



HARBOUR
TOWERS

HOTEL & SUITES


2017 CATERING MENUS



BREAKFAST BUFFETS ...

Include toast station, chilled juices, coffee + assorted teas

CONTINENTAL | \$14

danish pastries + croissants
sliced fruit, yogurt, house made granola 

SNOOZE | \$16.50

breakfast croissant sandwiches **OR** wraps, mini muffins
sliced fruit, yogurt, house made granola

CLASSIC | \$18

yogurt, sliced fruit
croissants + cinnamon buns
scrambled eggs, Vic's spice hashbrowns, bacon + sausage

HEALTHY START | \$22

Portofino wholegrain + gluten free breads, mini muffins, house made granola
sliced fruit, yogurt, berry smoothie + iced chai latte shots
roasted root hashbrowns, pepper + spinach egg white frittata
cranberry french toast

FEELS LIKE THE WEEKEND | \$26

croissants + cinnamon buns, sliced fruit, smoothie shots,
eggs benedict, salmon lox benedict, Vic's spiced hashbrowns,
confit tomato baked beans, bacon + sausage,
cranberry french toast



minimum of 10 ppl | to include gluten free options add \$1.50pp

BUFFET ADD ONS ...

prices are per person unless otherwise indicated

hot oatmeal, brown sugar + raisins | \$2

Portofino gluten free bread + muffins | \$3

buttermilk mini pancakes | \$1 (per pancake)

cranberry french toast | \$3

Portofino twelve grain bagel + cream cheese | \$3

eggs benedict | \$5

cold smoked salmon lox | \$5

chicken apple sausage | \$3

dozen mini muffins | \$15

dozen assorted danish pastries | \$22

dozen cinnamon buns | \$22

BREAKFAST PLATED ...

EASY | \$15

scrambled eggs, Vic's spice hashbrowns

bacon + sausage, toast

chilled juices, coffee + assorted teas

EURO | \$14

sliced fruit, bacon, & waffles

warm compote + syrup, Chantilly cream

chilled juices, coffee + assorted teas

ON THE GO (boxed take-out only) | \$13

croissant, sliced fruit, yogurt, bottle juice, coffee or tea



BREAKS ...

coffee + assorted teas | \$ 4 (per person)

small coffee 2L | \$18

small hot chocolate 2L | \$22

bottled juice + soft drinks | \$4

sparkling water | \$4

large coffee 5.7L | \$51

large hot chocolate 5.7L | \$65

juice carafe 2L | \$20

bottled water | \$4

CLEANSE | \$12

extreme green smoothie shots
yogurt + house made granola
mini muffins, whole fruits
coffee + assorted teas

CALM | \$10

iced chai latte shots
apple crumble bite
cheddar + herb scones
coffee + assorted teas

RUSH | \$12

iced mocha shots,
two-bite brownies + profiteroles,
bananas foster bites,
assorted cookies
coffee + assorted teas



FUEL | \$10

berry smoothie shots,
fruit tarts, chocolate croissants
coffee + assorted teas

minimum of 10 ppl | prices are per person | gluten free options additional charge

HEARTH | prices are per dozen unless otherwise indicated

assorted cookies | \$24

selected danish pastries | \$30

cheddar + herb scones | \$30

Portofino gluten free muffins | \$35

lemon poppyseed bread (15 slices) | \$15

nourish granola bars | \$3 (each)



croissants | \$30

sticky glazed cinnamon rolls | \$30

banana bread (15 slices) | \$15

LUNCH BUFFETS ...

include artisan green salad, tossed caesar salad, vegetable crudités
cookies, coffee + assorted teas

DELI | \$24

breads + wraps (also available as build-your-own)
cheeses, cold cuts (may include ham, brisket, turkey)
tuna salad, egg salad, hummus
marinated vegetables, kettle chips

OSTERIA | \$24

artisan breads + rolls
roasted chicken puttanesca, pesto + field vegetable farfalle
balsamic tomato + artichoke

BISTRO | \$28

crushed bliss potato salad
seared salmon + dill pesto
roasted chicken pot pie
herb + cheese arancini

add soup | \$3 per person



minimum of 10 ppl | prices are per person | to include gluten free options on buffet add \$1.50pp

LUNCH PLATED ...

MIDDAY PLATES | \$19 per person

For plated lunches please choose for your ENTIRE group:

- ONE starter
- ONE sandwich
- ONE dessert

STARTER:

roasted squash bisque | tomato basil soup | clam chowder

artisan greens salad | classic tossed caesar

beet, goat cheese, spinach + quinoa

MAIN:

roasted beef + cheddar focaccia

chicken club whole wheat wrap

greek salad + hummus wrap

smoked salmon + baby shrimp croissant

shaved ham + swiss kaiser



A SWEET FINISH:

flourless chocolate brownie | white chocolate croissant pudding

strawberry mille feuille | vanilla bean crème brûlée

minimum of 10 ppl | prices are per person | to include gluten free options on buffet add \$1.50pp

For additional choices within a menu please consult with your catering representative.

Menus selections and dietary restrictions are required 7 days prior to the event.

COCKTAILS & CANAPES ...

prices are per dozen unless otherwise indicated

caprese brochettes | \$30 | tomato, young mozzarella, basil, anchovy oil

cured salmon | \$30 | herb cream cheese, haricot verte, cucumber

prawn mocktail | \$30 | clamato, celery salt + stalks, tabasco

tuna poke | \$30 | lime, chili, soy, wonton, scallion aioli

hummus flatbread | \$28 | pita, roast onion, tomato + artichoke

potstickers | \$28 | variety of 3 (vegetable, chicken + pork)

satay | \$30 | chicken, cilantro, peanut glaze

crispy prawns | \$30 | coconut + panko crust, wonton, sweet chili

quiche | \$28 | broccoli + aged cheddar, salmon lox + peas

scallops | \$30 | bacon, lemon aioli

crab + shrimp cakes | \$35 | panko, chipotle ketchup

prices are per person based on minimum of 20 ppl

pasture | \$8 | ham, rillettes, salami, chorizo, mustard, pickles + crostini

cream | \$8 | sliced domestic cheese, premium cheese, preserves + raincoast crisps

sea | \$12 | chilled prawns, mackerel, sardines, mussels, salmon lox + toast points

growth | \$6 | crudité, buttermilk feta ranch, oil + balsamic, endive + ratatouille

vines | \$6.5 | tropical fruits, melon compression, seasonal fresh + dried fruits, yogurt

mezzo | \$6.5 | hummus, tapenade, spinach dip, marinated olives, bruschetta + breads

CHEF ATTENDED ACTION STATIONS

charged additionally | based on 1.5 hours, \$100 flat rate for chef

tide | \$150 | five dozen select half shell oysters, mignonette + condiments

carve | \$350 (serves 25) | smoked sterling silver beef, slider buns + horseradish



DINNER BUFFETS ...



SATISFY... \$35 | *minimum of 20 ppl*

includes fresh rolls, artisan green salad, steamed vegetables, assorted cakes + squares, fresh fruit, coffee + assorted teas

SALAD... select ONE:

loaded baked potato | classic tossed caesar | cauliflower + toasted almond

SIDE... select ONE:

vics spice roasted gold potato | creamy whipped potato | fine herb rice pilaf

MAIN... select TWO:

rosemary roasted chicken | salmon + lemon herb butter
pork loin + chutney | confit shallot + mushroom polenta

ENTERTAIN | \$45 | *minimum of 20 ppl*

includes fresh rolls, artisan green salad, steamed vegetables, assorted cakes + squares, profiteroles, fresh fruit, coffee + assorted teas.

Select TWO choice from each category below:

SALAD...

beet, goat cheese, spinach + quinoa | tomato, feta, spinach + cucumber
classic tossed caesar or pesto + caponata farfalle

SIDE...

Vic's spice roasted gold potato | herb whipped potato | gruyere scalloped
potato | seven grain rice + tomato | alfredo or olive marinara penne pasta

MAIN...

salmon + tarragon reduction | braised chicken chasseur |
mustard + garlic roast beef | porchetta, chutney + bacon reduction |
braised beef + natural jus |
confit shallot + mushroom polenta + ratatouille

DINNER PLATED ...

\$32 per person | 3 courses

- Choose: either soup **or** salad + ONE entree + ONE dessert for the ENTIRE group
- Add \$3 per person to offer a choice of 3 entrées for your guests
- Individual entrée selections must be provided 7 days prior to the event

SOUP...

roasted squash bisque | tomato basil soup | clam chowder

SALAD...

artisan greens salad | classic tossed caesar
beet, goat cheese, spinach + quinoa

MAIN...

grilled 6 oz sirloin steak, whipped potato, roasted vegetables
braised chicken chasseur, whipped potato, roasted vegetables
salmon + lemon butter, herb risotto, wilted greens

A SWEET FINISH...

flourless chocolate brownie
white chocolate croissant pudding | strawberry mille feuille
vanilla bean crème brûlée



DESSERTS ...

minimum of 20 ppl | prices are per person
to include gluten free options on buffet add \$1.50pp

white chocolate croissant pudding + caramel | \$4

variety of brownies + nanaimo bars | \$4

individual crème brûlée + biscotti | \$5

individual cheesecakes | \$5

minimum of 10 ppl | prices are per person

CAKE BAR | \$10

cupcakes, cheesecake martinis, sheet cake-in-a-glass, toppings + sauces

CANDY BAR | \$10

gummies, chocolates, licorice, jelly beans, jube jube + sour candy chews



HOST BAR...

non-alcoholic fruit punch \$65

alcoholic fruit punch \$95

sparkling wine punch \$95

40 glasses per bowl

SPIRITS | \$5.75 single | \$9.75 double

Smirnoff Vodka | Tanqueray Gin | Captain Morgan's White or Dark | Appleton Spiced | Crown Royal | J&B Scotch |

BEER | Local Craft Phillips Brewery Beer \$6

We offer a wide assortment of beer, please let us know your preference.

COOLERS & CIDERS | Smirnoff Ice or Growers Cider | \$6

WINE BY THE GLASS | \$6.50 5oz

Calona Vineyards Pinot Gris or Cabernet Merlot

WHITE BOTTLES | prices per bottle

Calona Vineyards Pinot Gris | \$31.50

Open Sauvignon Blanc \$31.50

Sandhill Pinot Gris \$40

Sawmill Creek Chardonnay | \$30.50

See Ya Later Ranch Gewürztraminer | \$51.50

RED BOTTLES | prices per bottle

Calona Vineyards Cab-Merlot | \$31.50

Jackson Triggs Cabernet Sauvignon | \$37.50

Jackson Triggs Shiraz | \$38.25

Ravenswood Zinfandel | \$54

See Ya Later Ranch Pinot Noir | \$47



Host bar prices are subject to 15% gratuity and applicable taxes
a bartender fee of \$25 per hour (plus GST), minimum of 4 hours will be applied |
fee is waived with a minimum of \$350 NET bar sales.

CASH BAR...

SPIRITS | \$6.50 single | \$11.25 double

Smirnoff Vodka | Tanqueray Gin | Captain Morgan's White or Dark | Captain Morgan's Spiced | Crown Royal | J&B Scotch |

BEER | Local Craft Beer + Domestic | \$6.75
We offer a wide assortment of beer, please let us know your preference.

COOLERS & CIDERS | Smirnoff Ice or Growers Cider | \$6.75

WINE BY THE GLASS | \$7.25 5oz
Calona Vineyards Pinot Gris or Cabernet Merlot

WHITE BOTTLES | prices per bottle

Calona Vineyards Pinot Gris | \$36
Open Sauvignon Blanc | \$36
Sandhill Pinot Gris | \$46
Sawmill Creek Chardonnay | \$35
See Ya Later Ranch Gewürztraminer | \$59

RED BOTTLES | prices per bottle

Calona Vineyards Cab-Merlot | \$36
Jackson Triggs Cabernet Sauvignon | \$43
Jackson Triggs Shiraz | \$44
Ravenswood Zinfandel | \$62
See Ya Later Ranch Pinot Noir | \$54



Cash Bar Prices are inclusive of taxes.
a bartender fee of \$25 per hour (plus GST), minimum of 4 hours will be applied |
fee is waived with a minimum of \$350 NET bar sales.

THE FINE PRINT

FUNCTION ROOM ASSIGNMENT AND REQUIREMENT

Function details including meeting room setups, timing of events and number of attendees are required no later than 30 days in advance of your events. Should the number of attendees and/or set-up requirements change, the Hotel reserves the right to assign a more suitable function room. Room rental will be charged accordingly. In the event of a room set up change within 72 hours of any function, a service fee of \$25/hr/associate will be charged.

GUARANTEED ATTENDANCE

Final guaranteed number of attendees is required 7 days (5 business days) prior to the event. Should final numbers not be provided, you will be billed for the contracted number of attendees or the actual attendees (whichever is greater). We will do our best to accommodate increased numbers after the guaranteed numbers are provided; however we reserve the right to make substitutions when necessary.

ALLERGIES & DIETARY RESTRICTIONS

Please inform us 7 days (5 business days) prior to your event of any attendees with allergies or special dietary restrictions. We will provide alternate meals of the Chef's choice at no additional charge with advanced notice. Charges will apply to all substitutions made the day of the event.

CHILDREN

A 50% discount will be applied to buffet menus for children aged 6-11. There is no charge for buffet meals for children 5 & Under. Special plated children's meals are available upon request.

STATUTORY HOLIDAYS

A surcharge will be applied to events held on Canadian Statutory Holidays.

PRICES & APPLICABLE TAXES

We reserve the right to change prices due to current market conditions & government taxes are subject to change.

Food & Non-Alcoholic Beverages	15% Service Charge & 5% GST
Alcoholic Beverages	5% GST, 10% Liquor Tax, 15% Service Charge & 5% GST
Host Bar	15% Service Charge
Labour Fees	5% GST
Audio Visual	15% Service Charge, 7% PST & 5% GST
SOCAN Royalty (music)	\$20.56 - \$59.17, 5% GST
RE:Sound Licence (music)	\$9.25-\$26.63, 5% GST

FOOD & BEVERAGE POLICY

Due to Health Regulations and Liquor Licensing, we do not allow any outside food or beverage to be served at functions held in the hotel, with the exception of wedding cakes provided by a certified bakery. For this same reason, food and provided by the hotel is not allowed to be consumed outside designated meeting spaces.

AUDIO VISUAL EQUIPMENT

Our designated audio visual provider is Freeman Audio Visual. Should you contract an outside A/V supplier a patch fee will apply

CONTRACT

To ensure that all requirements stated are agreed upon, we ask that the client sign a copy of the Banquet Event Order and return it to the Catering Consultant no later than 14 days in advance.

EVENT CANCELLATION POLICY

Within 30 Days 100% room rental and 100% of estimated food & beverage

