

FLORES & PINE

FOR ALL YOUR MOMENTS



FLORES & PINE EVENT MENU

events@floresandpine.com

www.floresandpine.com

FOR ALL YOUR MOMENTS

Let your event unfold just as you imagined – your guests walk into a beautiful and modern space where the air is charged with excitement about the occasion or opportunity before them. Every detail is taken care of in the sophisticated yet comfortable room, creating a backdrop for a memorable experience.

The friendly and attentive event staff is ready to take care of everything so the event planners and guests can relax and enjoy themselves. From the first sip of a hand-crafted cocktail, they can taste the quality of the experience.

The event menu celebrates contemporary Canadian cuisine, featuring fresh, locally sourced ingredients and innovative dishes. With every bite, you're transported on an exciting and satisfying culinary journey.

All the details come together to create an atmosphere for the perfect event — networking, team building, or a celebration of success — fostering collaboration, creativity, and, most importantly, connection making Flores & Pine the ideal place for people to come together and discover what is possible. 🌿



BREAKFAST & BREAKS

Morning is the perfect time of day to gather a team or a group for a dynamic networking event, collaborative project session, or an intimate product launch. Settle into one of our inviting spaces with a hot coffee and a refined selection of classic breakfasts.

BREAKFAST

CONTINENTAL BREAKFAST 19 - v
assorted danishes & pastries, yogurt parfait,
assorted jams & butter

BREAKFAST SANDWICHES 15 - v*
english muffin, bacon, egg, cheddar,
fruit cup, yogurt parfait

BREAKFAST BUFFET 25 - gf*
assorted baked goods,
bacon, sausage, scrambled eggs, hash brown,
fresh fruit, jams, butter

BREAKS

SMOOTHIES 10 - gf*
seasonal berries

FRUIT PLATTER 8- gf*, v
seasonal

HUMMUS & CRUDITÉ 13 - GF, VE
with assorted canned pop

GRAZING 8 - gf
Cured meats, imported cheese,
pickled vegetables, olives, tapenade, crostini

BREAKFAST & BREAKS priced per person

Minimum of 20 guests

Menu selections are due 3 business days prior to the event date

Breakfast items have a 10-person minimum per item

Prices do not include 19% service charge or 5% gst

gf • gluten-free | v • vegetarian | ve • vegan | df • dairy-free | * denotes dish can be modified



PLATED & BUFFET LUNCH

Gather in our welcoming environment and enjoy the relaxed, rustic Canadian menu selections that are perfectly approachable. If you're rolling up your sleeves for an afternoon strategy session or hosting a casual client reception, the menu and space will keep you engaged and satisfied.

PLATED LUNCH

SANDWICHES 25

assorted chef-curated sandwiches, F&P salad, assorted dressings, artisan soup, vegetable platter

BURGERS 38

chicken, beef & vegetarian, condiments, Caesar salad, F&P salad, dressings, potato chips

BEEF DIP SANDWICH 35

baguette, natural jus, horse radish aioli, smoked applewood cheddar cheese and french fries

BUFFET LUNCH 60

F&P SIGNATURE SALAD - gf, v
hydragreens little gem lettuce,
F&P buttermilk dill ranch dressing, tomatoes,
roasted beets, radishes, feta, edamame

CAESAR SALAD - gf*, v*
hydragreens romaine, focaccia croutons, bacon,
parmesan, F&P Caesar dressing

SEASONAL SOUP - gf, v*

ROASTED SEASONAL VEGETABLES - gf, ve

WHIPPED POTATOES

BAKED SALMON - gf, df*
maple cream

ROASTED CHICKEN - gf, df*
mushroom cream sauce

ASSORTED PASTRY CHEF CURATED DESSERTS

PLATED LUNCH & BUFFET LUNCH priced per person
Accompanied by freshly brewed coffee and a selection of teas
Menu selections are due 3 business days prior to the event date
Plated Lunch items have a 10-person minimum per item
Buffet Lunch has a minimum of 20 guests
Prices do not include 19% service charge or 5% gst

gf • gluten-free | v • vegetarian | ve • vegan | df • dairy-free | * denotes dish can be modified



CANAPES & HORS D'OEUVRES

Elevate the experience during your employee recognition event, charity event, or even a small trade show with the addition of canapes & hors d'oeuvres passed by our servers. Or, set the tone with a selection of these small bites that allow guests to mingle and enjoy a signature cocktail.

SERVED COLD

DEVILED EGGS 4
bacon crisp, shallots, green onions

TOMATO BRUSCHETTA 5 - gf, df
basil, crostini, vin cotto

STRAWBERRY GAZPACHO SHOT 6 - gf, ve
cacao apricot gelée

WILD MUSHROOM DUXELLE 5 - gf, v
Goat cheese, truffle, crostini

CAPRESE SKEWERS 5 - gf
cherry tomato, bocconcini, fresh basil, balsamic

BEEF TARTARE 10 - gf
classic beef tartare

SERVED HOT

MINI GRILLED CHEESE 5 - v
texas toast, smoked gouda, cheddar, spicy ketchup

VEGETABLE SPRING ROLLS 5 - v*
sweet chili sauce

GARLIC PRAWNS 8 - gf, df*
herb butter

F&P ALBERTA BISON MEATBALL 6
tomato gravy, gremolata, parmesan

MINI YORKSHIRE PUDDING 8 - df
roast beef, horseradish aioli

PLATTERS

priced per person
minimum 20 people

GRAZING 8 - gf
italian cured meats, imported cheese,
pickled vegetables, olives, tapenade, crostini

CHILLED SEAFOOD 12 - gf, df
wild sockeye gravlax smoked salmon,
poached prawns, lemon, caper, onion

CRUDITE 5 - gf, ve
artisan vegetables, hummus, ranch, tapenade

DESSERT 8 - gf*, v
pastry chef-curated assorted squares,
cakes, tarts & brownies

CANAPES & HORS D'OEUVRES priced per piece

Minimum of 12 pieces per item

Menu selections are due 3 business days prior to the event date

Prices do not include 19% service charge or 5% gst

gf • gluten-free | v • vegetarian | ve • vegan | df • dairy-free | * denotes dish can be modified



BUFFET DINNER

Well suited for large groups such as conferences and diverse corporate family gatherings — guests have the opportunity to enjoy a variety of elevated dishes that will please the heartiest appetites and multiple options for those with dietary restrictions.

ASSORTED BREADS & BUTTER

F&P SIGNATURE SALAD - gf, v, ve*
hydragreens little gem lettuce,
F&P buttermilk dill ranch dressing, tomatoes,
roasted beets, radishes, feta, edamame

CAESAR SALAD - gf*, v*
hydragreens romaine, focaccia croutons, bacon,
parmesan, F&P Caesar dressing

CAPRESE SALAD - gf, df*
tomatoes, bocconcini, fresh basil oil,
balsamic, arugula

CHARCUTERIE PLATTER

CHEESE PLATTER

ANTIPASTO & CRISPS

ROASTED SEASONAL VEGETABLES

WHIPPED POTATOES

BAKED SALMON
maple cream

ROASTED CHICKEN
mushroom cream sauce

ASSORTED PASTRY CHEF
curated desserts

FRUIT PLATTER

ACTION STATIONS

priced per person in addition to buffet
minimum 20 people

SAUTEED PRAWN STATION 10
herbs, garlic, white wine, butter

PASTA STATION 12
alfredo sauce, tomato sauce, assorted toppings

CARVED PRIME RIB 18
yorkshire pudding, au jus, horseradish, dijon

OYSTER BAR 550
100 oysters
4 mignonettes, lemon, tabasco bottle

add chef for action station \$25
per hour/min 3 hours

BUFFET DINNER 80 per person

Accompanied by freshly brewed coffee and a selection of tea

Menu selections are due 3 business days prior to the event dates

Minimum of 30 guests

Prices do not include 19% service charge or 5% gst

gf • gluten-free | v • vegetarian | ve • vegan | df • dairy-free | * denotes dish can be modified



PLATED DINNER

Impressions matter — hosting a plated corporate event at Flores & Pine shows you will go the extra mile for your guests. From a marquee recognition event to a bespoke board member dinner, our chef-crafted multi-course dinner in one of our beautiful spaces will leave the right impression.

SOUP & SALAD - choose one

ROASTED MUSHROOM SOUP - gf, v
spiced cream, fresh herbs

ROASTED SQUASH SOUP - gf, v
toasted coconut, gastrique

LOBSTER BISQUE - gf*
crème fraîche
(add 5 per person)

CAPRESE SALAD - gf, df*
tomatoes, bocconcini, fresh basil oil,
balsamic, arugula

HYDRAGREENS CEASAR SALAD - gf, v*
hydragreens romaine, focaccia croutons, bacon,
parmesan, F&P Caesar dressing - gf*

F&P SIGNATURE SALAD - gf, v
hydragreens little gem lettuce,
F&P buttermilk dill ranch dressing, tomatoes,
roasted beets, radishes, feta, edamame

ENTRÉES - choose two

entrées are served with chef-curated potato
& seasonal vegetables

ROASTED CHICKEN SUPREME - gf
mushroom cream sauce

SALMON FILET - gf, df
maple cream

AAA GRADE BEEF STRIPLOIN - gf, df
red wine demi-glace

GRILLED HERB PISTOU CAULIFLOWER - gf, ve
automatically included in plated dinner

AAA GRADE BEEF TENDERLOIN - gf, df
red wine demi-glace
(add 10 per person, minimum 30 people)

DESSERTS - choose one

CHOCOLATE ENTREMET - gf*, v
berry coulis, chantilly cream, fresh berries

SEASONAL CHEESECAKE - gf*, v
berry coulis, chantilly cream, fresh berries

CRÈME BRÛLÉE - gf, v
fresh berries
(add 5 per person)

3-COURSE PLATED DINNER 95 per person

select one soup or one salad, select two protein entrées (vegetarian entrée included), select one dessert

Add on one soup or one salad 15 per person

Accompanied by freshly brewed coffee and a selection of teas

Menu selections are due 3 business days prior to the event date

Prices do not include 19% service charge or 5% gst



PLATED DINNER KIDS

SOUP & SALAD - choose one

CRUDITES - gf, v
vegetables and ranch dressing

ROASTED SQUASH SOUP - gf, v
toasted coconut, gastrique

CAPRESE SALAD - gf, df*
tomatoes, bocconcini,

HYDRAGREENS CEASAR SALAD - gf, v*
hydragreens romaine, focaccia croutons, bacon,
parmesan, F&P Caesar dressing - gf*

F&P SIGNATURE SALAD - gf, v
hydragreens little gem lettuce,
F&P buttermilk dill ranch dressing, tomatoes,
roasted beets, radishes, feta, edamame

ENTRÉES - choose two

CHEESE PIZZA - gf, v

MACARONI AND CHEESE - gf, v

PASTA WITH BUTTER - gf, v

PASTA WITH TOMATO SAUCE - gf, v

GRILLED CHICKEN BREAST - gf
seasonal vegetables and chef's curated potato

PETITE BEEF STRIPLOIN - gf
seasonal vegetables and chef's curated potato

DESSERTS - choose one

ICE CREAM SUNDAE

CHOCOLATE BROWNIE

3-COURSE PLATED DINNER 40 per person

select one soup or one salad, select two protein entrées (vegetarian entrée included), select one dessert

Add on one soup or one salad 15 per person

Accompanied by freshly brewed coffee and a selection of teas

Menu selections are due 3 business days prior to the event date

Prices do not include 19% service charge or 5% gst



LATE NIGHT & BEVERAGES

Keep guests energized and engaged during an event that runs into the later hours of the evening. For events that run over multiple hours or can get festive from bar service, providing delicious snack options will prevent guests from getting hungry and show your appreciation for their attendance.

LATE NIGHT

POUTINE STATION 12 - gf
fries, cheese curds, gravy, cheese sauce

CHICKEN FINGERS 15 - df
fries, plum sauce, ketchup

CHICKEN WINGS 20 - gf, df
ranch, hot sauce, bbq sauce

GRILLED CHEESE 15 - gf*, v
ketchup, mustard

BEVERAGES

ASSORTED CANNED POP 4
SPRING WATER 4
COFFEE & TEA for 10 guests 40

LATE NIGHT priced per person

Minimum of 20 people

BEVERAGES priced per person

Minimum of 10 items

Prices do not include 19% service charge or 5% gst

gf • gluten-free | v • vegetarian | ve • vegan | df • dairy-free | * denotes dish can be modified



FLORES & PINE

GRILLROOM AND GATHERINGS

BEVERAGE PROGRAM

Celebrate your special event with Flores & Pine

Flores and Pine offers a unique environment to host an unforgettable event. Our dedicated team will work with you to curate an exceptional menu and environment.





F&P BEVERAGE PROGRAM MENU

DRAFT BEER

Draft beer (F&P Lager)
\$10 per 15 oz

WINE

House wines by the bottle
Sparkling, White, Rose, Red
\$65 per bottle

House wines by the glass
Sparkling, White, Rose, Red
\$15 per 6 oz

LIQUOR

High Balls
\$9.50 per 1 oz

Signature Cocktails
\$16.00 per 2 oz

NON ALCHOLIC

Canned Pop (variety)
\$3.50 per can

Juice (variety)
\$3.50

Still Water
\$9.00 per large bottle

Mineral Water
\$8.00 per large bottle

Coffee/Tea
\$2 per person (unlimited)

GST & GRATUITIES EXTRA

FLORES & PINE

FOR ALL YOUR MOMENTS