



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 Gravlox, 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

OPEN SAUVIGNON BLANC (WHITE)
OPEN CABERNET MERLOT (RED)



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

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|---------------------------------|--------------------|
| OPEN SAUVIGNON BLANC 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

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| 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

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

WELCOME COCKTAILS

TRAYED SERVICE , CHARGED ON CONSUMPTION

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



BANQUET WINE LIST

RED

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| OPEN CABERNET MERLOT - BC | 36 |
| 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 CABERNETS Sauvignon | 48 |
| CLINE ZINFANDEL- BC | 50 |

WHITE

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|---------------------------------|----|
| OPEN SAUVIGNON BLANC - BC | 36 |
| 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

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| 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 |