



ALL-INCLUSIVE MENU

Selections will be presented to your guests in a custom menu.
For groups of 20 or more, actual counts on the Main Course must be given 5 days before the event.

STARTER

served with ROSEMARY BREAD + OLIVE OIL

Please circle 1 option:

MIXED GREENS SALAD

CAESAR SALAD

MAINS

CAULIFLOWER ROAST

w/ melted tomato, olive tapenade,
whipped truffled goat cheese
+ lemon-garlic breadcrumbs

8 OZ FILET

w/ red wine sauce

DUCK CONFIT

w/ red wine sauce

B.C. KING SALMON

w/ pistachio butter

PRAWNS

w/ drawn butter

SIDES

ROASTED FINGERLING POTATOES

SAUTÉED BROCCOLINI

DESSERT

Please circle 1 option:

HOT BUTTER RUM CRÈME BRÛLÉE <gf>

HAZELNUT MOCHA TORTE

STICKY TOFFEE BREAD PUDDING

BEVERAGES

per guest

2 glasses house red or white wine and/or draft beer

choice of 1 non-alcoholic beverage:
fountain soda | hot or iced tea | coffee

\$125 | guest

Menu items are subject to seasonal changes and availability.