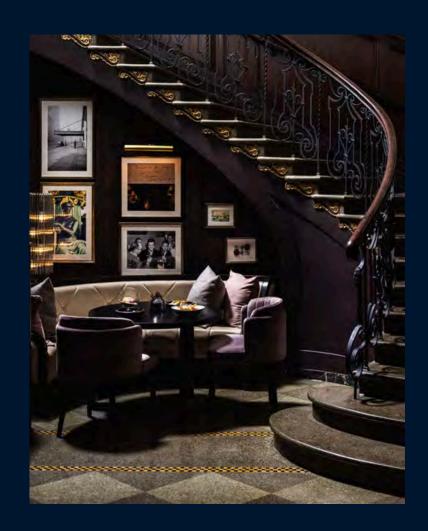


ROSEWOOD HOTEL GEORGIA

CORPORATE CATERING MENU







LUNCH



DINNER



BREAKFAST · TABLE OF CONTENTS

Please make your selection:



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breakfast buffet -

EUROPEAN

Selection of Freshly Squeezed Orange, Apple and Chef's Mix

Assorted Cereals with 2%, Whole, and Soy Milk

Sliced Seasonal Fresh Fruit

Greek Yogurt with Honey Roasted Seeds and Nuts vg·gf

Bircher Muesli with Cinnamon, Apple and Dried Fruits vg·gf

MORNING BAKERY

Croissants, Pain au Chocolat, Danish, Muffins vg

Assortment of Bread Rolls, Butter, Fruit Preserve and Nutella

Peeled Maple Hill Hard Boiled Eggs

Chef's Selection of Cheese and Cold Cuts, Fruit Compote and Crackers

46

Freshly Brewed Milano Coffee and a Collection of TWG Teas

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan

VANCOUVER

Selection of Freshly Squeezed Orange, Apple and Chef's Mix

Sliced Seasonal Fresh Fruit

Overnight Oats, Chai-infused Oats with Dark Chocolate and Dried Fruits v·df·gf

MORNING BAKERY

Croissants, Pain au Chocolat, Danish, Muffins vg

Assortment of Fresh Breads with Butter, Peanut Butter and Fruit Preserve Maple Hill Farms

Scrambled Eggs, Chives and Cheddar gf

Maple Smoked Bacon Turkey Sausage df·gf

Lightly Spiced Breakfast Potatoes df·gf

Herb Roasted Tomatoes v·gf

55

Freshly Brewed Milano Coffee and a Collection of TWG Teas

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

breakfast buffet —

VEGETARIAN

Freshly Squeezed Orange, Apple and Chef's Mix

Sliced Seasonal Fresh Fruit

Assorted Cereals with Almond and Soy Milk

Overnight Oats, Chocolate, Peanut Butter df · gf · v

Vegan Morning Bakery

Assortment of Fresh Breads with Sunflower Oil Spread, Peanut Butter and Fruit Preserve

Spanish Style Tofu Frittata, Chili Garlic Crema

Roasted Yams and Russets

Chef Mix Mushroom and Bitter Green's Ragout

Chipotle Braised Beans

Freshly Brewed Milano Coffee and a Collection of TWG Teas

55

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan



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enhancements -

Enhance your Breakfast Menu with:

Enhance your Breakfast Menu with:

COLD ENHANCEMENTS

Coconut, Mango and Lime Parfait v·gf

Overnight Oats, Brown Sugar, Hazelnut and Cranberry vg

Pumpkin Pie Granola Parfait vg

B.L.T. Salad, Herb Dressing

Vegetable Crudité, Black Pepper Ranch vg

Couscous, Ras el Hanout, Mint and Grilled Vegetables v

10 per person, per item

HOT ENHANCEMENTS

Free Range Maple Hill Eggs Scrambled, Crème Fraîche and Chives vg · gf

Spinach, Bell Pepper and Cheddar Cheese Frittatavggf

Spanish Style Tofu and BC Greens Omelette v df · gf

Squash, Basil and Ricotta Tart vg

Breakfast Potatoes with Fresh Herbsv df gf

Caramelized Onion Potato Boxty Vggf

Rustic Ratatouille v · df · gf

Vegetarian Sausagevg

Maple Double Smoked Bacon dfgf

Turkey and Herb Sausage dfgf

Slow Cooked Fraser Valley Pork and Beans dfgf

Shrimp and Grits gf

10 per person, per item

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan

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df dairy-free gf gluten-free vg vegetarian v vegan

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|--|

enhancements —

Enhance your Breakfast Menu with:

Enhance your Breakfast Menu with:

PLATTERS

Seasonal Sliced Fruit, Mint Syrup

Farmhouse Cheese Selection, Fruit Compote

Grilled and Preserved Vegetables, Olives, Walnut Pepper Pesto v

Chef's Selection of Smoked and Cured Meats, Preserved Vegetables and Mustard

16 per person, per platter minimum 10 guests

SUBSTANTIAL ENHANCEMENTS

Buttermilk Pancakes and Saskatoon Berry Fool vg

Brioche French Toast, Whipped Cream and Maple Syrup vg

BBQ Wrap, Chargrilled Vegetables, Black Bean v

Multigrain Hot Cakes, Coconut Crémeux and Passion Fruit Syrup v· df· gf

Farmhouse Cheddar, Bacon and Maple Hill Egg English Muffin

Breakfast Wrap, Maple Hill Egg, Chipotle Aioli, Fraser Valley Turkey, Bitter Greens

20 per person, per item

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan

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Enhance your Breakfast Menu with:

SMOOTHIEBAR

Please select two options

Cacao, Cinnamon Banana, Coconut

Yogurt, Strawberry, Raspberry, Blueberry, East Van Bee Pollen, Honey

Apple, Spinach, Celery and Bitter Greens

Orange, Banana, Vanilla, Whole Milk

Dragon Fruit, Kale, Kiwi and Green Tea

18 per person12 oz per person

prices are quoted per person and served for a maximum of 2 hours



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OMELETTE

Maple Hill Farm Eggs

Cheddar Cheese, Country Ham, Smoked Salmon, Mixed Peppers, Onions, Tomatoes, Mushroom, Spinach

26

BREAKFAST BURRITO BAR

Tortillas with Accompanying Fillings and Toppings

Dirty Rice, Scrambled Egg, Cheddar Cheese, Cajun Chicken, Maple Smoked Bacon, Sautéed Peppers, Onions Sour Cream, Salsa and Smashed Avocado

24

a chef fee of \$200 per chef applies to all chef-attended stations.

one chef per 75 guests. maximum 2 hours.

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5%

GST. Alcoholic beverages are subject to an additional 10% PST.

CREATE YOUR OWN BREAKFAST BOWL

Spiced Rice or Multi Grain Mix Bacon, Shredded Chicken, Scrambled Egg Spiced Chickpeas, Diced Tomato, Roasted Peppers, Zucchini, Fresh Carrot, Cilantro Herb Pesto, Sambal, Soy

21

a chef fee of \$200 per chef applies to all chef-attended stations.

one chef per 75 guests. maximum 2 hours.

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan



JUICE AND SMOOTHIE BAR V

Mango, Strawberry, Orange Coconut, Banana, Blueberry Spinach, Beet, Apple Georgia Raw Cereal Bar

26 12 oz per person, 3 oz of each flavour

YOGURT BAR vg

Build your own

Meadow Fresh Plain and Infused Yogurt Add Your Own: Seasonal Fruit Compote, Toasted Seeds and Nuts, Fruit Salad with Mint Syrup, Pumpkin Seed Granola, Chilliwack Honey

26

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5%

GST. Alcoholic beverages are subject to an additional 10% PST.

2026

FRUITY V

Selection of Whole Fruits Seasonal and Tropical Fruit Platter Assortment of Melon, Vodka Chili Glaze Citrus Mix, Ginger and Sesame

34

REVIVAL vg

Freshly Squeezed Orange, Grapefruit and Apple Juice Seasonal Whole Fruits Individual Probiotic Yogurt Steel Cut Oats, Apple and Vanilla Compote

26

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan

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coffee & tea break ———

POKE BAR

BASE

Brown Rice, White Rice, Mixed Grains
PROTEIN

Ahi Tuna, Spicy Salmon, Shrimp, Tofu
ACCOMPANIMENTS

Cucumber, Corn, Green Onion, Kale, Pineapple, Peppers, Cilantro, Seaweed, Edamame SAUCES

Poke, Sweet Chili, Ginger Vinaigrette, Soy

29

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan

SALAD BAR

Assortment of Fresh Bread with Butter

Please select three options:

Crisp Romaine, Parmesan, Black Pepper Crouton, Maple Smoked Bacon, Garlic Dressing

Curried Vegetable Slaw, Hemp Hearts v

Jerk Spiced Chicken, Endive, Kale and Cranberry, Smoked Apple Vinaigrette

Canadian Grains, Roasted Peppers, Bitter Greens, Black Orange Vinaigrette v

28

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan

SAVORY

Priced per dozen

Individual Vegetable Crudité, Black Pepper Ranch v g 62

Buckwheat, Beets, Mint, Lime v · gf 62

Grilled Flat Bread, Dukkha, Preserved Vegetables, Walnut Pepper Pesto v 62

Goat's Cheese, Squash and Spinach Tartvg
59 per half dozen

Rosemary and Maldon Sea Salt Caramel Popcorn v· gf 18 (serves 6)

> Selection of Potato Chips 6 per bag

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan

S W E E T Pricedperdozen

Selection of House-Baked Cookies

55

Butter or Chocolate Croissants

55

Tea Soaked Raisin Scones, Devonshire Cream, Seasonal Fruit Preserve

55

House-Made Chewy Granola Bar

55

Warm and Sticky Cinnamon Buns with Toasted Pecan Crumble

55

Macarons, Seasonal Flavoursg f

59

Georgia Sconuts, Nutella and Dulce de Leche

55

Dark Chocolate and Hazelnut Brownie v

55

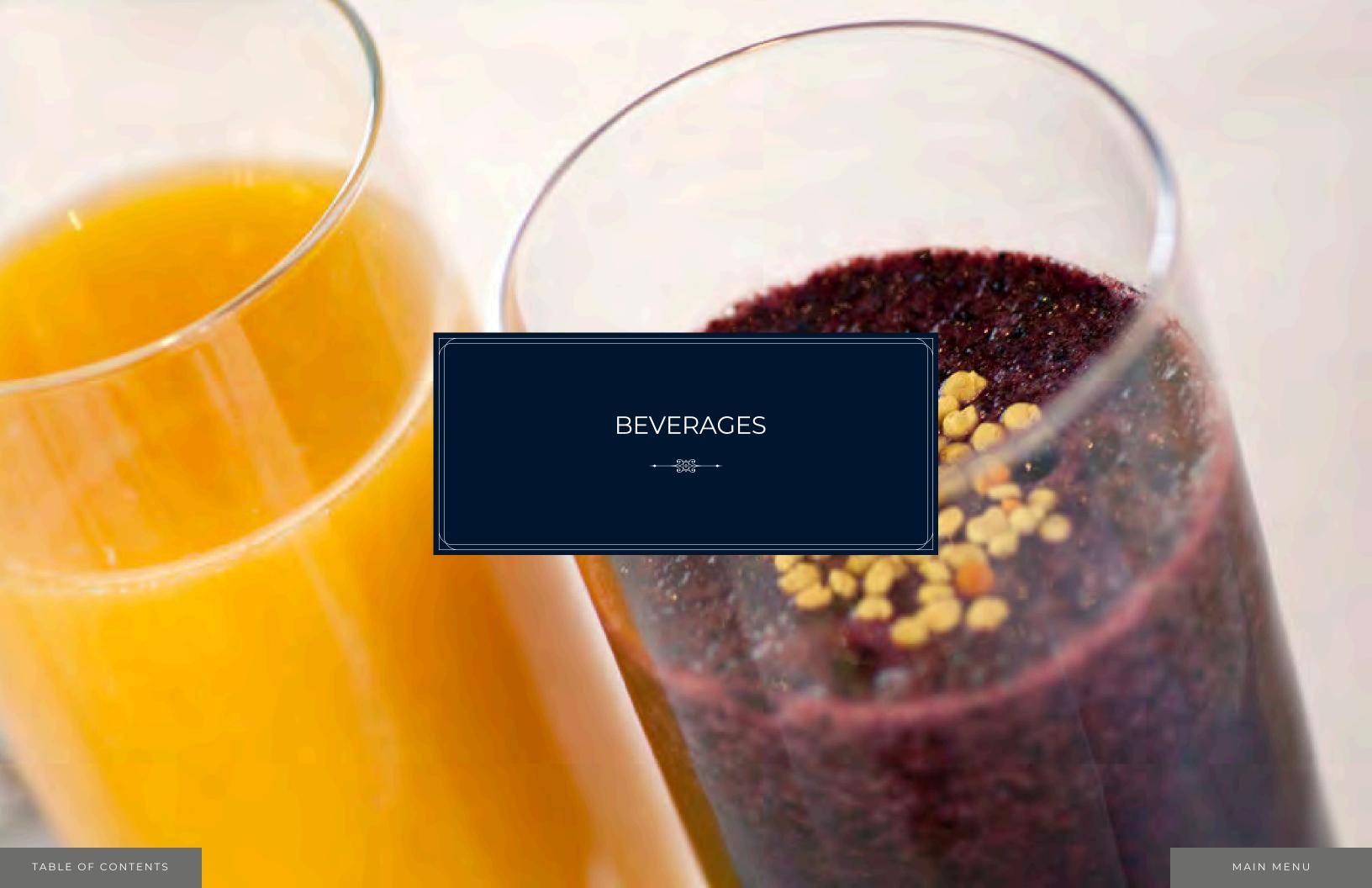
Lemon and Lime Squares

59

Seasonal Fruit Salad, Passion Fruit Syrup

59

prices are quoted per person and served for a maximum of 2 hours



beverages -

BEVERAGES

Freshly Brewed Milano Coffee and a Collection of TWG Teas

8

Soft Drinks, Regular and Diet

8

Bottled Juices

8

Rosewood Private Label Bottled Water

8

San Pellegrino Sparkling Mineral Water

8

Vitamin Waters

8

2 Percent, Skim or Soy Milk

25 / pitcher

Freshly Squeezed Orange, Grapefruit, Cranberry or Apple Juice

42 / pitcher

prices are quoted per person and served for a maximum of 2 hours



LUNCH · TABLE OF CONTENTS

Please make your selection:

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working sandwich buffet			
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working sandwich buffet

Chef's Daily Soup Creation

SALAD

Pleaseselecttwooptions

Shaved Young Vegetables Endive, Bitter Greens, Candied Walnuts,
Pedro Ximenez Vinaigrette v · gf

Heirloom Tomatoes, Black Olive, Fior di Latte, Balsamic Vinaigrette vg
Roasted Beet, BC Greens, Crumbled Feta, Toasted Hazelnut, Scrumpy Vinaigrette vg·gf
Crisp Romaine, Creamy Caesar Dressing, Parmigiano Reggiano, Smoked Paprika Crouton
Spiced Peanut Slaw, Red Cabbage, Cilantro, Chili and Lime Vinaigrette v
Roasted Yams and Sweet Potato, Halloumi, Mint, Zaa'tar vg
Penne Rigate, Sundried Tomato Pesto, Olives, Peppers, Artichoke vg
Cauliflower and Chickpea Vodauvan, Green Lentils, Dried Fruits, Frisée v·gf

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan

SANDWICHES, ROLLS AND WRAPS

Please select three options

Deviled Maple Hill Eggs, Cucumber, Fresh Herbs, Croissant vg
Sharp Cheddar, Ploughman's Pickle, Marble Rye vg
Chargrilled Vegetables, Chipotle Crema, Tomato Tortilla v
Smashed Avocado, Basil, Hot and Sour Vegetables, Ciabatta v
Coronation Chicken Wrap, Cilantro, Mango and Chili
Smoked Turkey, Herb Mayo, Lettuce, Tomato, Apricot Relish, Pumpkin Seed
Spiced Capicola, BC Greens, Sundried Tomato Tapenade, Olive Roll
Alberta Angus Beef, Shaved Red Onion, Dijonnaise, Ancient Grain
Shrimp Po Boy, Remoulade, Shredded Lettuce, Dill Pickle, Pretzel
Confit Tuna, Lemon Pepper Aioli, Bitter Greens, Cucumber, Wholegrain
Smoked Salmon, Caper Cream Cheese, Fresh Herbs, Russian Rye

prices are quoted per person and served for a maximum of 2 hours

———— working sandwich buffet —

DESSERT

Pleaseselecttwooptions

White Chocolate Pecan Blondie vg

Assorted Macarons gf

Walnut Cake, Cream Cheese Frosting vg

Chocolate Mousse Cups vg·gf

Dark Chocolate and Hazelnut Brownie v

Tangerine Curd Tart vg

Lightly Spiced Carrot Cake v

Individual Seasonal Fruit and Berry Salad, Passion Fruit Syrup

Freshly Brewed Milano Coffee and a Collection of TWG Teas

65

prices are quoted per person and served for a maximum of 2 hours

df dairy-free gf gluten-free vg vegetarian v vegan



SALAD

Pleaseselecttwooptions

Granville Island Mixed Greens, Shaved Young Vegetables, House Vinaigrette v·gf
Guajillo Spiced Yam, Mixed Beans, Cilantro and Lime v·gf
Roasted Artichokes, Charred Onion, Bell Peppers, Bitter Greens, Lentils v·gf
Baby Gem and Endive, Crumbled Blue Cheese, Pumpkin Seed, Dried Fruits gf
Roasted Beets, Mitmita, Sorghum, Preserved Lemon, Fresh Herbs v·gf
Greek Salad, Hot House Tomatoes, Bell Peppers, Telegraph Cucumber, Red Onion, Fetagf
Squash Slaw, Red Cabbage, Carrots, Peppers, Ginger Dressing and Toasted Cashewagf
Moroccan Spiced Cauliflower, Buckwheat, Raisins, Mint and Black Tea Dressingvgf

PLATTER

Pleaseselectoneoption

Smoked and Candied Salmon, Horseradish, Capers, Crème Fraîche

WHEELSANDWEDGES

Local and Imported Cheese, Seasonal Fruit Preserve, Bread and Crackers

ANTIPASTO

Grilled Vegetables, Confit Apices, Marinated Olives, Aged Balsamic Vinegar

LOCALCHARCUTERIE

Air-Dried and Smoked Meats, Mustard, Fermented Vegetables



prices are quoted per person and require a minimum of 20 guests or a surcharge of \$10 per person applies

df dairy-free gf gluten-free vg vegetarian v vegan

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GST. Alcoholic beverages are subject to an additional 10% PST.

VEGETABLES AND ACCOMPANIMENTS

Please select two options

Roasted Seasonal Vegetables, Fresh Herbs, EVOW · gf

Rustic Ratatouille, Garlic and Herbs vgf

Black Sesame Crusted Cauliflowervgf

Sweet and Sour Brassicasvgf

Smoked Chile Scalloped Sweet Potatoesvg·gf

Buttermilk Whipped Potatoes and Chivesvg·gf

Creamy Polenta, Sundried Tomato, Confit Garlicvg · gf

Wild and Cultivated Rice Pilafv·gf

*60**

prices are quoted per person and require a minimum of 20 guests or a surcharge of \$10 per person applies

ENTRÉE

Pleaseselectthreeoptions

AAA ALBERTA BEEF STRIPLOIN g f
Sweet Onion, Mushrooms, PeppercornJus

THAI STYLE RED SEAFOOD CURRY df · gf
Salmon, Cod, Tiger Prawns, Mussels, CoconutChiliBroth

SQUASH R AVIOLI Roasted Pepper, Sage Crema

MISO AND MAPLE GLAZED FRASER VALLEY PORK LOIN df · gf Ginger, Sesame and Orange

PANCH PHORON SPICED FRASER VALLEY CHICKEN BREAST gf

Spiced Tomato Butter Sauce

ROAST INNISFAIL LAMBRUMP g Rosemary Jus

PACIFIC COD CAPONATA g f
Spinach, Roasted Peppers, TomatoesandEggplant

CANADIAN SALMON
Confit Fennel, Lemon

CHICKPEA TAGINE V· gf

Braised Chickpeas and Vegetable Stew, Black Orange, Raisins,

Cashew Yogurt, Spicy Harissa

BAKED AUBERGINE AND FETA MOUSSAKA vg·gf

prices are quoted per person and require a minimum of 20 guests or a surcharge of \$10 per person applies

df dairy-free gf gluten-free vg vegetarian v vegan

DESSERT

Pleaseselectthreeoptions

Citrus Tart

Almond Peach Mousse

Flourless Chocolate Cake gf

Dark Chocolate and Raspberry Torte

Macarons

Blueberry Financiers

Chocolate Pot de Crème

Seasonal Fruit Salad, Mint Syrup v

Red Velvet Cake

Spiced Carrot Cake v

Freshly Brewed Milano Coffee and a Collection of TWG Teas

80

prices are quoted per person and require a minimum of 20 guests or a surcharge of \$10 per person applies

df dairy-free gf gluten-free vg vegetarian v vegan



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lunch buffet

STANLEY PARK

Artisan Bread Rolls and Butter

Daily Soup Creation

Shaved Vegetables, BC Greens, Toasted Seeds, House Vinaigrette

Roasted Beet, Kale, Goat's Cheese, Bitter Leaves, Apple Cider Vinaigretteg f

Fraser Valley Chicken Breast, Confit Garlic and Black Pepper Crema

Pan Roasted Pacific Cod, Sorrel Pesto, Charred Tomato, Wilted Greens
Baked Wild Mushroom and Celeriac Torte vg·gf

Buttermilk Chive Mashed Potato

Maple Glazed Vegetables

Mini Cherry Pies

Nanaimo Bars

Freshly Brewed Milano Coffee and a Collection of TWG Teas

73



prices are quoted per person and require a minimum of 20 guests or a surcharge of \$10 per person applies

df dairy-free gf gluten-free vg vegetarian v vegan

COMMERCIAL DRIVE

Rosemary Focaccia Daily Soup Creation

Chargrilled Melon, Bitter Greens, Heirloom Tomatoes, Fior di Latte gf

Tuscan Kale, Fresh Herbs, Fennel, Roasted Peppers, Orange Blossom Vinaigrette g f

Slow Cooked Alberta Angus Beef Striploin, Smoked Garlic and Thyme Demi

Baked Salmon Caponata, Artichokes, Wilted Spinach, Capers and Olive gf

Wild Mushroom and Mascarpone Ravioli, Sage and Chili Crema

Sautéed Seasonal Vegetables $\mathbf{v} \cdot \mathbf{g} \mathbf{f}$ Cultivated and Wild Rice Pilaf $\mathbf{v} \cdot \mathbf{g} \mathbf{f}$ Baci Di Dama
Tiramisu

Freshly Brewed Milano Coffee and a Collection of TWG Teas

73



prices are quoted per person and require a minimum of 20 guests or a surcharge of \$10 per person applies

df dairy-free gf gluten-free vg vegetarian v vegan

lunch buffet —

ASIAN MARKET

ASSORTED DIM-SUM Hargao, Sio-Mai, Vegetable, Pork Bun

GIN THOKE SALAD gf

Shredded Cabbage, Toasted Sesame, Lime and Fresh Ginger

VIETNAMESE SHRIMP AND NOODLE SALAD

Marinated Shrimp, Vermicelli Noodles, Nuoc Cham, Telegraph Cucumber, Coriander and Mint

GOCHUGARU CHICKEN gf

Fraser Valley Chicken Breast, Garlic Oil, Gochujang, Black Sesame

PACIFIC COD POLLICHATHU

Tamarind, Tomato Masala, Fried Garlic

Pulao Rice, Cumin, Turmeric, Sautéed Vegetables

Stir Fried Brassicas df · gf

Matcha Opera Cake Mini Fruit Tarts

Freshly Brewed Milano Coffee and a Collection of TWG Teas

78



prices are quoted per person and require a minimum of 20 guests or a surcharge of \$10 per person applies

df dairy-free gf gluten-free vg vegetarian v vegan

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pizza	buffet	_
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pizza buffet

SALAD

Pleaseselecttwooptions

Shaved Young Vegetables Endive, Bitter Greens, Candied Walnuts,
Pedro Ximenez Vinaigrette v · gf

Heirloom Tomatoes, Black Olive, Fior di Latte, Balsamic Vinaigrette vg
Roasted Beet, BC Greens, Crumbled Feta, Toasted Hazelnut, Scrumpy Vinaigrette vg·gf
Crisp Romaine, Creamy Caesar Dressing, Parmigiano Reggiano, Smoked Paprika Crouton
Spiced Peanut Slaw, Red Cabbage, Cilantro, Chili and Lime Vinaigrette v
Roasted Yams and Sweet Potato, Halloumi, Mint, Zaa'tar vg
Penne Rigate, Sundried Tomato Pesto, Olives, Peppers, Artichoke vg
Cauliflower and Chickpea Vodauvan, Green Lentils, Dried Fruits, Frisee v·gf

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prices are quoted per person and served for a maximum of 2 hours minimum of 10 guests required

df dairy-free gf gluten-free vg vegetarian v vegan

PIZZA

Pleaseselectthreeoptions

A CASA

Fior di Latte, Heirloom Tomato, Basil vg

FUNGHI

Wild and Cultivated Mushroom, Crispy Garlic, Herb Pesto, Parmesan, Bitter Greens vg

SOPPRESSATA

Salami, San Marzano, Mozzarella, Arugula

NAPOLI

White Anchovies, Chili, Bell Pepper, Fior di Latte

POL LO

Confit Chicken, Romanesco, Spinach, Goat's Cheese

C AVOL FIOR E

Tandoori-spiced Cauliflower, Cilantro, Cashew Crema, Crushed Chili vg

prices are quoted per person and served for a maximum of 2 hours minimum of 10 guests required

df dairy-free gf gluten-free vg vegetarian v vegan

———— pizza buffet –

DESSERT

Pleaseselecttwooptions

White Chocolate Pecan Blondie vg

Assorted Macarons gf

Walnut Cake, Cream Cheese Frosting vg

Chocolate Mousse Cups vg·gf

Dark Chocolate and Hazelnut Brownie v

Tangerine Curd Tart vg

Lightly Spiced Carrot Cake v

Individual Seasonal Fruit and Berry Salad, Passion Fruit Syrup

Freshly Brewed Milano Coffee and a Collection of TWG Teas

70

prices are quoted per person and served for a maximum of 2 hours minimum of 10 guests required

df dairy-free gf gluten-free vg vegetarian v vegan



PRE-SELECTED OR TABLESIDE SERVICE

Up to two entrée choices plus a vegetarian option may be selected for plated events. If the entrée counts are provided a minimum of 5 business days prior to the dinner (pre-selected) along with place cards indicating meal preference, the highest menu price will apply.

For tableside entrée selection, a \$22 per person surcharge will apply to the highest menu price. A minimum of 4 courses is required for tableside service with a maximum of 50 guests. Please note the starch selection for tableside service will be the same for all entrées (except vegetarian option).

Our menus are designed based on the freshest ingredients available for the season. To maintain this standard, seasonal menus are not interchangeable.

Available May through September prices are quoted per person

Selection of Artisan Bread Rolls

SOUP

Roasted Carrot, Lime, Burnt Ginger v·gf

Smoked Fraser Valley Chicken and Sweetcorn Velouté gf

Chilled Melon and Mint Soup, Black Pepper, Cashew Crema

Tuscan Bean, Charred Onion and San Marzano Tomato v·gf

APPETIZER

Prosciutto, Olives, Sundried Tomato, Shaved Fennel and Smoked Ricotta

Dungeness Crab and Shrimp, Smoked Avocado Crema, Jalapeño, Cilantrog f

Fior di Latte, Muhammara, Ancient Grains, Basil vg·gf

Spiced Squash, Wild Rice, Cilantro, Shaved Radish, Citrus v·gf

prices are quoted per person

df dairy-free gf gluten-free vg vegetarian v vegan

ENTRÉE

Alberta Angus Beef Striploin, Chermoula, Crispy Onion, Young Vegetables gf 3-course 78· 4-course 95

Canadian Salmon, Charred Scallion, Cucumber and Shrimp gf 3-course 78: 4-course 95

Spiced Chicken Breast, Yam, Toasted Coconut, Cilantro df · gf 3-course 78· 4-course 95

Seared Albacore Tuna, Smoked Avocado, Heirloom Tomato, Puffed Ricedf · gf 3-course 78 · 4-course 95

Pan Roasted Pacific Cod, Sorrel Salsa Verde, Lentilsg f 3-course 78· 4-course 95

Miso Cured Cauliflower, Aerated Tofu, Yuzu, Hemp Seeds and Greens v· gf 3-course 78· 4-course 95

Canadian Grain, Summer Squash, Wilted Greens, Red Pepper Pestov · gf 3-course 78· 4-course 95

prices are quoted per person

______ seasonal plated lunch · spring-summer _____

DESSERT

Tropical Fruit Slice
Flourless Chocolate Cake, Ganache, Raspberries gf
Red Grapefruit, Coconut Gianduja
Spiced Almond Cake gf
Citrus Tart, Whipped Yogurt, Black Lime
Sable Breton, Goat's Cheese Cream, Triple Berry Mousse
Dark Chocolate and Berry Torte v

Freshly Brewed Milano Coffee and a Collection of TWG Teas

prices are quoted per person



PRE-SELECTED OR TABLESIDE SERVICE

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Our menus are designed based on the freshest ingredients available for the season. To maintain this standard, seasonal menus are not interchangeable.

Available October through April pricesarequoted perperson

Selection of Artisan Bread Rolls

SOUP

Spiced Parsnip, Chili and Pear dfgf
Lobster Bisque, Confit Garlic Froth gf
Mushroom Soup, Tamari, White Miso gf
Charred Pepper and Tomato Soup, Herb Oil v·gf

APPETIZER

Heirloom Beets, Citrus, Watercress, Candied Cashews
Miso Cured Salmon Gravlax, Grapefruit, Frissee df·gf
Smoked Fraser Valley Chicken, Root Vegetable Remoulade, Boozy Fruits
Vadouvan Spiced Carrots, Kale, Hemp, Lemon and Tahini v·gf
Roasted Squash, Fior di Latte, Pistachio, Bitter Greens vg·gf

prices are quoted per person

df dairy-free gf gluten-free vg vegetarian v vegan

ENTRÉE

Alberta Angus Beef Striploin, Bordelaise Sauce, Crispy Shallots 3-course 78: 4-course 95

Fraser Valley Chicken Breast, Ras el Hanout,
Canadian Grains and Herbs, Preserved Tomato df · gf
3-course 78· 4-course 95

Steelhead, Pressed Green Pea Risotto, Braised Fennel, Shiraz Emulsiog f 3-course 78. 4-course 95

Roasted Pacific Cod, Smoked Chive Emulsion, Crispy Caper 3-course 78: 4-course 95

Peppered Tuna, Gigante Bean and Tomato Ragout, Shaved Fennel 3-course 78. 4-course 95

Chargrilled Squash, Puffed Grains, Cashew Yogurt, Dukkah v · gf 3-course 78 · 4-course 95

Roasted Beet Risotto, Whipped Yogurt, Mint, Liquorice vg·gf 3-course 78· 4-course 95

prices are quoted per person

df dairy-free gf gluten-free vg vegetarian v vegan

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

_____ seasonal plated lunch · autumn-winter _____

DESSERT

Maple Poached Pear, Mascarpone, Vanilla

Milk Chocolate Mandarin Torte

Citrus Tart, Whipped Yogurt

Blackberry Pistachio Delice, Violet Crémeux

Dark Chocolate Ganache, Sour Cherry, Kirsch v

Flourless Mocha Cake, Kahlúa Crémeux g f

Freshly Brewed Milano Coffee and a Collection of TWG Teas

prices are quoted per person



DINNER . TABLE OF CONTENTS

Please make your selection:

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COLD CANAPÉS

Albacore Tuna Tataki, Ponzu, Black Sesame df · gf East Coast Scallop Aguachile, Cantaloupe, Cilantro and Lime df · gf Pacific Salmon Sashimi, Chipotle Emulsion Dungeness Crab, Chili and Soft Herb Smoked Salmon, Rye, Maple Fresh Canadian Oysters, Citrus Pearls, Seaweedd f g f Black and Blue Alberta Beef, Ginger Wasabi Emulsion dfgf Deviled Chicken, Hominy, Avocado, Pickled Onion df Five Spiced Yarrow Farm Duck Breast, Tropical Salsa Braised Smoked Ham, Seasonal Mostarda gf Belgian Pâté, Sour Cherry, Black Pepper Crute Canadian Grains, Fermented Zucchini and Walnut v · gf Pani Puri, Aloo, Tamarind, Mint Chutney v Blue Cheese, Beet Preserve, Balsamic vg Seasonal Gazpacho, Fruit Bombs v · gf

4 pieces per person 28 6 pieces per person 42

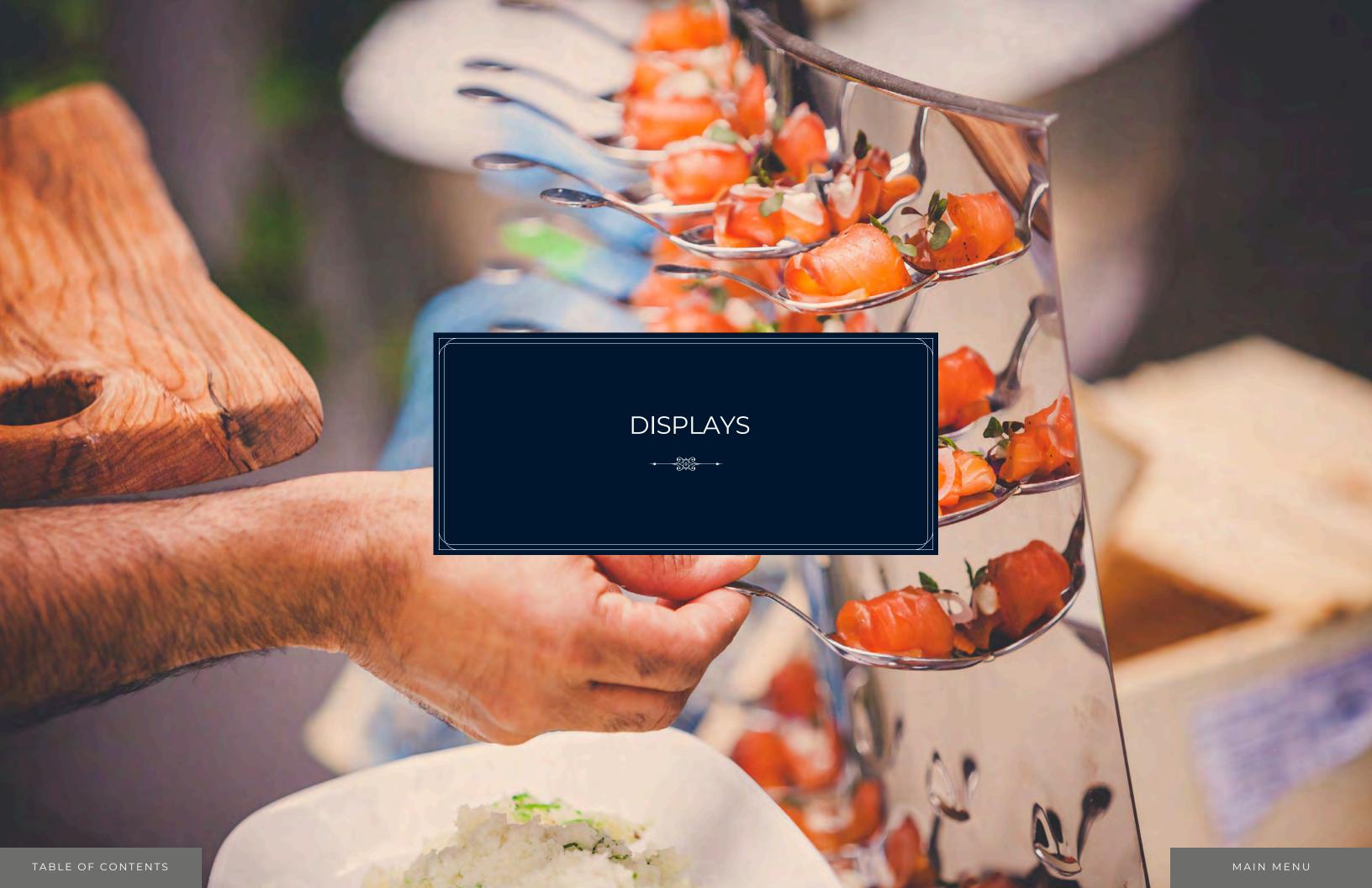
HOT CANAPÉS

Alberta Angus Beef Sliders, Smoked Pepper Aioli, Choux Bun Braised Alberta Beef and Pecorino Arancini Cashew Chicken Satay, Chili and Mint Char Siu Pork Belly df Mole Spiced Turkey and Cranberry Bon Bon Innisfail Lamb Kofta, Date and Mint df · gf Confit Tuna Tostada. Dried Lime East Coast Scallop and Prawn Bites, Pickled Ginger df Coconut Crusted Tiger Prawn Cauliflower 65, Crispy Rice, Sambal v Vegetable Spring Rolls, Soy Chili Sauce v · df Crushed Pea, Basil and Ricotta Tart vg Sweet Potato and Spinach Rolls v Vegetable Samosa, Tamarind and Mango Chutney v

> 4 pieces per person 28 6 pieces per person 42

df dairy-free gf gluten-free vg vegetarian v vegan

df dairy-free gf gluten-free vg vegetarian v vegan



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displays —

CHARCUTERIE PLATTER df

Selection of Cured and Smoked Meats, Mustard, Pickles, Baguette

SALMON DISPLAY

Smoked and Candied Salmon, Horseradish, Capers, Crème Fraîche 28

WHEELS AND WEDGES

Assortment of Local and Imported Cheese, Seasonal Fruit Preserve, Bread and Crackers 30

BREADS AND DIPSVg

Chickpea Hummus, Muhammara, Confit Garlic Cream Cheese, Extra Virgin Olive Oil,
Preserved Vegetables, Olives, Flatbread, Baguette
24

DIM SUM ASSORTMENT

Hargao (Shrimp), Sio-Mai (Pork), Zhengjiao (Vegetable), Char-Siu Bao (Pork Bun), Soy, Sambal 39

prices are quoted per person

df dairy-free gf gluten-free vg vegetarian v vegan

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5%

GST. Alcoholic beverages are subject to an additional 10% PST.

SUSHI ROLLS & NIGIRI

Priced perdozen

Dynamite Roll · California Rolll · Spicy Tuna Roll

49

Cucumber Maki

42

Avocado Roll

46

Yam Tempura Roll

44

Tuna Nigiri · Shrimp Nigiri · Salmon Nigiri

69

prices are quoted per person

df dairy-free gf gluten-free vg vegetarian v vegan

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

SEAFOOD DISPLAY gf

A selection of:

Locally Harvested Canadian Oysters

Steamed Mussels and Crab

Marinated Prawns

East Coast Scallops

Peppered Mackerel

Smoked and Candied Salmon

Accompanied with:
Seasonal Mignonettes
Fruit Pearls
Cocktail Sauce
Tabasco
Remoulade,
Shaved Onions

65

Seafood Enhancement Roaming Oyster Shucker

a chef fee of \$200 per chef applies to all chef-attended stations. one chef per 75 guests. maximum 2 hours.

prices are quoted per person

df dairy-free gf gluten-free vg vegetarian v vegan

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5%

GST. Alcoholic beverages are subject to an additional 10% PST.

PIZZA

A CASA vg Fior di Latte, HeirloomTomato, Basil

FUNGHI vg Wild and Cultivated Mushroom, Crispy Garlic, Herb Pesto, Parmesan, Bitter Greens

> S OPPR E S S ATA Salami, San Marzano, Mozzarella, Arugula

NAPOLI White Anchovies, Chili, Bell Pepper, Fior di Latte

POL LO Confit Chicken, Romanesco, Spinach, Goat's Cheese

C AVOL FIOR E vg
Tandoori-spiced Cauliflower, Cilantro, Cashew Crema, Crushed Chili

38 per pizza

prices are quoted per person



action stations

PASTA

Seasonal Ravioli, Herb Pesto, Roasted Tomato Penne Rigate, Bolognese, Parmesan Herb Gnocchi, Rose vg 36

RISOTTO

Green Pea, Basil and Mint, Citrus Oil v · gf Seared East Coast Scallop, Confit Fennel, Bitter Greens q f Oyama Chorizo, Charred Zucchini, Ricotta gf 30

a chef fee of \$200 per chef applies to all chef-attended stations. one chef per 75 guests. maximum 2 hours.

prices are quoted per person and require a minimum of 20 guests

df dairy-free gf gluten-free vg vegetarian v vegan

GST. Alcoholic beverages are subject to an additional 10% PST.

2026

GOOEY GRILLED CHEESE

Three Cheese, Grilled French White, Tomato Basil Soup 20

POUTINE

Pleaseselectoneoption

Confit Fraser Valley Chicken, Golden Ears Cheese Curds, Thyme Gravy Braised Alberta Beef Kleftik, Feta and Mint Sweet Potato Fries, Garlic Crema, Green Onion, Roasted Peppers v

> a chef fee of \$200 per chef applies to all chef-attended stations. one chef per 75 guests. maximum 2 hours.

prices are quoted per person and require a minimum of 20 guests



HAND CARVED SPANISH HAM

Minimum 75 guests

Preserved Vegetables, Tomato Preserve, Grain Mustard,
Breads and Infused Oils
52

SUCKLING PIG

Minimum 75 guests

Bao Buns, Green Onion, Cilantro, Hoisin 48

a chef fee of \$200 per chef applies to all chef-attended stations. one chef per 75 guests. maximum 2 hours.

prices are quoted per person

df dairy-free gf gluten-free vg vegetarian v vegan

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5%

GST. Alcoholic beverages are subject to an additional 10% PST.

CARVERY STATION

Minimum 50 guests

ALBERTA ANGUS BEEF PRIME RIB

Creamed Horseradish, Farmer's Bread Rolls, Roast Gravy 26

WHOLE ROASTED CANADIAN RANGELAND BISON TENDERLOIN

Pretzel Rolls, Pickles, Smoked Béarnaise Sauce 25

ROAST R ACK OF INNISFAIL LAMB

Ras el Hanout, Minted Chimichurri, Spiced Apricot Stuffing 26

MALDON SEA SALT BAKED SALMON

Citrus Fennel Slaw, Champagne Emulsion 24

a chef fee of \$200 per chef applies to all chef-attended stations. one chef per 75 guests. maximum 2 hours.

prices are quoted per person



DESSERTS

Dark Chocolate Brownie v

Citrus Tart

Red Velvet Cake

Almond Peach Mousse

Macarons, Seasonal Flavours

Blueberry Financiers

Chocolate Pot de Crème

Mini Cherry Pies

Chocolate Blondie Bites

Tropical Coffee Slice

Greek Yogurt and White Chocolate Panna Cotta, Seasonal Berries

Spiced Carrot Cake v

Flourless Chocolate Cake gf

Seasonal Fruit Salad v

per item, per dozen 72

CHOCOLATE FONDUE STATION

Minimum 10 guests

Brownies, Marshmallows, Fruit and Berries 24 per person

PROFITEROLE TOWER

Minimum 10 guests

Choux Bun, Dark Chocolate, Assorted Cream Fillings 18 per person

df dairy-free gf gluten-free vg vegetarian v vegan



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Selection of Artisan Bread Rolls

SALAD

Pleaseselecttwooptions

Tuna Niçoise, Cherry Tomato, Steamed Beans, Olives, Fingerling Potato, Boiled Egg, Red Wine Vinaigrette df · gf

Crunchy Romaine, Garlic Dressing, White Anchovies, Parmesan and Herb Crouton Penne Rigate, Olive, Parmesan, Charred Onion, Peperonata, Herb Vinaigrette

Granville Island Mixed Greens, Shaved Young Vegetables, House Vinaigrette $\mathbf{v}\cdot\mathbf{g}\mathbf{f}$

Spiced Yam, Mixed Beans, Cilantro and Lime Crema v · gf

Baby Gem and Endive, Blue Cheese, Pumpkin Seed, Dried Fruits, Banyuls Vinaigrettegf

Roasted Beets, Sorghum, Preserved Lemon, Fresh Herbs v · gf

Greek Salad, Hot House Tomatoes, Bell Peppers, Cucumber, Red Onion, Feta vggf

Squash Slaw, Red Cabbage, Carrots, Peppers, Ginger Dressing, Toasted Cashew Nutre of

Moroccan Spiced Cauliflower, Buckwheat, Raisins, Mint and Black Tea Dressingvgf

Freshly Brewed Milano Coffee and a Collection of TWG Teas



prices are quoted per person and require a minimum of 25 guests or a surcharge of \$10 per person applies

df dairy-free gf gluten-free vg vegetarian v vegan

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PLATTER

Pleaseselectoneoption

Smoked and Candied Salmon, Horseradish, Capers, Crème Fraîche

WHEELSANDWEDGES

Local and Imported Cheese, Seasonal Fruit Preserve, Bread and Crackers

ANTIPASTO

Grilled Vegetables, Confit Apices, Marinated Olives, Aged Balsamic Vinegar

LOCALCHARCUTERIE

Air-Dried and Smoked Meats, Mustard, Fermented Vegetables

VEGETABLES & ACCOMPANIMENTS

Please select two options

Roasted Seasonal Vegetables, Fresh Herbs, EVOQv·gf

Rustic Ratatouille, Garlic and Herbs vgf

Black Sesame Crusted Cauliflowervgf

Sweet and Sour Brassicasvgf

Smoked Chile Scalloped Sweet Potatoesvg·gf

Buttermilk Whipped Potatoes and Chives vg·gf

Creamy Polenta, Sundried Tomato, Confit Garlic vg·gf

Wild and Cultivated Rice Pilaf v·gf



prices are quoted per person and require a minimum of 25 guests or a surcharge of \$10 per person applies

dinner buffet

ENTRÉE

Pleaseselectthreeoptions

AAA ALBERTA BEEF STRIPLOIN g f
Sweet Onion, Mushrooms, PeppercornJus

THAI STYLE RED SEAFOOD CURRY df · gf
Salmon, Cod, Tiger Prawns, Mussels, CoconutChiliBroth

MISO AND MAPLE GLAZED FRASER VALLEY PORK LOIN df · gf Ginger, Sesame and Orange

PANCH PHORON SPICED FRASER VALLEY CHICKEN BREAST g f
Spiced Tomato Butter Sauce

ROAST INNISFAIL LAMB RUMP g f
Rosemary Jus

PACIFIC COD CAPONATA g f
Spinach, Roasted Peppers, TomatoesandEggplant

CANADIAN SALMON Confit Fennel, Lemon

WILD MUSHROOM AND MASCARPONE RAVIOLI Vg

Truffled Pepper Crema

CHICKPEA TAGINE V· gf
Braised Chickpeas and Vegetable Stew, Black Orange, Raisins, Cashew Yogurt, Spicy Harissa

BAKED EGGPLANT AND FETA MOUSSAKA V· qf

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prices are quoted per person and require a minimum of 25 guests or a surcharge of \$10 per person applies

df dairy-free gf gluten-free vg vegetarian v vegan

DESSERT

Pleaseselectthreeoptions

Citrus Tart

Almond Peach Mousse

Flourless Chocolate Cake gf

Dark Chocolate and Raspberry Torte

Macarons

Blueberry Financiers

Chocolate Pot de Crème

Seasonal Fruit Salad, Floral Syrup v

Red Velvet Cake

Chocolate Ganache with Seasonal Berries v

Spiced Carrot Cake v

Freshly Brewed Milano Coffee and a Collection of TWG Teas

145

prices are quoted per person and require a minimum of 25 guests or a surcharge of \$10 per person applies

df dairy-free gf gluten-free vg vegetarian v vegan

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

PASSED CANAPES & HORS D'OEUVRES

PALAK PAPAD KAI KEBAB
Crispy Poppadum Crusted Spinach and Kale Kebabs, Tamarind Chutney

PRAWN UDAIGIRI
Tempered Curry Leaves, Sweet Spices, Shallots
CHICKEN KORMA KEBAB
Mint, Desi Ghee, Mace and Fennel, Mango Coriander Chutney

KOTHMIR VADI Dahi Peanut Chutney, Sesame Seeds, Cilantro

SALADS & CHAATS

MOONG MOOTH SALAD
Achari Dressing, Pomegranate, Shaved Paneer, Crushed Peanuts
CRISPY KALE PAPADI CHAAT
Crispy Potatoes, Tamarind Chutney, Sweetened Yogurt, Amchoor, Black Salt

GOBI ADRAKI SALAD
Crispy Matar, Ginger, Turmeric Nimbu Vinaigrette
KACHORI CHANA SALAD
Mango Chunda, Cilantro, Toasted Nuts, Chaat Masala

MUKKA PYAZ Sirka Vinegar, Cilantro

*·**

prices are quoted per person and require a minimum of 25 guests or a surcharge of \$10 per person applies

df dairy-free gf gluten-free vg vegetarian v vegan

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ENTREES & ACCOMPANIMENTS

BHUNA DHABA CHICKEN
Broiled Spices, Smoked Tomato Yogurt Sauce, Kasuri Methi, Cilantro

CHATTPATTI TAWA COD

Tamarind Peanut Sauce, Crispy Curry Leaves, Ginger
PANEER CHUTNEYWALA
Hara Masala, Green Onions, Cilantro Cream, Tomatoes
MAKAHANA MATAR KORMA
Puffed Lotus Seeds & Green Peas Korma, Fried Onion, Buttermilk, Pistachios

DAL MAKHNI

Bukhara Style, Overnight Cooked Black Lentils With Butter & Tomatoes, Roasted Cumin

KATHEL KI BIRYANI

Marinated Jackfruit Biryani Layered With Flavored Basmati Rice, Cook In Dum

ASSORTED INDIAN BREADS

DESSERTS

RAAS MALAI MARTINI Saffron GULAB JAMUN BROWNIE GAJAR HALWA TARTS Kalakand Mousse

Freshly Brewed Milano Coffee and Masala Chai

130

prices are quoted per person and require a minimum of 25 guests or a surcharge of \$10 per person applies



PRE-SELECTED OR TABLESIDE SERVICE

Up to two entrée choices plus a vegetarian option may be selected for plated events. If the entrée counts are provided a minimum of 5 business days prior to the dinner (pre-selected) along with place cards indicating meal preference, the highest menu price will apply.

For tableside entrée selection, a \$22 per person surcharge will apply to the highest menu price. A minimum of 4 courses is required for tableside service with a maximum of 50 guests. Please note the starch selection for tableside service will be the same for all entrées (except vegetarian option).

Our menus are designed based on the freshest ingredients available for the season. To maintain this standard, seasonal menus are not interchangeable.

Available May through September prices are quoted per person

Selection of Artisan Bread Rolls

SOUP

Roasted Carrot, Lime, Burnt Ginger v·gf

Chilled Tomato and Stone Fruit Gazpacho, Basil Citrus v·gf

Hot and Sour Fraser Valley Chicken and Vegetable, Shimeji Mushroom

Smoked Cauliflower, Fresh Herbs, Roasted Florets

APPETIZERS

Prosciutto Ham, Pickled Vegetables and Bitter Greens df·gf
Smoked Duck, Yams, Endive, Orange Blossom gf
Salmon Aburi, Golden Wakame, Wasabi Aioli, Crispy Rice df·gf
Octopus, Dried Olive, Shaved Fennel, Heirloom Tomatoes, Fresh Herbs
Whipped Meadow Yogurt, Roots and Bulbs, Burnt Lemon, Puffed Quinoa vg
Maple Glazed Baby Carrots, Carrot Top Pistou, Dried Orange, Fermented Sweetcorn v·gf
Okanagan Chèvre, Preserved Cauliflower, Kale, Spiced Apricot vg

ENTRÉES

Alberta Angus Beef Striploin, Pecorino Pave, Watercress, Young Vegetable**g** f
3 course 135 · 4 course 152

Slow Cooked Innisfail Lamb Loin, Liquorice, Brassica, Herb Demi gf 3 course 135 · 4 course 152

Fraser Valley Chicken Supreme, Charred Cauliflower, Sorrel Pestog f 3 course 135 · 4 course 152

Miso Marinated Black Cod, Canadian Grains, Ginger and Cilantro gf 3 course 135 · 4 course 152

Seared Albacore Tuna, Preserved Tomato, Chili, Charred Scallion 3 course 135 · 4 course 152

Chili Glazed Tofu, Bok Choi, Roasted Shimeji Mushroom and Tamarind Broth v· gf 3 course 135 · 4 course 152

Paneer Kofta, Quinoa Pulao, Pickled Squash, Greens and Red Pepper Pestov · gf 3 course 135 · 4 course 152

_____ seasonal plated dinner ·spring-summer____

DESSERT

Dark Chocolate and Raspberry, Chocolate Crumb

Mango Mousse, Kataifi Lime, Ginger

Red Grapefruit, Coconut Gianduja

Almond Sponge, Creme Mousseline, Feuilletine Rouge

Green Tea, Passion Fruit Mousse

Dark Chocolate Torte gf

Spiced Carrot Cake v

Freshly Brewed Milano Coffee and a Collection of TWG Teas

PETIT FOURS

Price per 10 guests

Macarons, Seasonal Flavours 59

Chocolate Truffles, Assorted Flavours 59



PRE-SELECTED OR TABLESIDE SERVICE

Up to two entrée choices plus a vegetarian option may be selected for plated events. If the entrée counts are provided a minimum of 5 business days prior to the dinner (pre-selected) along with place cards indicating meal preference, the highest menu price will apply.

For tableside entrée selection, a \$22 per person surcharge will apply to the highest menu price. A minimum of 4 courses is required for tableside service with a maximum of 50 guests. Please note the starch selection for tableside service will be the same for all entrées (except vegetarian option).

Our menus are designed based on the freshest ingredients available for the season. To maintain this standard, seasonal menus are not interchangeable.

Available October through April prices are quoted perperson

2026

Selection of Artisan Bread Rolls

SOUP

Cream of Parsnip, Truffle and Pear vg·gf

Smoked Fraser Valley Chicken and Sweetcorn Velouté, Habanero Oil g f

Lobster Bisque, Confit Garlic Froth gf

Mushroom Soup, Tamari, White Miso gf

APPETIZERS

Aged Alberta Beef Carpaccio, Cured Egg Yolk, Frisée, Pickled Onion

Country Style Fraser Valley Chicken Terrine, Celeriac Remoulade, Pernod and Apple

Beet Cured Salmon Gravlax, Citrus, Kale, Hot and Sour Vegetables df · gf

Octopus, Dried Olive, Shaved Fennel, Heirloom Tomatoes, Fresh Herbs

Umami Glazed Root Vegetables, Shaved Radish, Cashew Crema, Banyuls Vinaigrettevgf

Goat's Cheese, Squash, Sour Cherry, Toasted Oats vg · gf

Charred Brassicas, BC Greens, Candied Sunflower Seeds v · gf

df dairy-free gf gluten-free vg vegetarian v vegan

2026

ENTRÉES

Pleaseselectthreeoptions

Alberta Angus Beef Tenderloin, Root Vegetable Pave, Sarawak Pepper Jug f 3-course 135 · 4-course 152

Alberta Angus Beef Short Rib, Rutabaga, Horseradish and Yamsgf 3-course 135: 4-course 152

Slow Roasted Innisfail Lamb Loin, Minted Panni, Cauliflower and Chermoula gf 3-course 135 · 4-course 152

> Fraser Valley Roasted Chicken, Parsnip and Black Garlic Jus 3-course 135: 4-course 152

Vancouver Island Halibut, Lobster Ravioli, Tarragon and Lemon Vinaigrette
3-course 135 · 4-course 152

Roasted Canadian Salmon, Aztec Grains, Fennel, Burr Rouge gf 3-course 135 · 4-course 152

Brohme Lake Duck Breast, Kohlrabi, Pain de Spice, Sour Cherry gf 3-course 135. 4-course 152

Chargrilled Squash, Curried Millet, Smoked Ricotta, Lime gf 3-course 135 · 4-course 152

Salt Baked Celeriac, Aerated Polenta, Dried Olive, Herb Emulsion v 3-course 135. 4-course 152

	seasonal	plated	dinner	autumn-winter
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DESSERT

Mocha Mousse, Coco Nibs

Milk Chocolate Mandarin Torte

Citrus Tart, Whipped Yogurt

Chocolate Mousse, White Chocolate Crumb Blackberry Pistachio, Delice, Violet Crémeux

Dark Chocolate Ganache, Sour Cherry v

Mint Mille Feuille, Flourless Chocolate Cake

Freshly Brewed Milano Coffee and a Collection of TWG Teas

PETIT FOURS

Price per 10 guests

Macarons, Seasonal Flavours 59

Chocolate Truffles, Assorted Flavours
59



BAR SERVICE

Bar Service includes the following amenities:

Soft Drinks for Mix
Orange, Pineapple, Cranberry, Tomato, and Clamato Juice
Fresh Fruit Garnishes
Marinated Beans, Cherries, Olives

Cocktail Picks

Napkins and Swizzle Sticks

Ice and Glassware

a bartender for every 100 guests

should liquor consumption fall below \$450 (excluding gratuity, service and tax charges), a bartender fee of \$160 per bartender will apply.

a cashier is required for every 100 guests at 40 dollars per hour (minimum 4 hours).

— bar and wine –

— bar and wine —

LIQUOR

DELUXE

Stolichnaya vodka

Broker's gin

Wild Turkey bourbon

Alberta Premium Rye rye whiskey

Famous Grouse Black Grouse blended scotch

Mount Gay Eclipse dark rum

Matusalem Platino white rum

12

PREMIUM

Grey Goose vodka gin

Bombay Sapphire bourbon dark

Woodford Reserve rum rye whiskey

Mount Gay XO blended scotch

Knob Creek Small Batch 100 Proof single malt

Johnny Walker Black Label scotch single

Glenfiddich 12-yr malt scotch

Glenmorangie 10-yr single malt

Highland Park 12-yr scotch

13

BEER · CIDER · COOLERS

Stella Artois • Mill Street • 100thMeridian • Goose Island IPA

10

Strongbow • SirPerry Cider

- 11

LIQUEURS

Grand Marnier • Baileys Irish Cream • Kahlua

12

Gautier V. S. Cognac

13

PUNCH

Chilled Champagne Punch (gallon, serves 30 glasses)

260

NON-ALCOHOLIC BEVERAGES

Soft Drinks • Juices • Sparkling and Still Bottled Water

8

Chilled Non-Alcoholic Fruit Punch (gallon, serves 30 glasses)

180

bar and wine	bar and wine
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SPECIALTY COCKTAILS

Create your own cocktail experience. Select up to fve cocktails to be served to your guests.

HOTEL GEORGIA
Gin, Lemon Syrup, Orange Blossom Water, Orgeat Syrup, Egg White, Fresh Nutmeg
20

MANHATTAN
Sweet Vermouth, Angostura Bitters, Cocktail Cherry
20

COSMOPOLITAN

Vodka, Fresh Lime Juice, Cranberry Juice, Cointreau, Lime Wedge
20

NEGRONI Campari, Gin, Sweet Vermouth, Orange Twist 20

MARTINIS (2oz.)

Classic Vodka or Gin Garnishes: Olive, Lemon Twist 20

SPECIALTY COCKTAILS

Create your own cocktail experience. Select up to fve cocktails to be served to your guests.

FRENCH 75
Gin, Fresh Lemon juice, Simple Syrup, Sparkling Wine 20

SIDECAR
Cognac, Grand Marnier, Lemon Juice, Orange Slice
20

LEMON DROP MARTINI
Vodka, Limoncello, Fresh Lemon Juice, Simple Syrup,
Sugared Martini Glass Rim, Lemon Wheel
20

FLAVOURED MOJITOS
Rum, FreshLimeJuice,FreshMint,SimpleSyrup, Soda

Flavours: Mint, Mango, Blackberry
20

WHISKEY SOUR
Rye Whiskey, Lemon Juice, Simple Syrup, Angostura Bitters
20

WHITE WINE

CLOUDY BAY
Sauvignon Blanc, Marlborough, New Zealand
108

MEYERS FAMILY OLD MAIN ROAD Chardonnay, Okanagan Valley, BC 94

TANTALUS Riesling, Okanagan Valley, BC 80

CHATEAU ST MICHELLE
Riesling, Washington, USA
72

MISSION HILL RESERVE
Pinot Gris, Okanagan Valley, BC
65

FIVE VINEYARDS MISSION HILL
Chardonnay, Okanagan Valley, BC
55

RED WINE

HESS ALLOMI Cab Sauvignon, Napa Valley, USA 115

VANESSA VINEYARD
Syrah, Similkameen Valley, BC
105

TANTALUS
Pinot Noir, Okanagan Valley, BC
95

CANNONBALL
Cab Sauvignon, California, USA
80

SANDHILL Cab Merlot, Okanagan Valley, BC 65

Cab Merlot, Okanagan Valley, BC 60

FIVE VINEYARDS MISSION HILL



SPARKLING WINES & CHAMPAGNE

"My only regret in life is that I did not drink more champagne."

JOHN MAYNARD KEYNES

POMMERY Brut Royal, France 190

TANTALUS
Blanc de Blancs Noir, Okanagan Valley, BC
80

MIONETTO
Prosecco Brut, Italy
64



FINAL GUARANTEE AND LABOUR RATES

The FINAL guaranteed number is due no later than 12:00pm, three (3) business days prior to the event, however Pre-selected entrée counts are due five (5) business days prior to the event. This final number will be used as the Attendance Guarantee. Billing is based on the final number submitted, or the actual attendance, whichever is greater.

Please note below charges are subject to change at any time:

\$65.00 per car
\$40.00 per car
\$65.00 per car
\$200.00 each
\$160.00 each
\$80.00 each / per hour
\$40.00 per hour
\$40.00 per hour
\$160.00 labor fee
\$60.00 per hour
\$5.00 per box
\$80.00 per hour (min.2hours)

The Hotel reserves the right to charge additional labor fees for any Event that requires extensive set-up or extraordinary requirements.

AUDIO-VISUAL AND LIGHTING

Audio Visual services are provided by Rosewood Hotel Georgia's in-house supplier, ENCORE. Your Event Sales Manager can assist in facilitating these arrangements. A complimentary podium is included, however rental fees apply for additional services.

Approved "Third Party Suppliers" may be subject to additional charges as determined by ENCORE at a labour rate of \$80 per hour (min. 2 hours). This charge is for, but not limited to, supervision of loadin/loadout and any assistance during office hours for the event crew including operating the House Sound System. This is a one time charge for the duration of the conference.

All outside suppliers must contact hotel security to be issued visitor clearance.

VIDEOCONFERENCING

Our Boardroom, located at the top of the grand staircase offers complete state-of-the-art video conferencing technology. It boasts two 52" high definition monitors, ceiling mounted high resolution LCD projector, a video camera and a document camera. With 607 square feet of space, this room also has its own private lounge area for after meeting receptions. Please ask your Event Sales Manager for rates.

TELEPHONE

Meeting room telephones are available at no charge for in-house calls. Registration desk telephones are offered on a complimentary basis for in-house calls. Dedicated direct dial lines (DID) are available on request at \$150. Current hotel rates apply to long distance and local calls.

HIGH SPEED INTERNET

High speed internet service is available at \$15.00 per user for wireless or wired access up to a maximum of 20 users. Please consult your Event Sales Manager for more than 20 users. An installation charge of \$160.00 applies for wired access.

POWER

All rooms offer up to 15-amp power on a complimentary basis. Additional power, up to 60 amps, is available for \$200 per day. Please ask your Event Sales Manager for rates if more than 60 amps is required.

PARKING

The hotel offers valet parking that may be charge back to the master account on request. Please discuss with your Event Sales Manager.

MENUS

Though we have extensive menu options, our Executive Chef welcomes the opportunity to customize any menu or prepare items to your personal taste.

ALLERGIES

Nature of allergies and names of guests must be communicated in writing to the hotel no later than three (3) working days prior to the event. In failing to do this, you will indemnify and hold the hotel harmless from any liability or claim of liability for any personal injury that occurs as a result.

ENTRÉE CHOICES

Up to two entrée choices plus a vegetarian option may be selected for plated events.

preselected entrées: If the entrée counts are provided a minimum of 5 business days prior to the event along with place cards indicating meal preference, the highest menu price will apply.

tableside entrée selection: If the entrees are selected tableside, a \$22 per person surcharge will apply to the highest menu price. A minimum of four courses is required for tableside service. Please note the starch selection for table side service will be the same for all entrees (except vegetarian entrée).

This service style is available for up to 50 guests only.

 general information -	_

SEATING

Typically, we set our private event rooms with 66" round tables of eight or ten. It allows for a more comfortable seating arrangement for your guests.

LINEN & DÉCOR RENTAL PROGRAM

Rosewood Hotel Georgia offers floor-length linens in Rivolta Carmignani as a standard. We can also assist you in planning upgraded décor and specialty linens.

Please ask your Event Sales Manager for further information.

UNPARALLELED EXPERIENCE AWAITS

Let the Executive Chef elevate your menu with our A Sense of Place® philosophy.

Ask the Event Sales Manager for details.



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