

# TIGH-NA-MARA BANQUET MENU



TASTE THE DIFFERENCE.

All prices are exclusive of applicable taxes & gratuities  
Valid January 1, 2018 to December 31, 2018  
Subject to change

# PLATED BREAKFASTS

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

## TRADITIONAL

Chilled Orange, Apple & Cranberry Juices, Vancouver Island Scrambled Eggs, Smoked Bacon, Breakfast Sausage, Homemade Potatoes, Multi-grain Toast with Fruit Preserves  
19 per person



## BREAKFAST WRAP

Chilled Orange, Apple & Cranberry Juices, Vancouver Island Scrambled Eggs, Grated Cheddar, Wrapped in a Corn Tortilla, Served Hot, Accompanied by Tomato Salsa, Sour Cream, Guacamole, Homemade Potatoes  
19 per person

## VANCOUVER ISLAND

Chilled Orange, Apple & Cranberry Juices, Two Vancouver Island Fresh Poached Eggs, Black Forest Ham on a Homemade Baked Cheese Scone, Hollandaise Sauce, Homemade Potatoes  
21.25 per person

# BREAKFAST BUFFETS

Minimum 20 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

## FRENCH CREEK

Chilled Orange, Apple & Cranberry Juices, Selection of Fresh Seasonal Whole Fruit, Homemade Oatmeal with Raisins, Brown Sugar, Selection of Fresh Baked Pastries, Vancouver Island Fresh Scrambled Eggs with Chives, Smoked Bacon, Breakfast Sausage, Homemade Potatoes  
23.25 per person

## LITTLE QUALICUM

Chilled Orange, Apple & Cranberry Juices, Selection of Fresh Seasonal Whole Fruit, Selection of Fresh Baked Pastries, Buttermilk Pancakes, Whipped Butter & Canadian Maple Syrup, Smoked Bacon & Breakfast Sausage, Homemade Potatoes

Choice of:

Vancouver Island Scrambled Eggs, Sautéed Mushrooms, Spinach, Aged Cheddar & Monterey Jack Cheese

Vancouver Island Fresh Poached Eggs with Black Forest Ham on a Fresh Baked Cheese Scone, Hollandaise Cheese Sauce  
25 per person

## ELK RIVER BRUNCH

Minimum 40 guests

Chilled Orange, Apple & Cranberry Juices, Selection of Fresh Seasonal Whole Fruit, Selection of Fresh Baked Pastries, Muffins, Cereals, Oatmeal & Yogurt

**Caesar Salad** Crisp Romaine Hearts, Roasted Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons  
**Roasted Chickpea & Quinoa Tabouleh Salad** Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing  
**Broccoli & Grape Salad** Sweet Red Onion, Roasted Pumpkin Seeds, Honey Ginger Yogurt Dressing

**Domestic & International Cheeses** selection of Crackers & Artisan Breads

**Vancouver Island Fresh Poached Eggs** with Black Forest Ham on a Fresh Baked Cheese Scone, Hollandaise Sauce

**Cinnamon Apple Pancakes** Whipped Butter & Canadian Maple Syrup, Smoked Bacon & Breakfast Sausage, Homemade Potatoes

**Grilled Sockeye Salmon** Cedar Plank Maple Ginger Glaze  
**Four Cheese Ravioli Pasta** Sundried Tomato Basil Purée

Selection of House Made Mini Bite Desserts  
34 per person

## BUFFET ENHANCEMENTS

Waffle Station with Vanilla Cream & Berry Compote 6  
Omelet Station 8.50  
Slow Roasted AAA Beef, Pan Jus & Creamy Hot Horseradish 11.50

## CONTINENTAL

Minimum 15 guests  
Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

## ENGLISHMAN RIVER

Chilled Orange, Apple & Cranberry Juice, Selection of Fresh Seasonal Whole Fruit, Selection of Fresh Baked Pastries, Muslix Cereal with Milk  
15 per person

## CAMPBELL RIVER

Chilled Orange, Apple & Cranberry Juices, Selection of Fresh Seasonal Whole Fruit, Selection of Fresh Baked Croissants, Muffins, Toast Station with Multi-Grain Breads & Fruit Preserves, Blended Fruit Yogurt, Homemade Oatmeal with Raisins & Brown Sugar  
17 per person

## BREAKFAST BUFFET ENHANCEMENTS:

priced per person

Individual Flavoured Yogurts	2.50
Sliced Fruit with Yogurt	6.25
Bagels with Cream Cheese	4.25
Eggs Benedict with Black Forest Ham	4.75
Eggs Benedict with Smoked Salmon	5.25
Local Berry Pancakes	3.25
In-room Prepared Omelette Station*	8.50
French Toast with Berry Compote	5.25
Crêpes with Maple Butter	9.50
Hot Oatmeal with Cinnamon & Apples	3.25

\*Chef in Attendance (Stations) 53 / Chef

# BREAKS

## MORNING BREAK

Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas  
Selection of Fresh Baked Pastries  
6.25 per person

## AFTERNOON BREAK

Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas  
Selection of Fresh Baked Cookies, Banana & Roasted Nut Health Loaf  
6.25 per person

## HEALTH BREAK

Fresh Sliced Fruit with Yogurt Dip, Homemade Banana & Pumpkin Seed Loaf  
9.50 per person

## TOP BRIDGE TRAIL

Selection of Whole Fruit, Assortment of Flavoured Individual Yogurts, House Made Granola Bars  
9.50 per person

## SMOOTHIE BREAK

Choose 1 For The Group  
Mango & Ginger, Banana & Strawberry, Mixed Berries  
6.50 per person





## GLUTEN FREE

Bruchetta Mix, Roasted Red Pepper Hummus, Tri-Colour Corn Tortilla Chips, Gluten Free Toast  
Points 10.50 per person

## ENERGY BREAK

Vegetables & Hummus, Pita Chips, Whole Fresh Fruit, Banana & Natural Peanut Butter for Dipping  
12.75 per person

## ADDITIONAL BREAK ITEMS

Regular & Decaffeinated Coffee & Assorted Teas	3.25 / person
Soft Drinks (on Consumption)	2.75 / can
Bottled Still Water (on Consumption)	2.75 / bottle(330ml)
San Pellegrino Limonata (on Consumption)	2.75 / can
Perrier (on Consumption)	3.75 / bottle(330ml)
Bottled Fruit Juices (on Consumption)	3.50 / bottle
 Homemade Banana & Pumpkin Seed Loaf	27 / dz slices
 Fresh Baked Muffins	27 / dozen
Fresh Baked Croissants	27 / dozen
Fresh Baked Cookies: (Chocolate Chip, Peanut Butter, Double Chocolate, White Chocolate Macadamia)	27 / dozen
Selection of Squares (Nanaimo Bars, Carrot Cake, Butter Tarts)	27 / dozen
Iced Cinnamon Sticky Buns or Danishes	32.25 / dozen
 Whole Fresh Fruit	2 / each
 Fruit Kabobs with Yogurt Dip	6.25 / person
 Fresh Seasonal Sliced Fruit	6.25 / person
 Ice Cream & Frozen Fruit Bars	4.25 / each
 House Made Blueberry Scones	4.75 / each
Trail Mix with Dried Fruit & Nuts	4.25 / person
Granola Bars - Baked In-House with Sunflower Seeds & Oats	3.50 / each
 Gluten Free Brownie	3.25 / each
Clif Bars	3.75 / each

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# PLATED LUNCHES

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

## SPROAT LAKE

Deli Sandwich on Rustic Baguette, Vancouver Island Wild Greens, Ranch Dressing

Choose 1 For The Group:

Daily Soup Choice of Tomato, Carrot Ginger, Cream of Mushroom, Minestrone, Beef Barley, Thai Curry

Choose 1 For The Group:

**Roast Beef** with Blue Cheese Horseradish Aioli

**Roast Turkey** with a Cranberry Mayo

**Ham** with Pommery Apple Chutney & Havarti

**Roasted Chicken** with Red Pepper, Honey & Brie

**Vegetarian** with Roast Red Peppers, Onions, Cucumber & Roast Garlic Hummus

**Egg Salad** with Green Onion & Celery

**Tuna Salad** with Lemon, Green Onion & Red Pepper

**Chicken Caesar Salad Wrap** with Grilled Chicken, Romaine, Croutons, Caesar Dressing

18 per person

## COWICHAN VALLEY

Choose 1 Side & 1 Entrée For The Group

### SIDE

**Classic Greek Salad** Crumbled Feta, Kalamata Olives, Olive Oil, Basil & Red Onions

**Caesar Salad** Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

**Daily Soup** Choice of Tomato, Carrot Ginger, Cream of Mushroom, Minestrone, Beef Barley, Thai Curry

### ENTRÉE

**Roast Chicken** Garlic & Herb Seasoned Breast, Basmati Rice, Tzatziki Sauce, Side Pita 20

**Wild Mushroom Penne** with Basil Alfredo Sauce & Parmesan Cheese 20

**Grilled Sockeye Salmon** Ginger Maple, Roasted Vegetables 22.25

**Chicken Provençal** Roasted Breast, Steamed Vegetables 23.25

**Bacon Wrapped Meatloaf** Beef, Pork, Wild Mushrooms, Brown Sugar Apple Cider Glaze, Seasonal Vegetables 23.25

## DESSERTS SELECTION

Add Dessert For 6 (Choose 1 For The Group)

**Chocolate Brownies** Vanilla Ice Cream

**Fruit Tart** Lemon Curd

**Nanaimo Bars** Rich Custard & Chocolate

**Pecan Pie** Maple Cream

**Cheesecake** Fresh Berry Compote

4.25 per person surcharge applies for additional choice of entrée to a maximum of 3 choices

12 surcharge will apply for a choice of at the table, to a max of 3 choices

All children's meals are 1 choice for entire party

## DELI BOXED LUNCH TO GO

Minimum Order 10 For Each Selection. Please Provide A Minimum Of 48 Hours Notice for Larger Orders.  
Not Available for Dining In Banquet Space, Take Out Only

### HERBED CHICKEN

House Made Hummus, Pita Bread, Greek Salad  
16 per person

### PLOUGHMANS

Aged Cheddar, Pickle, Hard Boiled Egg, Sliced Deli Meats, Chutney, Crackers, Baguette  
16 per person

### WEST COAST

Sockeye Salmon, Spinach Salad, Strawberries, Cucumber,  
Cherry Tomato, Cabbage, Green Goddess Dressing, Baguette  
17 per person

### POWER BOWL LUNCH (VEGETARIAN)

Quinoa, Hard Boiled Egg, Mushrooms, Spinach, White Bean, Aged White Cheddar,  
Avocado, Spring Mix, White Balsamic Vinaigrette  
17 per person

Add Chicken 4.50

Add Grilled Salmon 6.25

## ADD ONS

Soft Drinks (on Consumption)	2.75 / can
Bottled Still Water (on Consumption)	2.75 / bottle (330ml)
Bottled Fruit Juices (on Consumption)	3.50 / bottle
Whole Fresh Fruit	2 / each
Fresh Baked Cookie: (Chocolate Chip, Peanut Butter, Double Chocolate, White Chocolate Macadamia)	2.50 / each



## BOARD ROOM LUNCHES

6-19 people

*Choose 1 Side For The Group:*

**Caesar Salad** Crisp Romaine Hearts, Roasted Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

**West Coast Chowder**

**Tomato Soup**

*Choose 1 Main For The Group:*

**New York Steak Sandwich** on Baguette, Peppercorn Sauce 25.50

**Beef Burger** Herb Pepper Spice, Caramelized Onion, Mayonnaise, Butter Lettuce, Canadian Maple Cheddar Cheese 20

**Penne Pasta & Prawns** Sundried Tomato Basil Cream, Asiago Parmesan Cheese 18

**Salmon & Leek Pie** Wild Salmon, Mushroom, White Wine Cream 19

**BLT** Grilled Chicken Breast, Smoked Bacon, Butter Lettuce, Tomato, Basil Parmesan Cheese Mayo 19

Dessert Platter, Assorted Mini Squares

## WORKING LUNCH BUFFETS

Minimum 20 Guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

### CHASE RIVER BUTTER CHICKEN BUFFET

Basket of Pita Bread with Raita & Chutney

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

**Roasted Chickpea & Quinoa Tabouleh Salad** Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing

**Butter Chicken** Cubes of Boneless Chicken in Rich, Fragrant Tomato Based Sauce

**Vegetable Curry** Cauliflower, Sweet Potatoes, Peas, Spinach in Tomato Coconut Sauce, Coconut Basmati Rice

Selection of Sweets From Our Bakery

23.25 per person

### COWICHAN RIVER GREEK LUNCH BUFFET

Warm Pita Bread with Tzatziki & Hummus

**Classic Greek Salad** Crumbled Feta, Kalamata Olives, Olive Oil, Basil & Red Onions

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

**Antipasto Plate** Assorted Pickles, Stuffed Olives & Marinated Artichoke Hearts

**Spanakopita** Spinach & Feta in Phyllo Pastry

**Grilled Chicken Breasts** topped with Oregano, Lemon & Garlic Rub

**Roasted Potatoes** Lemon & Oregano Seasoning

Sweet Table from Our Bakery

23.25 per person

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## EXPRESS LUNCH BUFFET

For 8 – 19 guests

**Daily Soup Choice** of Tomato, Carrot Ginger, Cream of Mushroom, Minestrone, Beef Barley or Thai Curry

Choose Two Deli Sandwiches On Rustic Baguette For The Group:

**Roast Beef** with Horseradish Aioli

**Roast Turkey** with Cranberry Mayonnaise

**Ham** Apple Chutney & Swiss

**Roasted Chicken** Red Pepper, Honey & Brie

**Roasted Mediterranean Vegetable Wrap** Avocado, Lettuce, Roasted Garlic Hummus, Vegetables, Feta Cheese

**Egg Salad** Green Onion & Celery

**Tuna Salad** Lemon, Green Onions & Red Pepper

(Substitute gluten free bun for 2 per person)

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

**Roasted Chickpea & Quinoa Tabouleh Salad**, Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing

**Broccoli & Grape Salad**, Sweet Red Onion, Roasted Pumpkin Seed, Honey Ginger Yogurt Dressing

Selection of Cookies & Squares

22.25 per person

# WORKING LUNCH BUFFETS

Minimum 20 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

## MIRACLE BEACH SIZZLING FAJITAS

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

**Roasted Corn Salad** with Tomato & Red Onion, Cilantro Lime Dressing

**Mexican Spiced Grilled Chicken** Corn Tortillas, Sautéed Peppers, Mushrooms & Onions, Black Beans, Cilantro Lime Rice, Three Cheese Blend, Sour Cream, Fire Roasted Salsa, Jalapeno Peppers

Sweet Table from our Bakery

25.50 per person

Add Guacamole for 3

## PUNTLIDGE RIVER BUFFET

Buttermilk Biscuits

**Caesar Salad** Crisp Romaine Hearts, Roasted Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

**Beef Stew** Carrots, Potatoes, Cubed Beef, Pearl Onions, Rich Beef Gravy

**Bean Cassoulet** Roasted Squash, Peppers, Tomato, Herbs

Freshly Baked Assortment of Cookies from our Bakery

24.25 per person

## CHEMAINUS RIVER BUILD YOUR OWN SANDWICH

Rustic Baguette with Butter

**Daily Soup Choice** of Tomato, Carrot Ginger, Cream of Mushroom, Minestrone, Beef Barley or Thai Curry

**Potato Salad** Grainy Dijon, Sour Cream & Dill

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

Sliced Pickles, Roast Garlic Hummus, Egg & Tuna Salad Sandwich Fillings

Black Forest Ham, Roast Turkey Breast, Shaved Roast Beef, Aged Cheddar, Swiss & Monterey Jack Cheese

Sliced Tomato, Onion, & Shredded Lettuce

Blue Cheese Horseradish Aioli, Cranberry Mayonnaise & Dijon Mustard

Sweet Table from our Bakery

23.25 per person

# WORKING LUNCH BUFFETS

Minimum 20 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

## NITINAT RIVER BBQ LUNCH BUFFET

**Classic Coleslaw** Shredded Green Cabbage & Carrot

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

**Potato Salad** Grainy Dijon, Sour Cream & Dill

Beef Smokies, AAA Beef Burgers & Vegetarian Burgers, Hot Dog & Hamburger Buns,  
Sliced Tomatoes, Sliced Pickles, Onions & Shredded Lettuce, Blue Cheese Horseradish Aioli,  
Mayonnaise & Dijon Mustard

Selection of Cookies & Sliced Watermelon

25.50 per person

## NANAIMO RIVER LUNCH BUFFET

Selection of Freshly Baked Breads with Whipped Butter

**Antipasto Plate** Assorted Pickles, Stuffed Olives & Marinated Artichoke Hearts

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

**Caesar Salad** Crisp Romaine Hearts, Roasted Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

**Roasted Chickpea & Quinoa Tabouleh Salad** Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing

Choice of two of the following entrées:

**Braised Moroccan Chicken** Roasted Vegetables, Aromatic Spices, Dates

**Baked Manicotti** Spinach, Ricotta, Tomato Pureé

**Baked Cod** Sundried Tomato, Capers, Spinach, Sweet Onion

**Curried Butter Chicken** Yogurt, Garam Masala, Ginger, Cream & Lemon, Naan Bread

**Bacon Wrapped Meatloaf** Beef, Pork, Wild Mushrooms, With a Brown Sugar Apple Cider Glaze

**Pork Spareribs** Tigh-Na-Mara Smoked BBQ Glaze

**Rice Pilaf**

**Steamed Seasonal Vegetables**

Sweet Table from our Bakery

25.50 per person

Additional entrée items add 4.25

# RECEPTION

*Chef's Note: A general rule for quantities are as follows:  
6 to 8 pieces per person for a pre-dinner reception  
8 to 12 pieces per person for a reception  
12 to 18 pieces per person for a dinner reception*

Minimum 2 dozen per selection

## COLD CANAPÉS

**Qualicum Brie** Crostini & Balsamic Drizzle (Vegetarian)  
**Sesame Crusted Tuna** with Wasabi Cream & Pickled Ginger On Crostini  
**Wild Pacific Smoked Salmon** & Spinach Pinwheels  
**Duck Breast & Fig Jam** Herb Cream Cheese On Crostini  
**Black Tiger Prawns** with Horseradish Cream (GF)  
**Roasted Vegetable** Basil Cream Pinwheels (Vegetarian)  
34 per dozen



## HOT HORS D'OEUVRES

**Coconut Prawns** Sweet Chili Lime Sauce  
**Risotto Bullets** with Basil & Fontina Cheese (Vegetarian)  
**Mini Beef Wellington** Horseradish Cream  
**Shrimp Purse** with Asian Dipping Sauce  
**Vegetable Spring Roll** Ginger Plum Sauce (Vegetarian)  
**Scallops** Wrapped in Smokey Bacon with Horseradish Cream  
**Tandoori Spiced Chicken Satays** with Spicy Mango Chutney (GF)  
**Spiced Chicken Sate** Coconut Lime Peanut Sauce (GF)  
**Tempura Artichokes** Smoked Paprika Aioli (Vegetarian)  
34 per dozen



## CHEF'S SELECTION

A selection of the above hot hors d'oeuvres & cold canapés 32 per dozen

# RECEPTION PLATTERS

Minimum 15 guests

## CRUDITÉ PLATTER

A Selection of Fresh Cut Vegetables with Curried Sour Cream & Tangy Ranch Dips  
4.25 per person

## BAKED BREADS & SPREADS

Roast Garlic Hummus, Spinach & Artichoke, Spicy Pumpkin Dips Selection of Crackers & Baked Breads  
6.25 per person

## SLICED SEASONAL FRESH FRUIT

Accompanied with a Yogurt Dip  
6.25 per person

## DOMESTIC & INTERNATIONAL CHEESES

Aged Cheddar, Swiss, Brie & Blue Cheese  
Selection of Crackers, Fresh Seasonal Fruit & Crusty Baguette  
8.50 per person

## ARTISAN SANDWICHES

Assorted Variety / 1.5 Sandwiches per person  
All on Rustic Baguette

**Ham** with Pommery Apple Chutney & Havarti

**Egg Salad** with Green Onion & Celery

**Roasted Beef** with Blue Cheese Horseradish Aioli

**Chicken** with Roast Red Peppers, Honey & Brie

**Vegetarian** with Roast Red Peppers, Onion, Cucumber & Roast Garlic Hummus  
11.50 per person

## WINGS, WINGS & MORE WINGS!

6-8 wings per person  
Choice of Mild, Medium or Hot Sauce & Honey Garlic, Chicken Wings Served with Blue Cheese Dip  
12.75 per person

## ANTIPASTO PLATTER

Cured Italian Meats, Olives & Grilled Vegetables, Focaccia, Flatbread & Savoury Bread Sticks,  
Savoury Jam, Spicy Mustard  
8.50 per person

## CHARCUTERIE

Salami, Sausages, Smoked Salmon, Selection of Pickles, Olives, Beets, Artichoke Hearts, Sweet Peppers,  
Fruit Chutney, Flat Breads & Crackers  
12.75 per person

# RECEPTION ENHANCEMENT FOOD STATIONS

Minimum 30 people per station

## "MINI" SLIDER STATION

2.5 pieces per person  
Tigh-Na-Mara Signature Beef Sliders  
Smoked BBQ Sauce  
Legendary Pulled Pork Sliders  
Sweet Citrus Sauce  
Vegetarian Sliders  
13.75 per person

## MAC & CHEESE

Smoked Gouda Cheese, Canadian Aged Cheddar, Bacon, Roasted Garlic, Green Onion, Caramelized Onions  
Ketchup & Sriracha Hot Sauce on the side  
11.75 per person

## SAVORY MINI WAFFLES

2.5 pieces per person  
Choose Two of the Following Toppings:  
Pulled Pork with Blueberry BBQ Sauce  
Chipotle Chicken Alfredo  
Braised Beef with Peppercorn Sauce  
15 per person

Optional Chef in Attendance \*\*

\*\* 53 per Chef per 50 people  
1 chef required per 50 people

## PASTA BAR

Penne, Cheese Tortellini & Linguine Pastas  
Marinara, Pesto & Cream Sauces  
Sun-dried Tomatoes, Olives, Red Onion, Bell Peppers, Roast Garlic, Capers, Field Mushrooms, Baby Shrimp, Chorizo & Parmesan Cheese  
13.75 per person

Optional Chef in Attendance \*\*

## RISOTTO ACTION STATION

Chef attended. Served with a selection of toppings.  
Charred Red Pepper, Artichoke Hearts, Roasted Asparagus, Wild Mushrooms, Peas, Olives, Shrimp, Asiago & Romano Shaved Cheese, Herb Crusted Bread Sticks  
13.75 per person

## SHELLFISH STATION

1 pound per person  
Clams & Mussels, Freshly Steamed with Tomato, Garlic, White Wine, Herbs  
Market Price

# FOOD STATIONS

## TOWER OF BLACK TIGER PRAWNS

Marinated in Fresh Herbs & Garlic  
Served with Lemons, Spicy Cocktail Sauce  
Mango Curry Dip  
Available in increments of 50 pieces at 132/tower

## PRAWN SAUTÉ STATION

Minimum 50 guests  
Sautéed Black Tiger Prawns with Herbs,  
Garlic & White Wine  
Wild Mushroom Risotto,  
Garlic Herb Bread Sticks  
Roasted Red Pepper Coulis  
15 per person  
*(based on 5 prawns per person)*

53 per Chef per 50 people  
1 chef required per 50 people

# SWEET STATIONS & RECEPTION ENHANCEMENTS

Minimum 50 people per station

## DECADENT CHOCOLATE FOUNTAIN

Rich Belgian Chocolate, Fresh Seasonal Fruit, Cookies, Marshmallows, Rice Krispie Squares,  
Sponge Cake Pops & Whipped Cream  
Reception 18 per person

## COOKIE BAR

4 pieces per person  
Assortment of Freshly Baked Cookies  
Double Chocolate, Chocolate Chip, White Chocolate Macadamia & Biscotti  
7.50 per person

## MINI DONUT STATION

4 pieces per person  
House Baked Assortment of Traditional Old Fashioned Plain, Chocolate Dip, Frosted Mini Donuts,  
Assortment of Mini Donut Bites  
7.50 per person

## S'MORES STATION

4 pieces per person  
Chef Attended Live Fire Baked on Wood Bench, Graham Cracker, Dark Chocolate,  
House Made Roasted Vanilla Marshmallow  
12.75 per person



# PLATED DINNERS

## THREE COURSE

Add 4 per person for a four course

Maximum 120 people

## STARTERS

Select One For Three Course, Two For Four Course for the Group

**Roma Tomato Bisque** with Sage Crème Fraîche

**Wild Mushroom Bisque** with Basil Crème Fraîche

**Carrot Ginger** (Vegan, Lactose Free)

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots, Honey & Vanilla Vinaigrette

**Classic Greek Salad** Crumbled Feta, Kalamata Olives, Olive Oil, Basil & Red Onions

**Roasted Chickpea & Quinoa Tabouleh Salad** Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing

**Caesar Salad** Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

**Broccoli & Grape Salad** Sweet Red Onion, Roasted Pumpkin Seed, Honey Ginger Yogurt Dressing

## ENTRÉE

Select One For The Group

Served with Seasonal Vegetables & Rosemary Herb Roasted Potatoes

**Wild Pacific Cedar Salmon** Baked with Maple Ginger Glaze 48

**Canadian AAA Sirloin Steak** Served Medium with Blue Cheese & Peppercorn Cream 51

**Chicken & Salmon Duo** Grilled Chicken Breast & Wild Sockeye Salmon with a White Wine Butter Sauce 51

**Rotisserie Cornish Hen** Rosemary Jus 50

**Braised Beef Short Rib** Barley Risotto, Smoked Shallot, Yam Purée, Beef Jus Reduction 52

**Potato Gnocchi** Roasted Peppers, Mushrooms, Eggplant, Tomato Herb Purée, Parmesan Cheese 40.25

**Vancouver Island Rock Cod** Baked with Arugula, Herb Pesto, Seared Prawns 43.50

## DESSERTS

Select One for the Group

**Chocolate Ganache** Tart, Raspberry Compote

**Cheesecake** with a Chocolate Graham Wafer Crust with Berry Compote

**Red Velvet Cake** with a Rich Cream Cheese Icing

**Chocololics Sweet Tooth** Dark, White, Milk Chocolate Mousse

**Apple Pie** Home-made, Crumble Topping

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

A multiple choice of entrée only available for groups of 100 guests or less

Choices confirmed 72 hours ahead

A 4.25 per person surcharge applies for additional choice of entrée to a maximum of 3 choices

A 12 surcharge will apply for a choice of at the table, to a max of 3 choices

All children's meals are 1 choice for entire party

All guests will enjoy the same starter & dessert

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## CUSTOM STARTER OPTIONS

**West Coast Seafood Chowder** Teaming with Mussels, Clams & Wild Salmon

**Grilled Asparagus** with Shaved Parmigiano & Citrus Vinaigrette

**Sesame Crusted Ahi Tuna** Carpaccio with Wasabi Cream

**Crab & Shrimp Cake** with Citrus Aioli

Add 4.25 per person

## CUSTOM ENTRÉE OPTIONS

**Surf & Turf Duo** of Baseball Cut Beef Strip Loin & Jumbo Tiger Prawn Skewered on Sugar Cane, Merlot Demi-Glace

55 per person

## SEASONAL DESSERT CHOCOLATE TRIO

Add 3 per person

## DIETARY OPTIONS, FOR BUFFETS & PLATED

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Add 4.25 Per Plate

## VEGAN, GLUTEN FREE, LACTOSE FREE

**Roast Cauliflower & Spiced Lentils** Spinach Curry Sauce (Vegan, Gluten Free, Lactose Free)

**Vegetable Ragoût** Grilled Balsamic Glazed Portobello Mushroom on a Wilted Spinach & Tofu Ragoût (Vegan, Lactose Free, Gluten Free)

**Roasted Vegetable Curry** Chickpea, Coconut Milk, Curry Spices, Basmati Rice (Vegan, Lactose Free, Gluten Free)

**Stuffed Braised Pepper** Lentils, Sundried Tomato, Olives, Capers, & Fresh Thyme (Vegan, Lactose Free, Gluten Free)

**Wild Rice Pancake** Black Bean, Roasted Corn Salsa (Vegan, Lactose Free, Gluten Free)

Due to severity of certain allergies & dietary restrictions we suggest a fresh fruit plate for dessert. For large groups, please choose one item above for your vegetarian or allergy option

# WHITE RIVER DINNER BUFFET

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Selection of Freshly Baked Rolls

Seasonal Vegetable Platter, Tangy Ranch Dip

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

**Roasted Chickpea & Quinoa Tabouleh Salad** Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing

**Caesar Salad** Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

## HOT DISHES

Select Two of the Following:

**Braised Moroccan Chicken** Roasted Vegetable, Aromatic Spices, Dates

**Vegetable Ratatouille** Eggplant, Peppers, Tomato, Garlic, Fresh Herbs

**Roast Pork Loin** Balsamic Fig & Oven Roasted Tomatoes

**Bacon Wrapped Meatloaf** Beef, Pork, Wild Mushrooms with a Brown Sugar Apple Cider Glaze

**West Coast Seafood Medley** Salmon, Cod & Mussels in Tarragon Cream

**Curried Butter Chicken** Coconut Basmati Rice

**Sockeye Salmon** Maple Ginger Glazed

Rosemary & Thyme Roasted Baby Potatoes

Medley of Fresh Seasonal Vegetables

Sweet Table from our Bakery

41.25 per person

## BUFFET ENHANCEMENTS:

**Seafood Sampler Platter (25 People)** Smoked Peppered Salmon, Basil Pesto Mussels in a Shell, Shrimp Salad,

Scallop Ceviche, Pickled Herring, Sweet Onion, Lemon & Capers

210 per Platter

## BUFFET UPGRADE:

**Slow Roasted AAA Prime Rib of Beef** Pan Jus & Creamy/Hot Horseradish, Yorkshire Pudding

11.50 per person

# GOLD RIVER BUFFET DINNER

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Selection of Freshly Baked Rolls

Antipasto Plate, Assorted Pickles, Stuffed Olives & Marinated Artichoke Hearts

Seasonal Vegetable Platter, Tangy Ranch Dip

**Caesar Salad** Crisp Romaine Hearts, Roasted Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

**Roasted Chickpea & Quinoa Tabouleh Salad** Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing

**Broccoli & Grape Salad** Sweet Red Onion, Roasted Pumpkin Seed, Honey Ginger Yogurt Dressing

## HOT DISHES

Select Two of the following:

**Braised Moroccan Chicken** Roasted Vegetable, Aromatic Spices, Dates

**Bacon Wrapped Meatloaf** Beef, Pork, Wild Mushrooms with a Brown Sugar Apple Cider Glaze

**Vegetable Ratatouille** Eggplant, Peppers, Tomato, Garlic, Fresh Herbs

**West Coast Seafood Medley** Salmon, Cod & Mussels in Tarragon Cream

**Baked Manicotti** Spinach, Ricotta, Tomato Purée

**Roast Pork Loin** Balsamic Fig & Oven Roasted Tomatoes

**Curried Butter Chicken** Coconut Basmati Rice

**Vegetable Ragoût** Grilled Balsamic Glazed Portobello Mushroom on a Wilted Spinach & Tofu Ragoût

**Sockeye Salmon** Maple Ginger Glazed

## CARVING STATION

Select One of the following:

- **Herb & Cracked Pepper Crusted AAA Roast Beef** with Yorkshire Pudding, Pan Jus & Creamy Horseradish
- **Whole Stuffed Salmon Wellington** Fresh Herbs, Wild Mushrooms, Shallots & Spinach
- **Dijon Mustard Crusted Smoked HoneyHam**

Rosemary & Thyme Roasted Baby Potatoes

Medley of Fresh Seasonal Vegetables

Sweet Table from our Bakery

45.50 per person

## BUFFET ENHANCEMENTS:

**Seafood Sampler Platter (25 People)** Smoked Peppered Salmon, Basil Pesto Mussels in a Shell, Shrimp Salad, Scallop Ceviche, Pickled Herring, Sweet Onion, Lemon & Capers

210 per Platter

## BUFFET UPGRADE:

**Slow Roasted AAA Prime Rib of Beef** Pan Jus & Creamy/Hot Horseradish, Yorkshire Pudding

11.50 per person

All prices are exclusive of applicable taxes & gratuities

Valid January 1, 2018 to December 31, 2018

Subject to change

# SOOKE RIVER BBQ DINNER BUFFET

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Corn Bread & Buttermilk Biscuits

**Caesar Salad** Crisp Romaine Hearts, Roasted Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing

**Mediterranean Pasta Salad** Tomatoes, Feta, Basil, Garden Vegetables

**Classic Coleslaw** Shredded Green Cabbage & Carrot

## BBQ ITEMS

*Pick Any Two BBQ Items*

**Chicken Burgers** with Classical Toppings

**Beef Burgers** with Classical Toppings

**Vegetable Burgers** with Classical Toppings

**Hot Dogs**

27.50 per person

Add any extra BBQ item for an extra \$5 each

*Pick Any Two BBQ Items*

**BBQ Chicken** Maple Barbeque Sauce

**Double Smoked Sausage** with Sautéed Onions

**Pulled Pork** with Blueberry BBQ Sauce

**Baby Back Ribs** Smoked BBQ Sauce

40.25 per person

Add any extra BBQ item for an extra \$5 each

*Pick Any Two BBQ Items*

**Fresh British Columbia Salmon** Marinated with

Fresh Herbs & Lemon

**Grilled Albacore Tuna** with Mint, Lime & Lemon Salsa

**BBQ Prawns** Brushed with Garlic

**AAA Strip Loin** New York Cut

47.75 per person

*Pick Any Two BBQ Items*

**Whole Dungeness Crab**

**AAA Beef Tenderloin**

**Ahi Tuna**

**Rainbow Trout**

Market Price

Confirmed 30 days out

Rosemary Thyme Baked Potatoes & Sour Cream, Bacon, Chives

Seasonal Vegetables

Molasses Baked Beans

Fresh Sliced Watermelon

Sweet Table from our Bakery

## BUFFET ENHANCEMENTS:

**Seafood Sampler Platter (25 People)** Smoked Peppered Salmon, Basil Pesto Mussels in a Shell, Shrimp Salad,

Scallop Ceviche Pickled Herring, Sweet Onion, Lemon & Capers

210 per Platter

**Slow Roasted AAA Prime Rib of Beef** Pan Jus & Creamy/Hot Horseradish, Yorkshire Pudding

11.50 per person

**Herb & Cracked Pepper Crusted AAA Roast Beef** with Yorkshire Pudding, Pan Jus & Creamy Horseradish

7.50 per person

Pan Jus to Brandy Peppercorn Sauce

2 per person

All prices are exclusive of applicable taxes & gratuities

Valid January 1, 2018 to December 31, 2018

Subject to change

# TNM FAMILY STYLE SEAFOOD BAKE

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Crusty Rolls & Whipped Butter

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots & Honey Vanilla Dressing Classic

**Classic Coleslaw** Shredded Green Cabbage & Carrot

**Caesar Salad** Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

**Chorizo Sausage** Grilled & Served in Cast Iron Skillet

**Steamed Clams & Mussels** in Warm Garlic Herb Butter

**Grilled Prawns** Served in Cast Iron Skillet

BBQ Grilled Corn on the Cob, Seasonal Grilled Vegetables, Rosemary & Thyme Roasted Baby Potatoes

Fresh Sliced Watermelon

**Make your own Strawberry Shortcake** Fresh Baked Pound Cake, Vanilla Orange Marinated Strawberries,

Ginger Scented Whipped Cream

53 per person

## BUFFET ENHANCEMENTS:

**Local Dungeness Crab** Fresh, Steamed

Market Price

**Fanny Bay Oysters** with Shallots, Spinach & Melted Cheese

Market Price

**Grilled Sockeye Salmon** Lemon Dill

7.50 per person

**Canadian AAA Sirloin Steak** Served Medium with Blue Cheese & Peppercorn Cream

9.50 per person

# LATE NIGHT SNACKS

Minimum 25 guests

## LATE NIGHT BITES

**Chicken Wings** Each with Assorted Dips  
11.50 per person

**Mac & Cheese** Smoked Gouda Cheese, Canadian Aged Cheddar, Bacon, Roasted Garlic, Green Onion, Caramelized Onions, Ketchup & Sriracha Hot Sauce on the Side  
11.50 per person

**Build Your Own Nachos** Hot Cheese Sauce, Tomatoes, Shredded Cheese, Jalapenos & Black Olives, Seasoned Ground Beef  
10.50 per person

**Snack Attack** Chips & Ranch Dip, Hummus & Pita, Tortilla Chips & Salsa, Popcorn  
9.50 per person

**Sandwich Platter** Selection of Sandwiches on Rustic Baguette, Ham, Beef & Vegetable, Crudit  Platter with Ranch Dip, Potato Chips  
11.50 per person

**Taco Station** Shredded Lettuce, Diced Tomatoes, Sour Cream, Shredded Cheese, Seasoned Ground Beef, Soft Corn Tortillas  
11.50 per person

# CATERING INFORMATION

## FOOD & BEVERAGE

All food & beverage arrangements must be confirmed in writing with the Resort thirty (30) days prior to the date of the event(s), or at the time of booking if within thirty (30) days.

All food & beverage served in the Resort is to be supplied by Tigh-Na-Mara, with the exception of wedding cakes. No outside Food & Beverage may be brought into the Conference Centre.

To ensure the comfort of all resort guests, speeches, photographs and entertainment are not permitted in the Restaurants. Tigh-Na-Mara is pleased to accommodate these requests in a private room.

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Resort through the B.C. Liquor Distribution Branch. Liquor service is not permitted before 11:00am or after 1:00am (12:00 midnight on Sundays).

One set menu is required for all guests. We are pleased to work with any dietary concerns or food allergies in advance of the group's arrival. Substitution requests made during an event will be subject to a service charge.

Menu & room rental prices are subject to change without notice; however, menu prices will be honored sixty (60) days prior to the date of the event.

## GUARANTEE

It is the responsibility of the client to advise the final guarantee to the Resort, seventy two (72) hours or three (3) business days prior to the event by 12:00 noon. In the event that a guarantee has not been provided, the final number will be based on the previously discussed attendance or the actual number attending, whichever is greater. The Resort reserves the right to provide an alternative function room best suited for the group should the number of guests attending the event or room setup differ from the original contract.

## SERVICE CHARGES & TAXES

All Food & Beverage is subject to a 15% service charge. Government taxes are applicable and are subject to change without notice.

## PAYMENT

A non-refundable deposit is required to confirm all functions on a definite basis. Full payment for weddings and social events is required thirty days (30) prior to the event by a credit card.

Company cheques will be accepted for payment of a group account provided a credit application is completed and credit privileges are extended. Direct billing may be arranged pending prior approval from our Accounting Department. A credit application must be submitted a minimum of thirty (30) days prior to the function date.

The Resort will process invoices within seven (7) business days. Should you wish to pay by credit card an authorization form must be provided.



## CANCELLATION

Cancellation penalties and terms are outlined in your contract. All deposits are non-refundable.

## CONTRACTED SUPPLIERS

Contracted services organized by the client are subject to approval by the Resort.

Contracted services, including rentals or purchases, organized by the hotel on behalf of the client are subject to final billing and a 15% Resort Administration Fee.

## DAMAGE

The Client is responsible for damages to the Resort premises; by their guests, agents or independent contractors acting on their behalf, during the period the Resort premises are under their control. This includes damages to wall coverings or doorways from the use of strong tape, tacks, or other attachments for posters, flyers, or written material.

The use of confetti or sparkles is strictly prohibited. The use of such material anywhere on the Resort property will result in a clean up fee (minimum \$250).

## FUNCTION SPACE

The Resort reserves the right to inspect and control all private functions.

Space reserved is based on an 8:00am-5:00pm or 6:00pm-1:00am time frame. Set up and dismantle times are to be specified at the time of booking the function. Time added to an event while on-site or changes to contracted room setups within 24 hours of a function, will be subject to a labour charge (minimum \$100).

In accordance with government legislation, all function rooms, foyers and outdoor reception spaces are designated non-smoking areas.

Open flames are not permitted in the Conference Centre. Votive candles or tea lights must be enclosed with the candle flame below the lip of the glass.

## SHIPPING

As Tigh-Na-Mara Seaside Resort has very limited storage, we recommend that you arrange to have your shipment arrive no more than two (2) days prior to your event(s). Shipments with C.O.D. status will not be accepted. If goods are sent more than two (2) days prior to the event, a handling and storage fee may be applied.

Please arrange for your own Broker to avoid delays at the Border. Custom Brokerage fees are to be paid in advance or billed to your own Company address.

Please do not bill to the Resort as your shipment will become a C.O.D. order. The Resort will not accept C.O.D. orders.

Kindly arrange with the Shipping Company to have your shipment picked up from the Resort on the last day of your event. Please ensure you have filled out all the necessary information required on the bill of lading. Storage is very limited at Tigh-Na-Mara and we will not be responsible for shipments left behind. In the event you require assistance with shipping a handling fee will be applied. Arrangements for assistance must be made prior to departure with your Sales & Events Manager.

## MUSIC

SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada.

Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights.

These fees, subject to change are as follows:

Room Capacity	Fee per Event – Without Dancing	Fee per Event – With Dancing
1 – 72 people	\$31.31 + taxes	\$62.64 + taxes
Up to 300 people	\$45.02 + taxes	\$90.21 + taxes

## AUDIO VISUAL

Audio visual & special equipment requirements should be determined thirty (30) days prior to the date of the function. If equipment is supplied by an outside supplier the prices are subject to their confirmation. The safety & security of all equipment is the responsibility of the Client.

## SECURITY

The Client is responsible for additional security that may be required for an event.

The Resort is not responsible for lost or stolen articles, loss of or damage to any article left at the Resort prior to, during or following a function.

## AUDIO VISUAL EQUIPMENT

Flipcharts with Paper & Markers	\$25 per chart / day
Whiteboard & Markers	\$25 each / day
Easel	\$10 each / day
Speaker Phone (long distance additional)	\$50 per phone / day
Screen 6 foot	\$25 per screen / day
Screen 8 foot (Walbran Room only)	\$45 per screen / day
Podium	\$15 per day
Microphone Wireless Handheld	\$40 per day
Microphone Wireless Lapel	\$45 per day
Portable Sound System (for ceremony use only)	\$75 per day
Sound Hook-up	\$20 per day
LCD Projector & Screen	\$150 per day
Wireless Remote Power Point / Laser Pointer	\$20 each / day
Exhibit Tables (includes cloth & skirting)	\$20 per table / day

Tigh-Na-Mara is pleased to arrange additional AV as required.  
Please ask your Sales & Events Manager for details.