



JOHN M. S. LECKY
UBC BOATHOUSE

All-Inclusive Holiday Package



Delicious Food - Beautiful Venue - Fabulous events

Thank you for considering our great all inclusive package as an option for you holiday event! We believe that your Holiday Party should be an event so splendid, that the memory lasts long after the caterers are gone.

It's a fact that the best parties have a beautiful setting and great food! With this package, your guests will enjoy the fabulous view from the UBC Boathouse, a meal with the freshest ingredients Vancouver has to offer - exquisitely prepared, served with a sense of style and offered at a sensible price.

**** All-Inclusive Holiday Package Starting at \$65.95**

This holiday package is perfect for your corporate party, a large family event or your team / club party.

Pricing Includes:



- The Spectacular UBC Boathouse Venue
- Delicious Holiday Buffet Meal
- Professional Service Staff – including a Chef and Banquet Captain
- All Tables, Chairs and Lounge Furniture 
- All the required table linen, china, flatware and glassware
- Holiday Theme Décor for the buffet tables
- Holiday Background music 



Dates fill up quickly

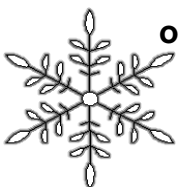
Call now to book your Holiday Party!!!

For more information please contact Jessica at The Butler Did It Catering

Phone 604-739-3663 or jessica@butlerdiditcatering.com

or Merryl Edington-Hryb - John M.S. Lecky UBC Boathouse Phone 604.247.2951

merryl@ubcboathouse.com - www.ubcboathouse.com





A Holiday Feast

🌀 **Gourmet Mixed Greens Salad**

With Vanilla Poached Pears and Candied Walnuts in a light Cabernet Vinaigrette

🌀 **Cannellini Bean Salad with Roasted Red Peppers and Fresh Herbs**

In a Red Wine Shallot Vinaigrette

🌀 **Grilled Vegetable Rotini Pasta Salad with a Sundried Tomato Pesto Dressing**

Peppers, zucchini, artichokes, tomato basil, parmesan, bocconcini

🌀 **Oven Fresh Multigrain & French Dinner Rolls**



Your choice of one of the following Entrees

Add a second entrée for only \$6.50 per person



🌀 **Slow Roasted Turkey**

On a flavorful bed of Braised Apple, Sundried Cranberries, Fresh Sage and Thyme Stuffing served with Cranberry Relish and The Butler's Velvety Smooth Turkey Gravy.

Accompanied with Velvety Smooth Home-Style Mashed Potatoes with Roasted Garlic



🌀 **Slow Roasted Beef Tenderloin With a Cracked Pepper Rub**

Served with a Wild Mushroom Demi Glace and Accompanied with Roasted Red Jacket Potatoes

🌀 **Herb Marinated Grilled Boneless Breast of Chicken**

Served with a lemon white wine cream sauce on a bed of braised apple, sundried cranberries, fresh sage and thyme stuffing

Accompanied by:



🌀 **Penne Pasta Primavera**

Served with a fresh tomato basil sauce and garden vegetables topped with mozzarella cheese

🌀 **A Medley of Herbed Roasted Winter Root Vegetables, with fresh thyme**

Dessert Buffet:

🌀 **Old Fashioned Apple Crumble** *served warm*

🌀 **Festive Butter and Pecan Tarts**

🌀 **Freshly baked Cookies** *(including Gingersnap and Buttery Shortbread)*

🌀 **A Variety of decadent Gourmet Squares**

🌀 **Gourmet Coffee & Regular/Herbal Teas**



A Holiday feast package price:

Sunday – Thursday

80 + people \$65.95 per person

70 – 79 people \$69.95 per person

60 – 69 people \$79.95 per person

Friday Night Add \$4.00 per person

Saturday Night Add 14.00 per person



Add a Hot Appetizer Package only 5.95 per person

3 pieces per person served by the Butler's professional service staff

🌀 **Green Tea and Lychee Seared Prawns**

with a Lychee Glaze and Salsa, served in an Oriental Spoon

🌀 **Maple Marinated Chicken Tenders**

Grilled chicken tenders with a maple glaze and pecan flakes

🌀 **Rolled Spanokapitas**

Phyllo stuffed with Spinach and Feta Cheese with Tzatziki Dip

General Information



- ☞ A deposit of \$1000.00 is required to confirm all functions. A prepayment of not less than 75% of estimated costs is due 10 days prior to function. The balance is due upon completion/delivery unless previous credit arrangements have been made.
- ☞ Cancellation Policy: if cancellation occurs 14 days or more prior to date of function you will receive \$500.00 refund of your deposit. With less than 7 days notice you may be billed for all estimated costs or costs incurred, depending on situation.
- ☞ Extra service and venue hours may be assessed at the time of booking. Service staff rates:
Event Captains \$31.00/hr (1 per event), \$27.50/hr per hour per server, and \$27.50/hr per Chef.
Extra venue hours will be billed out at a rate of \$150.00 per hour
- ☞ If you need entertainment or activities, please inquire with one of our Event Coordinators.
- ☞ Please inquire about children's pricing.
- ☞ We require that a final confirmed guest count must be called into the catering office no later than 72 hours prior to function date (3 business days). You will be billed based on this guarantee or the actual number in attendance whichever is greater.
- ☞ Taxes and Service Charges: 12% HST is applicable to all food, beverage, gratuity and rentals. Food and beverage items are subject to an 18% service charge when staff attends the event.



**Voted Vancouver's BEST
Catering Company**



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