



2024

Festive Menus

LUNCH & DINNER MENUS

WINE & BEVERAGE LISTS



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

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 and Orange Cranberry Compote
Served with Chef's Choice Winter Vegetables and Potatoes

Warm Cranberry Apple Strudel Served with Vanilla Bean Gelato

Coffee –Tea

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

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

May be ordered by the dozen or per person (prices shown below)
(minimum order 2 dozen per selection)

or

\$6.75 per person (2 pieces/person, select 2 kinds)

\$10.00 per person (3 pieces/person, select 3 kinds)

HOT CANAPÉS

Tandoori Chicken Skewer with Raita Drizzle (Gluten Free) \$41 per dozen

Double Smoked Bacon Wrapped Scallops with Chipotle Mayo Drizzle
(Gluten Free) \$43 per dozen

Vegetable Pakora with Tamarind Drizzle (Vegan) \$41 per dozen

Mushroom, Leek and Goat Cheese Tartlet \$41 per dozen

Mini Salmon, Cream Cheese & Tarragon Wellington \$43 per dozen

COLD CANAPÉS SERVED ON A HOUSE MADE CROSTINI

Pacific Shrimp, Mango and Fresh Dill \$43 per dozen

House Made Lemon and Roasted Garlic Hummus with Caramelized Onion
Balsamic Drizzle (Vegan) \$41 per dozen

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: (2nd Salad add \$3 per person)

Caesar Salad with Parmesan Cheese and House Made Croutons

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

Orzo Salad with Grape Tomato, Red Onion, Spinach, Parmesan, Lemon Juice and Olive Oil

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

Hot Entrees

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

Hot Accompaniments

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)

Desserts & Self Serve Coffee/Tea

Seasonal Fresh Fruit (Gluten Free)

Eggnog Cheesecake with Cranberry Compote and Rich Belgian Chocolate Cake

Warm Cranberry Apple Strudel served with Whipped Cream

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

(Alternate Salmon and Vegan Entree or Salad Options available for substitution/addition upon request)

([see sweet and savoury buffet additions page](#)).





SLEIGHBELL DINNER BUFFET

\$65 PER PERSON

(MINIMUM 40 PEOPLE/ALSO AVAILABLE FOR LUNCH)

Fresh Rolls and Butter

Choice of Two of the Following Salads:

Caesar Salad with Parmesan Cheese and House Made Croutons

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

Orzo Salad with Grape Tomato, Red Onion, Spinach, Parmesan, Lemon Juice and Olive Oil

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

Hot Entrees

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 Mashed Potatoes (Gluten Free)

(select one style of potato please) / (upgrade to House Made Scalloped Potatoes add \$2 per person)

Chilled Items

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

Roasted Garlic and Lemon Prawns (Gluten Free)

Desserts & Self Serve Coffee/Tea

Seasonal Fresh Fruit (Gluten Free)

Eggnog Cheesecake with Cranberry Compote and Rich Belgian Chocolate Cake

Warm Cranberry Apple Strudel served with Whipped Cream

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

(Alternate Salmon and Vegan Entree or Salad Options available for substitution/addition upon request)

([see sweet and savoury buffet additions page](#)).





SWEET & SAVOURY BUFFET ADDITIONS/SUBSTITUTIONS

SWEETS

Gluten Free Fudgy Brownies \$48/dozen (minimum 1 dozen) (Dairy Free/Contains Egg)

Vegan Quinoa Date Bars \$48/dozen (minimum 1 dozen) (Vegan & Gluten Free)

Tranche Board - Praline Chocolate (contains nuts) \$130 (serves 40) (Gluten Free)

Belgian Chocolate Dipped Strawberries \$42 per dozen (Gluten Free)

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

SAVOURY (Substitute an entree or salad on any buffet at no extra charge)

ENTREES:

Lentil Roasted Cauliflower Shepherd's Pie (Vegan) (add to a buffet \$9 per person)

Oven Roasted Wild Salmon with Pacific Shrimp and Tarragon White Wine Sauce
(add to a buffet \$12 per person)

VEGAN SALAD:

Arcadian Greens with Cucumber, Crispy Chickpeas and Sun Dried Tomato Vinaigrette
(Vegan) (add to a buffet \$3 per person)

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





SELF SERVE BEVERAGES

(EACH SERVE APPROX 50 4OZ GLASSES)

Spiced Rum & Eggnog \$165

(contains alcohol)

Liquor Punch \$175

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

Sparkling Wine Punch \$175

dirty laundry sparkling white and premium orange juice (contains alcohol)

Christmas Cranberry Sparkle Punch \$110

cranberry juice with ginger ale and lime (no alcohol)

Cranberry Lemonade Punch \$110

cranberry juice and loop blue crush lemonade (no alcohol)

Fruit Punch \$110

cranberry, premium 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)

BEER, CIDER & SPIRITS

Hi-ball (1oz) (Vodka, Rum, Gin or Rye served with a soft drink mixer)	7.00
White Claw Black Cherry Sparkling Hard Seltzer (355ml Can)	7.50
Crown Royal, Mount Gay Eclipse Spiced Rum & El Jimador Tequila (1 oz)	8.00
Caesar or Bloody Mary Cocktail (1 oz)	9.00
Ole Cocktail (Margarita, Chili Mango or Paloma) (355ml can)	10.00
Chivas Regal 12Yr Old Scotch (1 oz)	12.00

Broken Ladder BC Apples Cider (355ml Can)	8.00
Broken Ladder BC Apples & Cherries Cider (355ml Can)	8.00
Strongbow Cider (330ml)	8.00
Domestic Beer	7.00
(Red Truck Lager & IPA, Phillips Blue Buck (355ml) & (Bud Light & Kokanee) (341ml)	
Import & Gluten Free Beer	8.00
(Stella Artois, Corona, Kronenbourg Blanc & Whistler Gluten Free Forager) (330 ml)	

WINES BY THE GLASS

	(5oz)	(8oz)
Red Rooster Pinot Gris, Canada	8.00	13.00
Red Rooster Merlot, BC	8.00	13.00
Alias Pinot Noir, California USA	10.00	16.00
Blasted Church Syrah Rose, BC	10.00	16.00
Stoneleigh Marlborough Sauvignon Blanc, New Zealand	11.00	17.00
Fort Berens Estate Winery Chardonnay, BC	12.00	19.00
Alias Cabernet Sauvignon, California USA	12.00	19.00

NON-ALCOHOL BEVERAGES

Soft Drinks (14oz glass)	4.00
Fruit Juice (Apple, Grapefruit, Pineapple & Cranberry Juice) (14 oz glass)	5.50
Premium Orange Juice (14oz glass)	7.00
Loop Blue Crush Lemonade (14oz glass)	7.00
Ole Paloma Mocktail (355ml)	7.00
Mineral Water (500 ml)	7.00
Corona Sun Brew Non-Alcohol Beer (330ml)	7.00

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10% PLT on Liquor Only / 7% PST on carbonated drinks sweetened with sugar or natural sweetener





WHITE, ROSE & BUBBLES WINE LIST

WHITE WINES (750ml)

Red Rooster Lorraine Pinot Gris, Canada	37
Botter Pinot Grigio DOC, Italy	37
Wild Goose Gewurztraminer, BC	40
Sandhill Pinot Gris, BC	42
Gray Monk Pinot Blanc, BC	42
Frind, The Baronese, BC	48
(sauvignon blanc, semillon, viognier & chardonnay blend)	
Stoneleigh Marlborough Sauvignon Blanc, New Zealand	48
Fort Berens Estate Chardonnay, BC	50
Alias Chardonnay, Napa California, USA	50
Burrowing Owl Pinot Gris, BC	51

ROSE WINE (750ml)

Blasted Church Small Blessings Syrah Rose, BC	45
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BUBBLES(750ml)

Martinelli's Sparkling Apple Juice (no alcohol)	20
Gran Passione Prosecco, Italy	44
Frind Sparkling Brut, BC (riesling, chardonnay blend)	48
Champagne Cl de la Chappelle, Premier Cru Instinct Brut, France	95

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10% PLT on Liquor Only / Wine List Pricing & Content Subject to Availability





RED WINE LIST

RED WINE (750ml)

Red Rooster Merlot, BC	37
Castillo de Almansa Reserva, Castillo Spain (garnacha/grenache blend)	37
Chateau de Courteillac Bordeaux, France (merlot/cabernet sauvignon blend)	37
Gran Passione Rosso, Veneto Italy (merlot/corvina blend)	40
Killka Malbec, Mendoza Argentina	40
Marques de Caceres Crianza Rioja, Spain (mostly tempranillo)	40
Sandhill Cabernet Merlot, BC	43
Alias Pinot Noir, California USA	44
Red Rooster, Pinot Noir, BC	45
Frind Cabernet Franc, BC	48
Alias Cabernet Sauvignon, California USA	50
Tuli Sonoma County Pinot Noir, California USA	60
Burrowing Owl Merlot, BC	66
Burrowing Owl Syrah, BC	70
Frind, The Premier, BC (mostly merlot/cabernet sauvignon; their pinnacle blend)	80
Angus The Bull Black Angus Cabernet Sauvignon, Australia	95

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