

Heartwood Kitchen Welcome

At Heartwood Kitchen we specialize in creating memorable culinary experiences. Our team of chefs and catering professionals are here to make your event vision come to life.

Since launching Heartwood Kitchen in 2018, we're proud of our position as one of the premier caterers on Vancouver Island. We specialize in event catering and enjoy working with our clients to create unique, personal menus and events.

The Food Outfitter

We offer full meal catering, drop off resort catering, cooking demonstrations, culinary team building, packed lunches and seasonal pop-up events – Get in touch and let's create something delicious together!

Information

Email - Feast@Heartwoodfood.com

Telephone - 250.726.2200

Location - 1682 Peninsula Rd, Ucluelet BC V0R3A0

Catering Office - Mon – Fri 9:00am - 4:00pm

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

CATERING MENU 2025

CATERING SERVICES PROVIDED BY HEARTWOOD KITCHEN CATERING

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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 | \$47 |
| Peanut & coconut chicken satay | \$46 |
| Crab cakes | \$52 |
| Falafel, chickpea, cilantro, Greek yogurt | \$48 |
| Crispy vegetarian pot stickers | \$45 |
| Goat cheese tartlet | \$47 |
| Battered prawn chopstick | \$52 |
| Chicken wings with house hot sauce | \$45 |
| Cocktail meatball, smoked tomato | \$49 |
| Thai prawn cake, cilantro, cucumber | \$53 |

COLD - PRICE PER DOZEN

| | |
|--|------|
| Tomato bruschetta, crostini, herbs | \$48 |
| Tuna poke, prawn cracker, lime | \$49 |
| Rice paper salad rolls, cilantro | \$49 |
| Smoked salmon lollipops | \$50 |
| Beet and goat cheese crostini | \$49 |
| Mushroom pate, pickle & hazelnut | \$49 |
| Brie cheese & fruit preserve, crostini | \$49 |
| Garlic hummus sesame cup | \$50 |
| Shucked oysters, mignonette | \$50 |

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.*

RECEPTION PLATTERS | COCKTAIL RECEPTIONS AND LATE-NIGHT SNACKS

Dips & Pita | \$14 per person, minimum 10 people

Chickpea hummus and cucumber tzatziki. Pita & crisp tortilla

Cheese Platter | \$16 per person, minimum 10 people

Selection of artisan cheeses imported and domestic, with baguette & crackers

Charcuterie Presentation | \$17 per person, minimum 10 people

Selection of local deli meats, pickled vegetables, mustards, baguette & crackers

Crudit  platter | \$10 per person, minimum 10 people

Selection of local market vegetables, served with black bean hummus

Tortilla chips | \$10 per person

House fried corn tortilla chips, served with salsa & guacamole

Smoked salmon | \$20 per person, minimum 10 people

Cold smoked wild salmon, crostini, pickled mustard seed

Seasonal Fruit | \$10 per person, minimum 10 people

Collection of seasonal fruit and berries

Dirty mac & cheese | \$12 per person, minimum 10 people

Baked pulled pork mac and cheese, 3 cheese sauce, BBQ pulled pork

Baked pretzel | \$8 per person, minimum 10 people

Sea salt, honey mustard

Pulled pork | \$12 per person, minimum 10 people

BBQ smoked pork shoulder, cabbage slaw & baguette

Poutine | \$11 per person, minimum 10 people

Kennebec fries, cheese curds, veggie gravy

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

Served Buffet OR Family style

Family style menus offer a variety of flavours. These menus are fun and create a communal dining experience. These menus can be used as buffets and catering house party dinners as well. These are our most popular menus, and we are happy to incorporate your ideas to create a perfect feast.

V-Vegetarian | VE-Vegan | GF-Gluten free | Our menus are 100% nut free

| | | |
|-------------------------|-------------------------|-------------------------|
| Tier 1-\$79 per guest | Tier 2-\$89 per guest | Tier 3-\$95 per guest |
| 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 |
| Greek salad, cucumber, tomato, olives, and oregano vinaigrette | V/GF/VE |
| Buckwheat soba noodle, ginger hoisin, sesame seed and cilantro | V |
| Quinoa "tabbouleh" parsley, lemon and tomato, extra virgin olive oil | V/GF/VE |
| Vine ripe tomato and bocconcini, basil oil and balsamic vinegar | V/GF/VE |
| Caesar salad, romaine lettuce, garlic dressing, croutons, parmesan cheese | V |

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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, roasted red pepper and tomato harissa | 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 |

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 + \$12 PER GUEST

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

PLATED MENUS

Choice plated menus | minimum 25 people

These menus are to be selected as 3 course menu. 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 quote and tailor to meet your needs for choice menus (multiple starters, entrees, and dessert a fee of \$10 extra per guest is levied)

SELECT STARTER

STARTERS

\$17

| | |
|--|---------|
| West coast wild mushroom soup, confit garlic, cream | V/GF |
| Smoked salmon chowder, local fish, tomato or creamy | 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 with fireweed honey dressing | V/VE/GF |

SIGNATURE APPETIZERS

\$20

| | |
|---|---------|
| Crab bisque, tomato, brandy, cream | GF |
| 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 |

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

SELECT MAIN COURSE

Farmhouse Chicken GF \$43
crisp skinned chicken, whipped potato, tomato & red wine jus, collection of seasonal vegetables

Beef Tenderloin GF \$55
Canadian raised beef tenderloin, garlic mashed potato, wine country Jus, seasonal vegetables

Lois lake steelhead salmon GF \$45
garden chimichurri, green pea risotto, seasonal vegetables

Wild mushroom risotto GF \$35
Foraged mushrooms, parmesan cheese, goats' cheese, island greens

Seafood Pasta \$38
Rolled pasta sheets with ricotta cheese, west coast fish including salmon and halibut, tomato sauce, mozzarella cheese and micro greens

Halibut GF \$45
Beluga lentils, confit tomato and seasonal vegetables

Tempura nori roll V/VE \$33
Sushi rice, nori roll tempura fried, ginger hoisin sauce & pickled carrot and radish

Braised beef short rib \$44
24-hour braised beef, ginger hoi sin BBQ sauce, whipped potato, & seasonal vegetables

SELECT DESSERT \$16
Fresh fruit pavlova, meringue, whipping cream & fresh fruits and berries V/GF
Lemon tart, shortbread crust, whipped crème fraiche, berries V
Chocolate mousse, shortbread, & berries V

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

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

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

Group brunch – will quote depending on date request

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. Charges apply for next day pickup outside of Ucluelet, guests who wish to drop off at heartwood will avoid this pick-up charge.

V-Vegetarian | VE-Vegan | GF-Gluten free | Our menus are 100% nut free

| | | |
|-----------------------|-----------------------|-------------------------|
| Tier 1-\$69 per guest | Tier 2-\$76 per guest | Additional Starter/Main |
| 3 starter 2 main | 3 starter 3 main | Per guest \$6 /\$10 |

Starters

| | |
|---|---------|
| Bread & butter | V |
| Island Green salad, green goddess dressing & shaved veggies | V/VE/GF |
| Soba noodle salad with ginger hoisin sauce & sesame seeds | V |
| Caesar salad, romaine lettuce, croutons, & garlic dressing | V |
| Vine ripe tomato, red onion, white balsamic dressing | V/VE/GF |
| Vegetable crudité & hummus | V/VE/GF |

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

Greek salad, cucumber, tomato, olives, and oregano vinaigrette

V/GF/VE

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Drop off catering Cont.

Mains

Baked spinach cannelloni, tomato sauce & mozzarella cheese

V

Roasted chicken, Island farmhouse herb roast chicken, mushroom jus

GF

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

Mushroom ravioli, olive oil and confit tomato

V

Roasted potato & seasonal vegetables

V/VE/GF

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

Braised beef short rib, 24hr cook & mushroom jus

GF

Green pea risotto, creamy, parmesan cheese

GF/V

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

GF

Whipped potato, Island potato puree, cream, confit garlic

V

BBQ pulled pork – with bread rolls

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 are very busy with day-to-day events. 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, 7% PST for sodas, 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

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

- 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 2025 and therefore all prices are subject to change.