

Breakfast Buffets

Minimum 15 guests - priced per person

Continental \$18

Chef's selection of Fresh Baked Mini Pastries

Allergens: milk, egg, wheat, gluten, treenuts

Yogurt Parfait Bar 🖉

greek yogurt, artisan granola, chocolate chips, toasted nuts, berry compote Allergens: milk, wheat, gluten, soy, treenuts

Assorted Whole Fruit 10 18

seasonal selection

Allergens: no known priority allergens

Milano Organic Fair Trade Coffee Organic Fair Trade Four O'clock Teas

\$28 Traditional Breakfast

Artisan Bread & Butter

Allergens: milk, egg, wheat, gluten

Scrambled Free Range Eggs &

Allergens: egg

Double Smoked Bacon (8)

Allergens: no known priority allergens

Turkey Sausage

Allergens: no known priority allergens

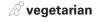
Potato Hash W

Allergens: soy

Fresh Fruit & Wild Berry Platter 100 8

seasonal fresh cut fruit

Allergens: no known priority allergens













Meeting Breaks

Minimum 10 guests - priced per person

Light Break \$13

Chef's selection of Fresh Baked Mini Pastries



Allergens: milk, egg, wheat, gluten, soy, tree nuts, peanuts

Fresh Fruit & Berries W



seasonal fresh cut fruit Allergens: no known priority allergens

Milano Organic Fair Trade Coffee Organic Fair Trade Four O'Clock Teas **Ice Water**

Afternoon Snack Break \$16

Mini Beignets 🖉



sugar dusted & berry filled Allergens: milk, egg, wheat, gluten

Hard Bite Chips W



Individual bags

Allergens: no known priority allergens

Made Good Granola Bars 10 18



Allergens: no known priority allergens

Infused Spa Water

Allergens: no known priority allergens

Milano Organic Fair Trade Coffee Organic Fair Trade Four O'Clock Teas

Add assortment of juices to all packages for \$3.50 / person













Lunch - A la Carte

\$6.50 Soups

Minimum order 15 per type – priced per person

Thai Coconut Butternut Squash W





Allergens: soy

Roasted Tomato Basil 107 (8)





fresh herbs

Allergens: no known priority allergens

Wild Mushroom Cream



Allergens: milk, wheat, gluten

Pacific Northwest Seafood Chowder



baby clams, local fish & dill

Allergens: milk, wheat, gluten, fish (cod), shellfish (clam)

Surcharge: \$2 / person

Salads \$6.50

Minimum order 15 per type – priced per person

Kale Caesar Salad



baby kale & romaine, house-made croutons, caesar dressing, parmesan cheese

Allergens: milk, egg, wheat, gluten, sulphites, mustard

Garden Vegetable Salad W 🛎



cucumbers, radishes, cherry tomatoes, shredded carrots & beets, baby lettuces, toasted sunflower seeds, lemon & herb vinaigrette

Allergens: sulphites, mustard

Roasted Beet & Goat Cheese Salad &





aper persones, candied walnuts, shaved fennel, mixed greens, caramelized orange vinaigrette

Allergens: milk, sulphites, mustard, treenuts (walnut)

Southwest Quinoa Salad W 🕸



roasted corn, black beans, grape tomatoes, roasted sweet potatoes, mixed greens, cilantro, avocado lime dressing

Allergens: sulphites, mustard

Sesame Ginger Noodle Salad 107 (8)



red cabbage, peppers, cucumber, red onion, carrots, cilantro, sesame ginger vinaigrette

Allergens: soy, sulphites, mustard, sesame

Greek Chopped Salad &



tomatoes, cucumber, olives, chickpeas, red onions, red peppers, feta cheese, citrus vinaigrette

Allergens: milk, sulphites, mustard













Sandwiches & Wraps

Maximum choice of 3 types

Minimum order 5 per type – priced per person

GF bread or wrap \$2.50 / item

Looking to add something sweet - please refer to the dessert section from our Reception Menu

Roast Beef & Cheddar Sandwich \$11.50

garlic Dijon aioli, tomato & lettuce

Allergens: milk, egg, wheat, gluten, soy, sulphites, mustard

\$11.50 Black Forest Ham & Swiss Cheese Sandwich

lettuce, tomato & grainy mustard mayo

Allergens: milk, egg, wheat, gluten, soy, sulphites, mustard

\$11.50 Roast Turkey & Cheddar Sandwich

lettuce, tomato and mayo

Allergens: milk, egg, wheat, gluten, sulphites

Herb & Balsamic Grilled Vegetable & Brie Cheese Sandwich \$11.50

zucchini, mushroom, peppers, red onion, pesto aioli, lettuce Allergens: milk, egg, wheat, gluten, soy, sulphites

\$11.50 Roasted Red Pepper Hummus & Fresh Vegetable Wrap

baby spinach, avocado, shredded carrot, cucumber, tomato, flour tortilla Allergens: wheat, gluten, soy, sulphites, sesame

Southwest Quinoa Veggie Wrap \$11.50

jalapeños, black beans, tomato, peppers, guacamole, chipotle aioli, lettuce, cheddar cheese, flour tortilla

Allergens: milk, egg, wheat, gluten, soy, sulphites

\$14 Sesame Ginger Grilled Salmon Wrap

shredded cabbage, carrots, green onion, cilantro, spicy hoi sin mayo, flour tortilla

Allergens: egg, wheat, gluten, soy, sesame, sulphites, fish (salmon)

Crispy Chicken Wrap \$13.50

crispy chicken, red onion, lettuce, tomato, honey Dijon aioli, flour tortilla Allergens: egg, wheat, gluten, soy, sulphites, mustard

\$13.50 Blackened Chicken Wrap

jalapeno jack cheese, lettuce, roasted red pepper, smashed avocado, flour tortilla

Allergens: milk, wheat, gluten, soy, sulphites













Snacks - A la Carte

Minimum 10 per order

Sea Salted Chips & Onion Dip 🖉 🌑 \$3/per person

Allergens: milk, egg, sulphites

Garlic Parmesan Pretzel Bites 🖉 \$3.50/per person

> roasted tomato basil dip Allergens: milk, wheat, gluten

\$3.50/per person Corn Tortilla Chips 1

guacamole & salsa

Allergens: soy

House Popped Popcorn & \$3/per person

caramel & buttered sea salt

Allergens: milk

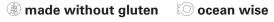
\$3.50/per person Pita Chips & Hummus

roasted garlic hummus

Allergens: wheat, gluten, soy, sulphites, sesame













No substitutions or modifications

Available for lunch until 3pm Minimum 15 guests – priced per person

Looking to add something sweet - please refer to the dessert section from our Reception Menu

\$35 The Olympus

Grilled Thick Pita

roasted red pepper hummus Allergens: wheat, gluten, sesame

Greek Chopped Salad &

tomatoes, cucumber, olives, chickpeas, red onions, red peppers, feta cheese, citrus vinaigrette Allergens: milk, sulphites, mustard

Lemon Dill Rice Pilaf 100 8

Allergens: no known priority allergens

Chickpea Falafels W

Allergens: no known priority allergens

Mediterranean Grilled Chicken 🌭 🛞 citrus & herb chicken thigh Allergens: no known priority allergens















No substitutions or modifications

Available for lunch until 3pm Minimum 15 guests – priced per person

Looking to add something sweet - please refer to the dessert section from our Reception Menu

\$35 The Vesuvius

Thick Cut Garlic Parmesan Bread

Allergens: milk, egg, wheat, gluten

Garden Salad 🖉 🛞

tomatoes, cucumber, radish, red onion, olives, croutons, pepperoncini, shredded parmesan, lemon & herb vinaigrette

Allergens: milk, wheat, gluten, sulphites

Sautéed Zucchini & Roasted Red Peppers W (8)

Allergens: no known priority allergens

Lentil Bolognese Pasta

tomato sauce, fresh basil Allergens: wheat, gluten, sulphites

Chicken Parmesan

pomodoro sauce, mozzarella & parmesan cheese Allergens: milk, egg, wheat, gluten, soy, sulphites















No substitutions or modifications

Available for lunch until 3pm

Minimum 15 guests – priced per person

Looking to add something sweet - please refer to the dessert section from our Reception Menu

\$35 The Darjeeling

Warm Garlic Naan Bread



fresh herbs

Allergens: milk, egg, wheat, gluten, soy

Kachumber Salad 10 18



tomatoes, cucumber, red onion, cilantro, mint, chilies, citrus vinaigrette

Allergens: sulphites, mustard

Jeera Basmati Rice W



cinnamon, cardamom, cloves, cumin

Allergens: no known priority allergens

Channa Masala W



chick peas, home ground spices, onion, tomato

Allergens: no known priority allergens

Butter Chicken 🌭 🕸



cream, butter, tomato, spices

Allergens: milk















No substitutions or modifications

Available for lunch until 3pm

Minimum 15 guests – priced per person

Looking to add something sweet - please refer to the dessert section from our Reception Menu

\$35 The Oaxaca

Flour Tortillas

Allergens: wheat, gluten, soy

corn tortilla substitution available upon request

Southwest Quinoa Salad 107 (8)

roasted corn, black beans, grape tomatoes, roasted sweet potatoes, mixed greens, cilantro, avocado lime dressing

Allergens: sulphites, mustard

Cilantro & Cumin Spiced Rice W

Allergens: no known priority allergens

Chili Lime Chickpeas W (8)

sautéed peppers and onions Allergens: no known priority allergens

Spiced Pulled Chicken 🌭 🛞

sautéed peppers and onions Allergens: no known priority allergens

Accompanied With:

fresh pico de gallo & guacamole, sour cream, Monterey jack cheese Allergens: milk













No substitutions or modifications

Available for lunch until 3pm Minimum 15 guests – priced per person

Looking to add something sweet - please refer to the dessert section from our Reception Menu

\$35 The Squamish

Bannock Bread



Allergens: milk, wheat, gluten

Harvest Greens Salad W

roasted beets & squash, dried cranberries, toasted pumpkin seeds, maple vinaigrette

Allergens: sulphites, mustard

Mushroom Wild Rice W

Allergens: no known priority allergens

Three Sisters Stew 10 8

fire roasted tomato, corn, beans, squash

Allergens: no known priority allergens

Grilled Wild Sockeye Salmon 🖾 🛞

Allergens: fish (salmon)











