

PINNACLE HOTEL

AT THE PIER



All Inclusive Dinner Wedding Packages 2019

Including Alcohol

Executive Chef ~ Joel Green

Prices subject to 20% service charge & applicable taxes
★ Prices are subject to Change

All Inclusive Bar Information**

1-hour Cocktail hour, Dinner Wine & Open Bar for 3 hours
Requests for doubles or shots will be declined

With our compliments to the Bride & Groom

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

With our Compliments of a minimum spend of \$20,000 in food & beverage is reached:

- ▷ One night's accommodation in a deluxe king harbor view room with private balcony
- ▷ Chilled sparkling wine & chocolate dipped strawberries upon arrival
- ▷ Personalized monogrammed bathrobes
- ▷ Preferred guest room rates for family & guests
- ▷ Menu tasting for 4 guests for Plated dinner only
- ▷ Private consultation with our Wedding Specialist
- ▷ Ceremony rehearsal based on availability
- ▷ Complimentary overnight parking for bride & groom on wedding night
- ▷ Complimentary dance floor, staging plus microphone & podium



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

Pinnacle Ballroom Decor Package @ \$12 per person

- ▷ Floor Length Specialty Linens for Guest Tables & Head Table
- ▷ Specialty Chair Covers
- ▷ White napkins
- ▷ Floor-Length High-Top Specialty Linens
- ▷ Cake table linen
- ▷ Signing table linen
- ▷ Votive Candles & Table Numbers

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

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



Crystal Plated Dinner Package

\$129 per person **(Including Alcohol)****

\$141 per person with Decor Package

Thinking of a Photo booth?
Need a DJ?

Ask about our
\$1,545 Package!

BAR – Premium Brands (Wyborowa Vodka, Bombay Gin, Bacardi White/Dark Rum, Dewar's Scotch, Gibsons' Whiskey, Jack Daniels Bourbon, Domestic Beer, Local House Wines, Pop & Juice)

Hors d'oeuvres (Variety will depend on numbers)

Hand Passed Appetizers (3 pieces per person)
Grape Tomato and Bocconcini Skewers, Balsamic Glaze
Alberta AAA Beef Carpaccio, Truffle Aioli, Fresh Shaved Parmesan with Rocket Greens and Crostini
Smoked Salmon, Capers, Shallots & Cream Cheese toast
West Coast Crab Cake, Old Bay Aioli
Pan Seared Teriyaki Chicken Skewers

Elegant 3-Course Plated Dinner

Dinner Wines (2 bottles per table Sumac Ridge, Blended Red & White, VQA)

Artisan Bread Rolls
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First Course (Select one)

Carrot & Ginger with Cilantro Yogurt
Local BC Salmon & Roasted Fennel Chowder with Crispy Leeks
Mixed Organic Greens, Passion Fruit Vinaigrette
Okanagan Goat Cheese Crouton on Fraser Valley Greens with Raspberry Vinaigrette

Second Course (Select two)

Herb Dijon Crusted Free Run Chicken Breast, Caramelized Honey Thyme Sauce, Roast Yukon Gold Potatoes and Seasonal Vegetables
Wild B.C. Salmon with Citrus White Wine Cream Sauce, Basmati Rice Pilaf and Market Vegetables
Grilled Alberta 6 oz AAA Filet Mignon, Herb and Emmentaler Potato Gratin, Seasonal Vegetables

Vegetarian Option (Select one)

Spinach, Artichoke & Ricotta Cannelloni
Wild Mushroom Ravioli in Truffle Cream

Third Course (Select one)

Dulce de Leche Cheesecake with Caramel Sauce & Strawberry Coulis
Chocolate Decadence with Raspberry Coulis
Tiramisu with Chocolate Sauce & Strawberry Coulis

All dinners served with Assorted Filone Rolls
All menus include Freshly Brewed Los Beans Organic Coffee
& a Selection of "T" brand Teas & Herbal Infusions

1-hour Cocktail hour, Dinner Wine & Open Bar for 3 hours **

Prices subject to 20% service charge & applicable taxes ★ Prices are subject to Change

Diamond Plated Dinner Package

\$138 per person **(Including Alcohol)****

*\$150 per person with decor package

BAR – Premium Brands (Wyborowa Vodka, Bombay Gin, Bacardi White/Dark Rum, Dewar's Scotch, Gibsons' Whiskey, Jack Daniels Bourbon, Local House Wines, Domestic Beer Pop & Juice)

Hors d'oeuvres (Variety will depend on numbers)

Hand Passed Appetizers (3 pieces per person)
Grape Tomato and Bocconcini Skewers, Balsamic Glaze
Alberta AAA Beef Carpaccio, Truffle Aioli, Fresh Shaved Parmesan with Rocket Greens and Crostini
Atlantic Lobster Thermidor Gruyere
West Coast Crab Cake, Old Bay Aioli
Pan Seared Teriyaki Chicken Skewers
Grilled Lamb Chop with Blueberry Demi-Glace

Elegant 3-Course Plated Dinner

Dinner Wines (2 bottles per table Sumac Ridge, Blended Red & White, VQA)

Artisan Bread Rolls

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First Course (Select one)

Local BC Salmon & Roasted Fennel Chowder with Crispy Leeks
Lobster Bisque with Cognac & Fresh Chives
Butter Lettuce, Roasted Pears, Candied Walnuts & Danish
Blue Cheese with Sweet Onion Vinaigrette
Organic Baby Spinach, Honey Toasted Walnuts, Crumbled Goat's Feta Cheese

Second Course (Select two)

Herb Dijon Crusted Free Run Chicken Breast, Caramelized Honey Thyme Sauce, Roast Yukon Gold Potatoes and Seasonal Vegetables
Wild B.C. Salmon with Citrus White Wine Cream Sauce, Basmati Rice Pilaf and Market Vegetables
Grilled Alberta 6 oz AAA Filet Mignon, Herb and Emmentaler Potato Gratin, Seasonal Vegetables
Roasted Haida Gwaii Halibut Filet with Saffron tomato Fondue, Butternut Squash Risotto Cake and Seasonal Vegetables

Vegetarian Option

(Select one)

Spinach, Artichoke & Ricotta Cannelloni
Wild Mushroom Ravioli in Truffle Cream

Third Course (Deluxe Dessert Buffet)

Fresh Fruit Platter, Seasonal Berries & Vine Ripened Red Grapes
'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 and Assorted Candy

All dinners are served with Assorted Filone Rolls
All menus include Freshly Brewed Los Beans Organic Coffee
& a Selection of "T" brand Teas & Herbal Infusions

1-hour Cocktail hour, Dinner Wine & Open Bar for 3 hours **

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Thinking of a Photo booth?
Need a DJ?

Ask about our
\$1,545 Package!

Emerald Buffet Dinner Package

\$120 per person **(Including Alcohol)****

\$132 per person with Decor Package

BAR – Premium Brands (Wyborowa Vodka, Bombay Gin, Bacardi White/Dark Rum, Dewar's Scotch, Gibsons' Whiskey, Jack Daniels Bourbon, Local House Wines, Domestic Beer, Pop & Juice)

Hors d'oeuvres Hand Passed Appetizers (3 pieces per person)

Grape Tomato and Bocconcini Skewers, Balsamic Glaze

Alberta AAA Beef Carpaccio, Truffle Aioli, Fresh Shaved Parmesan with Rocket Greens and Crostini

Smoked Salmon, Capers, Shallots & Cream Cheese toast

West Coast Crab Cake, Old Bay Aioli

Pan Seared Teriyaki Chicken Skewers

Dinner Buffet

Dinner Wines (2 bottles per table Sumac Ridge, Blended Red & White, VQA)

Artisan Bread Rolls

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Salads

Mixed Organic Greens, Passion Fruit Vinaigrette

Caesar Salad, Rustic Croutons, Parmesan, Lemon

Asian Noodle Salad

Tomato Artichoke and Olive with Basil Croutons & Balsamic 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

Vegetarian Option (Select one)

Spinach, Artichoke & Ricotta Cannelloni

Wild Mushroom Ravioli in Truffle Cream

Penne Pasta, Grilled Vegetables, Fresh Basil, Vine Ripened

Tomato Sauce and Parmesan

Entrees

Roast Chicken Breast with Caramelized Honey & Thyme Jus

Grilled Wild B.C. Salmon Lemon Shallot Tarragon Sauce

Dessert

'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

Thinking of a Photo booth?
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\$1,545 Package!

All dinners served with Assorted Filone Rolls
All menus include Freshly Brewed Los Beans Organic Coffee
& a Selection of "T" brand Teas & Herbal Infusions
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1-hour Cocktail hour, Dinner Wine & Open Bar for 3 hours **

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Ruby Buffet Dinner Package

\$141 per person **(Including Alcohol)****

\$153 per person with Decor Package

BAR – Premium Brands (Wyborowa Vodka, Bombay Gin, Bacardi White/Dark Rum, Dewar's Scotch, Gibsons' Whiskey, Jack Daniels Bourbon, Local House Wines, Domestic Beer, Pop & Juice).

Hors d'Oeuvres Hand Passed Appetizers (3 pieces per person)

Grape Tomato and Bocconcini Skewers, Balsamic Glaze
Alberta AAA Beef Carpaccio, Truffle Aioli, Fresh Shaved Parmesan with Rocket Greens and Crostini
Smoked Salmon, Capers, Shallots & Cream Cheese toast
West Coast Crab Cake, Old Bay Aioli
Pan Seared Teriyaki Chicken Skewers

Dinner Buffet

Dinner Wines (2 bottles per table Sumac Ridge, Blended Red & White, VQA)

Artisan Bread Rolls

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Salads

Mixed Organic Greens, Passion Fruit Vinaigrette
Caesar Salad, Rustic Croutons, Parmesan, Lemon
Beef & Apple Coleslaw with Lemon Poppy Seed Vinaigrette
Pemberton B.C. Red Nugget Potato Salad with Dill Pickle & Fresh Scallions
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
Roast Potato with Lemon & Rosemary
Seasonal Market Vegetable Medley

Entrees

Roasted Herb Dijon Chicken Breast with Fresh Rosemary & Cabernet Sauvignon Demi-Glace
Pan Seared Haida Gwaii Halibut, Braised Fennel & Kalamata Olive, Vine Ripened Tomato Confit

Carving Station

Roast Alberta AAA Prime Rib of Beef
Horseradish Sauce, Dijon Mustard, Au Jus

Vegetarian Option (Select one)

Spinach, Artichoke & Ricotta Cannelloni
Wild Mushroom Ravioli in Truffle Cream
Tri-Colored Tortellini Primavera

Dessert

Fresh Fruit Platter, Seasonal Berries & Vine Ripened Red Grapes
'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 and Assorted Candy

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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.

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 20% service charge.

All Audio Visual technology services & equipment are subject to 20% 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 four (4) days prior to event. Any reductions in guests within four (4) 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 this signed contract, the arrangements will be protected on a definite basis. Notice of cancellation must be received in writing to be effected. In the event of cancelling, the following cancellation schedule will apply to the entire group program:

121 days prior to arrival	25% of estimated revenue
120 days to 61 days prior to arrival	75% of estimated revenue
60 days to 31 days prior to arrival	90% of estimated revenue
30 days prior to arrival or less	100% of estimated revenue

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 30 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

Catering Policies

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.

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

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 \$400 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.

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 \$31.31 (without dance floor)

1 – 100 guests \$45.02 (with dance floor)

1 + 100 guests \$62.64 (without dance floor)

1 + 100 guests \$90.12 (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 \$1,000 dollar fine.

AUDIO VISUAL

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

When outside Audio Visual is utilized, daily charges of \$350 patch fee applies, 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. No sub-woofer speakers are allowed on the property.

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 \$6.00 per hour (including taxes)

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.

