



# FESTIVE RECEPTION HOSPITALITY SUITE DROP-OFF MENU 2017



Inspired by the natural bounty of Vancouver Island and designed to complement the changing seasons, with styles to fit every occasion.

the modern art of merriment

# The Parkside Hotel & Spa | Festive Reception Menu

## Festive Short Reception | \$28

(8-10 bites per order, minimum 20 people, prices are per person, prices subject to 15% service charge & applicable taxes)

#### Hors d'oeuvres

Brie, quince jelly & pistachio crostini, prosciutto, caramelized pear, blue claire, balsamic drizzle

#### Root Vegetable Chips

Red & gold beet, Yukon gold potato, yam, sweet potato, carrot

#### Rustic Apple-Onion Galette

Brie herb crème fraiche

#### Tourtière 'Sausage Rolls'

Spiced pork, puff pastry, moustarda

#### Wild BC Salmon Lox

Lemons, capers, sweet red onions, dill cream cheese, artisan breads, crackers

#### Festive Desserts

Christmas stollen, festive sugar cookies, 'santa hat' brownies, chocolate almond bark

### Suggested Platter Add Ons

(Platters feed 30 guests, other platter add ons also available)

#### Meat & Cheese | \$145

Smoked ham, Dijon rosemary beef, genoa salami, capicola, prosciutto, qualicum & comox valley goat cheese, brie, smoked cheddar, raclette, blue Claire, flat breads, crackers

#### Coast Sushi 75 pieces I \$145

Wild BC salmon, sesame coriander crab, shrimp, albacore tuna, pickled ginger, wasabi, soya sauce

#### Antipasto Spreads | \$115

Herb-artichoke dip, tomato bruschetta, red pepper-chick pea spread, flat breads, crackers

Other platters add ons also available.

Menu includes plate ware & cutlery but does not include linens or service staff. All equipment and cuisine will be delivered to your suite during the day prior to event start time (based on room access availability). Please keep all equipment in suite and stack neatly at end of event for next day collection.

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## Wine List

House White Wine	
49 North, VQA, Okanagan, BC	\$32.00
Sauvignon Blanc, Kindle, VQA, Okanagan, BC	\$35.00
Premium White Wine	
Unoaked Chardonnay, Calona Vineyards, VQA, Okanagan, BC	\$35.00
Chardonnay, Mission Hill "Rootstock", VQA, Okanagan, BC	\$40.00
Pinot Gris, Red Rooster, VQA, Okanagan, BC	\$40.00
Reisling, Mission Hill "Reserve", VQA, Okanagan, BC	\$42.00
Sauvignon Blanc, Mission Hill "Rootstock", VQA, Okanagan, BC	\$40.00
Pinot Grigio, Prospect "Ogopogo's Lair", VQA, Okanagan, BC	\$41.00
House Red Wine	
49 North, VQA, Okanagan, BC	\$32.00
Merlot, Kindle, VQA, Okanagan, BC	\$35.00
Premium Red Wine	
Merlot, Peller Estates, VQA, Okanagan, BC	\$35.00
Malbec, Dona Paula, "Los Cardos", Argentina	\$38.00
Cabernet Sauvignon, Rodney Strong, Sonoma County, California	\$53.00
Pinot Noir, Red Barn, VQA, Okanagan, BC	\$40.00
Cabernet Merlot, Mission Hill, "Rootstock", VQA, Okanagan, BC	\$39.00
Rosé, Rigamarole, VQA, Okanagan, BC	\$38.00
House Sparkling Wine	
Henkall Trocken Sekt, Germany	\$41.00

Premium Sparkling Wine

Steller's Jay Brut, VQA, Okanagan, BC \$55.00

Prices do not include 15% service, 5% GST or 10% liquor tax

Henkall Rosé, Germany

\$41.00

# The Parkside Hotel & Spa | Festive Reception Menu

#### **Bar List**

Cash Bar		Hosted Bar	
House Wine 49 North, VQA	\$7.00	House Wine 49 North, VQA	\$6.25
Premium House White Sauvignon Blanc, Kindle, VQA Merlot, Kindle, VQA	\$7.50	Premium House White Sauvignon Blanc, Kindle, VQA Merlot, Kindle, VQA	\$7.00
Deluxe Brands	\$6.75	Deluxe Brands	\$6.00
Premium Brands	\$8.25	Premium Brands	\$6.75
Domestic Beer & Cider	\$6.00	Domestic Beer & Cider	\$5.50
Import Beer	\$6.50	Import Beer	\$6.25
Coolers	\$6.50	Coolers	\$6.25
Liqueurs	\$7.00	Liqueurs	\$7.00
Soft Drinks & Juice	\$3.50	Soft Drinks & Juice	\$3.00

## **Labour Charges**

If consumption is less than \$300, a fee of \$24.50 per hour per bartender will apply (4 hours minimum). Cash bar prices are inclusive of taxes; gratuity not included. Host bar prices are subject to applicable taxes and 15% gratuity. Bar service ends no later than midnight with a 30 minute maximum drinking up time.

#### **General Notes & Conditions**

A labour fee for any staffed events on statutory holidays is charged at \$15.00 per hour, per staff.