

Harrison

HOT SPRINGS RESORT

CATERING MENUS





FULL BREAKFAST BUFFET
(Minimum of 20 Guests)

Assorted Fruit Juices, Seasonal Fresh Fruit
Fresh Baked Scones, Mini Bagels and Loaves
Sliced Bread for Toasting
Assorted Breakfast Cereals, Honey Almond Granola
Assorted Dried Fruit
Harrison 'Swiss Style' Muesli
Individual Yogurt, Cottage Cheese, Whipped Cream
Hot Oatmeal, Waffles, Seasonal Fruit Sauce, Whipped Cream & Breakfast Syrup
Scrambled Eggs, Spanish Sauce
Breakfast Potatoes
Breakfast Sausages & Crispy Bacon
Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

23

CONTINENTAL BREAKFAST BUFFET
(Minimum of 10 Guests)

Assorted Fruit Juices, Fruit Salad
Individual Yogurt, Cottage Cheese
Assorted Breakfast Cereals - Milk
Fresh Baked Croissants, Muffins & Danish Pastries
Sweet Butter, Preserves & Honey
Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

17

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)



HARRISON PLATED LUNCH I

Starter

Soup of the Day

OR

Caprese Salad

Vine Ripened Tomatoes, Bocconcini, Fresh Basil & Balsamic Vinaigrette

Entrée

Choose One

Fraser Valley Chicken Breast
Sun-dried Tomato Cream Sauce

OR

Salmon
Red Pepper Coulis

OR

New York Steak
Madagascar Green Peppercorn Sauce

All Meals are served with Freshly Baked Bread, Potatoes & Fresh Seasonal Vegetables

Dessert

Strawberry Mousse

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

28

Entrée Selections for all guests Required One Week in Advance of Event

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HARRISON PLATED LUNCH II

Starter

Soup of the Day

Or

Smoked Salmon
Lemon, Capers, Red Onion
On Organic Greens

Entrée

Beef Tenderloin
Merlot Demi Glaze

Or

Trout
White Wine Dill Sauce

Or

Quinoa & Chickpea Pilaf
Ratatouille, Fried Spinach

All meals are served with Freshly Baked Bread, Potatoes & Fresh Seasonal Vegetables

Dessert

White Chocolate Brownie

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

31

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HARRISON HOT LUNCH BUFFET
(Minimum of 30 Guests)

SALADS (Select Four)

Mixed Organic Greens
Fresh Tomatoes, Sweet Onions & Fresh Basil
Beet and Orange Salad
Cucumber Salad & Mint Yogurt
Roast Vegetable Salad
Rotini Salad

HOT ENTREES (Select Two)

Pan Seared Salmon & Pesto Sauce
Tandoori Chicken Breast, Butter Chicken Sauce
Teriyaki Beef Sirloin Steaks
Vegetarian Ravioli, Spinach and Tomato Sauce,
Tofu & Bok Choy, Soy Ginger Sauce

Aromatic Rice & Seasonal Vegetables are Included

DESSERT

Assorted Cakes, Pies & Mousse
Sliced Fresh Seasonal Fruit

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

32

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PIZZA LUNCH BUFFET
(Minimum of 20 Guests)

SALADS

Butternut Squash and Arugula Salad
Classic Caesar Salad
Fresh Tomatoes, Sweet Onions & Fresh Basil

PIZZA

Grilled Chicken, Pesto, Sun-dried Tomatoes & Feta Cheese
Chorizo Sausage, Bell Peppers, Fresh Cilantro & Parmesan Cheese
Roasted Portabella Mushrooms, Spinach, Olives & Parmesan Cheese

DESSERT

Assorted Pastries & Biscotti
Fresh Fruit

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

25

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***MAKE YOUR OWN WARM SANDWICH BUFFET
(Minimum of 20 Guests)***

SALADS

Cranberry Walnut Slaw
Classic Caesar Salad
Broccoli and Sesame with Red Peppers
Arugula and Goat Cheese

WARM SANDWICH INGREDIENTS

A selection of Breads
Butter, Mayonnaise, Mustard, Hummus

Hot Corned Beef
Sliced Grilled Chicken Breast
Falafel

Sauerkraut, Shredded Lettuce, Sliced Tomato, Thin Sliced Red Onion, Pickles
Swiss and Cheddar Cheeses

DESSERT

Fresh Fruit Salad
Assorted New York Style Cheesecakes & Fruit Compote
Chocolate Brownies & Lemon Tarts

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

29

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SOUP AND MAKE YOUR OWN SALAD BUFFET
(Minimum of 20 Guests)

SALAD BAR

Soup du Jour

Cranberries, Sunflower Seeds,

Slivered Almonds

Sliced Cucumbers

Cherry Tomatoes

Sliced Onions

Crumbled Feta Cheese

Chopped Romaine

Organic Greens

Assorted Pickles & Marinated Olives

Chicken Breast

Salmon Fillet

Italian Dressing

Ranch Dressing

Balsamic Vinaigrette

DESSERT

Fruit Cups, Mini Fruit Tarts, Dark Chocolate Brownies

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

29

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COFFEE BREAKS

Gourmet Freshly Brewed Coffee and Assorted Herbal Teas – 3.75/per person

Ovaltine - \$3.75/person

Assorted Flavors of Happy Planet Fruit Smoothies - 6/Each

Blended Fresh Fruit Smoothies – 7/Each

Assorted Flavors of Energy Drinks - 5/Each

Orange, Apple, Cranberry & Grapefruit Juices - 4/Each

Bottled Mango Juice, Lychee Fruit Juice - \$5/Each

Assorted Flavors Soft Drinks – 3.50/Each

Assorted Flavors San Pellegrino Sparkling Water - 4/Each

Harrison Logo Mineral Water - 3.50/Each

Fiji Water– 4/Each

MEETING BREAKS

Fruit Brochettes & Citrus Honey Yogurt – 4.00/Each

Chocolate Dipped Strawberries -24/Dozen

Harrison Signature Granola Bars - 3/Each

Sliced Assorted Fruit (serves 10) – 42/Each

Assorted Flavors Muffins - 34/Dozen

Freshly Baked Assortment of Cookies - 32/Dozen

House made Biscotti - 38/Dozen

Chocolate Dipped Biscotti - 42/Dozen

Granola Parfait, Honey Almond & Fresh Berries - SM 3.50/Each – LG 5.50/Each

Freshly Baked Banana, Maple Walnut & Extreme Fruit Bread - 30/Dozen

Assorted Fruit Yogurts - 2.50/Each

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HOT SPRINGS RESORT

HARRISON PLATED DINNER I

STARTER (Select One for the Group)

Beef Carpaccio, Parmesan Cheese, Dijon Mustard, Arugula

OR

Beets, Truffled Honey, Goat Cheese, Candied Pecans

OR

**Black Tiger Prawns, Fraser Valley Greens, Edamame Beans, Venture Schulze
and Balsamic Glace**

ENTRÉE (Select One Per Person)

Sable Fish

Chef's Choice of Accompaniments

OR

Beef Tenderloin

Madeira Demi-Glaze, Chef's Choice of Accompaniments

OR

Chicken Supreme Marsellaise

Supreme of Chicken Stuffed with Goat Cheese and Spinach, Chicken Demi-Glaze

Chef's Choice of Potato & Fresh Market Vegetables

OR

Large Pasta Shells

Stuffed with Vegetables

Tomato, Basil Sauce and Feta

DESSERT (Select One for the Group)

Strawberries Romanoff

Pistachio Sponge

OR

White Chocolate Cheesecake

Raspberry Sauce

OR

Chocolate Truffle Cake

Chocolate Sauce

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

50

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HARRISON DINNER BUFFET
(Minimum of 40 Guests)

BREAD DISPLAY

Assorted Fresh Rolls

SALAD DISPLAY (Select Five)

Organic Mix of Baby Greens, Assorted Dressings
Classic Caesar, Herb Croutons & Shavings of Parmesan
Chick-Pea, Mango, Apple & Curry Dressing
Spinach, Frisee, Artichoke Hearts, Figs, Roasted Red Pepper & Feta
Roma Tomatoes, Bocconcini, Fresh Basil, Olive Oil & Balsamic
Couscous and Dried Fruit

PLATTER DISPLAY (Select Three)

Grilled Marinated Vegetables and Olives
Deli Style Ham, Salami, Smoked Turkey & Assortment of Pickles
Poached Salmon, Mackerel, Marinated Mussels & Clams
Chilled Grilled Chicken Breast & Chopped Grilled Romaine
Marinated Scallops and Prawns

HOT ENTREES (Select Three)

Grilled Chicken Breast, Pecan Dijonnaise
Roasted Chicken, Garlic, Fresh Herbs & Sweet Balsamic Reduction
Steelhead, Lemon Thyme Sauce
Marinated Sirloin Steak, Merlot Demi-Glace
Pork Loin, Mushroom Sauce
Cod and Mussels in White Wine with Garlic and Lemon
Lumache – Large Pasta Shells Stuffed with Vegetables
Vegetarian Chickpea Curry

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Complements (Select one Starch, One Vegetable Dish)

Butter Milk Mashed Potatoes
Herb Roasted Potatoes
Steamed Potatoes with Parsley and Chives
Tri-Color Rotini Rose Sauce
Aromatic Rice
Bok-Choy with Garlic and Ginger
Steamed Fresh Market Vegetables

CARVING STATION (Select One)

Prime Rib, Au Jus
Roast Turkey, Turkey Jus and Cranberry Sauce
Baron of Beef, Gourmet Mustards & Horseradish
Roasted Ham, Honey & Grainy Mustard Glaze

DESSERT DISPLAY (Select Three)

Sliced Fresh Seasonal Fruit
Assorted Mousse Cake Squares
Chocolate Mousse
Chocolate Cake
Assorted Pies
Black Forest Cake
Red Velvet Cake Cream Cheese Icing
Assorted Cheese Cakes
English Trifle
Warm Bread Pudding
A Selection of Local & Imported Cheeses, Dried Fruit & Nuts
Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas



HOT SPRINGS RESORT

HARRISON BBQ DINNER BUFFET
(Minimum of 40 Guests)

BREAD DISPLAY

Assorted Fresh Rolls

SALAD DISPLAY (Select Five)

Organic Mix of Baby Greens, Assorted Dressings

Cucumber, Fresh Mint & Yogurt Dressing

Tomato Salad, with Red Onions

Three Bean Salad, Red Onions & Sweet Peppers

Classic Caesar & Garlic Baguette Croutons

Traditional Potato Salad

Cranberry & Walnut Slaw

Classic Greek Salad

Carrot and Raisin Salad with Coconut

HOT ENTREES (Select Three)

Marinated Chicken Breast

BBQ Chicken Legs, Pineapple Hoisin

New York Steaks

Salmon Filets, Teriyaki Marinade

Baked Potato, with all the accompaniments

Corn on the Cob

DESSERT DISPLAY

Fresh Seasonal Fruit Platter

Assortment of Pastries & Pies

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

48

Chef Labour Charge - \$250.00

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)

HARRISON RECEPTION MENU

COLD SELECTIONS

- Smoked Chicken & Papaya Salsa – 30/Dozen
- Cherry Tomatoes & Boconcini Crostini – 24/Dozen
- Brie and Strawberry on Crouton – 32/Dozen
- Smoked Salmon Roses & Dark Rye Bread 34/Dozen
- Beef Carpaccio Crostini & Onion Marmalade – 38/Dozen
- Assorted Sushi Rolls, Wasabi & Ginger – 42/Dozen
- Chilled Jumbo Prawns & Indochine Dip – 40/Dozen
- Scallops & Creamy Remoulade – 42/Dozen
- Tuna Tataki & Wasabi Foam in White Spoons – 34/Dozen

WARM SELECTIONS

- Mini Quiche Leeks & Swiss Cheese- 32/Dozen
- Brie & Raspberry in Filo Pastry – 32 / Dozen
- Two Color Tandoori Chicken Skewers – 28/Dozen
- Seared Scallops Wrapped in Bacon – 52/Dozen
- Tempura Prawns – 48/Dozen
- Mini Beef Wellingtons – 44 /Dozen
- Flatbread- Cherry Tomatoes, Caramelized Onions & Goat Cheese - 30/Dozen
- Herb Breaded Lamb Chops – 44/Dozen
- Baked Wheel of Brie (1KG), Brown Sugar, Pine Nuts & Fresh Baguette- 120/Wheel

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HARRISON RECEPTION MENU

PLATTERS

Fresh Vegetable Crudites & Sundried Tomatoes Chive Dip- 38/Serves 10

Fresh Seasonal Fruit Platter - 42/Serves 10

Selection of Local and Imported Cheeses, Dried Fruit & Crackers- 90/Serves 10

Assorted Dips (Edamame Dip, Hummus, and Feta Cheese Dip) with Bread - 65/Serves 10

Antipasti Display of Fine Italian Meats, Cheeses & Breads – 90/Serves 10

CARVING STATIONS

Side of Smoked Pacific Salmon, Chopped Egg Confit & Lemon – 375/Serves 65

Slow Roast Baron of Beef, Rosemary Jus – 400/Serves 65

Baked Ham, Honey Mustard Glaze – 325/Serves 50

Roasted Fraser Valley Turkey Breast – 350/Serves 30

Marinated Leg of Lamb, Dijon Mustard – 375/Serves 50

All Carving items include Cocktail Buns and appropriate Condiments

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BANQUET BAR PRICES

	HOST PRICE	CASH PRICE
DOMESTIC BEER	\$ 5.90	\$ 8.00
IMPORT BEER	\$ 6.95	\$ 9.50
NON ALCOHOLIC BEER	\$ 4.85	\$ 6.00
HOUSE WINE	\$ 5.90	\$ 8.00
HIGHBALLS	\$ 5.90	\$ 8.00
PREMIUM HIGHBALLS	\$ 6.95	\$ 9.50
COOLERS & CIDERS	\$ 6.95	\$ 9.50
LIQUEURS	\$ 7.35	\$ 10.00
POP, JUICE & WATER	\$ 3.25	\$ 4.00

Hosted Bars are subject to 18% Gratuity, 10% Liquor Tax and 5% GST.

Cash Bars are inclusive of service charge and taxes.

Bartender labour charge of \$40.00 per hour (minimum 4 hours) will apply to functions with less than \$400.00 net bar sales.