

# Picture. Perfect. **Menus**

## *Catering Menus* 2022



  
**COPPER POINT**  
**RESORT**  
— INNHotels —

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## BREAKFAST BUFFETS

*Start your day with our signature breakfast options, served buffet style. We include freshly brewed coffee, a selection of teas and an assortment of chilled juices*

### **CONTINENTAL BREAKFAST BUFFET | \$ 22 PER PERSON**

Muffins & Danishes, Fresh Fruit Platter, Selection of Bread with Butter & Preserves, Cereal and Milk, Oatmeal, Whole Fruit.

### **COPPER POINT BUFFET | \$22 PER PERSON**

Bacon & Sausage, Scrambled Eggs, Tomato & Green Onion, Hashbrowns, Selection of Bread with Butter & Preserves. Fresh Sliced Fruit Tray.

### **THE VALLEY BUFFET | \$28 PER PERSON**

Fruit Platter, Yogurt & Granola, Bagels & Herbed Cream Cheese, Scrambled Eggs, Hashbrowns, Bacon & Sausage, Selection of Bread with Butter & Preserves, Whole Fruit.

### **Experience Enhancements “Upgrades”**

*Start your day with our signature breakfast options, served buffet style. Add to your breakfast experience by enhancing to our Chef Attended Omelet Station. This can be offered to both breakfast buffets & plated breakfast options.*

Chef Attended Omelet Station - \$6 per person



## PLATED BREAKFAST

*Plated breakfast options are accompanied by fruit garnish and served with freshly brewed coffee and a selection of teas.*

### **Panna Cotta | \$20**

Coconut Milk, Granola, Fresh Fruit, Side Hashbrowns.

### **Catamount Breakfast BLTC | \$20**

Rye Toast, Bacon, Lettuce, Tomato, Fried Egg, Smoked Cheddar, Mayonnaise, Side Hashbrowns.

### **Classic Elements Breakfast | \$20**

2 Scrambled Eggs, 2 Piece Bacon, 1 Maple Sausage, Side Hashbrown, Brown Toast.

### **Breakfast To Go. | \$16**

One of four options & all breakfasts to go are accompanied by a muffin, whole piece of fruit & vanilla yogurt cup.

1. Ham & Swiss Croissant
2. Bacon, Lettuce, Tomato, Cheddar on a Bagel.
3. Scrambled Eggs, Lettuce, Tomato, Salsa in Flour Tortilla.
4. Panna Cotta, Fruit Garnish, Granola.

### Add On & Sides

Juices (Orange, Cranberry, Apple) - \$2.75 ea

Muffin - \$ 2.50 ea

Danish - \$2.50 ea

Hashbrowns- \$3

Whole Fruit- \$3

Marble Rye, Whole Wheat or White Toast- \$1.50

## LUNCH BUFFETS

*All lunch buffets are accompanied by an assortment of desserts.*

*Prices are per person, **minimum of 15 guests.***

### **Taynton Bay Tacos - \$27 per person**

Rice, Corn & Black Bean Salad with Chipotle  
Mayonnaise & Cilantro.  
Traditional Caesar Salad.  
Mexican seasoned Corn Chips & Salsa.  
Flour or Corn Tortilla,  
Barbacoa Beef,  
Pulled Chicken,  
Seasonal Fish.  
Shredded Lettuce, Diced Tomatoes, Chopped  
Onions.  
Sour Cream & Guacamole.

### **Windermere Lake Buffet - \$35 per person**

Chef's Created Soup & Bread.  
Garden Salad with Seasonal Vegetables, House  
Vinaigrette.  
Garlic Bread, Tuna Salad, Mozzarella Cheese.  
Grilled Atlantic Salmon,  
Pepper Seared Cod,  
Lemon Barley,  
Herbed Rice Pilaf.

### **Bugaboo Burgers - \$35 per person**

Mixed Greens Salad, Seasonal Vegetables,  
House Made Vinaigrette.  
Potato Salad, Red Onion, Celery, Peppercorn  
Dressing.  
Classic French Fries with Thyme.  
Char Broiled Beef Patty.  
Grilled Chicken Breast.  
Sautéed Mushrooms & Onions.  
Lettuce, Tomatoes, Onions, Pickles, Cheddar &  
Swiss Cheeses, Mayonnaise, Ketchup, Relish.  
Fresh Buns from Invermere Bakery.

### **It's From Italy - \$35 per person**

Grilled Garlic Bread  
Tomato, Red Onion, Bocconcini Cheese &  
Basil Salad, Roasted Garlic Oil.  
Garden Salad, Seasonal Vegetables &  
Balsamic Vinaigrette.  
Assorted Olives, Crackers & Cheeses.  
Chicken, Onion, Pesto Cream Sauce, with  
Fusilli & Linguini, Italian Seasoned Meatballs,  
Tomato Sauce.  
Grilled Vegetables, Pesto Mayonnaise.

### **Delphine Deli "Build Your Own Sandwich" - \$25 per person**

Chef's Created Soup.  
Signature Cashew Kale Caesar Salad.  
Fresh Vegetable Tray, House Ranch.  
**Build your own sandwich:**  
Whole Wheat, White & Rye Breads.  
Ham, Smoked Turkey, Roast Beef & Roasted Chicken.  
Lettuce, Tomatoes, Onions, Pickles, Cheddar & Swiss Cheeses.  
Selection of Flavored Mayonnaise & Mustard.

## PLATED LUNCHES

*Please choose one item for the group from the Starting, Main, and Dessert Choices listed below. Gluten free available upon request.*

### **Plated Lunch- \$36 per person**

*Please chooses one item for the group*

#### ***Starting Choice***

- 1) Roasted Tomato & Garlic Soup.
- 2) Our Signature Kale Caesar Salad.
- 3) House Garden Vegetable Salad.

#### ***Main Choice***

- 1) Grilled Vegetable Medley, Lettuce, Goat Cheese, Flour Tortilla, House Vinaigrette, Side Garden Salad.
- 2) Chicken Quesadilla, Sliced Chicken Breast, Red Pepper, Green Pepper, Three Cheese Blend.
- 3) Bacon Cheeseburger & French Fries with Classic Toppings.
- 4) Linguini & Meat Balls, Tomato Sauce, Grana Padano.

#### ***Dessert Choice***

- 1) Carrot Cake- Vanilla Frosting, Whipped Cream.
- 2) Chocolate Ice Cream- Fresh Seasonal Berry, Whipped Cream, Chocolate Sauce.
- 3) Simple Syrup- Macerated Berry with mint.

### **BOXED LUNCH - \$20**

*One choice of Sandwich which will include Invermere Bakery bun, lettuce, tomato & onion, our House Seasoned Corn Chips & Salsa, Mixed Vegetables & Ranch Dressing, Chocolate Brownie & a Bottle of Water.*

- 1) Roast Beef, Horseradish Crème, Smoked Cheddar Cheese.
- 2) Ham, Swiss Cheese, Grainy Dijon Mustard.
- 3) Herb Roasted Chicken, Goat Cheese, Roasted Garlic Mayonnaise.
- 4) Lima Bean Burger, Smashed Avocado, Verde Dressing.

## DINNER BUFFETS

*All dinner buffets include fresh bread with butter, mixed olives, house pickles, crackers, a fresh vegetable tray with assorted dips & desserts table.*

### **Lillian Lake Dinner Buffet - \$37 Per Person**

Garden Salad- with Seasonal Vegetables, House Vinaigrette.

Potato Salad- Red Onion, Celery, Peppercorn Dressing.

Roasted Carrots & Beets

Steamed Broccolini & Cauliflower

Rice Pilaf & Mixed Vegetables

Scalloped Potatoes

Herb Roasted Chicken Breast

Cajun Spiced Haddock

### **Columbia Lake Dinner Buffet - \$49 Per Person**

Our Signature Kale Caesar Salad

Pasta Salad

Roasted Parsnips, Yams, & Rutabagas

Grilled Green & Yellow Zucchini and Eggplant

Lemon Roasted Potatoes

Buttermilk Mashed Potatoes

Bean Cassoulet

Roasted Beef & Demi-Glace

Honey Fennel Glazed Slow Roasted Pork loin

## PLATED DINNERS

*Please chooses one item for the group from the Starter, Main Course, and Desserts listed below. Please note that all main courses come with Buttermilk Mashed Potato & Seasonal Market Vegetables.*

### **Plated Dinner- \$52 Per Person**

#### **STARTERS**

- 1) Chef's Choice Seasonal Soup.
- 2) Mixed House Greens, Seasonal Vegetables and In House Vinaigrette.

#### **MAIN COURSES**

- 1) Grilled Striploin, Green Peppercorn, Demi-Glace, Fried onions.
- 2) Roasted Chicken Supreme, Mushroom Marsala Fricassee, Truffle infused Olive Oil.
- 3) Seared Salmon, Dijon Pearls, Fresh Herbs.
- 4) Smoked & Grilled Tofu, Miso Soy Ginger Glaze, Garlic Gremolata.

#### **DESSERTS**

- 1) Peanut Butter Cup- Peanut Butter Mousse, Semisweet Chocolate, Strawberry Sauce.
- 2) Cake Trio- Carrot Cake & Vanilla frosting, Black Forest & Cherry Sauce. Strawberry Shortcake & Chocolate Sauce.



## PLATED DINNERS

*Please let our chef's choice navigate you through our delicious three course meal, finished with our Chocolate Trio desert. Ask for wine pairings to enhance your tastes-buds with the magic of food & wine.  
All wine pairings must be per-ordered and arranged upon catering request.*

### **Chef's Choice - \$60 Per Person**

#### **FIRST COURSE**

Roasted Garlic & Tomato Soup, Olive Oil, Garlic Chip.

#### **SECOND COURSE**

Lemon Pepper Salad Arugula, Spinach, Sorel, Red Onion, Goat Cheese, Honey Vinaigrette.

#### **MAIN COURSE**

Grilled Chicken Supreme, Bourbon Cherry Sauce, Lemon Barley, Market Vegetables.

#### **DESSERT**

Chocolate Trio- White chocolate Mousse, Dark chocolate Cake, Milk Chocolate Dipped Biscotti.

### **Experience Enhancements "Upgrades"**

*All dinner buffets & plated dinners come with the option to upgrade your dinning experience with either our Chef Attended Carving Station, or our Prime Rib Upgrade. Dessert enhancements also available with our Fruit & Chocolate Fondue or Build your own Sundae.*

Chef Attended Carving Station - \$4 per person

Prime Rib Upgrade \$11 - per person

Fruit & Chocolate Fondue - \$12 per person

Build your own Sundae - \$15 per person

## LATE NIGHT PUB FAIR

*Only available after 10pm*

### **Build Your Own Poutine** \$12 per person

French Fries, Cheese Curds, Bacon Bits, Bell Peppers, Green Onions, Beef & Roasted Vegetable Gravy.

### **Sheet Pan Nachos** \$55/Half Pan or \$100/Full Pan

*(Half Pan feeds 6-10 people | Full Pan feeds 12-15 people)*

In House Seasoned Corn Chips, Cheddar, Mozzarella, Monterey Jack, Red Onions, Jalapenos, Olives, Bell Peppers, Salsa & Sour Cream.

·Add Braised Chicken \$10/Half Pan or \$20/Full Pan

·Add Taco Beef \$12/Half or \$24/ Full Pan

·Add Pulled Pork \$15/Half Pan or \$30/Full Pan

### **Cheese Pizza** \$30/ Half Pan or \$60/ Full Pan

Tomato Sauce, Smoked Gouda, Marble Cheddar, Mozzarella & Grana Padano Cheeses.

### **Meat Lovers Pizza** \$60/Half Pan or \$120/ Full Pan

Pepperoni, Diced Chicken, Chorizo Sausage, Tomato Sauce, Three Cheese Blend.

### **For The Children - \$12 per person**

Cheeseburger & French Fries

Chicken Tenders & French Fries with Plum Sauce

Spaghetti & Tomato Sauce Topped with Cheese

Grilled Cheese & French Fries

Healthier Option- From French Fries to Vegetable Sticks & Ranch.

## MEETING BREAKS

*Energize and inspire your group with a Copper Point Resort themed break or customize your own.  
Available for service between 8am and 5pm.*

Vegetable Tray with Hummus or Peppercorn Ranch – \$12 per person

Cured Meats - \$12 per person

Mixed Olives – \$20

Cheese Board – \$12 per person

Crackers – \$25

Cookies – \$20 per dozen

Muffins – \$22 per dozen

Assorted Whole Fruits – \$30 per dozen

Freshly Sliced Fruit Platter \$12 per person

Danish - \$20 per dozen

## RECEPTIONS

*Make your party memorable with our festive and fun reception choices.*

### **COLD CANAPES**

Smoked Salmon, Cucumber Slice & Dill Mayonnaise.

Tomato, Bocconcini Cheese & Basil Skewers.

Tuna Poke & Crushed Corn Chip Spoon.

Fruit Skewers & Mint Yogurt.

Shaved Montreal Smoked Meat, Dijon Mayonnaise, Grilled Baguette & Sauerkraut.

Maple Brined Chicken Pate, Dried Cranberry & Thyme, Crostini.

Assorted Cured Meats Fleurette.

### **HOT HORS D'OEUVRE**

Fish & Chip Skewer with Pickle Mayonnaise.

Cajun Rubbed Steak Bites, Chimichurri Crème Fraîche.

Pulled Pork Slider & Coleslaw.

Grilled Shrimp, Tomato Horseradish Puree.

Sweet Chili Glazed Chicken, Basmati Rice, Green Onions.

Spinach & Feta Spanakopita, Raspberry Coulis.

Wild Mushroom & Gorgonzola Cheese Tart, Demi-Glace.

**\$35 PER DOZEN**

\*All items can be made in Gluten Free | Dairy free | Vegan Options.

Menus and pricing subject to availability and may change without notice. | Prices do not include 18% service tax or 5% GST.

## ENHANCEMENTS

*Elevate your dining experience with our delightful enhancement options.*

***Our enhancement trays will feed 15-20 people***

### ENHANCEMENTS ITEMS

- Local Konig Cured Meats, Assorted Olives, Bread & Crackers | \$120
- Canadian & International Cheeses, Compotes, Baguette & Crackers | \$120
- Seasonal Vegetables, Buttermilk Dressing & Hummus | \$60
- Fresh Sliced Fruit, Collection Berries, Nuts & Honey Fennel Yogurt | \$100
- Chilled Seafood, Prawns, Smoked Salmon, Mussels, Crab & Cocktail Dip | \$150
- Assorted Cakes, Bars, Tarts, Cookies, Mousse & Puddings | \$100

### Experience Enhancements “Upgrades”

- Chef Attended Omelet Station - \$6 per person | Breakfast Option
- Chef Attended Carving Station - \$4 per person | Dining Option
- Prime Rib Upgrade \$16 - per person | Dining Option
- Fruit & Chocolate Fondue - \$12 per person | Dessert Option
- Build your own Sundae - \$15 per person | Dessert Option

### MARKET ITEMS

- Granola Bars | \$2.50 each
- Bottled Juice/Pop/Water | \$3 each
- Coffee & Tea | \$3.50 per cup
- All Day Coffee & Tea Service (3 refreshes) | \$10.50 per person

## RECOMMENDED CATERING FOR YOUR FUNCTION

### CANAPES & HORS D'OEUVRES

A 1 hour reception *with* dinner following will require 3 - 7 pieces per person  
A 2 to 3 hour reception *without* dinner will require 10 - 16 pieces per person

#### ***Example based on 60 Guests:***

Reception *with* dinner you will need to order around 25 dozen  
Reception *without* dinner you will need to order around 65 dozen

### ESTIMATING YOUR HOST BAR

We recommend that if you guest numbers are over 80, that you offer  
a welcome drink upon when the reception room opens.

A 1 hour reception will require 2 - 3 drinks per person  
A 2 to 4 hour reception/dinner will require 5 - 6 drinks per person

### ESTIMATING WINE & SPARKLING WINE

A 750 ml of wine serves 5 glasses  
A 750 ml bottle of sparkling wine serves 6 glasses

We recommend that you have two bottles of wine per table of 8

#### ***Example based on 60 Guests for 2 bottles of wine per table***

*16 bottles*

#### ***Example based on 60 Guests for a glass of sparkling wine per person***

*10 bottles*





# COPPER POINT RESORT

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