

Harrison

HOT SPRINGS RESORT & SPA



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HOT SPRINGS RESORT & SPA

CONTINENTAL BREAKFAST

(Minimum of 10 Guests)

Greek Yogurt with Granola & Seasonal Berries

House Baked Muffins, Danishes & Croissants

Fresh Fruit Salad

Assorted Fruit Juices

Gourmet Regular & Decaffeinated Coffee, Assorted Fine Teas

\$26

MIAMI RIVER BUFFET

(Minimum of 20 Guests)

Assorted Fruit Juices

Selection of Muffins, Croissants and Danish

Fruit Salad

Scrambled Eggs

Home-fried Potatoes

Breakfast Sausages & Crispy Bacon

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

\$36

All prices are subject to 18% Service Charge and 5% Goods & Services Tax (GST)

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HOT SPRINGS RESORT & SPA

SASQUATCH BREAKFAST BUFFET

(Minimum of 25 Guests)

Assorted Fruit Juices

Assorted Yogurt, Sliced Fresh Fruit, Hot Oatmeal

House Baked Muffins, Danishes & Croissants

Sliced Bread for Toasting

Waffles, Seasonal Fruit Compote, Whipped Cream & Breakfast Syrup

Scrambled Eggs, Home-fried Potatoes

Breakfast Sausages & Crispy Bacon

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

\$40

SANDY COVE BUFFET

(Minimum of 25 Guests to a Maximum of 50)

Assorted Fruit Juices

Selection of Muffins, Croissants and Danishes

Assorted Yogurt, Sliced Fresh Fruit, Hot Oatmeal

Home-fried Potatoes

Eggs Benedict

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

\$40

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PLATED BREAKFAST MENU

Traditional Scrambled Eggs

Scrambled Eggs, Bacon, or Sausage, Home Fried Potato's, Oven Roasted Tomato
\$34

Classic Eggs Benedict,

With Canadian Back Bacon, Home Fried Potato's, Oven Roasted Tomato
\$36

Enhance Your Breakfast Experience

Individual Yogurt	\$4
Oatmeal with Cinnamon, Brown Sugar and Raisins	\$6
Waffles with Syrup	\$10
Add Strawberries & Whipped Cream	\$4
French Toast- Two Pieces	\$12
Ham and Cheese Croissants	\$10
Quiche Lorraine with Green Onions, Bacon, and Swiss	\$16
Spinach & Feta Quiche	\$16
Mini Pastries	\$6
Sticky Buns with Pecans	\$6

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HOT SPRINGS RESORT & SPA

BREAKS

(Minimum 10 guests)

Smooth Ride

Assorted Fruit Smoothies, Fruit Display, Individual Yogurt
\$16

Go Nuts

Trail Mix, Granola Bars, Roasted Nuts
\$14

Munchie Explosion

Assorted Chips, Pretzels & Popcorn
\$13

Sweet and Salty

Pretzels, Assorted Chocolates, Popcorn
\$12

Cookie Jar Break

Freshly Baked Assorted Cookies
Chocolate Chip, Oatmeal Raisin, or
White Chocolate Macadamia Nut
\$9

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BEVERAGES

Gourmet Freshly Brewed Coffee and Assorted Herbal Teas – 5/per person

Assorted Flavors of Happy Planet Fruit Smoothies - 7/Each

Orange, Apple, Cranberry & Grapefruit Juices - 5/Each

Assorted Flavors Soft Drinks – 5/Each

San Pellegrino Sparkling Water - 7/Each

Harrison Logo Mineral Water - 4/Each

Fiji Water– 7/Each

TASTY MEETING TREATS

Harrison Signature Granola Bars – 52/Dozen

Sliced Assorted Fruit Platter (serves 10) – 75/Each

Assorted Large Muffins - 54/Dozen

Freshly Baked Assortment of Cookies - 42/Dozen

House Made Biscotti - 46/Dozen

Freshly Baked Banana Bread - 60/Dozen

Assorted Fruit Yogurts - 4/Each

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LUNCH MENUS

RAINBOW FALLS BUFFET

(Minimum of 10 Guests)

CHEF'S SOUP OF THE DAY

SALADS

Mixed Greens with Seasonal Vegetables, Green Goddess & Balsamic Vinaigrette
Dressings
Seasonal Vegetable Tray & Dip

SANDWICHES

Choice of Roast Turkey, Smoked Ham, Egg Salad & Vegetarian
on Assorted Breads, Croissants and Wraps

DESSERT

Assorted Pastries
Fresh Fruit

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

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PIZZA-PIZZA-PIZZA

(Minimum of 10 Guests)

SALADS

Arugula Salad
Classic Caesar Salad
Caprese Salad

PIZZA

(Select 3)

Grilled Chicken, Pesto, Sun-dried Tomatoes & Mozzarella Cheese
Chorizo Sausage, Bell Peppers, Red Onion & Mozzarella Cheese
Roasted Portabella Mushrooms, Spinach, Olives & Mozzarella Cheese
Greek, Olives, Tomatoes, Onion & Feta Cheese
Pepperoni, Bacon & Crimini Mushroom

DESSERT

Assorted Pastries & Cake Squares
Fresh Fruit

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

36

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MOUNT WOODSIDE BUFFET

(Minimum of 10 Guests)

SALADS

Red Bliss Potato Salad, Grainy Dijon Dressing
Classic Caesar Salad
Caprese Salad

WARM SANDWICH INGREDIENTS

A selection of Breads & Buns
Butter, Mayonnaise, Mustard, Hummus

Hot Corned Beef
Sliced Grilled Chicken Breast
Falafel

Sauerkraut, Shredded Lettuce, Sliced Tomato, Thin Sliced Red Onion, Pickles
Swiss and Cheddar Cheeses

DESSERT

Fresh Fruit Platter
Assorted New York Style Cheesecakes & Fruit Compote
Chocolate Brownies & Lemon Tarts

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

40

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FRASER VALLEY GREENS

(Minimum of 15 Guests)

SALAD BAR

Select two chopped, six ingredients, three protein, and two dressings

Chopped

Romaine, Iceberg, Butter Lettuce, Artisan Lettuce, Arugula, Spinach

Ingredients

Hard Boiled Egg, Roasted Beets, Smoked Bacon, Cherry Tomato, Cucumber, Shaved Raw Vegetables, Blue Cheese, Mixed Nuts, Swiss Cheese, Aged Cheddar Cheese, Brioche Croutons, Dried Fruit, Seeds

Protein

Grilled Chicken, Roast Beef, Baby Shrimp, Smoked Salmon

Dressing

Italian Dressing

Ranch Dressing

Balsamic Vinaigrette

Green Goddess

DESSERT

Fruit platter, Assorted Tarts, Assorted Squares

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

40

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DINNER MENUS

Plated Dinner Menu

(Minimum 3 Course Selection, including Entree)

Soup – Choose 1 (One)

Roasted Butternut Squash Soup, Crème Fraiche	12
Caramelized Onion Soup with Sherry, Gruyere Crostini	16
Wild Mushroom Soup	14
Chicken “Brodo”, Orzo, Cherry Tomato	12
San Marzano Tomato Soup, Basil, olive oil	12

Salad – Choose 1 (One)

Classic Caesar Salad, Grana Padano, House Caesar Dressing	14
Arugula & Kale Salad, Bocconcini, Smoked Tomato Caper Dressing	15
Heritage Greens, Shaved Vegetables, Citrus Dressing ⑤	12
Baby Spinach Salad, Almonds, Mushrooms, Prosciutto, Sherry Vinaigrette	13

Appetizer – Choose 1 (One)

Chilled Prawns, Smoked Tomato and Caper Cocktail Sauce	21
Smoked Salmon, Pickled Onion, Crispy Capers, Artisan Greens, Lemon Dressing	23
Shaved Beef Carpaccio, Grana Padano, Truffle Oil, Grains Dijon, Arugula Pesto	23
Beets Salad, Chevre, Sherry Gastrique, Arugula	20
Pickled Wild Mushroom Salad, Chickpea, Basil Emulsion, Baby Greens⑤	19

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Entrée – Choose 1 (One) Meat Option & 1 Vegetarian Option

Roasted Chicken Supreme Stuffed with Ricotta and Spinach, Red wine Jus	45
Roasted Fraser Valley Chicken Breast, Chimichurri Sauce	43
Seared Steelhead Salmon, Pickled Fennel Salad, Beurre Blanc	43
New York Steak, Confit Roasted Garlic, Mushrooms, Red Wine Jus	52
Roasted Beef Tenderloin, Confit Garlic, Cabernet Jus	64
Roasted Cauliflower Steak, chickpea puree, stewed peppers, basil oil, balsamic	36
Portobello Mushroom Wellington, Phyllo Wrapped, ricotta, truffle sauce	37
Polenta Cake, Ratatouille, Wilted Arugula, Red Pepper Coulis ⑤	36

Dessert – Choose 1 (One)

Lemon Tart, Torched Meringue, Stone Fruit Coulis	13
Raspberry Cheese Cake, Graham Crumb, Berry Coulis	14
White Chocolate Bomb, Orange Caramel Sauce, Sponge Toffee, Hazelnut Textures	15
Bitter Chocolaté Pate, Fluer de Sel, Cherry Gastrique	14
Chocolate Brownie, Raspberry Coulis ⑤	13
Warm Toffee Pudding, Butter Scotch Sauce	14

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas included

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HICKS LAKE BUFFET

(Minimum of 40 Guests)

BREAD DISPLAY

Assorted Fresh Rolls

SALAD DISPLAY

(Select 4)

Artisan Green Salad, Shaved Radish, Fennel, Carrots, Sherry Dressing

Spinach, Frisee, Strawberries, Almonds, Goat Cheese, Poppy Seed Dressing

Grilled Vegetable Salad with Olive Oil & Balsamic Vinegar

Cold Water Shrimp Salad, Soba noodles, Bok Choy, Chili Mango Vinaigrette

Dried Cranberry, Almond, Cole slaw, Maple, Apple Cider Dressing

Vine Ripened Tomato, Cucumber Carpaccio, Bocconcini Filone Chips, Sherry Gastrique

Pesto Orzo Salad, with Roasted Peppers, Pancetta & Tomato Confit

Smoked Potato Salad, Bacon, Scallions, Sour Cream Dressing

PLATTER DISPLAY

(Select 2)

Hot Smoked BC Salmon, Candied Salmon, Poached Salmon, Horseradish Crème Fraîche,
Red Onion, Crispy Capers, Crackers

Charcuterie Selection of Cured & Air Dried Meats Marinated Mushrooms, Artichokes,
Pickled Vegetables, Horseradish Aioli, Local Honey Mustard,

Wine Poached Clams, Mussels, Citrus Poached Prawns, Shaved Fennel, Saffron Dressing

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HOT ENTREES

(Select Two)

Chicken Saltimbocca Fontina, Prosciutto, Sage, Marsala Jus

Chicken Forestier, Mushrooms, Pear Onions, Bacon, Thyme Jus

Roasted Ling Cod, Campari Cherry Tomato Ragout

Lois Lake Steelhead, Chives, Citrus Cream

Braised Beef Short Rib, Rosemary and Red Wine Jus

Roast Pork Loin, Dried Cranberry and Bacon Jus

Baked Spinach and Ricotta Cannelloni, Rose Sauce, Mozzarella

Complements

(Select Two)

Buttermilk Mashed Potatoes

Herb Roasted Baby Nugget Potatoes

Teamed Fresh Market Vegetables

Roasted Root Vegetables

ROAST MEAT DISPLAY

(Select One)

Prime Rib, Au Jus (\$19. Additional per person)

Roast Turkey, Turkey Jus and Cranberry Sauce (\$11. Additional per person)

Baron of Beef, Gourmet Mustards & Horseradish (\$13. Additional per person)

Roasted Ham, Honey & Grainy Mustard Glaze (\$10. Additional per person)

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DESSERT DISPLAY

(Select Three)

Seasonal Fresh Cut Fruit

Assorted Mousse Cake Squares

Selection of Pies

A Selection of Domestic & Imported Cheeses with Dried Fruits and Nuts

Rich Dark Chocolate Mousse

Assorted Cheesecakes

Chocolate Cake

English Trifle Pudding

Bread Pudding, Vanilla Sauce

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

\$76

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SASQUATCH BBQ BUFFET

(Minimum of 40 Guests)

Salads

Taco Salad with Iceberg lettuce, Black Beans, Avocado, Tomatoes,
Cilantro, Lime Dressing, Tortilla Crisps
Classic Caesar Salad, House Dressing, Croutons
Nugget Potato Salad, Bacon, Green Onions, Sour Cream Dressing

Entrees

(Select 2)

BBQ Spice Rubbed Chicken Breast
Pulled Pork Shoulder, House BBQ Sauce
BBQ Pork Ribs
Cajun Rubbed Steelhead Salmon
Texas Style Rubbed Beef Brisket

Rolls, Chicharrones, Steamed Vegetables, Creamed Corn, In-House Baked Beans are
included

DESSERT DISPLAY

Fresh Seasonal Fruit Platter
Assorted Cheesecakes, Berry Cobbler, Apple Pie

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

\$70

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HARRISON RECEPTION MENU

Cold Selections

- Smoked Chicken & Cranberry Relish 42/dozen
- Grape Tomatoes, Basil, Bocconcini Skewer, Sherry Gastrique 38/dozen
- Gougers', Sun dried Tomato Cream 36/dozen
- Smoked Salmon, Pickled Red Onion, Endive, Caper, Crème Fraiche 44/dozen
- Ahi Tuna Poke Spoons, Toasted Sesame, Sweet Soy 48/dozen
- Tomato Tartar, Basil, Crostini 38/dozen
- Chilled Garlic Prawn Skewer, Pesto 46/dozen
- Tuna Tataki, Togarashi, Miso, Asparagus 52/dozen
- Smoked Duck Breast, Apple, Hazelnut 46/dozen

Warm Selections

- Mini Quiche, Wild Mushroom, and Leeks 34/dozen
- Chorizo and Bocconcini Pizzetta 36/dozen
- Forest Mushrooms Strudel, Truffle oil 44/dozen
- Grilled Chicken Satay, Lime, Garlic Aioli 46/dozen
- Crispy Chicken Slider, Mustard Slaw, Brioche Bun 46/dozen
- Coconut Crusted Prawns, Sweet Chili Dipping Sauce 48/dozen
- Maple and Black Pepper Glazed Beef Tenderloin Skewers 58/dozen
- Vegetable Spring Rolls, Plum Sauce 34/dozen

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Platters

Fresh Vegetable Crudités & Sundried Tomatoes Chive Dip	9/per person
Fresh Seasonal Fruit, Strawberries & Chocolate Sauce	13/per person
Selection of Local and Imported Cheeses, Dried Fruit & Crackers	15/per person
Chacuterie Selection, Antipasto Display of Fine Italian Meats, Cheeses	19/per person

Reception Stations

Slow Roast Hip of Beef, Red, Wine Jus	750/Serves 65
Baked Ham, Caramelized Apple Jus	450/Serves 50
Roasted Fraser Valley Turkey Breast & Gravy	500/Serves 30
Roasted Leg of Lamb, Grainy Dijon Mustard	450/Serves 50

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BANQUET BAR PRICES

	HOST	CASH
DOMESTIC BEER	6.65	\$ 9.00
IMPORT BEER	7.40	\$ 10.00
NON ALCOHOLIC BEER	4.80	\$ 6.50
HOUSE WINE	6.65	\$ 9.00
HIGHBALLS	6.65	\$ 9.00
PREMIUM HIGHBALLS	8.15	\$ 11.00
COOLERS & CIDERS	7.40	\$ 10.00
LIQUEURS	8.89	\$ 12.00
POP, JUICE & WATER	3.33	\$ 4.50

Cash Bar Prices are inclusive of Service Charge and taxes.

Hosted Bar Prices are subject to 18% service fee, 10% Liquor Tax and 5 % GST.

Bartender labour charge of \$50.00 per hour (minimum 4 hours) will apply to functions with less than \$400.00 net bar sales.

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Wine List

Sparkling Wine

<i>Brut- Stellar's Jay (CAN)</i>	<i>\$52</i>
<i>Prosecco-Ruffino (ITA)</i>	<i>\$48</i>
<i>Yellowglen-Pink (AUS)</i>	<i>\$38</i>

White Wine

<i>Chardonnay-Quails Gate (BC)</i>	<i>\$52</i>
<i>Chardonnay-Mondavi Woodbridge (USA)</i>	<i>\$42</i>
<i>Pinot Grigio-Graffigna (ARG)</i>	<i>\$44</i>
<i>Pinot Gris-Wild Goose (BC)</i>	<i>\$52</i>
<i>Riesling-See Ya Later (BC)</i>	<i>\$42</i>
<i>Sauvignon Blanc- Kim Crawford (NWZ)</i>	<i>\$55</i>
<i>Sauvignon Blanc-Sumac Ridge (BC)</i>	<i>\$44</i>

Red Wine

<i>Cabernet Sauvignon-J Lohr (USA)</i>	<i>\$62</i>
<i>Cabernet Merlot-Sumac Ridge(BC)</i>	<i>\$44</i>
<i>Malbec-Finca Los Primos (ARG)</i>	<i>\$42</i>
<i>Merlot –Burrowing Owl (BC)</i>	<i>\$64</i>
<i>Merlot-Mondavi Woodbridge (USA)</i>	<i>\$44</i>
<i>Pinot Noir-Mt. Lehman (BC)</i>	<i>\$46</i>
<i>Shiraz-Lindemans Bin 50 (AUS)</i>	<i>\$40</i>

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