



BURRARD INLET RECEPTION MENU

\$48 per person

Set sail on an evening of cocktail elegance, featuring passed hot and cold canapés and stationed platters designed by our chef for a smooth sailing flavour experience.

PASSED HORS D'OEUVRES

(1 per person of each)

Deep Fried Spring Roll

Served with plum sauce, garnished with scallions.
(NF | VGN)

Cucumber, Dill Cream Cheese & Smoked Salmon

Fresh cucumber rounds topped with dill cream cheese and delicate Canadian smoked salmon. Refreshing like a calm sea at sunset.
(GF | NF)

Classic Beef Bacon Cheese Slider

Montreal spiced seasoned beef burger crowned with melted cheddar cheese, topped with crispy bacon, red onion, tomato and lettuce with homemade burger sauce.
(NF)

Satay Chicken Skewer

Marinated chicken cooked to perfection, juicy, spiced and nutty. Served with homemade peanut sauce and cilantro.

DF | Dairy Free GF | Gluten Free NF | Nut Free VG | Vegetarian VGN | Vegan

All menu items are subject to 15% service charge and applicable taxes. See Catering Practices for more detail.
Menu prices are based on a 50 guest minimum. There will be a labour charge, if charters are less than 50 guest.



Magic Yacht
CHARTERS

www.magicyachtcharters.com



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PLATTERS

Cheeseboard

A treasure chest of European and Canadian cheeses paired with dried fruit, nuts, preserves and crisp crostini and crackers.

Roasted Vegetable Platter

An assortment of grilled vegetables drizzled with cream of balsamic. Served with dips and fresh warm baguette.
(NF | VGN)

Charcuterie Platter

Artisan cured meats and specialty sticks, paired with marinated olives, herb-kissed artichokes and pickled homemade vegetables. Served with stone-ground mustard, warm breads and crackers — ideal for sunset cocktails and open-water celebrations.

PASTA STATION

Pesto Cavatappi Pasta

Pasta tossed in our vibrant basil pesto and white wine cream sauce. Roasted cherry tomatoes, roasted mushrooms, zucchini and Parmesan. Irresistible.
(NF | VG)

Mac & Cheese with Panko Crust

Macaroni is cooked and finished by our chef at the buffet. Cooked in our velvety creamy blend of premium cheeses and topped with crunchy panko and green onion.
(NF | VG)

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