

PINNACLE BREAKFAST 2015

PINNACLE HOTEL HARBOURFRONT
1133 West Hastings Street Vancouver, BC. V6E 3T3 604.689.9211 www.pinnacleharbourfronthotel.co

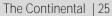
PINNACLE HOTEL
HARBOURFRONT

CONTINENTAL

The Provincial | 23

Chilled Fresh Juice • Orange • Apple • Grapefruit Freshly Baked Croissants • Danish • Muffins Fresh Whole Fruit

Butter • Fruit Preserves Freshly Brewed Coffee • Tazo Tea



Chilled Fresh Juice • Orange • Apple • Grape Fruit
Freshly Baked Croissants • Danish • Muffins
Fresh Cut Seasonal Fruit
Butter • Fruit Preserves
Freshly Brewed Coffee • Tazo Tea

Breakfast Bagel | 24

Chilled Fresh Juice • Orange • Apple • Grapefruit
Selection of Bagels • Plain Cream Cheese • Herb Sweet Onion Cream Cheese • Fruit Cream Cheese
Fresh Cut Seasonal Fruit

Freshly Brewed Coffee • Tazo Tea



PINNACLE HOTEL

HARBOURFRONT

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All prices are per person.

All prices are subject to a 20% service charge and applicable taxes.

We have carefully considered sustainability and the environmental impact in the designing of all menus.

HEALTHY & HOT

The Healthy Start | 28

Chilled Fresh Juice • Orange • Grapefruit • Apple
Milk: Skim • Soy • 2%
Build Your Own Yogurt Parfait: Home Style Granola • Plain Yogurt
Selection of Melons • Pineapple
Toast Station: Whole Wheat • Multigrain • Rye
Scones • Bran Muffins • Butter • Fruit Preserves
Freshly Brewed Coffee • Tazo Tea

Executive Breakfast | 30

Chilled Fresh Juice • Orange • Grapefruit • Apple Freshly Baked Croissants • Danish • Muffins Fresh Cut Seasonal Fruit Butter • Fruit Preserves

Scrambled Eggs with Cheese & Scallions

Choice of 2 Link Sausage Types: Pork • Beef • Chicken • Turkey Red Bliss Breakfast Potatoes • Peppers • Sautéed Onion Freshly Brewed Coffee • Tazo Tea

The Pinnacle | 34 (Minimum 30 People)

Chilled Fresh Juice • Orange • Apple • Grapefruit
Fresh Cut Seasonal Fruit

Freshly Baked Croissants • Danish • Muffins Butter • Fruit Preserves

Scrambled Eggs with Cheese & Scallions

Choice of: Buttermilk Pancakes • Belgian Waffles • French Toast
Choice of 2 Link Sausage Types: Pork • Beef • Chicken • Turkey
Crisp Canadian Bacon • Maple Ham
Hash Browns • Herbs • Sautéed Onions
Steel Cut Oatmeal • Plump Raisins • Brown Sugar
Freshly Brewed Coffee • Tazo Tea

For groups less than 30 people, add \$3 per person



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ENHANCEMENTS

- Upgrade your egg selection to Classic Eggs Benedict | 5
 - Add Toast Station | 4
 - Add Cereal | 4
- Waffles Buttermilk Pancakes Brioche French Toast with Québec Maple Syrup | 6
 - Corned Beef Hash Free Range Poached Egg | 9
 - Lightly Scrambled Egg Jack Cheese | 9
 - Individual Greek Yogurt | 4
 - Yogurt Parfait | 6 Fruit Smoothies | 7
 - Warm Breakfast Sandwiches | 9

English Muffin • Egg • Bacon • Jack Cheese Breakfast Panini • Fried Egg • Bacon • Tomato Relish Grilled Sandwich • Nutella • Banana Brioche Grilled Smoked Ham • Cheese Breakfast Wrap • Scrambled Eggs • Cheddar Cheese • Tomato Salsa



PINNACLE HOTEL

HARBOURFRONT

PLATED

The Okanagan | 28

Scrambled Free Range Eggs • Pan Fried Potatoes • Mushroom Sauté • Canadian Side Bacon

The French Canadian | 28

Thick Sliced Brioche French Toast • Blueberry Compote • Mascarpone Cream • Cinnamon Sugar • Québec Maple Syrup • Peameal Bacon • Chicken Link Sausage

Eggs Benedict | 30

Poached Free Range Eggs • Canadian Back Bacon • English Muffin • Herbed Hollandaise • Potato Sauté

Enhance to one of our Indigenous Benedicts | 5 Smoked Sockeye Salmon Benedict Dungeness Crab • Spinach • Rosti Potatoes Benedict Bacon • Heirloom Tomato Benedict

All plated breakfast menus are served with the following: Fresh Juice

Basket of Freshly Baked Croissants • Danish • Muffins Freshly Brewed Coffee • Tazo Tea



PINNACLE HOTEL

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PINNACLE BREAKS 2015

PINNACLE HOTEL
HARBOURFRONT

BEVERAGES

Unlimited All Day Beverages | 50 per person Freshly Brewed Coffee • Tazo Tea Assorted Regular & Diet Soft Drinks • Assorted Bottled Juices

Freshly Brewed Coffee • Tazo Tea | 6 per person

Premium Kicking Horse Coffee • Tazo Tea | 7 per person

Charged on consumption | 5 each Assorted Bottled Juices • Assorted Regular & Diet Soft Drinks

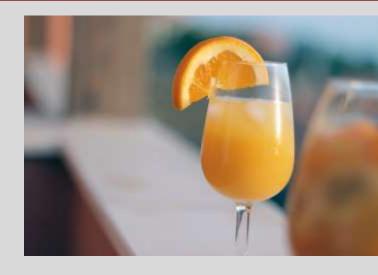
Charged on consumption | 6 each

Boylan's Soda • Amp Energy Drink • Lipton Pure Leaf Bottled Ice Tea • SIP Sodas San Pellegrino • Aquafina Flavour Splash • Aquafina Plus • Tropicana

Impress Your Guests Pinnacle is proud to serve premium Evian & Badoit bottled mineral waters, elegantly presented in stylish glass bottles | 330 ml 6 each | 750 ml 9 each Evian: Alpine purity, perfectly balanced in minerals with a unique taste Badoit: A light, natural sparkling mineral water

Pitchers

Milk • Chocolate Milk • Iced Tea • Lemonade | 30 per pitcher Chilled Fresh Juice • Orange • Grapefruit • Apple | 50 per pitcher Each pitcher serves 8 guests



PINNACLE HOTEL HARBOURFRONT

GOOD MORNING...

Freshly Baked Breakfast Pastries| 5 each Assorted Danish • Fruit & Fibre Muffins • Freshly Baked Butter Croissants

Assorted Loaf Slices | 5 per slice

Home Style Banana Loaf • Old Fashioned Lemon Loaf • Cranberry Orange Loaf • Carrot Date Loaf

Scones • Fruit Preserves • Whipped Cream | 5 each

Freshly Baked Chocolate Croissants | 5 each

Bagel • Cream Cheese | 6 each

Fresh Cut Seasonal Fruit | 8 per person

Selection of Individual Pro-biotic Fruit Yogurts | 4 each

English Muffin • Egg • Bacon • Jack Cheese | 9 each

Breakfast Panini • Fried Egg • Bacon • Tomato Relish | 9 each

Grilled Sandwich • Nutella • Banana Brioche | 9 each

Grilled Sandwich • Smoked Ham • Cheese | 9 each



*Please speak with your Event Manager about Available Gluten Free Options

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SWEET & SAVORY

Selection of Whole Fresh Fruit | 3 each

Chocolate Dipped Fresh Strawberries | 4 each

Home Style Granola Bars | 4 each

Our Own Jumbo Cookies • Belgian Truffle Brownies • Pecan Squares • Lemon Squares • Nanaimo Bars • Biscotti • Butter Pecan Tarts | 4 each

Fresh Fruit Skewers | 6 each

Warm Mini Donuts | 14 per dozen (minimum 1 dozen)

Macaroon Sandwich Cookies | 4 each

Butter Shortbread • Chocolate Dip | 3 each

Churros with Chocolate & Caramel Sauce | 5 each

Croissant Donuts | 3 each

House Made Chips 'n Dips: Potato Chips • Corn Chips • Bread Chips • Hummus • Onion Dip • Cheese Dip | 8 per person

Tortilla Chips • Guacamole • Salsa| 6 per person

Individual Bags • Chips • Pretzels | 4 each

Thin Crust Pizza | 20 each

Assorted Finger Sandwiches | 2 each (minimum order of 25)

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BREAKS

Breaks

Add something indigenous & intriguing to your next break. . . . all of our breaks have ingredients sourced locally and are specially designed for your guests to interact with our Culinary team.

The following breaks are designed for 20 guests or more.

Build Your Own Ice Cream Sundae Station | 6 per person Assorted Ice Cream Flavours • Sprinkles • Toasted Nuts • Chocolate Sauce • Strawberry Sauce • Assorted Candy

Smoothie Station | 6 per person A Display of Fresh Fruit and Yogurt Smoothies (Based on one 6 oz smoothie per person)

Savoury Indigenous Break | 9 per person Smoked & Indian Candied Salmon • House Made Bannock Bread • Saskatoon Berry Compote (minimum 30 quests)

> Old Fashioned Ice Cream Floats | 6 per person Relive Your Childhood with Made to Order Ice Cream Floats Soda & Ice Cream Selections Based on Size of Group

> *Please Speak with Your Event Manager for more details



PINNACLE HOTEL

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BREAKS

Mario's Gelati Calipops | 5 each

Lemon • Mango • Raspberry • Strawberry Fruit juice-sicles in a tube. Real fruit purée, contains no artificial colours or flavours, low calorie, no cholesterol, no fat, no dairy, no gelatin and no egg whites. The result is an incredible natural and refreshing taste that is healthy and fun to eat!



Grouse Grind | 16 per person Create your own trail mix: Dried Cranberries • Blueberries • Apricots Banana Chips • Raisins • Sunflower Seeds • Assorted Nuts • Pretzels Freshly Brewed Coffee • Tazo Tea

(eat in or take away)

Selection of Toffee & Chocolate Dipped Apples | 4 each

Indigenous Sodas Break | 9 per person Local SIP Sodas • Warm Candied Spiced Pecans

Popcorn | 4 per person Scoop • Popcorn Bags • Seasoning Shakers • Melted Butter

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PINNACLE LUNCH 2015

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HARBOURFRONT

WORKING LUNCHES

Coal Harbour Working Luncheon | 42

Please Choose 1 Soup • 1 Salad • 3 Sandwiches • 1 Dessert

Soul

Cream of Tomato • Minestrone • Chicken Vegetable • Mulligatawny • Split Pea & Ham

Salad

Leaf Salad with Assorted Dressings • Bibb Lettuce with Creamy Lemon Herb Dressing • Classic Caesar Salad with Reggiano Cheese • Butter Leaf with Blue Cheese Dressing • Pasta Salad with Vegetables

Cold Sandwich:

Assortment of Breads • Baguette • Ciabatta • Focaccia • Wraps Shaved Roast Beef • Creamed Horseradish • Smoked Mozzarella

Cilantro Chicken Salad

Shaved Ham & Swiss Cheese • Dijon Mustard Mayonnaise Shaved Fresh Roast Turkey with Apple • Brie • Cranberries • Arugula Italian Salami with Arugula • Pecorino Cheese • Roasted Peppers • Tapenade

Dessert:

Fruit Streusel Cake • Grand Marnier Chocolate Mousse • Classic Tiramisu • Strawberry Shortcake • Lemon & Pecan Squares • Assorted Jumbo Cookies

In addition to your selections, the Coal Harbour Working Lunch also includes:

Vegetarian Sandwich • Freshly Made Potato Chips • Pickled Peppers • Freshly Brewed Coffee • Tazo Tea

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WORKING LUNCHES

Cordova Working Luncheon | 44

Please Choose 1 Soup • 1 Salad • 3 Sandwiches • 1 Dessert

Soup:

Cream of Tomato • Minestrone • Chicken Vegetable • Mulligatawny • Split Pea & Ham

Salad:

Leaf Salad with Assorted Dressings • Bibb Lettuce with Creamy Lemon Herb Dressing • Classic Caesar Salad with Reggiano Cheese • Butter Leaf with Blue Cheese Dressing • Pasta Salad with Vegetables

Hot Sandwich:

Pulled Braised Beef Short Rib • Blue Cheese • Celery Slaw
Pastrami on Rye

Grilled Marinated Chicken • Salami & Swiss Cheese BBQ Pulled Pork • Crisp Slaw

Spicy Bean & Chili Wrap

Ham & Swiss Cheese

Spiced Grilled Flat Iron Steak • Cream Cheese • Roasted Onions • Arugula
Roasted Vegetable & Black Bean Corn Wrap

Dessert

Fruit Streusel Cake • Grand Marnier Chocolate Mousse • Classic Tiramisu • Strawberry Shortcake • Lemon & Pecan Squares • Assorted Jumbo Cookies

In addition to your selections, the Cordova Working Lunch also includes:

Vegetarian Sandwich • Freshly Made Potato Chips • Pickled Peppers • Freshly Brewed Coffee • Tazo Tea

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WORKING LUNCHES

Hastings Working Luncheon | 46

Please Choose 1 Soup • 2 Salads • 1 Hot Entrée • 1 Dessert

Soup:

Cream of Tomato • Minestrone • Chicken Vegetable • Mulligatawny • Split Pea & Ham

Salad:

Leaf Salad with Assorted Dressings • Bibb Lettuce with Creamy Lemon Herb Dressing • Classic Caesar Salad with Reggiano Cheese • Butter Leaf with Blue Cheese Dressing • Pasta Salad with Vegetables

Entrée:

Chicken Scallopini with Wilted Pecorino, Vegetable Ratatouille with Fresh Plum Tomatoes, Fresh Herbs & Olive Oil
Spinach & Ricotta Cannelloni with Garlic Bread
Butter Chicken with Cardamom Scented Basmati Rice & Naan

essert:

Fruit Streusel Cake • Grand Marnier Chocolate Mousse • Classic Tiramisu • Strawberry Shortcake • Lemon & Pecan Squares • Assorted Jumbo Cookies

In addition to your selections, the Hastings Working Lunch also includes: Freshly Brewed Coffee • Tazo Tea

*Should your final guaranteed number be below 20, please add \$5 per person



PINNACLE HOTEL

HARBOURFRONT

Trutch Street Feast | 50 (Minimum 30 guests)

Mixed Greens • Lemon & Olive Oil Dressing Greek Salad • Feta Cheese • Kalamata Olives

Grilled Pita Bread

Tzatziki • Melizanosalata • Hummus • Sweet Red Onions • Mediterranean Olives • Capers & Lemon • Olive Oil Spanakopita

> Beef & Chicken Souvlaki • Tzatziki Dip Stuffed Tomatoes • Couscous • Pine Nuts • Goat Cheese Baklava

Punjabi Market | 48 (Minimum 30 guests)

Dhal Soup Butter Chicken Chickpea Curry Rice Pilau with Peas and Cumin Grilled Naan Bread Raita • Mint Chutney • Tomato Fig Relish

Gulabjamum Kaj Katli

All lunches include Freshly Brewed Coffee • Tazo Tea



Commercial Drive | 48 (Minimum 30 quests)

Vine Ripened Tomatoes • Bocconcini • Cracked Pepper Grilled Vegetables • Extra Virgin Olive Oil Green Bean Salad • Baby White Potatoes • Tuna • Capers • Anchovies Spaghetti Aglio E Olio • Garlic • Olive Oil • Parsley Muffeletta Sandwich

Italian Style Paninis • Parma Ham • Goat Cheese • Peppers • Tiramisu Soufflé Cake

Dr. Sun Yat-Sen Stations | 50 (minimum 50 guests)

Hot & Sour Soup

Steamed Pork Dumplings • Shrimp Pockets

Szechwan Chicken

Beef & Broccoli Stir-fry • Black Bean Sauce Fried Shanghai Noodles • Mushroom • Oyster Sauce Fried Rice

> Fried Tofu • Ginger Sauce Seasonal Vegetable Stir-fry Mango Cheesecake Deep Fried Sesame Rolls Almond Cookies

Chinese Tea

All lunches include Freshly Brewed Coffee • Tazo Tea



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Farmers Market | 46 (Minimum 30 guests)

Butter Lettuce Leaves, Summerland Strawberry Syrup Dressing Marinated Roasted Peppers

Hot House Tomatoes • Olive Oil • Sea Salt

Terra Artisan Breads Cured Genoa Salami & Black Pepper Salami Pâté Selection: pepper, cognac, mushroom Pemberton Meadows Shaved Flat Iron Steak Marinated Rossdown Farms Chicken Breast

Cheese Selection: Island Brie Cheese • Aged White Cheddar • Blue Vein Cheese

McColl's Pickles & Relish

BC Hot House Grilled Vegetables with Balsamic

Mario's Ice Cream & Homemade Chocolate Chip Cookies

All lunches include Freshly Brewed Coffee • Tazo Tea



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Ultimate Salad Bar | 30 (minimum 40 guests)

Build your own salad, bowls are provided for ingredient selection and mixing. One mixed, plates are provided.

10 Lettuces

Butter Lettuce, Chopped Romaine, Mesculin, Arugula, Red Oak Leaf, Green Leaf, Frisse, Endive, Radicchio, Spinach

25 Toppings

Tomato, Cucumber, Shredded Carrot, Shaved Red Cabbage, Peppers, Egg, Grated Cheddar Cheese, Grated Parmesan, Feta Cheese, Radish, Green Onion, Croutons, Raisins, Chickpeas, Kidney Beans, Sunflower Seeds, Pumpkin Seeds, Tofu, Lentils, Chia Seeds, Quinoa, Bean Sprouts, Edamame, Vermicelli, Rice Noodle

10 Dressings

Creamy Ranch, French, Italian, Raspberry Vinaigrette, Balsamic, Sesame Ginger, Blue Cheese, Sherry Vinaigrette, Olive Oil & Vinegar, Thai Dressing

ADD ON

- Herb Garlic Bread | 3
- Grilled Vegetables 6
- Marinated Skirt Steak | 12
- Greek Style Chicken Skewers | 8
 - Glazed BBQ Beef Skewers | 10
 - Seared Salmon Filet | 10
 - Daily Soup | 6

All lunches include Freshly Brewed Coffee • Tazo Tea



PINNACLE HOTEL

HARBOURFRONT

PLATED LUNCHES

Soup | 10 per person Mulligatawny Soup Classic Minestrone

Roasted Butternut Squash Purée • Maple Syrup
Tuscan Tomato Soup • White Bean • Pancetta
West Coast Chowder: Salmon • Halibut • Clams • Shrimp
Wild Mushroom Purée • Popped Wild Rice
Cream of Caramelized Onion • Herb Cream Cheese

Salad | 10 per person

Classic Caesar • Crisp Romaine • Herb Croutons • Shaved Reggiano • House Dressing Chef's Select Lettuces • Sherry Vinaigrette • Sundried Cranberries • Apple • Grape Tomatoes • Radish Wedge Salad • Crisp Iceberg • Blue Cheese Dressing • Wilted Tomato • Bacon Chips Chopped Salad • Lettuce • Bacon • Tomato • Bread Chards • Cheddar Cheese • Grilled Chicken

Poultry | 28 per person

Grilled Chicken Breast • Linguine Buttered Noodle • Pesto Cream Pan Seared Chicken Breast • Forest Mushrooms • Blistered Tomato Roasted Chicken • English Pea Risotto • Braised Greens Butter Chicken • Cardamom Basmati Rice • Tamarind Chutney • Roti Bread

Pasta | 26 per person

Spinach & Ricotta Cannelloni • Grilled Vegetables • Mushroom Cream Sauce Rigatoni Pasta • Chorizo Sausage • Tomato • Garlic • Olives • Shaved Reggiano Cheese Linguine Noodles • Arugula • Baby Spinach • Shaved Asiago Cheese • Sautéed Prawns

All Plated Lunches are a minimum of 2 courses.



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PLATED LUNCHES

Seafood | 30 per person Sockeye Salmon Filet • Warm Leek Fingerling Potato Salad Pan Seared Artisan Water Trout Filet • Wilted Green Salad • Heirloom Tomatoes • Citrus Herb Dressing

Chop House | 34 per person
Grilled New York Steak • Sautéed Red Onions • Blistered Tomato • Portobello Mushroom
Grilled Flank Steak • Whipped Yukon • Roasted Root Vegetables
Spice Rubbed Fraser Valley Pork Chop • Braised Savoy Cabbage • Fingerling Sauté
Braised Beef Short Rib • Yukon Gold Mascarpone Mash • French Bean Sauté

Oven Roasted Sable Fish • Lemon Scented Risotto • Tomato & Rocket Stew

Dessert | 10 per person Fruit Streusel Slice • Vanilla Bean Sauce Rich Belgian Chocolate Mousse Crème Caramel Berry Custard Slice • Fruit Sauce

All Plated Lunches are a minimum of 2 courses.



PINNACLE HOTEL

HARBOURFRONT



PINNACLE RECEPTIONS 2015

PINNACLE HOTEL
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HORS D'OEUVRES

Hot | 4 (minimum 25 pieces per item)
Vegetable Samosas • Cilantro Yogurt
Crispy Tiger Prawns • Thai Sweet Chili Sauce
Pulled Pork Corn Bread Toasts • Smokey Tomato Relish
BBQ Chicken Spring Rolls • Plum Sauce
Manchego & Quince Tart
Vegetarian Spring Rolls • Plum Sauce
Mushroom, Kale & Walnut Tartlet
Pear & Gorgonzola Tartlet with Candied Walnuts
BBQ Duck Spring Rolls with Sweet Chili Sauce



Cold | 4 (minimum 25 pieces per item)

Vietnamese Style Prawn Rolls • Hoisin Dipping Sauce Smoked Sockeye Salmon • Mini Herb Crostini • Lemon Mascarpone Baby Roma Tomato Bocconcini Skewers • Basil • Virgin Olive Oil Maple Grilled Scallops • Red Pepper Confit

Tarragon Lobster Salad Spoons Chickpea & Roasted Red Pepper Spoons with Goat Cheese Wilted Grape Tomato Bruschetta • Basil • Shaved Parmesan Ancho Chili Prawns • Flour Tortilla • Mango Salsa Mini Crab & Avocado Cocktails

Moroccan Spiced Lamb Loins • Flat Bread • Tabouleh • Fig • Pinenut Ahi Tuna Poke Spoons • Wasabi Pea • Micro Pea Shoots Herb Goat Cheese • Crispy Serrano Ham & Quince Crostini

PINNACLE HOTEL

HARBOURFRONT

RECEPTION ITEMS

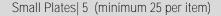
Skewers | 5 (minimum 25 per item)

Chicken Kofte • Minted Yogurt

Singaporean Satay Choice of: Chicken • Pork • served with Indonesian Peanut Sauce • Sliced Cucumber
Grilled Black Tiger Prawns • Garlic Aioli

Grilled Beef Kabob • Lemon • Olive Oil • Garlic • Fresh Herbs • Yogurt Relish

Prawn • Scallop • Salmon • Garlic • Lemon Glaze



Individual Mac & Cheese • Panko Crust Seared Tenderloin • Truffle Duxelle Seared Scallop • Lemon Risotto

Thai Noodle Salad • Cilantro • Ginger • Rice Wine Vinegar • Soy • Thai Basil • Peppers • Green Onions • Fresh Chilies

Kale Salad • Lemon Juice • Olive Oil, • Tomato • Roasted Sunflower Seeds • Cranberries

Roasted Beet & Watermelon Salad • Arugula • Goat Cheese • Sweet Onion

Tabbouleh • Bulger • Lemon Juice • Olive Oil Tomato • Cucumber • Mint • Parsley • Onion Garlic

Individual Späzle Gruyère Gratin

Sliders | 6 (minimum 25 pieces per item)

Beef • Celery Slaw • Blue Cheese

Dungeness Crab Cake • Lemon Aïoli

Pulled Pork • Coleslaw

Asian Flair | 4 (minimum 25 pieces per item)
Har Gow: Shrimp Meat Dumpling
Siu Mai: Minced Pork Dumpling

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PLATTERS

Whole Side of Sliced Smoked Sockeye Salmon | 300 Rye Bread • Capers • Sweet Onion

Whole Side of Indian Candied Sockeye Salmon | 300 Bannock Bread • Saskatoon Jelly (Our sides of salmon are sustainable & serve 30 guests)



Seafood Antipasto Platter | 16 per person (minimum 30 guests)

Mussels • Clams • Squid • Scallops • Prawns • Lemon Herb Aioli • Oven-Dried Wafer Breads

Chilled Prawns | 15 per person (minimum 24 guests, based on 3 pieces per person)

Two Sauces: Classic Mary Rose • Horseradish Spiked Cocktail

* For Sustainable Green Prairie Prawns, add 3 per person

Assorted Sushi | 18 per person (minimum 25 guests, based on 3 pieces per person)

Selection of Rolls & Nigiri • Wasabi • Pickled Ginger • Soy Dipping

PINNACLE HOTEL HARBOURFRONT

CARVING

Roast Breast of Turkey | 260 Mini Kaisers • Cranberry Mayonnaise (serves 40 people)

Porchetta | 280

Ciabatta Buns • Mustards • Salsa Verde • Pickled Vegetables (serves 40 people)

Roast New York Strip | 400

Rolls • Sliced Tomatoes • Pickles • Lettuce • Mustards • Mayonnaise • Horseradish (serves 30 people)

Roast Baron of Beef | 800

Rolls • Sliced Tomatoes • Pickles • Lettuce • Mustards • Mayonnaise • Horseradish (serves 100 people)

Prime Rib of Beef | 540

Mini Yorkshire Puddings • Dollop of Mashed Potato • Jus • Horseradish (serves 60 people)

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STATIONS

International Fry Station | 15

Freshly Made from Kennebec Potatoes • Choose 3 Styles (Or add \$2 per person for each additional style)

Québecois: Cheese Curds • Gravy

Cockney Chip Truck: Malt Vinegar • Curry Sauce • Chutney Tokyo Taters: Togarashi Mayo• Wasabi Mayo

Coney Island: Coney Chili Sauce • Chopped Onions

Decadent: Truffle Oil • Reggiano Cheese



Selection of Freshly Made Pastas: Cheese Tortellini • Spinach Ravioli • Penne Rigate
Tuscan Herb Tomato • Alfredo • Pesto Sauce
Selection of Toppings: Asiago • Chiles • Green Onion • Shrimp • Sautéed Chicken
Grilled Artisan Breads

Seafood in Action | 26

Sautéed Tiger Prawns • Lemon Herb Butter Sauce Sautéed Scallops • Frangelico Cream

Caesar in Action | 20 Chef Attended Crisp Romaine • Reggiano Cheese • House Dressing • Pesto Croutons

> Minimum 50 Guests Chef Attendant Charge | 150 if less than 100 people



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CHEESE

Domestic Cheese Plate | 14 per person Gouda • Oka • Cheddar • Amble Ale • Marble • Brie Artisan Bread • Crackers • Grapes



Artisan Cheese Plate | 18 per person Polar Grove Tiger Blue • Qualicum Bay Brie • Salt Spring Island Goat • Armstrong Cheddar Artisan Bread • Crackers • Grapes

International Cheese Plate | 20 per person England: Stilton • Wenslydale • White Cheddar • Switzerland: Gruyère • France: Brie • Germany: Cambozola Artisan Bread • Crackers • Grapes

Warm Oven Baked Wheel of Brie | 160 each Wrapped in Puff Pastry • Brandy Okanagan Walnut & Stone Fruit Glaze Assorted Crackers • Rustic Breads (serves 35 people)

PINNACLE HOTEL HARBOURFRONT

SNACKS

Finger Foods
Assorted Finger Sandwiches | 2 each (minimum order 25)
Quesadillas • Roasted Vegetable • Crab & Cheese | 20 each
Assorted Thin Crust Pizzas | 20 each
Chicken Wings • Blue Cheese • Ranch| 18 per dozen

Nibbles . . . Fresh Vegetable Crudités • Dip | 6 per person Roasted Gourmet Nuts | 6 per person

Warm Dips | 10 per person each or | 26 per person for all 4
Warm Corn Tortilla Chips • Artichoke Spinach Dip
Crisp Pitas • Roasted Eggplant Tartar Dip
Wafer Crisp • Roasted Pepper Olive Cheese Dip
Warm Flour Tortillas • Southwest Bean Dip

Chips 'n Dips | 8 per person House Made Potato Chips • Corn Chips • Bread Chips • Hummus • Onion Dip • Cheese Dip



PINNACLE HOTEL

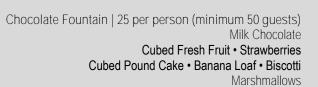
HARBOURFRONT

SWEETS

Chocolate Truffles | 4 each (minimum 50 pieces)

Assorted French Pastries | 4 each (minimum 25)

Mini Desserts | 5 each (minimum 25 per type)
Tiramisu • Crème Brûlée • Cheesecake • Chocolate Mousse • Profiteroles
Cannels • Chocolate Pâté • Chocolate Berry Cup





PINNACLE HOTEL

HARBOURFRONT



PINNACLE DINNERS 2015

PINNACLE HOTEL
HARBOURFRONT

DINNER BUFFETS

Dinner Buffet I | 84 (minimum 60 guests)
Selection of Country Style Bread • Baguettes • Rolls • Butter

Salads

Organic Greens • Vinaigrettes • Dressings
Greek Salad • Kalamata Olives • Feta Cheese
Caesar Salad • Reggiano • Herb Croutons
Tomato & Watercress Salad • Hazelnut & Shallot Dressing
Black Bean & Corn Salad • Ancho Vinaigrette
Tabbouleh & Chickpea Salad

Roasted Beet Salad • Watermelon • Sweet Onion • Goat Cheese

Hot Selections

Salmon • Roasted Fennel • Tomato
Roasted Lemon Thyme Chicken Breast • Herb Mustard Cream
Roasted Herb Potatoes
Jasmine Rice
Vegetable Garden Sauté

Desserts

Seasonal Fresh Fruit Display

- Selections of the following Desserts: Lemon Tart Chocolate Mousse Cake •
- Cheesecake with Strawberry Sauce Mango Mousse Cake Truffle Noisette Cake Seasonal Berry Custard Flan Linzer Torte Chocolate Baileys Cake• Whipped Cream

Freshly Brewed Coffee • Tazo Teas

enhancement

- Carved Baron of Beef Condiments Red Wine Jus | 10
- Cured European Style Cold Meats Mixed Pickles | 4
- Roast Fraser Valley Turkey Breast Cranberry Sauce | 4



PINNACLE HOTEL

HARBOURFRONT

PINNACLE HOTEL HARBOURFRONT 1133 West Hastings Street Vancouver, BC. V6E 3T3 t. 604.689.9211 www.pinnacleharbourfronthotel.com

All prices are per person.

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We have carefully considered sustainability and the environmental impact in the designing of all menus.

DINNER BUFFETS

Dinner Buffet II | 92 (minimum 80 guests) Selection of Artisan Breads

Salads

Baby Spinach & Watercress • Toasted Pecans • Sherry Vinaigrette
Heart of Romaine • Caesar Dressing • Herb Croutons • Reggiano
Quinoa Salad • Pine Nuts • Artichoke
Tabbouleh & Chickpea Salad

Wilted Vine Ripe Tomatoes • Balsamic Reduction
Baby White Potato Salad • Herb & Scallion Dressing
Grilled & Fried Vegetable Salad
Marinated Mushroom Salad

Cold Selections

Selection of Chilled Coastal Seafood • Herb Mayonnaise Antipasto: Prosciutto • Coppa • Pancetta • Genoa Salami

Hot Selections

Pan Seared Chicken Breast • Thai Coconut Curry Sauce Salmon • Roasted Fennel • Apple Cream Sauce Spinach & Ricotta Cannelloni • Mushroom Cream Olive Oil Roasted Fingerling Potatoes Mediterranean Style Vegetable Sauté • Plum Tomatoes • Herbs

Chef Attended Freshly Carved Striploin of Beef • Red Wine Jus • Condiments

Desserts

Seasonal Fresh Fruit Display

Selections of the following Desserts: Lemon Tart • Chocolate Mousse Cake • Cheesecake with Strawberry Sauce • Strawberry
Shortcake • Chocolate Noisette Cake • Linzer Torte • Chocolate Baileys Cake • Whipped Cream
Mini Desserts: Tiramisu • Crème Brûlée • Cheesecake • Chocolate Mousse • Profiteroles •
Cannels • Chocolate Pâté • Chocolate Berry Cup

Freshly Brewed Coffee • Tazo Teas

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PINNACLE HOTEL

HARBOURFRONT

PLATED DINNERS

Soup Daily Soup 10

Fire Roasted Tomato Basil Soup 12

Ponderosa Forest Mushroom & Salt Spring Goat Cheese Soup | 13

Roasted Butternut Squash & Coconut Milk Soup | 13

Cream of French Brie & Caramelized Onion Soup 13

Atlantic Lobster Bisque with Cognac | 15

Salad

Pinnacle House Salad 10

Caesar Salad • Reggiano • Herb Crouton 11

Eight Herb Market Salad • Blistered Tomatoes • Pine Nuts • Sherry Vinaigrette | 12

Spinach Salad • Pistachio Pesto • Smoked Bacon • Salt Spring Island Goat Cheese • Sherry Vinaigrette | 12

Vine Ripe Tomato • Fresh Mozzarella • Extra Virgin Olive Oil • Balsamic Reduction 14

Wilted BC Hot House Campari Tomato • Asparagus Salad • Peashoot • Sherry Vinaigrette 14

Roasted Beets & Salt Spring Island Goat Cheese Salad • Baby Arugula • Candied Pecan • Lemon Herb Vinaigrette 12

Antipasto of Prosciutto • Bocconcini • Grilled Marinated Vegetables | 14

BLT Salad • Crisp Lettuce • Rocket • Crisp Serrano Ham • Blue Cheese • Tomato • Cucumber •

Buttermilk Ranch Dressing 14

There is a 3 course minimum for Plated Dinners.

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PINNACLE HOTEL HARBOURFRONT

PLATED DINNERS

Entrées

Ponderosa Wild Mushroom Goat Cheese Crêpe • Herb Spaetzle 36

Balti Style Pemberton Mixed Vegetables • Grilled Naan| 36

Seared Cauliflower Steak Sautéed Mushrooms Creamed Spinach Toasted Pinenuts Cipollini Onions | 36

Pan Seared Sockeye Salmon • Wild Mushroom Fingerling Potato Ragout | 40

Pan Roasted Tuscan Chicken Breast • Vine Ripened Tomatoes • Mushrooms • Olives | 40

Seared Free Range Chicken Breast Stuffed with Asiago & Basil • Tomato Risotto | 42

Grilled Alberta Rib Eye • Whipped Mascarpone Yukon • Red Wine Beef Jus| 44

Grilled Beef Tenderloin • Ponderosa Mushroom Sauté • Yukon Gold Purée • Red Wine Reduction 54

Duo: Beef Tenderloin • Braised Beef Short Rib • Herb Merlot Jus• Yukon Gold Purée | 56

Duo: Grilled New York Steak • Seared Sockeye Salmon Warm Fingerling Potato & Mushroom Salad • Balsamic Beets| 62

Grilled New York Steak • Blistered Campari Tomatoes • Sautéed Forest Mushrooms • & Caramelized Mushrooms • Dauphinoise
Potato, Red Wine Jus | 47

All Plated Dinners are served with Artisan Rolls • Butter • Seasonal Vegetable Accompaniments Freshly Brewed Coffee • Tazo Teas

There is a 3 course minimum for Plated Dinners

Enhancements: Ask your Event Manager about customizing something just for you:

Pre Set Amuse Bouche • Mid Meal Palate Cleanser



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PLATED DINNERS

Desserts

Crème Caramel • Seasonal Fresh Fruit • Raspberry Sauce | 10

Crème Brûlée • Seasonal Fresh Fruit | 12

Truffle Chocolate Cake • Vanilla Bean Anglaise • Strawberry Compote | 12

Tiramisu Soufflé Cake • Espresso Anglaise | 10

Chocolate & Hazelnut Pâté • Almond Tuile • Berry Compote | 13

Sour Cherry Chocolate Torte • Coffee Anglaise • Berry Compote • Brandy Snap Garnish | 13

Thomas Haas Lemon Lemon Tart: Shortbread Crust • Fresh Zesty Lemon Cream • Top of Light Lemon Custard | 12

White Chocolate Cheesecake • Coffee Cream • Strawberry Sauce Garnished with Almond Tuile | 14

There is a 3 course minimum for Plated Dinners



PINNACLE HOTEL

HARBOURFRONT



PINNACLE BEVERAGES 2015

PINNACLE HOTEL
HARBOURFRONT

BEER

Domestic & Light: Molson Canadian Kokanee Coors Light Labatt Blue Budweiser



Imported: Heineken Stella Corona Corona Light

Canadian Craft: Alexander Keith's IPA Sleeman Cream Ale Sleeman Clear

Indigenous Microbrew: Granville Island Honey Lager Granville Island English Bay Pale Ale Granville Island Lager

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SPIRITS & LIQUEURS

Well Spirits:
Smirnoff
Tanqueray Gin
Captain Morgan Dark Rum
Captain Morgan White Rum
Seagram's Whisky
Grants Family Reserve Scotch
Jim Beam Kentucky Bourbon



Premium Spirits:
Stolichnaya Vodka
Tanqueray London Dry Gin
Bacardi: White • Black
Crown Royal
Johnnie Walker Red Label Scotch
Makers Mark Kentucky Bourbon
Captain Morgan Original Spiced Rum
Cuervo Especial Gold Tequila

Liqueurs: Bailey's Irish Cream Kahlua Grand Marnier Cointreau

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BARS

Host Bar

All beverages consumed are paid for by the Host. A bartender fee of \$150 will apply per bar. Based on a 2 hour time period, if bar revenues exceed \$500 per bar this fee will be waived. Host bar prices are subject to tax & service charge.

Cash Bar

Guests are responsible for paying for their own beverages.

A bartender fee of \$150 will apply per bar.

Based on a 2 hour time period, if bar revenues exceed \$500 per bar this fee will be waived. Additionally a cashier fee of \$75 will apply for each cashier, based on 2 hours of service. Additional hours will be billed at \$25 per hour.

Cash bar prices are inclusive of tax; gratuity is at the discretion of the guest.

	Host	Cash
Well Spirits – 1 oz	8	9
Premium Spirits – 1 oz	10	11
Domestic & Light Beer	8	9
Imported, Craft & Microbrew Beer	9	10
Domestic House Wine- 5 oz	8	9
Import House Wine- 5 oz	9	10
Liqueurs – 1 oz	10	11
Signature Cocktails & Martinis	10	11
Non-Alcoholic Beer	5	5
Soft Drinks	5	5
Mineral Water	5	5
Juice	5	5

All prices are per unit.

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PINNACLE HOTEL

HARBOURFRONT

WINE

Champagne & Sparkling

Segura Viudas, Brut Reserva, Spain 40

Sumac Ridge Steller's Jay Brut, VQA, BC 54

Mumm Napa "Brut Prestige", California 54

Moet & Chandon "Imperial", France 116

Veuve Clicquot Ponsardin Brut, France 120



White

38	Vineyard Select White, Okanagan Vineyards, VQA, BC
50	Sauvignon Blanc, Babich, New Zealand
50	Sauvignon Blanc, Kim Crawford, New Zealand
50	Pinot Grigio, Santa Margherita, Italy
46	Pinot Gris, Burrowing Owl, VQA, BC
44	Pinot Blanc, Blue Mountain, VQA, BC
44	Chardonnay, Hess Select, California
40	Chardonnay Mission Hill VOA BC

PINNACLE HOTEL

HARBOURFRONT

WINE

	Red
Vineyard Select Red, Okanagan Vineyards, VQA, BC	38
Pinot Noir, Sterling, California	38
Pinot Noir, Mark West, California	44
Pinot Noir, Belle Glos, Meiomi, California	65
Merlot, Nk'mip, VQA, BC	50
Cabernet - Merlot, Sandhill, VQA, BC	38
Malbec, Arido, Argentina	40
Shiraz, Hardys Nottage Hill, Australia	38
Shiraz, Prospect, Red Willow, VQA, BC	44
Zinfandel, Ravenswood, Vintners Blend, California	44
Cabernet-Sauvignon, Hahn, California	50
Chianti, Ruffino, Italy	40



If you are unable to find a wine that appeals to you from our list, please consult your Event Manager.

We are delighted to accommodate requests for wine not represented on our list, however, purchase by the case is required.

PINNACLE HOTEL HARBOURFRONT



PINNACLE TECHNOLOGY 2015

PINNACLE HOTEL
HARBOURFRONT

A/V EQUIPMENT

reen Support Package	\$160.00
l: 6' or 7' Screen, Skirted Stand,	
VGA Cable, 30' AC Cable, & Power Bar.	
up & Dismantle Included	
'd a Wireless Remote Control \$	30.00
'd a Laptop Computer	225.00
d a Display Port Adaptor \$	25.00

Small Audio Package	\$220	0.00
Incl: 2-JBL E10 Self Powered Speakers, 4-Channel		
Mixer, Floor or Table Microphone & Stand.		
Setup & Dismantle Included		
+add Lectern with Microphone	\$	75.00
+add a Computer Audio Interface	\$	35.00
•add a Wireless Lapel/Handheld Microphone	\$	150.00

C Screen Support Package	ckage \$240.00	
l: 10' Post & Cradle Screen, Skirted Stand,		
VGA Cable, 30' AC Cable, & Power Bar.		
tup & Dismantle Included		
'd a Wireless Remote Control \$	30.00	
'd a Laptop Computer	225.00	
d a Display Port Adaptor	25.00	

Large Audio Package	\$7	90.00
Incl: 4-JBL E15 Self Powered Speakers, 16 Channel		
Mixer, Graphic Equalizer, & 5 Disc CD-Player.		
Setup & Dismantle Included		
add Lectern with Microphone	\$	75.00
+add a Computer Audio Interface	\$	35.00
•add a Wireless Lapel/Handheld Microphone	\$	150.00

Projector/Scissor Screen Pkg \$475.	.00
l: 2,200 Lumen LCD Projector, Wireless Remote, 6' or 7' So	reen
rted Stand, 25' VGA Cable, 30' AC Cable, & Power Bar.	
tup & Dismantle Included	
d Computer Audio Interface & Mixer \$	85.00
d a Laptop Computer	225.00
d a Display Port Adaptor \$	25.00

Audio Visual Accessories	
Lectern with Microphone	\$ 75.00
Wired Floor or Table Microphone c/w Stand	\$ 40.00
4 Channel Audio Mixer	\$ 50.00
Flip Chart c/w Pad and Markers	\$ 40.00
4' x 4' or 4' x 6' White Board	\$ 65.00
Laser Pointer	\$ 25.00

Projector/P&C Screen Package \$	650.00
I: 4,000 Lumen LCD Projector, Wireless Remote, 10' P8	kC .
'een, Stand, 25' VGA Cable, 30' AC Cable, Power Bar.	
tup & Dismantle Included	
'd Computer Audio Interface & Mixer \$	85.00
'd a Laptop Computer \$	225.00
d a Display Port Adaptor \$	25.00

Conference Phone Package	\$165.00
Incl: Polycom Sound Station Phone, & Extension Mic	crophones.
Setup & Dismantle Included	
*For larger audience teleconferences, please contact	t us.

\$35.00/station

a i rojectorri dottola ociceri i kg		31 0.00
l: 5000 Lumen Projector, Wireless Remote, 13' Wir	de Scr	een,
rted Stand, 25' VGA Cable, 30' AC Cable, & Power	r Bar.	
tup & Dismantle Included		
d Computer Audio Interface & Mixer	\$	85.00
d a Laptop Computer	\$	225.00
d a Display Port Adaptor		25.00
dio Visual Equipment & Services Subject to Hotel Service Charges		

Projector/Fastfold Screen Pkg

plicable Taxes Extra

Labour Rates		
Monday-Friday 07:00-18:00	per hour \$	65.00
Monday-Friday 18:00-07:00	per hour \$	75.00
Saturdays & Sundays	per hour \$	85.00
Jalidava	nor hour	05.00



PINNACLE HOTEL

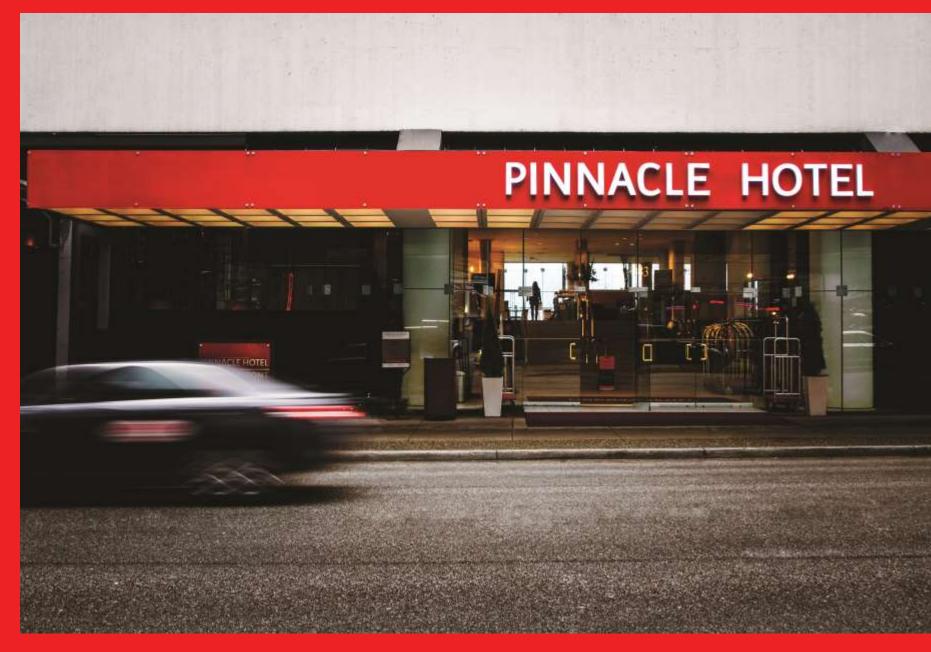
HARBOURFRONT

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Power Distribution Multi-Access Power Distribution c/w 30' A/C Extension Cable and Power Bar

Setup & Dismantle Included



PINNACLE INFORMATION 2015

PINNACLE HOTEL
HARBOURFRONT

EVENT INFORMATION

Our Commitment
The Event Management team at the Pinnacle Hotel Vancouver Harbourfront is
committed to providing consistent and personalized services for all functions.

Function Rooms

Our elegantly appointed function rooms, many with city or harbour views, can accommodate from 10 people to 800 people in a variety of set ups.

Taxes and Service Charges

A 20% service charge is applied to all food and beverage including alcoholic beverages, audio visual & meeting room rental.

All food & beverage including alcoholic beverages, A/V and service charges are subject to applicable taxes.

Prices

All prices quoted are guaranteed for thirty (30) days.

Food and Beverage

Our award-winning chef and service-oriented banquet team will ensure an enjoyable and memorable event. Our wide variety of menu selections have been designed to accommodate any occasion or culinary preference.

We welcome the opportunity of creating a special menu for you.

As our function rooms are licensed premises, all food and beverage requirements must be supplied by the hotel.

Guaranteed Attendance

The guaranteed number of guests attending your food and beverage function is required not less then three (3) business days prior to your event.

Function Room Assignments

The hotel reserves the right to reassign a more suitable function room for your group should the number of guests and/or set up requirements change.

Room rental charges may vary accordingly.



PINNACLE HOTEL HARBOURFRONT

EVENT INFORMATION

Audio-Visual

Our professional audio-visual supplier can provide everything from $% \left(1\right) =\left(1\right) \left(1\right)$

a small screen package to a multi-media presentation.

Should you wish to arrange for your own supplier, the Hotel will apply a fee for use of an outside provider. Your audio—visual supplier is required to be a registered company approved by the Hotel.

Should technical assistance be required for any equipment not belonging to our supplier, a labour fee will be applied.

Power

30-60-100 amps, 220-volt circuits are available in our various function rooms. Extension cords and power bars are available for a fee.

Telephone

Speaker phones, direct-dial local or long distance telephone lines and computer modems are available upon request at additional charges.

Allow minimum 3 business days for additional outside telephone lines.

Exhibit Tables

6' or 8' tables with boxed linen

Without power | 15

With Power | 35

Other Services

Our Event Management Team will be delighted to work with you in developing floor plans, arranging theme decorations, music or ice sculptures.

Lighting

The computerized lighting system in the Harbourside Ballroom allows pre-programming of lighting levels with remote control capability.



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