



Tuesday & Sunday Summer Feast & Tour

April to September

\$65

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



DINNER FEAST INCLUDES

Fresh baked bannock (V, DF)

Cedar plank West Coast salmon with maple glaze (GF, DF)

Buffalo smokies (GF, DF)

8-spice rubbed BBQ chicken (GF, DF)

Seasonal grain or potato salad (V, GF)

Spinach and baby greens with blueberry maple vinaigrette (GF, DF, V)

Wild mushroom and barley pilaf (V, DF)

Mixed berry crumble with local Xusem berry whip cream (V)

Fair trade coffee and tea selection

Fruit and herb infused water

CASH BAR

Soft drinks, local beer and wine available for purchase



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*

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

