

# THE ALL NEW PLACE TO MEET.

## Catering Menu

With stylish space & locally inspired catering, Civic Hotel, Autograph Collection is designed to make the professional personal & the formal functional.

13475 CENTRAL AVENUE  
SURREY, BC V3T 0L8 CANADA  
SALES 855 255 8933 | [CIVICHOTEL.CA](http://CIVICHOTEL.CA)

**CIVIC**  
HOTEL

# WELCOME

## THANK YOU FOR CHOOSING THE CIVIC HOTEL, AUTOGRAPH COLLECTION FOR YOUR UPCOMING EVENT.

Civic Hotel is an independent, boutique hotel in the heart of a new Surrey City Centre, where local business welcomes the world, with 144 guest rooms, a rooftop deck, & premium amenities & services all served by a curated culinary experience.

With its central location, over 8,000 square feet of state-of-the-art conference & meeting space, & a wealth of supporting activities, the Civic Hotel issues a bold invitation to British Columbia's business community. From leadership tune-ups to regional conferences, local mixers to large group meetups, this is where Canada's cutting-edge convenes to share inspiration & press the boundaries of innovation.

British Columbia is a place exactly like nowhere else—beautiful, prosperous, diverse & rich in nature, culture & experiences. This carefully curated menu has been designed to include many local, BC products, connecting you & your guests with our province, the BC agriculture & local business communities.

Meeting spaces range from grand ballrooms that accommodate 300 to flexible breakout spaces & boardrooms, pre-function areas & private dining locations, formal or intimate, but uniformly spacious & comfortable. Out the front door, the Civic Plaza extends the possibilities & connects attendees to City Hall's state-of-the-art event space, Centre Stage, with seating for 200. High above the Surrey City Centre, the open-air Civic rooftop events space treats guests to spectacular views. The perfect social space to bring conference attendees together, or as your stand-alone event space, Civic Hotel's rooftop will be memorable for all of your guests.

As an Autograph Collection Hotel, the Civic Hotel is pleased to offer Marriott Bonvoy™ points for eligible meetings & events. The Marriott Bonvoy™ Rewarding Events Program is designed with the meeting planner in mind. It allows members to earn Marriott Bonvoy points or airline miles on actualized revenue for qualified meetings & events held at all properties with participating Marriott brands.

Equally impressive, the broad & exciting range of opportunities to support your guests in style & comfort:

- ◆ Catering available for all conference, event & meeting spaces
- ◆ State-of-the-art audiovisual equipment
- ◆ Complimentary high-speed Wi-Fi for conference guests
- ◆ Fully accessible underground parking & convenient valet services

At Civic Hotel, everything is meticulously designed to support you, including an experienced & knowledgeable “one-step-ahead” staff who can be reached in whichever way you prefer (text, phone or email).

# BREAKFAST BUFFETS

All breakfast buffets include illy® coffee & decaffeinated coffee & Dammann® assorted tea sachets.  
Minimum of 15 people required.

## CONTINENTAL BUFFET ..... 24

- Choice of orange, grapefruit or seasonal juice
- Assorted Chef's pastries, muffins, Danishes & croissants, butter, preserves & marmalade
- Individual Greek yogurts
- Artisan organic granola with dried fruits
- Assorted cereals & milk
- Fresh fruit & berries including seasonal Fraser Valley selections ♦

## LIGHT BREAKFAST BUFFET ..... 30

- Choice of chilled orange, grapefruit or seasonal juice
- Assorted muffins
- Assorted cereals & milk
- Fraser Valley free-range egg white strata, with caramelized shallots & fricassee mushrooms ♦
- Duo of daily fruit & Greek yogurt smoothies
- Build your own yogurt parfait station: Selection of organic granola, dried fruits, yogurts, pumpkin seeds, nuts & fresh fruit & berries including seasonal Fraser Valley selections ♦

## BUFFET BREAKFAST ..... 31

- Choice of chilled orange, grapefruit or seasonal juice
- Assorted Chef's pastries, muffins, Danishes & croissants, butter, preserves & marmalade
- Fraser Valley free-range eggs scrambled with chives ♦
- Wild mushrooms fricassee & fine herbs ♦
- Crispy smoked BC maple bacon ♦
- Local honey pork sausages
- Roasted herb baby Yukon potatoes ♦
- Assorted cereals & milk
- Fresh fruit & berries including seasonal Fraser Valley selections ♦
- Individual Greek yogurts
- Toaster station, artisan breads

♦ Indicates a local ingredient is used.

◆ Indicates vegan.

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# BREAKFAST ENHANCEMENTS

Chef-attended stations at 125 per chef, preparing to order.

## OMELETTE STATIONS.....8

### CHEF-ATTENDED STATION

Fraser Valley free-range eggs, farmhouse cheddar cheese, honey ham, mushrooms, scallions & tomatoes ◆

## EGGS BENEDICT STATION ..... 9

### CHEF-ATTENDED STATION

Fraser Valley free-range eggs, English muffins, Canadian bacon, poached eggs & lemon hollandaise ◆

## ARTISAN GRANOLA PARFAIT .....8

Selection of organic dried fruits, granola, Greek yogurts, pumpkin seeds, nuts & fresh fruit & berries including seasonal Fraser Valley selections ◆

## SMOOTHIES (5 oz.).....7

### SELECT 2

Spinach, kale, celery, almond milk & wheat germ ◆

Banana, berries, yogurt, honey & orange juice

Mango, pineapple, coconut milk, yogurt & lime juice

## BC SMOKED SALMON SANDWICH ..... 15

Smoked BC wild salmon with bagels & cream cheese, onions, dill, capers ◆

## OATMEAL .....6

Steel cut oatmeal with raisins, cranberries, almonds, walnuts, demerara sugar & low-fat milk

## FRESH FRUITS & BERRIES .....7

Including seasonal Fraser Valley selections ◆

## CHARCUTERIE .....14

Spicy Capicola, cedar wood-smoked honey-glazed ham, brined & smoked Black forest ham, fennel-spiced Genoa salami, roasted turkey breast with artisanal breads, pickled onions & olives

## ARTISAN CHEESE BOARD ..... 14

Rondoux triple cream brie, champ fleury, smoked gouda, horseradish monterey, herb goat cheese, sundried tomato goat cheese, lemon black pepper goat cheese with crostini, bread & crackers

## ASSORTED WHOLE QUICHE LORRAINE .....8

Smoked salmon, or leek, mushroom & asiago cheese

## CHEF'S ASSORTED PASTRIES .....36 per dozen

## INDIVIDUAL GREEK YOGURT ..... 4

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# PLATED BREAKFAST

All plated breakfasts include illy® coffee & decaffeinated coffee & Dammann® assorted tea sachets.

## BREAKFAST À LA CARTE ..... 34

### STARTER (CHOOSE ONE)

Greek yogurt & granola parfait, nuts & seasonal berries

Maplewood smoked BC wild salmon, lemon, capers, shaved red onion, dill cream cheese & bagel chips ♦

Fresh fruit & berries including seasonal Fraser Valley selections, minted cottage cheese, almonds & dried cranberries ♦

### ENTRÉE (CHOOSE ONE)

Chicken & waffles, smoked paprika hollandaise, fresh cilantro & poached egg

Fraser Valley free-range eggs white frittata, mushroom, oven roasted tomato, asparagus & spinach ♦

Scrambled Fraser Valley free-range egg tacos with guacamole, pico de gallo & aged Okanagan cheddar cheese ♦

Scrambled Fraser Valley free-range eggs, herb & garlic crusted tomato, roasted red nugget potatoes & smoked BC wild salmon ♦

Brioche French toast, Okanagan apple, vanilla compote with sultana raisins & cinnamon mascarpone cream ♦

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# BREAKS

## REVIVE & ENERGIZE ..... 12

- Assorted granola bars
- Basket of whole seasonal fruit
- illy® coffee & decaffeinated coffee
- Dammann® assorted tea sachets

## HEALTH NUT ..... 18

- Roasted nuts ♦
- Assorted dried fruits ♦
- Coconut water
- illy® coffee & decaffeinated coffee
- Dammann® assorted tea sachets

## SNACK BAR ..... 18

- Assorted flavoured popcorn
- Hardbite jalapeño potato chips ♦
- Trail mix
- Gluten-free fruit & nut bars
- Candies
- Assorted soft drinks, waters

## MEDITERRANEAN ..... 25

- Baked pita chips, sliced baguette, crostini ♦
- Citrus tzatziki, eggplant dip
- Sundried tomato hummus, garlic herb hummus ♦
- Marinated feta & Moroccan olives blend
- illy® coffee & decaffeinated coffee
- Dammann® assorted tea sachets

## À LA CARTE ITEMS

- House baked cookies ..... 36/dozen
- Assorted pastries ..... 36/dozen
- Popcorn ..... 6/person
- Hardbite potato chips ♦ ..... 4/person
- Mini donuts ..... 36/dozen
- Chia seed coconut pudding ♦ ..... 36/dozen
- Roasted nuts ♦ ..... 11/person
- Assorted dessert bars & squares ..... 6/person
- Gluten-free date loaf or pecan chocolate loaf ... 5/person

## BEVERAGES

- Selection of soft drinks ..... 4/drink
- Selection of juices ..... 4/drink
- Sparkling water ..... 4/drink
- Bottled water (500 ml.) ..... 4/drink
- illy® canned iced espresso & mochaccino .... 4.50/person
- illy® coffee & decaffeinated coffee ..... 4.50/person
- Dammann® assorted tea sachets ..... 4.50/person

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# LUNCH BUFFETS

All lunch buffets include illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets. Minimum 20 people required.

## DELI BUFFET .....32

### SOUP

Chef's daily soup creation

### SALAD (CHOOSE TWO)

Creamy kale slaw with shaved fennel

Kale Caesar, pesto croutons, parmesan shavings, bacon crisps

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

Baby spinach, green apple, Little Qualicum goat cheese, citrus vinaigrette ♦

### ASSORTED SANDWICHES (CHOOSE THREE)

Ham & Swiss cheese, arugula, shaved Okanagan apple mayonnaise ♦

Smoked turkey, jack cheese, chipotle, cranberry mayonnaise

Beef & pepper, smoked cheddar, horseradish aioli

Curried egg salad, cilantro, greens

Roasted vegetables, hummus, olives ♦

Tuna salad, dill pickle, green onion

### DESSERTS (CHOOSE TWO)

House baked cookies

Fresh fruit & berries including seasonal Fraser Valley selections ♦

Assorted mini dessert

Assorted dessert bars & squares

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# LUNCH BUFFETS

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## WRAP BUFFET .....35

### SOUP

Chef's daily soup creation

### SALAD (CHOOSE TWO)

Creamy kale slaw with shaved fennel

Kale Caesar, pesto croutons, parmesan shavings, bacon crisps

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

Baby spinach, green apple, Little Qualicum goat cheese, citrus vinaigrette ♦

### WRAPS (CHOOSE THREE)

#### CANADIAN

Smoked BC wild salmon, dill, roasted white potatoes, cucumber, lettuce, tomato & lime aioli, served in a spinach tortilla ♦

#### INDIAN

Basmati rice, cucumber, bell peppers, tomato, lettuce, corn, red onion, curry spiced tofu, cilantro vinaigrette, served in a whole wheat tortilla ♦

#### GREEK

Greek-style marinated Hallmark Farms free-range chicken breast, cucumber, tomato, feta cheese, red onion, Kalamata olives, served in a spinach tortilla ♦

#### MEXICAN

Hallmark Farms free-range chicken, lettuce, corn, avocado mousse, kale slaw, pico de gallo & jack cheese, served in a tomato tortilla ♦

#### ASIAN

AAA BC beef teriyaki, lettuce, rice noodles, pickled red onion, red peppers, scallions, chopped peanuts, spicy sesame soy dressing, served in a rice paper wrap ♦

## DESSERTS (CHOOSE TWO)

House baked cookies

Fresh fruit & berries including seasonal Fraser Valley selections ♦

Assorted mini desserts

Assorted dessert bars & squares

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# CREATE YOUR OWN LUNCH BUFFET

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## PATTULLO BUFFET .....39

Chef's daily soup, choose one salad, two entrées (one meat, one vegetarian), one side & two desserts

## GOLDEN EARS BUFFET ..... 45

Chef's daily soup, choose one salad, two entrées (one vegetarian & one meat), two sides & two desserts

## PORT MANN BUFFET ..... 49

Chef's daily soup, choose two salads, three entrées (one vegetarian & two meats) two sides & three desserts

### SALADS

Baby heirloom beetroot & orange salad, Little Qualicum goat cheese, maple date vinaigrette ♦

Okanagan apple, fennel & potato salad, citrus chive mayo ♦

Creamy kale coleslaw, shaved fennel

Panzanella salad, Kalamata olives, feta cheese

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette ♦

Baby spinach, green apple, Little Qualicum goat cheese, citrus vinaigrette ♦

Kale Caesar, pesto croutons, parmesan shavings, bacon crisps

### ENTRÉES

Slow-roasted pork loin, caramelized pears, rosemary maple glaze

Pan-seared Hallmark Farms free-range chicken breast, Little Qualicum goat cheese, sundried tomatoes ♦

Indian fenugreek-infused butter chicken

Pan-fried West Coast line-caught lingcod, coconut lime cilantro sauce ♦

Chickpea & cauliflower curry ♦

Moroccan lamb stew, rosemary, green chickpeas

Grilled BC wild salmon, sparkling wine & chive beurre blanc ♦

Beef cannelloni al forno, roasted red pepper cheese sauce

Fork tender braised AAA BC beef short rib, sweet flame grape ♦

Cheese tortellini, fire roasted tomato sauce, sweet basil

Vegetarian cannelloni al forno, pesto coconut cream sauce

Penne primavera, goat cheese, sundried tomatoes, Kalamata olives, trio peppers, caramelized onions

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# LUNCH BUFFET

All buffets include freshly baked dinner rolls with butter, illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets. Minimum 20 people required.

## ACCOMPANIMENTS

- Roasted seasonal vegetables, herb olive oil ◆
- Roasted red & Yukon gold nugget potatoes, garlic & shallot confit ◆
- Rice pilaf, leeks ◆
- Creamy corn & carrot succotash
- Garlic whipped potatoes with chives

## DESSERTS

- House baked cookies
- Fresh fruit & berries including seasonal Fraser Valley selections ◆
- Assorted mini desserts
- Butter tarts, dessert bars & squares

## LUNCH ENHANCEMENTS

- Chicken tikka masala.....8
- Braised BC AAA beef short rib Shepherd's pie ◆ .....10

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# LUNCH BUFFETS

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## ITALIAN BUFFET ..... 42

### SOUP

Tuscan white bean & tomato soup ♦

Vegetable minestrone ♦

### SALAD (CHOOSE TWO)

Caprese salad, roasted red onion, pesto & balsamic reduction

Marinated artichoke heart & sundried tomato salad, black olives, baby basil, aged balsamic vinegar & first cold press olive oil ♦

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

Kale Caesar, pesto croutons, parmesan shavings

Orzo salad, cucumbers, white beans, cherry tomatoes, red onion, feta, herb vinaigrette

### ENTRÉES (CHOOSE TWO)

Grilled Hallmark Farms free-range chicken breast, Kalamata olives, roasted garlic, sundried tomatoes, shaved feta ♦

West Coast line-caught saffron Sicilian-style lingcod, burst tomato, lemon, garlic, herbs, in a shellfish broth ♦

Butternut squash ravioli with fennel cream reduction

Slow-braised BC AAA beef short rib, forest mushroom, green peas, truffle demi ♦

Spinach & ricotta cannelloni al forno, pesto coconut cream sauce

Beef cannelloni al forno in roasted red pepper cheese sauce

Pasta primavera, goat cheese, sundried tomatoes, artichoke hearts, trio peppers, onions, Parmesan lemon sauce

## DESSERTS

Fresh fruit & berries including seasonal Fraser Valley selections ♦

Tiramisu

Assorted mini desserts

## ITALIAN BUFFET ENHANCEMENTS

Slow-braised lamb osso buco .....8

Gnocchi with roasted root vegetables, lemon parmesan cream reduction .....6

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# LUNCH BUFFETS

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## ASIAN BUFFET ..... 44

### SOUP

Hot & Sour Soup

Creamy Thai carrot sweet potato soup ◆

### SALAD (CHOOSE TWO)

Miso coleslaw with cabbage, carrots, edamame bean in a miso dressing ◆

Rice noodle salad, vegetables, toasted peanuts ◆

Crunchy Asian salad with vegetables, mango lime dressing ◆

Sriracha Chinese cucumber salad, bell pepper, cilantro vinaigrette ◆

### ENTRÉES (CHOOSE TWO)

Crispy chicken, sweet chili & lime sauce

Crispy ginger beef with stir-fried vegetables, crispy onions in chili soy sauce

BC wild salmon teriyaki pineapple soy glaze, toasted sesame ◆

Braised crispy BBQ pork belly, Asian BBQ sauce

Seared West Coast lingcod, coconut lime sauce ◆

Fraser Valley chicken thigh in Thai green curry & peanut ◆

West Coast lingcod in miso seaweed broth ◆

Boneless pork in Thai red curry

### ACCOMPANIMENTS

Vegetable stir fry ◆

Chow mein noodles OR Jasmine rice ◆

Assorted dim sum

### DESSERTS (CHOOSE TWO)

Mango mousse

Fresh fruit & berries including seasonal Fraser Valley selections ◆

Assorted mini desserts

### ASIAN BUFFET ENHANCEMENTS

Miso cod with black pepper sauce .....9

Lamb in Thai red curry .....9

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# LUNCH BUFFETS

Includes illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets. Minimum 20 people required.

## SOUTHERN BUFFET ..... 42

### SOUP

Spicy coconut bisque ♦

Three bean corn tortilla soup ♦

### SALAD (CHOOSE TWO)

Traditional kale coleslaw

Potato salad with green onions, fresh dill, bacon bits & house dressing

Smoky bacon & black-eyed pea salad broccoli & Okanagan apple salad ♦

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

Chopped Caesar with maple bourbon bacon bites, Cajun croutons, parmesan crisps with blue cheese dressing

### ENTRÉES (CHOOSE TWO)

Slow cooked pulled pork in smoky BBQ sauce, kale coleslaw, brioche bun

Crispy Texan spice rubbed Hallmark Farms free-range fried chicken ♦

Blackened Hallmark Farms free-range chicken gumbo  
Seared West Coast lingcod, prawns, creole spiced sauce ♦

Vegetable jambalaya ♦

Louisiana red beans & chorizo sausage

## ACCOMPANIMENTS

Cornbread

Pico de gallo ♦

Guacamole ♦

Chipotle mayo

7-grain blend rice pilaf ♦

## DESSERTS (CHOOSE TWO)

Seasonal Fresh fruit & berries including seasonal Fraser Valley selections ♦

Apple & lemon coconut pie

Assorted mini desserts

## SOUTHERN BUFFET ENHANCEMENTS

Fajita chicken seared with onions & trio peppers .....6

Beef chili corn carne .....8

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# PLATED LUNCH

Includes freshly baked dinner rolls with butter, illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets.  
Minimum 20 people required.

## SOUP & SALAD (CHOOSE ONE)

Chef's daily soup creation

Midnight greens with Little Qualicum goat cheese, roasted tomato & candied pecans in a cranberry citrus vinaigrette ♦

Classic Caesar salad, pesto croutons, crispy maple bacon & parmesan crisps

Spinach salad with pancetta, 7-minute egg & sautéed king mushrooms in a warm spiced honey pepper vinaigrette

Asparagus, prosciutto, roasted endive, orange, shaved fennel oven dried tomato & drizzled balsamic vinaigrette

## ENTRÉES (CHOOSE ONE)

Herb-crusted Hallmark Farms free-range chicken breast stuffed medallions with wild mushrooms & goat cheese mash potato balls, seasonal vegetables, demi glaze ♦ ..... 44

Roasted Berkshire pork loin, braised cabbage, seasonal vegetables, honey-roasted apple mustard jus.....39

Vegan Mediterranean couscous, asparagus, cherry tomatoes, zucchini ribbon, roasted bell pepper vinaigrette ♦ .....37

AAA BC beef tenderloin, cognac & pepper jus, root vegetable gratin, seasonal vegetables ♦ ..... 45

Tandoori Hallmark Farms free-range chicken, coconut cumin rice, charred eggplant, naan or papadum ♦ .....38

Sous vide butter BC wild salmon, wilted kale & spinach salad, pickled shallots, seasonal vegetables, pomegranate vinaigrette ♦ ..... 43

## DESSERTS (CHOOSE ONE)

Chocolate mousse, Tahiti vanilla, blueberry preserve

Cheesecake, chocolate & berry compote

Baked apple pie, vanilla ice cream, cinnamon streusel

Lemon curd tart served with crème fraîche

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# HORS D'OEUVRES

Prices are per dozen. Minimum three dozen per item required.

## MEAT

Arancini meatballs, tomato basil sauce .....	46
BBQ beef on sourdough, kale coleslaw, brioche bun...	49
Mini beef burgers, caramelized onion, blue cheese ....	49
Jerk spiced chicken meatballs, crisp batata orange ginger sauce .....	49
Tandoori chicken taco, apple, pickled onion, daikon serrano chili riata dip .....	44
Thai chicken & bacon buns, lime chili sauce, basil aioli .....	47
Harissa-infused chicken drumettes, mint aioli.....	47
Pork & green onion pot stickers, ponzu dipping sauce.....	44
Chipotle pulled pork, kale coleslaw, brioche bun.....	44
Peppered beef tenderloin on mini Yorkshire pudding, horseradish, caramelized onion .....	55
Stout beer braised beef short rib strudel horseradish foam .....	48

## SEAFOOD

Wild BC smoked salmon, lemon-herb blini, crème fraîche ♦ .....	55
Smoked Digby scallop, green apple, bacon vinaigrette, pink salt, baby cilantro.....	65
Rice paper wrapped shrimp, ginger chili soy sauce.....	57
Wild BC smoked salmon pinwheel, crab, crème fraîche ♦ .....	55
Coconut breaded prawns, citrus chili sauce.....	60
Wild BC Barkley Sound salmon wellington, herb dip ♦ .....	55

Compressed watermelon, lime poached tiger prawns .....	55
Tellicherry black pepper crusted Digby scallops, ponzu .....	67
Mini Nova Scotia lobster pot pie, tarragon brioche crumbs.....	60
Blackened albacore tuna tataki, wasabi aioli, pickled daikon radish .....	58
Ahi tuna mini poke, wonton basket.....	48

## VEGETARIAN

Crispy fried sweet potato, guacamole, pickled red onion ♦ .....	44
Crispy tofu, eggplant, charred green chili ♦ .....	44
Cornbread crisp, mushroom tapenade, smoked cheddar foam .....	46
Spring rolls, Chinese plum sauce .....	45
Fraser Valley goat cheese, pistachio dumpling focaccia points ♦ .....	47
Vegetarian samosa, mango cilantro chutney .....	45
Heirloom tomato & feta cheese bruschetta .....	44
Vegetable sushi, carrots, rice, green onion, cucumber, pickled cabbage ♦ .....	45
Mini mac & cheese pots .....	49
Naanlettes, baby naan or gluten-free papadum, tomato, cilantro, cucumber, roasted garlic, shaved paneer .....	45
Lentil caviar, lemon-herb gluten-free blini ♦ .....	45

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# RECEPTION PACKAGES

Minimum 20 people required.

## VEGETABLE BAR.....32

Vegetable crudités with hummus ♦ & buttermilk ranch

Pita, multi grain baguette, olive bread ♦

Hummus ♦, lemon-artichoke, white bean dip ♦

Quinoa salad, toasted seeds, green onion ♦

Mini vegetable sandwiches

Sea salt edamame ♦

## CHARCUTERIE & CHEESE BAR .....36

Artisanal cheese board:

Grapes, assorted spiced nuts, fig jam, dry fruit crisps,  
fresh sliced baguette

Assorted artisanal cold cut board:

Pickled vegetables, pickled spiced red bell pepper, pear  
chutney, gourmet mustard, herb flat bread

## PUB-STYLE EATS .....39

Mini beef & blue cheese sliders

Buffalo chicken drumettes

Peppered beef tenderloin on mini Yorkshire pudding  
with horseradish & caramelized onion

Assorted flavoured popcorn

Baked corn chips with accompaniments

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# DINNER BUFFETS

All dinner buffets include freshly baked dinner rolls with butter, illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets. Minimum 30 people required.

## CYPRESS BUFFET .....83

### SALADS

Caprese salad with roasted red onion, pesto & balsamic reduction

Baby heirloom beetroot & orange salad, Little Qualicum goat cheese, maple date vinaigrette ♦

Heritage greens, asiago cheese, dried cranberries, candied pecans, citrus vinaigrette

Quinoa, kale, edamame, apple, raisin, almonds, ginger cilantro vinaigrette ♦

### PLATTERS

Antipasto platter:  
Mortadella, roasted turkey breast, genoa salami, black forest ham, Montreal-style smoked meats, Calabrese, pickled vegetables, Tuscan olives, apple-cranberry relish Crisp garden vegetables crudités, hummus, buttermilk ranch

### ENTRÉES

Fraser Valley free-range chicken breast, oven roasted tomatoes, capers, olives ♦

Poached clams & mussels, tarragon citrus beurre blanc

Birria de Borrego (Mexican lamb stew), lime, cilantro, caramelized onions

Spinach & ricotta cannelloni al forno, roasted garlic pesto cream sauce

### ACCOMPANIMENTS

Apple-cider-scented carrots, butternut squash & roasted zucchini

Baby red nugget whipped potatoes with sour cream & chives

Wheat berry pilaf with leeks

### CARVING STATION (CHOOSE ONE)

Stone ground mustard & thyme rubbed

AAA BC strip loin ♦

Herbs de Provence crusted smoked ham, bone-in

### DESSERTS

Assorted cakes & pies Assorted French pastries

Fresh fruit & berries including seasonal Fraser Valley selections & berries ♦

♦ Indicates a local ingredient is used.

◆ Indicates vegan.

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# CREATE YOUR OWN DINNER BUFFET

All dinner buffets include freshly baked dinner rolls with butter, Fraser Valley garden vegetable platter, illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets. Minimum 30 people required.

## GROUSE BUFFET ..... 62

Two salads, two entrées (one meat, one vegetarian) & two side dishes from the list below

## SEYMOUR BUFFET .....78

Three salads, three entrées (two meat, one vegetarian) & three side dishes from the list below

Includes European charcuterie & chef-attended beef top round carving station

### SALADS

Spinach salad, shredded egg, slivered almonds, dried cranberries, raspberry vinaigrette

Quinoa salad, kale, edamame, apple, cranberries, pecans, ginger apple vinaigrette ♦

Heirloom tomato & bocconcini salad, virgin olive oil, basil, aged balsamic glaze

Baby heirloom beetroot & orange salad, Little Qualicum goat cheese, maple date vinaigrette ♦

Greek orzo salad with cucumbers, white bean, cherry tomatoes, red onion, feta, herb vinaigrette

Broccoli & cauliflower floret salad, Okanagan apples, onions, cucumber, cranberries, pumpkin seeds, feta cheese, poppy seed vinaigrette ♦♦

Heritage greens, Little Qualicum goat cheese, dried cranberries, candied pecans, citrus vinaigrette ♦

Israeli couscous, red onion, baby spinach, cilantro, dill, olives, cherry tomato, roasted garlic lemon vinaigrette ♦

Three bean salad, red onion, roasted garlic, green beans, chickpea, kidney bean, fine herbs, apple cider vinaigrette ♦

### ENTRÉES

Fraser Valley free-range chicken breast, oven roasted tomato, capers, olives ♦

Maple sesame teriyaki glazed Barkley Sound wild sockeye salmon, steamed ginger bok choy ♦

Braised AAA BC beef short ribs, white bean cassoulet ♦

Fraser Valley free-range chicken breast, caramelized onion pan jus, garnished with crispy bacon lardons ♦

Roasted pork loin, pancetta, apple, dates, figs, Marsala sauce

Birria de Borrego (Mexican lamb stew), lime, cilantro, caramelized onion

Beef cannelloni al forno in roasted red pepper cheese sauce

Gnocchi pasta, sundried tomatoes, baby spinach, fried artichokes, basil cream sauce

Grilled Fraser Valley free-range chicken breast, forest mushroom, Madeira jus ♦

Poached clams, mussels & prawns, dill citrus beurre blanc

Chickpea, eggplant & potato curry, coriander, garam masala ♦

Miso-glazed West Coast lingcod, sake & madras black sauce ♦

Spinach & ricotta ravioli, cannelloni al forno, roasted garlic pesto cream sauce

Saag paneer in spiced Indian dish with spinach, onion & chili

Garlic sesame soy tofu, steamed ginger bok choy ♦

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# CREATE YOUR OWN DINNER BUFFET

All dinner buffets include freshly baked dinner rolls with butter, illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets. Minimum 30 people required.

## ACCOMPANIMENTS

- All spiced Rollo-grape-braised cabbage ♦
- Apple-cider-scented seasonal vegetables ♦
- Sautéed baby bok choy, bell pepper, wild mushroom ♦
- Roasted red nugget potatoes, garlic & shallot confit ♦
- Lemongrass scented basmati rice ♦
- Rice pilaf, leeks ♦

## DESSERTS

- Assorted cakes, pies & French pastries
- Fresh fruit & berries including seasonal Fraser Valley selections ♦

## ENHANCEMENTS

- Searched Haida Gwaii halibut, creole spiced sauce ♦ ..... MARKET PRICE
- Line-caught seared BC sable fish, wasabi miso emulsion ♦ ..... 11

## CHEF-ATTENDED CARVING STATION

- Stone ground mustard & thyme rubbed beef top round, au jus ..... 11
- Rosemary, sea salt, peppercorn crusted BC AAA prime rib, merlot demi ♦ ..... 12
- Rosemary & garlic marinated lamb leg with pan jus.... 11

## PLATTERS

- Canadian & international cheeses, assorted crackers, dried fruit, grapes ..... 14
- Mortadella, roast breast of turkey, genoa salami, roast beef, black forest ham, Montreal-style smoked meats, Calabrese, apple-cranberry relish ..... 11

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# CREATE YOUR OWN DINNER BUFFET

Includes illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets. Minimum 30 people required.

## INDIAN DINNER BUFFET .....55

### SALADS (CHOOSE THREE)

Curried baby Yukon potato & pomegranate salad

Indian mosaic salad, cucumber, cherry tomato, red onion, cilantro & lemon juice ♦

Carrot & raisin salad, sesame seed, cilantro vinaigrette ♦

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

### ENTRÉES (CHOOSE THREE)

Butter chicken

Chicken masala

Vegetable korma

Chickpea curry ♦

Yellow dal tadka ♦

Lamb vindaloo

### ACCOMPANIMENTS

Basmati rice pilaf ♦

Grilled naan

Cucumber raita & tamarind chutney

Papadum ♦

## DESSERTS (CHOOSE TWO)

Gulab jamun

Rasmalai with pistachio

Assorted mini desserts

Fresh fruit & berries including seasonal Fraser Valley selections ♦

## INDIAN DINNER BUFFET ENHANCEMENTS

Chicken tikka masala.....8

Vegetable samosa .....6

Chicken biryani .....9

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# PLATED DINNER

All plated dinners include freshly baked bread rolls & butter, illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets. Minimum 20 people required.

## APPETIZERS (CHOOSE ONE)

- Forest mushroom bisque, basil goat cheese foam
- West Coast seafood cioppino ♦
- Classic Caesar, pesto croutons, crispy maple bacon, parmesan crisps
- Asparagus soup, maple bacon lardon
- Grilled asparagus, prosciutto, roasted endive, orange, shaved fennel, dried tomato & endive dressing ♦
- Midnight greens with Little Qualicum goat cheese, roasted tomato & candied pecans in a cranberry citrus vinaigrette ♦
- Spinach, 7-minute egg, pickled zucchini & carrots, crispy pancetta, green goddess vinaigrette
- Vegetable terrine, eggplant, mini vegetables, miso forest mushroom broth ♦

## ENTRÉES (CHOOSE ONE)

- Herb-crusted Fraser Valley free-range chicken breast stuffed medallions with forest mushroom, roasted tomato, mini hasselback potatoes, port cream sauce ♦ ..... 49
- Harissa butter basted Wild BC salmon, mango lime coconut cream, cilantro smoked cheddar cheese, charred corn & chili carrots ♦ ..... 51
- Digby scallops, prawns & mussels with wilted spinach, Riesling lemon fennel broth, radish & oyster mushroom ..... 60
- Fork tender braised marinated BC beef short ribs in port jus, red nugget whipped potatoes & vanilla butternut squash ♦ ..... 60

- Cocoa cinnamon BC AAA filet mignon with sweet potato pave, bourbon tea glaze, candy beets, confit onion & brown butter fennel ♦ ..... 69
- Falafel trio with couscous pilaf, lemon tomato yogurt, asparagus tip, roasted florets, micro chard & truffle oil ..... 44
- Sous vide fennel & king mushroom with butternut squash purée, herb fluid sauce, orange, frisée, eggplant chip & coconut foam ♦ ..... 45
- Forest mushroom ravioli with herb beurre blanc, tomato confit, crispy artichokes & arugula purée ..... 45
- Saffron braised pork tenderloin with wild rice pilaf, olive oil sabayon, basil sauce, focaccia toast & charred fennel ..... 49
- Seared Haida Gwaii halibut, lemon caper sauce, trio pepper risotto & seasonal vegetables ♦ ..... MARKET PRICE
- Crusted lamb lion with parsnip purée, blueberry Shiraz demi, toasted cauliflower, butter peas & pickled zucchini ..... 59
- Pan seared rainbow trout with sea lettuce broad bean salad, truffle spring pea purée, king mushroom & sea asparagus ..... 49

## DESSERTS (CHOOSE ONE)

- Chocolate decadence truffle cake
- Warm Cointreau-scented crème brûlée
- Warm Louisiana bread pudding, bourbon sauce
- Warm bourbon peach cobbler served with vanilla ice cream
- Red velvet cake, chocolate & berries
- New York cheesecake, mango compote

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# BAR & BEVERAGES

Civic Hotel is pleased to offer a curated wine list, celebrating BC wines, beers & spirits.

## WINE

### WINES BY THE GLASS

Movers & Shakers, White Blend, Conviction,  
Kelowna ♦..... cash 10.00, host 8.75/6 oz. glass

Dreamers & Schemers, Red Blend, Conviction,  
Kelowna ♦..... cash 10.00, host 8.75/6 oz. glass

Also available on request

Sauvignon Blanc, Open,  
Okanagan Valley ♦..... cash 9.00, host 7.50/6 oz. glass

Merlot, Open,  
Okanagan Valley ♦..... cash 9.00, host 7.50/6 oz. glass

### WINES BY THE BOTTLE

Movers & Shakers, White Blend,  
Conviction, Kelowna ♦..... 44/750 ml. bottle

Dreamers & Schemers, Red Blend,  
Conviction, Kelowna ♦..... 44/750 ml. bottle

Pinot Gris, CedarCreek,  
Kelowna ♦.....57/750 ml. bottle

“Woo Woo” Gewürztraminer, Dirty Laundry,  
Summerland ♦ ..... 53/750 ml. bottle

Pinot Blanc, Gray Monk,  
Kelowna ♦..... 47/750 ml. bottle

Black Sage Vineyard, Cabernet Sauvignon,  
Summerland ♦ ..... 69/750 ml. bottle

Cabernet Merlot, CedarCreek,  
Kelowna ♦..... 52/750 ml. bottle

Pinot Noir, CedarCreek,  
Kelowna ♦..... 55/750 ml. bottle

Private Reserve Cabernet Merlot, Sumac Ridge,  
Summerland ♦ ..... 45/750 ml. bottle

Odyssey White Brut, Gray Monk,  
Lake Country ♦..... 69/750 ml. bottle

Hush Rosé, Dirty Laundry,  
Summerland ♦ ..... 50/750 ml. bottle

## BEER

### SELECTION OF AWARD-WINNING, LOCAL BC CRAFT BEERS

Red Racer ♦..... cash 9.00, host 7.50  
500 ml. can

Four Winds, Steel & Oak ♦..... cash 9.00, host 7.50  
12 oz. bottle (341 ml.) or 355 ml. can

Also available on request

### SELECTION OF IMPORTED BEERS

Heineken, Corona ..... cash 9.00, host 7.50  
355 ml. can

### SELECTION OF DOMESTIC BEERS

Granville Island ♦..... cash 8.00, host 7.00  
355 ml. can

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# BAR & BEVERAGES

Civic Hotel is pleased to offer a curated wine list, celebrating BC wines, beers & spirits.

## SPIRITS

### LOCALLY PRODUCED, HAND-CRAFTED SPIRITS

Truth Vodka Distiller's Reserve, The Liberty Distillery,  
Vancouver ♦ ..... cash 10.00, host 9.00/1 oz.

Endeavour Gin, The Liberty Distillery,  
Vancouver ♦ ..... cash 10.00, host 9.00/1 oz.

Trust Whiskey Single Grain, The Liberty Distillery,  
Vancouver ♦ ..... cash 10.00, host 9.00/1 oz.

### COMMON BRANDS

Bacardi White &  
Dark Rums..... cash 8.00, host 7.00/1 oz.

Absolut Vodka..... cash 8.00, host 7.00/1 oz.

Canadian Club Rye Whisky ..... cash 8.00, host 7.00/1 oz.

Gordon's London Dry Gin ..... cash 8.00, host 7.00/1 oz.

If you have a particular wine, beer or spirit in mind for your event that is not already listed above, please inquire with our sales team about sourcing it for you.

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# AUDIOVISUAL

LCD Projector & Screen Package ..... 250 each  
TVs (Boardrooms Only) ..... 100 each

For additional audiovisual requirements &/or tech support, please contact your Catering Sales Manager.  
SOCAN & Re:Sound Tariffs will apply for events with live or recorded music. Fees will be confirmed upon booking.

# SERVICES

Shipping-Handling Fee  
Inbound & Outbound .....5-25 per box  
Coat Check  
Minimum Fee of 250 applies .....3 per item  
Parking  
Valet ..... 24  
Underground parking  
(self-park)..... City of Surrey Parking Rates  
Printing & Photocopies 1.00 first sheet; 0.25 colour; 0.10  
black & white



# TERMS & CONDITIONS

**GENERAL.** These terms & conditions will supplement any agreement between Hotel & Client.

**TAXES & SERVICE CHARGES.** All Food & Beverage prices are subject to an 18% taxable service charge & 5% Goods & Service Tax (GST). All Alcoholic Beverage prices are subject to an additional 10% Provincial Liquor Sales Tax (PLT). Taxes & service charge are subject to change.

**LABOUR CHARGES.** Additional labour charges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required by use of glitter, confetti or similar items. Any last-minute, major setup changes requested on-site will result in additional labour fees starting at 250 being charged to your account.

**GUARANTEE.** Final guarantees are due 72 business hours prior to event. The Hotel will prepare 3% more than the guarantee up to a maximum of 20 meals. Guarantee increases of more than 10% within 72 hours will be subject to a 10% surcharge & the Hotel cannot guarantee that the same meal choice will be offered. Client is responsible for paying for the number of Guaranteed Attendees. If the number of attendees that attend the Event is more than the number of Guaranteed Attendees, the Client is responsible for the total number of attendees that attend the Event.

**PRICING.** All menu prices & items (including Room Rental & Audiovisual services) are subject to change until the Banquet Event Order (BEO) has been signed & returned to Hotel.

**FOOD & BEVERAGE.** Due to licensing requirements & for quality control, all food & beverage served at Hotel must be supplied & prepared by Hotel. Bartender & cashier will be provided complimentary if consumption is over 400 net revenue per bar, otherwise a minimum charge of 25 per hour will apply for each bartender & cashier, minimum 4 hours each. BC liquor laws do not permit the sale of alcoholic beverages after 1:00 AM (Sundays – 12:00 AM) All cash bar prices are inclusive of 10% Provincial Liquor Sales Tax (PLT) & 5% Goods & Services Tax (GST). Alcohol may only be consumed by those that have reached the legal age for alcohol consumption.

**ASSIGNMENT OF FUNCTION SPACE.** Hotel will provide Function Space in accordance with the schedule of events, based on the contracted number of people attending the event. Hotel may make reasonable substitutes to Function Space by notifying Client

**SHIPPING & STORAGE.** Hotel does not have storage space for crates, pallets or large shipments. Any materials to be sent to Hotel may arrive no earlier than two days in advance. Hotel will charge a handling & storage fee of 5 to 25 per box or item for any materials sent to Hotel. Hotel will not be responsible for any loss or damage to materials sent to Hotel. The Client will arrange with the shipping company to have the shipment picked up from the Hotel on the last day of the meeting. The Hotel will not be responsible for handling & sending back any shipments left behind unless prior arrangements have made by the Client with the Catering Services Manager.

**SECURITY.** Hotel does not provide security in the function space & all personal property left in the function space is at the sole risk of the owner. Account will advise its attendees that they are responsible for safekeeping of their personal property. Hotel may reasonably require Account to retain security personnel in order to safeguard guests or property in Hotel. Security personnel are not authorized to carry firearms without advance Hotel approval.

**DISCLOSURE.** Client will be responsible for determining to whom it needs to disclose any terms of this BEO.

**LAWS & POLICIES.** Each party will comply with all applicable federal, provincial & local laws & Hotel rules & policies.

**INDEMNIFICATION.** Each party will indemnify, defend & hold the other harmless from any loss, liability, costs or damages arising from actual or threatened claims resulting from the negligence, gross negligence or intentional misconduct of such party or its officers, directors, employees, agents, contractors, members or participants. Neither party will be liable for punitive damages.

**CANCELLATION.** Cancellation MUST be received in writing. Cancellation of the Event will result in a charge as noted on the BEO or, where applicable, in any agreement between Hotel & Client.