

RECEPTION MENUS



RECEPTION

SIMPLY ELEGANT

Spicy pan seared prawn crostini
Prosciutto and asparagus with shaved parmesan
Smoked sockeye salmon "tataki" cucumber salad
Smoked chicken with papaya salsa
Fresh goat cheese and fire roasted pepper crostini
Steamed shrimp gyoza
Yakitori chicken skewers
Vegetable spring rolls with sweet chili sauce
Small chorizo empanadas
Mini spanakopitas with tzatziki

Display of crisp vegetable crudités with herb sour cream dip
International and Canadian cheese board
Baguettes, biscuits and water crackers
Fresh fruit array

\$32.00(minimum 75 guests)

RECEPTION

TASTE OF VANCOUVER

Pacific Rim meets West Coast cuisine

Selection of hors d'oeuvres:

Okanagan Chevre and roasted pepper crostini

Cold smoked salmon on rye points

Weatherwane scallop tartar

Roasted vegetable tarts

Smoked Fraser Valley duck with cranberry chutney on bagel "chip"

Seared beef sirloin and asparagus with shaved parmesan

Two colour tandoori chicken skewers

Mini gorgonzola popovers

Crab and spinach quiche

BBQ duck and vegetable spring rolls with hoisin sauce

Fried vegetable gyoza with ginger vinegar dipping sauce

Seared salmon with shaved fennel

Mini spanakopitas with tsatziki

Zucchini pakoras with mint chutney

Assorted maki sushi (served from lacquer trays):

Including spicy tuna, California, kappa maki and BC rolls

Crisp vegetable crudites with herb dip

Pepper crusted beef barons (carved in the room)

Small rolls with dijon mustard and horseradish

Two pastas prepared in the room:

Spinach and ricotta ravioli, pine nuts and sun dried tomatoes

Penne alfredo with chorizo, shiitake mushrooms and roasted peppers

\$49.00 (minimum 75 guests)

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GLOBAL TASTER

Asian station

Vietnamese vegetarian salad rolls
Seared tuna tataki, cucumber sunomono
Steamed dim sum in bamboo baskets
Grilled beef and asparagus rolls, teriyaki glaze

Prepared in the room:

Stir fried prawns and scallops in spicy bean sauce with a colourful melange of crisp vegetables
Aromatic jasmine rice

Taste of Italy

Antipasti table with:
Eggplant marinato, roasted pimento and olives
Tomato bruschetta
Prosciutto and shaved parmesan
Wild mushroom tarts
Herb roasted veal loin, carved and served with ciabatta rolls
Porcini mushroom agnolotti with fresh peas
Tortellini alla panna

West Coast station

Leaping salmon ice carving presiding over:
Freshly shucked Pacific oysters on ice
Spicy Caesar, mignonette and cocktail sauces
Local Weathervane scallops on roasted corn pico de gallo
Prawn ceviche skewers
Cold smoked salmon on dark rye
Assorted maki and nigiri sushi:
California and BC rolls, salmon, kappa maki and spicy tuna
with pickled ginger and wasabi, served from lacquered trays
Alder smoked duck breast on asparagus and chive salad
Cilantro grilled free range chicken skewers

Pastry station

Chocolate dipped strawberries, petits fours and biscotti
Fresh fruit platter
Callebaut chocolate truffles
Freshly brewed Café Rojas organic coffee and imported teas

\$63.00 (minimum 100 guests)

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WINE AND CHEESE

To accompany the finest BC wine vintages

Deluxe cheeseboard with:

Okanagan goat cheese, Blue d'Auvergne, French Brie,
Asiago, aged Gruyere, aged local Cheddars,
Cambazola and Emmenthaler

Garnished with fresh fruit

Accompanied by "addictive" roast almonds and pecans

Water biscuits, walnut baguette and ficelle

Cheese straws and parmesan herb scones

\$17.00 (minimum 50 guests)

RAW BAR

Pacific oysters on the half shell

Snow crab claws

Oyster shooters (wasabi lime and vodka tomato)

Grilled wild prawns

Scallop ceviche skewers

Sushi roll selection

Kappa maki

Individual crudites

Hot sauce, aioli, grated horseradish

Mignonette and cocktail sauces

\$31.00 (based on 6 hors d'oeuvres per person)

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A CHOCOLATE SONATA

A cavalcade of chocolate decadence including:

Chocolate pecan tarts
White chocolate genoise
Cappuccino eclairs
Chocolate dipped strawberries
Hazelnut and chocolate ganache roulade
Black Forest cake
Fresh fruit mousses
Chocolate mint torte
Dark chocolate truffles
Wedges of fresh fruits with warm Callebaut chocolate fondue
Chocolate "pizza"
Chocolate terrine with raspberry coulis
Our own chocolate chip cookies

\$18.00 (minimum 75 guests)

ESPRESSO AND CAPPUCCINO BAR

Inquire about our Espresso and Cappuccino Bar
for individual specialty coffees

\$680.00 for up to 160 cups of individual specialty coffees

or

\$4.25 per cup if over the limit

Designated Banquet Attendant is required at \$30.00 per hour (minimum 4 hours)

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A LA CARTE HORS D'OEUVRES: GOLD

	per dozen
Pan seared spicy prawns crostini	\$40.00
Local scallops with salsa fresca	\$42.00
Smoked chicken and papaya salsa on bagel "chip"	\$38.00
Crab salad barquettes	\$42.00
Bocconcini and cherry tomato caprese (vegetarian)	\$37.00
Prawn salad roll with lime peanut sauce	\$40.00
Goat cheese with fire roasted peppers (vegetarian)	\$37.00
Chevre and roasted vegetable tarts (vegetarian)	\$38.00
Cold smoked sockeye salmon "points"	\$40.00
Charred eggplant "melitzanosalata" crostini (vegetarian)	\$37.00
Pacific scallop ceviche skewers	\$47.00
Seared ahi tuna on provencal onion "pizza"	\$40.00
Smoked trout mousse	\$40.00
Porcini mushroom tart (vegetarian)	\$38.00
Prosciutto and asparagus with white truffle oil	\$38.00
Wild sockeye salmon tartar on cucumber	\$37.00
Smoked duck breast with cranberry chutney	\$40.00
Freshly shucked baby oysters with condiments	\$42.00
Quebec foie gras with arugula	\$68.00
Nova Scotian lobster salad crostini	\$68.00

Minimum order of 3 dozens per item.

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A LA CARTE HORS D'OEUVRES: HOT

	per dozen
Beef and asparagus rolls, ponzu sauce	\$40.00
Leek and double smoked bacon quiche	\$37.00
Broiled green lip mussels, almond butter	\$37.00
Schezhuan BBQ duck wontons	\$38.00
Hot smoked salmon skewers with herb butter	\$40.00
Crispy vegetable spring rolls with plum sauce (vegetarian)	\$37.00
Chicken satay skewers, Thai peanut sauce	\$37.00
Vegetable samosas (vegetarian)	\$37.00
Mini spanakopita triangles (vegetarian)	\$37.00
King crab and spinach quiche	\$47.00
Dim sum selection in bamboo steamer baskets	\$37.00
Chorizo and black bean empanadas	\$37.00
Two colour tandoori chicken skewers with raita	\$37.00
Mini cilantro shrimp spring rolls, sweet chili sauce	\$40.00
Smoked trout and cheese puffs	\$40.00
Steamed shrimp gyoza	\$38.00
Seared prawn skewers, tarragon tomato butter	\$47.00
Dungeness crab and halibut cheek cakes, saffron aioli	\$68.00
Seared pancetta wrapped quail breasts on polenta	\$63.00
Lamb rib chops with dijon crust	\$79.00

Minimum order of 3 dozens per item.

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CHEF'S CARVING STATIONS

Two roast pepper crust top sirloins of Alberta beef
Freshly baked rolls and condiments
\$600.00 (serves 75 guests)
(Upgrade your carved beef station to NY strip loin at **\$375.00** per 35 guests)

Two legs of lamb with red wine marinade
Focaccia bread and dijon mustard
\$420.00 (serves 50 guests)

Two glazed maple hams
Served with rye rolls and mustards
\$390.00 (serves 60 guests)

Mustard crusted free range turkey breast
Dried cranberry jus, freshly baked multigrain rolls
\$400.00 (serves 40 guests)

CHEF'S ACTION STATIONS

Pasta station

Please select two of the four pastas:

Large porcini ravioli, wild mushrooms and fresh peas
Fusilli with smoked salmon and rosa sauce
Penne alfredo with chorizo and red peppers
Cheese tortelloni, roasted vegetables and fresh tomato
\$13.00 per guest (minimum 100 guests)

Sautéed in the room:

Prawns and scallops with red chili sauce
Crisp vegetables and steamed jasmine rice
\$16.00 per guest (minimum 100 guests)

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OTHER CULINARY DELIGHTS

Sides of smoked Pacific salmon
Rye bread and condiments
\$300.00 (estimate of 40 portions)

One hundred wild tiger prawns
Brandy and cocktail sauce
\$375.00

Fresh maki sushi selection including:

Kappa maki, salmon, spicy tuna and California rolls
Pickled ginger, wasabi and soy sauce, presented on lacquered trays
\$225.00 (120 pieces)

Deluxe nigiri sushi assortment including:

Salmon, prawn, ahi tuna, and hamachi
Pickled ginger, wasabi and soy sauce, presented on lacquered trays
\$450.00 (80 pieces)

Display of fine European meats

Calabrese salamis, Black Forest smoked turkey, grilled chorizo
Prosciutto, roast beef and duck terrine
Served with an assortment of bread and condiments
\$7.00 per guest

Italian antipasti display

Prosciutto, marinated Bocconcini, Asiago, and Calabrese salami
Grilled peppers and balsamic onions
Marinated olives and Italian breads
Parmesan cheese biscotti
\$11.00 per guest (minimum 50 guests)

Canadian and international cheese board

With British Columbia aged Cheddars, Emmenthaler,
Brie, Okanagan Chevre and Blue d'Auvergne
Served with walnut baguette, and biscuits
\$9.00 per guest

Wheel of Brie baked in puff pastry
Rosemary and thyme cream
\$175.00 (serves 25 guests)

Fresh vegetable crudité with herb dip
\$4.50 per guest

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OTHER CULINARY DELIGHTS

Seasonal fresh fruits
Sliced \$5.50 per guest
Skewer \$6.00 each

Callebaut chocolate fondue
With wedges of fresh fruit for dipping
\$325.00 (serves 50 guests)

French pastry selection
\$150.00 per order (30 pieces)

Our pastry chef's sweet table including:

Black Forest, flourless chocolate, and strawberry cakes,
almond berry tart, baked cheesecake, small pastries, tiramisu
Fresh fruit skewers
\$12.50 per guest (minimum 75 guests)