



PINNACLE HOTEL
AT THE PIER



WEDDING RECEPTION & DINNER 2017

Executive Chef ~ Joel Green



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With our compliments to the Bride & Groom

Share your forever with us & we will take care of the details...

For a Wedding party of 75+ guests ~ the Bride & Groom will receive:

- ▷ One night accommodations in a deluxe king harbor view room with private balcony
- ▷ Chilled sparkling wine & chocolate dipped strawberries upon arrival
- ▷ Personalized monogrammed bathrobes (minimum 100 guests)
- ▷ Preferred guest room rates for family & guests
- ▷ Menu tasting for 4 guests (Plated dinner selections only)
- ▷ Private consultation with Catering Manager
- ▷ Ceremony rehearsal based on availability
- ▷ Complimentary overnight parking



Add our Decor Package to your special day and tick another item off your list...

Pinnacle Ballroom Decor Package @\$11 per person
(Provided by Chair Décor – you choose!) Minimum 50 guests

- ▷ Floor Length Specialty Table Linens
- ▷ Coloured or Textured Napkins
- ▷ Floor Length High Top Specialty Linens (up to 6)
- ▷ Specialty Chair Covers with Accessories
- ▷ Votive Candles & Table Numbers
- ▷ Head Table Package (value \$150)

**Over 100 guests no drop off and pick up charge for linens.

**Under 100 guests additional \$50 & under 50 guests additional \$75 charge.

Celebration Brunch

Pass Sparkling Wine or Mimosas on Arrival

Chilled Fresh Orange Juice & Apple Juice

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Selection of Fresh Baked Scones, Croissants,
Muffins and Rolls

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Mixed Organic Greens and Fresh Beets with Assorted Fruit Vinaigrette
Caesar Salad with Homemade Croutons and Freshly Shredded Parmesan
Spinach and Frisée with Wild Mushroom and Sweet Onion Truffle Vinaigrette
Grilled Mediterranean-Style Vegetables with Mixed Olives and Marinated Bocconcini
Smoked Salmon, Poached Prawns & Steamed Mussels with Sweet Onion Vinaigrette

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Scrambled Eggs

Classic Eggs Benedict with Hollandaise Sauce

Cinnamon French Toast & Pancakes served with Fresh Strawberries and Crème Chantilly

Double Smoked Bacon, British Bangers

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Roasted and Steamed Seasonal Vegetable Medley
Herb Roasted Pemberton Red Nugget Potatoes

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Fraser Valley Slow Roasted Dijon Herb Chicken Breast with Cabernet Demi-Glace
Pan Seared Wild B.C. Salmon with Citrus Beurre Blanc
Spinach & Ricotta Ravioli in Wild Mushroom Tomato Sauce

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Fresh Fruit Platter, Seasonal Berries & Vine Ripened Red Grapes

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Chef's Selection of Fresh Baked Pies & French Pastries

Freshly Brewed Los Beans Organic Coffee & a Selection
of 'T' Brand Teas & Herbal Infusions

(Minimum 25 Persons)

\$79 per person

\$90 with decor package*

Reception

Pass Hors d'Oeuvres

5

Cold

B.C Hothouse Tomato Bruschetta Herb Focaccia Toast	38.00 (V)
Baby Shrimp in a Cucumber Cup, Citrus Aioli	38.00 (GF)
Goat Cheese on Fire Roasted Peppers	39.00 (V)
Grape Tomato & Bocconcini Skewers, Balsamic Glaze	39.00 (GF)(V)
Alberta AAA Beef Carpaccio, Truffle Aioli, Fresh Shaved Parmesan with Rocket Greens and Crostini	41.00
Cantaloupe Wrapped in Prosciutto	41.00 (GF)
Smoked Salmon, Capers, Shallots & Cream Cheese Toast	41.00
Shrimp & Mango Salsa Crostini	43.00
Tuna Tartar Poke, Green Onion, Tobiko on an Asian spoon	43.00 (GF)
Alaskan Scallop Ceviche, Bell Pepper Brunoise on an Asian Spoon	43.00 (GF)
Ahi Tuna Nicoise, Haricot Verts, Potato, Olive Tapenade, Omega 3 egg & Lemon Vinaigrette	
Alberta Beef Tenderloin Tartar in Sesame Basket	46.00
Dungeness Crab & Prawn with Lemon Aioli on Fresh Jicama	47.00
Atlantic Lobster Salad in Fresh Pastry Shell, Micro Greens	47.00

Hot

Wild Mushroom, Caramelized Onion, Emmental Cheese Quiche	42.00 (V)
Spinach & Feta in Phyllo Dough, House-made Tsatsiki	42.00 (V)
Vegetarian Samosa, Mango Chutney	42.00 (V)
Asian Vegetable Spring Roll, Chili Plum Sauce	42.00 (V)
Pan Seared Teriyaki Chicken Skewer	43.00
Grilled Prawn Skewer, Thai Coconut Curry	43.00 (GF)
Seared Alaskan Scallops, Scallion & Hoisin	45.00
Coconut Crusted Prawns, Malibu & Mango Dip	45.00
West Coast Crab Cake Old Bay Aioli	47.00
Atlantic Lobster Thermidor Gruyere (savory profiterole)	49.00
Baked Local Oyster, Spinach, Wild Mushrooms & Hollandaise	49.00
Grilled Lamb Chop with Blueberry Demi-glace	52.00 (GF)

(Reception Items are Priced per Dozen)

(GF) Gluten Free

(V) Vegetarian

Reception Add-Ons

Add an Ice Carving to your Buffet
with Your Company Logo
from \$450.00

Prices subject to 18% service charge & applicable taxes

★Prices are Subject to Change

10.01.2016

Platters

Deluxe Seafood

West Coast Crab, Smoked Salmon, Indian Candy, Prawns, Scallops, Mussels
House Made Cocktail and Dill Lemon Aioli Sauces
(5 Pieces per Person)

18.00 p/person

Tea Sandwiches

Smoked Salmon, Cream Cheese with Capers & Fresh Dill on Dark Rye
Curry Chicken Salad on a Mini Croissant
Vine Tomato, Bocconcini, Fresh Basil, Balsamic Reduction on Mini Brioche
Ham & Brie on a freshly baked Portuguese Bun
Garnished with Tomato Wedges, Pea Shoots & Sweet Pickles
(4 Pieces per Person)

13.00 p/person

Deluxe Antipasto Platter

Italian Deli Meats - Salami, Prosciutto & Capicola
Mixed Olives, Grilled Artichoke Hearts, Roasted Peppers
Zucchini, Eggplant with Naan & Pita Breads, Hummus & Tsatsiki

15.00 p/person

Local Sushi Sampler

Assorted Maki, Nigiri & Sashimi with Wasabi, Pickled Ginger & Soy
(4 Pieces per Person)

13.00 p/person

British Columbia & European Cheese Board

Carefully Selected Mic of 8 locally sourced, soft & hard ripened cheeses
With fresh baked baguette, crackers, roasted nuts, dried fruit & grapes

13.00 p/person

Prawns Platter

Lightly Pouched Prawns, Old Bay Aioli & Cocktail Sauce
(4 Pieces per Person)

10.00 p/person

Fruit Platter

Sliced Seasonal Fruit

7.00 p/person

Vegetable Crudités

Seasonal Crisp Vegetables with Herb, Sundried Tomato & Curry Dips

7.00 p/person



Enhancements

Enhance your Reception with a Carvery or Action Station
*All Carved Items are served with Baguette & Mixed Filone Rolls

Carvery Stations

(Chef Carver per Station for a Maximum of 2 hrs)

Fig Crusted Rack of Lamb 22.00 p/person
Dijon Mustard, Mint Jus (min. 25 people)

House Roasted Local Suckling Pig 22.00 p/person
Roasted Apple Gravy (min. 40 people)

Roast Alberta AAA Prime Rib of Beef 19.00 p/person
Horseradish Sauce, Dijon Mustard, Au Jus (min. 40 people)

Action Stations

(Chef Carver per Station for a Maximum of 2 hrs)

Pasta 16.00 p/person
Penne Alfredo & Cheese Tortellini
Fresh Garlic, Chorizo Sausage, Bell Peppers, Red Onions, Wild Mushrooms,
Kalamata Olives, Sundried Tomatoes, Goat Feta Cheese,
Fresh Grape Tomato, Pesto, Fresh Herbs, Parmesan, Chilli Peppers

Wok 16.00 p/person
Chow Mein Noodles & Basmati Rice
Asian Vegetables, Teriyaki Chicken served in a Chinese
Take-Out Box with Chopsticks

Poutine 16.00 p/person
Deep Fried to Order, Crispy Fries,
Cheese Curds and Housemade Turkey Gravy

Ice Cream Sundae Station 15.00 p/person
Enjoy Local Gelato & Sorbet
Vanilla Bean & Chocolate Gelato & Lemon Sorbet
Served with Toppings: Strawberry and Chocolate Sauce, Smarties,
Gummy Worms, Assorted Sprinkles, Mini Marshmallows & Roasted Peanuts

Deluxe Dessert Buffet 18.00 p/person

Sliced Season Fresh Fruit

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'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake,
Tiramisu, Pear Pistachio, Chocolate Orange Mousse, Cheesecakes,
Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie
(Selection and quantity may vary based on the number of people)

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Belgian Chocolate Fondue
Strawberries, Marshmallows & Coffee Cakes

Freshly Brewed Los Beans Organic Coffee
& a Selection of 'T' Brand Teas & Herbal Infusions

Chocolate Covered Strawberries 3.50 p/person
Dark & White Chocolate

Dinner Buffet

Galiano Island Dinner Buffet | 67.00

Artisan Bread Rolls

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Mixed Gourmet Greens, Assorted Dressings

Caesar Salad, Rustic Homemade Croutons, Parmesan, Lemon

Asian Noodle Salad, Chow Mein, Julienne Pepper, Baby Spinach & Sesame Soy Vinaigrette

Cherry Tomato Bocconcini Salad, Balsamic Vinaigrette & Fresh Basil

Spinach, Arugula, Frisée, sauté mushrooms in truffle vinaigrette

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Steamed Basmati Rice

Roast Potato with Lemon & Rosemary

Seasonal Market Vegetable Medley

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Roast Chicken Breast with Caramelized Honey & Thyme Jus

Grilled Wild B.C. Salmon Lemon Shallot Tarragon Sauce

Penne Pasta, Grilled Vegetables, Peppers, Zucchini, Eggplant, Fresh Basil,

Vine Ripened Tomato Sauce and Parmesan

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Sliced fresh Seasonal Fresh Fruit

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'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio & Chocolate

Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie served with

Belgian Chocolate Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Mixed Grill Dinner Buffet | 71.00

(Maximum 60 Persons)

Artisan Bread Rolls

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Fresh Chopped Coleslaw with Oriental Sesame Dressing

Mixed Gourmet Greens Assorted Dressings

Fingerling Potato, Roasted Red Pepper & Grilled Scallions in a Grainy Mustard Vinaigrette

Rotini Pasta Salad with Broccoli, Cherry Tomatoes, Bell Peppers,

Spinach, Roasted Peppers & Herb Dressing

Caesar Salad, Rustic Homemade Croutons, Parmesan, Lemon

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Grilled Vegetables with Fresh Butter Corn

Baked Potato with all the Fixings

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Alberta New York Steaks Brushed with Garlic Butter

Pesto Brushed Wild B.C. Salmon

Heritage Farm Chicken Leg and Thigh, Slathered in Homemade BBQ Sauce

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Sliced Seasonal Fruit

~

'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio & Chocolate

Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie served with

Belgian Chocolate Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Dinner Buffet

Indian Market Dinner Buffet | 74.00

Fire Roasted Naan with Raita

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Mixed Gourmet Greens, Assorted Dressings

Mango, fresh Cucumber & Cilantro with Honey Cumin Yogurt

Chickpea, Mixed Vegetables, Sundried Tomato Vinaigrette

Israeli Couscous with Bell Peppers, Corn & Cilantro in Lime Vinaigrette

Cherry Tomato Bocconcini Salad Mixed with Balsamic Vinaigrette & Fresh Basil

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Vegetable Samosa with fresh Cucumber & Rooftop Mint Raita

Authentic Indian Spiced Basmati Rice Pilaf

Roasted Broccoli, Cauliflower, Peas & Peppers

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Marinated Slow roasted Chicken with Garam Masala & Yogurt Butter Sauce

Grilled Wild Salmon in Spiced Tomato Cream Sauce

Fresh Curry Braised Red Lentils with Spinach & Sautéed Onions

Roasted New Zealand Lamb with Spicy Tikka Masala Sauce

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Sliced Seasonal Fruit

~

'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio & Chocolate

Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie served with

Belgian Chocolate Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Hornby Island Dinner Buffet | 78.00

Artisan Bread Rolls

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Mixed Gourmet Greens, Assorted Dressings

Caesar Salad, Rustic Homemade Croutons, Parmesan, Lemon

Rotini with Broccoli, Cherry Tomatoes, Bell Peppers & Baby Spinach in Herb Dressing

Fingerling Potato, Roasted Red Pepper & Grilled Scallions in a Grainy Mustard Vinaigrette

Spinach, Arugula, Frisée, Sauté Mushrooms in Truffle Vinaigrette

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Steamed Basmati Rice

Roast Potato with Lemon & Rosemary

Seasonal Market Vegetable Medley

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Chef Carved Alberta AAA Beef Sirloin

Roasted Herb Dijon Chicken Breast with Fresh Rosemary & Cabernet Sauvignon Demi-Glace

Grilled Wild B.C. Salmon Lemon Shallot Tarragon Sauce

Spinach, Artichoke & Ricotta Cannelloni, baked with Tomato Sauce and Mozza Cheese

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Sliced Seasonal Fruit

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'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio & Chocolate

Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie served with

Belgian Chocolate Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Dinner Buffet

Bowen Island Dinner Buffet | 82.00

Artisan Bread Rolls

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Mixed Gourmet Greens, Assorted Dressings

Caesar Salad, Rustic Homemade Croutons, Parmesan, Lemon

Beet & Apple Coleslaw with Lemon Poppy Seed Vinaigrette

Cherry Tomato Bocconcini Salad mixed with Olive Oil & Fresh Basil

Israeli Couscous with Bell Peppers, Corn & Cilantro in Lime Vinaigrette

Spinach, Arugula, Frisée, sauté mushrooms in truffle vinaigrette

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Smoked Salmon, Poached Prawns & Steamed Mussels Platter with Sweet Onion Vinaigrette

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Steamed Basmati Rice, Leek Gratin Potato, Seasonal Market Vegetable Medley

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Chef Carved NY Striploin with Dijon Herb Crust

Roast Moroccan Chicken Marinated in Ginger, Turmeric & Garlic with Butter Curry Sauce

Grilled Wild B.C. Salmon, Lemon Shallot Tarragon Sauce

Spinach, Artichoke & Ricotta Cannelloni, baked with Tomato Sauce and Mozza Cheese

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Sliced Seasonal Fruit

Imported and Local Cheese with French bread & Crackers

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'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio & Chocolate

Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie served with

Belgian Chocolate Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Sunshine Coast Dinner Buffet | 92.00

Artisan Bread Basket

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Mixed Gourmet Greens, Assorted Dressings

Caesar Salad with Baby Shrimp, Parmesan & Lemon Rustic Homemade Croutons

Butter Lettuce, Blue Cheese Roasted Pear and Sweet Onion Vinaigrette

Asian Noodle Salad, Chow Mein, Julienne Pepper, Baby Spinach

Grated Fresh Beet & Washington Apple Coleslaw, Lemon Poppy Vinaigrette

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Deluxe Mediterranean Vegetable & Meats Platter

Salami, Prosciutto & Capicola, Mixed Olives, Grilled Artichoke Hearts, Roasted Peppers,

Zucchini, Eggplant with Focaccia, Naan & Pita Breads, Hummus & Tsatsiki

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Smoked Salmon, Poached Prawns & Steamed Mussels Platter with Sweet Onion Vinaigrette

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Steamed Basmati Rice, Leek Potato Gratin, Seasonal Market Vegetable Medley

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Chef Carved 24 Hr. Slow Roasted Alberta AAA Prime Rib served with Yorkshire pudding

Chicken Cacciatore, Pan Seared & Simmered in Tomato Sauce Laden

with Wild Mushrooms & Fresh Herbs

Pan Seared Haida Gwaii Halibut, Braised Fennel & Kalamata Olive, Vine Ripened Tomato Confit

Spinach, Artichoke & Ricotta Cannelloni, baked with Tomato Sauce and Mozza Cheese

~

Sliced Seasonal Fruit ~

Imported and Local Cheese with French Bread & Crackers

~

'Petit Fours' Assorted French Pastries, Chocolate Decadence Cake, Tiramisu, Pear Pistachio & Chocolate

Orange Mousse, Cheesecakes, Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie served with

Belgian Chocolate Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

Prices subject to 18% service charge & applicable taxes

★Prices are Subject to Change

10.01.2016

Plated Dinner

Design a Menu to Suit Your Occasion

Minimum of 3 courses. All Guests will be served the same first and last course.

Additional entrée choices (up to three) will be charged at the highest priced option.

of entrees are to be provided to the Conference Services Manager two weeks prior to your event and guest name cards put at each place setting clearly identifying entrée choice.

Salt Spring island Plated Dinner | 62.00

Mixed Organic Greens, Vine Ripened Tomato & Balsamic Vinaigrette

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Wild BC Salmon with Citrus White Wine Cream,
Coconut Basmati Rice Pilaf, Seasonal Vegetables

~

White Chocolate Cheesecake with Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a
Selection of 'T' Brand Teas & Herbal Infusion

Gabriola Island Plated Dinner | 61.00

Spinach & Frisée with Wild Mushroom & Truffle Vinaigrette

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Herb Dijon Crusted Free Run Chicken Breast,
Caramelized Honey Thyme Sauce, Roast Yukon Gold Potatoes,
Seasonal Vegetables

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Tiramisu with Chocolate Sauce, Fruit Coulis & Fresh Strawberries

Freshly Brewed Los Beans Organic Coffee & a
Selection of 'T' Brand Teas & Herbal Infusion

Burrard Inlet Plated Dinner | 68.00

Organic Baby Spinach, Toasted Honey Walnuts, Crumbled Goat's Feta,
Okanagan Sun Dried Bing Cherries & Dijon Vinaigrette

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Pan Seared Arctic Char with Saffron Tomato Fondue, West Coast Crab
& Fresh Herbs Risotto Cake, Seasonal Vegetables

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Dulce de Leche Cheesecake with Caramel Sauce & Strawberry Coulis

Freshly Brewed Los Beans Organic Coffee & a
Selection of 'T' Brand Teas & Herbal Infusion

Pender Island Plated Dinner | 82.00

Caprese Salad, Vine Ripened Colored Tomatoes, Buffalo Mozzarella,
Fresh Basil Leaves, Extra Virgin Olive Oil and Balsamic Reduction

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Grilled 6oz. AAA Alberta Filet Mignon, Cabernet Demi-glace,
Herb & Emmental Potato Gratin, Seasonal Vegetables

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Belgian Chocolate Pâté with Blackberry Port Reduction,
Okanagan Bing Cherries & Toasted Almond Crumb

Freshly Brewed Los Beans Organic Coffee & a
Selection of 'T' Brand Teas & Herbal Infusion

A la Carte Dinner

Design a Menu to Suit Your Occasion

Minimum of 3 courses. All Guests will be served the same first and last course.

Additional entrée choices (up to three) will be charged at the highest priced option.

of entrees are to be provided to the Conference Services Manager two weeks prior to your event and guest name cards put at each place setting clearly identifying entrée choice.

Signature Soups

Local BC Salmon & Roasted Fennel Chowder with Crispy Leeks	11.00
Classic Ukrainian Borscht with chorizo and Dill Sour Cream	11.00
Cream of Porcini with Sauté Wild Mushroom Garnish	11.00
Hearty Prime Rib & Barley with Sauté Vegetables	11.00
Grilled Chicken with Coconut, Lemongrass & Toasted Coriander	11.00
Roasted Tomato with Fresh Basil & Local Brie	11.00
Carrot & Ginger with Cilantro Yogurt	11.00
New Orleans Creole Chicken, Chorizo & Prawn Gumbo	11.00
Potato, Bacon & Leek Soup with Pancetta Crisp	11.00
Slow Roasted Ham & Lentil with Black Pepper Crème Fraîche	11.00
Atlantic Lobster Bisque with Cognac & Fresh Chives	13.00

Cold Appetizers

BC Cheeses	16.00
Single Cream Comox Brie, Courtney BC Aged White Cheddar, Armstrong BC & Blue Claire, Parksville BC served with house made fig crisps, olives and roasted nuts	
Alberta AAA Beef Carpaccio, Crispy Capers, Truffle Aioli, Fresh Shaved Parmesan with Rocket Greens and Crostini	16.00
Antipasto	17.00
Prosciutto, Salami, Capicola, Grilled Bell Peppers, Artichoke Heart, Marinated Sundried Tomato & Mixed Olives, Eggplant & Chunk Parmesan	
Seafood Antipasto	18.00
Togarashi crusted Ahi Tuna, Prawn, Alaskan Weathervane Scallop, Smoked BC Sockeye Salmon, Local Mussels, Clams with Lemon Dill Aioli, Sundried Tomato Oil & Sweet Onion Drizzle	

Hot Appetizers

Caramelized Onion and Salt Spring Island Goat Cheese Tart With Arugula and Balsamic Reduction	14.00
Penne with Light Basil Pesto, Lemon, Peas, Julienne Sundried Tomato, Kalamata Olives and Toasted Pine Nuts, Fresh Parmesan	14.00
West Coast Risotto, Grilled Prawn, Qualicum Bay Scallop, Local Dungeness crab and Lemon Herb Risotto (Family Style)	18.00
Local BC Crab Cakes, Dungeness crab, Bell Pepper & Chive with Warm Mango Vinaigrette and Seasoned Pea Sprouts	18.00

Palate Cleaners

Orange Sorbet with Tanqueray Splash and Local Fresh Berries	9.00
Lemon Sorbet with Smirnoff Ice and Edible Flowers	9.00
Fresh Rooftop Mint Lime Mojito Granite	9.00
Pineapple & Coconut Malibu Rum Granite	9.00

Prices subject to 18% service charge & applicable taxes

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10.01.2016

A la Carte Dinner

Salads

Mixed Organic Greens, Balsamic Vinaigrette Dressing	11.00
Grilled Vegetables with Peppery Greens & Balsamic Vinaigrette	12.00
Okanagan Goat Cheese Crouton on Fraser Valley Greens with Raspberry Vinaigrette	13.00
Caesar Salad with Rustic Croutons, Parmesan Lemon	13.00
Caprese Salad, Vine Ripened Colored Tomatoes, Buffalo Mozzarella, Fresh Basil Leaves, Extra Virgin Olive Oil and Balsamic Reduction	13.00
Organic Baby Spinach, Toasted Honey Walnuts, Crumbled Goat's Feta, Okanagan Sun Dried Bing Cherries, Dijon Citrus Dressing	14.00
Butter Lettuce, Roasted Apples, Candied Walnuts & Danish Blue with Sweet Onion Vinaigrette	14.00
Organic Quinoa Salad, White and Red Quinoa, Organic Baby Greens, Roasted Okanagan Apples, Pumpkin Seeds & Goat Feta with Lemon Vinaigrette	16.00
West Coast Seafood Salad, Poached Prawns, Scallops and Local Dungeness Crab on a Baby Lettuce with Dill Yoghurt Swirl & Mango Vinaigrette Drizzle	17.00

Entrées

Herb Dijon Crusted Free Run Chicken Breast, Caramelized Honey, Thyme Sauce, Roasted Yukon Gold Potatoes and Seasonal Vegetables	39.00
Wild BC Salmon with Citrus White Wine Cream, Basmati Rice Pilaf, and Market Vegetables	40.00
Pan Seared Arctic Char, Fennel Confit & Citrus Beurre Blanc, Herb Risotto Cake and Seasonal Vegetables	43.00
Roasted Haida Gwaii Halibut Filet with Saffron Tomato Fondue, Butternut Squash Risotto Cake and Seasonal Vegetables	44.00
Pan Seared Local Ling Cod, Citrus Marinade, Braised Organic Quinoa, Grilled Asparagus with Orange Butter Reduction	44.00
Grilled Alberta 6oz. AAA Filet Mignon, Cabernet Demi-glace, Herb and Emmental Potato Gratin and Seasonal Vegetables	52.00
Herb Dijon Crusted Free Run Chicken Breast & Pan Seared Arctic Char Roasted Fingerling Potatoes, Seasonal Vegetables & Vine Tomato Butter Sauce	52.00
Grilled Alberta 6oz. Filet, sauté Prawns & Weathervane Scallop Dauphinoise Potato, Seasonal Vegetables, Cabernet Demi-Glace	58.00

Ala Carte Dinner

Vegetarian Options

We will be Happy to Provide Alternative Meals to Satisfy Dietary Restrictions
(V) Vegan

Spinach, Artichoke & Ricotta Cannelloni Baked in Rich Tomato Sauce and Mozza Cheese	39.00
Wild Mushroom Ravioli in Truffle Cream With Fresh Herbs and Parmesan	39.00
Coconut Curry Tofu, Spring Vegetables, Cilantro & Toasted Cashews on Basmati Rice Pilaf	39.00 (v)
Lentil & Chick Pea Kabob in Butter Curry on Basmati Rice Pilaf with Roasted Seasonal Vegetables	39.00
Grilled Mediterranean Vegetable Lasagna with Spinach, Shallot Cream & Italian Cheese Trio	39.00
Grilled Wild Mushroom, Goat Feta & Seared Kale Phyllo Roll with Lemon Garlic Roasted Potato & Fire Roasted Red Pepper Sauce	39.00

Desserts

Tiramisu with Chocolate Sauce & Strawberry Coulis	12.00
White Chocolate Cheesecake with Strawberry Coulis	12.00
Dulce de Leche Cheesecake with Caramel Sauce & Strawberry Coulis	12.00
Chocolate Cheesecake with Raspberry Coulis	12.00
Chocolate Decadence with Raspberry Sauce	12.00
White Chocolate Mousse Cake with Raspberry Coulis	12.00
Belgian Chocolate Pate with Blackberry Port Reduction, Okanagan Bing Cherries & Toasted Almond Crumb	13.00

Make It a Dessert Buffet

Change any Plated Dessert to an Amazing Dessert Buffet
18.00 per person

Sliced Season Fresh Fruit
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Assorted French Pastries, Chocolate Decadence Cake,
Tiramisu, Pear Pistachio, Chocolate Orange Mousse, Cheesecakes,
Almond Flan, Fresh Baked Okanagan Apple Pie & Pecan Pie
(Selection and quantity may vary based on the number of people)
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Belgian Chocolate Fondue
Strawberries, Marshmallows & Coffee Cakes

Includes Freshly Brewed Los Beans Organic Coffee & a Selection of
'T' Brand Teas & Herbal Infusions

Late Night Snack

Build Your Own Sliders Mini Handmade AAA Alberta Beef Burgers, on Brioche Buns with Lettuce, Tomato, Onion, Cheddar Cheese, Mayonnaise, Mustard & Ketchup	12.00 each
Sushi Assorted Maki, Nigiri & Sashimi Wasabi, Pickled Ginger & Soy Sauce (4 pieces per person)	15.00 p/person
Pizzas Pepperoni, Mozzarella and Wild Mushrooms with Tri Color Tomato Sauce Local Baby Spinach with Goat Feta, Peppers and Tri Color Tomato Sauce (4 pieces per person)	14.00 p/person
British Columbia & European Cheese Board Carefully Selected Mix of 8 locally sourced, soft & hard ripened cheeses, with fresh baked baguette, crackers, roasted nuts, dried fruit & grapes	15.00 p/person
Deluxe Antipasto Platter Italian Deli Meats - Salami, Prosciutto & Capicola Mixed Olives, Grilled Artichoke Hearts, Roasted Peppers Zucchini, Eggplant with Naan & Pita Breads, Hummus & Tsatsiki	16.00 p/person
Meat & Cheeses Black Forest Ham, Salami & Roasted Turkey Orange Cheddar, Swiss Cheeses Rustic Baguette, Crackers, Dijon Homemade Mayonnaise	15.00 p/person
Grilled Cheese Fresh Artesian Sourdough Bread, Pan Fried with Local BC Cheddar Cheese, served with French Fries, Ketchup and Roasted Garlic Chipotle Aioli	14.00 p/person
Poutine Deep Fried to Order Crispy Fries, Cheese Curds and Housemade Turkey Gravy	14.00 p/person

*Only available after 9pm

Bar

	HOST	CASH
Premium Brands Wyborowa Vodka, Beefeater Gin, Bacardi White/Dark Rum, Dewar's Scotch, Gibson's Whiskey, Jack Daniels Bourbon	7.50	8.50
Deluxe Brands Ketel One Vodka, Tanqueray Gin, Jose Cuervo Tequila Crown Royal Rye Whiskey, Dewars Izyr Scotch	9.00	10.25
Glenfiddich Single Malt 12 Years Old Scotch whisky, Courvoisier VS Cognac	12.00	13.75
House Wines – Local, BC (5 oz) Sumac Ridge, VQA White & Red	7.50	8.50
House Wines – Imported (5 oz) Mondavi Wood Bridge Cab-Merlot & Sauvignon Blanc	8.50	9.75
Domestic Bottled & Local Craft Beer Alexander Keith's, Stanley Park, Phillip Blue Buck	7.50	8.50
Imported Bottled Beer Stella, Corona	8.00	9.00
Non-Alcoholic Beer Becks	4.50	5.00
Juice, Soft Drinks, Mineral Water	4.50	5.00

Punch Station

Non-alcoholic Fruit Punch	95.00 per gallon
Sangria Punch	125.00 per gallon
Champagne Punch	125.00 per gallon

*Pricing is per gallon—each gallon serves approx. 25 people

A complimentary bartender is provided for both cash and host bars.
If consumption is below \$350 net revenue per bar, the following labour charges will apply:

- \$30.00 per hour per bartender for a minimum of 4 hours
- \$40.00 per hour on statutory holidays for a minimum of 4 hours
- Cashier labour charge with bars will be the same as above bartender charges
- ~Inventory may vary upon availability~

Please Note: Host Bar prices do not include applicable taxes and gratuities
Cash bar prices include 5% GST and 10% Provincial Liquor Tax
Prices are Subject to Change
Bar Brands are Subject to Change

Wine

Sparkling

Two Oceans, Sauvignon Blanc	SA	44.00
Martini Prosecco	IT	45.00
Stellars Jay, Brut, VQA	BC	61.00

White

Sumac Ridge, Blended White, VQA	BC	36.00
Beringer, Chardonnay	CA	39.00
Sandhill, Pinot Gris, VQA	BC	40.00
Apothic, Blended White	CA	44.00
Masi Modello, Pinot Grigio	IT	44.00
Oyster Bay, Sauvignon Blanc	NZ	48.00

Red

Sumac Ridge, Blended Red, VQA	BC	36.00
Masi Passo Doble, Malbec	AG	40.00
Apothic, Blended Red	CA	44.00
Sandhill, Syrah, VQA	BC	48.00
Masi Valpolicella Bonacosta	IT	48.00
Mission Hill Rootstock, Pinot Noir	BC	48.00

Selection of Wine is Subject to Availability

Catering Policies

All banquet events are subject to the policies of the Pinnacle Hotel at the Pier. These policies are in effect for all event suppliers who deliver to, or work at, the Hotel, including lighting, sound, audio visual, decor, rentals, production, entertainment, disc jockeys, and bands. Please review these policies with all individuals employed within your event. We strictly enforce these policies in order to ensure that the comfort, ambience, safety, and security of our valuable guests and associates are upheld at all times.

CONDUCT

The Pinnacle Hotel at the Pier is a Luxury property. It is our expectation that guests, outside suppliers and contractors, musicians, disc jockeys, and technicians conduct themselves in a businesslike and respectful manner. Any conduct or communication that is determined to be unprofessional and disrespectful to Hotel Associates or guests may result in eviction from the property and future suspension.

FOOD & BEVERAGE

Final selections must be arranged 30 days prior to your event. In the event that any 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 precaution when preparing their food. We can supply you with full information on the ingredients of any items served to your group upon request. 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.

Menu pricing and room rental are subject to change. Food & Beverage prices are guaranteed for six (6) months from the date menus are distributed. Prices can be fixed up to one (1) year prior to your event with prior arrangements. Please anticipate a minimum increase of 5% in menu pricing for the period of 183 to 365 days in advance of your planned date.

Food and beverage attrition will apply should it become necessary for you to decrease the number of attendees to any and/or all events as listed in the contract. This will be calculated on the number of people in excess of the Attrition Policy of each meal period and then multiplied by the lowest retail price in that meal period.

Up to 120 days out No fee for reducing the number of people attending the event From 119 days to 72 hours A 10% reduction in estimated attendance will be allowed 72 hours prior to event No reductions will be allowed

To maintain food and beverage safety and quality, all food and beverage served in the Hotel is to be provided by the Pinnacle Hotel at the Pier, with the exception of wedding cakes, for which a labour charge of \$2.50 per person will be applicable if you wish us to cut and serve the cake. No other outside food and beverage is to be consumed or brought in by any guests or contracted suppliers on Hotel property.

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 12:00 AM (Monday – Sunday).

SERVICE CHARGES & TAXES

All food and beverage service is subject to a 18% service charge.

All Audio Visual technology services & equipment are subject to 17% service charge.

Government taxes are applicable as follows:

Food	5% GST
Alcoholic Beverages	5% GST + 10% PST
Miscellaneous	5% GST
Audio Visual Equipment	5% GST + 7% PST
Service Charges	5% GST

EVENT GUARANTEES

Food and beverage choices, including menu options and wine selections, must be confirmed to the conference services team no later than thirty (30) days prior to event. Total guests to be confirmed to conference services team no later than three (3) days prior to event. Any reductions in guests within three (3) days will be billed in entirety. It is sole responsibility of the client to advise the final guarantee to the Hotel. In the event that no guarantee is received by the Hotel, the original contracted number will be charged, or the actual number of guests served, whichever is greater.

The Hotel reserves the right to provide an alternate banquet room best suited to the group's size should the number of guests attending the event differ greatly from the original expected number.

CANCELLATION POLICY

Upon receipt of contract, the arrangements will be protected on a definite basis. In the event of cancelling, the following cancellation schedule will apply:

90 days to 31 days prior to arrival 25% of estimated banquet revenue & full room rental, 30 days to 15 days prior to arrival 75% of estimated banquet revenue & full room rental, 14 days prior to arrival 100% of estimated banquet revenue & full room rental.

PAYMENT & DEPOSIT POLICY

Payment may be made by certified bank draft or cheque, cash or credit card. We also require a credit card for our files as guarantee. We accept applications for credit which can be arranged through your Catering Manager. A minimum of three (3) weeks are required for processing the credit application.

Full payment is required 14 days in advance of the function and will be based upon estimated attendance, including the estimated total of all hosted beverages, both alcoholic and non-alcoholic. Adjustments to the account will be either taken off credit card on file or refunded after the function. Reconciliation of final bill must be settled within seven (7) working days of event.

The deposit is non-refundable once received by the Hotel.

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 100 guests, for the duration of the event, including 30 minutes prior to start and 30 minutes after function ending time. The Conference Services Manager will arrange security on your behalf at a rate of \$45.00 per hour, minimum 4 hours per guard. All security personnel are expected to present Personal Identification, as well as present themselves in clean and professional attire. Company uniform is required while on Hotel property

Catering Policies

LABOUR RATES

Labour rates will apply for Breakfast, Lunch and Dinner events with twenty (20) guests & under \$60.00. For revisions to contracted event setup after room setup is complete \$50.00 (minimum charge \$50.00 or \$50.00 per hour per person required)

A complimentary bartender is provided for host & cash bars. If consumption is below \$350 net revenue per bar, the following labour charges will apply:

Host Bar Bartender \$25 per hour per bartender for a minimum of 4 hours
(\$35 on stat holidays)
Cash Bar Bartender \$25 per hour per bartender for a minimum of 4 hours
(\$35 on stat holidays)
Cashier \$25 per hour per bartender for a minimum of 4 hours (\$35 on stat holidays)

Additional labour charges on Canadian Statutory Holidays \$5.00 per guest per meeting
\$5.00 per guest per meal
Hosted Coat Check (minimum of 4 hours)

\$30.00 per hour -1 attendant per 200 guests

Cash Coat Check \$1.50 per coat

*Revenue must cover attendant labour or a charge will be levied

HOTEL NAME & LOGO

Use of the Hotel name and logo in advertising is prohibited without prior approval.

NO SMOKING PROPERTY

The Pinnacle Hotel at the Pier is a non-smoking property. There is to be no smoking in event rooms, guest rooms, foyer areas, The Lobby Restaurant & Lounge, the fitness level and no smoking within 6 meters of all entrances to the Hotel. This is in accordance with the City of North Vancouver By-Laws.

SIGNAGE

The hotel reserves the right to remove signage that is not prepared in a professional manner or deemed unsightly and untidy. Signs are strictly prohibited in the main lobby unless pre-approved by the Conference Services Manager. Signage placement and location is at the discretion of the Hotel according to business levels and appearance.

To maintain the condition of our property for the next customer, the Hotel does not permit any article to be fastened onto walls or electrical fixtures. The usage of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. 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

The Hotel is not responsible for articles left unattended in Banquet Rooms, and will not assume responsibility for any loss or damage to items and material brought into the Hotel.

All suppliers are expected to provide personal identification when using the back entrance, and their own carts and/or dollies to move equipment. Deliveries with equipment are not permitted through the Hotel front door entrance, parking elevators, or Hotel Guest elevators. Please use the service hallways for transport of equipment. Exceptions must be approved by the Conference Services Manager.

SOCAN FEE

All live or taped entertainment/music is subject to SOCAN FEE (Society of Composers, Authors & Music Publishers of Canada and Re-Sound) as follows:

Room Capacity (seated & standing)
1 – 100 guests \$29.81 (without dance floor)
1 – 100 guests \$59.64 (with dance floor)
1 + 100 guests \$42.86 (without dance floor)
1 + 100 guests \$85.80 (with dance floor)

DAMAGE

Repair or replacement cost will be the responsibility of the client should any damage or defacing of the hotel facilities, function rooms or any other venue that is serviced or catered to by The Pinnacle Hotel at the Pier. Smoke machines and/or dry ice presentations are not allowed as they will set off the fire alarms, contravention of this policy will result in a \$500 dollar fine.

AUDIO VISUAL

Audio Visual services are provided by PSAV, our in-house operators, and may be arranged through the Conference Services Manager.

When outside Audio Visual is utilized, PSAV charges a one-time \$250 patch fee. This fee covers the pre-conference planning with the external audio visual supplier and the onsite integration of hotel in-house systems. This fee also covers the coordination of other in-house technical needs such as rig points, productions power drops and in-house audio and visual systems.

SOUND LEVELS FOR DJ's, LIVE BANDS & EQUIPMENT

Due to the Hotel's proximity to private residences and hotel guestrooms, noise regulations are in place for events that have entertainment.

All music must be concluded by 12:00am as per local North Vancouver Bylaws.

PARKING

If you wish to host-parking charges for your guests please advise your Conference Services Manager.

Underground parking is available for guest attending a meeting or event.

Parking Meter is located in the lobby.

Daily parking \$25.00 per day or \$5.00 per hour (including taxes)

*Group Valet Services available – ask your Conference Services Manager for details, recommended for more than 20 vehicles.

DELIVERIES

Please ensure proper labelling of all deliveries couriered to the hotel. Labelling should include the name of the group, Hotel contact and date of the event.

Deliveries must be checked in with the Front Desk. Small deliveries may come through the loading dock. Larger deliveries for equipment rentals and decor should be delivered through the Esplanade Street entrance on the north side of the Hotel. Please inform your Conference Services Manager should you require access through Esplanade; the receiving entrance doors are locked at all times.

Should you require assistance with freight; a service charge will be assessed at \$25.00 per staff per hour, 1-hour minimum. The hotel will not receive or sign for COD shipments and is not responsible for shipments left behind.

Catering Policies

Vehicles that are parked on Esplanade for longer than the 30 minute allotted time are subject to City fines at the owner's expense.

Pay parking is available beneath the hotel with the parking metre located in the Hotel lobby.

Please arrange with the 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 (our preferred local courier)	604-278-1935
Air Canada Cargo	604-231-6800
DHL Worldwide Express	604-278-3984
Federal Express	1-800-463-3339
Loomis Express Courier	1-877-456-6647
Nova Express Courier	604-278-1935
Purolator	1-888-744-712
Rush Courier	604-520-9444
UPS	604-273-0014
Purolator	1-888-744-712
Rush Courier	604-520-9444
UPS	604-273-0014

SAFETY

The Pinnacle Hotel at the Pier complies with all WCB Regulations to Safety in the Workplace. All outside contractors and suppliers providing services to the hotel must also comply with above-mentioned regulations. In situations where the services provided include the moving or setting up of any equipment and displays, or the use of ladders or other like equipment, the hotel requires a copy of your written safe work procedures, and your WCB account number for our files. The Hotel has the right to issue stop work orders in the case where no procedures are available or service providers are not trained in safe work procedures. Unsafe acts by service providers will result in immediate cancellation of service agreements. Safety in the Workplace is an important issue, which protects both the hotel and service providers. Please contact your Conference Services Manager should you have any questions or require further information on any safety procedures.

GREEN KEY INITIATIVES

The Pinnacle Hotel at the Pier is focused on being an environmentally friendly hotel and is proud to have achieved a 4 key rating through the international Green Key program. We have worked hard to meet the standard for environmental achievement in the areas of policy, action plans, education, and communication.

THANK YOU

We look forward to working with you in orchestrating a superior event and experience for our guests.