

PINNACLE HOTEL
HARBOURFRONT

Catering Menu



BREAKFASTS | COFFEE BREAKS | LUNCHES | DINNERS | RECEPTIONS
THE BAR | WINE LIST | TERMS & CONDITIONS

CATERING MENU



BREAKFASTS



COFFEE BREAKS



LUNCHES



DINNERS



RECEPTIONS



THE BAR



WINE LIST



TERMS & CONDITIONS

BUFFET BREAKFAST

Rise & shine! All buffet breakfasts include freshly brewed coffee, decaffeinated coffee & tea.
A minimum guarantee of 20 guests is required for all plated and buffet breakfasts, or an \$8 surcharge per person applies.

CONTINENTAL | 33

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

WELLNESS INSPIRED | 42

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

SIGNATURE SUNRISE | 50

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

MORNING FEAST | 58

Chilled Fresh Juices (GF, VG)
Morning Energy Smoothie Shots (GF, V)
Freshly Baked Almond Croissants · Fruit Danishes · Fibre Muffins (V)
Fresh Seasonal Fruit Salad (GF, VG)
Selection of Cured Meats & Cheeses: Fruit Preserves · Fresh Baguette
Avocado Toast: Sourdough · Crushed Avocado · Hummus
Heirloom Tomato · Sunflower Seeds (VG)
Classic Eggs Benedict: English muffin · Poached Free Range Egg
Back Bacon · Herb Hollandaise
Smoked Salmon +\$5 PER PERSON

PLATED BREAKFAST

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

FULL START | 45

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

ENHANCEMENTS

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

Steel Cut Oatmeal: Brown Sugar · Raisins (GF, VG)	7
Freshly Baked Muffins, Croissants & Danishes (V)	8
Selection of Scones: Fruit Preserves (V) · Whip Cream (V)	8
Bagels: Cream Cheese · Fruit Preserves (V)	7
Fresh Cut Seasonal Fruit & Berries (GF, VG)	14
Buttermilk Pancakes & Maple Syrup (V)	10
Brioche French Toast: Berry Compote · Maple Syrup · Whip Cream (V)	10
Belgian Waffles & Maple Syrup · Whip Cream (V)	10
Assorted Flavoured Yogurts (GF, V)	6
Individual Yogurt Parfaits: Berries · Granola (V) Vegan Yogurt +\$2 PER PERSON	8.5
Selection of Cold Cereal & Granola (V)	6
Double Smoked Bacon or Ham Steak (DF)	8
Pork, Beef, Chicken, or Turkey Sausage (DF) <i>choose one</i>	8
Free-Range Scrambled Eggs: Green Onion · Cheddar Cheese (GF, V)	8
Frittata: Zucchini · Spinach · Bell Peppers · Goat Cheese (GF, V)	9
Cheese Omelette (Additional Items Available) (GF, V)	9
Classic Eggs Benedict	14
Smoked Salmon, Avocado & Tomato Benedict	16
Mango & Banana Tropical Smoothie Bowl: (V)	15
Fresh Pineapple · Dates · Chia Seeds · Banana Chips · Granola	

WARM BREAKFAST SANDWICHES

Classic: Sourdough: Fried Egg · Ham · Cheddar Cheese	13
Santa Fe Burrito:	13
Flour Tortilla · Sausage · Egg · Jack Cheese · Salsa · Potato	
Healthy Wrap:	13
Whole Wheat Tortilla · Egg White · Goat Cheese · Spinach · Pesto (V)	
Avocado Toast:	13
Open Face Multi-Grain Toast · Blistered Tomato	
Avocado Feta Cheese · Poached Egg (V)	
Vegan Avocado Toast:	13
Multi Grain · Avocado · Hummus · Blistered Tomato · Chia Seeds (VG)	



SMOOTHIES

Berry Patch: Blueberries · Raspberries · Strawberries (GF, V)	9.5
Tropical Glow: Pineapple · Mango · Banana (GF, V)	9.5
Healthy Fix: Spinach · Kale · Matcha (GF, V)	9.5

BEVERAGES *Priced Per Person*

Premium Brewed Coffee: Starbucks®	9
Freshly Brewed Coffee & Selection of Teas	7.75
Pitchers of Milk (SERVES 8 · <i>Choose One</i>): 2% · Skim · Chocolate · Soy · Oat · Almond	42 Per Pitcher
Pitchers of Chilled Juice (SERVES 8 · <i>Choose One</i>): Orange · Apple · Grapefruit · Pineapple	42 Per Pitcher
Assorted Bottled Juice	6 ea
Infused Water Station (SERVES 20 · <i>Choose One</i>): Orange & Ginger · Cucumber & Mint · Strawberry & Basil Blueberry & Rosemary · Watermelon & Lime	36 ea

BREAKFAST STATIONS

Upgrade with a breakfast action station. Minimum 30 guests required. Priced per person.

OMELETTE CHEF ACTION STATION | 26 *(One Chef Per 30 Guests)*

Made-to-Order Eggs & Omelettes with Farm Fresh Ingredients:

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

SMOOTHIE BOWL STATION | 16 *Build Your Own*

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

OATMEAL BAR | 12 *Build Your Own*

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

COFFEE BREAKS

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

REFUEL & RETREAT | 22

Trail Mix: Build Your Own, If Over 50 People
Dried Cranberries · Blueberries · Apricots · Banana Chips ·
Nuts · Chocolate M&Ms (GF, V)
Assorted Cliff Energy Bars (VG)
Selection of Fresh Whole Fruit (GF, VG)

SWEET TREATS | 22

Assorted Cupcakes: Chocolate · Vanilla · Lemon (V)
House Baked Cookies: Chocolate Chip · Oatmeal Raisin ·
Double Chocolate (V)
Chocolate Covered Strawberries (GF, VG)

SAVOURY TREATS | 26

Cured Meats & Cheese · Crackers · Crisps
Individual Chips & Dips (V)
Mini Vegetarian Spring Rolls (VG)

CARNIVAL CONFECTIONS | 30

Margarita Flatbread (V) & Prosciutto · Goat Cheese | GF Base +\$2 PER PERSON
Buttered Popcorn (GF, V)
Mini Beignets · Cinnamon Sugar (V)

WEST COAST TRADITIONS | 32

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

HIGH TEA | 36

Finger Sandwiches:
Ham & Swiss Cheese · Cucumber & Cream Cheese (V)
Egg & Watercress (V)
Selection of Scones (V):
Fruit Preserves · Whip Cream (V)
Macarons & Madelines (V)

BREAKFASTS | COFFEE BREAKS | LUNCHES | DINNERS | RECEPTIONS
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A-LA-CARTE

Priced per person. Minimum of 12 people.

Freshly Baked Muffins, Croissants & Danishes (V)	8
Selection of Scones: Fruit Preserves · Whip Cream (V)	8
Bagels: Cream Cheese · Fruit Preserves (V)	7
Home-Style Loaves: Banana · Old Fashioned Lemon · Cranberry Orange (V)	8
House Baked Cookies: Chocolate Chip · Oatmeal Raisin · Double Chocolate	8
Assorted Macarons (V) **CONTAINS NUTS**	6
Assorted Cupcakes: Chocolate · Vanilla · Lemon (V)	9.5
Bars & Squares: Pecan · Brownies · Lemon Bars (V)	8
Local Sweets: Nanaimo Bars · Butter Tarts (V)	8
Home Style Granola Bars (GF, V)	8
Energy & Protein Bars (V)	8
Trail Mix: Dried Cranberries · Blueberries · Apricots · Banana Chips · Nuts · Chocolate M&Ms (GF, V)	9
Fruit Skewers (GF, VG)	8
Selection of Whole Fresh Fruit (GF, VG)	6
Assorted Flavoured Yogurts (GF, V)	6
Individual Yogurt Parfaits: Berries · Granola (V) VEGAN YOGURT +\$2 PER PERSON	8.5
Assorted Hard Bite Potato Chip Bags (GF, VG)	5
Buttered Popcorn (GF, V)	5
Jumbo Pretzels & Assorted Mustards (V)	9
Selection Of Mini Quiches CHOOSE 2:	6
Mushroom & Asparagus (V) · Zucchini & Roasted Red Pepper(V) Broccoli & Cheddar (V)	
Spinach & Feta (V) · Ham & Swiss Cheese · Caramelized Onion & Goat Cheese (V)	

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NIBBLES

Priced per person. Minimum 20 guests required.

Finger Sandwiches: Ham & Swiss Cheese · Cucumber & Cream Cheese (V) · Egg & Watercress (V) 3 PER PERSON GF OPTION +\$2 PER PERSON	10.5
Artisanal Flatbreads: Margherita · Prosciutto & Arugula · Wild Mushroom & Goat Cheese	16
Quesadillas: Choice of Chicken or Bean with Peppers, Onions & Cheese · Salsa & Sour Cream 3 PER PERSON GF OPTION +\$2 PER PERSON	13
House Made Potato Chips: Onion Dip · Chipotle Dip (V)	12
Tortilla Chips: Guacamole · Salsa (V)	11
Pita Bread: Hummus · Tzatziki (V)	12

PLATTERS

Priced per person. Minimum 10 guests required.

Cured Meats Selection: Artisanal Bread · Crackers · Crisps · Mustards · Pickles (DF)	18
Domestic Cheese Board: Artisanal Bread · Crackers · Crisps · Fruit Preserves · Grapes (V)	19
Cured Meats & Cheese: Artisanal Bread · Crackers · Crisps · Mustards · Pickles · Fruit Preserves · Grapes	21
Fresh Cut Seasonal Fruit & Berries (GF, VG)	14
Market Fresh Vegetable Crudités: Hummus · Herb Dip (GF, V)	14
Salmon Trio: House Made Candied Salmon · Smoked Salmon · Salmon Gravlax · Crisps · Baked Bannock · Fruit Preserves	22

BEVERAGES

Priced per person.

All Day Coffee & Tea Break (REFRESHED MAXIMUM 3 TIMES)	20
Premium Brewed Coffee: Starbucks®	9
Freshly Brewed Coffee & Selection of Teas	7.75
Assorted Bottled Juices	6 ea
Selection of Soft Drinks: Pepsi · Diet Pepsi · 7-Up · Ginger Ale	5 ea
Assorted San Pellegrino Sodas	8 ea
Sparkling Water	5 ea
Pinnacle Bottled Water	4 ea
Pitchers of Milk (SERVES 8 · Choose One): 2% · Skim · Chocolate · Soy · Oat · Almond	42 Per Pitcher
Pitchers of Chilled Juice (SERVES 8 · Choose One): Orange · Apple · Grapefruit · Pineapple	42 Per Pitcher
Pitcher of Lemonade (SERVES 8)	48 Per Pitcher
Infused Water Station (SERVES 20 · Choose One): Orange & Ginger · Cucumber & Mint · Strawberry & Basil · Blueberry & Rosemary · Watermelon & Lime	36 ea

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BUFFET LUNCHES

All working lunch buffets include house made potato chips & pepperoncini, freshly brewed coffee, decaffeinated coffee & tea. A minimum guarantee of 20 guests is required for all buffet lunches, or an \$8 surcharge per person applies.

COAL HARBOUR | 60

SOUPS | CHOOSE ONE

Tomato & Basil (V) · Broccoli & Cheddar (V) · Butternut Squash (V) ·
Minestrone (V) · Classic Chicken Noodle (DF)
Cream of Mushroom · Coconut Curry Chicken

SALADS | CHOOSE TWO

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

Classic Caesar:

Romaine Hearts · Herbed Croutons · Grana Padano

Traditional Greek:

Feta Cheese · Kalamata Olives (GF, V)

Baby Kale & Quinoa:

Cranberry · Lemon Vinaigrette (GF, VG)

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

Roasted Beet & Fennel:

Toasted Walnuts · Goat Cheese · Orange Vinaigrette (GF, V)

Spinach & Frisée:

Fresh Strawberries · Candied Pecans · Goat Cheese · Raspberry Vinaigrette (GF, V)

DESSERTS | CHOOSE ONE

Classic Tiramisu (V) · Strawberry Shortcake (V) · Blueberry Crumble (V) ·

Chocolate Chip Cookies (V) · Carrot Cake *Contains Nuts (V)

Chocolate Brownies (V) · Mango & Chia Seed Parfait (GF, VG)

COLD SANDWICHES | CHOOSE THREE

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

Shaved Roast Beef: Smoked Mozzarella · Arugula · Pickled Onions · Horseradish Mayonnaise

Chicken Banh Mi: Pork Pate · Pickled Vegetables · Cilantro · Cucumber

Shaved Ham & Swiss Cheese: Butter Lettuce · Dijon Mayonnaise

Roast Turkey & Apple: Brie · Arugula · Cranberry Mayonnaise

Chipotle Chicken Salad Wrap: Peppers · Onions

Italian: Muffuletta · Salami · Ham · Mortadella · Provolone · Olive Jardinière

Caprese: Tomato · Bocconcini · Acadian Greens · Pesto Mayonnaise (V)

Grilled Vegetables: Goat Cheese · Baby Kale (V)

Vegetarian: Cucumber · Hummus · Avocado · Tomato · Red Onion (VG)

BREAKFASTS | COFFEE BREAKS | LUNCHES | DINNERS | RECEPTIONS
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SOUPS | CHOOSE ONE

Tomato & Basil (V) · Broccoli & Cheddar (V) · Butternut Squash (V) ·
 Cream of Mushroom · Coconut Curry Chicken · Minestrone (V)
 Classic Chicken Noodle (DF)

SALADS | CHOOSE TWO

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

DESSERTS | CHOOSE ONE

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

HOT SANDWICHES | CHOOSE THREE

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

Pulled Pork & Crisp Coleslaw
Sweet Chili Fried Chicken & Kimchi
Braised Beef Short Rib & Blue Cheese Coleslaw
Chicken Souvlaki Wrap: Lettuce · Tomato · Red Onion · Tzatziki
Torta Cubana: Ham · Pulled Pork · Swiss Cheese · Pickled Jalapenos
Meatball Sandwich: Marinara Sauce · Mozzarella Cheese
Reuben: Pastrami · Swiss Cheese · Sauerkraut · Rye
Pita Falafel: Lettuce · Tomato · Red Onion · Tzatziki (V)
Wild Mushroom: Goat Cheese · Caramelized Onion · Rosemary (V)
Southwestern Wrap: Refried Beans & Chipotle · Red Mexican Rice · Beyond Meat ·
 Shredded Cabbage · Peppers · Cilantro (VG)



SOUPS | CHOOSE ONE

Tomato & Basil (V) · Broccoli & Cheddar (V) · Butternut Squash (V) · Minestrone (V)
Cream of Mushroom · Coconut Curry Chicken · Classic Chicken Noodle (DF)

SALADS | CHOOSE TWO

Fraser Valley: Mixed Greens · Dijon Mustard Vinaigrette (GF, VG)

Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano

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

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

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

Roasted Beet & Fennel:

Toasted Walnuts · Goat Cheese · Orange Vinaigrette (GF, V)

Spinach & Frisée:

Fresh Strawberries · Candied Pecans · Goat Cheese · Raspberry Vinaigrette (GF, V)

HOT ENTRÉES | CHOOSE ONE

Chicken Marsala · Vegetable Ratatouille (VG) · Potato Gnocchi With Sautéed Mushrooms (V)

Thai Red Curry Chicken · Tofu & Cashew Stir Fry (GF, VG) · Jasmine Rice (GF, VG)

Butter Chicken · Chickpea Curry (VG) · Cardamom Basmati Rice (VG) · Naan (V)

Pacific Salmon · Sweet Soy Glaze · Buddha Feast: Soy Curls & Asian Vegetables (VG) · Jasmine Rice (GF, VG)

Braised Beef Short Rib · Sautéed Garden Vegetables (VG) · Yukon Gold Mash Potatoes (GF, V)

Beef Bourguignon · Bean Cassoulet (GF, V) · Yukon Gold Mash Potatoes (GF, V) · Crusty Bread (V)

Vegetarian Bean & Corn Chili with Plant-Based Protein · Rice Pilaf (GF, VG)

DESSERTS | CHOOSE ONE

Classic Tiramisu (V) · Strawberry Shortcake (V) · Blueberry Crumble (V)

Chocolate Chip Cookies (V) · Carrot Cake +Contains Nuts (V)

Chocolate Brownies (V) · Mango & Chia Seed Parfait (GF, VG)





THE ULTIMATE BURGER BAR | 63

Served on Brioche Buns | GF BUN +\$2 per person.

PROTEINS

Beef (GF) · Chicken Breast (GF) · Beyond Meat (GF, VG)

TOPPINGS

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

SIDES

French Fries (VG) · Green Salad (VG) · Caesar Salad

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)
Chocolate Brownies (V)

VEGGIE INDULGENCE | 56

SALAD BAR (GF)

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

ADD ONS | +\$8

Plant-Based Chicken · Tempura Tofu · Falafels · Marinated Soy Curls

ENTRÉES | CHOOSE TWO

Chickpea Curry & Basmati Rice (GF)

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

Vegetable Stir Fry: Tofu · Cashews · Jasmine Rice (GF)

Penne Primavera:

Asparagus · Bell Peppers · Zucchini · Broccoli · Tomato Ragout

Ratatouille:

Zucchini · Eggplant · Bell Peppers · Onions · Tomatoes · Potato Gnocchi with Sautéed Mushroom

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)
Chocolate Mousse (GF, VG)

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TASTE OF ITALY | 62

SOUP & SALADS

Minestrone Soup (V)

Caprese Salad:

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

Arugula Salad:

Shaved Grana Padano · Grape Tomatoes · Red Onions · Lemon Vinaigrette (GF, V)

ENTRÉES

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

Panini: Salami · Capicola · Provolone Cheese · Pepperoncini · Tapenade · Arugula
| GF option +\$2 per person

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Classic Tiramisu (V)

TASTE OF GREECE | 67

SOUP & SALADS

Fasolada (Bean & Tomato Soup) (GF, VG)

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

Pita · Hummus (V)

ENTRÉES

Chicken & Beef Souvlakia & Spanakopita:

Roasted Lemon Potatoes · Rice Pilaf · Tzatziki

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Baklava *Contains Nuts (V)

TASTE OF SUMMER | 68

SALADS | CHOOSE TWO

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

Classic Caesar:

Romaine Hearts · Herbed Croutons · Grana Padano

Coleslaw:

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

Potato Salad & Grainy Mustard Dressing (V)

HOT SIDES | CHOOSE TWO

Mashed Potatoes · Buttered Corn on the Cob (seasonal) · Macaroni & Cheese

Baked Beans · House Made Cornbread

HOT ENTRÉES | CHOOSE TWO

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

Barbeque Chicken & Hickory BBQ Sauce (GF, DF)

Sticky Baby Back Ribs (GF, DF)

Mesquite Pulled Pork

Selection of Grilled Sausages

DESSERTS

Fresh Cut Watermelon (GF, VG)

Apple Pie (V)

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TASTE OF MEXICO | 65

SOUP & SALADS

Chicken Tortilla Soup (GF, DF)

Mexican Chop: Bean · Corn · Tomato · Red Onion · Bell Peppers · Cilantro Lime Vinaigrette (GF, VG)

Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano

TACO FILLINGS | CHOOSE THREE

Carne Asada (Grilled Beef) (GF)

Al Pastor (Pork & Pineapple) (GF)

Chorizo Sausage (GF)

Chicken Tinga (GF)

Hongos (Chipotle Mushrooms) (GF, V)

Roasted Vegetables & Black Beans (GF, VG)

Beyond Meat: Peppers · Onions · Ancho Chilies (GF, VG)

Spicy Vegan Chorizo (GF, VG)

Served With: Flour & Corn Tortillas · Guacamole · Sour Cream · Pico De Gallo · Salsa Verde

Chipotle Salsa · Pickled Onions · Cheddar Cheese

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Churro Donuts (V)

TASTE OF INDIA | 61

SOUP & SALADS

Dhal Soup (GF, V)

Kachumber Salad:

Cucumber · Tomato · Onion · Mint · Cilantro · Lemon Juice (GF, VG)

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

Vegetarian Samosas (V)

Pea & Cumin Pilau (GF, V)

MEAT ENTRÉES | CHOOSE ONE

Butter Chicken · Chicken Curry · Chicken Chettinad · Beef Masala Curry

VEGETARIAN ENTRÉES | CHOOSE ONE

Chickpea Curry (GF, VG) · Potato & Cauliflower Curry (GF)

Lentil Curry (GF) · Paneer & Spinach Curry (GF)

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Rice Pudding, Pistachio & Raisins (V)

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RECEPTION

HORS D'OEUVRES & CANAPÉS

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

SERVED COLD

Compressed Watermelon & Feta · Sumac (GF, V)	52
Campari Tomato & Bocconcini Skewers · Pesto Oil (GF, V)	52
Avocado & Feta Bruschetta (V)	52
Wilted Tomato & Basil Bruschetta · Grana Padano (V)	52
Crispy Serrano Prosciutto · Quince & Herb Goat Cheese Crostini	52
Prosciutto, Basil, Cantaloupe Skewers (GF, DF)	52
Ancho Chili Prawns & Chili Cheese Tortilla Chip · Mango Salsa	57
Apricot & Okanagan Goat Cheese Tartlets (V)	57
Smoked Salmon Rosette & Lemon Mascarpone Herb Crostini	58
Ahi Tuna Poke Cones: Wasabi & Pea · Micro Greens	58
Candied Salmon: Goat Cheese · Bannock Bread	58
Prawn Salad Roll: Vermicelli Noodles · Cilantro (GF)	59
Moroccan Spiced Lamb Loins: Pita Crisps · Harissa Hummus	65

SERVED HOT

Vegetarian Samosas & Raita (V)	52
Mushroom, Kale & Walnut Tartlet (V)	52
Falafel Bites (VG) & Tzatziki (V)	55
Chorizo Sausage Roll Bites & Chipotle Aioli	55
Crispy Tiger Prawns & Sweet Chili Sauce	56
Pulled Pork Corn Bread Toasts & Tomato Relish	56
Chicken Karaage & Wasabi Aioli	56
Chicken Kofta & Mint Yogurt (GF)	56
Singapore Chicken Satay & Peanut Sauce (GF, DF)	56
Braised Short Rib Croquette & Dijon Mustard	63
Marinated Rosemary Lamb Lollipops & Tzatziki Sauce (GF)	73

ASIAN DIM SUM

Har Gow (Prawn Dumpling) or Siu Mai (Pork Dumpling)	50
Mini Siopao (BBQ Pork Steam Buns)	50
Sticky Rice Wrapped Lotus Leaves (GF, VG)	50
Vegetarian Spring Rolls & Plum Sauce (VG)	50
Five Spiced Braised Pork Belly Bao Bun	73

BRIOCHE SLIDERS

Best served buffet style | GF BUN +\$2 PER PERSON

Mini BLT	56
Pulled Pork & Coleslaw	60
Sweet Chili Fried Chicken & Kimchi	61
Lemongrass Chicken & Pickled Vegetables	61
Beyond Beef & Guacamole (V)	64
Braised Beef Short Rib & Blue Cheese Coleslaw	67
Crab Cake & Lemon Aioli	69

SMALL PLATES

Priced per person. Minimum order of 20.

COLD

Best Presented Stationed

Thai Noodles Salad: Thai Basil · Cilantro · Bell Peppers · Green Onions · Sesame Ginger Vinaigrette (VG)	7.5
Baby Kale & Quinoa Salad: Cranberry · Lemon Vinaigrette (GF, VG)	7.5
Roasted Beet & Fennel Salad: Toasted Walnuts · Goat Cheese · Orange Vinaigrette (GF, V)	7.5
Spinach & Frisée Salad: Fresh Strawberries · Candied Pecans · Goat Cheese · Raspberry Vinaigrette (GF, V)	7.5

HOT

Best Presented Stationed

Individual Mac & Cheese · Panko Crust (V)	7.5
Mini Beef Wellington & Peppercorn Jus	10
Mini Salmon Wellington & Dill Beurre Blanc	10
Fried Chicken & Pickles · Spiced Maple Syrup	9.5
Seared Scallops: Fennel Pollen · Pesto Risotto (GF)	10.5

PLATTERS

Priced per person. Minimum of 30 guests.

Puff Pastry Wrapped Oven Baked Brie: Stone Fruit & Nut Glaze · Artisanal Bread · Crackers · Crisps	9.5
Market Fresh Vegetable Crudités: Hummus · Herb Dip (GF, V)	14
Cured Meats Selection: Artisanal Bread · Crackers · Crisps · Mustards · Pickles (DF)	18
Chilled Black Tiger Prawns: Classic Mary Rosé Sauce · Horseradish Cocktail Sauce	16
Domestic Cheese Board: Artisanal Bread · Crackers · Crisps · Fruit Preserves · Grapes	19
Cured Meats & Cheese: Artisanal Bread · Crackers · Crisps · Mustards · Pickles · Fruit Preserves · Grapes	21
Salmon Trio: House Made Candied Salmon · Smoked Salmon · Fruit Preserves	22
Salmon Gravlax · Crisps · Baked Bannock	
Chilled Seafood: Mussels · Clams · Squid · Prawns · Tuna Poke · Candied Salmon · Lemon Remoulade (GF)	24
Assorted Deluxe Sushi: Selection of Rolls · Nigiri & Sashimi · Pickled Ginger · Wasabi · Soy Sauce	20

BREAKFASTS | COFFEE BREAKS | LUNCHES | DINNERS | RECEPTIONS
THE BAR | WINE LIST | TERMS & CONDITIONS



CHEF ACTION STATIONS

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

All chef assisted stations are subject to \$150 per chef, per two-hour period.
Priced per person. GF ROLLS +\$2 PER PERSON

Roasted Free Range Chicken Breast:
Brioche Buns · Garlic Aioli Mayonnaise

Roast Leg Of Lamb:
Pita Bread · Tzatziki

West Coast Salmon Wellington & Lobster Sauce

AAA Angus Beef New York Striploin:
Merlot Wine Jus · Bread Rolls · Tomatoes · Mustards · Horseradish · Mayonnaise

Roast Baron of Beef:
Bread Rolls · Tomatoes · Mustards · Horseradish · Mayonnaise

Smoked Brisket:
Brioche Buns · Chimichurri

Scallop and Prawn:
Frangelico Cream · White Wine Shallot Sauce

| 15

| 19

| 18

| 24

| 18

| 20

| 31

FRENCH FRY ACTION | 17

Chef Assistance Optional

Yam Fries & Potato Fries

Choose Three Themes:

Poutine: Cheese Curds & Gravy

Cockney Chip Truck: Malt Vinegar & Curry Sauce

Tokyo Taters: Togarashi Seasoning & Wasabi Mayo

Coney Island: Chili Beef & Diced Onions

Decadent: Truffle Oil & Reggiano Cheese

PASTA ACTION | 26

Chef Assistance Optional

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

Sauces:
Tomato Ragout · Alfredo · Pesto (V)

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

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



SWEETS

Assorted Locally Crafted Chocolate Truffles 50 PIECES	235
French Macarons (CONTAINS NUTS) 50 PIECES	300
Hazelnut · Coffee · Pistachio · Raspberry · Lemon · Chocolate	
Chocolate Covered Cheesecake Pops 50 PIECES	260
Mini Strawberry Shortcakes 50 PIECES	260
Chocolate Pot De Crème (GF) 50 PIECES	300
Selection of French Pastries 50 PIECES	260
Madeleines · Eclairs · Petit Fours	
Chocolate Pate (GF) 50 PIECES	300
Salted Caramel · Toffee Crumble	
Miniature Crème Brulees (GF) 50 PIECES	260
Chocolate Covered Profiteroles 50 PIECES	260
Mango Chia Seed Parfaits (GF,VG) 50 PIECES	260

DONUT BAR (50 PIECES) | 310

CHOICE OF THREE

Traditional Glazed · Old Fashioned · Cinnamon Churro · Chocolate
Vanilla · Rainbow Sprinkles · Maple Bacon · Pistachio · Lemon Glaze
Matcha · Cherry · Salted Caramel

BREAKFASTS | COFFEE BREAKS | LUNCHES | DINNERS | RECEPTIONS

THE BAR | WINE LIST | TERMS & CONDITIONS

PLATED DINNER

Design Your Own Plated Three-Course or Four-Course Dinner. All dinners are served with artisan rolls, butter and freshly brewed coffee, decaffeinated coffee & tea. A minimum guarantee of 25 guests is required for all dinners, or an \$8 surcharge per person applies. All dinners require a minimum of 3 courses.

SOUPS

CHOOSE ONE SOUP FOR THE GROUP

Tomato & Basil Bisque (V)	14
Roasted Butternut Squash (V)	14
Wild BC Mushroom & Truffle Emulsion	14
Cream of Brie & Caramelized Onion (V)	15
West Coast Seafood Chowder	16
Lobster Bisque (GF)	17

ENTRÉES

CHOOSE UP TO 3 OPTIONS FOR ENTRÉES FOR THE GROUP

Vegetarian Wellington: Butternut Squash · Spinach & Mushrooms Cashew Cream · Seasonal Vegetables (VG)	42
Chicken Chasseur: Tarragon · Mushrooms · Pearl Onions Pomme Purée · Seasonal Vegetables	52
Chicken Cordon Bleu: Ham · Swiss Cheese · Dijon Cream Sauce · Seasonal Vegetables Roasted Fingerling Potatoes	55
Gremolata Crusted Sockeye Salmon: Lemon Beurre Blanc · Rice Pilaf · Seasonal Vegetables	55
Sweet Soy Glazed Sablefish: Jasmine Infused Rice · Steamed Asian Vegetables Spicy Ginger Soy Emulsion	60
Grilled Alberta Rib Eye Steak: Whipped Yukon Gold Mashed Potatoes · Broccolini Roasted Tomato · Sauce Poivre	8oz 78 10 oz 89
Grass Fed Beef Tenderloin: Bourbon Bacon · Sautéed Wild Mushrooms · Fingerling Potatoes · Asparagus · Merlot Demi Glaze	8oz 75

SALADS

CHOOSE ONE SALAD FOR THE GROUP

Farmers Market: Watermelon Radish · Pine Nuts · Sherry Vinaigrette (GF, VG) Grape Tomatoes · Carrots	16
Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano	18
Baby Kale & Quinoa: Cranberry · Lemon Vinaigrette (GF, VG)	18
Spinach & Frisée: Goat Cheese · Raspberry Vinaigrette (GF, V) Fresh Strawberries · Candied Pecans	18.5
Roasted Beet & Fennel: Toasted Walnuts · Goat Cheese · Orange Vinaigrette (GF, V)	18.5

DESSERTS

CHOOSE ONE DESSERT FOR THE GROUP

Dulce De Leche Crème Caramel & Fresh Berries	16.5
Earl Grey Crème Brûlée: Biscotti · Fresh Berries	16.5
Mango Cheesecake: Passionfruit Purée · Chantilly Cream	16.5
Flourless Chocolate Cake: Raspberry Compote · Chocolate Cigar (GF)	16.5
Black Forest Cake: Fresh Berries · Cherry Compote	16.5
Classic Tiramisu: Coffee Crème Anglaise · Wafer Crisp	16.5

BREAKFASTS | COFFEE BREAKS | LUNCHESS | DINNERS | RECEPTIONS
THE BAR | WINE LIST | TERMS & CONDITIONS

INDIGENOUS INSPIRED PLATED DINNER

All dinners are served with Signature Bannock bread with bushberry jam, cranberry butter, and freshly brewed coffee, decaffeinated coffee & tea.

A minimum guarantee of 25 guests is required for all dinners, or an \$8 surcharge per person applies. All dinners require a minimum of 3 courses.

STARTERS CHOOSE ONE STARTER FOR THE GROUP

Three Sisters Salad (GF, V) | 18

grilled corn, roasted squash, beans, tomato, herbs, citrus vinaigrette

Baby Kale & Quinoa Salad (V) | 18

red quinoa, blueberries, crumbled feta, smoked hazelnut dressing

Roasted Pumpkin & Cedar Soup (V) | 14

cedar infused squash, leeks, aromatics, herbs

Bison Bone & Root Vegetable Soup (GF) | 16

bison bone marrow, roasted vegetables, sage & juniper berries

Salmon 3 Ways [Salt Cured, Candied Smoked, Smoked] (GF) | 23

crisp baked bannock with berry jam, cranberry butter

ENTRÉES CHOOSE ONE ENTRÉE FOR THE GROUP

Cedar-Planked Wild Sockeye Salmon OR Chicken with Bushberry Jus (GF) | 56

roasted on cedar, bushberry glaze, served with foraged greens & charred lemon

Bison Braised with Roasted Corn & Mushrooms (GF) | 68

slow braised bison shoulder, roasted corn, wild BC mushrooms, herb jus

Cedar-Wrapped Black Cod with Wild Greens (GF) | 62

baked with lemon, sea salt & wild greens

Stuffed Acorn Squash with Cranberry & Wild Rice Pilaf (GF, VG) | 42

acorn squash filled with a blend of Canadian wild rice, cranberries, pecans, herbs

Roasted Corn & Black Bean Cakes with Berry Relish (GF, VG) | 42

crispy corn & black bean cakes served with sweet berry relish and charred vegetable salad

DESSERT CHOOSE ONE DESSERT FOR THE GROUP

Cedar-Infused Chocolate Pot de crème (GF, VG) | 17

silky chocolate custard infused with cedar, fresh cream & sea salt

Strawberry Short Cake (V) | 16

sponge cake, fresh macerated strawberries & cream

Wild Berry Crumble with Vanilla Bean Ice Cream (GF, V) | 16

mixed wild berries baked with brown sugar oats served with vanilla bean ice cream

BREAKFASTS | COFFEE BREAKS | LUNCHES | DINNERS | RECEPTIONS

THE BAR | WINE LIST | TERMS & CONDITIONS

BUFFET DINNERS

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

MOUNT SEYMOUR | 96

SALADS

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

Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano

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

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

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

CHARCUTERIE PLATTER (DF)

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

ENTRÉES

Roasted Rosemary Chicken Breast: Wild Mushroom & Pearl Onion Sauce (GF)

Spinach & Ricotta Cannelloni: Tomato Ragout · Mozzarella (V)

Roasted Fingerling Potatoes (GF, VG)

Seasonal Vegetables (V)

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Lemon & Pecan Squares · Chocolate Brownies · Classic Tiramisu

Strawberry Shortcake · New York Cheesecake with Strawberry & Blueberry Compote

CYPRESS | 102

SALADS

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

Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano

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

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

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

CHILLED SMOKED FISH PLATTER (GF)

Salmon Gravlox · Candied Salmon · Smoked Salmon · Tuna Horseradish · Dill Cream Sauce

ENTRÉES

Rosemary Chicken Breast: Wild Mushroom & Pearl Onion Sauce (GF)

Seared Wild Sockeye Salmon & Puttanesca Sauce (GF, DF)

Butternut Squash Ravioli: Sage Cream Sauce · Brown Butter (V)

Yukon Gold Mash Potatoes (GF, V)

Seasonal Sautéed Vegetables (VG)

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Lemon Tart · Fruit Flan · Belgium Chocolate Mousse · Linzer Torte *contains nuts*

Strawberry Shortcake

Black Forest Cake · New York Cheesecake with Strawberry & Blueberry Compote

BREAKFASTS | COFFEE BREAKS | LUNCHEES | DINNERS | RECEPTIONS

THE BAR | WINE LIST | TERMS & CONDITIONS

SALADS

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

Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano

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

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

Mexican Chop: Bean · Corn · Tomato · Red Onion · Bell Peppers · Cilantro Lime Vinaigrette (GF, VG)

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

CHILLED SEAFOOD PLATTER (GF, DF)

Marinated Squid · Salmon · Halibut · Prawns · Mussels · Clams

Gherkin Remoulade & Fresh Lemons

CHEF ASSISTED CARVING STATION (GF, DF)

AAA Angus Beef New York Striploin:

Merlot Wine Jus · Selection of Mustards & Horseradish

ENTRÉES

Roasted Rosemary Chicken Breast: Wild Mushroom & Pearl Onion Sauce (GF)

Wild Sockeye Salmon & Lemon Dill Beurre Blanc

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

Rice Pilaf (VG)

Seasonal Sautéed Vegetables & Fresh Herbs (GF, VG)

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Lemon Tart · Fruit Flan · Belgium Chocolate Mousse · Linzer Torte *contains nuts*

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

Madelines · New York Cheesecake with Strawberry & Blueberry Compote



BREAKFASTS | COFFEE BREAKS | LUNCHES | DINNERS | RECEPTIONS

THE BAR | WINE LIST | TERMS & CONDITIONS



THE LIONS | 129

SALADS

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

Classic Caesar: Romaine Hearts · Herbed Croutons · Grana Padano

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

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

Mexican Chop: Bean · Corn · Tomato · Red Onion · Bell Peppers · Cilantro Lime Vinaigrette (GF, VG)

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

Marinated Mushroom (VG)

CHILLED SEAFOOD PLATTER (GF, DF)

Marinated Squid · Salmon · Halibut · Prawns · Mussels · Clams

Gherkin Remoulade & Fresh Lemons

CHARCUTERIE PLATTER (DF)

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

CHEF ASSISTED CARVING STATION (GF, DF)

AAA Angus Beef Ribeye:

Merlot Wine Jus · Selection of Mustards & Horseradish

ENTRÉES

Roasted Rosemary Chicken Breast: Wild Mushroom & Pearl Onion Sauce (GF)

Miso Glazed Sablefish & Dashi Broth (GF, DF)

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

Rice Pilaf (VG)

Asparagus · Broccolini · Roasted Campari Tomatoes (GF, VG)

DESSERTS

Fresh Cut Seasonal Fruit & Berries (GF, VG)

Lemon Tart · Fruit Flan · Belgium Chocolate Mousse · Linzer Torte *contains nuts* ·

Strawberry Shortcake · Black Forest Cake · Chocolate Hazelnut Cake ·

Profiteroles · Madeline · Tuxedo Cake · Assorted Macarons ·

New York Cheesecake With Strawberry & Blueberry Compote

BREAKFASTS | COFFEE BREAKS | LUNCHES | DINNERS | RECEPTIONS

THE BAR | WINE LIST | TERMS & CONDITIONS



THE BAR

A minimum spend of \$500 is required for all bars, if not a bartender fee of \$150.00 will apply, based on a two (2) hour period. For Cash Bar service, the cashier fee is \$100.00 should the minimum spend be less than \$500.00 per bar, based on a two (2) hour period. Additional bartender hours charged at \$75/hour per bartender.

	HOSTED	CASH
DOMESTIC & LIGHT BEER molson canadian · kokanee · coors light · budweiser	10	11
CRAFT & IMPORTED BEER heineken · stella artois · corona · alexander keith's ipa	11	12.5
BRITISH COLUMBIA WINES jackson triggs BC: cabernet sauvignon · sauvignon blanc	10	11
HOUSE SPIRITS finlandia vodka · beefeater gin · captain morgan dark & white rum canadian club whisky · johnnie walker red label scotch	10	11
PREMIUM SPIRITS grey goose vodka · bombay sapphire gin bacardi dark & white rum crown royal canadian whisky · glenfiddich single malt scotch whiskey	12	13
LIQUEURS bailey's irish cream · kahlua · grand marnier	12	13
COCKTAILS & MARTINIS premium spirits	14	16
MOCKTAILS Ask your Conference Service Manager for details.	8	9
JUICE, MINERAL WATER, SOFT DRINKS pepsi products · fruit juices · mineral water · sparkling water	5	6

BREAKFASTS | COFFEE BREAKS | LUNCHES | DINNERS | RECEPTIONS

THE BAR | WINE LIST | TERMS & CONDITIONS

WINE LIST

WHITE WINE

Jackson Triggs Sauvignon Blanc BC VQA	55
See Ya Later Ranch Pinot Gris BC VQA	55
Kim Crawford Sauvignon Blanc NZ	70
Ruffino Lumina Pinot Grigio IT	68
Cantine San Marzano Edda Chardonnay Puglia, IT	86
Château de Sancerre Sancerre FR	100

RED WINE

Jackson Triggs Cabernet Sauvignon BC VQA	55
Tinhorn Creek Cabernet Franc BC VQA	92
Oyster Bay Marlborough Pinot Noir BC VQA	88
Tinhorn Creek Merlot BC VQA	92
Sandhill Cabernet Merlot BC VQA	55
Frescobaldi Nipozzano Sangiovese IT	90
Kim Crawford Pinot Noir NZ	78
Brunello di Montalcino Sangiovese IT	195

SPARKLING & CHAMPAGNE

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



GENERAL INFORMATION

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 are required to be reviewed, revised (if necessary), signed and returned 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 seven (7) 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 for the overset are based on availability and are at the Hotel's discretion.

Server service time is based on the contracted time frame of your event, not including the set up and tear down period. Should your event extend past the contracted times, an additional labour charge of \$45.00 per server, per hour will apply.

FOOD & BEVERAGE POLICIES

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

PLATED ENTRÉE OPTIONS

Up to three (3) entrée options including a vegetarian option may be selected for plated events. The entrée counts are required seven (7) business days prior to the dinner service, along with place cards indicating meal preference. The highest menu price will apply for the entire group.

ON-SITE MENU SELECTION

Please add \$15.00 per person surcharge to the highest menu price for entrée choice on the night of (max 2 options). A minimum of three 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 is 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 Harbourfront reserves the right to inspect and regulate private parties, meetings and receptions.

OUTSIDE FOOD & BEVERAGE

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

FOOD ALLERGIES

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

VENDOR & OUTSIDE PURVEYORS

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

BREAKFASTS | COFFEE BREAKS | LUNCHESES | DINNERS | RECEPTIONS
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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 is \$50.00 per hour, per personnel, based on a minimum requirement of four (4) hours. A minimum notice of seven (7) days is required to secure security personnel.

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.

PRICING, TAXES, SERVICE & LABOUR CHARGES

Due to market fluctuations; menu prices can only be guaranteed within four (4) months of your event. A labour charge of \$150.00 in addition to plus 5% GST may be applied to any food event with less than 25 guests. Additional labour charges will be assessed for events held on Canadian statutory holidays at \$10.00 per person, per meal period, plus applicable GST. A labour charge assessed at \$45.00 per hour, per houseman will be charged for same day room re-set. Where extraordinary cleaning may be required after an event due to the use of glitter, confetti or similar items by the client, the Hotel reserves the right to charge a deep cleaning fee of \$150.00 for the smaller meeting rooms or \$300.00 for the Cordova Ballroom and Harbourfront Ballroom.

HOSTED COAT CHECK

Manned Coat Check will be assessed at \$35.00 per hour, per attendant (minimum 4 hours). One attendant per 150 people.

INTERNET

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

SERVICE CHARGE & TAXES

(all service charge and 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

BANNERS & SIGNAGE

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

ENTERTAINMENT ROYALTY & FEES

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

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

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

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

AUDIO-VISUAL SERVICES

All audio-visual equipment is provided by Encore and charged at their pricing. A detailed list of equipment, packages and price list is available through your Event Professional. In the event that an outside AV provider is brought in, a patch fee of \$600 for the Harbourfront Ballroom per day, \$500 per day for the Cordova Ballroom, and \$300 per day for all other meeting spaces will apply. The hotel is not responsible for audio-visual equipment failure.

BREAKFASTS | COFFEE BREAKS | LUNCHES | DINNERS | RECEPTIONS
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PREFERRED VENDORS & SUPPLIERS

EVENT PLANNERS

Dreamgroup	604.807.1740	dreamgroup.ca
Alicia Keats Events	778.227.3374	aliciakeats.com

DÉCOR

Element Event Solutions	604.879.5281	elementeventscanada.com
Paradise Events	604.687.6200	paradiseevents.com
Debut Event Design	604.733.1812	debuteventdesign.ca
Sunam Lighting & Décor	604.773.4000	sunam.ca
Chairs With Flair	604.319.5228	chairswithflair.com

FLOWERS

Element Event Solutions	604.687.5281	elementeventscanada.com
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

Element Event Solutions	604.879.5281	elementeventscanada.com
Loungeworks	604.687.2774	loungeworks.ca
Pedersen's Rentals	604.324.7368	pedersens.com

ENTERTAINMENT

Paradise Events	604.687.6200	paradiseevents.com
Hot Wax Music [DJ]	604.649.4919	hot-wax.com
Famous Players [Band]	604.725.1272	famousplayersband.com
Musos Entertainment	778.960.1616	musosent.com

PHOTO BOOTHS

Magik Moments Photobooth	604.306.1087	magikmoments.ca
Vancouver Photo Booth	604.928.9253	vancouverphotobooth.com
Langis Event Media	778.246.3547	langiseventmedia.com

PHOTOGRAPHY & VIDEOGRAPHY

Paradise Events	604.687.6200	paradiseevents.com
Jonetsu	604.817.1440	jonetsuphotography.com
Three Sixty Media	604.726.8815	threesixtyphoto.com

CAKES

Ganache Patisserie	604.899.1098	ganacheyaletown.com
Anne Elizabeth Cakes	778.988.4589	aelizabethcakes.com

BREAKFASTS | COFFEE BREAKS | LUNCHESS | DINNERS | RECEPTIONS
THE BAR | WINE LIST | TERMS & CONDITIONS