

catering menu



The Sutton Place Hotel
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Policies & Procedures

Attrition

Should the estimated numbers vary from the original booking numbers by more than ten per cent (10%), the hotel reserves the right to re-locate the event to an alternative room & to assess attrition fees.

Guarantees

It is the responsibility of the client to advise the hotel of the final guarantee forty eight (48) hours prior to the event. The hotel will prepare & set five per cent (5%) over the guarantee number to a maximum of ten (10) guests. In the event that no guarantee is provided, the original contracted number will be charged. The hotel reserves the right to provide an alternative function room should the guarantee vary from the original estimate by more than 10%.

Cancellations

Cancellation of Catering functions may be subject to charges if the space cannot be resold. Please review your Catering Contract for all policies. **All cancellations must be submitted in writing.**

Deposit & Payment

A minimum non-refundable deposit may apply. Payment may be made by a certified bank draft or cheque, cash or credit card. Applications for credit may be arranged through our credit department. A minimum of fifteen (15) business days is required for processing. Final pre-payment is required two (2) days prior to the event.

Service Charges & Taxes

Government taxes are applicable as follows & are subject to change:

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|------------------------|-------------------------------|
| Food | 16% Service Charge & 12% HST |
| Beer/Wine/Alcohol | 16% Service Charge, & 12% HST |
| Miscellaneous | 12% HST |
| Audio Visual Equipment | 12% HST |
| Labour Charge | 12% HST |
| Service Charge | 12% HST |
| Room Rental | 12% HST |

Shipments & Deliveries

Please ensure proper labeling of all deliveries. There is limited storage on property; we are therefore unable to accept shipments earlier than two days prior to your event. All shipments are to be delivered to the Loading Dock. Additional charges may apply for handling large shipments at \$40 per hour labour.

Receiving hours are 7:30 am – 4:00 pm Monday - Friday

The Hotel will not receive or sign for COD shipments & is not responsible for shipments left behind.

Audio Visual

Full service is provided by our in-house operators AVW TelAV & may be arranged through Catering or directly with TelAV. Should you choose to use an alternative audio visual company, the following fees will apply:

\$500+12% HST per day for Versailles Ballroom

\$350+12% HST per day for Salon Pommard

\$100+12% HST per day for all other banquet rooms

Meeting Enhancements

All meeting room rentals include the following:

Preferred room setup

All tables, chairs, linens

Note pads and pens on all tables

Ice water and glasses on all tables

Podium and corded microphone, if required

You can enhance your meeting with the addition of the following:

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|---|-------------|
| Bowls of Dried Apricots | \$10 each |
| Bowls of Sierra Trail Mix | \$8 each |
| Bowls of Smarties | \$8 each |
| Bowls of Assorted Mixed Nuts | \$10 each |
| A fresh apple at each place setting | \$3 each |
| Large bottles of Still or Sparkling Water (750ml) | \$8.50 each |
| Individual bottles of Still or Sparkling Water (475 ml) | \$5 each |

*Prices do not include applicable tax and service
And are subject to change*

Buffet Breakfast

***Minimum of 20 persons for all hot breakfast buffets
If less than 20 persons, a surcharge of \$3 per person will apply***

The Classic

Freshly Squeezed Orange & Grapefruit Juices
Seasonal Fresh Fruit Salad
Individual Plain Low Fat Yogurt
Basket of Assorted Breakfast Pastries
Butter, Preserves & Honey

Coffee, Decaffeinated Coffee & Assorted Teas
\$24

Healthy Start

Freshly Squeezed Orange & Grapefruit Juices
Sliced Seasonal Fresh Fruit

Organic Granola with Skim Milk
Individual Low Fat Yogurt
Low Fat Coconut Pecan Oatmeal Loaf
Low Fat Fruit Muffins
Butter, Preserves & Honey

Coffee, Decaffeinated Coffee & Assorted Teas
\$25

Power Start

Freshly Squeezed Orange Juice
Apple, Banana & Strawberry Smoothies

Sliced Seasonal Fresh Fruit with Cottage Cheese & Individual Low Fat Yogurt
Basket of Assorted Breakfast Pastries
Butter, Preserves & Honey

Warm Oatmeal Brûlée
Scrambled Eggs
Breakfast Potatoes
Pork or Turkey Sausages

Coffee, Decaffeinated Coffee & Assorted Teas
\$29

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Jump Start

Freshly Squeezed Orange & Grapefruit Juices
Seasonal Sliced Fresh Fruit
Individual Fruit and Plain Yogurts

Mediterranean Quiche with Feta Cheese, Black Olives, Sausage and Tomatoes
Vegetarian Quiche with Feta Cheese, Peppers, Spinach and Tomatoes
Roasted Mushrooms and Grilled Tomatoes
Breakfast Potatoes

Coffee, Decaffeinated Coffee & Assorted Teas
\$28

European

Freshly Squeezed Orange Juice
Chilled Cranberry Juice
Fresh Fruit Cocktail with Cottage Cheese & Individual Low Fat Yogurt

Basket of Whole Wheat & White Bread with Toaster
Freshly Baked Assorted Rolls
Butter & Preserves
Assortment of Domestic and International Cheeses
Assorted Cold Cuts

Coffee, Decaffeinated Coffee & Assorted Teas
\$29

The Sutton

Freshly Squeezed Orange & Grapefruit Juices
Sliced Seasonal Fresh Fruit

Scrambled Eggs
Double Smoked Sliced Bacon
Turkey or Pork Sausages
Roasted Yukon Gold Potatoes
Mushrooms and Roasted Tomatoes

Basket of Croissants, Danishes & Mini Fruit Muffins
Butter, Preserves & Honey
Organic Granola with Plain Yogurt

Coffee, Decaffeinated Coffee & Assorted Teas
\$30

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The Grand Slam

Cold Selections:

Cranberry Juice, Freshly Squeezed Orange & Grapefruit Juices
Sliced Seasonal Fresh Fruit
Assorted Individual Regular & Low Fat Yogurt
Organic Granola
Assorted Dry Cereal with Chilled Milk

Bakery Selections:

Rye & Whole Wheat Bread with Toaster
Freshly Baked Croissants, Danishes & Mini Fruit Muffins
Butter & Preserves

Hot Selections – Choose 5 of the following:

Cinnamon French Toast with Berry Preserves and Maple Syrup
Buttermilk Vanilla Pancakes with Canadian Maple Syrup
Belgian Waffles with Fruit Preserves and Whipped Cream
Scrambled Eggs
Traditional Eggs Benedict
Mushroom and Spinach Benedict
Ham and Brie Quiche
Spinach, Feta and Tomato Quiche
Smoked Sliced Bacon
Pork Sausages
Turkey Sausages
Herb roasted red bliss potatoes
Hash brown Potatoes
Roasted Roma Tomatoes & Grilled Mushrooms

Coffee, Decaffeinated Coffee & Assorted Teas
\$36

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The Benedict

Freshly Squeezed Orange & Grapefruit Juices
Chilled Cranberry Juice
Sliced Seasonal Fresh Fruit
Individual Plain Yogurt

Eggs Benedict with Smoked Back Bacon & Hollandaise Sauce on English Muffins
Spiced Breakfast Potatoes

Basket of Danishes & Croissants
Butter, Preserves & Honey

Coffee, Decaffeinated Coffee & Assorted Teas
\$30

Omelet Station Buffet

Freshly Squeezed Orange & Grapefruit Juices

Sliced Seasonal Fresh Fruit with Cottage Cheese & Individual Plain Yogurt

Whole Wheat, Rye & White Bread with Toaster
Butter, Preserves & Honey

Scrambled Eggs
Pork Sausages & Sliced Bacon
Roasted Yukon Gold Potatoes

Chef to create your own whole egg or egg white omelet with your choice of:

Ham, Mushrooms, Shrimp, Tomatoes, Bell Peppers,
Cheddar & Emmental Cheese,
Herbs & Green Onions

Coffee, Decaffeinated Coffee & Assorted Teas

\$36
(One Chef per 30 guests at \$150)

*Applicable Tax & Service Not Included
Prices are subject to change*

Breakfast a la Carte

| | | |
|--|-------|----|
| Assorted Bakeries, Croissants, Danishes & Muffins (per dozen) | \$ 40 | |
| Almond Croissants (per dozen) | \$ 40 | |
| Large Plain Bagels, Cream Cheese & Preserves with Toaster (per dozen) | \$ 42 | |
| Banana Bread (per dozen slices) | \$ 40 | |
| Low Fat Coconut Pecan Oatmeal Loaf (per dozen slices) | \$ 40 | |
| Vanilla Bean, Maple and Apple Scones with Devonshire Cream (per dozen) | \$ 42 | |
| Assorted Dry Breakfast Cereals (each) with Milk | \$ 5 | |
| Organic Granola with Skim Milk | \$ 5 | |
| Individual Assorted Plain & Fruit Yogurt (each) | \$ 5 | |
| Sliced Seasonal Fresh Fruit Plate (Small – serves 10, Large – serves 20) | | |
| \$95/185 | | |
| Whole Fresh Fruit (per piece) | \$ 4 | |
| International Cheese Plate (Small – serves 10, Large – serves 20) | | \$ |
| 120/\$225 | | |
| Smoked Salmon with Cream Cheese, Onions & Capers | \$ 13 | |
| Ham, Bacon or Sausages (Turkey or Pork) | \$ 5 | |
| Buttermilk Pancakes with Toasted Slivered Almonds, Canadian Maple Syrup | \$ 10 | |
| Belgian Waffles with Fruit Compote | \$ 10 | |
| Banana Bread French Toast with Whipped Cream & Raspberry Coulis | \$ 12 | |

* Prices are based on a per person basis, unless otherwise noted.

*Applicable Tax & Service Not Included
Prices are subject to change*

Theme Coffee Breaks

Prices are per person

Apple Orchard

Variety of Fresh Seasonal Apples
Individual Apple Cobbler
Miniature Apple Strudel
Apple Oatmeal Cookies
Apple Juice
Coffee, Decaffeinated Coffee & Assorted Teas
\$13

Paris

Assorted International & Domestic Cheese
Assorted French Pastries
Variety of Fresh Grapes
Assorted Crackers, Baguettes, Croissants
Coffee, Decaffeinated Coffee & Assorted Teas
\$13

The Basics

Coffee, Decaffeinated Coffee & Assorted Teas
Your choice of two of the following items:
Chocolate Mocha Cookie with White Chocolate Chips
Milk Chocolate Peanut Butter Crunch
Lemon Curd and Raspberry Meringue Tart
Oatmeal & Raisin Cookies
Chocolate Chunk Brownies
Nanaimo Bars
Chocolate and Butterscotch Pecan Turtle
Oreo Style Cocoa Macaroons with Almond and Vanilla Cream
Fudge Bar
\$11

The Lemonade Stand

Pitchers of Iced Homemade Lemonade with Sliced Lemon Wheels
Lemon Tart Crumble
Lemon curd and Raspberry Meringue
Lemon Cream Cookie
\$11
Add Coffee, Decaffeinated Coffee & Assorted Teas at \$5.50 per person

The Root Beer Stand

Bottles of Ice Cold Root Beer
Mini Hot Dogs with, Ketchup, Mustard, Relish & Pickles
Spiced Potato Wedges
Vanilla Ice Cream – to make it a float!
\$14

The Chocoholic

Chocolate Éclair
Mini Chocolate Marquise
Chocolate Truffles
Vanilla Meringue filled with Chocolate Almond Crunch
Coffee, Decaffeinated Coffee & Assorted Teas
\$14

The Power Break

Peanut Butter, Honey and Coconut Smoothie
Strawberry-Banana Smoothie
Power Bars
Bowls of Trail Mix
Seasonal Sliced Fresh Fruit
\$14
Add Coffee, Decaffeinated Coffee & Assorted Teas at \$5.50 per person

The Treat Station

Assortment of Candies including:

Jujubes, Wine Gums, Smarties, Jelly Beans & Chocolate Dipped Almonds
Popcorn, Chips, Pretzels, Cheeses Presented with "to go" boxes for guests to blend their preferred selection
Assorted Diet & Regular Soft Drinks
\$14

Build Your Own Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream with your choice of:

Chocolate & Caramel Sauce
Candy Sprinkles
Chocolate Chips
Slivered Almonds
Whipped Cream
\$12
Beverages available on consumption

Mini Madness

Mini Crème Brûlée
Mini Strawberry & Lemon Cupcakes with Cream Cheese Icing
Mini Frappuccino "Shooters" with Whipped Cream
Coffee, Decaffeinated Coffee & Assorted Teas
\$14

The British “High Tea”

Tea Sandwiches to include:

Roulade of Smoked Salmon on Russian Rye

Chicken Salad on Brioche “Waldorf style”

Traditional Cream Cheese, Cucumber & Watercress on White Bread

Egg Salad on Mini Croissant

Boursin Cheese on Mini Savory Scone with Apple Jelly

Freshly Baked Blueberry Scones with Devonshire Cream & Preserves

Chocolate and Butterscotch Pecan Turtle

Oreo Style Cocoa Macaroons with Almond and Vanilla Cream

Raspberry Éclairs

Mini Chocolate Marquise

Chocolate Custard

Selection of Teas & Coffee

\$26

For parties larger than 15 people food will be served Buffet style.

Coffee Break a la Carte

| | |
|---|--------------|
| Assorted Breakfast Bakeries: Croissants, Danishes or Muffins (per dozen) | \$40 |
| Low Fat Coconut Pecan Oatmeal Loaf (per dozen) | \$40 |
| Orange & Cranberry Scones with Devonshire Cream & Preserves (per dozen) | \$42 |
| Large Bagels with Cream Cheese & Preserves (per dozen) | \$42 |
| Assorted Freshly Baked Cookies: Chocolate Chip, Peanut Butter, Oatmeal & Raisin (per dozen) | \$40 |
| French Pastries (per dozen) | \$40 |
| Oreo style cocoa Macaroons with Almond and Vanilla Cream | \$40 |
| Lemon Cream Cookies (per dozen) | \$40 |
| Chocolate and Butterscotch Pecan Turtle | \$40 |
| Chocolate Pecan Brownies (per dozen) | \$40 |
| Mini Chocolate Cupcakes (per dozen) | \$40 |
| Mini Chocolate Marquise (per dozen) | \$40 |
| Mini Strawberry & Lemon Cupcakes with cream cheese icing (per dozen) | \$42 |
| Mini Crème Brûlée (per dozen) | \$42 |
| Häagen-Dazs Ice Cream Bars (each) | \$ 8 |
| Assorted Individual Fruit & Plain Yogurt (each) | \$ 5 |
| Sliced Seasonal Fresh Fruit Plate (Small – serves 10, Large – serves 20) | \$95/185 |
| Whole Fresh Fruit (per piece) | \$ 4 |
| International Cheese Plate (Small – serves 10, Large – serves 20) | \$ 120/\$225 |

Beverages

| | |
|---|---------|
| Coffee, Decaffeinated Coffee & Assorted Teas | \$ 5.50 |
| Espresso, Cappuccino – Self Serve, on Consumption | \$ 5.50 |
| Bottle of Still or Sparkling Water (475 ml) | \$ 5 |
| Regular & Diet Soft Drinks (355 ml) | \$ 5 |
| Iced Tea (355ml) | \$ 5 |
| Assorted Bottled Juices (300 ml – Cranberry, Apple, Orange & Pineapple) | \$ 5 |
| Milk, Skim Milk (per liter) | \$ 25 |
| Freshly Squeezed Orange or Grapefruit Juice (per litre) | \$ 40 |
| Apple, Apple-Raspberry or Cranberry Juice (per litre) | \$ 30 |
| Fresh Fruit Smoothies (per litre) | \$ 40 |

*Applicable Tax & Service Not Included
Prices are subject to change*

Sutton Signature Brunch

Minimum 30 persons

Freshly Squeezed Orange & Grapefruit Juices
Chilled Tomato & Cranberry Juices
Sliced Seasonal Fresh Fruit
Freshly Baked Croissants, Danishes & Mini Fruit Muffins, Butter & Preserves

Baby Potatoes, Green Beans & Radish Salad with Champagne Vinaigrette
Young Field Greens with Caramelized Shallot Vinaigrette
Classic Caesar Salad with Focaccia Wafers & Padano Cheese
Tubetti Pasta with Sun Dried Tomato Pesto, Artichokes, Olives & Capers
Smoked Salmon with Red Onion, Capers & Cream Cheese on Mini Bagels

Traditional Eggs Benedict
Buttermilk Waffles with Whipped Cream & Canadian Maple Syrup
Smoked Bacon & Pork Sausages

Roasted Chicken with Green Olives, Red & Yellow Peppers in a Tomato Sauce
Ménage of Seafood in Lemon, Cilantro & Ginger Cream
Spinach & Ricotta Cannelloni with Alfredo Sauce
Twice Baked Yukon Gold Potatoes
Panache of Seasonal Vegetables

Sutton Truffle Chocolate Cake
Crème Caramel
French Pastries
Mascarpone Caramel Cheesecake on Almond Sable
Lemon Curd Tartlets with Raspberry Meringue
Assorted International and Domestic Cheeses

Coffee, Decaffeinated Coffee & Assorted Teas
\$ 44

ADD: Freshly made Omelets prepared by our Chef at \$5.00 per person
ADD: Baron of Alberta Beef, Herb Jus at \$850.00
One Chef per 30 guests at \$150.00

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Working Buffet Lunches

Minimum of 20 persons for all lunch buffets
If less than 20 persons, a surcharge of \$4 per person will apply

Sandwich Lunch Buffets – based on 3 sandwiches per person

Deli

Chef's Soup of the Day
Mixed Garden Greens, Grapefruit Vinaigrette

Black Forest Ham & Brie Cheese on Herbed Focaccia Baguette
Spinach Wrap with Grilled Vegetables, Arugula, & Smoked Caciocavallo with
Sun-Dried Tomato and Basil Pesto Spread
Chilled Poached Salmon Filet with Grapefruit Dilled Cream Cheese on New York Bagel
Peppered Beef with Roasted Red Peppers and Caramelized Onions,
Sweet Grainy Mustard on Ciabatta Bread

Lemon Coconut Slice
Milk Chocolate Raspberry Mousse

Coffee, Decaffeinated Coffee & Assorted Teas
\$38

Country

Roasted Pear and Parsnip Soup
Watercress, Curly Endives & Red Bell Pepper Salad with Feta, Berry Vinaigrette

Lemongrass Chicken Breast, Cilantro, Sprouts and Carrots with Chili Mayo in a Spinach Wrap
Roasted Turkey Breast, Prosciutto, Arugula with Wild Berry Mayonnaise on Organic Sourdough Bun
Grilled Bell Peppers and Havarti with an Eggplant Spread in a Tomato Basil Wrap
Free Range Egg Salad on Dark Rye Bread

Mixed Berry Crumble
Homemade Apple Pie

Coffee, Decaffeinated Coffee & Assorted Teas
\$38

*Prices do not include applicable tax and service
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Little Italy

Pasta e Fagioli Soup
Panzanella Salad

Prosciutto, Capicola, Romaine Lettuce with Aged Balsamic Mayonnaise on Walnut Bread
Italian Mortadella with an Antipasto Spread on Sun Dried Tomato Loaf
Open Face Baby Shrimp Salad on Ciabatta Bread
Arugula, Tomatoes, Asiago Cheese Wrap with a Caponata Spread

Tiramisu Mousse
Limoncello Cheesecake

Coffee, Decaffeinated Coffee & Assorted Teas
\$38

Market

Fire Roasted Roma Tomato Minestrone
Caesar Salad with Focaccia Wafers & Padano Cheese

Smoked Salmon with a Light Horseradish Cream Cheese & Cucumber on Bagel
Corned Beef with Sauerkraut & Sweet Mustard on Rye Bread
Grilled Vegetables & Smoked Mozzarella on Ciabatta
Yuzu, Daikon and Pickled Ginger Tuna Salad on Sourdough Bun

Malibu Panna Cotta
Chocolate Silk Pie

Coffee, Decaffeinated Coffee & Assorted Teas
\$38

Create Your Own Sandwich

Butternut Squash Velouté
Traditional Greek Salad with Feta

Selection of Sourdough Buns, Rye Bread, Spinach Wraps & Kaiser Rolls with:
Sliced Ham, Hungarian Salami, Corned Beef, & Turkey
Cucumber, Lettuce, & Tomatoes
Sliced Havarti & Cheddar Cheeses
Banana Peppers & Sliced Kosher Pickles
Mustard & Mayonnaise

Assorted French Pastries
Sliced Seasonal Fresh Fruit

Coffee, Decaffeinated Coffee & Assorted Teas
\$39

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Hot Working Lunch Buffets

Tri-Pasta

Vegetable Minestrone

Caesar Salad with Focaccia Wafers & Padano Cheese

Traditional Chicken Cacciatore

Spinach Cappelletti with Cheese Fondue, Olives and Roasted Peppers

Mushroom Cannelloni with Lemon, Sundried Tomato and Olive Oil Emulsion

Tiramisu Bar

Zabaione with Strawberries

Coffee, Decaffeinated Coffee & Assorted Teas

\$38

Build Your Own Fajitas

Tortilla Soup

Grilled Chipotle Chicken

Sliced Marinated Flank Steak

Sautéed Bell Peppers & Onions

Spiced Rice Pilaf

Served with Warm Flour Tortillas

Assorted Condiments:

Salsa, Sour Cream, Grated Cheese, Guacamole

Shredded Lettuce, Chopped Green Onions & Pickled Jalapeños

Sliced Seasonal Fresh Fruit

Chocolate Banana Caramel Tart

Coffee, Decaffeinated Coffee & Assorted Teas

\$39

Add Tri-Colored Tortilla Chips at \$2 per person

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Indian

Rasam Soup – Tomato Broth with Vegetables

Butter Chicken

Portobello Vindaloo

Caramelized Onion & Cumin Scented Basmati Rice

Raita, Dhal and Naan Bread

Saag Paneer

Chai Crème Brûlée

Gulab Jamun

Coffee, Decaffeinated Coffee & Chai Tea

\$39

Greek Taverna Feast

Greek Salad

Hummus, Olive Tapenade & Tzatziki served with Flatbread

CHOICE of: Chicken or Beef Souvlaki

Spanakopitas

Vegetable Briam

Lemon Roasted Potatoes

Dill Scented Rice Pilaf

Baklava

Kourambiethes

Galopita

Coffee, Decaffeinated Coffee & Assorted Teas

\$39

Taste of Chinatown

Hot and Sour Soup

Chicken Kung Pao with Peanuts

Salmon in Black Bean Sauce

Stir Fry Vegetables and Mushrooms with Water Chestnuts

Steamed Jasmine Rice

Fried Noodles with Peppers and Onions

Mango Mousse

Egg Custard Tarts

Jasmine Tea, Coffee, Decaffeinated Coffee & Assorted Teas

\$39

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Plated Lunch a la carte

Appetizers

Parsnip and Roasted Onion Soup
Indian Spiced Red Lentil with Tamarind Yogurt and Vegetable Pakora
Manhattan Clam Chowder
Shrimp and Chicken Gumbo
'Zuppa Toscana" Tomato Broth with Sausage, Basil, Peppers and Fennel Seed

Cured Salmon with Pickled Vegetables, Cucumbers, Beets and Crème Fraîche Mousse
Buckwheat Noodle Salad with Cocktail Prawns, Sprouts and Frisée, Creamy Ponzu Dressing with Sesame

Entrée

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| Roasted BC Ling Cod, Brandade potatoes, Curried Celeriac Purée, Oyster Mushroom Ragout and Almond Legumes | \$37 |
| Blackened Rock Fish, Spiced Bisque Beurre Blanc Jambalaya Rice, Corn and Pepper Succotash | \$37 |
| Miso Glazed Black Cod, Udon Noodles with Cod Roe Cream, Daikon Carrot Salad Shiitake Mushrooms and Warm Salted Ginger | \$39 |
| Free Range Breast of Chicken, Hon Shimeji Butter Curry, Roasted Portobello and Pea Risotto | \$38 |
| Lemon and Rosemary Roasted Cornish Hen with Baby Carrots, Gnocchi and Mushroom Ragout | \$38 |
| Striploin of Beef, Dauphine Potatoes, Green Beans, Bourguignon Sauce with Mushrooms, Bacon and Pearl Onions | \$39 |
| New York Steak, Potato Apple Gratin, Garlic Spinach and Tomato Marmalade | \$40 |

Dessert

Pecan Pie Tartlet and Banana Cream Meringue
Black Forest Bomb with Vanilla Bean Chantilly
Milk Chocolate and Vanilla Crème Brûlée with Almond Meringue Tart
Berries, Citrus Segments and Chantilly Sabayon with Raspberry Gel
Cherry Turnover with Candied Hazelnut and Crème Fraîche Mousse

All menus include banquet rolls and butter, coffee, decaffeinated coffee and assorted tea

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Lunch Buffet
Minimum 30 persons

Salads

Mediterranean Potato, Olive and Feta Cheese Salad
Sweet Potato and Smoked Duck Salad with Vanilla Port Vinegar and Farmstead Feta Cheese
Louisiana Style Corn, Shrimp and Pepper Succotash
Classic Caesar Salad with Focaccia Wafers & Padano Cheese
Tubetti Pasta with Sun Dried Tomato Pesto, Artichokes, Olives & Capers

Cold Platters

Assorted Cold Cut Platter with Condiments
Smoked Salmon and Citrus Cured Salmon
Albacore Tuna Tataki and Tuna Custards with Pepper Ketchup

Main Dishes

Fish and Shellfish Variety in a Coconut, Lemongrass and Sambal Jus
Roasted Chicken in Shiitake Mushroom and Ginger Sauce
Spinach Cannelloni with Sundried Tomato and Olive Oil Emulsion
Potato Gratin
Saffron Basmati Rice
Vegetables with Fine Herbs and Butter

Desserts

French Pastries
Cinnamon & Maple Okanogan Apple Pie
Lemon Sabayon Tart
Chocolate Butterscotch Brownie Bar
Sliced Seasonal Fresh Fruit

Coffee, Decaffeinated Coffee & Assorted Teas
\$44

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Canapés & Hors D'Oeuvres

Cold Canapés

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| BC Oyster on the Half Shell with Traditional Migunette or Cocktail | \$42 | |
| Blossom Blue Panna Cotta with Raspberry Gel | \$42 | |
| Melon Pudding with Prosciutto | \$44 | |
| Traditional Tomato Bruschetta | \$40 | |
| Beet Cured Salmon with Pickled Strawberry & Vanilla Bean Aioli | \$45 | |
| BBQ Duck & Mango Salad Rolls, Peanut Hoisin Dip | \$44 | |
| Foie Gras "Liverwurst", Apple Jelly & Walnut Dust | \$42 | |
| Ahi Tuna Poke with Miso, Salted Ginger and Shiso Leaves | \$46 | |
| Smoked Salmon with Caper, Dill & Mascarpone | \$45 | |
| Blini with House Cured Salmon Orange Crème Fraîche | \$45 | |
| Crab Cocktail and Horseradish Custard | \$46 | |
| Lobster, Avocado Gel and Vanilla Bean Aioli | | \$46 |

Hot Hors D'Oeuvres

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|--|------|
| Lemon Breaded Prawns, Spiced Tomato Relish | \$46 |
| Dungeness Crab Cake with Smoked Garlic Crème Fraîche | \$48 |
| Chicken Wings "Karaage" with Creamy Sesame Dip | \$42 |
| Scallop Wrapped with Bacon, Spiced Tomato Sauce | \$44 |
| Skewers of Grilled Mojo Prawns | \$48 |
| Crab, Bacon & Candied Onion Beignet | \$42 |
| Chicken Tender "Sate" | \$44 |
| Moroccan Style Lamb Chop with Mango & Preserved Lemon | \$54 |
| Fried Cheese Fritter with Chipotle & Cream Cheese Fondue | \$42 |
| Vegetable Spring Rolls, Sweet Chili Dip | \$42 |
| Spanakopitas, House Made Tzatziki | \$42 |
| Asiago Cheese and Sundried Tomato Risotto Balls | \$42 |
| BBQ Duck, Pork & Vermicelli Spring Roll | \$42 |
| Mini Braised Short Rib "Sliders" with Peperonata Sauce | \$48 |
| Balinese Spiced Scallop with Lemongrass Sambal Sauce | \$44 |

Prices are per dozen
Minimum order of 3 dozen per selection

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Additional Reception Items

Cold

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|--|-----------|
| Deli Sandwich Selection (20 pieces) | \$140 |
| Tea Sandwiches (40 pieces) | \$140 |
| Platter of Fresh Cut Garden Vegetables with Dips (for 25 people) | \$165 |
| Basket of Red & Blue Corn Tortilla Chips, Fresh Salsa, Sour Cream & Guacamole (for 25 people) | \$140 |
| Sliced Seasonal Fresh Fruit Plate (Small – serves 10, Large – serves 20) | \$ 95/185 |
| BC and International Cheese Tray (Small – serves 10, Large – serves 20) | \$120/225 |
| Chilled Tiger Prawns with Seafood Sauce (100 pieces) | \$375 |
| Assorted Sushi Rolls including Tuna, Salmon, Vegetable & California Rolls with Condiments & Chopsticks Small - 50 pieces, Large – 100 pieces) | \$195/380 |
| Antipasto of: Grilled Vegetables, Olives, Mushrooms, Marinated Artichokes, Bocconcini with Tomatoes & Basil, Cured Meats & Focaccia (for 30 people) | \$250 |
| Sliced BC Smoked Salmon with Mini bagels and Condiments (25 people) | \$295 |
| Osetra Caviar with Traditional Garnishes (100 grams) | \$650 |
| Assorted Cold Cuts with Sliced Artisan Breads, Gherkins & Assorted Mustards (20 people) | \$185 |

Hot

| | |
|--|----------|
| Salmon Wellington, Tarragon Pernod Cream Sauce (for 25 people) | \$275 |
| Roasted AAA Beef Striploin (for 15 people) | \$200 |
| Oven Roasted Baron of Alberta Beef with Onion Jus & Mini Rolls Carved by Chef (for 80 people) | \$850 |
| Pasta Bar with Chef to prepare: person | \$22 per |
| Choice of Two Pastas: Rigatoni, Fusilli, Rigati, Lumache | |
| Choice of Two Sauces: Tomato Arrabiata, Fontina Cheese Fondue, Lemon and Sundried Tomato Rose | |
| Garnish: Basil, Parsley, Dried Chilies & Parmesan Garlic Focaccia Bread | |

Carving Fee of \$150 per Chef, where required – Maximum of 2.5 hours
Ice Carving Selections and Prices Available Upon Request

*Prices do not include applicable tax and service
And are subject to change*

Reception Stations

Prices are per person. Minimum 30 orders required per station.

Little Italy

Antipasto Platter to include: Prawn Cocktail, Prosciutto, Sopressata,
Grilled Albacore Tuna Loin, Tomato Basil Salad, Vegetable Antipasto with Grilled Peppers, Olives and
Tapenade
Grilled Ling Cod with Bagna Cauda Sauce
Spinach Cannelloni with Spicy Pepper and Caper Sauce
Basket of Rustic Breads & Focaccia
\$33

Beautiful B.C.

Platters of Sliced Smoked Salmon, Candied Salmon & Gravlax, Traditional Condiments
Steamed Clams & Mussels
Chilled Jumbo Prawns on Cracked Ice, Seafood Sauce
Chef to carve Salmon "En croute" with Mushroom Duxelle
\$39

Chef Fee of \$150

Asian Sensation

Assorted Sushi Rolls including Salmon, Tuna, Vegetarian & California (3 pieces per person)
Assorted Dim Sum including Har Gow, Shumai & Pot Stickers with Chili Soy Sauce (3 pieces per
person)
Black Bean Salmon with Sui Choy and Shiitake Stir Fry
Chicken Kung Pao with Peanuts
Steamed Jasmine Rice
\$38

Taste of India

Chicken Tikka Masala
Lamb Rogan Josh
Fried Onion, Sweet Pea & Cumin Rice
Naan Bread
Portobello Butter Curry
Spiced Cauliflower Aloo Gobi
\$35

“Taste of Canada” Grazing Stations

Eastern Seaboard

Lobster Bisque
Pork Belly with Onion Marmalade and Mixed Bean Ratatouille
Montreal Smoked Beef Brisket on Sauerkraut
Baked Atlantic Salmon in a Citrus Vodka Brine

Maple, Double Cream and Brown Sugar Crème Brûlée

Open Prairie

Canadian Rye Whiskey Marinated Alberta Braised Beef Ribs
Mushroom Cannelloni with Goat Cheese Fondue
Corn Succotash
Pan Seared Pickerel Filet on a Wild Rice Pilaf

Apple Caramel Strudel

West Coast

Salmon, Tuna & Vegetarian Sushi, Pickled Ginger, Wasabi & Soya Sauce
Roasted Ling Cod with Sambal Lemongrass Ketchup
Red Pemberton Potato Croquette
Smoked Maple Cured Venison Loin with Cranberry Relish

Nanaimo Bars
Chocolate Hazelnut Marquise

Coffee, Decaffeinated Coffee & Assorted Teas
\$90

Dinner a-la-carte

Soup

Roasted Yam & Pumpkin Velouté with Cinnamon Crème Fraîche
Baked Onion and Garlic with a Truffle Cheese Crouton
Parsnip and Pear with Coriander
Lobster Bisque with Chive Crème Fraîche
White Leek and Celeriac Purée
Tomato and Olive Oil infused Bisque with Basil Oil

Salad

Strawberries, Smoked Duck & Farmstead Feta on
Lola Rosa, Watercress & Frisée with Walnut Thyme Vinaigrette

Smoked Salmon Carpaccio with Pickled Beets, Cucumber,
Horseradish Mousse and Buttermilk Tarragon Dressing

Young Lettuces and Herbs with Radishes, Pearl Bocconcini,
Carrot Gel and Mustard Vinaigrette

Smoked Salmon Carpaccio with Deviled Eggs, Pickled Beets,
Green Beans, Cucumbers and Creamy Goat Cheese Fondue

Enhancements

Add \$5 per person

Tomato sampler including... Panna Cotta, Confit, Marinated Vine Ripened Tomato
with Goat Cheese Ravioli, Cracked Pepper and Basil Mayonnaise

Herb and Lemon Zest Steamed Lobster,
Micro Greens and Shaved Fennel with Champagne Vinaigrette,
Sliced Baby Tomato with Horseradish Ravioli, Vanilla Mango Mayonnaise

Blossom Blue Cheese and Compressed Melon, with Honey Vanilla Vinaigrette and Sweet & Salty
Nuts

Trio of Citrus Cured Salmon with Crème Fraîche, Tuna Tataki and Masala Crusted Scallop

Entrée

Local Chicken, Pork and Fish

Free Range Chicken Breast
Carrot Risotto, Shiitake Mushrooms, White Asparagus and Creamy Mustard Jus

Prosciutto wrapped Pork Tenderloin
Olive Tapenade, Minted Pea Gel, Gnocchi, Pepperonata and Green Bean Ragout

Salmon and Clams
Yams and Green Peas with Veal Jus and Horseradish Crème Fraîche

Steelhead Loin
Candied Onion Puree, Mussels, Potatoes and Citrus Emulsion
\$64 for 3 courses or \$69 for 4 courses

*Prices do not include applicable tax and service
And are subject to change*

Shellfish and Game

Diver Scallop and Jumbo Prawns
Fennel Puree, and Lemon Turnip Confit, Mashed Potato and Mushroom Ragout

Crispy Sablefish with Orange flavored Crab Bisque,
Mascarpone, Carrot and Hon Shimeji Risotto, Wilted Spinach and Eggplant Caponata

Brome Lake Duck Breast & Leg Confit
Morel Mushrooms, Creamed Celeriac, Corn Pudding & Truffle Beets

Cornish Hen Breast and Leg Confit
Potato-Parsnip Purée, Shiitake Mushrooms and Reduced Balsamic Gastrique

Braised Bison
Sweet Potato Fondant, Root Vegetables, Red Cabbage Ketchup, Sour Cranberry Jus

\$67 for 3 courses or \$72 for 4 courses

Beef and Lamb

Beef Tenderloin and Short Rib Confit, Garlic Cream
Smoked Morel Nage, Creamed Parsnip, Asparagus Spears

Beef Tenderloin & Slow Braised Flat Iron Beef, Braised Fennel, Custard, King Oyster Mushroom,
Boursin Whipped Potatoes and Green Asparagus with Mustard Tarragon Au Jus

Filet Mignon topped with Chive Mousseline
Lobster Latke, Green Beans, Baby Carrots and Tomato Confit, Dijon Jus

Lamb Rack Chops, Mint Consommé
Eggplant and Braised Shank Gratin, Sweet Pea Risotto

\$72 for 3 courses or \$77 for 4 courses

Duets

Jumbo Scallops and Spiced Pork Belly
Truffle Jus and a Warm Salad of Potatoes,
Legumes and Pancetta with Creamed Celeriac

Pan Roasted Black Cod & Beef Tenderloin
Potato Gratin, Carrot Orange Puree, White Asparagus Creamy Hon Shimeji Juice

\$75 for 3 courses or \$80 for 4 courses

*Prices do not include applicable tax and service
And are subject to change*

To Finish

Lemon Sabayon Tart with Raspberry Crème Fraîche Mousse
Classic Crème Brûlée with Raspberry Tarragon Sorbet and Sugared Tuile Wafer
Caramelized Apple Pie with Vanilla Bean Ice Cream
Chocolate Pecan Cheesecake Dome with Butterscotch
Poached Pear with Vanilla Chantilly and Caramel
Maple Pecan Pie and Honey Caramel Gelato
Quark and Candied Cashew Cheesecake “Bombe” with Orange Candy Floss
Mocha & Chocolate Marquise with Hazelnut Nougatine, Cherry Vanilla and Anise Compote
Trio of: Mini Crème Brûlée, Chocolate Caramel “Turtles” and Mango Mousse Cake

Add a sorbet

Natural Fruit Sorbet Flavours include:

Kiwi, Lemon, Lime, Mango, Papaya, Pear, Pineapple, Green Apple, Raspberry & Blackberry
\$6 per person

All menus include Banquet Rolls, Rustic Rolls and Butter, Coffee, Decaffeinated Coffee and Assorted Teas

*Prices do not include applicable tax and service
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Sutton Signature Choice of Entrée Dinner

Antipasto plate

Tuna Tataki, Cured Meats, Vegetable Relish, Olives, Assorted Peppers and Marinated Bocconcini
Tomato Salad

Potage

Vanilla Bean Crab Bisque with Savory Creamed Crab Profiteroles and Tarragon Oil

Choice of Main Entrées:

Lightly Marinated Salmon Filet
Orange Shellfish Nage with Mussels, Cauliflower Puree, Yellow Beans and Chowder Vegetables

Or

Slow Cooked Beef Tenderloin and Smoked Abalone Mushroom with a Ragout of Peas and Turnips,
Glazed Baby Carrots and Parsnip Potato Mash

Or

Open Ravioli of Wild Mushrooms, Cheese Fondue, Wilted Spinach, Pepper Ketchup,
Peas and Cauliflower Puree

Dessert

Quark and Candied Cashew Cheesecake "Bombe" with Orange Candy Floss

Petite Fours

Coffee, Decaffeinated Coffee & Assorted Teas

Guarantee Entrée selection one week prior to event: \$85

Choice of Entrée "the night of": \$90

*Prices do not include applicable tax and service
And are subject to change*

Sutton Signature Dinner Buffet

Minimum 50 persons

Salads

Variety of Greens and Lettuces

with Shaved Vegetables, Cherry Tomatoes and Cranberry Vinaigrette

Sutton Caesar with Focaccia Wafers

Marinated Vine Ripened Small Tomatoes and Pearl Bocconcini with Balsamic Vinegar

Mediterranean Potato, Olive and Feta Cheese Salad

Creole Style Roasted Fish with Corn and Bean Salad in Ancho Pepper and Ranch Dressing

Israeli Couscous with Mint, Madras Curry, Grilled Vegetables and Piri Piri Chicken

Cold Platters

Smoked Salmon & Gravlox with Traditional Condiments

Antipasto of Grilled Vegetables, Bocconcini, Olives & Cured Sausage Meats

Main Dishes

Baron of Alberta Beef with Peppercorn Au Jus (Carved by Chef)

Salmon Filet with Vanilla Bean, Orange and Licorice Sauce

Chicken "Agro Dolce" with Pine Nuts and Raisins

Mushroom Ravioli with Sundried Tomatoes and Cheese Fondue

Seasonal Vegetables and Mushroom Ragout

Potato Puree with Boursin Cheese

Desserts

Signature "Chocolate Truffle Cake"

Crème Caramel

Mini Black Forest "Bombe"

Chocolate Pecan and Butterscotch "Turtles"

Assorted French Pastries

Assorted International Cheese Board

Selection of Cubed Seasonal Fresh Fruit & Warm Chocolate Fondue

Coffee, Decaffeinated Coffee & Assorted Teas

\$84

Additional Carving Fee of \$150 per Chef

*Prices do not include applicable tax and service
And are subject to change*

West Coast Dinner Buffet

Minimum 50 people

Salads

Young Lettuce Salad with Herbs and Radishes
Orzo with Pesto Baby Shrimp and Goat Cheese
Tomatoes, Bocconcini with Basil Leaves, Balsamic and Sundried Tomato Pesto
Vegetable and Bean Niçoise
Roasted Beets with Feta Cheese and Minted Olive Oil
Potato Salad with Caramelized Onion and Mustard

Cold Platters

Candied, Smoked & Cured Salmon Platter
Antipasto of Grilled Vegetables, Sliced Prosciutto, Olives & Marinated Grape Tomatoes
Chilled Cocktail Prawns, Salt Spring Island Mussels and Clams Spicy Cocktail Sauce

Main Dishes

Roasted Prime Rib, Au Jus (Carved by Chef)
Seafood Bouillabaisse
Chicken Mole with Mushrooms
Potato and Parsnip Puree
Ricotta Cannelloni with Tomato Lemon and Olive Oil "Alfredo"
Seasonal Vegetables

Desserts

Signature "Chocolate Truffle Cake"
Limoncello Cheese Cake
Mocha Slice
B52 Cake
Chocolate Dream Bar
Cranberry Peach Schnapps Crème Brûlée
Assorted French Pastries
International Cheese Board
Selection of Sliced Seasonal Fresh Fruit & Warm Chocolate Fondue

Coffee, Decaffeinated Coffee & Assorted Teas
\$90
Additional Carving Fee of \$150 per Chef

*Prices do not include applicable tax and service
And are subject to change*

Mini Madness

| | |
|---|-------------|
| Mini Braised Short Rib "Sliders" with Peperonata Sauce | \$48 dozen |
| Mini Refried Bean, Sour Cream and Guacamole Taco | \$ 36 dozen |
| Mini Cheeseburgers with Relish, Mustard and Pickles | \$40 dozen |
| Mini Hot Dogs with Pickles, Mustard, Ketchup | \$36 dozen |
| Yam Fries with Garlic Aioli in Mini Cones | \$36 dozen |
| French Fries "Frites" in Mini Cones | \$36 dozen |
| Arancini balls with Asiago Cheese, Pancetta and Sundried Tomato | \$42 dozen |
| Mini Pizza with Ham, Cheese and Ranch Dressing | \$40 dozen |
| Mini Strawberry & Lemon Cup Cakes with Cream Cheese Icing | \$42 dozen |
| Mini Mocha Frappucino's | \$40 dozen |
| Cheesecake "Popsicles" rolled in Pistachio or Toffee | \$42 dozen |

Chinese Take Away "Snack"

Beef and Broccoli,
Singapore Style Vermicelli and Chicken Kung Pao
Served with Chinese "To Go Boxes" and Chopsticks
\$13 per person, Minimum 50 people

Sutton Signature Chocoholic Bar

Minimum 35 persons

Warm Chocolate Fondue with Cubes of Seasonal Fresh Fruit and whole Strawberries
Sutton Chocolate Truffle Cake
Crème Caramel
Mascarpone Caramel Cheesecake on Almond Sable
Lemon Curd Tartlets with Raspberry Meringue
Mini Black Forest "Bombe"
Chocolate Marquise filled with Hazelnut Mousse
Vanilla Bean and Raspberry Financier
Chocolate Dream Bar
Chocolate Pecan and Butterscotch "Turtles"
Mini Crème Brûlée
Éclairs
\$28

Or, add the above desserts to any Reception Menu \$15

*Applicable Tax & Service Not Included
Prices are subject to change*

Banquet Bar

Host Bar

The host pays for all consumed beverages
 A bartender is complimentary if consumption exceeds \$500 minimum.
 Otherwise, a Bartender fee of \$150 will apply.
 Applicable taxes & service are not included in host bar prices.

Cash Bar

Guests are responsible for paying for their own beverages.
 Cashiers are provided at \$150 per cashier
 A bartender is complimentary if consumption exceeds \$500 minimum.
 Otherwise, a Bartender fee of \$150 will apply.
 Cash bar prices are inclusive of taxes. Service is not included in cash bar prices.

Banquet Bar Beverage Prices

| | | Host | Cash (taxes included) |
|--|-------------|---------|-----------------------|
| Premium Brands | 1 oz. drink | \$ 7.50 | \$ 9 |
| Polar Ice Vodka, Dewar's Scotch, Gordon's Gin, Black Velvet Rye, Bacardi Rum, Lamb's Dark Rum, Omega Tequila | | | |
| or Deluxe Brands | 1 oz. drink | \$ 8.50 | \$ 10 |
| Absolute Vodka, Crown Royal Scotch, Tanqueray Gin, Canadian Club Rye, Appleton Rum, Jose Cuervo Tequila | | | |
| Domestic Beer | each | \$ 7 | \$ 8 |
| Imported Beer | each | \$ 7.50 | \$ 9 |
| House Wine | 5 oz. glass | \$ 7.50 | \$ 9 |
| Fruit Juices, Soft Drinks, Mineral Water | each | \$ 5 | \$ 5 |
| Imported Liqueurs or Cognac | 1 oz. drink | \$ 10 | \$12 |

Additional Suggestions

| | | | |
|--|------------|--------|--------|
| Fruit Punch | per glass | \$5 | |
| Champagne Punch | per glass | \$6.50 | |
| Rum or Vodka Punch | per glass | \$6.50 | |
| Sangria | per glass | | \$6.50 |
| Non-Alcoholic Beer | each | \$ 5 | \$ 5 |
| Martini Bar | 2 oz. pour | \$13 | \$15 |
| Classic Vodka or Gin, Cosmopolitans, Appletinis & more | | | |

In accordance with British Columbia liquor laws, beverages cannot be brought into or taken out of a licensed establishment. Therefore all corkage functions are respectfully declined.

*Applicable Tax & Service Not Included
 Prices are subject to change*

Wine List

Champagne and Sparkling Wines

| | |
|---|--------|
| Brut, Veuve Clicquot Ponsardin, France | \$ 125 |
| Brut Cuvée, Piper Heidsieck, France | \$ 112 |
| Brut, Steller's Jay, Sumac Ridge Okanagan Valley, VQA | \$ 55 |
| Brut, See Ya Later Ranch, Okanagan Valley | \$ 55 |
| Prosecco, Luna Argenta, Italy | \$ 45 |
| Veuve de Vernay, Brut or Rosé, France, NV | \$ 45 |

White Wines

| | |
|--|-------|
| Pinot Blanc, Nk' Mip, Okanagan Valley | \$ 42 |
| Riesling, "Dr. L" Dr. Loosen, Mosel, Germany | \$ 49 |
| Chartron et Trébuchet, Bourgogne Blanc Chardonnay | \$ 47 |
| Sauvignon Blanc, Stoneleigh, New Zealand | \$ 45 |
| Pinot Gris, Sandhill, Okanagan Valley | \$ 45 |
| Pinot Grigio Agricola Ferruccio Sgubin al Rusignul Trentino, Italy | \$ 44 |
| Viognier/Chadonnay/Sauvignon Blanc, "Petit Blanc" Le Vieux Pin, British Columbia 42 | \$ |
| Riesling, Quail's Gate, Okanagan Valley | \$ 39 |
| Chardonnay, Red Rooster, Okanagan Valley | \$ 39 |
| Chenin Blanc, Inniskillin, Okanagan Valley | \$ 38 |
| Chardonnay, Mission Hill, Five Vineyards, British Columbia, VQA | \$ 38 |
| Sauvignon Blanc Proprietors' Edition, Jackson Triggs, Okanagan, VQA | \$ 37 |

Red Wines

| | |
|--|-------|
| Pinot Noir, Nk'Mip, Okanagan Valley 45 | \$ |
| Pinot Noir, Quail's Gate, Okanagan Valley 49 | \$ |
| Cabernet Sauvignon, Robert Mondavi, Napa Valley | \$ 49 |
| Cabernet Sauvignon, Mission Hill Reserve, Okanagan Valley | \$ 48 |
| Shiraz, Billi Billi, Australia | \$ 47 |
| Merlot, Sandhill, Okanagan Valley, VQA | \$ 47 |
| Merlot Cabernet "Petite Rouge", Le Vieux Pin, British Columbia | \$ 44 |
| Pinot Noir, Inniskillin, Okanagan Valley, VQA | \$ 39 |
| Cabernet Sauvignon, McLaren on the Lake Serafino, Australia | \$ 39 |
| Malbec, Pampas del Sur, Argentina | \$ 37 |
| Merlot, Proprietors Edition, Jackson Triggs, Okanagan, VQA | \$ 37 |

Additional wine selections are available upon request.

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