



2020 CATERING MENUS

Pacific Gateway Hotel is located in one of Canada's largest agricultural regions.

An integral part of our culinary vision is to support seasonal and sustainable products from like minded suppliers in our Province. Our creative culinary team will ensure that every detail of your menu features fresh ingredients from local family-owned suppliers.

As a recipient of the Five Green Keys rating, we are proud to be leaders of environmental and social responsibility in the local market.





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V=VEGETARIAN

VG=VEGAN

GF=GLUTEN FREE (Fried items may
contain traces of Gluten)





BREAKFAST

(Price subject to 18% gratuity & 5% GST)

THE CONTINENTAL | \$26 PER PERSON

Banana sunflower loaf and mini croissant
Butter, honey and preserves
Trio of melon **(VG, GF)**
Probiotic yogurt and granola **(GF)**
Apple, orange and cranberry juice
Freshly brewed Mogiana coffee and selection of teas

Consider

Bowls of pineapple and strawberry | \$5 per person **(VG, GF)**
Ham and cheddar scones | \$3 each

THE BC CONTINENTAL | \$27 PER PERSON

Banana sunflower loaf and mini croissant
Butter, honey and preserves
Trio of melon **(VG, GF)**
Probiotic Yogurt & Granola **(GF)**
Chilled red quinoa salad with fresh mint and toasted coconut **(VG, GF)**
Wild Pacific Salmon Gravlax **(GF)**
Apple, orange and cranberry juice
Freshly brewed Mogiana coffee and selection of teas

Consider

Fruit flax vegetable and almond smoothie | \$4 per person **(GF)**
Scrambled egg with baby kale and spinach | \$5 per person **(GF)**





CONTINENTAL STATION ENHANCEMENTS

Continental enhancements are for groups over 50 guests. Choose from chef attended stations or self serve stations.

The Steel Cut Oatmeal Station (chef attended) (V)

Steelcut oats, wheat berries, fresh berries, flax seeds, sunflower seeds, pumpkin seeds, brown sugar, fresh fruit, greek yogurt, sliced banana
\$9 per person

The Benny Station (chef attended - 1 piece per person)

Toasted English muffins, jalapeño corn bread, house made basil crumpet, back bacon, cold smoked salmon, sautéed mushrooms, pickled onion, caramelized onion, goat cheese, fresh spinach, hollandaise, bearnaise and girondine sauces
\$10 per person

The Mimosa Station

Sparkling wine, freshly squeezed orange juice
\$9 per glass

The Waffle Station (self-serve) (V)

Pâtisserie Lebeau waffles with Canadian maple syrup, butter, stewed fruit, toasted seeds and nuts, maple cream sauce, chocolate sauce, butterscotch sauce, and sun-dried fruit
\$10 per person

The Pancake Station (self-serve) (V)

Buttermilk and blueberry pancakes, Canadian maple syrup, creamery butter, stewed fruit, coconut crumble, maple cream sauce, caramel ganache, and sun dried fruit
\$10 per person



TO GO BREAKFAST

THE GOTTA GO | \$25 PER PERSON

Banana sunflower loaf

House made granola bars **(VG, GF)**

Probiotic yogurt **(GF)**

BC gala apple

Orange juice

(Available for pick-up 24 hours a day)

Consider

Ham & egg salad croissant | \$5 per person

HOT BREAKFASTS

CANADIAN BREAKFAST | \$35 PER PERSON

Freshly baked mini croissants and mini coconut carrot muffins

Butter, honey and preserves

Trio of melon **(VG, GF)**

Probiotic yogurt and granola **(GF)**

Scrambled eggs **(V, GF)**

Bacon **(GF)**

Breakfast sausage

Hashbrown

Apple, orange and cranberry juice

Freshly brewed Mogiana coffee and selection of teas





CHAMPION'S BREAKFAST | \$36 PER PERSON

Freshly baked mini croissants and mini coconut carrot muffins

Butter, honey and preserves

Trio of melon, **(VG, GF)**

Probiotic yogurt and granola **(GF)**

Leek, mushroom, kale and feta frittata **(V, GF)**

Bacon **(GF)**

Sausage

Hashbrown

Choice of One:

Pancakes, french toast, waffles (served with maple syrup) **(V)**

Selection of seasonal smoothies

Apple, orange and cranberry juice

Freshly brewed Mogiana coffee and selection of teas

BENNY BREAKFAST | \$32 PER PERSON

Freshly baked mini croissants and mini coconut carrot muffins **(V)**

Butter, honey and preserves

Trio of melon **(VG, GF)**

Hashbrown

Duo of Eggs Benny:

Traditional - english muffin, back bacon, poached egg and hollandaise

Vegetarian - english muffin, fried cauliflower, oven dried tomatoes, chimichurri hollandaise

Apple, orange and cranberry juice

Freshly brewed Mogiana coffee and selection of teas



BREAKFAST ENHANCEMENTS

Priced per person unless otherwise noted

Pricing below reflects enhancements to a buffet, not as a stand-alone option

Free Range Hard Boiled Eggs | \$3 each (GF)

Crispy Bacon (2 pc) | \$5 (GF)

Breakfast Sausage (2 pc) | \$5

Scrambled Eggs | \$4 (V, GF)

Housemade Herb Turkey Sausage Patty (1 pc) | \$5

Greek Yogurt & Maple Parfaits, "Darcy's" Crumbled Granola Bars & Fresh Fruit | \$5 (GF)

Trio of Melon | \$5 (VG, GF)

Bacon, Leek and Mushroom Mini Quiche | \$4

Vegetarian option available upon request

Assorted Probiotic Yogurt | \$4 each (GF)

Selection of Cold Cereals | \$4

served with skim milk

Assorted Whole Fruit | \$3 each

Crushed Blueberry and Chia Seed Oatmeal | \$4 (V, GF)

Brown sugar and milk

Classic French Toast (1 pc) | \$5 (V)

Warm maple syrup and blackberry compote

Belgian Waffle (1 pc) | \$5 (V)

Warm maple syrup, whipped cream and stewed strawberries

Breakfast Sandwich | \$6

Scrambled egg, bacon, cheddar, caramelized onion, sriracha cream on a toasted brioche bun



**Breakfast Sandwich (V) | \$6**

Scrambled egg, pesto mayo, smoked cheddar, oven roasted tomato, on a toasted brioche bun

Classic Eggs Benedict | \$6

English muffin, poached egg, grilled peameal back bacon and hollandaise sauce

House-Smoked Salmon Benedict | \$7

English muffin, sweet pickled red onions with preserved lemon béarnaise sauce

BREAKS COMBO**Mogiana Coffee and Selection of Teas, Plus One (1) of the following items :**

Bumbleberry Pear Turnovers | Ham and Cheddar Scones | Flight of Tarts | French Macarons | Ultra Moist Brownie | Chocolate Banana Bread | Caramel and Milk Chocolate Rice Krispy | Freshly Baked Cookies | Milk Chocolate and Macadamia Biscotti | Chocolate Truffles

\$8 per person

Mogiana Coffee and Selection of Teas, Plus One (1) of the following items :

Sliced Fruit and Berry Platter | Fried Pretzel Bites and Spicy English Honey Mustard | Vegetable Crudités with Dip | Warm Sticky Cinnamon Buns

\$9 per person



BEVERAGES

Bottled Juice | \$4.50 each⁺

Apple, orange, grapefruit, cranberry,

Assorted Soft Drinks (355ml) | \$4.50 each⁺

Pepsi, Diet Pepsi, 7Up, Diet 7Up, Dr. Pepper, Root Beer, Ginger Ale,

Bottled Spring Water (500ml) | \$4.50 each⁺

Perrier Sparkling Mineral Water (330ml) | \$4.50 each⁺

Red Bull Energy Drink (250ml) | \$4.50 each⁺

Skim Milk, 2% Milk or Soy Milk (250ml) | \$4.50 each⁺

Chocolate Milk (250ml) | \$4.50 each⁺

Assorted Fruit Juices | \$29 per pitcher^{*}

Orange, grapefruit, apple, cranberry

⁺Charged on consumption

^{*}Each pitcher is 1.3 litres and serves approximately eight people





HOUSEMADE BEVERAGES

Priced per person unless otherwise noted

COLD

Citrus Infused Water Station | \$2

Cucumber Infused Water Station | \$2

Iced Tea | \$29 per pitcher*

(steeped and chilled, choice of sweetened or non-sweetened)

Raspberry Lemonade | \$29 per pitcher*

Chilled Apple Cider | \$29 per pitcher*

Crushed Blueberry Lemonade | \$29 per pitcher*

Strawberry Banana Smoothie | \$30 per pitcher*

Raspberry Lemon Smoothie | \$30 per pitcher*

HOT

Hot Apple Cider | \$3

Hot Chocolate with Mini Marshmallows | \$4.50

(choice of dark chocolate or white mint chocolate)

Freshly Brewed Mogiana Coffee and Selection of Teas | \$5.50

*Each pitcher is 1.3 litres and serves eight people



THEMED BREAKS

WELLNESS | \$17

Crushed blueberry lemonade

House granola bars **(VG, GF)**

Toasted almonds **(VG, GF)**

Veggies and hummus **(VG, GF)**

Edamame and sea salt

LOBBY BAR SNACKS | \$17

"Montreal spice" house beef jerky **(GF)**

House smoked olives **(VG, GF)**

House fried malt vinegar and dill potato chips **(GF)**

Sweet spicy almonds **(GF)**

Kettle popcorn with butter and sea salt **(GF)**

TROPICAL VACATION | \$17

Virgin Pina Coladas

Pineapple skewers **(VG, GF)**

Coconut macarons

Tropical trail mix **(VG, GF)**

Bowls of bananas

CARNIVAL | \$17

Cinnamon fruit fritters

Italian cream sodas - vanilla and strawberry

Fried pretzels with sweet spicy mustard

Fried baby dill pickles and tartar sauce

Caramel and Granny Smith apples





CANDY SHOP | \$17

Skittles, Twix, Licorice, O'Henry, Werther's Original, Glosette Raisins, Reese's Pieces, Wine Gums, Jolly Ranchers, Airheads, Sour Coke Bottles and Lindt Milk Chocolate Callets

THE IGLOO | \$17

Assortment of fudgesicles, freezies and individual ice cream cups

COFFEE BREAKS

Priced per dozen unless otherwise noted

Freshly Baked Mini Croissants | \$29

Freshly Baked Mini Coconut Carrot Muffins | \$22

Bumbleberry Pear Turnovers | \$40

Chocolate Dipped Strawberries | \$43 (GF)

Fresh Mini Fruit Tarts | \$42

Ham and Cheddar Scones | \$40

Strawberry and Pineapple Skewers | \$42 (VG, GF)

Red Licorice | \$7 per bag

Fried Pretzel Bites and Spicy English Honey Mustard | \$6 per person

Trio of Melon | \$6 per person (VG, GF)

Vegetable Crudités with Dip | \$7 per person (VG, GF)

House Smoked Olives | \$6.50 per person (VG, GF)

Salt and Malt Vinegar Chips | \$6 per person (V, GF)

Spicy Housemade Beef Jerky | \$50 per pound (GF)



PASTRY SHOP

Priced per dozen unless otherwise noted

Warm Sticky Cinnamon Buns | \$48
with toasted sunflower seeds

Flight of Tarts | \$36

French Macarons | \$36

Ultra Moist Brownie | \$38 (VG, GF)

Chocolate Banana Bread | \$39

Bumbleberry Pear Turnovers | \$40

Ham and Cheddar Scones | \$40

Chocolate Dipped Strawberries | \$43 (GF)

Caramel and Milk Chocolate Rice Krispy | \$38 (GF)

Freshly Baked Cookies | \$40
Chocolate Chip, Oatmeal Raisin, Double Chocolate

Milk Chocolate and Macadamia Biscotti | \$39

Chocolate Truffles | \$39

Sweet and Salty English Butter Toffee and Pecan Popcorn | \$32 per bowl
(serves approximately 10 -12 people)





HOUSE POPCORN | \$22 PER BOWL

(serves approximately 10 -12 people)

Choice of:

Classic Movie Theatre Style with Real Butter **(GF)**

Parmesan Herb and Truffle Essence **(GF)**

Freeze Fried Dill and Malt Vinegar Seasoning **(GF)**

FROZEN TREATS

Priced per dozen unless otherwise noted

Häagen-Dazs Ice Cream Bars | \$63

Ice Cream Sandwiches | \$50

Orange Sorbet Cup | \$48

Super Fudge Bar | \$50

Assorted Peanut Free Ice Cream Bars | \$50



LUNCH

(Price subject to 18% gratuity & 5% GST)

WORKING LUNCHES

(minimum 20 guests)

For groups less than 20, add \$7 per person.

For groups fewer than 10, choice of two breads and four fillings

CREATE YOUR OWN SANDWICH AND WRAP | \$33 PER PERSON

CHEF'S SOUP OF THE DAY

Choice of One:

Baby Greens - Balsamic vinaigrette and ranch dressings (VG, GF)

Traditional Potato Salad - Egg, fresh dill, pickles, chick peas, mayo (V, GF)

Fresh Vegetable Crudités - Buttermilk herb dip (VG, GF)

Assortment of Breads:

Brioche bun, focaccia, multigrain bread, spinach wrap

Assortment of Fillings & Condiments:

Egg salad, tuna salad, pastrami, cured ham

Lettuce, tomato, baby dill, cucumber, red onion, alfalfa sprouts,

Mayonnaise, Mustard, roasted garlic hummus

Pickle Garnish Platter:

Gherkins, olives, cocktail onions, hot peppers and green beans (VG, GF)

CHEF'S SELECTION OF COOKIES AND SQUARES

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS

(consider adding soft drinks, flavoured water or juice for variety)





BUILD YOUR OWN SALAD | \$34 PER PERSON

CHEF'S SOUP OF THE DAY

ASSORTED ARTISAN ROLLS AND FLATBREADS, HERB BUTTER

Leaves

Tuscan greens, baby kale, spinach **(VG, GF)**

Dressings

Peppercorn ranch, white balsamic vinaigrette, Green Goddess

Condiments

Parmesan cheese, bocconcini, goat cheese, cherry tomatoes, cucumbers, shredded carrots, pickled beets, pickled onions, toasted sunflower and pumpkin seeds, dried fruit, croutons

Choice of One Entrée:

Sesame Asian Glazed Boneless Chicken Thigh (GF)

Garlic Lemon Dill Wild Salmon (GF)

DARCY'S HOUSEMADE MULTI-GRAIN GRANOLA NUT BARS (VG, GF)

FRESHLY SLICED FRUIT (VG, GF)

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS

(consider adding soft drinks, flavoured water or juice for variety)



THE SEYMOUR WRAP BUFFET | \$33 PER PERSON

CHEF'S SOUP OF THE DAY

Choice of One:

Baby Greens - Balsamic vinaigrette and ranch dressings (VG, GF)

Traditional Potato Salad - Egg, fresh dill, pickles, chick peas, mayo (GF)

Fresh Vegetable Crudités - Buttermilk herb dip (VG, GF)

Assortment of Wraps Includes:

Honey Herb Chicken Kale Caesar

Fried caper, radish, parmesan, lemon pepper aioli

BLT

Bacon, lettuce, tomatos, mayo

Thai Beef

Cilantro slaw, shaved white onion, cucumber, soy lime mayonnaise

Popcorn Shrimp

Tuscan greens, tomatos, cucumbers, shaved white onions, zesty buttermilk ranch

Hummus Mushroom

Herb vinaigrette, marinated spaghetti squash, spinach, grilled zucchini, bell peppers, oyster mushrooms, hummus (V)

CHEF'S SELECTION OF COOKIES AND SQUARES

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS

(consider adding soft drinks, flavoured water or juice for variety)





THE CYPRESS MOUNTAIN SANDWICH BUFFET | \$33 PER PERSON

CHEF'S SOUP OF THE DAY

Choice of One:

Baby Greens - Balsamic vinaigrette and ranch dressings (VG, GF)

Traditional Potato Salad - Egg, fresh dill, pickles, chick peas, mayo (V, GF)

Fresh Vegetable Crudités - Buttermilk herb dip (VG, GF)

Assortment of Sandwiches Includes:

Pastrami on Rye

"Island" mayonnaise, red radish, swiss, shaved white onions and cabbage

Herb Crusted Turkey on Brioche Kaiser

Granny Smith apple, smoked gouda, apricot glaze, mayonnaise and lettuce

Ham on Focaccia Panini

Salami, bacon, lettuce, pickles, provolone, tomatoes and white onion

Egg Salad on Multigrain (V)

Shaved pickles, cheddar, dill aioli and alfalfa

Tuna Salad on White

Sesame slaw, cucumber, sweet sambal mayonnaise

CHEF'S SELECTION OF COOKIES AND SQUARES

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS

(consider adding soft drinks, flavoured water or juice for variety)





TO GO ASPEN LUNCH | \$30 PER PERSON

Choice of One Sandwich:

Pastrami on Rye

"Island" mayonnaise, red radish, swiss, shaved white onion and cabbage

Herb Crusted Turkey on Brioche Kaiser

Granny Smith apple, smoked gouda, apricot glaze, mayonnaise and lettuce

Ham on Focaccia Panini

Salami, bacon, lettuce, pickles, provolone, tomatos and white onions

Egg Salad on Multigrain (V)

Shaved pickles, cheddar, dill aioli and alfalfa

Whole Apple

Miss Vicki's Original Potato Chips

Double Chocolate Cookie

Bottled Water





WORKING LUNCH ENHANCEMENTS

Pricing below reflects enhancements to a buffet, not as a stand-alone option

HOT ENHANCEMENTS

Entrée Pans

Butter Chicken - \$125 (serves 25) | \$250 (serves 50) **(GF)**

Beef Stroganoff - \$125 (serves 25) | \$250 (serves 50)

Meat Lasagna - \$60 (serves 12) | \$120 (serves 24)

Vegetable Lasagna - \$60 (serves 12) | \$120 (serves 24)

Sides

Steamed Jasmine Rice - \$30 (serves 25) | \$60 (serves 50) **(VG, GF)**

Creamy Garlic Mashed Potato - \$40 (serves 25) | \$80 (serves 50)

COLD ENHANCEMENTS

Priced per person unless otherwise noted

Caesar Salad | \$6

Shaved radishes, preserved lemons, Parmesan cheese

Fresh Vegetable Crudités | \$6 (VG, GF)

With buttermilk herb dip

Pickled Garnish Platter | \$6 (VG, GF)

Gherkins, olives, cocktail onions, hot peppers and marinated mushrooms, green beans and asparagus

House-Pickled Vegetables | \$6 (VG, GF)

Carrot, onion, mushrooms, eggplant, beets and fennel

Seared Albacore Tuna Potato Salad Nicoise | \$8 (GF)

6 minute eggs, fried green beans, albacore tuna, nocella olives, gem potatoes, heirloom tomatoes, mustard vinaigrette

**Spinach Salad | \$6**

Poached pears, candied almonds, white balsamic blue cheese tarragon dressing

Pasta Salad | \$6

Cavatappi, chorizo, fried green beans, peppers, carrots

Beets and Arugula | \$6

Roasted beets, arugula, goat cheese, toasted almonds, apple cider vinaigrette

HOT LUNCH BUFFETS

(minimum 20 guests)

For groups between 10 -19, add \$7 per person

For groups fewer than 10, please consider plated lunch option

PACIFIC RIM | \$41 PER PERSON**ASSORTED ARTISAN ROLLS AND FLATBREADS, HERB BUTTER**

Baby Greens - with balsamic vinaigrette and ranch dressings (VG, GF)

Asian Broccoli Salad - sesame, sweet rice vinegar, cabbage (VG, GF)

Nugget Potato Salad - grilled vegetables, red onions and shaved pancetta with sun-dried tomato and basil dressing (GF)

Baked Wild BC Salmon (GF)

Roast fennel, preserved lemon mignonette and slow-roasted garlic

Roasted Chicken Breast (GF)

Sweet sherry vinegar jus, roast shallots, carrots, rosemary

Wheat Berries and Barley Risotto (V)

Mushrooms, spinach, cherry tomato, thyme, Asiago

Dark Chocolate Mousse Cake**Chef's Choice of Cheesecake****FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS**

(consider adding soft drinks, flavoured water or juice for variety)





CALYPSO | \$39 PER PERSON

Tzatziki and Pita Bread (V)

Roasted Garlic and Lemon Hummus (VG, GF)

Baby Greens - with balsamic vinaigrette and ranch dressings **(VG, GF)**

Traditional Greek Salad (GF)

Choice of Two Entrées:

Marinated Garlic Beef (GF)

Marinated Lemon Herb Chicken Breast (GF)

House Made Falafel (VG, GF)

Roasted White Nugget Potatoes - lemon, rosemary and garlic butter **(GF)**

Roasted Vegetables - tomato, zucchini, bell peppers, onions **(VG, GF)**

Baklava

Greek Yogurt Chocolate Cake

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS

(consider adding soft drinks, flavoured water or juice for variety)



CREATE YOUR OWN HOT SANDWICH | \$37 PER PERSON

Tuscan Greens - vegetables, toasted seeds,
green goddess dressing, white balsamic **(VG, GF)**

Roots and Cabbage Slaw - with herb vinaigrette **(VG, GF)**

Assortment of Breads:

Hoagie Bun, Brioche

Assortment of Hot Fillings:

Shaved rib eye, brined turkey, bacon

Sautéed mushroom, peppers & onions

Chicken gravy

Garnish & Condiments:

Assortment of pickles

English and French mustard, mayonnaise, tomato, cheese and crispy onion

CHEF'S SELECTION OF COOKIES AND SQUARES

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS

(consider adding soft drinks, flavoured water or juice for variety)





COMMERCIAL DRIVE LUNCH | \$38 PER PERSON

ASSORTED ARTISAN ROLLS AND FLATBREADS, HERB BUTTER

Tuscan Greens - vegetables, toasted seeds, green goddess dressing, white balsamic

Big Caesar - cherry tomatoes, pepperoncini, olives, caesar dressing, reggiano

Tomato - basil, pesto, bocconcini, olive oil, balsamic (GF)

Penne Pasta

Cavatappi Noodles

Choice of Two Sauces:

Alfredo - cream garlic and Reggiano

Pomodoro - basil tomato garlic (V, GF)

Amatriciana - fresh tomatoes, chopped bacon, onion, garlic, olive oil, Pecorino Romano cheese

Choice of Two Accompaniments:

Braised Diced Beef Ragout

Grilled Chicken "Fajita"

With peppers and onions

Seafood Picatta

Cold water shrimp, pacific fish, capers, spinach, lemon

Spicy Chickpea and Cauliflower (VG, GF)

Roasted Ratatouille (VG, GF)

Chocolate Cannoli

Chef's Choice of Trifle Jar

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS

(consider adding soft drinks, flavoured water or juice for variety)



KITSILANO LUNCH | \$38 PER PERSON

CORN BREAD

Tuscan Greens - vegetables, toasted seeds,
green goddess dressing, white balsamic **(VG, GF)**

Romaine - green papaya, jicama, carrots, peanuts, honey lime dressing **(VG, GF)**

Tomato Cucumber Salad **(VG, GF)**

Choice of Two Entrées:

Slow Roast Jerk Chicken **(GF)**

Baked Pacific Cod **(GF)**

With fruit salsa

Fried Green Beans and Tofu **(VG, GF)**

With peppers, onions, sunflower seeds

Spiced Yams and Corn **(VG, GF)**

Dirty Rice and Peas **(GF)**

Chef's Choice of Trifle Jar

Coconut Bread Pudding, Caramel Rum Sauce

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS

(consider adding soft drinks, flavoured water or juice for variety)





NORTH OF WEST | \$43 PER PERSON

ASSORTED ARTISAN ROLLS AND FLATBREADS, HERB BUTTER

Tuscan Greens - vegetables, toasted seeds,
green goddess dressing, white balsamic **(VG, GF)**

Beet Waldorf - gold beets, apples, grapes,
fennel, pumpkin seeds, sundried cranberry **(VG, GF)**

Gold Rush Potato Salad - dijon lemon, maple aioli, dill, green onions **(VG, GF)**

Herb Crusted Wild Pacific Salmon (GF)

Girondine sauce, fresh beets

Roast Pork Loin (GF)

Maple balsamic jus, sautéed kale, macerated dried cranberries

Squash Ravioli (V)

Mushrooms, tomato butter sauce, herbs

Fried Cauliflower with Citrus (VG, GF)

Garlic Mashed Potatoes (GF)

Blueberry Cheesecake

Chef's Choice of Trifle Jar

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS

(consider adding soft drinks, flavoured water or juice for variety)



THE MANILA LUNCH | \$40 PER PERSON

Tuscan Greens - vegetables, toasted seeds, green goddess, white balsamic (VG, GF)

Romaine - green papaya, jicama, carrots, peanuts, honey lime dressing (VG, GF)

Choice of Two Entrées:

Adobo Chicken (GF)

Slow cooked in tamari and white wine vinegar, with potato and garlic

Adobo Pork (GF)

Slow cooked in tamari and white wine vinegar, with potato and garlic

Crispy Ling Cod

Mild yellow coconut curry, spinach, mushrooms

Fried Green Beans and Tofu (VG, GF)

With peppers onions sunflower seeds, chili sauce

Beef Brisket (GF)

Braised in rum and coke, with grilled onions

Stir Fried Shanghai Noodle (V)

Ketjap manis sauce, mushroom, cabbage, crispy shallots

Steamed Rice (VG, GF)

Mango Panacotta

Pineapple Upside-Down Cake

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS

(consider adding soft drinks, flavoured water or juice for variety)





PLATED LUNCH | \$51 PER PERSON

A three course lunch is designed to include 1 starter, 1 entrée and 1 dessert for all guests

Pre-selected Entrées: choice of more than one entrée selection, an additional \$5 per person will be added to the menu price. Entrée selection for pre-selected menu will be required five (5) working days prior to the event. Placecards indicating meal preference and a seating plan must be provided.

Tablesides Entrée Selection: For tablesides entrée selection, an additional \$20 per person will be added to the menu price. A minimum of four courses is required for tablesides service. *Note: the starch and vegetable option for tablesides service will be the same for all entrées (except vegetarian).*

House Focaccia and Cheddar Bread, Herb butter

STARTERS

Choice of One:

Green Salad - tuscan, fennel, carrots, gem tomatos, quick pickle cucumbers, citrus aioli, herb vinaigrette **(VG, GF)**

Seafood Chowder - clams, bacon, salmon, scallops, fennel, cream, croutons **(GF)**

Tomato Salad - burrata, bocconcini, pesto, fresh basil, balsamic, cracked pepper **(GF)**

ENTRÉES

Choice of One:

Wild Pacific Salmon (GF)

Citrus vanilla dust, olives, tomatos, feta, parsley, potato puree, roasted carrots

6 oz Flat Iron (GF)

Potato puree, seasonal vegetables, sautéed cultivated mushrooms, red wine demi glace

Chicken

Gateway spice, roasted brussels, wheat berries, roasted bacon "ends", garlic chicken jus

Cauliflower Steak (VG, GF)

Shitake mushrooms, edamame, carrot puree, kale, white balsamic vinaigrette, spiced



DESSERT

Choice of One:

Chocolate Pistachio Pate - chocolate, pistachio, strawberry French macarons, florentine

Salted Caramel Upside-Down Cheesecake - dark chocolate buttered toffee crust, passion fruit gel

Éclair - lemon curd, pineapple carpaccio, meringue

Matcha Cake - powdered popcorn, raspberry, honey

Toasted Milk Panacotta - mom's chocolate cake, honey croissant crouton, salted caramel

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS





RECEPTIONS

(Price subject to 18% gratuity & 5% GST)

CANAPES | Priced per dozen unless otherwise noted. Minimum one dozen per item

COLD

Gazpacho - chilled vegetable soup, avocado puree, BBQ chilled prawn skewer | \$43 (GF)

Caprese Skewer - gem tomatos, mini bocconcini, pesto, balsamic, olive oil, basil | \$40 (V, GF)

House Gravlox - puff pastry, wild salmon gravlox, shaved fennel, burrata, roasted garlic | \$43

Seared Chopped Scallop - cucumber, bacon and toasted artichoke vinaigrette, preserved lemon, crispy potato | \$43 (GF)

Tuna Poke - cucumber, ponzu, sesame, garlic, green onions, wasabi peas, squid crisp | \$46

Asparagus - pancetta, golden ears Neufchatel | \$40 (GF)

Beef Tartar - savory tart, pickled shallots, caper, gherkin, egg jam, gaufrette potato | \$43 (GF)

Individual Vegetable Crudite - green goddess dressing | \$40 (VG, GF)

HOT

Chicken Wellington - chicken breasts, mushrooms, cream | \$46

Steak and Potato - gem potato, horse radish cream, green onions | \$46 (GF)

Spanakopita - spinach, feta | \$37

Petite Barley Risotto - black and pearl barley, chicken confit, roasted garlic, roasted yellow gem tomatos, chicken broth, chicken skin | \$43

Lamb Chopsicles - chimichurri, mushroom crust | \$67 (GF)

Taco Corn Flour Tortilla - crispy pork belly, quick pickle cabbage, cilantro, house hot sauce | \$49

Beef Slider - brioche, bacon jam, spicy mayo, smoked cheese | \$55

Sturgeon Crab Cake - cocktail sauce, pepper aioli | \$46

Fried Cauliflower - saamjang sauce, sesame, green onion | \$37 (V, GF)

Albacore Tuna Spring Roll | \$52 (GF)

Satays (minimum 1 dozen per item)

Grilled Chorizo - wine cured | \$49 (GF)

Lamb Sirloin - mint chutney | \$52 (GF)

Chicken - garlic and herbs | \$49 (GF)

Beef - chimichurri | \$55 (GF)

Mushroom - balsamic and smoked salt | \$43 (V, GF)

Broccolini - pancetta | \$43 (GF)



PLATTERS AND BOWLS

Crispy Wings - sweet heat, green goddess | \$18 per dozen **(GF)**

Pork Ribs - salt and pepper, lemon, garlic butter | \$20 per dozen

Deep Fried Pretzel - spicy sweet mustard | \$29 per dozen

Trio of Wild Salmon - gravlax, cold smoked, asian fried with lemon aioli, pickled veg, fresh shaved fennel, fried pretzel | \$250 (serves 25) | \$450 (serves 50) **(GF)**

Charcuterie - local and house made cured meats and sausages, seasonal pickles, smoked olives and condiments | \$300 (serves 25) | \$550 (serves 50) **(GF)**

BC Beef Carpaccio - beef, mustard, crispy rye, egg yolk jam, blue cheese, pickled shallot | \$300 (serves 25) | \$550 (serves 50)

Golden Ears Cheese - local selection of 3 cheeses from Golden Ears Cheese Crafters, rainforest crisp, dried and fresh fruit, toasted pistachios | \$300 (serves 25) | \$550 (serves 50)

Alexis de Pont Neuf Cheese - 6 varieties of cheese from the famous Quebec cheese crafter, rainforest crisp, dried and fresh fruit, toasted pistachios | \$250 (serves 25) | \$450 (serves 50)

Triple Roasted Garlic & Lemon Hummus - grilled pita bread | \$150 (serves 25) | \$275 (serves 50)

Crab and Artichoke Dip - fresh focaccia bread | \$175 (serves 25) | \$300 (serves 50)

Spicy Edamame - salt, sriracha | \$100 (serves 25) | \$150 (serves 50) **(VG, GF)**

Dim Sum Station (based on 3 pieces per person)

shumai, hargow, lo bak go, char siu bao, ham sui gok | \$8 per person

SUSHI (\$300 minimum order) - priced per dozen

Nigiri - Ebi (prawn) | \$45

Tamago (egg) | \$45

Tako (Octopus) | \$55

Maki rolls - California roll | \$23

Spicy tuna roll | \$30

Dynamite roll | \$60

Sashimi - Tuna (Tombo) | \$45

Tuna Ahi | \$50

Wild salmon | \$45





CHEF ATTENDED ACTION STATIONS

Priced per person (minimum 50 guests)

COMPOSED PLATES

(minimum required order of 1 per guest. All proteins on plates are based on 1.5 oz per person)

Beef Bavette - mushroom crust, mushroom spaetzle, parsnip puree, pickled pearl onions, chimichurri | \$8

Seared Scallops - pickled radish cabbage cilantro slaw, avocado, roasted jalepeno, corn tamale | \$9 (GF)

Seared Albacore Tuna - saamjang sauce, quick-pickled cucumber, marinated onion sesame salad, crispy bits | \$9

Sous Vide Wild Salmon - horseradish sauce, watercress, shaved fennel, puffed rice | \$8 (GF)

OYSTER STATION

(Minimum of 5 dozen)

"Frozen Beach" shucked oysters - house hot sauce, lemon, beet mignonette, fresh horse radish | \$43 per dozen

Consider vodka pairing - ask your event sales and service manager

RISOTTO STATION

Priced per person (Minimum of 50 guests and minimum required order of 1 per guest.

All proteins on plates are based on 1.5 oz per person)

Duck Confit - oven dried gem tomatoes, aerated blue cheese, herbs, stock | \$9

Pacific Side Stripe Shrimp - lemon, tarragon, neufchatel, shrimp broth | \$9

Short Ribs - shimeji mushrooms, burrata, fresh thyme, red wine jus | \$8



CARVERY STATIONS

Priced per person (minimum 25 guests)

Prime Rib (based on 5oz) - mini yorkshire, red wine demi | \$31

Striploin (based on 3oz) - red wine demi, chimichurri, bernaïse | \$18 (GF)

BC Beef Bavette (based on 3oz) - red wine demi, chimichurri, bernaïse | \$16 (GF)

Beef Tenderloin (based on 4oz) - red wine demi, chimichurri, bernaïse | \$36 (GF)

SEAFOOD BAR

\$52 per person (minimum 50 guests)

Includes Ice Bar

Hot and Cold - king crab legs, selva prawns, clam and mussel steamers, shucked oysters, albacore tuna poke, trio of salmon, scallop ceviche, sashimi, nigiri, maki

Condiments - cocktail sauce, mignonette, fresh horse radish, lemons, chilled fennel onion salad, tobasco, house hot sauce, pickled ginger, wasabi, soy sauce

DESSERT STATIONS

Priced per person (minimum 25 guests)

S'mores Station - chocolates, marshmallows, candied pecans, salted caramel, graham crackers, florentines | \$12

Sundae Station - Mario's seasonal gelato(3 flavours), milk chocolate sauce, nuts, marshmallows, butter toffee, berry sauces | \$13

Crepes Station (based on 1 piece per person) - fresh fruit salad, stewed apple, macerated strawberry, sabayon, lemon curd, dark chocolate sauce, maple cream | \$12

French Pastry (based on 2 pieces per person) - white & dark chocolate truffles, seasonal panacotta shots, matcha cake, sacher torte, lemon pavlova tarts, chocolate pate, profiteroles, French macarons | \$14

Candy Bar - jars and bowls | \$10





GASTRO PUB SAMPLER | \$46 PER PERSON

Fresh Vegetable Crudités - buttermilk herb dip (VG, GF)

Sturgeon Crab Cakes

Lime Aioli - chipotle relish

Calamari Fry (GF)

Potato-Fried Squid - fresh jalapeños, preserved lemon, yams, red onions, fresh cilantro, cocktail sauce and lime aioli

Grass-Fed Beef Sliders - cheese, bacon MMM sauce

Garlic and Lemon Dry Ribs

Vegetable Spring Rolls

Signature Sweet Heat Chicken Wings (GF)

Pub-Style Soft Pretzels - honey dijon dip

Spinach Dip - corn tortilla chips

FOCACCIA PIZZA (8 PIECES) | \$30 EACH

Classic - pepperoni, fresh tomatoes, shaved red onions, spicy tomato sauce, edam and mozzarella cheese

Margherita - tomatoes, fresh basil, parmesan, bocconcini, mozzarella, tomato sauce

Tuscany - salami, mushrooms, roasted garlic, pesto and Edam cheese

Western - BBQ chicken, bacon, shaved red onions, spicy tomato sauce, edam and mozzarella cheese

Steveston - prawns, bacon, mirepoix, clams, fennel, garlic cream, mozzarella





SAMPLE EVENING RECEPTION STATION | \$62 PER PERSON

(mimimum 50 guests)

PASSED

Gazpacho & Prawn - chilled vegetable soup, avocado puree, BBQ chilled prawn skewer (GF)

Tuna Poke - cucumber, ponzu, sesame, garlic, green onion, wasabi peas, squid crisp

BUFFET

Trio of Wild Salmon - gravlax, cold smoked, asian fried, lemon aioli, pickled veg, fresh shaved fennel, fried pretzel

Crudités - green goddess dressing (VG, GF)

Alexis de Pont Neuf Cheese - 6 varieties of cheese from this famous Quebec cheese crafter 1 kg

Charcuterie - cured meats, pickles, cheese bread, condiments

Calamari Fry - potato fried squid, fresh jalapeño, preserved lemon, yams, red onions, fresh cilantro, cocktail sauce & lime aioli (GF)

Crispy Wings - sweet heat, green goddess dressing (GF)

COMPOSED PLATE & ACTION STATION: (Chef Attended)

Falafel - cilantro yogurt, hummus, carrot chips, sumac, olive, drunk sultanas, pickled dried apricots, preserved lemon, olive oil (VG, GF)

Pork Herb & Hazelnut Terrine - pork crackling, blue cheese foam, truffled tomato & leek salad

"Frozen Beach" Shucked Oysters - house hot sauce, lemon, beet mignonette, fresh horse radish (GF)

House Hot Sauce - lemon, beet mignonette, fresh horse radish

Surf and Turf - Montreal spice crusted striploin, prawn salad, bearnaise, brioche

DESSERT

Smores Station - chocolates, marshmallows, candied pecans, salted caramel, graham crackers, florentines

Sliced Fruit Platter (VG, GF)





PLATED DINNERS

(Price subject to 18% gratuity & 5% GST)

A three course dinner is designed to include 1 starter, 1 entrée , 1 dessert and freshly brewed Mogiana coffee and teas for all guests.

Pre-selected Entrées: Up to two entrée choices plus a vegetarian option may be selected. The highest menu price plus five (5) dollars will apply. Entrée selection for pre-selected menu will be required five (5) working days prior to the event. Placecards indicating meal preference and a seating plan must be provided.

Tableside Entrée Selection: Up to two entrée choices plus a vegetarian option may be selected; an additional \$20 per person will be added to the highest menu price chosen. A minimum of four courses is required. It is applicable to events up to 100 guests. Note: the starch and vegetable option for tableside service will be the same for all entrées (except vegetarian).

House Focaccia and Cheddar Bread, Herb butter

STARTERS (Choice of One)

Salad - tuscan, fennel, carrots, gem tomatos, quick pickle cucumbers, citrus aioli, herb vinaigrette **(VG, GF)**

Seafood Chowder - clams, bacon, salmon, scallops, fennel, cream, croutons **(GF)**

Gold Beef Terrine - neufchatel, puffed black rice, arugala, white balsamic reduction, smoked olives **(V, GF)**

Tomatoes - burrata, bocconcini, pesto, fresh basil, balsamic, cracked pepper **(V, GF)**

Seared Albacore - avocado puree, citrus cilantro cabbage, tonkatsu, tamari aioli | Add \$3

Duck Confit Rilette - duck foie gras parfait, duck fat, mustard, BC rhubarb, hazelnuts,

house butter pickle, watercress, crispy bread | Add \$3

Cache Creek Beef Carpaccio - egg yolk jam, pickled shallots, egg white,

burnt peppercorn caper sauce, rye crisp, frisee | Add \$3



PALATE CLEANSER (2.5 oz)

Sorbetto - choice of one: raspberry, blueberry, lemon, black currant, passion fruit, peach, mandarin | ADD \$7 **(VG, GF)**

ENTRÉE

Wild Pacific Salmon - citrus vanilla dust, olives, tomatoes, feta, parsley potato puree, roasted carrots | Three course \$56 | Four course \$71 **(GF)**

Sunshine Coast Sturgeon - pastrami crust, parsnip 2 ways, broccolini, confit gem potato, oven dried tomato chutney | Three course \$56 | Four course \$71 **(GF)**

Ling Cod - soft corn grits fontina, basil almond pesto, baby carrots, broccolini | Three course \$56 | Four course \$71 **(GF)**

Chicken - Gateway spice, roasted brussels, baby carrots, wheat berries, garlic chicken jus | Three course \$56 | Four course \$71

Lamb Sirloin - black trumpet garlic crust, barley mushroom risotto, grilled roots, roast cauliflower, chimichurri | Three course \$59 | Four course \$74

Steaks - 6 oz Tenderloin OR 12 oz Rib eye | Three course \$70 | Four course \$85

10 oz California cut striploin | Three course \$62 | Four course \$77 **(GF)**

All steaks served with buttermilk roast garlic potato puree, seasonal vegetables, sautéed cultivated mushrooms, red wine demi glace and chimichurri on your table

Cauliflower Steak - vegan, shitake mushrooms, edamame, carrot puree, kale, white balsamic vinaigrette, spiced sunflower seeds | Three course \$56 | Four course \$71 **(VG, GF)**

DESSERT (Choice of One)

Chocolate Pistachio Pate - chocolate, pistachios, strawberry French macarons, florentine

Salted Caramel Up-Side-Down Cheesecake - dark chocolate buttered toffee crust, passion fruit gel

Éclair - lemon curd, pineapple carpaccio, meringue

Matcha Cake - powdered popcorn, raspberry, honey

Toasted Milk Panacotta - mom's chocolate cake, honey croissant crouton, salted caramel





FAMILY STYLE DINNER

Priced per person based on entrée selection

House Focaccia and Cheddar Bread, Herb butter

APPETIZERS

Choice of One

Salad - tuscan, fennel, carrots, gem tomatos, quick pickle cucumbers, citrus aioli, herb vinaigrette **(VG, GF)**

Cache Creek Beef Carpaccio - egg yolk jam, pickled shallots, egg white, burnt peppercorn caper sauce, rye crisps, frisee

Duck Rilette - duck foie gras, duck fat, mustard, BC rhubarb, hazel nuts, house butter, pickles, watercress, crispy bread

Beet Terrine - neufchatel, puffed black rice, white balsamic reduction, baby kale, smoked olives **(V, GF)**

Tomatoes - burrata, bocconcini, pesto, fresh basil, balsamic, cracked pepper **(V, GF)**

Charcuterie - Two Rivers meats, foie gras parfait, pickles, mustard, bread, olives

ENTRÉE

Choice of One

Prime Rib and Yorkshire - red wine demi, horseradish, dijon | \$72

Black Trumpet Mushroom Crusted Striploin - red wine demi, chimichuri | \$65 **(GF)**

Ling Cod - bacon lardons, charred pearl onion, cauliflower puree, pickled carrots | \$59

Chicken - Gateway spice, creamed brussels, wheat berries, roasted bacon ends, carrot puree | \$59

Wild Pacific Salmon - citrus dust, olives, tomatos, feta, parsley potato puree, roasted carrot | \$59 **(GF)**

Lamb Sirloin - black trumpet garlic crust, grilled roots, chimichurri | \$61 **(GF)**

Pork Tenderloin - noisettes, dry rubbed, hunter sauce | \$59

VEGETARIAN OPTIONS AVAILABLE A LA CARTE AT CHEF'S DISCRETION



VEGETABLES

Choice of One

Roasted Baby Beets and Fennel (VG, GF)

Charred Broccolini and Baby Carrots (VG, GF)

Seasonal Vegetable Selection

STARCH

Choice of One

Barley Mushroom Risotto - mascarpone, fresh herbs

Creamy Mashed Potato (V, GF)

Gnocchi Parisienne - tomato, basil, olive oil, roasted garlic (V)

Steamed Jasmine Rice (VG, GF)

DESSERT TASTER

White and dark chocolate truffles, seasonal panacotta shots, lemon pavlova tarts, chocolate pate, French macarons.

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS





NORTH ARM DINNER BUFFET | \$58 PER PERSON

(minimum 40 guests)

For groups of 20 - 40 people, a \$10 per person surcharge will apply. Consider plated dinner for less than 20 guests.

House Focaccia and Cheddar Bread, Herb butter

Tuscan Greens, vegetables, white balsamic, green goddess **(VG, GF)**

Tomatoes, buratta, bocconcini, pesto, fresh basil, balsamic, cracked pepper **(V, GF)**

Miracle, marinated chic peas, wheat berry, black barley, feta, pickled eggplant, tuscan greens, spiced sunflower chia seed **(V)**

Fried Cauliflower, roast yam, charred onion, spiced cashew, preserved lemon anchovy dressing

ENTRÉES (Choice of Two)

Chicken, gateway spice, creamed brussels, wheat berries, roasted bacon ends, carrot puree

Clams, bacon, mustard, roasted garlic, pickled onions, white wine, butter, herbs **(GF)**

Braised Beef Short Rib, parsnip, celeriac, carrots, fondant yukon potato, pearl onion, button mushroom, braising jus **(GF)**

Baked Ling Cod, citrus vanilla dust, warm fennel carrot salad, root puree, warm preserved lemon vinaigrette **(GF)**

Gnocchi, charred broccolini, pesto, reggiano cream, oven dried tomato gem, fresh basil **(V)**

Chefs Choice Potato

Seasonal Vegetables, olive oil, herbs **(VG, GF)**

DESSERT

White and dark chocolate truffles, seasonal panacotta shots, matcha cake, sacher torte, lemon pavlova tarts, chocolate pate, profiteroles, French macaron

FINE SELECTION OF CANADIAN CHEESES, rain forest crisp, fresh fruit, toasted nuts, compressed apple

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS



MIDDLE ARM DINNER BUFFET | \$68 PER PERSON

(minimum 40 guests)

For groups of 20 - 40 people, a \$10 per person surcharge will apply. Consider plated dinner for less than 20 guests.

House Focaccia and Cheddar Bread, Herb butter

Tuscan Greens - vegetables, white balsamic, green goddess (VG, GF)

Tomatoes - buratta, bocconcini, pesto, fresh basil, balsamic, cracked pepper (V, GF)

Miracle - marinated chic peas, wheat berry, black barley, feta, pickled eggplant, tuscan greens, spiced sunflower chia seed (V)

Fried Cauliflower - roast yam, charred onion, spiced cashew, preserved lemon anchovy dressing

Marinated Artichokes - smoked olives, feta, grilled asparagus (VG, GF)

ENTRÉES (Choice of Three)

Chicken - gateway spice, creamed brussels, wheat berries, roasted bacon ends, carrot puree

Wild Salmon - gremolata, shrimp bisque, roast tomato and leeks

Vadouvan Lamb Leg Roast - curried squash puree, paneer, braised egg plant and chick peas, cilantro

Pacific Cioppino - local shellfish, fish, potato, prawns, tomato, fennel, leek, garlic, herbs (GF)

Chef Carved Shitake Mushroom Crusted Striploin - chimichuri, red wine jus (GF)

Gnocchi - charred broccolini, pesto, reggiano cream, oven dried tomato gem, fresh basil

Chefs Choice Potato (V)

Seasonal Vegetables - olive oil, herbs (VG, GF)

DESSERT

White and dark chocolate truffles, seasonal panacotta shots, matcha cake, sacher torte, lemon pavlova tarts, chocolate pate, profiteroles, French macaron

Bread Pudding - Baileys, milk chocolate

Fine Cheese Selection of Canadian Cheeses - rain forest crisp, fresh fruit, toasted nuts, compressed apple

FRESHLY BREWED MOGIANA COFFEE AND SELECTION OF TEAS





LATE NIGHT SNACKS

Priced per person unless otherwise noted (minimum 30 guests)

Just Sandwiches - brioche, roast beef, mustard and cheddar, turkey swiss and cranberry, egg salad and pickles | \$10

Mini Hot Dogs - white buns, relish, mustard, ketchup, hot peppers, diced onion | \$9

Mini Fish and Chips - beer battered ling cod, fries, tartar sauce, ketchup | \$14

Pastrami Sandwich - marble rye, mustard, house pickles | \$13

Nachos - salsa, sour cream | \$14 (V, GF)

Crispy Wings - sweet heat | \$14

Double Bacon Cheese Mini Burgers - beef, brioche, double bacon, cheddar, special sauce | \$7 each

Double Bacon Burger Mac and Cheese - super creamy, super cheesy, bacon, ground beef | \$10

Poutine Royale - fries, dark chicken gravy, cheese curds, brisket | \$11



BBQ MENUS

(Price subject to 18% gratuity & 5% GST)

LUNCH | \$39 PER PERSON

(additional fee applies for Chef attended, minimum 50 guests)

GREENS

Caesar Salad, radish, preserved lemon, garlic anchovy dressing **(GF)**

Potato Salad, BBQ style, pickles, egg, celery, onions, mustard **(GF)**

Coleslaw, mixed cabbages, spaghetti squash, apple vinaigrette **(VG, GF)**

MEATS

Turkey Burger, house pressed, toasted whole oats, herbs, garlic

Beef Hot Dogs

Pulled Pork, shoulder, cooked overnight **(GF)**

Chicken Herb Sausage, Two Rivers sausage

Condiments, toppings, fixings, brioche (gluten free buns available upon request)
Ketchup, relish, Dijon, mayonnaise, pickles, tomatos, onions, cheddar, bacon

SALTED CARAMEL APPLE PIE

(Consider adding soft drinks, flavoured water or juice)





DINNER | \$54 PER PERSON

(minimum 50 guests)

CHEF ATTENDED BBQ MENU

Greens - white balsamic, vegetables, green goddess dressing (VG, GF)

Caesar Salad - radish, preserved lemon, garlic anchovy dressing (GF)

Potato Salad - BBQ style, pickles, egg, celery, onion, mustard (GF)

Coleslaw - mixed cabbages, spaghetti squash, apple vinaigrette (VG, GF)

Choice of Two

Beef Ribs - standing rib, slow cooked and basted (GF)

Pork Ribs - slow cook, 11 spice dry rub (GF)

Chef Carved Beef Bavette - salt, pepper, chimichuri (GF)

Wild Salmon - lemon, butter (GF)

Prawn Skewers - cajun, lime, butter (GF)

Choice of Two

Corn on the Cob - herb butter (seasonally available) (GF)

Vegetable Brochette - olive oil, balsamic reduction (VG, GF)

Butter Steamed Foiled Potato and Leek - butter, salt, pepper (V, GF)

Salted Caramel Apple pie

Sundae Station - scooped chocolate and vanilla ice cream, caramel, chocolate sauce, candied pecans, berry sauce

(Consider adding soft drinks, flavoured water or juice)



WINE

(Price subject to 18% gratuity & 5% GST)

WHITE WINE | BY THE BOTTLE

Peller Estates, Pinot Grigio, Canada | \$40

Peller Estates, Sauvignon Blanc, Canada | \$39

Sandhill Pinot Blanc, Canada | \$50

Quail's Gate, Gewürztraminer | \$47

Red Rooster, Chardonnay | \$40

RED WINE | BY THE BOTTLE

Peller Estates, Cabernet Merlot, Canada | \$41

Finca Los Primos, Malbec, Argentina | \$45

Red Rooster, Pinot Noir | \$54

Red Rooster Merlot | \$41

Moon Curser Syrah | \$65





SPARKLING WINE | BY THE BOTTLE

Bottega Prosecco, Italy | \$56

Henkell Trocken, Germany | \$49

Moët & Chandon, Brut Impérial, France | \$196

Moët & Chandon, Don Pérignon, France | \$376



BAR LIST

(Price subject to 18% gratuity & 5% GST)

	Host Bar	Cash Bar	
House Brand Liquor Polar Ice, Wisers, Beefeater, Bacardi, Lemon Hart, Ballantines	\$8	\$9.50	per ounce
Deluxe Brand Liquor Kettle One, Crown Royal, Tanqueray, Appleton's, Glenlivet	\$9	\$10.50	per ounce
Domestic Beer Kokanee, Coors Light	\$7.50	\$9.50	per bottle
Import Beer Stella, Corona	\$8	\$9.50	per bottle
Premium Craft Beer Parkside Pilsner, Whistler Honey Lager	\$9	\$10.50	per can
Ciders and Coolers Mike's Hard Lemonade, Simirnoff Ice, Growers Dry Apple Cider, Grower's Assorted	\$9	\$10.50	per bottle
House Wine	\$8	\$9.50	per glass (5oz)
Liqueurs Baileys, Kahlua	\$10	\$11.50	per ounce
Sparkling Water, Juices, Soft Drinks, Spring Water	\$4.50	\$5	each





SPECIALITY BEVERAGES

Sparkling Apple Juice | \$19 per 750 ml bottle

Non-Alcoholic Fruit Punch | \$100* per gallon

Sparkling Wine Punch | \$150* per gallon

***1 Gallon= 30 glasses**

A complimentary bartender is provided for bars. However, should liquor consumption fall below \$450 (not including service and tax charges), a bartender fee of \$160 per bartender will apply

Please note: Host bar prices do not include applicable taxes and gratuities. Cash bar prices include applicable taxes.

A cashier is provided for every 100 guests for a cash bar. The following cashier labour charges will apply:

- \$30 per hour per cashier for a minimum of four hours
- \$40 per hour per cashier on statutory holidays for a minimum of four hours



SPECIALTY COCKTAIL SERVICE

MANHATTAN

Sweet Vermouth, Angostura Bitters, Cocktail Cherry | \$14

COSMOPOLITAN

Vodka, Fresh Lime Juice, Cranberry Juice, Cointreau, Lime Wedge | \$13

NEGRONI

Campari, Gin, Sweet Vermouth, Orange Twist | \$14

MARTINIS (2oz.)

Classic Vodka or Gin | \$14

FRENCH 75

Gin, Fresh Lemon Juice, Simple Syrup, Sparkling Wine | \$13





TERMS & CONDITIONS

FOOD AND BEVERAGE

Pacific Gateway Hotel will be the sole supplier of all food and beverage items. Any special food items must be approved by the Director of Catering & Banquets at least two weeks prior to the event and may be subject to labour charges. The customer is to indemnify and hold harmless Pacific Gateway Hotel, their employees and agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplier materials and food or beverage for use or consumption by guests. Due to health and safety regulations, no leftover food or beverages may be taken from the premises.

MENU SELECTION

To ensure that every detail is handled in a professional and timely manner, we request that all menu selections and meeting details be finalized four weeks prior to the event date. Should this deadline not be observed, we cannot guarantee menu contents and other necessary arrangements. Upon receiving your catering order, you will receive a copy of our Banquet Event Orders (BEO) on which you may make any necessary additions or revisions, and return it to us with your confirming signature. Details on a signed BEO will supersede any previous verbal or email conversations.

OCEAN WISE PROGRAM

Pacific Gateway Hotel is a proud supporter of the Ocean Wise program, a conservation initiative of the Vancouver Aquarium. When you see the Ocean Wise next to one of our menu items, it is an assurance that the item is a good choice for keeping ocean life healthy and abundant for generations to come.

Ocean Wise choices are species that are:

- Abundant and resilient to fishing pressures
- Managed as part of a comprehensive plan based on current research
- Harvested in ways that limit accidental by-catch of other, possibly endangered species
- Harvested in ways that limit damage to ocean habitats





DIETARY CONSTRAINTS AND FOOD ALLERGIES

Pacific Gateway Hotel is proud to have a well-established food allergy and restriction policy. We are pleased to offer alternative meals for those guests with special dietary constraints. Special requests must be made three business days prior to your event.

In the event that any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we may take the necessary precautions when preparing their food. We undertake to provide on request, full information on the ingredients of any items served to your group. If special meals are requested on the day of the event, this must be approved by the convenor or on-site contact, as you will be responsible for the total cost of an additional meal.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

GUARANTEES

Pacific Gateway Hotel requires the exact number of guests a minimum of three business days prior to each function.

Food-Upon request, the hotel will prepare for 5% above the guaranteed number, up to a maximum of 20 meals.

Room Setup- Upon request, and space permitting, the hotel will set up to 10% above the guaranteed number. Setup request for higher than 10% will incur a labour fee of \$200.00

In the event that the hotel has not received a guarantee, the number charged will be based on the original contracted number, or the actual number of guests served, whichever is greater.



MENU PRICING AND TAXES

All food and beverage prices are subject to change without notice; however, the hotel will guarantee prices 90 days prior to the date of the function. Please note that all hot buffet-style menus are offered with minimum order requirements (as stated) and are offered for a maximum of two continuous hours.

The hotel will assess a labour charge for each additional half hour.

An 18% service charge is added to all food and beverage charges. Applicable goods and services tax (5% on all charges) will be added to the banquet bill.

KIDS EATING FROM ADULT MENU

Under 4 years old**: Complimentary

4 - 12 years old: Half Price

12 years+: Full Price

**In a case where the event is primarily children and adults will not eat, a custom menu will be designed by the Executive Chef and Director of Catering and Banquets prior to confirming with the client.

SOCAN AND RE:SOUND TARIFF FEES

As governed by the Copyright Act, Tariff No. 8 and Tariff No. 5, all events with live or recorded music shall be charged the applicable SOCAN and Re:Sound Music Federal License Fee.

	Socan with dancing	Socan without dancing	Re:Sound with Dancing	Re:Sound without dancing
1 - 100 people	\$44.13	\$22.06	\$18.51	\$9.25
101 - 300 people	\$63.49	\$31.72	\$26.63	\$13.30
301 - 500 people	\$132.39	\$66.19	\$55.52	\$27.76
Over 500 people	\$187.55	\$93.78	\$78.66	\$78.66



BEVERAGES

The sale and service of alcoholic beverages is regulated by the BCLCLB and federal and municipal regulations. As a licensee, Pacific Gateway Hotel is responsible for the administration of these regulations. Therefore, it is a policy that liquor cannot be brought into any function room from outside sources, which includes all donated liquor.

Hotel policy permits the service of alcoholic beverages from 11:00 a.m. to 1:00 a.m. (Monday-Saturday) and 11:00 a.m. to 12:00 a.m. (on Sundays). All entertainment should cease at this time in order to vacate the function room within one hour.

AUDIOVISUAL

Full audiovisual service may be arranged through our preferred supplier, Freeman AV Canada. Please contact your Hotel Audio Visual Representative for pricing information. A 17% service charge is added to all audio visual charges. Applicable goods and services tax (5% on all charges) will be added to the banquet bill.

Should you decide not to use the above-noted contractors and use an external provider (excluding your own personal equipment), a \$250 utility fee per day, per room will be applied to the master account.

MEETING ROOM SET-UP CHANGES

All function rooms are assigned by the hotel according to the final guaranteed number the facilitator anticipates. The hotel reserves the right to assign another room for a function in the event the room originally designated for such function becomes unavailable or inappropriate. Should the final number of guests exceed the maximum capacity of a room or not meet the minimum requirements for a room, the hotel may also choose to move the group. An increased rental charge will apply if a larger room is required.

Function space is booked only for the time indicated on the contract. Set-up and dismantle times, if required, are not included and should be specified at the time of booking. A minimum labour charge of \$500 will apply for meeting room set-up changes within 48 hours of the function.

Upon request, and space permitting, the hotel will set up to 10% above the guaranteed number. Setup request for higher than 10% will incur a labour fee of \$200.00.



EXHIBIT AND DISPLAY INFORMATION

Pacific Gateway Hotel assumes no responsibility or liability for any equipment or personal items brought onto the property. All display and personal items must be removed daily at the end of the function, unless the room is booked on a 24-hour basis. Please check the function time listed on your contract.

Deliveries and pickups must be made at the loading dock of the hotel no earlier than three days before the scheduled event at 3500 Cessna Drive, Richmond, BC V7B 1C7, between the hours of 8:00 a.m. and 4:00 p.m. (Monday-Friday).

All incoming goods are to be properly labeled, indicating the name of the group, name of convenor, hotel contact, event room name and the date of the event. All outgoing goods are to have the proper documents completed before departing the hotel, including all waybill information, guest courier information sheet and commercial invoice (if required). Should you require assistance with your boxes, packages or freight, we can arrange for assistance at \$20 per hour, per staff member (4 hour minimum). If you require storage of your goods, a storage fee may apply and will be based on size of storage required.

All exhibitors must comply with all fire, safety and health regulations in effect in the City of Richmond. All entrances and exits in function rooms must be kept clear of displays, etc. If you are inviting the public to come and view with the intent to purchase your goods, a business license must be obtained from the City of Richmond and be displayed in the room.

Please ask the hotel Sales Manager or Event Sales & Service Manager for an application, or for further information you may call the Business License Department at 604-276-4328.

All equipment, cars, etc. must have a plastic drop sheet covering the floor to prevent damage to carpets, etc. The exhibitor is responsible for providing these items. Under no circumstances is any heavy equipment to be driven on any carpeted area of the hotel. Temporary flooring covers must be installed. Please arrange this with the Event Sales & Service Department.

In order to keep the hotel looking its very best for your group and others, we do not permit anything to be nailed, posted or otherwise attached to our walls. Only pre-authorized signage, promotional material, etc., will be allowed in any public areas.



Tables, tablecloths, skirting, chairs, additional electrical requirements, security guards, etc., are available through the Event Sales & Service Department. Please finalize these requirements no later than thirty days prior to the function.

Charges for these services are dependent on actual requirements. Payment may be required in advance.

The exhibitor/organizer is responsible for damages done to any party of the hotel premises or equipment, by any person invited by you or on your behalf to the hotel, or any damages to the hotel premises or equipment by the exhibitor/organizer.

