

# WEDGEWOOD

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HOTEL & SPA



## CATERING MENUS

SPRING/SUMMER 2020



RELAIS &  
CHATEAUX

## Breakfast Buffet

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(Minimum 15 people or add 3 dollars per person)

### **THE WEDGEWOOD CONTINENTAL**

*Freshly Squeezed Orange or Grapefruit Juice,  
A Daily Selection of Artisanal Pastries,  
Sliced Fresh Seasonal Fruit, Selection of Yogurt,  
Butter & Fruit Preserves,  
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea  
26 per person*

### **THE EUROPEAN CONTINENTAL**

*Freshly Squeezed Orange or Grapefruit Juice,  
A Daily Selection of Artisanal Pastries,  
Sliced Fresh Seasonal Fruit, Yogurt, House-Made Granola,  
Selection of Local Cheeses & Charcuterie,  
Butter & Fruit Preserves,  
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea  
36 per person*

### **THE CANADIAN FULL BREAKFAST**

*Freshly Squeezed Orange or Grapefruit Juice,  
Sliced Fresh Seasonal Fruit, Scrambled Organic Eggs,  
Hand-Cut Hash Brown Potatoes, Canadian Maple Bacon,  
Capicollo Ham, Grilled Tomatoes,  
A Daily Selection of Artisanal Pastries,  
Butter & Fruit Preserves,  
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea  
42 per person*

## **ENHANCEMENTS**

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*Sugar Brioche Buns  
48 per dozen*

*Traditional Eggs Benedict  
11 per person*

*Brioche French Toast  
Pure Québec Maple Syrup  
8 per person*

*Fresh-From-Our-Oven Banana Bread  
45 per dozen*

*Buttermilk Waffles  
Seasonal Berries,  
Pure Québec Maple Syrup  
8 per person*



## Coffee Breaks

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(Minimum 10 people or add 3 dollars per person)

### MID-MORNING

**'Notting Hill Gate'** 12 per person

Warm 'Goopy' Chocolate Chip Cookies,

Caramel Pecan Popcorn

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

**'Hyde Park Corner'** 15 per person

Sugar Brioche Buns,

Daily Baked Danish Pastries, Croissants & Muffins,

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

**'Knightsbridge'** 18 per person

Individual House-Made Granola Bars, Seasonal Berries & Yogurt Parfait,

Fresh-From-Our-Oven Banana Loaf,

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

### MID-AFTERNOON

**'Picadilly Circus'** 12 per person

Truffle Parmesan Popcorn,

House-Made Assorted Root Chips, Sour Cream Onion Dip

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

**'Covent Garden'** 16 per person

Pemberton Valley Crudités with Blue Cheese Dip, Roasted Tomato Mayonnaise Dip,

Sharable Pizzas Fresh-From-The-Oven Made Two Ways:

Pizza Rustica (Tomato Sauce, Fresh Basil, Chorizo Sausage, Mozzarella)

Pizza Funghi (Shiitake, Button & Oyster Mushrooms, Caramelized Onion, Goat Cheese)

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

**'High Street Kensington'** 20 per person

Freshly Baked Scones, Clotted Cream & Fruit Preserves,

Mini Bakewell Tart, Seasonal Fruit Tartlet, Lemon Chiffon with White Chocolate Ganache, White Chocolate

Mousse Éclair Dipped in Dark Chocolate,

Assorted Childhood Favourite Sweet & Sour Candies & Liquorice,

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea



## Working Lunch Buffet

(Minimum 10 people or add 3 dollars per person)

*Selection of any 2 salads, 3 sandwiches/wraps, and 2 dessert items below  
47 per person*

### **Our Chef's Soup of the Day**

#### **Salad Selections:**

*Crisp Hearts of Romaine Salad, Caesar Dressing, Sourdough Croutons  
German Potato Salad, Smoked Bacon, Onion Vinaigrette  
Sicilian Fennel Radish Salad, Red onion, Orange, Black Olive  
Marinated Beets, Greek Yogurt, Pumpkin Seeds, Baby Kale  
Wedgewood Chopped Salad with English Mustard Dressing  
Pasta Salad with Pesto, Organic Arugula, Oven-Cured Tomatoes  
Wedgewood Greek Salad, Cucumber, Cherry Tomatoes, Red Onion, Feta, Kalamata Olives*

#### **Deli Wrap Selections:**

*Roasted Sweet Peppers, Grilled Zucchini, Feta Cheese, Micro Greens  
Hummus, English Cucumber, Vine Tomatoes, Sweet Peppers, Red Onion, Kale  
Rosemary & Lemon Roasted Chicken, Crisp Romaine, Caesar Aioli  
Applewood Smoked Salmon, Watercress, Red Onion, Chive Sour Cream  
Roasted Rossdown Turkey, Smoked Bacon, Iceberg Lettuce, Vine Tomatoes  
Charred Spicy Lamb Sausage, Feta Cheese, Cucumber, Mint, Coriander Yogurt  
Shaved Roast Beef, Organic Arugula, Vine Tomatoes, Parmesan & Grain Mustard Aioli*

#### **Sandwich Selections:**

*House Smoked Salmon with Herb Cream Cheese, Red Onion, Capers, Whole Wheat Bagel  
Shrimp & Crab Salad, Lemon, Tarragon, Avocado, Sourdough  
Shaved Roast Beef, Swiss Cheese, Red Onion, Vine Tomatoes, Chipotle Aioli, Ciabatta  
Shaved Black Forest Ham, Aged Cheddar, Tomato Chutney, Grain Mustard  
Carved Turkey Breast, Butter Lettuce, Smoked Bacon, Tomatoes, Multigrain Bread  
Crispy Cucumber and Egg Salad on Milk Bread  
Artisanal Salami, Artichoke, Black Olive, Basil, Tomato, Bocconcini, Toasted Ciabatta*

#### **Dessert Selections:**

*Freshly-Baked Assorted Cookies & Biscotti  
Sliced Fresh Seasonal Fruit Tray & Berries  
Triple Chocolate Brownies  
Lemon & White Chocolate Ganache Chiffon Cake  
Vanilla & Sour Cream Cheesecake  
Fresh Berry Pavlova, Chantilly Cream  
Cinnamon Scented Apple Streusel on Puff Pastry  
Dark Chocolate Mousse, Raspberry Curd, Chocolate Chiffon*

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea



## Lunch Buffet

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(Minimum 15 people or add 3 dollars per person)

65 per person

### APPETIZERS

#### **Sicilian Fennel & Radish Salad**

Red Onion, Black Olive, Lemon Dressing



#### **Crisp Hearts of Romaine Salad**

Reggiano Cheese, Ciabatta Crouton, Caesar Dressing



#### **German Potato Salad**

Smoked Bacon, Onion Vinaigrette

### ENTRÉES

#### **Gently Baked Steelhead Salmon**

Braised Radish & Celery, Saffron Cream Sauce



#### **Penne Pasta Primavera**

Zucchini, Kale, Oven Dried Tomato, Garlic, Basil



#### **Hunter Style Chicken**

Garlic, Roasted Mushrooms, Confit Peppers

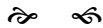


Riz Pilaf

### DESSERTS

#### **Fresh Fruit Salad**

Honey Yogurt



#### **Double Chocolate Brownie**



#### **Cinnamon Scented Apple Strudel**

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea



All prices are subject to 18% service charge, 4% administration fee. Food & beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

## **Deluxe Dinner Buffet**

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(Minimum 15 people or add 3 dollars per person)

*87 per person*

### **APPETIZERS**

#### ***Tender Kale with Fall Harvest Vegetables***

*Roasted Sweet Potato, Charred Corn, Pumpkin Seeds, Crisp Carrot, Balsamic Vinaigrette*



#### ***Smoke Salmon Platter***

*Lemon, Capers, Red Onion, Toast*



#### ***Wedgewood Greek Salad***

*Cucumbers, Cherry Tomato, Red Onion, Feta, Kalamata Olives*

### **ENTRÉES**

#### ***Slow Roasted Beef Striploin***

*Onions, Glazed Mushrooms, Sauce Charcutière*



#### ***Sablefish & Roasted White Shrimp***

*Butter Spinach, White Wine & Lemon Butter Sauce*



#### ***Creamy Garlic Whipped Potato***



#### ***Seasonal Harvest Vegetables***

### **DESSERTS**

#### ***Cinnamon Scented Apple Strudel***



#### ***Dark Chocolate Mousse, Raspberry Curd, Chocolate Chiffon***



#### ***Assorted Fruit & Seasonal Berries***

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea



## Three Course Lunch

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### MENU 1

55 per person

#### **Crisp Romaine Hearts**

*Classic Caesar Dressing, Ciabatta Croutons*



#### **Crispy Skin BC Steelhead Salmon Escabeche**

*Wine Cured Chorizo, Orzo, Wilted Fennel, Saffron Cream*

Or

#### **Orecchiette Pasta**

*Arugula, Ricotta Cheese, Spiced Merguez Sausage*



#### **Orange Brandy Crème Brûlée**

*Orange Hazlenut Sable*

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### MENU 2

60 per person

#### **Creamy Tomato Soup**

*Sourdough Crouton, Basil Oil*



#### **Pea Crusted Ling Cod**

*Ricotta Gnocchi, Sugar Snap Peas, Shiitake, Baby Squash, Campari Tomato Sauce*

Or

#### **Pan Roasted Chicken**

*Roasted Fingerling Potatoes, French Beans, Baby Carrots, Truffle Lemon Butter Sauce*



#### **Cinnamon Scented Apple Strudel**

*Mint, Vanilla Cremeux*

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All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea



## Three Course Lunch

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### MENU 3

65 per person

#### **Soy Cured BC Salmon**

*Asian Pear, Crème Fraiche, Pickled Chilies, Cilantro, Lime*



#### **Red Wine Braised Short Rib**

*Whipped Potatoes, Seasonal Harvest Vegetables, Red Wine Jus*

Or

#### **Lemon Butter Basted Haida Gwaii Halibut**

*Wedgewood Chopped Salad*



#### **Sticky Toffee Pudding**

*Candied Pecans, Caramel Sauce*

## Four Course Lunch

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### MENU 4

85 per person

#### **Golden Beet Borscht**

*Baby Fennel, Whipped Crème Fraiche, Dark Rye Crisp*



#### **Tender Kale with Fall Harvest Vegetables**

*Roasted Sweet Potato, Charred Corn, Pumpkin Seeds, Crisp Carrot, Balsamic Vinaigrette*



#### **Yarrow Meadow Duck Two Ways**

*Pomme Dauphine, Asparagus, Wild Mushrooms, Leek Fondue*

Or

#### **Pan Roasted Sablefish & Steamed Clams**

*Basil Risotto, Confit Tomatoes, Summer Squash Two Ways*



#### **Wedgewood Chocolate Bar**

*Hazelnut Feuilletine, Salted Caramel, Coco Nibs, Chocolate Gelato*

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea





## Three Course Dinner

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### MENU 1

78 per person

#### **Amuse Bouche**

*Chef's Seasonal Creation*



#### **Creamy Tomato Soup**

*Sourdough Crouton, Basil Oil*

Or

#### **Panzanella Salad (V)**

*Gem Tomato, Basil, Cucumber, Red Onion, Fior di Latte, Dehydrated Kalamata Olives*



#### **Pan Roasted Chicken**

*Roasted Fingerling Potatoes, French Beans, Baby Carrots, Truffle Lemon Butter Sauce*

Or

#### **Crispy Skin BC Steelhead Salmon Escabeche**

*Wine Cured Chorizo, Orzo, Wilted Fennel, Saffron Cream*



#### **Orange Brandy Crème Brûlée**

*Orange Hazelnut Sable*



#### **Seasonal Petit Fours**

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea



## **Three Course Dinner**

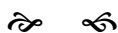
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### **MENU 2**

*60 per person*

#### ***Amuse Bouche***

*Chef's Seasonal Creation*



#### ***Creamy Tomato Soup***

*Sourdough Crouton, Basil Oil*

*Or*

#### ***Smoked Duck Ham & Foie Gras Torchon***

*Dehydrated Strawberry, Rosemary Powder, Green Fig Marmalade, Verjus*



#### ***AAA Alberta Beef Striploin***

*Potato Pave, Tomato Fondue, French Beans, Baby Carrots,*

*Braised Cipollini Onion*

*Or*

#### ***Pea Crusted Ling Cod***

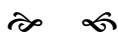
*Ricotta Gnocchi, Sugar Snap Peas, Shiitake, Baby Squash,*

*Campari Tomato Sauce*



#### ***Orange Brandy Crème Brûlée***

*Orange Hazelnut Sable*



#### ***Seasonal Petit Fours***

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea



## **Four Course Dinner**

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*96 per person*

### ***Amuse Bouche***

*Chef's Seasonal Creation*



### ***Soy Cured BC Salmon***

*Asian Pear, Crème Fraiche, Pickled Chilies, Lime*



### ***Golden Beet Borscht***

*Baby Fennel, Whipped Crème Fraiche, Dark Rye Crisp*



### ***Yarrow Meadow Duck Two Ways***

*Pomme Dauphine, Asparagus, Wild Mushrooms, Leek Fondue*

*Or*

### ***Pea Crusted Ling Cod***

*Ricotta Gnocchi, Sugar Snap Peas, Shiitake, Baby Squash, Campari Tomato Sauce*



### ***Sticky Toffee Pudding***

*Caramel Corn, Vanilla Ice Cream, Brandy Snap*



### ***Seasonal Petit Fours***

***\*\*Vegetarian Diner Menus Available Upon Request\*\****

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea



## Five Course Dinner

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115 per person

### **Amuse Bouche**

*Chef's Seasonal Creation*



### **Poached Scallop Tartare (GF)**

*Charred Poblano Peppers, Lemongrass Lime Vinaigrette, Chilli Oil Tapioca*



### **Golden Beet Borscht**

*Baby fennel, Whipped Crème Fraiche, Dark Rye Crisp*



### **Smoked Duck Ham & Foie Gras Torchon**

*Dehydrated Strawberry, Rosemary Powder, Green Fig Marmalade, Verjus*



### **AAA Alberta Beef Striploin**

*Potato Pave, Tomato Fondue, French Beans, Baby Carrots,*

*Braised Cipollini Onion*

*Or*

### **Twice Cooked Veal Breast**

*Gnocchi, Romana, Charred Broccolini, Salsa Rosa*

*Or*

### **Pan Roasted Sablefish**

*Basil Risotto, Confit Tomatoes, Summer Squash Two Ways*



### **Chocolate Biscuite & Cassis Mousse (GF)**

*Crème Chantilly, Raspberry, Strawberry Ice Cream*



### **Seasonal Petit Fours**

**\*\*Vegetarian Diner Menus Available Upon Request\*\***

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea



## Wedgewood Signature Five Course Dinner

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*135 per person*

### ***Amuse Bouche***

*Chef's Seasonal Creation*



### ***Confit Lobster***

*Granny Smith Apple, Wilted Fennel, Compressed Beet*



### ***Smoked Duck Ham & Foie Gras Torchon***

*Dehydrated Strawberry, Rosemary Powder, Green Fig Marmalade, Verjus e f*

### ***Roasted Mushroom Volute***

*Chives, Potato Crouton, Truffle Oil*



### ***Slow Roasted Beef Tenderloin***

*Chilean Crab, Sauce Béarnaise, Asparagus*

*Or*

### ***Pan Roasted Lamb Saddle***

*Macerated Raisin, Cauliflower Cous Cous, Charred Tomato,*

*Saffron Potato, Romesco Sauce*

*Or*

### ***Pan Roasted Sablefish & Steamed Clams***

*Basil risotto, Confit Tomatoes, Summer Squash Two Ways*



### ***Wedgewood Chocolate Bar***

*Hazelnut Feuilletine, Salted Caramel, Coco Nibs, Chocolate Gelato*



### ***Seasonal Petit Fours***

***\*\*Vegetarian Diner Menus Available Upon Request\*\****

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea



## Reception

Minimum 2 dozen per selection

<b>COLD CANAPÉS</b>	<b>PER DOZEN</b>
<i>Melon and Prosciutto, Basil</i>	48
<i>Chicken Roulade, Olive Tapenade, Garlic Toast</i>	50
<i>House Smoke Salmon, Gluten Free Blinis, Herb Crème Fraiche</i>	54
<i>Scallop Crudo on Garlic Toast &amp; Black Truffle</i>	56
<i>Foie Gras Torchon on Toasted Brioche, Blood Orange Gel</i>	56
<i>Steelhead Salmon Ceviche, Lemon, Cucumber, Horseradish</i>	52
<i>Westcoast Oysters, Shaved Fennel Salad, Mignonette</i>	52
<i>Rare Roast Beef, Yorkshire Pudding, Horseradish Sour Cream</i>	56
<b>HOT CANAPÉS</b>	
<i>Prosciutto Wrapped Asparagus, Hollandaise</i>	50
<i>Mini Salmon Crab Cake, Yuzu Citrus Hot Sauce</i>	54
<i>Confit Chicken Fritters</i>	52
<i>Bacon Wrapped Scallop</i>	56
<i>Crispy Prawn Cocktail Skewers</i>	56
<i>Chicken Sausage &amp; Corn Beignet</i>	52
<i>Scotch Quail Egg, Smoke Paprika Aioli</i>	48
<i>Traditional Quebec Tortiere, Whipped Potato Gratin</i>	52
<b>VEGETARIAN SELECTIONS</b>	
<i>House Made Ricotta on Flax Seed Potato Crisp</i>	48
<i>Compressed Watermelon, Feta, Kalamata Olives</i>	48
<i>Tomato &amp; Mushroom Ragu on Polenta Crackers</i>	48
<i>Beet Tartare, Dill, Rye Toast</i>	48
<i>Coconut Rice Roll, Pineapple, Mango, Carrots, Pea Shoots</i>	48
<i>Onion &amp; Mascarpone Gougere</i>	48
<i>Truffle &amp; Wild Mushroom Arancini</i>	50
<b>SOMETHING SWEET</b>	
<i>White Chocolate Mousse Éclair Dipped in Dark Chocolate</i>	46
<i>Chocolate and Vanilla Cream Puffs</i>	46
<i>Caramel Popcorn with Pecan</i>	46
<i>Chocolate-Dipped Biscotti</i>	46
<i>Mini Passion Fruit Tartlet</i>	52
<i>Chocolate Ganache Lollipop</i>	52
<i>Raspberry Macarons</i>	52



## Reception Platters and Snacks

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<b>PLATTERS</b>	<b>30 PEOPLE</b>	<b>50 PEOPLE</b>
<i>British Columbia Artisan Cheese Platter</i>	270	450
<i>Assorted Charcuterie Platter: Pecan Fruit Bread &amp; Crackers, Crisp Rolls, Pickles &amp; Condiments</i>	300	500
<i>Vegetable Crudités Platter: Blue Cheese Dip, Roasted Tomato Mayonnaise Dip</i>	210	350
<i>Smoked Salmon Platter: Lemon, Capers, Red Onion, Toast</i>	280	460
<i>Chilled Seafood: Poached Shrimp, Mussels, Clams, Cocktail Sauce</i>	350	580
<i>Assorted Fruit &amp; Seasonal Berries</i>	180	300
<b>GRAB BITES</b>		
<i>Burger Sliders (Your choice of two of the following): Pull Pork, Red Wine Vinaigrette Classic Ground Beef Onion Jam Seared Tuna Mustard Slaw</i>	300	500
<i>Mini Tartines (your choice of two of the following) Avocado, Arugula, Anchovies Honey Roasted Squash, Pumpkin Seed Duck &amp; Foie Gras Rillettes, Fig Jam Shrimp &amp; Crab Salad, Lemon, Tarragon, Radish</i>	350	550
<i>Gluten Free Halibut Fish &amp; Chips, Traditional Condiments</i>	500	830
<i>Gluten Free Buttermilk Fried Chicken Drumettes Honey Hot Sauce Dip</i>	300	500
<b>GRAB BITES</b>		
<i>Truffle Parmesan Popcorn</i>	40	65
<i>House Made Spicy Smoked Almond &amp; Cashews</i>	80	130
<i>Assorted Root Chips, Sour Cream Onion Dip</i>	40	65



## Beverage Services – Host Bar

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### **LIQUOR (1oz)**

**Premium Brand** 9

*Absolut, Bombay, Bacardi White, Canadian Club, Lemon Hart Dark,  
Whyte & McKay, Jack Daniels, Cazadores Reposada*

**Deluxe Brands** 12

*Grey Goose, Hendricks, Bacardi 8 Dark, Appleton White,  
Crown Royal, Glenlivet 12 yr, Makers Mark*

*Patron Silver* 18

### **BEER**

*Domestic per bottle* 9

*Import per bottle* 9.5

### **LIQUEURS (1oz)**

*Bailey's, Grand Marnier, Hennessy, Sambuca, Kahlúa, Triple Sec* 12

### **SOFT DRINKS AND BOTTLED WATER**

*Regular & Diet Soft Drinks,* 6

*Bottled Juices, Evian Mineral Water,*

*Badoit Sparkling Water per bottle*

*Large Evian Mineral Water or* 10

*Badoit Sparkling Water per 1L bottle*

### **CLASSIC MARTINI BAR (2oz)**

*(minimum 25 persons)*

*Dry Vodka or Gin, Cosmopolitan, Lemon Drop* 14

### **SCOTCH BAR**

*Dalwinnie* 22

*Glenmorangie 12 yr Ruben Port Cask* 18

*Lagavulin 16 yr* 32

### **FRUIT PUNCH (One Gallon, 30 Servings)**

*Champagne Fruit Punch* 175

*Sparkling Non-Alcoholic Fruit Punch* 150

### **BARTENDER**

*Bartender Charge of \$50 per hour (minimum of 4 hours) will apply*

*Cashier Charge of \$50 per hour (minimum of 4 hours) will apply for cash bars.*

