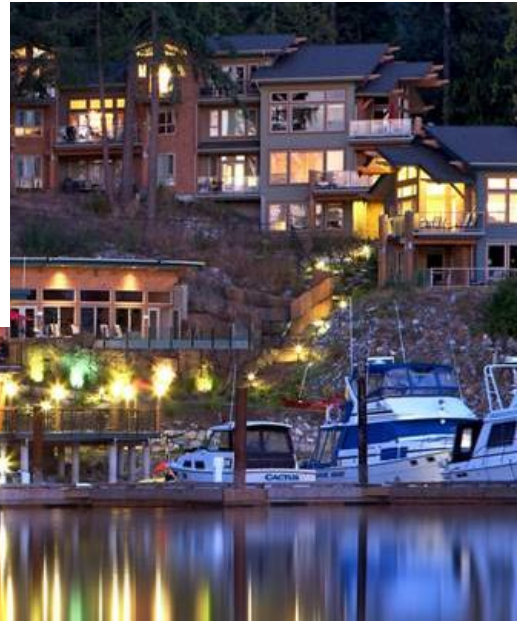




PAINTED BOAT
RESORT SPA & MARINA
Your Place On The Sunshine Coast



Wedding, Catering and Events MENUS



CONTENTS

CATERING GUIDELINES HORS D'OEUVRES	3-4
BREAKFAST BUFFETS	5
BREAKS	6
LUNCH BUFFETS	7
PLATED LUNCHES	8
HORS D'OEUVRES	9
DINNER BUFFETS	10-11
PLATED DINNERS	12
HEALTHY LIVING OPTIONS	13

CATERING GUIDELINES

FOOD AND BEVERAGE POLICIES

The Painted Boat Resort will be the sole provider of all food and beverage to the resort, with the exception of wedding cakes.

GUEST GUARANTEE

We require a guarantee of the number of guests who will attend your event. Guarantees and entrée selections must be submitted via facsimile or email to the Catering Sales Manager by 12 p.m. local time seven (7) full business days prior to an event. At the event, if the number of guests served is less than the guarantee, you will be charged for the number of guests guaranteed. If the number of guests served is greater than the guarantee, you are responsible for the total number of guests served. Please be aware that the contracted menu items may not be available for additional guests added within 72 hours of the event and substitutions may be necessary.

MENU SELECTIONS

In order for us to ensure the availability of all chosen items and avoid additional fees associated with last minute purchases, your menu selections must be submitted to the Catering Sales Manager no later than 15 days prior to your function date. Our catering menu selections are offered as a guideline. Our Executive Chef would be pleased to customize a menu to your specific tastes and requirements. Please note that dietary substitutes are available and are required at the time of the guarantee submission. Menu pricing cannot be confirmed earlier than 90 days from the function date.

CAKE CUTTING

There will be a \$2.00 charge per person for plating and \$3.75 per person for plated and served.

SERVICE CHARGES & TAXES

Government taxes are applicable as follows and are subject to change without notice:

- Food 18% Service Charge and 5% GST
- Beer/Wine/Spirits 18% Service Charge, 5% GST and 10% Liquor Tax
- Miscellaneous 5% GST
- Labour & Service Charges 5% GST
- Room Rental 5% GST
- 3rd Party Supplier 10% Service and Processing

To ensure the highest quality of services for your event at the Painted Boat Resort, the following guidelines are in place to provide our guests with information of all operating practices and available services.

ALLERGIES & DIETARY RESTRICTIONS

Please inform us prior to your event (at least three business days) of any attendees with any allergies or special dietary restrictions. We will provide alternate meals of the Chef's choice at no additional charge with advanced notice. Charges will apply to all dietary substitutions made on the day of the event. GF = Gluten Free; V = Vegetarian

ENTERTAINMENT FEES

All events with musical entertainment, live or recorded, are subject to SOCAN (Society of Composers, Authors & Music Publishers of Canada) charges as listed below. The fees collected by this agency are licensing fees and/or distributed as royalties to the original artists, and do not represent any revenue for the resort. SOCAN charges are based on room capacity authorized under the Resort's Liquor License, not on actual attendance of the event.

SOCAN Harbour Room and Restaurant - \$29.56 without dancing
 Harbour Room and Restaurant - \$59.17 with dancing

DECORATIONS

The Catering Sales Manager will be happy to assist in providing a list of entertainment, florists and photographers to create a memorable event. Prior to arrival, decorations or displays brought to the resort must be approved. Items that require to be hung from walls or ceilings must be approved in advance.

SIGNAGE

Signs may only be displayed directly outside your designated function space. Additional signage locations are at the discretion of the Catering Sales Manager. The Painted Boat Resort reserves the right to approve signs that are not in keeping with the décor of the resort.

ADDITIONAL LABOUR

If you require additional helping hands for a guest room event, our associates are excited to help you have a wonderful event. \$25.00 per hour

BOXES / PACKAGES / FREIGHT / STORAGE

We are pleased to receive and assist in the handling of boxes and packages. Due to limited storage on property, we are unable to accept shipments any earlier than 3 days prior to your event. Please coordinate the pickup of items within 24 hours following your event, as the Painted Boat Resort is not responsible for damage to or loss of any articles left on the premises during or following an event. Any materials left on the premises more than 24 hours after the completion of the event, will be charged a storage fee of \$25 per day. All shipped materials should include the name of the event, function date, number of boxes, group contact name and resort contact name. All deliveries must be made to the front desk between **8:00am and 4:00pm, Monday to Friday ONLY.**

WEATHER CONTINGENCY

Should your event space be booked at one of our outdoor locations, the Painted Boat Resort will try to make every effort to provide arrangements should the weather be undesirable. However, you will be responsible for the guaranteed number of guests regardless of the weather conditions.

Prices do not include taxes and gratuities

BREAKFAST

BREAKFAST BUFFETS

CONTINENTAL BUFFET

\$ 18 per person

Hearty Granola,
Organic Yogurt,
Assorted Pastries,
Toast Station, Fruit Platter
Coffee and Teas

(Continental with Egg Station **add \$ 3** per person)
(Hot Oatmeal with Brown Sugar and Cream **add \$ 3** per person)



TRADITIONAL BUFFET

\$ 28 per person

Organic Yogurt
Hearty Granola,
Assorted Pastries, Toast Station
Scrambled Eggs
Oven Roasted Potatoes
Crispy Bacon
Grilled Sausage
Fruit Platter
Coffee and Teas

(Omelette Bar **add \$ 3** per person)

Prices do not include taxes and gratuities

BREAKS

MORNING BREAK

EYE OPENER

\$ 12 per person

Assorted Pastries

Fruit Platter

Coffee/Tea



AFTERNOON BREAK

ENERGY BREAK

\$ 16 per person

Cookies

Assorted Pastries

Fresh Fruits

Coffee/Tea

FARMER'S BREAK

\$ 18 per person

Vegetable Crudité

Cheese and Charcuteries Platter

Coffee/Tea

Soft Drinks/Bottled Water and Juices are available @ \$4.00 per bottle/can

Prices do not include taxes and gratuities

LUNCHEONS

LUNCHEON BUFFETS

LIGHT & EASY LUNCH BUFFET

\$ 28 per person

Chef's Choice Seasonal Soup with Fresh Baguette
Baby Spinach and Arugula Salad with Roasted Butternut Squash, Candied Pecans, Chevre & Seasonal Fruit
Assortment of Sandwiches
Cheese and Fruit Platter
Coffee/tea



MADEIRA LUNCH BUFFET

\$ 38 per person

Bread Basket served with Whipped Butter and Selection of Balsamic & Olive Oil
Roasted Beet Salad Mixed Greens, Grapefruit, Chevre, Candied Walnuts & Apple Cider Vinaigrette
Seasonal Soup – Chef's choice
Seafood Linguini with Prawns, Local Snapper, Mussels, White Wine and Dill Cream Sauce
Lemon Roasted Chicken Breast with Thyme and Confit Garlic Pan Jus
Seasonal Vegetables
Roasted Baby Nugget Potatoes
Cheese and Fruit Platter
Coffee/Tea

Prices do not include taxes and gratuities

PLATED LUNCHEONS

PLATED LUNCH

\$ 39 per person

Bread Basket

served with Whipped Butter and Selection of Balsamic & Olive Oil



Baby Spinach and Arugula Salad

with Roasted Butternut Squash, Candied Pecans, Chevre & Seasonal Fruit

or

Seasonal Soup – Chef's Choice with Grilled Baguette



Seafood Linguini

Prawns, Local Snapper, Mussels, Tomato, Fennel, White Wine and Dill Cream Sauce

or

Lemon Roasted Chicken Breast with Thyme and Confit Garlic Pan Jus

with Potato Pavé and Mixed Seasonal Vegetables



Chocolate and Raspberry Torte

Served with Vanilla Whipped Cream and Coulis



Coffee/Tea



PLATED LUNCH

\$ 49 per person

Bread Basket

served with Whipped Butter and Selection of Balsamic & Olive Oil



Roasted Beet Salad

Mixed Greens, Grapefruit, Chevre, Candied Walnuts & Apple Cider Vinaigrette

or

Tomato and Chevre Puff Pastry Tart with Caramelized Onions, and Basil Pesto

Served with mixed greens and balsamic reduction



Pan Seared Herb Marinated Sockeye Salmon

served with crushed pea and lemon risotto, mixed vegetables and a dill beurre blanc

or

Coq AuVin

served with crushed herb potatoes, caramelized carrots, bacon and sautéed mushrooms



Salted Caramel Cheese Cake with Bailey's Crème Anglaise & Caramel Sauce



Coffee/tea

Prices do not include taxes and gratuities

HORS D'OEUVRES

HORS D'OEUVRES

*priced per one dozen
 3 pieces per guest recommended*

Chicken Satay Skewers , Peanut Dipping Sauce	GF	32
Squash Ravioli , Truffle Cream	V	32
Pea Arancini , Lemon Aioli	V/GF	32
Chickpea Fritter , Cucumber raita	V	32
Blue Cheese Cream Puff , Anjou pears		
Smoked Salmon Blinis , Chive crème fraiche, lemon confit		32
Raw Local Oysters , Shallot mignonette, horseradish	GF	36
Caprese Skewers , bocconcini, basil & tomato	V	32
Chili and Lime Prawn Skewer , Cilantro aioli		32
Shrimp and Scallop Cake , tomato salsa, chipotle mayonnaise	GF	36
Avocado Mousse Lime and black sesame seeds	V	32
Vegetarian Spring Roll , sweet and sour plum sauce	V	30
Baked Brie Cheese , caramelized onion, crostini, balsamic reduction	V	32



ADD ON PLATTERS

portioned for 12 guests

Cheese and Charcuterie	GF	84
Fresh Oysters	GF	Market Price
Prawns Cocktail	GF	110
Vegetable Crudit�	GF/V	30
Smoked Salmon Platter		90
West Coast Platter (local Oysters, prawns, crab cakes & Candied Sockeye Salmon)		Market Price

Prices do not include taxes and gratuities

DINNER

DINNER BUFFETS

CASUAL DINNER BUFFET

\$60 per guest

Smoked Salmon Chowder with Fresh Chives & Grilled Baguette
Baby Kale Caesar Salad
Roasted Beet Salad
Grilled Moroccan Chicken Breast with Preserved Lemon & Olives
Seared Soy and Maple Marinated Sockeye Salmon
Roasted Seasonal Vegetables
Roasted Baby Yukon Gold Potatoes
Fruit Platter
Chef's Dessert Platter
(mini cheese cakes, crème brulée & chocolate & raspberry tortes)
Coffee/Tea



SURF & TURF DINNER BUFFET

\$80 per guest

Freshly Baked Dinner Rolls with Butter
Roasted Beet Salad Mixed Greens, Grapefruit, Chevre, Candied Walnuts & Apple Cider Vinaigrette
Baby Kale Caesar Salad
Prawn Cocktail Served on Ice
Mediterranean Quinoa Salad
Seared Ling Cod with Provencal Ratatouille, Lemon Beurre Blanc
Roasted Beef Striploin with Bordelaise Sauce
Potato Gratin
Roasted Seasonal Vegetables
Fruit Platter
Chef's Dessert Platter
(mini cheese cakes, crème brulée & chocolate & raspberry tortes)
Coffee/Tea

Prices do not include taxes and gratuities

DINNER BUFFETS CONT'D

DELUXE SUN COAST BUFFET

\$ 100 per guest

Fresh Baked Dinner Rolls with Butter
Roasted Beet Salad Mixed Greens, Grapefruit, Chevre, Candied Walnuts & Apple Cider Vinaigrette
Baby Kale Caesar Salad
Mediterranean Quinoa Salad
Crab Cakes, served with Tomato Salsa, Chipotle & Cilantro Aioli
Prawn Cocktail Served on Ice
Cheese and Charcuterie
Pan Seared Halibut with Provencal Ratatouille and Lemon beurre blanc
Grilled Beef Tenderloin with Brandy and Peppercorn Sauce
Potatoes au Gratin
Roasted Seasonal Vegetables
Fruit Platter
Chef's Dessert Platter
(mini cheese cakes, crème brulée & chocolate & raspberry tortes)
Coffee/Tea



Prices do not include taxes and gratuities

PLATED DINNERS

FOUR COURSE DINNER

\$ 65 per guest

Fresh Baked Dinner Rolls with Butter



Smoke Salmon Chowder, Fresh Chive & Grilled Baguette



Roasted Beet Salad Mixed Greens, Grapefruit, Chevre, Candied Walnuts & Apple Cider Vinaigrette



Pan Seared Local Fresh Snapper

Lemon and Herb Risotto, Seasonal Vegetables & White Wine Beurre Blanc

or

Grilled Striploin

with Roast Potatoes, Broccolini, Red Wine Jus



Chef's Choice Dessert



Coffee/Tea



FOUR COURSE DINNER

\$ 85 per guest

Freshly Baked Dinner Rolls with Butter



Roasted Beet Salad Mixed Greens, Grapefruit, Chevre, Candied Walnuts & Apple Cider Vinaigrette



Lobster Bisque with Herb Whipped Cream and Parmesan Stick



Pan Seared Local Halibut

with Saffron Risotto, Seasonal Vegetables, White Wine Beurre Blanc

or

Grilled AAA Beef Tenderloin with Brandy and Peppercorn Sauce

with Saffron Risotto, & Mixed Seasonal Vegetables



Home Made Tiramisu with Crème Anglaise



Coffee/Tea

Prices do not include taxes and gratuities

HEALTHY LIVING OPTIONS

ENTREES

PRICED PER PERSON

Grilled Lemon & Rosemary Chicken	GF	12
Roasted Pork Tenderloin with Orange & Red Onion Salsa	GF	13
Filo Wrapped Roasted Cauliflower and Curried Red Lentils	V	12
Spinach and Ricotta Cannelloni		12
Celery, Apple and Fennel Slaw	GF	8
Mediterranean Quinoa Salad	V/GF	10
Chilled Seafood Salad with Herbed Olive Oil, Dill & Preserved Lemon	GF	14
Fresh Vegetables with Homemade Hummus	V	10
Grilled Zucchini, Spinach & Portobella Vegetarian Lasagne	GF/V	12
Pecan Crusted Oven Roasted Salmon	GF	14



DESSERTS

PRICED PER PERSON

Vanilla Cheese Cake and Fresh Strawberries	GF/V	11
Apple Crumble Tart with Salted Caramel Sauce	GF /V	10
Fruit Kabob with Vanilla Mint Yogurt Sauce	GF	9
Strawberry and Pistachio Shortcake	GF	10
Peanut Butter Tort	V/GF	11

Prices do not include taxes and gratuities