

T H E  
B L A C K  
B E A R  
K I T C H E N



*At*



G O S T L I N  
**KEEFER LAKE**  
L O D G E

## À la carte Breakfast Menu

32.00 per person

### THE CLASSIC

Two eggs prepared your way, home-style hash browns, thick cut bacon, sausage & multigrain toast

### THE STACK

Pancakes served with real Canadian maple syrup, a mixed berry compote and fresh fruit

### THE BOWL

Steel cut oats with roasted cinnamon apple pieces, Greek yogurt, a mixed berry compote and homemade granola

### THE FEATURE

An alternating creation of our Chef's imagination  
Please ask your server for all the delicious details

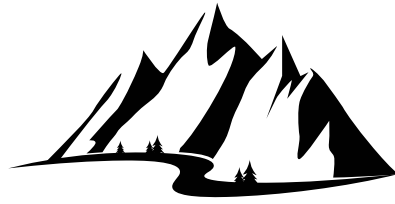
Every breakfast includes a continental buffet featuring a daily smoothie, fresh fruit, yogurt and home made pastries



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## Canapé Menu

Eight platter minimum and up to four different options

42.00 Served as a platter of twelve

gluten-free 

vegan 

### VEGETARIAN

#### CAULIFLOWER BITES

battered to crisp perfection with a spicy beet + sour sauce and a parsnip purée

#### POLENTA FRIES

fried crispy and served with fresh pesto, oven dried tomatoes and aged fontina cheese

#### FALAFEL SKEWERS

with roasted red pepper, house pickles and strawberries on a garlicky avocado hummus.

#### AVOCADO ON TOAST

smashed on sourdough with charred grape tomatoes, cashew cream cheese, watermelon radish and spiced pumpkin seeds, served cold

### MEAT

#### YORKSHIRE PUDDING

pulled beef short rib stuffed inside a mini yorkie with a horseradish aioli

#### PEKING DUCK

crispy skin duck breast on a traditional mandarin pancake brushed with hoisin and wrapped with cucumber, cantaloupe and scallions.

#### PORK BELLY

braised and served in a steamed bao bun with gochujang aioli, pickled vegetables, cucumber and a tangy manis sauce.

#### CHICKEN SATAY

yellow curry marinated, with julienne daikon, carrots and a thai peanut sauce

## VEGETARIAN continued..

### ARANCINI

sun-dried tomato infused risotto bites stuffed with marinated artichokes, served with fresh pesto

### RATATOUILLE

a savoury eggplant, zucchini and tomato chutney served on a caraway crostini with a balsamic mushroom carpaccio

### PAKORAS

crispy vegetable fritters drizzled with a sweet tamarind sauce, and a mint raita served with pita crisps and house pickles

### CATERPILLAR ROLL

cucumber, sesame and yam stuffed sushi with an avocado topping, and a sweet so reduction (eighteen pieces)

### MUSHROOMS ON TOAST

a wild savoury medley, on moist cornbread with whipped rosemary chèvre, and roasted red pepper

### GRILLED CHEESE

aged cheddar, gruyère and eggplant bacon served with a fire roasted tomato soup shooter

WE | SCRATCH  
ARE | KITCHEN  
EVERYTHING IS  
MADE IN HOUSE

## MEAT continued..

### REUBAN

Montreal smoked brisket served open face on caraway rye with rainbow kraut, pickled mustard seeds and a crisp gherkin

### MEATBALL CAPRESE

skewered with a kalamáta olive, cherry tomato, bocconcini and basil served over tomato sauce

### SHORT RIB SPOON

24 braised with a celeriac purée, borderlaise sauce and a crispy shallot

### FRIED CHICKEN SLIDERS

buttermilk brined and breaded mouthwatering boneless chicken pieces in between a mini potato bun with honey mustard sauce and coleslaw

### PHO SPOON

Vietnamese meatball in a traditional broth with thai basil and chilies

### ASAPARAGUS

wrapped in prosciutto with a truffle tapenade and taleggio cheese, served cold

### MOROCCAN LAMB

served on a pita crisp with a mint raita and fornido gazpacho

### TERIYAKI BEEF

marinated tenderloin with a gochujang aioli and a miso ginger drizzle

## SEAFOOD

### PRAWNS + SCALLOPS

fresh lemon marinated and skewered together with candied bacon and zesty gremolata

### ALBACORE TUNA

sesame crusted and served on a fried wonton with ginger aioli, crisp beet chip, black sesame and white kimchi

### CRAB CAKES

fried to perfection and served with Wespí sauce, grilled pineapple and jalapeño salsa

### SALMON TARTAR

finely diced, herb marinated raw sockeye on buttery toasted ciabatta, served cold

### PRAWN TACO

coconut breaded + fried with pickled onions, jalapeño baja sauce, buttermilk slaw, pickled onions, pico de gallo and cilantro on a flour tortilla

### FRESH OYSTERS... 4.00 each

served on the half shell with a shallot dressing, cilantro and salmon roe

## MEAT continued..

### JERK CHICKEN

skewered with grilled pineapple and glazed in a tangy rum sauce and chimichurri

### COLD SMOKED DUCK

fennel glazed and orange scented with local drunken cherries and whipped ricotta cheese on a polenta crisp

### EMPANADAS

Braised beef, sambal and oaxaca cheese stuffed inside a crispy pastry and drizzled with Keefer Lake Sauce



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## Reception Dinner Menu

Please choose one appetizer, two entrées and one dessert

115.00 per person

### A P P E T I Z E R S

gluten-free 🌾      vegan 🥦

#### CAPRESE SALAD 🌾

rainbow tomato salad with torn basil, buffalo mozzarella, almond pesto, extra virgin olive oil and a balsamic drizzle

#### ROASTED BEET SALAD 🌾

with fresh chèvre, arugula, candied bacon and balsamic dressing

#### HONEY CRISP APPLE SALAD 🌾

with shaved celery, candied walrus, frisée lettuce, aged cheddar and a charred lemon vinaigrette



## ENTREES

### RACK OF LAMB

pistachio and mustard crusted rack of lamb with fresh spätzle, pea purée, roasted tomatoes, ratatouille and a shiitake mushroom sauce

### BEEF SHORT RIB

tender and delicious, with herb and garlic mashed potatoes, broccolini, savoury phyllo, wild mushrooms, horseradish cream and a peppercorn demi-glace

### PAN SEARED CHICKEN 🌿

with a vegetable caponata, fresh kale, shaved parmesan and pine nuts on a sweet potato purée and a sauce bordelaise

### NY STRIPLOIN 🌿

Juniper berry cured beef striploin with a potatoes pave, roasted beets, charred shallot, rainbow baby carrots, squash purée and fennel demi-glace

### PAN SEARD HALIBUT 🌿

Chimmichurri whipped celeriac potatoes, citrus beurre blanc, roasted fennel, bell pepper relish, grilled zucchini + watercress

### KING OYSTER 'SCALLOPS' 🌿

Pan seared king oyster mushrooms with a spring pea risotto, asparagus and chive oil

### MUSHROOM FETTUCCINI 🌿

Shiitake Mushroom and fettuccini pasta tossed in a creamy pesto sauce served with toasted pine nuts, basil and serrano chilli spice



## D E S S E R T S

### TRIO OF SWEETS

Try a variety! Includes a lemon meringue cheesecake with a berry compote, a roasted apple crumble with vanilla ice cream and a key lime pie

### STICKY TOFFEE CAKE

served with a salted bourbon caramel sauce, vanilla ice cream, and toasted walnuts

### DARK CHOCOLATE GANACHE

with white chocolate pistachio bark, toffee sauce, lemon curd, berry compote, whipped cream and sponge toffee

Dinner includes fresh baked bread and a selection of compound butters



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## Arrival Night Dinner Menu

served family style

please select one salad, three sides, one main dish and one dessert

80.00 per person

gluten-free  vegan 

### S A L A D S

#### TOASTED ISREAL COUSCOUS

tossed with arugula, edamame, roasted fennel, oven-dried tomatoes and a lemon basil dressing

#### SWEET POTATO QUINOA SALAD

with baby kale, spiced pumpkin seeds, dried cranberries and a maple mustard vinaigrette

#### BABY POTATO SALAD

tossed with lentils, baby spinach, watermelon radish, scallions and a creamy herb dressing

#### OVEN DRIED TOMATO AND ROASTED CORN SALAD

with torn romaine, spiced croutons, shaved pecorino and a basil mint vinaigrette



## S I D E S

### GRILLED LOCAL SEASONAL VEGETABLES



smoked tomato basil vinaigrette

### SAUTÉED GREEN BEANS



roasted onion and a balsamic glaze

### BABY RAINBOW CARROTS



maple glaze and walnut crumble

### ROASTED NEW POTATOES



buttery and garlicky, tossed with fresh herbs

### PENNE PASTA



with fire roasted pomodoro sauce and fresh basil

## M A I N D I S H E S

### PORK TENDERLOIN MEDALLIONS



sous vide + seared with a tangy gremolata sauce

### CHARRED CAULIFLOWER



squash purée, chimichurri, toasted seed and nut medley

### B.C SOCKEYE SALMON



Maple ginger glazed served with grilled lemon and pickled mustard seeds

### BEEF BOURGUIGNON



Tender cubes of beef stewed with carrots, bacon and pearl onions in a rich red wine sauce

### PESTO CHICKEN

chicken breasts tossed in our pesto sauce with toasted walnuts, truffle pecorino and oven roasted roma tomatoes

### GRILLED PORTOBELLO STEAKS



Served with a wild mushroom medley, crispy onions and chimichurri

## D E S S E R T S

### BEET CHOCOLATE CAKE

decadent dark chocolate layer cake with espresso frosting and whipped cream

### CHURROS AND ICE CREAM

Mexican style doughnuts with house made ice cream, rich caramel sauce and chocolate ganache

### CRÈME BRÛLÉE

creamy vanilla custard with a crisp sugar topping and fresh fruit



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## Lunch Menu

served buffet style  
please select two proteins and two  
sides

38.00 per person

includes fresh baked bread + butter  
gluten-free  vegan 

### P R O T E I N S

#### SPICED CHICKEN

an assortment of juicy pieces of house rubbed grilled chicken; featuring breasts, thighs, legs, and wings.

#### THAI STEAMED FISH

fresh pan seared Atlantic cod in a lemongrass, ginger and Thai basil broth.

#### PORK TENDERLOIN MEDALLIONS

sous vide + seared with a tangy gremolata sauce

#### GLAZED SALMON

oven roasted BC sockeye salmon tossed in a maple ginger glaze

#### MEDITERRANEAN PORTOBELLO STACKS

roasted and stacked with basil, oven-dried tomato, grilled zucchini and asiago  
cheese

## PROTEINS

continued..

### SMOKED RIBS

sweet and savoury marinated and grilled bone-in beef short ribs brushed with a tangy BBQ sauce

### CARVING STATION

whole-grain mustard crusted roast beef with au jus and a horseradish cream

### STIR FRIED TOFU

with summer squash, thai basil and toasted coconut

## SIDES

### GREEN BEANS

sautéed with charred red onion and a balsamic glaze

### SAVOURY BEET SALAD

Accompanied with walnuts chevre and a creamy dill dressing.

### CAESAR SALAD

torn romaine with spiced croutons, oven-dried tomatoes, roasted corn, shaved pecorino and classic garlic dressing

### LACTINO KALE SALAD

black beans, sweet potato, pickled red onions and an orange vinaigrette.

### BROCCOLI SALAD

broccoli florets tossed with toasted sunflower seeds, dried cranberries, local aged cheddar, crispy lardons and a creamy lemon aioli

### POTATO WEDGES

oven roasted russet potatoes tossed in a rosemary infused olive oil and served with smoked ketchup and Keefer Lake sauce.

### POTATO SALAD

red fleshed potatoes tossed with mixed herbs, pickled vegetables, grilled onions and a smoked paprika aioli

### SHOESTRING FRENCH FRIES

House-cut and tossed with grated parmesan, fresh herbs and truffle oil served with a lemon chilli aioli

### ROASTED CAULIFLOWER

with hazelnuts, dried cranberries, and a preserved lemon sauce

### SWEET POTATO MEDALLIONS

Balsamic glazed + garlic roasted, served with lemon chilli aioli.

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**KITCHEN**



*At*



GOSTLIN  
**KEEFER LAKE**  
LODGE

## Kids Menu

please select one main and one dessert for each evening  
15.00 per person

### M A I N S

#### CHICKEN FINGERS

with house cut fries and ketchup

#### MAC AND CHEESE

bowl of cheesy deliciousness

#### SPAGHETTI

tossed in tomato sauce and topped with parmesan

#### BURGER

with lettuce, tomato, ketchup and mayo. served with fries

### D E S S E R T S

#### COOKIES

platter of assorted cookies

#### FRUIT BOWL

#### ICE CREAM SANDWICHES

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## Late night grazing menu

Snacks provided after your reception dinner, to keep you going throughout the night.

13.50 for self-served stations

18.50 for chef station

Please contact your wedding co-ordinator for customizable details

### TACO BAR

24 hour braised beef and beer battered cauliflower, with flour tortillas accompanied by pickled red onions, jalapeño baja sauce, cilantro, pico de gallo and assorted hot sauces

### PIZZA NIGHT

An assortment of flavours on our thin crust, fired in the forno oven and served with an accoutrement of sauces

### NOODLE BAR '*chef station*'

Inspired by Thai street food. A selection of marinated proteins, fresh vegetables, stir fry noodles and sauces

### CHARCUTERIE



A variety of cured meats, international and local cheeses, assorted crackers, pickled goods, olives, tapenade and spreads