Harrison
HOT SPRINGS RESORT

CATERING MENUS

2019
FULL BREAKFAST BUFFET
(Minimum of 20 Guests)

- Assorted Fruit Juices, Seasonal Fresh Fruit
- Fresh Baked Scones, Mini Bagels and Loaves
- Sliced Bread for Toasting
- Assorted Breakfast Cereals, Honey Almond Granola
- Assorted Dried Fruit
- Harrison ‘Swiss Style’ Muesli
- Individual Yogurt, Cottage Cheese, Whipped Cream
- Hot Oatmeal, Waffles, Seasonal Fruit Sauce, Whipped Cream & Breakfast Syrup
- Scrambled Eggs, Spanish Sauce
- Breakfast Potatoes
- Breakfast Sausages & Crispy Bacon

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

23

CONTINENTAL BREAKFAST BUFFET
(Minimum of 10 Guests)

- Assorted Fruit Juices, Fruit Salad
- Individual Yogurt, Cottage Cheese
- Assorted Breakfast Cereals - Milk
- Fresh Baked Croissants, Muffins & Danish Pastries
- Sweet Butter, Preserves & Honey

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

17

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)
HARRISON PLATED LUNCH I

Starter

Soup of the Day

OR

Caprese Salad
Vine Ripened Tomatoes, Bocconcini, Fresh Basil & Balsamic Vinaigrette

Entrée
Choose One

Fraser Valley Chicken Breast
Sun-dried Tomato Cream Sauce

OR

Salmon
Red Pepper Coulis

OR

New York Steak
Madagascar Green Peppercorn Sauce

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

Dessert

Strawberry Mousse

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

28

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

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)
HARRISON PLATED LUNCH II

Starter

Soup of the Day

Or

Smoked Salmon
Lemon, Capers, Red Onion
On Organic Greens

Entrée

Beef Tenderloin
Merlot Demi Glaze

Or

Trout
White Wine Dill Sauce

Or

Quinoa & Chickpea Pilaf
Ratatouille, Fried Spinach

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

Dessert

White Chocolate Brownie

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

31

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)
HARRISON HOT LUNCH BUFFET  
(Minimum of 30 Guests)  

SALADS (Select Four)  

Mixed Organic Greens  
Fresh Tomatoes, Sweet Onions & Fresh Basil  
Beet and Orange Salad  
Cucumber Salad & Mint Yogurt  
Roast Vegetable Salad  
Rotini Salad  

HOT ENTREES (Select Two)  

Pan Seared Salmon & Pesto Sauce  
Tandoori Chicken Breast, Butter Chicken Sauce  
Teriyaki Beef Sirloin Steaks  
Vegetarian Ravioli, Spinach and Tomato Sauce,  
Tofu & Bok Choy, Soy Ginger Sauce  

Aromatic Rice & Seasonal Vegetables are Included  

DESSERT  

Assorted Cakes, Pies & Mousse  
Sliced Fresh Seasonal Fruit  

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas
PIZZA LUNCH BUFFET  
(Minimum of 20 Guests)

SALADS

Butternut Squash and Arugula Salad
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 & Parmesan Cheese

DESSERT

Assorted Pastries & Biscotti
Fresh Fruit

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

$25

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)
MAKE YOUR OWN WARM SANDWICH BUFFET  
(Minimum of 20 Guests)

**SALADS**
- Cranberry Walnut Slaw
- Classic Caesar Salad
- Broccoli and Sesame with Red Peppers
- Arugula and Goat Cheese

**WARM SANDWICH INGREDIENTS**
- A selection of Breads
- Butter, Mayonnaise, Mustard, Hummus
- Hot Corned Beef
- Sliced Grilled Chicken Breast
- Falafel
- Sauerkraut, Shredded Lettuce, Sliced Tomato, Thin Sliced Red Onion, Pickles
- Swiss and Cheddar Cheeses

**DESSERT**
- Fresh Fruit Salad
- Assorted New York Style Cheesecakes & Fruit Compote
- Chocolate Brownies & Lemon Tarts

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

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All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)
SOUP AND MAKE YOUR OWN SALAD BUFFET
(Minimum of 20 Guests)

SALAD BAR

Soup du Jour

Cranberries, Sunflower Seeds,
Slivered Almonds
Sliced Cucumbers
Cherry Tomatoes
Sliced Onions
Crumbled Feta Cheese
Chopped Romaine
Organic Greens
Assorted Pickles & Marinated Olives

Chicken Breast
Salmon Fillet

Italian Dressing
Ranch Dressing
Balsamic Vinaigrette

DESSERT

Fruit Cups, Mini Fruit Tarts, Dark Chocolate Brownies

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

29

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)
COFFEE BREAKS

Gourmet Freshly Brewed Coffee and Assorted Herbal Teas – 3.75/per person
Ovaltine - $3.75/person
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
Bottled Mango Juice, Lychee Fruit Juice - $5/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 – 4.00/Each
Chocolate Dipped Strawberries -24/Dozen
Harrison Signature Granola Bars - 3/Each
Sliced Assorted Fruit (serves 10) – 42/Each
Assorted Flavors Muffins - 34/Dozen
Freshly Baked Assortment of Cookies - 32/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, Maple Walnut & Extreme Fruit Bread - 30/Dozen
Assorted Fruit Yogurts - 2.50/Each

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)
HARRISON PLATED DINNER I

STARTER (Select One for the Group)
Beef Carpaccio, Parmesan Cheese, Dijon Mustard, Arugula
OR
Beets, Truffled Honey, Goat Cheese, Candied Pecans
OR
Black Tiger Prawns, Fraser Valley Greens, Edamame Beans, Venture Schulze and Balsamic Glace

ENTRÉE (Select One Per Person)
Sable Fish
Chef’s Choice of Accompaniments
OR
Beef Tenderloin
Madeira Demi-Glaze, Chef’s Choice of Accompaniments
OR
Chicken Supreme Marsellaise
Supreme of Chicken Stuffed with Goat Cheese and Spinach, Chicken Demi-Glace
Chef’s Choice of Potato & Fresh Market Vegetables
OR
Large Pasta Shells
Stuffed with Vegetables
Tomato, Basil Sauce and Feta

DESSERT (Select One for the Group)
Strawberries Romanoff
Pistachio Sponge
OR
White Chocolate Cheesecake
Raspberry Sauce
OR
Chocolate Truffle Cake
Chocolate Sauce
Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas
50

Entrée Selections for all guests Required One Week in Advance of Event
All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)
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
Roma Tomatoes, Bocconcini, Fresh Basil, Olive Oil & Balsamic
Couscous and Dried Fruit

PLATTER DISPLAY (Select Three)
Grilled Marinated Vegetables and Olives
Deli Style Ham, Salami, Smoked Turkey & Assortment of Pickles
Poached Salmon, Mackerel, Marinated Mussels & Clams
Chilled Grilled Chicken Breast & Chopped Grilled Romaine
Marinated Scallops and Prawns

HOT ENTREES (Select Three)
Grilled Chicken Breast, Pecan Dijonnaise
Roasted Chicken, Garlic, Fresh Herbs & Sweet Balsamic Reduction
Steelhead, Lemon Thyme Sauce
Marinated Sirloin Steak, Merlot Demi-Glace
Pork Loin, Mushroom Sauce
Cod and Mussels in White Wine with Garlic and Lemon
Lumache – Large Pasta Shells Stuffed with Vegetables
Vegetarian Chickpea Curry

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)
Complements (Select one Starch, One Vegetable Dish)
- Butter Milk Mashed Potatoes
- Herb Roasted Potatoes
- Steamed Potatoes with Parsley and Chives
- Tri-Color Rotini Rose Sauce
- Aromatic Rice
- Bok-Choy with Garlic and Ginger
- Steamed Fresh Market Vegetables

**CARVING STATION (Select One)**
- Prime Rib, Au Jus
- Roast Turkey, Turkey Jus and Cranberry Sauce
- Baron of Beef, Gourmet Mustards & Horseradish
- Roasted Ham, Honey & Grainy Mustard Glaze

**DESSERT DISPLAY (Select Three)**
- Sliced Fresh Seasonal Fruit
- Assorted Mousse Cake Squares
  - Chocolate Mousse
  - Chocolate Cake
  - Assorted Pies
- Black Forest Cake
- Red Velvet Cake Cream Cheese Icing
- Assorted Cheese Cakes
  - English Trifle
  - Warm Bread Pudding
- A Selection of Local & Imported Cheeses, Dried Fruit & Nuts

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

55

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)
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
   Tomato Salad, with Red Onions
Three Bean Salad, Red Onions & Sweet Peppers
   Classic Caesar & Garlic Baguette Croutons
   Traditional Potato Salad
   Cranberry & Walnut Slaw
   Classic Greek Salad
   Carrot and Raisin Salad with Coconut

HOT ENTREES (Select Three)
Marinated Chicken Breast
   BBQ Chicken Legs, Pineapple Hoisin
   New York Steaks
Salmon Filets, Teriyaki Marinade
   Baked Potato, with all the accompaniments
   Corn on the Cob

DESSERT DISPLAY
Fresh Seasonal Fruit Platter
   Assortment of Pastries & Pies

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

48

Chef Labour Charge - $250.00

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)
HARRISON RECEPTION MENU

COLD SELECTIONS
Smoked Chicken & Papaya Salsa – 30/Dozen
Cherry Tomatoes & Boconcini Crostini – 24/Dozen
Brie and Strawberry on Crouton – 32/Dozen
Smoked Salmon Roses & Dark Rye Bread 34/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 – 34/Dozen

WARM SELECTIONS
Mini Quiche Leeks & Swiss Cheese- 32/Dozen
Brie & Raspberry in Filo Pastry – 32 / Dozen
Two Color Tandoori Chicken Skewers – 28/Dozen
Seared Scallops Wrapped in Bacon – 52/Dozen
Tempura Prawns – 48/Dozen
Mini Beef Wellingtons – 44 /Dozen
Flatbread- Cherry Tomatoes, Caramelized Onions & Goat Cheese - 30/Dozen
Herb Breaded Lamb Chops – 44/Dozen
Baked Wheel of Brie (1KG), Brown Sugar, Pine Nuts & Fresh Baguette- 120/Wheel

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HARRISON RECEPTION MENU

PLATTERS

Fresh Vegetable Crudites & Sundried Tomatoes Chive Dip - 38/Serves 10
Fresh Seasonal Fruit Platter - 42/Serves 10
Selection of Local and Imported Cheeses, Dried Fruit & Crackers- 90/Serves 10
Assorted Dips (Edamame Dip, Hummus, and Feta Cheese Dip) with Bread - 65/Serves 10
Antipasti Display of Fine Italian Meats, Cheeses & Breads – 90/Serves 10

CARVING STATIONS

Side of Smoked Pacific Salmon, Chopped Egg Confit & Lemon – 375/Serves 65
Slow Roast Baron of Beef, Rosemary Jus – 400/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

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)
# BANQUET BAR PRICES

<table>
<thead>
<tr>
<th>Item</th>
<th>Host Price</th>
<th>Cash Price</th>
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<tbody>
<tr>
<td><strong>DOMESTIC BEER</strong></td>
<td>$5.90</td>
<td>$8.00</td>
</tr>
<tr>
<td><strong>IMPORT BEER</strong></td>
<td>$6.95</td>
<td>$9.50</td>
</tr>
<tr>
<td><strong>NON ALCOHOLIC BEER</strong></td>
<td>$4.85</td>
<td>$6.00</td>
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<tr>
<td><strong>HOUSE WINE</strong></td>
<td>$5.90</td>
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<tr>
<td><strong>HIGHBALLS</strong></td>
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<td><strong>PREMIUM HIGHBALLS</strong></td>
<td>$6.95</td>
<td>$9.50</td>
</tr>
<tr>
<td><strong>COOLERS &amp; CIDERS</strong></td>
<td>$6.95</td>
<td>$9.50</td>
</tr>
<tr>
<td><strong>LIQUEURS</strong></td>
<td>$7.35</td>
<td>$10.00</td>
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<tr>
<td><strong>POP, JUICE &amp; WATER</strong></td>
<td>$3.25</td>
<td>$4.00</td>
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Hosted Bars are subject to 18% Gratuity, 10% Liquor Tax and 5% GST. Cash Bars are inclusive of service charge and taxes.

Bartender labour charge of $40.00 per hour (minimum 4 hours) will apply to functions with less than $400.00 net bar sales.