

Catering Menu



nest

Catering & Conferences



When you choose Nest Catering as your food catering service, you are doing more than providing guests with an amazing experience. You are supporting the AMS of UBC Vancouver, a non-profit society dedicated to the enrichment of student life. All of our proceeds go directly into the AMS to fund student services including Food Bank, Student Health and Dental Plan, and Sexual Assault Support Center.



Owned & operated by the **ams**

We are committed to partnering with you in creating exceptional and sustainably responsible experiences for you and your guests.

As part of our catering, we offer a 100% Ocean Wise™ certified menu. To support our environmental initiatives, all of our packaging is 100% recyclable or compostable.



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Dietary symbols: **v** vegetarian **ve** vegan **gf** gluten free

Please note, all prices are per person unless otherwise specified. Menu and prices may change without notice.
A taxable 20% Service Charge and 5% Applicable Tax will apply.

Breakfast

Continental Set

Fresh chilled juices (orange and apple)
Sliced seasonal fresh fruit **ve gf**
Organic yogurt, granola and dried fruits **v**
Assortment of breakfast pastries **v**
Freshly brewed organic and fair traded coffee and selection of teas
Minimum 10 guests | \$11.95

European Buffet

Fresh chilled juices (orange and apple)
Sliced seasonal fresh fruit **ve gf**
Individual yogurt and granola with dried fruits and nuts **v**
Selection of cereals with 2% milk **v**
Assortment of breakfast pastries **v**
Selection of house-made bagels **v**
Served with butter, jam and cream cheese
Assorted sliced meats, cheeses and ripe tomatoes **gf**
Hard boiled eggs **v gf**
Freshly brewed organic and fair traded coffee and selection of teas
Minimum 20 guests | \$14.95

Sunrise Buffet

Fresh chilled juices (orange and apple)
Sliced seasonal fresh fruit **ve gf**
Scrambled eggs with UBC farm herbs **v gf**
Crispy hash browns **v**
Thick cut bacon **gf**
Pork sausages (substitute turkey sausages +\$2 per person) **gf**
Assortment of breakfast pastries
Freshly brewed organic and fair traded coffee and selection of teas
Minimum 20 guests | \$15.95

Breakfast

Plated breakfast menus are available upon request.

Brunch Buffet

Fresh chilled juices (orange and apple)
Sliced seasonal fresh fruit [ve gf](#)
Organic yogurt, granola and dried fruits [v](#)
Assortment of breakfast pastries [v](#)
Pancakes served with berry compote and maple syrup [v](#)
Crispy hash browns [v](#)

Eggs Benedict
Traditional (English muffin, Canadian bacon, poached eggs and hollandaise sauce)
or
West Coast (English muffin, house-made salmon gravlax, chives, hollandaise sauce)

Thick cut bacon and pork sausages (substitute turkey sausages +\$2 per person),
maple glazed ham [gf](#)
Freshly brewed organic and fair traded coffee and selection of teas

Minimum 20 guests | \$17.95

Networking Standing Buffet

Fresh chilled juices (orange and apple)

Starters
(select 2 items)

Seasonal whole fruit (1 piece) [ve gf](#)
Organic yogurt (individual cups) [v gf](#)
House-made "granola energy bars" [v gf](#)
Fruit cups (individual cups) [ve gf](#)

Pastry Items
(select 2 Items)

Assorted muffins [v](#)
Assorted mini pastries (croissants, custard crowns, apple trellises) [v](#)
Croissants (plain and chocolate) [v](#)
House-made bagels [v](#)
Sweet and savory scones [v](#)

Hot Items
(select 2 items)

Mini quiche
Mini tarts [v](#)
Savory croissants [v](#)
Mini pancakes served with maple syrup [v](#)
Sweet Belgium waffles, fruit compote and maple syrup [v](#)
Freshly brewed organic and fair traded coffee and selection of teas

Minimum 20 guests | \$12.95

Coffee Break

Morning and Afternoon Breaks

Pot of freshly brewed organic and fair trade coffee (serves 8 - 10)

\$23.50 per pot

Conference urn (serves 50)

\$100 per urn

Pot of hot water for your tea (serves 8 - 10)

(earl gray, orange pekoe, chamomile)

\$23.50 per pot

Pitchers of water

\$4 per pot

Conference style water stations (serves 30)

\$25 per cambro

Enhance Your Break Selection

Uppercase cookies **v**

\$2.25 per person

Muffin **v**

\$2.25 per person

Assorted mini pastries (apple trellises, croissants, custard crowns, 1 each per person) **v**

\$3.50 per person

Assorted croissants (plain and chocolate) **v**

\$3.75 per person

House made bagels with cream cheese **v**

\$3.75 per person

Loaves (assorted vegan, banana) **v**

\$3.25 per person

Scones (sweet and savory) **v**

\$3.25 per person

Seasonal whole fruit **ve gf**

\$1.50 per person

Seasonal fresh fruit platter **ve gf**

\$4.75 per person

Sweet Belgium waffles, fruit compote and maple syrup **v**

\$5.25 per person

Yogurt parfait **v**

\$6 per person

Free range hard boiled eggs **v gf**

\$2.25 per person

Individual yogurts **v gf**

\$2.25 per person | Minimum 6 orders per item

Snacks

Snacks are served on platters or baskets

Vegetable Crudité Platter [v gf](#)

Chef's selection of fresh market vegetables served with an herb dip

\$4.25 per person

Nuts and Cheese [v](#)

Selection of deluxe nuts and Canadian cheeses

\$7.50 per person

Fruit and Cheese [v](#)

Chef's selection of sliced seasonal fruits and Canadian cheeses

\$7.50 per person

Mixed "pub" snack items [v](#)

\$1.50 per person

Lunch

Sandwiches and Wraps – Platters

Chef selects an assortment of sandwiches which are made with a variety of deluxe fillings and meats served on a variety of fresh baked breads. Sandwich buffet will consist of 5 different types of sandwiches selected by the chef.

30% of order will be vegetarian unless otherwise ordered

Gluten Free + \$1 per person (sandwiches only)

Minimum order of 10 | \$6.95 per person

Sandwiches and Wraps – Individual Selected Choices

Select from the following:

Chicken salad sandwich, dried cranberry, celery and fresh thyme on a Portuguese bun

Shaved roast beef, braised onions and cheddar cheese on a baguette

Classic ham and Swiss cheese, grainy Dijon mustard, lettuce and tomato on croissant

Oven roasted turkey breast, garlic aioli, Havarti cheese, cranberry chutney on cranberry sourdough

Smoked salmon bagel with cream cheese, red onion, and capers

Slow poached albacore tuna wrap, Togorashi mayo and celery

Cumin scented chicken wrap, guacamole, salsa, lettuce and tomato

Roasted Portobello wrap with goat cheese, red peppers, olive tapenade and pesto v

Tomato, bocconcini and basil sandwich on ciabatta with sweet balsamic v

Butternut squash salad in a cranberry wrap ve

Egg salad sandwich (or wrap) v

Quinoa curry and cauliflower wrap with hummus, lettuce and tomato (wrap only) ve

Minimum order of 10 | \$8.50 per person

Salads

Beet and arugula salad with shallot vinaigrette v gf

Greek salad v gf

Organic mixed greens salad ve gf

Israeli couscous ve

\$8.50 per person

Enhance Your Salad

Sliced turkey, roast beef, ham, chicken salad, tuna salad, cumin scented chicken

\$3.50 per selection

Lunch

Boxed Lunches

Menu 1

Choice of sandwich or wrap
Uppercase cookie or dessert square
Bottle of water or soft drink
\$11.25 per person

Menu 2

Choice of sandwich or wrap
Chef's Seasonal salad or organic vegetables **ve gf**
Uppercase cookie or dessert square **v**
Bottle of water or soft drink
\$14.50 per person

Organic mixed greens **ve gf**
Brownie **v gf**
Bottle of water or soft drink
Minimum box order of 6 | \$15.50

Lunch

Networking Standing Buffet

Served with potato wedges, garden salad and condiments. [ve gf](#)

Chef selects an assortment of sandwiches which are made with a variety of deluxe filling and meats served on a variety of fresh baked breads. Sandwich buffets will consist of 5 different types of sandwiches selected by the chef.

30% of order will be vegetarian unless otherwise ordered

Gluten Free + \$1 per person (sandwiches only)

Chef selects from the following:

- Chicken salad sandwich, dried cranberry, celery and fresh thyme on a Portuguese bun
- Shaved roast beef, braised onions and cheddar cheese on a baguette
- Classic ham and Swiss cheese, grainy Dijon mustard, lettuce and tomato on croissant
- Oven roasted turkey breast, garlic aioli, Havarti cheese, cranberry chutney on cranberry sourdough
- Smoked salmon bagel with cream cheese, red onion and capers
- Slow poached albacore tuna wrap, Togorashi mayo and celery
- Cumin scented chicken wrap, guacamole, salsa, lettuce and tomato
- Roasted Portobello wrap with goat cheese, red peppers, olive tapenade and pesto [v](#)
- Tomato, bocconcini and basil sandwich on ciabatta with sweet balsamic [v](#)
- Butternut squash salad in a cranberry wrap [ve](#)
- Egg salad sandwich (or wrap) [v](#)
- Quinoa curry and cauliflower wrap with hummus, lettuce and tomato (wrap only) [ve](#)

Minimum 30 guests | \$12.95 per person

Networking Lunches

Two course seated lunch (preset salad and freshly brewed organic and fair traded coffee and selection of teas)
Service time is 45 mins

Network Menu 1

Salads

(choice of one)

- Butter lettuce with goat cheese, pears, walnuts and garlic chive dressing [v](#)
- Kale Caesar with anchovy dressing, focaccia croutons and parmesan cheese
- Tomato and bocconcini salad with basil and balsamic dressing [v gf](#)

Main Course

(choice of one)

- Roasted free range chicken breast, rosemary au jus, gratin potato and baby carrots [gf](#)
- Gourmet burger (beef or veggie) with cheese and all the fixings plus potato wedges
- Wild Pacific Albacore tuna with 7 grain rice pilaf, spinach gomaes with 5 spice glaze

\$23 per person

[More Networking Menus on next page](#)

Lunch

Networking Lunches

Two course seated lunch (preset salad and freshly brewed organic and fair traded coffee and selection of teas)
Service time is 45 mins

Network Menu 2

Salads

(choice of one)

AMS signature seafood chowder. Clams salmon and cod in a rich cream base **gf**

Watermelon and feta salad with cucumber in a honey shallot vinaigrette **v gf**

Panzanella salad, roasted zucchini, artichokes, olives with tomato vinaigrette and fresh parsley **v**

Main Courses

(choice of one)

Flank steak with braised carrots, mashed potato, café de paris, glace de viande **gf**

Wild Pacific salmon filet with 7 grain rice pilaf, seasonal vegetables and harissa mayonnaise

Mushroom risotto, fried cauliflower and English peas **v gf**

Eggplant parmesan, braised greens and quinoa **v**

Braised lentils with smoked tofu, market vegetables and first press olive oil **v**

Desserts

(choice of one) served on platters to the table

Salted caramel and apple tart **v**

Chocolate brownie and raspberries **v**

Assorted mini cupcakes **v**

Minimum 30 guests | \$27 per person

Lunch

Buffet Menus

Healthy Lunch

Spinach “beatnik” salad (seeds, nuts, dried fruit, Okanagan goat cheese and balsamic vinaigrette) **v gf**

Local pickled beets and arugula salad with shallot vinaigrette **ve gf**

Tomato caprese and quinoa Greek salad **v gf**

Rice pilaf with chickpeas and vegetables **ve**

Grilled free range chicken breast with sauce vierge **gf**

\$24 per person

Greek Lunch

Greek salad with feta cheese and olives **v gf**

Hummus and tzatziki with naan bread **v**

Greek spiced roasted chicken thighs **gf**

Grilled Mediterranean vegetable platter **ve gf**

Oven roasted potatoes with lemon and rosemary **ve gf**

Spanakopita **v**

\$22 per person

Deli Lunch

Chef selected assorted sandwiches:

(chicken salad, smoked salmon, ham and Swiss, roast beef, Montreal smoked meat and turkey pastrami)

Pasta salad with Italian dressing **v**

Organic greens with chef’s choice of two dressings **ve gf**

\$17 per person

Pasta Lunch

UBC Farm kale Caesar salad with focaccia croutons **v**

Grilled marinated vegetables **ve gf**

Rigatoni Bolognese

Cheese tortellini, spinach and red pepper in Alfredo sauce **v**

\$20 per person

Fajita Lunch

Organic green salad with cucumber and mango vinaigrette

Fajita bar includes:

Seared carne asada **gf**

Cumin scented chicken **gf**

Roasted peppers and onions **ve gf**

Sour cream, pico de gailo and guacamole **v gf**

Saffron rice **ve gf**

\$22 per person

Lunch

Buffet Menus

Indian Lunch

Warm Naan bread with cucumber yogurt dip v
Zucchini pakoras v
Couscous salad with tomato mint and cardamom ve
Daal Gosht (lamb with lentils) or Margh Shahi Korma (spicy cashew chicken) gf
Cumin scented mixed vegetables ve gf
Coconut basmati rice ve gf
\$21 per person

Italian Lunch

Minestrone soup
Beet and arugula salad with shallot vinaigrette v gf
Chilled seafood Panzanella salad with spicy tomato vinaigrette
Tomato bruschetta with parmesan and reduced balsamic v
Sliced prosciutto with olive oil and arugula gf
Chilled pasta with seared prawns, spinach, cherry tomatoes and roasted yellow peppers
Wild mushroom flatbreads, bocconcini cheese, white truffle oil v

Desserts

Choose one dessert with your lunch order
Uppercase cookie platter v
Gluten free brownie and lemon square platter v gf
Seasonal whole fruit ve gf
Minimum order of 20 | \$27 per person

Lunch

Thai chicken curry
Glass noodle salad
Cucumber pickle
Steamed rice
\$19/person

Beef Stew
Rolls
Garden salad with ranch dressing
Roast mixed vegetables
\$20/person

Grilled cheese 1.5 ea
Tomato soup
Garden salad
\$15/person

Taco lunch 2 ea
Spiced ground beef
Tofu sofrito
Corn shells
Lettuce, tomato, sour cream, shredded cheese
Spiced tots
\$19/person

Steamed rice or pork fried rice +2
Asian fried chicken
Sautéed bean sprout
Cucumber pickle
Green salad with miso vinaigrette
\$19/person

25 person minimum | Choice of dessert included

Lunch

Enhance Your Lunch Selection

Kyoto Platter (42 pieces)

One roll of each of the following: California, tuna, salmon, kappa, chicken teriyaki, avocado, yam tempura

\$24 per platter

Osaka Platter (36 pieces, plus 8 Nigiri)

One roll of each of the following: California, tuna, salmon, chicken teriyaki, avocado, yam tempura plus 8 Nigiri

\$37.95 per platter

Tokyo Platter (84 pieces plus 8 Nigiri)

2 rolls of each of the following: California, chicken teriyaki, avocado, yam tempura, tuna, kappa and salmon; 4 rolls of each of the following: Salmon and tuna

\$69.50 per platter

A-La-Carte Rolls

Tuna Roll (8 pieces)

Spicy Tuna Roll (6 pieces)

Pie R Squared Pizza

16" pizza with your choice of one topping
(pepperoni, ham and pineapple, cheese or vegetarian)

Cut into 8 slices

\$22 per pizza

Desserts

Assorted Dessert Tray

Chef selection of assorted cookies, squares, loaves and a seasonal baking surprise v

\$2.50 per person

Cookie Monster

Basket of assorted Uppercase cookies v

\$2.25 per person

Deluxe Dessert Tray

Chef selection of assorted pastries, cakes, cheesecakes, trifles or tiramisu v

Minimum order of 10 | \$4.95 per person

Cocktail Parties

Pre-dinner

3 canapés per person
2 cold and 1 hot

After Hours

10 canapés per person
4 cold and 6 hot

Dinner Party

14 canapés per person
6 cold and 8 hot

Cold Canapés

Beef carpaccio with truffle, arugula and Grana Padano
\$25.50 per dozen

Compressed cucumber and black olive tapenade **ve gf**
\$25.50 per dozen

Roasted yellow pepper moustarda and Okanagan goat cheese **v**
\$25.50 per dozen

Prosciutto wrapped organic greens **gf**
\$25.50 per dozen

Tomato Bruschetta **v**
\$25.50 per dozen

Angus beef tartar and proper garnish
\$32 per dozen

Heirloom tomato caprese skewers **v gf**
\$32 per dozen

House-cured smoked salmon on rye bread with pickled red onion and fried capers
\$32 per dozen

Albacore tuna crudo with yuzu vin and Thai chili
\$32 per dozen

Chilled poached prawn with saffron aioli
\$37.50 per dozen

Sous vide short rib with mustard aioli and pickles **gf**
\$37.50 per dozen

Thai crab rolls
\$37.50 per dozen

Fresh shucked oysters with mignonette and basil pearls **gf**
Market price

Minimum order of 3 dozen per item | Priced per dozen

Cocktail Parties

Hot Canapés

Grilled cheese sandwiches **v**
\$25.50 per dozen

Smoked salmon quiche tartlets
\$25.50 per dozen

Quinoa croquettes, Sriracha aioli **v gf**
\$25.50 per dozen

Duck confit spring rolls
\$32 per dozen

Butter chicken satay with mango chutney **gf**
\$32 per dozen

Pulled pork gougères
\$32 per dozen

Risotto and parmesan arancini **v**
\$32 per dozen

Chicken skewers with Thai sauce
\$32 per dozen

Root beer braised pork belly with apple butter **gf**
\$37.50 per dozen

Seared scallops on creamed leeks **gf**
\$37.50 per dozen

Lamb merguez meatballs with cumin scented yogurt **gf**
\$37.50 per dozen

Beef sliders with cheddar, tomato relish and red onion
Market price

Dungeness crab cakes with chipotle aioli
Market price

Lamb lollipops in chimichurri sauce **gf**
Market price

Minimum order of 3 dozen per item | Priced per dozen

Cocktail Parties

Food Stations

Complement your cocktail reception with a food station in the room

Carving Stations

Served with a selection of fresh baked rolls with condiments or mustards

Roasted porchetta with apple butter **gf**

\$14 per person

Prime rib with beef au jus **gf**

Market price

Boneless leg of lamb with demi glaze and mint jelly **gf**

\$14 per person

Stuffed turkey breast carving with apple and sage stuffing and pan gravy

\$17 per person

Action Stations

Mashed potato served with gravy, sour cream and chives **v gf**

\$6 per person

Sautéed prawn (5 pc/person) **gf**

\$8.50 per person

Pasta (chef's choice of pasta with 3 different sauces)

\$8.50 per person

Beef sliders (1.5 sliders per person)

\$8.50 per person

Platter Stations

Maki Roll Combo (42 pieces)

One roll of each of the following:

California, tuna, salmon, kappa, chicken teriyaki, avocado and yam tempura

\$27.95 per platter

Maki Roll and Nigiri Combo (36 pieces plus 8 Nigiri)

One roll of each of the following:

California, tuna, salmon, chicken teriyaki, avocado and yam tempura

\$38.95 per platter

Minimum 50 guests

Cocktail Parties

Platter Stations

Maki Roll Combo (42 pieces)

One roll of each of the following:

California, tuna, salmon, kappa, chicken teriyaki, avocado and yam tempura

\$27.95 per platter

Maki Roll and Nigiri Combo (36 pieces plus 8 Nigiri)

One roll of each of the following:

California, tuna, salmon, chicken teriyaki, avocado and yam tempura

\$38.95 per platter

Minimum 50 guests

Cocktail Parties

Food Stations

Complement your cocktail reception with a food station in the room

Maki rolls and Nigiri combo (84 pieces plus 8 Nigiri)

2 rolls of each of the following:

California, chicken teriyaki, avocado, yam tempura, tuna, kappa and salmon

4 rolls of each of the following: Salmon and tuna

\$69.50 per platter

Charcuterie

Selection of assorted salami, sausages and house-made terrines

Served with mustards, pickles and assorted crackers

\$12 per person

Vegetable Crudité [v](#)

Selection of assorted vegetables

Served with buttermilk ranch dressing and raspberry vinaigrette

\$6 per person

BC Cheese [v](#)

Assortment of The Farm House and Salt Spring Island cheeses

Served with crostini, compotes and mustards

\$8 per person

Italian Antipasti

Selection of assorted salamis, grilled marinated vegetables and olives

Served with crostini, pickles and mustards

\$12 per person

Dessert Stations

All food stations require a minimum order of 50 guests except sushi

Maximum of 2 hours service

Petit fours [v](#)

\$2.75 per person

Mini cheesecakes [v](#)

\$3 per person

Assorted squares and mini tarts [v](#)

\$2.25 per person

Fresh fruit [ve gf](#)

\$4.75 per person

Dinner

À La Carte Menus

Dinner is inclusive of one appetizer, one entrée and one dessert with assorted bread rolls, freshly brewed organics and fair traded coffee and tea

The appetizer and dessert selection must be the same for all guests.

Add an additional entrée +\$15 (maximum 2 entrees)

Appetizer (choice of one)

- Roasted butternut squash salad with arugula and apple **ve gf**
- Cucumber and dill salad with smoked Albacore tuna **gf**
- Spinach and strawberry salad with warm goat cheese dressing **gf**
- Heirloom tomato and bocconcini salad with balsamic drizzle +\$3 **v gf**
- BC Dungeness crab cake with fennel and arugula salad +\$6
- Lobster bisque + \$3.50

Entrée (choice of one)

- Grilled sockeye salmon with roasted nugget potato and mustard jus (+/- market price) **gf**
\$38 per person
- Pan roasted chicken supreme with mashed potato, glazed carrots and sauce chasseur **gf**
\$42 per person
- Pork chop with German spetzle, mustard and apple jus and braised cabbage
\$44 per person
- Teriyaki glazed Ling cod with soba noodle, savoy cabbage salad and bok choy
\$40 per person
- Eggplant parmesan with mustard greens and quinoa **v**
\$32 per person
- Mushroom risotto, fried cauliflower and English peas **v gf**
\$32 per person
- Braised lentils with smoked tofu, market vegetables and first press olive oil **v gf**
\$32 per person

Dessert (choice of one)

- Salted caramel and apple tart **v**
 - Chocolate and raspberries **v**
 - Selection of BC cheeses with pear and preserves **v**
- (All cheese courses served assorted breads and crackers)

Dinner

Buffet Menus

Create your own buffet menu by selecting from the following à la carte list. Our buffets are served with a selection of assorted bread rolls. Maximum service duration for buffet is 2 hours. Please ask us for additional seasonal menu options.

Salads

- Organic greens with chef's choice of two dressings [ve gf](#)
 - Pickled beet and arugula salad with goat cheese [v gf](#)
 - Antipasti salad (marinated, grilled zucchini, eggplant, olives and artichoke) [v gf](#)
 - Greek salad [v gf](#)
 - Arugula, pear, walnut and blue cheese salad [v gf](#)
 - Tomato caprese [v gf](#)
 - Israeli couscous salad with mint, dried cranberries and roasted peppers [ve gf](#)
 - Calabria pasta salad with olives, artichokes and sundried tomatoes [ve gf](#)
- Minimum order of 25 | 2 choices \$9.75 | 3 choices \$12

Sides

- Steamed UBC farm produce with butter and herbs [v gf](#)
 - Roasted local nugget potatoes with rosemary [ve gf](#)
 - Steamed and marinated mushrooms [v gf](#)
 - Fried green beans almondine [ve gf](#)
 - 7 grain rice pilaf [ve](#)
 - Roasted Brussels sprouts (when in season or other local vegetables) add +\$3.00 bacon [v](#)
 - Fried cauliflower with lemon and almonds [ve gf](#)
- Minimum order of 25 | 2 choices \$8 | 3 choices \$11.50

Dinner

Buffet Menus

Buffet Entrée

Classic Choice

Beef and seafood lasagna
Roasted West Coast cod on miso braised cabbage
Roasted chicken thighs and primavera sauce gf
Beef or chicken stroganoff
Roasted pork shoulder and onion soubise gf
Spice glazed wild BC salmon on bok choy (+/- market price)
Paella with saffron rice, chicken, chorizo, mussels, clams and prawns gf
Coq au vin with pearl onions, carrots and celery root gf
1 choice \$10 | 2 choices \$17

Premium Choice

Roasted porchetta with scalloped potato and demi glaze gf
Roasted rack of pork on barley risotto gf
Pan roasted chicken supreme on mashed potato gf
Roulade of turkey with sage and dried cranberry stuffing
Slow braised beef short rib with braised vegetables gf
Ocean Wise herb crusted BC halibut (mid-April to mid-October) on zucchini, fennel and tomato gf
Confit duck legs on potato rosti gf
Mustard and rosemary crusted lamb sirloins on goat cheese polenta gf
Upgrade to rack of lamb +12 gf
Roasted sirloin beef with creamed spinach and demi glaze gf
Upgrade to tenderloin +12 gf
1 choice \$13 | 2 choices \$20

Vegetarian

Eggplant parmesan v
Vegetarian lasagna v
Mediterranean terrine with whipped goat cheese v
Braised lentils with smoked tofu, market vegetables and first press olive oil v gf
1 choice \$9 | 2 choices \$15

Dinner

Buffet Menus

Carving Stations

Minimum 50 guests

Served with a selection of fresh baked rolls with condiments or mustards

Roasted porchetta with apple butter **gf**

\$14 per person

Prime rib with beef au jus **gf**

Market price

Boneless leg of lamb with demi glaze and mint jelly **gf**

\$14 per person

Stuffed turkey breast carving with apple and sage stuffing and pan gravy

\$17 per person

Action Stations

Minimum 50 guests

Mashed potato served with gravy, sour cream and chives **v gf**

\$6 per person

Sautéed prawn – (5 pc/person) **gf**

\$8.50 per person

Pasta – chef's choice of pasta with 3 different sauces

\$8.50 per person

Beef sliders (1.5 sliders per person)

\$8.50 per person

Beverages

Soft Drinks and Juices

Selection of Soft Drinks (assorted cans of Coke and Pepsi) and bottled water

\$2.50 per person

Specialty Soft Drinks

Coconut water, San Pellegrino, Lipton bottled iced tea

Fresh chilled fruit juice (orange and apple)

\$3.25 per person

Coffee

Freshly brewed organic and fair traded coffee (serves 8 -10)

\$23.50 per pot

Hot water for tea (serves 10) earl gray, orange peko, chamomile)

\$23.50 per pot

Conference Coffee Urn (serves 50)

\$100 per urn

Punch (serves 20 guests)

Fruit punch

\$35 per serving

Champagne fruit punch

\$55 per serving

Specialty iced teas and lemonades

\$25 per serving

Beverages

Spirits and Beers

Ask about our signature cocktails to help make your event memorable.

Hosted Standard Bar

Gordons

Smirnoff

Seagrams V.O.

Bacardi White/Dark

1 oz \$6.50 | 2 oz \$9

Hosted Premium Bar

Crown Royal

Johnny Walk Red

Glenfiddich

Grey Goose

Bombay Sapphire

Havana 3 years old

El Jimador Reposado

1 oz \$8 | 2 oz \$11.50

Local Beers

Granville Island (Lager and Pale Ale)

\$6.50 per bottle

Imported Beers

Stella Artois

\$7.50 per bottle

Ciders

Okanagan Springs

\$6.50 per bottle

Coolers

Smirnoff Ice

\$6.50 per bottle

Cash Bar

+ \$0.75 per drink

Beverages

Wines

Work with our events team to select the wine that best suits your personal tastes, menu selection, the mood of the event, as well as your budget. Our events team is available to provide food pairing recommendations to elevate your dining experience.

Sparkling Wine

Veuve du Vernay | Blanc de Blancs | France

\$48 per bottle

House Wine

Cedar Creek | Proprietors' Red or White | British Columbia

\$32 per bottle | \$6.50 per glass

White Wine

Count Karolyi | Gruner Veltliner | Hungary

\$38 per bottle

Mission Hill | Reserve Pinot Gris | British Columbia

\$69 per bottle

Red Wine

Farnese | Fantini Puglia Sanglovese | Italy

\$39 per bottle

Red Rooster | Hen House Ruffled Red Bordeaux Blend | British Columbia

\$54 per bottle

Mission Hill | Reserve Shiraz | British Columbia

\$65 per bottle

Pre-Pour Stations

Wine selection will be made by our events team

\$35 per bottle

Food and beverage is exclusive with our in house caterers.
Food items not listed on this menu may be custom created with our culinary team
and alcohol items not on this menu may be custom ordered.

We recognize that certain special events may require external suppliers.
Please speak to our events team for landmark and corkage fees.

Desserts

Assorted squares and fresh fruit **ve gf**

Assorted tarts and pies **v**

Assorted petit fours and fresh fruit **v**

Pecan pie, apple tart, lemon meringue pie and chocolate torte **v**

Assorted cheesecakes **v**

Individual tiramisu **v**

Assorted French pastries +\$6 **v**

1 choice \$6 | 2 choices \$9 | 3 choices \$12

Coffee and Tea

Freshly brewed organic fair trade coffee and teas

\$2.35 per person