

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, pumpernickel,
“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

oysters on the half-shell, mignonette, Tabasco
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

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 & Gravlax

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

\$12 ~ per person

Fresh from the Sea...

smoked, candied & cured 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

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 supreme,
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

Perogie Station

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

\$14 ~ per person

Taco Station

beef, chicken or carnitas, 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 mini 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

Prawn Sauté Station

pacific tiger prawns, garlic, herbs, chilies

\$20 ~ per person

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 candy, licorice & 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, crisp rice squares,
marshmallows

\$12 ~ per person

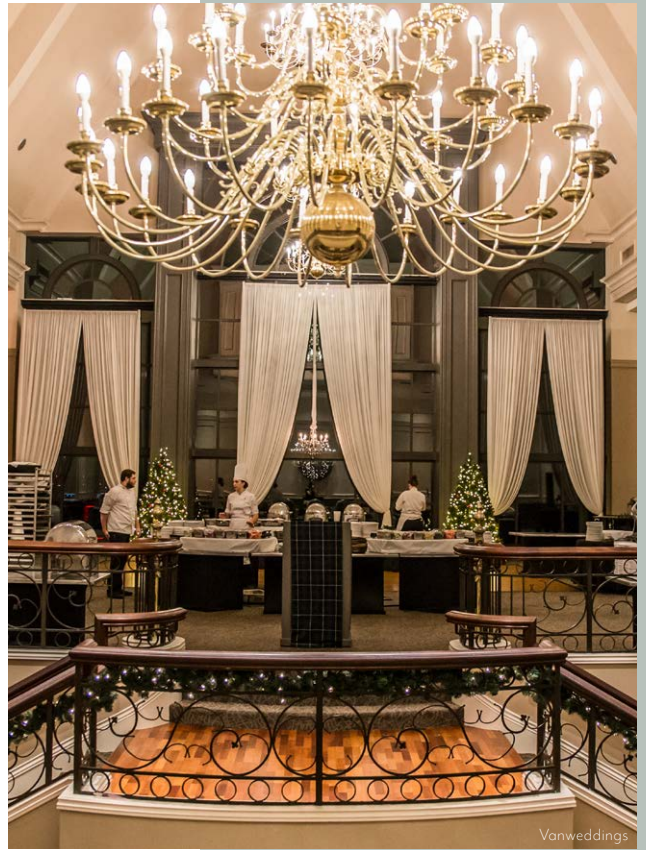
Ice Cream Sundae Station

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

\$15 ~ per person



Vanweddings



Vanweddings



Vanweddings



Bellux Photography



Vanweddings

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.*

Classic Christmas

classic caesar salad, herb croutons, aged parmesan cheese
German potato salad, stone-ground mustard, crispy bacon
Thai noodle salad, sesame, sweet soy dressing
organic mixed greens, assorted vinaigrettes & dressings
plum tomato, bocconcini, cucumber salad, fresh basil, red wine vinaigrette

market vegetable crudités, creamy herb dip
assorted pickles, olives

carved roasted AAA baron of beef, pan gravy, Yorkshire pudding
rolled turkey thigh, gravy & focaccia-herb stuffing
roasted basa, yogurt, fresh dill
penne rigate, roasted tomato, basil sauce, shaved parmesan

smashed potatoes, rosemary, garlic
long grain rice pilaf
roasted winter vegetable medley

assorted cakes & pies
warm Christmas pudding with custard sauce
seasonal fresh fruit & berries

\$62 ~ per person

SWANESET MENU

DINNER BUFFET MENUS

*All buffet menus are inclusive of dinner rolls, coffee & tea.
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Winter Wonderland

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
carved brined turkey breast with gravy
rolled turkey thigh and breast with gravy & focaccia-herb stuffing
wild BC salmon, sesame soy glaze
tri-colour tortellini carbonara, bacon & cracked pepper cream sauce

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

cilantro lime wild rice, sweet potato, pumpkin seeds
roasted winter vegetable medley

assorted cakes, pies & tarts
tiramisu, mini crème caramel
warm Christmas pudding with custard sauce
seasonal fresh fruit & berries

\$70 ~ per person

SWANESET MENU

DINNER BUFFET MENUS

*All buffet menus are inclusive of dinner rolls, coffee & tea.
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Santa's Helper

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

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, feta cheese, cherry tomatoes, fresh herbs

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

carved roasted striploin, caramelized pan jus, Yorkshire pudding
carved brined turkey breast with gravy
rolled turkey thigh with gravy & focaccia-herb stuffing
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
roasted winter vegetable medley

assorted cakes & pies
warm Christmas pudding with custard sauce
crème brûlée trio – French vanilla, milk chocolate, chai tea
s'mores station - Callebaut dark chocolate, graham crackers, marshmallows for roasting
seasonal fresh fruit & berries

\$82 ~ per person

SWANESET MENU

DINNER BUFFET MENUS

*All buffet menus are inclusive of dinner rolls, coffee & tea.
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Mrs. Claus

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

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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
carved brined turkey breast with gravy
rolled turkey thigh with gravy & focaccia-herb stuffing
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
winter vegetables, basil pesto, extra virgin olive oil

—
selection of mini desserts
warm Christmas pudding with custard sauce
triple chocolate mousse
house made apple strudel, caramel sauce
classic tiramisu
warm mini cinnamon sugar donuts
seasonal fresh fruit & berries

\$93 ~ per person



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 3 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
coolers & ciders	\$9.00
premium hiballs	\$9.00
premium wine	\$9.00
specialty cocktails	\$9.50
ultra premium hiballs	\$12.50
soft drinks, juice	\$3.00
bottled water	\$2.50
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

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 3 hour) bartending charge - statutory holiday \$55/hour.

White Wine & Rose

Peller Reserve Sauvignon Blanc, BC	\$35
Stone Road Rose, BC	\$36
Wayne Gretzky Pinot Grigio, BC	\$39
Red Rooster Pinot Gris, BC	\$42
Red Rooster Chardonnay, BC	\$44
Oyster Bay Sauvignon Blanc, New Zealand	\$53
Quail's Gate Chardonnay, BC	\$59

Red Wine

Peller Reserve Cabernet Merlot, BC	\$35
Wayne Gretzky Cabernet Franc Syrah, BC	\$43
Red Rooster Cabernet Merlot, BC	\$46
Red Rooster Pinot Noir, BC	\$52
J. Lohr Seven Oaks Cabernet Sauvignon, USA	\$61
Quails' Gate Pinot Noir, BC	\$66
Burrowing Owl Merlot, BC	\$69

Sparkling

Castelfino Brut, Spain	\$39
Lamarca Prosecco, Italy	\$50
Red Rooster Brut, BC	\$60

Champagne

Veuve Clicquot Brut, France	\$165
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Plus applicable taxes, 10% gratuity and 8% facility fee

*Prices and availability based on 2024 pricing and are subject to change.
Your event coordinator can provide a current wine list 5 months before your event.*