



*catering & conference  
services package*

# buffet breakfast

Breakfast is served with freshly brewed decaffeinated coffee, regular coffee and assorted teas.  
Surcharge of \$5.00 per person for groups under 20 guests. Buffet service is based on a 1.5 hour duration.

## CONTINENTAL \$32

Freshly baked croissants, Danishes and muffins served with local preserves, butter & peanut butter (V)

Seasonal tossed fresh fruit salad (V)

Selection of chilled juices

## EUROPEAN CONTINENTAL \$39

Freshly baked croissants, assorted Danish and muffins served with local preserves, butter & peanut butter

Selection of cheeses and cured meats, served with crackers (GF) (V) (C)

Seasonal sliced fruit platter (GF) (V) (D)

Locally sourced granola, served with 2% milk and milk alternatives (V)

Local yogurt (GF) (V) (C)

Hard boiled eggs (GF) (V) (D) (C)

Sliced roma tomatoes and basil (GF) (V) (D)

Selection of chilled juices

## FULL BREAKFAST \$47

Fresh croissants, local preserves, butter & peanut butter (V)

Creamy scrambled eggs with chives and cheddar cheese  
**OR** tofu scramble (GF) (V) (D) (C)

Crispy bacon (GF) (D)

Chicken apple sausage **OR** vegan breakfast patty (GF) (D)

Nugget potatoes **OR** sweet potato breakfast hash  
(GF) (V) (D) (C)

Blistered tomatoes, aromatic herbs, grana Padano (GF)

Local yogurt (V) (C)

Seasonal tossed fresh fruit salad (GF) (V)

\* Prices exclude 12.5% Gratuity, 8.5% Administration Fee and Applicable Taxes.  
Taxes are subject to change without notice



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## A LA CARTE OPTIONS

### BAKED SELECTION

MINIMUM 12 PIECES \$5.50 PER PERSON

#### Assorted scones

Chef assortment of rotating flavors  
Served with butter and house preserves (C)

#### Gluten free vegan muffins

Served with butter and house preserves (GF) (V) (C)

#### Assorted bagels with cream cheese

#### Croissant

#### Assortment of Danishes

#### Assortment of muffins

#### Cinnamon buns

### HEALTHY SELECTION

PRICED PER PERSON MINIMUM OF 12

Seasonal tossed fresh fruit salad \$7 (GF) (V) (D)

Local yogurts \$7 (GF) (C)

Whole fruit \$7 (GF) (V) (D)

Fruit and herb-infused flavored water \$7 (GF) (V) (D)

Energy bars \$7 (C)

Seasonal yogurt parfait with house-made granola & fruit compote \$8.50 (V)

Overnight oats, coconut, granola, fruit compote, and chia seed pudding \$10 (V)

Chef's selection of blended smoothie \$11 (V)

Seasonal berry bowl \$14 (GF) (V) (D)

### PROTEIN PLATTERS

PRICED PER PERSON MINIMUM OF 12

Selection of cheeses with condiments \$12

Meat platter with crackers and condiments \$12

Smoked salmon platter with condiments \$22

(V) Vegetarian

(GF) Gluten-free

(D) Dairy Free

(C) Refreshingly Local™

# breakfast buffet enhancements

## BREAKFAST BUFFET ADDITIONS

ADD ANY OF THE FOLLOWING ITEMS TO A BREAKFAST MENU TO ENHANCE YOUR BREAKFAST EXPERIENCE

Hard boiled eggs \$3 ea 🥚 🌱 🥛 🌿

Individual parfaits \$8.50 ea 🥚

Crispy bacon  
\$9 per person (3 pieces) 🥚 🥛

Chicken apple or maple pork breakfast sausage  
\$10 per person (2 pieces) 🥚

Steel cut oatmeal \$10 ea  
Served with seeds, dried fruit, brown sugar, maple syrup, and a selection of milks 🌿

Belgium waffles \$11.50 ea  
Served with butter and maple syrup

French toast \$11.50 ea  
Served with berry compote, and Chantilly cream 🌿

Traditional eggs Benedict \$12 ea  
Honey ham, medium poached egg, hollandaise on an English muffin 🌿

Rice flour and yogurt pancakes \$12 ea 🥚 🌱 🌿  
With assorted vegetables served with coconut and tomato chutney

Express fresh start frittata sandwiches \$14 ea  
Chive and cheddar frittata with oven dried tomato on an English muffin 🌿 🌿

Breakfast burrito \$15 ea  
Flour tortilla, scrambled eggs, sausage, roasted veggies. Served with sour cream and salsa 🌿

Plant based sausage breakfast sandwiches \$17.50 ea  
Beyond Meat breakfast patty, Just Egg vegan folded egg and Field Roast creamy cheese on an English muffin 🌿 🌿

Chef attended omelet station \$22 ea per person  
\$150.00 chef fee will apply minimum of 20 guests and 1 chef required for every 20 guests  
Eggs, bacon, ham, cheddar cheese, tomato, mushroom and green onion 🥚

## SMOOTHIE BAR

\$66 PER JUG, SERVES 6

Add a selection of healthy and delicious smoothies to any breakfast buffet, meeting or break. Choose from our signature smoothie creations below or create your own!

Acai Berry 🌿  
Blueberries, raspberries, banana, hemp seeds, acai, sprouted protein (available without protein)

Chocolate Maca Energy 🌿  
Banana, almond butter, cacao, hemp seeds, maca, sprouted protein

Be Green 🌿  
Avocado, pineapple, organic spinach, lemon, cucumber, turmeric, ginger, sprouted protein

- 🌿 Vegetarian
- 🥚 Gluten-free
- 🥛 Dairy Free
- 🌿 Refreshingly Local™

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# plated breakfast

Breakfast is served with freshly brewed regular & decaffeinated coffee, and assorted teas. Minimum, 10 guests.

## COAST TO COAST \$47

SELECT 1 FOR THE ENTIRE GROUP

- **Creamy scrambled eggs** with snipped chives, cheddar and crispy bacon 🌾🌱
- **Frittata** with ham, tomato, cheddar and crispy bacon 🌾🌱
- **Traditional eggs Benedict** ham, medium poached egg and hollandaise on an English muffin 🌱

Served with:

Nugget potatoes & fruit salad 🌾🌱🌱

Family style croissants, assorted muffins, and Danishes, with local preserves, butter & peanut butter 🌾

Chilled juices

## buffet beverages

### Coffee & tea service

\$8.50 per person, minimum 8

### Iced teas

\$48 per jug, serves 6

Passion fruit, green & black tea

### Jugs of juice

\$51 per jug, serves 6

### Juices or soft drinks

\$6.00

### Lemonade

\$48 per jug, serves 6

### Steeped unsweetened iced tea

\$48 per jug, serves 6

### Bottled sparkling water

\$6.50

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# meeting breaks

Served with freshly brewed regular & decaffeinated coffee, and assorted teas. Surcharge of \$5.00 per person for groups under 20 guests.

## SELECT ONE OF THE FOLLOWING PACKAGES

### \$23.50 PER PERSON

**Mediterranean:** Marinated grilled vegetables, homemade hummus & pita, with smoked olives ①

**First Nations:** house baked bannock with butter, jams and preserves, smoked salmon and cream cheese, berries ②

**Meat and cheese:** sliced pepperoni, salami, a variety of cubed cheese, grapes and crackers ③

**Cookies and breads:** assortment of cookies and breakfast breads

**Something sweet:** dessert squares, brownies, doughnuts and Rice Krispies

### PACKAGE ADDITIONS

Seasonal fresh fruit platter \$8 ea ④ ① ②

Fruit skewers \$9 ea ④ ① ②

Crudités platter fresh cut seasonal vegetables with two house made dips \$10 ea ④ ①

Popcorn \$7 per person ⑤

### CHOOSE 3 KINDS

Cheddar cheese, butter salt, caramel, salt and vinegar, Thai chili and ketchup

Cupcakes \$7 per person

Assorted chef selection

Sundae bar \$18 per person

Local artisan ice cream, served with chocolate and caramel sauces, fresh berries, cookie crumbs, nuts and candies for making your own personalized sundae

Dessert squares \$6 per person

An assortment of chef selection

Hand crafted bars \$7 per person

Coal Harbour health bar: chewy nut & fruit, chocolate, seeds & nuts ⑥

Coffee cakes \$66.00, minimum of 12 pieces ⑦

Served with butter & house preservatives assortment of chef selection

Assortment of cookies \$6 per person, minimum 12

## BUILD YOUR OWN PACKAGE \$32

### CHOOSE ONE ITEM PER CATEGORY

### ADD ADDITIONAL ITEM \$10 PER PERSON

#### Fresh and healthy

Greek yogurt and fruit ①

Root vegetable chips ①

Tortilla chips and salsa ① ②

#### Savoury

Kettle chips

Individual protein bars

House made trail mix

Bags of pretzels

#### Sweet

Assorted donuts

Assorted cake pops

GF cookies ④ ⑤

GF brownies ④ ⑤

Macaroons

Chocolate dipped strawberries ⑥ ①

Individual fruit tarts (seasonal) ⑤

Lemon tarts ⑤

Cookies ⑤

#### Beverages

Freshly brewed decaffeinated coffee, regular coffee

Assorted teas

Bottled flavored iced tea

Assorted canned soft drinks

Sparkling water

Carbonated Spring water

Spring water

Red Bull

Energy drinks

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# lunch: wraps & sandwich boards

Served with freshly brewed regular & decaffeinated coffee, and assorted teas. Surcharge of \$5.00 per person for groups under 20 guests.

## WRAP IT UP!

**\$55 PER PERSON**

Chef's featured soup

Tossed salad with seasonal vegetables, assorted dressings 🌱 V

Roasted vegetable pasta salad V

Kettle chips V

Roasted chicken, honey mustard, apples, greens, cheddar, pumpkin seed, wrap

Grilled vegetable, greens, hummus, wrap

Trio of salami, mozzarella, green salad, mustard, wrap

Assorted selection cookies

## GOURMET SANDWICH BUFFET

**\$55 PER PERSON**

Chef's featured soup ©

Deconstructed cobb salad 🌱

Romaine, cherry tomato, crumbled goat cheese, crispy onion, bacon, cucumber, hardboiled egg, ranch dressing

Panzanella Salad

Tomatoes, cucumber, red onion, toasted bread, red wine vinaigrette V

Kettle chips V

Roast beef, horseradish aioli, arugula, butter pickles, cheddar, demi baguette

Smoked salmon, pea shoots, herbed cream cheese aioli, cucumber, brioche bun

Smoked turkey, cranberry aioli, green leaf, tomato, provolone, ciabatta

Brie, pesto, roasted vegetables, arugula, focaccia V

Assorted selection of bars and brownies V

# hot lunch boulevard

### PACIFIC HARVEST \$60 PER PERSON

Chef's featured soup

Fraser Valley mixed greens 🌱 V ©

Assortment of select dressings

Chickpea, yam, cauliflower salad with house vinaigrette 🌱 V

Fraser Valley lemon herb chicken ©

Pacific cod with herb and fruit salsa 🌱 🌱

Lentil and vegetable tagine 🌱 V 🌱

Rice pilaf 🌱 V 🌱

Chef choice of assorted cakes

### WEST COAST FEAST \$65 PER PERSON

Chef's featured soup

Fraser Valley mixed greens 🌱 V ©

Assortment of select dressings

Fennel and cucumber salad with house vinaigrette 🌱 V

Beef Bourguignon

Maple glazed salmon 🌱 🌱

Butternut squash ravioli, nut free pesto

Buttermilk mashed potatoes

Nanaimo bars ©

Lemon bars

### MOUNTAIN VIEW \$72 PER PERSON

Chef's featured soup

Fraser Valley mixed greens 🌱 V ©

Assortment of select dressings

Beet and watermelon salad 🌱 V

Slow roasted beef brisket

Sable fish with lemon herb confit 🌱 🌱

Rotisserie style chicken ©

Rice pilaf 🌱 V 🌱

Herb roasted potato 🌱

Selection of seasonal vegetables 🌱 V 🌱

Seasonal tarts ©

Seasonal mousse

Seasonal fruit display 🌱 V 🌱

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# themed lunch boulevard

Served with freshly brewed regular & decaffeinated coffee, and assorted teas. Surcharge of \$5.00 per person for groups under 20 guests.

**\$65 PER PERSON**

## COURTYARD BBQ

Roasted paprika potato salad 🌾 ♻️  
Creamy house-made coleslaw  
Fried chicken  
Chipotle pulled pork  
Three bean vegan chili with vegan cheese 🌾 ♻️  
Corn bread muffin  
Corn on the cob 🌾 ♻️ 🥵  
Potato wedges  
Apple cobbler  
Chef selection of ice cream

## LATIN FIESTA

Corn and roasted poblano chowder  
Black bean salad with corn 🌾 ♻️  
Fajita-style cumin spiced beef  
Fajita-style chili spiced chicken  
Vegan cheese enchilada  
Warm flour tortillas  
Tex Mex Rice 🌾  
Roasted tomato salsa, guacamole, sour cream, jalapenos  
Shredded cheddar, Monterey Jack cheese  
Tres leches  
Churros

## SOUTH ASIAN FARE

Cucumber and tomato kachumber salad 🌾 ♻️  
Raita 🌾  
Lentil poppadum, assorted chutney  
Chicken makhani  
Aloo gobbi 🌾 ♻️  
Channa masala 🌾 ♻️  
Jeera and pea rice pilaf  
Naan  
Gulab jamun  
Ras malai

## MEDITERRANEAN FESTIVAL

Warm pita bread  
Greek salad 🌾  
Chicken souvlaki 🌾  
Beef souvlaki 🌾  
Hummus 🌾 ♻️  
Tzatziki 🌾  
Warm tabouleh salad 🌾 ♻️  
Lemon pepper potatoes 🌾 ♻️  
Dolmas  
Halwa  
Pistachio ice cream

## EUROPEAN FLAVOURS

Tomato and bocconcini salad 🌾  
Shepherd's pie  
Coq au vin  
Mushroom ravioli, white wine cream sauce  
Ratatouille 🌾 ♻️  
Spanish rice 🌾  
Tiramisu  
Sliced melon 🌾 ♻️

## ASIAN BLEND

Rice noodle salad, hoisin sesame dressing  
Spring rolls, sweet chili sauce  
Teriyaki beef  
Sweet and sour chicken  
Thai green curry 🌾 ♻️  
Steamed rice 🌾 ♻️ 🥵  
Bok choy 🌾 ♻️ 🥵  
Matcha green tea ice cream  
Egg tarts

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# reception: hors d'oeuvres

Meeting planner package. Prices are per person and determined by selection.

- \$21 per person: Selection of five hors d'oeuvres, 60 minutes of service, 50 pieces per item
- \$23 per person: Selection of six hors d'oeuvres, 90 minutes of service, 50 pieces per item
- \$27 per person: Selection of nine hors d'oeuvres, 120 minutes of service, 50 pieces per item

## COLD HORS D'OEUVRES \$5 PER PIECE

CHOOSE MINIMUM 2 KINDS. MINIMUM ORDER OF 50 PIECES PER ITEM. ALL ITEMS CAN BE DISPLAYED OR PASSED.

Tuna poke, rice cracker, wasabi aioli 🌾  
Mediterranean antipasto skewer  
Caprese skewer, pesto drizzle  
Shrimp roll, chipotle aioli, butter bun  
Pulled chipotle chicken, crostini  
Smoked salmon, rye cracker, pickled onion ©  
Mini BLT slider, oven dried tomato, lettuce, garlic aioli, brioche  
Compressed watermelon and feta bite, balsamic reduction 🌾  
Vegan mini taco 🌾 🌱 🌶️

## HOT HORS D'OEUVRES \$6 PER PIECE

CHOOSE MINIMUM 3 KINDS. MINIMUM ORDER OF 50 PIECES PER ITEM. ALL ITEMS CAN BE DISPLAYED OR PASSED

Pickle brined buttermilk fried chicken bites, jalapeno ranch dip ©  
Roasted vegetable ratatouille tart 🌱  
Mushroom medley potsticker, Ponzu aioli  
Macaroni & cheese poppers, jalapeno ketchup  
Vegetable samosa, tamarind chutney  
Tandoori chicken kabob, mint chutney 🌾 ©  
Beef sirloin satay, peanut sauce 🌾 ©  
Beef wellington, horseradish dip ©  
Shrimp tempura, teriyaki dip  
Crab rangoon, plum sauce  
Mini franks, mustard dip  
Mushroom cap, roasted vegetable, herbed goat cheese 🌾 🌱 ©  
Porcini arancini, marinara dip  
Chicken drumettes, ranch 🌾  
Crab cakes, remoulade  
Beef slider, ketchup, mustard ©  
Pork bao bun, cucumber  
Spanakopita  
Spring rolls, sweet chili sauce  
Falafel lollipops, tzatziki  
Mixed vegetable pakora with cilantro chutney 🌱

- 🌱 Vegetarian  
🌾 Gluten-free  
🌶️ Dairy Free  
© Refreshingly Local™

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# presentation stations

All stations require a minimum of 15 guests or more. Please reach out to your Conference Services Manager to discuss menu selections for groups under 15.

## CHARCUTERIE & CHEESE \$21 PER PERSON

Selection of local and international cheese, caramelized walnuts, gourmet crackers, local honey, local fruit chutney, sliced French baguettes & rustic Italian breads, selection of sliced and shaved assorted meats, grilled vegetables, assorted mustards and cornichons

## GARDEN CRUDITÉ \$15 PER PERSON ⑤

Chef's selection of market fresh vegetables, assorted olives, spinach & artichoke dip, pita chip

## DIM SUM \$23 PER PERSON

Steamed in bamboo baskets, chicken, pork, shrimp and vegetable pot stickers, soy sauce, ginger teriyaki, Thai chili sauce, steamed brown rice

## CHEF GRAZING BOARD \$27 PER PERSON

Puff pastry wrapped double cream baked brie, local honey, mini naan bites, crostini, hummus, citrus spiced olives, artisanal meats, candied nuts, seasonal fruit chutney

## NACHO BAR \$15 PER PERSON

Tri-colored tortilla chips, warm chilli, queso, sour cream, salsa fresca, guacamole, refried beans, sliced jalapenos, green onions, and ripe olives

## SOBA NOODLE BAR \$23 PER PERSON

Teriyaki beef, General Tso chicken tempura, bean sprouts, baby bok choy, ginger sesame broth, scallions, snap peas, stir fry vegetables and crispy wontons

## JAPANESE ROLL BAR \$650 FOR 100 PIECES

Assorted selection of signature and traditional rolls

## JAPANESE SUSHI AND SASHIMI \$900 FOR 90 PIECES

Assorted selection of signature and traditional rolls, nigiri, sashimi selection

## COFFEE AND DESSERT \$23 PER PERSON

Assorted seasonal tarts, mousse, cheesecake and brownie bites, freshly ground brewed coffees, and selection of fine teas

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⑧ Gluten-free

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# carving stations

Each station comes with an additional attendant fee of \$150. Chefs carve right in front of guests for hot, fresh dishes. Priced per piece of protein.

## SESAME GLAZED SALMON WITH HAND-CUT SPRING VEGETABLE \$600 PER FILLET

SERVES APPROXIMATELY FIFTEEN GUESTS.

Mini pull-apart rolls, vegetable noodle salad

## ROASTED BEEF EYE OF ROUND ROAST \$550 PER PIECE

SERVES APPROXIMATELY FIFTY GUESTS.

Assorted mustards, horseradish cream, and mini rolls

## GRAIN MUSTARD & HERB RUBBED PORK LOIN \$360 PER PIECE

SERVES APPROXIMATELY THIRTY GUESTS.

Apricot and orange chutney, and mini brioche rolls

## AGAVE GLAZED HAM \$300 PER PIECE

SERVES APPROXIMATELY THIRTY GUESTS.

Apple chutney and mini brioche rolls

## ROASTED TURKEY BREAST \$380 PER PIECE

SERVES APPROXIMATELY FORTY-FIVE GUESTS.

Cranberry relish, herbed gravy, and mini rolls

## ROASTED CAB HERBED BEEF STRIPLOIN \$750 PER PIECE

SERVES APPROXIMATELY TWENTY-FIVE GUESTS.

Potato salad, assorted mustards, horseradish cream, and mini assorted rolls

# chef's attended action stations

## FRESHLY SHUCKED LOCAL BC OYSTERS \$35 PER PERSON 🌿 🌱

5 PIECES PER PERSON

Mignonette, cocktail sauce

## STIR-FRY \$23 PER PERSON

Soy and ginger marinated chicken breast, shaved marinated beef, mushroom medley, baby bok choy, pepper, bamboo shoots, water chestnuts, crispy shallots, edamame, chow mein

## PASTA \$30 PER PERSON 🌿

White wine cream, cheese ravioli, mushroom medley, blistered tomatoes, shaved grana padano cheese, marinara, capers, roasted vegetables, tortellini

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# dinner buffets

Served with freshly brewed regular & decaffeinated coffee, and assorted teas. Price increase of \$5.00 per person for groups under 20 guests.

## FRASER VALLEY DINNER BUFFET \$95 PER PERSON

### COLD

Fraser Valley mixed greens, assortment of select dressings 🌱 🌱 🌱

Caesar salad, croutons, grana padano cheese, creamy garlic dressing

BC apple walnut pasta salad, goat cheese, cranberries, house vinaigrette 🌱

### HOT

Chicken breast, cranberries, orange, pea shoots 🌱 🌱

Dill crusted salmon, stone fruit salsa 🌱

Beef medallions, Cabernet reduction 🌱 🌱

Parsnip and Yukon gold potato puree 🌱

Gnocchi, ricotta, tomato, basil

Bouquetiere of seasonal root vegetable medley 🌱 🌱 🌱

Oven baked artisanal rolls, butter

### DESSERT

Assortment of cakes, mini tarts, seasonal fruit display

## COAL HARBOUR DINNER BUFFET \$104 PER PERSON

### COLD

Fraser Valley mixed greens, assortment of select dressings 🌱 🌱 🌱

Kale Caesar salad, croutons, grana padano cheese, creamy garlic dressing

BC blueberry, goat cheese, baby kale, arugula, spinach, candied pecans, raspberry vinaigrette 🌱 🌱

### HOT

Naturally raised chicken with snap peas, carrots, spring leeks, natural jus 🌱 🌱

Pan-seared seasonal fish, tomato, red pepper coulis 🌱 🌱

Sirloin steak, sautéed field mushrooms, peppercorn sauce

Maple glazed BC pork tenderloin, apple cider reduction 🌱 🌱

Oven roasted BC nugget potatoes 🌱 🌱 🌱 🌱

Saffron spiked spring peas, carrots, rice pilaf 🌱 🌱 🌱

Baked ricotta, spinach artichoke cannelloni, field tomato sauce 🌱

Blistered broccolini, honey roasted carrots, fire roasted mini baby peppers 🌱 🌱 🌱

Oven baked artisanal rolls, butter

### DESSERT

Assortment of cakes, mini tarts, seasonal fruit display

🌱 Vegetarian

🌱 Gluten-free

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# dinner plated

Pricing per person based on entrée selection and number of courses (one selection per course for all guests).

3 course to include soup or salad, entrée, and dessert served with artisan bread display with butter, freshly brewed coffee and a selection of fine teas.

4 course to include soup, salad, entrée, and dessert served with artisan bread display with butter, freshly brewed coffee and a selection of fine teas.

## STARTERS

Fraser Valley grown squash soup, pumpkin seeds, basil oil 🌱 🌱 🌱

Wild mushroom velouté & tomato bruschetta 🌱

Chef's seasonal creation

Arugula, shaved beets, crumbled feta, sunflower seeds, orange, champagne vinaigrette 🌱 🌱

Heirloom tomato stack, buffalo mozzarella stack, baby arugula, basil oil, sea salt and balsamic glaze 🌱 🌱 🌱

Fraser Valley hand-picked greens, seasonal vegetable medley, tomatoes, candied seeds, house dressing 🌱 🌱

Heart of Romaine, classic Caesar dressing, croissant croutons, parmesan crisp, white balsamic drizzle 🌱

## ENTRÉE

Offer a pre-selected choice of entrées for a surcharge of \$10 per person based on highest priced entrée. (more than 2 selections, including a meat alternative option)

Name cards and seating charts are required for pre-selected choice menu.

Must be submitted 7 business days prior to event

Offer entrée choices on the day of the event for an additional \$25 per guest, based on the highest priced entrée.

### Tonkatsu

3 COURSE \$75 | 4 COURSE \$89

Panko-crusted pork cutlet, miso glaze, bok choy, steamed rice, pickled ginger

### Ross Down Farms Chicken Supreme 🌱 🌱

3 COURSE \$77 | 4 COURSE \$91

Boursin mashed potato, natural jus reduction, charred baby peppers, herbed baby carrots

### Cornish Game Hen 🌱 🌱

3 COURSE \$81 | 4 COURSE \$95

Orange scented natural jus, red skin mashed potato, braised fennel, spaghetti squash

### Braised Lamb Shank 🌱

3 COURSE \$84 | 4 COURSE \$98

Israeli couscous, broccolini, blistered mini peppers, Pomegranate Jus

### Pan Seared Line Caught Lingcod 🌱

3 COURSE \$86 | 4 COURSE \$100

Fish cilantro - green curry sauce, rice pilaf, medley of vegetables

### Pan Seared Salmon 🌱

3 COURSE \$88 | 4 COURSE \$102

Garlic mashed potato, citrus salsa, asparagus

### Slow Braised Short Rib 🌱

3 COURSE \$90 | 4 COURSE \$104

Parsnip potato puree, roasted baby carrots, charred

broccolini, red wine jus

### Pan Seared Sable Fish 🌱 🌱

3 COURSE \$92 | 4 COURSE \$106

Miso and sake glaze, forged and cultivated mushroom medley, baby bok choy, Polenta cake

### Beef Tenderloin 🌱 🌱

3 COURSE \$95 | 4 COURSE \$109

Confit of herb scented fingerling potatoes, bordelaise sauce, heirloom carrots, broccolini

### Alternative Meal Option Choose One

#### CHOOSE ONE

Slow cooked lentil and vegetable stew, basmati rice, pappadum 🌱 🌱

Stir-fried rice noodles with tofu, bean sprouts, peanuts, and a tangy tamarind sauce 🌱 🌱

Soft potato gnocchi tossed in a vibrant pesto sauce, topped

## DESSERT

Select one (1) for the entire group

Chocolate Decadence Cake 🌱

Salted Caramel Cheesecake

Banana Chocolate Lava Cake 🌱

White Chocolate Raspberry Cheesecake 🌱

Red Velvet Bundt Cake

Lemon Mousse

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# partners



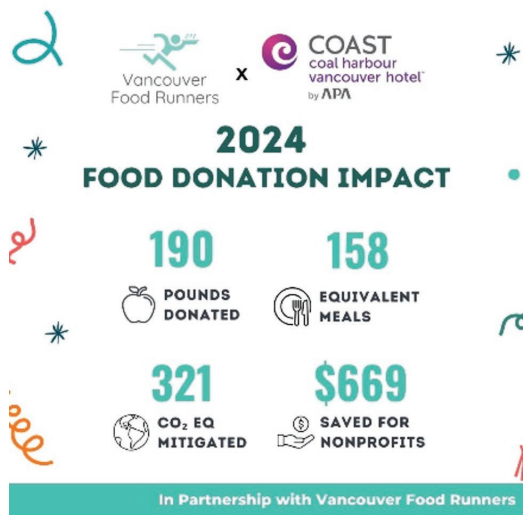
## VANCOUVER FOOD RUNNERS

Since November 2024, Coast Coal Harbour Vancouver Hotel by APA has proudly partnered with Vancouver Food Runners to help alleviate food insecurity in our local community. Through this impactful collaboration, our hotel donates surplus food to Vancouver Food Runners, who then distribute it to a network of non-profit organizations across Metro Vancouver.

This partnership is in alignment with our **Refreshingly Local™** promise, rooted in the belief that our community should always benefit from our actions and values.

In 2024 alone, we donated **190 pounds of food**—the equivalent of **158 meals**—to those in need. We're proud of the difference this makes, and we're excited to continue supporting this important cause in the year ahead.

Together, we're making a meaningful impact, one meal at a time.



# vendors



1180 West Hastings Street,  
Vancouver BC V6E 4R5  
T 604.697.0202 | F 604.697.0123  
Reservations 1.800.663.1144  
[coasthotels.com](http://coasthotels.com)

# banquet bar

	HOST	CASH
Deluxe cocktails	\$10.00	\$11.00
House wine by the glass	\$10.00	\$11.00
Domestic beer	\$10.00	\$11.00
Craft beer & imported beer	\$10.50	\$11.50
Coolers & ciders	\$10.50	\$11.50
Soft drinks or juices	\$6.00	\$7.50
Mineral water	\$8.00	\$8.50
Liqueurs	\$13.50	\$14.50
Martinis & specialty cocktails	\$15.50	\$16.00
Non-alcoholic beer	\$9.00	\$10.00

Fruit punch \$135.00 per gallon 1 gallon | serves 30 guests

Liquor punch \$210.00 per gallon 1 gallon | serves 30 guests

Sparkling wine punch \$200.00 per gallon 1 gallon | serves 30 guest

## HOST BAR

All beverages consumed are to be paid for by the host. Host prices are subject to an additional 8.5% Administration Fee, 12.5% Gratuities, 5% gst and 10% pst. We recommend one host bar per 75 people. Should consumption be less than \$400.00 In sales per bartender, A bartender fee of \$150.00 Will apply to each bar (\$250.00 On statutory holidays)

## CASH BAR

Guests are responsible for paying for their own beverages. Cash prices include taxes. Should consumption be less than \$400.00 In sales per bartender, a bartender fee of \$150.00 (\$250.00 On statutory holidays) will apply and a cashier fee of \$100.00 (\$150.00 on statutory holidays) will apply per bar and cashier station.

\* Prices exclude 12.5% Gratuity, 8.5% Administration Fee and Applicable Taxes.  
Taxes are subject to change without notice

# booking guidelines

## FUNCTION GUARANTEES

THE HOTEL REQUIRES AN APPROXIMATE GUEST COUNT 30 DAYS PRIOR TO THE EVENT DATE. BANQUET EVENT ORDERS (BEO'S) WILL BE ISSUED 10 DAYS PRIOR TO YOUR EVENT. BEO'S NEED TO BE SIGNED AND RETURNED A MINIMUM OF 7 BUSINESS DAYS PRIOR TO YOUR EVENT.

A FINAL GUARANTEE IS REQUIRED 3 BUSINESS DAYS PRIOR TO THE EVENT AND THIS IS TO INCLUDE PRE-SELECTIONS OF MEALS AND DIETARY RESTRICTIONS. IF THE GUARANTEE IS NOT RECEIVED ON TIME, THE HOTEL RESERVES THE RIGHT TO PREPARE AND CHARGE FOR THE ORIGINAL NUMBER CONTRACTED, OR THE ACTUAL NUMBER OF GUESTS, WHICHEVER IS GREATER.

THE HOTEL WILL PREPARE 3% ABOVE THE GUARANTEE NUMBER. SHOULD THE NUMBER OF GUESTS ATTENDING THE FUNCTION DIFFER FROM THE ORIGINAL CONTRACT, THE HOTEL RESERVES THE RIGHT TO PROVIDE AN ALTERNATE FUNCTION ROOM.

IF THE AGREED UPON ROOM SET UP NOTED ON THE BEO IS CHANGED AFTER A ROOM HAS BEEN SET OR WITHIN 24 HOURS AN ADDITIONAL LABOUR CHARGE OF \$40 PER STAFF, PER HOUR MAY APPLY FOR ANY REQUESTED CHANGES.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. PRICES WILL BE CONFIRMED NO MORE THAN FOUR MONTHS PRIOR TO THE FUNCTION DATE.

## ALL FOOD & BEVERAGE CONSUMED IN THE HOTEL IS TO BE PROVIDED BY THE COAST COAL HARBOUR VANCOUVER HOTEL BY APA

DUE TO LICENSING REQUIREMENTS AND QUALITY CONTROL ISSUES, ALL FOOD AND BEVERAGE TO BE SERVED ON HOTEL PROPERTY MUST BE SUPPLIED AND PREPARED BY COAST COAL HARBOUR VANCOUVER HOTEL BY APA. IN ACCORDANCE WITH BC LIQUOR LAWS, ALL ALCOHOLIC BEVERAGES CONSUMED IN LICENSED AREAS MUST BE PURCHASED BY THE HOTEL THROUGH THE BC LIQUOR DISTRIBUTION BOARD; LIQUOR SERVICE IS NOT PERMITTED AFTER 1:00AM, 12:00AM ON SUNDAYS & HOLIDAYS.

## ALLERGIES

IN THE EVENT THAT ANY GUEST IN YOUR GROUP HAS FOOD ALLERGIES THE CLIENT SHALL PROVIDE THE HOTEL, IN WRITING, THE DETAILS INCLUDING NAMES AND NATURE OF THEIR ALLERGIES. SPECIAL DIETARY RESTRICTIONS MAY BE MET IF NOTIFIED 72 HOURS PRIOR TO THE EVENT. WE UNDERTAKE TO PROVIDE, UPON REQUEST, FULL INFORMATION ON THE INGREDIENTS OF ANY ITEMS SERVED TO YOUR GROUP.

## CANCELLATION POLICY

CANCELLATION OF A CONFIRMED EVENT LESS THAN 30 DAYS PRIOR TO THE START DATE WILL RESULT IN A CANCELLATION CHARGE OF 100% OF THE TOTAL CHARGES. CANCELLATIONS MUST BE RECEIVED IN WRITING TO THE ATTENTION OF THE CATERING MANAGER.

## AUDIO VISUAL AND OUTSIDE AUDIO VISUAL FEE

WE PROVIDE FULL AUDIO SERVICES THROUGH ENCORE. IN THE EVENT THAT YOU WANT TO PROVIDE YOUR OWN AV SUPPLIER AN ADDITIONAL CHARGE WILL APPLY. PLEASE ASK YOUR CATERING MANAGER FOR DETAILS.

## MUSIC TARIFFS

SOCAN, THE SOCIETY OF COMPOSERS, AUTHORS, AND MUSIC PUBLISHERS OF CANADA AND RE:SOUND, THE CANADIAN NOT-FOR-PROFIT MUSIC LICENSING COMPANY DEDICATED TO OBTAINING FAIR COMPENSATION FOR ARTIST AND RECORDING COMPANIES FOR THEIR PERFORMANCE RIGHTS HAS A LICENSE FEE FOR EACH EVENT HELD WHERE MUSIC IS PLAYED, LIVE OR RECORDED. THESE FEES ARE COLLECTED BY THE HOTEL AND SUBMITTED TO SOCAN AND RE: SOUND DIRECTLY. ALL MUSIC TARIFF FEES ARE CHARGED BASED ON THE FUNCTION ROOM OF THE EVENT. YOUR CATERING MANAGER CAN PROVIDE YOU WITH DETAILED PRICING PERTAINING TO MUSIC TARIFF FEES.

## FEES & TAXES

FEES ARE SUBJECT TO CHANGE WITHOUT NOTICE. CURRENT TAXES ARE APPLICABLE AS FOLLOWS:

FOOD: 12.5% GRATUITY, 8.5% ADMINISTRATION FEE AND 5% GST LABOUR CHARGE: 5% GST

ALCOHOLIC BEVERAGES: 12.5% GRATUITY, 8.5 ADMINISTRATION FEE % PLUS GST AND 10% PST

MISCELLANEOUS ITEMS: 5% GST AND 7% PST

AUDIO VISUAL: 23% SERVICE CHARGE (APPLICABLE ON EQUIPMENT ONLY) PLUS 5% GST AND 7% PST

ADDITIONAL BANQUET LABOUR: \$40.00 PER HOUR MINIMUM 4 HOURS PER SERVER PLUS 5% GST

## SECURITY

SECURITY ARRANGEMENTS MUST BE CONTRACTED BY THE HOTEL AND INVOICED ACCORDINGLY. ANY EVENTS FOR PERSONS UNDER THE AGE OF 19 YEARS MUST HAVE ONE SECURITY OFFICER PER 50 GUESTS, FOR THE DURATION OF THE EVENT.

## SIGNAGE

YOUR SIGNAGE MAY ONLY BE DISPLAYED DIRECTLY OUTSIDE YOUR DESIGNATED MEETING ROOM. THE HOTEL RESERVES THE RIGHT TO REMOVE SIGNAGE THAT IS NOT PREPARED IN A PROFESSIONAL MANNER.

## GUEST PACKAGES & BOXES PLUS LOADING BAY

DUE TO LIMITED STORAGE ON PROPERTY, WE CAN ONLY ACCEPT SHIPMENTS 2 DAYS PRIOR TO YOUR EVENT. ALL VENDORS ARE REQUIRED TO ADVISE THE CATERING MANAGER OF THEIR DELIVERY (IN VEHICLE HEIGHT OF 10"10" FOR THE LOADING BAY) ARRANGEMENTS FOR LEFT OVER BOXES MUST BE MADE PRIOR TO YOUR DEPARTURE. THE HOTEL IS NOT RESPONSIBLE FOR DAMAGE TO, OR LOSS OF, ANY ARTICLES LEFT ON THE PREMISES DURING OR FOLLOWING AN EVENT. ALL DELIVERIES MUST BE PROPERLY LABELED. YOUR CATERING AND/ OR BANQUET MANAGER CAN PROVIDE A SHIPPING LABEL FOR YOU. DELIVERIES MUST BE MADE TO THE RECEIVING / LOADING DOCK OF THE HOTEL. THE HOTEL WILL NOT ACCEPT DELIVERIES AT THE FRONT DOOR. UP TO 10 BOXES ARE COMPLIMENTARY. A CHARGE OF \$5.00 PER BOX FOR OVER 10 BOXES. PALLET IS CHARGED \$75 PER PALLET EACH WAY.

THE HOTEL WILL NOT BE RESPONSIBLE FOR EXHIBITS, DISPLAYS AND PRODUCTS LOCKED IN A FUNCTION ROOM. THE HOTEL WILL NOT RECEIVE OR SIGN FOR C.O.D SHIPMENT.

## NON-SMOKING HOTEL

ALL FUNCTION ROOMS AND FOYERS ARE DESIGNATED NON-SMOKING IN ACCORDANCE WITH THE CITY OF VANCOUVER BYLAWS.

\* Prices exclude 12.5% Gratuity, 8.5% Administration Fee and Applicable Taxes.  
Taxes are subject to change without notice