03 Snacks

04 Lunch

05 Buffet

06 Desserts

07 Beverages
Snacks
Minimum order of 10

A LA CARTE

- Seasoned Popcorn  | $4
- Hummus & Corn Chips  | $7
- Crudité with Ranch  | $8
- Seasoned Fries & Ketchup  | $6
- Potato Wedges & Ketchup  | $6

POUTINE

- French fries, beef gravy or vegetarian gravy, cheese curd, green onion, grated cheddar

$10

CHIPS & DIPS

- Chive sour cream, salsa, guacamole, corn chips, potato chips

$10

MEDITERRANEAN MEZZE

- Hummus  ve gf
- Baba Ghanoush  ve gf
- Tzatziki  v gf
- Marinated olives (ve gf), soft thick pita (ve), crudité (ve gf), pita pocket chips (ve)

$16

SLIDER STATION

1 of each type per person, total 3 pcs

- Portobello: grilled portobello, arugula, brie, citrus aioli
- Albacore tuna: pepper crusted tuna, wasabi aioli and spinach goma-ae
- Pulled pork: chipotle apple braised pork, citrus chipotle aioli, pickled slaw

$15
Order in increments of 12 people

FLATBREAD STATION

Minimum 6 order of each type
Maximum 2 choice
Cut into 4 pcs, 3 inches wide

- Roasted mediterranean vegetables, tomato sauce, vegan mozzarella, balsamic drizzle  ve  | $10
- Pesto spread, baby gem tomatoes, bocconcini, basil  v  | $12
- Wild mushroom, creamy sauce, goat cheese crumble, pesto drizzle, arugula  v  | $13
- Italian salami, red tomato sauce, smoked cheddar, prosciutto, shaved parmesan  | $14
Lunch
Minimum 20 people  |  Add tomato soup or potato wedges for $5

SANDWICHES

$10
Minimum 10 sandwich of each type

- **Smoked turkey**, cranberry aioli, havarti, lettuce, cucumber, tomato on cranberry loaf
- **Smoked ham**, aged cheddar, lettuce, tomato, dijon aioli on freshly baked croissant

WRAPS

$10
Minimum 10 wrap of each type
Maximum of 3 choice

- **Shredded jackfruit**, homemade Kansas BBQ sauce, vegan cheese, lettuce, tomato, cucumber, red onion  ve
- **Roasted butternut squash**, cranberry, citrus, lettuce, tomato, cucumber  ve
- **Cajun spiced tofu**, avocado spread, creole dressing, garden greens, tomatoes, cucumber  ve
- **Chickpea falafel**, black olive hummus, tahini sauce, kale, lettuce, onion, tomatoes, cucumber  ve
- **Organic red and white quinoa**, avocado spread, roasted vegetables, spinach, cumin dressing  ve
- **Gyro**: shawarma spiced chicken, tzatziki, lettuce, kachumber
- **Chipotle pulled pork**, black bean, sautéed onions and pepper, salsa, guacamole, chipotle dressing

SIDE SALAD

$7
Minimum 10 salad of each type
Maximum of 2 choice

- **Organic mixed greens**, shaved heirloom vegetables, fennel, mandarin orange, cranberry vinaigrette  ve gf
- **Kale Caesar salad**, roasted garlic & anchovy dressing, parmesan, garlic crouton
- **Greek salad**, cucumber, tomatoes, onion, feta, olives, peppers, oregano dressing  v gf
- **Pickled beet salad**, arugula, goat cheese, mirin vinaigrette  v gf
- **Spinach salad**, onion, blue cheese, diced peach, cucumber, pumpkin seeds, lemon vinaigrette  v gf
- **Orzo salad**, organic rainbow carrots, dill, basil, walnut, celery, lemon vinaigrette  v gf
- **Potato salad**, onion, celery, peppers, mustard, bacon, mayonnaise
Buffet

Minimum 10 people  |  Add bread roll and butter for $2  |  Pre-pack the meal for $2

**ROMAN CLUB**

$15

- **Kale Caesar salad**, roasted garlic & anchovy dressing, parmesan, garlic crouton
- **Baked penne**, sour cream alfredo sauce, onion, peppers, spinach, parmesan
- **Garlic Bread** (1 pc)

**ATHENS CLUB**

$18

- **Greek salad**, cucumber, tomatoes, onion, feta, olives, peppers, oregano dressing  
  *ve gf*
- Greek spiced **roasted chicken thighs** (1 ea), Greek tomato salsa with mint and dill  
  *gf*
- **Dill rice**  
  *ve gf*

**DELHI CLUB**

$17

- **Kachumbar salad**, cucumber, onions, tomatoes, Romaine, lemon dressing  
  *ve gf*
- **Butter chicken**, tandoori marinated chicken (5oz), creamy tomato sauce  
  *gf*
- **Basmati pulao** with cumin  
  *ve gf*
- **Naan** (1/2)

**VANCOUVER CLUB**

$20

- **Organic mixed greens**, shaved heirloom vegetables, fennel, mandarin orange, cranberry vinaigrette  
  *ve gf*
- Maple grainy mustard marinated and **roasted salmon** (5oz)
- **Roasted baby potatoes** with garlic, thyme and rosemary
- **Seasonal vegetables** with herbs

**LOUISIANA CLUB**

$16

- Crispy fried boneless **chicken leg**
- Buttermilk and Louisiana spices marinated **chicken leg**
- Spiced **potato wedges**, ketchup, hot sauce, coleslaw
Desserts
Minimum 10 people

A LA CARTE

Assorted Blue Chip Cookies  | $3.5
Assorted Bars & Squares    | $3.5
Assorted Cakes & Pastries  | $5
Sliced Fruit & Berries     | $5
Beverages

NON-ALCOHOLIC

<table>
<thead>
<tr>
<th>Bottled Water and Juice</th>
<th>$2.03</th>
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</thead>
<tbody>
<tr>
<td>Conference-style Water Stations</td>
<td>serves 40</td>
</tr>
<tr>
<td>Urn of Coffee or Tea</td>
<td>serves 50</td>
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<tr>
<td>Pot of Coffee or Tea</td>
<td>serves 8-10</td>
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</tbody>
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SPIRITS & BEERS

Bar prices are subject to 18% service charge, 10% liquor PST and 5% GST

Standard Bar | 1oz $6.5
Smirnoff Vodka
Gordon’s Gin
Seagram’s V.O. Whisky
Bacardi White/Dark Rum

Premium Bar | 1oz $9.5
Ketel One Vodka
Bombay Sapphire
Crown Royal
Havana Club Anejo Reserva
Johnny Walker
El Jimador Reposado

Local Beer | $6.5 per bottle (330ml)
33 Acres Brewing Co.
Sunshine - French Blanché (Wheat)
Ocean - West Coast Pale Ale
Life - California Common (Lager)
Molson Canadian

Premium Beer | $9.5 per bottle (330ml)
Heineken

Nude Vodka Soda | $6.5 per can (355ml)
Lonetree Cider | $6.5 per can (355ml)
Beverages

WINES

All wine bottles are 750ml

Sparkling Wine
La Scala Spumante
$32.5 per bottle  |  $8 per glass (5oz)

House Wine
Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA
$32.5 per bottle  |  $6.5 per glass (5oz)

SIGNATURE COCKTAILS

$10.5 per glass
Minimum order of 20 glasses each

Mojito
1oz white rum, lime juice, simple syrup, muddled mint, soda and garnish with lime wheel/mint sprig

Lime Margarita
1oz tequila, bar lime mix, garnish with salt rim and lime wedge

West Coast Sunset
1oz vodka, orange, ginger ale and grenadine garnish with orange slice

Aperol Spritz
1oz Aperol, 3oz sparkling wine, topped with soda water

Mimosa
2.5oz sparkling wine, 0.5oz Soho lychee, 0.25oz triple sec, orange juice
Beverages

MOCKTAILS

$5 per glass

Minimum order of 20 glasses each

Mocktails can be ordered and made individually at the bar. Should it be ordered without a bar, it will be served at a station (entire order pre-made OR individually built by order TBC).

Additional labour to be charged for passing. If passed along with Signature Cocktails labour will not be charged.

Mojito
Lime juice, simple syrup, muddled mint, soda and garnish with lime wheel/mint sprig

Strawberry Mint Lemonade
Lemonade, mint, strawberries, splash of soda water and garnish with strawberry and mint sprig

Shirley Temple
Orange juice, lemon-lime soda, grenadine and garnish with orange slice

Roy Rogers
Orange juice, cola, grenadine, and garnish with orange slice

Note: Shirley Temple and Roy Rogers can be requested together to make up the minimum order of 20 glasses since the difference is only the soda used.

ALCOHOLIC PUNCH

$190

Serves 20

Served at a staff attended station or at the bar. Depending on the size of order, it will either be served in 1-litre carafes (4 per gallon) or in dispensers.

Additional labour to be charged for passing.

White Sangria
3oz wine, 0.5oz liquor, pineapple, apple juice, garnish with orange and lemon slice

Red Sangria
3oz red wine, 0.5oz liquor, orange, cranberry, garnish with orange and lemon slice

Champagne Punch
3oz wine, 0.5oz triple sec, peach juice, orange juice

OTHER

S. Martinelli & Co | $18 per bottle
Sparkling cider

BAR MINIMUM

Bar minimum $400 (exclusive of gratuity and applicable tax) for every 50 guests, for up to 4 hours of bar service. Bar minimum to increase by $100 for every additional hour after 4 hours of service for every 50 guests.