



Steam Clock Menu

ASSORTED ANTIPASTO

Hummus & olives, baked feta, crispy chickpeas, wild mushroom arancini, house cured pickles, fresh basil pesto, grilled naan bread

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CHOICE OF:

SURF & SURF

Miso sake BC sablefish, West Coast crab cake, miso yuzu vinaigrette, garlic butter broccolini, smoked carrot purée

RIBEYE & FRITES

Grilled 16oz. bone in PEI blue dot rib-eye, salsa Verde, Cajun frites

GRILLED EGGPLANT PAVE

Roasted eggplant, burrata, basil, vegan walnut parmesan, roasted garlic, tomato, rosemary panko, Salsa Verde

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CHOICE OF:

TIRAMISU

an Italian classic, made in house

FRESH FRUIT SORBET

seasonal flavor, fresh berries

COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$69⁰⁰



Cobblestone Menu

FEATURE SOUP
Chef's daily creation

OR

MIXED GREEN SALAD
*toasted pumpkin seeds, heirloom tomatoes, cucumbers,
shaved fennel, organic greens, honey lemon vinaigrette*

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CHOICE OF:

GRILLED BC SALMON
6oz BC steelhead salmon, balsamic honey pickled blueberries, garlic butter seasonal vegetables, wild mushroom arancini, lemon tarragon capers emulsion

BRAISED SHORT RIBS
Sous vide 72 hours, hoisin braised, candied garlic vinaigrette, seasonal vegetables, herb butter whipped potato

CAULIFLOWER AU GRATIN
Crispy capers, brie, curry spiced cauliflower, rosemary garlic panko, crispy sun dried tomato cannellini bean cake, roasted red bell pepper coulis

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CHOICE OF:

TIRAMISU
an Italian classic, made in house

FRESH FRUIT SORBET
seasonal flavor, fresh berries

COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$59⁰⁰



Edward Hotel Menu

FEATURE SOUP
Chef's daily creation

OR

CAESAR SALAD
hearts of romaine, shaved parmesan, crispy capers, rosemary breadcrumbs, house-made dressing

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CHOICE OF:

HOUSE MADE GNOCCHI
fresh herbs, sautéed mushrooms, scallions, chevre, parmesan and truffle butter

PAPPARDELLE WITH SMOKED B.C. SALMON
smoked BC salmon, white wine, cream, garlic, fresh dill

RIGATONI WITH ITALIAN SAUSAGE
classic Italian sausage, roasted fennel, plum tomato, cracked chilies

BIG SALAD
Herb feta, ½ avocado, free run egg, toasted pumpkin seeds, heirloom tomato, cucumber, bell peppers, organic spring mixed greens, honey sherry vinaigrette

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FRESH FRUIT SORBET
seasonal flavor, fresh berries

COST PER PERSON NOT INCLUDING TAXES OR GRATUITIES IS \$49⁰⁰



Add a course

ADD A COURSE/ PER PERSON / ONLY ONE OPTION PER EXPERIENCE

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CAESAR SALAD 13

Whole leaf heart of romaine, shaved parmesan, crispy capers, rosemary bread crumbs, house-made dressing

BURRATA CAPRESE 19

Burrata, heirloom & Roma tomato, basil, salsa Verde, white balsamic glaze, sundried tomato pesto, Himalayan pink salt

MIXED GREEN SALAD 12

toasted pumpkin seeds, heirloom tomatoes, cucumbers, shaved fennel, organic greens, honey lemon vinaigrette

BISON CARPACCIO 19

Albertan Bison, pink peppercorn crust, shaved parmesan, truffle aioli, greens, EVOO, crispy capers

MEATBALLS 16

Handmade pork, beef and veal meatballs, rich tomato sauce, fresh basil, cracked pepper

HOUSE MADE GNOCCHI 14

fresh herbs, sautéed mushrooms, scallions, chevre, parmesan and truffle butter

SPAGHETTI ALLA PUTTANESCA 14

Tomatoes, olive oil, olives, capers, fresh basil & parsley, garlic



Add a course

Serve 6-10 people as starter

FRESH OYSTER 180

60 BC Kusshi, house cocktail sauce, horseradish, red wine Mignonette, lime, lemon

ASSORTED ANTIPASTO PLATTER 120

BC smoked salmon, herb cream cheese, cocktail prawns, calamari fritti, warm olives, crispy cauliflower

CHEESE & CHARCUTERIE BOARD 120

Chef's selection of assorted cheese and charcuterie, house pickles, maple Dijon mustard, amber honey, dry fruit and nuts, crostini

DESSERT

PETIT FOURS 90

Chef's mini creation, Tiramisu, chocolate espresso cake, assorted macarons, fresh berries

FOUNTAIN \$1200

Crispy bacon, waffle, pound cake, Marshmallows, candy, fruit, mixed nuts



Canapes Menu

FRESH OYSTERS 36/doz (minimum order 5 doz)

BC Kusshi, house cocktail sauce, horseradish, red wine Mignonette, lime, lemon

SMOKED SALMON MOUSSE BITES 36/doz

Smoked salmon, dill, cream cheese, cucumber rounds

COCKTAIL PRAWNS 48/doz

Paprika poached tiger prawns, thousand island dressing

ROMA TOMATO AND BASIL BRUSCHETTA 36/doz

Crispy capers, Asiago, balsamic glaze

CONAC SEARED MUSHROOM BRUSCHETTA 36/doz

mushroom duxelles, truffle goat cheese, fresh herbs

AVOCADO TOAST BITES 36/doz

Heirloom tomatoes, white balsamic reduction

PROSCIUTTO MELON BITES 36/doz

Aged prosciutto, cantaloup, fresh mint

MUSHROOM ARANCINI 36/doz

Truffled mushroom duxelles, Parmesan, Asiago, truffle aioli, basil

GRILLED LAMP POPS 84/doz

House spice marinated lamb chops, rosemary garlic panko, balsamic glaze

HONG KONG STYLE "SWISS" CHICKEN WING POPS 48/doz

free run chicken wing, house blend spice, sweet soy sauce

PROSCIUTTO WRAPPED ASPARAGUS 48/doz

Aged prosciutto, balsamic glaze

CRISPY WONTON 36/doz

Shrimp, pork, saffron aioli

PORK BELLY BITES 36/doz

Yuzu ponzu glazed, smoked paprika vinaigrette



