

Indulge your guests with a luncheon menu inspired by First Nation traditional culinary art. 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 for groups under 25 guests  
\* Applicable taxes and gratuity not included*



**BANNOCK TASTER \$4**  
*traditional fresh bannock bread selection*

**HOMEMADE HARDY HOTPOTS \$16**  
*Lil'wat venison chili or Squamish sockeye salmon chowder  
fresh traditional bannock bread*  
*\*to include both venison chili AND salmon chowder, there is an additional charge per person  
+\$5.00*

**VEGAN WHITE TRUFFLE BUTTERNUT SQUASH \$16**  
*fresh traditional bannock bread*

**SQUAMISH SOCKEYE SALMON CHOWDER & SANDWICH PLATTER \$24**  
*Squamish sockeye salmon chowder pot  
sandwich platter selection of roasted turkey, grilled vegetable & smoked sockeye salmon*

**FIELD GREEN SALAD & SANDWICH PLATTER \$20**  
*field green salad with wild berry maple vinaigrette  
sandwich platter selection of roasted turkey, grilled vegetable & smoked sockeye salmon*

**SEA SHORE LUNCH \$29**  
*field green salad with wild berry maple vinaigrette  
cedar plank sockeye salmon filet with maple glaze  
fresh traditional bannock bread*

**HUNTER & TRAPPERS BBQ \$36**  
*field green salad with wild berry maple vinaigrette  
wild rice pilaf with fresh herbs & mushrooms  
cedar plank sockeye salmon filet with maple glaze  
grilled buffalo smokies  
fresh traditional bannock bread*

**TWO NATION SPICED CHICKEN \$29**  
*field greens with wild berry maple vinaigrette  
Eight-spiced BBQ Chicken  
wild rice pilaf with fresh herbs & mushrooms  
fresh traditional bannock bread*





## *Beverages*

LEMONADE \$2

SWEET ICED TEA \$2

SPIRIT BEAR FAIR TRADE COFFEE & PAISLEY ORGANIC TEA STATION \$4.5

HOT CHOCOLATE or APPLE CIDER STATION \$5

BOTTLED JUICE \$4

CANNED SODA BEVERAGES \$4

STILL & SPARKING WATER \$4

FIRST NATIONS FALSE CREEK BERRY SWEET ICED TEA WITH MINT \$3.25

## *Dessert*

COOKIE PLATTER \$32

COOKIE & DESSERT SQUARE PLATTER \$34

WILD BERRY CRUMBLE \$34



**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](mailto:emma.mostrom@slcc.ca) 604 964 0996*

