

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 plated dinner 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, or add a fourth soup course if desired.

\$95.00

** 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*



First Course

Select 1 dish for your First Course

Accompanied with traditional bannock breads or dinner rolls served at your table

ASIAN LETTUCE BBQ DUCK WRAP

with pickled vegetables - daikon, carrot and cucumber

BUTTER LETTUCE CITRUS QUINOA SALAD

with baby heirloom tomatoes, cucumber, celery, carrots and thyme maple vinaigrette

ROMA TOMATO, SPINACH & FETA SALAD

with golden balsamic vinaigrette and olive oil

ORGANIC KALE & GOAT CHEESE SALAD

topped with three bean medley, bell peppers, cucumber and basil dijon dressing

PEMBERTON CANDIED BEET & ARUGULA SALAD

with toasted sunflower seeds, red onion, fresh thyme and beetroot vinaigrette

BISON CARPACCIO, ASIAGO CHEESE & GREEN SALAD

with heirloom tomatoes, pickled cucumbers and chokecherry dressing

BASIL MARINATED SCALLOP RISOTTO +\$3

with blood orange reduction sauce

FIRST NATIONS HOMEMADE INDIAN SALMON CANDY & BABY KALE SALAD +\$3

with cherry tomatoes, daikon sprouts, roasted pecans and wild tarragon dressing



Soup

Add 1 Soup to your menu to create a Four Course dinner

WHITE TRUFFLE BUTTERNUT SQUASH SOUP (vegan) +\$8
locally harvested butternut squash with white truffle oil

TRADITIONAL WEST COAST SOCKEYE SALMON CHOWDER +\$8
Pacific sockeye salmon with medley Pemberton vegetables in a cream base

COGNAC LOBSTER BISQUE & SCALLOPS MOUSSE +\$12
Pacific Ocean lobster & scallops in velvet cognac bisque

Second Course

Select 2 dishes for your Second Course

TRADITIONAL SALISH CEDAR PLANK SOCKEYE SALMON
with roasted seasonal Pemberton vegetables, locally harvested wild mushrooms and cranberry black rice

EIGHT-SPICE BBQ CHICKEN BREAST
with roasted seasonal Pemberton vegetables, gold baby Yukon potatoes

TWO RIVERS NEW YORK STRIP 8OZ
with roasted seasonal Pemberton vegetables, gold baby Yukon potatoes

BC WILD MUSHROOMS & CRISPY POLENTA (vegetarian)
locally harvested wild mushrooms served with Pemberton seasonal baby vegetables and a basil, heirloom tomato chutney

BLACK PEARL RICE PAELLA
West coast sockeye salmon, bay scallops, bison smokies, quail, fiddlehead or asparagus

PEMBERTON VENISON RACK +\$6
with grilled baby vegetables, roasted Yukon potatoes and juniper berries demi

CHARBROILED PEMBERTON BEEF TENDERLOIN 6OZ +\$5
with roasted baby root Pemberton vegetables, wild herb roasted potatoes, with caramelized onion

BASIL CRUSTED WILD HALIBUT +\$6
with grilled baby Pemberton vegetables, roasted garlic cream and cranberry black rice

BRAISED LAMB OSO BUCO +\$6
six hour slow-braised lamb shank with juniper berries and wild sage demi, with roasted seasonal Pemberton vegetables, gold baby Yukon potatoes

SALISH WILD GAME MIXED GRILL +\$10
cedar jelly glazed Pemberton valley duck and charbroiled bison flat iron steak, with roasted seasonal Pemberton vegetables, gold baby Yukon potatoes





Third Course

Select 1 dish for your Third Course

*This course is served on a dessert table with freshly brewed Spirit Bear Organic Coffee
and Organic Paisley Teas*

BLACK TUSK BLACKBERRY APPLE STRUDEL

with traditional local xusem berry compote and vanilla anglaise

CRANBERRY BANNOCK BREAD PUDDING

with cinnamon star anise caramel sauce

CANADIAN MAPLE CRÈME BRULEE

with local wild berry garnish

GLUTEN FREE CHOCOLATE TORTE +\$3.50

NEW YORK CHEESE CAKE +3.50

with local wild berry compote



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

Plated menu packaged pricing is based on industry staffing ratios of 1 staff member 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.mostrom@slcc.ca 604 964 0996*

