



dinner menu

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dinner

menu

plated a la carte dinner

All plated dinners include fresh baked bread & butter

plated 3 course dinner

starter selections (choose 1)

Roasted Tomato Bisque, Basil Crostini
Carrot & Ginger, All Spice Croutons



West Coast Seafood Chowder
Spring Garlic & Leek, Curry Oil

(Choose soup in lieu of First Course optional; add soup to make a four course dinner, add \$4~ per person to the Entrée Selection price)



WCC Prawn Caesar Salad, Creamy Garlicky Dressing
Young Green Salad, Roasted Baby Vegetables, Oka, Creamy Herb Dressing
White & Green Asparagus Salad, Salmon Gravlax, Poached Egg, Lemon Dressing
Caramelized Pemberton Squash, Candied Pecans, Goat Cheese, Maple Cider Dressing
House-smoked Duck Breast Salad, Baby Greens, Stewed Cherries, Fig Balsamic

entrée selections (choose 1)



Nova Scotia Sea Bass, Wild Rice Croquette,
Seasonal Vegetables, Tomato Fondutta 49~

Grilled 6oz Fillet Mignon, Mushroom Demi, Truffle Potato Gratin 56~

Roasted Half Cornish Hen, White Bean Cassoulet, Green Vegetables 48~



Baked 6oz Salmon Tournado, Melted Leeks,
Potato Wedges, Champagne Caper Sauce 51~

Braised Short Ribs, Tri-colored Potatoes,
Seasonal Vegetables, Cabernet Jus 53~

dessert selections (choose 1)

Chocolate Tiramisu, Kahlua Cream

Mango Mousse Parfaits, Coconut Splash

Pear & Chocolate Tart, Grand Marnier Anglaise

Grilled All Spice Pound Cake, Cherry Sauce & Cherry Sorbet, Amaretto Cookie

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

For a minimum of 25 guests

(\$125.00 labour charge will apply to parties less than the minimum)



dinner menu

dinner buffets

alpine dinner buffet

cold dishes

Mixed Baby Greens, Selection of House Dressings
New Potato Salad with Grainy Dijon
Greek Salad, Oregano Dressing

west coast smoked seafood platter



Selection of In House-smoked Seafood to include: Salmon, Scallops & Sturgeon
Housemade Gravlox, Onion Marmalade

hot dishes

Slow Roasted Pork Rack, Okanagan Braised Apple Chutney, B.C. Honey Jus
Roasted Chicken Breast, Mushroom Ragout with Roasted Garlic & Pearl Onions
Papardelle Florentine, Buffalo Mozzarella, Fresh Herbs, White Wine
Rosemary Roasted Potatoes
Chef's Selection of Fresh Market Vegetables

Pastry Chef's Selection of Tarts, Cakes & Mousses

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

57~ per guest

For a minimum of 75 guests



dinner menu

dinner buffets cont.

west coast dinner buffet

cold dishes

Gourmet Greens, Selection of House Dressings
Tomato & Artichoke Salad, Basil Oil
Cucumbers & Spanish Onion, Dill Cream
Penne Pasta Salad, Pesto Dressing

seafood platter



Chilled Clam & Mussels, Tomato Dressing, Poached BC Spot Prawns
Dungeness Crab Claws, Calypso Sauce

hot dishes



Carved Top Sirloin of Alberta Beef, Red Wine Jus
Baked Sockeye Salmon Medallions, Citrus Beurre Blanc
Wok Sesame Vegetable Stir Fry, Miso Tofu
Aged Cheddar Gratin, Pemberton Potatoes
Fraser Valley Vegetables

Pastry Chef's Selection of Tarts & Cakes

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

59~ per guest

For a minimum of 75 guests




dinner menu

dinner buffets cont.

canadiana dinner buffet

Baked Fresh Rolls, Creamery Butter

 West Coast Clam Chowder

cold dishes

Roasted Beet & Shallot Salad

Marinated Mushroom & Artichoke Salad

Hot House Tomato, Mozzarella & Onion Marmalade, Balsamic Vinaigrette

Tender Baby Greens, House Dressing

Grilled Asparagus, Fire-roasted Pepper Coulis


Display of Local Smoked & Cured Meats, Gourmet Mustards & Preserves

the carvery

Prime Rib of Alberta Beef

Au Jus, Horseradish

hot dishes

 Broiled Pickerel, Caper Tomato Butter

Baked Chicken Stuffed with Artichoke, Olives & Sundried Tomatoes

Garlic Roasted Yukon Gold Nuggets, Pancetta

Baby Vegetable Medley

dessert

Callebaut Chocolate Fountain, Fresh Fruit, Italian Cookies & Pound Cake

Selection of Delicate French Pastries

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

65~ per guest

For a minimum of 100 guests



dinner menu

dinner buffets cont.

bbq buffet

cold dishes

Tender Baby Green Salad, House Dressing
Pineapple Cole Slaw, Creamy Dressing
Roasted Squash & Green Bean Salad
Fingerling Potato Salad, Chives & Pancetta

hot dishes

Baked Potatoes, Cheddar Cheese, Green Onions, Sour Cream, Butter
Corn on the Cob



Whole Sides Maple Whiskey Cedar-planked Sockeye
Slow Roasted Marinated Ribs
Garlic & Herb Grilled Chicken

dessert

Fresh Berry Parfaits
Decadent Chocolate Cake, Chantilly Cream
Mini Lemon Meringue Tarts
Banana Cream Tarts

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

50~ per guest
For a minimum of 100 guests