



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.

PLATED DINNER

All pricing is per person. A choice of up to two, plus one vegetarian 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 & 4-COURSE AVAILABLE

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

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 (extra charge)

BEIGNETS

cinnamon sugar, bourbon
caramel sauce

PEACH COBBLER

chantilly cream

add baked mac & cheese (extra charge)

truffled bread crumbs

STEAK DINNER

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

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 available for extra charge

CRÈME BRÛLÉE TOWER

BAILEYS CHOCOLATE MOUSSE

CHEF'S FEATURE DESSERT

THE LOTUS

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 available for extra charge

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

bocconcini, gem tomato, basil,
local sea salt

DEVEILED EGGS

soy marinated egg, miso,
sesame, seaweed caviar

PROFITEROLE

little qualicum fromage frais,
local honey, bee pollen

SEAFOOD

SMOKED SALMON MOUSSE

mascarpone, cucumber,
fried caper, chive

SPICY TUNA

local albacore tuna, crispy rice,
sesame, mayo, furikake

DUNGENESS CRAB ROULADE

gravlax, smoked paprika aioli,
caviar

LOBSTER ROLL

claw & knuckle meat,
brioche bun, tarragon vinaigrette

SALAD ROLL

poached shrimp, vermicelli,
cilantro, mint, peanut sauce

FRESH SHUCKED OYSTERS

mignonette, horseradish, lemon

MEAT

CHICKEN LIVER PATE

crostini, balsamic onion jam,
pickled mustard seeds

BEEF TARTARE

all dressed chip, dijon aioli

PORK RILLETTES

crostini, pickled vegetables

HOT

VEGETARIAN

TEMPURA

assorted vegetables, seaweed & soy
dip

'KFC'

korean fried cauliflower,
gochujang, sesame, scallion

LITTLE QUALICUM ISLAND BRIE

phyllo pastry,
peach & rosemary jam

SEAFOOD

DUNGENESS CRAB CAKES-

tartar sauce

SMOKED FISH BEIGNETS

saffron aioli

BAKED OYSTERS

miso, mayo, lemon

SHRIMP 'CORNDOG'

togarashi aioli, bonito

MEAT

STUFFED DATES

pancetta, blue claire cheese,
balsamic

LUMPIANG SHANGHAI

pork spring roll,
chili & ginger dip

CHICKEN SATAY

peanut sauce, chili, cilantro

MINI BEEF WELLINGTON

puff pastry, mushroom duxelles

LAMB KOFTA

preserved lemon & mint yogurt

RECEPTION STATIONS

All pricing will be per person.

RAW BAR

*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

BC SALMON

hot smoked, candied, gravlax, cold smoked

CONDIMENTS

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

CHARCUTERIE

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

'SEACUTERIE'

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'

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

CHEESE PLATTER

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

BREADS & SPREADS

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 \$

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

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

MIDNIGHT SNACKS

NACHO BAR

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

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

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!

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

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-

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)

TERMS & CONDITIONS

FOOD & BEVERAGE

All food and beverage arrangements must be confirmed 60 days prior to the wedding date. All food and beverage must be supplied by The Beach Club Resort, except for wedding cake. No outside food or beverage may be brought into the venue space at any time. In accordance with the B.C. Liquor Laws, all alcohol consumed must be provided by The Beach Club Resort. Liquor services are permitted after 9AM and not after 1:00AM Monday-Saturday and 11:00PM on Sundays. Menu is subject to change without notice; however, pricing is guaranteed 60 days prior to your event.

SERVICE CHARGES & APPLICABLE TAXES

All food and beverage orders are subject to 20% service charges added after the event. Applicable government taxes for The Beach Club Resort events are:

Food	5% GST
Alcohol	5% GST & 10% Liquor Tax
Miscellaneous	5% GST
Venue Rental	5% GST

MUSIC LICENSING

Playing music requires that you obtain special licensing for the right to play or perform music. In Canada, licenses from SOCAN and Resound must be paid to The Beach Club Resort. The fees collected are distributed as royalties to their members and to affiliate organizations throughout the world. Socan fees range from \$22.06 - \$63.49. Resound fees range from \$9.25 - \$26.63.

PAYMENTS

A non-refundable deposit is required to confirm the booking of your event with The Beach Club Resort. Full payment is required 30 days prior to the event date. Taxes and service charges are applied after the event. Your invoice will be processed and sent within seven days after your event. Invoice and request for payment will be via secure online portal.