



**HOTEL** **BLUE**  
**HORIZON**

Catering Menu

2019

*Elevate Your Event*



Breakfast made fresh in ABODE’s kitchen and served buffet style with premium orange juice, fresh brewed coffee + Mighty Leaf organic teas.

**BLUE RISE** **19**  
 MINIMUM 10 GUESTS  
 House baked muffins, scones, house made biscotti, jam + butter, fresh cut fruit salad.

**YOGURT PARFAIT BAR** **19**  
 MINIMUM 10 GUESTS  
 House made granola, Madagascar vanilla bean yogurt, fresh cut fruit salad, house baked muffins.

**HEALTHY START** **20**  
 MINIMUM 15 GUESTS  
 Steel-cut oats with brown sugar + dried cranberries, mini bagels with cream cheese, Madagascar vanilla bean yogurt, fresh cut fruit salad.  
 (toaster provided)

**CANADIAN CLASSIC** **22**  
 MINIMUM 15 GUESTS  
 Bacon, pork sausage, scrambled eggs, home-style potatoes, breadbasket of assorted breads, jam + butter.  
 (toaster provided)

**SUMMIT SPECIAL** **28**  
 MINIMUM 20 GUESTS  
 Crispy bacon, pork sausage, scrambled eggs, home-style potatoes, French toast with syrup. A selection of breakfast pastries, Madagascar vanilla bean yogurt, house-made granola, fresh cut fruit salad.

**EUROPEAN BREAKFAST** **34**  
 MINIMUM 25 GUESTS  
 Farmer + turkey sausages, cured meats, pickled vegetables, hard boiled eggs, local cheeses, fresh cut fruit salad + a selection of breads, scones, pastries, jams + chutneys.

<b>BREAKFAST ENHANCERS</b>	per person
Bacon	4
Avocado Toast	5
Eggs Benedict	5
Smoked Salmon + Goat Cheese Benedict	6
Granola + Yogurt	6
Fresh Cut Fruit Salad + Yogurt	5
Fresh Cut Fruit Salad	3
Pork or Turkey Sausage	4
Scrambled Eggs	5
Hard Boiled Eggs	2

**\*\*If your group does not meet the Required Minimum, please ask about a specially designed menu\*\***



# COFFEE BREAK



### BREAK TIME

	DOZ
House Baked Morning Glory or Chocolate Chip Banana Muffins	50
House Baked Scones with butter + jam	40
Biscotti	28
Rice Krispy Squares	30
Multigrain Bagels + Cream Cheese	40
Assorted Cookies	40
Brownies	40
Seasonal Mini Tarts	24
Lemon Cake	30
Assorted Squares	25
Trail Mix Bars	40
Fruit + Yogurt Parfaits with Granola	50
Chia Seed Pudding with Berries	50
Berry Smoothies with Greek Yogurt	50
House Made Banana Walnut Loaf (10 slices)	35 per loaf

### PUT IT ON A PLATTER

	PRICE
Perfect for afternoon breaks. MINIMUM 10 GUESTS	Per Guest
Local artisan cheese with crackers + baguette (VG)	10
Smoked salmon, bagels, capers, red onion, cream cheese (VG)	10
Crudités with house made ranch (VG/GF)	5
Fresh fruit platter	6
Charcuterie with baguette	10
Mediterranean grilled vegetables + pita & house made red pepper hummus (V)	7
Fresh tortilla chips with house made salsa	4

### BEVERAGES

### PRICE

Coffee (10 cup pot)	36
Organic Herbal Teas	4.5
Soft Drinks + Single Serve Juices	4
San Pellegrino Sparkling Water	4.5
Limonata + Aranciata (San Pellegrino)	4.5
Bottled Water	4
Pitcher of Juice (60 oz)	30
Infused Water (60 oz)	20
Cucumber + Mint, Lemon + Ginger, Mint + Lime	



# WORKING LUNCHES

Lunches are made fresh in ABODE's kitchen, served buffet style with fresh fruit, cookies + dessert squares, fresh brewed coffee + Mighty Leaf organic teas.

Our sandwiches feature premium deli meats, sockeye salmon, locally sourced vegetables on a variety of artisan breads, served with seasonal scratch plant-based soups + complimented with a relish tray.



**\*\*If your group does not meet the Required Minimum, please ask about specially designed menu\*\***

## **EXPRESS HORIZON LUNCH 26**

MINIMUM 10 GUESTS

Seasonally inspired plant-based soup of the day + assorted bread rolls.

Choice of 3 sandwiches

## **PANORAMA WORKING LUNCH 29**

MINIMUM 15 GUESTS

Seasonally inspired plant-based soup of the day + assorted bread rolls.

Choice of 3 sandwiches

Choice of 1 salad

## **SOUP + SALAD 18**

MINIMUM 10 GUESTS

Seasonally inspired plant-based soup of the day + assorted bread rolls.

Choice of 1 salad

**\*\*Gluten free sandwich options are available for an additional \$2 per person\*\***



### **CHOICE OF SANDWICHES:**

*Add an extra sandwich selection for \$3*

Rosemary Ham with Smoked Cheddar

Turkey with Avocado

Wild Caught Salmon Salad

Free Range, Organic Egg Salad

Grilled Mediterranean Vegetable Wrap with Goat Cheese

### **CHOICE OF SALAD:**

*Add an extra salad selection for \$3*

Classic Caesar

Quinoa + Kale salad

Mixed greens with house made Ranch dressing

Potato salad

# HOT LUNCH BUFFETS

Lunches are made fresh in ABODE's kitchen, includes fresh fruit, cookies + dessert squares, fresh brewed coffee + Mighty Leaf organic teas.

**GREEK FEAST 28**

MINIMUM 15 GUESTS

Classic Greek salad with tomatoes, cucumbers, feta + olives, chicken souvlaki, falafel kabobs, rice pilaf, pita bread with a tangy tzatziki sauce.

**FIESTA FAJITA BAR 23**

MINIMUM 15 GUESTS

Chilli-lime marinated grilled chicken, Spanish rice, shredded cheese, Mexican black beans, corn salsa, guacamole, shredded lettuce + sour cream.

Served with flour tortillas

\*Gluten free available upon request.

**BUILD YOUR OWN BURGER 25**

MINIMUM 15 GUESTS

Beef burger patties and Beyond Meat Vegan patties served with brioche buns, garlic aioli, tomato, pickles, onion + your choice of salad.

Served with condiments

Add chicken breast 5

Add bacon + cheese 4

**CURRY CRAVINGS 29**

MINIMUM 15 GUESTS

Butter chicken served with chickpea masala and jasmine rice, Kachumber salad + warm naan bread.

**PUMPED UP PASTA 22**

MINIMUM 15 GUESTS

Rigatoni pasta Pomodoro, with ABODE's tomato Mornay sauce.

Penne pasta with Pesto cream sauce.

Served with classic Caesar salad and fresh garlic bread.

Add house made meatballs 4

Add grilled chicken 5

Add sautéed prawns 6

**Hot Lunches are available as Dinner buffets at an additional charge of \$15 per person.**



**CHOICE OF SALAD:**

Add an extra salad selection for \$3

Classic Caesar

Quinoa + Kale salad

Mixed greens with house made Ranch dressing

Potato salad

# BOOKING GUIDELINES + GENERAL INFORMATION

## MENU SELECTION + ALLERGIES

Menu selection must be confirmed at least two (2) weeks prior to ensure that seasonal items are available. The Hotel will endeavor to accommodate any last-minute requests and additional charges may apply.

## FINAL GUARANTEES

The Organizer must provide the estimated attendance 30 days prior to the event. Final guaranteed number of guests must be given two (2) weeks prior to function date. You will be billed for the guaranteed number, or the actual number of guests, whichever is greater.

## DEPOSIT + PAYMENT POLICY

All events must be confirmed by a credit card upon booking. The balance is due two (2) weeks prior to the event date.

## CANCELLATION

In the event of a cancellation, the Hotel must be notified in writing. Cancellation of a confirmed event received less than 30 days prior to the start date will result in a 100% cancellation fee of the total charges. Cancellations between 31-60 days prior will result in a 50% fee of the total charges.

## FESTIVE SEASON FUNCTIONS

For Festive Season functions, the deposit is non-refundable if the event is cancelled less than three (3) months prior to the date of the event. Events falling on a Statutory Holiday will have additional charges.

## FOOD + BEVERAGE SUPPLY

**All food and beverage must be supplied through the hotel.** If outside food or beverage is brought into our function space, a minimum \$200 fee will automatically be charged to the final invoice.

## LEFTOVER FOOD

Due to food and health regulations, no leftover food can be taken from the function space.

## PRICING

All prices are subject to change without notice. Prices will be confirmed no more than six months prior to the function date. Functions held on a Statutory Holiday may be subject to additional charges.

## SECURITY

While we do our best to maintain a high level of security, the hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in any function room.

## SERVICE CHARGES + TAXES

Taxes & Service are applicable as follows and are subject to change:

Food – 15% service charge + 5% GST

Alcohol – 15% service charge + 10% Liquor tax + 5% GST

Room Rental – 5% GST

15% Service Charge – 5% GST

## SHIPPING, RECEIVING + STORAGE

The Hotel must be notified in advance if any boxes are being delivered. Boxes or packages will be accepted a maximum of two (2) days in advance of the event. Depending on the size or quantity of boxes, a storage fee may apply. In the event of a Monday function, packages will be accepted on the Friday prior.

## SOUND SYSTEM / MUSIC ROYALTIES

The hotel offers background music during your events. Please ask our Catering Manager about live entertainment and any applicable music royalty fees for your function.

## AUDIO VISUAL EQUIPMENT

Please ask our Catering Manager for availability and rental costs. In the event that you provide your own AV supplier, an additional charge will apply.

## GUEST ROOMS

Special guest room rates may be arranged through our sales office in conjunction with any function.