

DOCKSIDE RESTAURANT

in the Granville Island Hotel



**2019 DOCKSIDE EVENTS
CATERING PACKAGE**

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

\$49.95 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

\$69.95 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 Gravlax, 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

LUNCH BUFFET

SIGNATURE LUNCH BUFFET

\$49.95 PER PERSON

*MINIMUM 30 PEOPLE

Artisan Bread Display

SALADS

Seven Leaf Greens with Roasted Onion & Grainy Mustard Vinaigrette

Panzanella Salad with Tomato, Roasted Fennel, Artichoke, Basil

Orzo Salad with Vegetable Medley, Green Goddess Dressing

CHILLED PLATTERS

Local and International Cheeses with Grapes, Seasonal Berries, Maple Nuts and Compotes

Local Cured Meats with House Pickled Vegetables, Scratch Mustards and Crostinis

HOT STATION

Pickle Brined & Roasted Rosstown Farm Organic Chicken, Romesco Sauce

Seared BC Spring Salmon, Shrimp Meat Salsa Verde, Radish

Roasted New Potatoes with Tomatoes, Olive Oil, Maldon Salt

Granville Island Market Vegetables

DESSERT

Fresh Sliced Domestic & Tropical Fruit

Assorted Desserts

Freshly Brewed Starbucks Coffee & Assorted Teas

COLD CANAPÉS

BRUSCHETTA SKEWER Basil Scented Gem Tomatoes, Bocconcini, Mie De Pain	\$46.00 PER DOZEN
FORAGED WILD MUSHROOM CROSTINI Herb Purée, Manchego Cheese, House-made Ciabatta	\$46.00 PER DOZEN
GRILLED ZUCCHINI PINWHEEL Roasted Garlic & Herb Hummus, Tomato Coulis, Cheese Graph	\$46.00 PER DOZEN
BEET THREE WAYS Chioggia Chip, Braised Candy Cane Beet, Torpedo Gel	\$49.00 PER DOZEN
PILSNER POACHED TIGER PRAWNS Togarashi Aioli, Marie Rose	\$50.00 PER DOZEN
BC SELECT SMOKED SALMON PATÉ Olive Oil & Sel Gris Cracker, Roe, Fried Capers	\$50.00 PER DOZEN
FRASER VALLEY DUCK RILLET Filoncini Crostini, Stone Fruit Chutney	\$50.00 PER DOZEN
AHI TUNA POKE CONE Miso Saki Marinated Gochujang Aioli, Micro Cilantro, Yuzu Pearls	\$50.00 PER DOZEN
CURED AND KISSED SPRING SALMON LETTUCE WRAP Chio Pickles, Roasted Bell Pepper Aioli, Crispy Yam, Pea Shoots	\$52.00 PER DOZEN
HAIDA GWAI HALIBUT AND SALMON GRAVLAX ROULADE Tarragon Cream Cheese, Pumpernickel	\$52.00 PER DOZEN
ESCABECHE Marinated Seafood Medley, Saffron Aioli, Crispy Tortilla	\$52.00 PER DOZEN
TWO RIVERS "AAA" BEEF TENDERLOIN TARTARE Grated Egg Yolk, Truffle Salt, Parmesan Cup	\$52.00 PER DOZEN
FOIE GRAS TORCHON Berry Balsamic Pearls, Maldon Sea Salt, Brioche	\$52.00 PER DOZEN

HOT CANAPÉS

CAULIFLOWER FRITTER Dill Crème Fraiche, Dehydrated Heirloom Tomato	\$46.00 PER DOZEN
CHEESEBURGER SPRING ROLL Diced Pickles & Onions, American Cheese, Big Mac Sauce, Sesame Seeds	\$46.00 PER DOZEN
RATATOUILLE TART Goats Cheese Brulé, Frisée, Lemon Olive Oil	\$46.00 PER DOZEN
MAC & CHEESE LOLLIPOP Elbow Macaroni, America Cheese, Cornflakes	\$48.00 PER DOZEN
THE CUBANO Oyama Honey Ham, Rathrevor Gruyere, Dill Pickles, Ball Park Mustard, French Baguette	\$48.00 PER DOZEN
CRISPY CHICKEN B.L.T SLIDERS Breaded Chicken, Iceberg Lettuce, Tomato, Bacon, Buttermilk Ranch, Sesame Bun	\$48.00 PER DOZEN
PRAWN & CRAB CAKE Celeriac Remoulade, Frisée, Lemon Olive Oil	\$50.00 PER DOZEN
TANDOORI CHICKEN THIGH SKEWER Spiced Yoghurt, Fried Chickpeas, Cilantro	\$50.00 PER DOZEN
GRILLED PORCINI DUSTED HANGER STEAK Truffle Aioli, Onion Jam, Garlic Crostini	\$50.00 PER DOZEN
PAN SEARED QUALICUM BAY SCALLOP Double Smoked Bacon Whiskey & Thyme Jam	\$52.00 PER DOZEN
MERLOT BRAISED CACHE CREEK BEEF SHORTRIB Celeriac Purée, Potato Crisp	\$52.00 PER DOZEN
AUSTRALIAN LAMB RACK LOLLIES Fresh Chimichurri, Dukkah	\$52.00 PER DOZEN
BROME LAKE DUCK BREAST Crispy Polenta, Apple & Thyme Relish	\$52.00 PER DOZEN

PLATTERS & DISPLAYS

tasty enhancements for every occasion!

FRESH MARKET VEGETABLE CRUDITÉ

Buttermilk Ranch Dip

Small - \$100.00

Large - \$180.00

CHIPS & DIPS

Corn Tortilla Chips, Pita Chips, House-Made Salsa, Guacamole & Hummus

Small - \$100.00

Large - \$180.00

SLICED FRESH FRUIT PLATTER

Freshly Sliced Tropical and Local Fruit, Seasonal Berries

Small - \$120.00

Large - \$200.00

CHEESE BOARD

Local & International Cheese, Grapes, Seasonal Berries, Maple Nuts,
House-made Compotes, Assorted Crackers

Small - \$225.00

Large - \$400.00

CHARCUTERIE BOARD

Local Cured Meats, House Pickled Vegetables, Scratch Mustards,
Crostoni's, Dinner Rolls

Small - \$320.00

Large - \$550.00

BC SMOKED LOCAL FISH PLATTER

Smoked Salmon, Salmon Gravlax, Indian Candy, Smoked Trout,
Peppered Mackerel, Celeriac Remoulade, Pickled Onions, Capers

Small - \$250.00

Large - \$480.00

SUSHI PLATTER

Assorted Nigiri & Maki, Pickled Ginger, Wasabi, Soy Sauce

\$490.00 PER 100 PIECES

A Small platter typically feeds 20-25 guests, and a large platter typically feeds 45-50 guests.

RECEPTION STATIONS

TACO BAR

\$500.00 PER 50 TACOS

Choose Two (2)

Pulled Pork, Pulled Chicken, Ground Beef, Sautéed Vegetables

TOPPINGS

Iceberg Lettuce, Diced Tomatoes, Cilantro, Pickled Red Onion, Green Onion,
Mozzarella Cheese, Sour Cream, House-Made Guacamole & Salsa

POUTINE BAR

\$575.00 APPROX. 50 SERVINGS

Kennebec Potato French Fries, Quebec Cheese Curds, Pan Gravy

TOPPINGS

Pulled Pork in House BBQ Sauce

Braised Beef Short Rib with Truffle Roasted Shallots

GARNISHES

Green Onions, Sautéed Mushrooms, Kimchi, Truffle Aioli, Sour Cream, Bacon

PASTA BAR – CHOOSE TWO (2)

\$19.00 PER PERSON

FOUR CHEESE TORTELINNI

Peas, Gorgonzola Béchamel

BRAISED BEEF PILLOWS

Caramelized Pearl Onions, Wild Mushrooms, Demi-Glace

STRIPPED LOBSTER RAVIOLI

Blistered Gem Tomatoes, White Wine, Tarragon Rose Sauce

CHORIZO STROZZAPRETTI

Tomato Basil Compote

CHEF ATTENDED STATIONS

A \$100.00 LABOUR FEE WILL BE ADDED PER STATION FOR A DEDICATED CHEF
AVAILABLE FOR VENUE BUYOUTS

SEAFOOD SAUTÉ STATION

\$450.00 PER **100** PIECES

Oceanwise Tiger Prawns & Scallops Sautéed to Order

SAUCES

Chili-Lemongrass-Ginger Garlic

White Wine Tarragon Butter

CARVERY STATION

\$550.00 APPROX. **50** SERVINGS

Slow Roasted Two Rivers Porcini Crusted “AAA” Beef Striploin

SIDES

Truffle Aioli, Scratch Mustards, Sauerkraut, Warm Pretzel Buns

PATIO BBQ PARTY

\$900.00 PER **150** PIECES

PROTEINS – CHOOSE 3

Lemongrass Chicken Thigh

BBQ Beef Skewer

D-Original Toulouse Sausage

Spring Salmon

Tiger Prawns

Veggie Skewers

SAUCES

Old Bay Mayonnaise, Chimichurri, House-Made BBQ Sauce

SIDES

Seven Leaf Greens with Roasted Onions & Grainy Mustard Vinaigrette

Tomato & Artichoke Panzanella Salad

Country Potato Salad

Chips & Salsa Picante

Grilled Pineapple

Fresh Baked Rolls

Service charge and applicable taxes are not included

DINNER BUFFETS

HARBOUR LIGHTS DINNER BUFFET

\$69.95 PER PERSON

*AVAILABLE FOR VENUE BUYOUTS

Artisan Bread Display

SALADS

Seven Leaf Greens with Roasted Onion & Grainy Mustard Vinaigrette

Dockside Caesar Salad with Shaved Parmesan, Smoked Bacon, Sourdough Croutons

Orzo Pasta Salad, Vegetable Medley, Green Goddess Dressing

CHILLED PLATTERS

Assorted House Pickled & Preserved Vegetable Platter

Local and International Cheeses with Grapes, Seasonal Berries, Maple Nuts and Compotes

HOT STATION

Pickle Brined & Roasted Rosstown Farm Organic Chicken, Romesco Sauce

Seared BC Spring Salmon, Shrimp Meat Salsa Verde, Radish

Four Cheese Tortellini, Peas, Gorgonzola Béchamel

Rosemary and Sea Salt Roasted New Potatoes, Pearl Onions

Granville Island Market Seasonal Vegetables

DESSERT

Freshly Sliced Domestic and Tropical Fruit

Seasonal Cheesecakes & Mousse Cakes

Assorted Dessert Squares

Chocolate Dipped House Cookies

Freshly Brewed Starbucks Coffee & Assorted Teas

DINNER BUFFETS

BOARDWALK DINNER BUFFET

\$88.95 PER PERSON

*AVAILABLE FOR VENUE BUYOUTS

Artisan Bread Display

SALADS

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

CHILLED PLATTERS

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

Assorted House Pickled & Preserved Vegetable Platter

HOT STATION

Pickle Brined & Roasted Rosstown Farm Organic Chicken, Romesco Sauce

Seared BC Spring Salmon, Shrimp Meat, Salsa Verde, Radish

Four Cheese Tortellini, Peas, Gorgonzola Béchamel

Scalloped Potatoes

Granville Island Market Seasonal Vegetables

CHEF'S CARVERY

Slow Roasted "AAA" Prime Rib, Scratch Mustards, Horseradish, Red Wine Jus

DESSERT

Freshly Sliced Domestic and Tropical Fruit

Lemon Meringue Tarts, Malted Chocolate Praline Tarts

Chocolate Apricot Mousse Squares

Seasonal Cheesecakes & Mousse Cakes

Chocolate Dipped House Cookies

PLATED DINNER

THREE COURSE PLATED DINNER

\$70.00 PER PERSON

SELECT 1 APPETIZER, 3 ENTRÉES, AND 1 DESSERT TO CREATE YOUR OWN CUSTOM MENU.
\$3.00 per person surcharge to add additional choices per course.

APPETIZERS – CHOOSE ONE (1)

Seasonal Green Salad
Dockside Caesar Salad
Roasted Artichoke & Tomato Panzanella Salad
Roasted Heirloom Tomato & Fennel Soup
Smoked Salmon Seafood Chowder
Crispy Crab & Shrimp Cake
Legendary Chili Squid
Vegetarian Spring Rolls
Duck Confit Potato Galette

ENTRÉES – CHOOSE THREE (3)

Grilled 6 oz. “AAA” Beef Tenderloin
Grilled 8oz Striploin
Oven Roasted Spring Salmon
Seared Haida Gwaii Halibut
Forno Roasted Chicken Breast
Stripped Lobster Ravioli
Wild Mushroom Risotto

DESSERTS – CHOOSE ONE (1)

Chocolate Apricot Mousse Cake – *dried apricot*
Coconut Cheesecake – *pistachio paste, passion fruit gel*
Lemon Meringue Tart – *gold leaf flakes*
Malted Chocolate Praline Tart
Macerated Berries – *chantilly cream, streusel*
Sorbet – *seasonal flavors*

All plated dinners are served with fresh artisan bread & butter and
includes freshly brewed Starbucks coffee & assorted teas.

DECADENT DESSERTS

because a party without dessert is just a meeting!

SWEET MINIS

\$39.00 PER DOZEN

SEASONAL CHEESECAKES

LEMON MERINGUE TARTS - Gold Leaf

MALTED CHOCOLATE PRALINE TARTS

RASBPERRY PANACOTTA - Basil-Mint Gel, White Chocolate Chard

MILK CHOCOLATE FOUNTAIN

\$7.50 PER PERSON

MINIMUM 20 PEOPLE

Seasonal Fruit

Banana Bread

Lemon Poppy Seed Cake

House-made Cookie

Donut Holes

DOCKSIDE GRAND DESSERT BUFFET

\$17.00 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

SPIRITS & LIQUORS

Absolut Vodka, Ampersand Gin, Bacardi White Rum, Bacardi Black Rum, Ballantine's Scotch, Canadian Club Rye, Cuervo Gold Tequila

PREMIUM BAR PACKAGE

\$9.50 PER DRINK

DRAFT BEER

Dockside Brewing Company Draft Beer Selections

BOTTLED BEERS

Four Winds Pale Ale, Steamworks IPA, 33 Acres Sunshine, 33 Acres Life, Red Truck Lager, Corona, Stella Artois

CIDERS

Maverick Apple, Naramata Pear, Truck 59 Cherry Apple

LIQUOR

Absolut Vodka, Ketel One Vodka, Titos Vodka, Ampersand Gin, Sheringham Gin, Bombay Gin, Tanqueray Gin, Bacardi White Rum, Bacardi Black Rum, Appleton Rum, Captain Morgan Spiced Rum, Crown Royal Rye, Wisers, Ballantine's Scotch, Johnny Walker Red Label, Chivas Regal, Canadian Club Rye, Kim Beam, Jack Daniels, Makers Mark, Southern Comfort, Amaretto, Baileys, Kahlua, Sambucca, Limoncello, Cuervo Gold

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	\$50 per bottle
La Marca Prosecco - Italy	\$55 per bottle
Veuve Clicquot, Brut – France	\$150 per bottle
Moët & Chandon Dom Perignon, Champagne – France	\$400 per bottle

BEST OF BC WHITE

Road 13 Viognier	\$46 per bottle
Noble Ridge Chardonnay	\$48 per bottle
Fitzpatrick Pinot Blanc	\$48 per bottle
Joie Noble Blend	\$55 per bottle
Burrowing Owl Pinot Gris	\$56 per bottle
Black Hills Rose	\$65 per bottle

INTERNATIONAL WHITE

Riverlore Sauvignon Blanc – New Zealand	\$48 per bottle
Chateau St. Jean, Chardonnay – California	\$56 per bottle
Urlar Sauvignon Blanc – New Zealand	\$75 per bottle
Ferrari Carano, Chardonnay – California	\$95 per bottle

BEST OF BC REDS

Sperling Pinot Noir	\$48 per bottle
SkaHa Cabernet Franc	\$54 per bottle
Hugging Tree Merlot	\$60 per bottle
Burrowing Owl Cabernet Franc	\$85 per bottle
Laughing Stock Syrah	\$85 per bottle
Road 13 5 th Element	\$90 per bottle
Little Engine Gold Pinot Noir	\$140 per bottle

INTERNATIONAL REDS

Claro Oscuro Malbec – Argentina	\$48 per bottle
Cline Cellars Zinfandel - California	\$50 per bottle
Charles Smith Cabernet Sauvignon - Washington	\$70 per bottle
Beringer Knight's Valley Cabernet Sauvignon – California	\$105 per bottle

PREFERRED VENDORS

MUSIC

GIRL ON WAX

Website: www.girlonwax.com

Email: info@girlonwax.com

MUSICAL OCCASIONS

Website: www.musicaloccasions.ca

Email: info@musicaloccasions.ca

PHOTOGRAPHY

VANCITY PHOTO BOOTH

Website: www.photoboothvancity.ca

Email: vancityphotobooth@gmail.co

PEAR TREE PHOTOGRAPHY

Website: www.peartreephotography.ca

Email: info@peartreephotography.ca

THE COLLECTIVE YOU

Website: www.thecollectiveyou.com

Email: connect@thecollectiveyou.com

FLOWERS

OUR LITTLE FLOWER COMPANY

Website: www.olfco.ca

Email: flowers@olfco.ca

V&J PLANT SHOP

Website: www.vjplantshop.com

Email: sales@vjplantshop.com

RENTALS

A&B PARTY & EVENTS RENTAL

Website: www.abpartytime.com

Email: sales@abparttime.com