



## COCKTAIL HOUR

### CANAPÉS \$44.00 PER DOZEN

MINIMUM OF 2 DOZEN PER SELECTION

#### CHILL

##### ALBACORE TUNA POKE

*sesame, soy and cilantro marinated with yuzu pearls*

##### WILD SMOKED SALMON LOX

*cream cheese, capers and dill on a brioche point*

##### WATERMELON & FETA

*mint, lime and balsamic*

##### DEVILLED EGGS & BACON

*maple smoked bacon and chives*

##### CHILLED PRAWN

*charred lemon aioli with classic cocktail sauce*

##### OLIVE OIL STEEPED GOATS CHEESE

*blistered grape tomato and basil on roasted garlic crostini*

#### SIZZLE

##### CRISPY CRAB CAKES

*beet and horseradish aioli*

##### CHICKEN SATAY

*grilled with sweet soy and ginger, peanut sauce*

##### ALMOND BRIE FRITTERS

*apple and sage preserve*

##### PORK BELLY POUTINE BITES

*sharp cheddar and duck fried fingerlings*

##### VEGETARIAN SPRING ROLLS

*gingered papaya mango dipping sauce*

##### LAMB RACK LOLLIES (\$48.00 PER DOZEN)

*honey and cashew crusted with roasted red pepper coulis*



## PLATTERS & DISPLAYS

SMALL PLATTERS 20-30 SERVES / LARGE PLATTERS 50-60 SERVES

<b>FRESH MARKET VEGETABLE CRUDITÉS</b> <i>housemade creamy boursin ranch and fire roasted pepper sauce</i>	\$ 80.00 SMALL / \$150.00 LARGE
<b>SLICED FRESH FRUIT PLATTER</b> <i>tropical and local fruit with berries</i>	\$95.00 SMALL / \$180.00 LARGE
<b>BC HOT HOUSE TOMATO, FENNEL, ARTICHOKE &amp; BOCCONCINI PANZANELLA</b> <i>balsamic reduction, fresh basil and citrus olive oil</i>	\$ 120.00 SMALL / \$230.00 LARGE
<b>CHEESE BOARD</b> <i>local and international cheeses with grapes, berries, house compotes and maple nuts</i>	\$ 160.00 SMALL / \$280.00 LARGE
<b>BC SMOKED LOCAL FISH PLATTER</b> <i>smoked salmon, salmon gravlax, indian candy, smoked trout and peppered mackerel artichoke horseradish spread, crème fraiche, capers and pickled onion</i>	\$ 190.00 SMALL / \$345.00 LARGE
<b>CHARCUTERIE BOARD</b> <i>house and local cured meats with mustards, compotes, and pickles raincoast crisps, crostini and dinner rolls</i>	\$ 220.00 SMALL / \$420.00 LARGE
<b>ASSORTED SUSHI PLATTER</b> <i>nigiri and maki with soy, pickled ginger and wasabi</i>	\$180.00 PER 50 PIECES / \$ 330.00 PER 100 PIECES
<b>CHILLED SEAFOOD DISPLAY</b> <i>poached jumbo prawns, oysters on the half, snow crab claws</i>	\$24.00 PER PERSON, MINIMUM 50 ORDERS 6PCS PER SERVE
<b>CHIPS &amp; DIPS</b> <i>pita chips, nachos, lavache chips, salsa, guacamole &amp; hummus</i>	\$80.00 SMALL / \$150.00 LARGE

\*subject to change

Service charge and applicable taxes are not included

Summer 2015



## CHEF ATTENDED STATIONS & CARVERY

AVAILABLE FOR FULL VENUE BUYOUTS

\*A \$100.00 LABOUR FEE WILL BE ADDED PER STATION FOR A DEDICATED CHEF

### RAW OYSTER BAR

**\$395.00 PER 100 PIECES**

BLUE POINT, MALPEQUE OR ROYAL MYAGI OYSTERS  
SHUCKED TO ORDER

SHALLOT MIGNONETTE, FRESH HORSERADISH  
TRADITIONAL SEAFOOD SAUCE, LEMON

### SEAFOOD SAUTÉ STATION

**\$390.00 PER 100 PIECES**

PRAWNS AND SCALLOPS SAUTÉED TO ORDER  
FENNEL-PERNOD-BUTTER AND CHILI-LEMONGRASS-GINGER-GARLIC

### SLOW ROASTED PRIME RIB CARVERY

**\$525.00 APPROX 50 SERVES**

SAUCE BORDELAISE, MUSTARDS, HORSERADISH  
FIRE ROASTED PEPPER SAUCE AND STILTON BACON BUTTER  
CARVED INTO WARM PRETZEL BUNS TO ORDER

### PASTA STATION (Restaurant Buyouts Only)

served fresh off the hotline

**\$18.00 PER PERSON**

-SMOKED SALMON PENNE WITH TOMATO CREAM SAUCE  
-BUTTERNUT SQUASH RAVIOLI WITH SPINACH & GOAT CHEESE  
-SEAFOOD CARBONARA PAPPARDELLE WITH SHRIMP, HALIBUT AND  
SALMON IN A WHITE WINE CREAM SAUCE

### CHINATOWN NIGHT MARKET

**\$24.00 PER PERSON, 6PCS PER SERVE, MINIMUM 100 ORDERS**

WHOLE CRISPY PIG  
BBQ DUCK AND BBQ PORK  
CUT TO ORDER WITH CONDIMENTS

DIM SUM - SHUI MAI AND HARGOW  
PORK POT STICKER AND MINI STEAM BUN  
STIR FRY SHANGHAI NOODLE WITH GAI LAN AND HOISIN  
CHINESE PICKLES

SERVED IN NOODLE BOXES WITH CHOP STIX & FORTUNE COOKIES





## LATE NIGHT POUTINE

**\$525.00 PER 50 SERVES**

AVAILABLE FOR FULL VENUE BUYOUTS

\*A \$100.00 LABOUR FEE WILL BE ADDED FOR A DEDICATED PERSONAL CHEF

HOUSE CUT KENNEBEC POTATO FRENCH FRIES  
QUEBEC CHEDDAR CHEESE CURDS, CRUMBLER ROQUEFORT  
SHREDDED MOZZARELLA AND JACK CHEESE

### **TWO PROTEINS**

PULLED PORK IN OLD BRIDGE LAGER BBQ SAUCE  
PULLED BRAISED BEEF WITH TRUFFLED ROASTED SHALLOTS

### **CHOOSE FOUR GARNISHES**

DICED FRESH TOMATOES  
BASIL PESTO FRIED ONIONS  
GREEN ONIONS  
ROASTED PEPPERS  
SAUTÉED MUSHROOMS  
CRUNCHY DOUBLE SMOKED BACON

### **GRAVY**

ROASTED BEEF PAN GRAVY

## LATE NIGHT PIZZAS

**\$17.00 PER PIZZA**

**(AVAILABLE UNTIL 10:30PM)**

### **PIZZA SELECTION:**

SMOKED SOCKEYE SALMON  
PROSCIUTTO & FIG  
MARGHERITA CLASSIC  
WILD MUSHROOM  
OLD BRIDGE LAGER BBQ BEEF



## **PATIO BBQ STATION**

**\$650.00 PER 100 PIECES**

SEASONALLY AVAILABLE FOR FULL VENUE BUYOUTS

\*A \$100.00 LABOUR FEE WILL BE ADDED PER STATION FOR A DEDICATED CHEF  
FIXED PORTION SIZES

### **HOT OFF THE GRILL! (CHOOSE 3)**

CHICKEN THIGH SATAY  
OLD BRIDGE BBQ BEEF SKEWER  
JUMBO TIGER PRAWNS  
CHORIZO SAUSAGE BITES  
GRILLED SALMON

### **SAUCES**

FIRE ROASTED PEPPER, OLD BRIDGE BBQ, SWEET SOY PEANUT  
AND SALTED BASIL PUREE

### **SIDES**

CORN-ON-THE-COBB WITH BUTTER & MALDON SALT  
GRILLED PINEAPPLE  
SEVEN LEAF GREENS WITH PILSNER DRESSING  
DEVILLED EGG NEW POTATO SALAD  
TOMATO & ARTICHOKE PANZANELLA SALAD



## **DOCKSIDE GRAND DESSERT BUFFET**

AVAILABLE FOR FULL VENUE BUYOUTS  
FIXED PORTION SIZES

**\$16.00 PER GUEST**

FRESH SLICED DOMESTIC AND TROPICAL FRUIT  
LEMON MERINGUE TARTS  
MALTED MILK CHOCOLATE PRALINE TARTS  
CHEESECAKES, MOUSSE CAKES – SEASONAL FLAVOURS  
CHOCOLATE DIPPED HOUSE COOKIES, BISCOTTI  
ASSORTED DESSERT SQUARES & PETIT FOURS  
WHIPPED CREAM AND COULIS

FRESHLY BREWED STARBUCKS COFFEE AND ASSORTED TEAS  
CARAFE SELF SERVICE

**ORANGE SCENTED MILK CHOCOLATE FOUNTAIN**  
**\$140.00 FIRST 20 PERSONS, \$7.00 PER ADDITIONAL**

SEASONAL FRUIT SELECTION WITH BERRIES  
BANANA BREAD, LEMON POPPY SEED & CHOCOLATE POUND CAKE  
HOUSEMADE COOKIES, MARSHMALLOWS AND BISCOTTI

**ASSORTED DESSERT SQUARES**  
**\$36.00 PER DOZEN**

COCONUT PISTACHIO, TRIPLE CHOCOLATE BROWNIE  
ROASTED PEAR AND GINGER  
LEMON LAVENDER

**SELF SERVE COFFEE STATION**

**\$39.00 PER CARAFE (APPROX. 20 CUPS)**

FRESHLY BREWED STARBUCKS COFFEE AND 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  
STONE ROAD RED BLEND

## 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

## WELCOME COCKTAILS

TRAYED SERVICE , CHARGED ON CONSUMPTION

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

## NON-ALCOHOLIC

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

STARBUCKS COFFEE & TAZO TEA SELECTION  
\$ 39.00 PER AIRPOT (20 CUPS) / \$3.25 CUP

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## 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