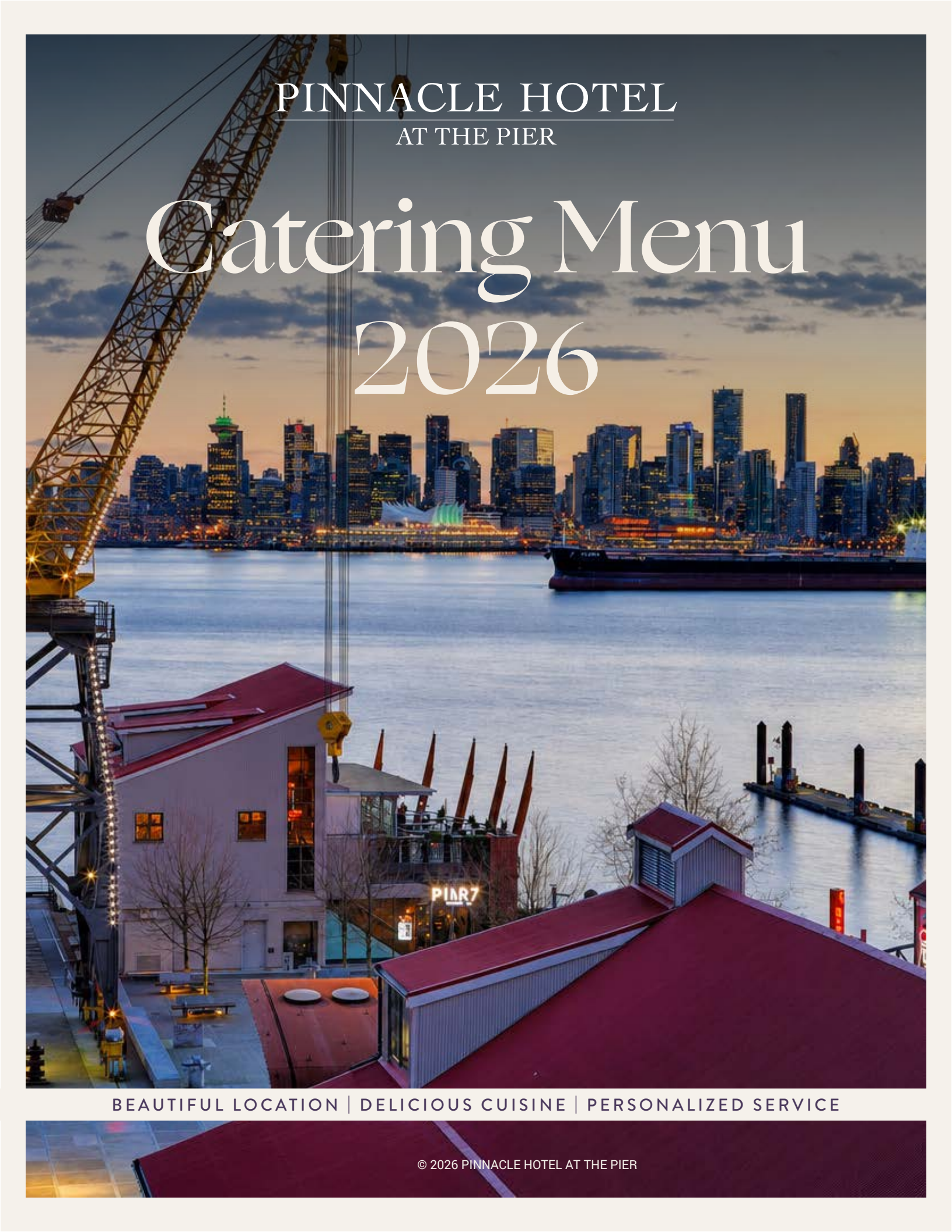




PINNACLE HOTEL
AT THE PIER

Catering Menu 2026

BEAUTIFUL LOCATION | DELICIOUS CUISINE | PERSONALIZED SERVICE

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Breakfast



Breakfast Buffets

Served Until 10am. Minimum 20 persons.

THE GROUSE GRIND \$28

Chilled Fresh Orange Juice
 Hot Oatmeal · Cinnamon · Raisins · Brown Sugar ^{GF}
 Mixed Berry & Vanilla Yogurt Parfaits ^{GF}
 Sliced Seasonal Fresh Fruit ^{GF} ^V
 Raisin Bran Muffins · Date Squares · Granola Bars
 Freshly Brewed Los Beans Organic Coffee
 & a Selection of 'T' Brand Teas & Herbal Infusions

DELUXE CONTINENTAL \$31

Chilled Fresh Orange Juice
 Home-style Granola · Milk ^{GF}
 Mixed Berry & Vanilla Yogurt ^{GF}
 Sliced Seasonal Fresh Fruit ^{GF} ^V
 Freshly Baked Fruit Scones · Croissants · Danishes
 Muffins & Coffee Breads · Butter · Fruit Preserves
 Freshly Brewed Los Beans Organic Coffee
 & a Selection of 'T' Brand Teas & Herbal Infusions

NORTH VAN BREAKFAST BUFFET \$38

Chilled Fresh Orange Juice
 Scrambled Eggs ^{GF}
 Double Smoked Bacon ^{GF}
 Maple Breakfast Sausage ^{GF}
 Home-style Fingerling Potato Lyonnaise ^{GF} ^V
 Herb Roasted Vine Ripened Tomato ^{GF} ^V
 Sliced Seasonal Fresh Fruit ^{GF} ^V
 Freshly Baked Fruit Scones · Croissants · Danishes
 Muffins & Coffee Breads · Butter · Fruit Preserves
 Freshly Brewed Los Beans Organic Coffee
 & a Selection of 'T' Brand Teas & Herbal Infusions

BENEDICT BREAKFAST BUFFET \$40

Chilled Fresh Orange Juice

CHOOSE TWO OF THE FOLLOWING:*

- Eggs Benedict, Traditional Hollandaise Sauce
- Smoked Salmon Benedict,
Traditional Hollandaise Sauce
- Eggs Florentine

Home-style Fingerling Potato Lyonnaise ^{GF} ^V

Scrambled Eggs ^{GF}

Sliced Seasonal Fresh Fruit ^{GF} ^V

Freshly Baked Fruit Scones · Croissants · Danishes
 Muffins & Coffee Breads · Butter · Fruit Preserves
 Freshly Brewed Los Beans Organic Coffee
 & a Selection of 'T' Brand Teas & Herbal Infusions

**SUBSTITUTE FOR OUR CRAB CAKE BENEDICT \$8*

THE BELGIAN BREAKFAST BUFFET \$44

Chilled Fresh Orange Juice

Vanilla Waffles & Buttermilk Pancakes

Canadian Maple Syrup · Strawberry & Chantilly Cream

Scrambled Eggs ^{GF}

Double Smoked Bacon ^{GF}

Maple Breakfast Sausage ^{GF}

Home-style Fingerling Potato Lyonnaise ^{GF} ^V

Sliced Seasonal Fresh Fruit ^{GF} ^V

Freshly Baked Fruit Scones · Croissants · Danishes
 Muffins & Coffee Breads · Butter · Fruit Preserves
 Freshly Brewed Los Beans Organic Coffee
 & a Selection of 'T' Brand Teas & Herbal Infusions

^{GF} GLUTEN FREE | ^V VEGETARIAN | ^V VEGAN

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Breakfast Add-Ons

Hard Boiled Eggs ^{GF}	4 each
Scrambled Eggs ^{GF}	7 each
Selection of Breakfast Cereals & Granola	6 each
Individual Natural Yogurts ^{GF}	6 each
Bacon ^{GF}	7 each
Turkey Sausage ^{GF}	8 each
Mixed Berry & Vanilla Yogurt Parfait ^{GF}	8 each
Hot Oatmeal · Milk & Fixings ^{GF} ^V	8 each
Smoked Salmon · Cream Cheese · Bagel	11 each
Minimum 20 persons	

BUTTERMILK PANCAKES & BELGIAN WAFFLES \$12

Strawberries · Canadian Maple Syrup · Chantilly Cream

CHEF-ATTENDED OMELETTE STATION \$22 ^{GF}

Minimum 20 persons

Omega 3 Egg & Egg White Omelettes

Choice of: Black Forest Ham · Chorizo · Baby Shrimp

Wild Smoked Salmon · Cheddar & Feta Cheeses · Mushrooms · Spinach

Peppers · Green Onion · Tomatoes

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Breaks



Coffee Breaks

BEVERAGES

Coffee & Tea	6.50pp
Bottled Juice & Water	5.50 each
Apple · Cranberry · Grapefruit · Orange · Mineral · Flat · Sparkling	
Red Bull [can]	7 each
San Pellegrino [750ml]	9 each
Sweet Lemonade	21 pitcher
Soft Drinks [can]	5.50 each / 22 pitcher
Pepsi · Diet Pepsi · 7up · Ginger Ale · Brisk Iced Tea	
Chilled Fresh Orange & Apple Juice	35 pitcher
Fruit Smoothie	45 pitcher
Wild Berry · Strawberry Banana · Blueberry [16 servings] ^{GF}	

BAKED GOODS ^V

Croissants	5 each
Mini Fruit Scones	5 each
Assorted Mini Danish	5 each
Coffee Breads	5 each
Banana · Lemon · Chocolate Zucchini	
Bagel & Cream Cheese	6 each
Assorted Dessert Squares, Bars & Brownies	7 each
Assorted Pastries	6pp
Danishes · Croissants · Apple Tarts · Coffee Breads	
Muffins Mini (2 pieces) or Regular Size	6 pp
Raisin Bran · Cranberry & Orange	
Blueberry & Chocolate Chip	
Blueberry & Carrot Muffins ^{GF}	8 pp

MINIMUM ORDER OF 1 DOZEN:

Homemade Assorted Cookies
Mini French Macarons ^{GF}
Mini Donuts
Hot Fresh Glazed Signature Jumbo Cinnamon Buns

FRUIT ^{GF} ^V

Chocolate Dipped Strawberries	4 each
Whole Seasonal Fruit	4pp
Sliced Fresh Seasonal Fruit	9pp
Skewers	10pp
Pineapple · Strawberry · Cantaloupe · Honeydew	

SNACKS

Candy Mix	6 each
Smarties · M&M's · Gummy Worms	
Häagen Dazs ^{GF}	8 each
Individual Natural Yogurt ^{GF}	6 each

SAVOURY TREATS ^{GF} ^V

Homemade Trail Mix	6pp
Roasted Nuts & Lounge Mix	6pp
Individual Bags of Potato Chips	4 each
Warm Bavarian Pretzels · Mustards	6 each
Freshly Popped Buttered Popcorn	6pp
Tri-Coloured Tortilla Chips & Salsa	5pp

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AM/PM Break Packages

*Tailored break packages available per day for your specific needs
Minimum 12 persons.*

ESPLANADE \$26

Hot Fresh Glazed Signature Cinnamon Buns
Coffee Breads (Banana, Lemon, Chocolate Zucchini)
Sliced Seasonal Fresh Fruit
Freshly Brewed Los Beans Organic Coffee
& a Selection of 'T' Brand Teas & Herbal Infusions

PREMIER \$29

Mini Muffins: Blueberry · Banana Nut
Lemon Poppy Seed
Mini Danishes · Croissants
Vegetable Crudités
Sliced Seasonal Fresh Fruit
Freshly Brewed Los Beans Organic Coffee
& a Selection of 'T' Brand Teas & Herbal Infusions

TROPHY \$33

Warm Bavarian Pretzels · Selection of Mustards
Tri-Coloured Tortilla Chips & Salsa
Individual Bags of Potato Chips
Roasted Nuts & Lounge Mix
Double Fudge Brownies
Freshly Brewed Los Beans Organic Coffee
& a Selection of 'T' Brand Teas & Herbal Infusions

LANDING \$29

Chocolate Dipped Strawberries
Mixed Candy Bowls
Chocolate Dipped Mini Donuts
Assorted Mini Cupcakes
Freshly Brewed Los Beans Organic Coffee
& a Selection of 'T' Brand Teas & Herbal Infusions

ATRIUM \$32 ^{GF}

Quinoa Date Bars
Peanut Butter & Chocolate Square
Individual Natural Yogurt
Seasonal Fresh Fruit Skewers
Freshly Brewed Los Beans Organic Coffee
& a Selection of 'T' Brand Teas & Herbal Infusions

CASCADE \$35 ^{GF} ^V

Oatmeal Energy Bites
Chia and Almond Pudding with Fresh Berries
Hummus and Fresh Vegetables
Oat Milk Fresh Fruit Smoothie
Sliced Seasonal Fresh Fruit
Freshly Brewed Los Beans Organic Coffee
& a Selection of 'T' Brand Teas & Herbal Infusions

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Brunch



Traditional Brunch \$69

Minimum 20 persons. Available from 10:00am - 1:00pm

INCLUDES

Chilled Fresh Orange Juice

Selection of Fresh Baked Scones · Croissants · Muffins & Rolls

SALADS

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan

Baby Spinach Salad · Honey Toasted Walnuts · Crumbled Goat Cheese ^{GF}

PLATTER

Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce ^{GF}

BRUNCH

Scrambled Eggs ^{GF}

Classic Eggs Benedict · Hollandaise Sauce

Buttermilk Pancakes & Belgian Waffles · Fresh Strawberries · Crème Chantilly ^V

Double Smoked Bacon · Maple Breakfast Sausage ^{GF}

Roasted & Steamed Seasonal Vegetable Medley ^{GF} ^V

Herb Roasted Fingerling Potatoes ^{GF} ^V

DESSERT

Sliced Seasonal Fresh Fruit ^{GF} ^V

Chef's Selection of Fresh Baked Pies & French Pastries

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

Enhancements

OMELETTE STATION

\$22

Omega 3 Egg & Egg White Omelettes

Choice of: Black Forest Ham · Chorizo · Baby Shrimp · Cheddar & Feta Cheeses

Wild Smoked Salmon · Mushrooms · Spinach · Peppers · Green Onion · Tomatoes

ROAST ALBERTA AAA PRIME RIB

\$28

Chef Carved · Horseradish · Dijon Mustard · House Made Au Jus

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Italian Brunch Buffet \$55

Minimum 20 persons

INCLUDES

Grilled Garlic Buttered Rustic Baguette

SALADS

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon  

Cherry Tomato Bocconcini Salad · Olive Oil · Fresh Basil  

ANTIPASTO

Grilled Bell Peppers · Eggplant · Artichokes · Zucchini

Pesto · Bocconcini · Marinated Sundried Tomatoes · Mixed Olives  

ENTRÉES

Chicken Piccata · Lemon Caper Butter Sauce

Shrimp Rigatoni · Primavera Vegetables · Tomato Sauce

Spinach & Ricotta Cannelloni · Rose Sauce 

DESSERT

Assorted Dessert Squares · Bars · Brownies

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

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Lunch



Boxed Lunch To-Go \$42

Only Available for Off-Site Consumption

Choose a maximum of three sandwich choices, one salad and one dessert per group

SALADS

CHOOSE ONE

Mini Potato Salad 🌱

Pasta Salad 🌱

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 🌱

Mixed Organic Greens · House Dressing 🌱 🌱

SANDWICHES

CHOOSE THREE MAX.

BBQ Chicken · Coleslaw · Cucumber · Fresh Tomato · Ciabatta Bun

Chicken Caesar Tortilla Wrap

Egg Salad · Fresh Baked Croissant

Ham & Brie · Dijon Mayo · Marble Rye

Italian Cold Cuts · Roasted Peppers · Mozzarella · Rustic Ciabatta 🌱 option +2

Roast Turkey · Apple Slaw · Swiss Cheese · Cranberry Country Loaf 🌱 option +2

Roast Beef · Caramelized Onion · Brie · Kaiser Bun 🌱 option +2

Smoked Salmon · Caper Lemon Cream Cheese · Dill Country Loaf 🌱 option +2

Tuna Salad · Fresh Baked Croissant

Grilled Mediterranean Vegetable Wrap · Homemade Hummus 🌱 🌱 option +2

Vegan Tofu Banh Mi · Marinated Tofu · Pickled Vegetables · Cilantro 🌱 🌱 option +2

Jalapeño · Vegan Banh Mi Sauce · Baguette

DESSERT

CHOOSE ONE

Freshly Baked Cookies

Triple Chunk Chocolate Brownie

Apple Berry Crumble

COLD DRINKS

Juice · Pop · Mineral Water · Still Water

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Plated Lunches

DESIGN A MENU TO SUIT YOUR OCCASION

Minimum of 3 courses. All guests will be served the same first and last course. Additional entrée choices (up to three) will be charged at the highest priced option. Entrée selections are to be provided to the Catering Manager two weeks prior to your event and guest name cards placed at each setting, clearly identifying entrée choices.

INCLUDES

Artisan Bread Rolls & Butter

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

CHICKEN

\$60

Spinach · Goat Cheese · Okanagan Sun-Dried Bing Cherries · Candied Walnuts
Dijon Vinaigrette (GF) (V)

Roasted Heritage Farm Free Run Chicken · Vine Ripened Tomato Demi-glace
Wild Mushroom Risotto & Seasonal Vegetables (GF)

Tiramisu · Chocolate Sauce · Fresh Strawberries

SALMON

\$63

Butter Lettuce · Roasted Pears · Candied Walnuts · Danish Blue Cheese
Sweet Onion Vinaigrette (GF) (V)

Grilled Wild BC Sockeye · Citrus White Wine Beurre Blanc · Sundried Tomato
Pesto Risotto Cake & Seasonal Vegetables (GF)

White Chocolate Mousse · Strawberry Coulis · Fresh Local Berries

STEAK

\$69

Vine Ripened Tomato · Frisée Lollo Rossa · Belgian Endive · Goat Cheese · Crouton (V)

Grilled 5oz AAA Alberta Filet Mignon · Cabernet Jus · Roasted Yukon Gold Potatoes
Seasonal Vegetables (GF)

Passion Fruit Mousse Cake · Raspberry Coulis

Enhancement

Minimum 20 persons

ICE CREAM SUNDAE STATION

\$20

Local Gelato & Sorbet: Vanilla Bean · Chocolate · Mango (GF)

Toppings: Strawberry & Chocolate Sauce · Smarties · Jelly Beans · Gummy Worms

Assorted Sprinkles · Mini Marshmallows

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North Shore Deli

Deluxe Lunch \$49

Minimum 20 persons

INCLUDES

Chef's Creative Soup of the Day

SALADS

CHOOSE THREE

Mixed Gourmet Greens · Assorted Dressings (GF) (V)

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon (GF) (V)

Cherry Tomato Bocconcini Salad · Fresh Basil (GF) (V)

Rotini Pasta · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Red Pepper Herb Dressing (GF) (V)

Greek Salad · Goat Feta · Black Olives (GF) (V)

Fingerling Potato · Roasted Red Pepper · Grilled Scallions · Grainy Mustard Vinaigrette (GF) (V)

Grated Fresh Beet & Washington Apple Coleslaw · Lemon Poppy Seed Vinaigrette (GF) (V)

SANDWICHES

CHOOSE THREE

Chicken Caesar Wrap (GF) option +2

Italian Cold Cuts · Roasted Peppers · Mozzarella · Rustic Ciabatta (GF) option +2

Roast Turkey · Apple Slaw · Swiss Cheese · Cranberry Country Loaf (GF) option +2

Roast Beef · Caramelized Onion · Brie · Kaiser Bun (GF) option +2

BBQ Chicken · Coleslaw · Cucumber · Fresh Tomato · Ciabatta Bun

Ham & Brie · Dijon Mayo · Marble Rye

Egg Salad · Fresh Baked Croissant

Tuna Salad · Fresh Baked Croissant

Smoked Salmon · Caper Lemon Cream Cheese · Multigrain Bagel (GF) option +2

Grilled Mediterranean Vegetable Wrap · Homemade Hummus (V) (GF) option +2

Vegan Tofu Banh Mi · Marinated Tofu · Pickled Vegetables · Cilantro (V) (GF) option +2
Jalapeño · Vegan Banh Mi Sauce · Baguette

DESSERT

Assorted Dessert Squares · Bars · Brownies

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

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Build Your Own Sandwich Buffet \$49

Minimum 20 persons

INCLUDES

Chef's Creative Soup of the Day

SALADS

Mixed Gourmet Greens · Assorted Dressings (GF) (V)

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon (GF) (V)

Rotini Pasta · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Red Pepper Herb Dressing (GF) (V)

SANDWICHES

Chef's Selection of Fresh Breads · Rolls · Baguettes

Assortment of Selected Deli Meats: Turkey · Black Forest Ham · Salami

Assortment of Sliced Cheeses: Havarti · Swiss · Cheddar

Albacore Tuna Salad · Egg Salad · Chicken Salad

Selection of Condiments: Lettuce · Tomatoes · Pickles · Onion · Cucumber

Mayonnaise · Grainy & Regular Dijon Mustards

DESSERT

Assorted Dessert Squares · Bars · Brownies

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

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Richmond Night Market Lunch Buffet \$54

Minimum 20 persons

SALADS

Noodle Salad · Mandarin Orange Dressing · Edamame · Spinach · Peppers
Pineapple · Fresh Cucumber · Cilantro · Honey Cumin Yogurt **GF** **V**
Fresh Market Greens · Sesame Soya Dressing **V**

ENTRÉES

Steamed Jasmine Rice · Green Onions **GF** **V**
Fresh Chopped Vegetable Chow Mein · Teriyaki Stir Fry Sauce
Roasted Local Chicken · Soy Garlic & Ginger Sauce **GF**
Shrimp Gyoza · Ponzu · Toasted Sesame Seeds

DESSERT

Sliced Seasonal Fresh Fruit
Assorted Dessert Squares · Bars · Brownies
+ Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

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Southwest Lunch Buffet \$56

Minimum 20 persons

INCLUDES

Mexican Tortilla Soup (tortilla on the side) GF V

SALADS

Mixed Gourmet Greens · Assorted Dressings GF V

Mexican Salad · Black Beans · Roasted Corn · Cilantro · Tomato · Red Onion · Bell Pepper
Chili Yogurt Dressing GF V

FAJITAS

Chipotle BBQ Pulled Pork GF

Seared Cilantro Chicken GF

Refried Black Beans · Yellow Rice GF V

Julienne Vegetables · Soft Tortillas · Fresh Salsa · Sour Cream · Guacamole

DESSERT

Sliced Seasonal Fresh Fruit

Assorted Dessert Squares · Bars · Brownies

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

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Indian Market Buffet \$59

Minimum 20 persons

INCLUDES

Fire-Roasted Naan with Raita 🌱

SALADS

Mixed Gourmet Greens · Assorted Dressings 🍃 🌱

Pineapple · Fresh Cucumber · Cilantro · Honey Cumin Yogurt 🍃 🌱

Fried Tofu · Soy Ginger Vinaigrette · Bell Peppers · Bean Sprouts
Spring Onion · Black Sesame Seeds

ENTRÉES

Vegetable Samosa · Mango Chutney 🌱

Spiced Basmati Rice Pilaf 🍃 🌱

Roasted Broccoli · Cauliflower · Peas · Peppers 🍃 🌱

Butter Chicken 🍃

Tandoori Style Salmon 🍃

Curried Lentil Spinach Cheese 🍃 🌱

DESSERT

Sliced Seasonal Fresh Fruit

Assorted Dessert Squares · Bars · Brownies

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

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Grecian Islands Lunch Buffet \$55

Minimum 20 persons

INCLUDES

Grilled Pita with Hummus & Tzatziki 🌱

SALADS

Mixed Gourmet Greens · Assorted Dressings 🌱 🌱

Greek Salad · Goat Feta · Black Olives 🌱

Chickpeas · Mixed Vegetables · Sundried Tomato Vinaigrette 🌱 🌱

ENTRÉES

Chicken & Beef Souvlaki 🌱

Spinach & Feta Pies · Tzatziki Dressing 🌱

Roasted Peppers · Zucchini · Eggplant 🌱 🌱

Lemon & Oregano Roasted Potatoes 🌱 🌱

DESSERT

Sliced Seasonal Fresh Fruit

Assorted Dessert Squares · Bars · Brownies

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

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West Coast Lunch Buffet \$64

Minimum 20 persons

SALADS

Caesar Salad · Homemade Croutons
Freshly Shredded Parmesan 🌱
Freshly Chopped Coleslaw · Oriental Dressing 🌱
Spinach Frisée · Arugula · Wild Mushroom
Truffle Dijon Vinaigrette 🌱 🌱

ENTRÉES

Steamed Seasonal Vegetables 🌱 🌱
Roasted Potatoes · Garlic & Rosemary 🌱 🌱
Fraser Valley Herb Roast Chicken Breast · Dijon Jus 🌱
Grilled Wild B.C. Salmon · Citrus White Wine 🌱
Cheese Ravioli · Rose Sauce 🌱

DESSERT

Sliced Seasonal Fresh Fruit
Assorted Dessert Squares · Bars · Brownies
+ Freshly Brewed Los Beans Organic Coffee &
a Selection of 'T' Brand Teas & Herbal Infusions

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Receptions



Passed Hors d'Oeuvres

COLD

B.C. Hothouse Tomato Bruschetta · Herb Focaccia Toast ⑤	\$50
Baby Shrimp in a Cucumber Cup · Citrus Aioli ⑥	\$50
Goat Cheese · Fire-Roasted Pepper Crostini ⑤	\$51
Grape Tomato & Bocconcini Skewers · Balsamic Glaze ⑤ ⑥	\$51
Alberta AAA Beef Carpaccio · Truffle Aioli · Fresh Shaved Parmesan with Rocket Greens & Crostini	\$54
Cantaloupe Wrapped in Prosciutto ⑥	\$54
House Smoked Salmon · Capers · Shallots · Cream Cheese · Toast	\$54
Shrimp & Mango Salsa · Crostini	\$58
Tuna Tartare Poke · Green Onion · Tobiko on an Asian Spoon ⑥	\$58
Alaskan Scallop Ceviche · Bell Pepper Brunoise on an Asian Spoon	\$58
Ahi Tuna Niçoise · Haricot Verts · Potato · Olive Tapenade with Omega 3 Egg & Lemon Vinaigrette	\$60
Dungeness Crab & Prawn · Lemon Aioli · Fresh Jicama ⑥	\$62
Atlantic Lobster Salad · Fresh Pastry Shell · Micro Greens	\$62

HOT

Cranberry · Caramelized Onion · Emmental Cheese Quiche ⑤	\$57
Spinach & Feta · Phyllo Dough · House-Made Tzatziki ⑤	\$57
Vegetarian Samosa · Mango Chutney ⑤	\$57
Asian Vegetable Spring Roll · Chili Plum Sauce ⑤	\$57
Pan Seared Teriyaki Chicken Skewer [GF on request]	\$58
Grilled Prawn Skewer · Thai Coconut Curry ⑥	\$58
Seared Alaskan Scallops · Scallion · Hoisin	\$60
Coconut Crusted Prawns · Malibu & Mango Dip	\$60
West Coast Crab Cake · Old Bay Aioli	\$62
Atlantic Lobster Thermidor Gruyère Profiterole	\$64
Grilled Lamb Chop · Blueberry Demi-Glace ⑥	\$68

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Reception Platters

Minimum 20 persons. Priced Per Person

FRUIT	\$9
Sliced Seasonal Fruit	
VEGETABLE CRUDITÉS	\$12
Seasonal Crisp Vegetables · Herb, Sun-Dried Tomato & Curry Dips ^{GF}	
PRAWNS (3 PIECES PER PERSON)	\$14
Lightly Poached Prawns · Old Bay Aioli & Cocktail Sauce ^{GF}	
LOCAL SUSHI SAMPLER (4 PIECES PER PERSON)	\$18
Assorted Maki · Nigiri & Sashimi · Wasabi · Pickled Ginger & Soy	
TEA SANDWICHES (4 PIECES PER PERSON)	\$21
Smoked Salmon · Cream Cheese · Capers & Fresh Dill · Dark Rye	
Curry Chicken Salad · Mini Croissant	
Fresh Cucumber · House Mayo · Mini Brioche	
Ham & Brie · Freshly Baked Baguette	
DELUXE ANTIPASTO	\$22
Salami · Prosciutto · Capicola	
Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers	
Zucchini · Eggplant	
Naan · Pita Bread · Hummus & Tzatziki	
MEAT & CHEESES	\$22
Black Forest Ham · Salami · Roast Turkey	
Orange Cheddar · Swiss Cheeses	
Rustic Baguette · Crackers · Homemade Dijon Mayonnaise	
BC & EUROPEAN CHEESE BOARD	\$22
Carefully Selected Mix of Soft & Hard Ripened Cheeses	
Freshly Baked Baguette · Crackers · Roasted Nuts · Dried Fruit & Grapes	
DELUXE SEAFOOD	\$23
West Coast Crab · Smoked Salmon · Indian Candy · Prawns · Bay Scallops	
House-Made Cocktail Sauce · Dill Lemon Aioli ^{GF}	

^{GF} GLUTEN FREE | ^V VEGETARIAN | ^V VEGAN

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Reception Enhancements

Enhance Your Reception With a Carvery or Action Station

Chef Carver per station for a maximum of 2 hours. If under 40 people, a \$100 labour fee will apply.

HOUSE ROASTED LOCAL SUCKLING PIG CARVERY **\$28**

Roasted Apple Gravy · Baguette · Mixed Filone Rolls

ROAST ALBERTA AAA PRIME RIB OF BEEF CARVERY **\$28**

Horseradish Sauce · Dijon Mustard · Au Jus · Baguette · Mixed Filone Rolls

FIG CRUSTED RACK OF LAMB CARVERY **\$30**

Dijon Mustard · Mint Jus · Baguette · Mixed Filone Rolls

Ⓜ GF GLUTEN FREE | Ⓜ VEGETARIAN | Ⓜ VEGAN

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Action Stations

Chef Carver per station for a maximum of 2 hours.

PASTA

\$20

Penne Alfredo · Cheese Tortellini

Chorizo Sausage · Bell Peppers · Red Onions · Wild Mushrooms

Kalamata Olives · Sun-Dried Tomatoes · Fresh Grape Tomatoes

Goat Feta · Parmesan · Fresh Herbs · Chilli Peppers · Fresh Garlic

WOK

\$20

Chow Mein Noodles · Basmati Rice · Asian Vegetables · Teriyaki Chicken

Served in a Chinese Take-Out Box with Chopsticks

TACO

\$20

Soft Flour Tortillas · Chipotle Lime Shrimp · Beef Barbacoa · Pico de Gallo

House Made Guacamole · Sour Cream · Cotija and Oaxaca Cheese

Pineapple Salsa · Diced Tomato · Shredded Lettuce · Cilantro

Diced Onion · Lime Wedges

Dessert Stations

ICE CREAM SUNDAE

\$20

Local Vanilla Bean & Chocolate Gelato · Local Lemon Sorbet

Toppings: Strawberry & Chocolate Sauce · Smarties · Gummy Worms

Assorted Sprinkles · Mini Marshmallows · Roasted Peanuts

DELUXE DESSERT *(Selection and quantity may vary based on the number of people)*

\$25

Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies

Petit Fours: Mini Cupcakes · Stuffed Beignets · European Cake Bites

Brownie Bombs · Belgian Chocolate Sauce and Berry Coulis

CHOCOLATE COVERED STRAWBERRIES

\$4

Dark & White Chocolate

Ⓜ GF GLUTEN FREE | Ⓜ VEGETARIAN | Ⓜ V VEGAN

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Dinner



Galiano Island Dinner Buffet \$87

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

Mixed Gourmet Greens · Assorted Dressings (GF) (V)

Caesar Salad · Homemade Croutons

Freshly Shredded Parmesan (V)

Cherry Tomato Bocconcini Salad · Fresh Basil (GF) (V)

ENTRÉES

Steamed Basmati Rice (GF) (V)

Roasted Potatoes · Lemon & Rosemary (GF) (V)

Seasonal Market Vegetable Medley (GF) (V)

Heritage Farm Chicken Leg & Thigh

Lemon and Caper Sauce (GF)

Grilled Wild B.C. Salmon · Lemon Shallot Tarragon Sauce (GF)

Penne Pasta · Peppers · Zucchini · Eggplant · Fresh Basil

Vine Ripened Tomato Sauce (V) · Parmesan on the Side

DESSERT

Sliced Seasonal Fresh Fruit

Chef's Selection of Artisan Cakes and Pies · Petit Fours

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

(GF) GLUTEN FREE | (V) VEGETARIAN | (V) VEGAN

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Richmond Night Market

Dinner Buffet \$91

Minimum 25 persons

INCLUDES

Hot & Sour Soup (GF) *contains egg

SALADS

Egg Noodle Salad · Mandarin Orange Dressing · Edamame · Spinach · Peppers

Asian Cucumber Salad · Shaved Red Onion

Brunoise Pepper · Rice Wine Vinegar (GF) (V)

Fresh Chopped Coleslaw · Thai Peanut Dressing (GF) (V)

Fresh Market Greens · Sesame Soya Dressing (V)

ENTRÉES

Steamed Jasmine Rice · Green Onions (GF) (V)

Fresh Chopped Vegetable Chow Mein

Teriyaki Stir Fry Sauce

Roasted Local Chicken · Soy Garlic & Ginger Sauce (GF)

Shrimp Gyoza · Ponzu · Toasted Sesame Seeds

Golden Crisp Egg Rolls · Chilli Plum Chutney (V)

Sweet & Sour Pork · Grilled Pineapple & Peppers

Cantonese Style Poached Lingcod · Ginger · Cilantro (GF)

DESSERT

Sliced Seasonal Fresh Fruit

Chef's Selection of Artisan Cakes and Pies · Petit Fours

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

(GF) GLUTEN FREE | (V) VEGETARIAN | (V) VEGAN

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Indian Market

Dinner Buffet \$98

Minimum 25 persons

INCLUDES

Fire-Roasted Naan with Raita

SALADS

Mixed Gourmet Greens · Assorted Dressings (GF) (V)

Pineapple · Fresh Cucumber · Cilantro

Honey Cumin Yogurt (GF) (V)

Fried Tofu Salad · Soy Ginger Vinaigrette · Bell Peppers

Bean Sprouts · Spring Onion · Black Sesame Seeds (V)

ENTRÉES

Vegetable Samosa · Fresh Cucumber with
Rooftop Mint Raita (V)

Authentic Indian Spiced Basmati Rice Pilaf (GF) (V)

Roasted Broccoli · Cauliflower · Peas · Peppers (GF) (V)

Marinated Slow Roasted Fraser Valley Butter Chicken

Mildly Spiced Garam Masala · Yogurt Butter Sauce (GF)

Grilled Wild BC Salmon · Spiced Tomato Cream Sauce (GF)

Fresh Curry Braised Red Lentils · Spinach

Sautéed Onions (GF) (V)

Roasted New Zealand Lamb · Spicy Tikka Masala Sauce (GF)

DESSERT

Sliced Seasonal Fresh Fruit

Chef's Selection of Artisan Cakes and Pies · Petit Fours

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

(GF) GLUTEN FREE | (V) VEGETARIAN | (V) VEGAN

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Mixed Grill Dinner Buffet \$102

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

Fresh Chopped Coleslaw · Asian Sesame Dressing (V)

Mixed Gourmet Greens · Assorted Dressings (GF) (V)

Rotini Pasta Salad · Broccoli · Cherry Tomatoes

Bell Peppers · Spinach · Roasted Peppers · Herb Dressing (V)

Caesar Salad · Homemade Croutons

Freshly Shredded Parmesan · Lemon (V)

ENTRÉES (GF)

Grilled Vegetables · Fresh Buttered Corn

Baked Potato · Hickory Smoked Bacon Bits

Sour Cream · Grated Aged Cheddar · Scallions

Filet Mignon · Garlic Butter

Pesto Brushed Wild BC Salmon

Heritage Farm Chicken Leg & Thigh

Homemade BBQ Sauce

DESSERT

Sliced Seasonal Fresh Fruit

Chef's Selection of Artisan Cakes and Pies · Petit Fours

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

(GF) GLUTEN FREE | (V) VEGETARIAN | (V) VEGAN

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Hornby Island Dinner Buffet \$106

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

Mixed Gourmet Greens · Assorted Dressings (GF) (V)

Rotini Pasta Salad · Broccoli · Cherry Tomatoes

Bell Peppers · Spinach · Roasted Peppers · Herb Dressing (V)

Caesar Salad · Homemade Croutons

Freshly Shredded Parmesan (V)

Spinach · Arugula · Sautéed Mushrooms

Truffle Vinaigrette (GF) (V)

ENTRÉES

Steamed Basmati Rice (GF) (V)

Roasted Potatoes · Lemon & Rosemary (GF) (V)

Seasonal Market Vegetable Medley (GF) (V)

Roasted Herb Dijon Chicken Breast · Fresh Rosemary

Cabernet Sauvignon Demi-Glace (GF)

Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce (GF)

Spinach · Artichoke & Ricotta Cannelloni · Tomato Sauce

Mozza Cheese (V)

ACTION STATION

Chef Carved Alberta AAA Beef Sirloin (GF)

DESSERT

Sliced Seasonal Fresh Fruit

Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee &

a Selection of 'T' Brand Teas & Herbal Infusions

(GF) GLUTEN FREE | (V) VEGETARIAN | (V) VEGAN

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Bowen Island

Dinner Buffet \$112

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

Mixed Gourmet Greens · Assorted Dressings (GF) (V)

Caesar Salad · Homemade Croutons

Freshly Shredded Parmesan (V)

Cherry Tomato Bocconcini Salad · Olive Oil · Fresh Basil (GF)

Spinach · Arugula · Sautéed Mushrooms

Truffle Vinaigrette (GF) (V)

PLATTER

Smoked Salmon · Poached Prawns · Bay Scallops

Sweet Onion Vinaigrette · Cocktail Sauce

ENTRÉES

Steamed Basmati Rice

Leek Potato Gratin · Seasonal Market Vegetable Medley (GF) (V)

Slow Roasted Fraser Valley Chicken

Mildly Spiced Garam Masala · Yogurt Butter Sauce (GF)

Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce (GF)

Spinach, Artichoke & Ricotta Cannelloni

Tomato Sauce · Mozza Cheese (V)

ACTION STATION

Chef Carved NY Striploin · Dijon Herb Crust (GF)

DESSERT

Sliced Seasonal Fresh Fruit

Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee &

a Selection of 'T' Brand Teas & Herbal Infusions

(GF) GLUTEN FREE | (V) VEGETARIAN | (V) VEGAN

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Sunshine Coast Dinner Buffet \$119

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

Mixed Gourmet Greens · Assorted Dressings (GF) (V)

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan (V)

Grated Fresh Beet & Washington Apple Coleslaw · Lemon Poppy Seed Vinaigrette (GF)

PLATTERS

Deluxe Antipasto Platter: Salami · Prosciutto · Capicola · Mixed Olives · Grilled Artichoke Hearts

Roasted Peppers · Zucchini · Eggplant · Focaccia · Naan · Pita Breads · Hummus · Tzatziki

Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce (GF)

ENTRÉES

Steamed Basmati Rice · Seasonal Market Vegetable Medley (GF) (V)

Leek Potato Gratin (V)

Chicken Cacciatore · Tomato Sauce · Wild Mushrooms · Fresh Herbs (GF)

Pan Seared Haida Gwaii Halibut · Braised Fennel · Kalamata Olives · Vine Ripened Tomato Confit (GF)

Spinach, Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese (V)

ACTION STATION

Chef Carved 24 Hr. Slow Roasted Alberta AAA Prime Rib (GF) · Yorkshire Pudding

DESSERT

Sliced Seasonal Fresh Fruit

Chef's Selection of Artisan Cakes and Pies · Petit Fours

Local & Imported Cheese with French Bread & Crackers

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

(GF) GLUTEN FREE | (V) VEGETARIAN | (V) VEGAN

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Plated Dinners

DESIGN A MENU TO SUIT YOUR OCCASION

Minimum of 3 courses. All guests will be served the same first and last course. Additional entrée choices (up to three) will be charged at the highest priced option. Entrée selections are to be provided to the Catering Manager two weeks prior to your event and guest name cards placed at each setting, clearly identifying entrée choices.

INCLUDES

Artisan Bread Rolls & Butter

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

GABRIOLA ISLAND PLATED DINNER

\$80

Spinach · Wild Mushroom & Truffle Vinaigrette (GF) (V)

Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey Thyme Sauce with Roast Yukon Gold Potatoes · Seasonal Vegetables (GF)

Tiramisu · Chocolate Sauce · Fruit Coulis · Fresh Strawberries

SALT SPRING ISLAND PLATED DINNER

\$82

Mixed Organic Greens · Vine Ripened Tomato · (GF) (V)

Wild BC Salmon · Citrus White Wine Cream · Coconut Basmati Rice Pilaf · Seasonal Vegetables (GF)

White Chocolate Cheesecake · Strawberry Coulis

BURRARD INLET PLATED DINNER

\$90

Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta (GF)

Okanagan Sundried Bing Cherries · Dijon Vinaigrette

Pan Seared Arctic Char · Saffron Tomato Fondue · West Coast Crab Risotto Cake
Seasonal Vegetables (GF)

Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis

PENDER ISLAND PLATED DINNER (GF)

\$108

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

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

Belgian Chocolate Pâté · Blackberry Port Reduction · Okanagan Bing Cherries
Toasted Almond Crumb

(GF) GLUTEN FREE | (V) VEGETARIAN | (V) VEGAN

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A Taste of Italy Plated Dinner

5 COURSES \$138 PER PERSON | ANTIPASTO, SALAD, PASTA, ENTRÉE & DESSERT

4 COURSES \$122 PER PERSON | SALAD, PASTA, ENTRÉE & DESSERT

3 COURSES \$104 PER PERSON | SALAD, ENTRÉE & DESSERT

INCLUDES

Focaccia & Ciabatta Rolls with Olive Bread

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

ANTIPASTO

Salami · Prosciutto · Capicola · Mixed Olives · Eggplant · Grilled Artichoke Hearts

Roasted Bell Peppers · Zucchini

SALAD CHOOSE ONE

Caprese Salad · Vine Ripened Tomatoes · Buffalo Mozzarella · Fresh Basil Leaves

Extra Virgin Olive Oil · Balsamic Reduction (GF) (V)

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan (V)

PASTA CHOOSE ONE

Penne · Fresh Basil Pesto · Julienne Sundried Tomatoes · Kalamata Olives

Toasted Pine Nuts · Parmesan (V)

Penne · Tri Color Tomato Sauce · Fresh Herbs · Grated Parmesan (V)

ENTRÉE CHOOSE ONE

Roasted Alaskan Sablefish · Saffron Tomato Fondue with Lemon Fresh Herb Risotto Cake

Seasonal Vegetables (GF)

Alberta AAA Filet Mignon · Cabernet Sauvignon Demi-Glace with Herb

& Emmental Potato Gratin · Seasonal Vegetables (GF)

Grilled Vegetable Stack · Portobello · Zucchini · Eggplant · Peppers with Handmade Gnocchi

Garlic Tomato Sauce · Balsamic Glaze

DESSERT

Tiramisu · Chocolate Sauce · Strawberry Coulis

Enhancements

Platter: Lightly Poached Prawns · Old Bay Aioli · Cocktail Sauce \$14

Platter: Sliced Seasonal Fresh Fruit \$10

Dessert Buffet \$15

(Selection and quantity may vary based on the number of people.)

Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies

Petit Fours: Mini Cupcakes · Stuffed Beignets · European Cake Bites

Brownie Bombs · Belgian Chocolate Sauce and Berry Coulis

(GF) GLUTEN FREE | (V) VEGETARIAN | (V) VEGAN

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A La Carte Dinners

DESIGN A MENU TO SUIT YOUR OCCASION

Minimum of 3 courses. All guests will be served the same first and last course. Additional entrée choices (up to three) will be charged at the highest priced option. Entrée selections are to be provided to the Catering Manager two weeks prior to your event and guest name cards placed at each setting, clearly identifying entrée choices.



A La Carte Dinners

SIGNATURE SOUPS

Local BC Salmon · Roasted Fennel Chowder · Crispy Leeks (GF)	\$14
Classic Ukrainian Borscht · Chorizo · Dill Sour Cream (GF)	\$14
Cream of Porcini · Sautéed Wild Mushroom Garnish (GF) (V)	\$14
Hearty Prime Rib · Barley · Sautéed Vegetables	\$14
Grilled Chicken · Coconut · Lemongrass · Toasted Coriander (GF)	\$14
Roasted Tomato · Fresh Basil · Local Brie (GF) (V)	\$14
Carrot & Ginger · Cilantro Yogurt (GF) (V)	\$14
New Orleans Creole Chicken · Chorizo & Prawn Gumbo (GF)	\$14
Potato, Bacon & Leek Soup · Pancetta Crisp (GF)	\$14
Slow Roasted Ham · Lentil · Black Pepper Crème Fraîche (GF)	\$14
Atlantic Lobster Bisque · Cognac · Fresh Chives (GF)	\$16

COLD APPETIZERS

BC CHEESES	\$20
Single Cream Comox Brie · Courtenay BC Aged White Cheddar	
Armstrong BC Blue Cheese · House-made Fig Crisps · Olives · Roasted Nuts	

ALBERTA AAA BEEF CARPACCIO	\$20
Crispy Capers · Truffle Aioli · Fresh Shaved Parmesan	
Rocket Greens · Crostini	

ANTIPASTO	\$21
Prosciutto · Salami · Capicola · Grilled Bell Peppers · Artichoke Hearts	
Marinated Sundried Tomato · Mixed Olives · Eggplant · Chunk Parmesan	

SEAFOOD ANTIPASTO	\$22
Togarashi Crusted Ahi Tuna · Prawns · Alaskan Weathervane Scallop	
Smoked BC Sockeye Salmon · Local Mussels · Clams · Lemon Dill Aioli	
Sundried Tomato Oil · Sweet Onion Drizzle	

HOT APPETIZERS

CARAMELIZED ONION & SALT SPRING ISLAND GOAT CHEESE TART (V)	\$17
Arugula · Balsamic Reduction	

PENNE WITH LIGHT BASIL PESTO (V)	\$17
Lemon · Peas · Julienne Sundried Tomato · Kalamata Olives	
Toasted Pine Nuts · Parmesan	

WEST COAST RISOTTO (GF)	\$22
Grilled Prawn · Qualicum Bay Scallops · Local Dungeness Crab	
Lemon Herb Risotto	

LOCAL BC CRAB CAKES	\$22
Dungeness Crab · Bell Pepper · Chive · Warm Mango Vinaigrette	
Seasoned Pea Sprouts	

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A La Carte Dinners

SALADS

Mixed Organic Greens · Dressing (GF) (V)	\$14
Grilled Vegetables · Peppery Greens (GF) (V)	\$15
Okanagan Goat Cheese Crouton · Fraser Valley Greens Raspberry Vinaigrette (V)	\$16
Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon	\$16
Caprese Salad · Vine Ripened Colored Tomatoes · Buffalo Mozzarella Fresh Basil Leaves · Extra Virgin Olive Oil · Balsamic Reduction (GF) (V)	\$16
Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta Okanagan Sun-Dried Bing Cherries · Dijon Citrus Dressing (GF) (V)	\$17
Butter Lettuce · Roasted Apples · Candied Walnuts · Danish Blue Cheese Sweet Onion Vinaigrette (GF) (V)	\$17
Organic Quinoa Salad · White & Red Quinoa · Organic Baby Greens Roasted Okanagan Apples · Pumpkin Seeds · Goat Feta · Lemon Vinaigrette (GF) (V)	\$20
West Coast Seafood Salad · Poached Prawns · Scallops · Local Dungeness Crab Baby Lettuce · Dill Yogurt Swirl · Mango Vinaigrette Drizzle (GF)	\$23

ENTRÉE (GF)

Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey Thyme Sauce · Roasted Yukon Gold Potatoes · Seasonal Vegetables	\$48
Wild BC Salmon · Citrus White Wine Cream · Basmati Rice Pilaf Market Vegetables	\$49
Pan Seared Arctic Char · Fennel Confit · Citrus Beurre Blanc Herb Risotto Cake · Seasonal Vegetables	\$56
Roasted Haida Gwaii Halibut Filet · Saffron Tomato Fondue Butternut Squash Risotto Cake · Seasonal Vegetables	\$56
Pan Seared Local Ling Cod · Citrus Marinade · Braised Organic Quinoa Grilled Asparagus · Orange Butter Reduction	\$56
Herb Dijon Crusted Free Run Chicken Breast & Pan Seared Arctic Char Roasted Fingerling Potatoes · Seasonal Vegetables · Vine Tomato Butter Sauce	\$64
Grilled Alberta 6oz. AAA Filet Mignon · Cabernet Demi-Glace Herb & Emmental Potato Gratin · Seasonal Vegetables	\$70
Grilled Alberta 6oz. Filet · Sautéed Jumbo Prawns · Weathervane Scallop Dauphinoise Potato · Seasonal Vegetables · Cabernet Demi-Glace	\$76

PALATE CLEANSERS (GF) (V)

Orange Sorbet · Tanqueray Splash · Local Fresh Berries	\$12
Lemon Sorbet · Smirnoff Ice · Edible Flowers	\$12
Fresh Rooftop Mint Lime Mojito Granita	\$12
Pineapple & Coconut Malibu Rum Granita	\$12

(GF) GLUTEN FREE | (V) VEGETARIAN | (V) VEGAN

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A La Carte Dinners

VEGETARIAN OPTIONS

Grilled Vegetable Kabob · Red Lentil and Coconut Curry Basmati Rice Pilaf (GF) (V)	\$48
Grilled King Oyster Mushroom · Butternut Squash Risotto Market Fresh Vegetables · Spiced Arrabbiata Sauce (GF) (V)	\$46
Chickpea and Lentil Falafel Cake · Smoked Red Pepper Puree Market Fresh Vegetables · Yam Edamame Succotash (GF) (V)	\$46
Spinach, Artichoke & Ricotta Cannelloni · Rich Tomato Sauce Mozza Cheese (V)	\$48
Wild Mushroom Ravioli · Truffle Cream · Fresh Herbs · Parmesan (V)	\$48

DESSERTS

Tiramisu · Chocolate Sauce · Strawberry Coulis	\$16
White Chocolate Cheesecake · Strawberry Coulis	\$16
Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis	\$16
Chocolate Cheesecake · Raspberry Coulis	\$16
Chocolate Decadence · Raspberry Sauce	\$16
White Chocolate Mousse Cake · Raspberry Coulis	\$16
Belgian Chocolate Pâté · Blackberry Port Reduction Okanagan Bing Cherries · Toasted Almond Crumb	\$17
Chocolate Almond Tart · Raspberry Coulis (GF)	\$19
Berry Cheesecake · Raspberry Coulis (GF)	\$19
Chocolate Peanut Butter Cheesecake (GF)	\$19

Make it a Dessert Buffet

*Change any plated dessert to an amazing dessert buffet.
Add \$15 per person to your dessert choice.*

DELUXE DESSERT

(Selection and quantity may vary based on the number of people)

Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies

Petit Fours: Mini Cupcakes · Stuffed Beignets · European Cake Bites
Brownie Bombs

Belgian Chocolate Sauce and Berry Coulis

(GF) GLUTEN FREE | (V) VEGETARIAN | (V) VEGAN

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Late Night Snacks

Minimum 20 persons

BUILD YOUR OWN SLIDERS (2 PIECES EACH) \$18

Mini Handmade AAA Alberta Beef Burgers · Brioche Bun
Lettuce · Tomato · Onion · Cheddar Cheese · Mayonnaise
Mustard · Ketchup

GRILLED CHEESE \$18

Fresh Artisan Sourdough Bread · Pan Fried · Local BC Cheddar Cheese
French Fries · Ketchup · Roasted Garlic Chipotle Aioli

POUTINE \$18

Crispy Fries · Cheese Curds · Housemade Turkey Gravy

PIZZAS 10" (GF ON REQUEST +\$2) \$20 each

Choice of:

Margherita: Mozzarella · Fresh Basil · Tri Color Tomato Sauce
Hawaiian: Ham · Fresh Pineapple · Mozzarella · Tri Color Tomato Sauce
Pepperoni · Mozzarella · Wild Mushrooms · Tri Color Tomato Sauce
Local Baby Spinach · Goat Feta · Peppers · Tri Color Tomato Sauce

BUILD YOUR OWN NACHOS \$22

House Made Corn Tortilla Chips · Pulled Pork · Taco Beef
Cheddar Cheese Sauce
Kalamata Olives · Diced Tomatoes · Pickled Jalapeños
House Made Pico de Gallo
Guacamole · Sour Cream

MEAT & CHEESES \$22

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

 GLUTEN FREE |  VEGETARIAN |  VEGAN

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

ALL PRICES ARE PER PERSON UNLESS OTHERWISE STATED

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES

The Bar



The Bar

*A complimentary bartender is provided for both cash and host bars.
If consumption is below \$1,000 net revenue per bar, the following labour charges will apply:*

PREMIUM BRANDS, LIQUEURS (10z) *HOSTED \$10.5 | CASH \$12*
Stoli Vodka · Bombay Gin · Bacardi White & Dark Rum
Dewar's Scotch · Canadian Club

DELUXE BRANDS, LIQUEURS (10z) *HOSTED \$12.5 | CASH \$14.5*
Ketel One Vodka · Tanqueray Gin · Jose Cuervo Tequila
Crown Royal Rye Whiskey · Jack Daniels Bourbon
Glenlivet 12 yrs Scotch

SPECIALTY COCKTAIL · MARTINI *HOSTED \$13.5 | CASH \$15.5*
1oz

SCOTCH & COGNAC *HOSTED \$13.5 | CASH \$15.5*
Glenfiddich Single Malt 12 Years Old Scotch Whisky
Courvoisier VS Cognac · Casamigos Reposado · Don Julio Blanco

LOCAL HOUSE WINES (5oz) *HOSTED \$10 | CASH \$11.5*
British Columbia VQA Red & White

DELUXE WINES, VQA (5oz) *HOSTED \$15 | CASH \$17*
Deluxe Selection of Red & White

BOTTLED & LOCAL CRAFT BEER *HOSTED \$9 | CASH \$10.5*
Red Truck Lager · Coors Light · Phillips Blue Buck
Amber Ale

IMPORTED BOTTLED BEER *HOSTED \$10 | CASH \$11.5*
Stella · Corona

NON-ALCOHOLIC *HOSTED \$5.5 | CASH \$6*
Juice · Soft Drinks · Mineral Water

NON-ALCOHOLIC BEER *HOSTED \$6.5 | CASH \$7*

Punch Station

Pricing is per gallon.

Each gallon serves approximately 25 people.

Non-Alcoholic Fruit Punch	\$110
Sangria Punch	\$150
Champagne Punch	\$150

\$40 per hour per bartender for a minimum of 4 hours.

\$60 per hour on statutory holidays for a minimum of 4 hours.

Cashier labour charge with bars will be the same as above bartender charges. Cash bars accept all major credit cards and debit cards OR The cash bar accepts all major credit cards and debit cards.

Un-Corked

SPARKLING

Il Mionetto · Prosecco Brut · IT	\$76
Villa Sparina · Brut · IT	\$82
CHAMPAGNE	
Moët & Chandon · Impérial Brut · FR	\$175
Dom Pérignon · Champagne · FR	\$510

ROSÉ

Saintly · Rosé · BC VQA	\$75
Jolie Pitt & Perrin Miraval · Rosé · FR	\$87
Chateau Favori · Rosé · FR	\$92

BC WHITE

Sandhill · Pinot Gris · BC VQA	\$63
Mission Hill "Estate" · Chardonnay · BC VQA	\$73
Wild Goose · Gewurztraminer · BC VQA	\$74
Burrowing Owl · Chardonnay · BC VQA	\$85

INTERNATIONAL WHITE

Whitehaven · Sauvignon Blanc · NZ	\$73
Santa Margherita · Pinot Grigio · IT	\$75
Gustave Lorentz · Riesling Reserve · FR	\$80
Pouilly-Fuissé · Chartron et Trébuchet · FR	\$124
Alois Lageder · Pinot Grigio · IT	\$136

BC RED

See Ya Later Ranch · Pinot Noir · BC VQA	\$68
Tinhorn Creek · Cabernet Franc · BC VQA	\$76
Sandhill · Syrah · BC VQA	\$79
Burrowing Owl · Cabernet Sauvignon · BC VQA	\$92

INTERNATIONAL RED

La Linda " Old Vines" · Malbec · AR	\$75
Cantina Lavis · Cabernet Sauvignon · IT	\$79
Bouchard Pere & Fils · Burgundy · FR	\$80
Pepperjack Barossa · Cabernet Sauvignon · AU	\$84
Clarendelle · Bordeaux Blend · FR	\$85
Whitehaven · Pinot Noir · NZ	\$89
Damilano · Lecinquevigne Barolo · IT	\$173

Terms & Conditions

MENU SELECTIONS & GUARANTEES

Final food and beverage selections are required 30 days prior to your event. Final guest counts are required five (5) days prior to the event. Please advise your Catering Manager of any dietary restrictions or food allergies when confirming your menu.

PRICING

Menu pricing, vendor pricing and room rental are subject to change. Food and beverage pricing is guaranteed for six (6) months from the date of a signed contract. Pricing for events booked more than six months in advance may be subject to an increase.

FOOD & BEVERAGE

All food and beverage served at the Hotel must be provided by the Pinnacle Hotel at the Pier, with the exception of wedding cakes. A cake-cutting and service fee of \$2.50 per person applies.

In accordance with B.C. liquor regulations, all alcoholic beverages served in licensed areas must be supplied by the Hotel. Liquor service concludes at 12:00 AM.

MINIMUMS & LABOUR CHARGES

Additional labour charges may apply to breakfast, lunch and dinner events with fewer than 20 guests and menus priced under \$60 per person.

A bartender is complimentary for host and cash bars generating a minimum of \$1,000 in net revenue per bar. Additional bartender labour charges apply when the minimum is not met.

Additional labour charges may apply to events held on Canadian statutory holidays.

SERVICE CHARGES & TAXES

All food and beverage service is subject to a 20% service charge. All Audio Visual technology services and equipment are subject to a 20% service charge.

Government taxes are applicable as follows:

Food	5% GST
Non-Alcoholic Beverages	5% GST + 7% PST (sodas only)
Alcoholic Beverages	5% GST + 10% PST
Miscellaneous	5% GST
Audio Visual Equipment	5% GST + 7% PST
Service Charges	5% GST

ADDITIONAL FEES

SOCAN and Re:Sound Fees may apply to events featuring live or recorded music. Additional charges may also apply for specialized Audio Visual requirements, coat check, parking and other event services.

All pricing and policies are subject to change. Your Catering Manager will provide complete terms, conditions and contractual policies when confirming your event.

PINNACLE HOTEL

AT THE PIER

Thank You!

*We look forward to working together to
create a memorable celebration.*

SALES@PINNACLEATTHEPIER.COM | + 1 604 986 7437

138 VICTORY SHIP WAY • NORTH VANCOUVER • BC

PINNACLEPIERHOTEL.COM