

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 desired 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 only \$12 per person

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

### **ADDITIONAL ENHANCEMENT**

For only \$8 per person

- Replace Chair Covers with Chiavari Chairs (Gold · Silver · White or Black)

## ADD TO THE FUN.

- With a Photobooth & DJ | 1,545 + tax - ask us how!



## CELEBRATION BRUNCH | 71

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

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

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



## PASS HORS D'OEUVRES.

### COLD

B.C Hothouse Tomato Bruschetta · Herb Focaccia Toast	40	🍷
Baby Shrimp in a Cucumber Cup · Citrus Aioli	40	🍷
Goat Cheese · Fire Roasted Peppers Crostini	41	🍷
Grape Tomato & Bocconcini Skewers · Balsamic Glaze	41	🍷 🍷
Alberta AAA Beef Carpaccio · Truffle Aioli · Fresh Shaved Parmesan with Rocket Greens & Crostini	43	
Cantaloupe Wrapped in Prosciutto	43	🍷
House Smoked Salmon · Capers · Shallots · Cream Cheese · Toast	43	
Shrimp & Mango Salsa · Crostini	45	
Tuna Tartar Poke · Green Onion · Tobiko on an Asian spoon	45	🍷
Alaskan Scallop Ceviche · Bell Pepper Brunoise on an Asian Spoon	45	🍷
Ahi Tuna Nicoise · Haricot Verts · Potato · Olive Tapenade with Omega 3 Egg & Lemon Vinaigrette	48	
Alberta Beef Tenderloin Tartar · Multigrain Toast	49	🍷
Dungeness Crab & Prawn · Lemon Aioli · Fresh Jicama	49	🍷
Atlantic Lobster Salad · Fresh Pastry Shell · Micro Greens	49	

### HOT

Wild Mushroom · Caramelized Onion · Emmental Cheese Quiche	44	🍷
Spinach & Feta · Phyllo Dough · House-made Tzatziki	44	🍷
Vegetarian Samosa · Mango Chutney	44	🍷
Asian Vegetable Spring Roll · Chili Plum Sauce	44	🍷
Pan Seared Teriyaki Chicken Skewer   🍷 on request	45	
Grilled Prawn Skewer · Thai Coconut Curry	45	🍷
Seared Alaskan Scallops · Scallion · Hoisin	47	
Coconut Crusted Prawns · Malibu & Mango Dip	47	
West Coast Crab Cake · Old Bay Aioli	49	
Atlantic Lobster Thermidor Gruyere Profiterole	51	
Baked Local Oyster · Spinach · Wild Mushrooms · Hollandaise	51	🍷
Grilled Lamb Chop · Blueberry Demi-glace	54	🍷

GLUTEN-FREE 🍷 VEGETARIAN 🍷 VEGAN 🍷

## RECEPTION PLATTERS.

### **DELUXE SEAFOOD** | 19

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

### **TEA SANDWICHES (4 pieces per person)** | 17

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** | 18

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

### **MEAT & CHEESES** | 16

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

### **LOCAL SUSHI SAMPLER** | 13

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

### **BC & EUROPEAN CHEESE BOARD** | 16

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

### **PRAWNS** | 10

Lightly Pouched Prawns · Old Bay Aioli & Cocktail Sauce

### **FRUIT** | 8

Sliced Seasonal Fruit

### **VEGETABLE CRUDITÉS** | 8

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.

### **FIG CRUSTED RACK OF LAMB CARVERY (min. 25 people) | 22**

Dijon Mustard · Mint Jus · Baguette · Mixed Filone Rolls

### **HOUSE ROASTED LOCAL SUCKLING PIG CARVERY (min. 40 people) | 22**

Roasted Apple Gravy · Baguette · Mixed Filone Rolls

### **ROAST ALBERTA AAA PRIME RIB OF BEEF CARVERY (min. 40 people) | 20**

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

## ACTION STATIONS.

Chef Carver per station for a maximum of 2 hours.

### **PASTA | 16**

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 | 16**

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

Served in a Chinese Take-Out Box with Chopsticks

### **POUTINE | 16**

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

## DESSERT STATIONS.

### **ICE CREAM SUNDAE | 15**

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) | 18**

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 | 3.5**

Dark & White Chocolate





## STERLING SILVER BUFFET | 69

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 | 79

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 ☞
- 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 ☞
- Baked Potato · All the Fixings ☞
- Filet Mignon · Garlic Butter ☞
- Pesto Brushed Wild BC Salmon ☞
- Heritage Farm Chicken Leg & Thigh · Homemade BBQ Sauce ☞

### 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 | 76

Minimum 25 persons

### INCLUDES

Fire Roasted Naan with Raita

### SALADS

- Mixed Gourmet Greens · Assorted Dressings
- Mango · Fresh Cucumber · Cilantro · Honey Cumin Yogurt <sup>GF</sup>
- Chickpea · Mixed Vegetables · Sundried Tomato Vinaigrette <sup>GF</sup>
- Israeli Couscous · Bell Peppers · Corn · Cilantro · Lime Vinaigrette
- Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil <sup>GF</sup>
- 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 <sup>GF</sup>
- Marinated Slow Roasted Fraser Valley Butter Chicken · Mildly Spiced Garam Masala · Yogurt Butter Sauce <sup>GF</sup>
- Grilled Wild BC Salmon · Spiced Tomato Cream Sauce <sup>GF</sup>
- Fresh Curry Braised Red Lentils · Spinach · Sautéed Onions <sup>GF</sup>
- Roasted New Zealand Lamb · Spicy Tikka Masala Sauce <sup>GF</sup>

### 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 | 82

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 · 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 ☞
- 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

### 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 | 87

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 <sup>GF</sup>

### 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 <sup>GF</sup>
- Slow Roasted Fraser Valley Chicken · Mild Spiced Garam Masala · Yogurt Butter Sauce <sup>GF</sup>
- Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce <sup>GF</sup>
- 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 | 94

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 ☞

### 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 ☞
- 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

### 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 \$109 PER PERSON | ANTIPASTO, SALAD, PASTA, ENTRÉE & DESSERT

4 COURSES \$96 PER PERSON | SALAD, PASTA, ENTRÉE & DESSERT

3 COURSES \$78 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

Prawn Platter: Lightly Poached Prawns · Old Bay Aioli · Cocktail Sauce | 10

Sliced Seasonal Fresh Fruit Platter | 8

Deluxe Dessert Buffet: | 5

Sliced Fresh Fruit · Belgian Chocolate Fondue · Strawberries  
Marshmallows · Coffee Cakes · Assorted French Pastries · Tiramisu  
Chocolate Decadence Cake · Pear Pistachio · Chocolate Orange Mousse  
Cheesecakes · Almond Flan · Fresh Baked Okanagan Apple Pie · Pecan Pie  
Chocolate & Strawberry Sauces · Sweet & Sour Candy

## 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	11	GF
Classic Ukrainian Borscht · Chorizo · Dill Sour Cream	11	GF
Cream of Porcini · Sauté Wild Mushroom Garnish	11	GF V
Hearty Prime Rib · Barley · Sauté Vegetables	11	
Grilled Chicken · Coconut · Lemongrass · Toasted Coriander	11	GF
Roasted Tomato · Fresh Basil · Local Brie	11	GF V
Carrot & Ginger · Cilantro Yogurt	11	GF V
New Orleans Creole Chicken · Chorizo & Prawn Gumbo	11	GF
Potato, Bacon & Leek Soup · Pancetta Crisp	11	GF
Slow Roasted Ham · Lentil · Black Pepper Crème Fraîche	11	
Atlantic Lobster Bisque · Cognac · Fresh Chives	13	

### COLD APPETIZERS

BC CHEESES	16	
· Single Cream Comox Brie · Courtney BC Aged White Cheddar · Armstrong BC Blue House-made Fig Crisps · Olives · Roasted Nuts		
ALBERTA AAA BEEF CARPACCIO	16	
· Crispy Capers · Truffle Aioli · Fresh Shaved Parmesan · Rocket Greens · Crostini		
ANTIPASTO	17	
· Prosciutto · Salami · Capicola · Grilled Bell Peppers · Artichoke Hearts Marinated Sundried Tomato · Mixed Olives · Eggplant · Chunk Parmesan		
SEAFOOD ANTIPASTO	18	
· 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	14	V
· Arugula · Balsamic Reduction		
PENNE WITH LIGHT BASIL PESTO	14	V
· Lemon · Peas · Julienne Sundried Tomato · Kalamata Olives · Toasted Pine Nuts · Parmesan		
WEST COAST RISOTTO	18	GF
· Grilled Prawn · Qualicum Bay Scallops · Local Dungeness Crab · Lemon Herb Risotto		
LOCAL BC CRAB CAKES	18	
· Dungeness Crab · Bell Pepper · Chive · Warm Mango Vinaigrette · Seasoned Pea Sprouts		



## A LA CARTE DINNERS.

### SALADS

Mixed Organic Greens · Balsamic Vinaigrette Dressing	11	GF	V
Grilled Vegetables · Peppery Greens · Balsamic Vinaigrette	12	GF	V
Okanagan Goat Cheese Crouton · Fraser Valley Greens · Raspberry Vinaigrette	13	V	
Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon	13		
Caprese Salad · Vine Ripened Colored Tomatoes · Buffalo Mozzarella Fresh Basil Leaves Extra Virgin Olive Oil · Balsamic Reduction	13	GF	V
Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta Okanagan Sun Dried Bing Cherries · Dijon Citrus Dressing	14	GF	V
Butter Lettuce · Roasted Apples · Candied Walnuts · Danish Blue Sweet Onion Vinaigrette	14	GF	V
Organic Quinoa Salad · White & Red Quinoa · Organic Baby Greens Roasted Okanagan Apples · Pumpkin Seeds · Goat Feta · Lemon Vinaigrette	16	GF	V
West Coast Seafood Salad · Poached Prawns · Scallops · Local Dungeness Crab Baby Lettuce · Dill Yogurt Swirl · Mango Vinaigrette Drizzle	18	GF	

### ENTRÉES

Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey · Thyme Sauce Roasted Yukon Gold Potatoes · Seasonal Vegetables	40		
Wild BC Salmon · Citrus White Wine Cream · Basmati Rice Pilaf · Market Vegetables	41	GF	
Pan Seared Arctic Char · Fennel Confit · Citrus Beurre Blanc Herb Risotto Cake · Seasonal Vegetables	45	GF	
Roasted Haida Gwaii Halibut Filet · Saffron Tomato Fondue · Butternut Squash Risotto Cake · Seasonal Vegetables	45	GF	
Pan Seared Local Ling Cod · Citrus Marinade · Braised Organic Quinoa Grilled Asparagus · Orange Butter Reduction	45	GF	
Herb Dijon Crusted Free Run Chicken Breast & Pan Seared Arctic Char Roasted Fingerling Potatoes · Seasonal Vegetables · Vine Tomato Butter Sauce	53	GF	
Grilled Alberta 6oz. AAA Filet Mignon · Cabernet Demi-glace Herb Emmental Potato Gratin · Seasonal Vegetables	58	GF	
Grilled Alberta 6oz. Filet · Sauté Jumbo Prawns · Weathervane Scallop Dauphinoise Potato · Seasonal Vegetables · Cabernet Demi-Glace	63		

### PALATE CLEANSERS

Orange Sorbet · Tanqueray Splash · Local Fresh Berries	9		
Lemon Sorbet · Smirnoff Ice · Edible Flowers	9		
Fresh Rooftop Mint Lime Mojito Granite	9		
Pineapple & Coconut Malibu Rum Granite	9		

GLUTEN-FREE GF    VEGETARIAN V    VEGAN V



## A LA CARTE DINNERS.

### VEGETARIAN OPTIONS

Spinach, Artichoke & Ricotta Cannelloni · Rich Tomato Sauce · Mozza Cheese	40	🌱
Wild Mushroom Ravioli · Truffle Cream · Fresh Herbs · Parmesan	40	🌱
Coconut Curry Tofu · Spring Vegetables · Cilantro · Toasted Cashews Basmati Rice Pilaf	40	🌱🌱
Lentil & Chick Pea Kabob · Coconut Curry · Basmati Rice Pilaf Roasted Seasonal Vegetables	40	🌱🌱
Grilled Mediterranean Vegetable Lasagna · Spinach Shallot Cream · Italian Cheese Trio	40	🌱
Grilled Wild Mushroom · Goat Feta · Seared Kale Phyllo Roll Lemon Garlic Roasted Potato · Fire Roasted Red Pepper Sauce	40	🌱

### DESSERTS

Tiramisu · Chocolate Sauce · Strawberry Coulis	13	
White Chocolate Cheesecake · Strawberry Coulis	13	
Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis	13	
Chocolate Cheesecake · Raspberry Coulis	13	
Chocolate Decadence · Raspberry Sauce	13	
White Chocolate Mousse Cake · Raspberry Coulis	13	
Belgian Chocolate Pate · Blackberry Port Reduction · Okanagan Bing Cherries Toasted Almond Crumb	14	
Chocolate Almond Tart · Raspberry Coulis	15	🌱
Berry Cheesecake · Raspberry Coulis	15	🌱
Chocolate Peanut Butter Cheesecake	15	🌱

## MAKE IT A DESSERT BUFFET.

Change any plated dessert to an amazing dessert buffet. Add \$5 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



## LATE NIGHT SNACK.

Minimum 20 persons order.

- |  |                  |
|--|------------------|
| <p><b>BUILD YOUR OWN SLIDERS (2 pieces each)</b></p> <p>Mini Handmade AAA Alberta Beef Burgers · Brioche Bun<br/>Lettuce · Tomato · Onion · Cheddar Cheese · Mayonnaise · Mustard · Ketchup</p>  | <p>  12</p>      |
| <p><b>BUILD YOUR OWN NACHOS (action station)</b></p> <p>House Made Corn Tortilla Chips · Pulled Pork · Taco Beef · Cheddar Cheese Sauce<br/>Kalamata Olives · Diced Tomatoes · Pickled Jalapeños · House Made Pico de Gallo<br/>Guacamole · Sour Cream</p> | <p>  15</p>      |
| <p><b>PIZZAS 10" (Ⓢ on request +\$2)</b></p> <p>Pepperoni · Mozzarella · Wild Mushrooms · Tri Color Tomato Sauce<br/>Local Baby Spinach · Goat Feta · Peppers · Tri Color Tomato Sauce</p>   | <p>  14 each</p> |
| <p><b>BC &amp; EUROPEAN CHEESE BOARD</b></p> <p>Carefully Selected Mix of Soft &amp; Hard Ripened Cheeses<br/>Fresh Baked Baguette · Crackers · Roasted Nuts · Dried Fruit · Grapes</p>  | <p>  16</p>      |
| <p><b>DELUXE ANTIPASTO PLATTER</b></p> <p>Salami · Prosciutto · Capicola<br/>Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant<br/>Naan · Pita Bread · Hummus &amp; Tzatziki</p>   | <p>  18</p>      |
| <p><b>MEAT &amp; CHEESES</b></p> <p>Black Forest Ham · Salami · Roasted Turkey<br/>Orange Cheddar · Swiss Cheeses<br/>Rustic Baguette · Crackers · Dijon Homemade Mayonnaise</p>   | <p>  16</p>      |
| <p><b>GRILLED CHEESE</b></p> <p>Fresh Artesian Sourdough Bread · Pan Fried · Local BC Cheddar Cheese<br/>French Fries · Ketchup · Roasted Garlic Chipotle Aioli</p>  | <p>  14</p>      |
| <p><b>POUTINE</b></p> <p>Deep Fried to Order · Crispy Fries · Cheese Curds · Housemade Turkey Gravy</p>  | <p>  14</p>      |

## THE BAR.

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

If consumption is below \$400 net revenue per bar, the following labour charges will apply:

\$30 per hour per bartender for a minimum of 4 hours.

\$40 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 | 8.50 CASH | 10

Wyborowa Vodka · Bombay Gin · Bacardi White & Dark Rum

Dewar's Scotch · Gibson's Whiskey · Jack Daniels Bourbon

### DELUXE BRANDS

HOSTED | 10 CASH | 11.50

Ketel One Vodka · Tanqueray Gin · Jose Cuervo Tequila

Crown Royal Rye Whiskey · Dewars 12 yrs Scotch

### SCOTCH & COGNAC

HOSTED | 12 CASH | 14

Glenfiddich Single Malt 12 Years Old Scotch Whisky

Courvoisier VS Cognac

### LOCAL HOUSE WINES (5oz)

HOSTED | 8 CASH | 9.25

Sumac Ridge, VQA White & Red

### PRIVATE LABEL HOUSE WINES (5oz)

HOSTED | 9 CASH | 10.50

Pinnacle Pinot Gris & Cabernet Sauvignon

### DOMESTIC BOTTLED & LOCAL CRAFT BEER

HOSTED | 8 CASH | 9.25

Alexander Keith's · Coors Lite · Phillips Blue Buck

### IMPORTED BOTTLED BEER

HOSTED | 8.50 CASH | 9.75

Stella · Corona

### NON-ALCOHOLIC

HOSTED | 5 CASH | 5.25

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.

### WHITE

See Ya Later Ranch · Pinot Gris · BC VQA	49
Sumac Ridge · White Blend · BC VQA	40
Evolve Cellars “Pinnacle Label” · Pinot Gris · BC VQA	44
Joie · Nobel Blend · BC VQA	49
Mission Hill “Estate” · Chardonnay · BC VQA	48
Beringer · Chardonnay · CA	66
Santa Margherita · Pinot Grigio · IT	67
Oyster Bay · Sauvignon Blanc · NZ	66
Chateau Sancerre · FR	81

### RED

Sandhill, “Vanessa Vineyard” · Merlot · BC VQA	47
Sumac Ridge · Red Blend · BC VQA	40
Evolve Cellars “Pinnacle label” · Cabernet/Shiraz · BC VQA	47
See Ya Later Ranch, “Unleashed” · Pinot Noir · BC VQA	52
Mission Hill “Estate” · Cabernet/Merlot” · BC VQA	55
Burrowing Owl · Merlot · BC VQA	60
Blue Mountain · Pinot Noir · BC VQA	79
Frescobaldi Nipozzano · Chianti · IT	68
Tom Gore · Cabernet Sauvignon · CA	59.5
Susana Balbo Crios · Malbec · AR	60
Barossa Valley Estates · Shiraz · AU	60
Sterling · Cabernet Sauvignon · CA	89
Caymus · Cabernet · CA	188

### ROSÉ

Quail’s Gate · Rosè · BC VQA	48
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### SPARKLING

Jaume Serra · Cristolino · SP	45
La Marca · Prosecco · IT	55
Blue Mountain · Brut · BC VQA	79

### CHAMPAGNE

Veuve Cliquot · Brut · FR	130
Dom Perignon · FR	380

## THE FINE PRINT · GUIDELINES & 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

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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

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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

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

## EVENT GUARANTEES

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Food and beverage choices, including menu options and wine selections, must be confirmed to the conference services team no later than thirty (30) days prior to event. Total guests to be confirmed to conference services team no later than four (4) days prior to event. Any reductions in guests within four (4) days will be billed in entirety. It is sole responsibility of the client to advise the final guarantee to the Hotel. In the event that no guarantee is received by the Hotel, the original contracted number will be charged, or the actual number of guests served, whichever is greater.

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

## CANCELLATION POLICY

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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

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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

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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

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Labour rates will apply for Breakfast, Lunch and Dinner events with twenty (20) guests & under \$60.00. For revisions to contracted event setup after room setup is complete \$50.00 (minimum charge \$50.00 or \$50.00 per hour per person required) A complimentary bartender is provided for host & cash bars. If consumption is below \$400 net revenue per bar, the following labour charges will apply:

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

Canadian Statutory Holidays Labour Charges \$5.00 per guest per meeting, \$5.00 per guest per meal.  
Hosted Coat Check (minimum of 4 hours) \$30.00 per hour - 1 attendant per 200 guests.  
Cash Coat Check \$1.50 per coat. \*Revenue must cover attendant labour or a charge will be levied.

## **HOTEL NAME & LOGO**

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

## **NO SMOKING PROPERTY**

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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**

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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**

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

Room Capacity (seated & standing)  
1 - 100 guests \$31.31 (without dance floor)  
1 - 100 guests \$45.02 (with dance floor)  
+ 100 guests \$62.64 (without dance floor)  
+ 100 guests \$90.12 (with dance floor)

## **DAMAGE**

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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**

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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**

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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**

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If you wish to host parking charges for your guests please advise your Conference Services Manager. Underground parking is available for guest attending a meeting or event. Parking Meter is located in the lobby. Daily parking \$25.00 per day or \$6.00 per hour (including taxes)



## DELIVERIES

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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:

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

## SAFETY

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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

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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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PINNACLE HOTEL AT THE PIER  
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