



The Wildflower

ALPINE BREAKFAST BUFFET

Assorted Cereals • House-Made Granola • Sun-Dried Fruit Selection • Yogurt • Cottage Cheese • Fresh Fruit  
Premium Cheese Platter • Deli Meats • Bacon, Sausages, Chef Carved Ham • Breakfast Potatoes  
Sautéed Mushrooms • Scrambled Eggs • Roasted Tomatoes • Muffins • Variety of Croissants • Danishes  
Bagels & Fresh Bread • Preserves • Baked Beans • Oatmeal • Omelette Station • Egg Benedict  
Hot & Cold Beverages • Smoked Fish Platters • Smoothie Station  
35 per person • 17.50 children 6 to 12

SIGNATURE BREAKFASTS

<b>3 Egg Omelette</b>	23
served with choice of bell peppers, mushroom, asparagus, spinach, tomato, ham, chorizo, aged white cheddar, goats cheese, nugget potatoes, roasted tomato and asparagus, toast, butter, preserves	
<b>Corned Beef Hash</b>	22
potato hash sautéed with corned beef, bell peppers, scallions topped with two poached eggs, tomato fondue, toast, butter, preserves	
<b>Bagel and Lox</b>	21
toasted bagel served with smoked salmon, cream cheese, fresh dill, caper, red onion	
<b>Whistler Mountain</b>	20
two eggs any style, choice of bacon, ham, sausage or Canadian back bacon, nugget potatoes, roasted tomato, asparagus, toast, butter, preserves	
<b>Farmers Scramble</b>	25
kale, yam, mixed mushrooms, chives, burrata cheese Served with artisan bread and roasted pear	

<b>Avocado Toast</b>	22
grilled focaccia, red onion jam, smashed avocado, cured gem tomatoes with watercress and basil topped with a poached egg	

EGGS BENEDICT

<b>BC Salmon Benedict</b>	30
BC salmon, multigrain bagel, lemon dill hollandaise, served with nugget potatoes, grilled asparagus and roasted tomato	
<b>Traditional</b>	24
toasted English muffin, Canadian back bacon, two poached eggs, parsley hollandaise, nugget potatoes, roasted tomato and asparagus	

BEVERAGES

Premium Chilled Juice	7.00
Cranberry, V8 or Tomato Juice	6.00
Milk - Homogenized, 2%, Skim, Non-dairy	5.00
Coffee or Tea	5.00
Hot Chocolate	6.00
Espresso	5.50
Cappuccino or Latté	6.50
Fresh Fruit Smoothies	8.00

SWEET START

<b>Maple Almond Butter Pancakes</b>	22
buttermilk pancakes, strawberries, toasted almond and orange segments, whipped cream, maple syrup, maple almond butter sauce	
<b>Banana Pancakes</b>	22
buttermilk pancakes with banana, Nutella, whipped cream, whiskey-barrel aged maple syrup	
<b>Old Fashioned Waffles</b>	22
strawberries, chocolate shavings, whipped cream, whiskey-barrel aged maple syrup	
<b>Pear and Walnut Jam French Toast</b>	22
caramel sauce, raspberry, caramelized pears and candied walnuts with whipped cream	

LIGHT BITES

<b>Lifestyle Poached Eggs</b>	21
two poached eggs, multigrain toast, avocado and tomato with cold pressed olive oil, fresh fruit	
<b>Fresh Fruit Plate</b>	18
<b>Hot 8-Grain Cereal</b>	11
banana, berries, toasted pecans and whiskey-barrel aged maple syrup (gluten free / vegan)	
<b>Steel Cut Oatmeal</b>	14
topped with fresh apple and apple cider spiced cranberries	
<b>Greek Yogurt Parfait</b>	10
house-made granola, Okanagan fruit preserves, fresh banana, berries	
<b>Birchermüesli</b>	10
oats, nuts, dried fruit, shredded apple in milk-topped with fresh berries	
<b>House-Made Granola</b>	10
served with strawberry Activia yogurt cup	
<b>Cold Cereal</b>	8
with 2%, skim, almond or soy milk	
<b>Fruit Smoothie</b>	8
with choice of 2% or soy milk (gluten free)	
<b>Cup of Fresh Fruit And Berries</b>	8