



# **FREE BIRD**

**LARGE GROUP  
AND  
PARTY  
MENUS**

# HOST YOUR PARTY WITH US

***THE SPIRIT OF SOUTHERN FOOD  
WITH A WEST COAST HEART  
AND CAST IRON SOUL.***

***COME IN!  
GET COMFORTABLE,  
AND MAKE YOURSELF AT HOME.***

## ***OYSTER BAR***

Take a front row seat and pull up a chair to watch the action with fresh seafood on display at the raw bar. The casual bar seating space for up to 70 people features beautiful views of the park ponds through 40 feet of roll up windows or direct walk out access to the patio.

## ***DINING ROOM***

Cozy banquets and long table seating for 126 guests our main dining room has space for groups large and small.

## ***COVERED PATIO***

The covered side patio seats 38 and is equipped with heaters for chilly evenings.

## ***PARK PATIO***

Open dining currently set with seating for 50 guests but room for 100 or more guests the park patio has direct access to grassy fields and ponds as well as direct drive up vehicle access for large scale activations.

## ***LARGE GROUP POLICIES***

- The following menus are required for groups of 15 or more guests.
- Prices do not include applicable taxes or gratuities of 5% GST, 18% Gratuity, and 3% Admin Fee.
- As part of our large group service we will print custom menus for your event and all charges will be on one bill.
- A 50% deposit of estimated charges is required to confirm group reservations and will be applied to the final bill.



**FREEBIRD CLASSIC**

\$50 / person

***FOR THE TABLE***

**CORN BREAD**

spiced whipped butter

***STARTER***

select one

**WEDGE SALAD**

greens, bacon, avocado, buttermilk chive ranch

or

**PRAWN COCKTAIL**

lemon wedge, herbs, cilantro, baby cuke & jicama salad

***ADD ON:***

**DOZEN OYSTERS**

12 west coast oysters on the half shell,  
fresh lemon, michelada mignonette \$24

***MAIN EVENT***

select one

**FRIED CHICKEN**

buttermilk braised chicken, waffles, pickled mustard seed, coleslaw, truffled honey

or

**JAMBALAYA**

spicy prawns, andouille sausage, creole butter, onions, peppers

***DESSERT***

**CORNBREAD COBLER**

fresh blueberries, okanagan peaches, cornbread streusel, vanilla ice cream

**- OPTIONAL MAIN COURSE SWAP -**

**VEGETARIAN JAMBALAYA**

gluten free gnocci, seasonal vegetables, creole, white wine, olive oil



**FREEBIRD'S FAVOURITES**

\$60 / person

***FOR THE TABLE***

**CORN BREAD**

spiced whipped butter

***FREEBIRD DIP PLATTERS***

garbanzo bean dip, smoked salmon dip, spinach artichoke dip,  
pimento cheese dip, crackers and crudite

***CRISPY VEGGIES***

brussels sprouts, cauliflower, broccoli, kale, lemon,  
feta, pumpkin seeds

***ADD ON:***

**DOZEN OYSTERS**

12 west coast oysters on the half shell, fresh lemon, michelada mignonette \$24

***MAINS***

select one

***NASHVILLE HOT CHICKEN***

spicy rub, pickles, coleslaw, mashed potato

or

***BBQ PORK RIBS***

fries, farmers market vegetables, house bbq sauce

or

***FISH 'N CHIPS***

beer battered, crispy fries

***DESSERT***

***CHURRO DONUTS***

caramel sauce

**- OPTIONAL MAIN COURSE SWAP -  
VEGETARIAN JUMBALAYA**

gluten free gnocci, seasonal vegetables, creole, white wine, olive oil



— — — — — **FAMILY STYLE PLATTERS** — — — — —

platters serve 4 - 8 guests

**WEDGE SALAD BOWL 42**

greens, bacon, avocado, buttermilk chive ranch

add on

**FREEBIRD TENDERS 8 per person**

**LOUISIANA PRAWNS 10 per person**

**NASHVILLE CHICKEN SLIDERS 48**

fried chicken thigh, hot mayo, slaw, pickles

***FISH PO BOY BOARD 46***

beer battered, tartar sauce, pickled cukes, brioche bun

**CHEF'S SEAFOOD BOIL 80**

local bc fresh mussels, argentinian prawns, andouille sausage, corn on the cob,  
potatoes, poached in spicy louisiana broth, chilli melted butter

add on

**LOBSTER TAIL 20 per guest**

**FRIED CHICKEN FAMILY FEAST 59**

whole crispy fried buttermilk chicken,  
crispy veggies, coleslaw, corn bread and taters

**SIGNATURE BBQ RIBS 70**

slow cooked, glazed with our house made bbq sauce, corn bread, cole slaw

**THE GREAT CORNBREAD COBBLER 60**

fresh blueberries, okanagan peaches, cornbread, streusel, vanilla ice cream, chantilly



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**BACKYARD BBQ**

65 / person

served family style

**CORN BREAD**

spiced whipped butter

***STARTERS***

**WATERMELON SALAD**

tequila lime dressing, pepitas, feta

**WEDGE SALAD**

greens, bacon, avocado, buttermilk chive ranch

***MAINS***

**NASHVILLE HOT CHICKEN**

spicy rub, pickles

**SIGNATURE BBQ RIBS**

slow cooked, glazed with our house made bbq sauce

**BLACKENED SALMON**

local bc home made spice crusted salmon

***SIDES***

**SPICED COLESLAW**

**CREAMY GRITS**

**CORN ON THE COB**

***DESSERT***

**CORNBREAD COBBLER**

fresh blueberries, okanagan peaches, cornbread streusel, vanilla ice cream



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## CANAPES

minimum order 2 dozen per selection

### DEILED EGGS

hen's egg, pickled mustard, nashville spice

32/doz

### MINI DIRTY FRIES

kennebec fries, cheddar, nashville hot chicken, banana peppers,  
gravy, green onion served in individual cups with mini fork

40/doz

### ANDOUILLE CORN DOG

cajun sausage, hush puppy batter, honey mustard

41/doz

### MINI TATERS & GRAVY

smashed baby potato, spice, feta, honey, sour cream, green onion,  
chicken gravy served in individual cups with mini fork

42/doz

### PULLED PORK MAC'N CHEESE

slow cooked pork, pimento cheddar cheese  
served in individual cups with mini fork

48/doz

### SHRIMP ROLL PO BOY

honey mustard, celery, brioche bun

51/doz

### HOT CHICKEN SLIDERS

nashville hot chicken, coleslaw

52/doz

### LOUISIANA PRAWNS

panko, house hot sauce, green onion served on a skewer

56/doz

### MINI WEDGE SALAD

iceberg, bacon, avocado, buttermilk chive ranch

60/doz