



**Hilton**

VANCOUVER METROTOWN



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# Make it an Unforgettable Christmas

## Our Festivities

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Reservations are recommended.

For reservations or inquiries, please call us directly at 604 639 3756 or visit [www.opentable.com](http://www.opentable.com)



# Festival of Trees

**November 15<sup>th</sup>, 2017 to January 3<sup>rd</sup>, 2018**

We are kicking off the holiday season with our Festival of Trees!  
We have partnered with Burnaby Family Life (BFL) this magical season to bring Christmas trees and everyone together in the community.

Be our judges and vote for the “Best Decorated” tree! Festival of Trees will be on display throughout our Hotel starting Wednesday, November 15<sup>th</sup>, 2017 through Wednesday, January 3<sup>rd</sup>, 2018.

Proceeds will go towards Burnaby Family Life to deliver high quality services that meet the current and emerging needs of individuals, families and the community.

## Interested in sponsoring a tree?

Please contact Adrienne at [adrienne.sutherland@hilton.com](mailto:adrienne.sutherland@hilton.com) or by phone at 604 639 3732.



# Festive Holiday Lunch Buffet

Reflect social dining + lounge

December 5<sup>th</sup>, 2017 to December 22<sup>nd</sup>, 2017

Tuesdays to Fridays from 11:00 am - 2:00 pm

## Menu

### Selection of Chef's Choice of Assorted Salads and Cold Platters

Organic Symphony Greens and Romaine Hearts with Assorted Dressings;  
Orzo Pasta and Baby Shrimp Salad;  
European Charcuterie Platter and Local Air-dried Sausage;  
Garden Fresh Vegetable Stix, Thousand Island, Blue Cheese, Ranch Dip;  
Pee Wee Potato Salad with Cranberry Mustard;  
Chilled Tiger Prawns with Cocktail Sauce;  
Marinated Chili Garlic Mussels;  
Baby Beet and Orange Salad;  
Creamy Cole Slaw and Raisin Salad

### Selection of Hot Entrées

Festive Slow-roasted Turkey Breast with  
Cognac Onion Gravy, Chestnut Stuffing;  
Buttermilk Mash Potatoes;  
Vegetarian Pasta of the Day;  
Baked BC Salmon with Tiger Prawns;  
Steamed Vegetable Medley with Brussels Sprouts and Winter Squash;  
Tomato Basil-infused Rice Pilaf

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*social dining + lounge*

### Chef's Choice of Festive Desserts

Assorted Cheesecakes; Mincemeat Pies; Yule Logs;  
Shortbread and Gingerbread Cookies;  
Fresh Fruit and Berries

Freshly Brewed Starbucks Coffee<sup>®</sup> and Tazo Tea<sup>®</sup>

Adult: \$36\*

Children (ages 6 - 12): \$19\*

Children (ages 5 and under): complimentary

\*price is based on per person. Tax and gratuities are not included.

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# Festive Sunday Brunch Buffet

**Crystal Ballroom**

**December 3<sup>rd</sup>, 10<sup>th</sup>, and 17<sup>th</sup>, 2017**

**10:30 am - 2:00 pm**

## Menu

### Fresh Seasonal Salad

Organic Greens with Assorted Dressings;  
Mediterranean Salad with Cucumber, Tomato, Onion, Kalamata Olives and Feta Cheese; New Potato Salad with Gherkins, French Mustard Dressing;  
Romaine Hearts with Creamy Garlic Caesar Dressing and Parmesan Cheese;  
Red Quinoa Salad with Cured Lemon and Peppers

### Gourmet Platters

Garden Fresh Vegetable Tray with Zesty Ranch Dip;  
Array of Pickles, Olives and Gherkins;  
European Charcuterie Platter;  
Black Forest Ham; Smoked Turkey; Genoa Salami; Montreal Corned Beef

### Seafood Medley

Dungeness Crab Legs; Smoked Salmon; Peel and Eat Shrimp; Green Lip Mussels

### Chef's Assorted Sushi Station

Nigiri and Maki Sushi

### Chef's Station

Slow-roasted Prime Rib with Yorkshire Pudding and Cabernet Demi-glace

### Chef's Eggs Benedict Station

Choice of Smoked Salmon, Prosciutto, Wild Mushrooms

### Hot Entrées

Traditional Roasted Turkey, Sage Stuffing and Cranberry Sauce;  
Roasted Chicken Breast Crimini Mushroom Sauce;  
BC Wild Salmon and Mussels, Lobster Cream;  
Wild Mushroom and Ricotta Stuffed Pasta Shells served with  
Artichoke Yam Mash; Braised Red Cabbage with Port Wine and  
Raisins; Steamed Broccoli and Brussels Sprouts

### Dessert Selections

Assorted International and Domestic Cheese Board;  
Assorted Decorated Christmas Cakes and Yule Logs;  
Warm Christmas Pudding with Brandy Vanilla Sauce;  
Christmas Cookie Treats; Mincemeat Tarts;  
Sliced Fresh Fruit Platter

Starbucks Coffee® and a selection of Tazo Teas®

Adult: \$47\*

Children (ages 6 - 12): \$25\*

Children (ages 5 and under): complimentary

\*price is based on per person. Tax and gratuities are not included.

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# Breakfast with Santa

Santa and his elves are back at Hilton this December! Our 3<sup>rd</sup> Annual Breakfast with Santa continues. Spend the Sunday morning with Santa and his helpers as you enjoy a breakfast buffet with your loved ones. Get ready to pose with Santa! There will be face painting, balloon twisting and much more. Children ages 12 and under (and who's on his Nice List) receives a present from Santa!



December 17<sup>th</sup>, 2017

8:30 am to 11:00 am

Tiffany Ballroom

Adult: \$28\*

Children (ages 5 -12): \$20\*

Children (ages 4 and under): complimentary

\*price is based on per person. Tax and gratuities are not included.

For reservations, please call us directly at 604 639 3756 or visit [www.opentable.com](http://www.opentable.com)



# Christmas Day Brunch Buffet

**Crystal Ballroom**

**December 25<sup>th</sup>, 2017**

**Early Seating: 10:00 am | Late Seating: 1:00 pm**

## Menu

### Selection of Freshly Baked Pastries

Fresh Fruit Danish; Assorted Muffins; Butter Croissants

### Local Granville Island Cheese and Charcuterie Platter

Air-dried Wine Chorizo and Farmer's Sausage; Smoked Turkey Breast; Chilliwack Bresaola; Black Forest Ham; Italian Salami; Horseradish Cream; Dijon Mustard; Qualicum Cheese Sampler

### West Coast Sushi Station

Chef-attended Nigiri and Maki Sushi

### Vancouver Island Fresh Seafood and Oyster Bar

Freshly-shucked Local Vancouver Island Oysters;  
Chilled Dungeness Crab Legs;  
Lime Leaf Tiger Prawns with Drambuie Cocktail Sauce;  
Chili Garlic Mussels; Smoked Sockeye Salmon

### Fresh Seasonal Salads

Symphony Organic Greens and Romaine Hearts with Assorted Dressings;  
Peewee Potato Salad with Toasted Pecans and Blue Cheese;  
Asian Chicken Salad with Spiced Peanuts, Sesame Dressing;  
Macaroni and Smoked Cheddar Cheese Salad

### Chef's Carving Station

Slow Roasted AAA Beef Striploin with Yorkshire Pudding;  
Whole Roasted Suckling Pig with Selection of Sauces

### Eggs Benedict Station

Choice of Smoked Salmon, Prosciutto, Wild Mushrooms

### Hot Entrée

Ham and Cheese-stuffed Omelet; Banana Bread French Toast;  
Tomato Chive Scrambled Eggs and Hash Browns;  
Smoked Bacon and Blueberry Sausage;  
Selection of Steamed Dim Sum;  
Cinnamon Apple Roast Chicken, Calvados Demi;  
Traditional Roasted Turkey, Sage Stuffing and Cranberry Sauce;  
Organic BC Salmon and Scallops, Smoked Salmon Cream;  
Butternut Squash-stuffed Pasta Shells

### Dessert and Candy Bar

Belgian Milk and Pink Strawberry Chocolate Fountain;  
Salted Caramel Popcorn;  
Selection of Fresh Fruit and Low Fat Yogurt;  
Decadent Christmas Cakes and Yule Logs;  
Warm Christmas Pudding with Apple Brandy Vanilla Sauce

Deluxe Blend of Starbucks Coffee® and Tazo Tea®

Adult: \$65\*

Children (ages 6 – 12): \$25\*

Children (ages 5 and under): complimentary

\*price is based on per person. Tax and gratuities are not included.



# Christmas à la Carte Dinner

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December 25<sup>th</sup>, 2017

## Menu

### Appetizer

Winter Spiced Butternut Squash Soup

cinnamon cream, crispy sage

or

Roasted Baby Beet and Pear Salad

vancouver island goat cheese, arugula, mandarin orange, pickled sweet onion, sherry vinaigrette

### Entrée

Seared AAA Beef Tenderloin

wilted quail, blue cheese, roasted fingerling potato, fresh thyme, shaved cauliflower, shiraz reduction

or

Arctic Char

lasqueti island honey mussels, chorizo, swiss chard, roasted garlic and prawn broth

or

Roasted Fraser Valley Turkey

brioche and dried apricot stuffing, buttermilk potato purée, crispy brussels, pan gravy

### Dessert

Festive Dessert Taster

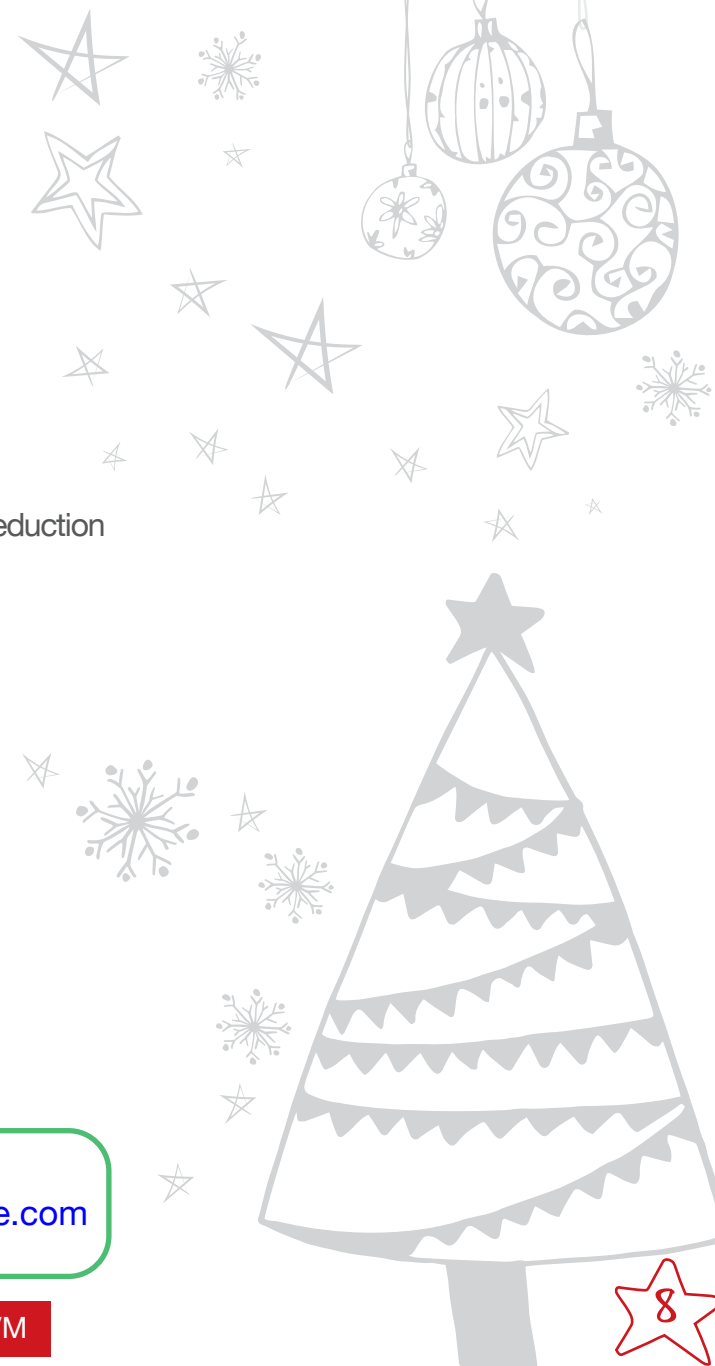
gianduja pâté, chestnut crème brûlée, mincemeat tart

\$52 per person\*

Tax and gratuities are not included.

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**Reflect**  
social dining + lounge





# Christmas Day Dinner Buffet

**Crystal Ballroom**

**December 25<sup>th</sup>, 2017**

**Early Seating: 5:00 pm | Late Seating: 7:30 pm**

## Menu

### Selection of Freshly Baked Breads

Basket of Artisan Bread and Rolls, Flatbreads with Butter

### Fresh Seasonal Salads

Symphony Organic Greens and Romaine Hearts with Assorted Dressings;  
Waldorf Salad with Spartan Apple and Pecans;  
String Bean Salad with Water Chestnut Salad;  
Marinated Mushrooms, Pickled Beets and Vegetable Stix

### Local Granville Island Oyama Charcuterie and Cheese Platter

Air-dried Wine Chorizo; Wild Boar Prosciutto; Smoked Turkey Breast;  
Chiliwack Bresaola; Black Forest Ham; Italian Salami;  
Horseradish Cream; Dijon Mustard; Salt Spring Island Cheese Sampler

### Mediterranean Mezzeh Platter

Dolmades; Sundried Tomato Hummus; Tabbouleh

### Chilled Seafood and Homemade Sushi

Local Vancouver Island Oysters;  
Chilled Dungeness Crab Legs;  
Lime Leaf Tiger Prawns, Drambuie Cocktail Sauce;  
Chili Garlic Mussels; Smoked Salmon;  
Selection of Nigiri and Maki Sushi

### Chef's Carving Stations

Sockeye Salmon and Parma Ham Wellington;  
Slow-roasted Angus Beef Prime Rib, Yorkshire Pudding

### Hot Entrées

Smoked Sablefish and Grey Cod, Lemon Sorrel Cream;  
Sumac-braised Spring Lamb Leg and Lentil Stew;  
Traditional Roasted Turkey, Sage Stuffing and Cranberry Sauce;  
Brown Butter Vermicelli Pilaf;  
Yukon Gold Buttermilk Mash Potatoes;  
Glazed Heirloom Rutabaga, Carrots and Peas;  
Roasted Brussels Sprouts on the Vine

### Dessert Selections

Belgian Milk and Pink Strawberry Chocolate Fountain;  
Shortbread and Gingerbread Cookies;  
Cinnamon Eggnog and Marshmallow Station;  
Individual Nanaimo Bars; Blueberry Cheesecake Mousse;  
Decadent Christmas Cakes and Yule Logs;  
Warm Christmas Pudding and German Stollen with Apple Brandy  
Vanilla Sauce; Mincemeat and Pumpkin Pie;  
Sliced Fresh Fruit and Berry Platter

A Deluxe Blend of Starbucks Coffee® and Tazo Teas®

\$75 per person\*

Tax and gratuities are not included.

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