



**2016 PLATE SERVED FESTIVE LUNCH OR DINNER MENUS**  
(minimum 3 courses, including entrée and coffee/tea are required)

Complete the Following Steps to Customize your Service Menu:

- 1) Select one item from each course you wish served ie: soup, salad, appetizer, entrée, dessert
- 2) Add up the total price of the items selected and add in \$3/person for Coffee/Tea
- 3) Add 17% Gratuity (service charge) to the total of the items selected
- 4) Add GST to the total, including Gratuity (service charge)

Please note:

If you wish to offer your guests a choice of entrée please contact our Event Coordinator for details.  
Place cards and/or Entrée ID cards must be prepared for each guest

**As a Holiday Special UGC is waiving \$3/person additional charge for choice of entrée**

Please advise us of specific allergy and vegetarian requirements etc at least one week prior to your event

All plate served meals come with a Basket of Freshly Baked Rolls and Butter for each table

**SALADS**

Butter Lettuce, Torn Romaine, Cherry Tomatoes, Avocado and Pancetta Bacon with Roasted Garlic Dressing - \$8.50

Winter Greens, Canadian Blue Cheese, Cucumbers, Plum Tomatoes, Mango and Roasted Pumpkin Seeds  
Tossed in a Walnut Vinaigrette - \$8.50

Field Greens, Hearts of Palm, Pickled Beets and Roma Tomatoes with Champagne Dressing - \$8.50

**SOUPS**

Roasted Parsnip and Yukon Gold Potato Bisque with Yellow and Red Pepper Coulis - \$9

Tomato-Ginger Soup with a Triple Tomato Confit and a Cajun Roasted Prawn - \$9

Creamy Lentil and Carrot Soup with Crispy Pancetta Bacon and Garlic Chives - \$9

**COLD APPETIZERS**

Pan Fried Crab Cake with a Cajun Jumbo Prawn, Lemon Dressing and Fresh Avocado Slices - \$10

Steelhead Salmon Carpaccio, Lemon Aioli and Winter Greens Rolled in Caper Olive Oil - \$10

Poached BC Pear, Prosciutto and Gorgonzola Cheese with a Sweet and Sour Fig Jam - \$10

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Prices are Subject to 17% Gratuity (service charge) and GST



### **2016 PLATE SERVED FESTIVE LUNCH OR DINNER ENTRÉES**

All Entrées Served with Chef's Choice of Fresh Winter Vegetables and Potatoes

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Tarragon Marinated Pork Tenderloin, Apple Pecan Stuffing and Spiced Cranberry Demi - \$31

Medallions of AAA Beef Tenderloin with Sautéed Artichokes and Spinach  
served with a Browned Butter Sauce and Toasted Hazelnuts - \$38

Grilled 5oz AAA Beef Tenderloin Topped with Stilton Cheese and Prawn Cooked in a Scallion Butter Sauce - \$39

Crab Crusted Alaskan Halibut with Buttered Baby Spinach and Vegetable Ratatouille - \$30

Duo of Wild Sockeye Salmon and Arctic Char Accompanied by a Corn-Black Bean Salsa  
Drizzled with a Roma Tomato Basil Olive Oil - \$29

Grilled Local Chicken Breast with a Yukon Gold Mashed Potato Cake and Shiitake Mushroom Demi - \$28

Roasted Turkey (Breast and Dark Meat), Cranberry Sage Stuffing and Gravy with Cranberry Sauce on the Side- \$28

Wild Mushroom Risotto with Roasted Baby Vegetables and a Side of Roma Tomato Salsa on French Bread - \$26

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### **DESSERTS**

Dessert (Buffet Style) with Assorted Cakes, Mini Cupcakes and Fruit Flan (1.5 pieces/person) - \$9

House Made Crème Caramel, Whipping Cream and Fresh Raspberries Topped with a Shortbread Biscuit - \$8

Double Chocolate Pâté with Mango Crème Anglaise and Cointreau Perfumed Strawberries - \$8

Chef's Apple-Pecan Bread Pudding with Warm Apple Cider Custard - \$8

House Made Sun Burnt Lemon Pie Wedge, Whipped Cream and Triple Fruit Coulis - \$8

Coffee – Orange Pekoe Tea - \$3

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### **\*\*\* SPECIAL PRIX FIXE PLATE SERVED TURKEY DINNER \*\*\***

***\$45 per person***

***(no substitutions for this menu other than special dietary requirements)***

**Basket of Freshly Baked Rolls and Butter for each table**

~  
**Mixed Greens Rolled in a Goat Cheese Dressing with Mango, Trio Roasted Nuts  
and a Pecan-Walnut Dressing**

~  
**Roasted Turkey (Breast and Dark Meat), Cranberry Sage Stuffing and Gravy  
with Cranberry Sauce on the Side**

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**Open Faced Local Apple and Puff Pastry Tart with Creamy Vanilla Ice Cream  
Coffee – Orange Pekoe Tea**

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### **2016 RECEPTION ADDITIONS**

'Great Add On Items for any Buffet Meal'

Carved Rack of Lamb with choice of Orange Cranberry Chutney, Dijon Pear Chutney  
or Apple Mint Chutney - \$9 per person

Roasted AAA Beef Tenderloin Rolled in Garlic and Peppercorns Served with Au Jus (Gluten Free) - \$9 per person

AAA Beef Tenderloin and Wild Mushrooms Wrapped in Pastry Served with Truffle Demi Glaze  
Carved by Chef - \$10 per person

**(\$100 Chef's Charge to have a 2<sup>nd</sup> Carver on any Buffet)**

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### **SIGNATURE HOUSE MADE CANAPÉS**

'A Fabulous Pre-Lunch or Dinner Addition to any Event'  
Passed from Trays to your Guests as an Appetizer

\$36 per dozen / (minimum order 2 dozen per selection)

or

\$5.75 per person (2 pieces per person/select 2 styles)

### **HOT CANAPÉS**

Wild Mushrooms with Thyme Wrapped in Puff Pastry  
Mini Cajun Spiced Lamb Slider with a Roma Tomato Relish  
Gruyere Flavoured Fish Cake Topped with Fresh Watermelon and Chives  
Apple and Blue Cheese Phyllo Pastry Turnovers

### **COLD CANAPÉS**

Fresh Kiwi and Organic Diced Tomato with Crispy Prosciutto Sticks on a Crostini  
Fig Compote with Pancetta and Honey Flavoured Sour Cream on a Crostini  
Sundried Tomato Tapenade with Goat Cheese and English Cucumber on a Rice Cracker (Gluten Free)  
Seared Ahi Tuna Marinated in a Soya Barbeque Sauce; Topped with an Avocado and Pineapple Compote

\*\*Gluten Free Rice Crackers may be substituted on request for Crostini

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### **GLUTEN FREE & VEGETARIAN ENTRÉE OPTIONS (substitute on any buffet @ no charge)**

**(Add vegetarian entrée to any buffet for \$6/person)**

**(Add gluten free non vegetarian entrée to any buffet for \$8/person)**

- Corn, Tomato, Cauliflower and Kale Baked with Three Cheese Cream (Vegetarian & Gluten Free)
- Wild Mushroom Ravioli with Roma Tomato-Basil Compote and Shredded Leeks (Vegetarian)
- Grilled Wild Salmon with Grilled Pineapple, Corn Relish and Dill Butter Sauce (Gluten Free)
- Vegetable Moussaka with Eggplant, Potato, Peppers, Tomato Cream Sauce and Ricotta Cheese (Gluten Free)
- Wild Mushroom, Cauliflower and Potato Wellington with Spiced Tomato Sauce (Vegetarian)

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### **GLUTEN FREE SWEET OPTIONS (great addition to any buffet)**

Brownies \$32 per dozen

Cookies \$33 per dozen

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**2016 POINSETTIA LUNCHEON BUFFET**  
**\$44 per person / minimum 40 people**

Basket of Freshly Baked Rolls and Butter on the Buffet

Chilled Items

Basket of Seasonal Fresh Vegetables with Herb Dip (Gluten Free)

Platter of House Cured Wild Sockeye Salmon, Capers and Red Onion (Gluten Free)

Choice of Three of the Following Salads:

- Butter Lettuce, Arugula and English Cucumber with Feta Cheese, Organic Peppers and Creamy Cranberry Dressing
  - Kale Caesar Salad Topped with House Made Carrot Chips
- Mixed Greens with Baby Beets, Cambazola Cheese, Pear Wedges, Pecans & Watermelon Vinaigrette (Gluten Free)
  - Trio of Bean Salad, Cherry Tomatoes and Red Onion with Dijon Mustard Vinaigrette (Gluten Free)
  - Potato, Bacon and Chicken Salad with Watercress Rolled in a Chive Mayo (Gluten Free)
- Quinoa with Romaine, Goat Cheese, Roasted Walnuts and Mango Tossed in a Balsamic Oil Dressing (Gluten Free)

Hot Items

Seasonal Winter Vegetables (Gluten Free)

Creamy Mashed Potatoes (Gluten Free)

Roasted Breast of Turkey Carved by our Chef (Gluten Free)

Dark Turkey Meat with Cranberry-Sage Stuffing

Gravy and Cranberry Sauce on the Side

Choice of two of the following Entrées:

- Roasted Pork Tenderloin with Dried Fig and Apple Sauce (Gluten Free)
- Braised Lamb Shanks in a Port and Dried Fig Glaze, Topped with Mandarin Orange Zest and Italian Parsley (Gluten Free)
  - Trio of Salmon, Prawn and Scallop with Lobster Sauce and Wilted Spinach
  - Vegetable Ravioli with Spanish Saffron Cream and Cherry Tomato Confit
- Grilled Flank Steak Brushed with Soya Flavoured BBQ Sauce and House Dried Roma Tomatoes

Desserts

Christmas Cookies or Fresh Seasonal Fruit Platter (Gluten Free) (select either cookies or fruit)  
(add \$2/person if you wish to keep both cookies & fruit)

Premium Selection of Assorted Cakes, Mini Cupcakes and Fruit Flan or Sticky Toffee Pudding with Vanilla Custard  
(select either cakes/flan or pudding)

(add \$3/person if you wish to keep both cakes/flan and pudding)

Coffee or Orange Pekoe Tea

**\*\*Please Note: For Gluten Free or alternate Vegetarian Entrées see 2016 Reception Additions\*\***  
**Add on: Gluten Free Sweets: Brownies \$32 per dozen or Cookies \$33 per dozen**

Prices are Subject to 17% Gratuity (service charge) and GST



**2016 SNOWFLAKE LUNCHEON BUFFET**  
**\$39 per person / minimum 40 people**

Basket of Freshly Baked Rolls and Butter on the Buffet

Chilled Items

Basket of Seasonal Fresh Vegetables with Herb Dip (Gluten Free)

Array of Seafood Salad with Baby Shrimp, Wild Sockeye Salmon, Red Snapper and Prawns in a Dill Mayo (Gluten Free)

Choice of Two of the Following Salads:

- Butter Lettuce, Arugula and English Cucumber with Feta Cheese, Organic Peppers and Creamy Cranberry Dressing
  - Kale Caesar Salad Topped with House Made Carrot Chips
- Mixed Greens with Baby Beets, Cambazola Cheese, Pear Wedges, Pecans & Watermelon Vinaigrette (Gluten Free)
  - Trio of Bean Salad, Cherry Tomatoes and Red Onion with Dijon Mustard Vinaigrette (Gluten Free)
  - Potato, Bacon and Chicken Salad with Watercress Rolled in a Chive Mayo (Gluten Free)
- Quinoa with Romaine, Goat Cheese, Roasted Walnuts and Mango Tossed in a Balsamic Oil Dressing (Gluten Free)

Hot Items

Seasonal Winter Vegetables (Gluten Free)

Creamy Mashed Potatoes (Gluten Free)

Roasted Breast of Turkey Carved by our Chef (Gluten Free)

Dark Turkey Meat with Cranberry-Sage Stuffing

Gravy and Cranberry Sauce on the Side

Choice of two of the following Entrées:

- Oven Baked Wild Sockeye Salmon with Yukon Gold Potato Sauce
  - Topped with White Onion Compot and House Dried Tomatoes (Gluten Free)
- Seafood Cakes with Coconut Curry Sauce, Grilled Pineapple and Corn Relish
- Braised Short Ribs Coated with Canadian Whiskey Barbecue Sauce (Gluten Free)
- Cheese Filled Ravioli Rolled with Ground Winter Vegetables, Olive Oil and a Hint of Red Wine Vinegar

Desserts

Christmas Cookies or Fresh Seasonal Fruit Platter (Gluten Free) (select either cookies or fruit)  
(add \$2/person if you wish to keep both cookies & fruit)

Premium Selection of Assorted Cakes, Mini Cupcakes and Fruit Flan or Sticky Toffee Pudding with Vanilla Custard  
(select either cakes/flan or pudding)  
(add \$3/person if you wish to keep both cakes/flan and pudding)

Coffee or Orange Pekoe Tea

**\*\*Please Note: For Gluten Free or alternate Vegetarian Entrées see 2016 Reception Additions\*\***  
**Add on: Gluten Free Sweets: Brownies \$32 per dozen or Cookies \$33 per dozen**

**PRE LUNCH ADD ON: GREAT FOR A SNACK BEFORE LUNCH**

Canapé Appetizers passed from trays to guests pre-lunch (2 pieces per person) / \$5.75 per person  
(see 2016 Reception Additions for Canapé Selections)

Prices are Subject to 17% Gratuity (service charge) and GST



## **2016 CHEF'S SIGNATURE WINTERTIME DINNER BUFFET**

**\$75 per person / minimum 40 people**

**\$79 per person / minimum 40 people (includes 1 glass Prosecco per person pre-dinner)**

Chef's Choice Pre-Dinner House Made Cold & Hot Canapés served to your guests (2 pieces per person)

Basket of Fresh Baked Rolls and Butter on the Buffet

### Chilled Items

Grilled Trio of Organic Peppers on a Platter with Fresh Basil, Garlic & Olive Oil Sprinkled with Goat Cheese (Gluten Free)

#### Choice of Four of the Following Salads:

- Butter Lettuce, Arugula and English Cucumber with Feta Cheese, Organic Peppers and Creamy Cranberry Dressing
  - Kale Caesar Salad Topped with House Made Carrot Chips
- Mixed Greens with Baby Beets, Cambazola Cheese, Pear Wedges, Pecans & Watermelon Vinaigrette (Gluten Free)
  - Trio of Bean Salad, Cherry Tomatoes and Red Onion with Dijon Mustard Vinaigrette (Gluten Free)
  - Potato, Bacon and Chicken Salad with Watercress Rolled in a Chive Mayo (Gluten Free)
- Quinoa with Romaine, Goat Cheese, Roasted Walnuts and Mango Tossed in a Balsamic Oil Dressing (Gluten Free)

### Seafood Items

Chef's Display of Chilled Sustainable Seafood: Prawns, Scallops, Baby Shrimp, Wild Sockeye Salmon and Halibut

### Hot Items & Entrées:

House Made Scalloped Potatoes, Creamy Mashed Potatoes or Rosemary Roasted Fresh Baby Potatoes (Gluten Free)  
(select one style of potato please)  
Seasonal Winter Vegetables (Gluten Free)

Roasted Breast of Turkey Carved by our Chef (Gluten Free)

Dark Turkey Meat with Cranberry-Sage Stuffing

Gravy and Cranberry Sauce on the Side

- Mini Blue Cheese Beef Wellington served with Morel Red Wine Sauce
- Oven Roasted Sablefish Topped with Half a Mini Lobster Tails and Honey Flavoured Veloute
  - Wild Sockeye Salmon with Lemon Dill Cream Sauce and an Array of Shellfish
- Garlic Rosemary Marinated Rack of Lamb Sitting on a Mini Scoop of Yukon Potatoes with Truffled Merlot Sauce

### Desserts

Cheese Board with Crackers (Gluten Free Rice Crackers available on request)

Fresh Seasonal Fruit Platter (Gluten Free)

French Pastries

Premium Selection of Assorted Cakes, Mini Cupcakes and Fruit Flan or Sticky Toffee Pudding with Vanilla Custard  
(select either cakes/flan or pudding)

(add \$3/person if you wish to keep both cakes/flan and pudding)

Coffee - Tea

**\*\*Please Note: For Gluten Free or alternate Vegetarian Entrées see 2016 Reception Additions\*\***  
**Add on: Gluten Free Sweets: Brownies \$32 per dozen or Cookies \$33 per dozen**

Prices are Subject to 17% Gratuity (service charge) and GST



**2016 EVERGREEN DINNER BUFFET**  
**\$60 per person / minimum 40 people**  
**(\$65 per person if beef tenderloin selected as one of the entrée options)**

Basket of Freshly Baked Rolls and Butter on the Buffet

Chilled Items

Trio of Salmon: House Made Gravlox, BBQ Salmon Tips and Salmon Tartar (Gluten Free)  
Garlic Roasted Peel and Eat Prawns (Gluten Free)

Choice of Four of the Following Salads:

- Butter Lettuce, Arugula and English Cucumber with Feta Cheese, Organic Peppers and Creamy Cranberry Dressing
  - Kale Caesar Salad Topped with House Made Carrot Chips
- Mixed Greens with Baby Beets, Cambazola Cheese, Pear Wedges, Pecans & Watermelon Vinaigrette (Gluten Free)
  - Trio of Bean Salad, Cherry Tomatoes and Red Onion with Dijon Mustard Vinaigrette (Gluten Free)
  - Potato, Bacon and Chicken Salad with Watercress Rolled in a Chive Mayo (Gluten Free)
- Quinoa with Romaine, Goat Cheese, Roasted Walnuts and Mango Tossed in a Balsamic Oil Dressing (Gluten Free)

Hot Items

Seasonal Winter Vegetables (Gluten Free)  
Roasted Baby Potatoes or Creamy Mashed Potatoes (Select One) (Gluten Free)

Roasted Breast of Turkey Carved by our Chef (Gluten Free)  
Dark Turkey Meat with Cranberry-Sage Stuffing  
Gravy and Cranberry Sauce on the Side

Choice of Three of the Following Entrées:

- Roasted Duck Breast with an Orange and Red Wine Sauce Topped with Spinach, Cherries and Toasted Pine Nuts
  - Roasted Lamb Rack Chop with Dijon Crème Fraîche and Orange-Apple Chutney (Gluten Free)
  - Penne Pasta Oven Fired with Cauliflower, Button Mushrooms, Red Peppers and Three Cheese Sauce
    - Roasted Chicken Breast Filled with Goat Cheese, Spinach and Cranberries;  
Finished with a Roasted Tomato Broth (Gluten Free)
  - Baked Mahi-Mahi in Lobster Cognac Cream Sauce Garnished with Pineapple-Mango Relish
  - Mini Beef Tenderloins with Merlot Jus, Wild Mushroom Duxelles and Dried House Tomatoes

Desserts

Cheese Board with Crackers (Gluten Free Rice Crackers available on request)  
Fresh Seasonal Fruit Platter (Gluten Free)  
French Pastries  
Premium Selection of Assorted Cakes, Mini Cupcakes and Fruit Flan or Sticky Toffee Pudding with Vanilla Custard  
(select either cakes/flan or pudding)  
(add \$3/person if you wish to keep both cakes/flan and pudding)  
Coffee or Orange Pekoe Tea

**\*\*Please Note: For Gluten Free or alternate Vegetarian Entrées see 2016 Reception Additions\*\***  
**Add on: Gluten Free Sweets: Brownies \$32 per dozen or Cookies \$33 per dozen**

Prices are Subject to 17% Gratuity (service charge) and GST



**2016 SLEIGH BELL DINNER BUFFET**  
**\$52 per person / minimum 40 people**

Basket of Freshly Baked Rolls and Butter on the Buffet

Chilled Items

Platter of House Cured Wild Salmon, Capers and Red Onion (Gluten Free)

Bowl of Peel and Eat Prawns (Gluten Free)

Choice of Two of the Following Salads:

- Butter Lettuce, Arugula and English Cucumber with Feta Cheese, Organic Peppers and Creamy Cranberry Dressing
  - Kale Caesar Salad Topped with House Made Carrot Chips
- Mixed Greens with Baby Beets, Cambazola Cheese, Pear Wedges, Pecans & Watermelon Vinaigrette (Gluten Free)
  - Trio of Bean Salad, Cherry Tomatoes and Red Onion with Dijon Mustard Vinaigrette (Gluten Free)
  - Potato, Bacon and Chicken Salad with Watercress Rolled in a Chive Mayo (Gluten Free)
- Quinoa with Romaine, Goat Cheese, Roasted Walnuts and Mango Tossed in a Balsamic Oil Dressing (Gluten Free)

Hot Items

Seasonal Winter Vegetables (Gluten Free)

Creamy Mashed Potatoes (Gluten Free)

Roasted Breast of Turkey Carved by our Chef (Gluten Free)

Dark Turkey Meat with Cranberry-Sage Stuffing

Gravy and Cranberry Sauce on the Side

Choice of Two of the Following Entrées:

- Baked Wild Salmon with Pineapple Corn Relish and Simple Dill Cream Sauce
- Grilled Flat Iron Steak with Tomato Garlic Mushroom Compote and Beef Jus (Gluten Free)
  - Pork Tenderloin with Apple Cider Demi Topped with an Apple-Fig Tart
  - Trio of Salmon, Prawn and Scallop with Lobster Sauce and Wilted Spinach
- Seared Albacore Tuna with Pesto Cream and Mango-Watermelon Relish (Gluten Free)
- Wild Mushroom-Spinach Lasagna Baked with Marinara Sauce, Ricotta and Parmesan Cheese
- Cheese Filled Ravioli Rolled with Ground Winter Vegetables, Olive Oil and a Hint of Red Wine Vinegar

Desserts

Cheese Board with Crackers (Gluten Free Rice Crackers available on request)

Fresh Seasonal Fruit Platter (Gluten Free)

Premium Selection of Assorted Cakes, Mini Cupcakes and Fruit Flan or Sticky Toffee Pudding with Vanilla Custard  
(select either cakes/flan or pudding)

(add \$3/person if you wish to keep both cakes/flan and pudding)

Coffee or Orange Pekoe Tea

**\*\*Please Note: For Gluten Free or alternate Vegetarian Entrées see 2016 Reception Additions\*\***  
**Add on: Gluten Free Sweets: Brownies \$32 per dozen or Cookies \$33 per dozen**

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## **2016 HOLIDAY COCKTAILS, MOCKTAILS & FESTIVE SELF SERVE BEVERAGES**

Please consider some of the following beverages as great additions to your Festive Event for either a No Host (CASH) or Host Bar

Our Hot Self-Serve beverages are great items that are not only tasty but add a nice aroma to any room and event

### **COCKTAILS:** (Contains Alcohol)

#### Santa's Tipple Martini - \$10.00

2oz SKYY Vodka  
1oz Triple Sec  
Squeeze of Fresh Lime  
Cranberry Juice  
(strained into a martini glass/garnished with a candy cane & orange wheel)

#### Santa's Eggnog - \$8.91

1oz Spice Rum  
1oz Courvoisier  
Eggnog  
(garnished with nutmeg)

#### Elf's Tipple Martini - \$10.00

2oz SKYY Vodka  
1oz Melon Liqueur  
Pineapple Juice  
Squeeze of Lime  
(served in a martini glass garnished with lime)

#### Elf's Eggnog - \$8.91

2oz Irish Whiskey  
Eggnog  
(garnished with nutmeg)

### **MOCKTAILS :** (No Alcohol)

#### Mrs. Claus - \$3.81

7-Up  
Grenadine  
Orange Juice  
(garnished with an orange slice)

#### Virgin Mary - \$3.81

Clamato Juice  
Worcestershire Sauce  
Tabasco Sauce, Salt & Pepper  
(garnished with a wedge of lime)

#### Reindeer Fizz - \$3.81

Orange Juice  
Cranberry Juice  
Club Soda  
(strained into a hi-ball glass)  
(garnished with an orange slice)

### **Festive Self-Serve Beverages (each serves approx 50 glasses/250 ounces)**

(\*\* Self Serve beverages that must be preordered, no refills the day of events)

Spiced Rum & Eggnog (Contains Alcohol) - \$120

Peppermint Eggnog (Contains Alcohol-Peppermint Schnapps & Spiced Rum) - \$120

\*\*Warm & Fuzzy Spiced Apple Cider (Contains Alcohol) - \$140

(contains apple juice or cider, brown sugar, lemon zest, allspice, cloves, cinnamon and, spiced rum)

\*\*Warm Sweet & Spicy Mulled Wine (Contains Alcohol) - \$150

(contains red & white wine, orange juice, brown sugar, cloves, ginger, cinnamon and orange zest)

\*\*Hot Spiced Apple Juice or Cider Scented with Cloves, Allspice, Cinnamon, Sugar & Lemon (No-Alcohol) - \$90

Cranberry Sparkle Punch – Cranberry Juice with Ginger ale (No Alcohol) - \$90

Prices are Subject to 17% Gratuity (service charge/host bars only) and GST / 10% PLT on Liquor Only



### **BC White & Rose Wines**

|   |    |
|---|----|
| Peller Estates Family Series Chardonnay         | 28 |
| Peller Estates Family Series Pinot Blanc        | 28 |
| Quails Gate Rose                                | 29 |
| Wayne Gretzky Okanagan Pinot Grigio             | 30 |
| Road 13 Honest John's White                     | 30 |
| Red Rooster Gewürztraminer                      | 34 |
| Sandhill Pinot Gris                             | 35 |
| Joie Rose                                       | 38 |
| Bench 1775 Sauvignon Blanc                      | 40 |
| Burrowing Owl Pinot Gris                        | 40 |
| Tantalus Riesling                               | 42 |
| Joie – A Noble Blend                            | 44 |
| Sandhill Small Lots Viognier                    | 49 |
| Culmina Family Estate Unicus (Grüner Veltliner) | 54 |

### **Import White Wines**

|   |    |
|---|----|
| Giorgio & Gianni Delle Venezie Pinot Grigio, Italy  | 28 |
| Nugan Estate Third Generation Chardonnay, Australia | 28 |
| Wente Morning Fog Chardonnay, California, USA       | 37 |
| Sokol Blosser Evolution White, Oregon               | 40 |
| Babich Marlborough Sauvignon Blanc, New Zealand     | 40 |
| Hess Select Monterey Chardonnay, California, USA    | 40 |
| Conundrum by Caymus, California, USA                | 52 |

### **Sparkling Wines**

|  |    |
|--|----|
| Martinelli's Sparkling Apple Juice (non-alcoholic)   | 14 |
| Codorniu Clasico Brut, Spain                         | 32 |
| Ogio Prosecco, Veneto, Italy                         | 32 |
| Anna de Codorniu Brut, Spain (by special order only) | 36 |

### **Champagne**

|                              |     |
|------------------------------|-----|
| Piper Heidsieck Brut, France | 110 |
| Veuve Clicquot Brut, France  | 120 |

### **No Alcohol Punch (each bowl serves approx 50 glasses)**

|   |    |
|---|----|
| Fruit Punch (cranberry, orange & pineapple juice with soda or ginger ale) | 90 |
| Lemonade Punch  | 90 |
| Cranberry Lemonade Punch (cranberry juice with lemonade)                  | 90 |
| Cranberry Sparkle Punch (cranberry juice with ginger ale)                 | 90 |

### **Alcohol Punch (each bowl serves approx 50 glasses)**

|  |     |
|--|-----|
| Sparkling Wine Punch (sparkling wine & orange juice) | 140 |
| Liquor Punch (fruit punch with rum, vodka or gin)    | 140 |
| Red or White Wine Sangria                            | 140 |

2015 Prices are Subject to 17% Gratuity (service charge/host bars only) and GST / 10% PLT on Liquor Only  
 All Wines are Subject to Availability. Prices and Product Subject to Change without Notice.



### **BC Red Wines**

|                                       |    |
|---------------------------------------|----|
| Peller Estates Family Series Merlot   | 28 |
| Wayne Gretzky Okanagan Cabernet Syrah | 30 |
| Sandhill Cabernet Merlot              | 35 |
| Road 13 Honest John's Red             | 35 |
| Tinhorn Creek Merlot                  | 40 |
| Bench 1775 Cabernet Merlot            | 45 |
| Burrowing Owl Merlot                  | 60 |
| Burrowing Owl Syrah                   | 60 |
| Road 13 Jackpot Syrah                 | 75 |
| Culmina Family Estate Hypothesis      | 85 |

### **Import Red Wines**

|  |    |
|--|----|
| Lotengo Bodega Norton Malbec, Argentina                  | 28 |
| Castillo de Almansa Reserva, Spain                       | 28 |
| Thorn-Clarke Milton Park Shiraz, Australia               | 32 |
| Scruffy's Shiraz, Australia (while quantities last)      | 34 |
| James Mitchell Cabernet Sauvignon, Lodi, California, USA | 38 |
| Nine North Wine Co Hullabaloo Zinfandel, California      | 38 |
| Sokol Blosser Evolution Red, Oregon                      | 40 |
| E. Guigal – Cotes Du Rhône Rouge, France                 | 44 |
| Musella Valpolicella Superiore, Italy                    | 50 |
| Conundrum by Caymus, California                          | 52 |
| Meiomi Pinot Noir, California, USA                       | 55 |
| Caymus Vineyards Zinfandel, California, USA              | 90 |

### **Port ~ Dessert Wines**

|  |    |
|--|----|
| Sumac Ridge Pipe Port Style Wine, BC (500 ml)                    | 45 |
| Tinhorn Creek Kerner Icewine, BC (200 ml)                        | 45 |
| Quinta Do Vale Dona Maria – Vintage Port 2003, Portugal (750 ml) | 99 |

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All Wines are Subject to Availability. Prices and Product Subject to Change without Notice



## 2016 STANDARD BAR

### **\*Spirits and Beverages\***

|  |              |
|--|--------------|
| Hi Balls & Cocktails (1oz)<br>(served with one mixer, soft drink or juice)                                 | 5.60         |
| Crown Royal (1oz)  | 6.30         |
| El Jimador Tequila (1oz)   | 6.96         |
| Courvoisier, Grand Marnier or Grey Goose Vodka (1oz)   | 8.04         |
| Holiday Cocktails (2oz)<br>(see separate page above for Holiday Cocktails, Mocktails & Festive Beverages)  | 8.91 & 10.00 |
| Gin/Vodka Martini (2oz)  | 8.26         |
| Cosmopolitan Martini (2oz)   | 9.13         |
| Grey Goose Vodka Martini (2oz)   | 10.87        |
| Craft & Import Beer<br>(Red Truck IPA and Ale, Heineken, Granville Island Lager, Stella Artois and Corona) | 6.30         |
| Ciders & Coolers<br>(Apple, Growers Pear, Strongbow & Mike's Hard Lemonade)                                | 6.30         |

### **\*Wine for the Bar\***

|   |       |      |
|---|-------|------|
| Peller Estates Family Series Pinot Blanc, BC    | glass | 6.48 |
| Peller Estates Family Series Merlot, BC         | glass | 6.48 |
| Quail's Gate Rose, BC                           | glass | 6.48 |
| Sandhill Pinot Gris, BC                         | glass | 6.96 |
| Thorn-Clarke Milton Park Shiraz, Australia      | glass | 6.96 |
| Babich Marlborough Sauvignon Blanc, New Zealand | glass | 8.04 |
| James Mitchell Cabernet Sauvignon, California   | glass | 8.04 |

### **\*Non Alcoholic Beverages\***

|   |      |
|---|------|
| Soft Drinks   | 2.86 |
| Holiday Mocktails<br>(see separate page above for Holiday Cocktails, Mocktails & Festive Beverages) | 3.81 |
| Assorted Fruit Juices   | 3.81 |
| Perrier Mineral Water (500 ml)  | 3.50 |
| Becks Non-Alcohol Beer  | 4.29 |

Prices are Subject to 17% Gratuity (service charge/host bars only) and GST / 10% PLT on Liquor Only

All Wines are Subject to Availability. Prices and Product Subject to Change without Notice