

THOMSONS

BRUNCH BUFFET

SUNDAY, MARCH 31, 2024 10:00 AM TO 3:00 PM \$89 PER ADULT \$44 6-12 YEARS OLD FREE 5 & BELOW

Prices are exclusive of tax and gratuity.

18% gratuity will be added to groups of 6 or more.

Complimentary self-parking at Hyatt's parkade is available but is based on availability.



BRUNCH BUFFET



Breakfast Classics

Natural Cured Bacon GF/DF/NF

Cage-free Scrambled Eggs Mozzarella Cheese GF/NF

Chicken Sausage GF/DF

Smashed Baby Potato GF/DF/V

Orange Brioche French Toast NF/V field berry compote GF NF VG, maple syrup GF/NF/VG

Organic Steal Cut Oatmeal GF/NF/VG brown sugar, assorted milk, peanut butter, rocky mountain trail mix

Cage-free Eggs Benedict canadian bacon NF

Chef Attended Cage-Free Omelet Station eggs, ham, green onions, pepper, mushrooms, spinach, cheddar cheese

Soup

Cauliflower Bisque GF/NF/VG toasted sunflower seeds, dried currant

Chick Pea - Noodle Soup NF/VG root vegetables

Salads

Seasonal Spring Greens GF/NF/VG arugula, baby spinach, baby kale, tomatoes, cucumber, radish, shredded carrots, marinated chickpeas

DRESSINGS:

Raspberry Vinaigrette GF/NF/VG Buttermilk Ranch GF/NF/V White Balsamic Vinaigrette GF/NF/VG

Three Bean Salad GF/NF/V feta cheese, lemon & thyme vinaigrette

Spring Quinoa Salad GF/NF/VG dried cherries, edamame, roasted bell peppers



BRUNCH BUFFET



Charcuterie

Pepperoni Sticks GF/DF/NF
Genoa Salami GF/DF/NF
Bison Jerky GF/DF/NF
Prosciutto Ham GF/DF/NF
Marinated Mixed Olives GF/NF/VG
Marinated Grilled Artichoke GF/NF/VG
Pickled Mini Peppers GF/NF/VG
Pickled Green Beans GF/NF/VG
Gherkin GF/NF/VG

Cheese Selection

Sesame Rice Crackers GF/NF/VG Raincoast Crisp V Fig Jam GF/NF/VG Garlic Onion Jam GF/NF/VG Maple Dijon GF/NF/VG Orange Marmalade GF/NF/VG Grilled Vegetables

Roasted Zucchini, Grilled Eggplant, Charred Onions, Grilled Asparagus, Roasted Mushrooms

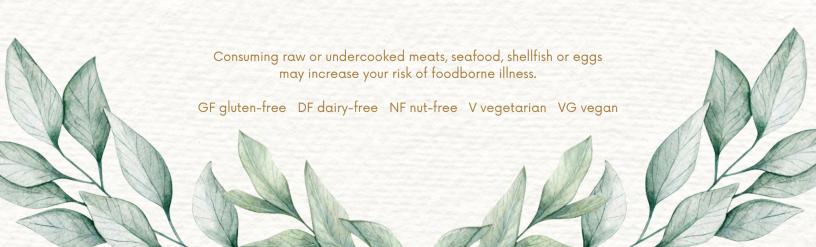
Carving Station

Alberta AAA Beef Tenderloin
Wellington NF
peppercorn jus GF/NF, horseradish GF/NF/VG, grainy
mustard GF/NF/VG

Truffle & Spring Mushroom Mashed Potatoes GF/NF/V

Assorted Dinner Rolls NF/VG

Artisinal Breads







Lunch Favourites

Spicy Cabbage Marinated B.C. Salmon GF/DF/NF

Honey & Mustard Roasted Chicken GF/DF/NF

Honey Meadow Glazed Root Vegetables GF/DF/NF/V

Chilled Seafood

Cocktail Prawn cocktail sauce GF/NF/VG, lemon, lime

White Wine Steamed Mussels GF/DF/NF

Natural Smoked Atlantic Salmon GF/DF/NF cream cheese GF/NF/V, red onions, capers, tomato Dim Sum

Shumai DF/NF Vegetable Dumplings DF/NF/V

tamari GF/NF/VG, chinese vinegar GF/NF/VG, sesame oil GF/NF/VG, sriracha GF/NF/VG

Sushi Rolls

California Rolls GF/DF/NF Vegetable Rolls GF/NF/VG tamari GF/NF/VG, wasabi GF/NF/VG, pickled ginger GF/NF/VG







Desserts

Assorted Pastries

Butter croissants, chocolate chip muffins, bacon cheddar scones

Espresso Crème Bruleé GF/NF

Dark Chocolate Coconut Mousse GF/NF/VG

Berry Glazed Donut Bites NF

Peaches and Cream Panna Cotta GF/NF

Vanilla Cheesecake Pops NF

Banoffee Tartlets NF

Rich Chocolate Cake Bites GF/NF

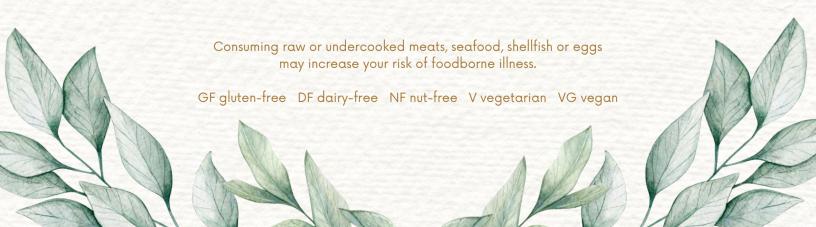
Carrot Cake cream cheese frosting

Lemon Meringue Cups NF

Mint-Infused Fruit Salad GF/NF/VG

Hot Pessert Station

Black Forest Bread Pudding NF vanilla anglaise GF/NF



BRUNCH BUFFET



Soft Play Space

We've partnered with the amazing **Sprog & Sprocket** to provide an adorable soft play space exclusive to kids joining our Easter Sunday Brunch.

Access is complimentary.

Keep a watchful eye as our friendly Easter Bunny might join the fun.



