



We do!

BEAUTIFUL LOCATION | DELICIOUS CUISINE | PERSONALIZED SERVICE

PINNACLE HOTEL
HARBOURFRONT



congratulations!

Against a breathtaking backdrop of Downtown Vancouver's Coal Harbour and North Shore Mountains, the Pinnacle Hotel Harbourfront is one of the city's most desired venues to bring your wedding dreams to life. It would be our great pleasure to help make your wedding unforgettable.



THE CEREMONY.

We can accommodate every wish and family tradition for your ceremony, offering spectacular spaces to make your fairy tale wedding come true. From Chinese Tea Ceremonies to Traditional Indian Ceremonies, we embrace all cultures and traditions to make your wedding day truly special.

WEDDING CEREMONY INCLUDES

- Chair set up / take down
- Signing Table
- Infused Water Station

HARBOURFRONT FOYER & BALLROOM

Your guests will enjoy stunning views of Stanley Park, Burrard Inlet, and the North Shore Mountains from our Pinnacle Harbourfront Ballroom level.

HARBOURFRONT FOYER (150 guests) | 1000

HARBOURFRONT BALLROOM** | starts at 1000

SALONS

The teardrop crystal chandeliers in our brand-new salons add that perfect touch of modern elegance; ideal for any wedding ceremony & can accommodate 30 – 300 guests.*

HARBOURFRONT FOYER (100 guests) | 500

SALON F (120 guests) | 1000

CORDOVA BALLROOM (300 guests) | 2000

4TH FLOOR OUTDOOR PATIO (150 GUESTS) | 2000

ALL PRICES ARE BASED ON A RECEPTION BOOKING AT THE HOTEL (BASED ON FOOD & BEVERAGE SPEND).

PLEASE SPEAK TO A CATERING SALES MANAGER FOR A QUOTE BASED ON HOW MANY GUESTS YOU HAVE OR FOR CEREMONY ONLY BOOKINGS.

**THE PINNACLE HARBOURFRONT BALLROOM CAN BE DIVIDED INTO THREE SECTIONS.



DÉCOR & MORE.

RECEPTION SPACES

BASED ON SET UP OF ROUND TABLES OF 10 PEOPLE

- Pinnacle Harbourfront Ballroom (100 —500)
- Cordova Ballroom (70—200)
- Tuscany Room (30 —150)
- Vistas 360 (30—150)

OPTIONAL DECOR PACKAGE

ENHANCE YOUR EVENT FOR ONLY \$12 PER PERSON

- Floor Length Specialty Linens (tables of 10)
- Specialty Chair Covers (tables of 10)
- Chair Sashes (tables of 10)

STATIONARY PACKAGE

ENHANCE YOUR WEDDING FOR ONLY \$8 PER PERSON

- Personalized Menus
- Wedding Place Cards
- Custom Seating Plan

COMPLIMENTARY

- Custom guestroom reservation webpage for your wedding
- Menu tasting for up to 4 guests*
- Day-use of guest room for wedding party*
- Valet parking for the wedding couple (overnight) on the night of reception
- Dance floor and staging
- Ceremony rehearsal (subject to room availability)
- Lounge furniture**
- One night accommodation for the wedding couple including sparkling wine & chocolate dipped strawberries on your wedding night.
- Breakfast in bed for the newlyweds with late check-out*
- Preferred room rate for family & guests
- 1st year anniversary dinner at p2b Bistro & Bar (\$100 value)*
- Black or white table linens
- Black or white napkins
- Royal Doulton white bone china, silverware & stemware
- Torchière candles
- Table Number Stands
- Printed menus

*MINIMUM OF 120 GUESTS. FOR LESS THAN 120 GUESTS, PLEASE SPEAK WITH OUR CATERING SALES MANAGER.

OFFERS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

**BASED ON AVAILABILITY/ADDITIONAL LOUNGE FURNITURE WILL BE CHARGED BASED ON REQUIRED LABOUR (\$35/STAFF/HOUR)



QUARTZ PLATED DINNER | 73

WITH DECOR PACKAGE | 85

DINNER

selection of artisan bread rolls and butter

APPETIZER · SELECT ONE

- fire roasted tomato basil soup
- caesar salad, reggiano, herb crouton
- chef select lettuces, blistered tomatoes, pine nuts, sherry vinaigrette
- spinach salad, smoked bacon, salt spring island goat cheese, grape tomatoes, candied walnuts, sherry vinaigrette

ENTRÉES · PRE-SELECT

ENTRÉE PRE-ORDER MUST BE CONFIRMED 10 WORKING DAYS BEFORE THE EVENT

- pan seared sockeye salmon, wild mushroom & fingerling potato ragoût
- pan roasted tuscan chicken breast, vine ripened tomatoes, mushrooms, olives ponderosa wild mushroom goat cheese crêpe, herb spätzle

DESSERT · SELECT ONE

- crème caramel
 - seasonal fresh fruit
 - tiramisu soufflé cake, espresso anglaise
- + freshly brewed coffee · tea



SAPPHIRE PLATED DINNER | 86

WITH DECOR PACKAGE | 98

RECEPTION · ARRIVAL CANAPÉS · SELECT THREE

mushroom, kale & walnut tartlets · manchego & quince tarts · deep fried chickpeas · citrus scallop crudo · mini crab & avocado cocktails · ahi tuna poke cones, wasabi pea & micro pea shoots · ancho chili prawns, mango salsa on a flour tortilla · smoked sockeye salmon, lemon mascarpone on a mini herb crostini · moroccan spiced lamb loins · pulled pork corn bread toasts, smoky tomato relish, herb goat cheese · crispy serrano ham, quince crostini

DINNER

selection of artisan bread rolls and butter

APPETIZER · SELECT ONE

- roasted butternut squash & coconut milk soup
- cream of french brie & caramelized onion soup
- chef select lettuces, blistered tomatoes, pine nuts, sherry vinaigrette
- spinach salad, smoked bacon, salt spring island goat cheese, grape tomatoes, candied walnuts, sherry vinaigrette
- roasted baby beets & salt spring island goat cheese salad, baby arugula, candied pecan, lemon herb vinaigrette

ENTRÉES · PRE-SELECT TWO PROTEINS AND ONE VEGETARIAN OPTION

ENTRÉE PRE-ORDER MUST BE CONFIRMED 10 WORKING DAYS BEFORE THE EVENT

- pan seared sockeye salmon, wild mushroom & fingerling potato ragoût
- pan roasted tuscan chicken breast, vine ripened tomatoes, mushrooms, olives
- grilled alberta rib eye, whipped mascarpone yukon gold potatoes, red wine beef jus*
- butternut squash ravioli, grilled king oyster mushroom, truffle sauce

DESSERT · SELECT ONE

- crème caramel, seasonal fresh fruit, raspberry sauce
 - tiramisu soufflé cake, espresso anglaise
 - lemon tart: shortbread crust, fresh lemon cream, light lemon custard
- + freshly brewed coffee · tea

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ALL PRICES ARE PER PERSON. ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.

*ADD \$6/PERSON FOR RIB EYE ENHANCEMENT

DIAMOND PLATED DINNER | 107

WITH DECOR PACKAGE | 119

RECEPTION · ARRIVAL CANAPÉS · SELECT THREE

mushroom, kale & walnut tartlets · manchego & quince tarts · deep fried chickpeas · citrus scallop crudo · mini crab & avocado cocktails · ahi tuna poke cones, wasabi pea & micro pea shoots · ancho chili prawns, mango salsa on a flour tortilla · smoked sockeye salmon, lemon mascarpone on a mini herb crostini · moroccan spiced lamb loins · pulled pork corn bread toasts, smoky tomato relish, herb goat cheese · crispy serrano ham, quince crostini

DINNER

selection of artisan bread rolls and butter

APPETIZER · SELECT ONE

- roasted butternut squash & coconut milk soup
- cream of french brie & caramelized onion soup
- chef select lettuces, blistered tomatoes, pine nuts, sherry vinaigrette
- spinach salad, smoked bacon, salt spring island goat cheese, sherry vinaigrette
- roasted baby beets & salt spring island goat cheese salad, baby arugula, candied pecan, lemon herb vinaigrette

ENTRÉES · PRE-SELECT TWO PROTEINS & ONE VEGETARIAN

ENTRÉE PRE-ORDER MUST BE CONFIRMED 10 WORKING DAYS BEFORE THE EVENT

- pan seared sablefish, blood orange miso glaze, garlic kale, mascarpone yukon mash
- pan roasted free-range tuscan chicken breast, vine ripened tomatoes, mushrooms
- grilled alberta rib eye, whipped mascarpone yukon gold potatoes, red wine beef jus*
- butternut squash ravioli, grilled king oyster mushroom, truffle sauce

DESSERT BUFFET · SELECT THREE

- chocolate berry cup · tiramisu · crème brûlée · lemon bites · chocolate mousse
- profiteroles · gianduja chocolate pâté · cheesecake · almond frangipani slice
- pecan tart · lemon flan · strawberry shortcake · chocolate slice sacher torte
- chocolate bailey's mousse cake · belgian truffle cake · mango mousse cake
- french pastries
- + freshly brewed coffee · teas

LATE NIGHT SNACK

- sliders (beef or pork)
- miniature mac & cheese
- assorted cheese, fruit, bread
- savory popcorn
- homemade pizza selection
- fry station





PACIFIC RIM ASIAN FUSION DINNER | 117

WITH DÉCOR PACKAGE | 129

FIRST COURSE · SERVED FAMILY STYLE

crispy roast pork · grilled squid · marinated jelly fish · crisp marinated vegetables & bean curd · smoked salmon scallop medallions

SECOND COURSE · SELECT TWO TO BE SERVED INDIVIDUALLY

ADDITIONAL ITEMS \$6 EACH PER PERSON

- deep fried tiger prawn, sugar cane
- bbq eel salad rolls
- torched tuna, ponzu dressing
- chicken satay skewers, peanut sauce

THIRD COURSE · INDIVIDUAL SERVED SOUP

- double boiled pheasant consommé, baby abalone, dungeness crab, shredded chicken

FOURTH COURSE · SELECT THREE SERVED FAMILY STYLE

- beef rendang
- malaysian chicken curry
- red thai prawn curry
- lemongrass chicken loin chop
- ginger scallion shell prawns
- chili garlic fried tofu
- brined free range chicken, ginger scallion compote
- kalbi style bone-in short rib
- barbecued duck, apricot plum glaze
- served sablefish, miso maple glaze
- nova scotia lobster tail with xo sauce or green onion sauce (menu surcharge applies, based on market price value)

ACCOMPANIMENTS · SELECT TWO

ADDITIONAL ACCOMPANIMENTS ARE \$4 EACH PER PERSON

- coconut flavored broken rice
- egg white & scallop fried rice
- e fu noodles, shiitake & flowering chives garlic bok choy
- garlic gai lan
- sautéed lettuce, oyster sauce

SWEET PLATTER

- sliced fresh fruits, melons, and berries
- almond cookies & deep fried sesame balls
- green tea mousse cake
- mango pudding
- + freshly brewed coffee · teas

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ALL PRICES ARE PER PERSON. ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.

ITALIAN PLATED DINNER FEAST | 104

WITH DECOR PACKAGE | 116

RECEPTION · 1 GLASS PER PERSON

Signature Sparkling Punch

ARRIVAL CANAPÉS · SELECT THREE

mushroom, kale & walnut tartlets · manchego & quince tarts · deep fried chickpeas · citrus scallop crudo · mini crab & avocado cocktails · ahi tuna poke cones, wasabi pea & micro pea shoots · ancho chili prawns, mango salsa on a flour tortilla · smoked sockeye salmon, lemon mascarpone on a mini herb crostini · moroccan spiced lamb loins · pulled pork corn bread toasts, smoky tomato relish, herb goat cheese · crispy serrano ham, quince crostini

ANTIPASTO MISTO · SERVED FAMILY STYLE

assorted salami · prosciutto · tomato & bocconcini · roasted red peppers · zucchini · marinated olives & mushrooms · assorted breads

PASTA · SELECT ONE

- penne bolognese or arrabbiata
- risotto milanese, saffron
- wild mushroom gnocchi

ENTREE · SELECT ONE

- chicken marsala, wild mushroom ragout
- beef tenderloin medallions, whipped mascarpone potatoes
- osso buco style braised lamb shank

SEAFOOD PLATTER

SERVED WARM FAMILY STYLE WITH ENTRÉE

mussels · prawns · clams · salmon · chardonnay garlic sauce

SALAD COURSE · SELECT ONE

- caesar salad, reggiano, herb crouton
- arugula & fennel salad, walnuts, pear, lemon herb dressing
- mixed leaf & herb salad, raspberry balsamic dressing

DESSERT

- tiramisu soufflé cake, espresso anglaise
- frangelico crème brûlée
- + freshly brewed coffee · tea



INDIAN BUFFET DINNER | 87

WITH DÉCOR PACKAGE | 99

RECEPTION · SELECT THREE

VEGETARIAN

- gulgappa station
- paneer tikka
- vegetable samosas, cilantro yogurt
- vegetables pakoras, tamarind chutney
- aloo tikki

NON-VEGETARIAN

- chicken tikka skewers
- fish tikka
- vegetable kebab
- chili prawns
- lamb popsicle*

BUFFET DINNER

includes poppadum on tables · pickle · raita · chutney · basmati rice or pilau rice · cucumber salad · tabbouleh & chickpea salad naan bread

VEGETARIAN ENTREES · SELECT TWO

- chana masala
- dhal makani
- masoor dal
- aloo saag
- malai kofta
- palak paneer
- chilli paneer
- masala potatoes

NON-VEGETARIAN ENTREES · SELECT TWO

- butter chicken curry
- chicken tikka masala
- lamb or beef vindaloo
- lamb or beef korma
- cod with cumin scented tomato sauce

DESSERTS · SELECT THREE

- gulab jamun
- tiramisu
- crème brûlée
- cheesecake
- chocolate mousse
- cardamon infused rice pudding
- seasonal fresh fruits
- ras malai
- ice cream choice of:
mango · vanilla · pistachio · coconut · lychee
- + chai tea · sweetened or unsweetened
- + freshly brewed coffee · tea



A DAY TO REMEMBER BUFFET | 97

WITH DECOR PACKAGE | 109 (MINIMUM ATTENDANCE OF 75 GUESTS REQUIRED)

PASSED ON ARRIVAL · SELECT THREE

mushroom, kale & walnut tartlets · manchego & quince tarts · deep fried chickpeas · citrus scallop crudo · mini crab & avocado cocktails · ahi tuna poke cones, wasabi pea & micro pea shoots · ancho chili prawns, mango salsa on a flour tortilla · smoked sockeye salmon, lemon mascarpone on a mini herb crostini · moroccan spiced lamb loins · pulled pork corn bread toasts, smoky tomato relish, herb goat cheese · crispy serrano ham, quince crostini

CHARCUTERIE BOARD

selection of local cured meats & salamis · pickled vegetables · artisan breads · dried fruits

GRANVILLE ISLAND

assorted rolls & flat breads · baby spinach & watercress salad, toasted pecans, sherry vinaigrette · quinoa salad, pine nuts, artichoke · vine ripe tomatoes & bocconcini salad with balsamic reduction · tabbouleh & chickpea salad · grilled & fried vegetable salad

DINNER

seared chicken breast with dijon mustard cream · baked salmon, olives & tomatoes · butternut squash ravioli · potato gratin · garden fresh vegetables

DESSERTS · SELECT FOUR

- chocolate berry cup
- tiramisu
- crème brûlée
- lemon bites
- profiteroles
- cheesecake
- almond frangipani slice
- pecan tart
- lemon flan
- strawberry shortcake
- chocolate slice sacher torte
- chocolate bailey's mousse cake
- belgian truffle cake
- mango mousse cake
- french pastries
- + freshly brewed coffee · teas





THE PERFECT DAY BUFFET | 114

WITH DECOR PACKAGE | 126 (MINIMUM ATTENDANCE OF 75 GUESTS REQUIRED)

RECEPTION · 1 GLASS PER PERSON

signature sparkling punch

ARRIVAL CANAPÉS · SELECT THREE

mushroom, kale & walnut tartlets · manchego & quince tarts · deep fried chickpeas · citrus scallop crudo · mini crab & avocado cocktails · ahi tuna poke cones, wasabi pea & micro pea shoots · ancho chili prawns, mango salsa on a flour tortilla · smoked sockeye salmon, lemon mascarpone on a mini herb crostini · moroccan spiced lamb loins · pulled pork corn bread toasts, smoky tomato relish, herb goat cheese · crispy serrano ham, quince crostini

SALADS

baby spinach & watercress, toasted pecans, sherry vinaigrette · heart of romaine, caesar dressing, herb croutons, reggiano · quinoa, pine nuts, artichoke · tabbouleh & chickpea · wilted vine ripe tomatoes, balsamic reduction · baby white potato salad, herb & scallion dressing · grilled & fried vegetable · marinated mushroom

COLD SELECTION

chilled coastal seafood, herb mayonnaise

antipasto: prosciutto · coppa · pancetta · genoa salami

HOT SELECTION

pan seared chicken breast, thai coconut curry sauce · salmon, roasted fennel, apple cream sauce · spinach & ricotta cannelloni, mushroom cream · olive oil roasted fingerling potatoes · mediterranean style vegetable sauté, plum tomatoes, herbs

CHEF ASSISTED CARVING STATION

roast prime rib of beef served with selection of mustards, mayonnaise, horseradish

DESSERT BAR

SELECTION OF THE FOLLOWING DESSERTS

lemon tart · chocolate mousse cake · cheesecake · strawberry shortcake · chocolate pecan praline · sacher torte · chocolate bailey's mousse cake · seasonal fresh fruit
mini desserts: tiramisu · crème brûlée · cheesecake · chocolate mousse · profiteroles · chocolate berry cup

+ freshly brewed coffee · tea

LATE NIGHT SNACK · SELECT ONE ENHANCEMENT | 6

- sliders (beef or pork)
- miniature mac & cheese
- assorted cheese, fruit, bread
- savoury popcorn
- homemade pizza selection
- fry station

Special Occasions.

AFTERNOON TEA | 30

ASSORTED FINGER SANDWICHES · SELECT THREE

cucumber & cream cheese · ham & cheese · avocado & tomato · smoked salmon · egg salad

MINI SWEETS

miniature scones · french macaron · butter shortbread · chocolate truffles · chocolate dipped strawberries · tiramisu · crème brûlée · mini cheese cake · chocolate mousse · profiteroles · chocolate pâté · chocolate berry cup

BEVERAGES

sparkling punch (non-alcoholic) · freshly brewed coffee · tea

SIGNATURE BRUNCH | 36

- chilled fresh juices
- freshly brewed coffee · teas
- fresh cut seasonal fruit · melons · berries
- freshly baked croissants · danish · muffins · butter · fruit preserves
- scrambled eggs - choice of 2 garnishes: cheese · mushroom · scallions · peppers

CHOICE OF: buttermilk pancakes · pancakes · french toast

CHOICE OF: 2 link sausage types: pork · beef · chicken · turkey · crisp canadian bacon · maple ham · hash browns, herbs, sautéed onions · steel cut oatmeal, plump raisins, brown sugar

GOOD MORNING WEDDING PARTY.

fresh fruit smoothies	9
yogurt parfait	6
freshly brewed coffee, tea	6
warm mini donuts (per dozen)	14
assorted loaf slices/breakfast pastries	5
warm breakfast sandwiches	9
the english muffin - free range egg · bacon · jack cheese	
the breakfast panini - fried free range egg · bacon · tomato relish	
the santa fe - peppers · jalapeno · jack cheese · hash brown	
the murphy - sundried tomato · mozzarella · basil	
the classic - grilled ham · cheese	
the healthy sandwich - egg white breakfast wrap · feta cheese · spinach · pesto	



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 · 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

Kettle One 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 · Sparkling Water

HOSTED | 4 CASH | 4

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

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.

Banquet 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 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

Pre-Selected Menu: Up to three (3) entrées 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.

BAR SERVICE

A labour charge of \$150.00 per bar will apply should the consumption be less than \$500.00 per bar, based on a two (2) hour period. 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.

LIQUOR SERVICE

As stipulated by British Columbia liquor laws – no alcohol service is permitted after 1:00am. 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 defense 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 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 Security 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 months of your event.
- A labour charge of \$150 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 per person, per meal period, plus applicable GST.
- A labour charge assessed at \$35 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 for the smaller meeting rooms or \$300 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,	5% GST
Storage & Room Deliveries	

HOSTED COAT CHECK

Manned Coat Check will be assessed at \$35 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.

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
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

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

Debut Event Design | 604.733.1812 | debuteventdesign.ca

Divine Décor | 778.789.8889 | ddecor.ca

Sunam Events | 604.773.4000 | sunam.ca

Elizabeth Stanley Event Design | 778.868.3650 | elizabethstanley.ca

Champagne Dreams | 604.556.9748 | champagnedreams.ca

FLOWERS

Roa Floral & Event Designs | 604.521.5465 | roadesigns.com

Dushan Flowers | 604.565.3733 | dushanflowers.com

Flower Factory | 604.871.1008 | flowerfactory.ca

Vivio Flowers | 604.669.7271 | vivioflowers.ca

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

gov.bc.ca/gov/content/life-events/marriages

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 | www.wedsite.com | www.weddingstar.com



PINNACLE HOTEL HARBOURFRONT
1133 West Hastings Street, Downtown Vancouver
604 689 9211 | vancouver.weddings@pinnaclehotels.ca