



**UNIVERSITY GOLF CLUB'S
2018 PLATE SERVED FESTIVE 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 (max 2 choices plus a vegetarian option)
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 - \$9

Winter Greens, Canadian Blue Cheese, Cucumbers, Plum Tomatoes, Mango and Roasted Pumpkin Seeds
Tossed in a Walnut Vinaigrette - \$9

Field Greens, Hearts of Palm, Pickled Beets and Roma Tomatoes with Champagne Dressing - \$9

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 - \$12

Salmon Carpaccio, Lemon Aioli and Winter Greens Rolled in Caper Olive Oil - \$12

Poached BC Pear, Prosciutto and Gorgonzola Cheese with a Sweet and Sour Fig Jam - \$11

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





2018 PLATE SERVED FESTIVE ENTRÉES

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

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

Baked Arctic Char with Roasted Cauliflower, Pine Nuts, Celery Root Puree, Smoked Bacon and Sautéed Spinach - \$30

Duo of Wild Sockeye Salmon and Arctic Char Accompanied by a Corn-Black Bean Salsa
Drizzled with a Roma Tomato Basil Olive Oil - \$31

Roasted Chicken Breast with Red Wine Sauce Sprinkled with Toasted Almonds and Julienne Leeks - \$29

Roasted Turkey (Breast and Dark Meat), Cranberry Sage Stuffing and Gravy with Cranberry Sauce on the Side- \$29

Seasonal Vegetable Croquettes with Red-Yellow Pepper Sauce and Garlic Roasted Mushrooms - \$26

DESSERTS

Sweets Table with Chef's Selection of Assorted Cakes, Apple Pie and Mini Cupcakes (1.5 pieces/person) - \$10

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

Lemon Flan with Whipped Cream and Berries - \$8

Cheesecake Finished with a Strawberry Puree and Candied Pecans - \$8

Coffee – Orange Pekoe Tea - \$3

***** SPECIAL PRIX FIXE PLATE SERVED TURKEY MEAL *****

\$48 per person

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

Basket of Freshly Baked Rolls and Butter for each table

Butter Lettuce, Endive, Organic Tomatoes and Cranberries with Garlic Dressing

Roasted Turkey (Breast and Dark Meat), Cranberry Sage Stuffing, Gravy and Cranberry Sauce

Apple Tart with Creamy Vanilla Ice Cream

Coffee – Orange Pekoe Tea

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





2018 RECEPTION ADDITIONS

'Great Add On Items for any Meal'

SIGNATURE HOUSE MADE CANAPÉS

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

\$37 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
Phyllo Wrapped Camembert Cheese with Cranberry Relish
Wild Mushroom, Parmesan and Risotto Croquette
Prawn and Scallop Skewer with Sweet Chili Sauce (Gluten Free)
Bacon Wrapped Scallop Rolled in a Smoked BBQ Sauce (Gluten Free)

COLD CANAPÉS

Cherry Tomato Filled with Herb Cream Cheese on a Rice Cracker with Cucumber Mayo (Gluten Free)
Mini Tart Shell Filled with House Cured Salmon Tartare, Sour Cream and Canadian Caviar (Gluten Free)
Prosciutto Wrapped Asparagus with Truffle Essence

VEGETARIAN ENTRÉE OPTIONS (substitute for an entrée on any buffet @ no charge)(some are gluten free)

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

- Penne and Bow Tie Pasta with Roasted Garlic Fennel Cream, Pearl Vegetables and Spinach Topped with Tomatoes (can be made with Gluten Free Pasta)
- Vegetable Moussaka with Eggplant, Potato, Peppers, Tomato Cream Sauce and Ricotta Cheese (Gluten Free)
 - Cauliflower, Wild Mushroom and Potato Wellington with Spiced Tomato Sauce
 - Corn, Tomato, Cauliflower and Kale Baked with Three Cheese Cream (Gluten Free)

GLUTEN FREE PROTEIN ENTRÉE OPTIONS (substitute for an entrée on any buffet – charges may apply)

(Add a gluten free chicken or salmon entrée to any buffet for \$8/person or beef for \$9/person)

- Roasted Breast of Chicken with Coconut Flavoured Sweet Potato Puree and Shallot Portobello Mushroom Sauce
 - Roasted Salmon with Balsamic Tomato-Red Onion Vinaigrette
 - Grilled Flank Steak with Button Mushrooms, Organic Peppers and Salsa

GLUTEN FREE SWEET OPTIONS (great addition to any buffet)

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

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





2018 CHEF'S SIGNATURE WINTERTIME DINNER BUFFET

\$77 per person / minimum 40 people

\$81 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

Marinated Garlic Grilled Vegetables Platter Drizzled with Extra Virgin Olive Oil and Balsamic Vinegar (Gluten Free)

Choice of Three of the Following Salads:

- Caesar Salad
- Broccoli-Grape Slaw with Sunflower Seeds, Shaved Carrots and Cider Dressing (Gluten Free)
- Mixed Greens, Baby Beets, Cambazola Cheese, Pears and Pecans with Watermelon Vinaigrette (Gluten Free)
- Baby Spinach, Apple, Almonds, Dried Cranberry and Shredded Carrots with Cream Bacon Dressing
- Penne Pasta with Sun Dried Tomatoes, Pesto Dressing, Pine Nuts and Crumbled Goat Cheese
 - Greek Salad with Watermelon (Gluten Free)

Seafood Items

Steamed Mussels with Coconut Curry Sauce (Hot)

Roasted Blackened Scallops, Smoked Salmon and Garlic Roasted Prawns with Cocktail Sauce

Hot Items & Entrées:

House Made Scalloped Potatoes, Creamy Mashed Potatoes or Roasted 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

- Symphony of Prawn, Salmon and Scallops in a Delicate Lobster Sauce with Wilted Spinach
 - Roasted Pork Tenderloin with Tarragon Cream Sauce and Watermelon Relish
- Oven Fired Mini Lobster Tails Marinated in Dill, Lemon Rind and Garlic Butter (Gluten Free)
 - Cauliflower, Wild Mushroom and Potato Wellington with Spiced Tomato Sauce

Desserts

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

Fresh Seasonal Fruit Platter (Gluten Free)

Chocolate Dipped Strawberries (1 per person)

Assorted Cakes, Apple Pie and Mini Cupcakes or Sticky Toffee Pudding with Vanilla Custard
(select either cakes/pie/cupcakes or pudding)

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

Coffee - Tea

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





2017 EVERGREEN DINNER BUFFET
\$62 per person / minimum 40 people

Basket of Freshly Baked Rolls and Butter on the Buffet

Chilled Items

Poached Salmon with Dill, Cracked Black Pepper and Lemon
Roasted Herb Prawns (Gluten Free)

Choice of Three of the Following Salads:

- Caesar Salad
- Broccoli-Grape Slaw with Sunflower Seeds, Shaved Carrots and Cider Dressing (Gluten Free)
- Mixed Greens, Baby Beets, Cambazola Cheese, Pears and Pecans with Watermelon Vinaigrette (Gluten Free)
- Baby Spinach, Apple, Almonds, Dried Cranberry and Shredded Carrots with Cream Bacon Dressing
- Penne Pasta with Sun Dried Tomatoes, Pesto Dressing, Pine Nuts and Crumbled Goat Cheese
 - Greek Salad with Watermelon (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

Vegetable Ravioli with Yellow Pepper Sauce, Wild Mushrooms, Ratatouille and Shredded Leeks

Choice of Two of the Following Entrées:

- Noisette of Pork Tenderloin with Maple Flavoured Demi Finished with an Apple Compote Filled Tart
- Blackened Flank Steak with Cherry Tomatoes Coated in Warm Cilantro Lime Vinaigrette (Gluten Free)
 - Oven Baked Salmon with Red-Yellow Pepper Sauce and Leek Straw
 - Symphony of Prawn, Salmon and Scallops in a Delicate Lobster Sauce with Wilted Spinach

Desserts

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

GLUTEN FREE SWEET OPTIONS (great addition to any buffet)

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

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





2018 SLEIGH BELL DINNER BUFFET
\$54 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:

- Caesar Salad
- Broccoli-Grape Slaw with Sunflower Seeds, Shaved Carrots and Cider Dressing (Gluten Free)
- Mixed Greens, Baby Beets, Cambazola Cheese, Pears and Pecans with Watermelon Vinaigrette (Gluten Free)
- Baby Spinach, Apple, Almonds, Dried Cranberry and Shredded Carrots with Cream Bacon Dressing
- Penne Pasta with Sun Dried Tomatoes, Pesto Dressing, Pine Nuts and Crumbled Goat Cheese
 - Greek Salad with Watermelon (Gluten Free)

Hot Items

Seasonal Winter Vegetables (Gluten Free)

Roasted Baby Potatoes or 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

Penne Pasta with Garden Peas, Artichokes, Red Pepper, Asparagus and Creamy Garlic Pesto Sauce
Finished with Parmesan Cheese (can be made with gluten free pasta)

➤ Choice of One of the Following Entrées:

- Oven Roasted Salmon with Yellow Pepper Velouté Topped with Beetroot Puree
- Oven Fired Arctic Char with Roasted Cauliflower Sauce, House Dried Roma Tomato and a Splash of Black Bean Puree

Desserts

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

Fresh Seasonal Fruit Platter (Gluten Free)

Assorted Cakes, Apple Pie and Mini Cupcakes or Sticky Toffee Pudding with Vanilla Custard
(select either cakes/pie/cupcakes or pudding)

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

Coffee or Orange Pekoe Tea

GLUTEN FREE SWEET OPTIONS (great addition to any buffet)

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

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SALADS

Butter Lettuce, Torn Romaine, Cherry Tomatoes, Avocado and Pancetta Bacon with Roasted Garlic Dressing - \$9

Winter Greens, Canadian Blue Cheese, Cucumbers, Plum Tomatoes, Mango and Roasted Pumpkin Seeds
Tossed in a Walnut Vinaigrette - \$9

Field Greens, Hearts of Palm, Pickled Beets and Roma Tomatoes with Champagne Dressing - \$9

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 - \$12

Salmon Carpaccio, Lemon Aioli and Winter Greens Rolled in Caper Olive Oil - \$12

Poached BC Pear, Prosciutto and Gorgonzola Cheese with a Sweet and Sour Fig Jam - \$11

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





2018 PLATE SERVED FESTIVE ENTRÉES

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

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

Baked Arctic Char with Roasted Cauliflower, Pine Nuts, Celery Root Puree, Smoked Bacon and Sautéed Spinach - \$30

Duo of Wild Sockeye Salmon and Arctic Char Accompanied by a Corn-Black Bean Salsa
Drizzled with a Roma Tomato Basil Olive Oil - \$31

Roasted Chicken Breast with Red Wine Sauce Sprinkled with Toasted Almonds and Julienne Leeks - \$29

Roasted Turkey (Breast and Dark Meat), Cranberry Sage Stuffing and Gravy with Cranberry Sauce on the Side- \$29

Seasonal Vegetable Croquettes with Red-Yellow Pepper Sauce and Garlic Roasted Mushrooms - \$26

DESSERTS

Sweets Table with Chef's Selection of Assorted Cakes, Apple Pie and Mini Cupcakes (1.5 pieces/person) - \$10

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

Lemon Flan with Whipped Cream and Berries - \$8

Cheesecake Finished with a Strawberry Puree and Candied Pecans - \$8

Coffee – Orange Pekoe Tea - \$3

***** SPECIAL PRIX FIXE PLATE SERVED TURKEY MEAL *****

\$48 per person

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

Basket of Freshly Baked Rolls and Butter for each table

Butter Lettuce, Endive, Organic Tomatoes and Cranberries with Garlic Dressing

Roasted Turkey (Breast and Dark Meat), Cranberry Sage Stuffing, Gravy and Cranberry Sauce

Apple Tart with Creamy Vanilla Ice Cream

Coffee – Orange Pekoe Tea

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





2018 RECEPTION ADDITIONS

'Great Add On Items for any Meal'

SIGNATURE HOUSE MADE CANAPÉS

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

\$37 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
Phyllo Wrapped Camembert Cheese with Cranberry Relish
Wild Mushroom, Parmesan and Risotto Croquette
Prawn and Scallop Skewer with Sweet Chili Sauce (Gluten Free)
Bacon Wrapped Scallop Rolled in a Smoked BBQ Sauce (Gluten Free)

COLD CANAPÉS

Cherry Tomato Filled with Herb Cream Cheese on a Rice Cracker with Cucumber Mayo (Gluten Free)
Mini Tart Shell Filled with House Cured Salmon Tartare, Sour Cream and Canadian Caviar (Gluten Free)
Prosciutto Wrapped Asparagus with Truffle Essence

VEGETARIAN ENTRÉE OPTIONS (substitute for an entrée on any buffet @ no charge)(some are gluten free)

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

- Penne and Bow Tie Pasta with Roasted Garlic Fennel Cream, Pearl Vegetables and Spinach Topped with Tomatoes (can be made with Gluten Free Pasta)
- Vegetable Moussaka with Eggplant, Potato, Peppers, Tomato Cream Sauce and Ricotta Cheese (Gluten Free)
 - Cauliflower, Wild Mushroom and Potato Wellington with Spiced Tomato Sauce
 - Corn, Tomato, Cauliflower and Kale Baked with Three Cheese Cream (Gluten Free)

GLUTEN FREE PROTEIN ENTRÉE OPTIONS (substitute for an entrée on any buffet – charges may apply)

(Add a gluten free chicken or salmon entrée to any buffet for \$8/person or beef for \$9/person)

- Roasted Breast of Chicken with Coconut Flavoured Sweet Potato Puree and Shallot Portobello Mushroom Sauce
 - Roasted Salmon with Balsamic Tomato-Red Onion Vinaigrette
 - Grilled Flank Steak with Button Mushrooms, Organic Peppers and Salsa

GLUTEN FREE SWEET OPTIONS (great addition to any buffet)

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

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





2018 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:

- ✦ Caesar Salad
- ✦ Broccoli-Grape Slaw with Sunflower Seeds, Shaved Carrots and Cider Dressing (Gluten Free)
- ✦ Mixed Greens, Baby Beets, Cambazola Cheese, Pears and Pecans with Watermelon Vinaigrette (Gluten Free)
- ✦ Baby Spinach, Apple, Almonds, Dried Cranberry and Shredded Carrots with Cream Bacon Dressing
- ✦ Penne Pasta with Sun Dried Tomatoes, Pesto Dressing, Pine Nuts and Crumbled Goat Cheese
- ✦ Greek Salad with Watermelon

Hot Items

Seasonal Winter Vegetables (Gluten Free)

Roasted Baby Potatoes or 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

Grilled Salmon Fillet with Simple Lemon Dill Cream and House Dried Tomatoes

Cheese Filled Ravioli Rolled with Ground Local Vegetables, Olive Oil and a Hint of Red Wine Vinegar

Desserts

Fresh Seasonal Fruit Platter (Gluten Free)

Assorted Cakes, Apple Pie and Mini Cupcakes or Sticky Toffee Pudding with Vanilla Custard
(select either cakes/pie/cupcakes or pudding)
(add \$3/person if you wish to keep both cakes/flan and pudding)

Coffee or Orange Pekoe Tea

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





2018 SNOWFLAKE LUNCHEON BUFFET
\$40 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)

Seafood Salad in a Dill Mayonnaise (Gluten Free)

Choice of Two of the Following Salads:

- Caesar Salad
- Broccoli-Grape Slaw with Sunflower Seeds, Shaved Carrots and Cider Dressing (Gluten Free)
- Mixed Greens, Baby Beets, Cambazola Cheese, Pears and Pecans with Watermelon Vinaigrette (Gluten Free)
- Baby Spinach, Apple, Almonds, Dried Cranberry and Shredded Carrots with Cream Bacon Dressing
- Penne Pasta with Sun Dried Tomatoes, Pesto Dressing, Pine Nuts and Crumbled Goat Cheese
 - Greek Salad with Watermelon (Gluten Free)

Hot Items

Seasonal Winter Vegetables (Gluten Free)

Roasted Baby Potatoes or 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

Penne Pasta with Garden Peas, Artichokes, Red Pepper, Asparagus and Creamy Garlic Pesto Sauce
Finished with Parmesan Cheese (can be made with Gluten Free pasta)

Oven Roasted Salmon with Yellow Pepper Velouté Topped with Beetroot Puree

Desserts

Fresh Seasonal Fruit Platter (Gluten Free)

Assorted Cakes, Apple Pie and Mini Cupcakes or Sticky Toffee Pudding with Vanilla Custard
(select either cakes/pie/cupcakes or pudding)
(add \$3/person if you wish to keep both cakes/flan and pudding)

Coffee or Orange Pekoe Tea

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 2018 Reception Additions for Canapé Selections)

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





2018 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)

Christmas Cosmo Martini - \$10.50

2oz Vodka
½oz Triple Sec
Squeeze of Fresh Lime
Cranberry Juice
(garnished with an orange wheel)

White Christmas - \$9.25

2oz Irish Whiskey
Eggnog
(garnished with nutmeg)

Rum Holiday - \$9.25

1oz Spice Rum
½oz Courvoisier
Eggnog
(garnished with nutmeg)

MOCKTAILS : (No-Alcohol)

Jingle Juice - \$4

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

Reindeer Fizz - \$4

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

Virgin Mary - \$4

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

Festive Self-Serve Beverages (each serves approx 50 glasses)

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

Spiced Rum & Eggnog (Contains Alcohol) - \$130

Peppermint Eggnog (Contains Alcohol-Peppermint Schnapps & Spiced Rum) - \$130

**Warm & Fuzzy Spiced Apple Cider (Contains Alcohol) - \$150

(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 Scented with Cloves, Allspice, Cinnamon, Sugar & Lemon (No-Alcohol) - \$95

Cranberry Sparkle Punch – Cranberry Juice with Ginger ale (No-Alcohol) - \$95

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





BC White & Rose Wines

Red Rooster Pinot Blanc	31
Quails Gate Rose	31
Evolve Riesling	31
Road 13 Honest John's White	31
Wayne Gretzky Okanagan Pinot Grigio	32
Red Rooster Gewürztraminer	34
Sandhill Pinot Gris	38
Time Chardonnay	38
Bench 1775 Sauvignon Blanc	40
Burrowing Owl Pinot Gris	40
Joie – A Noble Blend	44
Culmina Family Estate Unicus (Grüner Veltliner)	54

Import White & Rose Wines

Pamplune Rose, France	31
Giorgio & Gianni Delle Venezie Pinot Grigio, Italy	31
Nugan Estate Third Generation Chardonnay, Australia	31
Babich Marlborough Sauvignon Blanc, New Zealand	40
Conundrum by Caymus, California USA	45

Sparkling Wines

Martinelli's Sparkling Apple Juice (no-alcohol)	15
Codorniu Clasico Brut, Spain	32
Ogio Prosecco, Veneto, Italy	32
Stoneboat Bubble Boat Brut, BC	33

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)	95
Lemonade Punch	95
Cranberry Lemonade Punch (cranberry juice with lemonade)	95
Cranberry Sparkle Punch (cranberry juice with ginger ale)	95

Alcohol Punch (each bowl serves approx 50 glasses)

Sparkling Wine Punch (sparkling wine & orange juice)	150
Liquor Punch (fruit punch with rum, vodka or gin)	150
Red or White Wine Sangria	150

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





BC Red Wines

Peller Estates Family Series Merlot	31
Wayne Gretzky Okanagan Cabernet Syrah	32
Road 13 Honest John's Red	35
Harper's Trail Cabernet Franc	35
Sandhill Cabernet Merlot	38
Stoneboat Pinot House Pinot Noir	43
Road 13 Seventy-Four K	50
Burrowing Owl Merlot	60
Burrowing Owl Syrah	60
Culmina Family Estate Hypothesis	85

Import Red Wines

Lotengo Bodega Norton Malbec, Argentina	31
Castillo de Almansa Reserva, Spain	31
Casa Viva Pinot Noir, Chile	32
Kingston Estate Shiraz, Australia	37
La Mirada Cabernet Sauvignon California USA	39
Renwood Zinfandel, California USA	44
E. Guigal – Cotes Du Rhône Rouge, France	44
Conundrum by Caymus, California USA	52
Tuli Sonoma County Pinot Noir, California USA	55
Caymus Vineyards Zinfandel, California USA	90
Caymus Vineyards Cabernet Sauvignon, California USA	170

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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2018 STANDARD BAR

****Spirits and Alcohol Beverages****

Hi Balls & Cocktails (1oz) (served with one mixer, soft drink or juice)	5.87
Crown Royal (1oz)	6.30
El Jimador Tequila (1oz)	6.96
Courvoisier, Grand Marnier or Grey Goose Vodka (1oz)	8.04
Holiday Cocktails (see separate page above for Holiday Cocktails, Mocktails & Festive Beverages)	9.25 & 10.50
Gin/Vodka Martini (2oz)	8.26
Cosmopolitan Martini (2oz)	9.13
Bottled Beer	6.52
Ciders	6.52

****Wines for the Bar****

Red Rooster Pinot Blanc, BC	glass	6.74
Peller Estates Family Series Merlot, BC	glass	6.74
Quail's Gate Rose, BC	glass	6.74
Sandhill Pinot Gris, BC	glass	7.60
Kingston Estate Shiraz, Australia	glass	7.60
Babich Marlborough Sauvignon Blanc, New Zealand	glass	8.30
James Mitchell Cabernet Sauvignon, California	glass	8.30

****No Alcohol Beverages****

Soft Drinks	3.00
Holiday Mocktails (see separate page above for Holiday Cocktails, Mocktails & Festive Beverages)	4.00
Assorted Fruit Juices	4.00
Perrier Mineral Water (500 ml)	3.50
Non-Alcohol Beer	4.52

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

