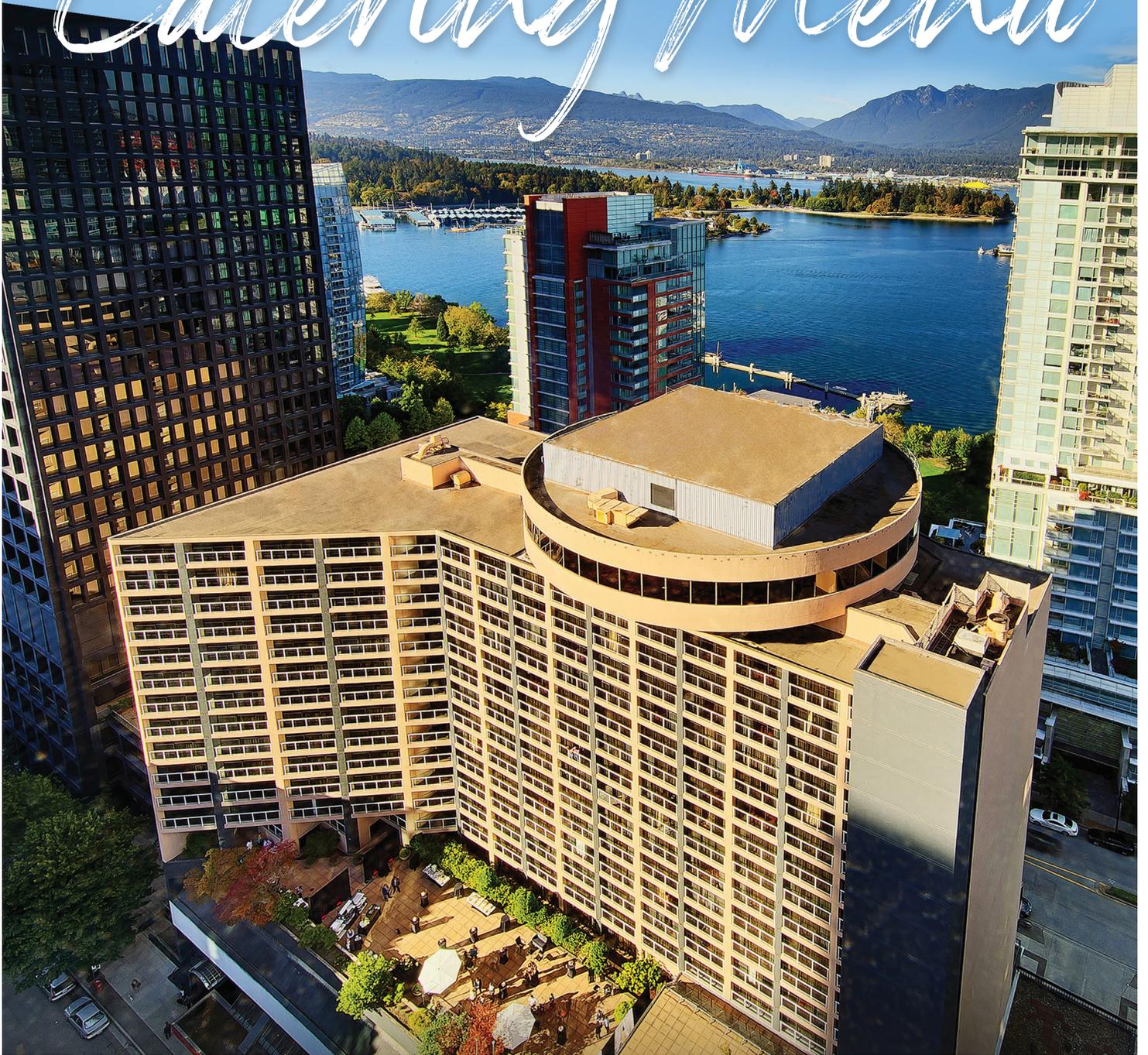


PINNACLE HOTEL
HARBOURFRONT

Catering Menu



BEAUTIFUL LOCATION | DELICIOUS CUISINE | PERSONALIZED SERVICE

P: +1 604 691 2780 | E: vancouver.sales@pinnaclehotels.ca

PINNACLEHARBOURFRONTHOTEL.COM · 1133 WEST HASTINGS STREET, VANCOUVER, BC, V6E3T3



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BREAKFAST BUFFETS

Rise & shine! All buffet breakfasts include freshly brewed coffee, decaffeinated coffee & tea.

CONTINENTAL | 27

Chilled Fresh Juices (GF, VG)
Fresh Cut Seasonal Fruit & Berries (GF, VG)
Freshly Baked Muffins, Croissants & Danishes (V)
Assorted Flavoured Yogurts (GF, V)
Butter · Fruit Preserves

HEALTHY | 34

Chilled Fresh Juices (GF, VG)
Fresh Cut Seasonal Fruit & Berries (GF, VG)
Assorted Bran Muffins (V)
Individual Yogurt Parfaits: Berries · Granola (V)
Steel Cut Oatmeal: Brown Sugar · Raisins (GF, VG)
Free-Range Scrambled Eggs: Green Onions · Cheddar Cheese (GF, V)
Toast Station
Butter · Fruit Preserves

PINNACLE | 44

Chilled Fresh Juices (GF, VG)
Fresh Cut Seasonal Fruit & Berries (GF, VG)
Freshly Baked Muffins, Croissants & Danishes (V)
Assorted Flavoured Yogurts (GF, V)
Steel Cut Oatmeal: Brown Sugar · Raisins (GF, VG)
Free-Range Scrambled Eggs: Green Onions · Cheddar Cheese (GF, V)
Breakfast Potatoes (GF, VG)
Choice of Two: Pork Sausage (DF) · Beef Sausage (DF) · Chicken Sausage (DF)
Turkey Sausage (DF) · Bacon (DF) · Ham (DF)
Toast Station · Butter · Fruit Preserves

PLATED BREAKFAST

Plated breakfast includes freshly brewed coffee, decaffeinated coffee & tea.

FULL START | 44

Chilled Fresh Juices (GF, VG)
Fresh Fruit & Berry Salad (GF, VG)
Free-Range Scrambled Eggs (V)
Double Smoked Bacon (DF)
Breakfast Potatoes (GF, VG)
Grilled Tomato (GF, VG)
Sautéed Mushrooms (GF, VG)

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE VG - VEGAN

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ENHANCEMENTS

Add to your Breakfast menu. Priced per person. Minimum of 12 people.

Steel Cut Oatmeal: Brown Sugar · Raisins (GF, VG)	8
Freshly Baked Muffins, Croissants & Danishes (V)	6
Selection of Scones: Fruit Preserves · Whip Cream (V)	6
Bagels: Cream Cheese · Fruit Salad · Preserves (V)	6
Fresh Cut Seasonal Fruit & Berries (GF, VG)	12
Buttermilk Pancakes & Maple Syrup (V)	9.5
Brioche French Toast: Berry Compote · Whip Cream (V)	9.5
Belgian Waffles & Maple Syrup (V)	9.5
Assorted Flavoured Yogurts (GF, V)	6
Individual Yogurt Parfaits: Berries · Granola (V)	7
Selection of Cold Cereal & Granola (V)	6
Double Smoked Bacon or Ham Steak (DF)	6
Pork, Beef, Chicken, or Turkey Sausage (DF)	6
Free-Range Scrambled Eggs: Green Onion · Cheddar Cheese (V)	6
Frittata: Zucchini · Bell Peppers · Goat Cheese (V)	6
Cheese Omelette (ADDITIONAL ITEMS AVAILABLE) (V)	6
Classic Egg Benedict	12
Smoked Salmon, Avocado & Tomato Benedict	14
Mango & Banana Tropical Smoothie Bowl: (V)	14
Fresh Pineapple · Dates · Chia Seeds · Banana Chips · Pomegranate Seeds · Granola	

WARM BREAKFAST SANDWICHES

Classic: Sourdough · Fried Egg · Ham · Cheddar Cheese	11
Santa Fe Burrito: Flour Tortilla · Sausage · Egg · Jack Cheese · Salsa · Potato	11
Healthy Wrap: Whole Wheat Tortilla · Egg White · Goat Cheese · Spinach · Pesto (V)	11
Avocado Toast: Open Face Multi-Grain Toast · Avocado · Feta Cheese · Poached Egg (V)	11
Vegan Avocado Toast: Multi Grain · Avocado · Hummus · Blistered Tomato · Chia Seeds (VG)	11

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BEVERAGES

Priced per person.

Freshly Brewed Coffee & Selection of Teas	7.50
Pitchers of Milk: 2% · Skim · Chocolate · Soy · Oat · Almond	5
Pitchers of Chilled Juice: Orange · Apple · Grapefruit · Pineapple	5
Assorted Bottled Juice	5 ea
Infused Water Station (<i>SERVES 20</i>):	36 ea
Orange & Ginger · Cucumber & Mint · Strawberry & Basil · Blueberry & Rosemary · Watermelon & Lime	

SMOOTHIES

Berry Patch: Blueberries · Raspberries · Strawberries (<i>GF, V</i>)	9
Tropical Glow: Pineapple · Mango · Banana (<i>GF, V</i>)	9
Healthy Fix: Spinach · Kale · Matcha (<i>GF, V</i>)	9
Protein Powder (<i>add protein powder to any of the above smoothies</i>)	2

CHEF ATTENDED STATIONS

Upgrade with a breakfast action station. One chef per 50 guests. Minimum 25 guests required. Priced per person.

OMELETTE STATION | 18

Free-Range Whole Eggs & Egg Whites
 Bacon · Ham · Cheddar · Feta · Tomatoes · Mushrooms · Onions · Asparagus · Peppers

SMOOTHIE BOWL STATION | 16

Choose 2 Smoothies:
 Blueberry · Raspberry & Strawberry · Mango & Orange · Banana & Pineapple · Matcha & Spinach · Kale & Avocado
 Toppings Include:
 Mixed Berries · Banana · Granola · Pecans · Almonds · Sunflower Seeds · Chia Seeds · Honey · Maple Syrup

OATMEAL BAR | 12

Mixed Dried Berries · Banana · Pecans · Almonds · Sunflower Seeds · Chia Seeds
 Honey · Maple Syrup · Brown Sugar

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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. Priced per person.

GROUSE GRIND | 18

Trail Mix: Dried Cranberries · Blueberries · Apricots · Banana Chips · Nuts (GF, VG)
Assorted Cliff Energy Bars (VG)
Selection of Fresh Whole Fruit (GF, VG)

SWEET TOOTH | 18

Assorted Cupcakes: Chocolate · Vanilla · Lemon Curd · Mocha Cappuccino (V)
House Baked Cookies: Chocolate Chip · Oatmeal Raisin · Double Chocolate (V)
Fruit Skewers (GF, VG)

COMMERCIAL DRIVE | 22

Margarita Flatbread (V) | GF BASE +\$2 PER PERSON
Selection of Cured Meats: Artisanal Bread · Mixed Olives (DF)
Assorted San Pellegrino Sodas (GF, VG)

PLAYLAND TREATS | 28

Mini Corn Dogs: Mustard · Ketchup
Assorted Pizza Slices: Pepperoni · Hawaiian · Cheese | GF BASE +\$2 PER PERSON
Mini Doughnuts · Cinnamon Sugar
Buttered Popcorn
Selection of Soft Drinks & Juice

WEST COAST TRADITIONS | 28

Candied Salmon (GF, DF)
Bannock Bread (VG)
Fresh Cut Seasonal Fruit & Berries (GF, VG)
Nanaimo Bars (V)

HIGH TEA | 32

Finger Sandwiches: Ham & Swiss Cheese · Cucumber & Cream Cheese · Egg & Watercress
Selection of Scones: Fruit Preserves · Whip Cream (V)
Profiteroles, Macarons & Eclairs (V)
Homemade Iced Teas: Lemon · Raspberry (GF, VG)

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A-LA-CARTE

Priced per person. Minimum of 12 people.

Freshly Baked Muffins, Croissants & Danishes (V)	16
Selection of Scones: Fruit Preserves · Whip Cream (V)	16
Bagels: Cream Cheese · Fruit Preserves (V)	16
Home-Style Loaves: Banana · Old Fashioned Lemon · Cranberry Orange (V)	16
House Baked Cookies: Chocolate Chip · Oatmeal Raisin · Double Chocolate (V)	16
Macarons: Hazelnut · Coffee · Pistachio · Raspberry · Lemon · Chocolate (V)	17
Assorted Cupcakes: Chocolate · Vanilla · Lemon Curd · Mocha Cappuccino (V)	18
Bars & Squares: Pecan · Brownies · Lemon Bars (V)	16
Local Sweets: Nanaimo Bars · Butter Tarts (V)	16
Home Style Granola Bars (V)	16
Energy & Protein Bars (V)	17
Trail Mix: Dried Cranberries · Blueberries · Apricots · Banana Chips · Nuts (GF, VG)	18
Fruit Skewers (GF, VG)	16
Selection of Whole Fresh Fruit (GF, VG)	15
Assorted Flavored Yogurts (GF, V)	16
Individual Yogurt Parfaits: Berries · Granola (V)	17
Hard Bite Potato Chip Bags (GF, VG)	14
Buttered Popcorn (GF, V)	15
Jumbo Pretzels & Assorted Mustards (V)	18
Selection Of Mini Quiches <i>CHOOSE 2</i> : Mushroom & Asparagus · Zucchini & Roasted Red Pepper Broccoli & Cheddar · Spinach & Feta · Ham & Swiss Cheese · Caramelized Onion & Goat Cheese (V)	15
Pulled Pork & Coleslaw Sliders	17
Braised Beef Short Rib, Blue Cheese & Coleslaw Sliders	17
Sweet Chili Fried Chicken Sliders	17
Falafel Bites & Tzatziki (V)	16

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NIBBLES | *Priced per person. Minimum 20 guests required*

Finger Sandwiches: Ham & Swiss Cheese · Cucumber & Cream Cheese · Egg & Watercress <i>3 PER PERSON GF OPTION +\$2 PER PERSON</i>	9.5
Artisanal Flatbreads: Margherita · Prosciutto & Arugula · Wild Mushroom & Goat Cheese	14
Quesadillas: Choice of Chicken or Bean with Peppers, Onions & Cheese · Salsa & Sour Cream <i>3 PER PERSON GF OPTION +\$2 PER PERSON</i>	11
House Made Potato Chips: Onion Dip · Chipotle Dip (V)	10
Tortilla Chips: Guacamole · Salsa (V)	10
Pita Bread: Hummus · Tzatziki (V)	12

PLATTERS | *Priced per person. Minimum 10 guests required*

Cured Meats Selection: Artisanal Bread · Crackers · Pecan Crisps · Mustards · Pickles (GF, DF)	16
Domestic Cheese Board: Artisanal Bread · Crackers · Pecan Crisps · Fruit Preserves · Grapes (V)	18
Fresh Cut Seasonal Fruit & Berries (GF, VG)	12
Market Fresh Vegetable Crudities: Hummus · Herb Dip	12
Salmon Trio: House Made Candied Salmon · Smoked Salmon · Blueberry Salmon Gravlax Pecan Crisps · Baked Bannock · Saskatoon Berry Compote	18

BEVERAGES | *Priced per person*

All Day Coffee & Tea Break (REFRESHED MINIMUM 3 TIMES)	19
Freshly Brewed Coffee & Selection of Teas	7.50
Assorted Bottled Juices	5 ea
Selection of Soft Drinks: Pepsi · Diet Pepsi · 7-Up · Ginger Ale	4 ea
San Pellegrino: Sparkling Water · Orange · Lemon	8 ea
Pinnacle Bottled Water (Tetra Pak Water Available)	4 ea
Pitchers of Milk: 2% · Skim · Chocolate · Soy · Oat · Almond	5
Pitchers of Chilled Juice: Orange · Apple · Grapefruit · Pineapple	5
Pitcher of Lemonade: Raspberry · Regular Lemonade	9
Infused Water Station (SERVES 20): Orange & Ginger · Cucumber & Mint · Strawberry & Basil · Blueberry & Rosemary · Watermelon & Lime	36 ea

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WORKING LUNCHES

All working lunch buffets include house made potato chips & pepperoncini, freshly brewed coffee, decaffeinated coffee & tea.

COAL HARBOUR | 53

SOUP | *Choose One*

Tomato & Basil (V) · Broccoli & Cheddar (GF, V) · Butternut Squash (GF, V) · Cream Of Mushroom (GF, V)
Coconut Curry Chicken · Classic Chicken Noodle · Split Pea & Ham · Minestrone (V)

SALADS | *Choose Two*

Fraser Valley Mixed Greens & Dijon Mustard Vinaigrette (GF, V)
Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano
Traditional Greek: Feta Cheese · Kalamata Olives (GF, V)
Baby Kale & Quinoa: Cranberry · Lemon Vinaigrette (GF, V)
Caprese: Roma Tomatoes · Bocconcini · Balsamic Glaze · Fresh Basil (GF, V)
Roasted Beet & Fennel: Toasted Walnuts · Goat Cheese · Orange Vinaigrette (GF, V)
Spinach & Frisée: Fresh Strawberries · Candied Pecans · Goat Cheese · Raspberry Vinaigrette (GF, V)

COLD SANDWICH

Assortment of Breads · Baguette · Ciabatta · Wraps | GF OPTION +\$2 PER PERSON

Choose Three:

Shaved Roast Beef: Smoked Mozzarella · Arugula · Horseradish Mayonnaise
Chicken Bahn Mi: Pork Pate · Pickled Vegetables · Cilantro · Cucumber
Shaved Ham & Swiss Cheese: Butter Lettuce · Dijon Mayonnaise
Roast Turkey & Apple: Brie · Arugula · Cranberry Mayonnaise
Chipotle Chicken Salad Wrap: Peppers · Onions
Italian: Muffuletta · Salami · Ham · Mortadella · Provolone · Olive Jardinière
Caprese: Tomato · Bocconcini · Acadian Greens · Pesto Mayonnaise (V)
Grilled Vegetables: Goat Cheese · Baby Kale (V)
Vegetarian: Cucumber · Hummus · Avocado · Tomato · Red Onion (VG)

DESSERT | *Choose One*

Classic Tiramisu (V) · Strawberry Shortcake (V) · Blueberry Crumble (V) · Chocolate Chip Cookies (V)
Carrot Cake (V) · Chocolate Brownies (V) · Mango & Chia Seed Parfait (VG)

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WORKING LUNCHES CONTINUED

CORDOVA | 55

SOUP | *Choose One*

Tomato & Basil (V) · Broccoli & Cheddar (GF, V) · Butternut Squash (GF, V) · Cream Of Mushroom (GF, V)
Coconut Curry Chicken · Classic Chicken Noodle · Split Pea & Ham · Minestrone (V)

SALADS | *Choose Two*

Fraser Valley Mixed Greens & Dijon Mustard Vinaigrette (GF, V)
Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano
Traditional Greek: Feta Cheese · Kalamata Olives (GF, V)
Baby Kale & Quinoa: Cranberry · Lemon Vinaigrette (GF, V)
Caprese: Roma Tomatoes · Bocconcini · Balsamic Glaze · Fresh Basil (GF, V)
Roasted Beet & Fennel: Toasted Walnuts · Goat Cheese · Orange Vinaigrette (GF, V)
Spinach & Frisée: Fresh Strawberries · Candied Pecans · Goat Cheese · Raspberry Vinaigrette (GF, V)

HOT SANDWICHES

Assortment of Breads · Baguette · Ciabatta · Wraps | *GF OPTION +\$2 PER PERSON*

Choose Three:

Pulled Pork & Crisp Coleslaw
Sweet Chili Fried Chicken & Kimchi
Braised Beef Short Rib & Blue Cheese Coleslaw
Porchetta & Salsa Verde
Torta Cubano: Ham · Pulled Pork · Swiss Cheese · Pickled Jalapenos
Meatball Sandwich: Marinara Sauce · Mozzarella Cheese
Reuben: Pastrami · Swiss Cheese · Sauerkraut · Rye
Pita Falafel: Lettuce · Tomato · Red Onion · Tzatziki (VG)
Wild Mushroom: Goat Cheese · Caramelized Onion · Rosemary (V)
Southwestern Wrap: Refried Black Beans · Corn · Mexican Style Rice · Guacamole · Tomato · Cilantro (VG)

DESSERT | *Choose One*

Classic Tiramisu (V) · Strawberry Shortcake (V) · Blueberry Crumble (V) · Chocolate Chip Cookies (V)
Carrot Cake (V) · Chocolate Brownies (V) · Mango & Chia Seed Parfait (VG)

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BUFFET LUNCHES

Local · Fresh · Creative. All buffet lunches include freshly brewed coffee, decaffeinated coffee & tea.

HASTINGS | 58

SOUP | Choose One

Tomato & Basil (V) · Broccoli & Cheddar (GF, V) · Butternut Squash (GF, V) · Cream Of Mushroom (GF, V)
Coconut Curry Chicken · Classic Chicken Noodle · Split Pea & Ham · Minestrone (V)

SALADS | Choose Two

Fraser Valley: Mixed Greens · Dijon Mustard Vinaigrette (GF, V)
Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano
Traditional Greek: Feta Cheese · Kalamata Olives (GF, V)
Baby Kale & Quinoa: Cranberry · Lemon Vinaigrette (GF, V)
Caprese: Roma Tomatoes · Bocconcini · Balsamic Glaze · Fresh Basil (GF, V)
Roasted Beet & Fennel: Toasted Walnuts · Goat Cheese · Orange Vinaigrette (GF, V)
Spinach & Frisée: Fresh Strawberries · Candied Pecans · Goat Cheese · Raspberry Vinaigrette (GF, V)

HOT ENTRÉE | Choose One

Chicken Marsala · Vegetable Ratatouille (V) · Wild Mushroom Gnocchi (V)
Thai Red Curry Chicken · Tofu & Cashew Stir Fry · Jasmine Rice (V)
Butter Chicken · Chickpea Curry (V) · Cardamom Basmati Rice · Naan (V)
Pacific Salmon · Sweet Soy Glaze · Steamed Asian Vegetables · Jasmine Rice
Braised Beef Short Rib · Sauteed Garden Vegetables (V) · Yukon Gold Mash Potatoes (V)
Beef Bourguignon · Bean Cassoulet (V) · Herb Roasted Potatoes (V) · Crusty Bread (V)
Vegetarian Bean & Corn Chili · Plant-Based Protein · Rice Pilaf (VG)

DESSERT | Choose One

Classic Tiramisu (V) · Strawberry Shortcake (V) · Blueberry Crumble (V) · Chocolate Chip Cookies (V)
Carrot Cake (V) · Chocolate Brownies (V) · Mango & Chia Seed Parfait (VG)

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BUFFET LUNCHES CONTINUED

PLANT-BASED DELIGHT | 55

SALAD BAR

Fraser Valley Mixed Greens · Carrots · Grape Tomatoes · Radish · Cucumber · Quinoa · Sunflower Seeds
Dried Cranberries · Tofu · Dijon Mustard Vinaigrette · Balsamic Vinaigrette · Raspberry Vinaigrette

ADD ONS | +\$8

Vegan Seitan Steak · Plant-Based Chicken · Tempura Tofu · Falafels

ENTRÉES | Choose Two

Stuffed Bell Pepper: Plant-Based Protein · Walnut · Zucchini · Wild Rice · Tomato Ragout
Chickpea Curry & Basmati Rice

Vegetarian Bean & Corn Chili: Plant-Based Protein · Rice Pilaf

Vegetable Stir Fry: Tofu · Cashews · Jasmine Rice

Penne Primavera: Asparagus · Bell Peppers · Zucchini · Broccoli · Tomato Ragout

Ratatouille: Zucchini · Eggplant · Bell Peppers · Onions · Tomatoes · Wild Mushroom Gnocchi

DESSERT

Fresh Cut Seasonal Fruit & Berries *(GF, VG)*

Mango & Chia Seed Parfait

THE ULTIMATE BURGER BAR | 55

GF BUN +\$2 PER PERSON

PROTEINS

Beef · Chicken Breast · Beyond Meat Burger Patty

TOPPINGS

Cheddar Cheese · Bacon · Tomato · Onions · Crispy Onions · Pickles · Lettuce · Jalapeños
Sautéed Mushrooms · Ketchup · Mayonnaise · Dijon Mustard · Chipotle Aioli

SIDES

French Fries · Potato Chips · Green Salad · Caesar Salad

DESSERT

Fresh Cut Seasonal Fruit & Berries *(GF, VG)*

Chocolate Brownies

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BUFFET LUNCHES CONTINUED

TASTE OF ITALY | 56

SOUP & SALADS

Minestrone Soup (V)

Caprese Salad: Roma Tomatoes · Bocconcini · Balsamic Glaze · Fresh Basil (GF, V)

Arugula Salad: Shaved Grana Padano · Grape Tomatoes · Red Onions · Lemon Vinaigrette (V)

ENTRÉES

Penne Puttanesca: Olives · Capers · Chilies · Garlic Tomato Ragout (V)

Panini: Salami · Capicola · Provolone Cheese · Pepperoncini · Tapenade · Arugula | GF OPTION +\$2 PER PERSON

DESSERT

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Classic Tiramisu (V)

TASTE OF INDIA | 58

SOUP & SALADS

Dhal Soup (V)

Kachumber Salad: Cucumber · Tomato · Onion · Mint · Cilantro · Lemon Juice

Naan (V) · Poppadom (GF, VG) · Tamarind Chutney, Raita (GF, V)

Vegetarian Samosas (V)

Pea & Cumin Pilau (VG)

MEAT ENTRÉES | Choose One

Butter Chicken · Chicken Curry · Chicken Chettinad · Lamb Vindaloo · Beef Masala Curry

VEGETARIAN ENTRÉES | Choose One

Chickpea Curry (VG) · Potato & Cauliflower Curry · Lentil Curry · Paneer & Spinach Curry

DESSERT

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Gulab Jamin

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BUFFET LUNCHES CONTINUED

TASTE OF MEXICO | 60

SOUP & SALADS

Chicken Tortilla Soup

Mexican Chop Salad: Bean · Corn · Jicama · Zucchini · Red Onion · Bell Peppers · Cilantro Lime Vinaigrette (GF, V)

Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano

Corn Tortillas: Guacamole · Sour Cream · Pico De Gallo · Salsa Verde · Chipotle Salsa · Pickled Onions · Cheddar Cheese

TACO FILLINGS | Choose Three

Carne Asada (Grilled Flat Iron Steak)

Al Pastor (Pork & Pineapple)

Chorizo Sausage

Chicken Tinga

Portobello Mushroom Asada

Roasted Vegetables & Black Beans

Beyond Meat: Peppers · Onions · Ancho Chillies

Spicy Vegan Chorizo

DESSERT

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Churros & Chocolate Sauce (V)

TASTE OF GREECE | 62

SOUP & SALADS

Fasolada (Bean & Tomato Soup)

Traditional Greek Salad: Feta Cheese · Kalamata Olives

Pita · Hummus

ENTRÉES

Chicken & Beef Souvlakia: Roasted Lemon Potatoes · Rice Pilaf Spanakopita · Tzatziki

DESSERT

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Baklava

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE VG - VEGAN

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BUFFET LUNCHEES CONTINUED

TASTE OF SUMMER | 59

SALADS | *Choose Two*

Fraser Valley Mixed Greens & Dijon Mustard Vinaigrette (GF, V)

Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano

Coleslaw: Cabbage · Carrots · Green Onion · Sunflower Seeds (V)

Potato Salad & Pommery Mustard Dressing (V)

HOT SIDES | *Choose Two*

Mashed Potatoes · Buttered Corn · Macaroni & Cheese · Baked Beans · House Made Cornbread

HOT ENTRÉES | *Choose Two*

Smoked Beef Brisket & Coffee Spiced Rub (GF, DF)

Barbeque Chicken & Hickory BBQ Sauce (GF, DF)

Flat Iron Steak & Chipotle Marinade (GF, DF)

Sticky Baby Back Ribs (GF, DF)

House Made Pulled Pork

Selection of Grilled Sausages

DESSERT

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Strawberry Shortcake & Chantilly Cream

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HORS D'OEUVRES & CANAPÉS

Priced per dozen. A minimum of four (4) dozen hors d'oeuvres per order required.

SERVED COLD

Compressed Watermelon & Feta Sumac Skewer (V)	48
Campari Tomato & Bocconcini Skewers · Pesto Oil (V)	48
Avocado & Feta Bruschetta (V)	48
Wilted Tomato & Basil Bruschetta · Grana Padano (V)	48
Crispy Serrano Ham · Quince & Herb Goat Cheese Crostini	48
Prosciutto & Cantaloupe Skewers · Basil	48
Ancho Chili Prawns & Chili Cheese Tortilla Chip · Mango Salsa	52
Apricot & Okanagan Goat Cheese Tartlets (V)	52
Smoked Salmon Rosette & Lemon Mascarpone Herb Crostini	54
Ahi Tuna Poke Cones: Wasabi & Pea · Micro Greens	54
Candied Salmon: Goat Cheese · Cucumber	54
Prawn Salad Roll: Vermicelli Noodles · Cilantro	56
Moroccan Spiced Lamb Loins: Pita Crisps · Harissa Hummus	60

SERVED HOT

Vegetarian Samosas & Raita (V)	48
Mushroom, Kale & Walnut Tartlet (V)	50
Falafel Bites & Tzatziki (V)	52
Chorizo Sausage Roll Bites & Chipotle Aioli	52
Crispy Tiger Prawns & Sweet Chili Sauce	52
Pulled Pork Corn Bread Toasts & Tomato Relish	52
Chicken Karaage & Wasabi Aioli	52
Chicken Kofta & Mint Yogurt	52
Singapore Chicken Satay & Peanut Sauce (GF, DF)	52
Braised Short Rib Croquette & Dijon Mustard	60
Marinated Rosemary Lamb Lollipops & Tzatziki Sauce	62

BRIOCHE SLIDERS *best served buffet style | GF BUN +\$2 PER PERSON*

Mini BLT	52
Pulled Pork & Coleslaw	56
Sweet Chili Fried Chicken & Kimchi	58
Lemongrass Chicken & Pickled Vegetables	58
Braised Beef Short Rib & Blue Cheese Coleslaw	60
Beyond Beef & Guacamole (V)	60
Crab Cake & Lemon Aioli	64

ASIAN DIM SUM

Har Gow (Prawn Dumpling) or Siu Mai (Pork Dumpling)	4
Mini Siopao (BBQ Pork Steam Buns)	4
Sticky Rice Wrapped Lotus Leaves (V)	4
Vegetarian Spring Rolls & Plum Sauce (V)	4
Five Spiced Braised Pork Belly Bao Bun	7

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SMALL PLATES

Priced per person. Minimum order of 20.

COLD *best presented stationed*

Thai Noodles Salad: Thai Basil · Cilantro · Bell Peppers · Green Onions · Sesame Ginger Vinaigrette (VG)	7
Baby Kale & Quinoa Salad: Cranberry · Lemon Vinaigrette (VG)	7
Roasted Beet & Fennel Salad: Toasted Walnuts · Goat Cheese · Orange Vinaigrette (GF, V)	7
Spinach & Frisée Salad: Fresh Strawberries · Candied Pecans · Goat Cheese · Raspberry Vinaigrette (GF, V)	7

HOT *best presented stationed*

Individual Mac & Cheese · Panko Crust (V)	6
Mini Beef Wellington & Peppercorn Jus	8
Mini Salmon Wellington & Dill Beurre Blanc	8
Fried Chicken & Waffles · Spiced Maple Syrup	8
Seared Scallops: Fennel Pollen · Pesto Risotto (GF)	8

PLATTERS

Priced per person. Minimum of 30 guests.

Puff Pastry Wrapped Oven Baked Brie: Stone Fruit & Nut Glaze · Artisanal Bread · Crackers · Pecan Crisps	8
Market Fresh Vegetable Crudities: Hummus · Herb Dip	12
Selection Of Cured Meats: Artisanal Bread · Crackers · Pecan Crisps · Mustards · Pickles	14
Chilled Black Tiger Prawns: Classic Mary Rosé Sauce · Horseradish Cocktail Sauce	14
Domestic Cheese Board: Artisanal Bread · Crackers · Pecan Crisps · Fruit Preserves · Grapes	16
Cured Meats & Cheese: Artisanal Bread · Crackers · Pecan Crisps · Mustards · Pickles · Fruit Preserves · Grapes	18
Salmon Trio: House Made Candied Salmon · Smoked Salmon · Blueberry Salmon Gravlax	
Pecan Crisps · Baked Bannock · Saskatoon Berry Compote	19
Chilled Seafood: Mussels · Clams · Squid · Prawns · Tuna Poke · Candied Salmon · Lemon Remoulade	19
Assorted Deluxe Sushi: Selection Of Rolls · Nigiri & Sashimi · Pickled Ginger · Wasabi · Soy Sauce	18

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CHEF ACTION STATIONS

*Priced per person. 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. GF ROLLS +\$2 PER PERSON*

Roasted Free Range Chicken Breast: Brioche Buns · Garlic Aioli Mayonnaise	14
Roast Leg Of Lamb: Pita Bread · Tzatziki	18
West Coast Salmon Wellington & Lobster Sauce	16
AAA Angus Beef New York Striploin: Bread Rolls · Tomatoes · Mustards · Horseradish · Mayonnaise	18
Roast Baron of Beef: Bread Rolls · Tomatoes · Mustards · Horseradish · Mayonnaise	15
Smoked Brisket: Brioche Buns · Chimichurri	17
Scallop and Prawn: Frangelico Cream · White Wine Shallot Sauce	28

FRENCH FRY ACTION *chef assistance optional* | 15

Yam Fries & Potato Fries

Choose Three Themes:

Poutine: Cheese Curds & Gravy

Cockney Chip Truck: Malt Vinegar & Curry Sauce

Tokyo Taters: Togarashi Seasoning & Wasabi Mayo

Coney Island: Chili Beef & Diced Onions

Decadent: Truffle Oil & Reggiano Cheese

PASTA ACTION *chef assistance optional* | 24

Pasta: Cheese Tortellini · Spinach Ravioli · Penne Rigate (V)

Sauces: Tomato Ragout · Alfredo · Pesto (V)

Ingredients: Italian Sausage · Pancetta · Chicken · Shrimp · Mushrooms · Olives · Capers

Toppings: Chili Flakes · Green Onions · Grana Padano · Pecorino Romano

SWEETS

Assorted Locally Crafted Chocolate Truffles (50 PIECES)	225
French Macarons: Hazelnut · Coffee · Pistachio · Raspberry · Lemon, Chocolate (50 PIECES)	250
Chocolate Covered Cheesecake Pops (50 PIECES)	250
Mini Strawberry Shortcakes (50 PIECES)	250
Chocolate Pot De Crème (50 PIECES)	250
Selection of French Pastries: Madeleines · Eclairs · Petit Fours (50 PIECES)	250
Chocolate Pate: Salted Caramel · Toffee Crumble (50 PIECES)	250
Miniature Crème Brulees (50 PIECES)	250
Chocolate Covered Profiteroles (50 PIECES)	250
Mango Chia Seed Parfaits (VG) (50 PIECES)	250
Donut Bar (50 PIECES) Choice of Three:	
Traditional Glazed · Old Fashioned · Cinnamon Churro · Chocolate · Vanilla · Rainbow Sprinkles	
Maple Bacon · Pistachio · Lemon Glaze · Matcha · Cherry · Salted Caramel	300

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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

Tomato & Basil Bisque (V)	12
Roasted Butternut Squash & Coconut Milk (GF, VG)	12
Wild BC Mushroom & Truffle Emulsion (GF, V)	12
Cream of Brie & Caramelized Onion (V)	12
West Coast Seafood Chowder	12
Lobster Bisque (GF)	14

SALADS

Farmers Market: Grape Tomatoes · Carrots · Watermelon Radish · Pine Nuts · Sherry Vinaigrette (GF, VG)	14
Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano	14
Baby Kale & Quinoa: Cranberry · Lemon Vinaigrette (GF, V)	14
Spinach & Frisée: Fresh Strawberries · Candied Pecans · Goat Cheese · Raspberry Vinaigrette (GF, V)	15
Roasted Beet & Fennel: Toasted Walnuts · Goat Cheese · Orange Vinaigrette (GF, V)	16

ENTRÉES

Red Quinoa Pilaf: Kale · Sweet Potato · Corn · Grilled Cauliflower Steak · Pesto (V)	34
Chicken Chasseur: Tarragon · Mushrooms · Pearl Onions · Pomme Purée · Asparagus · Campari Tomato	45
Chicken Cordon Bleu:	
Ham · Swiss Cheese · Dijon Cream Sauce · Roasted Fingerling Potatoes · Broccolini · Honey Glazed Carrots	49
Gremolata Crusted Sockeye Salmon: Lemon Beurre Blanc · Rice Pilaf · Chili Garlic Green Beans · Cauliflower	49
Sweet Soy Glazed Sablefish: Jasmin Infused Rice · Steamed Asian Vegetables · Spicy Ginger Soy Emulsion	53
Grilled Alberta Rib Eye Steak:	8oz 55
Whipped Yukon Gold Mashed Potatoes · Broccolini · Roasted Tomato · Sauce Poivre	10 oz 63
Certified Angus Beef Tenderloin:	
Bourbon Bacon · Sautéed Wild Mushrooms · Fingerling Potatoes · Asparagus · Merlot Demi Glaze	8oz 60

DESSERTS

Dulce De Leche Crème Caramel & Fresh Berries	14
Earl Grey Crème Brulee: Biscotti · Fresh Berries	14
Mango Cheesecake: Passionfruit Purée · Chantilly Cream	14
Flourless Chocolate Cake: Raspberry Compote · Chocolate Cigar (GF)	14
Black Forest Cake: Fresh Berries · Cherry Compote	14
Classic Tiramisu: Coffee Crème Anglaise · Wafer Crisp	14

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BUFFET DINNERS

*All buffet dinners are served with artisan rolls, butter and 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 | 85

SALADS

Fraser Valley Mixed Greens & Dijon Mustard Vinaigrette (GF, V)
Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano
Traditional Greek: Feta Cheese · Kalamata Olives (GF, V)
Baby Kale & Quinoa: Cranberry · Lemon Vinaigrette (GF, V)
Caprese: Roma Tomatoes · Bocconcini · Balsamic Glaze · Fresh Basil (GF, V)

CHARCUTERIE PLATTER

Selection of Cured & Smoked Meats · Olives · Pickles · Grainy Mustard

ENTRÉES

Roasted Rosemary Chicken Breast: Wild Mushroom & Pearl Onion Sauce
Spinach & Ricotta Cannelloni: Tomato Ragout · Mozzarella (V)
Roasted Fingerling Potatoes (GF, VG)
Honey Glazed Carrots & Sauteed Green Beans (V)

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)
Lemon & Pecan Squares · Chocolate Brownies · Classic Tiramisu · Strawberry Shortcake
New York Cheesecake with Strawberry & Blueberry Compote

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BUFFET DINNERS CONTINUED

CYPRESS | 92

SALADS

Fraser Valley Mixed Greens & Dijon Mustard Vinaigrette (GF, V)

Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano

Traditional Greek: Feta Cheese · Kalamata Olives (GF, V)

Baby Kale & Quinoa: Cranberry · Lemon Vinaigrette (GF, V)

Caprese: Roma Tomatoes · Bocconcini · Balsamic Glaze · Fresh Basil (GF, V)

CHILLED SMOKED FISH PLATTER

Blueberry Gravlox · House Made Candied Salmon · Smoked Salmon · Mackerel · Tuna
Horseradish · Dill Cream Sauce

ENTRÉES

Rosemary Chicken Breast: Wild Mushroom & Pearl Onion Sauce

Seared Pacific Salmon & Puttanesca Sauce

Butternut Squash Ravioli: Sage Cream Sauce · Brown Butter

Yukon Gold Mash Potatoes

Steamed Broccolini & Cauliflower (V)

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Lemon Tart · Fruit Flan · Belgium Chocolate Mousse · Linzer Torte

Chocolate Baileys Cake · Strawberry Shortcake · Black Forest Cake

New York Cheesecake with Strawberry & Blueberry Compote

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BUFFET DINNERS CONTINUED

CAPILANO | 96

SALADS

Fraser Valley Mixed Greens & Dijon Mustard Vinaigrette (GF, V)

Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano

Baby Kale & Quinoa: Cranberry · Lemon Vinaigrette (GF, V)

Caprese: Roma Tomatoes · Bocconcini · Balsamic Glaze · Fresh Basil (GF, V)

Mexican Chop: Bean · Corn · Jicama · Zucchini · Red Onion · Bell Peppers · Cilantro Lime Vinaigrette (GF, V)

Baby White Potato: Pommery Mustard Dressing · Crispy Pancetta · Green Onions

CHILLED SEAFOOD PLATTER

Smoked Tuna · Mackerel · Marinated Squid · Salmon · Halibut · Prawns · Mussels · Clams

Gherkin Remoulade & Fresh Lemons

CHEF ASSISTED CARVING STATION

AAA Angus Beef New York Striploin: Merlot Wine Jus · Selection of Mustards & Horseradish (GF, DF)

ENTRÉES

Roasted Rosemary Chicken Breast: Wild Mushroom & Pearl Onion Sauce

Sockeye Salmon & Lemon Dill Beurre Blanc

Mushroom Ravioli: Sautéed Forest Mushrooms · Porcini Cream Sauce (V)

Rice Pilaf (V)

Seasonal Sautéed Vegetables & Fresh Herbs (VG)

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Lemon Tart · Fruit Flan · Belgium Chocolate Mousse · Linzer Torte · Chocolate Baileys Cake

Strawberry Shortcake · Black Forest Cake · Chocolate Hazelnut Cake · Profiteroles · Eclairs

New York Cheesecake with Strawberry & Blueberry Compote

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BUFFET DINNERS CONTINUED

THE LIONS | 129

SALADS

Fraser Valley Mixed Greens & Dijon Mustard Vinaigrette (GF, V)

Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano

Baby Kale & Quinoa: Cranberry · Lemon Vinaigrette (GF, V)

Caprese: Roma Tomatoes · Bocconcini · Balsamic Glaze · Fresh Basil (GF, V)

Mexican Chop: Bean · Corn · Jicama · Zucchini · Red Onion · Bell Peppers · Cilantro Lime Vinaigrette (GF, V)

Niçoise: Albacore Tuna · Hard Boiled Eggs · Baby Potatoes · Green Beans · Olives · Tomatoes

Marinated Mushroom (VG)

CHILLED SEAFOOD PLATTER

Smoked Tuna · Mackerel · Marinated Squid · Salmon · Halibut · Prawns · Mussels · Clams

Gherkin Remoulade & Fresh Lemons

CHARCUTERIE PLATTER

Selection of Cured & Smoked Meats · Olives · Pickles · Grainy Mustard

CHEF ASSISTED CARVING STATION

AAA Angus Beef Ribeye: Merlot Wine Jus · Selection of Mustards & Horseradish (GF, DF)

ENTRÉES

Roasted Rosemary Chicken Breast: Wild Mushroom & Pearl Onion Sauce

Miso Glazed Sablefish & Dashi Broth

Forest Mushroom Gnocchi: Truffled Cream Sauce · Pine Nuts (V)

Rice Pilaf (V)

Steamed Asparagus · Broccolini · Roasted Campari Tomatoes (V)

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Lemon Tart · Fruit Flan · Belgium Chocolate Mousse · Linzer Torte · Chocolate Baileys Cake

Strawberry Shortcake · Black Forest Cake · Chocolate Hazelnut Cake · Profiteroles · Eclairs

Tuxedo Cake · Assorted Macarons · New York Cheesecake With Strawberry & Blueberry Compote

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THE BAR

DOMESTIC & LIGHT BEER

molson canadian · kokanee · coors light · budweiser

HOSTED | 9 CASH | 10

CRAFT & IMPORTED BEER

heineken · stella artois · corona · alexander keith's ipa
granville island english bay pale ale & northwest pale ale

HOSTED | 10 CASH | 11.5

BRITISH COLUMBIA WINES

jackson triggs | BC: cabernet merlot · sauvignon blanc · rosé

HOSTED | 9 CASH | 10

HOUSE SPIRITS

russian standard vodka · beefeater gin
captain morgan dark & white rum · canadian club whisky
johnny walker red label scotch

HOSTED | 9 CASH | 10

PREMIUM SPIRITS

grey goose vodka · bombay sapphire gin
bacardi dark & white rum · crown royal canadian whisky
glenfiddich single malt scotch whiskey

HOSTED | 11 CASH | 12

LIQUEURS

bailey's irish cream · kahlua · grand marnier

HOSTED | 11 CASH | 12

SIGNATURE COCKTAILS & MARTINIS

premium spirits

HOSTED | 13 CASH | 15

NON ALCOHOLIC BEVERAGES

pepsi products · fruit juices · mineral water · sparkling water

HOSTED | 5 CASH | 6

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UN-CORKED

WHITE WINE

Jackson Triggs Sauvignon Blanc BC VQA	44
See Ya Later Ranch Pinot Gris BC VQA	60
Kim Crawford Sauvignon Blanc NZ	60
Inniskillin Chardonnay BC VQA	60
Santa Margherita Pinot Grigio IT	69
Ruffino Lumina Pinot Grigio IT	64
Tom Gore Chardonnay Sonoma, CA, USA	66
Robert Mondavi Pinot Grigio USA	66
Château de Sancerre Sancerre FR	90

RED WINE

Jackson Triggs Cabernet Sauvignon BC VQA	44
Trapiche Reserve Malbec AR	48
Jackson Triggs Shiraz BC VQA	49
See Ya Later Ranch Pinot Noir BC VQA	52
Inniskillin Cabernet Sauvignon BC VQA	56
Sumac Ridge Merlot BC VQA	60
Tinhorn Creek Cabernet Franc BC VQA	61
Oyster Bay Malborough Pinot Noir BC VQA	75
Tinhorn Creek Merlot BC VQA	72
Sandhill Cabernet Merlot BC VQA	75
Frescobaldi Nipozano Sangiovese IT	69
Achaval Ferrer Malbec AR	69
Sterling Cabernet Sauvignon Napa, CA, USA	85
Kim Crawford Pinot Noir NZ	97
Caymus Cabernet Sauvignon Napa, CA, USA	188

SPARKLING & CHAMPAGNE

Ruffino Prosecco IT	55
Steller's Jay Brut BC VQA	60
Veuve Clicquot Ponsardin Brut FR	160
Dom Pérignon Champagne FR	425

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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 \$45.00 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 Vancouver 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

Up to three (3) entrée options including a vegetarian option may be selected for plated events. The entrée counts are required seven (7) 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.

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. 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 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 persons 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 \$45.00 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	22% service charge + 5% GST
non-alcoholic beverages (excluding carbonated soft drinks)	22% service charge + 5% GST
carbonated soft drinks	22% service charge + 5% GST + 7% PST
alcoholic beverages	22% service charge + 10% PST + 5% GST
audio-visual equipment	22% service charge + 7% PST + 5% GST
décor, floral & delivery	22% service charge + 7% PST + 5% GST
service charge (22%)	5% GST
room rental charge	22% service charge + 5% GST
luggage handling, storage & room deliveries	5% GST

HOSTED COAT CHECK

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

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. 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
1 – 100 people	\$22.06	\$44.13
101-300 people	\$31.72	\$63.49
301-500 people	\$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
1 – 100 people	\$ 9.25	\$18.51
101-200 people	\$13.30	\$26.63
201-300 people	\$27.76	\$55.52
301-500 people	\$39.33	\$78.66

AUDIO-VISUAL SERVICES

All audio-visual equipment is provided by Encore and charged at their pricing. A detailed list of equipment, packages and price list is available through your Event Professional. Should you choose to use an outside audio visual provider and equipment; use the Hotel's or Encore Canada's equipment, labour or technical expertise may result in additional fees.

EVENT PLANNERS

Paradise Events	604.687.6200	paradiseevents.com
City Skyline Events	604.709.9000	cityskylineevents.com
Dreamgroup	604.807.1740	dreamgroup.ca
Alicia Keats Events	778.227.3374	aliciakeats.com

DÉCOR

Paradise Events	604.687.6200	paradiseevents.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

Paradise Events	604.687.6200	paradiseevents.com
Roa Floral & Event Designs	604.521.5465	roadesigns.com
Vivio Flowers	604.669.7271	vivioflowers.ca
Dushan Flowers	604.565.3733	dushanflowers.com
Flower-Z	604.742.1000	flower-z.com

RENTALS

A&B Party Rentals	604.879.5281	abpartytime.com
Loungeworks	604.687.2774	loungeworks.ca
Pedersen's Rentals	604.324.7368	pedersens.com

ENTERTAINMENT

Hot Wax Music [DJ]	604.649.4919	hot-wax.com
Famous Players [Band]	604.725.1272	famousplayersband.com
Divinity DJs	604.762.2702	canadastopdjs.com
Musical Occasions [Band & DJ]	604.538.8530	musicaloccasion.ca

PHOTO BOOTHS

Butter Studios & Photography	604.787.5333	butterphotobooth.ca
BES Images	604.691.7355	besimages.com
Photo Wall	778.318.7253	russelkeller.com
Vancouver Photo Booth	604.928.9253	vancouverphotobooth.com

PHOTOGRAPHY & VIDEOGRAPHY

Paradise Events	604.687.6200	paradiseevents.com
Jonetsu	604.817.1440	jonetsuphotography.com
Three Sixty Media	604.726.8815	threesixtyphoto.com
Premier Love	778.865.2755	premierlove.ca
RF Productions	604.273.8033	rfproductions.ca

STATIONERY & PRINTING

Love By Phoebe	604.961.8884	lovebyphoebe.com
Zing Design	604.912.0246	zingdesigns.ca
The Printing House	604.684.4410	tph.ca
Print it Go	604.726.9546	printitgo.com

CAKES

Yummy Yonie Cakes	604.879.3039	yummyonie.com
Ganache Patisserie	604.899.1098	ganacheyaletown.com
Anne Elizabeth Cakes	778.988.4589	aelizabethcakes.com
Thomas Haas	604.899.1098	thomashaas.com