

# SEASONAL “FRESH START” MEETING PACKAGE

To make every event an experience of personalized success, our Seasonal “Fresh Start” Meeting Packages are designed to nourish the mind, body & spirit of the guest. Our full day meeting packages tie all the details together including a dedicated Conference Services Manager to assist you throughout your event from planning through execution, giving you peace of mind that all your details will be taken care of in a professional & caring manner. Pleasing your delegates & hosting a successful, hassle-free meeting has never been easier at the Delta Vancouver Airport.

## SUMMER

### “FRESH START” CONTINENTAL

ASSORTED BREAKFAST BREADS  
BUTTER, HONEY & ASSORTED PRESERVES  
SELECTION OF FRESH BC-GROWN FRUIT  
BOWLS OF FRESH SEASONAL BERRIES  
APPLE, ORANGE & CRANBERRY JUICE  
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE  
IMPORTED & HERBAL TEAS

### MID MORNING REFRESHMENT BREAK

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE  
IMPORTED & HERBAL TEAS

### HEARTY WORKING LUNCH BUFFET

PLEASE CHOOSE ONE STARTER:

CHILLED FENNEL & PEAR SOUP  
BABY GREENS WITH A SELECTION OF HOUSE MADE DRESSINGS  
FRESH VEGETABLE CRUDITÉS WITH SMOKED ONION DRESSING

AN ASSORTMENT OF SANDWICHES, INCLUDING:

TURKEY

*Fresh Shaved Roast Turkey Breast with Apricot Jam, Aged Cheddar, Arugula on Sour Dough*

ROAST BEEF

*Shaved Roast Beef with Lolla Rossa Lettuce, Dried Tomato, Creamed Horseradish, Emmenthal Cheese on Light Rye*

FRASER RIVER SOCKEYE SALAD

*With Green Onions, Celery, Sweet Bell Peppers, Watercress Lettuce on a Croissant*

VEGETARIAN

*Roasted Oyster Mushrooms, Red Onion, Spinach with Roast Squash Pesto on Brioche Baguette*

BAKED STONE FRUIT CRUMBLE

*Licorice Crème Fraiche*

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE  
IMPORTED & HERBAL TEAS

### MID AFTERNOON REFRESHMENT BREAK

HAZELNUT PASTRY CREAM TARTLETES  
BOWLS OF FRESH CHERRIES  
RASPBERRY APPLE COCKTAIL  
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE  
IMPORTED & HERBAL TEAS

## **\$60 PER PERSON**

Inclusive of gratuities & tax

### UPGRADE TO A HOT BREAKFAST BUFFET

CURED STEELHEAD SALMON EGGS BENEDICT

*Piepperaide, Hollandaise & Chives*

HOME STYLE POTATOES

*With Caramelized Onions*

FRESH SEASONAL FRUIT & BERRY PLATTER

APPLE, ORANGE & CRANBERRY JUICE

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

**\$5 PER PERSON**

Inclusive of gratuities & tax

### UPGRADE TO A HOT LUNCH BUFFET

ASSORTED ROLLS & FLATBREAD

BABY GREENS WITH HOUSE MADE DRESSINGS

ORGANIC RED QUINOA SALAD

*Heirloom Tomatoes with Fresh Baby Arugula & Salt Spring Island Goat Cheese,*

*Drizzled with Extra Virgin Olive Oil & Lemon Vinegar*

MIXED LONG BEAN SALAD

*Dragon Beans, White Soy & Yuzu Dressing, Sesame Seeds*

SMOKED TUNA POTATO SALAD

*With Fresh English Peas, Nicoise Olives, Gem Tomatoes, Free Range Eggs*

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YOUR CHOICE OF TWO ENTREES:

ROASTED FRASER VALLEY PORK LOIN

*Port Soaked Plums, Stewed Beluga Lentils, Pork Jus, Wilted Kale, Crispy Crackling*

SPICED RUBBED SOCKEYE SALMON

*Served with Fried Blue Polenta & Fraser Valley Corn, Cilantro Puree*

BAKED FUSILLI PASTA

*Fusilli Pasta baked with Braised Radishes, Black Beans, Parsley, Roasted Garlic, Béchamel*

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STEWED BERRY PAVLOVA

*Black Pepper Meringue, Brown Butter Streusel*

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

**\$8 PER PERSON**

Inclusive of gratuities & tax