

ACQUA
RESTAURANT+BAR

THANKSGIVING BRUNCH

SUNDAY, OCTOBER 11, 2026 · SEATING 11:00 AM

$55 PER ADULT · $35 PER CHILD (AGES 6–10)

plus tax and gratuity

BREAKFAST

Bakery-Fresh Pastries & Breads, Preserves, Chilliwack Honey, Butter

Eggs Benedict Florentine

Maple Smoked Bacon GF

Country Sausage

Buttermilk Pancakes, Short Stack with Maple Syrup

Acqua Potatoes GF

SALADS

Classic Caesar, Pesto Croutons, Reggiano Parmesan

Singapore Noodle Salad With Vegetables and Tofu GF

Mediterranean Quinoa Salad With Red Onion, Tomato, Peppers, Kalamata Olives, Feta GF

Wild & Gathered Greens, Berries, Carrots, Balsamic Vinaigrette GF

PLATTERS

Charcuterie, Calabrese Salami, Capicollo, Genoa Salami, Mortadella, Chorizo, Aged Cheese, Fruit, Nuts & Crackers

MAINS

Roast Turkey, Traditional Stuffing, Ginger Cranberry Sauce, Sherried Cider Gravy

Roast Pork Loin, Dijon Herb-Crusted, Pre-Carved GF

Baked Salmon With Chipotle Lime Sauce GF

Penne Rosa, Spicy Tomato-Cream Sauce, Garlic, Parmesan

ACTION STATIONS

Waffle Station

Omelet Station With Onion, Ham, Mushrooms, Scallions, Bell Peppers, Cheese

Roast Beef Striploin Carving GF

SIDES

Long Grain Rice Pilaf, Pesto, Spring Vegetables GF

Garlic Mashed Potatoes

Grilled Seasonal Vegetables GF

DESSERT

Fruit Platter GF

Assorted Desserts

Coffee & Tea, Gourmet Regular and Decaffeinated Coffee, Assorted Teas

JUICES

Fresh Juices, Apple, Pineapple, Orange, Grapefruit, Tomato

RESERVATIONS

604-297-4291 · eventcoor.bby@executivehotels.net

GF Gluten Free