OCEANS 999 & COAL HARBOUR BAR

Santa Sunday Brunch Buffet Menu

SUNDAY, DECEMBER 6, 13, 20, 2026 | 11:30 AM - 2:30 PM

Featuring Live Festive Music & A Visit From Santa

$116 Per Adult | $112 Seniors | $58 Children Under 12 Years of Age
(Plus Applicable Taxes)

Chilled Juice

Chilled Orange, Grapefruit, Apple

Inspiring Salads

Hearts of Romaine - Roasted Garlic, Toasted Breadcrumbs, Parmesan, Fried Capers
Roasted Carrot & Kombucha Squash - Goat Cheese Caraway Honey, Toasted Cashews (GF)
Golden Beet & Quinoa Salad - Arugula, Orange, Preserved Cranberries, White Balsamic (GF, V)
Roasted Cauliflower & Sweet Potato Salad - Egg, Truffle Butter Breadcrumbs, Parmesan Dressing
Charred Broccolini & Prawn Salad - Bean Sprouts, Sesame Tahini Vinaigrette, Chili Crisp, Green Onion (DF)

Seasonal Fresh Fruits, Cheese & Charcuterie Display

Fresh Fruits
Local Artisan & International Cheese Presentation
Selection of Imported & Local Artisan Cured Meats
Gherkins, Olives, Pickled Peppers, Selection of Mustards
Nuts, Seeds & Dried Fruits, Raincoast Crisps
Water Crackers, Baguette

From the Bakery

Freshly Baked Croissants, Assorted Mini Muffins & Flaky Danish Pastries
Cranberry Rosemary Scones, Almond Croissant, Sweet Butter

Fresh Seafood Display

Beetroot & Vodka Cured Salmon Gravlax - with Fresh Dill & Bagel Chips (DF)
Chilled Jumbo Tiger Prawns - Lemons, Cocktail Sauce Green Goddess, Horseradish Aioli, House Hot Sauce (GF)

From the Carvery

Rolled & Roasted Turkey Breast - Preserved Fruit & Turkey Sausage Stuffing, Chef's Cranberry Sauce, Apple Cider Gravy, Artisan Sourdough, Brown Butter & Sage Stuffing
Soy-Honey Glazed Ham - Pickled Red Onion & Black Pepper Jam (GF, DF)

Omelette Station

Freshly Made-To-Order, with Any or All of Your Favourite Fillings

Menu Continues...

PAN PACIFIC
VANCOUVER

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Menu Continued

Hot Selections

Slow Roasted Salmon - White Bean & Sun-dried Tomato Ragout, Capers, Fennel Seed Butter (GF)
Lightly Smoked & Grilled CAB Steak - Roasted & Pickled Mushrooms, Horseradish Jus (GF)
Spinach & Ricotta Cannelloni - Roasted Tomato Sauce, Roasted Garlic & Parmesan Cream
Young Vegetables & Maple Roasted Root Vegetables (GF, V)

Crushed Potatoes - Pearl Onions, Fried Rosemary Lemon Olive Oil (GF, V)
Wild Rice & Lentil Pilaf - Crispy Chickpeas (GF, V)
Eggs Benedict - with Canadian Back Bacon & 5 Herb Hollandaise
Artichoke & Smoked Salmon Benedicts - Fried Caper Hollandaise, Gluten Free Muffin (GF)
Double Smoked Bacon & Country Maple Sausages (GF, DF)

Asian Flavours

Dim Sum - Har Gau, Sui Mai with Condiments
Vegetable Spring Rolls - Plum Sauce, Spicy Chili
Thai Coconut Curry - Tofu, Crispy Vegetables (GF, V)
BBQ Pork "Char Siew" Noodles - Chili, Scallions (DF)
Assortment of Dynamite & Maki Rolls, Salmon Aburi - Traditional Condiments

Dessert Temptations

Callebaut Chocolate Fountain Display - with Fresh Fruits, Lady Fingers, Pound Cake & Marshmallows
Assorted Doughnut Wall
Festive Creations by our Pastry Chef Hans
Includes an Assortment of: Cakes, Pies, Tarts Mousse French Pastries, Christmas Cookies & More!

Kids Are Special

Kids Get Their Own Festive Buffet with All Their Favourites!
Crispy Garden Vegetables - Creamy Ranch Dip
Classic Mac & Cheese - (V, GF)
Crispy Chicken Fingers - Plum Sauce
Mini Beef Sliders - Wedge Fries
Jiggly Jello, Heavenly Chocolate Brownies & Assorted Cookies - vegan or gluten free options available

Reservations

8 OR LESS GUESTS
Please visit Oceans 999 OpenTable

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

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