



PLATED DINNER

For groups between 16-40 people
Pricing per person

SOUPS

Select 1 for entire group

Westcoast seafood chowder | mussels and fresh local fish in a tomato saffron broth
Cream of forest mushroom soup | local foraged wild mushrooms with a thyme crème fraiche
Chef's daily soup creation

SALADS

Select 1 for entire group

Baby kale and squash | fresh croutons and pancetta crisp
Organic green salad | tomatoes, cucumber, marinated black beans and house vinaigrette
Local spinach salad | bocconcini, grape tomatoes, grilled apple and balsamic dressing

ENTREES

Select 3 for group to choose from at dinner service

All entrees are served with roasted nugget potatoes and seasonal farm fresh vegetables

Island raised herb roasted chicken | white wine herb beurre blanc
Ocean Wise Kuterra salmon | lime butter
Sous vide pork loin | calvados demi
Angus 5oz striploin steak | red wine demi (10oz available - add \$12)
Grilled and marinated local made Cajun spiced tofu
Market fresh local fish | always Ocean Wise approved and in season
Angus 6oz beef tenderloin | roasted shallot hollandaise (add \$12)

ENTREE ENHANCEMENTS

Butter poached wild prawns \$8
Sautéed mushrooms \$8

DESSERT

Select 1 for entire group

Chocolate truffle tart | vanilla whipped cream
Vanilla cheesecake | berry coulis
Wild berry croissant bread pudding | caramel sauce
Vista 18's daily dessert creation

3 Course Dinner \$62 | 4 Course Dinner \$72

Please specify any allergies or dietary restrictions at time of booking
Prices are NOT inclusive of 18% service charge + 5% GST (subject to change)

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