



**Minter Gardens**  
*Banquet Menus*



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## *Gourmet Served Lunches*

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MINTER GARDENS' SEASONAL GREENS WITH HERBED BALSAMIC DRESSING  
BUTTERNUT SQUASH TORTA DELLA WITH  
GRILLED CHICKEN BREAST IN A CREAMY PESTO SAUCE  
HERBED CRISP GARLIC TOAST  
FRESH FRUIT FLAN CAKE WITH WHIPPED CREAM & BLUEBERRY COMPOTE  
\$30



BABY SPINACH WITH MANDARIN ORANGE SEGMENTS,  
HONEY ROASTED ALMONDS & RASPBERRY VINAIGRETTE  
WILD RICE PILAF WITH BABY CARROTS & STUFFED ZUCCHINI  
GRILLED WILD SALMON TOPPED WITH SHRIMP & HOLLANDAISE  
NEW YORK STYLE CHEESECAKE WITH STRAWBERRIES & WHIPPED CREAM  
\$31



TOMATO BOCCONCINI SALAD WITH AGED BALSAMIC GLAZE  
ROASTED, HERBED YUKON GOLD POTATOES  
THREE CHEESE BROCCOLI  
GRILLED ASPARAGUS WITH LEMON PEPPER & BUTTER  
DECADENT DARK CHOCOLATE CAKE WITH RASPBERRY & CHOCOLATE SAUCE  
\$31



TRADITIONAL CAESAR SALAD WITH HERBED HOME-STYLE CROUTONS  
OVEN ROASTED ROSEMARY WEDGE POTATOES  
GREEN BEANS ALMANDINE  
GRILLED WILD MUSHROOM MEDLEY  
GRILLED 7OZ AAA PRIME RIB AU JUS & YORKSHIRE PUDDING  
VANILLA BEAN ICE CREAM CREPE WITH AMARETTO CHOCOLATE SAUCE,  
TOASTED ALMONDS & WHIPPED CREAM  
\$32



ALL MEALS SERVED WITH FRESH BAKED BREADSTICKS & ROLLS  
COFFEE & TEA



LUNCHEON RECEPTIONS ARE AVAILABLE FOR GROUPS OF 50 TO 120 BETWEEN 11:00AM & 3:00PM,  
MONDAY THROUGH SATURDAY IN THE TRILLIUM CONSERVATORY ONLY.  
ONE LUNCH SELECTION WILL BE SERVED TO ALL GUESTS.  
MENU SUBJECT TO 15% SERVICE FEE & APPLICABLE TAXES  
MENUS AND PRICING SUBJECT TO CHANGE 01/12



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# Arbour Garden Lunch Buffet

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## *Starters*

FRESH BAKED BREAD STICKS & ASSORTED ROLLS  
GARDEN FRESH VEGETABLE CRUDITÉS WITH CREAMY DILL DIP  
ASSORTED PICKLES & OLIVES  
ASSORTMENT OF CANADIAN & EUROPEAN CHEESES

## *From the Garden*

MINTER GARDENS' SEASONAL GREENS WITH EDIBLE FLOWERS  
TRADITIONAL CAESAR SALAD WITH HERBED HOME-STYLE CROUTONS  
SWEET & SPICY THAI NOODLE SALAD  
COUSCOUS SALAD WITH  
ROASTED MEDITERRANEAN VEGETABLES & FETA CHEESE  
THREE BEAN SALAD WITH CARAMELIZED ONIONS &  
FRESH BASIL & THYME DRESSING  
YUKON GOLD POTATO SALAD WITH CREAMY MUSTARD SEED DILL DRESSING

## *Entrées*

OVEN ROASTED POTATOES IN A HERBED GARLIC BUTTER  
MEDLEY OF SEASONAL VEGETABLES  
WILD RICE PILAF WITH PEPPERS & MUSHROOMS  
SEAFOOD NEWBURG WITH SHRIMP, PRAWNS & SALMON IN PERNOD SAUCE  
SEARED WILD SALMON TOPPED WITH  
CARAMELIZED ONIONS, WHITE WINE & FRESH DILL  
THREE CHEESE VEGETARIAN LASAGNA IN PESTO CREAM  
BONELESS GRILLED CHICKEN BREASTS WITH BOURBON GLAZE

## *Sweet Notes*

FRESH SEASONAL FRUIT PLATTER  
HOMEMADE ENGLISH TRIFLE WITH FRUIT & SHERRY  
SPECIALTY CAKES & TORTES  
ASSORTMENT OF SWEET SQUARES & BARS  
COFFEE & TEA

\$30



LUNCHEON RECEPTIONS ARE AVAILABLE FOR GROUPS OF 50 TO 120  
BETWEEN 11:00AM AND 3:00PM, MONDAY THROUGH SATURDAY  
IN THE TRILLIUM CONSERVATORY ONLY  
MENU SUBJECT TO 15% SERVICE FEE & APPLICABLE TAXES  
MENUS AND PRICING SUBJECT TO CHANGE 01/12



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## Gourmet Served Dinners

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MINTER GARDENS' SEASONAL GREENS WITH HERBED BALSAMIC DRESSING  
GREEN BEANS ALMANDINE  
HONEY & DILL BABY CARROTS  
HERB ROASTED BABY NUGGET POTATOES  
HOMEMADE CHICKEN CORDON BLEU WITH  
WILD MUSHROOM MADEIRA SAUCE  
CRÈME BRÛLÉE CHEESECAKE WITH CARAMEL SAUCE & TOASTED ALMONDS  
\$41



BABY SPINACH WITH MANDARIN ORANGES & ROASTED ALMONDS  
BROCCOLI IN THREE CHEESE SAUCE  
MEDITERRANEAN STUFFED ZUCCHINI  
WILD RICE PILAF WITH MUSHROOMS & PEPPERS  
SALMON WELLINGTON WITH PERNOD CREAM SAUCE  
TUSCAN TIRAMISU CAKE  
\$41



CURRIED CHICKEN CORN CHOWDER  
ASPARAGUS GRILLED IN LEMON PEPPER BUTTER  
PAN-FRIED PESTO ZUCCHINI  
SAFFRON BROWN RICE WITH GRILLED PEPPERS  
PANKO CRUSTED PACIFIC HALIBUT WITH TIGER PRAWNS & BÉARNAISE  
DECADENT DARK CHOCOLATE CAKE WITH CHOCOLATE RASPBERRY SAUCE  
\$43



HAND PEELED SHRIMP & PRAWN MEDITERRANEAN SALAD  
POACHED CAULIFLOWER WITH BLUE CHEESE DRESSING  
GRILLED WILD MUSHROOMS  
BAKED POTATO FILLED WITH SOUR CREAM, ONION & CHEESE BLEND  
AAA CANADIAN PRIME RIB AU JUS WITH YORKSHIRE PUDDING  
VANILLA BEAN ICE CREAM CREPE WITH AMARETTO PEAR SAUCE  
\$46



ALL MEALS SERVED WITH FRESH BAKED BREADSTICKS & ROLLS  
COFFEE & TEA



MINIMUM 50 GUESTS WITH THE SAME DINNER SELECTION FOR ALL GUESTS. PLEASE NOTE FROM JULY-SEPTEMBER  
THE MAXIMUM NUMBER OF GUESTS FOR OUR SERVED DINNERS IS 120. SUBJECT TO APPLICABLE TAXES  
& 15% SERVICE FEE. MENUS & PRICING SUBJECT TO CHANGE 01/12.



# Fern Garden BBQ Dinner Buffet



## Starters

FRESHLY BAKED BREAD STICKS & ASSORTED ROLLS  
GARDEN FRESH VEGETABLE CRUDITÉS WITH CREAMY DILL DIP  
ASSORTED PICKLES & OLIVES  
ASSORTMENT OF CANADIAN & EUROPEAN CHEESES

## From the Garden

MINTER GARDENS' SEASONAL GREENS WITH EDIBLE FLOWERS  
YUKON GOLD POTATO SALAD WITH CREAMY MUSTARD SEED DILL DRESSING  
TRADITIONAL CAESAR SALAD WITH HERBED HOME-STYLE CROUTONS  
SWEET & SPICY THAI NOODLE SALAD  
ROMA TOMATO & BOCCONCINI SALAD WITH AGED BALSAMIC GLAZE  
COUSCOUS SALAD WITH  
ROASTED MEDITERRANEAN VEGETABLES & FETA CHEESE

## Entrées

FRESH LOCAL CORN ON THE COB WITH CREAMERY BUTTER  
BABY CARROTS & GREEN BEANS  
WHIPPED MASHED POTATOES  
THREE CHEESE HOME-STYLE BAKED MEAT LASAGNA  
GRILLED ROSEMARY MARINATED CHICKEN BREASTS IN A  
MESQUITE BBQ SAUCE  
BBQ WILD SALMON FILLETS IN A TERIYAKI GLAZE  
CARVED SLOW ROASTED HONEY GLAZED HAM WITH ENGLISH MUSTARDS

## Sweet Notes

FRESH SEASONAL FRUIT PLATTER  
HOMEMADE ENGLISH TRIFLE WITH FRUIT & SHERRY  
SPECIALTY CAKES & TORTES  
ASSORTMENT OF SWEET SQUARES & BARS  
COFFEE & TEA

\$39



OUR OUTDOOR BBQ OPTION IS AVAILABLE FOR BANQUETS BOOKED IN THE ENVISION CONSERVATORY ONLY  
FROM JUNE 1 TO SEPTEMBER 16 (WEATHER PERMITTING) FOR A MINIMUM OF 65 GUESTS.  
SOME RENTAL CHARGES MAY APPLY IF MORE TENTING IS NECESSARY.  
SUBJECT TO APPLICABLE TAXES & 15% SERVICE FEE. MENUS & PRICING SUBJECT TO CHANGE 01/12.



# Lake Garden BBQ Dinner Buffet



## Starters

FRESH BAKED BREAD STICKS & ASSORTED ROLLS  
GARDEN FRESH VEGETABLE CRUDITÉS WITH CREAMY DILL DIP  
ASSORTED PICKLES & OLIVES  
ASSORTMENT OF CANADIAN & EUROPEAN CHEESES  
INTERNATIONAL SMOKED MEATS, SAUSAGE & SALAMI

## From the Garden

MINTER GARDENS' SEASONAL GREENS WITH EDIBLE FLOWERS  
TRADITIONAL CAESAR SALAD WITH HERBED HOME-STYLE CROUTONS  
BABY SPINACH WITH MANDARIN ORANGES & ROASTED ALMONDS  
WILD BABY GREENS WITH SHRIMP & BLACK TIGER PRAWNS  
YUKON GOLD POTATO SALAD WITH CREAMY MUSTARD SEED DILL DRESSING  
ROMA TOMATO & BOCCONCINI SALAD WITH AGED BALSAMIC GLAZE  
SWEET & SPICY THAI NOODLE SALAD  
COUSCOUS SALAD WITH  
ROASTED MEDITERRANEAN VEGETABLES & FETA CHEESE

## Entrées

FRESH LOCAL CORN ON THE COB WITH CREAMERY BUTTER  
BABY CARROTS & GREEN BEANS  
WHIPPED MASHED POTATOES  
WILD RICE PILAF WITH PEPPERS & MUSHROOMS  
SEAFOOD NEWBURG WITH SHRIMP, PRAWNS & SALMON IN PERNOID SAUCE  
GRILLED ROSEMARY MARINATED CHICKEN BREASTS IN A  
MESQUITE BBQ SAUCE  
BBQ WILD SALMON FILLETS IN A TERIYAKI GLAZE  
AAA CANADIAN NEW YORK CUT STEAKS GRILLED TO PERFECTION WITH A  
BRANDY PEPPERCORN SAUCE  
CARVED, CARAMELIZED MAPLE SUGAR CRUSTED PORK LOIN WITH A  
WILD MUSHROOM SAUCE

## Sweet Notes

ELEGANT FRESH SEASONAL FRUIT SKEWERS WITH CREAMY YOGURT DIP  
HOMEMADE ENGLISH TRIFLE WITH FRUIT & SHERRY  
SPECIALTY CAKES & TORTES  
ASSORTMENT OF SQUARES & BARS  
COFFEE & TEA

\$43



OUR OUTDOOR BBQ OPTION IS AVAILABLE FOR BANQUETS BOOKED IN THE ENVISION CONSERVATORY ONLY  
FROM JUNE 1 TO SEPTEMBER 16 (WEATHER PERMITTING) FOR A MINIMUM OF 65 GUESTS.  
SOME RENTAL CHARGES MAY APPLY IF MORE TENTING IS NECESSARY.  
SUBJECT TO APPLICABLE TAXES & 15% SERVICE FEE. MENUS & PRICING SUBJECT TO CHANGE 01/12



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# Meadow Garden Dinner Buffet

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## *Starters*

FRESH BAKED BREAD STICKS & ASSORTED ROLLS  
GARDEN FRESH VEGETABLE CRUDITÉS WITH CREAMY DILL DIP  
ASSORTED PICKLES & OLIVES  
ASSORTMENT OF CANADIAN & EUROPEAN CHEESES

## *From the Garden*

MINTER GARDENS' SEASONAL GREENS WITH EDIBLE FLOWERS  
TRADITIONAL CAESAR SALAD WITH HERBED HOME-STYLE CROUTONS  
BABY SPINACH WITH MANDARIN ORANGES & ROASTED ALMONDS  
SWEET & SPICY THAI NOODLE SALAD  
COUSCOUS SALAD WITH  
ROASTED MEDITERRANEAN VEGETABLES & FETA CHEESE  
THREE BEAN SALAD WITH CARAMELIZED ONIONS  
& FRESH BASIL & THYME DRESSING  
YUKON GOLD POTATO SALAD WITH CREAMY MUSTARD SEED DILL DRESSING  
ROMA TOMATO & BOCCONCINI SALAD WITH AGED BALSAMIC GLAZE

## *Entrées*

OVEN ROASTED POTATOES IN A HERBED GARLIC BUTTER  
MEDLEY OF SEASONAL VEGETABLES  
SEAFOOD LASAGNA WITH SHRIMP, SALMON & PRAWNS  
BONELESS GRILLED CHICKEN BREASTS SERVED IN A  
CREAMY MERLOT WILD MUSHROOM SAUCE  
CARVED AAA ROAST BEEF  
CARVED SLOW ROASTED HONEY GLAZED HAM  
HORSERADISH SAUCE & ENGLISH MUSTARDS

## *Sweet Notes*

FRESH SEASONAL FRUIT PLATTER  
HOMEMADE ENGLISH TRIFLE WITH FRUIT & SHERRY  
SPECIALTY CAKES & TORTES  
ASSORTMENT OF SWEET SQUARES & BARS  
COFFEE & TEA

\$38



MINIMUM 50 GUESTS. SUBJECT TO APPLICABLE TAXES & 15% SERVICE FEE.  
MENUS & PRICING SUBJECT TO CHANGE 01/12.



# Rose Garden Dinner Buffet



## Starters

FRESH BAKED BREAD STICKS & ASSORTED ROLLS  
GARDEN FRESH VEGETABLE CRUDITÉS WITH CREAMY DILL DIP  
ASSORTED PICKLES & OLIVES  
ASSORTMENT OF CANADIAN & EUROPEAN CHEESES  
INTERNATIONAL SMOKED MEATS, SAUSAGE & SALAMI  
SLICED SLOW ROASTED TURKEY WITH CRANBERRY SAUCE  
WILD WEST COAST SALMON DISPLAY WITH SMOKED FISH,  
MUSSELS & HAND PEELED SHRIMP

## From the Garden

MINTER GARDENS' SEASONAL GREENS WITH EDIBLE FLOWERS  
TRADITIONAL CAESAR SALAD WITH HERBED HOME-STYLE CROUTONS  
BABY SPINACH WITH MANDARIN ORANGES & ROASTED ALMONDS  
WILD BABY GREENS WITH SHRIMP & BLACK TIGER PRAWNS  
YUKON GOLD POTATO SALAD WITH CREAMY MUSTARD SEED DILL DRESSING  
ROMA TOMATO & BOCCONCINI SALAD WITH AGED BALSAMIC GLAZE  
SWEET & SPICY THAI NOODLE SALAD  
COUSCOUS SALAD WITH ROASTED MEDITERRANEAN VEGETABLES & FETA CHEESE

## Entrées

OVEN ROASTED POTATOES IN A HERBED GARLIC BUTTER  
MEDLEY OF SEASONAL VEGETABLES  
WILD RICE PILAF WITH MUSHROOMS & PEPPERS  
SEAFOOD NEWBURG WITH SHRIMP, PRAWNS & SALMON IN PERNOD SAUCE  
BAKED THREE CHEESE VEGETARIAN PESTO CREAM LASAGNA  
GRILLED BONELESS CHICKEN BREASTS SERVED IN A  
BRANDY PEPPERCORN SAUCE  
CARVED AAA ROAST BEEF  
HORSERADISH SAUCE & ENGLISH MUSTARDS  
CARVED, CARAMELIZED MAPLE SUGAR CRUSTED PORK LOIN WITH A  
WILD MUSHROOM SAUCE

## Sweet Notes

FRESH SEASONAL FRUIT PLATTER  
HOMEMADE ENGLISH TRIFLE WITH FRUIT & SHERRY  
SPECIALTY CAKES & TORTES  
ASSORTMENT OF SWEET SQUARES & BARS  
COFFEE & TEA

\$41



MINIMUM 50 GUESTS. SUBJECT TO APPLICABLE TAXES & 15% SERVICE FEE.  
MENUS & PRICING SUBJECT TO CHANGE 01/12.



# Formal Garden Dinner Buffet



## Starters

FRESH BAKED BREAD STICKS & ASSORTED ROLLS  
GARDEN FRESH VEGETABLE CRUDITÉS WITH CREAMY DILL DIP  
CHILLED ANTIPASTI WITH GRILLED PEPPERS, MARINATED VEGETABLES & OLIVES  
ASSORTMENT OF CANADIAN & EUROPEAN CHEESES  
INTERNATIONAL SMOKED MEATS, SAUSAGE & SALAMI  
SLICED SLOW ROASTED TURKEY WITH CRANBERRY SAUCE  
WILD WEST COAST SALMON DISPLAY WITH SMOKED FISH, MUSSELS,  
PEPPERED MACKEREL & HAND PEELED SHRIMP  
ICED CRAB LEGS & BUTTERFLIED TIGER PRAWNS SERVED WITH LEMON

## From the Garden

MINTER GARDENS' SEASONAL GREENS WITH EDIBLE FLOWERS  
BABY SPINACH WITH MANDARIN ORANGES & HONEY ROASTED ALMONDS  
WILD BABY GREENS WITH HAND PEELED SHRIMP & TIGER PRAWNS  
ROMA TOMATO & BOCCONCINI SALAD WITH AGED BALSAMIC VINAIGRETTE  
WATERMELON & MANDARIN SALAD WITH CILANTRO HONEY DRESSING  
COUSCOUS SALAD WITH ROASTED MEDITERRANEAN VEGETABLES & FETA CHEESE  
YUKON GOLD POTATO SALAD WITH CREAMY MUSTARD SEED DILL DRESSING  
SWEET & SPICY THAI NOODLE SALAD  
ASPARAGUS, RED ONION & GRILLED RED PEPPER SALAD WITH A  
CREAMY BASIL VINAIGRETTE

## Entrées

GREEN BEANS ALMANDINE  
MEDITERRANEAN BABY STUFFED ZUCCHINI  
ROASTED YELLOW NUGGET POTATOES IN ROSEMARY GARLIC BUTTER  
WILD RICE PILAF WITH PEPPERS & MUSHROOMS  
PRAWN SKEWERS IN LEMON GARLIC BUTTER  
HOMEMADE CHICKEN CORDON BLEU IN WILD MUSHROOM MADEIRA SAUCE  
ROASTED PORK TENDERLOIN IN PINEAPPLE CURRY SAUCE  
CARVED AAA CANADIAN PRIME RIB AU JUS WITH YORKSHIRE PUDDING  
CARVED WILD SALMON WELLINGTON WITH CREAMY PERNOD SAUCE

## Sweet Notes

ELEGANT FRESH SEASONAL FRUIT SKEWERS WITH CREAMY YOGURT DIP  
HOMEMADE ENGLISH TRIFLE WITH FRUIT & SHERRY  
SPECIALTY CAKES & TORTES  
CREAMY CHEESECAKES WITH SEASONAL BERRIES  
CREAM PUFF TOWER DRIZZLED WITH DARK CHOCOLATE  
COFFEE & TEA

\$51



MINIMUM 50 GUESTS. SUBJECT TO APPLICABLE TAXES & 15% SERVICE FEE.  
MENUS & PRICING SUBJECT TO CHANGE 01/12.



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## Reception Platters

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GARDEN FRESH VEGETABLE CRUDITÉS WITH CREAMY DILL DIP  
\$90



ELEGANT PLATTER OF SEASONAL FRUITS & BERRIES  
\$100



CANADIAN & EUROPEAN CHEESE SELECTION  
SERVED WITH AN ASSORTMENT OF CRACKERS  
\$175



DESSERT SQUARE & BAR SELECTION  
\$100



ANTIPASTI PLATTER  
MARINATED BEANS, PEPPERS, OLIVES, ARTICHOKE  
MUSHROOMS, & VEGETABLES  
\$200



MINTER GARDENS' TIGER PRAWN PYRAMID  
SERVED WITH LEMON & COCKTAIL SAUCE  
(100 PIECES PER PYRAMID)  
\$220



OVEN ROAST TURKEY SHOWPIECE PLATTER  
ACCOMPANIED WITH SWEET & SAVOURY SAUCES  
\$250



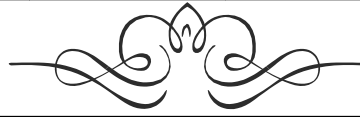
TROPICAL HONEY HAM SHOWPIECE PLATTER  
SERVED WITH ENGLISH MUSTARDS  
\$250



PACIFIC WEST COAST SEAFOOD SHOWPIECE PLATTER  
WILD SALMON, MUSSELS, MACKEREL & HAND PEELED SHRIMP  
\$300



EACH PLATTER SERVES APPROXIMATELY 40 GUESTS. MENU SUBJECT TO 15% SERVICE FEE & APPLICABLE TAXES.  
MENUS AND PRICING SUBJECT TO CHANGE 01/12.



## Cocktail Reception Items



### *Cold Hors d'Oeuvres*

CLASSIC CANAPÉ SANDWICHES  
\$22.<sup>50</sup>

MINI WRAPS WITH CHICKEN PESTO, SHRIMP & CRAB  
\$22.<sup>50</sup>

FRESH FRUIT SKEWERS WITH CREAMY HONEY YOGURT DIP  
\$22.<sup>50</sup>

ITALIAN STYLE BRUSCHETTA WITH TOMATO, FRESH BASIL & PARMESAN CHEESE  
\$22.<sup>50</sup>

JUMBO TIGER PRAWNS SERVED WITH SWEET BRANDY SAUCE  
\$23.<sup>50</sup>

SMOKED SALMON PINWHEELS WITH HERBED CREAM CHEESE ON CROSTINI  
\$23.<sup>50</sup>

MARINATED FRESH ASPARAGUS SPEARS WRAPPED WITH PROSCIUTTO  
\$23.<sup>50</sup>

ASSORTMENT OF FRESH SUSHI  
\$23.<sup>50</sup>

MINIMUM THREE DOZEN REQUIRED FOR EACH SELECTION, FOUR DOZEN FOR SUSHI

### *Hot Hors d'Oeuvres*

SPANAKOPITA WITH SPINACH, SUNDRIED TOMATO, FETA & TZATZIKI SAUCE  
\$22.<sup>50</sup>

GRILLED PORK TENDERLOIN SKEWERS WITH BOURBON GLAZE  
\$22.<sup>50</sup>

HOMEMADE HONEY GARLIC MEATBALLS WITH ROASTED PEPPER SALSA  
\$22.<sup>50</sup>

CRAB & SHRIMP STUFFED MUSHROOM CAPS WITH THREE CHEESE SAUCE  
\$22.<sup>50</sup>

SEAFOOD MINI QUICHE & VEGETARIAN MINI QUICHE SELECTION  
\$22.<sup>50</sup>

BACON WRAPPED JUMBO SEA SCALLOPS WITH SPICY CHILI SAUCE  
\$23.<sup>50</sup>

PHYLLO BUNDLES WITH SMOKED SALMON, RED ONION, & BRIE  
\$23.<sup>50</sup>

FRENCHED SOY-GINGER CHICKEN DRUMETTES  
\$23.<sup>50</sup>

MEDITERRANEAN CRAB CAKES WITH SUNDRIED TOMATO PESTO  
\$23.<sup>50</sup>

PAN-FRIED SESAME BLACK TIGER PRAWNS WITH BLACK BEAN SAUCE  
\$23.<sup>50</sup>

MINIMUM THREE DOZEN REQUIRED FOR EACH SELECTION



ALL HORS D'OEUVRES PRICED PER DOZEN. MENU SUBJECT TO 15% SERVICE FEE & APPLICABLE TAXES.  
MENUS AND PRICING SUBJECT TO CHANGE 01/12.



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## *Additional Menu Items*

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### *Traditional Option*

ELEGANT SEASONAL FRESH FRUIT PLATTER  
GARDEN FRESH VEGETABLE CRUDITÉS WITH CREAMY DILL DIP  
MINIATURE WRAP SELECTION  
SPANAKOPITA WITH TZATZIKI DIP  
BRUSCHETTA WITH SUNDRIED TOMATO, FRESH BASIL & FETA CHEESE  
BASED ON 4 HORS D'OEUVRES PER PERSON. SERVED PRIOR TO 10PM.

\$9 PER PERSON



### *Elegant Option*

FRESH FRUIT SKEWERS WITH CREAMY HONEY YOGURT DIP  
CANADIAN & EUROPEAN CHEESE BOARD WITH ASSORTMENT OF CRACKERS  
MINTER GARDENS' PRAWN PYRAMID WITH LEMON & DIPPING SAUCES  
HOMEMADE HONEY GARLIC MEATBALLS WITH ROASTED PEPPER SALSA  
SMOKED SALMON PINWHEELS WITH HERBED CREAM CHEESE ON CROSTINI  
BEEF SATAY WITH BOURBON GLAZE  
BASED ON 4 HORS D'OEUVRES PER PERSON. SERVED PRIOR TO 10PM.

\$10 PER PERSON



### *Late Night Nosh*

FRESH BAKED BREAD STICKS & ASSORTED ROLLS  
INTERNATIONAL SMOKED MEATS, SAUSAGES & SALAMI  
GARDEN FRESH VEGETABLE CRUDITÉS WITH CREAMY DILL DIP  
CANADIAN & EUROPEAN CHEESE BOARD WITH ASSORTMENT OF CRACKERS  
TRI-COLOUR TORTILLA CHIPS WITH FRESH TOMATO CILANTRO SALSA

\$7 PER PERSON



PLEASE NOTE THESE MENUS ARE ONLY AVAILABLE AS ADD-ONS TO FULL PRICED DINNER MENUS  
MENU SUBJECT TO 15% SERVICE FEE & APPLICABLE TAXES.  
MENUS AND PRICING SUBJECT TO CHANGE 01/12.



## Beverage Selections



### *From the Bar*

	HOST BAR	CASH BAR
BAR HIGHBALLS	\$4.75	\$5.50
PREMIUM HIGHBALLS	\$5.25	\$6.00
DOMESTIC BEER ~ BOTTLE	\$4.75	\$5.50
IMPORT AND SPECIALTY BEERS~ BOTTLE	\$5.25	\$6.00
CIDERS AND COOLERS	\$5.25	\$6.00
COCKTAILS	\$5.25	\$6.00
PREMIUM COCKTAILS	\$5.75	\$6.75
HOUSE WINE ~ GLASS	\$5.00	\$5.75
SOFT DRINKS	\$2.00	\$2.25
FRUIT JUICE	\$2.25	\$2.75
NON-ALCOHOLIC BEER	\$3.75	\$4.25



### *Punch*

SERVES 40-50 PEOPLE

FRESH FRUIT NON-ALCOHOLIC PUNCH:  
CRANBERRY COCKTAIL, PINEAPPLE  
CITRUS JUICES & SPARKLING SODAS  
\$ 75.00

MARINATED STRAWBERRY VODKA PUNCH:  
CRANBERRY COCKTAIL, CITRUS JUICES,  
SPARKLING SODAS, WINE & VODKA  
\$150.00



### *Wine List*

PLEASE SEE THE FOLLOWING PAGE FOR OUR WINE LIST FEATURING MANY LOCAL BC WINES. SHOULD YOU HAVE A PERSONAL FAVOURITE THAT IS NOT ON THIS LIST, PLEASE LET US KNOW! WE WILL BE HAPPY TO TRY AND SOURCE IT FOR YOU THROUGH OUR LOCAL LIQUOR DISTRIBUTION BRANCH.

YOUR BAR MAY BE SET UP IN A NUMBER OF WAYS: HOST BAR, CASH BAR, DRINK TICKETS, TIME LIMITS OR TOONIE BAR (GUEST PAYS \$2.00, HOST PAYS REMAINDER PLUS TAXES & SERVICE FEE).



DUE TO OUR LIQUOR LICENSING, CORKAGE EVENTS ARE RESPECTFULLY DECLINED.  
HOST BARS ARE SUBJECT TO APPLICABLE TAXES & 15% SERVICE FEE.  
CASH BARS ARE INCLUSIVE OF TAXES.  
PRICES ARE SUBJECT TO CHANGE 01/12.



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# Wine List

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## *House Wines*

COPPER MOON PINOT GRIGIO (BC, 00) LIGHT & FRESH FLAVOURS OF CITRUS, GREEN APPLE & MELON	\$20
COPPER MOON MERLOT (BC, 00) SMOOTH & BALANCED WITH NOTES OF CHERRY & PLUM	\$20

## *White Wine*

NAKED GRAPE PINOT GRIGIO (BC, 01) LIGHT & CRISP WITH TROPICAL FRUIT & CITRUS NOTES	\$22
BAREFOOT CELLARS PINOT GRIGIO (USA, 00) REFRESHING CITRUS WITH A TOUCH OF HONEY	\$22
FINCA LOS PRIMOS CHARDONNAY (ARG, 00) FRUITY & BALANCED WITH ZESTY LEMON & STONE FRUIT NOTES	\$24
PETER LEHMANN WEIGHBRIDGE CHARDONNAY (AUS, 01) SOFT FRUIT NOTES, UN-OAKED WITH CRISP ACIDITY	\$28
SUMAC RIDGE GEWURZTRAMINER (BC, 02) JUICY WITH LYCHEE & CITRUS, GOOD LENGTHY FINISH	\$30
DOMAINE DE CHABERTON BACCHUS (BC, 01) INTENSELY RIPE APPLE, PEAR & PEACH WITH A CRISP FINISH	\$32
GANTON & LARSEN PINOT GRIGIO (BC, 00) RICH WITH TROPICAL FRUIT & A CLEAN LINGERING FINISH	\$36
SANDHILL PINOT BLANC (BC, 00) MEDIUM BODIED WITH RICH PEAR, TROPICAL FRUIT & TANGERINE. LONG FINISH.	\$36

## *Red Wine*

NAKED GRAPE MERLOT (BC, 01) FRUITY & SOFT WITH RICH PLUM & BLACK CHERRY NOTES	\$22
PELLER ESTATES PROPRIETOR'S RES. MALBEC CABERNET (BC, 01) AROMAS OF VANILLA & CHOCOLATE	\$22
BAREFOOT SHIRAZ (USA, 01) DARK BERRY FLAVOURS & MOCHA, WITH A VANILLA FINISH	\$22
FINCA FLICHMAN CABERNET SAUVIGNON (ARG, 00) NOTES OF PLUM WITH RIPE BERRIES	\$24
PETER LEHMANN WEIGHBRIDGE SHIRAZ (AUS, 00) FRESH, FULL-FRUITED WITH SOFT TANNINS	\$34
SUMAC RIDGE RES. CABERNET MERLOT (BC, 01) SPICY PLUM & DARK CHERRY WITH A LENGTHY FINISH	\$36
DANCING BULL ZINFANDEL (USA, 01) RICH WITH RIPE BERRIES, BALANCED WITH SPICY BLACK PEPPER & SOFT VANILLA	\$36
SANTA RITA RESERVA PINOT NOIR (CHI, 00) ELEGANT & WELL BALANCED. FLAVOURS OF JAM & SWEET SPICE	\$38

## *Sparkling Wine*

E & J GALLO WHITE ZINFANDEL (USA, 02) FRESH STRAWBERRY & JUICY PEACH. DELICATE FINISH.	\$21
FREIXENET CORDON ROSADO (SPA, 01) STRAWBERRY PINK, SOFT & FRESH WITH RIPE RED FRUIT & EXOTIC GRENADINE	\$30
BAREFOOT BUBBLY PINOT GRIGIO (USA, 00) LIGHT & REFRESHING, SPARKLING WITH CITRUS & ORANGE BLOSSOM	\$30
SEGURA VIUDAS BRUT RESERVA (SPA, 00) CRISP AND FLORAL WITH A MOUTH-PLEASING SENSATION OF CREAMINESS	\$35

## *Non-Alcoholic Selections*

LOXTON DE-ALCOHOLIZED SEMILLON CHARDONNAY (AUS)	\$18
LOXTON DE-ALCOHOLIZED CABERNET SAUVIGNON (AUS)	\$18
SPARKLING CIDER	\$10



PLEASE NOTE THAT WINE SELECTION & PRICING IS BASED ON AVAILABILITY AS OF JANUARY 2012 & MAY BE SUBJECT TO CHANGE. PRICES ARE PER BOTTLE & ARE SUBJECT TO APPLICABLE TAXES & 15% SERVICE FEE.