

PARADOX

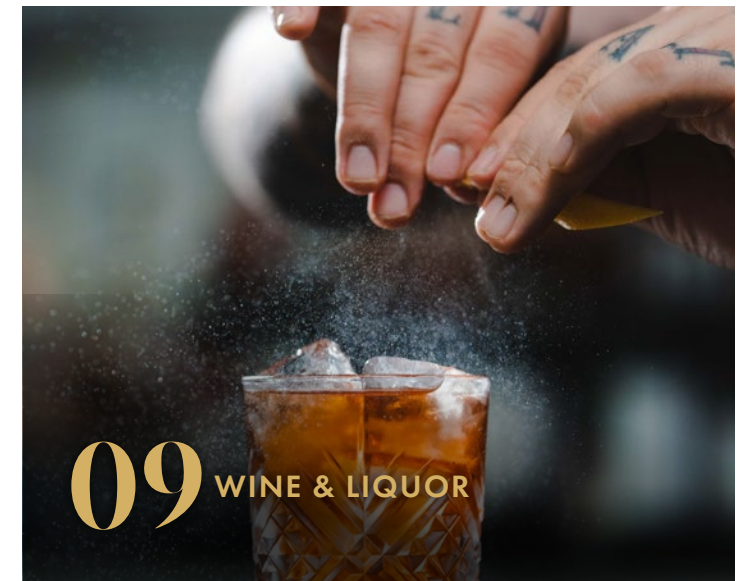
— HOTEL VANCOUVER —

Catering Menu

By Afterdark Hospitality



CONTENTS



CONTENTS

01 YOUR TEAM

Chef Tobin
Boothe
Danny Lee
Gracie Acuna



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.





PARADOX
HOTEL

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 Hotel 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.



Gracie Acuna

EVENT COORDINATOR:

Meet Gracie, our seasoned 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.



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.

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.



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.



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
Breakfast Buffet
Enhancement
Beverages





PARADOX
HOTEL VANCOUVER

Breakfast Buffet

All breakfast buffets served with freshly brewed Umbria Coffee & Rishi Teas.
Available until 10:30 a.m. Minimum 20 guests (Add \$5/Guest if below minimum).



CONTINENTAL

Selection of Chilled Juices & Chef's Blend
Freshly Sliced, Seasonal Fruit & Berries
Natural & Fruit Yogurts
Assorted Cereals & Paradox Granola, Selection of Milk
Freshly Baked Danishes & Pastries
Assortment of Breads; Jams, Peanut Butter, Nutella

\$38 per person

RISE & SHINE BREAKFAST

Selection of Chilled Juices & Paradox's ABC Juice (Apple Beet and Carrot)
Freshly Sliced, Seasonal Fruit & Berries
Parfait Bar; Paradox Granola, Dried Fruit, Honey, Plain Yogurt
Assorted Cereals & Selection of Milk
Assortment of Breads; Jams, Peanut Butter, Nutella
Peeled Hard Boiled Eggs
Build Your Own Bagel; Smoked Salmon, Cream Cheese, Crispy Capers, Red Onion Marmalade
Free Run Egg Frittata; Wild Mushrooms, Kale Pesto & Parmesan

\$42 per person

ALL CANADIAN BREAKFAST

Selection of Chilled Juices & Paradox's ABC Juice
Freshly Sliced, Seasonal Fruit & Berries
Natural & Fruit Yogurts
Assorted Cereals & Paradox Granola, Selection of Milk
Freshly Baked Danishes & Pastries
Assortment of Breads; Jams, Peanut Butter, Nutella
Free Run Scrambled Eggs, Cheddar & Chives
Maple Smoked Bacon & Pork Sausages
Fried Breakfast Potatoes with Peppers & Onions
Buttermilk Pancakes with Maple Butter, Maple Syrup, Blueberry Compote, Chantilly

\$48 per person



A labour fee of \$300 will be charged for groups of less than 25 guests. Breakfast menus are available until 10:30 a.m.

Breakfast Buffet Enhancements

Prices in addition to buffet per person.

CHILLED ENHANCEMENTS

Paradox's ABC Juice, (Apple, Beet, Carrot)	<i>\$9 per person</i>
Anti Oxidant: Blueberry & Pomegranate Yogurt Smoothie	<i>\$9 per person</i>
Extreme Green Juice: Kale, Spinach, Pineapple, Celery, Ginger & Lemon	<i>\$9 per person</i>
Granola Parfait; Paradox Granola, Infused Yogurt, Mixed Berries	<i>\$9 per person</i>
Italian Cold Cuts & European Cheese	<i>\$12 per person</i>

HOT ENHANCEMENTS

Canadian Steel Cut Oats; Brown Sugar, Whole Milk, Compote	<i>\$6 per person</i>
Maple Butter Pancakes	<i>\$8 per person</i>
Free Run Egg Frittata; Wild Mushrooms, Kale Pesto & Parmesan	<i>\$8 per person</i>
Egg Royal Benedict; Smoked Salmon, Chives, Hollandaise Sauce	<i>\$10 per piece (minimum order 12)</i>
Chef Attended Free Run Egg Omelet Station	<i>\$14 per person</i>
Chef Attended Waffle Station – Blueberry Compote, Maple Syrup, Chantilly	<i>\$10 per person</i>
Baja Breakfast Wrap; Scrambled Free Run Eggs, Back Bacon, Lettuce, Tomato, Chipotle Aioli, Crispy Tortillas, Avocado, Salsa	<i>\$10 per person</i>



BEVERAGES

Freshly Brewed Coffee and Selection of Rishi Teas	<i>\$7 per person</i>
Soft Drinks, Regular and Diet	<i>\$7 per person</i>
Red Bull (250ml)	<i>\$12 per person</i>
Freshly Squeezed Juices; Apple, Orange, Grapefruit	<i>\$8 per glass or \$40 per pitcher</i>
Fiji Bottled Water	<i>\$7 per person</i>
Sparkling Mineral Water	<i>\$8 per person</i>
2% Skim, Almond, Oat or Soy Milk	<i>\$25 per pitcher</i>

Chef's fee of \$200 will be applied per station.
A labour fee of \$300 will be charged for groups of less than 25 guests. Breakfast menus are available until 10:30 a.m.



04 THEMED AM & PM BREAKS

Chef's offering
of coffee & tea
break packages
Beverages

Coffee & Tea Breaks

AM & PM Breaks served with freshly brewed Umbria Coffee & Rishi Teas.
Minimum 25 Guests.

WELLNESS

Paradox's ABC Juice, (Apple, Beet, Carrot)
Vegetable Crudit , Sesame & Scallion Creamy Dip
Root Vegetable & Potato Chips, Black Garlic & Onion Dip
Mint Infused Seasonal Fruit & Berry Salad

\$24 per person

SWEET & SALTY

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

\$24 per person

ENERGY BREAK

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

\$24 per person

A labour fee of \$300 will be charged for groups of less than 25 guests. Breakfast menus are available until 10:30 a.m.

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Individual Break Items

Seasonal Whole Fruit	<i>\$48 per dozen</i>
Mint Infused Seasonal Fruit & Berry Salad (Serves 20 Guests)	<i>\$48 per bowl</i>
Selection of House Baked Cookies	<i>\$48 per dozen</i>
Assorted Muffins & Danishes	<i>\$48 per dozen</i>
Paradox Energy Bars	<i>\$48 per dozen</i>
Double Dipped Chocolate Covered Strawberries	<i>\$48 per dozen</i>
Chocolate & Salted Caramel Popcorn (Serves 20 Guests)	<i>\$48 per bowl</i>
Mini Assorted Cheesecake Pops	<i>\$48 per dozen</i>
Chef's Choice of Petite Fours & Macarons	<i>\$48 per dozen</i>
Truffle & Parmesan Popcorn (Serves 20 Guests)	<i>\$48 per bowl</i>
Baby Vegetable Crudit�, Sesame & Scallion Cream Dip (Serves 20 Guests)	<i>\$48 per platter</i>
Root Vegetable & Hand Cut Potato Chips, Black Garlic & Onion Dip (Serves 20 Guests)	<i>\$48 per bowl</i>

05 LUNCH

Lunch Buffet
Lunch Plated
custom options
upon request



Lunch Buffet

All lunch buffets served with freshly brewed Umbria Coffee & TeaLeaves.
Available from 11:00 a.m. to 2:00 p.m. Minimum 20 guests (Add \$5/Guest if below minimum).

THE WESTEND WORKING LUNCH BUFFET

SOUP

Chef's Soup (Vegetarian)

SALADS Choose Two (2) of the following:

Superfood Salad – Hand Picked Living Greens, Fresh Bc Berries, Greek Feta, Toasted Almonds, Hemp Seeds, Quinoa & Wild Rice with Blueberry Pomegranate 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

Jicama Coleslaw – Shaved Fennel & Cabbage & Baby Vegetables, Chimichurri

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

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

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

SANDWICHES Choose Three (3) of the following:

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

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

Roast Beef, French Baguette with Cheddar Cheese, Arugula, Pickled Red Onion, Horseradish Mayonnaise

Spicy Chicken "Waldorf" with Apples & Walnuts

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

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

BC Smoked Salmon, Dill Sour Cream, Red Onion Jam, Hand Picked Lettuce, Tortilla Wrap

Prosciutto & Brie Cheese, Grilled Pear, Arugula, Focaccia

Roasted Veggie on Ciabatta; Zucchini, Peppers, Red Onion, Banana Peppers, Guacamole, Cheddar, Chipotle Mayonnaise, Butter Lettuce

SWEETS

Mint Infused Seasonal Fruit & Berry Salad

New York Style Cheesecake, Chocolate Mousse & Mini Maple Pecan Tarts

\$55 per person



A labour fee of \$300 will be charged for groups of less than 25 guests. Lunch menus are available from 11:00 a.m. to 2:00 p.m.



Lunch Buffet

All lunch buffets served with freshly brewed Umbria Coffee & TeaLeaves.
Available from 11:00 a.m. to 2:00 p.m. Minimum 20 guests (Add \$5/Guest if below minimum).

MEDITERRANEAN LUNCH BUFFET

SOUP

Chef's Soup (Vegetarian)

SALADS Choose Two (2) of the following:

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

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

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

FLATBREAD Choose Three (3) of the following:

Classic Margherita; Fioffe De Latte, Fresh Basil, San Marzano Sauce

Pepperoni, San Marzano Sauce, Mozzarella, Honey Glaze

Canadiana; Pineapple, Ham, Mozzarella, San Marzano Sauce

Al Funghi Tartufo Bianca; Crimini Mushrooms, Mozzarella, Truffle Oil, Balsamic, Bechamel, Parmesan

Bianca; Bechamel, 3 Cheese, Green Grapes, Pine Nuts, Pesto Sauce

SWEETS

Mint Infused Seasonal Fruit & Berry Salad

Chocolate Mousse & Mini Tiramisu

\$60 per person

A labour fee of \$300 will be charged for groups of less than 25 guests. Lunch menus are available from 11:00 a.m. to 2:00 p.m.



Lunch Buffet

All lunch buffets served with freshly brewed Umbria Coffee & TeaLeaves. Available from 11:00 a.m. to 2:00 p.m. Minimum 20 guests (Add \$5/Guest if below minimum).

THE ENGLISH BAY LUNCH BUFFET

SOUP

West Coast Seafood Chowder

SALADS Choose Two (2) Of The Following:

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

MAINS Choose Three (3) of the following:

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

Salmon, Spicy Green Beans, Puffed Rice, Kimchi Beurre Blanc

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

Beluga Lentils with Truffled Mushrooms & Roasted Cauliflower

SWEETS

Mint Infused Seasonal Fruit & Berry Salad

New York Style Cheesecake, Chocolate Mousse & Mini Tiramisu

\$60 per person

A labour fee of \$300 will be charged for groups of less than 25 guests. Lunch menus are available from 11:00 a.m. to 2:00 p.m.

Lunch Buffet

All lunch buffets served with freshly brewed Umbria Coffee & TeaLeaves. Available from 11:00 a.m. to 2:00 p.m. Minimum 20 guests (Add \$5/Guest if below minimum).

THE COAL HARBOUR LUNCH BUFFET

SOUP

Roasted Kabocha Squash Soup

SALADS Choose Two (2) of the following:

Jicama Coleslaw – Shaved Fennel & Cabbage & Baby Vegetables, Chimichurri

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

MAINS Choose Three (3) of the following:

Korean Style Sweet & Spicy Boneless Fried Chicken

Roast Lingcod, Ginger Soy Glaze, Baby Bok Choy

Ginger Fried Beef, Scallion, Crisp Farkay Noodles, Gailan

Vegetable Fried Rice with Carrots, Peas, Eggs, Scallions, Ginger, Garlic, Soy

SWEETS

Mint Infused Seasonal Fruit & Berry Salad

Matcha Mousse Tartlets

Mini Tiramisu

\$60 per person

A labour fee of \$300 will be charged for groups of less than 25 guests. Lunch menus are available from 11:00 a.m. to 2:00 p.m.



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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

- Displays & Platters
- Carvery & Action Stations
- Canapes
- Sweet Treats



sweet

Stationed Displays

MEZZE BAR *\$24 per person*

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

CHARCUTERIE & CHEESE *\$30 per person*

Italian Cured Meats, European Cheese Selection, Pickles, Mustard

DIM SUM *\$34 per person*

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

SUSHI *\$34 per person*

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

CHILLED SEAFOOD RAW BAR *\$36 per person*

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

SWEET TREATS *\$24 per person*

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



Chef Attended Stations

(Groups under 50 labor charges may apply)

ABURI TORCH BAR *\$36 per person*

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

PASTAS *\$30 per person*

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

BAO *\$30 per person*

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

CHINOOK SALMON *\$24 per person*

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

PEKING DUCK *\$26 per person*

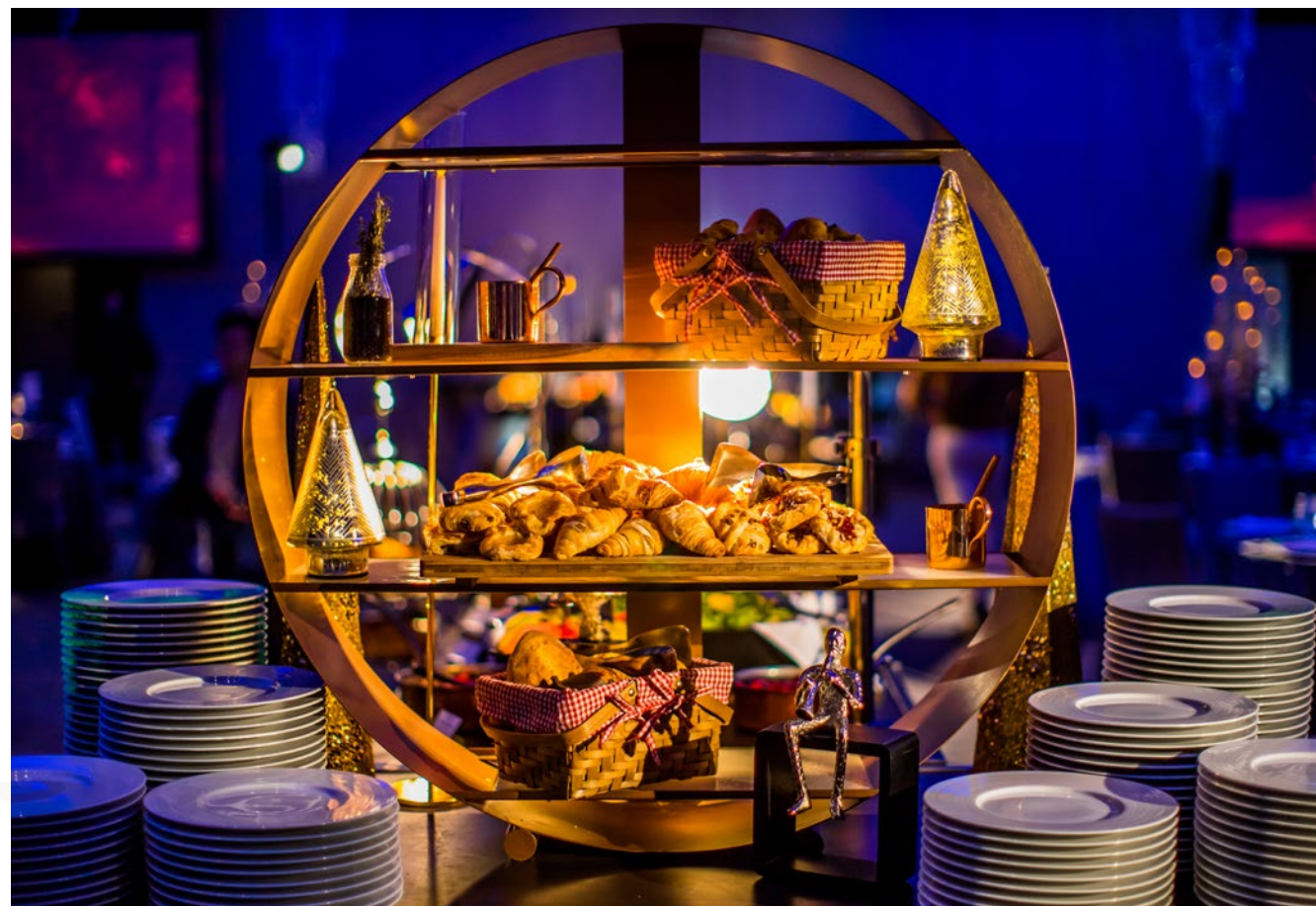
Scallion Pancakes, Hoisin Glaze, Pickled Cucumbers

RACK OF LAMB *\$26 per person*

Salsa Verdi, Dijon, Herb Crust

AAA PRIME RIB *\$30 per person*

Sauce Au Poivre, Horseradish, Mustard, on Focaccia



canapes



Canapes Priced per dozen.

COLD

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

HOT

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

07 DINNER

Dinner Buffet
Dinner Plated



Dinner Buffet

All dinner buffets served with a selection of Artisan rolls, freshly brewed Umbria Coffee & TeaLeaves. Minimum 25 guests (Add \$5/Guest if below minimum).

THE CITY LIGHTS DINNER BUFFET

SOUP

Chef's Vegetarian Seasonal Soup

SALADS

Superfood Salad – Hand Picked Living Greens, Fresh BC Berries, Greek Feta, Toasted Almonds, Hemp Seeds, Quinoa & Wild Rice with Blueberry Pomegranate Vinaigrette
Brassica Salad – Grilled Broccolini, Kale, Cabbage, Cauliflower with Lentils, Toasted Pumpkin Seeds & Green Goddess Dressing

PLATTER

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

HOT MAINS

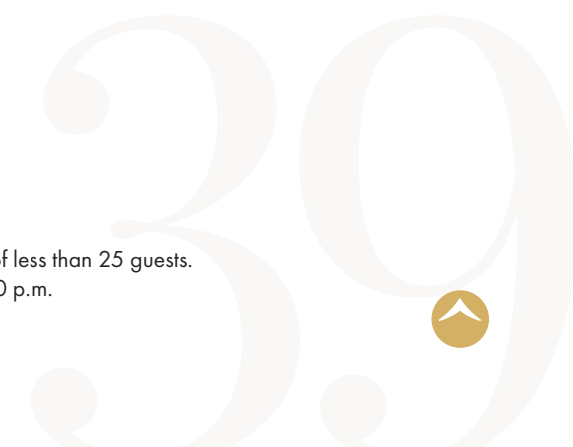
Searched Chicken Breast, Wild Mushrooms, Sherry Veloute with Dijon & Tarragon
Salmon, Spicy Green Beans, Puffed Rice, Kimchi Beurre Blanc
Wild Mushroom Ravioli, Sundried Tomato Pesto, Grape Tomatoes, Parmesan, Basil Oil
Rosemary, Garlic & Olive Oil Pomme Puree
Beluga Lentils with Truffled Mushrooms & Roasted Cauliflower

SWEET TREATS FROM OUR PASTRY CHEF

Mint Infused Seasonal Fruit & Berry Salad
New York Cheesecake
Chocolate Mousse
Mini Tiramisu

\$98 per person

A labour fee of \$300 will be charged for groups of less than 25 guests.
Lunch menus are available from 11:00 a.m. to 2:00 p.m.



Dinner Buffet

All dinner buffets served with a selection of Artisan rolls, freshly brewed Umbria Coffee & TeaLeaves.
Minimum 25 guests (Add \$5/Guest if below minimum).

THE PARADOX CUSTOM GALA DINNER BUFFET

SOUP

Chef's Vegetarian Seasonal Soup

SALADS Choose Three (3) of the following:

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

Jicama Coleslaw – Shaved Fennel & Cabbage & Baby Vegetables, Chimichurri

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

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

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

PLATTER Choose One (1) of the following:

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

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

HOT MAINS Choose Three (3) of the following:

Seared Chicken Breast, Sherry Veloute with Mushrooms, Dijon & Tarragon

Chinook Salmon, Spicy Green Beans, Puffed Rice, Kimchi Beurre Blanc

Miso Glazed Sablefish, Garlic Gailan, Yuzu Infused Beurre Blanc with Ikura & Chives

Char Siu BBQ Pork Belly, Grilled Broccolini

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

Slowly Braised Beef Short Rib* with Kalua, Coffee & Onion Jam, Braising Jus Maple Glazed Carrots

Or upgrade Slowly Braised Beef Short Rib + \$10pp, for our carvery station

Roast Canadian Beef Prime Rib, Sauce Au Poivre, Horseradish & Dijon

STARCHES Choose Two (2) of the following:

Rosemary, Garlic & Olive Oil Pomme Puree

Truffled Potato Pave

Maple Chili glazed Seasonal Vegetables

Baked Cavatappi Florentine, Ricotta, Herb Crust with Parmesan

Lemongrass & Coconut Infused Jasmin Rice

Ginger Dressing Beluga Lentils with Boy Choy

VEGETABLES

Maple Chili Glazed Seasonal Vegetables

SWEET TREATS FROM OUR PASTRY CHEF

New York Cheesecake

Chocolate Mousse

Mini Apple Tarts

Matcha Mousse Tartlets

Mini Tiramisu

Mint Infused Seasonal Fruit & Berry Salad

\$115 per person

A labour fee of \$300 will be charged for groups of less than 25 guests. Lunch menus are available from 11:00 a.m. to 2:00 p.m.





Dinner Plated

Each plated experience is accompanied by a selection of breads or rolls, piped flavoured butter, Umbria Coffee & TeaLeaves. Guest to select one item for each course (3 courses includes 1 Soup or Salad, 1 Entrée & 1 Dessert). Additional cost for 4th course.



THE PARADOX HOTEL PLATED DINNER MENU

SOUPS

- Potato & Leek Velouté
- Wild Mushroom Soup, Porcini Crema
- 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
- 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

STARTERS OR SUGGESTED 4TH COURSE OPTION

- Salmon Crudo, Fried Garlic & Chili Oil, Scallions, Snap Pea, Pickled Baby Bok Choy Ponzu, Rice Cracker
- Smoked Duck; Ricotta, Seabuckthorn, Brioche, Organic Greens, Champagne Vinaigrette
- 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

LARGER FARE (All entrees come with seasonal baby vegetables)

- Half Roast Cornish Game Hen, Ginger Dressed Baby Potatoes, Carrot Anise Puree, Dijon & Tarragon Jus
- Sablefish; Miso Glazed, Compressed Rice Cake, Yuzu Beurre Blanc with Tobiko
- Chinook Salmon; Beluga Lentils & Fregola Succotash, Champagne Beurre Blanc
- Canadian Beef Striploin; Truffle Potato Pave, Peppercorn Sauce
- Braised Beef Short Rib with Kalua, Coffee & Onion Jam, Scallion Pommes Puree, Braising Jus

VEGETARIAN OPTIONS

- (Available upon request as allergy option along with above choices)
- Wild Mushroom Ravioli, Sundried Tomato Pesto, Sauteed Mushrooms, Parmesan, Basil Oil
 - Quinoa Vegetarian Bowl; Gochujang Sesame Sauce, Fried Tofu (Vegan)

SWEET TREATS

- White Chocolate Mousse; Earl Grey Sponge, Kahlua Reduction
 - Opera Cake – Dark Chocolate Ganache, Coffee Buttercream, Jaconde Sponge, Gold Flakes
 - Matcha Tiramisu
 - Lemon Tart with Blueberry Compote, Blueberries & Meringue Kisses
 - New York Cheesecake; White Chocolate, Mixed Berry Compote
 - Freshly Sliced Seasonal Fruit & Berries
- (Allergy option available upon request with any choice of dessert)

\$99 guest to select one item for each course
(3 course includes 1 Soup or Salad, 1 Entrée & 1 Dessert)

\$15 per guest for additional 4th course

A labour fee of \$300 will be charged for groups of less than 25 guests. Lunch menus are available from 11:00 a.m. to 2:00 p.m.

A labour fee of \$300 will be charged for groups of less than 25 guests. Lunch menus are available from 11:00 a.m. to 2:00 p.m.



08 LATE NIGHT

After Dark Snacks

After Dark Snacks

Priced per person or per dozen (Minimum 3 doz per order). Minimum 30 guests.
Late night menus are available from 10:00 p.m to 12:00 a.m.

SAVOURY

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

FLATBREAD Choose Two (2) of the following:

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

\$25 each (8 slices)

SWEET TREATS

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

\$25 per person

A labour fee of \$300 will be charged for groups of less than 25 guests. Lunch menus are available from 11:00 a.m. to 2:00 p.m.

Alcohol Offerings

1 Bartender for a minimum of 50, with minimum \$450 spend.

BEER & CIDER \$10

- Heineken Lager
- Corona Lager
- Kronenbourg 1664 Blanc
- Stanley Park IPA
- Strongbow Cider

WINES

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

DELUXE BAR \$12

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

PREMIUM BAR \$15

- Vodka – Belvedere
- Gin – Tanqueray No. Ten
- Bourbon – Woodford Reserve
- Dark Rum – Bumbu Original
- Rye Whiskey – Rittenhouse
- Blended Scotch – Johnny Walker Green
- Single Malt Scotch – Glenlivet 12 year
- Tequila – Volcan Reposado

SPECIALTY COCKTAILS

(Guest to pick up to 3)

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

A labour fee of \$300 will be charged for groups of less than 25 guests. Lunch menus are available from 11:00 a.m. to 2:00 p.m.

09 WINE & LIQUOR

Alcohol Offerings



alcohol

Alcohol Offerings

1 Bartender for a minimum of 50, with minimum \$450 spend.

FRUIT PUNCH

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

SPARKLING

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

ROSÉ

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

WHITES

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

REDS

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

A labour fee of \$300 will be charged for groups of less than 25 guests. Lunch menus are available from 11:00 a.m. to 2:00 p.m.



10 POLICIES

Catering
Guidelines



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Catering Guidelines

FOOD AND BEVERAGE

FOR CHOICE COURSE MENUS

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

1. For Choice Course Menus

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

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

2. Pre-Selected Entrée Choices

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

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

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

FOOD ALLERGIES & DIET RESTRICTIONS

In the event that a guest in your group has any food allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we can take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur. Special dietary restrictions may be met if notified seventy-two (72) hours prior to the event.

FUNCTION GUARANTEES

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

PRICING, TAXES, SERVICE, AND LABOUR CHARGES

SERVICE CHARGES & TAXES

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

*All taxes and fees are subject to change

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

LABOUR CHARGES

Chef carving/cooking/serving at a food station is \$200.00 per Chef. Additional fee of \$300.00 will apply for breakfast, lunch, and dinner events with less than specified minimum guests on the menu.

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

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

Server service time is based on the contracted time frame of your event, not including the set up and tear down period. Should your event extend past the contracted times, an additional labour charge of \$45.00 per server, per hour prior to tax and service charge will apply (minimum 4 hours).

Where extraordinary cleaning may be required after an event due to the use of glitter, confetti or similar items by the client, the Hotel reserves the right to charge a deep cleaning fee of \$250.00 for the smaller meeting rooms or \$500.00 for the Grand Ballroom, all prior to tax and service charge.

HOSTED BAR SERVICE

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

CASH BAR SERVICE

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

COAT CHECK

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

CORKAGE FEE

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

BANNERS & SIGNAGE

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

Paradox Hotel Vancouver reserves the right to inspect and regulate signage for all private events, meetings and receptions. The Hotel must approve all artwork prior to publication to ensure corporate specifications are respected in accordance to policies by Paradox Hotels. The Hotel does not permit the use of nails, staples, thumb tacks or scotch tape to post on walls inside meeting space or outside in public space. ONLY masking tape is permitted inside meeting rooms. The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their usage.

SECURITY SERVICES

Security services must be arranged through your Catering Professional. The Hotel, at its discretion, may require security for events. Only security agencies approved by the Hotel may be used. Any event for person under 19 must have one security officer present per 50 guests for the duration of the event. The Hotel does not assume responsibility for any lost or damaged merchandise or articles left in the Hotel prior, during or following the event. Each security personnel are \$60.00 per hour, per personnel before tax, based on a minimum recruitment of 4 hours. A minimum notice of seven (7) days is required to secure security personnel.

ENTERTAINMENT ROYALTY AND FEES

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

AUDIO VISUAL AND LIGHTING

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

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

or use outside audio visual equipment, a patch fee of \$1,000.00 before taxes will be charged to Group to allow access to the premises or use of Hotel telecommunications or other utility facilities. This fee covers the costs of the Hotel's on-site audio visual technicians to be on property to maintain the Hotel systems, as well as for emergency support.

NO SMOKING IN EVENT ROOMS

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

NO GARBAGE DISPOSAL ONSITE

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

PARKING

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

VENDOR AND OUTSIDE PURVEYORS

Paradox Hotel Vancouver offers a complete list of vendors such as florists, musical entertainment, production, photography and lighting who are familiar with the physical plant and operating standards of the Hotel. You are under no obligation to use these vendors when holding an event at the hotel; however, your event professional must be made aware of all contracted vendors working in conjunction with your event.

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

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

DELIVERIES & LOADING BAY

All vendors are required to advise the Catering Professional of their delivery (in vehicle height of 12' maximum clearance for loading bay) and set up schedule a minimum of one (1) week prior to the event. Loading docks must be reserved.

The Hotel reserves the right to deny deliveries if received more than 72 hours prior to the event.

A box handling fee of \$45.00 per hour, per banquet staff before tax and service charge will be charged for large shipments arriving or departing the premises. The Hotel does not accept COD (Cash on Delivery) shipments.

All shipments must be received and picked up from the Hotel's loading bay. The Hotel reserves the right to refuse any large deliveries dropped off at other locations. All deliveries must include the name of the group, group contact, hotel contact, number of boxes and date of event. Deliveries must be made between 11:30 AM and 5:00 PM, Monday to Friday.

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

All vendors are required to check-in with Security Representative prior to making their deliveries, must wear suitable attire and carry proper identification while on property.

Please ensure all vendors working in conjunction with your event are informed and are in accordance to the City of Vancouver ordinance.

PARADOX

HOTEL VANCOUVER

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