

# WEDDINGS & EVENTS

2018 MENU



**THE LAGOON**   
Restaurant at Painted Boat

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*Prices do not include taxes and gratuities*



# HORS D'OEUVRES



## HORS D'OEUVRES

*priced per one dozen  
3 pieces per guest recommended*

<b>Chicken Skewer</b> , Sweet Chili Sesame, Scallion	GF	<b>32</b>
<b>Squash Ravioli</b> , Truffle Cream	V	<b>32</b>
<b>Pea Arancini</b> , Lemon Aioli	V/GF	<b>32</b>
<b>Chickpea Fritter</b> , Herb Yogurt	V	<b>32</b>
<b>Fried Oyster</b> , Tartar Sauce, Pickled Cabbage		<b>36</b>
<b>Smoked Salmon</b> , Lemon Crème Fraiche, Crostini		<b>32</b>
<b>Raw Oysters</b> , Cucumber Mignonette, Horseradish	GF	<b>36</b>
<b>Goat Cheese Tartelette</b> , Figs	V	<b>32</b>
<b>Prawn Skewer</b> , Cocktail Sauce, Parsley		<b>32</b>
<b>Tuna Tartare</b> , Soy, Sesame, Chili, Scallion	GF	<b>36</b>
<b>Avocado Mousse</b> , Jalapeno, Lime, Cilantro	V	<b>32</b>
<b>Tomato Bocconcini</b> , Basil, Balsamic, Crostini	V	<b>32</b>

### ADD ON PLATTERS

*portioned for 12 guests*

<b>Cheese and Charcuterie</b>	GF	<b>60</b>
<b>Fresh Oysters</b>	GF	<b>72</b>
<b>Prawns Cocktail</b>	GF	<b>60</b>
<b>Vegetable Crudité</b>	GF/V	<b>40</b>
<b>Salmon Platter</b>	GF	<b>60</b>



# DINNER



# DINNER BUFFETS

## CASUAL DINNER BUFFET

**\$60 per guest**

Dinner Rolls with Butter  
Garden Salad with Champagne Vinaigrette  
Coleslaw with Citrus Vinaigrette  
Cheddar Corn Bread  
Smoked Chicken with BBQ Sauce  
Grilled Salmon with Maple Lemon Glaze  
Grilled Vegetables  
Roast Potatoes  
Fruit Platter  
Chef's Choice Dessert

## SURF & TURF DINNER BUFFET

**\$80 per guest**

Dinner Rolls with Butter  
Green Salad with Champagne Vinaigrette  
Quinoa Salad with Feta, Tomato, Herb Vinaigrette  
Prawn Cocktail  
Ling Cod with Ratatouille  
Striploin Roast with Red Wine Jus  
Roast Potatoes  
Seasonal Vegetables  
Fruit Platter  
Chef's Choice Dessert



**DELUXE SUN COAST BUFFET**

**\$100 per guest**

Dinner Rolls with Butter  
Garden Salad with Garden Vegetables, Sunflower Seeds, Champagne Vinaigrette  
Quinoa Salad with Feta, Tomato, Herb Vinaigrette  
Smoked and Candied Salmon Platter  
Prawn Cocktail  
Cheese and Charcuterie  
Pan Seared Halibut with Ratatouille  
Beef Tenderloin with Red wine Jus  
Roast Potatoes  
Seasonal Vegetables  
Fruit Platter  
Chef's Choice Dessert



# PLATED DINNERS

## FOUR COURSE DINNER

**\$65 per guest**

Dinner Rolls with Butter

Tomato, Bocconcini, Beets with Balsamic Vinaigrette

Seasonal Soup - Chef's Choice

**Aromatic Steamed Lingcod** with Roast Potatoes, Broccoli, Lemon Herb Beurre Blanc

or

**Grilled Striploin** with Roast Potatoes, Broccoli, Red Wine Jus

Chef's Choice Dessert

## FOUR COURSE DINNER

**\$80 per guest**

Dinner Rolls with Butter

Tomato, Bocconcini, Beets with Balsamic Vinaigrette

Squash Ravioli with Truffle Cream, Pine Nuts

**Pan Seared Halibut** with Roast Potatoes, Broccoli, Lemon Herb Beurre Blanc

or

**Pan Seared Beef Tenderloin** with Roast Potatoes, Broccoli, Red Wine Jus

Chef's Choice Dessert





# LUNCH



# LUNCH BUFFETS

## LIGHT & EASY LUNCH BUFFET

**\$28 per person**

Soup and Sandwich Selection  
Garden Salad with Garden Vegetables, Sunflower Seeds, Champagne Vinaigrette  
Seasonal Soup - Chef's Choice  
Assortment of Sandwiches  
Cheese and Fruit Platter

## MADEIRA LUNCH BUFFET

**\$38 per person**

Fresh Baked Rolls with Butter  
Garden Salad with Garden Vegetables, Sunflower Seeds, Champagne Vinaigrette  
Seasonal Soup - Chef's Choice  
Alfredo and Tomato Linguine  
Buttermilk Fried Chicken  
Roasted Vegetables  
Cheese and Fruit Platter



# PLATED LUNCH

## PLATED LUNCH

**\$38 per person**

Baked Bread with Butter, Sea Salt

Garden Salad with Garden Vegetables, Sunflower Seeds, Champagne Vinaigrette

or

Seasonal Soup - Chef's Choice

**Mussels Linguini** with Cherry Tomato, Fennel, Capers, Lemon, Herbs, Olive Oil

or

**Chicken Linguini** with Peas, Bacon, Herbs, Cherry Tomato, Lemon, Olive Oil

Chef's Choice Dessert

## PLATED LUNCH

**\$45 per person**

Baked Bread with Butter, Sea Salt

Tomato, Bocconcini, Beet with Balsamic Vinaigrette

**Pan Seared Salmon**

or

**Country Style Chicken**

Served with Broccolini, Roast Potatoes, Lemon Herb Beurre Blanc

Chef's Choice Dessert



# BREAKFAST



# BREAKFAST BUFFETS

## CONTINENTAL BUFFET

**\$18 per person**

Hearty Granola, Organic Yogurt, Assorted Pastries,  
Toast Station, Fruit Platter  
Coffee and Teas  
(Continental with Egg Station **add \$3** per person)

## TRADITIONAL BUFFET

**\$28 per person**

Scrambled Eggs, Oven Roasted Potatoes, Crispy Bacon,  
Grilled Sausage, Fruit Platter, Organic Yogurt, Hearty Granola,  
Assorted Pastries, Toast Station  
Coffee and Teas  
(Omelette Bar **add \$3** per person)



# BREAKS



# MORNING/AFTERNOON BREAKS

## **AM BREAK**

**\$12 per person**

Soft Drinks, Coffee, Tea, Assorted Pastries, Fruit Platter

## **PM BREAK**

**\$18 per person**

Soft Drinks, Coffee, Tea, Light Sandwiches, Assorted Pastries, Fruits



# CATERING GUIDELINES

## FOOD AND BEVERAGE POLICIES

The Painted Boat Resort will be the sole provider of all food and beverage to the resort, with the exception of wedding cakes.

## GUEST GUARANTEE

We require a guarantee of the number of guests who will attend your event. Guarantees and entrée selections must be submitted via facsimile or email to the Catering Sales Manager by 12 p.m. local time seven (7) full business days prior to an event. At the event, if the number of guests served is less than the guarantee, you will be charged for the number of guests guaranteed. If the number of guests served is greater than the guarantee, you are responsible for the total number of guests served. Please be aware that the contracted menu items may not be available for additional guests added within 72 hours of the event and substitutions may be necessary.

## MENU SELECTIONS

In order for us to ensure the availability of all chosen items and avoid additional fees associated with last minute purchases, your menu selections must be submitted to the Catering Sales Manager no later than 15 days prior to your function date. Our catering menu selections are offered as a guideline. Our Executive Chef would be pleased to customize a menu to your specific tastes and requirements. Please note that dietary substitutes are available and are required at the time of the guarantee submission. Menu pricing cannot be confirmed earlier than 90 days from the function date.

## CAKE CUTTING

There will be a \$2.00 charge per person for plating and \$3.75 per person for plated and served.

## SERVICE CHARGES & TAXES

Government taxes are applicable as follows and are subject to change without notice:

- Food 18% Service Charge and 5% GST
- Beer/Wine/Spirits 18% Service Charge, 5% GST and 10% Liquor Tax
- Miscellaneous 5% GST
- Labour & Service Charges 5% GST
- Room Rental 5% GST
- 3rd Party Supplier 10% Service and Processing



To ensure the highest quality of services for your event at the Painted Boat Resort, the following guidelines are in place to provide our guests with information of all operating practices and available services.

**ALLERGIES & DIETARY RESTRICTIONS**

Please inform us prior to your event (at least three business days) of any attendees with any allergies or special dietary restrictions. We will provide alternate meals of the Chef 's choice at no additional charge with advanced notice. Charges will apply to all dietary substitutions made on the day of the event.

**ENTERTAINMENT FEES**

All events with musical entertainment, live or recorded, are subject to SOCAN (Society of Composers, Authors & Music Publishers of Canada) charges as listed below. The fees collected by this agency are licensing fees and/or distributed as royalties to the original artists, and do not represent any revenue for the resort. SOCAN charges are based on room capacity authorized under the Resort's Liquor License, not on actual attendance of the event.

- SOCAN Harbour Room and Restaurant - \$29.56 without dancing
- Harbour Room and Restaurant - \$59.17 with dancing

**DECORATIONS**

The Catering Sales Manager will be happy to assist in providing a list of entertainment, florists and photographers to create a memorable event. Prior to arrival, decorations or displays brought to the resort must be approved. Items that require to be hung from walls or ceilings must be approved in advance.



## **SIGNAGE**

Signs may only be displayed directly outside your designated function space. Additional signage locations are at the discretion of the Catering Sales Manager. The Painted Boat Resort reserves the right to approve signs that are not in keeping with the décor of the resort.

## **ADDITIONAL LABOUR**

If you require additional helping hands for a guest room event, our associates are excited to help you have a wonderful event. \$25.00 per hour

## **BOXES / PACKAGES / FREIGHT / STORAGE**

We are pleased to receive and assist in the handling of boxes and packages. Due to limited storage on property, we are unable to accept shipments any earlier than 3 days prior to your event. Please coordinate the pickup of items within 24 hours following your event, as the Painted Boat Resort is not responsible for damage to or loss of any articles left on the premises during or following an event. Any materials left on the premises more than 24 hours after the completion of the event, will be charged a storage fee of \$25 per day. All shipped materials should include the name of the event, function date, number of boxes, group contact name and resort contact name.

All deliveries must be made to the front desk between 8:00am and 4:00pm, Monday to Friday ONLY.

## **WEATHER CONTINGENCY**

Should your event space be booked at one of our outdoor locations, the Painted Boat Resort will try to make every effort to provide arrangements should the weather be undesirable. However, you will be responsible for the guaranteed number of guests regardless of the weather conditions.

