



# WEDDINGS & EVENTS



## PICK AND CHOOSE

AVAILABLE FOR FULL VENUE BUYOUTS  
FURTHER DETAILS AND RESTRICTIONS APPLY

## 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

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

\*subject to change

Service charge and applicable taxes are not included

SUMMER 2015



## CHEF ATTENDED STATIONS & CARVERY

AVAILABLE FOR FULL VENUE BUYOUTS

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

### 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



## **LATE NIGHT POUTINE**

**\$525.00 PER 50 SERVES**

AVAILABLE FOR FULL VENUE BUYOUTS

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



## 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  
ANCHO CHILI 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  
GRILLED SEASONAL VEGETABLE TERRINE

### 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, 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  
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*

\*subject to change

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SUMMER 2015





## **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

## **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

### RECOMMENDED HOUSE WINE \$36.00 PER BOTTLE

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



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

A CERTIFIED GREEN INITIATIVE 

### 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

OPEN SAUVIGNON BLANC CHARDONNAY \$42.00 PER BOTTLE  
RED ROOSTER CABERNET MERLOT \$46.00 PER BOTTLE

### EXECUTIVE BAR PACKAGE ALSO AVAILABLE

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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
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

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## BANQUET WINE LIST

### RED

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

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

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	135