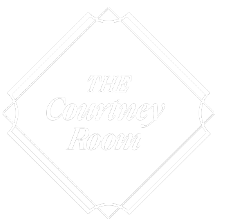


*THE Courtney Room*  
Reception Menu

FALL / WINTER 2024





# PASSED CANAPÉS

Minimum 2 dozen per item  
Priced per dozen

## COLD

Compressed Vegetable Tartare <i>Endive, ras el hanout chickpea emulsion</i> <i>Gluten free, vegan</i>	\$38
Poached Side Stripe Shrimp Salad <i>Crispy rice, elderflower, basil Berliner</i> <i>weisse whip</i>	\$44
Beef Tartare <i>Pecorino, roasted garlic, Working</i> <i>Culture seeded rye bread</i>	\$45
Yellowtail Amberjack Bites <i>Crispy rice, Calabrian chili, kosho,</i> <i>Kewpie mayo, everything crumble</i> <i>Gluten free</i>	\$48
Salmon Chorizo Tostada <i>Crema, pickled mushroom</i> <i>Gluten free</i>	\$45
Foie Gras Parfait Tart <i>Wild rose, sea buckthorn, crème fraiche</i> <i>Gluten free</i>	\$68
Fresh Shucked Oysters <i>Hopped mignonette</i> <i>Gluten free</i>	\$52

## HOT

Potatoes Courtney <i>Duck fat, buttermilk ranch</i> <i>Gluten free</i>	\$32
Roasted Squash Skewer <i>Rose hip saison glaze, cashew</i> <i>Gluten free, vegan</i>	\$28
Chickpea & Black Bean Fritters <i>Kimchi purée</i> <i>Gluten free, vegan</i>	\$38
BC Corn Fritter <i>Seasonal jam</i> <i>Gluten free, vegan</i>	\$32
Fried Chicken Bites <i>Buttermilk ranch, bread &amp; butter pickles,</i> <i>hot sauce powder</i> <i>Gluten free</i>	\$38
Buttermilk Fried Cabbage <i>Black bean salsa</i> <i>Gluten free</i>	\$45
Duck & Pork Sausage <i>Rose hip saison glaze, crispy grains</i> <i>Gluten free</i>	\$32

Preparation & accompaniments may change due to availability.  
The Courtney Room Reception Menu

# PLATTERS

All platters feed 6-8 guests

## PLATTERS

### Cheese Selection

*local and imported cheeses, house made pickles, preserves, assorted breads*

\$145

### Charcuterie Selection

*local and imported meats, house made pickles, preserves, assorted crackers*

\$165

### Seafood Selection

*Chef's selection of raw & cured seafood, includes fresh shucked oysters*

\$245

### Chickpea Dip

*seasonal vegetable crudité's, marinated olives, housemade focaccia*

\$125



# STATIONS

Minimum 40 guests, Based on 2 hours service  
For Chef Attended Stations, add +\$60/hour per chef

## CHILLED SEAFOOD & OYSTERS

Includes cocktail sauce, Calypso sauce, house made hot sauce, hopped mignonette, lemon, creamy horseradish

Local Beach Oysters & Ocean Wise Shrimp \$45/person

Premium Kusshi Oysters & Ocean Wise Shrimp \$55/person

### ADD ONS

Cured Hokkaido Scallop Crudo \$25/person

Yellowtail Kampachi Tartare \$25/person

Dungeness Crab Legs \$40/person

## CAVIAR

Includes Potatoes Courtney, crème fraiche, chive, shallot

Canadian Raised Sturgeon Caviar \$389  
*50 grams, serves 10-12 guests*

Canadian Raised Sturgeon Caviar \$596  
*100 grams, serves 20-25 guests*

*Subject to availability. Please allow at least one week's notice.*



# STATIONS

Minimum 40 guests, Based on 2 hours service  
For Chef Attended Stations, add +\$60/hour per chef

## CARVING

Includes brioche slider buns, jus, pickled onion, mustard aioli, creamy horseradish

Alberta AAA Striploin	\$27/person
Beretta Farms Legacy Angus Prime Rib	\$38/person
Brant Lake Wagyu Striploin	MP

*Subject to availability. Please allow at least one week's notice.*

## CHEESE & CHARCUTERIE GRAZING

Includes house made pickles & preserves, assorted breads & crackers

Local & Imported Cheese	\$22/person
Local Made & Imported Charcuterie	\$22/person

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# STATIONS

## DESSERTS

Assorted Bars & Cream Puffs <i>Selection may include fruit crumble bars, lemon bars &amp; profiteroles</i>	\$35/person
Premium Mignardises <i>Selection may include pâte de fruits, madeleines, financiers, profiteroles, caramels</i>	\$45/person
Mini Plates <i>Selection may include verrines, chocolate torte, assorted tarts</i>	\$60/person
Custom Cakes <i>Cakes are available upon request – please enquire for pricing and availability</i>	\$125

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