

PINNACLE HOTEL
AT THE PIER

2025 Catering Menu

BEAUTIFUL LOCATION | DELICIOUS CUISINE | PERSONALIZED SERVICE



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BREAKFAST BUFFETS

Served Until 10am. Minimum 20 persons.










THE GROUSE GRIND | 28

- Chilled Fresh Orange Juice
- Hot Oatmeal · Cinnamon · Raisins · Brown Sugar 
- Mixed Berry & Vanilla Yogurt Parfaits 
- Sliced Seasonal Fresh Fruit  
- Raisin Bran Muffins · Date Squares · Granola Bars
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

DELUXE CONTINENTAL | 31

- Chilled Fresh Orange Juice
- Home-style Granola · Milk 
- Mixed Berry & Vanilla Yogurt 
- Sliced Seasonal Fresh Fruit  
- Freshly Baked Fruit Scones · Croissants · Danishes Muffins & Coffee Breads · Butter · Fruit Preserves
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions






NORTH VAN BREAKFAST BUFFET | 38

- Chilled Fresh Orange Juice
- Scrambled Eggs 
- Double Smoked Bacon 
- Maple Breakfast Sausage 
- Home-style Fingerling Potato Lyonnaise  
- Herb Roasted Vine Ripened Tomato  
- Sliced Seasonal Fresh Fruit  
- Freshly Baked Fruit Scones · Croissants · Danishes Muffins & Coffee Breads · Butter · Fruit Preserves
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

BENEDICT BREAKFAST BUFFET | 40

- Chilled Fresh Orange Juice

CHOOSE TWO OF THE FOLLOWING*:

1. Eggs Benedict, Traditional Hollandaise Sauce
 2. Smoked Salmon Benedict, Traditional Hollandaise Sauce
 3. Eggs Florentine
- Home-style Fingerling Potato Lyonnaise  
 - Scrambled Eggs 
 - Sliced Seasonal Fresh Fruit  
 - Freshly Baked Fruit Scones · Croissants · Danishes Muffins & Coffee Breads · Butter · Fruit Preserves
 - Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

*SUBSTITUTE FOR OUR CRAB CAKE BENEDICT | 8

THE BELGIAN BREAKFAST BUFFET | 44

- Chilled Fresh Orange Juice
- Vanilla Waffles & Buttermilk Pancakes Canadian Maple Syrup · Strawberry & Chantilly Cream
- Scrambled Eggs 
- Double Smoked Bacon 
- Maple Breakfast Sausage 
- Home-style Fingerling Potato Lyonnaise  
- Sliced Seasonal Fresh Fruit  
- Freshly Baked Fruit Scones · Croissants · Danishes Muffins & Coffee Breads · Butter · Fruit Preserves
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

BREAKFAST ADD ONS

Hard Boiled Eggs 	4 each
Scrambled Eggs 	7 each
Selection of Breakfast Cereals & Granola	6 each
Individual Natural Yogurts  	6 each
Bacon 	7 each
Turkey Sausage 	8 each
Mixed Berry & Vanilla Yogurt Parfaits 	8 each
Hot Oatmeal · Milk & Fixings  	8 each
Smoked Salmon · Cream Cheese · Bagel	11 each
Minimum 20 persons	

BUTTERMILK PANCAKES & BELGIAN WAFFLES | 12

Strawberries · Canadian Maple Syrup · Chantilly Cream

CHEF ATTENDED OMELETTE STATION | 22

Minimum 20 persons

Omega 3 Egg & Egg White Omelettes

Choice of: Black Forest Ham · Chorizo · Baby Shrimp
Wild Smoked Salmon · Cheddar & Feta Cheeses
Mushrooms · Spinach Peppers · Green Onion · Tomatoes

GLUTEN-FREE  VEGETARIAN  VEGAN 

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE STATED.

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.

COFFEE BREAKS.

BEVERAGES

Coffee & Tea	6.50 pp
Bottled Juice & Water: Apple · Cranberry · Grapefruit · Orange · Mineral · Flat · Sparkling	5.50 each
Red Bull [can]	7 each
San Pellegrino [750ml]	9 each
Sweet Lemonade	21 pitcher
Soft Drinks [can]: Pepsi · Diet Pepsi · 7up · Ginger Ale · Brisk Iced Tea	5.50 each / 22 pitcher
Chilled Fresh Orange & Apple Juice	35 pitcher
Fruit Smoothie: Wild Berry · Strawberry Banana · Blueberry [16 servings]Ⓞ	45 pitcher

BAKED GOODS 🌱

Croissants	5 each
Mini Fruit Scones	5 each
Assorted Mini Danish	5 each
Coffee Breads: Banana · Lemon · Chocolate Zucchini	5 each
Bagel & Cream Cheese	6 each
Assorted Dessert Squares, Bars & Brownies	7 each
Assorted Pastries: Danishes · Croissants · Apple Tarts · Coffee Breads	6 pp
Muffins Mini (2 pieces) or Regular Size:	
Raisin Bran · Cranberry & Orange · Blueberry & Chocolate Chip	6 pp
Blueberry & Carrot Muffins Ⓞ	8 pp

MINIMUM ORDER OF 1 DOZEN:

Homemade Assorted Cookies	45 dozen
Mini French Macaroons Ⓞ	45 dozen
Mini Donuts	27 dozen
Hot Fresh Glazed Signature Jumbo Cinnamon Buns	7 each

FRUIT 🌱

Chocolate Dipped Strawberry Ⓞ	4 each
Whole Seasonal Fruit Ⓞ	4 pp
Sliced Fresh Seasonal Fruit Ⓞ	9 pp
Skewers: Pineapple · Strawberry · Cantaloupe · Honey Dew Ⓞ	10 pp

SNACKS

Candy Mix: Smarties · M&M's · Gummy Worms	6 each
Häagen Dazs Ⓞ	8 each
Individual Natural Yogurt Ⓞ	6 each

SAVOURY TREATS 🌱

Homemade Trail Mix Ⓞ	6 pp
Roasted Nuts & Lounge Mix Ⓞ 🌱	6 pp
Individual Bags of Potato Chips Ⓞ	4 each
Warm Bavarian Pretzels · Mustards 🌱	6 each
Freshly Popped Buttered Popcorn Ⓞ	6 pp
Tri Coloured Tortilla Chips & Salsa Ⓞ 🌱	5 pp

GLUTEN-FREE Ⓞ VEGETARIAN 🌱 VEGAN 🌱

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AM/PM BREAK PACKAGES.

Tailored break packages available per day for your specific needs
Minimum 12 persons.

ESPLANADE | 26

- Hot Fresh Glazed Signature Cinnamon Buns
- Coffee Breads (Banana, Lemon, Chocolate Zucchini)
- Sliced Seasonal Fresh Fruit
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

PREMIER | 29

- Mini Muffins: Blueberry · Banana Nut · Lemon Poppy Seed
- Mini Danishes · Croissants
- Vegetable Crudités
- Sliced Seasonal Fresh Fruit
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

TROPHY | 33

- Warm Bavarian Pretzels · Selection of Mustards
- Tri Coloured Tortilla Chips & Salsa
- Individual Bags of Potato Chips
- Roasted Nuts & Lounge Mix
- Double Fudge Brownies
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

LANDING | 29

- Chocolate Dipped Strawberries
- Mixed Candy Bowls
- Chocolate Dipped Mini Donuts
- Assorted Mini Cupcakes
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

ATRIUM | 32 ^{GF}

- Quinoa Date Bars
- Peanut Butter & Chocolate Square
- Individual Natural Yogurt
- Seasonal Fresh Fruit Skewers
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

CASCADE | 35 ^{GF} ^V

- Oatmeal Energy Bites
- Chia and Almond Pudding with Fresh Berries
- Hummus and Fresh Vegetables
- Oat Milk Fresh Fruit Smoothie
- Sliced Seasonal Fresh Fruit
- Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE ^{GF} VEGETARIAN ^V VEGAN ^V

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TRADITIONAL BRUNCH | 69

Minimum 20 persons. Available from 10:00am - 1:00pm

INCLUDES

- Chilled Fresh Orange Juice
- Selection of Fresh Baked Scones · Croissants · Muffins & Rolls









SALADS

- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan
- Baby Spinach Salad · Honey Toasted Walnuts · Crumbled Goat Cheese 



PLATTER

- Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce 

BRUNCH

- Scrambled Eggs 
- Classic Eggs Benedict · Hollandaise Sauce
- Buttermilk Pancakes & Belgian Waffles · Fresh Strawberries · Crème Chantilly 
- Double Smoked Bacon  · Maple Breakfast Sausage 
- Roasted & Steamed Seasonal Vegetable Medley  
- Herb Roasted Fingerling Potatoes  

DESSERT

- Sliced Seasonal Fresh Fruit  
- Chef's Selection of Fresh Baked Pies & French Pastries
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

ENHANCEMENTS.

OMELETTE STATION

| 22

Omega 3 Egg & Egg White Omelettes

Choice of: Black Forest Ham · Chorizo · Baby Shrimp · Cheddar & Feta Cheeses
Wild Smoked Salmon · Mushrooms · Spinach · Peppers · Green Onion · Tomatoes

ROAST ALBERTA AAA PRIME RIB

| 28

Chef Carved · Horseradish · Dijon Mustard · House Made Au Jus

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BOXED LUNCH TO-GO | 42

Only Available for Off Site Consumption

Choose a maximum of three sandwich choices, one salad and one dessert per group

SALADS | CHOOSE ONE

- Mini Potato Salad 
- Pasta Salad 
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 
- Mixed Organic Greens · House Dressing  

SANDWICHES | CHOOSE THREE MAX.

- BBQ Chicken · Coleslaw · Cucumber · Fresh Tomato · Ciabatta Bun
- Chicken Caesar Tortilla Wrap
- Egg Salad · Fresh Baked Croissant
- Ham & Brie · Dijon Mayo · Marble Rye
- Italian Cold Cuts · Roasted Peppers · Mozzarella · Rustic Ciabatta |  option +2
- Roast Turkey · Apple Slaw · Swiss Cheese · Cranberry Country Loaf |  option +2
- Roast Beef · Caramelized Onion · Brie · Kaiser Bun |  option +2
- Smoked Salmon · Caper Lemon Cream Cheese · Dill Country Loaf |  option +2
- Tuna Salad · Fresh Baked Croissant
- Grilled Mediterranean Vegetable Wrap · Homemade Hummus  |  option +2
- Vegan Tofu Banh Mi · Marinated Tofu · Pickled Vegetables · Cilantro  |  option +2
Jalapeno · Vegan Banh Mi Sauce · Baguette

DESSERT | CHOOSE ONE

- Freshly Baked Cookies
- Triple Chunk Chocolate Brownie
- Apple Berry Crumble

COLD DRINKS

- Juice · Pop · Mineral Water · Still Water

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PLATED LUNCHES.

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

INCLUDES

- Artisan Bread Rolls & Butter
- Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusion

CHICKEN

| 60

- Spinach · Goat Cheese · Okanagan Sun Dried Bing Cherries · Candied Walnuts
Dijon Vinaigrette (GF) (V)
- Roasted Heritage Farm Free Run Chicken · Vine Ripened Tomato Demi-glace
Wild Mushroom Risotto & Seasonal Vegetables (GF)
- Tiramisu · Chocolate Sauce · Fresh Strawberries

SALMON

| 63

- Butter Lettuce · Roasted Pears · Candied Walnuts · Danish Blue Cheese
Sweet Onion Vinaigrette (GF) (V)
- Grilled Wild BC Sockeye · Citrus White Wine Beurre Blanc · Sundried Tomato
Pesto Risotto Cake & Seasonal Vegetables (GF)
- White Chocolate Mousse · Strawberry Coulis · Fresh Local Berries

STEAK

| 69

- Vine Ripened Tomato · Frisée Lola Rosa · Belgium Endive · Goat Cheese Crouton
Balsamic Vinaigrette (V)
- Grilled 5oz AAA Alberta Filet Mignon · Cabernet Jus · Roasted Yukon Gold Potatoes
· Seasonal Vegetables (GF)
- Passion Fruit Mousse Cake · Raspberry Coulis

ENHANCEMENT.

Minimum 20 persons

ICE CREAM SUNDAE STATION

| 20

Local Gelato & Sorbet: Vanilla Bean · Chocolate · Mango (GF)

Toppings: Strawberry & Chocolate Sauce · Smarties · Jelly Beans · Gummy Worms
Assorted Sprinkles · Mini Marshmallows

GLUTEN-FREE (GF) VEGETARIAN (V) VEGAN (V)

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NORTH SHORE DELI DELUXE LUNCH | 49

Minimum 20 persons









INCLUDES

- Chef's Creative Soup of the Day

SALADS | CHOOSE THREE

- Mixed Gourmet Greens · Assorted Dressings  
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon 
- Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil  
- Rotini Pasta · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Red Pepper · Herb Dressing 
- Greek Salad · Goat Feta · Black Olives  
- Fingerling Potato · Roasted Red Pepper · Grilled Scallions · Grainy Mustard Vinaigrette  
- Grated Fresh Beet & Washington Apple Coleslaw · Lemon Poppy Seed Vinaigrette  

SANDWICHES | CHOOSE THREE

- Chicken Caesar Wrap |  option +2
- Italian Cold Cuts · Roasted Peppers · Mozzarella · Rustic Ciabatta |  option +2
- Roast Turkey · Apple Slaw · Swiss Cheese · Cranberry Country Loaf |  option +2
- Roast Beef · Caramelized Onion · Brie · Kaiser Bun |  option +2
- BBQ Chicken · Coleslaw · Cucumber · Fresh Tomato · Ciabatta Bun
- Ham & Brie · Dijon Mayo · Marble Rye
- Egg Salad · Fresh Baked Croissant
- Tuna Salad · Fresh Baked Croissant
- Smoked Salmon · Caper Lemon Cream Cheese · Multigrain Bagel |  option +2
- Grilled Mediterranean Vegetable Wrap · Homemade Hummus  |  option +2
- Vegan Tofu Banh Mi · Marinated Tofu · Pickled Vegetables · Cilantro  |  option +2
Jalapeno · Vegan Banh Mi Sauce · Baguette

DESSERT

- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

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BUILD YOUR OWN SANDWICH BUFFET | 49

Minimum 20 persons

INCLUDES

- Chef's Creative Soup of the Day

SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 
- Rotini Pasta · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Herb Dressing 

SANDWICHES

- Chef's Selection of Fresh Breads · Rolls · Baguettes
- Assortment of Selected Deli Meats: Turkey · Black Forest Ham · Salami
- Assortment of Sliced Cheeses: Havarti · Swiss · Cheddar
- Albacore Tuna Salad · Egg Salad · Chicken Salad
- Selection of Condiments: Lettuce · Tomatoes · Pickles · Onion · Cucumber Mayonnaise · Grainy & Regular Dijon Mustards




DESSERT

- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions




RICHMOND NIGHT MARKET LUNCH BUFFET | 54

Minimum 20 persons

SALADS

- Noodle Salad · Mandarin Orange Dressing · Edamame · Spinach · Peppers
- Pineapple · Fresh Cucumber · Cilantro · Honey Cumin Yogurt  
- Fresh Market Greens · Sesame Soya Dressing 

ENTRÉES

- Steamed Jasmine Rice · Green Onions  
- Fresh Chopped Vegetable Chow Mein · Teriyaki Stir Fry Sauce
- Roasted Local Chicken · Soy Garlic & Ginger Sauce 
- Shrimp Gyoza · Ponsu · Toasted Sesame Seeds

DESSERT

- Sliced Seasonal Fresh Fruit
- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

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ITALIAN LUNCH BUFFET | 55

Minimum 20 persons

INCLUDES

- Grilled Garlic Buttered Rustic Baguette


SALADS

- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 
- Cherry Tomato Bocconcini Salad · Olive Oil · Fresh Basil  

ANTIPASTO

- Grilled Bell Peppers · Eggplant · Artichokes · Zucchini
Pesto · Bocconcini · Marinated Sundried Tomatoes · Mixed Olives  

ENTREES

- Chicken Piccata · Lemon Caper Butter Sauce
- Shrimp Rigatoni · Primavera Vegetables · Tomato Sauce
- Spinach & Ricotta Cannelloni · Rose Sauce 



DESSERT

- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of ‘T’ Brand Teas & Herbal Infusions





SOUTHWEST LUNCH BUFFET | 56

Minimum 20 persons





INCLUDES

- Mexican Tortilla Soup (tortilla on the side)  

SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Mexican Salad · Black Beans · Roasted Corn · Cilantro · Tomato · Red Onion · Bell Pepper
Chili Yogurt Dressing  

FAJITAS

- Chipotle BBQ Pull Pork 
- Seared Cilantro Chicken 
- Re-fried Black Beans · Yellow Rice  
- Julienne Vegetables · Soft Tortillas · Fresh Salsa · Sour Cream · Guacamole

DESSERT

- Sliced Seasonal Fresh Fruit
 - Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of ‘T’ Brand Teas & Herbal Infusions

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INDIAN MARKET BUFFET | 59

Minimum 20 persons










INCLUDES

- Fire Roasted Naan with Raita 

SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Pineapple · Fresh Cucumber · Cilantro · Honey Cumin Yogurt  
- Fried Tofu · Soy Ginger Vinaigrette · Bell Peppers · Bean Sprouts · Spring Onion · Black Sesame Seeds 

ENTRÉES

- Vegetable Samosa · Mango Chutney 
- Spiced Basmati Rice Pilaf  
- Roasted Broccoli · Cauliflower · Peas · Peppers  
- Butter Chicken 
- Tandoori Style Salmon 
- Curried Lentil Spinach Cheese  

DESSERT

- Sliced Seasonal Fresh Fruit
- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

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GRECIAN ISLANDS LUNCH BUFFET | 61

Minimum 20 persons

INCLUDES

- Grilled Pita with Hummus & Tzatziki (V)

SALADS

- Mixed Gourmet Greens · Assorted Dressings (GF) (V)
- Greek Salad · Goat Feta · Black Olives (GF)
- Chickpeas · Mixed Vegetables · Sundried Tomato Vinaigrette (GF) (V)

ENTRÉES

- Chicken & Beef Souvlaki (GF)
- Spinach & Feta Pies · Tzatziki Dressing (V)
- Roasted Peppers · Zucchini · Eggplant (GF) (V)
- Lemon & Oregano Roasted Potatoes (GF) (V)

DESSERT

- Sliced Seasonal Fresh Fruit
- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

WEST COAST LUNCH BUFFET | 64

Minimum 20 persons

SALADS

- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan (V)
- Freshly Chopped Coleslaw · Oriental Dressing (V)
- Spinach Frisée · Arugula · Wild Mushroom · Truffle Dijon Vinaigrette (GF) (V)

ENTRÉES

- Steamed Seasonal Vegetables (GF) (V)
- Roasted Potatoes · Garlic & Rosemary (GF) (V)
- Fraser Valley Herb Roast Chicken Breast · Dijon Jus (GF)
- Grilled Wild B.C. Salmon · Citrus White Wine (GF)
- Cheese Ravioli · Rose Sauce (V)

DESSERT

- Sliced Seasonal Fresh Fruit
- Assorted Dessert Squares · Bars · Brownies
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE (GF) VEGETARIAN (V) VEGAN (V)

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PASS HORS D'OEUVRES.

PRICED PER DOZEN. MINIMUM ORDER OF 4 DOZEN OF EACH ITEM.

COLD

B.C Hothouse Tomato Bruschetta · Herb Focaccia Toast	50	🌱
Baby Shrimp in a Cucumber Cup · Citrus Aioli	50	GF
Goat Cheese · Fire Roasted Peppers Crostini	51	🌱
Grape Tomato & Bocconcini Skewers · Balsamic Glaze	51	GF 🌱
Alberta AAA Beef Carpaccio · Truffle Aioli · Fresh Shaved Parmesan with Rocket Greens & Crostini	54	
Cantaloupe Wrapped in Prosciutto	54	GF
House Smoked Salmon · Capers · Shallots · Cream Cheese · Toast	54	
Shrimp & Mango Salsa · Crostini	58	
Tuna Tartar Poke · Green Onion · Tobiko on an Asian spoon	58	GF
Alaskan Scallop Ceviche · Bell Pepper Brunoise on an Asian Spoon	58	GF
Ahi Tuna Nicoise · Haricot Verts · Potatoes · Olive Tapenade with Omega 3 Egg & Lemon Vinaigrette	60	
Dungeness Crab & Prawn · Lemon Aioli · Fresh Jicama	62	GF
Atlantic Lobster Salad · Fresh Pastry Shell · Micro Greens	62	

HOT

Wild Mushroom · Caramelized Onion · Emmental Cheese Quiche	57	🌱
Spinach & Feta · Phyllo Dough · House-made Tzatziki	57	🌱
Vegetarian Samosa · Mango Chutney	57	🌱
Asian Vegetable Spring Roll · Chili Plum Sauce	57	🌱
Pan Seared Teriyaki Chicken Skewer	58	
Grilled Prawn Skewer · Thai Coconut Curry	58	GF
Seared Alaskan Scallops · Scallion · Hoisin	60	
Coconut Crusted Prawns · Malibu & Mango Dip	60	
West Coast Crab Cake · Old Bay Aioli	62	
Atlantic Lobster Thermidor Gruyere Profiterole	64	
Grilled Lamb Chop · Blueberry Demi-glaze	68	GF

GLUTEN-FREE GF VEGETARIAN 🌱 VEGAN 🌱

RECEPTION PLATTERS.

Minimum 20 persons. Priced Per Person

FRUIT	9
Sliced Seasonal Fresh Fruit	
VEGETABLE CRUDITÉS	12
Seasonal Crisp Vegetables · Herb, Sundried Tomato & Curry Dips 	
PRAWNS (3 pieces per person)	14
Lightly Poached Prawns · Old Bay Aioli & Cocktail Sauce 	
LOCAL SUSHI SAMPLER (4 pieces per person)	18
Assorted Maki · Nigiri & Sashimi · Wasabi · Pickled Ginger & Soy	
TEA SANDWICHES (4 pieces per person)	21
Smoked Salmon · Cream Cheese · Capers & Fresh Dill · Dark Rye Curry Chicken Salad · Mini Croissant Fresh Cucumber · House Mayo · Mini Brioche Ham & Brie · Freshly Baked Baguette	
DELUXE ANTIPASTO	22
Salami · Prosciutto · Capicola Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant Naan · Pita Bread · Hummus & Tzatziki	
MEAT & CHEESES	22
Black Forest Ham · Salami · Roasted Turkey Orange Cheddar · Swiss Cheeses Rustic Baguette · Crackers · Dijon Homemade Mayonnaise	
BC & EUROPEAN CHEESE BOARD	22
Carefully Selected Mix of Soft & Hard Ripened Cheeses Freshly Baked Baguette · Crackers · Roasted Nuts · Dried Fruit & Grapes	
DELUXE SEAFOOD	23
West Coast Crab · Smoked Salmon · Indian Candy · Prawns · Bay Scallops House Made Cocktail · Dill Lemon Aioli Sauces 	

GLUTEN-FREE  VEGETARIAN  VEGAN 

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UNLESS OTHERWISE STATED. MINIMUM 20 PERSONS OR ADD \$5 PER PERSON FOR GROUPS UNDER 20
ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. ©2025 PINNACLE HOTEL AT THE PIER

RECEPTION ENHANCEMENTS.

Enhance your Reception with a Carvery or Action Station

Chef Carver per station for a maximum of 2 hours. If under 40 people, a \$100 labour fee will apply.

HOUSE ROASTED LOCAL SUCKLING PIG CARVERY | 28

Roasted Apple Gravy · Baguette · Mixed Filone Rolls

ROAST ALBERTA AAA PRIME RIB OF BEEF CARVERY | 28

Horseradish Sauce · Dijon Mustard · Au Jus · Baguette · Mixed Filone Rolls

FIG CRUSTED RACK OF LAMB CARVERY | 30

Dijon Mustard · Mint Jus · Baguette · Mixed Filone Rolls

ACTION STATIONS.

Chef Carver per station for a maximum of 2 hours.

PASTA | 20

Penne Alfredo · Cheese Tortellini

Chorizo Sausage · Bell Peppers · Red Onions · Wild Mushrooms · Kalamata Olives
Sundried Tomatoes · Fresh Grape Tomatoes · Goat Feta · Parmesan
Fresh Herbs · Chilli Peppers · Fresh Garlic

WOK | 20

Chow Mein Noodles · Basmati Rice · Asian Vegetables · Teriyaki Chicken
Served in a Chinese Take-Out Box with Chopsticks

TACO | 20

Soft Flour Tortillas · Chipotle Lime Shrimp · Beef Barbacoa · Pico de Gallo ·
House Made Guacamole · Sour Cream · Cotija and Oaxaca Cheese · Pineapple Salsa
Diced Tomato · Shredded Lettuce · Cilantro · Diced Onion · Lime Wedges

DESSERT STATIONS.

ICE CREAM SUNDAE | 20

Local Gelato & Sorbet: Vanilla Bean · Chocolate

Toppings: Strawberry & Chocolate Sauce · Smarties · Gummy Worms · Assorted Sprinkles
Mini Marshmallows · Roasted Peanuts

DELUXE DESSERT (Selection and quantity may vary based on the number of people) | 23

Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies
Petit Fours: Mini Cupcakes · Stuffed Beignets · European Cake Bites · Brownie Bombs
Belgian Chocolate Sauce and Berry Coulis

CHOCOLATE COVERED STRAWBERRIES | 4

Dark & White Chocolate

GLUTEN-FREE  VEGETARIAN  VEGAN 

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UNLESS OTHERWISE STATED. MINIMUM 20 PERSONS OR ADD \$5 PER PERSON FOR GROUPS UNDER 20
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GALIANO ISLAND DINNER BUFFET | 89

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings (GF) (V)
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan (V)
- Asian Noodle Salad · Chow Mein · Julienne Pepper · Baby Spinach · Sesame Soy Vinaigrette
- Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil (GF) (V)
- Spinach · Arugula · Sauté Mushrooms · Truffle Vinaigrette (GF) (V)

ENTRÉES

- Steamed Basmati Rice (GF) (V)
- Roasted Potatoes · Lemon & Rosemary (GF) (V)
- Seasonal Market Vegetable Medley (GF) (V)
- Roast Chicken Breast · Caramelized Honey · Thyme Jus (GF)
- Grilled Wild B.C. Salmon · Lemon Shallot Tarragon Sauce (GF)
- Penne Pasta · Peppers · Zucchini · Eggplant · Fresh Basil · Vine Ripened Tomato Sauce · Parmesan On Side (V)

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Four

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

GLUTEN-FREE (GF) VEGETARIAN (V) VEGAN (V)

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RICHMOND NIGHT MARKET DINNER BUFFET | 91

Minimum 25 persons

INCLUDES

Hot & Sour Soup  *contains egg

SALADS

- Egg Noodle Salad · Mandarin Orange Dressing · Edamame · Spinach · Peppers
- Asian Cucumber Salad · Shaved Red Onion · Brunoise Pepper · Rice Wine Vinegar   
- Fresh Chopped Coleslaw · Thai Peanut Dressing  
- Fresh Market Greens · Sesame Soya Dressing  

ENTRÉES

- Steamed Basmati Rice · Green Onions  
- Fresh Chopped Vegetable Chow Mein · Teriyaki Stir Fry Sauce
- Shrimp Gyoza · Ponsu · Toasted Sesame Seeds
- Golden Crisp Egg Rolls · Chilli Plum Chutney 
- Roasted Local Chicken · Soy Garlic & Ginger Sauce
- Sweet & Sour Pork · Grilled Pineapple & Peppers
- Cantonese Style Poached Lingcod · Ginger · Cilantro 

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours

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

GLUTEN-FREE  VEGETARIAN  VEGAN 

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INDIAN MARKET DINNER BUFFET | 98

Minimum 25 persons

INCLUDES

Fire Roasted Naan with Raita

SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Pineapple · Fresh Cucumber · Cilantro · Honey Cumin Yogurt  
- Fried Tofu Salad · Soy Ginger Vinaigrette · Bell Peppers · Bean Sprouts · Spring Onion · Black Sesame Seeds 

ENTRÉES

- Vegetable Samosa · Fresh Cucumber with Rooftop Mint Raita 
- Authentic Indian Spiced Basmati Rice Pilaf  
- Roasted Broccoli · Cauliflower · Peas · Peppers  
- Marinated Slow Roasted Fraser Valley Butter Chicken · Mildly Spiced Garam Masala · Yogurt Butter Sauce 
- Grilled Wild BC Salmon · Spiced Tomato Cream Sauce 
- Fresh Curry Braised Red Lentils · Spinach · Sautéed Onions  
- Roasted New Zealand Lamb · Spicy Tikka Masala Sauce 

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours

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

GLUTEN-FREE  VEGETARIAN  VEGAN 

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MIXED GRILL DINNER BUFFET | 102

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Fresh Chopped Coleslaw · Oriental Sesame Dressing ⑤
- Mixed Gourmet Greens · Assorted Dressings ⑥ ⑤
- Fingerling Potato · Roasted Red Pepper · Grilled Scallions · Grainy Mustard Vinaigrette ⑥ ⑤
- Rotini Pasta Salad · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Peppers · Herb Dressing ⑤
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan ⑤

ENTRÉES

- Grilled Vegetables · Fresh Butter Corn ⑥
- Baked Potato · All the Fixings: sour cream, bacon bits, cheddar, green onions ⑥
- Filet Mignon · Garlic Butter ⑥
- Pesto Brushed Wild BC Salmon ⑥
- Heritage Farm Chicken Leg & Thigh · Homemade BBQ Sauce ⑥

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours

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

GLUTEN-FREE ⑥ VEGETARIAN ⑤ VEGAN ⑤

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HORNBY ISLAND DINNER BUFFET | 107

Minimum 25 persons









INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Fingerling Potato · Roasted Red Pepper · Grilled Scallions · Grainy Mustard Vinaigrette  
- Rotini Pasta Salad · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Peppers · Herb Dressing 
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 
- Spinach · Arugula · Sauté Mushrooms · Truffle Vinaigrette  

ENTRÉES

- Steamed Basmati Rice  
- Roasted Potatoes · Lemon & Rosemary  
- Seasonal Market Vegetable Medley  
- Roasted Herb Dijon Chicken Breast · Fresh Rosemary · Cabernet Sauvignon Demi-Glace 
- Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce 
- Spinach · Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese 

ACTION STATION

- Chef Carved Alberta AAA Beef Sirloin 

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours

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

GLUTEN-FREE  VEGETARIAN  VEGAN 

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BOWEN ISLAND DINNER BUFFET | 112

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 
- Cherry Tomato Bocconcini Salad · Olive Oil · Fresh Basil 
- Spinach · Arugula · Sautéed Mushrooms · Truffle Vinaigrette  

PLATTER

- Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce 

ENTRÉES

- Steamed Basmati Rice
- Leek Potato Gratin · Seasonal Market Vegetable Medley  
- Slow Roasted Fraser Valley Chicken · Mild Spiced Garam Masala · Yogurt Butter Sauce 
- Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce 
- Spinach, Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese 

ACTION STATION

- Chef Carved NY Striploin · Dijon Herb Crust 

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours
- Local & Imported Cheese with French Bread & Crackers

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

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SUNSHINE COAST DINNER BUFFET | 119

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 
- Grated Fresh Beet & Washington Apple Coleslaw · Lemon Poppy Vinaigrette 

PLATTERS

- Deluxe Antipasto Platter:
Salami · Prosciutto · Capicola · Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant
Focaccia · Naan · Pita Breads · Hummus · Tzatziki
- Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce 

ENTRÉES

- Steamed Basmati Rice · Seasonal Market Vegetable Medley  
- Leek Potato Gratin 
- Chicken Cacciatore · Tomato Sauce Laden · Wild Mushrooms · Fresh Herbs 
- Pan Seared Haida Gwaii Halibut · Braised Fennel · Kalamata Olives · Vine Ripened Tomato Confit 
- Spinach, Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese 

ACTION STATION

- Chef Carved 24 Hr. Slow Roasted Alberta AAA Prime Rib  · Yorkshire Pudding

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours
- Local & Imported Cheese with French Bread & Crackers

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

GLUTEN-FREE  VEGETARIAN  VEGAN 

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PLATED DINNERS.

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

INCLUDES

- Artisan Bread Rolls & Butter
- Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusion

GABRIOLA ISLAND PLATED DINNER

| 80

- Spinach · Wild Mushroom & Truffle Vinaigrette ^{GF} ^V
- Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey Thyme Sauce with Roast Yukon Gold Potatoes · Seasonal Vegetables ^{GF}
- Tiramisu · Chocolate Sauce · Fruit Coulis · Fresh Strawberries

SALT SPRING ISLAND PLATED DINNER

| 82

- Mixed Organic Greens · Vine Ripened Tomato · Balsamic Vinaigrette ^{GF} ^V
- Wild BC Salmon · Citrus White Wine Cream · Coconut Basmati Rice Pilaf · Seasonal Vegetables ^{GF}
- White Chocolate Cheesecake · Strawberry Coulis

BURRARD INLET PLATED DINNER

| 90

- Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta ^{GF}
Okanagan Sundried Bing Cherries · Dijon Vinaigrette
- Pan Seared Arctic Char · Saffron Tomato Fondue · West Coast Crab Risotto Cake · Seasonal Vegetables ^{GF}
- Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis

PENDER ISLAND PLATED DINNER

| 108

- Caprese Salad · Vine Ripened Colored Tomatoes · Buffalo Mozzarella · Fresh Basil Leaves Extra Virgin Olive Oil · Balsamic Reduction ^{GF}
- Grilled 6oz. AAA Alberta Filet Mignon · Cabernet Demi-glace · Herb & Emmental Potato Gratin Seasonal Vegetables ^{GF}
- Belgian Chocolate Pâté · Blackberry Port Reduction · Okanagan Bing Cherries Toasted Almond Crumb ^{GF}

GLUTEN-FREE ^{GF} VEGETARIAN ^V VEGAN ^V

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A TASTE OF ITALY PLATED DINNER.

5 COURSES \$138 PER PERSON | ANTIPASTO, SALAD, PASTA, ENTRÉE & DESSERT

4 COURSES \$122 PER PERSON | SALAD, PASTA, ENTRÉE & DESSERT

3 COURSES \$104 PER PERSON | SALAD, ENTRÉE & DESSERT

INCLUDES

- Focaccia & Ciabatta Rolls with Olive Bread
- Freshly Brewed Los Beans Organic Coffee & 'T' Brand Teas & Herbal Infusion

ANTIPASTO

- Salami · Prosciutto · Capicola · Mixed Olives · Eggplant · Grilled Artichoke Hearts
Roasted Bell Peppers · Zucchini


SALAD

- Caprese Salad · Vine Ripened Tomatoes · Buffalo Mozzarella · Fresh Basil Leaves
Extra Virgin Oil · Balsamic Reduction  


or

- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 

PASTA

- Penne · Fresh Basil Pesto · Julienne Sundried Tomatoes · Kalamata Olives
Toasted Pine Nuts · Parmesan 


or

- Penne · Tri Color Tomato Sauce · Fresh Herbs · Grated Parmesan 

ENTRÉE

- Roasted Alaskan Sablefish · Saffron Tomato Fondue with
Lemon Fresh Herb Risotto Cake · Seasonal Vegetables 

or

- Alberta AAA Filet Mignon · Cabernet Sauvignon Demi-Glace with
Herb & Emmental Potato Gratin · Seasonal Vegetables 

or

- Grilled Vegetable Stack · Portobello · Zucchini · Eggplant · Peppers with
Hand Made Gnocchi · Garlic Tomato Sauce · Balsamic Glaze

DESSERT

- Tiramisu · Chocolate Sauce · Strawberry Coulis

ENHANCEMENTS

Platter: Lightly Poached Prawns · Old Bay Aioli · Cocktail Sauce  | 14

Platter: Sliced Seasonal Fresh Fruit | 9

Dessert Buffet | 15

(Selection and quantity may vary based on the number of people.)

Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies

Petit Fours: Mini Cupcakes · Stuffed Beignets · European Cake Bites

Brownie Bombs · Belgian Chocolate Sauce and Berry Coulis

GLUTEN-FREE  VEGETARIAN  VEGAN 

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A LA CARTE DINNERS.

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

SIGNATURE SOUPS

Local BC Salmon · Roasted Fennel Chowder · Crispy Leeks	14	GF
Classic Ukrainian Borscht · Chorizo · Dill Sour Cream	14	GF
Cream of Porcini · Sauté Wild Mushroom Garnish	14	GF V
Hearty Prime Rib · Barley · Sauté Vegetables	14	
Grilled Chicken · Coconut · Lemongrass · Toasted Coriander	14	GF
Roasted Tomato · Fresh Basil · Local Brie	14	GF V
Carrot & Ginger · Cilantro Yogurt	14	GF V
New Orleans Creole Chicken · Chorizo & Prawn Gumbo	14	GF
Potato, Bacon & Leek Soup · Pancetta Crisp	14	GF
Slow Roasted Ham · Lentil · Black Pepper Crème Fraîche	14	GF
Atlantic Lobster Bisque · Cognac · Fresh Chives	16	GF

COLD APPETIZERS

BC CHEESES	20
· Single Cream Comox Brie · Courtney BC Aged White Cheddar · Armstrong BC Blue Cheese · House-made Fig Crisps · Olives · Roasted Nuts	
ALBERTA AAA BEEF CARPACCIO	20
· Crispy Capers · Truffle Aioli · Fresh Shaved Parmesan · Rocket Greens · Crostini	
ANTIPASTO	21
· Prosciutto · Salami · Capicola · Grilled Bell Peppers · Artichoke Hearts · Marinated Sundried Tomato · Mixed Olives · Eggplant · Chunk Parmesan	
SEAFOOD ANTIPASTO	22
· Togarashi Crusted Ahi Tuna · Prawns · Alaskan Weathervane Scallop · Smoked BC Sockeye Salmon · Local Mussels · Clams · Lemon Dill Aioli · Sundried Tomato Oil · Sweet Onion Drizzle	

HOT APPETIZERS

CARAMELIZED ONION & SALT SPRING ISLAND GOAT CHEESE TART	17	V
· Arugula · Balsamic Reduction		
PENNE WITH LIGHT BASIL PESTO	17	V
· Lemon · Peas · Julienne Sundried Tomato · Kalamata Olives · Toasted Pine Nuts · Parmesan		
WEST COAST RISOTTO	22	GF
· Grilled Prawn · Qualicum Bay Scallops · Local Dungeness Crab · Lemon Herb Risotto		
LOCAL BC CRAB CAKES	22	
· Dungeness Crab · Bell Pepper · Chive · Warm Mango Vinaigrette · Seasoned Pea Sprouts		

GLUTEN-FREE GF VEGETARIAN V VEGAN V

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A LA CARTE DINNERS.

SALADS

Mixed Organic Greens · Balsamic Vinaigrette Dressing	14	GF	V
Grilled Vegetables · Peppery Greens · Balsamic Vinaigrette	15	GF	V
Okanagan Goat Cheese Crouton · Fraser Valley Greens · Raspberry Vinaigrette	16	V	
Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon	16		
Caprese Salad · Vine Ripened Colored Tomatoes · Buffalo Mozzarella	16	GF	V
Fresh Basil Leaves Extra Virgin Olive Oil · Balsamic Reduction			
Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta	17	GF	V
Okanagan Sun Dried Bing Cherries · Dijon Citrus Dressing			
Butter Lettuce · Roasted Apples · Candied Walnuts · Danish Blue Cheese	17	GF	V
Sweet Onion Vinaigrette			
Organic Quinoa Salad · White & Red Quinoa · Organic Baby Greens	20	GF	V
Roasted Okanagan Apples · Pumpkin Seeds · Goat Feta · Lemon Vinaigrette			
West Coast Seafood Salad · Poached Prawns · Scallops · Local Dungeness Crab	23	GF	
Baby Lettuce · Dill Yogurt Swirl · Mango Vinaigrette Drizzle			

ENTRÉES

Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey · Thyme Sauce	48	GF	
Roasted Yukon Gold Potatoes · Seasonal Vegetables			
Wild BC Salmon · Citrus White Wine Cream · Basmati Rice Pilaf · Market Vegetables	49	GF	
Pan Seared Arctic Char · Fennel Confit · Citrus Beurre Blanc	56	GF	
Herb Risotto Cake · Seasonal Vegetables			
Roasted Haida Gwaii Halibut Filet · Saffron Tomato Fondue · Butternut Squash	56	GF	
Risotto Cake · Seasonal Vegetables			
Pan Seared Local Ling Cod · Citrus Marinate · Braised Organic Quinoa	56	GF	
Grilled Asparagus · Orange Butter Reduction			
Herb Dijon Crusted Free Run Chicken Breast & Pan Seared Arctic Char	64	GF	
Roasted Fingerling Potatoes · Seasonal Vegetables · Vine Tomato Butter Sauce			
Grilled Alberta 6oz. AAA Filet Mignon · Cabernet Demi-glace Herb	70	GF	
Emmental Potato Gratin · Seasonal Vegetables			
Grilled Alberta 6oz. Filet · Sauté Jumbo Prawns · Weathervane Scallop	76	GF	
Dauphinoise Potato · Seasonal Vegetables · Cabernet Demi-Glace			

PALATE CLEANSERS GF V

Orange Sorbet · Tanqueray Splash · Local Fresh Berries	12
Lemon Sorbet · Smirnoff Ice · Edible Flowers	12
Fresh Rooftop Mint Lime Mojito Granite	12
Pineapple & Coconut Malibu Rum Granite	12

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A LA CARTE DINNERS.

VEGETARIAN OPTIONS

Grilled Vegetable Kabob · Red Lentil and Coconut Curry · Basmati Rice Pilaf	46	GF	V
Grilled King Oyster Mushroom · Butternut Squash Risotto · Market Fresh Vegetables Spiced Arrabiata Sauce	46	GF	V
Chickpea and Lentil Falafel Cake · Smoked Red Pepper Puree · Market Fresh Vegetables · Yam Edamame Succotash	46	GF	V
Spinach, Artichoke & Ricotta Cannelloni · Rich Tomato Sauce · Mozza Cheese	48	V	
Wild Mushroom Ravioli · Truffle Cream · Fresh Herbs · Parmesan	48	V	
Grilled Wild Mushroom · Goat Feta · Seared Kale Phyllo Roll Lemon Garlic Roasted Potato · Fire Roasted Red Pepper Sauce	48	V	

DESSERTS

Tiramisu · Chocolate Sauce · Strawberry Coulis	16	
White Chocolate Cheesecake · Strawberry Coulis	16	
Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis	16	
Chocolate Cheesecake · Raspberry Coulis	16	
Chocolate Decadence · Raspberry Sauce	16	
White Chocolate Mousse Cake · Raspberry Coulis	16	
Belgian Chocolate Pate · Blackberry Port Reduction · Okanagan Bing Cherries Toasted Almond Crumb	17	
Chocolate Almond Tart · Raspberry Coulis	19	GF
Berry Cheesecake · Raspberry Coulis	19	GF
Chocolate Peanut Butter Cheesecake	19	GF

MAKE IT A DESSERT BUFFET.

Change any plated dessert to an amazing dessert buffet. Add **\$15** per person to your dessert choice.

DELUXE DESSERT (Selection and quantity may vary based on the number of people)

Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies
Petit Fours: Mini Cupcakes · Stuffed Beignets · European Cake Bites · Brownie Bombs
Belgian Chocolate Sauce and Berry Coulis

GLUTEN-FREE GF VEGETARIAN V VEGAN V

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LATE NIGHT SNACK.

Minimum 20 persons

BUILD YOUR OWN SLIDERS (2 pieces each) | 18

Mini Handmade AAA Alberta Beef Burgers · Brioche Bun
Lettuce · Tomato · Onion · Cheddar Cheese · Mayonnaise · Mustard · Ketchup

GRILLED CHEESE | 18

Fresh Artesian Sourdough Bread · Pan Fried · Local BC Cheddar Cheese
French Fries · Ketchup · Roasted Garlic Chipotle Aioli

POUTINE | 18

Crispy Fries · Cheese Curds · Housemade Turkey Gravy

PIZZAS 10" (GF on request +\$2) | 20 each

Choice of:

Margherita: Mozzarella · Fresh Basil · Tri Color Tomato Sauce
Hawaiian: Ham · Fresh Pineapple · Mozzarella · Tri Color Tomato Sauce
Pepperoni · Mozzarella · Wild Mushrooms · Tri Color Tomato Sauce
Local Baby Spinach · Goat Feta · Peppers · Tri Color Tomato Sauce

BUILD YOUR OWN NACHOS | 22

House Made Corn Tortilla Chips · Pulled Pork · Taco Beef · Cheddar Cheese Sauce
Kalamata Olives · Diced Tomatoes · Pickled Jalapeños · House Made Pico de Gallo
Guacamole · Sour Cream

MEAT & CHEESES | 22

Black Forest Ham · Salami · Roasted Turkey
Orange Cheddar · Swiss Cheeses
Rustic Baguette · Crackers · Dijon Homemade Mayonnaise

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THE BAR.

A complimentary bartender is provided for both cash and host bars.

If consumption is below \$1,000 net revenue per bar, the following labour charges will apply:

\$40 per hour per bartender for a minimum of 4 hours.

\$60 per hour on statutory holidays for a minimum of 4 hours.

Cashier labour charge with bars will be the same as above bartender charges.

Cash Bar only accepts major credit cards and debit cards.

PREMIUM BRANDS, LIQUEURS (1oz)

HOSTED | 10.50

CASH | 12

Stoli Vodka · Bombay Gin · Bacardi White & Dark Rum

Dewar's Scotch · Canadian Club

DELUXE BRANDS, LIQUEURS (1oz)

HOSTED | 12.50

CASH | 14.50

Ketel One Vodka · Tanqueray Gin · Jose Cuervo Tequila

Crown Royal Rye Whiskey · Jack Daniels Boubon

Glenlivet 12 yrs Scotch

SCOTCH & COGNAC

HOSTED | 13.50

CASH | 15.50

Glenfiddich Single Malt 12 Years Old Scotch Whisky

Courvoisier VS Cognac

LOCAL HOUSE WINES (5oz)

HOSTED | 10

CASH | 11.50

British Columbia VQA Red & White

DELUXE WINES, VQA (5oz)

HOSTED | 15

CASH | 17

Deluxe Selection of Red & White

DOMESTIC BOTTLED & LOCAL CRAFT BEER

HOSTED | 9

CASH | 10.50

Budwiser · Coors Lite · Phillips Blue Buck

Red Truck Lager, Amber Ale, IPA

IMPORTED BOTTLED BEER

HOSTED | 10

CASH | 11.50

Stella · Corona

NON-ALCOHOLIC

HOSTED | 5.50

CASH | 6

Becks Non-Alcoholic Beer · Juice · Soft Drinks · Mineral Water

PUNCH STATION.

Pricing is per gallon—each gallon serves approximately 25 people.

Non-alcoholic Fruit Punch

| 110

Sangria Punch

| 150

Champagne Punch

| 150

UN-CORKED.

SPARKLING

St. Louis Blanc de Blancs Brut FR	48
Il Mionetto · Prosecco Brut · IT	68
Blue Mountain · Brut · BC VQA	80

CHAMPAGNE

Moët & Chandon · Impérial Brut · FR	175
Dom Pérignon · Champagne · FR	510

ROSÉ

Mission Hill "Five Vineyards" · Rosé · BC VQA	64
Il Mionetto · Rosé Prosecco · IT	68
Chateau Favori Provence · Rosé · FR	92

BC WHITE

Peller Estate · Sauvignon Blanc · BC VQA	43
Mission Hill "Estate" · Chardonnay · BC VQA	60
Wild Goose · Gewurztraminer · BC VQA	66
Lake Breeze · Pinot Gris · BC VQA	70
Burrowing Owl · Chardonnay · BC VQA	65

INTERNATIONAL WHITE

Santa Margherita · Pinot Grigio · IT	64
Gustave Lorentz · Riesling Reserve · FR	80
Sonoma-Cutrer Russian River Ranches · USA	88
Château de Sancerre · Sauvignon Blanc · FR	96

BC RED

Peller Estate · Cabernet-Merlot · BC VQA	43
See Ya Later Ranch · Pinot Noir · BC VQA	60
Tinhorn Creek · Cabernet Franc · BC VQA	64
Lake Breeze · Syrah · BC VQA	87
Burrowing Owl · Merlot · BC VQA	88

INTERNATIONAL RED

Monvin · Cabernet / Merlot · IT	44
La Linda "Old Vines" · Malbec · AR	64
Tom Gore · Cabernet Sauvignon · CA	68
Beronia "Reserva" · Rioja · ES	78
Bouchard Pere & Fils · Burgundy · FR	80
Clarendelle · Bordeaux Blend · FR	85
Sterling Napa · Cabernet Sauvignon · CA	115

THE FINE PRINT · TERMS & CONDITIONS.

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 business like 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, vendor pricing and room rental are subject to change. Food & Beverage prices are guaranteed for six (6) months from the date of a signed contract. 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
Non-Alcoholic Beverages	5% GST + 7% PST (Sodas only)
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 five (5) 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

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 under twenty (20) guests & menus under \$60.00 per person.

For revisions to contracted event setup after the room setup is complete, a minimum charge of \$50.00 will apply or \$50.00 per hour per person required to make the revisions.

A complimentary bartender is provided for host & cash bars. If consumption is below \$1,000 net revenue per bar, additional labour charges will apply. Minimum 4 hours at the rate of \$40.00 per hour.

A Hosted Coat Check (minimum of 4 hours) \$35.00 per hour provides 1 attendant per 200 guests. Cash Coat Check \$1.50 per coat. *Revenue must cover attendant labour or a charge will be levied.

Additional Canadian Statutory Holiday Labour Charges will apply for events that fall on a STAT holiday.

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	\$62.64 (with dance floor)
101 – 300 guests	\$45.02 (without dance floor)
101 – 300 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 \$500 patch fee applies, this fee covers the preconference 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 \$29.00 per day plus taxes or \$6.50 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. Contact the Catering Manager for small deliveries. Larger deliveries for equipment rentals and decor should be delivered through the loading bay next to the front entrance of the Hotel. Upon arrival, call the Front Desk 604-986-7437 to open the loading bay door. Esplanade access is not available; all deliveries must go through the loading bay area.

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 Catering Manager. Should you require assistance with freight; a service charge will be assessed at \$35.00 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.

Vehicles that are parked on Esplanade are subject to City of North Vancouver's 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	604-278-1935 (our preferred local courier)
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

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 you and your guests!



PINNACLE HOTEL AT THE PIER
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