

LARGE PARTY MENUS

WE STRIVE TO DO WELL

All our foods are created in-house using ingredients that are thoughtfully and responsibly sourced. There are no microwaves in our kitchen; Our food is created the hard way but the right way, by passionate, professional chefs and their apprentices. What we provide, is what food is meant to be - pure, honest and full of goodness.

AND TO DO GOOD

We embrace sustainable business practices and work with like-minded local producers to do our part for the community and for Mother Nature.



Reception Packages

(Minimum 25 Guests)

LIGHT & EASY **GFO** Add 1.00 per person

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 Ranch Dip; 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; Hummus & potato flat bread

20.00 per person

SIXNATURE STYLE **GFO** Add 1.00 per person

63 Acres Natural Beef Meatballs; Handmade Samosas; Arancini Platter; Scotch Eggs; Artisan Cheese Platter & Crackers; Potchos Platter; 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  An assortment of house-made breads with butter. 45.00

Scotch Eggs **GF** Local quail eggs wrapped in English Banger Sausage. Served with our house-made Branston Style Relish. 50pcs 75.00

Cured Meat Tray **GF** Local, Ethically raised meats, cured and smoked in our Riverside Charcuterie. Served with Riverside gourmet mustards. 125.00

Seasonal Vegetable Platter **GF**  Featuring locally sourced vegetables (where possible) and house buttermilk ranch. 36.00


Hummus and Flatbread Traditional Hummus served with our handmade potato flat bread. 45.00 **GFO** Add 7.00

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 90.00

Arancini **GF** Rich handmade risotto dumplings stuffed with goat cheese, served in a rich red sauce. 25pcs 115.00

Kale, Spinach, Artichoke and 2 Cheese Dip **GF** Served with Artisan corn tortilla chips. 65.00

SWEETS

Six Mile Dessert Platter **GFO**

An assortment of our Sixnature handcrafted desserts. 130.00

HOUSE WINES

Sparkling – Yellowtail Bubbles

soft apple, pear and apricot aromas and flavours; light-bodied and fruity with a soft finish. 5oz 7.00 Btl 30.00

Pinot Grigio – Montelvini Venegazzu

Full of flavour with nice citrus and pear notes. Dry palate with medium body and crisp flavours. 5oz 6.50

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 6.50

NON-ALCOHOLIC BEVERAGES

Fresh Brewed Frog Friendly Coffee Urn 125.00 3.75 / cup
(approximately 40 single servings)

Selection of Tazo Teas 3.95 per person

Premium Phillips Sodas:

Root Beer, Ginger Ale, Orange Cream Soda 355ml 5.25

San Pellegrino Sparkling Fruit Beverage:

Blood Orange, Ripe Lemon, Grapefruit 330ml 4.75







Fentiman's Premium Soda:

Ginger Beer, Rose Lemonade 275ml 5.25











Self-Serve Lunch

(Minimum 25 Guests)







STARTERS

- Seasonal Vegetable Platter. 1.75 per person  
- Artisan Bread Basket. Served with butter. 1.75 per person 
- Soup Cauldron. Served with Artisan bread and butter 3.25 per person 
- Artisan Cheese Platter 5.95 per person 
- Cured meat platter 6.95 per person 

SALADS

- Riverside Greens with Vinagrette and Ranch 2.75 per person  
- Tuscan Kale Caesar Salad 3.50 per person  
- Grilled Vegetable and Pasta 3.00 per person 
- Coleslaw 2.25 per person  
- Golden Beet & Yam Salad 3.95 per person  
- Rice Noodle and Seaweed Salad 2.75 per person 

MAINS

- Sandwich Platter 5.25 per person  Option: Add 1.00
- Shepherd's Pie 6.25 per person 
- Vegetable Curry 6.25 per person  
- Roasted Artichoke and Mushroom Lasagne 5.95 per person 
- Mac and Cheese Casserole 6.95 per person
- Roast Chicken 5.95 per person 

SWEET ENDINGS

- Six Mile Dessert Platter 
- An assortment of our Sixnature handcrafted desserts 5.50

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.

All prices are before applicable taxes and gratuity. To commit to our local and fresh ingredients, substitutions may occur without notice.

Casual 3-Course Lunch

(\$23 per person)

SELF-SERVE WELCOME COURSE

Soup Cauldron **GFO**

Warm up with a hot cup of our Roasted Carrot + Ginger Soup. Served with artisan bread and butter.

PLATED, SERVED, SECOND COURSE

Shepherd's Pie **GFO**

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



ocean wise A SUSTAINABLE CHOICE

Pacific Cod And Chips **GF**

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

SELF-SERVE SWEET ENDING







Dessert tray **GFO**

Assortment of treats to tempt you












Dinner Buffet

(Minimum 30 Guests)

STARTERS

- Seasonal Vegetable Platter. 1.75 per person  
- Artisan Bread Basket. Served with butter. 1.75 per person 
- Soup Cauldron. Served with Artisan bread and butter 3.25 per person 
- Artisan Cheese Platter 5.95 per person 
- Cured meat platter 6.95 per person 

SALADS

- Riverside Greens with Vinagrette and Ranch 2.75 per person  
- Tuscan Kale Caesar Salad 3.50 per person  
- Grilled Vegetable and Pasta 3.00 per person 
- Riverside Coleslaw 2.25 per person  
- Golden Beet & Yam Salad 3.95 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. 10.95 per person
- Roast turkey, gravy and cranberry sauce. 17.95 per person
- Baked Salmon Loin, citrus white wine sauce, lemon. 13.95 per person
- Roasted Pork Loin with preserved fruit stuffing. 11.95 per person

CENTRE PIECE ADD-ONS






- Yorkshire pudding. 2.75 per person
- Pulled Pork Turkey Stuffing. 3.95 per person
- Demi Glace instead of Jus. Add 2.00 per person

Dinner Buffet *(continued)*





SECONDARY ENTRÉE

- Shepherd's Pie 6.25 per person 
- Vegetable Curry 6.25 per person  
- Roasted Artichoke and Mushroom Lasagne 5.95 per person 
- Mac and Cheese Casserole 6.95 per person 
- Roast Chicken 5.95 per person 

STARCHES

- Mashed Potato. 3.25 per person 
- Roasted Potato. 2.75 per person 
- Jasmine Rice Pilaf. 1.75 per person 
- Herbed Risotto. 3.95 per person 
- Buttered Noodles. 1.95 per person
- Roasted Yams. 3.25 per person 

VEGETABLES

- Stir-fried Vegetables. 2.25 per person 
- Glazed Carrots. 2.00 per person 
- Roasted Winter Vegetable Medley. 2.95 per person 
- Minted Peas. 1.75 per person 

SWEET ENDINGS

- Six Mile Dessert Platter 
An assortment of our Sixnature handcrafted desserts 5.50

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Buffet Add-On Chef Stations

(Minimum 30 Guests, 2 hour Session)

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 10.00 per person

CARVING STATION

63 Acres Natural Beef Top Round
Horseradish, Mustard Selection, Peppercorn Sauce, Caramelized Onions.
Market Price per Roast + 2.00 per person



ocean wise. A SUSTAINABLE CHOICE

OYSTER BAR

Fresh oysters on the half shell, Mignonette, Lemons, Horseradish, Tabasco and Worcestershire Sauces. Approx. 100pcs 300.00



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PRAWN BAR

Flambéed Prawns
Ocean Wise Prawns Flambéed with Brandy, Garlic Butter & Fresh Herbs.
Approx. 100pcs 300.00

Rustic 3 Course Menu

(\$30 per person)

FIRST COURSE

Carrot-Ginger Soup

carrot ribbons * mint oil

OR

Riverside Salad

fresh Tuscan greens * julienne carrots * beets * pea shoots * white balsamic vinaigrette

SECOND COURSE

Pan Roasted Chicken Breast

quinoa-almond pilaf * grilled vegetables * citrus buerre blanc

OR

Mushroom and Artichoke Lasagna

Portobello mushrooms * tomato-basil sauce * Grana Padano

OR

Grilled Flank Steak

gorgonzola polenta * roasted vegetables * potobello mushroom jus

DESSERT

Vanilla Bean Crème Brulee

espresso tuile

OR

Brioche Bread Pudding

Canadian whiskey crème anglaise

Classic 3 Course Menu

(\$40 per person)

FIRST COURSE

Arugula Salad

bacon * red onion * soft poached quail egg * maple-bacon vinaigrette

OR

Minestrone Soup

MAIN COURSE

Pan Roasted Cod

saffron mash * herb bierre blanc * fennel * citrus salad

OR

Spinach and Mascarpone Canneloni

pumpkin seeds * sage * nutmeg * béchamel * signature tomato sauce

OR

Braised Beef

AAA beef shoulder * Yukon Gold potato gratin * roasted vegetables * red wine-mushroom demi glace

DESSERT

Basque Burnt Cheesecake

fruit compote * fresh berries

OR

Brioche Bread Pudding

Canadian whisky crème anglais * mascarpone whip

Gourmet 3 Course Menu

(\$50 per person)

APPETIZER

A Selection Canapes and Charcuterie

FIRST COURSE

Crab Bisque

OR

Minestrone Soup

OR

Arugula Salad

bacon * red onion * soft poached quail egg * maple-bacon vinaigrette

MAIN COURSE

Duck Confit

kale * roasted yam and pumpkin seed timbale * pearl barley + mushroom risotto *
cranberry-pink peppercorn chutney * pan jus

OR

Lamb Shank

slow cooked lamb shank * confit garlic Yukon Gold potato puree * roasted carrot *
parsnip * fennel * rosemary-date jus

OR

Six Mile Ravioli

butternut squash * smoked goat cheese + arugula ravioli * charred grape
tomatoes * brown butter cream sauce * crispy sage

DESSERT

Basque Burnt cheesecake

fresh fruit * berry compote

OR

Apple Tarte Tatin

Granny Smith apples * sage * mascarpone cream * prosecco fizz