



GROUPS & BANQUETS

LAC LE JEUNE RESORT





GROUP DINNER

OPTION #1

\$55 per person

Chose one salad, one entree, one starch & seasonal vegetables

OPTION #2

\$65 per person

Chose two salads, two entrees, one starch & seasonal vegetables

ENHANCEMENTS

Additional salad - \$6 per person

Additional entree - \$10 per person

SALAD SELECTIONS

Classic Caesar Salad (V) - garlic croutons, parmesan cheese

Garden Salad (GF/DF/Veg) - cucumber, grape tomatoes, carrots, pea shoots, aged balsamic dressing

Loaded Potato Salad (GF) - Dijon mayo, spring onions, bacon bits

Roasted Sweet Corn Salad (GF/DF/Veg) - black beans, peppers, chili, cilantro

Greek Style Salad (V) - cucumber, tomatoes, peppers, feta cheese, olives

Zesty Quinoa Salad (GF/DF/Veg) - cucumber, cilantro, tomatoes

ENTREE SELECTIONS - TRADITIONAL

Grilled Chicken Breast, wild mushrooms (GF)

Herb Roasted Pork Loin, apple, caramelized onion and white wine compote (GF)

Baked Pasta with Grilled Vegetables (V)

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VEG - VEGAN

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ENTREE SELECTIONS - INTERNATIONAL

Butter Chicken (GF)

Chicken Kebabs, marinated in yogurt and garlic, onion slaw (GF)

Beef Stir Fry with Vegetables

Honey Garlic Pork

Chickpea & Potato Curry (GF/DF/Veg)

ENTREE SELECTIONS - PREMIUM

Broiled BC Salmon Fillets, lemon and caper sauce vierge (GF/DF) - add extra \$7 per person

Mustard Crusted AAA Roast Beef, green peppercorn sauce (GF) - add extra \$12 per person

SIDES - STARCH (CHOOSE ONE)

Herb Roasted Potatoes (GF/DF/Veg)

Basmati Rice Pilaf (GF/DF/Veg)

Garlic Mashed Potatoes (GF/Veg)

SIDES - VEGETABLES

Chef's selection of fresh seasonal vegetables (GF/DF/Veg)

DESSERT SELECTIONS (CHOOSE ONE)

\$9 per person

Chocolate Mousse Pots (GF available)

Cheesecake Verrines

Assorted Dessert Squares

Sticky Toffee Pudding

Fresh Fruit Platter (GF/DF/Veg)

Additional Dessert - \$6 per person

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RECEPTION & LATE NIGHT

CHARCUTERIE & CHEESE

\$20 per person

Selection of local and international cured meats, artisan cheeses, house pickles, homemade chutneys, crackers

LAKE SIDE MEZZE PLATTER

\$15 per person

Hummus, muhammara, whipped feta, marinated olives, cucumber and tomato salad, za'atar, olive oil, warm flatbread

FARMER'S CRUDITE

\$12 per person

Fresh Seasonal Vegetables including cucumbers, carrots, bell peppers, cherry tomatoes, served with house made dips, finished with olive oil, herbs and sea salt

FRESH FRUIT PLATTER

\$12 per person

Fresh Fruits and Melons, grapes and berries

HORS D'OEUVRES - COLD

\$42 per dozen

Tomato and Basil Bruschetta, sundried tomato crostini (DF/V)

Cucumber, Tomato and Feta Skewers, oregano dressing (GF/Veg)

Mushroom Crostini, herb goat cheese (V)

\$48 per dozen

Smoked Salmon, shaved fennel, maple sherry drizzle on herb crostini (DF)

Poached Jumbo Tiger Prawn and Avocado Cocktail (GF/DF)

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RECEPTION & LATE NIGHT

HORS D'OEUVRES - HOT

\$42 per dozen

Mini Vegetable Pakoras, tamarind sauce (GF/DF/V)

Mushroom Arancini, lemon garlic aioli (Veg)

Vegetable Spring Rolls, sweet chili sauce (DF/Veg)

\$48 per dozen

Crispy Honey Garlic Pork Lollipops (DF)

Chicken Kebab Skewers, coriander chutney

Signature Chicken Wings (choice of sauces)

\$52 per dozen

Lamb Kofta Skewers, mint sauce (DF)

Beef Satay, Indonesian peanut sauce (DF)

LATE NIGHT SNACKS

Nachos and Salsa (GF/DF/V) - \$7 per person

Crispy tortilla chips served with fresh tomato salsa

Flatbreads and Dips (Veg) - \$9 per person

Warm flatbreads served with house dips

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