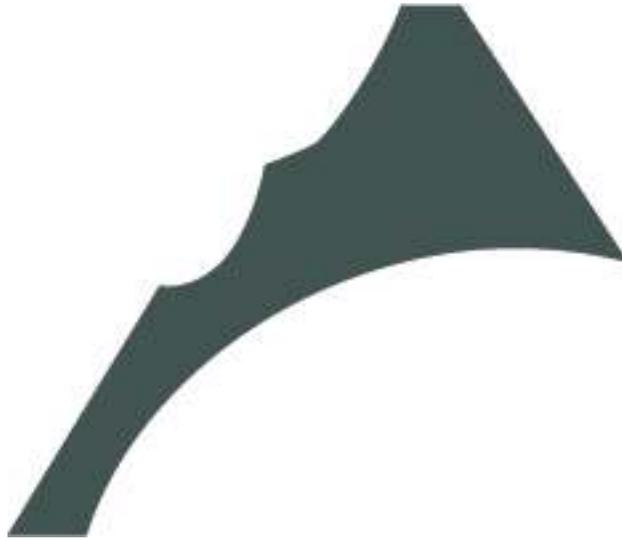


# TYAX LODGE & HELISKIING CATERING MENUS



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 per person 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





LODGE & HELISKIING

## 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

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Gougeres stuffed with a goat cheese mousse

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Marinated chicken satays with peanut sauce

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

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Trout gravlax on crispy trout skin with a fennel jelly

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Beef tartar with smoked shallots, capers and grainy Dijon mustard

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Foie gras torchon with caramelized onions on toasted brioche

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Spiced strawberry gazpacho shooter with a basil foam

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Shrimp ceviche with avocado mousse and mango salsa

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

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Salmon or trout tartar with fresh strawberries and a basil mayonnaise



## LUNCHES

### SAMPLE PLATED LUNCH MENU

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

Minimum 12 people

Fresh Baked Bread

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Green Salad

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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

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Apple Tarte Tatin

Sunchoke ice cream and caramel sauce

*\*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*



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

Minimum 12 people

Fresh Baked Bread

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Goats Cheese and Beets Salad

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

OR

Asparagus Soup

Asparagus shavings, crème fraiche, crispy pancetta and toasted almonds

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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

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Chestnut Mille Crêpe

Candied chestnut, white chocolate ganache and figs

OR

Carrot mousse

Carrot brunoise, honey foam, "Noble" maple syrup

*\*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*





## **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 with 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 zucchinis 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

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

Minimum 12 people

Fresh Baked Bread

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Amuse Bouche

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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

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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

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Truffled Tiramisu

Blood orange sorbet and cookie crumble

OR

Fondant aux Chocolate

Pine ice cream, field berry coulis

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# TYAX

LODGE & HELISKIING

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

Minimum 12 people

Fresh Baked Bread

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Amuse Bouche

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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

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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

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Palate Cleanser Cucumber and Mint Sorbet with Gin

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Cheesecake

Blueberry compote, passionfruit curd and beet sorbet

OR

Chocolate Ganache Bar

Cream puff and raspberry sorbet

*\*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*



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

Minimum 12 people

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

Fresh Baked Bread

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Amuse Bouche

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Spinach and strawberry salad

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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

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Roasted Greek style veggies with goat cheese (pepper, eggplant,  
zucchini etc.)

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Coconut jasmine rice

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Roasted tri-color baby potatoes and sweet potatoes

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

*\*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*





## HIKERS LUNCHES

### SAMPLE MENUS

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#### **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

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##### VEGETARIAN

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

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**(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...

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*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*





Dinner Package (\$120 per person per day)

Private Chef and a Server

Wine service and pairing (wine not included)

One four course plated dinner