



CONTINENTAL BREAKFAST BUFFET

FIXED PORTION SIZES

\$20.00 PER PERSON

WARM TINY FILLED CROISSANTS, MINI MUFFINS
ALL BUTTER PASTRIES
TOASTED ALMOND AND DRIED FRUIT GRANOLA
VANILLA BEAN YOGURT
SLICED DOMESTIC AND TROPICAL FRUITS AND BERRIES
BUTTER AND FRUIT PRESERVES

PREMIUM ORANGE, APPLE AND GRAPEFRUIT JUICES
STARBUCKS REGULAR / DECAFFEINATED COFFEE AND TAZO TEAS

GREAT CANADIAN BREAKFAST BUFFET

AVAILABLE FOR PRIVATE VENUE BUYOUTS, MINIMUM 20 GUESTS

FIXED PORTION SIZES

\$29.00 PER PERSON

WARM TINY FILLED CROISSANTS AND MINI MUFFINS
BUTTER AND FRUIT PRESERVES
SLICED DOMESTIC AND TROPICAL FRUITS AND BERRIES

SCRAMBLED CAGE FREE EGGS WITH CHIVE AND AGED CHEDDAR
MAPLE SMOKED BACON
HONEY AND THYME PORK BANGERS
ROASTED HERBED ROMA TOMATOES
DOCKSIDE CRISPY FRIED POTATOES WITH LEMON CHILI SALT
KETCHUP, FIRE ROASTED PEPPER SAUCE AND FRUIT CHILI

PREMIUM ORANGE, APPLE AND GRAPE FRUIT JUICES
STARBUCKS REGULAR / DECAFFEINATED COFFEE AND TAZO TEAS



MARKET BRUNCH BUFFET

AVAILABLE FOR PRIVATE VENUE BUYOUTS, MINIMUM 30 GUESTS

FIXED PORTION SIZES

\$39.00 PER GUEST

*Artisan Rolls and Whipped Butters
All Butter Pastries and Croissants*

SALADS – CHOOSE TWO (2)

*Seven Leaf Greens with Johnston Pilsner-Lemon-Lavender-Honey Vinaigrette
Dockside Caesar Salad with Shaved Parmesan, Charred Lemon, Warm Double
Smoked Bacon and Grilled Croutons
Mediterranean Grilled Vegetables with Basil, Olive oil and Maldon Salt
Red Rice and Quinoa with Parsley, Charred Lemon and Toasted Almonds*

CHILLED PLATTERS – CHOOSE ONE (1)

*Local and International Cheeses, Grapes, Berries, House Compotes, Maple Nuts
House and Local Cured Meats with Mustards, Compotes, and Pickles
Cobb Salad with Pulled Roast Chicken, Bacon, Egg, Avocado and Creamy
Boursin dressing*

HOT STATION

*Smoked Bacon and Bangers
Cage Free Scrambled Eggs with Chive and Aged Cheddar
Fried Potatoes with Lemon Chili Salt and Fried Tomatoes
Sticky Rice, Brown Butter Garlic with Sesame and Peas
Squash Ravioli Pasta with Tomato and Basil
Seared Salmon with Charred Orange Caper Butter*

DESSERT

*Fresh Sliced Domestic and Tropical Fruit
Lemon Tarts, Malted Milk Chocolate Praline Tarts
Cheesecakes and Mousse Cakes - seasonal flavours
Chocolate Dipped House Cookies*

Freshly Brewed Starbucks Coffee & Assorted Teas



GRAND BRUNCH BUFFET

AVAILABLE FOR FULL VENUE BUYOUTS, MINIMUM OF 30 GUESTS
FIXED PORTION SIZES

\$59.00 PER GUEST

*Artisan Bread Basket Display, Rain Coast Crisps, Crostini and Grissini
All Butter Pastries, Danishes, Croissants and Pain au Chocolate*

SALADS

*Seven Leaf Greens with Johnston Pilsner-Lemon-Lavender-Honey Vinaigrette
Dockside Caesar Salad with Shaved Parmesan, Charred Lemon, Warm Double
Smoked Bacon and Grilled Croutons
Mediterranean Grilled Vegetables with Basil, Olive oil and Maldon Salt
Dockside Cobb Platter Pulled Roast Chicken, Bacon, Egg, Avocado and Creamy
Boursin dressing
Red Rice and Quinoa with Parsley, Charred Lemon and Toasted Almonds*

CHILLED PLATTERS (CHOOSE TWO)

*Smoked Local Fish - Salmon Gravlax, Indian Candy, Smoked Trout and Crème
Fraiche, Capers and Pickled Onion
Local and International Cheeses, House Compotes and Berries
Local Cured Meats with Mustards, Compotes, and Pickles*

HOT STATION

*Smoked Bacon and Bangers
Omega Eggs Benedict - Classic, Tomato & Spinach and Smoked Salmon
Fried Potatoes with Lemon Chili Salt and Fried Tomatoes
Broccoli in Aged Cheddar Sauce
Sticky Rice, Brown Butter Garlic with Sesame and Peas
Squash Ravioli Pasta with Tomato and Basil
Seared Salmon with Charred Orange Caper Butter*

CHEF'S CARVERY

*Slow Roasted Prime Rib, Stilton Bacon Butter and Sauce Bordelaise
Triple Smoked, Brown Sugar Sea Salt Crusted Ham, Mango Chutney, Fire
Roasted Pepper Sauce*

DESSERT STATION

*Fresh Sliced Domestic and Tropical Fruit
Cheesecakes - Mousse Cakes Lemon Tarts, Milk Chocolate Praline Tarts
Cookies, Candy, Caramels, Whipped Cream and Coulis

Freshly Brewed Starbucks Coffee & Assorted Teas*



ASK US ABOUT A FULLY HOSTED OPEN BAR, OR CHOOSE A PACKAGE

HOSTED BAR OPTIONS

CORKAGE IS NOT PERMITTED FOR PRIVATE FUNCTIONS

CALL BAR PACKAGE - \$7.50 PER DRINK

DOCKSIDE BREWING COMPANY DRAFT BEER SELECTIONS
 BOTTLED BEERS – KOKANEE, BUDWEISER, COORS LIGHT

BASIC LIQUOR BRANDS

POLAR ICE VODKA , BEEFEATER GIN, LAMBS WHITE RUM, BACARDI DARK RUM, BALLANTINES SCOTCH, CANADIAN CLUB RYE, OLMECA TEQUILA

RECOMMENDED HOUSE WINE \$36.00 PER BOTTLE

STONE ROAD WHITE BLEND - BC
 STONE ROAD RED BLEND - BC

PREMIUM BAR PACKAGE- \$8.50 PER DRINK

DOCKSIDE BREWING COMPANY DRAFT BEER SELECTIONS
 OKANAGAN CIDERS – APPLE, PEACH, PEAR
 BOTTLED BEERS - KOKANEE, BUDWEISER, COORS LIGHT
 HEINEKEN, STELLA ARTOIS, CORONA

PREMIUM LIQUOR BRANDS

ALL BRANDS INCLUDED IN CALL BAR, PLUS! - STOLICHANAYA & ABSOLUTE VODKA, BOMBAY & TANQUERAY GIN, BACARDI & APPLETON RUM, WISERS & CROWN ROYAL RYE, JOHNNY WALKER RED, JACK DANIELS, JAMESONS, BAILEYS & KAHLUA

RECOMMENDED WINE

RED ROOSTER CHARDONNAY	\$42.00 PER BOTTLE
RED ROOSTER CABERNET MERLOT	\$46.00 PER BOTTLE

EXECUTIVE BAR PACKAGE ALSO AVAILABLE



FILTERED STILL & SPARKLING WATER SERVICE - 4.50 PER BOTTLE

A CERTIFIED GREEN INITIATIVE



*subject to change

Service charge and applicable taxes are not included



ASK US ABOUT CREATING A SIGNATURE DRINK FOR YOUR EVENT!

PUNCH BOWLS

EACH BOWL SERVES APPROXIMATELY 20 GLASSES

MIXED FRUIT JUICE PUNCH BOWL (NON-ALC)	60
TROPICAL MAI TAI PUNCH BOWL	150
SPIKED LEMONADE PUNCH BOWL	150
CHAMPAGNE COCKTAIL PUNCH BOWL	130

NON-ALCOHOLIC

COKE, DIET COKE, GINGER ALE, SPRITE, SODA, ICED TEA	3
JUICES – CRANBERRY, ORANGE, GRAPEFRUIT & APPLE	3

WELCOME COCKTAILS

TRAYED SERVICE , CHARGED ON CONSUMPTION

SPIKED RASPBERRY LEMONADE (1oz)	8
RASPBERRY ABSOLUT, FRESH LEMONADE, SODA & FRESH RASPBERRIES	
DARK & STORMY (1oz)	9
BACARDI DARK RUM, GINGER BEER & FRESH LIME	

*subject to change

Service charge and applicable taxes are not included



BANQUET WINE LIST

RED

STONE ROAD RED BLEND - BC	36
PELLER ESTATES MERLOT – BC	39
SANDHILL MERLOT – BC	50
RED ROOSTER CABERNET MERLOT – BC	46
ROSEMOUNT DIAMOND ESTATE SHIRAZ – AUSTRALIA	46
HAYWIRE PINOT NOIR – BC	48
BODEGA ALAMOS MALBEC – ARGENTINA	46
BERINGER FOUNDERS ESTATE CABERNETSAUVIGNON	48
CLINE ZINFANDEL- BC	50

WHITE

STONE ROAD WHITE BLEND - BC	36
PELLER ESTATES SAUVIGNON BLANC – BC	39
RED ROOSTER CHARDONNAY – BC	42
GEHRINGER BROTHERS RIESLING- BC	46
MONTE CREEK GEWURZTRAMINER – BC	50
MISSION HILL PINOT BLANC – BC	50
RED ROOSTER PINOT GRIS – BC	50
HAYWIRE SAUVIGNON BLANC – BC	50

SPARKLING & CHAMPAGNE

SEGURA VIUDAS BRUT RESERVA - SPAIN	39
SUMMERHILL CIPES BRUT – BC	50
SUMMERHILL SPARKLING ROSÉ	50
MUMM NAPA – BRUT PRESTIGE	65
VEUVE CLICQUOT BRUT CHAMPAGNE – FRANCE	125