Make it an Unforgettable Christmas

Our Festivities

Festival of Trees .......................... 3
Festive Holiday Lunch Buffet ................. 4
Festive Sunday Brunch Buffet ................. 5
Breakfast with Santa .......................... 6
Christmas Day Brunch Buffet .................. 7
Christmas à la Carte Dinner .................. 8
Christmas Day Dinner Buffet .................. 9

Reservations are recommended.

For reservations or inquiries, please call us directly at 604 639 3756 or visit www.opentable.com
Festival of Trees

November 15th, 2017 to January 3rd, 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 15th, 2017 through Wednesday, January 3rd, 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 or by phone at 604 639 3732.
Festive Holiday Lunch Buffet

Reflect social dining + lounge
December 5th, 2017 to December 22nd, 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

Chef’s Choice of Festive Desserts
Assorted Cheesecakes; Mincemeat Pies; Yule Logs;
Shortbread and Gingerbread Cookies;
Fresh Fruit and Berries

Freshly Brewed Starbucks Coffee® and Tazo Tea®

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.

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

For reservations, please call us directly at 604 639 3756 or visit www.opentable.com
Festive Sunday Brunch Buffet

Crystal Ballroom
December 3rd, 10th, and 17th, 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.

For reservations, please call us directly at 604 639 3756
or visit www.opentable.com

For reservations, please call us directly at 604 639 3756
or visit www.opentable.com

#HolidaysatHVM
Santa and his elves are back at Hilton this December! Our 3rd 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 17th, 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
Christmas Day Brunch Buffet

Crystal Ballroom
December 25th, 2017
Early Seating: 10:30 am  I  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; Chilli 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 a la Carte Dinner

Reflect social dining + lounge
December 25th, 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 qualicum beach 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.

For reservations, please call us directly at 604 639 3756 or visit www.opentable.com
Christmas Day Dinner Buffet
Crystal Ballroom
December 25th, 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; Chilliwack Bresaola; Black Forest Ham; Italian Salami; Horseradish Cream; Dijon Mustard; Salt Spring Island Cheese Sampler

Mediterranean Mezzeh Platter
Dolmates; 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.

For reservations, please call us directly at 604 639 3756 or visit www.opentable.com

® ®

#HolidaysatHVM