



*Rivers & Mountains*  
RECEPTION MENU

The bounty of our wild coastal rivers and mountains is the inspiration for this reception menu created by Executive Chef, David Li. We invite you to custom design your reception menu for any style dinner or special event. Treat your guest to west coast culinary sensations.

*\*For minimum of 25 guests  
\*Applicable taxes and gratuity not included*



*Grazing Platters*

*Choose from a selection of grazing platters  
\*prices are charged per guest*

**WESTCOAST SEAFOOD PLATTER \$11**

*cold poached sockeye salmon , poached mussels and bay scallops  
traditional Indian candied salmon*

**TRADITIONAL WILD GAME PLATTER \$12**

*wild boar tenderloin, duck prosciutto, smoked venison and bison sausage  
with Saskatoon mustard sauce and cedar jelly, pickled vegetables and bannock wedges*

**FRUIT PLATTER \$6**

*Seasonal fruit, seedless grapes and berries*

**RAW VEGETABLE PLATTER \$5.5**

*fresh cut vegetables; broccoli, cauliflower, cucumber, red pepper, celery and cherry tomatoes  
with lemon ranch dip*

**INTERNATIONAL CHEESE BOARD \$9.5**

*assorted fine cheeses, mixed pickles with fruit garnish and cedar jelly  
assorted crackers and traditional bannock wedges*





## *Cold Passed Hors d'Ouevres*

*Choose from a selection of cold canapé*

*\*priced per dozen, minimum order 3 dozen per item*

**DOUBLE-SMOKED DUCK PROSCIUTTO MELON SKEWER \$32**

**HERB CREAM CHEESE ON CUCUMBER ROUNDS \$28**

*topped with balsamic glazed cherry tomato*

**PEPPERCORN-SEARED VENISON \$40**

*with horseradish crème fraiche served on bannock crisp*

**ROASTED AVOCADO & TOMATO BRUSCHETTA \$28**

**SMOKED SALMON CREAM CHEESE TOPPED \$30**

*with green onion bannock wedges*

**BISON TENDERLOIN ON CRISPY BANNOCK \$35**

*with Saskatoon mustard sauce*

## *Hot Passed Hors d'Ouevres*

*Choose from a selection of hot canapé*

*\*priced per dozen, minimum order 3 dozen per item*

**VEGETARIAN SPRING ROLL \$28**

**AHI CRUNCH ROLL \$32**

*with ahi tuna, avocado and wasabi mayo*

**BC DUNGENESS CRAB CAKE \$34**

*topped with roasted garlic aioli*

**BUFFALO SKEWERS \$40**

*with juniper berry and birch syrup glaze*

**BISON PATE \$32**

*with homemade blackberry jam on toasted bannock rounds*





**MAPLE-SEARED PRAWNS SKEWER \$34**

**POKE TUNA SESAME CUP \$30**

**MINI STUFFED BACON & CHIVE BABY YUKON POTATO \$32**

**WARM GOAT CHEESE, SPINACH & RED PEPPER TARTS \$30**

**VENISON CHILI CUPS \$38**

*with aged cheddar & green onion*

**VENISON MEATBALLS \$28**

*in sweet chilli sauce*

**WEST COAST SALMON & SWEET POTATO CAKES \$32**

*with crème fraiche & chives*

**WEST COAST SALISH CEDAR PLANK SALMON SKEWERS \$32**





## *Chef-Attended Action Stations*

Set the stage! Let our culinary team prepare and serve cuisine from around the world before your eyes.

Perfect for groups that are set for socializing and networking, chef attended action stations can be ordered on their own or as an addition to passed hors d'oeuvres.

We recommend one station per 40 guests.

*\*For minimum of 40 guests*



### *Asian Station*

#### *Chef Attended Action*

*Chef stir fried noodles or fried rice with select additions*

*\*prices are charged per guest*

**SZECHUAN VEGETARIAN NOODLES \$12**

**BBQ FRIED RICE \$9**

*Add On:*

**CHICKEN BREAST +\$4.25**

**HAND PEELED BABY SHRIMP +\$6**

**BAY SCALLOPS +\$7**

#### *Grazing Platters*

*Choose from a selection of Asian platters*

*\*priced per dozen, minimum order 3 dozen per item*

**BBQ PORK STEAMED BUN \$36**

**BBC CHICKEN STEAMED BUN \$36**

**PORK SIU MAU DIM SUM \$32**



### *Japanese Station*

#### *Chef Attended Action*

*Chef stir fried noodles with select additions*

*\*prices are charges per guest*

**VEGETARIAN YAKISOBA NOODLES \$12**



**Skwxwú7mesh Lilwat7úl**  
SQUAMISH LILWAT CULTURAL CENTRE



*Add On:*

- CHICKEN BREAST +\$4.25**
- HAND PEELED BABY SHRIMP +\$6**
- BAY SCALLOPS +\$7**

### *Sushi Station*

*Choose from a selection of sushi to present to your guests on platters or passed by our servers  
\*priced per dozen, minimum order 3 dozen per item*

- CHICKEN KARAAGE SKEWERS \$34**
- MISO BLACK COD SKEWERS \$42**
- SUSHI AVOCADO ROLL \$18**
- SUSHI CALIFORNIA ROLL \$20**
- SUSHI SALMON ROLL \$22**
- SUSHI SPICY SCALLOP ROLL \$32**
- SALMON NIGIRI \$34**
- TUNA \$34**
- UNAGI (BBQ EEL) \$34**
- EBI (COOKED SHRIMP) \$32**



### *Italian Station*

*Cheftossed pasta with a selection of sauces and select additions*

- PENNE & SPAGHETTI PASTA \$14**  
*choose 2 sauces: tomato basil, pesto, or white wine garlic cream  
served with grated Reggiano cheese and garlic cheese toast*

*Add On:*

- SAUTÉED SEASONAL VEGETABLES \$3.5**
- HERB MARINATED CHICKEN BREAST \$4.25**
- PROSCIUTTO \$4**
- HAND PEELED BABY SHRIMP \$6**
- SPICY CAPPICOLA HAM \$4**
- BAY SCALLOPS \$7**





## *The Carvery Station*

*A Chef attended carvery action station*

*We recommend a minimum of 1 carving station per 40 guests*

*\*Prices are charges per guest*

### **AAA DRY AGED BARON BEEF \$14.5**

*with beef demi-glaze , horseradish, Dijon mustard  
assorted dinner rolls or cheese & green onion baked bannock*

### **PEMBERTON AAA BISON RIB EYE \$16.5**

*with beef demi-glaze, horseradish, Dijon mustard  
assorted dinner rolls or cheese & green onion baked bannock*

### **AAA NEW YORK STEAK \$15**

*with beef demi-glaze, horseradish, Dijon mustard  
assorted dinner rolls or cheese & green onion baked bannock*

## *Mashed Potato Martini Bar*

*A great addition to our Carvery Options.*

### **MASHED PEMBERTON POTATOES \$12**

*with your choice of toppings:*

**chives / beef demi-glaze / sour cream**

*\$2 double smoked bacon bits / \$2 old cheddar & mozzarella cheese*





## F&B FINE PRINT / STAFFING & SERVICE:

Each event is unique and requires service which can vary depending on the needs of your group. Our Conference Services Manager will be able to determine service costs once there is a clear understanding of what is required to successfully execute your event.

### To secure our in house services we would require:

- Menu selections must be confirmed no later than 2 weeks in advance
- 40% deposit based on the initial food and beverage quote and concept of your event, which will include an estimate of alcohol consumption. Payable by cheque, wire transfer or credit card
- A credit card must be left on file
- Actual numbers for your event must be confirmed 2 weeks prior
- 100% paid in full, 2 weeks prior to your event based on authorized final quote- which will include all food and beverage and minimum estimate of alcohol consumption. Payable by cheque, wire transfer or credit card
- Within 72 hours after your event, any additional beverage charges and any incidentals will be charged to the credit card on file unless other payment arrangements have been made.
- All equipment and personal belongs must be removed the same evening of the event, unless prior arrangements have been made with SLCC team. Additional storage costs may apply.
- A 17% service charge will be added to your final invoice only food & beverage

### Included in all In-house catered events:

- White china plates cutlery & basic glassware
- Basic black or white linen for all food and beverage stations are provided complimentary.
- In house tables and chairs (see top 2 sections of furniture rental brochure)

### Additional costs for all In-house catered events:

- Guest Table Linens
  - In-house rental: 90X90 black or white linen - \$5.00 per cloth (recommended 2 per table for full coverage)
  - In-house rental: Linen napkin black or white - \$1.00 per napkin
- See SLCC furniture Rental Brochure for additional equipment/furniture enhancements available in-house
- Please add a 17% service charge before taxes to Package Priced Menus and all Beverages
- Buffet menu packaged pricing is based on industry staffing ratios of 1 staff member per 30 guests OR 1 per 10 guests for plated service. Should additional staffing be required, a minimum of 4 hours per staff member will be charged \$25/per staff/hour.

