



## PLATED BREAKFAST

All Plated Breakfasts Include: Orange, Apple, Grapefruit and Vegetable Juice, Assorted Mini Muffins with Sweet Butter and Preserves served family style, Coffee, Decaffeinated Coffee and Lot 35 Teas

### Plated Breakfast

**Whistler Breakfast Plate**      **\$42.00 per person**

Scrambled eggs, aged cheddar and scallions  
Chateau breakfast potatoes, sautéed BC potatoes, onions and fresh herbs  
Roasted tomatoes, herb pesto  
Applewood Smoked Bacon  
Pre-selected choice of: mini breakfast bratwurst sausage, turkey or chicken sausage

### Enhancements

**To Start**      **\$3 per person**

Grapefruit Brulee, segmented half grapefruit with plain yogurt and caramelized brown sugar  
Breakfast Parfait, Greek yogurt, fruit compote, rooftop honey, Chateau granola  
Individual Fruit Salad, fresh mint, mango syrup

**Family-Style**      **\$5 per person**

Selection of Fresh Cut Fruit, watermelon, cantaloupe, honeydew, pineapple  
Baby British Columbia Button Mushrooms, sautéed with fresh thyme  
Mini Buttermilk Pancakes or Waffles, syrup

**Egg Alternative**      **\$7 per person**

Traditional Eggs Benedict, Canadian bacon, poached egg, English muffin, hollandaise sauce  
Asparagus & Feta Frittata

# BUILD YOUR OWN "BREAKFAST ON THE MOVE"

Coffee, Decaffeinated Coffee and Lot 35 Teas included

**Build Your Own "Breakfast on the Move"      \$30.00 per person**

**Choose 1 from the following beverage selections:**

Bottled Water, sparkling and still  
Individual Bottled Juices, orange, apple or cranberry

**Choose 1 from the following snacks:**

Seasonal Whole Fruit  
Individual Fruit Salad Cup  
Breakfast Parfait, Greek yogurt, seasonal fruit compote, rooftop honey, Chateau granola  
Individual Yogurts, strawberry, raspberry, peach

**Choose 1 from the following sandwich selections** (quantities based on 1 sandwich per person):

Chateau Breakfast Muffin, Canadian bacon, fried egg, sliced tomato, cheddar, English muffin  
Chateau Breakfast Bun, shaved rooftop honey glazed ham, fried egg, tomato chutney, cheddar, soft potato bun  
Vegetarian Breakfast Wrap, grilled Portobellini mushroom, scrambled egg, grilled peppers, crumbled feta, whole wheat tortilla  
Lifestyle Wrap, scrambled egg whites, sautéed kale, red pepper, feta, whole wheat tortilla  
West Coast Bagel, cold smoked salmon, capers, red onion, dill cream cheese, plain bagel

**Choose 1 from the following breakfast pastry selections;**

Assorted Loaves, west coast trail mix, maple-walnut, lemon poppy  
Chateau Granola Bar, assorted nuts, seeds, dried fruit, honey  
Muffin, blueberry, carrot, chocolate chip, raisin bran, apple cinnamon, morning glory

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# BREAKFAST BUFFETS

Symphony and Valley Trail Breakfasts require a minimum of 50 guests or \$5.00 per person surcharge is applicable.

Maximum service time of 2 hours, each additional hour a \$5 per person charge is applicable to all Breakfast Buffets.

## Breakfast Buffets

### West Coast Lifestyle

33.00 per person

#### Juice Bar

Orange, pomegranate and carrot juice  
Banana-strawberry smoothie

#### Fruit Market

Watermelon, cantaloupe, honeydew, pineapple, orange and grapefruit segments

#### Dairy

Cottage Cheese  
Natural & Flavoured Yogurt

#### Steel Cut Oatmeal

Sunflower seeds, flax seeds, pumpkin seeds, hazelnuts, almonds, raisins, dried cranberries, dried blueberries  
Syrup, rooftop honey  
Grains

#### From the Bakery

Blueberry-maple scuffin, multigrain-flax seed scuffin  
Selection of gluten free pastries  
Sweet Butter and Preserves

#### Protein

Breakfast Wrap  
Scrambled egg whites, sautéed kale, red pepper, feta, whole wheat tortilla

Coffee, Decaffeinated Coffee and Lot 35 Teas

### Whiskey Jack Continental

\$31.00 per person

#### Juice Bar

Orange, Apple, Grapefruit and Vegetable Juice

## Breakfast- Enhancements

### Enhancements

#### \$6 per person

Breakfast Sausage, Mini Breakfast Bratwurst Sausage, Turkey or Chicken Sausage, Prime Bacon, Country Ham  
Olive Oil Rubbed Oven Roast Tomato, fresh herbs Roasted Tomatoes, roasted with herb pesto  
Boiled Eggs, medium and hard  
Assorted Bagels, cream cheese  
Farmers Artisan Loaves for toasting, sweet butter and assorted jams  
Cinnamon Rolls, cream cheese icing  
Assorted Cereals & In-House Made Chateau Granola  
Grapefruit Brulée, segmented half grapefruit with plain yogurt and caramelized brown sugar  
Breakfast Parfait, Greek yogurt, seasonal fruit compote, rooftop honey, Chateau granola  
Individual Yogurts, strawberry, raspberry, peach

#### \$8 per person

Chateau Muffin, Canadian bacon, fried egg, sliced tomato, cheddar, English muffin  
Chateau Bun, shaved roof top honey glazed ham, fried egg, tomato chutney, cheddar, soft potato bun  
Veggie Wrap, grilled Portobellini (mushroom, scrambled egg, grilled peppers, crumbled feta, whole wheat tortilla  
Lifestyle Wrap Scrambled egg whites, sautéed kale, red pepper, feta, whole wheat tortilla  
Poached Eggs on Hash Browns, tomato compote, fresh chives  
Stuffed Baked Potato Skins, filled with scrambled eggs, aged cheddar  
Brioche French Toast, toasted pecans, caramelized bananas, syrup  
Quiche, mushroom, spinach, tomato & emmental cheese  
Quiche, ham, gruyère

### **Fruit Market**

Watermelon, cantaloupe, honeydew, pineapple, orange and grapefruit segments

### **From the Bakery**

Assorted loaves to include west coast trail mix, maple-walnut, lemon poppy seed, ancient grain Farmers artisan loaves for toasting Sweet butters and preserves

### **Breakfast Parfait**

Greek yogurt, fruit compote, rooftop honey, Chateau granola

### **Breakfast Strudel**

Rooftop honey baked ham, mushroom, gruyere cheese

Coffee, Decaffeinated Coffee and Lot 35 Teas

## **Symphony**

**\$39.00 per person**

### **Juice Bar**

Orange, Apple, Grapefruit and Vegetable Juice

### **Fruit Market**

Watermelon, cantaloupe, honeydew, pineapple, orange and grapefruit segments

### **Selection of Cereals**

Quaker Harvest Crunch, Honey Toasted Oats Multi-grain Cheerios, Kellogg's Rice Krispies

### **Charcuterie**

Black forest ham, smoked turkey, salami, prosciutto, beer sausage Smoked Fish Board, smoked trout, peppered mackerel, cold smoked salmon

### **From the Bakery**

Muffins • Variety of Croissants • Danishes Farmer artisan loaves & bagels for toasting Sweet butters, cream cheese, preserves

### **Breakfast Parfait**

Greek yogurt, fruit compote, rooftop honey, Chateau granola

### **Hot Items**

Scrambled Eggs, aged cheddar and scallions Chateau Breakfast Potatoes, sautéed BC

Roasted Vegetable & Goat Cheese Frittata Build Your Own Granola, in-house toasted whole grains, sunflower seeds, flax seeds, pumpkin seeds, hazelnuts, almonds, raisins, dried fruits, natural yogurt, honey, syrup Steel Cut Oatmeal, dried fruit, honey, syrup Bircher Muesli, oats, nuts, dried fruit, shredded apple in milk; topped with fresh berries

### **\$11 per person**

West Coast Bagel, cold smoked salmon, capers, red onion, dill cream cheese, plain bagel West Coast Eggs Benedict, avocado, vine tomato, hollandaise sauce Dungeness Crab Eggs Benedict, crabmeat on an in-house baked scone, béarnaise sauce

potatoes, onions, fresh herbs  
Butcher Shop  
Applewood smoked bacon, mini breakfast  
bratwurst sausage  
Traditional Baked Beans  
Roasted Tomatoes, roasted with herb pesto  
Baby British Columbia Button Mushrooms,  
sautéed with fresh thyme

### **Sweet Start**

Golden waffles  
Syrup, whipped cream, berry compote

Coffee, Decaffeinated Coffee and Lot 35 Teas

### **Valley Trail**

**\$45.00 per  
person**

### **Juice Bar**

Orange, Apple, Grapefruit and Vegetable Juice

### **Fruit Market**

Watermelon, cantaloupe, honeydew, pineapple,  
orange and grapefruit segments

### **Selection of Cereals**

Quaker Harvest Crunch, Honey Toasted Oats,  
Multi-grain Cheerios, Kellogg's Rice Krispies

### **From the Bakery**

Muffins • Variety of Croissants • Danishes  
Farmer artisan loaves & bagels for toasting  
Sweet butters, cream cheese, preserves

### **Charcuterie**

Black forest ham, smoked turkey, salami,  
prosciutto, beer sausage  
Smoked Fish Board, smoked trout, peppered  
mackerel, cold smoked salmon

### **The Dairy Farm**

Cheese board to include aged cheddar, Swiss &  
brie, cottage cheese

### **Breakfast Parfait**

Greek yogurt, fruit compote, rooftop honey,  
Chateau granola

**Omelet Station** *\*Chef Attended Carver Charge  
of \$165 per Chef Applicable\* (1 x Carver per 75  
people is required)*

fresh eggs, ham, baby shrimp, cheddar cheese,

sweet peppers, spinach, green onions and mushrooms

### **Breakfast Favorites**

Scrambled Eggs, aged cheddar and scallions

Chateau Breakfast Potatoes, sautéed BC potatoes, onions, fresh herbs

Butcher Shop, apple wood smoked bacon, mini breakfast bratwurst sausage

Traditional Eggs Benedict, Canadian bacon, poached egg, English muffin, hollandaise sauce

Sweet Start

Mini buttermilk pancakes, waffles

Syrup, whipped cream, berry compote

Oatmeal, raisins, almonds, brown sugar

Traditional Baked Beans

Roasted Tomatoes, roasted with herb pesto

Baby British Columbia Button Mushrooms, sautéed with fresh thyme

Coffee, Decaffeinated Coffee and Fairmont

Lifestyle Teas

# CHEF'S ATTENDED STATIONS

Live Juice bar option requires a Chef Attended Carver charge of \$165 per chef is applicable.

## Omelet Station

**\$10 per  
person**

Fresh eggs, ham, baby shrimp, cheddar cheese, sweet peppers, spinach, green onions and mushrooms

## Sweet & Savory Crepes

**\$10 per  
person**

Assorted fresh fruit, roasted nuts, ham, Swiss cheese  
Chocolate sauce, strawberry sauce, whipped cream, syrup

## Live Juice Bar

**\$8.00 per  
person**

Refresh – Cucumber, Apple & Carrot  
Revitalize – Carrot, Apple & Beet  
Energize – Apples, Carrots & Ginger  
The Kitchen Sink – Carrots, Celery, Spinach & Parsley

All juices are prepared in-house using fresh local ingredients

## Slow Roasted Bacon

**\$10 per  
person**

Slow Roasted Hand Carved Whole Side of Bacon – In-house made whiskey glaze, barrel maple syrup



## SPECIALTY BREAKS

All offerings served with Coffee, Decaffeinated Coffee and Lot 35 Teas

### The Chateau Grill

**\$20.00 per person**

Mini Beef Burgers, aged cheddar cheese, signature whiskey ketchup  
 Slow Roasted Pulled Pork Panini, shaved red onion, BBQ sauce  
 Baked Yam Wedges, spicy mayonnaise  
 In-house made Ginger Beer

### Après

**\$20.00 per person**

Warm Pretzels, assorted mustards to include grainy, Dijon, English  
 Mini Bavarian Sausages on a Bun, caramelized onions  
 Potato Skins, cheddar cheese, olives, jalapenos, fresh tomato, sour cream, guacamole, in-house made salsa  
 In-house made Ginger Beer

### Alpine Warmer

**\$18.00 per person**

Cinnamon Sugar Whistler Snow Shoes, Saskatoon berry compote, crème fraîche  
 Maple Sugar Tarts  
 Nanaimo Bars  
 Gourmet Hot Chocolate, whipped cream, marshmallows, chocolate shavings

### Happy Hour

**\$18.00 per person**

Marinated Olives, pickles, onions  
 Vegetable Crudités, creamy herb dressing  
 In-House Made Dips, spinach, hummus, goat cheese & roasted red pepper dip  
 Grilled Flat Bread and Sliced Baguette Crostini  
 Italian Sodas

### Healthy Choice

**\$18.00 per person**

Very Berry Fruit & Nut Bar  
 Fruit Kabobs, honey lemon dip  
 Chef's Fruit Smoothies, seasonal berries, soy milk  
 Assorted Dried Fruit and Nut Platter  
 Cucumber Infused Water

### Donuts, Donuts, Donuts

**\$22.00 per person**

Variety of Donuts, Cinnamon Sugar, Rainbow Sprinkles, Chocolate Toffee Crunch, Creamy Coffee Glace  
 Iced Vanilla Latte, fresh whipped cream, chocolate shavings  
 Iced Coffee

**Strawberry Fields Forever**      **\$20.00 per  
person**

Fresh Strawberries, chocolate dipping sauce

Strawberry Shooters

Strawberry Shortcake

Mini Strawberry Tarts

House-Made Strawberry Chips

\*available when in season\*

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# COFFEE BREAKS "ON THE RUN"

Served for a maximum of 30 minutes.

## **Express 1**

**\$12.00 per  
person**

Assorted bottled juices  
Assorted soft drinks  
Coffee, Decaffeinated Coffee and Lot 35 Teas

## **Express 2**

**\$16.00 per  
person**

Assorted bottled juices  
Assorted soft drinks  
Assorted Cookies, chocolate chip, peanut butter,  
oatmeal raisin, white chocolate macadamia nut  
Coffee, Decaffeinated Coffee and Lot 35 Teas

## **Express 3**

**\$16.00 per  
person**

Assorted bottled juices  
Assorted soft drinks  
Nanaimo bars and chocolate brownies  
Coffee, Decaffeinated Coffee and Lot 35 Teas

## **Express 4**

**\$16.00 per  
person**

Assorted bottled juices  
Assorted soft drinks  
Assorted Loaves, banana-hazelnut, zucchini,  
carrot, chocolate-pecan and lemon-cranberry  
Coffee, Decaffeinated Coffee and Lot 35 Teas

## **Express 5**

**\$16.00 per  
person**

Assorted bottled juices  
Assorted soft drinks  
Chateau granola bars  
Coffee, Decaffeinated Coffee and Lot 35 Teas

# BEVERAGES

**Beverages**

**\$6.50 per person**

Coffee, Decaffeinated Coffee & Lot 35 Teas  
or  
Hot Chocolate, chocolate shavings, mini marshmallows, whipped cream

**Beverages**

**\$5.75 per can/bottle**

Assorted Soft Drinks  
or  
Bottled Water, sparkling or still  
or  
Individual Bottled Juices

**Beverages**

**\$7.00/can**

Redbull

**Beverages**

**\$7.50/bottle**

Happy Planet Smoothies

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# BREAKS "À LA CARTE"

All items priced individually.

**\$52.00 Per Dozen**

**52.00/dozen**

**\$58.00 Per Dozen**

**\$58.00/dozen**

Cookies, chocolate chip, peanut butter, oatmeal  
raisin, white chocolate macadamia nut  
Biscotti, chocolate, lemon, pecan  
Squares, date, lemon, Nanaimo, brownies, butter  
tart  
Mini Tarts, seasonal berry, pecan, lemon  
Scones, blueberry, raspberry, cheddar  
Brownie or Cheesecake Lollipops  
Assorted Loaves, banana-hazelnut, zucchini,  
carrot, chocolate-pecan, cranberry-lemon  
Muffins, blueberry, carrot, banana-hazelnut, bran,  
morning glory, chocolate-pecan  
Assorted Bagels, plain cream cheese  
Assorted Danishes, cherry, lemon, apple  
Croissants, traditional, chocolate, cheddar  
Chateau Granola Bars, in-house made  
Very Berry Fruit & Nut Bar

Cupcakes, chocolate, lemon, carrot, red velvet  
Brownie or Cheesecake Lollipops  
In-House Made Doughnuts  
Warm Pretzels, assorted mustards  
Tortilla Chips, in-house made Salsa  
Assorted Potato Chips, sour cream and green  
onion dip

**\$6.25 per person**

**\$6.25 per  
person**

Selection of Seasonal Sliced Fruit  
Chefs Selection of Fruit Smoothies  
In-House Made Dips, spinach, hummus, goat  
cheese & roasted red pepper dip, chef's own pita  
chips  
Sun-Dried Fruit & Nut Platter  
Tortilla Chips, *in-house made Salsa*  
Assorted Potato Chips, *sour cream and green  
onion dip*



## LUNCH BUFFET

Sprout, Rainbow, Farmer's Market, Portobello Market lunch buffets require a minimum of 20 guests or \$5.00 per person surcharge is applicable. Harmony, Wedge Mountain, Barbeque Luncheon or Heavenly Brunch Buffet require a minimum of 50 guests or \$5.00 per person surcharge is applicable. Heavenly Brunch and Barbeque Luncheon require Chef Attended Carver charge of \$165 per chef is applicable.

Maximum service time of 2 hours, each additional hour a \$5 per person charge is applicable for Rainbow Buffet, Fall Market, Harmony Buffet, BBQ Luncheon, and Heavenly Brunch Buffet.

### Sprout Buffet

**\$42.00 per person**

Roast Tomato Bisque, aged white cheddar, basil oil

Young Green Salad, grape tomatoes, cucumbers, radishes, carrots, Chateau dressings  
Orzo Pasta Salad, green beans, flat-leaf parsley, tomato, feta, red wine vinaigrette  
Harvest Slaw, cabbage, carrots, zucchini, celeriac, red onion, apple mustard dressing

Black Forest Ham, shaved ham, aged white cheddar, caramelized onion balsamic mayo, lettuce, tomato, farmer's bread  
Chicken Wrap, grilled chicken, shredded romaine, crispy bacon, avocado, parmesan garlic aioli, whole wheat tortilla  
Grilled Vegetarian, BC mushrooms, peppers, red onion, provolone, sundried tomatoes, hummus, arugula, focaccia  
Chateau Reuben, Montreal smoked meat, rooftop honey mustard, smoked gouda, dark rye

### Rainbow Buffet

**\$42.00 per person**

Chicken & Wild Rice Soup, roast chicken, vegetables, wild rice, herbs

Spinach Salad, toasted almonds, roasted pears, pear vinaigrette  
Potato Salad, snap peas, green onion, frisée, bacon bits, melted leek mayo  
Broccoli Salad, red onion, raisins, sliced radish, curly endive, toasted almonds, mango dressing

BBQ Beef Short Rib Wrap, Chateau BBQ glazed short rib, coleslaw, roast red onion marmalade, smoked gouda, flour tortilla  
Mediterranean Grilled Chicken, shaved prosciutto, provolone cheese, roast artichoke mayo, lettuce, tomatoes, olive bun  
Lentil Salad Wrap, cucumber, carrot, tomato, roast pepper, avocado spread, sprouts, whole wheat tortilla  
Cuban-eau, porchetta, Swiss cheese, sliced pickle, yellow mustard, filone baguette

bread

Fresh Fruit Platter, watermelon, cantaloupe, honeydew, pineapple  
Assorted Squares, date, lemon, Nanaimo, brownies, butter tart

Coffee, Decaffeinated Coffee and Lot 35 Teas

### **Farmers Market**

**\$45.00 per person**

Selection of Freshly Baked Terra Breads  
Roasted Squash Soup, lemongrass scented, coconut foam

Red Skin Potato Salad, melted leeks, bacon, apple cider dressing  
Market Salad, selection of assorted greens, radishes, mushrooms, gem tomatoes, toasted seeds, goat cheese, Wildberry dressing, balsamic vinaigrette

Hot Platters:

Carved Flank Steak, grilled over fresh thyme  
BBQ Chicken Breast, marinated in Chefs signature sauce

Roast BC Salmon, pickled red onion, tomato relish

Grilled Vegetables, peppers, zucchini, mushrooms, asparagus, roasted with herbs and garlic

Seasonal Fruit Salad, mango syrup, fresh mint  
Selection of In-House Made Pies, reflective of the season

Coffee, Decaffeinated Coffee and Lot 35 Teas

### **Harmony Buffet**

**\$50.00 per person**

Artisan Bakery Display & Butter  
Soup  
(select 1)

Lemongrass Scented Butternut Squash Soup,

Seasonal Fruit Salad, mango syrup, fresh mint  
Assorted Cookies, oatmeal raisin, white chocolate macadamia nut, chocolate chip

Coffee, Decaffeinated Coffee and Lot 35 Teas

### **Fall Market**

**\$45.00 per person**

Portobello's Traditional Tomato Soup, basil cream  
Portobello Jalapeno Cornbread with Sweet Butter  
Chateau Wedge, iceberg lettuce, gem tomato, green onion, crumbled bacon, blue cheese dressing

Macaroni Salad, broccoli, red onion, raisins, parsley, sunflower seeds, creamy dill dressing  
Traditional Coleslaw, cabbage, carrots, green onion, apple-mustard dressing

Portobello Chili, ancho chili spiced beef, aromatic tomato broth & BC mushrooms

Customize, green onion, jalapeños, grated cheddar, sour cream

Smoked Salmon, basted with rooftop honey-mustard, pink grapefruit & fennel salad with gem tomatoes

Smoked Chicken Sausage, roast peppers & onions

Warm Potato & Green Bean Salad, baby BC potatoes, shallots, garlic, grainy mustard dressing, bacon bits

Selection of In-House Made Pies, reflective of the season

Whistler mud pie (chocolate-peanut butter pie), warm apple-whiskey soaked raisins crumble  
salted caramel mousse pie (pretzel crust)  
Seasonal Fruit Salad, mint syrup

Coffee, Decaffeinated Coffee and Lot 35 Teas

### **Wedge Mountain**

**\$38.00 per person**

Taco Salad, greens, avocado, tomatoes, red onions, fire roasted peppers, crispy tortilla chips, caramelized cumin vinaigrette

coconut milk  
 BC Mushroom Soup, thyme cream  
 Seafood Chowder, salmon, shrimp, scallops and clams in a rich herb infused cream  
 Salads  
 (select 3)  
 Mesclun Green Salad, grape tomatoes, cucumbers, radishes, carrots, wildberry dressing, balsamic vinaigrette  
 Caesar Salad, hearts of romaine, herb crouton, in-house made creamy garlic dressing  
 Cole Slaw, cabbage, carrots, mangos, green onion, creamy apple cider dressing  
 Green Bean Salad, vine-ripe tomatoes, pickled shallots, warm bacon vinaigrette  
 Golden Beet and Apple Salad, toasted hazelnuts, Salt Spring Island goat cheese, champagne vinaigrette  
 Wild Rice Salad, baby cold water shrimp, corn, celery and herb dressing  
 Balsamic Soaked Peewee Mushroom Salad, roasted pearl onions, thyme scented olives  
 Belgian Endive Salad, toasted walnuts, fresh pears, Roquefort, white wine vinaigrette  
 Entrées  
 (select 3)  
 Beef Bourguignon, red wine shallot jus, steamed potatoes  
 Beef Lasagna, braised short-rib, basil tomato fondue  
 Coq Au Vin, red wine braised chicken, caramelized onion and mushrooms, steamed parsley potatoes  
 Grilled Chicken, aromatic vegetables, toasted barley, ginger broth  
 Toasted Quinoa with Acorn Squash, spinach, onions, flax seed oil, sage-pumpkin seed pesto  
 Asparagus & Fontina Quiche  
 West Coast Seafood Bake, salmon, prawns, scallops, mussels, fennel, tomato, harvest grain salad  
 Roasted Salmon, green beans, chive butter sauce, aromatic steamed rice

Dessert Selection of In-House Made Pies, reflective of the season  
 Coffee, Decaffeinated Coffee and Lot 35 Teas

**Barbeque Luncheon** **\$48.00 per person**

Selection of Soft Potato Buns

Mesclun Green Salad, grape tomatoes,

Portobello BBQ Pizza, smoked brisket, picked red onion, smoked cheddar, Portobello's signature BBQ sauce  
 Vegetarian Pizza, grilled peppers, onions, mushrooms, artichoke hearts, Roma tomatoes, feta and mozzarella cheese  
 Four Cheese Pizza, provolone, fontina, asiago and mozzarella cheese with tomato sauce

Personal Touches;  
 dried chilies, Franks Red Hot, Sriracha Sauce, green Tabasco sauce, Blue Cheese dressing, creamy herb dressing, parmesan cheese

Churros, chocolate, raspberry, caramel dipping sauces

Chef's Garden Lemonade, seasonal fruit puree and fresh herbs

Coffee, Decaffeinated Coffee and Lot 35 Teas

**Heavenly Brunch Buffet** **\$58.00 per person**

Artisan Bakery Display & Butter

Orange, Apple, Grapefruit and Vegetable Juice

cucumbers, radishes, carrots, wildberry dressing, balsamic vinaigrette  
Red Skin Potato Salad, melted leeks, bacon bits, apple cider dressing  
Summer Cole Slaw, zucchini, carrot, mango, grapes, basil pesto

Chef Attended BBQ ( \$165 per chef is applicable)  
Chicken Burger, BBQ marinated chicken breast  
Charbroiled Beef Burgers  
Vegetarian Burgers  
Bavarian Smokies

Toppings, sliced tomatoes, red leaf lettuce, red onion, pickles, relish, Ketchup, assorted mustards, sliced cheddar cheese & Swiss cheese

Tortilla Chips, in-house made salsa, sour cream, guacamole

Seasonal Fruit Salad, mango syrup, fresh mint  
Selection of In-House Made Pies, reflective of the season

Chef's Garden Lemonade, muddled raspberry, fresh herbs  
Coffee, Decaffeinated Coffee and Lot 35 Teas

Selection of Seasonal Sliced Fruit & Berries

Selection of Cereals, Quaker Harvest Crunch, House-made Honey Toasted Oats, Multi-grain Cheerios, Kellogg's Rice Krispies  
Build Your Own Granola, in-house toasted whole grains, sunflower seeds, flax seed, pumpkin seeds, hazelnuts, almonds, raisins, selection of dried fruits, Greek yogurt, honey, syrup  
From the Bakery, traditional croissants, Danishes and muffins served with sweet butter and preserves

Scrambled Eggs, aged cheddar and scallions  
Chateau Breakfast Potatoes, sautéed BC potatoes, onions, fresh herbs  
Prime Bacon, Breakfast Sausage, Turkey Sausage  
Buttermilk Pancakes, blueberry sauce and crème fraîche

Heirloom Tomato Salad, cracked black pepper, basil scented oil, aged balsamic reduction  
Market Salad, selection of assorted greens, radishes, mushrooms, gem tomatoes, seeds and dressings to include wildberry, ice wine vinaigrette, grainy mustard vinaigrette  
Hearty Slaw, vegetable ribbons, raisins and creamy herb dressing  
Dips & Spreads, BC mushroom tapenade, lemon-dill hummus, sun-dried tomato-goat cheese dip, assorted crudités– carrot, celery, cucumber, bell peppers, broccoli, cherry tomatoes, herb crostini, grilled flatbread  
Charcuterie, selection of local artisan cured & air dried meats, marinated mushrooms, artichokes, pickled vegetables, horseradish aioli, rooftop honey mustard, Okanagan fruit chutney, in-house made crackers, crostini.  
Gone Fishin', Chateau maple hot smoked BC salmon, candied salmon, salmon jerky, cold smoked salmon, horseradish crème fraîche, pickled red onion, crispy capers, lemon wedges, lime wedges  
\*Carved Baked Virginia Style Ham, maple glazed, cheesy potato gratin, assorted mustards

Country Style Chicken, mushroom onion gravy, seasonal vegetables, scalloped potatoes, freshly baked biscuits  
West Coast Seafood Bake, salmon, prawns, scallops, mussels, stewed fennel and tomato

Our Pastry Chef's Selection of Premier Desserts,

seasonal pies, chocolate dipped strawberries,  
cheesecake and brownie lollipops  
Coffee, Decaffeinated Coffee and Lot 35 Teas

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# LUNCH ON THE MOVE

Coffee, Decaffeinated Coffee and Lot 35 Teas included

## Turkey Delight

**\$35.00 per  
person**

Bottled Water  
Whole Fruit  
Roast Potato Salad, peas, green onions, bacon bits, roast garlic mayo  
Roasted Turkey, vine ripe tomatoes, red leaf lettuce, roasted garlic aioli, aged white cheddar cheese, pretzel bun  
Miss Vickie's Chips, assorted flavours  
Jumbo cookie, chocolate chip, oatmeal raisin, peanut butter

## All Wrapped Up

**\$35.00 per  
person**

Bottled Water  
Individual Fruit Salad Cups  
Macaroni Salad, roast red pepper, sliced olives, flat leaf parsley, creamy herb mayo  
Chicken Wrap, grilled chicken, shredded romaine, crispy bacon, avocado, parmesan garlic aioli, whole wheat tortilla  
Miss Vickie's Chips, assorted flavours  
Jumbo cookie, chocolate chip, oatmeal raisin, peanut butter

## Back to School

**\$35.00 per  
person**

Bottled Water  
Whole Fruit  
Crudites Cup, carrot, cucumber, celery, tomato, broccolini, lemon-dill hummus  
Black Forest Ham, shaved ham, aged white cheddar, caramelized balsamic onion mayo, lettuce, tomato, farmer's bread  
Miss Vickie's Chips, assorted flavors  
Jumbo cookie, chocolate chip, oatmeal raisin, peanut butter

# PLATED LUNCH

Please select one (1) starter and one (1) dessert to accompany your entrée.

Artisan Bakery Display & Butter are included.

Coffee, Decaffeinated Coffee and Lot 35 Teas are included.

## Starter (Choose 1)

n/a

Caesar Salad, hearts of romaine, herb crouton, in-house made creamy garlic dressing  
Mesclun Green Salad, cucumber, tomato, radish, carrots, citrus vinaigrette  
Golden Beet Salad, red leaf lettuce, granny smith apple, goat cheese, citrus vinaigrette  
Gem Tomato & Green Bean Salad, herb vinaigrette  
Spinach Salad, dried blueberries, feta, maple mustard dressing  
BC Mushroom Soup, thyme cream  
Seafood Chowder, salmon, shrimp, scallops, clams, herb infused cream  
Hot & Sour Soup, spiced vegetable dumplings, aromatic broth  
Soup of the Day, locally inspired seasonal offering

## Entrees 1

**\$46.00 per person**

Baked Mac and Cheese, asiago, provolone, fontina cream with pancetta, served with steamed broccoli and warm tomato salsa  
Sweet Pea Ravioli, braised beef and parmesan sauce, heirloom carrots  
Toasted Quinoa, roast acorn squash, spinach, onions, flax seed oil, sage-pumpkin seed pesto  
Chicken Stew, steamed North Arm Farm vegetables, béarnaise sauce in a puff pastry

## Entrees 2

**\$48.00 per person**

Sweet Soy Glazed Cashew Chicken, chili fried shiitake mushrooms, baby bok choy, broccoli, carrots on a bed of sticky rice  
Carved Pork Loin, corn and green bean succotash, cheddar-scallion mashed potatoes, sun-dried tomato barbeque gravy  
Broiled Lemon-Peppered Wild Salmon, olive oil thyme roasted cherry tomatoes, roast baby BC fingerling potatoes, buttered leeks  
Orange Scented Striped Bass, golden beets, roasted fennel, crushed sun chokes with parmesan cheese and olive oil

## Entrees 3

**\$50.00 per person**

Grilled 6oz New York Steak Medallion, warm green bean salad with a shallot vinaigrette, spiced fried onions  
Free Range Chicken, lemon and parmesan stuffed roast thigh and porcini glazed breast, peas, herb butter pomme purée  
Lamb Tagine, minted couscous and garlic rubbed grilled vegetables  
Thai Curried Prawns, jasmine rice and pineapple-ginger-cilantro chutney

## Dessert

n/a

Tiramisu Cosmo, orange-scented mascarpone and espresso lady fingers  
Lemon Meringue Tart, raspberry coulis and candied lemon zest  
Fresh Fruit Tart, vanilla custard and seasonal fruit  
Triple Chocolate Mousse, layers of rich dark,

creamy milk and buttery white chocolate  
White Chocolate Cherry Cheesecake  
In-House Made Sorbet, Pastry Chef's seasonal  
creation served with fresh berries and whipped  
cream  
Strawberry Shortcake, pound cake layered with  
minted strawberries and topped with whipped  
cream  
Vanilla Panna Cotta, strawberry and mint salad  
Peanut Butter Chocolate Pie, marshmallow  
meringue



## COLD HORS D'OEUVRES

\*Vancouver Coastal Health advises: The consumption of RAW oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

**Cold Hors D'Oeuvres**      **\$62.00/dozen**

### Sea

Candied Salmon & Avocado Terrine on toasted baguette

Mountain Sushi Roll, smoked trout, purple beet rice, grilled asparagus, sprouts, horseradish mayonnaise

BC Salmon Cup, in-house hot smoked BC salmon, dill crème fraîche, cucumber cup

Baby Shrimp Salad Cone, snap pea, avocado, pink grapefruit segments, chive crème fraîche

Smoked Salmon on a Rosti Potato, red onion marmalade

Kushi Oyster, fennel and limoncello

### Land

Thai Chicken Rice Roll, sweet chili sauce

Beef Tartar, sundried tomato aioli, pickled shallots, toasted crostini

Rosemary Crusted Beef Carpaccio, parmesan aioli

Prosciutto & Melon on a crostini

Duck Rillettes, red onion marmalade, herb cracker

### Garden

Honey Roasted Beets, julienne apples, tarragon & goat cheese on a crostini

Asian Salad on a Wonton

Marinated Cherry Tomato on a Crostini, white balsamic & basil

Tomato Bruschetta, BC hot house tomato, basil

goat cheese, garlic rubbed baguette  
Oh Sweet Mary Shot, vine ripe yellow tomato  
gazpacho, lovage oil, peppered sea salt rim  
Watermelon-Feta Pops, white balsamic pressed  
watermelon, feta, micro basil

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# HOT HORS D'OEUVRES

\*Item requires a minimum order of five (5) dozen.

## Hot Hors D'Oeuvres

\$62.00/dozen

### Sea

Dungeness Crab Wonton, savory cream dipping sauce

Tempura Prawns & Scallops, spicy aioli

BC Dungeness Crab Fritters, green onion, cilantro, tempura battered, lime-roast jalapeno aioli

Bay Scallop Skewers, hickory smoked bacon, black peppered maple glaze

### Land

"Chicken Pot Pie", puff pastry

Hoisin Marinated Flank Steak Skewer, sweet chili sauce

Grilled Chicken Skewers, spicy balsamic glaze

Mini Beef Wellington, beef striploin, mushroom duxelles, horseradish aioli

Moroccan Spiced Lamb Chops, mint and lime chutney

Whistler Boulders, pomegranate-rosemary glazed lamb balls

Cashew Crusted Chicken Pops, hoisin glaze, cashew crumb

Bacon Cheese Bites, puff pastry crisp, in-house smoked pork belly, aged white cheddar gratin, stone fruit chutney

Chorizo Sausage Rolls, honey mustard

### Garden

Fennel Arancini, Saffron Aioli

Goat Cheese, Tomato & Thyme Tart

Mac N' Cheese Balls, spicy aioli

Forest Mushroom Pizzetta, parmesan cheese

BC Squash Tarts, roast butternut squash, Vancouver Island brie

Vegetable Samosa, plum chutney

Vegetable Gyoza, hoisin dipping sauce

# SET RECEPTION MENU #1

Minimum 50 guests or \$5.00 per person surcharge is applicable.

Menu based on 1.5 hr reception (surcharge applicable for each additional 30 minutes). Maximum service time of 2 hours, each additional hour a \$5 per person charge is applicable.

**Set Reception Menu #1**                      **\$52.00 per  
person**

## ANTIPASTO

### **Dips & Spreads**

BC mushroom tapenade, lemon-dill hummus,  
sun-dried tomato-goat cheese dip  
assorted crudités – carrot, celery, cucumber, bell  
peppers, broccoli, cherry tomatoes  
herb crostini, grilled flatbread

### **Charcuterie**

Selection of local artisan cured & air dried meats  
Marinated mushrooms, artichokes, pickled  
vegetables  
Horseradish aioli, rooftop honey mustard,  
Okanagan fruit chutney  
In-house made crackers, crostini

### **HOT**

Whistler Boulders, pomegranate-rosemary  
glazed lamb balls, hoisin glazed chicken balls,  
BBQ glazed beef balls  
Batter Up, Whistler ale battered Pacific ling cod,  
Chateau chips, tartar sauce in a bamboo cone  
BC Squash Tarts, roast butternut squash,  
Vancouver Island brie

# SET RECEPTION MENU #2

Minimum 50 guests or \$5.00 per person surcharge is applicable.

Menu based on 1.5 hr reception (surcharge applicable for each additional 30 minutes). Maximum service time of 2 hours, each additional hour a \$5 per person charge is applicable.

**Set Reception Menu #2**                      **\$65.00 per  
person**

## ANTIPASTO

### **Dips & Spreads**

BC mushroom tapenade, lemon-dill hummus,  
sun-dried tomato-goat cheese dip  
assorted crudités – carrot, celery, cucumber, bell  
peppers, broccoli, cherry tomatoes  
herb crostini, grilled flatbread, sliced baguette

### **Charcuterie**

Selection of local artisan cured & air dried meats  
marinated mushrooms, artichokes, pickled  
vegetables  
horseradish aioli, rooftop honey mustard,  
Okanagan fruit chutney  
In-house made crackers, crostini

## HOT

### **The Burger Bar**

Beef, aged Canadian cheddar, spicy mayo, mini  
brioche buns  
Grilled chicken, Chateau sauce, provolone, garlic  
aioli, buttered baguette  
Fryer Basket  
BC russet potato & yam wedges, green onion,  
sour cream dip  
Mac n' Cheese Bar  
Macaroni & 4 cheese sauce  
Hickory smoked bacon lardons, chorizo sausage,  
braised short rib, BC mushrooms, rosemary  
tomato jam

### **SWEET**

Mason Jar Pies, apple-hazelnut crumble,  
chocolate mousse pie, mixed berry

# SET RECEPTION MENU #3

Minimum 50 guests or \$5.00 per person surcharge is applicable.

Menu based on 1.5 hr reception (surcharge applicable for each additional 30 minutes). Maximum service time of 2 hours, each additional hour a \$5 per person charge is applicable.

## Set Reception Menu #3

**\$75.00 per  
person**

### GARDEN POTS

BC Hot House Tomato, vine-ripe tomato, arugula, crumbled goat cheese, kalamata olive, white balsamic dressing

Harvest Grain Salad, blend of seven grains, roast squash, confit duck, kale, cranberries, toasted Agassiz hazelnuts, maple-mustard vinaigrette

Local Beet Salad, roast beets, watercress, frisée, shaved fennel, radish, gem tomato, pink grapefruit dressing

### CHILLED

Gone Fishin'

Chateau maple hot smoked BC salmon, candied salmon, salmon jerky, cold smoked salmon

Horseradish crème fraîche, pickled red onion, crispy capers, lemon wedges, lime wedges

### HOT

Grilled Skewers

Prawns, salmon, bacon-wrapped scallops

Cocktail sauce, creamy dill, garlic aioli, sweet chili sauce

Mini Savoury Pies, turkey, seafood, steak n' mushroom

Flatbreads

BC Mushroom Flat Bread, roast local mushrooms, goat cheese, basil

Smoked Chicken Flat Bread, grilled chicken thigh, caramelized onion, smoked cheddar.

### SWEET

Mason Jar Pies, apple-hazelnut crumble, chocolate mousse pie, mixed berry

# RECEPTIONS - STATIONS

Mac & Cheese Bar will have a Chef Attended Carver charge of \$165 per chef. 1 x Carver per station per 75 people is required.

## Vegetable Crudités

**\$200.00 per  
order**

Selection of Vegetables, heirloom baby carrots, cucumber, tomato, peppers, green beans, radishes, celery, creamy herb dip and blue cheese dip (Serves 25)

## Breads and Spreads

**\$200.00 per  
order**

BC Mushroom Tapenade, lemon-dill hummus, sun-dried tomato-goat cheese dip  
Chef's in-house made pita chips, grilled flat bread and crostini (serves 25)

## Taste of Canada

**\$375.00 per  
order**

Artisan Cheeses to include hard, soft, cream and washed rind selection, candied nuts, seasonal fruit compote and in-house made crackers (serves 25)

## Truffle Baked Brie

**\$280.00 per  
order**

Brie baked in puff pastry, chateau oven-dried grapes, Okanagan fruit chutney, spiced walnuts, flat breads, crackers and baguette (serves 25)

## Smoked Salmon Display

**\$480.00 per  
order**

Gravlax, Cold Smoked, Maple Smoked, Barbeque, Jerky and Candied  
Snap breads & crostini  
Horseradish crème fraîche, red onion marmalade, capers, lemon (serves 25)

## Seafood Market

**\$825 per  
order**

Selection of oysters  
Alaskan king crab legs, citrus dressed scallops, grilled n' chilled prawns  
Canadian lobster & pea salad,  
Mediterranean calamari salad with olives & grilled peppers  
Seared albacore tuna & tomato salad with avocado  
Assorted mignonettes, cocktail sauce, remoulade, marie rose, lemon & lime wedges (serves 25)

## Individual Market Salads

**\$29.00 per  
person**

BC Hot House Tomato, parmesan cheese, basil & white balsamic dressing  
Baby Cold Water Shrimp, pea shoots, radish, BC baby potato, tarragon vinaigrette  
Roast Yellow Beets, Orange Segments, Fennel & Schramm Vodka Vinaigrette  
Roast Duck Salad, Soba Noodles, Snap Peas, Sprouts & Sweet Ginger Dressing

## Dim Sum Corner

**\$22.00 per  
person**

Sweet Pork Buns, Scallop and Shrimp Dumplings  
Fried Pork Wontons, Vegetable Spring Rolls, Duck Spring Rolls  
Sweet chili, plum sauce, sweet soy-lime dip

## Gourmet Flat Breads

**\$28.00 per**

## Sliders

**\$24.00 per**

person

person

Select 3 of the following:

West Coast Seafood Flat Bread, Chateau smoked salmon, crème fraîche, arugula, red onion marmalade, crispy capers  
 BC Mushroom Flat Bread, roast local mushrooms, goat cheese, basil  
 Meat Lovers Flat Bread, double-smoked bacon, grilled chorizo, beef brats, salami, aged cheddar  
 Moroccan Flat Bread, lamb kofta, tomato, spiced hummus, mint yogurt pesto, feta  
 Four Cheese Flat Bread, provolone, asiago, fontina, mozzarella, tomato sauce  
 Smoked Chicken Flat Bread, grilled chicken thigh, caramelized onion, smoked cheddar.  
 Chicken Bacon Ranch Flat Bread, roast chicken, prosciutto, roast garlic pesto, dill crème fraîche drizzle, tomato

Slow Roasted Pulled Pork, shaved onion and coleslaw on a crusty roll  
 Grilled chicken, Chateau sauce, provolone, garlic aioli, buttered baguette  
 Farmhouse Cheddar Cheese Burger, whiskey ketchup, pickles, vine-ripe tomato on a mini brioche bun

**Gourmet Sliders**

**\$26.00 per person**

Kobe Beef Burger, crispy fried onions, mini brioche  
 Bison Burger, caramelized onions, cranberry ketchup, mini brioche  
 Portobello Mushroom Burger, shaved fennel, pesto, goat cheese, slider bun

**Poutine Station**

**\$22.00 per person**

Baked Potato Wedges, yams and russet potatoes  
 Braised Short Rib and Double Smoked Bacon Aged Cheddar and Vancouver Island Cheese Curds  
 Scallions and Sautéed BC mushrooms  
 Cognac Scented Peppercorn Gravy

**Mac & Cheese Bar**

**\$28.00 per person**

Orchiette Pasta  
 Cheese sauce  
 Hickory smoked bacon, chorizo sausage, braised short rib, lobster  
 BC mushrooms, peas, tomato, fresh herbs  
 Goat cheese, parmesan, aged cheddar

**Charcuterie**

**\$460 per order**

Selection of local artisan cured & air dried meats  
 Marinated mushrooms, artichokes, pickled vegetables  
 Horseradish aioli, rooftop honey mustard, Okanagan fruit chutney  
 In-house made crackers, crostini (serves 25)

# RECEPTIONS - CHEF ATTENDED STATIONS

Chef Attended Carver charge of \$165 per chef. 1 x Carver per station per 75 people is required.

**Smoked BC King Salmon**      **\$475.00 per order**

Red Onion, Capers, Crème Fraîche, Lemon,  
Rustic Bread (serves 25)

**Beef Striploin**      **\$660.00 per order**

Slow Roasted with Fresh Herbs and Dijon  
Creamy Horseradish, Assorted Mustard, Crusty  
Rolls (serves 25)

**Roast Alberta Baron of Beef**      **\$900.00 per order**

Creamy Horseradish, Assorted Mustard, Crusty  
Rolls (serves 75)

**Roasted Venison Loin**      **\$680.00 per order**

Crushed Sunchoke with Parmesan Cheese and  
Olive Oil, Sautéed BC Mushrooms, Juniper  
Scented Jus (serves 25)

**Salt Spring Island Rack of Lamb**      **\$560.00 per order**

Rosemary Roasted with Shallot Cabernet Jus  
Gnocchi with Arugula and BC mushrooms  
(serves 25)

**Roasted Turkey Breast**      **\$280.00 per order**

Slow Roasted with Sage  
Pan Gravy, Corn Bread Pudding, Ginger  
Cranberry Chutney (serves 25)

**Potato Bar**      **\$22.00 per person**

Mashed Potato Cosmo with BC mushrooms &  
fennel  
Potato Skins filled with cheddar, scallions and  
bacon  
Mini Baked Potato, sour cream, butter, cheddar  
cheese, green onions, bacon and chives  
Hand cut fries, sea salt, served in a bamboo  
cone

**Risotto Bar**      **\$28.00 per person**

Arborio Rice  
Roasted Mushrooms  
Gem tomato, peas, shaved fennel, baby shrimp,  
herbs, parmesan

# RECEPTIONS - DESSERTS

French Crêpes requires Chef Attended Carver Charge of \$165 applicable per Chef -(1 x Carver per 75 people is required)

Minimum 25 guests or \$5 per person surcharge is applicable for Decadence Buffet

## **Fruit Salad Station**

**\$20.00 per  
person**

Strawberries, seasoned with black peppercorn  
and crème fraîche  
Watermelon, seasoned with aged balsamic and  
basil  
Papaya, garnished with toasted coconut  
Frozen Grapes

## **French Crepes**

**\$25.00 per  
person**

Selection of Fresh Fruits Flambéed with Grand  
Marnier  
whipped cream, chocolate shavings, warm  
chocolate sauce

## **Decadence Buffet**

**\$30.00 per  
person**

Chocolate Croquembouche  
Mochachino Cake  
White Chocolate and Espresso Crème Brûlée  
Warm Toffee Pudding  
Strawberry Cheesecake  
Saskatoon Berry Crumble  
Macaroons and Hand Rolled Truffles  
Chocolate Dipped Strawberries

## **Small Bites**

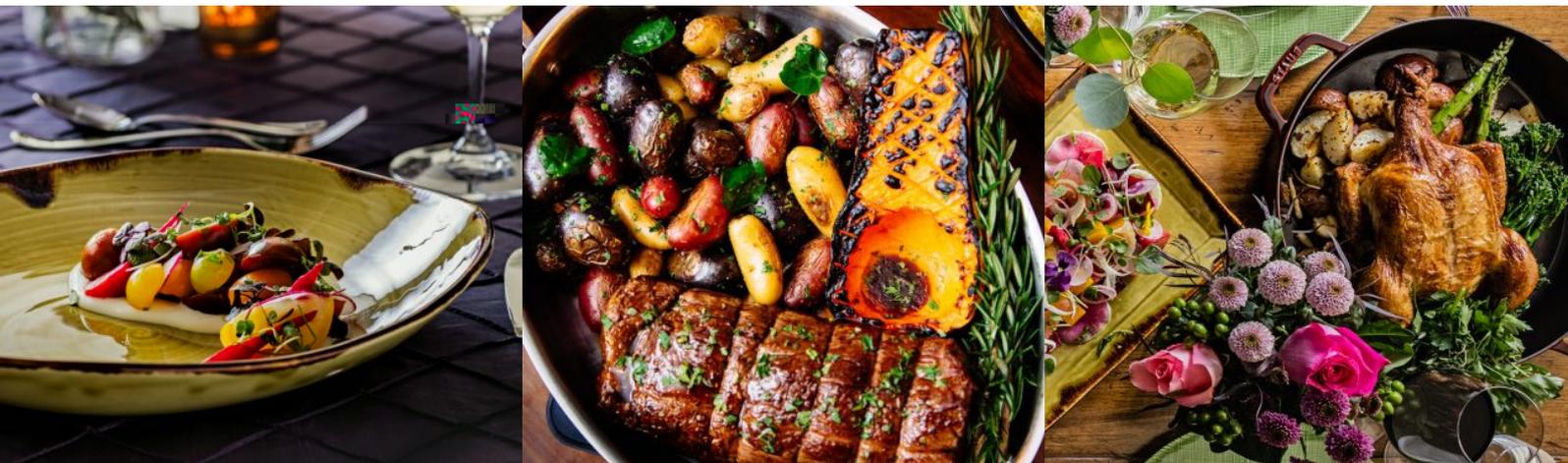
**\$25.00 per  
person**

Mini Cheesecake & Brownie Lollipops  
Macaroons, Rice Crispy Bites and Fruit Tarts  
Panna Cotta Cones with Fruit Salad

## **Ice Cream Station**

**\$25.00 per  
person**

Vanilla, Chocolate and Strawberry Ice Cream  
Mixed to Order with your Choice of Toppings:  
Oreo Cookie Crumbs, Toasted Almonds, Skor  
Bar Crumbles, Cookie Dough, Chocolate Chips,  
Gummi Bears, Smarties Chocolate Sauce and  
Fresh Berry Coulis



## BUFFETS

All Dinner Buffets include: Coffee, Decaffeinated Coffee and Lot 35 Teas are included.

Maximum service time of 2 hours, each additional hour a \$5 per person charge is applicable.

Woodlands Buffet- Minimum 50 guests or \$5.00 per person surcharge is applicable.

Showing Off BC and Taste of Canada Buffets- Minimum 75 guests or \$5.00 per person surcharge is applicable. They also both require Chef Attended Carver charge of \$165 per chef. 1 x Carver per station per 75 people.

### Woodlands

**\$87.00 per person**

#### Salads

(Select 5)

Market Salad Station, young greens, cucumber, tomato, carrot ribbons, pumpkin seeds, radish, herb feta, Chateau dressings  
 Pemberton Potato Salad, English peas, pancetta, crème fraîche vinaigrette  
 Cold Water Shrimp Salad, soba noodles, bok choy, chili mango vinaigrette  
 Quinoa Salad, sun-dried blueberries, toasted hazelnuts, maple-mustard dressing  
 Albacore Tuna Niçoise, green beans, cherry tomatoes, steamed fingerlings, marinated olives, egg, lemon caper vinaigrette  
 Heirloom Tomato Salad, aged balsamic, onions, arugula pesto, olive oil  
 Roast Yellow Beets, shaved fennel, orange segments, radish, honey vinaigrette  
 Panzanella Bread Salad, tomato, fresh basil, olive oil  
 Broccoli Salad, mango, spiced sesame almonds, ginger dressing

### Showing off BC

**\$96.00 per person**

#### GARDEN TRELLIS

##### Salads

Pepper Mackerel Salad, smoked peppered mackerel, BC potatoes, arugula, grilled asparagus, pickled red onion, herb vinaigrette  
 Harvest Grain Salad, blend of seven grains, roast squash, confit duck, kale, cranberries, toasted Agassiz hazelnuts, maple-mustard vinaigrette  
 BC Beets Salad, roast beets, watercress, frisée, shaved fennel, radish, gem tomato, pink grapefruit dressing

#### CHILLED STATION

##### Dips & Spreads

BC mushroom tapenade, lemon-dill hummus, sun-dried tomato-goat cheese dip  
 Assorted crudités – carrot, celery, cucumber, bell peppers, broccoli, cherry tomatoes  
 Herb crostini, grilled flatbread

##### Charcuterie

Selection of local artisan cured & air dried meats  
 marinated mushrooms, artichokes, pickled

## **Antipasto**

Vegetable Garden, baby carrots, cucumber, tomatoes, peppers, celery, creamy herb dip, blue cheese dip

Pickle Jar, pickled vegetables, marinated mushrooms, olives

Artisan Charcuterie, local artisan hand crafted cured meats, assorted mustards, red onion marmalade, Okanagan Fruit preserve

## **Entrées**

(Select 3)

Cabernet Braised Short Rib, celeriac mousseline, cipollini onions, mushrooms, bacon, thyme jus

Coriander Roasted Cauliflower, sauté of chickpeas, green olives, vine-ripe tomatoes, preserve lemon olive oil

Chicken Parmesan, parmesan whipped polenta, mozzarella, tomato basil fondue

Baked Wild BC Salmon, jasmine rice, fennel, red onion marmalade

Carved Pork Loin, scalloped potatoes, Frangelico soaked apricots, toasted hazelnut butter

Local Root Vegetable Crumble, herbs, rooftop honey oatmeal crust

## **Dessert**

Our Pastry Chef's Selection of Premier Cakes and Pastries, to include Fruit Flans, Mini

Chocolate Mousse and Cream Horns

Artisan Bakery Display & Butter

Coffee, Decaffeinated Coffee and Lot 35 Teas

## **Taste of Canada**

**\$110.00 per person**

## **MARITIMES**

Seafood Roll, Baby shrimp, celery, green onion, lemon-mayo, soft roll

"Hodegy Podgey" Salad, Baby potato, green beans, heirloom carrot, snap peas, herb crème fraîche

Cod n' Chips, Tempura battered cod, Chateau chips, tartar sauce

## **QUÉBÉCOIS**

Poutine Station

Baked russet potato wedges

vegetables,

horseradish aioli, rooftop honey mustard,

Okanagan fruit chutney

In-house made crackers, crostini

Gone Fishin'

Chateau maple hot smoked BC salmon, candied salmon, salmon jerky,

Horseradish crème fraîche, crispy capers, lemon wedges, lime wedges

Bannock crackers

**ACTION/CARVING STATION** ( \$165 PER CHEF REQUIRED – 1 X CHEF PER STATION AT MINIMUM)

Salt Spring Island Mussels

Okanagan – shallots, garlic, fresh herbs, white wine, butter, diced tomato

Whistler – double smoked bacon, caramelized onions, grainy mustard, Black Tusk Ale, butter

Leg of Lamb, slow roasted and basted with pomegranate-rosemary glaze, jus

Fraser Valley "Wild" Turkey, bourbon brined, bacon green onion cornbread pudding, pear-bourbon soaked raisin chutney, sage scented gravy

## **HOT STATION**

Roast Wild BC Salmon, In-house maple whiskey glaze, red onion marmalade, warm green bean salad

Local Root Vegetable Crumble, herbs, rooftop honey oatmeal crust

## **SWEET**

Seasonal Fruit Cobblers in Mason Jars

Whistler Snow Shoes, tossed with cinnamon sugar

Crispy pork belly, cheese curds, green onion  
sour cream, cognac scented peppercorn gravy  
Montreal Favourite, Mini tourtière with tomato  
jam

## **ONTARIO**

Holland Marsh Harvest, young greens, cherry  
tomato, green beans, carrot, radish, pickled red  
onion, asparagus, cucumber, fennel, crumbled  
feta, parmesan, pumpkin seeds, almonds, dried  
cranberries, selection of Chateau dressings  
St. Lawrence Market Bun\* – carved brined pork  
loin, sliced cheddar, slider bun

## **PRAIRIES**

Prairie Salad, spelt, spinach, frisée, roast yellow  
beets, pickled red onion, apple cider vinaigrette  
Slow Smoked Alberta Prime Rib\* – assorted  
mustards, creamy horseradish, crusty rolls

## **BRITISH COLUMBIA COAST**

BC Harvest Salad, wild rice, roast squash,  
watercress, Agassiz BC hazelnuts, Okanagan Ice  
Wine vinaigrette  
Salmon Station  
Beet cured gravlax, Chateau maple smoked,  
candied, jerky  
Red onion marmalade, pickled cucumber,  
horseradish crème fraîche, bannock crackers,  
lemon wedges  
Pacific Coast Mac n' Cheese  
Orecchiette pasta, Dungeness crab, Salt Spring  
Island brie cream, grilled summer corn, BC hot  
house gem tomatoes

## **SWEETS**

Coast to Coast  
Whistler Snow Shoes, tossed with cinnamon  
sugar  
Nanaimo Bars, maple sugar tarts, butter tarts

*\*Chef Attended Carver Charge of \$165 per Chef  
is Applicable*

# PLATED DINNERS

Please select one (1) starter and one (1) dessert to accompany your entrée.

Artisan Bakery Display & Butter, Coffee, Decaffeinated Coffee and Lot 35 Teas are included.

For all Dinner by Design options, a choice menu with preselected guarantees a \$6 per person additional charge applies, per selection.

For a "day of" choice menu without preselected quantities, a \$12 per person additional charge applies for the first selection and an \$18 per person charge for the second selection.

## Dinner by Design - 1

**\$85.00 per person**

### **Appetizer**

Roasted BC Mushroom Cappuccino, herb crème fraîche

French Onion Soup, sherry infused, emmental crouton

Tomato Coriander Soup, white beans, cilantro oil

Young Baby Greens, pickled shallot, cherry tomato, green beans, herbed feta and white balsamic vinaigrette

Baby Romaine, pickled baby heirloom carrots, brie, toasted walnuts and tarragon dressing

### **Entrée**

24 Hour Braised Short Rib, celeriac purée, roasted root vegetables, cabernet jus

Roasted Free-Range Chicken Breast, Whistler ale-farmhouse cheddar potato gratin, sautéed green beans, thyme-shallot jus

Fennel Scented Snapper, olive fried gnocchi, sautéed broccolini, tomato-garlic confit

Mediterranean Vegetables Baked in Phyllo, stewed du puy lentils, tarragon, tomato beurre blanc

Grainy Mustard Rubbed Lamb Sirloin, rosemary roasted baby BC potatoes, grilled asparagus, natural jus

### **Dessert**

Strawberry Indulgence, cheesecake with strawberry sauce

Lemon Overload, lemon meringue tart, lemon compote and lemon sauce

Whistler Mountain, chocolate mousse, pistachio sauce and fresh berries

Apple Spice Cake, cinnamon ice cream and toffee popcorn

## Dinner by Design - 2

**\$95.00 per person**

### **Appetizer**

Roasted Butternut Squash Soup, lemongrass scented, coconut foam

Potato Leek Soup, pancetta, herb pesto

Lobster Bisque, cognac crème fraîche

BC Mushroom Risotto Croquette, tomato jam, peppered greens, parmesan

Baby BC Beet Salad, frisée, fennel, tomato, radish, citrus vodka vinaigrette

Spinach & Arugula Salad, roast Okanagan pear, goat cheese, toasted hazelnuts, ice wine vinaigrette

### **Intermezzo**

Chef's Seasonal Palette Cleanser

### **Entrée**

Grilled New York Steak, steamed lotus rice, ginger flashed vegetables, teriyaki jus

Chicken Duo, red wine glazed breast, roast thigh medallion, fried polenta, braised cabbage, bacon & pearl onions, thyme jus

Roast Wild BC Salmon, Dungeness crab mash, sautéed broccolini, lemon-chive beurre blanc

Bacon Wrapped Pork Tenderloin, asparagus, celeriac-potato purée, calvados jus

Coriander Roasted Cauliflower, sauté of chickpeas, green olive, vine-ripe tomato, preserved lemon olive oil

### **Dessert**

Strawberry Indulgence, cheesecake, strawberry sauce

Decadent Chocolate Peanut Butter Cake, candied peanuts, chocolate sauce

Lemon Overload, lemon meringue tart, lemon

Roasted Pear, shortbread crumble, mascarpone  
and berry port reduction

compote, lemon sauce  
Whistler Mountain, chocolate mousse, pistachio  
sauce, fresh berries  
Apple Spice Cake, cinnamon ice cream, toffee  
popcorn  
Roasted Pear, shortbread crumble, mascarpone,  
berry port reduction

## **Dinner by Design - 3**

**\$105.00 per  
person**

### **Appetizer**

Crab Avocado Salad, cucumber, pink grapefruit  
segments, young greens

Grilled n' Chilled Prawns, micro greens,  
horseradish vinaigrette, gem tomatoes, lemon  
curd

Seafood Cocktail, crab claw, scallop, charred  
calamari, Meyer lemon aioli

BC Charcuterie, in-house made rilette, local  
artisan cured meat, Okanagan fruit chutney,  
micros, mustard seed pearls, snap bread

Lobster 'Mac n' Cheese', pancetta, peas, gruyère  
cream

BC Hot House Tomato Salad, vine ripe tomato,  
baby gem tomato, pickled red onion, queso  
fresco, basil, frisee, black pepper  
vinaigrette

### **Intermezzo**

Chef's Seasonal Palette Cleanser

### **Entrée**

7oz Canadian Beef Tenderloin, BC king oyster  
mushroom, caramelized onion pomme purée,  
café du Paris buttered jus

Carved Canadian Beef Striploin Roasted over  
Fresh Thyme, roast baby BC potatoes, sautéed  
green beans with shallots,  
horseradish jus

Fraser Valley Roast Duck Breast, confit duck  
cannelloni, carrots, baby heirloom carrot, cherry  
jus

BC Seafood Bake, prawn, crab, scallop, daily  
market fish, mussels, clams, potatoes,  
vegetables, saffron scented tomato broth

Thyme Roasted Rack of Lamb, gnocchi,  
Mediterranean vegetable bake, natural jus

Juniper Rubbed Venison Loin, sunchoke purée,  
glazed baby vegetables, Schramm gin jus

Medallion of Veal Tenderloin, pomme fondant,  
peas, morel cream sauce

**Dessert**

Strawberry Indulgence, cheesecake, strawberry sauce

Decadent Chocolate Peanut Butter Cake, candied peanuts, chocolate sauce

Lemon Overload, lemon meringue tart, lemon compote, lemon sauce

Whistler Mountain, chocolate mousse, pistachio sauce, fresh berries

Apple Spice Cake, cinnamon ice cream, toffee popcorn

Not Quite a Chocolate Bar, raspberry, milk chocolate, pistachio bar

Roasted Pear, shortbread crumble, mascarpone, berry port reduction

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# BARBEQUE

Chef Attended Carver charge of \$165 per chef. 1 x Carver per station per 75 people is required for Straight Off the Grill option.

Maximum service time of 2 hours, each additional hour a \$5 per person charge is applicable.

## Barbeque Dinner

**\$75.00 per person**

### Salads

Caesar Salad, hearts of romaine, herb crouton, in-house made creamy garlic dressing  
Heirloom Tomato Salad, tomato, green beans, watercress salad, olive oil and balsamic dressing  
Chef's Creamy Macaroni Salad, hard cooked eggs, peas, fresh herbs  
Cole Slaw, cabbage, carrot, green onion, grapefruit vinaigrette

### Straight Off the Grill

Chicken Burger, marinated chicken breast  
Charbroiled Beef Burgers  
Vegetarian Burgers  
Bavarian Smokies  
Grilled Vegetables, asparagus, tomatoes and king oyster mushrooms

### Personal Touches

Sliced tomatoes, red leaf lettuce, red onion, pickles, relish, Ketchup, assorted mustards, cheddar cheese, Swiss cheese

### Burger & Hot Dog Buns

### Corn on the Cob, sweet butter

Baked Potato, sour cream, chives, cheddar cheese, bacon bits

### Dessert

Fruit Cobblers, peach, strawberry-rhubarb  
Vanilla Ice Cream

Coffee Decaffeinated Coffee and Lot 35 Teas  
Artisan Bakery Display & Butter

## Chateau Grill

**\$85.00 per person**

### Salads

Corn and Tomato Salad, sweet pepper, red onion, lime dressing  
Watercress Salad, watermelon, frisée, champagne vinaigrette  
Cole Slaw, cabbage, carrot, green onion, grapefruit vinaigrette  
Potato Salad, melted leeks, bacon bits, apple cider dressing

### Straight off the Grill

Canadian Beef Rib Eye, Montreal Seasoning  
Fraser Valley Free Range Chicken, Chateau barbecue sauce  
Baby Back Ribs, apple-whiskey glaze  
Whole Salmon on the BBQ, scented with fresh herbs, citrus olive oil, sauce vierge  
Vegetables, asparagus, tomatoes, king oyster mushrooms

### Personal Touches

Aged Cheddar Biscuits, with rooftop honey butter

### Corn on the Cob, sweet butter

Baked Potato, sour cream, chives, cheddar cheese, bacon bits

### Dessert

Fruit Cobblers, peach, strawberry-rhubarb  
Vanilla Ice Cream  
Sliced Watermelon

Coffee Decaffeinated Coffee and Lot 35 Teas  
Artisan Bakery Display & Butter

# CHILDREN'S DINNER MENUS

## Meadow Park Buffet

\$20.00 per  
person

Shredded Iceberg Lettuce, sliced tomatoes,  
cucumbers, assorted dressings  
Carrot & Celery Sticks, creamy ranch dip

Chicken Fingers, plum sauce  
French Fries, Onion Rings  
Fresh Baked Rolls & Butter

Sliced Fresh Fruit  
Assorted Cookies, Rice Crispy Squares  
Milk and Juice

## Lost Lake Plated

\$22.00 per  
person

Chicken Noodle Soup  
or  
Vegetable Crudit , creamy ranch dip

Roasted Chicken, mashed potatoes, buttered  
garden vegetables  
or  
Spaghetti with Tomato Sauce  
Fresh Baked Rolls

Ice Cream, Cookie or Sliced Fresh Fruit  
Milk and Juice

## Rainbow Park Buffet

\$22.00 per  
person

Butter Lettuce, creamy herb dressing  
Vegetable Crudit , sour cream & dill dip  
Creamy Coleslaw, golden raisins

Penne Pasta with Tomato Sauce, Parmesan  
Double Cheese Pizza  
Ham & Pineapple Pizza  
Fresh Baked Rolls & Butter

Sliced Fresh Fruit  
Brownies  
Milk and Juice



## WINE LIST

*All Pricing is exclusive of 18% service charge, 5% Government Sales Tax (GST) and 10% Liquor Tax (PLT).*

### Best of British Columbia White Wines

Mission Hill Five Vineyard, Chardonnay, Okanagan Valley \$50  
 Jackson-Triggs, Pinot Grigio, Okanagan Valley \$50  
 Prospect Winery, Sauvignon Blanc, Okanagan Valley \$55  
 Averill Creek, Pinot Grigio, Okanagan Valley \$65  
 Thornhaven, Gewurztraminer, Okanagan Valley \$70  
 Quails' Gate, Chardonnay, Okanagan Valley \$72  
 Tinhorn Creek, Chardonnay, Okanagan Valley \$76  
 Blasted Church, Sauvignon Blanc, Okanagan Valley \$76  
 Blasted Church, Pinot Gris, Okanagan Valley \$82  
 Joie Farm, Noble Blend, Okanagan Valley \$84  
 Tantalus Field Blend, Riesling, Okanagan Valley \$92  
 Tinhorn Creek Old Field Series 2 , Field Blend, Okanagan Valley \$99  
 Painted Rock, Chardonnay, Okanagan Valley \$120

### International Whites

Anterra, Pinot Grigio, Italy \$60  
 Beringer, Pinot Grigio, California, USA \$60  
 Parnasse, Sauvignon Blanc, France \$65  
 Errazuriz, Sauvignon Blanc, Chile \$66

### Best of British Columbia Red Wines

Mission Hill Five Vineyard, Cabernet Merlot, Okanagan Valley \$50  
 Jackson-Triggs, Shiraz, Okanagan Valley \$65  
 See Ya Later Ranch, Pinot Noir, Okanagan Valley \$67  
 Blasted Church, Cabernet/Merlot, Okanagan Valley \$75  
 Quails Gate, Cabernet Sauvignon, Okanagan Valley \$80  
 Meyer Family Vineyards, Pinot Noir, Okanagan Valley \$82  
 Shiraz, Okanagan Valley \$90  
 Painted Rock, Skaha Red, Okanagan Valley \$90  
 Tinhorn Creek, Cabernet Franc, Okanagan Valley \$99  
 Burrowing Owl, Merlot, Okanagan Valley \$99  
 Tinhorn Creek, Syrah, Okanagan Valley \$115

### International Reds

McWilliams, Shiraz, Australia \$62  
 Parnasse, Cabernet Sauvignon, France \$65  
 Parnasse, Syrah, France \$65  
 Barron Phillippe de Rothschild, Mouton Cadet,

Chateau Ste Michelle, Riesling, Columbia Valley,  
USA \$75  
Kim Crawford, Sauvignon Blanc, New Zealand  
\$79  
Batasiolo, Moscato, Italy \$82  
Louis Latour Bourgogne, Chardonnay, France  
\$90  
Benziger, Chardonnay, California, USA \$95

## **Champagne & Sparkling Wines**

Casa Bottega Proseco, Italy \$70  
Sumac Ridge, Steller's Jay Brut, Okanagan  
Valley \$89  
Veuve Cliquot, Yellow Label, France \$185

Bordeaux France \$68  
Errazuriz Estate, Merlot, Chile \$69  
Errazuriz Estate, Cabernet Sauvignon, Chile \$69  
Le Gouleyant, Malbec, France \$74  
Louis Martini, Cabernet Sauvignon, California  
\$80  
Evodia, Grenache, Spain \$82  
Underwood, Pinot Noir, Oregon, USA \$89  
Zuccardi, Tempranillo, Argentina \$90

## **Dessert Wines & Ports**

Quails' Gate, Late Harvest Riesling Okanagan  
Valley, (375ml) \$110  
Jackson-Triggs, Riesling, Okanagan Valley \$129  
Taylor Fladgate, Tawny 10 Year, Portugal \$145  
\*Please inquire about ice wines as depending on  
the year, production can be limited