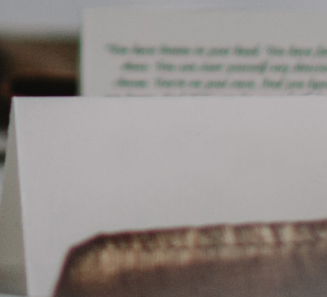
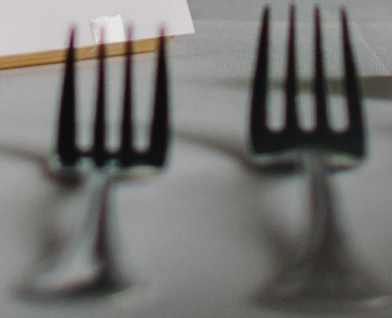


STANLEY PARK PAVILION

EVENT MENUS
2019

27

A Very Special Thank You To Our Sponsors





STANLEY PARK
PAVILION

Breakfast Menus

Minimum 25 guests

BREAKFAST

includes coffee| tea| water

CONTINENTAL BREAKFAST

\$16 per person

sweet & savoury breakfast pastries|
muffins| croissants| seasonal fruit
jams & preserves| whole fresh fruit

POWER BREAKFAST

\$19 per person

yogurt parfait bar| granola| fruit
preserves| organic honey
energy bars| cookies| whole fresh
fruit| banana kale smoothies

HOT BREAKFAST BUFFETS

includes coffee| tea| water

EYE OPENER

\$23 per person

scrambled eggs| breakfast sausage|
canadian bacon| home fries|
breakfast pastries| fruit salad

SWEET MORNING DEW

\$25 per person

french toast| belgian waffles| maple
syrup| fruit preserves| crispy bacon|
breakfast sausage| scrambled eggs|
home fries| fruit salad

GOLDEN SUNRISE

\$27 per person

eggs benney| hollandaise| home
fries| crispy bacon| canadian bacon|
breakfast breads| fruit salad

BREAKFAST COMPLIMENTS

Made to Order Omelette Station

\$12 per person (min 30 guests)

Smoked Salmon Platter

\$52 each (serves 10-15)

Warm Breakfast Wraps

\$5 each (min 2 dz)

English Muffin Breakfast Sandwiches

\$5 each (min 2 dz)



STANLEY PARK
PAVILION

Breaks & Intermission

Minimum two platters per selection

SAVOURY PLATTERS

serves 25 guests

Artisanal Cheeses \$240

local & imported cheeses|
house-made condiments| crackers|
sundried fruit| nuts

Charcuterie \$240

salumi| fresh sausages| pickles|
olives| mustards

Meat & Cheese \$310

local & imported cheeses|
charcuterie meats| crisps &
crackers| pickles & mustards

Sushi \$245

assorted vegetable & seafood maki|
soy & ginger| wasabi

Smoked Salmon \$250

bagel crisps| candied salmon|
pickled red onion| capers| gherkins|
crème fraîche

SWEET PLATTERS

serves 25 guests

Petit Fours \$180

cakes| squares| bars| cookies|
mousse| fruit

Fresh Fruit \$135

assorted seasonal fruit

BAKERY

by the dozen

Assorted Cookies \$27

triple chocolate| oatmeal| biscotti|
white chocolate cranberry

Muffins \$31

blueberry| apple cinnamon| banana
chocolate chip

Banana Bread \$32

chocolate chips| pecans

Bagels \$32

plain| cream cheese| butter

Cinnamon Buns \$42

brown sugar| cinnamon| cream
cheese frosting

Assorted Breakfast Pastries \$35

muffins| scones| croissants| fruit
preserves



STANLEY PARK
PAVILION

Breaks and Intermissions

THEMED BREAK STATIONS

TAKE ME OUT TO THE BALL GAME

\$21 per person
hot dog sliders| burger sliders|
potato chips| penny candy| buttered
popcorn| soft drinks

QUEENS HIGH TEA

\$27 per person
tea sandwiches| quiche| tarts|
scones| cookies| macarons| biscuits|
coffee| tea

ITALIAN RIPOSO

\$25 per person
caprese| Italian charcuterie|
imported cheese| Mediterranean
vegetables| crisps & crostini| olives

SOUTHERN COMFORT

\$26 per person
fried chicken| spare ribs| cornbread|
coleslaw| macaroni salad

BEVERAGES

Hot Beverage Station

\$3.50 per person
moja organic fair trade coffee|
mighty leaf tea| sugar| cream

Bottled Beverage Station

\$3.50 per person
pop| juice| sparking & still water



STANLEY PARK
PAVILION

Three Course Plated Lunch Menu

includes bread for the table,
coffee & tea service

SOUP

Seafood Chowder
fresh fish| clams| cream| fresh herbs

Corn Chowder
bacon| chipotle| sour cream| lime

Yam & Pear
ginger| sweet spices| port wine

Potato & Leek
watercress oil| crème fraîche

Charred Tomato
fresh herbs| vegan

SALAD

Park Greens
shaved local fennel & carrots|
tomatos & cucumber| olive oil
citrus dressing

Caesar
kale| romaine| garlic| parmesan|
croutons

Arugula
crispy shallot| preserved lemon
vinaigrette| parmesan| balsamic

Asian Noodle Salad
chow mein noodle| crispy wontons|
sprouts| sesame soy dressing



STANLEY PARK
PAVILION

Three Course Plated Lunch Menu

includes bread for the table,
coffee & tea service

ENTRÉE

Seafood Linguine
fresh fish| shellfish| champagne
chive cream

Pumpkin Ravioli
brown butter| hazelnuts| maple|
sage

Gnocchi
bacon| mushrooms| spinach| sweet
onion

Ratatouille
mediterranean vegetables| tomato|
chevre| brown rice

Free Run Chicken Breast
sweet corn succotash| roasted
polenta| molasses chipotle
vinaigrette

Boneless Pork Chop
apple butter| bacon| cabbage|
shoestring potato

SUPPLEMENTAL ENTRÉE OPTIONS

Flat Iron Steak
potato gratin| watercress |tomato|
chimichurri (GF)
add \$7

Boneless Beef Short Rib
porcini| risotto| herb & orange pesto
(GF)
add \$9

BC Albacore Tuna
warm potato niçoise| basil aioli (GF)
add \$5

Miso Glazed Steelhead
jasmine rice| baby shrimp| tobiko|
edamame| apricot gel (GF)
add \$5

Prawns & Scallops
shitake| bok choy| chilli| black bean|
crispy noodles (GF)
add \$7

DESSERT

House Made Petit Fours
cakes| tarts| chocolate mousse|
squares| family style

SUPPLEMENTAL DESSERT OPTIONS add \$3

Cheesecake
white chocolate| raspberry| candied
lemon

Lemon Tart
toasted coconut| blueberry
compote| thyme

Brownie & Mousse
dark chocolate brownie| creamy
chocolate mousse| sponge toffee

Blueberry & Basil Panna Cotta
candied lemon rind



STANLEY PARK
PAVILION

Three Course Plated Lunch Menu

includes bread for the table,
coffee & tea service

\$36 PER PERSON

Please choose one soup or salad for all guests to enjoy

Please choose one entrée selection for all guests to enjoy

House Made Petit Fours will be served family style

\$39 PER PERSON

Please choose one soup or salad for all guests to enjoy

Please choose two entrée selections for guests to choose from, 1 protein and 1 vegetarian option

House Made Petit Fours will be served family style

\$43 PER PERSON

Please choose one soup or salad for all guests to enjoy

Please choose three entrée selections for guests to choose from, 2 protein and 1 vegetarian option

House Made Petit Fours will be served family style

\$47 PER PERSON

Please choose one soup or salad for all guests to enjoy

Please choose three entrée selections for guests to choose from, 2 protein and 1 vegetarian option

Please choose one plated dessert selection for all guests to enjoy

Additional Choice offered at \$13 per person

Confirmed guest list with itemized orders & seating chart must be provided 3 days prior to event

Custom menu planning offered upon request



STANLEY PARK
PAVILION

Buffet Lunch Menu

DELI SANDWICH

\$33 per person

Organic Greens
gem tomatoes | cucumber |
vinaigrette

Caesar Salad
croutons | parmesan | garlic

Potato Salad
sour cream | egg | green apple | chives

Roasted Turkey Club
bacon | lettuce | cheese | grainy
mustard

Wild Salmon
pea shoots | capers | mascarpone

Roast Beef
swiss cheese | caramelized onion |
roast garlic

Grilled Vegetables
olives | balsamic | provolone

Assorted Desserts
tarts | cakes | squares | cookies |
fresh fruit

Beverages
coffee | tea

EXECUTIVE SANDWICH

\$38 per person

Organic Greens
gem tomatoes | cucumber |
vinaigrette

Caesar Salad
croutons | parmesan | garlic

Soup of the Day
chef's choice *(or choose one from
the plated lunch section)*

Roasted Turkey Club
bacon | lettuce | cheese | grainy
mustard

Grilled Vegetable
olives | balsamic | provolone

Warm Souvlaki Wrap
chicken | hummus | tapenade |
spinach

Crab & Shrimp Melt
tartar sauce | melted cheese |
open-faced

Assorted Hardbite Potato Chips
individual bags

Assorted Desserts
tarts | cakes | squares | cookies |
fresh fruit

Beverages
coffee | tea



STANLEY PARK
PAVILION

Buffet Lunch Menu

BELLISIMO

\$41 per person

Caesar Salad
croutons| parmesan | garlic

Caprese Salad
tomato| bocconcini| basil| olive oil

Antipasto
grilled vegetables| marinated
mushrooms| olives| cured meats

Pesto
artisan fusilli| basil| pine nuts|
parmesan

Bolognese
penne| beef| pork| red wine| tomato|
fresh herbs

alla Panna
farfalle| grilled chicken| mushrooms|
sweet peas| garlic cream

Garlic Bread
melted cheese| parmesan| garlic
butter

Assorted Desserts
tarts| cakes| squares| cookies|
fresh fruit

Beverages
coffee| tea

WEST COAST

\$45 per person

House Baked Rolls
creamery butter

Organic Greens
gem tomatoes | cucumber|
vinaigrette

Red Vine Tomatoes
grilled red onion| fresh herbs |
olive oil| smoked salt

Santa Fe Salad
baby shrimp| green peas| baby
potatoes| corn| sweet peppers| lime

Free Range Chicken Breast
fine herbs| pepper| lemon

Bouillabaisse
salmon| scallops| clams| tomato|
saffron| fennel (GF)

Sticky Rice
ginger| coconut| jasmine essence

Local Vegetables
sea salt| olive oil

Assorted Desserts
tarts| cakes| squares| cookies|
fresh fruit

Beverages
coffee| tea

PROVENÇAL

\$51 per person

French Baguette
creamery butter

Endive Salad
hazelnuts| berries|
yogurt vinaigrette

Spinach Salad
goat cheese| crispy bacon| charred
onion vinaigrette

Charcuterie & Cheese
cold cuts| local & imported cheeses|
crisps| grapes|condiments

Beef Bourguignon
bacon| mushrooms| pearl onions|
red wine

Bouillabaisse
salmon| scallops| clams | tomato|
saffron| fennel

Pomme au Gratin
thyme| swiss cheese

Haricot Vert
green beans| garlic| tomato sauce

Assorted Desserts
tarts| cakes| squares| cookies|
fresh fruit

Beverages
coffee| tea



STANLEY PARK
PAVILION

BBQ Lunch Buffet

add \$10 for to make it a Dinner Buffet
to be served on our Outdoor Event Space,
can be served indoors

BACKYARD BBQ

\$33 per person

Potato Salad
sour cream| egg| green apple| chives

Spinach Salad
crispy bacon| goat cheese| charred
onion vinaigrette

Hot Off the Grill
italian sausages| beef patties|
chicken breasts| portobello
mushroom| garden patties
*please choose one selection
from the above list
add \$3 for each additional choice
per person*

House Baked Rolls
creamery butter

Garnishes
lettuce| tomato| onion| pickles|
cheese

Condiments
ketchup| mayo| mustards| relish|
hot sauce

Assorted Hardbite Potato Chips
individual bags

Assorted Desserts
tarts| cakes| squares| cookies|
fresh fruit

Beverages
coffee| tea

SOUTHWEST BBQ

\$36 per person

Watermelon Salad
arugula| mint| olive oil

Potato Salad
sour cream| egg| green apple| chives

Coleslaw
pumpkin seeds| creamy cider
dressing| hand cut vegetables

Shrimp Kebabs
old bay| lime| hot off the grill

Vegetable Kebabs
olive oil| fresh herbs| sea salt|
hot off the grill

Pulled Pork
organic pork shoulder| bbq sauce|
bourbon

Cornbread
chipotle butter| chives

Soft Kaiser Rolls
creamery butter

Assorted Desserts
tarts| cakes| squares| cookies|
fresh fruit

Beverages
coffee| tea



STANLEY PARK
PAVILION

BBQ Lunch Buffet

add \$10 for Dinner Buffet
to be served on our Outdoor Event Space,
can be served indoors

NEW ORLEANS BBQ

\$39 per person

Watermelon Salad
arugula| mint| olive oil

Santa Fe Salad
baby shrimp| green peas| pea
shoots| corn| sweet peppers| lime

Potato Salad
sour cream| egg| green apple| chives

Coleslaw
pumpkin seeds| creamy cider
dressing| hand cut vegetables

Baby Back Ribs
free range pork ribs| jack daniels
bbq sauce| off the grill

Chicken Breast
grilled| blackened

Mac & Cheese
canadian cheddar| herb crumbs

House Baked Rolls
creamery butter

Assorted Desserts
tarts| cakes| squares| cookies|
fresh fruit

Beverages
coffee| tea

NEW ENGLAND BBQ

\$43 per person

Caesar Salad
croutons| parmesan| garlic

Organic Greens
fresh berries| vinaigrette

Spinach Salad
goat cheese| crispy bacon| charred
onion vinaigrette

Wedge Salad
ranch blue cheese| gem tomato|
carrot

Steak
aaa sirloin| 4oz| off the grill

Shrimp Kebabs
old bay |off the grill

Steelhead Salmon
fresh herbs| bbq glaze

Crushed Potatoes
sour cream| chives

House Baked Rolls
creamery butter

Assorted Desserts
tarts| cakes| squares| cookies|
fresh fruit

Beverages
coffee| tea



STANLEY PARK
PAVILION

Three Course Plated Dinner Menu FIRST COURSE

\$72 per person
includes coffee & tea service

SOUP

Classic Lobster Bisque
cognac| chives| cream

Cream Potato & Leek
crème fraîche| crispy bacon (GF)

Wild Mushroom
truffle| cream (GF/VEG)

Sweet Corn Velouté
crab| baby shrimp (GF)

Butternut Squash
thai curry| coconut milk| lemon grass
(GF/DF/VEG/VEGAN)

SALAD

Panzanella
prosciutto di parma| tomato| herb
vinaigrette| tapenade| romano
cheese

Endive Salad
creamy wild berry dressing| candied
hazelnuts| goat cheese (GF/VEG)

Butter Lettuce Salad
smoked almonds| sweet corn|
shaved fennel| thyme vinaigrette
(GF/VEGAN)

Peach & Arugula Salad
toasted walnut| mint pesto (GF/DF/
VEG/VEGAN)

Kale & Romaine Caesar Salad
buttered croutons| roasted garlic|
parmesan

Classic Caprese - fior di latte| vine
ripened tomatoes| fresh basil| extra
virgin olive oil (GF/VEG)

SUPPLEMENTAL STARTER OPTIONS add \$5 per plate

Chilled Prawns
avocado| crab| tobiko| apple|
cucumber

Beef Carpaccio
olive oil| dijon| capers| parmesan

Pork Belly
asian vegetable slaw| crisp wontons|
lime| jalapeño

Asian Noodle Salad
chow mein| shredded duck leg| stir
fry vegetables| sesame soy dressing



STANLEY PARK
PAVILION

Three Course Plated Dinner Menu ENTRÉES

\$72 per person
includes coffee & tea service

ENTRÉE - VEGETARIAN

Pumpkin Squash Ravioli
goat cheese| arugula pesto| candied
hazelnuts

Baked Eggplant Manicotti
ricotta| lemon| tomato sauce|
provolone

Hand-made Gnocchi
smoked tomato sauce| arugula|
parmesan

Tofu Puffs
miso glaze| stir fry vegetables|
ginger orange reduction

Mushroom Risotto
wild mushrooms| asparagus tips|
eggplant purée| fine herbs
(GF/VEGAN)

ENTRÉE - MEAT & FISH

Roasted Steelhead
fava beans| fingerling potatoes|
baby shrimp| clams| herb emulsion
(GF)

Boneless Short Rib
fork crushed potato| bacon| chive|
red wine jus (GF)

Roasted Pork Loin
prosciutto| apple butter| roesti
potato (GF)

Lamb Sirloin
roasted asparagus| lamb jus| saffron
risotto (GF)

Free Run Chicken Breast
sweet corn succotash| roasted
polenta| molasses chipotle
vinaigrette (GF)

Seared Sword Fish
blistered tomatoes| green peas|
wilted spinach| clam nectar beurre
blanc (GF)

SUPPLEMENTAL ENTRÉE OPTIONS

Classic Prime Rib
horseradish mashed potato|
mushroom & onions| au jus (GF)
add \$10 per person

Ahi Tuna
rice pilaf primavera| white wine
bergamot| pea shoots (GF)
add \$7 per person

Beef Tenderloin
four cheese potato au gratin|
seasonal vegetables| caramelized
onion jus (GF)
add \$12 per person

ENTRÉE - ADD ONS

Butter Poached Lobster Tail
\$12 per person

Seared Qualicum Bay Scallops
\$10 per person

Poached Tiger Prawns
\$8 per person



STANLEY PARK
PAVILION

Three Course Plated Dinner Menu DESSERTS

\$72 per person
includes coffee & tea service

DESSERT

Rich and Creamy Cheese Cake
berry coulis| chocolate shavings

Vanilla Pot de Crème
citrus sugar| amarena cherry

Seasonal Fruit Crumble
brown sugar oats| vanilla ice cream

Dark Chocolate Mousse (GF)
candied hazelnuts| brownie bits

Classic Tiramisu
layers of creamy mascarpone|
espresso dipped lady fingers

Chocolate Caramel Oat Cake
dark chocolate ganache| toffee
sponge

Pomegranate and Chia Panna Cotta
fennel seed tuile

DESSERT SUPPLEMENTS

Family Style Dessert Tiers
artisanal cheese selection| house
made petit fours| fresh fruit &
berries
\$7 per person

Buffet Dessert
house made cakes| chocolates| tarts|
cookies| fresh fruit| sweets
\$12 per person

Standard Option:

1 selection per course to be shared by all guests

Pre-Selected Option:

One First Course selection to be shared by all guest
Each guest select 1 of 3 set Entrees (including 1 vegetarian)
Guest list with entrée selection & seating chart must be
provided 10 days prior to event

Additional Entrée Option Choice - \$7 per person
Additional Starter Course - \$12 per person

Custom menu planning offered upon request



STANLEY PARK
PAVILION

Buffet Dinner Menu

includes coffee & tea station

THE STANLEY \$57 per person

Artisanal Bread Rolls
creamery butter

Stanley Park Greens
shaved local vegetables| thyme
vinaigrette (VEG/VEGAN/GF/DF)

Kale & Romaine Caesar Salad
parmesan| croutons| house-made
dressing

Tomato & Bocconcini Caprese Salad
fresh basil| extra virgin olive oil
(VEG/GF)

Free Range Pork Loin
creamy wild mushroom sauce (GF)

West Coast Seafood Cannelloni
shrimp| salmon| clams| tomato
sauce

Pemberton Baby Potatoes
herb roasted (GF/VEG)

Local Vegetables
steamed (VEG/GF/VEGAN)

Dessert
house-made cakes| chocolate
mousse| squares| cookies|
fresh fruit| sweets

THE PAVILION \$63 per person

Artisanal Bread Rolls
creamery butter

Stanley Park Greens
shaved local vegetables| thyme
vinaigrette (VEG/VEGAN/GF/DF)

Kale & Romaine Caesar Salad
parmesan| croutons| house-made
dressing

Summer Bocconcini Salad
stone fruit| cucumber| gem
tomatoes| crispy salumi|
citrus vanilla dressing (GF)

Coq au Vin
free range chicken| red wine| double
smoked bacon| caramelized
onion (GF)

Bouillabaisse
salmon| scallops| clams| tomato|
saffron| fennel (GF)

Pumpkin Ravioli
maple brown butter| sage|
hazelnuts (VEG)

Sticky Rice
coconut| ginger
(VEG/VEGAN/GF/DF)

Local Vegetables
steamed (VEG/GF/VEGAN)

Dessert
house-made cakes| chocolate
mousse| squares| cookies|
fresh fruit| sweets



STANLEY PARK
PAVILION

Buffet Dinner Menu

includes coffee & tea station

EAST MEETS PAVILION

\$66 per person

Artisanal Bread Rolls
creamery butter

Asian Noodle Salad
tender crisp vegetables| crispy
wontons| sesame soy dressing
(VEG/VEGAN/DF)

Assorted Sushi
soy sauce|
ginger| wasabi (GF/DF/VEG)

Chilled Tofu, Cucumber &
Gem Tomato Salad
fresh lime| basil
(GF/DF/VEGAN/VEG)

Stanley Park Greens
shaved local vegetables| thyme
vinaigrette (VEG/VEGAN/GF/DF)

Hoisin Glazed Sticky Ribs
honey| sesame

Prawns & Scallops
bok choy| black beans| ginger

Sticky Rice
coconut| ginger
(VEG/VEGAN/GF/DF)

Local Vegetables
steamed (VEG/GF/VEGAN)

Chinese Green Beans
minced pork| chili| garlic (GF)

Dessert
house-made cakes| chocolates
mousse| squares| cookies| fresh fruit|
sweets

THE VINEYARD

\$73 per person

Artisanal Bread Rolls
creamery butter

Stanley Park Greens
shaved local vegetables| thyme
vinaigrette (VEG/VEGAN/GF/DF)

Tomato & Bocconcini Caprese Salad
fresh basil| extra virgin olive oil
(GF/VEG)

Antipasto Platter
marinated vegetables| olives|
salumi| crisps| local &
imported cheeses

Chef's Carvery
Beef Sirloin or Heritage Pork Loin
horseradish| mustards| au jus

Free Range Chicken Breast
simply roasted| fresh thyme| lemon
(GF/DF)

Steelhead Salmon
BC chardonnay| butter| roasted
garlic| heirloom tomatoes (GF)

Spinach & Ricotta Cannelloni
tomato brandy cream (VEG)

Crispy Crushed Yukon Gold Potatoes
sour cream| cheddar| chives
(VEG/GF)

Local Vegetables
steamed (VEG/GF/VEGAN)

Dessert
house-made cakes| chocolates
mousse| squares| cookies| fresh fruit|
sweets



STANLEY PARK
PAVILION

Buffet Dinner Menu

includes coffee & tea station

THE JUBILEE

\$77 per person

Artisanal Bread Rolls
creamery butter

Stanley Park Greens
shaved local vegetables| thyme
vinaigrette (VEG/VEGAN/GF/DF)

Kale & Romaine Caesar Salad
parmesan| croutons| house-made
dressing

Summer Bocconcini Salad
stone fruit| cucumber| gem
tomatoes| crispy salumi|
citrus vanilla dressing (GF)

Chilled Seafood Platter
candied & smoked salmon| cured trout &
mackerel| tuna ceviche| steamed clams|
shrimp cocktail

Chef's Carvery
Beef Sirloin or Heritage Pork Loin
horseradish| mustards| au jus (GF)

Free Range Chicken Breast
simply roasted| fresh thyme| lemon
(GF/DF)

Steelhead Neptune
crab| shrimp| cream (GF)

Basmati Rice
citrus| saffron| cardamom scented
VEG/VEGAN/DF/GF)

Scalloped Potatoes
leek| parmesan| cream (GF)

Local Vegetables
steamed (VEG/GF/VEGAN)

Dessert
bars| chocolates moussel squares|
cookies| fresh fruit| sweets

THE EMPRESS

\$82 per person

Artisanal Bread Rolls
creamery butter

Kale & Romaine Caesar Salad
parmesan| croutons| house-made
dressing

Asian Noodle Salad
tender crisp vegetables| crispy
wontons | sesame soy dressing
(VEG/VEGAN/DF)

Antipasto Platter
marinated vegetables| olives| salumi|
crisps| local & imported cheeses

Chilled Seafood Platter
candied & smoked salmon| cured trout &
mackerel| tuna ceviche| steamed clams|
shrimp cocktail

Chef's Carvery
Beef Sirloin or Heritage Pork Loin
horseradish| mustards| au jus (GF)

Free Range Chicken Breast
simply roasted| fresh thyme| lemon
(GF/DF)

Steelhead Neptune
crab| shrimp| cream (GF)

Garlic Butter Prawns & Scallops
sautéed fennel| pernod|
artisan fusilli pasta

Scalloped Potatoes
leek| parmesan| cream (GF)

Local Vegetables
steamed (VEG/GF/VEGAN)

Dessert
bars| chocolates moussel squares|
cookies| fresh fruit| sweets



STANLEY PARK
PAVILION

Buffet Dinner Menu

CARVERY OPTIONS

in place of Beef Sirloin or Heritage Pork Loin

Beef Wellington - the British Classic
tender flakey pastry| filet of beef|
savory mushroom pate|
horseradish red wine jus
\$25 per person

Prime Rib of Beef
slow roasted rib of beef| marinated in
mustard & fresh herbs| dijon|
fresh horseradish| au jus (GF)
\$14 per person

New York Striploin
marinated in sweet onion & roasted garlic|
mustards| horseradish (GF)
\$13 per person

Australian Leg of Lamb
crusted in rock salt, thyme & rosemary|
apple gelée| minted yogurt (GF)
\$13 per person

Whole Roasted Pig
sweet chilli sauce| hoisin
\$395 each
(serves 75)



STANLEY PARK
PAVILION

Reception Menu

PASSED CANAPES

Minimum 4 dozen per order

COLD

Classic Bruschetta \$28
vine ripened tomatoes| fresh basil| garlic
crostini (VEG/DF)

Compressed Watermelon \$32
Hendrick's Gin| puffed rice| mint (VEGAN/GF)

Chicken Liver Mousse \$32
ficelle| cherry peppercorn compote

Root Vegetable Terrine \$34
soft goat cheese| shoestring carrots (VEG/GF)

Steak Tartare \$39
classic garnish| gaufrette potato (GF/DF)

Sweet Corn & Apple Shooter \$42
dungeness crab (GF)

Santa Fe Shrimp \$42
avocado| green apple| sweet peppers (GF)

Albacore Tuna \$42
seared rare| cucumber| sesame & soy relish
(GF/DF)

Deviled Quail Egg \$46
sturgeon caviar (GF/DF)

PASSED CANAPES

Minimum 4 dozen per order

HOT

Wild Mushroom Arancini \$30
gremolata oil (VEG)

Fig & Red Wine Jam \$30
melted brie| candied nuts (VEG)

Cauliflower & Truffle Shooters \$32
porcini salt (VEG/GF)

Leek & Blue Cheese Flatbread \$32
gorgonzola dolce| charred leeks| walnuts (VEG)

Curried Chicken Bites \$32
mango chutney (GF)

Mini Grilled Cheese \$34
smoked cheddar| tomato relish (VEG)

Caramelized Onion Tart \$34
gruyere| double smoked bacon

Pork Belly BLT \$36
tomato jam| arugula

Roasted Duck Breast \$39
flatbread crisp| celery & radish| candied
mustard seed (DF)

Atlantic Lobster Hushpuppy \$44
chipotle aioli

Steak Sandwich \$44
bbq sauce| confit peppercorns (DF)



STANLEY PARK
PAVILION

Reception Menu

RECEPTION STATIONS

Serves 25

CHARCUTERIE \$240

local & imported cured meats|
crostini & crackers| traditional
garnish

LOCAL & DOMESTIC CHEESES \$240

fruit & nuts| crisps| condiments

MEAT & CHEESE \$310

local & imported cheeses|
charcuterie meats| crisps & crackers|
pickles & mustards

ANTIPASTO CLASSICO \$265

marinated vegetables| salumi|
caprese| olives| crostini & grissini

VEGETABLE SUSHI \$245

vegetable maki sushi| soy| ginger|
wasabi

DELUXE SUSHI \$285

assorted vegetable & seafood maki|
soy| ginger| wasabi

OF THE SEA \$425

smoked salmon| cured fish| cocktail
prawns| crab claws| tuna ceviche|
chilled clams

RECEPTION STATIONS

Serves 25

TRADITIONAL POUTINE \$135

french fries| house-made beef
gravy| quebec cheese curds

VEGAN POUTINE \$135

french fries| house-made miso
gravy| soy cheese

PULLED PORK POUTINE \$145

bbq sauce| cheddar| green onion

MAC & CHEESE BAR \$150

old cheddar| rosemary| assorted
garnishes

CRUDITÉ \$125

fresh seasonal vegetables|
assorted dips

CHIPS & DIPS \$110

tortilla chips| fresh guacamole| salsa

BREADS & SPREADS \$130

hummus| tzaziki| artichoke dip|
crisps & flatbreads

FRESH FRUIT \$140

seasonal fruit| fresh berries

PETIT FOURS \$180

cakes| squares| bars| cookies|
mousse| fruit



STANLEY PARK
PAVILION

Reception Menu

CHEF'S ACTION STATION

Serves 25

SEAFOOD & OYSTER BAR \$500
poached prawns| tuna ceviche| crab
claws| oysters| chilled clams| mignonette|
horseradish| lemon| ponzu sauces
*add assorted sushi platter \$100 per platter

HAND CARVED ROAST
soft warm rolls| mustards | condiments

Beef Sirloin \$350
Prime Rib \$380
Heritage Turkey Breast \$300

CHOW MEIN STATION \$350
vegetable chow mein| bbq pork| shrimp|
chicken| scallions| wonton crisps| sweet
soy| chili

PARMIGIANO-REGGIANO CARVERY \$315
truffle honey| crispy crackers

ICE CREAM SUNDAE STATION \$130
vanilla & chocolate ice cream| sprinkles|
nuts| candies| sauces



STANLEY PARK
PAVILION

Reception Menu

HIGH TEA RECEPTION

Serves 25

PRINCESS HIGH TEA RECEPTION

mini sweet & savoury pastries| scones|
biscuits| tarts| chocolates| petit fours|
earl grey tea station
\$29 per person

VICTORIAN HIGH TEA RECEPTION

assorted finger sandwiches| chilled
seafood| mini pastries| scones| biscuits|
tarts| chocolate| petit fours|
earl grey tea station
\$36 per person



STANLEY PARK
PAVILION

Reception Menu

BEVERAGES

NON - ALCOHOLIC BEVERAGES

- Pop or Juice \$3.50
- Punch Station (serves 25) \$60.00
- San Pellegrino 750ml \$7.95
- Coffee & Tea \$3.50

BEER

- Local Craft Draught Beer \$6.50
- Strongbow \$9.00

LIQUOR

- Single Highball \$6.50
- Premium Liquor \$9.50
- Top Shelf Liquor \$12.00
- Coffee Liqueur \$8.00
- Signature Cocktail to match your event colour or theme \$9.50
- Alcoholic Punch Station (serves 25) \$125.00
- Martinis (2 oz) \$13.00
- Premium Martini or Cocktail Add \$3

WINE

White

- Mission Hill Five Vineyards, BC, Chardonnay VQA \$49
- Mission Hill Five Vineyards, BC, Pinot Gris VQA \$52
- Fritz's, Germany, Riesling \$45
- Matua, Hawkes Bay, Sauvignon Blanc \$49

Red

- Mission Hill, BC, Cab/Merlot VQA \$51
- Mission Hill, BC, Pinot Noir VQA \$59
- Dona Paula Estate, Argentina, Malbec \$49
- La Fiole, Côtes du Rhone, France, Grenache/Syrah \$49

Sparkling

- Mionetto, Italy, Prosecco DOC Treviso Brut \$40