

Appetizers & Desserts

Appetizers

Hot Hors d'oeuvres

Mini Spanikoipita turnovers	\$22 per dozen
Cranberry brie cheese phyllo purses	\$26 per dozen
Mini crab cakes with sweet chilli dip	\$38 per dozen
Shrimp and cream cheese in mushroom caps	\$26 per dozen
Scallops wrapped in bacon	\$26 per dozen
Black tiger prawns sautéed in fresh herbs and garlic	\$25 per dozen
Breaded Camembert with sourdough crostini	\$24 each
Chicken satays with peanut sauce	\$26 per dozen
Lamb souvlaki	\$26 per dozen
Sausage rolls	\$22 per dozen
Mini quishes	\$22 per dozen
Egg rolls	\$22 per dozen
Teriyaki chicken wings	\$24 per dozen
Swedish meatballs	\$24 per dozen
Vegetable samosa	\$24 per dozen
Seafood hors d'oeuvres assortment including crab in filo, shrimp puffs, lobster filo rolls and smoked trout n pastry shells	\$37 per dozen

Cold Hors d'oeuvres

Honey dew melon wrapped in proscuitto	\$36 per dozen
Black forest ham roulade with asparagus	\$26 per dozen
Chef's brochette on toasted crostini	\$23 per dozen
Smoked salmon roulade	\$26 per dozen
Shrimp Mousse served with sourdough crostini	\$26 per dozen
Cold canapés assortment on rye bread rounds including salmon mousse circled with smoked salmon, Pate de foie, ham and cheese spiral with mandarin orange, Salami cornucopia filled with horseradish cream	\$37 per dozen

Munchies

Spinach and artichoke dip with tri color tortilla chips	\$19 per tray
Mixed Nuts (serves 15 guests)	\$23 per basket
Pretzels (serves 25 guests)	\$11 per basket
Tri-color tortilla chips served with salsa (serves 25 guests)	\$15 per basket

Desserts

Something Sweet (Priced Per Guest)

White & dark chocolate mousse	\$6.00
New York Cheesecake with strawberry coulis	\$6.50
Chocolate caramel pecan pie	\$6.50
Fresh fruit salad	\$4.00
Vanilla ice cream with chocolate sauce	\$4.00
Tiramisu with chocolate coulis	\$6.00
Triple chocolate cake	\$6.00
Chef's Dessert of the Day	\$6.00

Ultimate Dessert Buffet (Priced per Guest)

A variety of gourmet cakes, squares, pastries, fruits and cheeses.

Wedding & Celebration Cakes

Wedding cakes and any celebration cakes brought onto the premises with prior consent from our catering department are subject to cutting and plating service charges.

12% HST and 15% gratuity charges apply. All Menu prices and subject to change without notice.



Decorative Reception Platters

(Serves 30 guests unless otherwise noted)

BC Smoked Salmon Tray	\$100.00
Smoked Salmon tray served with sourdough crostini sliced red onion, Capers and herbed cream cheese	
Seafood Mirror	\$295.00
Fresh mussels, clams, prawns, candied and smoked salmon and peppered mackerel	
Assorted Deli Meat Tray	\$250.00
Sliced deli meats including roast beef, pastrami, smoked turkey, salami and black forest ham with fresh rolls assorted condiments and mustards	
Poached Black Tiger Prawns	\$250.00
Served with cocktail sauce and fresh lemon (100 pcs)	
Salmon Display Mirror	\$250.00
Poached wild salmon served with rye bread, red onions, capers & cream cheese	
Assorted Sushi	\$300.00
Fresh California rolls, tuna maki & cucumber maki	
Imported & Domestic Cheese Platter	\$175.00
Served with assorted crackers, French baguette & grapes	
Seasonal Fresh Sliced Fruit Platter	\$110.00
Serves 30 guests	
Assorted Relish Tray	\$65.00
Assortment of olives, whole young corn, pickled beets, cocktail onions & sweet mixed pickles	
Seasonal Fresh Vegetable Platter	\$110.00
Served with creamy garlic dip	
Carved Slow Roasted Baron Of Beef	\$600.00
Served with fresh rolls and condiments.	
Sugar Baked Ham Tray	\$250.00
Served with panini buns and assortments of mustards	



Plated Dinner Service

Roast Prime Rib of Beef

Slow roasted prime rib of beef, au jus roasted potatoes and seasonal vegetables
Mixed greens with raspberry vinaigrette
Fresh roll with whipped butter
Tiramisu
Fresh Brewed Coffee and Traditional Teas

Grilled Halibut

A filet of grilled halibut with key lime butter, fresh fruit salsa, rice and seasonal vegetables
Spinach salad with roasted red peppers, onions, apples and red raspberry vinaigrette
Fresh roll with whipped butter
White and dark chocolate mousse
Fresh brewed coffee and traditional teas

Oven Roasted Turkey

Oven roasted Fraser Valley Turkey with apple sage dressing and golden gravy
Roasted potatoes and seasonal vegetables
Mixed greens with Chef's dressing
Fresh roll with whipped butter
Apple pie
Fresh brewed coffee and traditional teas

Wild Grilled Maple Salmon

Fillet of wild salmon, grilled in lemons, finished with a sweet maple glaze,
served with sticky rice and fresh vegetables
Crisp Caesar salad
Fresh roll with whipped butter
White and dark chocolate mousse
Fresh brewed coffee and traditional teas

Medallions Of Pork Loin

Medallions of pork loin with apple brandy demi-glace, roasted potatoes and seasonal vegetables
Mixed seasonal greens, fresh rolls, whipped butter
New York style cheesecake with fruit coulis
Fresh brewed coffee and traditional teas

Mediterranean Chicken

Breast of chicken stuffed with feta cheese, peppers, onions and olives with a zesty cream sauce,
rice and garden vegetables
Mixed seasonal greens, fresh rolls, whipped butter
Cheesecake with fruit coulis
Fresh brewed coffee and traditional teas



Buffet Dinner One

Minimum 40 guests

Select THREE of the following:

1. Tuscan Sundried Tomato & Olive Penne Salad
2. Couscous, Nut & Cranberry Citrus Grain Salad
3. European Mixed Greens with three dressings (Chef's choice)
4. Traditional Caesar Salad with croutons
5. German Potato Salad with bacon, eggs, & green onion
6. Oriental Ginger, Sweet Chili Egg Noodle Salad with sesame seeds and mixed Asian cut vegetables
7. Cajun Country Coleslaw with kidney beans, carrots, red onion, bell peppers, finished with a blue cheese dressing
8. Old fashioned Chef Salad with iceberg lettuce, leaf lettuce, carrots, radishes, and cucumbers, served with Chef's choice of three dressings

Select ONE of the following:

1. Rice Pilaf
2. Mexi Rice
3. Cajun Roasted Potatoes
4. Italian Garlic Roasted Potatoes

Select ONE of the following:

1. Rigatoni with baby shrimp in a tarragon blush sauce
2. Fussili Pesto Primavera with market vegetables
3. Fussili Noodles in a green bean smoked salmon Alfredo sauce
4. Penne Arrabiatta, a spicy robust tomato sauce with market vegetables and chorizo sausage

Select ONE of the following:

1. Italian Herb Roasted Chicken, marinated with garlic, basil, oregano and thyme (chicken bone in)
2. Louisiana Bayou Pork Loin, in a robust tomato sauce with green olives, sweet red onion, & bell peppers
3. Traditional Dark & White Turkey with a sage, thyme apple essence and market vegetable dressing
4. English Cut Baron of Beef with a rosemary Au Jus

Items are included in the Buffet:

- Fresh baked dinner rolls served with whipped butter
- Fresh cut market vegetables and dips
- Fresh steamed market vegetables
- A decorative pickle, olive and hot pepper tray
- Assortment of dessert squares
- Freshly brewed coffee and traditional teas



Buffet Dinner Two

Minimum 40 guests

Select FOUR of the following:

1. Tuscan Sundried Tomato & Olive Penne Salad
2. Couscous, Nut & Cranberry Citrus Grain Salad
3. European Mixed Greens with three dressings (Chef's choice)
4. Traditional Caesar Salad with croutons
5. German Potato Salad with bacon, eggs, & green onion
6. Oriental Ginger, Sweet Chili Egg Noodle Salad with sesame seeds and mixed Asian cut vegetables
7. Shrimp and Corn Cajun Creamy Salad with bell peppers, sweet onion, and a mild Louisiana heat
8. Spinach, Egg, Bacon, and Mushroom Salad served with three different dressings (Chef's choice)

Select TWO of the following:

1. Rice Pilaf
2. Mexi Rice
3. Wild Mushroom & Garlic Rice
4. Cajun Roasted Potatoes
5. Italian Garlic Roasted Potatoes
6. Greek Roasted Potatoes

Select ONE of the following:

1. Rigatoni with Baby Shrimp in a tarragon blush sauce
2. Fussili Pesto Primavera with market vegetables
3. Fussili Noodles in a green bean smoked salmon Alfredo sauce
4. Penne Arrabiatta, a spicy robust tomato sauce with market vegetables and chorizo sausage

Select ONE of the following:

1. Chef Carved Baron of Beef slow roasted with rosemary and garlic served with horse radish, Dijon mustard, Au Jus
2. Italian Herb Nine Cut of Chicken (chicken bone in)
3. Chicken in a Robust Tomato Sauce with smoked bacon (chicken bone in)
4. Oven Roasted Turkey Breast with apple sage stuffing
5. Lightly Cajun Basa Fillet with a tarragon lemon butter
6. Poached Basa Fillet with béarnaise sauce and baby shrimp

Items are included in the Buffet:

- Fresh baked dinner rolls served with whipped butter
- Fresh cut market vegetables and dip
- A decorative pickle, olive and hot pepper tray
- Fresh steamed market vegetables with herbed butter
- An assortment of dessert squares and buffet cakes
- Seasonal fresh fruit mirror
- Freshly brewed coffee and traditional teas



Buffet Dinner Three

Minimum 40 guests

Select FIVE of the following:

1. Tuscan Sundried Tomato & Olive Penne Salad
2. Couscous, Nut & Cranberry Citrus Grain Salad
3. European Mixed Greens with three dressings (Chef's choice)
4. Traditional Caesar Salad with croutons
5. German Potato Salad with bacon, eggs, & green onion
6. Oriental Ginger, Sweet Chili Egg Noodle Salad with sesame seeds and mixed Asian cut vegetables
7. Shrimp and Corn Cajun Creamy Salad with bell peppers, sweet onion, and a mild Louisiana heat
8. Spinach, Egg, Bacon, and Mushroom Salad served with three different dressings (Chef's choice)
9. Crispy Green Beans with almonds and oranges in a kiwi citrus vinaigrette
10. Traditional Greek Salad with feta cheese

Select TWO of the following:

1. Rice Pilaf
2. Mexi Rice
3. Wild Mushroom & Garlic Rice
4. Cajun Roasted Potatoes
5. Italian Garlic Roasted Potatoes
6. Greek Roasted Potatoes with a hint of Citrus

Select ONE of the following:

1. Vegetarian Lasagna, in a creamy Alfredo sauce with an array of mixed vegetables and topped with a three cheese crusting
2. Meat Lasagna, a robust tomato sauce served with AA ground beef and market vegetables finished with a three cheese crusting
3. Fussili Noodles in a green bean smoked salmon alfredo sauce
4. Penne Arrabiatta, a spicy robust tomato sauce with market vegetables and chorizo sausage
5. Meat Tortellini in a blush sauce(tomato and Alfredo) finished with tarragon and garlic
6. Three Cheese Tortellini in a raisin Alfredo sauce with a crisp grape

Select TWO of the following:

1. Chef Carved Baron of Beef slow roasted with rosemary and garlic served with horse radish, Dijon mustard, Au Jus
2. Italian Herb Nine Cut of Chicken (chicken bone in)
3. Chicken in a Robust Tomato Sauce with smoked bacon (chicken bone in)
4. Oven Roasted Turkey Breast with apple sage stuffing
5. Lightly Cajun Basa Fillet with a tarragon lemon butter
6. Poached Basa Fillet with béarnaise sauce and baby shrimp
7. Chef Carved Cajun Pork Loin slow roasted with a Cajun Creole sauce (tomato, olive, red onion, and red wine tomato sauce)
8. Cognac Peppercorn Sirloin Tips with roasted red onion and bell peppers

Items are included in the Buffet:

- Fresh baked dinner rolls served with whipped butter
- Fresh cut market vegetables and dip.
- A decorative pickle, olive and hot pepper tray.
- A fresh sliced deli meat tray which includes apple smoked turkey, pastrami, black forest ham, Genoa salami
- Fresh steamed market vegetables with herbed butter
- An assortment of dessert squares, and buffet cakes
- Seasonal fresh fruit mirror
- Freshly brewed coffee and traditional teas



Buffet Dinner Four

Minimum 40 guests

Select SIX of the following:

1. Tuscan Sundried Tomato & Olive Penne Salad
2. Couscous, Nut & Cranberry Citrus Grain Salad
3. European Mixed Greens with three dressings (Chef's choice)
4. Traditional Caesar Salad with croutons
5. German Potato Salad with bacon, eggs, & green onion
6. Oriental Ginger, Sweet Chili Egg Noodle Salad with sesame seeds and mixed Asian cut vegetables
7. Shrimp and Corn Cajun Creamy Salad with bell peppers, sweet onion, and a mild Louisiana heat
8. Spinach, Egg, Bacon, and Mushroom Salad served with three different dressings (Chef's choice)
9. Crispy Green Beans with almonds and oranges in a kiwi citrus vinaigrette
10. Traditional Greek Salad with feta cheese
11. Bocconcini and Roma Tomato Salad with sweet red onion in an emulsified balsamic vinaigrette
12. Broccoli and Cauliflower with shredded carrot in an Italian three herb vinaigrette

Select TWO of the following:

1. Rice Pilaf
2. Mexi Rice
3. Wild Mushroom & Garlic Rice
4. Cajun Roasted Potatoes
5. Italian Garlic Roasted Potatoes
6. Greek Roasted Potatoes with a hint of Citrus

Select ONE of the following:

1. Vegetarian Lasagna, in a creamy Alfredo sauce with an array of mixed vegetables and topped with a three cheese crusting
2. Meat Lasagna, a robust tomato sauce served with AA ground beef and market vegetables finished with a three cheese crusting
3. Fussili Noodles in a green bean smoked salmon Alfredo sauce
4. Penne Arrabiatta, a spicy robust tomato sauce with market vegetables and chorizo sausage
5. Meat Tortellini in a blush sauce (tomato and Alfredo) finished with tarragon and garlic
6. Rigatoni with Baby Shrimp and sundried tomatoes in a tarragon blush sauce

Select TWO of the following:

1. Chef Carved Baron of Beef slow roasted with rosemary and garlic served with horse radish, Dijon mustard, Au Jus
2. Italian Herb Nine Cut of Chicken (chicken bone in)
3. Chicken in a Robust Tomato Sauce with smoked bacon (chicken bone in)
4. Oven Roasted Turkey Breast with apple sage stuffing
5. Lightly Cajun Basa Fillet with a tarragon lemon butter
6. Poached Basa Fillet with béarnaise sauce and baby shrimp
7. Chef Carved Cajun Pork Loin slow roasted with a Cajun Creole sauce (tomato, olive, red onion, and red wine tomato sauce)
8. Cognac Peppercorn Sirloin Tips with roasted red onion and bell peppers
9. Lemon dill poached salmon and scallops, finished with a creamy lobster sauce
10. Honey Dijon Grilled Ham Steak

Items are included in the Buffet:

- Fresh baked dinner rolls served with whipped butter
- Fresh cut market vegetables and dip.
- A decorative pickle, olive and hot pepper tray.
- A decorative domestic and imported cheese mirror garnished with grapes
- A fresh sliced deli meat tray, includes apple smoked turkey, pastrami, black forest ham, Genoa salami
- A West Coast seafood mirror (head on whole steamed wild salmon, prawns, BBQ salmon tips, Indian candy and New Zealand Kiwi mussels)
- Fresh steamed market vegetables with herbed butter
- Assortment of dessert squares, buffet cakes and French pastries
- Seasonal fresh fruit mirror
- Freshly brewed coffee and traditional teas



Bronze Dinner Buffet

Minimum 40 guests

- Fresh Garden Greens, various dressing
- Pasta salad tossed in pesto, tomato and feta cheese dressing
- Red skin potato salad
- Chow mein noodle salad with a sweet chili dressing

Select two from the following:

1. Slow roasted baron of beef, carved to order
 2. Oven baked meat lasagna
 3. Grilled teriyaki breast of chicken
 4. Chicken coq au vin
 5. Spinach & cheese cannelloni
 6. Medley of seafood tossed with lobster sauce
 7. Cabbage rolls
- Fresh seasonal vegetables, rice pilaf, golden oven roasted potatoes
 - Fresh vegetable tray and dip, assorted sliced deli meats, fresh rolls, butter
 - Fresh fruit mirror, variety of fresh cakes, squares
 - Fresh Brewed regular, decaf coffee, and traditional teas



Deluxe Dinner Buffet

Minimum 40 guests

- Fresh garden greens, various dressing
- Pasta salad tossed in pesto, tomato and feta cheese dressing
- Red skin potato salad
- Chow mein noodle salad with a sweet chili dressing

Select two of the following:

1. Slow Roasted baron of beef, carved to order
 2. Roasted pork loin, Madeira glaze
 3. Sirloin beef tips with wild mushroom sauce
 4. Grilled teriyaki breast of chicken
 5. Chicken coq au vin
 6. Salmon with dill lime glaze
 7. Baked honey glazed ham
- Fresh seasonal vegetables, rice pilaf, golden oven roasted potatoes
 - Fresh vegetable tray and dip, sliced cold turkey, beef, ham, Genoa salami, fresh rolls and butter
 - Imported & domestic cheese platter, assortment of crackers, whipped butter, fresh fruit platter
 - Assortment of French pastries, cakes, tarts, squares
 - Fresh brewed regular and decaf coffee, traditional teas



Four Star Dinner Buffet

Minimum 40 guests

- Fresh garden greens, various dressing
- Pasta salad tossed in pesto, tomato and feta cheese dressing
- Red skin potato salad
- Chow mein noodle salad with a sweet chili dressing
- Assorted meat tray including sliced smoked turkey, roast beef, black forest ham, Genoa salami
- Duo of country-style pates
- Decorated West Coast Salmon platter
- Slow roasted baron of beef, carved to order

Select Two of the Following:

1. Roasted boneless leg of lamb, balsamic rosemary jus
 2. Chicken a la West Coast,
 3. Roasted pork loin, port wine sauce & apricot jus
 4. Oven Baked salmon filet, pernod lime sauce, red snapper fraiche
- Golden oven roasted potatoes, rice pilaf
 - Garden vegetables with fresh herbs
 - Assortment of fresh dinner rolls and butter
 - Fresh seasonal fruit mirror
 - Assortment domestic & import cheeses served with crackers
 - Chef's special dessert creations including white and dark chocolate mousse and cheesecake with fruit coulis
 - Fresh brewed regular and decaf coffee and traditional teas



Bar Menu

Cash Bar

Prices include 12% liquor tax

Standard Brands (1 oz)	\$5.75
Domestic Beer	\$5.75
Premium Beer	\$6.25
House Wines	\$6.25
Brandy	\$7.00
Liqueurs	\$6.25
Grand Marnier	\$7.25
Coolers	\$6.25
Soft Drinks	\$2.00
Bottled Water	\$2.50
Sparkling Mineral Water	\$3.50

Punch

Alcoholic Punch (serves 40)	\$85.00
Canadian Champagne Punch (serves 40)	\$85.00

Non-Alcoholic Punch

Non-Alcoholic Punch (serves 40)	\$50.00
Loxton Sparkling Brut, Australia	\$18.00

Special Note: As per the BC liquor act, alcoholic beverages from outside sources are strictly prohibited from being brought into the licensed function facilities of the Hotel.



Suggested Banquet Wine Pairings

Banquet One

Okanagan Vineyards \$24.00

Vineyard Select White, BC VQA

This wine displays apple, peach, and pear aromas with crisp citrus fruit flavours, followed by a long ripe finish.

Marcus James \$26.00

Malbec, Argentina

This Malbec displays subdued aromas of red fruit and almonds, rounded rich flavours and textures, a deep red hue, and a medium-long finish.

Banquet Two

Jackson Triggs \$26.00

Sauvignon Blanc, Canada

This Sauvignon Blanc has a distinctive floral bouquet which is complemented by notes of citrus fruit and dill. It has good structure and an elegant, refreshing finish.

Jackson Triggs \$26.00

Merlot, Canada

A Merlot that is rich in fruit and has a soft, full-bodied elegance. The velvety texture and bouquet of berries and herbs are uniquely characteristic of this grape variety.

Banquet Three

Inniskillin Okanagan Estate \$28.00

Varietal Series Pinot Blanc, BC VQA

Bright straw in colour, the wine has intense pineapple and citrus aromas with hints of apple notes. Ripe apple and tropical fruit flavours precede a crisp, refreshing finish.

Inniskillin Okanagan Estate \$29.00

Varietal Series, Pinot Noir, BC VQA

Lively purple in colour, the wine displays vibrant cherry and raspberry aromas accented with vanilla and spice. Raspberry and cherry flavours characterized the palate on this medium bodied red wine.

Banquet Four

Woodbridge by Robert Mondavi \$30.00

Pinot Grigio, California

Offering an appealing array of lime and other fresh citrus notes, this wine is the perfect wine to enjoy paired with a variety of dishes.

Woodbridge by Robert Mondavi \$31.00

Cabernet Sauvignon, California

This Cabernet Sauvignon offers rich blackberry and black cherry notes with complex hints of dark chocolate, cedar, and black olive. Ripe, fruity flavors are structured with smooth, velvety tannins and excellent balance.

