

# Pacific Shores Resort & Spa

## Banquet & Catering Menu



Nature awaits you!!

## Breakfast Buffets

for groups of twenty or more  
Breakfast menu is offered for groups up to nineteen

### **Craig Bay Continental \$16**

Assorted warm pastries & muffins  
House made granola  
Toasted bagels  
Butter & preserves  
Seasonal fresh fruit salad  
Chilled juices  
Freshly brewed coffee  
Variety of Tea options

### **The Beach Basic \$20**

Farm fresh scrambled eggs  
Crisp bacon & sausages  
Home Fried potatoes  
Seasonal fresh fruit salad  
Assorted baked pastries  
Whole wheat/sourdough toast  
Chilled fruit juices  
Freshly brewed coffee  
Herbal tea options

### **The Big Nanoose \$22**

Farm fresh scrambled eggs  
Crisp bacon & sausages  
Home fried potatoes  
Seasonal fruit platter  
Freshly baked pastries  
Butter & preserves  
House made granola  
Whole wheat/sourdough toast  
Sides of yogurt and milk  
Chilled fruit juices  
Freshly brewed coffee  
Herbal tea options

### **Add on per person**

Classic eggs benedict with homemade hollandaise \$4  
Fluffy buttermilk pancakes with maple syrup \$2  
French toast with blueberry compote \$3

## Lunch Buffets

For groups of twenty or more

**Lunch menu is offered for groups up to nineteen people**

### **Build your own sandwich \$22**

Assorted selection of cold cuts  
Variety of fresh baked bread & buns  
Variety of condiments, cheeses, pickles  
Lettuce, tomato, onions, cucumbers & banana peppers  
Daily soup or salad included  
Freshly baked cookies

### **The Burger Buffet \$20**

Fire grilled beef burgers  
Lettuce, tomato & red onion  
Sliced cheddar & swiss cheese  
Dill pickle spears  
Warm kaiser buns  
Crispy french fries  
Mixed green salad  
Assorted dessert squares  
Portobello burgers available

### **Pasta Buffet \$22**

Fresh spaghetti & penne noodles  
Bolognese & Alfredo sauces  
Warm garlic bread  
Grated parmesan cheese  
Traditional caesar & garden salads  
Assorted dessert squares

## Plated Lunch Options

for groups of nineteen or less

**We are happy to offer our restaurant menu.**

All build your own buffet bars include fresh brewed coffee and assorted teas  
Pop, juice, bottled water and soda are billed on consumption

## Dinner Buffets

for groups of 20 or more

### **Parksville Buffet \$24.99**

Artisan greens, red wine dressing  
Caesar salad house made croutons, shredded parmesan cheese  
Fresh spaghetti and penne noodles  
Bolognese & Alfredo sauces  
Warm garlic bread, fresh parmesan  
Seafood Newburg served with rice pilaf  
Assorted dessert squares or cookies  
Fresh brewed coffee, assorted teas and water

### **Pacific Buffet \$29.99**

Warm bread rolls and whipped butter  
Fresh crudité platter & pickle tray  
Artisan greens, red wine dressing  
Caesar salad house made croutons, shredded parmesan cheese  
Slow Roasted Canadian Baron of Beef with au jus  
Herb Roasted Potatoes, gourmet mac n cheese  
Fresh medley of steamed seasonal vegetables  
Assorted sweets and goodies  
Fresh brewed coffee, assorted teas and water

### **Island Buffet \$39.99**

Warm bread rolls and whipped butter  
Fresh crudité platter & pickle tray  
Artisan greens, red wine dressing  
Caesar salad house made croutons, shredded parmesan cheese  
Slow Roasted Canadian Baron of Beef with au jus  
Salmon topped with lime salsa  
Honey Lemon Thyme Roasted Chicken  
Herb Roasted Potatoes, gourmet mac n cheese  
Fresh medley of steamed seasonal vegetables  
Assorted sweets and goodies  
Fresh brewed coffee, assorted teas and water

All buffets include fresh brewed coffee and assorted teas  
Pop, juice, bottled water and soda is billed on consumption

## Plated Dinner Options

for groups of nineteen or less

Dinner menu offered for groups up to nineteen people.

# Catering Policies

## **Food & Beverage** **No outside food, alcohol or beverages are allowed to be served**

All food and beverage arrangements must be made and confirmed **14 day** prior to the event or at the time of booking. Guaranteed number of guests is required **7 days** prior to the event for ordering purposes. In the event the guaranteed number is not provided the final number will be based on the previously discussed attendance or the actual number, whichever is greater.

No outside alcohol is allowed at the event unless previously arranged with the resort.

In accordance with BC Liquor Laws, all alcoholic beverages must be consumed in licensed area and purchased by Smoke 'N Water events is prohibited as per the BC liquor law.

## **Meeting Space**

In accordance with government regulations, all meeting rooms, foyers and outdoor reception areas are non-smoking. There are designated smoking areas outside the entrance of the building.

If no food & beverage is part of your event a **15% set up fee** will be added to your event cost.

Meeting room set-ups will be specified at the time of the booking.

Changes to the set-ups while on site could result in additional labor charges.

## **Deposit & Billing**

All food and beverage will be subject to **18% gratuity** and all appropriate liquor and food taxes.

Open flames are not permitted in the event space and all candles must be placed in a glass container.

## **Outside Vendors**

No outside food & beverage is permitted on the premises without the written consent of the resort

Wedding cakes are the exception to the rule.

## **Property**

The resort is private property all groups must have written consent to use our facilities and property.