THE BOATHOUSE
RESTAURANT®
ESTABLISHED 1981

Best of the West Coast

Group Menus & Planning Guide

NEW WESTMINSTER
boathouserestaurants.ca

THE BOATHOUSE
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LUNCH MENU 1 - CASUAL CLASSICS

3 COURSE MENU:

We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style." Ask for our recommendations to complement your menu.

SALAD SELECTIONS
(CHOICE OF)

CLASSIC CAESAR SALAD
OKANAGAN FIELD GREEN SALAD

ENTRÉE SELECTIONS
(CHOICE OF)

CHEDDAR BURGER
fresh chuck patty, golden brioche, hothouse tomato, aged cheddar, lettuce, onion, sea salt fries

CRISPY COCONUT SHRIMP
coconut fried shrimp, sweet chili sauce, sea salt fries

PAN-ROASTED VEGETABLES + PENNE
gluten free penne, tomato, herbs, capers, spinach, mushrooms

PACIFIC FISH & CHIPS
Oceanwise® cod, lemon dill tartar, sea salt fries

DESSERT
(CHOICE OF)

CRÈME BRÛLÉE
seasonal, chef's selection

MOCHA ICE CREAM PIE
chocolate ganache & maple almonds

coffee, tea and fountain pop included

$44 per person

15% suggested gratuity and 3% banquet fee and applicable taxes will be added

Offering the ultimate West Coast dining experience.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacteria or viral contamination.

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LUNCH MENU 2 - WEST COAST BRUNCH

3 COURSE MENU

We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style." Ask for our recommendations to complement your menu.

STARTER
(CHOICE OF)

SEASONAL FRUIT BOWL
OKANAGAN FIELD GREEN SALAD

ENTRÉE SELECTIONS
(CHOICE OF)

CLASSIC BENNY*
Canadian back bacon, English muffin, roasted potatoes, house hollandaise

EGG WHITE AVOCADO TOAST
poached egg whites, smashed avocado, grape tomatoes, goat cheese, toasted sourdough

BC SMOKED SALMON HASH*
smoked salmon lox, poached eggs, sugar snap peas, grape tomatoes, roasted potatoes, fennel cream, house hollandaise

GRILLED SALMON SANDWICH
lettuce, tomatoes, onions, tartar sauce, sea salt fries

THREE CHEESE OMELETTE
aged cheddar, asiago, romano, roasted potatoes, multigrain toast

DESSERT
(CHOICE OF)

CRÈME BRÛLÉE
seasonal, chef's selection

MOCHA ICE CREAM PIE
chocolate ganache & maple almonds

coffee, tea and fountain pop included

$47 per person

15% suggested gratuity and 3% banquet fee and applicable taxes will be added

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LUNCH MENU 3 - BOATHOUSE FAVORITES

3 COURSE MENU

We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style." Ask for our recommendations to complement your menu.

SOUP OR SALAD
(CHOICE OF)

LOBSTER BISQUE | CLASSIC CAESAR SALAD | OKANAGAN FIELD GREEN SALAD

ENTRÉE SELECTIONS
(CHOICE OF)

COCONUT PACIFIC COD
Thai green curry coconut sauce, crisp vegetables, red quinoa

FIRE GRILLED FRESH SALMON
fire grilled, complemented with pernod buerre blanc

SIRLOIN* 7 OZ
cooked to a medium
roasted garlic mash, seasonal vegetables

PAN-ROASTED VEGETABLES + PENNE
gluten free penne, tomato, herbs, capers, spinach, mushrooms

GRILLED SALMON SANDWICH
lettuce, tomatoes, onions, tartar sauce, sea salt fries

DESSERT
(CHOICE OF)

CRÈME BRÛLÉE
seasonal, chef's selection

MOCHA ICE CREAM PIE
chocolate ganache & maple almonds

coffee, tea and fountain pop included

$54 per person

15% suggested gratuity and 3% banquet fee and applicable taxes will be added

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DINNER MENU 1 - CLASSICS

3 COURSE MENU

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SOUP OR SALAD
(CHOICE OF)

LOBSTER BISQUE | CLASSIC CAESAR SALAD | OKANAGAN FIELD GREEN SALAD

ENTRÉE SELECTIONS
(CHOICE OF)

NORTHWEST SEAFOOD PASTA + FRESH FETTUCCINE
local market seafood, blistered tomatoes, roasted tomato garlic cream

FIRE GRILLED FRESH SALMON
fire grilled, complemented with pernod buerre blanc

SIRLOIN* 7 OZ
cooked to a medium
roasted garlic mash, seasonal vegetables

PAN-ROASTED VEGETABLES + PENNE
gluten free penne, tomato, herbs, capers, spinach, mushrooms

THAI GLAZED BLACK COD
bok choy, shiitake mushroom, coconut ginger broth, furikake rice

DESSERT
(CHOICE OF)

CRÈME BRÛLÉE
seasonal, chef's selection

MOCHA ICE CREAM PIE
chocolate ganache & maple almonds

coffee, tea and fountain pop included

$60 per person

15% suggested gratuity and 3% banquet fee and applicable taxes will be added

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DINNER MENU 2 - PACIFIC NORTHWEST

4 COURSE MENU

We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style." Ask for our recommendations to complement your menu.

STARTER

PUPU PLATTER
(FAMILY STYLE)
Coconut Shrimp, Ahi Tuna Tacos, Vegetable Spring Roll

SOUP OR SALAD
(CHOICE OF)

LOBSTER BISQUE | CLASSIC CAESAR SALAD | OKANAGAN FIELD GREEN SALAD

ENTRÉE SELECTIONS
(CHOICE OF)

COCONUT PACIFIC COD
Thai green curry coconut sauce, crisp vegetables, red quinoa

SIRLOIN* 7 OZ + GRILLED PRAWN SKEWER
cooked to a medium
roasted garlic mash, seasonal vegetables

TRUFFLE BUTTER ROASTED CHICKEN
chicken breast, goat cheese mash, truffled Brussels sprouts

SAKE GLAZED SALMON
stir-fried vegetables, shiitake fried rice

WILD MUSHROOM RISOTTO
pan roasted local mushrooms, fresh thyme, roasted truffle butter

DESSERT
(CHOICE OF)

CRÈME BRÛLÉE
seasonal, chef's selection

NEW YORK CHEESECAKE
with berry compote

coffee, tea and fountain pop included

$74 per person

15% suggested gratuity and 3% banquet fee and applicable taxes will be added

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DINNER MENU 3 - DELUXE WEST COAST

4 COURSE MENU

We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style." Ask for our recommendations to complement your menu.

STARTER

PUPU PLATTER
(FAMILY STYLE)
Coconut Shrimp, Ahi Tuna Tacos, Vegetable Spring Roll, Chicken Satay

SOUP OR SALAD
(CHOICE OF)

LOBSTER BISQUE | CLASSIC CAESAR SALAD | OKANAGAN FIELD GREEN SALAD

ENTRÉE SELECTIONS
(CHOICE OF)

TOGARASHI SEARED AHI TUNA*
blistered shishito peppers, soy lime vinaigrette, shiitake fried rice, wasabi aioli

CRAB & LOBSTER RAVIOLI
prawns, fresh ravioli, citrus cream, spinach, shaved romano

THAI GLAZED BLACK COD
bok choy, shiitake mushrooms, coconut ginger broth, furikake rice

SIRLOIN* 7 OZ + GRILLED PRAWN SKEWER
cooked to a medium
roasted garlic mash, seasonal vegetables

BRAISED BEEF SHORT RIBS
red wine demi glace, mashed potatoes, charred broccolini

DESSERT
(CHOICE OF)

CRÈME BRÛLÉE
seasonal, chef's selection

NEW YORK CHEESECAKE
with berry compote

coffee, tea and fountain pop included

$87 per person

15% suggested gratuity and 3% banquet fee and applicable taxes will be added

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DINNER MENU 4 - BEST OF WEST COAST

4 COURSE MENU

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STARTER

PUPU PLATTER
(FAMILY STYLE)
Coconut Shrimp, Ahi Tuna Tacos, Vegetable Spring Roll, Beef Satay

SOUP OR SALAD
(CHOICE OF)

LOBSTER BISQUE | CLASSIC CAESAR SALAD | OKANAGAN FIELD GREEN SALAD

ENTRÉE SELECTIONS
(CHOICE OF)

SIRLOIN* 7 OZ + PEI LOBSTER TAIL
cooked to a medium
roasted garlic mash, seasonal vegetables

BOATHOUSE SIGNATURE PLATTER
fresh grilled salmon, crab cake, coconut shrimp, chef's farm fresh harvest

PRINCE EDWARD ISLAND TWIN LOBSTER TAILS
butter roasted, wild rice, seasonal vegetables, clarified butter

NEW YORK STRIP* + PEPPERCORN SAUCE
cooked to a medium
roasted garlic mash, seasonal vegetables

WILD MUSHROOM RISOTTO
pan roasted local mushrooms, fresh thyme, roasted truffle butter

DESSERT
(CHOICE OF)

CHOCOLATE LAVA CAKE
molten lava core, vanilla ice cream, strawberry coulis

NEW YORK CHEESECAKE
with berry compote

KEY LIME PIE
graham crust, fresh whipped cream, toasted coconut

coffee, tea and fountain pop included

$101 per person
15% suggested gratuity and 3% banquet fee and applicable taxes will be added

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BANQUET ENHANCEMENTS - MIX & MATCH RECEPTION PLATTERS

CANAPÉS

Prices per each
(Minimum 30 pieces per selection)

Tomato Bocconcini Skewers $4

Smoked Salmon on Crostini* $5

Ahi Tuna Tacos* $4

Tomato Bruschetta $3.5

Chicken Satay Skewers $ 3.5

Beef Satay Skewers $5

Shrimp Potstickers $3.5

Beef Sliders $6

Korean Chicken Sliders $6

Coconut Shrimp $3.5

Fried Vegetable Spring Roll $3 VEG

PLATTERS

items priced based on 25 guests

OYSTER PLATTER $300
BC & East Coast Oysters
fresh shucked,
served with cocktail sauce
and mignonette sauce

MARKET CRUDITÉS GF/VEG $125
Selection of seasonal
& local vegetables, ranch

ARTISAN CHEESE $175
Selection of local &
imported cheeses, fresh,
dried & preserved fruits, assorted
crackers & toast

SEASONAL
FRUIT DISPLAY $125

BOATHOUSE
SEAFOOD TOWER* $800
Lobster Tail, Chilled Prawns,
Dungeness Crab, Tuna Poke,
Oysters, Mussels

DESSERT DISPLAY $150
Assortment seasonally inspired
cakes, pastries and profiteroles

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VEG vegetarian. May contain eggs and/or dairy. Please ask your server for details.
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