



Catering & Conference Services Package



refreshingly local™

1180 WEST HASTINGS STREET, VANCOUVER, BRITISH COLUMBIA V6E 4R5
TEL: 604.697.0202 / FAX: 604.697.0123 / RESERVATIONS: 1.800.663.1144
WWW.COASTHOTELS.COM

breakfast

Plated breakfast options

Coast to coast | \$30.50 per person

SELECT 1 FOR THE GROUP

CREAMY SCRAMBLED EGGS with snipped chives and cheddar, crispy bacon and maple sausage or chicken apple sausage or ham - **GF**

OR

FRITTATA with ham, tomato and cheddar, crispy bacon and maple sausage or chicken apple sausage or ham - **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 | \$32.50 per person | max. 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

Buffet breakfast options

Fresh start | \$26.00 per person

FRESHLY BAKED CROISSANTS, DANISH, MUFFINS AND SCONES SERVED WITH LOCAL PRESERVES, BUTTER & PEANUT BUTTER - **V** (Our muffins and scones are baked from scratch. Gluten free options are only available upon pre-order)

SLICED FRESH FRUITS WITH YOGURT DIP - **GF / V**

SELECTION OF CHILLED JUICES

STARBUCKS COFFEE AND TAZO TEAS

Executive fresh start | \$31.00 per person | min. 10 people

WARM FROM OUR KITCHEN, FRESHLY BAKED CROISSANTS, DANISH, MUFFINS AND SCONES SERVED WITH LOCAL PRESERVES, BUTTER & PEANUT BUTTER (Our muffins and scones are baked from scratch. Gluten free options are only available upon pre-order)

LOCAL ARTISAN CHEESE AND CURED MEATS - **GF** served with crackers

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 | \$32.00 per person | min. 10 people

SELECT 1 FOR THE GROUP

FRITTATA SANDWICHES chive and cheddar frittata with crispy bacon or oven dried tomato - **V** on an English muffin

OR

SCRAMBLED EGG WHOLE WHEAT WRAP with spinach, tomato and avocado - **V** or ham & cheddar

SERVED WITH:

WARM FROM OUR KITCHEN, FRESHLY BAKED CROISSANTS, DANISH, MUFFINS AND SCONES, SERVED WITH LOCAL PRESERVES, BUTTER & PEANUT BUTTER - **V** (Our muffins and scones are baked from scratch. Gluten free options are only available upon pre-order)

'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

Coal harbour fresh start | \$34.50 per person | min. 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 OR MAPLE 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

Breakfast additions

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

BUTTERMILK PANCAKES | \$5.00 PER PERSON | MIN. 10 PEOPLE - **V**

Served with butter and maple syrup – gluten free available on request

BRIOCHE FRENCH TOAST | \$7.50 PER PERSON | MIN. 10 PEOPLE - **V**

Served with berry compote, and Chantilly cream

ORGANIC HARD BOILED EGGS | \$25.20.00 PER DOZEN - **GF / V**

EXPRESS FRESH START FRITTATA SANDWICHES | \$8.50 EACH | MIN. 10 PEOPLE

*Chive and cheddar frittata with crispy bacon or oven dried tomato - **V** on an English muffin*

CHEF ATTENDED OMELET STATION | \$12.00 PER PERSON - **GF**

\$150.00 CHEF FEE WILL APPLY (1 CHEF REQUIRED FOR EVERY 50 GUESTS)

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

TRADITIONAL EGGS BENEDICT | \$8.00 EACH | MIN. 10 PEOPLE

Honey ham, medium poached egg, hollandaise on an English Muffin

STEEL CUT OATMEAL | \$6.50 PER PERSON | MIN. 10 PEOPLE - **V**

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

CRISPY BACON | \$6.50 PER PERSON (3 PCS.) - **GF**

CHICKEN APPLE OR MAPLE PORK BREAKFAST SAUSAGE | \$6.50 PER PERSON (3 PCS.) - **GF**

INDIVIDUAL PARFAITS (YOGURT & GRANOLA) | \$6.50 EACH | MIN. 10 PEOPLE - **V**

SCONES | \$50.00 PER DOZEN | ORDER BY TYPE: MIN. 1 DOZEN OF EACH - V

Served warm from our bakery, with butter and house preserves

Choice of: Coconut ginger | Cranberry lemon | Blueberry Oatmeal | Cheddar

MUFFINS | \$50.00 PER DOZEN | ORDER BY TYPE: MIN. 1 DOZEN OF EACH

Made from scratch in house daily, 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 | \$8.00 PER PERSON | MIN. 8 PER FLAVOR

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**

Refreshments

COFFEE & TEA SERVICE – STARBUCKS COFFEE & TAZO TEAS MIN. 8 PEOPLE	\$6.00 PER PERSON (SERVES 8)
ICED TEAS (passion fruit, green & black tea)	\$6.00 PER PERSON
COFFEE REPLENISHMENT	
1.9 LITRE (12 CUPS)	\$72.00 EACH
6 LITRE (40 CUPS)	\$240.00 EACH
STARBUCKS FRAPPUCCINO MIN. 12 PEOPLE	\$8.00 EACH
JUGS OF JUICE	\$45.00 PER JUG (SERVES 8)
BOTTLED FRUIT JUICES OR SOFT DRINKS	\$5.00 EACH
SAN PELLEGRINO	\$6.00 EACH
LEMONADE	\$45.00 PER JUG (SERVES 8)
STEEPED UNSWEETENED ICED TEA	\$45.00 PER JUG (SERVES 8)

meeting breaks

Morning or afternoon meeting break | \$19.00 per person min. 10 people

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 and treats for your meeting break

FRUIT SKEWERS Served with Greek yogurt dip | \$84.00 PER DOZEN | MIN. 1 DOZEN - **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 | \$5.00 PER PERSON | MIN. 10 PER TYPE

Flavors: Truffle Parmesan - **GF / V** | Caramel Bacon - **GF** | Buffalo - **GF / VG** | Vegan Parmesan (nutritional yeast and almond) - **VG / GF** |

Sweet and Salty - **GF / VG** | Ranch - **GF / V**

CUPCAKES: Red velvet | Triple chocolate | Simply vanilla

MINI CUPCAKES | \$38.00 PER DOZEN | MIN. 3 DOZEN - **V**

REGULAR CUPCAKES | \$58.00 PER DOZEN | MIN. 3 DOZEN - **V**

SUNDAE BAR | \$12.50 PER PERSON | MIN. 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 | \$50.00 PER DOZEN - **V**

An assortment of the following: Nanaimo bars, carrot cake, date squares, berry crumble, lemon coconut

LARGE FRESH BAKED COOKIES | \$50.00 PER DOZEN

An assortment of: chocolate chip, Peanut butter, Double chocolate chip, White chocolate macadamia, Oatmeal

HAND CRAFTED BARS | \$72.00 PER DOZEN | ORDER BY TYPE: MIN. 1 DOZEN OF EACH

Coal Harbour health bar <GF>: Chewy nut & fruit bar | Mountain granola bar: Chocolate, seeds & nuts

SCONES | \$50.00 PER DOZEN | ORDER BY TYPE: MIN. 1 DOZEN OF EACH

Served warm from our bakery, with butter and house preserves

Choice of: Coconut ginger | Cranberry lemon | Blueberry Oatmeal | Cheddar

MUFFINS | \$50.00 PER DOZEN | ORDER BY TYPE: MIN. 1 DOZEN OF EACH

Served warm from our bakery, with butter and house preserves

Choice of: Double Chocolate – V | Apple Cinnamon | Blueberry Buttermilk | Lemon Cranberry V | Maple Bacon | Carrot Spice – V | Lemon Poppyseed – V | Raspberry Yogurt – V | Morning Glory – V

FRESH PASTRY SELECTION | \$50.00 PER DOZEN

An assortment of: Croissants | Strudel | Danish | Cinnamon Buns

COFFEE CAKES | \$50.00 PER DOZEN | ORDER BY TYPE: MIN. 1 DOZEN OF EACH

Served warm from our bakery, with butter and house preserves

Choice of: Banana | Lemon Poppyseed | Chocolate Zucchini | Chocolate Marble

SMOOTHIE BAR | \$50.00 PER DOZEN | ORDER BY TYPE: MIN. 8 PER FLAVOUR

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

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

Plated lunch 3 courses | from \$56.00 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

Buffet lunch options

Express lunch | \$48.00 per person | min. 8 people / max. 25 people

CHEF'S SOUP CREATION, ALWAYS VEGAN AND GLUTEN FREE

OR

SEASONAL CRUDITÉS - **GF / V**

SERVED WITH CRUSTY BAGUETTE

SALADS | SELECT 2 | ADD \$3.00 PER PERSON FOR AN ADDITIONAL SALAD CHOICE

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 | SELECT 1 | ADD \$6.00 PER PERSON FOR AN ADDITIONAL ENTRÉE CHOICE

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

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

SUSHI PLATTER | \$8.00 PER PERSON

GRILLED NAAN | \$3.00 PER PERSON

GARLIC TOAST | \$3.50 PER PERSON

FRENCH FRIES | \$5.00 PER PERSON

CAULIFLOWER KOFTA | \$6.00 PER PERSON

neighborhood lunches | \$50.00 per person | min. 25 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

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 GOBHI 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

Westender buffet | \$42.00 per person | min. 10 people

CHEF'S SOUP CREATION | ALWAYS VG & GF
SERVED WITH CRUSTY BAGUETTE
\$3.00 PER PERSON

SALADS | SELECT 2 | ADD \$3.00 PER PERSON FOR AN ADDITIONAL SALAD CHOICE

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 | SELECT 3

Sandwiches are made using a selection of breads, buns and wraps, 3 pieces per person

FREE RANGE EGG SALAD tarragon, scallions & spinach, served in croissant - **V**
 SMOKED SALMON capers, shaved fennel, cream cheese & pickled onions on rye
 LOCAL PRAWN SALAD dill, red pepper and 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 | \$48.00 per person | min. 12 people

CHEF'S SOUP CREATION | ALWAYS VG & GF
SERVED WITH CRUSTY BAGUETTE
\$3.00 per person

SALADS | SELECT 3 | ADD \$3.00 PER PERSON FOR AN ADDITIONAL SALAD CHOICE

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 | SELECT 3

*Sandwiches are served on artisan breads, flatbreads & buns
Served with house made paprika shoestrings*

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

The Vancouver special buffet | from \$55.00 per person | min. 50 people

CHEF'S SOUP CREATION | ALWAYS VG & GF
\$3.00 per person

SERVED WITH BAKED ARTISAN BREADS


SALADS | SELECT 2 | ADD \$3.00 PER PERSON FOR AN ADDITIONAL SALAD CHOICE

- 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 peppers, and roasted garlic dressing, rooftop herbs - **GF / VG**
- CRISP CRUDITÊS with a variety of dips - **GF / V**

PLATTERS | SELECT 1

- A SELECTION OF CHEF'S CHOICE SUSHI (4 PCS PER PERSON) - **GF**
- SMOKED SALMON cream cheese, cranberry hazelnut crisp, onions and capers
- ASSORTED SLICED DELI MEATS AND CHEESE - **GF** served with crackers
- ANTIPASTO grilled marinated vegetables, bocconcini, prosciutto, olives, artichokes, salami (FOR AN ADDITIONAL \$2 PER PERSON) - **GF**

ENTRÉES | SELECT 2 | ADD \$6.00 PER PERSON FOR AN ADDITIONAL ENTRÉE CHOICE

- 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**
- ITALIAN VEGAN SAUSAGES caramelized onions, mushroom jus - **GF / VG**
- SLOW BRAISED 63 ACRES BEEF shaved thin, with balsamic thyme jus and pepper 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**
- STARBUCKS COFFEE AND TAZO TEAS

Hors D'oeuvres

COLD CANAPÉS | MIN. 2 DOZEN PER ITEM

	PRICE / 1 DOZEN
BLT – house cured bacon, oven dried local tomato, lettuce stack, mayo, brioche	\$45.00
SHRIMP ROLL – chipotle aioli, baby shrimp, mango, butter bun	\$45.00
SMOKED SALMON – on a rye cranberry cracker, with mustard butter and pickled onion	\$48.00
BEEF TARTAR – with black currant, pickles and house mayo - GF	\$46.00
GARDEN GAZPACHO – with Dungeness crab mini shooters - GF	\$47.00
COMPRESSED WATERMELON AND FETA BITE – rooftop mint and balsamic syrup - GF / V	\$44.00
ROAST TURKEY TOAST – brie spread, fresh strawberries	\$43.00
BABY TOMATO & BOCCONCINI – mustard green, pesto marinade - GF / V	\$44.00
SESAME DUCK PROSCIUTTO – maple cream, radish salad, on rice cracker - GF	\$44.00
PEMBERTON BEEF CARPACCIO – parmesan crisp, aioli, gremolata and micro greens - GF	\$48.00
VEGAN MINI TACO – with avocados - GF / VG	\$44.00
SESAME CONE ALBACORE TUNA TARTAR – wasabi, sesame oil and micro greens	\$50.00

HOT CANAPÉS | MIN. 2 DOZEN PER ITEM

PICKLE BRINED BUTTERMILK FRIED CHICKEN BITES – jalapeño honey - GF	\$44.00
ROASTED TOMATO BISQUE SHOOTERS -- GF/VG	\$44.00
MINI CROQUE-MONSIEUR – Morningstar farm raclette, country ham, brioche	\$44.00
PORK BAO BUN – hoisin, green onion and kimchi	\$47.00
CRABCAKE – rock crab, shrimp, chipotle aioli	\$50.00
MUSHROOM CAPS – roasted vegetables, goat cheese - GF / V	\$44.00
FRENCHED CHICKEN DRUMETTES – Jamaican jerk, caramelized pineapple dip - GF	\$46.00
SEARED SCALLOP – smoked carrot purée, pickled Kombu, puffed wild rice - GF	\$50.00
VEGETABLE QUINOA FALAFEL ‘LOLLIPOPS’ – chimichurri sauce - VG	\$44.00
PEMBERTON BEEF TENDERLOIN ON MINI YORKSHIRE PUDDING – horseradish crème fraîche	\$50.00
ARANCINI – leek, grana padano, marinara dip - V	\$ 44.00
CAULIFLOWER CROQUETTE – ricotta, cornmeal, mint, harissa labneh - GF / V	\$45.00
SHRIMP GYOZA – ponzu sauce	\$46.00
DUCK CONFIT SAUSAGE ROLLS – duck confit, puff pastry, house mustard	\$48.00

Carvery | Chef attended

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

BEEF STRIPLOIN | \$375.00 | SERVES 30 (3 weeks advance order)

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

JOHNSTON'S FARM PORCHETTA | \$600.00 | SERVES 75

Herb marinated – **GF**, served with Portuguese buns, chimichurri

SLOW ROASTED BARON OF BEEF - **GF** | \$750.00 | SERVES 100

Served with assorted artisan rolls, house pickles, horseradish, Dijon, mayo

WEST COAST OYSTER BAR | \$48.00 PER DOZEN | MIN. 5 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 | \$160.00 | SERVES 10

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

SEAFOOD TOWER | \$180.00 | 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 | \$180.00 | SERVES 10

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

CRUDITÉ PLATTER | \$160.00 | SERVES 20

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

Plated 3 or 4 Course Dinner | min 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 fraîche - **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

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 | SELECT 1 FOR THE GROUP

(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

ANGUS BEEF TENDERLOIN garlic rustic mash, smoked mushroom, bourbon demi, honey butter

3 course \$81.00 | 4 course \$91.00

ANGUS BEEF STRIPLOIN crispy smashed fingerling potato, rainbow carrot, mustard beet gastrique

3 course \$78.00 | 4 course \$89.00

BRAISED "48 HOUR" SHORT RIB braised in chocolate porter and chipotle, potato purée, orange salsa - **GF**

3 course \$76.00 | 4 course \$86.00

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

3 course \$91.00 | 4 course \$102.00

LINE CAUGHT LINGCOD smoked purple potato, tomato coconut sauce - **GF**

3 course \$76.00 | 4 course \$86.00



WILD SOCKEYE SALMON (Ocean Wise™ approved choice) – citrus brined, pan seared, orange soy glaze, coconut rice - **GF**

3 course \$75.00 | 4 course \$85.00



HAIDA GWAIL SABLEFISH maple miso, crispy polenta, apple slaw - **GF**

3 course \$81.00 | 4 course \$91.00

FARMCREST CHICKEN BREAST SUPREME yam mascarpone purée, prune demi

3 course \$65.00 | 4 course \$76.00

PEACE COUNTRY LAMB CHOPS pistachio mint crust, raisin Israeli couscous, and chimichurri - **GF**

3 course \$96.00 | 4 course \$112.00

VEGETARIAN ENTREE OPTIONS | 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 fraîche (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

Dinner buffets

Express dinner | \$78.00 per person | min. 8 people / max. 24 people

SERVED WITH WARM CRUSTY BAGUETTE

SALADS | SELECT 2 | ADD \$5.00 PER PERSON FOR AN ADDITIONAL SALAD CHOICE

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 | SELECT 2 | ADD \$10.00 PER PERSON FOR AN ADDITIONAL ENTREE CHOICE



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

neighborhood dinner buffets

The Westender | \$87.00 per person | min. 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 mussels, clams, prawns, cocktail sauce (ADD \$3.00 PER PERSON) - **GF**

ENTRÉES | 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 fresh herb and garlic crusted (ADD \$8.00 PER PERSON) AND \$150.00 FOR CHEF ATTENDED CARVING STATION - **GF**
- SPINACH & ARTICHOKE CANNELLONI roasted tomato sauce, mozzarella - **V**

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

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

the Coal Harbour | \$100.00 per person | min. 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 | SELECT 1

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

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

The south Vancouver | \$90.00 per person | min. 30 people

GRILLED NAAN BREAD 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 GOBHI 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

The Fraser Valley | \$78.00 per person | min. 25 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 peppers 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

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

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 | \$120.00 PER GALLON | 1 Gallon Serves 30 Guests

LIQUOR PUNCH | \$195.00 PER GALLON | 1 Gallon Serves 30 Guests

SPARKLING WINE PUNCH | \$185.00 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.

booking guidelines

FUNCTION GUARANTEES

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

A FINAL GUARANTEE IS REQUIRED 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 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.

booking guidelines

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.

GUEST PACKAGES & BOXES PLUS LOADING BAY

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