Heritage Buffet — $50 per person

Includes:

- Choose 1 Salad
- Choose 2 Entrées *(1 meat/seafood + 1 vegetarian)*
- Choose 1 Side *(choose either 1 vegetable side or 1 starch side)*
- 1 Dessert

Entrée Selections

Free-Range Chicken Breast

Lemon, capers, artichoke, Italian parsley, Pernod beurre blanc sauce.

Lemon Dill B.C. Wild Sockeye Salmon

Lemon beurre blanc sauce, micro radish.

Bourbon-Peach Glazed Pork Loin Steaks

Peach, bourbon, onion, garlic, citrus, honey.

Rolled Cod "Vera Cruz"

Vibrant sauce of tomatoes, olives, capers, and jalapeños.

Vegetarian Selections

lPease refer to the final page of this menu to view our vegetarian offerings.

Starch Sides (Choose 1)

Wild Rice Pilaf

Roasted Red & Yukon Gold Baby Potatoes

Smashed Potatoes (Yukon Gold & Red Skin)

Vegetable Sides (Choose 1)

Roasted Seasonal Vegetable Medley

Grilled Broccolini

Roasted Cauliflower Florets

Salad Selections (Choose 1)

Crisp Heritage Greens

Chopped Romaine Caesar

Quinoa & Golden Beet Salad

Dessert Options (Choose 1)

Please enquire about our seasonal delights.

Estate Buffet — $65 per person

Includes:

- Choose 2 Salads
- Choose 3 Entrées (2 meat/seafood + 1 vegetarian)
- Choose 2 Sides (vegetable and/or starch)
- Dessert Platters

Free-Range Chicken Supreme

Slow-roasted chicken supreme, caramelized pearl onions, pan butter jus.

Lemon Dill B.C. Wild Sockeye Salmon

Beurre blanc sauce, grilled lemons, micro radish.

Rolled Cod "Vera Cruz"

Vibrant sauce of tomatoes, olives, capers, and jalapeños.

Bourbon-Peach Glazed Pork Loin Steaks

Peach, bourbon, onion, garlic, citrus, honey.

Chicken Cordon Bleu

Gruyère and Black Forest ham, creamy Dijon sauce.

AAA Alberta Striploin Roast (Chef Carving Station)

Black peppercorn roasted, red wine demi jus, horseradish, Dijon mustard.

Vegetarian Selections

Pease refer to the final page of this menu to view our vegetarian offerings.

Starch Sides (Choose 1)

Wild Rice Pilaf

Roasted Red & Yukon Gold Baby Potatoes

Smashed Potatoes (Yukon Gold & Red Skin)

Rainbow Fusilli Arrabbiata

Orzo & Fried Spinach

Vegetable Sides (Choose 1)

Roasted Seasonal Vegetable Medley

Grilled Broccolini

Roasted Cauliflower Florets

Maple-Glazed Heirloom Carrots

Green Bean Almondine

Salad Selections (Choose 1)

Crisp Heritage Greens

Chopped Romaine Caesar

Quinoa & Golden Beet Salad

Classic Caprese Salad

Pasta Salad

Dessert Options (Choose 1)

Chef's selection of assorted cakes, squares, and bite-sized desserts for sharing.

Legacy Buffet — $70 per person

Includes:

- Choose 3 Salads
- Choose 4 Entrées (2 meat/seafood + 2 vegetarian OR 3 meat/seafood + 1 vegetarian)
- Choose 3 Sides (vegetable and/or starch)
- Dessert Platters

Starch Sides (Choose 4)

Fork-Tender Braised AAA Beef Short Ribs

Black garlic, demi-glace sauce, herbs.

Rolled Cod "Vera Cruz"

Vibrant sauce of tomatoes, olives, capers, and jalapeños.

Orange-Glazed Sablefish

Smoked sablefish, orange marmalade, citrus, herbs.

24-Hour BBQ Pork Back Ribs

Slow-braised pork ribs, aromatic spices, BBQ sauce.

Bourbon-Peach Glazed Pork Loin Steaks

Peach, bourbon, onion, garlic, citrus, honey.

AAA Alberta Striploin Roast (Chef Carving Station)

Black peppercorn roasted, red wine demi jus, horseradish, Dijon mustard.

Agave-Bourbon Glazed Bone-In Ham (Chef Carving Station)

Ham, agave nectar, spices.

Vegetarian Selections

Pease refer to the final page of this menu to view our vegetarian offerings.

Starch Sides (Choose 1)

Wild Rice Pilaf

Roasted Red & Yukon Gold Baby Potatoes

Smashed Potatoes (Yukon Gold & Red Skin)

Rainbow Fusilli Arrabbiata

Orzo & Fried Spinach

Vegetable Sides (Choose 1)

Roasted Seasonal Vegetable Medley

Grilled Broccolini

Roasted Cauliflower Florets

Maple-Glazed Heirloom Carrots

Green Bean Almondine

Salad Selections (Choose 1)

Crisp Heritage Greens

Chopped Romaine Caesar

Quinoa & Golden Beet Salad

Classic Caprese Salad

Pasta Salad

Dessert Options (Choose 1)

Chef's selection of assorted cakes, squares, and bite-sized desserts for sharing.

Indulge In Buffet — $80 per person

Includes:

- Choose 3 Salads
- Choose 5 Entrées (3 meat/seafood + 2 vegetarian)
- Choose 3 Sides (vegetable and/or starch)
- Dessert Platters

Starch Sides (Choose 5)

Fork-Tender Braised AAA Beef Short Ribs

Black garlic, demi-glace sauce, herbs.

Rolled Cod "Vera Cruz"

Vibrant sauce of tomatoes, olives, capers, and jalapeños.

Orange-Glazed Sablefish

Smoked sablefish, orange marmalade, citrus, herbs.

24-Hour BBQ Pork Back Ribs

Slow-braised pork ribs, aromatic spices, BBQ sauce.

Bourbon-Peach Glazed Pork Loin Steaks

Peach, bourbon, onion, garlic, citrus, honey.

AAA Alberta Striploin Roast (Chef Carving Station)

Black peppercorn roasted, red wine demi jus, horseradish, Dijon mustard.

Agave-Bourbon Glazed Bone-In Ham (Chef Carving Station)

Ham, agave nectar, spices.

Vegetarian Selections

Pease refer to the final page of this menu to view our vegetarian offerings.

Starch Sides (Choose 2)

Wild Rice Pilaf

Roasted Red & Yukon Gold Baby Potatoes

Smashed Potatoes (Yukon Gold & Red Skin)

Rainbow Fusilli Arrabbiata

Orzo & Fried Spinach

Potato Gratin

Risotto

Creamy Potatoe Puree

Vegetable Sides (Choose 1)

Roasted Seasonal Vegetable Medley

Grilled Broccolini

Roasted Broccoli & Cauliflower Florets

Maple-Glazed Heirloom Carrots

Green Bean Almondine

Lemon Asparagus Spears

Ratatouille Provençal

Braised Red Cabbage with Apples

Corn & Black Bean Succotash

Salad Selections (Choose 3)

Crisp Heritage Greens

Chopped Romaine Caesar

Orange & Fennel

Strawberry & Spinach

Cantaloupe, Chickpea & Barley

Eggplant Caponata

Orange & Fennel

Quinoa & Golden Beet Salad

Dessert Options (Choose 1)

Chef's selection of assorted cakes, squares, and bite-sized desserts for sharing.

Vegetarian Selection

Enchilada Casserole with Sweet Potato & Black Beans: Corn tortillas layered lasagna-style with roasted sweet potatoes, smoky black beans, and a spicy red adobo sauce, topped with bubbling Monterey Jack.

Moroccan Vegetable Tagine: A slow-cooked stew of chickpeas, dried apricots, squash, and ras el hanout spices.

Vegetarian "Shepherd's Pie" with Root Mash: A base of protein-rich puy lentils and mirepoix, topped with a piped, golden-brown crust of mashed parsnip and potato.

Miso-Glazed Roasted Tofu Steaks: Thick-cut extra firm tofu marinated in white miso, ginger, and mirin, then seared and roasted.

Spinach & Artichoke Stuffed Manicotti: Large pasta tubes filled with a creamy blend of artichokes, spinach, and ricotta, baked in a bright lemon-cream sauce

Baingan Bharta (Smoky Roasted Eggplant): A North Indian classic where eggplants are fire-roasted, mashed, and cooked with onions, tomatoes, and ginger.

Zucchini & Feta Fritters (Mucver): Thick, savory Turkish pancakes made with grated zucchini, feta, and dill.

Vegetarian Cassoulet: A slow-simmered French white bean stew with carrots, leeks, and celery, topped with a garlic-herb breadcrumb.

Plated Dinner— Custom Pricing

Available as:

• Three-Course Menu

• Four-Course Menu

• Five-Course Tasting Menu

Menus are custom-built following consultation.

Sample Entrees:

Fork-Tender Braised AAA Beef Short Ribs

Osso Buco

Pan-Seared Filet Mignon

Pan-Seared Rib-Eye Steak

Herb-Crusted Chicken Supreme

Blackened Salmon

Crispy-Skinned Sea Bass

Bourbon-Peach Glazed Pork Loin Steaks

Herb & Rosemary-Crusted Rack of Lamb

Vegetarian Selections

Pease refer to the final page of this menu to view our vegetarian offerings.

Starch Sides

Wild Rice Pilaf

Roasted Red & Yukon Gold Baby Potatoes

Smashed Potatoes (Yukon Gold & Red Skin)

Rainbow Fusilli Arrabbiata

Orzo & Fried Spinach

Potato Gratin

Risotto

Creamy Potatoe Puree

Vegetable Sides

Roasted Seasonal Vegetable Medley

Grilled Broccolini

Roasted Broccoli & Cauliflower Florets

Maple-Glazed Heirloom Carrots

Green Bean Almondine

Lemon Asparagus Spears

Ratatouille Provençal

Braised Red Cabbage with Apples

Corn & Black Bean Succotash

Salad Selections

Crisp Heritage Greens

Chopped Romaine Caesar

Orange & Fennel

Strawberry & Spinach

Cantaloupe, Chickpea & Barley

Eggplant Caponata

Orange & Fennel

Quinoa & Golden Beet Salad

Dessert Options:

Custom selection based on your menu

THE BAR –
Standard Offerings

SPIRITS vodka, gin, rum, bourbon, tequila, red & white vermouth,

cointreau, aperol, campari, bitters, ginger beer

(Tito's Vodka, Bombay Gin, Plantation White Rum,

Bulleit Bourbon, Cazadores Blanco)

JUICES + MIXERS cranberry, orange, grapefruit, lemon, lime, simple

syrup, tonic & soda water

BAR FRUIT limes, lemons, oranges

COCKTAILS specialty + classic cocktails from our

spring/summer + fall/winter menus

2 BEERS light, hoppy

(Beachwood Hayabusa Lager, Modern Times IPA)

2 WINES white, red

(French Sauvignon Blanc, French Chardonnay, CA Pinot Noir, Bordeaux

Cabernet Blend)

WATER + NON-ALCOHOLIC flat and sparkling water, coke,
sprite, ginger ale

diet coke,

2 BEERS light, hoppy

(Beachwood Hayabusa Lager, Modern Times IPA)

2 WINES white, red

(French Sauvignon Blanc, French Chardonnay, CA Pinot Noir,

Bordeaux Cabernet Blend)

WATER + NON-ALCOHOLIC flat and sparkling water,

diet coke, sprite, ginger ale

COCKTAIL LIST

GIMLET vodka or gin, lime juice, simple syrup

garnished with dehydrated lime wheel

MOSCOW MULE vodka, lime juice, ginger beer

garnished with lime wedge

LA PALOMA tequila, grapefruit, lime juice

garnished with lime wedge + tajin rim

MARGARITA tequila, lime juice, simple syrup

garnished with lime wedge

PREMIUM MARGARITA tequila, lime juice, cointreau, agave

garnished with dehydrated lime

OLD FASHIONED bourbon, bitters, simple syrup

garnished with orange peel or cherry

APEROL SPRITZ sparkling wine, aperol, soda, orange

garnished with orange peel

COLD BREW MARTINI vodka, kahlua, cold brew

garnished with espresso beans

BASIL CUCUMBER CRUSH vodka or gin, lime, fresh cucumber juice, basil

garnished with basil

MEZCAL SOUR mezcal, aperol, lime, honey syrup

garnished with dehydrated lime

NEGRONI gin, campari, sweet vermouth, orange peel

garnished with orange peel

ST GERMAIN GRAPEFRUIT COLLINS gin, st. germain, grapefruit juice, lemon juice, soda

garnished with grapefruit wedge

BEE'S KNEES gin, lemon, honey

garnished with lemon peel

MOJITO white rum, lime juice, simple syrup, mint

garnished with mint + lime wedge

DARK N'STORMY dark rum, ginger beer, lime juice

garnished with lime wedge

GOLD RUSH bourbon, lemon juice, honey syrup

garnished with lemon twist

GINGER PENICILLIN bourbon, ginger syrup, lemon juice

garnished with candied ginger

BROWN DERBY bourbon, grapefruit juice, honey

garnished with grapefruit twist

SIDECAR cognac, lemon juice, cointreau, bitters

garnished with an orange twist

COCKTAIL LIST

ORANGE CREAMSICLE MARGARITA tequila, coconut cream + water, lime, orange juice

garnished with dehydrated orange

PINEAPPLE TAMARINDO tequila, pineapple, lime, tamarind - jalapeno syrup

garnished with tajin + chamoy rim + pineapple + jalapeno

LAVENDER BLUSH vodka, aperol, strawberry, lavender-ginger syrup, lemon, mint

garnished with strawberry slice + fresh mint

BRAMBLE vodka or gin, blackberry puree, agave syrup, lime juice, sprite

garnished with basil + blackberry

BOURBON PINEAPPLE SMASH bourbon, fresh pineapple juice, simple syrup, lemon juice, bitters

garnished with mint + lemon wheel

COCONUT RUM RUNNER white rum, elderflower, lime, coconut, pineapple, sea salt

garnished with dehydrated lime + pineapple wedge

PASSIONFRUIT PUNCH mezcal, lime, passionfruit puree, aperol, simple syrup

garnished with dehydrated lime

SPICY WINTER PALOMA tequila, grapefruit, lime, jalapeno syrup, ginger beer

garnished with fresh mint + grapefruit

PEPPERMINT COLD BREW MARTINI vodka, kahlua, cold brew coffee, crushed candy cane

garnished with espresso beans

ROSEMARY GIN GERMAINE gin, st germaine, cranberry, lemon, rosemary syrup

garnished with rosemary + lemon

HOLIDAY GIN SOUR gin, st germaine, cherry, lime, rosemary syrup

garnished with micro flowers

FIG DARK N' STORMY dark rum, lemon, fig syrup, ginger beer

garnished with fresh figs + thyme

VIOLETTE NIGHT vodka, creme de violette, blood orange, lemon

garnished with blood orange

MAPLE OLD FASHIONED bourbon, rosemary maple simple syrup, orange bitters

garnished with dehydrated orange wheel + rosemary

POMEGRANATE CRUSH vodka, pomegranate, lemon, rosemary syrup

garnished with rosemary + lemon

WINTER CITRUS SMASH tequila, blood orange, lime, pomegranate, ginger syrup

garnished with fresh mint + dehydrated blood orange wheel

Appetizers

Meat

Braised Beef Arancini — $50 per dozen
Crispy risotto balls filled with braised beef, parmesan, tomato basil sauce, and truffle aioli.

Mini Pulled BBQ Beef Sliders — $40 per dozen
Slow-braised beef with caramelized onion, butter pickles, and cheddar on mini buns.

AAA Roast Beef Yorkshire Bites — $40 per dozen
Roast beef with mini Yorkshire pudding, creamed horseradish, caramelized onion, and demi-glace.

Chicken Karaage Bites — $30 per dozen
Crispy fried chicken with gochujang sauce, pickled cucumber, served on waffle bites.

Chicken Tinga Tacos — $30 per dozen
Corn tortilla with braised chicken tinga, apple slaw, pickled onion, and serrano crema.

Harissa Chicken Drumettes — $30 per dozen
Harissa-infused drumettes with raisin herb aioli.

Pork Belly Crostini — $40 per dozen
Pork belly with apple sauce, cabbage and fennel slaw, merlot glaze, on crisp rye.

Seared Duck Breast Bites — $40 per dozen
Duck breast served over crispy polenta with apricot aioli.

Lamb Loin Bites — $60 per dozen
Lamb loin with mint pesto and pomegranate reduction.

Seafood

Wild B.C. Smoked Salmon Blini — $50 per dozen
Lemon-herb blini topped with smoked salmon and crème fraîche.

B.C. Dungeness Crab Cakes — $62 per dozen
Crab cakes served with serrano lime aioli.

Baja B.C. Lingcod Tacos — $50 per dozen
Mini tacos with blackened lingcod, chipotle mayo, and pickled cabbage.

Albacore Tuna Tataki — $60 per dozen
Blackened tuna tataki with wasabi aioli, pickled onion, and rice cracker.

Ahi Tuna Mini Poke Cups — $60 per dozen
Cucumber, avocado, jasmine rice, crispy wonton basket.

Salmon Tartare Crostini — $50 per dozen
Salmon tartare with avocado, mint yogurt, and herb crostini.

Mini Lobster Rolls — $50 per dozen
Mini brioche rolls filled with lobster and lemon chive aioli.

Scallop Ceviche — $50 per dozen
Citrus-marinated scallop ceviche with pickled onion, smoked paprika, and corn chip.

Vegetarian

Heirloom Tomato & Burrata Skewers — $30 per dozen

Taro Chips with Guacamole — $30 per dozen

Vegetarian Arancini — $40 per dozen

Torched Brie & Apple Crostini — $40 per dozen

Crispy Spring Rolls — $30 per dozen

Vegetarian Samosas — $30 per dozen

Mini Mac & Cheese Croquettes — $40 per dozen

Compressed Watermelon & Feta — $30 per dozen

Truffle Potato Pavé Bites — $30 per dozen

Cucumber Cups with Whipped Feta — $30 per dozen

Platters

Cheese & Charcuterie
A combined display of artisanal cheeses and cured meats with curated sweet and savoury accompaniments.

Garden Platter (GF, V)
A fresh assortment of seasonal vegetables served with house-made dips and dressings.

Mezze Platter
Grilled vegetables, olives, dips, and toasted pita chips inspired by Mediterranean flavours.

Seafood Platter
A premium seafood display featuring chilled and marinated selections with classic sauces and accompaniments. Market availability applies.

Chef's Nigiri Collection
36 pieces of nigiri, including salmon, tuna, snapper, saba, ebi, ika, unagi, tamago, tako and hokkigai.

Garden Sushi Platter (V)
Vegetable, yam tempura, avocado and cucumber rolls served with traditional accompaniments.

Assorted Tea Sandwich Platter
Bite-sized classic tea sandwiches prepared on artisan breads with traditional and seasonal fillings.

Petit four
A curated assortment of bite-sized cakes, squares, and petite desserts styled for sharing.

Slider Station
Brioche buns with AAA beef sliders, vegan sliders, crispy chicken karaage, red pepper relish, chipotle mayo, mustard, ketchup, smoked cheddar, tomatoes, butter lettuce, pickles, and crispy potatoes.