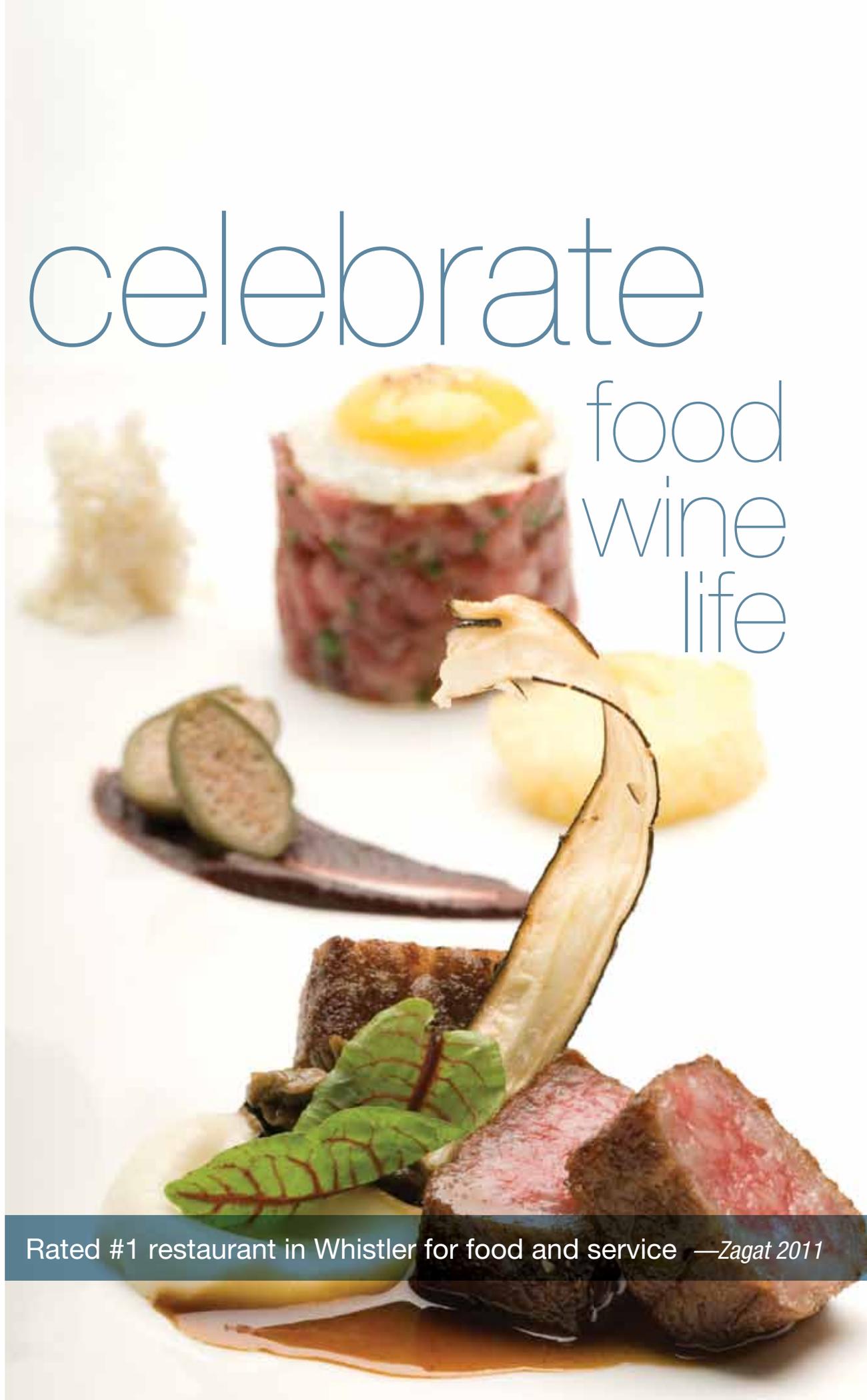




# celebrate

food  
wine  
life



Rated #1 restaurant in Whistler for food and service —Zagat 2011

*The best meal of my life.”*

—London Times



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# contact

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*The food and service were EXCELLENT.”*

Customer review, opentable.com  
(emphasis in the original)



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*Simply amazing. Every little (and big) detail was thought of. Impressive.”*

—Hana Lynn  
Chef Concierge,  
Four Seasons Resort, Whistler



# celebrate

## food, wine, life... with bearfoot bistro catering

The Bearfoot Bistro believes that every event is a unique opportunity. That's why we offer a competitively priced, customized catering package tailored to your every need.

At the Bearfoot Bistro, there is no 'standard' package: our mission is to make your event—be it a special celebration or a corporate gathering—an event to remember.

Owner André Saint-Jacques and Executive chef Melissa Craig have made the Bearfoot Bistro an essential part of the Whistler experience and one of the best restaurants in Canada. Leading Whistler hospitality since 1995, the Bearfoot Bistro is known around the world for its exceptional cuisine and memorable atmosphere.

They are proud to introduce a catering division that boasts the same commitment to the highest quality food and service, combined with the Bearfoot's incomparable flare for conviviality.

Established just prior to the 2010 Winter Games, the Bearfoot Bistro's catering division has fast become one of Western Canada's premier hospitality providers, garnering a reputation for efficient planning and elegant events.

Combining the exquisite Modern Canadian cuisine for which Chef Craig has become world-renowned with Mr.

Saint-Jacques' ability to translate your vision into reality, the Bearfoot Bistro offers an alternative to the everyday catering experience offered elsewhere.

## bearfoot bistro catering resumé highlights

### large events (selected list)

- RBC GranFondo Whistler 2010: Catered to 4000 cyclists taking part in the 120-km ride from Vancouver to Whistler. Retained for the 2011 events in Kelowna and Whistler with 8500 expected to attend.
- Principal caterer at the Vancouver 2010 Games for the United States Ski and Snowboard Association
- Dinner and entertainment programming atop Blackcomb Mountain for Bombardier Inc. during the Vancouver 2010 Games
- Caterer for the 2010 Fédération Internationale de Bobsleigh et de Toboganing (FIBT) World Cup with the Bearfoot Bistro VIP Lounge and food concessions at the Whistler Sliding Centre

*The food was awesome, awesome, awesome! Each dish was tasty, fresh, clean, and expertly paired with delicious wine. Our server was attentive, gracious and professional and there wasn't a single moment where we felt we weren't being taken care of."*

—Customer review, dinehere.ca



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#### private dinners (selected list)

- Montreal Highlights Festival 2011, featuring the world's top female chefs: Private dinner at Chez L'Épicier
- Justin Vineyards and Winery, Paso Robles, California
- Black Hill Estate Winery, Oliver, British Columbia: al fresco tasting dinner

#### venue partner

- Catering partner for the Squamish Lil'wat Cultural Centre.

A spectacular venue in Whistler's Upper Village, close to all amenities and perfect for both private and corporate events.

We are proud to act as caterers to premier Whistler businesses:

- Blackcomb Adventures
- Blackcomb Aviation
- Canadian Snowmobiles & All Terrain
- Scandinave Spa
- Whistler 2010 Sport Legacies
- Whistler Heli-Skiing

*The service, menu and delivery of the entire event were impeccable and never to be forgotten by any of the guests who attended. You proved that your off-site catering rivals your restaurant! Hard to imagine but true."*

—Joanne Burns Miller, President  
Pacific Destination Services Inc.



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# breakfast

## breakfast : on the run

- ham & cheese croissant, muffin, fresh fruit, juice \$16
- fruit danish, muffin, granola bar, natural plain yogurt, juice \$14
- blt bagel, chocolate croissant, fresh fruit, juice \$16
- cold cuts, assorted cheeses, hard-boiled egg, house-made breads, juice \$16

## breakfast : enhancements

- assorted cereals with cold milk \$5
- hard boiled free run egg \$5
- fresh fruit platter, honey yogurt dip \$5
- brioche french toast, canadian maple syrup \$8
- ham & brie crêpes \$8
- classic eggs benedict \$8
- european sliced meat & cheese platter \$8
- baked goods basket \$8

## breakfast : plated options

- slope starter \$18  
two scrambled eggs, bacon & sausage, sautéed potatoes, two slices of toast, fresh fruit, juice, coffee or tea
- blackcomb benedict \$18  
two poached eggs, canadian back bacon, english muffin, hollandaise, sautéed potatoes, juice, coffee or tea
- showcase benedict \$18  
two poached eggs, smoked salmon, spinach cream cheese, english muffin, hollandaise, sautéed potatoes, juice, coffee or tea
- decker skillet \$18  
sautéed onion, bell pepper, ham, potato, scrambled egg, cheddar cheese, toast, juice, coffee or tea
- fresh tracks frittata \$18  
three-egg open faced omelet, chorizo, onion, bell pepper, cheddar cheese, salsa, sautéed potatoes, toast, juice, coffee or tea
- brioche french toast \$18  
caramelized apple, chantilly cream, juice, coffee or tea

*We have worked with the Bearfoot Bistro for many years and they are in a league of their own when it comes to understanding our business needs and our clients expectations. Level of service, quality of product and personal involvement from staff and management make the Bearfoot one of our premier suppliers in Western Canada.”*

—Dave Murphy,  
Regional Director, Cantrav Services Inc.



## breakfast : buffet options

- express \$12
  - assorted pastries, muffins
  - whole fruits
  - juice, coffee, tea
- continental \$18
  - assorted cereals with cold milk
  - fruit salad
  - natural plain yogurt
  - assorted pastries & muffins, variety of breads & bagels served with cream cheese, butter, preserves
  - juice, coffee, tea
- european \$22
  - cold cuts
  - assorted cheeses
  - natural plain yogurt
  - granola
  - assorted pastries & muffins, variety of breads & bagels served with cream cheese, butter, preserves
  - juice, coffee, tea
- hearty \$22
  - scrambled eggs
  - bacon, sausage
  - hash browns
  - assorted cereals with cold milk
  - fruit salad
  - natural plain yogurt
  - assorted pastries & muffins, variety of breads & bagels served with cream cheese, butter, preserves
  - juice, coffee, tea
- olympian \$48
  - eggs benedict
  - frittata
  - savory turkey sausage
  - freshly carved paradise valley ham
  - thick sliced double smoked back bacon
  - smoked local seafood platter
  - herb roasted fingerling potatoes
  - banana bread french toast with cardamom whipped cream & maple walnuts
  - warm oatmeal with demerara sugar, golden raisins & poached apricots
  - assorted cereals & house made granola with cold milk
  - fruit salad
  - natural plain yogurt
  - assorted pastries & muffins, variety of breads & bagels served with cream cheese, butter, preserves
  - juice, coffee, tea

*The RBC GranFondo Whistler is all about creating memories through an exceptional experience. André and his staff at the Bearfoot Bistro define a culinary experience. You can dine anywhere, but stepping into the Bearfoot Bistro is a memorable outing.*

—Neil McKinnon,  
Co-Founder, RBC GranFondo Whistler



# lunch

## lunch : boxes

- mount currie \$20  
grilled chicken bacon & ranch sandwich, nugget potato salad with roast garlic vinaigrette, cookie, crisp apple, water
- black tusk \$20  
grilled vegetable hummus wrap, traditional greek salad with crumbled feta cheese, toasted sesame peanut butter bar, orange, water
- rainbow \$20  
pastrami with dijon & pickles on rye, grilled vegetable quinoa salad, fudgy brownie, crisp apple, water
- wedge \$20  
albacore tuna & dill on a kaiser roll, assorted crudités with parmesan dip, assorted cookies, orange, water

## lunch : buffet options

- soup & sandwich buffet \$32  
daily soup  
grilled vegetable quinoa salad  
caesar salad, tiroler bacon, lemon reggiano dressing  
assorted sandwich & wrap platter (variety will vary):
  - honey ham, swiss cheese
  - smoked turkey bacon, white cheddar
  - bbq pulled pork
  - albacore tuna salad, dill
  - pastrami, pickles, dijon mustard
  - farm-fresh egg salad
  - grilled vegetable hummus wrapcrudités and dips  
dessert bars  
coffee, tea
- garibaldi buffet \$45  
sweet corn bisque  
nugget potato & scallion salad, roasted garlic dressing  
mixed greens, shaved fennel, goat cheese  
house-smoked salmon buccatini, green peas,  
white wine cream  
free-range chicken breast, roast shallot jus  
sautéed seasonal vegetables  
sliced fresh fruit  
dessert bars  
coffee, tea

*Having a partner with such a high reputation is a “gage of quality” for the Scandinave Spa and we are delighted that Bearfoot Bistro Catering has accepted to partner with us.”*

—Marc Lefebvre,  
Director of Operations, Scandinave Spa



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## **lunch : create your own buffet**

- **salads \$16**  
nugget potato & scallion salad, roasted garlic dressing  
caesar, tiroler bacon, lemon reggiano dressing  
fresh tomato & bocconcini, basil  
mixed greens, shaved fennel, goat cheese  
grilled vegetable & quinoa  
traditional greek, crumbled feta
- **soups \$8**  
wild mushroom  
broccoli cheddar  
parsnip apple  
tomato pepper  
butternut squash
- **hearty stews \$12**  
free-range chicken & vegetable  
angus beef & mushroom  
dark ale beef chili  
vegetarian chili
- **pasta \$17**  
mushroom ravioli, white wine cream, sage  
vegetarian lasagna, ricotta, spinach  
west coast seafood pappardelle, fresh tomato,  
basil prosciutto green pea parmesan gnocchi  
spaghetti bolognese
- **mains \$24**  
beef bourguignon, tiroler bacon, cremini mushroom,  
pearl onion  
grilled pork chop, roasted apple, grainy mustard pork jus  
free range chicken legs and thighs,  
white wine mushroom cream sauce  
braised australian lamb, spring vegetables,  
provençal lamb jus  
carved cured bone in ham, honey herb glazed
- **mains \$28**  
slow roasted prime rib, red wine veal jus  
veal osso bucco, preserved tomato roasted garlic jus  
pan seared halibut, citrus tarragon beurre blanc  
duck leg confit, grainy mustard parsley cream  
roasted leg of lamb, apricot mint chutney
- **sides \$8**  
creamy potato purée  
roasted nugget potatoes  
steamed basmati rice  
sautéed seasonal vegetables  
roasted tomato & green beans  
roasted vegetable wild rice ragoût
- **desserts \$10**  
black forest cake  
tiramisu  
coconut rice pudding  
assorted cheesecakes  
seasonal fruit tarts  
chocolate éclair and croissants  
mini crème brûlée  
crème caramel  
seasonal fruit crumble

*We were extremely fortunate to have a partner like the Bearfoot to take complete responsibility for the design of an appropriately themed food and beverage program and execute it to perfection.*

*We are looking forward to working with them on many events in the future.”*

—Diane Mombourquette,  
VP, Corporate Services,  
Whistler 2010 Sport Legacies Society



## **lunch : plated options**

please select two options from each course

### ■ three-course menu \$35

#### **starter**

marinated beet salad  
watercress, chèvre mousse, toasted hazelnuts

or

sweet corn bisque  
crisp pancetta, popcorn

or

albacore tuna niçoise  
green bean cherry tomato salad, olive tapenade

#### **main**

free range chicken breast  
mushroom green pea orzo ragout, leek cream

or

pan seared salmon  
white bean purée, tomato panzanella vinaigrette, basil

or

grilled heritage angus bavette steak  
warm mushroom salad, roast garlic herb butter  
crisp potato

#### **dessert**

seasonal creation

or

buttermilk panna cotta  
elderflower syrup, poached rhubarb, pineapple  
carpaccio

### ■ three course menu \$48

#### **starter**

spice crusted beef carpaccio  
pickled shallots, oven dried tomato, pecorino

or

wild salmon tartar  
lemon zest chive cream, arugula, potato chips

or

pan seared scallop  
dungeness crab bisque, brioche, vanilla oil

#### **main**

grilled buffalo flat iron steak  
herb roasted fingerling potatoes, pemberton vegetables

or

atlantic lobster risotto  
green peas, citrus, mascarpone

or

duck leg confit  
fennel celeriac salad, celery leaves,  
beluga lentil bacon vinaigrette

#### **dessert**

seasonal creation

or

chocolate hazelnut financier  
vanilla bean, chantilly, banana

*The experience and execution of our event with the Bearfoot Bistro were remarkable. The level of professionalism and creativity demonstrated amazed our clients.”*

—Karina Ruffo Leduec, Senior Advisor  
Communications - Bombardier Inc.



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# dinner

## dinner : canapés

- savoury canapés \$50 per dozen  
yellowfin tuna tartar, avocado  
grilled scallop, orange vanilla salad  
braised buffalo shortrib wild mushroom croquette  
alaskan king crab cilantro rice paper roll  
prawn shiitake mushroom gyoza  
québec foie gras mousse, ice wine jelly
- savoury canapés \$42 per dozen  
oysters on the halfshell, lemon  
smoked wild sockeye salmon, citrus crème fraîche  
duck confit rilette, toasted brioche  
chili glazed pork belly, cilantro mint salad  
beef tartar, fresh horseradish  
organic chicken scallion dumpling, sweet soy
- savoury canapés \$35 per dozen  
brie mission fig filo triangle  
cauliflower panna cotta, truffle oil  
artichoke heart roast garlic bruschetta, focaccia  
wild mushroom risotto cake, reggiano  
sesame spinach shiitake mushroom roll

## dinner : reception platters

- seasonal harvest \$8  
a variety of local vegetables & dips
- charcuterie \$16  
an assortment of cured meats, prosciutto, salami &  
rilette, served with gherkins, mustards, fresh baguette
- artisan cheeses \$17  
a selection of local & international cheeses, fresh grapes,  
fig paste, dried fruits & crostinis
- european platter \$18  
a variety of cured meats and international cheeses,  
gherkins, mustards, marinated olives, fresh baguette
- westcoast seafood \$16  
cold smoked salmon & albacore tuna, marinated shellfish,  
pickled red onion vinaigrette, crème fraîche & capers
- vegetarian antipasto \$14  
grilled vegetables, marinated artichoke hearts &  
mushrooms, olives, feta cheese, chickpea roasted pepper  
hummus, grilled pita & baguette, tomato bocconcini basil  
skewers

*A private event catered by the Bearfoot Bistro is a truly wonderful indulgence. Melissa Craig and her team continue to execute exceptional dishes and seamless service in the elegant setting of a private residence.”*

—Damian Saw, Whistler Platinum



## dinner : five-course plated menu options

five-course menus will be custom written for each event

### ■ five-course menu \$128

amuse bouche  
atlantic lobster panna cotta, trout roe

---

wild sockeye salmon  
tartar, fresh jalapeño  
seaweed crusted sashimi  
miso ginger marinated

---

pan seared quail scallop  
fresh corn, dungeness crab bisque, vanilla oil

---

tiroler bacon wrapped quail breast  
crisp veal sweetbreads, cauliflower puree, chanterelle  
mushroom veal jus

---

carmen creek buffalo tenderloin  
brown butter game jus, beluga lentil ragoût

---

olive oil three ways  
tarragon snow, apricot gel, white chocolate chips

### ■ five-course sample menu \$168

amuse bouche  
smoked trout rillette, siberian caviar, crème fraîche

---

yellowfin tuna & hamachi sashimi  
yuzu compressed watermelon, fresh cilantro, sesame  
ginger emulsion

---

vancouver island blackcod  
icelandic scampi, pemberton potato gnocchi, truffle  
cream

---

québec foie gras crème brûlée  
pickled cherries, toasted brioche, foie gras powder

---

australian wagyu striploin  
morel mushroom jus, white asparagus, jerusalem  
artichoke espuma

---

textures of chocolate  
michel cluizel, grand cru chocolate, lillooet honey white,  
chocolate ice cream

*Unforgettable. Hats off to Melissa, André and their magnificent team. Every single detail was taken into consideration. Can't wait to recommend the Bearfoot Bistro catering services."*

—Javier Cepeda  
Founder/Director, Skiconcierge.com



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### three-course plated menu options

please select two options from each course

■ three-course menu \$58

#### starter

mixed greens

or

wild mushroom soup

brioche crouton, truffle oil

or

house smoked albacore tuna

confit potato arugula salad, preserved lemon vinaigrette

or

chili glazed pork belly

cilantro mint salad, grapefruit, coconut jelly

#### main

pan seared wild salmon

citrus tarragon beurre blanc

or

free range chicken breast

morel mushroom sage jus

or

reserve angus beef striploin

roasted shallot cognac jus

or

handmade potato gnocchi

champagne cream, wild mushroom ragoût, reggiano

#### dessert

buttermilk honey panna cotta

coffee syrup, citrus salad

or

chocolate hazelnut financier

tahitian vanilla cream, banana

*Hard to beat eating at home with the Bearfoot Bistro. An outstanding experience!"*

—Kim Shand  
Team Leader, Whistler, Cantrav Services



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■ three-course menu \$78

**starter**

sockeye salmon gravlax  
confit fingerling potato, horseradish crème fraîche  
citrus dill vinaigrette

or

carmen creek buffalo tartar & carpaccio  
truffle peaches, manchego, quail egg

or

pistachio crusted goat cheese  
baby beets, mixed greens fennel salad, meyer lemon  
vinaigrette

or

dungeness crab sweet corn bisque  
vanilla oil

**main**

prosciutto wrapped albacore tuna  
parsley purée, creamy polenta, tomato olive vinaigrette

or

braised lamb shank  
chorizo white bean fresh basil ragoût

or

reserve angus beef tenderloin  
porcini mushroom veal jus

or

brome lake duck breast  
orange star anise jus

**dessert**

vanilla crème brûlée  
brandied cherries, almond genoa bread

or

pecan praline brownie  
chocolate chantilly, salted caramel

*[Melissa] Craig executed an unforgettable meal that cemented her position as one of Canada's most talented chefs."*

—Fiona Morrow, Vancouver Magazine,



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■ three course menu \$98

**starter**

brome lake duck confit foie gras terrine  
smoked duck breast, apple chutney, toasted brioche

or

risotto  
atlantic lobster, avocado, sweet corn

or

pan seared scallop  
braised wild mushroom ragoût, cauliflower purée

or

fennel crusted yellowfin tuna niçoise  
olive tapenade, quail egg, green bean salad

**main**

vancouver island blackcod  
sesame miso broth, spot prawn scallion dumpling,  
edamame

or

grilled carmen creek buffalo rib-eye  
red wine bone marrow jus

or

reserve angus beef tenderloin  
foie gras truffle jus

or

wild arctic char  
watercress purée, tomato panzanella vinaigrette

**dessert**

raspberry macaron  
pistachio mousse, lemon balm syrup

or

chocolate savarin  
macerated fruits, port jelly,  
chocolate chantilly

*...four star rating.*

—New York's Practical Gourmet



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■ three-course menu \$128

**starter**

québec foie gras terrine & crème brûlée  
poached mission fig, toasted brioche

or

alaskan king crab gratin  
chive mascarpone, celeriac remoulade, pickled garlic

or

asian inspired raw plate  
hamachi, yellowfin tuna, wild sockeye salmon

or

tiroler bacon wrapped quail  
crisp veal sweetbreads, jerusalem artichoke purée,  
chanterelle mushroom veal jus

**main**

roasted venison rack  
mission fig roasted shallot chutney

or

butter poached atlantic lobster  
siberian caviar beurre blanc

or

oakleigh ranch australian wagyu striploin  
pemberton vegetables

or

pan seared icelandic scampi & scallops  
potato truffle gnocchi, green pea purée

**dessert**

michel cluziel chocolate black forest cake  
brandied cherries, cherry sorbet

or

international cheese selection  
toast, grapes, candied walnuts

*Thank goodness there are chefs who still try to be creative..."*

—Customer review, dinehere.ca



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## dinner : create your own buffet

- salads \$16
  - nugget potato & scallion salad, roasted garlic dressing
  - caesar, tiroler bacon, lemon reggiano dressing
  - fresh tomato & bocconcini, basil
  - mixed greens, shaved fennel, goat cheese
  - grilled vegetable & quinoa
  - traditional greek, crumbled feta
- soups \$8
  - wild mushroom
  - broccoli cheddar
  - parsnip apple
  - tomato pepper
  - butternut squash
- hearty stews \$12
  - free-range chicken & vegetable
  - angus beef & mushroom
  - dark ale beef chili
  - vegetarian chili
- pasta \$17
  - mushroom ravioli, white wine cream, sage
  - vegetarian lasagna, ricotta, spinach
  - west coast seafood pappardelle, fresh tomato, basil prosciutto green pea parmesan gnocchi
  - spaghetti bolognese
- mains \$24
  - beef bourguignon, tiroler bacon, cremini mushroom, pearl onion
  - grilled pork chop, roasted apple, grainy mustard pork jus
  - free range chicken legs and thighs, white wine mushroom cream sauce
  - braised australian lamb, spring vegetables, provençal lamb jus
  - carved cured bone in ham, honey herb glazed
- mains \$28
  - slow roasted prime rib, red wine veal jus
  - veal osso bucco, preserved tomato roasted garlic jus
  - pan seared halibut, citrus tarragon beurre blanc
  - duck leg confit, grainy mustard parsley cream
  - roasted leg of lamb, apricot mint chutney
- sides \$8
  - creamy potato purée
  - roasted nugget potatoes
  - steamed basmati rice
  - sautéed seasonal vegetables
  - roasted tomato & green beans
  - roasted vegetable wild rice ragoût
- desserts \$10
  - black forest cake
  - tiramisu
  - coconut rice pudding
  - assorted cheesecakes
  - seasonal fruit tarts
  - chocolate éclair and croissants
  - mini crème brûlée
  - crème caramel
  - seasonal fruit crumble

*What they said they could deliver they did, this being the superb experience of dining at the Bearfoot Bistro but in the privacy of a beautiful home. I shall certainly be recommending this service to our clients."*

—Charlie Hastie, Senior VP  
Whistler Dream Accommodations



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## dinner : buffet options

- dinner buffet \$65
  - wild mushroom soup, truffle oil
  - mixed organic green salad,
  - grainy mustard apple vinaigrette
  - grilled vegetable chickpea salad, feta cheese
  - dinner rolls & butter
  - citrus marinated tiger prawns, roast garlic aioli
  - free range chicken breast, cipollini onion jus
  - pan seared wild salmon, warm orzo sweet corn ragoût
  - sautéed nugget potatoes & seasonal vegetables
  - flourless chocolate cake
  - assorted macaroons
  - raspberry financier
- dinner buffet \$89
  - atlantic lobster bisque
  - mixed organic green salad, goat cheese chive dressing
  - vine ripened tomato & bocconcini salad, shaved fennel, balsamic
  - housemade breads, butter & extra virgin olive oil
  - selection of marinated & smoked seafood, smoked salmon, tuna & marinated squid
  - arctic char, citrus beurre blanc, basil
  - grilled beef tenderloin, wild mushroom bacon ragoût
  - roasted fingerling potatoes & sautéed vegetables
  - hazelnut praline cake
  - vanilla bean crème brûlée
  - buttermilk panna cotta

## dessert : canapés

- sweet canapés \$45 per dozen
  - chocolate tart, fleur de sel
  - chocolate mousse cake
  - white chocolate cake, baileys chantilly
  - cherry cheesecake lollipop
  - peanut butter marshmallow cupcake
  - strawberry shortcake profiterole
  - hazelnut praline raspberry jam chocolate bar
- sweet canapés \$30 per dozen
  - dark chocolate & praline brownie
  - pâte de fruits
  - mini gingerbread savarin
  - assorted macaroons
  - mini triple chocolate cookies
  - mini white chocolate macadamia nut cookies

## dessert : stations

- local & exotic fruits \$14
  - an assortment of local and tropical fruits, fresh berries, citrus crème fraîche, wildflower honey
- liquid nitrogen ice cream \$15
  - mini cone station
- liquid nitrogen ice cream sundae bar \$20
  - chocolate and caramel sauce, chantilly cream, chocolate pearls and fresh berries
- milk chocolate fountain \$18
  - warm chocolate served with fresh seasonal fruit, marshmallow, lady fingers

*"...[Executive Chef Melissa] Craig wins raves for her food: sublime and sophisticated, beautifully balanced and smartly presented."*

Deana Lancaster, North Shore News



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# wines

## europa

- france
  - bordeaux : ch. les fermentaux \$60
  - bordeaux : ch. patache d'aux : haut-medoc \$120
  - burgundy : bouchard père & fils : bourgogne p.noir \$75
  - rhône : domaine du pegau : ch. neuf du pape \$225
  - rhône : perrin et fils 'l'andeol' : cdr village rasteau \$65
- italy
  - veneto : maculan 'brentino' : merlot/cabernet \$85
  - tuscany : carpineto : chianti classico \$65
  - tuscany : brancaia 'tre' : toscana igt \$105
- spain
  - priorat : bodegas los 800 \$85

## new world

- bc
  - okanagan : painted rock : syrah \$110
  - okanagan : mission hill 5 vyds : cab/merlot \$60
  - okanagan : cedar creek : pinot noir \$65
  - okanagan : osoyoos larose : bordeaux blend \$135
  - okanagan : meyer 'mclean creek' : pinot noir \$90

*The venue, the food, the production, the crowd were all fantastic.*

—Joanne Burns Miller  
Pacific Destination Services  
referring to an event catered by the Bearfoot Bistro



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- australia    barossa : st. hallett 'faith' : shiraz \$60  
                  south aus : heartland 'director's cut' : shiraz \$115
- usa            california : bonterra : zinfandel \$65  
                  napa : truchard : cabernet sauvignon \$85  
                  santa maria vly : dierberg 'three saints' : cabernet sauvignon \$105  
                  oregon : dobbes 'grand assemblage' : pinot noir \$135
- south africa    paarl : glen carlou : cabernet blend \$60
- argentina      mendoza : sottano : malbec \$60
- new zealand    central otago : rippon 'jeunesse' : pinot noir \$135

## ice wine

- bc              okanagan : mission hill slc : reisling \$155

*Five star food and service..."*

—Customer review, opentable.com



# bar

## host bar – 1oz

- house \$7  
wyborowa, beefeater, havana club anjeo blanco,  
wiser's de luxe, olmeca, dewar's
- premium \$8  
kettle one, bombay sapphire, havana club anjeo reserva,  
wiser's small batch, cazadores reposado, chivas regal
- deluxe \$12  
belvedere, hendricks, appleton reserve,  
canadian club 12yrs, cazadores anejo, glenlivet

## martini bar – 3oz

- house \$16  
wyborowa, beefeater, havana club anjeo blanco,  
wiser's de luxe, olmeca, dewar's
- premium \$18  
kettle one, bombay sapphire, havana club anjeo reserva,  
wiser's small batch, cazadores reposad , chivas regal
- deluxe \$20  
belvedere, hendricks, appleton reserve,  
canadian club 12yrs, cazadores anejo, glenlivet

## handmade signature cocktails – 2oz

- house \$9  
wyborowa, beefeater, havana club anjeo blanco,  
wiser's de luxe, olmeca, dewar's
- premium \$10  
kettle one, bombay sapphire, havana club anjeo reserva,  
wiser's small batch, cazadores reposado , chivas regal
- deluxe \$14  
belvedere, hendricks, appleton reserve,  
canadian club 12yrs, cazadores anejo, glenlivet

## available on request

- sherry
- port
- cognac
- armagnac
- scotch
- irish whiskey
- liqueurs

*The food was awesome, awesome, awesome! Our dishes were all amazing, especially the wagyu beef...*

Customer review, dinehere.ca



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## beer

- domestic \$7.5  
whistler lager, whistler pale ale, coors light
- import \$8  
kronenbourg

## non-alcoholic

- bottled juice \$6
- bottled water \$10  
sparkling, still
- soft drinks \$5
- fresh squeeze juice \$7  
orange, grapefruit, lemonade
- bearfoot sodas \$7  
housemade syrup & soda water with seasonal flavours

*...[the] best meal we've had in years. Melissa is a talented chef with a terrific array of flavors.*

—Customer review, opentable.com



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# labour & rentals

## labour

chef \$50 / hour

executive chef, melissa craig \$1000 / event

cook \$25 / hour

manager \$30 / hour

server \$20 / hour

sommeliers & bartenders \$25 / hour

wine consultation fee \$100

Please allow two hours set up and one hour to strike your event.

## rentals

cutlery, glassware, china, linen \$20 / guest