



STANLEY PARK  
PAVILION

# WEDDING MENUS 2021



# THREE COURSE PLATED DINNER MENU

INCLUDES BREAD FOR THE TABLE, COFFEE & TEA SERVICE

## FIRST COURSE

### *Soup*

**CLASSIC LOBSTER  
BISQUE \$21**  
cognac | chives | cream (GF)

**CREAMY POTATO & LEEK \$19**  
crème fraîche | crispy bacon (GF)

**WILD MUSHROOM \$19**  
truffle | cream (GF/VEG)

**SWEET CORN VELOUTÉ \$21**  
crab | baby shrimp

**BUTTERNUT SQUASH \$20**  
thai curry | coconut milk |  
lemon grass (GF/VEGAN)

### *Salad*

**PANZANELLA SALAD \$22**  
prosciutto di parma | tomato |  
herb vinaigrette | tapanade |  
romano cheese

**BUTTER LETTUCE SALAD \$21**  
smoked almonds | sweet corn |  
shaved fennel | thyme vinaigrette  
(GF/VEGAN)

**SEASONAL FRUIT  
& ARUGULA SALAD \$21**  
toasted walnut | mint pesto  
(GF/VEGAN)

**KALE & ROMAINE  
CAESAR SALAD \$22**  
buttered croutons |  
roasted garlic | parmesan

**BEEF CARPACCIO \$24**  
olive oil | dijon | capers | parmesan (GF)

**CLASSIC CAPRESE \$22**  
fior di latte | vine ripened tomatoes |  
fresh basil | extra virgin olive oil  
(GF/VEG)

**CHILLED POACHED  
PRAWNS \$24**  
avocado | crab | tobiko | apple |  
cucumber (DF/GF)

**PORK BELLY \$25**  
asian vegetable slaw | crisp wontons |  
lime | jalapeño (DF)

**ASIAN NOODLE SALAD \$24**  
chow mein | shredded duck leg |  
stir fry vegetables | sesame soy dressing

## ENTRÉES

### *Vegetarian*

**PUMPKIN SQUASH  
RAVIOLI \$40**  
goat cheese | arugula pesto |  
candied hazelnuts

**BAKED EGGPLANT  
MANICOTTI \$41**  
ricotta | lemon | tomato sauce |  
provolone | garlic baguette

**HAND-MADE GNOCCHI \$42**  
smoked tomato sauce | arugula |  
parmesan

**TOFU PUFFS \$41**  
miso glaze | stir fry vegetables  
ginger orange reduction |  
braised bok choy (GF)

**BUTTERNUT  
SQUASH RISOTTO \$42**  
squash puree | asparagus tips | hazelnut  
vinaigrette | fine herbs (GF/VEGAN)

**RED THAI CURRY \$41**  
rich spiced thai broth | seasonal  
vegetables | jasmine rice (GF)

### *Meat & Fish*

**ROASTED STEELHEAD \$45**  
green pea puree | baluga lentils |  
baby shrimp | clams | pea shoots (GF)

**BONELESS SHORT RIB \$46**  
fork crushed potato | bacon | roasted  
asparagus | chive | red wine jus (GF)

**ROASTED PORK LOIN \$44**  
prosciutto | apple butter |  
roesti potato (GF)

**LAMB SIRLOIN \$48**  
rapini | lamb jus | saffron risotto (GF)

**FREE RUN CHICKEN  
BREAST \$43**  
sweet corn succotash | roasted polenta |  
molasses chipotle vinaigrette (GF)

**SEARED SWORD FISH \$44**  
blistered tomatoes | roasted baby  
potatoes | green peas | wilted spinach |  
clam nectar beurre blanc (GF)

**CLASSIC PRIME RIB \$52**  
horseradish mashed potato |  
mushrooms & onions | au jus (GF)

**AHI TUNA \$49**  
crab & zucchini rice pilaf | white  
wine bergamot | pea shoots (GF)

**BEEF TENDERLOIN \$54**  
four cheese potato au gratin | seasonal  
vegetables | caramelized onion jus (GF)

**CANADIAN SABLEFISH \$50**  
olive oil poached | smoked fondant  
potato | mixed grilled vegetables (GF)

### *Add-Ons*

**BUTTER POACHED  
LOBSTER TAIL (GF)**  
\$14 per person

**SEARED QUALICUM  
BAY SCALLOPS (GF)**  
\$12 per person

**POACHED TIGER  
PRAWNS (GF)**  
\$8 per person

## DESSERTS

### *Desserts*

#### **RICH AND CREAMY CHEESE CAKE \$20**

raspberry gel | chocolate shavings |  
flower petals (VEG)

#### **DARK CHOCOLATE MOUSSE \$19**

candied hazelnuts | brownie bits |  
toffee sponge (GF)

#### **POTTED TIRAMISU \$19**

layers of creamy mascarpone |  
espresso dipped lady fingers |  
shaved dark chocolate (VEG)

#### **STRAWBERRY PANNA COTTA \$21**

shortbread | basil infused strawberries |  
strawberry coulis | micro basil

#### **CHOCOLATE LAVA CAKE \$21**

fresh & preserved raspberries | crème  
anglaise | chocolate shavings (VEG)

#### **CLASSIC PAVLOVA \$20**

meringue | lemon curd | macerated  
berries | raspberry cream (VEG)

#### **"APPLE CRUMBLE" \$20**

cinnamon & cider poached apple |  
brown sugar & oat crumble | vanilla  
gelato (VEG)

#### **NEAPOLITAN S'MORE \$21**

marshmallow | mousse of strawberry,  
chocolate & vanilla | graham bar |  
chocolate & graham crumb |  
chocolate ganache

### *Dessert supplements*

#### **FAMILY STYLE DESSERT TIERS**

artisanal cheese selection |  
house-made petit fours |  
fresh fruit & berries (VEG)

\$22 per person

#### **BUFFET DESSERT**

cakes | chocolate mousse |  
tarts | cookies | fresh fruit |  
sweets (VEG)

\$27 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 guests

Each guest selects 1 of 3 set entrées (including 1 vegetarian)

One Dessert selection to be shared by all guests

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

# BUFFET DINNER MENUS

INCLUDES COFFEE & TEA STATION

## THE ROSE GARDEN (VEGETARIAN): \$71 PER PERSON

ARTISAN BREAD ROLLS  
creamery butter

STANLEY PARK GREENS  
shaved local vegetables |  
thyme vinaigrette (GF/VEGAN)

TOMATO & BOCCONCINI  
CAPRESE SALAD  
fresh basil | extra virgin olive oil  
(GF/VEG)

LENTIL & ARUGULA SALAD  
roasted sweet potatoes | wild rice |  
red wine vinaigrette (GF/VEGAN)

ANTIPASTO PLATTER  
marinated vegetables | olives |  
crisps | local & imported cheese

GRILLED SMOKED TOFU  
stir fry vegetables | soy & citrus  
glaze (GF/VEGAN)

CHANA MASALA  
curried chickpeas | coconut broth |  
cilantro (GF/VEGAN)

BROILED CAULIFLOWER  
apricot BBQ sauce | sesame  
& pumpkin seeds (GF/VEGAN)

PENNE PRIMAVERA  
tomato sauce | mediterranean  
vegetables | chardonnay | parmesan

STICKY RICE  
coconut | ginger (GF/VEGAN)

DESSERT  
cakes | chocolate mousse | squares |  
cookies | fresh fruit | tarts

## THE PAVILION: \$74 PER PERSON

ARTISAN BREAD ROLLS  
creamery butter

STANLEY PARK GREENS  
shaved local vegetables |  
thyme vinaigrette (GF/VEGAN)

KALE & ROMAINE  
CAESAR SALAD  
parmesan | croutons |  
house-made dressing

TOMATO & BOCCONCINI  
CAPRESE SALAD  
fresh basil | extra virgin olive oil  
(GF/VEG)

COQ AU VIN  
free range chicken | red wine | double  
smoked bacon | caramelized onion (GF)

BOUILLABAISSÉ  
fish | scallops | clams | tomato |  
saffron | fennel (GF)

PUMPKIN RAVIOLI  
maple brown butter | sage |  
hazelnuts (VEG)

STICKY RICE  
coconut | ginger (GF/VEGAN)

LOCAL VEGETABLES  
steamed (GF/Vegan)

DESSERT  
cakes | chocolate mousse | squares |  
cookies | fresh fruit | tarts

CHEF'S CARVERY  
(ADD \$9 PER PERSON)  
beef sirloin or heritage pork loin  
horseradish | mustard | au jus

## THE VINEYARD: \$85 PER PERSON

ARTISAN BREAD ROLLS  
creamery butter

STANLEY PARK GREENS  
shaved local vegetables |  
thyme vinaigrette (GF/VEGAN)

TOMATO & BOCCONCINI  
CAPRESE SALAD  
fresh basil | extra virgin olive oil  
(GF/VEG)

ANTIPASTO PLATTER  
marinated vegetables | olives | salumi |  
crisps | local & imported cheese

CHEF'S CARVERY  
beef sirloin or heritage pork loin |  
horseradish | mustards | au jus (GF)

FREE RANGE  
CHICKEN MARBELLA  
prune | olives | oregano |  
rioja blanco (GF/DF)

STEELHEAD SALMON  
bc chardonnay cream | roasted  
garlic | heirloom tomatoes (GF)

SPINACH & RICOTTA  
CANNELLONI  
tomato brandy cream (VEG)

CRISPY CRUSHED YUKON  
GOLD POTATOES  
sour cream | cheddar | chives (GF/VEG)

LOCAL VEGETABLES  
steamed (GF/Vegan)

DESSERT  
cakes | chocolate mousse | squares |  
cookies | fresh fruit | tarts

## THE EMPRESS: \$96 PER PERSON

ARTISAN BREAD ROLLS  
creamery butter

KALE & ROMAINE  
CAESAR SALAD  
parmesan | croutons |  
house-made dressing

ASIAN NOODLE SALAD  
tender crisp vegetables | crispy wontons |  
sesame soy dressing (VEGAN)

ANTIPASTO PLATTER  
marinated vegetables | olives | salumi |  
crisps | local & imported cheese

CHILLED SEAFOOD PLATTER  
candied & smoked salmon | cured trout  
& mackerel | tuna ceviche | steamed  
clams | shrimp cocktail (DF)

CHEF'S CARVERY  
beef sirloin or heritage pork loin |  
horseradish | mustards | au jus (GF)

FREE RANGE  
CHICKEN MARBELLA  
prune | olives | oregano |  
rioja blanco (GF/DF)

STEELHEAD NEPTUNE  
crab | shrimp | cream (GF)

GARLIC BUTTER  
PRAWNS & SCALLOPS  
sautéed fennel | pernod | spaetzle

SCALLOPED POTATOES  
leek | parmesan | cream (GF/VEG)

LOCAL VEGETABLES  
steamed (GF/VEGAN)

DESSERT  
cakes | chocolate mousse | squares |  
cookies | fresh fruit | tarts

## THE LORD STANLEY: \$106 PER PERSON

ARTISAN BREAD ROLLS  
creamery butter

BEETS & BITTER  
GREENS SALAD  
chevre | roasted walnuts |  
balsamic vinaigrette (VEG)

CAULIFLOWER &  
BRUSSEL SPROUT SALAD  
golden raisins | sunflower seeds |  
lemon oil (VEG)

HEIRLOOM TOMATO  
CAPRESE SALADS  
fior di latte | basil | olive oil (VEG)

PREMIUM SEAFOOD TOWER  
oysters with accompanying garnish |  
uni, toro & chopped scallop |  
jumbo prawn cocktail

CHEF'S CARVERY  
beef sirloin or heritage pork loin |  
horseradish | mustards | au jus (GF)

CORNISH GAME HEN  
PROVENÇAL  
melange of herbs | garlic | lemon (GF)

POACHED LING COD  
fennel | citrus | tarragon & dill |  
bergamot (GF)

RIGATONI BOLOGNESE  
veal, pork & lamb | red wine & tomato  
sauce | rosemary & parsley

ROASTED BABY CARROTS  
sea salt | olive oil (GF)

NUGGET POTATOES  
rustic tomato & olive ragout (GF)

DESSERT  
cakes | chocolate mousse | squares |  
cookies | fresh fruit | tarts

## CARVERY COMPLIMENTS

(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  
\$27 per person

PRIME RIB OF BEEF  
slow roasted rib of beef |  
marinated in mustard & fresh herbs |  
dijon | fresh horseradish | au jus (GF)  
\$16 per person

NEW YORK STRIPLOIN  
marinated in sweet onion & roasted  
garlic | mustards | horseradish (GF)  
\$15 per person

AUSTRALIAN LEG OF LAMB  
crusted in rock salt, thyme & rosemary |  
apple gelée | minted yogurt (GF)  
\$13 per person

WHOLE ROASTED PIG  
sweet chili sauce | hoisin  
\$425 each (serves 75)

# RECEPTION MENU: PASSED CANAPÉS

MIN ORDER OF 4 DOZEN

## COLD CANAPÉS

**CLASSIC BRUSCHETTA \$32**  
vine ripened tomatoes | fresh basil |  
garlic crostini (VEGAN)

**COMPRESSED  
WATERMELON \$37**  
Hendrick's Gin | puffed rice |  
mint (VEGAN)

**CHICKEN LIVER &  
BRANDY TART \$49**  
pistachio dust | fresh strawberry | basil

**STEAK TARTARE \$45**  
classic garnish | potato crisp

**SWEET CORN &  
APPLE SHOOTER \$42**  
dungeness crab (GF)

**ALBACORE TUNA \$48**  
seared rare | cucumber |  
sesame & soy relish (GF/DF)

**STEELHEAD LOX \$48**  
beet root cured | rye crostini |  
sour cream | smoked fish roe |  
pickled shallot

## HOT CANAPÉS

**WILD MUSHROOM  
ARANCINI \$34**  
parmesano reggiano |  
gremolata oil (VEG)

**FIG & BRIE CROSTINI \$34**  
candied nuts (VEG)

**BROILED CAULIFLOWER  
BITES \$41**  
za'atar marinade | lemon tzatziki |  
roasted pine nuts (GF)

**LEEK & BLUE CHEESE  
FLATBREAD \$37**  
gorgonzola dolce | charred leeks |  
walnuts (VEG)

**LEMONGRASS  
CHICKEN BITES \$38**  
nuoc cham sauce | pickled  
carrots | scallion

**MINI GRILLED CHEESE \$39**  
smoked cheddar | tomato relish

**CARAMELIZED  
ONION TART \$39**  
gruyere | double smoked bacon

**BEET & APPLE TERRINE \$39**  
brown butter & thyme | walnuts (GF)

**PORK BELLY BLT \$41**  
arugula | heirloom gem tomato |  
roasted garlic aioli

**ROASTED DUCK BREAST \$45**  
flatbread crisp | celery & radish |  
candied mustard seed (DF)

**TEMPURA POPCORN  
SHRIMP \$46**  
avocado puree | nori | wasabi pea

**ATLANTIC LOBSTER  
HUSHPUDDY \$50**  
chipotle aioli

**STEAK SANDWICH \$50**  
crispy shallots | blue cheese  
& shimeji gratin

**VENISON & LAMB  
DONAIR BITE \$50**  
pita crisp | halifax donair sauce |  
fresh veggie choban

# RECEPTION MENU: STATIONS

EACH STATION SERVES 25

## CHEF ACTION STATIONS

### SEAFOOD &

#### OYSTER BAR \$565

poached prawns | tuna ceviche | crab claws | oysters | chilled clams | mignonette | horseradish | lemon | ponzu sauces (DF)

\*add assorted sushi platter for \$100 per platter

\*add northern divine caviar & classic accompaniments - \$250

### HAND CARVED ROAST

soft warm rolls | mustards | condiments

Beef Sirloin - \$355

Prime Rib - \$400

Beef Wellington - \$480

Heritage Turkey Breast - \$340

### CHOW MEIN STATION \$375

vegetable chow mein | bbq pork | shrimp | chicken | scallions | wonton crisps | sweet soy | chili (DF)

### PECORINO WHEEL

#### RISOTTO \$455

made to order risotto finished in a hollow pecorino wheel | roasted beets two ways | walnuts | crispy shallots

### ICE CREAM SUNDAE

#### STATION \$155

vanilla & chocolate ice cream | sprinkles | nuts | candies | sauces (VEG)

## RECEPTION STATIONS

### CHARCUTERIE \$275

local & imported cured meats | crostini & crackers | traditional garnish (DF)

### LOCAL & DOMESTIC

#### CHEESES \$275

fruit & nuts | crisps | condiments (VEG)

### MEAT & CHEESE \$340

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

### ANTIPASTO CLASSICO \$285

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

### VEGETABLE SUSHI \$280

vegetable maki sushi | soy | ginger | wasabi (VEG)

### DELUXE SUSHI \$305

assorted vegetable & seafood maki | soy | ginger | wasabi

### OF THE SEA \$450

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

### TRADITIONAL POUTINE \$150

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

### VEGAN POUTINE \$150

french fries | house-made miso gravy | marinated tofu (GF/VEGAN)

### PULLED PORK POUTINE \$165

bbq sauce | cheddar | green onion

### MAC & CHEESE BAR \$170

old cheddar | rosemary | assorted garnishes

### CRUDITÉ \$125

fresh seasonal vegetables | assorted dips (VEG)

### CHIPS & DIPS \$135

tortilla chips | fresh guacamole | salsa | bean dip | chipotle sour cream (VEG)

### BREADS & SPREADS \$150

hummus | tzatziki | artichoke dip | crisps & flatbreads (VEG)

### FRESH FRUIT \$165

seasonal fruit | fresh berries (VEGAN)

### PETIT FOURS \$210

cakes | squares | bars | cookies | mousse | fruit (VEG)

### GRAZING TABLE \$750

(SERVES 50)

fresh seasonal vegetables | local & imported cheeses | marinated vegetables | smoked & cured meats | caprese platters | crisps & crostini | dips & spreads | fresh & dried fruit | berries | nuts



# RECEPTION MENU: HIGH TEA & BEVERAGES

## HIGH TEA (SERVES 25)

### *Princess High Tea Reception*

mini sweet & savoury pastries | scones |  
biscuits | tarts | chocolate mousse |  
petit fours | tea station (VEG)  
\$33 per person

### *Victorian High Tea Reception*

assorted finger sandwiches | chilled  
seafood | mini pastries | scones |  
biscuits | tarts | chocolate mousse |  
petit fours | tea station  
\$41 per person

## BEVERAGE OPTIONS:

### BEER

LOCAL CRAFT  
DRAUGHT BEER \$6.50

### LIQUOR

SINGLE HIGHBALL  
(1oz) \$6.50

PREMIUM HIGHBALL  
(1oz) \$9.50

TOP SHELF HIGHBALL  
(1oz) \$12.00

COFFEE LIQUEUR \$8.00

SIGNATURE COCKTAIL  
(1oz) \$9.50  
(2oz) \$16.00

ALCOHOLIC PUNCH STATION  
(SERVES 25) \$125.00

### NON-ALCOHOLIC BEVERAGES

POP OR JUICE \$3.50

PUNCH STATION  
(SERVES 25) \$60.00

SAN PELLEGRINO  
350ml \$4.00  
750ml \$9.00

COFFEE & TEA \$3.50

### WINE

#### *White*

CEDAR CREEK ESTATE, BC  
CHARDONNAY VQA \$49

CEDAR CREEK ESTATE, BC  
PINOT GRIS VQA \$52

FRITZ'S, GERMANY  
RIESLING \$53

MATUA, HAWKES BAY  
SAUVIGNON BLANC \$55

#### *Red*

CEDAR CREEK ESTATE, BC  
CAB/MERLOT VQA \$ 51

CEDAR CREEK ESTATE, BC  
PINOT NOIR VQA \$ 59

DONA PAULA ESTATE  
ARGENTINA, MALBEC \$61

LA FIOLE, CÔTES  
DU RHONE, FRANCE  
GRENACHE/SYRAH \$61

#### *Sparkling*

MIONETTO, ITALY, PROSECCO  
DOC TREVISO BRUT \$45



STANLEY PARK  
PAVILION

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