

ROSEWOOD

HOTEL GEORGIA

VANCOUVER

ROSEWOOD HOTEL GEORGIA *events*

.WEDDING MENU.

2018



## .RECEPTIONS.

### COLD CANAPÉS

Kalamata Olive, Bocconcini and Tomato Bruschetta

Tuna Tataki, Sesame Soy Dressing, Scallion Curls

Thai Inspired Chicken Salad

Green Gazpacho, Almond Oil

Belgian Truffle Pâté, Pistachio, Apple Pear Mostarda, Garlic Chip

Pickled Daikon, Soba Roll

Scallop Carpaccio, Radish, Chive and Sour Cream Flatbread

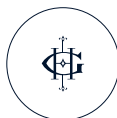
Local BC Oysters, Mignonette

Cheese, Fig Jam, Puff Pastry

Compressed Watermelon, Goat's Cheese, Basil

Smoked Salmon, Crostini

Cauliflower Panna Cotta, Smoked Trout Caviar



## . RECEPTIONS.

### HOT CANAPÉS

AAA Beef Sliders, Mustard Mayo, Choux Bun

Herb and Citrus Marinated Chicken Breast, Garlic Aioli

Quinoa and Sunflower Seed Arancini, Mozzarella, Tomato Jam

Pan-Seared Scallops, Caper Raisin Purée

Wild Mushroom and Goat's Cheese Tart, Toasted Walnuts

Pork and Apple Sausage Rolls, Braised Red Cabbage

Duck and Puy Lentil Croquette, Pear and Saffron Chutney

Cheese and Bacon Gougères

Tomato Soup, Grilled Cheese

Seafood Brandade, Preserved Lemon and Fennel Aioli

Vegetable Spring Rolls

Crab and Corn Cakes, Rémoulade

4 pieces per person | 22

6 pieces per person | 32

8 pieces per person | 40

10 pieces per person | 49



## RECEPTION DISPLAYS.

*Prices are quoted per person.*

### CHARCUTERIE PLATTER

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

22

### LOCAL CHEESE DISPLAY

Assortment of Local Canadian Cheese, Seasonal Fruit Preserve, Flatbread and Crackers

21

### BREADS AND DIPS

Pimento Cheese, Chickpea Hummus, Roasted Eggplant Babaganoush

Extra Virgin Olive Oil, Venturi Schultz Balsamic Vinegar, Flatbread, Baguette

17

### DIM SUM ASSORTMENT

Hargao (Shrimp), Sio-Mai (Chicken and Pork), Zhengjiao (Vegetable), Char-Siu Bao (Pork Bun)

23



## RECEPTION DISPLAYS.

*Prices are quoted per person.*

### SUSHI ROLLS AND NIGRI

*Priced per dozen*

Dynamite Roll | 38

California Rolls | 38

Tuna Nigiri | 63

Shrimp Nigiri | 63

Salmon Nigiri | 63

### OCEANWISE SEAFOOD DISPLAY

A Selection of Locally Harvested, Extra Small Oysters, West Coast Mussels, Manila Clams,  
Poached Peeled Prawns, Scallops, Smoked and Candied Salmon

Accompanied with Seasonal Mignonettes and Fruit Pearls, Cocktail Sauce, Tobasco, Honey Mustard, Shaved Onions

48

### PIZZA

Quattro Stagioni, Margherita, Funghi, Chorizo

38



## RECEPTION ACTION STATIONS.

*Prices are quoted per person and require a minimum of 20 guests.*

*A labour fee of \$200 per Chef applies to all Chef attended action and carving stations. One Chef per 75 guests.*

### RISOTTO

Butternut Squash Risotto, Oyama Chorizo, Chestnut Cream

Celeriac Risotto, Seared Scallops, Mascarpone, Basil Pesto

Wild Mushroom Risotto, Shaved Truffle, Parmigiano Reggiano

28

### POUTINE

Duck Poutine, Fries, Golden Ears Cheese Curds, Gravy

19

### CAVIAR AND BLINI

Northern Divine Organic Caviar, Buckwheat Blinis, Crème Fraîche, Chive

53

### BAKED POTATO

Sour Cream, Cheddar Cheese, Green Onions, Mushroom Ragout, Beef Chilli, Chives

16

### CHOCOLATE FONDUE

Chocolate and Kahlua Fondue, Seasonal Fruit, Marshmallow, Gingerbread Spiced Beignets, Brownies

22



.RECEPTION BUILD YOUR OWN STATION.

*Prices are quoted per person.*

**GOOEY GRILLED CHEESE**

Three Cheese, Grilled French White, Tomato Basil Soup

16

**BEEF AND BEAN CHILLI**

Savory Ground Beef and Bean Ragout, Jalapeño Corn Bread

18

**SNACKS**

Potato Chips, Truffle Popcorn, Nachos with House-made Pico De Gallo, Guacamole, Sour Cream

21



## RECEPTION CARVING STATIONS.

*Prices are quoted per person.*

*A labour fee of \$200 per Chef applies to all Chef attended action and carving stations. One Chef per 75 guests.*

### SLOW ROASTED AAA ALBERTA BEEF STRIPLOIN

Creamed Horseradish, Yorkshire Pudding, Roast Gravy

22

### HOUSE-MADE PORCHETTA

Apple and Pear Mostarda, Sour Cherry

18

### SALMON 'EN CROUTE'

Herb Beurre Blanc

18

### ROAST LEG OF LAMB

Mint Sauce

20





.DESSERT STATIONS.

DESSERT STATIONS

Lemon Tart, Almond Peach Mousse

Sacher Torte

Macarons, Blueberry Financiers, Chocolate Pot de Crème

Assorted Mini Pastries

Seasonal Fruit Salad

Mini Cherry Pies

Chocolate Blondie Bites

Mocha Passion Fruit Slice

Greek Yogurt and White Chocolate Panna Cotta, Seasonal Berries

Lemon Tart, Sweet Goat's Cheese Cream

Carrot Cake, Cream Cheese Frosting

Per item, per person | 6



## .LUNCH and DINNER BUFFET.

*Prices are quoted per person and require a minimum of 20 guests or a surcharge of \$8 per person applies.*

### SALAD | *Please select two options*

Mixed Artisan Greens, House Dressing

Zucchini Salad, Almonds, Fennel, Olive Oil, Lemon

Roasted Beet, Avocado and Pea Salad

Miso Vegetable and Rice, Sesame Seed Dressing

Panzanella Salad, Vine Ripened Tomatoes, Mozzarella, EVOO

Roasted Cauliflower, Carrot, Bitter Greens, Vadouvan

Greek Salad, Cucumber, Hot House Tomato, Bell Pepper, Crumbled Feta, Herb Dressing

Kale and Roasted Beet, Cherry Vinaigrette, Okanagan Chèvre

### PLATTER | *Please select one option*

Smoked and Candied Salmon, Horseradish, Capers, Crème Fraîche

Antipasto | Grilled Bell Peppers, Eggplant, Mushroom, Aged Balsamic Vinegar

Local Charcuterie | Air-Dried and Smoked Meats, Mustard, Pickles

### ENTRÉE | *Please select three options*

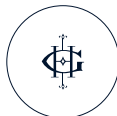
AAA Alberta Beef Striploin, Wild Mushroom and Herb Demi

Lamb Rump, Sorrel Pesto

Pan-Seared Ross Down Farms Chicken Breast, Tarragon Cream

Kuterra Salmon, Smoky Ratatouille

West Coast Seafood Thermidor, Wild Mushrooms, Gruyère



## LUNCH and DINNER BUFFET.

*Prices are quoted per person and require a minimum of 20 guests or a surcharge of \$8 per person applies.*

### VEGETABLES AND ACCOMPANIMENTS | *Please select two options*

Roasted Seasonal Vegetables, Herb and Olive Oil

Gratin Dauphinoise, Garlic Confit, Swiss Cheese

Baked Sagnarelli, Napolitana, Pepperoncino, Mozzarella

Eggplant and Zucchini, Toasted Pine Nuts

### DESSERT | *Please select three options*

Lemon Tart, Almond Peach Mousse

Sacher Torte

Macarons, Blueberry Financiers, Chocolate Pot de Crème

Assorted Mini Pastries

Seasonal Fruit Salad

Freshly Brewed Milano Coffee and a Collection of TWG Teas

97



# SEASONAL PLATED LUNCH & DINNER | SPRING & SUMMER.

*Prices are quoted per person.*

*Available May through September.*

## PRICING

The menu price detailed on each entrée is based on a three-course menu. A soup, salad and appetizer can be chosen as the first course. A salad or appetizer may be selected as an alternative to a soup for a three-course menu without the supplement price applicable.

To create a fourth course the supplement price for the salad and appetizer will apply.

## 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 \$18 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 tableside service will be the same for all entrées (except vegetarian option).

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## SOUP

Spicy Prawn and Coconut Broth

North Arm Farms New Potato and Chilliwack Corn Chowder, Dungeness Crab Cake

Chilled Cucumber Soup, Lovage, Chive Cream

Ross Down Farms Free Range Chicken with Vegetables, Hon Shimeji Mushrooms

Two EE's Farms Tomato and Basil Velouté, Farmhouse Cheddar Cheese Straws

## SALAD AND APPETIZERS | Option for 4 course menu

Spring Herb Salad, Parsley, Cilantro, Basil, Dill, Chives, Red Radish, Shaved Fennel,  
Asparagus Orange Segments, Lemon Vinaigrette | 14

Marinated Buffalo Mozzarella and Tomato, Crusty Bread, Basil Pesto, Aged Balsamic | 14

Trio of Mushroom and Caramelized Onion Tart, Organic Salad Greens, Cornichons | 14

Belgian Endive, Blue Cheese, Kumquats, Walnuts, Watercress | 14



SEASONAL PLATED LUNCH & DINNER | SPRING & SUMMER.

*Prices are quoted per person.*

ENTRÉE

BEEF AND LAMB

Sous-Vide Cooked Heritage Angus Beef Tenderloin, Aerated Bearnaise, Grilled Onion Purée | 105

Rosemary and Garlic Marinated Boneless Rack of Lamb, Port Demi Glaze, Parsnip Purée | 100

POULTRY

Oven Roasted Ross Down Farms Chicken Breast, Carrot Purée | 90

Oven Roasted Lac Brome Duck Breast, Honey Balsamic Glaze, Wild Mushroom Purée | 95

FISH

Pan-Seared Kuterra Salmon, Charred Tomato Vinaigrette, Carrot, Celeriac, Salsify, Cauliflower, Spinach,  
Mushroom, Parsnip, Peppers | 95

Haida Gwaii Halibut Filet, Saffron-Fennel Essence, Tomato Jam | 105

VEGETARIAN

Spaghetti Squash, Black Beluga Lentils, Shaved Parmigiano Reggiano, Baby Arugula | 85

Smoked Organic Tomato and Zucchini Risotto, Spinach, Toasted Pine Nuts | 85

DESSERT

Mocha Passion Fruit Slice

Greek Yogurt and White Chocolate Panna Cotta, Seasonal Berries

Triple Lemon Tart, Lemon Frangipane, Meyer Lemon Curd and Vanilla Cream

Carrot Cake, Cream Cheese Frosting

Freshly Brewed Milano Coffee and a Collection of TWG Teas



## SEASONAL PLATED LUNCH & DINNER | AUTUMN & WINTER.

*Prices are quoted per person.*

*Available October through April.*

### PRICING

The menu price detailed on each entrée is based on a three-course menu. A soup, salad and appetizer can be chosen as the first course. A salad or appetizer may be selected as an alternative to a soup for a three-course menu without the supplement price applicable.

To create a fourth course the supplement price for the salad and appetizer will apply.

### 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 \$18 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 tableside service will be the same for all entrées (except vegetarian option).

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### SOUP

Creamy Field Mushrooms, Chervil

Winter Vegetable Broth, North Arm Farms Carrot, Cabbage, Cannellini Beans and Orzo Pasta

Butternut Squash Soup, Pickled Apple, Spicy Chorizo

Leek and Potato Soup, Rosemary Straw Crisps, Gremolata

Lobster Cappuccino, Garlic Foam, Porcini Dust

### SALAD AND APPETIZERS | Option for 4 course menu

Rye Kernel and Celeriac Salad, Green Apples, Horseradish, Bitter Greens | 14

Marinated Artichoke and Spelt Berry Salad, Shaved Fennel, Crisp Red Onion, Kale and Bitter Greens,  
Olive and Currant Vinaigrette | 14

Confit Duck and Wild Mushroom Risotto | 14

Pumpkin Ravioli, Parmesan and Roasted Pine Nuts | 14

Beet and Fennel Salad, Watercress Emulsion, Crème Fraîche, Walnut Brittle | 14



SEASONAL PLATED LUNCH & DINNER | AUTUMN & WINTER.

*Prices are quoted per person.*

ENTRÉE

BEEF AND LAMB

Sous-Vide Cooked Heritage Angus Beef Tenderloin, Hazelnut Beer Butter, Mushroom Purée | 105

Braised Lamb Shank, Tomato-Thyme Glaze, Squash Purée | 100

POULTRY

Herb Roasted Ross Down Farms Chicken Breast, Apple Butter, Beet Jam | 90

Oven Roasted Lac Brome Duck Breast, Sauvignon Blanc Elderberry Glaze, Braised Red Cabbage Purée | 95

FISH

Oven Roasted Kuterra Salmon, Charred Scallion Vinaigrette, Seasonal Vegetable Palette, Salsify | 95

Curry Infused Cod, Clam and Fennel Broth, Celeriac Purée | 95

VEGETARIAN

Spaghetti Squash, Black Beluga Lentils, Shaved Parmigiano Reggiano, Baby Arugula | 85

Sunflower Seed, Quinoa and Hemp Heart Risotto, Butternut Squash, Endive and Apple Salad | 85

DESSERT

Apple Tartin, Vanilla

Sacher Torte, Almond

Lemon Tart, Sweet Goat's Cheese Cream

Blackberry Pistachio, Delice, Violet Cremeux

Freshly Brewed Milano Coffee and a Collection of TWG Teas

