

TYAX LODGE & HELISKIING CATERING MENUS



TYAX LODGE & HELISKIING
1 TYAUGHTON LAKE ROAD, GOLD BRIDGE BC, V0K 1P0,
CANADA P: 250.238.2221



The **Tyax kitchen** focuses on locally sourced ingredients harvested at the peak of their season. For this reason, we provide these sample menus only as a guide to the style of cuisine that we provide. Ingredients and menu items may change due to seasonal availability and supply. We will customize our function menus specifically for the date of your event.

Specialized menus and ingredients may incur supplemental charges.

All prices are subject to 18% service charge and taxes.

Our menus have been developed to be served at the Lodge (not including our on-property chalets). Unless stated otherwise. Please inquire for off-site catering as supplemental charges may apply.

Pricing based on two weeks advance notice of food selections for every guest, should the party wish to select food options on the night of the event a \$10 p.p. surcharge will apply.





LODGE & HELISKIING

BREAKFAST MENU

(\$20 p.p.)

– EXAMPLE OF BREAKFAST BUFFET –

Menu Items

Freshly baked Buns, Scones, Pastries, etc.

Toast station with selection of breads with assorted fruit preserves
and butter Cereal station with 3 varieties of cereals

Fresh fruit platter

Yogurt and Bircher (cold oatmeal) Station with homemade granola
and fresh berries

Charcuterie board

Cheese board

Smoked salmon plater with lemon, capers, red onions and cream
cheese Daily eggs (scrambled, poached etc.)

Breakfast Potatoes (ex: hash browns, etc.)

Bacon and Breakfast Sausages

Kootenay coffee, "Mighty Leaf" teas and fresh juices

*Please inquire for different "A La Carte" or plated breakfast options. *



COFFEE BREAKS

Minimum 10 people

SPA BREAK (\$19 p.p.)

Fresh juices

Vegetable crudités with dips

Fresh fruit platter

One sweet snack (ex: brownies, fresh muffins, banana loaf)

Kootenay coffee or 'Mighty Leaf' teas

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SAVOURY BREAK (\$19 p.p.)

Still & sparkling water

Vegetable crudités with dips

Cheese board

Charcuterie board

Crackers and house-made breads

Kootenay coffee or 'Mighty Leaf' teas

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SWEET BREAK (\$19 p.p.)

Fresh juices

Yoghurt parfaits with fresh berries and homemade granola

One sweet snack (ex: brownies, fresh muffins, banana loaf)

Assorted plater of mignardises (small sweets ex:

macaroons) Kootenay coffee or 'Mighty Leaf' teas



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CANAPÉ RECEPTIONS

Minimum 10 pieces per canapé

Canapé prices vary from \$3 to \$4 per piece. Depending on canapé, ingredients and quantities ordered. Specialized canapés may incur supplemental charges.

EXAMPLE CANAPÉ OFFERINGS

Seared duck breast with julienned veggies and soy-maple glaze

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Kusshi oysters with mignonette and fresh lemons

-

Gougeres stuffed with a goat cheese mousse

-

Marinated chicken satays with peanut sauce

-

Tuna tataki with a sesame seed crust with a spicy miso mayonnaise

-

Trout gravlax on crispy trout skin with a fennel jelly

-

Beef tartar with smoked shallots, capers and grainy Dijon mustard

-

Foie gras torchon with caramelized onions on toasted brioche

-

Spiced strawberry gazpacho shooter with a basil foam

-

Shrimp ceviche with avocado mousse and mango salsa

-

Bisson sliders, raclette cheese, caramelized onions and crispy prosciutto on
homemade bun -

Salmon or trout tartar with fresh strawberries and a basil mayonnaise



LUNCHES

SAMPLE PLATED LUNCH MENU

Group Menu 1 (\$27 p.p.)

Minimum 12 people

Fresh Baked Bread

Green Salad

Truffle Chicken Ballotine

Chicken ballotine stuffed with truffle chicken mousse, wild mushroom risotto

OR

Crispy Pork Belly and Clams

Spicy roasted tomato sauce with fresh coriander, mediterranean style crushed potatoes and roasted cauliflower

Apple Tarte Tatin

Sunchoke ice cream and caramel sauce

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Group Menu 2 (\$35 p.p.)

Minimum 12 people

Fresh Baked Bread

Goats Cheese and Beets Salad

Pickled and roasted beets, goat cheese mouse, spicy caramelized walnuts, browned goat cheese toast

OR

Asparagus Soup

Asparagus shavings, crème fraiche, crispy pancetta and toasted almonds

Beef Trilogy

Braised beef cheeks, oxtail ravioli, grilled bavette, red wine demi-glace, root vegetables

OR

Braised steel cut oats

Braised steel cut oats rolled in cabbage leaf with sweet potato puree and sautéed and pickled mushrooms

Chestnut Mille Crêpe

Candied chestnut, white chocolate ganache and figs

OR

Carrot mousse

Carrot brunoise, honey foam, "Noble" maple syrup

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SANDWICH LUNCH BUFFET (\$30 p.p.)

Minimum 20 people

Salad bar with assorted veggies and vinaigrettes

Seasonal soup

Selection of our pastry chef's mini desserts and cakes

Choice of three sandwiches some examples:

Roast beef sandwich cheese, Dijon mustard, caramelized onions on homemade sourdough
Chicken caesar wrap with parmesan and crispy prosciutto

Grilled vegetables and goats cheese sandwich

Duck confit and brie sandwich with sweet caramelized onions and walnuts

Turkey bacon club sandwich

Prosciutto, tomatoes mozzarella, pesto sandwich

Spicy egg salad wrap

Falafel Wrap with shredded cabbage, carrots, onions, and white garlic sauce

Asian marinated tofu wrap with wok vegetables





BBQ BUFFET (\$37 p.p.)

(Outdoors weather and fire ban permitting)

Minimum 20 people

Burgers with homemade buns (make your own burger section)

Marinated BBQ chicken (legs, thighs and breasts)

Grilled seasonal vegetables (ex: corn on the cob, grilled eggplants and zucchini etc.)

3-4 Different salads (ex: green salad, potato salad, tomato salad)

Fruit platter and crudité platters with dip

Selection of our pastry chef's mini desserts (mignardises) and cakes

DINNER

SAMPLE DINNER MENUS

Group Menu 1 (\$55 p.p.)

Minimum 12 people

Fresh Baked Bread
-
Amuse Bouche
-
Baby Romaine Caesar Salad
Parmesan shavings, crispy prosciutto and garlic croutons
OR
Roasted butternut squash soup
Confit duck leg, roasted spaghetti squash, roasted pumpkin seeds
-
Pan Seared Salmon
Buckthorn infused beurre blanc sauce, knight rice, butternut squash puree, and spaghetti squash OR
Duck Breast
Soy-Maple glaze, duck crumble, "Wok" of julienned vegetable in candied garlic, potatoes confit in duck fat
-
Truffled Tiramisu
Blood orange sorbet and cookie crumble
OR
Fondant aux Chocolate
Pine ice cream, field berry coulis

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Group Menu 2 (\$75 p.p.)

Minimum 12 people

Fresh Baked Bread
-
Amuse Bouche
-
Pan Seared Scallop
Sweet corn and bacon salsa, green pea, caramelized onions and crispy prosciutto
OR
Foie gras duo
Maple syrup cured torchon and crème brûlée, caramelized onions, passion fruit and cranberry purée
OR
Roasted Bone Marrow Toast
Warm roasted bone marrow, tossed in grainy mustard, parsley, and shallots, pickled mushrooms, artisan lettuce with broken vinaigrette
-
Lobster tail
Lobster tail in a rosé bisque sauce, leeks and roasted tomatoes
OR
Seafood Cannelloni with Grilled Prawns
Lemon and basil white wine sauce, marinated tomato tartar and citrus pearls
OR
Cache Creek Natural Beef Tenderloin
Mushroom demi-glace sauce, sautéed wild mushrooms, roasted Brussel sprouts and fried polenta
-
Palate Cleanser Cucumber and Mint Sorbet with Gin
-
Cheesecake
Blueberry compote, passionfruit curd and beet sorbet
OR
Chocolate Ganache Bar
Cream puff and raspberry sorbet

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Group Menu 3 (\$65 p.p.)

Minimum 12 people

Family style dinner served on large shared platters for the table
(Can also be done plated or as a buffet)

Fresh Baked Bread
-
Amuse Bouche
-
Spinach and strawberry salad
-
Beef roast with a red wine jus (ex. prime rib roast)
OR
Roasted turkey breast with a creamy mushroom sauce
OR
Seared salmon with virgin sauce
-
Roasted Greek style veggies with goat cheese (pepper, eggplant, zucchini etc.) -
Coconut jasmine rice
-
Roasted tri-color baby potatoes and sweet potatoes
-
Selection of our pastry chef's mini desserts (mignardises) and cakes

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LODGE & HELISKIING

HIKERS LUNCHES

SAMPLE MENUS

Hikers Lunch (\$18 p.p.) Available
for off-site consumption only

CARNIVORE

Seasonal 'two rivers' charcuterie
sandwich Multigrain bread or wrap

Smoked salami stick

House-made cookie

Granola bar or trail mix

Fruit

Juice box

-

VEGETERIAN

Seasonal vegetable & cheese
sandwich Multigrain bread or wrap

Crudités

House-made cookie

Granola bar or trail mix

Fruit

Juice box

**Please place order at the front desk or in the restaurant before 7 pm the day before*





LODGE & HELISKIING

PRIVATE CHEF SERVICE

(Not offered in the lodge, off-site only)

Minimum 5 people

Maximum 20 people

Full Package (\$225 per person per day)

Private Chef and a Server

Wine service and pairing (wine not included)

3 meals per day...

-

Breakfast family style with eggs to order.

Simple lunch, either a starter and a main course or a main course and

a dessert Four course plated dinner

Basic Package (\$180 per person per day)

Private Chef and a Server

Wine service and pairing (wine not included)

2 meals per day...

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Breakfast family style with eggs to order.

Four course plated dinner



LODGE & HELISKIING

Dinner Package (\$120 per person per day)

Private Chef and a Server

Wine service and pairing (wine not included)

One four course plated dinner