OCEANS 999 & COAL HARBOUR BAR

Christmas Eve Dinner Buffet Menu

THURSDAY, DECEMBER 24, 2026 | 5:00 PM – 11:00 PM

Featuring Festive Live Music

$139 Per Adult | $135 Seniors | $69.50 Children Under 12 Years of Age

(Plus 18% Service Charge & Applicable Taxes)

Heart Warming Soup

Wild Mushroom, Smoked Potato & Comte Velouté - (GF)

Inspiring Salads

Market Green Salad - with Selection of Dressings (GF)
Hearts of Romaine - Roasted Garlic, Crispy Breadcrumbs, Fried Capers
Ahi Tuna Tonkatsu - Okonomiyaki Sauce
Citrus Poached Beets - Whipped Ricotta, Fresh Horseradish, Pistachio Crumble (GF)
Apple & Arugula Salad - Comté Cheese, Sultanas, Mustard Vinaigrette, Candied Pecans
Roasted Parsnip & Butternut Squash Salad - Fingerling Potatoes, Preserved Dates, Ginger Vinaigrette (GF, DF, V)

Artisan Cheese Display

Local & International Cheese Presentation
Candied Pecans, Dried Fruits, Raincoast Crisps, Crackers, Baguettes

Fresh Seafood Display & Sushi Rolls

Jumbo Tiger Prawns - Lemons, Cocktail Sauce, Green Goddess, Horseradish Aioli, House Hot Sauce
Alderwood Smoked Salmon - Traditional Condiments, Bagel Chips
California, Spicy Tuna Rolls, Assorted Vegetable Rolls, Salmon Aburi & Condiments



Charcuterie

Selection of Imported & Local Artisan Cured Meats
Pickles, Olives & Brined Peppers
Selection of Mustards, Sliced Baguette

Menu Continues...

PAN PACIFIC
VANCOUVER

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From The Carvery

"Souvlaki" Spiced Roast Leg of Lamb - Warm Buttered Pita, Avocado Tzatziki
Rolled & Roasted Turkey Breast - Preserved Fruit & Turkey Sausage Stuffing, Chef's Cranberry Sauce, Apple Cider Gravy, Artisan Sourdough, Brown Butter & Sage Stuffing
Maple & Citrus Glazed Ham - Green Apple Mustard (GF, DF)

Hot Selections

Bourbon Maple Glazed Salmon - Pomegranate & Brussels Sprouts, Citrus Butter (GF)
Honey-Truffle Glazed Breast of Duck - Braised Savoy Cabbage, Chestnuts (GF)
Pan Roasted Ling Cod - Clams, Air Dried Chorizo, Ahi Amarillo Cream (GF) *Contains Pork
Grilled CAB Steaks - Roasted & Pickled Mushrooms, Smoked Onion Cream Jus (GF)
Spinach & Ricotta Cannelloni - Plum Tomato Sauce, Roasted Garlic, Parmesan Cream
Seasonal Young Vegetables & Maple Roasted Root Vegetables - EVOO (GF, DF)
Buttermilk Whipped Yukon Gold Potatoes - (GF)
Wild Rice, Lentil & Mie Bese Pilaf - (GF, V)

Dessert Temptations

Callebaut Chocolate Fountain Display
Fresh Fruits, Lady Fingers, Pound Cake & Marshmallows
Picture Frame with Assorted Cake Pops
Creations By Our Pastry Chef Hans
Including a Festive Display of Assorted Cakes, Pies, Tarts, Mousse
French Pastries, Christmas Cookies and More!
Cheesecake Pop Station
A Variety of Flavours Dipped in Chocolate, Sprinkled with Your Favourite Sundae Topping



Reservations

8 OR LESS GUESTS
Please visit Oceans 999 OpenTable

9 OR MORE GUESTS
E-mail: festivedesk@panpacificvancouver.com

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