



Harrison Hot Springs
RESORT & SPA





FULL BREAKFAST BUFFET
(Minimum of 20 Guests)

Assorted Fruit Juices, Seasonal Fresh Fruit & Berries
Fresh Baked Croissants, Muffins & Danish Pastries
Sliced Bread for Toasting
Assorted Breakfast Cereals, Honey Almond Granola
Assorted Dried Fruit
Harrison 'Swiss Style' Muesli
Vanilla Yogurt, Cottage Cheese, Whipped Cream
Hot Oatmeal, Waffles & Maple Syrup
Scrambled Eggs, Spanish Sauce
Crispy Hash Browns
Breakfast Sausages & Crispy Bacon

Gourmet Starbucks Regular & Decaffeinated Coffee, Assortment Fine Teas

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CONTINENTAL BREAKFAST BUFFET
(Minimum of 10 Guests)

Assorted Fruit Juices, Fresh Fruit & Berries
Fresh Baked Croissants, Muffins & Danish Pastries
Vanilla Yogurt, Cottage Cheese, Whipped Cream
Sweet Butter, Preserves & Honey

Gourmet Starbucks Regular & Decaffeinated Coffee, Assortment Fine Teas

15



HARRISON PLATED LUNCH I

Starter

Cajun Chicken Corn Chowder

OR

Caprese Salad

Vine Ripened Tomatoes, Bocconcini, Fresh Basil & Balsamic Vinaigrette

Entrée

Fraser Valley Chicken Breast
Marinated Lemon, Thyme & Pan Jus

OR

Red Snapper Fillet
Cajun Spice & Tomato Sesame Chutney

OR

New York Steak
Madagascar Green Peppercorn Sauce

All Meals are served with Freshly Baked Bread, Potatoes & Fresh Seasonal Vegetables

Dessert

Tiramisu
Laced with Espresso Anglaise

Gourmet Starbucks Regular & Decaffeinated Coffee, Assortment Fine Teas

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2016 Menus

Prices are Subject to 18% Gratuity and 5% GST

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HARRISON PLATED LUNCH II

Starter

Butternut Squash Soup

Or

Smoked Salmon Terrine
Cluster of Organic Greens & Herb Vinaigrette

Entrée

Rib Eye Steak
Red Wine Demi Glaze

Or

Wild BC Salmon
Crispy Skin with Pineapple Beurre Blanc

Or

Fraser Valley Chicken Breast
Chili, Sweet Pea Butter, Orange and Ginger Sauce

All meals are served with Freshly Baked Bread, Potatoes & Fresh Seasonal Vegetables

Dessert

Lemon Cheese Cake
Graham Crusted & Raspberry Compote

Gourmet Starbucks Regular & Decaffeinated Coffee, Assortment Fine Teas



**HARRISON HOT LUNCH BUFFET
(Minimum of 30 Guests)**

SALADS (Select Four)

Mixed Organic Greens
Fresh Tomatoes, Sweet Onions & Fresh Basil
Harrison Style Potato Salad
Cucumber Salad & Mint Yogurt
Classic Greek & Feta
Thai Noodle Salad

HOT ENTREES (Select Two)

Pan Seared Wild Salmon & Peri Peri Butter
Grilled Fraser Valley Chicken Breast, Chipotle BBQ Glaze & Roasted Corn Salsa
Roasted Pork Loin, Maple Mustard Sauce
Beef Ragout, Mushrooms, Pearl Onions & Red Wine Sauce
Farfalle & Classic Alfredo Sauce
Penne, Garlic & Three Cheese Sauce

Potatoes, Rice & Seasonal Vegetables are Included

DESSERT

Assorted cakes, Pies & Squares
Sliced Fresh Seasonal Fruit

Gourmet Starbucks Regular & Decaffeinated Coffee, Assortment Fine Teas

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2016 Menus

Prices are Subject to 18% Gratuity and 5% GST

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**PIZZA LUNCH BUFFET
(Minimum of 20 Guests)**

SALADS

Mixed Organic Greens, Classic Caesar Salad
Fresh Tomatoes, Sweet Onions & Fresh Basil

PIZZA

Grilled Chicken, Pesto, Sun-dried Tomatoes & Feta Cheese
Chorizo Sausage, Bell Peppers, Fresh Cilantro & Parmesan Cheese
Roasted Portabella Mushrooms, Spinach, Olives & Asiago Cheese

DESSERT

Assorted Pastries & Biscotti
Tiramisu Mousse

Gourmet Starbucks Regular & Decaffeinated Coffee, Assortment Fine Teas



**HARRISON WARM SANDWICH BUFFET
(Minimum of 20 Guests)**

SALADS

Mixed Organic Greens, Classic Caesar Salad
Assorted Pickles & Marinated Olives

WARM SANDWICHES

Smoked Beef, Caramelized Onions, Dijon & Swiss Cheese on Pretzel Bread

Grilled Chicken Breast, Pesto, Sautéed Local Mushrooms & Havarti Cheese on Sour Dough

Grilled Marinated Vegetables, Spinach & Feta Cheese on Focaccia

French Fries, Herb Aioli & Ketchup

DESSERT

Assorted New York Style Cheesecakes & Fruit Compote
Chocolate Brownies & Lemon Tarts

Gourmet Starbucks Regular & Decaffeinated Coffee, Assortment Fine Teas



**MAKE YOUR OWN SANDWICH BUFFET
(Minimum of 10 Guests)**

SALADS

Mixed Organic Greens
Classic Caesar Salad
Tomato and Onions Salad
Assorted Dressings

SANDWICH DISPLAY

Assorted Fresh Rolls
Warm Pita Bread
Tuna Salad
Egg Salad
Deli Meats, Sliced Cheeses
Assorted Greens, Pickles & Marinated Olives

DESSERT

Assorted New York Style Cheesecakes & Fruit Compote
Chocolate Brownies and Lemon Tarts

Gourmet Starbucks Regular & Decaffeinated Coffee, Assortment Fine Teas



COFFEE BREAKS

- Gourmet Freshly Brewed Coffee and Assorted Herbal Teas – 3.75/per person
- Gourmet Hot Chocolate - 3.75/per person
- Gourmet Café Late or Cappuccino - 4.75/Each
- Assorted Flavors of Happy Planet Fruit Smoothies - 6/Each
- Blended Fresh Fruit Smoothies – 7/Each
- Assorted Flavors of Energy Drinks - 5/Each
- Orange, Apple, Cranberry & Grapefruit Juices - 4/Each
- Assorted Flavors Soft Drinks – 3.50/Each
- Assorted Flavors San Pellegrino Sparkling Water - 4/Each
- Harrison Logo Mineral Water - 3.50/Each
- Fiji Water– 4/Each

MEETING BREAKS

- Fruit Brochettes & Citrus Honey Yogurt - 3.50/Each
- Chocolate Dipped Strawberries -22/Dozen
- Harrison Signature Granola Bars - 3/Each
- Harrison Signature Chocolate Dipped Granola Bars – 3.50/Each
- Assorted Flavors Muffins - 34/Dozen
- Freshly Baked Assortment of Cookies - 30/Dozen
- House made Biscotti - 38/Dozen
- Chocolate Dipped Biscotti - 42/Dozen
- Granola Parfait, Honey Almond & Fresh Berries - SM 3.50/Each – LG 5.50/Each
- Freshly Baked Banana, Zucchini & Lemon Bread - 30/Dozen
- Assorted Fruit Yogurts - 2.50/Each



HARRISON PLATED DINNER I

STARTER (Select One for the Group)

Butternut Squash Soup

OR

Baked Brie & Goat Cheese

Phyllo, Bouquet of Fine Greens, Mushrooms & Chive Oil

OR

Artichoke Hearts & Roasted Peppers Salad

Bibb Lettuce, Feta Cheese & Greek Dressing

ENTRÉE (Select One Per Person)

Fraser Valley Chicken Breast

Stuffed with Spinach & Canadian Brie & Natural Jus

OR

Wild BC Salmon

Red Pepper Coulis

OR

Pork Loin Medallions

Maple & Apple Cider Cream Sauce

OR

Wild Mushrooms Ravioli

Basil, Balsamic Glaze, Virgin Olive Oil & Shaved Parmesan

DESSERT (Select One for the Group)

Vanilla Crème Brulée

Marinated Blueberries & Almond Tuile

OR

Amaretto Truffle Cake

Raspberry Coulis

Gourmet Starbucks Regular & Decaffeinated Coffee, Assortment Fine Teas

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Entrée Selections for all guests Required One Week in Advance of Event

2016 Menus

Prices are Subject to 18% Gratuity and 5% GST

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HARRISON PLATED DINNER II

STARTER (Select One for the Group)

Coconut Curry Balinesia Soup with Shrimp

OR

Game Terrine

Warm Goat Cheese Crostini

OR

Caprese Salad

Vine Ripened Tomatoes Buffalo Mozzarella, Basil & Virgin Olive Oil

ENTRÉE (Select One Per Person)

Prime Rib

Pan Jus

OR

Wild Pacific Halibut

Shrimp, Capers, White Wine & Lemon Sauce

OR

Bison Tenderloin

Chipotle, Cilantro, Cherry Demi Glaze & Risotto

OR

Basmati Pilaf

Roasted Vegetables, Dried Fruits, Nuts & Roasted Cumin Chutney

DESSERT (Select One for the Group)

Saffron Cheese Cake

Cardamom & Rose Water Sauce

OR

Chocolate Italiano

24 Carat Gold, Pistachios & Fresh Raspberries

Gourmet Starbucks Regular & Decaffeinated Coffee, Assortment Fine Teas

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Entrée Selections for all guests Required One Week in Advance of Event

2016 Menus

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HARRISON DINNER BUFFET
(Minimum of 40 Guests)

BREAD DISPLAY

Assorted Fresh Rolls

SALAD DISPLAY (Select Five)

Organic Mix of Baby Greens, Assorted Dressings
Classic Caesar, Herb Croutons & Shavings of Parmesan
Chick-Pea, Mango, Apple & Curry Dressing
Spinach, Frisee, Artichoke Hearts, Figs, Roasted Red Pepper & Feta
Orange and Red Grapefruit & Citrus Vinaigrette
Japanese Style Slaw, Beetroot, Daikon, Carrot & Sesame Oil Vinaigrette
Roma Tomatoes, Bocconcini, Fresh Basil, Olive Oil & Balsamic
Moroccan Couscous, Yogurt & Coriander Dressing

PLATTER DISPLAY (Select Three)

Grilled Marinated Vegetables Antipasto & Assortment of Olives
Deli Style Ham, Salami, Smoked Turkey & Assortment of Pickles
Poached Salmon, Smoked Mackerel, Marinated Mussels & Clams
Chilled Grilled Chicken Breast & Chopped Grilled Romaine
Chilled Mussels, Clams, Calamari & Shrimp



HOT ENTREES (Select Three)

Grilled Chicken Breast, Green Peppercorn & Demi-Glaze
Roasted Chicken, Garlic, Fresh Herbs & Sweet Balsamic Reduction
Pan Seared Wild Salmon, Peri Peri Butter
Steamed Basa, White Wine & Cilantro
Braised Beef Short Ribs, Cabernet Demi-Glaze
Marinated Sirloin Steak, Simply on the Grill
Pork Loin, Braised Apples & Cider Reduction
Risotto, Porcini Mushrooms, Roasted Garlic & Saffron

Potatoes & Seasonal Vegetables are Included

CARVING STATION (Select One)

Prime Rib, Au Jus & Yorkshire Pudding
Baron of Beef, Gourmet Mustards & Horseradish
Leg of Lamb, Demi-Glaze & Mint Sauce
Marinated Pork Loin & Apple Sauce
Roasted Ham, Honey & Grainy Mustard Glaze

DESSERT DISPLAY (Select Three)

Sliced Fresh Seasonal Fruit & White Chocolate Sauce
Assorted Tortes, Pies & Mini Pastries
Rich Dark & White Chocolate Mousse
Assorted Fruit & Cheese Cakes
Array of Cheeses from Old and New World, Dried Fruit & Nuts

Gourmet Starbucks Regular & Decaffeinated Coffee, Assortment Fine Teas

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HARRISON BBQ DINNER BUFFET
(Minimum of 40 Guests)

BREAD DISPLAY

Assorted Fresh Rolls

SALAD DISPLAY (Select Five)

Organic Mix of Baby Greens, Assorted Dressings
Cucumber, Fresh Mint & Yogurt Dressing
Tomatoes, Red Onions, Cilantro & Orange Vinaigrette
Spicy Three Bean, Red Onions & Sweet Peppers
Classic Caesar & Garlic Baguette Croutons
Roasted Potatoes, Yam, Whole Grain Mustard & Scallions
Asian Slaw, Daikon & Sesame Vinaigrette
Classic Greek, Feta, Olive Oil & Oregano

HOT ENTREES (Select Three)

Chicken, Garlic & Balsamic
Chicken Drumsticks, Tandoori Marinade
New York Steaks
Pork Chops, Rum Marinade
Salmon Filets, Teriyaki Marinade
Potatoes, Rice, Corn on the Cob & Seasonal Vegetables are Included

DESSERT DISPLAY

Fresh Seasonal Fruit & Fresh Berries
Assortment of Pastries & Pies

Gourmet Starbucks Regular & Decaffeinated Coffee, Assortment Fine Teas

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Chef Labour Charge - \$250



HARRISON RECEPTION MENU

COLD SELECTIONS

- Smoked Chicken & Papaya Salsa – 28/Dozen
- Cherry Tomatoes & Bocconcini Crostini – 23/Dozen
- Smoked Salmon Roses & Dark Rye Bread 30/Dozen
- Beef Carpaccio Crostini & Onion Marmalade – 38/Dozen
- Assorted Sushi Rolls, Wasabi & Ginger – 42/Dozen
- Chilled Jumbo Prawns & Indochine Dip – 40/Dozen
- Scallops & Creamy Remoulade – 42/Dozen
- Tuna Tataki & Wasabi Foam in White Spoons – 30/Dozen

WARM SELECTIONS

- Wild Mushrooms & Goat Cheese in a Baked Pastry Cup- 32/Dozen
- Warm Jumbo Pretzels & Mustard – 36/Dozen
- Two Color Tandoori Chicken Skewers – 28/Dozen
- Baked Scallops Wrapped in Prosciutto – 54/Dozen
- Old Bay Crab Cakes Sliders & Spicy Mayonnaise – 48/Dozen
- Teriyaki Beef Skewers – 42/Dozen
- Rustic Flatbread, Prosciutto, Pesto, Sundried Tomatoes & Asiago- 28/Dozen
- Herb Marinated Lamb Skewers – 30/Dozen
- Baked Wheel of Camembert (1KG), Brown Sugar, Pine Nuts & Fresh Baguette-
120/Wheel



HARRISON RECEPTION MENU

PLATTERS

- Fresh Vegetable Crudites & Sundried Tomatoes Chive Dip- 35/Serves 10
- Fresh Seasonal Fruit, Berries & Chocolate Sauce- 42/Serves 10
- Selection of Local and Imported Cheeses, Dried Fruit & Crackers- 80/Serves 10
- Deli Style Ham, Salami, Smoked Turkey & Assortment of Pickles – 80/Serves 10
- Chilled Assortment of Seafood, Chive Remoulade & Sauce Mignonette- 120/Serves 10
- Antipasti Display of Fine Italian Meats, Cheeses & Breads – 80/Serves 10

CARVING STATIONS

- Side of Smoked Pacific Salmon, Chopped Egg Confit & Lemon – 350/Serves 65
- Slow Roast Baron of Beef, Rosemary Jus – 395/Serves 65
- Baked Ham, Honey Mustard Glaze – 325/Serves 50
- Roasted Fraser Valley Turkey Breast – 350/Serves 30
- Marinated Leg of Lamb, Dijon Mustard – 375/Serves 50

All Carving items include Cocktail Buns and appropriate Condiments