OCEANS 999 & COAL HARBOUR BAR

New Year's Eve Dinner Buffet Menu

THURSDAY, DECEMBER 31, 2026 | 8:00 PM - 1:00 AM

Featuring Live Festive Music

$160 Per Adult | $156 Seniors | $80 Children Under 12 Years of Age

(Plus 18% Service Charge & Applicable Taxes)

Salads & Antipasti

Chef's Caesar - Baby Kale, Roasted Garlic, Crispy Capers, Toasted Breadcrumbs
Marinated Octopus - Roasted Winter Squash, Spicy Pickle, Amigo's Romesco, Seed Gremolata (GF, DF)
Prawn & Fregola Salad - Sun-dried Tomatoes, Black Olives, Fennel, Nduja Vinaigrette (DF) *Contains Pork
Parsnip & Sweet Potato Salad - Candied Pecans, Whipped Ricotta, Crispy Parsnips (GF)
Northern & Southern Olive Selection

Artisan Cheese Selection

Local & International Cheeses
Candied Pecans, Dried Fruits, Assorted Crackers, Raincoast Crackers, Local Artisan Bread & Baguette

Charcuterie Display

Imported & Local Salumi & Salami
with House Pickles & Mustards

Action Stations

Pasta Done Your Way - Inspire our Chefs to Create Dishes with Your Choice of Fresh Ingredients & Sauces.
Toppings Include: Scallops, Chicken, Baby Shrimp, Clams, Chorizo, Vegetables, Fresh Herbs & Spices
Risotto Station - Carnaroli Rice, Wild Mushrooms, Grana Padano

Cold Display

Prosciutto & Ricotta Cannoli - Pistachio Crumble
CAB Beef Tartare - Black Sesame Cone, Pickled Mushroom Vinaigrette
Tuna Katsu - Nori, Okonomiyaki Sauce
Porcini Mushroom Tart - Smoked Potato, Black Truffle

Under The Heat

West Coast Crab Panini - Aged White Cheddar, Tomato Jam Artisan Sourdough
Pear & Prosciutto Flatbread - Cambozola, Mozzarella, Fried Rosemary
Saffron Arancini - Chorizo, Vodka Sauce

Hot Entrées

Dry Aged, Carved CAB Striploin - Smoked Bone Marrow Butter, Garlic Broccolini (GF)
Chicken Saltimbocca - Prosciutto Cotto, Sage, Mushroom Jus (GF)
Cedar Plank Salmon - Parsnip Purée, Swiss Chard Caramelized Honey Butter, Sunflower & Hemp Seed (GF)
Squash Ravioli - Brown Butter & Walnut Pesto, Fried Sage Parmesan
Gnocchi "Carbonara" - Guanciale, Pecorino
Glazed Baby Vegetables - with Soft Herbs, Fresh Lemon & Honey (GF, V)

Dessert Temptations

Chocolate Buffet - Callebaut Chocolate Fountain Display, Fresh Fruits, Lady Fingers, Pound Cake, Marshmallows
Picture Frame Display - Coffee Cheesecake Pops Dipped in Chocolate
Creations by Our Pastry Chef Hans Including - Festive Display of Assorted Cakes, Pies, Tarts, Mousse
French Pastries, Christmas Cookies
Pan Fried Donut Mochi Balls - with Chestnut Filling

Reservations

8 OR LESS GUESTS - Please Visit Oceans 999 OpenTable **| 9 OR MORE GUESTS -** E-mail: festivedesk@panpacificvancouver.com



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