



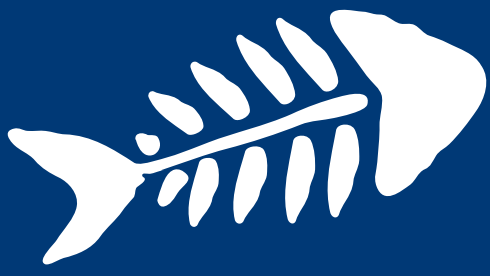
# THE BOATHOUSE<sup>®</sup>

RESTAURANT  
ESTABLISHED 1981

Best of the West Coast



## Group Menus & Planning Guide



KITSILANO • ENGLISH BAY  
NEW WESTMINSTER • WHITE ROCK  
RICHMOND • PORT MOODY

[boathouserestaurants.ca](http://boathouserestaurants.ca)

# THE BOATHOUSE

RESTAURANT  
ESTABLISHED 1981

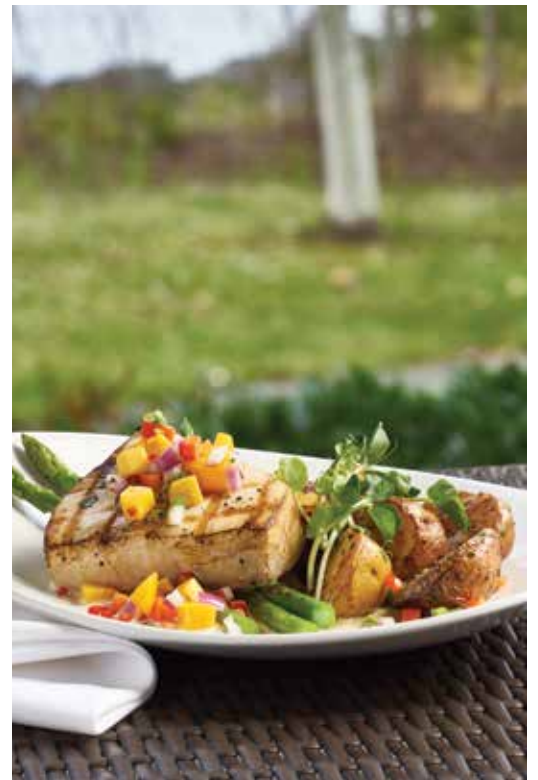
## PUTTING 'SPECIAL' IN EVERY OCCASION

For over 35 years, The Boathouse has been a Vancouver favourite specializing in premium steaks and fresh seafood from the coast of British Columbia and around the world. With a focus on fresh flavours and a menu featuring local ingredients, The Boathouse Chefs make a commitment to serving wild and sustainable seafood, and selecting Ocean Wise selections.

The spectacular views and year round patio dining make The Boathouse a favourite for lunch, brunch or dinner. The dining rooms and patios offer the perfect place for celebrations, meetings and groups of all sizes, with a variety of table configurations to suit your needs, and rooms available for private functions.

The Boathouse offers a wide variety of customizable plated experiences, along with a selection of mix and match cocktail platters and finger foods for receptions. All menus can be complemented with our extensive bar selection and variety of local and world-class wines.

There are 6 waterfront Boathouse locations in some of the most picturesque places on the West Coast. Located in English Bay, Kitsilano, Port Moody, Richmond, New Westminster and White Rock, The Boathouse is the perfect place for your next special occasion.



Offering the ultimate West Coast Dining experience at 6 waterfront locations.

LUNCH MENU 1 - CASUAL CLASSICS

**3 COURSE MENU INCLUDES:**

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."  
Ask for our recommendations to complement your menu.*

**SOUP OR SALAD**

(CHOICE OF)

West Coast Seafood Chowder  
Classic Caesar Salad  
Okanagan Field Green Salad

**ENTRÉE SELECTIONS**

(CHOICE OF)

**BACON CHEDDAR BURGER**  
fresh tomatoes, lettuce & onion; served with sea-salted fries

**CRISPY COCONUT SHRIMP**  
coconut fried shrimp, sweet chili sauce served with sea-salted fries

**PENNE RUSTICA**  
tomato, herbs, capers, mushrooms, spinach

**PACIFIC COD & CHIPS**  
2 pieces in a crisp golden batter with sea-salted fries

**DESSERT**

(CHOICE OF)

**CRÈME BRÛLÉE**  
an ever-changing seasonal flavour

**MOCHA ICE CREAM PIE**  
maple glazed almonds & chocolate ganache

***Coffee/Tea or fountain pop included***

\$29.99 per person

*applicable taxes +18% gratuity will be added*

LUNCH MENU 2 - WEST COAST

**3 COURSE MENU**

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."  
Ask for our recommendations to complement your menu.*

**SOUP OR SALAD**

(CHOICE OF)

West Coast Seafood Chowder  
Classic Caesar Salad  
Okanagan Field Green Salad

**ENTRÉE SELECTIONS**

(CHOICE OF)

**BBQ BABY BACK RIBS**  
slow roasted pork ribs, smoky BBQ sauce, with sea-salted fries

**COCONUT COD**  
pan seared with coconut lime, vegetables over quinoa

**NORTHWEST SEAFOOD PASTA**  
wild market fish, prawns, mussels, clams, spinach, roasted tomato,  
garlic cream sauce

**WILD BC SALMON**  
fire-grilled sockeye, complemented with pernod beurre blanc

**PENNE RUSTICA**  
tomato, herbs, capers, mushrooms, spinach

**DESSERT**

(CHOICE OF)

**CRÈME BRÛLÉE**  
an ever-changing seasonal flavour

**MOCHA ICE CREAM PIE**  
maple glazed almonds & chocolate ganache

***Coffee/Tea or fountain pop included***

\$33.99 per person

*applicable taxes +18% gratuity will be added*

LUNCH MENU 3 - BOATHOUSE FAVOURITES

**3 COURSE MENU**

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."  
Ask for our recommendations to complement your menu.*

**SOUP OR SALAD**

(CHOICE OF)

West Coast Seafood Chowder  
Classic Caesar Salad  
Okanagan Field Green Salad

**ENTRÉE SELECTIONS**

(CHOICE OF)

**SEAFOOD CHOP SALAD**

grilled BC salmon, grilled prawns, egg, tomato, cucumber,  
wild greens; with a stoneground mustard vinaigrette

**PRAWN & CHICKEN CURRY BOWL**

boneless breast, prawns, vegetables & cilantro in thai green curry;  
served over jasmine rice

**SESAME SEARED AHI TUNA**

pan seared, shiitake mushroom rice, bok choy, drizzled with chili oil

**FIRE-GRILLED 7 OZ. CAB SIRLOIN STEAK**

perfectly seasoned and grilled to your specifications;  
served with roasted potatoes & seasonal vegetables

**PENNE RUSTICA**

tomato, herbs, capers, mushrooms, spinach

**DESSERT**

(CHOICE OF)

**CRÈME BRÛLÉE**

an ever-changing seasonal flavour

**MOCHA ICE CREAM PIE**

maple glazed almonds & chocolate ganache

***Coffee/Tea or fountain pop included***

\$36.99 per person

*applicable taxes +18% gratuity will be added*

DINNER MENU 1 - CLASSICS

**3 COURSE MENU**

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."  
Ask for our recommendations to complement your menu.*

**SOUP OR SALAD**

(CHOICE OF)

West Coast Seafood Chowder  
Classic Caesar Salad  
Okanagan Field Green Salad

**ENTRÉE SELECTIONS**

(CHOICE OF)

**PRAWN & CHICKEN CURRY BOWL**  
boneless breast, prawns, vegetables & cilantro in thai green curry;  
served over jasmine rice

**WILD BC SALMON**  
fire-grilled sockeye, complemented with pernod beurre blanc

**FIRE-GRILLED 7 OZ. CAB SIRLOIN STEAK**  
perfectly seasoned and grilled to your specifications

**PENNE RUSTICA**  
tomato, herbs, capers, mushrooms, spinach

**DESSERT**

(CHOICE OF)

**CRÈME BRÛLÉE**  
an ever-changing seasonal flavour

**MOCHA ICE CREAM PIE**  
maple glazed almonds & chocolate ganache

***Coffee/Tea or fountain pop included***

\$39.99 per person

*applicable taxes +18% gratuity will be added*

DINNER MENU 2 - PACIFIC NORTHWEST

**4 COURSE MENU**

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."  
Ask for our recommendations to complement your menu.*

**STARTER**

Sweet Chili Chicken & Calamari Share Platter

**SOUP OR SALAD**

(CHOICE OF)

West Coast Seafood Chowder  
Classic Caesar Salad  
Okanagan Field Green Salad

**ENTRÉE SELECTIONS**

(CHOICE OF)

**COCONUT COD**

pan seared with coconut lime, vegetables over quinoa

**NORTHWEST SEAFOOD PASTA**

wild market fish, prawns, mussels, clams, spinach,  
roasted tomatoes, garlic cream sauce

**FIRE-GRILLED 9 OZ. CAB BASEBALL CUT SIRLOIN STEAK**

perfectly seasoned and grilled to your specifications

**BBQ BABY BACK RIBS**

slow roasted pork ribs, smoky BBQ sauce, with sea-salted fries

**WILD MAPLE SALMON**

roasted on a cedar plank

**DESSERT**

(CHOICE OF)

**CRÈME BRÛLÉE**

an ever-changing seasonal flavour

**MOCHA ICE CREAM PIE**

maple glazed almonds & chocolate ganache

*Coffee/Tea or fountain pop included*

\$46.99 per person

*applicable taxes +18% gratuity will be added*

**DINNER MENU 3 - DELUXE WEST COAST**

**4 COURSE MENU**

*We offer a wonderful selection of hors d'oeuvres both hot and cold, served individually or "platter style."  
Ask for our recommendations to complement your menu.*

**STARTER**

**SEAFOOD SHARE PLATTER**

crab dip, coconut shrimp, calamari & firecracker shrimp

**SOUP OR SALAD**

(CHOICE OF)

West Coast Chowder  
Classic Caesar Salad  
Okanagan Field Green Salad

**ENTRÉE SELECTIONS**

(CHOICE OF)

**SESAME CRUSTED AHI**

pan seared, shiitake mushroom rice & drizzled with chili oil

**CAB NEW YORK STRIP**

12 oz. perfectly seasoned, grilled and accented with shallot butter

**MISO CRUSTED WILD BC HALIBUT**

a Boathouse favourite - with black pepper sauce

**SIRLOIN AND CRAB STUFFED PRAWNS**

perfectly grilled CAB sirloin with roasted prawns  
stuffed with crab and herb cream cheese

**LOBSTER TAIL DINNER**

oven roasted, with hot drawn butter

**DESSERT**

(CHOICE OF)

**CRÈME BRÛLÉE**

an ever-changing seasonal flavour

**MOCHA ICE CREAM PIE**

maple glazed almonds & chocolate ganache

***Coffee/Tea or fountain pop included***

\$69.99 per person

*applicable taxes +18% gratuity will be added*



**BANQUET ENHANCEMENTS - MIX & MATCH RECEPTION PLATTERS**

**COLD CANAPÉS**

Prices per dozen - minimum 4 dozen per selection

- Oysters \$36.99
- Tomato Bocconcini \$23.99
- Smoked Salmon on Sourdough \$25.99
- Tuna Tacos \$35.99
- Tomato Bruschetta \$25.99
- Crab Tostada \$ \$35.99
- Seafood Ceviche \$ 29.99

**HOT CANAPÉS**

Prices per dozen - minimum 4 dozen per selection

- Satay Trio  
*(combination of pesto chicken, teriyaki beef & garlic prawns)* 4 of each \$ 25.99
- Thai Crab Cakes \$37.99
- Beef Sliders \$38.99
- Salmon Sliders \$38.99
- Roasted Tomato Brie Crostini \$29.99
- Bacon-Wrapped Scallops \$49.99
- Crispy Lobster Ravioli \$48.99

**PLATTERS**

Small platters/displays serve approx. 20-30 ppl

Large platters/displays serve approx. 50-60 ppl

Oysters Station	small \$600	/	large \$900
Seafood Display	small \$450	/	large \$800
Fruit Platter	small \$180	/	large \$240
Dessert Display	small \$200	/	large \$400
Artisan Cheese & Bread Board	one size \$200		
Vegetable Crudité	one size \$80		

*applicable taxes +18% gratuity will be added*