



HOTEL BLUE HORIZON

SUMMIT
MENUS
2025

ELEVATE YOUR EVENT
FROM OUR 31ST FLOOR



BREAKFAST

*Breakfast made fresh in
ABODE's kitchen
Served buffet style with
premium orange juice,
fresh brewed coffee + teas*

BLUE RISE CONTINENTAL (V) 24

MINIMUM 10 GUESTS

Home-style granola, milk, vanilla yogurt, sliced seasonal fresh fruit, Danishes, house made muffins, coffee breads, creamery butter, fruit preserves

THE GROUSE GRIND (V) 25

MINIMUM 10 GUESTS

Hot oatmeal, cinnamon, raisins, brown sugar, fresh fruit yogurt parfait, house made muffins, mango ginger mint smoothies

CANADIAN CLASSIC 34

MINIMUM 10 GUESTS

Scrambled eggs, double smoked bacon, pork breakfast sausage, house red potato hash, sliced seasonal fresh fruit, assorted breads, creamery butter, fruit preserves (toaster provided)

BELGIAN BREAKFAST BUFFET 42

MINIMUM 20 GUESTS

Vanilla waffles + cinnamon brioche French toast, syrup, strawberry compote + Chantilly cream, scrambled eggs, double smoked bacon, pork breakfast sausage, house red potato hash, sliced seasonal fresh fruit, Danishes, creamery butter, fruit preserves

BENEDICT BREAKFAST 40


MINIMUM 20 GUESTS

Classic and spinach Florentine eggs benedicts with traditional hollandaise sauce made with free run eggs, house red potato hash, sliced seasonal fresh fruit, Danishes, creamery butter, fruit preserves



BREAKFAST ENHANCERS

price per person

Bacon (GF, DF)	6
3 strips per person	
Pork Breakfast Sausage	5
2 links per person	
Impossible™ Sausage Patty (Vg, DF)	6
1 patty per person	
Scrambled Eggs (V, GF)	6
Free Run Hard Boiled Egg (V, GF)	3
Classic Eggs Benedict	8
Spinach Florentine Benedict (V)	8
Smoked Salmon Benedict 	9
Fresh Fruit Yogurt Parfait (V, GF)	8
Hot Oatmeal (Cinnamon, Raisins, Brown Sugar) (Vg, GF, DF)	6
Build your own Smoked Salmon + Cream Cheese Bagel with Capers and Red Onion	18



HOTEL BLUE HORIZON

COFFEE
BREAK

BREAK TIME

BY THE DOZEN

ASSORTED HOUSE BAKED MUFFINS (V)	60
PEANUT BUTTER + CHOCOLATE SQUARES (VG, GF)	60
QUINOA DATE BARS (VG, GF)	60
HOUSE BAKED SCONES WITH BUTTER + JAM (V)	50
BAGELS + CREAM CHEESE (V)	65
ASSORTED HOUSE BAKED COOKIES (V)	50
DOUBLE CHOCOLATE BROWNIES (V)	50
HOME MADE GRANOLA BARS (VG, GF, DF)	55
CHIA SEED PUDDING (VG, GF, DF)	50
SIGNATURE CINNAMON BUNS (V)	65
Warm, fresh glazed BEIGNETS (V)	40
Caramel, berry and chocolate hazelnut New Orleans style mini donuts	
MINI CUPCAKES (V)	40
Fancy Belgian chocolate and vanilla	
COFFEE BREADS (V) PER LOAF	60
Lemon blueberry loaf + Banana chocolate chip bread	
CORN CHIPS PER PERSON	7
with salsa and sour cream	

BEVERAGES

COFFEE (10 cup per pot)	55
ASSORTED TEAS (each)	5
SOFT DRINKS	5
SINGLE SERVE JUICES	5
SPARKLING WATER	6
LIMONATA+ ARANCIATA	6
BOTTLED WATER	5
INFUSED WATER (60 OZ)	20
CHOICE OF :	
CUCUMBER + MINT,	
LEMON + GINGER,	
MINT + LIME	

ELEVATE YOUR COFFEE BREAK

MINIMUM 10 GUESTS , PRICE PER GUEST

CLASSIC (V)	15
Warm, fresh glazed signature cinnamon buns, coffee breads, sliced seasonal fresh fruit	
HORIZON (VG, GF)	15
Quinoa date bars, peanut butter + chocolate squares, seasonal fresh fruit skewers	
CANDY CRUSH (V)	15
Mixed candy bowls, fancy Belgian chocolate and vanilla cupcakes and New Orleans style beignets (2 per guest)	
SAVOURY (V)	15
Warm Bavarian pretzels, selection of mustards, tri coloured nacho chips + salsa, lounge mix	



(V) Vegetarian (Vg) Vegan (DF) Dairy Free (GF) Gluten Free



PLATTERS (PRICE PER GUEST)

MINIMUM 10 GUESTS

MEATS + CHEESES 20

Black Forest Ham, Salami, Roasted Turkey, Cheddar and Swiss Cheeses, Rustic Baguette, Crackers, Dijon, House made Mayonnaise

PRAWNS (DF) 15

Court Bouillon Poached Prawns (4 per guest), House made Cocktail Sauce

FRESH FRUIT (VG, GF, DF) 8

VEGETABLE CRUDITÉS (VG, GF) 10

Herb + Curry Dips

MINIMUM 20 GUESTS

DELUXE SEAFOOD (GF, DF) 25

Tuna Poke, Smoked Salmon, Candied Salmon, Prawns, Bay Scallops, Marinated Mussels.

DELUXE ANTIPASTO 20

Salami, Prosciutto, Capicola, Mixed Olives, Grilled Artichoke Hearts, Roasted Peppers, Zucchini, and Eggplant
Pita bread, House Hummus and Tzatziki

LOCAL SUSHI SAMPLER (GF, DF) 18

Assorted Maki, Nigiri + Sashimi (4 per guest), Wasabi, Pickled Ginger + Soy

BC + EUROPEAN CHEESES 20

Mix of Soft and Hard Ripened Cheeses, Rustic Baguette, Crackers, Toasted Nuts and Grapes



HOTEL **BLUE HORIZON**

LUNCH

*Made fresh in ABODE's kitchen
Served buffet style with
fresh sliced fruit,
assorted dessert squares,
fresh brewed coffee + teas*



WORKING LUNCHES

EXPRESS HORIZON LUNCH 35

MINIMUM 10 GUESTS

Seasonal Inspired Plant-based Soup of the Day (V, GF, DF)

Choose 3 Sandwiches (+2 each hot selection)

PANORAMA WORKING LUNCH 40

MINIMUM 10 GUESTS

Seasonal Inspired Plant-based Soup of the Day (V, GF, DF)

Choose 1 Salad

Choose 3 Sandwiches (+2 each hot selection)

SALADS

Baby Red Potato (GF, DF) - roasted red pepper, scallions, fresh dill, yellow mustard aioli

Organic Greens (Vg, GF, DF) - mixed fancy greens, tomato, cucumber, house vinaigrette

Caesar Salad (GF, DF) - home made croutons on side, freshly shredded parmesan, house made roasted garlic dressing, fresh lemon wedges

Greek (V, GF) - fresh cucumber, bell peppers, red onion, Kalamata olives, balsamic, olive oil, herbs, local feta

Pasta (V) - broccoli, cherry tomatoes, bell peppers, spinach, roasted red pepper, herb dressing

HOT SANDWICHES (+2)

Reuben - sauerkraut, Montreal smoked meat, swiss cheese, house sauce, grilled country marble rye

Fried Chicken Sandwich - twice dipped buttermilk marinated chicken, coleslaw, gochujang aioli, brioche kaiser

Grilled Cheese (V) - brie, cream cheese, fresh tomato, grilled country sourdough

Pulled Pork - house braised local pork, swiss cheese, coleslaw, house aioli, brioche kaiser

COLD SANDWICHES

Chicken Caesar Wrap - spicy buffalo chicken, romaine, parmesan, house Caesar dressing, tortilla wrap

Italian Cold Cuts - roasted peppers, mozzarella, rustic ciabatta

Roast Turkey - apple slaw, Swiss cheese, cranberry country loaf

Grilled Vegetables (V) - mozzarella, pesto mayo, on focaccia

Ham & Brie - Dijon mayo, marble rye

Egg Salad - free run dark yolk, dill aioli, country sourdough

Smoked Salmon (+2) 

caper lemon cream cheese, fresh bagel

Tuna Salad - local albacore, celery, lemon dill aioli, fresh baked croissant

Grilled Mediterranean Vegetable

Wrap (Vg) - homemade hummus, flour tortilla

Gluten free bread options are available for an additional \$1.50 per person

(V) Vegetarian (Vg) Vegan (DF) Dairy Free (GF) Gluten Free



RECOMMENDED / RECOMMANDÉ

HOT LUNCH BUFFETS

Minimum 15 people, price per person

PASTA BAR BUFFET 39

Grilled garlic buttered rustic baguette

SALAD

Caesar salad (GF, DF) - side homemade croutons, freshly shredded parmesan, house made roasted garlic dressing, fresh lemon wedges

PASTAS

Grilled Chicken Rigatoni - roasted bell peppers, pesto alfredo

Lentil Penne Primavera (Vg, GF, DF) - fresh tomato sauce

DESSERT

Assorted dessert squares, sliced fresh fruit + coffee and teas

FAJITA BAR LUNCH BUFFET 44

Mexican tortilla soup (V, GF) (tortilla on the side)

SALAD

Organic greens (Vg, GF, DF) - mixed fancy greens, tomato, cucumber, house vinaigrette

BUILD YOUR OWN FAJITAS

Chipotle BBQ pulled pork, seared cilantro chicken, re-fried black beans (Vg), yellow rice, grated BC cheddar, julienne vegetables, soft flour tortillas, fresh salsa, sour cream, guacamole

DESSERT

Assorted dessert squares, sliced fresh fruit + coffee and teas

HOT LUNCH BUFFETS

Minimum 15 people, price per person

THE GREEK 44

Grilled pita with hummus + tzatziki

SALAD

Greek (V, GF) - fresh cucumber, bell peppers, red onion, Kalamata olives, balsamic, olive oil, herbs, local feta

ENTRÉES

Chicken Souvlaki (GF)

Spinach + feta pies, tzatziki dressing (V)

Long grain rice, fresh herbs (Vg, GF)

Lemon + oregano roasted potatoes (Vg, GF)

DESSERT

Assorted dessert squares, sliced fresh fruit + coffee and teas

THE CANADIAN BACK YARD BBQ 44

SALADS

Baby red potato (V) - roasted red pepper, scallions, fresh dill, yellow mustard aioli

BURGERS

Homemade AAA chuck beef burgers

Grilled local chicken breast

Grilled Portobello mushrooms & red pepper (Vg)

Double smoked bacon, local cheddar, grilled onions, tomato, lettuce, ketchup, mustard, mayo

Freshly baked artisan buns

DESSERT

Assorted dessert squares, sliced fresh fruit + coffee and teas

HOT LUNCH BUFFETS

Minimum 15 people, price per person

THE ITALIAN 45

SOUP

Vegetable minestrone soup (Vg, GF)

SALAD

Caesar salad - home made croutons, freshly shredded parmesan, lemon wedges

ENTRÉES

Pepperoni pizza + spinach and feta pizza (1 slice each)

Spinach and ricotta ravioli (V) - roasted garlic alfredo

Lentil penne primavera (Vg, GF) - fresh herb Pomodoro, local mushroom

DESSERT

Assorted dessert squares, sliced fresh fruit + coffee and teas

THE SOUTH ASIAN 43

Fire roasted naan with raita (V)

SALAD

Organic greens (Vg, GF) - mixed fancy greens, tomato, cucumber, house vinaigrette

ENTRÉES

Butter chicken (GF) - authentic spices, fresh cilantro

Curried lentil (Vg, GF) - spinach, bell peppers, roasted cauliflower

Vegetable samosa (V) - mango chutney

Basmati rice pilaf (Vg, GF) - crispy onions

DESSERT

Assorted dessert squares, sliced fresh fruit + coffee and teas

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HOTEL BLUE HORIZON

RECEPTION

The Summit is the perfect place to host a reception. Meet and Mingle while taking in the breathtaking city and ocean views.

RECEPTION

PLATTERS (PRICE PER GUEST)

MINIMUM 10 GUESTS

MEATS + CHEESES 20

Black Forest Ham, Salami, Roasted Turkey, Cheddar and Swiss Cheeses,
Rustic Baguette, Crackers, Dijon, House made Mayonnaise

PRAWNS (DF) 15

Court Bouillon Poached Prawns
(4 per guest), House made Cocktail Sauce

FRESH FRUIT (VG, GF, DF) 8

VEGETABLE CRUDITÉS (VG, GF) 10

Herb + Curry Dips

MINIMUM 20 GUESTS

DELUXE SEAFOOD (GF, DF) 25

Tuna Poke, Smoked Salmon, Candied Salmon, Prawns, Bay Scallops,
Marinated Mussels

DELUXE ANTIPASTO 20

Salami, Prosciutto, Capicola, Mixed Olives, Grilled Artichoke Hearts,
Roasted Peppers, Zucchini, and Eggplant.
Pita bread, House Hummus and Tzatziki

LOCAL SUSHI SAMPLER (GF, DF) 18

Assorted Maki, Nigiri + Sashimi (4 per guest), Wasabi, Pickled Ginger + Soy

BC + EUROPEAN CHEESES 20

Mix of Soft and Hard Ripened Cheeses, Rustic Baguette, Crackers,
Toasted Nuts and Grapes

Passed Food Fee is \$100 per Server

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OCEAN WISE RECOMMENDED / RECOMMANDÉ

RECEPTION


CANAPES

MINIMUM 2 DOZEN, PRICE PER DOZEN

COLD

Wild Mushroom Bruschetta (Vg) - fresh herbs, balsamic glaze, crostini	35
Wild BC Salmon Mousse + Bannock 	48
Tuna Tataki (GF)  - togarashi spice, scallions, wasabi aioli	48
Artichoke Caprese Skewer (V, GF) - cherry tomato, bocconcini, balsamic glaze	45
Sicilian Caponata (Vg) - eggplant, capers, zucchini, onions, house humus, crostini	40
BC Hothouse Tomato Bruschetta (Vg) - crostini	35
Local Tuna Poke (GF)  - green onion, wakame, Asian spoon	48
Alberta Beef Tenderloin Tartare (GF) - spoon	48
BBQ Duck Crepe (DF) - scallions, spiced hoisin	50

HOT

Grilled Cheese Bite (V) - brie, marmalade	50
Wild Mushroom Tart (V) - fresh herbs	45
Thai Steelhead Satay (GF)  - coconut curry glaze	55
Moroccan Spiced Chicken Satay (GF) - yogurt marinade	49
Chicken Karaage Bites (GF) - Korean BBQ sauce, sesame seeds	42
Miso Beef Meatball (GF) - teriyaki glaze	45
Spinach + Feta Spanakopita (V) - phyllo dough, house made tzatziki	45
Vegetarian Samosa (Vg) - mango chutney	45
Teriyaki Chicken Satay (GF) - scallions, toasted sesame seed	49

Passed Food Fee is \$100 per Server

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OCEAN WISE RECOMMENDED / RECOMMANDÉ



STATIONS

MINIMUM 20 GUESTS, PRICE PER PERSON

POUTINE (GF)	18
Crispy fries, Cheese Curds, House Gravy	

BRIOCHE SLIDER BAR	20
2 Sliders per Guest	
Canadian AAA Beef	
Buttermilk Battered Chicken	
Portobello Mushroom	

MINIMUM 40 GUESTS, PRICE PER PERSON

BEEF CARVERY ROAST ALBERTA AAA	25
PRIME RIB OF BEEF (GF, DF)	
Horseradish, Dijon, Au Jus,	
Rustic Baguette	

SWEET TREATS

MINIMUM 2 DOZEN, PRICE PER DOZEN

PEANUT BUTTER + CHOCOLATE	60
SQUARES (VG, GF)	

QUINOA DATE BARS (VG, GF)	60
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ASSORTED HOUSE BAKED COOKIES (V)	50
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DOUBLE CHOCOLATE BROWNIES (V)	50
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MINI CUPCAKES (V)	40
Fancy Belgian Chocolate and vanilla	

BEIGNETS (V)	40
Caramel, berry and chocolate hazelnut	
New Orleans style mini donuts	

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HOTEL **BLUE HORIZON**

DINNER

*Dinner Buffets are created fresh in
ABODE's Kitchen.*

*Served with artisan rolls + butter
freshly brewed coffee + teas*

*Dine while taking in breathtaking views of the city,
North Shore mountains and English Bay*

BURRARD INLET BUFFET

Minimum 25 Guests, \$69 per person

SALADS

Organic Greens (Vg, GF)

mixed fancy greens, tomato, cucumber, house made vinaigrette

Caesar Salad (GF, DF)

house made croutons on side, freshly shredded parmesan,
house made roasted garlic dressing, fresh lemon

ENTRÉES

Pan Roasted Chicken Breast (GF, DF) - caramelized honey and thyme jus

Grilled Local Steelhead (GF) 🍷 - citrus beurre blanc

Lentil Penne Pomodoro (Vg, GF) - sauteed wild mushrooms, red onions, side parmesan

Roasted Potatoes (Vg, GF) - Dijon, lemon, herbs

Vegetables (Vg, GF) - grilled broccolini, rainbow carrots, roasted peppers

DESSERT

Chef Selected Dessert Squares

Double Chocolate Brownies

Sliced Fresh Fruit



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STANLEY PARK BUFFET

Minimum 25 people, \$79 per person

SALADS

Organic Greens (Vg, GF)

mixed fancy greens, tomato, cucumber, house made vinaigrette

Caesar Salad (GF, DF)

house made croutons on side, freshly shredded parmesan,
house made roasted garlic dressing, fresh lemon wedges

ENTRÉES

Alberta AAA Beef Sirloin (GF, DF) - overnight roasted, Cabernet demi glace, Dijon,
horseradish

add a Carver - \$150 for 2hrs

Pan Roasted Chicken Breast (GF, DF) - caramelized honey and thyme jus

Grilled Local Steelhead (GF)  - citrus beurre blanc

Lentil Penne Pomodoro (Vg, GF) - sauteed wild mushrooms, red onions, side parmesan

Roasted Potatoes (Vg, GF) - Dijon, lemon, herbs

Vegetables (Vg, GF) - grilled broccolini, rainbow carrots, roasted peppers

DESSERT

Chef's selection of Desserts and Fresh Fruit



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ENGLISH BAY BUFFET

Minimum 40 Guests, \$99 per person

SALADS

Organic Greens (Vg, GF)

mixed fancy greens, tomato, cucumber, house made vinaigrette

Caesar Salad (GF, DF)

house made croutons on side, freshly shredded parmesan,

house made roasted garlic dressing, fresh lemon

PLATTER

Prawns (GF, DF) 

Court bouillon poached prawns, house made cocktail sauce

ENTRÉES

24 hour slow roasted Alberta AAA Prime Rib - Cabernet demi-glace

add a Carver - \$150 for 2hrs

Chicken Breast Cacciatore (GF, DF) - wild mushroom, garlic, tomato sauce, fresh herbs

Pan Seared Haida Gwaii Sablefish  - citrus, fennel, crispy leeks, white wine cream

Butternut Squash Ravioli (V) - sage brown butter, fresh parmesan

Yukon Gold Mash - roasted garlic, butter, cream

Vegetables - grilled broccolini, rainbow carrots, roasted peppers

DESSERT

Chef's Selection of Desserts and Fresh Fruit



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HOTEL **BLUE HORIZON**

BAR SERVICE

*We offer both HOST and CASH Bar Service
Our cash bar is "cashless" and we accept credit and
debit cards creating a streamlined guest
experience.*

WINE BY THE BOTTLE

WHITE

PELLER FAMILY RESERVE <i>Sauvignon Blanc</i>	35
WAYNE GRETZKY (BC) <i>Pinot Grigio</i>	40
RED ROOSTER (BC) <i>Chardonnay</i>	45

ROSE

STONEROAD ROSE	35
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SPARKLING

MIONETTO, PROSECCO (ITALY)	49
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RED

PELLER FAMILY RESERVE (BC) <i>Cabernet Merlot</i>	35
WAYNE GRETZKY (BC) <i>Cabernet Franc Syrah</i>	50
RED ROOSTER (BC) <i>Merlot</i>	55

GENERAL INFORMATION:

Last call for bar service is 30 minutes prior to the contracted end time of your event, unless otherwise specified.

A bartender fee of \$150 will be applied if the minimum spend of \$400 before taxes is not reached. On Statutory Holidays a bartender fee of \$250 will apply.

No outside beverages are permitted in the event rooms.

Host bar: prices before taxes and 18% service

HIGH BALLS (10Z)	8
HOUSE WHITE WINE (5OZ)	8
HOUSE RED WINE (5OZ)	8
HOUSE SPARKLING (5OZ)	8
DOMESTIC BEER	8
PREMIUM + CRAFT BEER	8.50
LIQUEURS	12
SIMPLE MARTINI Vodka or Gin 2 oz.	14
SOFT DRINKS	
San Pellegrino	6
Soft Drinks + Juice	5
PUNCH BOWL - 30 cups	
Non-Alcoholic Fruit Punch	120
Sparkling Wine Fruit Punch	185



Specialty items are available by request

BOOKING GUIDELINES + GENERAL INFORMATION

MENU SELECTION + ALLERGIES

Menu selection must be confirmed at least two (2) weeks prior. The Hotel will endeavor to accommodate any last-minute requests and additional charges may apply.

FINAL GUARANTEES

The Organizer must provide the estimated attendance 30 days prior to the event. Final guaranteed number of guests must be given two (2) weeks prior to function date. You will be billed for the guaranteed number, or the actual number of guests, whichever is greater.

DEPOSIT + PAYMENT POLICY

To confirm your event a deposit is required. The balance of the total estimated cost is due two (2) weeks prior to the event date.

CANCELLATION

In the event of a cancellation, the Hotel must be notified in writing. Cancellation less than 60 days prior to the event: all deposits and payments are forfeited unless the hotel is able to rebook the cancelled date with an event of comparable value less handling fees. Cancellation of a confirmed event less than 30 days prior to the start date will result in a 100% cancellation fee of the total charges.

SPECIAL EVENT OR HOLIDAY SEASON FUNCTION

For Special Event or Holiday Season functions, the deposit is non-refundable if the event is cancelled less than three (3) months prior to the date of the event.

FOOD + BEVERAGE SUPPLY

All food and beverage must be supplied through the hotel. If outside food or beverage is brought into our function space, a minimum \$200 fee will automatically be charged to the final invoice.

PRICING

All prices are subject to change without notice. Prices will be confirmed no more than six months prior to the function date. Functions held on a Statutory Holiday may be subject to additional charges.

SECURITY

While we do our best to maintain a high level of security, the hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in any function room.

GUEST ROOMS

Special guest room rates may be arranged through our sales office in conjunction with any function.

LEFTOVER FOOD

Due to food and health regulations, no leftover food can be taken from the function space.

BOOKING GUIDELINES + GENERAL INFORMATION

SERVICE CHARGES + TAXES

Taxes & service charge are applicable as follows and are subject to change:

Food – 18% service charge + 5% GST

Non-Alcoholic, Unsweetened Beverages - 18% service charge + 5% GST

Soda Beverages – 18% service Charge + 5% GST + 7% PST

Alcohol – 18% service charge + 10% Liquor tax + 5% GST

Room Rental – 5% GST

Service Charge – 5% GST

SHIPPING, RECEIVING + STORAGE

The Hotel must be notified in advance if any boxes are being delivered. Boxes or packages will be accepted a maximum of two (2) days in advance of the event. Depending on the size or quantity of boxes, a storage fee may apply. In the event of a Monday function, packages will be accepted on the Friday prior.

SOUND SYSTEM / MUSIC ROYALTIES

All live and recorded music is subject to SOCAN and Re:Sound fees. Please enquire about live entertainment and any applicable fees and restrictions.

AUDIO VISUAL EQUIPMENT

Please enquire for availability and rental costs. In the event that you provide your own AV supplier, an additional charge may apply.

FORCE MAJEURE

The performance of this agreement by either party is subject to acts of God, war, government regulations, disaster, strikes or threat of strikes, civil disorder, curtailment of transportation facilities, or any other emergency that makes it inadvisable, illegal, or impossible to provide the facilities or to hold the meeting. This contract may be terminated without cancellation charge for any of the above reasons with written notice from one party to the other.