



WESTERLY CATERING
COMPANY

BREAKFAST BUFFETS

The Continental

(Minimum 10 People)

House Baked Croissants, Fruit Danishes & Loaf Cakes
Fresh Fruit Platter
Assorted Individual Yoghurts
Assorted Preserves
Assorted Fruit Juices
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$10 per person

Healthy Morning Start

(Minimum 10 People)

House made Granola, Fruit & Yoghurt Parfait Station
House Baked Heart Smart Muffins
Fresh Fruit Skewers
Assorted Cereals & Milk
Assorted Fruit Juices
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$12 per person

The Comox Valley Breakfast

(Minimum 20 People)

Farmer Bens Free Range Scrambled Eggs
Baby Red Nugget Home Fries
Bacon & Locally Produced Sausages
House Baked Croissants, Fruit Danishes & Loaf Cakes
Fresh Fruit Platter
Assorted Yoghurt
Assorted Preserves
Assorted Fruit Juices
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$13 per person

Breakfast Buffet Enhancements

(per person)

Buttermilk Pancakes	\$2
Vanilla French Toast	\$2
Waffles with berry topping & whip cream	\$3
Assorted Local & BC Artisan Cheeses with baguette	\$3
Grains Bakery Bagels with Cream Cheese & Wild Smoked Salmon	\$5
Fresh Basil & Comox Brie Frittatas	\$3
Fresh Herb Roasted Roma Tomatoes	\$1

To add that special touch, have one of culinary team all to yourselves!!

Attended Omelet Station	\$4
Attended Baked Honey Ham Carving Station	\$4
Attended AAA Alberta Beef Carving Station	\$4



WESTERLY CATERING
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BREAKFAST PLATED

The Valley Classic

Grains Bakery Toast & Butter
Farmer Bens Free Range Eggs
Bacon & Maple Sausage
Red Nugget Home Fries
Sliced Fruit

\$13 per person

The Island Frittata

Three Egg Frittata with Comox Brie & Basil
Herb Focaccia Toast
Shredded Yukon Gold Hash Browns
Sliced Fruit

\$15 per person

Chef's Skillet

Shredded Duck Confit
Two Poached Free Range Eggs
Red Nugget Home Fries
Braised Swiss Chard
Duck Jus
Quebec Cheese Curds

\$17 per person

All Plated Breakfasts Include

Glass of Fruit Juice
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

BREAKS

English Bay Cookie

Assorted House Baked Cookies
Assorted Bottled Juices
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$7 per person

The Island Baker

House Baked Croissants, Loaf Cakes & Fresh Fruit Danishes
Selection of Fresh Whole Fruits
Assorted Bottled Juices
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$8 per person



WESTERLY CATERING
COMPANY

BREAKS

The Indulger

Don's Famous Chocolate Espresso Cookies
Chocolate Covered Strawberries
Assorted Candies & Chocolate M&Ms
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$9 per person

The Big Dipper

Assorted Potato & Root Chips with House Made Dip
Fresh Sliced Fruit with Blood Orange Yoghurt Dip
Crudité Vegetables & Paprika Ranch Dip
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$10 per person

A Taste of The Orient

Fresh Rice Paper Vegetable Rolls
Thai Chicken & Marinated Tofu Skewers
Minted Edamame Beans with Sweet Chili Sauce
Sesame Ginger Cookies
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$12 per person

Energizing Break

Selection of Fresh Whole Fruits
House Made Energy & Granola Bars
Don's Famous Chocolate Espresso Cookies
Chef's Energy Smoothie
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$13 per person

BREAK ENHANCEMENTS

(Per dozen unless otherwise indicated)

House Made Cookies	\$16	Assorted Local & BC Artisan Cheeses with Crackers	\$3 per person
Assorted Dessert Squares	\$14	Sliced Fruit Platter	\$3 per person
House Baked Cinnamon Buns	\$18	Marinated & Grilled Vegetable Platter	\$4 per person
Assorted House Baked Muffins	\$19	Pitcher of Apple or Orange Juice	\$9 per pitcher
Assorted Fruit Danishes	\$18	Pitcher of Iced Tea	\$8 per pitcher
Buttery Croissants	\$16	Butter & Sea Salt or Smoked Paprika Kettle Corn	\$8 per bowl
Assorted Individual Yoghurts	\$18	Momma Lannies Nuts & Bolts	\$9 per bowl
Don's Famous Chocolate Espresso Cookies	\$22	Chips & Pretzels	\$12 per bowl
		Assorted Spiced Nuts	\$15 per bowl

Service Charge (15%) & Applicable Taxes are Additional



WESTERLY CATERING
COMPANY

LUNCH BUFFETS

The Working Lunch

(Minimum 10 People)

Daily Soup From The Kettle
Organic Artisan Greens with Housemade Dressings
Penne, Fresh Basil & Boconcini Salad
Creamy Red Nugget & Fresh Dill Potato Salad
Assorted Pickles & Olives

Choose Three Sandwiches

Maple Smoked Turkey & Swiss
Black Forest Ham & Aged Cheddar
Slow Roasted Beef & Monterey
Thin Sliced Organic Cucumber & Roma Tomato
Marinated Grilled Vegetable & Mozzarella
Devilled Egg & Basil
Preserved Lemon & Tuna Salad

Assorted Petit Dessert Squares
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$14.50 per person

Pizza Pizza Buffet

(Minimum 10 People)

Caesar Salad, Grana Padano Cheese & Focaccia Croutons
Bowtie Pasta, Toasted Almond & Pesto Salad
Marinated & Grilled Vegetable Platter

Fresh Baked Pizzas

Honey Ham & Pineapple
Pepperoni & Roasted Garlic
Roasted Vegetables & Basil

Lemon Cream Tarts, Fruit Tarts & Tiramisu
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$16.00 per person

Wrap Lunch

(Minimum 10 People)

Daily Soup From The Kettle
Organic Artisan Greens with Housemade Dressings
Thai Glass Noodle & Roasted Cashew Salad
Minted Cous Cous, Grape Tomato & Granny Smith Apple Salad

Choose Three Wraps

Maple Turkey & Cranberry Mayo
Thai Chicken & Rice Noodle
Shredded Pork Mexican
Marinated Grilled Vegetable & Cream Cheese
Cold Smoked Sockeye Salmon & Fried Capers
Devilled Ham Salad & Cheddar

Assorted Petit Dessert Squares & Fruit Tarts
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$16.00 per person

Build Your Own Sandwich

(Minimum 20 People)

Daily Soup From The Kettle
Organic Artisan Greens with Housemade Dressings
Penne, Fresh Basil & Boconcini Salad
Creamy Red Nugget & Fresh Dill Potato Salad
Marinated & Grilled Vegetable Platter

Artisan Breads, Croissants & Wraps

Black Forest Ham, Maple Smoked Turkey, Beer Sausage,
Devilled Egg & Basil Salad

Lettuce, Red Onions, Tomatoes, Cucumbers, Assorted Sliced Cheese
Assorted Spreads, Condiments, Pickles & Olives

Assorted Pies & Dessert Squares
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$17.00 per person

Service Charge (15%) & Applicable Taxes are Additional



WESTERLY CATERING
COMPANY

HOT LUNCH BUFFETS

The River City Lunch Buffet

(Minimum 20 People)

Artisan Breads, Rolls & Butter
Daily Soup From The Kettle
Organic Artisan Greens with Housemade Dressings
Penne, Fresh Basil & Boconcini Salad
Thai Glass Noodle & Roasted Cashew Salad

Main Entrée

Grilled Marinated Organic Chicken Breast
Mamma Lannies Homestyle Herb Meatloaf
Traditional Beef Stroganoff
Roasted Pork Loin with Roasted Orange Jus
Pappardelle Pasta, Baby Shrimp, Fresh Arugula, Roasted Garlic & Lemon Cream
Squash Ravioli with Grape Tomatoes, Herbs & Brown Butter Pistachio Sauce

Spanish Rice or Roasted Red Nugget Potatoes
Marinated Grilled Vegetables, Olive & Pickle Platter

Assorted Petit Squares, Tarts & Pies
Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

One Entrée - \$14 per person
Two Entrees - \$16 per person

Hot Lunch Buffet Add-Ons

(per person)

Attended Baked Honey Ham Carving Station	\$4
Attended AAA Alberta Beef Carving Station	\$4
Assorted Local & BC Artisan Cheeses with Crackers	\$3
Marinated & Grilled Vegetable Platter	\$4
Sliced Fruit Platter	\$3



WESTERLY CATERING
COMPANY

TAKE AWAY LUNCH & PLATTERS

(Perfect for the Office!)

Lunch To Go

Artisan Green Salad with House Made Vinaigrette

Choice of Sandwich

Honey Ham, Beer Sausage, Maple Turkey, Roasted
Vegetable or Devilled Egg & Basil Salad
Whole Wheat, Baguette or Kaiser

Fresh Fruit

Jumbo Cookie

Bottled Water or Juice

\$13 per person

Deli Platters To Take away

(Serves 20 people unless otherwise indicated)

Creamy Red Nugget & Fresh Dill Salad	\$22
Penne, Fresh basil & Bocconcini Salad	\$25
Thai Noodle & Cashew Salad	\$22
Traditional Style Greek Salad	\$22
Fresh Rice Paper & Crisp Veggie Spring Rolls	\$24
Assorted Meat & Veggie High Tea Sandwiches	\$30
Assorted Open Faced Baguette Sandwiches	\$30
Hearty Working Lunch Sandwiches (choose 3) [Turkey, Ham, Beef, Veggie, Egg or Tuna]	\$80
Assorted Wraps (choose 3) [Turkey, Thai Chicken, Mexican Pork, Veggie, Salmon or Ham]	\$80
Deli Meat Platter with Assorted Mustards	\$40
Raw Vegetable Platter with Paprika Ranch	\$40
Grilled Marinated Vegetable Platter	\$50
International Assorted Cheeses with Crackers	\$55
Assorted Local & BC Artisan Cheeses with Crackers	\$60
Fresh Sliced Fruit Platter	\$65
Assorted Pickle & Olive Platter	\$16
Poached Cold Jumbo Shrimp with Gin Cocktail Sauce	\$110 (75 pieces)

In addition, all lunch buffets are available "to go", ask for details.

PLATED CASUAL LUNCH

(For parties of less than 10 people)

Organic Artisan Greens

Shaved granny smith apple
candied pistachios, baby Qualicum
brie tossed with your choice of
house made dressing

\$8 per person

The Westerly Beef Burger

House made lean ground beef patty,
Grains Bakery Kaiser, herb
mayonnaise & maple cheddar

\$11 per person

Triple Decker Clubhouse

Marinated organic chicken breast,
maple bacon, herb mayonnaise &
pepper jack cheese

\$12 per person

Add-ons:

Macadamia Crusted Halibut \$7

Cowichan Valley Chicken Breast \$6

Sautéed BC Spot Prawns \$8

Add-ons:

Bacon \$1.50

Mushrooms \$1.00

All burgers & sandwiches served with choice of fries, soup or salad. Add Caesar salad or yam fries for \$1.50

Service Charge (15%) & Applicable Taxes are Additional



WESTERLY CATERING
COMPANY

PLATED LUNCH

(Minimum 10 People)

Soup

Roasted Mushroom Veloute with Truffle Oil
Butternut Squash with Brown Butter
Roma Tomato & Basil
Traditional Mulligatawny

Salads

Organic Artisan Greens with Candied Pistachios & Blackberry Dressing
Traditional Roma Tomato & Fresh Mozzarella Caprese
Marinated Grilled Vegetables, Artisan Greens, Olive Oil & Aged Balsamic Reduction
Grilled Romaine, Pancetta, Grana Padano Caesar Salad

Main Course

Marinated Pork Tenderloin with Blood Orange Honey Glaze & Potato Gratin
Grilled Cowichan Chicken Breast with Sherry Thyme Jus & Roasted Baby Red Potatoes
Pan Roasted Six Ounce AAA Sirloin Steak with Bourbon Mushroom Sauce & Whipped Yukon Gold Potatoes
Baked Wild Sockeye Salmon with Peach & Cilantro Relish
Rare Seared Poppy Crusted Vancouver Island Albacore Tuna with Brown Butter Hollandaise & Black Rice
(Entrees Served with Seasonal Steamed Vegetables)

Desserts

Coconut Crusted Callebault Chocolate Truffles with Chantilly Cream & Berries
Flourless Chocolate Cake with Ice Cream & Blackberry Coulis
Brûléed Tiramisu with Strawberry & Basil Salsa
New York Style Cheesecake with Blueberry Compote

All Plated Lunches come with Fresh Rolls, Oughtred Regular & Decaf Coffee & Assorted Harney & Sons Tea

Two Course - \$18 per person

Three Course - \$21 per person

Four Course - \$23 per person

- ✧ Choose one selection from each category, based on the number of courses you would like to offer your group.
- ✧ You may provide your attendees with a choice between two main course selections. A third main course selection would be an additional \$5.00 per person.
- ✧ Guest selections are all due in advance, one week prior to the function.

Service Charge (15%) & Applicable Taxes are Additional



WESTERLY CATERING
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RECEPTIONS

(Per dozen unless otherwise indicated)

Cold

Bruschetta, Roma Tomato, Aged Balsamic Reduction, Extra Virgin Olive Oil	\$15
Vegetable or Smoked Chicken Cream Cheese Tortilla Pinwheel	\$16
Goat Cheese, Basil & Grape Tomato Spear	\$18
Assorted Meat & Veggie High Tea Sandwiches	\$22
Assorted Open Faced Baguette Sandwiches	\$22
Hearty Working Lunch Sandwiches (choose 3) [Turkey, Ham, Beef, Veggie, Egg or Tuna]	\$48
Assorted Wraps (choose 3) [Turkey, Thai Chicken, Mexican Pork, Veggie, Salmon or Ham]	\$48
Hand Peeled Creamy Dill Shrimp on Cucumber	\$20
Smoked Tuna & Smoked Paprika Aioli Spoons	\$20
Barbequed Duck Fresh Rice Paper Spring Roll	\$22
Qualicum Bay Scallop Ceviche on Plantain Chip	\$27
Assorted Deli Meat Platter with Mustards	\$40 per platter (serves 20)
Garden Fresh Crudité Vegetable Platter with Paprika Ranch	\$40 per platter (serves 20)
Grilled Marinated Vegetable Platter	\$50 per platter (serves 20)
International Assorted Cheeses with Crackers	\$55 per platter (serves 20)
Assorted Local & BC Artisan Cheeses with Crackers	\$60 per platter (serves 20)
Assorted Smoked & Poached Fish Platter	\$60 per platter (serves 20)
Sliced Sea Salt & Thyme French Style Baguette	\$4 per baguette
Artisan Bread & Condiment Station	\$2 per person
Fresh Sliced Fruit Platter	\$65 per platter (serves 20)
Poached Prawns on Ice with Victoria Gin Cocktail Sauce	\$110 (seventy-five pieces)
Locally Harvested Fresh Shucked Oysters with Assorted Garnish	\$ (market price)
Customized Ice Sculpture	\$ (market price)
Assorted Pickle & Olives	\$12 (serves 20)
Chips & Pretzels	\$12 (serves 20)
Assorted Spiced Nuts	\$15 (serves 20)

Hot

House Rolled Samosas with Mango, Plum Chutney	\$15
Curried Chicken Phyllo Purses	\$16
Wild Mushroom Baby Quiche	\$17
Candied Sockeye Salmon Quiche	\$17
Asian Vegetable & Sesame Spring Rolls	\$17
Spinach & Feta Pie (Spanokapita)	\$17
Tortilla Crusted Chicken Tenders	\$18
Thai Marinated Chicken Skewers	\$18
Yakitori Salmon & Pineapple Skewers	\$21
Mamma Lannies Mini Meatballs with Horseradish Sour Cream	\$15
Mini Beef or Pulled Pork Sliders	\$21
Spiced Chicken & Avocado Mini Tacos	\$21
Barbequed Jumbo Prawns with Chipotle Butter	\$23
Greek Style Marinated Lamb Chops with Cumin Yoghurt Dip	\$26
AAA Roasted Strip loin Mini Steak Sandwiches	\$26

Service Charge (15%) & Applicable Taxes are Additional



WESTERLY CATERING
COMPANY

Desserts

(Per dozen unless otherwise indicated)

Fresh Fruit Skewers with Vanilla Creme Anglais	\$18
Tiramisu & Strawberry Salsa Spoons	\$18
Assorted Custards & Mousses	\$20
Blackberry & Blueberry Trifle	\$20
Chocolate Ganache & Hazelnut Pate	\$20
Pecan Tarts	\$21
Fresh Fruit & Custard Tarts	\$21
Chef's Assortment of Callebaut Truffle	\$22
Don's Famous Chocolate Espresso Cookies	\$22
Hot Pannetone Bread Pudding with Maple Sauce	\$30
Chef Attended Flambéed Cherries Jubilee Station	\$4 per person
Rich Dark Chocolate Fountain with Fruit Slices, Banana Bread & Pretzels	\$120 (serves 50)

PERSONAL CHEF ATTENDED STATIONS

(2 hour Chef Attended Stations)

Carving Stations

(per person)

All Carving Stations Come with Fresh Baked Rolls & Butter

Baked Maple & Honey Glazed Ham	\$6
Herb Roasted Pork Loin with Grainy Mustard Jus	\$7
Roasted AAA Striploin of Beef with Merlot Thyme Jus	\$10
Slow Roasted AAA Prime Rib with Yorkshire & Merlot Jus	\$10
Citrus Brined Roasted Turkey Breast with Sage Pan Gravy	\$8

Game Meat Searing Station

(per person)

Smoked Bison Flatiron	\$10
With Wild Blueberry Jus	
Venison Striploin Medallions	\$10
With Wild Mushroom Cream	

Pasta Stations

(per person)

A selection of Three Pastas with a Choice of Sauce:

Fresh Basil Tomato, Herb Alfredo & Pumpkin Seed Pesto

Assorted Roasted Garden Vegetables	\$6
Free Range Chicken or Spicy Chorizo Sausage	\$7
Mixed Local Shellfish & Seafood	\$8

Seafood Stations

(per person)

Pan Seared Qualicum Bay Scallops	\$5
With Charred Lemon Butter Sauce & Risotto	
Pan Seared Tiger Prawns	\$5
With Chipotle Cilantro Butter	
Pan Seared Queen Charlotte Halibut	\$5
Strawberry Basil Relish	
Jerk Rubbed Seared Local Albacore Tuna	\$5
Blackberry Vinaigrette	
Local Oyster Shucking & Condiment Station	\$5

Service Charge (15%) & Applicable Taxes are Additional



WESTERLY CATERING
COMPANY

DINNER BUFFETS

The Comox Valley Buffet

(Minimum 20 people)

Artisan Breads & Rolls

Organic Mixed Artisan Greens with Assorted Housemade Dressings

Thai Glass Noodle & Roasted Cashew Salad

Creamy Dill, Potato & Maple Pepper Bacon Salad

Minted Cous Cous, Grape Tomato & Granny Smith Apple Salad

Marinated & Grilled Vegetable & Olive Platter

Mains (Choose 1 or 2)

Sundried Tomato, Spinach & Feta Stuffed Cowichan Chicken Breast

Roasted Wild Sockeye Salmon with Cilantro & Peach Relish

Mamma Lanies Fresh Herb Meatloaf

Pork Schnitzel with Dijon & Roasted Shallot Sauce

Zucchini Wrapped Marinated Tofu with Bell Pepper & Miso Sauce

Choice of Potato Gratin, Baby Red Roasties, Herb Risotto or Spanish Rice

Steamed Seasonal Vegetables with Olive Oil & Butter

Desserts

Assorted Pies & Desserts Squares

Freshly Brewed Oughtred Regular & Decaf Coffee, Selection of Assorted Harney & Sons Tea

One Entrée - \$20 per person

Two Entrees - \$22.50 per person

Main Entrée Add-ons

Chef Attended AA Carved Alberta Beef - \$3.00 per person

Chef Attended AAA Carved Alberta Beef - \$4.00 per person

Chef Attended Baked Honey Ham Carving Station - \$4.00 per person



WESTERLY CATERING
COMPANY

DINNER BUFFETS

The Mediterranean

(Minimum 20 people)

Organic Mixed Greens & Arugula Salad
Greek Style Salad

House made Pizzas

Artichoke, Braised Arugula & Feta Pizza
Bison Pepperoni & Wild Mushroom Pizza
Prawn, fresh Basil & Dill Cream Sauce Pizza

Marinated & Grilled Vegetable Lasagna
Garlic Filoncini Baguette

Desserts

Assorted Mousses, Tiramisu & Balsamic &
Basil Fruit Cubes

Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

\$20 per person

Barbeque Buffet Dinner

(Minimum 20 people)

Assorted Lavosh & Corn Bread with Honey Thyme Butter
Caesar Salad with Grana Padano Cheese & Focaccia Crutons
Bowtie Pasta, Toasted Almond & Pesto Salad
Creamy Dill, Potato & Maple Pepper Bacon Salad
Marinated & Grilled Vegetable Platter

Baked Potato with All the Trimmings
Grilled Corn on the Cob
Marinated Vegetable Kebobs

Main Entrées (Choose 1 or 2)

AAA Bourbon Marinated Sirloin Steak
Organic Cowichan BBQ Chicken
House Ground Prime Rib Burger
Pork Baby Back Ribs
Jumbo Beef Ribs

Desserts

Fresh Sliced Fruit, Truffles & Tarts

Freshly Brewed Oughtred Regular & Decaf Coffee
Selection of Assorted Harney & Sons Tea

One Entrée - \$23 per person

Two Entrees - \$25.50 per person



WESTERLY CATERING
COMPANY

DINNER BUFFETS

The Beaufort Buffet

(Minimum 20 people)

Artisan Bread Station with Whipped Butter & Spreads
Organic Artisan Greens with Assorted Housemade Dressings
Thai Glass Noodle & Roasted Cashew Salad
Creamy Dill, Potato & Maple Pepper Bacon Salad
Minted Cous Cous, Grape Tomato & Granny Smith Apple Salad
Boconcini, Roma Tomato, Fresh Basil & Penne Salad
Marinated & Grilled Vegetable & Olive Platter
Assorted Local Artisan & International Cheeses with Crackers

Pasta Entrée (Choose 1)

Butternut Squash Stuffed Ravioli with Braised Arugula & Grape Tomatoes
Baked Tortellini with Fresh Basil & Roasted Tomato Sauce
Penne with Asparagus, Chorizo, Dijon & Roasted Garlic Cream

Main Entrées (Choose 1)

Thyme & Citrus Marinated Cowichan Chicken with Roasted Maple Jus
Roasted Arctic Char with Charred Lemon Vinaigrette
Wild Sockeye Salmon with Caper Beurre Blanc
AAA New York Striploin Medallions with Bourbon & Mushroom Cream
Slow Roasted Pork Loin with Apple Thyme Jus
Zucchini Wrapped Marinated Tofu with Bell Pepper & Miso Sauce

Choice of Potato Gratin, Baby Red Roasties, Herb Risotto or Spanish Rice
Steamed Seasonal Vegetables with Olive Oil & Butter

Desserts

Assorted Custards & Mousses, Fruit Tarts & Pies
Freshly Brewed Oughtred Regular & Decaf Coffee Selection of Assorted Harney & Sons Tea

\$25 per person (1 Pasta & 1 Main)

Additional main entrée - \$4.00 per person



WESTERLY CATERING
COMPANY

PLATED DINNERS

Soup

Roasted Mushroom Veloute with Truffle Oil Garnish
Butternut Squash with Brown Butter
Roma Tomato & Basil
Traditional Mulligatawny
Spot Prawn Bisque

Salads

Organic Artisan Greens with Candied Pistachios & Blackberry Dressing
Traditional Roma Tomato & Fresh Mozzarella Caprese
Marinated Grilled Vegetable, Artisan Greens, Olive Oil & Aged Balsamic Reduction
Romaine, Pancetta, Grana Padano Caesar Salad
Avocado, Dressed Arugula & Pancetta Tower

Mains

AAA Eight Ounce New York Steak, Shallot Thyme Jus, Yukon Gold Fondant Potato
AAA Slow Roasted Prime Rib with Yorkshire, Merlot Jus & Whiskey Corn Mashed Potato
Fontina & Herb Stuffed Chicken Supreme, Marsala Pan Sauce & Nutmeg Gnocchi
Prawn Stuffed Chicken Leg Roulade with Mascarpone Chipotle Sauce & Steamed Nuggets
Roasted Queen Charlotte Halibut with Cilantro Vinaigrette & Spiced Chickpea Cake
Wild Sockeye Salmon with Caper Beurre Blanc
Marinated Pork Tenderloin with Blood Orange Honey Glaze & Potato Gratin
Tofu Cacciatore with Tomato Olive Oil Jus & Chickpea Fries

All Entrees Served with Fresh Steamed Vegetables

Desserts

Brûléed Tiramisu with Strawberry & Basil Salsa
New York Style Cheesecake with Blueberry Compote
Chocolate Pistachio Pâté with Vanilla Crème Anglais
Nutmeg Scented Wild Berry Crumble with Ice Cream

Three Course - \$29 per person

Four Course - \$33 per person

- ✧ Choose one selection from each category, based on the number of courses you would like to offer your group.
- ✧ You may provide your attendees with a choice between two main course selections. A third main course selection would be an additional \$5.00 per person.
- ✧ Guest selections are all due in advance, one week prior to the function.

Service Charge (15%) & Applicable Taxes are Additional



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CATERING WINE LIST

White

Prospect Unoaked Chardonnay -BC Okanagan Citrus, pear and apples with a touch of mineral.	\$21
Mission Hill 5 Vineyards Chardonnay - BC Okanagan Notes of apple and light citrus combine with pear on the palate.	\$30
Prospect Ogoopogo's Lair Pinot Grigio - BC Okanagan Bright with rich tropical fruit and a clean finish.	\$33
New Harbor Sauvignon Blanc - New Zealand Grapefruit, gooseberry and a hint of mineral.	\$33
Lake Breeze Pinot Blanc - BC Okanagan On the lighter side of full bodied. Crisp and fruity. Their signature wine.	\$38
Nk'Mip Riesling - BC Okanagan Dry with crisp green apple and honeydew.	\$38

Red

Prospect Merlot -BC Okanagan Red plum and black cherry notes with cocoa powder on the finish.	\$21
Mission Hill 5 Vineyards Cabernet Merlot - BC Okanagan Dark cocoa & spice with rich plum and ripe cherries.	\$33
Dona Paula Malbec - Argentina A fruity style, with plum and boysenberry notes.	\$33
Sumac Ridge Black Sage Merlot - BC Okanagan Ripe black currents, rich caramel and a hint of nuts on the nose. Molasses, toasty oak and spicy black cherries round out the palate.	\$36
Penfold's Koonunga Hill Shiraz - Australia Bright and juicy, with lively blueberry and spice flavours.	\$38
Thornhaven Pinot Noir - BC Okanagan Light tannins balanced by fruity flavours of raspberry and strawberry.	\$38

Sparkling

Henkell Trocken - Germany Fresh with a subtle fragrance of tropical fruit	\$34
Blue Mountain Brut - BC Okanagan Pear and lemon notes with toasty aromas...just like the real thing!	\$53
Veuve Clicquot Ponsardin Brut - France Bouquet of toast, peach, citrus and mineral aromas	\$127

Service Charge (15%) & Applicable Taxes are Additional



WESTERLY CATERING
COMPANY

CATERING POLICIES

Service Charge & Taxes

All in-house and off-site catered functions are subject to a 15% service charge with the exception of take away pick up orders. All food and beverage is additionally subject to applicable taxes.

Outside Food & Beverage

No outside food or beverage is accepted on premises due to health and licensing regulations. The exception to this rule is extended for wedding cakes made by a certified bakery. A cake cutting fee of .50 per person applies for any outside cakes brought in.

Guaranteed Catering Numbers

Guaranteed numbers are required seven days prior to your event, this number is not subject to reduction and charges will be made accordingly. Guaranteed numbers or actual attendance, whichever is greater will be charged. The Westerly Hotel & Convention Centre has the right to provide alternative function space to suit a change in group size.

Deposits & Payment

A deposit of \$500 is required for events booked in the Courtenay Room and Ballroom. Estimated master account balances are due for all functions 5 days prior to the event unless direct billing privileges have been established. Ask for details.

Banquet Bar

Our banquet team would be delighted to set a full service bar to enhance your event. This service will include a bartender and cash bar/ticket system or hosted bar. Please note if bar revenue is less than \$250.00 - the difference in revenue will be applied to the master account. Last call is at 12:30am. All patrons must have 2 pieces of valid ID.

Beverage Tickets may be pre-purchased

Beverage tickets may be pre-purchased in advance of a large group event by the group organizer, wedding couple or parents of wedding couple for a fee of \$5.25 per ticket, inclusive of applicable taxes, excluding service charge (15%). Pre-purchased tickets can be redeemed for a domestic beer, house wine or highball. A minimum of 50 tickets must be pre-purchased for this special to be applicable the purchase date is require to be the day before the event minimum.

S.O.C.A.N

Society of Composers Authors & Music Publishers of Canada fees will apply for events that require music (live or recorded), as per Tariff #8 of the Canada Gazette, Par I. The fee will vary depending on whether the music is for background or dancing and the total square footage of the event room.

1-100 guests the cost is \$20.56 (background music)

101 – 300 guests, the cost is \$29.56 (background music)

1-100 guests the cost is \$41.13 (with dancing)

101 – 300 guests, the cost is \$59.17 (with dancing)

*Plus applicable taxes



Cancellation

Cancellation of a booking in our Ballroom or Courtenay Room requires 3 months' notice. Less than 3 months' notice of cancellation will result in full catering charges on the last guaranteed or planned guest number. All deposits are non-refundable and non-transferable.

Cancellation of a booking in our Comox, Glacier, Washington or Cumberland Rooms requires 7 days notice. Less than 7 days notice of cancellation will result in full catering charges on the last guaranteed or planned guest number. All deposits are non-refundable and non-transferable.

Guaranteed catering numbers are required seven days prior to your event, this number is not subject to reduction and charges will be made accordingly. All guaranteed numbers will be billed regardless of no-shows or last minute cancellations.

Off-Site Catering Functions

Include a full set up of the buffet area, including tables for the buffet, chafing dishes and serving utensils. Serving staff for the function are provided for the setup of the buffet, meal and clearing service. Any additional duties requested on-site may be subject to hourly charges.

Plates, cutlery, glassware, napkins, linens, tables and chairs are subject to additional rental fees and set up charges (Hourly basis per staff member).

Out of Town Transport

Charges apply to areas outside of Courtenay & Comox

Catering Contact Information

Direct: (250) 338-2745

E-mail: sales@thewesterlyhotel.com

westerlycatering.ca