

THE LANDING WEST COAST GRILL

AT PACIFIC SHORES RESORT & SPA

Conference & Meeting Package



For information on booking contact

Melanie Mattiussi

Aviawest Resorts Inc.

Food & Beverage, Sales & Service Manager

T. 250.468.7121 ext. 327

F. 250.468.2001

melanie.mattiussi@aviawest.com

THE LANDING WEST COAST GRILL

AT PACIFIC SHORES RESORT & SPA

Pacific Shores Resort & Spa is nestled serenely along the waters edge in Craig Bay. With 15 acres of unique botanical gardens to enjoy, we offer a breath taking venue for seasonal celebrations, weddings and other private functions. Our creative culinary team along with attentive service professionals will set the stage for your very special event filled with many memorable experiences

Conference & Meeting Facilities

Pacific Shores has two rooms available for meeting use.

The Fireside Dining Room \$85

This beautifully appointed room is attached to our main dining room. With large windows that retract for a view of the Aquariums, a feature fireplace wall and a private covered patio. The room will accommodate up to 25 people in boardroom style seating. This room has a large built in screen and LCD projector available for use. There is also wireless Internet available.

The Garden Room \$100

The Garden Room is a bright open private room with a large vaulted ceiling on the lower level. With approx 1100 sq ft, it will accommodate up to 80 people in various configurations. This room has access to screen & flip charts and wireless internet.

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THE LANDING WEST COAST GRILL

AT PACIFIC SHORES RESORT & SPA

Group Continental Breakfast

9:00AM to 11:00AM

\$12 per person **plus taxes & gratuity**

Fresh Fruit Salad

Yogurt & Granola

Croissants & Muffins with Butter & Preserves

Coffee / Tea / Juice

The Landing Hot Breakfast

9:00AM to 11:00AM

\$16 per person **plus taxes & gratuity**

Scrambled Eggs with Monterey Jack Cheese & Chives

Country Style Hash Browns

Breakfast Sausages

Crispy Smoked Bacon

Coffee / Tea / Juice

Ocean Wise™



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.



Landing West Coast Grill recognized gluten free item
Please advise your server of all food allergies

THE LANDING WEST COAST GRILL

AT PACIFIC SHORES RESORT & SPA

Group Breaks

Mid Morning Break # 1

Bottled Fruit Juices
Homemade Granola Bars
Coffee (regular & decaf) & Assorted Teas
\$5 per person

Mid Morning Break # 2

Fruit Kebobs w/ Dip
Fruit Scones & Danish
Coffee (regular & decaf) & Assorted Teas
\$6 per person

Afternoon Break

Assorted Cookies & Squares
Whole Fruits
Bottled Water & Soft Drinks
Coffee (regular & decaf) & Assorted Teas
\$8 per person

The Landing Break

Biscotti w/ chocolate & cream
Chocolate Truffles
Italian Soda
Latte or Cappuccinno (made to order)
\$10 per person

THE LANDING WEST COAST GRILL

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Group Choice Lunch

\$ 20 per person

~~Main Course Choices~~

Rotisserie Turkey Club

Cranberry Aioli, Salad Greens, Balsamic Vinaigrette

~~~~ or ~~~~~



### Seafood Fuscilli

Scallops, Shrimp, Halibut, Fresh Herbs and Cream

~~~~ or ~~~~~

Wood Grilled Top Sirloin Steak Sandwich

Focaccia Bread, Garlic Butter, Green Salad and Balsamic Vinaigrette

~~~~ or ~~~~~

### Spinach Salad w/Smoked Grilled Salmon

Baby Spinach, Red Onion and Balsamic Vinaigrette

~~Dessert~~

### Grand Marnier Crème Caramel

### Fresh Brewed Coffee or Tea



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# THE LANDING WEST COAST GRILL

AT PACIFIC SHORES RESORT & SPA

## Soup & Sandwich Buffet Lunch

\$18 per person Minimum 25 guests

### Homemade Soups

One Choice Per Group

Roasted Tomato with Basil  
Minestrone with Beans, Bacon & Fresh Herbs  
Cream of Leek and Potato  
The Landing Seafood Chowder (add \$2)

### Selection of Open Faced Sandwiches

Five Choices Per Group

Our Culinary Team will customize menu items upon request.

Roast Beef with Horseradish Mayonnaise  
Black Forest Ham with Dijon Mustard  
Smoked Salmon with Capers & Cream Cheese  
Rotisserie Turkey with Cranberry Aioli Mayonnaise  
Traditional Egg Salad with Peashoots  
Aged Cheddar, Tomato and Cucumber  
Spicy Chorizo Sausage with Mustard & Gherkins  
Smoked Tuna with Red Onion  
Qualicum Brie, Apple and Chutney  
Shrimp, Dill and Sour Cream  
Grilled Vegetables and Hummus  
Roasted Chicken with Pecans and Grapes

**Assorted Squares & Cookies**

**Coffee & Tea**

# THE LANDING WEST COAST GRILL

AT PACIFIC SHORES RESORT & SPA

## Pasta Bar Lunch

\$18 per person Minimum 25 guests

### Caesar Salad

Anchovy Dressing , Fresh Reggiano Parmesan Cheese  
Garlic Croutons

### Grilled Garlic Bread

### Pasta Bar Choices

Pick Three of the Following

#### **Penne with Mushroom & Smoked Chicken**

in a Sundried Tomato ,Oil & Herb Sauce

OR

#### **Spinach Agnolotti**

with Roasted Tomato Garlic Sauce

OR

#### **Seafood Linguine with Shrimp, Scallops & Mussels**

Creamy Pesto Sauce

OR

#### **Four Cheese Tortellini**

with a Creamy Cheese Sauce

OR

#### **Roasted Vegetable Penne**

with Peppers, Eggplant, Sweet Onion in a Tomato Herb Sauce

OR

#### **Fussili with Beef & Mushrooms**

in a Red Wine Sauce

### Assorted Squares & Cookies

### Coffee & Tea

# THE LANDING WEST COAST GRILL

AT PACIFIC SHORES RESORT & SPA

## Mediterranean Buffet Lunch

\$18 per person Minimum 25 guests

### Grilled Pita Bread

with Hummus and Tzatziki

### Greek Pasta Salad

Tomato, Peppers, Sweet Onions  
Calamata Olives  
& Feta Cheese

### Souvlaki

#### Grilled on our Wood Fire Grill

Pick Four of the Following

Chicken , Lemon & Oregano  
Beef, Paprika & Garlic  
Lamb, Mint & Shittake Mushroom  
Vegetables, Olive Oil & Basil  
Calamari, Sweet Onion & Black Pepper  
Dips & Relishes to accompany

### Assorted Squares & Cookies

Baklava

Coffee & Tea

# THE LANDING WEST COAST GRILL

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### **Hot & Cold Hors D'oeuvres**

\$24.00/doz  
Minimum 2 doz per choice

- Black Olive Tapenade on Crisp Bread
- Parmesan Crisps w/ Smoked Tuna and Capers
- Blue Cheese Canapes w/ Pecans and Grapes
- Shrimp & Preserved Lemon on Baguette
- Ratatouille on Multigrain Baguette
- Coconut Curry Scallops
- Spanakopita w/ Tzatziki
- Vegetable Samosas w/ Tamarind Chutney
- Salmon & Shrimp Cakes w/ Smoked Paprika Aioli
- Chicken Sate' w/ Peanut Sauce
- Hot Smoked Salmon w/ Lemon Dill Cream Cheese on Baguette
- Crab Filo Parcels w/ Cilantro Salsa
- Beef Sate' w/ Peppercorn Sauce
- Fire Grilled Prosciutto Wrapped Asparagus
- Breaded Prawns w/ Caper Mayonnaise
- Sesame Salmon Skewers w/ Soy & Ginger
- Prawn Skewers w/ Tomato Salsa

### **Landing Platters** (One tray serves approximately 25 people)

|                                          |                   |
|------------------------------------------|-------------------|
| Deli Meats & Pickles                     | \$128.00 per tray |
| Crudités & Dip                           | \$ 85.00 per tray |
| Seasonal & Exotic Fruit Plate            | \$120.00 per tray |
| Artisan Cheese Plate (Assorted crackers) | \$165.00 per tray |
| Assorted Sandwiches                      | \$100.00 per tray |
| California Rolls                         | \$ 95.00 per tray |

# THE LANDING WEST COAST GRILL

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## Dinner À La Carte - 3 Courses

Freshly Baked Bread & Butter included

### Appetizers (Choose one)

- Organic Salad Greens w/ vanilla bean vinaigrette
- Cranberry & Quail Brie Filo Parcels
- Caesar Salad w/ grainy mustard vinaigrette,  
house made croutons & fresh parmigiano reggiano
- Spinach Salad w/ warm pecan crusted goat cheese  
& white balsamic vinaigrette
- Seafood Cocktail - salmon, shrimp, scallops, mussels & clams  
w/ brandy mayonnaise
- Smoked Tomato Bisque w/ crème fraîche
- Fire Smoked Salmon & Seafood Chowder
- Smoked Salmon and Shrimp Cakes on organic greens  
w/ smoked paprika aioli

### Entrées (Choose two)

- Roasted Chicken Breast  
Chicken Breast Stuffed w/ Basil, Feta & Sundried Tomato  
topped w/ cream sauce wild rice & fresh market vegetables \$38
- Grilled West Coast Salmon Fillet w/ dill & lemon butter sauce  
rice pilaf. fresh market vegetables \$40
- Rotisserie Roasted Canadian Prime Rib w/ au jus  
yorkshire pudding, mashed potatoes & market vegetables \$40
- AAA New York Steak w/ wild mushroom sauce  
mashed potatoes, crispy onions & fresh market vegetables \$45
- Halibut Filet Wellington - Shitake Mushroom, Crabmeat & Spinach  
wrapped in filo pastry w/ white wine & butter sauce  
wild rice & fresh market vegetables \$45
- Wood Grilled Filet Mignon w/ wild mushroom sauce  
potato pave' & fresh market vegetables \$50

# THE LANDING WEST COAST GRILL

## AT PACIFIC SHORES RESORT & SPA

### Dinner À La Carte cont'd

#### Desserts (Choose one)

- New York Style Cheese Cake  
w/ raspberry coulis
- Apple Tart Tartin  
w/ vanilla ice cream
- Grand Marnier Creme Caramel
- Chocolate Terrine  
w/ raspberry coulis
- Warm Filo topped Apple Cinnamon Pie  
w/ vanilla ice cream
- Chocolate Orange crème Brulee  
w/ shortbread cookie
- Warm New York Style Cheesecake  
w/ fruit compote & whip cream

#### Add ons

**\$4.00 ea**

#### Amuse Bouche

- Fire Grilled Scallop w/ cilantro tomato salsa
- Hot Smoked Salmon & spinach roulade
- Lemon Champagne Sorbet
- Fire Grilled B.C. Prawn w/ preserved lemon butter sauce
- Smoked Duck Breast w/ basil ratatouille

# THE LANDING WEST COAST GRILL

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### CREATE YOUR OWN DELUXE BUFFET

|                        |                 |
|------------------------|-----------------|
| <b>Two BBQ Items</b>   | \$38 per person |
| <b>Three BBQ Items</b> | \$42 per person |
| <b>Four BBQ Items</b>  | \$46 per person |
| <b>Five BBQ Items</b>  | \$50 per person |

#### **Fresh Baked Breads**

Whipped Butter and Hummus

#### **Assorted Qualicum Cheeseworks Cheeses**

Local Artisan Cheese Selections, Pickles and Relishes

#### **Crisp Vegetables Platter**

Dill Sour Cream & Baba Ganoush Dip

#### **Mixed Salad Greens**

Pea Shoots, Cherry Tomatoes, Vanilla Bean Vinaigrette

#### **Baby Spinach Salad**

Mushrooms, Sweet Red Onion, Raspberry Vinaigrette

#### **Greek Pasta Salad**

Fussili, Tomato, Cucumbers, Red Peppers, Sweet Onion, Calamata Olives, Feta and Oregano Vinaigrette

### BUFFET ITEMS TO CHOOSE FROM

#### **Roasted Chicken**

Fresh Herb Jus

#### **Baked Seafood Manicotti**

Scallops, Shrimp White Wine, Tomato Creme Sauce

#### **Braised Beef Short Ribs**

Slow cooked in Red Wine Sauce

#### **Pork Spare Ribs**

Dry Rubbed and Slow Smoked

#### **Vegetarian**

Cheese Agnolotti with Ratotouille

### CARVING STATION - CHEF CARVING ( Select One Item )

#### **Rotisserie Beef Top Sirloin**

Yorkshire Pudding, Au Jus

#### **Whole Wild Salmon Wellington**

Spinach, Mushroom Staffing, Champagne Beurre Blanc

#### **Rotisserie Leg of Lamb**

Dijon Crusted, Minted Jus

**This Carving items offered with Seasonal Fresh Vegetables Medley, Rice or Mashed Potato.**

**Dessert Buffet - Assorted Squares, Trifle, Crème Caramel, Pies, (Tea & Coffee)**

# PACIFIC SHORES RESORT & SPA

## Conference & Meetings Contract

### Pacific Shores Resort & Spa Event Contract

Date: \_\_\_\_\_

Group Name: \_\_\_\_\_

Thank you for choosing Pacific Shores Resort & Spa as your Celebration Venue. The Management and Staff look forward to welcoming you and your guests on such an important day. We ask that you read the following details carefully and sign in agreement of the following terms and conditions. Once the Sales Manager receives both the signed contract and a \$250. deposit, your booking status will be confirmed.

Event Date: \_\_\_\_\_

Time of Event: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Time of Dinner: \_\_\_\_\_

Guests #s: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_

Postal Code: \_\_\_\_\_

Phone: \_\_\_\_\_

Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Date Received \_\_\_\_\_

I/We have read and agree to the Terms and Conditions as outlined.

\_\_\_\_\_  
Guest Signature

\_\_\_\_\_  
Pacific Shores Resort & Spa

\_\_\_\_\_  
Date

\_\_\_\_\_  
Date

# PACIFIC SHORES RESORT & SPA

## Conference & Meeting Contract

### Pacific Shores Resort & Spa Terms and Conditions

#### Alcohol Policies, Provincial Liquor Laws & Health Regulations

All food and beverages must be supplied by Pacific Shores Resort & Spa. Wedding cakes are the exception to the rule. Vancouver Island Health Authority regulations are such that left over food may not be taken off the premises. In accordance with BC Liquor laws, all alcoholic beverages consumed on the premises must be purchased by the Resort through the BC Liquor Distribution Branch. Corkage events are respectfully declined. Pacific Shores Resort & Spa's liquor license is valid until midnight. Therefore, "last call" will be at 11:30 pm and all guests are asked to vacate the premises by 12:00 am. One set menu is required for all groups. Dietary substitutions may be made by prior request. Any substitution requests made during an event are subject to a service charge. All prices are subject to change without notice; however, menu prices will be honored sixty days prior to the event date.

#### Cancellation

Written notification of cancellation must be received by the Sales Manager a minimum of thirty days (30) prior to the event date, in order to receive a full deposit refund. No refund will be granted under one month. In the event that written notification is not received, Pacific Shores Resort & Spa reserves the right to retain total deposit amount. Notification can be mailed, emailed or faxed.

#### Confirmation

A final count of attendees is due seven days prior to the event. In the event that a guarantee count is not received, the Resort will bill the number previously discussed or the actual number attending, whichever is greater.

#### Decorations

The Sales Manager must be consulted regarding all displays and/or signage to be used on the property by the organizer, contractors or guests. Decorating and clean up is the responsibility of the function organizer. Use of nails, staples, glue, Scotch tape or any like materials on walls, doors, ceiling or any painted surface is strictly prohibited. Heavy fines will be levied for breach of this rule.

#### Payment

A non-refundable deposit of \$500.00 is required to confirm the booking. Authorized credit card information will be held on file to cover any costs incurred the day of the event. All cheques or payments are made payable to Pacific Shores Resort & Spa.

Receipts and payment information will be mailed to event contact after event has ended.

Initial\_\_\_\_\_

# PACIFIC SHORES RESORT & SPA

## Conference & Meeting Contract

### Pacific Shores Resort & Spa Terms and Conditions continued

#### **Footwear**

For the comfort of all our guests we recommend the use of proper footwear during the ceremony and dinner (both functions take place in grassy areas). Pacific Shores Resort & Spa accepts no responsibility for accidents resulting from guests who do not wear proper footwear.

#### **Glassware**

Glasses and alcoholic beverages in general are not permitted outside your event location.

#### **Liability**

By signing this contract, you agree to be responsible for any damage to property and/or equipment, caused by you or your guests during your function. Any and all costs associated with theft or damage will be charged accordingly. Pacific Shores Resort & Spa reserves the right to inspect and monitor your event and discontinue services to all guests when policies or Provincial laws are violated. Pacific Shores Resort & Spa assumes no responsibility for any loss or damage to goods, property and/or equipment brought onto the site by the organizer and/or guests.

#### **Noise and Disruption**

In respect of the rights of all guests to enjoy a peaceful and hassle-free stay, noise must be kept to a minimum after 10 pm. Those who do not comply with the resort noise policy may be evicted without refund.

#### **Personal Effects & Equipment**

All items must be removed from public areas and function rooms at the end of the scheduled event.

#### **Referrals**

Pacific Shores Resort & Spa accepts no responsibility for the prices, quality or services offered by the Local Service Contacts contained in this information.

#### **SOCAN Fees**

Society of Composers, Authors and Music Publishers of Canada requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada. This fee will be added to the bill.

#### **Taxes and Gratuities**

A 12 % Harmonized Sales Tax will be applied to all food, beverage and room rental charges. A 15% gratuity will be added before taxes to the bill total. Revenue Canada rules state that gratuities are subject to HST.

Initial\_\_\_\_\_