

# WEDDINGS



\*Menu prices are subject to tax and gratuities.  
Menu content and pricing is subject to change due to market variables and availability.

**We are proud to be the exclusive caterers for the  
Bill Reid Gallery of Northwest Coast Art in downtown Vancouver.  
Ask us about booking it for your ceremony or rehearsal dinner.**

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604-921-2665 (COOK)



## Bill Reid Gallery of Northwest Coast Art

Named after the acclaimed Haida artist Bill Reid (1920 – 1998), who would have been 100 years old in 2020, this public gallery is nestled in the heart of downtown Vancouver just a short walk from major hotels, the Vancouver Convention Centre and public transit. Guests are surrounded by the stunning gold jewelry and spectacular sculptures by Bill Reid and awed by the towering totem pole by Chief James Hart of Haida Gwaii, in addition to special exhibitions of contemporary Indigenous Art of the Northwest Coast.

**In collaboration with Indigenous Chefs across the province, Chef Dino Renaerts has created select canapés that utilize traditional Indigenous ingredients from the sea, the forest, and the plains – in innovative ways.**

### ***Cold***

Wild Mushroom Bruschetta - fresh herbs, vincotto (vegan)

Beet Cured Salmon Gravlax – potato crisp, dill crème fraîche (gluten free)

Bannock & Salmon - candied wild bc salmon mousse

Pacific Geoduck Ceviche Spoon - lime, cilantro, ancho chile (gluten free) \*seasonal availability

BC Albacore Tuna – togarashi spice, pickled cucumber, wasabi aioli, tamari (gluten free)

Citrus & Fennel Cured Arctic Char - wild rice blini, dill crème fraîche (gluten free)

Poached BC Sidesripe Shrimp – miso aioli (gluten free)

Berry Tisane Duck Prosciutto – orange & chive aioli, crostini

Smoked Venison Spoon – pickled mushroom, puffed rice (gluten free)

\*Marinated Halibut Crudo Spoon – citrus fruits, olive oil (gluten free) \*seasonal availability

\*Northern Divine Caviar - wild rice blini, trout & arctic char caviars (gluten free)

\*Quails Egg – dill cream, salmon caviar (gluten free)

### ***Hot***

Salmon Satay – nettle & lemon aioli (gluten free)

Scallop & Bacon Brochette – miso glaze (gluten free)

Candied Salmon & Corn Fritter – tomato jam (gluten free)

Baked Salt Spring Island Mussel - herb butter, provençal crumb

Smoked Trout Cake – herb aioli

BC Sidesripe Shrimp Risotto Spoon – shellfish reduction (gluten free)

Oka Cheese Tart – bacon, leeks

\*Bison Pemmican Meatball – cherry glaze (gluten free)

\*Venison Sausage – huckleberry compote (gluten free)

\*Wapiti Slider (Elk) – caramelized onion, tomato jam

## Canapé Selection

(some items require additional rentals to fulfill, i.e. tasting spoons, mini forks, shot glasses etc.)

**4 pieces per person (Choose 4 options) - \$15.75**

**6 pieces per person (Choose 5-7 options) - \$23.75**

**7 pieces per person (Choose 5-7 options) - \$27.75**

**8 pieces per person (Choose 6-8 options) - \$31.50**

**10 pieces per person (Choose 8-10 options) - \$39.50**

\* additional \$1.25 per person

### How much should we order?

#### 45 Minute Light Reception

4 pieces per person

#### 1 - 2 Hour Reception

6-10 pieces per person

*hint: add stationary food if it's over a meal period*

#### 2 - 4 Hour Evening Reception

10 pieces per person minimum

*+ stationary food or action stations if you have space*

### Cold - (minimum 24pcs)

Beet Tartar Spoon – walnut picada, crispy shallot, aioli (vegetarian)

Watermelon & Feta – lemon thyme syrup, aged balsamic (vegetarian, gluten free)

Artichoke Caprese Skewer – cherry tomato, bocconcini, balsamic glaze (vegetarian, gluten free)

Leek & Gruyere Tart - caramelized onion, royale (vegetarian)

Shoyu Braised Daikon - pickled hon shimeji mushrooms, wasabi oil (vegan)

Sicilian Caponata – eggplant, capers, zucchini, onions, white bean purée, crostini (vegan)

Wild Mushroom Bruschetta – fresh herbs, truffled tahini (vegan)

Caramelized Pear & Blue Cheese – blue Benedictine, roasted hazelnut, crostini (vegetarian)

Avocado Toast – smashed confit cherry tomatoes (vegan)

Three Cheese Gougère – whipped chèvre (vegetarian)

Golden Beet & Chèvre Spoon – pistou, balsamic drizzle (vegetarian, gluten free)

Smoke Salmon Wrapped Asparagus – dill cream cheese (gluten free)

Shrimp Profiterole - yuzu, sesame, scallion

Ahi Tuna Poke Cone – wakame, sesame, tamari

BC Albacore Tuna Tataki – togarashi spice, pickled cucumber, wasabi aioli, tamari (gluten free)

Poached Prawn Cocktail - house made cocktail sauce (gluten free)

\*Deville Egg Toast – trout caviar

\*Dungeness Crab Salad Spoon – herb & lemon aioli (gluten free)

\*Fresh Shucked Kusshi Oyster - red wine mignonette (gluten free) \*minimum 4 dozen

Tarragon Chicken Gougère - pickled tarragon aioli

Prosciutto Wrapped Asparagus – vin cotto (gluten free)

España Chorizo & Manchego – quince (gluten free)

Marinated Honeydew Melon – crispy prosciutto, pistachio, agrodolce (gluten free)

Smoked Venison Spoon – pickled mushroom, puffed rice (gluten free)

Rillettes of Duck Confit – fig jam, pickled red onion, gougère

\*Berry Tisane Duck Prosciutto – orange & chive aioli, crostini

\*BBQ Peking Duck Crepe Roll – green onion, spiced hoisin sauce

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## **Hot - (minimum 24pcs)**

Tempura Maitake - yuzu aioli (vegetarian, gluten free)  
Miso Roasted Eggplant - sesame & sweet tamari glaze (vegan, gluten free)  
Spring Pea Risotto – oven dried tomato, pea shoots (vegan, gluten free)  
Falafel - chickpea, fresh herbs, cashew cream (vegan, gluten free)  
Parmesan Arancini – pesto (vegetarian)  
Figs-in-a-Blanket - mission fig, honey, chiles, goat cheese (vegetarian)  
Mini Baked Potato - truffle crème fraîche, chives (vegetarian, gluten free)  
Skinny Fries – garlic aioli (vegetarian, gluten free)  
Chickpea Panisse Fritter – eggplant caponata (vegan, gluten free)  
Mini Grilled Cheese – brie, quince jelly (vegetarian)  
Spinach & Feta Tart – scallions (vegetarian)  
Herb Crepe - wild mushroom duxelles (vegetarian)  
Wild Mushroom Tart – fresh herbs (vegetarian)  
Smoked Cheddar Mac n Cheese Croquettes - chipotle ketchup (vegetarian)  
\*Spring Pea & Mint Ravioli – herb beurre blanc (vegetarian)  
\*Mushroom & Ricotta Ravioli – truffle beurre blanc (vegetarian)

Thai Lois Lake Steelhead Satay – coconut curry glaze (gluten free)  
Candied Salmon & Corn Fritter – tomato jam (gluten free)  
Wild Sidestripe Shrimp Risotto Spoon - shellfish reduction (gluten free)  
Smoked Trout Brandade - saffron & roasted garlic aioli  
Seared Scallop & Crispy Pancetta – balsamic jus (gluten free)  
Prawn Satay – spice rub, roasted pepper aioli (gluten free)  
\*Roasted Sable Fish Spoon - miso, edamame, hon shimeji mushrooms (gluten free)  
\*Crab & Shrimp Bites - nuoc cham, cilantro

Moroccan Spiced Chicken Satay – yogurt marinade (gluten free)  
Chicken Karaage Bites – korean bbq sauce, sesame seeds (gluten free)  
Savory Chicken Bisteeya Bite - almonds, wrapped in phyllo pastry  
Pulled Pork Profiterole – zesty bbq sauce, poblano crema, cilantro  
Za'atar Spiced Lamb Satay – pomegranate molasses, mint picada (gluten free)  
Braised Beef Short Rib Bite - truffle aioli  
Spice Rubbed Flank Steak – chimichurri sauce (gluten free)  
Miso Beef Meatball – teriyaki glaze (gluten free)  
\*Beef Wellington Bite – sirloin, prosciutto, mushroom duxelles, in pastry

## **Sweets - (minimum 24 pcs, can be stationary or passed)**

Coconut Tapioca – mango coulis (vegan, gluten free)  
Million Dollar Strawberries – dark chocolate dipped, dusted with gold (vegan, gluten free)  
Petite Passionfruit Tarts - brûlée meringue  
Profiteroles – espresso cream filling, caramel drizzle  
Mini 'Pop Tarts' - homemade blueberry jam tarts, sugar glaze, sprinkles  
Petite Banoffee Tarts – banana, caramel sauce, chantilly cream  
Lemon Drop – tangy lemon curd, macerated strawberries (gluten free)  
Petite Lemon Tarts – brûlée meringue  
Dark Chocolate Mousse – dark chocolate cup (gluten free)  
Coffee S'Mores Shot - coffee chocolate ganache, graham cracker, torched marshmallow fluff (gluten free)  
Macarons – made with almond flour, selection varies (gluten free)  
Meringues – vanilla, caramel, cherry, or lemon (gluten free)

## Small Plates - (minimum 18 people)

Heartier than a canapé, but smaller than a dinner plate, these dishes can be enjoyed while standing up. Plates can be produced from an Action Station in the venue or from behind the scenes. \*Additional rental and labour costs incurred.



### Vegetarian

Wild Mushroom Risotto – shaved parmesan (vegetarian, gluten free) - \$9 pp  
Orecchiette with Vegetable Ragu – parmesan (vegan without cheese) - \$8 pp  
Polenta with Green Harissa – confit tomatoes, king oyster mushroom (vegan, GF) - \$8 pp  
Pea & Ricotta Ravioli – sautéed zucchini, mint, pecorino cheese, brown butter emulsion (vegetarian) - \$10 pp

### Seafood

Steelhead Salmon – farro & chanterelle risotto (gluten free) - \$11 pp  
BC Albacore Tuna Niçoise – new potato, haricot vert, quail egg, tomato & olive vinaigrette (gluten free) - \$11 pp  
Seared Diver Scallop – white bean purée, balsamic reduction (gluten free) - \$9.50 pp  
Wild Sidestripe Shrimp Risotto – lemon, asparagus, parmesan (gluten free) - \$10 pp  
Miso Glazed Sable Fish - dashi broth, edamame, hon shimeji mushrooms (gluten free) - \$13 pp  
Grilled Humboldt Squid – pearl cous cous salad with roasted peppers, white beans, corn, spicy tomato coulis (gluten free) - \$10 pp

### Meat

Butter Chicken Cup – naan, spiced basmati rice, Indian spice creamy tomato sauce (gluten free) - \$9 pp  
Petit Poutine Cup – french fries, beef jus, braised short rib, cheese curd (gluten free) - \$8 pp  
Grilled Flank Steak - chimichurri, roasted peppers (gluten free) - \$11 pp  
BBQ Pulled Pork Takeout – apple & cabbage coleslaw (gluten free, dairy free) - \$9 pp  
Bangers & Mash - grilled bratwurst or chicken sausage, garlic mash potato, pickled red onion (gluten free) - \$8 pp

### Dessert Station - \$7.50 each (served in 125ml mason jars)

Coconut Tapioca – macerated summer berries, mango coulis (vegan, gluten free)  
Black Forest Cake - chocolate cake, cherry compote, vegan buttercream, shaved chocolate (vegan)  
Tiramisu – gf lady fingers, espresso, dark rum, mascarpone cream, cocoa (gluten free)  
Coffee S'Mores Pie - coffee chocolate ganache, graham cracker crumble, torched marshmallow fluff  
Strawberry Short Cake – vanilla sponge, triple sec, fresh strawberries, chantilly cream  
Pavlova - crisp vanilla meringue, lemon curd, macerated berries (gluten free)  
Chocolate Valpolicella Crema – mascarpone cream, amaro cherry, amaretti (gluten free without the cookie)



# Platter Menu

## **Fresh Fruit Platter**

\$6.00 per person  
~ minimum order 12 people

An assortment of sliced seasonal fresh fruit and melons

## **Trio of Dips**

\$6.50 per person  
~ minimum order 12 people

Lemon, Parmesan & Artichoke (vegetarian), Roasted Red Pepper Tapenade (vegan), and Basil Hummus (vegan) served with sliced baguette & gluten free crackers

## **Crudité Platter**

\$6.00 per person  
~ minimum order 12 people

A wide selection of colorful fresh vegetables served with house made dip (vegan dip option available)  
\*individual cups available for an additional charge

## **Antipasti Vegetable Platter**

\$8.50 per person  
~ minimum order 12 people

Tomato & bocconcini skewers, caponata, olives, artichokes, grilled marinated vegetables, served with crostini (vegan & vegetarian)

## **Grilled Mediterranean Vegetable Platter**

\$7.00 per person  
~ minimum order 12 people

Grilled marinated zucchini, peppers, fennel, eggplant, and asparagus, olive oil, balsamic glaze (vegan, gluten free)  
\*served room temperature

## **Bruschetta Trio**

\$9.00 per person  
\$4.25 for one type  
~ minimum order 12 people

California – fresh tomato, basil, olive oil, asiago (vegetarian)  
Artichoke - artichoke hearts, olive oil, lemon, garlic, aged parmesan  
Sicilian - eggplant, capers, zucchini, onions (vegan)  
~ served with crostini

## **Oyama Charcuterie Display**

\$9.75 per person  
~ minimum order 12 people

Organic and ethically raised meat selections from locally crafted Oyama Sausage Co. served with grain mustard, gherkins, & sliced baguette (gluten free crackers available) \*'No Pork' selection add \$3.00

## **British Columbia Artisanal Cheese Platter**

\$11.00 per person  
~ minimum order 12 people

A rotating selection of cheese from our provinces' small producers such as Farmhouse, Natural Pastures, Little Qualicum Cheese, Moonstruck, Poplar Grove, and Kootenay Alpine Cheese - served with sliced baguette, gluten free crackers, & house made marmalades.

## **Market Cheese Board**

\$8.00 per person  
~ minimum order 12 people

A selection of sliced or cubed domestic & import cheese, pickles, fruit garnish, croccantini crackers, & gluten free crackers

## **Market Cheese & Meat Board**

\$13.00 per person  
~ minimum order 8 people

A selection of sliced or cubed domestic and imported cheese, salamis, olives, pickles, crackers, & gluten free seed crackers

## **Baked Brie Wrapped in Filo**

\$49 per 600g wheel  
~ suitable for 8-10 people

Tartufata black truffle paste OR Red wine macerated sundried blueberries (vegetarian) OR Leek and truffle filling (vegetarian) – served with sliced baguette (can be produced without pastry)

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**Albacore Tuna Tataki Platter**

\$9.00 per person  
~ minimum order 12 people

Sliced rare BC albacore tuna, cucumber, radish, sweet sesame-tamari dressing, rice crackers (gluten free)

**Smoked Salmon Platter**

\$9.00 per person  
~ minimum order 12 people

Cold smoked wild salmon, red onion, capers, dill crème fraîche – served with crostinis

**Oyster Platter**

\$48-54 per dozen  
~ minimum order 4 dozen

Fresh West or East Coast oysters (raw) shucked and served on ice, with lemon and mignonette (gluten free)

**Prawn Cocktail**

\$100/ platter/ 36 pieces

Court bouillon poached, house made cocktail sauce, lemon wedges (gluten free)

**Chilled BC Seafood Display**

\$10.50 per person (3 - 4 pcs pp)  
~ minimum order 12 people

Seasonal selection varies but may include fresh shucked oysters, bc albacore tuna tataki, shrimp cocktail with house made cocktail sauce, cold smoked wild salmon, candied wild salmon, marinated squid, or scallop ceviche (gluten free)

**Oysters Rockefeller**

\$54 per dozen  
~ minimum order 3 dozen

Local oysters, spinach, shallots, garlic, parsley, parmesan, pernod, breadcrumbs, butter  
(served hot – kitchen equipment required)

**Slow Roasted Sliced Beef**

\$15.00 per person  
~ minimum order 12 people

AAA Striploin, slow roasted to medium rare, carved, and served room temperature – with soft buns, creamed horseradish, pickled red onion, grainy mustard, mayonnaise (2 buns per person)

**Slider Bar**

\$12.00 per person  
~ minimum order 12 people  
(2 sliders per person)

*Choose up to 3 types:*

Canadian AAA Beef – smoked bacon, aged cheddar, dijon aioli, tomato jam

Pulled Pork - zesty bbq sauce, apple-cabbage coleslaw

Buttermilk Battered Chicken – pickled red onion, sriracha aioli, shredded lettuce

Portobello Mushroom – caramelized onion, blue cheese, garlic aioli (vegetarian)

**Satay Bar**

\$12.00 per person  
~ minimum order 12 people  
(3pcs per person)

*Choose up to 3 types:*

Prawn - spice rub, roasted red pepper aioli

Chicken - teriyaki glaze

Salmon - thai coconut curry

Beef - ginger & lime marinade

Tofu - tamari, garlic, peanut sauce (vegan)

(all items are gluten free)

**Chinese BBQ Pig**

\$450 – Suckling Pig  
~ serves approximately 10-15pl  
\$560 – Large Pig  
~ serves approximately 50pl

Dry-cure rubbed with Chinese 5-spice, sugar and salt - whole suckling or a large pig that is spit-roasted and displayed on banana leaves. Sliced for guests to serve themselves or can be carved and served by a Chef for an additional charge.  
(gluten free)

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## Plated Dinner Options

Chef Dino often likes to write custom menus for our clients, particularly when you have dined with us before. He takes inspiration from the season's bounty and perhaps your choice of wines if you're digging into the cellar. The following menu items are in our repertoire for this season and can be combined to design a dinner menu starting at 3 courses, with as many additions as you would like. Pricing will reflect the number of courses and the combination of choices.

### Sample 3 Course Menu

#### **Roasted Beet Salad**

goat cheese, toasted hazelnuts, greens, balsamic dressing  
(vegetarian, gluten free)

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#### **White Wine & Dijon Roasted Chicken Breast**

smoked cheddar mashies, asparagus, madeira jus, apple chutney  
(gluten free)

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#### **Passionfruit Pavlova**

passionfruit curd, raspberries, crisp vanilla meringue  
(gluten free)

**starting at \$60 pp**  
(3 courses, minimum 8 people)





## **Appetizers:**

Roasted Beet Salad – herb goat cheese, hazelnuts, greens, beet caramel, balsamic dressing (vegetarian, gf)  
Zucchini Ribbon Salad – burrata, olives, toasted almonds, fresh basil, olive oil-lemon vinaigrette (vegetarian, gf)  
Composed Summer Harvest Salad – artichoke cream, pickled chanterelle, asparagus, shaved fennel, parmesan crisp, micro greens (vegetarian, gluten free)  
Fig & Endive Salad – burrata, truffle honey, toasted pistachio, balsamic drizzle (vegetarian, gluten free)  
Heirloom Tomato, Peach, & Burrata – basil, balsamic drizzle (vegetarian, gluten free)  
Arugula & Fennel Salad – citrus segments, roasted pumpkin seeds, shaved parmesan, lemon-chile dressing (vegetarian, gluten free)  
Waldorf Salad – celery, apple, blue cheese, endive, candied walnuts, cider vinaigrette (vegetarian, gluten free)  
Caramelized Pear Salad – endive, grapes, spiced pecans, blue cheese, cider dressing (vegetarian, gluten free)  
Three Cheese Soufflé – fig jam, toasted hazelnuts, micro greens (vegetarian)  
Spinach Salad - maple bacon, sautéed mushrooms, gruyere cheese, croutons  
Endive & Smoked Salmon Salad - radicchio, citrus segments, pickled red onion, dill yogurt dressing (gluten free)  
Dungeness Crab Salad – lemon, fine herbs, avocado crema, micro greens, puffed wild rice (gluten free)

Chilled Cucumber & Tomatillo Gazpacho - baby shrimp, fried corn tortillas, prosciutto crisp (gluten free)  
Chilled Pea & Mint Bisque – tarragon crema, parmesan, pastry twist (vegetarian)  
Cauliflower Bisque – fleurettes, blue cheese chantilly (vegetarian)  
Tomato & Roasted Pepper Soup – basil pistou (vegan, gluten free)  
Provençal Fish Soup – gruyère, croutons, rouille  
Westcoast Seafood Chowder – fin & shellfish, local corn, herbs, light cream

Warm Wild Mushroom Bruschetta – grilled italian bread, sauteed mushrooms, fresh herbs, truffled tahini (vegan)  
Yukon Gold Potato Gnocchi – tomato basil sauce, shaved parmesan (vegetarian)  
Zucchini Fritters – sour cream, chives (vegetarian)  
Caramelized Onion Tart - arugula, sherry dressing (vegetarian)  
Tomato Tart – goat chèvre, tapenade, arugula salad (vegetarian)  
Pea & Ricotta Ravioli – sautéed zucchini, mint, brown butter emulsion, pecorino (vegetarian)  
Grilled Italian Bruschetta – burrata, basil & tomato salsa verde (vegetarian)

Herb Crusted Albacore Tuna – tapenade, poached tomato, potato crisp, lemon aioli (gluten free)  
Albacore Tuna Tataki - pickled cucumber, rice wine-tamari dressing (gluten free)  
Poached Salmon Ballotine – herb aioli, trout caviar, summer greens (gluten free)  
Beet-cured Salmon Gravlax – dill crème fraîche, warm yukon gold blini, micro greens (gluten free)  
Chilled Marinated Westcoast Shellfish – herb & sauvignon blanc gelée, crème fraîche (gluten free)  
Squid Ink Risotto – garlic humboldt squid, roasted pepper confit (gluten free)  
Crab Cake – preserved lemon aioli (can be gluten free upon request)  
Oysters Rockefeller - local oysters, spinach, pernod, hollandaise (gluten free)  
Chilled Seafood Terrine – dill caper remoulade, baby frisée (gluten free)  
Pan Seared Scallops – parmesan risotto, corn velouté, oven dried tomato, prosciutto crisp (gluten free)  
Provençal Garlic Prawns – pernod, golden puff pastry

Duck Carpaccio – plum, Manchego, aged jerez vinegar  
Pan Seared Pork Belly & Digby Scallops - tomato jam, red wine jus (gluten free)  
Beef Tartar – toast points, classic garnishes  
Beef Carpaccio – arugula, shaved parmesan, truffle aioli (gluten free)

## **Entrées:**

Mediterranean Stuffed Beefsteak Tomato – quinoa, roasted pepper & tomato coulis (vegan)  
Harissa Grilled Eggplant – moroccan spiced couscous, pistachio tzatziki (vegan)  
Butternut Squash Ravioli – amaretti, pecorino cheese, sage and brown butter emulsion (vegetarian)  
Hand Made Fettuccini Pomodoro - zesty tomato sauce, fresh chopped basil, parmesan (vegetarian)  
Pea & Ricotta Ravioli - grilled asparagus, morel mushrooms, shaved pecorino (vegetarian)

Miso Glazed Sable Fish - edamame, hon shimeji mushrooms, dashi broth (gluten free)  
Pan Seared Ling Cod – herb fingerling potatoes, bacon lardons, haricot vert, thyme brown butter jus (gluten free)  
Sautéed Scallops & Prawns – garlic bruschetta, buttered leeks, mussel & saffron tomato butter  
Pan Seared Diver Scallops - parmesan risotto, asparagus (gluten free)  
Seared BC Albacore Tuna – sesame, bok choy, garlic mashies, tamari-ginger-wasabi butter sauce (gluten free)  
Grilled Steelhead Salmon – pomme fondant, sautéed corn, kale, hon shimeji, sauce vierge (gluten free)  
Pan Seared Rainbow Trout – green beans almondine, mashed potato, caper & lemon brown butter (gluten free)  
Cedar Plank Wild BC Salmon – whiskey-maple-tamari glaze, pomme purée, green beans (gluten free)  
Pan Seared Halibut – crab ravioli, ginger cream, pea shoots, asparagus  
Roasted Halibut Cheeks – zucchini julienne, parmesan risotto, lemon & basil pistou (gluten free)  
Grilled Nova Scotia Lobster – herb butter, charred green onion, corn & truffle fricassée, tomato vinaigrette (gf)

Grilled ½ Spatchcock Game Hen – garlic lemon & herb basted, Israeli couscous, grilled vegetables, chermoula  
Chicken Marbella – citrus, prunes, olives, capers, parmesan risotto, light demi-glace (gluten free)  
White Wine & Dijon Roasted Chicken Breast – creamy polenta, asparagus, madeira jus (gluten free)  
Duck Confit – roasted potato, haricot vert, orange jus (gluten free)  
Pan Seared Duck – sunchoke purée, roasted cipollini onion, cherry jus (gluten free)  
Kabayaki Glazed Duck Breast - shiitake mushroom infused kasha, natural jus (gluten free)

Grilled Beef Tenderloin – taleggio sauce, tomato jam, smoky chips, broccolini (gluten free)  
Grilled Beef Flank Steak – pomme pont neuf, red wine jus, herb shallot butter (gluten free)  
Braised Beef Short Rib – porcini risotto, brussel sprouts leaves, parsnip chips, red wine jus (gluten free)  
Grilled Lamb Sirloin – creamy polenta, grilled broccolini with lemon & chili garlic, tomato-olive jus (gluten free)  
Kurobuta Pork Cheeks - mustard spaetzle, summer vegetables, mushrooms, truffle jus  
Grilled Double Pork Chop – fennel rub, yam pont neuf, grilled rapini, sauce diablo (gluten free)

## **Desserts:**

Coconut Tapioca – macerated summer berries, mango coulis (vegan, gluten free)

Black Forest Cake – chocolate cake, cherry compote, whipped coconut cream, shaved chocolate (vegan)

White Chocolate Almond Semifreddo – mango coulis (gluten free)

Toasted Barley Set Cream - poached rhubarb, crisp meringue, linseed brittle (gluten free)

Strawberry Short Cake – vanilla sponge, fresh strawberries, orange liqueur, chantilly cream

Apple Tart Tatin – vanilla ice cream

Crumbles – choice of blueberry, apple, peach & blackberry, OR rhubarb & raspberry - all with toasted almond & oat crumble, vanilla gelato or chantilly cream (gluten free)

Lemon Tart – brûlée meringue, berry coulis

Dark Chocolate Pâté – dulce de leche, sea salt (gluten free)

Chocolate Valpolicella Crema – mascarpone cream, amaro cherry, amaretti (gluten free without cookie)

Chocolate & Walnut Pavlova - chocolate meringue, mascarpone cream, candied walnuts, madeira-soaked tangerine segments (gluten free)

Lemon Pavlova – lemon curd, macerated berries, crisp vanilla meringue (gluten free)

Passionfruit Pavlova – passionfruit curd, raspberries, crisp vanilla meringue (gluten free)

White Chocolate Raspberry Crème Brûlée – sesame brittle (gluten free)

Profiteroles – caramel, fleur de sel, warm chocolate sauce

Tiramisu – espresso, gluten free lady fingers, dark rum, mascarpone cheese (gluten free)

Vanilla Panna Cotta – citrus compote, sesame brittle (gluten free)

Grand Marnier Soufflé – crème anglaise

Cheese & Nuts – artisanal cheese from local producers, european cheese, fruit compote, nuts

Fruit Plate – colorful assortment (dairy free, vegan)



## **Custom Cake Options:**

Custom Occasion Cakes are available from our local partner, Margot Macaron. Your Event Coordinator can provide you with the current offerings and pricing upon request.

## **Dinner Buffet – Menu #1**

### **Butter Lettuce Salad**

avocado, grape tomatoes, roasted peppers, green goddess dressing  
(vegan)

### **Golden Beet & Quinoa Salad**

citrus, pumpkin seeds, arugula, crumbled feta, sherry dressing

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### **Steamed Nugget Potatoes**

fresh herbs, olive oil  
(vegan)

### **Grilled Broccolini**

lemon, chiles  
(vegan)

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### **Choose 2 Entrées:**

#### **Buttermilk Marinated Chicken Thighs**

spice breaded & fried  
(gluten free)

#### **Chilled Poached Wild Salmon**

dill crème fraîche  
(gluten free)

#### **Grilled Fennel Dusted Pork Tenderloin Medallions**

tomato jam

#### **Mediterranean Stuffed Beefsteak Tomato**

quinoa, roasted pepper & tomato coulis  
(vegan, gluten free)

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### **Choose 1 Dessert:**

#### **Strawberry Short Cake Jar**

vanilla sponge, triple sec, fresh strawberries, chantilly cream

#### **Mini Pavlova**

lemon curd, blueberries, crisp vanilla meringue  
(gluten free)

#### **Raspberry & Rhubarb Crostatas**

whipped Chantilly

**\$68 per person**

(minimum 20 people)

\*Add Coffee & Tea service for \$2.95

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## Dinner Buffet – Menu #2

### Choose 2 Salads:

#### **Butter Lettuce Salad**

avocado, grape tomatoes, roasted peppers,  
green goddess dressing  
(vegan, gluten free)

#### **Golden Beet & Quinoa Salad**

citrus, pumpkin seeds, arugula, crumbled feta,  
sherry dressing  
(can be vegan, gluten free)

#### **Summer Legume Salad**

edamame, peas, green beans, asparagus,  
sesame seeds, lemon-tahini dressing  
(vegan, gluten free)

#### **Heirloom Tomato Salad**

bocconcini, chives, capers, red onion, basil,  
balsamic dressing  
(gluten free)

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#### **Steamed or Roasted Nugget Potatoes**

fresh herbs  
(vegan, gluten free)

#### **Grilled Summer Vegetables**

virgin olive oil, dukka spice  
(vegan, gluten free)

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### Choose 2 Entrées:

#### **Pan Seared Lois Lake Steelhead**

smoked tomato & olive vinaigrette  
(gluten free)

#### **Roast Sirloin of Beef**

sautéed mushrooms, au jus  
(gluten free)

#### **Harissa Grilled Eggplant Stack**

moroccan quinoa, tomato coulis  
(vegan, gluten free)

#### **White Wine & Rosemary Chicken**

shallots, black pepper, red wine jus  
(gluten free)

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### **Chef's Assorted Mini Mason Jars**

(choose 2)

Tiramisu – gf lady fingers, espresso, dark rum, mascarpone cream, cocoa (gluten free)

Strawberry Short Cake – vanilla sponge, triple sec, fresh strawberries, chantilly cream

Black Forest Cake - chocolate cake, cherry compote, vegan buttercream, shaved chocolate (vegan)

Pavlova - crisp vanilla meringue, lemon curd, macerated berries (gluten free)

Coffee S'mores Pie – coffee chocolate ganache, nutella graham cracker crust, marshmallow fluff

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**\$78 per person**

(minimum 20 people)

\*Add Coffee & Tea service for \$2.95

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## Dinner Buffet – Menu #3

### Choose 2 Salads:

#### **Butter Lettuce Salad**

avocado, grape tomatoes, roasted peppers,  
green goddess dressing  
(vegan, gluten free)

#### **Zucchini Ribbon Salad**

burrata, olives, toasted almonds, fresh basil,  
olive oil-lemon vinaigrette  
(gluten free)

#### **Golden Beet & Quinoa Salad**

citrus, pumpkin seeds, arugula, crumbled feta,  
sherry dressing  
(can be vegan, gluten free)

#### **Heirloom Tomato Salad**

bocconcini, chives, capers, red onion, basil,  
balsamic dressing  
(vegetarian, gluten free)

#### **Apple & Candied Pecan Salad**

caramelized apple, endive, watercress,  
crumbled blue cheese, cider dressing  
(vegetarian, gluten free)

#### **Summer Legume Salad**

edamame, peas, green beans, asparagus,  
sesame seeds, lemon-tahini dressing  
(vegan, gluten free)

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### Choose:

#### **Roasted Cauliflower**

capers, currants, pine nuts, gastrique  
(vegan, gluten free)

OR

#### **Grilled Broccolini**

lemon, garlic, chillies  
(vegan, gluten free)

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### Choose:

#### **Garlic Mashed Potatoes**

(gluten free)

OR

#### **Creamy Polenta**

(gluten free)

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### Choose 2 Entrées:

#### **Cedar Planked Wild Salmon**

maple-miso glaze  
(gluten free)

#### **Butterflied Leg of Lamb**

salsa verde, lamb jus  
(gluten free)

#### **Porcini Dusted Beef Tenderloin**

red wine jus  
(gluten free)  
\*Requires staffing

#### **Mediterranean Stuffed Beefsteak Tomato**

quinoa, roasted pepper & tomato coulis  
(vegan, gluten free)

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### **Chef's Assortment of Fruit Crostatas & Mini Mason Jars**

Mason Jar selection varies: Black Forest Cake (vegan), Tiramisu (gluten free), Strawberry Short Cake,  
Pavlova (gluten free), Summer Fruit Crumble  
Crostata selection varies: Raspberry & Rhubarb, Peach & Blackberry, Strawberry – with chantilly cream

**\$88 per person**  
(minimum 25 people)

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# **Summer BBQ Buffet**

## **Jalapeno Corn Bread Muffins**

honey butter  
(vegetarian)

## **Apple Slaw**

cabbage, apple, carrot, creamy herb mayo  
(gluten free)

## **Baked Beans**

molasses, brown sugar, smoked paprika  
(vegetarian, gluten free)

## **Smoked Beef Brisket**

wet & dry rubbed, slow cooked for 16 hours  
(gluten free)

## **Pulled Pork**

dry rubbed, 4 hour braise  
(gluten free)

**\$69 per person**  
(minimum 25 people)

\*Additional rental equipment required if kitchen set up is not available on site.

## **Add on for \$10 per person:**

### **Chef's Assortment of Fruit Crostatas & Mini Mason Jars**

Mason Jar selection varies: Black Forest Cake (vegan), Tiramisu (gluten free), Strawberry Short Cake, Pavlova (gluten free), Summer Fruit Crumble

Crostata selection varies: Raspberry & Rhubarb, Peach & Blackberry, Strawberry – with chantilly cream

## **Buffet Additions:**

### **Artisanal Bread Display**

savory island bread, creamery butters

**additional \$3.50 per person**

### **Chilled Seafood Display**

poached prawns & house made cocktail sauce

smoked salmon & dill crème fraîche

albacore tuna, radish, jalapeno-tamari sauce, & wakame salad

**additional \$9.50 per person**

### **Antipasti Display**

oyama organic charcuterie, grilled marinated vegetables, olives,

marinated artichokes, gherkins, grainy mustards

**additional \$7.50 per person**

### **Fresh Fruit Display**

an assortment of sliced summer fruits, melons, and berries

**additional \$4 per person**

### **Coffee & Tea Service**

fair trade coffee, selection of herbal and black teas

sugar, milk, & cream

**additional \$2.95 per person**

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## **Additional Services:**

### **Room Set Up/Décor Installation:**

We have extensive experience coordinating weddings, galas, corporate and social events, so our team can assist with installation of décor, flipping rooms, or manning experiential stations. We can even help you with details like packaging wedding favours or creating gift baskets for out-of-town guests. One of our experienced Event Planners would be pleased to discuss where we can support your special day.

### **Coat Check:**

Adding coat check services is a detail guests appreciate and really elevates your event. Costs start at only \$150 for 50 guests. We are proud to mainly employ high school seniors and university students in this department. It's an excellent way to build their resumé and to introduce them to the event industry.

### **Transportation Logistics:**

We have extensive experience organizing shuttles and busses for events outside of the city core. We charge a 10% administration fee to coordinate all the details. If you have contracted Wedding Planning services, this would be included in that cost.

### **Florals:**

We work with a number of florists in the lower mainland and can coordinate these logistics as part of your event timeline. We charge a 10% administration fee to coordinate the logistics. If you have contracted Wedding Planning services, this would be included in that cost.

### **Music & Entertainment:**

We have relationships with numerous booking agents and talented artists across the Lower Mainland. We can assist you with booking this as part of our Wedding Planning contract or can manage their schedule and rider day-of as your Onsite Coordinator.

### **Wedding Planner:**

We have over 20 years' experience coordinating weddings, galas, corporate and social events. We work with you to define your budget, articulate your vision, and then to execute it flawlessly. Packages start at \$1500.

### **Onsite Coordinator:**

You have organized all the details and you are just looking for someone to take your clipboard to manage the day. Rates start at \$750 and include an in-person meeting 3 days in advance to review timelines and vendors.

## **Booking Policies**

### **Service Staff Rates:**

Our service staff has extensive experience in hotels, restaurants, or premium event companies. We have handpicked each staff member and do not use staffing agencies. Our staff uniform is a black shirt, black pants or skirt, and a bon vivant nametag. For more casual or outdoor events, we also provide the option of a white BVC polo shirt with khaki slacks or capris.

Server/Busser: \$30/hr

Bartender: \$32/hr

Oyster Shucker: \$35/hr

Host, Greeter, Coat Check: \$25/hr

Event Supervisor: \$38/hr

Solo Lead Server: \$37/hr

Cook On-site: \$32/hr

Executive Chef On-site: \$45/hr

Room Set Up/Décor Installation: \$30/hr

Wedding Coordinator On-site: \$45/hr

Sommelier: \$50/hr

*\*A Supervisor or Lead Server is required at every event where we provide staffing.*

All service labour charges are calculated hourly, with a minimum 4 hours per employee. Overtime is charged at 1.5 times the hourly rate after an 8-hour shift. Charges for labour are double on Statutory Holidays. The Supervisor or Lead Server and Culinary staff are paid from the time they arrive at the shop to load the van, until the time they arrive back at the shop and unload the van. Locations outside of Vancouver or the Northshore will incur travel time, ferry fees, or fuel service charges. Parking is required for our catering vehicles and will be charged to the client if not available onsite. Your Event Planner will provide that information in the quote.

### **Rentals:**

We reserve the right to coordinate all rentals required for our food and beverage service. Unlike other catering companies, we do NOT charge a markup (or 'insurance' as our competitors call it) on these rentals when through our chosen service partner. As the client, you are responsible for all costs associated to broken, damaged, or missing rentals, including replacement costs, related to your event. For other outside providers such as florists, décor, transportation, photography, tenting, or audiovisual, a 10% service charge will be added to cover our administrative costs of managing these suppliers and we will invoice these costs in advance to the Client.

### **Room Set Up/Décor Installation:**

Unless otherwise discussed in our initial meeting, your quote includes the staffing required for the food and beverage portion of your wedding only. We have extensive experience coordinating weddings, galas, and social events so our team can certainly assist with installation of décor, flipping rooms, manning experiential stations, coat check, etc. We can even help you with details like packaging wedding favours or creating gift baskets for out-of-town guests. One of our experienced Event Planners would be pleased to discuss where we can support your special day.

### **Final Guest Count:**

The final guest count is required 21 days in advance of your wedding date. This includes all dietary requirements. Catering orders for other events related to the wedding, i.e. rehearsal dinner, out-of-town brunch, etc., require the final guest count be submitted 7 calendar days in advance. After these cutoffs, we will do our best to accommodate increases but we are not able to accommodate decreases. Please note that external vendors such as F&B and décor rentals may not be able to accommodate changes without a longer lead time.

For seated events with multiple tables, the final guest list with table assignments is required 3 business days in advance and is preferred in an Excel spreadsheet that includes the guest's dietary needs.

### **Allergies & Dietary Restrictions:**

We can accommodate most allergies and dietary restrictions but we are NOT a nut or gluten free facility. We will do our best to avoid cross contamination but assume no liability for adverse reactions to products produced in our facility. We also assume no liability for adverse reactions to food cooked or plated in facilities for which you have contracted us to provide catering. Special meals or substituted ingredients may incur additional menu and/or labour costs.

There has been a substantial increase in special meal requests for guests with food allergies and special diets. In order to protect you and your guests, please find out if the request is an allergy and its severity, or just a diet preference.

### **Tastings:**

A menu tasting for the wedding couple is \$200 and is available Monday-Thursday only. Additional guests can be added at \$100 each, to a maximum of 8 people. Tastings can be done in your home or at our Commissary Kitchen.

### **Service Charge:**

There is an 18% service charge/gratuity on the food and beverage portion of the invoice. For events where the client is providing the alcohol, there is an additional \$100 added to the service charge for every bartender scheduled.

### **Taxes:**

The entire invoice, including gratuity, is subject to 5% GST. Liquor is subject to 10% PST.

### **Payment Policies:**

To secure our services for the date of your wedding, we require a non-refundable deposit of 25% of the food, beverage, and labour estimate, along with the signed contract and credit card authorization form. Your event is not considered confirmed until this is received. (The content of the seasonal menu can be determined closer to the date the invitations are going out but a menu base price of \$75.00 per person will be used for the purposes of calculating the deposit in that case.) We only book one wedding per day so that you are our sole focus.

An additional deposit of 75% of the food, beverage, and labour estimate and 100% of the rental estimate and any external vendors is due no less than 21 days prior to the event date. Any additional monies owing due to contract additions, including from outside vendors contracted on your behalf, are payable the day prior to your event unless otherwise specified and arranged with your event planner. Deposits and account payments will be applied to the balance owing for your event.

Following completion of your event, actual labour and rental charges will be tallied along with beverage consumption if applicable, in order to produce the final invoice. The balance is due upon receipt and will be charged to the credit card on file. We accept Visa, MasterCard, and American Express. For any credit card purchase over \$5,000 a 2% processing fee will be charged on the entire total. Otherwise, the balance is due within 3 business days of receipt of the final invoice if paying by e-transfer, cheque, or wire transfer, with express approval from our accounting department in advance of your event. A signed credit card authorization form must be on file regardless of your chosen payment option. Should there be an overage, monies will be refunded to you within 30 days of the event and Bon Vivant Catering & Events Inc. reserves the right to determine the payment method for that.

## **Cancellations:**

The initial 25% deposit is nonrefundable. In the event of a cancellation by the Client, the following additional penalties apply and are subject to applicable taxes:

For cancellations occurring 15-30 days prior to the event date: 10% of the total estimated event cost, excluding taxes, plus any penalties charged by external vendors.

For cancellations occurring 8-14 days prior to the event date: 25% of the total estimated event cost, excluding taxes, plus any penalties charged by external vendors.

For cancellations occurring 4-7 days prior to the event date: 50% of the total estimated event cost, excluding taxes, plus any penalties charged by external vendors.

For cancellations occurring in the 72 hours prior to the event date, all deposits and payments on the account for catering and external vendors will be forfeited.

Cancellations must be sent in writing via email to the Event Coordinator. We reserve the right to determine the payment method for any refunded monies.

In the event of a cancellation by the caterer, all deposits will be refunded in full.

## **Liability & Indemnification:**

You are responsible for safely transporting you and your guests to and from the chosen venue, and will indemnify and save us harmless if you fail to do the same.

You are entirely responsible for any damages to the location or venue in any way, except gross negligence by the caterer, and will supervise all event participants to ensure that they conduct themselves in an orderly manner.

We highly recommend event hosts to secure Liability Insurance and they should consult a licensed professional on the matter. Bon Vivant Catering & Events Ltd. carries \$5,000,000 in general liability insurance for events with or without alcohol. We will not list clients or venues as co-insured. Evidence of Insurance can be provided upon request.

## **COVID-19 Safety Expectations –**

1. It is the Client's responsibility to ensure that any guests or other vendors attending the Client's event site are in compliance with the provincial and federal Public Health Orders in place on the date of their event regarding rules such as proof of individual vaccination status, mask mandates, and domestic or international travel. **The Provincial Health Office or Federal Government may issue additional guidelines or restrictions, or terminate restrictions, up to the day of your event and these must be adhered to regardless of our contract.**
2. Bon Vivant Catering & Events staff will be following the Provincial Health Office requirements and WCB Communicable Disease Plans in place on the date of your event. All Bon Vivant Catering staff that have contact with Clients are fully vaccinated for COVID-19. Our staff may choose to continue to wear a mask and/or gloves while serving the Client and their guests, as a matter of personal choice for the additional health and safety of their families.
3. The Client will ensure they have the first and last name of their guests along with up-to-date contact information, and that per the Provincial Health Office, that information will be kept for 30 days post event for the purposes of contact tracing by the PHO if needed.
4. It is the Client's responsibility to ensure that any guests or other vendors attending the Customer's event site are not exhibiting symptoms such as fever or chills, a cough, shortness of breath or difficulty breathing, unusual fatigue, muscle or body aches, headache, new loss of taste or smell, sore throat, congestion or runny nose, nausea or vomiting, diarrhea.
5. The Client will be entirely responsible for any fines, levies, or violation tickets from local authorities or Public Health Office, including those issued to Bon Vivant Catering & Events staff or the company in relation to the contracted event.