

OCEANS 999 | COAL HARBOUR BAR

# Father's Day Brunch Buffet Menu

FEATURING LIVE MUSIC

**SUNDAY, JUNE 21, 2026 | 11:00 AM - 2:30 PM**

**\$114 Adults | \$109 Seniors | \$57 Children Ages 6-12**

**Complimentary for Children Ages 5 & Under**

Plus 18% service charge and taxes additional as applicable.

## Bakery

Freshly Baked Assorted Croissants  
Muffins, Danish Pastries  
Honey, Preserves & Sweet Butter

## Juice Bar

Chilled Orange & Apple Juice

## Smoothie Bar

"Green Goddess" Avocado, Mint Smoothie  
"Violet Beauregarde" Blueberry, Balsamic Smoothie  
Mango-Ginger Turmeric Smoothie

## Salads

**Grilled Radicchio** - Kale, Citrus, Crushed Pistachios, Pomegranate Molasses Vinaigrette (GF, DF)  
**Fried Chicken Cobb Salad** - 7 Minute Eggs, Heirloom Tomatoes, Bacon Jam, Buttermilk Ranch  
**Wild Rice** - Sweet Potato, Cucumber, Dried Cranberries, Crispy Chickpeas, White Balsamic Dressing (GF, DF)  
**Watermelon & Roasted Feta Salad** - Arugula, Basil, Pickled Jalapeño Vinaigrette (GF)  
**Selva Prawn & Endive Salad** - Cucumber, Summer Citrus, Pickled Red Onion & Avocado, Dill Vinaigrette (GF, DF)  
**Summer Greens** - Assorted Dressings & Vinaigrettes

## 6ft Live Edge Board

### Charcuterie & Cheese

Local & Imported Meats & Cheeses  
Assorted Pickles, Breads & Mustards

## Ice Bar

Jumbo Tiger Prawns  
Smoked Sockeye Salmon  
Green Goddess, Ponzu, Cocktail Sauce, Herb Cream Cheese  
Bagel Chips, Capers, Pickled Red Onion

## Dim Sum Cart

Pork & Shrimp Dumplings (DF)  
Mini Veg Spring Rolls, Plum Dipping Sauce & Chili (V)  
Jeanet's Pork & Shrimp Fried Rice (DF)

## Action Station

Slow Cooked CAB Prime Rib - Pineapple Buns  
BBQ Chicken Pizza - Piquillo Peppers, Sweet Corn, Garlic  
Confit, Red Onion & Scallions

MENU CONTINUES...



PAN PACIFIC  
VANCOUVER

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## Omelettes

**Fillings Include** - Baby Shrimp, Mushrooms, Ham, Chorizo  
Sweet Peppers, Onions, Tomatoes, Cheese, Scallions, Fresh Herbs

## Entrées

**Seafood Boil** - Halibut Cheeks, Local Clams, Summer Potatoes, Chilliwack Corn, Tons of Butter (GF)

**Baby Back Ribs** - Slow Cooked, Citrus Glaze, Crispy Garnish

**Spinach & Ricotta Ravioli** - Fennel Sausage, Broccolini, Preserved Lemon

**Crushed Potatoes** - Pearl Onion, Pancetta & Rosemary Chimi Churri (GF, DF)

**Summer Vegetables** - Soft Herbs & EVOO (GF, V)

**Short Rib & Smoked Gouda Benedicts** - Bearnaise Sauce

## Chef Hansel's Desserts

### From the Bakery

Fresh Baked Butter Croissants, Almond Croissants, Assorted Danish, Mini Muffins, Blueberry Cheese & Thyme Scones

### Donut Wall

Maple Glazed & Candied Bacon, Chocolate Glaze with Oreo Crumble, Raspberry White Chocolate Icing

Mango Yuzu Glaze with Fruit Loop Sprinkle

### Cakes, Tarts, Pies & Sweet Bites

Classic Chocolate Cake (V/GF/NF), Pistachio Amarena Cherry Cheesecake, Chocolate Tiramisu (GF)

Raspberry Yogurt Poppyseed Cake, Caramel Miso Tarts, Puff Pastry Fruit Strip, Coconut Lemon Pie

Nanaimo Jars, Lemon Yuzu Posset Crumble Meringue, Crème Brûlée, Cream Caramel

### Chocolate Fountain

Fresh Strawberries, Pineapple, Marshmallow, Rice Crispy, Waffle Bites,

Angel Food Cake

### Dessert Action Station - Kaiserschmarrn

Fluffy, Crispy Torn-up Caramelized Pancake, Served with Cream Anglaise and Berry Compote

## Reservations

**EMAIL: [FESTIVEDESK@PANPACIFICVANCOUVER.COM](mailto:FESTIVEDESK@PANPACIFICVANCOUVER.COM)**

