

PINNACLE HOTEL  
HARBOURFRONT

# Catering Menu



BEAUTIFUL LOCATION | DELICIOUS CUISINE | PERSONALIZED SERVICE

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## TABLE OF CONTENTS.

<b>BREAKFAST MENUS</b>	<b>  3</b>
Buffets	
Plated	
Chef Attended Stations	
A La Carte & Enhancements	
<b>BREAK MENUS</b>	<b>  7</b>
Coffee Breaks	
A La Carte & Enhancements	
Beverages	
<b>LUNCH MENUS</b>	<b>  10</b>
Working	
Buffets	
Plated	
<b>RECEPTION MENUS</b>	<b>  19</b>
Hors D'Oeuvres	
Platters	
Chef Carving & Action Stations	
Nibbles & Sweets	
<b>DINNER MENUS</b>	<b>  23</b>
Buffets	
Plated	
<b>WINE, BEER &amp; SPIRITS</b>	<b>  27</b>
<b>FINE PRINT &amp; GUIDELINES</b>	<b>  29</b>





## BREAKFAST.

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

### THE CONTINENTAL | 22

chilled fresh juice · orange · grapefruit (GF, DF, VG)  
freshly baked butter croissants · danishes · fruit & fibre muffins (V)  
butter · fruit preserves  
fresh cut seasonal fruits · melons · berries (GF, DF, VG)  
individual plain & flavoured pro-biotic yogurt (V, GF)

### THE HEALTHY START | 26

chilled fresh juice · orange · grapefruit (GF, DF, VG)  
fruit & fibre muffins (V)  
butter · fruit preserves (V, GF)  
fresh cut seasonal fruits · melons · berries (GF, DF, VG)  
individual yogurt parfait: home style gluten free granola · fresh berries (V, GF)  
steel cut oatmeal · plump raisins · brown sugar (GF, DF, VG)

### THE EXECUTIVE | 29

chilled fresh juice · orange · grapefruit (GF, DF, VG)  
freshly baked butter croissants · danishes · fruit & fibre muffins (V)  
butter · fruit preserves  
fresh cut seasonal fruits · melons · berries (GF, DF, VG)  
individual plain & flavoured pro-biotic yogurt (V, GF)  
steel cut oatmeal · plump raisins · brown sugar (GF, DF, VG)  
farm fresh scrambled eggs · cheese · scallions (GF)  
choice of 2 breakfast meats: pork sausage (DF) · beef sausage (DF) · chicken sausage (DF)  
turkey sausage (DF) · bacon (DF) · ham (DF)  
breakfast potato wedges · peppers · sautéed onions (GF, DF, VG)

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

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### THE PINNACLE | 35

chilled fresh juice · orange · grapefruit (GF, DF, VG)  
freshly baked butter croissants · danishes · fruit & fibre muffins (V)  
butter & fruit preserves  
fresh cut seasonal fruits · melons · berries (GF, DF, VG)  
individual plain & flavoured pro-biotic yogurt (V, GF)  
steel cut oatmeal · plump raisins · brown sugar (GF, DF, VG)  
farm fresh scrambled eggs · cheese · scallions (V, GF)  
choice of 1: buttermilk pancakes or french toast (V)  
choice of 2 breakfast meats: pork sausage (DF) · beef sausage (DF) · chicken sausage (DF)  
turkey sausage (DF) · bacon (DF) · ham (DF)  
breakfast potato wedges · peppers · sautéed onion (GF, DF, VG)

## CHEF ATTENDED STATIONS.

*Upgrade with a breakfast action station. A labour fee of \$150 per chef, per two-hour period, applies to all Chef attended action stations. One Chef per 50 guests. Minimum 25 guests required.*

### OMELETTE STATION | 11

mushrooms · ham · bacon · cheddar cheese · tomatoes · onions · asparagus · peppers (GF, V, DF)

### BENEDICT STATION | 11

back bacon · smoke salmon · spinach · tomatoes

### PANCAKE & CREPE STATION | 8

nutella · banana · strawberry · whip cream · maple syrup (DF)

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# A LA CARTE BREAKFAST & ENHANCMENTS.

freshly baked butter croissants · chocolate croissants · fruit & fibre muffins · danish (V)	48 dozen
assorted home style loaves · banana · old fashioned lemon · cranberry orange (V)	48 dozen
house made scones · fruit preserves · whipped cream (V)	48 dozen
house made cinnamon buns (V)	60 dozen
assorted bagels · cream cheese · fruit salad (V)	48 dozen
steel cut oatmeal · plump raisins · brown sugar (GF, DF, VG)	6 each
fresh cut seasonal fruit · berries (GF, DF, VG)	10 pp
individual plain & flavoured pro-biotic yogurt (V, GF)	5 each
assorted cold cereal · milk (V)	4 each
buttermilk pancakes · brioche french toast · québec maple syrup (V)	7.5 each
individual yogurt parfait · house made granola · berries (V, GF)	60 dozen

## LOCAL FAVOURITES | PRICED PER PERSON

classic egg benedict	8
spinach & tomato benedict (V)	8
smoked sockeye salmon benedict	9.5
dungeness crab · spinach · potato pancake benedict	10.5

## INDIVIDUAL WARM BREAKFAST SANDWICHES

the english muffin: fried egg · bacon · jack cheese · grainy mustard	9
the murphy sandwich: fried egg · sundried tomato pesto · mozzarella (V)	9
the breakfast panini: fried egg · prosciutto · provolone	9
the classic: fried egg · ham · cheese	9
the santa fe wrap: peppers · jalapeno · jack cheese · hash brown (V)	9
the healthy wrap: egg white · feta cheese · spinach · pesto (V)	9
the beyond sandwich: beyond meat patty · egg · swiss cheese · guacamole (V)	9

## BEVERAGES

freshly brewed coffee · decaffeinated coffee · tea	6
assorted bottled juice	4
milk by the pitcher: 2% · skim · chocolate · soy · almond (serves 8)	32
infused water: orange & ginger · cucumber & mint · strawberry & basil · blueberry & rosemary watermelon & lime (serves 20)	36
pitchers of chilled juice · orange · grapefruit · apple (serves 8)	40

## SMOOTHIES | PRICED PER PERSON

the berry: blueberries · raspberries · strawberries (V, GF)	7
the feel good: mango · orange (V, GF)	7
the tropical: bananas · pineapple (V, GF)	7
the healthy fix: matcha · spinach · vanilla (V, GF)	7

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## PLATED BREAKFAST.

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

### YALETOWN | 30

chilled fresh orange juice (GF, DF, VG)  
 freshly baked croissants · fruit & fibre muffins · assorted danish (V)  
 platter of fresh cut seasonal fruit with berries (GF, DF, VG)  
 eggs benedict · canadian back bacon · herb hollandaise sauce  
 sautéed potatoes (GF, DF, VG)

### KITSILANO | 38

choice of 1 smoothie: blueberry · banana & pineapple · mango & orange (V, GF)  
 fresh cut seasonal fruit with berries (GF, DF, VG)  
 farm fresh scrambled eggs (GF, DF)  
 pan fried potatoes (GF, DF, VG)  
 sautéed mushrooms (GF, DF, VG)  
 canadian bacon (GF, DF)  
 roasted campari tomato (GF, DF, VG)

### HOWE SOUND | 40

choice of 1 smoothie: blueberry · banana & pineapple · mango & orange (V, GF)  
 salmon avocado brioche · tomato hollandaise  
 poached egg  
 fruit salad (GF, VG, DF)

## UPGRADE.

spinach & tomato benedict	5
smoked sockeye salmon benedict	7
dungeness crab cake & caramelized onion benedict	7

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# COFFEE BREAKS.

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

## GROUSE GRIND | 16

trail mix: dried cranberries · blueberries · apricots · banana chips · assorted nuts (GF, DF, VG)

individual granola & berry yogurt parfaits (V)

selection of fresh whole fruits: bananas · apples · pears (GF, DF, VG)

## SWEET TOOTH | 16

assorted cupcakes: cappuccino cream cheese · lemon curd · nutella oreo (V)

assorted macarons: hazelnut · coffee · pistachio · raspberry · lemon · chocolate (V)

fresh fruit skewers (GF, DF, VG)

## COMMERCIAL DRIVE | 20

cured meats & antipasti platters (GF, DF)

margarita flatbread (V) | GF BASE +\$2 PER PERSON

assorted iced fruit cali-pops (GF, DF, VG)

assorted san pellegrino sodas (GF, DF, VG)

## SEA TO SKY | 20

smoked pacific salmon · candied salmon (GF, DF)

traditional house made bannock bread · saskatoon berry compote (V, DF)

fresh cut seasonal fruits · melons · berries (GF, DF, VG)

## HEALTHY AFTERNOON | 22

blueberry & banana smoothie (V, GF)

vegetable crudités (GF, DF, VG)

spiced mixed nuts (GF, DF, VG)

mixed root chips (GF, DF, VG)

## PLAYLAND | 26

assorted pizza slices: hawaiian · pepperoni · cheese (V) | GF BASE +\$2 PER PERSON

scoop your own popcorn · salted butter (V)

mini corn dogs

cinnamon sugar mini doughnut

bottled juice · soft drink · mineral water

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## A-LA-CARTE.

*priced per dozen*

individual natural & fruit flavoured yogurt (V, GF)	48
home style granola bars (V)	52
energy bars (V)	36
selection of whole fresh fruits (GF, DF, VG)	36
fresh fruit skewers (GF, DF, VG)	60
individual granola & berry yogurt parfaits (V, GF)	60
mini quiches · florentine · lorraine (V)	52
freshly baked butter croissants · chocolate croissants · fruit & fibre muffins · danishes (V)	48
assorted home style loaves · banana · old fashioned lemon · cranberry orange (V)	48
chocolate brownies (V)	50
assorted miss vickie's individual bags of chips (GF, DF, VG)	36
assorted squares & bars · cheesecake bars · nanaimo bars (V)	48
butter pecan tarts (V)	42
assorted macarons · hazelnut · coffee · pistachio · raspberry · lemon · chocolate (V)	52
assorted pinnacle cookies · chocolate chip · oatmeal & raisin · white chocolate chip (V)	48
scoop your own popcorn · salted butter (V, GF)	48
churros with chocolate & caramel sauce (V)	60
rock salt jumbo pretzels · assorted mustards (V)	60
vegan cashew truffles (VG)	60

## PLATES & PLATTERS | PRICED PER PRESENTATION *serves 10 people*

cured meats, salami & charcuterie (DF, GF)	120
domestic cheese plate · artisan bread · crackers · grapes (V)	140
fresh cut seasonal fruits · melons · berries (GF, DF, VG)	100
market fresh vegetable crudités · hummus · ranch (V, GF)	95
tortilla chips · guacamole · salsa · sour cream (V)	70
finger sandwiches - cream cheese & cucumber (V) · ham & cheese · salmon ( <i>serves 10, 3 pp</i> )   GF +2	75
pizza - hawaiian · pepperoni · cheese (V) ( <i>serves 10, 3 pp</i> )   GF BASE +\$2 PER PERSON	100
house made chips 'n dips (V): potato chips · hummus · onion dip	90

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## BEVERAGES.

unlimited all day coffee & tea break ( <i>max. 3 refreshes</i> )	15
freshly brewed coffee · decaffeinated coffee · tea   <i>UPGRADE TO STARBUCKS COFFEE/DECAF +\$8</i>	6
infused water: orange & ginger · cucumber & mint · strawberry & basil · blueberry & rosemary watermelon & lime ( <i>serves 20</i> )	36
assorted bottled juices	4
assorted regular & diet pepsi · 7-up · shweppes ginger ale	4
san pellegrino assorted regular & flavoured sparkling water	6
pinnacle bottled water	3

## PITCHERS & BOWLS

milk by the pitcher: 2% · skim · chocolate · soy · almond ( <i>serves 8</i> )	32 pitcher
pitchers of chilled juice · orange · grapefruit · apple ( <i>serves 8</i> )	40 pitcher
rosemary lemonade pitcher ( <i>serves 8</i> )	32 pitcher
non-alcoholic punch bowl ( <i>serves 20</i> )	90 pitcher

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## WORKING LUNCHESES.

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

### COAL HARBOUR WORKING LUNCH | 43

#### soup | choose 1

tomato & basil bisque (V) · broccoli & cheddar (GF, V) · harvest butternut squash (GF, V)  
brie & caramelized onion (V) · cream of mushroom (V, GF) · coconut curry chicken

#### salad | choose 2

fraser valley greens with two vinaigrettes · green goddess dressing · balsamic vinaigrette (V, GF)  
traditional greek salad · feta cheese · kalamata olives (V, GF)  
classic caesar salad · crisp romaine · golden croutons · reggiano cheese  
marinated sui choy asian green salad · tofu (V, GF, DF)  
quinoa salad · crisp vegetables · olives · lemon · capers (V, GF, DF)

#### cold sandwich | choose 2 meat & 1 vegetarian

assortment of breads · baguette · ciabatta · wraps | GF OPTION +\$2 PER PERSON

choice of three fillings:

shaved roast beef · creamed horseradish · smoked mozzarella  
chicken bah mi · pork pate · pickled vegetables · cilantro  
BLT wrap · bacon · lettuce · tomato · mayonnaise  
shaved ham · swiss cheese · dijon mustard mayonnaise  
shaved fresh roast turkey with apple · brie · cranberries · arugula  
italian salami with arugula · provolone cheese · roasted peppers · tapenade  
grilled vegetables · goat cheese (V)  
caprese · tomato · bocconcini · pesto mayonnaise (V)

#### dessert | choose 1

classic tiramisu (V) · strawberry shortcake (V) · lemon & pecan squares (V) · assorted cookies (V)  
carrot cake (V) · assorted cupcakes (V) · chocolate brownies (V)

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## CORDOVA WORKING LUNCH | 45

### soup | choose 1

tomato & basil bisque (V) · broccoli & cheddar (GF, V) · harvest butternut squash (GF, V)  
brie & caramelized onion (V) · cream of mushroom (V, GF) · coconut curry chicken

### salad | choose 2

fraser valley greens with two vinaigrettes · green goddess dressing · balsamic vinaigrette (V, GF)  
traditional greek salad · feta cheese · kalamata olives (V, GF)  
classic caesar salad · crisp romaine · golden croutons · reggiano cheese  
marinated sui choy asian green salad · tofu (V, GF, DF)  
quinoa salad · crisp vegetables · olives · lemon · capers (V, GF, DF)

### hot sandwich | choose 2 meat and 1 vegetarian

assortment of breads · baguette · ciabatta · wraps | GF OPTION +\$2 PER PERSON

*choice of three fillings:*

pulled braised beef short rib · blue cheese · celery slaw  
grilled marinated chicken · salami & swiss cheese  
BBQ pulled pork · crisp slaw  
fried chicken · tomato · chipotle mayo · white cheddar  
meatball sandwich · marinera sauce · mozzarella  
south western wrap · roasted vegetables · black bean & corn (DF, VG)  
hot reuben · pastrami · rye · sauerkraut · swiss cheese  
fried egg · black forest ham · cheddar · tomato  
pita falafel · lettuce · tomatoes · hummus (VG)  
wild mushroom · goat cheese · rosemary · caramelized onion (V)

### dessert | choose 1

classic tiramisu (V) · strawberry shortcake (V) · lemon & pecan squares (V) · assorted cookies (V)  
carrot cake (V) · assorted cupcakes (V) · chocolate brownies (V)

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## HASTINGS WORKING LUNCH | 48

### soup | choose 1

tomato & basil bisque (V) · broccoli & cheddar (GF, V) · harvest butternut squash (GF, V)  
brie & caramelized onion (V) · cream of mushroom (V, GF) · coconut curry chicken

### salad | choose 2

fraser valley greens with two vinaigrettes · green goddess dressing · balsamic vinaigrette (V, GF)  
traditional greek salad · feta cheese · kalamata olives (V, GF)  
classic caesar salad · crisp romaine · golden croutons · reggiano cheese  
marinated sui choy asian green salad · tofu (V, GF, DF)  
quinoa salad · crisp vegetables · olives · lemon · capers (V, GF, DF)

### hot entrée | choose 1

chicken marsala · pecorino · gnocchi (V) · vegetable ratatouille (V)  
thai red curry with chicken or pork · tofu & cashew stir fry (V) · jasmine rice (V)  
beef bourguignon · vegetarian cassoulet (V) · herb roasted pots (V) · crusty bread (V)  
chicken penne · mushroom cream sauce · cheese tort · tomato sauce (V) · focaccia garlic bread (V)  
butter chicken · chickpea curry (V) · cardamom scented basmati rice (V) · naan (V)

### dessert | choose 1

classic tiramisu (V) · strawberry shortcake (V) · lemon & pecan squares (V) · assorted cookies (V)  
carrot cake (V) · assorted cupcakes (V) · chocolate brownies (V)

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## BUFFET LUNCHES.

**Local · Fresh · Creative.** All buffet lunches include freshly brewed coffee, decaffeinated coffee & tea. A minimum guarantee of 25 guests is required for all hot lunch buffets or \$5 surcharge per person applies.

### PLANT-BASED DELIGHT BUFFET LUNCH | 45

*build your own salad bar*

#### toppings

mixed greens · carrots · tomatoes · radish · quinoa · tofu · feta · sunflower seeds · dried cranberries · hummus · flatbreads

#### dressings

sherry · balsamic (DF, GF) · green goddess · tahini

#### entrées | choose 2

stuffed pepper · wild rice · walnut · zucchini  
chickpea curry · basmati rice (VG)  
sauté tofu · cashews · vegetables · jasmine rice (VG)  
penne primavera · tomato sauce · artichokes · capers · tomatoes · olive oil  
ratatouille · pine nuts · peppers · onions · spinach · zucchini · gnocchi

#### dessert

fresh sliced seasonal fruits · melons · berries (GF, DF, VG)  
chia seed parfait (VG)

#### ADD ONS

glazed BBQ beef skewers (GF, DF)	10
seared salmon filet (GF, DF)	10
greek style chicken skewers (GF, DF)	10

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## THE ULTIMATE BURGER BAR BUFFET LUNCH | 45

beef · chicken · beyond burger | *GF BUN +\$2 PER PERSON*

### toppings

cheddar cheese · bacon · tomato · onions · pickles · lettuce · jalapenos  
mayonnaise · ketchup · mustard · dijon · chipotle aioli · hummus

### sides

french fries · potato chips · green salad

### dessert

fresh sliced seasonal fruits · melons · berries (*GF, DF, VG*)  
brownies

## COMMERCIAL DRIVE BUFFET LUNCH | 46

### salads

vine ripened tomatoes · bocconcini · cracked pepper · balsamic glaze  
grilled vegetables · extra virgin olive oil (*GF, DF, VG*)  
arugula salad · shaved parmesan · grape tomatoes · red onions · lemon vinaigrette (*V*)

### entrées

spinach ricotta ravioli · rosé sauce (*V*)  
italian style panini · soppressata · capicola · provolone cheese · peppers  
tapenade · arugula | *GF OPTION +\$2 PER PERSON*

### dessert

fresh sliced seasonal fruits · melons · berries (*GF, DF, VG*)  
tiramisu cake (*V*)

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## TASTE OF INDIA BUFFET LUNCH | 48

### sides, soup & salads

grilled naan bread (V) · poppadom (GF, DF, VG) · raita dip (GF, V) · tamarind chutney (V)  
dhal soup (V)  
mixed greens · lemon & olive oil dressing (GF, DF, VG)  
indian cucumber salad · mint · lemon (GF, DF, V)

### entrées

butter chicken · chickpea curry (V, DF, GF)  
rice pilau · peas · cumin (V)  
vegetarian samosas · tamarind chutney (V)

### dessert

fresh sliced seasonal fruits · melons · berries (GF, DF, VG)  
gulab jamin

## THAI STYLE LUNCHEON BUFFET LUNCH | 50

### soup & salads

wicked thai soup  
thai noodle · thai basil · cilantro · green onion · peppers · sesame ginger vinaigrette  
hand select fraser valley · sesame ginger vin · cilantro lime vinaigrette  
green papaya salad · red thai chilies · lime juice

### entrées

chicken breast · red curry sauce  
jasmine rice  
pad thai with tofu · egg · tamarind  
fish cakes

### dessert

fresh sliced seasonal fruits · melons · berries (GF, DF, VG)  
mango cheesecake

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## SUMMER BBQ BUFFET LUNCH | 50

### salads | choose 2

fraser valley greens with two vinaigrettes · green goddess dressing · balsamic vinaigrette (V, GF)  
classic caesar salad · crisp romaine · golden croutons · reggiano cheese  
coleslaw (V, GF)  
potato salad · pommery dressing (V)

### hot entrées | choose 2

smoked beef brisket · coffee spiced rub · chimichurri (GF, DF)  
BBQ chicken · hickory BBQ sauce (GF, DF)  
flat iron steak · chipotle marinade (GF, DF)  
baby back ribs · honey BBQ sauce (GF, DF)

### hot sides | choose two

mashed potatoes  
buttered corn  
mac & cheese  
baked beans  
jalapeno cheddar corn bread

### dessert

chocolate truffle decadence cake (V)  
strawberry shortcake cake (V)

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## MEXICAN FIESTA BUFFET LUNCH | 50

### soup

tortilla soup (V)

### salads | choose 2

hand select fraser valley greens · chipotle vinaigrette (GF, DF, VG)

classic caesar salad · crisp romaine · golden croutons · reggiano cheese

mexican bean salad · corn · lime vinaigrette (V, GF, DF)

### hot entrées | choose 1 meat & 1 vegetarian

tacos · carne asada (grilled flat iron steak) (GF, DF)

tacos · el pastor (pork & pineapple) (GF, DF)

tacos · carnitas (crispy pork) (GF, DF)

tacos · mexican pork sausage (GF)

tacos · chicken tinga (GF)

tacos · chipotle shrimp (GF)

tacos · beyond meat · pepper · onion (GF, V)

all served with corn tacos · guacamole · sour cream · lime wedges

pico de gallo · salsa verde

### dessert

churros with chocolate sauce & caramel sauce (V)

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## PLATED LUNCHESES.

**PLEASE SELECT 1 SOUP AND/OR 1 SALAD, 1 ENTRÉE AND 1 DESSERT FOR YOUR GROUP MENU.**

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

### SOUP | 10

tomato & basil bisque (V, GF) · tortilla (V, DF) · thai chicken · harvest butternut squash (GF, V)  
 brie & caramelized onion soup (V) · cream of mushroom soup (V, GF)

### SALAD | 13

classic caesar salad · crisp romaine · golden croutons · reggiano cheese  
 chef's select lettuces · sherry vinaigrette · sundried cranberries · apple · grape tomatoes · radish (V, DF, GF)  
 quinoa salad · crisp vegetables · olives · lemon · capers (V, DF, GF)

### ENTRÉES

spinach & ricotta cannelloni · seasonal vegetables · mushroom cream sauce (V) | 28  
 spaghetti & meatballs | 28  
 pan seared chicken breast · yukon mashed potatoes · forest mushrooms | 32  
 blistered tomato · seasonal vegetables (GF)  
 sockeye salmon fillet · fingerling potato & leeks sautéed · seasonal vegetables (GF) | 34  
 braised beef short rib · yukon mascarpone mashed potatoes · sautéed french beans  
 seasonal vegetables (GF) | 36  
 california cut striploin · yukon mashed potatoes · seasonal vegetables (GF) | 36

### DESSERT | 10

rich belgian chocolate mousse (GF)  
 crème caramé (V, GF)  
 chocolate crème brûlée (V, GF)  
 strawberry shortcake (V)  
 fresh sliced seasonal fruit with melons & berries (DF, GF, VG)

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# HORS D'OEUVRES.

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

## SERVED COLD

baby roma tomato bocconcini skewers · basil · virgin olive oil (V)	44
crispy serrano ham & quince crostini · herb goat cheese	44
avocado bruschetta (V, DF)	44
wilted grape tomato bruschetta · basil · shaved parmesan (V)	44
ancho chili prawns · flour tortilla · mango salsa	48
smoked sockeye salmon · mini herb crostini · lemon mascarpone	50
ahi tuna poke cones · wasabi peas · micro pea shoots	50
smoke salmon · cucumber · crème fraiche (GF)	50
rice paper vegetable rolls (GF, VG)	48
moroccan spiced lamb loins · flat bread · tabbouleh · fig · pine nut	56

## SERVED HOT

vegetable samosas · cilantro yogurt (V)	44
sausage rolls · grainy mustards	54
mushroom, kale & walnut tartlet (V)	46
aged cheddar & apricot tart (V)	48
crispy tiger prawns · thai sweet chili sauce	48
bbq chicken spring rolls · plum sauce	50
pear & gruyere tartlet with candied walnuts (V)	50
pulled pork corn bread toasts · smokey tomato relish	50
vegetarian spring rolls · plum sauce (V, DF)	50
chicken karaage · wasabi aioli	52
chicken kofta · mint yogurt	52
falafel · tzatziki	52
singaporean chicken satay · indonesian peanut sauce (GF, DF)	58

## SMALL PLATES *best presented stationed – minimum order of 20*

individual mac & cheese · panko crust (V)	6
mini beef wellington · truffle duxelle · peppercorn jus	6
thai noodle salad · thai basil · peppers · green onions · chillies (V, DF)	6
kale salad · olive oil · tomatoes · sunflower seeds · cranberries (GF, DF, VG)	6
roasted beet, orange & fennel salad · arugula · goat cheese · sweet onion (V, GF)	6
seared scallops · pesto beurre blanc (GF)	6
five spiced braised pork belly · bao bun	6

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

pulled pork sliders · coleslaw	52
alberta braised beef sliders · celery slaw · blue cheese	56
beyond beef slider · guacamole	56
dungeness crab cake sliders · lemon aioli	60

**ASIAN DIM SUM** *minimum order of 20 pieces*

har gow: shrimp meat dumpling	3
siu mai: minced pork dumpling	3
mini BBQ pork buns	3

## PLATTERS.

*all platters serve 30 guests*

**SLICED SMOKED SOCKEYE SALMON** | 300

rye bread · capers · sweet onion

**CANDIED-SMOKED SOCKEYE SALMON** *(order must be placed 7 days prior to the event)* | 330

bannock bread · saskatoon berry jam

**SEAFOOD ANTIPASTI PLATTER** | 480

mussels · clams · squid · scallops · prawns · lemon herb aioli (GF) · oven-dried wafer breads

**CHARCUTERIE BOARD** | 360

local air dried, smoked & cured meats · olives · pickles · grainy mustard

**CHILLED BLACK TIGER PRAWNS** *3 pieces per person* | 360

classic mary rose sauce · horseradish spiked cocktail sauce (DF)

**ASSORTED DELUXE SUSHI PRESENTATION** *3 pieces per person* | 540

selection of rolls, nigiri and sashimi · wasabi · pickled ginger · soy dipping (GF, DF)

**LOCAL ARTISAN CHEESE PRESENTATION** | 540

polar grove tiger blue · qualicum bay brie · okanagan valley goat · armstrong cheddar  
artisan bread · crackers · preserves · grapes (V)

**WARM OVEN BAKED WHEEL OF BRIE PRESENTATION** | 180

wrapped in puff pastry · brandy okanagan walnut & stone fruit glaze · crackers · rustic bread (V)

**MARKET FRESH VEGETABLE CRUDITÉ PRESENTATION** | 285

herb · red pepper · hummus dips (V, GF)

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# CHEF STATIONS.

*A minimum guarantee of 50 guests is required for all action stations or \$8 surcharge per person applies.*

*All chef assisted stations are subject to \$150 per chef, per two hour period.*

<b>ROAST FRASER VALLEY BREAST OF TURKEY</b> <i>serves 50 people</i>	<b>  350</b>
mini kaisers · cranberry mayonnaise (GF, DF)	
<b>MAPLE GLAZED HAM</b> <i>serves 50 people   GF BUNS +\$2 PER PERSON</i>	<b>  450</b>
brioche buns · selection of mustards (DF)	
<b>ROAST LEG OF LAMB</b> <i>serves 50 people</i>	<b>  500</b>
pitas · tzatziki	
<b>ROAST PORK BELLY</b> <i>serves 50 people   GF BUNS +\$2 PER PERSON</i>	<b>  500</b>
brioche buns · tomato · lettuce · selection of mustards · chimi churri	
<b>WEST COAST SALMON WELLINGTON</b> <i>serves 50 people</i>	<b>  600</b>
mushrooms · lobster sauce	
<b>AAA ANGUS BEEF NEW YORK STRIP</b> <i>serves 50 people   GF ROLLS +\$2 PER PERSON</i>	<b>  650</b>
bread rolls · tomatoes · red onion · lettuce · mustards · mayonnaise · horseradish (DF)	
<b>ROAST BARON OF BEEF</b> <i>serves 100 people   GF ROLLS +\$2 PER PERSON</i>	<b>  650</b>
bread rolls · tomatoes · red onion · lettuce · mustards · mayonnaise · horseradish (DF)	
<b>BEEF WELLINGTON</b> <i>serves 50 people</i>	<b>  800</b>
duxelles · spinach (DF)	
<b>FRITES, FRIES &amp; CHIP STATION</b> <i>chef assistance optional</i>	<b>  15</b>
house made yam and potato fries served with traditional condiments (GF, DF)	
<i>choose any three styles:</i>	
la québécoise: cheese curds · gravy	
cockney chip truck: malt vinegar · curry sauce · chutney (V)	
tokyo taters: togarashi mayo · wasabi mayo (GF, V)	
coney island: chili sauce · chopped onions (DF, GF)	
decadent: truffle oil · reggiano cheese (V, GF)	
<b>PASTA IN ACTION</b> <i>chef assistance optional</i>	<b>  24</b>
pastas: cheese tortellini · spinach ravioli · penne rigate (V)	
sauces: tuscan herb tomato · alfredo · pesto sauce (V)	
grana padano · mushrooms · chiles · green onion · shrimp · sautéed chicken · italian sausage	

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## NIBBLES.

*Priced per presentation. Serves 10 guests. Minimum 20 guests required.*

finger sandwiches: cucumber & peppered cream cheese (V) · ham & swiss smoked salmon & cream cheese (3 per person)   GF OPTION +\$2 PER PERSON	75
quesadillas · roasted vegetables (V) · beef · chicken · salsa · sour cream (3 per person) GF OPTION +\$2 PER PERSON	90
assorted thin crust pizzas · cheese (V) · hawaiian · pepperoni (3 per person)   GF BASE +\$2 PER PERSON	100
buffalo style chicken wings · blue cheese · ranch (per dozen. min. order 2 dozen)	24
fresh vegetable crudités & dips (V, GF) (serves 10 people)	95
tortilla chips (V) · guacamole · salsa	70
house made chips 'n dips (V) - potato chips · hummus · onion dip	100
house made warm chips 'n dips (V) - corn chips · pita chips artichoke & spinach dip · cheese dip	180

## SWEETS.

chocolate truffles (V) (50 pieces)	200
colourful macarons (V) (50 pieces)	225
assorted french pastries (V) · madeleines · mille-feuilles · chocolate eclairs · petit fours (50 pieces)	230
cheesecake pops (V) (50 pieces)	250
mini carrot cake (V) (75 pieces)	275
choice of three individual mini desserts (V) (75 pieces, max 3 choices): crème brûlée · chocolate paté · profiteroles · chocolate berry cup	375
mini key lime curd · nougat crumble (V) (50 pieces)	250
mango chia seed parfait (V) (50 pieces)	250
donut bar (V) choice of (3) flavours   300 (50 pieces per order): maple bacon · chocolate · matcha · cherry · cinnamon churro · traditional glazed	

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# PLATED DINNERS.

## DESIGN YOUR OWN PLATED THREE-COURSE OR FOUR-COURSE DINNER.

All plated dinners are served with artisan rolls, butter and freshly brewed coffee, decaffeinated coffee & tea. A minimum guarantee of 25 guests is required for all plated dinners, or \$8 surcharge per person applies. All plated dinners require a minimum of 3 courses.

### SOUPS

wild BC mushroom (V, GF)	12
tomato & basil bisque (V)	12
roasted butternut squash · coconut milk (V, GF, DF)	12
cream of french brie & caramelized onion (V)	13
lobster bisque (GF)	16

### SALADS

classic caesar salad · crisp romaine · golden croutons · reggiano cheese	14
farmer's market salad · blistered tomatoes · pine nuts · sherry vinaigrette (VG, DF, GF)	14
BC hot house tomato & asparagus salad · pea shoots · sherry vinaigrette (V, DF, GF)	14
spinach salad · pistachio pesto · goat cheese · smoked bacon · raspberry vinaigrette (GF)	15
roasted beet & goat cheese salad · baby arugula · candied pecans · lemon herb vinaigrette (V, GF)	16

### ENTRÉES

butternut squash ravioli · sage cream · brown butter · mushrooms · seasonal vegetables (V)	40
king oyster mushroom quinoa pilaf (VG, GF)	42
seared wild sockeye salmon · wild mushroom fingerling potato · seasonal vegetables · lemon & dill sauce (GF, DF)	42
pan roasted tuscan chicken breast · sautéed fingerling potato · tomatoes · mushrooms · olives (GF, DF)	43
seared free range chicken breast stuffed with asiago & basil · dauphinoise potato · seasonal vegetables	44
pan seared sablefish · apricot miso glaze · boar bacon · yukon gold sweet potatoe pavé · seasonal vegetables (GF)	48
grilled alberta beef rib eye · whipped mascarpone yukon potato · seasonal vegetables · red wine reduction (GF)	50
certified AAA angus beef tenderloin · ponderosa mushroom sauté · yukon gold purée seasonal vegetables · okanagan red reduction (GF)	54

### DESSERTS

sorbet trio · berries · star anise syrup (VG, DF, GF)	12
white chocolate cheesecake · vanilla cream · strawberry sauce · waffle crisp (V)	13
flourless chocolate torte · coffee anglaise · berry compote · brandy snap (V, GF)	14
chocolate & hazelnut paté · pizzelle · berry compote (V)	14
classic tiramisu (V)	14
chocolate mocha pot de crème (V)	14
lemon curd tart · shortbread crust · fresh zesty lemon cream · custard (V)	16

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## BUFFET DINNERS.

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

### MOUNT SEYMOUR BUFFET DINNER | 78

#### salads

hand selected fraser valley organic greens · selection of vinaigrettes & dressings (V)  
greek salad · kalamata olives · feta cheese (V, GF)  
classic caesar salad · crisp romaine · golden croutons · reggiano cheese  
tomato & bocconcini salad · balsamic glaze · basil (VG, GF, DF)  
black bean & corn salad · ancho vinaigrette (VG, GF, DF)

#### charcuterie platter

local air dried, smoked & cured meats · olives · pickles · grainy mustard

#### entrées

roasted lemon thyme chicken breast · herb mustard cream (GF)  
spinach & ricotta cannelloni · mushroom cream (V)  
roasted fingerling potatoes (GF, DF, VG)  
locally grown market vegetables · plum tomatoes · herbs (GF, DF, VG)

#### desserts

sliced fresh fruits & melons (GF, DF, VG)  
selection of cakes, tortes and tarts (V): lemon & pecan squares · double chocolate squares  
tiramisu · strawberry shortcake · cheesecake with strawberry & blueberry sauce

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## CYPRESS BUFFET DINNER | 86

### salads

bibb lettuce · creamy lemon herb dressing (V)

greek salad · kalamata olives · feta cheese (V, GF)

classic caesar salad · crisp romaine · golden croutons · reggiano cheese

tomato & bocconcini salad · balsamic glaze · basil (VG, GF, DF)

black bean & corn salad · ancho vinaigrette (V, DF, GF)

marinated mushroom salad (GF, DF, VG)

### chilled smoked fish platter

lox, candied & smoked salmon · mackerel · trout · crème fraiche · dill

### entrées

roasted lemon thyme chicken breast · herb mustard cream (GF)

sockeye salmon filet · lemon garlic sauce

spinach & ricotta cannelloni · mushroom cream (V)

roasted fingerling potatoes (GF, DF, VG)

seasonal vegetables · plum tomatoes · herbs (GF, DF, VG)

### desserts

sliced fresh fruit & melons (GF, DF, VG)

selection of cakes, tortes and tarts (V): lemon tart · fruit flan · grand marnier chocolate mousse (GF)

linzer tort · chocolate baileys cake · strawberry shortcake · cheesecake with strawberry & blueberry sauce

chocolate hazelnut cake

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## CAPILANO BUFFET DINNER | 94

### salads

baby spinach & watercress · toasted pecans · sherry vinaigrette (V)  
classic caesar salad · crisp romaine · golden croutons · reggiano cheese  
quinoa salad · pine nuts · artichoke (V)  
tomato & bocconcini salad · balsamic glaze · basil (VG, GF, DF)  
baby white potato salad · herb & scallion dressing (V)  
marinated mushroom salad (V)

### chilled seafood platter

smoked tuna & mackerel · marinated squid · salmon · prawns · halibut · mussels · clams  
herb mayonnaise · mignonette sauce · lemon

### chef assisted carving station

AAA new york strip loin · merlot wine jus (DF, GF)

### entrées

pan seared chicken breast · thai red curry sauce (GF)  
pacific salmon · kafir lime · lemongrass cream (GF)  
butternut squash ravioli · sage cream sauce (V)  
rice pilaf (V)  
seasonal sautéed vegetables · plum tomatoes · herbs (V)

### desserts

sliced fresh fruit & melons (GF, DF, VG)  
selection of cakes, tortes and tarts (V) lemon tart · fruit flan · grand marnier chocolate mousse (GF) · linzer tort  
chocolate baileys cake · strawberry shortcake · chocolate hazelnut cake · chocolate paté (GF) · profiteroles  
chocolate berry cup · chocolate eclairs

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## THE BAR.

### DOMESTIC & LIGHT BEER

molson canadian · kokanee · coors light · budweiser

HOSTED | 8

CASH | 9

### CRAFT & IMPORTED BEER

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

HOSTED | 9

CASH | 10.5

### BRITISH COLUMBIA WINES

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

HOSTED | 8

CASH | 9

### HOUSE SPIRITS

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

HOSTED | 8

CASH | 9

### PREMIUM SPIRITS

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

HOSTED | 10

CASH | 11

### LIQUEURS

bailey's irish cream · kahlua · grand marnier

HOSTED | 10

CASH | 11

### SIGNATURE COCKTAILS & MARTINIS

premium spirits

HOSTED | 12

CASH | 14

### NON ALCOHOLIC BEVERAGES

pepsi products · fruit juices · mineral water · sparkling water

HOSTED | 4

CASH | 5

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CASH BAR PRICES INCLUDE 5% GST AND 10% PROVINCIAL LIQUOR TAX.



## UN-CORKED!

### WHITE WINE

Sauvignon Blanc   Jackson Triggs   Okanagan Valley, BC	40
Chardonnay   Mission Hill Estate   Okanagan Valley, BC	48
Pinot Gris   Burrowing Owl   Okanagan Valley, BC	54
Sauvignon Blanc   Oyster Bay   NZ	56
Riesling   Moraine   BC VQA	57
Chardonnay   Burrowing Owl   Okanagan Valley, BC	58
Chablis   William Fevre   FR	72

### RED WINE

Cabernet Merlot   Jackson Triggs   Okanagan Valley, BC	40
Merlot   Sandhill   Okanagan Valley, BC	45
Pinot Noir   See Ya Later Ranch   Okanagan Valley, BC	46
Cabernet Merlot   Mission Hill Estate   Okanagan Valley, BC	47
Malbec   Trapiche Reserve   Mendoza, AR	50
Shiraz   Jackson Triggs   BC VQA	52
Cabernet Sauvignon   Inniskillin, BC VQA	57

### SPARKLING & CHAMPAGNE

Jackson Triggs Rosé   Okanagan Valley, BC	40
Ruffino Prosecco   IT	57
Joie Rosé   Okanagan Valley, BC	57
Steller's Jay Brut   Okanagan Valley, BC	62
Veuve Clicquot Ponsardin Brut   FR	130

# THE FINE PRINT.

## GUIDELINES & CONDITIONS

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

### **banquet service**

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

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

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

### **food & beverage policies**

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

### **plated entrée options**

Up to three (3) entrée options including a vegetarian option may be selected for plated events. The entrée counts are required 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 bartender labour charge of \$150.00 will apply should the minimum revenue of \$500.00 not be met, based on a two (2) hour period. In the event that bar service be required for longer than a two hour period, the minimum revenue required, per additional hour, is \$250. A bartender fee of \$75 per incremental hour where the minimum revenue is not met, will apply. For Cash Bar service, the labour charge for each cashier is \$100.00 should the minimum spend be less than \$500.00 per bar, based on a two (2) hour period. The Hotel provides one (1) cashier per 75 guests in attendance. All charges are subject to applicable taxes.

### **liquor service**

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

### **outside food & beverage**

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



## food allergies

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

## vendor & outside purveyors

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

## loading bay, deliveries & box handling

All vendors are required to advise the Event Manager of their delivery (in vehicle height of 13'6 for loading bay) and set up scheduled a minimum of one (1) week prior to the event. Loading docks must be reserved. The Hotel reserves the right to deny deliveries if received more than seventy-two (72) hours prior to the event. A box handling fee of \$5.00 per piece over and above the first (10) pieces will apply to shipments arriving or departing the premises. The Hotel does not accept COD (Cash on Delivery) shipments. All shipments must be received and picked up from the Hotel's loading bay. The Hotel reserves the right to refuse any large deliveries dropped off at other locations. **The contract holder will be held responsible for any incurred damage(s) by outside vendors.**

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

## security services

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

## pricing, taxes, service & labour charges

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

## government taxes grid *(all taxes are subject to change without notice)*

food	20% service charge + 5% GST
non-alcoholic beverages	20% service charge + 5% GST
alcoholic beverages	20% service charge + 10% PST + 5% GST
audio-visual equipment	20% service charge + 7% PST + 5% GST
décor, floral & delivery	20% service charge + 7% PST + 5% GST
service charge (20%)	5% GST
room rental charge	20% service charge + 5% GST
luggage handling, storage & room deliveries	5% GST

## hosted coat check

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

## power

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

## conference call capabilities

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

## internet

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

## banners & signage

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

## entertainment royalty & fees

SOCAN - society of composers, authors and music publishers of canada. SOCAN represents the Canadian performing rights of the Canadian music industry. This royalty fee is paid for the licences of using the music legally and ethically (applicable for both live and/or recordings played live (DJ)).

room capacity	without dancing	with dancing
1 – 100 people	\$22.06	\$44.13
101-300 people	\$31.72	\$63.49
301-500 people	\$66.19	\$132.39

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

room capacity	without dancing	with dancing
1 – 100 people	\$ 9.25	\$18.51
101-200 people	\$13.30	\$26.63
201-300 people	\$27.76	\$55.52
301-500 people	\$39.33	\$78.66

## audio-visual services

All audio-visual equipment is provided by FMAV and charged at their pricing. A detailed list of equipment, packages and price list is available through your Event Professional.

In the event that an outside AV provider is brought in, a patch fee of \$500 per day for the Cordova Ballroom and Harbourfront Ballroom, and \$250 per day for the smaller rooms will apply. **The Hotel is not responsible for audio-visual equipment failure.**

# PREFERRED VENDORS & SUPPLIERS

## AUDIO VISUAL

FMAV is our in-house AV specialist.

Please speak with your event professional for more details and pricing.

## DÉCOR

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
Beyond Sound [DJ]	604.726.7481	beyondsound.ca
Famous Players [band]	604.725.1272	famousplayersband.com
Siegel Entertainment [band]	604.736.3896	siegelent.com
Musical Occasions [Band & DJ]	604.538.8530	musicaloccasion.ca

## PHOTO BOOTH

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

## PHOTOGRAPHY & VIDEOGRAPHY

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



# PREFERRED VENDORS & SUPPLIERS

## 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	yummyyonie.com
Ganache Patisserie	604.899.1098	ganacheyaletown.com
Anne Elizabeth Cakes	778.988.4589	aelizabethcakes.com
Thomas Haas	604.899.1098	thomashaas.com

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