



CHRISTMAS AT MIXT.

JOIN US FOR OUR TRADITIONAL,
GOURMET OLDE DICKENS LUNCHEON BUFFET.

Enjoy a delicious Christmas feast to remember in a warm and festive atmosphere at the new Mixt Lounge at Sheraton Vancouver Guildford Hotel. Our chefs have thoughtfully prepared a plentiful selection of traditional Christmas favourites and gourmet treats from around the globe, all made with the freshest ingredients. Select from an assortment of appetizers, salads and delicious hot entrées including a carving station with a feature roast and Yorkshire pudding. Then move on to delightful desserts such as mincemeat tarts, pies, assorted cakes, pastries, and yule log.

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

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.*



\$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



FESTIVE X FEAST

DICKENS CHRISTMAS MENU



DELICIOUS SALADS

- Assorted Fresh Rolls & Butter
- 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

GOURMET CHILLED SIDES

- West Coast Seafood Display
- Sliced Smoked Salmon, Cured Gravlax, Peppered Mackerel & Candied Salmon
- 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
- Chilled Westcoast Mussels with Mignonette Sauce

CARVED TO PERFECTION

- Mustard Rubbed Roast Beef with Yorkshire Puddings & Jus

MOUTH WATERING HOT DISHES

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

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
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