



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, CRUMBLERD 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

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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	53
INNISKILLIN MERLOT	48
MISSION HILL RESERVE MERLOT	58
CLINE ZINFANDEL	50
BERINGER FOUNDERS' ESTATE CABERNET SAUVIGNON	50
ROSEMOUNT SHIRAZ	46
ALAMOS MALBEC	46
LAYER CAKE MALBEC	60
BLACK SAGE CABERNET FRANC	48
RED ROOSTER CABERNET MERLOT	46

WHITE

MATUA SAUVIGNON BLANC	48
HAYWIRE SAUVIGNON BLANC	50
INNISKILLIN PINOT GRIGIO	46
BURROWING OWL PINOT GRIS	53
NK'MIP CHARDONNAY	46
CHATEAU ST. JEAN CHARDONNAY	56
ROAD 13 VIOGNIER	46
KANAZAWA NOMU	50
SEA STAR ORTEGA	50

SPARKLING & CHAMPAGNE

SEGURA VIUDAS BRUT RESERVA – SPAIN	39
CIPES BRUT – BC	55
CIPES ROSE – BC	55
BLUE MOUNTAIN "GOLD LABEL BRUT - BC	65
VEUVE CLICUOT BRUT – FRANCE	150
MOET & CHANDON DOM PERIGNON - FRANCE	350

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PREFERRED VENDOR LIST

MUSIC

GIRL ON WAX EVENTS & WEDDING DJ

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

INFO@GIRLONWAX.COM

MUSICAL OCCASIONS

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

INFO@MUSICALOCCASIONS.CA

PHOTOGRAPHY

HAYLEY RAE PHOTOGRAPHY

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

HAYLEY@HAYLEYRAE.COM

THE COLLECTIVE YOU

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

CONNECT@THECOLLECTIVEYOU.COM

DÉCOR

V & J PLANT SHOP

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

SALES@VJPLANTSHOP.COM

A&B PARTY & EVENT RENTALS

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

SALES@ABPARTYTIME.COM

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