



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 ZUCCHINI 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, ZUCCHINI, 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

