



Delta's Premium All-Suite Hotel

Recipient of the 2005, 2006 & 2007
Coast Hotels & Resorts Overall Guest Satisfaction Award
Hotel of the Year Award

Catering Menus 2009

BREAKFAST BUFFET SELECTIONS

THE CONTINENTAL

*Freshly Baked Croissants, Danishes & Muffins
Butter & Fruit Preserves
Seasonal Fresh Fruit
Apple Juice, Orange Juice & Cranberry Juice
Freshly Brewed Regular & Decaffeinated Coffee
Tazo Regular & Herbal Teas*

~
... 11.95 per person

HEALTHY START

*Freshly Baked Bran Muffins
Granola with Honey & Yogurt
Butter & Fruit Preserves
Seasonal Fresh Fruit
Apple Juice, Orange Juice & Cranberry Juice
Freshly Brewed Regular & Decaffeinated Coffee
Tazo Regular & Herbal Teas*

~
... 12.95 per person

FRENCH TOAST BREAKFAST

*Scrambled Eggs
French Toast with Orange infused Maple Syrup
Canadian Maple Bacon & Breakfast Sausage
Seasonal Fresh Fruit
Apple Juice, Orange Juice & Cranberry Juice
Freshly Brewed Regular &
Decaffeinated Coffee
Tazo Regular & Herbal Teas*

~
... 16.95 per person

BREAKFAST BUFFET

*Canadian Maple Bacon
Breakfast Sausage
Seasoned Roasted Potatoes
Apple Juice, Orange Juice & Cranberry Juice
Freshly Baked Croissants, Multi-grain & Brown Toast, Danishes & Muffins
Freshly Brewed Regular & Decaffeinated Coffee
Tazo Regular & Herbal Teas*

Choose One:

<i>Scrambled Eggs with Mushrooms & Chives</i>	... 14.95 per person
<i>Crêpes stuffed with Seasonal Berries garnished with fresh Whipped Cream</i>	... 15.95 per person
<i>Belgian Waffles with fresh Whipped Cream, Strawberry Preserves & Maple Syrup</i>	... 16.95 per person
<i>Eggs Benedict (Classic or Veggie)</i>	... 17.95 per person
<i>Omelet Station with Chef (minimum 30 guests)</i>	... 18.95 per person

REFRESHMENT BREAK SELECTIONS

BEVERAGE SELECTIONS

<i>Regular & Decaffeinated Coffee</i>	. . . 21.95 per pot (10 cups)
<i>A Selection of Regular or Herbal Tazo Teas</i>	. . . 19.95 per pot (10 cups)
<i>Milk (2% or Skim) by the Carafe</i>	. . . 11.95 each (8 glasses)
<i>Chilled Juices by the Carafe</i>	. . . 14.95 each (8 glasses)
<i>Fresh Orange Juice By the Carafe</i>	. . . 18.95 each (8 glasses)
<i>Coast Bottled Water</i>	. . . 2.50 each
<i>Assorted Soft Drinks</i>	. . . 2.50 Each
<i>Bottled Juices</i>	. . . 2.50 each
<i>Perrier (330 ml)</i>	. . . 2.50 each
<i>San Pellegrino (750 ml)</i>	. . . 5.95 each
<i>Evian (1 litre)</i>	. . . 5.95 each
<i>Red Bull, Poweraide</i>	. . . 3.00 each

FRESH FROM OUR KITCHEN

<i>Granola Squares</i>	. . . 2.95 each
<i>Assorted Fresh Baked Jumbo Cookies</i>	. . . 2.00 each/20.00 per dozen
<i>Plain & Assorted Fruit Yogurt</i>	. . . 2.50 per person
<i>Whole Seasonal Fresh Fruit</i>	. . . 2.00 per piece
<i>Seasonal Sliced Fresh Fruit</i>	. . . 4.50 per person
<i>Fresh Fruit Kabobs with Vanilla Yogurt</i>	. . . 4.95 per person
<i>Assorted Dry Breakfast Cereals with 2% & Skim Milk</i>	. . . 3.00 per person
<i>Freshly Baked Croissant, Danish or Muffin</i>	. . . 2.75 per person
<i>Selection of Bagels with Assorted Cream Cheese & Preserves</i>	. . . 3.25 per person
<i>Add Smoked Salmon</i>	. . . 2.50 per person
<i>Freshly Baked Orange & Cranberry or Chocolate & Almond Biscotti.</i>	. . . 2.50 per person
<i>Assorted Dessert Squares</i>	. . . 2.95 per person
<i>Sticky Cinnamon Buns</i>	. . . 2.50 per person
<i>Assorted Loafs (serves 10)</i>	. . . 21.95 per loaf
<i>Banana, Lemon & Blueberry, Carrot & Date</i>	.

THEME BREAKS

THE COAST BREAK

Your choice of either:
Freshly Baked Biscotti & Cookies or Granola Squares
Seasonal Fresh Fruit Tray
Freshly Brewed Regular & Decaffeinated Coffee
Tazo Regular & Herbal Teas
. . . 9.95 per person

~

CHOCOLATE LOVERS BREAK

White & Dark Chocolate Fresh Baked Cookies
Almond Chocolate Biscotti
Chocolate Brownies with Almonds
Chocolate, 2% & Skim Milk
Freshly Brewed Regular & Decaffeinated Coffee
Tazo Regular & Herbal Teas
. . . 11.50 per person

~

TAKE ME OUT TO THE BALL GAME

Roasted Peanuts
Taco Chips & Salsa
Potato Chips & Herb Dip
Tropical Fruit Punch
. . . 11.95 per person
Add a Turkey Hot Dog . . . 3.50 per person

~

AFTERNOON BREAK

Japanese Rice Crackers
Chocolate Dipped Strawberries
Vegetable Crudités with Yogurt & Curry Dip
Freshly Brewed Regular & Decaffeinated Coffee
Tazo Regular & Herbal Teas
. . . 11.95 per person

Add to any of the above..

Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)

LUNCHEON BUFFET SELECTIONS

THE GALIANO

Choose one of the Following:

Tossed Green Salad with House Dressing

or

Chef's Soup of the Day

or

Potato Salad with Egg and Dijon Mustard

~

Vegetable Crudités with Yogurt & Curry Dip

Selection of Sandwiches on Artisan Breads

*(Turkey, Black Forest Ham & Cheese, Egg Salad,
Tuna Salad, Roast Beef & Vegetarian)*

Chef's Dessert Tray

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Regular & Herbal Teas

. . . 15.95 per person

AFTERNOON TEA LUNCH

Vegetable Crudités with Yogurt & Curry Dip

An Array of Elegant Finger Sandwiches

Fillings to include: Smoked Salmon,

Egg & Cucumber, Tuna, Ham & Tomato

~

Orange & Cranberry Scones

served with Strawberry Preserve & Thick Cream

Apple Squares, Mini Berry Tart

& Assorted Petit Fours

Seasonal Fresh Fruit

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Regular & Herbal Teas

. . . 16.95 per person

THE EXECUTIVE

Choose one of the following:

Chef's Choice Soup of the Day

or

Tossed Green Salad with House Dressing

or

Potato Salad with Egg and Dijon Mustard

or

Vegetable Crudités Tray with Yogurt & Curry Dip

Selection of Gourmet Sandwiches & Wraps

Char-Grilled Vegetables & Brie on Olive Bread and Whole Wheat Tortilla

Baby Shrimp Salad on Croissant & Sun-dried Tomato Tortilla

Smoked Salmon on Marble Rye and Spinach Tortilla

Smoked Turkey on Cranberry Bread & Sun-dried Tomato Tortilla

Chef's Dessert Tray

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Regular & Herbal Teas

. . . 16.95 per person

Add To any of the above Luncheon Selections

Seasonal Fresh Fruit \$3.50 per person

Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each

(based on consumption)

Prices based on 1.5 sandwiches/wraps per person



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Prices Subject to 15% Service Charge + applicable taxes

LUNCHEON BUFFET SELECTIONS

CREATE YOUR OWN BURGER

Tossed Green Salad with House Dressings

Choose one of the following:

Chef's Soup of the Day

or

Vegetable Crudités with Yogurt & Curry Dip

or

Potato Salad with Egg and Dijon Mustard

Selection of Assorted Buns

Sliced Tomatoes, Pickles, Onions, Leaf Lettuce & Sprouts

Sliced Domestic Cheeses

Veggie and Meat Burgers

Relishes & Condiments

Chef's Dessert Tray

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Regular & Herbal Teas

. . . \$16.95 per person

Add Chicken Burgers or Turkey Hot Dogs \$3.50 per person

CREATE YOUR OWN SANDWICH

Tossed Green Salad with House Dressings

Choose one of the following:

Chef's Soup of the Day

Or

Vegetable Crudités with Yogurt & Curry Dip

Or

Potato Salad with Egg & Dijon Mustard

Selection of Assorted Breads & Kaiser Buns

Sliced Tomatoes, Cucumbers, Onions, Butter Leaf Lettuce & Sprouts

Sliced Domestic Cheeses, Pickles, Relishes & Condiments

Finely Sliced Meats including Roast Beef, Black Forest Ham, Smoked Turkey

Egg Salad, Tuna Salad

Chef's Dessert Tray

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Regular & Herbal Teas

. . . 19.95 per person

Add to any of the above Luncheon Selections

*Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)*

LUNCHEON BUFFET SELECTIONS

THE ITALIAN BUFFET

(minimum 20 people)

Choose one of the following:

*Caesar Salad with Parmesan Cheese & Garlic Croutons
Sliced Tomatoes & Red Onions with Fresh Basil*

~

Choose two of the following:

Meat Lasagne Al Forno

Cheese Tortellini in a Tomato & Sweet Basil Sauce

*Wild Mushroom Penne with Chorizo Sausage in a Rosé Cream Sauce
Linguine with Clams & Shrimp served in a Italian Parsley Garlic Sauce*

~

Grilled Garlic & Herb Focaccia Bread

~

Chef's Selection of Desserts

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Regular & Herbal Teas

. . . 21.95 per person

THE MAD GREEK BUFFET

(minimum 20 people)

Greek Salad

Hummus & Tzatziki Dip

Pita Bread

~

Choose One of the following:

"Greek Style" Roasted Chicken Breast

or

Roasted Leg of Lamb

~

Ratatouille

Choose One of the following:

Greek Style Rice

or

Roasted Greek Potatoes

~

Baklava

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Regular & Herbal Teas

. . . 21.95 per person

Add Chicken or Beef Souvlaki . . . \$4.00 per person

Add to any of the above Luncheon Selections

Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each

(based on consumption)



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LUNCHEON BUFFET SELECTIONS

LUNCHEON BUFFET SELECTIONS

THE SULTAN'S FEAST

(Minimum 20 guests)

Choose Two of the following:

*Tossed Green Salad with Cumin Vinaigrette Dressing
Tomato & Cucumber Salad with Lemon Vinaigrette
Chick Peas & Red Onion Salad with a Spicy Cilantro Dressing*

~

Choose one of the following:

Butter Chicken

or

Lamb Curry

or

Vegetable Curry

~

Basmati Rice with Peas and Cumin Seeds

Seasonal Fresh Vegetables

Naan Bread Basket

Dessert

Coconut Rice Pudding

~

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Regular & Herbal Tea

~

@ \$23.95 per person

Add to any of the above Luncheon Selections

*Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)*

LUNCHEON BUFFET SELECTIONS

ASIAN BUFFET

(Minimum 30 People)

PLATTERS & SALADS

Choice of two of the following:

*Seasonal Greens with sliced Mango, Mandarin Oranges,
Pomegranate and Ginger Vinaigrette*

*Buddhist Salad with Bamboo Shoots, Water Chestnut, Watercress,
Sweet Bell peppers, Cilantro and Snap Peas with a Hoisin Vinaigrette*

Thai Salad with Glass Noodles, Cilantro and Crisp Vegetables

~

ENTREES

Choice of two of the following:

*Soy Sauce Chicken with Garlic, Green Onion and Ginger Sauce
B.B.Q. Pork*

Baked Basa Fillet with a Coconut Curry Sauce

Assorted Dim Sum (Sui Mai, Hargow and Shanghai Pork Buns)

~

Choose one of the following:

Vegetable Chow Mein

Egg Fried Rice

Garlic Chinese Long Beans

~

DESSERT

Seasonal Fresh Fruit

Assorted Cakes, Flans & Pies

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Regular & Herbal Tea

~

. . .23.95 per person

Add to any of the above Luncheon Selections

*Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)*

LUNCHEON BUFFET SELECTIONS

MEXICAN BUFFET

(minimum 25 people)

SOUP & SALADS

Choose Two of the Following:

Caesar Salad

Taco Salad

Tortilla Soup

ENTREES

Choose two of the following:

Chicken Fajitas

Beef Fajitas

Mexican Braised Chicken (arroz con pollo)

Braised BBQ Pork (carnitos cerdo)

~

Spanish Rice

Refried Beans

Assorted Grilled Tortillas

DESSERTS

Mexican Flan

~

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Regular & Herbal Teas

~~~

**. . .23.95 per person**

*Add to any of the above Luncheon Selections  
Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each  
(based on consumption)*

# LUNCHEON BUFFET SELECTIONS

## DELUXE LUNCHEON BUFFET

*(minimum 25 people)*

### SOUP & SALADS

*Choose Two of the Following:*

*Chef's Daily Soup*

*Tossed Green Salad with your choice of two dressings  
(Balsamic, Dijon, Raspberry Vinaigrette, Blue Cheese, Ranch)  
Vegetable Crudités with Yogurt & Curry Dip  
Potato Salad with Egg & Dijon Mustard*

### ENTREES

*Choose two of the following:*

*Cheese Tortellini with a Sweet Basil Tomato Sauce  
Rigatoni Pasta with Forest Mushroom Sauce  
Pan Seared Wild Salmon with a Lemon & Herb Cream Sauce  
Slow Roasted Pork Loin with Wine Cherry Sauce  
Pan Seared Chicken Breast with Goat Cheese, Artichoke & Sun-dried Tomato Sauce*

~

*Seasonal Fresh Vegetables  
Garlic Roasted Potatoes  
Assorted Bread Rolls & Butter*

### DESSERTS

*Chef's Selection of Desserts*

~

*Freshly Brewed Regular & Decaffeinated Coffee  
Tazo Regular & Herbal Teas*

~~~

*Two Entrees. . 24.95 per person
One Entree. . 20.95 per person*

*Add to any of the above Luncheon Selections
Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)*

PLATED LUNCH SERVICE

*All Lunches include Assorted Freshly Baked Bread Rolls with Butter
Freshly Brewed Regular & Decaffeinated Coffee
Tazo Regular & Herbal Teas*

Choose one of the following:

*Chef's Daily Soup
Tossed Green Salad with House Balsamic Vinaigrette
Caesar Salad with Parmesan Cheese & Garlic Croutons
Beaches Salad with Pomegranate Vinaigrette, Pine Nuts & Dried Cherries*

Entrees:

	Two Courses	Three Courses
Grilled Chicken Penne Pasta <i>Sweet Bell Peppers, Red Onion & Asiago Cream Sauce</i>	.. 17.50	.. 19.95
Chorizo Sausage Rigatoni Pasta <i>Wild Mushrooms, Tomato Rose Sauce</i>	.. 17.50	.. 19.95
Vegetable Napoleon with Herb Polenta <i>Balsamic Reduction, Pesto & Tomato Sauce</i>	.. 18.50	.. 20.50
Vegetarian Quiche <i>Mushrooms, Leeks & Swiss Cheese with House Greens</i>	.. 18.50	.. 20.50
Pan Seared Ling Cod <i>Herb Polenta Cake & Red Pepper Cream Sauce</i>	.. 18.95	.. 20.95
Curry Breast of Chicken <i>Indian Spiced, Basmati Rice and Confit Tomato Chutney</i>	.. 19.50	.. 21.95
Grilled BC Wild Salmon <i>Rice Pilaf & Mango Papaya Salsa</i>	.. 19.95	.. 21.95
Fillet of Angus Beef Sirloin Steak <i>Mashed Potatoes, Port Demiglaze * Served medium rare</i>	.. 22.95	.. 24.95

Choose one of the following:

*Crème Caramel
Chef's Choice Cheese Cake
Pecan Pie with Caramel Sauce
Apple Pie with Cinnamon Cream
Seasonal Fruit Plate*

*Add to any of the above Luncheon Selections
Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice 2.50 each
(based on consumption)*

DINNER BUFFET SELECTIONS

BEACHES BUFFET

(minimum 30 guests)

SALADS

*Tossed Green Salad with Assorted Dressings
Carrot and Raisin Salad
Vegetable Crudités with Blue Cheese Dip
Tomato & Cucumber Salad with Oregano Feta Cheese
Pasta Salad with Crisp Vegetables and Sun-dried Tomato Dressing*

ENTREES

Your choice of the following:

*Grilled Chicken Breast with Forest Mushrooms in a Rosé Tomato Sauce
Baked Salmon with Braised Leeks & Chives with Lemon Butter
Pan Seared Basa Fillets with Red Thai Curry Sauce
Slow Roasted Pork Loin with Wine Cherry Sauce
Cheese Tortellini in a Sweet Basil Tomato Sauce*

~

Choose one of the following:

*Roasted Garlic & Parsley Potatoes
Basmati Rice*

~

*Vegetable Bouquetière tossed in Garlic & Honey Butter
Basket of assorted fresh baked Bread Rolls & Butter*

DESSERT

*Seasonal Fresh Fruit
Assorted Cakes, Flans & Pies*

~

*Freshly Brewed Regular & Decaffeinated Coffee
Tazo Regular & Herbal Tea*

~~~

*Two Entrée Selections . . . 33.95 per person  
One Entrée Selection . . . 30.95 per person*

*Add Top Sirloin Carving Station . . .5.95 per person  
(Minimum of 30 people)*

# DINNER BUFFET SELECTIONS

## MEXICAN BUFFET

*(minimum 30 guests)*

### SALADS

*Tossed green salad with house dressings  
Caesar Salad  
Taco Salad  
Heart of Palm and Tomato salad  
Vegetable crudités with Ranch dip*

### ENTREES

*Chicken Fajitas  
Beef Fajitas  
Mexican Braised Chicken and Rice (arroz con pollo)  
Braised BBQ Pork (carnitos cerdo)  
Pan-seared Basa Fillets with hand cut salsa  
~  
Spanish Rice  
Refried Beans  
Grilled Vegetable Medley with Hominy  
Assorted Grilled Tortillas*

### DESSERT

*Cakes Flans and Pies  
Seasonal Fresh Cut Fruit  
Mexican Flan*

*Freshly Brewed Regular & Decaffeinated Coffee  
Tazo Regular & Herbal Tea*

*Two entrée selections \$33.95 per person  
One Entrée selection \$30.95 per person*

# DINNER BUFFET SELECTIONS

## MEDITERRANEAN BUFFET

*(minimum 30 guests)*

### SALADS

*Caesar Salad with Parmesan Cheese & Garlic Croutons  
Greek Salad with Feta Cheese and Kalamata Olives  
Tomato & Bocconcini Salad with Basil Vinaigrette*

### PLATTERS

*Antipasto Platter including, Grilled Mediterranean Vegetables with Mixed Olives  
Mediterranean Deli Meats, Pickled Vegetables*

### ENTREES

*Choose two of the following:*

*Baked Wild Salmon with Hand Cut Salsa  
Grilled Beef or Chicken Kabob with Sweet Peppers & Mushroom, Tzaziki Sauce  
Oven Roasted Pork Loin with Tomatoes, Anchovies, Olives and Garlic  
Pan Seared Chicken Breast with Goat Cheese, Artichoke & Sun-dried Tomato Sauce  
Cheese Tortellini with a Sweet Basil Tomato Sauce*

~

*Ratatouille*

*Roasted Greek Style Potatoes  
Focaccia & Pita Bread Basket*

~

*Carving Station*

*Roasted Leg of Lamb marinated and stuffed with Rosemary, Olive Oil & Garlic  
Or  
Roasted Top Sirloin Au Jus*

### DESSERT

*Assorted Cakes and Flans  
Baklava  
Seasonal Fresh Fruit  
Local & Imported Cheese Platter with Assorted Crackers  
Garnished with Assorted Dry Fruits*

~

*Freshly Brewed Regular & Decaffeinated Coffee  
Tazo Regular & Herbal Tea*

~

*. . . 35.95 per person*

# DINNER BUFFET SELECTIONS

## THE COAST CLASSIC BUFFET

*(Minimum 30 People)*

### SALADS

*Tossed Green Salad with Assorted Dressings  
Thai Glass Noodle Salad with Crisp Vegetables, Cilantro and Thai Dressing  
Potato Salad with Egg and Dijon Mustard  
Carrot and Raisin Salad*

~

### PLATTERS

*Seafood Display, Poached BC Salmon with Lemon & Dill Crème Fraîche, Clams,  
Mussels, Shrimp with Cocktail Sauce  
Sliced Deli Meats with Pickled Vegetables and Mixed Olives  
Vegetable Crudités with Ranch Dip*

### ENTREES

*Choose of two of the following:*

*Grilled Chicken Breast with Forest Mushrooms in Rosemary Marsala Cream  
Baked Ling Cod with Brandy Lobster Sauce  
Pan Seared BC Wild Salmon with Braised Leek Fondue  
Slow Roasted Pork Loin with Grainy Mustard Demi  
Tri Coloured Cheese Tortellini in an Italian Sausage Tomato Ragout  
Spinach & Cheese Cannelloni with a Tomato Rose Sauce  
Vegetarian Lasagne Al Forno*

~

*Vegetable Bouquetière tossed in Garlic & Honey Butter  
Roasted Potatoes tossed in Spring Herbs & Bacon  
Basket of assorted freshly baked Bread Rolls & Butter*

~

### CARVING STATION

*Baron of Beef with Caramelized Pearl Onion Demi  
or  
Bone in Ham glazed with Rosemary & Maple Syrup*

~

### DESSERT

*Seasonal Fresh Fruit  
Assorted Cakes, Flans & Pies  
Local & Imported Cheese Platter with Assorted Crackers  
Garnished with Assorted Dry Fruits*

~

*Freshly Brewed Regular & Decaffeinated Coffee  
Tazo Regular & Herbal Tea  
. . . 41.95 per person*

# PLATED DINNER SERVICE

*All Dinners include Assorted Freshly Baked Bread Rolls with Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Tazo Regular & Herbal Teas*

*Choose one of the following:*

*Chef's Daily Soup*

*Beaches Salad with Pomegranate Vinaigrette, Pine Nuts & Dried Cherries  
Baked Brie in Filo with Oyster Mushrooms and Red Pepper Emulsion  
Roasted Butternut Squash Soup with Coconut Milk garnished with Dill Cream  
Crisp Romaine Hearts, Curried Caesar Dressing with Asiago Cheese & Red Grapes  
Tomato & Bocconcini Salad with Fresh Basil, Balsamic Reduction*

| <b>Entrees:</b>                                                                                                          | <b>Two<br/>Courses</b> | <b>Three<br/>Courses</b> |
|--------------------------------------------------------------------------------------------------------------------------|------------------------|--------------------------|
| <b>Wild Mushroom Ravioli</b><br><i>Tomato Sauce, Basil Pesto &amp; Balsamic Reduction</i>                                | ..25.95                | ..27.95                  |
| <b>Maple Glazed Pork Chop</b><br><i>Mashed Potato with Honey Mustard Demi Glaze</i>                                      | ..27.95                | ..29.95                  |
| <b>Braised Fraser Valley Chicken Breast</b><br><i>Goat Cheese, Artichoke &amp; Sun-dried Tomatoes, Saffron Rice</i>      | ..27.95                | ..29.95                  |
| <b>Pan Seared Wild Salmon</b><br><i>Roma Tomato, Pinenuts &amp; Sweet Pepper Compote, Parmesan<br/>Polenta Cake</i>      | ..27.95                | ..29.95                  |
| <b>Grilled Ribeye Steak</b> * served medium rare<br><i>Port Demi Glaze Confit Garlic Mash</i>                            | ..28.95                | ..30.95                  |
| <b>Korma Style Lamb Shank</b><br><i>Braised with Ginger, Cinnamon, Garlic, Garam Masala Sauce,<br/>with Basmati Rice</i> | ..28.95                | ..30.95                  |
| <b>Beef Tenderloin</b> * served medium rare<br><i>Truffle jus &amp; Potato Gratin</i>                                    | ..34.95                | ..36.95                  |

*Choose one of the following:*

*Maple Crème Caramel*

*Chocolate Hazelnut Mousse Cake*

*Chef's Choice Cheesecake*

*Tiramisu Tore with Espresso Anglaise*

*Belgian Chocolate Fudge Cake with Raspberry Sauce*

*Apple Galette Tart with Cinnamon Cream*

# COCKTAIL RECEPTIONS

| <b>HOT CANAPES</b>                                                    | <b>per dozen</b> |
|-----------------------------------------------------------------------|------------------|
| <i>Country Style Sausage Rolls</i>                                    | . . . 19.95      |
| <i>Spring Rolls with Plum Sauce</i>                                   | . . . 19.95      |
| <i>Chicken Wings, choice of style (Hot, Honey Garlic or Teriyaki)</i> | . . . 19.95      |
| <i>Mini Samosas with Mango Chutney</i>                                | . . . 19.95      |
| <i>Leek &amp; Emmental Mini Quiches</i>                               | . . . 19.95      |
| <i>Chicken Satay with Peanut Sauce</i>                                | . . . 21.95      |
| <i>Teriyaki Beef Skewer</i>                                           | . . . 21.95      |
| <i>Pan Seared Vegetable Pot Sticker with Chili Soy Dip</i>            | . . . 22.95      |
| <i>Pan Seared Pork and Vegetable Pot Sticker with Chili Soy Dip</i>   | . . . 22.95      |
| <i>Bacon Wrapped Scallops</i>                                         | . . . 24.95      |
| <i>Mini Crab Cakes with Cilantro Mayonnaise</i>                       | . . . 25.95      |
| <i>Tempura Prawn Skewer</i>                                           | . . . 26.95      |
| <i>Certified Angus Beef Cheeseburger Sliders</i>                      | . . . 29.95      |

| <b>COLD CANAPES</b>                                                                   | <b>per dozen</b> |
|---------------------------------------------------------------------------------------|------------------|
| <i>Kalamata Olive and Tomato Tapenade on Crouton</i>                                  | . . . 19.95      |
| <i>Prosciutto and Melon</i>                                                           | . . . 19.95      |
| <i>Watermelon Cube, Balsamic Reduction and Cardamon Dust</i>                          | . . . 19.95      |
| <i>Cucumber Rounds with Chipotle Cream Cheese</i>                                     | . . . 19.95      |
| <i>Tomato &amp; Bocconcini on a Baguette Crouton</i>                                  | . . . 20.95      |
| <i>Candied Pecan and Chèvre Cheese on Endive</i>                                      | . . . 20.95      |
| <i>Poached Prawn with Tequila Lime Cocktail Sauce</i>                                 | . . . 25.95      |
| <i>Cherry Tomato filled with Smoked Salmon Cream Cheese<br/>with Lime Vinaigrette</i> | . . . 21.95      |
| <i>Smoked Salmon Rose on Pumpernickel Bread</i>                                       | . . . 23.95      |
| <i>Tuna Poke in Wonton Cups</i>                                                       | . . . 25.95      |
| <i>Lobster Salad in Cucumber Cups</i>                                                 | . . . 34.95      |

## RECEPTIONS

|                                                                                                                                                                                                                |                               |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------|
| <i>Baron of Beef or Lamb Leg Roast, with Carver, condiments &amp; assorted Bread Buns</i>                                                                                                                      | <i>. . . 11.95 per person</i> |
| <i>Chilled Poached Salmon with Lemon &amp; Chives Crème Fraîche</i>                                                                                                                                            | <i>. . . 6.95 per person</i>  |
| <i>Whole Smoked Wild Salmon with Rye Bread, Red Onions, Capers &amp; Lemon Cream</i>                                                                                                                           | <i>. . . 6.95 per person</i>  |
| <i>Local &amp; Imported Cheese Display<br/>served with Assorted Crackers &amp; garnished with Grapes</i>                                                                                                       | <i>. . . 5.75 per person</i>  |
| <i>Assorted Fancy Finger Sandwiches (2 per person)</i>                                                                                                                                                         | <i>. . . 5.50 per person</i>  |
| <i>Vegetarian Antipasto Platter includes a selection of the following:<br/>Marinated Artichokes, Peppers, Eggplant, Mushrooms, Balsamic Onions,<br/>Black Olives, Bocconcini served with Assorted Crackers</i> | <i>. . . 5.00 per person</i>  |
| <i>Vegetable Crudités Tray<br/>with choice of Dip - Blue Cheese, Ranch, Garlic or Hummus</i>                                                                                                                   | <i>. . . 2.95 per person</i>  |
| <i>Assorted Rice Crackers or Mixed Nuts</i>                                                                                                                                                                    | <i>. . . 3.00 per person</i>  |
| <i>Taco Chips with Salsa<br/>(serves 12 guests)</i>                                                                                                                                                            | <i>. . . 24.95 per basket</i> |

# WINE LIST

| Red Wine                                                | Bottle |
|---------------------------------------------------------|--------|
| Cabernet Sauvignon, <i>Beringer Stone Cellars - USA</i> | \$32   |
| Cabernet Sauvignon, <i>Hardy's VR - Australia</i>       | \$28   |
| Shiraz Cabernet, <i>Wolfblass Red Label - Australia</i> | \$36   |
| Malbec, <i>Finca Los Primos - Argentina</i>             | \$32   |
| Merlot, <i>Calona Artist Series - B.C</i>               | \$28   |
| Merlot, <i>Hillside Estate - B.C</i>                    | \$40   |
| Pinot Noir, <i>Gray Monk - B.C</i>                      | \$40   |
| Shiraz, <i>Hardy's VR - Australia</i>                   | \$28   |
| Shiraz, <i>Yellow Tail - Australia</i>                  | \$32   |

| White Wine                                                                            | Bottle |
|---------------------------------------------------------------------------------------|--------|
| Proprietors Reserve - White, <i>Cedar Creek - B.C</i>                                 | \$25   |
| Chardonnay, <i>Hardy's - Australia</i>                                                | \$28   |
| Cuvee #3 - Pinot Auxerrois, <i>Chardonnay &amp; Pinot Gris, Barcello Canyon - B.C</i> | \$38   |
| Gewurztraminer, <i>Hillside Estate - B.C</i>                                          | \$40   |
| Pinot Auxerrois, <i>Gray Monk - B.C</i>                                               | \$36   |
| Pinot Blanc, <i>Cedar Creek - B.C.</i>                                                | \$32   |
| Pinot Grigio, <i>Beringer Stone Cellar - USA</i>                                      | \$32   |
| Pinot Gris, <i>Peller Estate Heritage Series - B.C.</i>                               | \$36   |
| Riesling, <i>Gray Monk - B.C.</i>                                                     | \$40   |
| Riesling Gewurztraminer, <i>Hardy's - Australia</i>                                   | \$28   |
| Sauvignon Blanc, <i>Carmen - Chile</i>                                                | \$32   |
| Sauvignon Blanc, <i>Woodbridge - USA</i>                                              | \$28   |
| UnOaked Chardonnay, <i>Calona - B.C.</i>                                              | \$28   |
| Viognier, <i>Domain Paul Mas - France</i>                                             | \$32   |
| Viognier, <i>Serame - France</i>                                                      | \$28   |

| Rose, Champagne & Sparkling            | Bottle |
|----------------------------------------|--------|
| White Zinfandel, <i>Beringer - USA</i> | \$28   |
| Classico Brut, <i>Cordoniu</i>         | \$32   |
| Champenoise Meothode Brut Seaview      | \$32   |
| Classic Brut, <i>Henkel Trocken</i>    | \$38   |
| Brut Pol Roger Cuvee De Reserve        | \$130  |
| Brut Vieuve Clicquot                   | \$140  |
| Moet & Chandon Imperioa Brut           | \$155  |
| Piccolo, <i>Freixenet</i>              | \$10   |

Prices listed do not include 10% BC Sales Tax, 5%GST or 15% Service Charge.  
\*Subject to availability

# BANQUET BAR

|                              | <b>Host Bar Pricing</b><br><i>Prices do not include Applicable<br/>Taxes and Service Charge</i> | <b>Cash Bar Pricing</b><br><i>All Taxes Included</i> |
|------------------------------|-------------------------------------------------------------------------------------------------|------------------------------------------------------|
| <b>LIQUOR</b>                |                                                                                                 |                                                      |
| <i>Regular Brands - 1oz.</i> | . . . 5.00                                                                                      | . . . 5.75                                           |
| <i>Premium Brands - 1oz.</i> | . . . 5.25                                                                                      | . . . 6.00                                           |
| <b>BEER</b>                  |                                                                                                 |                                                      |
| <i>Domestic Beer</i>         | . . . 5.00                                                                                      | . . . 5.75                                           |
| <i>Imported Beer</i>         | . . . 5.25                                                                                      | . . . 6.25                                           |
| <b>WINE</b>                  |                                                                                                 |                                                      |
| <i>Local Wine - 5 oz.</i>    | . . . 5.00                                                                                      | . . . 6.00                                           |
| <i>Import Wine – 5 oz</i>    | . . . 5.50                                                                                      | . . . 6.25                                           |
| <b>NON ALCOHOLIC</b>         |                                                                                                 |                                                      |
| <i>Soft Drinks</i>           | . . . 2.25                                                                                      | . . . 3.00                                           |
| <i>Mineral Water</i>         | . . . 2.25                                                                                      | . . . 3.00                                           |
| <i>Juice</i>                 | . . . 2.25                                                                                      | . . . 3.00                                           |

*Bar Service includes Soft Drinks, Orange Juice, Tomato Juice, Clamato Juice,  
&Cranberry Juice for Mix and Fresh Garnishes*

**PUNCHES (Serves Approx. 40)**

|                                 |                         |
|---------------------------------|-------------------------|
| <i>Fruit Punch</i>              | . . . 55.00 per gallon  |
| <i>Domestic Champagne Punch</i> | . . . 100.00 per gallon |
| <i>Liquor Punch</i>             | . . . 130.00 per gallon |

*The Coast Tsawwassen Inn must supply all Alcoholic Beverages.  
Beverages may be purchased on either a host or cash-bar basis.*

*Host Bar prices listed do not include 10% BC Sales Tax, 5%GST or 15% Service Charge.*

*Host Bar - Labour charge of \$18/ hr If minimum net revenue per bar is under \$200.00*

*Cash Bar - Labour charge of \$18/ hr If minimum net revenue per bar is under \$250.00*

*Should the bar revenue be less than outlined above a Bartender charge of \$18.00/ per hour will apply (minimum 4 hours).*

*If the function should fall on a Statutory Holiday the bar revenue must exceed \$500.00 or*

*a Bartender Charge of \$45.00/per hour will apply (minimum 4 hours).*

# ROOM & EQUIPMENT RENTALS

## ROOM RENTAL

|                            |              |
|----------------------------|--------------|
| <i>The Saltspring</i>      | . . . 129.00 |
| <i>The Galiano</i>         | . . . 149.00 |
| <i>The Westshore</i>       | . . . 159.00 |
| <i>The Executive</i>       | . . . 189.00 |
| <i>Ballroom A, B, or C</i> | . . . 199.00 |
| <i>Grand Ballroom</i>      | . . . 597.00 |

## EQUIPMENT RENTAL

|                                                                                   |                     |
|-----------------------------------------------------------------------------------|---------------------|
| <i>Wireless Microphone</i>                                                        | . . . 80.00         |
| <i>Lapel Microphone</i>                                                           | . . . 40.00         |
| <i>LCD Projector (2600 Lumens) with 6' Screen &amp; Power Cables</i>              | . . . 225.00        |
| <i>Stereo Direct Box</i>                                                          | . . . 25.00         |
| <i>(Add sound to your presentation through main speaker system—Ballroom Only)</i> |                     |
| <i>TV &amp; VCR or DVD</i>                                                        | . . . 50.00         |
| <i>6ft Screen</i>                                                                 | . . . 20.00         |
| <i>8ft Screen</i>                                                                 | . . . 35.00         |
| <i>Overhead Projector</i>                                                         | . . . 40.00         |
| <i>Speaker Phones</i>                                                             | . . . 25.00         |
| <i>Flipcharts</i>                                                                 | . . . 15.00         |
| <i>Extra Flip Chart Paper</i>                                                     | . . . 10.00         |
| <i>Wireless High-Speed Internet Access</i>                                        | Complimentary       |
| <i>Internet Hub</i>                                                               | . . . 50.00/per day |

*Should you require an item that is not listed; the Catering & Sales Office will coordinate renting the equipment from our preferred supplier. All applicable charges will be applied to the Master account.*