



Weddings

2020

Andrew Lukianuk Photography

eaglequest™
GOLF

Table of Contents

Banquet Spaces	3
Ceremony	4
Outdoor.....	4
Indoor.....	4
Ultimate Wedding Packages	5
Platinum Wedding Package	5
Gold Wedding Package	5
Build Your Own Wedding Package.....	5
Wedding Add Ons.....	5
Culinary Creations	6
Cocktail Hour Selections	6
Hot	6
Cold.....	7
Appetizer Platter Selections	8
Dinner.....	9
Plated Dinner.....	9
Dinner Buffets.....	11
Sequoia Buffet.....	11
Willow Buffet	12
Maple Buffet	13
Coyote Creek Buffet.....	16
Dessert Platters.....	18
Banquet Bar List.....	19
Non-Alcoholic Refreshments.....	19
Equipment Rentals & Extras.....	20
A/V & Sound Equipment.....	20
Rentals.....	20
Recommended Vendors	21

Banquet Spaces

Eaglequest Coyote Creek is a privately owned Canadian golf course located in Surrey, British Columbia. We feature four rooms that are perfect for your special wedding day with gorgeous views of the golf course. To learn more about our facility or to book an appointment, please contact our Sales and Event Manager, Alexandria by phone 604.597.4653 ext. 302 or by email abarboutis@eaglequestgolf.com.

- **The Grandview Ballroom**

Capacity: 200 guests theatre, 160 guests tables

Room Rates: \$500 daytime, \$650 evening, \$750 (Saturday evening)



- **The East/West Ballroom**

Capacity: 550 guests theatre, 375 guests tables

Room Rates: \$500 daytime, \$650 evening, \$750 (Saturday evening)

- **The East Ballroom**

Capacity: 150 guests theatre, 80 guests tables

Room Rates: \$250 daytime, \$350 evening, \$500 (Saturday evening)

- **The West Ballroom**

Capacity: 200 guests theatre, 120 guests tables

Room Rates: \$350 daytime, \$450 evening, \$600 (Saturday evening)

**All prices within this document are subject to change*

***Evening rates are from 4 pm onwards*



Ceremony

Outdoor

\$600

White garden gazebo
Signing table
White folding chairs
Water station for your guests

Indoor

\$700

White backdrop
Signing table
White chair covers
Water station for your guests

Ultimate Wedding Packages

Platinum Wedding Package

Saturday: \$115, Friday/Sunday: \$105

- Banquet room with bridal suite
- Head table with fabric backdrop
- Round tables of 8-10 guests with white linen
- Décor: charger plates, centerpieces & table numbers, chair covers
- DJ service for reception
- Maple buffet
- Bottle of red and white wine per table
- Non-alcoholic punch station
- Microphone and podium

Gold Wedding Package

Saturday: \$99 Friday/Sunday: \$90

- Banquet room with bridal suite
- Head table with fabric backdrop
- Round tables of 8-10 guests with white linen
- Décor: charger plates, centerpieces & table numbers, chair covers
- Maple buffet
- Bottle of red and white wine per table
- Non-alcoholic punch station
- Microphone and podium

Build Your Own Wedding Package

- Step 1: Choose an indoor or outdoor ceremony
- Step 2: Choose your banquet room
- Step 3: Choose your buffet

Wedding Add Ons

- Drink tickets - \$7 per person
- Non-alcoholic punch - \$200 (for 80)
- Chair covers - \$3 each
- Bridal suite - \$200
- DJ – starting at \$750
- Photobooth – starting at \$550
- Photography – starting at \$1600
- Wine on the table – starting at \$30 a bottle
- Day of Coordination – pricing available upon request
- Outdoor Ceremony (only \$500 when added to the Platinum or Gold Wedding Package)



Culinary Creations

Our Executive Chef, Dan Marshall and his team of chefs create mouthwatering dishes that aim to satisfy every pallet. We are pleased to offer a variety of gluten free and vegan options that will leave your guests wanting more.

Cocktail Hour Selections

Prices are per dozen with a minimum five dozen each type required. Plattered (\$34), Passed (inquire for pricing)
VG= Vegan, GF = Gluten Free, vg = Vegan

Hot

Bruschetta Crostini- *vine ripe tomato mince with fresh basil, Spanish onion, shaved feta cheese*

Napoli Flat Bread Triangles- *hand pressed dough, pico de gallo, three cheese blend, balsamic reduction*

Tandoor Chicken Skewers- *Indian spiced, char grilled, cilantro infused oil with lime and coriander (GF)*

Sticky Hoisin Cocktail Sausages- *mini sautéed cocktail sausages baked with hoisin and honey*

Mini Shrimp Tacos- *shrimp ceviche, rolled in a corn tortilla, fried and served with a papaya salsa (GF)*

Mini Cheese Burger Taco Chip- *chili beef, smoked cheddar, tomato relish, and crispy corn tortilla*

Shrimp Dim Sum Dumplings- *shrimp purse served in Bamboo baskets with mirin, soy, sesame (GF)*

Italian Romano Cheese Meatballs- *roasted mini meatballs with authentic tomato basil sauce for dipping*

Spinach And Feta Cheese Phyllo Pockets- *rolled phyllo pastry pockets simply baked golden brown (GF)*

Vegetarian Spring Rolls- *vegetarian filled rice paper deep fried and served with Asian bbq sauce (GF/VG)*

Mini Grilled Cheese- *potato rosemary filone bread, three cheese blend, panini grilled, masala ketchup*

Mini Vegetable Samosa's- *carrots, peas, lentils and Indian spice blend served with tamarind sauce (GF/VG)*

Shrimp Gyoza's- *shrimp, cabbage, spring onion, ginger in a rice wrap, pan fried soy ginger dip (GF)*

Mini Thai Chicken Spring Rolls- *cabbage, ginger, lime, chili peppers, cilantro sweet chili sauce (GF)*

Mini Beef Sausage Rolls- *ground beef sausage wrapped in French style puff pastry egg yolk glace*

Spinach And Cauliflower Pakora- *chick pea flour, garam masala, buttermilk served with tamarind sauce*

Chicken Satay- *marinated and grilled satay served with an Indonesian peanut sauce (GF)*

Rosanna's Veal Mini Meatballs- *tossed together with a sweet pineapple curry sauce*

Spolumbos BBQ Chicken and Apple Sausage- *chargrilled sliced and served with maple bbq sauce (GF)*

Torpedo Prawns- *crispy fried black tiger prawns served with a sweet chili sauce*

Mini Crab Cakes- *crispy crab cakes served on a mini wooden spoon with chipotle bbq crème fraîche*

Salmon Wrapped In Prosciutto Ham- *baked salmon wrapped in prosciutto, anchovy, caper mayo (GF)*

Atlantic Scallops And Bacon- *crispy bacon & scallops with brandy & horseradish cocktail sauce (GF)*

Albacore Tuna Skewer- *sesame oil, dusted with furikake seasoning, grilled rare, miso mayo (GF)*

Cold

Beef Tartare Crostini- *Canadian tenderloin minced with scallion, caper, garlic and egg yolk, crostini*

Albacore Tuna Tartare Crostini- *fresh pacific tuna minced with furikake, sesame oil, shallots and chives*

California Roll- *rice, nori, kamaboko crab, kewpie mayo, sriracha, cucumber and avocado (GF)*

Vegetarian Roll- *rice, nori, sweet bell pepper, kewpie mayo, sriracha, cucumber and avocado (GF/VG)*

Dynamite Roll- *rice, nori, crispy torpedo prawn, kewpie mayo, sriracha sauce (GF)*

Breaded Cheese And Jalapeno Ravioli- *mozzarella and jalapeno stuffed raviolis served with a cool ranch*

Comox Brie Crostini- *single brie cheese, roast garlic, red currant jelly and scallion on rosemary crostini*

Brome Lake Duck Rillette- *shredded duck leg confit with shallots, roast garlic, beet root, toasted crostini*

Pacific Fresh Oysters- *shucked for service, displayed on the half shell, served with flavored vinegars, lemons and hot sauces (market pricing)*

Bruschetta Crostini- *vine ripe tomato mince with fresh basil, Spanish onion, shaved feta cheese*

Additional Chef attended Stations- Market pricing based on time and size of event

Carvery- *beef, pork loin, striploin, baron, lamb, ham leg, salmon gravloex (GF)*

Fresh Oyster Station- *shucked in front of your guests (GF)*

Prawn Or Scallop Flambee Station- *flambee station (GF)*

Italian Pasta Bar Station- *choose your pasta and sauce made to order*

Appetizer Platter Selections

Each of the platters listed below will feed approximately 50 guests.

World Of Cheese Platter- *A fine selection of cheese producers from France, Germany, England, Italy, Holland and Canada, served with a selection of crackers fresh seedless grapes and berries. Selection may change due to availability* \$230.00

Charcuterie Platter- *smoked hams, European salamis, cappiccoli, garlic link, house roasted turkey breast, black angus Canadian beef, European smoked meats, Swiss, Italian, Spanish and Bavarian Sausages. Served with oven baked sour artesian rolls, assorted mustards, horseradish, butter and pickles* \$190.00

The Italian Stallion Platter- *calabrese salami, prosciuttino ham, cured hams, olive antipasto, crackers, grilled sweet peppers, fresh cantaloupe wedges, mini boccoccini pearls, heirloom tomatoes, warm focaccia triangles, balsamic vinegar and extra virgin olive oil for dipping* \$250.00

Fresh Fruit Platter- *sliced cantaloupe, water and honeydew melons, sunkist oranges, kiwi fruit, seedless grapes, golden shell pineapple, fresh strawberries and seasonal fruit selection may change due to availability* \$160.00

Vegetable Crudités Platter- *crisp cucumber slices, carrot and celery sticks, hot house bell peppers, vine-ripe cherry tomatoes, broccoli and cauliflower florets served with a sour dough bowl filled with cream cheese house dip* \$140.00

West Coast Salmon Platter- *nanuk steelhead smoked salmon slices, maple salmon nuggets, hardy boy's candied maple salmon, creamy shrimp mousse, assortment of crackers and sliced artesian breads, crème fraiche and Spanish onion* \$320.00

Deviled Egg Platter- *everyone's favorite hard-boiled egg half's filled with creamy spiced egg yolk mousse, glazed and individually garnished (60 pieces)* \$95.00

Sushi Platter- *California Roll, dynamite roll, vegetarian roll served with pickled ginger, wasabi and soya sauce (100 pieces)* \$210.00

Prawn Cocktail Platter- *house poached black tiger prawns served with three sauces, chili spiced cocktail, brandy chantilly, chipotle crème fraiche and fresh lemon slices (120 pieces)* \$210.00

Chicken Wing Platter- *tamura flour battered chicken wings, fried in corn oil served with coarse sea salt, cracked black pepper and freshly chopped parsley, served with frank's hot sauce and buttermilk ranch for dipping (100 pieces)* \$145.00

Quartered Sandwich Platter- *island city baked multigrain, marble rye, sour dough, white and dark Russian rye breads filled with fresh vegetables, homemade spreads, real butter, house roasted turkey, black angus roast beef, tuna, egg, crab, chicken salads as well as vegetarian selection. Vegan and gluten free available when pre-ordered (80 pieces)* \$210.00

Bread Platter- *indian naan, grilled greek thick pita, San-Francisco sour dough bread, potato rosemary filone bread baked and served with chef's choice cream cheese dip* \$110.00

Perogies Platter- *mini cheddar cheese filled perogies fried with sweet onion, double smoked farmers sausage, seasoned and served with sour cream and minced green onion (160 pieces)* \$105.00

Dinner

Plated Dinner

Minimum 25 guests

Starters (Choose One)

Soup Kettle Of The Evening- *chef's selection served with the freshest ingredients*

Forest Mushroom Cream Soup- *with fennel, marsala wine, crème fraîche and chives*

Vine Ripe Tomato Boccocini Salad- *fresh cheese pearls, vine ripe tomato, minced Spanish onion, fresh basil, sea salt flakes and cracked black pepper, balsamic dressing (GF)*

Traditional Caesar Salad- *romaine wedge, house made garlic dressing, seasoned croutons, asiago cheese, carrot ribbon and lemon wedge*

Baby Iceberg Wedge Salad- *blue cheese, roasted pepper parmesan splash, Prosciutto ham*

Spinach Bed- *heart of palm, shrimp pate, papaya salsa, spinach stack, house made honey dressing (GF)*

Shrimp Bisque- *red thai coconut and shrimp cream finished with crème fraîche and chives*

Tuna Poke- *baby arugula, shoyu tuna cubes, lemon oil and crispy wonton, micro sprouts*

Waldorf- *fresh apple, celery root, walnuts, butter lettuce, prosciutto chips, pear gorgonzola dressing (GF)*

Squid Ceviche- *marinated squid, Spanish chorizo carpaccio style, sriracha dressed, micro greens, cilantro oil*

Tomato Tikka Soup- *roasted tomato and sweet red pepper bisque, tikka seasoning, crostini*

Mixed Heart Of Greens- *cucumber ring, sun-dried cranberries, pumpkin seeds, crisp garnishes, and our house made honey dressing (GF)*

Entrée (Choose One)

All Entrees are served with a selection of seasonal vegetables

Black Angus Beef Tenderloin- *six ounce center cut steak, seared medium with our house rub, served with a mushroom duxelle and a cabernet jus, whipped potatoes with sour cream and chives* \$60.00

Ocean Wise Sturgeon Loin- *farmed in Sechelt, fresh white loin medallions, grilled and served with BC chanterelle mushroom sauce, crispy potato cake* \$58.00

Fresh Salmon- *darne of pacific salmon, seared, shrimp mousse, phyllo wrapped, lemon burre blanc sauce, coconut jasmine rice* \$48.00

Free Range Chicken Breast- bradner farms organic breast of chicken, pan seared with fresh thyme, topped with Comox brie, wrapped in prosciutto ham, baked and served with chicken jus and duchess potatoes \$45.00

BC 63 Acres Beef Chuck- braised chuck short rib, craft beer, star anise, cinnamon, beef stock, sweet heirloom tomato compote, smashed potatoes with bacon and smoked cheddar cheese \$46.00

Australian Lamb Rack- three chop rack, roasted medium with dijon mustard, pepper berry rub, cointreau jus, whipped potatoes with crème fraîche and chives \$65.00

Brome Lake Duck Breast- seared and roasted medium, rich back current demi- glace reduction, cipollini onion, buttered chateau potatoes \$47.00

Sakura Pork Rack Chop- farm to fork, vegetable fed, nine chop roasted whole with pork belly and fresh thyme, served with a chipotle maple sauce, leek and potato casserole \$48.00

Dessert & Coffee Selection (Choose One)

Lemon Mousse- lemon sponge, fluffy lemon mousse, lemon glaze, blueberry compote, whipped cream and fresh fruit garnish

Raspberry And Mango Mousse- layered mousse resting on vanilla sponge, fruit glaze, and crème anglaise whipped cream and fruit garnish

Triple Decadence Chocolate Torte- white and milk chocolate mousse, chocolate sponge, chocolate ganache, raspberry coulis, whipped cream and fruit garnish

Nocturne Hazelnut Torte- chocolate sponge, hazelnut mousse, chocolate ganache, whipped cream and crème anglaise, fruit garnish

Triple Berry Cheese Cake- bakers cheese cake swirled fresh raspberries, blueberries and strawberries served with raspberry coulis, whipped cream and fruit garnish

Chocolate Espresso Cheese Cake- bakers pride cheese cake served with a chocolate covered espresso bean, raspberry coulis, whipped cream and fresh fruit garnish

Freshly Brewed Coffee and Tea station

Dinner Buffets

Sequoia Buffet

\$38 per guest, Minimum 30 guests

Extra entrée = \$7 a person

Starters (All)

Warm artisan rolls with butter patties

Garden greens with crisp vegetable garnishes, assortment of house made dressings

Italian mixed olives and pickle tray

Pasta salad with sun-dried tomato dressing

Pasta

Penne with roasted cauliflower, baby spinach with extra virgin olive oil, garlic, ginger, lemon, chilies and spiced turmeric (GF/VEGAN)

Entrée (Choose One)

Chicken Scaloppini- *escalope of chicken breast, seared golden brown, served with BC shitake mushroom jus finished with cream and butter (GF)*

Sea Basa- *creole seasoning, blackened with butter, fresh papaya and pineapple salsa, crème fraiche (GF)*

Ravioli- *wild mushroom stuffed pasta envelopes gently cooked and served with basil pesto, extra virgin olive oil, asiago cheese, roasted sweet bell peppers*

Chicken Tamari- *BC fresh boneless chicken thigh marinated with miso, chili and fresh ginger, seared and glazed with a five spiced tamari sauce, sautéed snow peas, grilled pineapple (GF)*

Pork Loin- *sakura roasted pork loin with orange zest and five pepper corn crust, thinly sliced and served with a pineapple curry sauce (GF)*

Mac And Cheese- *a velvet cheese sauce made with cream, roasted garlic and four cheese blended with pasta swirls topped with garlic panko, cheese blend scallions and baked*

Greek Chicken Drumsticks- *marinated fresh chicken in garlic, extra virgin olive oil, yogurt, spices, lemon, grilled and served with tzatziki sauce*

Accompaniments (all)

Roast Potatoes- *with extra virgin olive oil, sweet onion, garlic and house seasonings*

Seasonal Vegetables- *chef's choice of the season*

Dessert and Coffee

Sweet Tooth Platter- *sweet sheet cake selections garnished with fresh berries and garden mint*

Freshly Brewed Coffee And Tea station

Willow Buffet

\$44 per guest, Minimum 50 guests

Extra entrée = \$7 a person

Starters (All)

Warm artisan rolls with butter patties

Caesar salad with garlic dressing and asiago cheese

Italian mixed olives and pickle tray (*GF*)

Pasta salad with olives and sun-dried tomato dressing

Thai noodle salad with sweet peppers, green onion, five- spice sesame soy dressing

Coyotes cabbage slaw with sun-dried cranberries, apples and tarragon dressing (*GF*)

Pasta

Penne with roasted cauliflower, baby spinach with extra virgin olive oil, garlic, ginger, lemon, chilies and spiced turmeric (*GF/VEGAN*)

Entrees (Choose Two)

Chicken Scaloppini- *escalope of chicken breast, seared golden brown, served with BC shitake mushroom jus finished with cream and butter (GF)*

Sea Basa- *creole seasoning, blackened with butter, fresh papaya and pineapple salsa, sautéed garlic and lemon baby kale, crème fraîche (GF)*

Ravioli- *roasted wild mushroom stuffed pasta envelopes gently cooked and served with basil pesto, extra virgin olive oil, asiago cheese, roasted sweet bell peppers, smoked tomato coulis*

Chicken Tamari- *BC fresh boneless chicken thigh marinated with miso, chili and fresh ginger, seared and glazed with a five spiced Tamari sauce, sautéed snow peas, grilled pineapple (GF)*

Vegetable Lasagna- *grilled eggplant, mushrooms, onion, garlic, spinach, sweet bell peppers, zucchini, fire roasted marinara, full fat mozzarella cheese, cilantro and asiago cheese (GF)*

Pappardelle Pasta- *broad egg noodles, kalamata olives, roasted peppers, garlic, tomatoes, crumbled Salt Spring Island goat cheese, fresh marinara*

Pacific Fresh Red Snapper- *steamed with fresh lemon, minced shallots and sea salt, tomato provencal, fresh basil, garlic, red cold water shrimp and blanched spinach (GF)*

Chef Carving Station (Choose One)

Pork Loin- *sakura roasted pork loin with orange zest, dijon mustard and five pepper corn crust, thinly sliced and served with apple, shallot and calvados natural jus, with assortment of mustards (GF)*

Roast Beef Carving Station- *certified angus beef with natural au jus, grainy and dijon mustards, beaver hot horseradish (GF)*

Accompaniments

Roast Potatoes- tossed in extra virgin olive oil, sweet onion, garlic and house seasonings (GF)

Seasonal Vegetables- chef's choice of the season (GF)

Dessert and Coffee

Sweet Tooth Platter- Sweet sheet cake selections garnished with fresh berries and garden mint

Freshly Brewed Coffee And Tea Station



Maple Buffet

\$50 per guest, Minimum 50 guests

Extra entrée = \$7 a person

Starters (All)

Warm artisan rolls with butter patties

Caesar salad with garlic dressing and asiago cheese

Garden greens with crisp vegetable garnishes, assortment of house made dressings (GF)

Italian mixed olives and pickle tray (GF)

Pasta salad with olives and sun-dried tomato dressing

Coyotes cabbage slaw with sun-dried cranberries, apples and tarragon dressing (GF)

Vine ripe tomato and pearl boccoccini, Spanish onion, fresh basil, balsamic olive oil dressed

Pasta

Penne with roasted cauliflower, baby spinach with extra virgin olive oil, garlic, ginger, lemon, chilies and spiced turmeric (GF/VEGAN)

Charcuterie Platter

Smoked hams, European salamis, cappiccoli, garlic link, house roasted turkey breast, black angus Canadian beef, European smoked meats, Swiss, Italian, Spanish and Bavarian Sausages, mustards, pickled condiments

Entrees (Choose Two)

Salmon- *fresh BC salmon medallions, lemon pepper and sea salt, blanched spinach, lemon beurre blanc sauce and cold water shrimp (GF)*

Pappardelle Pasta- *broad egg noodles, kalamata olives, roasted peppers, garlic, tomatoes, crumbled Salt Spring Island goat cheese, fresh marinara*

Chicken Scaloppini- *escalope of chicken breast, seared golden brown, served with a rich marsala wine, wild mushroom, julienne pepper cream sauce (GF)*

Prawn Pesto Penne- *penne rigate, pesto cream sauce, roasted black tiger prawns finished with pine nut crumble and asiago cheese*

Sea Basa- *creole seasoning, blackened with butter, fresh papaya and pineapple salsa, sautéed baby kale with garlic and lemon, crème fraîche (GF)*

Vegetarian Ravioli- *roasted wild mushroom stuffed pasta envelopes gently cooked and served with a roasted bell pepper butter sauce finished with pesto*

Pork Loin- *sakura roasted pork loin with orange zest and five pepper corn crust, thinly sliced and served with apple, shallot and calvados natural Jus (GF)*

Chicken Mojo- *bone in chicken marinated in fresh rosemary, onion, garlic, Dijon mustard and white wine, roasted served in the natural juices and chopped parsley lemon gremolada (GF)*

Chef Carving Station (Choose One)

Pork Loin- *sakura roasted pork loin with orange zest, dijon mustard and five pepper corn crust, thinly sliced and served with apple, shallot and calvados natural jus, with assortment of mustards (GF)*

Roast Beef Carving Station- *certified angus beef with natural au jus, grainy and dijon mustards, beaver hot horseradish (GF)*

Accompaniments

Rice Pilaf- *with sautéed vegetables, butter and chef select seasonings (GF)*

Roast Potatoes- *tossed in extra virgin olive oil, sweet onion, garlic and house seasonings (GF)*

Seasonal Vegetables- *chef's choice of the season (GF)*

Dessert and Coffee

Sweet Tooth Platter- *sweet sheet cake selections, profiteroles, mini brownies, garnished with fresh berries and garden mint. Pastry chef bakers pride cheese cakes and European fruit mousse tortes*

Fresh Fruit Platter- *sliced cantaloupe, water and honeydew melons, sunkist oranges, kiwi fruit, seedless grapes, golden shell pineapple, fresh strawberries and seasonal fruit. Selection may change due to availability*

Freshly Brewed Coffee And Tea Station



Coyote Creek Buffet

\$56 per guest, Minimum 50 guests

Extra entrée = \$7 a person

Starters (All)

Warm artisan rolls with butter patties

Coyote creek caesar salad with garlic dressing and asiago cheese

Garden greens with crisp vegetable garnishes, assortment of house made dressings

Italian mixed olives and pickle tray

Thai noodle salad with sweet peppers, green onion, five- spice sesame soy dressing

Baby spinach, sliced strawberry, feta cheese, toasted almonds house made honey vinaigrette

Coyotes cabbage slaw with sun-dried cranberries, apples and tarragon dressing

Vine ripe tomato and pearl boccoccini, Spanish onion, fresh basil, balsamic olive oil dressed

Pasta

Penne with roasted cauliflower, baby spinach with extra virgin olive oil, garlic, ginger, lemon, chilies and spiced turmeric (GF/VEGAN)

Charcuterie & Salmon Platter

Charcuterie- *smoked hams, European salamis, cappiccoli, garlic link, house roasted turkey breast, black angus Canadian beef, European smoked meats, Swiss, Italian, Spanish and bavarian sausages, mustards, pickled condiments*

Salmon Platter- *smoked sliced salmon, maple, tandoori salmon nuggets, cold sauces and garnishes*

Entrée (Choose Two)

Peruvian Chicken- *bone in chicken marinated in sweet onion, lemon juice, craft beer, garlic, cumin, soy, black and serrano pepper, roasted and served with fresh parsley lemon gremolada*

Pacific Cod Medallions- *ocean wise cod, steamed, chardonnay grainy mustard beurre blanc with cold water shrimp, Salt Spring Island muscles and Italian parsley*

Salmon- *fresh BC salmon medallions, lemon pepper and sea salt, blanched spinach, lemon beurre blanc sauce and cold water shrimp (GF)*

Chicken Scaloppini- *escalope of chicken breast, seared golden brown, served with a wild mushroom cream sauce with fresh thyme and butter (GF)*

Sea Basa- *creole seasoning, blackened with butter, fresh papaya and pineapple salsa, sautéed baby kale with garlic and lemon, crème fraîche (GF)*

Pork Loin- *sakura roasted pork loin with orange zest and five pepper corn crust, thinly sliced and served with apple, shallot and calvados natural Jus (GF)*

Beef Peppercorn- *black angus marinated cubed beef, sautéed and served in a rich red wine peppercorn sauce finished with cream and butter*

Red Thai Chicken- poached chicken breast served with a red thai cream sauce fresh basil and crispy leeks crushed salted peanuts

Ravioli- Braised beef stuffed pasta envelopes gently cooked and served with a chipotle pepper and mushroom cream sauce finished with asiago cheese and crème fraîche

Pappardelle Pasta- broad egg noodles, kalamata olives, roasted peppers, garlic, tomatoes, crumbled Salt Spring Island goat cheese, fresh marinara

Prawn Pesto Penne- penne rigate, pesto cream sauce, roasted black tiger prawns finished with pine nut crumble and asiago cheese

Cheese Tortellini- cheese and basil tortellini with a roasted garlic cream sauce

Vegetarian Ravioli- roasted wild mushroom stuffed pasta envelopes gently cooked and served with basil pesto, extra virgin olive oil, asiago cheese, roasted sweet bell peppers, smoked tomato coulis

Chef Carving Station (Choose One)

Pork Loin- sakura roasted pork loin with orange zest, dijon mustard and five pepper corn crust, thinly sliced and served with apple, shallot and calvados natural jus, with assortment of mustards (GF)

Roast Beef Carving Station- certified angus beef with natural Au jus, grainy and dijon mustards, beaver hot horseradish (GF)

Accompaniments

Rice Pilaf with sautéed vegetables, butter and chef select seasonings (GF)

Roast Potatoes tossed in extra virgin olive oil, sweet onion, garlic and house seasonings (GF)

Seasonal Vegetables chefs choice of the season (GF)

Dessert & Coffee

Sweet Tooth Platter- sweet sheet cake selections, profiteroles, mini brownies, garnished with fresh berries and garden mint. Pastry chef bakers pride cheese cakes and European fruit mousse tortes

Fresh Fruit Platter- sliced cantaloupe, water and honeydew melons, sunkist oranges, kiwi fruit, seedless grapes, golden shell pineapple, fresh strawberries and seasonal fruit. Selection may change due to availability

Freshly Brewed Coffee And Tea Station

Dessert Platters

Each of the platters listed below will feed approximately 50 guests.

<u>Brownie Platter</u>	\$215
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Two bite mini brownies, rocky road brownie squares, deep Dutch brownies, tiger brownies, triple chocolate chunk brownies and coconut haystack brownies garnished with fresh berries and garden mint (100 pieces)

<u>Sweet Tooth Platter</u>	\$215
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A large variety of different sweet cake selections, including chef's favorite matrimonial; all garnished with fresh berries & garden mint (100 pieces)

<u>Chocolate Covered Profiteroles Platter</u>	\$115
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Cream filled choux pastry shells dipped in michel cluizel bittersweet chocolate & arranged with fresh berries and garden mint (100 pieces)

<u>Macaroon Platter</u>	\$150
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Vanilla, chocolate, pistachio, raspberry and salted caramel (flavors may vary) stuffed with a sweet filling served with fresh strawberries and garden mint (36 Pieces)

<u>Gourmet Jumbo Cookies</u>	\$36/ dozen
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Mix of chocolate chip, white chocolate macadamia nut, oatmeal raisin

<u>Gourmet Mini Cookies</u>	\$26/ dozen
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Mix of chocolate chip, white chocolate macadamia nut, oatmeal raisin



Banquet Bar List

Hosts can choose to have a host bar, cash bar, toonie bar, drink tickets or combination for their event

Domestic beer, ciders/coolers, house wine, domestic highballs	\$7.00
Imported beer	\$7.00
Wine	\$7-\$11
Premium highballs	\$8-\$11

Please note that all bars require a minimum of \$300 worth of beverages purchased to warrant a full bar set up.

Punch

Each punch bowl serves approximately 80 guests.

Alcoholic Punch	inquire for pricing
Non-Alcoholic Punch	\$200

Non-Alcoholic Refreshments

Individual bottles of pop & Minute Maid juice	\$3.50
Bottled water	\$3.50
Sparkling perrier bottles	\$3.50
Coffee/tea (<i>unlimited for two hours</i>)	\$2.75
Coffee/tea urn (<i>30 cups</i>)	\$80
Indian cardamom black tea urn (<i>30 cups</i>)	\$120
Pitcher of Harvest Valley orange juice, cranberry and grapefruit	\$24
Pitcher of pop (coke, diet coke, sprite, rootbeer, or gingerale)	\$15
Large sparkling apple juice bottle	\$20

Equipment Rentals & Extras

A/V & Sound Equipment

Podium & Microphone:	Complimentary
Eaglequest Guest WiFi/ ShawOpen WiFi:	Complimentary
Additional corded microphones:	\$35
LCD projector:	\$120
Screen	\$50
Auxiliary &/or HDMI cords	\$30
Portable fender system	\$75
Onsite AV tech	\$250

Additional AV equipment can be rented from a third party. Inquire for pricing

Rentals

White linens:	Complimentary
Cocktail tables:	\$10 per table
Easels, Flip Chart, Paper & Markers:	\$10- \$20
Photocopies:	\$0.20 per copy

Recommended Vendors

Décor

Forevery Occasion 604.862.9299 info@foreveryoccasion.ca	Sunam Events 604.773.4000 info@sunam.ca	Andaaz Wedding Centre 778.881.1447 bal_andaaz@hotmail.com	Charming Affairs 604.614.1157 charmingdecor@gmail.com
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DJ's

iDJ 778.230.5667
That Awesome DJ Guy 604.239.3260
Spin Doctor DJ & Entertainment 604.655.7468 or 604.306.7540

Photographers

Stanton's Photography 604.597.6686 stantonsphotography@shaw.ca	Andrew Lukianuk Photography 604.329.0151 andrew@andrewlukianuk.ca
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Photobooths/Videographers

Langis 778.246.3547 langisflipbooks@gmail.com	Dynamic Weddings 604.837.5765 info@dynamicweddings.ca
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Flipvision 604.726.5993 info@flipvisionpro.com
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AV, Sound, Lighting

Canadian DJ Inc. 604.999.8090 info@canadiandj.ca	Boss Limo 604.592.2677 info@bosslimos.ca
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Cake, Balloons & Florist

Just Cakes Bakeshop 604.503.5577 contact@justcakesbc.com	Party Express 604.507.8468 party.express.surrey@gmail.com	Didi's Flowers 604.866.3434 raj@didisflowers.com
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Other

Yanina's Fleur 778.227.5884 yaninasfleur@gmail.com	BU Letters 604.788.1550 buletters@gmail.com	Paragon Makeup 604.839.4770 paragonmakeup@icloud.com
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