



breakfast

menu

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breakfast

m e n u

Our Fresh Start Breakfasts are designed to be served either as an attractive buffet or plated service.

fresh start 1

Premium Orange, Cranberry & Apple Juices

Fresh Sliced Fruit & Berries

Freshly Baked Butter Croissants, Breakfast Danishes,
Assorted Muffins, Butter & Preserves

Brick Oven Bagels, Cream Cheese & Preserves

Organic Granola & Assorted Cereals, Wild Flower Yoghurt, Honey, 2% & Skim Milk

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from “T”

19~ per guest

For a minimum of 25 guests

fresh start 2

Premium Orange, Cranberry & Apple Juices

Fresh Fruit Salad & Seasonal Berries

Breakfast Loaves, Trio of Croissants, Butter & Preserves

Okanagan Apple Stuffed Crêpes, Cinnamon Anglaise – Served Hot!

Steel Cut Oatmeal, Seasonal Dried Fruits & Nuts

BC Smoked Salmon Display

Cream Cheese, Capers, Egg, Red Onion & Toast Points

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from “T”

21~ per guest

For a minimum of 25 guests



breakfast

m e n u

the “all canadian”

Premium Orange, Cranberry & Apple Juices

Fresh Fruit Salad

Low Fat & Fruit Flavoured Yoghurts

Freshly Baked Butter Croissants, Assorted Muffins,
Sweet Danish, Butter & Preserves

Scrambled Eggs, Chopped Chives

Crispy Double Smoked Bacon & Sausage

Pan-fried Pemberton Potatoes, Fresh Herbs

Oven-roasted Tomato

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from “T”

23~ per guest

For a minimum of 25 guests



breakfast

m e n u

whistler buffet

Premium Orange, Cranberry & Apple Juices

Fresh Sliced Fruit & Berries

Freshly Baked Breakfast Danish, Assorted Muffins,
White Chocolate & Raspberry Scones, Butter & Preserves

Ham & Aged Cheddar Scramble

Belgian Waffles, Strawberry Compote, Whipped Cream & Maple Syrup

Crispy Double Smoked Bacon

Sautéed Golden Brown Potatoes

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from "T"

23~ per guest

For a minimum of 25 guests



breakfast

m e n u

blackcomb buffet

Premium Orange, Cranberry & Apple Juices

Fresh Fruit Salad & Berries

Farm Fresh Scrambled Eggs

Eggs Benedict & Eggs Florentine Served on Toasted English Muffins
Traditional Hollandaise Sauce

Coconut French Toast, Banana Caramel Syrup

Pan-fried New Potatoes, Chives

Freshly Baked Croissants, Assorted Muffins, Butter & Preserves

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from "T"

26~ per guest

For a minimum of 25 guests



breakfast

menu

breakfast embellishments

Healthy Breakfast Parfaits with Fresh Fruit, Yoghurt & Granola
6~ each

Individual Fruit & Low Fat Yoghurts
3~ each

Toast Station with Assorted Sliced Breads, Bagels & English Muffins
4~ per guest

Assorted Cereals with Nuts, Dried Fruits & Milk
4~ per guest

European Style Platter of International Cheeses & Assorted Deli Meats
7~ per guest

Assorted Bagels with Smoked Salmon Chive Cream Cheese
Hard Boiled Eggs, Red Onion & Capers
7~ per guest

Coconut French Toast, Banana Caramel Syrup
5~ per guest

omelette station

Chef Attended Omelette Station to accompany your Breakfast Buffet
Peppers, Mushrooms, Red Onion, Bacon, Diced Ham, Baby Shrimp
Tomato & Assorted Cheeses

11~ per guest
(Please add 50~ per hour for each Chef)