Entrees

(all entrées are served with appropriate seasonal garnish)

Stir Fry Tofu with Orange Hoisin Glaze, Fresh Basil, Jasmine Rice & Bok Choy	\$17.00
Wild Mushroom Ravioli, Leek Cream	\$18.00
♥ Roast Portabella Stuffed with Red Quinoa, & Pimento Relish (vegan, gluten free)	\$19.00
Rigatoni with Rich Pork Ragù & Parmesan	\$19.00
Gently Spiced Indian Butter Chicken with Toasted Cashew, Saffron Rice & Pappadum	\$21.00
♥ Moroccan Grilled Chicken Breast, Cous Cous & Mild Harissa	\$21.00
Saltimbocca Chicken Breast with Sage, Prosciutto & Lemon Buerre Blanc	\$21.00
Parmesan Crusted Cod, Capers Raisin Sauce, Dilled Potatoes & Melted Leeks	\$22.00
♥ Wild B.C. Salmon Steamed with Soy, Ginger & Scallion, Jasmine Rice & Crisp Vegetable	\$25.00
Wild B.C. Salmon, Panzanella Salad, Basil & Heirloom Tomato Emulsion	\$25.00
Red Wine Braised Beef, Onion Jam, au Jus & Country Mashed Potatoes	\$27.00
Sirloin Steak, Pont Neuf Potato, Szechwan Peppercorn Demi-glace	\$29.00

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df: dairy free

v: vegan



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(2016)

small group & box lunches

~ 13 ~

Small Group Lunches

(12 to 20 people)

~ Small group lunches include freshly brewed coffee & naturally sourced teas

~ Based on 1 hour of continuous service, available between 11:30 am and 1:30 pm

~ One Entrée served with Chef's Daily Soup or Green Salad & Country Style Dessert Bars, Freshly Brewed Coffee & Naturally Sourced Teas

~ For multiple days of catering, we will change the soup & dessert bar selections.

Entrees

Please select one item for your small group luncheon

Chef's Deli Selection of Daily Sandwiches

Chef's Selection of Daily Wraps

Grilled Cheese Sandwiches on Sour Dough

with Caramelized Onions & Mushrooms

Spaghetti with Plum Tomato Sauce & Meatballs,

Toasted Parmesan Garlic Bread

♥Rosemary Steamed Chicken Breast Wraps with

Low-Fat Mayonnaise & Romaine

Pepperoni & Mushroom Pizza

Rotisserie Style Chicken & Parmesan Potato Wedges

Gently Spiced Indian Butter Chicken with Jasmine Rice

Beef Black Bean Sauce Stir Fry with Jasmine Rice

Baked Fish (Chef's Catch) with Lemon Herb Crumbs &

Mashed Potatoes

♥Steamed Fish (Chef's Catch) with Tomato Olive Relish &

Jasmine Rice

Cheese Tortellini with a Rich Alfredo Sauce

Classic Beef à la Bourguignonne with Country Style

Mashed potatoes

♥Chick Pea & Cauliflower Curry with Jasmine Rice

(vegan, gluten free)

\$18.00 per person

The Box Lunch

For groups leaving the property, box lunch is available for pickup from 10:30 am to 1:00 pm

Each box contains one choice from each following category:

Salad

Sesame Marinated Vegetables

Old Fashion Potato Salad with Egg

Pasta Salad with Pesto

Sandwich

Smoked Turkey Breast

Tuna Salad with Pickles

Egg Salad with Curry & Green Onion

Mortadella & Swiss Cheese

Montreal Style Smoked Meat

Dessert

Butter Tart Square

Chocolate Brownie

Nanaimo Bar

Carrot Cake

One Piece of Fresh Fruit & Boxed Juice or Soft Drink

\$15.95 per person

a surcharge of \$4.00 will apply for dining in

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receptions & food bars

~ 14 ~

(additional charges may apply for butler service)

RECEPTIONS

~ minimum 30 people
~ based on 1 ½ hours of continuous service

Lansdowne Reception

(approx. 8 pieces per guest)
Baked Mini Potato with Cranberries & Brie
Crisp Phyllo Prawns with Sweet Chili Sauce
Smoked Garlic Goat Cheese Tart, Grape Tomato
Crab Salad with Thyme Aioli on Crostini

\$23.00 per person

Westminster Reception

(approx. 8 pieces per guest)
Spinach & Feta Cheese in Puff Pastry
Chicken Breast Satay with Thai Peanut Sauce
Crisp Phyllo Prawns with Sweet Chili Sauce
Devil Eggs with Truffle Oil & Pancetta
Tender Asparagus with Smoked Beef
Coriander Poached Prawns, Sriracha Ketchup
Cheese with French Baguettes, Flat Bread & Crackers

\$33.00 per person

Granville Reception

(approx. 10 pieces per guest)
Crisp Chicken Wings Diablo with Blue Cheese Dressing
Smoked Salmon & Scallion Quiche
Baked Mushroom Caps with Turkey Sausage
Crisp Phyllo Prawns with Sweet Chili Sauce
Roast Tomato & Boconccini Skewers
Smoked Salmon Rosettes with Brioche
Crab Salad with Thyme Aioli on Crostini
BBQ Duck Tartlet with Hoisin & Green Onion
Seared Beef Tenderloin on Blue Cheese Crostini

Artisan B.C. Cheese Board with Dried Fruits, Nuts & flatbread
Assorted Seasonal Vegetables & Herb Buttermilk Dip

\$38.00 per person

Blundell Reception

(approx. 10 pieces per guest)
Pork Shu Mai
Asian Shrimp Toasts with Sesame
Chicken Breast Satay with Thai Peanut Sauce
Crisp Phyllo Prawns with Sweet Chili Sauce
Shiitake Mushroom & Parmesan Custard Tart
Spicy Seared Tuna Loin, Miso Mayonnaise
Yorkshire with Lobster & Truffle Oil Hollandaise
BBQ Duck Tartlet with Hoisin & Green Onion
Lamb Chop with Green Olive Tapenade

Artisan B.C. Cheese Board with Dried Fruits, Nuts & Flatbread
Smoked Fish Platter with Capers, Red Onion, Horseradish
Cream Cheese & Crackers

\$49.00 per person

FOOD BARS

~ minimum 40 people, maximum of 100 people
~ based on 1 ½ hours of continuous service

French Fry Bar

Crisp Yukon Gold Fries with a self-serve bar of:
Ketchup, Curry Ketchup, Smoked Salt, Malt Vinegar, Rich Gravy, Mayonnaise, Truffle Aioli, Tartar Sauce, Sriracha, Cheese Curds, Parmesan, Jalapenos & Hot Garlic Oil

\$10.00 per person

Baked Potato Bar

Mini Baked Potatoes with a self-serve bar of;
Sour Cream, Butter, Green Onion, Crisp Bacon, Blue Cheese, Parmesan, French Onion Gravy, Pesto, Rosemary Braised Mushrooms & Broccoli Cheese Sauce

\$9.00 per person

Mezza Bar

A self-serve bar of;
Hummus, Pita, Flat Bread, Cucumber, Olives, Marinated Feta, Tomatoes, Baba Ghanoush & Red Pepper Hirassa

\$10.00 per person



All menu services and charges are subject to minimum numbers.
All prices are subject to a 15% gratuity and applicable taxes.
(2016)

receptions & food bars

~ 15 ~

(additional charges may apply for butler service)

RECEPTION SPECIALTIES

~ based on 1 ½ hours of continuous service

Hot

(minimum of two dozens each)	Per Dozen
Baked Mini Potato with Cranberry Salsa & Brie	\$24.00
Fried Olives with Italian Crumbs	\$24.00
Spinach & Feta Cheese in Puff Pastry	\$24.00
Vegetable Potsticker	\$24.00
Shiitake Mushroom & Parmesan Custard Tart	\$24.00
Italian Seasoned Meat Balls	\$25.00
Vegetable Samosas with Mango Chutney	\$25.00
Crisp Chicken Wings Diablo with Blue Cheese	\$26.00
Smoked Salmon & Scallion Quiche	\$26.00
Crisp Shrimp Purse, Orange Chili Sauce	\$28.00
Baked Mushroom Caps with Turkey Sausage	\$28.00
Asian Shrimp Toasts with Sesame	\$28.00
Chicken Breast Satay with Thai Peanut Sauce	\$28.00
Crisp Phyllo Prawns with Sweet Chili Sauce	\$32.00
Chicken Karaage, Sriracha & Mayonnaise	\$32.00
Beef Teriyaki Satay with Peanut Sauce	\$36.00
Beef Brochette with Béarnaise Sauce	\$37.00
Bacon Wrapped Scallops, Cocktail Sauce	\$39.00
Yorkshire with Lobster & Truffle Oil Hollandaise	\$39.00
Lamb Chop with Green Olive Tapenade	\$42.00

Reception Favourites

(multiples of these quantities please)	
Tortilla Chips & Salsa	\$16/bowl
Salted Pretzels	\$16/bowl
Hot Buttered Popcorn	\$18/bowl
Togarashi Lime Popcorn	\$18/bowl
Curry Popcorn	\$18/bowl
Truffle Oil Popcorn with Parmesan	\$26/bowl
Mixed Nuts	\$29/bowl
Chilled Split Back Prawns, Cocktail Sauce	\$250/8 dozens
Assorted Sushi "Makimono"	\$300/8 dozens
Beef Sliders, Cheddar & Smoked Tomato Aioli	\$220/6 dozens
Assorted Cocktail Sandwiches	\$60/24 pieces
Baked Brie in Pastry, Marmalade, Hazelnuts & Armenian Flat Bread	\$69/each
Gourmet Cheese with Baguettes, Flat Bread & Crackers	\$275/50 people
Artisan B.C. Cheese Board	\$150/15 people
Deli Meats with Mustards & Rolls	\$175/25 people
Seasonal Vegetables & Buttermilk Dip	\$75/25 people
Hummus with Flat Bread	\$65/25 people
Whole Roast B.C. Tom Turkey, Cranberry Chutney	\$260/25 people

Sweets

Petite Sponge Cake Squares (minimum 6 dozens)	\$21/dozen
Country Style dessert Bars	\$26/dozen
French Pastries	\$36/dozen
Fresh Seasonal Sliced Fruit Platter	\$125/25 people
Traditional Tiramisu	\$175/40 people
Brioche, Cashew & Banana Pudding	\$175/30 people

Cold

(minimum of two dozens each)	Per Dozen
Mini Baked Potato, Sour Cream & Chives	\$24.00
Smoked Garlic Goat Cheese Tart, Grape Tomato	\$24.00
Prosciutto & Melon	\$24.00
California Rolls	\$25.00
Deville Eggs with Truffle Oil & Pancetta	\$25.00
Roasted Eggplant, Cucumber & Feta Crostini	\$25.00
Smoked Salmon Nori Roll with Basil Pesto	\$25.00
Antipasto Skewer, Salami, Provolone & Olive	\$25.00
Port Poached Fig & Goat Cheese Brioche	\$25.00
Roast Tomato & Boconccini Skewers	\$25.00
Marinated Beet, Horseradish Toast	\$25.00
Tender Asparagus with Smoked Beef	\$25.00
Curried Chicken Salad on Wonton Crisps	\$26.00
Crab Salad with Thyme Aioli on Crostini	\$29.00
Smoked Trout Mousse on Dark Rye	\$32.00
Smoked Salmon Rosettes with Brioche	\$33.00
Marinated Salmon Poke, Asian Slaw	\$33.00
Cucumber with Sesame Beef Tataki	\$35.00
BBQ Duck Tartlet with Hoisin & Green Onion	\$36.00
Seared Beef Tenderloin on Blue Cheese Crostini	\$37.00
Smoked Salmon, Rosti Potato & Mascarpone	\$37.00
Togarashi Seared Tuna, Miso Mayonnaise	\$37.00
Coriander Poached Prawns, Sriracha Ketchup	\$38.00

Chinese Specialties

(minimum of two dozens each)	Per Dozen
Shrimp Dumpling Har Gow	\$24.00
Pork Shu Mai	\$24.00
Chicken & Shrimp Shu Mai	\$24.00
Beef Shu Mai	\$24.00
Vegetable Spring Rolls	\$24.00
Asian Shrimp Toasts with Sesame	\$28.00
BBQ Pork Bun	\$34.00
Mini Egg Tart	\$24.00
Deep Fried Chicken & Shrimp Wontons (4 dozens)	\$52.00
Deep Fried Shrimp Wontons (4 dozens)	\$60.00

Carvery Items with an Attending Chef

(served with condiments & rolls)	
Ponderosa Hip of Alberta Beef, Slow Roasted Cabernet au Jus	\$750/75 people
New York Strip of "CAB" Beef, Dijon & Rosemary Crusted	\$450/25 people
Baked Old Fashion Bone in Ham, Sage & Pineapple Demi-Glace	\$260/35 people



All menu services and charges are subject to minimum numbers.
All prices are subject to a 15% gratuity and applicable taxes.
(2016)

dinner buffets

~ 16 ~

All dinner buffet services include freshly brewed coffee & naturally sourced teas
(based on 1 ½ hours of continuous service)

The Thompson River Dinner Buffet

(Minimum 50 People)

Freshly Baked Buns & Rolls with Sweet Butter
Potato & Leek Soup with Chives & Croutons

Baby Greens with Cherry Tomatoes, Selection of Dressings
Spinach Salad, Feta, Kalamata Olives & Oregano Dressing
Old Fashion Potato Salad with Egg
Mediterranean Hummus with Flat Bread
Deli Platter of Roast Turkey & Ham

*Please select any **two** of the following entrees*

B.C. Ling Cod with a White Clam Sauce & Braised Leeks
♥ B.C. Ling Cod, Balsamic Eggplant & Shimeji Mushrooms
Stir Fry Chicken with Coconut Milk, Mild Chilies & Lime
Tender Roast Pork Shoulder with Tomato & Dill
Miso & Honey Butter Basted Roast Chicken, au Jus
"24Hour" Round of "CAB" Beef with Peppercorn Sauce
Roast Country Ham, with Orange, Coriander & Ginger jus
Smoked Salmon Penne, Pesto, Parmesan & Cream
♥ Cavatappi with Portabellas, Basil & Pomodoro Sauce

Roast Yukon Gold Potatoes with Thyme
or
Fragrant Steamed Jasmine Rice
Seasonal Market Fresh Vegetables

Assorted Cakes, Tortes & Dessert Bars

\$47.00 per person

Additional entrée selections at \$3.50 per person

The Columbia River Dinner Buffet

(Minimum 50 People)

Freshly Baked Buns, Rolls & Flat Bread with Butter
B.C. Salmon Chowder with Fennel

Artisan Lettuces with a Selection of Dressings
Caesar Salad, Anchovy Dressing, Parmesan & Croutons
Old Fashion Potato Salad with Egg
Cous Cous Salad, Carrots, Peanuts, Sultanas, Citrus & Mint
Shrimp Salad with Celery, Tarragon & Caper Dressing
Chilled Black Bean Clams, Scalloin, Garlic & Crisp Noodle
Deli Platter of Hunter Sausage & Salamis

*Please select any **two** of the following entrees*

♥ Steamed B.C. Salmon with Soy, Ginger & Spring Onion
B.C. Salmon Medallions, Basil Mousseline & Garlic Shrimp
Roast Chicken Breast & Leg, Blueberry Cream Demi-Glace
Chicken & Prawn Sautee, Peperonata & Lemon Butter
Rigatoni with Prawns & Chorizo, Spanish Saffron Sauce
Farfalle & Smoked Chicken, Gratinee, Parmesan Cream
Roast "Porchetta", Green Olives & Mustard Seeds, au Jus
"24 Hour" Top Sirloin of "CAB" Beef with Peppercorn Sauce

Braised E-Fu Noodles with Straw Mushrooms
Steamed Nugget Potatoes Tossed with Basil Pesto
Rice Pilaf with Parsley & Brown Butter Toasted Almonds
Seasonal Market Fresh Vegetables

Assorted Cakes & Tortes
Green Tea Crème Brulee

\$50.45 per person

Additional entrée selections at \$3.50 per person

♥ Indicates low fat content ♥



All menu services and charges are subject to minimum numbers.
All prices are subject to a 15% gratuity and applicable taxes.
(2016)

All dinner buffet services include freshly brewed coffee & naturally sourced teas
(based on 1 ½ hours of continuous service)

The Skeena River Dinner Buffet

(Minimum 70 People)

Freshly Baked Buns, Rolls & Flat Bread with Butter
Focaccia with Olive Oil & Balsamic Reduction
Exotic Mushroom Soup with Sherry

Artisan Lettuces with a Selection of Dressings
Spinach Salad, Mushrooms, Olives & Feta Dressing
Kale Caesar, Parmesan, Croutons & Bacon
Red Skin Potato Salad, Grainy Mustard Dressing & Egg
Roast Young Beets, Garlic Oil Vinaigrette & Goat Cheese
Chilled Black Bean Clams with Ginger & Green Onions
Ginger Beef Salad, Crisp Noodles, Soy Vinaigrette
Split Back Prawns, Traditional Cocktail Sauce

*Please select any **two** of the following entrees*

Herb Crusted Cod, Rustic Cacciatore Style Tomato Sauce
B.C. Salmon with Coconut Milk, Basil, Ginger & Sherry
Garlic Prawns & Oysters, Peperonata & Saffron Mouseline
Roast Crispy Skin Chicken Breast, Shiitake Miso au Jus
Slow Roasted Chicken Breast, Herb & Mustard Cream
"24 Hour" Top Sirloin of "CAB" Beef, Peppercorn Sauce
Pinot Braised Beef Short Rib, Artisan Carrots & Quinoa
Pork Loin with Sage Pesto & Canadian Whisky au Jus

Smoked Mozzarella Tondi, Orange Tomato, EVO & Basil
Rustic Mashed Yukon Gold Potatoes Gratinee, Truffle Oil
Rice Pilaf, Brown Butter, Shiitakes & Edamame
Steamed Seasonal Market Fresh Vegetables

Chef's Selection of Cakes & Tortes
French Pastries
Brioche Bread Pudding with Dried Cranberries & Whiskey
Fresh Seasonal Fruit Salad

\$56.95 per person

Additional entrée selections at \$4.00 per person
Add a Chef attended Carving Station for an additional
\$2.00 per person

The Fraser River Dinner Buffet

(Minimum 100 People)

Freshly Baked Buns, Rolls & Flat Breads with Butter
Focaccia with Olive Oil & Balsamic Reduction
Crab Bisque with Sesame Crackers

Baby Lettuces Heirloom Tomatoes, Selection of Dressings
Spinach with Goat Cheese, Beets & Sesame Vinaigrette
Kale Caesar with Pacific Shrimp, Parmesan & Croutons
Red Skin Potato Salad with Smoked Salmon & Dill
Artisan Cheese Board with Dried Fruits & Nuts
Roast King Oyster Mushrooms with Olive Oil & Balsamic
Tomatoes & Bocconcini, EVO, Basil & Shaved Parma Ham
Vietnamese Noodle Salad with Prawns, Pork & Garlic
Platter of Rare Roast Beef, Horse Radish Oil & Dijonnaise
Large Cocktail Prawns with "Classic" Sauce

*Please select any **three** of the following entrees*

Wild B.C. Salmon, Lobster Béarnaise & Oyster Mushrooms
♥ Wild B.C. Salmon, Warm Grapefruit & Crab Salad
Thai Garlic Prawns, Cilantro, Cashews & Lime Butter
Roast Chicken Breast, Sage & Blueberry Demi-Glace
"CAB" Roast Beef Striploin, Exotic Mushroom au Jus
Pinot Braised Beef Short Rib, Artisan Carrots & Quinoa
Roast Lamb, Mint Pistou, Black Olive Sauce & White Beans
Pork Loin, Caramelized Bacon, Sultanas, Sherry & Parsley
BBQ Duck, Plum Beurre Blanc & Caramelized Orange

Artichoke & Sundried Tomato Ravioli, Goat Cheese Alfredo
Small Potato Dumplings with Rosemary & Truffle Oil
Rice Pilaf with Brown Butter, Shiitakes & Edamame
Steamed Seasonal Market Fresh Vegetables

Assorted Cakes & Tortes
Chocolate Mousse & French Pastries
Blackberry White Chocolate Crème Brûlée
Sliced Seasonal Fruit

\$62.75 per person

Additional entrée selections at \$4.00 per person
Add a Chef attended Carving Station for an additional
\$2.00 per person

♥ Indicates low fat content ♥

dinner buffets

~ 18 ~

All dinner services, freshly brewed coffee & naturally sourced teas
(based on 1 ½ hours of continuous service)

The Greek Dinner Buffet

(minimum 75 people)

Green Salad with Oregano Vinaigrette
Olive & Marinated Vegetable Platter
Tzatziki & Hummus
Greek Salad with Feta & Oven Baked Garlic & Pita Bread
Olives
Lima Bean Salad with Mint & Yogurt Dressing

Tender Roast Lamb Shoulder with Mustard Sauce
Skewered Chicken Souvlaki
Cod Baked with Lemon, Grape Leaves & Olive Oil
Greek Style Rice Pilaf
Roast Potatoes with Lemon
Steamed & Buttered Vegetables

Baklava & Egg Custard
Fresh Fruit Platter

\$47.25 per person

The Indian Banquet Buffet

(minimum 75 people)

~ All meats Halal

Pappadum & Naan
Dahl Soup
Gujarati Cucumber & Peanut Salad with Coconut
Chickpea Salad with Green Chilies
Yogurt with Mint
Papaya Salad with Red Chili Dressing
Vegetable Samosas with Mango Chutney
Chicken & Tomato Salad with Fresh Coriander

*Please select any **three** of the following entrees*

Lamb Kashmiri Rogan Josh
Lamb Vindaloo with Black Mustard & Tamarind
Cauliflower in Cashew Sesame Sauce
Potatoes & Tomatoes Cooked with Coconut
Gently Spiced Boneless Butter Chicken
Chicken Korma with Yogurt Sauce
Fish Tikka with Garam Masala & Yogurt
South Indian Fish Curry, Coconut Milk, Ginger & Turmeric

Palak Paneer with Spinach & Ginger
Saffron Rice with Peas

Selection of Indian Sweets
Coconut Milk Flan with Green Cardamom

\$48.25 per person

Additional entrée selections at \$3.00 per person

The Far East Buffet

(minimum 75 people)

Sesame Buns, Prawn & Rice Crackers
Hot & Sour Soup
Tat Soi Salad, Enoki, Nori, Crisp Wontons & Miso Vinaigrette
Chilled Rice Noodles with Pork & Mint
Crisp Tofu with Shiitakes, Bok Choy & Sesame Oil
Chicken & Jelly Fish Salad with Spicy Peanut Dressing

Stir Fry Beef with Chinese Style Steak Sauce
Malaysian Fish Curry with Coconut Milk
Szechwan Chicken with Cashew Nuts
Crisp Vegetable Spring Rolls with Plum Sauce
Braised E-Fu Noodles, Straw Mushrooms & Spring Onion
Steamed Jasmine Rice
Seasonal Vegetable Stir Fry

Selection of Mousse Cakes
Fresh Fruit Platter

\$42.00 per person

The BBQ Buffet

(minimum 75 people)

Greens with Buttermilk Dressing
Hawaiian Style "Potato Mac" Salad with Egg
Grilled Corn Salad with Lime & Honey
Wasabi Coleslaw with Sunflower Seeds

*Please select **one** of the following burgers*

All Beef Burgers
Garden Veggie Burgers
Marinated Chicken Breast Burgers
Grilled Bavarian Smokies with Hoagie Buns
(All burgers served with buns, cheese & traditional condiments)

*Please select any **one** of the following entrees*

Beef Maui Ribs with Soy & Pineapple
Grilled Chicken with Chipotle & Lime
Pork Back Ribs with Kansas City Style BBQ Sauce
Soy Glazed Wild Salmon Medallions

*Please select any **two** of the following sides*

Traditional Mac & Cheese
Jalapeno & Cheddar Corn Bread
Roast Nugget Potatoes
Corn on the Cob with Honey Butter

Warm Apple Crumble
Watermelon Wedges

\$37.25 per person

Additional entrée selections at \$3.50 per person



All menu services and charges are subject to minimum numbers.
All prices are subject to a 15% gratuity and applicable taxes.
(2015)

dinner custom plated

~ 19 ~

All dinner services, freshly brewed coffee & organic Numi teas
(based on 1 ½ hours of continuous service)

CUSTOM DINNER

Create Your Own Dinner from our Custom Dinner Menu

(minimum of 24 people)

For smaller groups, service is available at Fresh Restaurant

~ minimum of 3 courses including 1 entrée

~ 1 selection per group please

Soups

♥ Tomato Vegetable with Cannellini Beans (v, gf)	\$5.50
♥ Apple Wood Smoked Split Pea, Sage Oil (v, gf)	\$5.50
Leek & Potato Soup with Chives (gf)	\$5.75
Roast Tomato with Rosemary	\$5.75
Mushroom Soup with Thyme & Truffle Oil	\$6.00
Clam Chowder with Smoked Bacon	\$6.50
Wild B.C. Salmon Chowder with Fennel	\$7.25
Asparagus Bisque with Crabmeat	\$7.75
Smoked Crab Bisque with Crisp Wonton	\$8.75

Salads

♥ Artisan Lettuces, Tomatoes & Cucumbers	\$6.25
Traditional Caesar with Parmesan & Croutons	\$7.50
Spinach, Grapes, Goat Cheese & Hazelnuts, White Balsamic Vinaigrette	\$7.50
Roast Cauliflower, Sultanas & Curry Dressing	\$7.50
Butter Lettuce with Cold Water Shrimp & Chives, Green Goddess Dressing	\$7.75
Arugula with Goat Cheese, Blueberries & Red Wine Vinaigrette	\$8.75

Appetizers

Beef Carpaccio, Parmesan Crisp & Truffle Oil	\$12.00
Large Prawns with Mild Horseradish & Dill Aioli	\$12.00
Tuna Tataki, Ponzu, Pickled Daikon & Bonito	\$14.00
Chilled Seafood Pate with Salmon, Prawns, Scallops, Tarragon Dressing	\$16.00

Desserts

♥ Seasonal Fruit Sorbet	\$5.25
Light Milk Chocolate Mousse	\$5.50
Chocolate Ganache Cake, Crème Anglaise	\$5.75
Lemon Cream Shortcake	\$5.75
Raspberry Mousse Cake, Berry Coulis	\$6.25
New York Cheesecake, Strawberry Coulis	\$6.75
Seasonal Fruit Tart	\$7.25
Mango Blueberry Cheesecake, Crème Chantilly	\$7.25
Individual Lemon Curd Tart, Raspberry Sauce	\$7.50
Chocolate Pyramid, Citrus Caramel	\$8.50

Entrees

Pacific Cod Loin with Clam Chowder Sauce, Parsley Buttered Young Potato	\$26.00
♥ Chicken Breast Steamed with Shiitakes, Yukon Gold Potatoes & Light Chicken Jus	\$28.00
Roast Breast of Chicken, Truffle Oil Risotto. Lemon & Thyme au Jus	\$29.00
Roast Chicken Breast, Lemon Grain Mustard Sauce & Pancetta Mashed Potato	\$29.00
Moroccan Grilled Chicken Breast, Apricot Glaze, Cous Cous & Mild Harissa	\$29.00
Pork Chop, Szechwan Peppercorn Demi-Glace, Cranberry Salsa & Nugget Potato	\$29.00
Crisp Pork Shoulder, Risotto Verde, Broccolini, & Red Wine Vinegar au Jus	\$29.00
Carved Top Sirloin of Roast Beef, Mashed Potato, Green Vegetables & au Jus	\$31.00
Crisp B.C. Salmon with Parmesan Crust, Sage Buerre Blanc & Skillet Potatoes	\$31.00
♥ Wild Salmon, Soy Braised Eggplant, Brown Basmati Shemiji Mushrooms, & Green Onion	\$31.00
Prime Rib of Beef au Jus, Yorkshire Pudding, & Mashed Potato	\$36.00
Pinot Braised Beef Short Rib, Garlic Broccolini, Horseradish Mashed Potato, Pinot au Jus	\$37.00
10oz. CAB New York Steak, Crisp Thyme Potato , Green Peppercorn Sauce	\$39.00
Carved Beef Tender Loin Roast, Tarragon Sabayon, Braised King Oyster Mushroom & Potato Gratin	\$42.00
Rack of Lamb & Braised Shoulder Potato Croquette, Lemon Glazed Asparagus & Black Mustard Jus	\$42.00

Dinner Combination Entrées

California Cut New York Steak & Prawns, Buttermilk Mashed Potatoes & au Jus	\$40.00
Wild B.C. Salmon & Broiled Garlic Prawns, Basil Buerre Blanc & Potato Gratin	\$38.00
Wild B.C. Salmon & Lemon Glazed Chicken Breast Grain Mustard	\$34.00
Quinoa with Coconut Milk & Anise Braised Pumpkin	\$22.00

♥ Indicates low fat content ♥

gf: gluten free

df: dairy free

v: vegan



All menu services and charges are subject to minimum numbers.
All prices are subject to a 15% gratuity and applicable taxes.
(2016)

banquet host beverages

~ 20 ~

15% service charge, 10% liquor tax and 5% GST will be applied.

A complimentary bartender and cashier service is provided when total bar consumption exceeds \$300 revenue per bar; otherwise, the following charges will apply: \$150.00 per bartender & \$150.00 per cashier. Additional charges apply to operations over the standard 4 hours. One bartender per bar serves 150 people.

Special premium liquors, wines, champagnes, and custom quotations are available. All advance purchased beverage tickets and special product orders will be charged as ordered, not as redeemed for beverage consumed.

HOUSE WINE

House Wine - White	\$5.35	per glass
House Wine - Red	\$5.35	per glass

WHITE WINE

Peller Estates, Heritage Select VQA – Chardonnay	\$24.50	per bottle
Calona Vineyards, Artist Series VQA – Pinot Gris	\$26.00	per bottle
Red Rooster Winery, BC VQA – Chardonnay	\$32.12	per bottle

RED WINE

Peller Estates, Heritage Select VQA – Merlot	\$24.50	per bottle
Calona Vineyards, Artist Series VQA – Cabernet Merlot	\$26.00	per bottle
Red Rooster Winery, BC VQA – Merlot	\$32.10	per bottle

BEER & COOLERS

Domestic Beer	\$5.35	per bottle
Micro Brewery (Granville Island Pale Ale & Honey Brown)	\$6.12	per bottle
Imported Beer (Corona, Heineken, Stella Artois)	\$6.12	per bottle

LIQUOR

Deluxe Brand Liquor (Smirnoff, Beefeater, Canadian Club, Ballantyne's, Captain Morgan)	\$5.35	per ounce
Premium Brand Liquor (Absolute, Bombay Sapphire, Crown Royal, Johnny Walker Red, Appleton)	\$6.12	per ounce

RECEPTION PUNCH (one bowl serves approx. 100 champagne saucers)

Chilled Non-alcoholic Fruit Punch	\$100.00	per bowl
Chilled Alcoholic Fruit Punch	\$175.00	per bowl
Sparkling Wine Punch – Mimosa Style	\$175.00	per bowl
Sangria	\$200.00	per bowl

ADDITIONAL BEVERAGES

Soft Drinks	\$3.30	per can
Bottled Juices	\$3.30	per can
Spring/Mineral Water	\$3.30	per bottle
Assorted Cane Sugar Mexican Sodas	\$3.30	per bottle



All menu services and charges are subject to minimum numbers.
All prices are subject to a 15% gratuity and applicable taxes.
(2016)

banquet cash beverages

~ 21 ~

15% service charge, 10% liquor tax and 5% GST *ARE INCLUDED*.

A complimentary bartender and cashier service is provided when total bar consumption exceeds \$300 revenue per bar; otherwise, the following charges will apply: \$150.00 per bartender & \$150.00 per cashier. Additional charges apply to operations over the standard 4 hours. One bartender per bar serves 150 people.

Special premium liquors, wines, champagnes, and custom quotations are available. All advance purchased beverage tickets and special product orders will be charged as ordered, not as redeemed for beverage consumed.

HOUSE WINE

House Wine - White	\$7.00	per glass
House Wine - Red	\$7.00	per glass

WHITE WINE

Peller Estates, Heritage Select VQA – Chardonnay	\$32.00	per bottle
Calona Vineyards, Artist Series VQA – Pinot Gris	\$34.00	per bottle
Red Rooster Winery, BC VQA – Chardonnay	\$42.00	per bottle

RED WINE

Peller Estates, Heritage Select VQA – Merlot	\$32.00	per bottle
Calona Vineyards, Artist Series VQA – Cabernet Merlot	\$34.00	per bottle
Red Rooster Winery, BC VQA – Cabernet Merlot	\$42.00	per bottle

BEER & COOLERS

Domestic Beer	\$7.00	per bottle
Micro Brewery (Granville Island Pale Ale & Honey Brown)	\$8.00	per bottle
Imported Beer (Corona, Heineken, Stella Artois)	\$8.00	per bottle

LIQUOR

Deluxe Brand Liquor (Smirnoff, Beefeater, Canadian Club, Ballantyne's, Captain Morgan)	\$7.00	per ounce
Premium Brand Liquor (Absolute, Bombay Sapphire, Crown Royal, Johnny Walker Red, Appleton)	\$8.00	per ounce

ADDITIONAL BEVERAGES

Soft Drinks	\$4.00	per can
Bottled Juices	\$4.00	per can
Spring/Mineral Water	\$4.00	per bottle
Assorted Cane Sugar Mexican Sodas	\$4.00	per bottle



All menu services and charges are subject to minimum numbers.
All prices are subject to a 15% gratuity and applicable taxes.
(2016)

AUDIO EQUIPMENT

CD player - Sony 5-disc player -----	**45.00
CD/cassette combination-----	50.00
Professional cassette recorder - Marantz, auto-reverse, to record meetings **-----	55.00
Wireless microphone - Handheld or lavalier (clip-on)wireless microphone – UHF **-----	100.00
Conference microphone system - Controller and one microphone **-----	100.00
Conference microphone - Additional microphone with on/off, red LED **-----	25.00
Wired microphone - Floor, table, boom or handheld wired microphone **-----	25.00
4-channel audio mixer - For use with up to 4 microphones -----	35.00
8-channel audio mixer - For use with up to 8 microphones -----	60.00
Podium/lectern -----	50.00
2-Speaker P.A. System - Two speaker powered system -----	125.00
DANCE P.A. System - Two speakers + powered subwoofer-----	200.00
4-Speaker P.A. System - Four speaker powered system-----	185.00
Computer Speakers -----	25.00
D.I. Box - direct input box for ipod / computer audio into house system-----	15.00



Conference
Phones

VIDEO

20" TV/VCH/DVD Combo - With stand, remote control -----	80.00
28" TV monitor - With stand, remote control -----	85.00
28" TV/VHS/DVD Combo - With stand, remote control -----	125.00
32" LCD Monitor -----	125.00
40" LCD Monitor Screen c/w stand -----	***250.00
50" Plasma TV - With table stand***400.00	
Floor stand for LCD or Plasma monitor with pole mounts & adjustable bracket -----	***75.00
VHS VCR or DVD Player-----	45.00
Canon GL2 Camcorder, MiniDV format, with tripod -----	150.00



Projector

***** Delivery / setup extra**

DATA PROJECTORS

LCD projector: 1024 X 768 true XGA, 2000 lumens -----	250.00
LCD projector: 1024 X 768 true XGA, 3300 lumens -----	350.00
LCD projector: 1024 X 768 true XGA, 4000 lumens -----	450.00
LCD projector: 1024 X 768 true XGA, 7700 lumens -----	950.00
Laptop Computer -----	175.00



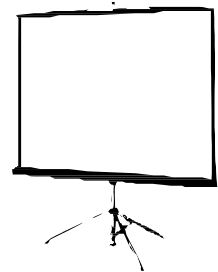
Laptop

TRADITIONAL PROJECTORS

Overhead projector or 35mm slide projector package - incl/ stand-----	60.00
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DATA PROJECTORS

LCD projector: 1024 X 768 true XGA, 2000 lumens -----	250.00
LCD projector: 1024 X 768 true XGA, 3300 lumens -----	350.00
LCD projector: 1024 X 768 true XGA, 4000 lumens -----	450.00
LCD projector: 1024 X 768 true XGA, 7700 lumens -----	950.00
Laptop Computer -----	175.00



Screen

PROJECTION SCREENS

6 foot tripod screen (70" X 70") - Matte white, front projection-----	25.00
8 foot tripod screen (96" X 96") - Matte white, front projection-----	35.00
Dress kit - Black dress kit for tripod screens-----	35.00
10' X 10' post & cradle screen - Matte white, front projection -----	60.00
12' X 12' post & cradle screen - Matte white, front projection -----	70.00
6' X 8' fastfold screen - Front or rear projection, with dress-up kit -----	125.00 #
7.5' X 10' fastfold screen - Front or rear projection, with dress-up kit -----	150.00 #
9' X 12' fastfold screen - Front or rear projection, with dress-up kit -----	200.00 #
10.5 X 14 fastfold screen - Front or rear projection, with dress-up kit -----	250.00 #

(# Setup charge applies)

MEETING ROOM ACCESSORIES

Plexiglass podium - with microphone-----	125.00
34" AV Cart - Complete A/C, power bar and skirting-----	25.00
Flipchart - Complete with 25 sheets paper, black marker-----	25.00
Whiteboard - 4' X 3', with easel, marker -----	35.00
Easel -----	10.00
Laser pointer-----	25.00
Conference telephone - With 3 built-in microphones-----	100.00
Audio teleconferencing unit - To be connected to PA system or mixer -----	155.00
Draping - 10-foot section - incl. hardware and velour panels-----	90.00
Trade Show Booths - **Various pricing pending config & drape length**-----	BTW 60.00-120.00

****ALL PRICES SUBJECT TO CHANGE PENDING AVAILABILITY AND QUANTITIES ORDERED****

*****Equipment that is ordered with less than 24-hours notice will be subject to a delivery charge.**



Wireless
Microphone

FOCUS AUDIO VISUAL

125 West 5th Avenue
Vancouver, B.C. V5Y 1H9
Tel: (604) 872-4434
Fax: (604) 872-4412
E-mail: info@focus-av.com

Other Services Offered: Staging - Video-conferencing - Teleconferencing - Lighting - Webcasting-
AV Equipment Sales - Installations - Simultaneous Interpretation
Technical Service: Mon. – Sat. 6am – 6pm, \$50/hr. Other time periods, \$60/hr. (4 hr. minimum)