



Catering.




Crown Isle
RESORT & GOLF COMMUNITY



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Pick Me Ups

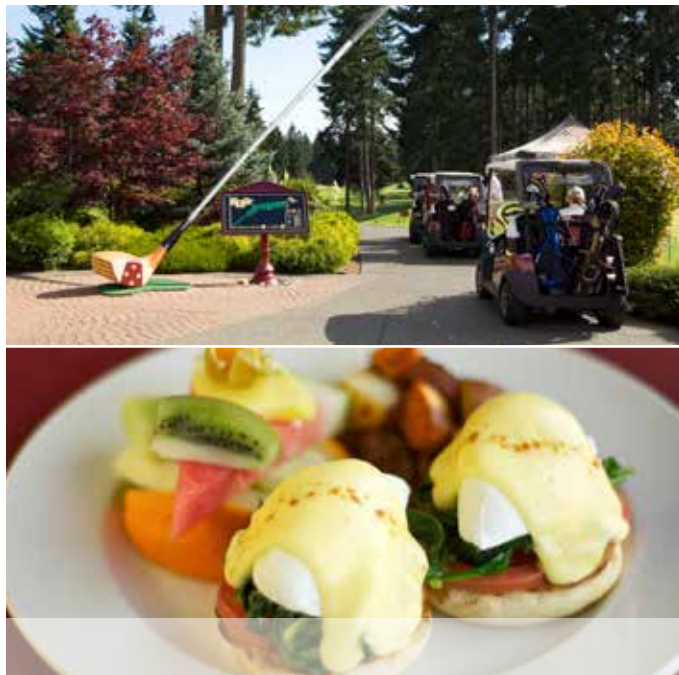
Muffins and Pastries	\$32	PER DOZEN
Cookies	\$24	PER DOZEN
Energy balls, chocolate, peanut butter, oats, dried cranberry	\$28	PER DOZEN
Hummus, olives, cucumber, naan bites	\$65	SERVES 20
House granola, yogurt, diced fruit	\$9	PER PERSON
Spinach and artichoke dip with Armenian cracker bread	\$75	SERVES 20
Whole and fresh cut fruit	\$3	PER PERSON
Dessert squares	\$30	PER DOZEN

REFRESHMENTS

Morning berry smoothie: <i>mixed berries, pineapple juice, banana, yogurt</i>	\$20	PER 2L PITCHER
Afternoon energy smoothie: <i>spinach, banana, peaches, yogurt</i>	\$20	PER 2L PITCHER
Freshly brewed gourmet coffee and assorted teas	\$3	PER PERSON
Pellegrino	\$3.50	PER BOTTLE
Selection of fruit juices	\$3	PER BOTTLE
Bottled water	\$3	PER BOTTLE
Selection of soft drinks 591ml	\$2.75	PER BOTTLE
Fruit punch	\$20	PER 2L PITCHER

Subject to 15% gratuity and applicable taxes.

Pricing subject to change; Crown Isle will guarantee prices 60 days prior to function provided we have received a signed, finalized contract. Last updated April 2018.



Breakfast and Brunch Buffets

CONTINENTAL

\$17 PER PERSON

Minimum 20 people

- Selection of fresh baked, muffins, pastries
- House made granola with diced and dried fruit, yogurt
- Assorted chilled juices
- Fresh cut fruit

CROWN ISLE

CLASSIC BREAKFAST BUFFET

\$23 PER PERSON

Minimum 25 people

- Selection of fresh baked pastries
- House made granola with diced and dried fruit, yogurt
- Smoked bacon, maple sausage
- Fried potato hash
- Scrambled eggs
- Fresh cut fruit

BREAKFAST ADDITIONS

Minimum 12 people per selection

- Waffles, maple syrup, berry compote, whipped butter \$8
- Classic Eggs Benedict \$10
- Crown Breakfast Burger *sausage patty, Crown sauce, fried egg, bacon, cheese* \$8

BREAKFAST ENHANCERS

- Bacon \$6
- Sausage \$5
- Hashbrowns \$4
- Scrambled Eggs \$5
- Toast or English Muffin \$4

All Breakfast Buffets include freshly brewed coffee and assorted teas.



Express Lunch Buffet

Minimum 20 people

\$20 PER PERSON

SANDWICHES

- Please choose 3 styles of sandwiches for your buffet:
 - › Smoked turkey, brie, cranberry mayonnaise, lettuce
 - › Honey ham, sliced pickle, cheddar, lettuce
 - › Chicken salad, tarragon, Dijon mayonnaise, sprouts
 - › Vegetarian wrap, humus, roasted vegetable, arugula, sundried tomato, feta (can be vegan without the feta)
 - › Thinly sliced striploin, horseradish mayonnaise, arugula, smoked cheddar
- Breads of choice:
 - › Sourdough
 - › Whole wheat
 - › Brioche bun

SALAD OR SOUP

- Fresh clipped baby garden greens with assorted dressings OR Chef's fresh market soup

Includes freshly brewed coffee and assorted teas

Lunch Enhancers

\$4 PER PERSON

Minimum 15 people

- Red nugget potato salad, creamy herb & bacon OR grain mustard, shallot vinaigrette
- Tomato, basil, buttermilk, bowtie pasta salad
- Caesar Salad
- Chef's treats and sweets

Subject to 15% gratuity and applicable taxes.

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Taste of Italy Buffet

Minimum 25 people

LUNCH BUFFET

\$29 PER PERSON

DINNER BUFFET

\$35 PER PERSON

PASTA *Please choose one:*

- Lasagna – meat ragout, ricotta, spinach, mozzarella & parmesan cheese
- Chicken and Penne, mushrooms, peas, parmesan cream
- Vegetable, bowtie pasta, pesto, primavera
- Spaghetti Bolognese, (beef & pork)

ACCOMPANIMENTS

- Traditional focaccia bread with olive oil and aged balsamic
- Chef's choice flatbreads

SALAD

- Caesar salad

DESSERT

- Tiramisu

Includes freshly brewed coffee and assorted teas



Upper Deck BBQ

Minimum 25 people

CHOOSE 1 MAIN, 2 SALADS, 1 ACCOMPANIMENT

\$30 PER PERSON

CHOOSE 2 MAINS, 2 SALADS, 2 ACCOMPANIMENTS

\$40 PER PERSON

MAINS

- BBQ Baby Back Pork Ribs, smoky bourbon sauce
- 5oz Baseball Cut Striploin
- Brined & spice rubbed chicken breast
- Wild local salmon, maple soy glaze
- Black bean walnut burger

ACCOMPANIMENTS

- Corn on the cob *(seasonal)*
- Seasonal vegetables
- Baked potato with chives, bacon, green onion, sour cream, cheddar cheese *(+ \$3 per person)*
- Coleslaw, in house made buttermilk ranch dressing
- Macaroni & cheese
- Roasted baby potatoes with fresh herbs and olive oil

SALADS

- Caesar salad
- Pasta salad, tomato, basil, buttermilk dressing, pine nuts, arugula
- Red nugget potato salad, creamy herb & bacon, or grain mustard, shallot vinaigrette
- Artisan greens, alfalfa sprouts, sunflower seeds, cucumber, carrot – in house made red wine shallot vinaigrette and buttermilk ranch dressing

DESSERT

- Seasonal fruit pie with whipped cream, assorted desserts

Includes freshly brewed coffee and assorted teas

Subject to 15% gratuity and applicable taxes.

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Glacier View Buffet

Minimum 25 people

CHOOSE 1 MAIN, 2 SALADS, 1 ACCOMPANIMENT

CHOOSE 2 MAINS, 2 SALADS, 2 ACCOMPANIMENTS

\$34 PER PERSON

\$43 PER PERSON

MAINS

- 6oz Baseball Cut Striploin
- Wild salmon maple soy glaze
- Seared Milk braised pork shoulder, lemon, thyme, garlic sauce
- Grilled eggplant, charred, ricotta, tomato fennel sauce
- Roasted chicken breast herb brined with your choice of either:
Grain mustard and brie cream **OR** Smoked paprika, cumin rub with chimichurri sauce

ACCOMPANIMENTS

- Roasted baby potatoes with herbs and olive oil
- Mushroom ravioli, sherry shallot cream, chives
- Butter whipped potato
- Saffron herb pilaf
- Seasonal vegetables

SALAD

- Caesar Salad
- Pasta Salad, tomato, basil, buttermilk dressing, arugula
- Artisan greens, alfalfa sprouts, sunflower seeds, cucumber, carrot – in house made dressings
- Bocconcini, tomato, basil, red onion, extra virgin olive oil
- Quinoa, cucumber, feta, tomato, olive, herbs, parsley, preserved lemon, extra virgin olive oil

DESSERT

- Seasonal fruit pie with whipped cream, assorted desserts

Includes dinner buns and rolls, freshly brewed coffee and assorted teas

Buffet Enhancers

Add to any buffet to complement your dining experience

CHEF ATTENDED CARVING STATIONS

- AAA Roast Beef, au jus, Yorkshire pudding
\$12.50 PER PERSON
- Leg of Lamb, mint sauce
\$18 PER PERSON
- AAA Prime Rib, au jus, Yorkshire pudding
\$20 PER PERSON



Receptions

Minimum 3 dozen per choice; maximum 4 choices per event

HOT PARTY BITES

- Pork gyoza, ponzu dipping sauce
- Thai chicken satay, spicy peanut sauce
- Spinach and feta bundle
- Vegetable samosa, mango chutney
- Mini beef wellington
- Buffalo chicken sliders, buttermilk ranch slaw
- Poutine bar

\$28	PER DOZEN
\$29	PER DOZEN
\$28	PER DOZEN
\$28	PER DOZEN
\$30	PER DOZEN
\$32	PER DOZEN
\$70	SERVES 20

COLD PARTY BITES

- Cold smoked tuna, cucumber, avocado, truffle soy vinaigrette, sesame cone
- Smoked salmon mousse, black sesame cone, horseradish, dill
- Traditional devilled eggs topped with bacon
- Tomato bocconcini skewer, balsamic reduction, fresh basil
- Prosciutto, melon
- Charcuterie skewer, cured meat, olive, cheese, cornichon

\$33	PER DOZEN
\$33	PER DOZEN
\$32	PER DOZEN
\$27	PER DOZEN
\$30	PER DOZEN
\$31	PER DOZEN

Recommended Portions

- 30 - 60 minutes before dinner, cocktail hour
- 1.5 - 2 hour event preceding dinner time
- 2 - 4 hour event
- 4+ hour event / dinner replacement

2 - 4	PIECES PER PERSON
5 - 6	PIECES PER PERSON
8 - 10	PIECES PER PERSON
12 - 15	PIECES PER PERSON



Platters

Serves 20

- | | |
|--|-------|
| • Vegetable crudité, house buttermilk ranch dressing | \$75 |
| • Fresh fruit platter | \$95 |
| • Chilled lemon, dill and pepper marinated prawns, bloody marry cocktail sauce | \$130 |
| • Pickled vegetables and olives | \$90 |
| • Cured and smoked meats, assorted mustards and olives | \$150 |
| • Local and import cheeses, nuts, fresh and dried fruit garnish | \$175 |

Chef's Table

Serves 50

- | | |
|---|-------|
| Chilled smoked and marinated seafoods | \$450 |
| Charcuterie <i>Imported cured meats and cheeses</i> | \$425 |
| Mediterranean style vegetables and dips | \$375 |



Room Capacities and Rentals

	Sq Feet	Rounds	½ Rounds	Theatre	Hollow Sq	Brdrm	U-Shaped	Classroom	½ Day	Full Day
Ballroom/Lobby	2100	160	80	200	60	n/a	50	114	\$300	\$600
Platinum Room	1250	70	36	70	30	30	30	56	\$150	\$300
Gold Room	850	60	36	50	28	20	24	42	\$150	\$300
Silver Room	1200	60	30	70	30	25	30	40	\$150	\$300
Copper Room	1150	60	30	70	26	28	25	40	\$150	\$300
Sales Boardroom	300	n/a	n/a	n/a	n/a	12	n/a	12	\$100	\$200
Brass Room	300	n/a	n/a	n/a	n/a	10	n/a	n/a	\$100	\$200
Private Dining Room	n/a	n/a	n/a	n/a	n/a	20	n/a	n/a	\$100	\$200

AUDIO VISUAL

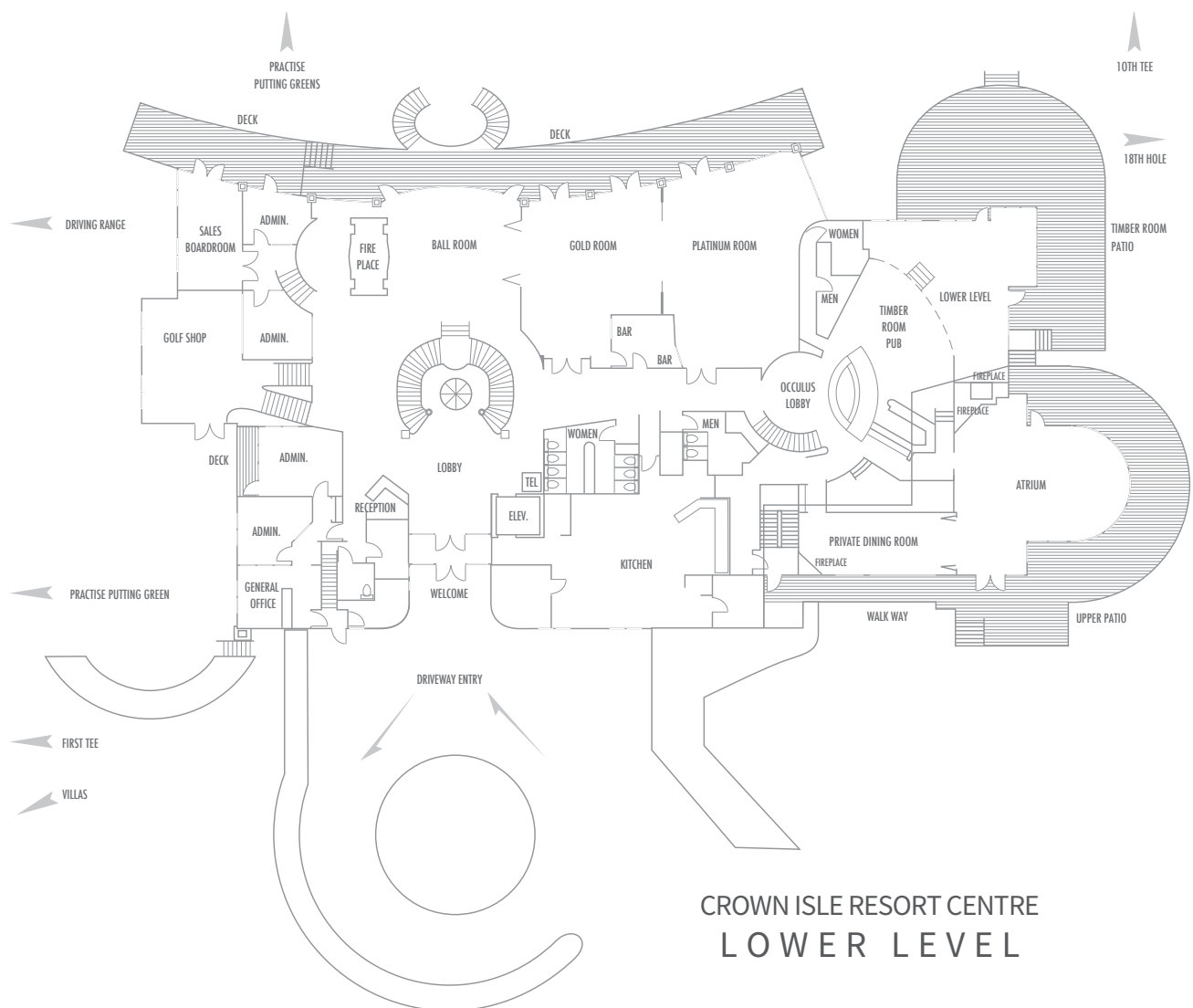
• LCD Projector with Screen & A/V table	\$80	• Whiteboard with markers	\$15 PER DAY
• Screen Only	\$25	• Podium with Microphone	
• Conference Phone (Polycom)	\$30	› Lapel	\$25
• Easel	\$10	› Corded	\$20
• Laser Pointer	\$10	› Cordless	\$20
• Flipchart with markers	\$15 PER DAY	• Dance Floor	\$80

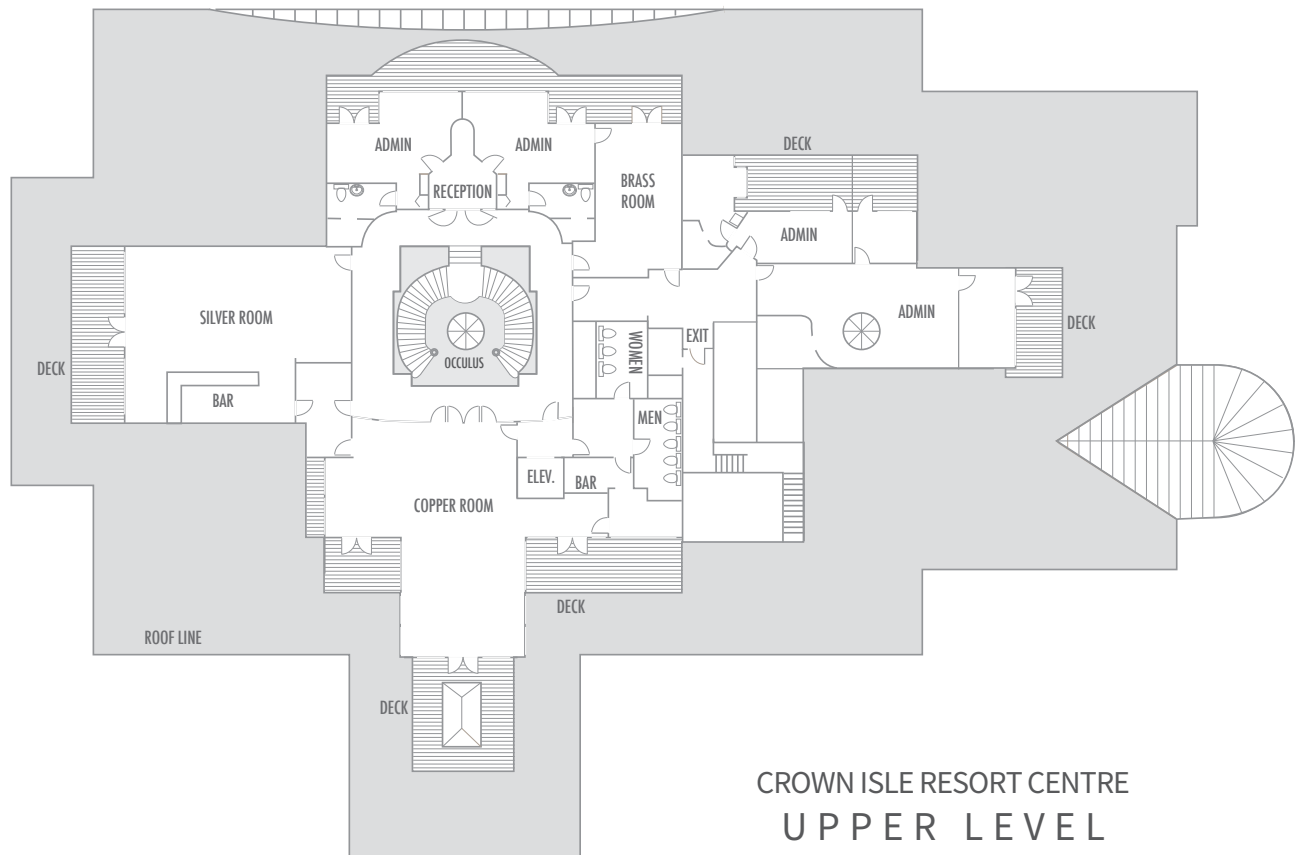
Subject to 15% gratuity and applicable taxes.

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Resort Centre Layout







Catering Policy

To ensure the utmost quality in service, we ask that you take a few moments to review our catering guidelines. Please feel free to contact your conference services coordinator at anytime – we are here to make your event an absolute success.

All prices are subject to change without notice; however Crown Isle will guarantee prices sixty (60) days prior to the function provided we have received a signed, finalized contract. All food and beverage prices are subject to an 15% service charge plus any applicable taxes.

For all meal functions, the conference services department must be notified of the guaranteed number of guests attending the function(s) seven (7) days prior to the function date (excluding weekends and holidays). Should no guarantee be received the Crown Isle will charge for guaranteed numbers or actual attendance, whichever is greater.

Should the number of guests attending the function differ greatly from the original contracted number, Crown Isle reserves the right to provide an alternative function room best suited for the groups size.

In order for us to assure the availability of all chosen items and avoid additional fees associated with last minute purchase, your menu selections must be submitted to your Conference Services Coordinator no later than thirty (30) days prior to your function date (excluding weekends and statutory holidays). 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. Additional charges may be applied

Crown Isle will be the sole provider of food and beverage with the exception of wedding cakes. All food and beverage prices are subject to a 15% service charge and any applicable taxes.

Hotel policy permits the service of alcoholic beverages from 11:00am to Midnight, with last call at 11:30pm.



HOST BAR

Recommended for groups when the host is paying for all liquor consumption, plus a 15% service charge and applicable taxes. Note: A bartender charge per hour (to a minimum of three hours) will be applied if sales are less than \$200.00 per hour. Includes liquor, beer, wine, soft drinks and juice.

CASH BAR

Recommended when guests purchase their own drinks. Note: a bartender charge will be applied if sales are less than \$200.00 per event including liquor, beer, wine, liqueurs, port, cognacs, soft drinks, and juice.

DRY BAR

Recommended when guests are hosting a reception in their suite, a charge per person includes appropriate glassware, cocktail napkins, ice, and garnishes. Any reception on the guest floors must be closed by 11:00 pm.



SOCAN

Events with an entertainment component require a license payable to SOCAN (Society of Composers, Authors and Music Publishers of Canada). This fee collected as a copyright licensing fee on the behalf of the original artist(s). The fees collected are distributed as royalties to SOCAN members and to affiliated performing rights societies throughout the world. These charges will be billed to the master account and are subject to change without notice. Fees are as follows:

- 1-100 people \$22.06 + 5% GST without dancing
\$44.13 + 5% GST with dancing
- 101-300 people \$31.72 + 5% GST without dancing
\$63.99 + 5% GST with dancing

Your Catering Coordinator will be happy to assist in providing preferred entertainment, florists and photographers to create a memorable event. Prior to arrival, decorations or displays, and items that require to be hung from walls or ceilings must be approved in advance.

Signage may only be displayed directly outside your designated function space. Additional signage locations are at the discretion of the Conference Services Coordinator. Crown Isle reserves the right to approve signs that are not in keeping the décor of the resort.

Audiovisual services may be arranged through our preferred suppliers. Please call your Catering Coordinator for information.

Personal effects and equipment must be removed from the function rooms at the end of the schedule day unless reserved on a twenty-four (24) hour basis. We reserve the right to inspect and control all functions at anytime. Crown Isle is not responsible for damages to or loss of any articles left in the hotel prior to, during or following any function by the client or their guests.

Additional labour charges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required by use of glitter, confetti or similar items.