



## Plated Dinners

Price: C\$80.00

**Design a Menu to Suit Your Occasion,**

or choose from one of our thoughtfully curated Menus. Full Menu can be sent to you, here are a few prepared Menu options:

Starting from \$80 - \$108 per person

### **INCLUDES:**

Artisan Bread Rolls & Butter

Freshly Brewed Los Beans Organic Coffee & A Selection of "T" Brand Teas & Herbal Infusion

### **GABRIOLA ISLAND PLATED DINNER \$80**

Spinach – Wild Mushroom & Truffle Vinaigrette

Herb Dijon Crusted Free Run Chicken Breast – Caramelized Honey Thyme Sauce with Roast Yukon

Gold Potatoes – Seasonal Vegetables

Tiramisu – Chocolate Sauce- Fruit Coulis- Fresh Strawberries

### **SALT SPRING ISLAND PLATED DINNER \$82**

Mixed Organic Greens – Vine Ripened Tomato – Balsamic Vinaigrette

Wild BC Salmon – Citrus White Wine Cream – Coconut Basmati Rice Pilaf – Seasonal Vegetables

White Chocolate Cheesecake – Strawberry Coulis

### **BURRARD INLET PLATED DINNER \$90**

Organic Baby spinach – Toasted Honey Walnuts – Crumbled Goat Feta - Okanagan Sundried Bing

Cherries – Dijon Vinaigrette

Pan Seared Arctic char – Saffron Tomato Fondue – West Coast Crab Risotto Cake – Seasonal vegetables

### **PENDER ISLAND PLATED DINNER \$108**

Caprese Salad – Vine Ripened Colored Tomatoes – Buffalo Mozzarella – Fresh Basil Leaves – Extra

# Pinnacle Hotel at the Pier North Vancouver

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Virgin Olive Oil – Balsamic Reduction

Grilled oz AAA Alberta Filet Mignon – Cabernet Demi-glace – Herb & Emmental Potato Gratin –  
Seasonal Vegetables

Belgian Chocolate Pate- Blackberry Port Reduction – Okanagan Bing Cherries – Toasted Almond  
Crumb.

GLUTEN FREE GF VEGETARIAN V VEGAN V

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER  
PERSON

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. 2026 PINNACLE HOTEL  
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