



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

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

*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

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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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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

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

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

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 AU VIGNON	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