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## 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*)

Freshly Brewed Organic Coffee & tea

**\$58.50** per person

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

Individual entrée choices due 14 days prior



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## Gold Dinner Buffet

Dinner rolls and butter balls / Group choice of 4 salads / Group choice of 2 accompaniments / Group choice of 2 meat entrees & 1 vegetarian entree / Desserts / Organic Coffee & tea

### Salads

- Caesar Salad (Deconstructed)** with romaine, parmesan, croutons, bacon bits & croutons (GF)
- Antipasto Platter** with cured meats, Canadian cheeses, olives & pickled vegetables – GF
- Grilled Vegetable Platter** with balsamic glaze & parmesan cheese – GF, VG, V
- European Potato Salad** with bacon, grainy mustard, parsley & olive oil – GF
- Garden Green Salad** with cherry tomato, cucumber, carrot with house dressing – GF, VG, V
- Cherry Tomato Salad** with roma, pepper, red onion, cucumber & feta cheese – GF, VG
- Quinoa Salad** with tomato, pepper, cucumber, onion & herb pesto – GF, VG, V

### Accompaniments

- Panache of Root & Seasonal Vegetables** with olive oil & fresh herbs – GF, VG
- Organic Carrot & Parsnip** infused with maple & thyme – GF, V
- Potato Au Gratin** – GF
- Roasted Garlic Smashed Potato** with scallion – GF, VG
- Roasted Baby Yukon Potato** with torn herbs – GF, VG, V
- Ancient Grain Rice Pilaf** – GF, VG, V
- Jasmine Rice** infused with cinnamon – GF, V

### Entrees

- AAA Slow Roasted Striploin** carved, with pan jus, mustard and horseradish – GF
- AAA Alberta Prime Rib** carved, with pan jus, mustard and horseradish – GF
- Fillet of Atlantic Salmon** with citrus sauce – GF
- Herb Roasted Organic Chicken Breast** with creamy mushroom jus – GF
- Shrimp Puttanesca** with penne, marinara, capers, onion, pepper & parmesan
- Green Peas & Paneer** in Indian spiced creamy tomato gravy – GF, VG
- Eggplant Zucchini Lasagna** with mushroom and pepper Bolognese – GF, V
- Potato Gnocchi** with asparagus, arugula, cherry tomato, parmesan & marinara sauce – GF, VG
- Roasted Cauliflower** with roasted almond & lemon, creamy turmeric sauce – VG

### Dessert

Pastry Chef's selection of Mini Cheesecakes, Mango & Mocha mousse cakes, Crème Brulee, Brownies,  
Seasonal sliced fruit platter  
Freshly Brewed Organic Coffee & tea

**\$72** per person

Please add 18% gratuity and 5% GST to above prices.  
Minimum 30 guests, Menu choices due 21 days prior



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## Gold Plated Dinner

Three Course Plated Dinner

Dinner rolls & Butter ball /Group choice of 1 soup or salad / Group choice of 2 meat entrees & 1 Vegetarian entree / Group choice of 1 dessert

### Soup

- Forest Mushroom Bisque** with truffle oil – VG,GF
- Smoked Carrot & Ginger** with burnt orange syrup – GF,VG,V
- Butternut Squash** with bacon & sage cream – GF
- Potato & Leek** with crispy leek & prosciutto – GF,VG
- Roasted Cauliflower & Turmeric Bisque** with toasted almond, chili oil & fresh herbs – GF,VG

### Salads

- Caesar Salad** with romaine, parmesan, croutons, lemon, bacon bits & croutons
- Artisan Lettuce** Strawberry vinaigrette, cucumber, cherry tomato, strawberry, almonds – GF,VG,V
- Arugula & Baby Spinach Salad** beets, goat cheese, candied pecan, apple cider vinaigrette-GF,VG
- Fior di latte** heirloom tomato, Cucumber Greek yogurt, Tuscan green, basil oil, focaccia crisp – VG
- Brie and Berries** Tuscan green, blueberry, strawberry, brie, cherry tomato, walnuts, peach & mango vinaigrette – VG

### Entrees

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

- AAA Alberta Beef Tenderloin** in a Red Wine Reduction, cooked to medium - GF \$78
- Herb Roasted Organic Chicken supreme** with Creamy Mushroom sage jus - GF \$58
- Seared West Coast Salmon** with Charred Citrus Beurre Blanc – GF \$62
- Bromelake Duck breast** with Bourbon Whiskey, orange & Honey Reduction – GF \$60
- AAA Alberta 8oz New York Steak** with Brandy Peppercorn Sauce, cooked to medium - GF \$72

### Vegetarian

- Roasted Butternut Rossellini** with arugula pesto, Fresh Herb Marinara - GF,VG,V \$52
- Roasted Mushroom Ravioli** with wild mushroom sauce, Padano cheese, confit tomato, arugula - VG \$50

### Dessert

- Trio of Chocolate Mousse** with fresh berries
- Vanilla Crème Brule** with fresh berries salad - GF
- Berry Cheesecake** with berry compote and whipped cream - GF
- Chocolate Decadence** with fresh berries and coconut cream - VG
- Freshly Brewed Organic Coffee & tea

A fourth course menu with soup and salad is available for \$8 per person

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



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Minimum 20 guests with individual entrée choices due 14 days prior

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## Silver Dinner Buffet

Assorted dinner rolls & whipped butter / Group choice of 3 salads / Group choice of 2 accompaniments / Group choice of 2 entrées / 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 – GF
- Garden Green Salad** with cherry tomato, cucumber, carrot & house dressing – GF, VG, V
- Cherry Tomato Salad** with roma, pepper, red onion, cucumber & feta cheese – GF, VG
- Red Beets Salad** with spinach, beets, feta cheese & wild berries vinaigrette – VG, GF

### 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 AAA Striploin** carved with pan jus, mustard, horseradish – GF
- Herb Roasted Chicken Breast** with mushroom jus – GF
- Herb and mustard crusted porkloin** with apple 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
- Freshly Brewed Organic Coffee & tea

**\$66** per person

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



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## Rocky Mountain BBQ Buffet

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

### Salads

- Caesar Salad** with romaine, parmesan, croutons, bacon bits & croutons (GF)
- Green Cabbage Salad** with apple and carrot coleslaw – GF, VG
- Watermelon & Goat cheese** salad – GF
- Rustic Potato Salad** with bacon, mustard, chopped egg – 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 pineapple bbq sauce- GF
- Atlantic Salmon** with soy & ginger glaze topped with avocado salsa- GF
- Beef Striploin Medallions** marinated with Montreal spice and chimichurri sauce– GF
- Chuck & Prime Rib Patty Beef Burgers** with brioche buns & condiments
- Chicken Hotdogs** with buns & condiments
- Baby Pork Ribs Slow Braised** in coffee and Kansas BBQ sauce

### Dessert

Assorted fruit salad and a selection of pies and brownies

Freshly Brewed Organic Coffee & tea

**\$63** per person

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



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## Indian Buffet

Group choice of 1 salad / Group choice of 1 accompaniment / Group choice of 2 vegetable entrées / Group choice of 2 non-vegetable entrées / Bread / Group choice of 2 desserts

### Salads

Green salad with cucumber, lettuce, onion, lemon & tomato – *GF, VG, V*  
Curried lentil salad with red lentils, 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 Roganjosh

### Dessert

Rasmalai  
Gulab Jamun  
Double Ka Mitha  
Rice Kherr

**\$57** per person



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