

WEEKEND BRUNCH BUFFET



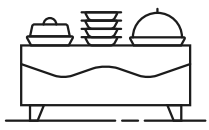
Adult

\$69/Person

Kid
(under 12)

\$29/Person





Restaurant & Bar

Every Saturday & Sunday

11am - 2:30pm

69 per person

29 for kids under 12

PASTRY & BREAD STATION

Weekly Stuffed Croissants

Weekly Sweet/Savoury Scones

HOT BAR

Eggs Benedict

Double Smoked Thick Cut Bacon

Fraser Valley Sausages

Potato of the Week

Weekly Vegetables

Protein of the Week

Weekly Pasta/Starch Creation

Weekly Sweet Brunch Item

Weekly Soup

Weekly Egg Dish

ICE BAR & SALAD STATION

Prawn Cocktail

Smoked Salmon Platters

Ahi Tuna Tartare

Chopped Salad

Classic Caesar Salad

Weekly Sushi Selection

CARVERY STATION

CAB Striploin

Weekly Carving

DESSERT

Seasonal Fruits

Tiramisu

Weekly Cheesecake

Weekly Cake

Weekly Tart

Crème Brûlée

Chocolate Barks

BRUNO BRUNCH BEVERAGES

SMOOTHIES 10

Mango Tango

mango, pineapple, orange juice, greek yogurt, honey

Very Berry

mixed berries, greek yogurt

TABLESIDE MIMOSA & CAESAR CART

*Crafted Before Your Eyes: Personalized
Mimosas & Caesars by the Glass*

MIMOSA

Jean Louis Cuvee Blanc 14
Lanson Black Label Brut 24

Top off your bubbly with your
choice of juice and fresh fruits.

CAESAR

Grey Goose 1oz 14
2oz 23

Spice up your cocktail from
our exquisite garnish selection.

BRUNCH COCKTAILS 2oz 16

Cool Living

tequila, mango, peach schnapps, pineapple, bubbles

Morning Island

spiced rum, amaretto, blue curacao, pineapple

La Vie en Rose

strawberry, triple sec, rose wine

COCKTAIL FLIGHT 3x1oz 22

Sampler of Cool Living, Morning Island & La Vie en Rose

BUBBLE BATH

1. CHOOSE YOUR BUBBLY
Jean Louis Cuvee Blanc de Blanc 45
Bailly Lapierre Cremant de Bourgogne
Brut Reserve 65
Taittinger Brut Reserve 130
Bruno Paillard Premiere Cuvee 175

2. 'BUBBLE BATH' WILL BE
GRACIOUSLY PRESENTED
Accompanied by Juices & Garnishes

3. BLEND AND INDULGE

