



Waterfront

EVENT & CONFERENCE CENTRE

DINNER PACKAGES





DINNER PACKAGES

INCLUDES BASKET OF FRESH ARTISAN BREADS FROM ACE BAKERY FOR EACH TABLE & COFFEE/TEA

SOUPS/SALADS

(CHOICE OF ONE)

AWARD WINNING CARROT GINGER SOUP

ROASTED ORGANIC CARROTS, FRESH GINGER & CRÈME SWIRL

POTATO & LEEK SOUP

POTATOES, LEEK, BUTTER, CREAM, GARLIC, VEGETABLE STOCK

NAPA VALLEY GREENS SALAD

NAPA VALLEY GREENS WITH ARUGULA, MACERATED RED GRAPES & TOASTED WALNUTS
SERVED WITH CITRUS VINAIGRETTE

LOCAL MICRO GREEN SALAD

FRESH LOCAL 100KM GREENS WITH TOMATO & RADISH,
SERVED WITH WHITE BALSAMIC DRESSING

CHOPPED KALE CAESAR SALAD

FRESH BABY KALE WITH HERBED FOCACCIA CROUTONS, PARMESAN CRISP WAFER SERVED
WITH CAESAR DRESSING

BABY SPINACH SALAD

BABY SPINACH, SHAVED FENNEL, PARMIGIANOREGGIANO CHEESE,
SERVED WITH POMEGRANATE VINAIGRETTE DRESSING

BETTER HEALTH TRIO SALAD

A TRIO OF THREE HEALTHY & DELICIOUS SALADS – QUINOA & KALE,
AVOCADO TOMATILLOS & SHREDDED ASIAN NOODLE SALAD

CHOPPED KALE, BEET, WALNUT & GOAT CHEESE SALAD

CHOPPED KALE, SPRING MIX, GOLDEN BEET, WALNUTS, GOAT CHEESE,
APPLE CIDER VINAIGRETTE



DINNER PACKAGES

MAIN ENTRÉE

(CHOICE OF ONE)

CHARRED FILET OF BEEF

\$61.00

WITH WILD MUSHROOM RISOTTO, ROASTED BABY CARROTS, SAUTEED KALE,
FRIED ROSEMARY, RED WINE REDUCTION

SOUS VIDE PACIFIC SALMON

\$42.00

WITH FINGERLING POTATOES, FIRE ROASTED ASPARAGUS,
GRILLED LEMON CAPER SAUCE

CHIANTI BRAISED BEEF SHORT RIB

\$52.00

CREAMY CHIVE AND PARMESAN POLENTA, FRENCH GREEN BEANS,
NATURAL JUICES, MICRO GREENS

SALT CRUSTED PRIME RIB OF BEEF

\$52.00

CLASSIC YORKSHIRE PUDDING, GARLIC WHIPPED MASHED POTATOES,
ROASTED HEIRLOOM CARROTS, RED WINE REDUCTION

GRILLED MEDITERRANEAN CHICKEN

\$42.00

WITH LEMON & FETA, GRILLED ZUCCHINI RIBBONS, FINGERLING POTATOES

PAN SEARED CHICKEN SUPREME

\$42.00

CHARRED CHERRY TOMATO AND MINT,
GARLIC ROASTED MASHED POTATOES, PAN DRIPPINGS

DINNER PACKAGES

MAIN ENTRÉE

(CHOICE OF ONE)

ROASTED PORK BELLY PORKETTA

\$42.00

WITH SAUTÉED RAPINE , SKIN ON ROASTED LEMON POTATOES

STEAK FRITES

\$49.00

8 OZ GRILLED FLAT IRON STEAK,

SHOESTRING HOUSE CUT FRIES, ROASTED GARLIC AIOLI

ORGANIC ROASTED PORTOBELLO LASAGNA

\$34.00

LAYERS OF SEMOLINA PASTA AND ZUCCHINI, SQUASH, SPINACH, GOAT RICOTTA,
RED PEPPER COULIS AND FENNEL TOMATO FONDUE

PAN ROASTED CAULIFLOWER STEAK

\$32.00

CAPER AND LEMON SAUCE, ROSEMARY ROASTED FINGERLING POTATOES,

SAUTEED BABY CARROTS SERVED WITH PETITE HERB SALAD,

FRIED LEMONS, ROSEMARY

RATATOUILLE

\$32.00

LAYERS OF YELLOW SQUASH, ZUCCHINI, EGGPLANT, POTATO, AND BELL PEPPER,

FRESH LOCAL ROMA TOMATO

BAKED EGGPLANT TERRINE

\$34.00

FRESH SPINACH, ROASTED TOMATO SAUCE, FRESH LOCAL RICOTTA,

ARUGULA, BASIL PESTO



DINNER PACKAGES

DESSERT

(CHOICE OF ONE)

CHEESECAKE TRIO

CHEESECAKE THREE WAYS; CHOCOLATE, FRESH BERRY COMPOTE & SALTED CARAMEL

CHOCOLATE BROWNIE EXPLOSION

WITH ESPRESSO ICE CREAM

ROASTED PEARS

WITH SALTED CARAMEL SAUCE & MAPLE ICE CREAM

ICE CREAM PARFAIT

WITH BERRY COMPOTE

RASPBERRY & CITRUS SORBET

** PRICES ARE FOR MONDAY - FRIDAY**

PRICES DO NOT INCLUDE 15% SERVICE CHARGE OR APPLICABLE TAXES

ROOM RENTAL CHARGES WILL APPLY

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE