


All Entrées include rolls and butter, a selection of fresh Vegetables, freshly brewed Starbucks regular & decaffeinated coffee, Tazo tea selections.



Appetizers


Corn Meal crusted Crab Cakes with Minted Pea Coulis, Frisée Salad	\$ 18.00
Porcini Mushroom Ravioli with Carrot Puree, Warm Pancetta Vinaigrette, Pea Shoot Salad	\$ 14.00
Grilled Salmon with Warm Lentil & Bacon Salad, Frisée, Sherry Gastric	\$ 17.00
Savoury Goat Cheese & Oven dried Tomato Tart with Kalamata Olive Tapenade, Grilled Asparagus & Micro Greens	\$ 14.00
Charcuterie Board  Cured Meats, Pâté & Cheeses with Housemade Preserves & Mustard	\$ 18.00

Soup

Spiced Pumpkin Soup with Toasted Pepitas & Pumpkin Seed Oil	\$ 10.00
Diced Potato & Leek Soup with Housemade Crème Fraîche	\$ 10.00
Tomato & Orange Soup with Fennel scented Butter	\$ 10.00
Minted English Pea Velouté with Truffle Cream	\$ 10.00
Leek & Roasted Mushroom Soup with Crispy Leeks	\$ 10.00

Salad

Traditional Caesar Salad with Garlic & Parmesan Croutons	\$ 11.00
Market Salad with oven dried Tomatoes, Crispy Shallots, Feta Cheese Crumble & Red Wine Vinaigrette	\$ 10.00
Baby Spinach, Arugula & Frisée Salad with Roasted Apples, Blue Cheese & Verjus Cider Vinaigrette	\$ 11.00
Butter Lettuce & Lolla Rossa Bundle, Shaved Boursin Cheese, Balsamic Strawberries, Spicy toasted Pecans	\$ 12.00
Golden Beet Wallpaper with Mustard marinated Bocconcini, Grilled Raddichio, Arugula, Aged Sherry Emulsion	\$ 11.00
Grilled Asparagus Salad, Chickpea Ricotta Pull, Baby Lettuces, Avocado Oil, Creamy Citrus Dressing	\$ 11.00

 Locally Produced

September 2010 | Above prices are subject to 18% service charge and 5% GST.
The Hotel reserves the right to change prices due to current market conditions.

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Intermission

Sorbet

Lemoncello, Green Apple, Cassis, Cranberry	\$ 4.00
Add a Splash of Champagne	\$ 4.50

Entrées

Goat Cheese crusted Beef Tenderloin, Double Smoked Bacon Jus Dauphinoise Potatoes	\$ 44.00
Slow Roasted Prime Rib (minimum 15 guests) Seasoned with House Spice Blend, Veal Jus Horseradish scented Yorkshire Pudding Roasted Garlic Whipped Potatoes	\$ 40.00
Kalamata Olives, Capers & Herb crusted Salmon Fillet Refined Tomato Sauce Olive Oil & Scallion Crushed Potatoes	\$ 36.00
Pan Seared Sablefish Baby Bok Choy & Café au Lait Sauce Lobster Mash Potatoes	\$ 40.00
Boursin Cheese, Spinach & Focaccia stuffed Chicken Breast Basil Pesto Jus, Roasted Corn & Red Pepper Polenta	\$ 36.00
Goat Cheese crusted Beef Tenderloin & Sage basted Chicken Breast with Natural Veal Jus Parmesan Roasted Fingerling Potatoes	\$ 42.00
Herb Butter basted Beef Tenderloin & Baked Lobster Tail with Sundried Tomato Crust (maximum 150 guests) Cafe au Lait Sauce Roasted Fingerling & Baby Red Potatoes	\$ 62.00
Herb Butter basted Beef Filet & Citrus Gastric brushed Salmon Whipped Sweet Potatoes, Mulling Spice scented Jus	\$ 42.00
Grilled Vegetable & Tofu Phyllo Tart with Warm Israeli Couscous, Hummus Vinaigrette	\$ 33.00
Mushroom Hunter Risotto Portobello, Tofu & Legume Tower, Shaved Fennel Salad, Warm Sherry & Fresh Herb Vinaigrette	\$ 34.00

PLATED DINNER

Desserts

Duets \$ 14.00

Chocolate Manjari Creameaux,
 Raspberry Brulee & a Green Tea infused Anglaise
 Symphony of Warm Caramel Chocolate Fondant &
 Madagascar Vanilla Bean Ice Cream
 Duet of Lemon Curd Meringue Tart
 Pineapple Clafoutis served with a dried Pineapple Crisp &
 Mango Sauce
 German Chocolate Cake & a Vanilla Calentitos
 with a Jivara Glaze

Trios \$ 15.50

Trio of Custards & Curds:
 Vanilla Bean, Citrus Passion Fruit & Chocolate
 on Graham Cracker & Pistachio Crust,
 Raspberry & Mango Coulis
 English Toffee Pudding, Milk Chocolate Tranche &
 a Mango Passion Curd Meringue Tart,
 Blood Orange Marmelata
 Trio of Chocolate:
 Mocha & Chocolate Mousse Cup,
 Chocolate Raspberry Mille-feuille & a Bitter Chocolate
 Caraibe Tart, Ancho Pepper Chocolate Glaze

Final Thought \$ 12.00

Trio of Chocolate Mousse Tower,
 Chocolate Genoise, Mocha Coffee Anglaise
 Dulce de Leche Cheesecake,
 Tarragon infused Strawberry Coulis &
 Seasonal Berries
 Warm Granny Smith Apple Tart,
 Cinnamon Chantilly Cream
 Bittersweet Chocolate & California Almond Gateaux,
 Hazelnut Brittle & Berry Compote
 Chocolate Ginger Creameaux,
 Coconut Biscuit with a Vanilla Bean Mousseline &
 finished with a Valhrona Chocolate Sauce
 Canadian Maple scented Apple Rhubarb Strudel,
 Citrus Orange Genoise & slow roasted Apricot Compote
 Chocolate & Raspberry Hemispheres,
 Molten Chocolate Sauce infused with Jasmine Tea
 Chewy Caramel Maple Walnut Tart
 with a Praline Sauce & Chocolate Brittle
 Raspberry Vanilla Brûlée, White Chocolate Ganache center
 with Coco Nib Crisp
 Raspberry & Mango Cheesecake,
 Pistachio Crust & a Chili Chocolate Sauce

To ensure quality and presentation, food will be available for **two** concurrent hours of your choice. All buffets include rolls and butter, Bouquetière of seasonal Vegetables, freshly brewed Starbucks regular & decaffeinated coffee, Tazo tea selections.

Lasting Impressions minimum 100 guests

\$ 75.00 per person

Soup

Please choose one of the following:

- Tomato & Fennel with Orange Butter
- Diced Potato & Leek with Housemade Crème Fraîche
- Parsnip & Potato with Rosemary Honey
- Leek & Roasted Mushroom with Crispy Leeks

Salads

- Mixed Organic Greens
with Buttermilk Dressing, Honey Dijon Dressing &
Sesame Ginger Dressing
- Traditional Caesar Salad with Garlic Focaccia Croutons,
Parmesan Brittle

Please choose four of the following options:

- Alberta Charcuterie Platter  Selection of Locally Produced Cured Meats & Cheese
- Caprese Salad with Organic Greens, fresh Roma Tomatoes &
Basil infused Bocconcini Cheese with Balsamic Vinaigrette
- “Niçoise” style Potato Salad with Baby Red Potatoes, Green Beans,
Olives, Tomatoes, Hard Boiled Egg with Red Wine Vinaigrette
- Tomato, Jicama, Black Bean & Roasted Corn Salad
with Avocado Dressing
- Fresh Vegetable Platter with Hummus & Sundried Tomato Pesto Dip
- Quinoa, Chickpea & Roasted Root Vegetable Salad
with Sweet Chili Cilantro Vinaigrette
- Tomato, Basil & White Bean Bruschetta with Olive Oil Crostini

Carvery

Please choose one of the following:

- Carved in the room by a Uniformed Chef
- Slow Roasted Prime Rib of Beef
with Horseradish, Yorkshire Pudding & au Jus
- Shallot & Cranberry Butter basted Turkey Breast
with Black Fig & Leek Stuffing, Traditional Pan Turkey Gravy
- Grilled Leg of Lamb with Mint Gremolata, Balsamic Lamb Jus
- House Smoked Whole Roast New York Striploin
with Horseradish & Shallot Red Wine Jus
- Pastrami spiced Salmon Fillet with Shaved Fennel &
Cherry Tomato Salad, Warm Russian Vinaigrette

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Entrées

Please choose three of the following:

Seared Halibut with Sundried Tomato & Shallot Crust,
Chimichurri Sauce

Rotisserie Chicken with Fresh baked Biscuits, Pearl Onion &
Pancetta Pan Gravy

Roasted Arctic Char with Kalamata Olives,
Refined Tomato Sauce, Grilled Broccolini

Cheese Stuffed Giant Pasta Shells,
Wilted Spinach & Warm Roasted Pepper Coulis

Spiced Brown Sugar Roasted Pork Loin,
Apple braised Pork Saddle, Sherry Gastric Jus

Grilled Lemon Garlic Lamb Chops,
Minted English Pea Coulis, White Balsamic Gastric

Accompaniments

Please choose one of the following:

Horseradish & Molasses tossed Sweet Potato Spears

Seven Grain Pilaf with Roasted Peppers & Arugula

Traditional Dauphinoise Potatoes with Fresh Herb & Swiss Cheese

Herb Roasted Mix of Baby Potatoes

Steamed New Potatoes with Citrus Scallion Butter

White Cheddar & Green Onion Whipped Potatoes

Desserts

Assortment of Freshly made Tarts:

Blueberry, Caraibe Chocolate, Peach

French Macaroon, Strawberry

Assortment of Freshly baked Gateaux & Slices:

Peanut Nanaimo, Opera, Sacher, Passion Strawberry Delice

Assortment of Custard & Brûlés:

Coconut Brûlé, Raspberry Brûlé

Assortment of Cheesecakes:

Mango Domes, Glazed New York



Kids Korner designed for Children 2-10 years

Chicken Noodle Soup

Raw Vegetables with Ranch Dip

Please choose one of the following:

Mini Beef Burgers with Curly Fries

Chicken Fingers with Plum Sauce & Curly Fries

Kids Cheese Pizza

Traditional Grilled Cheese Sandwich with Curly Fries

Please choose one of the following:

Giant Chocolate Turtle Cookie Ice Cream Sandwich

Sheraton S'mores

Strawberry Shortcake

Choice of Milk, Soft Drink or Juice

\$ 25.00 per child