

Wedding & Catering Menus

2019 – 2021



Hors D'Oeuvres

SERVED CHILLED

SMALL BITES

Priced Per Dozen. Minimum Order of 2 Dozen.

Duck Prosciutto, Sweet Onion Marmalade	\$35
House-Smoked Salmon	\$35
Balsamic Roasted Vegetable Skewers	\$24
Bruschetta Pancetta	\$28
Prawn Limoncello	\$30

SUSHI

Priced Per Roll of Six. Minimum of Four Rolls Each.

California Roll <i>Crab, Avocado, Cucumber</i>	\$11
Tempura Yam Roll <i>Yam, Cucumber</i>	\$11
Dynamite Roll <i>Tempura Prawn, Crab, Avocado</i>	\$11
River's Roll <i>Smoked Salmon, Avocado, Spicy Sauce</i>	\$11
Shogun Roll <i>Shrimp</i>	\$11
Spicy Tuna Roll <i>Fresh Tuna, Spicy House Sauce</i>	\$10

SERVED HOT

SMALL BITES

Priced Per Dozen. Minimum Order of 2 Dozen.

Assorted Mini Quiches	\$22
Mini Double-Baked Potatoes	\$24
Sweet Chili Tempura Prawns	\$30
Spicy Pulled Pork Sliders, Crispy Fried Onions	\$28
Blue Cheese Stuffed Meatballs	\$28
Butter Chicken Skewers	\$26
Mini Salmon Cakes, House Tartar Aioli	\$30
Empanada Pico de Gallo	\$26

SERVED SWEET

White & Dark Chocolate Bark, Rosemary, Dried Fruits	\$24
Warm Apple Cranberry Bread Pudding, Warm Crème Anglais	\$24
Chocolate Dipped Strawberries	\$36
Gooseberry Grape Chardonnay Pâté	\$20

Special Additions

PLATTERS TO SHARE

Serves up to 40 people

Charcuterie	\$150
Crudité Primavera	\$50
Sliced Fruit	Full \$60 Half \$30
Antipasto	\$75
Cakes, Squares	\$50
Artisan Bakers Basket, Flavoured Butters, Artisan Breads	\$75
Local Cheeses	\$200
Warm Artichoke Spinach Dip, Tortilla Chips	\$50
Traditional Hummus, Warm Baguette	\$50
Kachumber Rita Yogurt, Cucumber, Carrots, Cilantro	\$50
Bruschetta, Tomato, Olives, Red Onion, Basil	\$80
Pico de Gallo, Tortilla Chips	\$80

FONDUE

Serves up to 40 people

Milk Chocolate Fondue <i>Cubed Bread Pudding, Marshmallows, Banana Bread, Fresh Cubed Fruit</i>	\$125
Cheese Fondue <i>Farm House Country Morning Artisan Breads: Crispy French Baguette, Crostinis, Toast Points</i>	\$100

LATE NIGHT SNACKS

Large Pizza	\$25
Assorted Sandwiches	\$8 per person

Special Additions

APPETIZER PLATTER

HARRISON MILLS

Buffet Style

Charcuterie

Artisan Deli Meats, Mustards, Assorted Pickles

Crudité Primavera

Fresh Market Vegetables, House-Made Dip

Sliced Fruit Platter

*Watermelon, Honeydew, Cantaloupe,
Strawberries, Grapes*

Artisan Baker's Basket

Flavoured Butters, Breads

Local Cheese Platter

*White Cheddar, Herb Chèvre, Edam, Chili
Monterey*

\$25 per person

COCKTAIL RECEPTION

ALPINE

Staggered service, minimum 40 people

Charcuterie

Artisan Deli Meats, Mustards, Assorted Pickles

Crudité Primavera

Fresh Market Vegetables, House-Made Dip

Sliced Fruit Platter

Watermelon, Honeydew, Cantaloupe, Strawberries, Grapes

Artisan Bakers Basket

Flavoured Butters, Breads

Warm Artichoke Spinach Dip Tortilla Chips

Traditional Hummus with Warm Baguette

Duck Prosciutto

Sweet Onion Marmalade

House-Smoked Salmon

Assorted Quiches

Butter Chicken Skewers, Mini Salmon Cakes, House Tartar Aioli

Blue Cheese Stuffed Meatballs

Balsamic Roasted Vegetable Skewers

Bruschetta Pancetta

Chef Attended Mashed Potato Station with fixings:

*Rice Wine Horseradish Mignotte, Red Onion, Crème Fraîche,
Crispy Capers*

Assorted Desserts:

*Profiteroles Chocolate Tower, Gooseberry Grape Chardonnay Pâté, Chocolate
Bark, White & Dark Chocolate, Rosemary, Dried Fruits, Squares, Cakes*

\$50 per person

Buffet Dinners

OPTION 1: FOREST ELEGANCE

Minimum of 30 people. Included in the package price.

Artisan Breads, Rolls, Whipped Butter

Caesar Salad

House-Made Dressing, Hand-cut Croutons, Parmesan

Forest Greens

House Berry, Sesame Hoi Sin Dressing

Bocconcini Pesto Pasta Salad

Valley Antipasto Platter

Grilled Vegetables, Peppers, Onions, Zucchini, Asparagus, Marinated Artichokes, Banana Peppers, Olives, Bocconcini

Charcuterie Forestier

Meats, Pork, Beef Sausage, Turkey Breast, Smoked Chicken, Spiced, Herbed Mustards

Salmon Fillet, Lemon Dill Caper Cream

Garlic Mashed Potato, Gravy

Roasted Broccoli, Mornay Sauce

Chef Attended Carving Station

AAA Top Sirloin Roast, Demi Glaze, Horseradish

DESSERT

Fresh Sliced Fruit Display

Assortment of White & Dark Chocolate Gâteau, Pastries, Sweets

Cheese Display

Crackers, Hazelnuts, Dried Fruits, White Cheddar, Herb Chèvre, Edam, Chili Monterey

\$55 per person

Buffet Dinners Continued...

OPTION 2: FRASER VALLEY

Minimum of 30 people. Included in the package price.

Artisan Breads, Rolls

Whipped Butter

Caesar Salad

House-Made Dressing, Hand-Cut Croutons, Parmesan

Forest Greens

House Berry, Sesame Hoi Sin Dressing

Agassiz Pea Shoots, Rice Noodle Salad

Red Nugget Dijon Potato Salad

Valley Antipasto Platter

Grilled Vegetables, Peppers, Onions, Zucchini, Asparagus, Marinated Artichokes, Banana Peppers, Olives, Bocconcini

West Coast Seafood Platter

Whole Salmon Display, BBQ Salmon, Mussels on Half Shell, Lemon Garlic Marinated Prawns, Peppered Mackerel

Garlic Mashed Potato, Gravy

Seasonal Local Vegetable Sauté

Wild Salmon, Lemon Dill Caper Cream

Chef Attended Carving Station

Fraser Valley Roasted Pork Loin, Balsamic Demi Glaze

DESSERT

Sliced Fruit Display

Home-Made Fresh Pies with Local Fruit, Berries

Cheese Display

Crackers, Hazelnuts, Dried Fruits, White Cheddar, Herb Chèvre, Edam Chili Monterey

\$55 per person

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Buffet Dinners Continued...

OPTION 3: SANDPIPER

Minimum of 40 people.

Artisan Breads, Rolls

Whipped Butter

Caesar Salad,

House-Made Dressing, Hand-Cut Croutons, Parmesan

Forest Greens,

House Berry, Sesame Hoi Sin Dressing

Bocconcini Pesto Pasta Salad

Red Nugget Dijon Potato Salad

Valley Antipasto Platter

Grilled Vegetables, Peppers, Onions, Zucchini, Asparagus, Marinated Artichokes, Banana Peppers, Olives, Bocconcini

Charcuterie Forestier

Selection of Meats, Pork, Beef Sausage,

Turkey Breast, Smoked Chicken, Spiced, Herbed Mustards

West Coast Seafood Platter,

Whole Salmon Display, BBQ Salmon, Mussels on Half Shell, Lemon Garlic Marinated Prawns, Peppered Mackerel

Garlic Mashed Potato, Gravy

Citrus Roasted Asparagus, Red Peppers

Salmon Fillet, Lemon Dill Caper Cream

Seared Chicken Breast, Sherry Mushroom Gravy

Chef Attended Carving Station,

Slow Roasted AAA Reserve Angus Prime Rib, Mustard Herb Crusted, Demi Glaze, Horseradish

DESSERT

Sliced Fruit Display

Cake Squares

Profiteroles

Chocolate Tower

Gooseberry Grape Chardonnay Pâté

Milk Chocolate Fondue

Cubed Bread Pudding, Marshmallows, Banana Bread, Fresh Cubed Fruit

\$75 per person

Day Buffets

GET GOLFING BBQ

Minimum of 20 people. Chef Attended BBQ.

Prime Rib Burgers

Sea Salt Fries

Caesar Salad

House-Made Dressing, Hand-Cut Croutons, Parmesan

Dijon Potato Salad

Fresh Green Salad

House-Made Dressing

Brioche Buns

Vine-Ripened Tomatoes, Spanish Onions

Cheddar, Mozzarella

Green Leaf Lettuce

Gourmet Garlic Dill Pickles

BBQ Sauce, Mustard, Mayonnaise, Ketchup, Red & Green Relish, Butter

\$25 per person

New York Strip Loin

garlic bread, baked potato, & Caesar Salad

\$45 per person

Substitute burgers for Steak.

Plated Dinners

PESCETARIAN, VEGETARIAN & VEGAN OPTIONS

Tuna Poke

Brown Basmati Rice, Soya Ginger Tuna, Shaved Carrots, Beets, Cucumber, Scallions, Cilantro, Avocado, Kimchi Cabbage, Sriracha Aioli, Micro Sprouts, Wasabi Dressing

Exotic Mushroom Vegetable Ragout

Mixed Exotic Mushrooms, Tomato, Sherry, Roasted Onion, Balsamic Gravy, Pappardelle Noodles

Chickpea & Spinach Vegetable Curry

Carrots, Onions, Celery, Spinach, Chickpeas, Creamy Mild Tomato Curry, Basmati Rice, Naan Bread

Vegan Black Barley & Coconut Risotto

Pickled Enoki Mushroom, Garden Tomatoes

\$28 per item

Plated Dinners

STARTERS

Caesar Salad

*House-Made Dressing, Hand-Cut
Croutons, Parmesan*

Spinach Salad

*Baby Beets, Strawberries, Pine Nuts,
Balsamic Reduction*

Artisan Valley Greens

House Dressing

Signature Seafood Chowder

Artisan Breads

Roasted Pepper Tomato Bisque

Chipotle Foam

French Onion

Au Gratin

Curried Coconut Carrot Soup

Sweet Pepper Curls, Cilantro

Baked Farm House Brie

*Phyllo, Strawberry Rhubarb,
Star Anise Chutney*

Shrimp Mushroom Caps

Au Gratin

Baked Garlic Escargot

Cheese, Butter

Salmon Cake Tartar

Aioli, Sour Apple Slaw

\$8 per item

MAINS

Seared Chicken Breast

Sundried Tomato Cream

Tender Pork Schnitzel

Caramelized Onion Sherry Cream Sauce

Prawn Linguine

Fresh Tomato, Pesto, Butter Sauce

Seared Salmon Fillet

Strawberry Rhubarb Chutney

Lobster & Tarragon Ravioli

Chèvre Cream, Truffle Pea Shoots

\$28 per item*

Fraser Valley Duck L' Orange

Croquette Potato

Crusted Rack of Lamb

*Chocolate Mint Demi Glaze, Garlic
Mashed*

White Wine Lemon Baked

Lobster Tail

Drawn Butter, Rice Pilaf

Mustard-Crusted Prime Rib

Horseradish Demi-Glaze

\$45 per item*

** all mains come with rice pilaf or garlic
mashed potato and seasoned vegetables*

DESSERT

Salted Caramel Apple Pie

A la Mode

Agassiz Hazelnut Chocolate

Mousse Cake

Tiramisu Martini

Classic Crème Brûlée

Cinnamon Nachos

Chocolate-Dipped Strawberries

Farm House Natural Cheese

*Cheese Selection, Agassiz Toasted
Hazelnuts, Crostini*

\$11 per item

SORBET

Blackberry, Raspberry, Orange,
Peach, Lime

\$5 per person

Wine List

HOUSE SELECTION

	Bottle	Tantalus	\$67
Chaberton White	\$28	<i>Pinot Noir VQA / Okanagan Valley, BC</i>	
<i>White Blend / Langley, BC</i>		Painted Rock	\$110
Chaberton Red	\$28	<i>Red Icon VQA / Okanagan Valley, BC</i>	
<i>Red Blend / Langley, BC</i>		Duckhorn	\$175
		<i>Cabernet Sauvignon 2015 / Napa Valley, California, USA</i>	

WHITE

	Bottle		
Kung Fu Girl	\$40		
<i>Riesling / Washington State, USA</i>			
Burrowing Owl	\$42		
<i>Pinot Gris / Oliver, BC</i>			
Summerhill	\$43		
<i>Alive-White VQA / Kelowna, BC</i>			
Quailsgate	\$47		
<i>Chardonnay VQA / Okanagan Valley, BC</i>			
Cloudy Bay	\$75		
<i>Sauvignon Blanc / New Zealand</i>			
Mission Hill	\$98		
<i>Perpetua Chardonnay VQA / Okanagan Valley, BC</i>			

SPARKLING / CHAMPAGNES / ROSÉ

Prosecco Frizzante	\$30
<i>Villa Teresa Organic / Italy</i>	
Joie Farm	\$48
<i>Rosé VQA / Okanagan Valley</i>	
Moet & Chandon	\$135
<i>Brut Imperial 2018 / France</i>	

RED

	Bottle		
The Velvet Devil	\$37		
<i>Merlot / Washington State, USA</i>			
Columbia Crest	\$37		
<i>Cabernet Sauvignon / Columbia Valley, USA</i>			
Quailsgate	\$52		
<i>Merlot VQA / Okanagan Valley, BC</i>			
Stags Hollow	\$52		
<i>Heritage Block VQA / Okanagan Valley, BC</i>			
Black Sage	\$56		
<i>Cabernet Franc VQA / Okanagan Valley, BC</i>			
Klinker Brick	\$65		
<i>Zinfandel / Lodi, California, USA</i>			

Events Beverages

FROM THE BAR	Glass
Chaberton White (House Wine)	5.50
Chaberton Red	5.50
	Cash / Hosted
Domestic Beer <i>Canadian, Kokanee, Budweiser, Bud Light, Coors Light, Sleeman's Honey Brown</i>	5.50
Imported Beer <i>Corona, Guinness, Heineken</i>	6.50
Coolers / Ciders <i>Hey Y'All Original & Peach, Nutrl</i>	6.25
Liquor — Tier 1 <i>Sobieski Vodka, Lamb's White/Navy Rum, Capt. Morgan's Spiced Rum Beefeater Gin, CC Rye, Johnny Walker Red Scotch, Olmeca Tequila</i>	5.50
Liquor — Tier 2 <i>Belvedere Vodka, Bacardi White/Gold Rum, Appleton Spiced Rum Bombay Sapphire Gin, Crown Royal Rye, Johnny Walker Black Scotch, Jose Cuervo Tequila</i>	7.25
Liqueurs <i>Baileys</i>	6.25
Shooter Bar <i>Jagermeister, Fireball</i>	5.50
NON-ALCOHOLIC BEVERAGE LIST	
Pop <i>Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Barq's Root Beer</i>	2.25
Unlimited Pop <i>Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Barq's Root Beer</i>	200
Juice <i>Orange, Apple, Cranberry, Clamato, Pineapple</i>	3.25
Lemonade (10 Litres) <i>Original Lemon, Strawberry, Raspberry</i>	70

Make your event extra special with a custom cocktail. Signature Drinks are available upon request.

Prices do not include applicable taxes & 18% added gratuity. Prices & availability are subject to changes due to conditions.

RESERVE YOUR EVENT: Cara Elliot, Event Manager | 604.796.1000 ext 226 | cara@sandpiperresort.ca