



HOTEL
GRAND
PACIFIC

CATERING MENUS



MEET RICK CHOY, OUR EXECUTIVE CHEF

Originally from Hong Kong, Chef Choy completed his apprenticeship in Victoria in 1995 before moving on to some of the city's most acclaimed restaurants. In 2003 he was named Chef of the Year by the Canadian Culinary Federation Victoria Branch, and the following year, he achieved the Certified Chef de Cuisine designation—the highest certificate of the Canadian Culinary Institute.

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All prices are subject to 15% Gratuity and applicable taxes.

A guaranteed number of guests are required 3 business days prior to the function. If a guarantee is not received, billing will be based on the expected attendance or the number of guests served, whichever is greater.



BREAKFAST BUFFETS

Continental

Chilled Assorted Juices
Muffins, Croissants, Danish & Sweet Pastries
Variety of Preserves
Assorted Individual Yogurts
Fresh Fruit
Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas
\$22 per person (minimum of 5 people)

Healthy Start

Chilled Assorted Juices
Assorted Muffins
Hot Oatmeal with Brown Sugar, Dried Fruit & Milk
Multi Grain, Plain & Cinnamon Raisin Bagels
Variety of Preserves & Cream Cheese
Build Your Own Parfait Station:
Assorted Low Fat Yogurts, Diced Fresh Fruit & House Made Granola
Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas
\$25 per person (minimum of 5 people)

SaltSpring Island

Chilled Assorted Juices
Assorted Bagels, Croissants & Muffins
Variety of Preserves
Scrambled Eggs
Bacon & British Banger
Fried Potatoes with Sautéed Onions & Roasted Peppers
Fresh Fruit
Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas
\$26 per person (minimum of 10 people)

BREAKFAST BUFFETS

Pender Island

Chilled Assorted Juices

Muffins, Croissants, Danish & Sweet Pastries

Variety of Preserves

Individual Assorted Yogurts

Fresh Fruit

Poached Eggs on a Housemade Buttermilk Biscuit

With your choice of Cold Smoked Salmon Or Ham

Fresh Herb Hollandaise

Fried Potatoes with Sautéed Onions & Roasted Peppers

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$28 per person (minimum of 10 people)

\$31 per person (includes both cold smoked salmon and ham)

Victorian

Chilled Assorted Juices

Assorted Cold Cereals with 2% Milk

Muffins, Croissants, Danish & Sweet Pastries

Variety of Preserves

Individual Assorted Yogurts

Fresh Fruit

Scrambled Eggs

With your choice of French Toast Or Buttermilk Pancakes with Canadian Maple Syrup & Caramelized Apples

Bacon, British Bangers & Ham

Fried Potatoes with Sautéed Onions & Roasted Peppers

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$30 per person (minimum of 20 people)

PLATED BREAKFAST

Classic Canadian

Chilled Fresh Juice

Croissant & Variety of Preserves

Two Scrambled Eggs

Bacon & British Banger

Fried Potatoes with Sautéed Onions & Roasted Peppers

Fresh Fruit Skewer

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$27 per person (minimum of 10 people)

Substitute Scrambled Eggs, Bacon, & British Banger for Traditional Eggs Benedict served on a Housemade Buttermilk Biscuit

Additional \$1 per person

BREAKFAST ENHANCEMENTS

Selections are in addition to buffet prices. These items are not available as individual options.

Selection of Individual Cereal Boxes \$4.25 on consumption

Hot Oatmeal \$5 per person
Brown Sugar, Dried Fruit & Milk

Breakfast Potatoes \$3 per person
Fried Potatoes with Sautéed Onions & Roasted Peppers

Scrambled Eggs \$4 per person
Three Scrambled Eggs Garnished with Julienne Scallions

Pancakes or French Toast \$5 per person
Buttermilk Pancakes or House Made French Toast
Canadian Maple Syrup & Caramelized Apples

Sausage, Bacon or Ham \$5 per person
Choice of Three Pieces of Bacon, Two British Bangers
or Sliced Ham

Parfait Building Station \$6.50 per person
Assorted Yogurts
Housemade Granola & Fresh Fruit

Smoothie Station \$6 per person
Pineapple, Banana & Coconut
Raspberry, Lemon & Mint
Blueberry, Ginger & Cardamom

BRUNCH BUFFETS

Royal Victorian Brunch

Chilled Assorted Juices

Assorted Cold Cereals with 2% Milk

Individual Assorted Yogurts

Muffins, Croissants & Sweet Pastries

Traditional Eggs Benedict served on a Housemade Buttermilk Biscuit

French Toast with Canadian Maple Syrup & Caramelized Apples

Bacon, British Bangers & Ham

Caesar Salad

Mixed Greens with Assorted Vinaigrettes

Marinated Tomato Salad

Herb Baked Salmon Fillets

Ratatouille, Diced Mixed Vegetables in a Tomato Ragoût

Fried Potatoes with Sautéed Onions & Roasted Peppers

Assorted Petites Fours

Fresh Fruit, Domestic & Imported Cheeses

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$40 per person (minimum of 30 people)

BREAK ITEMS

Refreshments

All canned and bottled beverage charges are based on consumption

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas	\$4.75 per person
Milk (10 glass) 2%, Skim or Chocolate	\$24 per pitcher
Iced Tea or Lemonade (10 glass)	\$24 per pitcher
Juice (10 glass) Orange, Grapefruit, Apple or Cranberry	\$26 per pitcher
Selection of Canned Regular & Diet Soft Drinks <i>Pepsi Products</i>	\$4 per can
Selection of Bottled Fruit Juices	\$4 per bottle
Selection of Mineral Bottled Water & Sparkling Water	\$4 per bottle
Selection of San Pellegrino Sparkling Sodas	\$4.25 per can

Gluten-Free Pastries

Chocolate Chip Cookies	\$33 per dozen
White Chocolate Macademia Cookies	\$33 per dozen
Mixed Berry Muffins	\$34 per dozen
Banana Walnut Muffins	\$34 per dozen
Lemon Cranberry Coconut Loaf (serves 6)	\$17.50 per loaf
Chocolate Banana Loaf (serves 6)	\$17.50 per loaf

BREAK ITEMS

Sweets & Pastries

Selection of Individual Yogurts	\$2.75 each
Seasonal Whole Fruit	\$36 per dozen
Sliced Fresh Fruit	\$7 per person
Assorted Housemade Cookies <i>Chocolate Chip, Oatmeal Cranberry with White Chocolate, Coffee Toffee & Double Chocolate Hazelnut</i>	\$33 per dozen
Assorted Mini Pastries	\$33 per dozen
Assorted Housemade Bars & Squares	\$36 per dozen
Assorted Housemade Muffins <i>White Chocolate Raspberry, Carrot, Morning Glory & Raisin Bran</i>	\$34 per dozen
Granola Bars	\$34 per dozen
Housemade Assorted Plain & Flavoured Scones	\$34 per dozen
Assorted Bagels <i>Plain, Multi Grain, Cinnamon Raisin Served with Whipped Cream Cheese & Preserves</i>	\$35 per dozen
Housemade Loaves (serves 12) <i>Banana Pecan, Carrot Zucchini, or Lemon Poppyseed</i>	\$35 per loaf
Butter & Chocolate Croissants	\$36 per dozen

BREAK ITEMS

Cookie Break

Housemade Chocolate Chip, Oatmeal Cranberry with White Chocolate, Coffee Toffee & Double Chocolate Hazelnut Cookies
Assorted Regular & Diet Canned Soft Drinks, Bottled Juice
Assorted Sparkling & Mineral Bottled Water
Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$12 per person
(Minimum of 10 people)

Healthy Break

Whole Fresh Fruit, Low Fat Carrot Zucchini Loaf, Housemade Protein Cookie
Bottled Juice, Assorted Sparkling & Mineral Water
Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$12 per person
(Minimum of 10 people)

Smoothie Break

Pineapple, Banana & Coconut
Raspberry, Lemon & Mint
Blueberry, Ginger & Cardamom
Assorted Housemade Loaves
Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Tea

\$13 per person
(Minimum of 10 people)

Parfait Break

Housemade Granola, Diced Fresh Fruit, Low Fat Yogurt, Whole Fresh Fruit
Assorted Regular & Diet Canned Soft Drinks, Bottled Juice
Assorted Sparkling & Mineral Bottled Water
Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$14 per person
(Minimum of 10 people)

BREAK ITEMS

Snack Break

Sea Salt Seasoned Popcorn
Tortilla Chips, Salsa, Sour Cream, Guacamole
Assorted Housemade Mini Cookies, Assorted Regular &
Diet Canned Soft Drinks, Bottled Juice
Assorted Sparkling & Mineral Bottled Water
Freshly Brewed Regular, Decaffeinated Organic Fair Trade
Coffee & Two Leaves Teas

\$14 per person
(Minimum of 10 people)

Dip Break

Naan Bread, Vegetable Crudit  & Tortilla Chips
Hummus, Smoked Salmon Dip, Red Pepper & Spinach Dip
Assorted Regular & Diet Canned Soft Drinks, Bottled Juice
Assorted Sparkling & Mineral Bottled Water
Freshly Brewed Regular, Decaffeinated Organic Fair Trade
Coffee & Two Leaves Teas

\$16 per person
(Minimum of 10 people)

Antipasto Break

Assorted Cured Meats & Cheeses
Assorted Marinated, Grilled Vegetables
Marinated Olives, Bruschetta, Crostini's & Baguettes
Assorted Regular & Diet Canned Soft Drinks, Bottled Juice
Assorted Sparkling & Mineral Bottled Water
Freshly Brewed Regular, Decaffeinated Organic Fair Trade
Coffee & Two Leaves Tea

\$16 per person
(Minimum of 10 people)

LUNCH BUFFETS

Express Luncheon

Soup of the Day

Mixed Greens with Assorted Vinaigrettes

Please Select Four Types of Sandwiches:

- Vegetarian – Tabouleh Quinoa Wrap, Arugula, Feta Cheese, Roasted Tomatoes, Zucchini
- Vegetarian – Basil Goat Cheese, Roasted Peppers, Grilled Portobello, Roasted Tomatoes, Grilled Zucchini, Spinach
- Cotto Ham, Balsamic Red Onion, Roasted Red Pepper Cream Cheese, Pickle, Tomato
- Roast Beef, Cheddar Cheese, Smoked Paprika & Green Onion Aioli, Herb Roasted Tomatoes, Shaved Onions, Lettuce
- Grilled Lemongrass Infused Chicken, Shredded Pickled Vegetables, Peanut Sauce Cilantro Aioli, Lettuce
- Roasted Pork Loin, Corn & Tomatillo Relish, Cilantro & Lime Aioli, Jicama Coleslaw
- Smoked Salmon Salad, Lemon, Caper, Cucumber & Fennel Slaw, Watercress, Dill Aioli
- Sopreseta, Genoa Salami, Capicolli, Pickled Fennel, Caponata, Swiss Cheese, Lettuce
- House Brined Turkey & Pancetta Club with Havarti Cheese

All Sandwiches will be made on the Chef's choice of:

- Multigrain Ciabatta, Pretzel Kaiser, Croissant, Ciabatta, Dark Rye, Rustic Multigrain, Vancouver Island Wholegrain, Whole Wheat Tortilla Wrap

Vegetable Crudités & Dip

Mediterranean Mixed Olives, Pickled Beets, Gherkins and Pepperoncini

Housemade Assorted Bars & Squares

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$27 per person (minimum of 10 people)

LUNCH BUFFETS

Pizza Express

Mixed Greens with Assorted Vinaigrettes
Caesar Salad with Toasted Croûtons

Please Select Three Housemade Thin Crust Pizzas:

- Grilled Chicken, Brie, Spinach & Leeks
- Pineapple & Cotto Ham
- Boccocini, Basil & Roasted Tomatoes
- Broccoli, Cherry Tomatoes, Grilled Zucchini & Roasted Peppers
- Sopressetta, Genoa Salami, Capiccoli & Mushrooms

Housemade Assorted Bars & Squares
Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas
\$28 per person (minimum of 15 people)

Grilled Sandwich Buffet

Mixed Greens with Assorted Vinaigrettes
Chef`s Daily Soup

Please Select Two of the Following:

- Cheddar, Apple & Fig Jam
- Pulled Pork with Swiss Cheese
- Smoked Chicken, Brie & Apricot Chutney
- Shaved Roast Beef, Caramelized Onions, Peppers, & Mozzarella Cheese
- Grilled Vegetables & Goat Cheese

Housemade Assorted Bars & Squares
Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas
\$28 per person (minimum of 15 people)

LUNCH BUFFETS

Spa Luncheon

Mixed Greens with Assorted Vinaigrettes
Roasted Cauliflower, Chickpeas & Curry Yogurt Dressing
Quinoa Tabouleh with Lemon Mint Vinaigrette

Please Select One of the Following:

- Seared Wild Salmon served with Orange, Fennel & Jicama Slaw
- Grilled Chicken with Peach Chutney

Chickpea Ratatouille
Steamed Brown Rice
Sliced Fresh Fruit & Lemon Cranberry Coconut Loaf
Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas
\$29 per person (minimum of 20 people)

Please note our Spa Luncheon is completely gluten free.

The Italian

Mixed Greens with Assorted Dressings
Caesar Salad with Toasted Croûtons
Zucchini, Tomato, Pickled Onion & Olives in a Pesto Vinaigrette

Hot Item Included:

- Lemon & Rosemary Roasted Chicken, Fennel, Artichoke, Olive & Cherry Tomato Broth

Please Select One of the Following:

- Cheese Tortellini in a Mushroom Cream Sauce with Roasted Peppers & Peas
- Penne Pasta with Spicy Italian Sausage in a Tomato Sauce
- Butternut Squash Ravioli, Leeks, Zucchini & Arugula in a Sage Butter Sauce

Housemade Biscotti, Lemon Tart, Sliced Fresh Fruit
Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas
\$29 per person (minimum of 30 people)

LUNCH BUFFETS

Curry Buffet

Cucumber & Chickpea Salad, Mint Yogurt Dressing
Mango, Cabbage, Carrot & Pepper Slaw, Tamarind Lime Vinaigrette

Please Select One of the Following:

- Chicken Vindaloo
- Red Thai Pork Curry served with Eggplant & Peanuts

Vegetarian Option Included:

- Tomato Curry served with Chickpeas, Potatoes & Spinach

Basmati Rice

Naan Bread

Minted Fruit Salad, Coconut Tarts

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Tea

\$29 per person (minimum of 20 people)

Burger Stop

Mixed Greens with Assorted Vinaigrettes

Potato Salad

Please Select Two Types of Burgers:

- Housemade Flame Broiled Beef Burgers
- Chicken Breast
- Salmon Fillet
- Vegetable Burgers

Bacon, Mushrooms & Sautéed Onions

Cheddar, Swiss & Gouda

Onion Kaiser & Classic Burger Bun

Tomatoes, Red Onion, Leaf Lettuce, Dill Pickles, Banana Peppers Ketchup, Dijon

Housemade Assorted Bars & Squares

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$30 per person (minimum of 15 people)

or enjoy 3 Burger Types for an Additional \$5 per person

LUNCH BUFFETS

Spanish Buffet

Mixed Greens with Assorted Vinaigrettes

Potato Salad with Caramelized Onions, Peas & Prosciutto in a Saffron Aioli

Roasted Tomato, Pickled Red Onions, Grilled Zucchini in a Sherry Olive Vinaigrette

Vegetarian Paella

Please Select One of the Following:

- Chicken Breasts served in a Tomato, Roasted Pepper & Smoked Paprika Sauce
- Roasted Pork Loin with Caramelized Onion, Roasted Apples & Sherry Vinegar Jus

Spanish Vanilla Cake, Crème Catalana Tart, Sliced Fresh Fruit

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$30 per person (minimum of 25 people)

Island View Luncheon

Mixed Greens with Assorted Vinaigrettes

Caesar Salad with Toasted Croûtons

Chickpea & Quinoa Tabouleh Salad

Potato Salad

Choice of Two of the Following:

- Grilled Lemon Chicken with Romesco Sauce
- Seared Wild Salmon with Orange, Fennel & Caper Salsa
- Oven Baked Ling Cod Fillet with Artichoke, Tomato & Olive Ragoût
- Cheese Tortellini with a Pesto Tomato Sauce & Grilled Zucchini, Eggplant & Fennel
- Roasted Beef Top Round with a Mushroom & Green Peppercorn Demi
- Chili Rubbed Pork Loin with a Tomatillo Corn Salsa
- Mushroom, Kale, Roasted Pepper & Goat Cheese Quiche

Chef's Choice Potatoes or Rice

Seasonal Vegetables

Housemade Assorted Bars & Squares

Sliced Fresh Fruit

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$37 per person (minimum of 30 people)

PLATED LUNCHES

All plated lunches are served with: Bread Rolls, Butter and Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

**All plated lunches are based on three courses
A minimum of 10 people is required for any plated lunch**

Please Select One Appetizer:

SALADS

- Organic Greens with Cucumbers, Shaved Carrots, Roasted Tomatoes & Grilled Peppers with Honey Balsamic Vinaigrette
- Romaine Lettuce, Croutons, Parmesan Cheese with Classic Caesar Dressing
- Spinach Salad with Pickled Red Onions, Red Peppers & Goat Cheese with Hazelnut Vinaigrette

SOUPS

- Carrot Ginger
- Roasted Butternut Squash Purée
- Wild Mushroom Bisque

Please Select One Main Course:

- Mushroom, Leek & Spinach Quiche \$32 per person
- Roasted Chicken Breast, Steamed Herbed Potatoes
Seasonal Vegetables, Caramelized Onion & Thyme Jus \$36 per person
- Seared Wild BC Salmon, Lemon Scented Jasmine Rice,
Seasonal Vegetables, Arugula Cream \$38 per person
- Roasted Pork Loin with Herbed Polenta, Brandy & Fig
Demi Glacé, Seasonal Vegetables \$38 per person
- Roasted Striploin, Whipped Potatoes, Seasonal Vegetables,
Red Wine Demi-Glace \$43 per person

Please Select One Dessert:

- Vanilla Bean Cheesecake
- Lemon Tart
- Chocolate Flourless Cake

RECEPTIONS

Cold Hors d'Oeuvres

Per Dozen

Bruschetta on a Crostini	\$34
Curried Hummus, Mint Purée, Naan Chip	\$34
Grilled Sweet Peppers, Herbed Goat Cheese	\$34 
Cherry Tomato & Bocconcini Skewer in a Pesto Marinade	\$35 
Crushed Avacado, Grilled Zucchini & Corn Salsa, Tortilla Chip	\$35 
Prosciutto, Apricot & Walnut Chutney, Arugula Purée	\$36
Shredded Confit Chicken Thigh, Pear & Ginger Chutney, Sweet Soy Drizzle	\$36
Smoked Salmon, Oat Cracker, Fine Herb Crème Fraiche, Red Onion Relish	\$37
Poached Prawn, Gazpacho	\$37 
Shredded Smoked Mackerel, Ginger Mustard Mayonnaise, Frisée	\$38
Country Style Pâté, Dijon Mustard, French Baguette	\$38
Albacore Tuna, Roasted Peppers, Olive & Pickled Onions	\$39 
Spicy Tuna Tartare, Mango Relish, Rice Cracker	\$39 
Beef Carpaccio, Herb Salad, Shaved Parmesan	\$40
Shucked Oysters, Shallot Mignoette, Fresh Horseradish	\$40 
Scallop Ceviche	\$40 

Minimum Order of Two Dozen Per Item



RECEPTIONS

Hot Hors d'Oeuvres

Per Dozen

Grilled Ham & Gruyère Melt with Dijon Mustard	\$34
Vegetable Spring Roll with Sweet & Sour Sauce	\$34
Tomato, Zucchini & Pesto Quiche	\$34
Mozzarella & Roasted Garlic Risotto Croquette, Tomato Sauce	\$34
Crispy Polenta, Mushroom Ragoût, Goat Cheese	\$35 
Chicken Terrine Wrapped in Bacon with an Apricot Chutney	\$35 
Parmesan Gourgeres Stuffed with Shredded Beef	\$35
Mini Pizza with Confit Chicken, Hoisin Sauce	\$36
Vegetable Samosa	\$36
Housemade Bratwurst, Sauerkraut, Mustard on Brioche	\$36
Turkey Meatball, Toasted Walnuts, Dried Cranberry	\$37 
Teriyaki Chicken Skewer	\$37
BBQ Meatball	\$37 
BBQ Pork Steam Bun	\$38
Seafood Cake, Cocktail Sauce	\$38
Thai Curry Prawn with a Peanut Sauce	\$38
Scallop Prawn Mousse, Bacon Jam	\$38 
Lamb Souvlaki, Mint Pesto	\$38 

Minimum Order of Two Dozen Per Item



RECEPTIONS

Grand Reception

Waiter Served Appetizers

Vegetable Spring Roll with Sweet & Sour Sauce
Bruschetta on a Crostini
Shredded Confit Chicken Thigh, Pear & Ginger Chutney, Sweet Soy Drizzle
Grilled Sweet Peppers, Herbed Goat Cheese
BBQ Meatball
Grilled Ham & Gruyère Melt with Dijon Mustard

Stationed Appetizers

Sliced Domestic & Imported Cheeses with Crackers
Vegetable Crudités, Ranch and Yogurt Dill Dips
Hummus, Smoked Salmon Dip, Red Pepper & Spinach Dip with Naan Bread and Crackers
Fresh Fruit Skewers, Housemade Assorted Bars & Squares
Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$37 per person (minimum of 25 people)
Based on 10 pieces per person

RECEPTIONS

West Coast Reception

Waiter Served Appetizers

Grilled Sweet Peppers, Herbed Goat Cheese
Tomato, Zucchini & Pesto Quiche
Bruschetta on a Crostini
Vegetarian Spring Rolls

Stationed Appetizers

SEAFOOD PLATTER

Smoked Salmon, Mackerel, Marinated Prawns, Mussels & Clams

MAKI ROLLS

California Rolls, Vegetable Rolls, Salmon & Avocado Rolls, Tempura Yam Rolls

FROM THE GRILL:

- Chicken Satay with Peanut Sauce
OR
- Beef Souvlaki

CARVERY STATION (Chef attended for 2 hours):

Served with Artisan Buns & Mustards

- Wild Mushroom Crusted Sirloin Roast
OR
- Roasted Turkey Served with Cranberry Sauce & Turkey Velouté
OR
- Honey Dijon Glazed Ham

DESSERT STATION:

Mini Fresh Fruit Skewers & Mini Pastries

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas
\$50 per person (minimum of 50 people)

RECEPTIONS

Reception Enhancers

Minimum of 10 people

Grand Sandwiches with Pickle Tray	\$17 per person
Domestic & Imported Cheeses with Crackers	\$11 per person
Assorted Sliced Meats, Pickle Tray & Bread Rolls	\$9 per person
Country Pâté, Chicken Pâté, Mushroom Pâté Crostinis & Sliced Baguette	\$8.50 per person
Sliced Fresh Fruit	\$7 per person
Vegetable Crudités, Ranch & Yogurt Dill Dips	\$6.50 per person
Fresh Fruit Skewers	\$6 per person
Ripple Chips & Housemade Dip	\$4 per person
Housemade Assorted Bars & Squares	\$3 per person
Bits & Bites	\$3 per person

Chocolate Fondue

Melted Lindt Chocolate

Choice of Dark or Milk Chocolate

Served with Shortbread, Orange Pound Cake, Profiteroles,
Banana Pecan Cake

\$16 per person
\$21 *(includes both types
of chocolate)*

Dessert Buffet

Assorted Cakes, Assorted Squares, Orange Pound Cake, Lemon
Tarts, Shortbread, Chocolate Mousse, Sliced Seasonal Fruit

Brewed Regular, Decaffeinated Organic Fair Trade Coffee &
Two Leaves Teas

\$22 per person

RECEPTIONS

Carved To Order

Carving stations include a selection of buns with butter and are attended by a uniformed Chef for 2 hours

Roasted Turkey \$190

Roasted Turkey Breast & Rolled Dark Meat with Cranberry Sauce **(serves 30)**

Ham \$200

Honey Glazed Ham with Honey Dijon Sauce **(serves 40)**

Pork Loin Rack \$240

Pork Loin Rack with Caramelized Onion & Thyme Jus **(serves 25)**

Leg of Lamb \$275

Herb Dijon Crusted Leg of Lamb with Mint Demi-Glace **(serves 25)**

Alberta Beef \$350

Top Round of Alberta Beef with Cabernet Sauvignon Herb Sauce **(serves 40)**

Alberta Prime Rib \$425

Prime Rib of Alberta Beef with Truffle Infused Jus **(serves 40)**

RECEPTIONS

Hot Seafood Stations

Scallops

Served in a White Wine & Tomato Concassé & Bacon served with a selection of Sliced Multigrain & Sourdough Baguettes

\$375 / 100 pieces

Prawns

Served in a Coconut Thai Curry Broth with a selection of Sliced Multigrain & Sourdough Baguettes

\$300 / 100 pieces

Cold Seafood Station

Oysters

Shucked Fresh Vancouver Island Oysters Served on Ice with Tabasco, Lemon & Diced Onion Accompanied by Shallot Mignonette

\$350 / 100 pieces

RECEPTIONS

Specialty Platters

Warm Naan Bread with Kalamata Olive & Chickpea Dip (serves 50)	\$135/bowl
Salmon Side of Cold Smoked Salmon with Capers, Onions & Bagel Chips (serves 25)	\$205/side
Sliced Smoked Albacore Tuna Served with Mango Chutney & Crostinis (serves 25)	\$205/side
Phyllo Baked Brie Baked Wheel of Brie in Phyllo with Apricot Compote & Crostinis (serves 75)	\$245/wheel
Prawn Platter Poached & Marinated Prawns, Horseradish & Tomato Cocktail Sauce	\$310/100 pieces
Antipasto Platter Selection of Cured Meats & Cheese, Marinated & Grilled Vegetables, Caponata, Bruschetta, Marinated Olives, Crostinis & Assorted Breads	\$11/person minimum 30 people
Seafood Platter Assorted Smoked Fish, Oysters, Marinated Mussels & Clams Seared Albacore Tuna, Chilled Prawns	\$13/person minimum 30 people
Sushi Assorted Maki Rolls	\$360/100 pieces

DINNER

PLATED DINNER BY DESIGN

The following dinner menus have been designed to enable you to create your own three or four course menu. Please select your service style first followed by your menu. Food allergies and dietary requirements will be accommodated.

The entrée price listed indicates a three course menu which includes fresh bread rolls and butter, soup or salad, seasonal vegetables, dessert, freshly brewed organic fair trade regular and decaffeinated coffee and Two Leaves teas.

SERVICE STYLES:

Preferred Service: Three Courses with Predetermined Choice

You must select the same appetizer (soup or salad) and the same dessert for your entire group. Then, you may pre-select up to a maximum of 3 different entrées. You are then responsible for providing each guests name and choice of their entrées 3 business days in advance, when confirming final numbers.

You may add an additional appetizer course to a preferred service style for \$9 per person to make this a four course menu.

Grand Service: Four Courses with Choice at the Event *(maximum of 40 guests)*

For an additional \$12 per guest, you must pre-select the same soup, salad and dessert for your entire group. Then, you may pre-select up to a maximum of 3 different entrées that each guest will choose from on the night of your event. This will reduce the advanced work required by you as the event organizer.

DINNER

Please ensure you have read the **PLATED DINNER BY DESIGN** page (Page 24) and selected your service style. Consult with your Catering contact for questions and suggestions.

Appetizers:

SOUPS

- Wild Mushroom Bisque, Herb Pistou
- Roasted Butternut Squash Purée
- Tomato & Basil Bisque
- Carrot & Ginger Soup

SALADS

- Crisp Baby Romaine, Grated Parmesan Cheese & Caesar Dressing
- Spinach, Arugula, Candied Walnuts, Grilled Peppers, Goat Cheese, Pear Vinaigrette
- West Coast Garden Greens, Shaved Fennel, Roasted Tomato, Grilled Yellow Peppers, Champagne & Honey Vinaigrette

Add an Additional Course with Soup or Salad for \$9 per person

Entrées:

VEGETARIAN

GNOCCHI
with Roasted Garlic, Roasted Peppers & Tomatoes in Olive Oil **(\$46 per person)**

SEARED POLENTA
Mushroom Ragoût, Wilted Kale, Smoked Tomato Coulis **(\$46 per person)**

SEAFOOD

SEARED LING COD
Salsa Verde, Roasted Pepper & Ancho Coulis, Cornbread Pudding **(\$47 per person)**

SEARED WILD SALMON FILLET
Confit Tomato & Capers, Leek & Pea Risotto, Lemon Cream Sauce **(\$49 per person)**

ROASTED SABLEFISH
Herbed Steamed Potatoes, Yuzu Butter Sauce **(\$50 per person)**

MEAT

APPLE CIDER BRINED CHICKEN
Roasted Shallot & Garlic Whipped Potatoes, Caramelized Apple & Thyme Jus **(\$48 per person)**

BRAISED BEEF SHORTRIB
Steamed Herbed Potatoes, Red Wine & Green Peppercorn Demi **(\$50 per person)**

BRAISED LAMB SHANK
Tomato & Olive Ragoût, Parmesan Polenta, Grainy Mustard Demi **(\$52 per person)**

GRILLED NEW YORK STEAK
Cheddar Cheese & Green Onion Mashed Potatoes, Bourbon Demi **(\$52 per person)**

CUMIN CRUSTED LAMB RACK
Israeli Couscous, Minted Demi Glace **(\$53 per person)**

SEARED BEEF TENDERLOIN
Bacon & Chive Duchesse Potato, Brandy Jus **(\$55 per person)**

DINNER

Please ensure you have read the **PLATED DINNER BY DESIGN** page (Page 24) and selected your service style. Consult with your Catering contact for questions and suggestions.

Desserts:

SALTED CARAMEL CHOCOLATE TART

Served with a Bailey's Cremeaux & Raspberry Gel

LEMON POPPYSEED CHEESECAKE

Served with a Blueberry Compote

CHOCOLATE FLOURLESS TORTE

Served with Macerated Strawberries

TIRAMISU CAKE

Italian Génoise Soaked with Rum & Coffee, Filled with Zabaglione Cream & Dusted with Cocoa

LAYERED STRAWBERRY MOUSSE CAKE

Vanilla Génoise Cake Layered with Strawberry Mousse & Finished with a Strawberry Glaze

DINNER BUFFETS

Belleville Buffet

Assorted Bread Rolls

Mixed Greens with Assorted Vinaigrettes

Potato Salad

Caesar Salad

Cucumber & Chickpea Salad, Cumin & Dill Yogurt Dressing

Cold Platters

Assorted Cured Meats

Choose Two from the Following:

- Grilled Chicken in a Mushroom & Bacon Demi
- Icelandic Cod in a Saffron, Tomato, Fennel & Leek Broth
- Chili Rubbed Pork Loin, Tomatillo & Corn Salsa
- Cheese Tortellini with Cherry Tomatoes, Zucchini, Sweet Peppers & Kale in a Tomato Sauce

Chef's Choice of Potatoes or Rice

Seasonal Vegetables

Seasonal Sliced Fruit

Chocolate Mousse, Assorted Tortes, Cakes & Squares

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$50 per person (minimum of 30 people)

Substitute one Entrée Item with a Carving Station.

See Page 30 for Choices.

DINNER BUFFETS

Harbour View Buffet

Assorted Bread Rolls

Mixed Greens with Assorted Vinaigrettes

North African Couscous Salad

Caesar Salad

Quinoa Tabouleh

Greek Salad

Iceberg Lettuce, Bacon, Egg, Tomato, Blue Cheese, Buttermilk Ranch Dressing

Cold Platters

Assorted Smoked Fishes

Sliced Roasted Chicken, Roast Beef, Cotto Ham, Genoa Salami & Soppressata

Cheddar, Swiss, Gouda, Brie & Blue Cheese

Choose Two from the Following:

- Grilled Chicken in a Mushroom & Bacon Demi
- Chili Rubbed Pork Loin, Tomatillo & Corn Salsa
- Icelandic Cod in a Saffron, Tomato, Fennel & Leek Broth
- Braised Beef Shortrib with Mushrooms & Root Vegetables
- Pan Seared Salmon with Orange, Fennel & Caper Salsa
- Braised Curry Lamb Shoulder
- Cheese Tortellini with Cherry Tomatoes, Zucchini, Sweet Peppers & Kale in a Tomato Sauce
- Thai Vegetable Curry with Fried Tofu

Seasonal Vegetables

Chef's Choice of Potatoes or Rice

Fresh Sliced Fruit

Chocolate Mousse, Assorted Tortes, Cakes & Squares

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$53 per person (minimum of 30 people)

Substitute one Entrée Item with a Carving Station.

See Page 30 for Choices.

DINNER BUFFETS

Grand Buffet

Mixed Greens with Assorted Vinaigrettes
North African Couscous Salad
Quinoa Tabouleh
Greek Salad

Cold Platters

Assorted Smoked Fishes, Chilled Marinated Prawns, Mussels & Clams
Assorted Cured Meats
Marinated Vegetables

Choose Two from the Following:

- Icelandic Cod in a Bouillabaisse
- Mushroom Crusted Beef Striploin, Green Peppercorn Demi
- Braised Lamb Shank, Mustard Demi
- Cornish Game Hen stuffed with Pancetta & Mushroom Farce, Cherry Jus

Includes Vegetarian Option:

- Butternut Squash Ravioli with Leeks, Cherry Tomatoes, Zucchini, Arugula served in a Sage Butter Sauce

Selection of Domestic and Import Cheeses

Petits Fours, Chocolate Pot de Crème, Fruit Tart, Raspberry Mousse Cups,
Assorted Cakes

Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas

\$61 per person (minimum of 50 people)

Substitute one Entrée Item with a Carving Station.

See Page 30 for Choices.

DINNER BUFFETS

Buffet Enhancers

ADD A CHEF ATTENDED CARVERY TO YOUR DINNER BUFFET

Includes a selection of bread rolls with butter and is attended by a uniformed Chef for 2 hours.

Honey Glazed Ham with Honey Dijon Sauce	\$7 per person <i>(\$4 to substitute for entrée item)</i>
Roasted Turkey Breast & Rolled Dark Meat with Savoury Dressing & Pan Gravy	\$8 per person <i>(\$4 to substitute for entrée item)</i>
Alberta Top Round of Beef with Cabernet Sauvignon Herb Sauce	\$10 per person <i>(\$5 to substitute for entrée item)</i>
Herb Dijon Crusted Leg of Lamb with Mint Demi-Glace	\$10 per person <i>(\$5 to substitute for entrée item)</i>
Prime Rib Beef with Cabernet Sauvignon Herb Sauce	\$12 per person <i>(\$7 to substitute for entrée item)</i>

BEVERAGE SERVICES

ALL ALCOHOL IS TO BE PROVIDED BY THE HOTEL GRAND PACIFIC.

Special wine orders are required 14 days prior to the function. The number of bottles ordered will be charged for.

The Hotel Grand Pacific reserves the right to refuse or terminate service in accordance with the regulations of British Columbia Liquor Control and Licensing.

As we are governed by these regulations, no liquor service will be permitted before 11:00 am or after 12:30 am. All entertainment should cease at that time in order to vacate function rooms within 30 minutes.

BEVERAGE SERVICES

Regular Bar Service

	HOST BAR	CASH BAR
Premium Liquor	\$6.50	\$7.50
Ultra Premium Liquor	\$9.00	\$10.00
Domestic & Local Craft Beer	\$6.50	\$7.50
Imported Beer & Cider	\$6.75	\$7.75
House Wine	\$6.75	\$7.75
Premium Wine	\$8.75	\$9.75
Liqueur	\$7.50	\$8.50
Juice, Pop & Water	\$3.50	\$3.75

Custom Cocktails (Choice of 2)

	HOST BAR	CASH BAR
Custom Champagne		
Cocktail Custom Shooter	\$8.50	\$9.50
Custom Martini (2oz)	\$6.50	\$7.50
	\$9.50	\$10.50

Host Bar Taxes

Host Bar Prices are subject to 15% Gratuity, and applicable taxes

Cash Bar Prices are inclusive of taxes

Bar Labour Fee

Bartender Labour Charges of \$25 per hour (minimum 4 hours) will apply to functions with less than \$300 net sales per bar

BEVERAGE SERVICES

Wine List

WHITES

Chardonnay, Peller Estates Family Series, Okanagan, BC	\$35 per bottle
Pinot Gris, See Ya Later Ranch, Okanagan, BC	\$42 per bottle
Sauvignon Blanc, Monkey Bay, Marlborough, NZ	\$45 per bottle
Chardonnay, Ravenswood Vintners Blend, California, USA	\$48 per bottle
Pinot Gris, Sandhill, Okanagan BC	\$51 per bottle
Alive Organic White, Summerhill, Okanagan, BC	\$55 per bottle
Sauvignon Blanc, Kim Crawford, Marlborough NZ	\$57 per bottle
Chardonnay, Tom Gore, California, USA	\$61 per bottle

REDS

Merlot, Peller Estates Family Series, Okanagan, BC	\$35 per bottle
Malbec, Pascual Toso Estate, Argentina	\$41 per bottle
Pinot Noir, See Ya Later, Okanagan, BC	\$47 per bottle
Cabernet Merlot, Sandhill, Okanagan, BC	\$48 per bottle
Cabernet Sauvignon, Inniskillin Estate Series Select, Okanagan, BC	\$51 per bottle
Zinfandel, Ravenswood Vintners Blend, California, USA	\$54 per bottle
Syrah, Sandhill, Okanagan, BC	\$56 per bottle
Cabernet Sauvignon, Tom Gore, California, USA	\$60 per bottle

BEVERAGE SERVICES

Wine List

SPARKLING WINES

Blanc de Blancs Brut, Veuve du Vernay, France	\$40 per bottle
Brut, Segura Viudas, Spain	\$40 per bottle
Prosecco, Pergolo, Italy	\$44 per bottle
Domaine Ste. Michelle, Columbia Valley, Washington, USA	\$49 per bottle
Brut, Summerhill Cipes, Okanagan, BC	\$60 per bottle
Brut, Sumac Ridge, Stellar's Jay, Okanagan, BC	\$66 per bottle

DESSERT WINE

Sonata Red Dessert Wine, Calona Vineyards, Okanagan 375ml	\$51 per bottle
Vintage Sac Mead, Tugwell Creek Meadery, BC 375ml	\$52 per bottle
Late Harvest Optima Quails' Gate Select, Okanagan, BC 375ml	\$77 per bottle

BEVERAGE SERVICES

BOTTLED WATER

Eska (750ML) Still Water	\$6 per bottle
Eska (750ML) Sparkling Water	\$6 per bottle
San Pellegrino (750ML) Sparkling Water	\$8 per bottle

PUNCHES

Fruit Punch	\$65/25 glasses
Rum or Vodka Fruit Punch	\$105/25 glasses
Champagne Fruit Punch	\$115/25 glasses
White Sangria	\$115/25 glasses
Red Sangria	\$115/25 glasses

WEDDINGS

Wedding Cake Cutting and Service	\$2.50 per person
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GUEST ROOM HOSPITALITY CHARGES

Bar Items - Glasses, Ice, Cocktail Napkins, Sticks, Limes	\$2.50 per person
Dishes - Plates, Cups, Saucers, Cutlery, Linen Napkins	\$2.50 per person