





MODERN ELEGANCE.
OLD WORLD CHARM.



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HOT CANAPÉS

Alberta Angus Beef Sliders, Smoked Pepper Aioli, Choux Bun
Braised Alberta Beef and Pecorino Arancini
Cashew Chicken Satay, Chili and Mint
Char Siu Pork Belly DF
Mole Spiced Turkey and Cranberry Bon Bon
Innisfail Lamb Kofta, Date and Mint DF · GF
Confit Tuna Tostada, Dried Lime
East Coast Scallop and Prawn Bites, Pickled Ginger DF
Coconut Crusted Tiger Prawn
Cauliflower 65, Crispy Rice, Sambal v
Vegetable Spring Rolls, Soy Chili Sauce V·DF
Crushed Pea, Basil and Ricotta Tart VG
Sweet Potato and Spinach Rolls v
Vegetable Samosa, Tamarind and Mango Chutney v

4 PIECES PER PERSON 28

6 PIECES PER PERSON 36

COLD CANAPÉS

Albacore Tuna Tataki, Ponzu, Black Sesame DF GF

East Coast Scallop Aguachile, Cantaloupe, Cilantro and Lime DF GF

Pacific Salmon Sashimi, Chipotle Emulsion

Dungeness Crab, Chili and Soft Herb

Smoked Salmon, Rye, Maple

Fresh Canadian Oysters, Citrus Pearls, Seaweed DF GF

Black and Blue Alberta Beef, Ginger Wasabi Emulsion DF GF

Deviled Chicken, Hominy, Avocado, Pickled Onion DF

Five Spiced Yarrow Farm Duck Breast, Tropical Salsa

Braised Smoked Ham, Seasonal Mostarda GF

Belgian Pâté, Sour Cherry, Black Pepper Crute

Canadian Grains, Fermented Zucchini and Walnut V GF

Pani Puri, Aloo, Tamarind, Mint Chutney V

Blue Cheese, Beet Preserve, Balsamic VG

Seasonal Gazpacho, Fruit Bombs V GF

4 PIECES PER PERSON 26
6 PIECES PER PERSON 34



CHARCUTERIE PLATTER DF

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

33

SALMON DISPLAY

Smoked and Candied Salmon, Horseradish, Capers, Crème Fraîche

28

WHEELS AND WEDGES

Assortment of Local and Imported Cheese, Seasonal Fruit Preserve, Bread and Crackers

30

BREADS AND DIPS vg

Chickpea Hummus, Muhammara, Confit Garlic Cream Cheese, Extra Virgin Olive Oil, Preserved Vegetables, Olives, Flatbread, Baguette

24

DIM SUM ASSORTMENT

Hargao (Shrimp), Sio-Mai (Pork), Zhengjiao (Vegetable), Char-Siu Bao (Pork Bun), Soy, Sambal

39

PRICES ARE QUOTED PER PERSON

SUSHI ROLLS & NIGIRI

Priced per dozen

Dynamite Roll · California Rolll · Spicy Tuna Roll

49

Cucumber Maki

42

Avocado Roll

46

Yam Tempura Roll

44

Tuna Nigiri · Shrimp Nigiri · Salmon Nigiri

69

PRICES ARE QUOTED PER PERSON

SEAFOOD DISPLAY GF

A selection of:

Locally Harvested Canadian Oysters
Steamed Mussels and Crab
Marinated Prawns
East Coast Scallops
Peppered Mackerel
Smoked and Candied Salmon

Accompanied with:

Seasonal Mignonettes
Fruit Pearls
Cocktail Sauce
Tabasco
Remoulade,
Shaved Onions

65

Seafood Enhancement
Roaming Oyster Shucker

A CHEF FEE OF \$200 PER CHEF
APPLIES TO ALL CHEF-ATTENDED STATIONS.
ONE CHEF PER 75 GUESTS. MAXIMUM 2 HOURS.

PRICES ARE QUOTED PER PERSON

PIZZA

A CASA **vG** Fior di Latte, Heirloom Tomato, Basil

 ${\tt FUNGHI} \ \ {\tt VG}$ Wild and Cultivated Mushroom, Crispy Garlic, Herb Pesto, Parmesan, Bitter Greens

SOPPRESSATA Salami, San Marzano, Mozzarella, Arugula

NAPOLI White Anchovies, Chili, Bell Pepper, Fior di Latte

POLLO Confit Chicken, Romanesco, Spinach, Goat's Cheese

38 PER PIZZA

PRICES ARE QUOTED PER PERSON



PASTA

Seasonal Ravioli, Herb Pesto, Roasted Tomato $\mbox{Penne Rigate, Bolognese, Parmesan}$ Herb Gnocchi, Rose $\mbox{\bf v}_{\mbox{\bf G}}$

36

RISOTTO

Green Pea, Basil and Mint, Citrus Oil **v**·**GF**Seared East Coast Scallop, Confit Fennel, Bitter Greens **GF**Oyama Chorizo, Charred Zucchini, Ricotta **GF**

30

A CHEF FEE OF \$200 PER CHEF
APPLIES TO ALL CHEF-ATTENDED STATIONS.
ONE CHEF PER 75 GUESTS. MAXIMUM 2 HOURS.

PRICES ARE QUOTED PER PERSON AND REQUIRE A MINIMUM OF 20 GUESTS

GOOEY GRILLED CHEESE

Three Cheese, Grilled French White, Tomato Basil Soup

20

POUTINE

Please select one option

Confit Fraser Valley Chicken, Golden Ears Cheese Curds, Thyme Gravy
Braised Alberta Beef Kleftik, Feta and Mint
Sweet Potato Fries, Garlic Crema, Green Onion, Roasted Peppers v

2 2

A CHEF FEE OF \$200 PER CHEF
APPLIES TO ALL CHEF-ATTENDED STATIONS.
ONE CHEF PER 75 GUESTS. MAXIMUM 2 HOURS.

PRICES ARE QUOTED PER PERSON AND
REQUIRE A MINIMUM OF 20 GUESTS



HAND CARVED SPANISH HAM

Minimum 75 guests

Preserved Vegetables, Tomato Preserve, Grain Mustard, Breads and Infused Oils

52

SUCKLING PIG

Minimum 75 guests

Bao Buns, Green Onion, Cilantro, Hoisin

48

A CHEF FEE OF \$200 PER CHEF
APPLIES TO ALL CHEF-ATTENDED STATIONS.
ONE CHEF PER 75 GUESTS. MAXIMUM 2 HOURS.

PRICES ARE QUOTED PER PERSON

CARVERY STATION

Minimum 50 guests

ALBERTA ANGUS BEEF PRIME RIB

Creamed Horseradish, Farmer's Bread Rolls, Roast Gravy

26

WHOLE ROASTED CANADIAN RANGELAND BISON TENDERLOIN

Pretzel Rolls, Pickles, Smoked Béarnaise Sauce

2 5

ROAST RACK OF INNISFAIL LAMB

Ras el Hanout, Minted Chimichurri, Spiced Apricot Stuffing

26

MALDON SEA SALT BAKED SALMON

Citrus Fennel Slaw, Champagne Emulsion

24

A CHEF FEE OF \$200 PER CHEF
APPLIES TO ALL CHEF-ATTENDED STATIONS.
ONE CHEF PER 75 GUESTS. MAXIMUM 2 HOURS.

PRICES ARE QUOTED PER PERSON



DESSERTS

Dark Chocolate Brownie v

Citrus Tart

Red Velvet Cake

Almond Peach Mousse

Macarons, Seasonal Flavours

Blueberry Financiers

Chocolate Pot de Crème

Mini Cherry Pies

Chocolate Blondie Bites

Tropical Coffee Slice

Greek Yogurt and White Chocolate Panna Cotta, Seasonal Berries

Spiced Carrot Cake v

Flourless Chocolate Cake GF

Seasonal Fruit Salad v

PER ITEM, PER DOZEN 72

CHOCOLATE FONDUE STATION

Minimum 10 guests

Brownies, Marshmallows, Fruit and Berries

24 PER PERSON

PROFITEROLE TOWER

Minimum 10 guests

Choux Bun, Dark Chocolate, Assorted Cream Fillings

18 PER PERSON



Selection of Artisan Bread Rolls

SALAD

Please select two options

Tuna Niçoise, Cherry Tomato, Steamed Beans, Olives, Fingerling Potato,
Boiled Egg, Red Wine Vinaigrette DF GF

Crunchy Romaine, Garlic Dressing, White Anchovies, Parmesan and Herb Crouton
Penne Rigate, Olive, Parmesan, Charred Onion, Peperonata, Herb Vinaigrette
Granville Island Mixed Greens, Shaved Young Vegetables, House Vinaigrette V·GF
Spiced Yam, Mixed Beans, Cilantro and Lime Crema V·GF

Baby Gem and Endive, Blue Cheese, Pumpkin Seed, Dried Fruits, Banyuls Vinaigrette GF
Roasted Beets, Sorghum, Preserved Lemon, Fresh Herbs V·GF

Greek Salad, Hot House Tomatoes, Bell Peppers, Cucumber, Red Onion, Feta VG·GF

Squash Slaw, Red Cabbage, Carrots, Peppers, Ginger Dressing, Toasted Cashew Nuts V·GF

Moroccan Spiced Cauliflower, Buckwheat, Raisins, Mint and Black Tea Dressing V·GF

Freshly Brewed Milano Coffee and a Collection of TWG Teas

PRICES ARE QUOTED PER PERSON AND REQUIRE A MINIMUM OF 25 GUESTS

OR A SURCHARGE OF SIO PER PERSON APPLIES

PLATTER

Please select one option

Smoked and Candied Salmon, Horseradish, Capers, Crème Fraîche

WHEELS AND WEDGES

Local and Imported Cheese, Seasonal Fruit Preserve, Bread and Crackers

ANTIPASTO

Grilled Vegetables, Confit Apices, Marinated Olives, Aged Balsamic Vinegar

LOCAL CHARCUTERIE

Air-Dried and Smoked Meats, Mustard, Fermented Vegetables

VEGETABLES & ACCOMPANIMENTS

Please select two options

Roasted Seasonal Vegetables, Fresh Herbs, EVOO V·GF

Rustic Ratatouille, Garlic and Herbs V·GF

Black Sesame Crusted Cauliflower V·GF

Sweet and Sour Brassicas V·GF

Smoked Chile Scalloped Sweet Potatoes VG·GF

Buttermilk Whipped Potatoes and Chives VG·GF

Creamy Polenta, Sundried Tomato, Confit Garlic VG·GF

Wild and Cultivated Rice Pilaf V·GF

PRICES ARE QUOTED PER PERSON AND REQUIRE A MINIMUM OF 25 GUESTS

OR A SURCHARGE OF \$10 PER PERSON APPLIES

ENTRÉE

Please select three options

AAA ALBERTA BEEF STRIPLOIN **GF** Sweet Onion, Mushrooms, Peppercorn Jus

THAI STYLE RED SEAFOOD CURRY **DF** · **GF**Salmon, Cod, Tiger Prawns, Mussels, Coconut Chili Broth

MISO AND MAPLE GLAZED FRASER VALLEY PORK LOIN $\mathbf{D}\mathbf{F}\cdot\mathbf{G}\mathbf{F}$ Ginger, Sesame and Orange

PANCH PHORON SPICED FRASER VALLEY CHICKEN BREAST ${f GF}$ Spiced Tomato Butter Sauce

ROAST INNISFAIL LAMB RUMP **GF**Rosemary Jus

PACIFIC COD CAPONATA **GF**Spinach, Roasted Peppers, Tomatoes and Eggplant

CANADIAN SALMON Confit Fennel, Lemon

WILD MUSHROOM AND MASCARPONE RAVIOLI ${f v}_{f G}$ Truffled Pepper Crema

 $\hbox{CHICKPEA TAGINE} \ \textbf{V} \cdot \textbf{G} \textbf{F} \\ \hbox{Braised Chickpeas and Vegetable Stew, Black Orange, Raisins, Cashew Yogurt, Spicy Harissa}$

BAKED EGGPLANT AND FETA MOUSSAKA $\mathbf{v} \cdot \mathbf{G} \mathbf{F}$

PRICES ARE QUOTED PER PERSON AND REQUIRE A MINIMUM OF 25 GUESTS

OR A SURCHARGE OF SIO PER PERSON APPLIES

DESSERT

Please select three options

Citrus Tart

Almond Peach Mousse

Flourless Chocolate Cake GF

Dark Chocolate and Raspberry Torte

Macarons

Blueberry Financiers

Chocolate Pot de Crème

Seasonal Fruit Salad, Floral Syrup v

Red Velvet Cake

Chocolate Ganache with Seasonal Berries v

Spiced Carrot Cake v

Freshly Brewed Milano Coffee and a Collection of TWG Teas

142

PRICES ARE QUOTED PER PERSON AND REQUIRE A MINIMUM OF 25 GUESTS

OR A SURCHARGE OF \$10 PER PERSON APPLIES

PASSED CANAPES & HORS D'OEUVRES

PALAK PAPAD KAI KEBAB

Crispy Poppadum Crusted Spinach and Kale Kebabs, Tamarind Chutney

PRAWN UDAIGIRI

Tempered Curry Leaves, Sweet Spices, Shallots

CHICKEN KORMA KEBAB

Mint, Desi Ghee, Mace and Fennel, Mango Coriander Chutney

KOTHMIR VADI

Dahi Peanut Chutney, Sesame Seeds, Cilantro

SALADS & CHAATS

MOONG MOOTH SALAD

Achari Dressing, Pomegranate, Shaved Paneer, Crushed Peanuts

CRISPY KALE PAPADI CHAAT

Crispy Potatoes, Tamarind Chutney, Sweetened Yogurt, Amchoor, Black Salt

GOBI ADRAKI SALAD

Crispy Matar, Ginger, Turmeric Nimbu Vinaigrette

KACHORI CHANA SALAD

Mango Chunda, Cilantro, Toasted Nuts, Chaat Masala

MUKKA PYAZ

Sirka Vinegar, Cilantro

PRICES ARE QUOTED PER PERSON AND REQUIRE A MINIMUM OF 25 GUESTS

OR A SURCHARGE OF SIO PER PERSON APPLIES

ENTREES & ACCOMPANIMENTS

BHUNA DHABA CHICKEN

Broiled Spices, Smoked Tomato Yogurt Sauce, Kasuri Methi, Cilantro

CHATTPATTI TAWA COD

Tamarind Peanut Sauce, Crispy Curry Leaves, Ginger

PANEER CHUTNEYWALA

Hara Masala, Green Onions, Cilantro Cream, Tomatoes

MAKAHANA MATAR KORMA

Puffed Lotus Seeds & Green Peas Korma, Fried Onion, Buttermilk, Pistachios

DALMAKHNI

Bukhara Style, Overnight Cooked Black Lentils With Butter & Tomatoes, Roasted Cumin

KATHEL KI BIRYANI

Marinated Jackfruit Biryani Layered With Flavored Basmati Rice, Cook In Dum

ASSORTED INDIAN BREADS

DESSERTS

RAAS MALAI MARTINI

Saffron

GULAB JAMUN BROWNIE

GAJAR HALWA TARTS

Kalakand Mousse

Freshly Brewed Milano Coffee and Masala Chai

130

PRICES ARE QUOTED PER PERSON AND REQUIRE A MINIMUM OF 25 GUESTS

OR A SURCHARGE OF SIO PER PERSON APPLIES



PRE-SELECTED OR TABLESIDE SERVICE

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.

For TABLESIDE entrée selection, a \$25 per person surcharge will apply to the highest menu price. A minimum of 4 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 vegetarian option).

Our menus are designed based on the freshest ingredients available for the season. To maintain this standard, seasonal menus are not interchangeable.

Available May through September PRICES ARE QUOTED PER PERSON

Selection of Artisan Bread Rolls

SOUP

Roasted Carrot, Lime, Burnt Ginger V·GF

Chilled Tomato and Stone Fruit Gazpacho, Basil Citrus V·GF

Hot and Sour Fraser Valley Chicken and Vegetable, Shimeji Mushroom

Smoked Cauliflower, Fresh Herbs, Roasted Florets

APPETIZERS

Prosciutto Ham, Pickled Vegetables and Bitter Greens DF·GF

Smoked Duck, Yams, Endive, Orange Blossom GF

Salmon Aburi, Golden Wakame, Wasabi Aioli, Crispy Rice DF·GF

Octopus, Dried Olive, Shaved Fennel, Heirloom Tomatoes, Fresh Herbs

Whipped Meadow Yogurt, Roots and Bulbs, Burnt Lemon, Puffed Quinoa vG

Maple Glazed Baby Carrots, Carrot Top Pistou, Dried Orange, Fermented Sweetcorn v·GF

Okanagan Chèvre, Preserved Cauliflower, Kale, Spiced Apricot vG

ENTRÉES

Please select two entrées and one vegetarian option

Alberta Angus Beef Striploin, Pecorino Pave, Watercress, Young Vegetables GF 3-COURSE 135 · 4-COURSE 152

Slow Cooked Innisfail Lamb Loin, Liquorice, Brassica, Herb Demi GF 3-COURSE 135 · 4-COURSE 152

Fraser Valley Chicken Supreme, Charred Cauliflower, Sorrel Pesto GF 3-COURSE 135 · 4-COURSE 152

Miso Marinated Black Cod, Canadian Grains, Ginger and Cilantro GF 3-COURSE 135 · 4-COURSE 152

Seared Albacore Tuna, Preserved Tomato, Chili, Charred Scallion
3-COURSE 135 · 4-COURSE 152

Chili Glazed Tofu, Bok Choi, Roasted Shimeji Mushroom and Tamarind Broth V·GF 3-COURSE 135 · 4-COURSE 152

Paneer Kofta, Quinoa Pulao, Pickled Squash, Greens and Red Pepper Pesto V·GF 3-COURSE 135 · 4-COURSE 152

DESSERT

Dark Chocolate and Raspberry, Chocolate Crumb

Mango Mousse, Kataifi Lime, Ginger

Red Grapefruit, Coconut Gianduja

Almond Sponge, Creme Mousseline, Feuilletine Rouge

Green Tea, Passion Fruit Mousse

Dark Chocolate Torte GF

Spiced Carrot Cake V

Freshly Brewed Milano Coffee and a Collection of TWG Teas

PETIT FOURS

Price per 10 guests

Macarons, Seasonal Flavours

59

Chocolate Truffles, Assorted Flavours

59



PRE-SELECTED OR TABLESIDE SERVICE

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.

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Our menus are designed based on the freshest ingredients available for the season. To maintain this standard, seasonal menus are not interchangeable.

Available October through April
PRICES ARE QUOTED PER PERSON

Selection of Artisan Bread Rolls

SOUP

Cream of Parsnip, Truffle and Pear VG·GF

Smoked Fraser Valley Chicken and Sweetcorn Velouté, Habanero Oil GF

Lobster Bisque, Confit Garlic Froth GF

Mushroom Soup, Tamari, White Miso GF

APPETIZERS

Aged Alberta Beef Carpaccio, Cured Egg Yolk, Frisée, Pickled Onion

Country Style Fraser Valley Chicken Terrine, Celeriac Remoulade, Pernod and Apple

Beet Cured Salmon Gravlax, Citrus, Kale, Hot and Sour Vegetables DF·GF

Octopus, Dried Olive, Shaved Fennel, Heirloom Tomatoes, Fresh Herbs

Umami Glazed Root Vegetables, Shaved Radish, Cashew Crema, Banyuls Vinaigrette V·GF

Goat's Cheese, Squash, Sour Cherry, Toasted Oats VG·GF

Charred Brassicas, BC Greens, Candied Sunflower Seeds V·GF

ENTRÉES

Please select two entrées and one vegetarian option

Alberta Angus Beef Tenderloin, Root Vegetable Pave, Sarawak Pepper Jus GF 3-COURSE 128 · 4-COURSE 145

Alberta Angus Beef Short Rib, Rutabaga, Horseradish and Yams GF 3-COURSE 128 · 4-COURSE 145

Slow Roasted Innisfail Lamb Loin, Minted Panni, Cauliflower and Chermoula GF 3-COURSE 128 · 4-COURSE 145

> Fraser Valley Roasted Chicken, Parsnip and Black Garlic Jus 3-COURSE 128 · 4-COURSE 145

Vancouver Island Halibut, Lobster Ravioli, Tarragon and Lemon Vinaigrette
3-COURSE 128 · 4-COURSE 145

Roasted Canadian Salmon, Aztec Grains, Fennel, Burr Rouge GF 3-COURSE 128 · 4-COURSE 145

Brohme Lake Duck Breast, Kohlrabi, Pain de Spice, Sour Cherry GF 3-COURSE 128 · 4-COURSE 145

Chargrilled Squash, Curried Millet, Smoked Ricotta, Lime GF 3-COURSE 128 · 4-COURSE 145

Salt Baked Celeriac, Aerated Polenta, Dried Olive, Herb Emulsion v 3-course 128 · 4-course 145

DESSERT

Mocha Mousse, Coco Nibs

Milk Chocolate Mandarin Torte

Citrus Tart, Whipped Yogurt

Chocolate Mousse, White Chocolate Crumb Blackberry Pistachio, Delice, Violet Crémeux

Dark Chocolate Ganache, Sour Cherry v

Mint Mille Feuille, Flourless Chocolate Cake

Freshly Brewed Milano Coffee and a Collection of TWG Teas

PETIT FOURS

Price per 10 guests

Macarons, Seasonal Flavours

59

Chocolate Truffles, Assorted Flavours

59



BAR SERVICE

Bar Service includes the following amenities:

Soft Drinks for Mix
Orange, Cranberry, Tomato, and Clamato Juice
Fresh Fruit Garnishes

Cocktail Picks

Napkins and Swizzle Sticks

Ice and Glassware

A BARTENDER FOR EVERY 100 GUESTS

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 DOLLARS PER HOUR (MINIMUM 4 HOURS).

LIQUOR

DELUXE

Stolichnaya VODKA

Broker's GIN

Wild Turkey BOURBON

Alberta Premium Rye RYE WHISKEY

Famous Grouse Black Grouse BLENDED SCOTCH

Mount Gay Eclipse DARK RUM

Matusalem Platino 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

2026

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

13

BEER · CIDER · COOLERS

Stella Artois · Mill Street · 100th Meridian · Goose Island IPA

ΙΟ

Strongbow · Sir Perry Cider

ΙI

LIQUEURS

Grand Marnier · Baileys Irish Cream · Kahlua

I 2

Gautier V. S. Cognac

13

PUNCH

Chilled Champagne Punch (gallon, serves 30 glasses)

260

NON-ALCOHOLIC BEVERAGES

Soft Drinks · Juices · Sparkling and Still Bottled Water

8

Chilled Non-Alcoholic Fruit Punch (gallon, serves 30 glasses)

SPECIALTY COCKTAILS

Create your own cocktail experience. Select up to five cocktails to be served to your guests.

HOTEL GEORGIA

Gin, Lemon Syrup, Orange Blossom Water, Orgeat Syrup, Egg White, Fresh Nutmeg

20

MANHATTAN

Sweet Vermouth, Angostura Bitters, Cocktail Cherry

2 0

COSMOPOLITAN

Vodka, Fresh Lime Juice, Cranberry Juice, Cointreau, Lime Wedge

20

NEGRONI

Campari, Gin, Sweet Vermouth, Orange Twist

2 0

MARTINIS (20z.)

Classic Vodka or Gin

Garnishes: Olive, Lemon Twist

20

SPECIALTY COCKTAILS

Create your own cocktail experience. Select up to five cocktails to be served to your guests.

FRENCH 75

Gin, Fresh Lemon juice, Simple Syrup, Sparkling Wine

2 0

SIDECAR

Cognac, Grand Marnier, Lemon Juice, Orange Slice

20

LEMON DROP MARTINI

Vodka, Limoncello, Fresh Lemon Juice, Simple Syrup, Sugared Martini Glass Rim, Lemon Wheel

20

FLAVOURED MOJITOS

Rum, Fresh Lime Juice, Fresh Mint, Simple Syrup, Soda Flavours: Mint, Mango, Blackberry

2 0

WHISKEY SOUR

Rye Whiskey, Lemon Juice, Simple Syrup, Angostura Bitters

WHITE WINE

CLOUDY BAY

Sauvignon Blanc, Marlborough, New Zealand

108

MEYERS FAMILY OLD MAIN ROAD Chardonnay, Okanagan Valley, BC

94

TANTALUS Riesling, Okanagan Valley, BC

80

CHATEAU ST MICHELLE Riesling, Washington, USA

72

MISSION HILL RESERVE Pinot Gris, Okanagan Valley, BC

65

FIVE VINEYARDS MISSION HILL Chardonnay, Okanagan Valley, BC

55

RED WINE

HESS ALLOMI

Cab Sauvignon, Napa Valley, USA

115

VANESSA VINEYARD

Syrah, Similkameen Valley, BC

105

TANTALUS

Pinot Noir, Okanagan Valley, BC

95

CANNONBALL

Cab Sauvignon, California, USA

80

SANDHILL

Cab Merlot, Okanagan Valley, BC

65

FIVE VINEYARDS MISSION HILL

Cab Merlot, Okanagan Valley, BC

60

SPARKLING WINES & CHAMPAGNES

"My only regret in life is that I did not drink more champagne." ${\tt JOHN\ MAYNARD\ KEYNES}$

POMMERY Brut Royal, France

190

TANTALUS Blanc de Blanc Noir, Okanagan Valley, BC

80

MIONETTO
Prosecco Brut, Italy



FINAL GUARANTEE AND LABOUR RATES

The FINAL guaranteed number is due no later than 12:00pm, three (3) business days prior to the event, however Pre-selected entrée counts are due five (5) business days prior to the event. This final number will be used as the Attendance Guarantee. Billing is based on the final number submitted, or the actual attendance, whichever is greater.

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

Overnight Valet Parking	\$ 70.00 per car
Day/Evening Valet Parking (up to 3 hours)	\$40.00 per car
Day/Evening Valet Parking (after 3 hours)	\$ 70.00 per car
Chef Attendants (1 per 75 guests)	\$200.00 each
Bartenders (if consumption below \$450 at Bar)	\$160.00 each
Security Officers (4-hour minimum)	\$80.00 each / per hour
Coat Check Attendant (4-hour minimum)	\$40.00 per hour

Cashier (4-hour minimum) \$40.00 per hour \$160.00 labour fee Events with less than 30 guests Statutory Holiday Rates (4-hour minimum) \$60.00 per hour Box Handling Fee \$5.00 per box

Audio-Visual Services by Encore

set-up or extraordinary requirements.

The Hotel reserves the right to charge additional labor fees for any Event that requires extensive

\$80.00 per hour (min. 2 hours)

MENUS

When planning your wedding, you may choose from our array of menus. Our Executive Chef will be happy to customize menus on request to suit your preferences. Children's menus are available for ages 12 and under starting from \$50 per child. With exception of wedding cakes, we do not permit outside food and beverage.

ALLERGIES

Nature of allergies and names of guests must be communicated in writing to the hotel no later than three (3) working days prior to the event. In failing to do this, you will indemnify and hold the hotel harmless from any liability or claim of liability for any personal injury that occurs as a result.

ENTRÉE CHOICES

Up to two entrée choices plus a vegetarian option may be selected for plated events.

PRESELECTED ENTRÉES: If the entrée counts are provided a minimum of 5 business days prior to the event along with place cards indicating meal preference, the highest menu price will apply.

TABLESIDE ENTRÉE SELECTION: If the entrees are selected tableside, a \$22 per person surcharge will apply to the highest menu price. A minimum of four courses is required for tableside service. Please note the starch selection for table side service will be the same for all entrees (except vegetarian entrée)

BEVERAGES

All beverages are based on consumption. You are welcome to customize the beverages that are served at your wedding reception. All beverages will be provided by Rosewood Hotel Georgia, no outside wine, beer or liquor is allowed. Ask your Romance Manager about cocktail or scotch lounge options.

CAKE

You are welcome to provide your own wedding cake. However, please note client's own cake does not replace hotel dessert. Our cake plate-up fee is \$6.00 per person, excluding tax and gratuities. The fee does not contribute towards your food and beverage minimum. No additional food is permitted to be brought into the hotel unless approved by the Romance Manager.

SERVICE CHARGE AND SALES TAX

All prices are subject to 13.2% ervice charge, 8.8% administration fee, plus total Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

EQUIPMENT AND CHINA

Rosewood Hotel Georgia provides the following for your events: 66" round tables (most comfortable for 8-10 guests), alternatively we do have a limited number (4) of and 72" round tables, 6'x30" tables or 6'x18" tables, high and low 30" cocktail rounds and credenzas. These tables can be used for your guest book, place cards, photographs and dining. Unlike traditional hotel banquet chairs, we provide dining table calibre parsons-style chairs for your reception. Podium, Staging, Dance floor, votive candles and table numbers are provided on a complimentary basis. We also provide Villeroy & Boch Bone china, and Schott Zwiesel stemware. If you are using rental chargers, please consider only 8 guests per table for best fit on a 66" round table.

LUXURY LINEN AND DÉCOR COLLECTION

Rosewood Hotel Georgia offers white Rivolta Carmignani floor-length linens and napkins as a house standard.

We also carry a luxury collection of Linens and Décor that can be coordinated in-house. Please ask your Romance Manager for further details

PREFERRED VENDORS

Selecting the right vendors for your wedding is vital. Rosewood Hotel Georgia offers a Preferred Vendor List of highly reputable vendors who are familiar with our Rosewood experience. All other vendors must be certified, licensed and adhere to all Rosewood Hotel Georgia policies and procedures.

PHOTOS

Wedding photos are permitted on the Grand Staircase and second floor function space, pending other events taking place. Photographs in the public areas of the hotel must have prior approval from the Romance Manager.

DIFFERENCE BETWEEN A ROMANCE MANAGER AND A WEDDING PLANNER

Rosewood Hotel Georgia provides a Romance Manager to consult for all food and beverage selections, on-site set up, on site event timing, estimate of charges outlining your financial commitments, a floor plan for your seating arrangements, oversee room block reservations, and review all deposits and billing. The Romance Manager will be on site to coordinate with your day-of Wedding Planner and coordinate services with our Banquet team. You will be introduced to the Banquet Manager prior to the event. The Banquet Manager will be present on the day of your wedding, from the start of your event to the conclusion, and will assist with the timeline throughout the Wedding Reception.

A Wedding Planner can assist you with full-service wedding coordination from engagement to your honeymoon, assist with design, RSVP's, create a detailed timeline of the day or weekend festivities. Even a Wedding Planner for the day of is quite involved months prior to the big day and can create the day you always wanted beyond your imagination. Considering a wedding coordinator for your big day is recommended no matter how big or small.

AUDIO-VISUAL AND LIGHTING

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

HOTEL ROOMS AND RATES

Rosewood Hotel Georgia offers one complimentary Deluxe King room for the Newlywed's wedding night (food and beverage minimum requirements apply), based on a 3:00pm check-in time. If you wish to book this room the night prior to the wedding, you may do so at a special rate; this is recommended if you are planning on getting ready at the hotel on your wedding day. The hotel can extend preferred wedding rates for your guest.

CONTRACT AND DEPOSIT

Once you decide to confirm a date at Rosewood Hotel Georgia for your wedding, our Romance Manager will prepare a contract. Your date will be confirmed upon receipt of your initial deposit and signed Agreement. A deposit schedule of total estimated costs will be outlined on the contact and is due to secure your wedding date. Generally, twenty five percent (25) of the contracted amount is required as initial deposit.

FOOD AND BEVERAGE MINIMUMS

The Food and Beverage minimum is dependent upon the space and date you select. The minimum includes all food (hors d'oeuvre, meals, dessert) and hosted beverages (wine, beer, non-alcoholic beverage and all cocktails), less tax, service and fees. Based on current banquet menus you could expect your budget to start at approximately \$120 per person for dinner receptions. Please note that menu items and pricing are subject to change and your final costs will depend on current pricing and actual guest attendance.

WEDDING REHEARSAL

Rosewood Hotel Georgia is happy to arrange a ceremony rehearsal for you and your wedding party. Rehearsal times can be arranged 30 days prior to your wedding date and set at a time that does not interfere with another booked event. Kindly note, we are able to confirm the event date and time; however location (function room) will be advised 3 business days prior. Ceremony rehearsals are normally 30-minutes to one hour in length and will be coordinated by your wedding planner and commissioner.

ENTRÉE TASTING

Rosewood Hotel Georgia offers a sample entrée tasting for weddings with plated dinners based on a minimum food and beverage guarantee starting from \$15,000. Entrée tastings are not provided for buffets and reception hors d'oeuvre. Menu tastings are provided for up to 4 guests, Tuesday – Friday, based on availability of the Executive Chef and are typically scheduled 30-60 days prior to the wedding date. Clients who live out of the area or are under special circumstances may schedule their tasting more than 60 days in advance, but may taste out of season accompaniments. Tastings last approximately 90 minutes.

PARKING

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

UNPARALLELED EXPERIENCE AWAITS

Let the Executive Chef elevate your menu with our A Sense of Place* philosophy.

Ask the Romance Manager for details.



ROSEWOOD HOTEL GEORGIA

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