

BANQUET MENU

2024


TIGH-NA-MARA
SEASIDE SPA RESORT & CONFERENCE CENTRE



Breakfast

PLATED | Min. 10 guests

Freshly Brewed Free Trade Organic Coffee, Assorted Premium Teas, Chilled Orange, Apple & Cranberry Juices

TRADITIONAL	\$26.25	VANCOUVER ISLAND	\$29.00
Vancouver Island Scrambled Eggs Smoked Bacon Breakfast Sausage Roasted Potatoes Multigrain Toast with Fruit Preserves		Two Vancouver Island Fresh Poached Eggs Honey Ham English Muffin Hollandaise Sauce Roasted Potatoes	

BUFFET

Freshly Brewed Free Trade Organic Coffee, Assorted Premium Teas, Chilled Orange, Apple & Cranberry Juices

FRENCH CREEK	\$31.00	LITTLE QUALICUM	\$34.00
Min. 20 guests		Min. 20 guests	
Selection of Fresh Seasonal Whole Fruit Housemade Oatmeal (Vegan, GF, DF) with Raisins, Brown Sugar Biscuits & Jams Vancouver Island Fresh Scrambled Eggs with Chives Smoked Bacon, Breakfast Sausage Roasted Potatoes		Selection of Fresh Seasonal Whole Fruit Selection of Fresh Baked Pastries Buttermilk Pancakes Whipped Butter & Canadian Maple Syrup Smoked Bacon & Breakfast Sausage Roasted Potatoes	

EUROPEAN

Min. 25 guests

Selection of Fresh Seasonal Whole Fruit
Selection of Fresh Baked Pastries, Assorted Breads
Sliced Fruit, Yogurt, Muslix
Hardboiled Eggs
Sliced Swiss Cheese, Cheddar Cheese
Sliced Ham, Salami, Smoked Sausage

Choice of:

Vancouver Island Scrambled Eggs
Sautéed Mushrooms, Spinach
Aged Cheddar & Monterey Jack Cheese (GF)
-or-
Vancouver Island Fresh Poached Eggs
& Honey Ham on an English Muffin
Hollandaise Sauce

ENHANCEMENTS

Individual Flavoured Yogurts (GF)	\$3.25ea
Sliced Fruit with Yogurt (GF)	\$6.75pp
Bagels with Cream Cheese	\$4.75pp
Eggs Benedict with Ham	\$7pp
Eggs Benedict with Smoked Salmon	\$8pp
Local Berry Pancakes	\$6pp
In-room Prepared Omelet Station* (GF)	\$9pp
French Toast with Berry Compote	\$6.50pp
Hot Oatmeal with Cinnamon & Apples (Vegan, GF, DF)	\$5pp
Oatmeal Power Balls <i>Oats, Chia Seeds, Peanut Butter, Dark Chocolate (V, GF)</i>	\$16.50/dozen
Egg Bites (GF)	\$5
Hard Boiled Eggs	\$2ea
*Chef in Attendance (Stations)	\$55/CHEF

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Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Breakfast

CONTINENTAL | Min. 15 guests

Freshly Brewed Free Trade Organic Coffee, Assorted Premium Teas, Chilled Orange, Apple & Cranberry Juices

CAMPBELL RIVER \$25.25

Selection of Fresh Seasonal Whole Fruit
Selection of Fresh Baked Croissants
Muffins, Biscuits & Fruit Preserves
Fruit Yogurt Parfaits
Housemade Oatmeal with Raisins
& Brown Sugar (Vegan,DF,GF)

BREAKS

MORNING BREAK

\$9.50

Freshly Brewed Free Trade Organic Coffee
Assorted Premium Teas
Selection of Fresh Baked Pastries

AFTERNOON BREAK

\$9.50

Freshly Brewed Free Trade Organic Coffee
Assorted Premium Teas
Selection of Fresh Baked Cookies or
Banana Health Loaf or Mini Muffins

HEALTH BREAK

\$14.00

Fresh Sliced Fruit with Yogurt
Housemade Banana Loaf
Zucchini & Date Loaf

SMOOTHIE BREAK (GF)

\$9.50

Choose 1 For The Group:

Blueberry Almond Milk (DF)
Strawberry Banana Vanilla Yogurt
Berry Turmeric Almond Milk (DF)

TOP BRIDGE TRAIL

\$14.75

Selection of Whole Fruit
Assortment of Flavoured Individual Yogurts
Housemade Granola Bars

ADDITIONAL BREAK ITEMS

Regular & Decaffeinated Coffee & Assorted Teas (1 hr unlimited)	\$4.75/person
Soft Drinks*	\$3.75/can
Bottled Still Water* (330ml)	\$3.75/bottle
San Pellegrino Limonata*	\$3.75/can
Perrier*	\$4/bottle
Bottled Fruit Juices*	\$3.75/bottle
Homemade Banana & Pumpkin Seed Loaf	\$29.75/dozen slices
Fresh Baked Muffins	\$38/dozen
Fresh Baked Croissants	\$38/dozen
Fresh Baked Cookies:	\$38/dozen
Chocolate Chip, Peanut Butter, Double Chocolate, White Chocolate Macadamia	
Selection of Squares:	\$38/dozen
Nanaimo Bars, Carrot Cake, Butter Tarts	
Iced Cinnamon Sticky Buns or Danishes	\$35.50/dozen
Whole Fresh Fruit (V,GF)	\$3.50/ea
Fruit Kabobs with Yogurt Dip (GF)	\$7.50/pp
Fresh Seasonal Sliced Fruit (V,GF)	\$7.50/pp
House Made Blueberry Scones	\$6/ea
Quinoa Date Bars (Vegan,DF,GF,Nut free)	\$5/ea
Gluten Free Biscotti	\$3/ea
Gluten Free Brownie (Nut free)	\$3.50/ea
Energy Protein Bars	\$4.50/ea
Fresh Baked Biscuits & Jam	\$4/ea

*on Consumption

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Lunch

PLATED | Min. 15 guests

Freshly Brewed Free Trade Organic Coffee, Assorted Premium Teas

SPROAT LAKE \$25.25

Choose 1 For The Group:

Deli Sandwich on Brioche Bun
or Tortilla Wraps

Garden Salad

Gathered Greens, Peppers, Tomatoes, Radishes
Cucumbers, Lemon Basil Vinaigrette Dressing
(Vegan,DF,GF)

Choose 1 Soup For The Group:

Tomato (Vegan,DF,GF) Carrot Ginger (V,DF,GF)
Cream of Mushroom (GF) Vegetable (Vegan,DF,GF)
Roasted Butternut Squash (V,DF,GF)

COWICHAN VALLEY

Choose 1 Side & 1 Entrée For The Group

Garden Salad: Gathered Greens, Peppers, Tomatoes,
Radishes, Cucumbers, Lemon Basil Vinaigrette
Dressing (Vegan,DF,GF)

Caesar Salad: Crisp Romaine Hearts, Roast Garlic
Dressing, Parmesan Cheese, Sides of Garlic Focaccia
CROUTONS & Smoked Bacon Bits

Rice Noodle Salad: Cabbage, Carrots, Sweet Onion,
Hoisin Dressing (Vegan,DF,GF)

Choose 1 Soup For The Group:

Tomato (Vegan,DF,GF) Carrot Ginger (V,DF,GF)
Cream of Mushroom (GF) Vegetable (Vegan,DF,GF)
Roasted Butternut Squash (V,DF,GF)

Choose 1 For The Group:

Roast Beef: Horseradish Cream, Aged White Cheddar
Roast Turkey: Cranberry Mayonnaise, Swiss Cheese
Ham: Chutney, Swiss Cheese
Roasted Chicken: Red Pepper, Honey, Brie
Egg Salad: Green Onion, Celery
Vegetarian: Roast Red Peppers, Onions, Cucumber,
Roast Garlic Hummus (V)
(Substitute gluten free bun for \$4 per person)

ENTRÉE

Wild Mushroom Penne: Basil Alfredo Sauce,
Parmesan Cheese \$30.50 (V)

Parmesan & Panko Rockfish: Brown Basmati Rice,
Fresh Herb Crust, Salsa Verde \$33.50

Grilled Cedar Plank Sockeye Salmon: Brown Basmati
Rice, Ginger Maple Mustard \$36.75

Cauliflower Steak: Brown Basmati Rice, Spicy Herb
Rubbed, Salsa Verde \$28.25 (Vegan,DF,GF)

Roast Chicken Breast: Herbed Buttermilk Mashed
Potato, Sweet Onion, Fresh Herbs, Mushrooms
\$33.50 (GF,DF)

Served with Seasonal Vegetables

CEDAR BOWL (DF,GF) \$25.25

Mixed Grains, Tahini Dressing, Spinach,
Watermelon Radish, Chickpeas, Hardboiled Egg,
Roasted Pineapple, Cabbage, Carrots, Sweet Onions
& Avocado

Choose 1 For The Group:

3 oz Grilled Sockeye Salmon \$8
Grilled Chicken \$7
Prawns \$8

DESSERTS

Add dessert for \$6.25 per person

Choose 1 For The Group:

Chocolate Brownies: Vanilla Ice Cream
Cedars Peanut Butter Pie: Vanilla Cream Cheese,
Natural Peanut Butter, Graham Cracker,
Chocolate Ganache
Flourless Chocolate Torte (GF)
Blueberry Cheesecake: Berry Compote,
Graham Crumb Crust

\$4.25 per person surcharge applies for additional choice of entrée to a maximum of 3 choices

\$12 per person surcharge will apply for a choice of at the table, to a max of 3 choices

All children's meals are 1 choice for entire party

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Lunch

DELI BOXED TO GO

Minimum Order 15 For Each Selection.

Max 2 Selections Per Group

Please Provide A Minimum Of 48 Hours Notice for Larger Orders. Not Available for Dining In Banquet Space, Take Out Only.

HERBED CHICKEN \$22.00

Housemade Hummus, Pita Bread, Greek Salad

PLOUGHMANS \$23.00

Aged Cheddar, Pickle, Hard Boiled Egg
Sliced Deli Meats
Chutney, Crackers, Baguette

WEST COAST (GF) \$26.25

Sockeye Salmon
Spinach Salad, Strawberries,
Cucumber, Cherry Tomato, Cabbage,
Green Goddess Dressing, Baguette

CEDAR BOWL (DF,GF) \$25.25

Mixed Grains, Tahini Dressing,
Spinach, Watermelon Radish, Chickpeas,
Hardboiled Egg, Roasted Pineapple, Cabbage,
Carrots, Sweet Onions & Avocado

Add 3 oz Grilled Sockeye Salmon \$8

Add Grilled Chicken \$7

EXPRESS LUNCH

BUFFET | 6-24 guests \$30.50

Choose 1 Soup For The Group:

Tomato (Vegan,DF,GF) Carrot Ginger (V,DF,GF)

Cream of Mushroom (GF) Vegetable (Vegan,DF,GF)

Roasted Butternut Squash (V,DF,GF)

Choose 3 For The Group:

Garden Salad: Gathered Greens, Peppers, Tomatoes,
Radishes, Cucumbers, Lemon Basil Vinaigrette
Dressing (Vegan,DF,GF)

Caesar Salad: Crisp Romaine Hearts, Roast Garlic
Dressing, Parmesan Cheese, Sides of Garlic Focaccia
Croutons & Smoked Bacon Bits

Potato Salad: Bacon, Red Onion, Thyme, Celery,
Honey Grainy Mustard Dressing

Cabbage & Apple Slaw: Honey Mustard Dressing
(V,GF)

Rice Noodle Salad: Cabbage, Carrots, Sweet Onion,
Hoisin Dressing (V,DF,GF)

Roasted Chickpea & Quinoa Tabbouleh Salad: Mint,
Cucumber, Tomato, Green Onion, Lemon Balsamic
Dressing (Vegan,DF,GF)

Choose 2 For The Group

On Brioche Buns or Tortilla Wraps

Roast Beef: Horseradish Cream, Aged White Cheddar

Roast Turkey: Cranberry Mayonnaise, Swiss Cheese

Ham: Chutney, Swiss Cheese

Roasted Chicken: Red Pepper, Honey, Brie

Roasted Mediterranean Vegetable Wrap: Avocado,
Lettuce, Roasted Garlic Hummus, Vegetables,
Feta Cheese

Egg Salad: Green Onion, Celery

(Substitute gluten free bun for \$4 per person)

Selection of Cookies & Squares

ADD ONS

Soft Drinks* \$3.75/can

Bottled Still Drinks* (330ml) \$3.75/bottle

Bottle Fruit Juices* \$3.75/bottle

Whole Fresh Fruit \$3.50/ea

Fresh Baked Cookies: \$3/ea

Chocolate Chip, Peanut Butter,
Double Chocolate, White Chocolate Macadamia

*on Consumption

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Lunch

WORKING BUFFET

Freshly Brewed Free Trade Organic Coffee, Assorted Premium Teas

CHASE RIVER \$31.50

Min. 20 guests

Basket of Pita Bread with Raita & Chutney

Garden Salad: Gathered Greens, Peppers, Tomatoes, Radishes, Cucumbers, Lemon Basil Vinaigrette Dressing (Vegan,DF,GF)

Roasted Corn & Orzo Pasta: Peppers, Cucumbers, Feta Cheese, Sundried Tomato Dressing

Butter Chicken: Tandoori Marinated Chicken Thighs, Rich Tomato, Butter, Cream Sauce, Cilantro, Chutney

Roasted Vegetable Curry: Chickpea, Coconut Milk, Curry Spices, Basmati Rice (Vegan,DF,GF)

Brown Basmati Rice

Sweet Table from Our Bakery

COWICHAN RIVER GREEK \$33.50

Min. 20 guests

Warm Pita Bread with Tzatziki & Hummus

Classic Greek Salad: Crumbled Feta, Kalamata Olives, Olive Oil, Basil & Red Onions (GF)

Garden Salad: Gathered Greens, Peppers, Tomatoes, Radishes, Cucumbers, Lemon Basil Vinaigrette Dressing (Vegan,DF,GF)

Spanakopita: Spinach & Feta in Phyllo Pastry

Grilled Chicken Breasts: Oregano, Lemon & Garlic Rub

Roasted Potatoes: Lemon & Oregano Seasoning (V,DF,GF)

Sweet Table from Our Bakery

MIRACLE BEACH SIZZLING FAJITAS \$35.50

Min. 20 guests

Choose 2 Salads

Garden Salad: Gathered Greens, Peppers, Tomatoes, Radishes, Cucumbers, Lemon Basil Vinaigrette Dressing (Vegan,DF,GF)

Caesar Salad: Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese, Sides of Garlic Focaccia

Croutons & Smoked Bacon Bits

Cabbage & Apple Slaw: Honey Mustard Dressing (V,GF)

Potato Salad: Bacon, Red Onion, Thyme, Celery, Honey Grainy Mustard Dressing

Roasted Chickpea & Quinoa Tabbouleh Salad: Mint, Cucumber, Tomato, Green Onion, Lemon Balsamic Dressing (Vegan,GF)

Mexican Spiced Grilled Chicken: Flour Tortillas, Sautéed Peppers, Mushrooms & Onions, Black Beans, Cilantro Lime Rice

Three Cheese Blend, Sour Cream, Fire Roasted Salsa, Jalapeno Peppers

Sweet Table from our Bakery

NANAIMO RIVER \$35.50

Min. 30 guests Selection of Freshly Baked Breads with Whipped Butter or Bannock Bread

Choose 3 Salads:

Garden Salad: Gathered Greens, Peppers, Tomatoes, Radishes, Cucumbers, Lemon Basil Vinaigrette Dressing (Vegan,DF,GF)

Caesar Salad: Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese, Sides of Garlic Focaccia

Croutons & Smoked Bacon Bits

Choose 2 Entrées:

Vegetarian Shepherds Pie: Root Vegetables, Garlic, Mushrooms, Lentils, Tomatoes, Yukon Gold & Yam Mashed (Vegan,DF,GF)

Rotini Plant Based Pea Pasta: Tomato Purée, Roasted Artichokes, Sweet Peppers, Spinach, Mushrooms & Basil. Mozzarella Cheese on side (Vegan,DF,GF)

Butter Chicken: Tandoori Marinated Chicken Thighs, Rich Tomato Butter Cream Sauce, Cilantro, & Chutney

Mac & Cheese: Mozzarella Cheese, Aged White Cheddar, Caramelized Onion, Cream Sauce, Herb Focaccia Bread Toppings, Side Smoked Bacon

Sweet & Sour Chicken: Pineapples, Peppers, Sesame Seeds & Green Onion (DF)

Potato Salad: Bacon, Red Onion, Thyme, Celery, Honey Grainy Mustard Dressing

Roasted Chickpea & Quinoa Tabbouleh Salad: Mint, Cucumber, Tomato, Green Onion, Lemon Balsamic Dressing (Vegan,DF,GF)

Beef Stew: Carrots, Potatoes, Pearl Onions, Rich Beef Gravy (DF,GF)

Roast Chicken: Lemon, Garlic, Fresh Herbs, Olives & Peppers (DF,GF)

Parmesan & Panko Rockfish: Fresh Herb Crust, Salsa Verde

Rice Pilaf: Vegetable Broth, Fresh Thyme & Garlic (DF,GF)

Seasonal Vegetables: Roasted, Honey & Dill (DF,GF)

Sweet Table from Our Bakery

Additional entrée items add \$8

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Reception

CHEF'S NOTE:

A general rule for quantities are as follows:

6 to 8 pieces per person for a pre-dinner reception

8 to 12 pieces per person for a reception 12 to 18 pieces per person for a dinner reception

Minimum 2 dozen per selection

HORS D'OEUVRES COLD

REGULAR \$41.00/DOZEN

Roasted Vegetable, Goat Cheese on
Seed Cracker (V,DF,GF)
Brie & Strawberry on Herb Crostini (V)
Falafel Bites & Hummus (V,GF)
Herb & Spice Cream Cheese Balls
Grape Tomato, Mozzarella Brochette (V,GF)
Basil Pesto, Cream Cheese on Crostini (V)

DELUXE \$45.00/DOZEN

Beef Carpaccio: Horseradish Cream on Crostini
Prawn & Cucumber (GF)
Tuna Poke: Avocado Purée, Sesame Seed (DF)
Shrimp, Mint, Melon Spoon (DF)
Smoked Salmon Lox on Naan

HOT

REGULAR \$41.00/DOZEN

Cauliflower Pakora, Mango Chutney (V,GF)
Vegetable Gyoza, Hoisin Ginger (V,GF)
Spanakopita, Herb Ranch Dressing
Fried Breaded Mushroom Bites, Smoked Tomato Jam (V)
Vegetable Spring Rolls, Honey Garlic

DELUXE \$45.00/DOZEN

Tempura Prawns: Lemon Caper Mayo
Chicken Satay: Hoisin Ginger Sauce
Italian Meatballs: Marinera Sauce, Parmesan Cheese
Fried Spicy Breaded Avocado: Ranch Dip (V)
Beef Short Rib: on Crostini

PLATTERS | Min. 15 guests

CRUDITÉS \$6.25PP

A Selection of Fresh Cut Vegetables

Tangy Ranch Dip

Additions:

Avocado Dressing \$2

Red Pepper Hummus \$2

BAKED BREADS &
SPREADS \$7.25PP

Roast Garlic Hummus (GF)

Spinach & Artichoke (GF)

Selection of Crackers & Baked Breads

SLICED SEASONAL
FRESH FRUIT \$7.25PP

Accompanied with a Yogurt Dip

DOMESTIC &
INTERNATIONAL CHEESES
\$260SM (25 People) \$465LG (50 People)

Aged Cheddar

Swiss Brie & Blue Cheese

Selection of Crackers

Fresh Seasonal Fruit & Crusty Baguette

WINGS, WINGS
& MORE WINGS! \$19PP

6-8 wings per person

Choice of: Mild, Medium or Hot Sauce

& Honey Garlic

Served with Blue Cheese Dip

ANTIPASTO PLATTER
\$260SM (25 People) \$465LG (50 People)

Cured Italian Meats

Olives & Grilled Vegetables

Focaccia, Flatbread & Savoury Bread Sticks

Savoury Jam, Spicy Mustard

CHARCUTERIE
\$370SM (25 People) \$675LG (50 People)

Salami, Sausages, Smoked Salmon

Selection of Pickles, Olives, Beets

Artichoke Hearts, Sweet Peppers, Fruit Chutney

Flatbreads & Crackers

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Reception

ENHANCEMENT FOOD STATIONS | Min. 30 guests per station

SLIDER STATION \$80.25/DOZEN

Minimum 5 Dozen

Tigh-Na-Mara Signature Beef Sliders
Vegetarian Sliders (V)
Legendary Pulled Pork Sliders
Sweet Citrus Sauce
Smoked BBQ Sauce

RISOTTO ACTION STATION \$20/PERSON

Chef Attended \$55/Chef

1 chef required per 50 people

Choose 2 Toppings:

Charred Red Pepper, Artichoke Hearts,
Roasted Asparagus
Wild Mushrooms, Peas, Olives, Shrimp
Asiago & Romano Shaved Cheese
Herb Crusted Bread Sticks

PASTA BAR \$21/PERSON

Choose A Noodle For The Group:
Penne, Cheese Tortellini or Linguine Pastas

Choose A Sauce For Group:
Marinara, Pesto or Cream Sauces

Choose A Protein For Group:
Chicken, Prawns or Italian Sausage

Choose 3 Toppings:
Sun-Dried Tomatoes, Olives, Red Onion,
Bell Peppers, Roast Garlic, Capers,
Field Mushrooms with Parmesan Cheese

Optional Chef in Attendance \$55/Chef
1 chef required per 50 people

MAC & CHEESE \$17/PERSON

Mozzarella Cheese, Canadian Aged Cheddar
Bacon, Roasted Garlic, Green Onion,
Caramelized Onions
Ketchup & Sriracha Hot Sauce on Side

SALAD STATION \$14.50/PERSON

Served in Mason Jars

Choose 2 For Your Group:
Roasted Vegetable (Vegan,DF,GF)
Potato Salad
Rice Noodle Salad (V,DF,GF)
Cabbage & Apple Slaw
Mixed Greens: Green Goddess Dressing

SWEET STATIONS & RECEPTION ENHANCEMENTS | Min. 50 guests per station

COOKIE BAR \$12.50/PERSON

4 pieces/person

Assortment of Freshly Baked Cookies
Double Chocolate, Chocolate Chip, White Chocolate
Macadamia & Biscotti

DECADENT CHOCOLATE FOUNTAIN \$22/PERSON

Rich Belgian Chocolate, Fresh Seasonal Fruit
Cookies, Marshmallows, Rice Krispie Squares
Sponge Cake Pops & Whipped Cream

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Dinner

PLATED | Min. 15 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Three Courses | Add \$8 Per Person For Four Courses

Maximum 120 people

Selection of Freshly Baked Rolls

STARTERS

Select 1 For Three Course For The Group

Select 2 For Four Course For The Group

Choose 1 Soup For The Group:

Tomato (Vegan,DF,GF) Carrot Ginger (V,DF,GF)

Cream of Mushroom (GF) Vegetable (Vegan,DF,GF)

Roasted Butternut Squash (V,DF,GF)

Garden Salad: Gathered Greens, Peppers, Tomatoes, Radishes, Cucumbers, Lemon Basil

Vinaigrette Dressing (Vegan,DF,GF)

Caesar Salad: Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese, Sides of Garlic Focaccia Croutons & Smoked Bacon Bits

Grape Tomato Bocconcini Cucumber Salad: Balsamic Glaze, Herb Oil (GF)

Spinach Salad: Strawberry, Goat Cheese, Candied Pecans, Herb Dressing (GF)

ENTRÉES

Served with Seasonal Vegetables & Herb Buttermilk Mashed Potatoes

Select 1 For The Group:

Potato Gnocchi: Roasted Peppers, Mushrooms, Artichokes, Tomato Herb Purée, Parmesan Cheese (V) **\$52.50**

New York Steak West Coast Cut: Served Medium, Peppercorn Sauce (GF) **\$69.50**

Salmon Wellington: Artichoke, Spinach, Lemon Dill Cream **\$62.00**

Roast Chicken Suprême: Caramelized Onion, Mushrooms, Fresh Thyme (DF,GF) **\$57.75**

Braised Beef Short Rib: Caramelized Onion, Mushroom, Red Wine Reduction (DF,GF) **\$66.00**

Grilled Cedar Plank Sockeye Salmon: Ginger Maple Mustard (DF,GF) **\$61.00**

Cauliflower Steak: Spicy Herb Rubbed, Salsa Verde (Vegan,DF,GF) **\$46.00**

Parmesan & Panko Rockfish: Fresh Herb Crust, Salsa Verde **\$52.50**

DESSERTS

Select 1 For The Group:

Peanut Butter Pie

Dark Chocolate Mousse

New York Cheesecake

Flourless Chocolate Tarte (GF)

Notes:

A multiple choice of entrée is only available for groups of 100 guests or less

Choices confirmed 72 hours ahead

A \$4.25 per person surcharge applies for additional choice of entrée to a maximum of 3 choices

A \$12 per person surcharge will apply for a choice of at the table, to a max of 3 choices

All children's meals are 1 choice for entire party

All guests will enjoy the same starter & dessert
Should a guest change their selection at the table, additional plate charges will apply

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Dinner

WHITE RIVER BUFFET | Min. 25 guests \$58.00

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Selection of Freshly Baked Rolls

APPETIZERS

Green Salads – Select 1:

Garden Salad: Gathered Greens, Peppers, Tomatoes, Radishes, Cucumbers,

Lemon Basil Vinaigrette Dressing (Vegan,DF,GF)

Caesar Salad: Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese, Sides of Garlic Focaccia Croutons & Smoked Bacon Bits

Spinach Salad: Strawberry, Goat Cheese, Candied Pecans, Herb Dressing (GF)

Composed Salads – Select 2:

Roasted Corn & Orzo Pasta: Peppers, Cucumbers, Feta Cheese, Sundried Tomato Dressing (V)

Broccoli & Grape Salad: Sweet Red Onion, Roasted Pumpkin Seeds, Green Goddess Dressing (GF)

Potato Salad: Bacon, Red Onion, Thyme, Celery, Grainy Dijon Mustard Vinaigrette

Roasted Yam Salad: Sweet Onions, Peppers, Parmesan Cheese, Ginger, Cider Vinaigrette (V,GF)

Grape Tomato & Cucumber Salad: Feta Cheese, Herb Dressing (GF)

HOT DISHES

Select 2 Of The Following:

Add A Third Choice For \$8

Roast Pork Loin: Caramelized Apple & Onion (GF)

Roast Chicken: Caramelized Onion, Mushrooms, Au Jus (DF,GF)

Parmesan & Panko Rockfish: Herb Crust, Salsa Verde

Mediterranean Chicken: Lemon, Garlic, Onions, Peppers, Olives, Tomato (DF,GF)

Butter Chicken: Tandoori Marinated Chicken Thighs, Rich Tomato, Butter, Cream Sauce, Cilantro, & Chutney (GF)

Rotini Plant Based Pea Pasta: Tomato Purée, Roasted Artichokes, Sweet Peppers, Spinach, Mushrooms & Basil. Mozzarella Cheese on side (Vegan,DF,GF)

Deluxe Entrées Add \$8

Braised Beef Brisket: Horseradish Cream, Rosemary Pearl Onion Jus (DF,GF)

Baked Wild Salmon: Tomato Salad, Lemon Herb Vinaigrette (DF,GF)

Rosemary & Thyme Roasted Baby Potatoes (DF,GF)

Medley of Fresh Seasonal Vegetables (Vegan,DF,GF)

Sweet Table from Our Bakery

PLATTER ENHANCEMENTS

Crudités Platter

A Selection of Fresh Cut Vegetables with Tangy Ranch Dips, Red Pepper Hummus (V,GF) \$6pp

Cheese Platter

Aged Cheddar, Swiss, Brie & Blue Cheese, Selection of Crackers, Fresh Seasonal Fruit & Crusty Baguette \$12pp

Antipasto Platter

Cured Italian Meats, Olives & Grilled Vegetables, Focaccia, Flatbread & Savoury Bread Sticks, Savoury Jam, Spicy Mustard \$9pp

Charcuterie Platter

Salami, Sausages, Smoked Salmon, Selection of Pickles, Olives, Artichoke Hearts, Sweet Peppers, Fruit Chutney, Flat Breads & Crackers \$14pp

Carvery Add \$8

Salmon Wellington: Fresh Herbs, Wild Mushrooms, Shallots & Spinach (DF)

Smoked Honey Ham: Dijon Mustard Crusted (DF,GF)

AAA Roast Beef: Yorkshire Pudding, Pan Jus & Creamy Horseradish (DF,GF)

Upgrade to

Slow Roasted AAA Prime Rib of Beef

Market Price Min 40 guests (DF,GF)

Leg of Lamb: Mint Rosemary, Pepper & Sea Salt Rub

Market Price Min 40 guests (DF,GF)

KIDS OPTIONS

12 & under \$25.00

Mac & Cheese: Alfredo Cheese Sauce

Chicken Fingers & Fries

All children's meals are 1 choice for entire party

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Dinner

BBQ BUFFET | Min. 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

CHOOSE 1 MAIN, 2 SALADS, 1 ACCOMPANIMENT \$38.00

CHOOSE 2 MAINS, 2 SALADS, 2 ACCOMPANIMENTS \$47.25

Buttermilk Biscuits

Mains

Chicken Burgers: Classic Toppings

Beef Burgers: Classic Toppings

Vegetable Burgers: Classic Toppings (Vegan,GF)

Smokies

BBQ Chicken: Maple BBQ Sauce (DF,GF)

Pulled Pork: Blueberry BBQ Sauce (DF,GF)

Baby Back Ribs: Smoked BBQ Sauce (DF,GF)

Salads

Garden Salad: Gathered Greens, Peppers, Tomatoes, Radishes, Cucumbers, Lemon Basil Vinaigrette Dressing (Vegan,DF,GF)

Caesar Salad: Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese, Sides of Garlic Focaccia Croutons & Smoked Bacon Bits

Potato Salad: Bacon, Red Onion, Thyme, Celery, Grainy Dijon Mustard Vinaigrette

Classic Coleslaw: Shredded Green Cabbage & Carrot, Ranch Dressing (V,GF)

Accompaniments

Rosemary Thyme Baked Potatoes: Sour Cream, Bacon, Chives (GF)

Seasonal Vegetables (Vegan)

Molasses Baked Beans (V,DF,GF)

Fresh Sliced Fruit (Vegan,GF)

Sweet Table from Our Bakery

ENHANCEMENTS

Upgrade to Striploin

Market Price

Min. 30 guests

DIETARY OPTIONS FOR BUFFETS & PLATED

Please make one selection for group. Note: additional \$25 surcharge will apply if not ordered in advance. Please choose one dietary option for the group.

VEGAN, GLUTEN FREE,
LACTOSE FREE \$4.75/PLATE

Roasted Vegetable Curry: Chickpeas, Coconut Milk, Curry Spices, Basmati Rice, Mango Chutney, Papadum (Vegan, Lactose Free, Gluten Free)

Rotini Plant Pea Pasta: Tomato Puree, Roast Artichoke Hearts, Spinach, Sweet Peppers, Mushrooms & Basil (Vegan, Lactose Free, Gluten Free)

Vegetarian Wellington: Shallots, Garlic, Spinach & Chickpeas (Vegan, Lactose Free)

Cauliflower Steak: Spicy Herb Rubbed Steak, Salsa Verde, Seasonal Vegetables & Basmati Rice (Vegan, Lactose Free, Gluten Free)

Carrot Cake: Sweet Coconut Cream, Roasted Walnuts, Cinnamon Spice (Vegan, Gluten Free)

Due to severity of certain allergies & dietary restrictions we suggest a fresh fruit plate or sorbet for dessert.

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Dinner

4 COURSE INDIGENOUS INSPIRED PLATES | Min. 30 guests

Housemade Baked Bannock Bread, Herbs & Sea Salt

FIRST COURSE

Select 1 For Group

Roasted Squash Soup: Apple, Roast Pumpkin Seeds, Crème Fresh (GF)

Seafood Chowder: Clams, Wild Pacific Salmon, Potato, Cream, Roast Corn (GF)

SECOND COURSE

Select 1 For Group

Quinoa & Beet Salad: Cranberry & Orange Vinaigrette (V,GF)

Pacific Northwest Clams (Seasonal): Smoked Bacon, Amber Ale Beer, Roast Garlic, Seaweed

Bison Meatballs: Forest Mushrooms, Caramelized Onion, Wild Blueberry Purée

THIRD COURSE

Select 1 For Group

Cedar Plank Wild Pacific Salmon: Cream Corn, Smashed Potatoes, Roasted Vegetables, Thyme & Maple Glace **\$65.00**

Braised Bison Flat Iron: Smashed Potatoes, Seasonal Vegetables, Smoked Pearl Onion Jus **\$85.00**

Duck Breast: Peach Honey Reduction, Pearl Barley Risotto & Roasted Vegetables **\$70.00**

Rock Fish & Seaweed: Braised Local Rock Fish, Tomato & Sweet Onion, Roasted Vegetables, Seven Grain Wild Rice Pilaf **\$65.00**

FOURTH COURSE

Select 1 For Group

Blueberry Cheesecake: Vanilla Ice Cream

Berry Bannock Bread Pudding: Mixed Berry, Vanilla Custard

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Late Night Bites

Min. 25 guests

CHICKEN WINGS (GF) \$16.50^{PP} POUTINE \$15.75^{PP}

Choice of: Mild, Medium
or Hot Sauce & Honey Garlic
Chicken Wings
Served with Blue Cheese Dip

Fresh Fries
Cheese Curds
Chicken Gravy

MAC & CHEESE \$14.00^{PP}

Mozzarella Cheese, Aged White Cheddar
Caramelized Onion, Cream Sauce
Herb Focaccia Bread Toppings
Side Smoked Bacon

PIZZA STATION \$25.00/^{PIZZA}

Minimum order 6 Pizzas
Assortment of 12" Pizzas

BUILD YOUR OWN NACHOS \$12.50^{PP}

Hot Cheese Sauce, Tomatoes
Shredded Cheese
Jalapenos & Black Olives
Seasoned Ground Beef

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Bar Price List

STANDARD BAR

STANDARD LIQUOR (1oz) \$6.50

Stolichnaya Vodka
Beefeaters Gin
Bacardi White
Bacardi Black
El Jimador Tequila
Wisers Rye
J&B Scotch

DOMESTIC BEER \$6.50

Budweiser
Bud Light
Kokanee

NON-ALCOHOLIC BEER \$6.50

Partake
Corona

HOUSE WINE
BY THE GLASS \$6.50

Soft Drinks (fountain) \$2
Perrier (330ml) \$4
Sparkling Apple Juice 750 ml (non-alcoholic) \$15
Alcoholic Punch (1 gallon serves 25) \$90
Non-alcoholic Punch (1 gallon serves 25) \$50

PREMIUM BAR

PREMIUM LIQUOR (1oz) \$7.00

East Van Vodka
Bombay Gin
Captain Morgan's Spiced Rum
Espolon Blanco Tequila
Crown Royal Rye
Johnny Walker Red Scotch

PREMIUM BEER \$7.00

Hoyne Pilsner
Broken Islands IPA
Hoyne Dark Matter
Hoyne Helios

IMPORT CIDERS
& COOLERS \$7.50

Corona
Stella Artois
Guinness
Strongbow Cider
Somersby Cider
No Boats On Sunday Cider

DELUXE WINE
BY THE GLASS \$10.00

MARTINI (2OZ) \$12.00

GUESTROOM RENTALS & AMENITIES

Wine Glass \$0.35 ea
Punch Glass \$0.35 ea
Galvanized Tub \$14.00 ea
Napkins \$0.40 ea
Plastic Pitchers \$1.50 ea
A Selection of Nuts,
Potato Chips & Pretzels \$5.00 /person
Soft Drinks (on Consumption) \$3.75 / can
Bottled Still Water (on Consumption) \$3.75 / btl
Bottled Fruit Juices (on Consumption) \$3.75 / btl
Sliced Lemons & Limes (10 people) \$10.00
16Lt Pail of Ice \$10.00
Delivery Fee \$25.00

A bartender will be provided free of charge, providing consumption is over \$300 per bar. If the minimum is not achieved, a bartender charge of \$30 per hour (minimum 4 hours) per bartender will be levied.

Brands are subject to change.

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Wine List

WHITE WINES

HOUSE WINES

Mission Hill Family Estate Pinot Gris \$45
British Columbia
Yellow Peach, Lemon, Lime

The Applicant Sauvignon Blanc \$45
Chile

SPECIAL SELECTION WHITE WINES

Mission Hill, Five Vineyard Pinot Grigio \$40
VQA
Tropical, Apricot, Papaya

Cedar Creek Riesling \$52
VQA
Floral, Citrus, Bright, Stone Fruit, Jasmine

Riverlore Sauvignon Blanc \$42
New Zealand
White Peaches, Herbs, Flowers, Minerality

Dirty Laundry 'Woo Woo' Vines Gewürztraminer \$42
VQA
Spice, Lemon Candy, Red Apple, Peach, Lychee

Cedar Creek Chardonnay \$45
VQA
Pineapple, Citrus, French Oak, Hay

Burrowing Owl Chardonnay \$62
VQA
Melon, Vanilla, Nut, White Peach

Hillside Pinot Gris \$54
Tropical, Apple, Guava

RED WINES

HOUSE WINES

Mission Hill Family Estate Cabernet Merlot \$45
British Columbia
Cassis, Red Currant, Vanilla, Lavender, Tobacco

The Applicant Cabernet Sauvignon \$45
Chile

SPECIAL SELECTION RED WINES

Hillside Merlot \$43
VQA
Plum, Dark Chocolate, Coffee, Silky Smooth

Gold Hill Syrah \$48
VQA
Spicy, Licorice, Black Fruits, Pepper

Dirty Laundry Cabernet Sauvignon \$54
VQA
Blackberry, Herbs, Green Olives, Ripe

Quails Gate Pinot Noir \$70
VQA
Blackberry, Raspberry Jam, Spice and Clove

Ravenswood Zinfandel \$52
California
Smoke, Spice, Chocolate, Pepper, Blackberry

Liberty School Cabernet Sauvignon \$62
California
Black Cherry, Plum, Violets

Burrowing Owl Merlot \$70
VQA
Ripe Black Cherry, Black Plum, Blueberry, Blackberry

ROSÉ

Mission Hill Family Estate Rosé \$45
British Columbia
Red Berry, Watermelon

Dirty Laundry Hush \$42
Merlot, Pinot Noir, Cabernet
Red Apple, Watermelon, Fresh Strawberries, Crisp

SPARKLING WINES & CHAMPAGNE

Pergolo Prosecco \$42
Italy
Apple, Crème Brûlée, Pear

Segura Viudas, Brut Reserva \$45
Cava, Spain
Citrus, Tropical Fruit, Lime, Pineapple

Hester Creek, Ti Amo \$54
VQA
Honey Suckle, Pear, Candied Citrus
Orchard Blossom Notes

Veuve Cliquot, Ponsardin Brut \$150
AOC Champagne, France
Crisp Apple, White Flowers, Wet Stones

cedars restaurant reserve wine list available upon request.

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Catering Information

FOOD & BEVERAGE

All food & beverage arrangements must be confirmed in writing with the Resort thirty (30) days prior to the date of the event(s), or at the time of booking if within thirty (30) days.

All food & beverage served in the Resort is to be supplied by Tigh-Na-Mara, with the exception of wedding cakes. No outside Food & Beverage may be brought into the Conference Centre. In accordance with Health and Safety Regulations, leftover food from one event may not be reused at a later event nor food and beverage products be removed from the function space after an event to be consumed at a later time. All buffet will remain set up for a maximum duration of 2 hours in accordance with Health and Safety Regulations.

To ensure the comfort of all Resort guests, speeches, photographs and entertainment are not permitted in the Restaurants. Tigh-Na-Mara is pleased to accommodate these requests in a private banquet room.

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Resort through the B.C. Liquor Distribution Branch. Liquor service is not permitted before 11:00am or after 1:00am (12:00 midnight on Sundays).

One set menu is required for all guests. We are pleased to work with any dietary concerns or food allergies in advance of the group's arrival. Substitution requests made during an event will be subject to a \$25.00 service charge.

Menu & room rental prices are subject to change without notice; however, menu prices will be honored sixty (60) days prior to the date of the event.

Any event booked on a Canadian statutory holiday will incur additional labour charges assessed at \$10.00 per person, per meal period, plus applicable GST

GUARANTEE

It is the responsibility of the client to advise the final guarantee to the Resort, three (3) business days prior to the event by 12:00 noon. Guarantees or actual attendance (whichever is greater) will be used for final billing. In the event that a guarantee has not been provided, the final number will be based on the previously discussed attendance or the actual number attending, whichever is greater. The Resort reserves the right to provide an alternative function room best suited for the group should the number of guests attending the event or room setup differ from the original contract.

SPECIAL CHARGES & TAXES

All Food & Beverage is subject to a 18% service charge. Government taxes are applicable and are subject to change without notice.

CANCELLATION

Cancellation penalties and terms are outlined in your contract. All deposits are non-refundable.

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Catering Information

PAYMENT

A non-refundable deposit is required to confirm all functions on a definite basis. Full payment for weddings and social events is required thirty days (30) prior to the event by a credit card.

Company cheques will be accepted for payment of a group account provided a credit application is completed and credit privileges are extended. Direct billing may be arranged pending prior approval from our Accounting Department. A credit application must be submitted a minimum of thirty (30) days prior to the function date.

The Resort will process invoices within seven (7) business days. Should you wish to pay by credit card an authorization form must be provided.

CONTRACTED SUPPLIERS

Contracted services organized by the client are subject to approval by the Resort.

Contracted services, including rentals or purchases, organized by the hotel on behalf of the client are subject to final billing and a 15% Resort Administration Fee.

DAMAGE

The Client is responsible for damages to the Resort premises; by their guests, agents or independent contractors acting on their behalf, during the period the Resort premises are under their control. This includes damages to wall coverings or doorways from the use of strong tape, tacks, or other attachments for posters, flyers, or written material.

The use of confetti or sparkles is strictly prohibited. The use of such material anywhere on the Resort property will result in a clean up fee (minimum \$250).

FUNCTION SPACE

The Resort reserves the right to inspect and control all private functions.

Space reserved is based on an 8:00am-5:00pm or 5:00pm-1:00am time frame. Set up and dismantle times are to be specified at the time of booking the function. Time added to an event while on-site or changes to contracted room setups within 24 hours of a function, will be subject to a labour charge (minimum \$100).

In accordance with government legislation, all function rooms, foyers and outdoor reception spaces are designated non-smoking areas.

Open flames are not permitted in the Conference Centre. Votive candles or tea lights must be enclosed with the candle flame below the lip of the glass.

SECURITY

The Client is responsible for additional security that may be required for an event.

Resort is not responsible for lost or stolen articles, loss of or damage to any article left at the Resort prior to, during or following a function.

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Catering Information

SHIPPING

As Tigh-Na-Mara Seaside Resort has very limited storage, we recommend that you arrange to have your shipment arrive no more than two (2) days prior to your event(s). Shipments with C.O.D. status will not be accepted. If goods are sent more than two (2) days prior to the event, a handling and storage fee may be applied.

Please arrange for your own Broker to avoid delays at the Border. Custom Brokerage fees are to be paid in advance or billed to your own Company address.

Please do not bill to the Resort as your shipment will become a C.O.D. order. The Resort will not accept C.O.D. orders.

Kindly arrange with the Shipping Company to have your shipment picked up from the Resort on the last day of your event. Please ensure you have filled out all the necessary information required on the bill of lading. Storage is very limited at Tigh-Na-Mara and we will not be responsible for shipments left behind. In the event you require assistance with shipping a handling fee will be applied. Arrangements for assistance must be made prior to departure with your Sales & Events Manager.

MUSIC

SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada.

Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. These fees, subject to change are as follows:

Room Capacity	Fee per Event – Without Dancing	Fee per Event – With Dancing
1 – 72 people	\$31.31 + taxes	\$62.64 + taxes
Up to 300 people	\$45.02 + taxes	\$90.21 + taxes

AUDIO VISUAL

Audio visual & special equipment requirements should be determined thirty (30) days prior to the date of the function. If equipment is supplied by an outside supplier the prices are subject to their confirmation. The safety & security of all equipment is the responsibility of the Client.

Flipcharts with Paper & Markers	\$25/chart/day	Portable Sound System	\$75/day	Tigh-Na-Mara is pleased to arrange additional AV as required.
Whiteboard & Markers	\$25 ea/day	(for ceremony use only)		
Easel	\$10 ea/day	Sound Hook-up	\$20/day	Please ask your Sales & Events Manager for details.
Speaker Phone	\$50 ea/day	LCD Projector & Screen	\$150/day	
(longdistance additional)		Wireless Remote		
Screen 6 foot	\$25 ea/day	Power Point /Laser Pointer	\$20 ea/day	
Screen 8 foot (Walbran Room only)	\$45 ea/day	Exhibit Tables	\$20 /table/day	
Podium	\$15/day	(includes cloth & skirting)		
Microphone Wireless Handheld	\$40/day	50" 4K T.V.	\$150/day	
Microphone Wireless Lapel	\$45/day	Pipe & Drape - Available upon request.		

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