

HAVE YOURSELF



A MERRY



— HO HO —

**HOLIDAY AT
COPPER CHIMNEY**



CELEBRATE YOUR HOLIDAY SEASON WITH US THIS YEAR

WELCOME TO THE HOLIDAY SEASON AT THE COPPER CHIMNEY



Whether you're out with colleagues or a group of friends, we will ensure you celebrate your Holiday gathering in style – for good food, great drinks and a party atmosphere look no further than The Copper Chimney

Amazing wine & cocktail list
Premium draught & bottled beer
Happy hour snacks & drinks
Live entertainment



Booking with us couldn't be easier, our catering manager will be happy to provide you with anything you need for your perfect occasion.



HOW TO BOOK



Find us at: 567 Hornby Street, Vancouver, V6E 2E8

Call us on: (604) 689-8862

Email: eventsales@hotellesoleil.com

Website: www.copperchimney.ca

Alternatively: Call our dedicated events line (604) 632-3013

Festive Buffet - \$49pp

SALADS

Choice of 2 (Additional salad \$2 per person)

Artisan Mixed Greens
Caesar Salad
Goan Beet Salad
Copper Chimney Salad
Spinach Salad,
Kachumber Salad

PLATTERS

Choice of 1 (Additional platters \$3 per person)

Selection of International Cured Meats
BC Smoked Salmon Platter
Fresh Crudités
Antipasto
Sliced Seasonal Fruit

ENTREES

Choice of 2 main courses and 1 vegetarian
(Additional Main Courses \$4.00 per person)
For carving station \$100 Chefs' fees are applicable

Main Courses

Roasted Fraser Valley Turkey
Roast Striploin of Alberta Beef
Maple glazed Ham
Butter Chicken Curry
Seared Tandoori Salmon
Lamb Curry
Tandoori Chicken

Vegetarian Main Courses

Spinach & Ricotta Cannelloni
Vegetarian Lasagna
Vegetable Curry
Chow Mein Noodles Stir Fry
Wild Mushroom Ravioli

SIDE DISHES

Choice of 3 (Additional Side Dishes \$1.00 per person)

Traditional Vegetarian Stuffing
Roasted Jeera New Potatoes
Cardamom Clove Scented Basmati Rice
Sautéed Fresh Curry Vegetable Medley
Jardinière Fresh Seasonal Vegetables
Yukon Gold Garlic Mash Potatoes

DESSERTS

Choice of 3 (Additional Desserts \$2.00 per person)

Traditional Yule Log
Gulab Jamun
Carrot Halwa
Chai Infused Crème Brûlée
Assorted Cheese Cakes
Mousse Cakes

PLATED GROUP DINNER

3 courses - Soup or Salad, Entrée, Dessert

4 courses - Soup, Salad, Entrée, Dessert

Substitute a Soup or Salad for an Appetizer add \$5

SOUPS

Roasted Butternut Squash Velouté

cilantro crème fraîche

Apple & Parsnip

braised chestnuts, calvados cream

Wild Mushroom

smoked duck, chive chantilly

SALADS

Festive Salad

mixed green, dried cranberries, candied pecans, goat cheese, lemon dressing

Goan Beet Salad

toasted cardamom, caramelized red onion, goat cheese, ginger-balsamic

Spinach Salad

spinach, crisp romaine lettuce, curry balsamic dressing, Harrison Farm eggs, cherry tomatoes

APPETIZERS

Crab Cakes

mango, pineapple relish, coconut ginger lime dressing

Tiger Prawn Tandoori

sambal, garlic, lemon juice, cilantro, sea salt

Vegetable Samosas

marzano tomato chutney

ENTREES

Roasted Fraser Valley Turkey

ginger cranberry sauce, traditional vegetarian stuffing,

Yukon gold potatoes, traditional vegetables, gravy

\$42 per person – 3 courses \$47 per person – 4 courses

Seared Tandoori Salmon

curry leaf infused coconut sauce, black mustard seeds, sautéed broccolini,

pan roasted jeera new potatoes

\$40 per person – 3 courses \$45 per person – 4 courses

Butter Chicken Curry

tomato-fenugreek sauce, basmati rice, Indian seasonal veg, naan bread

\$38 per person – 3 courses \$43 per person – 4 courses

Lamb Curry

braised in red onions, tomatoes, cinnamon sticks, cardamom,

basmati rice, Indian seasonal veg, naan bread

\$38 per person – 3 courses \$43 per person – 4 courses

Roast Striploin of Alberta Beef

peppercorn fenugreek sauce

\$42 per person – 3 courses \$47 per person – 4 courses

DESSERTS

Dark & White Chocolate Terrine

Gulab Jamun

Cinnamon Eggnog Cheesecake

HOLIDAY FEAST

\$55 per person

confirmed numbers for each Entrée 72hours prior to function.

Or

\$60 per person

guests may order choice of Entrée at dinner

H'ORDERVES

Chef's Festive Selection – 2 per person

APPETIZERS

Soup followed by Salad Appetizer Option - Add \$5 per person

Roasted Butternut Squash Velouté

cilantro crème fraiche

or

CC Festive Salad

mixed greens, dried cranberries pecans, goat cheese, lemon dressing

ENTREES

Roast Turkey

ginger cranberry sauce, traditional vegetarian stuffing, creamy cumin Yukon gold potatoes, traditional vegetables, cider gravy

Or

Roast Striploin of Alberta beef

chargrilled, peppercorn fenugreek sauce, pan roasted jeera new potatoes, sautéed broccolini

Or

Lamb Lollipops

tandoori seared, yellow mustard oil, lemon juice, ginger garlic paste, fenugreek, yogurt marinade,

Or

Seared Tandoori Salmon

curry leaf infused coconut sauce, black mustard seeds, sautéed broccolini, pan roasted jeera new potatoes

DESSERTS

Dark & White Chocolate Terrine

raspberry coulis

Or

Cinnamon Eggnog Cheesecake

berry coulis

Petit Fours

Selection of Homemade Sweets

A GIFT FOR YOU



**THIS
HOLIDAY SEASON**



Booking a Holiday party is never a simple task. As a thank you for your hard work we'd like to give you a little something back. Every Holiday party organizer will receive a gift of a meal for two* for weekday parties of 20 or more, dining from the Holiday menu. This gift will be honoured on booking made and confirmed** before November 22nd. Book early so you don't miss out.

*Meal for two to the value of \$80 food and beverage. Meal must be redeemed between January 1st and March 31st 2015. Phone reservations required, subject to availability. Cannot be used in conjunction with any other offer (including Happy Hour).

Add Chef's Canapés



For \$4pp*



Our gift to you...special canapés for an additional \$4 per person, will add that special touch to your Holiday menu.

*2 pieces per person

HOLIDAY HAPPY HOUR



**Monday to Friday 3pm – 6pm
Saturday & Sunday 5pm – 7pm
Friday & Saturday 10pm – 11pm**





REVIEWS



The event was a huge success last night! The compliments were flying around the room about the food!

Once again, an amazing job done by an amazing team! Thank you, so much for all of the effort you guys put into this one. It was a little bit of a different take on a Call Party, and you pulled it off beautifully. Actually I think the word that was used by our senior partner (the one who gave the oath) was "Exquisite"!!



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