



Every Ingredient for Exceptional Entertaining

Holiday Entertaining Made Easy with Culinary Capers Catering at Waterview Special Event Space

After Work Holiday Cheer!



Toast the season with friends and colleagues at the spectacular Waterview Special Event Space, located on the downtown side of False Creek across the water from Granville Island Market.

Enjoy a private holiday reception with hors d'oeuvre and cocktails presented by award-winning Culinary Capers Catering.

\$75.00 per guest includes venue, hors d'oeuvre, two cocktails, gratuities, service fees and complimentary parking on first come first serve basis.

Minimum 100 guests | Sunday – Thursday 5:00pm – 7:30pm

If you wish to extend your event please call us for a quote on additional food, service and beverages.

Mix and Mingle Festive Dinner Party!



Treat your friends and colleagues to a private dinner event at the spectacular Waterview Special Event Space, located on the downtown side of False Creek across the water from Granville Island Market.

The stand-up dinner party allows your guests to mix and mingle throughout the evening while enjoying cocktails, passed hors d'oeuvre, food stations and petite desserts presented by award-winning Culinary Capers Catering.

\$125.00 per guest includes hors d'oeuvre, dinner stations, two cocktails, service fees, gratuity and complimentary parking on first come first serve basis.

Minimum 75 guests | Sunday – Saturday 6:30pm – 10:30pm

If you wish to extend your event please call us for a quote on additional food, service and beverages.



Book your event today!

Call Claire at 604.875.0153 or info@waterviewvancouver.com
Waterview Vancouver | 1661 Granville Street, Vancouver, BC V6Z 1N3

culinarycapers.com | 604.875.0123





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After Work Holiday Cheer

HOT HORS D'OEUVRE - Choose four

- Roast Turkey Yorkshire
thyme, sage, cranberry gelée
- Braised Beef Short Rib + Brie Miniature Brioche
house-made brioche
- Risotto Croquette, Butternut Squash, Pecan
brown butter, sage, Parmesan,
cranberry orange gastrique
- Porcini Mushroom Crêpe Purse
wild mushroom, fresh herbs, cream
- Braised Chicken, Polenta + Piave Cheese
red wine, rosemary
- Mac + Cheese Croquette, Truffles
creamy aged cheddar sauce, truffle mayonnaise
- Peking Duck Spring Roll
ginger roast duck, hoisin lime dip
- Chili Lime Coconut Prawn
crispy wonton

COLD HORS D'OEUVRE - Choose four

- Hoisin Glazed Scallop
miso aioli, pickled ginger tempura, cucumber,
red onion
- Roasted New York Striploin, Caramelized Yogurt
crispy brioche, watercress
- Parmesan Pear Crisp
Zinfandel poached pear, chèvre
- Radish, Smoked Butter, Sunflower Toast
yuzu, fresh herbs
- Corn Cakes, Double Smoked Sockeye Strips
apple horseradish cream, chives
- Basil Chicken Profiterole
celery, lemon, fresh herbs
- Passion Fruit, Pistachio, Chèvre Crostini
fresh thyme, shallot, fruit + nut crostini
- Thai Chili Beef Salad Roll
hoisin lime dip



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Mix and Mingle Festive Dinner Party

HOT HORS D'OEUVRE - to be passed

- Vegan Spicy Vegetable Samosa
house-made, classic Indian seasonings,
tamarind chutney
- Roast Turkey Yorkshire
thyme, sage, cranberry gelée
- White Soy Caramel Sablefish, Miso Aioli
crisp cucumber, Asian pear salad, yuzu mirin
vinaigrette on a ceramic spoon
- Peking Duck Spring Roll
ginger roast duck, hoisin lime dip

COLD HORS D'OEUVRE - to be passed

- Vegan Beet Root Tartare, Celeriac Crisp
horseradish, pea tips
- Crab Cake, Red Pepper Gelée
Dungeness crab, chives
- Beef Tenderloin Manchego Crisp
smoked red pepper mayonnaise,
Manchego gremolata

FOOD STATIONS - Opened at 8 pm

- Bistro Collection - Seafood Newburg
lobster, shrimp and scallops in a classic Marsala
cream sauce served with egg noodles
- Bistro Collection - Beef Bourguignon
red wine brandy sauce, mushrooms, bacon, sea salt
roast nugget potato, carrot jewels
- Hand Made Gnocchi Station
tender Yukon Gold gnocchi served with a choice of:
roasted butternut squash, crisp sage, brown butter
and rosemary brined walnuts;
wild chanterelle mushrooms, shallot-Marsala cream

PETITE DESSERTS - to be passed

- Sticky Toffee Bread Pudding Bite
toffee cream
- Cream Puff, Rum, Eggnog
eggnog pastry cream, rum Chantilly cream, spicy
praline, gold leaf
- Pumpkin Pie Tartlet
spiced cream, white chocolate cinnamon bark
- Petite Milk Chocolate Cheesecakes
baked on a chocolate crumb base
finished with rich dark chocolate