



PRIVATE EVENT CANAPES AND PIZZAS

We suggest 3-5 pieces/person for a Cocktail Style Event.
For cocktail events lasting longer, adding 1-2 piece/hour is recommended.
6-8 pieces/person is appropriate for a meal substitution.

--- CANAPES ---

Prices are per 20 pieces.


Albacore Tuna Tataki | 85


Assorted Bruschetta | 40

Caprese Skewers | 40  

Thai Prawn Skewers | 70

Chicken Satays | 55 

Smoked Salmon, Dill Goat Cheese Crackers | 55 

Fried Pickles on a Stick | 40 

Bacon Wrapped Scallops | 90 

Brisket Sliders | 80

Thai Spring Rolls | 45  

Fried Mozzarella Sticks | 45

--- PIZZAS ---

Our 12" thin crust stone fired pizzas are perfect for sharing.

Prices are 1 individual pizza.

Margherita | 18 

San Marzano marinara sauce | fresh basil | bocconcini

The Roni | 20

San Marzano marinara sauce | pepperoni | honey hot sauce drizzle

Grilled Chicken | 21

San Marzano marinara sauce | grilled chicken | sundried tomato |
roasted garlic | chilli flakes | deep fried basil | mozzarella

Four Cheese & Wild Mushroom | 24 

Provolone | mozzarella | bocconcini | parmesan | locally sourced
Sea to Sky Mushrooms | honey truffle drizzle

Oh My Gourd | 21 

Basil pesto base | roasted acorn squash | goat feta | mozzarella |
fresh arugula | balsamic vinegar reduction

Sub vegan cheese +2 

 GLUTEN FREE  VEGAN  VEGETARIAN

5% GST and 18% gratuity will be applied.

Contact events@howesound.com to book.



WEDDING CELEBRATION BUFFET

\$79 per person

--- BREAD SERVICE ---

Fresh baked rolls and baguette served with butter

--- SALAD (CHOOSE 2) ---

Caesar Salad

Romaine, croutons, shaved granna padano & caesar dressing

Howe Sound Salad

Mixed greens, pickled red onion, cherry tomato, mixed peppers, goat feta & sherry vinaigrette

Warm Potato Salad

Baby potatoes, red onion, celery, bacon, herbs with Dijon & Honey Blonde Ale dressing

Spinach Salad

Spinach, toasted pecans, onion, apple, dried cranberries & apple cider vinaigrette

--- SIDE DISHES (CHOOSE 3) ---

Buttermilk mashed potato

Bourbon and maple glazed baby carrots

Sautéed green beans, smoked almond & burnt lemon dressing **+\$2pp**

Steamed basmati rice with herbs

Roasted seasonal vegetables

--- MAIN (CHOOSE 2) ---

Lemon garlic roast chicken

Beer braised short ribs **+6pp**

Sea to Sky wild forged mushroom risotto

Spring greens and leek gratin

Mediterranean baked salmon **+4pp**

--- DESSERT TABLE ---

Carrot cake with Drambuie icing

Chocolate mousse

Fresh cut fruit

--- LATE NIGHT SNACK OPTIONS ---

The number of Late-Night servings can vary from the main head count, based on the late night action you anticipate (minimum 20)

Poutine Bar **+\$7pp**

Pizza Bar **+\$4/slice** (GF pizza available)

Brisket Sliders **+\$4pp**



FESTIVE DINNER BUFFET



\$69 per person

Includes Galileo Coffee and Tea Station

--- BREAD SERVICE ---

Fresh baked rolls and baguette served with butter

Add Yorkshire pudding option **+\$5pp**

--- SALAD (CHOOSE 1) ---

Caesar Salad

Romaine, croutons, shaved granna padano & caesar dressing

Howe Sound Salad

Mixed greens, pickled red onion, cherry tomato, mixed peppers, goat feta w/ sherry vinaigrette

Broccoli Salad

Broccoli, bacon, red onion, dried cranberries, toasted pecans w/ blue cheese dressing

--- SIDE DISHES (CHOOSE 2) ---

Buttermilk mashed potato

Roasted baby potatoes

Roasted butternut squash and fire roasted red peppers

Roasted seasonal vegetables

Optional enhancement side dishes

Traditional baked stuffing **+\$8pp**

Bourbon and Maple glazed baby carrots **+\$7pp**

--- MAIN (CHOOSE 1) ---

Roast Ham

Finished with a honey glaze and served with Dijon dill sauce

Spinach Mushroom Gratin

With onion, oregano, ricotta and monterey jack cheese, panko and scallions

Roast Turkey

Chef attended carvery, with traditional cranberry sauce and sage pan gravy **+\$9pp**

Prime Rib

Chef attended carvery featuring grass fed Prime Rib beef, cooked medium rare and finished with a red wine demi-glace **+15pp**

--- DESSERT (CHOOSE 1) ---

Carrot cake with Drambuie icing

Chocolate mousse

Hot and sticky pudding

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TAPLIST & WINES

---ON TAP---

20oz Pint **9** | 12oz Glass **6** | 60oz Jug **25**

HOWE SOUND LAGER

A crisp & refreshing lager | 5.5% ABV

GARIBALDI HONEY BLONDE

A golden ale brewed with Fraser Valley honey | 5.0% ABV

RAIL ALE NUT BROWN

A smooth dark ale with almond, chocolate & caramel notes | 5.0% ABV

PILSNER PLUNGE

A thirst quenching Czech Pilsner with crisp hop notes and a clean malt profile | 5.2% ABV

HAZY DAZE NORTH EAST IPA

Northeast-style IPA is packed full of the most tropical and juicy hops around! | 6.0% ABV

SKY PILOT NW PALE ALE

An American favourite style with a nuanced citrus aroma | 5.0% ABV

UTOPIA MANGO JALAPEÑO SOUR

Sweet & Sour with a lingering spice. Brewed with mango puree and jalapeño peppers | 5.0% ABV

ROTATING CIDER

Ask about selection & pricing

---WHITE WINE---

5oz | 8oz | Bottle

HOUSE WHITE- **11 | 15 | 42**

Chaberton Estate, Langley BC

PINOT GRIGIO- **12 | 16 | 45**

Veneto, Italy

CHARDONNAY- **13 | 17 | 49**

Mission Hill Estate, West Kelowna BC

---SPARKLING---

VILLA MARCHESI PROSECCO- **11 | - | 42**

Veneto, Italy | 750ml

---RED WINE---

HOUSE RED- **11 | 15 | 42**

Chaberton Estate, Langley BC

BORSAO GARNACHA- **11 | 15 | 42**

Campo de Borja, Spain

CABERNET SAUVIGNON- **13 | 17 | 51**

Bench 1775, Penticton BC



COCKTAILS & NON-ALCOHOLIC

---COCKTAILS---

MARGARITAS 13

2oz El Tequileno Tequila
Classic Lime or Spicy

NEGRONI 14

2oz | Tanqueray Gin | Campari | Sweet Vermouth

OLD FASHIONED 15

2oz | Bulleit Bourbon | sugar | bitters

HAZY-RITA 13

El Tequileno 2oz | lime juice | simple syrup | Hazy Daze
North East IPA

APEROL SPRITZ 13

Aperol | sparkling wine | soda | orange slice

HOWE SOUND CAESAR 1oz 9 | 2oz 13

Vodka, Gin or Tequila | Clamato juice | seasonings

---NON-ALCOHOLIC---

GINGER BEER 6

Fentiman's | 275ml

REDBULL 6

250ml

SAN PELLEGRINO 4.50

330ml

ATHLETIC BREWING IPA 6

355ml

ATHLETIC BREWING GOLDEN ALE 6

355ml