

PARADOX

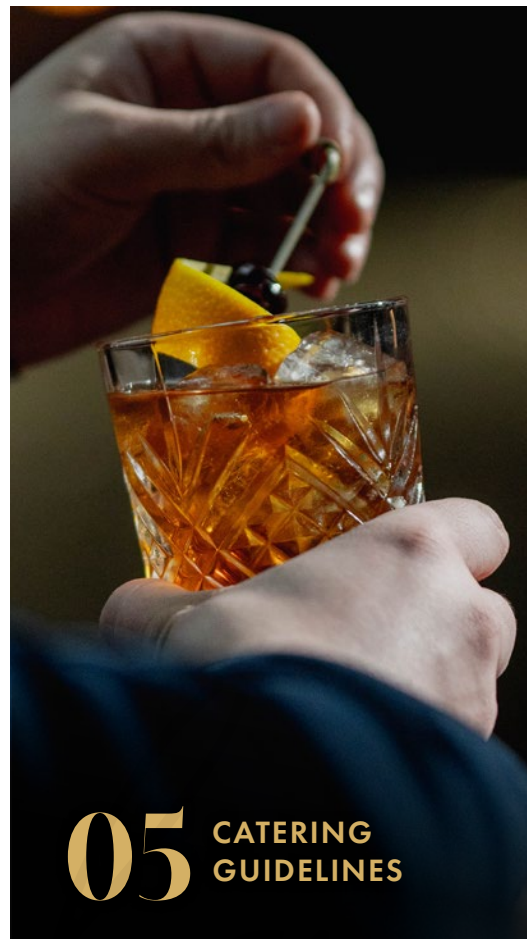
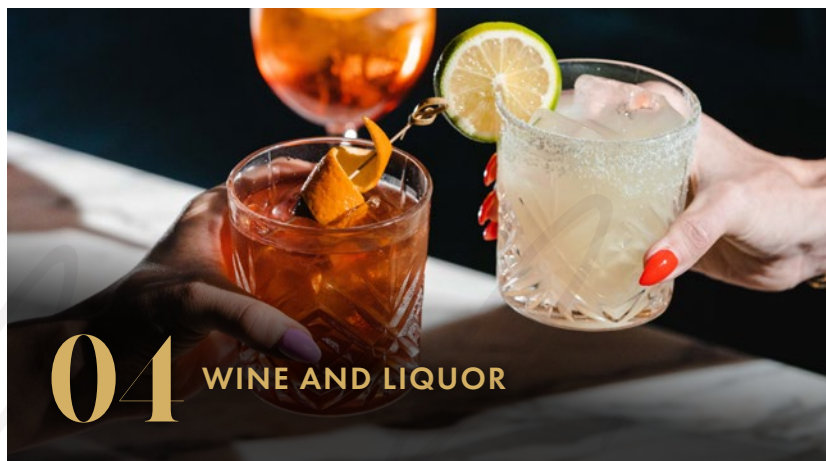
— HOTEL VANCOUVER —

2024
Holiday Menu

Unveil a Whimsical Holiday at Paradox



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Unveil a Whimsical Holiday at Paradox

We invite you to step into a world of wonder at Paradox Hotel Vancouver. From elegant gatherings to grand celebrations, our curated menus bring together the finest ingredients and festive flavors to ensure your holiday event is nothing short of magical.



01 RECEPTION OFFERINGS

Set the
tone for an
unforgettable
gathering



Stationed Displays

MEZZE BAR

Labneh, Beetroot Hummus, Mediterranean Dip of Olives, Sun Dried Tomatoes, Parmesan & Smoked Paprika, Pickles Assortment of Breads

\$24 per person

CHARCUTERIE & CHEESE

Italian Cured Meats, European Cheese Selection, Pickles, Mustard

\$30 per person

DIM SUM

Pork Shiu Mai, Seafood Har Gow, Kimchi Gyoza, Vegetable Dumplings, Chilli Oil, Condiments

\$30 per person

SUSHI

Salmon Nigiri, Tuna Nigiri, Dynamite & California Roll, Vegetarian Roll, Wasabi, Soy

\$34 per person

CHILLED SEAFOOD RAW BAR

Marinated Prawns, Chilled Clams, Smoked & Candied BC Salmon, Scallop Ceviche, Condiments

\$36 per person

SWEET TREATS

Chef's Selection of Fresh Pastries, Tarts, Mousse Cakes & Macarons

\$24 per person



Chef Attended Stations

Groups under 50 labor charges may apply.

ABURI TORCH BAR

Premium Sushi Rice with Australian Wagyu Beef Sirloin, Chinook Salmon, Garnished with Jalapeno Peppers, Kewpie Mayo, Soy Glaze

\$36 per person

PASTAS

Mushroom Ravioli, Sundried Tomato Pesto Cream
Orecchiette with Garlic Prawns, Kale Pesto, Ricotta, Pinenuts & Parmesan Penne Piccole, with Chicken and Alfredo Sauce

\$30 per person

BAO

Crispy Pork Belly, Hoisin, Pickled Cucumber, Steamed Bun, Puffed Rice

\$30 per person

CHINOOK SALMON

Miso Glaze, Jicama & Fennel Slaw, Citrus Beurre Blanc with Ikura

\$24 per person

PEKING DUCK

Scallion Pancakes, Hoisin Glaze, Pickled Cucumbers

\$26 per person

RACK OF LAMB

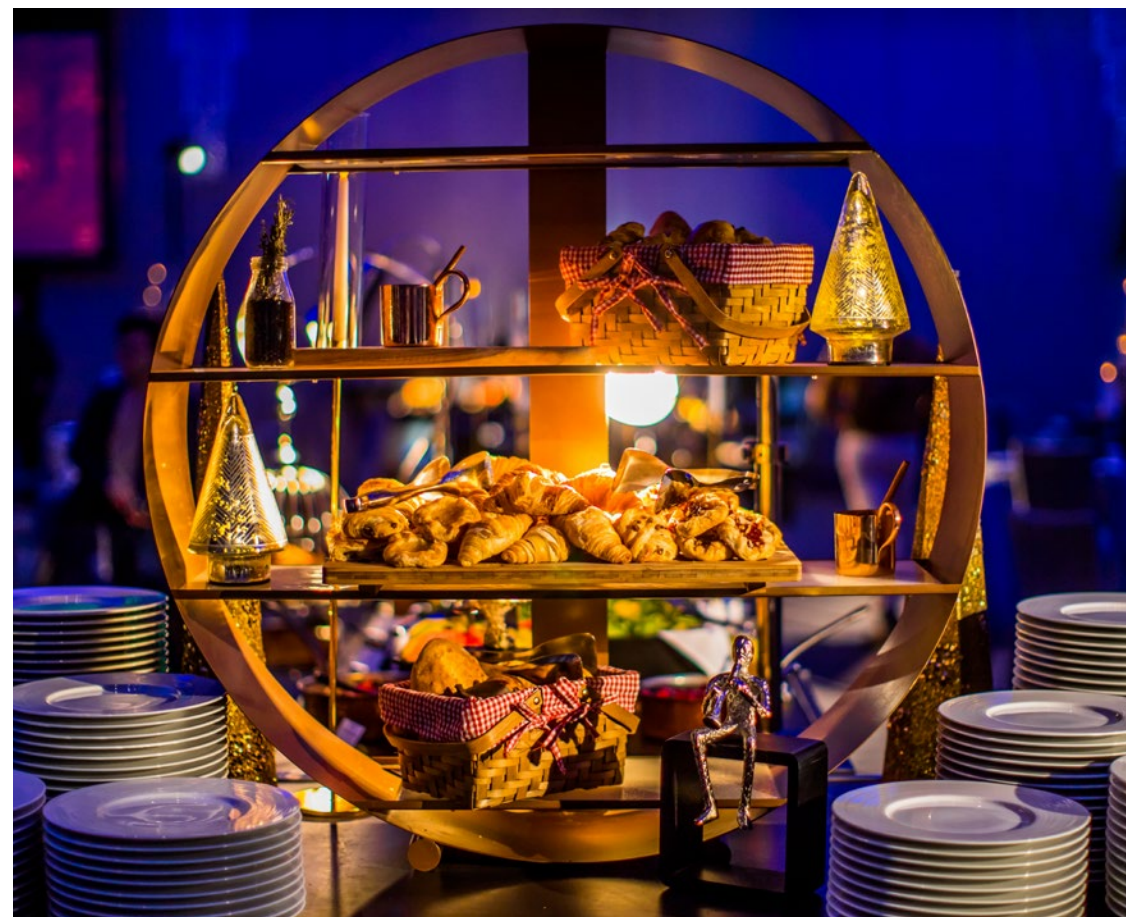
Salsa Verdi, Dijon, Herb Crust

\$26 per person

AAA PRIME RIB

Sauce Au Poivre, Horseradish, Mustard, on Focaccia

\$29 per person





Canapes Priced per dozen.

COLD

Shiitake, Avocado & Cucumber Sushi, Yuzu Aioli	\$48 per dozen
Golden Beet Tartare Cornet, Goat Cheese	\$48 per dozen
Wild Mushroom Tartlet, Porcini, Manchego	\$48 per dozen
Albacore Tuna Tataki, Avocado Mousse, Rice Puff	\$56 per dozen
Spicy Salmon, Crispy Rice, Avocado, Pickled Jalapeno	\$56 per dozen
Prawn Tostadas, Charred Corn Succotash, Salsa Rojas, Cotija	\$56 per dozen
Oysters – Mignonette Sauce, Tabasco, Lemon	\$60 per dozen
Caviar, Blini, Deviled Egg Mimosa	\$60 per dozen
Aburi BC Sidestripe Shrimp with Tonkatsu, Kewpie Mayo, Jalapeno, Brioche	\$60 per dozen
Foie Gras Mousse, Brioche, Berry Gel	\$60 per dozen
Australian Wagyu Beef Tartar, Brioche, Cured Egg Yolk, Black Garlic Aioli	\$60 per dozen

HOT

Baked Brie Tartlet with Bergamot Chutney	\$48 per dozen
Mini Sourdough Triple Grilled Cheese, Tomato Chutney, Cornichon	\$48 per dozen
Crispy Cauliflower, Gochujang Glaze, Puffed Rice	\$52 per dozen
Shaved Vegetable Fried Spring Rolls; Citrus Soy	\$48 per dozen
Vegetable Samosa, Mango Chutney	\$48 per dozen
Arancini Risotto Fritter, Tomato, Parmesan & Pesto	\$52 per dozen
Nashville Hot Chicken Slider, Pickles & Cabbage	\$56 per dozen
Kaorage Chicken Bites, Hoisin Ginger Glaze	\$56 per dozen
Chicken Satay, Peanut Sauce	\$56 per dozen
BBQ Pork, Char Siu Sauce	\$56 per dozen
Lamb Kofta, Mint Chutney	\$60 per dozen
Kobe Style Beef Sliders, American Cheddar	\$60 per dozen
Crab Neptune Vol Au Vent, with Cream Cheese	\$62 per dozen



02 LUNCH OR DINNER FEAST

Bringing
together the
best of the
season



Festive Dinner Buffet

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 PICCOLO PASTA

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

SOUP

PACIFIC HARVEST SEAFOOD CHOWDER

Dill, Cream, Potato, Leek & Fennel

COLD ITEMS

CHARCUTERIE & CHEESE PLATTER

with European Sliced Meats, Pickles, Artisan Cheeses, Grapes & Assorted Crackers

HOT ITEMS

TRADITIONAL ROAST TURKEY

with Turkey Jus, Mushroom & Tarragon Bread Stuffing

SALMON

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

MUSHROOM RAVIOLI

with Wild Mushroom & Truffle Velouté, Parmesan

POTATO PURÉE

with Rosemary, Cream & Olive Oil

ROASTED ROOT VEGETABLES

with Brussels Sprouts - Honey Glaze

DESSERTS

Assorted Christmas Pastry Treats from our Pastry Team

CHESTNUT TIRAMISU

SPICED PUMPKIN CHEESECAKE

CHOCOLATE YULE LOG WITH CITRUS

HAZELNUT ALMOND TART

WHITE CHOCOLATE MOUSSE WITH COCONUT CRUNCH

CANDY CANE SHORTBREAD

MINI GINGERBREAD COOKIES

SEASONAL FRESH FRUIT & BERRIES

FRESHLY BREWED COFFEE & ASSORTED TEAS

\$110 per person



Chef Attended Buffet Stations

BONE IN PRIME RIB BEEF

Peppercorn Sauce, Horseradish, Mustard, Mini Rosemary Rolls

\$28 per person

LEG OF LAMB WITH HARRISA

Cucumber Mint Raita, Salsa Verde, Focaccia

\$24 per person

MINI DONUTS

Cinnamon Sugar, Dolche Leche Sauce, Lemon Curd, Chocolate Sauce

\$18 per person

03 LATE-NIGHT INDULGENCE

Treats that
bring a playful
twist to your
celebration



After Dark Snacks

Priced per person or per dozen (Minimum 3 doz per order). Late night menus are available from 10:00p.m. to 12:00a.m.

SAVOURY

- Kobe Style Mini Beef Cheese Burger **\$60 per dozen**
- Fried Chicken Wings; Salt & Pepper + Korean Style Gochujang Glaze **\$58 per dozen**
- Nashville Hot Chicken Slider, Pickles & Cabbage **\$58 per dozen**
- Vegetable Samosa, Mango Chutney **\$48 per dozen**
- Shaved Vegetable Fried Spring Rolls; Citrus Soy **\$48 per dozen**
- Hand Cut Fries with Truffle & Parmesan **\$6 per person**

FLATBREAD *Choose Two (2) of the following:*

- Classic Margherita; Fiorre De Latte, Fresh Basil, San Marzano Sauce
- Pepperoni, San Marzano Sauce, Mozzarella, Honey Glaze
- Canadiana; Pineapple, Ham, Mozzarella, San Marzano Sauce

\$25 each (8 slices)

Late night menus are available from 10:00p.m. to 12:00a.m. Minimum of 3 dozen per order.

Alcohol Offerings

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

BEER & CIDER \$10

- 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
- Bourbon – Bulleit
- 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
- Bourbon – Woodford Reserve
- Dark Rum – Bumbu Original
- Rye Whiskey – Rittenhouse
- Blended Scotch – Johnny Walker Green
- Single Malt Scotch – Glenlivet 12 year
- Tequila – Volcan Reposado

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**

04 WINE & LIQUOR

Alcohol Offerings



alcohol

Alcohol Offerings

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

FRUIT PUNCH

Chilled Alcoholic Fruit Punch	\$65 per litre <i>(serves 8 guests per litre)</i>
Chilled Non-Alcoholic Fruit Punch	\$55 per litre <i>(serves 8 guests per litre)</i>

SPARKLING

Mionetto Proceso 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

Burrowing Owl Pinot Gris 2020, Oliver, BC	\$70
Simonnet-Febvre Chablis 2019, Burgundy, France	\$90
Quails Gate Dry Reising 2021, Kelowna, BC	\$70
Cloudy Bay Sauvignon Blanc 2020, Marlborough, New Zealand	\$80
Vincent Raimbault 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



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05 POLICIES

Catering Guidelines



Catering Guidelines

FOOD AND BEVERAGE

FOR CHOICE COURSE MENUS

One pre-selected set menu is requested for all guests. Final selections must be arranged three weeks prior to your event. Please see enclosed detail for the options for a choice on the night of the event.

1. For Choice Course Menus

Plated dinner includes: one starter, one entrée and one dessert (3 course).

Four-course meal includes: two starters, one entrée and one dessert. Additional \$15.00 for dinner surcharge per person prior to tax and service charge will apply.

2. Pre-Selected Entrée Choices

Select up to three entrée choices; must include one vegetarian option. The final count, seating chart arrangement specifying entrée choices and place cards must be provided five business days prior to the event.

All food and beverage served in the hotel are to be provided by the Paradox Hotel Vancouver, with the exception of wedding cakes, for which a cake cutting fee of \$5.00 (plus service charge and tax) will apply per person. In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the hotel through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 12:30 AM.

Food & Beverage prices are guaranteed for six months from the date menus are distributed. Prices can be fixed up to one year prior to your event with prior arrangements. Please anticipate a minimum 5% increase in menu pricing for the period of six months to one year in advance of your planned date.

FOOD ALLERGIES & DIET RESTRICTIONS

In the event that a guest in your group has any food allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we can take the necessary precautions when preparing their food. We undertake to 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 us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur. Special dietary restrictions may be met if notified seventy-two (72) hours prior to the event.

FUNCTION GUARANTEES

All final attendance guarantees, pre-selection of meals and dietary restrictions must be communicated to the Hotel no later than fourteen (14) days prior to the Event. This will be considered the minimum guarantee and may not be reduced. All increases to guarantees seven (7) days prior to the event are subject to food availability and surcharges. The Hotel will prepare and set 5% above the guaranteed number. Food & Beverage choices of the overset are based on availability and are at the Hotel's discretion. In the event no guarantee is received by the Hotel, the original contracted number will be charged, or the actual number of guests served, whichever is greater.

PRICING, TAXES, SERVICE, AND LABOUR CHARGES

SERVICE CHARGES & TAXES

All room rentals, setup fee, labour charges and food and beverage service are subject to a 22% service charge. Current government sales tax is 5% GST and it will be applied to all charges including service charge. Please find enclosed detail:

*All taxes and fees are subject to change

Food	22% Service Charge + 5% GST
Non-Alcoholic Beverages	22% Service Charge + 5% GST
Non-Alcoholic Soda Beverages	22% Service Charge + 7% PST + 5% GST
Alcoholic Beverages	22% Service Charge + 10% Alcoholic Beverage Tax + 5% GST
Décor, Floral & Delivery	22% Service Charge + 7% PST + 5% GST
Service Charge (22%)	5% GST
Room Rental Charge & Setup Fee	22% Service Charge + 5% GST
Labour Charges	22% Service Charge + 5% GST
Luggage Handling & Room Deliveries	5% GST

LABOUR CHARGES

Chef's fee of \$200.00 will be applied per Chef Attended Station. Additional fee of \$5.00 per guest will apply for breakfast, lunch, and dinner events with less than specified minimum guests on the menu.

For revisions to contracted event set up after room set up is complete is \$45.00 per staff per hour.

Additional labour charges will be assessed for events held on Canadian statutory holidays at \$30.00 per person, per meal period, plus applicable tax and service charge.

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 prior to tax and service charge will apply (minimum 4 hours).

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 \$250.00 for the smaller meeting rooms or \$500.00 for the Grand Ballroom, all prior to tax and service charge.

HOSTED BAR SERVICE

All beverages consumed are paid by the host. One bartender per 100 guests is complimentary provided a minimum beverage expenditure of \$450.00 per bar, per two hour period is met. Should the minimum expenditure not be met, a bartender labour charge of \$160.00 per bar will apply. All hosted bar prices are subject to 22% Service Charge, 10% Provincial Liquor Tax and 5% Goods and Service Tax.

CASH BAR SERVICE

All guests are responsible for paying their own beverages. One bartender per 100 guests is complimentary provided a minimum beverage expenditure of \$450.00 per bar, per two hour period is met. Should the minimum expenditure not be met, a bartender labour charge of \$160.00 per bar will apply. All cash bar prices include Service Charge, Provincial Sales and Federal Taxes.

COAT CHECK

- Hosted Coat Check (minimum 4 hours) - One attendant per 200 guests at \$45.00 per hour.
- Cash Coat Check - Revenue must cover attendants labour if not, the remaining balance will be charged to the master account.

CORKAGE FEE

Corkage fee is \$50.00 per bottle prior to tax and service charge.

SOCAN – Society of Composers, Authors, and Music Publishers of Canada

ROOM CAPACITY (SEATING & STANDING)	FEE PER EVENT	
	WITHOUT DANCING	WITH DANCING
1 – 100 guests	\$22.06	\$44.13
101 – 300 guests	\$31.72	\$63.49
301 – 500 guests	\$66.19	\$132.39
500+ guests	\$93.78	\$187.55

Above fees are based on the capacity of the room, not the actual number of guests attending the event

RE:SOUND – Music Licensing Fee of Artist and Labels

ROOM CAPACITY (SEATING & STANDING)	FEE PER EVENT	
	WITHOUT DANCING	WITH DANCING
1 – 100 guests	\$9.25	\$18.51
101 – 300 guests	\$13.30	\$26.63
301 – 500 guests	\$27.76	\$55.52
500+ guests	\$39.33	\$78.66

Above fees are based on the capacity of the room, not the actual number of guests attending the event

BANNERS & SIGNAGE

Paradox Hotel Vancouver reserves the right to inspect and regulate signage for all private events, meetings and receptions. The Hotel must approve all artwork prior to publication to ensure corporate specifications are respected in accordance to policies by Paradox Hotels. 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. The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their usage.

SECURITY SERVICES

Security services must be arranged through your Catering Professional. The Hotel, at its discretion, may require security for events. Only security agencies approved by the Hotel may be used. Any event for person under 19 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. Each security personnel are \$60.00 per hour, per personnel before tax, based on a minimum recruitment of 4 hours. A minimum notice of seven (7) days is required to secure security personnel.

ENTERTAINMENT ROYALTY AND FEES

All live and taped entertainment/music is subject to SOCAN and Re:Sound fees as follows:

AUDIO VISUAL AND LIGHTING

Audio-visual services are available through the Hotel's preferred provider - Clark's Audio-Visual Services ("Preferred AV Provider"). Such services shall be arranged by the Group with the Preferred AV Provider and shall be reflected in a written agreement between the Group and the Preferred AV Provider. Such services shall be billed through the Hotel and payment shall be made to the Hotel.

If the Group proposes to use an audio-visual provider other than the Preferred AV Provider, the Group will allow the Preferred AV Provider to submit a competitive bid for the business. If another AV provider is selected, the Group shall provide a copy of the contract with the other provider to help in the planning process of the function. The Hotel reserves the right to require appropriate indemnity, insurance or other related provisions from the Group or the other AV provider to protect the Hotel and its guests. Should the Group bring an outside AV provider or use outside audio visual equipment, a patch fee of \$1,000.00 before taxes

will be charged to Group to allow access to the premises or use of Hotel telecommunications or other utility facilities. This fee covers the costs of the Hotel's on-site audio visual technicians to be on property to maintain the Hotel systems, as well as for emergency support.

NO SMOKING IN EVENT ROOMS

All event rooms, foyers, and within six (6) metres of all entrances to the hotel are designated non-smoking areas in accordance with the City of Vancouver By-Laws.

NO GARBAGE DISPOSAL ONSITE

Please remove cardboards, florals and all other items that used in setup right after the Event concludes. Please note there is no garbage disposal on-site. Where extraordinary cleaning may be required after an event for clients as well as vendors, the Hotel reserves the right to charge an additional cleaning fee of \$1,000.00 prior to taxes and service charges for Grand Ballroom and \$500.00 prior to taxes and service charges for English Bay Room after the Event to be included in the final invoice.

PARKING

Overnight valet parking is charged at \$55.00 per car (inclusive of applicable taxes), with unlimited in and out privileges. Event valet parking is charged at \$28.00 per car (inclusive of applicable taxes).

VENDOR AND OUTSIDE PURVEYORS

Paradox Hotel Vancouver offers a complete list of vendors such as florists, musical entertainment, production, photography and lighting who are familiar with the physical plant 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.

All vendors are required to advise the Event Manager of their delivery and set up schedule a minimum one (1) week prior to the event. The Hotel reserves the right to deny deliveries if policies are not followed.

Please advise your Catering Professionals if you are providing smoke/fog machine so we can take necessary precaution to avoid setting off the fire alarm. In the event of Fire Department responding to the fire alarm, arriving to Paradox Hotel Vancouver, there will be a charge of \$1,000.00 to the provider.

DELIVERIES & LOADING BAY

All vendors are required to advise the Catering Professional of their delivery (in vehicle height of 12' maximum clearance for loading bay) and set up schedule 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 72 hours prior to the event.

A box handling fee of \$45.00 per hour, per banquet staff before tax and service charge will be charged for large 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. All deliveries must include the name of the group, group contact, hotel contact, number of boxes and date of event. Deliveries must be made between 11:30 AM and 5:00 PM, Monday to Friday.

The contract holder will be held responsible for any incurred damage(s) by outside vendors.

All vendors are required to check-in with Security 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.

PARADOX

HOTEL VANCOUVER

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