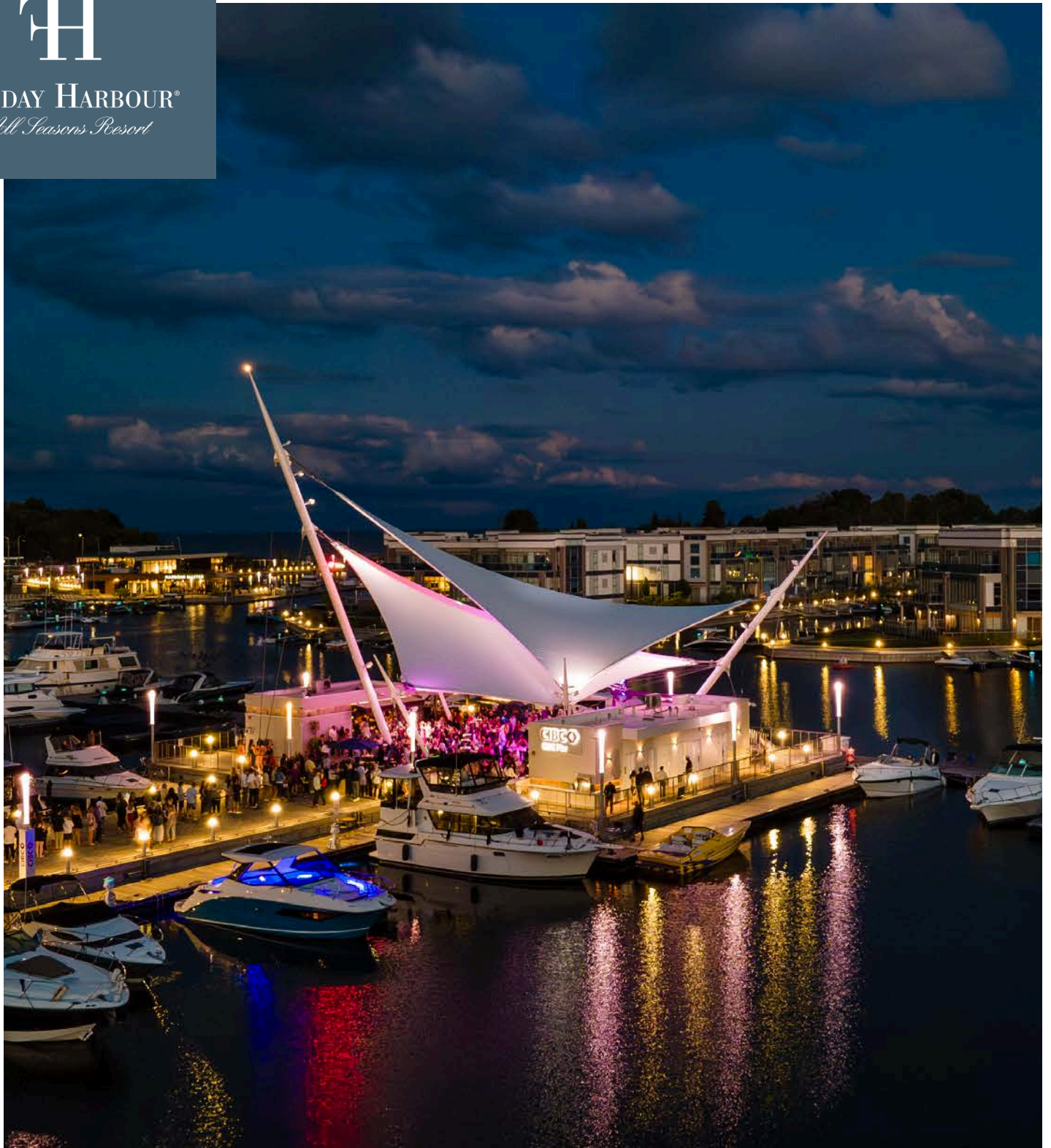


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FRIDAY HARBOUR®  
*All Seasons Resort*



CORPORATE & SOCIAL

# GATHERINGS



## WELCOME TO FRIDAY HARBOUR

Located on the shores of Lake Simcoe, Friday Harbour is Canada's luxury lifestyle resort community and all seasons destination.

Providing superior facilities, modern design, and world-class experiences for homeowners, guests, and visitors alike, this stunning waterside community offers a unique blend of urban energy and natural tranquility.

With breathtaking waterfront views, great dining experiences and expert event planning and coordination, we are thrilled that you are considering Friday Harbour Resort for your upcoming event!

# THE VENUE OPTIONS



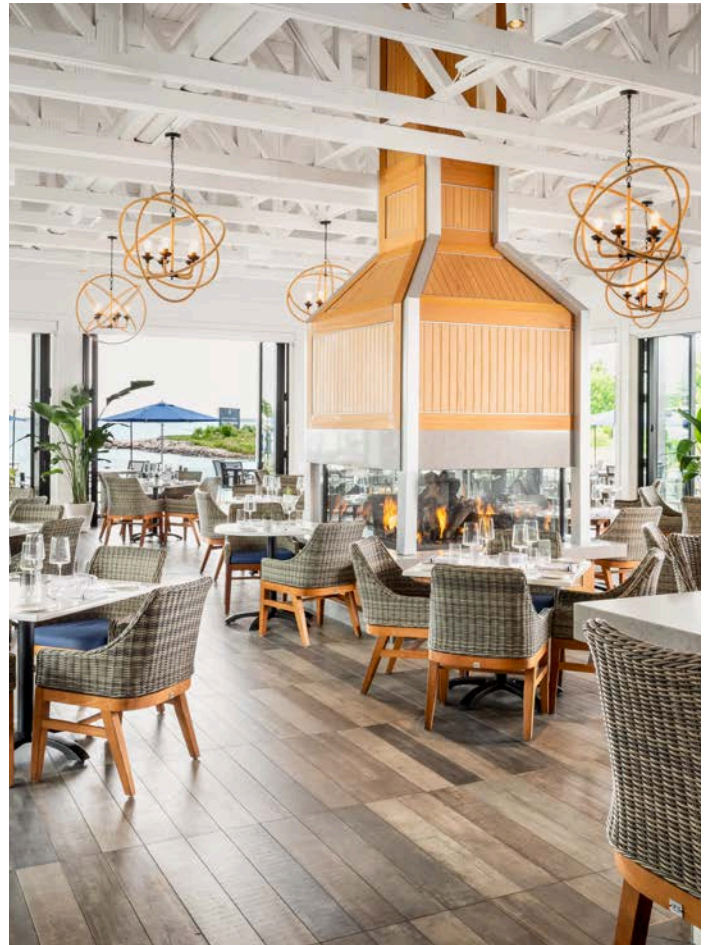
## LAKE CLUB RESTAURANT

MODERN. STYLISH. ELEVATED.

The restaurant's awe-inspiring glass and wood frame design by award-winning Graziana + Corazza Architects compliments a spacious interior restaurant space and private dining space.

Maximum Capacity (Seated): 70 Indoor\* / 130 Indoor  
Maximum Capacity (Cocktail Reception): 100 Indoor / 180 Outdoor  
Menu: Contemporary cuisine with International Accents  
Outdoor Functionality: Outdoor Patio With Views Of The Harbour

*\*Based on existing venue furniture and setup*



## BEACH CLUB RESTAURANT

COASTAL. INVITING. FRESH.

The Gateway to Lake Simcoe, Beach Club instantly transports you into vacation mode. The dining room features a large roaring fireplace, plenty of windows, white wooden paneling and upscale cottage décor with underlying nautical themes.

Maximum Capacity (Seated): 50 Indoor\* / 130 Outdoor  
Maximum Capacity (Cocktail Reception): 150 Indoor / 200 Outdoor  
Menu: Mediterranean Inspired  
Outdoor Functionality: Outdoor Patio With Views Of Lake Simcoe

*\*Based on existing venue furniture and setup*

# CANAPÉS

## Chef's Selection

21

1 hour unlimited. Seasonal selection is based on 4 pieces per person. 2 hot & 2 cold.

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### Selection Of Canapés

prices are per dozen

#### Bocconcini & Tomato Skewer | 61

pesto-marinated bocconcini, heirloom cherry tomato

#### Pea & Mozzarella Arancini | 63

housemade rice croquettes, herb aioli, parmigiano

#### Vegetable Spring Rolls | 59

sweet chili sauce

#### Mini Vegetable Samosa | 61

mint & mango chutney

#### Falafel Slider | 59

mini brioche bun, roasted garlic aioli, lettuce, cucumber

#### Spanakopita | 59

sundried tomato dip, spinach crisps

#### Broccoli Bites | 53

cheddar cheese, jalapeño aioli

#### Tomato Bruschetta | 57

whipped ricotta, basil pesto

#### Meatballs | 87

housemade beef meatballs, basil pesto, parmigiano

#### Melon & Prosciutto | 83

honeydew melon, prosciutto di parma, olive oil

#### Mini BLT Grilled Cheese | 71

sourdough, Ontario bacon, lettuce, tomato, Canadian cheddar, ketchup

#### Beef Slider | 89

mini brioche, pesto aioli, cheddar cheese, lettuce, tomato, pickle

#### Chicken Tikka | 83

spices & yogurt marinated roasted chicken thigh, mint chutney

#### Fried Chicken | 79

spicy aioli, dill pickle

#### BBQ Chicken Skewers | 83

bbq sauce marinated chicken tenders, spicy aioli

#### Smoked Salmon Toast | 75

cream cheese, dill, cucumber

#### Shrimp Cocktail | 80

housemade cocktail sauce

# SMALL BITES

*Priced per person (Minimum 25 people & 1 hour)*

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## Rustic Antipasto Station | 37

### Vegetarian Antipasti

marinated mushrooms, shredded spiced & marinated eggplant, fire roasted & marinated red pepper, zucchini fritelli, pesto marinated cherry tomatoes, pickled vegetable medley, marinated olives

### Artisanal Bread

house made fresh focaccia, stuffed focaccia, locally sourced bread, crackers

### Cured Meats

prosciutto di parma & assorted cured meats

### Cheeses

assorted local & international cheeses, FH honey, pickles, preserves

## Classic Antipasto Display | 23

pickled vegetable medley, two variety of assorted cured meats, three variety of assorted local & international cheeses, marinated artichoke, preserves, pickles, FH honey, crackers

## Mezze Station | 25

### Dips & Spreads

hummus, artichoke & asiago, fire roasted pepper, spinach, baba ghanouj, tzatziki

### Pickles

marinated mushrooms, pickled eggplant, vegetable medley

### Chips

pita chips, tortilla chips, crackers

### Vegetables

marinated cucumber, tomato & feta, green salad

## Seafood Bar | 47

### East Coast Oysters

assorted shucked east coast oysters, mignonettes, horseradish

### Smoked Salmon Platter

gherkins, pickled onion

### Cocktail Shrimps

classic cocktail sauce, celery

### Ontario Cured Trout Platter

capers, lime crème fraiche

### Steamed-Chilled Mussels & Clams

lemon & dill dressing, shaved fennel

# BREAKFAST BUFFET OPTIONS

*Priced per person*

*All package includes assorted fruit juices, freshly brewed coffee and selection of tea*

## Timeless Continental | 26

### Fresh Fruit

sliced assorted seasonal fruit platters

### Individual Yogurt Jars

assorted flavored & plain yogurt jars

### Breakfast Pastries

fresh baked assorted pastries, whipped butter, Ontario preserves

### Cheese Board

assorted artisanal Ontario cheeses with crackers & preserves

## Morning Harvest | 47

### Fresh Fruit

sliced assorted seasonal fruit platters

### Breakfast Pastries

fresh baked assorted pastries, whipped butter, Ontario preserves

### Scrambled Eggs

free range eggs, cream, sauteed spinach

### Black Forest Ham

maple glazed ham, triple crunch mustard, horseradish

### Ontario Bacon

crispy maple glazed bacon

### Farm Sausage

griddled local pork sausages

### Rosemary Potatoes

herbs marinated & oven roasted fingerling potatoes

## Optional Enhancements

### Live Omelet Station | 21

*per person (minimum 15 people and more)*

free range eggs, spinach, tomatoes, ham, onion, mushrooms, peppers, cheese, chilies and more

**Assorted Muffins Platter | 3 per person**

**Flavored Loaves Platter | 4 per person**

**Avocado Toast Platter | 6 per person**

# BREAKFAST BUFFET OPTIONS

*Priced per person*

*All package includes assorted fruit juices, freshly brewed coffee and selection of tea*

## Elevated Indulgence | 51

### Fresh Fruit

sliced assorted seasonal fruit platters

### House Granola Parfait

house made granola, greek yoghurt, berries & FH honey

### Breakfast Pastries

fresh baked assorted pastries, whipped butter, Ontario preserves

### Cereals

assorted cereals, milk

### Black Forest Ham

maple glazed ham, triple crunch mustard, horseradish

### Smoked Salmon

capers, quick pickled red onions, whipped cream cheese & fresh lemons

## Optional Enhancements

### Live Omelet Station | 21

*per person (minimum 15 people and more)*

Free range eggs, spinach, tomatoes, ham, onion, mushrooms, peppers, cheese, chilies and more

**Assorted Muffins Platter** | 3 per person

**Flavored Loaves Platter** | 4 per person

**Avocado Toast Platter** | 6 per person

## The FH Experience | 57

### Fresh Fruit

sliced assorted seasonal fruit platters

### House Granola Parfait

house made granola, greek yoghurt, berries & FH honey

### Breakfast Pastries

fresh baked assorted pastries, whipped butter, Ontario preserves

### Cereals

assorted cereals, milk

### Cheese Board

assorted artisanal Ontario cheeses with crackers & preserves

### Black Forest Ham

maple glazed ham, triple crunch mustard, horseradish

### Smoked Salmon

capers, quick pickled red onions, whipped cream cheese & fresh lemons

### Belgian Pancakes

maple syrup, whipped Chantilly cream, strawberry compote

### Scrambled Eggs

free range eggs, cream, sauteed spinach

### Ontario Bacon

crispy maple glazed bacon

### Farm Sausage

griddled local pork sausages

### Rosemary Potatoes

herbs marinated & oven roasted fingerling potatoes

# WORKING LUNCHES

*Priced per person*

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## To-Go Packed Lunch | 29

### Roast Beef

sauerkraut, triple crunch mustard aioli, lettuce, swiss cheese

### Caprese

hot house tomato, Ontario mozzarella, basil pesto aioli, arugula

### Blackforest Ham

tomato, sautéed onion & garlic aioli, lettuce, cheddar

### Smoked Turkey

tomato, cranberry jam, lettuce, spicy aioli, provolone

### Jumbo Chocolate Chip Cookie

### Chips Bag

### Fruit Cup

### Assorted soft drink or Juice or Water

## Handcrafted Sandwiches & Wraps | 49

### Cucumber & Chickpea Salad

red onion, peppers, goat cheese, balsamic vinaigrette

### Quinoa Salad

grilled zucchini, tomato, shredded cabbage, beans, mustard dressing

### Pickled Vegetables

### Marinated Olives

## Assorted Sandwiches & Wraps

### Roast Beef Sandwich

sauerkraut, triple crunch mustard aioli, lettuce, swiss cheese

### Caprese Sandwich

hot house tomato, Ontario mozzarella, basil pesto aioli, arugula

### Chicken Caesar Wrap

romaine lettuce, Caesar dressing, bacon, parmigiano

### Assorted Cookies | mini cookies

### Freshly Brewed Coffee

### Assorted Tea

### Assorted Soft Drinks

# LUNCH & DINNER BUFFET OPTIONS

Minimum 25 guests. Priced per person.

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## Sapore d'Italia | 87

### Breads & Spreads

house made focaccia & locally sourced bread, whipped butter, seasonal dip

### Antipasti

#### Make your own salad

assorted lettuce, trio of dressing, chickpeas, beans, carrots, cheddar cheese, cucumber, pickles, tomatoes

#### Caprese

Ontario buffalo mozzarella, farm Cherry tomatoes, basil, arugula, saba, olive oil

#### Roman Salad

frisee, toasted walnut, shaved radish, anchovies dressing

#### Bitter Greens

radicchio, endives, romaine, shaved raw vegetables, aged balsamic vinaigrette

#### Marinated Olives

citrus, chilies, herbs

#### Prosciutto Di Parma

arugula, olive oil, shave parmigiano

#### Formaggi Board

local & international cheeses, preserves, pickles, FH honey

## Pasta & Soup

### Minestrone

seasonal vegetables, flavored & aromatic broth, parsley, croutons

### Rigatoni Bolognese

beef ragout, house made tomato sauce, Ontario mozzarella

## Entrée

### Pollo Al Mattone

oven brick pressed & roasted chicken, roasted tomato gravy, onions

### Salmon Puttanesca

tomato broth, herbs, lemon, capers, cracked olives

### Patate al Forno

roasted potatoes, garlic, rosemary, olive oil, parsley

### Brocoli Rabe

sauteed brocoli, garlic, chilies

## Dessert

**Tiramisu** | lady fingers dipped in coffee, mascarpone crema, cocoa dust

**Cannoli** | classic & chocolate

## Beverage

Freshly Brewed Coffee & Assorted Tea  
Assorted soft drink

# LUNCH & DINNER BUFFET OPTIONS

*Minimum 25 guests. Priced per person.*

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## Coast to Coast | 79

### Breads & Spreads

house made focaccia & locally sourced bread, whipped butter, seasonal dip

### Chips & Dips

chickpea hummus, roasted red pepper dip, tzatziki, kettle chips, pita chips, tortilla chips

### Salads

#### Make your own salad

assorted lettuce, trio of dressing, chickpeas, beans, carrots, cheddar cheese, cucumber, pickles, tomatoes

#### Fattoush

pita bread, romaine, shaved radishes, cucumber, tomatoes, sumac lemon dressing

#### Tabbouleh

parsley, bulgur, tomatoes, mint, onion

#### Orzo Salad

beans, cucumber, onion, cracked olives, goat cheese, balsamic dressing

### Entrée

#### Greek Chicken

herbs-spice marinated & oven roasted chicken thighs, potatoes, zucchini, eggplant, lemon sauce

#### Zaatar Baked Haddock

fennel, tomatoes, parsley cream sauce

#### Cilantro & Bean Rice

peas, corn, cracked olives

#### Seasonal Vegetables

roasted or steamed or sauteed seasonal local vegetables

### Dessert

**Fresh Fruit** | sliced assorted seasonal fruits & berry platters

**Panna Cotta** | berry compote, amaretti cookie

### Beverage

**Freshly Brewed Coffee & Assorted Tea**  
Assorted soft drink

# LUNCH & DINNER BUFFET OPTIONS

Minimum 25 guests. Priced per person.

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## Spice Route | 71

### Breads & Spreads

house made focaccia & locally sourced bread, whipped butter, seasonal dip

### Accompaniments

mango chutney  
mixed Vegetable Pickle  
boondi raita

### Salads

#### Kachumber salad

cucumber, red onion, tomatoes, carrot, coriander, lemon juice

#### Chatpata Chana & Aloo Salad

chickpeas, steamed & chilled potatoes, toasted cumin seeds, coriander & chaat masala dressing, pomegranate

#### Makke Salad

burnt sweet corn, bell peppers, sautéed onion, chili powder, lemon juice, amchur powder

## Entrée

### Butter Chicken

traditional tomato & cashew gravy, cream, fresh coriander

### Aloo Gobhi

seasoned potato & cauliflower, turmeric, cumin, tempered dry red chili

### Dal Tadka

traditional yellow lentils, dry red chili & cumin seed tadka, fresh coriander

### Jeera & Pea Pulao

tempered cumin, peas, basmati rice

### Naan Bread

oven baked bread

### Dessert

gajar ka halwa / carrot-based pudding

## Beverage

### Freshly Brewed Coffee & Assorted Tea

Assorted soft drink

# LUNCH & DINNER BUFFET OPTIONS

*Minimum 25 guests. Priced per person.*

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## The Terroir | 67

### **Breads & Spreads**

house made focaccia & locally sourced bread, whipped butter, seasonal dip

### **Soup**

chefs seasonally inspired vegetarian soup

### **Salads**

#### **Caesar Salad**

romaine lettuce, caesar dressing, bacon bits, croutons, parmigiano

#### **Couscous & Squash Salad**

cherry tomatoes, cucumber, red onion, cracked olive, lemon dressing

### **Entrees**

#### **Montreal Roasted Chicken**

roasted celery & carrots, classic gravy, blistered tomatoes

#### **Cod Bruschetta**

lemon pepper seasoning, tomato & fresh herbs

#### **Beef Bourguignon**

root vegetables stew, pearl onions, mushrooms, parsley

#### **Garlic & Herb Mash Potatoes**

#### **Seasonal Vegetables**

roasted or steamed or sauteed seasonal local vegetables

### **Dessert**

#### **Assorted mini desserts**

### **Beverage**

#### **Freshly Brewed Coffee & Assorted Tea**

**Assorted soft drink**

# PLATED MENU OPTIONS

## LUNCH SELECTION

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### Menu A | 75

#### Breads & Spreads

house made focaccia & locally sourced bread, whipped butter, seasonal dip

#### Starter Options (select one)

##### Truffle Mushroom Soup

croutons, truffle cream, toasted walnuts, pecorino

##### Caesar Salad

romaine lettuce, caesar dressing, bacon, croutons, parmigiano

#### Entrée Options (select one)

##### Charred Tomato Risotto

tuscan kale, petite salad, parmigiano

##### Stuffed Chicken Supreme

ricotta & spinach stuffing, pea polenta, seasonal vegetables, confit garlic sauce

##### Dry Aged Beef Striploin

mascarpone potato mash, seasonal vegetables, crispy onion, thyme jus

#### Dessert Options (select one)

##### Berry Cheesecake

graham cracker crust, mixed berry coulis, mint, cookie crumble

##### Panna Cotta

white chocolate popcorn, chocolate cigar

##### Freshly Brewed Coffee & Assorted Tea

Assorted soft drink

## OPTIONAL ENHANCEMENTS

#### Appetizers

##### Beer Battered Shrimps 3pcs

(Add on 19 / Substitute 11)

spicy aioli, corn & tomato salsa, petite salad, chimichurri

##### Prosciutto Di Parma

(Add on 15 / Substitute 9)

arugula, shaved parmigiano, saba, olive oil

##### Bruschetta 3pcs

(Add on 13 / Substitute 5)

whipped ricotta, basil pesto, heirloom cherry tomato, parmigiano, arugula

# PLATED MENU OPTIONS

## LUNCH SELECTION

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### Menu B | 91

#### Breads & Spreads

house made focaccia & locally sourced bread,  
whipped butter, seasonal dip

#### Starter Options (select one)

##### Celeriac Soup

shoestring potatoes, chive oil, parmigiano

##### Caesar Salad

romaine lettuce, caesar dressing, bacon, croutons,  
parmigiano

##### Caprese Salad

heirloom cherry tomatoes, pulled buffalo mozzarella,  
crumbled pine nuts, basil pesto, arugula

#### Entrée Options (select one)

##### Charred Tomato Risotto

tuscan kale, petite salad, parmigiano

##### Chicken Saltimbocca

prosciutto di parma wrapped chicken supreme,  
roasted fingerling potatoes, seasonal vegetables,  
cured tomato jus

##### Braised Short Rib

roasted garlic & herb potato mash, seasonal  
vegetables, crispy parsnip, root vegetables sauce,  
gremolata

#### Dessert Options (select one)

##### Berry Cheesecake

graham cracker crust, mixed berry coulis, mint,  
cookie crumble

##### Panna Cotta

white chocolate popcorn, chocolate cigar

##### Classic Tiramisu

espresso-soaked ladyfinger, mascarpone,  
cocoa dust

##### Freshly Brewed Coffee & Assorted Tea

##### Assorted soft drink

## OPTIONAL ENHANCEMENTS

#### Entrées

##### Grass Fed Beef Tenderloin

(Add on 41 / Substitute- braised short rib or  
chicken saltimbocca 27)  
roasted fingerling potatoes, carrot crema,  
seasonal vegetables, parsnip crisps, port jus

##### Atlantic Salmon

(Add on 23 / Substitute- braised short rib or  
chicken saltimbocca 15)  
caviar, sweet potato mash, seasonal  
vegetables, tomato bruschetta sauce

##### Rigatoni Verde

(Add on 19 / Substitute 11)  
peas, zucchini, broccoli, basil pesto,  
parmigiano, arugula salad

# PLATED MENU OPTIONS

## DINNER SELECTION

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### Menu A | 87

#### Breads & Spreads

house made focaccia & locally sourced bread,  
whipped butter, seasonal dip

#### Starter Options (select one)

##### Charred Cauliflower Soup

crispy peas, saffron cream, herb croutons,  
parmigiano

##### Beet Salad

whipped ricotta, heirloom beets, shaved raw  
vegetables, arugula, crumbled pistachio

#### Entrée Options (select one)

##### Truffle Risotto

local mushrooms, black truffle, kale, pecorino

##### Atlantic Salmon

caviar, root vegetable & bean succotash, seasonal  
vegetables, dill beurre blanc

##### Grass Fed Beef Tenderloin

sweet potato & pea mash, seasonal vegetables,  
onion rings, shallot jus

#### Dessert Options (select one)

##### Nutella Affogato

vanilla gelato, lavazza espresso, chocolate  
shavings

##### Passionfruit Cheesecake

whipped mascarpone cream, mint, fresh berries

##### Freshly Brewed Coffee & Assorted Tea

##### Assorted soft drink

## OPTIONAL ENHANCEMENTS

#### Entrées

##### Braised Ontario Lamb Shank

(Add on 49 / Substitute-red snapper or surf & turf 31)  
roasted fingerling potatoes, carrot crema,  
seasonal vegetables, parsnip crisps, port jus

##### Herb Crusted Haddock

(Add on 27 / Substitute- red snapper or surf & turf- 23)  
caviar, sweet potato mash, seasonal  
vegetables, tomato bruschetta sauce

##### Rigatoni Verde

(Add on 19 / Substitute 11)  
peas, zucchini, broccoli, basil pesto,  
parmigiano, arugula salad

# PLATED MENU OPTIONS

## DINNER SELECTION

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### Menu B | 95

#### Breads & Spreads

house made focaccia & locally sourced bread, whipped butter, seasonal dip

#### Starter Options (select one)

##### Kabocha Squash Soup

crème fraiche, herb & buttered crostini, petite salad

##### Beet Salad

whipped ricotta, heirloom beets, shaved raw vegetables, arugula, crumbled pistachio

##### Steamed Mussels

tomato broth, cracked olives, chilies, fennel, toasted bread

#### Entrée Options (select one)

##### Truffle Risotto

local mushrooms, black truffle, kale, pecorino

##### Red Snapper

caviar, lentil ragout, seasonal vegetables, orange beurre blanc

##### Surf & Turf

grass fed beef tenderloin, condimento marinated & roasted shrimps, herb & mascarpone potato mash, seasonal vegetables, carrot crisps, port jus

#### Dessert Options (select one)

##### Nutella Affogato

vanilla gelato, lavazza espresso, chocolate shavings

##### Passionfruit Cheesecake

whipped mascarpone cream, mint, fresh berries

##### Brownie Chocolate Mousse

chocolate sauce, maraschino cherry

##### Freshly Brewed Coffee & Assorted Tea

##### Assorted soft drink

## OPTIONAL ENHANCEMENTS

#### Appetizers

##### Tuna Crudo

(Add on 23 / Substitute 15)

cucumber, red onion, caperberries, orange, herbs, citrus & mustard dressing

##### Prosciutto Di Parma

(Add on 15 / Substitute 9)

arugula, shaved parmigiano, saba, olive oil

##### Bruschetta

3pcs Add on 13 / Substitute 5)

whipped ricotta, basil pesto, heirloom cherry tomato, parmigiano, arugula

# CHEF-LED STATION

*Priced per person. Minimum 25 people & 1 hour.*

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## **Whole Porchetta | 25**

slow roasted & fully deboned porchetta, roasted onions & banana peppers, ciabatta, chili & garlic rapini, hot bomba, mustard

## **Ontario Top Sirloin | 29**

slow roasted wellington county beef top sirloin, mustard & Montreal seasoning marinade, caramelized onion jus, yorkshire pudding, horseradish

## **Dry Aged Beef Striploin | 31**

herbs & spices marinated-slow roasted dry aged beef striploin, sauteed onion, oven roasted peppers, mustard, horseradish

## **Ontario Prime Rib | 35**

slow roasted wellington county beef rib eye, thyme jus, yorkshire pudding, crispy onion, roasted garlic gremolata, mustard, horseradish

## **Whole Roasted Chicken | 23**

cajun seasoning, piri piri sauce, kettle chips, fresh herbs & lemon stuffed, natural pan gravy

## **Oyster Station | 37**

assorted east coast oysters, mignonettes, fresh lemons, horseradish, hot sauce

## **Risotto Station | 21**

seasonal vegetable inspired risotto, parmigiano, butter, mascarpone

## **Pasta Station | 23**

assorted short & long pastas, house-made tomato sauce & cheese sauce, chili oil, seasonal vegetables, parmigiano



# LATE NIGHT

*Priced per person. Minimum 25 people & 1 hour.*

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## **Pizza Station | 21**

assorted pizza's – Pepperoni, margherita & seasonally inspired vegetables, house made tomato sauce, fresh basil, Ontario mozzarella

## **FH Poutine Bar | 23**

Quebec potato fries, Ontario cheese curds, house-made gravy, sour cream, bacon bits, pulled pork, green onion, salsa, Ontario cheddar cheese

## **Mini Cheese Burger Bar | 23**

brioche bun, Ontario cheddar, lettuce, dill pickle, tomato, herb aioli

## **Slider Bar | 25**

**Beef Meat balls** | basil pesto, parmigiano

**BBQ Pulled Pork** | roasted peppers & onion, coleslaw

**Fried Chicken** | chipotle aioli, iceberg slaw

## **FH Sweet Station | 28**

cakes, pastries, tortes, candies, macarons, cupcakes, seasonal pies, seasonal fresh fruits & berries, mini sundae bar, Italian desserts in mason jars

## **Classic Sundae Bar | 21**

assorted ice creams, candies, chocolate sauce, berry compote, caramel sauce, sprinkles, marshmallows, chocolate shavings, maraschino cherries, assorted cut fruits

## **Cannoli Bar | 21**

assorted flavors – classic, chocolate, pistachio, mocha

# KIDS MENU *40 per child.*

## Appetizers (select one)

### Crudité Plate

cucumber, carrot, broccoli, pepper, cherry tomato, celery, ranch dipping sauce

### Chicken & Macaroni Soup

house made broth, root vegetables, elbow macaroni pasta, poached chicken

### Caesar Salad

romaine, Caesar dressing, croutons, parmigiano

## Entrées (select one)

### Mac 'n' Cheese

house made cheese sauce, elbow macaroni pasta, breadcrumbs, Ontario mozzarella

### Grilled Cheese Sandwich

buttered toast, Canadian cheddar, ketchup & fries

### Chicken Fingers

four pieces-classic chicken fingers & fries, plum sauce & ketchup

### Penne Pasta

choice of tomato sauce or butter or cheese sauce

## Desserts (select one)

### Ice Cream Bowl

your choice of vanilla or chocolate or strawberry

### Fresh Fruit Bowl

fresh cut seasonal fruits, berries, honey drizzle

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## KIDS BEVERAGE PACKAGE 16 per child

Shirley Temple

Virgin Mojito

Fountain Soft Drinks

Juice

Milk

# REFRESHMENTS

*Priced per person.*

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## Food

### **Fruit Platter | 13**

sliced assorted seasonal fruit & berries platter, mint, FH honey

### **Crudite Platter | 12**

assorted seasonal raw vegetables, ranch dip

### **Bakers Board | 15**

Assorted pastries, muffins, preserves, whipped butter

### **Sweet Board | 13**

mini cookies & assorted squares

### **Granola & Yogurt Parfaits | 11**

greek yogurt, house made granola, berries

### **Chips & Dips | 14**

kettle & tortilla chips, salsa, assorted dips

### **Formaggi Board | 20**

local & international cheeses, preserves, crackers, FH honey, pickles

### **Salumi Board | 23**

assorted cured meats, preserves, crackers, FH honey, pickles

### **Salumi & Formaggi Board | 21**

three variety of meat & cheeses, preserves, crackers, FH honey, pickles

### **Chocolate Covered Strawberries | 5.50**

fresh strawberry dipped in Belgian chocolate

### **Cookie Platter | 9**

assorted cookies, icing sugar dust

## Beverages

### **Vivreau Sparkling & Still water | 3.25**

### **Freshly brewed coffee & tea | 4.75**

### **Eska Water Bottles (330ml) | 3**

### **Bottled Juice | 4.50**

### **Assorted Soft Drinks | 3.50**

### **Hot Chocolate Station | 15**

*minimum 10 people*

### **House Made Mint Lemonade | 4.50**

*minimum 5 people*

# BAR PACKAGES

Open bar for one hour reception before dinner and for three hours after dinner. No bar service during dinner service.

House Wine Service during Dinner.

## DELUXE PACKAGE

43 PER PERSON

### Spirits (1oz)

Smirnoff Vodka  
Beefeater Gin  
Captain Morgan White Rum  
Canadian Club Whisky  
Sauza Silver Tequila

### Beer Drafts

FH Lager

### Beer Cans

Bud Light  
Michelob Ultra  
Mill St. Organic

### House Wine

Laurent Miquel Vendanges Nocturnes Rouge  
Laurent Miquel Vendanges Nocturnes Blanc

### Non-Alcoholic Beverages

Coffee and Tea  
Fountain Soft Drinks  
Non-Alcoholic Beer  
Water

## PREMIUM PACKAGE

61 PER PERSON

### Spirits (1oz)

Ketel One  
Tanqueray Gin  
Captain Morgan White Rum  
Captain Morgan Spiced Rum  
Crown Royal Whisky  
Johnnie Walker Red  
Casamigos Blanco Tequila

### Beer Drafts

FH Lager  
Stella Artois

### Beer & Cooler Cans

Bud Light  
Mill St. Organic  
Michelob Ultra  
Guinness  
Batch 1904 Cider

### House Wine

Laurent Miquel Vendanges Nocturnes Rouge  
Laurent Miquel Vendanges Nocturnes Blanc

### Non-Alcoholic Beverages

Coffee and Tea  
Fountain Soft Drinks  
Water  
Non-Alcoholic Beer

### Signature Cocktail

One signature cocktail for the duration of the event

## LUXURY PACKAGE

89 PER PERSON

### Spirits (1oz)

Grey Goose Vodka  
Hendrick's Gin  
Captain Morgan White Rum  
Appleton Estate Rum  
Collingwood Whisky  
Johnnie Walker Black  
Casamigos Reposado Tequila

### Beer Drafts

FH Lager  
Stella Artois  
Goose Island IPA

### Beer & Cooler Cans

Michelob Ultra  
Guinness  
Corona  
Batch 1904 Cider  
Nutrl Lemon & Raspberry

### House Wine & Sparkling

Nederburg Cabernet Sauvignon  
Caposaldo Pinot Grigio  
Veuve du Vernay Sparkling Wine

### Non-Alcoholic Beverages

Coffee and Tea  
Espresso, Cappuccino, Latte, and Americano  
Fountain Soft Drinks  
Water  
Non-Alcoholic Beer

### Signature Cocktail

Two signature cocktails for the duration of the event

## ADD ONS

- 15 to add an extra hour per package per person
- Sparkling Toast additional for 14.00 per person for a 3oz pour only for reception

# ENHANCEMENTS

## NON ALCOHOLIC BAR

26 per person

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### BEER CANS

Peroni Nastro Azzurro 0.0

Michelob Ultra 0.0

### WINES

Leitz Eins Zwei Zero Chardonnay

Leitz Eins Zwei Zero Pinot Noir

Leitz Eins Zwei Zero Sparkling

Riesling

### OTHER BEVERAGES

Coffee and Tea

Fountain Soft Drinks

Water

## SCOTCH TASTING BAR

selection of 3 scotches (1oz each)  
pricing based on consumption per oz

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Glenfiddich 12 Year | 19

Cragganmore 12 Year | 19

Laphroaig 10 Year | 21

Kilkerran 12 Year | 25

Talisker 10 Year | 26

The Balvenie 12 Year | 26

Oban 14 Year | 33

The Dalemor 15 Year | 32

Glenfiddich 18 Year | 36

## DIGESTIFS SELECTION

1 oz - 13 per person

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Includes all of the below:

Campari

Aperol

Amaretto

Baileys

Kahlua

Drambuie

Grand Marnier

## ADDITIONAL BAR SETUPS

### SATELITE BAR

250 per bar

Indoor or Outdoor bar added during  
cocktail hour (1 hour only) –  
additional hours can be added at a  
cost of \$100 per hour.

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### BUBBLY CART

18 per person per hour  
(minimum of 25)

Unlimited sparkling wine service  
during cocktail hour for one hour –  
bar service must be open when  
using the bubbly cart.

# CONDITIONS

- No doubles or shots permitted.
- All beverage packages are to be sold for a minimum of 60 guests.
- Open bar for one hour reception before dinner and three hours after dinner.
- Only wine is available during dinner service - no bar service.
- Additional bar hours are available for 15 per hour, per person.
- All items/brands are subject to availability.
- All bar packages include juice and mixers. Bottled water and sparkling water are available for additional cost.
- Additional bar pricing is applicable for Kosher events, ask for details.
- Vendors are not served alcohol as part of the package. If you wish to have your vendors served alcohol, please include them in your guest count for the bar and let us know, otherwise they will be denied.
- Menu and pricing are subject to change based on seasonal and venue availability.
- Prices exclude tax, RA fees, and gratuities.

# LIQUOR LICENSE & ALCOHOL

- Friday Harbour Resort venues are fully licensed facilities and therefore alcohol that is not purchased under the venue's liquor license is not able to be brought into the venue or consumed anywhere on property.
- Exception to this is our corkage policy of a maximum of 4 wine/sparkling bottles - 30 each for 750ml bottles, and 60 each for 1.15L bottles. Spirits and beer are not permitted.
- Any violation of this policy may result in suspension or closure of the bar operation at any time as well as forfeit the client's security deposit.
- Alcohol may be consumed only within the designated areas of each venue. No alcohol may be consumed outside of the designated areas.
- Friday Harbour Resort bartenders and staff reserve the right to ID any guest, and those who appear to be under the age of 25 should be prepared to show identification.
- If a minor is caught drinking alcohol, they will be asked to leave the premises immediately. Underage drinking is a violation and against the AGCO guidelines, which may result in the closure of the bar during the event.
- Friday Harbour Resort bartenders and staff reserve the right to deny alcohol to any guest who may seem or is intoxicated at any time during the event.
- No outside alcohol is permitted on the premises.



## FREQUENTLY ASKED QUESTIONS

### THE FOOD & BEVERAGE EXPERIENCE

Working with your event specialist, you will be invited to select beverages of your choice from our current offering to serve to your guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax, RA fees and gratuity.

Your menu selection will be made from our current seasonal menu package. Your event specialist can assist you with tailoring your selections for the best guest experience.

Menu pre-selections are required two weeks prior to your event.

### PARKING & SHUTTLE SERVICE

Friday Harbour offers complimentary limited parking in front of the venue and complimentary parking at the East parking lot. Shuttle service to and from the venue from the East parking lot is available for an additional fee.

### COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Table flatware and glassware
- Menu Card & Name Card
- Easel
- Microphone & Speaker
- Complimentary Day Parking
- Complimentary Coat check from October 15<sup>th</sup> to April 30<sup>th</sup>

### ENTERTAINMENT & AUDIO VISUAL (AV)

We welcome you to secure entertainment for your event with us. As the restaurant is not equipped with a DJ sound system, all required sound systems can be arranged through our preferred audio-visual supplier.



## **ADDITIONAL EXPENSES FOR CONSIDERATION**

Please consider the items below as common costs. For a formal cost estimate please contact our event specialist.

- Standard table linen
- Set-up fee for non-standard setups
- SOCAN legislated music fee (government-mandated) – 22.06 to 63.49
- RE: SOUND legislated music fee (government-mandated) – 9.25 to 26.63
- Vendor meals – 45 per person (only main course)
- On-site ceremonies – set up/tear down fee start at 400.
- Shuttle services - 75 per hour
- Ceremony chairs
- Audio-visual equipment
- Place cards or escort cards to designate guest seating
- Additional furniture such a cruiser tables, if desired
- Tent Rentals
- Florals
- Cake cutting or plating fee - 6 per person
- Any third-party vendors must secure own liability Insurance
- Early access, if you wish to arrive prior to two hours before your guest arrival - 150/additional hour

Preferred vendor list is available upon request.

## **YOUR FRIDAY HARBOUR EVENT TEAM**

Throughout the duration of your planning, your event specialist will be your main point of contact and will ensure all details are covered in preparation for the big day. When you and your vendors arrive on-site, you will be welcomed by our on-site team of experts who will be your main point of contact during the event.

## **PAYMENT & CANCELLATION**

A signed contract and initial deposit of 10% is required to secure the date and space. Your contract will outline your own individual payment schedule, which traditionally includes two to three payments after your initial deposit. The final (largest) payment is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the payments paid to date.

Please refer to your formal Catering Agreement for cancellation terms. All bookings are subject to the conditions stipulated at the time of signing.



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FRIDAY HARBOUR®

*All Seasons Resort*

EVENTS@FRIDAYHARBOUR.COM