



CATERING MENUS

Breakfast



BREAKFAST BUFFET

(Services are available for one hour)

Traditional Continental

(minimum 10 people)

Orange & Grapefruit Juice

Selection of Sweet Danish, Buttery Croissants, Scones & Muffins
Fruit Preserves, Marmalade, Honey & Butter

Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas
\$10.95 per person

Deluxe Continental

(minimum 10 people)

Orange & Grapefruit Juice

Sliced Seasonal Fruit

Selection of Sweet Danish, Buttery Croissants, Scones & Muffins
Fruit Preserves, Marmalade, Honey & Butter

Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas
\$12.95 per person

Health Buffet♥

(minimum 20 people)

Orange & Grapefruit Juice, Fresh Fruit Smoothie

Sliced Seasonal Fruit, Low Fat Fruit Yogurt & Cottage Cheese

Selection of Low Fat Muffins

Hot Oatmeal with Plantation Sugar

Raisin & Cashew Granola with 2% & Skim Milk

Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas
\$12.95 per person

All menu services and charges are subject to minimum numbers.

All prices are subject to a 15% gratuity and applicable taxes.

(2011)

The Breakfast Buffet

(minimum 20 people)

Orange & Grapefruit Juice
Creamy Scrambled Eggs with Cheddar Cheese & Chives
Crisp Breakfast Potatoes with Spring Onions
Selection of Sweet Danish, Buttery Croissants, Scones & Muffins
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

(Please select one of the following for you breakfast buffet)

Old Fashion Roast Ham with Marmalade & Black Coffee Glaze
Pancakes with Canadian Maple syrup & Blackberry Butter
Crisp Bacon, Italian Turkey Sausage, Maple Sausage Rounds (please select two)
Barbequed Salmon Hash with Red Potatoes & Dilled Horseradish Cream
Toasted Buttermilk Country Biscuits with Chorizo Gravy
Pancakes with Canadian Maple syrup & Blackberry Butter
Vine Ripened B.C. Tomatoes Broiled with Parmesan Cheese
Fresh Seasonal Fruit Platter
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas

\$15.95 per person
(additional selections at \$2.50 each)

BUFFET BRUNCH

Buffet brunch service is also available for groups of 35 people or larger.
From \$26.00 per person, menus are available

The Day Break Boxed Breakfast

(for groups leaving the Hotel, available for pickup from 5:00am)

Apple or Orange Juice
Fresh Bakery Selection
Individual Fruit Yogurt
Whole Fruit
Granola Bar
\$8.95 per person

All menu services and charges are subject to minimum numbers.
All prices are subject to a 15% gratuity and applicable taxes.
(2011)

PLATED BREAKFAST

(minimum 10 people)

The Cambie

Orange & Grapefruit Juice
Creamy Scrambled Eggs, Crisp Bacon & Italian Turkey Sausage
Crisp Breakfast Potatoes with Spring Onions
Croissant with Fruit Preserves & Fresh Fruit Garnish
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas
\$15.95 per person

The Benedict

Orange & Grapefruit Juice
Fresh Seasonal Fruit Garnish
Two Poached Eggs, English Muffin, Ham & Hollandaise Sauce
Crisp Breakfast Potatoes with Spring Onions
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas
\$16.95 per person
or substitute Smoked B.C. salmon
\$18.95 per person

The "Board Room" Breakfast

Orange & Grapefruit Juice
Creamy Scrambled Eggs with Crimini Mushrooms & Fresh Thyme
Petite Filet of Beef with Green Peppercorn Hollandaise Sauce
Crisp Breakfast Potatoes with Spring Onions
Buttery Croissant & Fresh Seasonal Fruit Garnish
Freshly Brewed Regular or Decaffeinated Coffee & Gourmet Teas
\$20.95 per person

All menu services and charges are subject to minimum numbers.
All prices are subject to a 15% gratuity and applicable taxes.
(2011)