

PINNACLE HOTEL
AT THE PIER

Holiday Menus

SALES@PINNACLEATTHEPIER.COM | +1 604 566 8223

138 VICTORY SHIP WAY • NORTH VANCOUVER • BC

PINNACLEPIERHOTEL.COM





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Jingle Bells Lunch Buffet

Minimum 20 persons

INCLUDES *Artisan Bread Basket*

SALADS

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon (V)

Mixed Organic Greens · Assorted Dressings (V) (GF)

Spinach · Arugula · Mandarin Orange · Toasted Walnuts · Sun-Dried Cranberries · Parmesan ·
Lemon Poppyseed Vinaigrette

ENTRÉES

Roasted Garlic Mashed Potatoes

Roasted & Steamed Seasonal Vegetables

Roast Turkey · Apricot Sage Stuffing · Traditional Gravy · Cranberry Sauce

Butternut Squash Ravioli · Brown Butter Sage Cream · Toasted Walnuts · Parmesan (V)

DESSERT

Seasonal Fresh Fruit Platter

Warmed Date Pudding, Toffee Sauce, Chantilly Cream · Dark & White Chocolate Yule Logs · Egnog Cheesecake

Chef's Selection of Artisan Cakes and Pies · Gingerbread Men

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

(GF) GLUTEN FREE | (V) VEGETARIAN

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.



Let it Snow Lunch Buffet

Minimum 20 persons

INCLUDES Artisan Bread Basket

SALADS

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon 

Mixed Organic Greens · Assorted Dressings   GF

Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil


ENTRÉES

Roasted Garlic Mashed Potatoes

Roasted & Steamed Seasonal Vegetables

Roast Turkey · Apricot Sage Stuffing · Traditional Gravy · Cranberry Sauce

Grilled Wild BC Salmon & Tiger Prawns · Chardonnay Cream Sauce

Three Cheese Tortellini · Rose Sauce · Parmesan 



DESSERT

Seasonal Fresh Fruit Platter

Warmed Date Pudding, Toffee Sauce, Chantilly Cream · Dark & White Chocolate Yule Logs · Eggnog Cheesecake

Chef's Selection of Artisan Cakes and Pies · Gingerbread Men

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Three Course Plated Christmas Lunch

Minimum 20 persons

INCLUDES *Artisan Bread Basket*

SOUP OR SALAD | *Choose one*

Roasted Butternut Squash Soup · Cinnamon Crème Fraîche 

Spinach · Arugula · Mandarin Orange · Toasted Walnuts · Sun-Dried Cranberries · Parmesan ·

Lemon Poppyseed Vinaigrette

ENTRÉES

Roast Turkey · Apricot Sage Stuffing · Traditional Gravy · Cranberry Sauce



Roasted Garlic Mashed Potatoes

Roasted & Steamed Seasonal Vegetables

DESSERT

Gingerbread Cheesecake · Candied Cranberries · Belgian Chocolate Sauce

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

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Three Course Plated Christmas Dinner

Minimum 20 persons

INCLUDES *Artisan Bread Basket*

SOUP OR SALAD | Choose one

Lobster Bisque · Scallion Crème Fraîche ^{GF}

Spinach · Arugula · Mandarin Orange · Toasted Walnuts · Sun-Dried Cranberries · Parmesan ·
Lemon Poppyseed Vinaigrette

ENTRÉES

Roast Turkey · Apricot Sage Stuffing · Traditional Gravy · Cranberry Sauce

Roasted Garlic Mashed Potatoes

Roasted & Steamed Seasonal Vegetables

OR

Grilled Wild Salmon · Cabernet Beurre Rouge

Pan Seared Squash Risotto Cake

Roasted & Steamed Seasonal Vegetables

DESSERT

Gingerbread Cheesecake · Candied Cranberries · Belgian Chocolate Sauce

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

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Winter Wonderland Dinner Buffet

Minimum 20 persons

INCLUDES Artisan Bread Basket

SALADS

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon (V)

Mixed Organic Greens · Assorted Dressings (V) (GF)

Spinach · Arugula · Mandarin Orange · Toasted Walnuts · Sun-Dried Cranberries · Parmesan ·
Lemon Poppyseed Vinaigrette

Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil (V) (GF)

ENTRÉES

Roasted Garlic Mashed Potatoes

Roasted & Steamed Seasonal Vegetables

Roast Turkey · Apricot Sage Stuffing · Traditional Gravy · Cranberry Sauce

Grilled Local Steelhead & Tiger Prawns · Citrus Cranberry Cream Sauce

Butternut Squash Ravioli · Brown Butter Sage Cream · Toasted Walnuts, Parmesan (V)

DESSERT

Seasonal Fresh Fruit Platter

Local & Imported Cheeses · French Bread & Crackers

Warm Date Pudding, Toffee Sauce, Chantilly Cream · Dark & White Chocolate Yule Logs · Egnog Cheesecake

Chef's Selection of Artisan Cakes and Pies · Gingerbread Men

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

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First Noel Dinner Buffet

Minimum 20 persons

INCLUDES Artisan Bread Basket

PLATTER

Smoked Salmon · Maple Glazed Salmon · Shaved Red Onion · Caper · Dill Crème Fraiche · Lemon · Crostini

OR

Antipasto Platter · Salami · Prosciutto · Capicola · Mixed Olives · Roast Peppers · Grainy Mustard ·

Baguette and Crackers

SALADS

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon (V)

Shaved Brussels Sprout · Kale · Roast Apple · Pumpkin Seeds · Maple Dijon Vinaigrette

Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil (V) (GF)

Spinach · Arugula · Mandarin Orange · Toasted Walnuts · Sun-Dried Cranberries · Parmesan ·
Lemon Poppyseed Vinaigrette

ENTRÉES

Roasted Garlic Mashed Potatoes

Roasted & Steamed Seasonal Vegetables

Roast Turkey · Apricot Sage Stuffing · Traditional Gravy · Cranberry Sauce

Chef Carved Rosemary Fennel Crusted Pork Loin · Apple Thyme Jus

Roast Black Cod · Citrus Cranberry Cream

Butternut Squash Ravioli · Brown Butter Sage Cream · Toasted Walnuts, Parmesan (V)

DESSERT

Seasonal Fresh Fruit Platter

Local & Imported Cheeses · French Bread & Crackers

Warmed Date Pudding, Toffee Sauce, Chantilly Cream · Dark & White Chocolate Yule Logs · Eggnog Cheesecake

Chef's Selection of Artisan Cakes and Pies · Gingerbread Men

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

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Deck the Halls Dinner Buffet

Minimum 20 persons


INCLUDES Artisan Bread Basket

PLATTER



Cold Seafood Tower · Smoked Salmon · Poached Prawns · Salmon and Tuna Sashimi · Crab Legs · House-Made Cocktail Sauce

Black Pepper Maple Glazed Smoked Sablefish, Shaved Fennel, Orange Segments, Cranberry 

SALADS

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon 

Shaved Brussels Sprout · Kale · Roast Apple · Pumpkin Seeds · Maple Dijon Vinaigrette

Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil  

Spinach · Arugula · Mandarin Orange · Toasted Walnuts · Sun-Dried Cranberries · Parmesan · Lemon Poppyseed Vinaigrette

ENTRÉES

Roasted Garlic Mashed Potatoes

Roasted & Steamed Seasonal Vegetables

Roast Turkey · Apricot Sage Stuffing · Traditional Gravy · Cranberry Sauce

Chef Carved Roasted Alberta AAA Prime Rib

Roast Black Cod & Tiger Prawns, Lemon Saffron Cream Sauce

Three Cheese Tortellini, Rose Sauce, Parmesan

DESSERT



Seasonal Fresh Fruit Platter

Local & Imported Cheeses · French Bread & Crackers

Warmed Date Pudding, Toffee Sauce, Chantilly Cream · Dark & White Chocolate Yule Logs · Eggnog Cheesecake

Chef's Selection of Artisan Cakes and Pies · Gingerbread Men

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Hors D'Oeuvres

COLD

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

HOT

- Cranberry · Caramelized Onion · Emmental Cheese Quiche 
- Spinach & Feta · Phyllo Dough · House-Made Tzatziki 
- Vegetarian Samosa · Mango Chutney 
- Asian Vegetable Spring Roll · Chili Plum Sauce 
- Pan Seared Teriyaki Chicken Skewer *[GF on request]*
- Grilled Prawn Skewer · Thai Coconut Curry 
- Seared Alaskan Scallops · Scallion · Hoisin
- Coconut Crusted Prawns · Malibu & Mango Dip
- West Coast Crab Cake · Old Bay Aioli
- Atlantic Lobster Thermidor Gruyere Profiterole
- Grilled Lamb Chop · Blueberry Demi-Glace 

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Reception Platters

DELUXE SEAFOOD

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

DELUXE ANTIPASTO

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

MEAT & CHEESES

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

LOCAL SUSHI SAMPLER (4 pieces per person)

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

BC & EUROPEAN CHEESE BOARD

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

PRAWNS (2 pieces per person)



Lightly Poached Prawns · Old Bay Aioli & Cocktail Sauce

FRUIT

Sliced Seasonal Fruit

VEGETABLE CRUDITÉS

Seasonal Crisp Vegetables · Herb, Sun-Dried Tomato & Curry Dips

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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.

FIG CRUSTED RACK OF LAMB CARVERY

Dijon Mustard · Mint Jus · Baguette · Mixed Filone Rolls

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

Roasted Apple Gravy · Baguette · Mixed Filone Rolls

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

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

Action Station

Chef Carver per station for a maximum of 2 hours.

PASTA

Penne Alfredo · Cheese Tortellini

Chorizo Sausage · Bell Peppers · Red Onions · Wild Mushrooms · Kalamata Olives

Sun-Dried Tomatoes · Fresh Grape Tomatoes · Goat Feta · Parmesan

Fresh Herbs · Chilli Peppers · Fresh Garlic

WOK

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

Served in a Chinese Take-Out Box with Chopsticks

POUTINE

Deep Fried to Order · Crispy Fries · Cheese Curds · House-Made Turkey Gravy

Dessert Stations

ICE CREAM SUNDAE

Local Vanilla Bean & Chocolate Gelato · Local Lemon Sorbet

Toppings: Strawberry & Chocolate Sauce · Smarties · Gummy Worms ·

Assorted Sprinkles · Mini Marshmallows · Roasted Peanuts

CHOCOLATE COVERED STRAWBERRIES

Dark & White Chocolate

GF GLUTEN FREE | V VEGETARIAN | V VEGAN

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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 all major credit cards and debit cards.

POINSETTIA MARTINI HOSTED

Pinnacle Vodka · Raspberry Liqueur · Pineapple Juice

PREMIUM BRANDS, LIQUEURS (1oz)

Stoli Vodka · Bombay Gin · Bacardi White & Dark Rum

Dewar's Scotch · Canadian Club

DELUXE BRANDS, LIQUEURS (1oz)

Ketel One Vodka · Tanqueray Gin · Jose Cuervo Tequila

Crown Royal Rye Whiskey · Jack Daniels Bourbon

Glenlivet 12 yrs Scotch

SCOTCH & COGNAC HOSTED

Glenfiddich Single Malt 12 Years Old Scotch Whisky

Courvoisier VS Cognac

LOCAL HOUSE WINES (5oz)

British Columbia VQA Red & White

DELUXE WINES, VQA (5oz)

Deluxe Selection of Red & White

DOMESTIC BOTTLED & LOCAL CRAFT BEER

Budweiser · Coors Light · Phillips Blue Buck

IMPORTED BOTTLED BEER

Stella · Corona

NON-ALCOHOLIC

Becks Non-Alcoholic Beer · Juice · Soft Drinks

Mineral Water

Punch Station

per gallon | each gallon serves approximately 25 people.

Non-Alcoholic Fruit Punch

Sangria Punch

Champagne Punch

GF GLUTEN FREE | **V** VEGETARIAN

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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 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 four (4) days prior to event. Any reductions in guests within four (4) days will be billed in entirety. It is sole responsibility of the client to advise the final guarantee to the Hotel. In the event that no guarantee is received by the Hotel, the original contracted number will be charged, or the actual number of guests served, whichever is greater.

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

CANCELLATION POLICY

Upon receipt of this signed contract, the arrangements will be protected on a definite basis. Notice of cancellation must be received in writing to be effected. In the event of cancelling, the following cancellation schedule will apply to the entire group program:

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

PAYMENT & DEPOSIT POLICY

Payment may be made by certified bank draft or cheque, cash or credit card. We also require a credit card for our files as guarantee. We accept applications for credit which can be arranged through your Catering Manager. A minimum of three (3) weeks are required for processing the credit application. Full payment is required 30 days in advance of the function and will be based upon estimated attendance, including the estimated total of all hosted beverages, both alcoholic and non-alcoholic. Adjustments to the account will be either taken off credit card on file or refunded after the function. Reconciliation of final bill must be settled within seven (7) working days of event. The deposit is non-refundable once received by the Hotel.

SECURITY

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 of 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 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 guests 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. 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.



PINNACLE HOTEL
AT THE PIER

Thank You!

*We look forward to working together to create
a memorable holiday celebration.*

SALES@PINNACLEATTHEPIER.COM | + 1 604 566 8223

138 VICTORY SHIP WAY • NORTH VANCOUVER • BC

PINNACLEPIERHOTEL.COM