



# SIX MILE

## PUB & EATERY

est. 1855

## Large Party Menus

### GREAT FOOD TAKES TIME

It takes time to raise animals without growth hormones or antibiotics.

It takes time to grow fruits and vegetables  
without the use of chemical fertilizers and pesticides.

It takes time to cook food using traditional and classic methods,  
without the use of microwaves.

### GREAT FOOD IS WORTH THE TIME



Ocean Wise. A SUSTAINABLE CHOICE



Great Food that Is Gluten Free



Gluten Free Option  
Available



Vegetarian





## Reception Packages *(Minimum 25 Guests)*

### **LIGHT & EASY** GFO

Artisan Cheese Platter and Crackers; Seasonal Vegetable Platter with Buttermilk Ranch Dip; Cured Meat Tray 11.00 per person

### **BASIC HOT & COLD** GFO Add 1.00 per person

Platter of Bite Sized Quiche; Artichoke, Kale, Spinach & 2 Cheese Dip with Artisan Corn Tortilla Chips; Artisan Cheese Platter and Crackers; Seasonal Vegetable Platter with Buttermilk Ranch Dip; Cured Meat Tray 15.00 per person

### **SOCIAL MIXER** GFO Add 1.00 per person

Chicken Wings with Bleu Cheese Dip; Platter of Bite Sized Quiche; Riverside Nacho Platters; Artichoke, Kale, Spinach & 2 Cheese Dip with Artisan Corn Tortilla Chips; Artisan Cheese Platter and Crackers; Seasonal Vegetable Platter with Buttermilk Ranch Dip; Cured Meat Tray 20.00 per person

### **SIXNATURE STYLE** GFO

63 Acres Natural Beef Meatballs; Handmade Samosas; Arancini Platter; Scotch Eggs; Artisan Cheese Platter & Crackers; Riverside Nacho Platters; Hummus and Flatbread; Seasonal Vegetable Platter; Sixnature Dessert Platter 30.00 per person

### **DESSERT & COFFEE**

Urn of fresh brewed Frog-Friendly Coffee; Selection of black, herbal and fruit teas; Sixnature Dessert Platter 10.00 per person




## Reception Menu

### COLD


**ARTISAN SANDWICH TRAY** Finger sandwiches and wraps made with Artisan Breads, house cured meats, fresh vegetables and house-made savoury spreads. 120.00 **GFO** Add 25.00

**ARTISAN CHEESE PLATTER** A bounty of local and imported Artisan Cheeses, Gourmet Cracker, Crisps and baked Crostini. 115.00 **GFO** Add 18.00 

**ARTISAN BREAD BASKET**  Vegetarian An assortment of house-made and locally baked rustic breads with butter. 38.00

**SCOTCH EGGS** **GF** Local quail eggs wrapped in English Banger Sausage. Served with our house-made Branston Style Relish. 50pcs 72.00

**CURED MEAT TRAY** **GF** Local, Ethically raised meats, cured and smoked on premise. Served with gourmet mustards. 125.00

**SEASONAL VEGETABLE PLATTER** **GF**  Featuring locally sourced vegetables where possible and house buttermilk ranch. 33.00

**HUMMUS AND FLATBREAD** Traditional Hummus served with our in-house baked flat bread. 30.00 **GFO** Add 7.00


**RIVERSIDE TORTILLA CHIPS AND SALSA** **GF**  Crisp and delicate corn tortilla made on premise, served with house-made piquant salsa. 28.00

### HOT

**CHICKEN WINGS** **GF** Plump and meaty wings from ethically raised chickens. Served with Ranch dip. 40pcs 90.00

**63 ACRES NATURAL BEEF MEATBALLS** **GF** Antibiotic and growth-hormone free beef from 63 Acres Ranch in BC, braised in a rich red sauce. 25pcs 90.00


**BITE-SIZED QUICHE** Eggs from Saanich Farms, garnished with seasonally available cheeses and herbs. 36pcs 43.00 **GFO** Add 10.00

**HANDMADE SAMOSAS** **GF**  House-made Samosas, filled with savoury potato, cauliflower and kale. Served with Sixnature quince pear chutney 30pcs 69.00

**ARANCINI** **GF** Rich handmade risotto dumplings stuffed with goat cheese, served in a rich red sauce. 25pcs 92.00

**KALE, SPINACH, ARTICHOKE AND 2 CHEESE DIP** **GF** Served with Riverside house-made corn tortilla chips. 60.00

**DAHL TADKA (VEGAN)** Split red lentils simmered in vegetable stock with North-Indian curry, coriander leaf, fresh tomato. Served with house baked flat bread. 30.00 **GFO**

**NACHO PLATTER** **GF**  Vegetarian House-made tortillas chips, blend of real cheese, peppers, tomato, salsa and refried beans. 28.00

*All prices are before applicable taxes and gratuity. All menus are subject to change.*





## **SWEETS**

### **SIX MILE DESSERT PLATTER** **GFO**

An assortment of our Sixnature handcrafted desserts. 125.00

## **HOUSE WINES**

### **PROSECCO – MONTELVINI VENEGAZZU**

Fruity on the nose with a delicate, slightly spicy aroma. Pleasant acidity on the palate, lively and fruity with a dry body. 5oz 7.25

### **PINOT GRIGIO – MONTELVINI VENEGAZZU**

Full of flavour with nice citrus and pear notes. Dry palate with medium body and crisp flavours. 5oz 6.00

### **RESERVE MERLOT – JACKSON TRIGGS**

Ripe fruit forward with notes of warm baking spices, red fruit, smoke, vanilla and espresso. This wine is medium bodied with complex structure and an elegant long lasting finish. 5oz 6.00

## **NON-ALCOHOLIC BEVERAGES**

**FRESH BREWED FROG FRIENDLY COFFEE** URN 62.00

**SELECTION OF TAZO TEAS** 3.75 per person

### **PREMIUM PHILLIPS SODAS:**

Root Beer, Ginger Ale, Orange Cream Soda 355ml 4.95

### **SAN PELLEGRINO SPARKLING FRUIT BEVERAGE:**

Blood Orange, Ripe Lemon, Grapefruit 330ml 4.25

### **FENTIMAN'S PREMIUM SODA:**

Ginger Beer, Rose Lemonade 275ml 4.95



## Self-Serve Lunch *(Minimum 25 Guests)*

### STARTERS

- Seasonal Vegetable Platter. 1.45 per person GF
- Artisan Bread Basket. Served with butter. 1.75 per person
- Soup Cauldron. Served with Artisan bread and butter 3.25 per person GFO
- Cauldron of Clam Chowder 4.95 per person
- Artisan Cheese Platter 4.75 per person GFO
- Cured meat platter 5.25 per person GF

### SALADS

- Riverside Greens with Vinagrette and Ranch 2.75 per person GF
- Caesar Salad 3.50 per person GF
- Grilled Vegetable and Pasta 3.00 per person
- Coleslaw 2.25 per person GF
- Golden Beet & Yam Salad 3.45 per person GF
- Rice Noodle and Seaweed Salad 2.75 per person GF

### MAINS

- Sandwich Platter 4.75 per person GF Option: Add 1.00
- Shepherd's Pie 6.25 per person GF
- Vegetable Curry 6.25 per person GF
- Roasted Artichoke and Mushroom Lasagne 5.50 per person
- Mac and Cheese Casserole 6.00 per person
- Roast Chicken 4.75 per person GF

### SWEET ENDINGS

- Six Mile Dessert Platter
- An assortment of our Sixnature handcrafted desserts 5.00 GFO

*Please note that this is a "Self-Serve" style of food service, with pre-portioned servings, not an "All-You-Can-Eat" style of food service. Food provided is for consumption on premise only. No take-out will be permitted.*







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## Dinner Buffet *(Minimum 30 Guests)*

### STARTERS

- Seasonal Vegetable Platter. 1.45 per person  
- Artisan Bread Basket. Served with butter. 1.75 per person 
- Soup Cauldron. Served with Artisan bread and butter 3.25 per person 
- Cauldron of Clam Chowder 4.95 per person
- Artisan Cheese Platter 4.75 per person 
- Cured meat platter 5.25 per person 

### SALADS

- Riverside Greens with Vinagrette and Ranch 2.75 per person  
- Caesar Salad 3.50 per person  
- Grilled Vegetable and Pasta 3.00 per person 
- Coleslaw 2.25 per person  
- Golden Beet & Yam Salad 3.45 per person  
- Rice Noodle and Seaweed Salad 2.75 per person  

### CENTRE PIECES

- Prime Rib, jus, and horseradish. Market Price per Roast
- Roast Beef jus and horse radish. Market Price per Roast
- Baked Ham, mulled fruit sauce. 8.95 per person
- Roast turkey, gravy and cranberry sauce. 17.95 per person
- Baked Salmon Loin, citrus white wine sauce, lemon. 11.95 per person
- Roasted Pork Loin with preserved fruit stuffing. 9.95 per person

### CENTRE PIECE ADD-ONS



- Yorkshire pudding. 1.95 per person
- Pulled Pork Turkey Stuffing 3.95 per person
- Demi Glace instead of Jus. Add 2.00 per person

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## Dinner Buffet *(Continued)*

### SECONDARY ENTRÉE

- Shepherd's Pie 6.25 per person GF  
Vegetable Curry 6.25 per person GF   
Roasted Artichoke and Mushroom Lasagne 5.50 per person   
Mac and Cheese Casserole 6.00 per person  
Roast Chicken 4.75 per person GF

### STARCHES

- Mashed Potato. 3.25 per person GF  
Roasted Potato. 2.75 per person GF  
Jasmine Rice Pilaf. 1.75 per person GF  
Herbed Risotto. 3.25 per person GF  
Buttered Noodles. 1.75 per person  
Roasted Yams. 3.25 per person GF

### VEGETABLES

- Stir-fried Vegetables. 2.25 per person GF  
Baked Squash. 2.25 per person GF  
Glazed Carrots. 2.00 per person GF  
Roasted Winter Vegetable Medley. 2.95 per person GF  
Minted Peas. 1.50 per person GF

### SWEET ENDINGS

- Six Mile Dessert Platter GFO  
An assortment of our Sixnature handcrafted desserts 5.00

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## Buffet Add-On Chef Stations

*(Minimum 50 Guests)*

### PASTA / RISOTTO STATION

A selections of fresh house-made pastas accompanied by choice of wild mushrooms ( when available ), Parmesan cheese, green onions, English peas, clams, mussels 425.00

### CARVING STATION

63 Acres Natural Beef Top Round  
Horseradish, Mustard Selection, Peppercorn Sauce, Caramelized Onions.  
Market Price per Roast

### OYSTER BAR ocean wise. A SUSTAINABLE CHOICE

Fresh oysters on the half shell, Mignonette, Lemons, Horseradish, Tabasco and Worcestershire Sauces. 100pcs 375.00

### PRAWN BAR ocean wise. A SUSTAINABLE CHOICE

Flambéed Prawns  
Black Tiger Prawns Flambéed with Brandy, Garlic Butter & Fresh Herbs.  
Approx. 150pcs 475.00





## Casual 3–Course Lunch

( \$22 per person )

### SELF–SERVE WELCOME COURSE

#### **Soup Cauldron**

Warm up with a hot cup of our House-made Soup. Served with artisan bread and butter.

### PLATED, SERVED, SECOND COURSE

#### **Shepherd's Pie**

Made traditionally with beef and mutton, rich gravy, vegetables, Yukon gold mashed potato and cheese curd. Served with bread and butter.

OR

#### **Artichoke & Roasted Mushroom Lasagne**

Tender artichoke hearts, Portabello mushroom, spinach and Mozzarella, rolled in fresh, handmade pasta on our Sixnature tomato sauce.

OR

#### **Pacific Cod And Chips**



**ocean wise**. A SUSTAINABLE CHOICE

One piece of Pacific Cod in our Sixnature Gluten Free Batter. With tartar and Riverside Cider Slaw.

OR

#### **Vegetable Curry**

Roasted cauliflower, parsnip, yam, edamame and garbanzo beans in a sweet coconut curry sauce with steamed jasmine rice and papadum. Side of cucumber mint raita and mint-coriander-lime chutney.

OR

#### **Mexi-Wrap**

Refried beans, spicy beef, mixed cheese, fermented jalapenos and salsa in a flour tortilla. Served with fries or salad.

### SELF–SERVE SWEET ENDING

#### **Dessert tray**

Assortment of treats to tempt you

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## Served & Plated –Three–Course Dinners

Your entire group may make dinner choices from **ONLY ONE** of the following 3  
Menus: (1) Rustic OR (2) Classic OR (3) Gourmet.

If your dinner selection include a combination of items from 2 or more different  
menus, all dinner choices will be billed at the highest priced selection.

### Rustic Three–Course ( \$28 per person )

#### APPETIZER

##### Green Salad

Selected organic baby greens, cucumber, carrot and beet curls, micro pea shoots, sunflower seeds, Riverside balsamic herb vinaigrette

OR

##### Winter Squash Soup (VEGAN)

Roasted butternut squash, kaffir lime-leaf, coconut milk potage, chilli oil drizzle.

#### ENTRÉE

##### Roasted Chicken

Succulent roasted chicken supreme, sweet yam and corn salad, house cider-slaw.

OR

##### Artichoke & Roasted Mushroom Lasagne

Tender artichoke hearts, Portabello mushroom, spinach and Mozzarella, rolled in fresh, handmade pasta on our Sixnature tomato sauce.

OR

##### Grilled 5oz Heritage Angus Flat Iron Steak

16hour 127° F red wine cured Cache Creek flat iron, green peppercorn sauce, roasted German fingerling potatoes, market vegetables.

#### DESSERT

##### Egg Nog Crème Caramel

Delicate baked custard with cinnamon, nutmeg, dark rum, spun sugar floss





## Served & Plated –Three–Course Dinners

Your entire group may make dinner choices from **ONLY ONE** of the following 3 Menus: (1) Rustic OR (2) Classic OR (3) Gourmet.

If your dinner selection include a combination of items from 2 or more different menus, all dinner choices will be billed at the highest priced selection.

### Classic Three–Course ( \$38 per person )

#### APPETIZER

##### **Classic Caesar Salad** GF

Romaine lettuce, roasted garlic dressing, fried capers, croutons and shredded Padano Parmesan cheese.

OR

##### **Winter Squash Soup** GF (VEGAN)

Roasted butternut squash, kaffir lime-leaf, coconut milk potage, chilli oil drizzle.

#### ENTRÉE

##### **Chicken Cordon Bleu** GF

Plump chicken breast stuffed with imported Emmenthal cheese and house cured ham, sauce supreme, yam and Yukon Gold dauphonoise and glazed winter vegetables.

OR

##### **Grilled Sockeye Salmon** GF

Pacific salmon, tarragon emulsion, red wine sabayon, red rice croquettes, market vegetables.

OR

##### **Braised Lamb Shank**

Red wine and tomato braised lamb shank, yam gnocchi, market vegetables.

#### DESSERT

##### **Lemon Tart** GF

Shortbread crust filled with lemon curd, topped with house-made toasted vanilla bean marshmallow.

OR

##### **South of Heaven** GF

Southern Comfort infused Granny-Smith apples, topped with dulce de leche, Red Mill oat crumble and a scoop of Riverside vanilla ice cream.

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## Served & Plated – Three–Course Dinners

Your entire group may make dinner choices from **ONLY ONE** of the following 3 Menus: (1) Rustic OR (2) Classic OR (3) Gourmet.

If your dinner selection include a combination of items from 2 or more different menus, all dinner choices will be billed at the highest priced selection.

### Gourmet Three–Course ( \$48 per person )

#### APPETIZER

##### Tuna Poke



**ocean wise.** A SUSTAINABLE CHOICE

Local albacore tuna, wakamai salad, pineapple, cilantro, sesame and crispy sprouts with delicate steam buns, and Six Mile lacto-fermented kimchi.

OR

##### Californian Caprese



Peeled tomatoes, un-ripened mozzarella, grilled zucchini, grilled eggplant, olive oil and balsamic drizzle, Padano Parmesan tuile.

OR

##### Beet Yam and Goat Cheese Terrine



Slowly steeped golden beets, roasted yams, Chevre, arugula, and rhubarb pickle with pumpkin seed and olive oil.

#### ENTRÉE

##### Yarrow Meadows Duck Duet

Seared breast, confit pot pie, duck demi-glace, lacto-fermented fennel with orange, balsamic pomegranate syrup, market vegetables.

OR

##### 16-Hour Braised Beef Paleron



7oz Heritage Angus Flat-Iron beef steak slow braised at 171F with Douglas Fir and rich beef stock. Served with creamy polenta, English pea puree, and shallot confit.

OR

##### Guinness Pork-Loin Chop

Lightly cured and smoked pork-loin chop circulated in Guinness syrup at 145F for 16 hours. Served with Six Mile Guinness perogy, lacto-fermented pink sauerkraut, chilli oil, three-hour smoked onion glaze.





## Served & Plated –Three–Course Dinners

- .....
- Your entire group may make dinner choices from **ONLY ONE** of the following 3 •  
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•  
• If your dinner selection include a combination of items from 2 or more different •  
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### Gourmet Three–Course ( continued )

#### **DESSERT**

##### **Chocolate Mousse Cake**

Decadent dark French chocolate and Frog-Friendly Coffee sponge cake, seasonal fruit coulis.

OR

##### **Matcha Kaffir Lime Crème Brûlée**

With fortune cookie tuile.

OR

##### **Red-Wine and Vanilla Bean Poached Pear Tartlet**

With chocolate sorbet.