

YOUR DREAM WEDDING BEGINS HERE

# PINNACLE HOTEL

HARBOURFRONT



604.689.9211

1133 WEST HASTINGS STREET | VANCOUVER BC, V6E 3T3 | 604.689.9211

[PINNACLEHARBOURFRONTHOTEL.COM](http://PINNACLEHARBOURFRONTHOTEL.COM)

## THE PERFECT WEDDING

### RECEPTION SPACES

Pinnacle Harbourfront Ballroom (100—500)

Cordova Ballroom (70—200)

Tuscany Room (30—150)

Vistas 360 (30—150)

\*Based on set up of round tables of 10 people

### 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 with our personalized stationary

- 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 bridal party\*
- Complimentary valet parking for the bride & groom (overnight) on the night of reception
- Complimentary dance floor and staging
- Complimentary ceremony rehearsal (subject to room availability)
- Complimentary lounge furniture\*\*
- One night accommodation for the bride and groom 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
- Customized printed menus

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\*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)

## THE CEREMONY

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding come true. From Chinese Tea Ceremonies to Traditional Indian Ceremonies, we accommodate 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 and can accommodate 30 – 300 guests. \*

SALON B (120 guests) | 500

SALON F (120 guests) | 1000

CORDOVA BALLROOM (300 guests) | 2000

4TH FLOOR OUTDOOR PATIO (150 GUESTS) | 2000



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All prices are based on a reception booking at the hotel (based on food & beverage spend). The Pinnacle Harbourfront Ballroom can be divided into three sections.

Please speak to a Catering Sales Manager for a quote based on how many guests you have. For ceremony only bookings, please speak to your Catering Sales Manager for a quote.

## PLATED DINNERS

### 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



## PLATED DINNERS

### 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

#### DINNER (CONT'D)

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

# PINNACLE HOTEL

HARBOURFRONT

## 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

### DINNER CONT'D

#### ENTRÉES – PRE-SELECT TWO PROTEINS and 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 - SELECT ONE

- Sliders (Beef OR Pork)
- Miniature Mac & Cheese
- Assorted Cheese, fruit, bread
- Savory Popcorn
- Homemade Pizza Selection
- Fry Station

All menu items and pricing are subject to change without prior notice and subject to a 20% service charge and applicable taxes.

(\*) Add \$6/person for Rib Eye enhancement

## PACIFIC RIM DINNER

### 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 pp)

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 pp)

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

## ITALIAN PLATED DINNER

### ITALIAN FEAST | 104

WITH DECOR PACKAGE | 116

#### RECEPTION

Signature Sparkling Punch – 1 GLASS PER PERSON

#### 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 – SERVE 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 MENU

### INDIAN BUFFET DINNER | 87

WITH DÉCOR PACKAGE | 99

#### RECEPTION — SELECT THREE FROM BELOW LISTS:

##### VEGETARIAN RECEPTION ITEMS

Golgappa station  
Paneer tikka  
Vegetable samosas, cilantro yogurt  
Vegetables pakoras, tamarind chutney  
Aloo tikki

##### NON-VEGETARIAN RECEPTION ITEMS

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 3

Gulab Jamun • Tiramisu • Crème brûlée • Cheesecake • Chocolate mousse • Cardamon infused rice pudding • Seasonal fresh fruits • Ras malai  
• Ice Cream – Choice of one: Mango • Vanilla • Pistachio • Coconut • Lychee

Chai Tea – SWEETENED or UNSWEETENED

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 \$3 per Item, \*\*Add \$2 per Halal Meat Substitution

## BUFFET DINNERS

### 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

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Minimum attendance of 75 guests required or surcharge will apply.

## BUFFET DINNERS

### THE PERFECT DAY BUFFET | 114

WITH DECOR PACKAGE | 126

(minimum attendance of 75 guests required)

#### RECEPTION

Signature Sparkling Punch – 1 GLASS PER PERSON

#### 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 salad, pine nuts, artichoke • Tabbouleh & chickpea salad • Wilted vine ripe tomatoes, balsamic reduction • Baby white potato salad, herb & scallion dressing • Grilled & fried vegetable salad • Marinated mushroom salad

#### COLD 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 display

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

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\* No substitutions for Late Night Snack options. Minimum attendance of 75 guests required or surcharge will apply.

## SPECIAL OCCASIONS

### AFTERNOON TEA | 30

#### ASSORTED FINGER SANDWICHES - SELECT 3:

Cucumber & cream cheese • Ham & cheese • Avocado & tomato • Smoked salmon  
• Egg salad

#### MINI SWEETS - SELECT 3:

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

#### BEVERAGE:

Sparkling Punch (non-alcoholic) • Freshly Brewed Coffee • Tea

### SIGNATURE BRUNCH | 36

Chilled fresh juices

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

Freshly Brewed Coffee • Teas

### GOOD MORNING BRIDAL PARTY

MAKE IT A UNIQUE EVENT!

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

## BEER • WINE • SPIRITS

Sip • Savour • Celebrate ...

### Domestic & Light Beer

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

All menu items and pricing are subject to change without prior notice. All prices are per unit. All prices are subject to a 20% service charge and applicable taxes.

# PINNACLE HOTEL

HARBOURFRONT

## 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

All menu items and pricing are subject to change without prior notice. All prices are per unit. All prices are subject to a 20% service charge and applicable taxes.

## 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 (4) months of your event.

A labour charge of \$150.00 in addition to plus 5% GST may be applied to any food event with less than 25 guests.

Additional labour charges will be assessed for events held on Canadian statutory holidays at \$10.00 per person, per meal period, plus applicable GST.

A labour charge assessed at \$35.00 per hour, per houseman will be charged for same day room re-set.

Where extraordinary cleaning may be required after an event due to the use of glitter, confetti or similar items by the client, the Hotel reserves the right to charge a deep cleaning fee of \$150.00 for the smaller meeting rooms or \$300.00 for the Cordova Ballroom and Harbourfront Ballroom.

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

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

**Hosted Coat Check:**

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

**Power:**

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

**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.

# PINNACLE HOTEL

## HARBOURFRONT

**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)).

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

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

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

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All prices above are subject to applicable taxes.

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

## PREFERRED VENDORS & SUPPLIERS (CONT'D)

### ENTERTAINMENT

**Fusion DJ Entertainment**  
778.558.7685  
Fusiondj.com

**Famous Players**  
604.725.1272  
famousplayersband.com

**Siegel Entertainment**  
604.736.3896  
siegent.com

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

**Beyond Sound**  
604.726.7481  
Beyondsound.ca

### PHOTO BOOTH

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

**BES Images**  
604.691.7355  
besimages.com

**Vancouver Photo Booth**  
604.928.9253  
vancouverphotobooth.com

### PHOTOGRAPHY & VIDEOGRAPHY

**Povazan Photography**  
778.340.3460  
povazanphotography.com

**Three Sixty Media**  
604.726.8815  
threesixtyphoto.com

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

**Premier Love**  
778.865.2755  
premierlove.ca

**RF Productions**  
604.273.8033  
rfproductions.ca

### WEDDING PLANNERS

**Dreamgroup Productions**  
604.807.1740  
dreamgroup.ca

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

### WEDDING CAKES

**Cupcakes**  
604.694.2052  
cupcakesonline.com

**Ganache Patisserie**  
604.899.1098  
ganacheyaletown.com

**Anne Elizabeth Cakes**  
778.988.4589  
aelizabethcakes.com