



THE BOATHOUSE®

RESTAURANT
ESTABLISHED 1981

Best of the West Coast



Group Menus
& Planning Guide



KITSILANO
NEW WESTMINSTER • WHITE ROCK
PORT MOODY

boathouserestaurants.ca

THE BOATHOUSE

RESTAURANT
ESTABLISHED 1981

PUTTING 'SPECIAL' IN EVERY OCCASION

For over 35 years, The Boathouse has been a Vancouver favourite specializing in premium steaks and fresh seafood from the coast of British Columbia and around the world. With a focus on fresh flavours and a menu featuring local ingredients, The Boathouse Chefs make a commitment to serving wild and sustainable seafood, and selecting Ocean Wise selections.

The spectacular views and year round patio dining make The Boathouse a favourite for lunch, brunch or dinner. The dining rooms and patios offer the perfect place for celebrations, meetings and groups of all sizes, with a variety of table configurations to suit your needs, and rooms available for private functions.

The Boathouse offers a wide variety of customizable plated experiences, along with a selection of mix and match cocktail platters and finger foods for receptions. All menus can be complemented with our extensive bar selection and variety of local and world-class wines.

There are 4 waterfront Boathouse locations in some of the most picturesque places on the West Coast. Located in Kitsilano, Port Moody, New Westminster and White Rock, The Boathouse is the perfect place for your next special occasion.



Offering the ultimate West Coast Dining experience at 4 waterfront locations.

LUNCH MENU 1 - CASUAL CLASSICS

3 COURSE MENU INCLUDES:

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."
Ask for our recommendations to complement your menu.*

SALAD SELECTIONS

(CHOICE OF)

Classic Caesar Salad
Okanagan Field Green Salad

ENTRÉE SELECTIONS

(CHOICE OF)

BACON CHEDDAR BURGER
fresh tomatoes, lettuce & onion; served with sea-salted fries

CRISPY COCONUT SHRIMP
coconut fried shrimp, sweet chili sauce served with sea-salted fries

PENNE RUSTICA
tomato, herbs, capers, mushrooms, spinach, served on gluten-free pasta

PACIFIC FISH & CHIPS
2 pieces in a crisp golden batter with sea-salted fries

DESSERT

(CHOICE OF)

CRÈME BRÛLÉE
an ever-changing seasonal flavour

MOCHA ICE CREAM PIE
maple glazed almonds & chocolate ganache

coffee, tea and fountain pop included

\$32.99 per person

applicable taxes +18% gratuity will be added

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LUNCH MENU 2 - WEST COAST

3 COURSE MENU

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."
Ask for our recommendations to complement your menu.*

SOUP OR SALAD

(CHOICE OF)

West Coast Seafood Chowder
Classic Caesar Salad
Okanagan Field Green Salad

ENTRÉE SELECTIONS

(CHOICE OF)

COCONUT COD

pan seared with coconut lime, vegetables over quinoa

CLAMS & BAY SCALLOP LINGUINE

clams, bay scallops, roasted tomato, garlic

FRESH BC SALMON

fire-grilled fresh salmon, complemented with pernod beurre blanc

PENNE RUSTICA

tomato, herbs, capers, mushrooms, spinach, served on gluten-free pasta

DESSERT

(CHOICE OF)

CRÈME BRÛLÉE

an ever-changing seasonal flavour

MOCHA ICE CREAM PIE

maple glazed almonds & chocolate ganache

coffee, tea and fountain pop included

\$36.99 per person

applicable taxes +18% gratuity will be added

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LUNCH MENU 3 - BOATHOUSE FAVOURITES

3 COURSE MENU

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."
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SOUP OR SALAD

(CHOICE OF)

West Coast Seafood Chowder
Classic Caesar Salad
Okanagan Field Green Salad

ENTRÉE SELECTIONS

(CHOICE OF)

PRAWN & CHICKEN CURRY BOWL

boneless breast, prawns, vegetables & cilantro in thai green curry;
served over jasmine rice

SESAME SEARED AHI TUNA

pan seared, shiitake mushroom rice, bok choy, drizzled with chili oil

FIRE-GRILLED 7 OZ. CAB SIRLOIN STEAK

perfectly seasoned and grilled to your specifications;
served with roasted potatoes & seasonal vegetables

PENNE RUSTICA WITH CHICKEN

chicken, tomato, herbs, capers, mushrooms, spinach, served on gluten-free pasta

DESSERT

(CHOICE OF)

CRÈME BRÛLÉE

an ever-changing seasonal flavour

MOCHA ICE CREAM PIE

maple glazed almonds & chocolate ganache

coffee, tea and fountain pop included

\$39.99 per person

applicable taxes +18% gratuity will be added

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DINNER MENU 1 - CLASSICS

3 COURSE MENU

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."
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SALAD SELECTIONS

(CHOICE OF)

Classic Caesar Salad
Okanagan Field Green Salad

ENTRÉE SELECTIONS

(CHOICE OF)

PRAWN & CHICKEN CURRY BOWL
boneless breast, prawns, vegetables & cilantro in thai green curry;
served over jasmine rice

FRESH BC SALMON
fire-grilled fresh salmon, complemented with pernod beurre blanc

FIRE-GRILLED 7 OZ. CAB SIRLOIN STEAK
perfectly seasoned and grilled to your specifications

PENNE RUSTICA
tomato, herbs, capers, mushrooms, spinach, served on gluten-free pasta

DESSERT

(CHOICE OF)

CRÈME BRÛLÉE
an ever-changing seasonal flavour

MOCHA ICE CREAM PIE
maple glazed almonds & chocolate ganache

coffee, tea and fountain pop included

\$42.99 per person

applicable taxes +18% gratuity will be added

DINNER MENU 2 - PACIFIC NORTHWEST

4 COURSE MENU

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."
Ask for our recommendations to complement your menu.*

STARTER

Sweet Chili Chicken & Calamari Share Platter

SOUP OR SALAD

(CHOICE OF)

West Coast Seafood Chowder

Classic Caesar Salad

Okanagan Field Green Salad

ENTRÉE SELECTIONS

(CHOICE OF)

COCONUT COD

pan seared with coconut lime, vegetables over quinoa

CLAMS & BAY SCALLOP LINGUINE

clams, bay scallops, roasted tomato, garlic

FIRE-GRILLED 9 OZ. CAB BASEBALL CUT SIRLOIN STEAK

perfectly seasoned and grilled to your specifications

BRAISED LAMB SHANK

slow roasted in rosemary, thyme, red wine,
served with garlic mashed potatoes, zucchini, mushrooms, asparagus

MAPLE SALMON

roasted on a cedar plank

DESSERT

(CHOICE OF)

CRÈME BRÛLÉE

an ever-changing seasonal flavour

MOCHA ICE CREAM PIE

maple glazed almonds & chocolate ganache

coffee, tea and fountain pop included

\$49.99 per person

applicable taxes +18% gratuity will be added

DINNER MENU 3 - DELUXE WEST COAST

4 COURSE MENU

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."
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STARTER

SEAFOOD SHARE PLATTER

crab dip, coconut shrimp, calamari & firecracker shrimp

SOUP OR SALAD

(CHOICE OF)

West Coast Chowder
Classic Caesar Salad
Okanagan Field Green Salad

ENTRÉE SELECTIONS

(CHOICE OF)

SESAME CRUSTED AHI

pan seared, shiitake mushroom rice & drizzled with chili oil

CRAB AND LOBSTER STUFFED RAVIOLI

pasta stuffed with lobster & crab meat, roasted tomato, spinach & citrus cream, prawns

MISO CRUSTED WILD BC HALIBUT

a Boathouse favourite - with black pepper sauce

SIRLOIN AND CRAB STUFFED PRAWNS

perfectly grilled CAB sirloin with roasted prawns
stuffed with crab and herb cream cheese

LOBSTER TAIL DINNER

oven roasted, with hot drawn butter

DESSERT

(CHOICE OF)

CRÈME BRÛLÉE

an ever-changing seasonal flavour

MOCHA ICE CREAM PIE

maple glazed almonds & chocolate ganache

coffee, tea and fountain pop included

\$72.99 per person

applicable taxes +18% gratuity will be added

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BANQUET ENHANCEMENTS - MIX & MATCH RECEPTION PLATTERS

COLD CANAPÉS

Prices per dozen - minimum 4 dozen per selection

Tomato Bocconcini \$26.99

Smoked Salmon on Sourdough \$28.99

Tuna Tacos \$38.99

Tomato Bruschetta \$28.99

Seafood Ceviche \$32.99

Poached Prawns \$38.99

HOT CANAPÉS

Prices per dozen - minimum 4 dozen per selection

Satay Trio

(combination of pesto chicken, teriyaki beef & garlic prawns) 4 of each \$28.99

Thai Crab Cakes \$40.99

Meatball Sliders \$50.99

Roasted Tomato Brie Crostini \$32.99

Scallops with Beurre Blanc \$32.99

Coconut Shrimp with Sweet Chili Sauce \$28.99

PLATTERS

Small platters/displays serve approx. 20-30 ppl

Large platters/displays serve approx. 50-60 ppl

Oysters Station	small \$600	/	large \$900
Seafood Display	small \$450	/	large \$800
Fruit Platter	small \$180	/	large \$240
Dessert Display	small \$200	/	large \$400
Artisan Cheese & Bread Board	one size \$250		
Vegetable Crudité	one size \$110		

applicable taxes +18% gratuity will be added