HOT LUNCH BUFFETS

MINIMUM ORDER OF 20 GUESTS PER SELECTION.
ALL HOT LUNCH BUFFETS ARE SERVED WITH ASSORTED DESSERTS, COOKIES AND SLICED FRUIT WITH YOUR CHOICE OF ICED TEA, LEMONADE OR PUNCH.

REGIONAL COLLECTION

INDIGENOUS INSPIRED *$30*

- Bannock with honey butter and fruit preserves VG
- Organic greens, arugula with field berries, pecans and spring onion V GF with assorted dressings
- Wild rice salad with fresh herbs and garden vegetables V GF
- Kettle chips with dill ranch dip VG

- *Choose one (1):*
  - Beef chili DF GF
  - Three sisters soup V GF

- *Sub bison chili - add $4*

CHEF'S SIGNATURE LUNCH *$39*

- Dinner rolls and butter VG
- Caesar salad
- Organic green salad with mandarin oranges, cranberries and spring onion V GF with assorted dressings
- Market vegetable platter with hummus V GF
- Roasted broccoli and cauliflower V GF

- *Choose one (1)* starch:
  - Herb roasted potato V GF
  - Italian seasoned rice pilaf V GF
  - Garlic and herb whipped potato VG GF

- *Choose one (1)* entree:
  - Rosemary roasted chicken breast with poached apple and braised blueberry au jus DF GF
  - Garlic and dill seared salmon filet with tropical pineapple and roasted red pepper salsa DF GF
  - Braised beef provencal DF GF
  - Plant based crumble cacciatore V GF

HOMESTYLE CLASSICS

HEARTY CHILI OR SOUP *$26*

- Dinner rolls and butter VG
- Organic green salad V GF with assorted dressings
- Classic coleslaw VG
- Corn tortilla chips with salsa VG GF and sour cream VG

- *Choose one (1):*
  - Beef chili DF GF
  - Seven bean chili V GF
  - Herb chicken and vegetable soup DF GF
  - Three sisters soup V GF
  - Roasted butternut squash soup V GF
  - Carrot ginger soup V GF

HEARTY COMFORT *$31*

- Dinner rolls and butter VG
- Braised beef provencal DF GF
- Organic green salad V GF with assorted dressings
- Herb and garlic mashed potato VG GF
- Seasoned green beans V GF



V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free | NF - Nut Free

HARVEST AND WELLNESS BARS

MINIMUM ORDER OF 20 GUESTS PER SELECTION.
ALL HARVEST AND WELLNESS BARS ARE SERVED WITH ASSORTED DESSERTS, COOKIES AND SLICED FRUIT WITH YOUR CHOICE OF ICED TEA, LEMONADE OR PUNCH.

A great option for guests to customize their plate with a variety of wholesome flavours and textures.



HARVEST GRAIN BAR *$24*

- Herb and garlic grilled chicken (Hot) GF DF
- Crispy breaded chicken (Hot)
- Chickpea falafel (Hot) V GF

- Quinoa V GF
- Seven grain rice V GF
- Baby kale and organic greens V GF NF

- Dried cranberries V GF
- Raisins V GF
- Mandarin oranges V GF
- Grape tomatoes V GF NF
- Spring onion V GF NF
- Cucumber V GF NF
- Bell peppers V GF NF
- Shredded carrots V GF NF
- Roasted pecans V
- Vegan mozzarella cheese V GF
- Triple cheese blend VG GF

- Balsamic vinaigrette V GF
- Greek herb vinaigrette V GF
- Italian vinaigrette V GF

BC HARVEST BAR *$29.50*

- Ancient grains blend of quinoa, brown rice and wild rice V GF
- Mixed greens V GF NF

- Maple roasted potatoes VG GF
- Roasted seasonal squash VG GF
- Broccoli V GF
- Carrots V GF
- Dried cranberries V GF
- Pickled red onion V GF
- Feta cheese VG

- Creamy coleslaw VG
- Balsamic vinaigrette V GF
- Greek herb vinaigrette V GF
- Italian vinaigrette V GF

- Choose one (1):
  - Slow roasted beef DF GF
  - Maple dijon roasted tofu V
  - Herb roasted chicken breast DF GF

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INDIGENOUS DINNER BUFFET

MINIMUM ORDER OF 40 GUESTS PER SELECTION.
CHOSEN SELECTIONS ARE FOR ALL YOUR GUESTS.

Inspired by the landscapes, waters, and harvests of British Columbia, this dinner buffet showcases the bounty of the region through a menu rooted in tradition, seasonality and a spirit of connection.

INDIGENOUS DINNER EXPERIENCE

$68

Fresh baked bannock with berry preserves, maple butter and honey butter VG

Dandelion greens and arugula salad served with assorted berries, pecans and apple cider vinaigrette V GF

BC preserved candied and smoked salmon platter with wojapi sauce, marinated mushrooms and grilled citrus DF GF

Braised three sisters succotash with green beans, squash and corn V GF

Seasoned wild rice with forest mushrooms and spring onion V GF

Roasted seasoned root vegetables V GF

Choose one (1) signature entree:

- **SAGE RUBBED WILD PACIFIC SALMON**
  6 oz sage rubbed wild pacific salmon filet with a sweet blueberry reduction DF GF

- **SLOW ROASTED BISON SIRLOIN** - *Add $7*
  6 oz slow roasted bison sirloin with a caramelized wild onion and okanagan apple au jus DF GF

Wild berry crumble and lemon curd bars VG
Saskatoon berry lemonade
Freshly brewed coffee and tea

ENHANCE YOUR EXPERIENCE

ADDITIONAL ENTREE

Add an additional entree. All additional entrees will be added for the full guest count due to portion size.

- 3 oz sage rubbed wild pacific salmon - *Add $17.50*
- 3 oz slow roasted bison sirloin - *Add $22.50*

FRIED BEAVER TAIL STATION

Freshly prepared cinnamon sugar "beaver tails", a flat deep fried bannock style dough, served with the following:

- Caramelized okanagan apples
- Mixed berry compote
- Maple syrup
- TRU honey
- Roasted foraged nuts
- Whipped cream

Add to the Indigenous Experience Dinner - $10
Substitute for the included Indigenous Experience Dinner dessert - $6

SPECIAL MENU NOTES

Bison requires a 3 - 4 week lead time due to supplier availability. Final guest counts for bison are required 30 days prior to the event.



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DINNER BUFFETS

MINIMUM ORDER OF 40 GUESTS PER SELECTION.
CHOSEN SELECTIONS ARE FOR ALL YOUR GUESTS.

Our chef-crafted buffet experiences showcase fresh, seasonal ingredients and exceptional flavours. Choose the buffet that best suits your event and then personalize it with the selections provided.

BUILD YOUR CLASSIC DINNER
$45

Dinner rolls and whipped butter VG

Choose one (1) classic salad

Choose one (1) classic plant-forward or pasta entreé

Choose one (1) classic starch

Choose one (1) classic seasonal vegetable

Choose one (1) entreé

Chef's seasonal dessert selection VG
Seasonal sliced fresh fruit V GF NF
Freshly brewed coffee and tea

BUILD YOUR SIGNATURE DINNER
$49.50

Dinner rolls and whipped butter VG

Choose two (2) salads
Can select from the "Classic" and "Premium" salad options.

Choose one (1) plant-forward or pasta entreé
Can select from the "Classic" and "Premium" plant-forward or pasta options.

Choose two (2) starches
Can select from the "Classic" and "Premium" starch options.

Choose one (1) seasonal vegetable
Can select from the "Classic" and "Premium" seasonal vegetable options.

Choose one (1) entreé

Chef's cakes and dessert bars VG
Seasonal sliced fresh fruit V GF NF
Freshly brewed coffee and tea

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DINNER BUFFETS

MINIMUM ORDER OF 40 GUESTS PER SELECTION.
CHOSEN SELECTIONS ARE FOR ALL YOUR GUESTS.

BUILD YOUR PREMIER DINNER *$60*

Assorted rolls and whipped butter VG

Choose three (3) salads

Can select from the "Classic" and "Premium" salad options.

Choose one (1) plant-forward or pasta entreé

Can select from the "Classic" and "Premium" plant-forward or pasta options.

Choose two (2) starches

Can select from the "Classic" and "Premium" starch options.

Choose one (1) seasonal vegetable

Can select from the "Classic" and "Premium" seasonal vegetable options.

Choose two (2) entreés

Chef's cakes and dessert bars VG
Seasonal sliced fresh fruit V GF NF
Freshly brewed coffee and tea







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SALAD SELECTIONS

CLASSIC SALADS

Timeless favourites that complement any buffet.

- Chinese marinated cucumber with sauteed garlic, bell peppers and rice wine vinegar dressing V GF
- Citrus quinoa, spinach and corn V GF
- Carolina roasted potato with bell peppers, onion, celery and dill in a dijon vinaigrette V GF
- Cilantro lime coleslaw VG
- Creamy macaroni pasta salad with cheddar, celery, onion and bell pepper VG
- Lemon chickpea and vegetable V GF
- Greek vegetable and feta VG GF
- Caesar salad with croutons and asiago
- Organic greens with tomatoes, carrot, onion, cucumber and dressing V GF
- Balsamic marinated vegetables V GF

PREMIUM SALADS

Chef-inspired salads featuring premium ingredients.

- Roast beet and mandarin orange with red onion, spring onion and almonds in an orange dijon vinaigrette V GF
- Tomato, cucumber and bocconcini VG GF
- Broccoli, grapes and cheddar with red onion, almonds and shredded carrot VG GF
- Avocado caprese tortellini with red pepper, tomato, onion and spinach in a pesto dressing VG
- Roasted vegetable and orzo with zucchini, mushroom, bell pepper, grape tomato, onion and bocconcini in a sundried tomato vinaigrette VG
- Organic greens, baby kale and berries with crumbled feta, toasted pecans and dressing VG GF
- Poached pear, gorgonzola and organic greens with toasted walnuts, red onion and dressing VG GF
- Organic greens, poached peaches, strawberries, raisins, almonds, spring onion and dressing V GF
- Organic greens, mandarin oranges, dried cranberries, spring onion and dressing V GF
- Spinach and kale salad with goat cheese, cranberries, onion and choice of dressing VG GF

DRESSING CHOICES:

Choose up to three (3) per green salad:

- Ranch dressing VG
- Balsamic vinaigrette V GF
- Raspberry vinaigrette V GF
- Lime dijon dressing V GF
- Herb vinaigrette V GF



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STARCH AND VEGETABLE SELECTIONS

CLASSIC STARCHES
The perfect complement to any meal.

- Lemon ginger basmati rice V GF
- Vegetable fried rice V
- Spanish style pilaf with tomato, spinach, onion and crushed chillies V GF
- Seven grain rice pilaf V
- Mashed roasted garlic and herb potato VG GF
- Herb roasted baby potato V GF
- Roasted greek and lemon potato V GF
- Roasted sweet potato with garlic and herb V GF
- Smashed creamy yukon gold potato VG GF
- Mashed red skinned potato with sour cream, butter, chives, garlic and dill VG GF

PREMIUM STARCHES
Creative and unique flavours to elevate your meal.

- Wild rice with herbs V GF
- Greek wild rice with herbs, onions and red bell pepper V GF
- Roasted mushroom and spring onion fried rice V GF
- Creamy pesto parmesan rice with sundried tomato, onion and red pepper GF
- Grilled vegetable quinoa pilaf V GF
- Lemon and oregano orzo VG GF
- Apple cranberry stuffing VG GF
- Whipped gorgonzola and horseradish potato GF
- Whipped baked brie and tarragon potato GF
- Mediterranean marinated braised potato V GF

CLASSIC VEGETABLES
All the favourites.

- Lemon and oregano roasted carrots V GF
- Honey dill steamed carrots GF DF
- Roasted broccoli and cauliflower V GF
- Steamed garden vegetable medley V GF
- Seasoned green beans and carrots with thyme V GF
- Roasted root vegetable medley V GF
- Garlic roasted button mushrooms V GF
- Scandinavian sauteed cabbage, carrot and onion V GF
- Seasoned peas and carrots with roasted bell peppers and garlic V GF
- Cilantro and lime roasted corn V GF

PREMIUM VEGETABLES
Adding a little something extra to your plate.

- Grilled asparagus almondine V GF
- Steamed broccolini with herb citrus vinaigrette and lemon zest V GF
- Seared brussels sprouts and bacon GF DF
- Brussels sprouts with balsamic glaze V GF
- Seared green beans with sambal V GF
- Roasted beets V GF
- Curried cauliflower V GF
- Mashed butternut squash, carrot and parsnip trio V GF
- Mediterranean vegetable medley V GF
- Balsamic vegetable medley V GF



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PLANT-FORWARD AND PASTA SELECTIONS

CLASSIC PLANT-FORWARD & PASTAS

Classic flavours that are crowd pleasers.

BECHAMEL VEGETABLE LASAGNA
Baked with vegetables, bechamel, ricotta, mozzarella and parmesan VG

ROASTED VEGETABLE ALFREDO PENNE
Broccoli, mushrooms, peppers, onions and asparagus in a creamy parmesan alfredo sauce VG

SICILIAN VEGETABLE ROTINI
Roasted peppers, artichokes, olives and onions tossed in a rustic tomato marinara VG

CHEESE FILLED TORTELLINI
Served in a roasted vegetable and oregano tomato sauce VG

PENNE FLORENTINA
Wilted spinach, sautéed mushroom, onion and garlic white wine cream sauce VG

MACARONI & CHEESE
Creamy cheddar and asiago cheese sauce VG

ROASTED ROTINI VEGETABLE MARINARA
Roasted garden vegetables in a fire roasted tomato sauce VG DF



PREMIUM PLANT-FORWARD & PASTAS

Creative dishes standing proudly with every entree.

QUATTRO FROMAGGIO RAVIOLI
Four cheese ravioli served in a roasted red bell pepper cream sauce VG

BUTTERNUT SQUASH & BABY KALE PENNE
Butternut squash, baby kale and onions tossed in a sun-dried tomato pesto cream sauce VG

SEVEN BEAN SUCCOTASH
Seven bean medley, onion, bell pepper, tomato and spring onion with herbs and chili flakes V GF

RATATOUILLE
Roasted eggplant, zucchini, peppers, tomatoes, black beans and kidney beans in a provencal-style tomato sauce V GF

VEGAN BAKED RATATOUILLE
Roasted vegetables and vegan penne baked with vegan mozzarella V

ROASTED CHANA MASALA
Chickpeas simmered with carrots, onions, celery, broccoli, cauliflower, tomatos and aromatic Indian spices V GF

THAI COCONUT CAULIFLOWER CURRY
Roasted cauliflower and seasonal vegetables in a fragrant coconut curry finished with cilantro and spring onions V GF

VEGAN BUTTERNUT SQUASH PENNE
Vegan penne with roasted butternut squash in a creamy vegan cheese sauce V

PESTO SPINACH AND ARTICHOKE PENNE
Spinach, artichokes, pearl onions, and fire-roasted tomato pesto rose sauce VG

WILD MUSHROOM ROSE TORTELLINI
Cheese tortellini with wild mushrooms, spinach, tomatoes, and onions in a creamy rose sauce VG

PLANT BASED CRUMBLE CACCIATORE
Braised plant-based crumble with onions, carrots, celery, bell peppers, tomato, herbs and spices V GF

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ENTREE SELECTIONS

ENTREE SELECTIONS

A collection of expertly prepared entrees.

ROSEMARY ROASTED CHICKEN BREAST
Served with your choice of sauce:
- Mushroom and pearl onion au jus GF DF
- Poached apple and braised blueberry au jus GF DF
- Roasted vegetable pomodoro sauce GF DF
- White wine spinach, roasted bell pepper and spring onion cream sauce GF

MARINATED TUSCAN CHICKEN BREAST
Served with fire grilled tomato salsa fresca GF DF

PARMESAN CRUSTED CHICKEN BREAST
Served with roasted red pepper and tomato bruschetta

BRAISED BEEF PROVENCAL
Slow braised chuck roast beef, onion, carrot and peppers in a rich au jus GF DF

ROAST BEEF & MUSHROOM FORESTIERE
Slow roasted baron of beef simmered with sautéed mushroom, spring onion, herbs and spices GF

SOUTHWEST SPICED PORK TENDERLOIN
Served with a spring onion and cilantro infused au jus GF DF

GARLIC & DILL SEARED SALMON FILET
Served with your choice of sauce:
- Rustic spinach and tomato basil sauce GF DF
- Mushroom dill cream sauce GF
- Tropical pineapple and roasted red pepper salsa GF DF

CHARDONNAY POACHED SALMON FILET
Served with wild blueberry, cranberry and caramelized onion au jus GF DF

TRADITIONAL BEEF LASAGNA
Tomatoes, garlic, onions and beef layered and baked with a blend of ricotta, mozzarella, romano, parmesan and asiago cheese

1/2 RACK PORK BABY BACK RIBS
Served in a honey BBQ sauce GF DF

DIJON CRUSTED BARON OF BEEF
Chef carved and served with red wine rosemary au jus, horseradish and dijon mustard GF DF
Add $5/person.

Additional protein options available. Please speak to your coordinator for options, pricing and any special order information.

ADD EXTRAS

Minimum order of 40 guests per selection.
Can be added to any buffet.

PROTEIN
Add an additional - $9 / person

SALAD
Classic add an additional - $4.50 / person | Premium add an additional - $5.50 / person

VEGETABLE DISH
Classic add an additional - $3.50 / person | Premium add an additional - $4.50 / person

STARCH DISH
Classic add an additional - $4.50 / person | Premium add an additional - $5.50 / person

PASTA OR VEGAN DISH
Classic add an additional - $6 / person | Premium add an additional $7.50 / person

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MINIMUM ORDER OF 50 GUESTS PER SELECTION. ALL PRICING IS TENTATIVELY BASED ON CHOICE OF ENTREE. CHOSEN SELECTIONS ARE FOR ALL YOUR GUESTS.

Elevate your event with chef-inspired plated dinners, featuring carefully curated menus, quality ingredients and polished service.

BUILD YOUR PLATED DINNER

Our plated dining experience is designed to complement life's most memorable occasions, combining exceptional cuisine with polished, professional service.

Each seasonally inspired three-course menu is thoughtfully curated and offers guests a choice at every course, creating a personalized dining experience that reflects the style and vision of your event.

Our culinary and events team will work with you to understand your celebrations, carefully pairing each course to ensure a seamless progression from starter to entreé to dessert. From beautifully presented cuisine and attentive table service to the careful coordination of every detail, our team is dedicated to delivering an elevated dining experience worthy of your special occasions.



FIRST COURSE

ROASTED BUTTERNUT SQUASH, APPLE AND THYME SOUP
Roasted butternut squash, poached apple and fresh thyme blended with coconut cream. Finished with garden chives and roasted bell pepper gastrique. V GF

ROASTED CARROT AND GINGER SOUP
Roasted carrots, pearl onion and fresh ginger blended with coconut cream. Finished with garden chives and roasted bell pepper gastrique. V GF

CRANBERRY ORANGE ASIAGO GREENS
Organic spring mix, mandarin orange segments, dried cranberries, crisp red onion and asiago cheese. Drizzled with raspberry vinaigrette. VG GF

POACHED PEACH, BLUEBERRY AND GOAT CHEESE GREENS
Organic spring mix, poached peaches, blueberries, sweet onion and crumbled goat cheese. Drizzled with herb vinaigrette. VG GF

MARINATED ANTIPASTO GREENS
Organic spring mix, olive oil and dill marinated cucumber, slow braised roasted bell pepper, vine ripened cherry tomato, kalamata olives and spring onion. Drizzled with a golden herb vinaigrette. V GF

CITRUS BEET AND MANDARIN ORANGE SALAD
Organic spring mix topped with citrus marinated beets, mandarin oranges, crumbled herb feta, spring onion and toasted pecans. Drizzled with a golden herb vinaigrette. VG GF

PLATED DINNERS

MINIMUM ORDER OF 50 GUESTS PER SELECTION. ALL PRICING IS TENTATIVELY BASED ON CHOICE OF ENTREE. CHOSEN SELECTIONS ARE FOR ALL YOUR GUESTS.





SECOND COURSE

ROSEMARY & GARLIC BC LOCAL CHICKEN BREAST
Starting at $85

Rosemary and garlic pan seared BC local chicken breast with a wild mushroom, caramelized onion and red wine demi glaze. Served with marinated baby potatoes and roasted seasonal vegetables. GF DF NF

HERB CITRUS POACHED WILD PACIFIC SALMON
Starting at $100

Light citrus poached wild salmon filet with caramelized onion, fire roasted tomato, basil and wilted spinach jus. Served with seasoned wild rice blend and roasted seasonal vegetables. GF DF NF

SAGE CRUSTED WILD PACIFIC SALMON
Starting at $100

Sage and garlic crusted wild pacific salmon filet with a roasted butternut squash and spring onion velouté sauce. Served with seasoned wild rice blend and roasted seasonal vegetables. GF DF NF

BRAISED BEEF PROVENCAL
Starting at $100

Slow braised chuck roast beef with mirepoix of garden vegetables simmered in a rich beef au jus with herbs and spices. Served with roasted garlic whipped potato and a medley of roasted vegetables. GF DF NF

DIJON BEEF TENDERLOIN MEDALLIONS
Starting at $134

Fresh herb, garlic and dijon rubbed slow roasted Canadian beef tenderloin medallions, accompanied with a stewed red wine french onion and wild blueberry bordelaise sauce. Served with marinated baby potatoes and roasted seasonal vegetables. GF DF NF

THIRD COURSE

CHOCOLATE RASPBERRY ERUPTION WITH ROASTED ALMONDS

Silk chocolate ganache cake with macerated raspberry compote. Finished with a sweet berry coulis, roasted silvered almonds and chocolate dust. VG

CARAMEL APPLE AND FIELD BERRY CHEESECAKE

Smooth creamy cheesecake with field berry coulis, caramel apple and cinnamon compote. Finished with macerated blueberries and toasted coconut. VG

TRIPLE CHOCOLATE CAKE WITH STRAWBERRY MANGO COMPOTE

Light triple layer chocolate cake with a sweet strawberry mango compote. Finished with milk chocolate sauce, fresh berries and chocolate shard. VG

LEMON CURD CHOCOLATE CHEESECAKE

Lemon infused cheesecake with white chocolate cream and a ruby red raspberry coulis. Finished with a cane sugar caramel, toasted pecans and chocolate shard. VG

CHOCOLATE TRUFFLE TORTE WITH BLUEBERRY AND ORANGE COMPOTE

Creamy chocolate truffle torte with a BC local wild blueberry and sweet orange compote. Finished with milk chocolate sauce, sweet berry coulis and chocolate shard. VG

PECAN CINNAMON STREUSEL CAKE

Sour cream sponge cake baked on a chewy coconut pecan shortbread covered with a layer of pecan streusel. Finished with salted caramel, macerated raspberry compote and toasted pecans. VG

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