

2026 CHRISTMAS PLATED DINNER MENU

- MINIMUM OF 50 PEOPLE REQUIRED -

All plated dinners include fresh baked artisan rolls with piped seasonal butter rosette

Starbucks Shade Grown coffee and assorted teas

Organizer's choice of one Entrée selection per group.
For additional Entrée selections please contact your coordinator.

Minimum three courses required

\$10/person surcharge for groups of less than 50

SOUP AND SALAD SELECTION

Organizers choice of one Soup or Salad selection per group.
Add an additional Soup or Salad for \$6 / person

COCONUT ACORN SQUASH BISQUE (GF) (DF) (V) (VE)
"Zoo grown" sour cherry gastrique, spiced pumpkin seeds

ROASTED CAULIFLOWER (GF) (V)
Truffle oil

TUSCAN WINTER GREENS (GF) (DF) (V) (VE)
Fig and mandarin orange vinaigrette with mandarin orange, pomegranate,
watermelon radish and pumpkin seeds

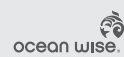
WINTER RAINBOW VEGETABLE SALAD (DF) (V) (VE)
Arugula, crostini, French vinaigrette

(GF) Gluten Friendly

(DF) Dairy Friendly

(VE) Vegan

(V) Vegetarian



Recommended by the Vancouver Aquarium as ocean-friendly

2026 CHRISTMAS PLATED DINNER MENU

- CONTINUED -

ENTRÉE SELECTION

All entrées are served with a Chef's selection of fresh festive market vegetables

Organizers choice of one Entrée selection per group
For additional Entrée selections please contact your Coordinator

GRILLED ALBERTA BEEF FILET MIGNON ^{GF}

Yam and Agria potato purée, brandy and trio of peppercorn demi-glace

\$85 / person

PROSCIUTTO WRAPPED PORK TENDERLOIN ^{GF}

Polenta, fig and Madeira infused jus

\$58 / person

BRIE AND APPLE STUFFED CHICKEN SUPREME ^{GF}

Gratin potato, thyme and port wine jus

\$60 / person

GRILLED CAULIFLOWER STEAK ^{GF}^{DF}^V^{VE}

Quinoa pilaf, fire roasted romesco sauce, spicy pumpkin seeds, zoo grown micro green

\$46 / person

PAN SEARED STEELHEAD TROUT ^{GF} ^{DF}

Sweet Thai black rice, paysanne of fennel, dill and pernod cream sauce

\$62 / person

MEDALLIONS OF ALBERTA AAA BEEF TENDERLOIN ^{GF}

Poplar Bluff Agria sour cream mashed potato, Cabernet Sauvignon infused jus and Café de Paris butter

\$72/ person

DUO OF TURKEY

Herb roasted turkey breast, and turkey thigh galantine, stone fruit SPOLUMBO'S sausage sage bread stuffing (contains gluten), potato purée, Calvados turkey jus and cranberry and mandarin compôte scented with ginger

\$65 / person

DESSERT SELECTION

Organizers choice of one dessert selection per group

WARM BUTTER CAKE ^V

Rich, moist butter cake served warm with vanilla crème anglaise and Grand Marnier-marinated fresh berries

SALTED CARAMEL TART ^V

Sweet pastry tart shell layered with Jivara milk chocolate ganache and silky salted caramel, finished with malted whipped ganache

WHITE CHOCOLATE BASQUE CHEESECAKE ^V

Intensely creamy white chocolate cheesecake with a caramelized exterior, served with a Baileys-infused sauce

VEGAN VANILLA CRÈME BRÛLÉE ^{GF}^{DF}^V^{VE}

Smooth oat milk vanilla custard with a caramelized coconut sugar crust, accompanied by seasonal berries

^{GF} Gluten Friendly

^{DF} Dairy Friendly

^{VE} Vegan

^V Vegetarian



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