

2012 BREAKFAST MENUS

Buffet Selections

The Capilano Continental Buffet

\$15.95 per person

Minimum 15 guests

Variety of fruit juices

Assortment of freshly baked croissants, muffins

Assortment of breakfast pastries served with fruit preserves and cream cheese

Sliced fresh fruit with seasonal berries

Organic, fair trade coffee and tea

Add yogurt: \$1.75 per guest

The Traditional

\$19.95 per person

Minimum 15 guests

Variety of fruit juices

Freshly baked croissants

Grilled bacon strips and breakfast sausages

Scrambled eggs with chives

Home fried potatoes

Sliced fresh fruit with seasonal berries

Organic, fair trade coffee and tea

The Healthy Choice

\$17.95 per person

Minimum 15 guests

Variety of fruit juices

Freshly baked low fat muffins and bagels

Assortment of yogurts with granola

Cold Mueslix

Assorted Heart Smart cereals

Sliced fresh fruit with seasonal berries

Organic, fair trade coffee and tea

Prices do not include service charges, applicable taxes or admission to Capilano Suspension Bridge.

Menus and pricing are subject to change without notice.

2012 BRUNCH MENU

Buffet Selections

Brunch at the Bridge

Minimum 30 guests



\$37.95 per person

Fruit filled crêpes, Chantilly cream, warm maple syrup
Bagels, lemon dill cream cheese, smoked salmon, capers, red onion
Scrambled eggs with herbs
Ham carving station
Grilled bacon
Country style hashbrowns
House-made mini scones, Chantilly cream, fruit preserve
Toasted bagels, fruit preserve
Seasonal fruit platter

Organic, fair trade coffee and tea

Add yogurt: \$1.75 per person

Add Mimosa: \$5.80 per person

Ocean Wise



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2012 LUNCH MENUS

Buffet Selections

The Canyon Lunch

Minimum 15 guests

\$26.95 per person

Chef's soup of the day

Selection of gourmet sandwiches:

Turkey, bacon, avocado, garlic aioli, multigrain baguette

Honey mustard chicken, roasted red pepper, cheddar, baguette

Roast beef, Dijon horseradish aioli, Swiss cheese, baguette

Roasted vegetable wraps with hummus and jalapeno havarti

Open faced smoked salmon and salmon mousse, sliced onion, capers, focaccia

Seasonal fruit platter, squares, bars, chocolate mousse, profiteroles

Organic, fair trade coffee and tea

The Lookout

Minimum 15 guests



\$37.95 per person

Assortment of freshly baked rolls

Wild seasonal greens, sundried cranberries, Granny Smith apple, beets, citrus vinaigrette

Herb roasted potatoes

Roasted root vegetable selection, orange glaze

Garlic and lemon herb chicken breast

Wild BC salmon, capers, lemon and cherry tomato

Seasonal fruit platter, squares, bars, chocolate mousse, profiteroles

Organic, fair trade coffee and tea

All lunch menus available from 11:00 AM - 2:00 PM



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2012 AFTERNOON TEA

Tea Selections

English High Tea

Minimum 20 guests



\$24.95 per person

Smoked salmon, spinach pinwheel sandwiches
Goat cheese mousse tartlets
Roast beef, smoked cheddar, Dijon mayo pinwheel sandwiches
Cucumber, dill cream cheese finger sandwiches

Oven fresh raisin scones with Chantilly cream and fruit preserve
Fresh strawberries

Cream filled profiteroles
Lemon bars

Choice of one of the following fragrant teas

Classic Orange Pekoe
Classic medium bodied Ceylon tea

Traditional English Breakfast
Blended true to its origins - keemun with a hint of sweet Ceylon

Earl Grey
A blend of estate Ceylon & China black teas, scented with bergamot & laced with cornflower petals

Mountain Berry
Saskatoon berries, fragrant red & black currants, hibiscus & Seneka root

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2012 COCKTAIL RECEPTION / LATE NIGHT SNACK

Platter Selections

Decorated Platters

Combine decorated platters with passed hors d'oeuvres and/or food stations for the perfect cocktail reception, add onto your buffet, or include platters on your menu for a late night snack. Priced per person. Minimum order of 30 per item.

Capilano Cheese Board <i>International and domestic cheese, Armenian flat bread and fresh baguette</i>	\$5.50
Baked Camembert Wheel <i>Topped with roasted pecans, cranberries and honey, Armenian flat bread and fresh baguette</i>	\$4.00
Charcuterie <i>Prosciutto, Genoa salami, capicola, venison chorizo, smoked chicken, smoked duck, pate, chutney, Armenian flat bread and fresh baguette</i>	\$8.00
Antipasto Platter <i>Balsamic grilled vegetables, olives, marinated baby bocconcini, artichokes, pickles, Armenian flatbread and fresh baguette</i>	\$3.50
Grilled Flatbread Pizza <i>Choose one (1) of the following: prosciutto & fig, arugula, herb cream cheese OR shrimp & pesto, crumbled feta, sundried tomato</i>	\$6.50
Finger Sandwiches <i>Smoked salmon, spinach pinwheel sandwiches, goat cheese mousse tartlets, roast beef and smoked cheddar, dijon mayo pinwheel sandwiches, cucumber and dill cream cheese finger sandwiches</i>	\$5.50
Chilled Prawns Served with roasted garlic aioli and bell pepper chipotle dip 75 pieces - \$110.00 150 pieces - \$215.00 250 pieces - \$360.00	
Crudités <i>Freshly cut vegetables with house-made dip</i>	\$3.25
West Coast Salmon Platter <i>Smoked salmon, candied salmon, ginger and maple gravlax, Armenian flat bread and fresh baguette</i>	 \$8.00
Tomato Bruschetta with Fresh Basil <i>Served with Armenian flat bread and fresh baguette</i>	\$2.75
Trio of Dips <i>Hummus, spinach and tzatziki dips, Armenian flat bread and fresh baguette</i>	\$3.50
Assorted Sushi Platter	\$7.00
Fresh Fruit Platter with Seasonal Berries	\$5.00
Pretzels, Chips and Roasted Nuts	\$1.50

Please see Passed Hors D'oeuvres and Stations menus for Dessert Options

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2012 COCKTAIL RECEPTION

Hors D'oeuvres

Passed Hors D'oeuvres

Priced per dozen. Minimum order of 3 dozen per item.

Soy glazed salmon sliders, Asian coleslaw, cucumber aioli		\$28.95
Grilled peach, prosciutto, ricotta, honey, pepper, crostini (seasonal)		\$24.95
Fresh tomato bruschetta, provolone, basil, sourdough crostini		\$19.95
Sirloin mini burgers, smoked cheddar, roasted red pepper aioli		\$27.95
Coconut crusted prawns, cilantro and lime aioli		\$20.95
Goat cheese and wild BC mushroom mousse, roasted pistachio, multigrain crostini		\$21.95
Baked brie, cherry mint compote, crostini		\$21.95
House-made West Coast crab cakes, fresh lime, fruit salsa		\$25.95
Vegetarian spring rolls, sweet chili sauce		\$20.95
House-made mini vegetable samosa, fresh mango and mint chutney		\$24.95
Spanakopita, garlic yogurt dip		\$20.95
Grilled, herb crusted lamb chops, basil aioli		\$27.95
Ginger, teriyaki chicken satay		\$29.50
Pulled BBQ pork and fresh pineapple, mini brioche		\$26.95
Antipasto skewer, baby bocconcini, cherry tomato, olive, fresh basil		\$22.95
Sesame crusted tuna, wasabi mayo, Asian cucumber slaw, crispy wonton		\$27.95
Smoked salmon, red onion, caper & dill cream cheese, Armenian flat bread		\$24.95
Belgium Callebaut dark chocolate dipped strawberries		\$24.95
Chocolate dipped cream filled profiteroles		\$18.95

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2012 COCKTAIL RECEPTION

Stations

Stations

There is a minimum of 4 stations per event. Stations are priced per person. Minimum number of stations does not apply to events **already** serving a buffet or cocktail reception style menu. Individual station pricing is based on a predetermined number of pieces per guest and is not meant to substitute a full meal.

Bread Station	\$3.00
selection of artisan breads, baguettes, rolls and butters	
Salad Station	\$9.50
your choice of three (3) salads (please refer to buffet salad menus for options)	
Deluxe Hot and Chilled Seafood Station	 \$22.50
smoked, candied, and gravlax salmon, peppered mackerel, rock crab legs, steamed mussels, coconut curry broth, salmon mousse, sautéed prawns and scallops, cilantro, lime and white wine butter sauce	
Pasta Station	\$9.95
Select two (2) of the following: baked oversized cheese ravioli, roasted tomato sauce, mozzarella spinach and cheese cannelloni, roasted tomato sauce, mozzarella pesto gnocchi, roasted tomatoes, asiago pearl barley risotto, wild mushrooms, butternut squash, spinach, Asiago applewood smoked cheddar macaroni and cheese Add: crab or pancetta \$5.00	
Indian Curry Station	\$14.95
served with basmati rice and naan bread Select two (2) of the following: butter chicken, creamy tomato curry sauce aloo Gobi, cauliflower and potato curry beef curry	
Carving Station with a Chef	
AAA prime rib, au jus, Dijon mustard, horseradish, Yorkshire pudding	\$14.50
Roast leg of lamb, rosemary au jus, fresh baguette	\$12.50
Pork tenderloin, local fig and orange glaze, fresh baguette	\$12.50
Grilling Station	
Marinated chicken kabobs, Indian Tikka spices	\$6.50
AAA beef sirloin kabobs, Moroccan spice rub	\$7.50
Market vegetable kabobs, balsamic glaze and olive oil	\$4.75
Canadian lamb cutlets, mint and jalapeno marinade	\$8.00

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Continued

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2012 COCKTAIL RECEPTION

Stations

Dessert Stations

Finish your meal on a sweet note with one of the following dessert options.

- | | |
|---|---------|
| Dessert Station | \$9.50 |
| various squares, bars, selection of seasonal cakes, cheesecakes, chocolate mousse, profiteroles and selection of sliced seasonal fruit | |
| Chocolate Lover's Buffet with Chocolate Fountain (minimum 25) | \$16.00 |
| individual decadent chocolate mousse, Belgian fudge cake, devil's mistress cake, chocolate banana cake, chocolate cherry cheesecake, individual chocolate hazelnut tartlet, chocolate caramel bombe, chocolate fudge brownies, warm rich Callebaut chocolate served with seasonal fruit, strawberries, mini cookies, mini donuts, marshmallows, cream filled profiteroles | |
| Mini Dessert Station | \$4.50 |
| various squares and bars, selection includes lemon, pecan, brownie, fudge oat and date bars | |

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2012 DINNER MENUS

Plated Selections

Three Course Plated Dinners

With all plated dinner options, pricing is based on the higher priced entrée selected. Included in the entrée price is your choice of either one soup or salad and one dessert. Give your guests the option of selecting one of two of the entree options below. The possibilities are endless! **Preorders are required.**

Minimum 20 guests

Entrées

Pan Seared Chicken Breast, red wine demi pearl barley risotto with wild mushrooms, butternut squash, spinach, and Asiago		\$45.95 per person
Wild BC Maple Glazed Salmon Filet pearl barley risotto with wild mushrooms, butternut squash, spinach, and Asiago		\$45.95 per person
Flame Grilled Top Sirloin, port wine reduction Yukon gold and roasted garlic whipped potato, grilled squash, peppers and portabella mushrooms		\$47.95 per person
Seared Black Cod, fruit salsa grilled asparagus, cherry tomato, spinach and lemon orzo		\$47.95 per person
Honey Roasted Duck Confit, peach glaze pearl barley risotto with wild mushrooms, butternut squash, spinach and Asiago		\$49.95 per person
Braised BC Beef Short Ribs, red wine reduction Yukon gold and roasted garlic whipped potato, grilled squash, peppers and portabella mushrooms		\$49.95 per person
Pork Tenderloin, local fig and orange glaze roasted baby potatoes, grilled squash, peppers and portabella mushrooms		\$47.95 per person
Roast AAA Beef Tenderloin Yukon gold and roasted garlic whipped potato, grilled squash, peppers and portabella mushrooms, port wine reduction		\$59.95 per person
Wild BC Mushroom and Goat Cheese Tartlet Yukon gold and roasted garlic whipped potato, grilled squash, peppers and portabella mushrooms		\$43.95 per person

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Continued

2012 DINNER MENUS

Plated Selections

À La Carte Options



Enhance your entrée with one of the following items:

- sautéed tiger prawns (3), garlic butter \$6.95 per person
- sautéed scallops (3), garlic butter \$8.95 per person
- sautéed tiger prawns (2) and scallops (2), béarnaise sauce \$9.50 per person
- rock crab legs (4), drawn butter \$12.95 per person

Three Course Plated Dinners Continued

Select one item from each of the following categories to complete your dinner selection.

Soup or Salad

Choice of one (1) of the following:

- tomato bisque, fresh basil
- butternut squash bisque, herb crème fraîche
- cream of potato and leek, crispy leek
- carrot and ginger soup, julienne Granny Smith apple
- wild seasonal greens, goat cheese, toasted almonds, blueberry port vinaigrette
- the caprese: marinated bocconcini, tomato, basil, sea salt, olive oil and balsamic
- baby romaine hearts, Asiago and buttermilk dressing, pesto crostini
- baby spinach, candied pear and pecans, blue cheese dressing
- wild seasonal greens, sundried cranberries, Granny Smith apple, beets, citrus vinaigrette
- baked brie in phyllo pastry purse, roasted peach salsa
- wild BC smoked salmon, fennel, cucumber, wild seasonal greens, lemon and thyme vinaigrette

Make your meal a four course menu

Add \$7.00 to your menu price and choose an additional course from the above soup and salad selections

Dessert

Choice of one (1) of the following:

- dark chocolate flourless torte, pecans, caramel, berry garnish
- vanilla New York cheesecake, berry coulis
- chocolate decadent cheesecake, orange crème fraîche
- tiramisu, espresso crème anglaise
- carrot cake, cream cheese icing
- Belgium Callebaut dark chocolate dipped strawberries (4)
- international & domestic cheese and fruit plate

Substitute your plated dessert course for a dessert buffet

- Dessert Buffet (see: Buffet Selections, Desserts section for full description) add \$3.50 per person
- Chocolate Lover's Buffet (see: Buffet Selections, Desserts section for full description) add \$6.50 per person

Included with the plated menu:

Organic, fair trade coffee and tea

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2012 DINNER MENUS

Buffet Selections - Customize Your Buffet

Provide your guests with a variety of options onsite by ordering a buffet dinner. Review the buffets and select your favourites from each category, or choose a pre-selected buffet with all the choices already made for you.

The Spruce Buffet

\$48.95 per person

Includes assortment of freshly baked rolls and butter, two salads, three hot entrées, one vegetable selection, two starch selections, a dessert buffet, and coffee & tea service.

Minimum 30 guests

Salad Selections

Choice of two (2) of the following:

mixed seasonal greens, sundried cranberries, diced apples, beets, citrus vinaigrette
romaine lettuce hearts, Caesar dressing, garlic croutons, Asiago
classic spinach salad, shaved goat cheese, egg, bacon, bell peppers, creamy dressing
penne pasta, feta cheese, sundried tomatoes, capsicums, extra virgin olive oil dressing
classic Greek salad with feta
beet and long bean salad, balsamic vinaigrette
Asian noodle salad, cilantro, cashews, cracked pepper, Thai dressing
tomato, baby bocconcini, red onion salad, balsamic reduction, fresh basil

Entrée Selections

Choice of three (3) of the following:

Meat and Poultry Options

braised boneless beef short ribs, red wine demi
lamb chops, mint and jalapeno marinade
AAA beef sirloin medallions, Asian marinade, fresh ginger and shiitake mushrooms
roasted pork tenderloin, local fig and orange glaze
garlic and lemon herb chicken breast
grilled chicken, red wine thyme reduction
roasted turkey, Chef's stuffing, pan gravy, cranberry sauce (available October through December only)

Seafood Options

wild B.C. salmon, capers, lemon and cherry tomato
wild B.C. salmon, baby shrimp and chive cream sauce
black cod, citrus butter sauce
paella, chorizo sausage, salmon, mussels, prawns over basmati rice (counts as an entree and starch selection)
prosciutto wrapped halibut, lemon, caper butter

Pasta Options

oven baked beef lasagna with roasted vegetables, spinach, parmesan, ricotta and mozzarella cheese
roasted vegetable and spinach lasagna, parmesan, ricotta and mozzarella cheese
smoked salmon penne pasta, lemon and herb cream sauce
spinach and cheese cannelloni, roasted tomato sauce
pesto gnocchi, roasted tomatoes, Asiago

Substitute two entree selections for a carving station (see: Cedar Buffet for options)

Continued

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2012 DINNER MENUS

Buffet Selections - The Spruce

The Spruce Buffet Continued

Continue customizing your Spruce buffet by selecting the vegetable and starch options. All buffets include a dessert buffet served with coffee and tea.

Vegetable Selection

Choice of one (1) of the following:

roasted root vegetable selection, orange glaze
cauliflower gratin
sautéed green beans, sage butter

Starch Selections

Choice of two (2) of the following:

herb roasted potatoes
scaloped potatoes gratin
roasted garlic mashed potatoes
lemon scented rice

Dessert:

All items included with the buffet

seasonal fruit platter, assorted cakes, squares, bars, chocolate mousse, profiteroles
organic, fair trade coffee and tea

Dessert Buffet Upgrade Options

Substitute the above dessert buffet for one of the following decadent choices.

Chocolate Fountain (minimum of 30)

Substitute Buffet Dessert **\$3.50**

Warm rich Callebaut chocolate served with seasonal fruit, strawberries,
mini cookies, mini donuts, marshmallows, cream filled profiteroles

Chocolate Lover's Buffet with Chocolate Fountain (minimum of 30) Substitute Buffet Dessert: **\$6.50**

individual decadent chocolate mousse, Belgian fudge cake, devil's mistress cake
chocolate banana cake, chocolate cherry cheesecake, individual chocolate hazelnut tartlet
chocolate caramel bombe, chocolate fudge brownies, warm rich Callebaut chocolate, seasonal fruit,
strawberries, mini cookies, mini donuts, marshmallows, cream filled profiteroles

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2012 DINNER MENUS

Buffet Selections - Customize Your Buffet

The Cedar Buffet

\$64.95 per person

Includes two pre-dinner appetizer platters, assortment of freshly baked rolls and butter, three salads, three hot entrées, selections, one carving station, one vegetable selection, two starch selections, a dessert buffet, and coffee & tea service.
Minimum 30 guests

Pre-Dinner Decorated Platters

Choice of two (2) of the following:

baked Camembert wheel topped with roasted pecans, cranberries and honey, fresh baguette
charcuterie: prosciutto, Genoa salami, capicola, venison chorizo, smoked chicken, smoked duck, pate, chutney, flat bread
antipasto: balsamic grilled vegetables, olives, marinated baby bocconcini, artichokes, pickles, fresh baguette
crudités: freshly cut vegetables, house-made dip
tomato bruschetta with fresh basil, fresh baguette
smoked salmon and garlic prawns platter

Salad Selections

Choice of three (3) of the following:

mixed seasonal greens, sundried cranberries, diced apples, beets, citrus vinaigrette
romaine lettuce hearts, Caesar dressing, garlic croutons, Asiago
classic spinach salad, shaved goat cheese, egg, bacon, bell peppers, creamy dressing
penne pasta, feta cheese, sundried tomatoes, capsicums, extra virgin olive oil dressing
classic Greek salad with feta
beet and long bean salad, balsamic vinaigrette
Asian noodle salad, cilantro, cashews, cracked pepper, Thai dressing
tomato, baby bocconcini, red onion salad, balsamic reduction, fresh basil

Entrée Selections

Choice of three (3) of the following, entrée selections continued on next page:

Meat and Poultry Options

braised boneless beef short ribs, red wine demi
lamb chops, mint and jalapeno marinade
AAA beef sirloin medallions, asian marinade, fresh ginger and shiitake mushrooms
roasted pork tenderloin, local fig and orange glaze
garlic and lemon herb chicken breast
grilled chicken, red wine thyme reduction
roasted turkey, Chef's stuffing, pan gravy, cranberry sauce (available October through December only)

Seafood Options

wild B.C. salmon, capers, lemon and cherry tomato
wild B.C. salmon, baby shrimp and chive cream sauce
black cod, citrus butter sauce
paella, chorizo sausage, salmon, mussels, prawns over basmati rice (counts as an entree and starch selection)
prosciutto wrapped halibut, lemon, caper butter

Continued

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2012 DINNER MENUS

Buffet Selections - The Cedar

The Cedar Buffet Continued

Continue customizing your cedar buffet by selecting the carving station, vegetable and starch options. All buffets include a dessert buffet served with coffee and tea.

Entrée Selections Continued

Pasta Options

oven baked beef lasagna with roasted vegetables, spinach, parmesan, ricotta and mozzarella
roasted vegetable and spinach lasagna, parmesan, ricotta and mozzarella
smoked salmon penne pasta, lemon and herb cream sauce
spinach and cheese cannelloni, roasted tomato sauce
pesto gnocchi, roasted tomatoes, asiago

Carving Station with Chef

Choice of one (1) of the following:

AAA prime rib roast with Chef's spice rub, au jus, horseradish, Dijon, Yorkshire pudding
roasted leg of lamb, rosemary jus
pork tenderloin, local fig and orange glaze

Vegetable Selection

Choice of one (1) of the following:

roasted root vegetable selection, orange glaze
cauliflower gratin
sautéed green beans, sage butter

Starch Selections

Choice of two (2) of the following:

herb roasted potatoes
scaloped potatoes gratin
roasted garlic mashed potatoes
lemon scented rice

Dessert Selections

All items included with the buffet

seasonal fruit platter, assorted cakes, squares, bars, chocolate mousse, profiteroles
organic, fair trade coffee and tea

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2012 DINNER MENUS

Buffet Selections - Dessert Options

Dessert Buffet Upgrade Options

Substitute the dessert buffet for one of the following decadent choices.

Chocolate Fountain (minimum of 30)

warm rich Callebaut chocolate served with seasonal fruit, strawberries, mini cookies, mini donuts, marshmallows, cream filled profiteroles

Substitute Buffet Dessert \$3.50

Chocolate Lover's Buffet with Chocolate Fountain (minimum of 30)

individual decadent chocolate mousse, Belgian fudge cake, devil's mistress cake
chocolate banana cake, chocolate cherry cheesecake, individual chocolate hazelnut tartlet
chocolate caramel bombe, chocolate fudge brownies, warm rich Callebaut chocolate, seasonal fruit,
strawberries, mini cookies, mini donuts, marshmallows, cream filled profiteroles

Substitute Buffet Dessert: \$6.50

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2012 DINNER MENUS

Buffet Selections - Pre-Selected Options

The Lookout Buffet Dinner



\$45.75 per person

Minimum 20 guests

Garlic and lemon herb chicken breast
Wild BC salmon, capers, lemon and cherry tomato
AAA Beef sirloin medallions, Asian marinade, fresh ginger, shiitake mushrooms

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Mixed seasonal greens, sundried cranberries, Granny Smith apples, beets, citrus vinaigrette
Romaine lettuce, classic Caesar dressing, garlic croutons, Asiago
Penne pasta salad, fresh basil, sundried tomatoes, feta

~

Herb roasted potatoes
Roasted root vegetable selection, orange glaze
Assortment of freshly baked rolls

~

Seasonal fruit platter, assorted cakes, squares, bars, chocolate mousse, profiteroles
Organic, fair trade coffee and tea

First Contact Feast Potlatch Buffet



\$52.95 per person

Minimum 40 guests

Open flame barbecued garlic lemon and herb marinated chicken breast
Open flame barbecued wild BC salmon filets, honey glazed
Buffalo striploin carving station with Chef, au jus, horseradish, Dijon

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Mixed seasonal greens, sundried cranberries, Granny Smith apples, beets, citrus vinaigrette
Tomato, baby bocconcini, red onion salad, balsamic reduction, fresh basil
Beet and long bean salad, balsamic vinaigrette
Bannock soda bread and fresh baked rolls

~

Wild and white rice pilaf
Roasted Yukon gold potatoes
Sweet corn on the cob, chive butter

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Seasonal fruit platter, assorted cakes, squares, bars, chocolate mousse, profiteroles
Organic, fair trade coffee and tea



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2012 MENUS

Children's Selections

LUNCH or DINNER

Plated Options

Option #1	\$6.95
Chicken tenders and fries served with honey mustard sauce and ketchup	
Option #2	\$6.95
Oversized cheese ravioli with a roasted tomato sauce	
Dessert	\$2.95
Vanilla ice cream with chocolate sauce	

Ask the event coordinator about adding the soup, salad, and/or dessert from the plated menu to the children's menu.

Buffet Option

- * Children 5 years and under eat at no charge (maximum 5% of total guests)
- * Children 6-11 years are \$9.00 per child (maximum 5% of total guests)

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2012 MENUS

Banquet Beverages

	Prices before tax
House wine	
Glass	\$5.80
Bottle	\$22.50
* Please see our Banquet wine menu for a more extensive selection of wine, sparkling and ice wines by the bottle.	
Beer & Coolers by the bottle	
Domestic: Granville Island Lager, Granville Island Maple Cream Ale, Granville Island Pale Ale, Coors Light, Cider	\$5.80
Import: Heineken, Corona, Stella Artois	\$6.25
Highballs	
Standard: Vodka, gin, white rum, rye and scotch, Baileys, Kahlua	\$5.80
Premium: Vodka, gin, white rum, rye and scotch, Baileys, Grand Marnier, Kahlua	\$6.25
* Sherry, port, cognac and specialty coffees upon request	
Punch	
Fruit punch	\$35.00
Sparkling lemonade	\$35.00
Champagne Punch	\$65.00
Rum or vodka fruit punch	\$95.00
* punch bowls serve approximately 30 guests	
Mimosa & Sangria	
Mimosa: sparkling wine and orange juice	\$5.80
Two punch bowls of red wine sangria (60 portions)	\$220.00
Passed sangria (minimum order of 70 portions)	\$4.00
Non-alcoholic Beverages	
Pop, juice, lemonade, iced tea	\$2.23
San Pellegrino, flavoured sparkling water	\$3.12
Evian, bottled water (500 ml)	\$3.12
Bottled juice and pop (500 ml)	\$3.12
Organic, fair trade coffee and tea	\$2.38
Non-alcoholic event unlimited fruit punch, sparkling lemonade, and iced tea station (price per person)	\$6.00

A bartender staffing fee of \$50.00 will be charged if less than \$300.00 is spent at the bar before gratuities and taxes

Prices do not include service charges, applicable taxes or admission to Capilano Suspension Bridge.

Menus and pricing are subject to change without notice.

2012 MENUS

After Dinner Drinks

	Prices before tax
Warmers	
Capilano Coffee	
Baileys, frangelico & coffee	\$5.80
Baileys & coffee	\$5.80
Monte Cristo: Kahlua, grand marnier & coffee	\$5.80
Cognac	
Courvoisier V.S.	\$6.47
Hennessey V.S.	\$6.47
Liqueurs	
Grand Marnier	\$6.25
Drambuie	\$5.80
Baileys	\$5.80
Kahlua	\$5.80
Frangelico	\$5.80
Sherry & Port	
Harvey's Bristol Cream	\$5.80
Taylor Fladgate 10 year Port	\$7.95
Taylor Fladgate 20 year Port	\$10.95

A staffing fee of \$50.00 per bartender will be charged if less than \$300.00 is spent at the bar before gratuities and tax

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2012 MENUS

Wine Selections

Featuring British Columbia VQA Wines

		Prices before tax
White Wine		
Calona Vineyards Artist Series Unoaked Chardonnay, VQA	British Columbia	\$22.50
Sandhill Pinot Gris, VQA	British Columbia	\$34.00
Red Rooster Pinot Blanc, VQA	British Columbia	\$29.00
NK'Mip Cellars Riesling, VQA	British Columbia	\$38.00
Inniskillin Pinot Grigio, VQA	British Columbia	\$26.50
Mission Hill Reserve Sauvignon Blanc, VQA	British Columbia	\$48.00
Quail's Gate Dry Riesling	British Columbia	\$34.50
Robert Mondavi Woodbridge Sauvignon Blanc	California	\$26.50
Oyster Bay Sauvignon Blanc	New Zealand	\$36.00
Penfold's Koonunga Hill Chardonnay	Australia	\$28.50
Banrock Station Chardonnay	Australia	\$28.00
Porcupine Ridge Sauvignon Blanc	South Africa	\$29.50

Red Wine

Calona Vineyards Artist Series Cabernet Merlot, VQA	British Columbia	\$22.50
Sandhill Merlot, VQA	British Columbia	\$38.00
Red Rooster Merlot, VQA	British Columbia	\$32.00
NK'Mip Cellars Pinot Noir, VQA	British Columbia	\$41.00
Inniskillin Cabernet Sauvignon, VQA	British Columbia	\$26.50
J Lohr Hilltop Cabernet Sauvignon	California	\$67.00
Robert Mondavi Woodbridge Cabernet Sauvignon	California	\$28.50
Penfold's Rawson Retreat Cabernet Sauvignon Shiraz	Australia	\$29.00
Wolf Blass Yellow Label Cabernet Sauvignon	Australia	\$39.00
Banrock Station Shiraz	Australia	\$29.00
Carmen Reserve Cabernet Sauvignon	Chile	\$44.00
The Grinder Pinotage	South Africa	\$34.00

Sparkling

Cooks Brut	California	\$23.50
Segura Viudas Brut	Spain	\$32.00
Banrock Station Sparkling Chardonnay	Australia	\$29.50
Veuve Du Vernay Brut	France	\$34.00

We would be pleased to bring in your favourite wines (subject to availability). Orders must be made a minimum of 3 weeks prior to your event. Minimum orders will apply.

Products (including vintages) subject to availability.

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