

c a t e r i n g b y d e s i g n

REFRESHMENTS

BEVERAGES | per person

COFFEE AND TEA	4.10
SQUEEZED orange and grapefruit	6.00
ICED TEA	4.00
LEMONADE FRUIT PUNCH	4.00
MILK two %, skim or homogenized	4.00
SOFT DRINK	4.00
FRUIT JUICE	4.00
WATER mineral or sparkling	4.00
FRUIT SMOOTHIE	6.00
VEGETABLE JUICE beet, carrot, or blend	6.00

BAKED GOODS | per person

MINI MUFFINS two per person	3.75
CROISSANTS plain or chocolate	3.75
MINI SCONES two per person	3.75
MINI CINNAMON BUNS	3.75
FRUIT BREAD	3.75
BAGELS cream cheese two per person	3.75
MINI COOKIE chocolate chip, oatmeal raisin, white chocolate macadamia	2.50
BROWNIE assorted	3.00
BISCOTTI	3.75
FRENCH PASTRY	4.00
DESSERT SQUARE	4.00
MINI DONUT old fashioned	1.00
GRANOLA OR FRUIT AND OAT BARS	3.75

FRUIT | per person

SLICED 8 oz per person	7.00
STICK honey yogurt dip	6.00
SALAD 8 oz per person	6.00
WHOLE seasonal	3.00
YOGURT each	4.50
STRAWBERRY chocolate dipped	4.00
FRUIT PARFAIT yogurt, fruit salad, fruit sauce	9.00

AFTERNOON DELIGHTS | per person

FRESH PRETZEL honey mustard dipping sauce	3.00
ICE CREAM BAR Mario's Gelato	6.00
TORTILLAS bean dip, avocado dip and salsa 4 oz per person	5.00
KETTLE CHIPS pepper dip, sour cream and onion 4 oz per person	6.00
POPCORN 8 oz per person	3.50
DRIED FRUIT AND NUT MIX 2 oz per person	4.00
PEANUTS 4 oz per person	3.50
SNACK MIX 4 oz per person	3.50
JELLY BEANS 2 oz per person	4.00
MINI CHOCOLATE assorted	1.00

SPECIALTY BREAKS

ENERGY | 18.00 per person

smoothies
dried fruit and nuts
granola, fruit and oat bars
fruit sticks
water | mineral and sparkling

TEA PARTY | 20.00 per person

finger sandwiches | smoked salmon, ham and cucumber | 6 pieces per person
vegetables and dip
french pastries
mini scones
tea

CAFFEINE FIX | 14.00 per person

brownies, biscotti, coffee cake, coffee fixings
coffee

BETTER THAN ... | 20.00 per person

chocolate fondue, fruit sticks, mini donuts, hot chocolate fixings
coffee and hot chocolate

SWEET TOOTH | 12.00 per person | 4 oz per person

mini chocolate bars, jelly beans, gummy bears, wine gums, sours

BOARDROOM JUNKIE | 14.00 per person | 6 oz per person

assorted chips and dips, popcorn, nuts, pretzels

MORNING | buffet

TOAST AND CEREAL | 16.00 per person

squeezed | orange and grapefruit

toast

butter and preserves

granola and cereals

whole fruit and salad

coffee and tea

CONTINENTAL | 18.00 per person

squeezed | orange and grapefruit

mini muffins and croissants

butter and preserves

whole fruit and salad

coffee and tea

MARKET | 22.00 per person

squeezed | orange and grapefruit

mini bagels, croissants and baguette

butter and preserves

meat and cheese platter

sliced fruit and berries

coffee and tea

SUNRISE | 20.00 per person

squeezed | orange and grapefruit

fruit bread and mini bagels

butter, cream cheese and preserves

granola and cereals

yogurts

whole fruit and salad

coffee and tea

MORNING ENHANCEMENTS | buffet

SUITE MORNING | additional 10.00 per person

scrambled eggs
bacon, ham and sausage
hash browns

MANHATTAN BENNY | additional 12.00 per person

pancetta, tomato, roast onion biscuit, hollandaise
smoked salmon benny, dill hollandaise
hash browns

SUGAR GLAZED | additional 10.00 per person

pancakes, strawberries, vanilla whip
french toast, stone fruit compote, maple syrup

OMELETTES | additional 10 per person and chef's fee of 85

made to order

MORNING PLATED | minimum of 12 persons

INCLUDES

squeezed | orange and grapefruit
baked goods | one piece per person
butter and preserves
coffee and tea

BREAKFAST IS SERVED | 26.00 per person

scrambled eggs
bacon, ham and sausage
hash browns
bit of fruit

MANHATTAN BENNY | 28.00 per person

poached eggs, pancetta, tomato, roast onion biscuit, hollandaise
hash browns
bit of fruit

VANCOUVER | 29.00 per person

poached eggs, smoked salmon, toasted bagel, dill hollandaise
hash browns
bit of fruit

AFTERNOON | cold buffet

HERITAGE DISTRICT | 27.00 per person

CHOOSE THREE FROM THE FOLLOWING | additional choice 3.00 per person

SOUP OF THE DAY | changes daily

MESCLUN GREEN SALAD | crisp vegetables, assorted dressings

POTATO SALAD | pickles, grainy mustard mayonnaise

ROMAINE SALAD | spicy croutons, parmesan, caesar dressing

SPINACH AND ENDIVE SALAD | mushroom crisps, truffle dressing

TOMATO SALAD | olives, artichokes, basil crunch, balsamic dressing

PEARL PASTA SALAD | carrot, cauliflower, roast pepper vinaigrette

APPLE, BEET, CABBAGE SALAD | cider vinaigrette

-

CHOOSE THREE OF THE FOLLOWING | additional choice 3.00 per person

OPTION TO WRAP YOUR SANDWICHES IS AN ADDITIONAL 1.00 PER PERSON

CRISP VEGETABLES | chick pea spread, olive bread

TOMATO AND EGGPLANT | mozzarella, basil pesto, sun-dried tomato bread

SMOKED SALMON | red onion, capers, lemon cream cheese, onion dill bread

CHICKEN SALAD | grapes, walnuts, crusty roll

SMOKED TURKEY AND SWISS | apple slaw, cranberry bread

HAM AND BRIE | honey mustard drizzle, light rye

ROAST BEEF | tomato, pickled onions, horseradish mayo, potato bread

-

WHOLE FRUIT AND SALAD

ASSORTED DESSERT SQUARES

COFFEE AND TEA

GRANVILLE ISLAND | 32.00 per person

CHOOSE THREE FROM THE FOLLOWING | additional choice 3.00 per person

SOUP OF THE DAY | changes daily

MESCLUN GREEN SALAD | crisp vegetables, assorted dressings

POTATO SALAD | pickles, grainy mustard mayonnaise

ROMAINE SALAD | spicy croutons, parmesan, caesar dressing

SPINACH AND ENDIVE SALAD | mushroom crisps, truffle dressing

TOMATO SALAD | olives, artichokes, basil crunch, balsamic dressing

PASTA PEARL SALAD | carrot, cauliflower, roast pepper vinaigrette

APPLE, BEET, CABBAGE SALAD | cider vinaigrette

-

BREADS | assorted artisan breads

-

DELI MEAT PLATTER | smoked turkey, honey ham, pastrami

DOMESTIC CHEESE PLATTER | cheddar, swiss, mozzarella

GRILLED VEGETABLE PLATTER | eggplant, zucchini, peppers

SANDWICH SALADS | egg and tuna

PLATTER OF FIXINGS | lettuce, pea shoots, crisp vegetables

PLATTER OF CONDIMENTS | assorted pickles, mustards, mayonnaise

-

WHOLE FRUIT AND SALAD

ASSORTED FRUIT TARTS

COFFEE AND TEA

STANLEY PARK | 34.00 per person

CHOOSE TWO OF THE FOLLOWING | additional choice 3.00 per person

SOUP OF THE DAY | changes daily

MESCLUN GREEN SALAD | crisp vegetables, assorted dressings

POTATO SALAD | pickles, grainy mustard mayonnaise

ROMAINE SALAD | spicy croutons, parmesan, caesar dressing

SPINACH AND ENDIVE SALAD | mushroom crisps, truffle dressing

TOMATO SALAD | olives, artichokes, basil crunch, balsamic dressing

PASTA PEARL SALAD | carrot, cauliflower, roast pepper vinaigrette

APPLE, BEET, CABBAGE SALAD | cider vinaigrette

-

BAGUETTE AND FLAT BREAD

VEGETABLES AND DIP

GRILLED VEGETABLE PLATTER

-

CHILLED MARINATED SALMON | lemon aioli

COLD GRILLED CHICKEN | barbecue sauce

-

WHOLE FRUIT AND SALAD

ASSORTED COOKIES

COFFEE AND TEA

AFTERNOON | hot buffet

WEST | 36.00 per person

bread and butter

MESCLUN GREEN SALAD | crisp vegetables, assorted dressings

POTATO SALAD | pickles, grainy mustard mayonnaise

APPLE, BEET, CABBAGE SALAD | cider vinaigrette

-

PLEASE CHOOSE ONE – 5.00 per person for both items

GRILLED SALMON | preserved lemon and chive sauce

OR

GRILLED CHICKEN | warm mustard vinaigrette, natural pan juices

-

ROASTED ROOT VEGETABLES

STEAMED VEGETABLES

-

SLICED FRUIT AND BERRIES

ASSORTED FRUIT SQUARES

COFFEE AND TEA

THE DRIVE | 36.00 per person

FOCCACIA | basil pesto

SPINACH AND FRISEE SALAD | mushroom crisps, truffle dressing

ROMAINE SALAD | parmesan cheese, caesar dressing

TOMATO SALAD | olives, artichokes, basil crunch, balsamic dressing

-

PIZZA | artichoke, roast peppers, eggplant, pine nut, basil

CHEESE RAVIOLI | tomato and wild mushroom ragout

VEAL CANNELONI | red wine sauce

-

SLICED FRUIT AND BERRIES

COFFEE MOUSSE CAKE AND BISCOTTI

COFFEE AND TEA

INDIAN MARKET | 38.00 per person

GRILLED NAAN BREAD | lentil fritters, assorted chutneys

TOMATO SALAD | pickled red onions, mint dressing

CUCUMBER AND MANGO SALAD | yogurt dressing

CHICK PEA SALAD | apple and raisins, cumin vinaigrette

-

PLEASE CHOOSE ONE | 5.00 both items

BUTTER CHICKEN

or

LAMB TIKKA

-

VEGETABLE SAMOSAS

CURRIED LENTILS

SPICED BASMATI RICE PILAF

-

SLICED FRUIT AND BERRIES

CARAMEL MOUSSE CAKE AND STICKY FRITTERS

COFFEE AND TEA

CHINATOWN | 38.00 per person

STEAM BUNS

HOT AND SOUR VEGETABLE SOUP

MUSHROOM SALAD | crisp noodles, lettuce leaves, hoisin dip

VEGETABLE SLAW | citrus honey dressing

-

PLEASE CHOOSE ONE | 5.00 both items

BAKED COD | sweet chili and pineapple sauce

or

SOY GINGER ROAST CHICKEN

-

VEGETABLE POTSTICKERS | ginger vinegar

CRISP NOODLES | vegetables, black bean sauce

STEAMED JASMINE RICE

-

SLICED FRUIT AND BERRIES

MANGO MOUSSE CAKE, EGG TARTS AND FORTUNE COOKIES

COFFEE AND TEA

YALETOWN | 32.00 per person

CHOOSE THREE FROM THE FOLLOWING | additional choice 3.00 per person

SOUP OF THE DAY | changes daily

MESCLUN GREEN SALAD | crisp vegetables, assorted dressings

POTATO SALAD | pickles, grainy mustard mayonnaise

ROMAINE SALAD | spicy croutons, parmesan, caesar dressing

SPINACH AND ENDIVE SALAD | mushroom crisps, truffle dressing

TOMATO SALAD | olives, artichokes, basil crunch, balsamic dressing

PASTA PEARL SALAD | carrot, cauliflower, roast pepper vinaigrette

APPLE, BEET, CABBAGE SALAD | cider vinaigrette

-

GRILLED PASTRAMI | cured cabbage, swiss cheese, rye bread

GRILLED EGGPLANT | bocconcini, tomato relish, herb pan bread

-

FRIES AND RINGS

-

WHOLE FRUIT AND STICKS

ICE CREAM BARS OR FLOATS

COFFEE AND TEA

WALK IN THE PARK | 30.00 per person

CHOOSE THREE FROM THE FOLLOWING | additional choice 3.00 per person

SOUP OF THE DAY | changes daily

MESCLUN GREEN SALAD | crisp vegetables, assorted dressings

POTATO SALAD | pickles, grainy mustard mayonnaise

ROMAINE SALAD | spicy croutons, parmesan, caesar dressing

SPINACH AND ENDIVE SALAD | mushroom crisps, truffle dressing

TOMATO SALAD | olives, artichokes, basil crunch, balsamic dressing

PASTA PEARL SALAD | carrot, cauliflower, roast pepper vinaigrette

APPLE, BEET, CABBAGE SALAD | cider vinaigrette

-

PLEASE CHOOSE TWO OF THE FOLLOWING

3.00 FOR AN ADDITIONAL SELECTION

CHICKEN BURGERS

SMOKIES | all beef

HOT DOG | vegetarian

VEGETARIAN BURGERS

PLATTER OF CONDIMENTS | assorted pickles, mustards, mayonnaise

FRIES AND RINGS

-

ICE CREAM BARS OR FLOATS

COFFEE AND TEA

AFTERNOON PLATED | all plated include bread and butter, coffee and tea

ONE | 35.00 per person

ENDIVE SALAD

goat cheese, candied walnuts, white balsamic vinaigrette

-

GRILLED CHICKEN

mushroom risotto, tomato herb jus

-

PARFAIT

espresso mascarpone

TWO | 38.00 per person

CARROT ORANGE SOUP

fresh chive cream

-

ROAST WILD SALMON

leek and potato mash, maple butter sauce

-

CARAMEL APPLE TART

vanilla ice cream, sugar crisp

THREE | 39.00 per person

ROAST BEET AND PEAR SALAD

frisee, poppy seed dressing

-

HALIBUT STREUDEL

wilted green pea shoot, lemon butter sauce

-

VANILLA CHEESECAKE

cherry compote, white chocolate sauce

FOUR | 39.00 per person

CRISP VEGETABLE & SPROUT SALAD

mango chili dressing

-

PRAWNS

red thai curry sauce, jasmin rice

-

COCONUT CUSTARD

grilled pineapple, sugar crisps

FIVE | 40.00 per person

SPINACH SALAD

roast mushrooms, fried tofu, sesame vinaigrette

-

MANHATTAN STEAK

vegetable gyoza, broccoli, pineapple soy glaze

-

GREEN TEA ICE CREAM, ginger cookie

VEGETABLE | alternative

SQUASH TUBES

roast apples, pumpkin seed pesto, mascarpone cream

PLATED COLD | all plated include bread and butter, coffee and tea

NICOISE | 29.00 per person

SEARED AHI TUNA

whipped potato salad, green beans, tomato olive dressing

WILD WEST | 28.00 per person

GRILLED SALMON

salad roll, papaya chili dip

CHOP CHOP | 27.00 per person

SMOKED CHICKEN

smoked belly bites, baby greens, tomato, cucumber, red onion

DINNER BY DESIGN

Our executive chef has created these dinner menus to enable you to create your own three or four course menu. If you would care to offer your guests a choice of two mains, please add 7.00 to the cost of each main per person. For a maximum choice of three mains, please add 9.00 per person.

The listed main price for a three course menu includes fresh baked rolls, soup *or* salad, dessert, coffee and tea. For a four course menu, please add an additional \$7.00 per person to the main total.

Our kitchen is your kitchen. Should you have something specific in mind, we would be pleased to sit down and design something to suit your needs.

EVENING PLATED | minimum 12 people | includes bread and butter, coffee and tea

FIRST | choose one

CARROT ORANGE SOUP

fresh cream, chives

CARAMEL ONION SOUP

cheese toast

MESCLUN GREENS

crisp vegetables, lemon herb dressing

ROMAINE SALAD

parmesan cheese bread, caesar dressing

SPINACH & FRISEE SALAD

wild mushroom, roast pepper vinaigrette

ENDIVE SALAD

poached pear, candied pecans, stilton dressing

SECOND | choose one

GRILLED TOFU STEAK | 38.00 per person

wild mushroom relish, potato fluff, wilted greens , sticky tomatoes

PINE NUT CRUSTED CHICKEN | 41.00 per person

cheese ravioli, tomato basil reduction

HALIBUT | 46.00 per person

salmon bacon wrapped asparagus, potato mousse

WILD SALMON | 48.00 per person

roast beets, wilted chard, lemon dill emulsion

CRISP DUCK BREAST | 46.00 per person

scalloped potatoes, sun-dried cherry and port reduction

MANHATTAN STEAK | 50.00 per person

celeriac dumplings, peas & carrots, red wine sauce

LAMB SIRLOIN | 48.00 per person

roast potatoes, chopped preserved lemon and mint , red wine sauce

PORK CHOP | 46.00 per person

maple bread pudding, burnt butter sauce

THIRD I choose one

LEMON PARFAIT

seasonal fruit

ROAST APPLE

oatmeal cookie, vanilla ice cream, butter pecan sauce

CHOCOLATE MOUSSE CAKE

mascarpone whip, espresso sauce

VANILLA CHEESE CAKE

assorted berry flavorings

STRAWBERRIES AND WATERMELON

balsamic syrup

WEST COAST BUFFET | minimum 25 people | 60.00 per person

bread and butter

SOUP OF THE DAY | changes daily

SPINACH AND ENDIVE SALAD | mushroom crisps, truffle dressing

TOMATO SALAD | olives, artichokes, basil crunch, balsamic dressing

PASTA PEARL SALAD | carrot, cauliflower, roast pepper vinaigrette

APPLE, BEET, CABBAGE SALAD | cider vinaigrette

-

GRILLED VEGETABLE | basil aioli

DELI MEAT PLATTER | assorted condiments and pickles

DOMESTIC CHEESE PLATTER | grapes, flat bread

-

SEARED SALMON

roast beets, orange dill butter sauce

-

HONEY ROAST CHICKEN

brown butter sauce

-

CHEESE RAVIOLI

tomato and wild mushroom ragout

-

ROAST POTATO BALLS

VEGETABLES

-

ASSORTED CAKES AND MINI PASTRIES

SLICED FRUIT AND SEASONAL BERRIES

COFFEE AND TEA

COLD SNACKS | minimum two dozen per item

GREEN SALAD BITES | 33.00 per dozen

roast vegetable dressing

MUSHROOM SALAD ROLLS | 34.00 per dozen

hoisin dip

TUNA | 39.00 per dozen

pickled vegetables , baguette toast

SMOKED SALMON WRAPPED ASPARAGUS | 42.00 per dozen

preserved lemon, whipped cheese

CURED SALMON BELLY | 44.00 per dozen

cold potato soup, scallion oil

PRAWN AND MELON STICKS | 45.00 per dozen

ginger mayonnaise

SEARED SCALLOPS | 46.00 per dozen

avocado + jalapeno salad, tortilla crisp

PARMA HAM | 39.00 per dozen

soaked date

CHOPPED BEEF | 40 per dozen

onion cress salad, grainy mustard, sour dough crisps

HOT | minimum two dozen per item

VEGETABLE SPRING ROLLS | 34.00 per dozen

mango chili sauce

SQUASH FRITTERS | 38.00 per dozen

tamarind chutney

SPINACH AND FETA TURNOVERS | 35.00 per dozen

olive spread

GRILLED GOAT CHEESE SANDWICHES | 34.00 per dozen

tomato relish

CHICKEN STICKS | 38.00 per dozen

jerk rub, papaya pepper dip

SMOKED DUCK POT PIE | 39.00 per dozen

cherry catsup

SMOKED PORK BELLY | 39.00 per dozen

potato skins, sour cream, chives

LAMB CORN DOGS | 38.00 per dozen

grainy mustard

BEEF BURGER | 42.00 per dozen

cambozola cheese, red wine and onion jam

DESIGNER RECEPTION | 40.00 per person

minimum order of 50 people | eight pieces per person

choose any four cold snack selections

choose any four hot snack selections

STATIONS | minimum of 25 people

RISOTTO STATION | 15.00 per person with chef fee of 85.00

WILD MUSHROOM RISOTTO

CRAB AND CHIVE RISOTTO

PASTA STATION | 15.00 per person with chef fee of 85

MACARONI AND CHEESE

CHEESE RAVIOLI | tomato and wild mushroom ragout

STIR-FRY STATION | 16.00 per person with chef fee of 85

VEGETABLE CHOW MEIN

CHICKEN FRITTERS | sweet pineapple chili sauce, jasmine rice

ADD ONS

CRISP VEGETABLES | 6.00 per person

herb and roasted garlic dip

GRILLED + MARINATED VEGETABLES | 9.00 per person

olives, roast garlic + basil aioli

BREAD DIPPING | 8.00 per person

NAAN | curry lentil spread, fig chutney

PITA | chickpea and garlic, ground olive

CHEESE + CRACKERS | 12.00 per person

domestic cheese, strawberries and grapes

REAL CHEESEY | 16.00 per person

locally produced, baguette, dried fruit and nuts

SALMON | 18.00 per person

smoked salmon, lox, indian candy, gravlax

OYSTERS IN THE RAW | 4.00 each | minimum four dozen

lemon, flavoured vinegars

PRAWNS | 5.00 each

on ice, lemon, lime, tomato horseradish sauce

CHILLED CLAMS AND MUSSELS | 6.00 per person

roast garlic aioli, potato chips

MANHATTAN DELI | 9.00 per person

selection of cured and smoked deli meats

mustard, assorted pickles

SANDWICH | 10.00 per person

CRISP VEGETABLES | chick pea spread, olive bread

TOMATO AND EGGPLANT | mozzarella, basil pesto, sun-dried tomato bread

SMOKED SALMON | red onion, capers, lemon cream cheese, onion dill bread

CHICKEN SALAD | grapes, walnuts, crusty roll

SMOKED TURKEY AND SWISS | apple slaw, cranberry bread

HAM AND BRIE | honey mustard drizzle, light rye

ROAST BEEF | tomato, pickled onions, horseradish mayo, potato bread

PIZZA BY THE SLICE | 6.00 per person

artichoke, roast peppers, eggplant, pine nut, basil

smoked chicken, caramelized onion, sage

parma ham, olives, wild mushrooms

BEEF STRIP LOIN ROAST | 15.00 per person with chef fee of 85.00

cooked medium rare, dollar buns, assorted condiments

ICE CARVING | market price

pricing may vary with design and size

WINE SELECTIONS | special requests are welcome

WHITE | wine selections may vary due to availability

house white, calona artists (bc) vqa	35.00
chardonnay, mission hill reserve (bc) vqa	45.00
sauvignon blanc, babich (new zealand)	48.00

RED | wine selections may vary due to availability

house red, calona artists (bc) vqa	36.00
shiraz, rosemount (australia)	46.00
pinot noir, inniskillin (bc) vqa	48.00

SPARKLING & CHAMPAGNE

korbel brut (california)	46.00
hawthorne mountain brut	49.00
cipes brut, summerhill estate	55.00
veuve clicquot ponsardin – brut (france)	110.00

BEVERAGES

LIQUOR	HOST BAR	CASH BAR
standard	6.00	7.00
premium	7.00	8.00
BEER		
domestic	6.00	7.00
imported	7.00	8.00
de-alcoholized	5.00	6.00
WINE		
house wine	7.00	8.00
sparkling wine	11.00	13.00
OTHER BEVERAGES		
liqueur	7.00	8.00
martinis	8.00	9.00
cocktails	7.00	8.00
soft drinks	4.00	4.00
juices	4.00	4.00
still/sparkling water	4.00	4.00

THINGS TO KNOW

In accordance with BC liquor control and licensing branch regulations, corkage on wine brought in and/or corkage bars are not permitted on our premises.

Cash or host bars are subject to a bartender labour charge of \$85.00 per bartender if revenue does not exceed \$250.00.

Every cash bar requires a cashier at \$80.00 per cashier.

For each 100 persons, one bartender and one cashier are required.

Cash and host bar prices do not include applicable taxes or gratuity.

TO GO BOX | minimum fifteen persons

BREAKFAST A GO-GO | 17.00 per person

CHOOSE ONE FROM THE FOLLOWING

still water | apple juice | orange juice | cranberry juice

CHOOSE ONE FROM THE FOLLOWING

bran muffin | croissant | banana bread

CHOOSE ONE FROM THE FOLLOWING

apple | orange | banana

PICNIC | 25.00 per person

CHOOSE ONE FROM THE FOLLOWING

still water | apple juice | orange juice | cranberry juice

CHOOSE ONE FROM THE FOLLOWING

fresh vegetables | dip

mesclun greens | house dressing

CHOOSE ONE FROM THE FOLLOWING

tomato, grilled eggplant, bocconcini, basil pesto, olive filone

smoked turkey and brie, cranberry mayonnaise, rye roll

ham, spinach, artichoke spread, cheese filone

CHOOSE ONE FROM THE FOLLOWING

apple | orange | banana | cookie | granola bar

AUDIO VISUAL SERVICES PROVIDED BY AVW-TELAV

PROJECTORS & SCREENS

Tripod screen	\$50.00
LCD projector (2500 lumens)	\$350.00
LCD projector (4000 lumens)	\$650.00

COMPUTERS & ACCESSORIES

20" LCD flat panel monitor	\$120.00
32" LCD flat panel monitor	\$225.00
42" plasma monitor	\$425.00
with floor stand	\$500.00
Wireless computer mouse	\$50.00
DSAN perfect cue remote control	\$110.00
Folsom presentation pro switcher	\$400.00
Desktop computer	\$250.00
Laptop computer	\$250.00
HP colour inkjet printer	\$85.00
HP laserjet 4000 printer	\$165.00
Fax machine	\$65.00

VIDEO PACKAGES

VHS player/recorder	\$65.00
DVD player – multi-zone	\$60.00
VHS camcorder	\$125.00
Mini-DV camcorder	\$185.00
Video tripod	\$25.00

AUDIO EQUIPMENT

Wired microphone – floor, table, lectern	\$35.00
Wired microphone – lavalier	\$40.00
Wireless microphone – lavalier, handheld	\$150.00
4 channel mono mixer	\$55.00
12 channel stereo mixer	\$130.00
BOGEN/TOA system:	
Podium mic & 2 speakers	\$155.00
MACKIE system:	
Wireless mic & CD player	\$300.00
Computer audio DI box	\$15.00
CD player	\$40.00
Marantz CDR digital recorder	\$100.00
Audio conferencing system with remote mics	\$125.00

PRESENTATION ACCESSORIES

Flipchart with paper and markers	\$35.00
Laser pointer	\$25.00
Digital presentation timer	\$60.00
Drapery – 8' high black velour	\$7.50/foot
Drapery – 16' high black velour	\$10.00/foot

SMALL MEETING PACKAGES

LCD projector package (2500 lumens):	
Projector, draped cart & tripod screen	\$460.00
Support package for own projector:	
Draped cart, all cables, tripod screen, tech support	\$135.00
Podium lighting package	
2 lights with stands & 2 dimmers	\$60.00

TECHNICAL SUPPORT

Technical labour required will vary in accordance with the type of equipment and services you need. Your AVW-TELAV representative will provide you with a detailed, proposal, customized for your specific event.

Standard labour:

06:00 – midnight	\$55.00/hour
Midnight – 06:00	1.5 times the regular rate
After 8 consecutive hours	1.5 times the regular rate
Weekends	1.5 times the regular rate
Statutory holidays	2.0 times the regular rate

Audio-Visual specialist:

06:00 – midnight	\$65.00/hour
Midnight – 06:00	1.5 times the regular rate
After 8 consecutive hours	1.5 times the regular rate
Weekends	1.5 times the regular rate
Statutory holidays	2.0 times the regular rate

INFORMATION

Additional items are available as well upon request.

Please contact AVW-TELAV at 604-255-1151 for a custom quote.

All prices are on a per day basis unless otherwise noted and are subject to tax: 12% HST.

24 hour cancellation notice needed to avoid a one day rental charge.

CATERING CONDITIONS

The menus in our package are our suggested selections. We would be pleased to customize menus to suit any taste or occasion.

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 01:00am, 12:00am on Sundays and holidays.

FUNCTION GUARANTEES

The guaranteed number of guests attending a function / banquet is required a minimum of 72 hours in advance. If the guarantee is not received on time, the hotel will prepare and charge for the original number contracted, or actual number of guests, whichever is greater.

Monday or Tuesday events will be required on the Friday prior.

The hotel is prepared to set 5% above the guarantee number upon your request, providing space permits. Should the number of guests attending the function differ from the original contract, the hotel reserves the right to provide an alternate function room.

APPLICABLE GOVERNMENT TAXES IN BC ARE AS FOLLOWS

Food	6% goods and services tax
Alcoholic beverage	6% goods and services tax, 10% provincial tax
Miscellaneous	6% goods and services tax
Labour charge	6% goods and services tax
Audio visual	6% goods and services tax, 7% provincial tax

All food and beverage is subject to a 15% service charge.

A 10% hotel service charge will be applied to any outside goods or services the hotel arranges on a client's behalf.

An \$80.00 labour fee applies for room set-up changes 48 hours prior to the event.

The Delta Vancouver Suites has contracted Sharps Audio-Visual to provide audio-visual services to our clients.

Should you decide to contract an outside audio-visual company a fee of \$100.00 per day per meeting room will apply.

SMOKING IN ROOMS

All meeting rooms and foyers are designated non-smoking in accordance with the city of Vancouver bylaws.

PAYMENT

A deposit is required for confirmation of any event; however, applications for credit can be arranged through our credit department.

ATTRITION

An estimated number of attendees must be provided to Delta Vancouver Suites 30 days prior to each function, after which time the hotel will allow a maximum attrition of 20%. Should the numbers be reduced by more than 20% a charge of 50% of the estimated food and beverage will apply on the difference.

CANCELLATION

Cancellation of a confirmed event less than 14 days prior to the start date will result in a cancellation charge of 50% of the total charges. Cancellation within 3 days of the start date will result in a cancellation charge of 100% of total charges. Cancellations must be received in writing.

PRICING

All pricing in this document are subject to change due to influences in the economy.

SECURITY

Security arrangements must be contracted by the hotel. 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 or is deemed unsightly, untidy or inappropriate.

MISCELLANEOUS POLICIES

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 control. Use of the hotel's name and logo in advertising is prohibited without prior approval.

Society of composers, authors and music publishers of Canada (SOCAN): all conveners bringing live or taped music into the hotel will be charged, depending on attendees, from 1 –100 persons, \$20.56 plus GST, from 101-300 persons, \$29.56 plus GST (without dancing); or from 1 –100 persons, \$41.13 plus GST, from 101-300 persons, \$59.17 plus GST (with dancing).

The hotel reserves the right to provide an alternate meeting room best suited for the group should the number of guests attending the function differ from the original number contracted.

TELEPHONES AND HIGH-SPEED INTERNET ACCESS

Telephones are available in all meeting rooms. Direct dial requests must be arranged in advance with the conference services office and are subject to additional charges. Long distance calls will be charged at current hotel prices. Local calls and toll free numbers are complimentary. All meeting rooms are equipped with T1 high-speed internet access at a charge of \$100.00 per meeting room per day.

BOXES | PACKAGES | FREIGHT | STORAGE

The Delta Vancouver Suites is pleased to receive and assist in the handling of boxes and packages. Due to limited storage on property we are unable to accept shipments any earlier than 2 days prior to your event.

Please co-ordinate the pickup of items immediately following your event as 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. Please include the name of the group, group contact, hotel contact, number of boxes and date of event. Deliveries must be made to the receiving/loading dock of the hotel. The hotel will not accept deliveries at the front door.

SERVICE CHARGE AND TAXES

Should you require assistance with your boxes, packages, or freight, a service charge will be assessed at \$30.00 per staff member, per hour (minimum 1 hour). The hotel will not receive or sign for c.o.d. Shipments.

Receiving hours: 08:00 – 16:30 Monday through Friday

Please make arrangements with a shipping company to have your shipment picked up from the hotel on the last day of your meeting.

To assist you, the following is a list of courier companies.

Novex (preferred local)	604.278.1935
Purolator	888.744.7123
Federal express	800.463.3339
Ups	800.742.5877
Loomis express courier	604.665.4600
Greyhound courier	604.687.1234
DHL (overseas)	604.278.3984