

THE ALL NEW PLACE TO MEET.

Catering Menu

Fall/Winter 2021

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

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 and 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. Civic Hotel is proud to partner with Salt & Harrow, a 32 acre farm in nearby Delta, to bring you fresh, seasonal, local, and certified organic produce.

Following guidance from local health authorities, we have enhanced our events experience so that you and your guests feel comfortable and safe. Our chefs have modified our catering packages with more plated dishes and individually packaged food options. Our events team will create floor plans and structure your space to ensure appropriate physical distancing between guests, and will provide hand sanitizer as well as distancing signage. Our modern audiovisual technology is great for live video and conference calls to remote audiences.

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

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

CONTINENTAL BUFFET 24

Choice of orange, cranberry or apple juice

Assorted freshly baked pastries, muffins, Danishes, croissants, scones, butter & preserves

Individual Greek yogurts ◆

Artisan organic granola with dried fruit ◆

Assorted cereals & milk

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

LIGHT BREAKFAST BUFFET 30

Choice of orange, cranberry or apple juice

Assorted muffins

Assorted cereals & milk

Fraser Valley free-range egg white strata with caramelized onions, spinach & fricassee wild mushrooms ◆

Duo of daily vegetable ◆ & fruit 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 32

Choice of chilled orange, grapefruit or apple juice

Assorted freshly baked pastries, muffins, Danishes, croissants, scones, butter & preserves

Fraser Valley free-range scrambled eggs with chives ◆◆

Wild mushrooms fricassee & fine herbs ◆◆

Crispy smoked BC maple bacon ◆◆

Local BC pork sausage with fresh thyme ◆

Roasted herbed Yukon Gold hash browns ◆◆◆

Fresh fruit & berries including seasonal Fraser Valley selections ◆

Assorted cereals & milk

Individual Greek yogurts

Toaster station: local artisan breads, preserves, peanut butter & honey ◆

◆ Indicates a local ingredient is used.

◆ Indicates vegan.

◆ Indicates gluten-free option.

All menu prices & items are subject to change until the banquet event order has been signed & returned to Hotel. All prices are listed per person unless otherwise noted. Prices are subject to service charge & applicable taxes.

BREAKFAST ENHANCEMENTS

OMELETTE STATIONS.....9

CHEF-ATTENDED STATION AT \$130 PER CHEF

Fraser valley free-range eggs, BC cheddar cheese, honey ham, wild mushrooms, scallions, roasted tomatoes & peppers ◆

EGGS BENEDICT STATION 10

CHEF-ATTENDED STATION AT \$130 PER CHEF

Poached Fraser Valley free-range eggs, english muffins, sliced avocado, honey ham, wilted spinach & lemon orange hollandaise ◆◆

BERRY PANCAKE STATION.....8

CHEF-ATTENDED STATION AT \$130 PER CHEF

Fluffy buttermilk pancakes, blueberries, cinnamon apples, maple syrup, chantilly cream, chocolate ganache sauce ◆

SMOOTHIES (5 oz.).....8

SELECT 2

Spinach, kale, apple, almond milk chia seed ◆◆◆

Banana, berries, yogurt, honey & orange juice ◆◆

Mango, Pineapple, coconut milk, bananas ◆◆◆

BC SMOKED SALMON BAGELS 15

Wild BC smoked salmon, bagels, cream cheese, fresh dill, capers, red onion, thinly sliced cucumber ◆

OATMEAL7

Steel-cut oatmeal with dried fruit, candied almonds, pecans, cinnamon, brown sugar, regular & almond milk ◆◆

FRESH FRUIT & BERRIES7

Including seasonal Fraser Valley selection ◆◆◆

ASSORTED QUICHE9

SELECT 2

BC wild smoked salmon, chives, onion ◆

Honey ham, spinach & swiss cheese

Sun Dried tomato, leek & tofu ◆

INDIVIDUAL GREEK & FLAVOURED YOGURT 4

ASSORTED FRESHLY BAKED PASTRIES5

Including muffins, Danishes, croissants, scones, butter, preserves

CHARCUTERIE BOARD14

A selection of local and European cured meats, pates, and sausages

Pickled Salt & Harrow vegetables, grapes, marinated mediterranean olives

Artisanal mustards ◆

Sliced fresh baguettes, toasted garlic naan

ARTISAN CHEESE BOARD 14

Assortment of local and internal cheese including bries, smoked cheddars, herbed & flavoured goat cheese, blue cheese, with honey, preserves, pecans, berries, rosemary pecan crackers ◆

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PLATED BREAKFAST

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

STARTERS (CHOOSE ONE)

Greek yogurt & granola parfait, candied nuts, pumpkin seeds, berry compote, and honey drizzle ♦

Wild BC smoked salmon, bagels, cream cheese, fresh dill, capers, red onion, thinly sliced cucumber ♦

Berry avocado smoothie bowl, with blueberries, coconut, pecans, sunflower seeds, chia ♦♦

ENTRÉES (CHOOSE ONE)

Chicken & waffles, smoked paprika orange hollandaise, cilantro, poached egg, bourbon syrup \$35

Bread pudding french toast with candied pecans, caramel maple drizzle, cinnamon mascarpone cream & BC apples ♦ \$32

Scrambled Fraser Valley free-range eggs, wild mushroom fricassee, slow roasted tomato, smoked cheddar, smoked maple BC bacon, herbed Yukon Gold potatoes ♦♦ ... \$34

Huevos rancheros with crispy corn tortilla, fried egg, avocado mousse, pico de gallo, BC smoked cheddar, black beans, ground chorizo ♦♦ \$34

Vegan quiche with tofu, wild mushrooms, leeks, asparagus, vegan cheese, crispy pie crust ♦♦ \$32

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BREAKS

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REVIVE & ENERGIZE 13

- Basket of whole fruit
- Assorted energy bites
- illy® coffee & decaffeinated coffee
- Dammann® assorted tea sachets

HEALTH NUT 18

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

SNACK BAR 19

- Assorted flavoured popcorn ♦♦
- Local hardbite potato chip ♦
- Trail mix ♦♦
- Fruit and nut bars ♦♦
- Assorted Candies
- Assorted soft drinks & waters

MEDITERRANEAN 25

- Pita Bread, sliced baguette & rosemary pecan crackers
- Citrus tzatziki, baba ganoush, sundried tomato hummus, garlic herb hummus
- Marinated feta & Moroccan olives
- illy® coffee & decaffeinated coffee
- Dammann assorted tea sachets

A LA CARTE ITEMS

- Energy bites \$3
- Hummus crudites glass ♦♦ \$4
- Fresh fruit & berries ♦♦ \$7
- House baked cookie \$3
- Assorted freshly baked pastries \$5
- Popcorn ♦♦ \$4
- Hardbite® potato chips ♦ \$4
- Mini doughnuts \$3
- Chia seed coconut pudding ♦♦ \$4
- Roasted nuts ♦♦ \$9
- Assorted dessert bars & squares \$6
- Assorted breakfast loaves \$5

BEVERAGES

- Selection of soft drinks \$4
- Selection of juices \$4
- Sparkling or still bottled water \$4
- illy® coffee & decaffeinated coffee \$4.50
- Dammann assorted tea sachets \$4.50

Add hot chocolate or Chef's homemade chai options to your coffee or tea service +\$2

- Mocktails \$6

SELECT ONE

- Shirley Ginger - ginger beer, soda water, lime juice & grenadine
- Rosemary Blueberry Smash - blueberries, rosemary, honey, lemon & soda water
- Apple Cranberry Spritzer - apple & cranberry juices, lemon-lime soda, cranberries & rosemary

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LUNCH BUFFETS

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Minimum 20 people required.

DELI BUFFET 34

SOUP

Chef's daily soup creation ◆◆

SALADS (CHOOSE TWO)

Creamy kale slaw with shaved fennel and sunflower seeds ◆

Kale caesar, pesto croutons, parmesan shavings, bacon crisps

Heritage greens, cucumbers, carrots, dried cranberries, maple almonds, citrus vinaigrette ◆◆◆

Baby spinach, green apple, Okanagan goat cheese, candied pecans raspberry vinaigrette ◆◆

ASSORTED SANDWICHES (CHOOSE THREE)

Ham & Swiss cheese, arugula, BC apple mayonnaise, lettuce, kaiser bun

Smoked turkey, jack cheese, chipotle cranberry mayonnaise, lettuce, ciabatta

Roast Beef, roasted peppers, caramelized onion, smoked cheddar, horseradish aioli, baguette

Curried egg salad, cilantro, pea greens, sourdough

Roasted vegetables, olive hummus, green lettuce, focaccia ◆

Tuna Salad, dill pickle, green onion, tomato, whole wheat bread

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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Minimum 20 people required.

WRAP BUFFET36

SOUP

Chef's daily soup creation ◆◆

SALADS (CHOOSE TWO)

Creamy kale slaw with shaved fennel and sunflower seeds ◆

Kale caesar, pesto croutons, parmesan shavings, bacon crisps

Heritage greens, cucumbers, carrots, dried cranberries, maple almonds, citrus vinaigrette ◆◆◆

Baby spinach, green apple, Okanagan goat cheese, candied pecans raspberry vinaigrette ◆◆

WRAPS (CHOOSE THREE)

CANADIAN

Smoked BC wild salmon, dill, Yukon Gold potatoes, cucumber, pea sprouts, lime aioli, spinach tortilla ◆

GREEK

Greek-style marinated Fraser Valley free range chicken, cucumber, tomato, feta cheese, red onion, Kalamata olives, spinach tortilla ◆

MEXICAN

Marinated Fraser Valley free range chicken, avocado mousse, pico de gallo, cheddar cheese, bean & corn slaw with lime chilli crema, tomato tortilla ◆

ASIAN

AAA beef teriyaki, pickled red onion, shaved carrots, broccoli, asian slaw, sesame seeds, peanut sauce, flour tortilla

INDIAN

Spiced cauliflower, carrots, chickpeas, cilantro, red onion, curried tofu, whole wheat tortilla ◆

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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Minimum 20 people required.

SALAD BAR BUFFET35

SOUP

Chef's daily soup creation ◆◆

SALAD STATIONS (CHOOSE TWO)

WEST COAST

Herbed barley, roasted butternut squash, dried cranberries, sliced BC apples, sunflower seeds, maple balsamic vinaigrette, seasonal vegetables and lettuces by Salt & Harrow

FIESTA

Spanish rice, black beans, corn pico de gallo, spinach, tomatoes, avocado, pumpkin seeds, ancho lime coconut vinaigrette

SOBA

Marinated soba noodles, napa cabbage, shiitake mushrooms, edamame, broccoli, miso soy vinaigrette

QUINOA

Heritage greens, shaved carrots, maple almonds, mission figs, cucumber, snap peas, citrus dijon vinaigrette

PROTEINS (CHOOSE TWO)

Lemon herb Fraser Valley free range chicken breasts ◆◆

BBQ pulled pork

Maple ginger marinated tofu ◆◆

Pan seared wild sockeye salmon (+\$1) ◆◆

Coconut lime poached prawns (+\$1) ◆

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 40

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

SOUP

Chef's daily soup creation ♦♦

SALADS

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

Marinated artichoke salad with olives, tomatoes, arugula, pesto ♦♦

Okanagan apple, celery, dill & potato salad, citrus chive mayo ♦♦

Creamy kale slaw with shaved fennel and sunflower seeds ♦

Panzanella salad, Kalamata olives, tomatoes & feta cheese

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

Baby spinach, green apple, Okanagan goat cheese, raspberry vinaigrette ♦

Kale Caesar, pesto croutons, parmesan shavings, bacon crisps

ENTRÉES

Slow-roasted brined BC pork loin, caramelized pears, rosemary maple glaze, blueberry gastrique ♦♦

Pan-seared Fraser Valley free-range chicken breast, Okanagan goat cheese, sun dried tomatoes ♦♦

Pan-fried BC line-caught lingcod, coconut lime basil sauce, roasted tomato ♦♦

Indian fenugreek-infused Fraser Valley butter chicken with cilantro & peas ♦

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GOLDEN EARS BUFFET 46

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

PORT MANN BUFFET 52

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

Chickpea & cauliflower curry with green beans ♦

Moroccan lamb tagine with dried apricots, pistachios, rosemary, carrots ♦

Seared BC wild sockeye salmon, tomato confit, lemon chive beurre blanc ♦♦

Beef cannelloni al forno, roasted red pepper mornay sauce

Fork-tender braised AAA beef short ribs, marinated grapes, red wine demi-glace ♦

Butternut squash mascarpone ravioli with wild mushrooms, green peas, carrot cream sauce ♦

Tagliatelle with fire-roasted tomato sauce, soy Italian sausage, olives & capers ♦

Roasted Salt & Harrow squash & vegetable ragout with white beans, tomatoes, kale ♦♦

SIDES

Roasted seasonal vegetables, herb olive oil ♦♦

Roasted red & Yukon Gold mini potatoes, garlic & shallot confit ♦♦

Basmati rice pilaf with leeks and herbs ♦♦

Garlic whipped red potatoes with chives ♦

Green beans almondine with garlic, shallots, butter ♦

DESSERTS

House baked cookies

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

Assorted mini desserts

Dessert bars, tartlets & squares

LUNCH BUFFETS

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

MEXICAN LUNCH BUFFET 45

SOUP

Lentil sopa de Lima ♦♦

SALADS

Corn and mixed bean salad with butter lettuce cilantro vinaigrette ♦♦

Creamy carrot coleslaw with jicama & creamy ancho vinaigrette ♦

ENTRÉES (CHOOSE TWO)

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

Shredded chicken enchiladas, tomato, smoked cheddar, black beans

Mole braised beef with butternut squash & lime crema

Tomato braised BC lingcod with pepper sofrito & lime

Vegan chorizo stuffed bell peppers with mixed beans & scallions

ACCOMPANIMENTS

Mexican rice with green onion ♦♦

Pico de gallo ♦♦

Guacamole ♦♦

Sour cream

Flour and corn tortillas

DESSERTS

Assorted mini desserts

Mexican flan

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LUNCH BUFFETS

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Minimum 20 people required.

ASIAN BUFFET 46

SOUP

Hot & sour Soup with wood ear mushrooms, egg & tofu ◆

SALADS

Crunch miso coleslaw with edamame, carrots & ginger peanut dressing ◆◆

Sriracha chinese cucumber salad, garlic & sesame ◆◆

ENTRÉES (CHOOSE TWO)

Crispy ginger beef with stir-fried vegetables, crispy shallots, sesame soy marinade ◆

Baked BC wild salmon with pineapple teriyaki glaze, sesame, bok choy ◆◆

Slow braised north Chinese pork belly, star anise, sesame, chilli ◆

Fraser Valley braised Chicken thighs, with broccoli, cashews, scallions ◆◆

Green Thai chilli marinated tofu with tender eggplant, squash, peppers & coconut milk ◆◆

ACCOMPANIMENTS

Jasmine rice with sesame seeds ◆◆

Assorted dim sum ◆

Vegetable stir fry ◆◆

DESSERTS

Mango mousse cake ◆

Egg tarts with fresh berries

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PLATED LUNCH

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

SOUP OR SALAD (CHOOSE ONE)

Chef's daily soup creation ♦♦

Midnight greens with Okanagan goat cheese, cucumber, cranberry citrus vinaigrette ♦♦

Asparagus, prosciutto, endive, orange, roasted fennel, balsamic reduction ♦

Garlic Caesar salad, chickpea croutons, crispy capers, Grana Padano cheese ♦

ENTRÉES (CHOOSE ONE)

Herb-crusted Fraser Valley free range chicken breast stuffed medallions with wild mushrooms & goat cheese, potato croquettes, seasonal vegetables, hunter sauce ♦ 48

Roasted Berkshire pork loin, braised cabbage, seasonal vegetables, honey-roasted apple mustard jus ♦♦ 44

AAA beef short ribs, braised daikon, root vegetable gratin, truffle demi-glaze ♦ 52

Butter poached BC wild sockeye salmon, cauliflower puree, wilted spinach, Salt & Harrow seasonal pickled vegetables, tomato beurre blanc ♦♦ 49

Pearl cous cous, asparagus, roasted pepper sofrito, Salt & Harrow seasonal pickled vegetables ♦ 42

DESSERTS (CHOOSE ONE)

Layered dark & white chocolate mousse, berry compote, lemon whipped cream ♦

New York cheesecake, chocolate ganache, chocolate shavings

BC apple galette, vanilla ice cream, cinnamon milk crumb ♦

Vegan chocolate brownie, coconut whip, candied pecans, chocolate ganache ♦♦

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HORS D'OEUVRES

Prices are per dozen; minimum 3 dozen per item (minimum one piece of each per person is recommended)

MEAT

Arancini meatballs, tomato basil sauce	\$50
BBQ beef on sourdough, kale coleslaw brioche bun .	\$52
Mini beef sliders, caramelized onion, blue cheese....	\$52
Jerk spiced chicken meatballs, orange ginger sauce, crisp batata.....	\$52
Tandoori chicken taco, flour tortilla, apple slaw, pickled onion, serrano raita	\$50
Thai chicken bao buns, crispy bacon, lime basil aioli.....	\$50
Harissa-infused chicken drumettes, mint aioli ♦.....	\$50
Pork sui mai dim sum, ponzu sauce, miso aioli ♦♦ ...	\$52
Chipotle pulled pork on cornbread rounds, cilantro, lime crema.....	\$48
Medium-rare sliced AAA BC beef, mini Yorkshire pudding, creamed horseradish, caramelized onion ..	\$54
Stout beer-braised beef short rib strudel, horseradish mousse.....	\$52

SEAFOOD

Wild BC smoked salmon, lemon-herb blini, creme fraiche ♦.....	\$56
Smoked Digby scallop, green apple salsa, lemon vinaigrette ♦.....	\$60
Rice paper shrimp rolls, cucumber, carrots, ginger chili sauce ♦.....	\$60
Coconut breaded prawns, citrus chili sauce.....	\$60

Wild BC sockeye salmon wellington, spinach cream cheese, dill ♦.....	\$58
Compressed watermelon, lime poached tiger prawns, salmon roe ♦.....	\$56
Mini BC dungeness crab pot pie, parmesan tarragon crumb ♦.....	\$58
Blackened albacore tuna tataki, wasabi aioli, pickled onion ♦♦.....	\$58
Ahi tuna mini poke, crispy wonton basket.....	\$54

VEGETARIAN

Crispy fried sweet potato, guacamole, pickled red onion ♦♦.....	\$45
Crispy tofu skewers, sweet soy sauce, scallions ♦♦.....	\$45
Crispy chinese spring rolls, cilantro plum sauce.....	\$45
Okanogan goat cheese mousse cups, filo pastry, pistachios ♦.....	\$48
Vegetarian samosas. Mango cilantro chutney.....	\$46
Vegetable sushi, carrots, cucumber, pickled ginger, soy drizzle ♦♦.....	\$45
Mini mac & cheese pots, parmesan herb crumble.....	\$49
Lentil caviar, lemon-herb gluten free blini ♦.....	\$48

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RECEPTION PLATTERS

Prices per person. Minimum 20 people required.

GARDEN PLATTER..... 11

Vegetable crudites ♦♦♦
Grilled eggplant, balsamic wild mushrooms ♦♦
Toasted pita and a selection of local artisan breads
Smoked paprika hummus, lemon artichoke dip,
buttermilk ranch ♦

CHARCUTERIE PLATTER..... 14

A selection of local and European cured meats, pates, and
sausages ♦
Pickled Salt & Harrow vegetables, grapes, marinated
mediterranean olives ♦
Artisanal mustards
Sliced fresh baguettes, toasted garlic naan

CHEESE PLATTER..... 14

A selection of local and European cheeses including
bries, smoked cheddars, herbed & flavoured goat cheese,
blue cheese ♦♦
Maple candied pecans, local berries, honey ♦
Rosemary pecan crackers and crostinis

SEAFOOD PLATTER..... 17

Scallop grapefruit ceviche, poached prawns infused with
garlic dill & vodka, white wine poached mussels, BC
sockeye candied & smoked salmon ♦♦
Cocktail sauce, horseradish, lemon dill cream cheese

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CREATE YOUR OWN DINNER BUFFET

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GROUSE BUFFET64

Choose two salads or soup, two entrees (one meat, one vegetarian) & two sides

SALADS

Heritage greens, cucumber, carrots, dried cranberries, candied pecans, citrus vinaigrette ♦♦

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, Okanagan 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 ♦

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 ♦♦

Soba noodle salad, sui choy, edamame, mushrooms, miso sesame soy vinaigrette

SEYMOUR BUFFET80

Choose three salads or soup, three entrees (two meat, one vegetarian) & three sides. Includes a choice of one carving station

CYPRESS BUFFET86

Choose four salads or soup, four entrees (three meat & one vegetarian) & three sides. Includes a choice of carving station & antipasto platter

ENTRÉES

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

Seared wild BC sockeye salmon, with tomato confit, capers & lemon dill beurre blanc ♦♦

Braised AAA beef short ribs, white bean cassoulet, fresh thyme, roasted butternut squash ♦

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

Roasted maple pork loin, apple chutney, figs, blueberry gastrique ♦

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

Shredded beef squash ravioli, with green peas, padano cheese & cream sauce ♦

Poached clams, mussels & prawns, dill citrus butter sauce ♦♦

Miso-glazed West Coast lingcod, sake ginger sauce, braised sui choy ♦♦

Gnocchi pasta, fire roasted tomato sauce, baby spinach, fried artichokes, olives & feta cheese

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♦ Indicates vegan.

♦ Gluten-free option.

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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.

ENTRÉES CONTINUED

Spinach & ricotta ravioli, roasted garlic pesto cream sauce, wild mushrooms & goat cheese ◆

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

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

Garlic sesame soy marinated grilled tofu, steamed ginger bok choy & peppers ◆◆

ACCOMPANIMENTS

Apple-cider glazed seasonal vegetables ◆◆

Roasted red and Yukon Gold baby potatoes with garlic shallot confit ◆

Lemongrass scented jasmine rice ◆◆

Basmati rice pilaf with carrots, celery, fresh herbs ◆◆

Garlic red skin whipped potatoes ◆

Sauteed mushrooms, baby bok choy, bell peppers, snap peas in sesame soy sauce ◆◆

DESSERTS

Assorted cakes, pies, tartlets & French pastries

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

CHEF-ATTENDED CARVING STATIONS

AAA slow-roasted top round beef, au jus, horseradish, gourmet mustards, chimichurri ◆

Upgrade to AAA prime rib +\$5

Rosemary & garlic marinated lamb leg with pan jus, chermoula sauce ◆

Smoked honey glazed bone-in ham with gourmet mustards, pineapple-ginger sauce ◆◆

Please inquire about wine pairings - our sales & events team will be happy to recommend local BC or international wines to enhance your meal.

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DINNER BUFFETS

All dinner buffets include illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets.
Minimum 30 people required.

INDIAN DINNER BUFFET 64

SALADS

Curried baby Yukon Gold potato & pomegranate salad ◆

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

Carrot & raisin salad, sesame seed, cilantro vinaigrette ◆◆

ENTRÉES (CHOOSE TWO)

Fraser Valley butter chicken, with roasted peppers, fenugreek ◆◆

Vegetable korma, cashews, cilantro, carrots ◆

Chickpea curry, tomatoes, mixed vegetables ◆◆

Lamb vindaloo with sweet potato ◆

SIDES

Yellow dal tadka ◆

Basmati rice pilaf ◆◆

Grilled garlic naan & papadum

Cucumber raita & green chutney ◆

Vegetable samosa & mango chutney

DESSERTS

Gulab jamun

Crispy sweet jalebi

Fresh fruit & berries including seasonal Fraser Valley selections ◆◆

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DINNER BUFFETS

All dinner buffets include illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets.
Minimum 30 people required.

FRENCH DINNER BUFFET 86

SALADS

Nicoise salad with BC albacore tuna, eggs, green beans, olives, Yukon Gold potatoes & fresh herbs ◆◆

Fennel, orange, endive salad with creamy tarragon vinaigrette & pickled Salt & Harrow vegetables ◆◆

Pear & gorgonzola with walnuts, arugula & balsamic vinaigrette ◆

French lentil salad with organic greens, with cucumber, tomatoes & herb emulsion dressing ◆◆

PLATTERS

European & BC cheese & charcuterie board with a selection of condiments ◆

ENTRÉES

AAA beef bourguignon with pickled cipollini onions, carrots, crimini mushrooms

Yarrow Meadows duck breast l'orange, with orange gastrique & fried courgette ◆

Butter poached arctic char, with capers, cucumber & tomato beurre blanc sauce ◆

Slow roasted vegetable ratatouille with pappardelle noodles

SIDES

Green beans almondine, fried garlic and onions ◆

Steamed Yukon Gold baby potatoes with rosemary & thyme ◆

Slow-roasted baby rainbow carrots with honey apple cider glaze, toasted coriander ◆

CARVING STATION

AAA slow-roasted top round beef, au jus, horseradish, gourmet mustards, pistou sauce ◆

Upgrade to AAA prime rib +\$5

DESSERTS

Orange creme brulee, custards, tartlets & petit fours, coque en bouche

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

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PLATED DINNERS

All plated dinners include freshly baked dinner rolls with 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

Grilled asparagus, prosciutto, roasted endive, orange, assorted pickled Salt & Harrow vegetables & herb emulsion dressing ♦

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

Dungeness crab & prawn cakes, curry coconut sauce, mango chutney

ENTRÉES (CHOOSE ONE)

Herb-crusted Fraser Valley free-range chicken breast stuffed medallions with wild mushrooms & goat cheese, potato croquettes, seasonal vegetables, hunter sauce ♦ \$56

Harissa butter poached wild BC sockeye salmon, mango lime coconut cream sauce, corn succotash ♦ \$59

AAA filet mignon with sweet potato pave, truffled bourbon glaze, slow roasted Daikon, baby vegetables ♦ \$79

Butter sous-vide BC arctic char with sea asparagus, baby squash, beluga lentils, citrus emulsion ♦♦ \$64

Digby scallops, BC mussels, pancetta, radish, oyster mushroom & white wine fennel saffron broth ♦♦♦ ... \$68

Fork tender braised marinated AAA beef short ribs in port demi-glace, whipped Yukon Gold potatoes, butternut squash puree, seasonal roasted vegetables ♦ \$68

Herb rosemary crusted rack of lamb, with parsnip puree, blueberry shiraz gastrique, pickled vegetables & polenta ♦ \$70

Butternut squash mascarpone ravioli with pesto cream sauce, crispy leeks, balsamic pearls & asparagus \$52

DESSERTS (CHOOSE ONE)

Chocolate decadence truffle cake, chocolate ganache, five-spice whipped cream

Orange creme brulee with soft amaretti cookies & fresh berries

Vegan chocolate brownie, coconut whip, candied pecans, macerated berries ♦♦

Warm chai spiced bread pudding, bourbon caramel sauce, marinated currants

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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

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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.

COCKTAILS (1 oz.) \$9

Baileys Hot Chocolate - hot chocolate, Baileys Irish
cream liqueur & house marshmallows

Chai White Russian - chai tea, vodka & coffee liqueur

Pomegranate Royale - pomegranate liqueur, pomegranate
seeds & prosecco

Winter Sangria - hibiscus, cinnamon, rum, blood orange
& prosecco

MOCKTAILS \$6

Shirley Ginger - ginger beer, soda water, lime juice
& grenadine

Rosemary Blueberry Smash - blueberries, rosemary,
honey, lemon & soda water

Apple Cranberry Spritzer - apple & cranberry juices,
lemonlime soda, cranberries & rosemary

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 & Outbound5-25 per box

Coat Check
Minimum Fee of 250 applies3 per item

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.