



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

*catering & conference
services package*

plated breakfast options

COAST TO COAST

\$37 per person

- **Creamy scrambled eggs** with snipped chives and cheddar, crispy bacon and chicken apple sausage **GF**

or

- **Frittata** with ham, tomato and cheddar, crispy bacon and chicken apple sausage **GF**

or

- **Frittata** with spinach and tomato, feta cheese & mushroom **GF/V**

Served with:

Crispy smashed nugget potatoes & fruit salad **GF/VG**

Family style croissants, assorted muffins, danish and scones, with local preserves, butter & peanut butter **V**

Chilled juices

Starbucks coffee and Tazo teas

EGGS BENEDICT

\$40 per person | maximum 80 people

SELECT 1 FOR THE GROUP

- **Traditional eggs benedict** ham, medium poached egg and hollandaise on an english muffin

or

- **Florentine benedict** spinach, mushroom ragout, medium poached egg and hollandaise on an english muffin **V**

or

- **West coast benedict** smoked sockeye salmon, spinach, medium poached egg and hollandaise on an english muffin **add \$4 per person**

Served with

Crispy smashed nugget potatoes **GF/VG**

Honey tossed fruit salad **GF/VG**

Chilled juices

Starbucks coffee and Tazo teas

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buffet breakfast options

FRESH START

\$28.00 per person

Freshly baked croissants, danish and muffins served with local preserves, butter & peanut butter **V**

Sliced fresh fruits with yogurt dip **GF/V**

Selection of chilled juices

Starbucks coffee and Tazo teas

EXECUTIVE FRESH START

\$35.00 per person | minimum 10 people

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

Local artisan cheese and cured meats, served with crackers **GF**

Seasonal tossed fruit salad **GF/V**

Locally sourced granola, served with 2%, almond or soy milk **V**

Local greek yogurt **GF/V**

Organic hard boiled eggs **GF/V**

Selection of chilled juices

Starbucks coffee and Tazo teas

EXPRESS FRESH START

\$40.00 per person | minimum 10 people

SELECT 1 FOR THE GROUP

- **Frittata sandwiches** chive and cheddar frittata with oven dried tomato on an english muffin **V**

or

- **Scrambled egg whole wheat wrap** with spinach, tomato and avocado **V**

Served with

Freshly baked croissants, danish, muffins and scones, served with local preserves, butter & peanut butter **V**

“Nourish” smoothies made with blackberries, banana, yogurt, almond milk and fresh mint **GF/V**

Individual parfaits **V**

Seasonal fruit salad **GF/V**

Selection of chilled juices

Starbucks coffee and Tazo teas

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buffet breakfast options *continued*

COAL HARBOUR FRESH START

\$42.00 per person | minimum 15 people

SELECT 1 FOR THE GROUP

- Creamy scrambled eggs with chives and aged cheddar cheese **GF**

or

- Ham and brie frittata **GF**

or

- Traditional egg benedict **add \$4 per person**

Served with

Toast station: selection of toasted artisan breads and fresh croissants, local preserves, butter & peanut butter **V**

Crispy bacon **GF**

Chicken apple sausages **GF**

Smashed nugget potatoes **GF/VG**

Locally sourced granola served with local greek yogurt and your choice of 2%, almond and/or soya milk **V**

Seasonal fruit salad **GF/V**

Selection of chilled juices

Starbucks coffee and Tazo teas

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buffet breakfast options *continued*

BREAKFAST ADDITIONS

Add any of the following items to a breakfast menu to enhance your breakfast experience

Buttermilk pancakes

\$8.00 per person | minimum 10 people

Served with butter and maple syrup
gluten free available on request **V**

Brioche french toast

\$8.50 per person | minimum 10 people

Served with berry compote, and chantilly cream **V**

Organic hard boiled eggs

\$30.00 per dozen GF/V

Express fresh start frittata sandwiches

\$12.50 each | minimum 10 people

Chive and cheddar frittata with oven dried tomato on an english muffin **V**

Chef attended omelet station

**\$18.00 per person | \$150.00 chef fee will apply
minimum of 50 guests and 1 chef required for every 50 guests**

Organic eggs, bacon, ham, cheddar cheese, tomato, mushroom and green onion **GF**

Traditional eggs benedict

\$8.00 Each | minimum 10 People

Honey ham, medium poached egg, hollandaise on an english muffin

Steel cut oatmeal

\$8.50 per person | minimum 10 people

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

Crispy bacon

\$7.50 per person (3 pieces) GF

Chicken apple or maple pork breakfast sausage

\$8.50 per person (2 pieces) GF

Individual parfaits (yogurt & granola)

\$7.00 each | minimum 10 people V

Assorted scones

\$60.00 per dozen

Served with butter and house preserves: coconut ginger cranberry lemon, blueberry oatmeal, cheddar **V**

Muffins

\$60.00 per dozen

served with butter and house preserves
Choice of: double chocolate **V**, apple cinnamon **V**, blueberry buttermilk **V**, lemon cranberry **V**, maple bacon, carrot spice **V**, lemon poppyseed **V**, raspberry yogurt **V**, morning glory **V**

Smoothie bar

\$9.00 per person | minimum 8 per flavour

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!

Energize kale, spinach, cucumber, lemon, avocado, coconut milk **GF/VG**

Nourish blackberries, banana, yogurt, almond milk, mint and apple **GF/V**

Refresh pineapple, strawberry, orange, ginger and yogurt **GF/V**

Indulge espresso, chocolate, banana, almond milk and vanilla ice cream **GF/V**

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buffet breakfast options *continued*

REFRESHMENTS

Coffee & tea service

\$6.50 per person | minimum 8 people, serves 8

Starbucks coffee & Tazo teas

Iced teas

\$6.50 per person

passion fruit, green & black tea

Coffee replenishment

\$78.00 each

1.9 litre (12 cups)

\$260.00 each

6 litre (40 cups)

Starbucks frappuccino

\$9.00 each | minimum 12 people

Jugs of juice

\$48.00 per jug, serves 8

Bottled fruit juices or soft drinks

\$5.50 each

San pellegrino

\$6.00 each

Lemonade

\$48.00 per jug, serves 8

Steeped unsweetened iced tea

\$48.00 per jug, serves 8

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meeting breaks

MORNING OR AFTERNOON MEETING BREAK

\$21.00 per person | minimum 10 people

available between 10:00 am – 3:00 pm

SELECT 1 OF THE FOLLOWING PACKAGES

served with Starbucks coffee and Tazo teas

Mediterranean: gazpacho shots, homemade hummus & pita, with smoked olives **VG**

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

Chocolate bar: chocolate fondue with fresh fruit, cake and marshmallows for dipping **V**

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

Fresh and fruity: sliced fruits with greek yogurt dip, Chef's choice smoothie of the day, and whole seasonal fresh fruit

Traditional: cookies, sliced banana bread, and mini danish served fresh from our bakery **V**

SNACKS & TREATS FOR YOUR MEETING BREAK

Fruit skewers

\$84.00 per dozen | minimum 1 dozen

served with greek yogurt dip **GF/V**

Seasonal fresh fruit platter

small \$68.00, serves 10 | large \$131.00, serves 20 **GF/VG**

Crudités platter fresh cut seasonal vegetables with two house made dips

\$160.00, serves 20 **GF/V**

Popcorn

\$6.00 per person | minimum 10 per type

Flavours: truffle parmesan **GF/V**, caramel bacon **GF**, buffalo **GF/VG**, vegan parmesan (nutritional yeast and almond) **VG/VG**, GF, sweet and salty **GF/VG**, ranch **GF/V**

Cupcakes

Mini cupcakes \$45.00 per dozen | minimum 3 Dozen

Regular cupcakes \$65.00 per dozen | minimum 3 Dozen

red velvet, triple chocolate, simply vanilla **V**

Sundae bar

\$15.50 per person | minimum 20 people **V**

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

\$60.00 per dozen **V**

An assortment of nanaimo bars, carrot cake, date squares, berry crumble, lemon coconut

Large fresh baked cookies

\$60.00 per dozen

An assortment of chocolate chip, peanut butter, double chocolate chip, white chocolate macadamia, oatmeal

Hand crafted bars

\$75.00 per dozen

order by type | minimum 1 dozen of each

Coal harbour health bar: chewy nut & fruit **GF**:

Bar mountain granola bar: chocolate, seeds & nuts

Scones

\$60.00 per dozen

Served with butter and house preserves

An assortment of coconut ginger, cranberry lemon, blueberry oatmeal, cheddar

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meeting breaks *continued*

Muffins

\$60.00 per dozen

Served with butter and house preserves

An assortment of double chocolate **V**, apple cinnamon **V**, blueberry buttermilk **V**, lemon cranberry **V**, maple bacon, carrot spice **V**, lemon poppyseed **V**, raspberry yogurt **V**, morning glory **V**

Fresh pastry selection

\$60.00 per dozen

An assortment of croissants, strudel, danish, cinnamon buns

Coffee cakes

\$60.00 per dozen

Served with butter and house preserves

An assortment of banana, lemon poppyseed, chocolate zucchini, chocolate marble

Smoothie bar

\$9.00 per person, order by type | minimum 8 per flavour

Energize: kale, spinach, cucumber, lemon avocado, coconut milk **GF/VG**

Nourish: blackberries, banana, yogurt, almond milk, mint and apple **GF/V**

Refresh: pineapple, strawberry, orange, ginger and yogurt **GF/V**

Indulge: espresso, chocolate, banana, almond milk and vanilla ice cream **GF/V**

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lunch

plated lunch 3 courses

From \$58.00 per person, Served with baked artisan breads

STARTERS

SELECT 1 FOR THE GROUP

Chef's soup selection with seasonal garnish **GF/VG**

Clam chowder clams, potatoes, leeks, double smoked bacon, and cream **GF**

Shaved fennel and cucumber salad with orange segments, avocado, mint, extra virgin olive oil **GF/VG**

Spinach & kale caesar classic house-made dressing, bacon, croissant croutons, parmesan cheese, and white balsamic drizzle

Baby greens shaved and pickled vegetables, birch syrup vinaigrette **GF/VG**

Add prawns to your salad for \$4.00 per person

Chef's seasonal ceviche lime, avocado, mango, jalapeño and corn chips **GF**

Seared albacore tuna tataki lemon, edamame purée, radish ponzu **additional \$4.00 per person**

MAINS

SELECT 1 FOR THE GROUP

Add \$6.00 For additional entrée choice

& pre-selection must be called in 7 days prior

Herb marinated chicken crispy prosciutto, mushroom, soft polenta, pan jus **GF**

Grilled BC salmon maple miso glaze, apple slaw, lemongrass scented rice **GF**

Grilled beef flank smashed baby potato, wild mushroom ragout (for an additional \$4.00 per person) **GF**

Seared lingcod on onion jammed couscous with fennel salad **GF**

Cauliflower "steak" marinated and grilled, beet gastrique, swiss chard and lentils **V**

can be made VG upon prior notice

DESSERT

SELECT 1 FOR THE GROUP

Dark chocolate pâté strawberry pearls, pistachio crumble **GF/V**

Warm seasonal fruit galette with crème fraiche **V**

Starbucks coffee and Tazo teas

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buffet lunch options

EXPRESS LUNCH

\$52.00 per person minimum | 8 people, maximum. 49 people

SELECT 1

- Chef's soup creation, always vegan and gluten free or
 - Seasonal crudités GF/V
- Served with crusty baguette

SALADS

add \$3.00 per person for an additional salad choice

SELECT 2

Spinach & kale caesar classic house-made dressing, croissant croutons, parmesan cheese, and white balsamic drizzle

Shaved fennel and cucumber orange segments, avocado, mint, extra virgin olive oil GF/VG

Baby greens shaved vegetables, candied seeds, birch syrup vinaigrette GF/VG

Coleslaw creamy mustard dressing GF/V

Roasted cauliflower and yam braised lentil, cilantro, lime, coriander dressing GF/VG

Grape tomato & baby bocconcini salad fresh basil, mustard green pesto, arugula GF/V

ENTRÉE

add \$6.00 per person for an additional entrée choice

SELECT 1

Beef rendang with roasted vegetable quinoa GF

Butter chicken with lemon basmati rice GF

Wild mushroom ravioli tossed in lemon herb jus V

Cheddar, swiss & boursin orecchiette pasta served with

SELECT 1

- pulled pork
- mushroom ragout V
- andouille sausage

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BBQ chicken farm crest free range chicken, house BBQ sauce, and herb roasted potatoes GF

Spinach & artichoke cannelloni roasted tomato sauce, mozzarella V

DESSERT

Chef's seasonal selection

Starbucks coffee and Tazo teas

ENHANCEMENTS

Grilled naan \$4.00 per person

Garlic toast \$4.50 per person

French fries \$6.00 per person

Cauliflower kofta \$7.00 per person

Seasonal vegetables \$8.00 per person



neighborhood lunches

\$55.00 per person | minimum 30 people

the drive

BREAD

Rosemary focaccia with roasted garlic,
tomato basil bruschetta **V**

SOUP

Tuscan white bean **GF**

SALADS

Arugula, fennel, gorgonzola, walnut salad
balsamic dressing **GF/V**

Grape tomato & baby bocconcini salad fresh basil,
mustard green pesto, arugula **GF/V**

Country garden salad torn leaves, carrot, peppers **GF/VG**

ENTRÉES

Penne bolognese (gluten free options are only
available upon pre-order)

Roasted chicken piccata lemon and thyme

Squash ravioli with almond pesto **V**

DESSERTS

Tiramisu **V**

Sliced melon **GF/VG**

Starbucks coffee and Tazo teas

broadway / kits

BREAD

Warm pita bread **VG**

STARTER & SALADS

Hummus **GF/VG**

Traditional "greek salad" tomato, peppers, onion,
olives, feta **GF/V**

Tabbouleh quinoa parsley, green onions, garlic **GF/VG**

Spinach & kale caesar classic house-made dressing,
bacon, croissant croutons, parmesan cheese,
and white balsamic drizzle

ENTRÉES & SIDES

Grilled beef and chicken souvlaki tzatziki **GF**

Spanakopita **V**

Roasted lemon potato **GF/VG**

Baked tomato duxelle **V**

DESSERTS

Baklava **V**

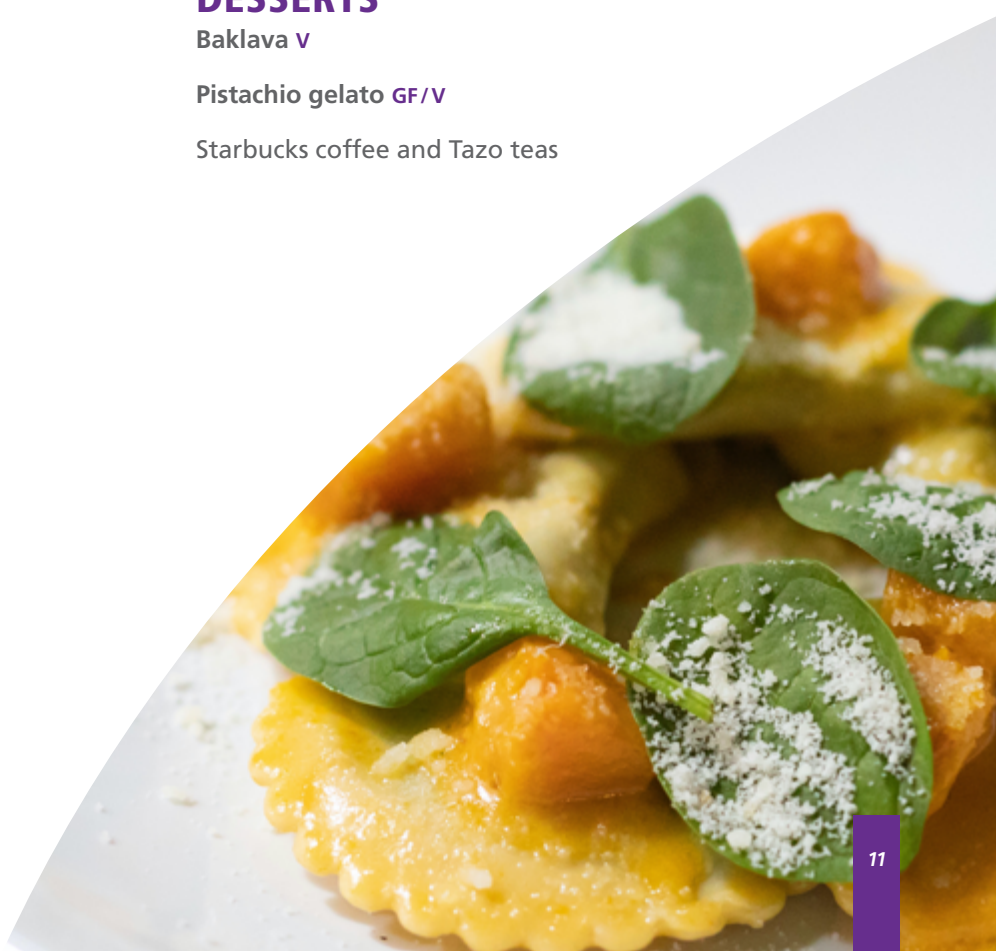
Pistachio gelato **GF/V**

Starbucks coffee and Tazo teas

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neighborhood lunches

49th and main

BREAD

Grilled naan bread v

SALADS

Mango and curried chickpea salad baby spinach and lime GF/V

Baby lettuces with cashews, crispy shallots, citrus dressing GF/VG

ENTRÉES & SIDES

Butter chicken garam masala, ginger, tomato GF

Dal lentils, tomato, garlic, garam masala GF/VG

Aloo gobi potato, cauliflower, turmeric, cilantro, coriander GF/VG

Pea jeera pulao basmati rice, peas, cardamom, saffron butter GF/V

Raita and chutney GF/V

DESSERTS

Date ginger cake with salted caramel v

Cardamom panna cota GF/V

Starbucks coffee and Tazo teas

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westender buffet

\$48.00 per person | minimum 10 people

CHEF'S SOUP CREATION

\$3.00 per person for the soup's creation

SERVED WITH CRUSTY BAGUETTE

SALADS

add \$3.00 per person for an additional salad choice

SELECT 2

Quinoa fresh apple, pumpkin seeds, cranberries, watercress and citrus vinaigrette **GF/VG**

Spinach & kale caesar classic house-made dressing, croissant croutons, parmesan cheese, and white balsamic drizzle

Shaved fennel and cucumber orange segments, avocado, mint, extra virgin olive oil **GF/VG**

Salt roasted baby beets watermelon, pistachios, feta, honey, cumin and lemon **GF/V**

Smoked baby potato bacon, apple, pickles, creamy mustard dressing **GF**

Baby greens shaved vegetables, candied seeds, birch syrup vinaigrette **GF/VG**

Coleslaw creamy mustard dressing **GF/V**

Roasted cauliflower and yam braised lentil, cilantro, lime, coriander dressing **GF/VG**

Grape tomato & baby bocconcini salad basil pesto, arugula, balsamic **GF/V**

Maple toasted squash with hazelnuts, kale, blue cheese, sherry vinegar and rooftop garden thyme dressing **GF/V**

SANDWICHES

Sandwiches are made using a selection of breads, buns and wraps

SELECT 3

Free range egg salad tarragon, scallions & spinach, served in croissant **V**

Smoked salmon capers, shaved fennel, cream cheese & pickled onions on rye

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Local prawn salad dill, red pepper an lemon mayo in sesame kaiser

Roasted chicken salad spiced pecans & grapes on brioche bun

Honey ham and morning star farm raclette apple dijon, in a crispy baguette

Roasted pepper hummus cucumber, arugula in pita bread **VG**

Grilled vegetable wrap chef choice of vegetables, guacamole & parmesan in a whole-wheat wrap **V**

Shaved beef aged cheddar, horseradish aioli, pickled onions & baby greens in artisan sourdough

Grilled yam goat cheese, brie and mustard greens on multigrain bread **V**

Italian hoagie genoa salami, capicola, provolone cheese, arugula and hot mustard

Southwest vegetarian wrap roasted yams, black beans, pickled jalapeno, chipotle mayo , guacamole in a whole-wheat wrap **V**

DESSERT

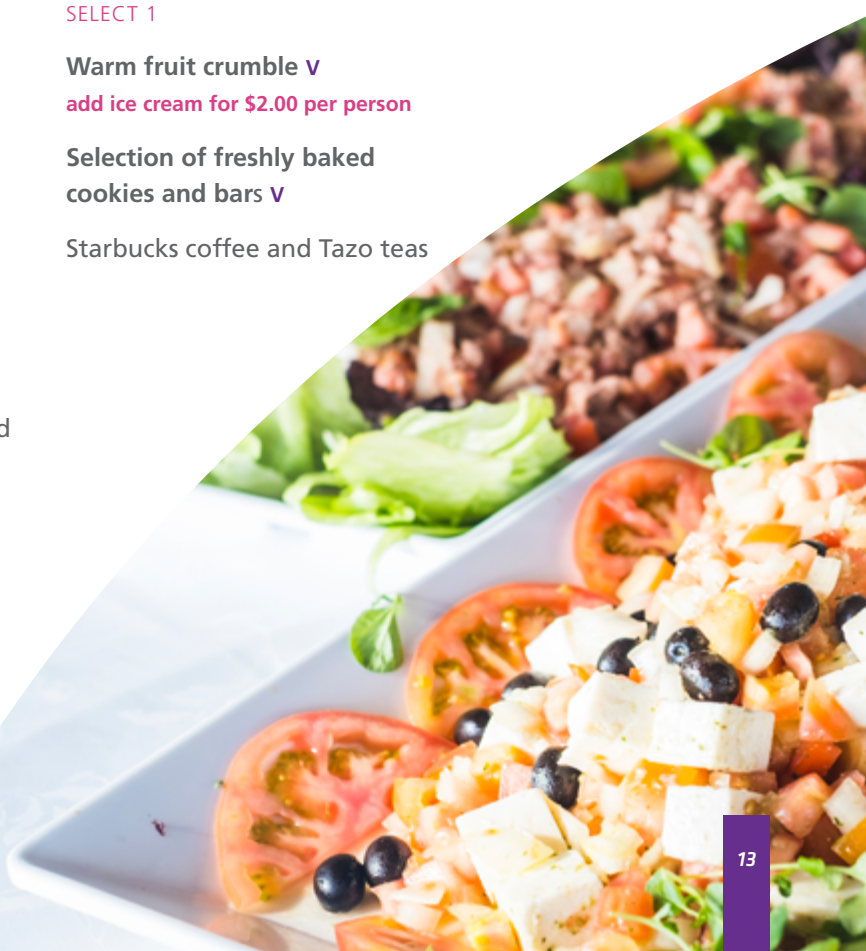
SELECT 1

Warm fruit crumble **V**

add ice cream for \$2.00 per person

Selection of freshly baked cookies and bars **V**

Starbucks coffee and Tazo teas



artisan buffet

\$52.00 per person | minimum 15 people

CHEF'S SOUP CREATION

\$3.00 per person for the soup's creation

SERVED WITH CRUSTY BAGUETTE

SALADS

add \$3.00 per person for an additional salad choice

SELECT 3

Quinoa fresh apple, pumpkin seeds, cranberries, watercress and citrus vinaigrette **GF/VG**

Spinach & kale caesar classic house-made dressing, croissant croutons, parmesan cheese, and white balsamic drizzle

Shaved fennel and cucumber orange segments, avocado, mint, extra virgin olive oil **GF/VG**

Salt roasted baby beets watermelon, pistachios, feta, honey, cumin and lemon **GF/V**

Smoked baby potato bacon, apple, pickles, creamy mustard dressing **GF**

Baby greens shaved vegetables, candied seeds, birch syrup vinaigrette **GF/VG**

Coleslaw creamy mustard dressing **GF/V**

Roasted cauliflower and yam braised lentil, cilantro, lime, coriander dressing **GF/VG**

Grape tomato & baby bocconcini salad basil pesto, arugula, balsamic **GF/V**

Maple toasted squash with hazelnuts, kale, blue cheese, sherry vinegar and rooftop garden thyme dressing **GF/V**

HOT SANDWICHES

Sandwiches are served on artisan breads, flatbreads & buns

Served with house made paprika shoestrings

SELECT 3

Cubano pulled pork, baked ham, swiss cheese, house pickles

Closed Philly cheese steak onions, peppers, mushrooms and cheddar

Roasted chicken crispy bacon, mozzarella, oven dried tomato, ranch dressing

Cauliflower falafel house pickles, raitas, chimichurri **V**

Grilled yam goat cheese, brie, kale pesto **V**

Tuna melt emmental, crispy onions and pickles

Prosciutto with oven dried tomato, basil, bocconcini, mustard pesto

DESSERT

Cream cheese brownie **V**

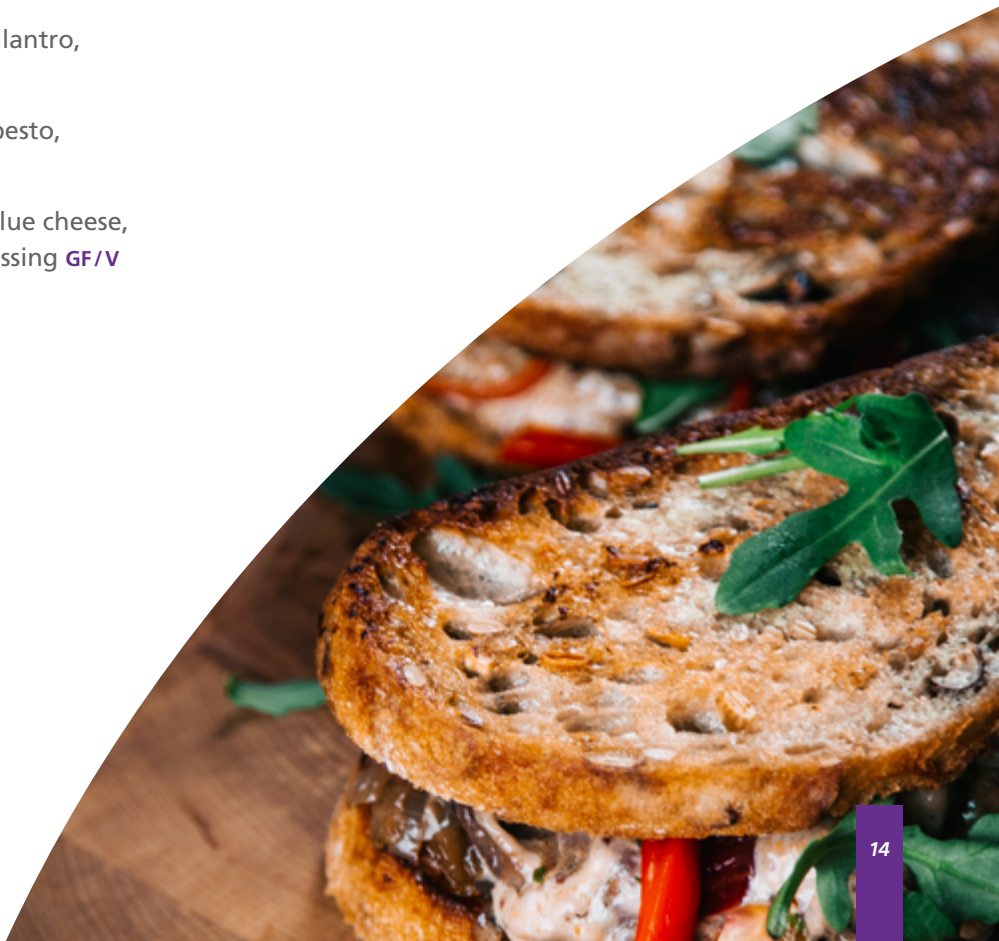
Seasonal fresh fruit galette **V**

Starbucks coffee and Tazo teas

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the vancouver special buffet

\$60.00 per person | minimum 60 people

CHEF'S SOUP CREATION

\$3.00 per person for the soup's creation

Served with crusty baguette

SALADS

add \$3.00 per person for an additional salad choice

SELECT 2

Quinoa fresh apple, pumpkin seeds, cranberries, watercress and citrus vinaigrette **GF/VG**

Spinach & kale caesar classic house-made dressing, croissant croutons, parmesan cheese, and white balsamic drizzle

Shaved fennel and cucumber orange segments, avocado, mint, extra virgin olive oil **GF/VG**

Salt roasted baby beets watermelon, pistachios, feta, honey, cumin and lemon **GF/V**

Smoked baby potato bacon, apple, pickles, creamy mustard dressing **GF**

Baby greens shaved vegetables, candied seeds, birch syrup vinaigrette **GF/VG**

Coleslaw creamy mustard dressing **GF/V**

Roasted cauliflower and yam braised lentil, cilantro, lime, coriander dressing **GF/VG**

Grape tomato & baby bocconcini salad basil pesto, arugula, balsamic **GF/V**

Maple toasted squash with hazelnuts, kale, blue cheese, sherry vinegar and rooftop garden thyme dressing **GF/V**

Green bean red onion, black olive, grilled pep pers, and roasted garlic dressing, rooftop herbs **GF/VG**

Crisp crudités with a variety of dips **GF/V**

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PLATTERS

SELECT 1

Smoked salmon cream cheese, cranberry hazelnut crisp, onions and ca pers

Assorted sliced deli meats and cheese served with crackers **GF**

Antipasto

for an additional \$2 per person

grilled marinated vegetables, bocconcini, prosciutto, olives, artichokes, salami **GF**

ENTRÉES

add \$6.00 per person for an additional entrée choice

SELECT 2

Beef rendang sumatran beef stew, cooked in coconut milk with aromatic spices **GF**

Butter chicken a classic favorite of indian cuisine, boneless chicken cooked with aromatic spices, tomato and cream **GF**

Wild mushroom ravioli tossed in lemon herb jus **V**

Cheddar, swiss & boursin orecchiette pasta

served with **PLEASE SELECT 1**

- pulled pork
- mushroom ragout **V**
- house chorizo

Pacific red snapper creole style

BBQ chicken farm crest free range chicken, house BBQ sauce **GF**



the vancouver special buffet *continued*

ENTRÉES (continued)

add \$6.00 per person for an additional entrée choice

SELECT 2

Italian vegan sausages

caramelized onions, mushroom jus **GF/VG**

Slow braised 63 acres beef shaved thin, with balsamic thyme jus and pep per boursin **GF**

Spinach & artichoke cannelloni roasted tomato sauce, mozzarella **V**

West coast salmon maple dijon bourbon glazed, on smoked roasted potato **GF**

SIDES

SELECT 2

Herb roasted nugget potato **GF/VG**

Wild mushroom quinoa **GF/VG**

7 Grain rice pilaf with cranberries & leeks **GF/VG**

Coast signature baked beans **GF**

Lemon basmati rice **GF/VG**

Roasted garlic & olive oil mashed potato **GF/VG**

Farmers market pick of seasonal vegetables **GF/VG**

DESSERTS

SELECT 2

Seasonal fresh fruit galette **V**

Lemon tart **V**

Chocolate mousse with pecan crumbs **V**

Seasonal fresh fruits **GF / VG**

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reception

hors d'oeuvres

COLD CANAPÉS

minimum 2 dozen per item

PRICE PER 1 DOZEN

BLT house cured bacon, oven dried local tomato, lettuce stack, mayo, brioche

\$48.00

Shrimp roll chipotle aioli, baby shrimp, mango, butter bun

\$48.00

Smoked salmon on a rye cranberry cracker, with mustard butter and pickled onion

\$52.00

Beef tartar with black currant, pickles and house mayo **GF**

\$50.00

Garden gazpacho with dungeness crab mini shooters **GF**

\$50.00

Compressed watermelon and feta bite rooftop mint and balsamic syrup **GF/V**

\$48.00

Roast turkey toast brie spread, fresh strawberries

\$48.00

Baby tomato & bocconcini mustard green, pesto marinade **GF/V**

\$49.00

Sesame duck prosciutto maple cream, radish salad, on rice cracker **GF**

\$49.00

Pemberton beef carpaccio parmesan crisp, aioli, gremolata and micro greens **GF**

\$49.00

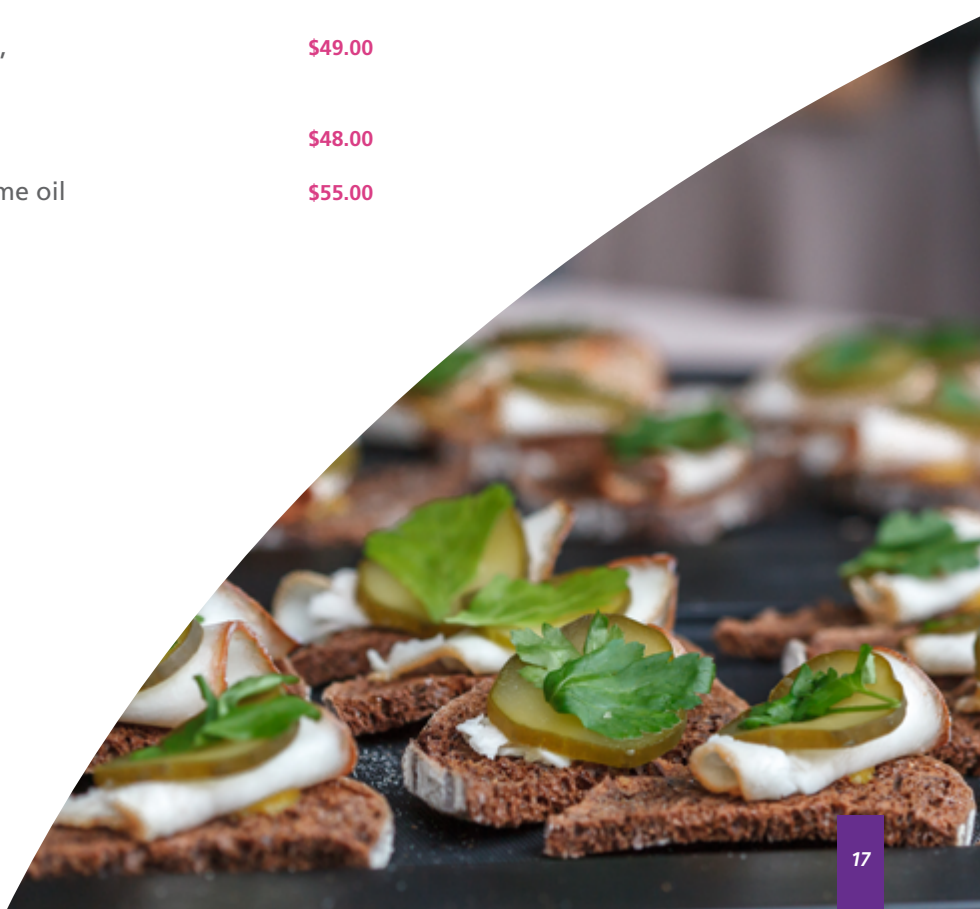
Vegan mini taco with avocados **GF/VG**

\$48.00

Sesame cone albacore tuna tartar wasabi, sesame oil and micro greens

\$55.00

* Prices exclude 12% Gratuity, 6.5% Administration Fee and Applicable Taxes. Taxes are subject to change without notice



reception

HOT CANAPÉS

minimum 2 dozen per item

PRICE PER 1 DOZEN

Pickle brined buttermilk fried chicken bites jalapeño honey GF	\$49.00
Roasted tomato bisque shooters GF/VG	\$48.00
Mini croque-monsieur morningstar farm raclette, country ham, brioche	\$48.00
Pork bao bun hoisin, green onion and kimchi	\$50.00
Crabcake rock crab, shrimp, chipotle aioli	\$58.00
Mushroom caps roasted vegetables, goat cheese GF/V	\$48.00
Frenched chicken drumettes jamaican jerk, caramelized pineapple dip GF	\$50.00
Seared scallop smoked carrot purée, pickled kombu, puffed wild rice GF	\$55.00
Vegetable quinoa falafel "lollipops" chimichurri sauce VG	\$53.00
Pemberton beef tenderloin on mini yorkshire pudding horseradish crème fraiche	\$60.00
Arancini leek, grana padano, marinara dip V	\$48.00
Cauliflower croquette – ricotta, cornmeal, mint, harissa labneh GF/V	\$50.00
Shrimp gyoza ponzu sauce	\$50.00
Duck confit sausage rolls duck confit, puff pastry, house mustard	\$53.00

carvery/chef attended

All chef attended stations are subject to a fee of \$150.00 per chef (2 hours)

Beef striploin

\$500.00 | serves 30

Rosemary, maple dijon crusted, served with split dollar buns, horseradish, garlic aioli, dijon and house pickles **GF**

Johnston's farm porchetta

\$900.00 | serves 75

Herb marinated, served with portuguese buns, chimichurri **GF**

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reception

carvery/chef attended

continued

Slow roasted baron of beef

\$850.00 | serves 100

Served with assorted artisan rolls, house pickles, horseradish, dijon, mayo **GF**

West coast oyster bar

\$55.00 per dozen minimum 10 dozen

Shucked to order, served with cocktail sauce mignonette, lemon wedges and hot sauces **GF**

platters

Antipasto

\$160.00 | serves 10

Grilled marinated vegetables, bocconcini cheese, olives, artichokes, salami **GF**

Smoked salmon

\$200.00 | serves 10

Cream cheese, blueberry tartar, onions and capers **GF**

Seafood tower

\$210.00 | serves 10

Crab, clams, mussels, prawns, shucked oysters **GF**

Local artisan cheese

\$170.00 | serves 10

A selection of local BC cheese with orchard fruit chutneys, crackers and crisps **V**

Imported cheese

\$120.00 | serves 10

Cubes, slices & wedges of imported favorites: cheddar, brie, swiss, gouda & blue, served with grapes, crackers and crisps **V**

Charcuterie

\$220.00 | serves 10

Local and house made selection of sausage, salami and pâtés served with chutney, pickles, olives, crisps, flatbread and baguette

Crudité platter

\$200.00 | serves 20

Fresh cut seasonal vegetables with house made dips **GF/ V**

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dinner

plated 3 or 4 course dinner

minimum 12 people

Create your custom dinner menu from the selections below. Minimum 3 courses, price per person is based on the entrée selection and the number of courses.

3 COURSE TO INCLUDE SOUP OR SALAD, ENTRÉE AND DESSERT, SERVED WITH FRESHLY BAKED ARTISAN BREADS

4 COURSE TO INCLUDE SOUP, SALAD, ENTRÉE AND DESSERT, SERVED WITH FRESHLY BAKED ARTISAN BREADS

SOUP

SELECT 1 FOR THE GROUP

White onion velouté apples, jalapeño and sherry vinegar syrup **GF/V** (can be made vegan for the whole group)

Roasted parsnip almond crème fraiche **GF/V**

Wild mushroom chowder wild mushrooms, bacon, potatoes **GF**

Village farms roasted tomato coconut milk, basil, gin, balsamic **GF/VG**

Kabocha squash red curry and ginger **GF/V** (can be made vegan for the whole group)

Chicken bone broth roasted chicken, mirepoix, lemon ricotta gnocchi

Potato leek purée denman island clams, maple pepper bacon **GF**

Chef's special creation let our talented chefs create a soup **GF/VG**

SALAD

SELECT 1 FOR THE GROUP

Trio of beets with salt spring island goat cheese, orange, pickled onions, arugula, yuzu vinaigrette **GF/V**

Spinach & kale caesar classic house-made dressing, bacon, croissant croutons, parmesan cheese, and white balsamic drizzle

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Barnston island hand cut baby leaves pickled & shaved veggies, tomatoes, candied seeds, birch syrup vinaigrette **GF/VG**

Okanagan pear blueberry, baby greens, gorgonzola, sweet & sour lemon vinaigrette **GF/V**

Ancient grain salad Chef's blend of grains tossed with baby kale, tomatoes, roasted jalapeño, spanish onion, spicy seeds, goat cheese, preserved lemon vinaigrette **GF/V**

Strawberry spinach candied pecans, goat cheese, poppy seeds dressing **GF/V**

Wedge salad bacon crumble, avocado, cheddar crisp, and garden herb ranch or blue cheese dressing (add dungeness crab for \$4.00) **GF**

ENTRÉE

All entrées are served with Chef's choice of seasonal vegetables. Add \$10.00 for an additional entrée choice & pre-selection must be called in 7 days prior

SELECT 1 FOR THE GROUP

Angus beef tenderloin

3 course \$91.00 | 4 Course \$111.00

Garlic rustic mash, smoked mushroom, bourbon demi, honey butter

dinner *continued*

ENTRÉE

Continued

Angus beef striploin

3 course \$88.00 | 4 course \$99.00

Crispy smashed fingerling potato, rainbow carrot, mustard beet gastrique

Braised "48 hour" short rib

3 course \$86.00 | 4 course \$96.00

braised in chocolate porter and chipotle, potato purée, orange salsa **GF**

BC halibut

3 course \$110.00 | 4 course \$112.00

wrapped in house bacon, yam mash, BC apple relish **GF**

Line caught lingcod

3 course \$86.00 | 4 course \$86.00

smoked purple potato, tomato coconut sauce **GF**

Wild sockeye salmon

3 course \$85.00 | 4 course \$95.00

(*ocean wise™ approved choice*) citrus brined, pan seared, orange soy glaze, coconut rice **GF**

Haida gwaii

3 course \$91.00 | 4 course \$111.00

maple miso, crispy polenta, apple slaw – **GF**

Farmcrest chicken breast supreme

3 course \$75.00 | 4 course \$76.00

yam mascarpone purée, prune demi

Peace country lamb chops

3 course \$106.00 | 4 course \$122.00

pistachio mint crust, raisin israeli couscous, and chimichurri **GF**

VEGETARIAN ENTRÉE OPTION

3 course \$66.00 | 4 Course \$76.00

Roasted squash ravioli crispy sage, brown butter **V**

Gnocchi pistachios, cranberries, brown butter, gorgonzola **V**

Zucchini noodles coconut broth, braised mushroom, almond pesto **GF/ VG**

Cauliflower "steak" marinated and grilled, beet gastrique, swiss chard and lentils **GF/ VG**

DESSERT

SELECT 1 FOR THE GROUP

London fog crème caramel vanilla cream, lavender blossom **GF/ V**

Cheesecake concord grape and port compote **V**

Seasonal fruit galette crème fraiche (or add ice cream for \$2.00) **V**

Coconut panna cotta caramel, grilled pineapple salsa, shaved coconut **GF/ VG**

Banana white chocolate bread pudding white chocolate sauce, pistachio dust **V**

Dark chocolate pâté strawberry pearls, pistachio crumble **GF/ V**

Starbucks coffee and Tazo teas

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dinner buffets

Express dinner

\$85.00 per person | minimum 8 people, maximum 49 people

SERVED WITH WARM CRUSTY BAGUETTE

SALADS

add \$5.00 per person for an additional salad choice

SELECT 2

Strawberry spinach candied pecans, goat cheese, poppy seed dressing **GF/ V**

Hand cut greens shaved vegetables, candied seeds, birch syrup dressing **GF/ VG**

Quinoa with fresh apple, cranberry, watercress, citrus dressing **GF/ VG**

Chopped tomato olives, capers, feta, rusks, parsley red wine vinaigrette **V**

Spinach & kale caesar classic house-made dressing, bacon, croissant croutons, parmesan cheese, and white balsamic drizzle

ENTRÉES

add \$10.00 per person for an additional entree choice

SELECT 2

West coast salmon maple dijon bourbon glazed, on smoked roasted potato **GF**

Slow braised 63 acres beef shaved thin, with balsamic thyme jus and pepper boursin

Buttermilk fried chicken jalapeño honey glaze, cornbread muffins

Squash and sage ravioli almond pesto **V**

DESSERT

A selection of Chef's seasonal mini desserts **V**

Starbucks coffee and Tazo teas

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ENHANCEMENTS

Garlic toast \$4.50 per person

French fries \$6.00 per person

Cauliflower kofta \$7.00 per person

Seasonal vegetables \$8.00 per person

Creamy mashed potatoes \$8.00 per person



neighborhood dinner buffets

the westender

\$95.00 per person minimum 50 people

SERVED WITH WARM CRUSTY BAGUETTE

SALADS

SELECT 5

Strawberry spinach candied pecans, goat cheese, poppy seeds dressing **GF/ V**

Baby greens shaved vegetables, candied seeds, birch syrup dressing **GF/ VG**

Quinoa salad with cranberry, almond, fresh apple, kale, citrus dressing **GF/ VG**

Okanagan pear blueberry, baby greens, gorgonzola, sweet & sour lemon vinaigrette **GF**

Spinach & kale caesar classic house-made dressing, croissant croutons, parmesan cheese, and white balsamic drizzle

Shaved fennel and cucumber orange segments, avocado, mint, extra virgin olive oil **GF/ VG**

Salt roasted baby beets watermelon, pistachios, feta, honey, cumin and lemon **GF/ V**

Smoked baby potato bacon, apple, pickles, creamy mustard dressing **GF**

Green bean salad red onion, black olive, grilled peppers, rooftop herbs and roasted garlic dressing **GF/ V**

Grape tomato & baby bocconcini salad fresh basil, mustard green pesto, arugula **GF/ V**

Roasted cauliflower and yam braised lentil, cilantro, lime, coriander dressing **GF/ VG**

Maple roasted squash spiced hazelnuts, kale, blue cheese, sherry vinegar and rooftop garden thyme dressing **GF/ V**

PLATTERS

SELECT 1

Smoked salmon cream cheese, onions and capers

Antipasto grilled marinated vegetables, bocconcini, olives, artichokes, salami

BC seafood platter

add \$3.00 per person

mussels, clams, prawns, cocktail sauce **GF**

ENTRÉES

All entrées are served with exquisitely prepared seasonal vegetables to compliment your selections

SELECT 2

West coast salmon maple dijon bourbon glazed, on smoked roasted potato **GF**

Farmcrest chicken herb marinated, crispy prosciutto **GF**

Squash and sage ravioli almond pesto **V**

63 Acres beef striploin

add \$8.00 per person and

\$150.00 for chef attended carving station

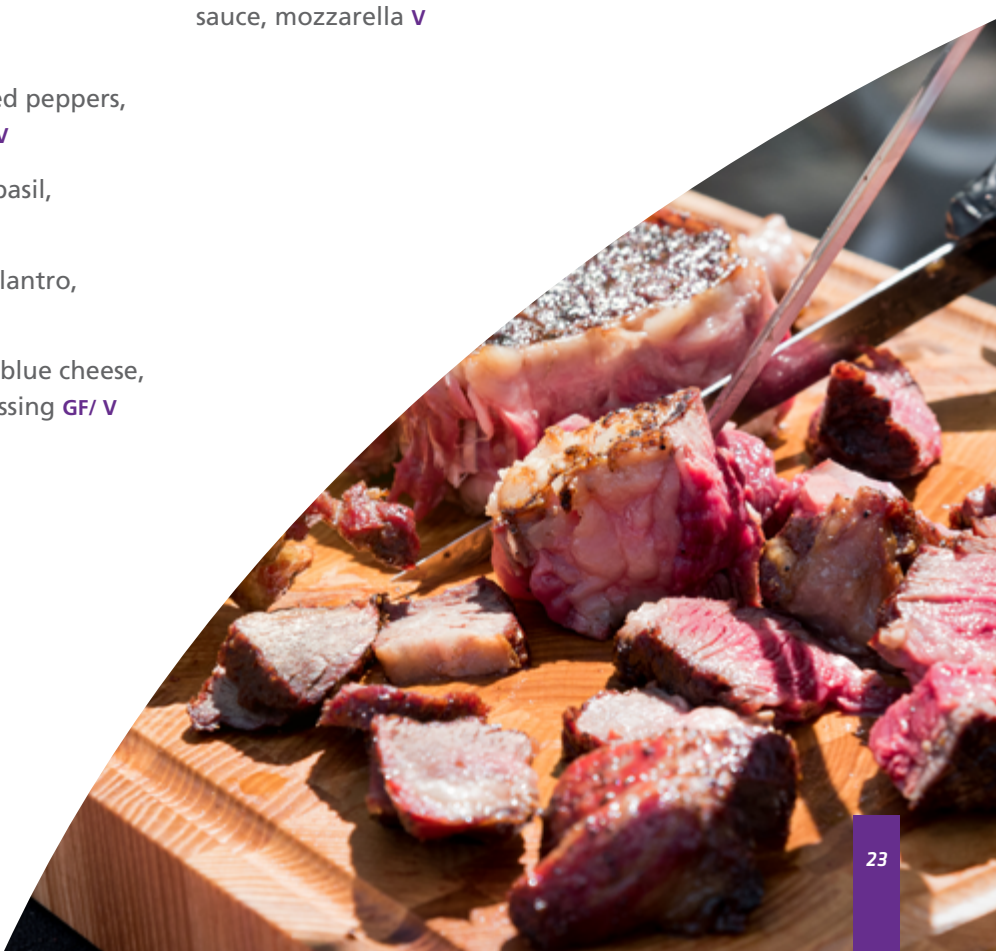
fresh herb and garlic crusted **GF**

Spinach & artichoke cannelloni roasted tomato sauce, mozzarella **V**

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neighborhood dinner buffets

the westender

continued

SIDES

SELECT 2

Crispy smashed potatoes fresh thyme and lemon **GF/ VG**

Mashed potato olive oil and boursin **GF/ V**

7 Grain rice pilaf cranberry, leeks and pumpkin seeds **GF/ VG**

Roasted sweet potatoes orange and cumin **GF/ VG**

DESSERTS

SELECT 2

Cheesecake grape and port compote **V**

Seasonal fruit streusel cake salted caramel **V**

Chocolate ganache cake jars **V**

Starbucks coffee and Tazo teas

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neighborhood dinner buffets

the coal harbour

\$120.00 per person | minimum 50 people
SERVED WITH BAKED ARTISAN BREADS

CHEF'S SIGNATURE SALADS

Salt roasted baby beets watermelon, pistachios, feta, honey, cumin and lemon **GF/ V**

Maple roasted squash spiced hazelnuts, kale, blue cheese, sherry vinegar and rooftop garden thyme dressing **GF/ V**

Strawberry spinach candied pecans, goat cheese, and poppy seeds dressing **GF/ V**

Baby greens shaved vegetables, candied seeds, birch syrup dressing **GF/ VG**

PLATTERS

SELECT 2

Sushi and sashimi **GF**

West coast seafood display crab, clams, mussels, prawns, shucked oysters **GF**

Local charcuterie local & house made selection of sausage, salami & pâtés served with chutney, pickles, olives, crisps & baguette

CARVERY

Chefs fees are \$150.00 per carvery for 2 hours;
1 chef is required for every 100 people

SELECT 1

Prime rib carvery black pepper cheddar popovers, mushroom port demi

Porchetta carvery herb rubbed, mustard mojo and chimichurri **GF**

ENTRÉES

SELECT 2

Buttermilk chicken jalapeño honey **GF**

Coal harbour cioppino Chef's selection of BC seafood, tomato coconut broth and fennel **GF**

Spinach & artichoke cannelloni roasted tomato sauce, mozzarella **V**

SIDES

Saffron and almond basmati rice **GF/ VG**

Chive scalloped potatoes **GF/ V**

Butter tossed broccolini **GF/ V**

DESSERTS

Ice cream station with saskatoon berry compote **GF/ V**

Baked apples with salted caramel **V**

Chocolate pâté **GF/ V**

Warm seasonal fruit galette
add ice cream for \$2.00 per person **V**

Local cheese board fruit chutneys and crisps **V**

Starbucks coffee and Tazo teas

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neighborhood dinner buffets

the south vancouver

\$100.00 per person | minimum 30 people

GRILLED NAAN AND PAPADUM **V**

SALADS

Mango and curried chickpea salad baby spinach and lime **GF/ VG**

Baby lettuces cashews, crispy shallots, orange and ginger dressing **GF/ VG**

PLATTER

Vegetarian samosa **v**

ENTRÉES

Butter chicken garam masala, ginger, tomato **GF**

Beef vindaloo braised short rib, caramelized onion and garlic with chilies **GF**

Cauliflower koftas mango tamarind chutney **V**

SIDES

Dal lentils, tomato, garlic, garam masala **GF/ VG**

Aloo gobi potato, cauliflower, turmeric, cilantro coriander **GF/ VG**

Pea jeera pulao basmati rice, peas, cardamom, saffron butter **GF/ V**

Raita and chutney **GF/ V**

DESSERTS

Date ginger cake with salted caramel **V**

Coconut rice pudding **GF/ V**

Cardamom panna cota **GF/ V**

Starbucks coffee and Tazo teas

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neighborhood dinner buffets

the fraser valley

\$85 per person | minimum 30 people

SERVED WITH BAKED ARTISAN BREADS

SALADS

Spinach & kale caesar classic house-made dressing, croissant croutons, parmesan cheese, and white balsamic drizzle

Roasted corn with black beans, charred pep pers and salsa verde **GF/ VG**

Smoked baby potato with sour cream, bacon, cheddar and chives **GF**

Coleslaw creamy mustard dressing **GF/ V**

ENTRÉES

SELECT 3

Slow braised 63 acres beef saskatoon berry jus

Pulled pork in tangy apple BBQ sauce **GF**

Maple dijon bourbon glazed west coast salmon on smoked roasted potato **GF**

Farmcrest chicken herb marinated, crispy prosciutto **GF**

Italian vegan sausages caramelized onions, mushroom jus **GF/ VG**

Spinach & artichoke cannelloni roasted tomato sauce, mozzarella **V**

SIDES

Chef's selection of roasted vegetables **GF/ VG**

Baked potatoes with sour cream, grated cheese and green onions **GF/ V**

Warm buttermilk biscuits chipotle butter **V**

DESSERTS

Warm apple cobbler cheddar cheese slices **V**

Mason jar ice cream **V**

Starbucks coffee and Tazo teas

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banquet wines

WHITE

Peller Estate VQA, Sauvignon Blanc, British Columbia	\$45.00
Red Rooster, Pinot Blanc, British Columbia	\$50.00
Kim Crawford, Sauvignon Blanc, New Zealand	\$55.00
Sandhill Pinot Gris, British Columbia	\$55.00
50th Parallel, Riesling, British Columbia	\$50.00
Burrowing Owl, Chardonnay, British Columbia	\$75.00

RED

Peller Estate Vqa, Cabernet Merlot, British Columbia	\$45.00
Pascual Toso, Malbec, Argentina	\$54.00
Red Rooster, Merlot, British Columbia	\$54.00
Sandhill, Cabernet Merlot, British Columbia	\$58.00
Quails Gate, Pinot Noir, British Columbia	\$58.00
Burrowing Owl, Syrah, British Columbia	\$75.00

BUBBLES

Bottega Prosecco, Italy	\$50.00
Chamdeville, France	\$55.00
Veuve Cliquot, France	\$130.00

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banquet bar

	HOST	CASH
Deluxe cocktails	\$8.50	\$9.50
House wine by the glass	\$8.50	\$9.50
Local beer	\$8.50	\$9.50
Local craft & import	\$9.00	\$10.00
Bottled beer coolers & ciders	\$9.00	\$10.00
Soft drinks or juices	\$5.00	\$6.50
Mineral water	\$7.00	\$7.50
Liqueurs	\$12.00	\$13.00
Martinis & specialty cocktails	\$14.00	\$15.00

Fruit punch **\$130.00 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 18.5% Service charge, 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 On statutory holidays) will apply and a cashier fee of \$100.00 (\$150.00 On statutory holidays) will apply per bar and cashier station.

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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 72 HOURS 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. GUARANTEES FOR MONDAY OR TUESDAY EVENTS ARE REQUIRED BY THE FRIDAY PRIOR.

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 48 HOURS AN ADDITIONAL LABOUR CHARGE OF \$50 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 SIX 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

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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 PSAV. 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% GRATUITY, 6.5 ADMINISTRATION FEE AND 5% GST

LABOUR CHARGE: 5% GST AND 7% PST

ALCOHOLIC BEVERAGES: 12% GRATUITY, 6.5 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: \$25.00 per HOUR MINIMUM 4 HOURS per SERVER PLUS 5% GST AND 7% PST

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.



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booking guidelines

GUEST PACKAGES & BOXES PLUS LOADING BAY

DUE TO LIMITED STORAGE ON PRO perTY, 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 PRO perLY 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. A SERVICE CHARGE OF \$5.00 per PIECE WILL BE LEVIED ON ARRIVAL AND DEPARTURE. 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% Gratuity, 6.5% Administration Fee and Applicable Taxes. Taxes are subject to change without notice



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