

PINNACLE HOTEL
HARBOURFRONT

Holiday Banquet Menu

VANCOUVER.SALES@PINNACLEHOTELS.CA | +1 604 691 2780

1133 WEST HASTINGS STREET • VANCOUVER • BC • V6E3T3

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The page is decorated with festive illustrations. In the top left, there are holly leaves and pine branches with gold glitter. In the top right, a large red poinsettia, pine branches, and red berries are shown. In the bottom left, a white poinsettia, red berries, and a pine cone are featured. In the bottom right, there are more pine branches and gold glitter. The title 'Table of Contents' is centered in a red serif font.

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V - VEGETARIAN | GF - GLUTEN FREE

DF - DAIRY FREE | VG - VEGAN



Holiday Plated Lunch

Our plated lunches include a selection of freshly baked bread rolls, butter and freshly brewed coffee & tea service.

FIRST COURSE | Choose One for Group

Maple Roasted Butternut Squash Soup (V)

Tomato & Basil Bisque (V)

Farmer's Christmas Salad: Arcadian Greens • Candied Walnuts • Grana Padano • Pomegranate Seeds
Mandarin Orange • Champagne Vinaigrette (GF, V)

Roasted Beet & Orange Salad: Fennel • Frisée • Arugula • Red Onion • Goat Cheese

Blood Orange Vinaigrette (GF, V)

MAIN COURSE | Choose One for Group

Turkey Medallions • Bacon & Chive Mashed Potatoes • Sage & Cranberry Brioche Stuffing
Brussels Sprouts • Turkey Gravy 68

Maple Glazed Ham • Mustard Cream Sauce • Scallop Potatoes • Seasonal Vegetables (GF) 68

Classic French Canadian Tourtiere • Roasted Garlic Mashed Potatoes • Roasted Carrots • Brussels Sprouts 68

Pan-Seared Atlantic Salmon • Shrimp & Dill Cream Sauce • Wild Mushroom Pilaf • Seasonal Vegetables 68

Vegetarian Wellington • Winter Vegetables • Mushrooms (VG) 63

DESSERT | Choose One for Group

Orange & Chocolate Bread Pudding

Eggnog Crème Brûlée (GF)

Pumpkin Cheesecake

A minimum guarantee of 20 guests is required for all plated lunches or a \$5 surcharge per person applies.

Pricing is subject to applicable taxes and gratuity.



Buffet Lunch | \$88

Our buffet lunches include a selection of freshly baked bread rolls, butter and freshly brewed coffee & tea service.

SOUP

Maple Roasted Butternut Squash (V)

SALADS

Farmer's Christmas Salad: Arcadian Greens • Candied Walnuts • Grana Padano • Pomegranate Seeds
Mandarin Orange • Champagne Vinaigrette (GF, VG)

Classic Caesar Salad: Romaine Hearts • Herbed Croutons • Grana Padano

German Potato Salad: Mustard Vinaigrette • Dill • Pancetta • Green Onions (GF)

CHARCUTERIE PLATTER (DF)

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

Add Selection of Cheeses +10 Per Person

MAIN COURSE

Festive Roast Fraser Valley Turkey • Sage & Cranberry Brioche Stuffing • Cranberry Relish • Turkey Gravy

Pan-Seared Atlantic Salmon • Baby Shrimp • Lobster Cream Sauce (GF)

Four Cheese Tortellini • Mushroom Alfredo • Peas (V)

Whipped Mashed Potatoes (GF, V)

Wild Rice Pilaf (GF, VG)

Brussels Sprouts & Root Vegetable Sauté (GF, VG)

DESSERT

Eggnog Cheesecake with Berry Sauce • Flourless Chocolate Torte (GF, VG) • Christmas Yule Log

Pumpkin Pie • Shortbread Cookies • Linzer Torte • Fresh Sliced Fruits (GF, VG)

A minimum guarantee of 40 guests is required for all buffet lunches or a \$5 surcharge per person applies.

Pricing is subject to applicable taxes and gratuity.



Holiday Plated Dinner

Our plated dinners include a selection of freshly baked bread rolls, butter and freshly brewed coffee & tea service.

SOUP | Choose One for Group

Wild Forest Mushroom & Okanagan Goat Cheese	14
Maple Roasted Butternut Squash (V)	14
Cream of Brie & Caramelized Onion	14

SALAD | Choose One for Group

Farmer's Christmas Salad: Arcadian Greens • Candied Walnuts • Grana Padano • Pomegranate Seeds Mandarin Orange • Champagne Vinaigrette (GF, V)	16
Curried Cauliflower Salad • Cranberries • Sunflower Seeds (GF, V)	16
Roast Beets, Orange & Fennel Salad: Frisée • Arugula • Red Onion • Goat Cheese Blood Orange Vinaigrette (GF, V)	18

MAIN COURSE | Choose One for Group

Vegetarian Wellington • Winter Vegetables • Mushrooms (VG)	42
Turkey Medallions • Chive Mashed Potatoes • Sage & Cranberry Brioche Stuffing Brussels Sprouts • Turkey Gravy	50
Maple Glazed Ham • Mustard Cream Sauce • Scalloped Potatoes • Seasonal Vegetables	50
Salmon Wellington • Mushroom Duxelles • Spinach • Baby Shrimp • Roasted Potatoes Seasonal Vegetables • Merlot Butter Sauce	59
10oz Beef Rib Eye Steak • Red Wine Demi-Glaze • Roasted Garlic Mashed Potatoes Yorkshire Pudding • Roasted Carrots	72

DESSERT | Choose One for Group

Flourless Chocolate Torte • Coffee Anglaise • Fresh Berries (GF)	16
Pumpkin Cheesecake • Toffee Cream • Chocolate Cigar	16
Lemon Curd Tart • Fresh Berries • Butterfly Pea Flower Anglaise (V)	16
Eggnog Crème Brûlée • Fresh Berries • Almond Biscotti	16

There is a 3 course minimum for plated dinners. A minimum guarantee of 25 guests is required for all plated dinner or an \$8 surcharge per person applies. Pricing is subject to applicable taxes and gratuity.



“Kris Kringle” Buffet Dinner | \$108

All buffet dinners include a selection of freshly baked rolls, freshly brewed coffee, decaffeinated coffee & tea served at your table.

SALADS

Farmer's Christmas Salad: Arcadian Greens • Candied Walnuts • Grana Padano • Pomegranate Seeds
Mandarin Orange • Champagne Vinaigrette (GF, V)

Classic Caesar Salad: Romaine Hearts • Herbed Croutons • Grana Padano

German Potato Salad: Mustard Vinaigrette • Dill • Pancetta • Green Onions (GF)

Roasted Beet, Orange & Fennel Salad: Frisée • Arugula • Red Onion • Goat Cheese
Blood Orange Vinaigrette (GF, V)

Curried Cauliflower Salad: Cranberries • Sunflower Seeds (GF, V)

CHARCUTERIE PLATTER (DF)

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

Add Selection of Cheeses +10 Per Person

CHILLED SEAFOOD PLATTER (GF, DF)

Halibut • Salmon • Prawns • Squid • Mussels • Clams • Lemon Herb Remoulade

MAIN COURSE

Festive Roast Fraser Valley Turkey • Sage & Cranberry Brioche Stuffing • Cranberry Relish • Turkey Gravy

Pan-Seared Atlantic Salmon • Baby Shrimp • Lobster Cream Sauce (GF)

Four Cheese Tortellini • Mushroom Alfredo • Peas (V)

Whipped Mashed Potatoes (GF, V)

Wild Rice Pilaf (GF, VG)

Brussels Sprouts & Root Vegetables Sauté (GF, VG)

DESSERT

Eggnog Cheesecake With Berry Sauce • Flourless Chocolate Torte (GF, VG) • Christmas Yule Log

Pumpkin Pie • Shortbread Cookies • Linzer Torte • Fresh Sliced Fruits (GF, VG)

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

Labour for all chef assisted stations is included in the two-hour period.

All pricing subject to applicable taxes and gratuity.



“Deck the Halls” Buffet Dinner | \$127

All buffet dinners include a selection of freshly baked rolls, freshly brewed coffee, decaffeinated coffee & tea served at your table.

SALADS

Farmer's Christmas Salad: Arcadian Greens • Candied Walnuts • Grana Padano • Pomegranate Seeds
Mandarin Orange • Champagne Vinaigrette (GF, V)

Classic Caesar Salad: Romaine Hearts • Herbed Croutons • Grana Padano

German Potato Salad: Mustard Vinaigrette • Dill • Pancetta • Green Onions (GF)

Roasted Beet, Orange & Fennel Salad: Frisée • Arugula • Red Onion • Goat Cheese • Blood Orange
Vinaigrette (GF, V)

Curried Cauliflower Salad: Cranberries • Sunflower Seeds (GF, V)

CHARCUTERIE PLATTER (DF)

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

Add Selection of Cheeses +10 Per Person

CHILLED SEAFOOD PLATTER (GF, DF)

Halibut • Salmon • Prawns • Squid • Mussels • Clams • Lemon Herb Remoulade

CHEF ASSISTED ACTION STATION (GF, DF)

Maple Honey Glazed Ham • Selection of Mustards

MAIN COURSE

Festive Roast Fraser Valley Turkey • Sage & Cranberry Brioche Stuffing • Cranberry Relish • Turkey Gravy

Pan-Seared Sockeye Salmon • Baby Shrimp • Lobster Cream Sauce (GF)

Spinach & Ricotta Cannelloni • Tomato Sauce • Mozzarella (V)

Whipped Mashed Potatoes (GF, V)

Wild Rice Pilaf (GF, VG)

Brussels Sprouts & Root Vegetables Sauté (GF, VG)

DESSERT

Egg Nog Cheesecake With Berry Sauce • Flourless Chocolate Torte (GF, VG) • Christmas Yule Log • Pumpkin
Pie Shortbread Cookies • Linzer Torte • Sacher Torte • Fresh Sliced Fruits (GF, VG)

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

Labour for all chef assisted stations is included in the two-hour period. All pricing subject to applicable taxes and gratuity.



“Tis the Season” Buffet Dinner | \$132

All buffet dinners include a selection of freshly baked rolls, freshly brewed coffee, decaffeinated coffee & tea served at your table.

SALADS

Farmer's Christmas Salad: Arcadian Salad Greens • Candied Walnuts • Grana Padano • Pomegranate Seeds
Mandarin Oranges • Champagne Vinaigrette (GF, V)

Classic Caesar Salad: Romaine Hearts • Herbed Croutons • Grana Padano

German Potato Salad: Mustard Vinaigrette • Dill • Pancetta • Green Onions (GF)

Roasted Beet, Orange & Fennel Salad: Frisée • Arugula • Red Onion • Goat Cheese • Blood Orange
Vinaigrette (GF, V)

Curried Cauliflower Salad: Cranberries • Sunflower Seeds (GF, V)

CHARCUTERIE PLATTER (DF)

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

Add Selection of Cheeses +10 Per Person

CHILLED SEAFOOD PLATTER (GF, DF)

Halibut • Salmon • Prawns • Squid • Mussels • Clams • Lemon Herb Remoulade

CHEF ASSISTED ACTION STATION (GF, DF)

Carved Prime Rib of Beef • Red Wine Jus • Horseradish • Dijon, Grainy & Yellow Mustard

MAIN COURSE

Festive Roast Fraser Valley Turkey • Sage & Cranberry Brioche Stuffing • Cranberry Relish • Turkey Gravy

Pan-Seared Haida Gwaii Halibut • Scallops • Lobster Cream Sauce (GF)

Wild Mushroom Ravioli • Porcini Cream Sauce (V)

Whipped Mashed Potatoes (GF, V)

Wild Rice Pilaf (GF, VG)

Brussels Sprouts & Root Vegetables Sauté (GF, VG)

DESSERT

Eggnog Cheesecake With Berry Sauce • Flourless Chocolate Torte (GF, VG) • Christmas Yule Log • Shortbread
Cookies Linzer Torte • Sacher Torte • Chocolate Profiteroles • Fresh Sliced Fruits (GF, VG)

A minimum guarantee of 50 guests is required for all buffet dinners or an \$8 surcharge per person applies. Labour for all chef assisted stations is included in the two-hour period. All pricing subject to applicable taxes and gratuity.

Receptions

HORS D'OEUVRES & CANAPES

Priced per dozen.

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

SERVED COLD

Compressed Watermelon & Feta · Sumac (GF, V)	50
Campari Tomato & Bocconcini Skewers · Pesto Oil (GF, v)	50
Avocado & Feta Bruschetta (V)	50
Wilted Tomato & Basil Bruschetta · Grana Padano (V)	50
Crispy Serrano Ham · Quince & Herb Goat Cheese Crostini	50
Prosciutto, Basil, Cantaloupe Skewers (GF, Df)	50
Ancho Chili Prawns & Chili Cheese Tortilla Chip · Mango Salsa	55
Apricot & Okanagan Goat Cheese Tartlets (V)	55
Smoked Salmon Rosette & Lemon Mascarpone Herb Crostini	56
Ahi Tuna Poke Cones: Wasabi & Pea · Micro Greens	56
Candied Salmon: Goat Cheese · Bannock Bread	56
Prawn Salad Roll: Vermicelli Noodles · Cilantro (GF)	59
Moroccan Spiced Lamb Loins: Pita Crisps · Harissa Hummus	63

SERVED HOT

Vegetarian Samosas & Raita (V)	50
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	55
Pulled Pork Corn Bread Toasts & Tomato Relish	55
Chicken Karaage & Wasabi Aioli	55
Chicken Kofta & Mint Yogurt (GF)	55
Singapore Chicken Satay & Peanut Sauce (GF, DF)	55
Braised Short Rib Croquette & Dijon Mustard	63
Marinated Rosemary Lamb Lollipops & Tzatziki Sauce (GF)	72



Platters

Priced per person. Minimum of 30 guests.

Puff Pastry Wrapped Oven Baked Brie: Stone Fruit & Nut Glaze · Artisanal Bread · Crackers · Crisps	9
Market Fresh Vegetable Crudités: Hummus · Herb Dip (GF, V)	13
Cured Meats Selection: Artisanal Bread · Crackers · Crisps · Mustards · Pickles (df)	17
Chilled Black Tiger Prawns: Classic Mary Rosé Sauce · Horseradish Cocktail Sauce	15
Domestic Cheese Board: Artisanal Bread · Crackers · Crisps · Fruit Preserves · Grapes	17
Cured Meats & Cheese: Artisanal Bread · Crackers · Crisps · Mustards · Pickles · Fruit Preserves · Grapes	19
Salmon Trio: House Made Candied Salmon · Smoked Salmon · Fruit Preserves	20
Salmon Gravlox · Crisps · Baked Bannock	
Chilled Seafood: Mussels · Clams · Squid · Prawns · Tuna Poke ·	
Candied Salmon · Lemon Remoulade (GF)	20
Assorted Deluxe Sushi: Selection of Rolls · Nigiri & Sashimi · Pickled Ginger · Wasabi · Soy Sauce	19

Carvery Selections

Roast Baron of Beef: Bread Rolls · Tomatoes · Mustards · Horseradish · Mayonnaise	16
Mustards · Horseradish · Mayonnaise	
West Coast Salmon Wellington & Lobster Sauce	17
Smoked Brisket: Brioche Buns · Chimichurri	18
Roast Leg of Lamb: Pita Bread · Tzatziki	19
AAA Angus Beef New York Striploin: Merlot Wine Jus · Bread Rolls · Tomatoes	22
Mustards · Horseradish · Mayonnaise	

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.

Gluten Free rolls +\$2 per person.

The Bar

DOMESTIC & LIGHT BEER *HOSTED | 10.5 CASH | 11.5*

molson canadian · kokanee · coors light · budweiser

CRAFT & IMPORTED BEER *HOSTED | 11.5 CASH | 13*

heineken · stella artois · corona · alexander keith's ipa

BRITISH COLUMBIA WINES *HOSTED | 10.5 CASH | 11.5*

jackson triggs | BC: cabernet sauvignon · sauvignon blanc

HOUSE SPIRITS *HOSTED | 10.5 CASH | 11.5*

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

PREMIUM SPIRITS *HOSTED | 12.5 CASH | 13.5*

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

LIQUEUR *HOSTED | 12.5 CASH | 13.5*

bailey's irish cream · kahlua · grand marnier

FESTIVE COCKTAILS & MARTINIS *HOSTED | 14.5 CASH | 16.5*

**Contact Your Conference Services Manager for Current Offerings*

MOCKTAILS *HOSTED | 8.5 CASH | 9.5*

Ask Your Conference Manager for Details

JUICE, MINERAL WATER, SOFT DRINKS *HOSTED | 5 CASH | 6*

pepsi products · fruit juices · mineral water · sparkling water



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
Tom Gore Chardonnay Sonoma, CA, USA	65
Robert Mondavi Pinot Grigio USA	70
Château de Sancerre Sancerre FR	100

RED WINE

Jackson Triggs Cabernet Sauvignon BC VQA	55
Tinhorn Creek Cabernet Franc BC VQA	92
Oyster Bay Malborough Pinot Noir BC VQA	88
Tinhorn Creek Merlot BC VQA	92
Sandhill Cabernet Merlot BC VQA	55
Frescobaldi Nippozano Sangiovese IT	90
Sterling Cabernet Sauvignon Napa, CA, USA	90
Kim Crawford Pinot Noir NZ	78
Caymus Cabernet Sauvignon Napa, CA, USA	188

SPARKLING & CHAMPAGNE

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

Selection may vary. All pricing subject to applicable taxes & gratuities.

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 required 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 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 of the overset are based on availability and are at the Hotel's discretion.

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

FOOD & BEVERAGE POLICIES

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 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 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. 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 persons under 19, such as graduations or proms, must have one security officer present per 50 guests for the duration of the event. The Hotel does not assume responsibility for any lost or damaged merchandise or articles left in the Hotel prior, during or following the event. All security arrangements can be booked through Pinnacle Hotel Harbourfront. Each security personnel are \$50.00 per hour, per personnel, based on a minimum recruitment of four (4) hours. A minimum notice of seven (7) days is required to secure security personnel.

PRICING, TAXES, SERVICE & LABOUR CHARGES

Due to market fluctuations; menu prices can only be guaranteed within four (4) months of your event. A labour charge of \$150.00 in addition to plus 5% GST may be applied to any food event with less than 25 guests. Additional labour charges will be assessed for events held on Canadian statutory holidays at \$10.00 per person, per meal period, plus applicable GST. A labour charge assessed at \$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.

SERVICE CHARGE & TAXES *(all service charge and taxes are subject to change without notice)*

food	22% service charge + 5% GST
non-alcoholic beverages <i>(excluding carbonated soft drinks)</i>	22% service charge + 5% GST
carbonated soft drinks	22% service charge + 5% GST + 7% PST
alcoholic beverages	22% service charge + 10% PST + 5% GST
audio-visual equipment	22% service charge + 7% PST + 5% GST
décor, floral & delivery	22% service charge + 7% PST + 5% GST
service charge (22%)	5% gst
room rental charge	22% service charge + 5% GST
luggage handling, storage & room deliveries	5% GST

HOSTED COAT CHECK

Manned Coat Check will be assessed at \$35.00 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.

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 \$500 per day for the Cordova Ballroom and Harbourfront Ballroom, and \$300 per day for all other meeting spaces will apply. The hotel is not responsible for audio-visual equipment failure.

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