

PINNACLE HOTEL  
HARBOURFRONT

CELEBRATE YOUR  
LOVE IN STYLE!

Weddings

BEAUTIFUL LOCATION | DELICIOUS CUISINE | PERSONALIZED SERVICE



*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 (50-150 guests)

HARBOURFRONT BALLROOM\* (150-700 guests)

### SALONS

The teardrop crystal chandeliers in our salons add that perfect touch of modern elegance; ideal for any wedding ceremony or reception.

CORDOVA FOYER (50-100 guests)

SALON F (70-120 guests)

CORDOVA BALLROOM (150-300 guests)

### OUTDOOR TERRACE

For those gorgeous summer days, opt for our 4th floor terrace and celebrate your love outdoors.

4TH FLOOR TERRACE (50-150 guests)

### REVOLVING EVENT SPACE

With 360° views of the city and North Shore mountains from the 19th floor, our Vistas level offers the best views from anywhere in the city.

360° VISTAS (70 guests)

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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

Harbourfront Ballroom (100 —500)

Cordova Ballroom (70—200)

360° Vistas (30—250)

### 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

- Menu Tasting for up to 4 Guests\*
- One Night Accommodation for The Wedding Couple on their Wedding Night Including Sparkling Wine & Chocolate Dipped Strawberries
- Parking for the Wedding Couple (Overnight) on Reception Night
- Breakfast in Bed for the Newlyweds with Late Check-Out\*
- Day-Use of Guest Room for Wedding Party\*
- 1st Year Anniversary Dinner at P2B Bistro & Bar (\$100 Value)\*
- Dance Floor & Staging
- Lounge Furniture\*\*
- Black or White Table Linens
- Black or White Napkins
- Royal Doulton White Bone China, Silverware & Stemware
- Torchière Candles
- Table Number Stands
- Ceremony Rehearsal *Subject to Room Availability*
- Preferred Room Rate for Family & Guests *Based on Availability*
- Custom Guestroom Reservation Wedding Webpage

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

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

OFFERS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



## QUARTZ PLATED DINNER | 83

WITH DECOR PACKAGE | 95

### DINNER

Selection of Artisan Bread Rolls & Butter

### APPETIZER • SELECT ONE

- Tomato & Basil Bisque (V)
- Classic Caesar Salad, Romaine Hearts, Herbed Croutons, Grana Padano
- Farmers Market Salad, Grape Tomatoes, Carrots, Watermelon Radish, Pine Nuts, Sherry Vinaigrette (VG, GF)
- Spinach & Frisee Salad, Fresh Strawberries, Candied Pecans, Goat Cheese, Raspberry Vinaigrette (V, GF)

### ENTRÉES • PRE-SELECT

MUST BE CONFIRMED 10 WORKING DAYS BEFORE THE EVENT

- Pan Seared Sockeye Salmon, Wild Mushroom & Fingerling Potato Ragoût, Citrus Dill Beurre Blanc
- Roasted Tuscan Chicken Breast, Olives, Wild Mushrooms, Vine Ripened Tomatoes, Roasted Potatoes
- Quinoa & Wild Rice Pilaf, Baby Kale, Foraged Mushrooms, Grilled Cauliflower, Truffle Vinaigrette (VG, GF)

### DESSERT • SELECT ONE

SERVED WITH FRESHLY BREWED COFFEE & TEA

- Earl Grey Crème Brulee, Biscotti, Berries
- Classic Tiramisu, Coffee Crème Anglaise, Wafer Crisp
- Mango Cheesecake, Passionfruit Puree, Chantilly Cream

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

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE  
AND SUBJECT TO A 22% SERVICE CHARGE AND APPLICABLE TAXES. ALL PRICES ARE PER PERSON.



## SAPPHIRE PLATED DINNER | 96

WITH DECOR PACKAGE | 108

### RECEPTION CANAPÉS • SELECT THREE

SERVED COLD:

- Campari Tomato & Bocconcini Skewers, Pesto Oil (V)
- Crispy Serrano Ham, Quince, Herb Goat Cheese, Crostini
- Ancho Chili Prawns, Mango Salsa, Chili Cheese Tortilla
- Smoked Salmon Rosette, Lemon Mascarpone, Crostini
- Moroccan Spiced Lamb Loin, Harissa Hummus, Pita Crisp

SERVED HOT:

- Mushroom, Kale & Walnut Tartlets (V)
- Crispy Tiger Prawns & Sweet Chili Sauce
- Pulled Pork, Corn Bread, Tomato Relish

### DINNER

Selection of Artisan Bread Rolls & Butter

### APPETIZER • SELECT ONE

- Roasted Butternut Squash (V)
- Cream of Brie Caramelized Onion (V)
- Farmers Market Salad, Grape Tomatoes, Carrots, Watermelon Radish, Pine Nuts, Sherry Vinaigrette (VG, GF)
- Roasted Beet & Fennel Salad, Roast Walnuts, Goat Cheese, Orange Vinaigrette (V, GF)

### ENTRÉES • PRE-SELECT

MUST BE CONFIRMED 10 WORKING DAYS BEFORE THE EVENT

- Pan Seared Sockeye Salmon, Wild Mushroom & Fingerling Ragout, Citrus Dill Beurre Blanc
- Roasted Tuscan Chicken Breast, Olives, Wild Mushrooms, Vine Ripened Tomatoes, Roasted Potatoes
- Grilled Alberta Rib Eye Steak, Whipped Yukon Gold Potatoes, Asparagus, Campari Tomato, Merlot Beef Jus +\$6
- Quinoa & Wild Rice Pilaf, Baby Kale, Foraged Mushrooms, Grilled Cauliflower, Truffle Vinaigrette (VG, GF)

### DESSERT • SELECT ONE

SERVED WITH FRESHLY BREWED COFFEE & TEA

- Earl Grey Crème Brûlée, Biscotti, Berries
- Classic Tiramisu, Coffee Crème Anglaise, Wafer Crisp
- Mango Cheesecake, Passionfruit Puree, Chantilly Cream

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

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ADD \$6/PERSON FOR RIB EYE ENHANCEMENT

# DIAMOND PLATED DINNER | 119

WITH DECOR PACKAGE | 131

## RECEPTION CANAPÉS • SELECT THREE

SERVED COLD:

- Campari Tomato & Bocconcini Skewers, Pesto Oil (V)
- Crispy Serrano Ham, Quince, Herb Goat Cheese, Crostini
- Ancho Chili Prawns, Mango Salsa, Chili Cheese Tortilla
- Smoked Salmon Rosette, Lemon Mascarpone, Crostini
- Moroccan Spiced Lamb Loin, Harissa Hummus, Pita Crisp

SERVED HOT:

- Mushroom, Kale & Walnut Tartlets (V)
- Crispy Tiger Prawns & Sweet Chili Sauce
- Pulled Pork, Corn Bread, Tomato Relish

## DINNER

Selection of Artisan Bread Rolls & Butter

## APPETIZER • SELECT ONE

- Roasted Butternut Squash, Coconut Milk (V)
- Cream of Brie Caramelized Onion (V)
- Farmers Market Salad, Grape Tomatoes, Carrots, Watermelon Radish, Pine Nuts, Sherry Vinaigrette (VG, GF)
- Roasted Beet & Fennel Salad, Roast Walnuts, Goat Cheese, Orange Vinaigrette (V, GF)

## ENTRÉES • PRE-SELECT

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

- Pan Seared Sablefish, Maple Miso Glaze, Bok Choy, Jasmine Rice
- Roasted Tuscan Chicken Breast, Olives, Wild Mushrooms, Vine Ripened Tomatoes, Roasted Potatoes
- Grilled Alberta Rib Eye Steak, Whipped Yukon Gold Potatoes, Asparagus, Campari Tomato, Merlot Beef Jus +\$6
- Quinoa & Wild Rice Pilaf, Baby Kale, Foraged Mushrooms, Grilled Cauliflower, Truffle Vinaigrette (VG, GF)

## DESSERT BUFFET • SELECT FIVE

SERVED WITH SEASONAL FRUIT & FRESHLY BREWED COFFEE & TEA

- Lemon Tart
- Belgium Chocolate Mousse
- Chocolate Baileys Cake
- Chocolate Sacher Torte
- Black Forest Cake
- Profiteroles
- Petite Fours *French Pastries*
- New York Cheesecake with Berry Compote
- Fruit Flan
- Linzer Torte
- Strawberry Shortcake
- Mango Mousse Cake
- Chocolate Hazelnut Cake
- Eclairs
- Crème Brûlée

## LATE NIGHT SNACK • SELECT ONE

- French Fries with Cheese & Gravy
- Pork Belly & Asian Slaw Bao Buns
- Pulled Pork Sliders
- Lemongrass Chicken with Pickled Vegetable Slider
- Hot Wings
- Pepperoni, Hawaiian & Cheese Pizzas
- Miniature Macaroni & Cheese (V)
- Sweet Chili Fried Chicken with Kimchi Slider
- Braised Beef Short Rib Slider

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

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE  
AND SUBJECT TO A 22% SERVICE CHARGE AND APPLICABLE TAXES. ALL PRICES ARE PER PERSON.

ADD \$6/PERSON FOR RIB EYE ENHANCEMENT



## PACIFIC RIM DINNER | 136

WITH DÉCOR PACKAGE | 148

### 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

- Sugar Cane Prawn Skewer
- BBQ Eel Salad Rolls
- Torched Tuna With Ponzu
- Chicken Satay Skewers With Peanut Sauce (GF, DF)

### THIRD COURSE • INDIVIDUAL SERVED SOUP

- Golden Consommé, Baby Abalone, Dungeness Crab, Shredded Chicken

### FOURTH COURSE • SELECT THREE TO BE SERVED FAMILY STYLE

- Scallops with Snow Peas & Mushrooms
- Hainanese Chicken
- Roast Duck with Hoisin Sauce
- Chicken Breast Stuffed with Sticky Rice
- Steamed Whole Fish with Scallion Ginger Oil
- Nova Scotia Lobster Tail with XO Sauce *Surcharge Based On Market Value Price*

### ACCOMPANIMENTS • SELECT TWO

ADDITIONAL ACCOMPANIMENTS \$4 EACH PER PERSON

- Egg White & Scallop Fried Rice (GF)
- E Fu Noodles, Shitake & Flowering Chives (V)
- Garlic Bok Choy (VG, GF)
- Garlic Gai Lan (VG, GF)

### SWEET PLATTER • SELECT THREE

SERVED WITH FRESHLY BREWED COFFEE & TEA

- Sliced Fresh Fruit & Berries (VG, GF)
- Almond Cookies & Deep-Fried Sesame Balls
- Red Bean & Lotus Seed Soup
- Green Tea Mousse Cake
- Mango Cheesecake

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

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE  
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# ITALIAN PLATED DINNER | 121

WITH DECOR PACKAGE | 133

## RECEPTION • ONE GLASS PER PERSON

Signature Sparkling Punch

## ARRIVAL CANAPÉS • SELECT THREE

SERVED COLD:

- Wilted Tomato, Basil, Grana Padano Bruschetta (V)
- Campari Tomato, Bocconcini Skewers, Pesto Oil (V)
- Crispy Prosciutto Ham, Quince, Herb Goat Cheese Crostini
- Salami & Olive Tapenade Bruschetta
- Prosciutto & Melon Skewers

SERVED HOT:

- Pesto Arancini with Garlic Aioli (V)
- Meatballs with Marinara Sauce
- Fried Mushroom Ravioli with Truffled Aioli (V)

## ANTIPASTO MISTO • SERVED FAMILY STYLE

Genoa Salami, Sopressata, Prosciutto, Marinated Bocconcini, Smoked Mozzarella, Grana Padano, Roasted Red Peppers, Zucchini, Marinated Olives, Crostini & Crackers

## PASTA • SELECT ONE

- Penne Arrabbiata (V)
- Wild Mushroom Gnocchi (V)
- Fusilli Bolognese
- Farfalle & Pesto (V)
- Rigatoni Pomodoro (V)

## ENTRÉE • SELECT ONE

SEVERED SERVED WITH SEASONAL VEGETABLES, ARTISAN BREAD ROLLS & BUTTER

- Chicken Marsala, Roasted Fingerling Potatoes
- Chicken Parmigiana, Buttered Orzo
- Beef Tenderloin, Mascarpone Whipped Potatoes
- Salmon Puttanesca, Lemon Quinoa
- Veal Osso Buco, Risotto Milanese
- Veal Scallopini, Herbed White Potatoes
- Eggplant Parmigiana, Herbed Brown Rice (V)

## SALAD • SELECT ONE

SERVED FAMILY STYLE WITH ENTRÉE

- Classic Caesar, Romaine Hearts, Herbed Croutons, Grana Padano
- Arugula & Frisee, Roasted Walnuts, Goat Cheese, Lemon Herb Dressing (V, GF)
- Farmers Market, Grape Tomatoes, Carrots, Watermelon Radish, Pine Nuts, Sherry Vinaigrette (VG, GF)

## DESSERT

SERVED WITH FRESHLY BREWED COFFEE & TEA

- Classic Tiramisu, Coffee Crème Anglaise, Wafer Crisp
- Frangelico Crème Brulee, Biscotti, Fresh Berries
- Chilled Zabaione, Savoiardi, Strawberries

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



## INDIAN BUFFET DINNER | 105

WITH DÉCOR PACKAGE | 117

### ARRIVAL CANAPÉS • SELECT THREE

#### VEGETARIAN

- Paneer Tikka Skewers
- Vegetable Samosas
- Vegetable Pakoras
- Aloo Tikki
- Dahi Vada
- Gobi Manchurian
- Paneer Pakoras

#### NON-VEGETARIAN

- Chicken Tikka Skewers
- Chicken Kofta
- Chicken Samosas
- Fish Pakoras
- Coconut Prawn Skewers
- Lamb Popsicle +\$3

### BUFFET DINNER • INCLUDES

Naan & Poppadum, Raita & Chutney, Pea & Cumin Rice, Cucumber Salad, Tabbouleh & Chickpea Salad

### ENTRÉES

#### VEGETARIAN • SELECT TWO

- Chana Masala
- Dhal Makan
- Masoor Dhal
- Aloo Saag
- Malai Kofta
- Palak Panner
- Matter Paneer

#### NON-VEGETARIAN • SELECT TWO

- Butter Chicken
- Chicken Curry
- Lamb or Chicken Korma
- Lamb or Chicken Vindaloo
- Lamb Rogan Josh
- Coconut Fish Curry

### DESSERTS • SELECT TWO

SERVED WITH SEASONAL FRUIT PLATTER & CHAI TEA *sweetened or unsweetened*

- Gulab Jamun
- Chai Crème Brûlée
- Mango Cheesecake
- Cardamon Infused Rice Pudding
- Ras Malai

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

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE  
AND SUBJECT TO A 22% SERVICE CHARGE AND APPLICABLE TAXES. ALL PRICES ARE PER PERSON.

ADD \$3 PER HALAL BEEF SUBSTITUTION  
(ALL CHICKEN AND LAMB DISHES ON THIS MENU ARE HALAL)



## A DAY TO REMEMBER BUFFET | 107

WITH DECOR PACKAGE | 119

### RECEPTION CANAPÉS • SELECT THREE

SERVED COLD:

- Campari Tomato, Bocconcini Skewers, Pesto Oil (V)
- Crispy Serrano Ham, Quince, Herb Goat Cheese, Crostini
- Ancho Chili Prawns, Mango Salsa, Chili Cheese Tortilla
- Smoked Salmon Rosette, Lemon Mascarpone, Crostini
- Moroccan Spiced Lamb Loin, Harissa Hummus, Pita Crisp

SERVED HOT:

- Mushroom, Kale & Walnut Tartlets (V)
- Crispy Tiger Prawns, Sweet Chili Sauce
- Pulled Pork, Corn Bread, Tomato Relish

### CHARCUTERIE BOARD

Selection of Cured Smoked Meats Olives, Pickles, Grainy Mustard, Crostini & Crackers (DF)

### SALADS

- Fraser Valley Mixed Greens, Dijon Mustard Vinaigrette (VG, GF)
- Classic Caesar, Romaine Hearts, Herbed Croutons, Grana Padano
- Traditional Greek, Feta Cheese, Kalamata Olives (V, GF)
- Baby Kale, Quinoa & Cranberry, Lemon Vinaigrette (VG, GF)
- White Potato, Pommery Mustard Dressing, Crispy Pancetta, Green Onions
- Caprese, Roma Tomatoes, Bocconcini, Balsamic Glaze, Fresh Basil (V, GF)

### ENTRÉES

SEVERED WITH ARTISAN BREAD ROLLS & BUTTER

- Roasted Rosemary Chicken Breast, Wild Mushroom & Pearl Onion Sauce
- Seared Pacific Salmon, Puttanesca Sauce
- Butternut Squash Ravioli, Sage Cream Sauce, Brown Butter (V)
- Yukon Gold Mash Potatoes (V, GF)
- Steamed Garden Fresh Vegetables (VG, GF)

### DESSERTS • SELECT FOUR

SERVED WITH SEASONAL FRUIT & FRESHLY BREWED COFFEE & TEA

Lemon Tart

Linzer Torte

Chocolate Sacher Torte

Hazelnut Cake

Petite Fours (French Pastries)

Fruit Flan

Chocolate Baileys Cake

Mango Mousse Cake

Profiteroles

Crème Brulee

Belgium Chocolate Mousse

Strawberry Shortcake

Black Forest Cake

Chocolate Eclairs

New York Cheesecake with Berry Compote

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

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE  
AND SUBJECT TO A 22% SERVICE CHARGE AND APPLICABLE TAXES. ALL PRICES ARE PER PERSON.

# THE PERFECT DAY BUFFET | 136

WITH DECOR PACKAGE | 148

## ARRIVAL CANAPÉS • SELECT THREE

SEVERED WITH SIGNATURE SPARKLING PUNCH - ONE GLASS PER PERSON

- Campari Tomato, Bocconcini Skewers, Pesto Oil
- Ancho Chili Prawns, Mango Salsa, Chili Cheese Tortilla
- Moroccan Spiced Lamb Loin, Harissa Hummus, Pita Crisp
- Crispy Tiger Prawns, Sweet Chili Sauce
- Crispy Serrano Ham, Quince, Herb Goat Cheese, Crostini
- Smoked Salmon Rosette, Lemon Mascarpone, Crostini
- Mushroom, Kale And Walnut Tartlets (V)
- Pulled Pork, Corn Bread, Tomato Relish

## SALADS

- Fraser Valley Mixed Greens, Dijon Mustard Vinaigrette (VG, GF)
- Spinach & Frisee, Strawberries, Candied Pecans, Goat Cheese & Raspberry Vinaigrette (V, GF)
- Classic Caesar, Romaine Hearts, Herbed Croutons, Grana Padano
- Traditional Greek, Feta Cheese, Kalamata Olives (V, GF)
- Baby Kale, Quinoa, & Cranberry, Lemon Vinaigrette (VG, GF)
- White Potato, Pommery Mustard Dressing, Crispy Pancetta, Green Onions
- Caprese, Roma Tomatoes, Bocconcini, Balsamic Glaze, Fresh Basil (V, GF)
- Mexican Bean, Corn, Jicama, Zucchini, Red Onion, Bell Peppers, Cilantro Lime Vinaigrette (GF, VG)

## CHILLED SEAFOOD PLATTER

Smoked Tuna, Mackerel, Marinated Squid, Prawns, Mussels, Clams, Halibut, Salmon,  
Served with a Gherkin Remoulade & Fresh Lemon

## CHARCUTERIE PLATTER

Selection of Cured, Smoked Meats, Olives, Pickles, Grainy Mustard (DF)

## ENTRÉES

SEVERED WITH ARTISAN BREAD ROLLS & BUTTER

- Roasted Rosemary Chicken Breast, Wild Mushroom & Pearl Onion Sauce
- Seared Pacific Salmon, Puttanesca Sauce
- Spinach & Ricotta Cannelloni, Mushroom Cream Sauce (V)
- Olive Oil Roasted Fingerling Potatoes (VG, GF)
- Medley of Steamed Vegetables (VG, GF)

## CHEF ASSISTED CARVING STATION

AAA Angus Beef Ribeye, Merlot Wine Jus, Mustards & Horseradish

## DESSERT

SERVED WITH SEASONAL FRUIT & FRESHLY BREWED COFFEE & TEA

Lemon Tart, Fruit Flan, Linzer Torte, Chocolate Baileys Cake, Strawberry Shortcake, Black Forest Cake,  
Chocolate Hazelnut Cake, New York Cheesecake With Strawberry & Blueberry Compote

## LATE NIGHT SNACK • \$6 PER ITEM PER PERSON

- French Fries with Cheese & Gravy
- Pork Belly & Asian Slaw Bao Buns
- Pulled Pork Sliders
- Lemongrass Chicken with Pickled Vegetable Slider
- Pepperoni, Hawaiian & Cheese Pizzas
- Miniature Macaroni & Cheese (V)
- Sweet Chili Fried Chicken with Kimchi Slider
- Braised Beef Short Rib Slider

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



## 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



- Hot Wings

## 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	80
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

## THE FINE PRINT

*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

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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

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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

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Pre-Selected Menu: 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

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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

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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

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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

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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

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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

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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

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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.

## PRICING, TAXES, SERVICE & LABOUR CHARGES

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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 per hour, per attendant (minimum 4 hours). One attendant per 150 people.

## 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.

## INTERNET

The Hotel is pleased to provide complimentary WIFI to all meeting rooms. Please contact your Event professional should you require dedicated bandwidth.

## 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

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.

## PREFERRED VENDORS & SUPPLIERS

### 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

### PHOTOBOOTH

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

## PREFERRED VENDORS & SUPPLIERS

### 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

### 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

### 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

### MARRIAGE COMMISSIONERS

[gov.bc.ca/gov/content/life-events/marriages](http://gov.bc.ca/gov/content/life-events/marriages)

### MARRIAGE OFFICIANTS & CELEBRANTS

Marry Us	604.921.596	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.wedsite.com](http://www.wedsite.com) | [www.weddingstar.com](http://www.weddingstar.com)



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