CATERING MENU

RADISSON BLU™
AIRPORT HOTEL & MARINA
VANCOUVER

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BREAKFAST

BREAKFAST BUFFET

Price listed per person. Minimum of 15 guests required.
Coffee & tea included.

REGENERATE $34

Assorted Freshly Baked Pastries V
Toaster Station V
white, multigrain, sourdough pullman loaves
Spreads
fruit preserves, honey, butter & peanut butter
Fresh Cut Seasonal Fruit (GF, DF, VG, NF)
House Granola & Cereals (V)
natural yogurt, berry compote, house granola, 2% milk, oat milk

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SOUTHERN CRAVINGS $46

Pineapple Agua Fresca (GF, DF, NF, VG)
Mexican Horchata (V)
Fresh Seasonal Cut Fruit (GF, DF, VG, NF)
Warm Tortillas (NF, DF, VG)
Free-Range Scrambled Eggs (GF, NF)
Smoked Brisket (GF, NF)
Ground Chorizo (P, GF, DF, NF)
Smoked Bacon (P, GF, DF, NF)
Peppers and Onions (VG, DF, NF)
Fajita Spiced Potatoes (GF, DF, NF, VG)
Condiments: *pico de gallo, queso fresco, sour cream, guacamole, lime wedges, cilantro, salsa roja*

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BREAKFAST BUFFET

Price listed per person. Minimum of 15 guests required.
Coffee & tea included.

YOGI $48

Smoothie (GF, V, NF)
spinach, apple, kale, and ginger
Steel Cut Oatmeal (V)
raisins, walnuts, brown sugar, 2% milk
Toaster Station (V)
white, multigrain, sourdough pullman loaves
Spreads
fruit preserves, honey, butter & peanut butter
Assorted Freshly Baked Muffins (V)
Granola & Yogurt (V)
house granola, natural yogurt, coconut chia pudding,
fresh berries, fruit preserves
Fresh Cut Seasonal Fruit (GF, DF, VG, NF)
Zucchini and Ricotta Frittata (GF, NF, V)
Chicken & Apple Sausage (NF)
Heirloom Potato Hash (DF, NF, VG)
peppers, spinach, and cherry tomatoes
Roasted Mushrooms (V)



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BREAKFAST BUFFET

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CESSNA DRIVE CLASSIC $46

Toaster Station (V)
white, multigrain, sourdough pullman loaves
Spreads (V)
fruit preserves, honey, butter & peanut butter
Assorted Freshly Baked Pastries (V)
Steel Cut Oatmeal (V)
raisins, walnuts, brown sugar, 2% milk
House Granola (V)
natural yogurt, berry compote, house granola
Fresh Seasonal Fruit (GF, DF, VG, NF)
Free-Range Scrambled Eggs (GF, NF)
Golden Breakfast Potatoes (GF, NF, V)
Smoked Pork Bacon (GF, DF, NF, P)
Chicken Apple Sausage (NF)
Additions: *Coconut Chia Pudding $6, Tofu Scramble with Vegetables $6 , Congee with Accompaniments $6*

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BREAKFAST PLATED

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FOR THE TABLE

Juice
orange or apple
Freshly Baked Pastry Basket (V)
assorted breakfast pastries for the table
Fresh Sliced Seasonal Fruit (GF, DF, NF, VG)

CHOOSE 1 ENTRÉE

Traditional Eggs Benedict (P) $46
canadian back bacon, grilled tomato, breakfast potatoes

Salmon Benedict (NF) $48
cold smoked salmon, chive hollandaise, breakfast potatoes, grilled tomato

Apple Crumble French Toast (V) $42
brioche, apple streusel, maple crème anglaise

Scrambled Eggs (V, GF, NF) $44
cheddar, green onions, breakfast potatoes, side salad



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À LA CARTE

Designed as flexible additions to existing breakfast, break, lunch, and reception menus.
A minimum order of 12 portions per selection is required.

BREAKFAST ENHANCEMENTS

Seasonal Whole Fruit (GF, DF, VG, NF) $4
apples, bananas, and oranges

Coconut Chia Pudding (GF, DF, VG, NF) $7
mango compote, toasted coconut

Overnight Oats (DF, VG, NF) $8
oat milk, apple, cinnamon, and pumpkin seeds

Greek Yogurt Parfait (V) $9
berry compote and house granola

Breakfast Croissant (NF, P) $14
free-range egg, cheddar, and pork sausage

Vegetable Breakfast Wrap (DF, VG, NF) $12
tofu scramble, spinach, peppers, and salsa

Assorted Breakfast Pastries (V) $9
two pieces per person

Assorted Muffins (V) $84/Dozen

House-Baked Cookie (V) $60/Dozen

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TO-GO BREAKFAST

Minimum of 12 orders per selection.

TO-GO BREAKFAST

Continental To-Go (V, NF) $24

one mini butter croissant & two mini breakfast pastries, greek yogurt, seasonal whole fruit, and bottled juice

Breakfast Croissant Box (NF, P) $28

egg, cheddar, pork sausage, croissant, seasonal fruit cup, and bottled juice

Plant Powered Breakfast (DF, VG, NF) $28

tofu scramble and vegetable wrap, coconut chia pudding, whole fruit, and bottled juice



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BREAKS

THEMED BREAKS

Price listed per person. Coffee & tea included.

HEALTHY MANTRA $20

Elixir (GF, DF, VG, NF)
cucumber, lemon, mint
Baked Vanilla Yogurt (GF, V)
fresh berries
Vegetable Crudité (GF, DF, VG)
hummus
House Granola Bar (V)
Fresh Seasonal Cut Fruit (GF, DF, NF, VG)

WHEN LIFE GIVES YOU LEMONS $21

Iced Tea + Lemonade (DF)
Lemon Squares (NF, V)
Lemon Poppy Seed Loaf (NF, V)
Lemon Tarts (V)

½ TIME HAPPY HOUR $26

S&P Chicken Wings (NF)
Loaded Hot Baked Nachos (NF)
salsa, sour cream
Mini Cheeseburger Sliders (NF)
Kettle Chips (NF, GF, V)
creamy onion dip

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THEMED BREAKS

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BAKEHOUSE $18

Assorted Muffins, Pastries, and Mini Croissants (V)
Baked Spinach & Ricotta Egg Tarts (V)
Cookies (V)

CANDY WORLD $24

Jelly Beans (V)
Gummies (V)
Licorice (V)
Chocolate Covered Almonds (V)
Sour Candies (V)

AFTERNOON TEA PARTY $29

Scones (V, NF)

Tea Pastries:
Chocolate Cake Bites (V)
Cheesecake Fruit Tarts (V)

Finger Sandwiches:
Cucumber (NF, V)
dill cream cheese
Egg Salad Croissant (NF, V)
free-range egg, watercress
Coronation
curried chicken salad

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Seasonal Whole Fruit (GF, DF, VG, NF) $4
apples, bananas, and oranges

Sliced Fruit and Melon (GF, DF, NF, VG) $8
fresh-cut market fruit

Coconut Chia Pudding (GF, DF, VG, NF) $7
mango compote, toasted coconut

Greek Yogurt Parfait (V) $9
berry compote and house granola

Assorted Breakfast Pastries (V) $9
two pieces per person

Assorted Muffins (V) $84/Dozen

House-Baked Cookie (V) $60/Dozen

Assorted Dessert Squares (V) $9
two pieces per person



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LUNCH

LUNCH BUFFET

Price listed per person. Minimum of 15 guests required.
Coffee & tea included.

WRAPS & MORE $42

Soup of the Day

Green Salad (VG)
balsamic vinaigrette and ranch dressing

Traditional Potato Salad (V)
egg, pickles, mayo, and mustard

Assorted Wraps:

Thai Beef
cilantro slaw, bell pepper, cucumber, thai curry mayo

Chicken Ceasar (NF)
romaine and cabbage, parmesan, lemon pepper aioli

Bang Bang Prawns
lettuce, cucumber, celery, buttermilk ranch

Antipasti (VG)
grilled vegetables, olives, hummus, marinated artichoke (V)

Assorted Squares (V)

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LUNCH BUFFET

Price listed per person. Minimum of 15 guests required.
Coffee & tea included.

SANDWICH DELI $46

Tomato Basil Soup (GF, NF, VG)

Mediterranean Quinoa Salad (V, GF)
chickpeas, tomato, cucumber, onion, feta, olive, pine nuts, lemon dressing

Arugula Salad (GF, V)
macerated cranberries, ricotta salata, toasted pine nuts

Assorted Squares (V)

Sandwiches (Choose 4):

Ham + Cheese (NF, P)
honey ham, house mustard, aioli

Smoked Salmon Bagel (NF)
watercress, red onion, capers, tarragon cream cheese, sesame bagel

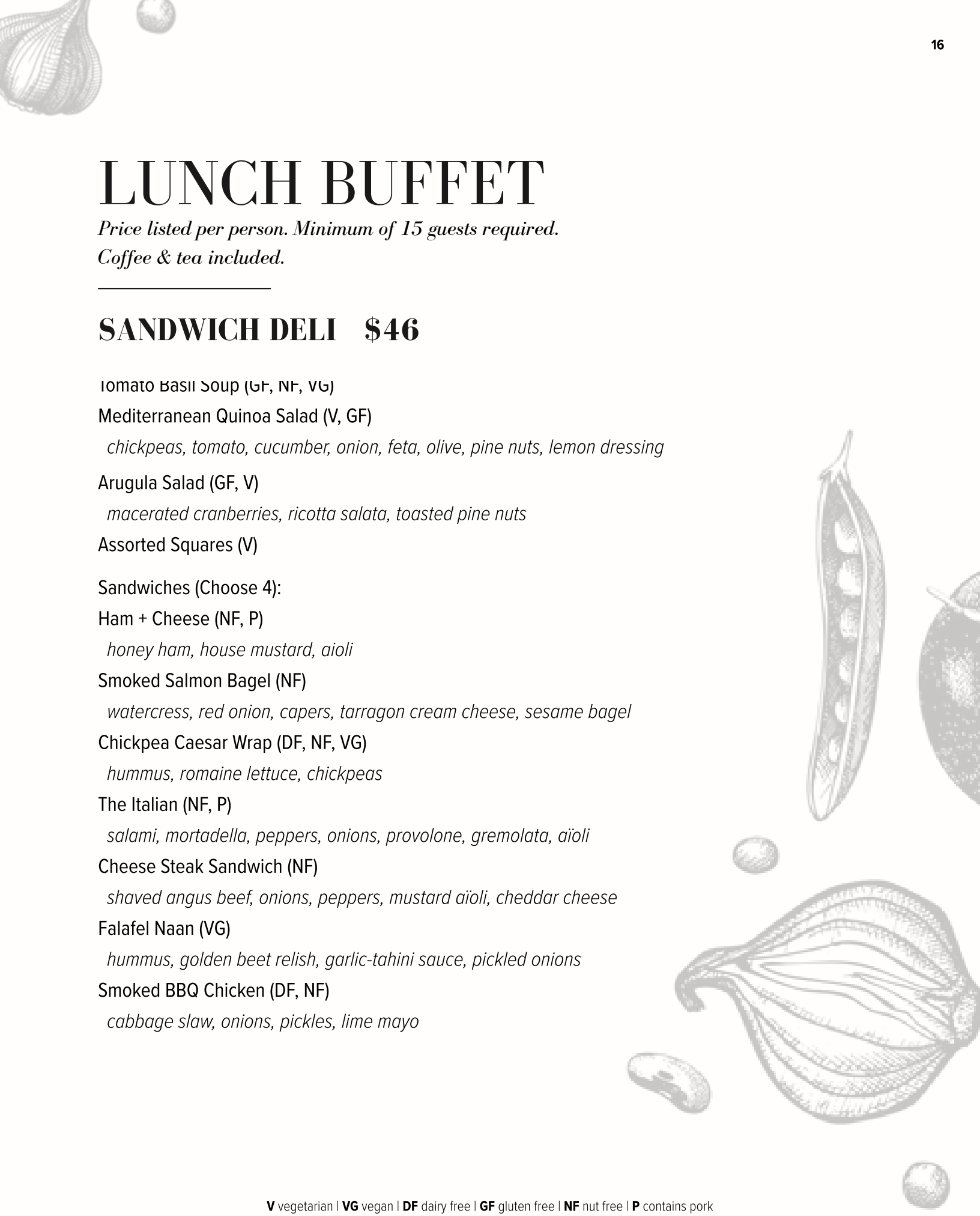
Chickpea Caesar Wrap (DF, NF, VG)
hummus, romaine lettuce, chickpeas

The Italian (NF, P)
salami, mortadella, peppers, onions, provolone, gremolata, aïoli

Cheese Steak Sandwich (NF)
shaved angus beef, onions, peppers, mustard aïoli, cheddar cheese

Falafel Naan (VG)
hummus, golden beet relish, garlic-tahini sauce, pickled onions

Smoked BBQ Chicken (DF, NF)
cabbage slaw, onions, pickles, lime mayo



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LUNCH BUFFET

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Coffee & tea included.

RICHMOND NIGHT MARKET $55

Tofu Soup (V)
water chestnuts, bamboo shoots, mushrooms
Spicy Cucumber Salad (GF, DF, NF, VG)
chili, cilantro, sesame, rice vinegar
Kale Salad (DF, VG)
broccoli, crispy wonton, peanut + soy dressing
Sesame Eggplant (DF, VG)
ginger, garlic, soy
Vegetable Spring Roll (DF, VG)
sweet chili sauce
Steamed Dim Sum (DF, P)
har gao, siu mai
Chicken & Black Bean (NF, DF)
fried green onion, soy, black bean
Steamed Jasmine Rice
Chow Mein (DF, V)
chinese egg noodles, vegetables, green onion
Assorted Squares (V)



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LUNCH BUFFET

Price listed per person. Minimum of 15 guests required.
Coffee & tea included.

MARINA FRONT $60

Seafood Chowder (NF)
freshly baked artisan rolls & salted butter
Kale Salad (GF, V)
fennel, savory granola, white balsamic dressing, ricotta salata
Salmon & Farro Salad (DF)
radicchio, fresh dill, lemon dressing
Baby Cucumber Salad (GF, V)
toasted almond, chive, dill, yogurt and olive oil dressing
Maple Roasted Root Vegetables (V, GF, DF, NF)
Roasted Chicken (GF, NF)
thyme and sherry mushroom ragout
Hot Smoked Steelhead (GF, NF)
brown sugar and fennel cure
Roasted Baby Potatoes (VG, NF, GF)
lemon, garlic, parsley
Rigatoni Pasta (V)
mushroom, chili, tomato, parsley
Assorted Squares (V)



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LUNCH BUFFET

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Coffee & tea included.

MANGIAMO "LET'S EAT!" $65

Vegetable Minestrone (V, GF)
garlic, beans, onions, celery, carrots & tomatoes

Garlic and Herb Focaccia (VG)
olive oil, balsamic

Tuscan Greens (VG)
radish, fennel, olives, pepperoncini, balsamic vinaigrette

Caprese Salad (GF, V)
heirloom tomatoes, fresh mozzarella, basil pesto

Antipasto (P)
marinated vegetables, pickles, cheeses, charcuterie

Roasted Steelhead (P)
nduja sausage and white bean ragout, confit tomatoes

Chicken Cacciatore (GF, DF)
onion, tomato, peppers

Mushroom Ravioli (V)
parmesan cream, buttered mushrooms

Italian Vegetables (VG)
zucchini, peppers, garlic, onions

Assorted Squares (V)



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LUNCH BUFFET

Price listed per person. Minimum of 15 guests required.
Coffee & tea included.

EAST MEETS WEST $70

Spicy Cucumber Salad (GF, DF, VG, NF)
cilantro, sesame, and rice vinegar

Asian Slaw (GF, DF, VG, NF)
cabbage, carrot, herbs, sesame-lime dressing

Ginger-Soy Chicken Skewers (DF, NF)
green onion, peppers, sesame

Miso-Glazed Steelhead (GF, DF, NF)
ginger, scallions, citrus

Sesame Eggplant & Tofu (GF, DF, VG, NF)
garlic, ginger, tamari

Vegetable Fried Rice (GF, DF, VG, NF)
green peas, carrots, scallions

Steamed Asian Greens (GF, DF, VG, NF)
garlic, ginger

Coconut Mango Rice Pudding (GF, DF, VG, NF)
toasted coconut



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LUNCH PLATED

Each entrée selection includes your choice of soup or salad, plus dessert.
Price listed per person. Coffee & tea included.

SOUPS

Corn Chowder (VG)
coconut milk, cilantro oil
Mushroom Soup (GF, V)
cognac, chive cream
Roasted Tomato (GF, V)
basil oil, chantilly cream
Potato and Leek (GF, V)

SALADS

Tuscan Greens Salad (VG, GF)
heirloom radish, chickpea hummus, fennel, crispy chickpeas & citrus vinaigrette
Heirloom Tomato & Mozzarella (V, GF)
basil pesto, pine nuts, arugula, aged balsamic & olive oil
Romaine Heart Salad (V)
brioche croutons, shaved parmesan, lemon zest, garlic caesar
Classic Iceberg Salad (GF,P)
bacon, chive, radish, tomato, buttermilk dressing
Marinated Beetroot (V)
bitter greens, lemon ricotta, raisins, pistachio pesto

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LUNCH PLATED

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3-COURSE LUNCH

Seared Chicken Breast (GF, NF) $68
whipped potato, eggplant caponata, chicken jus

Harissa Chicken Breast (DF, NF) $70
broccolini, glazed carrot, tomato couscous

Grilled Flat Iron Steak (GF, NF) $82
whipped potatoes, carrots, roasted shallot jus

Braised Beef Short Rib (GF, NF) $79
potato purée, chimichurri, braised shallot jus

Lasagna Bolognese $72
spinach, ricotta, pomodoro, basil, parmesan

Chickpea Falafel (DF, VG) $68
red pepper and walnut purée, grilled vegetables

Paneer Malai Kofta (V) $70
cumin pulao, naan

Green Pea & Mint Risotto (GF, V) $68
parmesan reggiano, sage salsa verde

Potato Gnocchi (V) $68
tomato sauce, pickled squash, kale, bitter greens, parmesan

Braised Tofu (VG) $68
kimchi salsa, green onions, sesame, jasmine rice

Roasted Steelhead (GF, NF) $70
squash caponata, braised leeks, confit fingerling potatoes

Roasted Ling Cod (GF, NF) $70
green pea risotto, broccolini, sauce vierge

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LUNCH PLATED

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Price listed per person. Coffee & tea included.

DESSERTS

Dark Chocolate Cake (V)
hazelnut praline

Traditional Tiramisu (V)
kahlua, cocoa nibs

Passionfruit Tart (V)
toasted coconut cream, sour candied citrus

Strawberry Shortcake (V)
vanilla bean sponge, strawberry cream, basil

Apple Crumble Tart (V)
caramel sauce, maple chantilly



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ADDITIONS

Enhance your lunch selection with additional menu items.

LUNCH & MEETING ADDITIONS

Soup of the Day $8
chef's seasonal selection

Mediterranean Quinoa Salad (GF, DF, NF, VG) $7
chickpeas, cucumber, tomato, olives, herbs, lemon dressing

Kettle Chips & Roasted Onion Dip (GF, DF, NF, V) $7
cilantro slaw, cucumber, peppers, and thai curry mayo

Sliced Fruit and Melon (GF, DF, NF, VG) $8
fresh-cut market fruit

Assorted Dessert Squares (V) $9
two pieces per person



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TO-GO LUNCH

Includes kettle chips, whole fruit, house-baked cookies, and bottled water.
Minimum of 12 orders per selection.

TO-GO LUNCH

Roasted Chicken Club (P) $30
chicken breast, bacon, cheddar, lettuce, tomato, and herb mayo on multigrain

Smoked Turkey and Gouda (NF) $30
cranberry & mustard aioli, arugula, on ciabatta

Thai Beef Wrap (NF) $34
cilantro slaw, cucumber, peppers, and thai curry mayo

Chickpea Spinach Wrap (DF, VG, NF) $30
spinach, spiced chickpeas, roasted bell pepper

Falafel Mezze Box (DF, VG, NF) $32
falafel, hummus, quinoa tabbouleh, vegetables, olives, pita

BC Salmon Grain Bowl (DF) $34
roasted steelhead, brown rice, cucumber, edamame, cabbage, sesame-soy dressing



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RECEPTION

RECEPTION

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CHARCUTERIE & SALUMI (P) $28

Selection of Local Artisanal Charcuterie (P)
Mustards, Pickled Vegetables (V)
Artisan Breads (V)

MEDITERRANEAN MEZZE (V) $28

Warm Falafel
Marinated Feta
Fresh Cut Vegetables
Marinated Olives
Pickled Vegetables
Spicy Cucumber
Flatbreads, Pita Chips, Lavash
Hummus, Babaganoush, Muhammara, Beetroot Relish

PASTA BAR $30

Chef-attended station

Durum Pastas
orecchiette | Italian sausage (P), parmesan cream | tomato vodka sauce, parmesan cheese (V)
Garnish
basil pesto, sautéed mushrooms, garlic prawns, parmesan cheese, olive oil, black pepper, chili flakes

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ALL THAT AND DIM SUM $32

Steamed & Fried Har Gow
Shu Mai (P)
Chicken Wontons
Vegetable Spring Rolls (VG)
Sweet Chili Sauce, Black Vinegar, Soy Sauce, Chili Oil

SEAFOOD BAR $38

Chilled Crab Legs
Albacore Tuna
Poached Prawns
Grilled Octopus
Cocktail Sauce, Mary Rose, Tabasco, Citrus Wedges, Lemon, Lime

LATE NIGHT FOODIE $29

Buttermilk Fried Chicken (NF)
spiced maple dip, pickles
Vegetable Samosa (V)
tamarind sauce
Salami Flatbread (P)
pepperoni, salami, mozzarella, basil tomato sauce
Veggie Flatbread (V)
spinach, artichoke, ricotta, mozzarella

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RECEPTION

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HOT CANAPES

Vegetable Samosa (V) $58
tamarind sauce

Wagyu Beef Dumplings (NF) $64
tamari, sesame, green onions, chili crunch

Indonesian Chicken Satay $60
peanut sauce

Chorizo & Potato Croquettes (P) $62
truffle aioli

Vegetable Spring Rolls (V) $58
sweet chili sauce

Beef Sliders $68
cheddar, caramelized onions

Prawn Tempura $68
sesame mayo

Chili Chicken $60
cashews, green onions, sweet chili black bean sauce

Beef Skewers $68
chimichurri

Mushroom Arancini (V) $58
tomato basil sauce



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RECEPTION

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COLD CANAPES

Smoked Salmon Blinis (NF) $60
chives, crème fraîche

Salmon Aburi (NF) $68
hot kewpie, wasabi cream, green onions

Lobster Vol-au-Vents (NF) $70

Truffle Deviled Eggs (NF, V) $58
chive, creme fraiche

Duck Salad Tacos (NF) $60
cilantro, lime aioli, Tajín 60

Tuna Tostada (NF) $64
lime aioli

Fried Pannise (GF, VG) $58
hummus, celery, hazelnut

Pani Poori (VG) $58
chickpea and mango relish, spiced potatoes, mint chutney

Whipped Goat Cheese Profiteroles (V) $60
honey, chives

Summer Vegetable Rolls (GF, VG) $58
rice paper, cucumber, peppers, sesame oil, sweet chili sauce



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DINNER

DINNER BUFFET

Price listed per person. Minimum of 20 guests required.
Coffee & tea included.

PACIFIC HARVEST $60

Freshly Baked Artisan Rolls & Butter (V)

Kale and Quinoa Salad (GF, DF, VG, NF)
cranberries, sunflower seeds, citrus vinaigrette

Herb-Baked BC Steelhead (GF, NF)
lemon-caper butter sauce

Harissa Chicken (GF, DF, NF)
roasted peppers and tomato jus

Wild Mushroom Rigatoni (V)
tomato, spinach, herbs and plant-based parmesan

Maple-Roasted Vegetables (GF, DF, VG, NF)
parsley and citrus

Assorted Cakes (V)



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DINNER BUFFET

Price listed per person. Minimum of 20 guests required.
Coffee & tea included.

WEST COAST $95

Freshly Baked Artisan Rolls (V)
butter
Soup of the Day
Tomato & Mozzarella (GF, V)
basil pistou, red onion, pumpkin seeds, black pepper dressing
Grilled Vegetable Salad (GF, V)
crispy chickpeas, fresh herbs, feta cheese, olive oil dressing
Salmon Grain Salad (NF, DF)
radicchio, fresh dill, lemon dressing
Charcuterie and BC Cheeses (P)
preserves, crackers and flatbread
Ocean Wise Seafood
Chilled – *crab legs, albacore tuna, poached prawns, grilled octopus*
Condiments – *cocktail sauce, marie rose, tabasco, citrus wedges*
Slow Roasted Beef Striploin (GF, NF, DF)
roasted shallots jus
Roasted Chicken Breast (GF, NF)
thyme and mushroom ragout
Herb Baked Steelhead (NF)
lemon butter sauce, citrus
Mushroom Ravioli (V)
roasted BC mushrooms, parmesan cream sauce
Roasted Root Vegetables (VG, NF)
carrots, turnip, sunchokes
Assorted Squares (V)

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DINNER BUFFET

Price listed per person. Minimum of 20 guests required.
Coffee & tea included.

ZERO-GRAIN $90 (GF)

Honeyed Parsnip Velouté (V)

Quinoa Salad (V)
toasted almonds, dried cranberries, feta cheese, chives

Salt Roasted Beet Salad (V)
orange, fennel, goat cheese, pickled onion

Zucchini & Eggplant Antipasti (V)
grilled onion salad, greens, marinated artichoke hearts

Chickpea & Shaved Fennel Salad (DF, VG, NF)

Corn & Pepper Relish

BC Beef Short Rib (GF)
mushroom rosemary jus

Lemon Garlic Grilled Chicken (GF)
peppercorn cream sauce

Roasted Root Vegetables (GF, DF, NF, V)

Lentil & Wild Rice Pilaf (GF, DF, NF, VG)

Blueberry Crème Brûlée (V)

Coconut Panna Cotta (V)



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DINNER BUFFET

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Coffee & tea included.

DRAGON IN MARINA $90

Sweet Corn Chowder (V)

Chopped Salad (VG)
julienned carrots & daikon, pickled ginger, citrus segments, crispy wonton, sesame plum dressing

Vietnamese Roll (V)
crunchy vegetables, sweet chili sauce

Dim Sum Bar (P)
bar pot stickers, siu mai, char siu, spring rolls, assorted sauces & condiments

Maki Sushi Station
dynamite roll, spicy tuna roll, california roll, pickled ginger & wasabi

Braised Sweet & Sour Chicken

Fried Rice (DF, V, NF)
green peas, onion, and green onion

Vegetarian Pad Thai (V)
julienne vegetables, sweet & sour sauce (VG, N)

Steamed Asian Greens (GF, DF, NF, VG)
garlic, ginger

Matcha Green Tea Cake (V)

Minted Watermelon Salad (GF, DF, NF, VG)
toasted coconut

Coconut Mango Rice Pudding (V)



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DINNER BUFFET

Price listed per person. Minimum of 20 guests required.
Coffee & tea included.

SOUTHEAST ASIAN $100

Sprouted Moong Lentil & Pomegranate Salad (VG)
pickled dressing, cucumber, nuts
Kale Papdi Chaat (V)
crushed potato, sweet yogurt, tamarind
Chickpeas & Raw Mango Salad (V)
cucumber, cilantro, shaved paneer, chaat masala
Raita, Pickles & Papadums (V)
Assorted Naan Bread
Dhaba Chicken
smoked chicken, broiled spices, onion tomato sauce, fenugreek
Lamb Beliram
overnight marinated lamb stewed with fried onions, sweet spices, ghee
Jackfruit Biryani (V)
marinated jackfruit, saffron-infused basmati rice
Spinach Paneer (V)
tempered garlic, butter cream sauce, roasted cumin
Dal Makhani (V)
lentils, spices, butter & cream
Coconut Rice Pudding (V)
Gulab Jamun (V)
Ras Malai (V)



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DINNER PLATED

Choose one soup, salad, and/or entrée & dessert for all guests.
Price listed per person. Coffee & tea included.

APPETIZER

Pan-Seared Diver Scallop (NF) $24
caramelized parsnip purée, shaved baby vegetables

English Pea Quiche (V) $14
caramelized parsnip purée, shaved baby vegetables

BC AAA Beef Carpaccio $18
shaved parmesan, chive, truffle aioli, crostini (G, D)

SOUP

Honeyed Parsnip Velouté (V) $12
sourdough chip, whipped ricotta

Wild Mushroom Bisque (V) $14
grilled mushrooms, parsley, crème fraiche

Spiced Pumpkin Soup (V) $14
chive crème fraiche, pickled red onion

Lobster Bisque (NF) $16
pulled lobster meat, prawn cracker, chili oil



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DINNER PLATED

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SALAD

Baby Gem Salad (V) $14
endives, orange, blue cheese, pomegranate dressing

Roasted Beet Salad (V) $16
fennel, pepper greens, crispy shallot, tarragon crème fraiche dressing

Peach & Burrata (V) $18
honey-roasted peaches, macerated figs, burrata, candied hazelnut, baby kale, EVOO

DESSERT

Blueberry Lemon Cheesecake (V) $14

Tiramisu (V) $14
almond praline, candied citrus

Dark Chocolate Hazelnut Cake (V) $16
cocoa crumb, berry coulis

Warm Sticky Toffee Date Pudding (V) $14
vanilla bean ice cream, caramel sauce, anglaise, chantilly



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DINNER PLATED

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ENTRÉES

Truffle & Ricotta Tortellini Pasta (V) $42
parmesan & white balsamic cream sauce, shaved baby vegetables, endive

Roasted Squash Medley (V) $42
za'atar grains, pumpkin purée, kale, balsamic, pistachio

Green Pea & Mint Risotto (V) $44
smash green peas, chive oil

Pan-Seared Sustainable Salmon (NF) $50
crushed heirloom potato, broccolini, corn & fennel emulsion

Roasted Haida Gwaii Black Cod $54
lentil cassoulet, grilled vegetables, citrus crema

Pan-Seared Chicken Supreme $48
glazed vegetables, herb potato gratin, chicken jus

Apple Cider Brined Roasted Half Chicken $50
fried rosemary polenta, summer squash, mustard demi-glace

Espresso Rubbed Beef Short Ribs $58
haricot vert, baby vegetables, horseradish whipped potato, merlot demi-glace

Slow Roasted Tenderloin AAA BC Beef $60
truffle whipped potatoes, charred green onion, natural jus

Sakura Pork (P) $54
potato rosti, root vegetables, heirloom carrot puree, berry jus

Grilled Lamb Rack $70
za'atar spice, coriander farro 'risotto', charred eggplant & leek, jus

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BEVERAGES

BEVERAGES

Price listed per drink.

INDIVIDUAL BEVERAGES

Canned Soft Drinks $6
coca-cola, diet coke, coke zero, sprite, ginger ale

Bottled Juice $6
orange, apple, or cranberry

Bottled Water 650 ml (North Water) $6
still mineral water

Sparkling Water 300 ml (North Water) $6

Coffee & Tea $7

BEVERAGE ENHANCEMENT STATIONS

Price listed per person.

Soft Drink & Juice Station $12
assorted canned soft drinks, bottled juices, and ice

Hydration Station $11
still and sparkling water, cucumber mint water, and citrus water

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BEVERAGES

Price listed per drink.

HOST BAR

All beverages consumed are paid for by the Host. All prices will be subject to taxes and a service charge.

House Bar $8
Absolut, Beefeater, El Jimador, Bacardi, Havana Especial, J&B Rare, Canadian Club

Upgraded Bar $9
Ketel One, Tanqueray, Cazadores Blanco, Havan Club 3yr, JW Red, Crown Royal

Domestic Beer $7
Coors Light, Kokanee

Import Beer $8
Stella, Corona

CASH BAR

All guests are responsible for paying for their own beverages. All prices are inclusive of taxes.



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TERMS AND CONDITIONS

FOOD AND BEVERAGE

Radisson Blu Vancouver Airport reserves the right to be the sole provider of food and beverage for all events held within. No outside food or beverage is permitted. Exceptions may be made for weddings or special occasion cakes in which a cake cutting and plating charge of $2.00 per person will apply.
Due to health and safety regulations, no leftover food or beverages may be taken from the premises.

A three-course lunch is designed to include one (1) starter, one (1) entrée and one (1)dessert for all guests. Pre-selected Entrées: Choice of more than one entrée selection, an additional $10 per person will be added to the menu price. Entrée selection for pre-selected menus will be required 14 working days prior to the event. Place cards indicating meal preference and a seating plan must be provided.

DIETARY RESTRICTIONS AND FOOD ALLERGIES

Radisson Blu Vancouver Airport Hotel & Marina is pleased to offer alternative meals for those guests with special dietary constraints. Special request must be made fourteen (14) business days prior to your event. In the event that any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we may take the necessary precautions when preparing their food. We undertake to provide on request, full information on the ingredients of any items to your group if special meals are requested on the day of the event, this must be approved by the convenor or on-site contact, as you will be responsible for the total cost of an additional meal. Should you not provide the names of the guests and the nature of their food allergies, you will not hold any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives.

EVENT GUARANTEES

To ensure that every detail is handled in a professional and timely manner, we request that all menu selections and meeting detail be finalized four (4) weeks prior to the event date. In order to ensure the accuracy of all information, signed and approved copies of the banquet event orders are required from the client three (3) weeks prior to the event. Guarantee of attendance is required 72 hours (3 business days) prior to function date, otherwise the expected number will become the guarantee. The Hotel will prepare 5% above this guaranteed number to a maximum of twenty (20) guests. In the event that the Hotel has not received a guarantee, the number charged will be based on the original contracted number, or the actual number of guests serviced, which is greater, Guarantees for events held on Sunday and Monday are required by noon the previous Wednesday.

TERMS AND CONDITIONS

BEVERAGE

A complimentary bartender is provided when a bar consumption exceeds $400 net revenue per bar, otherwise a Bartender Fee of $160 plus GST for each bartender will apply. Our standard is one (1) bartender per 100 people. Liquor service is not permitted after 1:00 AM and entertainment should cease at this time in order to vacate the function room within an hour. It is our policy that all liquor, beer, wine, liqueur, juice and soft drinks must be supplied by the Radisson Blu Vancouver Airport Hotel & Marina.

CARVING/ACTION STATIONS

A labour charge of $75 per station will apply for food prepared by a Chef in the function room.

PRICE GUARANTEE

All food and beverage prices are guaranteed ninety (90) days priors to the date of the function All menu pricing is provided on a “per person” basis unless stated otherwise. Please note that all buffet menus are offered with a minimum order requirement (as stated) and are offered for a maximum of two (2) hours. The hotel will assess a labour charge for each additional half hour.

Children’s pricing as noted: Under 6 years of age: Complimentary 6-12 years of age: Half price

AUDIOVISUAL

Any audiovisual equipment required for an event may be rented from the Hotel’s inhouse audiovisual provider. If an outside audiovisual company is used, a service charge will apply if storage or set up is required. Clients may bring their own audiovisual; however, a $250 patch fee per room, per day will be applied.

TAXES & SERVICE CHARGE

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