



2011 CHRISTMAS SEASON LUNCHEON BUFFET

\$36 per person / minimum 40 people

Basket of Freshly Baked Rolls, Bread and Butter on the Buffet
Marinated Grilled Vegetable Platter Drizzled with Extra Virgin Olive Oil and Balsamic Vinaigrette

Choice of Three of the Following Salads:

- Greek Salad with Feta Cheese and Kalamata Olives Tossed in Herb Vinaigrette
- Butter Lettuce, Endive and Spinach with Toasted Pecans and Cranberry Dressing
- Red Potato Salad with Mustard Mayo, Bacon, Green Onions and Black Olives
- Leaves of Romaine Lettuce Tossed in Caesar Dressing with Shredded Parmesan Cheese
 - Platter of Garlic Herb Grilled Vegetables with Balsamic Dressing
 - Button Mushrooms Marinated in Soya Garlic Dressing with Oriental Broccoli
 - Triple Tomato Salad with Olive Oil Vinaigrette, Red Onion and Goat Cheese
- Rustic Greens Tossed in a Creamy Ranch Dressing Topped with Shredded Carrot and Leek

Hot Items

Seasonal Winter Vegetables
Roasted Baby Potatoes

Roasted Breast of Turkey Carved by our Chef
Dark Turkey Meat with Cranberry-Sage Stuffing
Gravy and Cranberry Sauce on the Side

Choice of two of the following Entrees:

- Duo of Wild Salmon – Oven Roasted Salmon Fillet with Saffron Dill Cream Sauce
Topped with a Caper Salmon Cucumber Ceviche
- Baked Lamb Chop with Minted Demi, then Topped with Buttered Baby Spinach and Oyster Mushrooms
- House Made Spinach and Ricotta Cheese Cannelloni Baked in a White Wine and Goat Cheese Sauce
Finished with Wild Mushroom Ragout
- Scaloppini of Pork Tenderloin with Three Bean Chili Drizzled with Tomato Sauce

Desserts

Christmas Cookie Platter and French Pastries

Premium Selection of Assorted Cakes (40 people = choice of 4 cakes) (50+ people = choice of 5 cakes)
White Chocolate Cointreau Decadence Cake ~ Tiramisu Torte ~ Bailey's Mozart Cake ~ Cappuccino Torte ~ Zebra Torte
Dark Chocolate Cointreau Decadence Cake ~ St. Honore Cake ~ Triple Decadence Chocolate Torte ~ Sacher Torte
Apple Strudel ~ Dark Chocolate Pear William Torte ~ Mount Robson Cake ~ Mount Etna Cake ~ Black Forest Cake

Coffee or Orange Pekoe Tea

PRE LUNCH ADD ON: GREAT FOR A SNACK BEFORE LUNCH

Chef's Choice Canapé Appetizers passed from trays to guests' pre lunch
(2 pieces per person) / \$5.25 per person

Prices are Subject to 17% Gratuity (service charge) and HST



2011 CHRISTMAS SEASON DINNER BUFFET
\$49 per person / minimum 40 people

Basket of Freshly Baked Rolls, Bread and Butter on the Buffet

Chilled Items

Basket of Seasonal Fresh Vegetables with an Herb Dip
Platter with Garlic Roasted Winter Vegetables and Italian Sausage
Drizzled with Balsamic Vinegar and Extra Virgin Olive Oil

Choice of Three of the Following Salads:

- Greek Salad with Feta Cheese and Kalamata Olives Tossed in Herb Vinaigrette
- Butter Lettuce, Endive and Spinach with Toasted Pecans and Cranberry Dressing
- Red Potato Salad with Mustard Mayo, Bacon, Green Onions and Black Olives
- Leaves of Romaine Lettuce Tossed in Caesar Dressing with Shredded Parmesan Cheese
 - Platter of Garlic Herb Grilled Vegetables with Balsamic Dressing
 - Button Mushrooms Marinated in Soya Garlic Dressing with Oriental Broccoli
 - Triple Tomato Salad with Olive Oil Vinaigrette, Red Onion and Goat Cheese
- Rustic Greens Tossed in a Creamy Ranch Dressing Topped with Shredded Carrot and Leek

Hot Items

Seasonal Winter Vegetables
Creamy Mashed Potatoes Flavoured with Bacon and Chives

Roasted Breast of Turkey Carved by our Chef
Dark Turkey Meat with Cranberry-Sage Stuffing
Gravy and Cranberry Sauce on the Side

Choice of Three of the Following Entrees:

- Baked Dorne of Wild Salmon and Crab Dill Veloute Topped with a Banana Pepper and Red Tomato Salsa
- Tri-Coloured Penne Pasta, Roasted Eggplant, Roma Tomatoes and Green Onion with a Saffron Celery Root Sauce
 - Herb Garlic Sautéed AAA Beef Tenderloin, Braised Cabbage and Wild Mushroom Emulsion
 - Baked Fresh Crab Cakes with Compote of Corn, Black Olive and Tomato-Avocado Sauce

Desserts

Cheese Tray with a Trio of Crackers
Fresh Seasonal Fruit Platter
Christmas Cookie Platter and French Pastries

Premium Selection of Assorted Cakes (40 people = choice of 4 cakes) (50+ people = choice of 5 cakes)
White Chocolate Cointreau Decadence Cake ~ Tiramisu Torte ~ Bailey's Mozart Cake ~ Cappuccino Torte ~ Zebra Torte
Dark Chocolate Cointreau Decadence Cake ~ St. Honore Cake ~ Triple Decadence Chocolate Torte ~ Sacher Torte
Apple Strudel ~ Dark Chocolate Pear William Torte ~ Mount Robson Cake ~ Mount Etna Cake ~ Black Forest Cake

Coffee or Orange Pekoe Tea

Prices are Subject to 17% Gratuity (service charge) and HST



2011 CHRISTMAS SEASON PREMIUM DINNER BUFFET

\$59 per person / minimum 40 people

Basket of Freshly Baked Rolls, Bread and Butter on the Buffet

Chilled Items

Basket of Seasonal Fresh Vegetables with an Herb Dip

Assortment of Italian Cured Meats Coupled with Grilled and Roasted Vegetables and a Variety of Olives
Platters of House Cured Wild Salmon, Lemon Poached Halibut, Garlic Prawns and Marinated Mussels

Choice of Four of the Following Salads:

- ✦ Greek Salad with Feta Cheese and Kalamata Olives Tossed in Herb Vinaigrette
- ✦ Butter Lettuce, Endive and Spinach with Toasted Pecans and Cranberry Dressing
- ✦ Red Potato Salad with Mustard Mayo, Bacon, Green Onions and Black Olives
- ✦ Leaves of Romaine Lettuce Tossed in Caesar Dressing with Shredded Parmesan Cheese
 - ✦ Platter of Garlic Herb Grilled Vegetables with Balsamic Dressing
 - ✦ Button Mushrooms Marinated in Soya Garlic Dressing with Oriental Broccoli
 - ✦ Triple Tomato Salad with Olive Oil Vinaigrette, Red Onion and Goat Cheese
- ✦ Rustic Greens Tossed in a Creamy Ranch Dressing Topped with Shredded Carrot and Leek

Hot Items

Seasonal Winter Vegetables

Roasted Baby Potatoes or Creamy Mashed Potatoes Flavoured with Bacon and Chives (Select One)

Roasted Breast of Turkey Carved by our Chef
Dark Turkey Meat with Cranberry-Sage Stuffing
Gravy and Cranberry Sauce on the Side

Choice of Three of the Following Entrees:

- ✦ Symphony of Prawn, Wild Salmon and Scallops in a Delicate Lobster Sauce with Wilted Greens
- ✦ Roasted AAA Beef Tenderloin Incased with Lobster Crust and Wrapped in Phyllo Pastry; Carved by our Chef
- ✦ Penne Pasta with Winter Julienne of Vegetable and Goat Cheese Rolled in Pesto Cream Sauce
 - ✦ Baked Filet of Halibut, Lobster Sauce and Roasted Fennel with Morel Mushroom Puree
 - ✦ Sage-Apricot Date Stuffed Roasted Local Pork Loin with Orange Brandy Demi

Desserts

Cheese Tray with a Trio of Crackers
Fresh Seasonal Fruit Platter
Christmas Cookie Platter and French Pastries

Premium Selection of Assorted Cakes (40 people = choice of 4 cakes) (50+ people = choice of 5 cakes)
White Chocolate Cointreau Decadence Cake ~ Tiramisu Torte ~ Bailey's Mozart Cake ~ Cappuccino Torte ~ Zebra Torte
Dark Chocolate Cointreau Decadence Cake ~ St. Honore Cake ~ Triple Decadence Chocolate Torte ~ Sacher Torte
Apple Strudel ~ Dark Chocolate Pear William Torte ~ Mount Robson Cake ~ Mount Etna Cake ~ Black Forest Cake

Coffee or Orange Pekoe Tea

Prices are Subject to 17% Gratuity (service charge) and HST



2011 RECEPTION ADDITIONS

'Great Add On Items for any Buffet Meal'

Carved Rack of Lamb with choice of Orange Cranberry Chutney, Dijon Pear Chutney or Apple Mint Chutney - \$8 per person

Roasted Tenderloin of AAA Alberta Beef
in Green Peppercorn Red Wine Reduction - \$8 per person

Pork Tenderloin Coated with BC Apple and Rhubarb Compote
Wrapped in Puff Pastry Carved by Chef - \$8 per person

Prawn and Scallop Chef's Station – Sautéed Butter, Garlic, White Wine and Basil Puree served with Orzo Pasta Tossed in Extra Virgin Olive Oil - \$8 per person

SIGNATURE HOUSE MADE CANAPÉS

\$34 per dozen / minimum order 2 dozen per selection

'A Fabulous Pre Lunch or Dinner Addition to any Event'
Passed from Trays to your Guests as an appetizer

HOT CANAPÉS

Moroccan Spiced Lamb Kebobs

Goat Cheese and Sun Dried Tomato Pastry Baskets

Mini Crab Cakes with Saffron Mayo, Julienne of Leeks and Canadian Caviar

Small Onion Scones with Grilled Zucchini, Red Pepper, Onion and Brie Cheese

COLD CANAPÉS

Smoked Wild Salmon Avocado Frittata

Blackened Prawn with Salsa on a Bread Toast

Chicken Apricot Terrine on a Crostini with a Pistachio Cream and Cranberries

Mini Pastry Cup Filled with Lobster Salad and Canadian Caviar

** CANAPÉ GREAT VALUE FEATURE **

Chef's Choice Canapé Appetizers passed from tray to guests - \$5.25 per person
(2 pieces per person)

A great add on feature to any lunch or dinner event!

Prices are Subject to 17% Gratuity (service charge) and HST



2011 PLATE SERVED FESTIVE LUNCH OR DINNER MENUS
(minimum 3 courses, including entrée and coffee/tea are required)

Complete the Following Steps to Customize your Service Menu:

- 1) Select one item from each course you wish served
- 2) Add up the total price of the items selected and add in \$2.50/person for Coffee/tea
- 3) Add 17% Gratuity (service charge) to the total of the items selected
- 4) Add HST to the total, including Gratuity (service charge)

Please note:

All guests must have the same menu

If you wish to offer your guests a choice of entrée please contact our Event Coordinator for details
Place cards and/or Entrée ID cards must be prepared for each guest

As a Holiday Special UGC is waiving \$3/person additional charge for choice of entree

Please advise us of specific allergy and vegetarian requirements etc at least one week prior to your event

All plate served meals come with a Basket of Freshly Baked Rolls, Bread and Butter for Each Table

SALADS

Butter Lettuce, Torn Romaine, Cherry Tomatoes, Avocado and Pancetta Bacon with Roasted Garlic Dressing - \$8.50

Winter Greens, Canadian Blue Cheese, Cucumbers, Plum Tomatoes, Mango and Roasted Pumpkin Seeds
Tossed in a Walnut Vinaigrette - \$8.50

Field Greens, Hearts of Palm, Pickled Beets and Roma Tomatoes with Champagne Dressing - \$8.50

SOUPS

Roasted Parsnip and Yukon Gold Potato Bisque with Yellow and Red Pepper Coulis - \$9

Tomato-Ginger Soup with a Triple Tomato Confit and a Cajun Roasted Prawn - \$9

Creamy Lentil and Carrot Soup with Crisply Pancetta Bacon and Garlic Chives - \$9

COLD APPETIZERS

Pan Fried Crab Cake with a Cajun Fired Jumbo Prawn, Lemon Dressing and Fresh Avocado Slices - \$10

Wild Salmon Carpaccio, Lemon Aioli and Winter Greens Rolled in Caper Olive Oil - \$10

Poached BC Pear, Prosciutto and Gorgonzola Cheese with a Sweet and Sour Fig Jam - \$10

Prices are Subject to 17% Gratuity (service charge) and HST



2011 PLATE SERVED FESTIVE LUNCH OR DINNER ENTREES

All Entrees Served with Chef's Choice Fresh Winter Vegetables and Your Choice of Potatoes
(Please select one of the following potato options)

Rosemary Roasted Fresh Baby Potatoes
Fondant Potato – Barrel Shaped Potatoes Cooked in Chicken Stock and Herbs
Marquis Potato – Mashed Potato Formed into a Nest, Topped with Tomato Concasse then Baked

Tarragon Marinated Pork Tenderloin, Apple Pecan Stuffing and Spiced Cranberry Demi - \$30

Medallions of AAA Beef Tenderloin with Sautéed Artichokes and Spinach
served with a Browned Butter Sauce and Toasted Hazelnuts - \$30

Grilled 5oz AAA Beef Tenderloin Topped with Stilton Cheese and Prawn Cooked in a Scallion Butter Sauce - \$30

Crab Crusted Alaskan Halibut with Buttered Baby Spinach and Vegetable Ratatouille - \$28

Duo of Wild Salmon and Arctic Char Accompanied by Corn-Black Bean Salsa
Drizzled a Roma Tomato Basil Olive Oil - \$28

Grilled Local Chicken Breast with a Yukon Golf Mashed Potato Cake and Shiitake Mushroom Demi - \$27

Roasted Turkey (Breast and Dark Meat), Cranberry Sage Stuffing and Gravy with Cranberry Sauce on the Side- \$27

Wild Mushroom Risotto with Roasted Baby Vegetables and a Side of Roma Tomato Salsa on French Bread - \$25

DESSERTS

Dessert Buffet with Christmas Cookies and Choice of the Following Sweet Treats (1.5 pieces/person) - \$9

✦ (up to 20 people = choice of 2 cakes / 30 people = choice of 3 / 40 people = choice of 4 / 50+ people = choice of 5 cakes)
White Chocolate Cointreau Decadence Cake ~ Tiramisu Torte ~ Bailey's Mozart Cake ~ Cappuccino Torte ~ Zebra Torte
Dark Chocolate Cointreau Decadence Cake ~ St. Honore Cake ~ Triple Decadence Chocolate Torte ~ Sacher Torte
Apple Strudel ~ Dark Chocolate Pear William Torte ~ Mount Robson Cake ~ Mount Etna Cake ~ Black Forest Cake ~ French Pastries

House Made Crème Caramel, Whipping Cream and Fresh Raspberries Topped with a Shortbread Biscuit - \$8

Double Chocolate Pâté with Mango Crème Anglaise and Cointreau Perfumed Strawberries - \$8

House Made Stilton Cheesecake with Rhubarb Compot and Chocolate Shavings - \$8

Chef's Apple-Pecan Bread Pudding with Warm Apple Cider Custard - \$8

House Made Sun Burnt Lemon Pie Wedge, Whipping Cream and Triple Fruit Coulis - \$8

Coffee – Orange Pekoe Tea - \$2.50

Prices are Subject to 17% Gratuity (service charge) and HST



2011 HOLIDAY SPIRITS

Please consider some of the following beverages as great additions to your Festive Event

Our Poinsettia drink or Santa's Eggnog are great to have during cocktail hour before your meal
UGC staff will pass the drinks to your guests or they can be added to your cash or host bar

Our Hot Self Serve beverages are great items that are not only tasty but add a nice aroma to any room and event

Candy Cane Martini - \$7.25

2oz SKYY Vodka

½ oz Peppermint Schnapps

Mini Candy Cane

(place the candy cane in the drink and it will begin to turn pink)

Mistletoe Martini - \$7.25

1 oz Melon Liqueur

1 ½ oz SKYY Vodka

Pineapple Juice

Splash of Sour Mix

Poinsettia - \$7.25

3oz Sparkling Wine

1oz Grand Marnier

Cranberry Juice

(served in a champagne flute)

Santa's Eggnog - \$7.25

1oz Spiced Rum

1oz Courvoisier

Eggnog

Nutmeg Spice sprinkled on top

The Cosmo-Not - \$3.50 (No Alcohol)

Cranberry, Apple Juice & a Splash of Lime

Self Serve Beverages (each serves approx 50 glasses)

Rum and Eggnog Punch (Contains Alcohol) - \$100

Eggnog Punch (No Alcohol) - \$70

Hot Apple Cider Scented with Cloves, Cinnamon and Lemon (Contains Alcohol) - \$100

Hot Spiced Apple Juice Scented with Cloves, Cinnamon and Lemon (No-Alcohol) - \$70

Hot Mulled Grape Juice (No Alcohol) - \$70

Hot Spiced Cranberry-Apple Juice Scented with Cloves, Cinnamon and Lemon (No Alcohol) - \$70

Cranberry Sparkle Punch – Cranberry Juice with Ginger ale (No Alcohol) - \$70

Prices are Subject to 17% Gratuity (service charge) and HST



BC White & Rose Wines

Peller Estates Family Series Chardonnay	26
Peller Estates Family Series Pinot Blanc	26
See Ya Later Ranch Riesling	29
Tinhorn Creek Vineyards Gewürztraminer	33
Peller Estates Reserve Chardonnay	35
Joie Rose	36
Sandhill Pinot Gris	37
Red Rooster Reserve Gewurztraminer	38
Laughing Stock Pinot Gris	39
Joie – A Noble Blend	41
Sandhill Small Lots Viognier	46

Import White Wines

De Bortoli Traminer Riesling, Australia	26
Wits End Free Settler Chardonnay-Viognier, AS	26
Barone Montalto Pinot Grigio, IT	26
Babich Marlborough Sauvignon Blanc, NZ	36
Dr. Loosen Riesling QBA, GR	36
Babich Marlborough Pinot Gris, NZ	39
Babich, Black Label Sauvignon Blanc, NZ	42
Bellingham Old Vine Chenin Blanc, South Africa	55
Conundrum by Caymus, CA, USA	55
Hess Su'Skol Chardonnay, CA, USA	68

Sparkling Wines

Codorniu Clasico Brut, Spain	27
MGM Proseco Luna Argenta, Italy	32
Sumac Ridge Stellar's Jay Brut, BC	48
Martinelli's Sparkling Apple Juice (no-alcohol)	13

Champagne

Piper Heidsieck Brut, France	100
------------------------------	-----

No Alcohol Punch (each bowl serves approx 50 glasses)

Fruit Punch (cranberry, orange & pineapple juice with soda or ginger ale)	70
Lemonade Punch	70
Cranberry Sparkle Punch (cranberry juice with ginger ale)	70

Alcohol Punch (each bowl serves approx 50 glasses)

Sparkling Wine Punch (sparkling wine & orange juice)	100
Liquor Punch (fruit punch with rum, vodka or gin)	100
Sangria (must be preordered, no refills the day of events)	100

Prices are Subject to 17% Gratuity (service charge) and HST
 All Wines are Subject to Availability. Prices and Product Subject to Change without Notice



BC Red Wines

Peller Estates Family Series Merlot	26
Jackson-Triggs Proprietor's Edition Cabernet Sauvignon	28
Peller Estates Private Reserve Pinot Noir	35
Tinhorn Creek Merlot	35
Sandhill Cabernet Merlot	39
Petales d'Osoyoos Meritage	49
Sandhill Small Lots Cabernet Syrah	59
Sandhill Small Lots Three	65
Jackson-Triggs Sunrock Meritage	69

Import Red Wines

De Bortoli Petite Sirah, AS	26
Lotengo Bodega Norton Malbec, Argentina	26
Castillo de Almansa Reserva, SP	26
Wits End Free Settler Shiraz-Grenache, AS	28
Concha Y Toro Casillero Del Diablo Cabernet Sauvignon, CH	28
Deja Vu Cabernet Sauvignon, CA USA	36
Babich East Coast Pinot Noir, NZ	37
Cameron Hughes The Flying Winemaker Zinfandel, CA USA	39
Barossa Valley Estates E Minor Shiraz, AS	39
E. Guigal – Cotes Du Rhone Rouge, FR	46
Babich Winemaker's Reserve Syrah, NZ	52
Belle Glos Meiomi Pinot Noir, CA USA	59
Seghesio Sonoma Zinfandel, CA USA	65
Hess Allomi Cabernet Sauvignon, CA USA	66
Barossa Valley Estate Ebenezer Shiraz, AS	75
Caymus Cabernet Sauvignon, CA USA	135
Barossa Valley Estates E & E Black Pepper Shiraz, AS	150

Port ~ Dessert Wines

Sumac Ridge Pipe Port Style Wine, BC (500 ml)	50
Hardy's Whiskers Blake Tawny Port N/V, AS	50
Tinhorn Creek Kerner Icewine (200 ml)	50
Inniskillin Riesling Icewine (200 ml)	50
Quinta Do Vale Dona Maria – Vintage Port 2003, Portugal (750 ml)	110

Prices are Subject to 17% Gratuity (service charge) and HST
 All Wines are Subject to Availability. Prices and Product Subject to Change without Notice



STANDARD BAR

****Spirits and Beverages****

Premium House Brand Liquor (1 oz.) (served with one mixer, soft drink or juice) (Skyy Vodka, Gibson's Finest Rye, Beefeater Gin, Appleton White Rum, Sailor Jerry's Dark Rum, Glenfiddich 12Yr. Old Scotch)	5.04
Grey Goose Vodka	7.00
Hardy's Whiskers Blake Tawny Port, NV, Australia	6.00
Premium Liqueur (1 oz.) - Grand Marnier, Navan, Courvoisier	6.00-8.00
Select Martinis (minimum 2 oz.)	6.75-8.75
Domestic Beer (Canadian, Coors Light, Kokanee, Molson 67)	5.13
Micro Beer (Granville Island Brewery Honey Lager & Pale Ale)	5.80
Import Beer (Heineken, Stella Artois & Corona)	6.03
Bassano Italian Soda (Lemon Sanguinelli or Raspberry Pomelo)	5.80
Grower's Ciders (Apple or Peach)	5.80
Naked Grape White Zinfandel Spritzer	5.80
Strongbow Cider	6.47

****Wine for the Bar****

Peller Estates Family Series Chardonnay, BC	glass	6.09
Peller Estates Family Series Merlot, BC	glass	6.09
Tinhorn Creek Gewurztraminer, BC	glass	6.57
Wits End Free Settler Shiraz-Grenache, Australia	glass	6.57
Babich Marlborough Sauvignon Blanc, New Zealand	glass	7.57
Deja Vu Cabernet Sauvignon, California	glass	7.57

****Non Alcoholic Beverages****

Soft Drinks	2.59
Assorted Fruit Juices	3.30
Perrier Mineral Water (500 ml)	3.50
Non Beer	3.77

Prices are Subject to 17% Gratuity (service charge) and HST
 All Wines are Subject to Availability. Prices and Product Subject to Change without Notice