

# 50TH PARALLEL

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## ESTATE

### RECEPTION

#### PASSED CANAPÉS

(\$38pp, 6pcs/person or \$63pp, 10 pcs/person, choose 3-4 varieties)

- Beet Tartare, beet purée, chèvre, nasturtium\*
- Compressed Watermelon, feta, tomato jam, basil\*
- Bruschetta, baguette, aged balsamic, parmesan\*
- Arancini, local bocconcini, romesco sauce, basil
- Mac + Cheese Croquettes, truffle aioli
- Corn Fritters, smoked ancho chili aioli, cilantro
- Albacore Tuna “Tacos”, spicy miso mayo, avocado, pickled carrot, furikake, daikon\*
- Dungeness Crab, squid ink tapioca crisp, salmon roe, radish sprouts\*
- Cured Road 17 Arctic Char, rye cracker, pickled shallot, crème fraîche, dill\*
- Scallop + Sidesripe Shrimp Ceviche, lime, cilantro, chili, crispy yam curls\*
- Tempura Prawns, chili jam, daikon, bonito, cilantro
- Prosciutto + Brie + Asparagus\*
- Beef Tartare, sourdough crisp, egg yolk gel, pickle mustard seeds\*
- Crispy Chicken Slider, buttermilk + blue cheese aioli, lacto-fermented hot sauce, iceberg
- Mini Grilled Cheese Sandwich, bacon + onion jam

#### COLD HORS D'OEUVRES (per dozen)

- Bruschetta (\$50/dozen): basil, parm, smashed peas, baguette
- Spicy Tuna Tartar “Taco” (\$55/dozen): daikon, pickled carrots, cilantro, avocado mousse
- Oysters on the Half Shell (\$65/dozen): mignonette, lemon, horseradish
- Cured Salmon (\$55/dozen): smoked crème fraîche, yuzu gel, dill, crostini
- Beet Tartare (\$50/dozen): pickled ginger, chives, soya caramel, orange whipped goat cheese
- Beef Tartare (\$60/dozen): pickled mustard seed, bone marrow aioli, cured egg yolk, micros
- Mini Tomato Salad (\$55/dozen): semi dried tomato, fresh mozzarella, balsamic, basil

#### HOT HORS D'OEUVRES (per dozen)

- Crab Cakes (\$65/dozen): tarragon tartar sauce, apple gel, celeriac chips
- Duck Croquette (\$60/dozen): black garlic aioli, pickled shallot, sorrel
- Mushroom Gyoza (\$55/dozen): charred scallion aioli, chili crunch dipping sauce
- Yuzu Kosho Karaage Chicken (\$55/dozen): spicy aioli, sesame seeds, green onion
- Potato Puffs (\$50/dozen): lardon, green onion, crispy garlic, carrot purée
- Mushroom Arancini (\$50/dozen): sage foam, parmesan tuile
- Chicken Satay (\$55/dozen): black bean sauce

#### PLATTERS

(serves 20 people per platter)

- Fresh Fruit Platter (\$175/platter): seasonal fresh fruit and berries
- Crudité (\$145/platter): fresh vegetables, buttermilk ranch
- Cheese + Charcuterie (\$300/platter): selection of local cheese, cured meats, mostarda, olives, figs, pickles
- Sliders (\$250/platter): Wagyu beef or house-made veggie patty, brioche bun, aged local cheddar  
garden lettuce + tomato, roasted garlic aioli, house ketchup, mustard
- Assorted Seasonal Flatbreads from our Forno (\$200/platter):  
Inspired by our garden, local meats and cheeses, produce from estate
- Baja Fish Tacos (\$250/platter): Flour tortilla, cabbage slaw, smoked ancho chili aioli, cilantro, pickled red onions
- Pork Belly Bao Buns (\$250/platter): Gochujang glaze, kimchi aioli, pickled garden vegetable slaw, cilantro
- Dessert Platter (\$400/platter): assortment of petit fours, bon bons, cream puffs, mousses, petit gateaus, and tarts

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### PLATED DINNER MENUS

#### SALAD: (choose one option)

- ☐ Local Greens Salad, farro, cherry tomato, radish, apple, sunflower seeds, champagne vinaigrette
- ☐ Arugula Salad, fennel, roasted squash, feta, quinoa, noble verjus dressing
- ☐ "Caesar Salad", baby kale, arugula, crispy prosciutto, brioche crouton, Grana Padano
- ☐ Local Beet & Arugula Salad, orange whipped goat cheese, sweet onion soy dressing, crispy shallot

#### APPETIZER: (choose one option)

- ☐ Crab Cakes, charred green onion buttermilk sauce, yuzu gel, daikon & apple slaw, radish
- ☐ Beef Carpaccio, bone marrow aioli, pickled mustard seeds, Grana Padano, arugula, rye crisps
- ☐ Miso Pork Belly, grilled broccoli rabe, soy caramel, apple, pumpkin seed gremolata
- ☐ Roasted Garden Carrots, dill sweet and sour, crème fraîche, crispy garlic furikaki, arugula
- ☐ Confit Duck Rilette, cassis gel, pickled mustard seed, brioche
- ☐ Mushroom Risotto, sage & parm foam, parm tuile, parsnip chips
- ☐ Prawn Ravioli, white shoyu beurre blanc, chive oil, marinated trout roe + \$5 surcharge

#### MAIN COURSE: (choose up to three options, including vegetarian option)

- ☐ Braised Short Rib, roast fingerling potato, sunchokes, broccolini, caramelized soubise, Pinot Noir demi glace
- ☐ Steelhead Trout, warm truffle potato salad, braised fennel, celeriac purée, rye crumble, trout roe, radicchio
- ☐ Soy Sake Marinated Sablefish, farro verde, bok choy, shiitake, miso carrot purée, ponzu, micro cilantro
- ☐ Wild Mushroom Gnocchi, sage foam, parm tuile, truffle powder
- ☐ Chicken-Leek Rösti, smoked carrot purée, chimichurri, baby carrot, braised shallots
- ☐ Marinated Tofu, crispy rice, gochujang vinaigrette, chili crunch, oyster mushrooms, grilled leeks, crispy garlic

#### DESSERT: (choose one option)

- ☐ Strawberry Shortcake, poached rhubarb, lemon curd, basil, milk crumble, chantilly cream
- ☐ Crackerjack Sundae, popcorn + Chardonnay ice cream, sable breton, tahini powder, caramel popcorn, sesame miso caramel
- ☐ "Tiramisu", dark chocolate cake, mascarpone mousse, 24k gold, espresso gelato, espresso gelée
- ☐ Banoffee, malted chocolate mousse, banana crèmeux, date sponge, caramelized bananas, chicory + coffee caramel, cassis sorbet
- ☐ Noix de Coco, coconut bavaois, pineapple compote, shortbread streusel, citrus gelée, Piña Colada chiffon
- ☐ Black Forest Semifreddo, cherries, whipped ganache, chocolate crumble, cherry caramel, aerated chocolate, caramelized white chocolate ganache

#### OPTIONAL ADD-ON'S

- ☐ Add Bread Service +\$45/table \* serves 5-8 people  
Herbed Focaccia; olive oil and balsamic vinegar OR  
Sourdough Bread; butter and sea salt
- ☐ Upgrade to Beef Tenderloin +\$15/person
- ☐ Add Lobster Tail +\$25/person
- ☐ Add Jumbo Prawns +\$12/person

# 50TH PARALLEL ESTATE

## FAMILY STYLE DINNER MENUS

### SALAD: (choose two options)

- ☐ Baby Kale Caesar, prosciutto, Grana Padano, brioche crouton
- ☐ Garden Greens, shaved seasonal vegetables, sunflower seeds, sherry vinaigrette
- ☐ Tomato Salad, red onion, sumac marinated feta, roasted chickpea, preserved lemon vinaigrette
- ☐ Roasted Beet Salad, arugula, goat cheese, pumpkin seeds, sweet onion soy dressing
- ☐ Soba Noodle, grilled cabbage, red onion, carrot, edamame beans, soy-ginger dressing
- ☐ Potato Salad, grainy mustard, scallion, truffle aioli, bacon lardon

### MAIN COURSE: (choose two options)

- ☐ Confit Duck Leg, fermented garlic honey glaze, five spice plum jus
- ☐ Crispy Skin Steelhead Trout, pickled garlic scape, beurre blanc, gremolata
- ☐ Grilled Beef Striploin, chimichurri, crispy garlic  
\* Upgrade to Beef Tenderloin +\$15/person or Add Grilled Prawns +\$12/person
- ☐ Braised Chicken Thigh, pearl onion, bacon lardon, chicken jus
- ☐ Roasted Lingcod, sauce vierge
- ☐ Pan Seared Halibut, saffron beurre blanc, marinated tomato
- ☐ Chicken Supreme, apricot vinaigrette, chicken jus
- ☐ Braised Beef, Pinot Noir demi glace

### SIDES: (choose two options)

- ☐ Roasted New Potato
- ☐ Grilled Seasonal Vegetables
- ☐ Roasted Root Vegetables
- ☐ Leek Rösti

### DESSERT: (choose one option)

- ☐ Strawberry Shortcake, poached rhubarb, lemon curd, basil, milk crumble, chantilly cream
- ☐ Crackerjack Sundae, popcorn + Chardonnay ice cream, sable breton, tahini powder, caramel popcorn, sesame miso caramel
- ☐ "Tiramisu", dark chocolate cake, mascarpone mousse, 24k gold, espresso gelato, espresso gelée
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- ☐ Add Lobster Tail +\$25/person
- ☐ Add Jumbo Prawns +\$12 person

# 2025 BAR PRICING

Our beverage philosophy is to provide products that are local whenever possible all while complimenting the estate grown wines of 50th Parallel Estate.

## HOUSE SPIRITS

Tanqueray Gin, Skyy Vodka, Crown Royal Whisky,  
Cazadores Tequila, Bacardi White Rum, J.P. Wiser's Deluxe Canadian Whisky,  
Appleton Estate Signature, Johnnie Walker Red Label Scotch Whisky

## PER OUNCE

\$10.25

## PREMIUM SPIRITS

Hendricks Gin, Grey Goose Vodka, Suntory Toki Whisky,  
Patron Reposado Tequila, Kraken Spiced Rum,  
Glenfiddich 12-Year Malt Scotch Whisky

## PER OUNCE

\$17.50

## BEER & CIDER

Neighbourhood Brewery Lager & Pale Ale (355ml)  
Rock Creek Apple Cider (355ml)

## PER BOTTLE

\$10.25

\$11.25

## COCKTAILS

Made in batches of 26 drinks per batch  
\* See next page for full selections

## PER DRINK

\$16.00

## MOCKTAILS

Made in batches of 26 drinks per batch  
\* See next page for full selections

## PER DRINK

\$7.50

## NON-ALCOHOLIC BEVERAGES

Bottled Water, Pop, Juice  
Corona Sunbrew Non-Alcoholic Beer (355ml)  
San Pellegrino Sparkling Water (750ml)  
Martinelli's Sparkling Apple Juice (750ml)  
Coffee/Tea (individual)  
Coffee/Tea Station per 100 guests

## PER DRINK

\$4.75

\$4.75

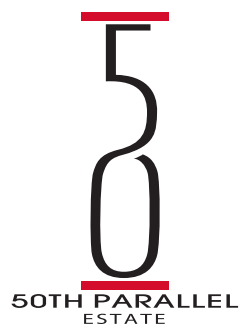
\$9.50

\$15.00

\$4.75

\$125

All prices are subject to applicable liquor tax, 18% gratuity, & GST



# 50TH PARALLEL

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## ESTATE

### AWARD WINING VINTAGES

50th Parallel Estate wines are perfect for everyday moments and those precious memories. In addition to our current releases, we can offer your group rare library vintages and large formats.

|                                                | BOTTLE | GLASS |
|------------------------------------------------|--------|-------|
| 50th Parallel Estate Mix & Mingle              | \$56   | \$14  |
| 50th Parallel Estate Riesling                  | \$56   | \$14  |
| 50th Parallel Estate Gewürztraminer            | \$56   | \$14  |
| 50th Parallel Estate Pinot Gris                | \$56   | \$14  |
| 50th Parallel Estate Pinot Noir Rosé           | \$56   | \$14  |
| 50th Parallel Estate Chardonnay                | \$78   | \$20  |
| 50th Parallel Estate Profile Pinot Noir        | \$71   | \$17  |
| 50th Parallel Estate Estate Pinot Noir         | \$71   | \$17  |
| 50th Parallel Estate Late Harvest Riesling     | \$99   | ---   |
| 50th Parallel Estate Brut Sparkling            | \$75   | \$17  |
| 50th Parallel Estate Glamour Farming Pétillant | \$75   | \$17  |
| 50th Parallel Estate Blanc de Noir             | \$155  | \$31  |

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