

# CATERING

2023

  
**Crown Isle**  
RESORT & GOLF COMMUNITY



# MEETINGS

Muffins & Pastries	36 / DOZ	Freshly Brewed Gourmet Coffee	
Cookies	24 / DOZ	& Assorted Teas	3 / PP
Parfait <i>house granola, yogurt, diced fruit</i>	9 / PP	Pellegrino 750 ml	6 EACH
Whole & Fresh Cut Fruit 🌿	4 / PP	Orange, Cranberry, Pineapple or Apple Juice	12 CARAFE
Dessert Squares	32 / DOZ	Bottled Water	3 EACH



## BREAKFAST BUFFETS

### CONTINENTAL

18 PER PERSON  
MINIMUM 15 PEOPLE

*Selection of fresh baked muffins and pastries*

*House made granola and yogurt*

*Fresh cut fruit*

### CROWN

25 PER PERSON  
MINIMUM 25 PEOPLE

*Waffles, maple syrup, berry compote, whipped butter*

*Smoked bacon, maple sausage*

*Fried potato hash*

*Scrambled eggs*

*Fresh cut fruit*



# LUNCH BUFFETS

## ALPINE

32 PER PERSON  
MINIMUM 20 PEOPLE

*Warm baguette and rolls with butter*

*Roasted chicken breast with Brie cream sauce*

*Rice Pilaf* 🌿

*Seasonal vegetables* 🌿

*Potato Salad*

*Caesar salad (Gluten-free by request)*

*Chef's assorted desserts*

## VALLEY

30 PER PERSON  
MINIMUM 20 PEOPLE

*Warm baguette and rolls with butter*

*Roasted pork loin with fruit chutney* 🌿

*Herb roasted baby potatoes* 🌿

*Seasonal vegetables* 🌿

*Potato Salad*

*Caesar salad* 🌿

*Chef's assorted desserts*

# EXPRESS LUNCH

24 PER PERSON

BOXED LUNCH 26 PER PERSON

## SELECTION OF

*Grilled Chicken Sandwich*

*Smoked Meat Sandwich*

*Veggie Wrap*

*Green Salad & Protein*  
*(available on request for GF option)*

## INCLUDES

*Artisan greens, beet curls, carrot,  
cucumber, house made dressings*

*Cookie*

# DINNER BUFFETS

All Buffets include assorted bread, butter

## COASTAL

46 PER PERSON  
MINIMUM 25 PEOPLE

Artisan greens, beet curls, carrot,  
cucumber, house made dressings 🌿

Caesar salad 🌿

Tomato, feta cheese, shaved cucumber, red onion,  
arugula, red wine vinaigrette 🌿

Roasted chicken breast,  
grainy mustard, Brie cream sauce

6oz New York striploin 🌿

Roasted baby potatoes, herbs, extra virgin olive oil

Mushroom penne, white wine shallot cream, chives 🌿

Seasonal vegetables 🌿

Chef's assorted desserts including seasonal  
cheesecake, assorted cakes, flourless chocolate torte

## RAINFOREST

60 PER PERSON  
MINIMUM 30 PEOPLE

Arugula poached pear salad with feta cheese,  
pumpkin seeds, maple Dijon vinaigrette 🌿

Bocconcini, tomato, basil, red onion,  
extra virgin olive oil 🌿

Caesar salad 🌿

Wild salmon, maple butter glaze 🌿

6oz New York striploin 🌿

Herb rice pilaf 🌿

Seasonal vegetables 🌿

Mushroom ravioli, sage cream sauce,  
goat cheese, toasted pistachios

Chef's assorted desserts including seasonal  
cheesecake, assorted cakes, GF flourless chocolate  
torte

Fresh fruit platter 🌿

# DINNER BUFFETS

All Buffets include assorted bread, butter

## GLACIER

75 PER PERSON  
MINIMUM 30 PEOPLE

Spinach strawberry salad, pumpkin seeds,  
feta cheese, shaved red onion,  
maple dijon vinaigrette 🌱

Caesar salad 🌱

Beet and goat cheese salad,  
horseradish honey vinaigrette,  
toasted walnuts 🌱

Cheese and charcuterie platter (Gluten-free by request)

Wild salmon with maple glaze 🌱

AAA Prime Rib (GF), au jus,  
Yorkshire puddings, horseradish

Seasonal vegetables 🌱

Garlic whipped potatoes 🌱

Chef's assorted desserts including seasonal  
cheesecake, assorted cakes, GF flourless chocolate  
torte



# LATE NIGHT ADD-ONS

## PULLED PORK STATION

16 PER PERSON

Pulled Pork

Buns

BBQ Sauce

Coleslaw

Pickled Onions

## TACO STATION

20 PER PERSON

ADD 3 PER PERSON FOR GUACAMOLE

Pulled pork or braised pulled chicken

Pineapple salsa

Marinated cabbage

Tortillas

Limes

Fresh cilantro

## POUTINE / CHILI FRIES STATION

18 PER PERSON

Fries

Gravy

Cheese curds

Chili

Green Onions

Shredded Cheese

Pickled jalapeño

# RECEPTIONS

## HOT PARTY BITES

- Pork Gyoza *ponzu dipping sauce* 29 / DOZ
- 🌿 Thai Chicken Satay *spicy peanut sauce* 31 / DOZ
- Spinach & Feta Bundle 29 / DOZ
- Vegetable Samosa *mango chutney* 29 / DOZ
- Pulled Pork Sliders *slaw* 33 / DOZ

## COLD PARTY BITES

- Tuna Poke *cucumber, avocado, truffle soy vinaigrette, black sesame cup* 35 / DOZ
- Smoked Salmon Mousse *black sesame cone, horseradish, dill* 35 / DOZ
- 🌿 Traditional Deviled Eggs *bacon* 30 / DOZ
- 🌿 Tomato Bocconcini Skewer *balsamic reduction, fresh basil* 30 / DOZ
- 🌿 Prosciutto, Melon 32 / DOZ
- 🌿 Charcuterie Skewer *cured meat, olive, cheese, cornichon* 32 / DOZ

Minimum 3 dozen per choice

## PLATTERS

- 🌿 Vegetable Crudité *house buttermilk ranch dressing* 85
- 🌿 Fresh Fruit Platter 105
- 🌿 Chilled Lemon, Dill & Pepper Marinated Prawns *bloody mary cocktail sauce* 150
- 🌿 Cured & Smoked Meats *assorted mustards, olives* 200
- Local & Imported Cheeses *nuts, fresh and dried fruit garnish* 200
- Chef's Assorted Dessert Platter 125

Serves 20



## CHEF'S TABLE

- 🌿 Chilled, Smoked & Marinated Seafoods 500
- Charcuterie Platter *(Gluten-free by request) imported cured meats and cheeses* 500

Serve 50

## BAR

Liquor list available upon request ○ Brands are subject to change

A bartender will be provided free of charge, providing consumption is over \$300 per bar. If the minimum is not achieved, a bartender charge of \$30 per hour (minimum 4 hours) per bartender will be levied.

# ROOM CAPACITIES & RENTALS

	SQUARE FEET	ROUNDS	HALF ROUNDS	THEATRE	HOLLOW SQUARE	BOARD	U-SHAPED	CLASS	HALF DAY	FULL DAY
<b>Ballroom / Lobby</b>	2100	180	80	200	60	n/a	50	114	475	725
<b>Platinum Room</b>	1250	70	36	70	30	30	30	56	350	500
<b>Gold Room</b>	850	60	36	50	28	20	24	42	300	450
<b>Silver Room</b>	1200	70	30	70	30	25	30	40	325	450
<b>Copper Room</b>	1150	58	30	70	26	28	25	46	325	450
<b>Sales Boardroom</b>	300	n/a	n/a	n/a	n/a	12	n/a	12	150	250

**7**  
EVENT ROOM  
OPTIONS

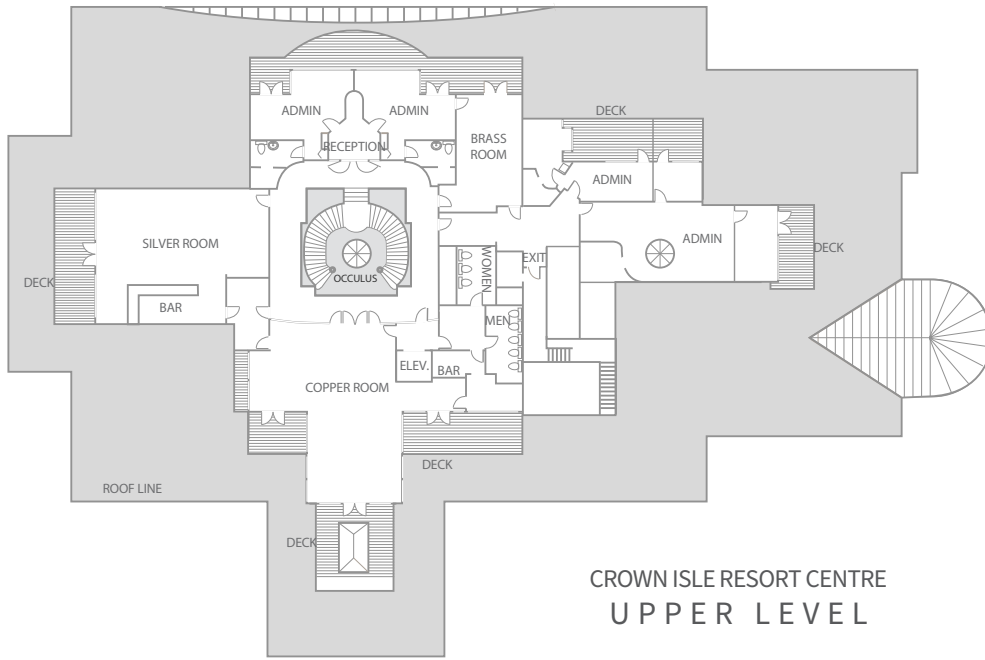
**7000+**  
TOTAL  
EVENT SPACE

**200**  
CAPACITY  
LARGEST SPACE

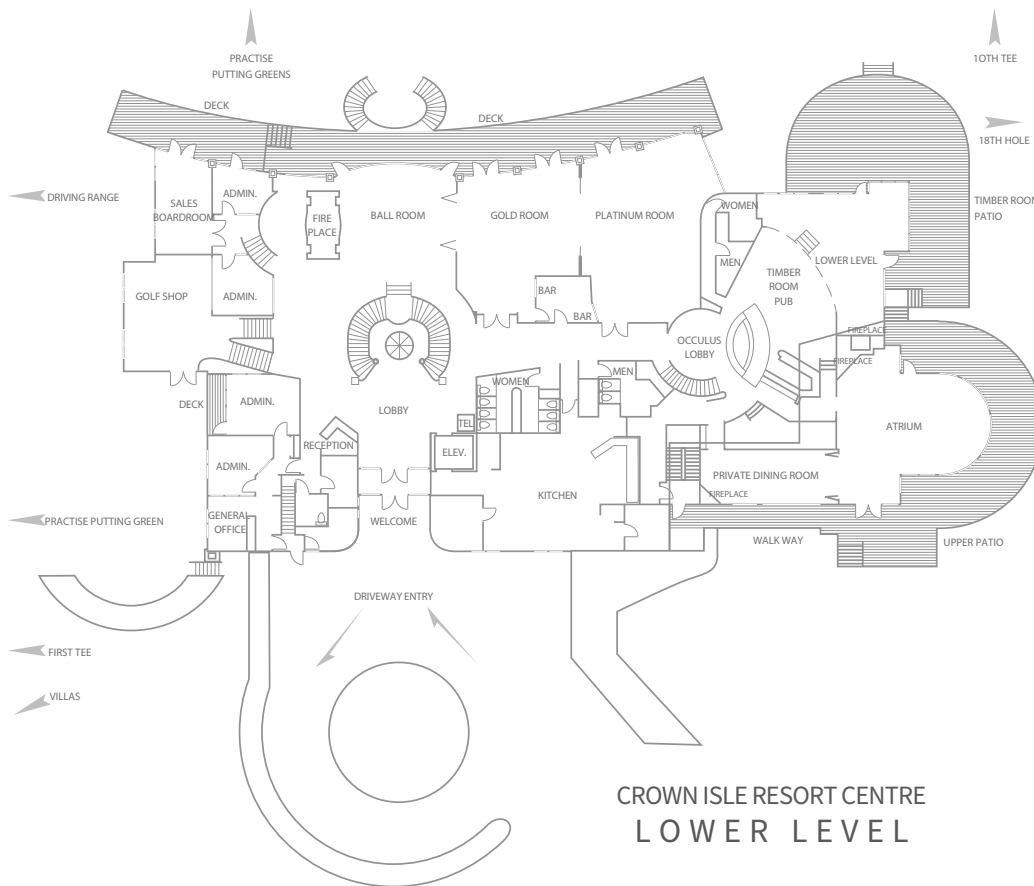


## AUDIO VISUAL

LCD Projector w/ Screen & A/V table	85
Screen Only	30
Conference Phone (POLYCOM)	44
Easel	10
Flip Chart with markers	15 / DAY
Whiteboard	17
Podium with microphone	
Lapel	37
Corded	25
Cordless	25
TV & DVD Player	45
Dance Floor	400



CROWN ISLE RESORT CENTRE  
UPPER LEVEL



CROWN ISLE RESORT CENTRE  
LOWER LEVEL