Harrison

HOT SPRINGS RESORT





TOASTY CONTINENTAL BAR

(Minimum of 10 Guests)

Greek Yogurt with Granola & Seasonal Berries

House Baked Muffins, Danishes & Croissants

Fresh Fruit Salad

Assorted Fruit Juices

Gourmet Regular & Decaffeinated Coffee, Assorted Fine Teas

\$24

MIAMI RIVER BUFFET

(Minimum of 20 Guests)

Assorted Fruit Juices

Selection of Muffins, Croissants and Danish

Fruit Salad

Scrambled Eggs

Home-fried Potatoes

Breakfast Sausages & Crispy Bacon

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas



SASQUATCH BREAKFAST BUFFET

(Minimum of 25 Guests)

Assorted Fruit Juices

Assorted Yogurt, Sliced Fresh Fruit, Hot Oatmeal

House Baked Muffins, Danishes & Croissants

Sliced Bread for Toasting

Waffles, Seasonal Fruit Compote, Whipped Cream & Breakfast Syrup

Scrambled Eggs, Home-fried Potatoes

Breakfast Sausages & Crispy Bacon

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

\$38

SANDY COVE BUFFET

(Minimum of 25 Guests to a Maximum of 50)

Assorted Fruit Juices

Selection of Muffins, Croissants and Danishes

Assorted Yogurt, Sliced Fresh Fruit, Hot Oatmeal

Home-fried Potatoes

Eggs Benedict

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas



PLATED BREAKFAST MENU

Traditional Scrambled Eggs

Scrambled Eggs, Bacon, or Sausage, Home Fried Potato's, Oven Roasted Tomato \$32

Classic Eggs Benedict,

With Canadian Back Bacon, Home Fried Potato's, Oven Roasted Tomato \$36

Enhance Your Breakfast Experience

Individual Yogurt	\$4
Oatmeal with Cinnamon, Brown Sugar and Raisins	\$6
Waffles with Syrup	\$10
Add Strawberries & Whipped Cream	\$4
French Toast- Two Pieces	\$12
Ham and Cheese Croissants	\$10
Quiche Lorraine with Green Onions, Bacon, and Swiss	\$16
Spinach & Feta Quiche	\$16
Mini Pastries	\$6
Sticky Buns with Pecans	\$6



BREAKS

(Minimum 10 guests)

Smooth Ride

Assorted Fruit Smoothies, Fruit Display, Individual Yogurt \$15

Go Nuts

Trail Mix, Granola Bars, Roasted Nuts \$12

Munchie Explosion

Assorted Chips, Pretzels & Popcorn \$12

Sweet and Salty

Pretzels, Assorted Chocolates, Popcorn \$10

Cookie Jar Break

Freshly Baked Assorted Cookies Chocolate Chip, Oatmeal Raisin, or White Chocolate Macadamia Nut \$8



BEVERAGES

Gourmet Freshly Brewed Coffee and Assorted Herbal Teas – 5/per person
Assorted Flavors of Happy Planet Fruit Smoothies - 7/Each
Orange, Apple, Cranberry & Grapefruit Juices - 5/Each
Assorted Flavors Soft Drinks – 5/Each
San Pellegrino Sparkling Water - 7/Each
Harrison Logo Mineral Water - 4/Each
Fiji Water – 7/Each

TASTY MEETING TREATS

Harrison Signature Granola Bars – 52/Dozen
Sliced Assorted Fruit Platter (serves 10) – 75/Each
Assorted Large Muffins - 54/Dozen
Freshly Baked Assortment of Cookies - 42/Dozen
House Made Biscotti - 46/Dozen
Freshly Baked Banana Bread - 60/Dozen
Assorted Fruit Yogurts - 4/Each



RAINBOW FALLS BUFFET

(Minimum of 20 Guests)

CHEF'S SOUP OF THE DAY

SALADS

Mixed Greens with Seasonal Vegetables, Green Goddess & Balsamic Vinaigrette

Dressings

Seasonal Vegetable Tray & Dip

SANDWICHES

Choice of Roast Turkey, Roast Beef, Smoked Ham, Egg Salad or Hummus on Sourdough,
Multigrain & Whole Wheat Wrap

DESSERT

Assorted Pastries Fresh Fruit

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas



PIZZA-PIZZA-PIZZA

(Minimum of 20 Guests)

SALADS

Arugula Salad Classic Caesar Salad Caprese Salad

PIZZA

(Select 3)

Grilled Chicken, Pesto, Sun-dried Tomatoes & Mozzarella Cheese Chorizo Sausage, Bell Peppers, Red Onion & Mozzarella Cheese Roasted Portabella Mushrooms, Spinach, Olives & Mozzarella Cheese Greek, Olives, Tomatoes, Onion & Feta Cheese Pepperoni, Bacon & Crimini Mushroom

DESSERT

Assorted Pastries & Cake Squares
Fresh Fruit

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas



MOUNT WOODSIDE BUFFET

(Minimum of 25 Guests)

SALADS

Red Bliss Potato Salad, Grainy Dijon Dressing
Classic Caesar Salad
Caprese Salad

WARM SANDWICH INGREDIENTS

A selection of Breads & Buns
Butter, Mayonnaise, Mustard, Hummus

Hot Corned Beef
Sliced Grilled Chicken Breast
Falafel

Sauerkraut, Shredded Lettuce, Sliced Tomato, Thin Sliced Red Onion, Pickles
Swiss and Cheddar Cheeses

DESSERT

Fresh Fruit Platter
Assorted New York Style Cheesecakes & Fruit Compote
Chocolate Brownies & Lemon Tarts

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas



FRASER VALLEY GREENS

(Minimum of 25 Guests)

SALAD BAR

Select two chopped, six ingredients, three protein, and two dressings

Chopped

Romaine, Iceberg, Butter Lettuce, Artisan Lettuce, Arugula, Spinach

Ingredients

Hard Boiled Egg, Roasted Beets, Smoked Bacon, Cherry Tomato, Cucumber, Shaved Raw Vegetables, Blue Cheese, Mixed Nuts, Swiss Cheese, Aged Cheddar Cheese, Brioche Croutons, Dried Fruit, Seeds

Protein

Grilled Chicken, Roast Beef, Baby Shrimp, Smoked Salmon

Dressing

Italian Dressing
Ranch Dressing
Balsamic Vinaigrette
Green Goddess

DESSERT

Fruit platter, Assorted Tarts, Assorted Squares

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas



Plated

(Minimum 3 Course Selection, including Entree)

Soup –	Choose	1 (One)
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Roasted Butternut Squash Soup, Crème Fraiche	12
Caramelized Onion Soup with Sherry, Gruyere Crostini	16
Wild Mushroom Soup	14
Chicken "Brodo", Orzo, Cherry Tomato	12
San Marzano Tomato Soup, Basil, olive oil	12
Salad – Choose 1 (One)	
Classic Caesar Salad, Grana Padano, House Caesar Dressing	14
Arugula & Kale Salad, Bocconcini, Smoked Tomato Caper Dressing,	15
Heritage Greens, Shaved Vegetables, Citrus Dressing (V)	12
Baby Spinach Salad, Almonds, Mushrooms, Prosciutto, Sherry Vinaigrette	13
Appetizer – Choose 1 (One)	
Chilled Prawns, Smoked Tomato and Caper Cocktail Sauce	20
Smoked Salmon, Pickled Onion, Crispy Capers, Artisan Greens, Lemon Dressing	22
Shaved Beef Carpaccio, Grana Padano, Truffle Oil, Grainy Dijon, Arugula Pesto	22
Beets Salad, Chevre, Sherry Gastrique, Arugula	20
Pickled Wild Mushroom Salad, Chickpea, Basil Emulsion, Baby Greens(V)	18



Entrée – Choose 1 (One)

Roasted Chicken Supreme Stuffed with Ricotta and Spinach, Red wine Jus	42
Roasted Fraser Valley Chicken Breast, Chimichurri Sauce	40
Seared Steelhead Salmon, Pickled Fennel Salad, Beurre Blanc	40
New York Steak, Confit Roasted Garlic, Mushrooms, Red Wine Jus	48
Roasted Beef Tenderloin, Confit Garlic, Cabernet Jus	60
Roasted Cauliflower Steak, chickpea puree, stewed peppers, basil oil, balsamic	34
Portobello Mushroom Wellington, Phyllo Wrapped, ricotta, truffle sauce	36
Polenta Cake, Ratatouille, Wilted Arugula, Red Pepper Coulis 🔍	34

Dessert - Choose 1 (One)

Lemon Tart, Torched Meringue, Stone Fruit Coulis	12
Raspberry Cheese Cake, Graham Crumb, Berry Coulis	13
White Chocolate Bomb, Orange Caramel Sauce, Sponge Toffee, Hazelnut Textures	14
Bitter Chocolaté Pate, Fluer de Sel, Cherry Gastrique	13
Chocolate Brownie, Raspberry Coulis ${f V}$	12
Warm Toffee Pudding, Butter Scotch Sauce	14

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas included



HICKS LAKE BUFFET

(Minimum of 40 Guests)

BREAD DISPLAY

Assorted Fresh Rolls

SALAD DISPLAY

(Select 4)

Artisan Green Salad, Shaved Radish, Fennel, Carrots, Sherry Dressing
Spinach, Frisee, Strawberries, Almonds, Goat Cheese, Poppy Seed Dressing
Grilled Vegetable Salad with Olive Oil & Balsamic Vinegar
Cold Water Shrimp Salad, Soba noodles, Bok Choy, Chili Mango Vinaigrette
Tuscan Kale and Baby Romaine Salad, Lime Aioli, Roasted Garlic Filone Crisps
Dried Cranberry, Almond, Cole slaw, Maple, Apple Cider Dressing
Vine Ripened Tomato, Cucumber Carpaccio, Bocconcini Filone Chips, Sherry Gastrique
Pesto Orzo Salad, with Roasted Peppers, Pancetta & Tomato Confit
Smoked Potato Salad, Bacon, Scallions, Sour Cream Dressing

PLATTER DISPLAY

(Select 2)

Hot Smoked BC Salmon, Candied Salmon, Poached Salmon, Horseradish Crème Fraîche, Red Onion, Crispy Capers, Crackers

Charcuterie Selection of Cured & Air Dried Meats Marinated Mushrooms, Artichokes, Pickled Vegetables, Horseradish Aioli, Local Honey Mustard,

Wine Poached Clams, Mussels, Citrus Poached Prawns, Shaved Fennel, Saffron Dressing



HOT ENTREES

(Select Two)

Chicken Saltimbocca Fontina, Prosciutto, Sage, Marsala Jus

Chicken Forestier, Mushrooms, Pear Onions, Bacon, Thyme Jus

Roasted Ling Cod, Campari Cherry Tomato Ragout

Lois Lake Steelhead, Chives, Citrus Cream

Braised Beef Short Rib, Rosemary and Red Wine Jus

Roast Pork Loin, Dried Cranberry and Bacon Jus

Baked Spinach and Ricotta Cannelloni, Rose Sauce, Mozzarella

Complements

(Select Two)

Buttermilk Mashed Potatoes

Herb Roasted Baby Nugget Potatoes

Teamed Fresh Market Vegetables

Roasted Root Vegetables

CARVING STATION

(Select One)

Prime Rib, Au Jus (\$18. Additional per person)

Roast Turkey, Turkey Jus and Cranberry Sauce (\$10. Additional per person)

Baron of Beef, Gourmet Mustards & Horseradish (\$12. Additional per person)

Roasted Ham, Honey & Grainy Mustard Glaze (\$8. Additional per person)



DESSERT DISPLAY

(Select Three)

Seasonal Fresh Cut Fruit

Assorted Mousse Cake Squares

Selection of Pies

A Selection of Domestic & Imported Cheeses with Dried Fruits and Nuts

Rich Dark Chocolate Mousse

Assorted Cheesecakes

Chocolate Cake

English Trifle Pudding

Bread Pudding, Vanilla Sauce

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas



SASQUATCH BBQ BUFFET

(Minimum of 40 Guests)

Salads

Taco Salad with Iceberg lettuce, Black Beans, Avocado, Tomatoes,
Cilantro, Lime Dressing, Tortilla Crisps
Classic Caesar Salad, House Dressing, Croutons
Nugget Potato Salad, Bacon, Green Onions, Sour Cream Dressing

Entrees

(Select 2)

BBQ Spice Rubbed Chicken Breast
Pulled Pork Shoulder, House BBQ Sauce
BBQ Pork Ribs
Cajun Rubbed Steelhead Salmon
Texas Style Rubbed Beef Brisket

Rolls, Chicharrones, Steamed Vegetables, Creamed Corn, In-House Baked Beans are included

DESSERT DISPLAY

Fresh Seasonal Fruit Platter
Assorted Cheesecakes, Berry Cobbler, Apple Pie

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas



HARRISON RECEPTION MENU Cold Selections

Smoked Chicken & Cranberry Relish 42/dozen

Grape Tomatoes, Basil, Bocconcini Skewer, Sherry Gastrique 38/dozen

Gougers', Sun dried Tomato Cream 36/dozen

Smoked Salmon, Pickled Red Onion, Endive, Caper, Crème Fraiche 44/dozen

Ahi Tuna Poke Spoons, Toasted Sesame, Sweet Soy 48/dozen

Tomato Tartar, Basil, Crostini 38/dozen

Chilled Garlic Prawn Skewer, Pesto 46/dozen

Tuna Tataki, Togarashi, Miso, Asparagus 52/dozen

Smoked Duck Breast, Apple, Hazelnut 46/dozen

Warm Selections

Mini Quiche, Wild Mushroom, and Leeks 34/dozen
Chorizo and Bocconcini Pizzetta 36/dozen
Forest Mushrooms Strudel, Truffle oil 44/dozen
Grilled Chicken Satay, Lime, Garlic Aioli 46/dozen
Crispy Chicken Slider, Mustard Slaw, Brioche Bun 46/dozen
Coconut Crusted Prawns, Sweet Chili Dipping Sauce 48/dozen
Maple and Black Pepper Glazed Beef Tenderloin Skewers 58/dozen
Vegetable Spring Rolls, Plum Sauce 34/dozen



Platters

Fresh Vegetable Crudités & Sundried Tomatoes Chive Dip 9/per person

Fresh Seasonal Fruit, Strawberries & Chocolate Sauce 13/per person

Selection of Local and Imported Cheeses, Dried Fruit & Crackers 15/per person

Chacuterie Selection, Antipasto Display of Fine Italian Meats, Cheeses 19/per person

Reception Stations

Slow Roast Hip of Beef, Red, Wine Jus 750/Serves 65

Baked Ham, Caramelized Apple Jus 450/Serves 50

Roasted Fraser Valley Turkey Breast & Gravy 500/Serves 30

Roasted Leg of Lamb, Grainy Dijon Mustard 450/Serves 50

All Carving items include Appropriate Condiments



BANQUET BAR PRICES

	CASH	H	IOST
DOMESTIC BEER	6.65	\$	9.00
IMPORT BEER	7.40	\$	10.00
NON ALCOHOLIC BEER	4.80	\$	6.50
HOUSE WINE	6.65	\$	9.00
HIGHBALLS	6.65	\$	9.00
PREMIUM HIGHBALLS	8.15	\$	11.00
COOLERS & CIDERS	7.40	\$	10.00
LIQUEURS	8.89	\$	12.00
POP, JUICE & WATER	3.33	\$	4.50

Bar Prices are inclusive of Service Charge and taxes.

Bartender labour charge of \$50.00 per hour (minimum 4 hours) will apply to functions with less than \$400.00 net bar sales.



Wine List

Sparkling Wine

Brut- Stellar's Jay (CAN)	\$52
Prosecco-Ruffino (ITA)	\$48
Yellowglen-Pink (AUS)	\$38
White Wine	
Chardonnay-Quails Gate (BC)	\$52
Chardonnay-Mondavi Woodbridge (USA)	\$42
Pinot Grigio-Graffigna (ARG)	\$44
Pinot Gris-Wild Goose (BC)	\$52
Riesling-See Ya Later (BC)	\$42
Sauvignon Blanc- Kim Crawford (NWZ)	\$55
Sauvignon Blanc-Sumac Ridge (BC)	\$44
Red Wine	

Cabernet Sauvignon-J Lohr (USA) \$62
Cabernet Merlot-Sumac Ridge(BC) \$44
Malbec-Finca Los Primos (ARG) \$42
Merlot —Burrowing Owl (BC) \$64
Merlot-Mondavi Woodbridge (USA) \$44
Pinot Noir-Mt. Lehman (BC) \$46
Shiraz-Lindemans Bin 50 (AUS) \$40

Prices are Subject to 18% Service Charge, 10% Liquor Tax and 5% GST