



**West
Coast**
DINNER FEAST

Inspired by the bounty of our wild coastal rivers and mountains, Executive Chef, David Li has created this private event menu to celebrate your special occasion.

This three course buffet menu will delight your guests with a sensational selection of dishes made with fresh local ingredients. Customize your dining experience by selecting from a variety of delectable options for all three courses. Begin your reception with passed hors d'oeuvres and platters, then indulge in a bountiful buffet for your main course, and finish your dining with a delicious desert ensemble.

\$85

** For a minimum of 45 guests*

**Applicable taxes and gratuity not included*

**Further customize your menu by choosing our premium dishes that have additional prices*



Reception Course

*Select 3 Passed Hors d'oeuvres from the Hot and Cold Menu
Please see additional pricing per person if you would like to substitute your choice
Accompanied with the two Grazing Mixed Platters*

Grazing Mixed Platters

INTERNATIONAL CHEESE BOARD

assorted fine cheeses, served with mixed pickles, cedar jelly, assorted crackers, house-made bannock, crackers and fruit garnish

CRUDITÉ

mixed vegetables served with savoury lemon citrus ranch dip

Cold Passed Hors d'oeuvres

ROASTED AVOCADO & VINE RIPPED TOMATO BRUSCHETTA

HERB CREAM CHEESE ON CUCUMBER ROUNDS

topped with balsamic cherry tomato



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SQUAMISH LILWAT CULTURAL CENTRE



DOUBLE-SMOKED DUCK PROSCIUTTO WRAPPED MELON SKEWER +\$2.75

BISON TENDERLOIN ON BANNOCK CRISPS +\$3
with Saskatoon mustard sauce

PEPPERCORN-SEARED VENISON +\$3.5
with horseradish crème fraiche served on bannock crisps

CEVICHE +\$6
bay scallops cured in citrus juices

SALISH SMOKED SALMON CREAM CHEESE +\$2.5
Topped with Green Onion on traditional bannock wedges

Hot Passed Hors d'oeuvres

VEGETARIAN SPRING ROLLS

VENISON MEATBALLS IN SWEET CHILI SAUCE

WESTCOAST SALMON & SWEET POTATO CAKES +\$2.75
and crème fraiche and chives

BISON PATE +\$2.75
with homemade blackberry jam on traditional toasted bannock rounds

WARM PEMBERTON GOAT CHEESE, SPINACH & RED PEPPER TARTS +\$2.5

VENISON CHILI CUPS WITH AGED CHEDDAR & GREEN ONION +\$3

AHI CRUNCH ROLL +\$2.75
ahi tuna, avocado and wasabi mayo

TUNA POKE SESAME CUP +\$2.5

MAPLE-GLAZED CEDAR-PLANK SOCKEYE SALMON SKEWER +\$2.75

CANADIAN MAPLE-SEARED PRAWNS SKEWER +\$3

BC DUNGENESS CRAB CAKES +\$3
topped with roasted garlic aioli

BUFFALO SKEWER +\$3.5
with juniper berry and birch syrup glaze

MINI BABY YUKON POTATO +\$2.5
Stuffed with bacon & chives





Buffet Feast Course

Served complete with all of the dishes below

TRADITIONAL WARM BAKED BANNOCK

with cheddar and green onion

SPINACH & MIXED GREENS

with sweet peppers, red onion, crumbled feta with mixed berry vinaigrette

QUINOA SALAD

with fresh vegetables, maple and thyme vinaigrette

SEASONAL ROASTED VEGETABLES

ROASTED PEMBERTON POTATOES

CEDAR PLANK SALMON

with maple syrup, fresh dill

EIGHT-SPICE BBQ CHICKEN BREAST

CHEF ATTENDED CARVERY STATION

TRIPLE AAA 3-WEEKS-AGED BOTTOM ROUND ROAST BEEF*

**For a minimum of 45 guests*

TRIPLE AAA 3-WEEKS-AGED STIRLING SILVER CUT BEEF TENDERLOIN +\$9





Dessert Course

The Third Course is served on a dessert table with freshly brewed Spirit Bear Organic Coffee and Organic Paisley Teas

WARM MIXED BERRY CRUMBLE

with Xuseum-infused whipped cream

ASSORTED DESSERT SQUARES

LAYERED CHOCOLATE TORTE +\$3

GLUTEN-FREE CHOCOLATE TORTE +\$3.5

NEW YORK CHEESE CAKE WITH WILD BERRY COMPOTE +\$3.5

As the Evening Winds Down

Offer your guests a delicious late night snack

**Priced per dozen with minimum orders of 3 dozen per item*

OLD FASHIONED GRILLED CHEESE TRIANGLES \$28

FRESH BAKED COOKIES \$28

ICE CREAM SANDWICHES \$28

MINI POUTINE \$32

CHICKEN WINGS \$32

Hot, bbq or honey mustard

THREE CHEESE MACARONI AND CHEESE \$30



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.

