



2025

Festive Menus

LUNCH & DINNER OPTIONS

WINE & BEVERAGE LISTS



SPECIAL PRIX FIX 3 COURSE PLATED TURKEY LUNCH OR DINNER \$60 PER PERSON

Multigrain and French White Artisan Rolls and Butter



Mixed Greens, Arugula, Spicy Pecans, Sun Dried Cranberries,
Grape Tomato, Goat Cheese, Crispy Beets and Sherry Vinaigrette



Roasted Turkey Breast, Dark Meat, Sage Stuffing, Natural Gravy
and Orange Cranberry Compote Served with Roasted Root
Vegetables and Creamy Yukon Gold Mashed Potatoes



Warm Cranberry Apple Strudel Served with Vanilla Bean Gelato



Organic Coffee and Artisan Tea

(no substitutions except for special dietary requirements)



CHEF'S SIGNATURE HOUSE MADE CANAPÉS

AVAILABLE AS A PRE MEAL APPETIZER
PASSED TO YOUR GUESTS

HOT CANAPÉS

Brie and Cranberry Tartlet
\$45 per dozen

Double Smoked Bacon Wrapped Scallops with Chipotle Mayo Drizzle
(Gluten Free) \$47 per dozen

Vegetable Pakora with Tamarind Drizzle (Vegan)
\$45 per dozen

Mushroom, Leek and Goat Cheese Tartlet
\$45 per dozen

Mini Salmon, Cream Cheese & Tarragon Wellington
\$47 per dozen

COLD CANAPÉS SERVED ON A HOUSE MADE CROSTINI

Smoked Salmon, Dill, Cream Cheese, Caper and Red Onion
\$47 per dozen

Pacific Shrimp, Mango and Fresh Dill
\$47 per dozen

House Made Lemon and Roasted Garlic Hummus
with Caramelized Onion Balsamic Drizzle (Vegan)
\$45 per dozen

Rare Roast Beef, Horseradish Cream
\$47 per dozen



SNOWFLAKE LUNCHEON BUFFET

\$57 PER PERSON

(MINIMUM 30 PEOPLE / NOT AVAILABLE FOR DINNER)

Multigrain and French White Artisan Rolls and Butter

CHOICE OF ONE CHEF'S SALAD:

(2nd Salad add \$3.50 per person)(Vegan Salad substitution available)



Caesar Salad with Fresh Parmesan and House Made Croutons
Arcadian Greens, Arugula, Spicy Pecans, Sun Dried Cranberries, Grape Tomato,
Goat Cheese, Sherry Vinaigrette (Gluten Free)

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (Gluten Free)
Arcadian Greens, Arugula, Grape Tomato, Red Onion, Danish Blue Cheese, Sherry Vinaigrette
(Gluten Free)

HOT ENTREÉS

Roasted Turkey (Breast and Dark Meat) (Gluten Free)
Natural Gravy, Sage Stuffing and Orange Cranberry Compote
(Gluten Free Turkey Jus available upon request)

Penne Rigate, Roasted Grape Tomato, Cream, Fresh Basil and Fresh Parmesan
Salmon Wellington with Tarragon White Wine Sauce

HOT ACCOMPANIMENTS

Roasted Root Vegetables (Gluten & Dairy Free)
Roasted Baby Potatoes (Gluten Free) or Creamy Yukon Gold Mashed Potatoes (Gluten Free)
(select one style of potato please)
(upgrade to House Made Scalloped Potatoes add \$2 per person)



DESSERTS, ORGANIC COFFEE & ARTISAN TEA

Fresh Fruit Platter (Gluten Free)
Eggnog Cheesecake with Cranberry Compote
Rich Belgian Chocolate Cake
Warm Cranberry Apple Strudel served with Whipped Cream

(Alternate Salmon and Vegan Entree or Salad Options available for substitution/addition
upon request) / (see sweet and savoury buffet additions page)

PRICING SUBJECT TO 18% GRATUITY (SERVICE CHARGE) + 5% GST



SLEIGHBELL DINNER BUFFET

\$70 PER PERSON

(MINIMUM 40 PEOPLE / AVAILABLE FOR LUNCH)

Multigrain and French White Artisan Rolls and Butter

CHOICE OF TWO CHEF'S SALADS: (Vegan Salad substitution available)

Caesar Salad with Fresh Parmesan and House Made Croutons

Arcadian Greens, Arugula, Spicy Pecans, Sun Dried Cranberries, Grape Tomato,

Goat Cheese, Sherry Vinaigrette (Gluten Free)

Arcadian Greens, Arugula, Grape Tomato, Red Onion, Danish Blue Cheese, Sherry Vinaigrette
(Gluten Free)

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (Gluten Free)

HOT ENTREÉS

Roasted Turkey (Breast and Dark Meat) (Gluten Free)

Natural Gravy, Sage Stuffing and Orange Cranberry Compote

(Gluten Free Turkey Jus available upon request)

Mushroom Mascarpone Ravioli, Parmesan Cream, Roasted Roma Tomato and Fresh Basil
Salmon Wellington with Tarragon White Wine Sauce

HOT ACCOMPANIMENTS

Roasted Root Vegetables (Gluten & Dairy Free)

Roasted Baby Potatoes (Gluten Free) or Creamy Yukon Gold Mashed Potatoes (Gluten Free)

(select one style of potato please)

(upgrade to House Made Scalloped Potatoes add \$2 per person)

SEAFOOD PLATTER

Smoked Salmon Platter with Capers and Red Onion (Gluten Free) with Crostini

Roasted Garlic and Lemon Prawns with Basil Citrus Aioli (Gluten Free)

DESSERTS, ORGANIC COFFEE & ARTISAN TEA

Fresh Fruit Platter (Gluten Free)

Eggnog Cheesecake with Cranberry Compote

Rich Belgian Chocolate Cake

Warm Cranberry Apple Strudel served with Whipped Cream

(Alternate Salmon and Vegan Entree or Salad Options available for substitution
or addition upon request) (see sweet and savoury buffet additions page)

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WINTERTIME DINNER BUFFET

\$99 PER PERSON

(MINIMUM 40 PEOPLE / AVAILABLE FOR LUNCH)

APPETIZER

Canapés passed to guests during cocktail hour (2 per person) (select 2 kids from canapé menu)

ON THE BUFFET

Multigrain and French White Artisan Rolls and Butter

CHOICE OF TWO CHEF'S SALADS: (Vegan Salad substitution available)

Caesar Salad with Fresh Parmesan and House Made Croutons

Arcadian Greens, Arugula, Spicy Pecans, Sun Dried Cranberries, Grape Tomato,
Goat's Cheese, Sherry Vinaigrette (Gluten Free)

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (Gluten Free)
Arcadian Greens, Arugula, Grape Tomato, Red Onion, Danish Blue Cheese, Sherry Vinaigrette
(Gluten Free)

Green Beans, Roasted Almond, Feta, Dijon, Lemon Vinaigrette (Gluten Free)

HOT ENTREÉS

Roasted AAA Striploin (Gluten Free) Carved by Chef with Black Peppercorn Sauce

Roasted Turkey (Breast and Dark Meat) (Gluten Free)

Natural Gravy, Sage Stuffing and Orange Cranberry Compote
(Gluten Free Turkey Jus available upon request)

Mushroom Mascarpone Ravioli, Parmesan Cream, Roasted Roma Tomato and Fresh Basil
Salmon Wellington with Tarragon White Wine Sauce

HOT ACCOMPANIMENTS

Roasted Root Vegetables (Gluten & Dairy Free)

House Made Scalloped Potatoes

SEAFOOD PLATTER

Smoked Salmon Platter with Capers and Red Onion (Gluten Free) with Crostini

Roasted Garlic and Lemon Prawns with Basil Citrus Aioli (Gluten Free)

DESSERTS & ORGANIC COFFEE & ARTISAN TEA

Fresh Fruit Platter (Gluten Free)

Eggnog Cheesecake with Cranberry Compote

Rich Belgian Chocolate Cake

Belgian Chocolate Dipped Strawberries (Gluten Free)

Warm Cranberry Apple Strudel served with Whipped Cream

(Alternate Salmon and Vegan Entree or Salad Options available for substitution
or addition upon request) (see sweet and savoury buffet additions page)

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SWEET & SAVOURY BUFFET ADDITIONS & SUBSTITUTIONS

SWEETS

(minimum 1 dozen per selection except Tranche Board).

Gluten Free Fudgy Brownies

\$52 per dozen (Dairy Free but Contains Egg)

Vegan Quinoa Date Bars (Vegan & Gluten Free)

\$52 per dozen

Tranche Board - Praline Chocolate

\$140 (serves 40) (Gluten Free) (Contains Nuts)

Belgian Chocolate Dipped Strawberries

\$45 per dozen (Gluten Free)

Butter Tarts

\$45 per dozen

Shortbread

\$45 per dozen

SAVOURY

Crudité Platter with House Made Lemon and Roasted Garlic Hummus

\$6 per person (Vegan & Gluten Free)

Premium Cheese Board with Crostini and Sourdough Crackers

\$9 per person (Gluten Free Rice Crackers available upon request)

ENTRÉES:

(Substitute an entrée on any buffet at no extra charge).

Lentil Roasted Cauliflower Shepherd's Pie (Gluten Free & Vegan)

(add to a buffet \$10 per person)

Oven Roasted Wild Salmon with Pacific Shrimp and Tarragon White Wine Sauce

(add to a buffet \$12 per person)

VEGAN SALAD:

(Substitute our vegan salad on any buffet at no extra charge).

Arcadian Greens with Cucumber, Crispy Chickpeas and Sun Dried Tomato
Vinaigrette (Vegan) (add to a buffet \$3.50 per person)



SELF SERVE BEVERAGES (EACH SERVES APPROX 30 GLASSES)

SPICED RUM & EGGNOG - \$185

(contains alcohol)

LIQUOR PUNCH - \$185

fruit punch base with rum, vodka or gin (contains alcohol)

SPARKLING WINE PUNCH - \$185

Dirty Laundry sparkling white and premium orange juice (contains alcohol)

CHRISTMAS CRANBERRY SPARKLE PUNCH - \$120

cranberry juice with ginger ale and lime (no alcohol)

CRANBERRY LEMONADE PUNCH - \$120

cranberry juice and lemonade (no alcohol)

FRUIT PUNCH - \$120

cranberry, premium orange and pineapple juice with ginger ale (no alcohol)

PRICES ARE SUBJECT TO 18% GRATUITY (SERVICE CHARGE)(HOST BARS ONLY) + 5% GST

10% PLT ON LIQUOR ONLY

7% PST ON CARBONATED DRINKS SWEETENED WITH SUGAR OR NATURAL SWEETENER



STANDARD BAR

BEER, CIDER & SPIRITS

Hi-ball (1oz) (Vodka, Rum, Gin or Rye served with a soft drink mixer)	7.50
Crown Royal, Mount Gay Eclipse Spiced Rum & El Jimador Tequila (1 oz)	8.50
Cocktail (1 oz) (with juice mixer)	9.50
Ole Cocktail (Margarita, Chili Mango or Paloma) (355ml can)	10.00
Verve Aperitivo Spritz Sparkling Cocktail (473ml can)	10.00
Chivas Regal 12Yr Old Scotch (1 oz)	12.50
Verve BC Apple Cider (355ml Can)	8.50
Strongbow Cider (330ml bottle)	8.50
Domestic Beer	7.50
(Red Truck Lager & IPA (355ml can) or Bud Light (341ml bottle)	
Import & Gluten Free Beer	8.50
(Stella Artois, Corona & Whistler Gluten Free Forager) (330 ml bottles)	

WINES BY THE 5oz GLASS

Peller Estates Reserve Chardonnay	8.50
Peller Estates Reserve Merlot, BC	8.50
Killka Malbec, Argentina	10.50
Frind Rose, BC	10.50
Stoneleigh Marlborough Sauvignon Blanc, New Zealand	11.50

NON-ALCOHOL BEVERAGES

Soft Drinks	4.25
La Famiglia Italian Sodas	5.50
Fruit Juice	6.00
Premium Orange Juice	7.50
Mineral Water	7.50
Ole Paloma Mocktail	8.50
Corona Sun Brew Non-Alcohol Beer	8.50

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7% PST ON CARBONATED DRINKS SWEETENED WITH SUGAR OR NATURAL SWEETENER

WINE LIST

REDS (750ML)

Peller Estates Reserve Merlot, BC	38
Red Rooster Merlot, BC	39
Château de Courteillac Bordeaux, France	39
Gran Passione Rosso, Veneto Italy	41
Marqués de Cáceres Crianza, Rioja Spain	43
Killka Malbec, Mendoza Argentina	44
Red Rooster Pinot Noir, BC	46
Frind Cabernet Franc, BC	48
Barossa Valley Shiraz, Australia	48
Sandhill Cabernet Merlot, BC	50
Burrowing Owl Merlot, BC	66
Burrowing Owl Syrah, BC	70
Frind, The Premier, BC	80
Angus The Bull Black Angus Cabernet Sauvignon, Australia	95

WHITES (750ML)

Peller Estates Reserve Chardonnay, BC	38
Red Rooster Lorraine Pinot Gris, Canada	39
Botter Pinot Grigio DOC, Italy	39
Wild Goose Gewurztraminer, BC	44
Sandhill Pinot Gris, BC	44
Gray Monk Pinot Blanc, BC	44
Frind, The Barone, BC	48
Stoneleigh Marlborough Sauvignon Blanc, New Zealand	48
Tinhorn Creek Chardonnay, BC	50
Burrowing Owl Pinot Gris, BC	51

ROSE (750ML)

Frind Rose, BC	45
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BUBBLES (750ML)

Cordoniu Zero, NV Sparkling White, Spain (dealcoholized wine) (vegan)	32
Gran Passione Prosecco, Italy	44
Cordoniu Clasico Brut Cava NV, Spain (vegan)	44
Frind Sparkling Brut, BC	48
Champagne Cl de la Chapelle, Premier Cru Instinct Brut, France	95

WINE LIST PRICING & CONTENT SUBJECT TO CHANGE WITHOUT NOTICE & SUBJECT TO AVAILABILITY
IN SOME CASES, IMPORT WINES REQUIRE AT LEAST A 3 WEEK LEAD TIME TO RECEIVE THE PRODUCT
PRICES SUBJECT TO 18% GRATUITY/SERVICE CHARGE (HOST BARS ONLY) + 5% GST.

10% PLT ON ALCOHOL BEVERAGES ONLY

7% PST ON CARBONATED DRINKS SWEETENED WITH SUGAR OR NATURAL SWEETENERS