



THE BEACH CLUB RESORT

PARKSVILLE • VANCOUVER ISLAND

• BELLSTAR HOTELS & RESORTS •

2025 Catering Menu

181 Beachside Dr.
Parksville BC V9P 2H5

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ALLERGIES

All allergy and dietary restrictions must be submitted in writing along with each guests' first & last name 3-business days prior to event. Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

SERVICES & FEES

A taxable 20% surcharge and 5% GST tax will apply. An additional 10% PST applies to all alcohol. Rates and fees are subject to change without notice.

BREAKFAST & BRUNCH BUFFET

All pricing is per person. Minimum 20 guests unless otherwise noted.

All breakfast buffets are served with freshly brewed coffee, tea, and Orange Juice.

GRAB & GO- \$18

BREAKFAST SANDWICH

english muffin, crisp bacon,
free-range egg, aged cheddar cheese

WHOLE FRUIT

BEVERAGE

bottled juice, coffee & tea

CONTINENTAL BREAKFAST- \$30

*minimum not applicable

ASSORTED FRESHLY BAKED PASTRIES

TOASTER STATION & SPREADS

multigrain, sourdough, rye bread,
fruit preserves, whipped butter

FRESH CUT FRUIT PLATTER

PARFAIT BAR

honey & vanilla greek yogurt, granola,
berries, seed blend

FREE-RANGE HARDBOILED EGGS

SELECTION OF COLD CEREALS

3.25% milk & oat milk

STANDARD BREAKFAST- \$38

STEEL CUT OATMEAL

raisins, hazelnuts, brown sugar,
3.25% milk, oat milk

ASSORTED FRESHLY BAKED PASTRIES

TOASTER STATION & SPREADS

multigrain, sourdough, rye bread,
fruit preserves, whipped butter

FRESH CUT FRUIT PLATTER

PARFAIT BAR

honey & vanilla greek yogurt, granola,
berries, seed blend

FREE-RANGE SCRAMBLED EGGS

HERB & GARLIC HASHBROWNS

CRISPY BACON & MAPLE SAUSAGE

BEACHCLUB BREAKFAST- \$43

STEEL CUT OATMEAL

raisins, hazelnuts, brown sugar,
3.25% milk, oat milk

ASSORTED FRESHLY BAKED PASTRIES

TOASTER STATION & SPREADS

multigrain, sourdough, rye bread,
fruit preserves, whipped butter

FRESH CUT FRUIT PLATTER

PARFAIT BAR

honey & vanilla greek yogurt, granola,
berries, seed blend

FREE-RANGE SCRAMBLED EGGS

HERB & GARLIC HASHBROWNS

CRISPY BACON & MAPLE SAUSAGE

FRITTATA

select one:

smoked salmon & chèvre cheese
smoked ham and gruyère
roasted vegetable & brie

BRUNCH AT THE BEACH- \$48

TOASTER STATION

multigrain, sourdough, rye bread,
fruit preserves, whipped butter

BRUNCH SPREADS

little qualicum 'herbie' fresh cheese,
roasted eggplant hummus,
crushed avocado

WEST COAST SALMON PLATTER

hot smoked, candied, gravlax,
cold smoked, red onions, lemon,
capers, crème fraîche, chives, dill,
crostini, toast

FRESH CUT FRUIT PLATTER

PARFAIT BAR

honey & vanilla greek yogurt, granola,
berries, seed blend

FREE-RANGE SCRAMBLED EGGS

EGGS BENEDICT

english muffin, smoked ham, poached egg,
hollandaise sauce

CRISPY BACON & MAPLE SAUSAGE

CHORIZO HASH

caramelized onions, roasted peppers,
scallions

BUILD YOUR OWN WAFFLE

whipped cream, maple syrup, berries

CHEF ATTENDED STATIONS

All pricing is per person. Minimum 20 guests required per station.

Pricing set as an additional enhancement only;
additional pricing will apply if sold separately.

BENEDICT STATION - \$20

TOASTED ENGLISH MUFFINS &
FREE-RANGE EGGS
made to order

GARNISH
smoked ham, candied salmon,
avocado, tomato

SAUCES
hollandaise, béarnaise, cheese sauce

OMELET STATION - \$15

FREE-RANGE EGGS
whole eggs, egg whites

GARNISH
bacon, sausage, ham, shrimp,
smoked salmon, tomato, mushroom,
spinach, green onion

CHEESE
aged white cheddar, chèvre,
little qualicum island brie

BACON CARVING STATION - \$12

whole roasted smoked maple pork belly

HOW DO YOU LIKE YOUR EGGS? - \$8

cooked to order

TOAST BAR - \$15

BREADS
multigrain, sourdough, bagels

SPREADS
roasted eggplant hummus, preserves,
little qualicum 'herbie' fresh cheese,
crushed avocado

GARNISH
sautéed mushrooms, smoked salmon,
capers, red onion, sprouts,
hard boiled egg, 'breakfast' spice

ENHANCEMENTS

Assorted Freshly Baked Cookies	\$5	West Coast Salmon Platter	\$12
Assorted Whole Fruits	\$5	Charcuterie Platter	\$12
Fresh Sliced Fruit Platter	\$10	Local & International Cheese Platter	\$11
Individual Greek Yogurts	\$5	Smoothies	\$9

PLATED BREAKFAST

All pricing is per person.

All plated breakfasts are served with freshly brewed coffee and tea.

FOR THE TABLE

All plated breakfasts include a family-style serving of assorted freshly baked pastries, whipped brown butter, homemade preserves, and fresh sliced fruit platter. Fresh orange juice, coffee, and tea are also included.

Choose one breakfast entrée for your group:

BELGIAN WAFFLES \$36

brown butter roasted peaches,
maple syrup, whipped cream

TRADITIONAL EGGS BENEDICT \$39

english muffin, smoked ham, poached egg,
hollandaise, herb & garlic hashbrowns

CHORIZO HASH \$36

herb & garlic potatoes,
caramelized onion, roasted peppers,
two poached eggs

STANDARD BREAKFAST \$36

scrambled eggs, roasted tomato,
herb & garlic hashbrowns
choice of | crisp bacon, maple sausage or
smoked ham

BREAKS

All pricing is per person.

All breaks are served with freshly brewed coffee and tea.

SIP & SAVOUR- \$12

house-made cookies
salted caramel nut & seed brittle

BODY BREAK!- \$16

fresh cut fruit platter, granola,
honey & vanilla yogurt, berries,
seed blend, protein bars, nuts

SWEET TREATS - \$18

assorted freshly baked cookies,
chocolate bars, granola bars,
pastries

BREADS & SPREADS- \$15

BREADS

grilled naan, crackers, crostini

SPREADS

olive tapenade, roasted eggplant hummus,
preserved lemon & mint yogurt

CONDIMENTS

vegetable crudités, marinated olives,
roasted garlic, pickled vegetables

AFTERNOON TEA- \$22

finger sandwiches, cakes, scones,
homemade preserves, macarons,
fruit tarts

BOXED LUNCHES

LUNCH BOX- \$30

SANDWICH

select sandwich *from list below*

BOTTLED WATER

WHOLE FRUIT

POTATO CHIPS

GRANOLA BAR

add freshly baked cookies- \$3

Choice of 3:

PRIME RIB

shaved beef, horseradish aioli, sliced tomato, baguette

CHICKEN SALAD WRAP

curried mayo, preserved lemon, celery, scallions, raisins, lettuce

SMOKED SALMON CROISSANT

mayonnaise, dill, lemon, scallions, cucumber, lettuce

CAJUN SHRIMP SALAD

spiced mayo, arugula, celery, chive, parsley, lemon

SMOKED HAM & CHEESE

thick cut ham, swiss cheese, honey mustard mayo, lettuce

TURKEY & CRANBERRY

smoked turkey, cranberry aioli, leaf lettuce

VEGGIE WRAP

grilled portobello mushroom, little qualicum island brie, arugula, tomato, balsamic onion jam

LUNCH BUFFETS

All pricing is per person. Minimum 20 guests.

All lunch buffets are served with freshly brewed coffee and tea.

Decaffeinated coffee is available upon request.

Please note that dinner buffet options can be ordered for lunch service.

BUILD YOUR OWN SANDWICH - \$35

CHEF'S DAILY SOUP

RAINFOREST SALAD

spring mix, gem tomato, carrot, cucumber, radish, seed blend, pickled shallots, honey & balsamic vinaigrette

CAESAR SALAD

herbed croutons, grana padano cheese, roasted garlic & anchovy dressing, lemon

MEAT

smoked ham, turkey, salamis, prosciutto, pulled pork

BREAD

assorted breads, buns, and wraps

TOPPINGS

tomato, red onion, leaf lettuce, pickled vegetables, jalapeños

CHEESE

aged white cheddar, swiss cheese, little qualicum feta, chèvre

SAUCE

mayonnaise, dijon, roasted garlic aioli, chipotle mayo, pesto mayo

GARNISH

balsamic onion jam, tomato chutney

DESSERT

assorted cookies & squares

SOUP & SANDWICH - \$40

ASSORTED ARTISAN BREADS & ROLLS

whipped brown butter

ROASTED TOMATO SOUP

herbed croutons, grana padano cheese, basil oil

FRESH FRIED POTATO CHIPS

everything bagel dip

RAINFOREST SALAD

spring mix, gem tomato, carrot, cucumber, radish, seed blend, pickled shallots, honey & balsamic vinaigrette

SUMMER SALAD

arugula, strawberries, red grapes, candied hazelnuts, chèvre, olive oil, lemon, balsamic reduction

DESSERT

assorted cookies & squares

fresh sliced fruit platter

CHOICE OF 3 SANDWICHES:

COLD SANDWICHES

PRIME RIB

shaved beef, horseradish aioli, sliced tomato, baguette

CHICKEN SALAD WRAP

curried mayo, preserved lemon, celery, scallion, raisin, lettuce

SMOKED SALMON CROISSANT

mayo, dill, lemon, scallion, cucumber, lettuce

CAJUN SHRIMP SALAD

spiced mayo, arugula, celery, chive, parsley, lemon

SMOKED HAM & CHEESE

thick cut ham, swiss cheese, honey mustard, mayo, lettuce

TURKEY & CRANBERRY

smoked turkey, cranberry aioli, leaf lettuce

HOT SANDWICHES

VEGGIE WRAP

grilled portobello mushroom, little qualicum island brie, arugula, tomato, balsamic onion jam

PULLED PORK SANDWICH

swiss cheese, chipotle & maple bbq sauce, fennel slaw

SMASH BURGER

aged white cheddar cheese, mayo, lettuce, tomato, onion, pickle

SALMON BURGER

blackening spice, arugula aioli, pineapple salsa, lettuce

OCEANSIDE BUFFET - \$40

This buffet is available for lunch only. Minimum 20 guests.

ASSORTED ARTISAN BREADS & ROLLS

whipped brown butter

RAINFOREST SALAD

spring mix, gem tomato, carrot, cucumber,
pickled shallots, radish, seed blend,
honey & balsamic vinaigrette

CAESAR SALAD

herbed croutons, grana padano cheese,
roasted garlic & anchovy dressing, lemon

ROASTED BABY POTATOES

herbs de provence, garlic, olive oil

SEASONAL VEGETABLES

Choice of 1:

FREE-RANGE CHICKEN

herb brined, smoked paprika & fennel rub

PACIFIC SALMON

maple & garlic panko crust, parsley sauce

ROASTED PORK LOIN

herb brined, grainy mustard & tarragon jus

extra protein - \$12

DESSERT

assorted cookies & squares, fresh sliced fruit platter

THE BOWL BAR - \$42

BEACH CLUB DIY CHEF BOWLS

CHEF'S DAILY SOUP

BASE

selections of greens, fresh vegetables, fruit, ancient grains, jasmine rice

PROTEIN

marinated local albacore tuna

roasted chicken

hard boiled eggs

selection of deli meats & cheeses

TOPPING

toasted seaweed

fried garlic & onion

crispy bacon

toasted seed blend

crispy wontons

SAUCE

honey balsamic dressing

rosemary & green peppercorn ranch

sesame ginger dressing

wasabi aioli

soy glaze

DESSERT

assorted cakes & squares

PLATED LUNCH & DINNER

All pricing is per person. A choice of up to two, plus one vegetation pre-selected entrées is available. The final entrée counts must be provided a minimum of five (5) business days prior to the event date, along with corresponding seating chart and place cards indicating the guests' name + entree choice. Additional entrée choices may be accommodated with an additional charge. All plated lunches & dinners include includes assorted rolls with whipped butter, freshly brewed coffee and tea.

3-COURSE-\$65

4-COURSE-\$75

SOUPS

Choose one:

POTATO & LEEK

crispy bacon, grana padano cheese, scallions, truffle & thyme oil

ROASTED TOMATO

herbed croutons, baby bocconcini, crème fraîche

WILD MUSHROOM

cognac, cream, basil oil

LUGAW (LOO-GOW)

filipino rice porridge, chicken, boiled egg, chicharron, lemon, scallions, fried garlic, chili oil, fish sauce

CHICKEN TORTILLA

roasted tomato & chili broth, sour cream, avocado, tortilla strips, cilantro, lime

SALADS

Choose one:

RAINFOREST

spring mix, gem tomato, carrot, cucumber, radish, seed blend, pickled shallots, honey & balsamic vinaigrette

CAESAR

romaine, herbed croutons, grana padano cheese, roasted garlic & anchovy dressing, lemon

SUMMER

arugula, strawberries, red grapes, candied hazelnuts, chèvre cheese, olive oil, lemon, balsamic reduction

WEDGE

iceberg lettuce, bacon, gem tomato, little qualicum blue claire cheese, rosemary & peppercorn ranch dressing

ENTREES

Choose 2 options, plus one vegetarian option:

HERB BRINED CHICKEN BREAST
smoked paprika & fennel rub, roasted
garlic mashed potatoes, root vegetables,
pan gravy

BRAISED PORK BACK RIBS
yukon gold potato salad, coleslaw,
chipotle & maple bbq sauce, cornbread

SEARED BEEF TENDERLOIN
smoked cheddar whipped potatoes,
roasted carrots, brussels sprouts,
peppercorn & brandy sauce

BRAISED BEEF SHORT RIB
roasted garlic mashed potatoes,
broccolini, crispy onions,
red wine & rosemary jus

PACIFIC SALMON
baby potatoes, grilled asparagus,
baby turnips, maple & mustard glaze

MISO ROASTED SABLEFISH
jasmine rice pilaf, shiitake mushrooms,
baby bok choy

CAJUN JUMBO PRAWNS
spiced rice pilaf, chorizo sausage,
braised greens, squash, chimichurri

RICOTTA GNOCCHI
wild mushrooms, braised kale,
grana padano cream sauce

CAULIFLOWER 'STEAK'
stewed chickpeas, ras el hanout rub,
preserved lemon, crispy fried olives,
braised kale, chermoula

DESSERTS

FRUIT TART
vanilla pastry cream, kiwi, fresh berries

BAILEYS CHOCOLATE MOUSSE
chantilly cream, hazelnut praline

LEMON CAKE
meringue, berries

STRAWBERRY & RHUBARB CRUMBLE
vanilla gelato

BUTTERSCOTCH CRÈME BRÛLÉE
shortbread, chantilly cream, strawberry
compote

DINNER BUFFETS

All dinner buffets are served with freshly brewed coffee and tea.

SOUTHERN BBQ - \$55

CORNBREAD

jalapeño, green onion,
honey & lime butter

APPLE & FENNEL COLESLAW

tarragon vinaigrette

YUKON GOLD POTATO SALAD

grainy dijon, hardboiled egg,
scallion, dill

RAINFOREST SALAD

spring mix, gem tomato, carrot,
cucumber, pickled shallots,
radish, seed blend,
honey & balsamic vinaigrette

BAKED BEANS

maple, bacon, sausage, molasses

CORN ON THE COB

buttered, elote station

Choice of 2:

ROASTED FREE-RANGE CHICKEN

herb brined, smoked paprika & fennel rub

BEER BRAISED BABY BACK RIBS

chipotle & maple bbq sauce

PACIFIC SALMON

carolina gold mustard bbq sauce

extra protein - \$12

BEIGNETS

cinnamon sugar, bourbon
caramel sauce

PEACH COBBLER

chantilly cream

add baked mac & cheese- \$6

truffled bread crumbs

STEAK DINNER - \$75

chef-attended

based on availability & seasonality

ASSORTED ARTISAN BREADS & ROLLS

whipped brown butter

FRENCH ONION SOUP

sherry, thyme, gruyère, croutons

CAESAR SALAD

herbed croutons, grana padano cheese,
roasted garlic & anchovy dressing,
lemon

WEDGE SALAD

iceberg lettuce, bacon, tomato,
little qualicum blue claire cheese,
house ranch dressing

LOADED BAKED POTATOES

sour cream, bacon, scallions

ROASTED SEASONAL VEGETABLES

brown butter, parsley

STERLING SILVER STEAKS

striploin, ribeye

SAUTÉED PRAWNS

garlic, lemon, white wine, butter

WILD MUSHROOMS

shallots, garlic, brandy, parsley

SAUCES

béarnaise, chimichurri, demi-glace

ASSORTED CAKES & PIES

BAILEYS CHOCOLATE MOUSSE

CRÈME BRÛLÉE TOWER

SUNSET DINNER - \$65

ASSORTED ARTISAN BREADS & ROLLS
whipped brown butter

SMOKED FISH CHOWDER
salmon, sablefish, seaweed, cream

RAINFOREST SALAD
spring mix, gem tomato, carrot,
cucumber, radish, seed blend,
pickled shallots,
honey & balsamic vinaigrette

CAESAR SALAD
romaine, herbed croutons,
grana padano cheese,
roasted garlic & anchovy dressing,
lemon

MASHED POTATO
roasted garlic, cream, nutmeg

ROASTED SEASONAL VEGETABLES
brown butter, parsley

Choice of 2:
BRAISED BEEF SHORT RIB
red wine jus, buttermilk fried onions

ROASTED FREE-RANGE CHICKEN
herb brined, smoked paprika & fennel rub

PACIFIC SALMON
maple & mustard glaze
extra protein - \$12

CRÈME BRÛLÉE TOWER

BAILEYS CHOCOLATE MOUSSE

CHEF'S FEATURE DESSERT

THE LOTUS - \$65

LUGAW (LOO-GOW)
filipino rice porridge, chicken,
boiled egg, chicharron, lemon,
scallions, fried garlic, chili oil,
fish sauce

NAPA CABBAGE SLAW
bok choy, carrot, scallion,
sesame & ginger dressing

GLASS NOODLE SALAD
vermicelli, shrimp, carrot, scallion,
cilantro, lime, thai chili, cashews

COCONUT RICE
coriander, black sesame, cilantro

SEASONAL VEGETABLES
honey & ginger carrots,
sesame bok choy,
miso glazed baby turnips

Choice of 2:

KALBI BEEF SHORT RIB
ginger, sesame, scallion, brown sugar

LEMONGRASS CHICKEN
garlic, soy, lime

ROASTED SABLEFISH
miso, ginger, sake, mirin
extra protein - \$12

TURON
banana spring roll, caramel,
whipped cream

FRUIT TARTS
green tea pastry cream, ginger glaze

LECHE FLAN
milk custard, caramel

RECEPTIONS

All canapes are priced per dozen. A minimum of 3 dozen per selection is required.

COLD

VEGETARIAN

CAPRESE SKEWERS \$40
bocconcini, gem tomato, basil,
local sea salt

DEVEILED EGGS \$45
soy marinated egg, miso,
sesame, seaweed caviar

PROFITEROLE \$45
little qualicum fromage frais,
local honey, bee pollen

SEAFOOD

SMOKED SALMON MOUSSE \$50
mascarpone, cucumber,
fried caper, chive

SPICY TUNA \$50
local albacore tuna, crispy rice,
sesame, mayo, furikake

DUNGENESS CRAB ROULADE \$65
gravlax, smoked paprika aioli,
caviar

LOBSTER ROLL \$MP
claw & knuckle meat,
brioche bun, tarragon vinaigrette

SALAD ROLL \$45
poached shrimp, vermicelli,
cilantro, mint, peanut sauce

FRESH SHUCKED OYSTERS \$50
mignonette, horseradish, lemon

MEAT

CHICKEN LIVER PATE \$40
crostini, balsamic onion jam,
pickled mustard seeds

BEEF TARTARE \$50
all dressed chip, dijon aioli

PORK RILLETES \$40
crostini, pickled vegetables

HOT

VEGETARIAN

TEMPURA \$40
assorted vegetables, seaweed & soy
dip

'KFC' \$45
korean fried cauliflower,
gochujang, sesame, scallion

LITTLE QUALICUM ISLAND BRIE \$50
phyllo pastry,
peach & rosemary jam

SEAFOOD

DUNGENESS CRAB CAKES- \$MP
tartar sauce

SMOKED FISH BEIGNETS \$45
saffron aioli

BAKED OYSTERS \$50
miso, mayo, lemon

SHRIMP 'CORNDOG' \$60
togarashi aioli, bonito

MEAT

STUFFED DATES \$50
pancetta, blue claire cheese,
balsamic

LUMPIANG SHANGHAI \$45
pork spring roll,
chili & ginger dip

CHICKEN SATAY \$45
peanut sauce, chili, cilantro

MINI BEEF WELLINGTON \$60
puff pastry, mushroom duxelles

LAMB KOFTA \$55
preserved lemon & mint yogurt

RECEPTION STATIONS

All pricing is per person.

RAW BAR \$26

***minimum 40 guests**

FRESH SHUCKED PACIFIC OYSTERS

horseradish, mignonette, hot sauce, lemon

SCALLOP AGUACHILE

mango & habañero sauce,
cucumber, daikon

SPICY TUNA

local albacore tuna, chili, cucumber,
radish sprouts, wonton crisp

SALMON TARTARE

lemon, mustard, capers, potato chips

BC KELP SALAD

sesame, ginger, soy

WEST COAST

SALMON PLATTER \$12

BC SALMON

hot smoked, candied, gravlax,
cold smoked

CONDIMENTS

red onions, lemon, capers, crème fraiche,
chives, dill, crostini, toast

CHARCUTERIE \$12

local cured meats, mustards, preserves,
pickled vegetables, fruit,
artisan breads & crackers

'SEACUTERIE' \$24

BC SALMON

hot smoked, candied, gravlax,
cold smoked

LOCAL MUSSELS & CLAMS

chilled, escabeche herb marinade

CHILLED SEAFOOD

colossal shrimp, octopus, smoked oysters

CONDIMENTS

pickled vegetables, local kelp salad,
mustard seeds, preserves

'VEGCUTERIE' \$9

assorted fresh and pickled vegetables, fruit,
mustards, preserves,
artisan breads & crackers

CHEESE PLATTER \$11

assorted local and imported cheeses,
mustards, preserves, pickled vegetables,
fruit, artisan breads & crackers

BREADS & SPREADS \$15

SPREADS

olive tapenade, roasted eggplant hummus,
preserved lemon & mint yogurt

BREADS

grilled naan, crackers, crostini

CONDIMENTS

vegetable crudités, marinated olives,
roasted garlic, pickled vegetables

SLIDERS \$24

choose 3 selections

BEEF SHORT RIB

crispy onions, aged cheddar cheese

PULLED PORK

swiss cheese, chipotle & maple bbq sauce,
fennel slaw

BANH MI BAO

steam bun, crispy pork belly, cucumber,
chicken liver pâté, thai chili, carrot, cilantro

BEER BATTERED COD

tartar sauce, apple & tarragon slaw

BUTTERMILK FRIED CHICKEN

sweet pickles, chipotle mayo

PORTABELLINI

grilled mushroom, smoked tofu, chèvre,
tomato jam, arugula aioli

CHOCOLATE FOUNTAIN \$15

sliced fruit, berries, genoise, mini cookies,
wafers, assorted macarons

MIDNIGHT SNACKS

NACHO BAR \$25

NACHOS

cheddar, mozzarella, monterey jack, jalapeño, tomato, olive, scallions, cilantro

ON THE SIDE

pulled pork, spiced ground beef, taco chicken, pico de gallo, spicy cheese sauce fountain, sour cream

TACO TRUCK \$23

TORTILLA

soft corn & flour tortilla

MEAT

crispy pork belly, ancho braised chicken, spiced ground beef

CHEESE

queso fresco, shredded mix

SAUCES

pico de gallo, lime crema, salsa roja, salsa verde, salsa macha

GARNISH

jalapeño, cabbage, cilantro, onion

POUTINE BAR \$20

FRIES

kennebec fries, sweet potato fries

CHEESE

little qualicum cheese curds, shredded mix, chèvre

SAUCE

rosemary & red wine gravy, spicy beer cheese sauce, sour cream

GARNISH

spiced ground beef, bacon, scallion, tomato, jalapeño

WING IT! \$20

CHICKEN WINGS

crispy fried wings, local sea salt, cracked pepper

SAUCE

hot sauce, honey garlic, rosemary & green peppercorn ranch, blue cheese dip

CRUDITÉS

assorted raw vegetables & dips

ASIAN STREET FOOD \$30

JAPANESE HOT DOGS

teriyaki glaze, kewpie mayo, bonito flakes, nori

SHISHITO PEPPERS

blistered on the grill, local sea salt

'KFC'

korean fried cauliflower, gochujang, sesame, scallion

CHICKEN SATAY

peanut sauce, chili, cilantro

BEACH CLUB

SIGNATURE SEAFOOD TOWER- \$MP

chilled lobster
dungeness crab
local oysters on the shell
sous vide octopus
marinated clams & mussels
jumbo prawns
sashimi & tartare
scallops on the shell
garnishes

ADD ON:

champagne & caviar service
caviar service- \$MP

BEVERAGES

DELUXE BAR BRANDS

Polar Ice Vodka, Beefeater London Dry Gin, Bacardi White Rum, Lambs Navy Rum, Olmeca Gold Tequila, JP Wiser's Whiskey, Jim Beam Kentucky Bourbon, Ballentine's Finest Whiskey

HOST BAR	CASH BAR
\$8	\$10

PREMIUM BAR BRANDS

Absolut Vodka, Bombay Sapphire Gin, Havana Club Anejo Rum, Gosling Black Rum, Jose Cuervo Gold Tequila, Jack Daniels Whiskey, Crown Royal Whiskey, Johnnie Walker Red Scotch

HOST BAR	CASH BAR
\$10	\$12

OKANAGAN VINEYARDS

Vineyard Select Chardonnay | Vineyard Select Cabernet-Merlot

HOST BAR	CASH BAR
\$8 \$40	\$10 \$50

MISSION HILL FAMILY ESTATE – VQA

Estate Series Chardonnay | Estate Series Cabernet-Merlot

HOST BAR	CASH BAR
\$11 \$55	\$13 \$65

CEDAR CREEK ESTATE WINERY

Estate Pinot Gris | Estate Meritage

HOST BAR	CASH BAR
\$14 \$70	\$16 \$80

	HOST BAR	CASH BAR
Bottled Domestic Beer (<i>Budweiser, Coors Light, Sleeman Honey Brown</i>)	\$7	\$9
Seltzer (<i>White Claw Lime, Black Cherry, Raspberry</i>)	\$7	\$9
BC Craft Beer (<i>Mount Arrowsmith Jagged Face IPA, Blond Ale</i>)	\$8	\$10
Bottled Premium Beer (<i>Heineken, Kronenbourg 1664, Newcastle Brown Ale</i>)	\$8	\$10
Cider (<i>No Boats On Sunday Apple, Pear</i>)	\$8	\$10
Non-Alcoholic Beer	\$5	\$7
Pop & Juice	\$4	\$5
Bottled Water	\$5	\$6

HOST BAR ENHANCEMENTS

SPARKLING AND PUNCH

(One gallon serves 25 guests)

Sangria (White or Red)

Alcoholic Punch

Sparkling Punch

Non-alcoholic Punch

MARKET PRICE

\$120 per gallon

\$95 per gallon

\$90 per gallon

\$50 per gallon

Brands may be customized in consultation with your Catering Manager

Host Bar pricing is exclusive of taxes and gratuities.

Cash Bar pricing is inclusive of applicable taxes only.

EQUIPMENT AND DÉCOR RENTAL

Please contact our Sales and Catering Manager for availability details. The Beach Club Resort is pleased to arrange additional AV as required.

INCLUDED IN MEETING ROOM RENTAL

- Microphone Wireless Handheld
- Microphone Wireless Lapel
- Sound Hook-Up
- White Chair Covers
- Exhibit Tables
(includes linen & skirting)
- Whiteboard & Markers
- Easel
- Podium
- Laser Pointer
- Speaker Phone
(long distance additional)

ADDITIONAL FEE RENTALS

- Flipcharts with Paper Markers \$25 per chart per day
- LCD Projector & Screen \$150 per day
- Cake Cutting \$5 per person (\$250 cap-50 ppl)
- Cupcake Plating \$3 per person (\$150 cap-50 ppl)