



## Dinner Table

Price: C\$75.00

### **DINNER BUFFET \$75.00**

Minimum 25 guests & Maximum 50 guests

Dinners are served with the following: Assorted International & Domestic Cheese display, fresh sliced fruits, dessert, and your choice of still or sparkling bottled water.

### **Salads with House Made Dressings - Choice of 3 Salads**

Bear Mountain Salad: Baby iceberg lettuce, roasted beets, cumin roasted cauliflower, shaved fennel, apple cider & Dijon dressing

Green Bean Salad: Green bean, tomatoes, red onion, cucumber, roasted red pepper, & lemon balsamic dressing

Chorizo & Tomato Pasta Salad: Arugula, peppers, celery, red onions, & cream parmesan dressing

Artichoke Salad: Marinated artichoke hearts, red onion, roasted red pepper, & lemon oregano dressing

Coleslaw: Shredded red & green cabbage, carrots, green onion, grainy Dijon mustard, & apple cider dressing

Potato Salad: Yukon gold potatoes, bacon, green onions, dill pickle, hardboiled egg, & garlic mayonnaise dressing

Broccoli Salad: Roasted broccoli, red onion, shredded carrot, & garlic sour cream dressing

Beet Root Salad: Candy cane beets, roasted red beets, golden beets, apple beet puree, candied pecans, whipped goat cheese, lemon dressed pea shoots & arugula leaves

### **Hot Entrees - Choice of 3 Entrees**

Chef attended live station: Roasted & carved AAA prime rib with pan drippings

Cold Grilled Salmon: Served cold, brushed with lemon scented olive oil, & chives

Thyme & sea salt roasted chicken breast

Pasta

Tagliatelle, **OR** Penne

# The Westin Bear Mountain Golf Resort & Spa

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Roasted vine ripened tomato basil sauce, **OR**

Classic alfredo sauce

Grilled pork loin medallions, roasted mushrooms, & zucchini fricassee

Grilled prawns with citrus butter sauce

Chickpea & spinach marsala: Chickpeas, spinach, onions, ginger, coconut milk, & marsala

Vegetable Fritters: Deep fried vegetable fritters, & smoked tomato sauce

## **Vegetables - Choice of 2 Vegetables**

Fresh seasonal market vegetables

Grilled asparagus

Orange & basil braised fennel

Garlic roasted Brussel sprouts

## **Rice & Potatoes - Choice of 1**

Aromatic basmati rice

Herb roasted fingerling potatoes

Potato gratin topped with gruyere cheese

## **Dessert**

Yogurt with seasonal berries, & Chocolate mousse

## **Bottled Water - Choice of 1 Water**

**DINNER BUFFET \$85.00**  
Minimum 100 & Maximum 100 guests

Dinners are served with the following: Assorted International & Domestic Cheese display, fresh sliced fruits, dessert, and your choice of still or sparkling bottled water.

## **Salads with House Made Dressings - Choice of 4 Salads**

Bear Mountain Salad: Baby iceberg lettuce, roasted beets, cumin roasted cauliflower, shaved fennel, apple cider & Dijon dressing

Green Bean Salad: Green bean, tomatoes, red onion, cucumber, roasted red pepper, & lemon balsamic dressing

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Chorizo & Tomato Pasta Salad: Arugula, peppers, celery, red onions, & cream parmesan dressing

Artichoke Salad: Marinated artichoke hearts, red onion, roasted red pepper, & lemon oregano dressing

Coleslaw: Shredded red & green cabbage, carrots, green onion, grainy Dijon mustard, & apple cider dressing

Potato Salad: Yukon gold potatoes, bacon, green onions, dill pickle, hardboiled egg, & garlic mayonnaise dressing

Broccoli Salad: Roasted broccoli, red onion, shredded carrot, & garlic sour cream dressing

Beet Root Salad: Candy cane beets, roasted red beets, golden beets, apple beet puree, candied pecans, whipped goat cheese, lemon dressed pea shoots & arugula leaves

## Hot Entrees - Choice of 4 Entrees

Chef attended live station

Slow roasted round of beef with horseradish & assorted mustards **OR**

Roasted & carved AAA prime rib with pan drippings

Cold Grilled Salmon: Served cold, brushed with lemon scented olive oil, & chives

Thyme & sea salt roasted chicken breast

Pasta

Tagliatelle, **OR** Penne

Roasted vine ripened tomato basil sauce **OR**

Classic alfredo sauce

Grilled pork loin medallions, roasted mushrooms, & zucchini fricassee

Grilled prawns with citrus butter sauce

Chickpea & spinach marsala: Chickpeas, spinach, onions, ginger, coconut milk, & marsala

Vegetable Fritters: Deep fried vegetable fritters, & smoked tomato sauce

## Vegetables - Choice of 2 Vegetables

Fresh seasonal market vegetables

Grilled asparagus

# The Westin Bear Mountain Golf Resort & Spa

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Orange & basil braised fennel

Garlic roasted Brussel sprouts

## Rice & Potatoes - Choice of 2

Aromatic basmati rice

Herb roasted fingerling potatoes

Potato gratin topped with gruyere cheese

Yogurt with seasonal berries, & Chocolate mousse

## Bottled Water - Choice of 1 Water

Still or Sparkling

## DINNER BUFFET \$95.00

Minimum 100 & Maximum 200 guests

Dinners are served with the following: Assorted International & Domestic Cheese display, fresh sliced fruits, dessert, and your choice of still or sparkling bottled water.

## Salads with House Made Dressings - Choice of 5 Salads

Bear Mountain Salad: Baby iceberg lettuce, roasted beets, cumin roasted cauliflower, shaved fennel, apple cider & Dijon dressing

Green Bean Salad: Green bean, tomatoes, red onion, cucumber, roasted red pepper, & lemon balsamic dressing

Chorizo & Tomato Pasta Salad: Arugula, peppers, celery, red onions, & cream parmesan dressing

Artichoke Salad: Marinated artichoke hearts, red onion, roasted red pepper, & lemon oregano dressing

Coleslaw: Shredded red & green cabbage, carrots, green onion, grainy Dijon mustard, & apple cider dressing

Potato Salad: Yukon gold potatoes, bacon, green onions, dill pickle, hardboiled egg, & garlic mayonnaise dressing

Broccoli Salad: Roasted broccoli, red onion, shredded carrot, & garlic sour cream dressing

Beet Root Salad: Candy cane beets, roasted red beets, golden beets, apple beet puree, candied pecans, whipped goat cheese, lemon dressed pea shoots & arugula leaves

## Hot Entrees - Choice of 5 Entrees

Chef attended live station

# The Westin Bear Mountain Golf Resort & Spa

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Roasted AAA striploin with mushrooms, caramelized onions, & Merlot jus **OR**

Slow roasted round of beef with horseradish & assorted mustards **OR**

Roasted & carved AAA prime rib with pan drippings

Cold Grilled Salmon: Served cold, brushed with lemon scented olive oil, & chives

Thyme & sea salt roasted chicken breast

Pasta

Tagliatelle, **OR** Penne

Roasted vine ripened tomato basil sauce **OR**

Classic alfredo sauce

Grilled pork loin medallions, roasted mushrooms, & zucchini fricassee

Grilled prawns with citrus butter sauce

Chickpea & spinach marsala: Chickpeas, spinach, onions, ginger, coconut milk, & marsala

Vegetable Fritters: Deep fried vegetable fritters, & smoked tomato sauce

## **Vegetables - Choice of 3 Vegetables**

Fresh seasonal market vegetables

Grilled asparagus

Orange & basil braised fennel

Garlic roasted Brussel sprouts

## **Rice & Potatoes - Choice of 2**

Aromatic basmati rice

Herb roasted fingerling potatoes

Potato gratin topped with gruyere cheese

## **Dessert**

Yogurt with seasonal berries, & Chocolate mousse

## **Bottled Water - Choice of 1 Water**

**DINNER BUFFET \$105.00**

200+ guests

# The Westin Bear Mountain Golf Resort & Spa

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Dinners are served with the following: Assorted International & Domestic Cheese display, fresh sliced fruits, dessert, and your choice of still or sparkling bottled water.

## Salads with House Made Dressings - Choice of 6 Salads

Bear Mountain Salad: Baby iceberg lettuce, roasted beets, cumin roasted cauliflower, shaved fennel, apple cider & Dijon dressing

Green Bean Salad: Green bean, tomatoes, red onion, cucumber, roasted red pepper, & lemon balsamic dressing

Chorizo & Tomato Pasta Salad: Arugula, peppers, celery, red onions, & cream parmesan dressing

Artichoke Salad: Marinated artichoke hearts, red onion, roasted red pepper, & lemon oregano dressing

Coleslaw: Shredded red & green cabbage, carrots, green onion, grainy Dijon mustard, & apple cider dressing

Potato Salad: Yukon gold potatoes, bacon, green onions, dill pickle, hardboiled egg, & garlic mayonnaise dressing

Broccoli Salad: Roasted broccoli, red onion, shredded carrot, & garlic sour cream dressing

Beet Root Salad: Candy cane beets, roasted red beets, golden beets, apple beet puree, candied pecans, whipped goat cheese, lemon dressed pea shoots & arugula leaves

## Hot Entrees - Choice of 6 Entrees

Chef attended live station

Roasted AAA striploin with mushrooms, caramelized onions, & Merlot jus **OR**

Slow roasted round of beef with horseradish & assorted mustards **OR**

Roasted & carved AAA prime rib with pan drippings

Cold Grilled Salmon: Served cold, brushed with lemon scented olive oil, & chives

Thyme & sea salt roasted chicken breast

Pasta

Tagliatelle, **OR** Penne

Roasted vine ripened tomato basil sauce **OR**

Classic alfredo sauce

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Grilled pork loin medallions, roasted mushrooms, & zucchini fricassee

Grilled prawns with citrus butter sauce

Chickpea & spinach marsala: Chickpeas, spinach, onions, ginger, coconut milk, & marsala

Vegetable Fritters: Deep fried vegetable fritters, & smoked tomato sauce

## **Vegetables - Choice of 3 Vegetables**

Fresh seasonal market vegetables

Grilled asparagus

Orange & basil braised fennel

Garlic roasted Brussel sprouts

## **Rice & Potatoes - Choice of 3**

Aromatic basmati rice

Herb roasted fingerling potatoes

Potato gratin topped with gruyere cheese

## **Dessert**

Yogurt with seasonal berries, & Chocolate mousse

## **Bottled Water - Choice of 1 Water**

Still or sparkling