

DOCKSIDE RESTAURANT

in the Granville Island Hotel



2018
BREAKFAST
CATERING PACKAGE

PLATTERS & DISPLAYS

tasty enhancements for every occasion!

FRESH MARKET VEGETABLE CRUDITÉ	\$7.00 PER PERSON
Buttermilk Ranch Dip	
CAPRESE SALAD	\$7.00 PER PERSON
Vine-Ripened Tomatoes, Bocconcini Cheese, Pea Shoots, House-made Pesto, Balsamic Reduction	
CHIPS & DIPS	\$7.00 PER PERSON
Corn Tortilla Chips, Pita Chips, House-Made Salsa, Guacamole & Hummus	
SLICED FRESH FRUIT PLATTER	\$8.00 PER PERSON
Freshly Sliced Tropical and Local Fruit, Seasonal Berries	
CHEESE BOARD	\$11.00 PER PERSON
Local & International Cheese, Grapes, Seasonal Berries, Maple Nuts, House-made Compotes, Assorted Crackers	
CHARCUTERIE BOARD	\$12.00 PER PERSON
Local Cured Meats, House Pickled Vegetables, Scratch Mustards, Crostini's, Dinner Rolls	
BC SMOKED LOCAL FISH PLATTER	\$12.00 PER PERSON
Smoked Salmon, Salmon Gravlax, Indian Candy, Smoked Trout, Peppered Mackerel, Celeriac Remoulade, Pickled Onions, Capers	
SUSHI PLATTER	\$330.00 PER 100 PIECES
Assorted Nigiri & Maki, Pickled Ginger, Wasabi, Soy Sauce	
CHILLED SEAFOOD DISPLAY	\$24.00 PER PERSON (MINIMUM 50 ORDERS)
Poached Tiger Prawns, Snow Crab Claws, Chilled Mussels and Scallop Ceviché	

BREAKFAST BUFFET

A successful day begins with a leisurely breakfast!

CONTINENTAL BREAKFAST BUFFET

\$22.00 PER PERSON

Butter Pastries, Danishes, Croissants and Pain Au Chocolate
Whipped Butter and Fruit Preserves
Assorted Muffins
Toasted Almond & Dried Fruit Granola
Vanilla Bean Yogurt
Freshly Sliced Domestic & Tropical fruits with Seasonal Berries

Premium Orange Juice, Apple Juice, and Grapefruit Juice
Freshly Brewed Starbucks Coffee & Assorted Teas

GREAT CANADIAN BREAKFAST BUFFET

\$32.00 PER PERSON

PASTRIES

Butter Pastries, Danishes Croissants and Pain Au Chocolate
Whipped Butter and Fruit Preserves

PLATTERS

Freshly Sliced Domestic and Tropical Fruits with Seasonal Berries

HOT

Scrambled Cage Free Eggs, Chives, Aged Cheddar Cheese
Maple Smoked Bacon
Honey & Thyme Pork Bangers
Roasted Herbed Roma Tomatoes
Dockside Crispy Fried Potatoes, Lemon Chili Salt

Freshly Brewed Starbucks Coffee & Assorted Teas

BREAKFAST BUFFET

MARKET BRUNCH BUFFET

\$44.00 PER PERSON

*AVAILABLE FOR VENUE BUYOUTS

Butter Pastries, Danishes, Croissants, Pain Au Chocolate, Artisan Rolls
Whipped Butter and Preserves

SALADS – CHOOSE TWO (2)

Seven Leaf Greens with Roasted Onion & Grainy Mustard Vinaigrette
Dockside Caesar Salad with Shaved Parmesan, Smoked Bacon, Sourdough Croutons
Panzanella Salad with Tomato, Roasted Fennel, Artichoke, Basil
Quinoa Salad with Apples, Sicilian Olives, Feta Cheese, Cauliflower, Cranberries

CHILLED PLATTERS – CHOOSE ONE (1)

Local and International Cheeses with Grapes, Seasonal Berries, Maple Nuts and Compotes
Local Cured Meats with House Pickled Vegetables, Scratch Mustards and Crostinis
BC Fish Platter with Salmon Gravlax, Indian Candy, Peppered Mackerel, Celeriac Remoulade

HOT STATION

Cage Free Scrambled Eggs, Chives, Aged Cheddar
Smoked Bacon and Bangers
Fried Potatoes, Lemon Chili Salt, Fried Onions
Squash Ravioli, Tomato Compote, Fresh Basil, Goats Cheese
Seared Salmon, Charred Orange Caper Butter

DESSERT

Freshly Sliced Domestic and Tropical Fruit
Lemon Tarts, Malted Chocolate Praline Tarts
Seasonal Cheesecakes and Mousse Cakes
Chocolate Dipped House Cookies

Freshly Brewed Starbucks Coffee & Assorted Teas

BREAKFAST BUFFET

GRAND BRUNCH BUFFET

\$64.00 PER PERSON

*AVAILABLE FOR VENUE BUYOUTS

Butter Pastries, Danishes, Croissants, Pain Au Chocolate, Artisan Rolls
Whipped Butter and Preserves

SALADS

Seven Leaf Greens with Roasted Onion & Grainy Mustard Vinaigrette
Dockside Caesar Salad with Shaved Parmesan, Smoked Bacon, Sourdough Croutons
Smoked Salmon, Avocado, Rocket, Citrus Vinaigrette
Quinoa, Apples, Olives, Feta, Cauliflower, Cranberries

CHILLED PLATTERS – CHOOSE TWO (2)

Local and International Cheeses with Grapes, Seasonal Berries, Maple Nuts and Compotes
Local Cured Meats with House Pickled Vegetables, Scratch Mustards and Crostinis
BC Fish Platter with Salmon Gravlox, Indian Candy, Peppered Mackerel, Celeriac Remoulade

HOT STATION

Omega Eggs Benedict – Classic, Smoked Salmon, Tomato & Spinach
Smoked Bacon and Bangers
Fried Potatoes, Lemon Chili Salt, Fried Onions
Broccoli Gratin Smoked Cheddar Velouté
Organic Wild Rice Pilaf, Mirepoix
Four Cheese Tortellini, Peas, Gorgonzola Béchamel
Seared BC Spring Salmon, Shrimp Meat, Salsa Verde, Radish

CHEF'S CARVERY

Slow Roasted Two Rivers Porcini Crusted AAA Beef Striploin
Truffle Aioli, Scratch Mustards, Heirloom Tomato Hot Sauce

DESSERT

Freshly Sliced Domestic and Tropical Fruit
Lemon Meringue Tarts, Malted Chocolate Praline Tarts
Seasonal Cheesecakes & Mousse Cakes
Chocolate Dipped House Cookies

Freshly Brewed Starbucks Coffee & Assorted Teas

DECADENT DESSERTS

because a party without dessert is just a meeting!

SWEET MINIS

\$36.00 PER DOZEN

COCONUT CHEESECAKE - Raspberry Coulis, Streusel

LEMON MERINGUE TARTS - Gold Leaf

MACARON- Assorted flavours

MALTED CHOCOLATE PRALINE TARTS

RASPBERRY PANACOTTA - Basil-Mint Gel, White Chocolate Chard

MILK CHOCOLATE FOUNTAIN

\$7.00 PER PERSON

MINIMUM 20 PEOPLE

Seasonal Fruit

Banana Bread

Lemon Poppy Seed Cake

Chocolate Pound Cake

House-made Cookies & Biscotti

Marshmallows

DOCKSIDE GRAND DESSERT BUFFET

\$16.00 PER PERSON

Fresh Sliced Domestic & Tropical Fruit

Lemon Meringue Tarts with Gold Leaf

Malted Milk Chocolate Praline Tarts

Assorted Cheesecakes & Mousse Cakes

Chocolate Dipped House Cookies

Freshly Brewed Starbucks Coffee & Assorted Teas

SELF SERVE COFFEE STATION

\$39.00 PER AIRPOT

Freshly Brewed Starbucks Coffee & Assorted Teas

HOSTED BAR OPTIONS

CORKAGE IS NOT PERMITTED FOR PRIVATE FUNCTIONS

CALL BAR PACKAGE

\$8.50 PER DRINK

DRAFT BEER

Dockside Brewing Company Draft Beer Selections

BOTTLED BEERS

Kokanee, Budweiser, Coors Light

SPIRITS & LIQUORS

Polar Ice Vodka, Beefeater Gin, Lambs White Rum, Ballantines Scotch, Canadian Club Rye, Olmeca Tequila

PREMIUM BAR PACKAGE

\$9.50 PER DRINK

DRAFT BEER

Dockside Brewing Company Draft Beer Selections

BOTTLED BEERS

Kokanee, Budweiser, Coors Light, Heineken, Stella Artois, Corona

LIQUOR

Polar Ice Vodka, Absolute Vodka, Stolichnaya Vodka, Beefeater Gin, Bombay Gin, Tanqueray Gin, Lambs White Rum, Bacardi Dark Rum, Appleton Rum, Wisers, Crown Royal Rye, Johnny Walker Red Lable, Jack Daniels, Jamesons, Ballantines Scotch, Canadian Club Rye, Omeca Tequila, Baileys, Kahlua

FILTERED STILL & SPARKLING WATER SERVICE

\$4.50 PER BOTTLE

WINES LIST

SPARKLING BC

Cipes, Brut	\$55 per bottle
Cipes, Rose	\$55 per bottle
Blue Mountain, "Gold Label" Brut	\$65 per bottle

SPARKLING WINE – INTERNATIONAL

Segura Viudas, Brut Reserva - Spain	\$39 per bottle
Veuve Clicquot, Brut – France	\$135 per bottle
Moet & Chandon Dom Perignon, Champagne – France	\$350 per bottle

BEST OF BC WHITE

Inniskillin, Pinot Grigio	\$48 per bottle
NK'MIP, Chardonnay	\$46 per bottle
Road 13, Viognier	\$46 per bottle
Burrowing Owl, Pinot Gris	\$53 per bottle
Joie, Noble Blend	\$55 per bottle
Tantalus, Riesling	\$55 per bottle

INTERNATIONAL WHITE

Kim Crawford, Sauvignon Blanc – New Zealand	\$50 per bottle
Chateau St. Jean, Chardonnay – California	\$56 per bottle
Shaw & Smith, Sauvignon Blanc – Australia	\$75 per bottle
Ferrari Carano, Chardonnay – California	\$95 per bottle

BEST OF BC REDS

Inniskillin, Merlot	\$48 per bottle
Summerhill, Pinot Noir	\$53 per bottle
Mission Hill Reserve, Merlot	\$58 per bottle
Laughing Stock, Syrah	\$80 per bottle
Burrowing Owl, Cabernet Franc	\$85 per bottle
Popular Grove, Legacy	\$85 per bottle
Laughing Stock, Portfolio	\$120 per bottle

INTERNATIONAL REDS

Alamos, Malbec – Argentina	\$46 per bottle
Rosemount, Shiraz – Australia	\$46 per bottle
Cline Cellars, Zinfandel - California	\$50 per bottle
J.Lohr, Cabernet Sauvignon – California	\$55 per bottle
KlinkerBrick, Zinfandel – California	\$72 per bottle
Masi	

**Prices subject to change*