



# WEDDINGS & EVENTS



## 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*

##### TOMATO BRUSCHETTA

*balsamic reduction, roasted garlic crostini, parmesan cheese*

##### DEVILLED EGGS & BACON

*maple smoked bacon and chives*

##### CHILLED PRAWN

*charred lemon aioli with classic cocktail sauce*

##### AAA BEEF TENDERLOIN TARTARE

*horseradish cream, parmesan crisp, crostini*

#### SIZZLE

##### CRISPY CRAB CAKES

*beet aioli, mango salsa*

##### CHICKEN SATAY

*grilled with sweet soy and ginger, peanut sauce*

##### ALMOND BRIE FRITTERS

*apple and sage preserve*

##### CRISPY PORK BELLY

*spiced carrot puree, pickled apple*

##### 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 SERVINGS / LARGE PLATTERS 50-60 SERVINGS

### FRESH MARKET VEGETABLE CRUDITÉS

*housemade creamy boursin ranch and fire roasted pepper sauce*

\$ 80.00 SMALL / \$150.00 LARGE

### SLICED FRESH FRUIT PLATTER

*tropical and local fruit with berries*

\$95.00 SMALL / \$180.00 LARGE

### TOMATO BOCCONCINI SALAD

*basil puree, pea tendrils, balsamic reduction, focaccia croutons*

\$ 120.00 SMALL / \$230.00 LARGE

### CHEESE BOARD

*local and international cheeses with grapes, berries, house compotes and maple nuts, raincoast crisps*

\$ 160.00 SMALL / \$280.00 LARGE

### BC SMOKED LOCAL FISH PLATTER

*smoked salmon, salmon gravlax, indian candy, smoked trout and peppered mackerel  
artichoke horseradish spread, crème fraiche, capers and pickled onion*

\$ 190.00 SMALL / \$345.00 LARGE

### CHARCUTERIE BOARD

*house and local cured meats with mustards, compotes, and pickles  
crostini and dinner rolls*

\$ 220.00 SMALL / \$420.00 LARGE

### ASSORTED SUSHI PLATTER

*nigiri and maki with soy, pickled ginger and wasabi*

\$180.00 PER 50 PIECES / \$ 330.00 PER 100 PIECES

### CHILLED SEAFOOD DISPLAY

*poached jumbo prawns, snow crab claws, chilled mussels and manila clams*

\$24.00 PER PERSON, MINIMUM 50 ORDERS  
6PCS PER SERVE

### CHIPS & DIPS

*pita chips, nachos, lavache chips, salsa, guacamole & hummus*

\$80.00 SMALL / \$150.00 LARGE

\*subject to change

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## CHEF ATTENDED STATIONS & CARVERY

AVAILABLE FOR FULL VENUE BUYOUTS

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

### TACO STATION

**\$450.00 PER 50 TACOS**

PULLED PORK & BRAISED BEEF  
 LETTUCE, DICED TOMATOES, CILANTRO, PICKLED RED ONION,  
 GREEN ONIONS, MOZZARELLA CHEESE  
 TORTILLA CHIPS, SOUR CREAM,  
 HOUSEMADE GUACAMOLE & SALSA

### \*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

### PASTA BUFFET

**\$18.00 PER PERSON**

ROASTED CHICKEN 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

**\$28.00 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

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

### **PROTEINS**

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

### **TOPPINGS**

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**

**\$18.00 PER PIZZA**

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

### **PIZZA SELECTION:**

SMOKED SOCKEYE SALMON  
PROSCUITTO & ARUGULA  
MARGHERITA CLASSIC  
WILD MUSHROOM



## **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 SIZE

### **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

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## PLATED DINNER MENU SELECTIONS \$65 PER PERSON

CHOOSE UP TO 2 APPETIZERS - 3 ENTRÉES - 1 DESSERT TO CREATE YOUR OWN MENU  
(\$3.00 PER PERSON SURCHARGE TO ADD ADDITIONAL CHOICES PER COURSE)

ALL THREE COURSE MEALS INCLUDE ARTISAN BREAD ROLLS AND BUTTER, FRESHLY BREWED STARBUCKS COFFEE AND ASSORTED TEAS

### APPETISERS

SEVEN LEAF GREENS SALAD  
DOCKSIDE CAESAR  
ROASTED BUTTERNUT SQUASH BISQUE (WINTER)  
TOMATO BISQUE (SUMMER)  
SMOKED SALMON CHOWDER  
LEGENDARY CHILI SQUID  
CRISPY CRAB & SHRIMP CAKES  
ROASTED ARTICHOKE AND TOMATO PANZANELLA SALAD  
GARLIC BUTTER PRAWNS  
VEGETARIAN SPRING ROLLS

### ENTREES

SERVED WITH SEASONAL MARKET VEGETABLES  
GRILLED BEEF 6OZ TENDERLOIN AND JUMBO PRAWN  
SEARED HAIDA GWAI HALIBUT  
FORNO ROASTED CHICKEN BREAST  
GRILLED SALMON  
MOROCCAN SPICED LAMB RACK  
SMOKED SALMON PENNE  
WHOLE ROASTED CAULIFLOWER

### DESSERTS

LEMON MERINGUE TART  
MALTED MILK PRALINE CHOCOLATE TART  
FRESH BERRIES, HONEY ROAST NUTS, VANILLA CREAM  
VANILLA BEAN CHEESECAKE



## 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, Indian Candy, Smoked Trout  
and Peppered Mackerel, 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  
Oceanwise 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 Chicken with Thyme and Natural Jus  
Oceanwise 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*

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## **DOCKSIDE GRAND DESSERT BUFFET**

**\$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

## **PASSED DESSERT CANAPES**

**\$40.00 PER DOZEN**

LEMON TART  
 MALT TART  
 COCONUT CHEESECAKE

## **DECADENT MILK CHOCOLATE FOUNTAIN**

**\$140.00 ( SERVES 20 )**

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

OPEN SAUVIGNON BLANC  
 OPEN CABERNET MERLOT

## 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

INNISKILLIN PINOT GRIGIO  
 INNISKILLIN MERLOT

## FILTERED STILL & SPARKLING WATER SERVICE - \$4.50 PER BOTTLE

A CERTIFIED GREEN INITIATIVE



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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
CHAMPAGNE COCKTAIL PUNCH BOWL	130
SPIKED LEMONADE PUNCH BOWL	150
TROPICAL MAI TAI PUNCH BOWL	150

## 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	
FRENCH 75 (1oz)	10
GIN, SEGURA VIUDAS BRUT, LEMON JUICE	
MOJITO (1oz)	10
RUM, LIME, SODA, MINT, SIMPLE SYRUP	

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## WINE LIST

### RED

HAYWIRE PINOT NOIR	48
SUMMERHILL PINOT NOIR	50
INNISKILLIN MERLOT	44
MISSION HILL RESERVE MERLOT	50
CLINE ZINFANDEL	50
BERINGER FOUNDERS' ESTATE CABERNET SAUVIGNON	48
LIBERTY SCHOOL CABERNET SAUVIGNON	55
ROSEMOUNT SHIRAZ	46
ALAMOS MALBEC	46
LAYER CAKE MALBEC	57
BLACK SAGE CABERNET FRANC	46
RED ROOSTER CABERNET MERLOT	46

### WHITE

MATUA SAUVIGNON BLANC	48
HAYWIRE SAUVIGNON BLANC	50
INNISKILLIN PINOT GRIGIO	44
BURROWING OWL PINOT GRIS	50
NK'MIP CHARDONNAY	46
CHATEAU ST. JEAN CHARDONNAY	50
ROAD 13 VIOGNIER	46
KANAZAWA NOMU	50
SEA STAR ORTEGA	50

### SPARKLING & CHAMPAGNE

SEGURA VIUDAS BRUT RESERVA – SPAIN	39
CIPES BRUT – BC	50
CIPES ROSE – BC	50
BLUE MOUNTAIN "GOLD LABEL BRUT - BC	60
VEUVE CLICUOT BRUT – FRANCE	135
MOET & CHANDON DOM PERIGNON - FRANCE	350

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Wedding and Events 2017



## PREFERRED VENDOR LIST

### MUSIC

#### GIRL ON WAX EVENTS & WEDDING DJ

[HTTP://GIRLONWAX.COM](http://GIRLONWAX.COM)

[INFO@GIRLONWAX.COM](mailto:INFO@GIRLONWAX.COM)

#### MUSICAL OCCASIONS

[HTTP://WWW.MUSICALOCCASIONS.CA/](http://WWW.MUSICALOCCASIONS.CA/)

[INFO@MUSICALOCCASIONS.CA](mailto:INFO@MUSICALOCCASIONS.CA)

### PHOTOGRAPHY

#### HAYLEY RAE PHOTOGRAPHY

[HTTP://WWW.HAYLEYRAE.COM](http://WWW.HAYLEYRAE.COM)

[HAYLEY@HAYLEYRAE.COM](mailto:HAYLEY@HAYLEYRAE.COM)

#### THE COLLECTIVE YOU

[HTTP://THECOLLECTIVEYOU.COM/](http://THECOLLECTIVEYOU.COM/)

[CONNECT@THECOLLECTIVEYOU.COM](mailto:CONNECT@THECOLLECTIVEYOU.COM)

### DÉCOR

#### V & J PLANT SHOP

[HTTP://WWW.VJPLANTSHOP.COM/](http://WWW.VJPLANTSHOP.COM/)

[SALES@VJPLANTSHOP.COM](mailto:SALES@VJPLANTSHOP.COM)

#### A&B PARTY & EVENT RENTALS

[HTTPS://WWW.ABPARTYTIME.COM/](https://WWW.ABPARTYTIME.COM/)

[SALES@ABPARTYTIME.COM](mailto:SALES@ABPARTYTIME.COM)

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