



PARADOX
— VANCOUVER —

CATERING MENU

BY AFTERDARK HOSPITALITY

CONTENTS



CHEF TOBIN BOOTHE

Rooted in a philosophy of goodness and excellence, Red Seal Executive Chef Tobin Boothe approaches each dish with the utmost respect. At every stage and with every ingredient, he dedicates himself to delivering care and attention, regardless of a dish's complexity.

Chef Tobin is meticulous in his selection of suppliers and products, prioritizing not just quality and reputation but also sustainability and ethical sourcing, often choosing to work directly with suppliers.

With two decades of professional cooking under his belt, Chef Tobin boasts a culinary range that spans from French Brasserie to Modern Fine Dining. He is adept at creating both intimate chef dinners and managing large-scale plated events and corporate banquets. His culinary expertise encompasses the classical foundations of French cuisine, enriched by Italian and Spanish influences, as well as the intricate flavours of Japanese, Thai, and Malaysian cuisines. His diverse experience includes roles in 1 and 3 Michelin-starred restaurants in London, private chef positions in France and Hawaii, and banqueting in 4 Diamond Hotels.

Chef Tobin's accolades are notable, having worked alongside celebrity chefs such as Heston Blumenthal and the late Anthony Sedlak.

01
YOUR TEAM

Tobin Boothe
Executive Chef



GRACIE ACUNA

EVENT COORDINATOR:

Meet Gracie, our event management specialist with over a decade of expertise in sales, customer relationships, and event execution. Gracie has a proven track record of managing events of all sizes, from cozy gatherings to grand professional conferences, across hotels, convention centers, and retreats. Her extensive experience has finely tuned her skills in client engagement, negotiation, and relationship-building, ensuring every event she oversees is a resounding success.

Gracie thrives in the hospitality industry, combining her strong organizational skills with a genuine passion for service to create seamless, memorable experiences for every client. She delights in the direct interactions with clients—taking the time to understand their needs, striving to exceed their expectations, and enjoying the satisfaction of their successful events. For Gracie, the ultimate reward is not just meeting goals but fostering lasting relationships and ensuring each event is a standout success that reinforces client trust and confidence.

Outside of her professional life, Gracie is a world traveler and culture enthusiast, which enhances her adaptability and enriches her perspective, further informing her strategic approach to event planning. An avid runner, she has completed a full marathon and is eagerly preparing for the NYC Marathon, aligning with her goals of perseverance and endurance. Gracie also immerses herself in leadership and business innovation literature, constantly seeking new ways to enhance her strategic approach and client interactions.



DANNY LEE

CATERING & CONFERENCE SERVICE MANAGER:

Meet Danny, whose passion and expertise have been the cornerstone of our catering and events team. With not only over 8 years in the hospitality industry, but also elevated his knowledge of wine and spirit through the esteemed WSET Level 1 and Level 2 Certificates.

Whether it's a meticulously planned wedding, an annual conference, or a once-in-a-lifetime travel experience, Danny's philosophy is simple yet profound: to create memorable experiences that last a lifetime, no matter the size of the event. His approach of never saying no—always offering alternatives—ensures that every interaction is not just a service but a partnership, making Paradox Vancouver the coveted venue it is today.

Beyond the professional, Danny is a person of depth and diverse interests. A pet lover at heart, a whisky aficionado, and a gaming enthusiast, he embodies the spirit of Vancouver. His artistic side, reflected in his tattoos and love for design and drawing, mirrors the creativity he brings to his work. Danny's love for exploring new culinary landscapes, coupled with his appreciation for good times with close friends and his knack for finding joy in every season—rain or shine—make him not just an exceptional professional but a remarkable human being.



02

SUPPLIER HIGHLIGHTS



We prioritize sourcing food that epitomizes quality and goodness, selecting from a range of internationally renowned products such as Australian Wagyu Beef, Hokkaido Scallops, and Italian Charcuterie. Equally, we champion premium locally sourced products, including Rosstown Chickens, Organic Greens, and Chinook Salmon. Our commitment extends beyond just quality and flavor; we are deeply committed to sustainability, ensuring that our choices benefit not just our customers but the environment as well.



LA BAGUETTE & L'ÉCHALOTE

This bakery prides itself on the exceptional quality of its bread, crafted with premium ingredients and traditional French techniques like slow fermentation. With nearly 40 years of expertise and a vast product range, it stands as a dependable and esteemed artisan bakery. Breads are made daily by hand, using natural ingredients, free from preservatives or artificial flavors. La Baguette & l'Echalote's dedication to excellence, rich experience, and focus on customer satisfaction distinctly sets it apart, guaranteeing a remarkable taste experience.



GLORIOUS ORGANICS

A cooperatively owned and award-winning collective based at Fraser Common Farm in Aldergrove, BC, stands out as a pioneering certified organic and salmon-safe farm. Committed to organic, nutritious, and delicious food, they champion sustainable and regenerative agriculture practices, ensuring soil, water, and ecosystem health. The collective's ethos of cooperation, communication, and community mirrors their sustainable farming principles.



TEALEAVES

Established in 1994, each cup of tea from this esteemed brand carries decades of wisdom. The favorite blends customers enjoy are handcrafted by skilled tea artisans in Vancouver, Canada, and meticulously packaged by passionate designers, reaching enthusiasts worldwide. These cherished blends have also become the preferred choice among Michelin-starred chefs and luxury hotels globally, attesting to their unparalleled quality and craftsmanship.



BARNSTON ISLAND HERBS

Owned by the Hoffmann family, has been supplying the finest fresh herbs and specialty produce to premier restaurants and hotels for over forty years from their farms in Surrey, BC. Their offerings include a variety of herbs, greens, mushrooms, and specialty fruits and vegetables, which have graced the tables of many favored eateries.



03

BREAKFAST



BREAKFAST BUFFET

All breakfast buffets are served with freshly brewed Umbria Coffee and Tealeaves Botanical Tea from Vancouver, Canada.

Breakfast menu available until 10:30 AM.

Minimum 20 guests (*Add \$15/Guest if below minimum*).

PARADOX CANADIAN BREAKFAST

\$54/Guest

Selection of Chilled Juices & Paradox's Fresh Pressed ABC Juice (Apple, Beet, Carrot)
Freshly Sliced, Seasonal Fruit & BC Berries
Assorted Cereals & Paradox Granola, Selection of Milk
Assortment of BC Baked Breads; Jams, Peanut Butter, Nutella
Freshly Baked Danishes & Pain Au Chocolat & Butter Croissants
BC Farm Fresh Free Run BC Eggs, Scrambled with Aged Cheddar & Chives
Applewood Smoked Bacon & Pork Banger Sausages
Fried Breakfast Kennebec Potatoes with Roasted Peppers & Onions
Maple Butter Belgian Waffles, Blueberry Compote, Chantilly, Quebec Maple Syrup

WEST END BREAKFAST

\$48/Guest

Selection of Chilled Juices & Paradox's ABC Juice (Apple Beet and Carrot)
Freshly Sliced, Seasonal Fruit & BC Berries
Parfait Bar; Paradox Granola, Dried Fruit, BC Honey, Plain & Vanilla Yogurt
Assorted Cereals & Selection of Milk
Assortment of Artisan BC Baked Breads; Jams, Peanut Butter, Nutella
Build your own Bagel; Smoked Sockeye Salmon, Whipped Cream Cheese, Red Onion Marmalade, Crisp Capers, Cucumber, Tomato
BC Farm Fresh Free Run Egg Frittata with Spinach, Goat Cheese, Mushrooms & Onions

WEST CAST CONTINENTAL

\$44/Guest

Selection of Chilled Juices
Freshly Sliced, Seasonal Fruit & BC Berries
Assorted Cereals & Paradox Granola, Selection of Milk
Assortment of BC Baked Breads; Jams, Peanut Butter, Nutella
Freshly Baked French Danishes & Pain Au Chocolat & Butter Croissants
BC Farm Fresh Peeled Hard-Boiled Eggs
BC Cottage Cheese Served with Macerated Grape Tomatoes, Red Onion & Extra Virgin Olive Oil

BREAKFAST BUFFET ENHANCEMENTS

Minimum 20 guests. Applied to all guests in the group and are priced per person in addition to the buffet.

CHILLED ENHANCEMENTS

Paradox's ABC Juice (<i>Apple, Beet, Carrot</i>)	\$10
Antioxidant: BC Blueberries & Pomegranate Yogurt Smoothie	\$10
Extreme Green Juice: Kale, Spinach, Pineapple, Celery, Ginger & Lemon	\$10
Granola Parfait; Paradox Granola, Vanilla & Greek Yogurt, Mixed Berries	\$10
Mild Canadian Cheeses, BC Grapes & Rosemary Crackers	\$10

HOT ENHANCEMENTS

Canadian Steel Cut Oats; Brown Sugar, Whole Milk, Compote	\$6
Quebec Maple Butter Belgian Waffle, Blueberry Compote, Chantilly	\$12
Quebec Maple Butter Buttermilk Pancakes, Blueberry Compote, Chantilly	\$9
Eggs Benedict; Canadian Back Bacon, Hollandaise Sauce, English Muffin	\$14
Eggs Royal: Smoked Salmon, Hollandaise Sauce, English Muffin	\$15
Baja Breakfast Wrap; Scrambled Free Run Eggs, Bacon, Black Bean Puree, Chipotle Aioli, Avocado, Xnipek Salsa, Tortilla	\$12

BEVERAGES

Freshly Brewed Coffee & Tealeaves assorted Botanical Tea from Vancouver, Canada	\$8
Soft Drinks, Regular and Diet	\$8
Red Bull (250ml)	\$10
Freshly Squeezed Juices; Apple, Orange, Grapefruit	\$8 or \$40/Pitcher
Bottled Water	\$7
Sparkling Mineral Water	\$8
2%, Skim, Almond, Oat or Soy Milk	\$25/Pitcher

04
THEMED
AM & PM
BREAKS

MORNING & AFTERNOON BREAKS

AM & PM Breaks are served with freshly brewed Umbria Coffee and Tealeaves Botanical Tea from Vancouver, Canada.

Minimum 25 guests (Add \$15/Guest if below minimum).

WEST COAST GUILT FREE BREAK *(jogging not included)* \$28/Guest

Paradox’s ABC Juice (Apple, Beet, Carrot)
Paradox Hummus with BC Baby Veg, Baby Carrots, Radish, Snap Peas
Mild Canadian Cheese with BC Grapes & Rosemary Crackers

PARADOX SALTY & SWEET BREAK \$26/Guest

Truffle Parmesan Popcorn & Salted Caramel Popcorn
Fresh Kennebeck Potato Chips with Kosher Salt & Black Garlic & Onion Dip
Gummy Worms & Smarties

CLASSIC COFFEE BREAK \$24/Guest

Red Bull (250ml)
Antioxidant: Blueberry & Pomegranate Yogurt Smoothie
Paradox Energy Bar with Almonds, Peanuts, Walnuts, Apricots, Dates, Cranberries, Chia Seeds & Honey

HIGH ENERGY BREAK \$29/Guest

Paradox Chocolate Bark with Michel Cluizel 70% Dark Chocolate, Pistachios & Dry Cranberries
Paradox Energy Bites; Made Fresh with Almonds, Peanuts, Walnuts, Cranberries, Apricots, Dates, Chia Seeds & BC Honey
Local Blueberries & Pomegranate Smoothie with Yogurt (can be made with Oat Milk or Soy Milk on pre order)

INDIVIDUAL BREAK ITEMS

Minimum of 3 orders per kind, maximum of 5 selections.

Paradox Fresh Made Lemon Loaf	\$60/Doz
Paradox Fresh Made Banana Bread	\$60/Doz
Assorted House Baked Cookies	\$60/Doz
Assorted Fruit Danishes & Pain Au Chocolat	\$60/Doz
Paradox Energy Bites – Nuts, Fruit, Chia Seeds & Honey	\$56/Doz
Double Dipped Chocolate Covered Strawberries	\$60/Doz
Paradox Salted Caramel Popcorn (serves 20 guests)	\$50/Bowl
Mini Assorted Cheesecake Pops	\$70/Doz
House Made Beignets with Vanilla Cream Filling	\$70/Doz
Sweet Treats of Petite Fours & Macarons	\$70/Doz
Truffle & Parmesan Popcorn (serves 20 guests)	\$50/Bowl
Baby Vegetable Crudité, Sesame & Scallion Cream Dip (serves 20 guests)	\$64/Platter
Fresh Kennebeck Potato Chips, Black Garlic & Onion Dip (serves 20 guests)	\$60/Bowl
Seasonal Whole BC Fruit	\$50/Doz
Mint Infused Seasonal Local Fruit & BC Berry Salad (serves 20 guests)	\$56/Bowl

05 LUNCH



LUNCH BUFFET

All lunch buffets are served with freshly brewed Umbria Coffee and Tealeaves Botanical Tea from Vancouver, Canada.

Lunch menu available from 11AM - 2PM.

Minimum 20 guests (Add \$15/Guest if below minimum).

THE DOWNTOWN WORKING LUNCH BUFFET

\$59/ Guest

SOUP

Paradox Artisan Soup Du Jour

SALADS Choose Two (2) of the following:

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

Edamame Salad with Cucumber, Snap Peas, Smoked Tofu, Celery, Greens, Sesame Dressing

Penne Piccole – Pasta Salad with Olive & Sun-Dried Tomato Pesto, Arugula, Capers, Heirloom Tomatoes & Fresh Parmesan

Cucumber, Mango, Jicama, Watermelon & Carrots with Tajin Viniagrette

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

Cajun Chicken Salad – Mixed Legumes, Roasted Corn, Red Peppers, Rice, Chipotle Crema

Mexican Street Food Salad – Sweet Corn, Sour Cream, Paradox Aioli, Tajin Chili, Feta & Lime

Classic Caesar Salad – Baby Gem Lettuce, House Croutons, Parmesan & Caesar Dressing

Greek Salad – Vine Ripe Tomatoes, Cucumbers, Red Onions, Feta, Olives & Oregano Dressing

Southern Style Potato Salad; Bacon, Roast Corn, Creamy Parmesan Dressing, Chili & Chives

Extreme Greens – Broccoli, Peas, Spinach, Fresh Herbs, Rice with Cumin Mango Vinaigrette

SANDWICHES Choose Three (3) of the following:

HOT

Sous Vide Turkey Breast, Cheddar, Cranberry Mayo, Butter Lettuce, Tomato, Cranberry Sourdough

Roast Beef, French Baguette with Gruyere Cheese, Arugula, Pickled Red Onion, Horseradish Mayo

Margherita Focaccia Bread; Fior De Latte, Fresh Basil, San Marzano Sauce

Pepperoni Focaccia Bread: San Marzano Sauce, Mozzarella, Spicy Honey Glaze

Canadiana Focaccia Bread; Pineapple, Ham, Mozzarella, San Marzano Sauce

COLD

Muffaletta – Mortadella, Provolone, Pickled Vegetables, Mayonnaise, Foccacia

Open Faced Panino with Proscuitto, Fior Di Latte, Tomato, Gem Lettuce on Ciabatta

Roast Beef, French Baguette with Cheddar Cheese, Lettuce, Pickles, Onions & Sweet Pickle Mayo

French Baguette with Honey Ham, Gruyere Cheese, Pickles, Honey Dijon Mayonnaise

Baby Shrimp, Sriracha & Egg Salad, Butter Lettuce, Brioche Bun

Fresh Crisp Veggies on a Baguette; Beef Steak Tomatoes, Crisp Iceberg Lettuce, Banana Peppers, Guacamole, Cheddar & Swiss, Honey Dijon Mayonnaise

DESSERTS From The Paradox Pastry Team

Mint Infused Seasonal Fruit & Berry Salad

Assortment of Fresh Made Petit Four – Mini Cakes, Mousse, Tarts



LUNCH BUFFET

THE ENGLISH BAY LUNCH BUFFET

\$62/ Guest

SOUP

Paradox Artisan Soup Du Jour

SALADS Choose Two (2) of the following:

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

Edamame Salad with Cucumber, Snap Peas, Smoked Tofu, Celery, Greens, Sesame Dressing

Penne Piccole – Pasta Salad with Olive & Sun-Dried Tomato Pesto, Arugula, Capers, Heirloom Tomatoes & Fresh Parmesan

Cucumber, Mango, Jicama, Watermelon & Carrots with Tajin Vinaigrette

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

Cajun Chicken Salad – Mixed Legumes, Roasted Corn, Red Peppers, Rice, Chipotle Crema

Mexican Street Food Salad – Sweet Corn, Sour Cream, Paradox Aioli, Tajin Chili, Feta & Lime

Classic Caesar Salad – Baby Gem Lettuce, House Croutons, Parmesan & Caesar Dressing

Greek Salad – Vine Ripe Tomatoes, Cucumbers, Red Onions, Feta, Olives & Oregano Dressing

Southern Style Potato Salad; Bacon, Roast Corn, Creamy Parmesan Dressing, Chili & Chives

Extreme Greens – Broccoli, Peas, Spinach, Fresh Herbs, Rice with Cumin Mango Vinaigrette

MAINS

Piri Piri Chicken with Rosssdown Farms Chicken Legs, Cilantro & Lime

Roasted Lingcod with Zarandeado Sauce of Citrus Aoili & Red Chili

Wild Mushroom Ravioli, Sundried Tomato Pesto Cream, Grape Tomatoes, Parmesan, Basil Oil

Jasmine Rice

DESSERTS From The Paradox Pastry Team

Mint Infused Seasonal Fruit & Berry Salad

Assortment of Fresh Made Petit Four – Mini Cakes, Mousse, Tarts

THE WEST COAST LUNCH BUFFET

\$62/ Guest

SOUP

Paradox Artisan Soup Du Jour

SALADS

Cucumber, Mango, Jicama, Watermelon & Carrots with Tajin Vinaigrette

Japchae Noodles; Peppers, Scallions, Shiitake, Carrot, Sesame Dressing

MAINS

Taiwanese Pepper Fried Chicken with Basil

Roast Lingcod, Ginger Soy Glaze, Baby Bok Choy

Nasi Goreng – Fried Rice with Kasup Manis, Shrimp

SWEETS

Mint Infused Seasonal Fruit & Berry Salad

Assortment of Fresh Made Petit Four – Mini Cakes & Mousse, Tartlets

LUNCH PLATED

CONTACT THE SALES DEPARTMENT IF YOU'RE WISHING A PLATED LUNCH FOR YOUR EVENT. THE EXECUTIVE CHEF CAN CREATE SOMETHING JUST FOR YOUR SPECIAL EVENT. TWO COURSE OR THREE COURSE LUNCHES ARE AVAILABLE.



06

RECEPTION



STATIONED DISPLAYS

Minimum 50 guests. Labour charges may apply for groups under 50.

MEZZE BAR

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

\$26/*Guest*

CHARCUTERIE & CHEESE

Italian Cured Meats, European Cheese Selection, Pickles, Mustard

\$32/*Guest*

DIM SUM

Pork Shiu Mai, Prawn Har Gow, Kimchi Chicken Gyoza, Vegetable Dumplings, Condiments

\$30/*Guest*

SUSHI

Salmon Nigiri, Tuna Nigiri, Dynamite & California Roll, Chopped Scallop Roll, Salmon Maki, Tuna Maki, Vegetarian Roll, Served with Wasabi & Soy Sauce

\$34/*Guest*

CHILLED SEAFOOD RAW BAR

Marinated Prawns, Acapulco Clam Cocktail, Smoked & Candied BC Salmon Rillette with Wasabi Aioli, Scallop Aguachile Verde, Bordeaux Muscles, Condiments

\$34/*Guest*

SWEET TREATS

Chefs Selection of French Pastries, Petite Fours, Mini Tarts, Mini Tiramisu

\$24/*Guest*

CHEF ATTENDED STATIONS

Minimum 50 guests. Labour charges may apply for groups under 50.

ABURI TORCH BAR

Sumesi – Wagyu Beef Sirloin, Sweet Prawn, Pacific Salmon, Jalapeno, Kewpie Mayo, Soy Glaze

\$36/*Guest*

PASTA BAR

Cheese Tortellini with Sundried Tomato La Crema Sauce Penne Piccole with Garlic Prawns, Pesto, Ricotta & Parmesan

\$30/*Guest*

BAO BAR

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

\$30/*Guest*

CHEVICHE STATION

Prawns, Scallops, Salmon with a Variety of Toppings & Fresh Juices
Toppings: Cucumber, Mango, Avocado, Charred Corn, Pickled Onions, Chives

\$32/*Guest*

MOTT 32 PEKING DUCK WITH MANDARIN PANCAKES

Hoisin Glaze, Pickled Cucumbers

\$32/*Guest*

RACK OF LAMB

Balsamic Glaze, Fresh Herbs, Salsa Verdi, Dijon

\$33/*Guest*

AAA PRIME RIB

Sauce Au Poivre, Horseradish, Mustard, on Focaccia

\$34/*Guest*



CANAPES

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

COLD SEAFOOD

Smoked Salmon, Avocado Mousse, Miso Cream Cheese, Tartlet	\$70
Salmon Rillette Tartlet with Chinook & Candied Salmon, Wasabi Aioli	\$70
Tuna Poke Tartlet, Cucumber, Avocado, Gochujang, Sesame	\$70
Torched Albacore Tuna with Mango Pico, Avocado Mousse, Sesame	\$70
Baby Shrimp Cocktail, Micro Greens, Avocado Mousse, Marie Rose Sauce	\$70
Devil Eggs, Marie Rose, Osietra Caviar	\$74

COLD MEATS

Prosciutto Tartlet with Fior De Latte, Grape Tomato, Balsamic Pearl	\$74
Wagyu Beef Tartare, Edible Basket, Sous Vide Egg Yolk, Black Garlic Aioli	\$74

COLD VEGETARIAN

Smoked Tofu Poke Tartlet, Avocado Mousse, Mango, Gochujang	\$68
Golden Pickled Beet Tartare Cornet, Miso Cream Cheese	\$68
Wild Mushroom Duxelle Tartlet, Porcini Mascarpone, Truffle	\$68
Ricotta & Pistacchio Cone with Basil & Honey	\$68

HOT SEAFOOD

Crab Neptune Vol Au Vent, with Cream Cheese	\$72
Thai Prawn & Fish Cake with Chili Sauce	\$70
Crab Croquette with New Orleans Remoulade	\$70

HOT MEATS

Taiwanese Pepper Chicken Bites, Fried Basil	\$70
Thai Chicken Bites with Peanut Sauce	\$70
Braised Beef Short Rib in Miso, Honey & Ginger Tartlet, Gruyere	\$70
Cantaloupe Arancini with Grana Pandano, Mascarpone & Prosciutto	\$70
BBQ Pork, Char Siu Sauce	\$70
Nashville Hot Chicken Slider, Pickles & Cabbage	\$70
Lamb Kofta, Mint Chutney	\$72

HOT VEGETARIAN

Baked Brie Tartlet with Gooseberry	\$70
Crisp Cauliflower Bites, Gochujang Sauce, Puffed Rice	\$66
Panko Crusted Camembert, Sweet Chili	\$64
Shaved Vegetable Fried Spring Rolls; Plum Sauce	\$60
Vegetable Samosa, Mango Chutney	\$62
Mini Grilled Cheese, Tomato, Cornichon	\$62
Veggie Gyoza – Gochujang Sauce	\$62

07 DINNER



DINNER BUFFET

All dinner buffets served with a selection of Artisan rolls, freshly brewed Umbria Coffee and Tealeaves Botanical Tea from Vancouver, Canada.

Minimum 25 guests (Add \$15/Guest if below minimum).

THE CITY LIGHTS DINNER BUFFET

\$109/Guest

SOUP

Chef Artisan Soup Du Jour

SALADS

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

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

Penne Piccole – Pasta Salad with Olive & Sun-Dried Tomato Pesto, Arugula, Capers, Heirloom Tomatoes & Fresh Parmesan

PLATTER

International & Canadian Cheese, Cornichons, Olives, Grainy Mustard, Baby Carrots, Radishes, Assorted Crackers

HOT MAINS

Roast Chicken Breast, Sherry Veloute with Tarragon & Dijon, Sautéed Mushrooms & Broccolini

Chinook Salmon, Soy Miso Beurre Nantais, Bok Choy & Radish

Wild Mushroom Ravioli, Sundried Tomato Pesto Cream, Grape Tomatoes, Parmesan, Basil Oil

Rosemary, Garlic & Olive Oil Pomme Puree

Ginger Dressed Beluga Lentils & Wild Rice with Sautéed Mushrooms & Roasted Cauliflower

SWEET BITES From The Paradox Pastry Team

Maple Pecan Tartlet

Michel Cluizel 70 % Chocolate Mousse

Matcha Mousse Tartlets

Mini Tiramisu

Mini New York Cheesecake

Mint Infused Seasonal Fruit & Berry Salad

THE PARADOX CUSTOM GALA DINNER BUFFET \$128/Guest

SOUP

Chef's Artisan Soup Du Jour

SALADS Choose Three (3) of the following:

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

Edamame Salad with Cucumber, Snap Peas, Smoked Tofu, Celery, Greens, Sesame Dressing

Penne Piccole – Pasta Salad with Olive & Sun-Dried Tomato Pesto, Arugula, Capers, Heirloom Tomatoes & Fresh Parmesan

Cucumber, Mango, Jicama, Watermelon & Carrots with Tajin Viniagrette

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

Cajun Chicken Salad – Mixed Legumes, Roasted Corn, Red Peppers, Rice, Chipotle Crema

Mexican Street Food Salad – Sweet Corn, Sour Cream, Paradox Aioli, Tajin Chili, Feta & Lime

Classic Caesar Salad – Baby Gem Lettuce, House Croutons, Parmesan & Caesar Dressing

Greek Salad – Vine Ripe Tomatoes, Cucumbers, Red Onions, Feta, Olives & Oregano Dressing

Southern Style Potato Salad; Bacon, Roast Corn, Creamy Parmesan Dressing, Chili & Chives

Extreme Greens – Broccoli, Peas, Spinach, Fresh Herbs, Rice with Cumin Mango Vinaigrette

PLATTERS Choose One (1) of the following:

Charcuterie with Italian Cured Meats, Artisan Cheeses, Pickles & Olives

Chilled Seafood: Marinated Prawns, Acapulco Clam Cocktail, Smoked & Candied Salmon

Rillettes with Wasabi Aioli, Condiments

HOT MAINS Choose Three (3) of the following:

Roast Chicken Breast, Sherry Veloute with Tarragon & Dijon, Sautéed Mushrooms & Broccolini

Chinook Salmon, Soy Miso Buerre Nantais Bok Choy & Radish

Miso Glazed Sablefish, Yuzu & Tobiko Beurre Nantais, Bok Choy & Radish

Char Siu BBQ Pork Belly, Bok Choy & Radish

Boneless Beef Short Rib, Braised with Miso, Honey & Ginger, Broccolini

Wild Mushroom Ravioli, Sundried Tomato Pesto & Cream, Grape Tomatoes, Parmesan, Basil Oil

Cheese Tortellini, 3 Cheese Sauce of Blue, Cheddar & Gruyere, Chives & Red Peppers

Ricotta & Spinach Cannelloni with Pomodoro Sauce, Grana Padano

STARCHES Choose Two (2) of the following:

Rosemary, Garlic & Olive Oil Pomme Puree

Lemongrass & Coconut Infused Jasmine Rice & Cilantro

Ginger Dressed Beluga Lentils & Wild Rice with Roasted Beets & Wild Mushrooms

Couscous, Chermoula, Red Peppers & Spanish Onions

DESSERTS From The Paradox Pastry Team

Maple Pecan Tartlet

Michel Cluizel 70 % Chocolate Mousse

Matcha Mousse Tartlets

Mini Tiramisu

Mini New York Cheesecake

Mint Infused Seasonal Fruit & Berry Salad

DINNER PLATED

Each plated experience is accompanied by sliced fresh potato baguette, piped flavoured butter, Umbria Coffee & Tealeaves Botanical Tea from Vancouver, Canada.

Guest to select one item for each course for all guests (3 course includes 1 Soup or Salad, 1 Entrée, & 1 Dessert). All guests in the group will have the same set menu. However, if you'd like to enhance the experience by offering a pre-ordered choice of two Main Courses, an additional charge of \$15 per guest will apply.

The listed price for each Main Course includes a 3-course dinner: your choice of a Soup or Salad, one Main Course, and one Dessert.

- To include both Soup and Salad with your Main Course, and Dessert, add \$10 per guest.
- To add an Entrée as 4th course (Soup or Salad, Entrée, Main Course, and Dessert), add \$20 per guest.

THE PARADOX HOTEL PLATED DINNER MENU

\$99/ Guest

SOUPS

Potato & Leek Velouté

Wild Mushroom Soup, Porcini Crema, Truffled Crostini, Pickled Shimeji

Celeriac & Cauliflower Truffle Soup with Parmesan & Torsades Au Fromage

Lobster Bisque; Scallop & Prawn Terrine, Tarragon Oil, Rice Cracker

SALADS

Organic Greens Salad; Multicolored Tomatoes, Cucumbers, Shaved Baby Vegetables, Aged Cheddar, Apple Cider Dressing, Buttermilk Ranch, Crispy Potato Strings

Caesar Salad; Baby Gem Lettuce, Kale, Parmesan, Deep Fried Garbanzo Beans

Salad of Beets, Berries & Goat Cheese – Edible Earth, Kale, Pumpkin Seeds, Blueberry Pomegranate Dressing

Multicoloured Heirloom Tomatoes with Whipped Ricotta, Olive & Pine Nut, Balsamic Vinaigrette, Basil Oil, Frisee, Manchego

Salad of Poached Pear & Blue Cheese; Organic Greens, Blue Cheese Dressing, Candied Pecans, Pear Vinaigrette

ENTRÉE (4TH COURSE OPTION)

+ \$20/ Guest

Salmon Crudo, Fried Garlic & Chili Oil, Scallions, Snap Pea, Edamame, Ginger Dressing, Rice Cracker

Sous Vide Duck Breast, Hoisin Orange Viniagrette, Pickled Cucumber, Fried Won Ton, Baby Greens

Tuna Tataki with Cucumber, Edamame, Yuzu Caviar, Togarashi Mayonnaise, Organic Greens, Sesame Dressing, Rice Puff

Certified Angus Beef Tenderloin Carpaccio: Black Garlic Aioli, Cured Yolk, Parmesan, Arugula

MAIN COURSE

Half Roast Cornish Game Hen with Truffle Butter, Ginger Dressed Baby Potatoes, Carrot Anise Puree, Dijon & Tarragon Jus, Broccolini, Baby Carrot

\$108/ Guest

Sablefish; Miso Glazed, Compressed Rice Cake, Yuzu Buerre Nantais with Tobiko, Bok Choy, Radishes

\$114/ Guest

Chinook Salmon; Beluga Lentils Ginger, Sesame Dressing, Soy Miso Buerre Nantais, Bok Choy, Radishes

\$102/ Guest

Braised Canadian Certified Angus Beef Short Rib with Miso, Honey & Ginger, Scallion Pommes Puree, Baby Carrot, Broccolini

\$114/ Guest

Grilled Canadian Certified Angus Beef Striploin; Truffle Potato Pave, Peppercorn Sauce, Baby Carrot, Broccolini

\$109/ Guest

Grilled Canadian Beef Tenderloin; Truffle Potato Pave, Peppercorn Sauce, Baby Carrot, Broccolini

\$125/ Guest

Vegetarian Options: *(Included with Main Course Choice for Dietary Restrictions)*

Wild Mushroom Ravioli, Sundried Tomato Veloute, Wild Mushrooms, Broccolini, Parmesan, Basil Oil

\$102/ Guest

Quinoa Vegetarian Bowl; Gochujang Sesame Sauce, Fried Tofu, Edamame, Red Peppers *(Vegan)*

\$102/ Guest

PLATED DESSERTS Choose One (1) of the following:

White Chocolate Mousse; Earl Grey Sponge, Kahlua Reduction

Opera Cake – Dark Chocolate Ganache, Coffee Buttercream, Jaconde Sponge, Roasted Hazelnut, Gold Flake & Mini Macaron

Matcha Tiramisu, Green Tea Glaze, Fresh Local BC Berries, Gold Flakes

Lemon Tart with Blueberry Compote, Blueberries & Meringue Kisses

New York Cheesecake; White Chocolate, Mixed Berry Compote

(Allergy option available upon request & customized)



08

LATE NIGHT



AFTER DARK SNACKS

Priced per guest or per dozen. Minimum of 3 dozen per kind.

Minimum 30 guests.

Late night menus are available from 10:00PM to 12:00AM.

CANAPES

Pollpette – Small Beef Meatball, Pomodoro, Parmesan	\$72/Doz
Mini Beef Cheese Burger	\$72/Doz
Nashville Hot Chicken Slider, Pickles & Cabbage	\$72/Doz
Korean Fried Chicken Bites, Gochujang	\$74/Doz
Vegetable Samosa, Mango Chutney	\$66/Doz
Shaved Vegetable Fried Spring Rolls; Plum Sauce	\$66/Doz
Panko Crusted Prawns, Chipotle Mayo	\$70/Doz
Crisp Buffalo Cauliflower Bites, Blue Cheese Cream	\$66/Doz
Fries with Truffle & Parmesan	\$9/Guest

HOT & COLD STATIONS

FOCACCIA FLATBREAD Choose Two (2) of the following:	\$28 each (8 slices)
Margherita; Fior De Latte, Fresh Basil, Pomodoro Sauce	
Pepperoni; Pomodoro Sauce, Mozzarella, Honey Glaze	
Canadiana; Pineapple, Ham, Mozzarella, Pomodoro Sauce	

SUSHI	\$34/Guest
Salmon Nigiri, Tuna Nigiri, Dynamite & California Roll, Chopped Scallop Roll, Salmon Maki, Tuna Maki, Vegetarian Roll, served with Wasabi & Soy Sauce	

DESSERTS From The Paradox Pastry Team	\$24/Guest
Sweet Treats	
Maple Pecan Tartlet	
Michel Cluizel 70 % Chocolate Mousse	
Matcha Mousse Tartlets	
Mini Tiramisu	
Mini New York Cheesecake	



PARADOX

10 POLICIES



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. Plated Menus

Our plated dinner includes one starter, one main course, and one dessert (3 courses).

- Upgrade to a four-course meal with two starters (soup and salad), one main course, and one dessert for an additional \$10 per person, plus tax and service charge.
- To add an extra entrée (soup or salad, entrée, main course, and dessert), add \$20 per person.

2. Pre-Selected Main Course Options

For main course selections, you may pre-select up to three choices, with at least one vegetarian or vegan option included. The initial guest count must be confirmed 14 days prior to the event, and the final count, along with a seating chart indicating each guest's entrée choice, must be provided at that time. Additional \$15 for dinner surcharge per guest prior to tax and service charge will apply.

FOOD ALLERGIES & DIET RESTRICTIONS

If any guests in your group have food allergies, please provide their names and details of their allergies at least 7-10 business days before the event so we can take the necessary precautions when preparing their meals. Upon request, we will provide full ingredient information for any items served.

Failure to provide this information will result in your agreement to indemnify and hold us harmless from any liability or claims related to personal injury. We will do our best to accommodate special dietary restrictions; however, requests made less than 5 business days before the event may not be guaranteed.

FUNCTION GUARANTEES

All final attendance guarantees, meal pre-selections, and dietary restrictions must be communicated to the Hotel no later than fourteen (14) days before the event. This will be considered the minimum guarantee and may not be reduced. Any increases to the guarantee within seven (7) days of the event are subject to food availability and surcharges.

The Hotel will prepare and set 5% above the guaranteed number. Food & Beverage choices for the overset will be based on availability and at the Hotel's discretion. If no guarantee is received, the original contracted number or the actual number of guests served—whichever is greater—will be charged.

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

A Chef's fee of \$200 will be applied per Chef Attended Station.

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 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 & Resorts Group. 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 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 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 11:30AM and 5:00PM, 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.



