

LODGE & HELISKIING

# GROUP & CORPORATE EVENT

## **MENU PACKAGE**

### 2024 / 2025



# **BREAKFAST**

## **Hot Continental Buffet**

Overnight Oats Cereal / Granola Yogurt Nuts / Seeds / Dried Fruits Fresh Baked Pastries Fresh Fruit Charcuterie Platter Scrambled Eggs / Frittata Hashbrowns Bacon & Sausage Toast / Compote / Spreads

### \$25/pp + tax + 18% gratuity Minimum 20 guests



# **LUNCH**

## Packed To Go

Seasonal Charcuterie Sandwich OR Vegetable & Cheese Sandwich

Served with

Crudités House-made Cookies Granola Bar <u>or</u> Trail Mix Juice Box <u>or</u> Bottled Water Chocolate

\$20/pp + tax + 18% gratuity Minimum 20 guests



# **BBQ DINNER**

### **OPTION 1**

Beef, Chicken or Veggie Burger Homemade Buns All the Toppings Vegan Potato Salad Pasta Caesar Salad Crudité with Ranch & Curry Aioli Seasonal Fruit Platter Chef's Selection of Bars & Cookies

### \$45/pp + tax + 18% gratuity Minimum 20 guests



# **BBQ DINNER**

## **OPTION 2**

Chicken & Lamb Souvlaki Grilled Mediterranean Vegetables Greek & Charred Broccoli Salad Crudité with Tzatziki & Hummus Homemade Pita Seasonal Fruit Platter Baklava Platter

### \$45/pp + tax + 18% gratuity Minimum 20 guests



# **DINNER**

## **OPTION 1**

Soup of the Day

Tyax House Salad

#### Tyax Burger

Beef sirloin patty, Beyond Meat patty or chicken breast, fresh tomato lettuce, brioche bun, tomato chutney, mustard aioli & crispy onions Served with fries

#### OR

#### Greek Rib Dinner

House smoked ribs, lemon potatoes, seasonal vegetables, pita & tzatziki

#### OR

#### Creole Chicken

Grilled achiote chicken, coconut rice &beans, green tomato pickle, Toum & green salad

#### Ice Cream Sandwich

#### OR

Baklava Cheesecake

### \$40/pp + tax + 18% gratuity

#### Minimum 15 guests



# **DINNER**

### **OPTION 2**

Orange & Fennel Salad

Coriander Vinaigrette

#### OR

Tempura Calamari

Crispy salt & pepper squid, fried Shishito chilies, preserved lemon & tzatziki

Prosciutto & Gouda Stuffed Chicken Roasted fingerling potatoes & seasonal vegetables

OR

Maple Yuzu Sablefish

Lemongrass jasmine rice & seasonal vegetables

OR

Eggplant Parmesan Pappardelle pasta & garlic baguette

Family Style Dessert Platter

### \$65/pp + tax + 18% gratuity

#### Minimum 15 guests



# **DINNER**

## **OPTION 3**

Steak Tartar Grainy mustard, capers & sourdough crostini

#### OR

Burrata & Peach

Fresh burrata, shaved peach, crispy prosciutto, basil, balsamic & pistachio

#### OR

Seafood Chowder

Fresh halibut, salmon, crab & prawn, pork belly, potato, red pepper & cream

#### Dungeness Crab Cakes

Dungeness crab & Sockeye salmon, served with Caesar salad

#### OR

#### **Braised Short Ribs**

Horseradish mashed potato & bone marrow demi-glace

OR

**Crusted Salmon** *Pistachio crusted steelhead, roast fingerling potatoes & maple butter* 

Chocolate Climb

#### OR

Tiramisu

### \$85/pp + tax + 18% gratuity

#### Minimum 15 guests