

# Catering

## 2024

  
**Crown Isle**  
RESORT & GOLF COMMUNITY

*Last update: January 2024*







# MEETINGS

Muffins & Pastries	36 / DOZ	Freshly Brewed Gourmet Coffee	
Cookies	24 / DOZ	& Assorted Teas	3.5 / PP
Fresh Cut Fruit 	4 / PP	Pellegrino 750 ml	6 EACH
Dessert Squares	32 / DOZ	Orange, Cranberry, Pineapple or Apple Juice	5 / PP
Energy Bites	17 / DOZ	Bottled Water	3 EACH
- Coconut and seasonal fruit			
- Dark chocolate and toasted nuts			
Snack Box cheese, crackers, nuts, dried or fresh fruit, salami, pepperoni	12 / DOZ		
Egg Bites 2 PIECES veggies OR bacon OR ham	5 PP		

# BREAKFAST BUFFETS

## SUNRISE

32 PER PERSON  
MINIMUM 15 PEOPLE

Fresh fruit

Traditional Eggs Benedict, back bacon,  
with house made hollandaise sauce

Smoked Bacon

Fried potato hash

Marinated tomatoes with olive oil,  
balsamic reduction and herbs

## CROWN

25 PER PERSON  
MINIMUM 25 PEOPLE

Waffles, maple syrup, berry compote, whipped butter

Smoked bacon, maple sausage

Fried potato hash

Scrambled eggs

Fresh fruit

## CONTINENTAL

18 PER PERSON  
MINIMUM 15 PEOPLE

Selection of fresh baked muffins and pastries

House made granola and yogurt

Fresh cut fruit



## TABLE ENHANCEMENTS

TABLE OF 8

<i>Spinach and artichoke dip with tortilla chips</i>	10/ PER TABLE
<i>Roasted tomato salsa with tortilla chips</i>	10/ PER TABLE
<i>House made roasted garlic hummus with olives and toasted pita bread</i>	12/ PER TABLE
<i>Traditional bruschetta with fresh basil, extra virgin oil, and crostini</i>	12/ PER TABLE



## EXPRESS LUNCH

24 PER PERSON

BOXED LUNCH 26 PER PERSON

### SELECTION OF

*Grilled Chicken Sandwich*

*Smoked Meat Sandwich*

*Ham & Swiss on Kaiser bun, Dijon mayo & pickles*

*Veggie Wrap*

*Green Salad & Protein*  
(available on request for GF option)  
Add soup of the day \$4 PP

### INCLUDES

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

## 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

All Buffets include assorted bread, butter

## COASTAL

50 PER PERSON  
MINIMUM 25 PEOPLE

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

Caesar salad 🌿

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

Roasted chicken breast,  
grainy mustard and brie cream sauce

6oz New York striploin 🌿

Roasted baby potatoes, herbs, extra virgin olive oil

Mushroom penne, white wine shallot cream, 🌿  
chives, parmesan 🌿

Seasonal vegetables

Chef's assorted desserts

## RAINFOREST

62.50 PER PERSON  
MINIMUM 25 PEOPLE

Arugula and 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, roasted garlic cream sauce,  
parmesan cheese, toasted pistachios, fresh herbs

Chef's assorted desserts



# DINNER BUFFETS

All Buffets include assorted bread, butter

## GLACIER

80 PER PERSON  
MINIMUM 30 PEOPLE

Cheese and charcuterie platter,  
assorted crackers (Gluten-free by request 🌱)

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, pickled onions 🌱

Wild salmon with a maple butter glaze

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

Seasonal vegetables 🌱

Garlic whipped potatoes 🌱

Chef's assorted desserts

## PACIFIC

98 PER PERSON  
MINIMUM 30 PEOPLE

Warm French baguette, herb whipped butter

Arugula and prosciutto salad, pickled red onions,  
toasted pinenuts, poached pear 🌱

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

Potato and onion gratin, parmesan cheese,  
fresh herbs 🌱

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

Chef carved grilled bone-in Ribeye steak,  
roasted wild mushrooms, garlic, truffle oil 🌱

Seasonal vegetables 🌱

Plated dessert: crème brûlée and macarons 🌱

## LATE NIGHT ADD-ONS

With purchase of one of our buffet options

### PULLED PORK STATION

18 PER PERSON

Pulled Pork

Buns

BBQ Sauce

Coleslaw

Pickled Onions

### TACO STATION

22 PER PERSON

ADD 3 PER PERSON FOR GUACAMOLE

Pulled pork or grilled chicken

Pineapple salsa

Marinated cabbage

Tortillas

Limes

Fresh cilantro

Pickled red onions

### POUTINE STATION

20 PER PERSON

Fries

Gravy

Cheese curds

Green Onions

Add Pulled Pork \$5

# RECEPTIONS

## HOT PARTY BITES

Pork Gyoza <i>ponzu dipping sauce</i>	30 / DOZ
🌿 Thai Chicken Satay <i>spicy peanut sauce</i>	32 / DOZ
Spinach & Feta Bundle	30 / DOZ
Vegetable Samosa <i>mango chutney</i>	31 / DOZ
Pulled Pork Sliders <i>crispy onions, jalapeño crema</i>	34 / DOZ

## COLD PARTY BITES

Ahi Tuna Poke <i>cucumber, avocado, green onion, truffle soy vinaigrette, black sesame cup</i>	36 / DOZ
Smoked Salmon Mousse <i>black sesame cone, horseradish, lemon, dill</i>	36 / DOZ
🌿 Crown Deviled Eggs <i>crispy bacon</i>	31 / DOZ
🌿 Tomato Bocconcini Skewer <i>balsamic reduction, wrapped pesto</i>	31 / DOZ
🌿 Prosciutto, Melon, Goat cheese	33 / DOZ
Charcuterie Skewer <i>cured meat, olive, cheese, cornichon</i>	33 / DOZ

Minimum 3 dozen per choice

## PLATTERS

🌿 Vegetable Crudité <i>house buttermilk ranch dressing</i>	95
🌿 Fresh Cut Fruit Platter	125
🌿 Chilled Prawn Cocktail with Lemon & Dill <i>bloody mary cocktail sauce</i>	175
🌿 Charcuterie and cheese board	225
Chef's Assorted Dessert Platter	150

Serves 20



## CHEF'S PLATTER

🌿 Chilled, Smoked & Marinated Seafoods	750
Charcuterie Platter <i>(Gluten-free by request) imported cured meats and cheeses, pickles, olives</i>	600

Serves 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.

## CHEF'S NOTE

A general rule for quantities are as follows:  
- 6 to 8 pieces pp for a pre-dinner reception  
- 8 to 12 pieces pp for a reception  
- 12 to 18 pieces pp for a dinner reception  
- Minimum 3 doz per choice

# 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

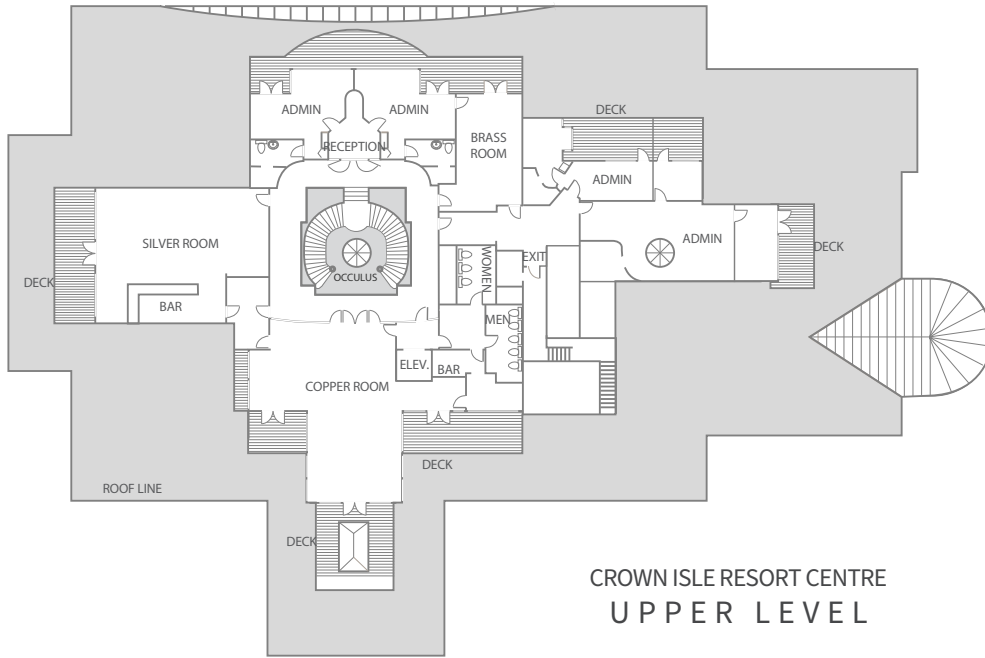
**200**  
CAPACITY  
LARGEST SPACE

## AUDIO VISUAL AND EQUIPMENT

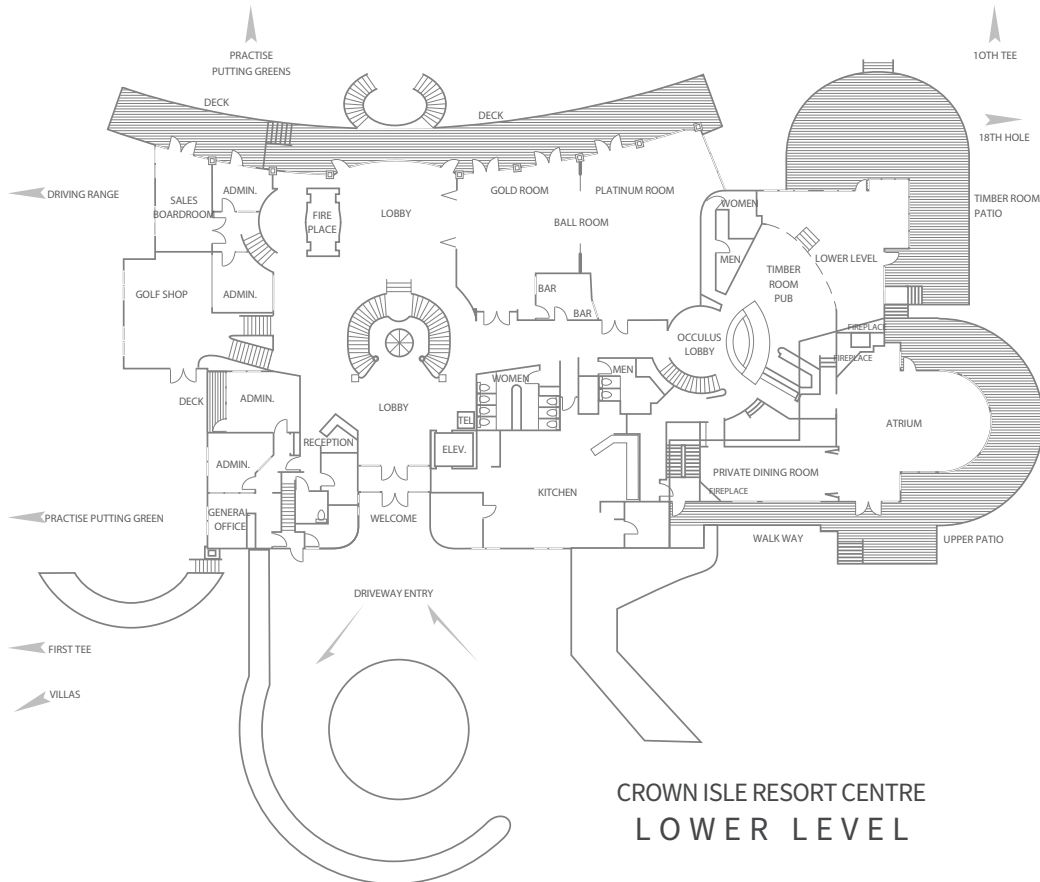
Projector w/ Screen	85
Conference Phone	44
Easel	10
Flip Chart with markers	15
Whiteboard with markers	17
Podium with microphone	25
TV	45
Dance Floor	400







CROWN ISLE RESORT CENTRE  
UPPER LEVEL



CROWN ISLE RESORT CENTRE  
LOWER LEVEL