

Festive Menus

***Celebrate the Holidays at the Lagoon Restaurant
at Painted Boat Resort, Spa and Marina.***

Chef Frédéric Haut-Labourdette has created this selection of festive menus to celebrate the holiday season. Whether it be a traditional plated dinner or an unleashed office celebration, Chef's cuisine is sure to please.

Set on the waterfront overlooking the Madeira Park Lagoons, The Painted Boat Resort offers two venues ideally suited for parties of up to 75 guests or smaller family gatherings.

The Harbour Room is a private venue suited for holiday receptions or buffet dinner of up to 75 guests. The Lagoon Restaurant can play host to private dinners for up to 16 guests in our alcove or book the entire restaurant for groups of up to 75. Don't forget to ask about music and dancing!

***For details, contact the Lagoon Restaurant at:
604-883-2456 or email Events@paintedboat.com.***

- *Stay safe and take advantage of our **special stayover rates of \$235^{plus taxes}** for a two bedroom, two bathroom villa. Our villas accommodate up to 6 adults, with fully equipped kitchen, living room and deck.*
- *Note: The Lagoon is not open for breakfast; however, guests may order Breakfast baskets at time of booking at **\$35^{plus taxes}** & gratuities per couple.*

THE LAGOON

Restaurant at Painted Boat



Great Expectations

\$75 per person^{plus tax and gratuities}

Wild Mushroom Velouté

with herb whipped cream, Parmesan stick, truffle oil

OR

Baby Spinach and Arugula Salad

with pomegranate, roasted yams, goat cheese crumble and
Roasted pumpkin seeds with an ice wine dressing

Walnut and Maple Crusted Wild Salmon

served with a Spanish risotto and dill beurre blanc

OR

Grilled AAA New York Steak and Maître d'hôtel butter

served with potato pave, winter vegetables and
A Syrah au jus

Raspberry and Chocolate Tart

with vanilla whipped cream, crème anglaise

Coffee/Tea

A Christmas Carol

\$85 per person^{plus tax and gratuities}

Lobster Bisque with Fennel Foam

with grilled garlic butter French baguette

OR

Baby Spinach and Arugula Salad

with pomegranate, roasted yams, goat cheese crumble and
Roasted pumpkin seeds with an ice wine dressing

Seared Atlantic Scallops

served with squash ravioli, sage beurre blanc and truffle oil

OR

Grilled Beef Tenderloin with Sauce Borde Laise

served with roasted winter vegetables and celery purée

Home Made Tiramisu

with crème anglaise

Coffee/Tea

THE LAGOON

Restaurant at Painted Boat



Old King Cole Buffet

(Minimum 16 Guests)

\$75 per person^{plus tax and gratuities}

Baby Spinach and Arugula Salad with pomegranate, roasted yams, goat cheese crumble, roasted pumpkin seeds and ice wine dressing

Golden Quinoa salad with feta cheese, candied pecans, arugula and roasted peppers

Cheese and charcuterie plate

Smoked salmon and Prawn Platter served on ice

Main Courses

Pan Seared Local Red Snapper

Walnut and Maple Crusted Wild Salmon

Roasted AAA Striploin

Lemon and Thyme Oven Roasted Turkey Breast

Spinach & Ricotta Cheese Cannelloni served with sun ripened tomato sauce

Roasted Squash Ravioli with Parmesan cream sauce

A Merry Old Soul Buffet

\$90 per person^{plus tax and gratuities}

Lobster Bisque

Baby Spinach and Arugula Salad with pomegranate, roasted yams, goat cheese crumble, roasted pumpkin seeds and ice wine dressing

Golden Quinoa salad with feta cheese, candied pecans, arugula and roasted peppers

West Coast Platter – fresh local oysters, crab cakes, smoked sockeye salmon, seared Albacore Tuna and tiger prawns

Main Courses

Traditional beef tenderloin Wellington

Grilled Wild Sockeye Salmon

Braised Duck Legs with Cherry Jus

Phyllo Wrapped Curried Lentils

Buffet Sides

Potato Pavé / Roasted root vegetables

Buffet Desserts

Baileys Crème Brûlée / Spiced Pumpkin Pie Cheesecake /Christmas Log

Stollen & Buttery Shortbread

Coffee/Tea

