Best of the West Coast

Group Menus & Planning Guide

KITSILANO
NEW WESTMINSTER • WHITE ROCK
RICHMOND • PORT MOODY

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

SALAD SELECTIONS
(CHOICE OF)

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 FISH & 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 and fountain pop included

$32.99 per person
applicable taxes +18% gratuity will be added

Offering the ultimate West Coast Dining experience at 5 waterfront locations.
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)

COCONUT COD
pan seared with coconut lime, vegetables over quinoa

CLAMS & BAY SCALLOP LINGUINE
clams, bay scallops, roasted tomato, garlic

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 and fountain pop included

$36.99 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)

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 WITH CHICKEN
chicken, 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 and fountain pop included

$39.99 per person
applicable taxes +18% gratuity will be added

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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.

SALAD SELECTIONS

(CHOICE OF)

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 and fountain pop included

$42.99 per person
applicable taxes +18% gratuity will be added

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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

CLAMS & BAY SCALLOP LINGUINE
clams, bay scallops, roasted tomato, garlic

FIRE-GRILLED 9 OZ. CAB BASEBALL CUT SIRLOIN STEAK
perfectly seasoned and grilled to your specifications

BRAISED LAMB SHANK
slow roasted in rosemary, thyme, red wine,
served with garlic mashed potatoes, zucchini, mushrooms, asparagus

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 and fountain pop included

$49.99 per person
applicable taxes +18% gratuity will be added

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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

CRAB AND LOBSTER STUFFED RAVIOLI
pasta stuffed with lobster & crab meat, roasted tomato, spinach & citrus cream, prawns

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 and fountain pop included

$72.99 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

- Tomato Bocconcini $26.99
- Smoked Salmon on Sourdough $28.99
- Tuna Tacos $38.99
- Tomato Bruschetta $28.99
- Seafood Ceviche $32.99
- Poached Prawns $38.99

HOT CANAPÉS
Prices per dozen - minimum 4 dozen per selection

- Satay Trio (combination of pesto chicken, teriyaki beef & garlic prawns) 4 of each $28.99
- Thai Crab Cakes $40.99
- Meatball Sliders $50.99
- Roasted Tomato Brie Crostini $32.99
- Scallops with Beurre Blanc $32.99
- Coconut Shrimp with Sweet Chili Sauce $28.99

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 $250
- Vegetable Crudité one size $110

Applicable taxes +18% gratuity will be added