



STANLEY PARK  
PAVILION

WEDDING MENUS  
2020



STANLEY PARK  
PAVILION

## Three Course Plated Dinner Menu FIRST COURSE

\$72 per person

Includes coffee and tea service

### SOUP

Classic Lobster Bisque  
cognac| chives| cream

Creamy Potato & Leek  
crème fraîche| crispy bacon (GF)

Wild & Cultivated Mushroom  
truffle| cream (GF/VEG)

Sweet Corn Veloute  
crab| baby shrimp (GF)

Thai Curried Butternut Squash  
coconut milk| lemon grass  
(GF/DF/VEG/VEGAN)

### SALAD

Panzanella Salad  
prosciutto di parma| red vine|  
tomatoes| fresh herb vinaigrette|  
olive tapanade| romano cheese

Endive Salad  
creamy wild berry dressing| candied  
hazelnuts| crumbled goat cheese  
(GF/VEG)

Butter Lettuce Salad  
smoked almonds| sweet corn|  
shaved fennel| thyme vinaigrette  
(GF/VEGAN)

Peach & Arugula Salad  
toasted walnuts| mint pesto (GF/DF)

Kale & Romaine Caesar Salad  
house-made dressing| butter  
croutons| parmesan cheese

Classic Caprese  
fior di latte| vine ripened tomatoes|  
fresh basil| extra virgin olive oil  
(GF/VEG)

### STARTERS add \$5

Chilled Poached Prawns  
avocado purée| crab salad with  
tobiko| apple| cucumber

Beef Carpaccio  
olive oil| dijon mustard| crispy  
capers| parmesan cheese

Grilled Pork Belly  
asian vegetable slaw| crisp wontons|  
lime| jalapeno

Asian Noodle Salad  
chow mein| shredded duck leg|  
stir fry vegetables| sesame soy  
dressing





STANLEY PARK  
PAVILION

## Three Course Plated Dinner Menu ENTRÉES

\$72 per person

Includes coffee and tea service

### ENTRÉE - VEGETARIAN

Pumpkin Ravioli  
goat cheese| arugula pesto|  
candied hazelnuts (VEG)

Baked Eggplant Manicotti  
ricotta & lemon| red wine tomato  
sauce| provolone cheese (VEG)

Handmade Parmesan Gnocchi  
smoked tomato sauce| arugula|  
parmesan

Miso Glazed Tofu Puffs  
coconut rice| stir fry asian  
vegetables| ginger orange reduction  
(GF/VEG/VEGAN)

Mushroom Risotto  
wild mushrooms| asparagus tips|  
eggplant purée| fine herbs  
(VEGAN/GF)

### ENTRÉE - MEAT & FISH

Roasted Steelhead  
fava beans| fingerling potatoes|  
baby shrimp| clams| herb emulsion  
(GF)

Braised Boneless Short Rib  
fork crushed bacon & chive potato|  
red wine jus (GF)

Roasted Pork Loin  
prosciutto wrapped| apple butter|  
rosti potato (GF)

Lamb Sirloin  
roasted asparagus| lamb jus| saffron  
risotto (GF)

Free Run Chicken Breast  
sweet corn succotash| roasted  
polenta| molasses chipotle  
vinaigrette (GF)

Seared Rare Swordfish  
blistered cherry tomatoes| green  
peas| wilted spinach| clam nectar  
beurre blanc (GF)

### ENTRÉE - COMPLIMENTS

Classic Prime Rib  
horseradish mashed potato|  
mushrooms & onions| au jus (GF)  
\$10 per person

Beef Tenderloin  
four cheese potato au gratin|  
creamed spinach| caramelized  
onion jus (GF)  
\$12 per person

Ahi Tuna  
rice pilaf primavera| white wine  
bergamot reduction| pea shoots (GF)  
\$7 per person

### ENTRÉE - ADD ONS

Butter Poached Lobster Tail  
\$12 per person

Seared Qualicum Bay Scallops  
\$10 per person

Poached Tiger Prawns  
\$8 per person



STANLEY PARK  
PAVILION

Three Course Plated Dinner Menu  
DESSERTS

\$72 per person

Includes coffee and tea service

DESSERTS

Rich and Creamy Cheese Cake  
berry coulis| chocolate shavings

Vanilla Pot de Crème  
citrus sugar| amarena cherry

Seasonal Fruit Crumble  
brown sugar oats| vanilla ice cream

Dark Chocolate Mousse (GF)  
candied hazelnuts| brownie bits

Classic Tiramisu  
layers of creamy mascarpone|  
espresso dipped lady fingers

Chocolate Caramel Oat Cake  
dark chocolate ganache| toffee  
sponge

Pomegranate and Chia Panna Cotta  
fennel seed tuile

DESSERT COMPLIMENTS

3 level tier of Artisanal cheese (GF)  
selection| house-made petit fours &  
cakes| fresh fruit & berries (GF)  
\$7 per person

Full Dessert Buffet Spread  
house-made cakes| chocolates| tarts|  
cookies| fresh fruit & sweets  
\$12 per person

Standard Option:

1 selection per course to be shared by all guests

Pre-Selected Entrée Option:

One First Course selection to be shared by all guests

Each guest select 1 of 3 set Entrees (including 1 vegetarian)

Guest list with entrée selection & seating chart must be provided 14 days prior

Additional Entrée Option Choice - \$7 per person

Additional Starter Course - \$12 per person

Custom menu planning offered upon request



STANLEY PARK  
PAVILION

## Buffet Dinner Menus

Includes coffee and tea station

### THE STANLEY \$57 PER PERSON

Artisan Breads  
creamery butter

Stanley Park Greens  
shaved local vegetables| thyme vinaigrette  
(VEG/VEGAN/GF/DF)

Kale & Romaine Caesar Salad  
house-made dressing| butter croutons|  
parmesan cheese

Classic Tomato & Bocconcini Salad  
fresh basil| evoo (VEG/GF)

Free Range Pork Loin  
creamy wild| mushroom sauce (GF)

West Coast Seafood Cannelloni  
shrimp| salmon| clams| tomato sauce

Herb Roasted Pemberton Baby Potatoes  
(GF/VEG)

Chef's Choice Steamed Local Vegetables  
(VEG/GF)

Desserts  
bars| squares| cakes| moussel| fresh fruit|  
berries| sweets

### THE PAVILION \$63 PER PERSON

Artisan Breads  
creamery butter

Stanley Park Greens  
shaved local vegetables| thyme vinaigrette  
(VEG/GF/VEGAN/DF)

Kale & Romaine Caesar Salad  
house-made dressing| butter croutons|  
parmesan cheese

Seasonal Bocconcini Salad  
stone fruits| cucumber| gem tomatoes| citrus  
vanilla dressing| crispy salumi (GF)

Free Range Chicken  
coq au vin' with red wine| double smoked  
bacon| caramelized onion (GF)

Bouillabaisse  
salmon| scallops| clams| tomato| saffron|  
fennel (GF)

Pumpkin Ravioli  
maple brown butter| sage| hazelnuts (VEG)

Coconut Ginger Sticky Rice (DF/GF/VEG)

Chef's Choice Steamed Local Vegetables  
(VEG/GF)

Desserts  
bars| squares| cakes| mousse| fresh fruit|  
berries| sweets



STANLEY PARK  
PAVILION

## Buffet Dinner Menus

Includes coffee and tea station

### EAST MEETS PAVILION \$66 PER PERSON

Artisan Breads  
creamery butter

Asian Noodles  
tender crisp vegetables| sesame soy dressing|  
crispy wontons (VEG/VEGAN/DF)

Assorted Sushi  
traditional garnish  
(GF/DF/VEG/VEGAN)

Chilled Tofu Cucumber & Gem Tomato Salad  
fresh lime| basil (DF/GF/VEG/VEGAN)

Stanley Park Greens  
shaved local vegetables| thyme vinaigrette  
(DF/GF/VEG/VEGAN)

Hoisin Glazed Sticky Ribs  
honey| sesame

Sautéed Prawns & Scallops  
bok choy| black beans| ginger (GF)

Coconut Ginger Sticky Rice (GF/VEGAN)

Asian Medley of Vegetables (GF/VEG/VEGAN)

Chinese Green Beans  
minced pork| chili| garlic (GF)

Desserts  
bars| squares| cakes| mousse| fresh fruit|  
berries| sweets

### THE VINEYARD \$73 PER PERSON

Artisan Breads  
creamery butter

Stanley Park Greens  
shaved local vegetables| thyme vinaigrette  
(VEG/GF/DF/VEGAN)

Classic Tomato & Bocconcini Salad  
fresh basil| evoo (VEG/GF)

Antipasto Platter  
marinated vegetables| olives| salumi| crisps|  
local & imported cheese

Chef's Carvery  
Beef Sirloin or Heritage Pork Loin  
horseradish| mustards|  
au jus| apple succo (GF/DF)

Free Range Chicken Breast  
roasted| fresh thyme| lemon (GF/DF)

Steelhead Salmon  
BC chardonnay| butter| roasted garlic| tomato  
(GF/DF)

Spinach & Ricotta Cannelloni  
tomato brandy cream (VEG)

Crispy Crushed Yukon Gold Potatoes  
sour cream| cheddar| chives (VEG)

Chef's Choice Steamed Local Vegetables  
(VEGAN/VEG/GF)

Desserts  
bars| squares| cakes| mousse| fresh fruit|  
berries| sweets



STANLEY PARK  
PAVILION

## Buffet Dinner Menus

Includes coffee and tea station

### THE JUBILEE \$77 PER PERSON

Artisan Breads  
creamery butter

Stanley Park Greens  
shaved local vegetables| thyme vinaigrette  
(VEG/VEGAN/GF/DF)

Kale & Romaine Caesar Salad  
house-made dressing| butter croutons|  
parmesan cheese

Seasonal Bocconcini Salad  
stone fruits| cucumber| gem tomatoes| citrus vanilla  
dressing| crispy salumi (GF)

Chilled Seafood Platter  
candied & smoked salmon| cured trout &  
mackerel| tuna ceviche| steamed clams|  
shrimp cocktail (GF/DF)

Chef's Carvery  
Beef Sirloin or Heritage Pork Loin| horseradish|  
mustards| au jus| apple succo (GF/DF)

Free Range Chicken Breast  
roasted| fresh thyme| lemon (GF/DF)

Steelhead Neptune  
crab| shrimp| cream (GF)

Citrus Saffron & Cardamom Scented Basmati Rice  
(VEG/VEGAN/DF/GF)

Scalloped Potatoes  
leek| parmesan| cream (VEG/GF)

Chef's Choice Steamed Local Vegetables  
(VEG/GF)

Desserts  
bars| squares| cakes| mousse| fresh fruit|  
berries| sweets

### THE EMPRESS \$82 PER PERSON

Artisan Breads  
creamery butter

Kale & Romaine Caesar Salad  
house-made dressing| butter croutons|  
parmesan cheese

Asian Noodle Salad  
tender crisp vegetables| soy & sesame dressing  
(VEG/VEGAN/DF)

Antipasto Platter  
marinated vegetables| olives| salumi| crisps|  
local & imported cheese

Chilled Seafood Platter  
candied & smoked salmon| cured trout &  
mackerel| tuna ceviche| steamed clams|  
shrimp cocktail (GF/DF)

Chef's Carvery  
Beef Sirloin or Heritage Pork Loin| horseradish|  
mustards| au jus| apple succo (GF/DF)

Free Range Chicken Breast  
roasted| fresh thyme| lemon (GF/DF)

Steelhead Neptune  
crab| shrimp| cream (GF)

Garlic Butter Prawns & Scallops  
sautéed fennel| pernod| artisan fusilli pasta

Scalloped Potatoes  
leek| parmesan| cream (VEG/GF)

Chef's Choice Steamed Local Vegetables  
(VEG/GF)

Desserts  
bars| squares| cakes| mousse| fresh fruit|  
berries| sweets



STANLEY PARK  
PAVILION

## Buffet Dinner Menus

### CARVERY COMPLIMENT OPTIONS

#### Beef Wellington

the british classic| tender flakey pastry wrapped filet  
of beef & savoury mushroom pâté|  
horseradish| red wine jus  
\$25 per person

#### Rib of Beef

slow roasted rib of beef|  
marinated in mustard & fresh herbs|  
dijon| fresh horseradish| au jus (GF)  
\$14 per person

#### New York Striploin

marinated in sweet onion & roasted garlic|  
mustards| horseradish (GF)  
\$13 per person

#### Australian Leg of Lamb

crusted in rock salt| thyme & rosemary|  
apple gelee| minted yogurt (GF)  
\$13 per person

#### Whole Roasted Pig

sweet chili sauce| hoisin  
\$395  
(serves 75)





STANLEY PARK  
PAVILION

## Reception Menu

### PASSED CANAPÉS

Minimum 2 dozen per order

#### COLD

Classic Bruschetta \$28  
vine ripened tomatoes| fresh basil| garlic  
crostini (VEG/DF)

Compressed Watermelon \$32  
Hendrick's Gin| puffed rice| mint (VEGAN/GF)

Chicken Liver Mousse \$32  
ficelle| cherry peppercorn compote

Root Vegetable Terrine \$34  
soft goat cheese| shoestring carrots (VEG/GF)

Steak Tartare \$39  
classic garnish| gaufrette potato (GF/DF)

Sweet Corn & Apple Shooter \$42  
dungeness crab (GF)

Santa Fe Shrimp \$42  
avocado| green apple| sweet peppers (GF)

Albacore Tuna \$42  
seared rare| cucumber| sesame & soy relish  
(GF/DF)

Deviled Quail Egg \$46  
sturgeon caviar (GF/DF)

### PASSED CANAPÉS

Minimum 2 dozen per order

#### HOT

Wild Mushroom Arancini \$30  
gremolata oil (VEG)

Fig & Red Wine Jam \$30  
melted brie| candied nuts (VEG)

Cauliflower & Truffle Shooters \$32  
porcini salt (VEG/GF)

Leek & Blue Cheese Flatbread \$32  
gorgonzola dolce| charred leeks| walnuts (VEG)

Curried Chicken Bites \$32  
mango chutney (GF)

Mini Grilled Cheese \$34  
smoked cheddar| tomato relish (VEG)

Caramelized Onion Tart \$34  
gruyere| double smoked bacon

Pork Belly BLT \$36  
tomato jam| arugula

Roasted Duck Breast \$39  
flatbread crisp| celery & radish| candied  
mustard seed (DF)

Atlantic Lobster Hushpuppy \$44  
chipotle aioli

Steak Sandwich \$44  
bbq sauce| confit peppercorns (DF)



STANLEY PARK  
PAVILION

## Reception Menu

### RECEPTION STATIONS

Serves 25

**CHARCUTERIE \$240**  
local & imported cured meats|  
traditional garnish| crostini| crackers

**CHEESE BOARD \$240**  
local & imported cheeses| fruit &  
nut accompaniments

**CHARCUTERIE & CHEESE BOARD \$310**  
local & imported cheeses| cured meats|  
artisanal crackers| condiments

**ANTIPASTO PLATTER \$265**  
marinated vegetables|  
salumi| caprese| olives| bruschetta|  
tapenade| crostini| grissini

**TRADITIONAL POUTINE \$135**  
french fries| house-made beef gravy|  
Quebec cheese curds

**VEGAN POUTINE \$135**  
french fries| house-made miso gravy|  
soy cheese

**PULLED PORK POUTINE \$145**  
bbq sauce| cheddar| green onion

**OF THE SEA \$425**  
smoked salmon| cured fish| cocktail prawns|  
crab claws| tuna ceviche| chilled clams

### RECEPTION STATIONS

Serves 25

**MAC & CHEESE BAR \$150**  
old cheddar| rosemary| assorted garnishes

**VEGETABLE SUSHI \$245**  
assorted vegetable maki sushi|  
soy sauce| wasabi| ginger

**DELUXE SUSHI \$285**  
assorted vegetable & seafood maki sushi|  
soy sauce| wasabi| ginger

**CRUDITÉ \$125**  
fresh seasonal vegetables| assorted dips

**FIESTA CHIPS & DIPS \$110**  
tortilla chips|  
house-made guacamole| salsa (GF)

**BREADS & SPREADS \$130**  
hummus| tzatziki & artichoke dip|  
crisps| flatbreads

**FRESH SEASONAL FRUIT PLATTER \$140**

**PETIT FOURS \$180**  
cakes| squares| bars| cookies| mousse| fruit



STANLEY PARK  
PAVILION

## Reception Menu

### CHEF'S ACTION STATIONS

Serves 25

Minimum of 2 orders per selection

#### SEAFOOD & OYSTER BAR \$500

poached prawns| tuna ceviche| crab claws|  
fresh local hand shucked oysters| chilled clams|  
mignonette| horseradish| lemon| ponzu sauce  
\*add assorted sushi platters for \$100/platter (GF/DF)

#### HAND CARVED ROAST

served with soft warm rolls| mustards & condiments

Beef Sirloin - \$350

Prime Rib - \$380

Heritage Turkey Breast - \$300

#### CHOW MEIN STATION \$350

vegetarian chow mein in pagoda boxes| self-serve  
toppings including Chinese bbq pork| shrimp| chicken|  
scallions| wonton crisps| sweet soy| chili sauces

#### PARMIGIANO-REGIANO CARVERY \$315

truffle honey| crisps| crackers

#### ICE CREAM SUNDAE STATION \$130

vanilla & chocolate ice cream| assorted toppings| sauces



STANLEY PARK  
PAVILION

## Reception Menu

### BEVERAGES

#### NON - ALCOHOLIC BEVERAGES

- Pop or Juice \$3.50
- Punch Station (serves 25) \$60.00
- San Pellegrino 750ml \$7.95
- Coffee & Tea \$3.50

#### BEER

- Local Draught Beer \$6.50
- Strongbow \$9.00

#### LIQUOR

- Single Highball \$6.50
- Premium Liquor \$9.50
- Top Shelf Liquor \$12.00
- Coffee Liqueur \$8.00
- Signature Cocktail to match your event colour or theme \$9.50
- Alcoholic Punch Station (serves 25) \$125.00
- Martinis (2 oz) \$13.00
- Premium Martini or Cocktail Add \$3

#### WINE

##### White

- Cedar Creek Estate, BC, Chardonnay VQA \$ 49
- Cedar Creek Estate, BC, Pinot Gris VQA \$ 52
- Fritz's, Germany, Riesling \$45
- Matua, Hawkes Bay, Sauvignon Blanc \$49

##### Red

- Cedar Creek Estate, BC, Cab/Merlot VQA \$ 51
- Cedar Creek Estate, BC, Pinot Noir VQA \$ 59
- Dona Paula Estate, Argentina, Malbec \$49
- La Fiole, Côtes du Rhone, France, Grenache/Syrah \$49

##### Sparkling

- Mionetto, Italy, Prosecco DOC Treviso Brut \$40