

Catering Menu



 
RELIS &
CHATEAUX
Hastings House
COUNTRY HOUSE HOTEL
Salt Spring Island

Plated Service

Guests have a choice of one of three entrées. Pre-order is required for an elegant level of service. Vegetarian appetizer can be arranged upon request.

THE MANOR HOUSE MENU

\$160/person

APPETIZERS

Pan-Seared Deep Sea Scallops with Sautéed Spinach, Tobiko and Beurre Blanc

ENTRÉES

Grilled Alberta Beef Tenderloin, Caramelized Shallot Potato Purée, Port Wine Reduction

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Herb & Panko Crusted Local Red Snapper, Parmesan Polenta, Sweet Soya Emulsion

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Wild Mushroom Risotto, Smoked Tofu

**All entrées served with a selection of local seasonal vegetables*

DESSERTS

Belgian Chocolate Pâté with Raspberry Coulis and Chantilly Cream

**All dishes on this menu can be prepared gluten free.*

Plated Service

Guests have a choice of one of three entrées. Pre-order is required for an elegant level of service. Vegetarian appetizer can be arranged upon request.

THE FARM HOUSE MENU

\$150/person

APPETIZERS

Peppered Beef Carpaccio with Sweet Pepper Marmalade

ENTRÉES

Pan Seared Duck Breast, Yam Potato Purée, Green Peppercorn Reduction

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Oven Baked Wild Pacific Salmon, Garden Herb Quinoa, Basil Pesto

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Wild Mushroom Stroganoff on top of Butter Linguine

**All entrées served with a selection of local seasonal vegetables*

DESSERTS

Swiss Style Carrot Cake with Chantilly Cream

Buffet Service

This menu has been designed for larger groups up to 100 at tented receptions on our Forest Lawn. Please inquire about custom options.

THE POST COTTAGE MENU

\$140/person

COLD BUFFET

Garden Greens with Vinaigrette

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House-Marinated Sliced Beet Salad

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Tomato and Bocconcini Salad with Fresh Basil

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International Cheese and Charcuterie Board with Fresh Baked Bread

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Platter of Fresh Fruits

ENTRÉE BUFFET

Roasted Baron of Beef (carved at the table)

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Grilled Boneless Marinated Chicken Thighs

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Pan-Seared Salmon

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Swiss Gruyere Potatoes or Roasted Nugget Potatoes

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Basmati Rice Pilaf

Accompaniments

SALT SPRING ISLAND CHEESE PLATTER

CHEESES

A selection of local artisan cheeses, crackers, and fresh-baked bread.

\$30/person

ERSKINE PICNIC

A conveniently boxed gourmet lunch delivered directly to your suite or meeting space, including a croissant sandwich, assorted cheese, fresh fruit, assorted sweets and a bottle of spring water.

\$37.50/person

CANAPÉ RECEPTION

A choice of six canapé options based on local and seasonal specialities.

\$45/dozen, 4/person recommended

Local Smoked Salmon with Cucumber Spaghetti
Steamed Prawns with Traditional Cocktail Sauce
Deep Sea Scallop on House-made Potato Crisp
Caramelized Onion and Gruyère Cheese Tart
Beef Tenderloin Carpaccio with Onion Marmalade
Baked Mushrooms and Boursin Cheese

Featured Wines

Our selection of wine is both extensive and renowned.
For more options than those listed, please ask our Events Coordinator.

Sparkling

| | 5oz | Bottle |
|--|------------|---------------|
| Salt Spring Island Traditional Method, Kutatás | 17 | 75 |
| Okanagan Valley, Blanc de Noir Brut 2019, Tantalus | 16 | 83 |

White

| | | |
|---|----|-----|
| Pinot Gris, Salt Spring Island Garry Oaks 2020 | 12 | 52 |
| Sauvignon Blanc, Marlborough, Varies | 11 | 48 |
| Chardonnay, Okanagan Valley Burrowing Owl 2020 | 12 | 52 |
| Sancerre, Sauvignon Blanc, Varies | 17 | 79 |
| Chablis, Premier Cru, Vaillons, Joseph Drouhin 2020 | 22 | 110 |

Red

| | | |
|---|----|-----|
| Merlot, Okanagan Valley, Burrowing Owl 2019 | 12 | 56 |
| Zweigelt, Salt Spring Island, Garry Oaks 2017 | 12 | 56 |
| Pinot Noir, Salt Spring Island, Garry Oaks 2018 | 13 | 56 |
| Cabernet Sauvignon, Okanagan Valley, Burrowing Owl 2020 | 16 | 78 |
| Portfolio, Okanagan Valley, Laughing Stock 2019 | 21 | 111 |