

Banquet Menu

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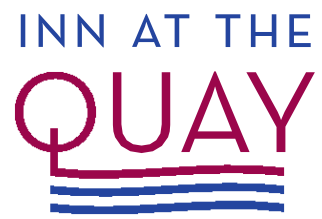
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604-520-1776



Breakfast and Brunch Buffets

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HOME

BREAKFAST & BRUNCH BUFFETS

BREAKS

LUNCH

RECEPTION

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

CONTINENTAL BREAKFAST / \$24 PER GUEST

(MINIMUM OF 12 GUESTS)

Freshly Baked Cinnamon Buns

Chef's Selection of Assorted Mini Pastries and Mini Muffins

Assorted Individual Yogurts

Seasonal Fresh Fruit Salad

Assorted Jams and Preserves

Chilled Bottled Fruit Juices

Freshly Brewed Gourmet Coffee / Imported Teas

CANADIAN BREAKFAST / \$34 PER GUEST

(MINIMUM OF 20 GUESTS)

Chef's Selection of Assorted Pastries

Scrambled Eggs*

Smoked Bacon

Pork Sausage*

Home Style Hash Browns

Assorted Individual Yogurts

Seasonal Fresh Fruit Salad

Assorted Jams and Preserves

Chilled Bottled Fruit Juices

Freshly Brewed Gourmet Coffee / Imported Teas

*A delicious, healthy breakfast is sure
to get your meeting off to a great start.*

*Note:

Upgrade Scrambled to Classic Eggs Benedict – \$2.5 per Guest
Upgrade Scrambled to California Benny – \$3 per Guest

Upgrade from Pork Sausage
to Chicken Apple Sausage - \$3 per Guest

*Menu selections subject to availability. All prices subject to change without notice.
All prices are subject to applicable taxes and gratuity.*

KICK START BOWLS / \$30 PER GUEST

(MINIMUM OF 20 GUESTS)

Get Started With: Jasmine Rice and Quinoa

Add Two Healthy Proteins: Hard Boiled Eggs / Sunny Side Up Eggs / Pan Fried Tofu / Pork Sausage / Smoked Bacon

Mix in Your Favourites: Spinach, Spring Greens, Arugula, Kale, Tomato, Mushroom, Cucumber, Roasted Red Peppers, Feta, Shredded Aged Cheddar, Wonton Strips, Green Garbanzo Beans

Top Your Bowl With: Chipotle Aioli, Avocado Corn Relish, Pico De Gallo, Mango Salsa, White Balsamic Vinaigrette

Served with:

Chilled Bottled Fruit Juices

Freshly Brewed Gourmet Coffee / Imported Teas

continued >

INN AT THE
QUAY

604-520-1776

On-site catering by:

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1991



Breakfast and Brunch

(MINIMUM OF 20 GUESTS)

FRASER RIVER SUNRISE / \$26 PER GUEST

Seasonally Inspired Individual Frittata Slice or Burrito
Served with Home Style Hash Browns and Seasonal
Freshly Sliced Fruit

CHOICE OF:

Traditional Chorizo and Hash Brown Frittata

Eggs, Hash Browns, Red Onions, Green Onions,
Caramelized Onions and Sautéed Chorizo

Roasted Tomato & Goat Cheese Frittata

Topped with Spinach, Fresh Herbs and Caramelized
Onions

Vegetarian Breakfast Burrito

Tortilla filled with Hash Browns, Eggs, Avocado, Pinto
Beans, Shredded Cheddar Cheese, Cilantro and
Green Onions

Southern Breakfast Burrito

Tortilla filled with Ranch Styled Scrambled Eggs, Diced
Ham, Red Peppers, Aged Cheddar Cheese served with
Pico De Gallo

Mexican Breakfast Burrito

Tortilla filled with Ranch Style Scrambled Eggs, Chorizo
Sausage, Black Beans, Tomato, Caramelized Onions,
Aged Monterey Jack Cheese served with Pico De Gallo

Served with:

Chilled Bottled Fruit Juices

Freshly Brewed Gourmet Coffee / Imported Teas

*Revitalize your audience with one of our
unique selections to ensure your meeting is a
success.*



Menu selections subject to availability. All prices subject to change without notice.
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HOME

BREAKFAST & BRUNCH BUFFET

BREAKS

LUNCH

RECEPTION

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

INN AT THE
QUAY

604-520-1776

On-site catering by:

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1988

HOME

BREAKFAST & BRUNCH

BREAKS

LUNCH

RECEPTION

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

INN AT THE
QUAY

604-520-1776

On-site catering by:

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1988

Breaks

SNACKS

Trail Mix	\$3.50 per Bag
Assorted Chocolate Bars	\$4 each
Bag of Chips	\$4 each
Fresh Yogurt Parfaits	\$3.5 each / \$36 per Dozen
Fresh Strawberry, Blueberry, Banana, Oat	
Cliff Protein Bar	\$3.5 each / \$36 per Dozen
Corn Tortilla Chips with Salsa	\$6 per Guest
<i>with</i> Guacamole and Pico de Gallo	
Individual Vegetables and Dip	\$7 per Guest
Mason Jars with Julienned Vegetables And Various Dips (Hummus, Tzatziki, Garlic Ranch)	
Seasonal Fresh Fruit Skewer /	\$5 per Guest
Drizzled with Chocolate	

FRESHLY BAKED

Assorted Cookies	\$24 per Dozen
Assorted Muffins	\$36 per Dozen
Assorted Mini Muffins	\$24 per Dozen
Buttery Croissants	\$42 per Dozen
Danishes	\$42 per Dozen
Cinnamon Buns	\$48 per Dozen
Mini Loaves	\$42 per Dozen
Lemon, Morning Glory, Cranberry or Banana	

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PLATTERS

Assorted Fresh Vegetable Platter	\$13 per Guest
With Olives, Ranch Dip and Roasted Red Pepper Hummus	
Artisan Cheese Board Selection	\$16 per Guest
of International Cheeses, Grapes, Olives and Assortment of Breads and Crackers	
Charcuterie Platter	\$16 per Guest
Fine Meats and International Cheeses Served with Assortment of Freshly Baked Artisan Breads and Crostini	

BEVERAGES

Gourmet Coffee and Imported Teas	\$6 per Guest (per Break)
Gourmet Coffee, Regular or Decaffeinated	

OR

12 Cup Urn – \$46 / 16 Cup Urn – \$45 / 40 Cup Urn – \$130

Soft Drinks	\$6.50 each (by consumption)
Variety of Chilled Bottled Fruit Juices	\$6.50 each (by consumption)
Bottled Water - (500 ml)	\$5.50 each (by consumption)
San Pellegrino or Aquafina	
Cold Brew Infused Citrus Iced Tea	\$90
(Serves 25)	



HOME

BREAKFAST & BRUNCH

BREAKS

LUNCH BUFFET

RECEPTION

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

INN AT THE
QUAY

604-520-1776

On-site catering by:

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1991

Lunch Buffet

(MINIMUM OF 25 GUESTS)

POWER LUNCH BOWLS / \$37 PER GUEST

Get Started With: Jasmine Rice and Quinoa**Add Two Healthy Proteins:** Hard Boiled Eggs / Bay Shrimp / Pan Fried Tofu / Chicken Breast / Market Fish**Mix In Your Favourites:** Spinach, Spring Greens, Arugula, Kale, Tomato, Mushroom, Cucumber, Roasted Red Peppers, Feta, Shredded Aged Cheddar Cheese, Wonton Strips, Green Garbanzo Beans**Top Your Bowl With:** Chipotle Aioli, Avocado Corn Relish, Pico De Gallo, Mango Salsa, White Balsamic Vinaigrette

Upgrade Premium Proteins:

Grilled 7oz Sirloin Steak	Additional \$22 per Person
Grilled Sockeye Salmon	Additional \$18 per Person
Grilled Tiger Prawn Skewers	Additional \$13 per Person

Served with:

Seasonal Freshly Sliced Fruit Platter

Freshly Brewed Gourmet Coffee and Imported Teas

continued >

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Lunch Buffets

HOME

BREAKFAST & BRUNCH

BREAKS

LUNCH BUFFET

RECEPTION

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

THE BOARDROOM / \$38 PER GUEST (MINIMUM OF 12 GUESTS)

(1.5 Gourmet Sandwiches / Wraps per Guest)

Choice of Vegetable Platter **OR** 1 Salad

Plus Chef's Dessert Selection with a Selection of Freshly Sliced Fruit

FRESHLY PREPARED GOURMET SANDWICH AND WRAP SELECTIONS

Served on a Variety of Specialty Breads and Tortillas

Choice of Three:

Slow Roasted Prime Rib Rubbed with Coarse Salt, Thyme, Garlic and Brandy Sautéed Peppers and Onions**Smoked Salmon** with Cream Cheese, Dill, Cucumber and Arugula**Bay Shrimp Salad** Tossed in Fresh Lemon Aioli, Mango Salsa and Crushed Chilies**Alabama BBQ Chicken** Seasoned Chicken, Fresh Cabbage, Pickles, Red Onion, Tomato in a Creamy Alabama BBQ Sauce**Hickory Smoked Turkey** with Brie, Arugula and Cranberry Mayo**Grilled Portobello** with Arugula, Caramelized Onions, Brie and Garlic Aioli**Greek Wrap** Seasoned Grilled Chicken, Cucumber, Shredded Lettuce, Julienned Red Onions Dressed in Tzatziki and Feta Cheese**Roasted Vegetarian Wrap** Red Peppers, Portobello Mushrooms, Artichokes, Cherry Tomato, Zucchini in a Chipotle Aioli**Spinach Wrap** Hummus, Chickpeas, Cucumbers, Red and Green Peppers, Spinach, Parsley with Sesame Seeds (Tofu Optional)**Vegan Vegetable & Tofu Wrap** Rice Paper Rolls with Rice Noodles, Red Peppers, Cucumbers, Green Onions and Spinach Served with Peanut Sauce**Classic Spicy Chicken Caesar Wrap** Romaine Hearts with Homemade Caesar Dressing, Spicy Breaded Chicken and Asiago Cheese

ACCOMPANIMENTS

Assorted Fresh Vegetable Platter with Olives and Dip

OR

Choice of **One** Salad below:**Okanagan Mixed Greens** Baby Greens with Sweet Savory Walnuts, Crisp Grapes, Crumbled Goat Cheese Topped with White Balsamic Vinaigrette**Greek Salad** Fresh Cucumber, Tomato, Peppers, Feta Cheese, Kalamata Olives in a Sherry Oregano Dressing**Caesar Salad** Crisp Romaine, Roasted Garlic and Aged Parmesan Tossed in a Creamy Caesar Dressing with Sourdough Croutons**Beet Salad** Mixed Organic Greens, Beets, Walnuts, Goat Cheese, White Balsamic Vinaigrette Dressing**Roasted Red Potato Salad** with Stone Ground Mustard, Mayonnaise, Green Onion and Crispy Bacon**Kale and Quinoa Salad** with Citrus Mustard Vinaigrette, Capers, Green Chickpeas, Carrots, Radish, Fresh Herbs and Goat Cheese**Caprese Salad** Fresh Tomatoes, Bocconcini, Basil, Oregano Olive Oil

DESSERTS

Chef's Selection of Freshly Baked Assorted Cakes, Pastries, Profiteroles, Squares and Freshly Sliced Seasonal Fruit

Includes Freshly Brewed Gourmet Coffee and Imported Teas

continued

INN AT THE
QUAY

604-520-1776

On-site catering by:

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1991

Menu selections subject to availability. All prices subject to change without notice.
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Lunch Buffet - Flatbread

HOME

BREAKFAST & BRUNCH

BREAKS

LUNCH BUFFET
FLATBREAD

RECEPTION

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

ARTISAN FLATBREAD

(MINIMUM OF 15 GUESTS)

*Groups of 15-49ppl Choice of 3 Pizzas

*Groups of 50ppl+ Choice of 4 Pizzas

\$38 PER GUEST for Lunch

(3 Slices per Guest / 4 Slices per Flatbread – Choice of 2 Salads)

\$45 PER GUEST for Dinner

(5 Slices per Guest / 4 Slices per Flatbread – Choice of 3 Salads)

SALADS

Okanagan Mixed Greens Baby Greens with Sweet Savory Walnuts, Crisp Grapes, Crumbled Goat Cheese Topped with White Balsamic Vinaigrette

Greek Salad Fresh Cucumber, Tomato, Peppers, Feta Cheese, Kalamata Olives in a Sherry Oregano Dressing

Caesar Salad Crisp Romaine, Roasted Garlic and Aged Parmesan Tossed in a Creamy Caesar Dressing with Sourdough Croutons

Beet Salad Mixed Organic Greens, Beets, Walnuts, Goat Cheese, in a White Balsamic Vinaigrette Dressing

Roasted Red Potato Salad with Stone Ground Mustard, Mayonnaise, Green Onion and Crispy Bacon

Kale and Quinoa Salad with Citrus Mustard Vinaigrette, Capers, Green Chickpeas, Carrots, Radish, Fresh Herbs, and Goat Cheese

Caprese Salad Fresh Tomatoes, Bocconcini, Basil, Drizzled with Oregano Olive Oil

Our lunches provide a great opportunity to share a midday break and discuss ideas informally.

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FLATBREAD SELECTIONS:

West Coast Seafood Flare - Garlic Cream with Ricotta White Sauce, Locally Sourced Baby Bay Shrimp, Roasted Cherry Tomatoes, Crumbled Feta Cheese, Fresh Arugula, Drizzled with Pesto and Olive Oil, Parsley for Garnish

Southern Chicken - BBQ Chicken Chunks, Boathouse Smokey BBQ Sauce, Diced Roasted Red Peppers, Caramelized Onions, Monterey Jack Cheese, Drizzled with Classic Ranch and Cilantro for Garnish

Rustic Pepperizo Flatbread - Crumbled Chorizo, Classic Pepperoni, Roasted Garlic and Mushrooms, Traditional Tomato Sauce, Mozzarella, Hand Torn Basil and Parsley for Garnish

Traditional Vegetarian Flatbread – Shredded Monterey Jack Cheese, Assorted Grilled Vegetables, Traditional Tomato Sauce, Hand Torn Basil, Drizzled with Basil Oil and Parsley for Garnish

Margarita Flatbread - Fresh Mozzarella, Tomatoes, Garlic, and Hand Torn Basil

DESSERTS

Chef's Selection of Freshly Baked Assorted Cakes, Pastries, Profiteroles, Squares and Freshly Sliced Seasonal Fruit

Includes Freshly Brewed Gourmet Coffee and Imported Teas
continued >



INN AT THE
QUAY

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On-site catering by:

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1991

Lunch Buffet - Little Italy

(MINIMUM OF 25 GUESTS)

HOME

BREAKFAST & BRUNCH

BREAKS

LUNCH BUFFET
LITTLE ITALY

RECEPTION

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

\$42 PER GUEST for Lunch

(includes choice of 2 Salads and 2 Pastas plus Accompaniments & Desserts)

\$48 PER GUEST for Dinner

(includes choice of 3 Salads and 3 Pastas plus Accompaniments & Desserts)

SALADS

Okanagan Mixed Greens Baby Greens with Sweet Savory Walnuts, Crisp Grapes, Crumbled Goat Cheese Topped with White Balsamic Vinaigrette

Greek Salad Fresh Cucumber, Tomato, Peppers, Feta Cheese, Kalamata Olives in a Sherry Oregano Dressing

Caesar Salad Crisp Romaine, Roasted Garlic and Aged Parmesan Tossed in a Creamy Caesar Dressing with Sourdough Croutons

Beet Salad Mixed Organic Greens, Beets, Walnuts, Goat Cheese, White Balsamic Vinaigrette Dressing

Roasted Red Potato Salad with Stone Ground Mustard, Mayonnaise, Green Onion and Crispy Bacon

Kale and Quinoa Salad with Citrus Mustard Vinaigrette, Capers, Green Chickpeas, Carrots, Radish, Fresh Herbs and Goat Cheese

Caprese Salad Fresh Tomatoes, Bocconcini, Basil, Oregano Olive Oil

PASTA SELECTIONS

Butternut Squash Ravioli – Tossed in Pernod Cream with Arugula and Toasted Pine Nuts

Lasagne Al Forno – Layers of Beef, Ricotta and Mozzarella Cheeses with a House-Made Spicy Tomato Sauce

Chorizo and Grilled Pepper Penne – Grilled Chorizo Sausage and Red Peppers Tossed in a Tomato Basil Sauce

Northwest Seafood Penne – Wild Market Fish, Bay Shrimp and Clams Tossed with Roasted Tomatoes, Baby Spinach in a Roasted Garlic Cream Sauce

Chicken Penne Rustica – Chicken, Tomato, Herbs, Capers, Mushrooms, Spinach in a Rose Sauce

Vegetarian Lasagna – Spinach, Broccoli, Zucchini, Carrot with Mozzarella with a Home-Made Spicy Tomato Sauce

Wild Mushroom Ravioli - Stuffed Ravioli with a Savory Blend of Mushrooms, Herbs and Creamy Pepitas Sauce

Lobster and Crab Ravioli – Tossed in a Citrus Cream Sauce with Grape Tomatoes, Spinach and Fresh Basil
(add \$12 per Guest)

ACCOMPANIMENTS

Cold Grilled Vegetable Platter

Fresh Garlic Bread

DESSERTS

Chef's Selection of Freshly Baked Pastries, Cakes, Profiteroles along with Seasonal Freshly Sliced Fruit

Includes Freshly Brewed Gourmet Coffee and Imported Teas



INN AT THE
QUAY

604-520-1776

On-site catering by:

THE BOATHOUSE
RESTAURANTS
ESTABLISHED 1991

Menu selections subject to availability. All prices subject to change without notice. All prices are subject to applicable taxes and gratuity.

Reception Platters and Stations

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HOME

BREAKFAST & BRUNCH

BREAKS

LUNCH

RECEPTION PLATTERS AND STATIONS

HORS D'OEUVRES

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

INN AT THE
QUAY

604-520-1776

On-site catering by:

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1994

RECEPTION PLATTERS

*All Reception Platters are available in half orders.
Please contact the Catering Department for pricing.*

Large Vegetarian Pizza (Serves 8 Slices)	\$20
Large Meat Lovers Pizza (Serves 8 Slices)	\$23
Assorted Fresh Vegetable Mirror (Serves 40) with Selection of Dips and Hummus	\$180
Assorted Dessert Mirror (Serves 25) Freshly Baked Assorted Cakes, Cookies and Squares	\$360
Seasonal Fresh Fruit Mirror (Serves 40)	\$270
International Cheese and Fruit Mirror (Serves 25) Assortment of Specialty Cheeses with Olives, Grapes and Seasonal Fresh Fruit, Served with Freshly Baked Artisan Breads and Crostini	\$300
Antipasto Platter (Serves 25) Assorted Cured Deli Meats, Specialty Cheeses Marinated and Pickled Vegetables, Poached Mussels and Clams served with Freshly Baked Artisan Breads, Crostini and Crackers	\$360
Sushi Platter (125 Pieces) Freshly Rolled Sushi - California Roll, Spicy Tuna Roll, Tuna Roll, Alaska Roll, Cucumber Roll, Salmon Roll	\$300
Boathouse Whiskey Glazed Wild Sockeye Salmon Platter (Serves 25) Chilled Whiskey Glazed Wild Sockeye Salmon with Sliced Red Onions, Capers and Herb Cream Cheese Served with Freshly Baked Sourdough Crostini	\$360
Ice Prawn Tower (100 Pieces) Poached Tiger Prawns Served with Tangy Vodka Cocktail Sauce	\$420
West Coast Platter (Serves 25) Whiskey Glazed Wild Sockeye Salmon, Poached Tiger Prawns Mussels, Clams Served with Freshly Baked Artisan Breads and Crostini	\$720
Boathouse Deluxe Seafood & Antipasto Platter / (Serves 40) Freshly Shucked Oyster Station, Pickled Ginger Vinaigrette Candied Salmon and Whiskey Glazed Wild Sockeye Salmon Poached Tiger Prawns with Tangy Vodka Cocktail Sauce with Marinated Mussels and Clams Assorted Deli Meats and Specialty Cheeses Marinated and Pickled Vegetables with Olives Served with Freshly Baked Artisan Breads and Crostini	\$1,020

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STATIONS

*Based on 30-60 minutes of Continuous Service,
Minimum of 40 guests, Chef's Serve*

MINI FISH AND CHIP STATION / \$26 PER GUEST

Served in a Newspaper Cone

THE CARVERY / \$30 PER GUEST CHOOSE ONE

Roast Hip of Beef Served with Assorted Miniature Rolls,
Mustard, Horseradish and Au Jus Gravy

Whole Carved Turkey Served with Assorted Miniature Rolls,
Cranberry Sauce and Mayonnaise

Maple Roasted Ham Served with Assorted Miniature Rolls
and Dijon Mustard

MINI TACO STATION / \$29 PER GUEST

Soft Corn Tortillas, Fillings (Spicy Beef, Chipotle Chicken,
Blackened Cod, Pan Roasted Vegetables) Toppings (Fresh
Guacamole, Pico de Gallo, Salsa Verde, Cheddar Cheese,
Sour Cream, Shredded Lettuce, Assorted Hot Sauces)
Accompaniments (Beans, Coleslaw, Pickled Vegetables)

POUTINE BAR / \$18 PER GUEST

Kennebec Fries, Cheese Curds, Roasted Pan Gravy and
Herbs

continued >



Reception Hors d'oeuvres

HOME

BREAKFAST & BRUNCH

BREAKS

LUNCH

RECEPTION PLATTERS

AND STATIONS

HORS D'OEUVRESCREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

COLD HORS D'OEUVRES

(Minimum 4 Dozen – Priced per Dozen)

Tomato and Bocconcini Skewers– Fresh Basil and Balsamic Glaze / \$35

Caramelized Onion Tarts – Balsamic and Thyme Sprigs / \$30

One Bite Avocado Toast / \$38

Pinwheel Salmon with Tzatziki on Crostini / \$38

Ceviche – Tuna | Shrimp | Scallops | Market Fish Marinated in Fresh Citrus Juices / \$48

One Bite Tuna Poke Served in a Crispy Wonton Shell / \$47

Tomato Bruschetta on Toasted Bread with Basil Olive Oil & Balsamic / \$37

Smoked Salmon with Herb Cream Cheese on Cucumber Planks / \$34

Poached Prawns and Cocktail Sauce / \$53

Prime Rib with Red Onion Marmalade, Harissa Mayo and Blue Cheese Served on Crostini / \$50

Shrimp Taco Bites – Chili Lime Spiced Prawns Served over Avocado Salsa and Citrus Cream / \$43

Crispy Tuna Tacos Served with Wasabi and a Mango Salsa / \$54

DESSERT HORS D'OEUVRES

(Minimum 4 Dozen – Priced per Dozen)

Assorted Cookies \$24

Assorted Squares \$24

Chocolate Dipped Strawberries \$28

Triple Chocolate Mousse Cups \$26

Fresh Fruit Skewers / Chocolate Drizzled \$26

Mini Crème Brûlée \$43

Freshly Baked Profiteroles \$36

Mini Donuts \$18

Sourdough Bread Pudding \$24

Fresh Fruit Panna Cotta \$24

Bite Size Brownies \$36

Mini Strawberry Shortcake \$36

Individual Parfait Desserts \$36

HOT HORS D'OEUVRES

(Minimum 4 Dozen / Priced per Dozen)

Vegetable Pakoras / \$30

Salt and Pepper, Hot or Thai Chicken Wings / \$36

Coconut Breaded Prawns with Sweet Chilli Sauce / \$46

Spinach and Artichoke with Asiago Stuffed Baguette / \$34

Thai Spiced Crab Cakes with Lemon Aioli and Mango Salsa / \$58

Satay Trio – Combination of - Garlic Prawns, Pesto

Chicken and Teriyaki Beef / \$46

Garlic Naan Bites with Hummus / \$35

Prosciutto Wrapped Prawns / \$62

Hot Vegetable Spring Rolls Served with Sweet Chili Sauce / \$40

Meatball Slider / \$67

Crab Stuffed Prawns / \$58

Beef Sliders with Red Onion Mayonnaise / \$67

INN AT THE
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ESTABLISHED 1991

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All



Create-Your-Own Buffet

(MINIMUM OF 20 GUESTS)

To determine the per person price choose the number of allowable items per category from the list below. The price is established by the highest price item chosen in that category. Each category is added up which gives you the total price of your buffet. You can add more items to create a larger buffet at an additional cost.

SALADS

Choose 2 or Choose 1 Soup and 1 Salad:

Okanagan Mixed Greens – Baby Greens with Sweet Savory Walnuts, Crisp Grapes, Crumbled Goat Cheese Topped with White Balsamic Vinaigrette / \$13

Caprese Salad – Fresh Tomatoes, Bocconcini, Basil, Oregano Olive Oil / \$14

Classic Caesar Salad – Crisp Romaine with Roasted Garlic and Parmesan Tossed in a Creamy Caesar Dressing and Topped with Sourdough Croutons / \$16

Roasted Red Potato Salad – With Stone Ground Mustard Mayonnaise, Green Onion and Crispy Bacon / \$14

Greek Salad – Fresh Cucumbers, Tomatoes, Peppers, Olives and Feta Cheese Tossed in a Sherry Wine and Oregano Dressing / \$16

Quinoa Kale Salad – With Citrus Mustard Vinaigrette, Capers, Green Chickpeas, Carrots, Radish, Fresh Herbs and Goat Cheese / \$16

Beet Salad – Mixed Organic Greens, Beets, Walnuts, Goat Cheese, White Balsamic Vinaigrette Dressing / \$16

SOUP

Minestrone Soup – Fresh Vegetables, Pasta, Light Vegetable Broth / \$12

Tomato Basil Soup – Roasted Tomatoes, Caramelized Onions and Fresh Basil / \$12

Bacon, Potato and Leek Soup – Smoked Bacon, Creamed Leeks and Roasted Potatoes / \$12

Home Style Chicken Noodle Soup – Rich Chicken Broth, Penne, Green Onions and Fresh Parsley / \$12

Butternut Squash Soup – Roasted Butternut Squash and Red Peppers / \$13

West Coast Seafood Chowder Soup – Wild Market Fish, Clams, Potatoes, Thyme in a Creamy Broth / \$14

continued >



HOME

BREAKFAST & BRUNCH

BREAKS

LUNCH

RECEPTION

**CREATE-YOUR-OWN
BUFFET**

DINNER

BAR SERVICE

INN AT THE
QUAY

604-520-1776

On-site catering by:

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1977

Menu selections subject to availability. All prices subject to change without notice. All prices are subject to applicable taxes and gratuity.

Create-Your-Own Buffet

HOME

BREAKFAST & BRUNCH

BREAKS

LUNCH

RECEPTION

**CREATE-YOUR-OWN
BUFFET**

DINNER

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INN AT THE
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THE BOATHOUSE
RESTAURANT
ESTABLISHED 1999

ENTREE (CHOOSE 3)

Chorizo and Grilled Pepper Penne – Grilled Chorizo Sausage and Red Peppers Tossed in a Tomato Basil Sauce / \$24

Northwest Seafood Penne – Wild Market Fish, Bay Shrimp and Clams Tossed with Roasted Tomatoes, Baby Spinach in a Roasted Garlic Cream Sauce / \$28

Butternut Squash Ravioli – Tossed in Pernod Cream with Arugula and Toasted Pine Nuts / \$28

Lasagne Al Forno – Layers of Beef, Ricotta and Mozzarella Cheeses with a House-Made Spicy Tomato Sauce / \$29

Wild Mushroom Ravioli – Stuffed Ravioli with a Savory Blend of Mushrooms, Herbs and Creamy Pepitas Sauce / \$29

Pesto Roasted Chicken – Rubbed with Fresh Basil Pesto and Roasted / \$28

Asiago Breaded Chicken – Served with Tomato Basil Sauce / \$28

Chicken Marsala – Seared with Wild Mushrooms and Shallots / \$28

Honey Glazed Cornish Game Hen – Seared and Roasted with Asian Soy Glaze / \$30

Coconut Seared Cod – Covered with a Coconut Lime Sauce, Asparagus, Green Chickpeas and Red Peppers / \$28

Seafood Paella – Seasoned Rice with Chorizo, Mussels, Clams and Chicken / \$30

Maple Roasted Salmon – Fire Grilled and Marinated in Maple Soy Glaze / \$32

Salmon Wellington – Salmon Baked in Puff Pastry and Accompanied with a Beurre Blanc Thyme Sauce / \$33

Brined Pork Chops – Grilled and Topped with Apple Chutney / \$29

Slow Roasted Prime Rib – Over Roasted and Carved to Order, Served with Red Wine Merlot Demi (*minimum 30 people*) / \$50

Certified Angus Baron of Beef – Chef Carved (*minimum 20 people*) / \$36

***Note:** Upgrade to Potato Gratin – \$3.5 per Guest

Menu selections subject to availability. All prices subject to change without notice. All prices are subject to applicable taxes and gratuity.

All Create-Your-Own Buffets will be Served with:

Assortment of Freshly Baked Breads and Rolls

Roasted Baby Potatoes* Tossed in Garlic Oil and Seasoned

Rice Pilaf with Sautéed Carrots, Celery and Onions

Chef Selection of Freshly Roasted Seasonal Vegetables

DESSERT (CHOOSE 2)

Assorted Bars and Cookies/

\$11 Fresh Fruit Skewers / \$13

Seasonally Inspired Mini Crème Brûlée / \$13

Freshly Baked Profiteroles / \$11

Warm Sourdough Bread Pudding / \$13

Fresh Fruit Panna Cotta / \$13

Includes Freshly Brewed Gourmet Coffee and Imported Teas



Dinner

HOME

BREAKFAST & BRUNCH

BREAKS

LUNCH

RECEPTION

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

INN AT THE
QUAY

604-520-1776

On-site catering by:

THE BOATHOUSE
RESTAURANT
VANCOUVER, BC

QUAYSIDE BUFFET / \$66 PER GUEST

(MINIMUM OF 25 GUESTS)

SALADS (CHOOSE 3)

Okanagan Mixed Greens - Baby Greens with Sweet Savory Walnuts, Crisp Grapes, Crumbled Goat Cheese Topped with White Balsamic Vinaigrette

Greek Salad - Fresh Cucumber, Tomato, Peppers, Kalamata Olives, Feta Cheese in a Sherry Oregano Dressing

Caesar Salad - Crisp Romaine, Roasted Garlic and Aged Parmesan Tossed in a Creamy Caesar Dressing with Sourdough Croutons

Beet Salad - Mixed Organic Greens, Beets, Walnuts, Goat Cheese, White Balsamic Vinaigrette Dressing

Roasted Red Potato Salad - With Stone Ground Mustard, Mayonnaise, Green Onion and Crispy Bacon

Kale and Quinoa Salad - With Citrus Mustard Vinaigrette, Capers, Green Chickpeas, Carrots, Radish, Fresh Herbs and Goat Cheese

Caprese Salad - Fresh Tomatoes, Bocconcini, Basil, Oregano Olive Oil

ENTRÉES (CHOOSE 3)

Butternut Squash Ravioli - Tossed in Pernod Cream with Arugula and Toasted Pine Nuts

Chicken Marsala - Seared with Wild Mushrooms and Shallots

Oven Baked Salmon - Served with a Lemon Artichoke and Caper Sauce

Brined Pork Chops - Grilled and Topped with Roasted Apple Chutney

Coconut Seared Cod - Covered with Coconut Lime Sauce, Asparagus, Green Chickpeas and Red Peppers

Wild Mushroom Ravioli - Stuffed Ravioli with a Savory Blend of Mushrooms, Herbs and Creamy Pepitas Sauce

Certified Angus Baron of Beef - Oven Roasted and Carved to Order, Served with Au Jus

***Note:** Upgrade to Potato Gratin - \$3.50 per Guest

Menu selections subject to availability. All prices subject to change without notice.

All prices are subject to applicable taxes and gratuity.

ACCOMPANIMENTS

Assortment of Freshly Baked Breads and Rolls
Roasted Baby Potatoes Tossed in Garlic Oil and Seasoned Rice Pilaf with Sautéed Carrots, Celery and Onions Seasonal Vegetables

DESSERTS

Chef's Selection of Freshly Baked Assorted Cakes, Pastries, Profiteroles, Squares and Freshly Sliced Seasonal Fruit

Includes Freshly Brewed Gourmet Coffee and Imported Teas

continued >

When your group gathers for a meal, your menu choices will help you create just the right mood.



Dinner

HOME

BREAKFAST & BRUNCH

BREAKS

LUNCH

RECEPTION

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

PACIFIC NORTHWEST BUFFET / \$90 PER GUEST (MINIMUM OF 25 GUESTS)

PLATTERS

International Cheese and Fruit Platter – Assortment of Specialty Cheeses, Grapes, Seasonal Fresh Fruit served with Freshly Baked Bread and Crostini's

West Coast Platter – Whiskey Glazed Salmon, Poached Tiger Prawns, Mussels, Clams served with Cocktail Sauce, Freshly Baked Bread and Crostini

SALADS (CHOOSE 4)

Okanagan Mixed Greens - Baby Greens with Sweet Savory Walnuts, Crisp Grapes, Crumbled Goat Cheese Tossed with White Balsamic Vinaigrette

Greek Salad – Fresh Cucumber, Tomato, Peppers, Kalamata Olives, Feta Cheese and served in a Sherry Oregano Dressing

Caesar Salad – Crisp Romaine, Roasted Garlic and Aged Parmesan Tossed in a Creamy Caesar Dressing with Sourdough Croutons

Beet Salad – Mixed Organic Greens, Beets, Walnuts, Goat Cheese, White Balsamic Vinaigrette

Roasted Red Potato Salad – With Stone Ground Mustard, Mayonnaise, Green Onion and Crispy Bacon

Kale and Quinoa Salad – With Citrus Mustard Vinaigrette, Capers, Green Chickpeas, Carrots, Radish, Fresh Herbs, and Goat Cheese

Caprese Salad – Fresh Tomatoes, Bocconcini, Basil, Oregano Olive Oil

ENTRÉES (CHOOSE 4)

Lobster and Crab Ravioli - Stuffed with Crab and Lobster served in Citrus Cream Sauce with Grape Tomatoes, Spinach and Fresh Basil

Spicy Shrimp Scampi - Roasted Garlic, White Wine, Lemon and Chillies

Seafood Paella - Seasoned Rice with Chorizo, Mussels, Clams and Chicken

Salmon Wellington - Sockeye Salmon Baked in Puff Pastry and Accompanied with a Beurre Blanc Thyme Sauce

Butternut Squash Ravioli – Stuffed Ravioli Tossed in Pernod Cream with Arugula and Toasted Pine Nuts

Brined Pork Chops – Grilled and Topped with Roasted Apple Chutney

Honey Glazed Cornish Game Hen - Seared and Roasted in an Asian Soy Glaze

Penne Rustica - Tomato, Herbs, Capers, Spinach, Mushroom

Slow Roasted Prime Rib – Served with Horseradish, Dijon Mustard and Beef Au Jus

ACCOMPANIMENTS

Assortment of Freshly Baked Breads and Rolls

Roasted Baby Potatoes Tossed in Garlic Oil and Seasoned Cheesy Scallop Potatoes – Sliced Potatoes Smothered in a Trio of Cheeses and Fresh Herbs Potato Gratin

Rice Pilaf with Sautéed Carrots, Celery and Onions

Chef Selection of Freshly Roasted Vegetables

DESSERTS

Our Chef's Selection of Premier Cakes, Pastries, Mousses, Cheesecakes, Tarts, Mini Crème Brûlée along with a Freshly Sliced Fruit Platter

Includes Freshly Brewed Gourmet Coffee and Imported Teas

continued >



INN AT THE
QUAY

604-520-1776

On-site catering by:

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1981

*Menu selections subject to availability. All prices subject to change without notice.
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Bar Service

HOME

BREAKFAST & BRUNCH

BREAKS

LUNCH

RECEPTION

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

WINES & OTHER BEVERAGES

HOST BAR

All beverages consumed are paid for by the host. There is a minimum spend of \$300 for all bars. All host bar prices will be subject to 20% gratuity plus applicable taxes.

CASH BAR

All guests are responsible for paying for their own beverages. There is a minimum spend of \$300 for all bars.

Please Note:

**Host Bar Prices are subject to applicable taxes and gratuity.*

***Cash Bar prices include applicable taxes.*

Exactly what your group needs to quench thirsts and delight taste buds.



ALCOHOLIC BEVERAGES

HOST BAR*
SINGLE/DOUBLE

CASH BAR**
SINGLE/DOUBLE

Domestic Beer – Canadian, Kokanee, Coors Light, MGD, Budweiser

7.00

8.00

Imported Beer – Corona, Stella, Heineken, Guinness

7.25

9 Guinness

8.50

9.25 Guinness

Cider/Coolers

7.25

8.25

Liquor – Premium brands

8.50 / 12.75

9.75 / 12.75

Liquor – Deluxe brands

11.00 / 16.75

12.00 / 18.00

House Wine – VQA

9.75

11.00

Liqueurs

9.75 / 13.25

10.75 / 17.75

Grand Marnier

11.75 / 16.75

12.50 / 20.52

Alcoholic Punch (Serves 50)

200.00

NON-ALCOHOLIC BEVERAGES

HOST BAR*

CASH BAR**

Soft Drinks

4.00

4.50

Juice

4.00

4.50

Non-Alcoholic Beer

5.50

5.75

Small Aqua Panna

5.00

5.25

Small Pellegrino

5.00

5.25

Virgin Cocktails

4.25

4.50

Shirley Temple

3.75

4.25

Sparkling Apple Juice

18.00

18.00

Non Alcoholic Punch (Serves 50)

100.00

Custom non-alcoholic bar available upon request.

INN AT THE
QUAY

604-520-1776

On-site catering by:

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1991

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