



Catering & Conference Services Package



refreshingly local™

1180 WEST HASTINGS STREET, VANCOUVER, BRITISH COLUMBIA V6E 4R5
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WWW.COASTHOTELS.COM

Breakfast

Unwind, refresh, nourish – breakfast is the most important meal of the day! We do it right with a variety of healthy options to suit your event needs. Check out our 'Express' breakfast selection when your group is in a rush.



Plated breakfast options

coast to coast | \$29.00 per person

SELECT 1 FOR THE GROUP

CREAMY SCRAMBLED EGGS with snipped chives and cheddar, crispy bacon and maple sausage or chicken apple sausage or ham - **GF**

OR

FRITTATA with ham, tomato and cheddar, crispy bacon and maple sausage or chicken apple sausage or ham - **GF**

OR

FRITTATA with spinach and tomato, feta cheese & mushroom - **GF / V**

SERVED WITH: CRISPY SMASHED NUGGET POTATOES & FRUIT SALAD - **GF / VG**

FAMILY STYLE: CROISSANTS, ASSORTED MUFFINS, DANISH AND SCONES, WITH LOCAL PRESERVES, BUTTER & PEANUT BUTTER - **V**

CHILLED JUICES

STARBUCKS COFFEE AND TAZO TEAS

eggs benedict | \$31.00 per person | max. 80 people

SELECT 1 FOR THE GROUP

TRADITIONAL EGGS BENEDICT ham, medium poached egg and hollandaise on an English muffin

OR

FLORENTINE BENEDICT spinach, mushroom ragout, medium poached egg and hollandaise on an English muffin - **V**

OR

WEST COAST BENEDICT smoked sockeye salmon, spinach, medium poached egg and hollandaise on an English muffin

SERVED WITH:

CRISPY SMASHED NUGGET POTATOES - **GF / VG**

HONEY TOSSED FRUIT SALAD - **GF / VG**

CHILLED JUICES

STARBUCKS COFFEE AND TAZO TEAS

Buffet breakfast options

fresh start | \$25.00 per person

FRESHLY BAKED CROISSANTS, DANISH, MUFFINS AND SCONES SERVED WITH LOCAL PRESERVES, BUTTER & PEANUT BUTTER - **V** (Our muffins and scones are baked from scratch. Gluten free options are only available upon pre-order)
SLICED FRESH FRUITS WITH YOGURT DIP - **GF / V**
SELECTION OF CHILLED JUICES
STARBUCKS COFFEE AND TAZO TEAS

executive fresh start | \$30.00 per person | min. 10 people

WARM FROM OUR KITCHEN, FRESHLY BAKED CROISSANTS, DANISH, MUFFINS AND SCONES SERVED WITH LOCAL PRESERVES, BUTTER & PEANUT BUTTER (Our muffins and scones are baked from scratch. Gluten free options are only available upon pre-order)
LOCAL ARTISAN CHEESE AND CURED MEATS - **GF** served with crackers
HONEY TOSSED FRUIT SALAD - **GF / VG**
LOCALLY SOURCED GRANOLA, SERVED WITH 2%, ALMOND OR SOY MILK - **V**
LOCAL GREEK YOGURT - **GF / V**
ORGANIC HARD BOILED EGGS - **GF / V**
SELECTION OF CHILLED JUICES
STARBUCKS COFFEE AND TAZO TEAS

express fresh start | \$32.00 per person | min. 10 people

SELECT 1 FOR THE GROUP

FRITTATA SANDWICHES chive and cheddar frittata with crispy bacon or oven dried tomato - **V** on an English muffin

OR

SCRAMBLED EGG WHOLE WHEAT WRAP with spinach, tomato and avocado - **V** or ham & cheddar

SERVED WITH:

WARM FROM OUR KITCHEN, FRESHLY BAKED CROISSANTS, DANISH, MUFFINS AND SCONES, SERVED WITH LOCAL PRESERVES, BUTTER & PEANUT BUTTER - **V** (Our muffins and scones are baked from scratch. Gluten free options are only available upon pre-order)

'NOURISH' SMOOTHIES made with blackberries, banana, yogurt, almond milk and fresh mint - **GF / V**

INDIVIDUAL PARFAITS - **V**

HONEY TOSSED FRUIT SALAD - **GF / VG**

SELECTION OF CHILLED JUICES

STARBUCKS COFFEE AND TAZO TEAS

coal harbour fresh start | \$33.00 per person | min. 15 people

SELECT 1 FOR THE GROUP

CREAMY SCRAMBLED EGGS with chives and aged cheddar cheese - **GF**

OR

HAM AND BRIE FRITTATA - **GF**

OR

TRADITIONAL EGG BENEDICT | **ADD \$4 PER PERSON**

SERVED WITH:

TOAST STATION: SELECTION OF TOASTED ARTISAN BREADS AND FRESH CROISSANTS, LOCAL PRESERVES, BUTTER & PEANUT BUTTER - **V**

CRISPY BACON - **GF**

CHICKEN APPLE OR MAPLE SAUSAGES - **GF**

SMASHED NUGGET POTATOES - **GF / VG**

LOCALLY SOURCED GRANOLA served with local Greek yogurt and your choice of 2%, almond and/or soya milk - **V**

HONEY TOSSED FRUIT SALAD - **GF / VG**

SELECTION OF CHILLED JUICES

STARBUCKS COFFEE AND TAZO TEAS

Breakfast additions

Add any of the following items to a breakfast menu to enhance your breakfast experience

BUTTERMILK PANCAKES | \$5.00 PER PERSON | MIN. 10 PEOPLE - **V**

Served with butter and maple syrup - gluten free available on request

BRIOCHE FRENCH TOAST | \$7.00 PER PERSON | MIN. 10 PEOPLE - **V**

Served with berry compote, and Chantilly cream

ORGANIC HARD BOILED EGGS | \$24.00 PER DOZEN - **GF / V**

EXPRESS FRESH START FRITTATA SANDWICHES | \$8.00 EACH | MIN. 10 PEOPLE

*Chive and cheddar frittata with crispy bacon or oven dried tomato - **V** on an English muffin*

CHEF ATTENDED OMELET STATION | \$12.00 PER PERSON - **GF**

\$150.00 CHEF FEE WILL APPLY (1 CHEF REQUIRED FOR EVERY 50 GUESTS)

Organic eggs, bacon, ham, cheddar cheese, tomato, mushroom and green onion

TRADITIONAL EGGS BENEDICT | \$8.00 EACH | MIN. 10 PEOPLE

Honey ham, medium poached egg, hollandaise on an English Muffin

STEEL CUT OATMEAL | \$5.00 PER PERSON | MIN. 10 PEOPLE - **V**

Served with seeds, dried fruit, brown sugar, maple syrup, and a selection of milks

CRISPY BACON | \$6.00 PER PERSON (3 PCS.) - **GF**

CHICKEN APPLE OR MAPLE PORK BREAKFAST SAUSAGE | \$6.00 PER PERSON (3 PCS.) - **GF**

INDIVIDUAL PARFAITS (YOGURT & GRANOLA) | \$6.00 EACH | MIN. 10 PEOPLE - **V**

SCONES | \$48.00 PER DOZEN | ORDER BY TYPE: MIN. 1 DOZEN OF EACH - V

Served warm from our bakery, with butter and house preserves

Choice of: Coconut ginger | Cranberry lemon | Blueberry Oatmeal | Cheddar

MUFFINS | \$48.00 PER DOZEN | ORDER BY TYPE: MIN. 1 DOZEN OF EACH

Made from scratch in house daily, served with butter and house preserves

Choice of: Chocolate cherry- **V** | Apple cinnamon- **V** | Blueberry buttermilk- **V** | Chai cranberry **GF-V** | Maple bacon | Carrot & walnut, cream cheese - **V**

SMOOTHIE BAR | \$8.00 PER PERSON | MIN. 8 PER FLAVOR

Add a selection of healthy and delicious smoothies to any breakfast buffet, meeting or break, choose from our signature smoothie creations below or create your own!

Energize: kale, spinach, cucumber, lemon, avocado, coconut milk - **GF / VG**

Nourish: blackberries, banana, yogurt, almond milk, mint and apple - **GF / V**

Refresh: pineapple, strawberry, orange, ginger and yogurt - **GF / V**

Indulge: espresso, chocolate, banana, almond milk and vanilla ice cream - **GF / V**

Refreshments

COFFEE & TEA SERVICE – STARBUCKS COFFEE & TAZO TEAS MIN. 8 PEOPLE	\$6.00 PER PERSON
ICED TEAS (passion fruit, green & black tea)	\$6.00 PER PERSON
COFFEE REPLENISHMENT	
1.9 LITRE (12 CUPS)	\$72.00 EACH
6 LITRE (40 CUPS)	\$240.00 EACH
STARBUCKS FRAPPUCCINO MIN. 12 PEOPLE	\$6.00 EACH
JUGS OF JUICE	\$45.00 PER JUG (SERVES 8)
BOTTLED FRUIT JUICES OR SOFT DRINKS	\$5.00 EACH
SAN PELLEGRINO	\$6.00 EACH
LEMONADE	\$40.00 PER JUG (SERVES 8)
STEEPED UNSWEETENED ICED TEA	\$40.00 PER JUG (SERVES 8)



Meeting breaks

Our morning and afternoon break menu is offered exclusively to our guests who have booked a meeting room

Morning or afternoon meeting break | \$18.00 per person min. 10 people

SELECT 1 OF THE FOLLOWING PACKAGES | SERVED WITH STARBUCKS COFFEE AND TAZO TEAS

MEDITERRANEAN: Gazpacho shots, homemade hummus & pita, with smoked olives - **VG**

LA BOULANGERIE: Petit fours, macaroons, and marshmallows - **V**

CHOCOLATE BAR: Chocolate fondue with fresh fruit, cake and marshmallows for dipping - **V**

MEAT AND CHEESE: Sliced pepperoni, salami, a variety of cubed cheese, grapes and crackers

FRESH AND FRUITY: Sliced fruits with Greek yogurt dip, Chef's choice smoothie of the day, and whole seasonal fresh fruit

TRADITIONAL: Cookies, sliced banana bread, and mini Danish served fresh from our bakery - **V**

Snacks and treats for your meeting break

FRUIT SKEWERS Served with Greek yogurt dip | \$84.00 PER DOZEN | MIN. 1 DOZEN - **GF / V**

SEASONAL FRESH FRUIT PLATTER | SMALL \$65.00 (SERVES 10) | LARGE \$125.00 (SERVES 20) - **GF / VG**

CRUDITÉ'S PLATTER Fresh cut seasonal vegetables with two house made dips | \$160.00 (SERVES 20) - **GF / V**

FLATBREADS | \$21.00 EACH (EACH FLATBREAD SERVES 3 AS A SNACK) | MIN. 2 PER TYPE

(Gluten free options are only available upon pre-order)

Baked flatbreads with a variety of toppings, choose your combination:

Prosciutto, pear, gorgonzola & arugula | Grilled vegetable, fresh herb & goat cheese - **V** | Roasted chicken, garlic, artichoke & mozzarella | Fresh tomato, basil, bocconcini - **V**

POPCORN | \$4.00 PER PERSON | MIN. 10 PER TYPE

Flavors: Truffle Parmesan - **GF / V** | Caramel Bacon - **GF** | Buffalo - **GF / VG** | Vegan Parmesan (nutritional yeast and almond) - **VG / GF** | Sweet and Salty - **GF / VG** | Ranch - **GF / V**

CUPCAKES: Salted caramel | Red velvet | Triple chocolate | Simply vanilla

MINI CUPCAKES | \$30.00 PER DOZEN | MIN. 2 DOZEN - **V**

REGULAR CUPCAKES | \$50.00 PER DOZEN | MIN. 2 DOZEN - **V**

CUSTOM LOGOS AND TOPPERS AVAILABLE | \$12.00 - \$48.00 PER DOZEN (PRE-ORDERED 7 DAYS IN ADVANCE)

SUNDAE BAR | \$12.00 PER PERSON | MIN. 20 PEOPLE - **V**

Local artisan ice cream

Served with chocolate and caramel sauces, fresh berries, cookie crumbs, nuts and candies for making your own personalized sundae

DESSERT SQUARES | \$45.00 PER DOZEN - **V**

An assortment of the following: Nanaimo bars, carrot cake, date squares, berry crumble, lemon coconut

BITE-SIZE SIGNATURE MINI COOKIES | \$32.00 PER DOZEN - **V**

An assortment of the following: lemon shortbread, coconut lime macaroons, double chocolate cherry, brown sugar pecan, hazelnut white chocolate, ginger snaps, oatmeal blueberry

LARGE FRESH BAKED COOKIES | \$48.00 PER DOZEN

An assortment of: chocolate chip, Peanut butter, Double chocolate chip, White chocolate macadamia, Oatmeal

HAND CRAFTED BARS | \$72.00 PER DOZEN | ORDER BY TYPE: MIN. 1 DOZEN OF EACH

Coal Harbour health bar <GF>: Chewy nut & fruit bar | Mountain granola bar: Chocolate, seeds & nuts

FINGER SANDWICHES | \$48.00 PER DOZEN | MIN. 3 DOZEN

An assortment of: Smoked Salmon & Cream Cheese, Watercress & Cucumber, Egg Salad, Chicken Salad, Boursin & Shaved Radish

SCONES | \$48.00 PER DOZEN | ORDER BY TYPE: MIN. 1 DOZEN OF EACH

Served warm from our bakery, with butter and house preserves

Choice of: Coconut ginger | Cranberry lemon | Blueberry Oatmeal | Cheddar

MUFFINS | \$48.00 PER DOZEN | ORDER BY TYPE: MIN. 1 DOZEN OF EACH

Made from scratch in house daily, served with butter and house preserves

Choice of: Chocolate cherry- **V** | Apple cinnamon- **V** | Blueberry buttermilk- **V** | Chai cranberry **GF- V** | Maple bacon | Carrot & walnut, cream cheese - **V**

FRESH PASTRY SELECTION | \$48.00 PER DOZEN- **v**

An assortment of: Croissants, Strudel, Danish, Cinnamon Buns

COFFEE CAKES | \$48.00 PER DOZEN | ORDER BY TYPE: MIN. 1 DOZEN OF EACH - **v**

From our bakery, a choice of: Banana | Lemon poppy seed | Red velvet | chocolate zucchini | Chocolate marble

SMOOTHIE BAR | \$8.00 PER PERSON | MIN. 8 PER FLAVOR

Add a selection of healthy and delicious smoothies to any breakfast buffet, meeting or break, choose from our signature smoothie creations below or create your own!

Energize: kale, spinach, cucumber, lemon, avocado, coconut milk - **GF / VG**

Nourish: blackberries, banana, yogurt, almond milk, mint and apple- **GF / V**

Refresh: pineapple, strawberry, orange, ginger and yogurt- **GF / V**

Indulge: espresso, chocolate, banana, almond milk and vanilla ice cream - **GF / V**



Lunch

Our lunch options are varied to provide you with a wide choice. Everything from traditional soup and sandwich to exciting Neighborhood themed buffets and our signature 'Express' lunch designed to feed a group fast. We proudly serve local, sustainable ingredients, and delicious flavors all hand crafted by our culinary team

Plated lunch 3 courses | from \$54.00 per person

SERVED WITH BAKED ARTISAN BREADS

STARTERS | SELECT 1

CHEF'S SOUP SELECTION with seasonal garnish - **GF / VG**

CLAM CHOWDER Victoria's famous Blue Crab Seafood House recipe featuring clams, potatoes, leeks, double smoked bacon, and cream - **GF**

SHAVED FENNEL AND CUCUMBER SALAD with orange segments, avocado, mint, extra virgin olive oil - **GF / VG**

SPINACH & KALE CAESAR classic house-made dressing, bacon, croissant croutons, Parmesan cheese, and white balsamic drizzle

BABY GREENS shaved and pickled vegetables, birch syrup vinaigrette- **GF / VG**



ADD PRAWNS TO YOUR SALAD FOR \$4.00 PER PERSON

PORTOBELLO MUSHROOM 'PÂTÉ' apple relish, cranberry hazelnut crisp and crispy sage - **V**

CHEF'S SEASONAL CEVICHE lime, avocado, mango, jalapeño and corn chips - **GF**

SEARED ALBACORE TUNA TATAKI lemon, edamame purée, radish ponzu (ADDITIONAL \$4.00 PER PERSON)

MAINS | SELECT 1

ADD \$6.00 FOR ADDITIONAL ENTRÉE CHOICE & PRE-SELECTION MUST BE CALLED IN 7 DAYS PRIOR

HERB MARINATED CHICKEN crispy prosciutto, mushroom, soft polenta, pan jus - **GF**

GRILLED BC SALMON maple miso glaze, apple slaw, lemongrass scented rice - **GF**

GRILLED BEEF FLANK smashed baby potato, wild mushroom ragout (FOR AN ADDITIONAL \$4.00 PER PERSON) - **GF**

SEARED LINGCOD on onion jammed couscous with fennel salad - **GF**

CAULIFLOWER 'STEAK' marinated and grilled, beet gastrique, Swiss chard and lentils - **V (can be made VG upon prior notice)**

DESSERT | SELECT 1

DARK CHOCOLATE PÂTÉ strawberry pearls, pistachio crumble - **GF / V**

WARM SEASONAL FRUIT GALETTE with crème fraîche - **V**

BRÛLÉE STILTON CHEESECAKE port reduction, poached grapes - **V**

MAPLE PECAN TART salted caramel - **V**

STARBUCKS COFFEE AND TAZO TEAS



Buffet lunch options

express lunch | \$42.00 per person | min. 8 people / max. 25 people

In a rush? Explore our express lunch option, life is complicated, lunch shouldn't be, keep it simple with 'Express'

CHEF'S SOUP CREATION, ALWAYS VEGAN AND GLUTEN FREE

OR

SEASONAL CRUDITÉS - **GF / V**

SERVED WITH CRUSTY BAGUETTE

SALADS | SELECT 2 | ADD \$3.00 PER PERSON FOR AN ADDITIONAL SALAD CHOICE

SPINACH & KALE CAESAR classic house-made dressing, bacon, croissant croutons, Parmesan cheese, and white balsamic drizzle

SHAVED FENNEL AND CUCUMBER orange segments, avocado, mint, extra virgin olive oil - **GF / VG**

BABY GREENS shaved and pickled vegetables, candied seeds, birch syrup vinaigrette - **GF / VG**

COLESLAW creamy mustard dressing - **GF / V**

ROASTED CAULIFLOWER AND YAM braised lentil, cilantro, lime, coriander dressing - **GF / VG**

GRAPE TOMATO & BABY BOCCONCINI SALAD fresh basil, mustard green pesto, arugula - **GF / V**

ENTRÉE | SELECT 1 | ADD \$6.00 PER PERSON FOR AN ADDITIONAL ENTRÉE CHOICE

BEEF RENDANG with roasted vegetable quinoa - **GF**

BUTTER CHICKEN with lemon basmati rice - **GF**

WILD MUSHROOM RAVIOLI tossed in lemon herb jus - **V**

CHEDDAR, SWISS & BOURSIN ORECCHIETTE PASTA served with (select 1): pulled pork | mushroom ragout - **V** | andouille sausage

BBQ CHICKEN farm crest free range chicken, house BBQ sauce, AND HERB ROASTED POTATOES - **GF**

DESSERT

CHEF'S SEASONAL SELECTION

STARBUCKS COFFEE AND TAZO TEAS

Enhancements

SUSHI PLATTER | \$6.00 PER PERSON

GRILLED NAAN | \$2.00 PER PERSON

GARLIC TOAST | \$2.50 PER PERSON

FRENCH FRIES | \$3.00 PER PERSON

CAULIFLOWER KOFTA | \$4.00 PER PERSON



neighborhood lunches | \$48.00 per person | min. 25 people

Themed lunch buffets that showcase the diversity of the cuisine around Vancouver's many multi-cultural "hoods"

The Drive

BREAD

ROSEMARY FOCACCIA with roasted garlic, tomato basil bruschetta - **V**

SOUP

TUSCAN WHITE BEAN - **GF**

SALADS

ARUGULA, FENNEL, GORGONZOLA, WALNUT SALAD balsamic dressing - **GF / V**

GRAPE TOMATO & BABY BOCCONCINI SALAD fresh basil, mustard green pesto, arugula - **GF / V**

COUNTRY GARDEN SALAD torn leaves, pickled zucchini, carrot, peppers - **GF / VG**

ENTRÉES

PENNE BOLOGNESE *(Gluten free options are only available upon pre-order)*

ROASTED CHICKEN PICCATA lemon and thyme

SQUASH RAVIOLI with almond pesto - **V**

DESSERTS

TIRAMISU - **V**

SLICED MELON - **GF / VG**

STARBUCKS COFFEE AND TAZO TEAS

Broadway /Kits

BREAD

WARM PITA BREAD - **VG**

STARTER & SALADS

HUMMUS - **GF / VG**

TRADITIONAL 'GREEK SALAD' tomato, peppers, onion, olives, feta - **GF / V**

TABBOULEH QUINOA parsley, green onions, garlic - **GF / VG**

SPINACH & KALE CAESAR classic house-made dressing, bacon, croissant croutons, Parmesan cheese, and white balsamic drizzle

ENTRÉES & SIDES

GRILLED BEEF AND CHICKEN SOUVLAKI tzatziki - **GF**

SPANAKOPITA - **V**

ROASTED LEMON POTATO - **GF / VG**

BAKED TOMATO DUXELLE - **V**

DESSERTS

BAKLAVA - **V**

PISTACHIO GELATO - **GF / V**

STARBUCKS COFFEE AND TAZO TEAS

49th and Main

BREAD

GRILLED NAAN BREAD - **V**

SALADS

MANGO AND CURRIED CHICKPEA SALAD baby spinach and lime - **GF / V**

BABY LETTUCCES with cashews, crispy shallots, citrus dressing- **GF / VG**

ENTRÉES & SIDES

BUTTER CHICKEN garam masala, ginger, tomato - **GF**

DAL lentils, tomato, garlic, garam masala - **GF / VG**

ALOO GOBHI potato, cauliflower, turmeric, cilantro, coriander - **GF / VG**

PEA JEERA PULAO basmati rice, peas, cardamom, saffron butter - **GF / V**

RAITA AND CHUTNEY- **GF / V**

DESSERTS

DATE GINGER CAKE with salted caramel - **V**

CARDAMOM PANNA COTA - **GF / V**

STARBUCKS COFFEE AND TAZO TEAS

Richmond night market

STARTER

STEAMED & SALTED EDAMAME BEANS - **GF / VG**

SOUP

MISO SOUP tofu, green onions - **GF**

SALADS

CUCUMBER WAKAME SALAD sesame, sweet soy dressing - **GF / VG**

SOBA NOODLES SALAD carrot, red cabbage, edamame beans, spicy tahini vinaigrette - **V / GF**

CABBAGE MUSHROOM SALAD soy ginger dressing, bean sprouts, crunchy noodles - **VG**

ENTRÉES & SIDES

CHICKEN PAD THAI rice noodles, carrots, peppers, egg, pad thai sauce - **GF**

GREEN CURRY FISH snapper, coconut green curry sauce - **GF**

FRIED RICE onion, carrot, peas, egg, soy - **GF / VG**

STIR FRIED VEGETABLES - **GF / VG**

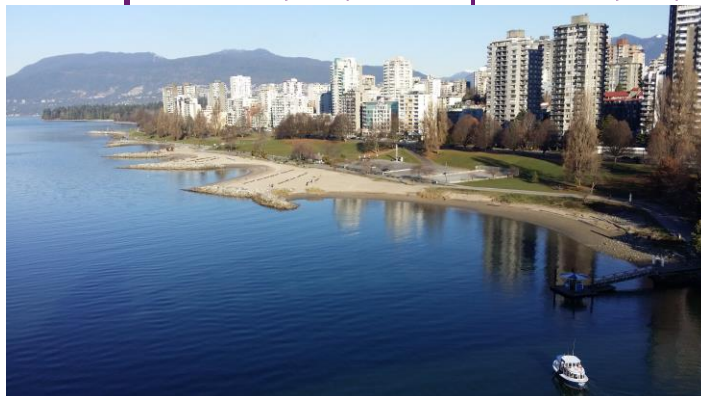
DESSERTS

MOCHI CAKES - **V**

EGG TARTS - **V**

STARBUCKS COFFEE AND TAZO TEAS

westender buffet | \$39.00 per person | min. 10 people



CHEF'S SOUP CREATION | ALWAYS VG & GF
SERVED WITH CRUSTY BAGUETTE
\$3.00 PER PERSON

SALADS | SELECT 2 | ADD \$3.00 PER PERSON FOR AN ADDITIONAL SALAD CHOICE

- QUINOA** fresh apple, pumpkin seeds, cranberries, watercress and citrus vinaigrette - **GF / VG**
- SPINACH & KALE CAESAR** classic house-made dressing, bacon, croissant croutons, Parmesan cheese, and white balsamic drizzle
- SHAVED FENNEL AND CUCUMBER** orange segments, avocado, mint, extra virgin olive oil - **GF / VG**
- SALT ROASTED BABY BEETS** watermelon, pistachios, feta, honey, cumin and lemon - **GF / V**
- SMOKED BABY POTATO** bacon, apple, pickles, creamy mustard dressing - **GF**
- BABY GREENS** shaved and pickled vegetables, candied seeds, birch syrup vinaigrette - **GF / VG**
- COLESLAW** creamy mustard dressing - **GF / V**
- ROASTED CAULIFLOWER AND YAM** braised lentil, cilantro, lime, coriander dressing - **GF / VG**
- GRAPE TOMATO & BABY BOCCONCINI SALAD** basil pesto, arugula, balsamic - **GF / V**
- MAPLE TOASTED SQUASH** with hazelnuts, kale, blue cheese, sherry vinegar and rooftop garden thyme dressing - **GF / V**

SANDWICHES | SELECT 3

Sandwiches are made using a selection of breads, buns and wraps, 3 pieces per person

- FREE RANGE EGG SALAD** tarragon, scallions & spinach, served in croissant - **V**
- SMOKED SALMON** capers, shaved fennel, cream cheese & pickled onions on burnt sugar toast
- LOCAL PRAWN SALAD** dill, red pepper and lemon mayo in sesame Kaiser
- ROASTED CHICKEN SALAD** spiced pecans & grapes on brioche bun
- HONEY HAM AND MORNING STAR FARM RACLETTE** apple Dijon, in a crispy baguette
- ROASTED PEPPER HUMMUS** cucumber, arugula in pita bread - **VG**
- GRILLED VEGETABLE WRAP** chef choice of vegetables, Guacamole & parmesan in a whole-wheat wrap - **V**
- SHAVED BEEF** aged cheddar, horseradish aioli, pickled onions & baby greens in Artisan sourdough
- GRILLED YAM** goat cheese, brie and mustard greens on multigrain bread - **V**
- ITALIAN HOAGIE** genoa salami, capicola, provolone cheese, arugula and hot mustard

DESSERT | SELECT 1

- WARM FRUIT CRUMBLE** - **V** | ADD ICE CREAM FOR \$2.00 PER PERSON
- SELECTION OF FRESHLY BAKED COOKIES AND BARS** - **V**

STARBUCKS COFFEE AND TAZO TEAS

"We are so grateful to you and your team for taking such good care of us. You treated us like family and bent over backwards to help us with everything. We were a big group with many demands but no one ever made us feel as if we were bothering you. Thank you so much and please give our best wishes to everyone"

~Debbie Jones, Young Leaders in Diabetes ~

artisan buffet | \$45.00 per person | min. 12 people

CHEF'S SOUP CREATION | ALWAYS VG & GF
SERVED WITH CRUSTY BAGUETTE
\$3.00 per person

SALADS | SELECT 3 | ADD \$3.00 PER PERSON FOR AN ADDITIONAL SALAD CHOICE

- QUINOA fresh apple, pumpkin seeds, cranberries, watercress and citrus vinaigrette - **GF / VG**
- SPINACH & KALE CAESAR classic house-made dressing, bacon, croissant croutons, Parmesan cheese, and white balsamic drizzle
- SHAVED FENNEL AND CUCUMBER orange segments, avocado, mint, extra virgin olive oil - **GF / VG**
- SALT ROASTED BABY BEETS watermelon, pistachios, feta, honey, cumin and lemon - **GF / V**
- SMOKED BABY POTATO bacon, apple, pickles, creamy mustard dressing - **GF**
- BABY GREENS shaved and pickled vegetables, candied seeds, birch syrup vinaigrette - **GF / VG**
- COLESLAW creamy mustard dressing - **GF / V**
- ROASTED CAULIFLOWER AND YAM braised lentil, cilantro, lime, coriander dressing - **GF / VG**
- GRAPE TOMATO & BABY BOCCONCINI SALAD basil pesto, arugula, balsamic - **GF / V**
- MAPLE TOASTED SQUASH with hazelnuts, kale, blue cheese, sherry vinegar and rooftop garden thyme dressing - **GF / V**

HOT SANDWICHES | SELECT 3

*Sandwiches are served on artisan breads, flatbreads & buns
Served with house made paprika shoestrings*

- CUBANO pulled pork, baked ham, Swiss cheese, house pickles
- CLOSED PHILLY CHEESE STEAK onions, peppers, mushrooms and cheddar
- ROASTED CHICKEN crispy bacon, mozzarella, oven dried tomato, ranch dressing
- CAULIFLOWER FALAFEL house pickles, raitas, chimichurri - **V**
- GRILLED YAM goat cheese, brie, kale pesto - **V**
- TUNA MELT emmental, crispy onions and pickles
- PROSCIUTTO with oven dried tomato, basil, bocconcini, mustard pesto

DESSERT

- CREAM CHEESE BROWNIE - **V**
- SEASONAL FRESH FRUIT GALETTE - **V**

STARBUCKS COFFEE AND TAZO TEAS



"We thoroughly enjoyed hosting our Advisor Forum at the Coast Coal Harbour. Everyone really enjoyed the food and your staff are always so friendly and accommodating. Much appreciated!"

~Shannon Dressel, CIBC~

the Vancouver special buffet | from \$50.00 per person | min. 50 people

A melting pot of cultures and flavors, just like our unique city! We use seasonal local ingredients from our farmers, ranchers and fishermen. Create your own unique buffet from our extensive menu offerings

CHEF'S SOUP CREATION | ALWAYS VG & GF
\$3.00 per person

SERVED WITH BAKED ARTISAN BREADS AND ARMENIAN FLATBREADS
A SELECTION OF HOUSE MADE PICKLES, MARINATED AND SMOKED OLIVES



SALADS | SELECT 2 | ADD \$3.00 PER PERSON FOR AN ADDITIONAL SALAD CHOICE

QUINOA fresh apple, pumpkin seeds, cranberries, watercress and citrus vinaigrette - **GF / VG**
SPINACH & KALE CAESAR classic house-made dressing, bacon, croissant croutons, Parmesan cheese, and white balsamic drizzle
SHAVED FENNEL AND CUCUMBER orange segments, avocado, mint, extra virgin olive oil - **GF / VG**
SALT ROASTED BABY BEETS watermelon, pistachios, feta, honey, cumin and lemon - **GF / V**
SMOKED BABY POTATO bacon, apple, pickles, creamy mustard dressing - **GF**
BABY GREENS shaved and pickled vegetables, candied seeds, birch syrup vinaigrette - **GF / VG**
COLESLAW creamy mustard dressing - **GF / V**
ROASTED CAULIFLOWER AND YAM braised lentil, cilantro, lime, coriander dressing - **GF / VG**
GRAPE TOMATO & BABY BOCCONCINI SALAD basil pesto, arugula, balsamic - **GF / V**
MAPLE TOASTED SQUASH with hazelnuts, kale, blue cheese, sherry vinegar and rooftop garden thyme dressing - **GF / V**
GREEN BEAN red onion, black olive, grilled peppers, and roasted garlic dressing, rooftop herbs - **GF / VG**
CRISP CRUDITÉS with a variety of dips - **GF / V**

PLATTERS | SELECT 1

A SELECTION OF CHEF'S CHOICE SUSHI - **GF**
SMOKED SALMON cream cheese, cranberry hazelnut crisp, onions and capers
ASSORTED SLICED DELI MEATS AND CHEESE - **GF** served with crackers
ANTIPASTO grilled marinated vegetables, bocconcini, prosciutto, olives, artichokes, salami (FOR AN ADDITIONAL \$2 PER PERSON) - **GF**

ENTRÉES | SELECT 2 | ADD \$6.00 PER PERSON FOR AN ADDITIONAL ENTRÉE CHOICE

BEEF RENDANG Sumatran beef stew, cooked in coconut milk with aromatic spices - **GF**
BUTTER CHICKEN a classic favorite of Indian cuisine, boneless chicken cooked with aromatic spices, tomato and cream - **GF**
WILD MUSHROOM RAVIOLI tossed in lemon herb jus - **V**
CHEDDAR, SWISS & BOURSIN ORECCHIETTE PASTA served with (please select 1): pulled pork | mushroom ragout - **V** | house chorizo
 **PACIFIC RED SNAPPER** creole style
BBQ CHICKEN farm crest free range chicken, house BBQ sauce - **GF**
SMOKED PORK LOIN jalapeño honey glaze - **GF**
 **BC SALMON AND VEGGIE BROCHETTES** served with raitas - **GF**
PEACE COUNTRY LEG OF LAMB chocolate mint jus - **GF**
ITALIAN VEGAN SAUSAGES caramelized onions, mushroom jus - **GF / VG**
SLOW BRAISED 63 ACRES BEEF shaved thin, with balsamic thyme jus and pepper boursin - **GF**

SIDES | SELECT 2

HERB ROASTED NUGGET POTATO - **GF / VG**
WILD MUSHROOM QUINOA - **GF / VG**
7 GRAIN RICE PILAF WITH CRANBERRIES & LEEKS - **GF / VG**
COAST SIGNATURE BAKED BEANS - **GF**
LEMON BASMATI RICE - **GF / VG**
CARAMEL GARLIC & OLIVE OIL MASHED POTATO - **GF / VG**
FARMERS MARKET PICK OF SEASONAL VEGETABLES - **GF / VG**

DESSERTS | SELECT 2

CHOCOLATE PECAN TART - **V**
SEASONAL FRESH FRUIT GALETTE - **V**
LEMON TART - **V**
CHOCOLATE MOUSSE with pecan crumbs - **V**
SEASONAL FRESH FRUITS - **GF / VG**

STARBUCKS COFFEE AND TAZO TEAS

reception

Our Chef's canapés are hand held, 1 to 2 bite offerings served in a variety of vessels, spoons, mini bowls and trays. Always entertaining, uniquely fresh, delicious and elegant.

Hors D'oeuvres

COLD CANAPÉS | MIN. 2 DOZEN PER ITEM

	PRICE / 1 DOZEN
BLT - house cured bacon, oven dried local tomato, lettuce stack, mayo, brioche	\$48.00
SHRIMP ROLL - chipotle aioli, baby shrimp, mango, butter bun	\$48.00
SMOKED SALMON - on a rye cranberry cracker, with mustard butter and pickled onion	\$48.00
BEEF TARTAR - with black currant, pickles and house mayo - GF	\$45.00
GARDEN GAZPACHO - with Dungeness crab mini shooters - GF	\$46.00
COMPRESSED WATERMELON AND FETA BITE - rooftop mint and balsamic syrup - GF / V	\$42.00
ROAST TURKEY TOAST - brie spread, fresh strawberries	\$42.00
WEST COAST ALBACORE MINI TUNA TOSTADOS - edamame purée, pickled squash, nori - GF	\$48.00
SMOKED SCALLOP - papaya Saskatoon salsa, avocado mousse - GF	\$52.00
BABY TOMATO & BOCCONCINI - mustard green, pesto marinade - GF / V	\$42.00
SESAME DUCK PROSCIUTTO - maple cream, radish salad, on rice cracker - GF	\$45.00
PEMBERTON BEEF CARPACCIO - parmesan crisp, aioli, gremolata and micro greens - GF	\$46.00
VEGAN MINI TACO - with avocados - GF / VG	\$42.00
SESAME CONE ALBACORE TUNA TARTAR - wasabi, sesame oil and micro greens	\$49.00
WILD MUSHROOM PÂTÉ - on rosemary flatbread, onion jam - V	\$42.00

HOT CANAPÉS | MIN. 2 DOZEN PER ITEM

PICKLE BRINED BUTTERMILK FRIED CHICKEN BITES - jalapeño honey - GF	\$42.00
CRAB BISQUE SHOOTERS - corn, vegetables, chili oil - GF	\$48.00
MINI CROQUE-MONSIEUR - Morningstar farm raclette, country ham, brioche	\$42.00
HOUSE MADE PORK BUN - hoisin, green onion and kimchi	\$45.00
THE BLUE CRAB CRABCAKE - rock crab, shrimp, chipotle aioli	\$49.00
MUSHROOM CAPS - roasted vegetables, goat cheese - GF / V	\$42.00
FRENCHED CHICKEN DRUMETTES - Jamaican jerk, caramelized pineapple dip - GF	\$45.00
BC WILD SOCKEYE SALMON - sweet potato purée, strawberry relish - GF	\$48.00
SEARED SCALLOP - smoked carrot purée, pickled Kombu, puffed wild rice - GF	\$49.00
VEGETABLE QUINOA FALAFEL 'LOLLIPOPS' - chimichurri sauce - VG	\$42.00
BAKED POTATO SLIDER - cheddar, bacon, sour cream chive - GF	\$42.00
PEMBERTON BEEF TENDERLOIN ON MINI YORKSHIRE PUDDING - horseradish crème fraiche	\$48.00
CHICKEN MOLE TOSTADA - roasted corn, onion, coriander sour cream - GF	\$45.00
LAMB LOLLIPOPS - brown sugar rosemary marinade - GF	\$75.00
ARANCINI - leek, grana padano, marinara dip - V	\$ 42.00
ASSORTED TARTLETS - mushroom leek - V , ham and Swiss, smoked salmon & lemon, and artichoke	\$42.00

Sliders | \$5.00 each | Min. 25 per type

PULLED PORK - mustard mojo, coleslaw
PRESTON'S ORGANIC BEEF - Applewood cheddar, house pickles
PORTOBELLO - brie cheese, onion jam - V
ALBACORE TUNA - wasabi mayo, crispy ginger

Skewers | \$4.00 each | Min. 25 per type

BBQ BRAISED SHORT RIB - **GF** | SPICY THAI CHICKEN - **GF** | BACON WRAPPED PRAWN - **GF** | MANGO MARINATED PRAWN - **GF** | GRILLED PESTO VEGETABLES - **GF / V** | SPICY CHORIZO AND MUSHROOM - **GF** | MARINATED GRILLED TOFU - **GF / VG**



Small plates, bowls & mini dishes | \$6.00 each | Min. 25 per type

PASSED OR STATIONED UNDER HEAT LAMPS, DEPENDING ON GROUP SIZE

CAN BE SETUP AS CHEF ATTENDED STATIONS FOR A FEE OF \$150.00 PER CHEF PER STATION (2 HOURS)

WILD MUSHROOM RAVIOLI POBLANO - **V**

4 CHEESE MAC AND CHEESE - **V**

BISON POUTINE

PORK BELLY - apple Asian slaw - **GF**

TUNA TATAKI - edamame purée, chilled noodles, radish, ponzu

CHICKEN AND WAFFLES - buttermilk fried chicken, waffle, slaw, chipotle maple syrup

BLUE CRAB CLAM CHOWDER - Victoria's famous 'Blue Crab Seafood House' recipe featuring clams, potatoes, leeks, double smoked bacon, & cream

BEEF TARTAR - pickles, shallots, capers, homemade mayo, blackcurrants

Carvery | Chef attended

All chef attended stations are subject to a fee of \$150.00 per chef (2 hours)

BEEF STRIPLOIN | \$375.00 | SERVES 30 (3 weeks advance order)

Rooftop rosemary, maple Dijon crusted - **GF**, served with split dollar buns, horseradish, garlic aioli, Dijon and house pickles

JOHNSTON'S FARM PORCHETTA | \$600.00 | SERVES 75

Citrus marinated - **GF**, served with Portuguese buns, chipotle mayo, salsa verde and mustard mojo

SLOW ROASTED BARON OF BEEF - **GF** | \$750.00 | SERVES 100

Served with assorted artisan rolls, house pickles, horseradish, Dijon, mayo

WEST COAST OYSTER BAR | \$48.00 PER DOZEN | MIN. 5 DOZEN

Shucked to order, served with cocktail sauce mignonette, lemon wedges and hot sauces - **GF**

Themed action stations | Chef attended

Action stations are fun, fresh, tasty and interactive Chef attended 'mobile kitchens'. Combine several themes to make a meal. Chefs' fees are \$150.00 per station (2 hours)

'1 POTATO 2 POTATO' | \$19.00 PER PERSON | MIN. 30 PEOPLE

Poutine Bar with our local Kennebec cooked fries, homemade gravy, and cheese curds - **GF**

Select 2 toppings: pulled pork | short rib | mushroom kale ragout - **V**

NOODLE BOWL MANIA | \$25.00 PER PERSON | MIN. 30 PEOPLE

Select 1 noodle: thin | fat | flat | round | GF or rice (coconut lime or spicy)

Choose 1 sauce: pad Thai | laksa | chicken broth

Toppings: marinated tofu, roasted pulled chicken, Thai spiced pork meatballs

Garnishes include: shaved veggies, kale, sprouts, peanuts, cashews, fresh limes and cilantro

TAKE A TACO | \$23.00 PER PERSON | MIN. 30 PEOPLE- GF

Warm corn tortillas with cumin black bean purée

Select 2 fillings: Shredded chicken | Snapper | Pork carnitas | Slow roasted 63 acres beef | Vegan spicy chorizo

Toppings: slaw, shaved radishes, pickled peppers, pea shoots, cilantro, avocado, chipotle crème, chimichurri, shredded queso fresco, hot sauce

PASTA STATION | \$15.00 PER PERSON | MIN. 30 PEOPLE

Choose 2: Penne, rotini, orecchiette, spaghetti, gnocchi

Choose 2: Tomato sauce, rosé, alfredo, pesto

Choose 2: Pulled pork, pulled chicken, roasted vegetables, mushrooms, prawns (add \$4.00)

Served with shredded cheese

SELF-SERVE HEALTHY SALAD BAR STATION | \$9.00 PER PERSON | MIN. 30 PEOPLE

Includes all of the following: Spinach, kale, iceberg, tomatoes, red onions, cucumbers, bell peppers, croutons, bacon bits, pumpkin seeds, almonds, cheddar, parmesan and chef's choice of 3 dressings.

Platters

ANTIPASTO | \$160.00 | SERVES 10Grilled marinated vegetables, bocconcini cheese, olives, artichokes, salami - **GF****SMOKED SALMON | \$160.00 | SERVES 10**Cream cheese, blueberry tartar, onions and capers - **GF****SEAFOOD TOWER | \$180.00 | SERVES 10**Crab, clams, mussels, prawns, shucked oysters - **GF****LOCAL ARTISAN CHEESE | \$170.00 | SERVES 10**A selection of local BC cheese with orchard fruit chutneys, crackers and crisps - **V****IMPORTED CHEESE | \$120.00 | SERVES 10**Cubes, slices & wedges of imported favorites: cheddar, brie, Swiss, Gouda & blue, served with grapes, crackers and crisps - **V****CHARCUTERIE | \$180.00 | SERVES 10**

Local and house made selection of sausage, salami and pâtés served with chutney, pickles, olives, crisps, flatbread and baguette

CRUDITÉ PLATTER | \$160.00 | SERVES 20Fresh cut seasonal vegetables with house made dips - **GF / V**

Flatbreads | \$21.00 each (EACH FLATBREAD SERVES 3 AS A SNACK) | MIN. 2 PER TYPE

(Gluten free options are only available upon pre-order)

Baked flatbreads with a variety of toppings, choose your combination:

Prosciutto, pear, gorgonzola & arugula | Grilled vegetable, fresh herb & goat cheese - **V** | Roasted chicken, garlic, artichoke & mozzarella | Fresh tomato, basil, bocconcini - **V**

Popcorn | \$4.00 per person | min. 10 per type

CHEF'S ASSORTED FLAVOURS: Truffle Parmesan - **GF / V** | Caramel Bacon - **GF** | Buffalo - **GF / VG** | Vegan Parmesan (nutritional yeast and almond) - **VG / GF** | Sweet and Salty - **GF / VG** | Ranch - **GF / V**

dinner

We offer a variety of options from casual family style meals to elegant themed buffets and Chef tasting menus. Our team of highly skilled Chefs create memorable dining experiences with the freshest, local, sustainable ingredients.

plated 3 or 4 Course Dinner | min 12 people

Create your custom dinner menu from the selections below.

Minimum 3 courses, price per person is based on the entrée selection and the number of courses.

3 COURSE TO INCLUDE SOUP OR SALAD, ENTRÉE AND DESSERT, *served with freshly baked artisan breads*

4 COURSE TO INCLUDE SOUP, SALAD, ENTRÉE AND DESSERT, *served with freshly baked artisan breads*

SOUP | SELECT 1

WHITE ONION VELOUTÉ apples, jalapeño and sherry vinegar syrup - **GF / V (can be made vegan for the whole group)**

ROASTED PARSNIP almond crème fraîche - **GF / V**

WILD MUSHROOM CHOWDER wild mushrooms, Bacon, potatoes - **GF**

VILLAGE FARMS ROASTED TOMATO coconut milk, basil, gin, balsamic - **GF / VG**

KABOCHA SQUASH red curry and ginger - **GF / V (can be made vegan for the whole group)**

CHICKEN BONE BROTH roasted chicken, mirepoix, lemon ricotta gnocchi

POTATO LEEK PURÉE Denman island clams, maple pepper bacon - **GF**

CHEF'S SPECIAL CREATION let our talented Chefs create a soup - **GF / VG**

SALAD | SELECT 1

TRIO OF BEETS with Salt Spring island goat cheese, orange, pickled onions, arugula, yuzu vinaigrette - **GF / V**

SPINACH & KALE CAESAR classic house-made dressing, bacon, croissant croutons, Parmesan cheese, and white balsamic drizzle

BARNSTON ISLAND HAND CUT BABY LEAVES pickled & shaved veggies, tomatoes, candied seeds, birch syrup vinaigrette - **GF / VG**

OKANAGAN PEAR blueberry, baby greens, gorgonzola, sweet & sour lemon vinaigrette - **GF / V**

ANCIENT GRAIN SALAD chef's blend of grains tossed with baby kale, tomatoes, roasted jalapeño, Spanish onion, spicy seeds, goat cheese, preserved lemon vinaigrette - **GF / V**

STRAWBERRY SPINACH candied pecans, goat cheese, poppy seeds dressing - **GF / V**

WEDGE SALAD bacon crumble, avocado, cheddar crisp, and garden herb ranch or blue cheese dressing (**ADD DUNGENESS CRAB FOR \$4.00**) - **GF**

ENTRÉE | SELECT 1 (ALL ENTRÉES ARE SERVED WITH CHEF'S CHOICE OF SEASONAL VEGETABLES)

ADD \$10.00 FOR AN ADDITIONAL ENTRÉE CHOICE & PRE-SELECTION MUST BE CALLED IN 7 DAYS PRIOR

ANGUS BEEF TENDERLOIN garlic rustic mash, smoked mushroom, bourbon demi, honey butter

3 course \$80.00 | 4 course \$90.00

ANGUS BEEF STRIPLOIN crispy smashed fingerling potato, rainbow carrot, mustard beet gastrique

3 course \$77.00 | 4 course \$88.00

BRAISED "48 HOUR" SHORT RIB braised in chocolate porter and chipotle, potato purée, orange salsa - **GF**

3 course \$75.00 | 4 course \$85.00

BC HALIBUT wrapped in house bacon, yam mash, BC apple relish - **GF**

3 course \$90.00 | 4 course \$100.00

LINE CAUGHT LINGCOD smoked purple potato, tomato coconut sauce - **GF**

3 course \$75.00 | 4 course \$85.00

 **WILD SOCKEYE SALMON** (Ocean Wise™ approved choice) – citrus brined, pan seared, orange soy glaze, coconut rice - **GF**

3 course \$75.00 | 4 course \$85.00

 **HAIDA GWAII SABLEFISH** maple miso, crispy polenta, apple slaw - **GF**

3 course \$80.00 | 4 course \$90.00

FARMCREST CHICKEN BREAST SUPREME yam mascarpone purée, prune demi

3 course \$65.00 | 4 course \$75.00

PEACE COUNTRY LAMB CHOPS pistachio mint crust, raisin Israeli couscous, and chimichurri - **GF**

3 course \$95.00 | 4 course \$110.00

VEGETARIAN ENTREE OPTIONS | 3 COURSE \$65.00 | 4 COURSE \$75.00

ROASTED SQUASH RAVIOLI crispy sage, brown butter - **V**

GNOCCHI pistachios, cranberries, brown butter, gorgonzola - **V**

ZUCCHINI NOODLES coconut broth, braised mushroom, almond pesto - **GF/ VG**

CAULIFLOWER 'STEAK' marinated and grilled, beet gastrique, Swiss chard and lentils - **GF/ VG**

DESSERT | SELECT 1

LONDON FOG CRÈME CARAMEL vanilla cream, lavender blossom - **GF/ V**

CHEESECAKE concord grape and port compote - **V**

MOLTEN CHOCOLATE CAKE wild berry - **V**

OKANAGAN APPLE AND BLACKBERRY GALETTE crème fraîche (OR ADD ICE CREAM FOR \$2.00) - **V**

COCONUT PANNA COTTA caramel, grilled pineapple salsa, shaved coconut - **GF/ VG**

CHAMPAGNE SORBET Okanagan fruits - **GF**

BANANA WHITE CHOCOLATE BREAD PUDDING white chocolate sauce, pistachio dust - **V**

STARBUCKS COFFEE AND TAZO TEAS



Dinner buffets

express dinner | \$69.00 per person | min. 8 people / max. 30 people

SERVED WITH WARM CRUSTY BAGUETTE

SALADS | SELECT 2 | ADD \$5.00 PER PERSON FOR AN ADDITIONAL SALAD CHOICE

STRAWBERRY SPINACH candied pecans, goat cheese, poppy seed dressing - **GF/ V**

HAND CUT GREENS shaved and pickled vegetables, candied seeds, birch syrup dressing - **GF/ VG**

QUINOA with fresh apple, cranberry, watercress, citrus dressing - **GF/ VG**

ROASTED CHICKPEA peppers, red onion, Swiss chard, cumin vinaigrette - **GF/ VG**


GREEN BEAN red onion, black olive, grilled peppers, and roasted garlic dressing, rooftop herbs - **GF/ V**

CHOPPED TOMATO olives, capers, feta, rusks, parsley red wine vinaigrette - **V**

SPINACH & KALE CAESAR classic house-made dressing, bacon, croissant croutons, Parmesan cheese, and white balsamic drizzle

ENTRÉES | SELECT 2 | ADD \$10.00 PER PERSON FOR AN ADDITIONAL ENTREE CHOICE

COAL HARBOUR CIOPPINO chef's selection of BC seafood, tomato coconut broth and fennel - **GF**

 WEST COAST SALMON Maple Dijon bourbon glazed, on smoked roasted potato - **GF**

SLOW BRAISED 63 ACRES BEEF shaved thin, with balsamic thyme jus and pepper boursin

ROSEMARY RUBBED SLOW ROASTED LAMB SHOULDER confit garlic and tomatoes and ricotta gnudi

ROOT BEER GLAZED PORK SIDE RIBS yam fries with chipotle dip - **GF**

BUTTER FRIED CHICKEN jalapeño honey glaze, cornbread muffins

SQUASH AND SAGE RAVIOLI almond pesto - **V**

DESSERT

A SELECTION OF CHEF'S SEASONAL MINI DESSERTS - **V**

STARBUCKS COFFEE AND TAZO TEAS



*"...Wanted to thank you and the rest of the banquet staff for helping our museum put on a fabulous event.
The hotel team was very responsive. I really thought they were so professional and attentive
... Several of our guests commented on how tasty their entrées were.
We will **definitely** recommend Coast Coal Harbour to others...and hope we will be back soon. We want to be back soon! "*

*~Catherine Clement
Curator - Chinese Canadian Military Museum~*

neighborhood dinner buffets

the westender | \$79.00 per person | min. 50 people

SERVED WITH WARM CRUSTY BAGUETTE

SALADS | SELECT 5

STRAWBERRY SPINACH candied pecans, goat cheese, poppy seeds dressing - **GF/ V**

BABY GREENS shaved and pickled vegetables, candied seeds, birch syrup dressing - **GF/ VG**

QUINOA SALAD with cranberry, almond, fresh apple, kale, citrus dressing - **GF/ VG**

OKANAGAN PEAR blueberry, baby greens, gorgonzola, sweet & sour lemon vinaigrette - **GF**

SPINACH & KALE CAESAR classic house-made dressing, bacon, croissant croutons, Parmesan cheese, and white balsamic drizzle

SHAVED FENNEL AND CUCUMBER orange segments, avocado, mint, extra virgin olive oil - **GF/ VG**

SALT ROASTED BABY BEETS watermelon, pistachios, feta, honey, cumin and lemon - **GF/ V**

SMOKED BABY POTATO bacon, apple, pickles, creamy mustard dressing - **GF**

GREEN BEANS SALAD red onion, black olive, grilled peppers, rooftop herbs and roasted garlic dressing - **GF/ V**

GRAPE TOMATO & BABY BOCCONCINI SALAD fresh basil, mustard green pesto, arugula - **GF/ V**

ROASTED CAULIFLOWER AND YAM braised lentil, cilantro, lime, coriander dressing - **GF/ VG**

MAPLE ROASTED SQUASH spiced hazelnuts, kale, blue cheese, sherry vinegar and rooftop garden thyme dressing - **GF/ V**



PLATTERS | SELECT 1

SMOKED SALMON cream cheese, onions and capers

ANTIPASTO grilled marinated vegetables, bocconcini, olives, artichokes, salami

WILD MUSHROOM PÂTÉ assorted crisps, crispy sage, and apple relish - **V**

BC SEAFOOD PLATTER mussels, clams, prawns, cocktail sauce (ADD \$3.00 PER PERSON) - **GF**

ENTRÉES | SELECT 2

 **WEST COAST SALMON** Maple Dijon bourbon glazed, on smoked roasted potato - **GF**

FARMCREST CHICKEN herb marinated, crispy prosciutto - **GF**

SLOPING HILLS FARM PORK LOIN tomato braised with pine nuts - **GF**

PEACE COUNTRY LAMB SHOULDER chocolate mint jus - **GF**

SQUASH AND SAGE RAVIOLI almond pesto - **V**

VEGGIE 'STEAK' marinated and grilled center cut cauliflower, beet gastrique - **GF/V (can be made VG for the whole group)**

COAL HARBOUR CIOPPINO chef's selection of BC seafood, tomato coconut broth and fennel - **GF**

63 ACRES BEEF STRIPLOIN fresh herb and garlic crusted (ADD \$8.00 PER PERSON) AND \$150.00 FOR CHEF ATTENDED CARVING STATION - **GF**

All entrées are served with exquisitely prepared seasonal vegetables to compliment your selections

SIDES | SELECT 2

RICOTTA GNUDI - **V**

CRISPY SMASHED POTATOES fresh thyme and lemon - **GF/ VG**

MASHED POTATO olive oil and boursin - **GF/ V**

7 GRAIN RICE PILAF cranberry, leeks and pumpkin seeds - **GF/ VG**

ROASTED SWEET POTATOES orange and cumin - **GF/ VG**

DESSERTS | SELECT 2

STILTON CHEESECAKE grape and port compote - **V**

SEASONAL FRUIT STREUSEL CAKE salted caramel - **V**

CHOCOLATE GANACHE CAKE JARS - **V**

MINI LEMON MERINGUE PIES - **V**

STARBUCKS COFFEE AND TAZO TEAS

the coal harbour | \$95.00 per person | min. 50 people

SERVED WITH BAKED ARTISAN BREADS

CHEF'S SIGNATURE SALADS

SALT ROASTED BABY BEETS watermelon, pistachios, feta, honey, curmin and lemon - **GF/V**

MAPLE ROASTED SQUASH spiced hazelnuts, kale, blue cheese, sherry vinegar and rooftop garden thyme dressing - **GF/V**

STRAWBERRY SPINACH candied pecans, goat cheese, and poppy seeds dressing - **GF/V**

BABY GREENS shaved and pickled vegetables, candied seeds, birch syrup dressing - **GF/VG**

PLATTERS | SELECT 2

SUSHI AND SASHIMI - **GF**

WEST COAST SEAFOOD DISPLAY crab, clams, mussels, prawns, shucked oysters - **GF**

LOCAL CHARCUTERIE local & house made selection of sausage, salami & pâtés served with chutney, pickles, olives, crisps & baguette

CARVERY | SELECT 1

(Chefs' fees are \$150.00 per carvery for 2 hours; 1 chef is required for every 100 covers)

PRIME RIB CARVERY black pepper cheddar popovers, mushroom port demi

PORCHETTA CARVERY citrus marinated, mustard mojo and overnight apple butter - **GF**

ENTRÉES | SELECT 2

BUTTERMILK CHICKEN jalapeño honey - **GF**

COAL HARBOUR CIOPPINO chef's selection of BC seafood, tomato coconut broth and fennel - **GF**

SPINACH & ARTICHOKE CANNELLONI roasted tomato sauce, mozzarella - **V**

SIDES

SAFFRON AND ALMOND BASMATI RICE - **GF/VG**

CHIVE SCALLOPED POTATOES - **GF/V**

BUTTER TOSSED BROCCOLINI - **GF/V**

DESSERTS

MADE TO ORDER SASKATOON BERRY RHUBARB ICE STATION - **GF/V**

BAKED APPLES with salted caramel - **V**

CHOCOLATE PÂTÉ - **GF/V**

WARM SEASONAL FRUIT GALETTE (ADD ICE CREAM FOR \$2.00 PER PERSON) - **V**

LOCAL CHEESE BOARD fruit chutneys and crisps - **V**

STARBUCKS COFFEE AND TAZO TEAS



the south Vancouver | \$85.00 per person | min. 30 people

GRILLED NAAN BREAD AND PAPADUM - **V**

SALADS

MANGO AND CURRIED CHICKPEA SALAD baby spinach and lime - **GF/ VG**

BABY LETTUCES cashews, crispy shallots, orange and ginger dressing - **GF/ VG**

PLATTER

VEGETARIAN SAMOSA - **V**

ENTRÉES

BUTTER CHICKEN garam masala, ginger, tomato - **GF**

BEEF VINDALOO braised short rib, caramelized onion and garlic with chilies - **GF**

CAULIFLOWER KOFTAS mango tamarind chutney - **V**

SIDES

DAL lentils, tomato, garlic, garam masala - **GF/ VG**

ALOO GOBHI potato, cauliflower, turmeric, cilantro coriander - **GF/ VG**

PEA JEERA PULAO basmati rice, peas, cardamom, saffron butter - **GF/ V**

RAITA AND CHUTNEY - **GF/ V**

DESSERTS

DATE GINGER CAKE with salted caramel - **V**

COCONUT RICE PUDDING - **GF/ V**

CARDAMOM PANNA COTA - **GF/ V**

STARBUCKS COFFEE AND TAZO TEAS

the Fraser valley | \$72.00 per person | min. 25 people

SERVED WITH BAKED ARTISAN BREADS

SALADS

SPINACH & KALE CAESAR classic house-made dressing, bacon, croissant croutons, Parmesan cheese, and white balsamic drizzle

ROASTED CORN with black beans, charred peppers and salsa verde - **GF/ VG**

SMOKED BABY POTATO with sour cream, bacon, cheddar and chives - **GF**

COLESLAW creamy mustard dressing - **GF/ V**

ENTRÉES | SELECT 3

SLOW BRAISED 63 ACRES BEEF Saskatoon berry jus

PULLED PORK in tangy apple BBQ sauce - **GF**

 **MAPLE DIJON BOURBON GLAZED WEST COAST SALMON** on smoked roasted potato - **GF**

FARMCREST CHICKEN herb marinated, crispy prosciutto - **GF**

ITALIAN VEGAN SAUSAGES caramelized onions, mushroom jus - **GF/ VG**

SIDES

CHEF'S SELECTION OF ROASTED VEGETABLES - **GF/ VG**

BAKED POTATOES with sour cream, grated cheese and green onions - **GF/ V**

WARM BUTTERMILK BISCUITS chipotle butter - **V**

DESSERTS

WARM APPLE COBBLER cheddar cheese slices - **V**

MASON JAR ICE CREAM - **V**

STARBUCKS COFFEE AND TAZO TEAS



Banquet wines

white

PELLER ESTATE VQA, SAUVIGNON BLANC, British Columbia	\$39.00
RED ROOSTER, PINOT BLANC, British Columbia	\$45.00
KAPUKA SAUVIGNON BLANC, New Zealand	\$48.00
SANDHILL PINOT GRIS, British Columbia	\$50.00
50TH PARALLEL RIESLING, British Columbia	\$50.00
BURROWING OWL CHARDONNAY, British Columbia	\$69.00

red

PELLER ESTATE VQA, CABERNET MERLOT, British Columbia	\$39.00
PASCUAL TOSO MALBEC, Argentina	\$49.00
RED ROOSTER MERLOT, British Columbia	\$50.00
SANDHILL CABERNET MERLOT	\$55.00
QUAILS GATE PINOT NOIR, British Columbia	\$55.00
BURROWING OWL SYRAH, British Columbia	\$70.00

bubbles

HENKELL TROCKEN, Germany	\$42.00
CHAMDEVILLE, France	\$50.00
VEUVE CLIQUOT, France	\$130.00

Banquet Bar

	Host	Cash
DELUXE COCKTAILS	\$7.50	\$8.50
HOUSE WINE BY THE GLASS	\$7.50	\$8.50
LOCAL BEER	\$7.50	\$8.50
LOCAL CRAFT & IMPORT	\$8.00	\$9.00
BOTTLED BEER COOLERS & CIDERS	\$8.00	\$9.00
SOFT DRINKS OR JUICES	\$5.00	\$5.50
MINERAL WATER	\$6.00	\$6.50
LIQUEURS	\$11.00	\$12.00
MARTINIS & SPECIALTY COCKTAILS	\$13.00	\$14.00

FRUIT PUNCH | \$120.00 PER GALLON | 1 Gallon Serves 30 Guests

LIQUOR PUNCH | \$195.00 PER GALLON | 1 Gallon Serves 30 Guests

SPARKLING WINE PUNCH | \$175.00 PER GALLON | 1 Gallon Serves 30 Guest

HOST BAR

ALL BEVERAGES CONSUMED ARE TO BE PAID FOR BY THE HOST. HOST PRICES ARE SUBJECT TO AN ADDITIONAL 17% SERVICE CHARGE, 5% GST AND 10% PST. WE RECOMMEND ONE HOST BAR PER 75 PEOPLE. SHOULD CONSUMPTION BE LESS THAN \$400.00 IN SALES PER BARTENDER, A BARTENDER FEE OF \$150.00 WILL APPLY TO EACH BAR (\$250.00 ON STATUTORY HOLIDAYS)

CASH BAR

GUESTS ARE RESPONSIBLE FOR PAYING FOR THEIR OWN BEVERAGES. CASH PRICES INCLUDE TAXES. SHOULD CONSUMPTION BE LESS THAN \$400.00 IN SALES PER BARTENDER, A BARTENDER FEE OF \$150.00 (\$250 ON STATUTORY HOLIDAYS) WILL APPLY AND A CASHIER FEE OF \$100.00 (\$150.00 ON STATUTORY HOLIDAYS) WILL APPLY PER BAR AND CASHIER STATION.

booking guidelines

FUNCTION GUARANTEES

THE HOTEL REQUIRES AN APPROXIMATE GUEST COUNT 30 DAYS PRIOR TO THE EVENT DATE. BANQUET EVENT ORDERS (BEO'S) WILL BE ISSUED 10 DAYS PRIOR TO YOUR EVENT. BEO'S NEED TO BE SIGNED AND RETURNED WITHIN 7 BUSINESS DAYS OF THE EVENT.

A FINAL GUARANTEE IS REQUIRED 72 HOURS PRIOR TO THE EVENT AND THIS IS TO INCLUDE PRE-SELECTIONS OF MEALS AND DIETARY RESTRICTIONS. IF THE GUARANTEE IS NOT RECEIVED ON TIME, THE HOTEL RESERVES THE RIGHT TO PREPARE AND CHARGE FOR THE ORIGINAL NUMBER CONTRACTED, OR THE ACTUAL NUMBER OF GUESTS, WHICHEVER IS GREATER. GUARANTEES FOR MONDAY OR TUESDAY EVENTS ARE REQUIRED BY THE FRIDAY PRIOR.

THE HOTEL WILL PREPARE 3% ABOVE THE GUARANTEE NUMBER. SHOULD THE NUMBER OF GUESTS ATTENDING THE FUNCTION DIFFER FROM THE ORIGINAL CONTRACT, THE HOTEL RESERVES THE RIGHT TO PROVIDE AN ALTERNATE FUNCTION ROOM.

IF THE AGREED UPON ROOM SET UP NOTED ON THE BEO IS CHANGED AFTER A ROOM HAS BEEN SET OR WITHIN 48 HOURS AN ADDITIONAL LABOUR CHARGE OF \$50 PER STAFF, PER HOUR MAY APPLY FOR ANY REQUESTED CHANGES.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. PRICES WILL BE CONFIRMED NO MORE THAN SIX MONTHS PRIOR TO THE FUNCTION DATE.

ALL FOOD & BEVERAGE CONSUMED IN THE HOTEL IS TO BE PROVIDED BY THE COAST COAL HARBOUR VANCOUVER HOTEL BY APA

DUE TO LICENSING REQUIREMENTS AND QUALITY CONTROL ISSUES, ALL FOOD AND BEVERAGE TO BE SERVED ON HOTEL PROPERTY MUST BE SUPPLIED AND PREPARED BY COAST COAL HARBOUR VANCOUVER HOTEL BY APA. IN ACCORDANCE WITH BC LIQUOR LAWS, ALL ALCOHOLIC BEVERAGES CONSUMED IN LICENSED AREAS MUST BE PURCHASED BY THE HOTEL THROUGH THE BC LIQUOR DISTRIBUTION BOARD; LIQUOR SERVICE IS NOT PERMITTED AFTER 1:00AM, 12:00AM ON SUNDAYS & HOLIDAYS

ALLERGIES

IN THE EVENT THAT ANY GUEST IN YOUR GROUP HAS FOOD ALLERGIES THE CLIENT SHALL PROVIDE THE HOTEL, IN WRITING, THE DETAILS INCLUDING NAMES AND NATURE OF THEIR ALLERGIES. SPECIAL DIETARY RESTRICTIONS MAY BE MET IF NOTIFIED 72 HOURS PRIOR TO THE EVENT. WE UNDERTAKE TO PROVIDE, UPON REQUEST, FULL INFORMATION ON THE INGREDIENTS OF ANY ITEMS SERVED TO YOUR GROUP.

CANCELLATION POLICY

CANCELLATION OF A CONFIRMED EVENT LESS THAN 30 DAYS PRIOR TO THE START DATE WILL RESULT IN A CANCELLATION CHARGE OF 100% OF THE TOTAL CHARGES. CANCELLATIONS MUST BE RECEIVED IN WRITING TO THE ATTENTION OF THE CATERING MANAGER.

AUDIO VISUAL AND OUTSIDE AUDIO VISUAL FEE

WE PROVIDE FULL AUDIO SERVICES THROUGH PSAV. IN THE EVENT THAT YOU WANT TO PROVIDE YOUR OWN AV SUPPLIER AN ADDITIONAL CHARGE WILL APPLY. PLEASE ASK YOUR CATERING MANAGER FOR DETAILS.

MUSIC TARIFFS

SOCAN, THE SOCIETY OF COMPOSERS, AUTHORS, AND MUSIC PUBLISHERS OF CANADA AND RE:SOUND, THE CANADIAN NOT-FOR-PROFIT MUSIC LICENSING COMPANY DEDICATED TO OBTAINING FAIR COMPENSATION FOR ARTIST AND RECORDING COMPANIES FOR THEIR PERFORMANCE RIGHTS HAS A LICENSE FEE FOR EACH EVENT HELD WHERE MUSIC IS PLAYED, LIVE OR RECORDED. THESE FEES ARE COLLECTED BY THE HOTEL AND SUBMITTED TO SOCAN AND RE: SOUND DIRECTLY. ALL MUSIC TARIFF FEES ARE CHARGED BASED ON THE FUNCTION ROOM OF THE EVENT. YOUR CATERING MANAGER CAN PROVIDE YOU WITH DETAILED PRICING PERTAINING TO MUSIC TARIFF FEES.

booking guidelines

SERVICE CHARGE & TAXES

SERVICE CHARGES ARE SUBJECT TO CHANGE WITHOUT NOTICE. CURRENT TAXES ARE APPLICABLE AS FOLLOWS:

FOOD: 17% SERVICE CHARGE AND 5% GST

LABOUR CHARGE: 5% GST AND 7% PST

ALCOHOLIC BEVERAGES: 17% SERVICE CHARGE PLUS 5% GST AND 10% PST

MISCELLANEOUS ITEMS: 5% GST AND 7% PST

AUDIO VISUAL: 23% SERVICE CHARGE (APPLICABLE ON EQUIPMENT ONLY) PLUS 5% GST AND 7% PST

ADDITIONAL BANQUET LABOUR: \$25.00 PER HOUR MINIMUM 4 HOURS PER SERVER PLUS 5% GST AND 7% PST

SECURITY

SECURITY ARRANGEMENTS MUST BE CONTRACTED BY THE HOTEL AND INVOICED ACCORDINGLY. ANY EVENTS FOR PERSONS UNDER THE AGE OF 19 YEARS MUST HAVE ONE SECURITY OFFICER PER 50 GUESTS, FOR THE DURATION OF THE EVENT.

SIGNAGE

YOUR SIGNAGE MAY ONLY BE DISPLAYED DIRECTLY OUTSIDE YOUR DESIGNATED MEETING ROOM. THE HOTEL RESERVES THE RIGHT TO REMOVE SIGNAGE THAT IS NOT PREPARED IN A PROFESSIONAL MANNER.

GUEST PACKAGES & BOXES PLUS LOADING BAY

DUE TO LIMITED STORAGE ON PROPERTY, WE CAN ONLY ACCEPT SHIPMENTS 2 DAYS PRIOR TO YOUR EVENT. ALL VENDORS ARE REQUIRED TO ADVISE THE CATERING MANAGER OF THEIR DELIVERY (IN VEHICLE HEIGHT OF 10'10" FOR THE LOADING BAY) ARRANGEMENTS FOR LEFT OVER BOXES MUST BE MADE PRIOR TO YOUR DEPARTURE. THE HOTEL IS NOT RESPONSIBLE FOR DAMAGE TO, OR LOSS OF, ANY ARTICLES LEFT ON THE PREMISES DURING OR FOLLOWING AN EVENT. ALL DELIVERIES MUST BE PROPERLY LABELED. YOUR CATERING AND/OR BANQUET MANAGER CAN PROVIDE A SHIPPING LABEL FOR YOU. DELIVERIES MUST BE MADE TO THE RECEIVING / LOADING DOCK OF THE HOTEL. THE HOTEL WILL NOT ACCEPT DELIVERIES AT THE FRONT DOOR. A SERVICE CHARGE OF \$5.00 PER PIECE WILL BE LEVIED ON ARRIVAL AND DEPARTURE. THE HOTEL WILL NOT BE RESPONSIBLE FOR EXHIBITS, DISPLAYS AND PRODUCTS LOCKED IN A FUNCTION ROOM. THE HOTEL WILL NOT RECEIVE OR SIGN FOR C.O.D SHIPMENT.

NON-SMOKING HOTEL

ALL FUNCTION ROOMS AND FOYERS ARE DESIGNATED NON-SMOKING IN ACCORDANCE WITH THE CITY OF VANCOUVER BYLAWS.