



**UNIVERSITY GOLF CLUB'S**  
**2017 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





## **2017 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) - \$10

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 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***

***Open Faced Local Apple and Puff Pastry Tart with Creamy Vanilla Ice Cream***

***Coffee – Orange Pekoe Tea***

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## **2017 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**

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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### **VEGETARIAN ENTRÉE OPTIONS (substitute on any buffet @ no charge)(some are gluten free)**

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

- Wild Mushroom, Cauliflower and Potato Wellington with Spiced Tomato Sauce
- ✦ Wild Mushroom Ravioli with Roma Tomato-Basil Compote and Shredded Leeks
- ✦ Vegetable Moussaka with Eggplant, Potato, Peppers, Tomato Cream Sauce and Ricotta Cheese (Gluten Free)
- ✦ Corn, Tomato, Cauliflower and Kale Baked with Three Cheese Cream (Gluten Free)

### **GLUTEN FREE PROTEIN ENTRÉE OPTIONS (substitute on any buffet – charges may apply)**

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

- ✦ Grilled Wild Salmon with Grilled Pineapple, Corn Relish and Dill Butter Sauce (Gluten Free)
  - ✦ Lamb Shank Casserole with Roasted Root Vegetables and Rosemary au Jus
  - ✦ Halibut with Lobster Sauce, Buttered Spinach and Tomato Concassé
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### **GLUTEN FREE SWEET OPTIONS (great addition to any buffet)**

Brownies \$32 per dozen or Cookies \$33 per dozen

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**2017 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:

- 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)
  - Butter Lettuce and Endive Rolled in Creamy Garlic Dressing with Sliced Papaya

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:

- Trio of Salmon, Prawn and Scallop with Lobster Sauce and Wilted Spinach
- Roasted Lamb Chop with Wild Mushroom Red Wine Demi and a Splash of Mint Oil
- Oven Fired Duck Breast with Orange Flavoured Veal Demi and Dried Cherry Compote
- Braised Short Ribs with Garlic, Soya Glaze and Porcini Mushrooms with a Splash of Saffron Cream
- Vegetable Ravioli with Yellow Pepper Sauce and a Wild Mushroom Ratatouille

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)

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 2017 Reception Additions\*\***  
**Add on: Gluten Free Sweets: Brownies \$32 per dozen or Cookies \$33 per dozen**

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**2017 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:

- 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)
  - Butter Lettuce and Endive Rolled in Creamy Garlic Dressing with Sliced Papaya

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 Salmon with House Dried Tomatoes and Brandy Flavoured Lobster Sauce
- Pork Tenderloin Medallions with Tarragon Flavoured Demi and a Splash of Apple Puree
- Penne Pasta with Roma Tomatoes, Asparagus and Pesto Cream Sauce Topped with Goat Cheese
  - Basa Fillet with Red Pepper Sauce Topped with Baby Shrimp

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)

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 2017 Reception Additions\*\***

**Add on: Gluten Free Sweets: Brownies \$32 per dozen or Cookies \$33 per dozen**

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**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 2017 Reception Additions for Canapé Selections)

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**2017 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:

- 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)
  - Butter Lettuce and Endive Rolled in Creamy Garlic Dressing with Sliced Papaya
- Penne Pasta Rolled with Sun Dried Tomatoes, Roasted Organic Peppers and a Red Onion Dressing

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

- Baked Black Cod and Roasted Corn-Pink Peppercorn Fish Veloute with Lobster
  - Pesto Seared Lamb Loin in Puff Pastry with Minted Red Wine Reduction
- Lemon Sole Filled with Scallop Mousse Served with Saffron Fish Veloute and Finished with Dried Tomatoes and a Splash of Spinach Oil
- Oven Baked Beef Short Ribs in a Canadian Barbecue Sauce Topped with Horseradish Cream

Desserts

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

Fresh Seasonal Fruit Platter (Gluten Free)

Chocolate Dipped Strawberries (1 per person)

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 2017 Reception Additions\*\***

**Add on: Gluten Free Sweets: Brownies \$32 per dozen or Cookies \$33 per dozen**

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**2017 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:

- 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)
  - Butter Lettuce and Endive Rolled in Creamy Garlic Dressing with Sliced Papaya

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
  - Mini Beef Tenderloins with Pesto Puree in Puff Pastry
  - Roasted Chicken Breast Filled with a Lobster-Shrimp Mousse Finished with a Pink Peppercorn Demi
- Baked Halibut with Buttered Spinach, Tomato Concassé and Organic Yellow Pepper Cream (Gluten Free)
- Linguini Rolled with House Dried Roma Tomatoes and Snow Peas Topped with Three Cheese Gratin

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**

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**2017 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:

- 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)
  - Butter Lettuce and Endive Rolled in Creamy Garlic Dressing with Sliced Papaya

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:

- Grilled Flat Iron Steak with Tomato Garlic Mushroom Compote and Beef Jus (Gluten Free)
- Wild Mushroom-Spinach Lasagna Baked with Marinara Sauce, Ricotta and Parmesan Cheese
- Garlic Rosemary Grilled Chicken Breast, Bouquette of Wild Mushrooms and Gluten Free Organic Tomato Broth
  - Baked Arctic Char with Fennel Cream and a Watermelon Relish

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 2017 Reception Additions\*\***  
**Add on: Gluten Free Sweets: Brownies \$32 per dozen or Cookies \$33 per dozen**

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## **2017 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

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### **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)

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### **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)

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### **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

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

Red Rooster Pinot Blanc	30
Quails Gate Rose	30
Road 13 Honest John's White	30
Wayne Gretzky Okanagan Pinot Grigio	31
Red Rooster Gewürztraminer	34
Sandhill Pinot Gris	38
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	30
Nugan Estate Third Generation Chardonnay, Australia	30
Sokol Blosser Evolution White, Oregon	38
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

## ***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

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

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### ***BC Red Wines***

Peller Estates Family Series Merlot	30
Wayne Gretzky Okanagan Cabernet Syrah	31
Road 13 Honest John's Red	35
Sandhill Cabernet Merlot	38
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	30
Castillo de Almansa Reserva, Spain	30
Casa Viva Pinot Noir, Chile	30
Kingston Estate Shiraz, Australia	37
James Mitchell Cabernet Sauvignon, Lodi, California USA	39
Sokol Blosser Evolution Red, Oregon	40
Renwood Zinfandel, California USA	44
E. Guigal – Cotes Du Rhône Rouge, France	44
Musella Valpolicella Superiore, Italy	50
Conundrum by Caymus, California USA	52
Meiomi Pinot Noir, California USA	55
Caymus Vineyards Zinfandel, California USA	90
Caymus Vineyards Cabernet Sauvignon, California USA	160

### ***Port ~ Dessert Wines***

2005 Sumac Ridge Pipe Port Style Wine, BC (500 ml)	45
Tinhorn Creek Kerner Icewine, BC (200 ml)	45

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## 2017 STANDARD BAR

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

Hi Balls & Cocktails (1oz) (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)	8.91 & 10.00
(see separate page above for Holiday Cocktails, Mocktails & Festive Beverages)	
Gin/Vodka Martini (2oz)	8.26
Cosmopolitan Martini (2oz)	9.13
Grey Goose Vodka Martini (2oz)	10.87
Craft & Import Beer	6.30
(Red Truck IPA and Ale, Heineken, Granville Island Lager, Stella Artois, Sapporo and Corona)	
Domestic Beers (Kokanee)	5.44
Ciders & Coolers	6.30
(Apple, Growers Pear, Strongbow, Sips Grapefruit & Mike's Hard Lemonade)	

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

Red Rooster 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	7.60
Kingston Estate Shiraz, Australia	glass	7.60
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	3.81
(see separate page above for Holiday Cocktails, Mocktails & Festive Beverages)	
Assorted Fruit Juices	3.81
Perrier Mineral Water (500 ml)	3.50
Becks Non-Alcohol Beer	4.29

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