



# THE BOATHOUSE<sup>®</sup>

RESTAURANT  
ESTABLISHED 1981

Best of the West Coast



## Group Menus & Planning Guide



KITSILANO  
NEW WESTMINSTER • WHITE ROCK  
PORT MOODY  
[boathouserestaurants.ca](http://boathouserestaurants.ca)





# THE BOATHOUSE<sup>®</sup>

RESTAURANT  
ESTABLISHED 1981

## PUTTING 'SPECIAL' IN EVERY OCCASION

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

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

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

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



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

LUNCH MENU 1 - CASUAL CLASSICS

**3 COURSE MENU INCLUDES:**

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

**SALAD SELECTIONS**

(CHOICE OF)

Classic Caesar Salad  
Okanagan Field Green Salad

**ENTRÉE SELECTIONS**

(CHOICE OF)

**CHEDDAR BURGER**  
fresh chuck patty, golden brioche, hothouse tomato, aged cheddar, lettuce, onion, served with sea salted fries

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

**PAN-ROASTED VEGETABLES + PENNE**  
lentil gluten free penne, tomato, herbs, capers, spinach, mushrooms

**PACIFIC FISH & CHIPS**  
Oceanwise® cod, lemon dill tartar, served with sea salted fries

**DESSERT**

(CHOICE OF)

**CRÈME BRÛLÉE**  
featuring an ever-changing flavor

**MOCHA ICE CREAM PIE**  
chocolate ganache & maple almonds

*coffee, tea and fountain pop included*

**\$40 per person**

*15% suggested gratuity and 3% banquet fee and applicable taxes will be added*

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LUNCH MENU 2 - WEST COAST BRUNCH

**3 COURSE MENU**

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

(CHOICE OF)

Seasonal Fruit Bowl  
Okanagan Field Green Salad

**ENTRÉE SELECTIONS**

(CHOICE OF)

WEST COAST BENNY TRIO\*  
smoked salmon lox, crab & shrimp, Canadian back bacon, roast potato hash, house hollandaise

SPINACH & GOAT CHEESE QUICHE  
arugula salad, limoncello vinaigrette, seasonal fruit

BC SMOKED SALMON HASH\*  
smoked salmon lox, poached eggs, sugar snap peas, grape tomatoes,  
roast potato hash, fennel cream, house hollandaise

PAN-ROASTED VEGETABLES + PENNE  
lentil gluten free penne, tomato, herbs, capers, spinach, mushrooms

PRAWN + CHICKEN CURRY BOWL  
Thai green curry coconut sauce, crisp vegetables, jasmine rice

**DESSERT**

(CHOICE OF)

CRÈME BRÛLÉE  
featuring an ever-changing flavor

MOCHA ICE CREAM PIE  
chocolate ganache & maple almonds

*coffee, tea and fountain pop included*

**\$43 per person**

*15% suggested gratuity and 3% banquet fee and applicable taxes will be added*

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LUNCH MENU 3 - BOATHOUSE FAVORITES

**3 COURSE MENU**

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**SOUP OR SALAD**

(CHOICE OF)

Lobster Bisque  
Classic Caesar Salad  
Okanagan Field Green Salad

**ENTRÉE SELECTIONS**

(CHOICE OF)

COCONUT PACIFIC COD  
Thai green curry coconut sauce, crisp vegetables, red quinoa  
FIRE GRILLED FRESH SALMON  
fire grilled, complemented with pernod beurre blanc  
SIRLOIN\* 7 OZ  
Certified Angus Beef® sirloin, roasted garlic mash, seasonal vegetables  
PAN-ROASTED VEGETABLES + PENNE  
lentil gluten free penne, tomato, herbs, capers, spinach, mushrooms

**DESSERT**

(CHOICE OF)

CRÈME BRÛLÉE  
featuring an ever-changing flavor  
MOCHA ICE CREAM PIE  
chocolate ganache & maple almonds

*coffee, tea and fountain pop included*

\$50 per person

*15% suggested gratuity and 3% banquet fee and applicable taxes will be added*

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DINNER MENU 1 - CLASSICS

**3 COURSE MENU**

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**SALAD SELECTIONS**

(CHOICE OF)

Classic Caesar Salad  
Okanagan Field Green Salad

**ENTRÉE SELECTIONS**

(CHOICE OF)

NORTHWEST SEAFOOD PASTA + FRESH FETTUCCINE  
local market seafood, blistered tomatoes, roasted tomato garlic cream

FIRE GRILLED FRESH SALMON  
fire grilled, complemented with pernod beurre blanc

SIRLOIN\* 7 OZ  
Certified Angus Beef® sirloin, roasted garlic mash, seasonal vegetables

PAN-ROASTED VEGETABLES + PENNE  
lentil gluten free penne, tomato, herbs, capers, spinach, mushrooms

**DESSERT**

(CHOICE OF)

CRÈME BRÛLÉE  
featuring an ever-changing flavor

MOCHA ICE CREAM PIE  
chocolate ganache & maple almonds

*coffee, tea and fountain pop included*

**\$55 per person**

*15% suggested gratuity and 3% banquet fee and applicable taxes will be added*

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DINNER MENU 2 - PACIFIC NORTHWEST

**4 COURSE MENU**

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

Sweet Chili Chicken & Calamari Share Platter

**SOUP OR SALAD**

(CHOICE OF)

Lobster Bisque  
Classic Caesar Salad  
Okanagan Field Green Salad

**ENTRÉE SELECTIONS**

(CHOICE OF)

**COCONUT PACIFIC COD**

Thai green curry coconut sauce, crisp vegetables, red quinoa

**SIRLOIN\* 7 OZ + GRILLED PRAWN SKEWER**

Certified Angus Beef® sirloin, roasted garlic mash, seasonal vegetables

**TRUFFLE BUTTER ROASTED CHICKEN**

chicken breast, goat cheese mash, truffled Brussels sprouts

**SZECHUAN SALMON + SHRIMP**

fresh grilled salmon, shrimp, Szechuan glaze, stir-fried vegetables, shiitake fried rice

**PAN-ROASTED VEGETABLES + PENNE**

lentil gluten free penne, tomato, herbs, capers, spinach, mushrooms

**DESSERT**

(CHOICE OF)

**CRÈME BRÛLÉE**

featuring an ever-changing flavor

**NEW YORK CHEESECAKE**

with berry compote

*coffee, tea and fountain pop included*

**\$69 per person**

*15% suggested gratuity and 3% banquet fee and applicable taxes will be added*

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**DINNER MENU 3 - DELUXE WEST COAST**

**4 COURSE MENU**

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

**APPETIZER SHARE PLATTER**

coconut shrimp, sweet chilli chicken, yam fries, crab dip

**SOUP OR SALAD**

(CHOICE OF)

Lobster Bisque

Classic Caesar Salad

Okanagan Field Green Salad

**ENTRÉE SELECTIONS**

(CHOICE OF)

**TOGARASHI SEARED AHI TUNA\***

blistered shishito peppers, soy lime vinaigrette, shiitake fried rice, wasabi aioli

**CRAB & LOBSTER RAVIOLI**

prawns, fresh ravioli, citrus cream, spinach, shaved romano

**MISO CRUSTED WILD HALIBUT**

wild rice, seasonal vegetables, black pepper sauce

**SIRLOIN\* 7 OZ + CRAB STUFFED PRAWNS**

Certified Angus Beef® sirloin, roasted garlic mash, seasonal vegetables

**BRAISED LAMB SHANK**

rosemary, thyme, red wine, roasted garlic mash, zucchini, mushrooms

**DESSERT**

(CHOICE OF)

**CRÈME BRÛLÉE**

featuring an ever-changing flavor

**NEW YORK CHEESECAKE**

with berry compote

*coffee, tea and fountain pop included*

**\$80 per person**

*15% suggested gratuity and 3% banquet fee and applicable taxes will be added*

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DINNER MENU 4 - BEST OF WEST COAST

**4 COURSE MENU**

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**STARTER**

**CHILLED SEAFOOD PLATTER**

crab legs, lobster tail, prawns, mussels, candied salmon

**SOUP OR SALAD**

(CHOICE OF)

**WEDGE CAESAR**

baby romaine, 7-minute egg, house made croutons

**SMOKED SALMON CARPACCIO\***

locally smoked salmon, arugula, dijon mustard

**LOBSTER BISQUE**

**ENTRÉE SELECTIONS**

(CHOICE OF)

**SIRLOIN\* 7 OZ + PEI LOBSTER TAIL**

Certified Angus Beef® sirloin, roasted garlic mash, seasonal vegetables

**MIXED SEAFOOD GRILL**

fresh grilled salmon, prawns, scallops, crab stuffed prawns, pernod buerre blanc

**SHELLFISH CIOPPINO**

dungeness crab, Saltspring Island mussels, market seafood, prawns, sourdough bread

**NEW YORK STRIP\* + PEPPERCORN SAUCE**

Certified Angus Beef® strip, roasted garlic mash, seasonal vegetables

**WILD MUSHROOM RISOTTO**

pan roasted local mushrooms, fresh thyme, roasted truffle butter

**DESSERT**

(CHOICE OF)

**CHOCOLATE LAVA CAKE**

molten lava core, vanilla ice cream, strawberry gazpacho

**NEW YORK CHEESECAKE**

with berry compote

**KEY LIME PIE**

graham crust, fresh whipped cream, toasted coconut

*coffee, tea and fountain pop included*

**\$125 per person**

*15% suggested gratuity and 3% banquet fee and applicable taxes will be added*

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## BANQUET ENHANCEMENTS - MIX & MATCH RECEPTION PLATTERS

### CANAPÉS

Prices per dozen  
(Minimum 4 dozen per selection)

Tomato Bocconcini Skewers \$35

Smoked Salmon on Crostini\* \$37

Ahi Tuna Tacos\* \$48

Tomato Bruschetta \$35

Boathouse Ceviche Boats\* \$ 75

Satay Trio \$48

Shrimp Potstickers \$36

Beef Sliders \$65

Korean Chicken Sliders \$65

Coconut Shrimp \$36

### PLATTERS

Small platters/displays serve approx. 20-30 ppl

Large platters/displays serve approx. 50-60 ppl

Oysters Station*	small \$1000	/	large \$1600
Seafood Display*	small \$800	/	large \$1200
Fruit Platter	small \$275	/	large \$400
Dessert Display	small \$300	/	large \$500
Artisan Cheese & Bread Board	one size \$300		
Vegetable Crudité	one size \$150		

*15% suggested gratuity and 3% banquet fee and applicable taxes will be added*

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.  
The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacteria or viral contamination.