

SWANESET MENU

CANAPÉS

*Passed on trays by serving staff. A minimum of 5 dozen is required for each item ordered.
Pricing is per dozen, per item. Recommended serving: 4-6 pieces per person
for pre-dinner cocktail hour or 10-12 pieces per person for cocktail party.*

Deluxe Cold Canapés

oven-dried plum tomatoes, bocconcini, pesto crostini
cherry tomatoes, boursin cheese, asparagus spears
smoked salmon, cream cheese, filone,
“everything bagel” vinaigrette
BLT – roma tomatoes, crisp bacon, romaine,
caesar dressing, crostini
\$48 ~ dozen

Deluxe Hot Canapés

vegetarian spring rolls, plum sauce
spinach & feta spanakopita, tzatziki
chicken souvlaki, tzatziki
caramelized onion, Swiss cheese, thyme tartlets
mini chipotle mac & cheese, spicy ketchup
mini corn dogs – cheese smokie, buttermilk batter,
grainy dijon mayonnaise
\$48 ~ dozen

Premium Cold Canapés

ahi tuna, wasabi mayonnaise, cilantro, tobiko
beet and goat cheese tart, hazelnuts, honey
vegan “tuna salad” tart, chickpeas, furikake,
carrots, sunflower seeds, vegan mayo
wild salmon poke, sushi rice, furikake
\$51 ~ dozen

Premium Hot Canapés

onion pakoras, tamarind sauce
arancini, tomato cream, fresh parmesan, truffle oil
vegetarian samosa, mango chutney
bacon-wrapped scallops, cocktail sauce
torpedo prawns, sweet chili sauce
crab beignets, chipotle aioli
Swedish meatball, gravy, cranberry sauce
\$51 ~ dozen

Menu prices are exclusive of taxes, 10% gratuity & 8% facility fee

SWANESET MENU

STATIONED APPETIZERS AND PLATTERS

May be ordered for cocktail reception, late night snack or added to any buffet.

Local & International Cheese Display

selection of cheeses, fruit, artisan breads,
crackers, honey, preserves

\$9 ~ per person

Antipasto Platter

grilled marinated vegetables, kalamata olives,
marinated artichoke hearts, Italian cured meats,
marinated bocconcini, artisan breads

\$9 ~ per person

Tomato Bruschetta

fresh basil, shaved parmesan cheese, baguette

\$8 ~ per person

Finger Sandwiches

assorted fillings

\$9 ~ per person

Trio of Dips

spinach & artichoke, hummus, spicy feta,
flatbread, corn tortilla chips

\$9 ~ per person

Seasonal Fruit Display

seasonal fresh fruit & berries,
honey-vanilla yogurt dip

\$8 ~ per person

Market Vegetable Crudité

creamy, herb dip

\$8 ~ per person

B.C. Smoked Salmon

smoked wild sockeye & candied salmon,
cream cheese, fresh dill, red onions, capers,
horseradish, mini bagels

\$12 ~ per person

Fresh from the Sea...

smoked wild sockeye & candied salmon,
iced prawns, crab legs, mussels, horseradish,
cocktail sauce

\$18 ~ per person

Chilled Court-Bouillon Prawns

cocktail sauce, sliced lemon

\$11 ~ per person (based on 3 pieces per person)

Fiesta Platter

house-made guacamole, tomato salsa,
sour cream, corn tortilla chips

\$10 ~ per person

Menu prices are exclusive of taxes, 10% gratuity & 8% facility fee

SWANESET MENU

ENHANCEMENT STATIONS - SAVOURY

*May be ordered for cocktail reception, late night snack or added to any buffet.
Minimum 50 people, priced per guest, based on appetizer sized portions.
Must be ordered for entire guest count.*

Mini Pan Pizzas

honey ham, pineapple,
pepperoni, mozzarella cheese

\$10 ~ per person

Grilled Cheese Station

sliced French baguette, sweet cured ham,
triple cream brie, red pepper jelly, banana peppers,
aged cheddar, wild mushroom duxelle, Swiss

\$11 ~ per person

Mashed Potato Bar

bacon, chives, garlic, aged cheddar, sour cream,
broccoli cheese sauce, gravy, house made chili

\$11 ~ per person

Poutine Bar

kennebec fries, cheese curds, roasted pan gravy

\$10 ~ per person

Perogy Station

mini potato and cheddar perogies, farmer sausage,
green onion, sour cream, caramelized onions,
bacon, cheese

\$14 ~ per person

Taco Station

beef or chicken, cheese, lettuce, tomato, onions,
cabbage, salsa, sour cream, hot sauce, soft tortillas
& hard shells

\$16 ~ per person

+\$2 ~ guacamole

+\$4 ~ fish (includes lime crema, mango salsa)

Hotdog Slider Station

top sliced buns, nathan's all beef minis,
diced onions, sauerkraut, banana peppers,
ketchup, mustard, Dijon, relish

\$14 ~ per person

Burger Slider Station

brioche buns, beef burgers, pulled bbq pork,
lettuce, tomato, red onion, cheddar cheese,
ketchup, mustard, mayo

\$14 ~ per person

Mac & Cheese Station

bacon bits, pulled pork, ketchup, sriracha,
BBQ sauce, hot Cheetos, cocktail sausage, chili

\$16 ~ per person

Prawn Sauté Station

pacific tiger prawns, garlic, herbs, chilies

\$20 ~ per person

Menu prices are exclusive of taxes, 10% gratuity & 8% facility fee

SWANESET MENU

ENHANCEMENT STATIONS - SWEET

*May be ordered for cocktail reception, late night snack or added to any buffet.
Minimum 50 people, priced per guest.*

Popcorn Station

freshly popped corn, caramel corn,
selection of seasonings

\$6 ~ per person

Candy Buffet

selection of gourmet candy & chocolate

\$7 ~ per person

Mini Doughnuts

chocolate, creamy vanilla,
cinnamon sugar

\$10 ~ per person

S'mores Station

Callebaut dark & milk chocolate,
graham crackers, marshmallows for roasting

\$10 ~ per person

Chocolate Fountain

Callebaut dark chocolate, fresh fruit,
cinnamon-sugar doughnuts, Rice Krispies,
marshmallows

\$12 ~ per person

Ice Cream Sundae Station

vanilla bean & chocolate gelato, lemon sorbet
toppings: strawberry & chocolate sauce,
assorted sprinkles, candies & nuts,
mini marshmallows, crushed Oreos

\$15 ~ per person

Menu prices are exclusive of taxes, 10% gratuity & 8% facility fee



Erin Gilmore Photography



Erin Gilmore Photography



Erin Gilmore Photography



Bellux Photography



Erin Gilmore Photography

SWANESET MENU

DINNER BUFFET MENUS

*All buffet menus are inclusive of dinner rolls, coffee & tea.
Minimum 50 adult guests. Children ages 4-12 are half price
& under the age of 4 are complimentary for all buffets.*

Local Artisan

classic caesar salad, herb croutons, aged parmesan cheese
roasted potato salad, pickled red onion, balsamic dressing
marinated mushroom salad, roasted vegetables, balsamic, Italian herbs, honey
spinach, orange & cranberry salad, buttermilk dressing, sunflower seeds
Thai noodle salad, sesame, sweet soy dressing
Greek salad, feta cheese, kalamata olives

cured, European style cold meats
assorted pickles, olives

carved roasted AAA beef striploin au jus, Yorkshire pudding
herb roasted chicken breast, wild mushrooms, bacon, cream sauce
wild BC salmon, sesame soy glaze
tri-colour tortellini carbonara, bacon & cracked pepper cream sauce

mashed potato bar - bacon, chives, roasted garlic, aged cheddar, sour cream,
broccoli cheese sauce, roast gravy, house made chili

cilantro lime wild rice, sweet potato, pumpkin seeds
harvest vegetable medley

assorted cakes, pies & tarts
tiramisu, mini crème caramel
seasonal fresh fruit & berries

\$69 ~ per person

Menu prices are exclusive of taxes, 10% gratuity & 8% facility fee

SWANESET MENU

DINNER BUFFET MENUS

*All buffet menus are inclusive of dinner rolls, coffee & tea.
Minimum 50 adult guests. Children ages 4-12 are half price
& under the age of 4 are complimentary for all buffets.*

Chef's Table

caesar salad station - crisp romaine, shaved parmesan, garlic, maple smoked bacon, smoked salmon, shrimp, creamy garlic dressing

tri-colour potato & green bean salad, red onion, apple cider dressing
marinated mushroom salad, roasted vegetables, balsamic, Italian herbs, honey
spinach salad, cranberries, blue cheese, oranges, citrus vinaigrette
quinoa & arugula salad, oven-dried tomatoes, goat cheese
plum tomato & bocconcini salad, fresh basil, balsamic glaze
roasted corn salad, tofu feta, cherry tomatoes, fresh herbs

marinated PEI mussels
cured, European style cold meats
roasted, marinated vegetables, balsamic reduction
assorted pickles, olives

carved roasted AAA striploin, pan jus, Yorkshire pudding
seared chicken breast, lemon, capers, parsley, brown butter
seared wild BC salmon, sundried tomatoes, cream, leeks, fresh herbs
mushroom ravioli, sage, hazelnuts, brown butter

mashed potato bar - bacon, chives, aged cheddar, sour cream, broccoli cheese sauce, gravy, house-made chili

spanish rice, tomatoes, cumin
harvest vegetable medley

assorted cakes and pies
crème brulée trio – French vanilla, milk chocolate, chai tea
s'mores station - Callebaut dark chocolate, graham crackers, marshmallows for roasting
seasonal fresh fruit & berries

\$79 ~ per person

Menu prices are exclusive of taxes, 10% gratuity & 8% facility fee

SWANESET MENU

DINNER BUFFET MENUS

*All buffet menus are inclusive of dinner rolls, coffee & tea.
Minimum 50 adult guests. Children ages 4-12 are half price
& under the age of 4 are complimentary for all buffets.*

A Cut Above

caesar salad station - crisp romaine, shaved parmesan, garlic, maple smoked bacon,
smoked salmon, shrimp, creamy garlic dressing

baby kale salad, hazelnuts, chèvre, pickled red onions
tri-colour potato salad, beets, smoked salmon, chopped egg, arugula, grainy mustard vinaigrette
snap pea salad, yogurt, mint, red onion
chick pea, yam & zucchini salad, lemon, tahini
plum tomato & bocconcini salad, fresh basil, balsamic glaze
fattoush, tomatoes, cucumber, red onions, fresh herbs sumac, pita crisps

grilled, marinated vegetables, balsamic reduction
poached prawns & marinated mussels
charcuterie board: sliced ham, genoa salami, capicola, mortadella

carved AAA prime rib au jus, Yorkshire pudding
Moroccan spiced chicken breast, lemon, tomatoes, chick peas & herbs
West Coast halibut, fennel, tomato, saffron
truffled butternut squash ravioli, roasted garlic, cream, pumpkin seeds, sage, goat cheese

potato gratin, rosemary, parmesan
saffron rice, chorizo, chicken
market vegetables, extra virgin olive oil

selection of mini desserts
decadent chocolate mousse
house made apple strudel, caramel sauce
classic tiramisu
warm mini cinnamon sugar donuts
seasonal fresh fruit & berries

\$89 ~ per person

Menu prices are exclusive of taxes, 10% gratuity & 8% facility fee

SWANESET MENU

DINNER BUFFET MENUS

*All buffet menus are inclusive of dinner rolls, coffee & tea.
Minimum 75 adult guests. Children ages 4-12 are half price
& under the age of 4 are complimentary for all buffets.*

West Coast Waters

caesar salad station - crisp romaine, shaved parmesan, garlic, maple smoked bacon, smoked salmon, shrimp, creamy garlic dressing

german potato salad, stone-ground mustard, crispy bacon
spinach salad, orange segments, sun-dried cranberries, sunflower seeds, citrus vinaigrette
shiitake mushroom & grilled asparagus salad, sesame-soy vinaigrette

cured, European style cold meats
roasted, marinated vegetables, balsamic reduction
From the Sea - smoked & candied salmon, iced prawns, crab legs, marinated PEI mussels
assorted pickles, olives

carved AAA beef tenderloin, red wine pan jus, Yorkshire pudding
roasted chicken, za'atar & lemon
West Coast halibut Veracruz, tomatoes, green olives, capers, herbs
chef attended prawn sauté station - pacific tiger prawns, garlic, herbs, chilies

chicken, chorizo, seafood paella
potato gratin, Swiss cheese, caramelized onions
harvest vegetable medley

crème brulee trio - French vanilla, milk chocolate, chai tea
selection of mini desserts
decadent chocolate mousse
seasonal fresh fruit & berries
local & international cheese display - selection of cheeses, fruit, artisan breads, crackers
elegant chocolate fountain, fruit, cinnamon-sugar mini doughnuts, crisp rice squares
gourmet coffee bar - selection of flavoured syrups, biscotti

\$110 ~ per person

Menu prices are exclusive of taxes, 10% gratuity & 8% facility fee

SWANESET MENU

SOUTH ASIAN

*All buffet menus are inclusive of dinner rolls, coffee & tea.
Minimum 75 adult guests. Children ages 4-12 are half price
& under the age of 4 are complimentary for all buffets.*

Appetizers

*Served buffet style prior to dinner service, must be ordered for entire guest count
all served with mango chutney, tamarind chutney, raita*

lentil-vegetable samosas

onion pakoras

fish pakoras

aloo tikki

fresh fruit

\$28 ~ per person

Buffet

organic mixed green salad

chick pea, tomato & cucumber salad

classic caesar salad, herb croutons, aged parmesan cheese

spinach salad, spiced yogurt dressing

naan & raita

aloo gobi

dal makhani

jeera rice

saag paneer

butter chicken

curried mixed vegetables

channa masala

curried lamb

assorted cakes, pies & tarts

crème caramel

sooji halwa

seasonal fresh fruit & berries

\$75 ~ per person

Menu prices are exclusive of taxes, 10% gratuity & 8% facility fee



SWANESET MENU

AVAILABLE BAR SERVICES

Swaneseet offers the following bar types for your special occasion.

Host Bar

The host agrees to pay for drinks according to their individual prices, based on consumption

Host Bar with Limit

The host agrees to pay for drinks according to their individual prices, based on consumption, up to a pre-decided dollar amount

Subsidized Bar

Your guests pay a set price per beverage, and the host pays the balance (i.e. Toonie Bar)

Cash Bar (credit/debit only)

Guests purchase individual drinks that they order at the bar, price will include taxes

SWANESET MENU

BEVERAGE MENU

Beverage prices & selection are subject to change without notice. All applicable taxes are excluded. All beverages must be supplied by Swaneseet. Cash & Host bars must exceed \$500 in revenue to waive a \$40/hour (minimum 5 hour) bartending charge - statutory holiday \$55/hour.

Beverages

standard hiballs	\$7.50
domestic beer	\$7.50
house wine by the glass	\$7.75
imported beer	\$8.25
premium hiballs	\$9.00
premium wine	\$9.00
coolers & ciders	\$9.00
specialty cocktails	\$9.50
ultra premium hiballs	\$12.50
bottled water	\$2.50
soft drinks, juice	\$3.00
non alcoholic beer	\$6.00
sparkling apple juice (750 ml bottle)	\$20.00
fruit punch - per 20 litres (serves 100)	\$225
lemonade - per 20 litres (serves 100)	\$225
staff attended fresh squeezed lemonade stand <i>great addition for an outdoor ceremony</i>	\$8 ~ per person
unlimited pop & juice <i>must be ordered for entire guest count</i>	\$7 ~ per person

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SWANESET MENU

WINE LIST

Beverage prices & selection are subject to change without notice. All applicable taxes are excluded. All beverages must be supplied by Swaneseet. Cash & Host bars must exceed \$500 in revenue to waive a \$40/hour (minimum 5 hour) bartending charge - statutory holiday \$55/hour.

White Wine

Peller Sauvignon Blanc, BC	\$35
Wayne Gretzky Estates Pinot Grigio, BC	\$39
Gray Monk Pinot Gris, BC	\$48
Quails Gate Rose, BC	\$50
Sandhill Chardonnay, BC	\$50
Oyster Bay Sauvignon Blanc, New Zealand	\$52
Quail's Gate Chardonnay, BC	\$57

Red Wine

Peller Cabernet Merlot, BC	\$35
Wayne Gretzky Estates Cabernet Sauvignon Syrah, BC	\$43
Sandhill Cabernet Merlot, BC	\$46
Mark West Pinot Noir, USA	\$49
J. Lohr Seven Oaks Cabernet Sauvignon, USA	\$60
Quails' Gate Pinot Noir, BC	\$64
Burrowing Owl Merlot, BC	\$68

Sparkling

Castelfino Brut, Spain	\$39
Lamarca Prosecco, Italy	\$50

Champagne

Veuve Clicquot Brut, France	\$165
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*Prices and availability based on 2025 pricing and are subject to change.
Your Event Manager can provide a current wine list 5 months before your event.
Menu prices are exclusive of taxes, 10% gratuity & 8% facility fee*