

Inspired by the bounty of our wild coastal rivers and mountains, SLCC's Executive Chef 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.

West Coast Feast

\$85

** For minimum of 45 guests*

** A surcharge of \$5 per person will be applied to groups who do not meet the minimum requirement*

**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 & TOMATO BRUSCHETTA

HERB CREAM CHEESE ON CUCUMBER ROUNDS

topped with balsamic cherry tomato



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

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
With crème fraiche & 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 & 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 & 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 & green onion

SPINACH & MIXED GREENS
with sweet peppers, red onion, crumbled feta & mixed berry vinaigrette

QUINOA SALAD
with fresh vegetables & maple 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
& Organic Paisley Teas*

WARM MIXED BERRY CRUMBLE
with Xuseum infused whipped cream

ASSORTED DESSERT SQUARES

LAYERED CHOCOLATE TORTE +\$3

GLUTEN-FREE CHOCOLATE TORTE +\$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

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 the required service can vary depending on the needs of your group. Our Conference Services Manager will be able to determine service needs and 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 seven days 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 for food & beverage
- Due to liquor licensing; outside alcohol is NOT permitted and may result in shutdown of your event

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.



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*
- * Specialty liquor orders are considered to be any items not included in common stock inventory*
- * Specialty items require pre-payment for requested quantities in full & these orders must be submitted minimum three weeks in advance of delivery date*
- * 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.mostron@slcc.ca 604 964 0996

