



ROSEWOOD HOTEL GEORGIA

2025 HOLIDAY SEASON MENUS

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CANAPÉS



COLD CANAPÉS

Priced per dozen · Minimum two dozen per item

Tuna Tartare, Sesame Cone	Wild Mushroom Goat Cheese Tartlets VG
90	84
Tomato Bocconcini Skewers VG	Scallop, Ceviche, Tomatillo, Tostada
80	90
Pumpkin Ricotta Tartlets, Toasted Pumpkin Seeds VG	Smoked Duck, Apple Fig Mostarda
80	90
Dungeness Crab Remoulade, Endive, Caviar GF·DF	
90	
Beetroot, Goat Cheese Foam, Balsamic Pearls VG	
80	
Smoked Salmon Blini, Chive Crème Fraîche, Caviar	
90	
Blue Cheese Profiterole, Cranberry Compote VG	
90	
BC Oyster, Ponzu Pearls, Mignonette DF·GF	
90	

V VEGAN **VG VEGETARIAN** **GF GLUTEN-FREE** **DF DAIRY-FREE**

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST.
Alcoholic beverages are subject to an additional 10% PST.

HOT CANAPÉS

Priced per dozen · Minimum 3 dozen per item

Lamb Kofta, Cucumber Yoghurt Dip	Vegetable Gyoza, Spicy Chili Ponzu Sauce V
90	84
Spanakopita, Tzatziki Sauce VG	Samosas, Tamarind Mango Chutney V
80	84
Barbecue Duck Spring Roll, Plum, Sweet Chili Sauce	Falafel Bites, Beetroot Hummus V
90	90
Porcini Mushroom Arancini, Truffle Aioli VG	Turkey Sausage In A Blanket
80	84
Wagyu Beef Dumpling, Soy Chili Crunch DF	Lobster Vol au Vent
90	90
Brie and Cranberry Bites VG	
80	
Scallop Bacon Pops, Chipotle Crema GF·DF	
90	
Vegetarian Spring Roll, Sweet Chili Sauce VG	
90	

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DISPLAYS



DISPLAYS

LOCAL CHEESE DISPLAY **VG**

Local & International Cheeses, Seasonal Fruit Preserves, Flatbread and Artisanal Crackers

33

CHARCUTERIE PLATTER **DF**

Selection of Cured and Smoked Meats, Mustard, Pickles, Baguette

36

BREADS AND DIPS **VG**

Za’atar Pistachio Labneh, Beetroot Hummus, Roasted Eggplant Babaganoush,
Extra Virgin Olive Oil, Flatbreads, Baguette

26

DIM SUM ASSORTMENT

Shrimp, Chicken, Pork and Vegetable Dumplings, Soy, Chili Sauces

45

PRICED PER PERSON

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DISPLAYS

SUSHI ROLLS & NIGIRI

MAKI ROLLS PLATTER

California, Futomaki, Salmon, Tuna, Cucumber and Pickle Radish Roll

380

NIGIRI PLATTER

Salmon, Tuna, Red Snapper, Prawn, Artic Surf Clam, BBQ Eel, Scallop, Sweet Omelette

400

SIGNATURE PLATTER

Assorted Maki and Nigiri Tray
California Roll, Chopped Scallop Roll, Spicy Tuna Roll, Salmon Maki, Tuna Maki;
House Roll; Salmon, Tuna, Red Snapper, Prawn, Artic Surf-Clam, Tako

380

VEGETARIAN PLATTER

Futomaki, Tempura Yam Maki, Veggie Maki, Cucumber Maki, Pickle Radish, Kampyo Maki

380

OCEANWISE SEAFOOD DISPLAY

A Selection of Locally Harvested Oysters, West Coast Mussels, Manila Clams,
Poached Peeled Prawns, Smoked and Candied Salmon,
Accompanied with Seasonal Mignonettes, Cocktail Sauce,
Tabasco, Honey Mustard, Shaved Onions

46

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DESSERT STATIONS



DESSERT STATIONS

DESSERT STATIONS

Pumpkin Cheesecake, Salted Caramel Sauce

Festive Petit Fours and Macarons

Apple Crumble, Calvados Cream

Chocolate Mousse Cup, Chocolate Shavings GF

Holiday Yule Log

Mandarin Meringue Tartlets

Sticky Toffee Pudding, Eggnog Crème Anglaise

Gingerbread Spiced Carrot Cake, Cream Cheese Frosting GF

Festive Cookies

Seasonal Fruit Platter DF · GF

THREE ITEMS

21

FOUR ITEMS

26

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ACTION STATIONS



POUTINE

Crispy Fries, Red Potato Wedges, Tater Tots, Sweet Potato Fries
Classic Gravy, Mushroom Gravy **VG**, Butter Chicken Sauce
Fresh Cheese Curds, Cheese Sauce, Tomato Salsa, Green Onions,
Pickled Jalapeños, Sour Cream

28

RISOTTO

Winter Squash, Oyama Chorizo, Ricotta Cheese
Porcini Mushroom, Parmigiano Reggiano
Celeriac, Seared Scallop, Mascarpone, Pesto Sauce

35

PRICED PER PERSON • LABOUR FEE OF \$200 PER CHEF APPLIES

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CARVERY

ROASTED TURKEY
Sage Turkey Gravy, Cranberry Sauce, Stuffing

32

HERB CRUSTED BEEF STRIPLOIN
Horseradish, Grainy Mustard, Cabernet Sauvignon Demi-Glaze,
Mini Yorkshire Pudding

39

PINEAPPLE MAPLE GLAZED LEG OF HAM
Honey Mustard

28

ROASTED LEG OF LAMB
Chimichurri, Garlic Rosemary Jus

34

PRICED PER PERSON • LABOUR FEE OF \$200 PER CHEF APPLIES

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A festive holiday window display. The background is a dark wood-paneled wall. At the top, a large arrangement of dried, light-colored branches is decorated with numerous small, round, metallic ornaments in shades of gold, silver, and white. In the center, a dark blue rectangular box with a thin white border contains the text "LUNCH BUFFET" in a white, serif, all-caps font. Below the text is a small, white, ornate decorative flourish. The bottom of the display features a variety of holiday-themed decorations: two golden reindeer figurines (one standing, one lying down), several lit candles in ornate metal lanterns, small evergreen trees, pinecones, and miniature white houses. The overall lighting is warm and cozy, creating a holiday atmosphere.

LUNCH BUFFET

LUNCH BUFFET

SALAD

Please select two options

Roasted Beets, Winter Kale, Goat Cheese and Citrus Salad GF

Quinoa, Squash, Pomegranate, Pumpkin Seeds, Sherry Vinaigrette GF·DF

Winter Greens, Granny Smith Apple, Dried Cranberries, Blue Cheese, Candied Walnuts GF

Hearts of Romaine and Kale Caesar, Baked Sourdough Parmesan Crumbs

ENTRÉE

Please select three options

Roasted Turkey, Apple And Sage Stuffing, Giblet Gravy, Cranberry Sauce

Oven-Roasted Chicken Breast, Garlic, Thyme, Mushroom Sauce GF·DF

Lemon-Roasted Arctic Char, Charred Leek, Creamy Dill Horseradish Sauce GF

Rosemary and Garlic-Roasted Beef Striploin, Heirloom Carrots, Herb Gremolata GF·DF

Butternut Squash Ravioli, Fried Sage, Brown Butter VG

PRICED PER PERSON

V VEGAN VG VEGETARIAN GF GLUTEN-FREE DF DAIRY-FREE

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LUNCH BUFFET

ENHANCEMENT + \$ 20 PER PERSON

SEAFOOD DISPLAY ON ICE

West Coast Mussels, Manila Clams, Prawns, Scallops,
accompanied by Seasonal Mignonettes, Cocktail Sauce, Tabasco,
Honey Mustard, Shaved Onions

VEGETABLE & SIDES

Roasted Winter Vegetables GF·DF

Chive Mashed Potatoes GF

PRICED PER PERSON

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LUNCH BUFFET

DESSERT

Please select three options

- Pumpkin Cheesecake, Salted Caramel Sauce
- Pear Sticky Toffee Pudding, Warm Butterscotch Sauce
- Apple Crumble, Calvados Cream
- Classic Tiramisu
- Holiday Yule Log
- Lemon Meringue Tartlets
- Festive Cookies



PRICED PER PERSON

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PLATED LUNCH

— ❦ —

PLATED LUNCH

Selection of Bread Rolls and Butter

SOUP

Please select one

Lobster Bisque, Cognac, Chive Foam

Wild Mushroom and Chestnut Soup, EVOO, Porcini Dust **VG**

Smoky Roasted Butternut Squash, Toasted Pumpkin Seed and Spices **V**

SALAD

Please select one

Salt-Roasted Red Beets, Pickled Beet Stem, Beet Greens Gremolata,
Citrus Segments, Crumbled Goat Cheese, Balsamic Vinaigrette **GF**

Caramelized Delicata Squash, Goat Cheese, Pomegranate, Pumpkin Seeds,
Kale, Sherry Vinaigrette **GF**

Winter Greens, Roasted Pears, Dried Cranberries, Blue Cheese,
Toasted Almonds **GF**

PRICED PER PERSON

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PLATED LUNCH

ENTRÉE

Please select up to two, plus a vegetarian option

PRE-SELECTED

Please provide entrée selections a minimum of five business days prior to the lunch along with a corresponding seating chart indicating meal choice. The highest entrée menu price will apply.

TABLESIDE SERVICE

For tableside entrée selection, the highest entrée menu price plus a \$25 per person surcharge will apply. A minimum of four courses is required for tableside service with a maximum of 50 guests. Please note, the starch selection for tableside service will be the same for all entrées (except the vegetarian option).

Roasted Turkey, Apple and Sage Stuffing, Whipped Potatoes, Braised Red Cabbage,
Brussels Sprouts, Giblet Gravy, Cranberry Sauce

Chicken Breast Supreme, Potato Pavé, Heirloom Carrots,
King Oyster Mushrooms, Thyme Jus **GF**

Slow-Roasted Salmon, Dill Baby Potatoes, Fennel Confit, Chive Cream Sauce **GF**

Moroccan-Spiced Cauliflower, Chickpea Tagine, Herb Oil **V**

Grilled Beef Striploin, Confit Potato, Winter Vegetables, Green Peppercorn Sauce **GF**

+ \$ 6 PER PERSON

PRICED PER PERSON

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PLATED LUNCH

DESSERT

Please select one

Pomegranate Poached Pear, Milk Tea Panna Cotta, Granola, Pistachio Crumble **GF**

Dark Chocolate Cremeux, Hazelnut Dacquoise

Sticky Toffee Pudding, Butterscotch Sauce

Mont Blanc, Candied Chestnut Tart



THREE COURSES 84 • FOUR COURSES 99

PRICED PER PERSON

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DINNER BUFFET



DINNER BUFFET

Selection of Bread Rolls and Butter

SALAD

Please select three options

Salt-Roasted Beets, Pickled Beet Stem, Beet Greens Gremolata, Citrus,
Gem Lettuce, Balsamic Vinaigrette **GF**

Caramelized Delicata Squash, Goat Cheese, Pomegranate, Pumpkin Seeds,
Kale, Sherry Vinaigrette **GF**

Winter Greens, Pears, Dried Cranberries, Blue Cheese, Toasted Almonds **GF**

Hearts of Romaine and Kale Caesar, Prosciutto, Baked Parmesan Crumbs

Greek Salad, Cucumber, Red Onion, Tomatoes, Feta, Kalamata Olives

PLATTER

Please select one option

SALMON

Smoked And Candied Salmon, Crème Fraîche, Capers, Shaved Onions, Lemon Wedges,
Mustards, Creamed Horseradish, Rye Bread

ANTIPASTO

Grilled Vegetables, Marinated Artichokes, Aged Balsamic Vinegar

LOCAL CHARCUTERIE

Air-Dried And Smoked Meats, Mustard, Pickles, Breads

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DINNER BUFFET

ENTRÉE

Please select three options

Roasted Turkey, Apple and Sage Stuffing, Giblet Gravy, Cranberry Sauce

Oven-Roasted Chicken Breast, Garlic, Thyme, Brussels Sprouts, Mushroom Sauce **GF·DF**

Lemon-Roasted Arctic Char, Fennel Confit, Red Radish, Chive Cream Sauce **GF**

Rosemary and Garlic-Roasted Beef Striploin, Pearl Onion, Thyme Jus **GF·DF**

Spinach and Ricotta Cheese Cannelloni, Smoky Red Pepper Crema **VG**

Moussaka, Eggplant, Zucchini, Tomato Lentil Sauce, Potato and Béchamel **VG**

ENHANCEMENT + \$ 20 PER PERSON

SEAFOOD DISPLAY ON ICE

West Coast Mussels, Manila Clams, Prawns, Scallops,
accompanied by Seasonal Mignonettes, Cocktail Sauce, Tabasco,
Honey Mustard, Shaved Onions

VEGETABLE & SIDES

Roasted Winter Vegetables **GF·DF**

Chive Mashed Potatoes **GF**

PRICED PER PERSON

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- Apple Crumble, Calvados Cream
- Classic Tiramisu
- Holiday Yule Log
- Lemon Meringue Tartlets
- Festive Cookies



PRICED PER PERSON

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PLATED DINNER



PLATED DINNER

Selection of Bread Rolls and Butter

SOUP

Please select one

Lobster Bisque, Cognac, Chive Foam

Wild Mushroom and Chestnut Soup, EVOO, Porcini Dust **VG**

Smoky Roasted Butternut Squash, Toasted Pumpkin Seed and Spices **V**

SALAD

Please select one

Salt-Roasted Red Beets, Pickled Beet Stem, Beet Greens Gremolata,
Citrus Segments, Whipped Ricotta, Balsamic Vinaigrette **GF**

Caramelized Delicata Squash, Goat Cheese, Pomegranate, Pumpkin Seeds,
Kale, Sherry Vinaigrette **GF**

Winter Greens, Roasted Pears, Dried Cranberries, Blue Cheese,
Toasted Almonds **GF**

Smoked Duck Breast, Roasted Yam Purée, Pomegranate, Apple, Microgreens

Tuna Tataki, Compressed Cucumber, Yuzu Gel, Microgreens

PRICED PER PERSON

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Roasted Turkey, Apple and Sage Stuffing, Whipped Potatoes, Braised Red Cabbage,
Brussels Sprouts, Giblet Gravy, Cranberry Gastrique

Chicken Breast Supreme, Potato Pavé, Heirloom Carrots,
King Oyster Mushrooms, Thyme Jus **GF**

Oven-Roasted Artic Char, Beluga Lentils, Caramelized Leeks, Fennel Confit,
Dill Caviar Sauce

Celeriac Steak, Celery Root Purée, Crispy Brussels Sprouts, Celeriac Chips **VG**

Oven-Roasted Lamb Rump, Garlic Whipped Potatoes, Charred Broccolini,
Pickled Shallots, Balsamic Jus

Oven-Roasted Beef Tenderloin, Parsnip Purée, Rapini, Caramelized Pearl Onion Jus
+ \$10 PER PERSON

PRICED PER PERSON

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PLATED DINNER

DESSERT

Please select one

Pomegranate Poached Pear, Milk Tea Panna Cotta, Granola, Pistachio Crumble **GF**

Dark Chocolate Cremeux, Hazelnut Dacquoise

Sticky Toffee Pudding, Butterscotch Sauce

Mont Blanc, Candied Chestnut Tart

Pumpkin Cheesecake, Crumbled Candied Pecans



THREE COURSES 138 • FOUR COURSES 155

PRICED PER PERSON

V VEGAN VG VEGETARIAN GF GLUTEN-FREE DF DAIRY-FREE

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WINE AND BAR



FESTIVE COCKTAILS

Minimum guarantee of 25 cocktails per selection

FESTIVE G&T

Empress Elderflower Rose Gin, Fever Tree Tonic, Juniper Berries,
Dehydrated Fruits and Citrus, Cinnamon Stick, Rosemary

20

WHITE CHRISTMAS MOJITO

White Rum, Coconut Cream, Mint, Lime, Seltzer

20

THANK GOD IT'S HOLIDAY!

Vodka, Cointreau, Pomegranate Juice, Cranberry Bitters, Prosecco

20

CRANBERRY ORANGE WHISKY SOUR

Bourbon, Cranberry Juice, Fresh Orange Juice, Egg White

20

CAMPFIRE MULE

Dark Rum, Maple Syrup, Lemon Juice, Ginger Beer, Charred Marshmallow

20

GINGERBREAD MARTINI

Vodka, Baileys, Kahlua, Gingerbread Syrup

20

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FESTIVE COCKTAILS *cont'd*

Minimum guarantee of 25 cocktails per selection

WASSAIL

(warm)

Brandy, Apple Cider, Orange Juice, Ginger, Whole Spices

20

Non-Alcoholic

14

MULLED WINE

(warm)

St. Remy Signature, Red Wine, Star Anise, Orange, Clove,
Cinnamon, Maple Syrup

20

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CLOUDY BAY
Sauvignon Blanc
 Marlborough, New Zealand

125

LOUIS LATOUR BOURGOGNE
Chardonnay
 Burgundy, France

110

TANTALUS
Riesling
 Okanagan Valley, BC

95

CANNONBALL
Chardonnay
 California, USA

90

MISSION HILL ESTATE SERIES
Chardonnay
 Okanagan Valley, BC

65

BLASTED CHURCH / HATFIELD'S FUS
 Okanagan Valley, BC

60

ATTEMPS
 Pinot Grigio, Italy

75

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CANNONBALL
Cabernet Sauvignon
 California, USA

95

MISSION HILL ESTATE SERIES
Cabernet Merlot
 Okanagan Valley, BC

80

BLASTED CHURCH / BIG BANG THEORY
 Okanagan Valley, BC

60

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SPARKLING WINE & CHAMPAGNE

VEUVE CLICQUOT

Brut Rosé

Champagne, France

265

VEUVE CLICQUOT

Brut (Carte Jaune)

Champagne, France

225

MOËT & CHANDON

Impérial Brut

Champagne, France

210

BILLECART SALMON

Brut Reserve NV

Champagne, France

220

BLASTED CHURCH 'OMG'

Okanagan Valley, BC

90

LUNA ARGENTA

Prosecco Brut

Italy

75

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FESTIVE BEVERAGE STATIONS

Minimum guarantee of 25 guests

HOT CHOCOLATE STATION

Marshmallow, Chocolate Shavings, Whipped Cream

9 PER PERSON

Add liqueur 10

Grand Marnier · Baileys Irish Cream · Kahlua

HOT APPLE CIDER STATION

Apple Cider, Ginger, Whole Spices, Lemon Juice, Rooibos Tea, Winter Syrup

Deluxe Spike 10 Premium Spike 12

SERVER ATTENDED IF OPTING FOR LIQUEUR / LIQUOR ADDITIONAL

Prices are quoted per person and served for a maximum of 2 hours

FOR THE LIQUEUR / LIQUOR STATION ONLY:

*Should liquor / liqueur consumption fall below \$450,
(excluding gratuity, service, and tax charges)
a bartender fee of \$160 per bartender will apply.*

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LIQUOR

DELUXE

Kettle One	VODKA
Tanqueray	GIN
Wild Turkey	BOURBON
Alberta Premium Rye	WHISKY
Famous Grouse Black Grouse	BLENDED SCOTCH
Mount Gay Eclipse	DARK RUM
Flor de Cana	WHITE RUM

12

PREMIUM

Grey Goose	VODKA
Bombay Sapphire	GIN
Woodford Reserve	BOURBON
Mount Gay XO	DARK RUM
Knob Creek Small Batch 100 Proof Rye	WHISKEY
Johnny Walker Black Label	BLENDED SCOTCH
Glenfiddich 12-yr	SINGLE MALT SCOTCH
Glenmorangie 10-yr	SINGLE MALT SCOTCH
Highland Park 12-yr	SINGLE MALT SCOTCH

14

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BEER · CIDER · COOLERS

Stella Artois · Stanley Park Lager · Stanley Park IPA

11

Strongbow · Sir Perry Cider

11

COGNAC

Gautier V. S. Cognac

14

PUNCH

Chilled Champagne Punch
Gallon, serves 30 glasses

250

NON-ALCOHOLIC BEVERAGES

Chilled Non-Alcoholic Fruit Punch
Gallon, serves 30 glasses

175

Soft Drinks · Juices · Sparkling and Stilled Bottled Water

7

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BAR SERVICE

Bar Service includes the following amenities:

- Soft Drinks for Mix
- Orange, Cranberry, Tomato, and Clamato Juice
- Fresh Fruit Garnishes
- Cocktail Picks, Napkins, Swizzle Sticks
- Ice and Glassware

A BARTENDER FOR EVERY 100 GUESTS FOR A CASH BAR

*Should liquor consumption fall below \$450 (excluding gratuity, service and tax charges),
a bartender fee of \$160 per bartender will apply.*

A CASHIER IS REQUIRED FOR EVERY 100 GUESTS AT \$40 PER HOUR

Minimum 4 hours



A photograph of a hotel lobby decorated for Christmas. Two large, brightly lit Christmas trees are the centerpiece, adorned with warm white lights, red and gold ornaments, and tinsel. The trees are positioned in a corner and in the foreground. The walls are dark wood-paneled, featuring several framed abstract art pieces. A festive garland of lights and ornaments runs along the top of the wall and around an arched doorway on the right. In the lower left, a reception desk is partially visible with two staff members. A small table with a lamp is in the lower right. A dark blue rectangular box with a white border is centered over the image, containing the text 'GENERAL INFORMATION' and a decorative flourish.

GENERAL INFORMATION

M E N U S

Though we have extensive menu options, the Chef welcomes the opportunity to customize any menu or prepare items to your personal taste.

L A B O U R C H A R G E

Please note below charges are subject to change at any time:

Overnight Valet Parking	\$ 70.00 per car
Day/Evening Valet Parking <i>(up to 3 hours)</i>	\$40.00 per car
Day/Evening Valet Parking <i>(after 3 hours)</i>	\$65.00 per car
Chef Attendants <i>(1 per 75 guests)</i>	\$200.00 each
Bartenders <i>(if consumption below \$450 at Bar)</i>	\$160.00 each
Security Officers <i>(4-hour minimum)</i>	\$80.00 each / per hour
Coat Check Attendant <i>(4-hour minimum)</i>	\$40.00 per hour
Cashier <i>(4-hour minimum)</i>	\$40.00 per hour
Events with less than 30 guests	\$160.00 labour fee
Statutory Holiday Rates <i>(4-hour minimum)</i>	\$60.00 per hour
Box Handling Fee	\$5.00 per box
Audio-Visual Services by Encore	\$80.00 per hour <i>(min. 2 hours)</i>

The Hotel reserves the right to charge additional labor fees for any Event that requires extensive set-up or extraordinary requirements.

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

E N T R É E C H O I C E S

Up to two entrée choices plus a vegetarian option may be selected for plated events. If the entrée counts are provided a minimum of 5 business days prior to the dinner (pre-selected) along with place cards indicating meal preference, the highest menu price will apply. If the entrees are selected tableside, a \$25 per person surcharge will apply to the highest menu price. A minimum of four courses is required for tableside service.

S E A T I N G

Typically we set our private event rooms with 66” round tables of eight or ten. It allows for a more comfortable seating arrangement for your guests.

L I N E N

Rosewood Hotel Georgia offers floor-length linens in Rivolta Carmignani as a standard. We are happy to assist in coordinating customized rental linens should you prefer.

D E C O R

Our Event Services team can assist you in planning floral, specialty linens, entertainment and lighting needs.

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

AUDIO - VISUAL AND LIGHTING

Audio Visual services are provided by Rosewood Hotel Georgia's in-house supplier, Encore. Your Event Services Manager can assist in facilitating these arrangements. A complimentary podium and microphone (if required) is included at no charge, however rental fees apply for additional services. Outside AV Supplies are subject to an 'AV Concierge Fee' as determined by Encore. All outside suppliers must contact hotel security to be issued visitor clearance.

TELEPHONE

Meeting room telephones are available at no charge for in-house calls. Registration desk telephones are offered on a complimentary basis for in-house calls. Dedicated direct dial lines (DID) are available on request at \$150. Current hotel rates apply to long distance and local calls.

HIGH SPEED INTERNET

High speed internet service is available at \$15.00 per user for wireless or wired access up to a maximum of 20 users. Please consult your Event Services Manager for more than 20 users. An installation charge of \$120.00 applies for wired access.

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

POWER

All rooms offer up to 15 amp power on a complimentary basis. Additional power, up to 60 amps, is available for \$200 per day. Please ask your Event Services Manager for rates if more than 60 amps is required.

PAYMENT AND GUARANTEED ATTENDANCE

A non-refundable deposit is required to confirm any event space. Remaining charges are due per schedule in contract, with final balance due 14 days prior to the event, unless billing arrangements have been made.

The final guaranteed number is due no later than 12:00pm, two (2) business days prior to the event, however pre-selected entrée counts are due five (5) business days prior to the event. Billing is based on the final number submitted, or the actual attendance, whichever is greater. The hotel will add a \$160 labour charge to plated or buffet functions with less than 20 guests.

PARKING

The hotel offers valet parking that may be charge back to the master account on request. Please discuss with the Event Services Manager.

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

CONTRACTOR COMPLIANCE

Damages to the hotel by the group or appointed contractors hired by the group will be the group's sole responsibility. Any contracted company working at the hotel is required to carry and maintain worker's compensation insurance in statutory amounts; comprehensive general public liability insurance covering automobile, personal injury and property damage with single limits of not less than \$1,000,000 per person per occurrence. Evidence of such insurance shall be provided to the hotel upon request.

ACCESS TO THE HOTEL

Access to the hotel by all contractors, vendors, musicians, exhibitors and décor companies is permitted only through the designated load-in/load-out areas, as determined by the hotel, during the course of normal business hours. Any access to the hotel after normal business hours requires hotel approval in writing. Access to the hotel can be coordinated by your Event Services contact. All contractors, vendors, musicians, exhibitors and décor companies upon the arrival at the designated load-in area, must first contact hotel security to be issued 'visitor clearance'.

SECURITY

If required, at the sole judgement of the hotel, in order to maintain adequate security measures in light of the size and nature of the event, the hotel shall provide, at the group's expense, security personnel for the event supplied by a reputable licensed guard or security agency doing business in the city in which the hotel is located.

*Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST.
Alcoholic beverages are subject to an additional 10% PST.*

SIGNS, BANNERS AND DISPLAYS

Signs and banners are not allowed in the hotel's lobby or public areas. In regards to the group's meeting space, all signs must be professional printed. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. If group desires to hang or adhere posters, banners, flip chart paper or other material in meeting rooms or public space, the hotel must be notified of this request in advance. Any damage to the hotel as a result of not having prior approval will be billed to group. The hotel assume no responsibility whatsoever for displays and/or decorations etc. brought into the hotel by any third party including the group.

HOSPITALITY AND REGISTRATION DESKS

Please note the following guidelines apply for registration and hospitality desks in public areas: professional signage only (maximum of one sign). No handwritten signage, posters or displays. Area to be kept neat and tidy, along with all boxes stored underneath desk. No food to be consumed at this desk.

*Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST.
Alcoholic beverages are subject to an additional 10% PST.*

