



ALPINE BREAKFAST BUFFET

Assorted Cereals • Housemade Granola • Sun-Dried Fruit Selection • Yogurt • Cottage Cheese • Fresh Fruit
Premium Cheese Platter • Deli Meats • Bacon, Sausages, Chef Carved Ham • Breakfast Potatoes
Sautéed Mushrooms • Scrambled Eggs • Roasted Tomatoes • Muffins • Variety of Croissants • Danishes
Bagels & Fresh Bread • Preserves • Baked Beans • Oatmeal • Omelette Station • Egg Benedict
Hot & Cold Beverages • Smoked Fish Platters • Daily Juice Station

38 per person • 18 children 6 to 12

CLASSICS

Three Egg Omelette 25
served with choice of bell peppers,
mushroom, asparagus, spinach, tomato,
ham, chorizo, aged white cheddar, goat cheese,
nugget potatoes, roasted tomato, asparagus,
toast, butter, preserves

Corned Beef Hash Skillet 24
potato hash sautéed with corned beef,
bell peppers, scallions topped
with two poached eggs,
tomato fondue, toast, butter, preserves

Vegan Breakfast Skillet 23
hummus, fried chickpeas, quinoa fritters,
marinated olives, roasted peppers,
olive oil, za'atar, grilled pita bread

Whistler Mountain 22
two eggs any style, choice of bacon,
ham, sausage or Canadian back bacon,
nugget potatoes, roasted tomato,
asparagus, toast, butter, preserves

BENEDICTS

Smoked Salmon Eggs Benedict 30
toasted whole wheat English muffin,
lemon dill hollandaise, spinach,
two poached eggs, nugget potatoes,
roasted tomato, asparagus

Traditional Eggs Benedict 26
toasted English muffin, Canadian back
bacon, two poached eggs, parsley hollandaise,
nugget potatoes, roasted tomato, asparagus

Vegetarian Eggs Benedict 26
toasted whole wheat English muffin, herb
roasted Portobello mushroom,
smoked eggplant 'bacon',
caramelized onion, spinach,
two poached eggs, goat cheese béchamel,
nugget potatoes, roasted tomato, asparagus

FROM THE PANTRY

Blackberry Lemon Pancakes 24
blackberry coriander sauce, fresh blackberries, raspberries,
topped with toasted pecans and chantilly cream

Old Fashioned Waffles 24
strawberries, chocolate shavings,
whipped cream, whiskey-barrel aged maple syrup

Strawberry Brie French Toast 24
orange sauce, Grand Marnier tossed strawberries,
topped with toasted slivered almonds and chantilly cream

Cinnamon Bun 6
vanilla cream cheese frosting and fresh berries

Toasted Bagel with Cream Cheese 6
plain, multigrain or everything
bagel

Croissant, Pain au Chocolat or Danish 5

Muffin 5
from our daily selection

Toasted Bread 5
with butter and preserves

LIFESTYLE

Avocado Toast 24
grilled focaccia, red onion jam,
smashed avocado, cured gem tomatoes
with watercress and basil
topped with poached eggs

Lifestyle Poached Eggs 23
two eggs, multigrain toast,
avocado and tomato
with cold pressed olive oil, fresh fruit

Fresh Fruit Plate 18
seasonal fruit, berries, yogurt and banana bread

Steel Cut Oatmeal 12
topped with seasonal BC fruit, toasted hazelnuts

Cup of Fresh Fruit and Berries 8

BEVERAGES

milk alternatives
additional charge 0.50

Premium Chilled Juice 7
V8 or Tomato Juice 6
Milk - 2%, Skim, Non-dairy 5
Coffee or Tea 5
Hot Chocolate 6
Espresso 5
Cappuccino or Latte 6
Turmeric Latte 8
Matcha Latte 8

ADDITIONS

Smoked Bacon 8
Back Bacon or Ham 8
Grilled Pork or Chicken Sausages 8
One Egg Any Style 5
Nugget Potatoes 6
Roasted Tomato and Asparagus 8