


















# Holiday Reception Menu

## HORS D'OEUVRES

*Chilled*

per dozen

<b>Manchego Gougères</b> with roasted red pepper crème fraîche	  39
<b>Cherry Tomato and Basil Pistou Marinated Bocconcini Cheese Skewers</b>	   36
<b>Whipped Chèvre Crostini</b> with whipped chèvre, pickled beets, and yogurt pearls	  39
<b>Citrus Compressed Melon</b> with a hint of citrus, served with cucumber, pecorino, and sweet basil	   38
<b>Jalapeño and Lime Shrimp Escabeche</b> with avocado aioli	   42
<b>Ahi Tuna Tartare</b> with crispy rice paper, pickled ginger, fresh cucumber and sesame	  42
<b>Prosciutto and Ratatouille Crostini</b> with shaved parmesan, basil, and balsamic reduction	 39
<b>Duck Confit Rillettes Crostini</b> with orange fig jam	  42
<b>Peppercorn Crusted Seared Beef Carpaccio</b> with celeriac, and asian pear slaw	  46

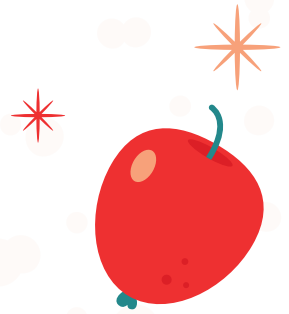


 gluten-free  dairy-free  vegetarian  nut-free

Prices subject to service charge of 18%, and GST.


























# Holiday Reception Menu



## HORS D'OEUVRES

Hot  
per dozen

<b>Crispy Yukon Gold Potato Pave</b> with chive sour cream	   	36
<b>Parmesan and Mascarpone Arancini</b> with smoked tomato soffrito	 	39
<b>Saint Agur Blue Cheese and Pear Puff Pastry</b> with caramelized onions and toasted pine nuts		42
<b>Crispy Vegetarian Spring Rolls</b> with carrot and sweet chili vinegar	 	42
<b>Creamy Wild Mushroom Tartlet</b> with cracked pepper parmesan crisp	 	40
<b>Prawn Gyoza</b> with chili soy, toasted sesame, and spring onion		42
<b>Tuna Confit and Gruyere Melts</b> with spicy mayo		42
<b>Smoked Cod Croquettes</b> with charred green onion remoulade	 	42
<b>Bacon-Wrapped Chèvre-Stuffed Medjool Dates</b> with black pepper honey	 	38
<b>Charred Tomato and Chorizo Braised Beef Meatballs</b> with shaved grana padano		39
<b>Hot Crispy Chicken Nuggets</b> with sour cream ranch		42
<b>Crispy Pork Belly</b> with pickled onion and salsa verde	 	42
<b>Braised Beef Short Rib Bruschetta</b> with confit garlic and red wine gastrique	 	46



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## HORS D'OEUVRES

Reception Enhancements  
per guest

<b>House-Fried Potato Chips</b> with chipotle aioli	5
<b>Chef-Selected Fine Cheese Board</b> with citrus marinated olives, grapes, dried fruit, roasted nuts, baguette, and assorted crackers	16
<b>Charcuterie Board</b> with house-made rilette, sliced imported salumi, marinated grilled vegetables, pickles, grainy mustard, toasted baguette, and garlic focaccia	16
<b>Fresh Garden Vegetable Platter</b> with roasted red pepper hummus and fried pita chips	14
<b>Spanish Tortilla</b> with fresh arugula and caramelized onion bacon jam	14
<b>Seafood Platter</b> with chili lime marinated prawns, citrus cured steelhead trout gravlax with fennel slaw, salmon rilette with rye crostini, and coriander marinated pickerei with champagne vinegar pearls, fresh parsley, and dill	25

## HORS D'OEUVRES

Chef-Attended Stations  
per guest

<b>Chili Lime and Tequila Sautéed Prawns</b> with creamy sweet corn polenta, cherry tomato, and pickled jalapeño salad	16
<b>Pan-Seared Gnocchi</b> with roasted butternut squash, toasted almonds, brown butter, and fried sage	14
<b>Riesling Steamed Mussels</b> with dry cured chorizo, garlic confit, leeks, and fresh parsley	15
<b>Wild Mushroom Risotto Served from a Wheel of Grana Padano</b> with fresh parsley and cracked black pepper	25

## HORS D'OEUVRES

Carving Board

All options are **gluten-free**  
except the bun or waffles

per guest

<b>Rosemary Dijon Crusted Alberta Beef Striploin</b> with caramelized onions, horseradish, and dinner rolls	24
<b>Garlic Thyme Roasted Pork Loin</b> with fennel apple slaw, grainy mustard, and dinner rolls	22
<b>Montreal Smoked Meat</b> with sauerkraut, garlic, dill, pickles, grainy mustard, and house-made rye	22
<b>Roasted Brined Turkey Breast</b> with orange cranberry chutney and sage stuffing waffle	20

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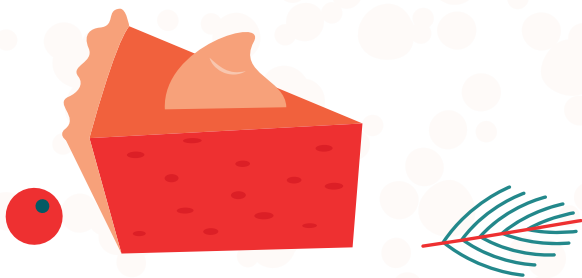
# Holiday Reception Menu



## DESSERT

per dozen

<b>Hazelnut Éclairs</b> pastry shell filled with hazelnut cream and topped with chocolate	36
<b>Raspberry Almond Cake</b> almond sponge layered with raspberry cream	38
<b>Lemongrass Crème Brulée</b> classic custard dessert infused with lemongrass, burnt crust	36
<b>Fruit Tartelettes</b> shortcrust shell filled with custard, topped with seasonal fruit	38
<b>Lemon Tartelettes</b> shortcrust shell filled with lemon custard, topped with charred meringue	36
<b>Flourless Chocolate Almond Cake</b> decadent chocolate cake made from ground almonds, topped with ganache	38
<b>Bittersweet Chocolate Cream Mousse</b> smooth and silky mousse made from 65% bittersweet chocolate	38
<b>Citrus Cheesecake</b> baked cheesecake set on graham crust with essence of lemon and orange	38
<b>Macarons</b> almond and meringue cookie filled with chocolate and raspberry	30
<b>Milk Chocolate Lollipops</b> classic chocolate truffle held on a stick	30
<b>Rice Pudding Verrine</b> cold pudding made from long-grain rice and oat milk	36
<b>Raspberry Roulade</b> light chiffon sponge roll filled with raspberry cream	36

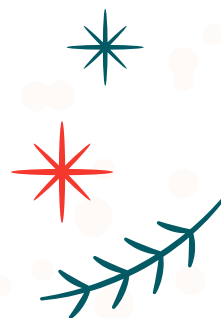


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# Holiday Buffet Menu



## HOLIDAY BUFFET

80 /guest

**Fresh-Baked Bread Basket**  
with salted butter



**Winter Green Salad**  
with oven-roasted cranberries, roasted citrus vinaigrette, crumbled goat cheese, and toasted hazelnuts



**Roasted Beet and Pear Salad**  
with arugula, toasted pistachios, and confit shallot vinaigrette



**Sage Brioche Stuffing**



**Brown Butter Mashed Potatoes**



**Roasted Sweet Potatoes and Brussel Sprouts**  
with brown sugar glaze, and double smoked bacon



**Maple Glazed Ham**



**Oven-Roasted Turkey Breast**



**Turkey Leg Confit**



**Orange Cranberry Sauce**



**Old-Fashioned Gravy**



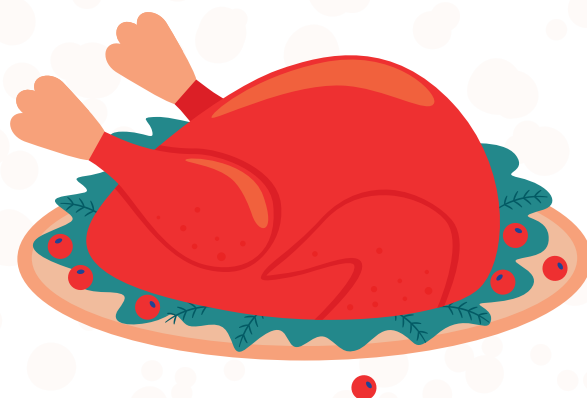
**Grainy Mustard**



**Mini Toffee Pudding**  
buttery date sponge topped with toffee sauce



**Spiced Cheesecake Parfait**  
whipped cream cheese with holiday spices layered with fruit compote

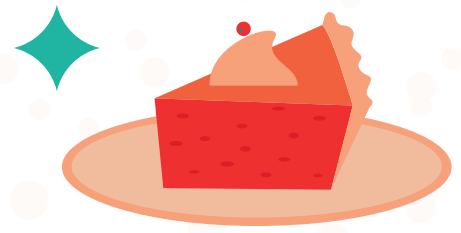


gluten-free dairy-free vegetarian nut-free

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# Holiday Plated Dinner

3 course 70 /guest 4 course 80 /guest



## SOUP

### Pear and Parsnip Purée

with fresh parsley and sriracha roasted pumpkin seeds



## SALAD

### Winter Green Salad

with oven-roasted cranberries, roasted citrus vinaigrette and crumbled goat cheese, and toasted hazelnuts



## MAIN

### Oven-Roasted Turkey Breast and Confit Turkey Leg

with glazed beets, sage stuffing, brown butter mashed potatoes, and old-fashioned gravy



### Carved Roast Beef Striploin

with glazed root vegetables, brown butter mashed potatoes, crispy onions, and red wine demi



### Wild Mushroom Risotto

with mascarpone, grana padano cheese, and fresh parsley



## DESSERT

### Sticky Toffee Pudding

with buttery date sponge topped with toffee sauce



### Cherry-Pomegranate Pavlova

with light meringue with tart cherries and pomegranates



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# Late Night Snacks



per guest

**House-Fried Potato Chips**  
with chipotle aioli

    5

**Salted Butter and Nutritional Yeast Popcorn**

   5

**House-Made Warm Salted Pretzels**  
with nacho cheese and honey mustard dips

  6

**Tater Tot Poutine Bar**  
with fresh cheese curds, pickled jalapeño peppers,  
caramelized onion bacon jam, and savoury chicken gravy

 15

per dozen

**Pepperoni Pizza Pockets**  
with aged white cheddar cheese, and spicy tomato sauce

 48



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# Host Bar

## WHITE WINE

Pergolo Prosecco Italy	32 /bottle
Bolini Pinot Grigio British Columbia	35 /bottle
Starborough Sauvignon Blanc New Zealand	35 /bottle

## RED WINE

Jadot Beaujolais Villages France	35 /bottle
Smoking Loon Cabernet Sauvignon California	35 /bottle

## PREMIUM WINE

Tinhorn Creek Cabernet Franc Canada	50 /bottle
Gray Monk Odyssey Merlot Canada	55 /bottle

*Can be added to any menu*

## WELL HIGHBALL

*Choice of Well Highball brands or premium brands*

Captain Morgan Dark	10 /oz
Captain Morgan White	10 /oz
Canadian Club	10 /oz
Smirnoff Vodka	10 /oz
Tanqueray Gin	10 /oz

## PREMIUM HIGHBALL & SCOTCH

*Choice of Well Highball brands or premium brands*

Flor De Cana Black Label 5 Yr	12 /oz
Flor De Cana Extra Dry 4 Yr	12 /oz
Crown Royal	12 /oz
Skyy Vodka	12 /oz
Bombay Sapphire Gin	12 /oz
Chivas Regal 12 Yr	12 /oz

## BEER

Village Blonde	8 /355mL
Big Rock Grasshopper	8 /355mL
Big Rock Traditional Ale	8 /355mL
Stella Artois	9 /330mL
Partake Non-Alcoholic Beer	6 /355mL



Prices subject to service charge of 18%, and GST.



# Card Bar



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<b>WHITE WINE</b>	Pergolo Prosecco Italy	11 /4oz
	Bolini Pinot Grigio British Columbia	9 /5oz
	Starborough Sauvignon Blanc New Zealand	9 /5oz

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<b>RED WINE</b>	Jadot Beaujolais Villages France	9 /5oz
	Smoking Loon Cabernet Sauvignon California	9 /5oz

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<b>PREMIUM WINE</b>	Tinhorn Creek Cabernet Franc Canada	50 /bottle
	Gray Monk Odyssey Merlot Canada	55 /bottle

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*Can be added to any menu*

<b>WELL HIGBALL</b>	Captain Morgan Dark	10 /oz
	Captain Morgan White	10 /oz
	Canadian Club	10 /oz
	Smirnoff Vodka	10 /oz
	Tanqueray Gin	10 /oz

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*Choice of Well Highball brands or premium brands*

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Pricing does not include GST.

