



2023

Festive Menus

LUNCH & DINNER MENUS

WINE & BEVERAGE LISTS



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

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

Fresh 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, Orange Cranberry Compote,
Chef's Choice Winter Vegetables and Potatoes

Warm Apple Strudel
Drizzled with Caramel Sauce
Served with Vanilla Bean Gelato

Coffee – Tea

Prices are Subject to 18% Gratuity (service charge) and GST

CHEF'S SIGNATURE HOUSE

MADE CANAPES

AVAILABLE AS A PRE MEAL APPETIZER
PASSED TO YOUR GUESTS

\$40/dozen / minimum order 2 dozen per selection
or

\$6.50 per person (2 pieces/person, select 2 kinds)

\$9.75 per person (3 pieces/person, select 3 kinds)

HOT CANAPÉS

Tandoori Chicken Skewer with Raita Drizzle (Gluten Free)

Double Smoked Bacon Wrapped Scallops with Chipotle Mayo Drizzle (Gluten Free) (add \$2 per dozen)

Vegetable Pakora with Tamarind Drizzle (Vegan)

Mushroom, Leek and Goat Cheese Tartlet

Salmon, Dill and Cream Cheese in Puff Pastry (add \$2 per dozen)

COLD CANAPÉS SERVED ON A HOUSE MADE CROSTINI

Smoked Salmon Mousse with Shrimp and Capers
(add \$2 per dozen)

Pacific Shrimp, Mango and Fresh Dill
(add \$2 per dozen)

Bruschetta with Prosciutto Avocado, Grape Tomato and Hemp Seed (Vegan)

Prices are Subject to 18% Gratuity (service charge) and GST



SNOWFLAKE LUNCHEON BUFFET

\$52 PER PERSON

(MINIMUM 30 PEOPLE/NOT AVAILABLE FOR DINNER)

Fresh Rolls and Butter

Choice of One of the Following Salads: (Add 2nd Salad add \$3 per person)

Caesar Salad with Parmesan Cheese and House Made Croutons

Arugula with Fennel, Grape Tomato and Balsamic Vinaigrette (Vegan & Gluten Free)

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

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

Hot Items

Roasted Root Vegetables (Gluten & Dairy Free)

Roasted Baby Potatoes (Gluten Free) or Creamy Mashed Potatoes
(Gluten Free) (select one style of potato)
(upgrade to House Made Scalloped Potatoes add \$2 per person)

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 Parmesan Cheese

Salmon Wellington with Tarragon White Wine Sauce

Desserts & Self Serve Coffee/Tea

Seasonal Fresh Fruit (Gluten Free)

Eggnog Cheesecake with Cranberry Compote
and Rich Belgian Chocolate Cake

Warm Apple Strudel Drizzled with Caramel Sauce
served with Whipped Cream

Prices are Subject to 18% Gratuity (service charge) and GST



SLEIGHBELL DINNER BUFFET

\$65 PER PERSON

(MINIMUM 40 PEOPLE/ALSO AVAILABLE FOR LUNCH)

Fresh Rolls and Butter

Chilled Items

Poached Wild Salmon with Dill, Lemon and Citrus Aioli (Gluten Free)

Roasted Garlic and Lemon Prawns (Gluten Free)

Choice of Two of the Following Salads:

Caesar Salad with Parmesan Cheese and House Made Croutons

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

Arugula with Fennel, Grape Tomato and Balsamic Vinaigrette
(Vegan & Gluten Free)

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

Hot Items

Roasted Root Vegetables (Gluten & Dairy Free)

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

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

Desserts & Self Serve Coffee/Tea

Seasonal Fresh Fruit (Gluten Free)

Eggnog Cheesecake with Cranberry Compote and
Rich Belgian Chocolate Cake

Warm Apple Strudel Drizzled with Caramel Sauce
served with Whipped Cream

Prices are Subject to 18% Gratuity (service charge) and GST



SWEET & SAVOURY BUFFET ADDITIONS

Gluten Free Fudgy Brownies \$48 per dozen

Vegan Quinoa Date Bars \$48 per dozen (Gluten Free)

Tranche Board – Praline Belgian Chocolate \$125 (serves 40)
(Gluten Free; Contains Nuts)

Belgian Chocolate Dipped Strawberries \$39 per dozen

Premium Cheese Board \$160 (serves 25)
with Crostini & Sourdough Crackers
(Gluten Free Rice Crackers Available Upon Request)

Crudit  Platter \$100 (serves 25)
with House Made Lemon and Roasted
Garlic Hummus (Gluten Free & Vegan)

Alternate Entree Options for Buffet and Prix Fix Menus
(substitute for entrees on buffets at no extra charge)

Lentil, Roasted Cauliflower Shepherd's Pie
(Vegan)

Roasted Vegetable Ratatouille (Vegan)

Grilled Salmon with Balsamic Glaze and
Heirloom Tomato Relish
(Gluten & Dairy Free)

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SELF SERVE BEVERAGES

(EACH SERVED APPROX 50 4OZ GLASSES)

*Self-Serve beverages that must be preordered,
refills the day of events subject to approval*

Spiced Rum & Eggnog \$150
(Contains Alcohol)

Christmas Cranberry Sparkle Punch \$100
(No Alcohol)

Cranberry Lemonade Punch \$100
(No Alcohol)

Fruit Punch \$100
(cranberry, orange and pineapple
juice with ginger-ale)
(No Alcohol)

Prices are Subject to 18% Gratuity (service
charge on host bars only) plus GST
10% PLT on Liquor Only
7% PST on carbonated drinks sweetened
with sugar or natural sweetener



STANDARD BAR

(HOST, CASH OR TICKET BAR OPTIONS AVAILABLE)

Spirits, Bottles and Canned Alcohol Beverages

Hi Ball (1oz) (Vodka, Rum, Gin or Rye served with a soft drink mixer)	7.00
Muddlers (Vodka Soda, Vodka Pink Lemonade, Moscow Mule) (355ml Can)	7.50
Captain Morgan's Spiced Rum, El Jimador Tequila or Crown Royal (1ox)	8.00
Cinco Drink Co (Tequila Lime Soda or Paloma) (355ml can)	8.00
Caesar or Bloody Mary Cocktail (1oz)	9.00
Ole Cocktail (Margarita or Paloma) (355ml can)	10.00
Chivas Regal 12Yr Old Scotch (1oz)	12.00
BC Tree Fruit Broken Ladder Cider (355ml Can)	8.00
Strongbow Cider (331ml)	8.00
Domestic Beer (Red Truck Lager, IPA & Amber Ale (355 ml) (Bud Light & Kokanee) (341ml)	7.00
Import & Gluten Free Beer (Stella Artois, Corona, Heineken & Whistler Gluten Free Forager) (330 ml)	8.00

Wines by the Glass

	(5oz)	(8oz)	(750ml)
Red Rooster Pinot Gris, BC	8.00	13.00	35
Red Rooster Merlot, BC	8.00	13.00	35
Alias Pinot Noir, California USA	10.00	16.00	42
Quail's Gate Rose, BC	11.00	17.00	48
Babich Marlborough Sauvignon Blanc, New Zealand	11.00	17.00	48
Fort Berens Estate Winery Chardonnay, BC	12.00	19.00	50
Alias Cabernet Sauvignon, California USA	12.00	19.00	50

No Alcohol Beverages

Soft Drinks (14oz glass)	4.00
Fruit Juice (14 oz glass)	7.00
Mineral Water (500 ml)	7.00
Corona Sun Brew Non-Alcohol Beer (330ml)	7.00

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WINE BY THE 750ML BOTTLE

Red Wines

Castillo de Almansa Réserve, Castillo Spain (Garnacha, Grenache)	35
Chateau de Courteillac Bordeaux, France (Merlot, Cab Sauvignon)	35
Gran Passione Rosso, Veneto Italy (Merlot/Corvina)	39
Killka Malbec, Mendoza Argentina	40
Sandhill Cabernet Merlot, BC	40
Marqués de Cáceres Crianza, Rioja Spain (Tempranillo)	40
Barossa Valley Shiraz, Australia	48
Stoneboat Vineyards Pinot Noir, BC	50
Harper's Trail Cabernet Franc, BC	60
Tuli Sonoma County Pinot Noir, California USA	60
Burrowing Owl Merlot, BC	65
Burrowing Owl Syrah, BC	70
Frind, The Premier, BC (Merlot & Cabernet Sauvignon)	80
Quilt Napa Valley Cabernet Sauvignon, California USA	110

White & Rose Wines

Gray Monk Pinot Blanc, BC	36
Botter Pinot Grigio DOC, Italy	37
Red Rooster Sauvignon Blanc, BC	40
Wild Goose Gewurztraminer, BC	40
Sandhill Pinot Gris, BC	42
Frind, The Baronese, BC (Sauv Blanc, Semillion, Viognier, Chardonnay)	48
La Sablette Rose, Cotes du Provence, France	50
Burrowing Owl Pinot Gris, BC	50
Lake Sonoma Russian River Chardonnay, California USA	52

Sparklings & Champagne*

Martinelli's Sparkling Apple Juice (no alcohol)	18
Frind Sparkling Brut, BC (Riesling & Chardonnay)	46
Bread & Butter Prosecco, Italy (Glera, Chardonnay & Pinot Grigio)	48
Veuve Clicquot Brut Champagne, France	120

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