

CATERING MENU 2023

CATERING SERVICES PROVIDED BY HEARTWOOD KITCHEN CATERING

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Heartwood Kitchen
food outfitter

HEARTWOOD KITCHEN
1682 PENINSULA RD
UCLUELET B.C.
VoR 3A0

feast@heartwoodfood.com

All prices are subject to 18% service gratuity and applicable taxes

RECEPTION HOT & COLD CANAPES | 2 DOZEN MINIMUM PER ITEM

HOT - PRICE PER DOZEN

Wild mushroom quiche
Peanut & coconut chicken satay
Crab cakes
Crispy vegetarian pot stickers
Chorizo sausage roll
Battered prawn chopstick
Chicken wings with house hot sauce
Green pea & prawn arancini
Thai prawn cake, cilantro, cucumber

COLD - PRICE PER DOZEN

Tomato bruschetta, crostini, herbs
Tuna poke, prawn cracker, lime
Rice paper salad rolls, cilantro
Smoked salmon lollipops
Beet and goat cheese crostini
Mushroom pate, pickle & hazelnut
Brie cheese & fruit preserve, crostini
Garlic hummus sesame cone
Shucked oysters, mignonette

Chef's Suggestions for Quantities

3-4 pieces per person = short reception, dinner to follow

4-8 pieces per person = heavy reception

Canapes can be passed for a cocktail reception or set as part of a grazing reception.

All prices are subject to 18% service gratuity and applicable taxes

RECEPTION PLATTERS | ORDER PER EXPECTED GUESTS

Trio of Dips & Pita | minimum 10 people

Chickpea hummus, roasted eggplant & tomato, and cucumber tzatziki. Pita & crisp tortilla

Cheese Platter | minimum 10 people

Selection of artisan cheese's imported and domestic, with baguette, and crackers

Charcuterie Presentation | minimum 10 people

Selection of local deli meats, pickled vegetables, mustard's, baguette & crackers

Crudit  platter | minimum 10 people

Selection of local market vegetables, served with green goddess dip

Tortilla chips |

House fried corn tortilla chips, served with salsa & guacamole

Smoked salmon | minimum 10 people

Cold smoked wild salmon, crostini, pickled mustard seed

Pub crawl chicken wings | minimum 2 dozen

Hot wings, salt and pepper or ginger hoisin. Served with crisp veggies and hippy ranch dip

Shipwreck Pizza | (8 slices)

14inch deep dish pizza, all varieties available

Poutine | service for 25 people

House cut fries, GF & Vegetarian gravy, cheese curds

Seasonal Fruit | minimum 10 people

Collection of seasonal fruit and berries

Chef's Suggestions for Quantities

Platters do not need to be ordered for all expected guests. For example, for 60 guests, mix and match 3 or 4 platters for 25 guests each. Reception platters recommended for cocktail receptions, house parties or late-night snacks

WEST COAST FAMILY STYLE FEASTS

Tier 1	Tier 2	Tier 3
1 starter 2 main 1 side	2 starter 2 main 2 side	2 starter 3 main 3 side

STARTER

Vancouver Island greens, green goddess dressing, shaved vegetables	V/GF
Quinoa salad, quinoa, kale, hazelnuts, tomato, lemon dressing	V/GF/VE
Buckwheat soba noodle, ginger hoisin, sesame seed and cilantro	V
Vine ripe tomato and bocconcini, basil oil and balsamic vinegar	V/GF/VE
Caesar salad, romaine lettuce, garlic dressing, croutons, parmesan cheese	V

MAIN COURSE

Chicken penne, smoked chicken, tomato, olive oil & shaved parmesan	
Wild salmon, roasted salmon, fresh herbs, lemon cream	GF
Braised beef short rib. 24 hour braised beef, ginger hoisin BBQ sauce	
Halibut, local halibut, lemon confit tomato	GF
Roast lamb +\$3, garlic-rosemary roasted leg of lamb, mint jus	GF
Mussels, select- coconut cream, garlic & ginger OR white wine, tomato, herbs	GF
Tempura nori roll, rice, tempura fried, ginger hoisin sauce & pickled radish	V/VE
Farmhouse chicken, chicken breast, roasted leg, mushroom and tomato jus	GF
Mushroom ravioli, confit lemon olive oil, garden herbs, parmesan cheese	V
West coast bouillabaisse, tomato-saffron, fennel, coastal shellfish, salmon	GF
Butter chicken curry, coconut curry, basmati rice & mango chutney	GF
Potato gnocchi, handmade gnocchi, brown butter, and garden herbs	V
Dungeness crab, local crab 1/2 per person, garlic butter and lemon	GF
+ MARKET PRICE confirmed 10 days before event	

SIDES

Maple roasted beets, island beets, maple olive oil	V/VE/GF
Rosemary roasted potato, Yukon gold potato, garden rosemary & olive oil	V/GF/VE
Summer pea risotto, green pea, shaved parmesan, pea tendrils, mint	V/GF
Squash risotto, butternut squash, brown butter, fried sage, shaved pecorino	V/GF
Whipped potato, Island potato puree, cream, confit, and chive	V/GF
Heirloom carrots, roasted carrots, carrot puree, toasted pumpkin seeds	V/GF/VE
Creamed cauliflower, cauliflower, cheese emulsion, pickled red onion, herbs	V/GF

DESSERT +

Seasonal pavlova, BC fruit, meringue, whip cream, berry compote	V/GF
Chocolate terrine, hazelnut crumble, decadent chocolate terrine	V/GF

PLATED MENUS

Choice plated menus | minimum 25 people

These menus are to be selected as 3 course menus. Pricing will be adjusted should you wish to select less than 3 courses. Plated menus are not available in all catering venues

Individual choice menus are available and will quoted and tailored to meet your needs for choice menus (multiple starters, entrees, and dessert a fee of \$10 extra per guest is levied)

SELECT STARTER

STARTERS

West coast wild mushroom soup, confit garlic, cream	V/GF
Crab bisque, tomato, brandy, cream	GF
Smoked salmon chowder	GF
Vancouver Island greens & green goddess dressing	V/GF
Caesar salad, romaine lettuce, croutons, garlic dressing	V
Noodle salad, soba, ginger hoisin dressing, lime & sesame seed	V/VE
Tomato and bocconcini, balsamic & olive, basil	V/VE/GF
Beet & goat cheese, hazelnuts & honey dressing	V/VE/GF

SIGNATURE APPETIZERS

Tuna poke, soya & lime, sesame seed & prawn cracker	GF soya
Dungeness crab cake, chipotle aioli & micro greens	
Smoked salmon green tea crepe, crème fraiche & pickled onion	
Beef carpaccio, roast garlic, onion crumble, balsamic & parmesan cheese	
Bouillabaisse, west coast shellfish in tomato and saffron broth	GF
3 shucked raw oysters, lemon & mignonette	GF
Charcuterie platter for the table \$16 per guest, served family style	
Cured meats and cheese, olives, & marinated vegetable	

PLATED MENUS - CONTINUED

SELECT MAIN COURSE

Farmhouse Chicken crisp skinned chicken, whipped potato, tomato & red wine jus, collection of seasonal vegetables	GF
Beef Tenderloin Canadian raised beef tenderloin, garlic mashed potato, wine country Jus, seasonal vegetables	GF
Lois lake steelhead salmon garden chimichurri, green pea risotto, seasonal vegetables	GF
Wild mushroom risotto Foraged mushrooms, parmesan cheese, goats' cheese, island greens	GF
Seafood Pasta Rolled pasta sheets with ricotta cheese, collection of west coast fish including salmon and halibut, tomato sauce, mozzarella cheese and micro greens	
Halibut Beluga lentils, confit tomato and seasonal vegetables (fresh in season March – November)	GF
Rack of lamb Potato pave and seasonal vegetables, mint jus	GF
Tempura nori roll Sushi rice, nori roll tempura fried, ginger hoisin sauce & pickled carrot and radish	V/VE
Braised beef short rib 24 hour braised beef, ginger hoi sin BBQ sauce, whipped potato, & seasonal vegetables	

SELECT DESSERT

Fresh fruit pavlova, meringue, whipping cream & fresh fruits and berries	V/GF
Lemon tart, shortbread crust, whipped crème fraiche, berries	V
Hazelnut chocolate mousse, shortbread, & berries	V
Goat cheesecake, cranberry coulis & country cream	V

PRIVATE EVENTS AT HEARTWOOD KITCHEN

Heartwood Kitchen is available for group catering year-round. Heartwood can be booked private for groups up to 30 guests inside the dining room and up to 50 guests for the entire property including the garden. For garden events, a catering tent, tables and chairs must be rented, and we can help with this. For events at Heartwood Kitchen, including the tent and garden, Heartwood will supply all tableware, flatware, linen napkins, and glassware.

We do not supply table linen for dining tables. Reception, family style menus and plated menus are available at Heartwood Kitchen and in the garden.

Heartwood is a food primary restaurant; we are fully licenced. Dancing is not permitted due to the nature of our licence. Bar rates available for host or cash bar upon request.

Access to Heartwood on the day of the event is at 2pm for set up for event start times between 4-6pm. Last call for events is at 10pm.

Rates:

From May 1st -September 30th

Dining room \$1600, menus starting from \$65 per guest (Max 30 guests)

Garden tent \$1000 (not including tent rental) menus starting at \$65 per guest (max 40 guests)

Heartwood dining and gardens \$2500 menus starting at \$65 per guest (Max 50 guests)

Group brunch – will quote depending on date request

From October 1st – April 30th

Dining room \$1000, menus starting from \$65 per guest (Max 30 guests)

Garden tent – Off season not available

Heartwood dining and gardens \$1500, including entire property weather permitting

Group brunch – will quote depending on date request

We are open to custom events, and menus please contact us for details

DROP AND GO

Drop and go catering to private residence or resorts in Tofino, Ucluelet and surrounding communities.

Heartwood will set up and drop off all food and equipment, plates, linen napkin roll ups with flatware. Heat trays and high-end platters to present the meal and get out of your way. We leave bins for all the equipment, and you do not clean a thing and leave that to us.

This is a great option for groups for 10-30 guests, buffet style service.

Family style menus from page 2 work very well for this style of service or look at our set offerings.

Little Beach Menu – Drop and Go (Minimum 10)

Bread & butter

Island Green salad, green goddess dressing & shaved veggies

Soba noodle salad with ginger hoisin sauce & sesame seeds

Baked spinach cannelloni, tomato sauce & mozzarella cheese

Roasted chicken, Island farmhouse herb roast chicken, mushroom jus

Pulled pork, cabbage slaw & brioche buns

Big Beach Menu – Drop and Go (Minimum 10)

Bread & butter

Caesar salad, romaine lettuce, croutons, & garlic dressing

Vine ripe tomato, red onion, white balsamic dressing

Vegetable crudité & hummus

Roasted potato & seasonal vegetables

Ukee fried chicken, buttermilk fried chicken thigh, Heartwood hot sauce

Mac & cheese, dirty mac, pulled pork, noodles, cheesy

Long Beach Menu – Drop and Go (Minimum 10)

Bread & butter

Island Green salad, green goddess dressing & shaved veggies

Caesar salad, romaine lettuce, croutons, & garlic dressing

Vegetable crudité & hummus

Seasonal vegetables

Braised beef short rib, 24hr cook, confit potato & mushroom jus

Green pea risotto, creamy, parmesan cheese

West coast bouillabaisse, tomato-saffron broth, fennel, coastal shellfish, & wild salmon

*Breakfast, brunch, & reception menus are all available by request

CATERING INFORMATION

- Contact Feast@heartwoodfood.com to reserve an event date. Heartwood will hold a date for 30 days from time requested with no deposit required.
- Heartwood will work to create a perfect event for you and your guests. We are easy to work with and open to include your ideas and suggestions.
- We run a full-service restaurant in Ucluelet BC. This keeps us very busy. Please note that from April 1st – October 31st we will only reply to catering emails once a week. Once we confirm your event, we will set a framework of communication and list of critical dates that we will use to gain final menus and guarantee number of guests.
- After contact Heartwood will build an event order with all the information required for your event. This will include a quote for food service based on the expected number of guests. This event order will function as Heartwood's commitment to fulfill our catering services on the date of the event.
- Menu prices include, catering consultation, an event order reviewed by our catering team and Chef. Production of product, transport to venue, chef services and in the case of family style and drop and go will include service platters. Our prices do not include 5% GST and 18% service gratuity.
- Expected number of guests to guaranteed number of guests. We will use your expected number of guests to create the event. We request that you provide us a number that is as accurate as possible for us to form our quote. We will require a final guarantee 7 days prior to the event.
- Billing guarantee number of guests. We will create the final invoice using the guaranteed number of guests unless the actual number of guests at the event is higher. If that is the case, we will bill the higher number.
- Heartwood will not collect a deposit on events. Heartwood will bill in full after the event has been completed.
- Heartwood will require a signed event order on file once product and service has been agreed upon.
- **Payment options:**
All Major credit cards – We do not charge a surcharge on credit card payments
Interact e transfer – Payments to feast@heartwoodfood.com
Cheque – Make payable to Heartwood Kitchen
Po box 185, Ucluelet BC, V0R 3A0
- Any event booked on a Canadian statutory holiday could incur additional labour plus applicable GST
- With the unstable cost of and availability of goods Heartwood will work hard to protect the pricing on this menu. Once you have a completed event order and quote your event is locked in. Heartwood will monitor the costing/pricing in this menu on a regular basis through 2023 and therefore all prices are subject to change.