



Summit Plated Dinner

Three Course Plated Dinner

Chefs Choice of one Soup or Salad *GF*

With bread rolls and whipped butter

Entrée

All entrees are served with seasonal vegetables and chef's choice of potato

Herb Roasted Chicken Breast with creamy mushroom sauce *GF*

Oven Baked Salmon with burnt lemon beurre blanc *GF*

6oz Striploin Steak in brandy peppercorn sauce *GF*

Chefs Choice Vegetarian *GF*

Chefs Choice of Dessert (*GF*)

Tea & coffee

\$49.50 per person

Please add 18% gratuity and 5% GST to above prices.
Individual entrée choices due 14 days prior



We strive to meet the dietary restrictions of our guests



Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be chef's choice.

GF (DF) – Item is gluten free and can be amended to accommodate dairy free

Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the BEO.



Peaks Plated Dinner

Three Course Plated Dinner

Group choice of 1 soup or salad / Group choice of 2 meat entrees & 1 Vegetarian entree / Group choice of 1 dessert

Soup

Forrest Mushroom Bisque – VG/GF

Smoked Carrot & Ginger with burnt orange syrup - GF/VG/V

Broccoli and Aged Cheddar Cream - GF

Italian Tomato & Sweet Basil Broth with cheddar croutons - GF/VG

Red Lentil & Apple Bisque with pita croutons - GF/VG

Salads

Caesar Salad with romaine, parmesan, croutons, bacon bits & croutons (GF)

Artisan Lettuce Strawberry vinaigrette, cucumber, cherry tomato, carrot, strawberry, pumpkin seeds - GF/VG/V

Arugula & Baby Spinach Salad Beets, goat cheese, candied pecan, apple cider vinaigrette GF/VG/V

Ripe Tomato & Marinade Bocconcini Salad Nested on greens, white balsamic reduction and fresh basil – GF

Wild Mushroom Ravioli Mushroom ragout, edamame, padano cheese - VG

Smoked Salmon & Cream Cheese Terrine Pickled onion, caper cream, lemon & lettuce – GF

Entrees

All entrees served with seasoned vegetables and chef's choice of potato

Charbroiled Beef Tenderloin in a Red Wine Reduction, cooked to medium **\$71 GF**

Herb Roasted Farm Chicken Breast with Creamy Mushroom Sauce - **\$55 GF**

Seared West Coast Salmon with Charred Lemon Beurre Blanc - **\$53 GF**

Black Pepper Crusted Pork Tenderloin with Bourbon Whiskey & Honey Reduction - **\$51 GF**

Entrecote of Alberta 8oz New York Steak with Brandy Peppercorn Sauce, cooked to medium - **\$68 GF**

Roasted Butternut Rossellini with Fresh Herb Marinara - **\$45 GF/VG**

Vegetable Timbale with Smoked Tomato Confit - **\$43 V**

Dessert

Trio of Chocolate Mousse with fresh berries

Blueberry and Vanilla Crème Brule with fresh berries salad

Berry Cheesecake with berry compote and whipped cream

Fresh Fruit Salad

Mango Cheesecake with fresh berries and whipped cream

Chocolate Decadence with fresh berries and coconut cream - VG

Tea & Coffee

Please add 18% gratuity and 5% GST to above prices.

Minimum 20 guests with Individual entrée choices due 14 days prior

A Four course menu with soup and salad is available for \$7 per person



Gold Dinner Buffet

Assorted dinner rolls and whipped butter / Group choice of 4 salads / Group choice of 2 accompaniments /
Group choice of 2 Meat entrees & 1 Vegetarian entree / Dessert / Tea & Coffee

Salads

- Caesar Salad** with romaine, parmesan, croutons, bacon bits & croutons (GF)
- Antipasto Platter** with cured meats, Canadian cheeses, olives & pickled vegetables - GF
- Grilled Vegetable Platter** with parmesan & olive oil – GF/VG/V
- Rustic Potato Salad** with bacon, mustard, chopped egg – VG/GF
- Garden Green Salad** with cherry tomato, cucumber, carrot with house dressing – GF, VG, V
- Cherry Tomato Salad** with pepper, red onion, cucumber and feta cheese – GF, VG
- Roasted Vegetable & Quinoa Salad** with pumpkin & pesto dressing – GF, VG, V

Accompaniments

- Panache of Root & Seasonal Vegetables** with fresh herbs– GF/VG
- Potato Au Gratin**– GF
- Roasted Shallot Smashed Potato** with nutmeg– GF/ VG
- Roasted Baby Yukon Potato** with torn herbs– GF/VG/V
- Ancient Grain Rice Pilaf**– GF/VG/V

Entrees

- Herb Dijon Crusted Roasted Striploin** carved with pan jus, mustard horseradish– GF
- Alberta Prime Rib** carved with pan jus, mustard, horseradish– GF
- Fillet of Atlantic Salmon**– GF
- Herb Roasted Farm Chicken Breast** with mushroom jus– GF
- Roasted Leg of Lamb** with mint jus– GF
- Fresh Herb and Honey Dijon Glazed Pork Loin** with bacon jus– GF
- Green Pea Paneer** in Indian spiced creamy tomato gravy - GF/ V
- Eggplant Zucchini Lasagna** with mushroom and pepper Bolognese – GF/V
- Potato Gnocchi** with roasted vegetables and marinara sauce – GF/VG
- Grilled Vegetable Rossellini** with Rose Sauce– VG

Dessert

Selection of cakes, including mousse cakes, assorted squares & brownies, and a fresh fruit mirror
Tea & Coffee

\$66 per person

Please add 18% gratuity and 5% GST to above prices.

Minimum 30 guests | If less than 30 guests, an additional charge of \$10 per person will apply
Menu choices due 21 days prior



Silver Dinner Buffet

Assorted dinner rolls and whipped butter / Group choice of 3 salads / Group choice of 2 accompaniments /
Group choice of 2 entree / Dessert / Tea & Coffee

Salads

Caesar Salad with romaine, parmesan, croutons, bacon bits & croutons (GF)

Grilled Vegetable Platter with parmesan & olive oil – GF/VG/V

Rustic Potato Salad with bacon, mustard, chopped egg – VG/GF

Garden Green Salad with cherry tomato, cucumber, carrot with house dressing – GF, VG, V

Cherry Tomato Salad with pepper, red onion, cucumber and feta cheese – GF, VG

Red Beets Salad with spinach, feta cheese, wild berries vinaigrette – VG/GF/V

Accompaniments

Panache of Root & Seasonal Vegetables with fresh herbs– GF/VG

Creamy Mashed Potato – GF

Roasted Baby Yukon Potato with torn herbs– GF/VG/V

Entrees

Herb Dijon Crusted Roasted Striploin carved with pan jus, mustard horseradish– GF

Herb Roasted Chicken Breast with mushroom jus– GF

Grilled Vegetable and Potato Lasagna– GF/VG/V

Grilled Vegetable Rossellini with rose sauce- VG

Salmon Wellington with spinach & mushrooms

Dessert

Assorted squares & brownies and a fresh fruit mirror

Tea & coffee

\$63 per person

Please add 18% gratuity and 5% GST to above prices.
Minimum 20 guests with menu choices due 21 days prior



Rocky Mountain BBQ Buffet

Group choice of 2 salads / Group choice of 2 accompaniments / Group choice of 2 entree / Dessert / Tea & Coffee

Salads

- Caesar Salad** with romaine, parmesan, croutons, bacon bits & croutons (GF)
- Green Cabbage Salad** with apple and carrot coleslaw – GF/VG
- 7 Bean Salad** with vegetables and fresh herbs – GF/VG
- Rustic Potato Salad** with bacon, mustard, chopped egg – VG/GF
- Garden Green Salad** with cherry tomato, cucumber, carrot with house dressing – GF, VG, V
- Roasted Vegetable Salad** with herb vinaigrette – GF, VG

Accompaniments

- Baked Potato Station** with sour cream, bacon bits, and spring onion
- Sweet Fraser Valley Butter Corn**
- Twice baked pork & Beans**

Entrees

- Chicken Breast** with sweet chilli and ginger glaze - GF
- Atlantic Salmon** in a teriyaki glaze. With corn and pineapple salsa
- Mini Beef Striploin Steaks** with Jack Daniels BBQ sauce – GF
- Charbroiled Beef Burgers** with buns & condiments
- Bavarian Smokies** with buns & condiments
- Slow Braised Pork Ribs** with apple BBQ sauce

Dessert

- Assorted fruit salad and a selection of pies and brownies
- Tea & coffee

\$60 per person

Please add 18% gratuity and 5% GST to above prices.
Minimum 15 guests with menu choices due 14 days prior



Indian Buffet

Group choice of 1 salad / Group choice of 1 accompaniment / Group choice of 2 Vegetable entrée / Group choice of 2 non vegetable entrees / Bread / Group choice of 2 desserts

Salads

Green salad with cucumber, lettuce, onion, lemon & tomato– GF/VG/V
Curried lentil salad with red lentil, vegetables, curried vinaigrette– GF/VG/V
Potato and chickpea salad – GF/VG/V
Kachumber salad– GF/VG/V
Indian curried couscous salad– GF/VG/V
Artisan leaf lettuce with rocky mountain dressings – VG/GF

Accompaniments

Basmati Rice
Coconut Rice
Jeera Rice
Tomato Rice

Vegetable Entrees – All GF, VG

Aloo Gobhi
Palak Panner
Vegetable Korma
Chana Masala

Non-Vegetable Entrees – All GF

Butter Chicken
Chicken Korma
Beef Vindaloo
Lamb Korma
Chicken Biryani
Lamb Roganjos

Dessert

Rasmalai
Gulab Jamun
Double Ka Mitha
Rice Kherr

\$52 per person

Please add 18% gratuity and 5% GST to above prices.
Minimum 15 guests with menu choices due 14 days prior



Indian Plated Dinner

Group choice of 1 salad / Group choice of 2 Vegetable entrée / Group choice of 1 non vegetable entree / Group choice of 1 Bread / Group choice of 1 starch / Group choice of 1 desserts

Salads

Ketchumber (Tossed Salad)
Curried Cous Cous Salad

Non-Vegetarian Dish

Keema Karahi (Minced Goat)
Masala Chicken Chatpata

Vegetarian Dish

Makai Mutter Methi Chaman (corn/ green peas/ cottage cheese)
Dal Panchratan (mixed lentil)

Starch

Pudiney Ka Pulao (Mint Pilaf)
Steamed Rice

Bread

Naan
Boondi Raita (savory chickpea fritters)
Padpad
Fryums

Assorted Pickles & Condiments

Beverage

Nimbu Pani

Dessert

Mango Ice Cream
Gulab Jamun
Kesar Phirni (rice flour custard with saffron)

\$58 per person

Please add 18% gratuity and 5% GST to above prices.
Minimum 15 guests with menu choices and individual entrée selections due 14 days prior