

### FESTIVE BUFFET #1

- 80 per person

#### Assorted Artisan Rolls

served with maitre'd butter

Frisée Salad with goat cheese, crisp bacon, roasted garlic, roasted roma tomatoes & a Dijon vinaigrette

Gem Tomato & Bocconcini Salad extra virgin olive old, aged balsamic drizzle, fresh basil

Mixed Green Salad toasted pumpkin seeds, carrot & fennel with a sherry vinaigrette

Chilled Seafood Platter shrimp cocktail, smoked fish, clams, indian candy

Roasted Nugget Potatoes sea salt & cracked pepper

Local Seasonal Vegetables tossed in herb oil

Roasted Chicken Breast maple mustard glaze

Herb Crusted Pork Loin chardonnay & butter

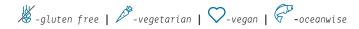
Eggplant Cannelloni ricotta cheese, roasted garlic, rustic tomato ragout

Assorted Cakes, Tarts, Sweets of the House

Freshly Brewed Coffee and Assorted Teas

All prices are listed in Canadian dollars and are subject to applicable taxes and gratuities.

Prices are subject to change.





### FESTIVE BUFFET #2

**89** per person

Assorted Artisan Rolls served with maitre 'd butter

Frisée Salad with goat cheese, crisp bacon, roasted garlic, roasted roma tomatoes & a Dijon vinaigrette

Gem Tomato & Bocconcini Salad extra virgin olive old, aged balsamic drizzle, fresh basil

Mixed Green Salad toasted pumpkin seeds, carrot & fennel with a thyme vinaigrette

Chilled Seafood Platter shrimp cocktail, smoked fish, clams, indian candy

Roasted Nugget Potatoes sea salt & cracked pepper , local Seasonal vegetables tossed in herb oil

Roasted Chicken Breast maple mustard glaze

Steelhead Salmon white wine, roasted garlic, tomato

Eggplant Cannelloni ricotta cheese, roasted garlic, rustic tomato ragout

Chef's Carvery Station

Assorted Cakes, Tarts, Sweets of the House

Freshly Brewed Coffee and Assorted Teas

Chef's Carvery Station Please choose one of the following options:

Honey Glazed Local Ham served with mustard & apple butter

Roasted Sirloin of Beef served with red wine & herb jus

Roasted Turkey Breast served with house made turkey gravy & cranberry sauce

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## SPECIALTY DESSERT STATION

5 per person

Chocolate Mousse with cocoa brownie

Warm Apple Crumble with ice cream station

Warm Sticky Toffee Pudding with ice cream station

Ice Cream Station two flavours, assorted garnishes

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## FESTIVE PLATED DINNER #1 - 62 per person

#### Standard Option

Choose one selection per course for of your quests to enjoy.

#### Pre-Selected entrées

Choose **one** starter for all of your guests to enjoy. Each quest chooses **one of three** set entrées

### Warm Dinner Rolls

butter, olives & olive oil for the table included

## STARTERS

## Roasted Yam & Pear Soup

pumpkin spiced croutons

#### Frisée Salad

roasted garlic, roma tomatoes, goat cheese, toasted almonds, thyme vinaigrette, crispy bacon

## ENTRÉES

#### Seared Steelhead Salmon

chardonnay rice pilaf, spiced carrot puree, wilted bitter greens

#### Roasted Chicken Breast

fork crushed yukon gold potatoes, grilled asparagus, warm bacon & grilled apple vinaigrette

#### Eggplant Cannelloni

ricotta cheese, roasted garlic, rustic tomato ragout

## DESSERTS

#### Assorted Sweets

petit fours, cakes & pastries for the table

Coffee, tea & water station

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## FESTIVE PLATED DINNER #2 - 70 per person

#### Standard Option

Choose one selection per course for of your quests to enjoy.

#### Pre-Selected entrées

Choose **one** starter for all of your guests to enjoy. Each quest chooses **one of three** set entrées

### Warm Dinner Rolls

butter, olives & olive oil for the table included

## STARTERS

## Roasted Yam & Pear Soup

pumpkin spiced croutons

#### Frisée Salad

roasted garlic, roma tomatoes, goat cheese, toasted almonds, thyme vinaigrette, crispy bacon

## ENTRÉES

#### BC Albacore Tuna

braised bok choy, wilted kale, chestnut jus

# Braised Boneless Short Rib of Beef

garlic mashed potatoes, brown
sugar & orange glazed carrots

#### Hand-Made House Gnocchi

wild mushrooms, spinach,
parmesan, sweet onion puree,
truffle port vinaigrette

## **DESSERTS**

#### Assorted Sweets

petit fours, cakes & pastries for the table  $\ensuremath{\mathsf{T}}$ 

Coffee, tea & water station

All prices are listed in Canadian dollars and are subject to applicable taxes and gratuities. Prices are subject to change.





## FESTIVE PLATED DINNER #3 - 80 per person

#### Standard Option

Choose one selection per course for of your guests to enjoy.

#### Pre-Selected entrées

Choose **one** starter for all of your guests to enjoy. Each guest chooses **one of three** set entrées

### Warm Dinner Rolls

butter, olives & olive oil for the table included

## STARTERS

## Butternut Squash Soup

maple ginger reduction

#### Frisée Salad

roasted garlic, roma tomatoes, goat cheese, toasted almonds, thyme vinaigrette, crispy bacon

## ENTRÉES

#### Canadian Wild Sablefish

pecan crusted, butternut squash puree, roasted baby potatoes with brussel sprout leaves & double smoked bacon

#### Grilled California Cut NY Steak

garlic mashed potatoes, creamed spinach, glazed organic carrots, cabernet reduction

#### Eggplant Manicotti

ricotta, lemon & herb stuffing, rustic tomato ragout, grilled vegetables

### **DESSERTS**

Dark Chocolate Moussse
ganache brownie, toffe crumble

Coffee, tea & water station

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# PROSPECT POINT DETAILS

#### VENUES

#### BAR & GRILL

80 guests maximum for sit down or 100 guests for a standing reception indoors with access to the uncovered deck. Maximum 300 guests for standing reception only, including uncovered private deck.

#### THE LIBRARY

Private glass enlcosed meeting space or private dining room accommodating smaller groups up to 24 guests maximum.

## TERMS AND CONDITIONS

- If on the date of service, the actual guest numbers are lower than the confirmed number provided 72 hours prior to the date of service, the client will be charged for the higher confirmed number.
- 2. If the actual guest numbers are higher than the confirmed number provided 72 hours prior to the date of service, Capilano Group reserves the right to offer a substitute meal to those additional guests, if able to do so.
- 3. All dietary requests must be received and acknowledged by a Capilano Group employee a minimum of 72 hours prior to date of service.
- Venue location and room allocation within the venues is non-exclusive. Venue and room allocation is determined by Capilano Group and is based on availability, group size and menu choice.
- Capilano Group is not responsible for any loss or damage to goods, property, and/or equipment brought into our park/venues by the client, the client's staff or agents and/or guests.
- 6. Full pre-payment for all event meals is required unless otherwise stated.

## FAQ'S

#### ALCOHOL & BAR SERVICE

All alcohol is provided in-house and is charged based on consumption. There are a number of different options for the bar such as: cash bar, host bar, toonie bar or a combination of these. We do not offer corkage options.

#### DINNER SERVICE

We offer plated and family style dinner options along with stand-up receptions. Plated dinners require a set seating floor plan to be supplied to Prospect Point 72 hours prior to your event.

#### **DIRECTIONS**

From Georgia Street enter Stanley Park and continue straight through the turning circle. Following Pipeline Road all the way to Stanley Park Drive and turn left. Just past the Lions Gate Bridge, turn right into the parking lot.

#### **END TIMES**

Events falling on Monday - Saturday end at 1:00am with last call at 12:15am. Sunday events end at 12:00am with last call at 11:15pm. Bar to close 30 minuites prior to the end of the event.

#### MUSIC

In-house audio is provided for background music for your indoor reception. DJ's and Bands are permitted for indoor receptions. SOCAN licensing fees apply to all events with music.

#### PARKING

There are 40 parking spaces located directly infront of the Cafe. Other parking can be found on the street or at the baseball diamond.

### **PAYMENT**

To confirm your booking, a non-refundable \$1,000.00 deposit is required. A second deposit of \$50 per person based on an estimated guest count is due 90 days prior to your event. The total estimated balance is due 14 days prior to your event. All deposits are non-refundable.

### RENTAL INCLUDES

Room rental includes tables, chairs, flatware, china, Wi-Fi and event staffing.

