



THE BOATHOUSE[®]

RESTAURANT
ESTABLISHED 1981

Best of the West Coast



Group Menus
& Planning Guide



NEW WESTMINSTER
PORT MOODY
boathouserestaurants.ca



THE BOATHOUSE[®]

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ESTABLISHED 1981

PUTTING 'SPECIAL' IN EVERY OCCASION

For over 35 years, The Boathouse has been a Vancouver favourite specializing in premium steaks and fresh seafood from the coast of British Columbia and around the world. With a focus on fresh flavours and a menu featuring local ingredients, the Boathouse Chefs make a commitment to serving wild and sustainable seafood, and selecting Ocean Wise selections.

Spectacular views and year round patio dining make The Boathouse a favourite for lunch, brunch or dinner. Our dining rooms and patios offer the perfect place for celebrations, meetings and groups of all sizes, with a variety of table configurations to suit your needs, and rooms available for private functions.

The Boathouse offers a wide variety of customizable plated experiences, along with a selection of mix and match cocktail platters and finger foods for receptions. All menus can be complemented with our extensive bar selection and variety of local and world-class wines.

Our 2 waterfront locations are in some of the most picturesque places on the West Coast, located in Port Moody and New Westminster, making the Boathouse the perfect place for your next special occasion.



Offering the ultimate West Coast Dining experience at 2 waterfront locations.

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, served with sea salted fries

CRISPY COCONUT SHRIMP

coconut fried shrimp, sweet chili sauce, served with sea salted fries

PAN-ROASTED VEGETABLES + PENNE

gluten free penne, tomato, herbs, capers, spinach, mushrooms

PACIFIC FISH & CHIPS

Oceanwise® cod, lemon dill tartar, served with sea salted 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

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LUNCH MENU 2 - WEST COAST BRUNCH

3 COURSE MENU

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STARTER

(CHOICE OF)

SEASONAL FRUIT BOWL
OKANAGAN FIELD GREEN SALAD

ENTRÉE SELECTIONS

(CHOICE OF)

CLASSIC BENNY*

Canadian back bacon, English muffin, roast potato hash, 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,
roast potato hash, fennel cream, house hollandaise

CRAB CAKE SANDWICH

lettuce, tomatoes, onions, tartar sauce, sea salt fries

THREE CHEESE OMELETTE

aged cheddar, asiago, romano, roasted potato hash, 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."
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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

CRAB CAKE 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

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DINNER MENU 1 - CLASSICS

3 COURSE MENU

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."
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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 beurre 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."
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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

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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

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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 Oyster
fresh shucked,
served with cocktail sauce
and mignonette sauce

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

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

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

**SEASONAL
FRUIT DISPLAY \$125**

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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