

# TIGH-NA-MARA BANQUET MENU



TASTE THE DIFFERENCE.

All prices are exclusive of applicable taxes & gratuities  
Valid January 1, 2019 to December 31, 2019  
Subject to change

# RECEPTION

*Chef's Note: A general rule for quantities are as follows:  
6 to 8 pieces per person for a pre-dinner reception  
8 to 12 pieces per person for a reception  
12 to 18 pieces per person for a dinner reception*

Minimum 2 dozen per selection

## COLD CANAPÉS

**Qualicum Brie** Crostini & Balsamic Drizzle (Vegetarian)  
**Sesame Crusted Tuna** with Wasabi Cream & Pickled Ginger On Crostini  
**Wild Pacific Smoked Salmon** & Spinach Pinwheels  
**Duck Breast & Fig Jam** Herb Cream Cheese On Crostini  
**Black Tiger Prawns** with Horseradish Cream (GF)  
**Roasted Vegetable** Basil Cream Pinwheels (Vegetarian)  
34 per dozen



## HOT HORS D'OEUVRES

**Coconut Prawns** Sweet Chili Lime Sauce  
**Risotto Bullets** with Basil & Fontina Cheese (Vegetarian)  
**Mini Beef Wellington** Horseradish Cream  
**Shrimp Purse** with Asian Dipping Sauce  
**Vegetable Spring Roll** Ginger Plum Sauce (Vegetarian)  
**Scallops** Wrapped in Smokey Bacon with Horseradish Cream  
**Tandoori Spiced Chicken Satays** with Spicy Mango Chutney (GF)  
**Spiced Chicken Sate** Coconut Lime Peanut Sauce (GF)  
**Tempura Artichokes** Smoked Paprika Aioli (Vegetarian)  
34 per dozen



## CHEF'S SELECTION

A selection of the above hot hors d'oeuvres & cold canapés 32 per dozen

# RECEPTION PLATTERS

Minimum 15 guests

## CRUDITÉ PLATTER

A Selection of Fresh Cut Vegetables with Curried Sour Cream & Tangy Ranch Dips  
4.25 per person

## BAKED BREADS & SPREADS

Roast Garlic Hummus, Spinach & Artichoke, Spicy Pumpkin Dips  
Selection of Crackers & Baked Breads  
6.25 per person

## SLICED SEASONAL FRESH FRUIT

Accompanied with a Yogurt Dip  
6.25 per person

## DOMESTIC & INTERNATIONAL CHEESES

Aged Cheddar, Swiss, Brie & Blue Cheese  
Selection of Crackers, Fresh Seasonal Fruit & Crusty Baguette  
8.75 per person

## ARTISAN SANDWICHES

Assorted Variety / 1.5 Sandwiches Per Person  
All on Rustic Baguette

**Ham** Pommery Apple Chutney & Havarti

**Egg Salad** Green Onion & Celery

**Roasted Beef** Blue Cheese Horseradish Aioli

**Chicken** Roast Red Peppers, Honey & Brie

**Vegetarian** Roast Red Peppers, Onion, Cucumber & Roast Garlic Hummus

11.50 per person

## WINGS, WINGS & MORE WINGS!

6-8 wings per person  
Choice of Mild, Medium or Hot Sauce & Honey Garlic, Chicken Wings  
Served with Blue Cheese Dip  
13.25 per person

## ANTIPASTO PLATTER

Cured Italian Meats, Olives & Grilled Vegetables, Focaccia, Flatbread & Savoury Bread Sticks,  
Savoury Jam, Spicy Mustard  
8.50 per person

## CHARCUTERIE

Salami, Sausages, Smoked Salmon, Selection of Pickles, Olives, Beets, Artichoke Hearts, Sweet Peppers,  
Fruit Chutney, Flat Breads & Crackers  
13.25 per person

# RECEPTION ENHANCEMENT FOOD STATIONS

Minimum 30 people per station

## "MINI" SLIDER STATION

2.5 pieces per person  
Tigh-Na-Mara Signature Beef Sliders  
Smoked BBQ Sauce  
Legendary Pulled Pork Sliders  
Sweet Citrus Sauce  
Vegetarian Sliders  
14.25 per person

## MAC & CHEESE

Smoked Gouda Cheese, Canadian Aged Cheddar,  
Bacon, Roasted Garlic, Green Onion, Caramelized  
Onions, Ketchup & Sriracha Hot Sauce on side  
11.75 per person

## SAVORY MINI WAFFLES

2.5 pieces per person  
Choose 2 of the Following Toppings:  
**Pulled Pork** with Blueberry BBQ Sauce  
**Chipotle Chicken Alfredo**  
**Braised Beef** with Peppercorn Sauce  
15 per person

Optional Chef in Attendance \*\*

## PASTA BAR

Penne, Cheese Tortellini & Linguine Pastas,  
Marinara, Pesto & Cream Sauces,  
Sun-dried Tomatoes, Olives, Red Onion,  
Bell Peppers, Roast Garlic, Capers,  
Field Mushrooms, Baby Shrimp,  
Chorizo & Parmesan Cheese  
13.75 per person

Optional Chef in Attendance \*\*

## RISOTTO ACTION STATION

Chef Attended. Served with a Selection of Toppings.  
Charred Red Pepper, Artichoke Hearts,  
Roasted Asparagus, Wild Mushrooms, Peas, Olives,  
Shrimp, Asiago & Romano Shaved Cheese,  
Herb Crusted Bread Sticks  
13.75 per person

## SHELLFISH STATION

1 pound per person  
Clams & Mussels, Freshly Steamed with Tomato,  
Garlic, White Wine, Herbs  
Market Price

\*\* 53 per Chef per 50 people  
1 chef required per 50 people

# FOOD STATIONS

## TOWER OF BLACK TIGER PRAWNS

Marinated in Fresh Herbs & Garlic  
Served with Lemons, Spicy Cocktail Sauce,  
Mango Curry Dip  
Available in increments of 50 pieces at 132/tower

## PRAWN SAUTÉ STATION

Minimum 50 guests  
Sautéed Black Tiger Prawns with Herbs,  
Garlic & White Wine  
Wild Mushroom Risotto,  
Garlic Herb Bread Sticks  
Roasted Red Pepper Coulis  
15.75 per person  
*(based on 5 prawns per person)*

53 per Chef per 50 people  
1 chef required per 50 people

# SWEET STATIONS & RECEPTION ENHANCEMENTS

Minimum 50 people per station

## DECADENT CHOCOLATE FOUNTAIN

Rich Belgian Chocolate, Fresh Seasonal Fruit, Cookies, Marshmallows, Rice Krispie Squares,  
Sponge Cake Pops & Whipped Cream  
Reception 18 per person

## COOKIE BAR

4 pieces per person  
Assortment of Freshly Baked Cookies  
Double Chocolate, Chocolate Chip, White Chocolate Macadamia & Biscotti  
7.50 per person

## MINI DONUT STATION

4 pieces per person  
House Baked Assortment of Traditional Old Fashioned Plain, Chocolate Dip, Frosted Mini Donuts,  
Assortment of Mini Donut Bites  
7.50 per person

## S'MORES STATION

4 pieces per person  
Chef Attended Live Fire Baked on Wood Bench, Graham Cracker, Dark Chocolate,  
House Made Roasted Vanilla Marshmallow  
12.75 per person

# PLATED DINNERS

## THREE COURSE

Add 4 per person for a four course

Maximum 120 people

## STARTERS

Select 1 For Three Course, 2 For Four Course for the Group

**Roma Tomato Bisque** Sage Crème Fraîche

**Wild Mushroom Bisque** Basil Crème Fraîche

**Carrot Ginger** (Vegan, Lactose Free)

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots, White Balsamic Vinaigrette

**Classic Greek Salad** Crumbled Feta, Kalamata Olives, Olive Oil, Basil & Red Onions

**Roasted Chickpea & Quinoa Tabouleh Salad** Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing

**Caesar Salad** Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

**Broccoli & Grape Salad** Sweet Red Onion, Roasted Pumpkin Seed, Honey Ginger Yogurt Dressing

## ENTRÉE

Select 1 For The Group

Served with Seasonal Vegetables & Rosemary Herb Roasted Potatoes

**Wild Pacific Cedar Salmon** Baked with Maple Ginger Glaze 49

**Canadian AAA Sirloin Steak** Served Medium with Blue Cheese & Peppercorn Cream 51

**Chicken & Salmon Duo** Grilled Chicken Breast & Wild Sockeye Salmon with a White Wine Butter Sauce 53

**Rotisserie Cornish Hen** Rosemary Jus 48

**Braised Beef Short Rib** Barley Risotto, Smoked Shallot, Yam Purée, Beef Jus Reduction 54

**Potato Gnocchi** Roasted Peppers, Mushrooms, Eggplant, Tomato Herb Purée, Parmesan Cheese 42

**Vancouver Island Rock Cod** Baked with Arugula, Herb Pesto, Seared Prawns 45

## DESSERTS

Select 1 for the Group

**Chocolate Ganache** Tart, Raspberry Compote

**Cheesecake** with a Chocolate Graham Wafer Crust with Berry Compote

**Red Velvet Cake** with a Rich Cream Cheese Icing

**Chocoholics Sweet Tooth** Dark, White, Milk Chocolate Mousse

**Apple Pie** Home-made, Crumble Topping

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

A multiple choice of entrée only available for groups of 100 guests or less

Choices confirmed 72 hours ahead

A 4.25 per person surcharge applies for additional choice of entrée to a maximum of 3 choices

A 12 surcharge will apply for a choice of at the table, to a max of 3 choices

All children's meals are 1 choice for entire party

All guests will enjoy the same starter & dessert

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## CUSTOM STARTER OPTIONS

**West Coast Seafood Chowder** Teaming with Mussels, Clams & Wild Salmon

**Grilled Asparagus** Shaved Parmigiano & Citrus Vinaigrette

**Sesame Crusted Ahi Tuna** Carpaccio with Wasabi Cream

**Crab & Shrimp Cake** Citrus Aioli

Add 4.25 per person

## CUSTOM ENTRÉE OPTIONS

**Surf & Turf Duo** of Baseball Cut Beef Strip Loin & Jumbo Tiger Prawns Skewered on Sugar Cane, Merlot Demi-Glace  
55 per person

## SEASONAL DESSERT CHOCOLATE TRIO

Add 3 per person

## DIETARY OPTIONS, FOR BUFFETS & PLATED

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Add 4.25 Per Plate

## VEGAN, GLUTEN FREE, LACTOSE FREE

**Roast Cauliflower & Spiced Lentils** Spinach Curry Sauce (Vegan, Gluten Free, Lactose Free)

**Vegetable Ragoût** Grilled Balsamic Glazed Portobello Mushroom on a Wilted Spinach & Tofu Ragoût (Vegan, Lactose Free, Gluten Free)

**Roasted Vegetable Curry** Chickpea, Coconut Milk, Curry Spices, Basmati Rice (Vegan, Lactose Free, Gluten Free)

**Stuffed Braised Pepper** Lentils, Sundried Tomato, Olives, Capers, & Fresh Thyme (Vegan, Lactose Free, Gluten Free)

**Wild Rice Pancake** Black Bean, Roasted Corn Salsa (Vegan, Lactose Free, Gluten Free)

Due to severity of certain allergies & dietary restrictions we suggest a fresh fruit plate for dessert. For large groups, please choose one item above for your vegetarian or allergy option

# WHITE RIVER DINNER BUFFET

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Selection of Freshly Baked Rolls

Seasonal Vegetable Platter, Tangy Ranch Dip

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots, White Balsamic Vinaigrette

**Roasted Chickpea & Quinoa Tabouleh Salad** Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing

**Caesar Salad** Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

## HOT DISHES

Select Two of the Following:

**Braised Moroccan Chicken** Roasted Vegetables, Aromatic Spices, Dates

**Vegetable Ratatouille** Eggplant, Peppers, Tomato, Garlic, Fresh Herbs

**Roast Pork Loin** Balsamic Fig & Oven Roasted Tomatoes

**Bacon Wrapped Meatloaf** Beef, Pork, Wild Mushrooms with a Brown Sugar Apple Cider Glaze

**West Coast Seafood Medley** Salmon, Cod & Mussels in Tarragon Cream

**Curried Butter Chicken** Coconut Basmati Rice

**Sockeye Salmon** Maple Ginger Glazed

Rosemary & Thyme Roasted Baby Potatoes

Medley of Fresh Seasonal Vegetables

Sweet Table from our Bakery

43 per person

## BUFFET ENHANCEMENTS:

**Seafood Sampler Platter (25 People)** Smoked Peppered Salmon, Basil Pesto Mussels in a Shell, Shrimp Salad, Scallop Ceviche, Pickled Herring, Sweet Onion, Lemon & Capers

210 per Platter

## BUFFET UPGRADE:

**Slow Roasted AAA Prime Rib of Beef** Pan Jus & Creamy/Hot Horseradish, Yorkshire Pudding

11.50 per person



# GOLD RIVER BUFFET DINNER

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Selection of Freshly Baked Rolls

Antipasto Plate, Assorted Pickles, Stuffed Olives & Marinated Artichoke Hearts

Seasonal Vegetable Platter, Tangy Ranch Dip

**Caesar Salad** Crisp Romaine Hearts, Roasted Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots, White Balsamic Vinaigrette

**Roasted Chickpea & Quinoa Tabouleh Salad** Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing

**Broccoli & Grape Salad** Sweet Red Onion, Roasted Pumpkin Seed, Honey Ginger Yogurt Dressing

## HOT DISHES

Select 2 of the following:

**Braised Moroccan Chicken** Roasted Vegetable, Aromatic Spices, Dates

**Bacon Wrapped Meatloaf** Beef, Pork, Wild Mushrooms with a Brown Sugar Apple Cider Glaze

**Vegetable Ratatouille** Eggplant, Peppers, Tomato, Garlic, Fresh Herbs

**West Coast Seafood Medley** Salmon, Cod & Mussels in Tarragon Cream

**Baked Manicotti** Spinach, Ricotta, Tomato Purée

**Roast Pork Loin** Balsamic Fig & Oven Roasted Tomatoes

**Curried Butter Chicken** Coconut Basmati Rice

**Vegetable Ragoût** Grilled Balsamic Glazed Portobello Mushroom on a Wilted Spinach & Tofu Ragoût

**Sockeye Salmon** Maple Ginger Glazed

## CARVING STATION

Select 1 of the following:

- **Herb & Cracked Pepper Crusted AAA Roast Beef** with Yorkshire Pudding, Pan Jus & Creamy Horseradish
- **Whole Stuffed Salmon Wellington** Fresh Herbs, Wild Mushrooms, Shallots & Spinach
- **Dijon Mustard Crusted Smoked HoneyHam**

Rosemary & Thyme Roasted Baby Potatoes

Medley of Fresh Seasonal Vegetables

Sweet Table from our Bakery

48 per person

## BUFFET ENHANCEMENTS:

**Seafood Sampler Platter (25 People)** Smoked Peppered Salmon, Basil Pesto Mussels in a Shell, Shrimp Salad,

Scallop Ceviche, Pickled Herring, Sweet Onion, Lemon & Capers

210 per Platter

## BUFFET UPGRADE:

**Slow Roasted AAA Prime Rib of Beef** Pan Jus & Creamy/Hot Horseradish, Yorkshire Pudding

11.50 per person

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# SOOKE RIVER BBQ DINNER BUFFET

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Corn Bread & Buttermilk Biscuits

**Caesar Salad** Crisp Romaine Hearts, Roasted Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots, White Balsamic Vinaigrette

**Mediterranean Pasta Salad** Tomatoes, Feta, Basil, Garden Vegetables

**Classic Coleslaw** Shredded Green Cabbage & Carrot

## BBQ ITEMS

*Pick Any Two BBQ Items*

**Chicken Burgers** Classical Toppings

**Beef Burgers** Classical Toppings

**Vegetable Burgers** Classical Toppings

**Hot Dogs**

27.50 per person

Add any extra BBQ item for an additional \$5 each

*Pick Any Two BBQ Items*

**BBQ Chicken** Maple Barbeque Sauce

**Double Smoked Sausage** with Sautéed Onions

**Pulled Pork** Blueberry BBQ Sauce

**Baby Back Ribs** Smoked BBQ Sauce

42 per person

Add any extra BBQ item for an additional \$5 each

*Pick Any Two BBQ Items*

**Fresh British Columbia Salmon** Marinated with Fresh Herbs & Lemon

**Grilled Albacore Tuna** Mint, Lime & Lemon Salsa

**BBQ Prawns** Brushed with Garlic

**AAA Strip Loin** New York Cut

49 per person

*Pick Any Two BBQ Items*

**Whole Dungeness Crab**

**AAA Beef Tenderloin**

**Ahi Tuna**

**Rainbow Trout**

Market Price

Confirmed 30 days out

Rosemary Thyme Baked Potatoes & Sour Cream, Bacon, Chives

Seasonal Vegetables

Molasses Baked Beans

Fresh Sliced Watermelon

Sweet Table from our Bakery

## BUFFET ENHANCEMENTS:

**Seafood Sampler Platter (25 People)** Smoked Peppered Salmon, Basil Pesto Mussels in a Shell, Shrimp Salad,

Scallop Ceviche Pickled Herring, Sweet Onion, Lemon & Capers

210 per Platter

**Slow Roasted AAA Prime Rib of Beef** Pan Jus & Creamy/Hot Horseradish, Yorkshire Pudding

11.50 per person

**Herb & Cracked Pepper Crusted AAA Roast Beef** with Yorkshire Pudding, Pan Jus & Creamy Horseradish

7.50 per person

Pan Jus to Brandy Peppercorn Sauce

2 per person

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# TNM FAMILY STYLE SEAFOOD BAKE

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Crusty Rolls & Whipped Butter

**Garden Salad** Cherry Tomatoes, Cucumber, Peppers, Carrots, White Balsamic Vinaigrette

**Classic Coleslaw** Shredded Green Cabbage & Carrot

**Caesar Salad** Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

**Chorizo Sausage** Grilled & Served in Cast Iron Skillet

**Steamed Clams & Mussels** in Warm Garlic Herb Butter

**Grilled Prawns** Served in Cast Iron Skillet

BBQ Grilled Corn on the Cob, Seasonal Grilled Vegetables, Rosemary & Thyme Roasted Baby Potatoes

Fresh Sliced Watermelon

**Make your own Strawberry Shortcake** Fresh Baked Pound Cake, Vanilla Orange Marinated Strawberries,

Ginger Scented Whipped Cream

56 per person

## BUFFET ENHANCEMENTS:

**Local Dungeness Crab** Fresh, Steamed

Market Price

**Fanny Bay Oysters** Shallots, Spinach & Melted Cheese

Market Price

**Grilled Sockeye Salmon** Lemon Dill

7.50 per person

**Canadian AAA Sirloin Steak** Served Medium with Blue Cheese & Peppercorn Cream

9.50 per person

# LATE NIGHT SNACKS

Minimum 25 guests

## LATE NIGHT BITES

**Chicken Wings** Each with Assorted Dips  
13.25 per person

**Mac & Cheese** Smoked Gouda Cheese, Canadian Aged Cheddar, Bacon, Roasted Garlic, Green Onion, Caramelized Onions, Ketchup & Sriracha Hot Sauce on the Side  
11.75 per person

**Build Your Own Nachos** Hot Cheese Sauce, Tomatoes, Shredded Cheese, Jalapenos & Black Olives, Seasoned Ground Beef  
10.50 per person

**Snack Attack** Chips & Ranch Dip, Hummus & Pita, Tortilla Chips & Salsa, Popcorn  
9.50 per person

**Sandwich Platter** Selection of Sandwiches on Rustic Baguette, Ham, Beef & Vegetable, Crudit  Platter with Ranch Dip, Potato Chips  
11.50 per person

**Taco Station** Shredded Lettuce, Diced Tomatoes, Sour Cream, Shredded Cheese, Seasoned Ground Beef, Soft Corn & Flour Tortillas  
11.50 per person

# BAR PRICE LIST

## HOST BAR

### *Standard Liquor (1 oz)*

*Host - 5.87 / Cash 6.75*

Gilbey's Gin  
Appletons White Rum  
Captain Morgan's Dark Rum  
Grants Scotch  
Wisers Rye  
Sauza Tequila  
Stolichnaya Vodka

### *Domestic Beer*

*Host - 5.87 / Cash 6.75*

Budweiser  
Bud Light  
Canadian  
Kokanee

### *Non-alcoholic Beer*

*Host - 5.87 / Cash 6.75*

O'Douls Regular  
O'Douls Amber  
Warsteiner

### *House Wine By The Glass*

*Host - 5.87 / Cash 6.75*

### *Martini (2 oz)*

*Host - 10.87 / Cash 12.50*

*\* Host Bar prices are  
before applicable taxes  
and gratuity. Cash bar  
prices are inclusive of  
applicable taxes.*

*Brands are subject to  
change.*

### *Premium Liquor (1 oz)*

*Host - 6.30 / Cash 7.25*

Bombay Gin  
Bacardi White Rum  
Captain Morgan's Spiced Rum  
Johnny Walker Red Scotch  
Crown Royal Rye  
Jose Cuervo Tequila  
Absolut Vodka

### *Premium Beer*

*Host - 6.30 / Cash 7.25*

Alexander Keiths  
Slipstream  
Herman's Dark

### *Import/Ciders & Coolers*

*Host - 6.74 / Cash 7.75*

Corona  
Stella Artois  
Heineken  
Strongbow Cider  
Mike's Hard - Lemonade, Cranberry

### *Deluxe Wine By The Glass*

*Host - 10 / Cash 11.50*

*Soft Drinks (fountain) 2*

*Perrier (330ml) 3.50*

*Sparkling Apple Juice 750 ml (non-alcoholic) 15*

*Alcoholic Punch (1 gallon serves 25) 90*

*Non-alcoholic Punch (1 gallon serves 25) 50*

A bartender will be provided free of charge, providing consumption is over \$300 per bar. If the minimum is not achieved, a bartender charge of \$30 per hour (minimum 4 hours) per bartender will be levied.

Host Bar costs are before applicable taxes and gratuity.

## GUESTROOM HOSPITALITY

Guestroom Hospitality Suite Set Up

100

Includes Glasses, Ice, Napkins

(Max 25 people)

A Selection of Nuts, Potato Chips and Pretzels

3 per person

Regular & Decaffeinated Coffee & Assorted Teas(10 Cups)

20 per carafe

Regular & Decaffeinated Coffee & Assorted Teas(40 Cups)

80 per urn

Soft Drinks (on Consumption)

2.75 per can

Bottled Still Water (on Consumption)

2.75 per bottle

Bottled Fruit Juices (on Consumption)

3.25 per bottle

Sliced Lemons & Limes(10 people)

5

Delivery Fee

25

# BANQUET WINE LIST

## WHITE WINES

### HOUSE WINES

Prospect Winery Un-oaked Chardonnay British Columbia	35
Nederburg Sauvignon Blanc South Africa	35

### SPECIAL SELECTION WHITE WINES

Mission Hill, Five Vineyard Pinot Grigio VQA - Tropical, Apricot, Papaya	40
See Ya Later Ranch Riesling VQA - Green Apple, Citrus, Melon, Mineral	40
Riverlore Sauvignon Blanc New Zealand - White Peaches, Herbs, Flowers, Minerality	42
Dirty Laundry 'Woo Woo' Vines Gewürztraminer VQA - Spice, Lemon Candy, Red Apple, Peach, Lychee	42
Cedar Creek Chardonnay VQA - Pineapple, Citrus, French Oak, Hay	45
Nk'Mip Pinot Blanc VQA - Citrus, Crisp, Apple, Mineral	50

## RED WINES

### HOUSE WINES

Prospect Winery Merlot British Columbia	35
Nederburg Cabernet Sauvignon/Shiraz South Africa	35

### SPECIAL SELECTION RED WINES

Santa Julia Malbec Argentina - Red Fruit, Violets, Spice, Coffee, Chocolate	40
Cedar Creek Merlot VQA - Ripe Berry, Chocolate, Espresso	43

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Milton Park Shiraz South Australia – Raspberry, Soft black pepper, Subtle Oak, Bright	45
Dirty Laundry Cabernet Sauvignon VQA – Blackberry, Herbs, Green Olives, Ripe	46
Quails Gate Pinot Noir VQA – Blackberry, Raspberry Jam, Spice and Clove	50
Ravenswood Zinfandel California – Smoke, Spice, Chocolate, Pepper, Blackberry	52
Liberty School Cabernet Sauvignon California – Black Cherry, Plum, Violets	62
Burrowing Owl Merlot VQA – Ripe Black Cherry, Black Plum, Blueberry, Blackberry	70

## ROSÉ AND SPARKLING WINES

### ROSÉ

Joie Rosé Okanagan Pinot Noir/Gamay Noir – Wild Strawberry, Raspberry, Pepper	48
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### SPARKLING WINES & CHAMPAGNE

Pergolo Prosecco Italy – Apple, Crème Brûlée, Pear	42
Segura Viudas, Brut Reserva Cava, Spain – Citrus, Tropical Fruit, Lime, Pineapple	45
Summerhill, Cipes Brut VQA – Apple, Limes, Almonds, Grapefruit	54
Veuve Cliquot, Ponsardin Brut AOC Champagne, France – Crisp Apple, White Flowers, Wet Stones	150



# CATERING INFORMATION

## FOOD & BEVERAGE

All food & beverage arrangements must be confirmed in writing with the Resort thirty (30) days prior to the date of the event(s), or at the time of booking if within thirty (30) days.

All food & beverage served in the Resort is to be supplied by Tigh-Na-Mara, with the exception of wedding cakes. No outside Food & Beverage may be brought into the Conference Centre.

To ensure the comfort of all resort guests, speeches, photographs and entertainment are not permitted in the Restaurants. Tigh-Na-Mara is pleased to accommodate these requests in a private room.

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Resort through the B.C. Liquor Distribution Branch. Liquor service is not permitted before 11:00am or after 1:00am (12:00 midnight on Sundays).

One set menu is required for all guests. We are pleased to work with any dietary concerns or food allergies in advance of the group's arrival. Substitution requests made during an event will be subject to a service charge.

Menu & room rental prices are subject to change without notice; however, menu prices will be honored sixty (60) days prior to the date of the event.

## GUARANTEE

It is the responsibility of the client to advise the final guarantee to the Resort, seventy two (72) hours or three (3) business days prior to the event by 12:00 noon. In the event that a guarantee has not been provided, the final number will be based on the previously discussed attendance or the actual number attending, whichever is greater. The Resort reserves the right to provide an alternative function room best suited for the group should the number of guests attending the event or room setup differ from the original contract.

## SERVICE CHARGES & TAXES

All Food & Beverage is subject to a 15% service charge. Government taxes are applicable and are subject to change without notice.

## PAYMENT

A non-refundable deposit is required to confirm all functions on a definite basis. Full payment for weddings and social events is required thirty days (30) prior to the event by a credit card.

Company cheques will be accepted for payment of a group account provided a credit application is completed and credit privileges are extended. Direct billing may be arranged pending prior approval from our Accounting Department. A credit application must be submitted a minimum of thirty (30) days prior to the function date.

The Resort will process invoices within seven (7) business days. Should you wish to pay by credit card an authorization form must be provided.

## CANCELLATION

Cancellation penalties and terms are outlined in your contract. All deposits are non-refundable.

## CONTRACTED SUPPLIERS

Contracted services organized by the client are subject to approval by the Resort.

Contracted services, including rentals or purchases, organized by the hotel on behalf of the client are subject to final billing and a 15% Resort Administration Fee.

## DAMAGE

The Client is responsible for damages to the Resort premises; by their guests, agents or independent contractors acting on their behalf, during the period the Resort premises are under their control. This includes damages to wall coverings or doorways from the use of strong tape, tacks, or other attachments for posters, flyers, or written material.

The use of confetti or sparkles is strictly prohibited. The use of such material anywhere on the Resort property will result in a clean up fee (minimum \$250).

## FUNCTION SPACE

The Resort reserves the right to inspect and control all private functions.

Space reserved is based on an 8:00am-5:00pm or 6:00pm-1:00am time frame. Set up and dismantle times are to be specified at the time of booking the function. Time added to an event while on-site or changes to contracted room setups within 24 hours of a function, will be subject to a labour charge (minimum \$100).

In accordance with government legislation, all function rooms, foyers and outdoor reception spaces are designated non-smoking areas.

Open flames are not permitted in the Conference Centre. Votive candles or tea lights must be enclosed with the candle flame below the lip of the glass.

## SHIPPING

As Tigh-Na-Mara Seaside Resort has very limited storage, we recommend that you arrange to have your shipment arrive no more than two (2) days prior to your event(s). Shipments with C.O.D. status will not be accepted. If goods are sent more than two (2) days prior to the event, a handling and storage fee may be applied.

Please arrange for your own Broker to avoid delays at the Border. Custom Brokerage fees are to be paid in advance or billed to your own Company address.

Please do not bill to the Resort as your shipment will become a C.O.D. order. The Resort will not accept C.O.D. orders.

Kindly arrange with the Shipping Company to have your shipment picked up from the Resort on the last day of your event. Please ensure you have filled out all the necessary information required on the bill of lading. Storage is very limited at Tigh-Na-Mara and we will not be responsible for shipments left behind. In the event you require assistance with shipping a handling fee will be applied. Arrangements for assistance must be made prior to departure with your Sales & Events Manager.

## MUSIC

SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada.

Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights.

These fees, subject to change are as follows:

Room Capacity	Fee per Event – Without Dancing	Fee per Event – With Dancing
1 – 72 people	\$31.31 + taxes	\$62.64 + taxes
Up to 300 people	\$45.02 + taxes	\$90.21 + taxes

## AUDIO VISUAL

Audio visual & special equipment requirements should be determined thirty (30) days prior to the date of the function. If equipment is supplied by an outside supplier the prices are subject to their confirmation. The safety & security of all equipment is the responsibility of the Client.

## SECURITY

The Client is responsible for additional security that may be required for an event.

The Resort is not responsible for lost or stolen articles, loss of or damage to any article left at the Resort prior to, during or following a function.

## AUDIO VISUAL EQUIPMENT

Flipcharts with Paper & Markers	\$25 per chart / day
Whiteboard & Markers	\$25 each / day
Easel	\$10 each / day
Speaker Phone (long distance additional)	\$50 per phone / day
Screen 6 foot	\$25 per screen / day
Screen 8 foot (Walbran Room only)	\$45 per screen / day
Podium	\$15 per day
Microphone Wireless Handheld	\$40 per day
Microphone Wireless Lapel	\$45 per day
Portable Sound System (for ceremony use only)	\$75 per day
Sound Hook-up	\$20 per day
LCD Projector & Screen	\$150 per day
Wireless Remote Power Point / Laser Pointer	\$20 each / day
Exhibit Tables (includes cloth & skirting)	\$20 per table / day

Tigh-Na-Mara is pleased to arrange additional AV as required.  
Please ask your Sales & Events Manager for details.