



COFFEE BREAK

Pricing is per person unless otherwise noted

BEVERAGES

Freshly brewed coffee & assorted teas	\$4
Coffee & tea refresh service	\$2.50
Sparkmouth flavoured sparkling water	\$4
Bottled Coke, Diet Coke, Sprite, Ginger Ale	\$5
Bottled water	\$2.25
Sparkling water (355mL or 750mL)	\$4 \$7
Fresh fruit fountain juices	\$4
Hot chocolate	\$4

FRESH BAKED GOODS

Giant cookies <i>(assorted selection of chocolate chip, oatmeal, peanut butter and/or white chocolate macadamia nut)</i>	\$3ea 6 for \$16
House made sweet scones	\$3.50ea 6 for \$18
House made savoury scones	\$3.50ea 6 for \$18
House made cinnamon buns	\$3.50ea 6 for \$18
Assorted muffins	\$3.50ea 6 for \$18
Assorted fruit pastries	\$3.50ea 6 for \$18
Fresh baked sausage rolls	\$4.50ea 6 for \$24
Assorted sweet loaves - serves up to 6	\$18 per loaf
Assorted squares and cakes (1.5 pieces each)	\$3ea

PLATTERS

Serves up to 15

Assorted vegetables with dip	\$80
Assorted fresh cut fruit platter with yogurt dip	\$60
Pita crisps with assorted dips	\$40
Vista chips (bowl) with dipping sauce	\$30

Please specify any allergies or dietary restrictions at time of booking
Prices are NOT inclusive of 18% service charge + 5% GST (subject to change)



WORKING BREAKFAST BUFFET

Pricing is per person, minimum 12 people

THE CONTINENTAL

\$16

Freshly brewed coffee and assorted teas
Choice of 2 juices: orange, apple, pink grapefruit, cranberry, or guava-passionfruit (pre-selected)
Sliced fresh fruit platter with yogurt dip
Assorted baked goods

THE BELT BUFFET

\$20

Freshly brewed coffee and assorted teas
Choice of 2 juices: orange, apple, pink grapefruit, cranberry, or guava-passionfruit (pre-selected)
Bacon, egg, lettuce + tomato
Choice of: Brioche bun, flour wrap, or english muffin (pre-selected)
*add classic hash browns for \$3

THE CANADIAN BUFFET

\$23

Freshly brewed coffee and assorted teas
Choice of 2 juices: orange, apple, pink grapefruit, cranberry, or guava-passionfruit (pre-selected)
Scrambled eggs + bacon or sausage (pre-selected)
Classic hash browns
Assorted baked goods

FRUIT

Assorted fresh cut fruit platter with yogurt dip (up to 15 people) **\$60**

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WORKING LUNCH BUFFET

Pricing is per person, minimum 12 people

Each lunch program comes with your choice of:
2 fountain juices: orange, apple, grapefruit, cranberry, or guava passionfruit
OR Sparkmouth sparkling water - assorted flavours

THE WORKING LUNCH

\$20

Garden salad with house dressing
Assorted sandwiches (1½ per person)
Dessert squares

THE BISTRO LUNCH

\$22

Choice of 2 types of flatbreads:

- Margarita
- Veggie medley (seasonal toppings)
- Meatlovers

Spinach caesar salad
Giant cookie platter

DELUXE SANDWICH BREAK

\$24

Soup of the day
Chef's selection of gourmet sandwiches
on assorted breads or wraps
(ie: smoked salmon, roast beef, turkey, vegetarian)
Fresh greens with two dressings
Wild potato salad
Mixed olive and pickle tray
Dessert squares

THE CURRY LUNCH

\$26

Grilled naan
Grilled chicken breast with roasted apple curry
Coriander Basmati rice
Seasonal vegetables
Assorted buffet cake

THE ITALIAN LUNCH

\$24

Spinach salad with bocconcini, grape tomatoes, grilled apple and balsamic dressing
Roasted poblano gouda ravioli with sweet red onions and bell peppers in a tomato sauce
Dessert squares

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PLATED DINNER

For groups between 16-40 people
Pricing per person

SOUPS

Select 1 for entire group

Westcoast seafood chowder | mussels and fresh local fish in a tomato saffron broth
Cream of forest mushroom soup | local foraged wild mushrooms with a thyme crème fraiche
Chef's daily soup creation

SALADS

Select 1 for entire group

Baby kale and squash | fresh croutons and pancetta crisp
Organic green salad | tomatoes, cucumber, marinated black beans and house vinaigrette
Local spinach salad | bocconcini, grape tomatoes, grilled apple and balsamic dressing

ENTREES

Select 3 for group to choose from at dinner service

All entrees are served with roasted nugget potatoes and seasonal farm fresh vegetables

Island raised herb roasted chicken | white wine herb beurre blanc
Ocean Wise Kuterra salmon | lime butter
Asian BBQ pork tenderloin
Angus 6oz top sirloin steak | red wine demi (10oz available - add \$5)
Grilled and marinated local made Cajun spiced tofu
Market fresh local fish | always Ocean Wise approved and in season
Angus 6oz beef tenderloin | roasted shallot hollandaise (add \$7)

ENTREE ENHANCEMENTS

Butter poached wild prawns \$8
Sautéed mushrooms \$8

DESSERT

Select 1 for entire group

Chocolate truffle tart | vanilla whipped cream
Vanilla cheesecake | berry coulis
Wild berry croissant bread pudding | caramel sauce
Vista 18's daily dessert creation

3 Course Dinner \$58 | 4 Course Dinner \$68

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