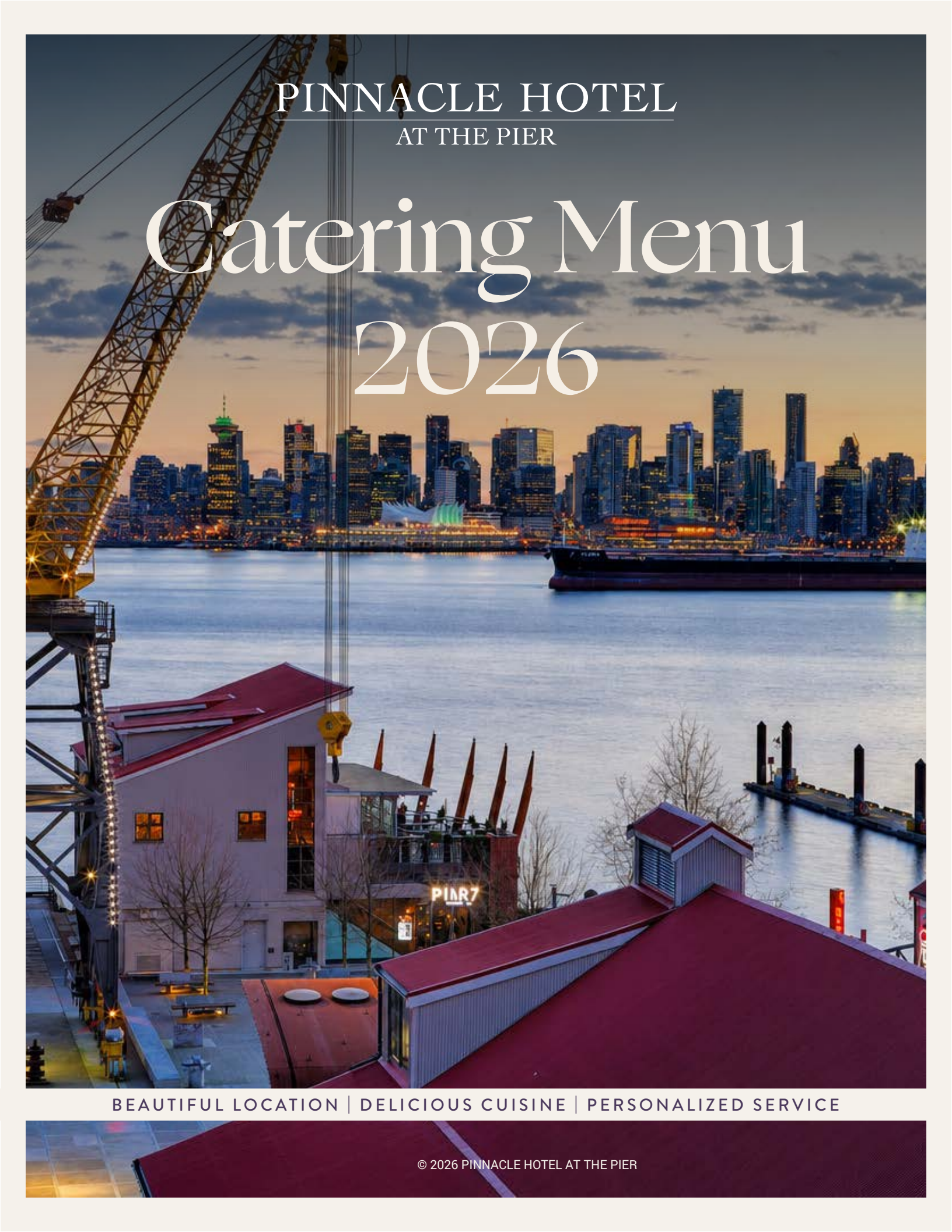




PINNACLE HOTEL
AT THE PIER

Catering Menu 2026

BEAUTIFUL LOCATION | DELICIOUS CUISINE | PERSONALIZED SERVICE

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Breakfast Buffets

Served Until 10am. Minimum 20 persons.

THE GROUSE GRIND \$28

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

DELUXE CONTINENTAL \$31

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

NORTH VAN BREAKFAST BUFFET \$38

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

BENEDICT BREAKFAST BUFFET \$40

Chilled Fresh Orange Juice

CHOOSE TWO OF THE FOLLOWING*:

- Eggs Benedict, Traditional Hollandaise Sauce
- Smoked Salmon Benedict, Traditional Hollandaise Sauce
- Eggs Florentine

Home-style Fingerling Potato Lyonnaise ^{GF} ^V

Scrambled Eggs ^{GF}

Sliced Seasonal Fresh Fruit ^{GF} ^V

Freshly Baked Fruit Scones · Croissants · Danishes
Muffins & Coffee Breads · Butter · Fruit Preserves

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

**SUBSTITUTE FOR OUR CRAB CAKE BENEDICT \$8*

THE BELGIAN BREAKFAST BUFFET \$44

Chilled Fresh Orange Juice

Vanilla Waffles & Buttermilk Pancakes

Canadian Maple Syrup · Strawberry & Chantilly Cream

Scrambled Eggs ^{GF}

Double Smoked Bacon ^{GF}

Maple Breakfast Sausage ^{GF}

Home-style Fingerling Potato Lyonnaise ^{GF} ^V

Sliced Seasonal Fresh Fruit ^{GF} ^V

Freshly Baked Fruit Scones · Croissants · Danishes
Muffins & Coffee Breads · Butter · Fruit Preserves

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

Breakfast Add-Ons

Hard Boiled Eggs ^{GF}	4 each
Scrambled Eggs ^{GF}	7 each
Selection of Breakfast Cereals & Granola	6 each
Individual Natural Yogurts ^{GF}	6 each
Bacon ^{GF}	7 each
Turkey Sausage ^{GF}	8 each
Mixed Berry & Vanilla Yogurt Parfait ^{GF}	8 each
Hot Oatmeal · Milk & Fixings ^{GF} ^V	8 each
Smoked Salmon · Cream Cheese · Bagel	11 each

Minimum 20 persons

BUTTERMILK PANCAKES & BELGIAN WAFFLES \$12

Strawberries · Canadian Maple Syrup · Chantilly Cream

CHEF ATTENDED OMELETTE STATION \$22 ^{GF}

Minimum 20 persons

Omega 3 Egg & Egg White Omelettes

Choice of: Black Forest Ham · Chorizo · Baby Shrimp

Wild Smoked Salmon Cheddar & Feta Cheeses Mushrooms

Spinach Peppers · Green Onion Tomatoes

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

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Coffee Breaks

BEVERAGES

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

BAKED GOODS

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

MINIMUM ORDER OF 1 DOZEN:

Homemade Assorted Cookies
Mini French Macaroons 
Mini Donuts
Hot Fresh Glazed Signature Jumbo Cinnamon Buns

FRUIT

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

SNACKS

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

SAVOURY TREATS

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

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AM/PM Break Packages

Tailored break packages available per day for your specific needs

Minimum 12 persons.

ESPLANADE \$26

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

PREMIER \$29

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

TROPHY \$33

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

LANDING \$29

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

ATRIUM \$32 ^{GF}

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

CASCADE \$35 ^{GF} ^V

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

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Traditional Brunch \$69

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

INCLUDES

Chilled Fresh Orange Juice

Selection of Fresh Baked Scones · Croissants · Muffins & Rolls

SALADS

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan

Baby Spinach Salad · Honey Toasted Walnuts · Crumbled Goat Cheese (GF)

PLATTER

Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce (GF)

BRUNCH

Scrambled Eggs (GF)

Classic Eggs Benedict · Hollandaise Sauce

Buttermilk Pancakes & Belgian Waffles · Fresh Strawberries · Crème Chantilly (V)

Double Smoked Bacon · Maple Breakfast Sausage (GF)

Roasted & Steamed Seasonal Vegetable Medley (GF) (V)

Herb Roasted Fingerling Potatoes (GF) (V)

DESSERT

Sliced Seasonal Fresh Fruit (GF) (V)

Chef's Selection of Fresh Baked Pies & French Pastries

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

Enhancements

OMELETTE STATION

\$22

Omega 3 Egg & Egg White Omelettes

Choice of: Black Forest Ham · Chorizo · Baby Shrimp · Cheddar & Feta Cheeses

Wild Smoked Salmon · Mushrooms · Spinach · Peppers · Green Onion · Tomatoes

ROAST ALBERTA AAA PRIME RIB

\$28

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

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Boxed Lunch To-Go \$42

Only Available for Off Site Consumption

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

SALADS

CHOOSE ONE

Mini Potato Salad 🌱

Pasta Salad 🌱

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 🌱

Mixed Organic Greens · House Dressing 🌱 🌱

SANDWICHES

CHOOSE THREE MAX.

BBQ Chicken · Coleslaw · Cucumber · Fresh Tomato · Ciabatta Bun

Chicken Caesar Tortilla Wrap

Egg Salad · Fresh Baked Croissant

Ham & Brie · Dijon Mayo · Marble Rye

Italian Cold Cuts · Roasted Peppers · Mozzarella · Rustic Ciabatta 🌱 option +2

Roast Turkey · Apple Slaw · Swiss Cheese · Cranberry Country Loaf 🌱 option +2

Roast Beef · Caramelized Onion · Brie · Kaiser Bun 🌱 option +2

Smoked Salmon · Caper Lemon Cream Cheese · Dill Country Loaf 🌱 option +2

Tuna Salad · Fresh Baked Croissant

Grilled Mediterranean Vegetable Wrap · Homemade Hummus 🌱 🌱 option +2

Vegan Tofu Banh Mi · Marinated Tofu · Pickled Vegetables · Cilantro 🌱 🌱 option +2
Jalapeno · Vegan Banh Mi Sauce · Baguette

DESSERT

CHOOSE ONE

Freshly Baked Cookies

Triple Chunk Chocolate Brownie

Apple Berry Crumble

COLD DRINKS

Juice · Pop · Mineral Water · Still Water

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Plated Lunches

DESIGN A MENU TO SUIT YOUR OCCASION

Minimum of 3 courses. All Guests will be served the same first and last course. Additional entrée choices (up to three) will be charged at the highest priced option. Number of entrees are to be provided to the Catering Manager two weeks prior to your event and guest name cards put at each place setting clearly identifying entrée choices.

INCLUDES

Artisan Bread Rolls & Butter

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusion

CHICKEN

\$60

Spinach · Goat Cheese · Okanagan Sun Dried Bing Cherries · Candied Walnuts
Dijon Vinaigrette (GF) (V)

Roasted Heritage Farm Free Run Chicken · Vine Ripened Tomato Demi-glace
Wild Mushroom Risotto & Seasonal Vegetables (GF)

Tiramisu · Chocolate Sauce · Fresh Strawberries

SALMON

\$63

Butter Lettuce · Roasted Pears · Candied Walnuts · Danish Blue Cheese
Sweet Onion Vinaigrette (GF) (V)

Grilled Wild BC Sockeye · Citrus White Wine Beurre Blanc · Sundried Tomato
Pesto Risotto Cake & Seasonal Vegetables (GF)

White Chocolate Mousse · Strawberry Coulis · Fresh Local Berries

STEAK

\$69

Vine Ripened Tomato · Frisée Lola Rosa · Belgium Endive · Goat Cheese Crouton
Balsamic Vinaigrette (V)

Grilled 5oz AAA Alberta Filet Mignon · Cabernet Jus · Roasted Yukon Gold Potatoes
Seasonal Vegetables (GF)

Passion Fruit Mousse Cake · Raspberry Coulis

Enhancement

Minimum 20 persons

ICE CREAM SUNDAE STATION

\$20

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

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

Assorted Sprinkles · Mini Marshmallows

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North Shore Deli Deluxe Lunch \$49

Minimum 20 persons

INCLUDES

Chef's Creative Soup of the Day

SALADS

CHOOSE THREE

Mixed Gourmet Greens · Assorted Dressings ^{GF} ^V

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon ^{GF} ^V

Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil ^{GF} ^V

Rotini Pasta · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Red Pepper Herb Dressing ^{GF} ^V

Greek Salad · Goat Feta · Black Olives ^{GF} ^V

Fingerling Potato · Roasted Red Pepper · Grilled Scallions · Grainy Mustard Vinaigrette ^{GF} ^V

Grated Fresh Beet & Washington Apple Coleslaw · Lemon Poppy Seed Vinaigrette ^{GF} ^V

SANDWICHES

CHOOSE THREE

Chicken Caesar Wrap ^{GF} option +2

Italian Cold Cuts · Roasted Peppers · Mozzarella · Rustic Ciabatta ^{GF} option +2

Roast Turkey · Apple Slaw · Swiss Cheese · Cranberry Country Loaf ^{GF} option +2

Roast Beef · Caramelized Onion · Brie · Kaiser Bun ^{GF} option +2

BBQ Chicken · Coleslaw · Cucumber · Fresh Tomato · Ciabatta Bun

Ham & Brie · Dijon Mayo · Marble Rye

Egg Salad · Fresh Baked Croissant

Tuna Salad · Fresh Baked Croissant

Smoked Salmon · Caper Lemon Cream Cheese · Multigrain Bagel ^{GF} option +2

Grilled Mediterranean Vegetable Wrap · Homemade Hummus ^V ^{GF} option +2

Vegan Tofu Banh Mi · Marinated Tofu · Pickled Vegetables · Cilantro ^V ^{GF} option +2

Jalapeno · Vegan Banh Mi Sauce · Baguette

DESSERT

Assorted Dessert Squares · Bars · Brownies

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

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Build Your Own Sandwich Buffet \$49

Minimum 20 persons

INCLUDES

Chef's Creative Soup of the Day

SALADS

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

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

Rotini Pasta · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Red Pepper Herb Dressing (GF) (V)

SANDWICHES

Chef's Selection of Fresh Breads · Rolls · Baguettes

Assortment of Selected Deli Meats: Turkey · Black Forest Ham · Salami

Assortment of Sliced Cheeses: Havarti · Swiss · Cheddar

Albacore Tuna Salad · Egg Salad · Chicken Salad

Selection of Condiments: Lettuce · Tomatoes · Pickles · Onion · Cucumber

Mayonnaise · Grainy & Regular Dijon Mustards

DESSERT

Assorted Dessert Squares · Bars · Brownies

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

Richmond Night Market Lunch Buffet \$54

Minimum 20 persons

SALADS

Noodle Salad · Mandarin Orange Dressing · Edamame · Spinach · Peppers

Pineapple · Fresh Cucumber · Cilantro · Honey Cumin Yogurt (GF) (V)

Fresh Market Greens · Sesame Soya Dressing (V)

ENTRÉES

Steamed Jasmine Rice · Green Onions (GF) (V)

Fresh Chopped Vegetable Chow Mein · Teriyaki Stir Fry Sauce

Roasted Local Chicken · Soy Garlic & Ginger Sauce (GF)

Shrimp Gyoza · Ponsu · Toasted Sesame Seeds

DESSERT

Sliced Seasonal Fresh Fruit

Assorted Dessert Squares · Bars · Brownies

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

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Italian Brunch Buffet \$55

Minimum 20 persons

INCLUDES

Grilled Garlic Buttered Rustic Baguette

SALADS

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

Cherry Tomato Bocconcini Salad · Olive Oil · Fresh Basil (GF) (V)

ANTIPASTO

Grilled Bell Peppers · Eggplant · Artichokes · Zucchini

Pesto · Bocconcini · Marinated Sundried Tomatoes · Mixed Olives (GF) (V)

ENTRÉES

Chicken Piccata · Lemon Caper Butter Sauce

Shrimp Rigatoni · Primavera Vegetables · Tomato Sauce

Spinach & Ricotta Cannelloni · Rose Sauce (V)

DESSERT

Assorted Dessert Squares · Bars · Brownies

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

Southwest Lunch Buffet \$56

Minimum 20 persons

INCLUDES

Mexican Tortilla Soup (tortilla on the side) (GF) (V)

SALADS

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

Mexican Salad · Black Beans · Roasted Corn · Cilantro · Tomato · Red Onion · Bell Pepper

Chili Yogurt Dressing (GF) (V)

FAJITAS

Chipotle BBQ Pull Pork (GF)

Seared Cilantro Chicken (GF)

Re-fried Black Beans · Yellow Rice (GF) (V)

Julienne Vegetables · Soft Tortillas · Fresh Salsa · Sour Cream · Guacamole

DESSERT

Sliced Seasonal Fresh Fruit

Assorted Dessert Squares · Bars · Brownies

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

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Indian Market Buffet \$59

Minimum 20 persons

INCLUDES

Fire Roasted Naan with Raita 🌱

SALADS

Mixed Gourmet Greens · Assorted Dressings 🍃 🌱

Pineapple · Fresh Cucumber · Cilantro · Honey Cumin Yogurt 🍃 🌱

Fried Tofu · Soy Ginger Vinaigrette · Bell Peppers Bean Sprouts · Spring Onion · Black Sesame Seeds

ENTRÉES

Vegetable Samosa · Mango Chutney 🌱

Spiced Basmati Rice Pilaf 🍃 🌱

Roasted Broccoli · Cauliflower · Peas · Peppers 🍃 🌱

Butter Chicken 🍃

Tandori Style Salmon 🍃

Curried Lentil Spinach Cheese 🍃 🌱

DESSERT

Sliced Seasonal Fresh Fruit

Assorted Dessert Squares · Bars · Brownies

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

Grecian Islands Lunch Buffet \$55

Minimum 20 persons

INCLUDES

Grilled Pita with Hummus & Tzatziki 🌱

SALADS

Mixed Gourmet Greens · Assorted Dressings 🍃 🌱

Greek Salad · Goat Feta · Black Olives 🍃

Chickpeas · Mixed Vegetables · Sundried Tomato
Vinaigrette 🍃 🌱

ENTRÉES

Chicken & Beef Souvlaki 🍃

Spinach & Feta Pies · Tzatziki Dressing 🌱

Roasted Peppers · Zucchini · Eggplant 🍃 🌱

Lemon & Oregano Roasted Potatoes 🍃 🌱

DESSERT

Sliced Seasonal Fresh Fruit

Assorted Dessert Squares · Bars · Brownies

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

West Coast Lunch Buffet \$64

Minimum 20 persons

SALADS

Caesar Salad · Homemade Croutons

Freshly Shredded Parmesan 🌱

Freshly Chopped Coleslaw · Oriental Dressing 🌱

Spinach Frisée · Arugula · Wild Mushroom

Truffle Dijon Vinaigrette 🍃 🌱

ENTRÉES

Steamed Seasonal Vegetables 🍃 🌱

Roasted Potatoes · Garlic & Rosemary 🍃 🌱

Fraser Valley Herb Roast Chicken Breast · Dijon Jus 🍃

Grilled Wild B.C. Salmon · Citrus White Wine 🍃

Cheese Ravioli · Rose Sauce 🌱

DESSERT

Sliced Seasonal Fresh Fruit

Assorted Dessert Squares · Bars · Brownies

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

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Passed Hors D'Oeuvres

COLD

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

HOT

Cranberry · Caramelized Onion · Emmental Cheese Quiche (V)	\$57
Spinach & Feta · Phyllo Dough · House-Made Tzatziki (V)	\$57
Vegetarian Samosa · Mango Chutney (V)	\$57
Asian Vegetable Spring Roll · Chili Plum Sauce (V)	\$57
Pan Seared Teriyaki Chicken Skewer [GF on request]	\$58
Grilled Prawn Skewer · Thai Coconut Curry (GF)	\$58
Seared Alaskan Scallops · Scallion · Hoisin	\$60
Coconut Crusted Prawns · Malibu & Mango Dip	\$60
West Coast Crab Cake · Old Bay Aioli	\$62
Atlantic Lobster Thermidor Gruyere Profiterole	\$64
Grilled Lamb Chop · Blueberry Demi-Glace (GF)	\$68

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Reception Platters

Minimum 20 persons. Priced Per Person

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

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Reception Enhancements

Enhance Your Reception With a Carvery or Action Station

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

- | | |
|--|-------------|
| HOUSE ROASTED LOCAL SUCKLING PIG CARVERY | \$28 |
| Roasted Apple Gravy · Baguette · Mixed Filone Rolls | |
| ROAST ALBERTA AAA PRIME RIB OF BEEF CARVERY | \$28 |
| Horseradish Sauce · Dijon Mustard · Au Jus · Baguette · Mixed Filone Rolls | |
| FIG CRUSTED RACK OF LAMB CARVERY | \$30 |
| Dijon Mustard · Mint Jus · Baguette · Mixed Filone Rolls | |

Action Stations

Chef Carver per station for a maximum of 2 hours.

- | | |
|---|-------------|
| PASTA | \$20 |
| Penne Alfredo · Cheese Tortellini | |
| Chorizo Sausage · Bell Peppers · Red Onions · Wild Mushrooms | |
| Kalamata Olives · Sun-Dried Tomatoes · Fresh Grape Tomatoes | |
| Goat Feta · Parmesan · Fresh Herbs · Chilli Peppers · Fresh Garlic | |
| WOK | \$20 |
| Chow Mein Noodles · Basmati Rice · Asian Vegetables · Teriyaki Chicken | |
| Served in a Chinese Take-Out Box with Chopsticks | |
| TACO | \$20 |
| Soft Flour Tortillas · Chipotle Lime Shrimp · Beef Barbacoa · Pico de Gallo | |
| House Made Guacamole · Sour Cream · Cotija and Oaxaca Cheese | |
| Pineapple Salsa · Diced Tomato · Shredded Lettuce · Cilantro · Diced Onion | |
| Lime Wedges | |

Dessert Stations

- | | |
|--|-------------|
| ICE CREAM SUNDAE | \$20 |
| Local Vanilla Bean & Chocolate Gelato · Local Lemon Sorbet | |
| <i>Toppings:</i> Strawberry & Chocolate Sauce · Smarties · Gummy Worms | |
| Assorted Sprinkles · Mini Marshmallows · Roasted Peanuts | |
| DELUXE DESSERT <i>(Selection and quantity may vary based on the number of people)</i> | \$25 |
| Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies | |
| <i>Petit Fours:</i> Mini Cupcakes · Stuffed Beignets · European Cake Bites | |
| Brownie Bombs · Belgian Chocolate Sauce and Berry Coulis | |
| CHOCOLATE COVERED STRAWBERRIES | \$4 |
| Dark & White Chocolate | |

GF GLUTEN FREE | V VEGETARIAN | V VEGAN

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

ALL PRICES ARE PER PERSON UNLESS OTHERWISE STATED.

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



Galiano Island Dinner Buffet \$87

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

Mixed Gourmet Greens · Assorted Dressings  

Caesar Salad · Homemade Croutons

Freshly Shredded Parmesan 

Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette

Fresh Basil  

ENTRÉES

Steamed Basmati Rice  

Roasted Potatoes · Lemon & Rosemary  

Seasonal Market Vegetable Medley  

Heritage Farm Chicken Leg & Thigh

Lemon and Caper Sauce 

Grilled Wild B.C. Salmon · Lemon Shallot Tarragon Sauce 

Penne Pasta · Peppers · Zucchini · Eggplant · Fresh Basil

Vine Ripened Tomato Sauce 

Parmesan On Side

DESSERT

Sliced Seasonal Fresh Fruit

Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee &

A Selection of 'T' Brand Teas & Herbal Infusions

Richmond Night Market Dinner Buffet \$91

Minimum 25 persons

INCLUDES

Hot & Sour Soup  *contains egg

SALADS

Egg Noodle Salad · Mandarin Orange Dressing ·

Edamame · Spinach · Peppers

Asian Cucumber Salad · Shaved Red Onion

Brunoise Pepper · Rice Wine Vinegar  

Fresh Chopped Coleslaw · Thai Peanut Dressing  

Fresh Market Greens · Sesame Soya Dressing 

ENTRÉES

Steamed Jasmine Rice · Green Onions  

Fresh Chopped Vegetable Chow Mein

Teriyaki Stir Fry Sauce

Roasted Local Chicken · Soy Garlic & Ginger Sauce 

Shrimp Gyoza · Ponsu · Toasted Sesame Seeds

Golden Crisp Egg Rolls · Chilli Plum Chutney 

Sweet & Sour Pork · Grilled Pineapple & Peppers

Cantonese Style Poached Lingcod · Ginger · Cilantro 

DESSERT

Sliced Seasonal Fresh Fruit

Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee &

A Selection of 'T' Brand Teas & Herbal Infusions

 GLUTEN FREE |  VEGETARIAN |  VEGAN

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Indian Market Dinner Buffet \$98

Minimum 25 persons

INCLUDES

Fire Roasted Naan with Raita

SALADS

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

Pineapple · Fresh Cucumber · Cilantro

Honey Cumin Yogurt (GF) (V)

Fried Tofu Salad · Soy Ginger Vinaigrette · Bell Peppers

Bean Sprouts · Spring Onion · Black Sesame Seeds (V)

ENTRÉES

Vegetable Samosa · Fresh Cucumber with
Rooftop Mint Raita (V)

Authentic Indian Spiced Basmati Rice Pilaf (GF) (V)

Roasted Broccoli · Cauliflower · Peas · Peppers (GF) (V)

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) (V)

Roasted New Zealand Lamb · Spicy Tikka Masala Sauce (GF)

DESSERT

Sliced Seasonal Fresh Fruit

Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee &

A Selection of 'T' Brand Teas & Herbal Infusions

Mixed Grill Dinner Buffet \$102

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

Fresh Chopped Coleslaw · Asian Sesame Dressing (V)

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

Rotini Pasta Salad · Broccoli · Cherry Tomatoes

Bell Peppers · Spinach · Roasted Peppers · Herb Dressing (V)

Caesar Salad · Homemade Croutons

Freshly Shredded Parmesan · Lemon (V)

ENTRÉES (GF)

Grilled Vegetables · Fresh Butter Corn

Baked Potato · Hickory Smoked Bacon Bits · Sour Cream

Grated Aged Cheddar · Scallions

Filet Mignon · Garlic Butter

Pesto Brushed Wild BC Salmon

Heritage Farm Chicken Leg & Thigh

Homemade BBQ Sauce

DESSERT

Sliced Seasonal Fresh Fruit

Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee &

A Selection of 'T' Brand Teas & Herbal Infusions

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

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Hornby Island Dinner Buffet \$106

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

Mixed Gourmet Greens · Assorted Dressings (GF) (V)
 Rotini Pasta Salad · Broccoli · Cherry Tomatoes
 Bell Peppers · Spinach · Roasted Peppers · Herb Dressing (V)
 Caesar Salad · Homemade Croutons
 Freshly Shredded Parmesan (V)
 Spinach · Arugula · Sauté Mushrooms
 Truffle Vinaigrette (GF) (V)

ENTRÉES

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

ACTION STATION

Chef Carved Alberta AAA Beef Sirloin (GF)

DESSERT

Sliced Seasonal Fresh Fruit
 Chef's Selection of Artisan Cakes and Pies · Petit Fours
 + Freshly Brewed Los Beans Organic Coffee &
 A Selection of 'T' Brand Teas & Herbal Infusions

Bowen Island Dinner Buffet \$112

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

Mixed Gourmet Greens · Assorted Dressings (GF) (V)
 Caesar Salad · Homemade Croutons
 Freshly Shredded Parmesan (V)
 Cherry Tomato Bocconcini Salad · Olive Oil · Fresh Basil (GF)
 Spinach · Arugula · Sauté Mushrooms
 Truffle Vinaigrette (GF) (V)

PLATTER

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

ENTRÉES

Steamed Basmati Rice
 Leek Potato Gratin · Seasonal Market Vegetable Medley (GF) (V)
 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 (V)

ACTION STATION

Chef Carved NY Striploin · Dijon Herb Crust (GF)

DESSERT

Sliced Seasonal Fresh Fruit
 Chef's Selection of Artisan Cakes and Pies · Petit Fours
 + Freshly Brewed Los Beans Organic Coffee &
 A Selection of 'T' Brand Teas & Herbal Infusions

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

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Sunshine Coast Dinner Buffet \$119

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

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

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

Grated Fresh Beet & Washington Apple Coleslaw · Lemon Poppy Vinaigrette (GF)

PLATTERS

Deluxe Antipasto Platter: Salami · Prosciutto · Capicola · Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant · Focaccia · Naan · Pita Breads · Hummus · Tzatziki

Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce (GF)

ENTRÉES

Steamed Basmati Rice · Seasonal Market Vegetable Medley (GF) (V)

Leek Potato Gratin (V)

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 (V)

ACTION STATION

Chef Carved 24 Hr. Slow Roasted Alberta AAA Prime Rib (GF) · Yorkshire Pudding

DESSERT

Sliced Seasonal Fresh Fruit

Chef's Selection of Artisan Cakes and Pies · Petit Fours

Local & Imported Cheese with French Bread & Crackers

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

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

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

Plated Dinners

DESIGN A MENU TO SUIT YOUR OCCASION

Minimum of 3 courses. All Guests will be served the same first and last course. Additional entrée choices (up to three) will be charged at the highest priced option. Number of entrees are to be provided to the Catering Manager two weeks prior to your event and guest name cards put at each place setting clearly identifying entrée choices.

INCLUDES

Artisan Bread Rolls & Butter

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusion

GABRIOLA ISLAND PLATED DINNER

\$80

Spinach · Wild Mushroom & Truffle Vinaigrette (GF) (V)

Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey Thyme Sauce with Roast Yukon Gold Potatoes · Seasonal Vegetables (GF)

Tiramisu · Chocolate Sauce · Fruit Coulis · Fresh Strawberries

SALT SPRING ISLAND PLATED DINNER

\$82

Mixed Organic Greens · Vine Ripened Tomato · Balsamic Vinaigrette (GF) (V)

Wild BC Salmon · Citrus White Wine Cream · Coconut Basmati Rice Pilaf · Seasonal Vegetables (GF)

White Chocolate Cheesecake · Strawberry Coulis

BURRARD INLET PLATED DINNER

\$90

Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta (GF)

Okanagan Sundried Bing Cherries · Dijon Vinaigrette

Pan Seared Arctic Char · Saffron Tomato Fondue · West Coast Crab Risotto Cake Seasonal Vegetables (GF)

Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis

PENDER ISLAND PLATED DINNER (GF)

\$108

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

Grilled 6oz. AAA Alberta Filet Mignon · Cabernet Demi-glace · Herb & Emmental Potato Gratin Seasonal Vegetables

Belgian Chocolate Pâté · Blackberry Port Reduction · Okanagan Bing Cherries Toasted Almond Crumb

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

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A Taste of Italy Plated Dinner

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

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

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

INCLUDES

Focaccia & Ciabatta Rolls with Olive Bread

Freshly Brewed Los Beans Organic Coffee & a Selection of 'T' Brand Teas & Herbal Infusion

ANTIPASTO

Salami · Prosciutto · Capicola · Mixed Olives · Eggplant · Grilled Artichoke Hearts

Roasted Bell Peppers · Zucchini

SALAD CHOOSE ONE

Caprese Salad · Vine Ripened Tomatoes · Buffalo Mozzarella · Fresh Basil Leaves
Extra Virgin Oil · Balsamic Reduction (GF) (V)

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

PASTA CHOOSE ONE

Penne · Fresh Basil Pesto · Julienne Sundried Tomatoes · Kalamata Olives
Toasted Pine Nuts · Parmesan (V)

Penne · Tri Color Tomato Sauce · Fresh Herbs · Grated Parmesan (V)

ENTRÉE CHOOSE ONE

Roasted Alaskan Sablefish · Saffron Tomato Fondue with Lemon Fresh Herb Risotto Cake
Seasonal Vegetables (GF)

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

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

DESSERT

Tiramisu · Chocolate Sauce · Strawberry Coulis

Enhancements

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

Platter: Sliced Seasonal Fresh Fruit \$10

Dessert Buffet \$15

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

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

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

Brownie Bombs · Belgian Chocolate Sauce and Berry Coulis

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

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A La Carte Dinners

DESIGN A MENU TO SUIT

YOUR OCCASION

Minimum of 3 courses. All Guests will be served the same first and last course. Additional entrée choices (up to three) will be charged at the highest priced option. Number of entrees are to be provided to the Catering Manager two weeks prior to your event and guest name cards put at each place setting clearly identifying entrée choices.

SIGNATURE SOUPS

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

COLD APPETIZERS

BC CHEESES	\$20
Single Cream Comox Brie · Courtney BC Aged White Cheddar	
Armstrong BC Blue Cheese · House-made Fig Crisps · Olives · Roasted Nuts	

ALBERTA AAA BEEF CARPACCIO	\$20
Crispy Capers · Truffle Aioli · Fresh Shaved Parmesan	
Rocket Greens · Crostini	

ANTIPASTO	\$21
Prosciutto · Salami · Capicola · Grilled Bell Peppers · Artichoke Hearts	
Marinated Sundried Tomato · Mixed Olives · Eggplant · Chunk Parmesan	

SEAFOOD ANTIPASTO	\$22
Togarashi Crusted Ahi Tuna · Prawns · Alaskan Weathervane Scallop	
Smoked BC Sockeye Salmon · Local Mussels · Clams · Lemon Dill Aioli	
Sundried Tomato Oil · Sweet Onion Drizzle	

HOT APPETIZERS

CARAMELIZED ONION & SALT SPRING ISLAND GOAT CHEESE TART ^V	\$17
Arugula · Balsamic Reduction	

PENNE WITH LIGHT BASIL PESTO ^V	\$17
Lemon · Peas · Julienne Sundried Tomato · Kalamata Olives	
Toasted Pine Nuts · Parmesan	

WEST COAST RISOTTO ^{GF}	\$22
Grilled Prawn · Qualicum Bay Scallops · Local Dungeness Crab	
Lemon Herb Risotto	

LOCAL BC CRAB CAKES	\$22
Dungeness Crab · Bell Pepper · Chive · Warm Mango Vinaigrette	
Seasoned Pea Sprouts	

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

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A La Carte Dinners

SALADS

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

ENTRÉE (GF)

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

PALATE CLEANSERS (GF) (V)

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

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A La Carte Dinners

VEGETARIAN OPTIONS

Grilled Vegetable Kabob · Red Lentil and Coconut Curry Basmati Rice Pilaf (GF) (V)	\$48
Grilled King Oyster Mushroom · Butternut Squash Risotto Market Fresh Vegetables · Spiced Arrabiata Sauce (GF) (V)	\$46
Chickpea and Lentil Falafel Cake · Smoked Red Pepper Puree Market Fresh Vegetables · Yam Edamame Succotash (GF) (V)	\$46
Spinach, Artichoke & Ricotta Cannelloni · Rich Tomato Sauce Mozza Cheese (V)	\$48
Wild Mushroom Ravioli · Truffle Cream · Fresh Herbs · Parmesan (V)	\$48

DESSERTS

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

Make it a Dessert Buffet

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

DELUXE DESSERT

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

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

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

Brownie Bombs

Belgian Chocolate Sauce and Berry Coulis

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

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Late Night Snacks

Minimum 20 persons

BUILD YOUR OWN SLIDERS (2 PIECES EACH) \$18

Mini Handmade AAA Alberta Beef Burgers · Brioche Bun

Lettuce · Tomato · Onion · Cheddar Cheese · Mayonnaise
Mustard · Ketchup

GRILLED CHEESE \$18

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

POUTINE \$18

Crispy Fries · Cheese Curds · Housemade Turkey Gravy

PIZZAS 10" (GF ON REQUEST +\$2) \$20 each

Choice of:

Margherita: Mozzarella · Fresh Basil · Tri Color Tomato Sauce

Hawaiian: Ham · Fresh Pineapple · Mozzarella · Tri Color Tomato Sauce

Pepperoni · Mozzarella · Wild Mushrooms · Tri Color Tomato Sauce

Local Baby Spinach · Goat Feta · Peppers · Tri Color Tomato Sauce

BUILD YOUR OWN NACHOS \$22

House Made Corn Tortilla Chips · Pulled Pork · Taco Beef
Cheddar Cheese Sauce

Kalamata Olives · Diced Tomatoes · Pickled Jalapeños

House Made Pico de Gallo

Guacamole · Sour Cream

MEAT & CHEESES \$22

Black Forest Ham · Salami · Roasted Turkey

Orange Cheddar · Swiss Cheeses

Rustic Baguette · Crackers · Dijon Homemade Mayonnaise

(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.

PREMIUM BRANDS, LIQUEURS (1oz) HOSTED \$10.5 | CASH \$12

Stoli Vodka · Bombay Gin · Bacardi White & Dark Rum
Dewar's Scotch · Canadian Club

DELUXE BRANDS, LIQUEURS (1oz) HOSTED \$12.5 | CASH \$14.5

Ketel One Vodka · Tanqueray Gin · Jose Cuervo Tequila
Crown Royal Rye Whiskey · Jack Daniels Bourbon
Glenlivet 12 yrs Scotch

SPECIALTY COCKTAIL · MARTINI HOSTED \$13.5 | CASH \$15.5

1oz

SCOTCH & COGNAC HOSTED HOSTED \$13.5 | CASH \$15.5

Glenfiddich Single Malt 12 Years Old Scotch Whisky
Courvoisier VS Cognac · Casamigos Repisado
Don Julio Blanco

LOCAL HOUSE WINES (5oz) HOSTED \$10 | CASH \$11.5

British Columbia VQA Red & White

DELUXE WINES, VQA (5oz) HOSTED \$15 | CASH \$17

Deluxe Selection of Red & White

BOTTLED & LOCAL CRAFT BEER HOSTED \$9 | CASH \$10.5

Red Truck Lager · Coors Light · Phillips Blue Buck
Amber Ale

IMPORTED BOTTLED BEER HOSTED \$10 | CASH \$11.5

Stella · Corona

NON-ALCOHOLIC HOSTED \$5.5 | CASH \$6

Juice · Soft Drinks · Mineral Water

NON-ALCOHOLIC BEER HOSTED \$6.5 | CASH \$7

Punch Station

Pricing is per gallon.

Each gallon serves approximately 25 people.

Non-Alcoholic Fruit Punch	\$110
Sangria Punch	\$150
Champagne Punch	\$150

Un-Corked

SPARKLING

Il Mionetto · Prosecco Brut · IT	\$76
Villa Sparina · Brut · IT	\$82

CHAMPAGNE

Moet & Chandon · Impérial Brut · FR	\$175
Dom Pérignon · Champagne · FR	\$510

ROSÉ

Saintly · Rosé · BC VQA	\$75
Jolie Pitt & Perrin Miraval · Rosé · FR	\$87
Chateau Favori · Rosé · FR	\$92

BC WHITE

Sandhill · Pinot Gris · BC VQA	\$63
Mission Hill "Estate" · Chardonnay · BC VQA	\$73
Wild Goose · Gewurztraminer · BC VQA	\$74
Burrowing Owl · Chardonnay · BC VQA	\$85

INTERNATIONAL WHITE

Whitehaven · Sauvignon Blanc · NZ	\$73
Santa Margherita · Pinot Grigio · IT	\$75
Gustave Lorentz · Riesling Reserve · FR	\$80
Pouilly-Fuissé · Chartron et Trébuchet · FR	\$124
Alois Lageder · Pinot Grigio · IT	\$136

BC RED

See Ya Later Ranch · Pinot Noir · BC VQA	\$68
Tinhorn Creek · Cabernet Franc · BC VQA	\$76
Sandhill · Syrah · BC VQA	\$79
Burrowing Owl · Cabernet Sauvignon · BC VQA	\$92

INTERNATIONAL RED

La Linda "Old Vines" · Malbec · AR	\$75
Cantina Lavis · Cabernet Sauvignon · IT	\$79
Bouchard Pere & Fils · Burgundy · FR	\$80
Pepperjack Barossa · Cabernet S auvignon · AU	\$84
Clarendelle · Bordeaux Blend · FR	\$85
Whitehaven · Pinot Noir · NZ	\$89
Damilano · Lecinquevigne Barolo · IT	\$173

The Fine Print • Terms & Conditions

All banquet events are subject to the policies of the Pinnacle Hotel at the Pier. These policies are in effect for all event suppliers who deliver to, or work at the Hotel, including lighting, sound, audio visual, decor, rentals, production, entertainment, disc jockeys, and bands. Please review these policies with all individuals employed within your event. We strictly enforce these policies in order to ensure that the comfort, ambience, safety, and security of our valuable guests and associates are upheld at all times.

CONDUCT

The Pinnacle Hotel at the Pier is a Luxury property. It is our expectation that guests, outside suppliers and contractors, musicians, disc jockeys, and technicians conduct themselves in a business like and respectful manner. Any conduct or communication that is determined to be unprofessional and disrespectful to Hotel Associates or guests may result in eviction from the property and future suspension.

FOOD & BEVERAGE

Final selections must be arranged 30 days prior to your event. In the event that any guest in your group has any food allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we can take the necessary precaution when preparing their food. We can supply you with full information on the ingredients of any items served to your group upon request. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur.

Menu pricing, vendor pricing and room rental are subject to change. Food & Beverage prices are guaranteed for six (6) months from the date of a signed contract. Prices can be fixed up to one (1) year prior to your event with prior arrangements. Please anticipate a minimum increase of 5% in menu pricing for the period of 183 to 365 days in advance of your planned date.

Food and beverage attrition will apply should it become necessary for you to decrease the number of attendees to any and/or all events as listed in the contract. This will be calculated on the number of people in excess of the Attrition Policy of each meal period and then multiplied by the lowest retail price in that meal period.

To maintain food and beverage safety and quality, all food and beverage served in the Hotel is to be provided by the Pinnacle Hotel at the Pier, with the exception of wedding cakes, for which a labour charge of \$2.50 per person will be applicable if you wish us to cut and serve the cake. No other outside food and beverage is to be consumed or brought in by any guests or contracted suppliers on Hotel property. In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Hotel through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 12:00 AM (Monday – Sunday).

SERVICE CHARGES & TAXES

All food and beverage service is subject to a 20% service charge. All Audio Visual technology services & equipment are subject to 20% service charge.

Government taxes are applicable as follows:

Food	5% GST
Non-Alcoholic Beverages	5% GST + 7% PST (sodas only)
Alcoholic Beverages	5% GST + 10% PST
Miscellaneous	5% GST
Audio Visual Equipment	5% GST + 7% PST
Service Charges	5% GST

EVENT GUARANTEES

Food and beverage choices, including menu options and wine selections, must be confirmed to the conference services team no later than thirty (30) days prior to event. Total guests to be confirmed to conference services team no later than five (5) days prior to event. Any reductions in guests within four (4) days will be billed in entirety. It is sole responsibility of the client to advise the final guarantee to the Hotel. In the event that no guarantee is received by the Hotel, the original contracted number will be charged, or the actual number of guests served, whichever is greater.

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

CANCELLATION POLICY

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

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

PAYMENT & DEPOSIT POLICY

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

SECURITY

The Hotel is not responsible for articles left unattended in Banquet Rooms, and will not assume responsibility for any loss or damage to items and material brought into the Hotel. Security arrangements must be contracted by the Hotel. Any events for persons under the age of 19 years must have one security officer per 100 guests, for the duration of the event, including 30 minutes prior to start and 30 minutes after function ending time. The Conference Services Manager will arrange security on your behalf at a rate of \$45.00 per hour, minimum 4 hours per guard. All security personnel are expected to present Personal Identification, as well as present themselves in clean and professional attire. Company uniform is required while on Hotel property

LABOUR RATES

Labour rates will apply for Breakfast, Lunch and Dinner events with under twenty (20) guests & menus under \$60.00 per person.

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

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

A Hosted Coat Check (minimum of 4 hours) \$35.00 per hour provides 1 attendant per 200 guests. Cash Coat Check \$1.50 per coat.

*Revenue must cover attendant labour or a charge will be levied.

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

HOTEL NAME & LOGO

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

NO SMOKING PROPERTY

The Pinnacle Hotel at the Pier is a non-smoking property. There is to be no smoking in event rooms, guest rooms, foyer areas, The Lobby Restaurant & Lounge, the fitness level and no smoking within 6 meters of all entrances to the Hotel. This is in accordance with the City of North Vancouver By-Laws.

SIGNAGE

The hotel reserves the right to remove signage that is not prepared in a professional manner or deemed unsightly and untidy. Signs are strictly prohibited in the main lobby unless pre-approved by the Conference Services Manager. Signage placement and location is at the discretion of the Hotel according to business levels and appearance. To maintain the condition of our property for the next customer, the Hotel does not permit any article to be fastened onto walls or electrical fixtures. The usage of Tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their usage.

SOCAN FEE

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

Room Capacity (seated & standing)
1 – 100 guests \$31.31 (without dance floor)
1 – 100 guests \$62.64 (with dance floor)
101 – 300 guests \$45.02 (without dance floor)
101 – 300 guests \$90.12 (with dance floor)

DAMAGE

Repair or replacement cost will be the responsibility of the client should any damage or defacing of the hotel facilities, function rooms or any other venue that is serviced or catered to by The Pinnacle Hotel at the Pier. Smoke machines and/or dry ice presentations are not allowed as they will set off the fire alarms, contravention of this policy will result in a \$1,000 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. Contact the Catering Manager for small deliveries. Larger deliveries for equipment rentals and decor should be delivered through the loading bay next to the front entrance of the Hotel. Upon arrival, call the Front Desk 604-986-7437 to open the loading bay door. Esplanade access is not available; all deliveries must go through the loading bay area.

Deliveries with equipment are not permitted through the Hotel front door entrance, parking elevators, or Hotel Guest elevators. Please use the service hallways for transport of equipment. Exceptions must be approved by the Catering Manager. Should you require assistance with freight; a service charge will be assessed at \$35.00 per staff per hour, 1-hour minimum. The hotel will not receive or sign for COD shipments and is not responsible for shipments left behind.

Vehicles that are parked on Esplanade are subject to City of North Vancouver's fines at the owner's expense. Pay parking is available beneath the hotel with the parking metre located in the Hotel lobby. Please arrange with the shipping company to have your shipment picked up from the Hotel on the last day of your meeting. To assist you, the following is a list of courier companies:

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

SAFETY

The Pinnacle Hotel at the Pier complies with all WCB Regulations to Safety in the Workplace. All outside contractors and suppliers providing services to the hotel must also comply with above-mentioned regulations. In situations where the services provided include the moving or setting up of any equipment and displays, or the use of ladders or other like equipment, the hotel requires a copy of your written safe work procedures, and your WCB account number for our files. The Hotel has the right to issue stop work orders in the case where no procedures are available or service providers are not trained in safe work procedures. Unsafe acts by service providers will result in immediate cancellation of service agreements. Safety in the Workplace is an important issue, which protects both the hotel and service providers. Please contact your Conference Services Manager should you have any questions or require further information on any safety procedures.

GREEN KEY INITIATIVES

The Pinnacle Hotel at the Pier is focused on being an environmentally friendly hotel and is proud to have achieved a 4 key rating through the international Green Key program. We have worked hard to meet the standard for environmental achievement in the areas of policy, action plans, education, and communication.

PINNACLE HOTEL

AT THE PIER

Thank You!

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

SALES@PINNACLEATTHEPIER.COM | + 1 604 986 7437

138 VICTORY SHIP WAY • NORTH VANCOUVER • BC

PINNACLEPIERHOTEL.COM