

CATERING MENU

2017



BRENTWOOD BAY
Resort & Spa



BREAKFAST BUFFETS

A perfect setting for professional and social breakfast events. The only way to begin your day. We offer a delicious selection, served buffet style in the Dining Room or our Meeting Rooms.

Brentwood Bay Breakfast | 10 guest min 26

orange, apple, or ruby grapefruit juice
local free-run scrambled eggs
in-house made herbed potatoes
double smoked bacon & breakfast sausages
freshly baked muffins & scones with butter & preserves
house blend coffee, regular and decaffeinated
selection of harney & sons teas

Resort Breakfast | 10 guest min 28

orange, apple, or ruby grapefruit juice
assorted muffins with butter
in-house made granola with yogurt
fresh seasonal fruit platter
classic eggs benedict
in house-made herbed potatoes
house blend coffee, regular & decaffeinated
selection of harney & sons teas

Continental Breakfast | 10 guest min 16

orange, apple, or ruby grapefruit juice
a selection of cereal & granola with milk, yogurt & honey
freshly baked pastries, muffins & scones with butter & preserves
fresh seasonal fruit platter
sliced cured meats & selection of local cheeses
house blend coffee, regular & decaffeinated
selection of harney & sons teas

*Please inquire about pricing for groups smaller than the minimum requirement.
All prices are per person (pp).*



BREAKFAST BUFFETS

Brunch Buffet | 10 guest min
 orange, apple, or ruby grapefruit juice
 banana bread with butter
 in-house made granola with yogurt & honey
 fresh seasonal fruit platter
 local free-run scrambled eggs
 double smoked bacon, ham & breakfast sausages
 in-house made herbed potatoes
 pancakes or waffles with pure maple syrup
 house blend coffee, regular & decaffeinated
 selection of harney & sons teas

30

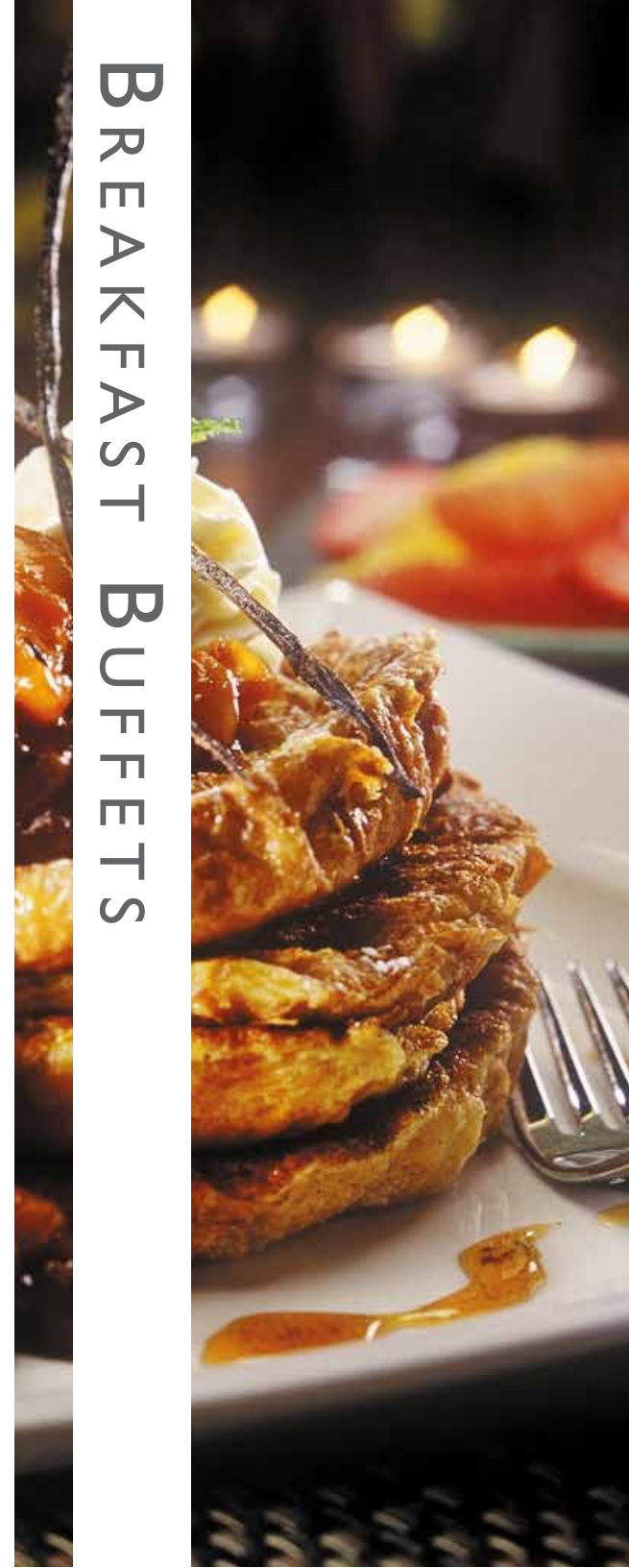
Tasty Additions

freshly baked banana bread or muffins
 sautéed mushrooms and grilled tomatoes
 frittata with spinach, feta artichoke hearts and roasted red peppers
 double smoked bacon, ham & breakfast sausages
 buttermilk pancakes with butter and pure maple syrup
 waffles with fruit compote and whipped cream
 whole fruit
 bottled water, 500ml Aquafina

per person

6
 3
 5
 12
 5
 5
 3
 3

*Please inquire about pricing for groups smaller than the minimum requirement.
 All prices are per person (pp).*



Enjoy a selection of hot and cold beverages to keep your guests thirst quenched throughout the day.

Beverages

pot of coffee (serves 6)

house blend coffee, harney & sons teas

soft drinks

phillip's sodaworks - ginger ale, root beer, cucumber tonic, cola

san pellegrino flavoured sodas -limonata, blood orange & grapefruit 330ml

san pellegrino mineral water 250ml

san pellegrino mineral water 750ml

individual juice

per item

20

5

4 ¹/₄

6 ¹/₂

4 ¹/₂

4 ¹/₂

7 ¹/₂

4 ¹/₂

DRINKS



Refresh and invigorate your guests mid morning and afternoon with a delicious selection of pastries, fruit, light healthy snacks and beverages.

Coffee breaks include house blend coffee (regular & decaffeinated) & Harney & Sons teas

Minimum 10 people

Break Menus	per person
Morning Break in house-made muffin & scone assortment	12
Basket Case basket of buttery in-house baked croissants with butter & preserves	12
Health Break fresh cut fruit platter & in-house made granola bars	12
Spa Break granola parfaits, with in-house made granola, yogurt & berries	12
Cookies & Brownies chef's assortment of brownies & freshly baked cookies	12
Individual Crudités trimmed vegetables served with dip	12
Sweet Tooth assorted sweets, cookies & squares	12
"Take the Edge Off" Snack Break <i>does not include coffee or tea</i> in house-made kettle chips, trail mix of nuts & dried fruit, tortilla chips & salsa	12

COFFEE BREAKS



All buffets include house blend coffee (regular and decaf) and a selection of Harney & Sons tea.

The Brentwood Working Lunch | 10 guest min

32

soup of the day

organic green salad

Chef's selection of Sandwiches

presented on a variety of artisan breads

Ham & Cheese

ham, Swiss cheese, grainy Dijon mustard & lettuce

Mixed Deli Meat

cured meats, tomato, Dijon, mustard & aged cheddar

Grilled Vegetable

seasonal vegetables, pesto mayonnaise, goat cheese & lettuce

Egg Salad

free range eggs, scallions

Chicken Caesar Wrap

crispy chicken with Caesar salad, flour tortilla

selection of cookies

LUNCH BUFFETS



All buffets include house blend coffee (regular and decaf) and a selection of Harney & Sons tea.

The Committee's Choice Lunch Buffet | 10 guest min

38

seafood chowder

organic green salad

Chef's selection of Sandwiches

presented on a variety of artisan breads

Shrimp & Avocado

baby shrimp, avocado, organic lettuces

Grilled Vegetable

roasted red pepper, grilled portobello mushroom, hummus, goat cheese & organic lettuces

Prosciutto & Grana Padano

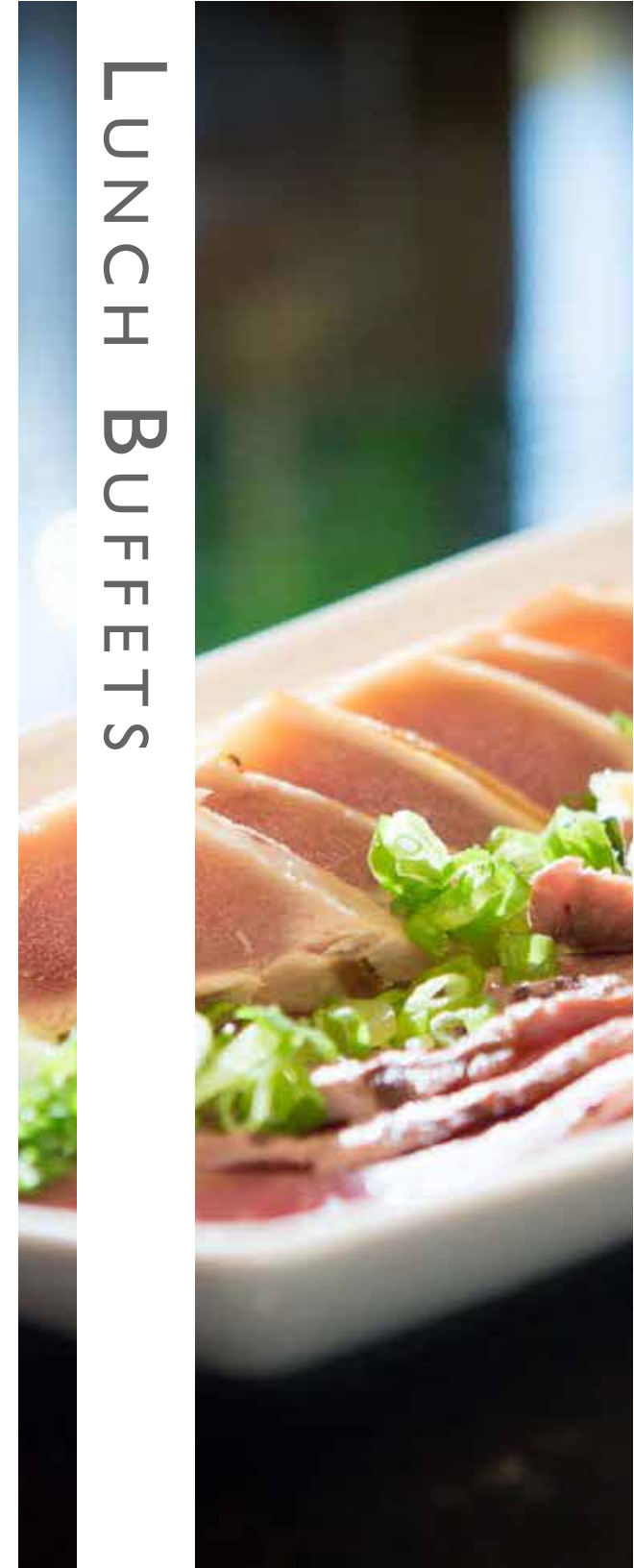
prosciutto with lettuce, shaved parmesan & aioli

Smoked Salmon

cold smoked salmon, capers, red onion, cream cheese

selection of cookies

LUNCH BUFFETS



A beautifully presented buffet is an excellent choice for meetings and social events. All buffets include freshly baked bread, our house blend of Oughtred coffee (regular & decaf) and a selection of Harney & Sons teas. Minimum 10 guests - Maximum 100 guests.

The Classic Lunch Buffet **32**

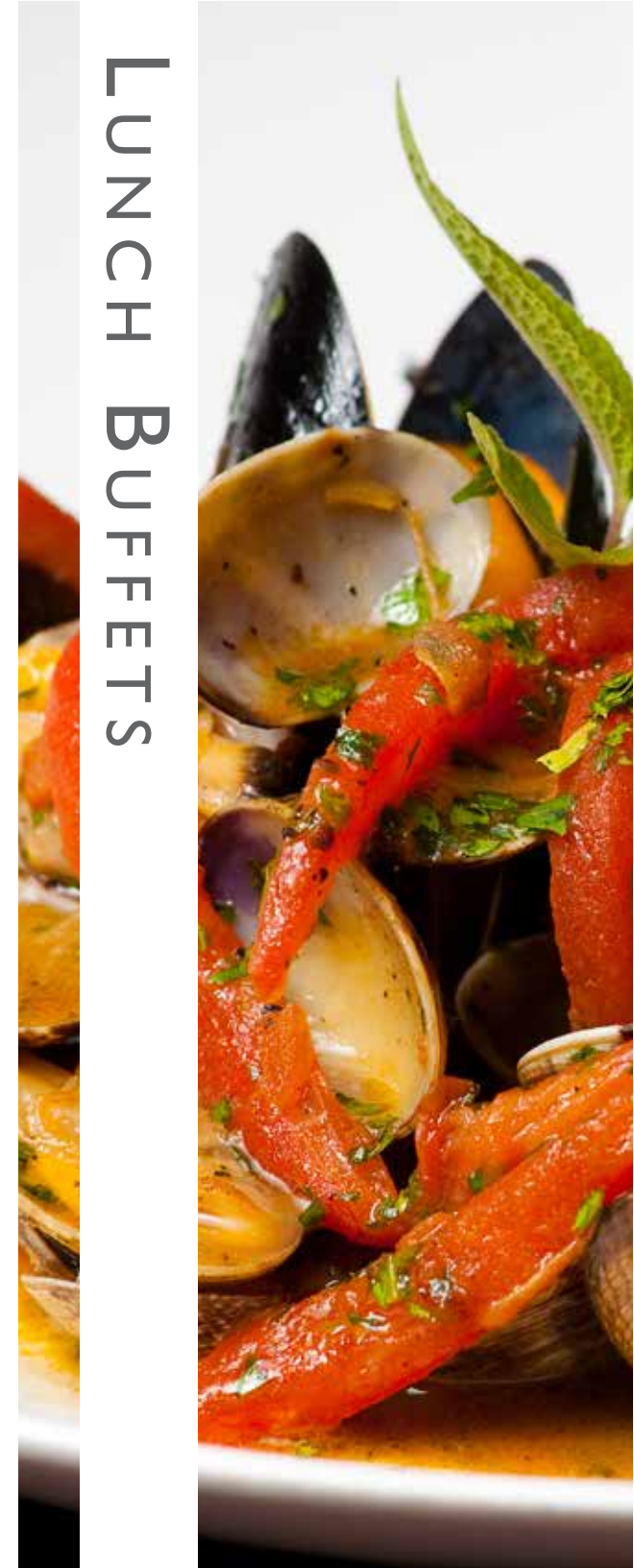
organic mixed greens, chef's selection of dressings
marinated bean salad
roasted red jacket potatoes
seasonal medley of vegetables
oven poached wild sockeye salmon with lemon, capers and brown butter sauce
herb roasted chicken thighs
assortment of cookies & squares

Executive's Choice Buffet **38**

organic mixed greens, chef's selection of dressings
heritage tomato, bocconcini cheese & balsamic drizzle
red jacket potato salad
shrimp newburg
roast pork loin with sautéed mushrooms
jasmine rice
seasonal medley of vegetables
assortment of cakes, tarts & squares
fresh cut fruit platter

*Please inquire about pricing for groups smaller than the minimum requirement.
All prices are per person (pp).*

LUNCH BUFFETS



With a unique westcoast perspective and the freshest seasonal ingredients, our chef creates an incredible selection of hot and cold canapes for buffet or cocktail service

APPETIZERS & CANAPES

Cold Canapes & Hors d'Oeuvres

	per dozen
smoked salmon blinis	38
scallop ceviche, cilantro, jalapeño & lime	38
poached pear & goat cheese canape	30
mini ahi tuna slider on a brioche bun	39
prawn mousse canape	36
brie & strawberry canape	28
tomato & bocconcini skewers with pesto	28
marinated prawn on asian spoon	36
prosciutto & melon	38
mushroom pate on rainforest cracker	30
chocolate bon bons & truffle assortment	30
chocolate ganache tartlet	36

Hot Canapes & Hors d'Oeuvres

vegetarian pakoras with tamarind chutney	28
polenta with ratatouille	28
beef skewers marinated with garlic & ginger	38
herb marinated chicken skewers	36
seared scallop in asian spoon with ponzu drizzle	38
meatballs with marinara sauce	35
mini naan bites with butter chicken & chutney	36
vegetarian spring rolls	28
mini beef wellington	39
mini spanakopita	36
mini shrimp & chive quiche	36
smoked paprika & wild mushroom mini vol-au-vent	30
mini crab cakes with chipotle aioli	39

Chef's Note | a general rule for quantities per person
 3 - 4 for a short reception with dinner following immediately
 4 - 8 for a longer reception, dinner to follow later
 8 - 12 for a generous reception or light dinner
 12 - 16 for dinner



With a unique westcoast perspective and the freshest seasonal ingredients, our chef creates an incredible selection of hot and cold canapes for buffet or cocktail service

Platters are designed for 10-15 people

Vegetable Crudite	45
assorted raw, crisp, organic and seasonal vegetables with a choice of ranch, blue cheese, or tzatziki dip	
Dip Platter	125
hummus, tzatziki, and spinach-artichoke dips served with assorted crackers, flat breads and fresh baked baguette	
Prawn Tree 50 pieces	100
gently poached tiger prawns presented on a kale tree served with horseradish infused cocktail sauce and lemon wedges	
Charcuterie-Antipasto Platter	150
chefs selection of deli meats, artisan cheeses and salumi, pickles, relishes and marinated olives, presented with assorted crackers, flatbreads and fresh baked baguette	
Cheese Board	200
a selection of local artisan and imported cheeses, nuts, fresh and dried fruits, assorted crackers, flatbreads and fresh baked baguette	
Dessert Platter 3 dozen	90
assortment of sweets, including french pastries, tartlets and squares	
Cut Fresh Fruit	65
pineapple, honeydew and cantaloupe, grapes and berries	

PLATTERS



A beautifully presented buffet is an excellent choice for meetings and social events. All buffets include freshly baked bread, our house blend of Oughtred coffee (regular & decaf) and a selection of Harney & Sons teas.

10 person minimum for buffets

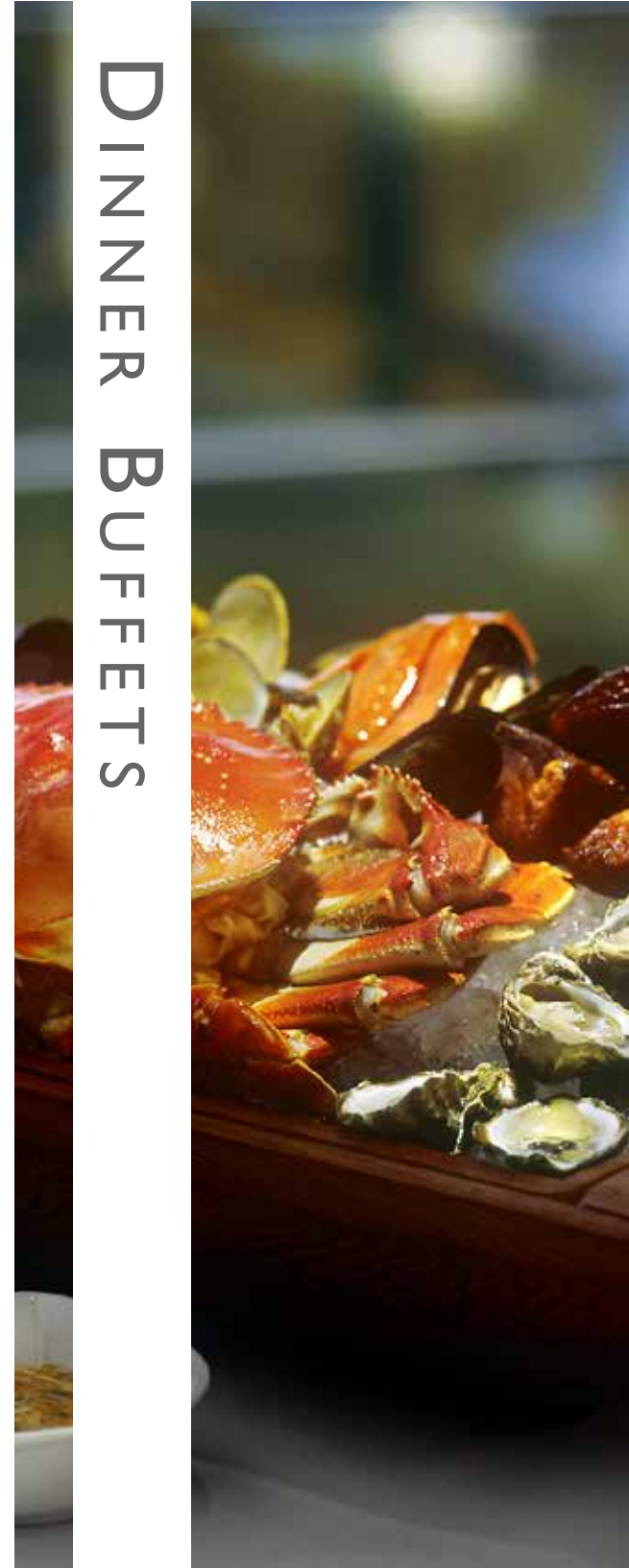
West Coast Buffet **50**

- organic mixed greens, chef's selection of dressings
- red jacket potato salad
- catapapi noodles, roasted vegetables, tomato & truffle vinaigrette
- baked wild sockeye salmon with citrus salsa
- herb roasted chicken
- grilled vegetable casserole
- stir fried vegetables
- wild rice pilaf
- fresh cut fruit platter
- assortment of cakes, tarts & squares

Brentwood Bay Dinner Buffet **60**

- caesar salad, herb & garlic croutons, crumbled bacon, crisp capers
- kale, quinoa, toasted almonds, orange sections, toasted sesame dressing
- wild sockeye salmon with lemon & herbs
- grilled chicken breast with fresh thyme
- roasted pork loin with sautéed mushrooms
- butternut squash ravioli, roasted garlic cream
- wild rice pilaf
- herb roasted potatoes
- medley of seasonal vegetables
- fresh cut fruit platter
- assortment of cakes, tarts & squares

Please inquire about pricing for groups smaller than the minimum requirement. All prices are per person (pp).



Delicious set menus personalized for your meeting or special occasion with options to suit all of your guests.

Bread service included for all plated dinners

The Gourmet's Choice

50

First

Wild Mushroom Pâté

rainforest crackers

Organic Greens

grape tomatoes, carrots, cucumbers, white balsamic vinaigrette

Butternut Squash & Pear Bisque

Second

Crispy Skinned Sockeye Salmon

pot barley risotto & seasonal vegetables

Roasted Chicken Breast

free range local chicken breast, baby shrimp, white wine cream

Aspen Ridge Sirloin Steak

smashed potatoes, broccolini, green peppercorn sauce

Wild Mushroom Ravioli

greens, truffle oil, grana padano

Third

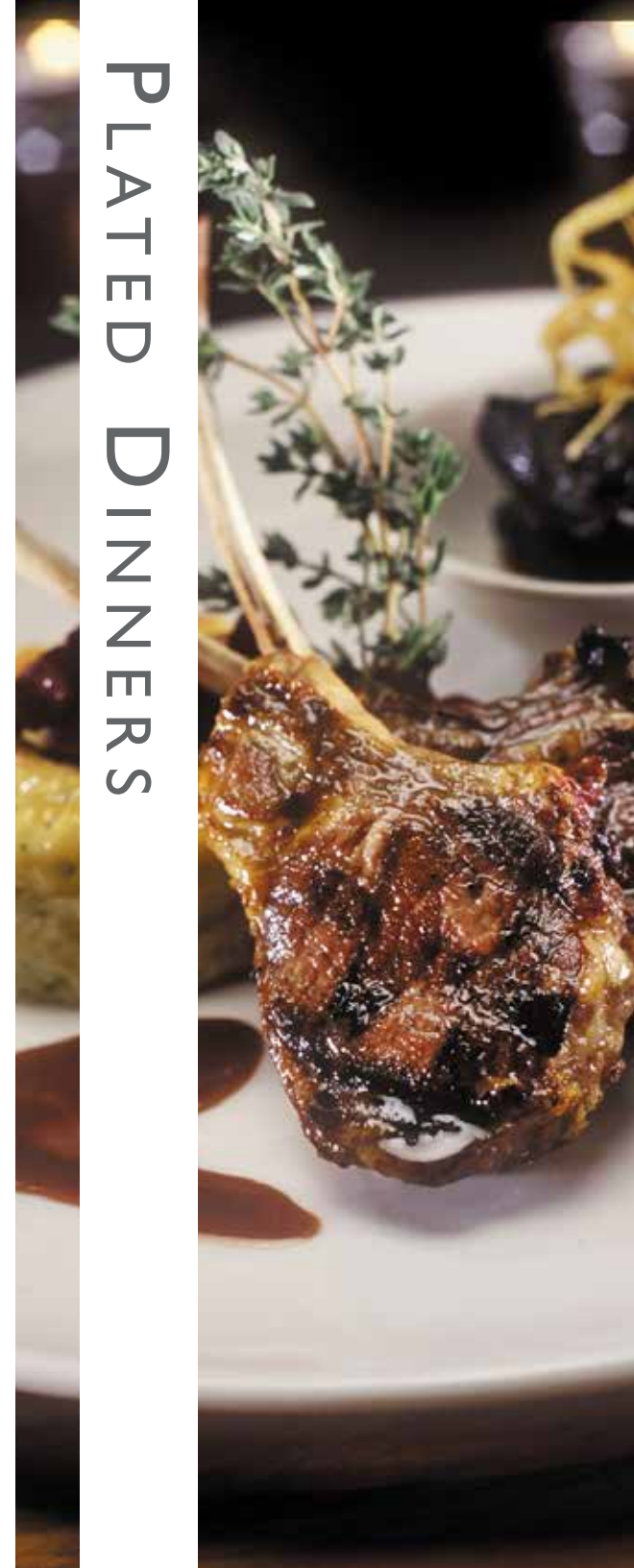
Vacherin

toasted almond meringue, Crème Chantilly, fresh fruit

Crème Brûlée

classic vanilla bean with tuile cookie

PLATED DINNERS



Delicious set menus personalized for your meeting or special occasion with options to suit all of your guests.

Bread service included for all plated dinners

The Executive

60

First

Caprese Salad

grape tomatoes, bocconcini cheese, fresh basil & balsamic reduction

Wild Mushroom Pate

rainforest crackers

Seafood Bisque

prawn mousse, trout roe, harissa cracker, micro greens

Second

Seared Ahi Tuna

citrus & squid ink risotto, grilled asparagus, beer caviar

Lamb Sirloin

confit potatoes, mushroom & kale fricassee

Seared Duck Breast

braised red cabbage, cranberry relish

Vegetarian House-Made Pappardelle

smoked pasta, wild mushrooms, shaved parmesan, dijon, micro greens, truffle scented olive oil

Third

Crème Brûlée

classic vanilla bean with tuile cookie

Belgian Chocolate Decadence

raspberry coulis

Cheese Plate

selection of local cheeses, rainforest crisps, nuts & fruit



Brentwood Bay Resort & Spa (BBR) is designed for adults seeking a tranquil atmosphere and is therefore not recommended for children under the age of 16. Pets are allowed in designated guestrooms and non-foodservice areas of the main building. The Resort is entirely non-smoking. Brentwood Bay Resort & Spa offers the following complimentary services: parking, calling and faxing within North America and high-speed and wireless internet access.

Music

Amplified music and dancing is not allowed, including DJ's and bands, with the exception of a Resort buy-out. Acoustic music and access to the Resort's sound system, to which an IPOD/MP3 player may be connected, is available for a daily rental fee. As a courtesy to other guests, music may not be played past midnight. We collect fees on behalf of SOCAN (Society of Composers, Authors and Music Publishers of Canada) starting at \$42 for music played during events. A fee schedule will be provided for live music and dancing. SOCAN collects license fees and distributes them as royalties to their members and affiliated performing rights organizations worldwide.

Guest Conduct

You, the Client, agree to assume full responsibility for the conduct of the members, guests, and contractors of this group, including physical damage to the property as a result of misuse. Noise in all accommodation areas of the Resort should be kept to a minimum to ensure relaxation and enjoyment of our other guests. If we receive a complaint in relation to noise from members of your group, remedial costs may be billed to your account. In accordance with BC Liquor Control and Licensing laws, BBR reserves the right to regulate all private functions. Our staff have the right to refuse bar service to anyone showing signs of intoxication. We also have the right to escort any guest off the premise.

Event Spaces

Tacks, staples, tape or any other substance may not be used on the walls. No loose sparkles, confetti or rice may be brought to the Resort. Art may not be removed from the walls without prior written consent - labour charges may apply. All decorations and personal belongings must be removed from the event space at the end of your event. The Resort is not able to store any decorations, flowers, or belongings. If decorations, flowers, or belongings are left, the Resort assumes the right to discard these items. If you prearrange storage, a surcharge will apply. We do not assume responsibility for personal property and equipment brought to the Resort. We are not able to accept responsibility for damage to or loss of any merchandise, equipment or articles left at the Resort or left unattended by the members of your group.

Brentwood Bay Resort & Spa will be the sole provider of all food and beverage on the premises unless a prior written exception has been made.

Guest Number Guarantee

We require a guarantee for the number of guests attending your event. Guarantees must be submitted via email to the Sales and Catering Manager by 12:00 pm local time, fourteen (14) business days prior to an event. If the number of guests served at the event is less than the guarantee, we will charge for the number of guests guaranteed. If the number of guests served is greater than the guarantee, we will charge for the total number of guests served. The agreed upon menu items may not be available for additional guests added within 48 hours of the event and substitutes may therefore be necessary.

Menu Selections

To ensure the availability of your desired choices, your menu selections must be submitted to the Sales and Catering Manager 21 days prior to your function date unless a written exception has been made.

Allergy & Dietary Restrictions

Your health is of the greatest concern to us. Please inform us 21 days prior to your event date of any group members with allergies or special dietary requirements. Our Sales and Catering Manager will advise on menu selections to best accommodate your needs. Charges will apply to dietary substitutions made on the day of the event or if you require an extensively customized menu.

Wedding and Celebration Cakes

Brentwood Bay Resort & Spa does not prepare cakes. We permit parties to bring their own cakes for weddings and celebrations provided they have been prepared in a commercial kitchen.

If you would like our team to plate, garnish and serve the cake, there will be a \$3.75 charge per person, however, if only plates and silverware are required, there will be a \$2.75 rental fee.

Special Equipment Rentals and Event Planning

Brentwood Bay Resort and Spa provides white linens; black table mats; our standard plate, table and glassware; and black dining room or banquet chairs. If additional linens, décor and/or rental items are required there may be a rental and handling charge, with the exception of floral arrangements. All flowers are to be organized by the guest.

The Sales and Catering Manager at Brentwood Bay Resort and Spa will assist you with organizing the details of your event, but this individual is not able to act in the capacity of a personal event planner.

Payment

Upon confirming your event with us, we require a credit card to guarantee all charges. We hold a non-refundable deposit to confirm any event space. Remaining charges are due as per the schedule in the contract. The final estimated balance is due 14 days prior to your event. Any outstanding balance is due within 5 business days of receiving your final invoice.

Applicable Gratuities & Taxes

Food & Non Alcoholic Beverages	18% gratuity	5% GST	
Alcoholic Beverages	18% gratuity	5% GST	10% PST
Meeting Room & Audio Visual Rental		5% GST	

ADDITIONAL CHARGES & PAYMENT REQUIREMENTS

