



Summitt & Savour Weddings 2026

Price: C\$85.00

CANAPES, COCKTAILS & CHAMPANGE

Bacon wrapped figs - \$49 (MWG)

Lemon chive goat cheese

Prosciutto wrapped asparagus - \$59 (MWG)

Spicy orange balsamic glaze

Buttermilk fried chicken waffle - \$49

Maple fire sauce

Thai beef satay - \$48

Soy-ginger glaze, green onion, sesame

Smoked BC salmon cucumber bites - \$59 (MWG)

Lemon whipped cream cheese, capers, red onion, grape tomato

BC Dungeness crab cake - \$56

Remoulade sauce

Lobster roll - \$69

garlic aioli

Mini soft-shell tuna taco - \$59

Cabbage and daikon slaw, avocado cream

Mini jerk "CHIK'N" taco jackfruit - \$59 (VG, MWG)

Cabbage salad, avocado, pineapple salsa with corn tortilla

Vietnamese spring roll - \$59 (V, MWG)

Avocado, julienne vegetables, lettuce, sweet tamari sauce

Mini Yukon baked potatoes - \$59 (V, MWG)

Parmesan cheese, truffle oil

Minimum 3 dozen per variety – priced per dozen.

PLATTERS

Seafood (min 30) - Market Price

Lemon & parsley-marinated mussels, clams, poached prawns, poached salmon, seared scallops, lemon, cognac cocktail sauce

BC salmon (min 30) - \$18

Candy salmon, smoked salmon, caper dill gravlax, herb cream cheese, lemon, onions and capers

Charcuterie & Local artisan cheese - \$21

Chef's selection of dried & cured meats and preserves, served with a selection of local BC cheese with orchard

Summit and Savour Catering

fruit chutneys, such as aged cheddar, goat cheese, Golden Ears brie and velvet blue cheese, mustard, cornichons, fruit compote, toast points and crackers
Upon request: Made without gluten options available

Crudités Platter - \$7

An artful array of hand cut fresh vegetables served with our signature buttermilk and herb dip (V)
Add hummus for \$2 (VG, MWG)

Marinated and Grilled Antipasto Platter - \$10

Eggplant, bell peppers, mushrooms, zucchini, artichokes and grilled onions with a French baguette (V)

Fresh Sliced Fruit (VG/MWG) - \$9

Minimum 20 guests unless, otherwise noted and priced per person.

PLATED

Plated Options

Three course \$80

menu includes one salad, one main and one dessert

Four course \$95

menu includes one salad, one appetizer, one main and one dessert

Selections must be pre-ordered within 30 business days of event

All plated menus include artisan bread roll & butter, freshly brewed

Fairtrade coffee and Fairtrade tea selection

Minimum 30 guests – PRICED PER PERSON .

First Course - Salad (Select one)

Strawberry and arugula salad – (V, MWG)

Toasted almonds, tomato, cucumber, radish, local Golden Ears camembert cheese, aged balsamic vinaigrette

Mediterranean salad – (V, MWG)

Romaine lettuce, grape tomatoes, radish, cucumber, Kalamata olives, red onions, feta cheese, herb vinaigrette

Heritage green romaine & spring mix blend – (VG, MWG)

Grape tomatoes, shaved carrot, Persian cucumber, red onion, radish, red wine vinaigrette

Knife and Fork Caesar Salad (V)

Grilled romaine, classic Caesar dressing served on grilled toast and finished with shaved parmesan

Additional selections of main course:\$10 per selection per guest

Second Course - Appetizers (Select one)

Pemberton beet carpaccio – (VG, MWG)

Basil marinated artichoke, mozzarella salad, candied lemon vinaigrette

Dungeness crab & cod cake (V)

Flamed tomato, smoked corn relish, micro green salad

Seared sea scallop (V)

Crispy onion fritters, roasted cherry tomatoes, lemon oil

Potato Leek Soup (V)

with roasted garlic confit & chives

Mains - Meat & Seafood

Summit and Savour Catering

All proteins served are 4 oz unless specified.

Seared beef filet mignon - \$8 surcharge per person (MWG)

Horseradish mashed potatoes, squash puree, red wine sauce, seasonal vegetables

Roasted truffle chicken (H)

Roasted semi-boneless Rosstown chicken breast, black truffle, roasted fingerling potatoes, cipollini onions, seasonal vegetables, natural au jus

Grilled BC wild salmon (MWG)

Local yam duchess potatoes, grilled asparagus, caper beurre blanc

Mains - Vegetarian

Grilled cauliflower steak – (MWG, VG)

Garlic whipped potatoes, charred tomato, chimichurri sauce

Seasonal vegetable risotto – (V)

Choice of butternut squash, vegetable caponata OR wild mushroom, parmesan crisp

Gnocchi – (V)

Crispy eggplant, artichoke, olives, herb scented ricotta cheese cream

Desserts

Lemon basil tartlet (V)

Whipped cream cloud, raspberry macaron

Chocolate silk cake (V)

Salted caramel pearls, vanilla ice cream and chocolate sauce

New York cheesecake - (can be MWG) (V)

Berry sauce and fresh berries

Mille Feuille (V)

Crisp light flakey pastry layers complimented with berries, cream and powdered dusting

Sorbet & Fruit Parfait (VG, MWG)

Mango sorbet served with a seasonal fruit and berry parfait (VG)

BUFFETS

Buffet Options

Minimum 30 guests – PRICED PER PERSON

All buffets include artisanal bread rolls, served with BC whipped butter

Freshly brewed Fairtrade coffee and Fairtrade tea selection

Tier 1 \$69 - 2 salads, 2 entrées, 2 sides, dessert

Tier 2 \$79 - 3 salads, 3 entrées, 3 sides, dessert

Salads

Kale Caesar – (V)

Kale, house-made dressing, croissant croutons, parmesan cheese, and white balsamic drizzle

Strawberry and arugula salad – (V, MWG)

Toasted almonds, tomato, cucumber, radish, camembert cheese, white balsamic vinaigrette

Quinoa and roasted carrot salad – (VG)

Raisins, bitter greens

Roasted Pemberton beet salad – (V, MWG)

Arugula, beets, goat cheese, cranberries, creamy maple dressing

Mediterranean salad – (V, MWG)

Romaine lettuce, grape tomatoes, radish, cucumber, Kalamata olives, red onions, feta cheese, herb vinaigrette

Heritage greens – (VG, MWG)

Spring mix blend, grape tomatoes, shaved carrot, Persian cucumber, red onion, citrus vinaigrette

Entrees

All proteins served are 4 oz unless specified

West coast wild salmon – (MWG)

Maple Dijon bourbon glazed

63 Acres red wine braised beef brisket – (MWG)

Pearl onion, wild mushrooms, thyme jus

Rosstown chicken breast – (H)

Mushroom, olives, Marsala jus

Sakura roasted pork loin

Bacon lardon, apple, dates, figs, honey cognac jus

Paneer and spinach korma – (V, MWG)

Cottage cheese, spinach, cashews, tomato cream reduction

Butternut squash ravioli (V)

crispy kale, spilt cream sage sauce, herb oil

Sides

Aromatic fire roasted vegetables – (VG, MWG)

Charred baby carrots, snow peas, honey sriracha and cilantro - (VG)

Buttery mashed potato and chives – (V)

Steamed basmati rice – (VG, MWG)

Herb-roasted and garlic Yukon gold potatoes – (VG, MWG)

Add On: Red wine jus, Yorkshire pudding, horseradish cream - \$6

Dessert

Red velvet cake (V)

Carrot cake (VG)

Tiramisu (V)

New York cheesecake bits (V)

Chocolate mousse cups (V)

Berry tart (V)

All selections are served with seasonal sliced fruit with berries and fresh mint

CHEF ATTENDED STATIONS

Summit and Savour Catering

4 oz of each protein, minimum of 30 people

Add \$125 per Chef.

One Chef per 50 guests

Dry rubbed prime rib - \$16 per person

Red wine jus, Yorkshire pudding, horseradish cream

Honey glazed Sakura pork loin - \$11 per person

Rosemary & garlic roast pork loin, spiced apple chutney, mustard

LATE NIGHT BITES

Late night snacks are served anytime between 9pm-11pm.

Minimum 30 guests – priced per person (additional labour of \$100)

Sushi (3 pcs per person) (min 30) - \$10

Futomaki, maki, nigiri, pickled ginger, wasabi & soy sauce

Sweet & salty treats - \$18

Peanut butter brownie, salted caramel bar cake, carrot caramel stack, lime tart, vanilla and berry tart

Poutine Cups - \$12

Chef's choice of artisan fries, cheese curds, gravy, miso sauce (VG, MWG) and a selection of, mushrooms (VG), chicken tinga (inquire for vegan options)

Crispy chicken waffle cone – \$12

Popcorn chicken inside a waffle cone drizzled with sriracha maple syrup

Candy bar – \$12 per person

Chocolate and caramel dipped pretzels, raspberry and lemon jello, gummy worms, mini brownies with caramel sauce

Soft Pretzels - \$10 per person

Baked soft pretzels served with Dijon and grainy mustard, beer cheese and dill pickle dip

(VG) vegan | (V) vegetarian | (H) halal | (MWG) made without gluten