



Experience the Peak of Vancouver!

From an aerial journey on the famed Skyride to a grizzly bear encounter at our Refuge for Endangered Wildlife, see for yourself why Grouse Mountain is Vancouver's top four season destination. Activities include:

- Peak Chalet – Theatre in the Sky, Shopping, Dining
- Refuge for Endangered Wildlife – Two Orphaned Grizzly Bears, Pack of Wolves, Interpretive Sessions
- Summer Activities – Lumberjack Shows, Birds in Motion Demonstration, Scenic Chairlift Rides
- Hiking – Grouse Grind®, Guided Interpretive Walks & Eco-Walks
- Winter Activities – Snowshoeing, Sleigh rides, Ice Skating, Sno Limo
- Skiing & Snowboarding
- *AirGrouse* Aerial Adventures – Mountain Ziplines, Paragliding, Helijet Helicopter tours
- The Peak of Christmas (December)

Grouse Mountain invites you to enjoy the culinary delights, outstanding facilities and spectacular views available at The Peak of Vancouver. Please contact our Catering Sales department for more information at (604) 984 0661.

Banquet Menu

2010

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Please note, Grouse Mountain changes and updates its menus on a regular basis. Menus and menu prices cannot be guaranteed beyond 3 months from the date of your inquiry. Please contact our Catering Sales department for more information at [\(604\) 984 0661](tel:6049840661).

Banquet Menu

2010

Breakfast

Continental Breakfast * \$27.00

- Premium Grapefruit, Orange and Apple Juices
- Seasonal Fresh Cut Fruit
- Assorted Pastries and Muffins with Assorted Jams, Honey and Butter
- Terra Breads Granola and Lavender Yogurt
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

Benny Breakfast * \$37.00

- Premium Orange Juice
- Seasonal Fresh Cut Fruit and Lavender Yogurt
- Banana Bread
- Classic Eggs Benedict on an English Muffin with Canadian Bacon and Hollandaise Sauce
- Sautéed Red Nugget Potatoes
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

Canadian Breakfast * \$40.00

- Premium Grapefruit, Orange, Apple and Tomato Juices
- Seasonal Fresh Cut Fruit and Lavender Yogurt
- Assorted Pastries and Muffins with Assorted Jams, Honey and Butter
- Banana Pecan Pancakes with Maple Syrup
- French Toast with Blueberry Conserve
- Scrambled Eggs
- Canadian Bacon and Breakfast Sausages
- Sautéed Red Nugget Potatoes
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

* For groups of 20 persons or more, breakfast menus are available buffet style. Plated breakfast service for 20 persons or less, a service charge will apply.

Breakfast à la carte

Create your own breakfast menu (min. \$37/person) or enhance your breakfast buffet from the à la carte list.

- Eggs Benedict with Hollandaise Sauce \$9.00
- Smoked Salmon Eggs Benedict \$11.00
- Scrambled Eggs \$5.00
- Ham, Sausages or Canadian Bacon \$5.00
- Sautéed Red Nugget Potatoes \$3.25
- French Toast with Blueberry Conserve \$4.75
- Banana Pecan Pancakes with Maple Syrup \$4.75
- Waffle with Whipped Cream \$5.25
- Seasonal Fresh Cut Fruits \$3.75
- Flavored Yogurt Portion \$3.50
- Assorted Cereals \$2.50
- Muesli \$2.50
- Terra Breads Granola \$4.00

Omelet Station \$15.75

Minimum 20 persons. Price is per person.
Made to order (includes garnish)

Omelet Fillings:

- | | |
|--------------------|--------------------|
| Bacon | Mushrooms |
| Diced Peppers | Ham |
| Cream Cheese | Feta Cheese |
| Green Onions | Sun-dried Tomatoes |
| Cheddar Cheese | Spinach |
| Tomatoes | Bermuda Onion |
| Grilled Vegetables | Italian Sausage |

Banquet Menu

2010

Breaks

Coffee Breaks per item

• Banana Bread	\$3.50
• Mini Croissant	\$2.50
• Pain au Chocolate	\$3.50
• Assorted Muffins	\$2.50
• Assorted Pastries	\$3.50
• Scones with Assorted Jam	\$2.50
• Cinnamon Bun	\$2.50
• Assorted Bagels with Cream Cheese <i>(plain, sesame, cinnamon and multigrain)</i>	\$3.50
• Apple Turnover	\$2.50
• Assorted Cookies, freshly baked	\$2.50
• Energy Bar	\$3.50
• Terra Breads Granola	\$4.00
• Muesli Bar	\$2.25
• Assorted Cheese	\$2.25
• Whole Fresh Fruit	\$1.75
• Nanaimo Bars	\$2.25
• Chips, individually bagged	\$2.25
• Assorted Chocolate Bars	\$3.00
• Häagen Dazs Ice Cream Bars	\$4.50

Beverage Menu By Consumption

Freshly Brewed Regular and Decaffeinated Coffee	\$3.25
Teas and Herbal Infusions	\$3.25
Hot Chocolate	\$3.25
Add Flavored Syrups	\$2.00
Whistler Water (500ml)	\$2.50
Assorted Bottled Juices (473ml)	\$4.00
Soft Drinks (591ml)	\$3.00
2% Milk To Go	\$3.25
Iced Tea	\$3.00
Fresh Juice by the glass	\$6.25
Beetroot, Apple and Celery	
Carrot, Celery and Orange	
V8 Juice	\$3.00
Happy Planet Juices, assorted flavors	\$4.25
Non-Alcoholic Fruit Punch (Serves 30)	\$65.00

Health Break \$19.00

(Minimum 10 persons)

Low Fat Yogurt & Cottage Cheese
Granola, Banana and Honey
Muesli Bar
Multigrain & Whole Wheat Breads
Fruit Preserves
Flax Seed & Date Muffins
Apples, Oranges & Pears
Fresh Cut Seasonal Fruit
Assorted Happy Planet Juices

Power Break \$19.50

(Minimum 10 persons)

Banana Bread
Cheese Croissants
Energy Bar & Biscotti
Assorted Fresh Pastries
Dried Fruit & Nut Granola
Brown Sugar & Crème Fraîche
Fresh Scones
Fresh Cut Seasonal Fruit
Assorted Vegetable & Fruit Juice



Ocean Wise – All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

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Grouse Mountain is a proud member of the Green Table Network, devoted to sustainable and responsible restaurant practices.

Lunch

Design a two-course lunch menu for your group. Listed entrée price includes a pre-selected (1) soup or (1) salad and will be served with freshly baked breads, regular and decaffeinated coffee, teas and herbal infusions. Add a dessert for only \$8.25.

Menus are priced based on 20 persons or more, groups under 20 persons, a service charge will apply.

Entrées

Seared Breast of Yarrow Free Run Chicken <i>Thyme Jus and Confit Garlic</i>	\$38.00
Spaghetti, Arugula and Tuna <i>Ricotta, Tomato and Extra Virgin Olive Oil</i>	\$38.00
Turnip Gnocchi and Roasted Root Vegetables <i>Sautéed Leeks, Sunflower Sprouts and Fontina Cheese</i>	\$36.00
Roasted BC Ling Cod Filet <i>Pomme Purée, Braised Lentils and Seasonal Vegetables</i>	\$38.00
Seared Wild BC Sockeye Salmon Filet <i>Roasted Fingerling Potatoes, Seasonal Vegetables, and Rapini Walnut Pesto</i>	\$40.00
Oven Roasted PEI Mussels <i>Merguez, Chickpeas, Nugget Potatoes and Fresh Mint</i>	\$36.00
Grilled 7 oz. Alberta New York Steak * <i>Red Wine Jus, Home Fries and Seasonal Vegetables</i>	\$41.00
Grilled Ahi Tuna <i>Fennel, Squash, Parsley Chantelle Nage and Pommes Fondant</i>	\$43.00
Braised Lamb Shank <i>Black Olive Quinoa Risotto and Roasted Sunchokees</i>	\$41.00

* Served Medium Rare

Soup

Curried Cauliflower <i>Spiced Walnuts, Crème Fraîche</i>
Fire and Ice Gazpacho (Seasonal) <i>Cilantro Granite</i>
Clam Chowder <i>Roasted Garlic, Pancetta</i>
White Bean and Vegetable <i>Italian Sausage Garlic, Rapini, Parmesan</i>
Roasted Sweet Potato Soup <i>Ginger, Sour Cream, Green Onion, Spiced Lentil Yogurt, Fresh Mint</i>

Salads

Seasonal Organic Greens & Tear Drop Tomato <i>Shaved Fennel, Goat Cheese, Fresh Herb Vinaigrette</i>
Caesar Salad <i>Garlic Anchovy Crostini</i>
Lola Rossa Mimosa <i>Raisins, Port Orange Vinaigrette, Stilton, Quail Egg</i>
Arugula and Watercress Salad <i>Ricotta Salata, Hazelnuts, Maple Sherry Vinaigrette</i>
Warm Spinach and Frisée Salad <i>Pancetta, Caramelized Button Onions, Rainy Dijon Vinaigrette</i>

Desserts

\$8.25

Dark Chocolate Pyramid <i>Caramel Center and Crème Anglaise</i>
Individual Berry Tartlettes <i>Raspberry Coulis and Praline</i>
White Chocolate Dried Cherry Bread Pudding
Vanilla Crème Brûlée

Lunch Buffet by Design

All menus from this section include freshly baked breads, butter, regular and decaffeinated coffee, teas and herbal infusions.

Boardroom Lunch Buffet

\$39.00

(Minimum 20 persons or add \$5 per person for groups of 15 to 19)

Appetizers

Soups (Choose 1)

- Manila Clam and Root Vegetable Soup
- Roasted Sweet Potato Soup *Sour Cream and Green Onion*
- Grilled Vegetable and Tomato Soup
- Curried Cauliflower *Spiced Walnuts and Crème Fraiche*
- White Bean and Vegetable *Italian Sausage Rappini, Parmesan*

Greens (Choose 2)

- Caesar
- Organic Mixed Greens
- Spinach *Ruby Grapefruit Segments and Feta*
- Butter Lettuce *Blue Cheese, Roasted Pears and Toasted Almonds*

Dressings/Vinaigrettes (Choose 3)

- Caesar
- Ranch
- Italian
- Raspberry
- Balsamic

Composed Salads (Choose 2)

- Red Nugget Potato Salad *with Bacon, Red Onion, Basil and Asiago*
- Pasta Salad *with Marinated Vegetables and Sun-Dried Tomato Vinaigrette*
- White Bean and Tuna *with Capers and Black Olives*
- Cherry Tomato, Basil and Red Onion
- Grilled Artichoke *with Feta, Red Pepper and Marjoram Vinaigrette*
- Chilled Quinoa *with Roasted Vegetables, Hazelnuts, Raisins, Honey and Parsley Pesto*
- Marinated Grilled Vegetables

Make Your Own Sandwich (Choose 6 Fillings)

- Tuna Salad
- Smoked Salmon
- Grilled Vegetable
- Egg Salad
- Black Forest Ham
- Roast Beef
- Pastrami
- Prosciutto
- Turkey
- Mortadella
- Salami
- Capicola
- Tomato Bocconcini
- Herbed Cream Cheese

Breads, Condiments and Accompaniments

- Freshly Baked Croissants, Olive Loaf, French Loaf, Light Rye Loaf, Focaccia, Pita Bread, Sour Dough and Whole Grain Bread
- Dijon and Grainy Mustard, Smoked Tomato Chutney, Pesto, Horseradish Aioli, Guacamole and Mayonnaise
- Assorted Pickles, Sliced Tomato, Cucumber, Red Onion, Radish, Green Leaf Lettuce, Alfalfa Sprouts, Radicchio and Arugula
- Cheddar, Swiss, Brie and Blue Cheese

Desserts

- Seasonal Fresh Cut Fruit
- ##### Dessert (Choose 2)
- Mascarpone Cheesecake
 - Mixed Berry Flan
 - Pear & Almond Tart

Banquet Menu

2010

Spruce Lunch Buffet

\$42.00

(Minimum 20 persons or add \$5 per person for groups of 15 to 19)

Appetizers

Greens (Choose 2)

- Caesar
- Organic Mixed Greens
- Spinach *Ruby Grapefruit Segments and Feta*
- Butter Lettuce *Blue Cheese, Roasted Pears and Toasted Almonds*

Dressings/Vinaigrettes (Choose 3)

- Caesar
- Ranch
- Italian
- Raspberry
- Balsamic
- Port Orange Vinaigrette

Composed Salads (Choose 3)

- Red Nugget Potato Salad *with Bacon, Red Onion, Basil and Asiago*
- Greek Salad
- Pasta Salad *with Marinated Vegetables and Sun-Dried Tomato Vinaigrette*
- White Bean and Tuna *with Capers and Black Olives*
- Grilled Artichoke *with Feta, Red Pepper and Marjoram Vinaigrette*
- Roma Tomato, Bocconcini Salad *with Virgin Olive Oil and Balsamic Vinegar*
- Chilled Quinoa *with Roasted Vegetables, Hazelnuts, Raisins, Honey and Parsley*
- Pesto Marinated Grilled Vegetables
- Cherry Tomato, Bocconcini Salad *with Virgin Olive Oil and Balsamic Vinegar*
- Risotto Freddo *with Pickled Onions, Capers, Olives, Peppers and Parsley*

Entrées

Meat or Seafood Entrée (Choose 1)

- Roast Loin of Fraser Valley Pork *with Rosemary Jus*
- Thai Red Curry Chicken
- Grilled Alberta Flat Iron Steak *with Cherry Tomatoes, Basil and Feta*
- Pancetta Wrapped BC Ling Cod *with Smoked Tomato Chutney*
- Grilled Filet of Wild BC Sockeye Salmon *with Spiced Lemon Butter Sauce*

Pasta (Choose 1)

- Farfalle *with Prosciutto, Peas, Lemon and Cream*
- Penne *with Tomato, Eggplant, Olives, Roasted Peppers and Pecorino Romano*
- Cannelloni *with Salmon, Ricotta and Spinach*

Vegetable (Choose 1)

- Cane Sugar Glazed Baby Carrots
- Cauliflower Gratin
- Seasonal Garden Vegetables
- Green and Yellow Bean Amandine

Rice and Starch (Choose 1)

- Jasmine Rice Pilaf
- Polenta with Tomato, Basil and Asiago
- Roasted Red Nugget Potatoes
- Pommes Dauphinoise

Desserts

- Seasonal Fresh Cut Fruit

Dessert (Choose 2)

- Chocolate Fondant Cake
- Key Lime Cheesecake
- Apple Tart
- Chocolate Viennese Cake



Banquet Menu

2010

The Peak Lunch Buffet

\$46.00

(Minimum 20 persons or add \$5 per person for groups of 15 to 19)

Appetizers

Soups (Choose 1)

- Manila Clam and Root Vegetable Soup
- Roasted Sweet Potato Soup *with Ginger, Orange, Green Onion*
- Grilled Vegetable and Tomato Soup
- White Bean and Vegetable *Italian Sausage, Rapini, Parmesan*
- Lentil Soup *Yogurt and Fresh Mint*
- Curried Cauliflower *Spiced Walnuts and Crème Fraiche*

Greens (Choose 2)

- European *Radicchio, Endive, Frisée and Arugula*
- Caesar
- Organic Mixed Greens
- Spinach *with Ruby Grapefruit Segments and Feta*
- Butter Lettuce *Blue Cheese, Roasted Pears and Toasted Almonds*

Vinaigrettes/Dressings (Choose 3)

- Caesar
- Ranch
- Italian
- Raspberry
- Balsamic
- Spiced Pancetta Vinaigrette
- Dijon Vinaigrette
- Port Orange Vinaigrette

Composed Salads (Choose 2)

- Red Nugget Potato Salad *with Bacon, Red Onion, Basil and Asiago*
- Greek Salad
- Pasta Salad *with Marinated Vegetables and Sun-Dried Tomato Vinaigrette*
- BC Albacore Tuna Niçoise *with Beans, Tomato, Capers, Potato, Confit Garlic and Egg*
- Chilled Quinoa *with Roasted Vegetable, Hazelnuts, Raisins, Honey and Parsley*
- Beluga Lentil Salad *with Candied Salmon*
- White Bean *with Tuna, Capers and Black Olives*
- Grilled Artichoke *with Feta, Red Pepper and Marjoram Vinaigrette*
- Cherry Tomato, Bocconcini Salad *with Virgin Olive Oil and Balsamic Vinegar*
- Pesto Marinated Grilled Vegetables
- Risotto Freddo *with Pickled Onions, Capers, Olives, Peppers and Parsley*

Platters (Choose 1)

- Assorted Cured and Smoked Meats
- Vegetable Crudités *with Parmesan Garlic Dip*
- Grilled Vegetables
- Assorted Olives and Pickled Vegetables
- Wild BC Smoked Salmon, Tuna and Peppered Mackerel
- Assorted Antipasto Platter

Entrées

Meat Entrées (Choose 1)

- Roast Loin of Fraser Valley Pork *with Rosemary Jus*
- Thai Red Curry Chicken
- Grilled Alberta Flat Iron Steak *with Cherry Tomatoes, Basil and Feta*
- Grilled Yarrow Free Run Chicken Breast *with Mustard Hoisin Sauce*
- Mint and Anchovy Marinated Lamb Sirloin
- Roasted Yarrow Whole Free Run Chicken *with Lemon and Rosemary*

Seafood Entrées (Choose 1)

- Baked BC Ling Cod Fillet *with Confit Tomato and Olives*
- Steamed PEI Mussels *with Orange and Sausage*
- Grilled Filet of Wild BC Sockeye Salmon *with Spiced Lemon Butter Sauce*

Pasta (Choose 1)

- Penne *with Tomato, Eggplant, Olives, Roasted Peppers and Pecorino Romano*
- Cannelloni *with Salmon, Ricotta and Spinach*
- Rigatoni *with Italian Sausage, Crushed Plum Tomato, Spinach and Parmesan Cheese*

Vegetable (Choose 1)

- Cane Sugar Glazed Baby Carrots
- Cauliflower Gratin
- Ratatouille
- Grilled Asparagus *with Caper Butter and Parmesan*

Rice and Starch (Choose 1)

- Jasmine Rice Pilaf
- Polenta with Basil and Asiago
- Roasted Nugget Potatoes
- Pommes Dauphinoise



Ocean Wise – All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.



Grouse Mountain is a proud member of the Green Table Network, devoted to sustainable and responsible restaurant practices.

The Peak Lunch Buffet

Desserts

- Seasonal Fresh Cut Fruit

Dessert (Choose 3)

- Apple Strudel
- Traditional Tiramisu
- Chantilly Napoleon
- Tartufata
- Chocolate Fondant Cake
- Mixed Berry Tart



Plated Dinner Menus

The menu selections are laid out so you can design a three or four course menu for your group. Listed entrées are priced as a three course menu which includes (1) soup or (1) salad and (1) dessert and freshly baked breads, regular and decaffeinated coffee, teas and herbal infusions. For a four-course menu add \$7.75 to the listed entrée price. Add a granité course for \$4.25. Maximum entrée choice is two plus a vegetarian option. Entrée selections are due in advance. Menus are priced based on 20 persons or more, groups under 20 persons, a service charge will apply.

Entrées

Butternut Squash and Green Peppercorn Ravioli <i>Parsnip Purée, Sage Brown Butter, Rapini and Parmesan</i>	\$39.00
Grilled Rib Eye Steak * <i>Pont-Neuf Potato, Chanterelles and Seasonal Vegetables</i>	\$46.00
Turnip Gnocchi and Roasted Root Vegetables <i>Sautéed Leeks, Sunflower Sprouts and Fontina Cheese</i>	\$38.00
Seared Filet of Wild BC Sockeye Salmon <i>Pommes Dauphinoise, Seasonal Vegetables and Orange Chive Butter Sauce</i>	\$44.00
Mascarpone Stuffed Free Run Chicken Breast <i>Seasonal Vegetables, Button Onions, Rosemary and Chestnut Honey Jus</i>	\$45.00
Grilled Ahi Tuna <i>Bok Choy, Baby Carrots, Sweet Soya and Ginger Sauce</i>	\$52.00
7oz Alberta Striploin Steak * <i>Green Peppercorn Brandy Jus, Mashed Potato and Seasonal Vegetables</i>	\$52.00
Braised Quebec Veal Shank & Seasonal Mushrooms <i>Pomme Purée and Seasonal Vegetables</i>	\$46.00
Apple Cider Brined Fraser Valley Pork Tenderloin <i>Yukon Gold Crushed Potatoes, Licorice Jus and Seasonal Vegetables</i>	\$48.00
Alberta Beef Tenderloin with Confit Garlic Jus <i>Watercress, Pommes Dauphinoise and Seasonal Vegetables</i>	\$63.00

* Served medium

Soups

Curried Cauliflower and Potato Soup <i>Garlic Chive Croûton</i>
Wild Mushroom Soup <i>Pine Nut Tuile and Braised Lentils</i>
Roasted Chicken Consommé <i>Squash and Ricotta Raviolini</i>
Seafood Chowder with Double Smoked Bacon <i>Arugula Purée</i>
Roasted Sweet Potato and Ginger Soup <i>Cumin Crème Fraîche</i>

Salads

Smoked Duck and Haricot Vert Salad <i>Grainy Dijon Hazelnut Vinaigrette</i>
Seasonal Organic Greens and Aged Cheddar <i>Goat Milk Yogurt Dressing and Sherry Vinaigrette</i>
Belgian Endive and Watercress Salad <i>Toasted Pecans, Blue Cheese and Port Orange Vinaigrette</i>
Romaine Hearts and Cracked Capers <i>Walnut Dressing, Roasted Apple and Shaved Asiago</i>
Grilled Ontario Quail, Sweetbread and Shiitake Terrine <i>Gherkins, Caramelized Button Onions and Smoked Tomato Chutney</i>
Frisée and Roasted Sunchoke Salad <i>Citrus Vinaigrette, Candied Grapefruit Peel and Sunflower Sprouts</i>





Grouse Mountain
THE PEAK OF VANCOUVER

Banquet Menu

2010

Desserts

Semifreddo Dulce de Latte
Grand Marnier Cream and Biscotti

Dark Chocolate Pyramid
White Chocolate Sauce

Tarte Tatin
Caramel Sauce

Ricotta Cheesecake
Blood Orange Coulis

Lemon Mousse Cake
Raspberry Coulis

Granité

Add one of the following granite between any courses
\$4.25

Campari Grapefruit
Absolut Lemon Vodka Sorbetto
Mango and Chili



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Dinner Buffet by Design

All menus from this section include freshly baked breads, butter, regular and decaffeinated coffee, teas and herbal infusions.

The Pine Dinner Buffet

\$55.00

(Minimum 40 persons or add \$5 per person for groups of 35 to 39)

Salads & Appetizers

Greens (Choose 2)

- European *with Radicchio, Endive, Frisée and Arugula*
- Caesar
- Organic Mixed Greens
- Spinach *with Ruby Grapefruit Segments and Feta*
- Butter Lettuce *with Blue Cheese, Roasted Pears and Toasted Almonds*

Vinaigrettes/Dressings (Choose 3)

- Caesar
- Ranch
- Italian
- Raspberry
- Balsamic
- Walnut-Sherry Wine Vinaigrette
- Port Orange Vinaigrette
- Blue Cheese

Composed Salads (Choose 4)

- Red Nugget Potato Salad *with Bacon, Red Onion, Basil and Asiago*
- Greek Salad
- Pasta Salad *with Marinated Vegetables and Sun-Dried Tomato Vinaigrette*
- Chilled Quinoa *with Roasted Vegetable, Hazelnuts, Raisins, Honey and Parsley*
- Grilled Artichoke *with Feta, Red Pepper and Marjoram Vinaigrette*
- Pesto Marinated Grilled Vegetables

Platters (Choose 2)

- Assorted Cured and Smoked Meats
- Pâté Board *(Country Style, Peppercorn and Cognac)*
- Antipasto *(Marinated Artichoke, Mushroom, Olives and Sun-dried Tomatoes, Grilled Red Pepper, Genoa Salami, Prosciutto, Provolone Cheese, Grilled Tuna, Pickled Peppers and Caponotta)*
- Vegetable Crudités *with Parmesan Garlic Dip*
- Assorted Olives and Pickled Vegetables
- Wild BC Smoked Sockeye Salmon, Tuna and Peppered Mackerel
- Atlantic Scallops Ceviche *with Avocado and Cilantro*

Entrées

Meat Entrées (Choose 1)

- Apple Cider Brined Fraser Valley Pork Tenderloin *with Smoked Chutney*
- Grilled Alberta Flat Iron Steak *with Cherry Tomatoes, Basil and Feta*
- Molasses Braised Alberta Beef Short Ribs
- Yarrow Free Run Chicken Braised *with Button Onions, Tomatoes and Sherry Vinegar*
- Osso Bucco Milanese
- Whole Roasted Yarrow Free Run Chicken *with Lemon and Rosemary*
- Thai Red Curry Chicken
- Breast of BC Pheasant *with Crimini Mushrooms and Calvados*

Seafood Entrées (Choose 1)

- Roasted BC Ling Cod Filet *with Confit Tomato and Olives*
- Steamed PEI Mussels *with Orange and Sausage*
- Grilled Filet of Wild BC Sockeye Salmon *with Spiced Lemon Butter Sauce*
- Seared Filet of Trout *with Tomato and Capers*



The Pine Dinner Buffet (cont'd)

Pasta (Choose 1)

- Farfalle Puttanesca
- Squash Ravioli *with Sage and Brown Butter*
- Cannelloni *with Salmon, Ricotta and Spinach*
- Rigatoni *with Italian Sausage, Crushed Plum Tomato, Spinach and Parmesan Cheese*

Vegetable (Choose 1)

- Green Bean Amandine
- Roasted Root Vegetables
- Assorted Baby Squash (seasonal)
- Seasonal Garden Vegetables
- Sugar Cane Glazed Baby Carrots

Potato (Choose 1)

- Pommes Dauphinoise
- Roasted Fingerling Potatoes
- Pomme Purée
- Yukon Gold Crushed Potato

Rice and Starch (Choose 1)

- Jasmine Rice
- Barley and Mushroom Risotto
- Creamy Polenta *with Basil and Asiago*
- Saffron Basmati Rice

Dessert

- Seasonal Fresh Cut Fruit

Dessert (Choose 4)

- Traditional Tiramisu
- Lemon Mousse Cake
- Chantilly Napoleon
- Tartufata Cake
- Toscanella Cake
- Almond and Pastry Cream Cake
- Mascarpone Cheesecake
- Key Lime Cheesecake
- Mixed Berry Tart
- Apple Strudel
- Pear and Almond Tart
- Chocolate Fondant Cake
- Chocolate Viennese Cake



Banquet Menu

2010

The Fir Dinner Buffet

\$65.00

(Minimum 40 persons or add \$5 per person for groups of 35 to 39)

Salad & Appetizers

Greens (Choose 2)

- European *with Radicchio, Endive, Frisée, Arugula*
- Caesar
- Organic Mixed Greens
- Spinach *with Ruby Grapefruit Segments and Feta*
- Butter Lettuce *with Blue Cheese, Roasted Pears and Toasted Almonds*

Vinaigrettes/Dressings (Choose 3)

- Caesar
- Ranch
- Italian
- Raspberry
- Balsamic
- Walnut-Sherry Wine Vinaigrette
- Port Orange Vinaigrette
- Blue Cheese

Composed Salads (Choose 4)

- Red Nugget Potato Salad *with Bacon, Red Onion, Basil and Asiago*
- Greek Salad
- Pasta Salad *with Marinated Vegetables and Sun-Dried Tomato Vinaigrette*
- Chilled Quinoa *with Roasted Vegetable, Hazelnuts, Raisins, Honey and Parsley*
- Grilled Artichoke *with Feta, Red Pepper and Marjoram Vinaigrette*
- Albacore Tuna Niçoise *with Beans, Tomato, Capers, Potato, Confit Garlic and Egg*
- Beluga Lentil Salad *with Candied Salmon*
- White Bean *with Tuna, Capers and Black Olives*
- Cherry Tomato, Bocconcini Salad *with Virgin Olive Oil and Balsamic Vinegar*
- Risotto Freddo *with Pickled Onions, Capers, Olives, Peppers and Parsley*

Platters (Choose 2)

- Assorted Cured and Smoked Meats
- Pâté Board *(Country Style, Peppercorn, Cognac)*
- Antipasto *(Marinated Artichoke, Mushroom, Olives and Sun-dried Tomatoes, Grilled Red Pepper, Genoa Salami, Prosciutto, Provolone Cheese, Grilled Tuna, Pickled Peppers and Caponotta)*
- Vegetable Crudités *with Parmesan Garlic Dip*
- Assorted Olives and Pickled Vegetables
- Wild BC Smoked Sockeye Salmon, Tuna and Peppered Mackerel
- Atlantic Scallops Ceviche *with Avocado and Cilantro*

Carving Station

- Carved Striploin of Alberta Beef, Red Wine Jus, Dijon Mustard, Grainy Mustard and Horseradish

Meat Entrées (Choose 1)

- Roast Loin of Fraser Valley Pork *with Rosemary Jus*
- Apple Cider Brined Fraser Valley Pork Tenderloin *with Smoked Chutney*
- Molasses Braised Alberta Beef Short Ribs
- Chicken Coq au Vin
- Juniper Crusted Loin of Bison *with Licorice Root Jus*
- Breast of Local Duck *with Blood Orange Reduction*
- Grilled Alberta Flat Iron Steak *with Cherry Tomatoes, Basil and Feta*
- Yarrow Free Run Chicken Braised *with Button Onions, Tomatoes and Sherry Vinegar*
- Osso Bucco Milanaise
- Whole Roasted Yarrow Free Run Chicken *with Lemon and Rosemary*
- Thai Red Curry Chicken
- Breast of BC Pheasant *with Crimini Mushrooms and Calvados*

Seafood Entrées (Choose 1)

- Steamed PEI Mussels *with Orange and Sausage*
- Roasted Atlantic Scallops *with Sauce Nero and Octopus Ragout*
- Roasted BC Ling Cod Filet *with Confit Tomato and Olives*
- Grilled Filet of Wild BC Sockeye Salmon *with Spiced Lemon Butter Sauce*
- Seared Filet of Trout *with Tomato and Capers*
- Seared Filet of West Coast Halibut *with Caponatta*



Ocean Wise – All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.



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The Fir Dinner Buffet (cont'd)

Pasta (Choose 1)

- Potato Gnocchi *with Ragout*
- Penne *with Tomato, Eggplant, Olives, Roasted Peppers and Pecorino Romano*
- Cannelloni *with Salmon, Ricotta and Spinach*
- Rigatoni *with Italian Sausage, Crushed Plum Tomato, Spinach and Parmesan Cheese*
- Squash Ravioli *with Sage and Brown Butter*

Vegetable (Choose 1)

- Green Bean Amandine
- Roasted Root Vegetable
- Assorted Baby Squash (seasonal)
- Seasonal Garden Vegetables
- Sugar Cane Glazed Baby Carrots

Potato (Choose 1)

- Steamed Herb Nugget Potato *with Virgin Olive Oil, Sea Salt and Fine Herbs*
- Pommes Dauphinoise
- Pomme Purée
- Yukon Gold Crushed Potato
- Pont-Neuf Potato

Rice and Starch (Choose 1)

- Risotto *with Peas, Prosciutto and Sage*
- Jasmine Rice
- Barley and Mushroom Risotto
- Creamy Polenta *with Basil and Asiago*
- Saffron Basmati Rice

Desserts

- Seasonal Fresh Cut Fruits
- A Selection of Domestic and Imported Cheeses *with Dried Fruits and Nuts*

Dessert (Choose 4)

- Traditional Tiramisu
- Lemon Mousse Cake
- Chantilly Napoleon
- Tartufata Cake
- Toscanella Cake
- Almond and Pastry Cream Cake
- Mascarpone Cheesecake
- Key Lime Cheesecake
- Mixed Berry Tart
- Apple Strudel
- Pear and Almond Tart
- Chocolate Fondant Cake
- Chocolate Viennese Cake



Reception Menus

The Happy Hour Savory Reception (Minimum 30 persons or add \$5 per person for groups of 25 to 29) \$44.00

Hors D' Oeuvres

- Grilled Lamb Chops *with Harissa*
- Garlic and Roasted Pepper Crostini
- Hunan Braised Pork *on Cornbread*
- Crab Cake *with Salsa Verde*
- Wild Mushroom Palmiers *with Smoked Salt and Truffle Oil*

Bowls and Platters

- Edamame Guacamole
- Babaganouj
- Hummus
- Vegetable Crudités *with Parmesan Garlic Dip*

The Evening Reception (minimum 30 persons or add \$5 per person for groups of 25 to 29) \$70.00

This menu includes regular and decaffeinated coffee, teas and herbal infusions.

Hors D' Oeuvres

- Cucumber Cups *with Asian Spiced Scallops*
- Beef en Croute *with Béarnaise Sauce*
- Asparagus *with Prosciutto Asiago*
- Salmon Tartare *with Roe and Chive Crème Fraîche*
- Avocado Goat Cheese and Roasted Cherry Tomato Crostini
- Mini Scones *with Ham, Leek and Cheddar*
- Spicy Chicken Empanaditas *with Green Chili*
- Potato, Pancetta and Garlic Crocchette

Platters

- Beet Cured BC Wild Sockeye Salmon Gravlax
- Vegetable Crudités *with Parmesan Garlic Dip*

Chef Stations

Horseradish Crusted Alberta Beef Striplion
Dijon Mustard, Grainy Mustard, Horseradish, Red Wine Jus and Assorted Rolls

Butternut Squash Risotto
Crisp Sage, Parmesan

Dessert Station

- Seasonal Fresh Cut Fruit
- Apple Tart



Reception Menus (cont'd)

The Peak Evening Reception (minimum 30 persons or add \$5 per person for groups of 25 to 29)

\$80.00

This menu includes regular and decaffeinated coffee, teas and herbal infusions.

Hors D' Oeuvres

- Panzanella *with Grilled Squid*
- Beef en Croute *with Béarnaise Sauce*
- Asparagus *with Prosciutto and Asiago*
- Salmon Tartare *with Roe and Chive Crème Fraiche*
- Mini Scones *with Ham, Leek and Cheddar*
- Spicy Chicken Empanaditas *with Green Chili*
- Caramelized Onion and Thyme Quiche
- Wild Salmon and Leek Fondue Wellington
- Scallop Tartar *with Shiso and Radish Sprouts*
- Grilled Lamb Chops *with Harissa*
- Roasted Tomato Bruschetta *with Basil Foam*

Platters

- Beet Cured BC Wild Sockeye Salmon Gravlax
- Bison Carpaccio with Pickled Fennel and Shaved Parmesan
- Antipasto Platter (*Marinated Artichoke, Mushroom, Olives, Sun-dried Tomatoes, Grilled Red Pepper, Genoa Salami, Prosciutto, Provolone Cheese, Grilled Tuna, Pickled Peppers and Caponotta*)

Chef Station

- Pan Seared Venison Medallions *with Pomme Purée and Tuscan Game sauce*
- Horseradish and Fresh Herb Crusted Striploin Beef *with Grainy Dijon Mustard and Assorted Rolls*
- Butternut Squash Risotto and White Truffle Oil Served in a Parmesan Wheel

Dessert Station

- Milk Chocolate Fondue *with Seasonal Fresh Cut Fruit and Vanilla Cake*
- A Selection of Domestic and Imported Cheeses *with Dried Fruits and Nuts*



Reception Menus (cont'd)

The Deluxe Evening Reception (minimum 30 persons or add \$5 per person for groups of 25 to 29)

\$100.00

This menu includes regular and decaffeinated coffee, teas and herbal infusions.

Hors D' Oeuvres

- Crab Cakes *with Salsa Verde*
- Grilled Lamb Chops *with Harissa*
- Scallop Tartar *with Shiso and Radish Sprouts*
- Candied Pecan and Chevre Cheese on Endive
- Panzanella *with Grilled Squid*
- Smoked Salmon Roses *with Dark Rye Bread, Dill Cream*
- Spicy Chicken Empanaditas *with Green Chili*
- Japanese Eggplant Pakoras *with Mint Mango Chutney*
- Wild Mushroom Palmiers *with Smoked Salt & Truffle Oil*
- Caramelized Onion and Thyme Quiche

Ocean Bounty

- Seared Atlantic Scallops Spiedini *with Curried Lentils*
- Chilled Atlantic Scallops *with Caperberry Vinaigrette*
- Fresh Oysters Shucked to Order *with Lemon and Hot Sauces*
- Beet Cured Wild Sockeye Salmon Gravlax
- House Marinated Mackerel *with Pickled Onions and Aquavit Sour Cream*

From the Land

- Pan Seared Venison Medallions *with Pomme Purée and Tuscan Game Sauce**
- Horseradish Crusted Striploin of Beef *with Grainy Dijon Mustard, Horseradish and Assorted Rolls **

* Carving station with Chef

Vegetarian Station

- Roasted Root Vegetables *with Pomme Purée and Mushroom Jus*
- Green Beans *with Garlic, Ginger and Chili*
- Grilled Asparagus *with Ricotta Salatta and Crispy Shallots*

Salads

- Red Nugget Potato Salad *with Bacon, Red Onion, Basil, Asiago*
- Greek Salad
- Pasta Salad *with Marinated Vegetables and Sun-Dried Tomato Vinaigrette*
- Chilled Quinoa *with Roasted Vegetables, Hazelnuts, Raisins, Honey and Parsley*
- Grilled Artichoke *with Feta, Red Pepper and Marjoram Vinaigrette*
- White Bean *with Tuna, Capers and Black Olives*
- Cherry Tomato, Bocconcini Salad *with Virgin Olive Oil and Balsamic Vinegar*
- Bread Display

Dessert Decadence

- Assorted Tortes, Cakes, Flans and Cheesecakes
- Seasonal Fresh Cut Fruit
- A Selection of Domestic and Imported Cheeses *with Dried Fruits and Nuts*
- Milk Chocolate Fondue *with Seasonal Fresh Cut Fruit Vanilla Cake*



Receptions by Design

Hors D' Oeuvres are priced by the dozen. Minimum order (2) two dozen per item.

Cold Hors D' Oeuvres \$37.00 per dozen

- Candied Pecan and Chèvre Cheese on Endive
- Panzanella *with Grilled Squid*
- Smoked Salmon Roses *with Dark Rye Bread and Dill Cream*
- Beet Cured Wild Sockeye Salmon Gravavlax *with Grainy Mustard Chantilly*
- Salmon Tartare *with Roe and Chive Crème Fraîche*
- Wild Mushroom Palmiers *with Smoked Salt*
- Scallops Tartare *with Shiso and Radish Sprouts*
- Bison Carpaccio *with Frico*
- Asparagus *with Prosciutto and Asiago*
- Tuna Poke *with Nori Ficelle*
- Roasted Tomato Bruschetta *with Basil Foam*
- Togarashi Spiced Albacore Tuna Sashimi *with Sweet Soya*
- Garlic Roasted Pepper Crostini
- Citrus Marinated Tuna *with Mango Salsa on Corn Chip*
- Vegetable and Pickled Daikon Spring Rolls *with Sesame Dressing*
- Eggplant Goat Cheese and Tomato Gallettes *with Fig Vincotto*
- Asian Spiced Duck Rillettes *with Thai Basil and Lemon Grass*
- Couscous *with Roasted Sweet Potato and Raita*

Hot Hors D' Oeuvres \$37.00 per dozen

- Caramelized Onion and Thyme Quiche
- Vegetable Samosas *with Tamarind Chutney*
- Chicken Samosas *with Yam Pickle*
- Wild Salmon and Leek Fondue Wellington
- Beef Samosas *with Date Chutney*
- Beef en Croute *with Béarnaise Sauce*
- Spicy Chicken Empanaditas *with Green Chili*
- Japanese Eggplant Pakoras *with Mint Mango Chutney*
- Charmoula Marinated Chicken Skewers *with Cumin Yogurt*
- Beef Skewers *with Cilantro Peanut Pesto*
- Red Nugget Potato Skins *with Bacon, Chives and Sour Cream*
- Hunan Pork on Cornbread
- Roasted Tomato Bruschetta *with Basil Foam*
- Grilled Lamb Chops *with Harissa*
- Mini Beef and Bocconcini Burgers
- Spicy Pork Lettuce Wraps
- Filo Tartlettes *with Seared Duck, Green Onion and Hoisin*
- Crab Cakes *with Salsa Verde*

(Hot D' Oeuvres Continued)

- Red Onion and Fennel Tart *with Olive Tapenade*
- Baby Carrot Tempura
- Pomegranate Marinated Grilled Lamb loin *with Tabouleh*

Display Platters

	<i>10 ppl</i>	<i>25 ppl</i>	<i>50 ppl</i>
Array of Cheeses <i>A selection of Domestic and Imported Cheeses</i> <i>Fresh Cut Fruit and Nuts</i>	\$100	\$200	\$370
BC Artisan Cheeses <i>Handcrafted Regional Selections Based on Seasonal Availability</i>	\$190		
Basket of Vegetable Crudités <i>Parmesan Garlic Dip</i>	\$58	\$122	\$230
Fresh Seasonal Fruit Platter	\$65	\$135	\$252
Deli Cold Cuts with Condiments <i>Pickled Onion, Gherkins, Marinated Olives, Grainy and Dijon Mustard with Fresh Baked Bread Rolls</i>	\$90	\$190	\$360
Grilled Vegetable Platter <i>Virgin Olive Oil, Balsamic Vinegar and Fresh Basil</i>	\$58	\$122	\$230
Seafood Antipasto <i>Snow Crab, Marinated Mackerel, Mussels, Clams, Scallops, Salmon, Candied Salmon and Smoked Tuna</i>	\$137	\$290	\$550
Wild BC Smoked Salmon <i>Dark Rye Bread, Bermuda Onions, Cream Cheese, Lemon and Capers</i>	\$160	\$335	<i>Half Whole</i>



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Banquet Menu

2010

Receptions by Design

Enhance your buffet or reception menu by adding any of the following stations to your menu (includes a chef to serve your guests). (Minimum 20 persons)

Prime Cuts	Per person
Baron of Beef * <i>Dijon Mustard, Grainy Mustard, Horseradish, Jus and Assorted Rolls</i>	\$11.00
Prime Rib of Alberta Beef <i>Dijon Mustard, Grainy Mustard, Horseradish and Jus</i>	\$14.00
Alberta Beef Striploin <i>Horseradish and Fresh Herb Crust</i>	\$19.00
Roasted Leg of Lamb <i>Marinated with Mint and Anchovy</i>	\$11.00
Rack of Lamb Provençal <i>Confit Garlic Jus</i>	\$17.00
Fraser Valley Pork Loin <i>Sage Infused Jus</i>	\$12.00
Sautee's	
Tamarind Stir-Fried Vegetables <i>Coconut Rice and Asian Slaw</i>	\$10.00
Atlantic Scallops	\$18.00
Assorted Pot Stickers <i>Vegetarian, Chicken and Pork</i>	\$11.00

Seafood Entrée	Per person
BC Oyster Station <i>Lime Cocktail Sauce, Cucumber Salsa, Shallots and Red Wine Mignonette</i>	\$15.00
Smoked BC Wild Sockeye Salmon Station <i>Red Onion, Capers, Cream Cheese and Rye Bread</i>	\$14.00
Dessert Station	
Crêpe Station <i>Assorted Fruit Garnishes, Chantilly Cream</i>	\$11.00
Chocolate Fondue ** <i>Select Dark or Milk Chocolate Scented with the Liqueur of your choice: Grand Marnier, Amaretto, Kahlua, Baileys, Irish Cream or Whiskey Fresh Fruit and Vanilla Cake</i>	\$16.00

By Design Pricing Note

When creating your own reception or buffet menu, solely from the food station and à la carte reception sections, Skyride admission will be complimentary when the average price per person of your custom menu exceeds \$38.00 per person for day bookings or \$44.00 for evening bookings.

* Minimum 40 persons

** Does not include a chef to serve



West Coast Inspired Plated Dinner Menu

\$70.00

Menus are priced based on a minimum of 20 persons. Groups under 20 persons, a service charge will apply.
This menu includes regular and decaffeinated coffee, teas and herbal infusions.

Wild Sockeye Salmon Dinner

- Local Mussels, Scallops and Clam Bowl with Grilled Bannock Bread
Kelp, Fresh Herbs, Cherry Tomato and Root Vegetable Broth
- Grilled Wild Sockeye Salmon Filet
Butternut Squash Purée, Roasted Fingerling Potatoes and Blackberry Conserve
- Mixed Berry Tart

Pacific Black Cod Dinner

- Local Organic Greens with Bannock Smoked Salmon Crisp
Cranberry Vinaigrette and Dried Cranberries
- Maple Marinated Pacific Black Cod
Shiitake Mushrooms, Sea Asparagus, Crushed Nugget Potatoes and Maple Juniper Jus
- Mixed Berry Tart

Free Range Chicken Dinner

- Local Organic Greens with Candied Salmon
Hazelnuts, Bannock, Croutons and Raspberry Vinaigrette
- Roasted Free Range Chicken Breast
Wild Rice Cake, Sunbokes and Wildflower Honey Jus
- Mixed Berry Tart

Vegetarian Dinner

- Local Organic Greens with Bannock Smoked Salmon Crisp
Cranberry Vinaigrette and Dried Cranberries
- Chilled Quinoa with Hazelnuts and Currants
Honey, Parsley, Spinach, Oyster Mushrooms and Roasted Fingerling Potatoes
- Mixed Berry Tart



Banquet Menu

2010

Outdoor Barbecue Buffet

\$55.00

Available from June – September, (minimum 30 persons)

Choose your BBQ Entrées:

Choose 2:

- Beef Burger
- Chicken Burger
- Grilled Smokie and Hot Dog

Choose 1:

- St. Louis-Style BBQ Beef Ribs
- BBQ Pork Ribs
- Hoisin Marinated Beef Brochette
- Hanan Marinated Chicken Brochette
- Sweet Chili Chicken Satay
- Mint and Anchovy Marinated Lamb Brochette
- Chicken Breast with Charmoula
- Pork Chop with Cinnamon and Turmeric
- Flat Iron Steak
- Lamb Loin Chops *Marinated with Saffron, Garlic and Yogurt*
- Wild Salmon Filet
- Salmon Brochette with Sweet Soya and Mirin
- Cilantro and Lime Marinated Scallop Brochette

Choose 1:

- Vegetarian Burger
- Portabella Mushroom Burger
- Arugula Pesto Marinated Vegetable Brochette
- Tofu Kebab

The Barbecue Buffet Menu Includes

- Basket of Seasonal Greens *and a Selection of House Dressings*
- Red Nugget Potato Salad *with Bacon, Red Onion and Asiago*
- Pasta Salad *with Marinated Vegetables and Sun-Dried Tomato Vinaigrette*
- Vegetable Crudités *with Garlic Parmesan Dip*

- Green Leaf, Sliced Tomato, Slice of Red Onion, Dill Pickles, Sliced Cheese, Ketchup, Relish and Dijon Mustard
- Seasonal Mixed Vegetable Brochette
- Baked Potato with Sour Cream, Bacon Bits and Green Onions
- Fresh Rolls and Butter, Burger or Hot Dog Buns
- Seasonal Fresh Cut Fruit
- Assorted Tortes and Flans
- Regular and Decaffeinated Coffee, Teas and Herbal Infusions

BBQ Add-Ons per person

Add any of the following items to spice up your menu

Corn on the Cob	\$3.70
Mushroom Brochette	\$3.70
Tomato Provençal	\$3.70
Roasted Peppers	\$3.70
Pita Bread & Tzatziki	\$5.25
Kalamata Olive Tapenade	\$3.70

7oz Striploin Steak	\$13/piece
7oz Tenderloin	\$26.25/piece

Barbecue Notes

Barbecue buffet prices include:

Service staff, barbecue chefs, linen, chinaware, stemware, and flatware.

* Additional charges for outdoor venues may apply for table, chair, and tent and incidental equipment rental.

Banquet Menu

2010

Fondue Menu

Fondue Menu

\$56.00

(Minimum 20 persons, maximum 80 persons) This menu includes regular and decaffeinated coffee, teas and herbal infusions.

Cheese Fondue

- With Fresh Baked Potato Baguette

Broth Fondue

Chicken Bouillon with your choice of 3 of the following:

- Chicken
- Beef
- Pork Loin
- Wild Salmon
- Prawns
- Atlantic Scallops

Tofu and Fingerling Potatoes, Lemon Grass, Fresh Ginger,
Served with Thai Basil Scented Broth

Additional Servings

- Meat, Poultry or Vegetable \$11
- Fish or Seafood \$12
- Cheese Fondue Pot \$25

Chocolate Fondue

- With Seasonal Fresh Cut Fruit and Banana Bread

Additional Servings

- Add 2 oz. of Grand Mariner, Baileys, or Triple Sec to your
chocolate fondue (per pot) \$10

Banquet Wine & Bar Menu

Please ask your Catering Coordinator for availability of our wines, since some selections might have limited availability. Selections should be made no later than 30 days prior to the event. We regret that no substitutions will be permitted less than 10 business days prior to the event.

White

House White:

Jackson-Triggs Chardonnay	BC	\$30
Cedar Creek Pinot Gris	BC	\$45
Dr. Loosen Riesling	Germany	\$40
La Vieille Ferme "Luberon"	France	\$37
Lindemans Chardonnay	Australia	\$35
Peller Estate Pinot Blanc	BC	\$36
Montalto Pinot Grigio	Italy	\$38
Tarapaca Sauvignon Blanc	Chile	\$35

Red

House Red:

Jackson-Triggs Merlot	BC	\$30
Beringer Cabernet Sauvignon	USA	\$38
Inniskillin Reserve Merlot	BC	\$50
Montalto Nero d'Avola-Cabernet Sauvignon	Italy	\$36
Penfolds "Rawson's Retreat" Shiraz-Cabernet Sauvignon	Australia	\$38
Hardys Shiraz	Australia	\$33
Trivento Malbec	Argentina	\$35
Undurraga Pinot Noir	Chile	\$44

Sparkling

Domaine Chandon Brut Classic	USA	\$59
Seaview Brut	Australia	\$40
Segura Viudas Brut	Spain	\$42
Sumac Ridge Steller's Jay	BC	\$66

Champagne

Feuillatte Rosé Brut	France	\$135
Moet et Chandon Brut	France	\$155
Pol Roger Brut	France	\$140

Bar Menu

Per Person

House Brand Highballs	\$5.75
Premium Highballs	\$8.00
House Brand Liqueurs	\$5.75
Premium Liqueurs	from \$8.00
Domestic Beer	\$5.75
BC Micro Beers	\$6.25
Imported Beer	\$7.50
Cider	\$6.25
Coolers	\$7.50
House Wine by the Glass	\$7.00
Non-Alcoholic Beer	\$2.95
Juice	\$3.25
Soft Drinks	\$2.50
Sparkling Water 750 ml	\$8.00
Whistler Water (Still) 500 ml	\$2.50
Whistler Water (Still) 1 L	\$6.00

Punch Selection

(One gallon serves approximately 30 persons)

Per gallon

Non-Alcoholic Fruit Punch	\$65.00
Spirit Punch (Rum or Vodka)	\$99.00
Champagne Punch	\$120.00
Mulled Wine or Sangria	\$120.00
Non-Alcoholic Hot Apple Cider	\$65.00



Audio Visual Day Rental Rates

Audio Equipment

- Wireless Microphone: Handheld or lavalier (clip on) \$100.00
- 2 Speaker P.A. System: Two speaker powered system \$125.00
- D.I. Box: Direct input box for iPod/computer audio \$15.00

Video

- 20" T.V./VCR: With stand, remote control \$80.00
- 28" T.V. monitor: with stand, remote control \$85.00
- 28" T.V./ VHS/ DVD Combo: with stand, remote control \$125.00

Data Projector

- L.C.D Projector \$250.00
- L.C.D Projector with 8 foot screen from \$150.00

Traditional Projector

- Overhead Projector or 35mm Slide Projector \$60.00

Projection Screen

- Tripod Screen (8 foot) \$35.00

Meeting Room Accessories

- Podium complementary
- Flip Chart: Complete with 25 sheets of paper, black marker \$25.00
- Easel \$10.00
- Laser Pointer \$25.00
- Photocopies (per copy) \$0.20
- Fax (per page) \$1.00
- Wireless High Speed Internet Access (per day) \$50.00
- Conference Phone \$50.00
- Draping: 10 foot sections: includes hardware and velour panels \$90.00

Delivery/ Pick up Fee \$75.00
 Set Up Fee, if applicable from \$75.00

Equipment that is ordered with less than 24 hours notice will be subject to a delivery charge

Technical Services: Mon – Sat 6:00am – 6:00pm \$50.00/ hr (minimum 4 hours). Other periods \$60.00/ hr (minimum 4 hours)

Additional audio visual equipment quoted upon request

Other services offered: Video- conferencing, Teleconferencing, Webcasting, and Simultaneous Interpretation



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Banquet & Meeting Terms & Conditions 2010

Booking an Event at Grouse Mountain

Grouse Mountain considers tentative bookings to be those made by clients for whom no event deposit is received and no Confirmation Letter is signed. Grouse Mountain reserves the right to cancel tentative bookings.

In the event that another organization wishes to book the same date/venue, Grouse Mountain will give the client with the initial interest (tentative booking) a 48 hour first right of refusal at which time a non-refundable deposit is required.

Skyride Admission

Skyride Admission is complimentary for guests attending a venue buyout when the minimum net food and beverage expenditures are met, and for Timber Room bookings when net food exceed \$38.00 per person on net food for day bookings and \$44.00 per person for evening bookings.

Deposits and Terms of Payment

Initial Deposit for Single Room Booking

A non-refundable Initial Deposit of \$500.00 is required at the time of booking to secure an event date and venue. Event dates and venues cannot be reserved without an Initial Deposit. The Initial Deposit is considered to be a down payment toward the event's final bill. (Please note, if an Initial Deposit has not been received 30 calendar days prior to an event, the event will be cancelled.)

Initial Deposit for Multiple Room & Tented Bookings

For multiple room events or events requiring tenting, a non-refundable Initial Deposit of 10% of the estimated cost of the event (based on a preliminary quote) is required to secure an event date and venue. The Initial Deposit is considered to be a down payment toward the event's final bill. (Please note, if an Initial Deposit has not been received 30 calendar days prior to an event, the event will be cancelled.)

Second Deposit

A second non-refundable deposit, calculated at 75% of the estimated cost of the event is due 30 calendar days in advance of the event date, together with a signed Event Order.

The second deposit is non-refundable if a cancellation occurs less than 30 days prior to the event. See cancellation policy for further details.

Second deposits not received 30 days prior to an event date are required by certified cheque or by credit card.

In the event of an overpayment, Grouse Mountain will issue a refund.

Final Payment/Invoicing

Final payment is due at the completion of the event, unless prior invoicing arrangements have been made.

Type of Payment

Payment may be made by certified bank draft, cheque, credit card or cash. Direct billing requires completion and approval of a credit application not later than 30 calendar days prior to the event date.

Grouse Mountain will not invoice third party billing.

Taxes & Gratuities

All prices outlined in the Event Order are subject to the following taxes, charges/gratuity:

Category	Gratuity	HST
Food	15%	12%
Alcoholic Beverages	15%	12%
Labour		12%
Room Rentals		12%
AV Equipment Rentals		12%
Tent Rentals		12%
Flowers		12%
SOCAN Fee		12%

Banquet Menu

2010

Telephone & Internet

House Phone	Free of charge
Unrestricted Phone	\$25.00
	+ Long distance charges
High Speed Internet access (1 unit)	\$50.00
Wireless High Speed Internet Access	\$50.00

SOCAN

Functions incorporating music are required to pay a "Music Royalty Fee" to SOCAN (Society of Composers, Authors and Music Publishers of Canada).

	Without Dancing	With Dancing
1-100 guests	\$20.56	\$41.13
101-300 guests	\$29.56	\$59.17
301-500 guests	\$61.69	\$123.38
Over 500 guests	\$87.40	\$174.79

Parking

Unpaved parking lot	Complimentary
Paved parking lot	
- 8.00am-10.00pm	\$5.00
- For 2 hours	\$2.00

Room Rentals

Room rentals vary based on venue. Please ask your Catering Coordinator for rates that apply to the room best suited for your event and layout.

Service Charges

Service charges will apply for events less than 20 guests	\$150.00
Canadian statutory holidays surcharge	\$4.00/person
Bartender labor charge	\$100.00
<i>Waived when net bar revenue exceeds \$400.00 per bartender</i>	
Security	\$40.00/hour
<i>Minimum 4 hours</i>	

Printed Menus

Menus can be printed by Grouse Mountain \$3.00 per menu
Menu translations are available in the following languages (minimum two weeks notice is required for translations):

• Japanese	price upon request
• Cantonese	price upon request
• German	price upon request
• Italian	price upon request
• Spanish	price upon request
• Portuguese	price upon request

Linen

Grouse Mountain offers white table linen and table skirting.
Current table inventory includes:

• 60" rounds	(seat 8-9 guests)
• 6' rectangles	(seat 6-8 guests)
• 8' rectangles	(seat 8-10 guests)

Tent Arrangements

Grouse Mountain Resorts Ltd. Reserves the right to be the sole provider of tenting. All tenting arrangements must be confirmed 30 days prior to the event date.

Tent Cancellation Policy

Tents cancelled 30 days or less prior to the event date are subject to a cancellation fee of 100% of the tent cost.

All rates shown are in Canadian funds and are subject to change without notice

Confirmation of Guests

Guaranteed number of guests attending an event is required by Grouse Mountain, by 12(noon) 3 business days in advance of the event date. This number may only be increased, but not decreased after this time. Grouse Mountain, at its sole discretion, may substitute menu items and services, to best accommodate increased numbers of guests after the confirmation due date.

If the guaranteed number of guests is not received by Grouse Mountain 3 business days in advance of the event date, billing and meal preparation will be based on the estimated number of guests in the signed event order, or the number in attendance whichever is greater.

Please advise the Catering Office of any special dietary needs within 5 business days prior to the event date.

Confirmation of guest numbers are to be made (preferably in writing) to the Catering Office during normal business hours (Monday – Friday 8:30 am – 5:00 pm).

Cancellation Policy

Events cancelled between 15 and 30 days from the date of the event are subject to a cancellation fee equal to the room rental and 75% of the total net food and beverage costs.

Events cancelled within 14 days prior to the event date are subject to a cancellation fee equal to the room rental and 100% of the total net food and beverage costs.

Grouse Mountain requires that all its clients advise of the cancellation of an event in writing immediately or at least 30 calendar days prior to the event date to avoid cancellation fees as noted above.

If for any reason beyond its control, but not limited to labor disputes, accidents, acts of war, weather, acts of God, fire, flood or other emergency conditions, Grouse Mountain is unable to perform its obligation under this contract, such non-performance is excused and Grouse Mountain may terminate the Event Contract without liability of any nature, upon return of the client's deposit(s). In no event shall Grouse Mountain be liable for consequential damages of any nature for any reason whatsoever.

Allergies

Grouse Mountain will do its utmost to accommodate guests with specific allergies. However please be advised for all allergies, our kitchen may contain seeds or nuts and therefore we cannot guarantee there is no cross contamination in the special preparation for the allergy free alternate meal.

Event Order

Full event details will be outlined in an Event Order, prepared by the Catering Office and sent to the organizer for approval.

Food and beverage selections are required by Grouse Mountain six weeks prior to the event date. Menu prices and liquor prices will be confirmed six weeks prior to the event date. Notwithstanding the above, the prices of all products and services are subject to change without notice.

Audio Visual Equipment

Full service is provided by Focus Audio Visual, our in-house operators, and will be arranged through your Catering Coordinator. Price list is available upon request.

Power

Grouse Mountain generally supplies 110 V. Please contact your Catering Coordinator for any further requirements.

Health Regulations

No food or beverage will be permitted to be brought in or taken from Grouse Mountain with the exception of wedding or specialty cakes. Health regulations prohibit the removal of food remaining after a function by guests. Due to federal food service regulations all buffets and food displays can be displayed for a maximum of two hours.

Event Room

Grouse Mountain must be consulted prior to setting up any displays or banners. The use of nails, staples, push pins, tape, glue or any like materials is not permitted on any walls, doors or ceilings of the venue or any banquet rooms. Damage will result in a charge being levied.

Access to the venue (or a portion thereof) prior to the event date for the purpose of decorating can be arranged in advance. Please note, restrictions and costs may apply.

Banquet Menu

2010

Event Decor and Equipment Rentals

Grouse Mountain will not be responsible for loss, breakage or damage to event rentals and décor arranged and delivered directly by the client. All event rentals will be at the client's expense.

All event rentals and décor, organized by the client are to be removed immediately after the conclusion of the event and are the responsibility of the client.

Deliveries

Subject to prior arrangement, Grouse Mountain will accept delivery of materials from meeting/function conveners for use during an event. All boxes should be well packaged and labeled with Event Name, Event Room and boxes numbered.

Grouse Mountain cannot be held responsible for items lost, stolen or not delivered intact before, during or after an event.

Signage

Grouse Mountain will supply necessary stands and directional signs to assist guests to locate event rooms.

Grouse Mountain reserves the right to remove signage that is not prepared in a professional manner or deemed unsightly and untidy.

Signage placements and locations are at the discretion of Grouse Mountain according to business levels and appearance.

Event Room Keys and Security

Grouse Mountain is not responsible for articles left unattended in an event room.

Event room keys are available to restrict access. Please make arrangements with your Catering Coordinator in advance to utilize this service.

Security arrangements, provided by customer, must be approved by Grouse Mountain.

Grouse Mountain can provide security staff at a service charge of \$40.00/ hour minimum 4 hours.

Please make arrangements with your Catering Coordinator no later than 2 weeks in advance to utilize this service.

Liability

Grouse Mountain reserves the right to inspect and monitor an event and discontinue services in the case of any violations of Grouse Mountain policy or provincial law.

Weather Conditions

Although we provide a covered, elevated walkway from the Skyride terminal to the Chalet, please advise your guests that appropriate footwear and clothing are recommended for mountaintop activities as weather conditions can change quickly.

For daily weather conditions, please visit our web site www.grousemountain.com or call (604) 986-6262.

Grouse Mountain reserves the right to cancel, alter or postpone its operating hours and/or activities without notice due to weather conditions, required maintenance or special events.

Grouse Mountain reserves the right to alter its Banquet and Meeting Terms and Conditions without notice.



Seasonal Presentations

Summer

(May long weekend to September long weekend)

World Famous Lumberjack Show

Grouse Mountain's Lumberjack Show features a crew of champion performers showcasing their skills atop Grouse Mountain. An impressive outdoor set features two logging camps from the early 1900s, where Johnny Nelson from the Green River logging camp prepares to battle Willie McGee from Blue Mountain to determine the top lumberjack. The 45-minute show offers fast paced entertainment and features log rolling, a 60-foot tree climb, two-man peg and raker saws, axe throwing, and an exciting springboard chop - the only three-board event in North America.

Duration 45 minutes

Private Show Time after 6.00pm to dusk.

Cost \$3000.00

Wildlife Ranger - Private Interpretive Session

A Wildlife Ranger will meet you and your group at the Chalet or the Red Tram Station at your pre-scheduled time. You will embark on a 10-minute walk along a paved pathway, aligned with larger-than-life woodcarvings. On occasion you may view wild deer and a variety of wild birds, which will be identified for you by the Wildlife Ranger. Upon arrival at the grizzly bear habitat, you may be taken along a cedar mulch trail around the habitat in search of the grizzly bears. At the habitat the Wildlife Ranger will give a 10-minute interpretative session about the origin of the grizzly bears, some facts on their biology, food preferences and the aims for rehabilitating orphaned grizzly bears through the Grouse Mountain Refuge for Endangered Wildlife. The Wildlife Ranger will then spend time answering any of your group's questions on the wildlife refuge or local wildlife in general. You will then be returned to your chosen destination of the Chalet or Red Tram Station. The complete round-trip tour takes approximately 45 minutes.

It is recommended that comfortable footwear, either running shoes or hiking boots/sandals, be worn while on top of Grouse Mountain. A sweater or jacket may be warranted even on warm days, as our mountain top weather

is usually cooler than the weather encountered down below. Insect repellent may be desired during some of the summer evenings since our local wildlife also includes a wide selection of insects.

Duration 45 minutes

Guide: Guest Ratio 1:25

Cost \$150.00

Guided Eco Walk - Private Session

Your Eco Guide will meet you outside the Chalet or at the Red Tram Station at your pre-scheduled time. From there you will embark on a 1.5 km walk through sub-alpine mountain forest and around Blue Grouse Lake. You will be walking on gravel and paved pathways that will include a few stairs. Your knowledgeable guide will provide you with an overview and history of Grouse Mountain as well as pointing out a few additional recreational activities such as our Birds In Motion flying demonstration and the Lumberjack Show. Along the way, you will learn about the plants and animals that live in this unique habitat and also about local First Nations aboriginal culture and indigenous plant use. You will also have the opportunity to view the larger-than-life woodcarvings and the natural landscape. The tour is highlighted with a stop at the Hiwus Feast House and at our grizzly bear habitat. You will then be returned to your chosen destination of the Chalet or Red Tram Station. The complete round-trip tour takes approximately 60 minutes.

It is recommended that comfortable footwear, either running shoes or hiking boots/sandals, be worn while on top of Grouse Mountain. A sweater or jacket may be warranted even on warm days, as our mountain top weather is usually cooler than the weather encountered down below. Insect repellent may be desired during some of the summer evenings since our local wildlife also includes a wide selection of insects.

Duration 60 Minutes

Guide to Guest Ratio 1:25

Cost \$150.00



Ocean Wise – All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.



Grouse Mountain is a proud member of the Green Table Network, devoted to sustainable and responsible restaurant practices.

Air Grouse Mountain Ziplines

Fly 400 feet above Mosquito Creek Canyon at 80 km/h from the Summit of Grouse Mountain to Dam Mountain and return. The Air Grouse experience includes a 5-line circuit that will give you a unique perspective on the Blue Grouse Lake and Dam Mountain regions, combining heart pounding thrills with an exploration of BC's breathtaking old-growth forests. Along the way you will learn about indigenous flora and fauna and its significance to First Nations people. Your aerial journey will culminate in a visit with our two orphaned grizzly bears.

Cost \$75.00 For guests attending a catered event

Birds in Motion Demonstration- Private Session

Prepare to be amazed by the swiftness and accuracy of the fastest birds in the world. Falcons, eagles, owls and hawks demonstrate their incredible vision, precision, and hunting skills while flying free at Blueberry Bowl, outdoor location. Alternatively, falconer can be present indoors during your event to provide guests an opportunity for a more private encounter.

Evenings after 6:30pm to dusk- outdoor demonstrations are weather dependent
Duration 35 minutes
Cost \$500.00

Grind Timer for Hiking Grouse Grind®

The popular Grouse Grind is a 2.9-kilometre trail up the face of Grouse Mountain, commonly referred to by Vancouverites as "Mother Nature's Stairmaster". Over 110-thousand hikers a year take on the challenge of the rugged terrain and steep climb, starting at the Valley Station and finishing at the Peaks plateau, for a total elevation gain of 2,800-feet. The average climb takes just over an hour, with beginners requiring up to two hours to complete. Record your time or embark on a new lifestyle fitness regime by timing your hike with a Summit Seeker Time Card. Trail Open Late Spring to Late Fall, can be weather dependent.

Cost \$20.00 valid for one full year

Helicopter Tours

Helijet Tours offer daily helicopter flights year-round from Grouse Mountain. For an unforgettable sightseeing experience, *Crown Mountain* and *Lions Peak Tours* offer breathtaking flights over the North Shore Mountains. Daily flights are available between 11:00 am and 7:00 pm from the Peak's plateau on Grouse Mountain. The adventure of a lifetime awaits with *Fly/Dine/Drive*, an all-inclusive sightseeing and dining experience. Diners arrive at Grouse Mountain by helicopter from downtown Vancouver and enjoy an exquisite dinner in The Observatory fine dining restaurant. At the end of the evening ride the famous Skyride to the base and return to the city in style with a private limousine.

Reservations for and *Fly/Dine/Drive* can be made by calling Helijet Tours at;
(604) 270-1484 or toll free at 1-800-987-4354.

Scenic Chair Rides

Experience the Peak High Speed Quad Chair. The adventure continues as spectacular views of the lower mainland unfold on a relaxing chair lift ride. Don't forget your camera!
Regular hours 10:00am – dusk complimentary
Private rides from 7:00pm to dusk, Cost \$250.00 / hour

Year Round

Theatre in the Sky

The Theatre in the Sky offers Canada's first high-definition electronic cinema. The feature presentation shown at the top of the hour in the 110-seat theatre is *Born to Fly* which takes visitors on a dramatic aerial adventure through an eagle's perspective, exploring four-seasons of scenery, recreation, travel and the natural wonders of Canada's Pacific province, British Columbia. At the bottom of the hour, watch Discovery Channel's Animal Tracks: Baby Grizzlies. The feature tells the story of Grinder and Coola and follows their journey to the Grouse Mountain Refuge for Endangered Wildlife.

Show Times every 30 minutes first show 9:30am; last show 9:00pm
Regular Show times Complimentary



Banquet Menu

2010

First Nations Performance

Where native legends come alive, experience first hand First Nations dancers, dressed in traditional regalia engaging your guests in a performance of song, dance and story telling. Ideal as welcome to the mountaintop or as a performance inside your event room

Duration 15-20 minutes
Cost \$150.00 / dancer

Winter Season

Snowshoe Tour – Tribute to the Forest

This introductory program covers easy to moderate terrain. Guests will be guided through the mountaintop plateau learning the history of Grouse Mountain and exploring a series of 16-foot chainsaw sculptures that focus on the importance of BC's forest industry. Guides will show guests the proper use of snowshoe equipment and basic tactics when touring on snowshoes. Guests should come prepared, wearing proper clothing including dressing in layers, winter boots or hiking boots and protective leg gaiters

Duration 1 Hour
Guide: Guest Ratio 1:25
Minimum 15 participants
Cost \$25.00 (includes snowshoe rental)

Skate and Snowshoe Rentals

Ice Skating
Grouse Mountain offers visitors of all ages a unique experience of ice-skating on top of a mountain. Located in front of the Peak Chalet, it is the only one of its kind on the West Coast.
Opens early November
Skate rentals available; please ask your coordinator for current pricing.

Monday Alpine Snow Park

Snowshoe Trails: There are over 10-kilometres of marked and patrolled trails for individuals or group snowshoe tours. Travel the trail around Blue Grouse Lake or tour the thirty 16-foot wooden chainsaw sculptures that make up Grouse Mountain's *Tribute to the Forest* Tour. For the skilled adventurer, traverse the rugged alpine meadows of Dam Mountain with beautiful vistas of the city below. Snowshoe rentals available; please ask your coordinator for current pricing

Group Ski and Snowboard Admission

Group rates available for day or night skiing and snowboarding
Downhill slopes open daily from 8:45am – 10:00pm
Please ask you coordinator for current details

Group Ski and Snowboard Lessons

Offer private skiing or snowboarding lessons at Grouse Mountain for your guests and experience the ultimate in learning new skills on the slopes. Our professional instructors provide undivided attention and highly focused instruction - all designed according to your personal goals and pace. Various lesson levels available from novice to advanced.

Duration 2 hours
Minimum 6 Maximum 10 participants to a lesson
14 days notice required
Please ask your coordinator for current pricing

Ski and Snowboard Rentals

Whether you are looking for the latest gear from Burton and Descente, or the newest ski and ride accessories, our Outfitters locations are there to meet your needs. We carry a large range of high tech products catered to the lifestyle of skiers and snowboarders.
Please ask your coordinator for current details on group rates.

