




# 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](mailto:events@howesound.com) to book



# Drinks

## ★ ON TAP ★

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

### HOWE SOUND LAGER

A crisp & refreshing lager | 5.5% ABV

### GARIBALDI HONEY BLONDE

• 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

### ROTATING IPA

Ask the server for seasonal varietal

### SKY PILOT NW PALE ALE

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

### SEASONAL SOUR

Ask the server for seasonal varietal

### ROTATING LOCAL CIDER

12oz Glass | 9

## ★ COCKTAILS ★

### MARGARITAS 13

2oz El Tequileno Tequila  
Classic Lime or Spicy

### SHAFT ESPRESSO SHOT 10

2oz | Vodka | Bailey's | Kahlúa | Cold Brew Espresso

### NEGRONI 14

2oz | Tanqueray Gin | Campari | Sweet Vermouth

### OLD FASHIONED 15

2oz | Bulleit Bourbon | sugar | bitters

### APEROL SPRITZ 13

Aperol | sparkling wine | soda | orange slice

### HOWE SOUND CAESAR 1oz 9 | 2oz 13

Vodka, Gin or Tequila | Clamato juice | seasonings

### SEASONAL COCKTAIL 14

Ask server for details

## ★ WHITE WINE ★

5oz | 8oz | Bottle

### PINOT GRIGIO- 12 | 16 | 45

Ogio, Veneto, Italy

### CHARDONNAY- 13 | 17 | 49

Mission Hill Estate, West Kelowna BC

### RIESLING- 13 | 19 | 60

Franca Estate, Naramata BC

## ★ SPARKLING ★

### VILLA MARCHESI PROSECCO- 11 | - | 42

Veneto, Italy | 750ml

## ★ RED WINE ★

### HOUSE RED BLEND- 11 | 15 | 42

Chaberton Estate, Langley BC

### PINOT NIOIR- 14 | 18 | 55

Haywire, Summerland BC

### CABERNET SAUVIGNON- 13 | 17 | 51

Bench 1775, Penticton BC

## ★ ZERO-PROOF ★

### GINGER BEER 6

Fentiman's | 275ml

### ATHLETIC BREWING IPA 6

355ml

### ATHLETIC BREWING GOLDEN ALE 6

355ml

### GEO CIDER 0% MARGARITA CIDER 6

355ml

### SEASONAL MOCKTAIL 12

Ask server for details



## 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 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*

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



## TAPLIST & ZERO-PROOF

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