



# RAMADA®

PLAZA  
& Conference Centre

## OUR TEAM IS HERE TO SERVE YOU!

*As we welcome you...*

You will find the Ramada Plaza & Conference Centre in Abbotsford is everything you are searching for; from our sophisticated Grand Pinnacle Ballroom and the state-of-the-art kitchen with its professional Culinary Team, to the Hotel Guest Rooms where your comfort and accessibility take top priority. From our full service restaurant, to our eclectic wine boutique and liquor store where rare bottles of wine coexist with cold beer and a superb assortment of spirits and mix. With you as our focus, we are dedicated to nurturing an experience for you where positive memories are created and treasured.

The Ramada Plaza & Conference Centre understands that you want to make your business meeting a success and your special event memorable. That is why we provide you with one-on-one personal assistance with an experienced coordinator to help you from inception to plan, manage and execute your event. We boast over 25,000 square feet of meeting, theatre, and exhibition space that can break into nine separate meeting rooms or accommodate up to 500 guests for dinner in our 6,200 square foot Grand Pinnacle Ballroom. We can also provide the latest sound and video service technology and onsite audio visual support.

The culinary fare at the Ramada is unlike any offered in the Fraser Valley. Executive Chef, Michael Traquair, brings his vast experience at some of Vancouver's top hotels and restaurants and with his culinary team has collectively prepared the following menu options. Your selection will be prepared specifically for your event using only the best quality ingredients and fresh, local product. The Culinary Team is also proud to be Ocean Wise®. If you don't find what you are looking for, or would like to theme your meal to your event, just inform your catering representative and we'll work with you and the culinary team to create exactly what you are looking for.

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Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

[www.ramadaabbotsford.ca](http://www.ramadaabbotsford.ca)

Phone 604-870-1050 Fax 604-870-6165



# RAMADA<sup>®</sup>

PLAZA  
& Conference Centre

## Beverages and Snacks

### HOT BEVERAGES

**FULL SERVICE COFFEE BREAK** - Includes freshly brewed regular and decaffeinated coffee and an assortment of traditional and herbal teas

Service per person .....	3
Selection of traditional and herbal teas (on consumption).....	3 per person
Hot chocolate (on consumption).....	3 per person

### COLD BEVERAGES

Non-alcoholic fruit punch (one gallon serves 25 glasses ~ min. 2 gallons) .....	38 per gallon
Assorted bottled juice, soft drinks and water (based on consumption).....	3 each
Fresh juice by the pitcher (52oz).....	25.5 per pitcher
Orange, grapefruit, apple, tomato, V8, pineapple, cranberry, or prune	
Lemonade or sweetened ice tea.....	19 per pitcher
Sparkling mineral water (based on consumption).....	3.25 each
Energy and herbal drinks (based on consumption).....	4 each
Fresh fruit and berry smoothie .....	27.5 per pitcher
Whole, skim, 2% or chocolate milk .....	19 per pitcher

### FROM THE BAKERY

Assorted muffins, croissants and Danish pastries.....	2.5 each/29 per doz
Bagels with plain or herb cream cheese .....	2.5 each/29 per doz
☺ Mini bagels with cream cheese and smoked salmon.....	3 each/36 per doz
Assorted loaf slices .....	2 each/24 per doz
Assorted gourmet cookies .....	2.25 each/26 per doz
Assorted dessert squares .....	2 each/24 per doz
Assorted donuts.....	1.75 each/21 per doz
Assorted biscotti .....	2 each/ 24 per doz
Assorted French pastries.....	3 each/ 32 per doz
Assorted finger sandwiches (Chef's selection, based on 3 per person) .....	4 per person

### FRESH FRUIT

Fresh whole fruit (min. 10 pieces) .....	1.75 per piece
Fresh seasonal sliced fruit and berries.....	3.50 per person

### FROM THE SWEET SHOP

Ice cream and frozen fruit bars .....	3.75 each
Gummy candy and M&M's .....	4.5 per bowl
Flavoured popcorn (or plain) .....	7 per basket
Jumbo pretzels (cinnamon or traditional with mustard) .....	3.75 each
Chocolate dipped strawberries .....	24 per doz

**Ask your catering representative about our Themed Break Menus**

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## Breakfast Buffets

### THE CONTINENTAL

Fresh orange juice  
 Seasonal fruit and berries  
 Assorted muffins, croissants and Danish pastries,  
 sweet butter and Okanagan fruit preserves  
 Freshly brewed coffee and tea

**12**  
 per person

### THE DELUXE CONTINENTAL

Fresh orange and cranberry juice  
 Seasonal fruits and berries  
 Assorted flavoured yogurt  
 Assorted muffins, croissants and Danish pastries,  
 sweet butter and Okanagan fruit preserves  
 Bagels with cream cheese, toast  
 Freshly brewed coffee and tea

**15**  
 per person

### A HEALTHY START

Fresh orange and cranberry juice  
 Assorted muffins, croissants and Danish pastries,  
 sweet butter and Okanagan fruit preserves  
 Selection of granola, cereal and muesli  
 Seasonal fruit and berries  
 Assorted flavoured yogurt  
 Cottage cheese  
 Freshly brewed coffee and tea

**17**  
 per person

### THE OKANAGAN

Fresh orange, grapefruit, apple and cranberry juice  
 Seasonal fruit and berries  
 Assorted flavoured yogurt  
 Eggs Benedict  
 Hickory smoked bacon  
 Country sausage  
 Sautéed wild mushroom ragout  
 Cracked pepper and sweet basil crusted tomatoes  
 Pan-fried local potatoes with onions and herbs  
 Assorted muffins, croissants and Danish pastries,  
 sweet butter and Okanagan fruit preserves  
 Freshly brewed coffee and tea

**20**  
 per person, minimum 30

### THE FRASER VALLEY SUNRISE

Fresh orange and cranberry juice  
 Seasonal fruit and berries  
 Scrambled farm fresh eggs  
 Hickory smoked bacon  
 Country sausage  
 Pan-fried local potatoes with onions and fresh herbs  
 Grilled tomato with balsamic reduction  
 Assorted muffins, croissants and Danish pastries,  
 sweet butter and Okanagan fruit preserves  
 Freshly brewed coffee and tea

**18**  
 per person, minimum 20

## Breakfast Buffets

### EUROPEAN


Fresh orange, grapefruit, cranberry and apple juice  
Seasonal fresh fruit and berries  
Assorted plain and flavoured yogurt  
Assorted muffins, croissants and Danish pastries,  
sweet butter and Okanagan fruit preserves  
Hard boiled eggs  
Granola and muesli  
Assorted European cheese display  
European meat platter  
Scrambled farm fresh eggs  
Hickory smoked bacon  
Country sausage  
Lyonnaise potatoes  
Provençal tomato

Freshly brewed coffee and tea

**25**

per person, minimum 30

### MOUNT BAKER BUFFET

Fresh orange, grapefruit, cranberry and apple juice  
Seasonal fresh fruit and berries  
Assorted yogurts and cottage cheese  
Assorted muffins, croissants and Danish pastries,  
sweet butter and Okanagan fruit preserves  
Granola, cereal and muesli  
 Mini bagels with smoked salmon and cream cheese  
Scrambled farm fresh eggs  
Hickory smoked bacon  
Country sausage  
Roasted potato  
Sautéed BC mushrooms with pesto cream  
Cracked pepper and sweet basil crusted tomatoes  
Cheese platter

Freshly brewed coffee and tea

**23**

per person, minimum 30

**\*For a healthy alternative:**

**Cholesterol free scrambled eggs, turkey sausage and oatmeal with flax seed  
available upon request**

**\*Add omelette, waffle or crepe stations \$5 per person**

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## Plated Breakfast

### THE SUMMIT

Fresh orange juice  
Basket of assorted muffins, croissants and  
Danish pastries, sweet butter and  
Okanagan fruit preserves  
Fresh fruit and yogurt parfait  
Scrambled farm fresh eggs  
Hickory smoked bacon  
Pan-fried local potatoes with onions and fresh herbs  
  
Freshly brewed coffee and tea

**17**

per person, minimum 20

### THE APEX

Fresh orange juice  
Basket of assorted muffins, Danish, and croissants,  
sweet butter and Okanagan fruit preserves  
Fresh fruit and yogurt parfait  
Eggs Benedict with cottage ham and hollandaise  
Pan-fried local potatoes with onions and fresh herbs  
Cracked pepper and sweet basil crusted tomatoes  
Hickory smoked bacon and country sausage  
  
Freshly brewed coffee and tea

**20**

per person, minimum 20


### THE PINNACLE

Fresh orange juice  
Basket of assorted muffins, croissants and Danish  
pastries, sweet butter and Okanagan fruit preserves  
Fresh fruit and yogurt parfait  
Cottage cheese

### **CHOICE OF:**

New York Steak and Eggs

**OR**

 Salmon Eggs Benny, béarnaise hollandaise sauce

Rösti potato, peppers, onions, and cilantro  
Country sausage  
Hickory smoked bacon  
Basil crusted grilled tomato

Freshly brewed coffee and tea

**25**


per person, minimum 20

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## Breakfast Accompaniments

Assorted individual low fat fruit yogurts.....	2 each
Selection of cold cereals .....	2 each
Hot oatmeal with flax seed, brown sugar and milk.....	3 per person
Homemade granola or muesli.....	3 per person
Eggs Benedict (cottage ham and homemade hollandaise ~one egg).....	4 each
Eggs Florentine (spinach and homemade hollandaise ~one egg).....	4 each
Eggs BC  (smoked salmon, shrimp and homemade hollandaise ~one egg).....	5 each
French toast (local mixed berry compote, syrup and sweet butter ~2 pieces).....	3 each
Classic malted waffles (local berry compote, syrup and sweet butter ~2 pieces).....	3 each
Abbotsford very berry pancakes (local berry compote, syrup and sweet butter ~2 pieces).....	3 each

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## Working Lunches

### **HIGHWAY #1 EXPRESS LUNCH**

Harvest greens, caramelized pear and honey  
vinaigrette with fresh herbs, creamy garden  
wasabi dressing

Soup of the day

Chef's choice gourmet sandwiches (3 varieties)

Assorted gourmet cookies

Freshly brewed coffee and tea

**17**

per person, maximum 20

### **SUMAS SANDWICH BAR**

#### **Salads**

Harvest greens, caramelized pear and honey  
vinaigrette with fresh herbs, creamy garden  
wasabi dressing

Potato and roasted apple salad with green and red  
onion, celery and horseradish dressing  
Orzo salad with chick peas, oven dried tomatoes, red  
onion, fresh herbs and red wine vinaigrette

#### **Choice of:**

**Chef's choice of gourmet sandwiches (4 varieties)**

**OR**

**Chef's choice of gourmet wraps (4 varieties)**

#### **Choice of:**

Assorted dessert squares or  
Gourmet cookies or  
Fresh fruit platter

Freshly brewed coffee and tea

**19**

per person, maximum 20

*Add soup for an additional \$2 per person*

**THE ABOVE MENUS ARE AVAILABLE TO GROUPS OF 20 AND UNDER ONLY**  
**For groups 20 and under we also invite you to visit the restaurant located at the hotel.**  
**Talk to your catering representative to make a reservation.**

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## Working Lunches

### HOGAN PARK DELI SOUP & SANDWICH STATION

#### Soups (Choice of One)

German potato and leek soup with smoked bacon bits  
Classic French onion soup with cheese crouton  
Cream of woodland mushroom soup with snipped chives  
Home style chicken soup, orzo pasta and vegetables  
Roma tomato and basil soup  
Italian minestrone  
Chef's daily creation

#### Salads (Choice of Three)

Harvest greens, caramelized pear and honey vinaigrette with fresh herbs, creamy garden wasabi dressing  
Caesar salad, focaccia croutons, parmigiano-reggiano cheese  
Three bean salad with prosciutto  
Roasted golden beet salad with champagne vinaigrette  
Marinated mushroom salad, caramelized shallot and sherry vinaigrette  
Potato and roasted apple salad with green and red onion, celery and horseradish dressing  
Orzo salad with chick peas, oven dried tomatoes, red onion, fresh herbs and red wine vinaigrette

#### Sandwiches (Choice of Four)

Shaved roast beef, pickled gherkins, Dijon mayonnaise, lettuce on brown bread  
Black forest ham, grainy mustard mayonnaise, smoked gouda on a focaccia bun  
Spicy beef mince, egg and empanada wrap  
Shaved breast of turkey, cranberry mayonnaise, cheddar cheese on white bread  
Spicy pastrami, chipotle mayonnaise, lettuce, tomato on a kaiser roll  
Deli style salami sandwich, English mustard, tomato, lettuce, on herb ficelle  
🌱 Nanuk smoked salmon salad and cream cheese on a mini bagel  
Tandoori chicken croissant sandwich  
Greek style vegetables, cilantro mayonnaise, wrapped in a sun dried tomato tortilla  
Roasted vegetable coconut chutney, wrapped in a sun dried tomato tortilla  
Tomato bocconcini and grilled vegetables on a baguette

#### Dessert (Choice of One)

Fresh fruit and berry platter **Or** Assorted tarts and pies **Or** Assorted squares **Or** Assorted cookies

Freshly brewed coffee and tea

**21**

per person, minimum 20

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## Hot Luncheon Buffets

### ITALIAN LUNCH

Freshly baked bread rolls

#### **Soup**

Minestrone soup

#### **Salads**

Caesar salad, focaccia croutons,  
 parmigiano-reggiano cheese  
 Basil pesto marinated bocconcini cheese and  
 roma tomato salad  
 Antipasto platter

#### **Hot Entrees**

Meat and cheese lasagne  
 Four cheese ravioli with sautéed pea shoots  
 in a Pinot Gris saffron cream sauce

Fire roasted root vegetables

#### **Dessert**

Tuscan tiramisu  
 Seasonal fruit and berries

Freshly brewed coffee and tea

**24**

per person, minimum 20

### GREEK LUNCH

Oven fresh Greek style pita bread

#### **Soup**

Home style chicken soup, orzo pasta and vegetables

#### **Salad**

Harvest greens, caramelized pear and honey vinaigrette  
 with fresh herbs, creamy garden wasabi dressing  
 Greek salad, feta, olives, lemon olive oil and herb dressing  
 Babaganoush/hummus

#### **Hot Entrees**

Chicken souvlaki with tzatziki  
 Vegetable moussaka  
 ~  
 Grilled vegetables with garlic and olive oil  
 Saffron raisin rice pilaf

#### **Dessert**

Traditional baklava  
 Minted fruit salad

Freshly brewed coffee and tea

**22**

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## Hot Luncheon Buffets

### QUICHE AND SALAD

Freshly baked bread rolls

Harvest greens, caramelized pear and honey vinaigrette with fresh herbs, creamy garden wasabi dressing

Orzo salad with chick peas, oven dried tomatoes, red onion, fresh herbs and red wine vinaigrette

#### **Quiche**

Choose one\*



Smoked salmon and shrimp

Spinach and mushroom

Ham and bacon with Swiss cheese

#### **Dessert**

Seasonal fruit and berries

Assorted dessert squares

Freshly brewed coffee and tea

**22**

per person, minimum 20

### GOURMET SALAD BAR

Freshly baked bread rolls

Aldergrove greens

Baby spinach

Crisp romaine

Vinaigrette and house dressings

Assorted seasonal garden vegetables

Assorted crumbled cheese

Grilled chicken breast

Grilled New York steak

Baby shrimp

#### **Dessert**

Seasonal fruit and berries

Assorted fruit pies

Freshly brewed coffee and tea

**22**

per person, minimum 20

*Add soup for an additional \$2 per person*

*\*Choose two for an additional \$2 per person*

*Add soup for an additional \$2 per person*

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## Hot Luncheon Buffets

### PIZZA LUNCH

#### Salads

Harvest greens, caramelized pear and honey vinaigrette with fresh herbs, creamy garden wasabi dressing

Caesar salad, focaccia croutons, parmigiano-reggiano cheese

#### Pizza

Choose two\*

#### Margherita

Roasted tomatoes, bocconcini and basil

#### Primavera

Tomato sauce, assorted root vegetables, basil and mozzarella cheese

#### Hawaiian

Tomato sauce, ham, pineapple and mozzarella cheese

#### Salsicia

Tomato sauce, spicy jalapeño, spinach, sundried tomatoes and mozzarella cheese

#### Cajun

Tomato sauce, grilled breast of chicken, red onion, mozzarella cheese and sour cream

#### Dessert

Seasonal fruit and berries

Assorted gourmet cookies

Freshly brewed coffee and tea

**22**

per person, minimum 20

### HERITAGE LUNCH

Freshly baked bread rolls

#### Salads

Harvest greens, caramelized pear and honey vinaigrette with fresh herbs, creamy garden wasabi dressing

Roasted golden beet salad with local goat cheese and champagne vinaigrette

Orzo salad with chick peas, oven dried tomatoes, red onion, fresh herbs and red wine vinaigrette

Caesar salad, focaccia croutons, parmigiano-reggiano cheese

Farm fresh crudités with caramelized onion and garlic dip, blue cheese dip, oven dried tomato and basil dip

#### Hot Entrees

Woodland mushroom stuffed pan seared chicken breast with oregano jus

Four cheese ravioli with sautéed pea shoots in a Pinot Gris saffron cream sauce

Cajun spiced roasted new nugget potato with fresh herb and extra virgin olive oil

Fresh steamed market vegetables in herb butter

#### Dessert

Assorted tortes, pies and cheesecake

Seasonal fruit and berries

Freshly brewed coffee and tea

**25**

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## Plated Luncheons

### FRASER VALLEY CHICKEN

Freshly baked bread rolls

Roma tomato and basil soup flavoured with vodka  
~  
Fraser Valley chicken breast stuffed  
with cambozola cheese and wild mushroom  
Fresh seasonal vegetables  
Buttermilk whipped potatoes with oregano jus  
~  
Baked granny smith apple tart a la mode

Freshly brewed coffee and tea

**22**

per person, minimum 20 people

### CANNELLONI

Freshly baked bread rolls

Caesar salad, focaccia croutons,  
reggiano parmigiano cheese  
~  
Spinach and portobello mushroom cannelloni in  
fresh basil and tomato oil emulsion  
with asiago cream

Fresh seasonal vegetables  
~  
Tuscan tiramisu

Freshly brewed coffee and tea

**21**

per person, minimum 20

### NEW YORK STEAK

Freshly baked bread rolls

Harvest greens, caramelized pear and honey  
vinaigrette with fresh herbs, creamy garden  
wasabi dressing  
~  
Grilled New York steak with woodland  
mushroom cream sauce  
Roast garlic whipped potatoes  
Okanagan farm vegetable medley  
~  
Chocolate decadence cake with raspberry coulis

Freshly brewed coffee and tea

**25**

per person, minimum 20 people

### PORK MEDALLION

Freshly baked bread rolls

Cream of mushroom soup and herb crème fraiche  
~  
Pan seared pork medallions, asparagus spears,  
gratin potatoes, Fraser valley berry compote,  
port wine jus  
~  
Chocolate marble cheesecake  
with fresh fruit coulis

Freshly brewed coffee and tea

**24**

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## Plated Luncheons

### BC WILD SALMON

Freshly baked bread rolls

Wilted baby spinach salad, candied bacon bits,  
parmesan crisp with balsamic dressing

~

 Maple chipotle glazed BC wild salmon, sautéed  
bok choy, asparagus, crispy Maki roll  
with oyster soya sauce

~

Very berry cheesecake with fresh fruit coulis

Freshly brewed coffee and tea

**26**

per person, minimum 20

### CARIBBEAN JERK CHICKEN

Freshly baked bread rolls

Spiced chicken and black bean soup

~

Jerk chicken breast, roasted yam potato mash,  
curried eggplant and pineapple relish

~

Coconut tart, rum raisin gelato

Freshly brewed coffee and tea

**24**

per person, minimum 20



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## Served Reception Menus

### RECEPTION MENU ONE

- Cold canapés
- Herbal grape truffles
- Vegetarian caponata
- Prosciutto and melon half moon
-  Fraser River wild salmon tartar
  
- Hot hors d'oeuvres
- Vegetable pakora, tamrind chutney
-  Mini Dungeness crab and salmon cakes, sweet pepper aioli
- Firecracker prawns, hoisin dipping sauce
- Grilled rosemary and oregano lamb chop, garlic yogurt dip

**OR**

### RECEPTION MENU TWO

- Cold canapés
- Fresh water shrimp crostini
- Danish blue cheese stuffed tear drop tomatoes
- Chilled watermelon cube, aged balsamic reduction
-  Alderwood smoked salmon pin wheel
  
- Hot hors d'oeuvres
- Vegetarian spring rolls, Okanagan plum sauce
- Chicken yakitori, teriyaki dip
- Ground sirloin meatballs, three peppercorn sauce
- Mini spanakopita, tzatziki dip



**18**

per person, based on 6 pieces each, minimum 30

*These menu items are passed by servers and are recommended for pre-dinner receptions or as an addition to reception platters or stations.*






## Decorative Platters

*Per person price unless stated otherwise  
Platters are a minimum order of 10*



Farm fresh crudités (caramelized onion and garlic dip, blue cheese dip & oven dried tomato and basil dip) ..	3
Artisanal cheeses, breads, crackers and preserves (assorted breads, crackers and seasonal fruit garnish) ....	4
Charcuterie display with assorted mustards.....	4
 Smoked salmon display with traditional condiments.....	5
Fresh seasonal fruit and local berry platter .....	3-5
Assorted finger sandwiches (three pieces per serving) .....	4
Assorted dessert squares (two pieces per serving) .....	2
Gourmet focaccia pizza fingers (two pieces per serving) .....	4
(In-house baked focaccia bread, fresh tomato sauce and assorted toppings)	
Gourmet thin crust 10 inch pizza (fresh tomato sauce and assorted toppings) .....	14 per pizza
Tiger prawn cocktail tower with traditional condiments (100 pieces).....	250
 Fresh shucked Pacific oyster display with salsa and traditional condiments .....	3 each

## Served Reception à la carte

### COLD CANAPÉS

	Price per dozen
Minimum 3 dozen per selection	
Sesame seared tuna capriccio on tara root chip with kowari sprouts.....	29
Assorted maki rolls, pickled ginger and wasabi dip .....	25
Herbal grape truffles .....	24
 Alderwood smoked salmon pinwheel .....	27
Prosciutto and melon half moon .....	25
Lobster potato salad mini roll .....	33
Danish blue cheese stuffed tear drop tomatoes .....	22
Chilled watermelon cube, aged balsamic reduction fresh mint.....	22
Vegetarian caponata .....	22
 Wild rice blini, smoked salmon rosettes .....	27
 Smoked breast of duck, and sweet bell pepper relish on brioche .....	25
 First Nation barbecue salmon, milkweed pods, bannock bread .....	25
 Fraser River sockeye salmon tartar, on pumpernickel .....	27

### HOT HORS D'OEUVRES

Vegetarian spring rolls, Okanagan plum sauce .....	27
Vegetable pakora, tamrind chutney .....	27
 Mini Dungeness crab and salmon cakes, sweet pepper aioli .....	31
Firecracker prawns, hoisin dipping sauce .....	31
Grilled rosemary and oregano lamb chop, garlic yogurt dip .....	33
Chicken yakitori, teriyaki dip .....	27
Ground sirloin meatballs, three peppercorn sauce .....	29
Mini spanakopita, tzatziki dip .....	27
Beef or chicken satays, Indonesian peanut sauce .....	29
Goat cheese and roast pepper tartlets .....	27
Chicken drummettes, honey and garlic sauce .....	27
 Scallop and wild boar bacon skewers, field berry yogurt dip .....	29
Assorted mini quiche .....	27
BC forest mushroom and chèvre cheese tartlets .....	27
Vegetarian or chicken samosas, mango chutney .....	29
Tandoori chicken or prawn skewer, yogurt dip .....	29
Butter poached beef and prawn shooter with red wine jus and prawn cream .....	33
Prawn croquette, tomato emulsion .....	31
Mountain sheep's brie purse with wild berry compote .....	27
Buffalo sirloin sliders with onion marmalade on mini potato roll .....	31
Mini potato and woodland mushroom pavé .....	27

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## Reception Stations



### CANADIAN SEAFOOD STATION

Marinated scallops and prawns, shrimp  
Fraser River Smoked Steelhead  
Matsqui First Nation Indian candy  
Smoked Abbotsford trout and peppered mackerel  
Marinated mussels and clams  
Vancouver Island oyster display

**27**

### EAST INDIAN STATION

Indian bread and pompadom display  
Assorted chutney, relishes and yogurt dips  
Vegetable and chicken samosas  
Tandori chicken skewer

**14**

### SUSHI STATION

Maki, California and dynamite rolls  
Assorted fresh sushi  
Pickled ginger, soy and wasabi dip

**16**

### DESSERT STATION

Assortment of tortes, pies and cheesecakes  
Flans, mousses, tarts  
Seasonal fruit and berries

**12**

### INTERACTIVE STATIONS

*Chef attended station preparing individual gourmet plates*

### GOURMET RAVIOLI

Individual served ravioli filled with four cheese, pancetta and herbs in a light cream sauce accompanied by fresh pea tips, cold pressed olive oil, balsamic syrup and pancetta chips

**10**

### BUFFALO SIRLOIN SLIDERS

Mini buffalo sirloin burgers, served on toasted mini rolls, accompanied by assorted mayonnaise, relishes, chutneys and kawari sprouts

**10**

**Custom stations may also be arranged through your catering representative.**

*Minimum three stations ~ 50 people unless otherwise stated  
Coffee and tea station included with minimum three station selection  
Please contact our catering department to assist you in customizing a reception station combination*



# RAMADA®

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## Deluxe Dessert Station

### DESSERT EXTRAVAGANZA

Classic tarts  
Fresh fruit flans  
Home made pies  
Cheesecakes  
European gâteaux  
French pastries  
Italian biscotti

Artisanal cheeses, breads, crackers and preserves  
Seasonal fruit and berries

Freshly brewed coffee and tea

**18**

per person, minimum 50

**ADD**

### CHOCOLATE FOUNTAIN

Chocolate fountain with premium chocolate  
Served with fresh fruit and assorted baked goods

**5**

per person, minimum 100

**ADD**

### PERSONALIZED ICE SCULPTURE

2 weeks notice required to order

**300**

price may vary

All prices subject to 15% gratuity and 12% HST. Prices subject to change.

[www.ramadaabbotsford.ca](http://www.ramadaabbotsford.ca)

Phone 604-870-1050 Fax 604-870-6165

## Deluxe Reception Stations

### TASTE OF THE FRASER VALLEY

#### **Abbotsford City Market Display**

Fresh farm vegetables with dips  
 Assorted cheese and bakery breads  
 Valley meats and cold cuts

#### **Chilliwack Display**

Peaches and cream corn salsa, crisp vegetable chips  
 🍷 Smoked wild Sockeye  
 🍷 Candied salmon and smoked Rainbow trout

#### **Mission Display**

Gathered forest mushroom and goat cheese tartlets  
 Wild game satay, homemade herbal chutneys  
 and relishes  
 Grilled venison and fig sausage, red wine jelly

#### **Maple Ridge Carving Station**

Pitt Meadows maple glazed baked ham, drunken  
 blueberry jus, dollar buns and condiments

#### **Harrison Dessert Extravaganza**

Fresh local fruit fondue, white and dark chocolate  
 Homemade pies  
 Assorted pastries

**43**

**per person, minimum 50**

### COAST TO COAST

#### **British Columbia**

Fraser Valley crudité display  
 🍷 BC smoked salmon display  
 Marinated pacific prawns and scallops  
 🍷 Candy salmon, smoked trout, baby clams  
 🍷 Mini Dungeness crab and salmon cakes,  
 sweet pepper aioli

#### **Prairies Station**

Alberta beef carving station with dollar buns and  
 condiments, merlot jus  
 Elk Island barbecued buffalo meat balls  
 Stony Plain free run chicken drummettes

#### **Atlantic Station**

🍷 Marinated Vancouver Island Mussels on the  
 half shell, North Atlantic lobster strudel  
 🍷 Newfoundland peppered mackerel

#### **Quebec Station**

Montreal style mini bagel chips, and assorted dips  
 Quebec paté platter  
 Poutine and cheese curds

#### **Ontario Station**

Kitchener pork sausage roll  
 Northern Ontario wild rice blini, sundried fruit  
 Boursin cheese rosette  
 Niagara grape truffles

#### **Dessert Station**

Canadian cheese board  
 Assorted pastries and tarts  
 Okanagan fruit fondue with white and dark chocolate

**46**

**per person, minimum 50**

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## Reception Station Accompaniments

### DIPS AND SALSA

Spinach and onion dip with fresh sour dough bread (serves 15) .....	25
Ten layer Mexican bean dip with corn chips (serves 15).....	29
Humus and garlic yogurt dip with olives and pickled peppers, pita and mini bagel chips (serves 15) .....	23
Grouse Mountain mushroom salsa with chips (serves 15).....	23
Peaches and cream corn salsa with corn chips (serves 15).....	23
Deep Cove shrimp salsa with corn chips (serves 15).....	31
Okanagan fresh field tomato salsa with corn chips (serves 15) .....	23
Turtle black bean salsa with corn chips (serves 15).....	23
Assorted dried snacks (party mix, chips, peanuts) (serves 8).....	5 per basket
(serves 16) .....	9 per basket
Deluxe nuts (cashew, peanuts, almonds) (serves 8).....	7.5 per basket
(serves 16) .....	14 per basket

### CHEF ATTENDED CARVING STATIONS

 Smoked salmon carving station with traditional condiments (serves 40) .....	200
 Salmon gravlax carving station with traditional condiments (serves 40) .....	200
Roast hip of beef with dollar buns, condiments and merlot jus (serves 50) .....	300
Maple glazed Pitt Meadows ham	
Drunken blueberry jus, mustard and assorted chutneys (serves 40) .....	200
Roast breast of Fraser Valley young turkey	
Garden sage stuffing, pan gravy and cranberry chutneys (serves 40) .....	160



# RAMADA®

PLAZA

& Conference Centre

## Harvest Plated Dinners

(Available October-March)

### GAME HEN

Freshly baked bread rolls

~

Carrot and coriander soup with crème fraiche

~

Fire grilled game hen, pineapple sage pan jus,  
yam puree, maple roasted root vegetables

~

Warm apple Jalousie, vanilla custard

~

Freshly brewed coffee and tea

**31**

per person, minimum 20

### LAMB SHANK

Freshly baked bread rolls

~

Baby spinach with warm maple candied bacon,  
seasonal mushrooms and a parmesan cheese crisp

Balsamic syrup and chive oil

~

Red wine braised lamb shank,  
yam and sweet potato mash,  
harvest vegetables

~

Pumpkin swirl cheesecake, stone fruit  
and Stevia compote

~

Freshly brewed coffee and tea

**33**

per person, minimum 20


### PAN SEARED HALIBUT

Freshly baked bread rolls

~

Rocket greens with Goat's Pride cheese,  
caramelized pear and toasted walnut pan dressing

~

 Pan roasted Queen Charlotte halibut,  
herb garden savoury burre blanc,  
celeriac mash, mushroom cannelloni,  
ratatouille

~

Winter fruit crumble with maple gelato

~

Freshly brewed coffee and tea

**35**

per person, minimum 20

### FILLET MIGNON & LOBSTER

Freshly baked bread rolls

~

BC forest mushroom soup with straw mushroom  
and chive fritter

~

Peppered pan roasted BC fillet mignon, merlot jus  
reduction

~

Lemon thyme butter poached Atlantic lobster  
Caramelized onion mashed potato

Harvest vegetables

~

Triple chocolate decadence cake

~

Freshly brewed coffee and tea

### **Market Price**

per person, minimum 20

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## Harvest Plated Dinners


(Available October-March)

### BEEF AND PRAWN DUO

Freshly baked bread rolls  
 ~  
 Fraser Valley mushroom soup, herb Boursin crouton  
 ~  
 Grilled Alberta beef tenderloin,  
 truffle and thyme butter,  
 lemon balm and sage marinated tiger prawns,  
 roasted new potatoes,  
 buttered seasonal vegetables  
 ~  
 Chocolate marble cheesecake, sweet cream,  
 Fresh fruit garnish  
 ~  
 Freshly brewed coffee and tea

**37**  
per person, minimum 20

### ALDERWOOD SALMON

Freshly baked bread rolls  
 ~  
 Pickled golden beet salad with cucumber  
 and watercress, grated horseradish sour cream dressing  
 ~  
 Alderwood smoked grilled salmon,  
 boar bacon and crab barley risotto ,  
 braised winter greens, flat leaf parsley citrus butter  
 ~  
 Sticky toffee bread pudding, rum raisin gelato  
 ~  
 Freshly brewed coffee and tea

**35**  
per person, minimum 20

### FRASER VALLEY RACK OF PORK

Freshly baked bread rolls  
 ~  
 Forest mushroom risotto with parmigiano-reggiano  
 with white truffle rosemary butter  
 ~  
 Roasted rack of suckling pork, cinnamon and star  
 anise baked apple, Calvados reduction  
 sour cream chive mashed potato,  
 honey glazed root vegetables  
 ~  
 Pecan and fig burnt butter tart, Chantilly cream  
 ~  
 Freshly brewed coffee and tea

**34**  
per person, minimum 20

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## Harvest Plated Dinners

(Available October-March)

### CHOICE OF PLATED DINNER

Freshly baked bread rolls  
 ~  
 Consommé of Fraser Valley chicken  
 “en croute” with  
 shittake mushroom and chives  
 ~  
 Trilogy of seafood with aioli  
 ~  
**Choice Of:**  
 Rack of suckling pork with cinnamon and  
 star anise baked apple, calvados jus  
  
**OR** Fire grilled game hen,  
 pineapple sage pan jus  
  
**OR**  Alderwood smoked grilled salmon  
  
**OR** Duo of Alberta beef tenderloin and  
 tiger prawns with merlot jus  
  
 Yukon Gold chive whipped potatoes  
 market vegetables  
 ~  
 Individual chocolate decadence cake  
 Fresh fruit and berries  
 ~  
 Freshly brewed coffee and tea

**59**

If choice is given by guest at the event

**49**

If the entrée selections are provided  
 two weeks in advance  
 per person , minimum 30

### PLATED VEGETARIAN ENTRÉE OPTIONS

Four cheese ravioli,  
 oven dried Campari tomatoes,  
 parmesan cream sauce,  
 pea tip salad and balsamic reduction  
**OR**  
 Spinach and portobello mushroom cannelloni  
 in fresh basil and tomato olive oil emulsion  
 with asiago cream  
**OR**  
 Potato and mushroom lasagne with  
 McLennan Creek goat’s cheese,  
 oven cured heirloom tomatoes and  
 BC woodland mushroom ragout  
 (Gluten Free)  
**OR**  
 Vegetable kabob, biryani raisin rice,  
 cashew nut curry sauce  
**OR**  
 Roast vegetable timale,  
 champagne cream sauce, fried leeks  
**OR**  
 Spinach, mushroom and ricotta crepes,  
 tomato emulsion  
**OR**  
 Forest mushroom tart, Qualicumgoat cheese,  
 watercress velouté

**29**

per person

In order to better serve your guests who require a vegetarian  
 option we request that you pre order one of the above options.  
 For vegetarian meals ordered the day of the event the charge for  
 the meal will be over and  
 above the guaranteed number.

Please discuss this with your catering representative.

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## Additions to Plated Dinner

Price Per Person

### SOUPS

German potato and leek soup with smoked bacon bits .....	5
Classic French onion soup with cheese crouton.....	5
Home style chicken soup, orzo pasta and vegetables .....	4
Minestrone soup with herbs and vegetables .....	4
BC mountain mushroom soup with fresh snipped chives.....	4
Roma tomato and basil soup .....	5
Consomme of Fraser Valley chicken “en croute” .....	7
 Seafood chowder .....	7

### SALADS AND APPETIZERS

Trilogy of warm seafood, bouquet of field greens with olive tapenade dressing .....	8
Traditional Caesar salad with cheese crostini and shaved asiago.....	5
Wilted baby spinach salad with asiago cheese crisp and warm candied bacon .....	6
BC mountain sheep’s brie “en croute” field greens with raspberry vinaigrette .....	8
 Salmon sampler .....	9
Seafood sampler chilled.....	9
Tuna carpaccio and Maki roll .....	10

## Harvest Dinner Buffets

(Available October-March)




### PACIFIC RIM

Rustic and Traditional bread display

#### Salads

Harvest greens, caramelized pear and honey vinaigrette with fresh herbs, creamy garden wasabi dressing  
Caesar salad, focaccia croutons, parmigiano-reggiano cheese  
Three bean salad with prosciutto  
Roasted golden beet salad with local goat cheese and champagne vinaigrette  
Marinated mushroom salad, caramelized shallot and sherry vinaigrette  
Potato and roasted apple salad with green and red onion, celery and horseradish dressing  
Orzo salad with chick peas, oven dried tomatoes, red onion, fresh herbs and red wine vinaigrette


#### Decorated Platters

 Cedar smoked salmon with balsam glaze, star anise apple chutney  
 Cold smoked salmon, halibut and Indian candy  
 Marinated Vancouver Island mussels, clams, pink shell scallops,  
roasted tiger prawns with traditional condiments  
In house small batch cured meats, assorted mustard and condiments  
Artisanal cheeses, breads, crackers and preserves  
Farm fresh crudités with caramelized onion and garlic dip, blue cheese dip, oven dried tomato and basil dip

#### Carving

Roasted leg of Salt Spring Island lamb with mint jus **OR**  
Roasted pork loin "Provençal", Calvados reduction

#### Hot Dishes

Fire seared BC beef tenderloin medallions, woodland mushroom sauté, with rosemary merlot jus  
Fraser Valley duck breast with star anise hoisin honey glaze, pickled vegetable slaw **OR**  
Bramble bush honey glazed spiced chicken breast, pineapple sage jus  
 Pan seared mahi mahi with ratatouille  
Smoked mozzarella agnolotti with oven dried tomato, fresh basil, grilled peppers, sweet peas in a white wine  
roasted garlic cream sauce  
Harvest vegetables with maple butter and sea salt  
Roasted potato with herbs **OR** Brown rice pilaf with fresh herbs and sautéed pea shoots

#### Dessert

Warm seasonal fruit and berry crisp with sweet cream  
Cheesecakes, tortes, flans and tarts  
Assorted fruit pies, mousse, French pastries  
Seasonal fruit and berries  
Freshly brewed coffee and tea

**52**

per person, minimum 75

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## Harvest Dinner Buffets

(Available October-March)

### NORTHERN FLAVOUR

Rustic and Traditional bread display

#### Salads

Harvest greens, caramelized pear and honey vinaigrette with fresh herbs, creamy garden wasabi dressing

Caesar salad, focaccia croutons, parmigiano-reggiano cheese

Three bean salad with prosciutto


Roasted golden beet salad with local goat cheese and champagne vinaigrette


Marinated mushroom salad, caramelized shallot and sherry vinaigrette

Potato and roasted apple salad with green and red onion, celery and horseradish dressing

Orzo salad with chick peas, oven dried tomatoes, red onion, fresh herbs and red wine vinaigrette

#### Decorated Platters

 Cedar smoked salmon with balsam glaze, star anise apple chutney

 Cold smoked salmon, halibut and Indian candy

In house small batch cured meats, assorted mustard and condiments

Artisanal cheeses, breads, crackers and preserves


Farm fresh crudités with caramelized onion and garlic dip, blue cheese dip, oven dried tomato and basil dip

#### Hot Dishes

Fire seared BC beef tenderloin medallions, woodland mushroom sauté, with rosemary merlot jus

Fraser Valley duck breast with star anise hoisin honey glaze, pickled vegetable slaw OR

Bramble bush honey glazed spiced chicken breast, pineapple sage jus

 Pan seared mahi mahi with ratatouille

Smoked mozzarella agnolotti with oven dried tomato, fresh basil, grilled peppers, sweet peas in a white wine  
roasted garlic cream sauce

Harvest vegetables with maple butter and sea salt

Roasted potato with herbs OR Brown rice pilaf with fresh herbs and sautéed pea shoots

#### Dessert

Warm seasonal fruit and berry cobbler

Cheesecakes, tortes, flans and tarts, assorted fruit pies

Seasonal fruit and berries

Freshly brewed coffee and tea

**45**

per person, minimum 75

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## Harvest Dinner Buffets

(Available October-March)

### FRASER VALLEY HARVEST

Fresh baked rolls and bread display

#### Salads

Harvest greens, caramelized pear and honey vinaigrette with fresh herbs, creamy garden wasabi dressing

Caesar salad, focaccia croutons, parmigiano-reggiano cheese

Three bean salad with prosciutto

Roasted golden beet salad with local goat cheese and champagne vinaigrette

Marinated mushroom salad, caramelized shallot and sherry vinaigrette

Potato and roasted apple salad with green and red onion, celery and horseradish dressing

Orzo salad with chick peas, oven dried tomatoes, red onion, fresh herbs and red wine vinaigrette

#### Decorated Platters

Artisanal cheeses, breads, crackers and preserves

Farm fresh crudité's with caramelized onion and garlic dip, blue cheese dip, oven dried tomato and basil dip

#### Carving


Hip of beef with lavender jus OR

Roasted pork loin "Provençal", Calvados reduction

#### Hot Dishes

Fraser Valley duck breast with star anise hoisin honey glaze, pickled vegetable slaw OR

Bramble bush honey glazed spiced chicken breast, pineapple sage jus

 Pan seared mahi mahi with ratatouille

Smoked mozzarella agnolotti with oven dried tomato, fresh basil, grilled peppers, sweet peas in a white wine

roasted garlic cream sauce

Harvest vegetables with maple butter and sea salt

Roasted potato with herbs OR Brown rice pilaf with fresh herbs and sautéed pea shoots

#### Dessert

Warm seasonal fruit and berry crisp with sweet cream

Cheesecakes, tortes, flans and tarts, Assorted fruit and cream pies

Seasonal fruit and berries

Freshly brewed coffee and tea

**40**

per person, minimum 30

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## Harvest Dinner Buffets

(Available October-March)

### **ABBOTSFORD MARKET**

Fresh baked rolls and bread display

#### **Salads**

Harvest greens, caramelized pear and honey vinaigrette with fresh herbs, creamy garden wasabi dressing

Caesar salad, focaccia croutons, parmigiano-reggiano cheese

Three bean salad with prosciutto

Roasted golden beet salad with local goat cheese and champagne vinaigrette

Marinated mushroom salad, caramelized shallot and sherry vinaigrette

Potato and roasted apple salad with green and red onion, celery and horseradish dressing

Orzo salad with chick peas, oven dried tomatoes, red onion, fresh herbs and red wine vinaigrette

#### **Decorated Platters**

In house small batch cured meats, assorted mustard and condiments

Artisanal cheeses, breads, crackers and preserves


Farm fresh crudités with caramelized onion and garlic dip, blue cheese dip, oven dried tomato and basil dip

#### **Hot Dishes**

Tender beef bourguignon with caramelized pearl onions

Fraser Valley duck breast with star anise hoisin honey glaze, pickled vegetable slaw **OR**

Bramble bush honey glazed spiced chicken breast, pineapple sage jus

 Pan seared mahi mahi with ratatouille

Smoked mozzarella agnolotti with oven dried tomato, fresh basil, grilled peppers, sweet peas in a white wine  
roasted garlic cream sauce

Harvest vegetables with maple butter and sea salt

Roasted potato with herbs **OR** Brown rice pilaf with fresh herbs and sautéed pea shoots

#### **Dessert**

Warm seasonal fruit and berry crisp with sweet cream

Cheesecakes, tortes, flans and tarts

Assorted fruit and cream pies

Seasonal fruit and berries

Freshly brewed coffee and tea

**38**

per person, minimum 30

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## Harvest Dinner Buffets

(Available October-March)

### WHATCOM BOUNTY

Fresh baked rolls and bread display

#### Salads

Harvest greens, caramelized pear and honey vinaigrette with fresh herbs, creamy garden wasabi dressing

Caesar salad, focaccia croutons, parmigiano-reggiano cheese

Three bean salad with prosciutto

Roasted golden beet salad with local goat cheese and champagne vinaigrette

Marinated mushroom salad, caramelized shallot and sherry vinaigrette

Potato and roasted apple salad with green and red onion, celery and horseradish dressing

Orzo salad with chick peas, oven dried tomatoes, red onion, fresh herbs and red wine vinaigrette

#### Decorated Platters

Artisanal cheeses, breads, crackers and preserves


Farm fresh crudité's with caramelized onion and garlic dip, blue cheese dip, oven dried tomato and basil dip

#### Carving

Hip of beef with lavender jus OR

Roasted pork loin "Provençal", Calvados reduction

#### Hot Dishes

 Pan seared mahi mahi with ratatouille

Bramble bush honey glazed spiced nine cut chicken, pineapple sage jus

Smoked mozzarella agnolotti with oven dried tomato, fresh basil, grilled peppers, sweet peas in a white wine roasted garlic cream sauce

Harvest vegetables with maple butter and sea salt

Roasted potato with herbs OR Brown rice pilaf with fresh herbs and sautéed pea shoots

#### Dessert

Warm seasonal fruit and berry crisp with sweet cream

Cheesecakes, tortes, flans and tarts, Assorted fruit and cream pies

Seasonal fruit and berries

Freshly brewed coffee and tea

**36**

per person, minimum 30

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## Harvest Dinner Buffets

(Available October-March)

### **VEDDER MOUNTAIN**

Fresh baked rolls and bread display

#### **Salad**

Harvest greens, caramelized pear and honey vinaigrette with fresh herbs, creamy garden wasabi dressing

Caesar salad, focaccia croutons, parmigiano-reggiano cheese

Three bean salad with prosciutto

Roasted golden beet salad with local goat cheese and champagne vinaigrette

Marinated mushroom salad, caramelized shallot and sherry vinaigrette

Orzo salad with chick peas, oven dried tomatoes, red onion, fresh herbs and red wine vinaigrette

Potato and roasted apple salad with green and red onion, celery and horseradish dressing

Farm fresh crudités with caramelized onion and garlic dip, blue cheese dip, oven dried tomato and basil dip

#### **Hot Dishes**

Tender beef bourguignon with caramelized pearl onions

Bramble bush honey glazed spiced nine cut chicken, pineapple sage jus

Smoked mozzarella agnolotti with oven dried tomato, fresh basil, grilled peppers, sweet peas in a white wine roasted garlic cream sauce

Harvest vegetables with maple butter and sea salt

Roasted potato with herbs **OR** Brown rice pilaf with fresh herbs and sautéed pea shoots

#### **Dessert**

Cheesecakes, tortes, Flans and tarts

Assorted fruit pie

Seasonal fruit and berries

Freshly brewed coffee and tea

**33**

per person, minimum 30

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## Host Wine Selection

Our house wine list encompasses delicious, food-friendly wines from local British Columbia Estates complemented by carefully selected bottles from many of the great wine regions of the world. Because wine is often a personal experience, we also wish to tailor this aspect of your event to suit your preferences. Therefore, if you have a personal wine choice that is not included on our list, please advise your catering representative who may be able to customize an order for you with a minimum ten days notice. Please be advised that regular mark up will apply and large custom-ordered wines will require pre-payment. Your catering representative will be happy to guide you as you make your selections, so please feel free to ask for a recommendation!

### RED WINES

#### **GOOD**

Prospect, Rock Wren Pinot Noir, BC .....	29
Ironstone, Leaping Horse Merlot, California .....	29
Yellow Tail Shiraz, Australia .....	28
Jackson Triggs Proprietor's Cabernet Sauvignon, BC.....	27

#### **BETTER**

Gehringer Bros, Private Reserve Pinot Noir, BC.....	31
Cycles Gladiator Merlot, California (Special order*) .....	31
Peter Lehmann, Wildcard Shiraz, Australia (Special order*).....	30
J. Lohr, Cypress Cabernet Sauvignon, California.....	30

#### **BEST**

Firesteed Pinot Noir, Oregon .....	37
Houge Cellars, Genesis Merlot, Washington .....	36
Penfolds, Thomas Hyland Shiraz, Australia .....	37
Bin 337, Lodi Cabernet Sauvignon, California.....	36

### WHITE WINES

#### **GOOD**

Robert Mondavi, Woodbridge Sauvignon Blanc, California .....	28
Casal Thaulero Pinot Grigio, Italy (Special order*).....	29
Jackson Triggs Proprietor's Chardonnay, BC .....	27

#### **BETTER**

Carmen Sauvignon Blanc, Chile.....	30
Gray Monk Pinot Gris, BC.....	33
Peter Lehmann, Wildcard Chardonnay, Australia .....	30

#### **BEST**

Oyster Bay Sauvignon Blanc, New Zealand .....	36
Mission Hill. Family Estate Reserve Pinot Gris, BC .....	36
Chateau Ste. Michelle Chardonnay, Washington .....	37

\*Special order wine may be available with 10 days notice, please check with your catering representative.

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## Bar Service

		<u>HOST BAR*</u>	<u>CASH BAR**</u>
House Brand Liquor		4.5	6
Premium Liquor		5.5	7
Specialty Drinks & Liqueurs		6.5	8
Domestic Beer	per bottle	4.5	6
Import and MicroBrew Beer	per bottle	5	6.5
O'Douls Non-alcoholic Beer	per bottle	3	4
Ciders and Coolers	per bottle	5	6.5
Standard Brand Wine	per glass	5	6.5
Premium Brand Wine	per glass	6	7.5
Energy Drinks, Perrier or Pellegrino	per item	3	4
Soft Drinks	per glass	2	2.5
Fruit Juices	per glass	2	2.5

**\*Host Bar—Prices are subject to 15% gratuity and 12% HST**

**\*\*Cash Bar—All taxes are included**

*Should consumption be less than \$300.00 per bar, a Bartender labour charge of \$100.00 per 4 hour period per bar not meeting the minimum, will be applied to the total bill.*

### SPECIALTY BEVERAGES

Non – Alcoholic Fruit Punch (serves 25~minimum 2).....	\$38.00 per gallon
Alcoholic Fruit Punch (serves 25~minimum 2) .....	\$76.00 per gallon
Martinelli's non-alcoholic Sparkling Cider .....	\$14.00 per bottle

### SPARKLING WINE

Freixenet Cordon Negro, Brut, Spain .....	\$29.00 per bottle
Segura Viudas—Lavit But Rosado, Spain (Special order*).....	\$33.00 per bottle
Sumac Ridge, Stellers Jay, Brut, BC (Special order*).....	\$53.00 per bottle

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