



General Information and Policies

Celebration On Water is dedicated to making your event truly memorable.

Whatever your occasion, we will endeavor to design a menu that combines the best cooking and traditions; featuring quality ingredients and the freshest of local products.

POLICIES:

- A deposit must be paid, along with the signed contract to secure and confirm your space. Full pre-payment of food and beverage charges, as estimated by the catering department, is due 30 days prior to the scheduled event date. Any additional charges incurred must be paid within 7 days after the event.
- A 15% service charge will apply to all food and beverage charges. A 12% HST charge will apply to food, beverage, service, audio visual and any other charges that are not exempt by law.
- Additional labor charges may apply to events held on statutory holidays.
- Menu and wine selection must be made two weeks prior to your event.
- Refreshment services may not be catered by anyone other than Celebration On Water, unless written authorization has been given by the Director of Events.
- A guarantee number of persons attending your function are required **7** business days prior to the event date. It is the responsibility of the client to advise of the final number to the catering department. If a final number is not advised in advance the last number given to the catering department or the actual number attending, whichever is greater will be charged.
- Cancellation Policy: We require 90 days notice in writing for all cancellations which can be sent via email to info@celebrationonwater.com or faxed to 604-980-0371.
More than 6 months: 100% of venue rental, no food and beverage charges.
3 months to 6 months: 100% of venue rental, 50% food and beverage charges.
3 months or less: 100% of venue rental, 100% food and beverage charges.



Breaks and Snacks

Freshly Brewed Coffee, Decaf, and Assorted Traditional and Herbal Teas	\$2.75 per person
Assorted Bottled Juices	\$2.95 each
Assorted Soft Drinks and Mineral Water	\$2.95 each
Whole Fresh Fruit	\$1.75 each
Individual Probiotic Yogurts	\$2.50 each
Energy Bars, Fibre Bars, and Granola Bars	\$2.50 each
Assorted Muffins, Croissants, Danishes	\$32 per dozen
Assorted Bagels with Cream Cheese	\$36 per dozen
Assorted Loaves	\$24 each
Assorted Squares and Bars or Cookies	\$2 each
Freshly Carved Fruit Platter	\$4.50 per person
Veggies and Dip	\$3.95 per person
Nacho Chips and Salsa	\$3.50 per person
Bowl of Deluxe Mixed Nuts (serves 10)	\$15
Basket of Potato Chips or Pretzels (serves 10)	\$10



Continental Breakfast

Assortment of Muffins, Croissants, and Danishes
(served with butter, preserves, and peanut butter)

~

Assorted Bagels with Cream Cheese

~

Basket of Whole Fruit

~

Assorted Individual Yogurts

~

Assorted Fruit and Vegetable Juices

~

Freshly Brewed Coffee, Decaf, and Assorted Traditional and Herbal Teas

\$16.50 per person



Traditional Hot Breakfast

Assortment of Muffins, Croissants, and Danishes
(served with butter, preserves, and peanut butter)

~

Assorted Breads and Bagels with Cream Cheese

~

Basket of Whole Fruit

~

Scrambled Eggs with Chives

~

Crispy Bacon

~

Grilled Sausages

~

Sautéed Hash Brown Potatoes with Mushrooms and Peppers

~

Assorted Bottled Fruit Juices

~

Freshly Brewed Coffee, Decaf, and Assorted Traditional and Herbal Teas

\$24.50 per person

(minimum 30 people)



Soup and Sandwich Buffet Lunch

Choose One Soup:

Chorizo Corn Chowder, Vegetarian Minestrone, Hearty Chicken Noodle, Vegetable Beef,
Fire-Roasted Tomato and Basil, Cream of Mushroom

~

Organic Mesclun Green Salad with Julienned Vegetables

~

Red Skin Potato Salad Dijonnaise

~

Choose two wraps (if your group is more than 35 people, choose three):

Teriyaki Chicken with Julienned Vegetables and Rice Noodles

Chicken Caesar Wrap

Smoked Salmon with Cream Cheese, Cucumbers, and Tomatoes

Vegetable Pakora Wrap with Organic Greens and Mango Mayonnaise

Mexican Black Bean and Corn Wrap with Vegetables and Cheddar Cheese

Tofu Wrap with Toasted Almonds and Sweet Peppers

Greek Wrap with Feta Cheese and Grilled Julienned Vegetables

~

Choose two sandwiches (if your group is more than 35 people, choose three):

Roast Beef with Lettuce and Tomato on a Multigrain Baguette

Black Forest Ham and Swiss Cheese on Ciabatta Bread

Tuna Salad with Fresh Dill on Sourdough Bread

Roast Turkey Breast with Cranberry Mayonnaise on Rustic Filone

Roasted Sweet Peppers with Cream Cheese and Tomatoes on Multigrain

Egg Salad with Cucumber on Focaccia

~

Assorted Squares, Bars and Gourmet Cookies

~

Freshly Brewed Coffee, Decaf, and Assorted Traditional and Herbal Teas

\$26.50 per person

(minimum 30 people)

Prices do not include applicable taxes and service charge
Menus are subject to change



Picnic Lunch Buffet

Housemade Fresh Corn Bread

~

Traditional Red-Skin Potato Salad Dijonnaise

~

Organic Baby Mesclun Greens with Julienned Vegetables

Choice of Housemade Dressings

~

Roasted Herbed Chicken

~

Rice Pilaf

~

Vegetable Succotash

(zucchini, tomatoes, corn, peppers, peas sautéed in olive oil and garlic)

~

Assorted Cookies, Squares, and Bars

~

Freshly Brewed Coffee, Decaf, and Assorted Traditional and Herbal Teas

\$26.50 per person

(minimum 30 people)

Add Soup to your menu for an additional \$2.00 per person



Build Your Own Fajita Lunch Buffet

Nacho Chips and Salsa

~

Organic Baby Mesclun Greens with Julienned Vegetables

Choice of Housemade Dressings

~

Stone-Ground Red Corn Tortilla Wraps

~

Spicy Beef

~

Grilled Boneless Chicken Breast Strips

~

Grilled Julienned Vegetables

~

Refried Beans

~

Mexican Fried Rice

~

Cheddar Cheese, Guacamole, Salsa, Sour Cream, Shredded Lettuce, Diced Tomatoes

~

Assorted Dessert Squares and Bars

~

Freshly Brewed Coffee, Decaf, and Assorted Traditional and Herbal Teas

\$34.50 per person

(minimum 30 people)

Add Soup to your menu for an additional \$2.00 per person



Build Your Own Pasta Lunch Buffet

Garlic Bread

~

Vegetable Crudites with Creamy Herb Dip

~

Caesar Salad

~

Penne Pasta and Three Cheese Tortellini

~

Alfredo Sauce and Marinara Sauce

~

Grilled Chorizo Sausage

~

Grilled Boneless Chicken Breasts

~

Stir-Fried Herbed Julienned Vegetables

~

Baked Meat-Lover's Lasagne

~

Assorted Dessert Squares and Bars

~

Freshly Brewed Coffee, Decaf, and Assorted Traditional and Herbal Teas

\$34.50 per person

(minimum 30 people)

Add Soup to your menu for an additional \$2.00 per person



Classic Dinner Buffet

Assorted Freshly Baked Breads and Rolls with Whipped Butter

~

Organic Baby Mesclun Greens with Julienned Vegetables

Traditional Red-Skin Potato Salad Dijonnaise

Classic Greek Salad

Choice of Housemade Dressings

~

Wild BC Salmon Filet with Miso Maple Glaze & Pickled Ginger

Grilled Mediterranean Chicken with Sundried Tomato Herbed Jus

Three-Cheese Garden Lasagne

~

Rice Pilaf

~

Vegetable Succotash

(zucchini, tomatoes, corn, peppers, peas sautéed in olive oil and garlic)

~

Assorted Cakes, Tortes, and Pastries

~

Regular and Decaf Coffee & Specialty Teas

\$39.50 per person

(minimum 40 people)

Add Soup to your menu for an additional \$2.00 per person



Harbourview Dinner Buffet

Assorted Freshly Baked Breads and Rolls with Whipped Butter

~

BC Cold Water Prawns, Tri-Coloured Fusilli with Basil Chiffonade
Baby Mesclun Greens with Mandarin Oranges & Candied Walnuts

Hearts of Romaine Spears with Arugula Pesto & Grape Tomatoes

Moroccan Quinoa Salad with Corn, Beans, & Tomatoes with Coriander & Mint

~

Apple-Stuffed Roasted Pork Loin with Fresh Cranberry Demi-Glaze

BC Salmon Medallions with Chimichurri Glaze

Fraser Valley Roasted Chicken Breast with Granny Smith Apple & Calvados
Reduction

Baked Cannelloni with Rose Cream Sauce, Mushrooms & Spinach

~

Rosemary Roasted New Potatoes

~

Rice Pilaf

~

Medley of Steamed Seasonal Vegetables

~

Assorted Cheesecakes, Decadent Tortes, Freshly Baked Pies

~

Regular and Decaf Coffee & Specialty Teas

\$49.50 per person

(minimum 50 people)



A Taste of China Buffet

Vegetarian Spring Rolls with Plum Sauce

~

Shrimp Dumplings with Sweet Soy Dipping Sauce

~

Vegetable Chop Suey

~

Sauteed Gai Lan and Bok Choy

~

Szechuan Green Beans with Tofu in a Spicy Garlic Sauce

~

Orange Beef

(beef sirloin stir-fried with tangerine zest and chili peppers in a tangerine sauce)

~

Kung Pao Chicken

(boneless chicken stir-fried with cashews, diced vegetables in a spicy hot sauce)

~

Lemon Chicken

~

Szechuan Prawns with Spicy Tobandjan Chili Sauce

~

Barbecued Pork Fried Rice

~

Spicy Shanghai Noodles with Vegetables

~

Assorted Cheesecakes, Decadent Tortes, and Pies

~

Regular and Decaf Coffee, Assorted Traditional and Herbal Teas

\$52.50 per person

(minimum 40 people)



Celebration Dinner Buffet

Assorted Freshly Baked Breads and Rolls with Whipped Butter

~

BC Cold Water Prawns, Tri-Coloured Fusilli with Basil Chiffonade
Hearts of Romaine Spears with Arugula Pesto & Grape Tomatoes
Moroccan Quinoa Salad with Corn, Beans, & Tomatoes with Coriander & Mint
Organic Baby Mesclun Greens with Julienned Vegetables
Grilled Vegetables and Antipasto Platter

~

Prime Rib of Beef Au Jus

Wild Salmon Medallions with a Maple, Ginger, Soy Glaze

Fraser Valley Roasted Chicken Breast stuffed with Pancetta, Basil, and Ricotta with a
Pinot Gris Reduction

Mushrooms, Vegetables, and Goat Cheese in Crispy Phyllo Strudel

~

Scalloped Potatoes

~

Star Anise Basmati Rice Pilaf

~

Medley of Steamed Seasonal Vegetables

~

Assorted Cheesecakes, Decadent Tortes and Flans

~

Artisan Cheese and Fresh Fruit Display

~

Regular and Decaf Coffee & Specialty Teas

\$64.50 per person

(minimum 60 people)

Add a Chef carving for an additional \$75.00



RECEPTION DISPLAYS

Savoury and Tempting Dips (choose three)

(pineapple mango chutney cream cheese with curried walnuts)(BC candied smoked salmon with asiago and cream cheese)(Dungeness crab dip with baby spinach and grilled artichokes)(Vidalia sweet onion, spinach dip with roasted garlic cream cheese and ricotta)(Roasted root vegetable with white bean)((Humus) (White cheddar broccoli dip with roasted crimini mushrooms)(Baba Ganoush)(Organic Tzatziki)

\$150
(serves 30)

Mezze Platter Deluxe

(grilled sweet peppers, marinated artichokes, olives, button mushrooms, baba ganoush, mint marinated haloumi and feta cheese cubes pinenut dolmades with avgolomono sauce, tzatziki, zucchini and feta fritters with wild cherry dipping sauce)

\$275
(serves 30)

Celebration Cheese Board

(a beautiful assortment of BC and Quebec artisan cheeses, imported soft and hard cheeses garnished with candied nuts, dried fruit, fresh grapes, served with biscuits, flatbreads and baguettes)

\$275
(serves 30)

Assorted Sushi Mirror

(an assortment of maki and nigiri sushi, pickled ginger, wasabi, soy sauce)

\$225
(100 pieces)

Charcuterie Platter

(grandfather ham, spicy sopressata salami, calabrese salami, prosciutto cotto, housemade chicken liver pate, served with assorted mustards, aioli, cornichons, artisan breads)

\$250
(serves 30)



RECEPTION DISPLAYS

Jumbo Prawn Tower <i>(with housemade pineapple mango chutney and traditional cocktail sauce)</i>	\$225 <i>(serves 30)</i>
Celebration's Decadent Desserts <i>(creamy cheesecakes, decadent cakes and tortes, fruit flans, tarts and freshly baked pies and squares)</i>	\$275 <i>(serves 30)</i>
Cracked Pepper-Crusted Tenderloin of Beef <i>(whole seared beef tenderloin crusted with herbs and cracked pepper served with bourbon-scented grainy mustard, fresh tomato and onion jam, asiago potato biscuits and fresh baguettes)</i>	\$275 <i>(serves 30)</i>
Sun-Ripened Fresh Fruit Display <i>(freshly carved abundance of fruit artistically displayed)</i>	\$175 <i>(serves 30)</i>
Crudit� Platter <i>(a wide variety of fresh vegetables served with our house dip)</i>	\$125 <i>(serves 30)</i>



HOT PASSED APPETIZERS

(Priced per dozen, minimum 3 dozen for each selection)

Alsatian Onion Tartlets ~ \$29

Grilled Potato & Goat Cheese Napoleons ~ \$29

BBQ Ribs with a Sweet Cherry Cola Glaze ~ \$29

Peri-Peri Chicken Drumettes ~ \$29

Prawn Gyozas ~ \$29

Vegetable Spring Rolls with Sweet Thai Chili Sauce ~ \$29

Seared Hunan Ginger Prawn Skewers ~ \$32

Rendang Indonesian Beef Satays ~ \$32

Pork Shu Mai with Sweet Soy Reduction ~ \$32

Herbed Grilled Vegetable & Haloumi Bruschetta ~ \$32

Smoked Chicken Quesadilla Trumpets ~ \$32

Cilantro Spiced Sockeye Salmon Cakes with Grape and Pineapple Salsa ~ \$36

Roasted Lamb Kofta Lollipop ~ \$36

Dungeness Crab Puffs with Lemongrass Scented Aioli ~ \$36



COLD PASSED APPETIZERS

(Priced per dozen, minimum 3 dozen for each selection)

Watermelon Gazpacho and Cracked Pepper Shooters ~ \$29

Herbed Goat Cheese on Beet Chips ~ \$29

Moroccan Spiced Quinoa and Apricots in Crispy Phyllo Cups ~ \$29

Dried Beef Bresaola & Melon Bundles ~ \$29

Housemade Green Peppercorn Pate on Crispy Pita Chips with Raspberry Coulis ~ \$29

Organic Tomatoes Stuffed with Salade Nicoise ~ \$29

Chevre Cheese and Asian Pear on Yam Blinis ~ \$32

Chicken Mole on Hand-Cut Tortilla Crisps with Crème Fraiche ~ \$32

Jumbo Szechuan Prawns ~ \$34

Lamb Carpaccio, Caramelized Onion, Provolone on Garlic Toast Points ~ \$36

Thai Spiced Beef Tenderloin in Fresh Cucumber Cups ~ \$36

Shrimp & Scallop Ceviche in Endive Boats ~ \$36

Papaya & Mongolian Chicken Salad Rolls ~ \$36

Smoked Salmon Cornets with Cream Cheese, Chive, and Capers ~ \$36



HOST BAR

Host (beverages paid by host)

House Wines by the Glass	\$6.00
High Balls	\$6.00
Martinis (2 oz.)	\$8.00
Domestic Beer	\$6.00
Imported Beer, Cider	\$6.50
Liqueurs (Kahlua, Bailey's, Amaretto)	\$7.50
Liqueurs (Cognac, V.S.O.P, Grand Marnier)	\$8.50
Juice, Mineral Water	\$2.95
Soft Drinks	\$2.50
House Red or White Wine by the bottle	\$30.00
Veuve du Vernay, Brut by the bottle	\$40.00

PUNCH BOWLS

Non-alcoholic Sparkling Fruit Punch (gallon)	\$90
Sangria (gallon)	\$120
Champagne or Rum Punch (gallon)	\$120
Rum & Brandy Egg Nog (seasonal)	\$120
<u>(Note: Gallon serves approx. 30 guests)</u>	

HOST BARS: prices **do not** include Service Charge and HST

*A full wine list is also available for greater selection and specialty drinks are also available on request.

Celebration ON WATER

*Note – There is no labour charge for the bartender provided the bar's net sales exceed \$300. Should the bar's sales be below \$300, then a \$25 per hour labour charge will apply.



CASH BAR

CASH (beverages paid by guests)

House Wines by the Glass	\$8.00
High Balls	\$8.00
Martinis (2 oz.)	\$10.00
Domestic Beer	\$8.00
Imported Beer, Cider	\$8.50
Liqueurs (Kahlua, Bailey's, Amaretto)	\$9.50
Liqueurs (Cognac, V.S.O.P, Grand Marnier)	\$10.50
Juice, Mineral Water	\$3.75
Soft Drinks	\$3.25
House Wines by the Bottle	\$40.00
Veuve du Vernay, Brut by the Bottle	\$51.50

CASH BARS: prices **include** Service Charge and HST

*A full wine list is also available for greater selection and specialty drinks are also available on request.

*Note – There is no labour charge for the bartender provided the bar's net sales exceed \$300. Should the bar's sales be below \$300, then a \$25 per hour labour charge will apply (min. of 4 hours)

*Note – Cash Bars require a Ticket Seller provided at \$25.00 per hour (min. of 4 hours)



Classic Holiday Lunch or Dinner Buffet

Assorted Freshly Baked Breads and Rolls with Whipped Butter
Mixed Greens with Mandarin Oranges & Candied Walnuts
Caesar Salad
Green Bean, Pepper and Red Onion Salad with a Black Bean Vinaigrette
Choice of Housemade Dressings
~
Vegetable Crudite Platter with Housemade Dip
~
Roast Turkey with Herb Shallot Pan Gravy and Cranberry Sauce
Traditional Sage and Onion Stuffing
~
Maple Glazed Salmon
~
Baked Cannelloni with Rose Cream Sauce, Mushrooms & Spinach
~
Buttermilk Mashed Potatoes
~
Seasonal Vegetable Medley
~
Assortment of Festive Cakes, Pies, Cookies, Squares and Bars
~
Regular and Decaf Coffee & Specialty Teas

\$48.50 per person
(minimum 50 people)



Add a Chef carving for an additional \$75.00

Traditional Holiday Dinner Buffet

Assorted Freshly Baked Breads and Rolls with Whipped Butter

~

BC Cold Water Prawns, Tri-Coloured Fusilli with Basil Chiffonade

Baby Mesclun Greens with Mandarin Oranges & Candied Walnuts

Hearts of Romaine with Arugula Pesto & Grape Tomatoes

Moroccan Quinoa Salad with Corn, Beans, & Tomatoes with Coriander & Mint

~

Roast Turkey with Herb Shallot Pan Gravy and Cranberry Sauce

Traditional Sage and Onion Stuffing

Honey-Glazed Ham

Wild Salmon Medallions with a Maple, Ginger, Soy Glaze

Baked Cannelloni with Rose Cream Sauce, Mushrooms & Spinach

~

Scalloped Potatoes

~

Rice Pilaf with Toasted Almonds

~

Medley of Steamed Seasonal Vegetables

~

Seasonal Cheesecakes, Decadent Tortes, Freshly Baked Pies

~

Freshly Carved Fruit Presentation

~

International Cheese Board with Grapes and Crackers

~

Regular and Decaf Coffee & Specialty Teas

\$56.50 per person

(minimum 50 people)

Celebration
ON WATER

Add a Chef carving for an additional \$75.00



Celebration Holiday Dinner Buffet

Assorted Freshly Baked Breads and Rolls with Whipped Butter

~

BC Cold Water Prawns, Tri-Coloured Fusilli with Basil Chiffonade
Baby Mesclun Greens with Mandarin Oranges & Candied Walnuts
Hearts of Romaine with Arugula Pesto & Grape Tomatoes

Moroccan Quinoa Salad with Corn, Beans, & Tomatoes with Coriander & Mint

~

Chilled Seafood Display

(smoked salmon, prawns, scallops, marinated mussels, calamari)

~

Roast Prime Rib with a Red Wine Peppercorn Jus

Roast Turkey with Herb Shallot Pan Gravy and Cranberry Sauce

Traditional Sage and Onion Stuffing

Wild BC Salmon with Maple, Ginger, Soy Glaze

Mushroom, Leek, and Goat Cheese Strudel in Crispy Phyllo Pastry

~

Scalloped Potatoes Au Gratin

~

Rice Pilaf with Toasted Almonds

~

Medley of Steamed Seasonal and Root Vegetables

~

Seasonal Cheesecakes, Decadent Tortes, Freshly Baked Pies

~

Freshly Carved Fruit Presentation

~

International Cheese Board with Grapes and Crackers

~

Regular and Decaf Coffee & Specialty Teas

\$68.50 per person

(minimum 60 people)

Add a Chef carving for an additional \$75.00

Prices do not include applicable taxes and service charge
Menus are subject to change