



PLATED BREAKFAST

\$50.00 per guest

*To construct your custom menu, please choose: **two** mains*

TO SHARE

assorted fresh fruit chef's seasonal selection

artisan pastries

MAIN COURSE *please select **two** of the following for guests to choose from; additional choice of main +\$15*

house made granola vanilla yogurt, fresh berries

steel cut oats blueberry compote

classic eggs benedict smoked ham, hollandaise

the English two eggs, smoked bacon, pork sausage, roasted tomato, mushroom, beans

buttermilk pancake strawberries, chantilly cream, maple syrup

smashed avocado chili, sprouts, toasted seeds

confit lamb shoulder polenta, charred spring onion, poached eggs

house smoked salmon bagel cream cheese, red onion, dill, capers

roasted vegetable ratatouille, chickpea, kale

SIDES TO SHARE *price per person; full table participation required*

pork sausage +\$4

applewood smoked bacon +\$4

parmesan new potatoes +\$4

roasted tomato +\$4

beans in tomato sauce +\$4

grilled mushroom +\$4

toast multigrain, whole wheat, sourdough +\$4

Up to one additional choice for main course is available. Surcharges will apply to the menu price for the full group.

Surcharges for add-ons and upgrades are additional to the menu price.

Menu is subject to change without notice due to seasonality and availability.

Allergies and dietary restrictions will be accommodated with advance notice.

Coffee and tea is included.



BREAKFAST BUFFET

\$55.00 per guest

*To construct your custom menu, please choose: **three** mains and **two** sides*

TO SHARE

assorted fresh fruit chef's seasonal selection

artisan pastries

MAINS *please select **three** of the following; additional mains +\$15 each*

house made granola vanilla yogurt, fresh berries

steel cut oats blueberry compote

classic eggs benedict smoked ham, hollandaise

frittata tomato, spinach, mushroom

buttermilk pancake strawberries, chantilly cream, maple syrup

smashed avocado chili, sprouts, toasted seeds

confit lamb shoulder polenta, charred spring onion

house smoked salmon bagel cream cheese, red onion, dill, capers

roasted vegetable ratatouille, chickpea, kale

SIDES *please select **two** of the following; additional sides +\$6 each*

pork sausage

applewood smoked bacon

parmesan new potatoes

roasted tomato

beans in tomato sauce

grilled mushroom

assorted toast

Additional choice per course is available. Surcharges will apply to the menu price for the full group.

Surcharges for add-ons and upgrades are additional to the menu price.

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Coffee and tea is included.



CANAPÉS

\$48 / dozen

pork terrine, mustard, pickled vegetable
watermelon, blue cheese, black pepper
roasted beetroot, lime yogurt, pistachio
tempura avocado, sesame aioli

\$54 / dozen

salmon tartare, sesame cone, dill aioli
burrata toast, salsa Verde, crispy chicken skin
smoked sablefish, corn cracker, onion marmalade
iberico, compressed melon, whipped chevre

\$60 / dozen

oysters, citrus granita, horseradish
foie gras torchon, curry hazelnut, smoked cherry gel
halibut ceviche, Vietnamese vinaigrette, puffed quinoa

A minimum of 2 dozen of each selection is required.

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PLATED LUNCH

\$60.00/guest 3-Course Menu \$75.00/guest 4-Course Menu

To construct your custom menu, please choose

two starters, one mid-course (if selecting a four-course menu; from the starter menu), two mains, and one dessert

STARTER *please select two of the following; additional choice of starter +\$12*

frescatrano marinated olives crispy garlic

hannah brook farm greens chickpea dressing, bean sprouts, hemp seed

sunchoke & romaine lettuce salad huckleberry, caper dressing

pacific halibut crudo tomatillo, orange, espelette, crispy fish skin

hokkaido scallop grape, lovage

charcoal bbq octopus kohlrabi, mole, mezcal, burnt avocado

suckling pig stone fruit, radish, apple gel

iberico ham compressed melon, smoked goat cheese, hazelnut

foie gras parfait pineapple, pickled mushroom

crab & prawn toast celery, green apple, frozen sour cream

MID COURSE *please select one of the following; additional choice of mid course +\$12*

frescatrano marinated olives crispy garlic

hannah brook farm greens chickpea dressing, bean sprouts, hemp seed

sunchoke & romaine lettuce salad huckleberry, caper dressing

pacific halibut crudo tomatillo, orange, espelette, crispy fish skin

hokkaido scallop grape, lovage

charcoal bbq octopus kohlrabi, mole, mezcal, burnt avocado

suckling pig stone fruit, radish, apple gel

iberico ham compressed melon, smoked goat cheese, hazelnut

foie gras parfait pineapple, pickled mushroom

crab & prawn toast celery, green apple, frozen sour cream



MAIN COURSE *please select **two** of the following for guests to choose from; additional choice of main +\$20*

peace country lamb loin couscous, chermoula, pomegranate yogurt
farm crest chicken breast gem lettuce, bacon, green goddess dressing
aged beef sirloin beef fat roasted onion, smoked bone marrow bordelaise
soy glazed ling cod brown rice, cabbage, eggplant, pickled egg
yarrow meadows duck breast rhubarb jam, eggplant, orange gel
veal tenderloin mushroom, madeira jus
salmon cucumber, potato, mussel, dill
smoked cod ravioli fennel, buttermilk, tarragon oil
brassica tomato fondue, cashew cheese, cilantro
wild mushroom pappardelle truffle, parmesan

SIDES TO SHARE *price per person; full table participation required*

green beans tahini, peanut crumble +\$4
broccolini lemon, gremolata +\$5
basket of artisanal baked bread +\$6
truffle fries MP

DESSERT *please select **one** of the following; additional choice of dessert +\$10*

dark chocolate chantilly raspberry, almond
meyer lemon custard orange, jasmine
toasted white chocolate cherry, buckwheat

Up to one additional choice per course is available. Surcharges will apply to the menu price for the full group.

Surcharges for add-ons and protein upgrades will apply to the menu price for the full group.

Menu is subject to change without notice due to seasonality and availability.

Allergies and dietary restrictions will be accommodated with advance notice.

Coffee and tea not included.



PLATED DINNER

\$80.00/guest 3-Course Menu \$110.00/guest 4-Course Menu

To construct your custom menu, please choose

two starters, one mid-course (if selecting a four-course menu; from the starter menu), two mains, and one dessert

STARTER *please select two of the following; additional choice of starter +\$12*

frescatrano marinated olives crispy garlic

hannah brook farm greens chickpea dressing, bean sprouts, hemp seed

sunchoke & romaine lettuce salad huckleberry, caper dressing

pacific halibut crudo tomatillo, orange, espelette, crispy fish skin

hokkaido scallop grape, lovage

charcoal bbq octopus kohlrabi, mole, mezcal, burnt avocado

suckling pig stone fruit, radish, apple gel

iberico ham compressed melon, smoked goat cheese, hazelnut

foie gras parfait pineapple, pickled mushroom

crab & prawn toast celery, green apple, frozen sour cream

MID COURSE *please select one of the following; additional choice of mid course +\$12*

frescatrano marinated olives crispy garlic

hannah brook farm greens chickpea dressing, bean sprouts, hemp seed

sunchoke & romaine lettuce salad huckleberry, caper dressing

pacific halibut crudo tomatillo, orange, espelette, crispy fish skin

hokkaido scallop grape, lovage

charcoal bbq octopus kohlrabi, mole, mezcal, burnt avocado

suckling pig stone fruit, radish, apple gel

iberico ham compressed melon, smoked goat cheese, hazelnut

foie gras parfait pineapple, pickled mushroom

crab & prawn toast celery, green apple, frozen sour cream



MAIN COURSE *please select **two** of the following for guests to choose from; additional choice of main +\$20*

peace country lamb loin couscous, chermoula, pomegranate yogurt
farm crest chicken breast gem lettuce, bacon, green goddess dressing
aged beef sirloin beef fat roasted onion, smoked bone marrow bordelaise
korean glazed ling cod rice, orange lassi
yarrow meadows duck breast rhubarb jam, eggplant, orange gel
veal tenderloin mushroom, madeira jus
salmon cucumber, potato, mussel, dill
smoked cod ravioli fennel, buttermilk, tarragon oil
brassica tomato fondue, cashew cheese, cilantro
wild mushroom pappardelle truffle, parmesan

SIDES TO SHARE *price per person; full table participation required*

green beans tahini, peanut crumble +\$4
broccolini lemon, gremolata +\$5
basket of artisanal baked bread +\$6
truffle fries MP

DESSERT *please select **one** of the following; additional choice of dessert +\$10*

dark chocolate chantilly raspberry, almond
meyer lemon custard orange, jasmine
toasted white chocolate cherry, buckwheat

Up to one additional choice per course is available. Surcharges will apply to the menu price for the full group.

Surcharges for add-ons and protein upgrades will apply to the menu price for the full group.

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Allergies and dietary restrictions will be accommodated with advance notice.

Coffee and tea not included.



FAMILY STYLE MENU

\$55.00/guest for lunch \$75.00/guest for dinner

To construct your custom menu, please choose

two starters, **two** mains, and **two** desserts

STARTER *please select **two** of the following; additional choice of starter +\$12*

- frescatrano marinated olives** crispy garlic
- hannah brook farm greens** chickpea dressing, bean sprouts, hemp seed
- sunchoke & romaine lettuce salad** huckleberry, caper dressing
- pacific halibut crudo** tomatillo, orange, espelette, crispy fish skin
- hokkaido scallop** grape, lovage
- charcoal bbq octopus** kohlrabi, mole, mezcal, burnt avocado
- suckling pig** stone fruit, radish, apple gel
- iberico ham** compressed melon, smoked goat cheese, hazelnut
- foie gras parfait** pineapple, pickled mushroom
- crab & prawn toast** celery, green apple, frozen sour cream

MAIN COURSE *please select **two** of the following for guests to choose from; additional choice of main +\$20*

- peace country lamb loin** couscous, chermoula, pomegranate yogurt
- farm crest chicken breast** gem lettuce, bacon, green goddess dressing
- aged beef sirloin** beef fat roasted onion, smoked bone marrow bordelaise
- korean glazed ling cod** rice, orange lassi
- yarrow meadows duck breast** rhubarb jam, eggplant, orange gel
- veal tenderloin** mushroom, madeira jus
- salmon** cucumber, potato, mussel, dill
- smoked cod ravioli** fennel, buttermilk, tarragon oil
- brassica** tomato fondue, cashew cheese, cilantro
- wild mushroom pappardelle** truffle, parmesan



SIDES TO SHARE *price per person; full table participation required*

green beans tahini, peanut crumble +\$4

broccolini lemon, gremolata +\$5

basket of artisanal baked bread +\$6

truffle fries MP

MINI-DESSERTS *please select one of the following; additional desserts +\$5 each*

cardamom caramel pot de crème

dark chocolate tartlette blackberry confit

mini dark chocolate cookies

passionfruit tartlette coconut gianduja

milk chocolate raisin, rum truffle

Up to one additional choice per course is available. Surcharges will apply to the menu price for the full group.

Surcharges for add-ons and protein upgrades will apply to the menu price for the full group.

Menu is subject to change without notice due to seasonality and availability.

Allergies and dietary restrictions will be accommodated with advance notice.

Coffee and tea not included.