

PINNACLE HOTEL  
HARBOURFRONT

# PINNACLE HOTEL

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## HARBOURFRONT

### 2018 CATERING MENUS

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VANCOUVER, BC, V6E 3T3

[www.pinnacleharbourfronthotel.com](http://www.pinnacleharbourfronthotel.com)

All prices are subject to 20% service charge. All Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an extra 10% PST

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## DIETARY REQUIREMENTS

V = Vegetarian  
GF = Gluten Free  
DF = Dairy Free  
VG = Vegan

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## BREAKFAST

### Rise & Shine!

A minimum guarantee of 25 guests is required for all hot breakfast buffets or \$5 surcharge per person applies.  
All buffet breakfasts include freshly brewed coffee, decaffeinated coffee & tea.

### The Continental | 22

Chilled Fresh Juice • Orange • Grapefruit • Apple (V, GF, DF, VG)  
Freshly Baked Butter Croissants • Danish • Fruit & Fibre Muffins (V)  
Butter • Fruit Preserves (V, GF)  
Fresh Cut Seasonal Fruits • Melons • Berries (V, GF, DF, VG)  
Individual Plain & Flavoured Pro-Biotic Yogurt (V, GF)

### The Healthy Start | 26

Chilled Fresh Juice • Orange • Grapefruit • Apple (V, GF, DF, VG)  
Fruit & Fibre Muffins (V)  
Butter • Fruit Preserves (V, GF)  
Sliced Melons • Pineapple (V, GF, DF, VG)  
Individual Yogurt Parfait: Home Style Granola • Fresh Berries (V, GF)  
Steel Cut Oatmeal • Plump Raisins • Brown Sugar (V, GF, DF, VG)

### The Executive | 29

Chilled Fresh Juice • Orange • Grapefruit • Apple (V, GF, DF, VG)  
Freshly Baked Butter Croissants • Danish • Fruit & Fibre Muffins (V)  
Butter • Fruit Preserves (V, GF, DF, VG)  
Fresh Cut Seasonal Fruits • Melons • Berries (V, GF, DF, VG)  
Individual Plain & Flavoured Pro-Biotic Yogurt (V, GF)  
Farm Fresh Scrambled Eggs • Cheese • Scallions (GF)  
Choice of 2 Link Sausage Types: Pork • Beef • Chicken • Turkey  
Breakfast Potatoes • Peppers • Sautéed Onion (V, GF, DF, VG)

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## BREAKFAST (CONT'D)

A minimum guarantee of 25 guests is required for all hot breakfast buffets or \$5 surcharge per person applies.  
All buffet breakfasts include freshly brewed coffee, decaffeinated coffee & tea.

### The Pinnacle | 35

Chilled Fresh Juice • Orange • Grapefruit • Apple (V, GF, DF, VG)  
Freshly Baked Butter Croissants • Danish • Fruit & Fibre Muffins (V)  
Butter & Fruit Preserves (V, GF, DF, VG)  
Fresh Cut Seasonal Fruits • Melons • Berries (V, GF, DF, VG)  
Steel Cut Oatmeal • Plump Raisins • Brown Sugar (V, GF, DF, VG)  
Farm Fresh Scrambled Eggs • Cheese • Scallions (GF)  
Choice of 1: Buttermilk Pancakes or Brioche French Toast (V)  
Choice of 2 Link Sausage Types: Pork • Beef • Chicken • Turkey  
Choice of 1 Bacon Type: Crisp Bacon • Turkey Bacon • Canadian Back Bacon  
Breakfast Potatoes • Sautéed Onions & Peppers (V, GF, DF, VG)

## CHEF ATTENDED STATIONS

Upgrade to a full breakfast menu. A labour fee of \$150 per chef, per two hour period, applies to all Chef attended action and carving stations.  
One Chef per 50 guests. Minimum 25 guests required.

### Omelette Station (GF, V, DF) | 11

Mushrooms • Ham • Bacon • Cheddar Cheese • Tomatoes • Onions • Asparagus • Bell Peppers

### Steak Carvery (GF, DF) | 9

Striploin Steak • Salsa • Horseradish • Mustard • Hot Sauce

### Carved Ham Station (GF, DF) | 8

Smoked Honey Ham • Mustard • Raisin Chutney

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## A LA CARTE BREAKFAST OPTIONS & ENHANCEMENTS

Assorted Freshly Baked Butter Croissants • Chocolate Croissants • Fruit & Fibre Muffins • Danish (V) | **48 / dozen**  
Assorted Home Style Banana Loaf • Old Fashioned Lemon Loaf • Blueberry Loaf • Cranberry Orange Loaf (V) | **48 / dozen slices**  
House Made Scones • Fruit Preserves • Whipped Cream (V) | **48 / dozen**  
Assorted Danish (V) | **48 / dozen**  
House Made Cinnamon Buns (V) | **60 / dozen**  
Assorted Bagels • Regular, Herb & Fruit Flavoured Cream Cheese (V) | **48 / dozen**  
Steel Cut Oatmeal • Plump Raisins • Brown Sugar (V, GF, DF, VG) | **6 each**  
Fresh Cut Seasonal Fruit Salad • Berries (V, GF, DF, VG) | **10 / person**  
Selection of Individual Flavoured Pro-Biotic Greek Yogurt (V, GF) | **5 / each**  
Assorted Cold Cereal • Muesli • Shreddies • Raisin Bran • Cheerios (V, GF) | **4 / each**  
Buttermilk Pancakes • Brioche French Toast with Québec Maple Syrup (V) | **7.5 / each**  
Individual Yogurt Parfait • House Made Granola • Berries (V, GF) | **60 / dozen**

### Local Favourites:

Classic Egg Benedict | **8**  
Smoked Sockeye Salmon Benedict | **9.5**  
Dungeness Crab • Spinach • Potato Pancake Benedict | **10.5**

### Warm Breakfast Sandwich | 9:

The English Muffin: Free Range Egg • Bacon • Jack Cheese  
The Breakfast Panini: Fried Free Range Egg • Bacon • Tomato Relish  
The Santa Fe Wrap (V): Peppers • Jalapeno • Jack Cheese • Hash Brown

The Murphy Sandwich (V): Sundried Tomato • Mozzarella • Basil  
The Classic: Grilled Ham • Cheese • Fried Egg  
The Healthy Wrap (V, GF): Egg White Breakfast Wrap • Feta Cheese • Spinach • Pesto

### Beverages:

Freshly Brewed Coffee • Decaffeinated Coffee • Tea | **6**  
Assorted Bottled Juice | **4**  
All Day Infused Water • Cucumber • Citrus • Kiwi • Strawberry & Mint | **36** (serves 20)  
Milk: 2% • Skim • Chocolate • Soy • Almond | **32** per pitcher (serves 8)  
Pitchers of Chilled Juice • Orange • Grapefruit • Apple | **40** (serves 8)

### Smoothies (V, GF) | 7: Choose 1 of the below

The Antioxidant: Fresh Berries, Matcha Powder, Beets  
The Feel Good: Mango, Banana, Orange  
The Groovy Green: Bananas, Grapes, Apple, Kale

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## PLATED BREAKFAST OPTIONS

A minimum guarantee of 10 guests is required for all plated breakfast or \$5 surcharge per person applies.  
All plated breakfasts include freshly brewed coffee, decaffeinated coffee & tea.

### Yaletown | 30

Choice of 1 Individual Blueberry, Banana or Orange Smoothie (V, GF)  
Platter of Fresh Cut Seasonal Fruit with Berries (V, GF, DF, VG)  
Farm Fresh Scrambled Eggs (GF, DF)  
Pan Fried Potatoes (V, GF, DF, VG)  
Sautéed Mushrooms (V, GF, DF, VG)  
Canadian Side Bacon  
Roasted Campari Tomato (V, GF, DF, VG)

### Kitsilano | 34

Chilled Fresh Orange Juice (V, GF, DF, VG)  
Basket of Freshly Baked Croissants • Fruit & Fibre Muffins • Assorted Danish (V)  
Platter of Fresh Cut Seasonal Fruit with Berries (V, GF, DF, VG)  
Eggs Benedict • Canadian Back Bacon • Herb Hollandaise Sauce  
Sautéed Potatoes (V, GF, DF, VG)

### Howe Sound | 40

Choice of 1 Individual Blueberry, Banana or Orange Smoothie (V, GF)  
Salmon Avocado Brioche • Tomato Hollandaise  
Poached Egg  
Fruit Salad (V, GF, VG, DF)

### Upgrade to one of our Local Favourites:

Smoked Sockeye Salmon Benedict | **Add 7**  
Dungeness Crab • Spinach • Potato Pancake Benedict | **Add 7**  
Bacon • Heirloom Tomato Benedict | **Add 5**

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## THEMED COFFEE BREAKS

### Local Fares • Great Taste •

A minimum guarantee of 20 guests is required for all themed coffee breaks or \$5 surcharge per person applies. All themed coffee breaks include freshly brewed coffee, decaffeinated coffee & tea.

### Grouse Grind | 16

Pinnacle Trail Mix (Dried Cranberries • Blueberries • Apricots • Banana Chips • Assorted Nuts) (V, GF, DF, VG)  
Individual Granola & Berry Pro-Biotic Yogurt Parfaits (V, GF)  
Selection of Fresh Whole Fruits: Bananas • Apples • Pears (V, GF, DF, VG)

### Sweet Tooth | 16

Assorted Cupcakes Including • Cappuccino Cream Cheese • Lemon Curd • Nutella Oreo (V)  
Assorted Macarons • Hazelnut • Coffee • Pistachio • Raspberry • Lemon • Chocolate (V)  
Fresh Fruit Skewers (V, GF, DF, VG)

### Commercial Drive | 20

Cured Meats and Antipasti Platters (V, GF, DF, VG)  
Margarita Flatbread (V)  
Assorted Iced Fruit Cali-Pops (V, GF, DF, VG)  
Assorted San Pellegrino Sodas (V, GF, DF, VG)

### Sea to Sky | 20

Smoked Pacific Salmon • Candied Salmon (GF, DF)  
Traditional House Made Bannock Bread • Saskatoon Berry Compote (V, DF)  
Fresh Cut Seasonal Fruits • Melons • Berries (V, GF, DF, VG)

### Healthy Afternoon | 22

Blueberry, Banana Smoothie (V, GF)  
Vegetable Crudités (V, VG, DF, GF)  
Spiced Mixed Nuts (V, VG, DF, GF)  
Mixed Root Chips (V, VG, DF, GF)

### Playland | 26

Assorted Pizza Slices Including • Hawaiian • Cheese • Pepperoni Mushroom (V)  
Scoop Your Own Popcorn • Sea Salt Popcorn • Kettle Corn (V)  
Mini Corn Dogs  
Cinnamon Sugar Mini Doughnuts (V, GF, DF, VG)  
Bottled Juice • Soft Drink • Mineral Water

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## A-LA-CARTE BREAK OPTIONS

(priced per dozen)

Individual Natural & Fruit Flavoured Yogurt (V, GF) | **48**  
Home Style Granola Bars (V, GF) | **52**  
Power & Energy Bars (V) | **36**  
Selection of Whole Fresh Fruits (V, GF, DF, VG) | **36**  
Fresh Fruit Skewers (V, GF, DF, VG) | **60**  
Individual Granola & Berry Pro-Biotic Yogurt Parfaits (V, GF) | **60**  
Mini Quiches • Florentine • Lorraine (V) | **52**  
Freshly Baked Butter Croissants • Chocolate Croissants • Fruit & Fibre Muffins • Danish (V) | **48**  
Assorted Home Style Banana Loaf • Old Fashioned Lemon Loaf • Blueberry Loaf • Cranberry Orange Loaf (V) | **48 / dozen slices**  
Chocolate Dipped Strawberries (V, GF, VG) | **42**  
Belgian Truffle Brownies (V) | **50**  
Assorted Miss Vickie's Individual Bags of Chips (V, GF, DF, VG) | **36**  
Assorted Squares & Bars • Cheesecake Bars • Nanaimo Bars (V) | **48**  
Butter Pecan Tarts (V) | **42**  
Assorted Macarons • Hazelnut • Coffee • Pistachio • Raspberry • Lemon • Chocolate (V) | **52**  
Cheesecake Pops (V) | **60**  
Assorted Pinnacle Cookies • Chocolate Chip • Oatmeal & Raisin (V) | **48**  
Scoop Your Own Popcorn • Sea Salt Popcorn • Kettle Corn (V, GF) | **48**  
Churros with Chocolate & Caramel Sauce (V) | **60**  
Rock Salt Jumbo Pretzels • Assorted Mustards (V) | **60**

### Plates & Platters

(priced per presentation, serves 10 people)

Cured Meats, Salami & Charcuterie (DF) | **120**  
Domestic Cheese Plate • Artisan Bread • Crackers • Grapes (V) | **140**  
Fresh Cut Seasonal Fruits • Melons • Berries (V, GF, DF, VG) | **100**  
Market Fresh Vegetable Crudités • Spinach Artichoke • Ranch (V, GF, DF, VG) | **95**  
Tortilla Chips • Guacamole • Salsa • Sour Cream (V) | **70**  
Deluxe Finger Sandwiches: Tomato & Cucumber (V) • Ham & Cheese • Salmon | **75** (serves 10 people/3 pieces each)  
Pizza: Hawaiian • Pepperoni & Mushroom • Three Cheese (V) | **100** (serves 10 people/3 pieces each)  
House Made Hot Chips 'n Dips (V) : Potato Chips • Corn Chips • Pita Chips • Hummus • Onion Dip • Cheese Dip | **90**

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## BEVERAGES

### Quench Your Thirst...

Unlimited All Day Coffee & Tea Break | **15** per person (maximum 3 refreshes)  
Freshly Brewed Coffee • Decaffeinated Coffee • Tea | **6** per person

Infused Water • Cucumber • Citrus • Kiwi • Strawberry • Mint | **36 Choose 1 flavour** (serves 20)  
Assorted Bottled Juices | **4**  
Assorted Regular & Diet Pepsi • 7-Up • Canada Dry Ginger Ale | **4**  
San Pellegrino Assorted Regular & Flavoured Sparkling Water | **5**  
Pinnacle Bottled Water | **3**

### Pitchers & Bowls

Milk • Chocolate Milk • Iced Tea • Lemonade | **32 per pitcher** (pitcher serves 8)  
Chilled Fresh Juice • Orange • Grapefruit • Apple | **40 per pitcher** (pitcher serves 8)  
Rosemary Lemonade | **32 per pitcher** (pitcher serves 8)  
Infused Lemon Green Tea | **36 per pitcher** (pitcher serves 8)  
Non-Alcoholic Punch | **90 per bowl** (punch bowl serves 20)

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## WORKING LUNCHES

All working lunch buffets include house made potato chips & pepperoncini, freshly brewed coffee, decaffeinated coffee & tea. A minimum guarantee of 25 guests is required for all working lunch buffets or \$5 surcharge per person applies.

### Coal Harbour Working Luncheon | 43

Minimum guarantee required is 25 guests or \$5 per person surcharge applies

#### **Soup:** (choose 1)

Cream of Tomato & Basil (V, GF) • Tortilla • Thai Chicken (DF, GF) • Harvest Butternut Squash (V, GF, DF, VG) • Brie & Caramelized Onion Soup (V)  
• Cream of Mushroom Soup (V)

#### **Salad:** (choose 2)

Hand Select Fraser Valley Greens with Two Vinaigrettes • Green Goddess Dressing • Balsamic Vinaigrette  
Traditional Greek Salad • Feta Cheese • Kalamata Olives (V, GF)  
Classic Caesar • Crisp Romaine • Herb Croutons • Shaved Reggiano • House Dressing  
Marinated Sui Choy Asian Green Salad • Tofu  
Quinoa Salad • Crisp Vegetables • Olives • Lemon • Capers

#### **Cold Sandwich:** (choose 2 meat and 1 vegetarian)

Assortment of Breads • Baguette • Ciabatta • Wraps

#### Choice of Three Fillings:

Shaved Roast Beef • Creamed Horseradish • Smoked Mozzarella  
Cilantro Chicken Salad Wrap  
BLT Wrap • Bacon • Lettuce • Tomato • Mayonnaise  
Shaved Ham • Swiss Cheese • Dijon Mustard Mayonnaise  
Shaved Fresh Roast Turkey with Apple • Brie • Cranberries • Arugula  
Italian Salami with Arugula • Provolone Cheese • Roasted Peppers • Tapenade  
Sliced Tomato • Cucumber • Gouda Cheese • Hummus (V)  
Arugula • Sliced Tomato • Avocado • Cucumber (V, VG)

#### **Dessert:** (choose 1)

Classic Tiramisu (V) • Strawberry Shortcake (V) • Lemon & Pecan Squares (V) • Assorted Cookies (V) • Fruit Streusel Coffee Cake (V) • Assorted Cupcakes (V)

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## WORKING LUNCHESES (CONT'D)

All working lunch buffets include house made potato chips & pepperoncini, freshly brewed coffee, decaffeinated coffee & tea.  
A minimum guarantee of 25 guests is required for all working lunch buffets or \$5 surcharge per person applies.

### Cordova Working Luncheon | 45

**Soup:** (choose 1)

Cream of Tomato & Basil (V, GF) • Tortilla (V, DF) • Thai Chicken (DF, GF) • Harvest Butternut Squash (V, GF, DF, VG) • Brie & Caramelized Onion Soup (V) • Cream of Mushroom Soup (V)

**Salad:** (choose 2)

Hand Select Fraser Valley Greens with Two Vinaigrettes • Green Goddess Dressing • Balsamic Vinaigrette  
Traditional Greek Salad • Feta Cheese • Kalamata Olives (V, GF)  
Classic Caesar • Crisp Romaine • Herb Croutons • Shaved Reggiano • House Dressing  
Marinated Sui Choy Asian Green Salad • Tofu  
Quinoa Salad • Crisp Vegetables • Olives • Lemon • Capers

**Hot Sandwich:** (choose 2 meat and 1 vegetarian)

Assortment of Breads • Baguette • Ciabatta • Wraps

Choice of Three Fillings

Pulled Braised Beef Short Rib • Blue Cheese • Celery Slaw  
Grilled Marinated Chicken • Salami & Swiss Cheese  
BBQ Pulled Pork • Crisp Slaw  
Ahi Tuna • Pesto • Peppers • Arugula  
South Western Wrap • Roasted Vegetables • Black Bean & Corn (DF, VG)  
Hot Reuben • Pastrami • Rye • Sauerkraut • Swiss Cheese  
Pork Schnitzel • Pretzel Bun • Dill Mayonnaise  
Pita Falafel • Lettuce • Tomatoes • Tahini Sauce (V)

**Dessert** (choose 1):

Grand Marnier Chocolate Mousse (V, GF) • Classic Tiramisu (V) • Strawberry Shortcake (V) • Lemon & Pecan Squares (V) • Assorted Cookies (V) • Fruit Streusel Coffee Cake (V)  
• Assorted Cupcakes (V)

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## WORKING LUNCHES (CONT'D)

All working lunch buffets include house made potato chips & pepperoncini, freshly brewed coffee, decaffeinated coffee & tea. A minimum guarantee of 25 guests is required for all working lunch buffets or \$5 surcharge per person applies.

### Hastings Working Luncheon | 48

**Soup:** (choose 1)

Cream of Tomato & Basil (V, GF) • Tortilla (V, DF) • Thai Chicken (DF, GF) • Harvest Butternut Squash (V, GF, DF, VG) • Brie & Caramelized Onion Soup (V) • Cream of Mushroom Soup (V)

**Salad:** (choose 2)

Hand Select Fraser Valley Greens with Two Vinaigrettes • Green Goddess Dressing • Balsamic Vinaigrette  
Traditional Greek Salad • Feta Cheese • Kalamata Olives (V, GF)  
Classic Caesar • Crisp Romaine • Herb Croutons • Shaved Reggiano • House Dressing  
Marinated Sui Choy Asian Green Salad • Tofu  
Quinoa Salad • Crisp Vegetables • Olives • Lemon • Capers

**Hot Entrée:** (choose 1)

Chicken Marsala • Pecorino • Gnocchi • Vegetable Ratatouille • Garlic Bread  
Butter Chicken • Chickpea Curry (V, GF) • Cardamom Scented Basmati Rice • Naan  
Meat Lasagne • Vegetarian Lasagne • Garlic Bread

**Dessert:** (choose 1)

Classic Tiramisu (V) • Strawberry Shortcake (V) • Lemon & Pecan Squares (V) • Assorted Pinnacle Cookies (V) • Fruit Streusel Coffee Cake (V) • Assorted Cupcakes (V)

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## BUFFET LUNCHES

### Local • Fresh • Creative

All buffet lunches include freshly brewed coffee, decaffeinated coffee & tea.

A minimum guarantee of 25 guests is required for all hot Lunch Buffets or \$5 surcharge per person applies.

### The Ultimate Soup & Salad Bar | 35

#### Mix & Match to Your Liking

#### Soup: (choose 1)

Cream of Tomato & Basil (V, GF) • Tortilla (V, DF) • Thai Chicken (DF, GF) • Harvest Butternut Squash (V, GF, DF, VG) • Brie & Caramelized Onion Soup (V)  
• Cream of Mushroom Soup (V)

#### Your Lettuce (V, GF, DF, VG):

Chopped Romaine • Butter Lettuce • Mesclun • Arugula • Spinach

#### Your Toppings (V):

Tomato • Shredded Carrot • Peppers • Egg • Grated Cheddar Cheese • Grated Parmesan • Feta • Radish • Croutons  
• Chickpeas • Kidney Beans • Raisins • Sunflower Seeds • Tofu • Lentils • Quinoa • Bean Sprouts

#### Your Dressing or Vinaigrette:

Creamy Ranch (V) • French (V) • Italian (V) • Balsamic (V, DF, GF) • Olive Oil (V, GF, DF, VG) • Thai

#### ADD ON:

Herb Garlic Bread (V) | 3

Grilled Vegetables (V, GF, DF, VG) | 6

Greek Style Chicken Skewers (GF, DF) | 10

Glazed BBQ Beef Skewers (GF, DF) | 10

Seared Salmon Filet (GF, DF) | 10

#### Dessert:

Fresh Sliced Seasonal Fruits • Melons • Berries (V, GF, DF, VG)

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## BUFFET LUNCHES (CONT'D)

All buffet lunches include freshly brewed coffee, decaffeinated coffee & tea.  
A minimum guarantee of 25 guests is required for all hot Lunch Buffets or \$5 surcharge per person applies.

### Commercial Drive | 46

Vine Ripened Tomatoes • Bocconcini • Cracked Pepper (V)  
Grilled Vegetables • Extra Virgin Olive Oil (V, GF, DF, VG)  
Green Bean Salad • Baby White Potatoes • Tuna • Capers • Anchovies (DF, GF)  
~  
Spinach Ricotta Ravioli • Rose Sauce (V)  
Italian Style Paninis • Parma Ham • Goat Cheese • Peppers

#### Dessert:

Fresh Sliced Seasonal Fruits • Melons • Berries (V, GF, DF, VG)  
Tiramisu Soufflé Cake (V)

### Taste of India | 48

Grilled Naan Bread (V) • Poppadom (V, GF, DF, VG) • Raita Dip (V, GF, DF, VG) • Tamarind Chutney (V)  
~  
Dhal Soup (V)  
~  
Mixed Greens • Lemon & Olive Oil Dressing (V, GF, DF, VG)  
Indian Cucumber Salad • Yogurt • Lemon (V, GF, DF, VG)  
~  
Butter Chicken  
Chickpea Curry (V)  
Rice Pilau • Peas • Cumin (V)  
Vegetarian Samosas • Tamarind Chutney (V)

#### Dessert:

Rasmalai

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## BUFFET LUNCHES (CONT'D)

All buffet lunches include freshly brewed coffee, decaffeinated coffee & tea.

A minimum guarantee of 25 guests is required for all hot Lunch Buffets or \$5 surcharge per person applies.

### **Mediterranean Feast | 50**

Fresh Pita Bread (V) • Hummus (V) • Roasted Eggplant Dip (V)

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Mixed Greens • Lemon & Olive Oil Dressing (V, GF, DF, VG)

Traditional Greek Salad • Feta Cheese • Kalamata & Mediterranean Olives (V, GF)

Sweet Red Onions • Capers & Lemon • Olive Oil

~

Beef Souvlaki • Tzatziki Dip (GF)

Chicken Souvlaki • Tzatziki Dip (GF)

Lemon Potatoes (V, GF, DF, VG)

Spanakopita (V)

~

Fresh Sliced Seasonal Fruits • Melons • Berries (V, GF, DF, VG)

Baklava (V)

### **Dr. Sun Yat-Sen Gardens | 50**

Steamed Pork Dumplings • Shrimp Pockets

Szechwan Chicken (GF, DF)

Beef & Broccoli Stir-fry • Black Bean Sauce (GF, DF)

Fried Shanghai Noodles • Mushroom • Oyster Sauce (DF)

Fried Rice (GF, DF)

Fried Tofu • Chili Garlic • Rock Salt (V, VG, GF, DF)

Asian Vegetable Stir-fry (V, GF, DF, VG)

~

Mango Cheesecake (V)

Deep Fried Sesame Balls (V)

Fortune Cookies (V)

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## BUFFET LUNCHES (CONT'D)

All buffet lunches include freshly brewed coffee, decaffeinated coffee & tea.

A minimum guarantee of 25 guests is required for all hot Lunch Buffets or \$5 surcharge per person applies.

### Summer BBQ | 48

**Salad:** (choose 2)

Hand Select Fraser Valley Greens with Two Vinaigrettes • Green Goddess Dressing • Balsamic Vinaigrette  
Classic Caesar • Crisp Romaine • Herb Croutons • Shaved Reggiano • House Dressing  
Coleslaw • Lemon • Scallions

**Hot Entrée:** (choose 2)

Smoked Beef Brisket • Coffee Spiced Rub • Chimichurri (GF, DF)  
BBQ Chicken • Hickory BBQ Sauce (GF, DF)  
Flat Iron Steak • Chipotle Marinade (GF, DF)  
Baby Back Ribs • Honey BBQ Sauce (GF, DF)

**Hot Sides:**

Baked Beans • Maple Syrup (V, VG, DF, GF)  
Jalapeno Cheddar Corn Bread • Tomato Chutney (V)

**Dessert:**

Chocolate Truffle Decadence Cake (V)

### Granville Market | 52

Hand Select Fraser Valley Greens with Two Vinaigrettes • Green Goddess Dressing • Balsamic Vinaigrette  
BC Hot House Grilled Vegetables • Balsamic (V, GF, DF, VG)  
Hand Picked Tomatoes • Olive Oil • Sea Salt (V, GF, DF, VG)

Cured Genoa & Black Pepper Salami  
Pâté Selection: Pepper • Cognac • Mushroom

Pemberton Meadows Shaved Flat Iron Steak (GF, DF)  
Marinated Rosstown Farms Chicken Breast (GF, DF)

Local & Artisan Cheese Selection: Island Brie Cheese • Aged White Cheddar • Blue Vein Cheese (V)

Apple Pie & Chocolate Chip Cookies (V)

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## BUFFET LUNCHES (CONT'D)

All buffet lunches include freshly brewed coffee, decaffeinated coffee & tea.

A minimum guarantee of 25 guests is required for all hot Lunch Buffets or \$5 surcharge per person applies.

### Mexican Fiesta | 50

#### Soup:

Tortilla Soup (V, DF)

#### Salad: (choose 2)

Hand Select Fraser Valley Greens • Chipotle Vinaigrette (V, VG, DF, GF)

Classic Caesar • Crisp Romaine • Herb Croutons • Shaved Reggiano • House Dressing

Mexican Bean Salad • Corn • Lime Vinaigrette (V, GF, DF)

#### Hot Entrée: (choose 2)

Tacos • Carne Asada (Grilled Flat Iron Steak) • Salsa • Salsa Verde • Pico De Gallo (GF, DF)

Tacos • El Pastor (Pork & Pineapple) • Salsa • Salsa Verde • Pico De Gallo (GF, DF)

Tacos • Carnitas (Crispy Pork) • Salsa • Salsa Verde • Pico De Gallo (GF, DF)

Tacos • Grilled Ling Cod • Salsa • Salsa Verde • Pico De Gallo (GF, DF)

Quinoa Burrito • Sweet Potato • Black Bean • Salsa • Salsa Verde • Pico De Gallo (V)

#### Dessert:

Churros with Chocolate Sauce & Caramel Sauce (V)

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## PLATED LUNCHES

All plated lunches include artisan breads, rolls & butter, freshly brewed coffee, decaffeinated coffee & tea service.  
A minimum guarantee of 10 guests is required for all plated lunches, or \$5 surcharge per person applies.  
All plated lunches require a minimum of 2 courses.

### Soup | 10

Cream of Tomato & Basil (V, GF)  
Tortilla (V, DF)  
Thai Chicken (DF, GF)  
Harvest Butternut Squash (V, GF, DF, VG)  
Brie & Caramelized Onion Soup (V)  
Cream of Mushroom Soup (V)

### Salad | 13

Classic Caesar • Crisp Romaine • Herb Croutons • Shaved Reggiano • House Dressing  
Chef's Select Lettuces • Sherry Vinaigrette • Sundried Cranberries • Apple • Grape Tomatoes • Radish (V, GF, DF, VG)  
Quinoa Salad • Crisp Vegetables • Olives • Lemon • Capers

### Vegetarian | 28

Spinach & Ricotta Cannelloni • Grilled Vegetables • Mushroom Cream Sauce (V)  
Gnocchi Primavera • Mushrooms • Peppers • Cream Sauce (V)  
Quinoa Pilaf • Grilled Portobello Mushroom • Fried Brussel Sprouts (V, VG, DF, GF)

### Poultry | 32

Grilled Chicken Breast • Linguine Pesto Cream Noodles • Seasonal Vegetables  
Pan Seared Chicken Breast • Yukon Mashed Potatoes • Forest Mushrooms • Blistered Tomato • Seasonal Vegetables (GF)  
Roasted Chicken • Dauphinoise Potato • Braised Greens • Seasonal Vegetables (GF)

### Seafood | 34

Sockeye Salmon Fillet • Fingerling Potato & Leeks Sautéed • Seasonal Vegetables (GF)  
Pan Seared Pacific Ling Cod • Soft Gruyere Polenta • Sautéed Fennel • Puttanesca Vinaigrette • Seasonal Vegetables (GF)  
Miso Glaze Halibut • Citrus Rice Pilaf • Seasonal Vegetables

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## PLATED LUNCHES (CONT'D)

All Plated lunches include artisan breads, rolls & butter, freshly brewed coffee, decaffeinated coffee & tea service.  
A minimum guarantee of 10 guests is required for all plated lunches, or \$5 surcharge per person applies.  
All plated lunches require a minimum of 2 courses.

### The Grill | 25 (Maximum 30 Guests)

Angus Beef Burger • Aged White Cheddar • Bacon • Lettuce • Tomatoes • Mayonnaise  
Wedge Potatoes • Cajun Spice  
Crisp Garden Salad • Tomatoes • Cucumbers • Radish • Balsamic Vinaigrette  
*\*Vegetarian Option Available*

### Chop House | 36

California New York Steak • Yukon Mashed Potatoes • Roasted Root & Seasonal Vegetables (GF)  
Spiced Fraser Valley Pork Chop • Braised Savoy Cabbage • Sautéed Fingerling Potato • Seasonal Vegetables (GF, DF)  
Braised Beef Short Rib • Yukon Mascarpone Mashed Potatoes • Sautéed French Beans • Seasonal Vegetables (GF)

### Dessert | 10

Traditional Clafoutis  
Rich Belgian Chocolate Mousse (GF)  
Crème Caramel (V, GF)  
Chocolate Crème Brûlée (V, GF)  
Strawberry Shortcake (V)  
Fresh Sliced Seasonal Fruit with Melons & Berries (V, GF, DF, VG)

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## RECEPTION HORS D'OEUVRES

Priced per Dozen.

A minimum of two (2) dozen hors d'oeuvres per order required.

### Served Cold

Baby Roma Tomato Bocconcini Skewers • Basil • Virgin Olive Oil (V) | **44**

Crispy Serrano Ham & Quince Crostini • Herb Goat Cheese | **44**

White Bean Bruschetta (V, DF) | **44**

Wilted Grape Tomato Bruschetta • Basil • Shaved Parmesan (V) | **44**

Ancho Chili Prawns • Flour Tortilla • Mango Salsa | **48**

Smoked Sockeye Salmon • Mini Herb Crostini • Lemon Mascarpone | **50**

Ahi Tuna Poke Cones • Wasabi Peas • Micro Pea Shoots | **50**

Mini Crab & Avocado Spoons (GF, DF) | **50**

Citrus Scallop Crudo (DF) | **54**

Sushi Rolls: California • Dynamite • Avocado | **54** (Minimum order 5 dozen required – Best served buffet style)

Moroccan Spiced Lamb Loins • Flat Bread • Tabbouleh • Fig • Pine Nut | **56**

### Served Hot

Vegetable Samosas • Cilantro Yogurt (V) | **44**

Mushroom, Kale & Walnut Tartlet (V) | **46**

Aged Cheddar & Apricot Tart (V) | **48**

Crispy Tiger Prawns • Thai Sweet Chili Sauce | **48**

Deep Fried Chickpeas (V, VG, DF, GF) | **48**

BBQ Chicken Spring Rolls • Plum Sauce | **50**

Pear & Gruyere Tartlet with Candied Walnuts (V) | **50**

Pulled Pork Corn Bread Toasts • Smokey Tomato Relish | **50**

Vegetarian Spring Rolls • Plum Sauce (V) | **50**

Chicken Karaage • Wasabi Aioli • Minted Yogurt Dip | **52**

Grilled Black Tiger Prawns • Garlic Aioli (GF, DF) | **52**

Pulled Pork Sliders • Coleslaw | **52** (Best served buffet style)

Italian Meatballs • Marinara Sauce | **54**

Alberta Braised Beef Sliders • Celery Slaw • Blue Cheese | **56** (Best served buffet style)

Singaporean Chicken Satay • Indonesian Peanut Sauce (GF, DF) | **58**

Dungeness Crab Cake Sliders • Lemon Aioli | **60** (Best served buffet style)

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## RECEPTION HORS D'OEUVRES (CONT'D)

### **Small Plates | 5** (Best Presented Stationed – Minimum order of 20)

Individual Mac & Cheese • Panko Crust (V)  
Mini Beef Wellington • Truffle Duxelle • Peppercorn Jus  
Thai Noodle Salad • Cilantro • Ginger • Rice Wine Vinegar • Thai Basil • Peppers • Green Onions • Chilies (DF)  
Kale Salad • Lemon Juice • Olive Oil • Tomato • Roasted Sunflower Seeds • Cranberries (V, GF, DF, VG)  
Roasted Beet & Watermelon Salad • Arugula • Goat Cheese • Sweet Onion (GF)  
Individual Spätzle • Gruyere Gratin (V)

### **Asian Dim Sum | 3 each** (Minimum order of 20 pieces)

Har Gow: Shrimp Meat Dumpling  
Siu Mai: Minced Pork Dumpling  
Mini BBQ Pork Buns

## PLATTERS

All Platters serve 30 guests

### **Sliced Smoked Sockeye Salmon | 300**

Rye Bread • Capers • Sweet Onion

### **Candied-Smoked Sockeye Salmon | 330**

Bannock Bread • Saskatoon Berry Jam  
(Order must be placed 7 days prior to the event)

### **Seafood Antipasti Platter | 480**

Mussels • Clams • Squid • Scallops • Prawns • Lemon Herb Aioli (V, GF, DF) • Oven-Dried Wafer Breads

### **Charcuterie Board | 360**

Local Air Dried, Smoked & Cured Meats • Olives • Pickles • Grainy Mustard (V)

### **Chilled Black Tiger Prawns (GF, DF) | 360** \*Sustainable Product Based on 3 Pieces per Person

Classic Mary Rose Sauce (DF) • Horseradish Spiked Cocktail Sauce (DF)

All prices are subject to 20% service charge. All Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an extra 10% PST

## PLATTERS (CONT'D)

All Platters serve 30 guests

**Assorted Deluxe Sushi Presentation (GF, DF) | 540** \* Based on 3 Pieces per Person  
Selection of Rolls, Nigiri and Sashimi • Wasabi • Pickled Ginger • Soy Dipping

**Local Artisan Cheese Presentation (V) | 540**  
Polar Grove Tiger Blue • Qualicum Bay Brie • Okanagan Valley Goat • Armstrong Cheddar • Artisan Bread • Crackers • Preserves • Grapes

**Warm Oven Baked Wheel of Brie Presentation (V) | 180**  
Wrapped in Puff Pastry • Brandy Okanagan Walnut & Stone Fruit Glaze • Crackers • Rustic Bread

**Market Fresh Vegetable Crudité Presentation (V) | 285**  
Herb (V) • Red Pepper (V, GF) • Hummus Dips (V, GF, DF, VG)

## CHEF ASSISTED CARVING & ACTION STATIONS

A minimum guarantee of 50 guests is required for all action stations or \$8 surcharge per person applies  
All Chef Assisted Stations are subject to \$150 per Chef, per two hour period

**Roast Fraser Valley Breast of Turkey (GF, DF) | 350** \*Serves 50 people  
Mini Kaisers • Cranberry Mayonnaise

**West Coast Salmon Wellington | 350** \*Serves 50 people  
Mushrooms • Lobster Sauce

**Roast Leg of Lamb | 500** \*Serves 50 people  
Mini Pitas • Tzatziki • Mint Jelly

**AAA Angus Beef New York Strip (DF) | 650** \*Serves 50 people  
Bread Rolls • Sliced Tomatoes • Pickles • Lettuce • Mustards • Mayonnaise • Horseradish

**Roast Baron of Beef (DF) | 900** \*One Baron serves 100 people  
Rolls • Sliced Tomatoes • Pickles • Lettuce • Mustards • Mayonnaise • Horseradish

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## CHEF ASSISTED CARVING & ACTION STATIONS

A minimum guarantee of 50 guests is required for all action stations or \$8 surcharge per person applies.  
All Chef Assisted Stations are subject to \$150 per Chef, per two hour period.

### **Frites, Fries & Chip Station (V, GF, DF, VG) | 15**

House Made Yam and Potato Fries served with Traditional Condiments

Choose any Three Styles.

La Québécoise: Cheese Curds • Gravy

Cockney Chip Truck: Malt Vinegar • Curry Sauce • Chutney (V)

Tokyo Taters: Togarashi Mayo • Wasabi Mayo (DF, GF, V)

Coney Island: Chili Sauce • Chopped Onions (DF, GF)

Decadent: Truffle Oil • Reggiano Cheese (V, GF)

Chef Assistance Optional

### **Pasta in Action | 24**

Freshly Made Pastas served with Grilled Artisan Breads:

Pasta (V):

Cheese Tortellini • Spinach Ravioli • Penne Rigate

Sauces (V):

Tuscan Herb Tomato • Alfredo • Pesto Sauce

Selection of Toppings:

Grana Padano • Mushrooms • Chiles • Green Onion • Shrimp • Sautéed Chicken • Italian Sausage

Grilled Artisan Breads

Chef Assistance Optional

### **Seafood in Action | 26**

Sautéed Black Tiger Prawns • Lemon Herb Butter Sauce (3 pieces per person) (GF)

Sautéed Scallops • Frangelico Cream (3 pieces per person) (GF)

## NIBBLES

Priced Per Presentation, Serves 10 Guests. Minimum 20 guests in attendance required.

Deluxe Finger Sandwiches: Tomato & Cucumber (V) • Ham & Cheese • Salmon & Cream Cheese | **75** (allows 3 pieces per person)

Quesadillas • Roasted Vegetables (V) • Beef • Chicken | **90** (allow 3 pieces per person)

Assorted Thin Crust Pizzas • Cheese (V) • Hawaiian • Pepperoni & Mushroom | **100** (allow 3 slices per person)

Buffalo Style Chicken Wings • Blue Cheese • Ranch | **24 / dozen** (minimum order 2 dozen)

Buffalo Style Cauliflower Wings (V, GF, VG, DF) | **24 / dozen**

Fresh Vegetable Crudités & Dips (V) | **95** (Serves 10 people)

Tortilla Chips (V) • Guacamole • Salsa | **70**

House Made Chips 'n Dips (V): Potato Chips • Corn Chips • Pita Chips • Hummus • Onion Dip • Cheese Dip | **100**

House Made Chips 'n Warm Dips (V): Artichoke & Spinach or Roasted Eggplant Tartar Dip | **180**

## SWEETS

Chocolate Truffles (V) | **200** (50 pieces per order)

Colourful Macarons (V) | **225** (50 pieces per order)

Assorted French Pastries (V) • Madeleines • Mille-Feuilles • Chocolate Eclairs • Petit Fours | **230** (50 pieces per order)

Cheesecake Pops (V) | **250** (50 pieces per order)

Mini Carrot Cake (V) | **275** (75 pieces per order)

Choice of Three Individual Mini Desserts (V) | **375** (allow 75 pieces per order, maximum 3 choices).

Tiramisu • Crème Brûlée • Cheesecake Pops • Grand Marnier Chocolate Mousse • Chocolate Paté • Profiteroles • Chocolate Berry Cup (V)

Mini Key Lime Curd • Nougat Crumble (V) | **250** (50 pieces per order)

Mango Chia Seed Parfait (V) | **250** (50 pieces per order)

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## PLATED DINNERS

### Design Your Own Plated Three-Course or Four-Course Dinner

All plated dinners are served with artisan rolls, butter and freshly brewed coffee, decaffeinated coffee & tea.

A minimum guarantee of 25 guests is required for all plated dinners, or \$8 surcharge per person applies.

All plated dinners require a minimum of 3 courses.

### Soups:

Lobster Bisque | 16

Fire Roasted Tomato Basil (V) | 12

Roasted Butternut Squash • Coconut Milk (V) | 12

Cream of French Brie & Caramelized Onion (V) | 13

Wild BC Mushroom (V) | 12

### Salads:

Eight Herb Market Salad • Blistered Tomatoes • Pine Nuts • Sherry Vinaigrette (DF, GF) | 14

Spinach Salad • Pistachio • Okanagan Valley Goat Cheese • Smoked Bacon • Raspberry Vinaigrette (GF) | 15

BC Hot House Tomato & Asparagus Salad • Pea Shoot • Sherry Vinaigrette (DF, GF) | 14

Roasted Beet & Okanagan Valley Goat Cheese Salad • Baby Arugula • Candied Pecans • Lemon Herb Vinaigrette (GF) | 16

Classic Caesar Salad • Crisp Romaine • Herb Croutons • Shaved Reggiano • House Dressing (V) | 14

### Entrées:

Pan Roasted Tuscan Chicken Breast • Sautéed Fingerling Potato • Vine Ripened Tomatoes • Mushrooms • Olives (GF, DF) | 43

Butternut Squash Ravioli • Sage Cream • Brown Butter • Mushrooms • Seasonal Vegetables | 40

Pan Seared Halibut • Apricot Miso Glaze • Boar Bacon • Sweet Potato Pavé • Seasonal Vegetables (GF) | 46

Seared Wild Sockeye Salmon • Wild Mushroom Fingerling Potato Ragout • Seasonal Vegetables (GF, DF) | 42

Seared Free Range Chicken Breast Stuffed with Asiago & Basil • Dauphinoise Potato • Seasonal Vegetables | 44

Grilled Alberta Beef Rib Eye • Whipped Mascarpone Yukon Potato • Seasonal Vegetables • Red Wine Reduction (GF) | 50

Certified AAA Angus Beef Tenderloin • Ponderosa Mushroom Sauté • Yukon Gold Purée • Seasonal Vegetables • Okanagan Red Reduction (GF) | 54

### Desserts:

White Chocolate Cheesecake • Coffee Cream • Strawberry Sauce • Almond Tuile (V) | 13

Sour Cherry Chocolate Torte • Coffee Anglaise • Berry Compote • Brandy Snap (V) | 14

Chocolate & Hazelnut Paté • Almond Tuile • Berry Compote (V) | 14

Sorbet Trio • Berries • Star Anise Syrup (V) | 12

Lemon Curd Tart • Shortbread Crust • Fresh Zesty Lemon Cream • Custard (V) | 16

Classic Tiramisu (V) | 14

Chocolate Mocha Pot de Crème (V) | 14

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## BUFFET DINNERS

All buffet dinners include a selection of artisan breads, rolls and flat breads, freshly brewed coffee, decaffeinated coffee & tea. A minimum guarantee of 50 guests is required for all dinner buffets or \$8 surcharge per person applies. All chef assisted stations are subject to \$150 per Chef, per two hour period.

### Mount Seymour | 78

#### Salads:

Hand Selected Fraser Valley Organic Greens • Selection of Vinaigrettes & Dressings (V)  
Greek Salad • Kalamata Olives • Feta Cheese (GF)  
Heart of Romaine • Caesar Dressing • Herb Croutons • Parmesan Reggiano (V)  
Tomato & Watercress Salad • Hazelnut & Shallot Dressing (GF, DF)  
Black Bean & Corn Salad • Ancho Vinaigrette (GF, DF)

#### Charcuterie Platter:

Local Air Dried, Smoked & Cured Meats • Olives • Pickles • Grainy Mustard

#### Hot Selection:

Roasted Lemon Thyme Chicken Breast • Herb Mustard Cream  
Spinach & Ricotta Cannelloni • Mushroom Cream (V)  
Roasted Fingerling Potatoes (V, GF, DF, VG)  
Locally Grown Market Vegetables • Plum Tomatoes • Herbs (V, GF, DF, VG)

#### Desserts:

Sliced Fresh Fruits & Melons (V, GF, DF, VG)  
Chef's Sweet Selection of Cakes, Tortes and Tarts (V) : Lemon & Pecan Squares • Fruit Flan • Double Chocolate Squares • Tiramisu  
• Strawberry Shortcake • Cheesecake with Strawberry & Blueberry Sauce (Sauce: V, GF, DF, VG)

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## BUFFET DINNERS (CONT'D)

All buffet dinners include a selection of artisan breads, rolls and flat breads, freshly brewed coffee, decaffeinated coffee & tea. A minimum guarantee of 50 guests is required for all dinner buffets or \$8 surcharge per person applies. All chef assisted stations are subject to \$150 per Chef, per two hour period.

### Cypress | 86

#### Salads:

Bibb Lettuce • Creamy Lemon Herb Dressing (V)  
Greek Salad • Kalamata Olives • Feta Cheese (V, GF)  
Heart of Romaine • Caesar Dressing • Herb Croutons • Grated Parmesan Reggiano (V)  
Tomato & Watercress Salad • Hazelnut & Shallot Dressing (V, DF, GF)  
Black Bean & Corn Salad • Ancho Vinaigrette (V, DF, GF)  
Marinated Mushroom Salad (V, GF, DF, VG)

#### Smoked Fish Platter:

Lox, Candied & Smoked Salmon • Mackerel • Trout • Crème Fraiche • Dill

#### Hot Selection:

Roasted Lemon Thyme Chicken Breast • Herb Mustard Cream  
Sockeye Salmon Filet • Lemon Garlic Sauce  
Spinach & Ricotta Cannelloni • Mushroom Cream (V)  
Roasted Fingerling Potatoes (V, GF, DF, VG)  
Locally Grown Market Vegetables • Plum Tomatoes • Herbs (V, GF, DF, VG)

#### Desserts:

Sliced Fresh Fruit & Melons (V, GF, DF, VG)  
Selection of Cakes, Tortes and Tarts including: Lemon Tart (V) • Fruit Flan (V) • Grand Marnier Chocolate Mousse (V, GF) • Linzer Tort (V) • Chocolate Baileys Cake (V) • Strawberry Shortcake (V) • Cheesecake with Strawberry & Blueberry Sauce (V) • Chocolate Hazelnut Cake (V)

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## BUFFET DINNERS (CONT'D)

All buffet dinners include a selection of artisan breads, rolls and flat breads, freshly brewed coffee, decaffeinated coffee & tea. A minimum guarantee of 50 guests is required for all dinner buffets or \$8 surcharge per person applies. All chef assisted stations are subject to \$150 per Chef, per two hour period.

### Capilano | 94

#### Salads:

Baby Spinach & Watercress • Toasted Pecans • Sherry Vinaigrette (V)  
Heart of Romaine • Caesar Dressing • Herb Croutons • Grated Parmesan Reggiano (V)  
Quinoa Salad • Pine Nuts • Artichoke (V)  
Wilted Vine Ripe Tomatoes • Balsamic Reduction (V)  
Baby White Potato Salad • Herb & Scallion Dressing (V)  
Marinated Mushroom Salad (V)

#### Seafood Platter:

Selection of Chilled Seasonal Coastal Seafood  
Smoked Tuna & Mackerel • Marinated Squid • Salmon • Prawns • Halibut • Mussels • Clams • Herb Mayonnaise • Mignonette Sauce • Lemon

#### Chef Assisted Carving Station:

AAA New York Strip Loin • Merlot Wine Jus (DF, GF)

#### Hot Selection:

Pan Seared Chicken Breast • Thai Coconut Curry Sauce  
Pacific Salmon • Roasted Fennel • Lemongrass Cream  
Butternut Squash Ravioli • Sage Brown Butter (V)  
Rice Pilaf (V)  
Mediterranean Style Sautéed Vegetables • Plum Tomatoes • Herbs (V)

#### Desserts:

Sliced Fresh Fruit & Melons (V, GF, DF, VG)  
Selection of Lemon Tart (V) • Fruit Flan (V) • Grand Marnier Chocolate Mousse (GF) • Linzer Tort • Chocolate Baileys Cake • Strawberry Shortcake (V) • Clafoutis (V)  
Chocolate Hazelnut Cake • Chocolate Paté (GF) • Profiteroles • Chocolate Berry Cup • Chocolate Eclairs

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## BEER • WINE • SPIRITS

Sip • Savour • Celebrate ...

### Domestic & Light Beer

Red Truck Ale & Lager • Molson Canadian • Kokanee • Coors Light • Budweiser  
• Alexander Keith's IPA • Stanley Park Windstorm Pale Ale • Stanley Park Noble Pilsner

Hosted | 8

Cash | 9

### Imported Beer

Heineken • Stella Artois • Corona

Hosted | 9

Cash | 10.5

### British Columbia Wines

Andrew Peller, Okanagan Valley, BC • Merlot • Sauvignon Blanc

Hosted | 8

Cash | 9

### House Spirits

Stolichnaya Vodka • Tanqueray Gin • Captain Morgan Dark & White Rum •  
Seagram's VO • Johnny Walker Red Label Scotch

Hosted | 8

Cash | 9

### Premium Spirits

Grey Goose Vodka • Bombay Sapphire Gin • Bacardi Dark & White Rum •  
Crown Royal Canadian Whiskey • Glenfiddich Single Malt Scotch Whiskey

Hosted | 10

Cash | 11

### Liqueurs

Bailey's Irish Cream • Kahlua • Grand Marnier • Cointreau

Hosted | 10

Cash | 11

### Signature Cocktails & Martinis

Premium Spirits

Hosted | 12

Cash | 14

### Non Alcoholic Beverages

Pepsi Products • Fruit Juices • Mineral Water • Sparkling Water

Hosted | 4

Cash | 5

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## UN-CORKED!

### White Wine

Sauvignon Blanc, Andrew Peller Estate, Okanagan Valley, BC	40
Pinot Gris, Burrowing Owl, Okanagan Valley, BC	50
Riesling, Mission Hill, Okanagan Valley, BC	48
Sauvignon Blanc, Black Hills Alibi, Okanagan Valley, BC	60
Chardonnay, Burrowing Owl, Okanagan Valley, BC	54
Varietal, Blasted Church, Hatsfield Fuse, Okanagan Valley, BC	42
Chardonnay, Hess Select, Salinas Valley, CA	54
Sauvignon Blanc, Kim Crawford, Marlborough, NZ	50

### Sparkling & Champagne

Mionetto, Prosecco, IT	52
Sumac Ridge, Steller's Jay Brut, Okanagan Valley, BC	60
Veuve du Vernay, Brut, Rosé, FR	55
Veuve Clicquot Ponsardin, Brut, FR	110

### Red Wine

Merlot, Andrew Peller Estate, Okanagan Valley, BC	40
Cabernet Merlot, Sandhill, Okanagan Valley, BC	44
Varietal, Blasted Church, Big Bang Theory Okanagan Valley, BC	42
Merlot, CedarCreek, Okanagan Valley, BC	42
Pinot Noir, Mark West, Napa, US	50
Chianti, Rufina Riserva, Tuscany, IT	60
Shiraz, Penfolds Koonunga Hill Estate, AU	54
Malbec, Donna Paula, Mendoza, AR	50

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## THE FINE PRINT, GUIDELINES & CONDITIONS

To ensure the highest quality of service for your event at Pinnacle Hotel Harbourfront, the following guidelines are in place regarding operating practices and available services.

### Banquet Service

Banquet Event Orders (BEOs) will be issued 10 days prior to your Event. BEOs require to be reviewed, revised (if necessary), signed and return within seven (7) days of the event date.

All final attendance guarantees, pre-selection of meals and dietary restrictions must be communicated to the Hotel within three (3) business days of the event date. The Hotel will set and serve based on the agreed number in the contract and charge accordingly. All increases to guarantees within three (3) business days are subject to food availability and a supplemental charge of \$10 per person over and above the set guarantees. The Hotel will prepare and set 3% above the guaranteed number. Food & Beverage choices of the overset are based on availability and are at the Hotel's discretion.

Server service time is based on the contracted time frame of your event, not including the set up and tear down period. Should your event extend past the contracted times, an additional labour charge of \$35.00 per server, per hour will apply.

### Food & Beverage Policies

Due to licensing requirements and quality control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Pinnacle Hotel Harbourfront, with the exception of wedding cakes, for which a service charge of \$4.50 per person (plus service charge and tax) for both individual plate or buffet service. Special dietary restrictions may be met if notified seventy-two (72) hours prior to the event.

#### **Plated Entrée Options:**

**Pre-Selected Menu:** Up to three (3) entrée options including a vegetarian option may be selected for plated events. The entrée counts are required three (3) business days prior to the dinner service, along with place cards indicating meal preference. The highest menu price will apply for the entire group.

#### **On-Site Menu Selection:**

Please add \$12.00 per person surcharge to the highest menu price for entrée choice on the night of (max 3 options). A minimum of four courses is required for tableside service. Table side service is offered to groups to a maximum of 50 guests.

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**Bar Service:**

A bartender labour charge of \$150.00 will apply should the minimum revenue of \$500.00 not be met, based on a two (2) hour period. In the event that bar service be required for longer than a two hour period, the minimum revenue required, per additional hour, is \$250. A bartender fee of \$75 per incremental hour where the minimum revenue is not met, will apply. For Cash Bar service, the labour charge for each cashier is \$100.00 should the minimum spend be less than \$500.00 per bar, based on a two (2) hour period. The Hotel provides one (1) cashier per 75 guests in attendance. All charges are subject to applicable taxes.

**Liquor Service:**

As stipulated by British Columbia liquor laws – no alcohol service is permitted after 1:00am Monday to Saturday and after 12:00am on Sunday. Pinnacle Hotel Vancouver Harbourfront reserves the right to inspect and regulate private parties, meetings and receptions.

**Outside Food & Beverage:**

No outside food and beverage will be permitted into the Hotel by patrons, vendors or guests without special permission from the Hotel prior to the event. The Hotel reserves the right to confiscate any outside food and / or beverages and / or charge for this service.

**Food Allergies:**

In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies. We will provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defence of such liability or claim of liability. Guests' names, who require special meals for dietary restrictions or allergies, are required three (3) business days prior to all events. Please note that any requests not provided in advance may be at an additional charge over and above the guaranteed numbers.

**Vendor & Outside Purveyors**

Pinnacle Hotel Harbourfront offers a complete list of vendors such as florists, musical entertainment, production, photography and lighting who are familiar with the physical layout and operating standards of the Hotel. You are under no obligation to use these vendors when holding an event at the hotel; however, your event professional must be made aware of all contracted vendors working in conjunction with your event.

**Loading Bay, Deliveries & Box Handling**

All vendors are required to advise the Event Manager of their delivery (in vehicle height of 13'6 for loading bay) and set up scheduled a minimum of one (1) week prior to the event. Loading docks must be reserved. The Hotel reserves the right to deny deliveries if received more than seventy-two (72) hours prior to the event. A box handling fee of \$5.00 per piece over and above the first (10) pieces will apply to shipments arriving or departing the premises. The Hotel does not accept COD (Cash on

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Delivery) shipments. All shipments must be received and picked up from the Hotel’s loading bay. The Hotel reserves the right to refuse any large deliveries dropped off at other locations. **The contract holder will be held responsible for any incurred damage(s) by outside vendors.**

All vendors are required to check-in with Receiving or Hotel representative prior to making their deliveries, must wear suitable attire and carry proper identification while on property. Please ensure all vendors working in conjunction with your event are informed and are in accordance to the City of Vancouver ordinance.

**Security Services:**

Security services must be arranged through your Event Manager. The Hotel, at its discretion, may require security for events. Only security agencies approved by the Hotel may be used. Events held for person under 19, such as graduations or proms, must have one security officer present per 50 guests for the duration of the event. The Hotel does not assume responsibility for any lost or damaged merchandise or articles left in the Hotel prior, during or following the event. All security arrangements can be booked through Pinnacle Hotel Harbourfront. Each security personnel are \$50.00 per hour, per personnel, based on a minimum recruitment of four (4) hours. A minimum notice of seven (7) days is required to secure security personnel.

**Pricing, Taxes, Service & Labour Charges**

Due to market fluctuations; menu prices can only be guaranteed within four (4) months of your event.  
 A labour charge of \$150.00 in addition to plus 5% GST may be applied to any food event with less than 25 guests.  
 Additional labour charges will be assessed for events held on Canadian statutory holidays at \$10.00 per person, per meal period, plus applicable GST.  
 A labour charge assessed at \$35.00 per hour, per houseman will be charged for same day room re-set.  
 Where extraordinary cleaning may be required after an event due to the use of glitter, confetti or similar items by the client, the Hotel reserves the right to charge a deep cleaning fee of \$150.00 for the smaller meeting rooms or \$300.00 for the Cordova Ballroom and Harbourfront Ballroom.

**Government Taxes Grid** *(All taxes are subject to change without notice)*

Food	20% Service Charge + 5 GST
Non-Alcoholic Beverages	20% Service Charge + 5% GST
Alcoholic Beverages	20% Service Charge + 10% PST + 5% GST
Audio-Visual Equipment	20% Service Charge + 7% PST + 5% GST
Décor, Floral & Delivery	20% Service Charge + 7% PST + 5% GST
Service Charge (20%)	5% GST
Room Rental Charge	20% Service Charge + 5% GST
Luggage Handling, Storage & Room Deliveries	5% GST

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**Hosted Coat Check:**

Manned Coat Check will be assessed at \$35.00 per hour, per attendant (minimum 4 hours).

**Power:**

Power requirements should be received at least two (2) weeks prior to your event. Current rates are available upon request from your Event Professional.

**Conference Call Capabilities:**

Should you require a dedicated phone line for long distance or conference call access; a speaker phone unit can be placed in your meeting room at \$165.00 per day.

**Internet:**

The Hotel is pleased to provide complimentary WIFI to all meeting rooms. Should you require a hardwired internet connection there is a fee of \$50 per line per day. Please contact your Event professional should you require dedicated bandwidth.

**Banners & Signage:**

The Pinnacle Hotel Harbourfront reserves the right to inspect and regulate signage for all private events, meetings and receptions. The Hotel must approve all art work prior to publication to ensure corporate specifications are respected in accordance to policies by the Hotel. The Hotel does not permit the use of nails, staples, thumb tacks or scotch tape to post on walls inside meeting space or outside in public space. ONLY masking tape is permitted inside meeting rooms and may not be posted against outside windows.

**Entertainment Royalty & Fees:**

**SOCAN** - Society of Composers, Authors and Music Publishers of Canada. SOCAN represents the Canadian performing rights of the Canadian music industry. This royalty fee is paid for the licences of using the music legally and ethically (applicable for both live and/or recordings played live (DJ)).

Room Capacity	Without Dancing	With Dancing
<b>1 – 100 people</b>	\$22.06	\$44.13
<b>101-300 people</b>	\$31.72	\$63.49
<b>301-500 people</b>	\$66.19	\$132.39

**RE:SOUND** – Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for performing rights (applicable for both live and/or recordings played live (DJ)).

Room Capacity	Without Dancing	With Dancing
<b>1 – 100 people</b>	\$ 9.25	\$18.51
<b>101-200 people</b>	\$13.30	\$26.63
<b>201-300 people</b>	\$27.76	\$55.52
<b>301-500 people</b>	\$39.33	\$78.66

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**Audio-Visual Services:**

All audio-visual equipment is provided by FMAV and charged at their pricing. A detailed list of equipment, packages and price list is available through your Event Professional. In the event that an outside AV provider is brought in, a patch fee of \$500 per day for the Cordova Ballroom and Harbourfront Ballroom, and \$250 per day for the smaller rooms will apply. The Hotel is not responsible for audio-visual equipment failure.

## PREFERRED VENDORS & SUPPLIERS

### AUDIO VISUAL

FMAV is our In-house AV specialist.

Please speak with your Event Professional for more details and pricing

### DÉCOR

#### Chair Décor

604.433-5522  
chairdecor.com

#### Design Network

604.929.0363  
designnetwork.ca

#### Debut Event Design

604.733.1812  
debuteventdesign.ca

#### Sunam Lighting & Décor

604.773.4000  
sunam.ca

### FLOWERS

#### Roa Floral & Event Designs

604.521.5465  
roadesigns.com

#### Vivio Flowers

604.669.7271  
vivioflowers.ca

#### Dushan Flowers

604.565.3733  
dushanflowers.com

### RENTALS

#### A&B Party Rentals

604.879.5281  
abpartytime.com

#### Loungeworks

604.687.2774  
loungeworks.ca

#### Pedersen's Rentals

604.324.368  
pedersens.com

### MARRIAGE COMMISSIONERS

[vs.gov.bc.ca/marriage/howto](http://vs.gov.bc.ca/marriage/howto)

### MARRIAGE OFFICIANTS & CELEBRANTS

#### Marry Us

604.921.5961  
marryus.ca

#### Modern Celebrant

604.992.4217  
moderncelebrant.ca

#### Young, Hip and Married

778.278.5796  
younghipandmarried.ca

### ONLINE RESOURCES

[www.mywedding.com](http://www.mywedding.com)  
[www.wedding.com](http://www.wedding.com)  
[www.weddingstar.com](http://www.weddingstar.com)

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## PREFERRED VENDORS & SUPPLIERS (CON'T)

### ENTERTAINMENT

**Beyond Sound**  
604.726.7481  
beyondsound.ca

**Famous Players**  
604.725.1272  
famousplayersband.com

**Siegel Entertainment**  
604.736.3896  
siegent.com

**Hot Wax Music**  
604.649.4919  
hot-wax.com

**Musical Occasions**  
604.538.8530  
musicaloccasion.ca

### PHOTO BOOTH

**Butter Photobooth & Photography**  
604.787.5333  
butterphotobooth.ca

**BES Images**  
604.691.7355  
besimages.com

**Russel Keller**  
778.318.7253  
russelkeller.com

### PHOTOGRAPHY & VIDEOGRAPHY

**Jonetsu**  
604.817.1440  
jonetsuphotography.com

**Three Sixty Media**  
604.726.8815  
threesixtyphoto.com

**Vancouver Portrait & Photographer**  
604.723.7319  
matdivad.com

**Premier Love**  
778.865.2755  
premierlove.ca

**RF Productions**  
604.273.8033  
rfproductions.ca

### WEDDING PLANNERS

**Dreamgroup Productions**  
604.807.1740  
dreamgroup.ca

**Alicia Keats Weddings & Events**  
778.227.3374  
aliciakeats.com

### STATIONERY

**InspirAsian Creations**  
604.438.2446  
inspirasiancreations.com

**Love by Phoebe**  
604.961.8884  
lovebyphoebe.com

**Uniquity Invitations**  
604.574.0426  
uniquityinvitations.com

### WEDDING CAKES

**Cupcakes**  
604.694.2052  
cupcakesonline.com

**Ganache Patisserie**  
604.899.1098  
ganacheyaletown.com

**Anne Elizabeth Cakes**  
778.988.4589  
aelizabethcakes.com

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