

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





WEDDINGS
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

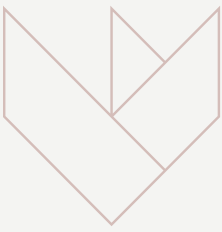
PERSIAN MENU

INDIAN MENU

WINE LIST

DRINKS

YOUR WEDDING AT FAIRMONT PACIFIC RIM.
THE EXTRAORDINARY STARTS HERE.



BRUNCH PLATED

Each plated experience is accompanied by artisanal bread, Royal Cup Coffee & a selection of Lot 35 Tea. \$68 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

Chocolate Profiteroles

Milk chocolate ganache, blackcurrant gel

Citrus Cheesecake

Graham crust, marinated local strawberries

Bittersweet Chocolate Praline Fondant

Whipped milk chocolate ganache, raspberry gel

Coconut Tapioca Pearls

Passion fruit curd, tropical fruits, crisp sesame wafer

Lemon Citrus Tart

Light basil cream

| DINING ENHANCEMENTS

Day of Selection

Choice of two mains \$20 per guest

Northern Divine Sturgeon Caviar

Shaved Truffles

seasonally available

Atlantic Lobster Tail

Half tail or full tail

Dungeness Crab

Tiger Prawns

Nova Scotia Scallops

Seared Foie Gras



| SAVOURY

- Country Pork Sausage \$10
- Country Chicken Sausage \$10
- Thick Cut Smoked Bacon \$9
- Canadian Back Bacon \$10
- BC Smoked Salmon \$12
- Sautéed Mushroom \$7
- Grilled Roma \$7
- Half Avocado \$8
- Golden Breakfast Potato \$7

| IN-HOUSE BAKERY

- Scones \$6
- Butter Croissant \$8
- Chocolate Croissant \$8
- Muffins \$7

| PRESSED POWER JUICES

substitute \$6 addition \$10

Immunity

Carrot, orange, turmeric

Antioxidant

Spinach, green apple, celery

Vitality

Beetroot, lemon, mint

| BLENDED SMOOTHIES

substitute \$8 addition \$12

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 \$55

Chilled Fruit Juices

Orange, grapefruit, apple, cranberry

House Baked Pastries

Spiced cinnamon buns, citrus scented scones, blueberry streusel muffin

Farmhouse Yogurts

Natural & fruit flavours

House Made Granola

Vanilla bean yogurt

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 \$65

Chilled Fruit juices

Orange, grapefruit, apple, cranberry

House Baked Pastries

Spiced cinnamon buns, citrus scented scones, blueberry streusel muffin

Farmhouse Yogurts

Natural & fruit flavours

House Made Granola

Vanilla bean yogurt

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

Free Run Soft Scramble Eggs

Country Style Pork Sausage

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

BRUNCH BUFFET

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

| THE CURE \$75

Chilled Fruit Juices

Orange, grapefruit, apple, cranberry

House Baked Pastries

Spiced cinnamon buns, citrus scented scones, blueberry streusel muffin

Artisanal Doughnuts

Traditional glazed, chocolate & maple

Marinated Melon & Berry Fruit Salad

Seasonally inspired

Avocado & Kale Superfood Salad

Mint, basil, ancient grains, cucumber, dill, sunflower seed, herbed tahini dress

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 \$80

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 \$18

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 \$18

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 \$16

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

Raw Bar Sushi Rolls \$22

British Columbia salmon, spicy tuna,
mango avocado roll, California roll, wasabi, ginger,
soy sauce

Oyster Bar \$72/dozen

minimum five dozen

Live-Shucked Oysters

Horseradish, mignonette, lemon, cocktail sauce,
hot sauce

| **DIM SUM & THEN SOME \$18**

Pork & Vegetarian Potstickers

Steamed Dim Sum

| **CARVINGS**

chef attended action station

Cedar Roasted Pacific Cod or Pacific Salmon \$24

Carved Honey & Five Spiced Glazed Ham \$23

Smoked Canadian Prime Beef Striploin \$29

| **PRESSED POWER JUICES**

substitution \$6 addition \$10

Immunity

Carrot, orange, turmeric

Antioxidant

Spinach, green apple, celery

Vitality

Beetroot, lemon, mint

| **BLENDED SMOOTHIES**

substitution \$8 addition \$12

Berry Banana

Blueberry, banana, almond milk

Nutter Butter

Peanut butter, banana, date, almond milk

Tropical Green

Mango, pineapple, kale, coconut water

| **IN-HOUSE BAKERY**

Selected Pastries | \$52 per dozen

Butter & chocolate croissants, seasonal danishes & muffins

Muffins | \$48 per dozen

Blueberry citrus, carrot cinnamon, gluten-free

Loaves | \$52 per dozen

Banana, lemon, maple, blueberry, gluten-free

Granola Bars | \$50 per dozen

House made granola & nut bar

Scones | \$52 per dozen

Traditional scone, citrus berry scone

Classic Cinnamon Buns | \$50 per dozen



DINNER PLATED

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

\$130.00/guest (three course) one salad or soup, pre-selected choice of two mains & one dessert

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

\$155.00/guest (five course) one salad or soup, one starter, one intermezzo, pre-selected choice of two mains & one dessert

| SALADS

Heirloom Okanagan Tomato & Buratta Cheese

Selected tomatoes, baby cucumber, basil, white balsamic vinaigrette

seasonally available July - Sept

North Arm Farms Baby Beet & Citrus

Toasted pistachio, Macedonian feta, sherry vinaigrette

Okanagan Stone Fruit & Burrata Cheese

Garden herbs, herbaceous mint oil, pickled red onion, fleur de sel

seasonally available July - Sept

Mango & Avocado

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

Watermelon, Tomato & Strawberry

Whipped feta cheese, toasted pistachio, mint, citrus herb vinaigrette

seasonally available July - Sept

Summer Market Greens

Soft herbs, fennel, baby cucumber, lemon extra virgin olive oil

Poached Asparagus Salad

Toasted hazelnuts, shaved comte cheese, mustard dressing

| SOUPS

Creamy Nova Scotia Lobster Bisque

Lobster salad, crème fraîche, chives

Truffled Celeriac Velouté

Crème fraîche, toasted hazelnuts

Summer Corn *seasonally available*

Roasted corn, popcorn, smoked paprika

Chilled Strawberry Gazpacho

Summer strawberries, extra virgin oil, toasted almonds, chives

seasonally available July - September

Chilled Avocado & Cucumber

Buttermilk, mint

| SOUPS CONT.

Summer Corn & Crab Chowder

Corn veloute, dungeness crab, gold potatoes, leeks, tarragon

Sweet Pea *can be prepared hot or cold*

Citrus, tarragon

Chilled Summer Peach & Fresh Goats Cheese

Okanagan peaches, basil, toasted almonds, goat cheese crumble

seasonally available July - September

| 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

Ahi Tuna Tartare

Marinated tuna, cucumber, avocado, radish, citrus ginger dressing

Quebec Foie Gras Parfait

Seasonal fruit chutney, toasted brioche, petit greens

Aged Italian Prosciutto

Pickled shallot, arugula, shaved parmesan, balsamic vinaigrette

Citrus Poached Prawns

Watermelon, tomato, thai basil, coriander, mint, aromatic nahm jim dressing

Poached Nova Scotia Lobster

Sun gold tomatoes, sweet corn, cucumber, lemon balm fragrant lime dressing

surcharge market price

seasonally available July - Sept

| 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

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

Seared Duck Foie Gras

Poached cherries, pistachio crunch, brioche
surcharge \$9 per person

Sweet Corn & Black Truffle Risotto

Carnaroli Italian rice, chives, soft cream, parmesan cheese
seasonally available June - September

| INTERMEZZO

Seasonally inspired

Passionfruit Sorbetto

Lemoncello Sorbetto

Blood Orange & Basil Granita

Rosé Sorbet, Gold Flake

Pear & Juniper Sorbet

| 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

Herb & Lemon Crusted Wild Pacific Halibut

Dill yukon gold potato croquettes, sun golds tomato, sweet peas, leeks, chive butter
seasonally available May - October

Butter Poached Nova Scotia Lobster

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

| MAINS

Ocean cont.

Tograshi Seared Yellow Fin Tuna

Hon-shimigi mushrooms, haricot verts, yam, peas tendrils, warm tamari mirin ginger vinaigrette

Canadian Icy Waters Arctic Char

Lemon chive pomme puree, leek fondue, glazed asparagus, black truffle emulsion

Ginger Scallion Crusted Sablefish

Shitake mushroom, charred broccoli, yam soya mirin reduction, shio oil,

Ranch

Rosdown 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
surcharge \$9 per person

Slow Roasted Beef Prime Rib

surcharge \$12.00 per person

Roasted garlic pomme puree, wild mushroom ragu, asparagus, red wine jus

Cabernet Sauvignon Braised Beef Short Ribs

Pemberton potato & caramelized onion press, haricot verts, aromatic braising glaze

Roasted Canadian Bison Tenderloin

Aged gruyere cheese potato gratin, cipollini onion, grainy mustard jus

Herb & Mustard Glazed Rack of Lamb

Pemberton potato & carrot pave, slow cooked tomato, savoury lamb jus
surcharge \$9 per person

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, basil, aged parmesan cheese, extra virgin olive oil



DINING ENHANCEMENTS

Based on Market Price & Quantity

Night of Selection

Choice of two mains \$20 per guest

Northern Divine Sturgeon Caviar

Shaved Truffles

seasonally available

Atlantic Lobster Tail

Half tail or full tail

DESSERTS

Manjari Chocolate Raspberry Bombe

Vanilla bavarian, crispy hazelnut wafer, raspberry sorbet

The Rose

Dark chocolate marquise cherry rose gel, whipped cherry ganache

OMG Luxe

Dark chocolate globe filled with devil's food cake, milk chocolate mousse, caramelized rice crispies.
Tableside hot chocolate sauce.

Lemon Citrus Tart

Raspberry sorbet, chantilly cream

Lemon Meringue Cheesecake

Lemon curd, basil gel

Dungeness Crab

Tiger Prawns

Nova Scotia Scallops

Seared Foie Gras

Buttermilk Panna Cotta

Seasonal fruit gelée, macerated berries, salted crispy crumble

Bittersweet Chocolate Praline Fondant

Malted milk sherbet, praline glaze

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

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 \$110

Spiced Carrot Coconut Soup

Ginger, cilantro

Market Leafy Greens Salad

Lemon black pepper dressing

Roasted Beet & Goat Cheese Salad

Candied walnut, shaved fennel,
aged sherry vinaigrette

Grilled & Marinated Vegetable Sampler

House olives, fresh herbs, extra virgin olive oil,
maldon salt

Slow Baked Pacific Salmon

Lemon orange butter, garden herbs

Rosdown Farms Organic Chicken Breast

Aged sherry reduction, brown butter, thyme

Locally Made Semolina Pasta

Roasted mushroom, cherry tomatoes,
basil parmesan cheese, roasted garlic olive oil

Roasted Fingerling Potato

Garlic oil, scallions

Chefs Selected Vegetables

Butter glazed, fleur de sel

Apple Streusel Tarts

Vanilla scented cream

Bittersweet Chocolate Praline Fondant

Fresh Sliced Fruit & Berry Platter

| PASTURE \$125

Truffled Forest Mushroom Veloute

Pickled hon shimiji, thyme

Heirloom Tomato & Watermelon Salad

Strawberries, feta cheese crumble, basil,
white balsamic vinaigrette

Avocado & Mango Salad

Cilantro, pea shoots, chili, mint, thai vinaigrette

Market Leafy Greens Salad

Lemon black pepper dressing

Grilled & Marinated Vegetable Sampler

House olives, fresh herbs, extra virgin olive oil,
maldon salt

Red Wine Braised Beef Short Ribs

Natural jus

Slow Baked Pacific Salmon

Lemon orange butter, garden herbs

Organic Chicken Chasseur

Chicken breast, forest mushrooms, bacon, tarragon

Ricotta & Spinach Cannelloni

Grana Padano cheese, herb gremolata

Golden Potato & Cheese Gratin

Creamy bechamel, Gruyere cheese, parsley

Chef's Selected Vegetables

Butter glazed, fleur de sel

Warm Seasonal Fruit Crumble

Vanilla cream

Triple Chocolate Mousse

Milk, white & bittersweet chocolate mousse

Fresh Sliced Fruit & Berry Platter



| COASTLINE \$135

Pacific Ocean Chowder

Salmon, mussels, leeks, celery, dill

Chilled Prawn & Asian Slaw Salad

Napa cabbage, carrot, coriander, scallion, mint, toasted peanuts, lime soya dressing

Heirloom Tomato & Watermelon Salad

Strawberries, feta cheese crumble, basil, white balsamic vinaigrette

Fresh Pesto Pasta Salad

Arugula, olives, cherry tomatoes, basil pesto dressing

Grilled & Marinated Vegetable Sampler

House olives, fresh herbs, extra virgin olive oil, maldon salt

Slow Roasted Canadian Beef Striploin

Red wine jus

Tamari Glazed Pacific Cod

Scallion, ginger, soya mirin reduction

Organic Chicken Chasseur

Chicken breast, forest mushrooms, bacon, tarragon

Ricotta & Spinach Cannelloni

Grana Padano cheese, herb gremolata

Whipped Yukon Gold Potato

Chives

Chef's Selected Vegetables

Butter glazed, fleur de sel

Coconut Passion Exotic Fruits

Coconut tapioca pearls, passion fruit curd

Raspberry Cheesecake

New York style cheese cake, graham crust, raspberry gel

Bitter Chocolate Praline Fondant

Whipped milk chocolate ganache, praline glaze

Fresh Sliced Fruit & Berry Platter



BUILD YOUR OWN BUFFET

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

\$155 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 Purée of Celeriac
Roasted Forest Mushroom
West Coast Chowder
Summer Corn Velouté *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 \$12 per guest

Ranch

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

Market

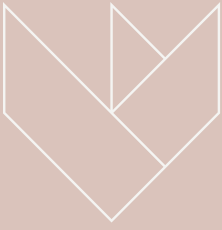
Ricotta & Spinach Cannelloni
Heirloom Tomato & Ricotta Tart
Forest Mushroom & Leek Strudel
Locally Made Semolina Pasta

| 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
Blackberry Financier
Buttermilk Panna Cotta
Chocolate Espresso Tart
Coconut Passion Fruit Tapioca
Bittersweet Chocolate Praline Fondant
Double Chocolate Brownie Cake
Berry Shortcake
Chocolate Profiteroles
Classic New York Style Cheesecake
Earl Grey Crème Brûlée
Chai Spiced Spong Cake, Milk Chocolate
Cremeux
Seasonal Fruit Crumble
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 \$39

Ocean Wise Maki & Nigiri Sushi

Wild BC sockeye salmon,
wild albacore tuna, bigeye tuna,
spicy tuna rolls, rainbow rolls, California rolls,
yam tempura rolls, wasabi, ginger, soy sauce

| ARE YOU HAPPY TO SASHIMI \$47

Selection of OceanWise Sashimi

add to Ocean Wise maki & nigiri for \$24

Sashimi of wild BC salmon, wild albacore tuna,
bigeye tuna, wasabi, ginger, soy sauce

| FROM COAST TO CATCH \$56

Chilled Salads

Lobster, scallops & crab

On Ice

Prawns, seasonal oysters, mussels

BC Smoked Salmon & Charred Tuna

Soy honey glaze, chili aioli

| CARNOLLI RISOTTO STATION \$28

Hand Stirred Italian Rice

Shallots, white wine, butter, parmesan cheese

Chef attended station

| PINCHE TACOS \$29

Slow cooked pork, spiced rubbed pulled
chicken, roasted cauliflower, pickled onions,
pineapple, queso cheese, lime crema, smoked
chili salsa, corn tortilla

| OYSTER BAR \$72/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 \$32

Selection of Farmhouse Cheeses

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

| CHARCUTERIE \$32

Selection of Local Artisanal Charcuterie

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

| ARTISANAL SEMOLINA PASTA \$28

Penne & Farfalle noodle

Garlic parmesan cream, virgin olive oil pesto,
classic tomato marinara

Chef attended station

| CHEESE & CHARCUTERIE \$35

Selection of Artisanal Cheese & Charcuterie

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

| SHAWARMA & MEZZE \$33

Chicken or Lamb Donair Style

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

| OKAY, POKE \$38

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 aioli, miso mayonnaise

| DIM SUM & THEN SOME \$42

Pork & Vegetarian Potstickers

Cabbage slaw & chili soy dressing

Steamed Dim Sum

Har gow, siu mai, BBQ pork buns

Whole Crispy Peking Duck

chef attended action station

| CARVINGS

Cedar Roasted Pacific Cod \$24

Rosemary Rubbed Leg of Lamb \$26

Porchetta Carving Station \$24

Crispy BBQ Peking Duck \$27

Slow Roasted Canadian Prime Beef Striploin \$29

Tomahawk Beef Ribeye market price *serves up to 50 guests*

| ENHANCEMENTS

Grilled Asparagus \$8

Yorkshire Pudding \$9

Truffle Fries \$10

Golden Potato & Cheese Gratin \$9

Roasted Root Vegetables \$8

Whipped Yukon Gold Potato \$8





RECEPTION DESSERT

Priced per guest. All reception dessert stations are chef attended, Chef attended stations are priced at \$150 per chef, per station (two hour maximum). Minimum 25 guests

25 – 50 guests = 1 chef minimum | 51 – 100 guests = 2 chef minimum | 101+ guests = 3 chef minimum

Pacific Rim Ice Cream Cart \$22

Enhance to liquid nitrogen ice cream station \$8 per guest

Choice of two flavours seasonally inspired, spun to order.

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

S'mores Station \$18

Marshmallow, chocolate, graham cracker

Doughnuts and Churros Station \$21

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

Chef's Pate a Choux

Cocoa & vanilla pate a choux, Peach & bourbon, Chantilly Figs & port, Citrus mascarpone
Huckleberry, whipped milk chocolate ganache

A LITTLE BIT OF A GOOD THING

Selection of 2: \$18 per guest

Selection of 3: \$24 per guest

Blackberry Financier

Whipped blackberry ganache

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

Whiskey, 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.

V = Vegetarian, VG = Vegan, D = Contains Dairy, G = Contains Gluten, N = Contains Nuts

COLD

Caramelized Onion Tart (V, D, G) \$61

Grana padano, chive

Watermelon & Goat Cheese (V, D) \$60

Extra virgin olive oil, fleur de sel

Heirloom Tomato Tart (V, D, G) \$61

Ricotta, balsamic

Crisp Vegetable Roll (VG) \$60

Rice paper, chili

Artichoke Bruschetta (VG, G) \$62

Basil, confit garlic, sourdough

Herbed Goat Cheese Gougères (V, D) \$60

Rosemary, lemon

Foie Gras Parfait (D, G) \$68

Cherry financier

Togarashi Crusted Ahi Tuna \$68

Sesame miso aioli

Premium West Coast Oyster \$72

five dozen per order

Seasonal mignonette

Lobster & Mango Roll \$72

Rice paper, thai basil

Chicken Escabeche \$65

Saffron

WARM

Dungeness Crab Puff (D, G) \$70

Black pepper jam

Crispy Black Vinegar Chicken \$66

Fried Artichoke Pakora (G) \$60

Tamarind glaze

Vegetable Samosa (V, G) \$60

Crispy Vegetable Spring Roll (V, G) \$60

Chickpea Fritter (V, G) \$62

Citrus herb aioli

Prawn Toast \$64

Sesame, brioche

Lemongrass Chicken Skewer (N) \$64

Coconut peanut sauce

Soy Ginger Beef Skewer \$65

Comté Cheese Fritter (D, G) \$64

Truffle purée

Braised Beef Short Rib Croquette (G) \$68

Horseradish, black pepper

Tempura Prawn (G) \$66

Togarashi aioli

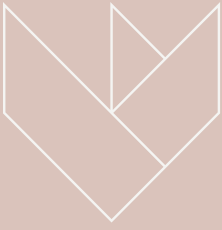
Alaskan Black Cod Cake (G) \$66

Moroccan Chicken Samosa (G) \$64

Classic chutney

Italian Meatball (D, G) \$64

Pork, veal, beef, parmesan



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 \$66

Cheddar, pickle, special sauce, brioche bun

Herbaceous Crispy Falafel Slider \$63

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

BBQ Chicken Slider \$65

Buttermilk slaw, fried onion, toasted bun

Crispy Fried Pork Wontons \$61

Chili sauce, soy

Thai Chicken Wings \$63

Cilantro, lime

Classic Salt & Pepper Chicken Wings \$63

Crispy Dry Ribs \$61

Hoisin Asian BBQ Ribs \$61

Prawn Spring Rolls \$62

Crispy Vegetarian Spring Rolls \$58

Vegetable Samosas \$58

Truffle & Parmesan Fries \$9 per guest

All Dressed Waffle Fries \$9 per guest

Yam Fries \$9 per guest

Grilled Cheddar Cheese Bites \$7 per guest

Canadian Classic Poutine Fries \$10 per guest

Chicken or Vegetable Fried Rice \$10 per guest

Chicken or Vegetable Fried Noodle \$10 per guest

| FLATBREADS

Priced per flatbread. 10 slices per flatbread.

Pesto & Sundried Tomato \$29

Garlic cream, peppers, feta, lemon

Margherita \$29

Tomato sauce, fior di latte, basil

Spicy Chorizo \$31

Tomato sauce, roasted onion, parmesan

| SWEET

Classic New York Style Cheesecake \$60

Double Chocolate Cupcakes \$60

Red Velvet Cupcakes \$60

Traditional Tiramisu \$60

Cinnamon Sugar Donut Holes \$52

Bitter Sweet Chocolate Tart \$60

Vanilla Crème Brûlée \$60

Lemon Meringué Tart \$60

Apple Strudel Tart \$60

Selected House Baked Cookies \$48

Bitter Sweet Chocolate Brownies \$48

Chocolate Praline Fondant \$60

Churros \$52





KOSHER MENU

| CANAPÉS

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

Cold Canapés

Caramelized Onion Tart \$61

Crispy puffed pastry, chive

Watermelon & Ricotta Cheese \$60

Extra virgin olive oil, fleur de sel

Heirloom Tomato Tart \$61

Ricotta, basil

Crisp Vegetable Roll \$60

Rice paper, chili

Artichoke Bruschetta \$62

Basil, confit garlic, sourdough

Herbed Cheese Gougères \$62

Rosemary, lemon

Seared Ahi Tuna \$68

Yuzu aioli

Hot Canapés

Fried Artichoke Pakora \$60

Tamarind glaze

Vegetable Samosa \$60

Crispy Vegetable Spring Roll \$60

Chickpea Fritter \$62

Citrus herb aioli

Forest Mushroom Arancini \$62

Sea salt

Alaskan Black Cod Cake \$66

Citrus, chive

| STATIONS

Minimum 50 guests or add \$5 per guest

Priced per guest

BC Salmon Display \$34

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

Cedar Plank Roast Cod \$24

Tomato herb chutney, remoulade, extra virgin olive oil

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

Salads

Summer Heirloom Tomato & Whipped Ricotta Cheese

Selection of Okanagan tomatoes, baby cucumber, basil, citrus vinaigrette

seasonally available

North Arm Farms Baby Beet & Orange

Shaved fennel, toasted pistachio, orange vinaigrette

Okanagan Stone Fruit & Tomato

Perfectly ripe stone fruits, pickled shallot, mint, extra virgin olive oil

seasonally available July - Sept

Mango & Avocado

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

Starters

Citrus Marinated Hamachi

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

Lightly Seared Ahi Tuna

Asian pear, shaved radish, citrus ponzu vinaigrette

Chefs Seasonally Inspired

Vegetarian Starter

Ingredients sourced from local farm

Soups

Caramelized Onion & Potato

Smoked paprika

Truffled Celериac Velouté

Crème fraiche, toasted hazelnuts

Spiced Butternut Squash

Pickled sultanas, savoury granola

Sweet Pea *can be prepared hot or cold*

Citrus, tarragon

Mains

Ocean

Wild Pacific Salmon

Creamy leek tart, tomato confit, citrus brown butter vinaigrette

Haida Gwaii Sablefish

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

Line Caught Wild Halibut

Fingerling potato, sweet corn fricassee, citrus tarragon butter

seasonally available

Market

Heirloom Tomato & Ricotta Tart

Flaky puff pastry, farmer's market vegetable, garden herb, basil oil

Forest Mushroom & Swiss Chard Strudel

Farmer's market vegetable, roasted garlic cream

Locally Made Semolina Pasta

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

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 crèmeux

| 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 \$150 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 \$21

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 \$48 per dozen

Three chef selected cookies

Classic New York Style Cheesecake \$60

Double Chocolate Cupcakes \$60

Coconut Tapioca Pearl Pudding \$60

Vanilla Crème Brûlée \$60

Selected House Baked Cookies \$48

Bitter Sweet Chocolate Brownies \$48

Churros \$52

| SAVOURY LATE NIGHT KOSHER MENU

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

Herbaceous Crispy Falafel Slider \$62

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

Crispy Cod Slider \$64

Buttermilk slaw, tarragon aioli, toasted bun

Crispy Vegetarian Spring Rolls \$58

Vegetable Samosas \$58

Rosemary 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 \$29

Garlic cream, peppers, ricotta, lemon

Margherita \$29

Tomato sauce, ricotta, basil



PERSIAN MENU BUFFET

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

\$125 per guest. Choice of two salads or starters, two kebabs, two mains, two accompaniments, three desserts.

\$145 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 aioli

House Smoked Salmon Dip

Crème fraiche, lemon, garden herb

Warm Mushroom & Onion Tart

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

| RICE

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

Chocolate Profiteroles

Classic Crème Caramel

INDIAN MENU

| CANAPES

Canapés can be passed or stationed. Minimum order of 3 dozen per variety of canapé. Priced per dozen.

Gobi Pakora \$58

Cauliflower, chickpea flour, Kashmiri chili

Paneer Pakora \$58

Crispy fried paneer, mint chutney

Vegetable Pakora \$58

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

Mini Samosa \$58

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

Chicken Tikka \$63

Chicken skewers, fenugreek, roasted cumin

Chapli Kebab \$64

Lamb, channa dal, cilantro

Tandoori Prawns \$64

Prawns, fenugreek, Kashmiri chilli

Tandoori Lamb \$64

Tender lamb, garam masala, chili

Seekh Kebab \$66

chicken, beef or lamb, chutneys

Paneer Tikka \$62

fenugreek, roasted cumin

| BLENDED LASSI \$9

Priced per guest.

Sweet or Salted:

Mango

Strawberry

Blueberry

Rosemilk

| INDIAN BUFFET DINNER

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 crèmeux

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

Aloo Tikki \$18

Yogurt, mint & tamarind chutney, sev, pomegranate

Kulfi Cart \$16

Cardamom, pistachio

ASIAN INSPIRED TASTING MENU

Eight course tasting menu. Starting at \$250 per person.

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

First Course

Chilled West Coast Oyster

Yuzu soya mignonette

Second Course

Fish Maw Soup

Corn, egg drop

Third Course

Seared Nova Scotia Scallop

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

Fourth Course

Seared Quebec Foie Gras

Apple, maple black pepper gastrique, toast brioche

Fifth Course

Ginger Scallion Crusted Sablefish

Braised shitake, broccoli, aromatic ginger broth

Sixth Course

Dry Aged Cinnamon Smoked Duck Breast

Choy sum, king oyster mushrooms, aromatic duck jus

Seventh Course

E-Fu Noodles

Prawns, shiitake, yellow chive

Eighth Course

Coconut, Tangerine, Exotic Fruits

Coconut tapioca pearls, tangerine curd, exotic sorbet, sesame wafer

THROUGH
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YOUR NEW
BEGINNING.





WINE LIST

| SPARKLING

BC

Averill Creek, Charme de L'ile, Cowichan Valley, BC, Canada \$70

Blue Mountain, Brut, Okanagan Falls, BC, Canada \$90

International

Moët & Chandon, Brut Imperial, Epernay, Champagne, France \$190

Pommery, Rosé, Reims, Champagne, France \$240

Casa di Bottega, Prosecco, Glera, Veneto Italy \$70

| WHITE

BC

Mission Hill, Estate Sauvignon Blanc, Kelowna, BC, Canada \$70

La Stella, Vivace, Pinot Grigio, Osoyoos, BC, Canada \$75

Tantalus, The Bear, Chardonnay, Kelowna, BC, Canada \$70

Martin's Lane, Riesling, Kelowna, BC, Canada \$190

International

La Spinelli, Pinot Grigio, Abruzzo, Italy \$70

Cannonball, Chardonnay, California, USA \$110

Hubert Brochard, Sauvignon Blanc, Chavignol, Sancerre, Loire Valley, France \$110

Louis Jadot, Chardonnay, Chablis, Burgundy, France \$95

| ROSÉ

Tantalus, Cabernet Franc, Kelowna, BC, Canada \$80

Triennes, Côtes du Provence, France \$99

| RED

BC

Mission Hill, Estate Cabernet/Merlot, Kelowna, BC, Canada \$70

Le Vieux Pin, Le Petit Rouge Syrah Blend, \$80

Osoyoos Larose, Le Grand Vin, Cabernet/Merlot, Okanagan Valley, BC, Canada \$150

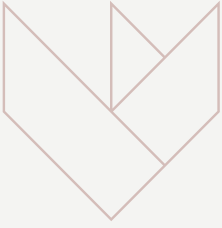
International

Hacienda López de Haro, Tempranillo, Reserva, Rioja, Spain \$85

Tenuta Guada Al Tasso, Cabernet/Merlot, Il Bruciato, Tuscany, Italy \$90

Vietti, Nebbiolo, Perbacco, Piedmont, Italy \$120

Stoller, Pinot Noir, Willamette Valley, Oregon, USA \$110



DRINKS

| LIQUOR

Premium Bar (1oz) \$12 | (2oz) \$20

Finlandia Vodka, Beefeater Gin,
Canadian Club Whisky,
Bacardi Superior Rum, Jack Daniels,
Hornitos Tequila,
The Famous Grouse Scotch,
Jameson Irish Whisky

Deluxe Bar (1oz) \$14 | (2oz) \$24

Tito's Vodka, Grey Goose Vodka,
Hendrick's Gin, The Botanist Gin,
Toki Japanese Whisky,
Maker's Mark Bourbon, Casamigos Tequila,
Chivas Regal 12yo Scotch,
Hennessy VS Cognac

Luxury Bar (1oz) \$16 | (2oz) \$28

Johnie Walker Black Label Scotch,
Woodford Reserve, Knob Creek Bourbon,
The Botanist Gin,
Bacardi Gran Reserva 10-Year-Old-Rum,
Belvedere, Casamigos Reposado

| LIQUEURS (1oz) \$12 | (2 oz) \$20

Campari, Aperol, Bailey's Irish Cream,
St. Germain Elderflower Liqueur,
Amaro Montenegro

| WINE

House Wine (5oz) \$14

| BEER AND CIDER \$12

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

| SOFT DRINKS AND BOTTLED WATER \$7.50

Regular and Diet Soft Drinks
Distilled or Sparkling Water
Bottled Juices



COCKTAILS

| SIGNATURE COCKTAILS \$22

Madame Fluer

Vodka, chamomile, bubbles, lemon, honey
elegant & floral champagne cocktail

Boutonniere

Cognac, blackberry, lavender, lemon, bubbles
elegant & floral champagne cocktail

Pacific Garden

Gin, cucumber, jasmine green tea, yuzu,
soda, mint
tall, light and refreshing

Elegance

Strawberry, white chocolate, lemon,
prosecco
delightful and elegant champagne cocktail

Golden Hour

Reposado tequila, orange, ginger, lemon,
cinnamon
margarita at the end of the day

Rose Lense

Gin, aperol, salted raspberry, grapefruit,
rosemary, prosecco
perfect refreshing aperitif

Smoke & Mirrors

Bourbon, islay scotch, maple, bitters,
orange
*a deep, rich and smoky old fashioned style
cocktail*

| CLASSIC COCKTAILS \$22

Espresso Martini

Vanilla vodka, kahlua, espresso

Old Fashioned

Bourbon, demerara, aromatic bitters,
orangel cherry

Negroni

Gin, sweet vermouth, campari,
orangel cherry

Martini

Gin or vodka, dry vermouth,
lemon twist or olives

| FREE SPIRIT \$12

Queen of Hearts

Coconut water, raspberry, lemon,
ginger beer

Zen

Green tea, cucumber, lime, yuzu, soda,
rosemary

Enchanted Blossom

Elderflower, lime, orange blossom water

