



Waterfront

EVENT & CONFERENCE CENTRE

DINNER PACKAGES





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* PRICES ARE FOR MONDAY - FRIDAY*

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, PARMIGIANO REGGIANO 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



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MAIN ENTRÉE

(CHOICE OF ONE)

SERVED WITH CHOICE OF TWO SIDES

CHARRED FILET OF BEEF

\$61.00

FRIED ROSEMARY, RED WINE REDUCTION

SOUS VIDE PACIFIC SALMON

\$42.00

WITH GRILLED LEMON CAPER SAUCE

CHIANTI BRAISED BEEF SHORT RIB

\$52.00

NATURAL JUICES, MICRO GREENS

SALT CRUSTED PRIME RIB OF BEEF

\$52.00

CLASSIC YORKSHIRE PUDDING, RED WINE REDUCTION

GRILLED MEDITERRANEAN CHICKEN

\$42.00

WITH LEMON & FETA

PAN SEARED CHICKEN SUPREME

\$42.00

CHARRED CHERRY TOMATO AND MINT

STEAK FRITES

\$49.00

8 OZ GRILLED FLAT IRON STEAK, HOUSE CUT FRIES, ROASTED GARLIC AIOLI

SIDES

GARLIC WHIPPED MASHED POTATOES

GRILLED ZUCHINNI RIBBONS

FRENCH GREEN BEANS

GLAZED BABY CARROTS

RICE PILAF

MIXED SEASONAL VEGETABLES

DINNER PACKAGES

VEGAN & VEGETARIAN ENTRÉES

(CHOICE OF ONE- SIDES INCLUDED)

ORGANIC ROASTED PORTOBELLO LASAGNA** **\$34.00**

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

PAN ROASTED CAULIFLOWER STEAK* **\$32.00**

CAPER & LEMON SAUCE, ROSEMARY ROASTED FINGERLING POTATOES, SAUTÉED
BABY CARROTS SERVED WITH PETITE HERB SALAD, FRIED LEMONS & ROSEMARY

RATATOUILLE* **\$32.00**

LAYERS OF YELLOW SQUASH, ZUCHINI, EGGPLANT, POTATO,
BELL PEPPER & FRESH LOCAL ROMA TOMATO

BAKED EGGPLANT TERRINE** **\$34.00**

FRESH SPINACH, ROASTED TOMATO SAUCE, FRESH LOCAL RICOTTA,
ARUGULA, BASIL PESTO

*VEGAN / **VEGETARIAN

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 DO NOT INCLUDE 15% SERVICE CHARGE OR APPLICABLE TAXES, ROOM RENTAL FEE WILL APPLY

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

