

EVENTS MENU 2024

Pan Pacific Vancouver



foreword

Welcome to the Pan Pacific, an iconic destination nestled in the heart of vibrant Vancouver, British Columbia.

It is our pleasure to present to you our exquisite events menu, carefully curated to delight your senses and elevate your culinary experience.

As you embark on a journey with us, prepare to indulge in an array of delectable flavours crafted by our team of talented chefs, led by Executive Chef Sean Murray and Pastry Chef Hans Pirhofer. Drawing inspiration from the rich tapestry of Vancouver's multicultural influences, our menu showcases a harmonious fusion of international cuisines, infused with locally sourced, fresh ingredients. Each dish is meticulously prepared to deliver an unforgettable dining affair, blending innovation with timeless elegance.

At the Pan Pacific, we believe that catering is more than just food; it is an art form that brings people together. Whether you are planning a corporate event, a grand wedding celebration, or an intimate gathering, our dedicated catering team is committed to surpassing your expectations. We understand the importance of every detail, from impeccable service to tailor-made menus, ensuring a seamless and memorable occasion for you and your guests.

Nestled amidst the breathtaking backdrop of the Pacific Ocean and the majestic North Shore Mountains, our venue offers a picturesque setting that captivates the imagination. From our elegant ballrooms to our intimate event suites, every space at Pan Pacific is designed to create an atmosphere of sophistication and warmth, perfectly complementing your event.

We invite you to explore our events menu, a symphony of culinary delights that promises to tantalize your taste buds and create lasting memories. It would be our honour to be a part of your special occasion, bringing your vision to life.

On behalf of the entire Pan Pacific family, we extend a warm welcome and look forward to serving you with our signature hospitality, unparalleled expertise, and a commitment to excellence that is truly extraordinary.

Welcome to the Pan Pacific Vancouver.

*savour the flavours.
experience the exceptional.*

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breakfast buffets

4

Minimum 25 guests or add \$5 per person. Small events menu available on request.

Breakfast buffets include:

Chilled orange juice
Grapefruit juice
Freshly brewed coffee, teas & herbal infusions

Decaffeinated coffee is available upon request only.

All pricing is per guest.

GF — Gluten free
DF — Dairy free
NF — Nut free
V — Vegan

Substitute organic eggs or tofu scramble (V)
4 per guest

Add strawberry-banana smoothies
7 per guest

Add an omelet station to any buffet
18 per guest (plus labour fee)

CONTINENTAL | 32

Seasonal fresh fruit salad
Breakfast cereals, 2% & skim milk
Freshly baked butter croissants, fruit Danish, muffins
Honey, assorted preserves, sweet butter

DELUXE CONTINENTAL | 36

Seasonal fresh fruit salad
Probiotic yoghurt—vanilla, fruit-flavored
Breakfast cereals, 2% & skim milk
"Apple Pie" overnight oats, chia seeds, toasted pecans, fresh apple cinnamon (V)
Freshly baked butter croissants, fruit Danish, muffins
Honey, assorted preserves, sweet butter

TRADITIONAL | 42

Seasonal fresh fruit salad
Freshly baked butter croissants, fruit Danish, muffins
Honey, assorted preserves, sweet butter
Fresh toast - white or whole wheat
Scrambled farm fresh Canadian grade A eggs & chives (GF)
Crispy smoked bacon (GF, DF)
Country maple pork sausages (DF)
Crispy fried potatoes with sautéed peppers (V)
Herb oven roasted Houweling's Farm tomatoes (GF, V)

WEST COAST | 45

Seasonal fresh fruit salad
Breakfast cereals, 2% & skim milk
Freshly baked butter croissants, fruit Danish, muffins
Honey, assorted preserves, sweet butter
Fresh toast—white or whole wheat
Poached farm fresh Canadian grade A eggs, BC smoked salmon hash, Chef's citrus Hollandaise sauce (GF)
Crispy smoked bacon (GF, DF)
Sautéed mushrooms & kale (GF, V)

BREAKFAST "ON THE GO" | 38

Toast & spreads station
Hummus, crushed avocado, nut butters
Assorted yoghurts
PB & jelly overnight oats (V)
Hard boiled eggs
Whole fruits
Honey, assorted preserves, sweet butter

BENNY BREAKFAST | 51

Seasonal fresh fruit salad
Freshly baked butter croissants, fruit Danish, muffins
Honey, assorted preserves, sweet butter
Traditional eggs benedict with Canadian back bacon, Chef's citrus Hollandaise sauce
Eggs benedict with Spinach, mushrooms, Chef's citrus Hollandaise sauce
Crispy fried potatoes with sautéed peppers (V)
Herb oven roasted Houweling's Farm tomatoes (GF, V)

breakfast buffet enhancements

FRUIT & JUICES

Just sliced melons	13 per guest
Sliced fresh seasonal fruit platter with berries	16 per guest
Health Shots	12 per guest
"Turmeric Tonic"—orange juice, turmeric, apple cider vinegar, cayenne, sea salt (GF, V)	
"Beets by Sean"—apple, beet, ginger, carrot, balsamic vinegar (GF, V)	
Chilled juice—orange, grapefruit, tomato, pineapple, cranberry	8 per guest

EGGS & PROTEIN

Individual breakfast quiche—tomato, goat cheese, arugula	11 per guest
West Coast wild smoked salmon benedict with Chef's citrus Hollandaise	14 per guest
Congee bowl (GF)—smoked tofu, shiitake mushroom, peanuts, pork floss, ginger, scallion	11 per guest
Charcuterie—selection of olives, pickles, mustards (20 guests min.)	17 per guest
Breakfast sandwich—fried egg, American cheese, bacon, toasted bun, spicy ketchup	14 per piece
BC smoked salmon, condiments (20 guests min,)	18 per guest

DAIRY

Plain, low fat & fruit probiotic yoghurt	6 each
Chilled soy, almond or chocolate milk	50 per pitcher
2% or skim milk	34 per pitcher
Selection of international & local cheese with accompaniments	18 per guest

CEREALS, GRAINS & BAKERY

Individual parfait jars - granola, probiotic yoghurt, nuts, seeds, fresh fruit	8 per guest
"Apple Pie" overnight oats, chia seeds, toasted pecans, fresh apple cinnamon (V)	9 per guest
Hot steel-cut oatmeal with milk & brown sugar (20 guests min.)	8 per guest
Individually packaged breakfast cereals with milk (2%, skim)	8 each
Sliced loaf—banana, carrot zucchini or lemon poppy seed	60 per dozen
Freshly baked croissants, fruit Danish, muffins (2 pieces)	9 per guest
Freshly baked cranberry & rosemary scones	60 per dozen
Assorted bagels with plain, strawberry & sundried tomato cream cheese, preserves, sweet butter	10 per guest
Buttermilk pancakes, Canadian maple syrup (20 guests min.)	9 per guest

ACTION STATIONS

Custom omelet station with fillings—shrimp, smoked salmon, ham, mushrooms, peppers, tomatoes, cheese & scallions (\$200 labour fee per chef, max. 2 hours. One chef per 75 guests)	18 per guest
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breakfast plated

6

Minimum 20 guests or add \$5 per person. Small events menu available on request.



THE WALDORF | 49

Chilled orange juice (pre-set)
Seasonal fruit jar (pre-set)
Freshly baked butter croissants, fruit Danish, muffins
Eggs benedict with Canadian back bacon, Chef's citrus
Hollandaise sauce
Roasted nugget potatoes (V)
Herb grilled Houweling's Farm tomatoes (GF, V)
Honey, assorted preserves, sweet butter

THE CANADIAN CLASSIC | 48

Strawberry banana yoghurt smoothie (pre-set)
Seasonal fruit jar with fresh mint (pre-set)
Freshly baked butter croissants, fruit Danish, muffins
Honey, assorted preserves, sweet butter
Scrambled farm fresh Canadian grade A eggs &
chives (GF)
Country maple pork sausages (DF)
Crispy fried potatoes with sautéed peppers (V)
Herb grilled Houweling's Farm tomatoes (GF, V)

CREATE YOUR OWN

Chilled orange juice (pre-set)
Seasonal fruit jar (pre-set)
Two mini pastries (pre-set)
Honey, assorted preserves, sweet butter

CHOICE OF ONE FOR ENTIRE GROUP:

Smoked salmon benedict | 49
Well toasted English muffin, watercress Hollandaise,
crispy fried potatoes

Breakfast quiche—tomato, goat cheese, arugula | 46
Crispy bacon (GF, DF), maple pork sausage (DF),
watercress salad (GF, DF)

Local artisan brioche French toast | 44
Whipped brown butter, toasted hazelnuts

Smoked brisket hash | 48
Wilted spinach, caramelized onions, house steak
sauce, poached egg

Plated breakfast includes:

Freshly brewed coffee, teas & herbal infusions

Decaffeinated coffee is available upon request only.

All pricing is per guest.

Substitute organic eggs or tofu scramble (V) | 4 per guest

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brunch buffet

Minimum 45 guests or add \$5 per person.

7

CYPRESS MOUNTAIN BRUNCH | 73

Chilled orange & grapefruit juice
Seasonal fresh fruit jars
Greek yoghurt parfait jars with flaxseed granola, berry compote
Selection of local & international cubed cheese with accompaniments
Freshly baked croissants, assorted muffins, Danish, scones
Honey, assorted preserves, sweet butter, whipped cream
Smoked steelhead salmon served with capers, red onions, lemon (GF)
Scrambled farm fresh Canadian grade A eggs & chives (GF)
Eggs benedict with Canadian back bacon, Chef's citrus Hollandaise sauce
Eggs benedict with kale and mushrooms, Chef's citrus Hollandaise sauce
Crispy smoked bacon (GF, DF)
Herb grilled Houweling's Farm tomatoes (GF, V)
Crispy fried potatoes with sautéed peppers (V)

CHOICE OF ONE FOR ENTIRE GROUP:

Banana and salted caramel pancakes with maple syrup
or
Local Artisan French brioche toast with maple syrup

Brunch buffets include:

Freshly brewed coffee, teas & herbal infusions

Decaffeinated coffee is available upon request only.

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ENHANCE | 18

Herb crusted roast striploin of Alberta beef, red wine jus, horseradish & mustards
Plus \$200 chef carving fee per 75 guests, max. 2 hours.



refreshment breaks

8

Minimum 20 guests required. Small events menu available on request.



DOUGHNUT WALL | 24

Pastry Chef Hans' inspired creations!
Includes chocolate sauce and crème anglaise

CHILL OUT | 31

Create your own sundae—vanilla, chocolate & strawberry ice cream
Oreo cookie crumbs, chocolate shavings & selection of sprinkles
Chocolate sauce, raspberry coulis & homemade butterscotch sauce
Freshly baked cookies

HEALTHY REFRESH | 36

Health Shots:
"Turmeric Tonic"—orange juice, turmeric, apple cider vinegar, cayenne, sea salt (GF, V)
"Beets by Sean"—apple, beet, ginger, carrot, balsamic vinegar (GF, V)
Veggie garden with assortment of dips - cashew chipotle, hummus, green goddess (GF, DF)
Power cookies (GF, DF)
Pineapple & watermelon skewers (GF, DF)

BAGEL WALL | 22

Assorted bagels
Plain cream cheese, herb cream cheese, smoked salmon cream cheese
Capers, red onion

MOVIE SPECIAL | 24

Popcorn - BBQ & dill pickle flavoured (GF)
Individual potato chips
Salty pretzels
Candy display
Soft drinks

CHEF'S 3PM BREAK | 28

Cold brew
Non-dairy milks
House made brownies
Power cookies
Alfajores (shortbread cookie with dulce de leche)

KOMBUCHA BREAK | 28

Kombucha
Granola bites
Apple tarts
Gluten-free, vegan muffins

ENGLISH BAY | 26

Cucumber & lemon waters
Chilled lemonade & iced tea
Oatmeal squares
Brownies & spiced peach blondies
Puff pastry cheese twists

CRÈME DE LA CRUMB | 23 COOKIES

Dark chocolate & Vancouver Island sea salt
Red velvet & marshmallow
Lemonlicious
Chilled dairy & non-dairy milks

Refreshment breaks include:

Freshly brewed coffee, teas & herbal infusions

Decaffeinated coffee is available upon request only.

Please enquire about our GF break options.

All pricing is per guest.

design your own break

SWEET

- "Vancouver Rain Drops"—umbrella shaped sugar cookies dipped in chocolate
- Mini "nostalgia" cupcakes—double chocolate or lemon with coconut frosting (min. 2 dozen of one type)
- Freshly baked oatmeal, white chocolate & chocolate chunk cookies
- Callebaut dark chocolate dipped biscotti
- Oatmeal squares
- Double chocolate brownies, lemon bars, Nanaimo bars
- Assorted fruit Danish, muffins with accompaniments
- Freshly baked mini muffins
- Assorted loaves—blueberry lemon, banana chocolate chip, carrot zucchini
- Warm cinnamon buns
- Freshly baked cranberry & rosemary scones
- Assorted ice cream bars
- Chocolate bars—Mars, Snickers, Smarties, KitKat, M&M
- Popcorn and potato chips (individual portion) (GF)

- 60 per dozen
- 58 per dozen
- 60 per dozen
- 63 per dozen
- 60 per dozen
- 60 per dozen
- 60 per dozen
- 55 per dozen
- 60 per dozen
- 60 per dozen
- 60 per dozen
- 12 each
- 7 each
- 6 each

SAVOURY

- Mixed nuts (serves 5)
- Pretzels, chips, ranch dip and red pepper aioli (serves 5)
- Flavoured popcorn - BBQ, dill pickle, truffle, togarashi (choose 2) (GF)
- International & local cheese selection with grapes & crackers (min. 20 guests)
- Warm Bavarian pretzels with selection of mustards
- Warm ham & cheese mini croissants

- 34 per order
- 29 per order
- 15 per basket
- 18 per guest
- 9 per guest
- 62 per dozen

HEALTHY

- Seasonal fresh fruit salad
- Market basket of whole fruit
- Fruit skewers—local honey & demerara sugar (min. 10 guests) (GF, DF)
- Chef's veggie garden crudité with duo of dips (min. 10 guests) (GF, DF)
- Assorted individual probiotic yoghurt—regular & low fat
- Assorted energy, granola & fruit bars

- 13 per guest
- 6 per piece
- 8 each
- 15 per guest
- 6 each
- 8 each





HOT BEVERAGES

Freshly brewed coffee, assorted teas & herbal infusions

(Decaffeinated coffee available upon request)

8.25 per guest

Hot chocolate, whipped cream, dark & white chocolate shavings

10 per guest

FRESH JUICES, SMOOTHIES & COLD BEVERAGES

Yoghurt & fruit smoothie—strawberry banana or mango pineapple

12 per person

Chilled tomato, pineapple, apple or cranberry juice

8 per person

Chilled orange or grapefruit juice

8 per person

Health Shots:

"Turmeric Tonic"—orange juice, turmeric, apple cider vinegar, cayenne, sea salt (GF, V)

12 per guest

"Beets by Sean"—apple, beet, ginger, carrot, balsamic vinegar (GF, V)

12 per guest

Milk - 2% or skimmed

45 per pitcher

Soy or chocolate milk

50 per pitcher

Infused cucumber water (serves 6)

25 per pitcher

Lemonade

10 per person

Iced tea

10 per person

Cold brew coffee

10 per person

SOFT DRINKS & BOTTLED BEVERAGES

Pepsi, Diet Pepsi, 7UP, Diet 7UP, Ginger Ale

7 per can

Bottled apple, orange, grapefruit, cranberry juice

7 per bottle

Ginger Beer

12 per bottle

Perrier sparkling water (250ml / 750ml)

7 / 12 per bottle

Evian still water (750ml)

12 per bottle

Nestle still water (250ml)

7 per bottle

Gatorade

8 per bottle

Red Bull energy drink

10 per can

Nestea Brisk iced tea, Nestea Brisk lemonade, MUG root beer

10 per can

lunch buffets

11

Minimum 30 guests or add \$6 per person. Small events menu available on request.

THE MEDITERRANEAN | 69

Assorted rolls, sweet butter
Cauliflower & smoked gouda soup, paprika, focaccia croutons (NF)
Fennel, cucumber, cherry tomatoes, green olive salad, lemon olive oil (GF, V)
Israeli couscous salad with dried fruits & bell peppers (DF)
Farmers market vegetable display with assortment of dips (GF, DF)
Roasted ling cod, tomato, caper & olive salsa, basil butter (GF)
Lemon & oregano chicken with herb polenta, tarragon jus (GF)
Rice pilaf with fresh herbs (GF, DF)
Steamed Granville market vegetables with extra virgin olive oil (GF, DF)
Pistachio & Amarena cherry cheesecake
Fresh fruit salad

TASTE OF COSTA RICA | 64

Tortilla soup (GF, DF)
Ensalada criolla, red cabbage, apple, cashew vinaigrette (GF, V)
Shrimp ceviche, crushed avocado, bell peppers, pickled jalapeno (GF, DF)
Market greens with selection of dressings (GF, V)
Pan seared snapper, molcajete salsa (GF)
Chipotle & lime chicken in tomato sauce with queso fresco (GF)
Sautéed onions & peppers with mushrooms (GF, V)
Beans & rice (GF, DF)
Pico de gallo, salsa verde, sour cream, guacamole
Flour tortilla (DF)
Galletas de coco
Watermelon & pineapple skewer (GF, V)

CHINATOWN MARKET | 66

Hot & sour soup (DF, V)
Baby bok choy slaw, spicy cashew dressing (GF, V)
Sweet potato noodle salad, wood ear mushrooms
Mini vegetable spring rolls (DF)
Dim sum with condiments (har gau, sui mai) - contains pork
Mongolian chicken
Fried tofu, sweet peppers & snap peas, sweet chili sauce (V)
Singapore noodles (GF, V)
Vegetable spring rolls (DF)
Steamed rice (GF, V)
Mango sago pudding
Fresh fruit salad

Lunch buffets include:

Freshly brewed coffee, teas & herbal infusions

Decaffeinated coffee is available upon request only.

All pricing is per guest.

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lunch buffets

12

Minimum 30 guests or add \$6 per person. Small events menu available on request.

HEALTHY CHOICE | 68

Butternut squash & coconut soup (GF, V), bread rolls

Spinach & buckwheat salad, tahini vinaigrette, spiced cashews (GF, V)

Mixed greens with a selection of house-made dressings (GF, V)

Golden nugget potato, double smoked bacon, spring onion, green goddess dressing (GF, V)

Roasted chicken breast, blistered tomato, pickled jalapeno, tomato sauce (GF)

Slow roasted salmon with chimichurri sauce, spring onion, crispy garlic (GF)

Wild rice pilaf, sweet peppers, sautéed onions (V)

Seasonal vegetables, olive oil & herbs (GF, V)

Fresh fruit salad

Blueberry panna cotta

SUMMER VIBES | 65

Biscuits & honey butter

Cabbage, apple & bok choy slaw (GF, V)

Golden nugget potatoes, green goddess, fried capers (GF, V)

Mixed greens with assorted dressings (GF, V)

Mac & cheese, toasted brioche crumbs

Brodie's double smoked bacon baked beans (GF, DF)

Street corn, chili mayo, queso fresco (GF)

Barbeque chicken (DF)

Smoked brisket (GF)

Seasonal fruit cobbler

Fresh fruit salad

Lunch buffets include:

Freshly brewed coffee, teas & herbal infusions

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lunch buffets

13

Minimum 30 guests or add \$6 per person. Small events menu available on request.

VAN DUSEN GARDENS | 64

Chef's daily soup feature

Red beet, spring onion & goat cheese salad with pumpkin seeds (GF)

Golden nugget potatoes, green goddess, fried capers (GF, V)

Mixed greens with a selection of dressings (GF, V)

Gourmet sandwiches (Choice of 3 - allows 1½ sandwiches per person)

Roast beef sandwich on multigrain baguette, horseradish mayonnaise & cornichon

Blackened chicken Caesar wrap, romaine, parmesan & Caesar dressing

Alderwood smoked salmon in a mini bagel, cream cheese, capers & onions

Herb marinated roast vegetables & feta, garlic cheese bread, mint coriander yoghurt

Shaved ham, Swiss cheese, spinach, Dijon mustard mayonnaise in artisan sourdough bread

Shrimp salad with celery, dill & lemon in a croissant

Fresh fruit salad

Nanaimo bars

EARL OF SANDWICH | 65

Cream of Houweling's Farm tomato soup (GF)

Selection of Fraser Valley greens with herb vinaigrette (GF, V)

Greek salad - tomato, cucumber, bell peppers, red onion, feta cheese with extra virgin olive oil (GF)

Pemberton heirloom potato, green bean & radish salad, Champagne vinaigrette (GF, V)

Assorted pickles, potato chips

Bite-size hot sandwiches (Choice of 3 - allows 1½ sandwiches per person)

Monte Cristo, ham & Swiss cheese on sourdough

Pulled pork & sesame, potato bun, pickled vegetables, house barbeque sauce (DF)

Montreal smoked meat, yellow mustard on dark rye, pickled cabbage

Grilled Mediterranean vegetable, roasted garlic & cheese bread, Fraser Valley goat cheese & olive tapenade

House smoked beef brisket on potato bun with coleslaw

Fresh fruit salad

Dessert by Chef Hans



Lunch buffets include freshly brewed coffee, teas & herbal infusions.

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lunch à la carte

14

Minimum 20 guests required. Small events menu available on request.

APPETIZERS

SALADS

- Antioxidant salad—baby kale, crispy lentils, fresh & dried blueberries, toasted hemp hearts apple cider vinaigrette (GF, V) **18** per guest
- Caesar salad—romaine hearts & parmesan, croutons, maple candied bacon, extra virgin olive oil **18** per guest
- Seasonal greens, endives, cherry tomatoes, toasted pumpkin & sunflower seeds, sherry vinaigrette (GF, V) **19** per guest
- Tomato & roasted feta salad, pickled strawberries, jalapeno vinaigrette (GF) **22** per guest

SOUPS

- House-made soup of the day **15** per guest
- Roasted butternut squash & coconut soup (GF, V) **16** per guest
- Cauliflower & smoked gouda soup, paprika, focaccia croutons (NF) **16** per guest
- Fire roasted tomato soup with caramelized garlic & basil **15** per guest
- Coastal mountain forest mushroom soup, truffle essence & chives (GF) **21** per guest

ENTRÉES

FISH

- Slow roasted salmon, blistered tomatoes, baby potatoes, broccolini, saffron butter (GF, NF) **37** per guest
- Miso marinated ling cod, mushroom rice, fried green beans, yuzu butter (GF, NF) **36** per guest
- Pan seared Artic char, white bean purée, grilled asparagus & tomato olive salsa (GF, NF) **37** per guest



Plated lunches include:

- Bread basket
- Freshly brewed coffee, teas & herbal infusions

All pricing is per guest and based on one selection per course for all guests.

Offer a pre-selected choice of entrée for an additional \$8 per guest on top of highest priced entrée.

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lunch à la carte

15

Minimum 20 guests required. Small events menu available on request.



ENTRÉES

MEAT & POULTRY

Herb marinated chicken breast, mushrooms, spring onion, balsamic jus, punched potatoes (GF, NF) **38** per guest

Parsley crusted slow cooked lamb loin, honey glazed carrots, pecorino cheese croquettes, preserved black olive jus **60** per guest

VEGETARIAN

Fire roasted vegetable cannelloni with basil Roma tomato sauce & market vegetables (NF) **38** per guest

Ancient grain bowl-wild rice, freekeh, kamut, cranberry puree, zucchini, kale, pickled cranberries, Marcona almonds, marinated grilled tofu (V) **37** per guest

Butternut squash ravioli, hazelnut brown butter, fried rosemary, parmesan (NF) **39** per guest

DESSERT

Black Forest cake—chocolate cake, chocolate mousse, cherry cream, Kirsch macerated cherry compôte (GF, NF, V) **21** per guest

Chocolate crème brûlée—chocolate custard with a hint of espresso, brandy snap & fresh berry **17** per guest

Baked cheesecake—graham crumbs, berry compôte, fresh whipped cream **19** per guest

L'Opera—almond joconde sponge, chocolate ganache, coffee cream, chocolate croustillant **17** per guest

Okanagan apple berry cobbler—warm cinnamon spiced apple & berries with streusel, vanilla ice cream **17** per guest

Plated lunches include:

Bread basket
Freshly brewed coffee, teas & herbal infusions

All pricing is per guest and based on one selection per course for all guests.

Offer a pre-selected choice of entrée for an additional \$8 per guest on top of highest priced entrée.

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SUSTAINABLE SEAFOOD BAR | 39

East & West Coast oysters, champagne mignonette & house hot sauce
(2 pieces per guest) (GF, DF, NF)
Selva prawn cocktail (3 pieces per guest) (GF, DF, NF)
House cured salmon gravlax, crispy fried capers, bagel chips (NF)
Green goddess dressing, lemon wedges

SUSHI ROLLS DISPLAY | 35

(5 pieces per guest— 5 working days notice required. Available only after 4pm)
California roll
Dynamite prawn roll
BC roll
Yam roll
Wasabi, pickled ginger, soy sauce
*Add salmon, tuna or prawn nigiri | 7 per piece

MINI BURGERS N' CHIPS STATION | 38

(choice of 3)
Salmon sliders, green goddess fennel slaw
Alberta beef & American cheese burger, brioche bun, barbeque sauce, kosher
dill pickles
Fried chicken bao bun, pickled jalapeño slaw, Japanese mayo
Pulled pork, barbeque sauce, pickled cabbage
Spiced legume burger, romesco sauce, endive (V)
Duo of house made flavoured potato chips—barbeque, dill pickle

6 FT PINE BOARD OF LOCAL CHARCUTERIE & SALAMI | 32

(minimum 30 guests or 15% price increase per person)
Selection of Two Rivers meats
Pickled onion, cornichons, olives
Selection of mustards
Artisan breads

6 FT PINE BOARD OF LOCAL CHEESE | 32

(minimum 30 guests or 15% price increase per person)
Featuring Golden Ears Fromagerie from Maple Ridge
Dried fruits & nuts, Quince paste
Artisan breads & crackers

DIM SUM CART | 32

(7 pieces per guest)
Har gau & siu mai — contains pork
Mini vegetable spring rolls, plum sauce
Steamed pork buns
Fried chicken wonton
Traditional garnish & dips

A TASTE OF INDIA | 35

(6 pieces per guest)
Mini chicken samosa, tamarind chutney
Vegetable pakoras, yoghurt dip
Tandoori chicken skewers
Ling cod pakoras, raita dip

All pricing is per guest.

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reception artistry

Minimum 40 guests required or 15% price increase per person.

17

OSTERIA | 42

(8 pieces per guest)

COLD

Bocconcini & grape tomato skewers with fresh basil, cracked black pepper (GF)

Grilled eggplant & provolone cheese wrap with sundried tomatoes, basil chiffonade (GF)

HOT

Beef short rib meatballs, grana Padano, crusty rolls (NF)

Spinach & ricotta cannelloni, napolitaine sauce, parmesan shavings (NF)

Pan Pacific Flatbreads (14", cut into 10 pieces):

Spicy soppressata—tomato sauce, roasted garlic, parmesan & mozzarella cheeses

Hawaiian—prosciutto cotto, fire roasted pineapple, piquillo peppers, marinara sauce, green onion

Vegetarian—pesto, smoked ricotta, grape tomatoes, portobello mushroom, fresh arugula, balsamic

BREADS & SPREADS | 28

(3 pieces per guest. Minimum 30 guests or 15% price increase per person)

Local artisan breads & chips

Beet hummus & traditional hummus

Avocado dip

Salsa

Lavender cream cheese

POKE MARTINI BAR | 38

(minimum 30 guests or 15% price increase per person)

West Coast albacore tuna, salmon, citrus poached beets (GF)

Sushi rice

Edamame, pineapple, radish sprouts

Sesame ginger vinaigrette

STADIUM GOODS | 32

(3 pieces per guest. Minimum 30 guests or 15% price increase per person)

Nachos, pulled pork, aged cheddar sauce (GF)

Grilled franks, toasted buns, mustard & pickled peppers

Jalapeno popcorn shrimp, Japanese mayo

Flavoured popcorns—togarashi & truffle (GF, V)

ITS POUTINE | 28

Crispy French fries finished with Vancouver Island sea salt

Local Golden Ears Fromagerie cheese curds

House smoked beef brisket

Mushroom peppercorn gravy

Vegan mushroom gravy

Bacon bits, bell peppers, sliced jalapenos, spring onions

CHEF HANS' CONFECTIONARY SELECTION

(choose 3 @ \$19; choose 5 @ \$29; choose 7 @ \$39)

Pistachio & Amarena cheese cake bites

Mini fruit tartlettes

White chocolate & coconut panna cotta

67% dark chocolate truffles

Mini crème brûlée

Black forest cake bites (GF, V)

S'mores cookies (V)

Seasonal fruit crumble (warm)

Assorted macaroons

All pricing is per guest.

GF — Gluten free

DF — Dairy free

NF — Nut free

V — Vegan

reception by design

Minimum four dozen per selection.

18

COLD HORS D'OEUVRES

Bocconcini & grape tomato skewers with fresh basil & cracked black pepper (GF)	60 per dozen
Goat cheese profiterole with olive tapenade & fresh basil	60 per dozen
Pan seared Fraser Valley duck breast on toasted rustic crostini, Asian pear chutney (DF)	60 per dozen
West Coast crabmeat with apple & horseradish on Belgian endive (GF, DF)	65 per dozen
Smoked salmon & boursin lollipops (GF)	62 per dozen
Lobster roll, togarashi mayo, brioche	75 per dozen
Smoked salmon deviled eggs, Northern Devine Caviar (GF)	75 per dozen
Compressed cucumber, whipped feta, sumac (GF)	59 per dozen
Seared lamb loin with olive tapenade, lemon aioli on rustic crostini (DF)	62 per dozen
Vegetarian sushi rolls with wasabi & pickled ginger (displayed) - (after 4 pm only — 5 working days notice)	66 per dozen
California rolls served with traditional condiments (displayed) - (after 4 pm only — 5 working days notice)	69 per dozen
Tuna poke with wasabi dressing & spring onions (DF)	68 per dozen
Smoked salmon, dark rye, citrus cream cheese, salmon roe, dill, capers	68 per dozen

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reception by design

Minimum four dozen per selection.

HOT HORS D'OEUVRES

Chicken tandoori samosas with tamarind dip (DF)

Seared salmon slider with fennel slaw & pickled red onion

Mini bacon & aged cheddar quiche

West Coast crabmeat & wild salmon cakes, chipotle lime aioli (DF)

Marinated beef tenderloin teriyaki skewer, green onion & toasted sesame (DF)

Lin cod pakora, Kul's raita (GF)

Chicken & waffles, jalapeno honey

Mini vegetarian pakoras with raita dip & mango chutney

Mini vegetarian samosa with tamarind dip (V)

Crispy risotto balls with sundried tomato, pesto mayo dip

Korean style chicken satay with gochujang sauce (DF)

Alberta beef sliders on brioche buns, kosher dill pickle, American cheese, barbeque sauce

Jalapeno popcorn shrimp, ginger-lime aioli

Vegetable spring rolls with plum sauce (DF)

Indian spiced seared lamb popsicles with fresh herbs, mint cumin scented dip

Gougères—baked cheese puff with mornay sauce & double smoked bacon

60 per dozen

84 per dozen

59 per dozen

75 per dozen

75 per dozen

68 per dozen

68 per dozen

58 per dozen

58 per dozen

59 per dozen

64 per dozen

84 per dozen

68 per dozen

58 per dozen

78 per dozen

59 per dozen

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SAVOURY

Pan Pacific Flatbreads (14", cut into 10 pieces):

Margherita—tomato, basil, fresh mozzarella cheese

Chorizo—tomato, olives, red onion, feta, basil

Hawaiian—Two Rivers ham, fire roasted pineapple, piquillo peppers, marinara sauce, green onion

Vegetarian—pesto, smoked ricotta, grape tomatoes, portobello mushroom, fresh arugula, balsamic

Alaskan snow crab legs (100 pieces) (GF, DF)

Jumbo tiger prawns with cocktail sauce (100 pieces) (GF, DF)

Freshly shucked oysters with traditional condiments (100 pieces) (GF, DF)

Assorted pork & shrimp dim sum dumplings with condiments

Alderwood smoked salmon, traditional condiments (per side, serves up to 25 guests)

Display of assorted sushi rolls, traditional condiments (100 pieces)

(5 working days notice, available after 4 pm only)

Charcuterie platter with cured meats, olives, pickles, mustards (10 guests min.)

Local artisan & international cheese presentation (10 guests min.)

Fresh vegetable crudité display with hummus, herb & red pepper dips (5 guests min.) (GF, V)

33 each

675 per order

450 per order

425 per order

78 per dozen

385 per order

700 per order

17 per guest

18 per guest

15 per guest

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SWEET

Chocolate dipped, gold dusted fortune cookies, customized fortunes (100 pieces)

(21 days advance notice required)

Tuxedo dressed chocolate dipped strawberries (100 pieces)

Chocolate dipped cheese cake lollipops (100 pieces)

Cake pop frame—chocolate hazelnut, banana chocolate & lemon cake pops (50 pieces)

Build your own s'more station—roasted homemade marshmallows & melted chocolate sandwiched between two graham crackers

Nanaimo bars in jars (50 jars)

Fresh sliced fruit platter

Colorful world of macarons (100 pieces)

Doughnut wall (25 pieces)

400 per order

650 per order

500 per order

250 per order

485 per order

350 per order

16 per guest

550 per order

140 per order

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reception or dinner buffet enhancements

ACTION STATIONS

\$200.00 per chef, minimum 2 hours, and 1 chef per 75 guests

SAVOURY

Serves 50 guests

West Coast salmon wellington with wild mushroom duxelle, citrus Hollandaise sauce **600** per order

Tuna poke martinis, wasabi, green onions, sesame, Japanese rice (DF) **700** per order

Pasta station **600** per order
Farfalle, fusilli & penne pasta
Quattro formaggi, roma tomato & Italian meat sauces
Selection of accompaniments—shrimp, chorizo, sundried tomato, pesto, herbs

Pan Asian noodle station **685** per order
Lo mein & Shanghai noodle (DF)
Black bean, Asian stir fry & teriyaki sauce (DF)
Selection of accompaniments—shrimp, chicken, tofu, assortment of vegetables

Slow roasted baron of beef with multigrain rolls, horseradish & grainy dijon mustard (GF, DF) (serves 100) **1200** per order

Italian herb roasted porchetta, crispy crackling pork, spicy romanesco, pickled onion, mini ciabatta (serves 850) **695** per order

Maple & bourbon sautéed tiger prawns (100 pieces) (GF, DF) **550** per order

Whole roasted AAA beef striploin, horseradish crust, peppercorn jus **33** per guest



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SWEET

Crème brûlée torch action station **575** per order
Orange ginger, Bailey's & Ecuadorian chocolate, sprinkled with sugar, blow torched to a thin delicate caramel crust, garnished with fresh berries (100 pieces)

Mini cotton candy fruit skewer station **560** per order
Fruit skewers dipped in a cotton candy machine (100 pieces)

Assorted gelato pops **575** per order
Dipped in chocolate, served with a variety of accompaniments (100 pieces)

Liquid nitrogen gelato station **575** per order
Served in waffle cones (100 pieces)

dinner buffets

Minimum 50 guests.

23

LIONS GATE | 99

SOUP

White bean, chorizo, kale (DF)

SALADS

Beets, roasted feta, pickled jalapeño (GF)

Balsamic mushrooms, young spinach, toasted hemp hearts, crispy shallots (GF, DF)

Hearts of romaine, caesar dressing, smoked paprika croutons, fried capers

Mixed greens, assorted vinaigrette (GF, V)

HOT ENTRÉES

Roasted chicken, caramelized garlic, green peppercorn sauce (GF)

Salmon, golden potato gnocchi, citrus butter, watercress

Spinach & ricotta cannelloni, roma tomato sauce, parmesan cream (NF)

Steamed seasonal vegetables, extra virgin olive oil & herbs (GF, V)

DESSERT

Pastry Chef Hans' selection of desserts

Fresh fruit salad with berries

PAN ASIAN | 115

SOUP

Seafood chowder (NF)

SALADS

Soba noodle salad, baby shrimp, roasted jalapeño vinaigrette (DF)

Bok choy & cabbage slaw, green apple, cashew dressing (GF, V)

Mixed greens, assorted vinaigrette (GF, V)

DECORATIVE PLATTER

Iced jumbo prawns, cocktail & ponzu sauces (2 pieces per guest)

HOT ENTRÉES

Pan seared Pacific lingcod with citrus butter & crispy shallots

Mongolian chicken (DF)

Mushroom ravioli, maple-soy butter (NF)

Garlic rice, toasted sesame, scallions (GF)

Steamed vegetables, fresh ginger (GF, V)

DESSERT

Pastry Chef Hans' selection of desserts

Fresh fruit salad with berries

Dinner buffets include:

Assortment of bread rolls & sweet butter.

Freshly brewed coffee, teas & herbal infusions

Decaffeinated coffee is available upon request only.

All pricing is per guest.

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dinner buffets

24

Minimum 50 guests.

TRATTORIA | 125

SOUP

Pasta e ceci, chickpeas & ditalini

SALADS

Oven dried tomato panzanella, sweet peppers, white balsamic vinaigrette (V)

Fennel & radicchio slaw, arugula, walnuts & parmesan (GF)

Cannellini bean salad, baby shrimp, capers, basil pesto (GF)

Mixed greens, assorted vinaigrette (GF, V)

HOT ENTRÉES

Chicken parmigiana, mozzarella & plum tomato sauce

Stripe bass & clams, lemon-miso butter, fried capers (GF)

Butternut squash ravioli, sage brown butter, hazelnuts, grana padano

Steamed seasonal vegetables, extra virgin olive oil & herbs (GF, V)

DESSERT

Tiramisu jars—lady finger soaked in coffee, mascarpone cream, cocoa powder

Bombolini (Italian cream filled donuts)

Cannoli

Pistachio cherry panna cotta (GF, V)

Fresh fruit salad with berries

L'EMOTION | 127

SOUP

French onion soup (NF)

SALADS

Selva prawn niçoise, fine green beans, nugget potato, 7 minute egg (DF)

Endive salad, poached pear, local artisan brie, toasted walnuts,

Dijon dressing (GF)

Golden lentil salad, double smoked bacon & goat cheese, champagne

vinaigrette (GF)

Mixed greens, assorted vinaigrette (GF, V)

HOT ENTRÉES

Braised beef shortrib bourguignon, mushrooms & pearl onion

Roasted salmon Provençale, oven dried tomato butter (DF)

Gratin potato (NF)

Vegetable ratatouille (GF, V)

DESSERT

Chef Hans' selection of desserts

Fresh fruit salad with berries

Dinner buffets include:

Assortment of bread rolls & sweet butter.

Freshly brewed coffee, teas & herbal infusions

Decaffeinated coffee is available upon request only.

All pricing is per guest.

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dinner buffets

25

Minimum 50 guests.

PACIFIC NORTH WEST | 137

SOUP

Coastal mountain forest mushroom soup (GF)

SALADS

Oven dried & hot house grape tomato salad, Neufchâtel cheese, basil purée (GF)

Wild rice & spinach salad, tahini vinaigrette, toasted sesame seeds, spiced cashews (GF, V)

Citrus cooked beet salad, sweet peppers, apple, pickled red onion, arugula (GF, V)

Mixed greens with assorted vinaigrette (GF, V)

DECORATIVE PLATTER

Golden Ears cheese & Two Rivers charcuterie

Sliced smoked steelhead with pickled red onion, capers & dill cream cheese

CARVERY

Whole roasted grain fed Alberta beef striploin, herb crusted, served with green peppercorn sauce

HOT ENTRÉES

Pan seared BC salmon medallions, maple miso butter, togarashi spice (GF)

Butternut squash ravioli, tarragon butter, parmesan Garden fresh seasonal vegetables (GF, V)

Buttermilk mashed potatoes (GF)

DESSERT

Nanaimo bar jars

Fresh fruit salad with berries

Mascarpone yuzu strawberry tarts

Salted caramel apple bread pudding

Plus \$200 chef carving fee per 75 guests, maximum 2 hours



Dinner buffets include:

Assortment of bread rolls & sweet butter.

Freshly brewed coffee, teas & herbal infusions

Decaffeinated coffee is available upon request only.

All pricing is per guest.

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V — Vegan

dinner à la carte

26

Minimum 20 guests.

APPETIZERS

SOUPS

BC forest mushroom soup, chives, truffle essence (GF)

21 per guest

Lobster bisque en croûte

24 per guest

Roasted butternut squash & coconut soup, toasted pumpkin seeds (GF, V)

19 per guest

SALADS & COLD APPETIZERS

Fraser Valley greens, black pepper goat cheese, pickled strawberries, balsamic dressing (GF, NF)

21 per guest

Marinated beets, brie cheese, vanilla dressing, dukkah spice

23 per guest

Watercress & endive salad, marinated artichokes, citrus suprêmes, crispy prosciutto, tarragon vinaigrette (GF)

24 per guest

Beef carpaccio, charred broccolini salad, horseradish dressing, parmesan croutons

28 per guest

WARM APPETIZERS

Golden potato gnocchi, brown butter powder, celery root purée, parmesan

21 per guest

Scallops & crispy pork belly, butternut squash, pear butter, hazelnuts (GF, DF)

27 per guest

Selva prawn, "paella", chorizo, sofrito, chilis, saffron rice (DF)

25 per guest

ENTRÉES

VEGETARIAN

Mushroom ravioli, preserve lemon butter, roasted garlic & grilled broccolini, truffle powder (NF)

45 per guest

Middle Eastern spiced legume filet, seasonal vegetables, crispy chickpeas, romesco sauce (GF, NF, V)

42 per guest

Grilled cauliflower steak, butternut squash & piquillo pepper sauce, crispy wild rice & quinoa, young greens & mint salad (V, NF)

45 per guest

Plated dinners include:

Assortment of bread rolls & sweet butter
Freshly brewed coffee, teas & herbal infusions

All pricing is per person and based on one selection per course for all guests.

Offer a pre-selected choice of entrée for an additional \$8 per guest on top of highest priced entrée (selected 5 working days in advance).

Name cards and seating charts required for pre-selected choice menu.

Offer a table side entrée choice the day of the event for an additional \$18 per guest on top of highest priced entrée.

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dinner à la carte

27

Minimum 20 guests.

ENTRÉES

FISH

Slow roasted salmon, preserved lemon potatoes, garlic broccolini, five herb butter, trout roe
Arctic char, local clams & mussels, gnocchi, blistered tomatoes, saffron cream
Miso marinated sablefish, mushroom rice, green beans, crispy shallots, sesame butter
(min. 5 days)

49 per guest

54 per guest

65 per guest

MEAT & POULTRY

Roasted chicken breast, vegetables, tarragon polenta, crispy onions, caramelized garlic jus
Maple brined bone-in pork chop, wild mushrooms, celery root gratin, apple butter, whole
grain mustard jus (GF)
Grilled NY steak, charred, broccolini, caramelized garlic whipped potatoes, house-made steak
sauce & jus (GF)
Artichoke & sundried tomato stuffed chicken breast, golden potato gnocchi, grilled
broccolini & balsamic glazed pearl onions
Parsley crusted slow cooked lamb loin, honey glazed carrots, pecorino cheese croquettes,
preserved black olive jus

49 per guest

55 per guest

68 per guest

55 per guest

65 per guest

DESSERT

Crème brûlée—Tahitian vanilla bean custard, brandy snap, fresh berry (GF)
Mango-tango cheese cake—Light mango cheese cake, mini crème de pot, mango butter,
coconut sorbet, coconut foam
Baked BC anjou pear—Caramelized pear, puff pastry, crème anglaise, caramel sauce, vanilla
ice cream
Ultimate chocolate layer cake—Soft chocolate cake, chocolate mousse, apricot coulis (GF, V)
Red velvet—Cream cheese mousse, red velvet cake, strawberry marshmallow, berry
compote, raspberry gel
Pear Helene—Craft beer brownie, vanilla crème fraiche, spiced poached pear, chocolate
sauce
Lemon posset—Italian meringue, lemon curd, caramelized white chocolate crumble, crisp
lime meringue

20 per guest

22 per guest

22 per guest

23 per guest

22 per guest

21 per guest

21 per guest

Plated dinners include:

Assortment of bread rolls & sweet butter
Freshly brewed coffee, teas & herbal infusions

All pricing is per person and based on one
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V — Vegan



Host bar consumption under \$500 net (within a 2 hour time period) bartender fee is \$200.00 per bar.

Host beverage service includes a bartender for every 100 guests and drinks for mix (soft drinks, orange, grapefruit, cranberry, tomato & clamato juice).

LIQUOR

PREMIUM

Canadian Club, Ballantines, Jim Beam, Smirnoff, Beefeater, Captain Morgan, Bacardi Black

11 per oz

DELUXE

Crown Royal, Chivas Regal 12YO, Jack Daniels, Bombay Sapphire, Ketel One, Bacardi Superior White, Appletons V/X Dark Rum

14 per oz

SPECIALTY

Wisers 18YO, JW Black Label 12YO, Glenfiddich Single Malt 12YO, Makers Mark, Hendricks, Belvedere **or** Grey Goose, Havana Club 3YO, Lemon Hart Demerara, Campari

16 per oz

MARTINI COCKTAIL

Premium — Smirnoff, Beefeater

14.5 per 2oz

Deluxe — Ketel One, Bombay Sapphire

16 per 2oz

Specialty — Grey Goose, Hendricks

18 per 2oz

LIQUEURS

Drambuie, Grand Marnier, Baileys, B&B, Sambuca, Sandeman Ruby Port

13.75 per oz

COGNAC & SPECIALTY

Courvoisier VSOP, Belvedere Vodka, Patron Silver Tequila

16.25 per oz

bar beverage list

BEER

Domestic	10.5 each
Local Craft	11 each
Import (Stella, Corona)	11 each
Ciders & Coolers	11 each

PUNCH

Sparkling or alcoholic fruit punch	185 per gallon
Non-alcoholic fruit punch	155 per gallon

SOFT DRINKS

Pepsi, 7UP, Schweppes Ginger Ale, Soda Water, Tonic Water, Chilled Juices	7 per glass
Ginger Beer	12 per bottle
Still water bottle (250 mL)	7 per bottle
Sparkling water bottle (250 mL)	7 per bottle
Martinelli Sparkling Apple Juice	18 per bottle

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for mix (soft drinks, orange, grapefruit, cranberry, tomato & clamato juice).

WINE BY THE GLASS (5OZ)

WHITE (select one)

Sumac Ridge VQA, BC — Sauvignon Blanc	11.5 per glass
Woodbridge by Robert Mondavi, CA — Chardonnay	11.5 per glass

RED (select one)

Sumac Ridge VQA, BC — Merlot	11.5 per glass
Woodbridge by Robert Mondavi, CA — Cabernet Sauvignon	11.5 per glass



GENERAL INQUIRIES:
events@panpacificvancouver.com | 604 662 8111



PAN PACIFIC
VANCOUVER

All banquet events are subject to 18% surcharge, 5% administration fee, 10% liquor tax & 5% GST.