



Catering



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	36 / DOZ	Orange, Cranberry, Pineapple or Apple Juice	5 / PP
Energy Bites	17 / DOZ	Bottled Water	3 EACH
Coconut and seasonal fruit			
OR			
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

Spinach and artichoke dip with tortilla chips **10/ PER TABLE**

Roasted tomato salsa with tortilla chips **10/ PER TABLE**

House made roasted garlic hummus **12/ PER TABLE**
with olives and toasted pita bread

Traditional bruschetta with fresh basil, **12/ PER TABLE**
extra virgin oil, and crostini



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
(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 🌿

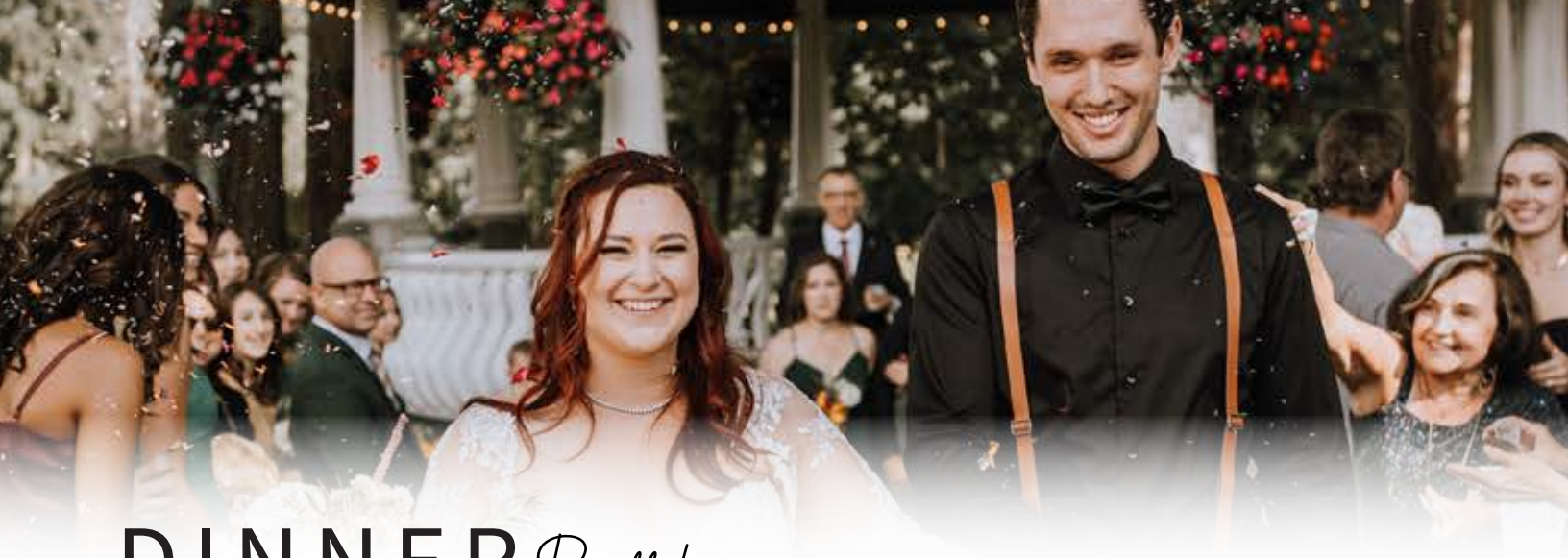
Seasonal vegetables 🌿

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

COLD PARTY BITES

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

Minimum 3 dozen per choice

PLATTERS

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

Serves 20

CHEF'S PLATTER

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



FLOOR *Plans*

