



## BREAKFAST

### Continental Breakfast

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Fresh fruit salad  
Fruit yogurts  
An assortment of croissants, turnovers, banana bread and muffins with butter and preserves  
Variety of fruit juices  
Fresh premium brewed coffee, decaffeinated coffee and a selection of teas  
\$16.95 per person

#### Add on any of the following

Traditional breakfast sausage \$2.75  
Crisp bacon \$2.95

**Combo Price**  
Breakfast sausage and bacon \$4.25

Scrambled eggs \$2.75  
Hash browns \$2.50

**Combo Price**  
Scrambled eggs and home style potatoes \$3.75

Roasted Roma tomatoes \$1.95

Buttermilk pancakes with Canadian maple syrup \$2.50

Classic eggs Benedict - poached eggs, black forest ham on a toasted English muffin coated with hollandaise sauce \$5.95

### Mountain Size Breakfast Buffet

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Fresh baked croissants, banana bread, lemon loaf, assorted danishes  
Seasonal fruit salad  
Vanilla scented yogurts  
Granola  
Cream of wheat or oatmeal  
Scrambled eggs  
Cinnamon French toast maple syrup or apple and cinnamon crêpes  
Home style potatoes  
Crispy bacon  
Traditional breakfast sausage  
Assorted toast, raisin bread, butter, jam, cream cheese  
Variety of fruit juices  
Fresh premium brewed coffee, decaffeinated coffee and a selection of teas  
\$26.95 per person

Add Classic eggs Benedict \$2.95 per Person  
*Poached egg, Canadian bacon, sauce hollandaise*



## ALPINE BUFFET SELECTION

### Appetizers

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Freshly baked crusty filone  
*Served with chilled butter*

Caesar salad  
*Crisp romaine lettuce, herbed croutons, homemade garlic and lemon dressing,  
Grated Parmesan cheese*

Greek salad  
*Diced Roma tomatoes, English cucumber, mixed peppers, red onion, kalamata olives with crumbed goat feta cheese in a sun-dried tomato and fresh herb dressing*

### Entrées

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Fraser Valley chicken casserole  
*Spices, garlic, onion, peppers, celery and diced tomatoes*

Tri-coloured pasta  
*Fire roasted tomatoes, peppers in an adobo and cilantro sauce topped with blended mozzarella and Parmesan cheese*

Oven roasted loin of pork  
*Marinated in thyme, oregano, garlic and chili powder served with an apple corn salsa*

### Side Dishes

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Market fresh selection of vegetables  
Steamed basmati rice

### Desserts

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Macaroon and silk chocolate truffle squares  
Fresh sliced seasonal fruit platter

Premium brewed coffee and teas

Price per Person \$45.00



## CREEKSIDE BUFFET SELECTION

### Appetizers

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Fresh baked assorted dinner rolls  
*Served with chilled butter*

Salad of tender summer greens  
*Dried cranberries, toasted almond flakes, served with a Lillooet honey and lemon mustard dressing*

Pemberton Yukon gold potato salad  
*Diced potatoes, onion, celery, dill pickles and chopped chives served in roasted Garlic infused dressing*

### Entrées

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Roasted Alberta AAA Angus beef  
*Marinated in charcoal spice served with Dijon grainy mustards, infused au jus, and a horseradish sauce*

Pan seared fillet of fresh snapper  
*Topped with an Italian spiced panko bread crumb crust, burnt lemon, caper and kalamata olive beurre blanc*

Boretti Pasta filled with spinach and feta cheese  
*Drenched in a vine ripe tomato, roasted pepper and fresh herb sauce  
Finished with grated Reggiano Parmesan cheese*

### Side Dishes

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Market fresh selection of vegetables  
Roasted sweet potatoes and yams

### Desserts

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Sliced honeydew, cantaloupe and watermelon  
Macaroon and silk chocolate squares, selection of brownies

Premium brewed coffee and teas

Price per Person \$55.00



## ALTA LAKE BUFFET SELECTION

### Appetizers

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Fresh mixed dinner rolls  
*Served with chilled butter*

Tender baby spinach salad  
*With snow goats cheese, julienne of organic beets & carrots, topped with candied pecans and served with an aged balsamic vinaigrette*

Coleslaw  
*Green and red shredded cabbage, onion, carrot and pumpkin seeds bound in an Okanagan apple cider and mustard dressing*

Chilled shrimp salad  
*Laced with a Marie rose and dill sauce*

### Chef attended Carving Station

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Roasted Alberta AAA Angus beef  
*Seasoned with aromatic spices served au jus with Dijon and grainy mustards and horseradish sauce carved by our chefs*

### Entrées

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Fraser Valley chicken breast  
*Morel and chanterelle mushrooms, shallot and pinot noir sauce*

Fillet of wild Pacific salmon  
*Seared and served on braised leeks in white wine and lemon thyme cream sauce*

Butternut squash tortelli  
*Fire roasted tomato and basil sauce topped with goat and provolone cheese*

### Side Dishes

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Market fresh selection of vegetables,  
Roasted 'Across the Creek' organic Yukon Gold potatoes

### Desserts

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Profiteroles filled with cream and coated in a chocolate sauce, pecan pie, assorted dessert squares  
Fresh sliced seasonal fruit platter  
Aged cheddar and brie served with assorted premium crackers

Premium brewed coffee and teas

Price per Person \$65.00



## WEST COAST BUFFET SELECTION

### Appetizers

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Whistler artisan selection pure breads

Local mini medley gem tomato salad tossed with cippollini onion and basil

Pemberton Yukon Gold potato salad

Barnston pea shoot and spinach salad

*Served with Lillooet honey and lemon vinaigrette*

Effingham oysters from Vancouver Island accompanied with mignonettes, lemon and tabasco

### Entrées

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Maple Hill Farm chicken breast

*With wild BC forest mushroom and shallot cream sauce*

Smoked sable fish

*Served with shitake, scallion and ginger soy broth*

### Carving Station

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Roast AAA Striploin of beef

*Carved and served with an Okanagan merlot jus*

*Mustards and horseradish*

### Side Dishes

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North Arm Farm organic beets and carrots

Roasted local organic potatoes

### Desserts

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Salt Spring Island cheese plate

*Served with assorted crackers*

Fresh strawberries with locally made vanilla gelato

Homemade lemon tarts

Profiteroles filled with cream smothered in Baileys Irish Cream chocolate sauce

Premium brewed coffee and teas

Price per Person \$75.00



## HORS D'OEUVRES

Minimum of two per person

### **Cold Hors D'Oeuvres \$3.50 per piece**

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Belgium endive spears  
*Topped with kalamata olive and basil cream cheese, Italian prosciutto, roasted baby tomato*

Seared Canadian sea scallop  
*Served with a crisp pancetta and balsamic reduction*

Snow goat's cheese with shaved golden beet  
*With lemon thyme scented onion marmalade on crostini*

Smoked BC salmon mousse  
*Infused with chive, served on toasted brioche*

Cherry tomato and Salt Spring Island beddis blue cheese  
*With port marinated grape*

Caramelized Fraser Valley bacon  
*On butter lettuce with tomato and onion compote*

### **Premium Cold Selection \$4.25 per piece**

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Qualicum scallop ceviche  
*Garnished with cilantro, fennel and pink grapefruit salad*

Dungeness crab  
*Laced with spicy avocado served on cucumber rounds*

Smoked salmon and shrimp ragout  
*Scented with lemon, dill and caper mayonnaise on multi grain bread*

Aromatic poached prawn  
*Accompanied by homemade cocktail sauce*

Shucked oysters in the half shell  
*Served with lemon and dill weed*



## HORS D'OEUVRES

Minimum of two per person

### Hot Hors D'Oeuvres \$3.50 per piece

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Sautéed assortment of forest mushrooms  
*Laced with a white wine cream sauce on pastry canapé with melted gruyere cheese*

Spinach and feta spanakopita  
*Accompanied by a mint and cumin yogurt dip*

Vegetable pakoras  
*Served with a mango chutney and cilantro sour cream*

Crispy chicken  
*Glazed with a sweet chili and mango chutney*

Black tiger prawn satay  
*Brushed with a garlic and chipotle pepper glaze*

Bruschetta of vine ripe tomato  
*Topped with beet brunoise, white balsamic syrup and goat cheese*

Blackened pork tenderloin satay  
*Brushed with a red chili BBQ sauce*

Vegetable samosas  
*Served with spicy onion and herb dip*

### Premium Hot Selection \$4.25 per piece

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Alberta beef tenderloin  
*Caramelized shallots, béarnaise sauce on toasted filone*

Free run chicken breast satay  
*Wrapped in prosciutto and laced with a balsamic reduction*

Crispy large tiger prawn  
*Accompanied by an herb and lemon mayonnaise*

Blackened Frazer Valley pork tenderloin satay  
*Brushed with a red chili BBQ sauce*



# LUNCH

## West Coast BBQ Lunch Buffet

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### **Appetizers**

Signature Whistler Mountain Caesar salad

*Crisp romaine lettuce, herbed croutons, grated Parmesan cheese, homemade garlic and lemon dressing*

Mediterranean Greek salad

*Roma tomatoes, English cucumber, peppers, red onion, kalamata olives, goat feta cheese in a sun-dried tomato and fresh herb dressing*

### **From the Grill**

Grilled signature Angus beef burgers

Garlic and herb marinated breast of chicken brushed with BBQ sauce

Vegetarian burgers

Sautéed mushrooms and caramelized onions

Fried potato wedges

### **Condiments**

Crisp Leaf lettuce, vine ripe tomato, shaved red onion, sliced dill pickles, cheddar and Swiss cheeses, Mayonnaise, ketchup, mustard, Dusty's BBQ sauce

Fresh baked selection of kaiser bun

### **Dessert**

Decadent selection of double chocolate brownies, carrot cake, lemon loaf, banana bread

Seasonal fruit selection

Variety of soft drinks

Price per person \$27.95

**Premium Condiments:** Guacamole, fire roasted bell peppers, garlic infused hummus

Price per Person \$3.75

## Lost Lake Sandwich Buffet

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### **Appetizers**

Pemberton Yukon Gold potato salad

*Tossed with crunchy celery, dill pickles, chopped chives, laced with garlic and herb infused dressing*

Salad of tender summer greens

*Mixed organic salad leaves, dried cranberries, toasted almond flakes, served with a Lillooet honey and lemon mustard dressing*

Cream of broccoli and cheddar soup

*Laced with chives and sour cream*

Bakers Basket

*Crusty filone baguette, mixed artisanal breads and rolls*

### **From the Deli**

Black forest ham, turkey, smoked Montreal beef, salami, coronation chicken

Vine ripe tomatoes, cucumber, red onion, lettuce, peppers, grated carrot, sliced pickles

Aged cheddar, havarti and Swiss cheeses,

Mayonnaise, dijononaise, grainy and Dijon mustards, tapenade, butter

### **Dessert**

Decadent selection of double chocolate brownies, carrot cake, lemon loaf, banana bread

Seasonal fruit selection

Variety of soft drinks

Price per person \$24.95

Add premium condiment package



# LUNCH

## Northern Canadian Chili Lunch

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### Appetizers

Creamy coleslaw salad

*Green and red shredded cabbage, onion, carrot and toasted pumpkin seeds, laced in an Okanagan apple cider and mustard dressing*

Salad of tender leaves of baby spinach

*Baby spinach leaves layered with snow goat's cheese, julienne of organic beets and carrots, topped with candied pecan nuts and served with aged balsamic vinaigrette*

Fresh baked French baguettes

*Served with chilled butter*

### From the kettle

Great Canadian beef chili, three bean vegetarian chili

Bratwurst, baked russet potatoes

### Side dishes

Accompanied by green onions, shredded Monterey jack, cheddar cheese and sour cream

Mustard and ketchup

### Dessert

Fresh sliced seasonal fruit

Selection of decadent brownies including chocolate, rocky road, macaroon and triple chocolate

Variety of soft drinks

Price per person **\$26.95**

**Premium Condiments:** caramelized onions, homemade corn relish, sauerkraut, fire roasted peppers

Price per Person \$3.75

## Homemade Pie Lunch

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### Appetizers

Vine ripened tomato and bocconcini salad

*Aromatic basil leaves, shaved sweet red onion and cracked black pepper, tossed in extra virgin olive oil and homemade balsamic syrup*

Signature Whistler Mountain Caesar salad

*Crisp romaine lettuce, herbed croutons, homemade garlic and lemon dressing, grated Parmesan cheese*

### Fresh from the oven, please select 2 of the pies listed below:

Quebec-style tourtiere pie

*Traditional pie filled with premium ground beef, pork, carrot and celery, topped with a crispy pastry dome*

Vegetarian sweet potato and yam pie

*Laced with a rich tomato, garlic and onion compote, goat cheese, finished with a flaky pastry top*

Flavourful chicken and shitake mushroom pie

*Drenched in a white wine and Gruyere cheese sauce, rich pastry topping*

### Side Dishes

Roasted fingerling potatoes

Sautéed market fresh seasonal vegetables

### Dessert

Decadent selection of double chocolate brownies, carrot cake, lemon loaf, banana bread

Seasonal fruit selection

Variety of soft drinks

Price per person **\$27.95**





## SINGING PASS SELECTION

### First Course

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Barnston Island gourmet greens

*Served with hot house tomatoes, purple carrots, sun dried blueberries and laced with Lillooet honey vinaigrette*

Caesar Salad

*Featuring North Arm Farm roasted music garlic dressing, crisp romaine hearts and croutons, showered with Moonstruck's white grace cheese.*

Locally sourced forest mushroom soup

*Topped with basil oil*

### Main Courses

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Maple Hill free run chicken breast

*Placed onto BC morel mushroom and pancetta, surrounded by a basil scented cream sauce*

Wild spring salmon, crisp skinned

*Perched onto a bed of shiitake and scallion compote, finished with a ginger soy emulsion*

Oven roasted fillet BC pork tenderloin

*Served with caramelized cipolini onion, king mushrooms, laced with a brandy and grainy mustard demi glaze*

### Dessert

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Decadent marbled chocolate cup

*Filled with a dark chocolate Baileys Irish Cream mousse*

Fresh strawberries

*Served with French vanilla ice cream and Chantilly cream*

Premium brewed coffee and teas

Price per Person **\$55.00**

#### **How does it work?**

Choose one First Course, Main Course and Dessert for your special event.



## RAINBOW SELECTION

### First Course

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West Coast smoked salmon

*Served with gem lettuce, fennel and red onion confit, crisp capers, finished with mustard and dill aioli*

Roasted North Arm Farm Chiogga and Golden Beets

*Juliette goat's cheese, micro greens laced with a fresh orange, red wine and tarragon vinaigrette*

British Columbia wild smoked salmon chowder

*Local organics Yukon Gold potatoes*

### Main Courses

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Queen Charlotte halibut

*Pan seared, over wilted pea tendrils, Dungeness crab with a lemon thyme butter sauce*

Mt. Lehman farm chicken breast

*Encasing pancetta, Salt Spring Island goat's cheese, lattice pastry*

*On roasted shallot jus*

Certified Angus beef tenderloin

*Caramelized cipolini onion, king mushrooms, with a brandy and grainy mustard demi glaze*

### Dessert

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Layered chocolate and raspberry mousse

*Resting on a chocolate sponge, served with a raspberry coulis*

Profiteroles

*Filled with cream smothered in Baileys Irish Cream chocolate sauce*

Premium brewed coffee and teas

Price per Person \$65.00

#### How does it work?

Choose one First Course, Main Course and Dessert for your special event.



## HARMONY SELECTION

### First Course

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Dungeness crab cakes  
*Charred lemon and dill mayonnaise, salad of frisée and arugula*

Seared albacore tuna  
*Paysanne of fingerling potatoes, crisp green beans, olives with a Dijon, fine herb dressing*

Curried parsnip and roasted squash soup  
*Topped with basil and five spice infused yogurt*

### Main Courses

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Fraser Valley bacon wrapped aged beef tenderloin  
*Accompanied by seared Qualicum scallops, smooth celeriac purée and finished with a port reduction*

Carmen Creek bison striploin steak  
*Perched onto a chanterelle mushroom compote, Moonstruck Beddis blue cheese, surrounded by a Cabernet sauvignon sauce*

Grilled fillet of BC salmon and spot prawns  
*Placed onto a bed of scallion and shiitake compote, finished with a ginger soy emulsion*

### Dessert

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Fresh raspberries  
*Served with a French vanilla ice cream and chantilly cream*

Profiteroles  
*Filled with cream smothered in Baileys Irish Cream chocolate sauce*

Premium brewed coffee and teas

Price per Person \$75.00

#### How does it work?

Choose one First Course, Main Course and Dessert for your special event.



## SALADS

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### Signature Caesar salad

*Crisp romaine lettuce, herbed croutons, homemade garlic and lemon dressing, grated Parmesan cheese*

### Tender salad of natural greens

*Mixed organic salad leaves, dried cranberries, toasted almond flakes, served with a Lillooet honey and lemon mustard dressing*

### Baby spinach salad

*Baby spinach leaves layered with snow goat's cheese, julienne of organic beets and carrots, topped with candied pecans and served with aged balsamic vinaigrette*

### Vine ripened tomato and bocconcini salad

*Red and yellow tomatoes, baby bocconcini cheese, basil leaves, sweet red onion and cracked black pepper tossed in extra virgin olive oil, balsamic syrup*

### Traditional Greek salad

*Roma tomatoes, English cucumber, mixed peppers, red onion, kalamata olives with crumbed goat feta cheese in a sun-dried tomato and fresh herb dressing*

### Pemberton Yukon Gold potato salad

*Diced potatoes, onion, celery, dill pickles and chopped chives served in a seasoned sour cream and mayonnaise dressing*

### Asian noodle salad

*Shiitake mushrooms, carrots, celery, green onions, mint and cilantro bound in a ginger soy sauce*

### Mediterranean style garbanzo bean salad

*Roasted peppers, grape tomatoes, extra virgin olives fine herbs, Grana Padano cheese, lemon and garlic dressing*

### Coleslaw

*Green and red shredded cabbage, onion, carrot and pumpkin seeds laced with an apple cider and mustard dressing*

### Melon salad

*Watermelon, cantaloupe, toasted pine nuts, goat's cheese and mint*



# TASTE OF BC GALA DINNER

## Passed on Arrival

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West Coast Dungeness crab  
*Laced with spicy avocado served on local cucumber rounds*

Bruschetta of vine ripened BC tomato  
*Topped with a heirloom beet brunoise and Salt Spring Island goat cheese, white balsamic syrup*

Fraser Valley free run chicken breast satay  
*Wrapped in prosciutto laced with a balsamic reduction*

## Coastal Waters

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Kusshi and Effingham West Coast Oyster Bar  
*Served with mignonettes, lemon wedges and Tabasco*

Salt Spring Island mussels  
*Steamed in See Ya Later Ranch Riesling, Pemberton garlic and Barnston Island herbs*

Roasted sides of Wild BC Chinook salmon  
*Accompanied by lemon thyme butter sauce*

## Ranch Lands

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Sloping Hill Farm heritage pork loin  
*Carved and served with Okanagan apple & ginger chutney*

Pemberton Meadows dry aged rib of beef  
*Laced with an Okanagan Valley Jackson Triggs Cabernet Sauvignon demi glace*

Whistler Pure Breads selection

## From the Farm

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Oven roasted local organic potatoes  
*North Arm Farm garlic aioli*

Organic root vegetable medley  
*Purple and red carrots, chiogga and golden beets*

Farmer's fields mixed greens  
*Served with an Okanagan honey infused vinaigrette*

Baby spinach and Barnston pea shoot salad  
*Laced with Cariboo honey vinaigrette*

Vine ripened yellow and red tomato salad  
*Basil, red onion and Moonstruck beddis blue cheese*

Pickled formanova beets

Yukon Gold potato salad  
*Laced with a Dijon mustard infused dressing*

## Dessert Selection

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Salt Spring Island artisan cheese  
Platters of fresh BC seasonal fruit

Whistler made vanilla Lucia gelato, top with strawberries, Okanagan peach compote, raspberry coulis, chocolate sauce

Pastry tarts with various fillings

Price per Person **\$99.95**

Price based on market and availability. Menu item and course options are available



## WEDGE MOUNTAIN BBQ BUFFET SELECTION

### Appetizers

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Freshly baked crusty filone  
*Served with chilled butter*

Signature mountain Caesar salad  
*Crisp romaine lettuce, herbed croutons, homemade garlic and lemon dressing, grated Parmesan cheese*

Traditional Greek style salad  
*Roma tomatoes, English cucumber, mixed peppers, red onion, kalamata olives with crumbed goat feta cheese in a sun-dried tomato and fresh herb dressing*

### Side Dishes

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Shucked peaches and cream corn on the cob in season  
Local organic russet potatoes baked  
Accompanied by chilled butter, sour cream, green onions, blended cheddar and monetary jack cheese  
BBQ style baked beans or roasted market fresh vegetables

### From the Grill

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Blackened fillet of BC salmon  
*Served with a pink pepper corn sauce*

Oven roasted boneless porkloin  
*Marinated in a dry spice rub, served with a sweet adobo and chipotle chilli glaze*

Grilled marinated chicken  
*Selection of drumsticks, thigh and breast, drenched in our famous maple BBQ sauce*

### Dessert

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Country carrot cake  
Macaroon  
Silk chocolate truffle squares

Coffee, decaffeinated coffee and a selection of teas

Price per Person **\$49.95**

All items are barbecued in-house and presented on buffet. Salad alternatives available.



## BLACK TUSK BBQ BUFFET SELECTION

### Appetizers

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Freshly baked crusty filone  
*Served with chilled butter*

Natural greens  
*Mixed organic salad leaves, dried cranberries, toasted almond flakes, served with a Lillooet honey and lemon mustard dressing*

Pemberton Yukon Gold potato salad  
*Diced potatoes, onion, celery dill pickles and chopped chives served in a seasoned sour cream and Mayonnaise dressing*

### Side Dishes

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Shucked peaches and cream corn on the cob in season  
Local organic russet potatoes baked  
Accompanied by butter, sour cream, green onions, blended cheddar and Monterey jack cheese  
Three bean vegetarian chili

### Chef attended Carving station

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Alberta AAA Angus beef  
*Dry rubbed, roasted accompanied with horseradish infused BBQ sauce and mustards*

### From the Grill

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Prawn skewers  
*Mixed peppers, red onion with a garlic and lemon dressing, served with a white wine butter sauce*

Barbecued baby back pork ribs  
*Brushed with our signature BBQ and sweet chili sauce*

Borsetti pasta with a spinach and feta filling  
*Served in a tomato and basil sauce topped with asiago cheese*

### Dessert

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Country carrot cake, macaroon and silk chocolate truffle square  
Mixed brownies  
Fresh chilled watermelon slices

Coffee, decaffeinated coffee and a selection of teas

Price per Person **\$64.95**

All items are barbecued in-house and presented on buffet. Salad alternatives available.