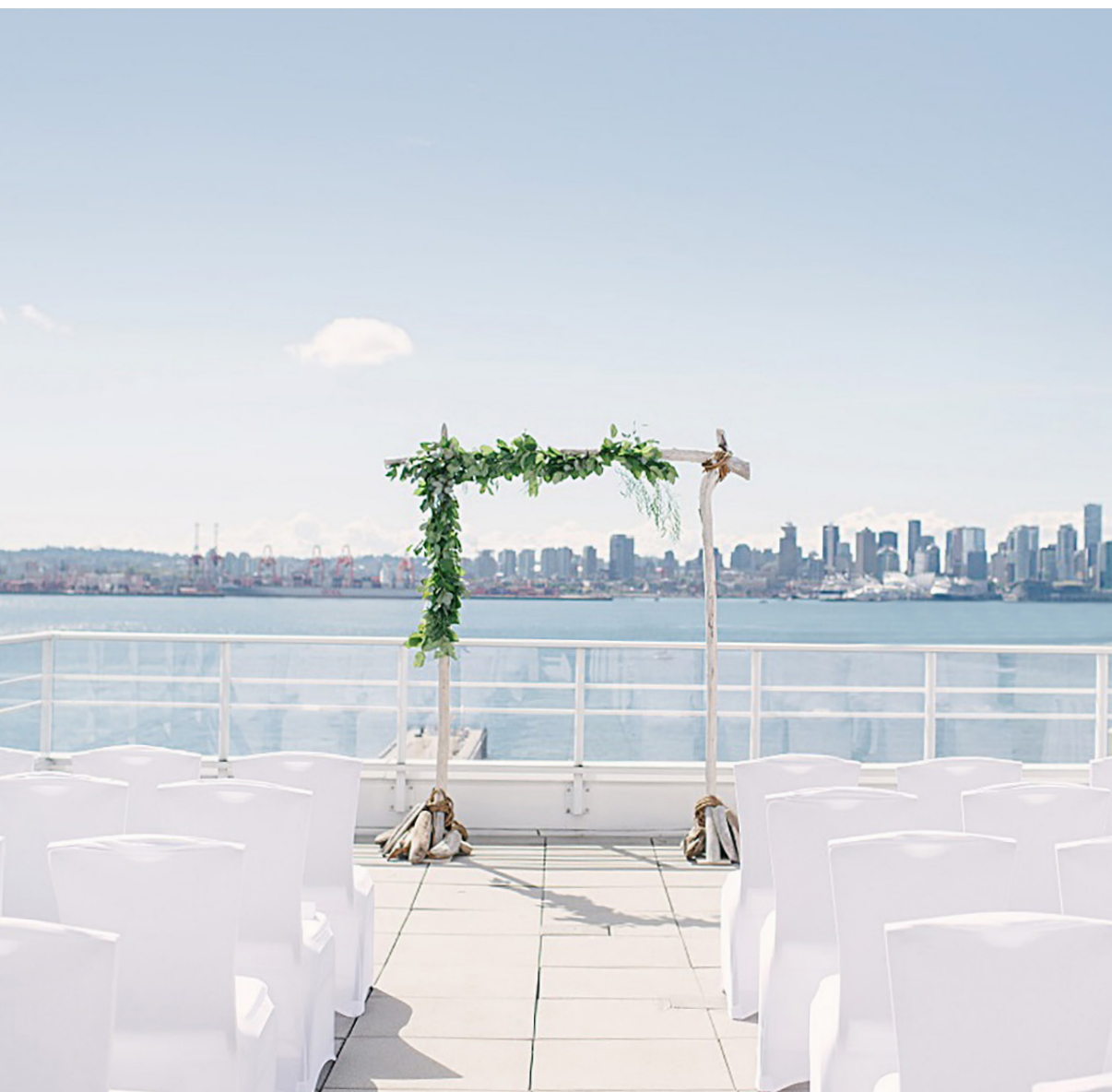


PINNACLE HOTEL
AT THE PIER

Weddings

BEAUTIFUL LOCATION | DELICIOUS CUISINE | PERSONALIZED SERVICE





Congratulations!

Against a breathtaking backdrop of Downtown Vancouver's skyline and amongst the North Shore Mountains, the Pinnacle Hotel at the Pier is one of North Vancouver's most desirable venues to bring your wedding dreams to life. It would be our great pleasure to help make your wedding unforgettable.



THE CEREMONY

We can accommodate every wish and family tradition for your ceremony, with spectacular spaces to make your fairy tale wedding come true. From Chinese Tea Ceremonies to Traditional Indian Ceremonies, we embrace all cultures and traditions to make your wedding day truly special.

OUR VENUE

Pinnacle Hotel at the Pier is one of the prime wedding venues in British Columbia. Loved for our unique waterfront location, boutique-style property and one of the best chefs and banquet teams in the city. As one of our wedding couples, our wedding specialist will assist you through every step of your planning process, ensuring every detail is covered. From the perfect menu to recommended venues, we're here to help!

THE TERRACE

Host your ceremony on our rooftop terrace, offering panoramic waterfront views of the Burrard Inlet and downtown Vancouver's cityscape. This is the outdoor wedding you've always dreamed of with seating up to 150 guests.

RECEPTIONS

With over 8,000 sq.ft. of wedding and reception space, we have a venue that can fit any need. Choose from our Pinnacle Ballroom featuring 16-foot-high windows and natural wood accents, or our Pier Salon with an adjoining outdoor terrace. Depending on your selected room, seating can accommodate between 40-350 guests.



OUR COMPLIMENTS TO THE BRIDE & GROOM

With a Minimum Food & Beverage Spend of \$20,000

- 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 Rate For Family & Guests
- Complimentary Parking for the Bride & Groom on the Wedding Night
- Menu Tasting For 4 Guests For Plated Dinner Options Only
- Private Consultation With Our Wedding Specialist
- Ceremony Rehearsal Based On Availability
- Complimentary Dance Floor, Staging Plus Microphone & Podium

PINNACLE BALLROOM DECOR PACKAGE

Enhance your event for \$22 per person

- Floor Length Specialty Table Linens For Guest Tables & Head Table
- Floor-Length High-Top Specialty Linens (up to 3)
- White Napkins
- Specialty White Chair Covers
- Cake Table Linen
- Signing Table Linen
- Votive Candles & Table Numbers

ADDITIONAL ENHANCEMENTS

For \$17 per person

- Chiavari Chairs (Gold · Silver · White or Black)

For \$9 per person

- Fitted White Chair Covers

Delivery & Set-up Included



CELEBRATION BRUNCH | 81

Minimum 25 persons

INCLUDES

Pass Sparkling Wine or Mimosas on Arrival

Chilled Fresh Orange Juice & Apple Juice

Selection of Fresh Baked Scones · Croissants · Muffins and Rolls

SALADS

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

BRUNCH

- Scrambled Eggs
- Classic Eggs Benedict · Hollandaise Sauce
- Cinnamon French Toast & Pancakes · Fresh Strawberries · Crème Chantilly
- Double Smoked Bacon · British Bangers
- Roasted & Steamed Seasonal Vegetable Medley
- Herb Roasted Pemberton Red Nugget Potatoes
- Fraser Valley Slow Roasted Dijon Herb Chicken Breast · Cabernet Demi-Glace
- Pan Seared Wild B.C. Salmon · Citrus Beurre Blanc
- Spinach & Ricotta Ravioli · Wild Mushroom Tomato Sauce

DESSERT

- Fresh Fruit Platter · Seasonal Berries & Vine Ripened Red Grapes
- Chef's Selection of Fresh Baked Pies & French Pastries
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions



PASS HORS D'OEUVRES

COLD

B.C Hothouse Tomato Bruschetta · Herb Focaccia Toast	48	Ⓥ
Baby Shrimp in a Cucumber Cup · Citrus Aioli	48	Ⓦ
Goat Cheese · Fire Roasted Peppers Crostini	49	Ⓥ
Grape Tomato & Bocconcini Skewers · Balsamic Glaze	49	Ⓦ Ⓥ
Alberta AAA Beef Carpaccio · Truffle Aioli · Fresh Shaved Parmesan with Rocket Greens & Crostini	51	
Cantaloupe Wrapped in Prosciutto	51	Ⓦ
House Smoked Salmon · Capers · Shallots · Cream Cheese · Toast	51	
Shrimp & Mango Salsa · Crostini	55	
Tuna Tartar Poke · Green Onion · Tobiko on an Asian spoon	55	Ⓦ
Alaskan Scallop Ceviche · Bell Pepper Brunoise on an Asian Spoon	55	Ⓦ
Ahi Tuna Nicoise · Haricot Verts · Potato · Olive Tapenade with Omega 3 Egg & Lemon Vinaigrette	58	
Alberta Beef Tenderloin Tartar · Multigrain Toast	59	Ⓦ
Dungeness Crab & Prawn · Lemon Aioli · Fresh Jicama	59	Ⓦ
Atlantic Lobster Salad · Fresh Pastry Shell · Micro Greens	59	

HOT

Wild Mushroom · Caramelized Onion · Emmental Cheese Quiche	54	Ⓥ
Spinach & Feta · Phyllo Dough · House-made Tzatziki	54	Ⓥ
Vegetarian Samosa · Mango Chutney	54	Ⓥ
Asian Vegetable Spring Roll · Chili Plum Sauce	54	Ⓥ
Pan Seared Teriyaki Chicken Skewer Ⓦ on request	55	
Grilled Prawn Skewer · Thai Coconut Curry	55	Ⓦ
Seared Alaskan Scallops · Scallion · Hoisin	57	
Coconut Crusted Prawns · Malibu & Mango Dip	57	
West Coast Crab Cake · Old Bay Aioli	59	
Atlantic Lobster Thermidor Gruyere Profiterole	61	
Baked Local Oyster · Spinach · Wild Mushrooms · Hollandaise	61	Ⓦ
Grilled Lamb Chop · Blueberry Demi-glace	65	Ⓦ

GLUTEN-FREE Ⓦ VEGETARIAN Ⓥ VEGAN Ⓥ

RECEPTION PLATTERS

DELUXE SEAFOOD | 22

West Coast Crab · Smoked Salmon · Indian Candy · Prawns · Scallops · Mussels
House Made Cocktail · Dill Lemon Aioli Sauces

TEA SANDWICHES (4 pieces per person) | 20

Smoked Salmon · Cream Cheese · Capers & Fresh Dill · Dark Rye
Curry Chicken Salad · Mini Croissant
Vine Tomato · Bocconcini · Fresh Basil · Balsamic Reduction · Mini Brioche
Ham & Brie · Freshly Baked Portuguese Bun

DELUXE ANTIPASTO | 21

Salami · Prosciutto · Capicola
Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant
Naan · Pita Bread · Hummus & Tzatziki

MEAT & CHEESES | 19

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

LOCAL SUSHI SAMPLER | 15

Assorted Maki · Nigiri & Sashimi · Wasabi · Pickled Ginger & Soy

BC & EUROPEAN CHEESE BOARD | 19

Carefully Selected Mix of Soft & Hard Ripened Cheeses
Freshly Baked Baguette · Crackers · Roasted Nuts · Dried Fruit & Grapes

PRAWNS (2 PIECES PER PERSON) | 12

Lightly Pouched Prawns · Old Bay Aioli & Cocktail Sauce

FRUIT | 10

Sliced Seasonal Fruit

VEGETABLE CRUDITÉS | 10

Seasonal Crisp Vegetables · Herb, Sundried Tomato & Curry Dips

RECEPTION ENHANCEMENTS

Enhance your Reception with a Carvery or Action Station

Chef Carver per station for a maximum of 2 hours. If under 50 people, a \$100 flat rate will be applied.

FIG CRUSTED RACK OF LAMB CARVERY (min. 25 people) | 25

Dijon Mustard · Mint Jus · Baguette · Mixed Filone Rolls

HOUSE ROASTED LOCAL SUCKLING PIG CARVERY (min. 40 people) | 25

Roasted Apple Gravy · Baguette · Mixed Filone Rolls

ROAST ALBERTA AAA PRIME RIB OF BEEF CARVERY (min. 40 people) | 23

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

ACTION STATIONS

Chef Carver per station for a maximum of 2 hours.

PASTA | 19

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 | 19

Chow Mein Noodles · Basmati Rice · Asian Vegetables · Teriyaki Chicken

Served in a Chinese Take-Out Box with Chopsticks

POUTINE | 19

Deep Fried to Order · Crispy Fries · Cheese Curds · Housemade Turkey Gravy

DESSERT STATIONS

ICE CREAM SUNDAE | 18

Local Vanilla Bean & Chocolate Gelato · Local Lemon Sorbet

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

DELUXE DESSERT (selection & quantity based on the number of people) | 21

Sliced Season Fresh Fruit · Assorted Candy

Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio · Chocolate
Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie & Pecan Pie

CHOCOLATE COVERED STRAWBERRIES | 4

Dark & White Chocolate



STERLING SILVER BUFFET | 83

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings
- Caesar Salad · Homemade Croutons · Freshly Shredded 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 · Truffle Vinaigrette

ENTRÉES

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

DESSERT

- Seasonal Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio Chocolate Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie Belgian Chocolate Sauce · Strawberry Coulis
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions



WHITE GOLD BUFFET | 95

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

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

ENTRÉES

- Grilled Vegetables · Fresh Butter Corn ^{GF}
- Baked Potato · All the Fixings ^{GF}
- Filet Mignon · Garlic Butter ^{GF}
- Pesto Brushed Wild BC Salmon ^{GF}
- Heritage Farm Chicken Leg & Thigh · Homemade BBQ Sauce ^{GF}

DESSERT

- Seasonal Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio Chocolate Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie Belgian Chocolate Sauce · Strawberry Coulis
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions



18K BUFFET | 91

Minimum 25 persons

INCLUDES

Fire Roasted Naan with Raita

SALADS

- Mixed Gourmet Greens · Assorted Dressings
- Mango · Fresh Cucumber · Cilantro · Honey Cumin Yogurt ^{GF}
- Chickpea · Mixed Vegetables · Sundried Tomato Vinaigrette ^{GF}
- Israeli Couscous · Bell Peppers · Corn · Cilantro · Lime Vinaigrette
- Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil ^{GF}
- Fried Tofu Salad · Soy Ginger Vinaigrette · Bell Peppers · Bean Sprouts · Spring Onion · Black Sesame Seeds

ENTRÉES

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

DESSERT

- Seasonal Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio Chocolate Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie Belgian Chocolate Sauce · Strawberry Coulis
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions



24K BUFFET | 99

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

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

ENTRÉES

- Steamed Basmati Rice
- Roasted Potatoes · Lemon & Rosemary
- Seasonal Market Vegetable Medley
- Chef Carved Alberta AAA Beef Sirloin ^{GF}
- Roasted Herb Dijon Chicken Breast · Fresh Rosemary · Cabernet Sauvignon Demi-Glace
- Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce ^{GF}
- Spinach · Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese

DESSERT

- Seasonal Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio Chocolate Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie Belgian Chocolate Sauce · Strawberry Coulis
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions



RED RUBY BUFFET | 104

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon
- Cherry Tomato Bocconcini Salad · Olive Oil · Fresh Basil
- Israeli Couscous · Bell Peppers · Corn · Cilantro · Lime Vinaigrette
- Spinach · Arugula · Frisée · Sautéed Mushrooms · Truffle Vinaigrette ^{GF}

PLATTER

- Smoked Salmon · Poached Prawns · Steamed Mussels · Sweet Onion Vinaigrette

ENTRÉES

- Steamed Basmati Rice · Leek Potato Gratin · Seasonal Market Vegetable Medley
- Chef Carved NY Striploin · Dijon Herb Crust ^{GF}
- Slow Roasted Fraser Valley Chicken · Mild Spiced Garam Masala · Yogurt Butter Sauce ^{GF}
- Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce ^{GF}
- Spinach, Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese

DESSERT

- Seasonal Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio
- Chocolate Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie
- Belgian Chocolate Sauce · Strawberry Coulis
- Local & Imported Cheese with French Bread & Crackers
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions



PINK STAR BUFFET | 108

Minimum 25 persons

INCLUDES

Artisan Bread Basket & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings
- Caesar Salad · Baby Shrimp · Homemade Croutons · Freshly Shredded Parmesan · Lemon
- Butter Lettuce · Blue Cheese · Roasted Pear · Sweet Onion Vinaigrette
- Asian Noodle Salad · Chow Mein · Julienne Pepper · Baby Spinach
- Grated Fresh Beet & Washington Apple Coleslaw · Lemon Poppy Vinaigrette ^{GF}

PLATTERS

- Deluxe Mediterranean Vegetable & Meats Platter
Salami · Prosciutto · Capicola · Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant
Focaccia · Naan · Pita Breads · Hummus · Tzatziki
- Smoked Salmon · Poached Prawns · Steamed Mussels · Sweet Onion Vinaigrette

ENTRÉES

- Steamed Basmati Rice · Leek Potato Gratin · Seasonal Market Vegetable Medley
- Chef Carved 24 Hr. Slow Roasted Alberta AAA Prime Rib · Yorkshire Pudding ^{GF}
- Chicken Cacciatore · Tomato Sauce Laden · Wild Mushrooms · Fresh Herbs ^{GF}
- Pan Seared Haida Gwaii Halibut · Braised Fennel · Kalamata Olives · Vine Ripened Tomato Confit ^{GF}
- Spinach, Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese

DESSERT

- Seasonal Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio
Chocolate Orange Mousse · Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie
Belgian Chocolate Sauce · Strawberry Coulis
- Local & Imported Cheese with French Bread & Crackers
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions



A TASTE OF ITALY PLATED DINNER

5 COURSES \$126 PER PERSON | ANTIPASTO, SALAD, PASTA, ENTRÉE & DESSERT

4 COURSES \$112 PER PERSON | SALAD, PASTA, ENTRÉE & DESSERT

3 COURSES \$90 PER PERSON | SALAD, ENTRÉE & DESSERT

INCLUDES

Focaccia & Ciabatta Rolls with Olive Bread

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 · Lemon

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 ALL PRICES ARE PER PERSON

Sliced Seasonal Fresh Fruit Platter | 10

Prawn Platter: Lightly Poached Prawns · Old Bay Aioli · Cocktail Sauce | 12

Deluxe Dessert Buffet: SELECTION MAY VARY BASED ON NUMBER OF PEOPLE | 10

Sliced Fresh Fruit · Assorted French Pastries · Chocolate Orange Mousse · Pear
Pistaccio Chocolate Decadence Cake · Cheesecakes · Tiramisu · Fresh Baked
Okanagan Apple Pie · Almond Flan · Pecan Pie · Assorted Candy

GLUTEN-FREE 

VEGETARIAN 

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	13	GF
Classic Ukrainian Borscht · Chorizo · Dill Sour Cream	13	GF
Cream of Porcini · Sauté Wild Mushroom Garnish	13	GF V
Hearty Prime Rib · Barley · Sauté Vegetables	13	
Grilled Chicken · Coconut · Lemongrass · Toasted Coriander	13	GF
Roasted Tomato · Fresh Basil · Local Brie	13	GF V
Carrot & Ginger · Cilantro Yogurt	13	GF V
New Orleans Creole Chicken · Chorizo & Prawn Gumbo	13	GF
Potato, Bacon & Leek Soup · Pancetta Crisp	13	GF
Slow Roasted Ham · Lentil · Black Pepper Crème Fraîche	13	
Atlantic Lobster Bisque · Cognac · Fresh Chives	15	

COLD APPETIZERS

BC CHEESES	19
· Single Cream Comox Brie · Courtney BC Aged White Cheddar · Armstrong BC Blue House-made Fig Crisps · Olives · Roasted Nuts	
ALBERTA AAA BEEF CARPACCIO	19
· Crispy Capers · Truffle Aioli · Fresh Shaved Parmesan · Rocket Greens · Crostini	
ANTIPASTO	20
· Prosciutto · Salami · Capicola · Grilled Bell Peppers · Artichoke Hearts Marinated Sundried Tomato · Mixed Olives · Eggplant · Chunk Parmesan	
SEAFOOD ANTIPASTO	21
· 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	16	V
· Arugula · Balsamic Reduction		
PENNE WITH LIGHT BASIL PESTO	16	V
· Lemon · Peas · Julienne Sundried Tomato · Kalamata Olives · Toasted Pine Nuts · Parmesan		
WEST COAST RISOTTO	21	GF
· Grilled Prawn · Qualicum Bay Scallops · Local Dungeness Crab · Lemon Herb Risotto		
LOCAL BC CRAB CAKES	21	
· Dungeness Crab · Bell Pepper · Chive · Warm Mango Vinaigrette · Seasoned Pea Sprouts		

GLUTEN-FREE GF VEGETARIAN V

A LA CARTE DINNERS

SALADS

Mixed Organic Greens · Balsamic Vinaigrette Dressing	13	GF V
Grilled Vegetables · Peppery Greens · Balsamic Vinaigrette	14	GF V
Okanagan Goat Cheese Crouton · Fraser Valley Greens · Raspberry Vinaigrette	15	V
Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon	15	
Caprese Salad · Vine Ripened Colored Tomatoes · Buffalo Mozzarella Fresh Basil Leaves Extra Virgin Olive Oil · Balsamic Reduction	15	GF V
Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta Okanagan Sun Dried Bing Cherries · Dijon Citrus Dressing	16	GF V
Butter Lettuce · Roasted Apples · Candied Walnuts · Danish Blue Sweet Onion Vinaigrette	16	GF V
Organic Quinoa Salad · White & Red Quinoa · Organic Baby Greens Roasted Okanagan Apples · Pumpkin Seeds · Goat Feta · Lemon Vinaigrette	19	GF V
West Coast Seafood Salad · Poached Prawns · Scallops · Local Dungeness Crab Baby Lettuce · Dill Yogurt Swirl · Mango Vinaigrette Drizzle	21	GF

ENTRÉES

Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey · Thyme Sauce Roasted Yukon Gold Potatoes · Seasonal Vegetables	46	
Wild BC Salmon · Citrus White Wine Cream · Basmati Rice Pilaf · Market Vegetables	47	GF
Pan Seared Arctic Char · Fennel Confit · Citrus Beurre Blanc Herb Risotto Cake · Seasonal Vegetables	53	GF
Roasted Haida Gwaii Halibut Filet · Saffron Tomato Fondue · Butternut Squash Risotto Cake · Seasonal Vegetables	53	GF
Pan Seared Local Ling Cod · Citrus Marinate · Braised Organic Quinoa Grilled Asparagus · Orange Butter Reduction	53	GF
Herb Dijon Crusted Free Run Chicken Breast & Pan Seared Arctic Char Roasted Fingerling Potatoes · Seasonal Vegetables · Vine Tomato Butter Sauce	61	GF
Grilled Alberta 6oz. AAA Filet Mignon · Cabernet Demi-glace Herb Emmental Potato Gratin · Seasonal Vegetables	67	GF
Grilled Alberta 6oz. Filet · Sauté Jumbo Prawns · Weathervane Scallop Dauphinoise Potato · Seasonal Vegetables · Cabernet Demi-Glace	72	

PALATE CLEANSERS

Orange Sorbet · Tanqueray Splash · Local Fresh Berries	11	
Lemon Sorbet · Smirnoff Ice · Edible Flowers	11	
Fresh Rooftop Mint Lime Mojito Granite	11	
Pineapple & Coconut Malibu Rum Granite	11	

GLUTEN-FREE GF VEGETARIAN V VEGAN V



A LA CARTE DINNERS

VEGETARIAN OPTIONS

Spinach, Artichoke & Ricotta Cannelloni · Rich Tomato Sauce · Mozza Cheese	46	🌱
Wild Mushroom Ravioli · Truffle Cream · Fresh Herbs · Parmesan	46	🌱
Coconut Curry Tofu · Spring Vegetables · Cilantro · Toasted Cashews Basmati Rice Pilaf	46	GF 🌱
Lentil & Chick Pea Kabob · Coconut Curry · Basmati Rice Pilaf Roasted Seasonal Vegetables	46	GF 🌱
Grilled Mediterranean Vegetable Lasagna · Spinach Shallot Cream · Italian Cheese Trio	46	🌱
Grilled Wild Mushroom · Goat Feta · Seared Kale Phyllo Roll Lemon Garlic Roasted Potato · Fire Roasted Red Pepper Sauce	46	🌱

DESSERTS

Tiramisu · Chocolate Sauce · Strawberry Coulis	15
White Chocolate Cheesecake · Strawberry Coulis	15
Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis	15
Chocolate Cheesecake · Raspberry Coulis	15
Chocolate Decadence · Raspberry Sauce	15
White Chocolate Mousse Cake · Raspberry Coulis	15
Belgian Chocolate Pate · Blackberry Port Reduction · Okanagan Bing Cherries Toasted Almond Crumb	16
Chocolate Almond Tart · Raspberry Coulis	18 GF
Berry Cheesecake · Raspberry Coulis	18 GF
Chocolate Peanut Butter Cheesecake	18 GF

MAKE IT A DESSERT BUFFET

Change any plated dessert to an amazing dessert buffet. Add \$10 to your dessert choice.

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

Sliced Season Fresh Fruit · Assorted French Pastries · Chocolate Decadence Cake
Pear Pistachio · Chocolate Orange Mousse · Cheesecakes · Almond Flan · Tiramisu
Fresh Baked Okanagan Apple Pie · Pecan Pie · Assorted Candy

GLUTEN-FREE GF VEGETARIAN 🌱



LATE NIGHT SNACK

Minimum 20 persons order.

BUILD YOUR OWN SLIDERS (2 pieces each) | 14

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

BUILD YOUR OWN NACHOS (action station) | 18

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

PIZZAS 10" (GF on request +\$2) | 17 each

Pepperoni · Mozzarella · Wild Mushrooms · Tri Color Tomato Sauce
Local Baby Spinach · Goat Feta · Peppers · Tri Color Tomato Sauce

BC & EUROPEAN CHEESE BOARD | 19

Carefully Selected Mix of Soft & Hard Ripened Cheeses
Fresh Baked Baguette · Crackers · Roasted Nuts · Dried Fruit · Grapes

DELUXE ANTIPASTO PLATTER | 21

Salami · Prosciutto · Capicola
Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant
Naan · Pita Bread · Hummus & Tzatziki

MEAT & CHEESES | 19

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

GRILLED CHEESE | 16

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

POUTINE | 16

Deep Fried to Order · Crispy Fries · Cheese Curds · Housemade Turkey Gravy

THE BAR

If consumption is below \$600 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.

PREMIUM BRANDS

HOSTED | 9.5 CASH | 11

Stoli Vodka · Bombay Gin · Bacardi White & Dark Rum

Dewar's Scotch · Gibson's Whiskey

DELUXE BRANDS

HOSTED | 11.5 CASH | 13.25

Ketel One Vodka · Tanqueray Gin · Jose Cuervo Tequila

Crown Royal Rye Whiskey · Glenlivet

SCOTCH & COGNAC

HOSTED | 12.5 CASH | 14.25

Glenfiddich Single Malt 12 Years Old Scotch Whisky

Courvoisier VS Cognac

LOCAL HOUSE WINES (5oz)

HOSTED | 9 CASH | 10.25

British Columbia, VQA White & Red

DOMESTIC BOTTLED & LOCAL CRAFT BEER

HOSTED | 8 CASH | 9.25

Red Truck · Coors Lite · Phillips Blue Buck

IMPORTED BOTTLED BEER

HOSTED | 9 CASH | 10.25

Stella · Corona

NON-ALCOHOLIC

HOSTED | 5 CASH | 5.50

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

INVENTORY MAY VARY UPON AVAILABILITY.

HOST BAR PRICES DO NOT INCLUDE APPLICABLE TAXES & GRATUITIES. CASH BAR PRICES INCLUDE 5% GST AND 10% PROVINCIAL LIQUOR TAX.

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



UN-CORKED

SPARKLING

Chamdeville · Blanc de Blancs Brut · FR	48
Mionetto · Prosecco Brut · IT	56
Blue Mountain · Brut · BC VQA	80

CHAMPAGNE

Veuve Clicquot · Brut · FR	175
Dom Pérignon · FR	510

ROSÉ

Mission Hill Estate · Rosé · BC VQA	48
Mionetto · Rosé Prosecco · IT	56

BC WHITE

Peller Estate · Sauvignon Blanc · BC VQA	43
Mission Hill "Estate" · Chardonnay · BC VQA	48
Sumac Ridge · Gewürztraminer · BC VQA	48
Sandhill · Pinot Gris · BC VQA	56
Burrowing Owl · Chardonnay · BC VQA	72

INTERNATIONAL WHITE

Angeline · Sauvignon Blanc · CA	52
Santa Margherita · Pinot Grigio · IT	60
Kim Crawford · Sauvignon Blanc · NZ	64
Château de Sancerre · Sauvignon Blanc · FR	98
William Fèvre · Petit Chablis · FR	90

BC RED

Peller Estate · Cabernet Merlot · BC VQA	43
See Ya Later Ranch · Pinot Noir · BC VQA	52
Tinhorn Creek · Cabernet Franc · BC VQA	56
Quails' Gate · Merlot · BC VQA	68
Burrowing Owl · Merlot · BC VQA	80

INTERNATIONAL RED

La Linda "Old Vines" · Malbec · AR	60
Rocca Delle Macie · Chianti · IT	60
Tom Gore · Cabernet Sauvignon · CA	60
Père Anselme · Côtes du Rhône · FR	63
Torres Gran Coronas · Cabernet Sauvignon · ES	64
Frescobaldi Nipozzano · Chianti Rufina · IT	69
Beronia "Reserva" · Rioja · ES	75
Bouchard Pere & Fils · Burgundy · FR	75
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 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, vendor 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
Non-Alcoholic Beverages	5% GST + 7% PST (soda 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 five (5) 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 \$600 net revenue per bar, additional labour charges will apply.

A Hosted Coat Check (minimum of 4 hours) \$40.00 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)
+ 100 guests \$45.02 (without dance floor)
+ 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 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 per day excluding 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. 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.

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. 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.

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	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 on your dream day!



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