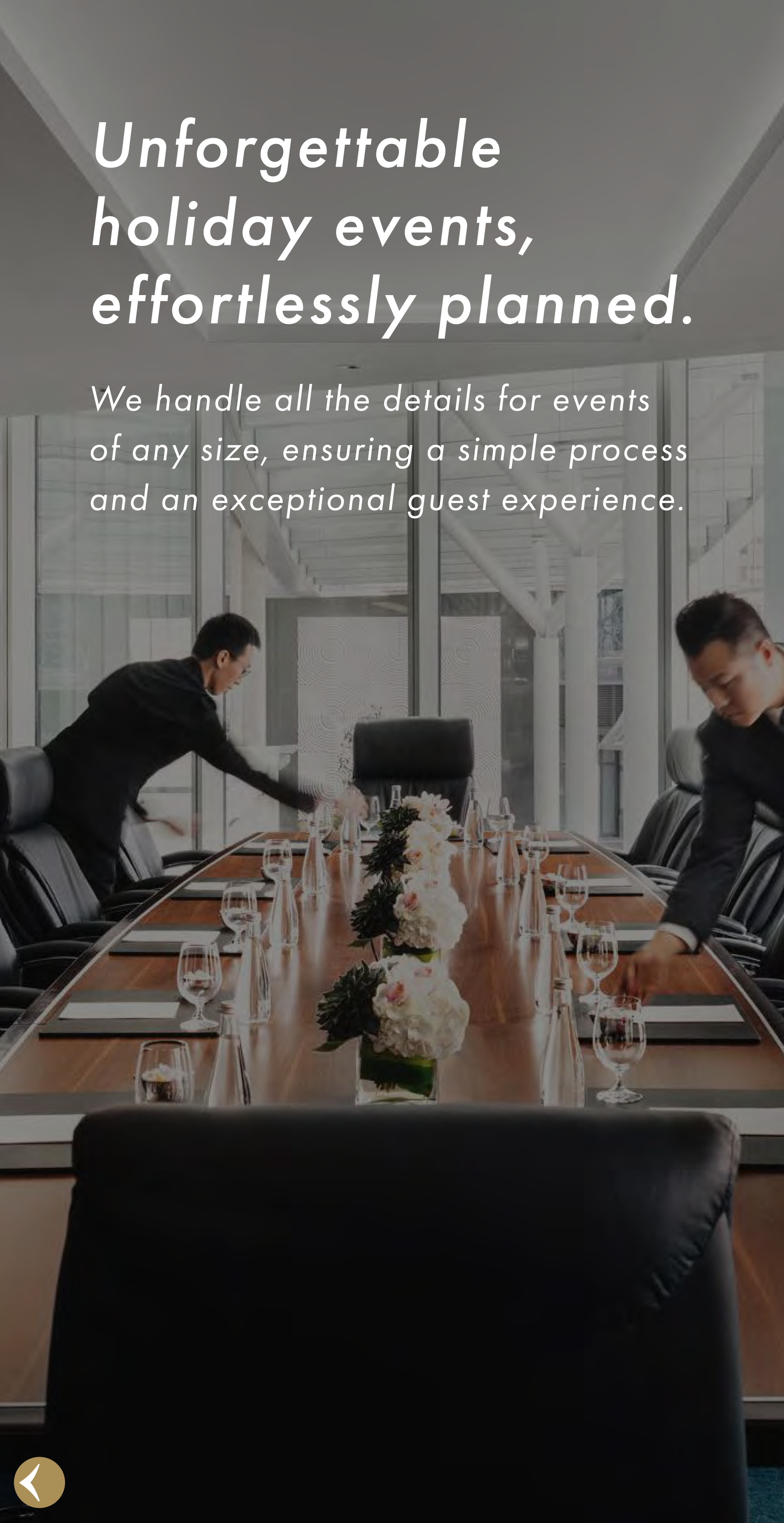


PARADOX
— VANCOUVER —

HOLIDAYS REIMAGINED

IN FULL SPLENDOUR, LIVE UNSCRIPTED





*Unforgettable
holiday events,
effortlessly planned.*

*We handle all the details for events
of any size, ensuring a simple process
and an exceptional guest experience.*

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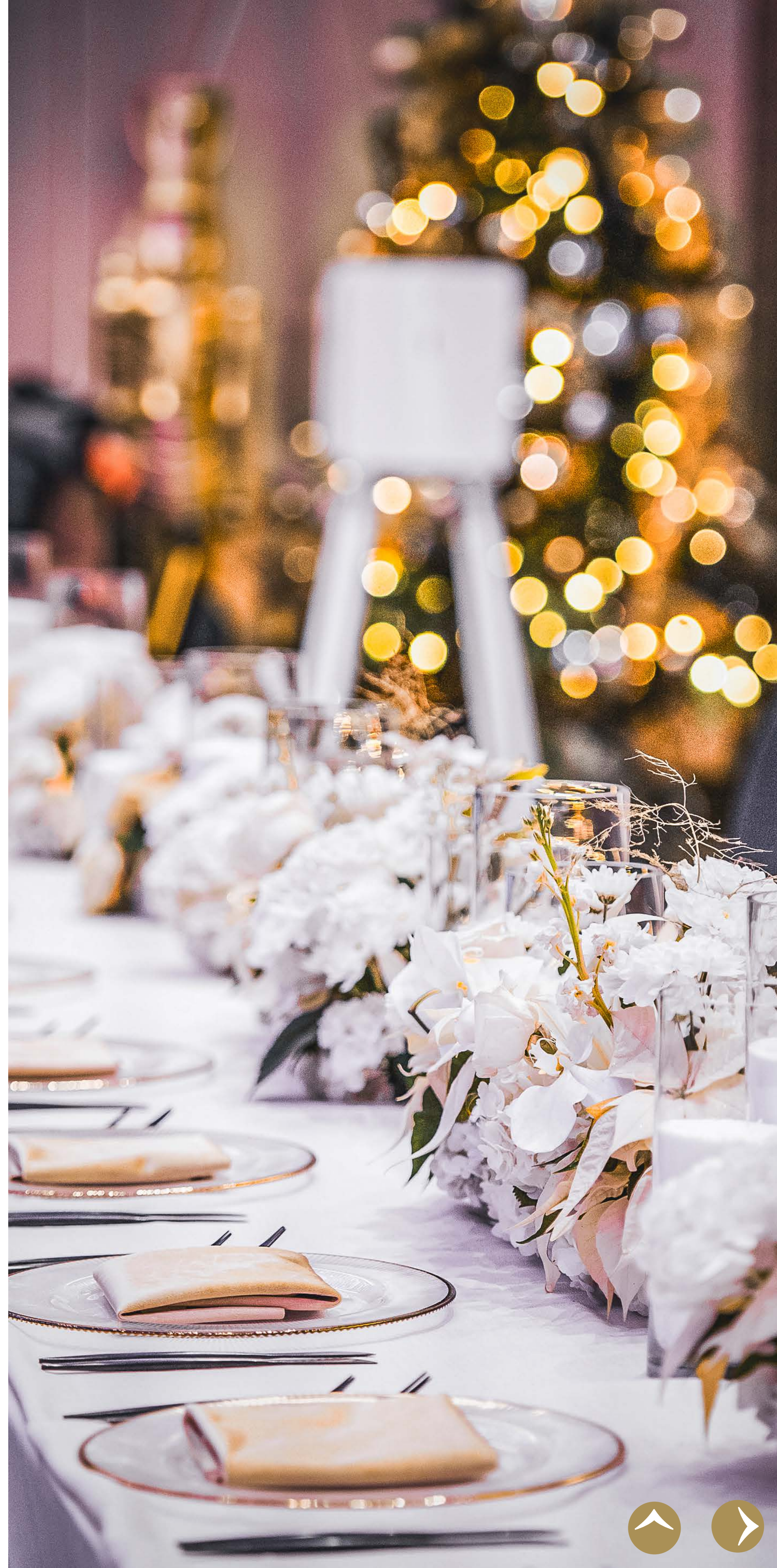
EVENT ENHANCEMENTS

EVENT PROMOTIONS



YOUR HOLIDAY, CURATED

We know holiday events are more than dates and headcounts. They're about trust, flow, and guest experience. At Paradox Vancouver, we've reimagined the holidays as a curated journey: rooms, catering, AV, décor, and even after-hours options under one roof. It's not just convenient; it's designed to help you deliver an elevated celebration, stress-free.





HOLIDAY CATERING MENUS

FOOD IS THE CENTERPIECE OF EVERY HOLIDAY GATHERING

Executive Chef Tobin Boothe and his team have reimagined seasonal favorites; honoring tradition while elevating it with fresh, modern touches. The result: menus designed to delight every palate, scale seamlessly for groups, and bring a refined presentation that enhances the celebration without adding complexity for planners.



BUFFET MENUS



THE PARADOX FESTIVE DINNER \$115

Assorted Bread Rolls & Butter

SALADS

Spinach Mimosa Salad

Toasted Almonds, Egg Mimosa, Red Onion, Honey Dijon Vinaigrette

Superfood Salad

Organic Garden Greens, Fresh BC Berries, Dried Cranberries, Feta, Quinoa, Wild Rice, Pumpkin Seeds, Pomegranate Vinaigrette

Penne Picolo Pasta

Olive & Sun-Dried Tomato Pesto, Arugula, Capers, Heirloom Tomatoes & Fresh Parmesan

SOUP

Roasted Butternut Squash with Maple, Lemon, Sage, Cream

COLD PLATTER

Mezze Board

Labneh, Hummus, Mediterranean Dip of Olives, Sun Dried Tomatoes, Parmesan & Smoked Paprika, Pickles, Baby Carrots, Radishes, Endive & Assortment of Breads

HOT ITEMS

Traditional Roast Turkey

With Turkey Jus, Mushroom & Tarragon Bread Stuffing

Salmon

Local Organic Kale with Sauce Vierge (Tomatoes, Basil, Olive Oil & Sherry Wine Vinegar)

Ricotta & Spinach Cannelloni

Sundried Tomato Pesto Cream, Mozzarella, Parmesan

Potato Puree

With Rosemary, Cream & Olive Oil

Roasted Root Vegetables

With Brussel Sprouts – Maple Glaze

DESSERT

Assorted Christmas Sweet Treats

From The Paradox Pastry Team

Chocolate Yule Log Cake, Citrus Marmalade, Chestnut Mousse, Pumpkin Pie, Pecan Tartlet, Gingerbread Cookies, Eggnog Cheesecake, Mincemeat Pie

Seasonal Fresh Fruit & Berries

Freshly Brewed Coffees & Assorted Teas



THE PARADOX HOLIDAY GALA DINNER BUFFET \$125

SALADS

Superfood Salad

Hand-Picked Living Greens, Fresh BC Berries, Feta, Toasted Almonds, Pumpkin Seeds, Quinoa & Wild Rice with Blueberry Pomegranate Vinaigrette

Penne Picolo Pasta Salad

With Olive & Sun-Dried Tomato Pesto, Arugula, Capers, Heirloom Tomatoes & Fresh Parmesa

Brassica Salad

Grilled Broccolini, Kale, Cabbage, Cauliflower with Lentils, Toasted Pumpkin Seeds & Green Goddess Dressing

SOUP

Wild Mushroom Puree with Truffle

COLD PLATTER

Charcuterie

With Italian Cured Meats, Artisan Cheeses, Pickles & Olives

HOT ITEMS

Traditional Roast Turkey

With Turkey Jus Mushroom & Tarragon Bread Stuffing

Sablefish

Miso Glazed with Bok Choy, Yuzu Beurre Blanc

Butternut Squash Ravioli

With Honey & Sage Butter Sauce

Potato Puree

With Rosemary, Cream & Olive Oil

Lemongrass & Coconut Infused Jasmin Rice

Roasted Root Vegetables, Maple Glaze with Brussel Sprouts

DESSERT

Assorted Christmas Sweet Treats

From The Paradox Pastry Team

Chocolate Yule Log Cake, Citrus Marmalade, Chestnut Mousse, Pumpkin Pie, Pecan Tartlet, Gingerbread Cookies, Eggnog Cheesecake, Mincemeat Pie

Seasonal Fresh Fruit & Berries

Freshly Brewed Coffees & Assorted Teas

CHEF ATTENDED BUFFET ENHANCEMENTS

Bone In Prime Rib Beef

\$34/Guest

Peppercorn Sauce, Horseradish, Mustard, Mini Rosemary Rolls

Rack of Lamb

\$33/Guest

Balsamic Glaze, Fresh Herbs, Salsa Verdi, Dijon



PLATED MENU



THE FIRST NOEL PLATED DINNER \$120

Assorted Rolls, Breads & Butter

SOUP

Lobster Bisque, Brandy Chantilly & Chive Oil

SALAD

Salad of Poached Pears, Organic Garden Greens, Roasted Pecans, Blue Cheese Dressing

MAINS

Traditional Roast Turkey with Tarragon & Mushroom Bread Stuffing

Herbed Turkey Jus

Brussels Sprouts & Honey-Glazed Root Vegetables

Green Scallion Mash

-OR-

Beef Tenderloin

Truffle Potato Pave

Brussels Sprouts & Honey-Glazed Root Vegetables

DESSERT

Opera Cake

Freshly Brewed Coffees & Assorted Teas



RECEPTION MENUS



STATIONED DISPLAYS

Mezze Bar Labneh, Hummus, Mediterranean Dip of Olives, Sun Dried Tomatoes, Parmesan & Smoked Paprika, Pickles, Baby Carrots, Radishes, Endive & Assortment of Breads	\$26/Guest
Charcuterie & Cheese Italian Cured Meats, European Cheese Selection, Pickles, Mustard	\$32/Guest
Dim Sum Pork Shiu Mai, Prawn Har Gow, Kimchi Chicken Gyoza, Vegetable Dumplings, Condiments	\$30/Guest
Sushi Salmon Nigiri, Tuna Nigiri, Dynamite & California Roll, Chopped Scallop Roll, Salmon Maki, Tuna Maki, Vegetarian Roll, Served with Wasabi & Soy Sauce	\$34/Guest
Chilled Seafood Raw Bar Marinated Prawns, Acapulco Clam Cocktail, Smoked & Candied BC Salmon Rillette with Wasabi Aioli, Scallop Aguachile Verde, Bordeaux Muscles, Condiments	\$34/Guest
Sweet Treats Chefs Selection of French Pastries, Petite Fours, Mini Tarts, Mini Tiramisu	\$24/Guest
<i>Chef Attended Stations (groups under 50 labor charges may apply)</i>	
Aburi Torch Bar Premium Sushi Rice with Australian Wagyu Beef Sirloin, Chinook Salmon, Garnished With Jalapeno Peppers, Kewpie Mayo, Soy Glaze	\$36/Guest
Mott 32 Peking Duck With Mandarin Pancakes Hoisin Glaze, Pickled Cucumbers	\$32/Guest
Bao Crispy Pork Belly, Hoisin, Pickled Cucumber, Steamed Bun, Puffed Rice	\$30/Guest



CANAPES

Priced per dozen, minimum of 4 dozen per kind,
maximum of 6 selections (*combination of cold and hot*)

COLD SELECTIONS

Salmon Crudo Cone, Sriracha Mayo, Miso Cream Cheese	\$70/Doz
Salmon Rillettes Cornet with Smoked & Candied Salmon, Wasabi Aioli	\$70/Doz
Tuna Poke Tartlet, Cucumber, Sesame, Avocado, Gochujang	\$70/Doz
Aburi Albacore Tuna with Mango Pico, Avocado Mousse, Sesame	\$70/Doz
Prawn Tostadas, Charred Corn Succotash, Salsa Rojas	\$70/Doz
Baby Shrimp Tartlet with Miso Cream Cheese	\$70/Doz
Devil Eggs with Ossetra Caviar & Marie Rose Sauce	\$74/Doz
Wagyu Beef Tartare, Edible Basket, Sous Vide Egg Yolk, Black Garlic Aioli	\$74/Doz

COLD VEGETARIAN SELECTIONS

Smoked Tofu Poke Tartlet, Avocado Mousse, Mango, Gochujang	\$68/Doz
Golden Beet Tartare Cornet, Miso Cream Cheese	\$68/Doz
Wild Mushroom Duxelle Tartlet, Porcini Mascarpone, Truffle	\$68/Doz



HOT SELECTIONS

Crab Neptune Vol Au Vent, with Cream Cheese	\$72/Doz
Thai Fish Cake with Chili, Cilantro Sauce	\$70/Doz
Breaded Prawn Nobashi, Lime Chili Yogurt	\$70/Doz
Taiwanese Pepper Chicken Bites, Fried Basil	\$70/Doz
Braised Beef Short Rib in Miso, Honey & Ginger Tartlet, Gruyere	\$70/Doz
Cantaloupe Arancini Risotto Fritter, Prosciutto	\$70/Doz
Pollpette - Beef, Veal & Pork Meatball, Pine Nuts, Pomodoro, Parmesan	\$72/Doz
BBQ Pork, Char Siu Sauce	\$70/Doz
Nashville Hot Chicken Slider, Pickles & Cabbage	\$70/Doz
Lamb Kofta, Mint Chutney	\$72/Doz

HOT VEGETARIAN SELECTIONS

Baked Brie Tartlet with Gooseberry	\$70/Doz
Crisp Buffalo Cauliflower Bites, Blue Cheese Cream	\$64/Doz
Panko Crusted Camembert, Sweet Chili	\$64/Doz
Shaved Vegetable Fried Spring Rolls; Plum Sauce	\$60/Doz
Vegetable Samosa, Mango Chutney	\$62/Doz
Mini Grilled Cheese, Tomato, Cornichon	\$62/Doz
Veggie Gyoza - Gochujang Sauce	\$62/Doz



BAR MENU



CRAFTED FOR CONNECTION

From bespoke holiday cocktails to curated wine selections and premium pours, our bar offerings are designed to fit the style and scale of your event. Whether you're envisioning signature drinks, a refined wine pairing, or a full-service open bar, our team keeps it flexible — reimagining festive service so every toast feels unforgettable.



WINE & LIQUOR

1 x Complimentary Bartender for a minimum of 100, with minimum spend of \$450.

BEER & CIDER

\$10

Bud Light
Heineken Lager
Corona Lager
Kronenbourg 1664 Blanc
Stanley Park IPA
Strongbow Cider

WINES

House Wine (5oz) \$11
Premium House Wine (5oz) \$14

DELUXE BAR

\$12

Vodka – Ketel One
Gin – Tanqueray
Rye Whiskey – Lot 40
Blended Scotch – Johnny Walker Black
Spiced Rum – Captain Morgans Spiced
White Rum – Captain Morgans White
Tequila – El Tequileno

PREMIUM BAR

\$15

Vodka – Belvedere
Gin – Tanqueray No. Ten
Dark Rum – Bumbu Original
Rye Whiskey – Rittenhouse
Blended Scotch – Johnny Walker Green
Single Malt Scotch – Glenlivet 12 year
Tequila – Casamigos (Reposado / Blanco)

SPECIALTY COCKTAILS

(Choose up to 3)

Cadillac Margarita \$17
Classic Caesar \$15
Cosmopolitan \$16
French 75 \$16
Manhattan \$18
Martini (Gin/Vodka) \$16
Mimosa \$11
Mojito \$15
Negroni \$16
Old Fashioned \$16

HOLIDAY THEMED COCKTAILS

Cranberry Mistletoe Mule \$18
Evergreen Negroni \$18
Holiday Margarita \$18

FRUIT PUNCH

Chilled Alcoholic Fruit Punch \$65 per litre*
Chilled Non-Alcoholic Fruit Punch \$55 per litre*

* serves 8 guests per litre



SPARKLING

Mionetto Prosecco Brut, Treviso, Italy	\$60
Louis Roederer Champagne, France	\$160
Moët & Chandon Imperial Brut Champagne NV, Champagne, France	\$200
Veuve Clicquot Champagne Brut, Champagne, France	\$200

ROSÉ

Studio By Miraval Rosé 2020, Côtes De Provence, France	\$60
Chateau D’esclans Whispering Angel 2021, Côtes De Provence, France	\$108
La Crema Rose 2021, Monterey, California	\$75

WHITES

Cedar Creek Pinot Gris, Kelowna, BC	\$70
Simonnet-Febvre Chablis 2019, Burgundy, France	\$90
Quails Gate Dry Reisling 2021, Kelowna, BC	\$70
Cloudy Bay Sauvignon Blanc 2020, Marlborough, New Zealand	\$80
Vincent Rimbault Vouvray Chenin Blanc 2018, Loire, France	\$80
Beringer Regional Estates Chardonnay 2020, California, United States	\$70

REDS

Burrowing Owl Merlot 2018, Oliver, BC	\$80
Terrazas De Los Andes Reserva Malbec 2018, Mendoza, Argentina	\$70
La Crema Pinot Noir 2019, California, United States	\$95
Luce ‘Lucente’ Merlot-Sangiovese 2019, Tuscany, Italy	\$85
Austin Cabernet Sauvignon 2021, Paso Robles	\$100

Disclosure:

Our current wine inventory includes a very limited selection of wines from the U.S. as we transition to a new selection. We apologize for any inconvenience and appreciate your understanding and support. For the most updated wine listing, please reach out to our Catering Services Managers.



AV PACKAGES

Photo credit: Mayowill Photography



SEAMLESS AV WITH CLARK'S AV

We've partnered exclusively with Clarks AV to make your event seamless. From presentations and live music to high-energy productions, their in-house expertise ensures polished setups that integrate perfectly with our spaces and your vision. Connect with their team anytime to receive a customized proposal designed specifically for your event.

CONTACT INFORMATION

Email: jtew@clarksav.com (Jay Tew)

Contact: (604) 830-9596

Website: clarksav.com



CLARK'S AV SERVICES — HOLIDAY PACKAGE PRICELIST

HOLIDAY CHEER EXPERIENCE \$1,500

- Podium Microphone *(wired)*
- Internal Audio System
- Internal Video System Preset for event
- 8 x LED Up-lights *(static festive color)*

HOME FOR THE HOLIDAYS \$1,850

- External 4 Speaker PA Sound System *(+2 w/l Microphones, Mixer)*
- Internal Video System Preset for event
- 8 x LED Up-lights *(static festive color)*
- Enhancement: Holiday visuals on screens on video loop

TIMELESS HOLIDAY SOIRÉE \$2,200

- External 4 Speaker PA sound system with 2 Subwoofers *(+4 w/l Microphones, Mixer)*
- Internal Video System Preset and ready for event
- 16 x LED Up-lights *(static festive colour)*
- Ballroom Ceiling Lights *(static festive colour)*
- Festive Gobo Projection *(4 led leko with stock festive gobos projected in space)*

SEASONAL COMFORT CELEBRATION \$2,400

- External 4 Speaker PA Sound System *(+2 w/l Microphones, Mixer)*
- Internal Video System Preset for event
- 16 x LED Up-lights *(static festive color)*
- LED Star Drape *(stage background)*

FESTIVE POPULAR ADD-ON'S (Call for quote)

- Moving Lights
- Camera for IMEG, Stream & Record
- Custom Gobo
- Custom Backdrop
- LED Wall *(size and shape customizable)*
- Projection Mapping
- Red Carpet

MISTLETOE DJ AUDIO PACK \$425

- 12" Speaker (4)
- Subwoofer (2)

For DJ/Band equipment please call us for a quote.

LIGHTING PACKAGES

Par Up-lights (8) \$150

Pre-Programmed Colour Effect

Par Up-lights (16) \$225

Pre-Programmed Colour Effect

4 LED Leko's w/ Festive Gobo's \$475

DRAPING

All draping options are priced at \$14.25 per linear foot *(includes hardware)*:

White Sheer	Royal Blue	Grey
White	Navy Blue	Black

LABOUR RATES* *

Setup & Dismantle Technician	\$85/hr
Operator	\$95/hr

***Labour is not included with any of our packages. Please note, not booking an AV Tech to operate/standby may result in delayed service response times for technical issues. Additional costs may apply.*



EVENT ENHANCEMENTS

Photo credit: credit Raymond & Jessie Photography





Photo credit: credit Raymond & Jessie Photography

SIGNATURE EXPERIENCES, CURATED FOR YOU

Standout moments shouldn't come with uncertainty. That's why we've hand-selected each of our partners — professionals who know our spaces and consistently deliver with polish. Each category features a spotlight vendor we trust and recommend, along with a roster of equally reliable partners, giving you flexibility without the guesswork.



Photo credit: Mayowill Photography



EVENT ENTERTAINMENT & GUEST ENGAGEMENT

SPOTLIGHT PARTNER:

Vancouver Glambot® Experience

Vancouver Glambot® Experience captures holiday gatherings in full splendour. Guests step into the spotlight as cinematic slow-motion moments unfold, creating instantly shareable keepsakes. With the official Glambot® operator in Vancouver, supported by professional hosts and studio-grade equipment, your event feels seamless, stylish, and unforgettable.

CONTACT INFORMATION

Email: hello@vancouverglambotexperience.com
Contact: (236) 361-5580
Website: vancouverglambotexperience.com



Photo credit: Vancouver Glambot Experience



DJ / ENTERTAINMENT
ABOUT TOWN ENTERTAINMENT

CONTACT INFORMATION

Email: hello@abouttownentertainment.com
Contact: (604) 787-2157
Website: abouttownentertainment.com

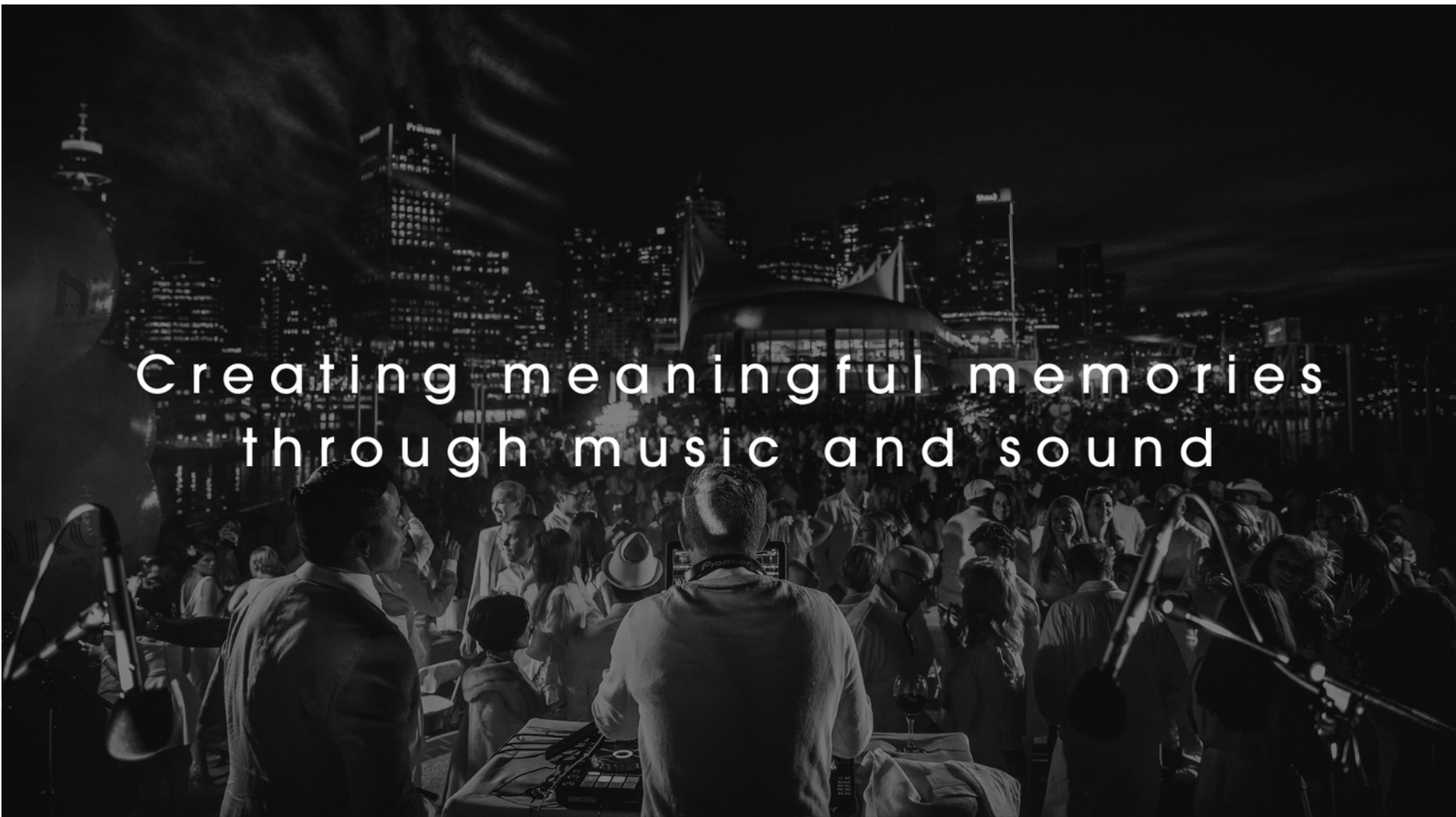


Photo credit: About Town Entertainment

DJ / ENTERTAINMENT
AIRWAVES MUSIC

CONTACT INFORMATION

Email: info@airwavesmusic.ca
Contact: (888) 676-7772
Website: airwavesmusic.ca



Photo credit: Airwaves music





Photo credit: HW Photobooths

PHOTOBOOTH

HW PHOTOBOOTHS

CONTACT INFORMATION

Email: info@hwphotobooths.ca

Contact: (778) 350-0000

Website: hwphotobooths.ca



Photo credit: Magik Moments Photo Booth

PHOTOBOOTH

MAGIK MOMENTS PHOTO BOOTH

CONTACT INFORMATION

Email: info@magikmoments.ca

Contact: (604) 306-1087

Website: magikmoments.ca



PHOTO & VIDEO COVERAGE

SPOTLIGHT PARTNER:

Dream Soda Creative

Led by Chermaine, Dream Soda Creative captures events with a blend of cinematic polish and heartfelt authenticity. With over a decade in Canada's event industry and a background in film casting, Chermaine and her team turn gatherings into timeless stories, seamlessly woven into your event flow.

Trusted by planners for their artistry and ease, Dream Soda ensures your holiday moments live on in full splendour, unscripted.

CONTACT INFORMATION

Email: hello@dreamsodacreative.ca

Contact: (604) 366-7664

Website: dreamsodacreative.ca



Photo credit: Dream Soda Creative





PHOTO & VIDEO
FLIP VISION PRODUCTIONS
(JOMARI DUMALASA)

CONTACT INFORMATION
Email: info@flipvision.com
Website: flipvisionpro.com

PHOTO & VIDEO
PALETTE CREATIVE

CONTACT INFORMATION
Contact: (778) 989-9860
Website: palettecreative.ca



FLORAL & EVENT STYLING

SPOTLIGHT PARTNER:

Carriage House

For two years running, Carriage House has been the creative force behind Paradox Vancouver's holiday décor, transforming our spaces with elegance and seasonal spirit. From dramatic trees and grand entrances to refined garlands and chic accents, their work embodies Holidays Reimagined — sophisticated, fresh, and unforgettable. As our trusted styling partner, they curate every detail to ensure gatherings feel both festive and flawlessly designed.

CONTACT INFORMATION

Email: carriagehouse@telus.net

Contact: (604) 215-0187

Website: carriagehouseinteriors.ca





RENTALS

ELEMENT EVENT SOLUTIONS

CONTACT INFORMATION

Email: info.west@elementevents.com

Contact: (604) 879-5281

Website: [elementeventscanada.com/
?region=west](http://elementeventscanada.com/?region=west)



CUSTOMIZED DANCE FLOOR

WRAP GUYS

CONTACT INFORMATION

Contact: (604) 996-6389

Website: wrapguys.com

Photo credit: Friday Eve Photos



EVENT PROMOTIONS





Photo credit: Mayowill Photography

HOLIDAYS REIMAGINED: CURATED REWARDS

EVERY EVENT UNLOCKS MORE

We know every event is a reflection of your success. That's why our rewards program includes not only indulgent rewards, from luxury tech to exclusive spa and stay experiences, but also the option to direct your reward toward a cause that matters to you. With spend-based tiers, you unlock greater value and greater impact, keeping your planning efficient while ensuring your event leaves a lasting impression.



Photo credit: Elvis Yang Photography



CHOOSE ONE REWARD BASED ON YOUR ACTUALIZED SPEND

(guestroom, catering, and room rental combined)

TIER 1 — SPEND \$10,000+

PICK YOUR REWARD:

- \$200 Donation to a Charity of Your Choice
- \$200 VISA Gift Card
- 2% Credit on Final Master Account
- Apple AirPods (4th Gen)
- \$200 Xylia Spa Gift Certificate
- \$200 F&B Gift Certificate at Karma Lounge

TIER 2 — SPEND \$20,000+

PICK YOUR REWARD:

- \$400 Donation to a Charity of Your Choice
- \$400 VISA Gift Card
- 2.5% Credit on Final Master Account
- Apple AirPods Pro (2nd Gen)
- \$400 Xylia Spa Gift Certificate
- One-Night Stay in a Cityscape Room with Breakfast for Two *(blackout dates apply)*

TIER 3 — SPEND \$30,000+

PICK YOUR REWARD:

- \$600 Donation to a Charity of Your Choice
- \$600 VISA Gift Card
- 2.5% Credit on Final Master Account
- Apple Watch SE (GPS)
- \$600 Xylia Spa Gift Certificate
- One-Night Stay in a Paradox Signature King Room with Breakfast for Two *(blackout dates apply)*

TIER 4 — SPEND \$40,000+

PICK YOUR REWARD:

- \$800 Donation to a Charity of Your Choice
- \$800 VISA Gift Card
- 2.5% Credit on Final Master Account
- Apple iPad (10th Gen, Wi-Fi, 64GB)
- \$800 Xylia Spa Gift Certificate
- One-Night Stay in an Executive One-Bedroom Suite with Breakfast for Two *(blackout dates apply)*

Terms & Conditions

- Offer valid for new bookings only.
- Eligible booking period: September 1 – December 1, 2025.
- All contracts must be signed by December 1, 2025.
- Events and group stays must take place by December 30, 2025.
- Qualifying spend includes guestroom revenue, catering,

and meeting room rental.

- One perk per contract. Perk must be selected at time of contract signing.
- Perk fulfilled post-event, based on actualized spend.
- Client must sign acknowledgment of perk received.
- Offer cannot be combined with other promotions or discounts.



CRAFTED FOR PLANNERS, CURATED FOR IMPACT

Paradox Vancouver offers more than a venue. We assemble the people, menus, spaces, and services into a cohesive whole. For you, it means control, clarity, and confidence. For your guests, it means a celebration that feels effortless and unforgettable.

PARADOX
— VANCOUVER —

Photo credit: Raymond & Jessie Photography

