



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

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

*subject to change

Service charge and applicable taxes are not included

January 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

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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 & ARUGULA
MARGHERITA CLASSIC
WILD MUSHROOM
DUCK CONFIT



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

BUILD-A-DINNER MENU

FOR GROUPS OF 26 GUESTS OR MORE

CHOOSE 2 APPETIZERS - 3 ENTRÉES - 1 DESSERT TO CREATE YOUR OWN MENU
HIGHEST PRICED SELECTION PER COURSE ADDED TOGETHER TO CREATE ONE PRICE PER PERSON
ALL THREE AND FOUR COURSE MEALS INCLUDE FRESHLY BREWED STARBUCKS COFFEE AND ASSORTED TEAS

APPETIZERS

SEVEN LEAF GREENS SALAD <i>SEASONAL ACCOMPANIMENTS, JOHNSTON PILSNER- LAVENDER DRESSING</i>	8
DOCKSIDE CAESAR <i>CHARRED LEMON, WARM BACON, GRILLED CROUTONS</i>	9
ROASTED BUTTERNUT SQUASH BISQUE <i>CURRIED YOGHURT(WINTER) / TOMOATO BISQUE (SUMMER)</i>	8
SMOKED SALMON CHOWDER <i>CLASSIC CREAMY POTATO CHOWDER, SMOKED SALMON</i>	9
VEGETARIAN SPRING ROLLS <i>GINGERED PAPAYA MANGO COULIS</i>	14
ROASTED ARTICHOKE AND TOMATO PANZANELLA <i>GRILLED CAMBOZOLA CROSTINI, ARUGULA, OLIVE OIL, BALSAMIC, BASIL</i>	14
LEGENDARY CHILI SQUID <i>GINGER, LEMONGRASS, GARLIC, CILANTRO</i>	12
CRISPY CRAB AND SHRIMP CAKES <i>MANGO SALSA, CHARRED LEMON AIOLI, CILANTRO</i>	16
GARLIC BUTTER PRAWNS	16

ENTRÉES SERVED WITH SEASONAL MARKET VEGETABLES

GRILLED BEEF TENDERLOIN 6OZ AND JUMBO PRAWN <i>WHITE WINE, GREEN OLIVE, TOMATO AND BASIL</i>	36
GRILLED SALMON <i>TOMATO AND FRESH HERBS, WITH CITRUS HONEY OLIVE OIL</i>	30
SEARED HAIDA GWAI HALIBUT <i>SHALLOTS, MUSTARD SEED, WHITE WINE, BUTTER</i>	34
FORNO ROASTED CHICKEN BREAST <i>BC WILD MUSHROOM, THYME, NATURAL JUS</i>	28
MOROCCAN SPICED LAMB RACK <i>CHICK PEA WITH ROASTED ARTICHOKE AND HARISSA</i>	36
SALMON PENNE <i>SMOKED SALMON, DILL, CAPERS, WHITE WINE, ROASTED SAN MARZANO TOMATO AND CREAM</i>	21
GRILLED SEASONAL VEGETABLE TERRINE <i>ARUGULA, QUINOA, TOASTED ALMONDS</i>	27

DESSERTS

LEMON MERINGUE TART <i>RASPBERRY AND GOLD LEAF</i>	10
MALTED MILK PRALINE CHOCOLATE TART <i>WITH SALTED CARAMEL</i>	10
FRESH BERRIES, HONEY ROAST NUTS AND VANILLA CREAM	10
VANILLA BEAN CHEESECAKE <i>PASSIONFRUIT COULIS, TOASTED NUTS AND CANDIED COCONUT</i>	10

(\$3.00 PER PERSON SURCHARGE TO ADD ADDITIONAL CHOICES PER COURSE)



DOCKSIDE'S BOARDWALK DINNER BUFFET

AVAILABLE FOR PRIVATE VENUE BUYOUTS
FIXED PORTION SIZES

\$79.95 PER GUEST

*Artisan Bread Basket Display
Rain coast Crisps, Crostini and Grissini*

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
Chilled Roasted Root Vegetables with Honey, Fresh Thyme and Goats Cheese*

CHILLED PLATTERS

*Grilled Vegetables with Fresh Oregano, Lemon and Garlic
Local and International Cheeses, Grapes, Berries, House Compotes, Maple Nuts
House and Local Cured Meats with Mustards, Compotes, and Pickles
BC Smoked Local Fish Platter - Smoked Salmon, Salmon Gravlox, Indian Candy,
Smoked Trout and Peppered Mackerel, Artichoke Horseradish Spread, Crème
Fraiche, Capers and Pickled Onion*

HOT STATION

*Buttered Granville Island Market Seasonal Vegetables
Rosemary and Sea Salt Roasted New Potatoes and Shallots
Butternut Squash filled Pasta with Smoked Heirloom Tomato, Basil and
Crumbled Goats Cheese
Garlic and Lemon Roasted Chicken with Thyme and Natural Jus
Salmon with White Wine, Shallot, Orange and Butter*

CHEF'S CARVERY

*Slow Roasted Prime Rib with sauce bordelaise, mustards horseradish, fire
roasted pepper sauce and stilton bacon butter*

DESSERT

*Fresh Sliced Domestic and Tropical Fruit
Lemon Meringue Tarts
Malted Milk Chocolate Praline Tarts
Cheesecakes and Mousse Cakes - seasonal flavours
Chocolate Dipped House Cookies, Biscotti, Whipped Cream and Coulis
Assorted Dessert Squares & Petit Fours

*Freshly Brewed Starbucks Coffee & Assorted Teas**



HARBOUR LIGHTS DINNER BUFFET

AVAILABLE FOR FULL VENUE BUYOUTS
FIXED PORTION SIZES

\$64.95 PER GUEST

*Artisan Bread Basket Display
Rain Coast Crisps, Crostini and Grissini*

SALADS & CHILLED PLATTERS

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

Chilled Roasted Root Vegetables with Honey, Fresh Thyme and Goats Cheese

Grilled Vegetables with Fresh Oregano, Lemon and Garlic

Local and International Cheeses, Grapes, Berries, House Compotes, Maple Nuts

HOT STATION

*Rosemary and Sea Salt Roasted New Potatoes and Tiny Onions
Butternut Squash filled Pasta with Smoked Heirloom Tomato, Basil and Crumbled Goats Cheese*

Garlic and Lemon Roasted Chickens with Thyme and Natural Jus

Salmon with White Wine, Shallot, Orange and Butter

Buttered Granville Island Market Seasonal Vegetables

DESSERT STATION

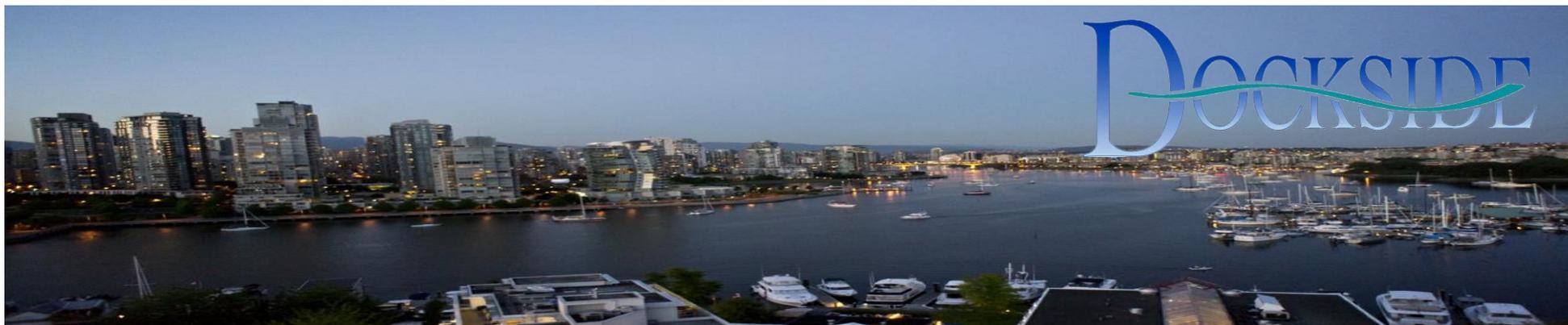
Fresh Sliced Domestic and Tropical Fruit

Cheesecakes - Mousse Cakes seasonal flavours

Chocolate Dipped House Cookies, Biscotti and Creams

Assorted Dessert Squares & Petit Fours, Whipped Cream and Coulis

Freshly Brewed Starbucks Coffee & Assorted Teas



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

Summer 2015



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	

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



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 GERWURTZTRAMINER – 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