

Mountain Sunrise

BREAKFAST MENUS

Begin your conference by indulging your guests with a breakfast designed for early risers. Executive Chef, David Li invites you to choose from a delectable selection of buffet menus, made with fresh local ingredients and west coast flavour.

** For minimum of 25 guests*

**A surcharge of \$5 per person applies to groups under 25 guests*

**Exception of the 'Early Risers' – For minimum of 10 guests*

** Applicable taxes and gratuity not included*



EARLY RISER \$18

*trio platter of fresh traditional bannock bread / wild berry compote
assorted yogurts / premium orange juice
Spirit Bear fair trade coffee and Paisley organic teas
minimum group size of 10 only required

MORNING GLORY \$28

*baked frittata: eggs, green onion, tomato, peppers & back bacon / pan fried potatoes
selection of cold cereals (gluten free option included) with skim milk and 2% milk / fresh fruit salad
assorted yogurts / fresh traditional bannock bread with assorted preserves and cream cheese
Spirit Bear fair trade coffee and Paisley organic teas*

TRADITIONAL BREAKFAST \$32

*scrambled eggs / pan-fried potatoes / maple smoked bacon / pork breakfast sausage
selection of cold cereals (gluten free option included) with skim milk and 2% milk / fresh fruit salad
assorted yogurts / fresh traditional bannock bread with assorted preserves and cream cheese
wild berry compote / premium orange juice
Spirit Bear fair trade coffee and Paisley organic teas*

EGGS BENEDICT \$35

*English muffin with avocado and grilled tomato or
Canadian back bacon topped with poached eggs and lemon tarragon hollandaise sauce
pan-fried potatoes / seared tomatoes / maple smoked bacon
fresh fruit salad / assorted yogurts / premium orange juice
selection of cold cereals (gluten free option included) with skim milk & 2% milk
Spirit Bear fair trade coffee and Paisley organic teas*

ENHANCE YOUR BENEDICT

hand peeled shrimp +\$5

fresh crab meat +\$5



Breakfast Enhancements

Enhance your buffet by choosing from our selection of additional breakfast treats. All baked goods are served with homemade wild berry compote & assorted preserves

Fresh Baked Goods

*Choose from a selection house made baked goods.
prices are charges per dozen

- SUGAR & CINNAMON BANNOCK BITES \$30**
- BANANA BREAD \$36**
- FRESH BAKED MUFFINS \$34**
- BAKED BLUEBERRY BANNOCK \$32**
- BAKED GREEN ONIONS & CHEESE BANNOCK \$32**

Morning Treats

*Choose from a selection of morning treats
prices are charges per guest

- HARD BOILED EGGS \$2**
- WHOLE FRUIT \$2.5**
- ASSORTED YOGURT \$2.75**
- OATMEAL \$5**
served with sliced bananas and warm maple syrup
- FRESH FRUIT PLATTER \$6**
With fresh seasonal fruit and berries





Beverages Enhancements

*Enhance your buffet by choosing from our selection of additional beverage treats
prices are charges per guest

HOT CHOCOLATE or APPLE CIDER STATION \$5

BOTTLED JUICE \$4

CANNED SODA BEVERAGES \$4

STILL & SPARKING WATER \$4

PLEASE NOTE:

**All food & beverage is subject to a 17% service charge & 5% GST*

**We are happy to accommodate specific dietary requirements with advance notice*

**Menu selections are due 2 weeks prior to event date*

ONCE YOU HAVE CONFIRMED:

**Final confirmations of guest count and any dietary restrictions are required no later than 72 hours in advance*

**Billing is based on numbers as per final confirmation. Cancellations within 72 hours will result in full charges*

**All confirmations to be sent to our in-house catering department cailey.wilkes@slcc.ca 604 964 0996*

