

CATERING

2023


Crown Isle
RESORT & GOLF COMMUNITY





MEETINGS

Muffins & Pastries	36 / DOZ	Freshly Brewed Gourmet Coffee	
Cookies	24 / DOZ	& Assorted Teas	3.5 / 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	5 / PP
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



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

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

DINNER BUFFETS

COASTAL

46 PER PERSON
MINIMUM 25 PEOPLE

Bread rolls, whipped butter

*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 tarte*

RAINFOREST

60 PER PERSON
MINIMUM 30 PEOPLE

Bread rolls, whipped butter,

*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

GLACIER

75 PER PERSON
MINIMUM 30 PEOPLE

Bread rolls, whipped butter

*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
tarte*

PACIFIC

98 PER PERSON
MINIMUM 30 PEOPLE

Warm French baguette, herb whipped butter

*Arugula and prosciutto salad, pickled red onions,
toasted pinenuts, fresh berries* 🌱

*Golden beet and goat cheese salad,
baby kale, horseradish dressing* 🌱

*Italian Cioppino: Prawns, scallops, mussels,
clams, tomato, white wine, saffron broth* 🌱

*Carved grilled bone-in Ribeye steak,
roasted mushrooms, garlic and truffle oil* 🌱

*Potato and onion gratin, parmesan cheese,
fresh herbs* 🌱

Seasonal vegetables 🌱

Plated dessert: crème brûlée and macarons 🌱

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

ROOM CAPACITIES & RENTALS

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



RECEPTIONS

HOT PARTY BITES

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

COLD PARTY BITES

Tuna Poke <i>cucumber, avocado, Truffle soy vinaigrette, black sesame cup</i>	35 / DOZ
Smoked Salmon Mousse <i>Black sesame cone, horseradish, dill</i>	35 / DOZ
🌿 Traditional Deviled Eggs <i>bacon</i>	30 / DOZ
🌿 Tomato Bocconcini Skewer <i>Balsamic reduction, fresh basil</i>	30 / DOZ
🌿 Prosciutto, Melon	32 / DOZ
🌿 Charcuterie Skewer <i>cured meat, Olive, cheese, cornichon</i>	32 / DOZ

Minimum 3 dozen per choice

PLATTERS

🌿 Vegetable Crudité <i>House buttermilk ranch dressing</i>	85
🌿 Fresh Fruit Platter	105
🌿 Chilled Lemon, Dill & Pepper Marinated Prawns <i>Bloody mary cocktail sauce</i>	150
🌿 Cured & Smoked Meats <i>Assorted mustards, olives</i>	200
Local & Imported Cheeses <i>Nuts, fresh and dried fruit garnish</i>	200
Chef's Assorted Dessert Platter	125

Serves 20



CHEF'S TABLE

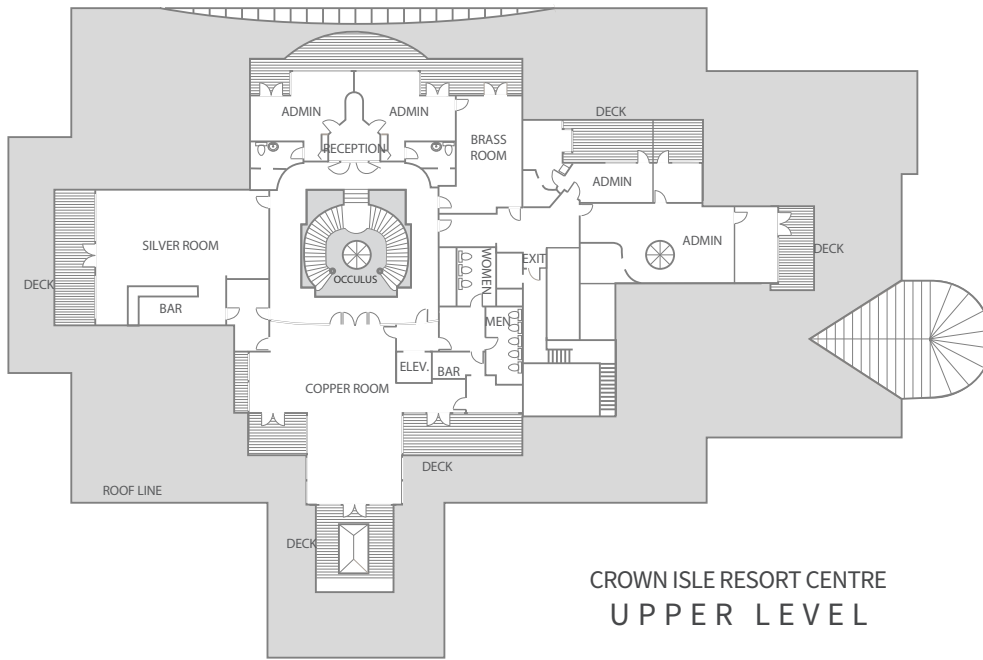
🌿 Chilled, Smoked & Marinated Seafoods	650
Charcuterie Platter <i>(Gluten-free by request)</i> <i>Imported cured meats and cheeses</i>	500

Serve 50

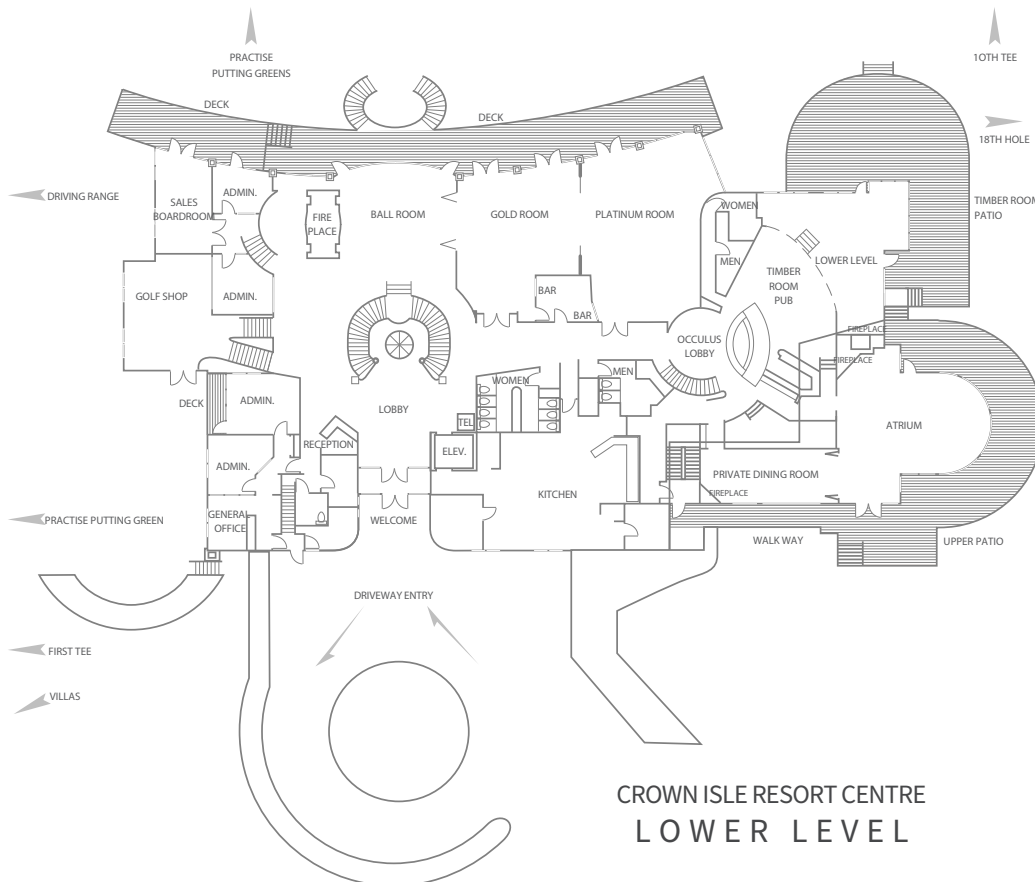
BAR

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.



CROWN ISLE RESORT CENTRE
UPPER LEVEL



CROWN ISLE RESORT CENTRE
LOWER LEVEL