



**CASCADES
CASINO**
DELTA

2026 Catering Menu



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MENUS ARE SUBJECT TO CHANGE



BUILD YOUR BREAKFAST

The Executive Start \$40 PER GUEST (your choice of 4 Basics 2 Griddle 2 Bakery)

Sunrise Continental \$37 PER GUEST (your choice of 3 Basics 1 Griddle 2 Bakery)

Basic Breakfast \$33 PER GUEST (your choice of 2 Basics 1 Griddle 1 Bakery)

Minimum 20 guests

Basics

Farm Fresh Scrambled Eggs (GF)

Applewood Smoked Bacon

Country Pork Sausage

Poultry Sausage

Vegetarian Sausage

Crispy Herbed Hash Brown Potato

Tater Tots

From the Griddle

Buttermilk Pancakes

Texas Style French Toast

Belgian Waffle

Bakery

Butter Croissants

Freshly Baked Assorted Cookies

Assorted Muffins

Danish Pastries

Assorted Dessert Squares

All Packages Include

Fresh Fruit Salad (GF)

Freshly Brewed Mosaic Arabica Regular

Decaffeinated coffee is available upon request

Selection of Signature Teas

Apple & Orange Juice

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**



CONTINENTAL | \$38 PER GUEST

Minimum 20 guests

Mixed Greens, Selection of Dressings (GF, V)

Vegetable Platter, with buttermilk ranch (GF, V)

Assorted Potato Chips

Fruit Salad

Chef's Selection of Desserts

Freshly Brewed Mosaic Arabica Regular

Decaffeinated coffee is available upon request

Selection of Signature Teas

Butter Croissant

Kaiser Buns

Domestic Cheeses

Assortment of Cold Cut Meats

Lettuce, Tomato, Onions, Assorted Pickles

Spreads and Preserves

Only available from 11am to 2pm.
Additional \$20 per guest as a Dinner option.

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**

PASTA CLASSICS | \$42 PER GUEST

Minimum 30 guests

Caprese Salad, marinated grape tomatoes, pearl bocconcini, torn basil, balsamic honey reduction (V)

Caesar Salad, house-made dressing, crouton, fried capers (V)

Garlic Bread

Macaroni and Cheese (V)

Mushroom Pesto Penne (V)

Chicken Alfredo Fettuccini

Spaghetti Bolognese

Fruit Salad

Chef's Selection of Desserts

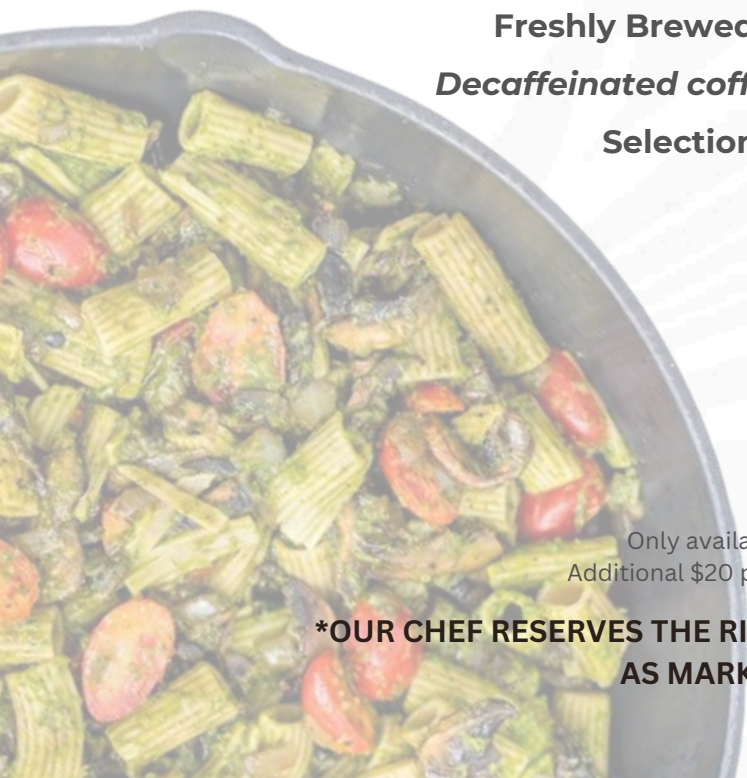
Freshly Brewed Mosaic Arabica Regular

Decaffeinated coffee is available upon request

Selection of Signature Teas

Only available from 11am to 2pm.
Additional \$20 per guest as a Dinner option.

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**



DELTA | \$69 PER GUEST (your choice of 2 Salad, 2 pasta & 3 entrees)

LADNER | \$59 PER GUEST (your choice of 2 salad, 1 pasta & 2 entrees)

TSAWWASSEN | \$49 PER GUEST (your choice of 2 salad 1 pasta & 1 entree)

Minimum 30 guests

INCLUDED

Artisan Rolls & Butter

Yukon Whipped Potato, brown butter, roasted garlic (GF)

Roasted Vegetables, sundried tomato vinaigrette, grilled halloumi (V)

Selection of Cakes & Pastries

Fruit Salad

Fresh Brewed Mosaic Arabica Regular

Decaffeinated coffee is available upon request

Selection of Signature Teas

Salad Selection

Farmer's Spring Mix Selection of Dressings (GF)

Caesar Salad, house-made dressing, crouton, fried capers (V)

Greek Pasta Salad, cucumber, cherry tomato,
kalamata olives, oregano feta dressing (V)

Caprese Salad, marinated grape tomatoes, pearl
bocconcini, torn basil, balsamic honey reduction (V)

Pasta Selection

Macaroni and Cheese (V)

Pesto Penne (V)

Alfredo Fettuccini (V)

Spaghetti Marinara (V)

Entree Selection

Beef Bourguignon, red wine thyme braise, pearl onions,
carrots and mushroom, bacon lardon

Pork Chasseur, marinated pork loin, red wine mushroom
sauce (GF)

Lemon Oregano Roasted Chicken, blistered grape tomato,
olive tapenade (GF)

Buttermilk Fried Chicken, sage and maple honey butter

Stir-Fried Tofu with Asian mixed vegetables, Korean BBQ
sauce, and scallions (V)



Only available from 11am to 2pm.
Additional \$20 per guest as a Dinner option.

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**

BUILD YOUR OWN BURGER | \$48 PER GUEST

Minimum 30 guests (Based on 1 burger per guest)

Mixed Greens, Selection of Dressings (GF, V)

Caesar Salad, house-made dressing, crouton, fried capers (V)

Savories Platter, assortment of pickles

French Fries

Beer Battered Onion Rings

Burger Buns

Burgers, beef and crispy chicken patties
(vegetarian patties available upon request)

The Fixings

lettuce, tomato, onions, cheddar and swiss cheeses,
double smoked bacon, sauteed mushrooms, fried onions,
mayo, ketchup and mustard

Fruit Salad

Chef's Selection of Desserts

Freshly Brewed Mosaic Arabica Regular

Decaffeinated coffee is available upon request

Selection of Signature Teas



Only available from 11am to 2pm.
Additional \$20 per guest as a Dinner option.

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**

Minimum 30 guests

CHOOSE ANY 4 ITEMS | \$27 PER GUEST

Freshly Baked Cookies

Honey & Oat Granola Bars

Banana Bread

Lemon Loaf

Cinnamon Mini Donuts

Assorted Dessert Squares

Vegetable Platter

Fruit Salad

Trail Mix

Assorted Potato Chips

Includes Coffee, Tea, and Water Refresh

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**

GRAND VILLA | \$89 PER GUEST (your choice of 1 pasta & 2 entrees + chef attended entree)

CASCADES | \$80 PER GUEST (your choice of 1 pasta & 2 entrees, excluding chef attended entree)

STARLIGHT | \$70 PER GUEST (your choice of 1 pasta & 1 entree, excluding chef attended entree)

Minimum 50 guests

Artisan Rolls & Butter

Farmer's Spring Mix Selection of Dressings (GF)

Caesar Salad, house-made dressing, crouton, fried capers (V)

Caprese Salad, marinated grape tomatoes, pearl

bocconcini, torn basil, balsamic honey reduction (V)

Primavera Pasta Salad, garden vegetables, kale pesto vinaigrette

Rice Pilaf, fresh herbs and vegetables (GF, Vegan)

Whipped Yukon Potato, brown butter, roasted garlic (GF)

Vegetable of the Season, extra virgin olive oil, herbs (GF, Vegan)

Selection of One Pasta

Mushroom Ravioli, wild mushroom and black pepper cream, charred asparagus spears, tarragon (V)

Gnocchi ala Vodka, roasted tomato vodka sauce, zucchini ribbon, tomato confit (V)

Butternut Squash Ravioli, roasted squash, charred lemon and brown butter, fried sage, toasted walnuts, parmesan (V)

Entrees

Chicken & Chorizo, cotija, romesco, peppers, and onions

Baked Salmon, maple miso marinade, bok choy and edamame stir fry with lemongrass cream (GF)

Baby Back Rib Adobo, tangy garlic soy marinade, bay leaf jus, chili peppers (GF)

Burgundy Chicken, wild mushroom and thyme ragu, double smoked bacon, caramelized onions (GF)

Braised Beef Chuck Short Rib, stroganoff cream, wild mushrooms, egg noodle

Stir-Fried Tofu, with Asian mixed vegetables, Korean BBQ sauce, and scallions (V)

Chef Attended Entree

Slow Roasted Angus Striploin, mustard jus, horseradish (GF)

Selection of Cakes & Pastries

Sliced Fresh Fruit & Berries

Fresh Brewed Mosaic Arabica Regular

Decaffeinated coffee is available upon request

Selection of Signature Teas



Upgrade to Carved Prime Rib - \$17 per guest

***Additional Entrée (excluding chef attended) - \$15 per guest**

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**

Coffee Urn (30 Cups) | \$57 each

Tea | \$3.50 each

Soft Drinks | \$3.50 each

Bottled Dasani Water | \$4 each

Sparkling Apple Juice | \$22 per bottle

Juices by the Pitcher (Apple or Orange) | \$16 per pitcher

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**

ADD ON TO ANY EXISTING BUFFET

For children 12 & under only

Minimum 15 children

\$13 PER CHILD (your choice of 1 Side and 1 Main)

Sides

Crispy Fries

Tater Tot's

Potato Wedges

Mains

Grilled Cheese

Chicken Strips

Mini Corn Dogs

Mini Chicken Quesadillas

Mac and Cheese

Buttered Noodles

Cascades Casino will prepare for only the
guaranteed count of **children**

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**

SWEET

Assorted Muffins | \$39 per dozen

Butter Croissants | \$39 per dozen

Danish Pastries | \$39 per dozen

Banana Bread | \$39 per loaf

Lemon Loaf | \$39 per loaf

Freshly Baked Assorted Cookies | \$32 per dozen

Assorted Cakes | \$43 per dozen

Cinnamon Mini Donut Holes | 20 guests \$39 | 50 guests \$85

Assorted Dessert Squares | \$43 per dozen

HEALTHY

Pro-Biotic Vanilla Yogurt | \$36 per dozen

Sliced Fresh Fruit with Seasonal Berries | \$10 per guest

Honey & Oat Granola Bars | \$25 per dozen

SAVOURY

Potato Chips | \$39 per dozen (Individual Bags)

Trail Mix | \$33 per dozen (Individual Packs)

Warm Pita Bread, Red Pepper Hummus & Tzatziki 20 guests \$100 | 50 guests \$220

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**

Minimum 30 guests

Vegetable Platter, with buttermilk ranch | \$10 per guest

Craftsman Cheese Board | \$19 per guest

Selection of local cheeses, artisan spreads, breads, gourmet crackers, roasted peppers, pepperoncini & butter olives

Charcuterie Board | \$21 per guest

Selection of local cheeses, cured meats, artisan spreads, breads, gourmet crackers, roasted peppers, pepperoncini & butter olives

Street Car Mini Samosa (V) | 50 guests \$230

Spicy Indian yogurt, chutneys, coriander

Open Faced Mini Baguette Sandwiches

60 pieces | \$220 (select up to 2 below)

120 pieces | \$390 (select up to 4 below)

Shaved Slow Roasted Beef – Arugula, horseradish mayo, shaved parmesan

BLT – smoked bacon, baby greens, vine ripe tomato, roast garlic aioli

Smoked Salmon – whipped dill cream cheese, red onion, fried capers

Grilled Halloumi and Avocado – marinated grape tomato relish (V)

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**

COLD (Per Dozen)

Tuna Poke, cucumber, kewpie mayo, nori | \$46

Beef Tartare, potato chip, aioli, chive | \$50

Brie En Croute, stuffed with chopped almonds and
raspberry preserve | \$55

HOT (Per Dozen)

Truffle Mac And Cheese Fritter, spicy ketchup, scallion | \$44

Mini Beef Wellington, puff pastry with confit beef and mushroom | \$56

Crab Cake, yuzu aioli, herb salad | \$64

Lemongrass Chicken Yakitori, gochujang aioli, crushed peanuts | \$76

BBQ Beef Skewer, spicy ketchup, charred lime wedge | \$78

Minimum Order of 4 Dozen Each, Prices Are Per Dozen

Recommended Servings:

Pre/Post Meal 4-6 pieces per guest

Full Reception 8-12 pieces per guest

Additional charges apply for passed canapés.

\$50 per server, per hour

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**



1 Dozen Assorted Lee's Donuts – \$40

Minimum order: 6 dozen



Lee's Donuts, founded in 1979, has become a Vancouver landmark with a rich history of growth and innovation. Initially a small family shop, it gained fame for its hand-crafted donuts, attracting loyal customers over the years. In 2020 its iconic Granville Island Public Market location went through a major renovation. Celebrating its 45th anniversary in 2024, Lee's continues to thrive as a beloved community staple, maintaining its classic recipes and deep connection to Vancouver's food culture.

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**

PREMIUM HIGHBALLS 1^{oz}	\$11.00
DELUXE HIGHBALLS 1^{oz}	\$13.00
DOMESTIC BEER	\$11.00
IMPORT BEER	\$12.00
DRAUGHT - ASAHI	\$12.00
COOLERS	\$12.00
WINE - RED / WHITE	\$12.00
POP / JUICE	\$3.50



White

INNISKILLIN | \$50

Pinot Grigio

JACKSON-TRIGGS RESERVE | \$50

Sauvignon Blanc

KIM CRAWFORD | \$70

Pinot Gris

KIM CRAWFORD | \$60

Sauvignon Blanc

LAUGHING STOCK | \$80

Chardonnay

NK'MIP | \$90

Chardonnay

RUFFINO | \$60

Pinot Grigio

SUMAC RIDGE | \$50

Unoaked Chardonnay

Bubbles

DOM PERIGNON | \$450

Champagne

PIPER-HEIDSEICK | \$150

Champagne

RUFFINO | \$60

Prosecco

SAINTLY | \$60

Sparkling Rosé

STELLER'S JAY | \$80

Brut

VEUVE CLICQUOT | \$250

Champagne

Red

ANDELUNA | \$60

Malbec

BLACK SAGE | \$90

Cabernet Sauvignon

INNISKILLIN | \$70

Zinfandel

LAUGHING STOCK | \$80

Blind Trust Red

NK'MIP | \$90

Merlot

RUFFINO | \$60

Chianti

SEE YA LATER RANCH | \$60

Pinot Noir

SUMAC RIDGE | \$50

Merlot

Rosé

SAINTLY | \$58

Rosé

CORKAGE | \$30

Additional charges apply for passed beverages.

\$50 per server, per hour

***OUR CHEF RESERVES THE RIGHT TO CHANGE SELECT MENU ITEMS
AS MARKET MAY DICTATE.**

FOOD POLICY

Cascades Casino exclusively provides food and beverage services from our carefully curated catering package. This menu is thoughtfully designed to offer a variety of options to meet the needs and preferences of our clients and their guests.

- **No Custom Requests:** Menu suggestions or requests outside of the catering package will not be accommodated.
- **Menu Selection:** Clients are encouraged to review the catering package and select options that best suit their event requirements and dietary restrictions.
- **Dietary Restrictions:** Any dietary restrictions must be provided 1 month prior to the event. Additional fees will apply.
- **Special Occasions:** Clients may provide cakes or desserts for special occasions with prior approval from a Banquet Manager.
- **Exclusive Service:** All food and beverages must be provided by Cascades Casino facilities.
- **To-Go Boxes:** To-go boxes for food will not be provided.
- **Health Code Compliance:** Per health regulations, any unconsumed food from buffets or family-style service may not leave the premises.

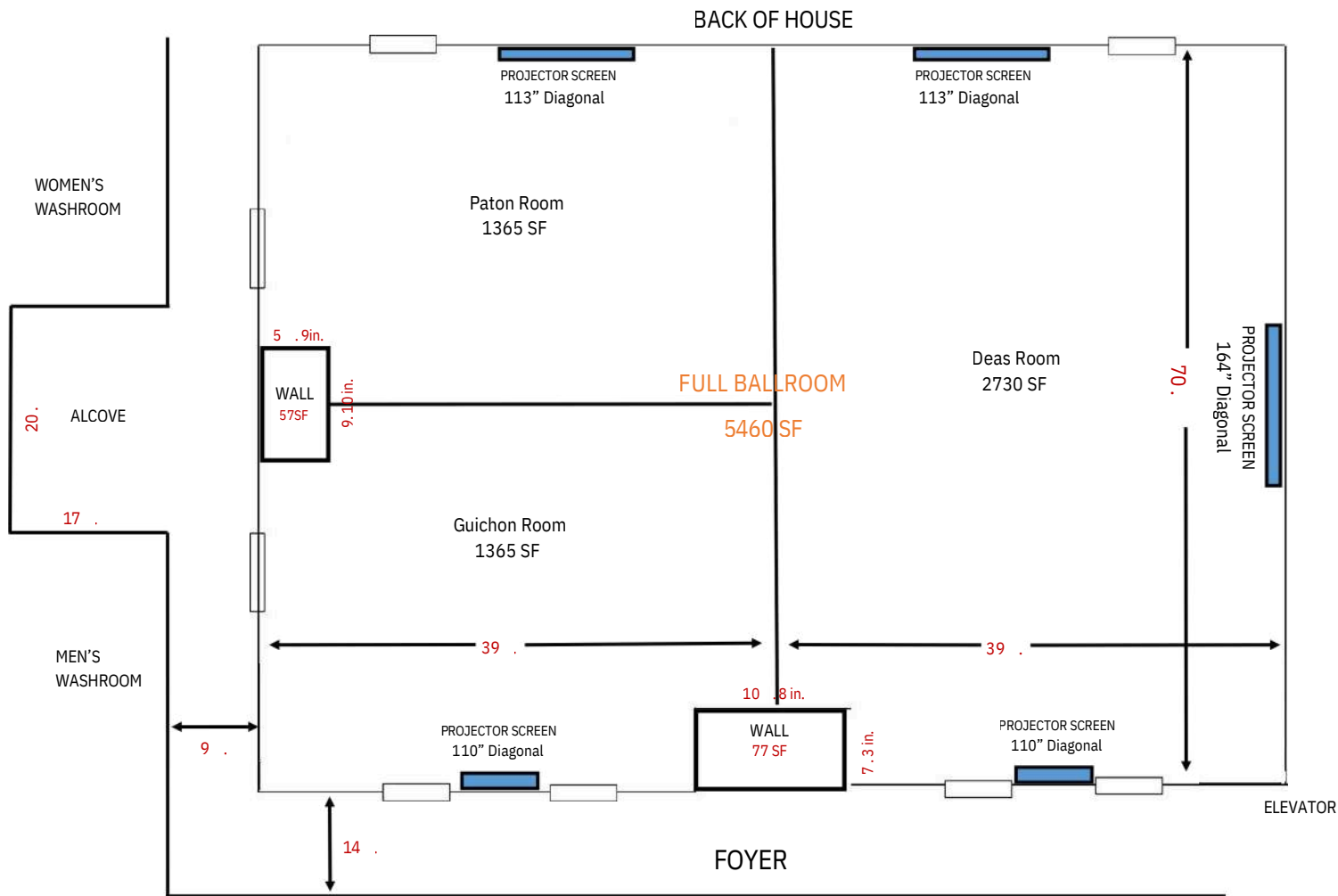
This policy ensures consistency in service quality and adherence to food safety standards. Thank you for your understanding and cooperation.

MENU AND GUEST COUNT

- The final menu and guaranteed guest count must be confirmed at least 1 month prior to the event. Requests for changes made after this deadline will not be accommodated.
- No adjustments to the guest count will be accepted after confirmation.
- Cascades Casino prepares 5% above the guaranteed guest count to ensure adequate servings.
- You will be billed based on the guaranteed number or actual attendance, whichever is greater. If a guaranteed number is not provided, the original estimate shown on this Banquet Event Order will be used as the guarantee.



FLOOR PLAN



Door Height - 8' 10 in.
 Double Door Width- 5' 11 in.
 Ballroom Ceiling Height - 14'

Ballroom Option	Rental Rate	Theatre	Rounds (10)	Half Rounds (7)	Square Footage
Guichon Room ¼ Ballroom	\$1,500 per day	80	60	42	1,365 sq. ft.
Paton Room ¼ Ballroom	\$1,500 per day	80	60	42	1,365 sq. ft.
Deas Room ½ Ballroom	\$2,500 per day	200	150	105	2,730 sq. ft.
Guichon + Paton Room ½ Ballroom	\$2,500 per day	200	150	105	2,730 sq. ft.
Full Ballroom	\$3,500 per day	300	290	203	5,460 sq. ft.