

THE ALL NEW PLACE TO MEET.

Catering Menu

Spring/Summer 2023

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

13475 CENTRAL A VENUE
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.

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

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

CONTINENTAL BUFFET \$26

Choice of orange, cranberry or apple juice

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

Individual Greek yogurts ◆

Artisan Granola with dried fruit, hemp hearts,
maple almonds & pumpkin seeds

Assorted cereals & milk

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

LIGHT BREAKFAST BUFFET \$33

Choice of orange, cranberry or apple juice

Assorted smoked BC wild sockeye salmon on mini
whole wheat bagels, dill cream cheese, capers &
pickled onions

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, hemp hearts & fresh fruit & berries
including seasonal Fraser Valley selections ◆

BUFFET BREAKFAST \$35

Choice of orange, cranberry 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 ◆

Baked beans with rosemary, tomato, smoked paprika ◆

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.

◆ Gluten-free option.

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BREAKFAST ENHANCEMENTS

OMELETTE STATIONS.....\$10

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 \$12

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..... \$9

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, mixed summer berries, yogurt, honey & orange ♦♦

Mango, Pineapple, coconut milk, bananas ♦♦♦

MINI BC SMOKED SALMON BAGELS \$9

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

OATMEAL\$7

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

FRESH FRUIT & BERRIES \$8

Including seasonal Fraser Valley selection ♦♦♦

ASSORTED FREE RANGE EGG QUICHE\$10

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 PASTRIES \$5

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

CHARCUTERIE BOARD \$15

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

Pickled vegetables, grapes, marinated mediterranean olives

Artisanal mustards ♦

Sliced fresh baguettes, toasted garlic naan

ARTISAN CHEESE BOARD\$15

Assortment of local and international 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 & 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)

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

Smashed avocado on organic walnut sourdough with ricotta cheese, tomato, pea greens, poached egg, orange hollandaise & hemp hearts ♦ \$32

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

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

Minimum of 15 people required.

REVIVE & ENERGIZE\$14

Selection of seasonal and local whole fruits including apples, pears, oranges, stone fruit, pears & bananas ♦

Assorted energy bites

illy® coffee & decaffeinated coffee

Dammann® assorted tea sachets

HEALTH NUT\$19

Roasted nuts ♦♦

Dried fruits ♦♦

Indian namkeen

Coconut water

illy® coffee & decaffeinated coffee

Dammann assorted tea sachets

SNACK BAR\$22

Tea & coffee

Assorted flavoured popcorn ♦♦

Local Hardbite® potato chips ♦

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

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A LA CARTE ITEMS

Energy bites\$5

Hummus crudites glass ♦♦\$6

Fresh fruit & berries ♦♦\$8

House baked cookie\$4

Assorted freshly baked pastries\$5

Popcorn ♦♦\$4

Hardbite® potato chips ♦\$4

Mini doughnuts\$4

Chia seed coconut pudding ♦♦\$5

Roasted nuts ♦♦\$9

Assorted dessert bars & squares\$6

Assorted scones\$5

BEVERAGES

Selection of soft drinks\$4

Selection of juices\$4

Sparkling or still bottled water\$4

illy® coffee & decaffeinated coffee\$5

Dammann assorted tea sachets\$5

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

LUNCH BUFFETS

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

DELI BUFFET \$36

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 Dijon vinaigrette ♦♦♦

Arugula salad, with summer berries, candied pecans, fresh basil, pickled red onion with honey balsamic 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 ♦

Shrimp sandwich, tarragon, paprika mayo, sliced cucumber, pea greens, croissant bun

DESSERTS (CHOOSE TWO)

House baked cookies

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

Fruit tartlets & pecan tartlets

Assorted dessert bars & squares

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LUNCH BUFFETS

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WRAP BUFFET \$38

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 Dijon vinaigrette ♦♦♦

Arugula salad, with summer berries, candied pecans, fresh basil, pickled red onion with honey balsamic 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, cilantro, crispy chickpeas, red onion, curried tofu, hummus, whole wheat tortilla ♦

DESSERTS (CHOOSE TWO)

House baked cookies

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

Fruit tartlets & pecan tartlets

Assorted dessert bars & squares

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LUNCH BUFFETS

All lunch buffets include illy® coffee & decaffeinated coffee, Dammann assorted tea sachets. All Salad Bar packages come with organic greens mix and arugula.
Minimum 20 people required.

SALAD BAR BUFFET \$37

SOUP

Chef's daily soup creation ♦♦

DRESSINGS (CHOOSE TWO) ♦♦

Citrus white balsamic yogurt dressing

Citrus Dijon vinaigrette

Creamy buttermilk ranch

Maple date vinaigrette

Miso soy vinaigrette

Berry vinaigrette ♦

GRAINS & STARCHES (CHOOSE TWO)

Organic quinoa ♦

Wild Rice with fresh thyme ♦

Sesame miso soba noodles

Fried chickpeas ♦

Lemon couscous

Orzo pasta

TOPPINGS (CHOOSE FIVE)

Spring peas

Roasted butternut squash

Hemp hearts

Sunflower seeds

Sliced cucumber & tomatoes

Feta cheese

Pickled carrots

Roasted beets

Dried cranberries

Herb marinated white beans

PROTEINS (CHOOSE TWO)

Lemon herb Fraser Valley free range chicken breasts ♦♦

BBQ pulled pork

Maple ginger marinated tofu ♦♦

Crispy chickpea falafel ♦

Pan seared wild sockeye salmon (+\$2 per person) ♦♦

Coconut lime poached prawns (+\$2 per person) ♦

DESSERTS (CHOOSE TWO)

House baked cookies

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

Fruit tartlets & pecan tartlets

Assorted dessert bars & squares

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CREATE YOUR OWN LUNCH BUFFET

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

PATTULLO BUFFET \$42

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

SOUP

Chef's daily soup creation ♦♦

SALADS

Heritage greens, cucumber, shaved carrots, tomatoes, Okanagan goat cheese, candied pecans, citrus Dijon vinaigrette ♦

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

Watermelon, arugula, mint, basil, feta cheese, balsamic reduction ♦♦

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

Creamy kale slaw with shaved fennel and sunflower seeds ♦

Arugula salad, with summer berries, candied pecans, fresh basil, pickled red onion with honey balsamic 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 ♦♦

Chickpea & cauliflower curry with green beans ♦♦

GOLDEN EARS BUFFET \$48

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

PORT MANN BUFFET\$54

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

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

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

Seared BC wild sockeye salmon, swiss chard, yellow beet beurre blanc ♦♦

House beef lasagna, mascarpone cheese, fresh basil

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 ♦

Eggplant parmesan with vegan cheese, coconut pomodoro sauce ♦

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 ♦

Roasted summer squash in szechuan chili sauce

DESSERTS

House baked cookies

Fresh fruit & berries including seasonal Fraser Valley selections

Assorted mini desserts ♦♦♦

Dessert bars, tartlets & squares

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LUNCH BUFFETS

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

MEXICAN LUNCH BUFFET \$52

SOUP

Tomato sopa de tortilla ♦♦

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

Slow braised beef barbacoa with fried corn, lime crema & chopped onion

Tomato epazote 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.

INDIAN LUNCH BUFFET \$50

SALADS

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 ♦

DESSERTS

Gulab jamun

Crispy sweet jalebi

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

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PLATED LUNCH

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SOUP OR SALAD (CHOOSE ONE)

Chef's daily soup creation ♦♦

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

Roasted beets salad with goat cheese, arugula, candied walnuts ♦♦

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 ♦♦ \$50

Roasted Berkshire pork tenderloin, braised cabbage, whipped sweet potato, seasonal vegetables, honey-roasted apple mustard jus ♦♦ \$47

AAA braised beef short ribs, braised daikon, truffled whipped potato, squash purée, port demi-glaze ♦..... \$58

Seared BC wild sockeye salmon, pumpkin seed gremolata, carrot puree, potato pave, tomato beurre blanc ♦♦ \$52

Pearl cous cous, asparagus, roasted pepper sofrito ♦♦ \$44

DESSERTS (CHOOSE ONE)

Vanilla honey panna cotta with mango gelee and fresh berries

New York cheesecake with mint berry coulis
Warm bread pudding, walnut crumble, vanilla gelato ♦

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	\$54
Mini beef sliders, caramelized onion, blue cheese....	\$56
Chicken karaage, orange ginger sauce, black sesame	\$56
Tandoori chicken taco, flour tortilla, apple slaw, pickled onion, serrano raita	\$54
Thai chicken bao buns, crispy bacon, lime basil aioli.....	\$56
Harissa-infused chicken drumettes, mint aioli ♦.....	\$54
Pork sui mai dim sum, ponzu sauce, miso aioli ♦♦ ...	\$54
Chipotle pulled pork on cornbread rounds, cilantro, lime crema.....	\$52
Medium-rare sliced AAA BC beef, mini Yorkshire pudding, creamed horseradish, caramelized onion ..	\$58
Chichiorne de cerdo, crispy pork belly, tomatillo salsa.....	\$56

SEAFOOD

Wild BC smoked salmon, lemon-herb blini, creme fraiche ♦	\$59
Smoked Digby scallop ceviche, green apple salsa, lime vinaigrette ♦	\$62
Beet cured salmon, sliced cucumber, crispy capers, fresh dill ♦	\$60
Seasonal BC oyster in half shell with basil apple granita ♦♦	\$64
BC ling cod tacos, chipotle mayo, pickled cabbage ♦	\$60

Compressed watermelon, lime poached tiger prawns, tobiko ♦	\$60
Mini BC dungeness crab pot pie, parmesan tarragon crumb ♦	\$68
Blackened albacore tuna tataki, wasabi aioli, pickled onion ♦♦	\$60
Ahi tuna mini poke, crispy wonton basket.....	\$60

VEGETARIAN

Crispy fried sweet potato, guacamole, pickled red onion ♦♦	\$52
Mini grilled brie and apple sandwich with fig jam ...	\$54
Crispy tofu skewers, sweet soy sauce, scallions ♦♦ ..	\$48
Crispy Chinese spring rolls, cilantro plum sauce	\$48
Okanagan goat cheese mousse cups, filo pastry, pistachios ♦	\$51
Vegetarian samosas, mango cilantro chutney	\$49
Vegetable sushi, carrots, cucumber, pickled ginger, soy drizzle ♦♦	\$52
Mini mac & cheese pots, parmesan herb crumble.....	\$54
Beluga Lentil caviar, lemon-herb blini, creamy miso sauce ♦	\$52
Mini local corn cobs, cajun spice, chipotle mayo, cotija cheese	\$52

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RECEPTION PLATTERS

Prices per person. Minimum 15 people required.

GARDEN PLATTER.....\$12

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.....\$15

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

Pickled vegetables, grapes, marinated mediterranean olives ♦

Artisanal mustards

Sliced fresh baguettes, toasted garlic naan

CHEESE PLATTER.....\$15

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.....\$19

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

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

GROUSE BUFFET\$66

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

SEYMOUR BUFFET\$81

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

CYPRESS BUFFET\$90

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

SALADS

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

Arugula salad, with summer berries, candied pecans, fresh basil, pickled red onion with honey balsamic vinaigrette

Squash, pomegranate, roasted brussel sprouts, feta cheese with endive & radicchio ♦

Kale Caesar, pesto croutons, parmesan shavings, bacon crisps

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 ♦

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

ENTRÉES

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

Seared wild BC sockeye salmon with tomato beurre blanc and sugar peas

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 ♦

Risotto di mare with clams, mussels, prawns, saffron, fresh tarragon ♦♦

West Coast lingcod Spanish fennel stew, saffron, peppers, cilantro, tomato ♦♦

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 ♦

Sautéed mushrooms, baby bok choy, bell peppers, snap peas in sesame soy sauce ♦♦

DESSERTS

An assortment of 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.

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 ♦♦

Pear & gorgonzola with walnuts, arugula & balsamic vinaigrette ♦

French lentil salad with organic greens, 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 almonidine, fried garlic & onions ♦

Lyonnais potatoes with shallots, 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 +\$8

DESSERTS

Orange crème brûlée, custards, tartlets & petit fours, croque 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)

Corn chowder, dill whipped crème fraîche ♦

West Coast seafood cioppino ♦♦

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

Salt roasted beets, prosciutto, chicory, pickled mandarin, fennel marinated tomatoes & 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 ♦ \$59

Harissa butter poached wild BC sockeye salmon, mango lime coconut cream sauce, corn succotash ♦♦ \$62

Certified Angus Beef® filet mignon with smashed sunchokes, truffled bourbon glaze, slow roasted Daikon, baby vegetables..... \$82

Miso marinated BC Sablefish with sea asparagus, smoked squash puree, beluga lentils, citrus emulsion ♦♦..... \$66

Digby scallops, BC mussels, pancetta, radish, oyster mushroom & white wine fennel saffron broth ♦♦ ... \$70

Fork tender braised marinated AAA beef short ribs in port demi-glace, whipped Yukon Gold potatoes, butternut squash puree, seasonal roasted vegetables ♦ \$72

Herb rosemary crusted rack of lamb, with parsnip purée, blueberry shiraz gastrique, pickled vegetables & polenta ♦ \$74

Butternut squash mascarpone ravioli with pesto cream sauce, crispy leeks, balsamic pearls & asparagus \$54

DESSERTS (CHOOSE ONE)

Mixed summer berry pavlova with lemon curd, makrut lime whipped cream

Orange crème brûlée with soft amaretti cookies & fresh berries

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

Tiramisu parfait, with chocolate coffee beans, mascarpone

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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

White Stiletto, White Blend, Ruby Blues Winery,
Naramata ♦ cash \$10, host \$8.75/6 oz. glass

Red Stiletto Red Blend, Ruby Blues Winery,
Naramata ♦ cash \$10, host \$8.75/6 oz. glass

Also available on request

Sauvignon Blanc, Open,
Okanagan Valley ♦ cash \$9, host \$7.5/6 oz. glass

Merlot, Open,
Okanagan Valley ♦ cash \$9, host \$7.5/6 oz. glass

BEER

SELECTION OF AWARD-WINNING,

LOCAL BC CRAFT BEERS

Russell, Four Winds Brewing Co.cash \$9, host \$7.5
12 oz. bottle (341 ml.) or 355 ml. can

Red Racer ♦cash \$9, host \$7.5
500 ml. can

SELECTION OF IMPORTED BEERS

Stella Artois, Coronacash \$9, host \$7.5
12 oz. bottle (341 ml.) or 355 ml. can

SELECTION OF DOMESTIC BEERS

12 oz. bottle (341 ml.) or 355 ml. can

CIDER

No Boats On A Sunday, Original Cider,
Cranberry Rose Cider cash \$8, host \$7

WINES BY THE BOTTLE

White Stiletto, White Blend, Ruby Blues Winery,
Naramata ♦ \$47/750 ml. bottle

Red Stiletto, Red Blend, Ruby Blues Winery,
Naramata ♦ \$47/750 ml. bottle

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

Stiletto, Pinot Gris
Naramata ♦ \$50/750ml. bottle

Gewürztraminer, Tinhorn Creek,
Okanagan Valley ♦ \$53/750 ml. bottle

Riesling, Gray Monk,
Kelowna \$50/750ml. bottle

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

Cabernet Franc, Tinhorn Creek,
Okanagan Valley ♦ \$60/750 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

Peace & Love & Bubbles, Ruby Blues Winery,
Naramata ♦ \$55/750 ml. bottle

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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

MAINLAND WHISKY

Time Machine,
Surrey ♦ cash \$10, host \$9/1 oz.

Old Fashioned 1881,
Surrey ♦ cash \$10, host \$9/1 oz.

Ginsky,
Surrey ♦ cash \$10, host \$9/1 oz.

COMMON BRANDS

Bacardi White &
Dark Rums..... cash \$8, host \$7/1 oz.

Absolut Vodka..... cash \$8, host \$7/1 oz.

Canadian Club Rye Whisky..... cash \$8, host \$7/1 oz.

Gordon's London Dry Gin cash \$8, host \$7/1 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.

COCKTAILS (1 oz.) \$10

Aperol Spritz - Aperol Liqueur, Prosecco & Club Soda

Campari Sangria - Campari, Rosé, Cointreau, Lemon Juice, Honey, Oange Juice, Orange, Lemon & Strawberry Slices

Caribbean Swag - Appleton Estate Rum, Martini Rossi Dry Vermouth, Cointreau, Grenadine, Bitters

Bella Rosa - Ketel One Botanical Grapefruit and Rosé Vodka, Fruit Syrup, Lemon Juice, Grapefruit Juice

MOCKTAILS \$6.5

Tropical Breeze - Coconut Water, Cranberry Juice & Pineapple Juice

Shirley Ginger - Ginger Beer, Soda Water, Lime Juice & Grenadine

Rosemary Blueberry Smash - Blueberries, Rosemary, Honey, Lemon & Soda Water

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AUDIOVISUAL EQUIPMENT

LCD Projector & Screen Package	\$250 each
TVs (Boardrooms Only)	\$100 each
Flipchart Easel with 3M® Paper	\$95
Flipchart Easel with Regular Paper	\$55
Poster Easel	\$15
Flipchart Paper 3M®	\$85
Whiteboard	\$90
Wireless Microphone	\$150
Lavalier Microphone	\$150
Handheld Microphone	\$50
Polycom Speakerphone (digital)	\$125
Meeting 360° Smart Video Conference Camera	\$150
Presentation Advancer	\$45
Laptop Computer	\$150
25-50 ft. HDMI Cable	\$25
25-50 ft. VGA Cable	\$25

ELECTRICAL ACCESSORIES

Extension	\$15
Power Bar	\$20
Extension & Power Bar	\$30

OTHER SERVICES

Shipping-Handling Fee	
Inbound & Outbound	\$5-\$25 per box
Coat Check	
Minimum Fee of 250 applies	\$3 per item
Underground parking (self-park).....	City of Surrey Parking Rates
Printing & Photocopies \$1 first sheet; \$0.25 colour; \$0.10 black & white	

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.

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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.