



2012 CATERING MENUS



Delta Vancouver Airport Hotel

3500 Cessna Drive, Richmond, BC V7B 1C7 Canada

Catering Inquiries Tel: 604.276.1963 • Fax: 604.276.1975

www.deltavancouverairport.com

CONTINENTAL BREAKFAST

SUNRISE CONTINENTAL BREAKFAST

FRESHLY BAKED CROISSANTS, ASSORTED MINI MUFFINS & ASSORTED DANISHES
BUTTER, HONEY & ASSORTED PRESERVES
FRESH SEASONAL FRUIT & BERRY PLATTER
APPLE, ORANGE & CRANBERRY JUICE
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$15 Per Person

HEALTHY START CONTINENTAL BREAKFAST

ASSORTED BREAKFAST BREADS
BUTTER, HONEY & ASSORTED PRESERVES
FRESH SEASONAL FRUIT & BERRY PLATTER
SUN DRIED FRUIT & NUT GRANOLA WITH SKIM MILK
HOUSE MADE HONEY & BERRY YOGURT
APPLE, ORANGE & CRANBERRY JUICE
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$17 Per Person

DELUXE CONTINENTAL BREAKFAST

ASSORTED BREAKFAST BREADS
FRESHLY BAKED CROISSANTS, ASSORTED MINI MUFFINS & ASSORTED DANISHES
APPLE & PECAN SCONES WITH CINNAMON CREAM CHEESE ICING
BUTTER, HONEY & ASSORTED PRESERVES
FRESH SEASONAL FRUIT & BERRY PLATTER
SUN DRIED FRUIT & NUT GRANOLA WITH SKIM MILK
HOUSE MADE HONEY & BERRY YOGURT
APPLE, ORANGE & CRANBERRY JUICE
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$19 Per Person

TSAWWASSEN BREAKFAST TO-GO

THREE ASSORTED MINI MUFFINS
BUTTER & PRESERVES
HOUSE MADE GRANOLA BAR
DANONE ACTIVIA INDIVIDUAL FRUIT YOGURT
WHOLE BANANA & WHOLE APPLE
BOTTLED ORANGE JUICE
\$18 Per Person
Available For Pick-Up 24 Hours A Day

HOT BREAKFAST

For groups fewer than 15, a \$5 per person additional fee will apply

CANADIAN BREAKFAST BUFFET

FRESHLY BAKED CROISSANTS, ASSORTED MINI MUFFINS & ASSORTED DANISHES
BUTTER, HONEY & ASSORTED PRESERVES
FRESH SEASONAL FRUIT & BERRY PLATTER
SCRAMBLED EGGS WITH CHIVES
SMOKED BACON & GRILLED PORK SAUSAGES
HOME STYLE POTATOES
APPLE, ORANGE & CRANBERRY JUICE
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$20 Per Person

THE BENEDICT BREAKFAST BUFFET

FRESHLY BAKED CROISSANTS, ASSORTED MINI MUFFINS & ASSORTED DANISHES
BUTTER, HONEY & ASSORTED PRESERVES
FRESH SEASONAL FRUIT & BERRY PLATTER
DUO OF EGGS BENEDICT:
Poached Eggs with Canadian Back Bacon & Hollandaise Sauce On A Toasted English Muffin
Poached Eggs with Spinach, Mushrooms & Brie On A Toasted English Muffin
HOME STYLE POTATOES
APPLE, ORANGE & CRANBERRY JUICE
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$21 Per Person

THE BOARDROOM PLATED BREAKFAST

Maximum Of 20 People

TWO SCRAMBLED EGGS
SMOKED BACON & GRILLED PORK SAUSAGES
GRILLED TOMATO & CARAMELIZED ONION POTATO HASH
APPLE, ORANGE & CRANBERRY JUICE
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$20 Per Person

BREAKFAST BUFFET ENHANCEMENTS

ASSORTED WHOLE FRUIT	\$2 Per Piece
DANONE ACTIVIA FRUIT & VANILLA YOGURTS	\$3 Each
A SELECTION OF KELLOGG'S CEREALS <i>All Bran, Cheerios, Raisin Bran, Fruit Loops, Corn Flakes With Skim Milk</i>	\$3 Per Person
CLASSIC HOT OATMEAL <i>Brown Sugar & Skim Milk</i>	\$3.25 Per Person
HOT APPLE CINNAMON OATMEAL <i>Brown Sugar & Skim Milk</i>	\$3.50 Per Person
PANCAKES <i>Warm Maple Syrup & Blueberry Compote</i>	\$3.25 Per Person
BELGIAN WAFFLES <i>Warm Maple Syrup, Whipped Cream & Stewed Strawberries</i>	\$3.50 Per Person
CLASSIC FRENCH TOAST <i>Warm Maple Syrup & Blackberry Compote</i>	\$3.50 Per Person
ASSORTED BAGELS <i>With Cream Cheese</i>	\$4 Per Person
BREAKFAST SANDWICHES <i>Scrambled Eggs, Pea Meal Bacon & Cheddar Cheese on a Toasted English Muffin Scrambled Eggs, Spinach, Mushrooms & Brie on a Toasted English Muffin</i>	\$4.50 Per Person
CLASSIC EGGS BENEDICT <i>Poached Egg, Grilled Pea Meal Back Bacon & Hollandaise Sauce</i>	\$4.75 Per Person
 HOUSE SMOKED-SALMON BENEDICT <i>Corn Blini, Sweet Pickled Red Onions with Lemon & Dill Hollandaise</i>	\$5.50 Per Person

BUILD YOUR OWN CREPE STATION

Minimum of 15 People

AN ASSORTMENT OF GARNISHES TO INCLUDE:

STEWED APPLES & PEARS, FRESH BERRIES, BERRY COMPOTE, VANILLA MAPLE CREAM & VANILLA YOGURT

\$9 Per Person

CHEF ATTENDED OMELET STATION

Minimum of 25 People / Maximum of 75 People

AN ASSORTMENT OF GARNISHES TO INCLUDE:

SCALLIONS, ONIONS, TOMATOES, PEPPERS, BACON, HAM, CHEDDAR CHEESE, MUSHROOMS, SALMON, SHRIMP & SALSA

\$11 Per Person

COFFEE BREAKS

BEVERAGES

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE IMPORTED & HERBAL TEAS	\$3.25 Per Person
BOTTLED JUICES (300ml) <i>Apple, Orange, Grapefruit, Cranberry, Tomato, V8</i>	\$3.75 Each +
CANNED SOFT DRINKS (355ml) <i>Pepsi, Diet Pepsi, 7Up, Diet 7Up, Dr. Pepper, Root Beer, Gingerale, Iced Tea</i>	\$3 Each +
BOTTLED SPRING WATER (500ml)	\$3 Each +
PERRIER SPARKLING MINERAL WATER (330ml)	\$3.50 Each +
RED BULL ENERGY DRINK (250ml)	\$5 Each +
SKIM OR 2% MILK	\$20 Per Pitcher *
CHOCOLATE MILK	\$22 Per Pitcher *
ASSORTED FRUIT JUICES <i>Orange, Grapefruit, Apple, Cranberry</i>	\$23 Per Pitcher *

SPECIALTY HOUSE-MADE BEVERAGES

LEMONADE	\$24 Per Pitcher *
ICED TEA (<i>Sweetened Or Unsweetened</i>)	\$24 Per Pitcher *
CHILLED APPLE CIDER	\$24 Per Pitcher *
CRUSHED BLUEBERRY LEMONADE	\$26 Per Pitcher *
ICED MOCHA FRAPPUCCINO	\$28 Per Pitcher *
ICED PINEAPPLE & COCONUT DRINK	\$28 Per Pitcher *
STRAWBERRY BANANA SMOOTHIE	\$29 Per Pitcher *
RASPBERRY LEMON SMOOTHIE	\$29 Per Pitcher *
HOT APPLE CIDER	\$3 Per Person
HOT CHOCOLATE (<i>Dark Chocolate or White Mint Chocolate</i>)	\$4.50 Per Person

+ Charged On Consumption

* Each Pitcher Is 1.3 Litres And Serves Approximately 8 People

COFFEE BREAKS

FRESH FROM OUR PASTRY KITCHEN

FRESH SEASONAL FRUIT & BERRY PLATTER	\$4 Per Person
ASSORTED MINI MUFFINS	\$15 Per Dozen
COCONUT & WHITE CHOCOLATE MACAROONS	\$27 Per Dozen
FUDGE & NUT BROWNIES	\$29 Per Dozen
NANAIMO BARS	\$29 Per Dozen
CHOCOLATE DRIZZLED RICE CRISPY SQUARES	\$29 Per Dozen
ASSORTED DESSERT SQUARES	\$30 Per Dozen
HOUSE MADE MULTIGRAIN GRANOLA & NUT BARS	\$30 Per Dozen
FRESHLY BAKED CROISSANTS	\$30 Per Dozen
ASSORTED BREAKFAST BREADS <i>Citrus Cranberry, Banana & Dark Chocolate, Multigrain & Date, Mango Granola & Brown Sugar</i>	\$30 Per Dozen
FRESHLY BAKED COOKIES <i>Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut</i>	\$30 Per Dozen
MILK CHOCOLATE & MACADAMIA BISCOTTI	\$30 Per Dozen
CHOCOLATE TRUFFLES	\$30 Per Dozen
BLUEBERRY & PEAR TURNOVERS	\$31 Per Dozen
MINI APPLE DANISHES	\$31 Per Dozen
APPLE PECAN SCONES <i>With Cinnamon Cream Cheese Icing</i>	\$33 Per Dozen
ASSORTED FRENCH PASTRIES	\$35 Per Dozen
CHOCOLATE DIPPED STRAWBERRIES	\$35 Per Dozen
FRESH MINI FRUIT TARTS	\$35 Per Dozen
WARM STICKY CINNAMON BUNS <i>With Toasted Sunflower Seeds</i>	\$39 Per Dozen

COFFEE BREAKS

SNACKS & CANDY

WARM SOFT PRETZELS WITH HONEY DIJON DIP	\$2 Each
ASSORTED CHOCOLATE BARS	\$3 Per Bar
SKITTLES	\$3 Per Bag
PEANUT M&Ms	\$3 Per Bag
ASSORTED MISS VICKI'S POTATO CHIPS	\$3 Per Bag
RED LICORICE	\$5 Per Bag
RIPPLE CHIPS WITH RANCH DIP	\$9 Per Bowl
ASSORTED PEANUT-FREE ICE CREAM BARS	\$40 Per Dozen
ASSORTED HAAGEN DAZ ICE CREAM BARS	\$60 Per Dozen
SANTA FE SNACK MIX	
Soup Cup (128 Grams)	\$3 Each
Square Bowl (500 Grams)	\$11 Each
ROASTED PEANUTS	
Soup Cup (156 Grams)	\$3 Each
Square Bowl (1.5 Kg)	\$13 Each
SMARTIES	
Soup Cup (227 Grams)	\$6 Each
Square Bowl (2 Kg)	\$35 Each

GOURMET HOUSE-POPPED POPCORN

Classic Movie Theatre Style With Real Butter
Smoked Sea Salt & Vinegar
Parmesan, Butter & Herb

\$15 Per Bowl

(Serves Approximately 10-12 People)

SWEET & SALTY ENGLISH BUTTER TOFFEE & PECAN POPCORN

\$30 Per Bowl

(Serves Approximately 10-12 People)

THEMED COFFEE BREAKS

For groups fewer than 10, a \$5 per person additional fee will apply

HEALTH BOOST

CRUSHED BLUEBERRY LEMONADE
CREATE YOUR OWN YOGURT PARFAITS
Diced Fruit, Granola, Strawberry & Vanilla Yogurt
HOUSE MADE MULTIGRAIN GRANOLA & NUT BARS
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$10 Per Person

HOME RUN

HOUSE-MADE LEMONADE
WARM SOFT PRETZELS WITH HONEY DIJON MUSTARD DIP
CLASSIC MOVIE THEATRE STYLE POPCORN WITH REAL BUTTER
BUTTER TOASTED ALMONDS
ASSORTED CANNED SOFT DRINKS
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$12 Per Person

CHARLIE'S FACTORY

2% MILK & CHOCOLATE MILK
PEANUT BUTTER & DARK CHOCOLATE TARTLET WITH A HAZELNUT PRALINE
WHITE CHOCOLATE & PISTACHIO BARK
MILK CHOCOLATE & ALMOND ENGLISH BUTTER TOFFEE
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$12 Per Person

CARIBBEAN BREEZE

ICED PINEAPPLE & COCONUT DRINK
TOASTED COCONUT & WHITE CHOCOLATE MACAROONS
MANGO, GRANOLA & BROWN SUGAR UPSIDE DOWN CAKE
SLICED PINEAPPLE & STRAWBERRY SKEWERS
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$13 Per Person

WORKING LUNCH BUFFETS

For groups fewer than 10, a \$5 per person additional fee will apply

ARBUTUS - BUILD YOUR OWN SANDWICH BAR

CHOICE OF ONE STARTER:

CHEF'S SOUP OF THE DAY
BABY GREENS WITH ASSORTED DRESSINGS
FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

—
ASSORTMENT OF BREADS & KAISERS

—
ASSORTMENT OF SANDWICH FILLINGS:
Roast Beef, Capicola, Smoked Turkey, Egg Salad & Tuna Salad "Niçoise"
Cheddar & Monterey Jack Cheese, Tomato, Cucumber, Lettuce, Mayonnaise & Mustard

—
PICKLE GARNISH PLATTER
Gherkins, Olives, Cocktail Onions, Hot Pepper & Marinated Mushrooms, Green Beans & Asparagus

—
CHEF'S SELECTION OF COOKIES & SQUARES

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$21 Per Person

CEDAR

CHOICE OF ONE STARTER:

CHEF'S SOUP OF THE DAY
BABY GREENS WITH ASSORTED DRESSINGS
FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

—
ASSORTMENT OF SANDWICHES, INCLUDING:

NAPLES
Spicy Capicola, Genoa Salami, Lettuce & Provolone With An Artichoke Aioli On Ciabatta
DELTA CLUB
Smoked Turkey, Honey Ham, Lettuce, Tomato & Sliced Pickle With Grainy Honey Mustard On Focaccia
BBQ BEEF
Roasted Beef & BBQ Sauce With Cheddar Cheese, Lettuce & Sliced Pickle On Light Rye
LEMON DILL BABY SHRIMP
Baby Shrimp Salad With Lettuce, Fresh Lemon & Dill On Multigrain Kaiser
MEDITERRANEAN
Roasted Garlic Hummus, Tomato, Cucumber, Spinach & Marinated Bocconcini On Whole Wheat
CLASSIC EGG
Egg Salad, Lettuce & Green Onion On Sour Dough

—
CHEF'S SELECTION OF COOKIES & SQUARES

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$22 Per Person

WORKING LUNCH BUFFETS

For groups fewer than 15, a \$5 per person additional fee will apply

HEMLOCK

CHOICE OF ONE STARTER:

CHEF'S SOUP OF THE DAY
BABY GREENS WITH ASSORTED DRESSINGS
FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

ASSORTMENT OF WRAPS, INCLUDING:

HONEY HAM
Smoked Cheddar, Pickles, Lettuce, Tomato & Onion
TURKEY BACON CLUB
Bacon, Lettuce, Tomato & Honey Mustard
TANDOORI CHICKEN
Mango Chutney, Raita, Cucumber & Mixed Greens
TUNA SALAD "NIÇOISE"
Flaked Albacore Tuna, Tomato, Green Beans & Lettuce With A Tapenade Spread
ROASTED VEGGIE
Baby Arugula, Roast Peppers, Roasted Spaghetti Squash, Pesto & Roasted Garlic Balsamic Vinaigrette

PICKLE GARNISH PLATTER

Gherkins, Olives, Cocktail Onions, Hot Pepper & Marinated Mushrooms, Green Beans & Asparagus

CHEF'S SELECTION OF COOKIES & SQUARES

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$23 Per Person

ASPEN

LUNCH TO-GO

CHOICE OF ONE SANDWICH:

DELTA CLUB
Smoked Turkey, Honey Ham, Lettuce, Tomato & Sliced Pickle With Grainy Honey Mustard On Focaccia
NAPLES
Spicy Capiccoli, Genoa Salami & Provolone With An Artichoke Aioli On Ciabatta
MEDITERRANEAN
Roasted Garlic Hummus, Tomato, Cucumber, Spinach & Marinated Bocconcini On Whole Wheat

WHOLE APPLE
MISS VICKI'S 'ORIGINAL RECIPE' POTATO CHIPS
TWO JUMBO COOKIES
Chocolate Chip & Oatmeal Raisin
BOTTLED WATER

\$18 Per Person

Available For Pick-Up 24 Hours A Day

WORKING LUNCH ENHANCEMENTS

CHEF'S SOUP OF THE DAY	\$2.75 Per Person
FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP	\$3.25 Per Person
CHEF'S SELECTION OF COOKIES & SQUARES	\$2.50 Per Person
CAESAR SALAD	\$3 Per Person
PICKLED GARNISH PLATTER <i>Gherkins, Olives, Cocktail Onions, Hot Pepper & Marinated Mushrooms, Green Beans & Asparagus</i>	\$3 Per Person
HOUSE PICKLED VEGETABLES <i>Carrot, Onion, Mushrooms, Eggplant, Asparagus & Fennel</i>	\$3 Per Person
NUGGET POTATO SALAD <i>Grilled Vegetables, Red Onion & Shaved Pancetta with Sun Dried Tomato & Basil Dressing</i>	\$3.50 Per Person
FRESH SEASONAL FRUIT & BERRY PLATTER	\$4 Per Person
SPINACH SALAD <i>Goat Cheese, Poached Pears, Truffle Honey Vinaigrette & Spiced Candied Pecans</i>	\$4.50 Per Person

PRICING ABOVE REFLECTS ENHANCEMENTS ADDED TO A BUFFET, NOT AS A STANDALONE OPTION

HOT LUNCH BUFFETS

For groups fewer than 15, a \$5 per person additional fee will apply

MAMMA MIA

CAPRESE SALAD

Roma Tomato, Bocconcini & Basil With Sun Dried Tomato, Cracked Pepper & Balsamic Vinaigrette

TOSSED CAESAR SALAD

AN ASSORTMENT OF HOMEMADE PIZZAS:

“The Western” – With BBQ Chicken, Bacon, Shaved Red Onion, Spicy Tomato Sauce, Edam & Mozzarella Cheese

“The Cheeseburger” - With Ground Beef, Fresh Tomato, Caramelized Onion, Mozzarella & Cheddar Cheese

“The Med” – With Roasted Garlic, Artichokes, Tomato Sauce, Edam & Mozzarella Cheese Drizzled With Pesto

“The Tuscany” – With Mushrooms, Oven Dried Tomatoes, Pesto & Edam Cheese

FRESHLY BAKED COOKIES

FUDGE & NUT BROWNIES

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$26 Per Person

DOLCE VITA

FOCACCIA BREAD

TOSSED CAESAR SALAD

TOMATO, CUCUMBER & RED ONION SALAD

Tossed in Olive Oil & Balsamic Vinegar

GRILLED ANTIPASTO & ROMAINE PLATTER

Prosciutto, Grilled Vegetables, Bocconcini, Grilled Roma Tomato, Marinated Olives, Artichokes & Garlic Herb Sherry Vinaigrette

PLEASE CHOOSE TWO ENTREES:

TRADITIONAL MEAT LASAGNA

CHICKEN CACCIATORE WITH RICE

WHOLE WHEAT VEGETARIAN PASTA PRIMAVERA

BBQ CHICKEN LEG WITH ITALIAN HERBS

Add Grilled Andouille Or Chorizo Sausage

Add \$2 Per Person

MILK CHOCOLATE DRIZZLED CANNOLI WITH VANILLA PASTRY CREAM

TIRAMISU

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$29 Per Person

HOT LUNCH BUFFETS

For groups fewer than 15, a \$5 per person additional fee will apply

CREOLE

CHIPOTLE CORN BREAD

BABY GREENS WITH ASSORTED DRESSINGS
YUKON & SWEET POTATO SALAD

Carrots, Roasted Garlic, Toasted Pumpkin Seeds & Lime Cilantro Vinaigrette

BRAISED CHICKEN, SHRIMP & ANDOUILLE SAUSAGE JAMBALAYA
CAJUN BLACKENED ROCKFISH WITH HONEY LIME & SHALLOT VINAIGRETTE
GREEN BEAN & ARTICHOKE RATATOUILLE
CREOLE DIRTY RICE

BANANA, BOURBON & CHOCOLATE UPSIDE DOWN CAKE
KEY LIME PIE

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$28 Per Person

SONORA

BUILD YOUR OWN BURRITO OR TACO SALAD

CHIPOTLE CORN BREAD
WARM FLOUR TORTILLAS

CRISP CHOPPED ROMAINE
Chili Marinated Baby Shrimp, Lime & Honey Dressing, Cilantro & Crisp Vegetables

SPICY GROUND BEEF
SAUTÉED CHICKEN
REFRIED BEANS
SAUTÉED ONIONS & PEPPERS
SPANISH STYLE RICE

CONDIMENTS:

Tortilla Chips, Baby Greens, Grated Cheddar Cheese, Guacamole, Salsa, Roasted Corn Salsa, Sour Cream, Diced Tomato, Scallions, Jalapeno Peppers, Fresh Cilantro, Ranch Dressing & Thousand Island Dressing

TRES LECHE CAKE
KEY LIME CHEESECAKE

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$29 Per Person

HOT LUNCH BUFFETS

For groups fewer than 15, a \$5 per person additional fee will apply

BENGALI

WARM GRILLED NAAN BREAD

BABY GREENS WITH MANGO FENNEL VINAIGRETTE
TOMATO, RED ONION & CARROT SALAD
Lime, Toasted Cumin & Cilantro Vinaigrette

BUTTER CHICKEN
CHICKEN & VEGETABLE SAMOSAS
CAULIFLOWER, PEA & PANEER VEGETABLE CURRY
STEAMED BASMATI RICE

MANGO CHUTNEY
CUCUMBER RAITA

SPICED CARROT CAKE WITH CARDAMOM & GINGER ICING
FRESH SEASONAL FRUIT & BERRY PLATTER

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$29 Per Person

ASIAN COMBO #5

THAI COCONUT SHRIMP SOUP STATION
Glass Noodles, Shrimp, Baby Corn, Bean Sprouts, Vegetable Mix, Cilantro & Bird's Eye Chili
ROTI CANAI FLAT BREAD WITH SWEET CURRY SAUCE

BABY GREENS
Baby Corn, Carrot, Bean Sprout, Sautéed Shitake Mushrooms & Soy Citrus Ginger Vinaigrette

LIME SOY & SWEET CHILI MARINATED CHICKEN BREAST
VEGETARIAN PAD THAI
STEAMED RICE
"WOK STYLE" VEGETABLES

MANGO PARFAITS
SLICED MELONS WITH FRESH BERRIES

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$29 Per Person

HOT LUNCH BUFFETS

For groups fewer than 15, a \$5 per person additional fee will apply

CALYPSO

TZATZIKI & WHOLE WHEAT PITA BREAD
ROASTED GARLIC & LEMON HUMMUS
BABY GREENS WITH ASSORTED DRESSINGS
TRADITIONAL GREEK SALAD
CHILLED MOROCCAN COUS COUS SALAD
Spiced Chicken, Roasted Cashews, Grilled Pineapple, Mint & Cilantro

—
PLEASE CHOOSE TWO ENTREES:

BEEF SOUVLAKI
CHICKEN SOUVLAKI
GRILLED LEMON & HERB MARINATED CHICKEN
HOUSE MADE FALAFEL

—
LEMON, ROSEMARY & GARLIC BUTTER ROASTED WHITE NUGGET POTATOES
MEDITERRANEAN VEGETABLES

—
WALNUT & PISTACHIO BAKLAVA
PEAR & APPLE FLAN

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$30 Per Person

PACIFIC RIM

CHEF'S SOUP OF THE DAY
ASSORTED ARTISAN ROLLS & FLAT BREADS

—
BABY GREENS WITH ASSORTED DRESSINGS
SHRIMP & CRAB PASTA SALAD
Citrus Honey Caper Dressing
NUGGET POTATO SALAD

Grilled Vegetables, Red Onion & Shaved Pancetta With Sun Dried Tomato & Basil Dressing

—
🍷 BAKED WILD SOCKEYE SALMON WITH GREEN BEANS & BLACKBERRY BALSAMIC REDUCTION
CHICKEN BREAST WITH BRAISED LEEK & MUSHROOMS, FRESH HERBS & TOASTED ALMOND PESTO
POTATO & YAM GNOCCHI, WITH GRILLED ASPARAGUS, TOMATO, BROWN BUTTER, SAGE, PARMESAN & TOASTED PINE NUTS

—
DARK CHOCOLATE MOUSSE CAKE
CHEF'S CHOICE OF CHEESECAKE

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$32 Per Person

PLATED LUNCHES

For groups fewer than 15, a \$5 per person additional fee will apply

GROUSE

ASSORTED ARTISAN ROLLS & FLAT BREADS

LIGHT CREAM OF PARSNIP & YUKON POTATO SOUP
Crumbled Pancetta & Chive Yogurt

DRY SPICED RUBBED CHICKEN BREAST
PAN ROASTED LEEK & ONION RAGOUT
RED WINE DEMI-GLACE
CHEF'S CHOICE OF POTATO
FRESH SEASONAL VEGETABLES

CREPE TERRINE
*Layers Of Dark Chocolate Pate, Coffee Pastry Cream
& Butter Short Bread*

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$35 Per Person

BLACKCOMB

ASSORTED ARTISAN ROLLS & FLAT BREADS

POTATO & YAM GNOCCHI
*Oven Dried Cherry Tomato, Caramelized Shallots,
Portobello Mushrooms, Fresh Thyme & Shaved Pecorino*

BAKED HALIBUT
BRAISED YUKON POTATO
LENTIL & CAULIFLOWER
SHAVED FENNEL SALAD & GRILLED CARROTS

TWISTED BLACK FOREST CAKE
*Rich White Cake, Dark Chocolate Mousse
& Sour Drunken Cherries*

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$39 Per Person

SEYMOUR

ASSORTED ARTISAN ROLLS & FLAT BREADS

QUARTET OF GREENS
Orange Ginger Vinaigrette

PAN SEARED WILD BC SALMON
STEW OF CHARRED ARTICHOKE, ROMA TOMATO,
WHOLE ROASTED GARLIC & CHORIZO
CHEF'S CHOICE OF POTATO
GRILLED GREEN BEANS

COCONUT ICE CREAM PROFITEROLES
With Grilled Pineapple & Drizzled With Caramel & Vanilla Sauce

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$37 Per Person

CYPRESS

ASSORTED ARTISAN ROLLS & FLAT BREADS

QUARTET OF GREENS
*With Warm Duck Confit, Oyster Mushrooms,
Crumbled Goat Cheese & Pistachio Dusted Crouton*

GRILLED 8oz NEW YORK STEAK
RED WINE DEMI-GLACE & SAUCE BÉARNAISE
CHEF'S CHOICE OF POTATO
FRESH SEASONAL VEGETABLES

PASSION FRUIT CURD TART
*With White Chocolate Cheesecake,
Meringue 'Chopsticks' & Berry Puree*

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS
\$42 Per Person

UPGRADE TO A 10oz STEAK
\$46 Per Person

DINNER BUFFETS

For groups fewer than 25, a \$5 per person additional fee will apply

STEVESTON

ASSORTED ARTISAN ROLLS & FLAT BREADS WITH SOFT BUTTER

BABY GREENS WITH ASSORTED DRESSINGS

CHILLED MOROCCAN COUS COUS SALAD

Spiced Chicken, Roasted Cashews, Grilled Pineapple, Mint & Cilantro

SHRIMP & CRAB PASTA SALAD

Citrus Honey Caper Dressing

FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

 ROASTED WILD BC SALMON

Roasted Garlic, Lime & Olive Sauce

Shaved Carrot & Fennel Salad

PAN SEARED CHICKEN BREAST

Braised Leek, Mushroom, Fresh Thyme & Charred Artichoke

STEAMED NUGGET POTATOES

FRESH SEASONAL VEGETABLES

ASSORTED CAKES & TORTES

QUEBEC ARTISAN CHEESE PLATTER

St. Raymond, BlueBry Blue Cheese, Le Cendrillon Goat Cheese, Le Contonnier, Sir Laurier d'Athabaska & Triple-Cream Brie

Toasted Pistachios, Dried Apricots, Artisan Crackers & Baguette

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$43 Per Person

DINNER BUFFETS

For groups fewer than 25, a \$5 per person additional fee will apply

BRIGHOUSE

ASSORTED ARTISAN ROLLS & FLAT BREADS WITH SOFT BUTTER


—
BABY GREENS WITH ASSORTED DRESSINGS
GREEK SALAD WITH FETA CHEESE & BLACK OLIVE VINAIGRETTE

CAPRESE SALAD
Roma Tomato, Boconccini & Basil With Sun Dried Tomato, Cracked Pepper & Balsamic Vinaigrette

SHRIMP & CRAB PASTA SALAD
Citrus Honey Caper Dressing

—
FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

PLEASE CHOOSE TWO ENTREES:

 ROASTED WILD BC SALMON
*Roasted Garlic, Lime & Olive Sauce
Shaved Carrot & Fennel Salad*

PAN SEARED CHICKEN BREAST
Braised Leek, Mushroom, Fresh Thyme & Charred Artichoke

PECAN ROASTED PORK LOIN
Spiced Apples & Veal Stock Reduction

PLEASE CHOOSE ONE PASTA:

SQUASH RAVIOLI
Whole Roasted Garlic, Leeks, Peppers, Brown Butter, White Wine, Pine Nuts & Feta

VEGETARIAN LASAGNA

—
ROASTED GARLIC MASHED POTATOES
FRESH SEASONAL VEGETABLES

—
ASSORTED CAKES & TORTES
CHOCOLATE MOUSSE CUPS

QUEBEC ARTISAN CHEESE PLATTER
*St. Raymond, BlueBry Blue Cheese, Le Cendrillon Goat Cheese, Le Contonnier, Sir Laurier d'Athabaska & Triple-Cream Brie
Toasted Pistachios, Dried Apricots, Artisan Crackers & Baguette*

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$46 Per Person

DINNER BUFFETS

For groups fewer than 25, a \$5 per person additional fee will apply

LULU ISLAND

ASSORTED ARTISAN ROLLS & FLAT BREADS WITH SOFT BUTTER

BABY GREENS WITH ASSORTED DRESSINGS

SPINACH SALAD

Goat Cheese, Poached Pears, Truffle Honey Vinaigrette & Spiced Candied Pecans

CAPRESE SALAD

Roma Tomato, Boconccini & Basil With Sun Dried Tomato, Cracked Pepper & Balsamic Vinaigrette

CHILLED MOROCCAN COUS COUS SALAD

Spiced Chicken, Roasted Cashews, Grilled Pineapple, Mint & Cilantro

NUGGET POTATO SALAD

Grilled Vegetables, Red Onion & Shaved Pancetta With Sun Dried Tomato & Basil Dressing

STEAMED CLAMS & MUSSELS

Chorizo, Black Beans, Roasted Garlic, Leek & Cherry Tomato

 SALMON TRIO PLATTER

Hot Smoked, Tartar & Gravlax

With Citrus Aioli, Caper Berries, Fried Capers, Lemon, Shaved Pickled Onions & Herb Bagel Chips

FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

CHEF CARVED NEW YORK STRIP LOIN

Truffled Red Wine Sauce, Horseradish & Dijon Mustard

PAN SEARED CHICKEN BREAST

Braised Leek, Mushroom, Fresh Thyme & Charred Artichoke

 BAKED HALIBUT

Bacon, Broccoli & Prawn Risotto

ROASTED GARLIC NUGGET POTATOES

FRESH SEASONAL VEGETABLES

ASSORTED CAKES & TORTES

CREPES STATION WITH ASSORTED FILLINGS & SAUCES

QUEBEC ARTISAN CHEESE PLATTER

*St. Raymond, BlueBry Blue Cheese, Le Cendrillon Goat Cheese, Le Contonnier, Sir Laurier d'Athabaska & Triple-Cream Brie
Toasted Pistachios, Dried Apricots, Artisan Crackers & Baguette*

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$53 Per Person

DINNER BUFFET ENHANCEMENTS

CARVED BY AN ATTENDING CHEF:

PECAN CRUSTED PORK LOIN
Spiced Apples & Veal Stock Reduction
\$6 Per Person

ROASTED LEG OF LAMB
Fig, Apple & Port Jus
\$7 Per Person

MAPLE & STONE MUSTARD GLAZED PICNIC HAM
\$6 Per Person

WHOLE ROASTED TURKEY
Cranberry & Pistachio Stuffing
Turkey Gravy & Dollar Rolls
\$7 Per Person

ROASTED EYE OF ROUND BEEF
Cabernet Demi-Glace
Horseradish & Dijon Mustard
\$6 Per Person

ROASTED VEAL SHOULDER
Veal Stock Reduction
\$7 Per Person

FLASH GRILLED FLANK STEAK
Lime Soy & Chili Marinade
\$6 Per Person

ROASTED STRIP LOIN OF BEEF
Sauce Béarnaise
Horseradish & Dijon Mustard
\$8 Per Person

ROASTED RACK OF LAMB
Black Trumpet Mushroom Crust With Red Wine Sauce
3 Bones Per Person
\$10 Per Person


ALL BUFFET ENHANCEMENTS MUST BE ORDERED FOR A MINIMUM OF 50 PEOPLE

PRICING ABOVE REFLECTS ENHANCEMENTS ADDED TO A BUFFET, NOT AS A STANDALONE OPTION


A LA CARTE PLATED DINNERS

For groups fewer than 15, a \$5 per person additional fee will apply

STARTERS

GNOCCHI <i>Oven Dried Cherry Tomato, Caramelized Shallots, Portobello Mushrooms, Fresh Thyme & Shaved Pecorino</i>	\$9 Per Person
PRAWN & SCALLOP RISOTTO <i>Boconccini, Baby Spinach, Sun Dried Tomato, Charred Artichoke & Shaved Pecorino</i>	\$10 Per Person
 TRIO OF WILD SALMON <i>Hot Smoked, Gravlax & Tartar Whipped Boursin, Citrus Aioli, Caper Berries, Shaved Red Onion & Herb Bagel Chips</i>	\$12 Per Person
ANTIPASTO OF THE GODS <i>Scallop, Prawn, Smoked Salmon, Pickled Carrot & Onion, Parma Ham, Grilled Green Beans, Grilled Asparagus, Marinated Artichoke, Gorgonzola, Boconccini, Kalamata Olives & Rosemary Flatbread</i>	\$15 Per Person

SOUPS

CHEF'S SOUP OF THE DAY <i>Our Daily Creation of New, Classic & International Soups</i>	\$6 Per Person
LIGHT CREAM OF PARSNIP & YUKON POTATO <i>Crumbled Pancetta & Chive Yogurt</i>	\$7 Per Person
BUTTERNUT SQUASH <i>Toasted Pine Nuts & Lobster Cream With Roasted Squash</i>	\$8 Per Person
 CRAB BISQUE <i>Fresh Dungeness Crab & Yam Gnocchi</i>	\$9 Per Person

SALADS

QUARTET OF GREENS <i>Orange Ginger Vinaigrette</i>	\$8 Per Person
HEARTS OF ROMAINE CAESAR SALAD <i>Focaccia Crouton with Parmesan & Herb Triangles</i>	\$10 Per Person
CAPRESE SALAD <i>Vine Ripened Tomato, Basil, Boconccini, Olive Oil & Aged Balsamic Roasted Cracked Pepper & Smoked Sea Salt</i>	\$12 Per Person
SALAD OF WATERCRESS WITH WARM DUCK CONFIT <i>Salt Spring Island "Blossom's" Blue Cheese, Roesti Potato, Tyroler Bacon & Smoked Tomato Vinaigrette</i>	\$14 Per Person

A LA CARTE PLATED DINNERS

For groups fewer than 15, a \$5 per person additional fee will apply

ENTRÉES

DRY SPICE RUBBED CHICKEN BREAST \$25 Per Person

*Chef's Choice of Potato, Fresh Seasonal Vegetables, Pan Roasted Leek & Onion Ragout
Red Wine Demi-Glace*

 PAN SEARED WILD BC SALMON \$26 Per Person

*Chef's Choice Of Potato, Grilled Green Beans, Stewed Charred Artichoke, Roma Tomato,
Whole Roasted Garlic Cloves & Chorizo*

 ROASTED HALIBUT FILET \$28 Per Person

*Yam & Yukon Potato Gratin, Baked Spaghetti Squash & Green Beans, Truffled Tomato & Fried Leek Salad
Goat Cheese Cream & Chive Oil*

6oz 'AAA' BEEF TENDERLOIN \$35 Per Person

10oz 'AAA' NEW YORK STEAK \$35 Per Person

16oz PORTERHOUSE \$40 Per Person

All Steaks Come With Chef's Choice Of Potato, Fresh Seasonal Vegetables, Red Wine Demi-Glace & Sauce Béarnaise

ADD A GARLIC, LIME & CAJUN BUTTER PRAWN SKEWER TO ANY ENTRÉE \$4 Per Person

DESSERTS

CREPE TERRINE \$8 Per Person

Layers Of Dark Chocolate Pâté, Espresso Pastry Cream & Butter Short Bread

COCONUT ICE CREAM PROFITEROLES \$8 Per Person

Drizzled In Caramel With Grilled Pineapple & Vanilla Syrup

WHITE CHOCOLATE & RASPBERRY ICE CREAM PROFITEROLES \$8 Per Person

Poached Apple Parisienne, Fresh Berries & Vanilla Syrup

TWISTED BLACK FOREST CAKE \$8 Per Person

Rich White Cake, Dark Chocolate Mousse & Sour Drunken Cherries

PASSION FRUIT CURD TART \$8 Per Person

White Chocolate Cheesecake, Meringue 'Chopsticks' & Berry Puree

FRUIT FLAN \$8 Per Person

Ginger Crème Anglaise, Ginger Short Bread

MILK CHOCOLATE & CARAMEL CHEESECAKE \$8 Per Person

Dark Chocolate Cookie Base, Strawberry & Mint Syrups

CHEF'S SELECTION OF CHEESECAKE \$8 Per Person

ALL PLATED DINNERS INCLUDE:

Assorted Artisan Rolls & Flat Breads With Soft Butter

Freshly Brewed Regular & Decaffeinated Coffee

Imported & Herbal Teas

VEGETARIAN OPTIONS

FOR THOSE GUESTS THAT REQUIRE A VEGETARIAN ENTRÉE, OR FOR GROUPS WHO WISH TO ADD OR SUBSTITUTE A VEGETARIAN ENTRÉE TO THEIR BUFFET, THE FOLLOWING SELECTIONS ARE AVAILABLE:

VEGETARIAN BUFFET ENTREES

WHITE BEAN CASSOULET

*Canelli Beans With Artichokes, Roasted Cherry Tomatoes & Fresh Herbs
Baked In The Oven & Topped With Grana Padano Cheese & Finished With Truffle Oil*

\$6 Per Person

GRILLED VEGETABLE MOUSSAKA

*Mediterranean Lasagna With Grilled Eggplant, Zucchini & Peppers Layered
With Spinach, Mushrooms & Potatoes, Topped With Tomatoes & A Rich Parmesan Cream*

\$6 Per Person

SWEET POTATO GNOCCHI

With White Wine, Roasted Fennel, Pine Nuts & Flat Leaf Parsley

\$7 Per Person

VEGETARIAN PLATED ENTRÉES

VEGETABLE POT PIE

*Individual Pot Pies Filled With Fresh Peas, Carrots, Onions, Celery,
Potatoes & A Rich Cream Sauce, Served With Buttered Asparagus*

\$18 Per Person

WILD MUSHROOM & GOAT CHEESE IN PHYLLO

Portobello, Shitake, Oyster & Button Mushrooms With Goat Cheese, Rosemary & Roasted Garlic, Wrapped In Phyllo Pastry

Served With

Wild Rice Pilaf

Grilled Seasonal Vegetables

Fresh Herb Pesto

\$20 Per Person

CUBAN CORN TAMALES

Black Bean & Corn Tamales Wrapped In Banana Leaves With Mojo Sauce

Served With

'Dirty Rice' With Tomato, Fresh Herbs, Cumin & Lime

Mojito Vegetables With Lime & Mint

\$22 Per Person

RECEPTIONS

For groups fewer than 25, a \$5 per person additional fee will apply

ANCHORS AWAY

FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

—
QUEBEC ARTISAN CHEESE PLATTER

*St. Raymond, BlueBry Blue Cheese, Le Cendrillon Goat Cheese, Le Contonnier, Sir Laurier d'Athabaska & Triple-Cream Brie
Toasted Pistachios, Dried Apricots, Artisan Crackers & Baguette*

—
ASSORTMENT OF HAND-ROLLED SUSHI

4 Pieces Per Person

—
WEST COAST OYSTERS

*Mignonette, Fresh Lemon, Tabasco & Fresh Grated Horseradish
2 Pieces Per Person*

—
 PACIFIC SALMON PLATTER

Hot Smoked, Tartar & Gravlax

With Citrus Aioli, Caper Berries, Fried Capers, Lemon, Shaved Pickled Onions & Herb Bagel Chips

—
CHILLED ROASTED CHICKEN & CHOW MEIN SALAD

Toasted Cashews, Bean Sprouts, Snow Peas With Lime Soy & Sweet Chili Vinaigrette

—
SATAY STATION

6 Pieces Per Person

Beef Satay

Chicken Satay

Mushroom & Bell Pepper Satay

Prawn Satay

Selection of Satay Dips

\$39 Per Person

RECEPTIONS

For groups fewer than 25, a \$5 per person additional fee will apply

THE INTERNATIONAL

— CANADIAN —

FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

SALTSPRING ISLAND CHEESE PLATTER

*Basil Goat Cheese, Claire Blue Cheese, Island Brie & Rathtrevor Gruyere
Toasted Pistachios, Dried Apricots, Artisan Crackers & Baguette*

CHEF CARVED STRIP LOIN OF BEEF

Cabernet Demi-Glace, Dollar Rolls, Assorted Mustards & Horseradish

 PACIFIC SALMON PLATTER

Hot Smoked, Tartar & Gravlax

With Citrus Aioli, Caper Berries, Fried Capers, Lemon, Shaved Pickled Onions & Herb Bagel Chips

TARTE SUCRE

— ASIAN —

DELUXE ASSORTMENT OF SUSHI

4 Pieces Per Person

TRIO OF DIM SUM

3 Pieces Per Person

CHICKEN SATAY

MUSHROOM & BELL PEPPER SATAY

PRAWN SATAY

Selection of Satay Dips

MANGO CUSTARD

— MEDITERRANEAN —

ROASTED GARLIC HUMMUS & TZATZIKI

Whole Wheat Pita Chips

STEAMED SHELLFISH

Chorizo, Black Beans, Roasted Garlic, Leek & Cherry Tomato

ANTIPASTO OF THE GODS

*Scallop, Prawn, Pickled Carrot & Onion, Parma Ham, Grilled Green Beans, Grilled Asparagus,
Marinated Artichoke, Gorgonzola, Boconccini, Kalamata Olives & Rosemary Flatbread*

BAKLAVA

\$45 Per Person

RECEPTIONS

DESSERT RECEPTION

For groups fewer than 25, a \$5 per person additional fee will apply

MILK CHOCOLATE FONDUE

Fresh Seasonal Fruit Skewers, Mini Short Bread Cookies & Mini Rice Crispy Squares

HOUSE MADE ASSORTMENT OF TRUFFLES

FRUIT CONSOMMÉ STATION

Diced Fresh Seasonal Fruit & Berries

ICE CREAM SUNDAE STATION

Vanilla & Toffee Ice Cream

Stewed Strawberries, Sweet Street Brownies, Caramel & Chocolate Sauce, Crushed Oreo Cookies, & Sweet 'n Salty Pecans

WARM CREPE STATION

Stewed Fruit & Berries, Whipped Cream & Maple Cream

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$20 Per Person

CHOCOLATE FOUNTAINS

YOUR CHOICE OF WHITE, MILK OR DARK CALLEBAUT CHOCOLATE

SMALL FOUNTAIN - **\$300**

Comes with 5 pounds of chocolate (serves approx 30-75 people)

Each additional pound of chocolate - \$15

Small fountains can accommodate up to 10 pounds of chocolate (up to 120 people)

MEDIUM FOUNTAIN - **\$395**

Comes with 10 pounds of chocolate (serves approx 75-120 people)

Each additional pound of chocolate - \$15

Medium fountains can accommodate up to 17 pounds of chocolate (up to 225 people)

LARGE FOUNTAIN - **\$495**

Comes with 20 pounds of chocolate (serves approx 275 - 350 people)

Each additional pound of chocolate - \$15

Large fountains can accommodate up to 25 pounds of chocolate (up to 450 people)

CHOCOLATE FOUNTAIN ACCOMPANIMENTS

SEASONAL FRUIT & BERRY SKEWERS - **\$4 Per Person**

MINI RICE CRISPY SQUARES - **\$12 Per Dozen**

MINI SHORTBREAD COOKIES - **\$15 Per Dozen**

CREAM FILLED PROFITEROLES - **\$15 Per Dozen**

*DUE TO A LIMITED NUMBER OF FOUNTAINS, PLEASE BOOK YOUR
FOUNTAIN AS EARLY AS POSSIBLE TO ENSURE AVAILABILITY*

RECEPTION SPECIALTIES

ROASTED GARLIC HUMMUS & TZATZIKI

Whole Wheat Pita Chips

\$5 Per Person

CORN TORTILLA CHIPS & SALSA

\$4 Per Person

FRESH SEASONAL FRUIT & BERRY PLATTER

\$4 Per Person

FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

\$6 Per Person

ASSORTED SMOKED & CURED DELI MEATS

Dollar Rolls, Assorted Mustards & Horseradish

Garnished with Baby Dills, Olives & Cocktail Onions

\$8 Per Person

GRILLED FLAT BREAD

With Olive Oil & Balsamic Vinegar

\$5 Per Person

DELUXE ASSORTMENT OF SUSHI

4 Pieces Per Person

\$10 Per Person

QUEBEC ARTISAN CHEESE PLATTER

St. Raymond, BlueBry Blue Cheese, Le Cendrillon Goat Cheese,

Le Contonnier, Sir Laurier d'Athabaska & Triple-Cream Brie

Toasted Pistachios, Dried Apricots, Artisan Crackers & Baguette

\$8 Per Person

ANTIPASTO OF THE GODS

Scallop, Prawn, Smoked Salmon, Pickled Carrot & Onion, Parma

Ham, Grilled Green Beans & Asparagus, Marinated Artichoke,

Gorgonzola, Boconccini, Kalamata Olives & Rosemary Flatbread

\$12 Per Person

TRADITIONAL PUB SAMPLER

Asian Sticky Ribs, Vegetable Spring Rolls, Hot Chicken Wings,

Pub Style Soft Pretzels, Crudités with Dip,

Spinach Dip With Corn Tortilla Chips

\$10 Per Person



PACIFIC SALMON PLATTER

Hot Smoked, Tartar & Gravlax

With Citrus Aioli, Caper Berries, Fried Capers, Lemon,

Shaved Pickled Onions & Herb Bagel Chips

\$12 Per Person

CHEF-CARVED ROASTED EYE OF ROUND BEEF

Assorted Dinner Rolls

Cabernet Demi-Glace

Horseradish & Dijon Mustard

\$12 Per Person

CHILLED TIGER PRAWN PLATTER

Traditional Cocktail Sauce & Lemon Wedges

\$3 Per Piece

ASSORTED GOURMET PIZZAS

"The Western" – With BBQ Chicken, Bacon, Shaved Red Onion, Spicy Tomato Sauce, Edam & Mozzarella Cheese **\$20 Each**

"The Cheeseburger" - With Ground Beef, Fresh Tomato, Caramelized Onion, Mozzarella & Cheddar Cheese **\$20 Each**

"The Med" – With Roasted Garlic, Artichokes, Tomato Sauce, Edam & Mozzarella Cheese Drizzled With Pesto **\$20 Each**

"The Tuscany" – With Mushrooms, Oven Dried Tomatoes, Pesto & Edam Cheese **\$20 Each**

"The Pesci" – With Shrimp, Roasted Red Peppers, Caramelized Shallots, Boursin & Edam Cheese **\$25 Each**

"The Milano" – With Proscuitto, Asparagus, Tomato Sauce, Edam & Brie Cheese **\$25 Each**

Pizzas Are 14" In Diameter

RECEPTIONS

Canapés May Be Served Stationary Or Butler Passed

COLD CANAPÉS

PER DOZEN

TRIPLE CREAM BRIE, RASPBERRIES	\$28
POACHED PEARS, CAMBOZOLA & CANDIED PECANS	\$28
GRILLED VEGETABLE GOAT CHEESE	\$29
SEARED BEEF CARPACCIO, BRANDY MUSTARD & HONEY CAPER RELISH	\$30
ROASTED NUGGET POTATO, PANCETTA, PRESERVED LEMON & CHIVE CRÈME FRESH	\$30
SMOKED CHICKEN & BOCONCCINI IN A CUCUMBER CUP	\$32
SEARED SEA SCALLOPS, PEPPERED WATERCRESS SALAD	\$32
PEPPER CRUSTED SEARED AHI TUNA, ASIAN SLAW	\$32
CRISPY PLANTAIN CHIPS WITH SHRIMP CEVICHE, CILANTRO PESTO	\$32
CAJUN BABY SHRIMP SALAD ON CRISP CORN TORTILLA	\$32
FRESH SHUCKED OYSTERS, APPLE THYME REDUCTION	\$32
DUNGENESS CRAB, TRUFFLE AIOLI & CHIVES	\$34
SPICED DUCK BREAST, APPLE MINT PUREE	\$34
MARINATED FLANK STEAK, TOMATO CONFIT & SMOKED SEA SALT	\$34

HOT CANAPÉS

PER DOZEN

SPICY CHICKEN WINGS, BLUE CHEESE DIP	\$20
WARM SOFT PRETZELS WITH HONEY DIJON DIP	\$24
ASSORTED VEGETARIAN MINI QUICHE	\$29
SPANIKOPITA	\$30
VEGETABLE SPRING ROLLS	\$30
PORTOBELLO IN PHYLLO	\$30
CHICKEN YAKITORI	\$32
SHRIMP DUMPLINGS	\$32
ASIAN STICKY RIBS	\$32
VEGETABLE SAMOSAS, MANGO CHUTNEY	\$32
DUCK CONFIT, SWEET ONION & THYME RELISH ON A CRISP APPLE CHIP	\$33
CHICKEN WELLINGTON	\$33
GRILLED LAMB, GOAT CHEESE CREAM, MINT & ALMOND PESTO	\$34
SEARED CRAB CAKES, TEQUILA LIME AIOLI	\$34
COCONUT PRAWNS	\$36

BANQUET BAR LIST

	<u>HOST</u>	<u>CASH</u> (INCLUSIVE OF TAXES)	
PREMIUM BRAND LIQUOR	\$5.50	\$6.25	PER OUNCE
DELUXE BRAND LIQUOR	\$6.50	\$7.50	PER OUNCE
DOMESTIC BEER	\$5.50	\$6.25	PER BOTTLE
IMPORT & MICRO BEER	\$6.50	\$7.50	PER BOTTLE
NON-ALCOHOLIC BEER	\$3.50	\$3.75	PER BOTTLE
CIDERS/COOLERS	\$6.00	\$6.75	PER BOTTLE
HOUSE WINE	\$6.00	\$6.75	PER GLASS (5oz)
LIQUEUR	\$8.00	\$9.00	PER OUNCE
GRAND MARNIER	\$8.50	\$9.50	PER OUNCE
COGNAC VSOP	\$9.00	\$10.00	PER OUNCE
SOFT DRINKS	\$2.85	\$3.00	PER GLASS (12oz)
SPRING WATER	\$2.85	\$3.00	PER BOTTLE
SPARKLING WATER	\$3.50	\$3.75	PER BOTTLE
JUICES	\$3.50	\$3.75	PER GLASS (12oz)

A COMPLIMENTARY BARTENDER IS PROVIDED FOR BOTH CASH AND HOST BARS. IF CONSUMPTION IS BELOW \$400.00 NET REVENUE PER BAR, THE FOLLOWING LABOUR CHARGES WILL APPLY:

- \$25.00 PER HOUR PER BARTENDER FOR A MINIMUM OF 4 HOURS
- \$35.00 PER HOUR ON STATUTORY HOLIDAYS FOR A MINIMUM OF 4 HOURS
- CASHIER LABOUR CHARGE WITH BARS WILL BE THE SAME AS THE ABOVE BARTENDER CHARGES

PLEASE NOTE: HOST BAR PRICES DO NOT INCLUDE APPLICABLE TAXES OR GRATUITIES
CASH BAR PRICES INCLUDE 12% HST

SPECIALTY BEVERAGES:

SPARKLING APPLE JUICE	750ML BOTTLE	\$19.00	
NON-ALCOHOLIC FRUIT PUNCH	PER BOWL (12L)	\$69.00*	* EACH BOWL SERVES
ALCOHOLIC PUNCH	PER BOWL (12L)	\$125.00*	APPROX 30 PEOPLE
SPARKLING WINE PUNCH	PER BOWL (12L)	\$130.00*	

BANQUET WINE LIST

WHITE WINES

BC HOUSE WHITE, CANADA	\$31
PELLER ESTATES FAMILY SERIES SAUVIGNON BLANC, BC VQA	\$33
WOODBIDGE BY ROBERT MONDAVI LIGHTLY OAKED CHARDONNAY, CALIFORNIA	\$38
INNISKILLIN VARIETAL SERIES CHARDONNAY, BC VQA	\$40
SANDHILL PINOT GRIS, BC VQA	\$49
OYSTER BAY SAUVIGNON BLANC, NEW ZEALAND	\$52

RED WINES

BC HOUSE RED, CANADA	\$31
PELLER ESTATES FAMILY SERIES MERLOT, BC VQA	\$33
JACKSON TRIGGS BLACK RESERVE SHIRAZ, BC VQA	\$35
WOODBIDGE BY ROBERT MONDAVI CABERNET MERLOT, CALIFORNIA	\$38
INNISKILLIN VARIETAL SERIES CABERNET SAUVIGNON, BC VQA	\$42
SANDHILL CABERNET MERLOT, BC VQA	\$51

SPARKLING WINES

CORDONIU, CLASSICO BRUT, SPAIN	\$45
HENKELL TROCKEN, GERMANY	\$48
MOËT & CHANDON, BRUT IMPÉRIAL, FRANCE	\$195
MOËT & CHANDON, DOM PÉRIGNON, FRANCE	\$375

CATERING TERMS AND CONDITIONS

FOOD & BEVERAGE

The Delta Vancouver Airport will be the sole supplier of all food & beverage items. Any special items (i.e. food samples, wedding cakes) must be approved by the Director of Conference Services at least 2 weeks prior to the event, and may be subject to labour charges. The customer is to indemnify and hold harmless the Delta Vancouver Airport, their employees and agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverage for use or consumption by guests. Due to health and safety regulations, no leftover food or beverage 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 (4) 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 to us with your confirming signature.

FOOD ALLERGIES

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. This service is provided up to a maximum of 5% of your guaranteed numbers, after which a per person surcharge will apply. Any special meals that are not consumed will be subject to an additional surcharge (50% of the meal price).

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.

OCEAN WISE PROGRAM

The Delta Vancouver Airport is a proud supporter of the Ocean Wise program, a conservation initiative of the Vancouver Aquarium. When you see the Ocean Wise logo 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

GUARANTEES

The Delta Vancouver Airport requires the exact number of guests a minimum of three (3) business days prior to each function. Upon request, and space permitting, the Hotel will set & prepare for 5% above the guaranteed number, to a maximum of 20 meals. 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.

CATERING TERMS AND CONDITIONS

MENU PRICING & TAXES

All food & beverage prices are subject to change without notice, however, the Hotel will guarantee prices ninety (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 (2) continuous hours. The Hotel will assess a taxable service charge for each additional half hour.

A 15% service charge is added to all food & beverage charges. Applicable harmonized sales tax (12% on all charges) will be added to the banquet bill.

BEVERAGES

The sale & service of alcoholic beverages is regulated by the LLBO federal and municipal regulations. As a licensee, the Delta Vancouver Airport 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 11:00am – 1:00am (Monday – Saturday) and 11:00am – 12:00am (on Sundays). All entertainment should cease at this time in order to vacate the function room within one (1) hour.

SOCAN

The Delta Vancouver Airport is required by law to collect a royalty fee on behalf of the Society of Authors & Music Publishers of Canada (SOCAN), when any live or recorded music is played in any of our function rooms:

Events without Dancing		Events with Dancing	
1 – 100 People	\$20.56	1 – 100 People	\$41.13
101 – 300 People	\$29.56	101 – 300 People	\$59.17
301 – 500 People	\$61.69	301 – 500 People	\$123.38

AUDIO VISUAL

Full audio-visual service may be arranged through our preferred supplier, AVW TELAV Audio Visual Solutions. Please contact your Conference Services Manager for pricing information.

Should you decide not to use the above-noted contractors and use an external provider (excluding your own personal equipment), a \$250.00 utility fee per day will be applied to the master account.

POWER SUPPLIES

Standard 110v/15amp power outlets are available in all our banquet rooms. Additional power requirements can be supplied upon request through our Conference Services Department and are subject to additional charges. We recommend that you check with the Hotel before installing any electrical equipment such as photocopiers, computers, etc. to ensure adequate power is available.

CATERING TERMS AND CONDITIONS

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 shall become 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. Setup and dismantle times, if required, are not included and should be specified at the time of booking. A minimum labour charge of \$150.00 will apply for meeting room set-up changes within 48 hours of the function.

EXHIBIT AND DISPLAY INFORMATION

The Delta Vancouver Airport 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 thirty days before the scheduled event or meeting, to the following address:

3500 Cessna Drive, Richmond, BC V7B 1C7, between the hours of 8:00am and 4:00pm (Monday - Friday).

All incoming goods are to be properly labeled, indicating the name of the group, the group contact, hotel contact 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 \$20.00 per hour, per staff member (1 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 & Health regulations in effect in the City of Richmond. All entrances and exits in function rooms must be kept clear of displays, etc.

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 Conference Services 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 Conference Services Department. Please finalize these requirements no later than thirty (30) 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 PART OF THE HOTEL PREMISES OR EQUIPMENT, BY ANY PERSON INVITED BY YOU OR ON YOUR BEHALF TO THE HOTEL; OR ANY DAMAGES DONE TO THE HOTEL PREMISES OR EQUIPMENT BY THE EXHIBITOR/ORGANIZER.