



MARRIOTT
VICTORIA
INNER HARBOUR



2018 CATERING MENU

CONTINENTAL BREAKFAST BUFFET



PRICING IS PER PERSON

THE EXPRESS | 22

Assortment of Fruit Loaves, Breakfast Pastries, Croissants
Fresh Seasonal Cut and Whole Fruit with Yogurt
Selection of Chilled Apple, Cranberry, Grapefruit and Orange Juices
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea

FIT FOR YOU HEALTHY START | 23

Build-Your-Own Parfaits French Vanilla Yogurt, House made Granola, Fresh Seasonal Fruit, Berries
Assorted Muffins with Preserves and Butter
Fruit Juice
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea

EUROPEAN CONTINENTAL | 26

Assorted Cold Cereals
Assortment of Fresh Baguettes, Breakfast Pastries, Croissants
Hard Boiled Eggs
Assorted International Meats and Cheeses
Fresh Seasonal Cut and Whole Fruit
Assorted Fruit Yogurts
Selection of Chilled Apple, Cranberry, Grapefruit and Orange Juices
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea



BREAKFAST BUFFET

PRICING IS PER PERSON

THE CANADIAN BREAKFAST BUFFET | 28 minimum 15 people

Farm Fresh Scrambled Eggs
Crispy Bacon, Maple Pork Sausage
Assorted Muffins, Loaves, Croissants
Country Style Hash Browns
Fresh Seasonal Cut and Whole Fruit
Assorted Fruit Yogurts
Chilled Apple, Cranberry, Grapefruit and Orange Juices
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea

INNER HARBOUR BREAKFAST BUFFET | 29 minimum 15 people

Western Style Scrambled Eggs
Green Onion, Red Peppers, Shredded Cheese and Salsa
Maple Pork Sausage
Assorted Muffins, Loaves, Croissants
Cinnamon French Toast with Whipped Cream and Maple Syrup
Country Style Hash Browns
Fresh Seasonal Cut and Whole Fruit
Assorted Fruit Yogurts
Chilled Apple, Cranberry, Grapefruit and Orange Juices
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea

BREAKFAST ENHANCEMENTS

Ham and Cheese Omelets | 6 per person
Vegetarian Omelets | 6 per person
Classic Eggs Benedict | 6 per person
Eggs Benedict Florentine | 6 per person
Smoked Salmon Eggs Benedict | 8 per person
Crab Eggs Benedict | 10 per person



PLATED BREAKFAST

PRICING IS PER PERSON

FIT FOR YOU SPA BREAKFAST | 19

Seasonal Fresh Fruit

Low Fat Fruit Yogurt

Chilled Apple, Cranberry, Grapefruit and Orange Juices

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Tazo Tea

CLASSIC CANADIAN | 26

Farm Fresh Scrambled Eggs with Chives

Crispy Bacon or Maple Pork Sausage Links

Country Style Hash Browns

Chilled Apple, Cranberry, Grapefruit and Orange Juices

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Tazo Tea

HOT ITEMS

(3) Scrambled Eggs | 6

(3) Maple Pork Sausages | 6

(3) Strips of Canadian Bacon | 6

West Coast Smoked Salmon | 5

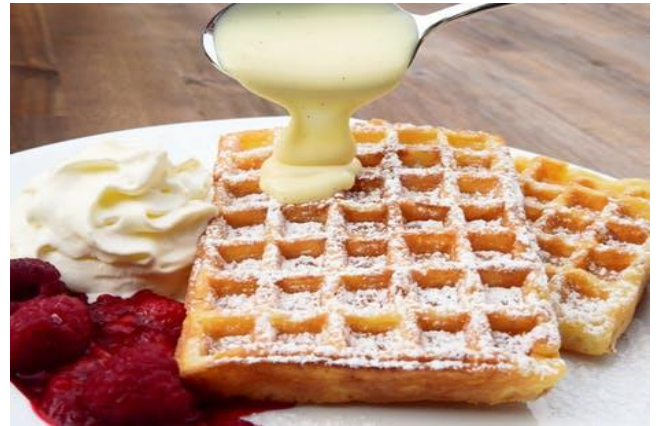
Buttermilk Pancakes | 6

Belgian Waffle | 8

Hot Oatmeal Brown Sugar and Dried Fruit | 5



BRUNCH BUFFET



PRICING IS PER PERSON

GOURMET BRUNCH BUFFET | 42 minimum 30 people

Classic Eggs Benedict

Citrus Hollandaise

Traditional Farm Fresh Scrambled Eggs and Chives

Cinnamon French Toast with Whipped Cream and Maple Syrup

Crispy Bacon, Sausage, Country Style Hash Browns

Assorted Yogurts and Seasonal Fresh Fruit

Assorted Muffins, Breakfast Pastries, Croissants

Canadian and International Cheese Platter

Assorted Cheese Selection with

Crackers and Assorted Cured Meats

Smoked Salmon and Baby Shrimp Platter

Pesto Aioli

Medley of Assorted Seasonal Greens

Creamy Dressing and House Vinaigrette

Assortment of Marinated Vegetables

Mushrooms, Tomatoes, Olives, Roasted Peppers, Pickles, Roasted Garlic

Chilled Apple, Cranberry, Grapefruit and Orange Juices

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Tazo Tea

* additional \$5.00 per person for groups under minimum numbers



BREAK ITEMS

PRICING IS PER PERSON

BAKED GOODS

- Freshly Baked Muffins | 36 per dozen
- Freshly Baked Breakfast Pastries | 36 per dozen
- Assorted Fruit Loaves | 36 per dozen
- Freshly Baked Croissants | 36 per dozen

GLUTEN FREE ITEMS

- Assorted Muffins | 42 per dozen
- Chocolate Chip Cookies | 40 per dozen
- Nanaimo Bars | 42 per dozen
- Peanut Butter Bar | 42 per dozen
- Coconut Slice | 42 per dozen
- Raspberry Almond Bar | 42 per dozen

COLD ITEMS

- Fit For You Market Fresh Whole Fruit | 2 per piece
- Fit For You Individual Yogurts | 3
- Fit For You Seasonal Cut Fruit | 5
- Fit For You French Vanilla Yogurt and Granola Parfait | 6

BEVERAGES

- Freshly Brewed Starbucks Regular and Decaffeinated Coffee | per person | 4.25
- Tazo Tea | per person | 4.25
- Soft Drinks | Selections include Pepsi®, Diet Pepsi®, 7-Up®, Ginger-Ale, Ice Tea, Club Soda, Soda Water | per consumption | 4
- Assorted Juice | Selections include orange, cranberry, apple, pink grapefruit | per consumption | 4
- Pitcher of Juice | per pitcher | 24
- Bottled Water | 3.50 per consumption
- Sparkling water | 4 or 7
- Energy Drinks | per consumption
- Red Bull® | 5
- Gatorade® | 5

Fit For You items have been selected to meet the diverse needs of our guests. Your Events or Catering Manager can answer any questions.



BREAKS

TRADITIONAL COFFEE BREAK | 12

Freshly Baked Breakfast Pastries or Gourmet Cookies
Assorted Soft Drinks and Juices
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea

MOVIE THEATRE BREAK | 14

Chef Selected Flavored Popcorn
Assortment of Chips and Chocolate Bars
Assorted Soft Drinks and Juices
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea

SUMMER FUN | 15

Seasonal Whole Fruit
Assortment of Gourmet Ice Cream Bars
Pitchers of Ice Tea and Lemonade
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea



BREAKS - SOMETHING SALTY

PRICING IS PER PERSON

CHIPS & DIP | 14 minimum of 12 people

Tri Coloured Tortilla Chips
Salsa, Sour Cream and Guacamole
Assorted Soft Drinks and Bottled Juices

MEDITERRANEAN DIPPING STATION | 16 minimum of 12 people

Lemon Hummus, Tzatziki and Olive Tapenade
Toasted Pita Points
Marinated Olives
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea

WEST COAST | 17 minimum of 12 people

Smoked Salmon and Artichoke Dip
Shrimp, Cilantro and Roasted Corn Bruschetta
Assortment of Crackers and Baguettes, Sea Salt Focaccia
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea

* additional \$5.00 per person for groups under minimum numbers



BREAKS – FOR THE SWEET TOOTH

PRICING IS PER PERSON

THE VICTORIAN | 12 minimum of 14 people

Chocolate Truffles and Mini Biscotti
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea

CUPCAKE BREAK | 12 minimum of 12 people

Assorted Mini Cupcakes
Assorted Soft Drinks and Juices
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea



WORKING LUNCH BUFFET

PRICING IS PER PERSON

DELI BUFFET | 29 minimum of 15 people

Choice of 2:

Fit For You Chef's Daily Soup Creation

Fit For You Medley of Seasonal Greens

Creamy Dressing and House Vinaigrette

Shelled Pasta Salad

Sweet Peppers, Red Onion, Scallions, Feta Cheese and Bacon Ranch Dressing

Sandwiches

Fit For You Vegetarian Wrap | Pesto Hummus, Roasted Red Peppers, Sautéed Mushrooms, Goat Cheese and Shredded Lettuce

Choose 3 Sandwiches:

Pepper Crusted Roast Beef | Aged Cheddar, Horseradish Mayonnaise

Smoked Turkey and Bacon | Swiss Cheese, Cranberry Mayonnaise

Thinly-Sliced Black Forest Ham | Cheddar Cheese, Honey Mustard Mayonnaise

Ocean wise Baby Shrimp | Green Onion, Pesto Mayonnaise

Montreal Smoked Pastrami | Swiss Cheese, Thousand Island Dressing

Tandoori Chicken | Cilantro Curry Mayo

Chef Selected Desserts

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Tazo Tea

* additional \$5.00 per person for groups under minimum numbers

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LUNCH BUFFETS



PRICING IS PER PERSON

ANCIENT GREECE | 30 minimum of 15 people*

Mediterranean Salad | Tomato, Cucumber, Red Onion, Peppers, Kalamata Olives, Feta Cheese, Honey Balsamic Vinaigrette
Spanakopita, Grilled Pita bread, Hummus

Yogurt and Cumin Marinated Chicken Breast | Kalamata Olive and Sundried Tomato Vinaigrette
Roast Garlic, Lemon and Oregano Roasted Potatoes
Assorted Diced Fruit and Honey Yogurt
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea

LATIN FUSION | 30 minimum of 15 people*

Tijuana Caesar Salad | Spiced Focaccia Croutons, Asiago and Lemon
Tomato Avocado Salad | Vine Ripe Tomato and Avocado Salad, Roast Corn, Fresh Cilantro and Citrus Vinaigrette
Ancho Chile and Cilantro Baked Breast of Chicken | Roast Tomato, Garlic, Fresh Lime and Cilantro Tomato Sauce
Spicy Mexican Style Rice | Chorizo, Corn, Diced Tomato, Jalapeno and a Trio of Cheeses
Chef Selected Desserts
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea

* additional \$5.00 per person for groups under minimum numbers



LUNCH BUFFETS

PRICING IS PER PERSON

NOODLE BOX BUFFET | 31 minimum of 15 people*

Asian Coleslaw | Scallions, Sweet Thai Chili Vinaigrette

Hong Kong-Style Spicy Egg Noodle Salad | Bell Peppers, Cilantro, Green Onion, Soya Sesame Ginger Dressing

Szechwan-Style Fried Rice | Peas, Corn, Egg, Soya Sauce

Choice of One (*or choose two for an additional \$7.00 per person):

Baked Orange Ginger Chicken | Black Sesame and Cilantro

Sweet and Sour Peking Roast Pork Loin | Fresh Pineapple and Green Onion

Fortune Cookies and Fresh Diced Fruit

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Tazo Tea

Additional Add On:

Steamed Pork Pot Stickers | Plum Sauce | \$4 per person



GLUTEN FREE BUFFETS

PRICING IS PER PERSON

GLUTEN FREE BUFFETS | 34

SALADS |Choice of 2 Salads

Mediterranean Salad | Tomato, Cucumber, Red Onion, Peppers, Kalamata Olives, Feta Cheese, Honey Balsamic Vinaigrette

Broccoli & Chick Pea Salad | Toasted Pumpkin Seeds, Green onion, Sweet Peppers, Lemon Cilantro Dressing

Roast Butternut Squash Salad | Sundried Tomato, Scallions, Fennel, Light Curry Vinaigrette

GLUTEN FREE ENTREES |Choice of 2 Entrees

Baked Greek Style Chicken Breast | Feta Cheese, Artichokes, Olives, Cherry Tomatoes, Pesto Vinaigrette

Baked Three Cheese Rotini- Gluten Free Pasta | Mushrooms, Artichokes, Peppers, Pesto Tomato Sauce

Pan Seared Wild B.C. Salmon and Baby Shrimp | Mango Lime Vinaigrette

Honey Dijon Roasted Pork Loin | Dried Fruit Chutney, Maple Orange Sauce

DESSERTS |Choice of 1 Dessert

Assorted Bars and Squares

Fresh Fruit Martini with Berry Coulis

Chocolate Chip Cookies



HUMBOLDT VALLEY PASTA LUNCH

PRICING IS PER PERSON

HUMBOLDT VALLEY PASTA LUNCH | 29 minimum 20 people

Choice of 2 Salads

Medley of Seasonal Artisan Greens | Creamy Dressing and House Vinaigrette

Mediterranean Salad | Tomato, Cucumber, Red Onion, Peppers, Kalamata Olives, Feta Cheese, Honey Balsamic Vinaigrette

Caprese Salad | Vine Ripe Tomato, Bocconcini, Red Onion, Radicchio, Spinach and Honey Balsamic Vinaigrette

Mediterranean Orzo Salad | Diced Artichokes, Green Onion, Olives, Tomatoes and Feta Cheese, Charred Lemon Vinaigrette

Choose 2 Entrees

West Coast Tortellini | Baby Shrimp, Clams, Pesto Parmesan Cream Sauce

Baked Pasta | Chorizo, Mushrooms, Bell Peppers, Scallions and Three Cheese Zesty Tomato Sauce

Three Cheese Rotini | Grilled Chicken, Smoked Bacon, Artichokes, Chipotle Cilantro Cream Sauce

Baked Vegetarian Shell Pasta | Zucchini, Mushrooms, Peppers, Artichokes, Three Cheese Tomato Cilantro Lime Sauce

Chef's Selected Desserts

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Tazo Tea

Additional Options

Choice of One Pasta Entrée and Chicken Saltimbocca | \$5 per person

Choice of Two Pasta Entrees and Chicken Saltimbocca | \$7 per person

Chicken Saltimbocca | Pesto Marinated Chicken, Prosciutto, Artichokes, Cilantro, Lemon Caper Cream Sauce

Gluten Free Pasta | \$2 per person



EXECUTIVE HOT LUNCH BUFFET



PRICING IS PER PERSON

EXECUTIVE HOT LUNCH BUFFET | 32 minimum 20 people

Classic Caesar Salad | Spiced Focaccia Croutons, Asiago and Lemon

Chef's Choice Starch of the Day

Choose 2 Entrees

Braised Tandoori Chicken | Toasted Coconut, Mango Chutney

Beef Bourguignon | Double Smoked Bacon, Pearl Onion, Wild Mushroom and Red Wine Demi Glace

Pepper Crusted Roasted Pork Loin | Apricot Chutney, Caramelized Onions, Grainy Dijon Mustard

Baked Three Cheese Rotini | Artichoke, Mushrooms, Peppers, Zesty Tomato Pesto Sauce


Assortment of Bars and Squares

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Tazo Tea

Available for any of our Lunch Buffets

Carrot Ginger and Coconut Milk | 8 

Tomato Basil and Feta Cheese | 8 

Curried Cream of Cauliflower | 8 



PLATED LUNCH

PRICING IS PER PERSON

PLATED LUNCH minimum of 15 people
Choose One Soup or Salad, One Entrée and One
Desert

SOUPS

Wild Mushroom | Roast Garlic and Thyme

Roast Carrot and Coconut Milk Bisque

Oven Roasted Tomato and Fennel | Crumbled Feta
Cheese

Loaded Baked Potato Soup | Bacon, Cheese, Green
Onion, Sour Cream

Roast Corn and Clam Chowder

Cauliflower and Blue Cheese | Chopped Chive

SALADS

Caprese Salad | Vine Ripened Tomato & Bocconcini

Classic Caesar Salad | Focaccia Croutons, Asiago
Cheese, Lemon | Add Baby Shrimp for \$3 per person

Baby Spinach Salad | Smoked Bacon, Mango, Crumbled
Goat Cheese, Honey Balsamic Vinaigrette

Wedge Salad | Iceberg Lettuce, Bacon, Tomato, Red Onion,
Blue Cheese Dressing

Artisan Market Greens | Tomato, Cucumber, Carrot,
Beets, Cranberry Lime

ENTREES

West Coast Tortellini | Baby Shrimp, Clams, Prawns,
Pesto Parmesan Cream Sauce | 34

Marinated Curry Chicken Breast | Coconut Milk, Curry
Sauce, Basmati Rice, Mango Chutney | 36

Teriyaki Glazed Breast of Chicken | Candied
Pineapple, Asian Style Steamed Rice | 36

Baked Citrus Marinated Wild B.C. Salmon | Lemon
Caper Cream, Roast Garlic Mashed Potato | 38

Grilled 7oz AAA Sirloin Steak | Marsala Green
Peppercorn Sauce, Sour Creamed Mash Potato | 42

Rosemary Honey Dijon Coates Roast Pork loin |
Candied Red Onion Marmalade, Parmesan Wedge Potato,
Balsamic Red Wine Jus | 38

DESSERTS

Fresh Fruit Tart | Pastry Cream, Berry Coulis

Tiramisu | Coco Whipped Cream

Chocolate Symphony Solitaire | Dark and White
Chocolate Mousse covered in Chocolate Ganache

Pecan Tart | Roasted Pecans, Caramel, Fresh Whipped
Cream

Apple Frangipane Tart | Rich Caramel Sauce



RECEPTION

PRICING IS PER PERSON

COLD HORS D'OEUVRES | Minimum Order of Two Dozen

Smoked Salmon Mousse | Savory Scone, Red Onion, Fried Capers | 42 per dozen

Truffle Scented Whipped Boursin Cheese | Black Sesame Basket | 38 per dozen

Bocconcini and Cherry Tomato | Olive Tapenade, Beet Basket | 36 per dozen

Crab, Avocado and Cream Cheese | Pretzel Crostini | 42 per dozen

Smoked Chicken and Crumbled Blue Cheese | Fig Jam | 42 per dozen 

Fire Cracker Tiger Prawn | Candied Pineapple | 42 per dozen 

Citrus Marinated Scallop Ceviche | Lime Chipotle Aioli | 42 per dozen 

Hoisin Glazed Smoked Albacore Tuna | Wasabi Mayonnaise | 42 per dozen

Smoked Duck | Mango Chutney | 42 per dozen

Marinated Chilled Tiger Prawns | Horseradish Cocktail Sauce, Chipotle Aioli | 42 per dozen

HOT HORS D'OEUVRES | Minimum Order of Two Dozen

Warm Chorizo Sausage | Fig and Pineapple Skewer | 42 per dozen 

Bacon Wrapped Scallop | Siracha Aioli | 42 per dozen


Crab and Brie Melt | Warm Savory Scone | 42 per dozen


Pork Egg Rolls | Pad Thai Dipping Sauce | 42 per dozen

Torpedo Tempura Prawn | Chipotle Ranch Dip | 42 per dozen

Vegetable Samosa | Mango Chutney | 38 per dozen

Mini Chicken Cordon Blue | Grainy Mustard Demi Glace | 42 per dozen

Lamb Meatballs Stuffed with Feta | Green Peppercorn Sauce | 42 per dozen 

Oven Roasted Rack of Lamb Chops | Minted Balsamic Jus | 48 per dozen 

Chef's Hors D'oeuvres Guideline

3 -4 pieces per person if you are hosting a reception with Dinner to follow



RECEPTION PLATTERS



PRICING IS PER PERSON

RECEPTION PLATTERS minimum of 20 people

Vegetable Station | Assortment of Fire-Grilled and Marinated Vegetables, Mushrooms, Pesto Cherry Tomatoes, Pickled Artichokes, Olives, Gerkins, Roasted Garlic in Olive Oil | 8

Imported and Domestic Cheeses | International Cheese Selection with Crackers, Assorted Baguettes, Grapes and Strawberries, Condiments | 10

Antipasto Platter | Cured Italian Meats, Provolone Cheese, Pesto Cherry Tomatoes, Roast Bell Peppers, Olive Tapenade with Asiago, Sea Salt, Rosemary and Olive Oil Focaccia Bread | 10

PRICING IS PER PLATTER

Baked Wheel of Brie in Puff Pastry (serves 50) | Fig Compote, Sliced Baguettes, Red Grapes | 225

Fit For You Smoked Salmon Side (serves 25) | Sun-Dried Tomato Cream Cheese, Capers, Red Onion, Lemon, Toasted Crostini's | 175

Grilled Warm Pita and Naan Bread (serves 50) | Lemon and Roast Garlic Hummus, Asiago Olive Tapenade | 150

Fit For You Assorted Sushi (100 pieces) | California Rolls, Spiced Tuna, Shrimp and Salmon, Wasabi, Soya Sauce, Pickled Ginger | 295

Chilled Asian Style Marinated Clams and Mussels (Serves 25) | Soy Sesame and Hoisin Dressing | 130



DINNER BUFFET

PRICING IS PER PERSON

FIT FOR YOU VICTORIA DINNER BUFFET | 49 minimum of 20 people

Variety of Fresh Rolls

Medley of Seasonal Greens | Creamy Dressing and House Vinaigrette

Vine Ripened Tomato, Bocconcini and Red Onion Salad | Aged White Balsamic Vinaigrette

Curried Orzo Salad | Sweet Peppers, Scallions, Raisins, Toasted Coconut and Pine Nuts

Marinated Chick Pea Salad | Sundried Cranberries, Shredded Coconut, Crumbled Blue Cheese, Honey Lemon Dressing

Medley of Garden Fresh Vegetables

Choice of 1

Oven Roasted Potatoes | Lemon, Olive Oil and Garlic

Steamed Rice | Wild Mushroom, Scallions and Sundried Tomato

Choice of 2 Entrees | Additional Entrees \$8 per person

Grilled Marinated Chicken Breast with Maple Orange Demi Glace

Oven Baked Wild BC Salmon with Candied Red Onion and Lemon Caper Cream

Rosemary and Dijon Crusted Roast Pork loin | Red Current Jus

Citrus Marinated West Coast Cod Fillet | Pesto, Sundried Tomato Vinaigrette

Three Cheese Rotini Grilled Chicken | Smoked Bacon, Artichokes, Chipotle Cilantro Cream

Dessert

Warm Seasonal Fruit Crumble

Fresh Whipped Cream

Chocolate Mousse

Assorted Dessert Bars and Squares

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Tazo Tea

Fit For You items have been selected to meet the diverse needs of our guests. Your Event or Catering Manager can answer any questions.



DINNER BUFFET

PRICING IS PER PERSON

WEST COAST DINNER BUFFET | 60

minimum of 30 people

Variety of Fresh Rolls

Hearty Pacific Corn and Clam Chowder

Medley of Artisan Seasonal Greens | Creamy Dressing and House Vinaigrette

Classic Caesar Salad | Asiago Cheese, Spicy Croutons, Lemons and Garlic Dressing

Shell Pasta Salad | Mango, Cucumber, Baby Shrimp and Red Pepper, Thai Ginger and Sesame Dressing

Chilled West Coast Mussels and Clams

Steamed Stir-fry Vegetables | Pesto Butter

Choose 1

Yukon Gold Roast Potatoes | Paprika, Lemon and Rosemary, Tossed in Parmesan Cheese

Steamed Rice | Wild Mushroom, Scallions and Sundried Tomato

Choose 2 Entrees | Additional Entrees \$8 per person

West Coast Tortellini | Baby Shrimp, Crab, and Clams, Pesto Parmesan Cream Sauce

Grilled 6oz AAA Top Sirloin Steak | Smoked Bacon and Blue Cheese Demi Glaze

Teriyaki Glazed Wild BC Salmon | Baby Shrimp, Roasted Pineapple and Candied Red Onion

Roast Garlic and Herb Marinated Breast of Chicken | Wild Mushroom Red Wine Demi Glaze

Dessert

Fresh Seasonal Fruit and Chocolate Fondue

House Made Chocolate, Banana and Wild Berry Bread Pudding | Whipped Cream and Condiments

Chef's Choice Seasonal Dessert and Pastries

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Tazo Tea



DINNER BUFFET

PRICING IS PER PERSON

THE HUMBOLDT HARVEST DINNER BUFFET | 66 minimum of 40 people

Variety of Fresh Rolls

Medley of Artisan Seasonal Greens | Creamy Dressing and House Vinaigrette

Yukon Gold Potato Salad | Smoked Bacon, Caramelized Onion, Green Onion, Grainy Mustard Dressing

Mediterranean Salad | Tomato, Cucumber, Peppers, Kalamata Olives, Feta Cheese, Honey Balsamic Vinaigrette

Smoked Salmon and Baby Shrimp Platter | Spicy Cocktail Sauce, Lemon Aioli, Sweet Red Onion, Lemon, Capers, Vegetable Gnocchi and Sauce

Medley of Garden Fresh Vegetables

Choose 1

Oven Roasted Potatoes | Lemon, Olive Oil and Garlic

Steamed Rice | Wild Mushroom, Scallions and Sundried Tomato

Wild Mushroom Sautéed Gnocchi | Truffle Scented Parmesan Cream Sauce

Choose 3 Entrees | Additional Entrees \$8 per person

Baked Three Cheese Rotini | Prosciutto, Chorizo Sausage, Mushroom, Artichokes, Pesto Sundried Tomato Rose Sauce

Cilantro and Citrus Marinated Wild BC Salmon | Basil, Fennel and White Wine Cream Sauce, Mango Salsa

Slow Roasted Pepper Crusted New York Striploin | Wild Mushroom and Red Wine Jus, Selection of Mustards, Horseradish

Maple BBQ Roast Pork Loin | Mango Chutney, Sweet and Sour Demi Glaze

Curried Lamb Ragout | Roasted Root Vegetables, Toasted Coconut, Raisins

Dessert

Milk Chocolate Fondue | Seasonal Fresh Fruit

Fresh Wild Berry Fruit Crumble | Fresh Whipped Cream

Tiramisu

Assortment of Small Pastries and Cookies

Crème Brulée

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Tazo Tea



CARVING STATIONS

Please ask your event planner for current market pricing

CARVING STATIONS

Slow Roasted Pepper Crusted Strip loin |
Horseradish, Stone Ground Mustards, Assorted Bread Rolls
Serves 25

Roasted Prime Rib of Beef | Horseradish, Stone Ground
Mustards, Assorted Bread Rolls
Serves 25

Whole Roasted Spiced Tenderloin of Beef |
Horseradish, Stone Ground Mustards, Assorted Bread Rolls
Serves 25

Pineapple and Honey Glazed Whole Bone-In Ham |
Mango Raisin Chutney, Stone Ground Mustards, Assorted
Bread Rolls
Serves 30

Roast Maple Glazed Pork Loin | Apricot and Dried Fruit
Chutney, Stone Ground Mustards, Assorted Bread Rolls
Serves 30

Rosemary and Dijon Coated Rack of Lamb | Minted
Dill Mayonnaise, Stone Ground Mustards, Mint Sauce, Assorted
Bread Rolls
Serves 25

Traditional Herb and Olive Oil Crusted Roast
Turkey Breast | Red Wine Jus

PASTA STATION | 10 minimum of 40 people

Build Your Own Pasta | Teriyaki Grilled Chicken, Baby
Shrimp, Chorizo Sausage, Scallions, Sweet Peppers, Sundried
Tomatoes, Parmesan Cheese, Pesto Parmesan Cream Sauce
or Spicy Marinara Sauce

Two Pasta Choices

Chef's Selection

*Chef Fee of \$50 per carving station



PLATED DINNERS



PRICING IS PER PERSON | Dessert

3 Course Dinner includes choice of 1 Soup or Salad, 1 Entrée and 1 Dessert

SOUP

Wild Mushroom | Roast Garlic and Thyme

Roast Carrot and Coconut Milk Bisque

Oven Roasted Tomato and Fennel | Crumbled Feta Cheese

Loaded Baked Potato Soup | Bacon, Cheese, Green Onion, Sour Cream

Roast Corn and Clam Chowder

Cauliflower and Blue Cheese | Chopped Chive

SALADS

Caprese Salad | Vine Ripened Tomato and Bocconcini, Pesto Parmesan Vinaigrette

Classic Caesar Salad | Focaccia Croutons, Asiago Cheese, Lemon | Add Baby Shrimp: \$3.00 per person

Baby Spinach Salad | Smoked Bacon, Mango, Crumbled Goat Cheese, Honey Balsamic Vinaigrette

Wedge Salad | Iceberg Lettuce, Bacon, Tomato, Red Onion, Blue Cheese Dressing

Artisan Market Greens | Tomato, Cucumber, Carrot, Beets, Cranberry Lime

APPETIZERS

West Coast Smoked Salmon | Baby Greens, Red Onion, Capers, Fresh Lemon, Chive Cream Cheese, Toasted Crostini | 15

Creamy Risotto | Wild Mushroom, Chicken, Asparagus, Truffle Oil | 14

Thai Curry Tiger Prawn Brochette | Asian Slaw, Crispy Noodles, Soya Hoisin Vinaigrette | 16

Shellfish Ragout | Prawns, Mussels, Clams, Grilled Portobello Mushroom, Asiago Pesto Cream Sauce | 15

Antipasto Platter | Italian Cured Meats, Fire Grilled Vegetables, Marinated Olives, Brie Cheese, Balsamic Glaze | 14

Add a Soup or Salad as a 4th Course | 8

Or Add an Appetizer (see pricing above)

PLATED DINNERS CONTINUED

ENTRÉES

Citrus Marinated Wild BC Salmon | Candied Red Onion Marmalade, Maple Ginger Cream Sauce | 48

Mediterranean Style Grilled Breast of Chicken | Sundried Tomato, Olive and Artichoke Tapenade, Roast Garlic, Tomato Basil Sauce | 46

Moroccan Crusted Pan Seared Pork Medallion | Tomato Bacon Jam, Balsamic Dijon Demi Glaze | 47

Fire Grilled Lemon Pepper Marinated 7oz AAA Sirloin Steak | 49

Crispy Battered Onion Ring, Blue Cheese, Rosemary Demi Glaze

Slow Roasted Maple Glazed Lamb Sirloin | Dried Fig and Cranberry Chutney, Minted Balsamic Red Wine Jus | 49

Creamy Asiago Risotto | Sautéed Asparagus and Wild Mushrooms, English Pea Purée, Scented Truffle Oil | 38

Add Garlic Butter Brushed Tiger Prawn Skewers | 6

All Entrées are served with Chef's Daily Starch and Vegetable

DESSERTS

Fresh Fruit Tart | Pastry Cream, Berry Coulis

Tiramisu | Cocoa Whipped Cream

Chocolate Symphony Solitaire | Dark and White Chocolate Mousse covered in Chocolate Ganache

Vanilla Bean Cheesecake | Mango Puree

Apple Frangipane Tart | Rich Caramel Sauce

DESSERT BUFFETS

PRICING IS PER PERSON

DECADENCE DESSERT BUFFET | 21 minimum of 25 people

Chocolate Dipped Strawberries
Mini Cupcakes
Assorted Petit Fours
Individual Chocolate Mousse Cups
Assorted Biscotti
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea

TIERS OF JOY DESSERT BUFFET | 26 minimum of 50 people

Warm Chocolate and Wild Berry Bread Pudding
Milk Chocolate Fondue and Fresh Cut Fruit
Mini Crème Brûlées
Small Pastries and Petit Fours
Assorted Chocolate Truffles
Tiramisu
Assorted Bars and Squares
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tazo Tea



BEVERAGES

PRICING IS PER PERSON

BEVERAGES

Freshly Brewed Starbucks Regular and Decaffeinated Coffee | per person | 4.25

Tazo Tea | per person | 4.25

Soft Drinks | Selections include Pepsi®, Diet Pepsi®, 7-Up®, Ginger-Ale, Ice Tea, Club Soda, Soda Water | per consumption | 4

Assorted Juice | Selections include orange, cranberry, apple, pink grapefruit | per consumption | 4

Pitcher of Juice | per pitcher | 24

Bottled Water | per consumption

Still water | 3.50

Sparkling water | 4 or 7

Energy Drinks | per consumption

Red Bull® | 5

Gatorade® | 5

Non-Alcoholic Cocktails | per consumption | 6

Non-Alcoholic Fruit Punch | per gallon | 65



BANQUET BAR

PRICING IS PER DRINK BASED ON 1 oz. POURS

HOST BAR PRICES

- Premium Liquor | 7
- Domestic Beer | per bottle | 7
- Imported Beer | per bottle | 7
- Liqueurs | 8
- Cognac | 8
- Premium Scotch | 9
- 2oz. Martinis | 12
- 5oz. Glass of House Wine | 7
- 5oz. Glass of Premium Wine | 9
- 5oz. Glass of Premium Wine | 9
- Soft Drinks & Juice | 4
- Sparkling Punch | per gallon | 115
- Champagne Punch | per gallon | 215

CASH BAR PRICES

- Premium Liquor | 8
- Domestic Beer | per bottle | 8
- Imported Beer | per bottle | 8
- Liqueurs | 9
- Cognac | 9
- Premium Scotch | 10
- 2oz. Martinis | 14
- 5oz. Glass of House Wine | 8
- 5oz. Glass of Premium Wine | 10
- 5oz. Sparkling Wine | 10
- Soft Drinks & Juice | 4

HOUSE WINES

Please ask your event planner for the current selections

- House White | per bottle | 40
- House Red | per bottle | 40
- Premium White | per bottle | 50
- Premium Red | per bottle | 50

PROSECCO

Please ask your event planner for the current selections

- House Selection | per bottle | 45

SPARKLING WINE

Please ask your event planner for the current selections

- House Selection | per bottle | 36
- Premium Selection | per bottle | 45

CHAMPAGNE

- Mumm®, France | per bottle | 150

RESERVE LIST

Please ask your event planner for the current list

Bartender Fee | per hour | 25

A bartender fee of \$25 per hour (plus GST), minimum of 4 hours, will be applied. Fee is waived with a minimum of \$300 NET bar sales.



CATERING CONDITIONS

FUNCTION ROOM ASSIGNMENT AND REQUIREMENT

Function details including meeting room setups, timing of events and number of attendees are required no later than 30 days in advance of your events. Should the number of attendees and/or set-up requirements change the Hotel reserves the right to assign a more suitable function room. Room rental will be charged accordingly. If set up changes are required within 48 hours of any function, a service fee of \$150 will be charged.

GUARANTEED ATTENDANCE

Final guaranteed number of attendees is required 7 days (5 business days) prior to the event. Should final numbers not be provided, you will be billed for the contracted number of attendees or the actual attendees (whichever is greater). We will do our best to accommodate increased numbers after the guaranteed numbers are provided; however we reserve the right to make substitutions when necessary.

CONTRACT

To ensure that all requirements stated are agreed upon, we ask that the client sign a copy of the Banquet Event Order and return it to the Event Manager no later than 14 days in advance.

ALLERGIES & DIETARY RESTRICTIONS

Please inform us prior to your event (at least 5 business days) of attendees with allergies or special dietary restrictions. We will provide alternate meals of the Chef's choice at no additional charge with advanced notice.

****Charges will apply to all dietary substitutions made on the day of the event.****

We do our best to ensure all allergy and dietary restrictions are met. However, some items come from outside providers where we cannot guarantee that all products have not been cross contaminated prior to its arrival to the hotel.

CHILDREN

A 50% discount will be applied to buffet menus for children aged 6-12. There is no charge for buffet meals for children 5 & under.

PRICE GUARANTEE

All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. All menu pricing is provided on a "per person" basis unless stated otherwise.



CATERING CONDITIONS

DÉCOR

All room décor must be approved in advance and meet minimum fire code regulations. The hotel prohibits open flames produced by candles.

The hotel restricts the use of nails, tacks or tape affixed to the ceilings, walls etc. unless approved in advance. All room décor must be removed within one hour after the completion of an event. Failure to do so will result in removal and storage fees.

A labor fee may be imposed if refuse left behind after an event is considered excessive as deemed by the hotel.

STATUTORY HOLIDAYS

A labor surcharge will be applied to events held on Canadian Statutory Holidays.

PRICES & APPLICABLE TAXES

We reserve the right to change prices due to current market conditions and government taxes are subject to change.

Food & Non-Alcoholic Beverages	17% Service Charge & 5% GST
Alcoholic Beverages	17% Service Charge, 5% GST & 10% Liquor Tax
Host Bar	17% Service Charge
Labour Fees	5% GST
Audio Visual	7% PST & 5% GST

SOCAN/RE:SOUND (Society of Composers, Authors and Music Publishers of Canada)

The hotel will collect performing rights fees for all events with live or recorded music being played or broadcasted. Fees will be charged to your master account and paid on your behalf.

<http://www.socan.ca>

<http://www.resound.ca>

FOOD & BEVERAGE POLICY

Due to Health Regulations and Liquor Licensing, we do not allow any outside food or beverage to be served at functions held in the hotel, with the exception of wedding cakes provided by a certified bakery. For this same reason, food or beverage provided by the hotel is not allowed to be consumed outside designated meeting spaces or as take out.



CATERING CONDITIONS

AUDIO VISUAL EQUIPMENT

In partnership with SW Audio Visual, our onsite audio visual partner, we will make arrangements for your audio visual needs. Clients may bring in their own AV provider, however, a \$250 patch fee will be applied.

LONG DISTANCE

Long distance charges will apply to all conference calls. Please ask your Event Manager for a current list of charging rates.

SHIPPING MATERIALS

We are pleased to assist in the handling of boxes and packages. Due to limitations in storage we are unable to receive shipments earlier than 3 business days prior to the event. A service fee of \$6.00 per box/day will be applied to boxes arriving before this time. Additional charges of \$6.00 per box will be applied to boxes exceeding 20lbs.

METHOD OF PAYMENT

If credit billing is requested a credit application must be filled out and approved by our credit department. Credit application will need to be received minimum of 4 weeks in advance. Payment can also be made by certified cheque or credit card.

