



MAY 10, 2026

MOTHER'S DAY

Brunch

SEATINGS FROM
10:30AM - 2:30PM



SHERATON
Vancouver Guildford Hotel



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MOTHER'S DAY *Brunch*

BAKED GOODS

Selection of freshly baked croissants, assorted muffins, danishes & savoury pastries

SHERATON FRUIT SMOOTHIES

- Tropical nectar (mango/ pineapple/ peach/ orange)
- Green machine (kale/ spinach/ apple/ ginger/ banana)
- Berry elixir (strawberry/ raspberry/ cranberry/ greek yogurt)

LIGHT & WHOLESOME

- Coconut chia pudding, local fireweed honey, seasonal berries
- Bircher muesli power bowl, raw organic oats, granny smith apple, pumpkin seed, toasted almond, seasonal berries, sliced banana
- Apple cinnamon & cottage cheese, maple syrup, toasted walnuts, sultana raisins
- House-made honey granola

SOUP & SALADS

- Spring leeks, apple & yukon gold potato velouté
- Tangled mixed greens, radish coin, shaved fennel, heirloom cherry tomato, toasted pumpkin seed with assorted dressings
- Hearty potato salad, sour cream, mayonnaise, chive, roasted corn, bacon bits, parmesan, dill, lemon, garlic
- Roasted acorn squash, baby arugula, radicchio, chevre, toasted hazelnut, dried cranberries with spiced maple cider vinaigrette
- Traditional Caesar salad, romaine hearts, seasoned croutons, anchovy, crispy capers, grana Padano cheese
- Caprese salad, beefsteak & heirloom cherry tomato, fior di latte, aged balsamic reduction, fresh basil, pesto alla Genovese

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BOARDS

- Seasonal fresh fruit and berry platter
- Assorted charcuterie, artisanal cheese & antipasti board, marinated olives, grilled artichoke, roasted red bell pepper, selection of mustards & pickled vegetables
- Chilled seafood display, snow crab legs, mussels, clams, poached black tiger prawns, togarashi spiced albacore tuna, horseradish cocktail sauce, charred lemon
- Local BC salmon display, hot smoked salmon, candied salmon, cold smoked steelhead salmon, capers, red onion, sliced cucumber, fresh dill, assorted cream cheese selection & bagel chips
- Freshly shucked west coast oysters, cocktail sauce, tobacco sauce, lemon wedges, yuzu citrus mignonette, classic black pepper mignonette
- Variety of sushi with pickled ginger & wasabi

CHEF ATTENDED CARVING STATION

Salmon wellington with dijon, wilted spinach, and lemon
Roasted herb lamb loin with mint chimichurri

BREAKFAST & BRUNCH

- Traditional eggs benedict, back bacon, poached free-run egg, hollandaise
- Spinach & feta eggs benedict, poached free-run egg, citrus hollandaise
- Smoked applewood bacon with Two Rivers turkey breakfast sausages
- Vegetarian frittata, free-run egg, caramelized onion, zucchini, roasted red pepper, country potato, feta cheese
- Belgian waffles with vanilla chantilly cream, fresh berries, salted caramel
- Roasted garlic and rosemary creamer potato with chive & grana padano
- Soft scrambled eggs, butter, chive

*** Subject to availability.

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ENTREES

- Roasted herb marinated chicken with Italian sausage, charred artichoke, kalamata olive & caper tomato sauce
- Five cheese ravioli with roasted mushrooms, sage & brown butter cream sauce
- Broiled local rockfish with lemon tarragon cream

KID'S STATION

- Chicken strips & fries
- Grilled cheese
- Macaroni & cheese
- Cheese & pepperoni flatbreads
- Assorted candy bar (gummy worms, jujubes, smarties, fuzzy peaches, sour cherry blasters)

DESSERTS

Assorted artisanal cakes, crème brulee, cinnamon sugar churros, squares, tarts & bars, cookies, mini donuts, chocolate mousse, jello cups, vanilla cream puffs

Adults (12 years old and above): \$89 per person

Kids (6-11 years old): \$38 per person

Kids (5 years old and under) eat free

Booking by April 30, 2026 to enjoy early bird offer.

All prices are subject to 5% GST & 18% gratuity.
20% gratuity will be added to parties of 6 or more.

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