

Begin your day by indulging your guests with a breakfast designed for early risers. The SLCC 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 \$20 per person
**minimum group size of 10 only required*

*Trio platter of fresh traditional bannock bread
Wild berry compote
Natural yoghurt
Premium orange juice
Spirit Bear fair trade coffee and Paisley organic teas*

MORNING GLORY \$32

*Baked frittata: eggs, green onion, tomato, peppers and/or 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 \$34

*Scrambled eggs
Pan fried potatoes
Maple smoked bacon
Pork breakfast sausage
Selection of cold cereals (gluten free option included)
Almond, soy, skim and 2% milk
Fresh fruit salad
Natural yogurt
Fresh traditional bannock bread with butter and peanut butter
Wild berry compote
Premium orange juice
Spirit Bear fair trade coffee and Paisley organic teas*



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 \$36

BAKED BLUEBERRY BANNOCK \$34

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 \$3

OATMEAL \$6

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

SPARKLING 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 emma.mostrom@slcc.ca 604 964 0996*

