




Festive Dinner

\$60 per person



★ BREAD FOR THE TABLE ★

Fresh baked rolls and herb butter 


★ 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



Spinach and Cranberry Salad 

Spinach, dried cranberries, candied pecans, toasted pumpkin seeds, dijon Garibaldi Honey Blonde dressing and crumbled feta cheese



★ SIDE DISHES (CHOOSE 2) ★

Buttermilk mashed potato  

Roasted baby potatoes   

Roasted seasonal vegetables   

Traditional baked stuffing +4pp

Roasted brussel sprouts and cranberries with citrus dressing  

★ MEAT MAIN (CHOOSE 1) ★

Roast Ham 

Finished with a honey glaze and served with honey teriyaki sauce


Roast Turkey

With traditional cranberry sauce and sage pan gravy +\$9pp

Lemon Garlic Roasted Chicken

With a thyme demi-glaze

★ VEGETABLE MAIN (CHOOSE 1) ★



Rigatoni with Lentil and Mushroom Ragout  



Made with homemade vegan cheese, fried kale and pine nuts

Roasted Eggplant Steak  

Served with chimichurri sauce and parmesan cheese

★ SET DESSERT ★

Chocolate mousse  

Accompanied with a fresh fruit platter   

Coffee and tea station available +5pp
5% GST and 18% gratuity will be applied.

 GLUTEN FREE  VEGAN  VEGETARIAN

Contact events@howesound.com to book



Drinks

★ 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



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.

Albacore Tuna Tataki | 85

Assorted Bruschetta | 40


Caprese Skewers | 40  

Thai Prawn Skewers | 70

Chicken Satays | 55 

Smoked Salmon, Dill & Goat Cheese Crackers | 5 

Fried Pickles | 40 

Bacon Wrapped Scallops | 90 

Veggie 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 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

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 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 & 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---

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

\$32/per person

--- SOUPS ---

Please choose one of the following

Smoked Tomato Soup   

Topped with basil oil

Ale Cheddar Soup 

Aged cheddar cheese | Rail Ale Nut Brown Ale | crispy onions | cheddar cheese bread

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 & sherry vinaigrette

Caesar Salad 

Romaine | croutons | shaved granda 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

Grilled Halloumi Sandwich **+\$2/pp** 

Ciabatta bun | halloumi cheese | beefsteak tomato | pesto | greens | balsamic dressing

The Chacarero Sandwich

Slow roasted beef shaved thin | beefsteak tomato | pickled banana pepper | green bean slaw | lemon dressing | Portuguese bun

Roasted Veggie Wrap  

Spinach tortilla | zucchini | red onions | red pepper | greens | soy vegan aioli

Chicken Fajita Wrap **+\$2/pp**

Seasoned chicken | red & yellow pepper | red onion | spicy mayo | arugula | tortilla

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

--- PICK 1---

--- 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