



PRIVATE EVENT CANAPES & 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.

- Ahi Tuna Tartar | 90
- Assorted Bruschetta | 40
- Caprese Skewers | 40  
- Prawn Cocktail | 90
- Chicken Satays | 55 
- Smoked Salmon, Dill & Goat Cheese Crackers | 55 
- Fried Pickles | 40 
- Scallops Civiche w/ Tiger Sauce | 90 
- Brisket Silders | 85
- Patatas Bravas | 50 
- Thai Veggie Spring Rolls | 45 
- Crispy Tofu w/ Sweet Chilli Sauce | 55  
- Truffled Mushroom Croquettes | 65 

. PIZZAS .

Our 12" thin crust stone fired pizzas are perfect for sharing. Prices are 1 individual pizza and is charged by pizzas ordered, with a minimum of 8 pizzas. *Service unavailable after 10pm.*

- Margherita | 20 
San Marzano marinara sauce | fresh basil | mozzarella | bocconcini
 - Caesar | 24
Grana padano sauce | mozzarella | romaine lettuce | bacon bits | parmesan | caesar drizzle
 - The Roni | 22
San Marzano marinara sauce | pepperoni | mozzarella | honey hot sauce drizzle
 - Grilled Chicken | 24
San Marzano marinara sauce | mozzarella | lime chicken | sundried tomato | roasted garlic puree | chilli flakes | deep fried basil
 - Brewer's Select | 23
San Marzano marinara sauce | pepperoni | bacon | chorizo | mozzarella
 - Four Cheese & Wild Mushroom | 25 
Provolone | mozzarella | bocconcini | parmesan | mixed mushrooms | honey truffle drizzle
 - Mediterranean Pesto | 21 
Almond pesto | mozzarella | cherry tomatoes | kalamata olives | feta | arugula | Rail Ale balsamic drizzle
 - Braised Shortrib | 26
Truffle mornay sauce | braised short rib | mushroom | pine nuts
- Sub vegan cheese +3, Sub Gluten Free crust +3*



WEDDING CELEBRATION BUFFET

\$79/per person

· BREAD SERVICE ·

Fresh baked rolls served with whipped butter

· SALAD (CHOOSE 2) ·

Caesar Salad

Romaine, croutons, shaved grana padano & caesar dressing

Howe Sound Salad

Mixed greens, pickled red onion, cherry tomato, mixed peppers, goat feta & honey blonde dijon dressing

Warm Potato Salad

Baby potatoes, red onion, celery, bacon, herbs with honey blonde dijon dressing

Chickpea & Quinoa Salad

Yellow & red pepper, cherry tomatoes, red onion, cucumber, feta and black olives

· SIDE DISHES (CHOOSE 3) ·

Buttermilk mashed potato

Roasted broccoli and cauliflower with garlic and rosemary **+\$2pp**

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

Steamed basmati rice with herbs

Seasonal roasted vegetables

· MAIN (CHOOSE 2) ·

Pan seared rosemary chicken

Braised short ribs **+6pp**

Sea to Sky wild forged mushroom risotto

Spring greens and leek gratin

Ling Cod A la Bilbaina **+4pp**

· DESSERT TABLE (CHOOSE 2) ·

Panna cotta with maraschino cherries

Carrot cake with Drambuie icing

Chocolate mousse

Fresh cut fruit

· LATE NIGHT SNACK OPTIONS ·

Available until 10pm.

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

Poutine Bar (\$250 for under 50 guests. \$450 for over 50 guests)

Pizza Bar (Cost is per individual pizza with a minimum of 8 pizza's)









LUNCH BUFFET OPTIONS

\$34/per person

· SOUPS ·



Please choose one of the following


Smoked Tomato Soup   
Topped with basil oil

Curried Butternut Squash & Ginger Soup   
Topped with toasted pumpkin seeds and chives

· SALADS ·

Please choose one of the following

Howe Sound Salad  
Mixed greens | pickled red onion | cherry tomato | mixed peppers | goat feta | honey blonde dijon dressing

Caesar Salad 
Romaine | croutons | shaved grana padano & caesar dressing



Classic Potato & Bacon Salad
Yukon Gold potatoes | celery | shallot onion | bacon bits | whole grain mustard | mayo

· SANDWICHES & WRAPS ·



Please choose two of the following

Smoked Pulled Pork Sandwich
10 hour smoked pork | coleslaw | Rail Ale BBQ sauce | pickles | brioche bun

Short Rib Sandwich *+\$2/pp*
Braised short rib | caramelized onion | cheddar cheese | Portuguese bun

Roasted Veggie Wrap  
Spinach tortilla | zucchini | red onions | red pepper | greens | soy vegan aioli

Chicken Caesar Wrap
Grilled chicken | romaine | grana padano cheese | caesar dressing

Vegan Falafel Wrap  
Hummus | housemade falafel | marinated cabbage | banana pepper | tomato salsa | arugula |
vegan garlic aioli






MEETING & EVENTS BREAKFAST MENU

\$27/per person



Includes Galileo Coffee and Tea Station

Upgrade to juice bar (apple, orange, grapefruit & pineapple) +\$4pp

· FRUIT PLATTER ·

Cut fresh fruit   

· FRUIT & YOGURT PARFAIT STATION ·


Greek yogurt, granola and berry compote  


· CROISSANT, MUFFINS & SCONES ·

Assorted flavours

Please choose one of the following

· VEGETARIAN BREAKFAST SANDWICH ·

Breakfast roll, russet potato hash with green onion, cheddar cheese, braised onion and garlic aioli 

Vegan Cheese available 

· FARMERS WRAP ·

Sundried tomato wrap, scrambled eggs, bacon, sauteed peppers, russet potato hash, smoked cheddar cheese, green onions and garlic aioli



EVENT DRINK MENU

· ON TAP ·

HOWE SOUND LAGER 12oz 6 | 16oz 8

A crisp & refreshing lager | 5.5% ABV

GARIBALDI HONEY BLONDE 12oz 6 | 16oz 8

Golden ale brewed with Fraser Valley honey | 5.0% ABV

RAIL ALE NUT BROWN 12oz 6 | 16oz 8

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

PILSNER PLUNGE 12oz 6 | 16oz 8

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

ROTATING IPA 12oz 6.50 | 16oz 8.50

Ask the server for seasonal varietal

SKY PILOT NW PALE ALE 12oz 6 | 16oz 8

A refreshing hazy pale ale with an assertive hop aroma | 5.0% ABV

SEASONAL 12oz 6.50 | 16oz 8.50

Ask the server for seasonal varietal

ROTATING LOCAL CIDER 12oz 9 | 16oz 11

Ask the server what's on tap

· 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

MOSCOW MULE 13

2oz | Smirnoff vodka | ginger beer | lime juice

APEROL SPRITZ 13

Aperol | sparkling wine | soda | orange slice

HOWE SOUND CAESAR 1oz 9 | 2oz 13

Vodka, Gin or Tequila | Clamato juice | seasonings

· WHITE WINE ·

5oz | 8oz | Bottle

PINOT GRIGIO- 11 | 15 | 42

Ogio, Veneto, Italy

CHARDONNAY- 13 | 17 | 50

Mission Hill Estate, West Kelowna BC

· SPARKLING ·

VILLA MARCHESI PROSECCO- 11 | - | 42

Veneto, Italy | 750ml

· RED WINE ·

HOUSE RED BLEND- 11 | 15 | 42

Chaberton Estate, Langley BC

CABERNET SAUVIGNON- 13 | 17 | 50

Bench 1775, Penticton BC

· ZERO-PROOF ·

GINGER BEER 6

Fentiman's | 275ml

ROOTBEER 5

Phillips | 355ml

ATHLETIC BREWING IPA 6

355ml

ATHLETIC BREWING GOLDEN ALE 6

355ml

GEO CIDER 0% MARGARITA CIDER 6

355ml