



PAN PACIFIC
VANCOUVER

WEDDINGS



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VANCOUVER

MENUS

Reception Artistry

Reception by Design

Dinner Buffets

Dinner Buffet Enhancements

Dinner à la Carte

South Asian Menu

Persian Menu

Late Night Bites

Champagne & Sparkling

Wine List

Bar Beverage List

RECEPTION ARTISTRY

SUSTAINABLE SEAFOOD BAR | 40

East & West Coast oysters, champagne mignonette & house hot sauce (2 *pieces per guest*) (GF, DF, NF)

Selva prawn cocktail (3 *pieces per guest*) (GF, DF, NF)

House cured salmon gravlax, crispy fried capers, bagel chips (NF)

Green goddess dressing, lemon wedges

SUSHI ROLLS DISPLAY | 40

California roll

Dynamite prawn roll

BC roll

Yam roll

Wasabi, pickled ginger, soy sauce

*Add salmon, tuna or prawn nigiri | 7 per piece

A TASTE OF INDIA | 36

(6 *pieces per guest*)

Mini chicken samosa, tamarind chutney

Vegetable pakoras, yoghurt dip

Tandoori chicken skewers

Ling cod pakoras, raita dip

6 FT PINE BOARD OF LOCAL CHARCUTERIE & SALAMI | 35

Selection of Two Rivers meats

Pickled onion, cornichons, olives

Selection of mustards

Artisan breads

6 FT PINE BOARD OF LOCAL CHEESE | 35

Featuring Golden Ears Fromagerie from Maple Ridge

Dried fruits & nuts, Quince paste

Artisan breads & crackers

RECEPTION ARTISTRY

DIM SUM CART | 41

(7 pieces per guest)

Har gau & siu mai — contains pork
Mini vegetable spring rolls, plum sauce
Steamed pork buns
Fried chicken wonton
Traditional garnish & dips

BREADS & SPREADS | 31

(3 pieces per guest)

Local artisan breads & chips
Beet hummus & traditional hummus
Avocado dip
Salsa
Lavender cream cheese

OSTERIA | 45

(8 pieces per guest)

COLD

Bocconcini & grape tomato skewers with fresh basil, cracked black pepper (GF)
Grilled eggplant & provolone cheese wrap with sundried tomatoes, basil chiffonade (GF)

HOT

Beef short rib meatballs, Grana Padano (NF)
Spinach & ricotta cannelloni, napolitaine sauce, parmesan shavings (NF)
Pan Pacific Flatbreads (14", cut into 10 pieces):
Spicy soppressata—tomato sauce, roasted garlic, parmesan & mozzarella cheeses
Hawaiian—prosciutto cotto, fire roasted pineapple, piquillo peppers, marinara sauce, green onion
Vegetarian—pesto, smoked ricotta, grape tomatoes, portobello mushroom, fresh arugula, balsamic

RECEPTION BY DESIGN

COLD HORS D'OEUVRES

Bocconcini & grape tomato skewers with fresh basil & cracked black pepper (GF)	62 per dozen
Goat cheese profiterole with olive tapenade & fresh basil	60 per dozen
Pan seared Fraser Valley duck breast on toasted rustic crostini, Asian pear chutney (DF)	64 per dozen
West Coast crabmeat with apple & horseradish on Belgian endive (GF, DF)	68 per dozen
Smoked salmon coronets, shallot crème fraîche, ikura	62 per dozen
Lobster roll, togarashi mayo, brioche	75 per dozen
Smoked salmon deviled eggs, Northern Devine Caviar (GF)	75 per dozen
Compressed cucumber, whipped feta, sumac (GF)	60 per dozen
Seared lamb loin with olive tapenade, lemon aioli on rustic crostini (DF)	63 per dozen
Vegetarian sushi rolls with wasabi & pickled ginger (displayed) - (5 working days notice)	66 per dozen
California rolls served with traditional condiments (displayed) - (5 working days notice)	69 per dozen
Tuna poke with wasabi dressing & spring onions (DF)	70 per dozen
Smoked salmon, dark rye, citrus cream cheese, salmon roe, dill, capers	70 per dozen

HOT HORS D'OEUVRES

Chicken tandoori samosas with tamarind dip (DF)	62 per dozen
Seared salmon slider with fennel slaw & pickled red onion, artisan poppy seed bun	84 per dozen
Mini bacon & aged cheddar quiche	60 per dozen
West Coast crabmeat & wild salmon cakes, chipotle lime aioli (DF)	76 per dozen
Marinated beef tenderloin teriyaki skewer, green onion & toasted sesame (DF)	80 per dozen
Ling cod pakoras, Kul's raita (GF)	70 per dozen
Chicken & waffles, jalapeno honey	68 per dozen
Mini vegetable pakoras, mango chutney	60 per dozen
Mini vegetarian samosa with tamarind dip (V)	60 per dozen
Crispy risotto balls with sundried tomato & pesto aioli	61 per dozen
Korean style chicken satay with gochujang sauce (DF)	64 per dozen
Alberta beef sliders, sesame brioche buns, dill pickle, American cheese, BBQ sauce	86 per dozen
Jalapeno popcorn shrimp, ginger-lime aioli	68 per dozen
Vegetable spring rolls with plum sauce (DF)	60 per dozen
Indian spiced seared lamb popsicles with fresh herbs, mint cumin scented dip	78 per dozen
Gougères—baked cheese puff with mornay sauce & double smoked bacon	60 per dozen

DINNER BUFFETS

TRATTORIA | 130

SOUP

Pasta e ceci, chickpeas & ditalini

SALADS

Oven dried tomato panzanella, sweet peppers, white balsamic vinaigrette (V)

Fennel & radicchio slaw, arugula, walnuts & parmesan (GF)

Cannellini bean salad, baby shrimp, capers, basil pesto (GF)

Mixed greens, assorted vinaigrette (GF, V)

HOT ENTRÉES

Chicken parmigiana, mozzarella & plum tomato sauce

Stripe bass & clams, lemon-miso butter, fried capers (GF)

Butternut squash ravioli, sage brown butter, hazelnuts, grana padano

Carnaroli rice, chorizo, saffron, roasted peppers & zucchini

Steamed seasonal vegetables, extra virgin olive oil & herbs (GF, V)

DESSERT

Tiramisu jars

Bombolini (Italian cream filled donuts)

Cannoli

Pistachio cherry panna cotta (GF, V)

Fresh fruit salad with berries

PAN ASIAN | 130

SOUP

Seafood chowder (NF)

SALADS

Soba noodle salad, baby shrimp, roasted jalapeño vinaigrette (DF)

Bok choy & cabbage slaw, green apple, cashew dressing (GF, V)

Mixed greens, assorted vinaigrette (GF, V)

DECORATIVE PLATTER

Iced jumbo prawns, cocktail & ponzu sauces (2 pieces per guest)

HOT ENTRÉES

Pan seared Pacific lingcod with citrus butter & crispy shallots

Mongolian chicken (DF)

Mushroom ravioli, maple-soy butter (NF)

Garlic rice, toasted sesame, scallions (GF)

Steamed vegetables, fresh ginger (GF, V)

DESSERT

Pastry Chef Hans' selection of desserts

Fresh fruit salad with berries

DINNER BUFFETS

PACIFIC NORTHWEST | 145

SOUP

Coastal mountain forest mushroom soup (GF)

SALADS

Oven dried & hot house grape tomato salad, Neufchâtel cheese, basil purée (GF)

Wild rice & spinach salad, tahini vinaigrette, toasted sesame seeds, spiced cashews (GF, V)

Citrus cooked beet salad, sweet peppers, apple, pickled red onion, arugula (GF, V)

Mixed greens with assorted vinaigrette (GF, V)

DECORATIVE PLATTER

Golden Ears cheese & Two Rivers charcuterie

CARVERY

Whole roasted grain fed Alberta beef striploin, herb crusted, served with green peppercorn sauce

**\$200 chef carving fee per 75 guests, max. 2 hours*

HOT ENTRÉES

Pan seared BC salmon medallions, maple miso butter, togarashi spice (GF)

Butternut squash ravioli, tarragon butter, parmesan Garden fresh seasonal vegetables (GF, V)

Brown rice & lentil pilaf, sauteed peppers & onions, scallions

Buttermilk mashed potatoes (GF)

DESSERT

Nanaimo bar jars

Fresh fruit salad with berries

Mascarpone yuzu strawberry tarts

Salted caramel apple bread pudding

DINNER BUFFET ENHANCEMENTS

ACTION STATIONS — SAVOURY

PASTA STATION (*serves 50*)

Farfalle, fusilli & penne pasta

Quattro formaggi, Roma tomato & Italian meat sauces

Selection of accompaniments—shrimp, chorizo, sundried tomato, pesto, herbs

605 per order

PAN ASIAN NOODLE STATION (*serves 50*)

Lo mein & Shanghai noodle (DF)

Black bean, Asian stir fry & teriyaki sauce (DF)

Selection of accompaniments—shrimp, chicken, tofu, assortment of vegetables

690 per order

POKE MARTINI BAR

Choice of:

West Coast albacore tuna **or** salmon

**Vegan option: citrus poached beets (GF, V)*

Selection of accompaniments—sushi rice, edamame, pineapple, radish sprouts

Sesame ginger vinaigrette

42 per guest

West Coast salmon wellington with wild mushroom duxelle, citrus Hollandaise sauce
(*serves 50*)

605 per order

Slow roasted baron of beef with multigrain rolls, horseradish & grainy dijon mustard
(GF, DF) (*serves 100*)

1410 per order

Italian herb roasted porchetta, crispy crackling pork, spicy Romanesco, pickled onion,
mini ciabatta (*serves 100*)

710 per order

Maple & bourbon sautéed tiger prawns (*100 pieces*) (GF, DF)

575 per order

Whole roasted AAA beef striploin, horseradish crust, peppercorn jus (*serves 30*)

920 per order

DINNER BUFFET ENHANCEMENTS

ACTION STATIONS — SWEET

CRÈME BRÛLÉE TORCH ACTION STATION

Orange ginger, Bailey's & Ecuadorian chocolate, sprinkled with sugar, blow torched to a thin delicate caramel crust, garnished with fresh berries (100 pieces)

580 per order

MINI COTTON CANDY FRUIT SKEWER STATION

Fruit skewers dipped in cotton candy (100 pieces)

560 per order

LIQUID NITROGEN GELATO STATION

Served in waffle cones (100 pieces)

575 per order

Assorted gelato pops dipped in chocolate, variety of accompaniments (100 pieces)

575 per order





DINNER À LA CARTE

APPETIZERS

SOUPS

BC forest mushroom soup, chives, truffle essence (GF)	22 per guest
Lobster bisque en croûte	25 per guest
Roasted butternut squash & coconut soup, toasted pumpkin seeds (GF, V)	20 per guest

SALADS & COLD APPETIZERS

Fraser Valley greens, black pepper goat cheese, pickled strawberries, balsamic (GF, NF)	22 per guest
Marinated beets, brie cheese, vanilla dressing, dukkah spice	24 per guest
Watercress & endive salad, marinated artichokes, citrus suprêmes, crispy prosciutto, tarragon vinaigrette (GF)	25 per guest
Beef carpaccio, charred broccolini salad, horseradish dressing, parmesan croutons	29 per guest

WARM APPETIZERS

Golden potato gnocchi, brown butter powder, celery root purée, parmesan	22 per guest
Scallops & crispy pork belly, butternut squash, pear butter, hazelnuts (GF, DF)	29 per guest
Selva prawn "paella", chorizo, sofrito, chilis, saffron rice (DF)	26 per guest

Plated dinners include an assortment of bread rolls & sweet butter, coffee, teas & herbal infusions.

All pricing is per person and based on one selection per course for all guests.

Offer a pre-selected choice of two entrées for an additional \$15 per guest on top of highest priced entrée. *(selected 5 working days in advance). Name cards and seating charts are required for pre-selected choice menu.*

Offer a table side entrée choice on the day of the event for an additional \$30 per guest on top of highest priced entrée.

DINNER À LA CARTE

ENTRÉES

VEGETARIAN

Mushroom ravioli, preserved lemon butter, roasted garlic & grilled broccolini, truffle powder (NF)	46 per guest
Middle Eastern spiced legume filet, seasonal vegetables, crispy chickpeas, romesco sauce (GF, NF, V)	43 per guest
Grilled cauliflower steak, butternut squash & piquillo pepper sauce, crispy wild rice & quinoa, young greens & mint salad (V, NF)	47 per guest

FISH

Slow roasted salmon, preserved lemon potatoes, garlic broccolini, five herb butter, trout roe	51 per guest
Arctic char, local clams & mussels, gnocchi, blistered tomatoes, saffron cream	56 per guest
Miso marinated sablefish, mushroom rice, green beans, crispy shallots, sesame butter (5 days notice)	67 per guest

MEAT & POULTRY

Roasted chicken breast, vegetables, tarragon polenta, crispy onions, caramelized garlic jus	50 per guest
Maple brined bone-in pork chop, wild mushrooms, celery root gratin, apple butter, whole grain mustard jus (GF)	57 per guest
Grilled NY steak, charred, broccolini, caramelized garlic whipped potatoes, house-made steak sauce & jus (GF)	70 per guest
Artichoke & sundried tomato stuffed chicken breast, golden potato gnocchi, grilled broccolini & balsamic glazed pearl onions	57 per guest
Parsley crusted slow cooked lamb loin, honey glazed carrots, pecorino cheese croquettes, preserved black olive jus	67 per guest

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DINNER À LA CARTE

DESSERT

Crème brûlée — Tahitian vanilla bean custard, brandy snap, fresh berry (GF)	22 per guest
Mango-tango cheesecake — Light mango cheesecake, mini pot du crème, mango butter, coconut sorbet, coconut foam	23 per guest
Baked BC anjou pear — Caramelized pear, puff pastry, crème anglaise, caramel sauce, vanilla ice cream	23 per guest
Ultimate chocolate layer cake — Soft chocolate cake, chocolate mousse, apricot coulis (GF, V)	24 per guest
Red velvet — Cream cheese mousse, red velvet cake, strawberry marshmallow, berry compote, raspberry gel	23 per guest
Pear Helene — Craft beer brownie, vanilla crème fraîche, spiced poached pear, chocolate sauce	22 per guest
Lemon posset — Italian meringue, lemon curd, caramelized white chocolate crumble, crisp lime meringue	22 per guest



SOUTH ASIAN ACTION STATIONS

Lassi Station — mango, plain, sweet, salted	12 per guest
Kulfi station — mango, pistachio, malai	22 per guest
Jhal muri station — puffed rice chaat Bengali style	18 per guest
Pani puri station — peep fried bread filled with potato chaat, spiced water	20 per guest
Sev puri station — fried bread, potato, chickpea flour noodles, yoghurt, tamarind chutney	18 per guest
Vada pav station — potato fritter, garlic chutney, mint chutney, bread	20 per guest
Tawa tikki chaat — potato patty, tamarind chutney, mint chutney, chickpea masala, yogurt	20 per guest
Tawa prawns — carrom seeds, yogurt, prawn skewers	25 per guest

SOUTH ASIAN RECEPTION APPETIZERS

Dahi Tikki — thick yogurt patty	60 per dozen
Till Bhuthey Kebab — sesame, corn & potato kebab	60 per dozen
Paneer Pakora — mint chutney	65 per dozen
Achari Paneer Tikka — pickled paneer tikka, mint chutney	66 per dozen
Vegetarian Pakora — chickpea flour and vegetable fritter	60 per dozen
Gobhi Manchurian — cauliflower fritter with Indo-Chinese spices	63 per dozen
Makai Hara Pyaaz Tikki — corn and spring onion kebab	63 per dozen
Chicken Hariyali Kebab — chicken in mint and coriander marinade	72 per dozen
Achari Chicken Tikka — pickle marinated chicken kebab	72 per dozen
Kerala Fried Fish — rice flour and curry leaf spiced fish	75 per dozen
Squid Chili Fry — spice marinated deep fried squid rings	70 per dozen

SOUTH ASIAN BUFFET MENUS

ESSENCE OF INDIA | 119

Papadam, Condiments, Pickles, Raita
Vegetarian Rice & Naan Bread
Choice of 3 Salads
Choice of 2 Meats Entrées or 1 Meat Entrée & 1 Fish Entree
Choice of 2 Vegetarian Entrées
Choice of 2 Desserts

TIMELESS TASTE | 130

Papadam, Condiments, Pickles, Raita
Vegetarian Rice & Naan Bread
Choice of 3 Salads
Choice of 2 Meat Entrées
Choice of 1 Fish Entrée
Choice of 2 Vegetarian Entrées
Choice of 3 Desserts

THE SPICE ROUTE | 145

Condiments, Pickles, Raita
Vegetarian Rice & Naan Bread & Tandoori Roti
Choice of 3 Salads
Choice of 2 Meat Entrées
Choice of 1 Fish Entrée
Choice of 4 Vegetarian Entrées
Choice of 4 Desserts

TRADITIONS ON A PLATE | 165

Condiments, Pickles, Foraged Greens, Dressings, Raita
Vegetarian Rice & Naan Bread & Tandoori Roti
Choice of 4 Salads
Choice of 2 Meat Entrées
Choice of 1 Fish Entree
Choice of 1 Seafood Entrées
Choice of 4 Vegetarian Entrées
Choice of 4 Desserts

SOUTH ASIAN BUFFET SELECTIONS

SALAD, SNACK & CHAAT

Kachumber — capsicum, cucumber, onion salad

Channa Chaat — chickpeas, tomatoes, onion, lemon juice, chaat masala

Tossed Salad — cucumber, tomato, onion, carrot, daikon, lemon vinaigrette

Aloo Chaat — potatoes, onions, tomatoes, peanuts, lemon juice, chaat masala

Papdi Chaat — short crust pastry with onion, tomato and other condiments

Mix Fruit Chaat — seasonal fruit with pickling spices

Spicy Carrot Salad — shredded carrots tossed with spices

Mooli Salad — assorted radish and peanut salad

Thayir Sadam — mustard & curry leaf tempered curd rice

HOT CHICKEN ENTRÉES

Chicken Achari Korma — spicy and sour chicken curry

Chicken Tikka Masala — tandoori marinated chicken, creamy onion & tomato sauce

Butter Chicken — tangy chicken in tomato & cashew sauce

Kadhai Chicken — chicken, tomato bell pepper curry

Chicken Vindaloo — malt vinegar, chillies, jaggery

Chicken Biryani — cardamom scented chicken with fragrant basmati rice

HOT LAMB ENTRÉES

Roganjosh Kashmiri — chili and cashew nut favored lamb curry

Achaari Lamb — pickle marinated lamb cooked in cashew gravy

Nalli Nihari — Lucknowi style braised lamb shank

Kosha Mangsho — Bengali style lamb curry

Mutton Biryani — cardamom scented lamb with fragrant rice

Beef Kheema — mince meat, green peas, Indian spices

Kerela Beef Roast — dry Spice rubbed beef masala

SOUTH ASIAN BUFFET SELECTIONS

HOT FISH ENTRÉES

Alleppey Fish Curry — raw mango and coconut fish curry

Goa Fish Curry — spiced coconut fish curry

Malwani Macchi — curry tamarind and coconut fish curry

HOT SEAFOOD ENTRÉES

Goa Prawn Curry — spiced coconut fish curry

Chingri Malai Curry — coconut shrimp curry Bengali style

Kerela Koonthal Roast — dry spice rubbed squid masala

Malabari Mussel (in shell) Curry — South Indian style curry

HOT VEGETARIAN ENTRÉES

Palak Paneer — Indian cottage cheese in spinach gravy

Kadhai Paneer — Indian cottage cheese, tomato bell pepper curry

Paneer Tikka Masala — marinated Indian cottage cheese, creamy onion & tomato sauce

Shahi Paneer — cashew, cardamon and tomato curry

Baingan Bhartha — roasted eggplant masala

Bhindi Do Piazza — dry curry with okra, tomato and onion

Dum Aloo — fennel scented baby potato curry

Aloo Beans Chilgoza — potato, French beans and pinenut

Aloo Gobi Muttar — potato cauliflower and green pea curry

Poriyal — spiced shallow fried mixed vegetable South Indian style

Sambar — vegetables and toor lentil stew

Dal Makhani — black lentil curry

Channa Masala — chickpea curry

Kadhi Pakora — yogurt chickpea flour curry with vegetable fritters

Rajmah Masala — kidney bean stew

Yellow Dal Tadka — split moong lentil, tempered with cumin and asafoetida

SOUP

add \$6 per guest

Tomato Dhaniya Shorba — tomato and coriander scented soup

Tamarind Rasam — steamed lentil and tamarind soup

Makai Shorba — Indian spiced Corn soup

Dal Shorba — curry spiced lentil soup

SOUTH ASIAN BUFFET SELECTIONS

DESSERTS

Pista Kheer — rice and whole milk pudding with pistachio nut

Barfi — condensed milk sweet and sugar

Zaffrani Rasmalai — poached milk sponge with saffron

Gajar Halwa — sweetened carrot, milk, sugar, almonds and pistachios

Gulab Jamun — fried milk dumpling simmered in wild honey syrup

Pistachio Kulfi — traditional pistachio ice cream

Kesari Kheer — rice pudding with saffron, dry fruits



PERSIAN BUFFET

MENU | 130

SALADS & STARTERS

Mast o Khair — yogurt dip, warm pita

Pickled beets & Macedonian feta

Salad Eh Adas — lentils, hard cooked egg, Angelica

Shirazi salad — tomato, cucumber, onion, fresh mint, sumac vinaigrette

HOT ENTRÉES

Baked ling cod, saffron butter, oven dried tomato

Braised lamb shank, parsley, pistachio, dried apricot

Chicken Joojeh kebab — free range chicken breast, yogurt, saffron marinade

Barberry rice, red onion, pistachio

Seasonal vegetables

DESSERTS

Almond cardamom cake bites (GF)

Persian saffron rice pudding (GF, DF, V)

Pistachio sesame seed & nut brittle



LATE NIGHT BITES

MINI BURGERS N' CHIPS STATION | 39

(choice of 3)

Salmon sliders, green goddess fennel slaw
Alberta beef & American cheese burger, brioche bun, barbeque sauce, kosher dill pickles
Fried chicken bao bun, pickled jalapeño slaw, Japanese mayo
Pulled pork, barbeque sauce, pickled cabbage
Spiced legume burger, romesco sauce, endive (V)
Duo of house made flavoured potato chips—barbeque, dill pickle

CHEF HANS' CONFECTIONARY SELECTION

(choose 3 for \$24; choose 5 for \$36; choose 7 for \$46)

Pistachio & Amarena cheesecake bites
White chocolate & coconut panna cotta
Mini crème brûlée
S'mores cookies (V)
Assorted macarons
Mini fruit tartlettes
67% dark chocolate truffles
Black forest cake bites (GF, V)
Seasonal fruit crumble

ITS POUTINE | 33

Crispy French fries, Vancouver Island sea salt
Local Golden Ears Fromagerie cheese curds
House smoked beef brisket
Mushroom peppercorn gravy
Vegan mushroom gravy
Bacon bits, bell peppers, jalapenos, spring onions

STADIUM GOODS | 35

(3 pieces per guest)

Nachos, pulled pork, aged cheddar sauce (GF)
Grilled franks, toasted buns, mustard, pickled peppers
Jalapeno popcorn shrimp, Japanese mayo
Flavoured popcorns—togarashi & truffle (GF, V)

LATE NIGHT BITES

SAVOURY

Pan Pacific Pizzas (12", cut into 8 pieces):	36 each
Margherita—tomato, basil, fresh mozzarella cheese	
Chorizo—tomato, olives, red onion, feta, basil	
Hawaiian—Two Rivers ham, pineapple, piquillo peppers, marinara sauce, green onion	
Vegetarian—pesto, smoked ricotta, tomatoes, portobello mushroom, arugula, balsamic	
Alaskan snow crab legs (100 pieces) (GF, DF)	680 per order
Jumbo tiger prawns with cocktail sauce (100 pieces) (GF, DF)	495 per order
Freshly shucked oysters with traditional condiments (100 pieces) (GF, DF)	Market Price
Assorted pork & shrimp dim sum dumplings with condiments	80 per dozen
Alderwood smoked salmon, traditional condiments (serves up to 25 guests)	400 per order
Display of assorted sushi rolls, traditional condiments (100 pieces) (5 working days notice)	720 per order
Fresh vegetable crudité display with hummus, herb & red pepper dips (GF, V)	17 per guest

SWEET

Chocolate dipped, gold dusted fortune cookies, customized fortunes (100 pieces) (21 days notice)	400 per order
Tuxedo dressed chocolate dipped strawberries (100 pieces)	650 per order
Chocolate dipped cheesecake lollipops (100 pieces)	500 per order
Cake pop frame—chocolate hazelnut, banana chocolate & lemon cake pops (50 pieces)	285 per order
Build your own s'more station—roasted homemade marshmallows & melted chocolate sandwiched between two graham crackers	495 per order
Nanaimo bars in jars (50 jars)	350 per order
Fresh sliced fruit platter	18 per guest
Colorful world of macarons (100 pieces)	555 per order
Doughnut wall (25 pieces)	220 per order

CHAMPAGNE & SPARKLING

Moët et Chandon – Brut, NV, FR	180
See Ya Later Brut, BC	95
Ruffino Prosecco, Italy	80
Ruffino Prosecco Rosé, Italy	80



WINE LIST

WHITE

CHARDONNAY

Burrowing Owl, BC	92
Tom Gore, CA	85
Nk'Mip Cellars Winemaker's Series, BC	85
Woodbridge by Robert Mondavi, CA	60
Rodney Strong, Sonoma	94

PINOT GRIS & PINOT GRIGIO

See Ya Later, BC	60
Kim Crawford, NZ	85
Inniskillin, BC	60
Poplar Grove, BC	73

SAUVIGNON BLANC

Rodney Strong, CA	93
Nobilo, NZ	75
Kim Crawford, NZ	85
Sumac Ridge, BC	65
Norton Barrel Select, AR	62

RIESLING

See Ya Later Ranch Unleashed, BC	65
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GEWÜRZTRAMINER

Wild Goose, BC	66
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INTERESTING WHITES

Culmina R&D Rose, BC	68
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RED

PINOT NOIR

Blasted Church, BC	82
See Ya Later, BC	80
Kim Crawford Marlborough, NZ	94

MERLOT

Sumac Ridge, BC	60
Tinhorn Creek, BC	82
Murphy Goode, CA	82
Cypress Vineyards, CA	85
Burrowing Owl, BC	87
Poplar Grove, BC	105

CABERNET SAUVIGNON

Liberty School, CA	90
Nk'Mip Cellars Quam Qwmt, BC	99
Robert Mondavi Private Selection, CA	68
Woodbridge by Robert Mondavi, CA	65
Layer Cake, CA	100
The Prisoner, CA	103

SHIRAZ & SYRAH

Nugan Estate Scruffy's Shiraz, AUS	80
Burrowing Owl Syrah, BC	110
Painted Rock Syrah, BC	115

ZINFANDEL

Ravenswood Vintner's Blend, CA	71
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BAR BEVERAGE LIST

LIQUOR

PREMIUM

Canadian Club, Ballantines, Jim Beam,
Smirnoff, Beefeater, Captain Morgan,
Bacardi Black

13 per oz

DELUXE

Crown Royal, Chivas Regal 12YO,
Jack Daniels, Bombay Sapphire,
Ketel One, Bacardi Superior White,
Appletons V/X Dark Rum

15 per oz

SPECIALTY

Wisers 18YO, JW Black Label 12YO,
Glenfiddich Single Malt 12YO, Makers
Mark, Hendricks,
Belvedere or Grey Goose, Havana Club
3YO, Lemon Hart Demerara, Campari

17 per oz

MARTINI COCKTAIL

Premium — Smirnoff, Beefeater

16 per 2oz

Deluxe — Ketel One, Bombay Sapphire

18 per 2oz

Specialty — Grey Goose, Hendricks

20 per 2oz

LIQUEURS

Drambuie, Grand Marnier, Baileys,
B&B, Sambuca, Sandeman Ruby Port

14.75 per oz

COGNAC & SPECIALTY

Courvoisier VSOP, Belvedere Vodka,
Patron Silver Tequila

16.25 per oz

WINE BY THE GLASS (5oz)

WHITE (select one)

Sumac Ridge VQA, BC — Sauvignon Blanc	13 per glass
Sumac Ridge VQA, BC — Chardonnay	12 per glass
Woodbridge by Robert Mondavi, CA — Chardonnay	13 per glass

RED (select one)

Sumac Ridge VQA, BC — Merlot	12 per glass
Woodbridge by Robert Mondavi, CA — Cabernet Sauvignon	13 per glass

BEER

Domestic	11.5 each
Local Craft	12 each
Import (Stella, Corona)	12 each
Ciders & Coolers	12 each

PUNCH

Sparkling or alcoholic fruit punch	275 per gallon
Non-alcoholic fruit punch	250 per gallon

SOFT DRINKS

Pepsi, 7UP, Ginger Ale, Soda Water, Tonic Water, Chilled Juices	7 per glass
Ginger Beer	12 per bottle
Evian water bottle (750 mL)	12 per bottle
Nestle water (500 mL)	7 per bottle
Perrier sparkling water (330 mL)	7 per bottle
San Pellegrino sparkling water (750 mL)	12 per bottle
Martinelli Sparkling Apple Juice	18 per bottle

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