

Wedding Menu

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INN AT THE
QUAY

604-520-1776



Reception Platters and Stations

HOME

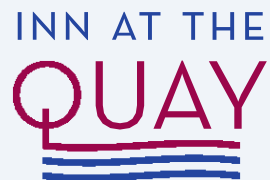
RECEPTION PLATTERS AND STATIONS

HORS D'OEUVRES

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE



604-520-1776

On-site catering by:



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

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)

GRILLED CHEESE STATION / \$14 PER GUEST

Fresh Sliced Sourdough Loaves, with a Selection of Aged
Cheeses, Ham, Tomatoes, Banana Peppers, Pickles and
Cooked to Order

POUTINE BAR / \$18 PER GUEST

Kennebec Fries, Cheese Curds, Roasted Pan Gravy and
Herbs

continued >



Reception Hors d'oeuvres

HOME

RECEPTION PLATTERS
AND STATIONS
HORS D'OEUVRES

CREATE-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
Crab Bruschetta on Toasted Bread with Basil Olive Oil & Balsamic / \$50
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 Bleu 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
Key Lime Pie Square 1"	\$22
Chocolate Dipped Strawberries	\$24
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
Homemade Ice Cream Sandwiches	\$26
Cheesecake Bites	\$30

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 / \$58
Meatball Slider / \$67
Crab Stuffed Prawns / \$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
With prawns / \$42
Thai Spiced Crab Cakes with Lemon Aioli and Mango Salsa / \$58
Beef Sliders with Red Onion Mayonnaise / \$67

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On-site catering by

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1991

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Create-Your-Own Buffet

(MINIMUM OF 20 GUESTS)

HOME

RECEPTION

**CREATE-YOUR-OWN
BUFFET**

DINNER

BAR SERVICE

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 >

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Create-Your-Own Buffet

HOME

RECEPTION

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

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

Lobster and Crab Ravioli – Tossed in a Citrus Cream Sauce with Grape Tomatoes, Spinach and Fresh Basil / \$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 – Sockeye Salmon Baked in Puff Pastry and accompanied with a Beurre Blanc Thyme Sauce / \$33

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

Maple Roasted Ham – With Dijon Mustard / \$32

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.
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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

Key Lime Square / \$9 (1" square)

Warm Sourdough Bread Pudding / \$13

Fresh Fruit Panna Cotta / \$13

Includes Freshly Brewed Gourmet Coffee and Imported Teas

INN AT THE
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ESTABLISHED 1991



Dinner

HOME

QUAYSIDE BUFFET / \$66 PER GUEST

(MINIMUM OF 25 GUESTS)

RECEPTION

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

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

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 - \$3.5 per Guest
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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.



INN AT THE
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Dinner

HOME

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

RECEPTION

PLATTERS

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

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

CREATE-YOUR-OWN
BUFFET

DINNER

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

BAR SERVICE

ENTRÉES (CHOOSE 5)

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

Beef Short Rib - Wild Mushroom, Broccoli and Braising Jus

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 Brule along with a Freshly Sliced Fruit Platter

Includes Freshly Brewed Gourmet Coffee and Imported Teas

continued >

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Bar Service

HOME

RECEPTION

CREATE-YOUR-OWN
BUFFET

DINNER

BAR SERVICE

WINES & OTHER BEVERAGES

HOST BAR

All beverages consumed are paid for by the host. A bartender is complimentary if beverage consumption exceeds \$300 per bar. Otherwise, a bartender labour charge of \$72 per bar will apply plus beverage consumption. 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. For groups of 50 or more, a cashier is required at a cost of \$24 per hour (minimum 3 hours). A bartender labour charge of \$24 per hour (minimum 3 hours) will apply if a minimum consumption of \$300 net revenue per bar is not met.

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*	CASH BAR**
	SINGLE/DOUBLE	SINGLE/DOUBLE
Domestic Beer – Canadian, Kokanee, Coors Light, MGD, Budweiser	\$6.00	\$7.00
Imported Beer – Corona, Stella, Heineken, Guinness	6.75 7.50 Guinness	8.00 8.75 Guinness
Cider/Coolers	6.25	7.25
Liquor – Premium brands	7.59 / 11.75	8.75 / 11.75
Liquor – Deluxe brands	9.99 / 14.75	10.50 / 17
House Wine – VQA	8.75	10.00
Liqueurs	8.75 / 13.25	10.75 / 16.75
Grand Marnier	10.75 / 16.75	12.50 / 19.50
Alcoholic Punch (Serves 50)	175	

NON-ALCOHOLIC BEVERAGES	HOST BAR*	CASH BAR**
	SINGLE/DOUBLE	SINGLE/DOUBLE
Soft Drinks	3.50	4.25
Juice	3.50	4.25
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	18
Non Alcoholic Punch (Serves 50)	100	

Custom non-alcoholic bar available upon request.

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