Vancouver Aquarium, an Ocean Wise initiative, is one of the world's leading accredited aquariums, dedicated to the conservation of aquatic life.
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Requests day of are not encouraged or guaranteed and will be chef’s choice. Internal discounts are not applicable for day of orders. Additional charge for a server for a minimum of 4 hours.

Vegetarian
Vegan
Gluten Free
Dairy Free

All seafood items are a sustainable choice.
BREAKFAST

CONTINENTAL BUFFET $19.50 Per Person

Freshly chilled juices: orange, apple and cranberry
Sliced seasonal fresh fruits
Selection of freshly baked mini strudels, muffins, and croissants
Assorted breads for toasting with butter, assorted jams and jellies

TRADITIONAL BUFFET $22.50 Per Person

Freshly chilled juices: orange, apple and cranberry
Sliced seasonal fresh fruits
Selection of freshly baked mini strudels, muffins, and croissants
Assorted breads for toasting with butter, assorted jams and jellies
Scrambled eggs, bacon, breakfast sausages and potato hash browns

ENHANCE YOUR BUFFET additional per person

- Mini pancakes with Canadian maple syrup $6.00
- Individual parfait with yogurt, seasonal fruit & granola (max. 50) $6.50
- Chef’s custom omelet bar $7.00
  *Ham, mushrooms, tomato, green onion, cheddar cheese*
- Ocean Wise™ smoked salmon $8.00

Requests day of are not encouraged or guaranteed and will be chef’s choice. All menus are served with freshly brewed organic & fair trade coffee and selection of teas. Minimum 20 guests or a surcharge of $5.00 per person will apply. Plated breakfast menus on request.

We are pleased to offer hormone free meat and poultry - please ask your Event Planner for more details. All prices are subjected to applicable taxes and gratuities. As a non-profit organization, we do not charge applicable taxes on food. Prices are not guaranteed until 2 months prior to event. Prices may change without notice unless guaranteed. Less than 24 hours cancellation will result in 100% charge.
COFFEE BREAKS

COFFEE AND TEA
Freshly Brewed Organic & Fair Trade Coffee and Selection of Teas
$4.00 per person

BEVERAGES
Assorted Individual Juice Cans
$4.00 per person

AM SNACK
- Mini: Ned’s Dark Chocolate, BC Blueberry Power Cookies
  $4.00
- Large: Ned’s Dark Chocolate, BC Blueberry Power Cookies
  $5.50
- Fresh Fruit bowls
  $5.50
- Vegetarian Egg & Spinach Breakfast Wrap
  $8.00
- Egg & Cheddar Bacon Breakfast Wrap
  $9.00

PM SNACK
- Mini: Ned’s Dark Chocolate, BC Blueberry Power Cookies
  $4.00
- Assorted Mini Muffins, Scones & Croissants
  $5.00
- Large: Ned’s Dark Chocolate, BC Blueberry Power Cookies
  $5.50
- Fresh Fruit Bowls
  $7.00

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ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE

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LUNCH

LUNCH PER PERSON

✔ Raw Vegetable ‘Crudité’, Sundried Tomatoes, Hummus and Green Goddess Dressing $7.00
✔ Green Salad $7.00
✔ Chickpea Cauliflower and Cashew Salad with Miso Maple Dressing $9.50
✔ Vegetarian Antipasto $10.00
  Chef’s choice pasta $12.00
  Canadian Cheese Board $12.00
  Chef’s selection of sandwiches $12.50
✔ Salmon Salad, Blueberries, Pecans & White Balsamic Vinaigrette $13.50
✔ Surf n Turf Charcuterie $18.00
  Meats, Smoked Wild Salmon, Flatbreads, Apple Butter, Grainy Mustard & Maple Mayo, Dried Fruits & Nuts

DESSERT

Assorted Cookies $3.00
Assorted individual desserts (cakes, tarts, mousses) $3.50
✔ Fresh sliced seasonal Fruit $8.00

BEVERAGES

Assorted Individual juice cans $4.00
Freshly brewed organic & fair trade coffee and selection of teas $4.00

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COCKTAIL PARTIES

APPETIZERS (Recommended Quantities)

PRE-DINNER

8 canapés per person
maximum 1 hour of service

Welcome Reception

6 canapés per person
maximum 2 hour of service

Cocktail Reception

6 canapés per person
plus 2 food stations
staggered service

COLD CANAPÉS (minimum order 5 dozen – prices based on one dozen)

✓ Red Beet Relish & Ricotta on Toast $27.00
✓ Red Pepper Romesco & Almonds served on Endive leaf $27.00
✓ Truffle Polenta Bites $27.00
✓ Avocado & Heirloom Tomato ‘Nacho’ Jalapeno Vinaigrette served on a Wonton Chip $30.00
✓ Beef Carpaccio Spoon, Truffle Dressing on Herb Crouton $38.00
✓ Wild BC Salmon Tataki & Radishes with a Tahini & Miso Dressing $42.00
✓ Albacore Tuna Tataki, Avocado, Orange Dressing $45.00
✓ Mini Apple Albacore Poke $45.00
✓ Smoked Albacore Tartare with Kelp Aioli $45.00

HOT CANAPÉS (minimum order 5 dozen – prices based on one dozen)

✓ Grilled Cheese, Aged Farmhouse Cheddar, Pear Butter $27.00
✓ Chili Lime Pakora Bites $27.00
✓ Wild Mushroom Egg Tart with Truffle Dressing $30.00
✓ Shrimp, with Truffle Soy on a Skewer $36.00
✓ Mini Beef Wellington Horseradish Crème Fraîche $38.00
✓ Fraser Valley Grilled Chicken Skewer, Sesame Ginger Dressing & Crumbled Cashews $42.00
✓ Mini Burgers, Aged Cheddar, Chili Mayo & Pickles $42.00

ocean wise. ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE

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COCKTAIL PARTIES

ACTION STATIONS  Complement your canapés with an action station  (minimum of 50 guests per station)

OYSTER STATION  
(minimum order of 3 oysters per person or 5 dozen for groups of 60 people or less)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Oysters</td>
<td>$5.00</td>
</tr>
<tr>
<td>Set Up Fee (inclusive of two shuckers for minimum of 4 hours)</td>
<td>$400.00</td>
</tr>
</tbody>
</table>

*additional charge of $30 per shucker per hour after four hours

OCEAN WISE SEAFOOD CEVICHE ACTION STATION  (Chef included at the station)

Ice Bar set up and served in a martini glass, choose from four (4) seafood options below

- Coconut Shrimp Ceviche  per person $26.00
- Citrus Marinated Clam Salad  per person $26.00
- Smoked Salmon Tartare  per person $26.00
- Albacore Tuna Ceviche  per person $26.00

TACO ACTION STATION  (Chef included at the station)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ned’s Famous Shrimp Tacos</td>
<td>$60.00</td>
</tr>
<tr>
<td>Ned’s Famous Fresh Dungeness Crab Tacos</td>
<td>$180.00</td>
</tr>
</tbody>
</table>

CARVING STATION  (Chef attended)  (groups of 250+ subject to $150 additional charge)

All carving items are served with a selection of mustards, horseradish and assorted rolls.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Salmon, with Vanilla Butter</td>
<td>per person $24.00</td>
</tr>
<tr>
<td>Roasted Beef Strip Loin, Red Wine Jus <em>(jus not GF)</em></td>
<td>per person $24.00</td>
</tr>
<tr>
<td>Ham, with Tarragon Pineapple Glaze or Sweet Mustard Sauce</td>
<td>per person $24.00</td>
</tr>
</tbody>
</table>

*Ask about making your carving station Gluten Free

SMALL BOWL STATIONS  (minimum of 50 guests per bowl)

Any orders over 250 a chef attended station is subject to a $150 charge per station.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable, Chick Pea, Coconut Curry Jasmine Rice and Cashews</td>
<td>per person $12.00</td>
</tr>
</tbody>
</table>

MAC & CHEESE STATION

Choose four (4) topping options below

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>$14.00</td>
</tr>
<tr>
<td>Shrimp</td>
<td>$14.00</td>
</tr>
<tr>
<td>Roasted Mushroom</td>
<td>$14.00</td>
</tr>
<tr>
<td>Parmesan</td>
<td>$14.00</td>
</tr>
<tr>
<td>Green Onions</td>
<td>$14.00</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>$14.00</td>
</tr>
</tbody>
</table>

*Ocean Wise. All seafood items are a sustainable choice

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COCKTAIL PARTIES

SMALL BOWL STATIONS – continued
(minimum of 50 guests per bowl)
(any orders over 250 a chef attended station is required $150 per station)

✓ Vegetarian Gnocchi
  Heirlooms Tomatoes, Parmesan
  per person $13.00

Spud station
  Warm Homemade Chips, Sea Salt, Cracked Pepper and Aioli, Crispy Tator Tots,
  Homemade Ketchups, Yukon Gold Mashed Potatoes, Crispy Bacon,
  Green Onions, Sour Cream, Salsa, Cheddar Cheese
  per person $13.00

PLATTER STATIONS
(minimum of 50 guests per platter)

✍ Raw Vegetable ‘Crudité Green Goddess Dressing
  per person $7.00

✓ Trio of Dips
  Baked Flatbread with Green Chickpea Hummus, Roasted Pepper Romesco,
  Green Goddess Dressing (ask about gluten free options)
  per person $9.00

✓ Vegetarian Antipasto
  Grilled & Marinated Zucchini, Eggplant, Bell Peppers, Olive Tapenade, Basil,
  Sundried Tomatoes, Pine Nuts & Parmesan Pesto
  per person $10.00

  Local Canadian Cheese board
  Served with Artisan Crackers, Flatbread, Nuts and Dried Fruit
  per person $12.00

  Surf & Turf Charcuterie
  Meats, Smoked Wild Salmon, Flatbreads,
  Apple Butter, Grainy Mustard & Maple Mayo, Dried Fruits & Nuts
  per person $18.00

DESSERT STATIONS

Assorted cakes, Flourless Gluten-Free Chocolate Cake & Fruit Platter
  per person $12.00

ENHANCE YOUR DESSERT STATION

Individual Chocolate Mousse, Premium Cakes, Tarts & Pastries
  per person $6.00

COFFEE AND TEA

Freshly brewed organic & fair trade coffee and selection of teas
  per person $4.00

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BUFFET DINNER

Design your dinner buffet menu. Menu price of $75.00 per person includes your choice of (2) salads, (2) sides, (2) entrées, (1) vegetarian entrée + add on (1) soup for an additional $8.00 per person; served with assorted cakes, fruits, and freshly brewed organic and fair trade coffee and a selection of teas.

Price per person $75.00

SALADS

Select Two

✓ Citrus Roasted Beet and Arugula Salad
   Goat cheese, Candied Pecans, Citrus Segments, Baby Kale with White Wine Vinaigrette

✓ Heritage Salad Mix
   Tomatoes, cucumbers, shallots and aged balsamic and roasted garlic dressing

✓ Red Romaine Hearts
   Caesar Style Dressing, Shaved Parmesan & Crisps

ENHANCE YOUR BUFFET - SOUPS additional $8.00 per person

✓ Windset Farms Heirloom Tomato & Sweet Bell Pepper Puree

✓ Parsnip & Celery Root, Maple Black Pepper Glaze

✓ Roasted Squash & Carrot, made with Coconut Milk

SIDES - STARCHES, GRAINS & VEGETABLES additional $9.00 per choice per person

Select Two

✓ Roasted Yams, tossed in Tarragon Oil & Thyme

✓ Ragout of Lentils & Chickpeas

✓ Steamed 7 Grain Rice

✓ Steamed Broccolini

✓ Roasted Beets & Carrots

✓ Roasted Mushrooms

✓ Buttered Green Beans

✓ Roasted Asparagus

Golden Mash Potatoes

✓ All sides above can be made Vegan (with the exception of Golden Mash Potatoes)

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BUFFET DINNER

ENTRÉE
Select Two
- Fraser Valley Chicken Breast, Zucchini 2 Ways, Patty Pan Squash and Pine Nuts
- Slow Braised Beef Short Ribs, Spinach & Parmesan
- Roasted Salmon, served with Vanilla Butter and Beet Chips
- Pacific Halibut, with Lemon, Leeks & Fennel

ENTRÉE - VEGETARIAN
Select One
- Chef's Choice Ravioli
- Corn Polenta Ratatouille
- Gnocchi, Heirloom Tomato Relish

Enhance your dinner buffet:
ADD A CARVING STATION per person $24.00

Carving Station includes a chef at the station. All carving items are served with a selection of mustards, horseradish and assorted rolls. Groups above 250 people are subject to an additional charge of $150.

- Roasted Beef Strip loin, Red Wine Jus
- Roasted Turkey, BC Cranberry Sauce, & House Made Gravy
- Roasted Salmon, served with Vanilla Butter
- Bone-in Ham, with Tarragon Pineapple Glaze or Sweet Mustard Sauce

*ask how to make our carving stations gluten free.

DESSERTS
Assorted cakes and fruit platter (fruit platter – GF & vegan)

ENHANCE YOUR DESSERT STATION BY SELECTING A SEASONAL DESSERT
Individual mousses and tarts per person $6.00

COFFEE AND TEA
Freshly brewed organic & fair trade coffee and selection of teas

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PLATED DINNER

Plated dinner includes one appetizer, one entrée and one dessert and served with artisan rolls, freshly brewed organic and fair trade coffee and selection of teas.

Design your own three-course plated dinner menu. Listed entrées are priced on a three (3) course menu which includes a pre-selected salad (1) OR soup (1), (for both salad and soup please add $8.00 per person), and dessert (1); served with artisan rolls, *Note that the appetizer (salad or soup) and dessert selection must be the same for all guests.

*served with Vivreau Premium Filtered Still or Sparkling Water

APPETIZERS

SOUPS

Windset Farms Heirloom Tomato & Sweet Bell Pepper Puree

Parsnip & Celery Root, Maple Black Pepper Glaze

Roasted Squash & Carrot, with Coconut Milk

SALADS

Citrus Roasted Beet and Arugula Salad
  Goat cheese, candied pecans, citrus segments, baby kale with white wine vinaigrette

Heritage Salad Mix
  Tomatoes, cucumbers, shallots and aged balsamic and roasted garlic dressing

Red Romaine Hearts
  Caesar Style Dressing, Shaved Parmesan & Crisps

APPETIZERS ENHANCEMENTS

Ned’s Famous Shrimp Taco  additional $8 per person

Ned’s Famous Dungeness Crab Taco  additional $15 per person

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ENTRÉE

CHOOSE ONE FROM THE SEA OR THE FARM

FROM THE SEA
Roasted Salmon with Vanilla Butter, served with Yukon Gold Mash Potatoes, Seasonal Vegetables & Beet Chips $67.00
Pacific Halibut with Black Pepper Vinaigrette, served with Lebanese Couscous & Seasonal Vegetables $70.00
Ling Cod with Citrus Beurre Blanc & Black Truffle Emulsion, served with Pave Sablefish with Watercress and Lemon Dressing, served with Seasonal Vegetables & Fingerling Potatoes $75.00

FROM THE FARM
Roasted Chicken Breast, with Zucchini 2-Ways and Pine Nuts $60.00
Slow Braised Beef Short Ribs, Yukon Gold Mashed Potatoes, Broccolini & Crispy Leeks $65.00
Beef Tenderloin with Black Pepper Vinaigrette and Jus, served with Golden Potato Puree & Broccolini (jus – not GF) $70.00
Spiced Rub Rack of Lamb with Red Wine Jus & Cranberry Gastrique, served with Lebanese Couscous and Seasonal Vegetables $72.00

FROM THE GARDEN

CHOOSE ONE IN ADDITION TO YOUR ONE ENTÉRÉ CHOICE
Corn Polenta Ratatouille $55.00
Vegetarian Gnocchi, Asparagus and Roasted Heirloom Tomatoes $55.00
Cauliflower Steak, Romesco & Chimichurri, served with Tarragon Roasted Yams $55.00

DESSERTS
Flourless Chocolate Cake, Vanilla Chantilly
Cheese Cake, Brown Butter Caramel
Pumpkin Pie

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ocean wise. ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE
## WINE LIST

Cash bar prices include gratuity and liquor tax.

<table>
<thead>
<tr>
<th>BC HOUSE WINE</th>
<th>HOST BAR</th>
<th>CASH BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Open Vineyard – Sauvignon Blanc</td>
<td>per glass $6.39 (5oz)</td>
<td>per bottle $31.50</td>
</tr>
<tr>
<td>Open Vineyard – Merlot</td>
<td></td>
<td>per glass $8.50 (5oz)</td>
</tr>
</tbody>
</table>

| SPARKLING WINE                |
|-------------------------------|----------|
| Sumac Ridge – Steller’s Jay Brut, B.C. | per bottle $47.00 |

| BC WHITE WINE                 |
|-------------------------------|----------|
| Inniskillin OK Estates – Pinot Grigio | per bottle $39.99 |
| See Ya Later Ranch – Riesling  | per bottle $43.75 |
| Jackson – Triggs Grand – Reserve Chardonnay | per bottle $52.50 |

| BC RED WINE                   |
|-------------------------------|----------|
| Inniskillin OK Estates – Cabernet Sauvignon | per bottle $41.50 |
| Jackson- Triggs – Reserve Select Shiraz | per bottle $41.50 |
| See Ya Later Ranch – Pinot Noir | per bottle $45.00 |
| Black Sage Vineyards – Cabernet Sauvignon | per bottle $60.00 |

| INTERNATIONAL WINE            |
|-------------------------------|----------|
| Mouton Cadet Blanc – Bordeaux AOC – France | per bottle $45.00 |
| Kim Crawford – Sauvignon Blanc, New Zealand | per bottle $59.75 |
| Ruffino Chianti DOCG – Italy   | per bottle $50.00 |
| Meiomi – Pinot Noir, California, USA | per bottle $65.00 |

*Ask about our pre-pour options*

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## SPIRITS, LIQUEURS, BEER & SOFT DRINKS

Cash bar prices include gratuity and liquor tax.

<table>
<thead>
<tr>
<th></th>
<th>HOST BAR</th>
<th>CASH BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>STANDARD BAR (1 oz)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gin</td>
<td>$7.00</td>
<td>$9.25</td>
</tr>
<tr>
<td>Vodka</td>
<td></td>
<td></td>
</tr>
<tr>
<td>White Rum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Black Rum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scotch</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rye Whisky</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>DELCXE BAR (1 oz)</strong></td>
<td>$8.25</td>
<td>$10.75</td>
</tr>
<tr>
<td>Glenfiddich Malt Whisky</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bombay Sapphire Gin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bulleit Bourbon (limited quantities)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crown Royal Rye Whisky</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Belvedere Vodka</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Captain Morgan’s Spiced Rum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bailey’s Irish Cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>BEER – LOCAL</strong></td>
<td>$6.50</td>
<td>$8.50</td>
</tr>
<tr>
<td>Whistler Brewing – Bear Paw Honey Lager</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whistler Brewing – Mountain Lager</td>
<td></td>
<td></td>
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<tr>
<td>Whistler Brewing – Lost Lake IPA</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>COOLERS</strong></td>
<td>$6.50</td>
<td>$8.50</td>
</tr>
<tr>
<td>Ocean Blu – Coastal Berry &amp; Pomelo Nectar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hey Y’all Iced Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lone Tree Dry Cider</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lone Tree Apple Pear Cider</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SOFT DRINKS &amp; JUICE</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Orange juice, cranberry juice and Walter’s Caesar Mix</td>
<td>$3.75</td>
<td>$4.50</td>
</tr>
<tr>
<td><strong>MINERAL WATER</strong></td>
<td>$3.75</td>
<td>$4.50</td>
</tr>
<tr>
<td>Vivreau Sparkling Water</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vivreau Still Water</td>
<td>$1.00</td>
<td>$1.00</td>
</tr>
</tbody>
</table>

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