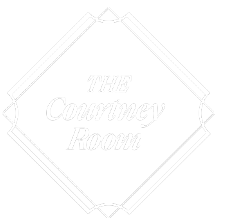


THE Courtney Room
Reception Menu

FALL / WINTER 2025





PASSED CANAPÉS

Minimum 2 dozen per item
Priced per dozen

COLD

Potatoes Courtney <i>Duck fat, buttermilk ranch</i> <i>Gluten free</i>	\$32
Mushroom Arancini <i>Truffle aioli, fine herbs</i> <i>Vegetarian</i>	\$35
Chickpea Fritters <i>Yuzu vinaigrette</i> <i>Gluten free</i>	\$42
Roasted Duck Breast <i>Seeded lavash, seasonal jam</i> <i>Gluten free</i>	\$48
Fried Chicken Bites <i>Buttermilk ranch, bread & butter pickles,</i> <i>hot sauce powder</i> <i>Gluten free</i>	\$38

HOT

Italian Burrata <i>Salsa verde, walnut, poached berries,</i> <i>Working Culture Sourdough</i> <i>Vegetarian</i>	\$38
Beef Tartare <i>Pecorino, roasted garlic, Working</i> <i>Culture 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 Tostada <i>Crema, Littlest Acre chip</i> <i>Gluten free</i>	\$45
Fresh Shucked Oysters <i>Hopped mignonette</i> <i>Gluten free</i>	\$58

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



PLATTERS

All platters feed 6-8 guests

PLATTERS

Cheese Selection	\$145
<i>Local and imported cheeses, house made pickles, preserves, assorted breads</i>	
Charcuterie Selection	\$165
<i>Local and imported cured meats and terrines, house made pickles, preserves, assorted breads</i>	
Seafood Selection	\$245
<i>Chef's selection of raw & cured seafood, includes fresh shucked oysters</i>	
Crudités & Olives	\$125
<i>Seasonal vegetable crudités, housemade ranch, marinated olives, focaccia</i>	
Fresh Fruit Platter	\$95
<i>Local and imported fresh cut fruit</i>	

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The Courtney Room Reception Menu



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 <i>50 grams, serves 10-12 guests</i>	\$389
Canadian Raised Sturgeon Caviar <i>100 grams, serves 20-25 guests</i>	\$596

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
<i>Subject to availability. Please allow at least one week's notice.</i>	

CHEESE & CHARCUTERIE GRAZING

Includes house made pickles & preserves, assorted breads & crackers

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

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



STATIONS

DESSERTS

Assorted Bars & Cream Puffs <i>Selection may include fruit crumble bars, lemon bars & 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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The Courtney Room Reception Menu