



**EXECUTIVE PLAZA HOTEL**  
**COQUITLAM VANCOUVER BC**

**2026 CORPORATE MENU PACKAGE**



### **EXECUTIVE DELUXE BREAKFAST BUFFET**

Bakery Fresh Butter Croissants,  
Assorted Muffins & Danish,  
Assorted Yogurts  
Breakfast Breads: Sweet Butter, Assorted Preserves,  
Sliced Seasonal Fruit, Assorted Fruit Juices,  
Gourmet Coffee & Tea

### **MORNING BREAK**

Assorted Fruit Juices,  
Gourmet Coffee & Tea

### **LUNCH TO INCLUDE**

Chef's Creation of Soup (Butternut Squash, Tomato Bisque or Lentil)  
Fraser Valley Garden Salad, Basil, Mesclun & Micro Greens, Red Oak Leaf Lettuce,  
Seasonal Berries, Cucumbers, Tomatoes Chef's Dressing,  
Caesar Salad Pesto Asiago Crostini, Tangy Caesar Dressing, Grana Padano Cheese ,  
Chicken Salad Pocket, BC Farm Free Range Chicken Breast, Peas, Carrot, Parsnips, Dill  
Pickles, Mayonnaise, Chef Choice Of Deli Meat Sandwich, Aged Canadian Cheddar,  
Freshly Baked Cranberry Baguette, Grilled Vegetable Flatbread Sandwich, Pepperoncini  
Mayonnaise, Grape Tomato, Roasted Red Onion, Goat Cheese, Basil, Balsamic Reduction,  
Egg Salad Bites Richmond Farm Eggs, Celery, Assorted Peppers, Scallion, Dill Pickles, On  
Butter Croissants, Olives, Cocktail Onions, Pickled Peppers, Cornichons,  
Chef's Choice of Dessert  
Gourmet Regular & Decaffeinated Coffee & Tea

### **AFTERNOON BREAK**

Executive Jumbo Cookies,  
Assorted Fruit Juices,  
Gourmet Coffee & Tea

**INCLUSIVE OF:**

Screen

**\$95.00 PER PERSON \***

- Price Per Person Does Not Include 18% Gratuities & 5% GST
- The chef's choice is breakfast, pastries and sandwiches for groups of 10-25 people.
- Meeting Package is Valid with a Minimum Guarantee for 25 People.
- Boardrooms: A set-up fee of \$250 will apply for all boardrooms.

**UPGRADE YOUR PACKAGE TO HOT BREAKFAST**

Bakery Fresh Butter Croissants, Assorted Muffins & Danish,

Assorted Breakfast Breads

Chilliwack Honey, Sweet Butter & Preserves,

Assorted Yogurts,

Seasonal Fruit & Berries,

Hash Brown Potato,

Peppered Scrambled Eggs,

Toast,

Stack of Buttermilk Pancakes,

Country Sausage (Pork or Beef),

Maple Smoked Bacon

**\* \$10.00 PER PERSON \***

**UPGRADE YOUR PACKAGE TO HOT LUNCH**

**CHOICE OF THREE:**

Chef's Creation of Soup (Butternut Squash, Tomato Bisque or Lentil)

Caesar Salad Traditional Caesar Dressing with Chef's "Twist" Marinated Olives, Pesto  
Parmesan Croutons,

Executive Salad Bowl Mesclun Microgreens, Tomato Champagne Vinaigrette, Seasonal  
Berries, Walnuts, Cucumbers, Tomatoes,

Gold Coin Potato Salad, Yukon Gold Potato, Celery, Green Onion, Canadian Double  
Smoked Bacon, Lemon Mayonnaise,

Shell Pasta Salad, Assorted Peppers, Green Onion, Pasta, Lime Juice, Pesto Mayonnaise,  
Thai Noodle Salad, Rice Noodles, Pepper, Cabbage, Carrots, Green Onion, Rice Vinegar,  
Ginger, Cilantro,

Spicy Three Bean Salad, Red Kidney, Garbanzo and Green Beans, Onion, Sriracha Spiced  
Vinegar, Sweet Corn Salad, Chilliwack Farms

Sweet Corn Kernels, Chili, Cilantro, Assorted Peppers, Lime Juice, Extra Virgin Olive Oil,  
Classic Greek Salad, Plum Tomatoes, Cucumber, Onion, Green & Red Peppers, Kalamata  
Olive, Creamy Feta Cheese,

Spiced Couscous Salad Raisins, Sliced Almonds, Green Onion, Cinnamon, Chili, Lemon,  
Coriander,

Arugula Spinach Salad Radish, Arugula, Orange, Green Onion, Spinach, Red Onion, Feta  
Cheese, Orange Vinaigrette,

&

**CHOICE OF TWO:**

Chicken Legs 'Bonne Femme' Crispy Baked Skin on Chicken Legs, Creamy Mushroom & Bacon Sauce, Steak & Mushroom Pie

CAB Beef Brazed in Herb Red Wine Sauce, Local Mushrooms, Smoked Bacon, Puff Pastry, Thai Red Curry Chicken, Boneless-Skinless Chicken Breast, Tomato Coconut Curry Sauce, Lemon Grass Basmati Rice, Flat Bread,

Gingered Beef, Sliced Crispy Fried Beef Striploin, Broccoli, Bell Peppers, Cabbage, Carrots, Celery, Bok Choy, Sweet & Spicy Sauce,

Braised Lamb, Braised Lamb Leg in Red Zinfandel & Vegetables,

Grilled Breast of Chicken, Grilled Free-Range Chicken Breast, Truffle Mushroom Glaze,

Ocean Wise BC Salmon, Salmon Filets, Chili Citrus Orange Parsley Sauce,

Roasted Grain-Fed Beef Striploin, Slow Roasted Striploin, Pinot Noir Glaze,

Cannelloni, Freshly Cooked Pasta Stuffed with Young Spinach & Ricotta Cheese, Tomato Cream Sauce, Young Mozzarella

**CHOICE OF TWO:**

Baby Minted Potatoes,

Saffron, Green Peas, Basmati Rice,

Grilled Fresh Seasonal Vegetables

Buffet Includes:

Assorted Breads Rolls & Butter

Chef's Choice of Assorted Desserts, Sliced Seasonal Fruit,

Gourmet Regular & Decaffeinated Coffee & Assorted Teas

**\*\$15.00 PER PERSON**