



2018 SEASONAL CELEBRATIONS AT MIXT.

- X TRADITIONAL DICKENS BUFFET
- X CHRISTMAS AT THE SHERATON
- X SEASONAL DINNER READY TO GO



Sheraton®
Vancouver Guildford
HOTEL

CELEBRATE WITH SHERATON

What better way to spend Christmas than with friends, family and loved ones in a warm and festive atmosphere! Whether your tradition is to enjoy a memorable Christmas morning brunch, or an evening buffet dinner, our chefs will prepare a feast with the freshest ingredients for a celebration that you won't forget. Enjoy from a plentiful selection of traditional Christmas favourites along with gourmet treats from around the globe. Best of all – we'll do the dishes!

TRADITIONAL YE OLDE DICKENS LUNCHEON BUFFET

Our Traditional Dickens Buffet is a cornucopia of seasonal Christmas delights from around the world. Featuring an assortment of appetizers, salads and delicious hot entrées including a carving station on select dates with a feature roast and Yorkshire puddings. Enjoy delightful desserts such as mincemeat tarts, pies, assorted cakes and pastries, and yule log. Ideal for your company's holiday celebration.

11am to 2pm

\$36.95 per Person

\$30.95 for Seniors
(65 and older)

\$18.45 for Children
5-12 years (4 & Under Eat Free)

prices subject to change without
notice. Taxes & gratuities extra.

DECEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22



\$1 from each Dickens Luncheon Buffet will be donated to the Surrey Christmas Bureau.

CHRISTMAS PARTIES WELCOME

Dates available for private parties of 25 or more on our banquet floor. Early discounts available. Call 604-587-6125 or email sales@sheratonguildford.com.

TAKE THE ELEVATOR HOME

Stay before or after. Book a room today at 604-582-9288.



RESERVE YOUR LUNCHEON TODAY

604-587-6127 / www.sheratonguildford.com / 15269-104th Avenue, Surrey

CHRISTMAS DAY BUFFET FESTIVE X FEAST

DECEMBER 25, 2018

Brunch Seatings: 11:30am & 12:30pm

Dinner Seatings: 4:00pm or 4:30pm & 7pm

Reservations Required 604-587-6127



DELICIOUS SALADS

Assorted Fresh Rolls & Butter, Roasted Heirloom Carrot Bisque with Ginger Crème Fraiche, Winter Greens with Honey Roasted Pumpkin, Candied Pecans, Sundried Cranberries & Green Goddess Baby Red & Yukon Gold Potato Salad with Smoked Bacon, Scallions & Chopped Egg, Waldorf Salad with Apples, Shredded Celery Root, Sundried Cranberries & Roasted Walnuts in a Yogurt Dressing, Roasted Wild Mushroom & Green Bean Farro Salad with Feta & Balsamic Vinaigrette, Field Tomato & Red Onion Salad with Balsamic Dressing, Greek Salad with Kalamata Olives & Salt Spring Feta Cheese, Mixed Rice Salad with Edamame, Almond Slivers, Dried Fruits & Raspberry Vinaigrette

GOURMET CHILLED SIDES

West Coast Seafood Display, Sliced Smoked Salmon, Cured Gravlox, Peppered Mackerel & Candied Salmon, Chilled Westcoast Mussels with Mignonette Sauce, Poached Prawns with Housemade Cocktail Sauce, Display of Fine European Meats included Genoa Salami, Black Forest Ham, Prosciutto, Roast Beef, Roast Turkey, Capicollo, Mortadella & Chorizo, Assorted Pickled Vegetables, Olives & Mini Gherkins, Assorted Seasonal Vegetables with Spiced Onion Ranch Dipping Sauce

MOUTH WATERING HOT DISHES

BRUNCH

Poached Eggs Benedict with Hollandaise Sauce
Maple Smoked Bacon & Breakfast Sausages
Chive Scrambled Eggs
Belgian Waffles & Buttermilk Pancakes with Fruit Compote & Maple Syrup

DINNER

Jumbo Butternut Squash Ravioli with Oyster Mushrooms & Creamed Leeks
Chicken Cacciatore Braised with Roma Tomatoes, Bell Peppers & Cipollini Onions
Roast Pork Shoulder with Caramelized Pears & Onions with a Whiskey Jus

CARVED ITEMS

Roast Baron of Beef Au-Jus with Yorkshire Puddings
Honey Glazed Lamb Served with Mint Jus

ALL DAY

Chinese Dim Sum with Gingered Red Vinegar & Cilantro Soy
Vegetarian Spring Rolls with Dipping Sauce
Roasted Turkey with Focaccia Stuffing, Natural Pan Jus & Housemade Cranberry Relish
Baked Pecan & Tarragon Crusted Salmon Filet with Lemon Beurre Blanc & Julienne Vegetables
Roasted Garlic Mashed Potatoes with Chopped Chives
Maple Roasted Root Vegetable with Brussel Sprouts

SATISFY YOUR SWEET TOOTH

Sheraton Bake Shop Table with Local & International Cheeses, Assorted Cakes, Mini Pastries & Sliced Fresh Fruits
Freshly Brewed Starbucks® Regular or Decaf Coffee, Tazo® Teas

	BRUNCH	DINNER
Adult	\$62.95	\$76.95
Senior	\$50.95	\$64.95
Child 5-12	\$31.48	\$38.48

Prices subject to change without notice.
Taxes & Gratuities Extra.
Children 4 and Under Eat Free.



SEASONAL DINNER TURKEY TO GO

Available December 22nd - 25th

Enjoy the magic of Christmas at home this year and let our chefs take care of everything!

Enjoy a home style complete dinner straight from our kitchen to your table - It's the perfect solution to entertaining throughout the holiday season!

OPTION 1 - FULL TURKEY DINNER

Feeds 12 Guests | \$399.00

- Assorted Artisan Rolls with Herb Butter
- Spiced Apple & Butternut Squash Bisque
- Rosemary & Garlic Roasted Fraser Valley Turkey
- Focaccia Stuffing with Savory Pan Gravy
- Sheraton Signature Cranberry Sauce
- Buttermilk Mashed Potatoes
- Maple Roasted Root Vegetables
- Choice of: Pumpkin Pie or Deep Dish Apple Pie


OPTION 2 - INDIVIDUAL TURKEY ORDERS

Turkey for 8 Guests | \$170.00

- Includes Turkey, Stuffing and Gravy

Turkey for 12 Guests | \$199.00

- Includes Turkey, Stuffing and Gravy



Don't want to carve a turkey? Substitute with sliced turkey for an additional \$30 per turkey

Special requests first need to be consulted with the kitchen for pricing. Dates requested outside of the specified above must be done in advance. Please consult with kitchen. All orders must be placed at a minimum 3 business days before required date. Business days are classified as Monday-Friday. Orders for Christmas must be placed by Thursday, December 20th at 12pm. Pick up times available between 11am - 6pm

BOOK TODAY

604-587-6127 / www.sheratonguildford.com / 15269-104th Avenue, Surrey