



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



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



POUTINE BUFFET

\$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, CRUMBLD 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 PARTY

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

ENTRÉES

SERVED WITH SEASONAL MARKET VEGETABLES

SEARED LING COD	SHALLOTS AND MUSTARD SEEDS, WHITE WINE AND BUTTER WITH RICE PILAF	23
FORNO ROASTED CHICKEN BREAST	BC WILD MUSHROOM, THYME, NATURAL JUS WITH MASHED POTATO	23
GRILLED BEEF FLAT IRON 6OZ	WHITE WINE, GREEN OLIVE, TOMATO AND BASIL WITH MASHED POTATO	22
GRILLED SALMON	CITRUS HONEY OLIVE OIL WITH RICE PILAF	19
SALMON PENNE	SMOKED SALMON, DILL, CAPERS, WHITE WINE, ROASTED SAN MARZANO TOMATO AND CREAM	21
WILD MUSHROOM JUMBO RAVIOLI	MASCARPON & FOREST MUSHROOM FILLING, ENGLISH PEAS, WHITE WINE, BUTTER, SHAVED PARMESAN	21

DESSERTS

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

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



SIGNATURE LUNCH BUFFET

AVAILABLE FOR PRIVATE VENUE BUYOUTS ONLY
MINIMUM OF 20 GUESTS REQUIRED
FIXED PORTION SIZES, NOT UNLIMITED

\$37.00 PER GUEST

*Warm Artisan Rolls
Cracker Bread with House Butters*

SALADS

*Seven Leaf Greens with Johnston Pilsner-Lemon-Lavender-Honey Vinaigrette
Panzanella with Tomato, Roasted Fennel and Artichoke, with Basil
Red Rice and Quinoa with Parsley, Charred Lemon and Toasted Almonds*

HOT STATION

*Garlic and Lemon Roasted Free Range Chicken with Thyme and Natural Jus
Oceanwise Salmon with White Wine, Shallot, Orange & Butter
Roasted Yukon Gold Potatoes, with Tomatoes, Olive Oil and Maldon Salt
Buttered Granville Island Market Seasonal Vegetables*

DESSERT

*Fresh Sliced Domestic and Tropical Fruit with Berries
Assorted House-made Cookies and Lemon Curd

Freshly Brewed Starbucks Coffee & Tazo 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

DECADANT 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 (10z)	8
RASPBERRY ABSOLUT, FRESH LEMONADE, SODA & FRESH RASPB ERRIES	
DARK AND STORMY (10z)	9
BACARDI DARK RUM, GINGER BEER & FRESH LIME	

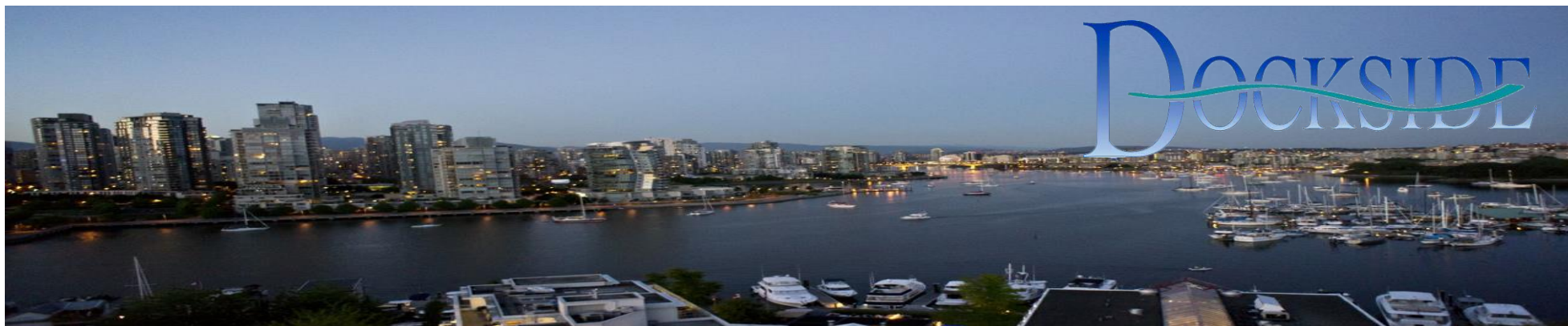
NON-ALCOHOLIC

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

*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 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