

THE HEIGHT
OF HAPPINESS.
YOUR
WEDDING AT
FAIRMONT
PACIFIC RIM.



## **MENUS**

BRUNCH PLATED

BRUNCH BUFFET

BRUNCH ENHANCEMENTS

DINNER PLATED

DINNER BUFFET

BUILD YOUR OWN DINNER BUFFET

RECEPTION ON DISPLAY

RECEPTION DESSERT

CANAPÉS

LATE NIGHT BITES

KOSHER MENU

PERSIAN MENU

INDIAN MENU

WINE LIST

DRINKS



## **BRUNCH PLATED**

Each plated experience is accompanied by artisanal bread, Royal Cup Coffee & a selection of Lot 35 Tea. \$60 per guest (three course). Choice of one starter, one main & one dessert.

## STARTERS

## Heirloom Tomato & Avocado Salad

Citrus, garden herbs, arugula

## Hazelnut Pancake Soufflé

Roasted hazelnut, maple syrup

#### Heirloom Tomato & Ricotta Tart

Flaky puff pastry, garden herb, aged balsamic vinegar

## Classic Caesar Salad

Chopped egg, parmesan, focaccia crouton, signature dressing

#### Cheese & Charcuterie

Artisanal cheeses, fine cured meats, olives, fruit preserve, mustard, artisanal bread

## Marinated Melon & Berry Fruit Salad

Seasonally inspired

## MAINS

## Classic Quiche Lorraine

Double smoked bacon, sweet onion, comté cheese

#### **Eggs Benedict**

Classic, Royal or Florentine (choose one)
Toasted muffin, crisp golden potato,
confit tomato, hollandaise sauce

## **Avocado Tartine**

Poached eggs, parmesan, artisanal toast, petit herb salad

#### Chicken & Waffles

Chicken sausage gravy, warm maple

#### **Beef Short Rib Hash**

Poached eggs, crispy onion, béarnaise sauce

## DESSERTS

#### Warm Apple Crumble

Caramel sauce, vanilla ice cream

## **Triple Chocolate Mousse**

Bittersweet milk & white chocolate mousse, caramel, crispy meringue

## Citrus Cheesecake

Graham crust, marinated local strawberries

## **Bittersweet Chocolate Praline Fondant**

Whipped milk chocolate ganache, malted milk sherbet

## **Coconut Tapioca Pearls**

Passion fruit curd, tropical fruits, crisp sesame wafer

## **Lemon Citrus Tart**

Light basil cream



## ENHANCEMENTS

Northern Divine Caviar (Market Price)

Shaved Black or White Truffle based on seasonality (Market Price)

Half Lobster Tail (Market Price)

## SAVOURY

Country Pork Sausage \$7

Country Chicken Sausage \$7

Thick Cut Smoked Bacon \$6

Canadian Back Bacon \$7

BC Smoked Salmon \$9

Sautéed Mushroom \$5

Grilled Roma \$5

Half Avocado \$5

Golden Breakfast Potato \$5

## IN-HOUSE BAKERY

Scones \$5

**Butter Croissant \$5** 

Chocolate Croissant \$5

Muffins \$6

## PRESSED POWER JUICES

substitute \$5 addition \$10

## **Immunity**

Carrot, orange, turmeric

## **Antioxidant**

Spinach, green apple, celery

## **Vitality**

Beetroot, lemon, mint

## BLENDED SMOOTHIES

substitute \$5 addition \$10

## **Berry Banana**

Blueberry, banana, almond milk

#### **Nutter Butter**

Peanut butter, banana, date, almond milk

## **Tropical Green**

Mango, pineapple, kale, coconut water

## **BRUNCH BUFFET**

Each brunch buffet is accompanied by Royal Cup Coffee & a selection of Lot 35 tea.

## TO OUR FOREVER \$59

## **Chilled Fruit Juices**

Orange, grapefruit, apple, cranberry

## Fruit & Vegetable Smoothies

Blueberry Banana Almond & Tropical Green

## **House Baked Pastries**

Spiced cinnamon buns, citrus scented scones, blueberry streusel muffin

## Marinated Melon & Berry Fruit Salad

Seasonally inspired

## Avocado & Cucumber Salad

Citrus, garden herbs, arugula

#### Heirloom Tomato & Ricotta Cheese Tart

Basil, extra virgin olive oil

#### Classic Quiche Lorraine

Double smoked bacon, sweet onion, comté cheese

## BETTER TOGETHER \$64

#### **Chilled Fruit juices**

Orange, grapefruit, apple, cranberry

## **House Baked Pastries**

Spiced cinnamon buns, citrus scented scones, blueberry streusel muffin

## Marinated Melon & Berry Fruit Salad

Seasonally inspired

## Heirloom Tomato & Avocado Salad

Citrus, garden herbs, arugula

## Classic Wedge Salad

Creamy blue cheese, crispy bacon, grape tomato

#### **Roasted Golden Potatoes**

## **S**crambled Eggs

## Cedar Planked Salmon

Maple thyme & black pepper glaze

## Locally Made Semolina Pasta

Roasted mushroom, confit garlic, cherry tomatoes, basil, aged parmesan cheese, extra virgin olive oil

## THE CURE \$72

#### **Chilled Smoothies**

## **Artisanal Doughnuts**

Traditional glazed, chocolate & maple

## Marinated Melon & Berry Fruit Salad

Seasonally inspired

#### Chicken & Waffles

Country sausage gravy, warm maple

## Truck Stop Hash

Crispy potato, chorizo sausage, red pepper, caramelized onion, cheddar cheese, secret hash sauce

## Traditional Eggs Benedict

Toasted muffin, hollandaise sauce

#### Shakshuka

Spicy tomato pepper ragu, avocado, feta, chef attended poached eggs

## Rich & Creamy Penne Carbonarra

Double smoked bacon, peas, butter, parmesan reggiano

## | CHEF SEASONALLY INSPIRED MENU \$73

Each lunch buffet is accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 teas.

## **BRUNCH ENHANCEMENTS**

Chef attended station at \$150 per station (two hour maximum)

## Farm Fresh Eggs & Omelette \$18

Eggs your way: Scrambled, Fried, or Omelette Toppings: Sweet onions, forest mushrooms, peppers, garden spinach, country ham, cheddar cheese, feta cheese

chef attended action station

#### Buttermilk or Whole Wheat Pancakes \$16

Fresh berries, chocolate chips, toasted almonds, vanilla whipped cream, maple syrup chef attended action station

## Poached Egg Tartines \$12

Soft poached egg on artisanal toast (choose one)

## **Avocado Tartine**

Crushed avocado, lemon, chili, parmesan

#### **Salmon Tartine**

Smoke salmon, pickled red onion, capers

## Eggs Benedicts \$12

Soft poached egg on a toasted English muffin (choose one)

## Classic

Canadian back bacon, hollandaise sauce

## Royale

BC smoked salmon, hollandaise sauce

#### **Florentine**

Sautéed shallots, spinach hollandaise sauce

## **Brioche French Toast \$10**

Caramelized apples, cinnamon, toasted walnuts, citrus Mascarpone, warm maple syrup

#### OceanWise Nigiri & Rolls \$36

Wild BC sockeye salmon, wild albacore tuna, bigeye tuna, spicy tuna rolls, BC rolls, california rolls, pickled vegetable rolls wasabi, ginger, soy sauce

## Oyster Bar \$66/dozen

minimum five dozen

## Live-Shucked Selection of West &

## **East Coast Oysters**

Horseradish, mignonette, lemon, cocktail sauce, hot sauce

## DIM SUM & THEN SOME \$39

## Pork & Vegetarian Potstickers

Steamed Dim Sum

## Whole Crispy Peking Duck

chef attended action station

## CARVINGS

chef attended action station

## Cedar Roasted Pacific Cod or Pacific Salmon \$19

Carved Honey & Five Spiced Glazed Ham \$20

Smoked Canadian Prime Beef Striploin \$24

## PRESSED POWER JUICES

substitution \$4 addition \$8

#### **Immunity**

Carrot, orange, turmeric

#### **Antioxidant**

Spinach, green apple, celery

## **Vitality**

Beetroot, lemon, mint

## BLENDED SMOOTHIES

substitution \$5 addition \$10

#### **Berry Banana**

Blueberry, banana, almond milk

#### **Nutter Butter**

Peanut butter, banana, date, almond milk

## **Tropical Green**

Mango, pineapple, kale, coconut water

## IN-HOUSE BAKERY

Assorted Pastries \$45 per dozen

Cupcakes \$65 per dozen

Muffins \$65 per dozen

Loaves \$45 per dozen

Cookies \$45 per dozen

Granola Bars \$45 per dozen

Brownies \$45 per dozen

Scones \$45 per dozen





## **DINNER PLATED**

All dinner menus are accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 teas. \$120.00/guest (three course) one salad or soup, pre-selected choice of two mains & one dessert

\$135.00/guest (four course) one salad or soup, one starter, pre-selected choice of two mains & one dessert

\$145.00/guest (five course) one salad or soup, one starter, one intermezzo, pre-selected choice of two mains & one dessert

## SALADS

## Summer Heirloom Tomato &

**Buratta Cheese** seasonally available Selection of Okanagan tomatoes, baby cucumber, basil, framboise vinegar

## North Arm Farms Baby Beet & Citrus

Toasted pistachio, Macedonian feta, sherry vinaigrette

## Okanagan Stone Fruit &

**Stracciatella Cheese** seasonally available Perfectly ripe stone fruits, pickled shallot, mint, extra virgin olive oil

## Mango & Avocado

Crispy fried shallot, jícama, cilantro, pea shoots, chili, mint, thai vinaigrette

## SOUPS

## Creamy Nova Scotia Lobster Bisque

Lobster salad, crème fraiche, chives

## Truffled Celeriac Velouté

Crème fraiche, toasted hazelnuts

**Summer Corn** seasonally available Roasted corn, popcorn, smoked paprika

**Sweet Pea** can be prepared hot or cold Citrus, tarragon

#### Chilled Avocado & Cucumber

Buttermilk, mint

## CHILLED STARTERS

## West Coast Dungeness Crab

Poached mango, hearts of palm, mint, coconut lime dressing

#### Citrus Marinated Hamachi

Avocado purée, radish, celery, spiced puffed rice, yuzu tamari vinaigrette

## **BC Side Stripe Shrimp**

Avocado, cucumber, cilantro, mint, kaffir lime coconut dressing

## Lightly Seared Ahi Tuna

Asian pear, shaved radish, citrus ponzu vinaigrette

#### **Quebec Foie Gras Parfait**

Seasonal fruit chutney, toasted brioche, petit greens

## **Aged Italian Prosciutto**

Pickled shallot, arugula, shaved parmesan, balsamic vinaigrette

## Canadian Prime Beef Tartar

Pickled mustard seed, slow cooked egg yolk, parmesan, artisanal bread wafer

## **Chefs Seasonally Inspired**

#### Vegetarian Starter

Ingredients sourced from local farms

## WARM STARTERS

## Seared Nova Scotia Scallop

Avocado, cucumber, hon-shimeji, mushroom, togarashi, puffed rice

## **Dungeness Crab Cake**

Celeriac remoulade, petit greens

## Citrus Marinated Sockeye Salmon

Sun gold tomatos, roasted corn, lemon basil vinaigrette

## **Aromatic Braised Veal**

Toasted herb crust, caramelized onion, sherry jus

#### **Truffle Mushroom Onion Tart**

Flaky puff pastry, shaved parmesan, petit greens, aged sherry vinegar

## Poached Nova Scotia Lobster

surcharge based on market price
Orzo pasta, crispy parmesan, lobster emulsion

## Seared Duck Foie Gras

surcharge based on market price
Poached cherries, pistachio crunch, brioche

## INTERMEZZO

Seasonally inspired

#### Lemoncello Sorbetto

**Blood Orange & Basil Granita** 

## **MAINS**

#### Ocean

## Wild Pacific Salmon

Dungeness crab & leek tart, tomato confit, ver jus, brown butter vinaigrette

#### Haida Gwaii Sablefish

Crispy rice fritters, braised daikon, fine bean, yuzu dashi

## Line Caught Wild Halibut seasonally available

Fingerling potato, sweet corn fricassee, lobster emulsion

#### Seared Rare Ahi Tuna

Provençal vegetable sauté, sherry chorizo vinaigrette

#### **Butter Poached Nova Scotia Lobster**

surcharge based on market price
Fine herbs risotto, roasted garlic emulsion

#### Ranch

#### Rossdown Farms Chicken Duo

Roasted chicken breast, confit chicken & celeriac pavé, truffle jus

## Cinnamon Smoked Duck Breast

Cherry thyme clafouti, glazed beets, sherry hazelnut vinaigrette

## **Dry Aged Herb Crusted Beef Tenderloin**

Red wine onion potato pavé, glazed carrot, wild mushroom natural jus

## Peace River Rack of Lamb

surcharge based on market price Crispy potato cake, asparagus, grainy mustard lamb jus

#### Market

## Heirloom Tomato & Ricotta Tart

Flaky puff pastry, farmer's market vegetable, garden herb, aged balsamic

## Forest Mushroom & Swiss Chard Strudel

Farmer's market vegetable, roasted garlic cream

## Locally Made Semolina Pasta

Roasted mushroom, confit garlic, cherry tomatoes,



## DESSERTS

## Manjari Chocolate Raspberry Bombe

Vanilla bavarian, crispy hazelnut wafer, raspberry sorbet

## **Warm Almond Berry Tart**

Caramelized honey, blackberry verbena sorbet

## **Apple Tart Tatin**

Flaky puff pastry, honey crispy apple, apple caramel ice cream

## **Lemon Citrus Tart**

Raspberry sorbet, chantilly cream

#### **Buttermilk Panna Cotta**

Seasonal fruit gelée, macerated berries, salted crispy crumble

## **Bittersweet Chocolate Praline Fondant**

Malted milk sherbet, praline glaze

## Lemon Meringue Cheesecake

Lemon curd, basil gel

## **Exotic Fruit Tart**

Lime pineapple compote, whipped coconut cream

## **Caramelized White Chocolate Cremeux**

Espresso sorbet, salted shortbread crumble

## Warm Seasonal Fruit Crumble

Vanilla ice cream

## **DINING ENHANCEMENTS**

Northern Divine Caviar based on market price

## **Shaved Black or White Truffle**

seasonally available and based on market price

Half Lobster Tail based on market price

## **Night of Selection**

Choice of two mains \$20 per guest

## **DINNER BUFFET**

Priced per guest. Each chef selected buffet experience is accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

## PACIFIC RIM \$90

## **Caramelized Onion & Potato Soup**

Bacon, smoked paprika, parmesan

## **Gathered Greens Salad**

Fennel, carrot, radish, caramelized honey vinaigrette

#### Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan, signature dressing

## **Grilled Mediterranean Vegetable Sampler**

Marinated olives, fresh herb, olive oil

## Rossdown Farms Organic Chicken Breast

Sherry brown butter vinaigrette

#### Slow Baked Pacific Salmon

Citrus tarragon nage

#### Locally Made Semolina Pasta

Roasted mushroom, confit garlic, cherry tomatoes, parmesan cheese, olive oil

## **Roasted Fingerling Potato**

Garlic oil, scallions

#### **Chefs Selected Vegetables**

Butter glazed, fleur de sel

#### **Apple Streusel Pie**

Vanilla scented cream

## **Triple Chocolate Mousse**

Bittersweet, milk & white chocolate mousse, caramel, crispy meringue

#### Marinated Melon & Berry Fruit Salad

Seasonal ingredients

## PASTURE \$105

## **Roasted Forest Mushroom Soup**

Pickled hon shimiji, thyme

#### **Roasted Beetroot Salad**

Fennel, candied walnut, goat cheese, sherry vinaignette

## **Greek Salad**

Cucumber, pepper, heirloom tomato, olives, feta

## **Gathered Greens Salad**

Fennel, carrot, radish, caramelized honey vinaigrette

## Grilled Mediterranean Vegetable Sampler

Marinated olives, fresh herb, olive oil

## Spiced & Roasted Canadian Beef Brisket

Red wine jus

Enhance to beef carvery \$12 per guest

## Rossdown Farms Organic Chicken Breast

Sherry brown butter vinaigrette

## Slow Baked Pacific Salmon

Citrus tarragon nage

## Ricotta & Spinach Cannelloni

Creamy béchamel, grana padano, herb gremolata

#### Golden Potato & Cheese Gratin

Sweet onion, gruyere, cracked pepper

## **Chef's Selected Vegetables**

Butter glazed, fleur de sel

## **Seasonal Fruit Cobbler**

Vanilla cream

## **Triple Chocolate Mousse**

Bittersweet, milk & white chocolate mousse, caramel, crispy meringue

## Marinated Melon & Berry Fruit Salad

Seasonal ingredients



## COASTLINE \$115

## **West Coast Chowder**

Salmon, mussels, potato, lemon, dill

## Prawn & Rice Noodle Salad

Green beans, cherry tomato, roasted peanuts, cilantro, lime

## Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan, signature dressing

#### **Roasted Beetroot Salad**

Fennel, candied walnut, goat cheese, sherry vinaigrette

## **Grilled Mediterranean Vegetable Sampler**

Marinated olives, fresh herb, olive oil

## Tamari Glazed Pacific Cod

Scallion, ginger soy reduction

## **Roasted Canadian Beef Striploin**

Red wine jus

Enhance to beef carvery \$12 per guest

## Rossdown Farms Organic Chicken Breast

Sherry brown butter vinaigrette

## Ricotta & Spinach Cannelloni

Creamy béchamel, grana padano, herb gremolata

## Whipped Yukon Gold Potato

Chives

## **Chef's Selected Vegetables**

Butter glazed, fleur de sel

## Raspberry Cheesecake Bar

Vanilla bavarian, crisp hazelnut wafer, raspberry sorbet

## **Coconut Passion Exotic Fruits**

Coconut tapioca pearls, passion fruit curd

#### **Bittersweet Chocolate Praline Tart**

Valhrona chocolate, cocoa crust

## Marinated Melon & Berry Fruit Salad

Seasonal ingredients



## **BUILD YOUR OWN BUFFET**

\$125 per guest. Choice of one soup, three salads or starters, three mains, three accompaniments & two desserts. \$140 per guest. Choice of one soup, four salads or starters, three mains, four accompaniments, & three desserts. Minimum 25 guests.

## SOUPS

Vine Ripened Tomato
Caramelized Onion & Potato
Warm Purèe of Celeriac
Roasted Forest Mushroom
West Coast Chowder
Summer Corn Veloutè seasonally available
Sweet Pea Soup can be prepared hot or cold

## SALADS & STARTERS

Gathered Greens Salad
Classic Caesar Salad
Roasted Beetroot Salad
Asian Slaw
Classic Wedge Salad
Heirloom Tomato Salad
Avocado & Cucumber Salad
Kale Superfood Salad
Grilled Mediterranean Vegetable Sampler
Warm Mushroom & Onion Tart
Heirloom Tomato & Ricotta Tart
Red Pepper Chickpea Hummus

#### MAINS

#### Ocean

Slow Baked Pacific Salmon
Roasted Filet of Pacific Cod
Lois Lake Steelhead
Tamari Glazed Ling Cod
Haida Gwaii Halibut seasonally available
Roasted Sablefish surcharge \$10 per guest

#### Ranch

Aromatic Braised Beef Short Rib Slow Roasted Beef Striploin Rossdown Farms Organic Chicken Breast Gremolata Crusted Lamb Confit Duck Leg

#### Market

Ricotta & Spinach Cannelloni Heirloom Tomato & Ricotta Tart Forest Mushroom & Leek Strudel Locally Made Semolina Pasta

## **ACCOMPANIMENTS**

**Chef's Selected Vegetables** Broccolini Fine Green Beans Sweet Local Corn on the Cob seasonally available **Baby Bok Choy Roasted Sweet Carrots Provencal Vegetables Roasted Root Vegetables** Forest Mushroom & Caramelized Onion **Roasted Cauliflower** Whipped Yukon Gold Potato **Roasted Fingerling Potato** Spiced Chickpea Fricassee Golden Potato & Cheese Gratin French Lentil Du Puy Cassoulet Creamy Yellow Corn Polenta **Aromatic Steamed Jasmine Rice** 

## DESSERTS

Lemon Citrus Tart
Rhubarb Strawberry Cake
Buttermilk Panna Cotta
Raspberry Cheesecake Bar
Coconut Passion Exotic Fruits
Bittersweet Chocolate Praline Tart
Double Chocolate Brownie Cake
Berry Shortcake
Triple Chocolate Mousse
Classic New York Style Cheesecake
Earl Grey Crème Brûlée
Warm Croissant Bread Pudding
Seasonal Fruit Cobbler
Marinated Melon & Berry Fruit Salad



## RECEPTION ON DISPLAY

Priced per guest.

Chef selected reception is priced at \$150 per attendant per station (two hour maximum).

## FRESH AND RAW \$36

## Ocean Wise Maki & Nigiri Sushi

Wild BC sockeye salmon, wild albacore tuna, bigeye tuna, spicy tuna rolls, BC rolls, California rolls, pickled vegetable rolls, wasabi, ginger, soy sauce

## ARE YOU HAPPY TO SASHIMI \$44

## Selection of OceanWise Sashimi

add to Ocean Wise maki & nigiri for \$22 Sashimi of wild BC salmon, wild albacore tuna, bigeye tuna, wasabi, ginger, soy sauce

## FROM COAST TO CATCH \$50

## **Chilled Salads**

Lobster, scallops & crab

## On Ice

Prawns, seasonal oysters, mussels

## **BC Smoked Salmon & Charred Tuna**

Soy honey glaze, chili aïoli

## OYSTER BAR \$66/dozen

minimum five dozen per order

## **Shucked Selection of Oysters**

Horseradish, mignonette, lemon, cocktail sauce

## CAVIAR ON ICE \$75

#### Northern Divine Caviar

Salmon roe, tobiko roe, shallot, egg yolk, egg white, crème fraîche, chives, toasted brioche

## CHEESE PLEASE \$28

## **Selection of Farmhouse Cheeses**

Grapes, fruit chutney, toasted nuts, artisanal bread & crackers

## CHARCUTERIE \$28

## **Selection of Local Artisanal Charcuterie**

Pickles, cornichons, marinated olives, mustards, chutneys, artisanal breads & crackers

## CHEESE & CHARCUTERIE \$30

## Selection of Artisanal Cheese & Charcuterie

Grapes, marinated olives, toasted nuts, pickles, mustards, chutneys, artisanal breads & crackers

## SHAWARMA & MEZZE \$30

## Chicken or Lamb Donair Style

Hummus, tabbouleh, tzatziki, sesame dressing, pickle, fresh condiments, dolmades, olives, pickled & grilled vegetables, falafel & flatbread

# FOR HOPELESS RAMEN-TICS \$34

#### Ramen Station

Pork belly, chicken, classic ramen noodle, molten egg, chili strings, wakame, toasted sesame, pickled bamboo shoots, corn

## OKAY, POKÉ \$46

Selection of Protein: Tuna, salmon, prawn, tofu White or brown rice & greens, sesame, edamame, masago, ginger, cucumber, seaweed salad, avocado, cilantro, wasabi, crispy onion, sesame chili shoyu sauce, citrus ponzu, spicy togarashi aïoli, miso mayonnaise

## DIM SUM & THEN SOME \$39

## Pork & Vegetarian Potstickers

Cabbage slaw & chili soy dressing

#### Steamed Dim Sum

Har gow, siu mai, BBQ pork buns

## Whole Crispy Peking Duck

Steamed Chinese pancakes, hoisin sauce, cucumber, chili, scallions

## **CARVINGS**

Cedar Roasted Pacific Cod \$19

Rosemary Rubbed Leg of Lamb \$20

Porchetta Carving Station \$20

Crispy BBQ Peking Duck \$22

Slow Roasted Canadian Prime Beef Striploin \$24

Tomahawk Beef Ribeye \$1100/piece serves up to 50 guests

## **ENHANCEMENTS**

Glazed Asparagus \$7

Yorkshire Pudding \$8

Truffle Fries \$8

Potato Gratin \$8





## RECEPTION DESSERT

Live action stations priced per guest. All reception desserts are served with an attendant. Priced at \$150 per attendant per station (two hour maximum).

## Liquid Nitrogen Ice Cream Station \$26

Mini waffle cones, whipped cream, cocoa nibs, fresh fruit, toasted almonds, chocolate sauce, salted caramel

## S'mores Station \$16

Marshmallow, chocolate, graham cracker

## Doughnuts and Churros Station \$18

Chocolate, cacao nibs, vanilla whipped cream, toasted almonds, freeze dried fruits, salted caramel, sprinkles

## A LITTLE BIT OF A GOOD THING

Selection of 2: \$15 per guest Selection of 3: \$21 per guest

## Rhubarb Strawberry Cake

Strawberry cream, toasted almonds

## **Buttermilk Panna Cotta**

Seasonal fruit gelée, macerated berries, salted crispy crumble

## **Coconut Tapioca Pearls**

Passion fruit curd, tropical fruits, crispy sesame wafer

## **Double Chocolate Brownie**

Caramel, fleur de sel

## **Berry Shortcake**

Angel food cake, vanilla cream

## Classic Canadian Butter Tart

Walnuts, maple syrup

## **Chocolate Espresso Tart**

Dark chocolate, roasted coffee beans

## **Classic Lemon Meringue Tart**

Lemon curd filling, vanilla meringue

## **Bittersweet Chocolate Praline Fondant**

Whipped milk chocolate ganache, praline glaze

## Italian Tiramisu

Ladyfinger sponge, espresso, mascarpone, cocoa

## Caramel Pot De Crème

Brown butter almond streusel, fleur de sel

## **Raspberry Velvet Cake**

Whipped mascarpone

## Classic New York Style Cheesecake

Seasonal fruit compote

#### **Assorted Profiteroles**

Black currant and milk chocolate, strawberry and basil, praline and vanilla

## Marinated Melon & Berry Fruit Salad

Seasonal ingredients

# **CANAPÉS**

Priced per dozen (unless otherwise specified). Minimum three dozen per selection.

COLD

Caramelized Onion Tart \$56

Grana padano, chive

Watermelon & Goat Cheese \$52

Extra virgin olive oil, fleur de sel

**Heirloom Tomato Tart \$56** 

Ricotta, balsamic

Crisp Vegetable Roll \$56

Rice paper, chili

Artichoke Bruschetta \$60

Basil, confit garlic, sourdough

Herbed Goat Cheese Gougères \$60

Rosemary, lemon

Foie Gras Parfait \$62

Cherry financier

Rice Cracker Crusted Ahi Tuna \$64

Sesame miso aïoli

**Premium West Coast Oyster \$66** 

five dozen per order

Seasonal mignonette

Lobster & Mango Roll \$66

Rice paper, thai basil

Chicken Escabeche \$58

Saffron

SUSHI ROLLS

Spicy Tuna Roll \$42

Chopped tuna, chili, cucumber

California Roll \$44

Dungeness crab, avocado cucumber

Salmon Roll \$42

Spicy wild sockeye, steelhead avocado

Mango Avocado Roll \$40

Mango, avocado, chili mayo

Truffle Tofu Roll \$40

Spicy minced tofu, mango

WARM

**Dungeness Crab Puff \$58** 

Black pepper jam

Crispy Black Vinegar Chicken \$58

Pork Belly Doughnuts \$56

Maple syrup

Fried Artichoke Pakora \$56

Tamarind glaze

Vegetable Samosa \$56

**Crispy Vegetable Spring Roll \$56** 

Chickpea Fritter \$58

Citrus herb aïoli

Prawn Toast \$60

Sesame, brioche

Lemongrass Chicken Skewer \$58

Coconut peanut sauce

Soy Ginger Beef Skewer \$58

Angus Beef Slider \$60

Aged cheddar, brioche

**BBQ Duck Spring Roll \$60** 

Comté Cheese Fritter \$60

Truffle purée

**Braised Beef Short Rib Croquette \$60** 

Horseradish, black pepper

Tempura Prawn \$62

Togarashi aïoli

Alaskan Black Cod Cake \$62

Moroccan Chicken Samosa \$60

Classic chutney

Italian Meatball \$58

Pork, veal, beef, parmesan

Har Gow \$58

Steamed prawn dumpling

Siu Mai \$58

Steamed pork dumpling



## LATE NIGHT BITES

Priced per dozen, unless otherwise specified. Minimum three dozen per selection. Attended station options at \$150 per attendant per station (two hour maximum).

## SAVOURY

Pacific Rim Beef Slider \$58

Cheddar, pickle, special sauce, brioche bun

Herbaceous Crispy Falafel Slider \$58

Lettuce, mint, dill, lemon herb sauce, pickled onion, toasted bun

**BBQ** Chicken Slider \$58

Buttermilk slaw, fried onion, toasted bun

**Crispy Fried Pork Wontons \$56** 

Chili sauce, soy

Thai Chicken Wings \$58

Cilantro, lime

Classic Salt & Pepper Chicken Wings \$58

Crispy Dry Ribs \$58

Hoisin Asian BBQ Ribs \$58

**Prawn Spring Rolls \$56** 

Crispy Vegetarian Spring Rolls \$56

Samosas \$56

Truffle & Parmesan Fries \$8 per guest

All Dressed Waffle Fries \$8 per guest

Yam Fries \$8 per guest

## **FLATBREADS**

Priced per flatbread. 10 slices per flatbread.

Pesto & Sundried Tomato \$27

Garlic cream, peppers, feta, lemon

Margherita \$27

Tomato sauce, fior di latte, basil

**Spicy Chorizo \$29** 

Tomato sauce, roasted onion, parmesan

## SWEET

Classic New York Style Cheesecake \$55

Double Chocolate Cupcakes \$55

Red Velvet Cupcakes \$55

Traditional Tiramisu \$55

Coconut Tapioca Pearl Pudding \$55

Bitter Sweet Chocolate Tart \$55

Vanilla Crème Brûlée \$55

Lemon Meringué Tart \$55

Apple Strudel Tart \$55

Assorted House Baked Cookies \$45

Bitter Sweet Chocolate Brownies \$45

Chocolate Praline Fondant \$55

Churros \$45





## **KOSHER MENU**

## CANAPÉS

Minimum order of 3 dozen per variety of canapé. Priced per dozen.

Cold Canapés

**Beetroot Macaroon \$62** 

Goat cheese

Cured Salmon \$72

Dill, crème fraîche

**Crusted Carrot Lollipop \$62** 

Toasted pistachio

Tuna Crudo \$72

Ponzu, cilantro

Hot Canapés

Potato Latkes \$62

Crème fraîche, chive

Gougères \$62

Herbed ricotta

Salted Cod Croquettes \$72

Nori aïoli

Cauliflower Fritter \$62

Chili, sesame

Foraged Mushroom Arancini \$62

Preserved lemon

## STATIONS

Minimum 50 guests or add \$5 per guest. Priced per guest.

## Maki and Nigiri Sushi \$36

Approx 6 pieces per guest

Wild BC sockeye salmon, wild albacore tuna, bigeye tuna, spicy tuna rolls, BC rolls, California rolls, mango avocado rolls, wasabi, ginger, soy sauce

## **BC Salmon Display \$30**

BC smoked lox & organic ocean candied salmon, pickled red onions, capers, lemon

## Vegetarian Sushi Selection \$22

Mango avocado roll, pickled vegetable roll, wasabi, ginger, soy sauce

## PLATED KOSHER DINNER

All dinner menus are accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 teas.

\$155 per guest (three courses) choice of one soup or salad (upgrade to starter for \$9), one main, & one dessert. \$185 per guest (four courses) choice of one soup, one starter or salad, one main, & one dessert.

Starters

**Cured Salmon** 

Horseradish posset, lemon gelée

**S**moked **T**rout

Brioche, cucumber, gribiche

Yellowfin Tuna

Avocado, shiso, kohlrabi, lime

**Heirloom Tomatoes Textures** 

Mozzarella, basil

Fig Tart

Pine nuts, mascarpone mousse, rosemary

Israeli Couscous

Pickled melon, cucumber, mint, yogurt

Soups

Caramelized Onion & Potato

Smoked paprika, parmesan

Celeriac Soup

Buffalo milk, garlic crouton

Spiced Butternut Squash

Pickled sultanas, savoury granola

**Beet Soup** 

Beet, dill, cabbage, crème fraîche

Mains

Ocean

Roasted Sablefish

Green bean, zucchini, almond crumble, soubise

**Roasted Sea Bass** 

Ratatouille vegetable, herb crust, saffron fumet

Slowly Cooked Salmon

Sunchoke, spinach, sabayon

**Poached Lingcod** 

Fennel, fingerling, parsley velouté

Market

**Eggplant and Artichoke Cannelloni** 

Black garlic, parmesan

Minted Pea Tortellini

Ricotta

**Cauliflower Texture** 

Almond, curry, coriander

Dessert

**Dark Chocolate Marquis** 

Black currant gel, flourless chocolate cake

Warm Okanagan Apple Crostata

Raw sugar crust, salted caramel, vanilla ice cream

Cardamom Cake

Burnt mandarin sauce, sesame crunch,

citrus olive oil foam

Lemon Meringue Cheesecake

New York style cheesecake, lemon curd,

crispy meringue

**Chocolate Sacher Cake** 

Chocolate cake, apricot compote,

chocolate crémeux

## SWEET LATE NIGHT KOSHER MENU

Priced per dozen, unless otherwise specified. Minimum three dozen per selection.

#### Pacific Rim Ice Cream Cart \$22

chef attended station at \$125 per hour per chef

Choice of two ice cream flavours spun to order. Mini waffle cones, whipped cream, cocoa nibs, fresh fruit, toasted almonds, chocolate sauce, salted caramel

#### S'mores Station \$16

Marshmallows, Chocolate, Graham Cracker

## **Doughnuts and Churros Station \$18**

Chocolate, cacao nibs, vanilla whipped cream, toasted almonds, freeze dried fruits, salted caramel, sprinkles

## Coffee Shop \$22

add royal cup coffee & a selection of lot 35 teas for \$4 per guest

Nespresso Station

Cold Brew

Cinnamon Spiced Coffee Cake
Add vegan & non-vegan Baileys \$11 per guest

## House Baked Cookies \$45 per dozen

Three chef selected cookies

## SAVOURY LATE NIGHT KOSHER MENU

Priced per dozen, unless otherwise specified. Minimum three dozen per selection.

## Herbaceous Crispy Falafel Slider \$58

Lettuce, mint, dill, lemon herb sauce, pickled onion, toasted bun

## Crispy Cod Slider \$58

Buttermilk slaw, tarragon aïoli, toasted bun

Crispy Vegetarian Spring Rolls \$56

Vegetable Samosas \$56

Parmesan Fries \$8 per guest

All Dressed Waffle Fries \$8 per guest

Yam Fries \$8 per guest

**Flatbreads** 

priced per flatbread. 10 slices per flatbread.

## Pesto & Sundried Tomato \$27

Garlic cream, peppers, feta, lemon

## Margherita \$27

Tomato sauce, fior di latte, basil



## PERSIAN MENU BUFFET

Persian buffet menus are accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

\$120 per guest. Choice of two salads or starters, two kebabs, two mains, two accompaniments, three desserts.

\$140 per guest. Choice of three salads or starters, both traditional rice, two kebabs, two mains, two accompaniments, three desserts.

## SALADS & STARTERS

## Summer Heirloom Tomato & Burrata Cheese

Selection of Okanagan tomatoes, baby cucumber, basil, framboise vinegar

## Mango & Avocado

Crispy fried shallot, jícama, cilantro, pea shoots, chili, mint, thai vinaigrette

#### Avocado & Cucumber Salad

Citrus, garden herbs, arugula

#### Classic Prawn Cocktail

Cocktail sauce, citrus herb aïoli

## **House Smoked Salmon Dip**

Crème fraiche, lemon, garden herb

## Warm Mushroom & Onion Tart

Flaky puff pastry, shaved parmesan, petit greens, aged sherry vinegar

## RICF

## Baghali Polo

Slow cooked lamb shank, basmati rice, fresh dill, fava beans

#### **Shirin Polo**

Free range chicken breast, saffron scented basmati rice, candied orange, toasted almond, pistachio, barberries

## KEBAB

## Chenjeh

Marinated Canadian prime beef kebob

## Joojeh

Chicken breast, saffron, turmeric

## Sturgeon

Marinated sechelt sturgeon, citrus dill

## MAINS

#### **Roasted Pacific Salmon**

Orange & dill vinaigrette

#### Slow Baked Pacific Halibut

Citrus saffron butter

#### Sun Gold Farms Lamb

Slow roasted leg of lamb with cinnamon & black cardamom scented jus

#### **Canadian Prime Roast Beef**

Slow roasted spiced prime beef, pomegranate glaze

## **Chicken Fesenjoon**

Free range chicken breast, walnut & pomegranate stew

## **Duck Fesenjoon**

Local duck breast, walnut & pomegranate stew

## ACCOMPANIMENTS

Caramelized Sweet Carrots

Chefs Selected Vegetables

Roasted Fingerling Potato

Glazed Root Vegetables

## DESSERT

Earl Grey Crème Brûlée

Raspberry Cheesecake

Exotic Fruit Tart

Triple Chocolate Mousse

Classic Crème Caramel



## **INDIAN MENU**

## CANAPÉS

Minimum order of 3 dozen per variety of canapé. Priced per dozen.

#### Gobi Pakora \$56

Cauliflower, chickpea flour, Kashmiri chili

## Paneer Pakora \$56

Crispy fried paneer, mint chutney

## Vegetable Pakora \$56

Carrot, zucchini, potato, green chiles, tamarind chili sauce

## Mini Samosa \$56

Cumin spiced potatoes, onion, lentils, green peas, tomato chutney

## Chicken Tikka \$58

Chicken skewers, fenugreek, roasted cumin

## Chapli Kebab \$62

Lamb, channa dal, cilantro

## Tandoori Prawns \$62

Prawns, fenugreek, Kashmiri chilli

## Tandoori Lamb \$62

Tender lamb, garam masala, chili

## INDIAN DINNER MENU

Indian buffet menu includes Masala Chai, a selection of Lot 35 Teas & Royal Cup Coffee. \$130 per guest. Choice of two salads, three mains, two vegetarian mains, accompaniments, rice & bread & three desserts. Vegetarian themed menu \$115 per guest. Choice of three salads, four vegetarian mains,

accompaniments, rice & bread & three desserts.

#### Salads

## Kachumber Salad

Cucumber, tomato, red onion, green chilies, lemon

#### **Poached Prawn**

Mango, jicama, pea shoots, mint & avocado dressing

## Hariyali Roasted Vegetable

Eggplant, bell peppers, carrot, zucchini, okra, garden herb vinaigrette

## **Heirloom Tomato**

Artichoke, mint, pickled onion, cilantro dressing

## Avocado & Cucumber

Citrus, garden herbs, arugula, roasted cumin vinaigrette

Mains

Kadai Chicken

Peppers, onion masala

**Butter Chicken** 

Creamy tomato sauce, tandoori chicken,

fenugreek, ghee

Chicken Tikka Masala

Smoky chicken tikka, onion tomato & paprika sauce

Pork, Beef, Chicken or Lamb Vindaloo

Red chili, malt vinegar & jaggery

Lamb or Beef Keema Matar

Green peas, baby potatoes, ginger onion gravy

Lamb Biryani

Fragrant basmati rice, braised tender lamb,

cinnamon, cilantro

Chicken Biryani

Fragrant basmati rice, tender chicken, cinnamon,

cilantro

Vegetarian Mains

Malai Kofta

Potato, cheese, cashew cream sauce, saffron

Pindi Chana or Chana Masala

Chickpeas, oven roasted garam masala, mango

Tawa Vegetable Okra

Cauliflower, tinda

**Matar Paneer** 

Green pea, paneer, cashew cream sauce, saffron

Paneer Tikka Masala

Smoky paneer tikka, onion tomato & paprika sauce

Dal Tadka

Black mung, kidney beans, beluga lentils,

onion masala

Dal Makhani

Slow cooked lentil, garlic, tomato, cream

Shahi Paneer

Creamy tomato sauce, fried paneer, fenugreek, ghee

Sabzi Biryani

Fragrant basmati rice, layered local vegetables, fresh coriander

Accompaniment

Selected achar, chutney & raita

Rice and Bread

**Classic Rice** 

Basmati, ghee

**Selected Breads** 

Naan, poppadum & roti

Dessert

Gulab Jamun

Rosewater & green cardamom scented

Carrot Halwa Tart

Mango yogurt mousse, pistachio cream

**Chai Spiced Sponge Cake** 

Milk chocolate crémeux

**Coconut Rice Pudding** 

Saffron, cashew, sultana

**Tropical Fruit Salad** 

Marinated tropical fruit

**Enhancements** 

Selected Tea Sweats \$8 per guest

Barfi, ladoo, jalebi

Stations

Priced per guest. Chef attended stations are priced at \$150 per chef, per station (two hour maximum).

Chaat Station \$18

Bhel, masala, Gol-Gappe

Tawa Prawn \$25

Sautéed prawn, coconut chutney

Bombay Wala Ragada Patties \$18

Chole, yogurt, tamarind chutney, sev, rice puffs

# ΓHROUGH

ARTFUL



YOUR NEW

BEGINNING.



## WINE LIST

## **SPARKLING**

## BC

Averill Creek, Charme de L'ile \$70 Bartier Bros. Rose, BC \$65

## International

Moët et Chandon, Champagne, France \$225 Cave de Lugny, Crémant de Bourgogne Rosé \$90 Prosecco di Casa Bottega, Italy \$70

## WHITE

#### BC

Mission Hill, Estate Series, Chardonnay \$55 La Stella Vivace Pinot Grigio \$70 Roche 'Texture' Pinot Gris \$88 Quails' Gate, Chenin Blanc \$80 Howling Bluff Sauvignon Blanc/Semillon \$75

#### International

Monopole, White Rioja, Spain \$70

Villa Sparina Gavi di Gavi, Italy \$90

Cannonball, Chardonnay, California \$95

Loveblock Sauvignon Blanc, New Zealand \$90

Bernard Defaix Chablis, France \$110

## ROSE

Bartier Bros. Rose, BC \$65
Miraval, Côtes du Provence, France \$105

## RED

## BC

Mission Hill, Estate Series, Cabernet Sauvignon, Merlot \$60 Le Vieux Pin, Le Petit Rouge Syrah Blend \$75 Meyer Family Vineyards, Pinot Noir \$85 Burrowing Owl, Merlot \$110

## International

Hacienda Lopez de Haro Reserva Rioja, Spain \$85 Rocca de Montegrassi, Chianti Classico, Italy \$100 Carmel Road, Pinot Noir, California \$95 Cannonball, Cabernet Sauvignon, California \$100



## **DRINKS**

## LIQUOR

## Premium Bar (loz) \$10

The Famous Grouse, Canadian Club, Jim Beam Rye, Bacardi Superior, Captain Morgan Spiced Rum, Finlandia, Sauza

## Deluxe Bar (loz) \$14

Chivas Regal, Maker's Mark, Crown Royal, Lot 40, Plymouth, Bacardi Superior, Bacardi 8 Year Old Rum, Tito's, Casamigos Blanco

## Luxury Bar (loz) \$16

Macallan 12 Year Old Double Cask, Woodford Reserve, Knob Creek Rye, The Botanist, Bacardi Superior, Bacardi Gran Reserva 10 Year Old Rum, Belvedere, Casamigos Reposado Tequila

## | LIQUEURS (loz) \$12

Hennessy VS, Baileys Irish Cream, Grand Marnier, Sambuca, Campari

## WINE

House Wine (5oz) \$11 Deluxe House Wine (5oz) \$14

## BEER AND CIDER \$10

Domestic and Import Beers and Ciders
Micro-Brewery Beer and Ciders

## SOFT DRINKS AND BOTTLED WATER \$7

Regular and Diet Soft Drinks
Distilled or Sparkling Water
Bottled Juices



