

The bounty of our wild coastal rivers and mountains is the inspiration for this reception menu created by SLCC's very own Executive Chef. We invite you to custom design your reception menu for any style dinner or special event. Treat your guest to west coast culinary sensations.

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



Grazing Platters

*Choose from a selection of grazing platters
prices are charged per guest

WESTCOAST SEAFOOD PLATTER \$11

*cold poached sockeye salmon , poached mussels and bay scallops
traditional Indian candied salmon*

TRADITIONAL WILD GAME PLATTER \$12

*wild boar tenderloin, duck prosciutto, smoked venison and bison sausage
with Saskatoon mustard sauce and cedar jelly, pickled vegetables and bannock wedges*

FRUIT PLATTER \$6

Seasonal fruit, seedless grapes and berries

RAW VEGETABLE PLATTER \$5.5

*fresh cut vegetables; broccoli, cauliflower, cucumber, red pepper, celery and cherry tomatoes
with lemon ranch dip*

INTERNATIONAL CHEESE BOARD \$9.5

*assorted fine cheeses, mixed pickles with fruit garnish and cedar jelly
assorted crackers and traditional bannock wedges*



Cold Passed Hors d'Ouevres

Choose from a selection of cold canapé

**priced per dozen, minimum order 3 dozen per item*

DOUBLE-SMOKED DUCK PROSCIUTTO MELON SKEWER \$32

HERB CREAM CHEESE ON CUCUMBER ROUNDS \$28
topped with balsamic glazed cherry tomato

PEPPERCORN-SEARED VENISON \$40
with horseradish crème fraiche served on bannock crisp

ROASTED AVOCADO & TOMATO BRUSCHETTA \$28

SMOKED SALMON CREAM CHEESE TOPPED \$30
with green onion bannock wedges

BISON TENDERLOIN ON CRISPY BANNOCK \$35
with Saskatoon mustard sauce

Hot Passed Hors d'Ouevres

Choose from a selection of hot canapé

**priced per dozen, minimum order 3 dozen per item*

VEGETARIAN SPRING ROLL \$28

AHI CRUNCH ROLL \$32
with ahi tuna, avocado and wasabi mayo

BC DUNGENESS CRAB CAKE \$34
topped with roasted garlic aioli

BUFFALO SKEWERS \$40
with juniper berry and birch syrup glaze

BISON PATE \$32
with homemade blackberry jam on toasted bannock rounds



MAPLE-SEARED PRAWNS SKEWER \$34

POKE TUNA SESAME CUP \$30

MINI STUFFED BACON & CHIVE BABY YUKON POTATO \$32

WARM GOAT CHEESE, SPINACH & RED PEPPER TARTS \$30

VENISON CHILI CUPS \$38
with aged cheddar & green onion

VENISON MEATBALLS \$28
in sweet chilli sauce

WEST COAST SALMON & SWEET POTATO CAKES \$32
with crème fraiche & chives

WEST COAST SALISH CEDAR PLANK SALMON SKEWERS \$32





Chef-Attended Action Stations

Set the stage! Let our culinary team prepare and serve cuisine from around the world before your eyes. Perfect for groups that are set for socializing and networking, chef attended action stations can be ordered on their own or as an addition to passed hors d'oeuvres.

We recommend one station per 40 guests.

**For minimum of 40 guests*



Asian Station

Chef Attended Action

Chef stir fried noodles or fried rice with select additions

**prices are charged per guest*

SZECHUAN VEGETARIAN NOODLES \$12

BBQ FRIED RICE \$9

Add On:

CHICKEN BREAST +\$4.25

HAND PEELED BABY SHRIMP +\$6

BAY SCALLOPS +\$7

VEGETARIAN YAKISOBA NOODLES \$12

Add On:

CHICKEN BREAST +\$4.25

HAND PEELED BABY SHRIMP +\$6

BAY SCALLOPS +\$7





Sushi Station

*Choose from a selection of sushi to present to your guests on platters
or passed by our servers*

**priced per dozen, minimum order 3 dozen per item*

CHICKEN KARAAGE SKEWERS	\$34
MISO BLACK COD SKEWERS	\$42
SUSHI AVOCADO ROLL	\$18
SUSHI CALIFORNIA ROLL	\$20
SUSHI SALMON ROLL	\$22
SUSHI SPICY SCALLOP ROLL	\$32
SALMON NIGIRI	\$34
TUNA	\$34
UNAGI (BBQ EEL)	\$34
EBI (COOKED SHRIMP)	\$32



Italian Station

Chef tossed pasta with a selection of sauces and select additions

PENNE & SPAGHETTI PASTA \$14

*choose 2 sauces: tomato basil, pesto, or white wine garlic cream
served with grated Reggiano cheese and garlic cheese toast*

Add On:

SAUTÉED SEASONAL VEGETABLES	\$3.5
HERB MARINATED CHICKEN BREAST	\$4.25
PROSCIUTTO	\$4
HAND PEELED BABY SHRIMP	\$6
SPICY CAPPICOLA HAM	\$4
BAY SCALLOPS	\$7



The Carvery Station

*A Chef attended carvery action station
We recommend a minimum of 1 carving station per 40 guests
Prices are charges per guest

AAA DRY AGED BARON BEEF \$14.5
*with beef demi-glaze , horseradish, Dijon mustard
assorted dinner rolls or cheese & green onion baked bannock*

PEMBERTON AAA BISON RIB EYE \$16.5
*with beef demi-glaze, horseradish, Dijon mustard
assorted dinner rolls or cheese & green onion baked bannock*

AAA NEW YORK STEAK \$15
*with beef demi-glaze, horseradish, Dijon mustard
assorted dinner rolls or cheese & green onion baked bannock*



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

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.mostrom@slcc.ca 604 964 0996*

