

CHRISTMAS PLATED LUNCH

WHITE CHRISTMAS

Christmas plated lunch is served with freshly baked breads, rolls and butter, Seattle's Best coffee (regular and decaffeinated), and a selection of teas and herbal infusions.

60 per person

STARTER

Choice of one

Butternut squash soup

Roasted parsnip and vanilla bean soup, apple compote and raisin croutons

Artisan lettuce, hand cut, dried cranberries, pumpkin seeds, lemon poppy seed dressing

Beet and goat cheese salad, fresh greens, candied walnuts, orange & dill dressing

ENTRÉE

Choice of one

Traditional roast turkey, sage stuffing, whipped yukon gold mashed potatoes, roasted root vegetables, pan jus

Seared wild salmon, seasonal vegetables, foraged mushrooms, braised winter greens, red wine sauce

7oz. petite fillet beef steak, fingerling potatoes, roasted root vegetables, red onion marmalade, beef jus

Add wild jumbo prawns 10

Sakura pork loin, stone fruit compote, roast potatoes, swiss chard, apple cider sauce

Quinoa, butternut squash, heirloom tomatoes, sweet corn, edamame, peppers, grilled red onion, arugula, kale, spiced pumpkin seeds, feta cheese

DESSERT

Choice of one

Pecan flan

Eggnog crème brulee

Praline bar, dulce de leche, passion fruit coulis

Lemon tart

Prices are subject to change without notice. All prices exclude 20% gratuity, tax, and are quoted in CAD. Selections for meals must be made a minimum of 14 days in advance of event day, and final guarantees confirmed with the hotel seven working days before the event day.

v vegan gf gluten free df dairy free

CHRISTMAS BUFFET LUNCH

HOLLY JOLLY CHRISTMAS

75 per person

Freshly baked breads, rolls and butter

Butternut squash soup with caramelized apple

Artisan lettuce, hand cut, dried cranberries, pumpkin seeds, lemon poppy seed dressing

Beet and goat cheese salad, fresh greens, candied walnuts, orange & dill dressing

Romaine and kale Caesar salad, herb croutons, parmesan cheese

West coast seafood presentation, smoked salmon, white wine poached prawns, smoked oysters, lemon, red onion, capers, cocktail sauce, garlic aioli

Rosstown Farms slow roasted turkey, pan gravy, sage bread stuffing, caramelized winter vegetables, herb roasted potatoes, cranberry sauce

Mushroom & mascarpone ravioli, truffle parmesan cream

Chef's selection of festive holiday desserts

Seattle's Best coffee (regular and decaffeinated) and a selection of teas and herbal infusions

DECK THE HALLS

80 per person

Freshly baked breads, rolls and butter

Butternut squash soup with caramelized apple

Garden salad, cherry tomatoes, shaved carrot, radishes, shallots, assorted dressings

Classic Caesar salad, herb croutons, Parmesan cheese

Quinoa, butternut squash, heirloom tomatoes, sweet corn, edamame, peppers, grilled red onion, arugula, kale, spiced pumpkin seeds, feta cheese

West coast seafood presentation, smoked salmon, white wine poached prawns, smoked oysters, lemon, red onion, capers, cocktail sauce, garlic aioli

Seared wild salmon, yuzu beurre blanc, sautéed spinach

Rosstown Farms slow roasted turkey, pan jus, sage bread stuffing, caramelized winter vegetables, chive and sour cream yukon gold mashed potatoes, cranberry sauce

Mushroom & mascarpone ravioli, truffle parmesan cream

Chef's selection of festive holiday desserts

Seattle's Best coffee (regular and decaffeinated) and a selection of teas and herbal infusions

Prices are subject to change without notice. All prices exclude 20% gratuity, tax, and are quoted in CAD. Selections for meals must be made a minimum of 14 days in advance of event day, and final guarantees confirmed with the hotel seven working days before the event day.

v vegan gf gluten free df dairy free

CHRISTMAS PLATED DINNER

LET IT SNOW

Christmas plated dinner is served with freshly baked breads, rolls and butter, Seattle's Best coffee (regular and decaffeinated), and a selection of teas and herbal infusions.

75 per person (3-course) / 81 per person (4-course)

STARTER

Choice of one

Wild mushroom and tarragon soup with truffle essence

Roasted parsnip and vanilla bean soup with apple compote and raisin croutons

Lobster bisque

Butternut squash soup

Pear, fig and gorgonzola cheese salad, arugula, artisan lettuce, candied pecans, sherry Dijon vinaigrette

Caesar salad, herb croutons, sundried tomatoes, crispy pork belly, parmesan

ENTRÉE

Choice of one

Traditional roast turkey, sage bread stuffing, whipped yukon gold mash, roast root vegetables, pan jus

Grilled beef tenderloin, AAA reserve angus, fingerling potatoes, autumn vegetables, madeira sauce
Add wild prawns 10

Pan-seared seabass, sautéed spinach, tomato lemon caper chutney

Mushroom & mascarpone ravioli, truffle parmesan cream

DESSERT

Choice of one

Pecan flan

Eggnog crème brulee

Praline bar, dulce de leche, passion fruit coulis

Lemon tart

Traditional winter fruitcake with vanilla anglaise sauce

Prices are subject to change without notice. All prices exclude 20% gratuity, tax, and are quoted in CAD. Selections for meals must be made a minimum of 14 days in advance of event day, and final guarantees confirmed with the hotel seven working days before the event day.

v vegan gf gluten free df dairy free

CHRISTMAS DINNER BUFFET

SILVER BELLS

80 per person

Fresh rolls & butter

Artisan lettuce, hand cut, dried cranberries, pumpkin seeds, lemon poppy seeds dressing

Caesar salad, herb croutons, sundried tomatoes, crispy pork belly, parmesan

Butternut squash and kale salad, toasted pumpkin seeds, apple cider vinaigrette

Cabbage and apple slaw, poppy seed dressing

West coast seafood presentation, smoked salmon, white wine poached prawns, smoked oysters, lemon, red onion, capers, cocktail sauce, garlic aioli

Whipped yukon mashed potatoes or roasted rosemary potatoes

Caramelized fall vegetables

Diva's rice pilaf

Mushroom & mascarpone ravioli, truffle parmesan cream

CHOICE OF 2 ENTRÉES

Traditional roasted turkey, pan jus, cranberry sauce

Seared salmon, ginger sake soy glaze, bok choy

Braised beef brisket, pearl onions and mushroom ragout, red wine jus

Roasted chicken breast, mushroom tarragon cream

Seared ling cod, yuzu beurre blanc, sautéed spinach

Chef's selection of festive holiday desserts

Seattle's Best coffee (regular and decaffeinated) and a selection of teas and herbal infusions

WINTER WONDERLAND

105 per person

Fresh rolls & butter

Organic green salad, radishes, tomatoes, cucumbers, shallots, balsamic vinaigrette dressing Caesar salad, herb croutons, sundried tomatoes, crispy pork belly, parmesan

Baby heirloom tomato and boccocini salad, fresh basil, balsamic vinegar and olive oil Quinoa salad, dried cranberries, apricots, arugula, pumpkin seeds, lemon herb vinaigrette

West coast seafood presentation, smoked salmon, white wine poached prawns, smoked oysters, lemon, red onion, capers, cocktail sauce, garlic aioli

Charcuterie selection of cured meats and local and imported cheeses

Rosstown Farms slow roasted turkey, sage stuffing, pan jus, cranberry sauce served at a carving station, price included

AAA prime rib, horseradish, red wine jus served at a carving station, price included

Seared salmon, ginger sake soy glaze, bok choy

Spinach & ricotta cheese cannelloni, tomatoes & fresh basil sauce, mozzarella

Yukon gold mashed potatoes or roasted rosemary potatoes

Rice pilaf

Caramelized winter vegetables

Chef's selection of festive holiday desserts

Seattle's Best coffee (regular and decaffeinated) and a selection of teas and herbal infusions

Prices are subject to change without notice. All prices exclude 20% gratuity, tax, and are quoted in CAD. Selections for meals must be made a minimum of 14 days in advance of event day, and final guarantees confirmed with the hotel seven working days before the event day.

v vegan gf gluten free df dairy free