



COAST
coal harbour
vancouver hotel™
by **APA**

*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 \$33

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

Seasonal tossed fresh fruit salad

Selection of chilled juices

EUROPEAN CONTINENTAL \$36

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

Selection of cheeses and cured meats, served with crackers 🌾🥚

Seasonal sliced fruit platter

Locally sourced granola, served with 2% milk and milk alternatives

Local yogurt 🌱

Hard-boiled eggs 🥚

Sliced roma tomatoes and basil

Selection of chilled juices

FULL BREAKFAST \$50

Fresh croissants, local preserves, butter & peanut butter 🌱

Creamy scrambled eggs with chives and cheddar cheese 🥚

Crispy bacon 🌾🥓

Chicken apple sausage

Nugget potatoes 🥔

Blistered tomatoes, aromatic herbs, grana Padano

Local yogurt 🌱

Seasonal tossed fresh fruit salad

Chilled Juices

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1180 West Hastings Street,
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Reservations 1.800.663.1144
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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 🌱

Gluten free vegan muffins

Served with butter and house preserves 🌱

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

Local yogurts \$7 🌱

Whole fruit \$7

Fruit and herb-infused flavored water \$7

Energy bars \$7 🌱

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

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

Chef's selection of blended smoothie \$11 🌱

Seasonal berry bowl \$14

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

🌱 Vegetarian

🌾 Gluten-free

🥛 Dairy Free

🌱 Refreshingly Local™

breakfast buffet enhancements

BREAKFAST BUFFET ADDITIONS

ADD ANY OF THE FOLLOWING ITEMS TO A BREAKFAST MENU TO ENHANCE YOUR BREAKFAST EXPERIENCE (MINIMUM 12)

Vegan Breakfast Patty \$5 per piece

Tofu Scramble \$3 each

Sweet Potato Breakfast Hash \$3 each

Hard-boiled eggs \$3 each ☺

Individual parfaits \$8.50 each 🍴

Crispy bacon

\$9 per person (3 pieces)

Chicken apple or maple pork breakfast sausage

\$10 per person (2 pieces) 🍴

Steel cut oatmeal \$10 each

Served with seeds, dried fruit, brown sugar, maple syrup, and a selection of milks

Belgian waffles \$11.50 each

Served with butter and maple syrup

French toast \$11.50 each

Served with berry compote, and Chantilly cream

Traditional eggs Benedict \$12 each

Honey ham, medium poached egg, hollandaise on an English muffin ☺

Rice flour pancakes with yogurt \$12 each 🍴

With assorted vegetables served with coconut and tomato chutney

Express fresh start frittata sandwiches \$14 each

Chive and cheddar frittata with oven dried tomato on an English muffin ☺

Breakfast burrito \$15 each

Flour tortilla, scrambled eggs, sausage, roasted veggies. Served with sour cream and salsa ☺

Plant based sausage breakfast sandwiches \$17.50 each

Beyond Meat breakfast patty, Just Egg vegan folded egg and Field Roast creamy cheese on an English muffin

Chef attended omelet station \$22 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,

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plated breakfast

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

COAST TO COAST \$45

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

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

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

Cookies and breads: assortment of cookies and breakfast breads

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

PACKAGE ADDITIONS (MINIMUM 12)

Seasonal fresh fruit platter \$8 per person

Fruit skewers \$9 each

Crudités platter fresh cut seasonal vegetables with two house made dips \$10 per person 🌱 🌿

Popcorn \$7 per person 🌱

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 🌱

Coffee cakes \$6.00 🌱

Served with butter and a house preserves assortment, chef's selection.

Assortment of cookies \$6 per person

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BUILD YOUR OWN PACKAGE \$32

CHOOSE ONE ITEM PER CATEGORY

ADD ADDITIONAL ITEM \$10 PER PERSON

Fresh and healthy

Greek yogurt and fruit

Root vegetable chips

Tortilla chips and salsa

Savoury

Kettle chips

Individual protein bars

House made trail mix

Bags of pretzels

Sweet

Assorted donuts

Assorted cake pops

Cookies 🌱 🌱

Brownies 🌱 🌱

Macaroons

Chocolate dipped strawberries

Individual fruit tarts (seasonal) 🌱

Lemon tarts 🌱

Cookies 🌱

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



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

Roasted vegetable pasta salad

Kettle chips

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 of cookies

GOURMET SANDWICH BUFFET

\$55 PER PERSON

Chef's featured soup

Deconstructed cobb salad

Romaine, cherry tomato, crumbled goat cheese, crispy onion, bacon, cucumber, hard-boiled eggs, ranch dressing

Panzanella Salad

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

Kettle chips

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

Assorted selection of bars and brownies

hot lunch boulevard

PACIFIC HARVEST \$60 PER PERSON

Chef's featured soup

Fraser Valley mixed greens

Assortment of select dressings

Chickpea, yam, cauliflower salad with house vinaigrette

Fraser Valley lemon herb chicken

Pacific cod with herb and fruit salsa

Lentil and vegetable tagine

Rice pilaf

Chef choice of assorted cakes

WEST COAST FEAST \$65 PER PERSON

Chef's featured soup

Fraser Valley mixed greens

Assortment of select dressings

Fennel and cucumber salad with house vinaigrette

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

Assortment of select dressings

Beet and watermelon salad

Slow roasted beef brisket

Sable fish with lemon herb confit

Rotisserie style chicken

Rice pilaf

Herb roasted potato

Selection of seasonal vegetables

Seasonal tarts

Seasonal mousse

Seasonal fruit display

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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, jalapeños
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

COLD HORS D'OEUVRES \$5 PER PIECE

CHOOSE MINIMUM 3 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

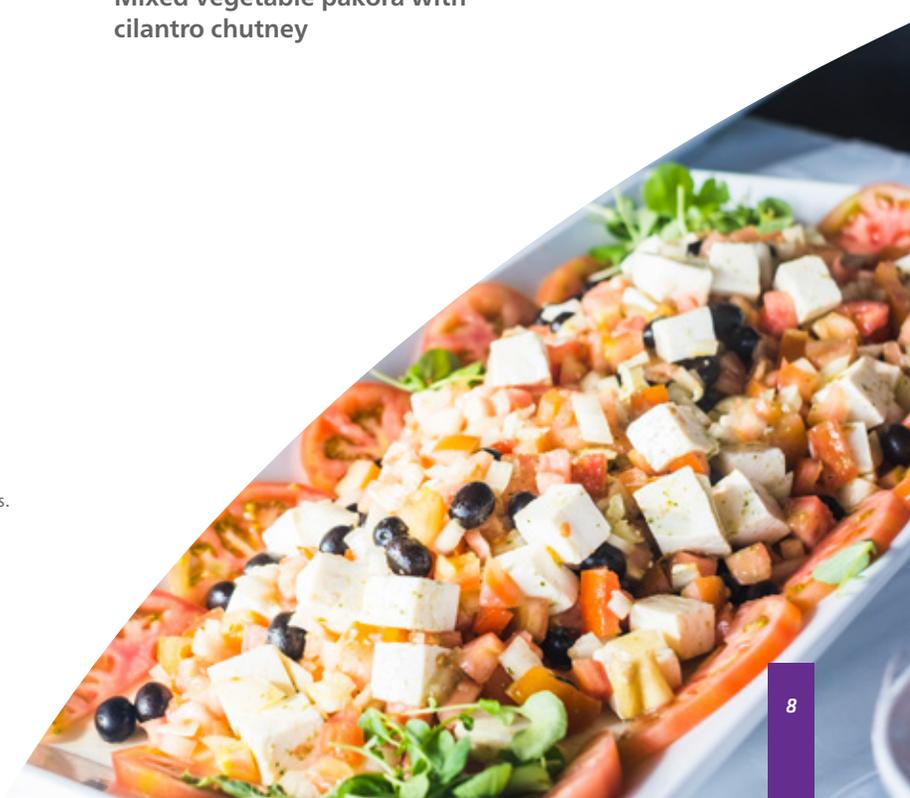
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presentation stations

All stations require a minimum of 20 guests or more. Please reach out to your Conference Services Manager to discuss menu selections for groups under 20.

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

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

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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

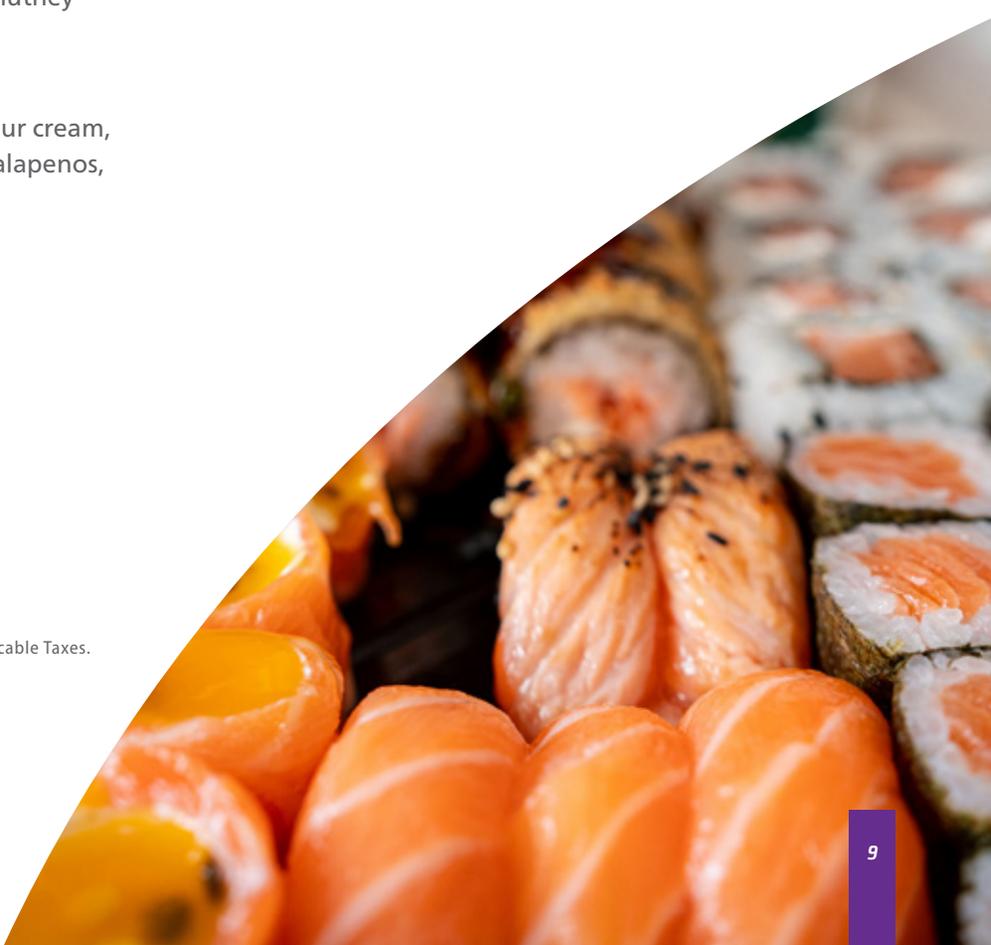
Assorted selection of signature and traditional rolls

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



carving stations

Each station comes with an additional attendant fee of \$150 (per 70 people). Chef's will carve meals 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

Each station comes with an additional attendant fee of \$150 (per 30 people). Chef's will prepare meals right in front of guests for hot, fresh dishes. Priced per piece of protein.

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 \$105 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

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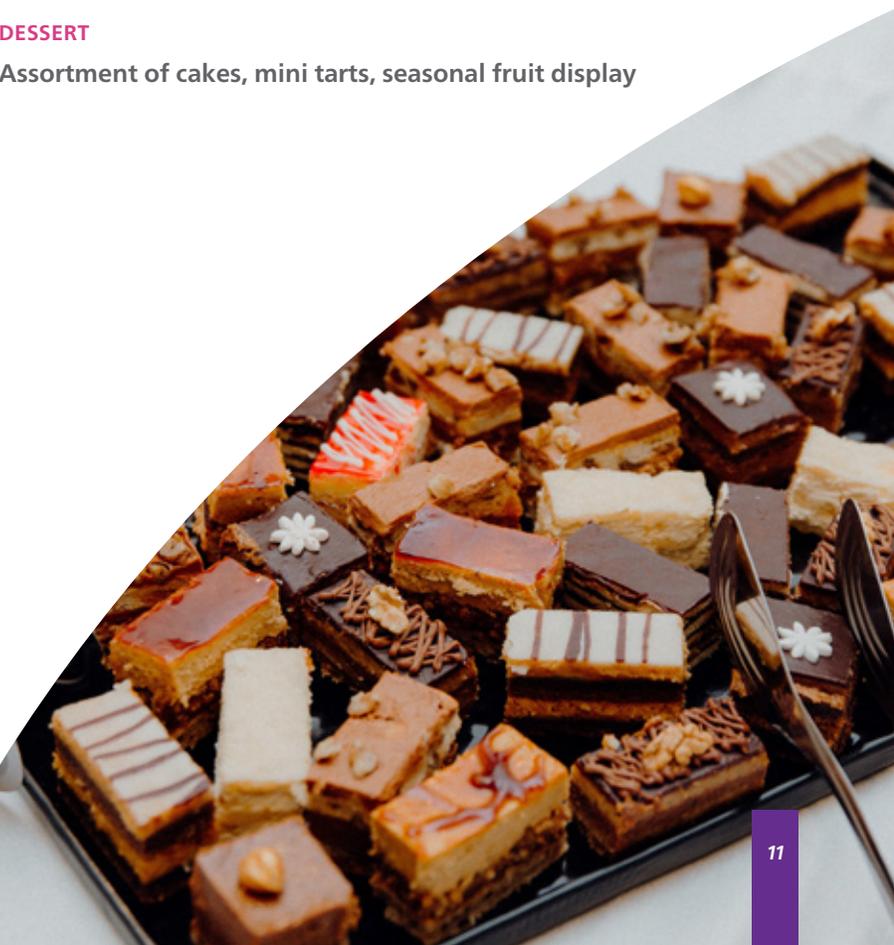
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dinner plated

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 entree. (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 with 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, foraged 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, pappadam 🌱

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

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

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 guests	

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.
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booking guidelines

FUNCTION GUARANTEES

THE HOTEL REQUIRES AN APPROXIMATE GUEST COUNT 30 DAYS PRIOR TO THE EVENT DATE. BANQUET EVENT ORDERS (BEO) WILL BE ISSUED 10 DAYS PRIOR TO YOUR EVENT. BEO NEEDS 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 MUST PROVIDE THE HOTEL WITH WRITTEN NOTICE, INCLUDING THE NAMES OF AFFECTED GUESTS AND THE NATURE OF THEIR ALLERGIES. SPECIAL DIETARY REQUIREMENTS MAY BE ACCOMMODATED IF NOTICE IS RECEIVED AT LEAST 72 HOURS PRIOR TO THE EVENT. THE HOTEL IS ABLE TO ACCOMMODATE ALLERGIES FOR UP TO 5% OF THE GROUP; GROUPS WITH ALLERGIES EXCEEDING 5% OF TOTAL ATTENDEES MAY BE SUBJECT TO A SURCHARGE. UPON REQUEST, FULL INGREDIENT INFORMATION FOR ALL ITEMS SERVED MAY BE PROVIDED.

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" CLEARANCE 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.

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