

PINNACLE HOTEL
HARBOURFRONT

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2016 CATERING MENUS

604.689.9211

1133 WEST HASTINGS STREET
VANCOUVER, BC, V6E 3T3

www.pinnacleharbourfronthotel.com

All prices are subject to 20% service charge. All Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an extra 10% PST

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BREAKFAST

Rise & Shine!

A minimum guarantee of 25 guests is required for all hot breakfast buffets or \$5 surcharge per person applies
All Buffet Breakfasts include freshly brewed coffee, decaffeinated coffee & tea

The Continental | 25

Chilled Fresh Juice • Orange • Grapefruit • Apple
Freshly Baked Butter Croissants • Danish • Fruit & Fibre Muffins
Butter • Fruit Preserves
Fresh Cut Seasonal Fruits • Melons • Berries
Individual Plain & Flavoured Pro-Biotic Yogurt

The Healthy Start | 28

Chilled Fresh Juice • Orange • Grapefruit • Apple
Freshly Baked Scones • Fruit & Fibre Muffins
Butter • Fruit Preserves
Sliced Melons • Pineapple
Individual Yogurt Parfait: Home Style Granola • Fresh Berries

The Executive | 31

Chilled Fresh Juice • Orange • Grapefruit • Apple
Freshly Baked Butter Croissants • Danish • Fruit & Fibre Muffins
Butter • Fruit Preserves
Fresh Cut Seasonal Fruits • Melons • Berries
Individual Plain & Flavoured Pro-Biotic Yogurt
Farm Fresh Scrambled Eggs • Cheese • Scallions
Choice of 2 Link Sausage Types: Pork • Beef • Chicken • Turkey
Red Bliss Breakfast Potatoes • Peppers • Sautéed Onion

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BREAKFAST (CONT'D)

The Pinnacle | 36

Chilled Fresh Juice • Orange • Grapefruit • Apple
Freshly Baked Butter Croissants • Danish • Fruit & Fibre Muffins
Butter & Fruit Preserves
Fresh Cut Seasonal Fruits • Melons • Berries
Steel Cut Oatmeal • Plump Raisins • Brown Sugar
Farm Fresh Scrambled Eggs • Cheese • Scallions
Choice of 1: Buttermilk Pancakes or French Toast
Choice of 2 Link Sausage Types: Pork • Beef • Chicken • Turkey
Choice of 1 Bacon Type: Crisp Bacon • Turkey Bacon • Canadian Back Bacon
Hash Browns • Herbs • Sautéed Onions

CHEF ATTENDED STATIONS

Upgrade to a full breakfast menu. A labour fee of \$150 per chef applies to all Chef attended action and carving stations.
One Chef per 50 guests. Minimum 25 guests required.

Omelette Station | 11

Mushrooms • Ham • Bacon • Cheddar Cheese • Tomatoes • Onions • Asparagus • Bell Peppers

Savoury Crepe Station | 11

Mushrooms • Ham • Bacon • Cheddar Cheese • Tomatoes • Onions • Asparagus • Bell Peppers

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A LA CARTE BREAKFAST OPTIONS & ENHANCEMENTS

Assorted Freshly Baked Butter Croissants • Chocolate Croissants • Fruit & Fibre Muffins • Danish | **48/dz**
 Choice of Home Style Banana Loaf • Old Fashioned Lemon Loaf • Cranberry Orange Loaf | **48/dz** (minimum order of 2 dozen, per loaf selection)
 House Made Scones • Fruit Preserves • Whipped Cream | **48/dz**
 Assorted Danish | **48/dz**
 Bagel • Assorted Regular, Herb & Fruit Flavoured Cream Cheese | **48/dz**
 Steel Cut Oatmeal • Plump Raisins • Brown Sugar | **6**
 Fresh Cut Seasonal Fruit & Berry Salad | **10**
 Selection of Individual Pro-Biotic Plain & Fruit Flavoured Yogurt | **4**
 Individual Greek Yogurt | **5**
 Cold Adult Cereal | **4**
 Buttermilk Pancakes • Brioche French Toast with Québec Maple Syrup | **7.5**
 Individual Yogurt Parfait • House Made Granola • Berries | **60/dz**
 Fresh Fruit Smoothies | **40/pitcher** (serves 8)

Local Favourites:

Classic Egg Benedict 8	Free Range Poached Egg 7
Smoked Sockeye Salmon Benedict 9.5	Lightly Scrambled Egg • Jack Cheese 7.5
Dungeness Crab • Spinach • Rösti Potatoe Benedict 9	Scrambled Egg • West Coast Salmon 7.5

Warm Breakfast Sandwich | 9:

The English Muffin:	Free Range Egg • Bacon • Jack Cheese	The Murphy:	Sundried Tomato • Mozzarella • Basil
The Breakfast Panini:	Fried Free Range Egg • Bacon • Tomato Relish	The Classic:	Grilled Ham • Cheese
The Santa Fe:	Peppers • Jalapeno • Jack Cheese • Hash Brown	The Healthy Wrap:	Egg White Breakfast Wrap • Feta Cheese • Spinach • Pisto

Beverages:

Freshly Brewed Coffee • Decaffeinated Coffee • Tea | **6**
 "SOS" Cold Brew Coffee | **6**
 Assorted Bottled Juice | **5**
 Infused Water • Cucumber • Citrus • Kiwi | **36** (serves 12)
 2% • Skim • Chocolate • Soy Milk | **32** per pitcher (serves 8)
 Pitchers of Chilled Juice • Orange • Grapefruit • Apple | **40** (serves 8)

Smoothies | 7:

The Antioxidant: Fresh Berries, Matcha Powder, Beets
 The Feel Good: Mango, Banana, Orange
 The Groovy Green: Bananas, Grapes, Apple, Spinach

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PLATED BREAKFAST OPTIONS

A minimum guarantee of 10 guests is required for all plated breakfast or \$5 surcharge per person applies
All Plated Breakfasts include freshly brewed coffee, decaffeinated coffee & tea

Yaletown | 30

Blueberry, Banana & Orange Smoothie
Fresh Cut Seasonal Fruit & Berry Salad
Farm Fresh Scrambled Eggs
Pan Fried Potatoes
Sautéed Mushrooms
Canadian Side Bacon
Roasted Campari Tomato

English Bay | 28

Chilled Fresh Orange Juice
Individual House Made Granola Parfaits • Yogurt • Local Honey
Thick Sliced Brioche French Toast • Blueberry Compote • Mascarpone Cream • Cinnamon Sugar • Québec Maple Syrup
Peameal Bacon
Chicken Link Sausage

Kitsilano | 32

Freshly Squeezed Orange Juice
Selection of Freshly Baked Croissants • Fruit & Fibre Muffins • Assorted Danish
Fresh Cut Seasonal Fruit & Berry Salad
Poached Free Range Eggs
Canadian Back Bacon
English Muffin
Herb Hollandaise
Sautéed Potato

Upgrade to one of our Local Favourites:

Smoked Sockeye Salmon Benedict | **Add 5**
Dungeness Crab • Spinach • Rösti Potato Benedict | **Add 6**
Bacon • Heirloom Tomato Benedict | **Add 5**

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THEMED COFFEE BREAKS

Local Fares • Great Taste •

A minimum guarantee of 20 guests is required for all themed coffee breaks or \$5 surcharge per person applies
All Themed Coffee Breaks include freshly brewed coffee, decaffeinated coffee & tea

Grouse Grind | 16

Pinnacle Trail Mix including Dried Cranberries • Blueberries • Apricots • Banana Chips • Assorted Nuts
Individual Granola & Berry Pro-Biotic Yogurt Parfaits
Fruit & Fibre Muffins
House Made Granola Bars

Commercial Drive | 20

Cured Meats and Antipasti Platters
Italian Focaccia Pizzettes
Assorted Iced Fruit Cali-Pops.
Assorted San Pellegrino Sodas

Sea to Sky | 20

Smoked Pacific Salmon • Indian Candied Salmon
Traditional House Made Bannock Bread • Saskatoon Berry Compote
Fresh Cut Seasonal Fruits • Melons • Berries

Sweet Tooth | 16

Assorted Cupcakes Including • Cappuccino Cream Cheese • Lemon Curd • Nutella Oreo
Macaroon Cookie Pops
Fresh Fruit Skewers

Playland | 26

Assorted Pizza Slices Including • Hawaiian • Cheese • Pepperoni Mushroom
Scoop Your Own Assorted Popcorn • Butter • Salted Caramel • Spiced
Warm Candied Spiced Pecans
Mini Doughnuts
Bottled Juice • Soft Drink • Mineral Water

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A-LA-CARTE BREAK OPTIONS

(priced per dozen)

Individual Natural & Fruit Flavoured Yogurt | **48**
Home Style Granola Bars | **52**
Power & Energy Bars | **36**
Selection of Whole Fresh Fruit | **36**
Fresh Fruit Skewers | **60**
Individual Granola & Berry Pro-Biotic Yogurt Parfaits | **60**
Mini Quiches • Florentine • Lorraine | **52**
Freshly Baked Butter Croissants • Chocolate Croissants • Fruit & Fibre Muffins • Danish | **48**
Home Style Loaves • Banana • Lemon Loaf • Cranberry Orange | **48**
Chocolate Dipped Strawberries • | **42**
Belgian Truffle Brownies | **50**
Miss Vickie's Individual Bags of Chips | **36**
Assorted Squares & Bars • Lemon • Double Chocolate • Nanaimo Bars | **48**
Butter Pecan Tarts | **42**
Macaroon Cookie Pops | **52**
Assorted Cheesecake Pops | **56**
Assorted Jumbo Pinnacle Cookies • Chocolate Chip • Oatmeal & Raisin • Double White Chocolate | **48**
Chocolate Dipped Biscotti | **54**
Chocolate Crème Brûlée | **60**
Churros with Chocolate & Caramel Sauce | **60**

Plates & Platters

(priced per presentation, serves 10 people)

Cured Meats, Salami and Charcuterie | **120**
Domestic Cheese Plate • Artisan Bread • Crackers • Grapes | **140**
Fresh Cut Seasonal Fruits • Melons • Berries | **100**
Market Fresh Vegetable Crudités & Dips | **95**
Tortilla Chips • Guacamole • Salsa | **70**
Deluxe Finger Sandwiches: Tomato & Cucumber • Ham & Cheese • Salmon | **75** (allows 3 pieces per person)
Pizza Board: Hawaiian • Pepperoni & Mushroom • Three Cheese | **100** (allow 3 slices per person)
House Made Chips 'n Dips: Potato Chips • Corn Chips • Pita Chips • Hummus • Onion Dip • Cheese Dip | **90**

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BEVERAGES

Quench Your Thirst...

Unlimited All Day Coffee & Tea Break | **15** per person
Freshly Brewed Coffee • Decaffeinated Coffee • Tea | **6** per person

“SOS” Cold Brew Coffee | **6**
Infused Water • Cucumber • Citrus • Kiwi | **36** (serves 12)
Assorted Bottled Juices | **5**
Assorted Regular & Diet Pepsi • 7-Up • Canada Dry Ginger Ale | **5**
San Pellegrino Assorted Regular & Flavoured Sparkling Water | **6**
Pinnacle Bottled Water | **5**

Pitchers & Bowls

Milk • Chocolate Milk • Iced Tea • Lemonade | **32 per pitcher** (pitcher serves 8)
Chilled Fresh Juice • Orange • Grapefruit • Apple | **40 per pitcher** (pitcher serves 8)
Non-Alcoholic Punch | **90 per bowl** (punch bowl serves 20)

Smoothies | 7:

The Antioxidant: Fresh Berries • Matcha Powder •, Beets
The Feel Good: Mango, Banana, Orange
The Groovy Green: Bananas, Grapes, Apple, Spinach

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WORKING LUNCHESES

All Working Lunch buffets include house made potato chips & pepperoncini, freshly brewed coffee, decaffeinated coffee & tea
A minimum guarantee of 25 guests is required for all Working Lunch buffets or \$5 surcharge per person applies

Coal Harbour Working Luncheon | 43

Minimum guarantee required is 25 guests or \$5 per person surcharge applies

Soup: (choose one)

Cream of Tomato & Basil • Minestrone • Mulligatawny • Homestyle Mushroom Soup

Salad: (choose three)

Hand Select Fraser Valley Greens with Choice of Two Vinaigrettes • Raspberry • French • Italian • Ranch

Traditional Greek Salad • Feta Cheese • Kalamata Olives

Classic Caesar Salad, • Reggiano Cheese • Golden Croutons

Crisp Baby Iceberg Wedge • Ranch Dressing

Rotini Pasta Salad • Crisp Vegetables • Olives • Lemon • Capers

Cold Sandwich: (choose three)

Assortment of Breads • Baguette • Ciabatta • Wraps

Choice of Three Fillings:

Shaved Roast Beef • Creamed Horseradish • Smoked Mozzarella

Cilantro Chicken Salad

Shrimp Salad

Shaved Ham • Swiss Cheese • Dijon Mustard Mayonnaise

Shaved Fresh Roast Turkey with Apple • Brie • Cranberries • Arugula

Sliced Tomato • Cucumber • Hummus

Italian Salami with Arugula • Pecorino Cheese • Roasted Peppers • Tapenade

Dessert: (choose one)

Grand Marnier Chocolate Mousse • Classic Tiramisu • Strawberry Shortcake • Lemon & Pecan Squares •

Assorted Jumbo Cookies

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WORKING LUNCHEES (CONT'D)

Cordova Working Luncheon | 45

Soup: (choose one)

Cream of Tomato & Basil • Minestrone • Mulligatawny • Homestyle Mushroom Soup

Salad: (choose one)

Hand Select Fraser Valley Greens with Choice of Two Vinaigrettes • Raspberry • French • Italian • Ranch
Traditional Greek Salad • Feta Cheese • Kalamata Olives
Classic Caesar Salad, • Reggiano Cheese • Golden Croutons
Crisp Baby Iceberg Wedge • Ranch Dressing
Rotini Pasta Salad • Crisp Vegetables • Olives • Lemon • Capers

Hot Sandwich: (choose three)

Assortment of Breads • Baguette • Ciabatta • Wraps

Choice of Three Fillings

Pulled Braised Beef Short Rib • Blue Cheese • Celery Slaw
Grilled Marinated Chicken • Salami & Swiss Cheese
BBQ Pulled Pork • Crisp Slaw
Spicy Bean • Chili Wrap
Shaved Ham • Swiss Cheese
Seared Albacore Tuna • Pesto • Peppers • Arugula
Roasted Vegetable • Black Bean Corn Wrap

Dessert (choose one):

Grand Marnier Chocolate Mousse • Classic Tiramisu • Strawberry Shortcake • Lemon & Pecan Squares •
Assorted Jumbo Cookies

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WORKING LUNCHESES (CONT'D)

Hastings Working Luncheon | 46

Soup: (choose one)

Cream of Tomato & Basil • Minestrone • Mulligatawny • Homestyle Mushroom Soup

Salad: (choose two)

Hand Select Fraser Valley Greens with Choice of Two Vinaigrettes • Raspberry • French • Italian • Ranch
Traditional Greek Salad • Feta Cheese • Kalamata Olives
Classic Caesar Salad, • Reggiano Cheese • Golden Croutons
Crisp Baby Iceberg Wedge • Ranch Dressing
Rotini Pasta Salad • Crisp Vegetables • Olives • Lemon • Capers

Hot Entrée: (choose one)

Chicken Scaloppini • Pecorino • Vegetable Ratatouille • Fresh Plum Tomatoes • Fresh Herbs & Olive Oil
Spinach & Ricotta Cannelloni • Garlic Bread
Butter Chicken • Penne Pesto • Cardamom Scented Basmati Rice & Naan

Dessert: (choose one)

Grand Marnier Chocolate Mousse • Classic Tiramisu • Strawberry Shortcake • Lemon & Pecan Squares •
Assorted Jumbo Cookies

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BUFFET LUNCHES

Local • Fresh • Creative

All Buffet Lunches include freshly brewed coffee, decaffeinated coffee & tea

A minimum guarantee of 25 guests is required for all hot Lunch Buffets or \$5 surcharge per person applies

Trutch Street Feast | 50

Fresh Pita Bread • Hummus • Melizanosalata

~

Mixed Greens • Lemon & Olive Oil Dressing

Traditional Greek Salad • Feta Cheese • Kalamata & Mediterranean Olives

Spanakopita

Sweet Red Onions • Capers & Lemon • Olive Oil

~

Chicken Souvlaki • Tzatziki Dip

Stuffed Tomatoes • Couscous • Pine Nuts • Goat Cheese

~

Fresh Cut Seasonal Fruits • Melons • Berries

Baklava

Punjabi Market | 48

Grilled Naan Bread • Poppadom • Raita Dip • Tomato Fig Chutney

~

Dhal Soup

~

Mixed Greens • Lemon & Olive Oil Dressing

Indian Cucumber Salad • Yogurt • Lemon

~

Butter Chicken

Chickpea Curry

Rice Pilau • Peas • Cumin

Vegetarian Samosas • Tamarind Chutney

~

Gulab Jamun

Kaju Katli

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BUFFET LUNCHES (CONT'D)

Commercial Drive | 46

Artisan Breads • Grissini • Butter

~

Vine Ripened Tomatoes • Bocconcini • Cracked Pepper

Grilled Vegetables • Extra Virgin Olive Oil

Green Bean Salad • Baby White Potatoes • Tuna • Capers • Anchovies

~

Spinach Ricotta Cannelloni • Garlic Herb Cream

Italian Style Paninis • Parma Ham • Goat Cheese • Peppers •

~

Fresh Cut Seasonal Fruits • Melons • Berries Salad

Tiramisu Soufflé Cake

Dr. Sun Yat-Sen Gardens | 50

Hot & Sour Soup

~

Old Canton Steamed Pork Dumplings • Shrimp Pockets

Szechwan Chicken

Beef & Broccoli Stir-fry • Black Bean Sauce

Fried Shanghai Noodles • Mushroom • Oyster Sauce

Fried Rice

Fried Tofu • Ginger Sauce

Seasonal Vegetable Stir-fry

~

Mango Cheesecake

Deep Fried Sesame Rolls

Almond Cookies • Fortune Cookies

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BUFFET LUNCHES (CONT'D)

Mole Hill Farmers Market | 52

Artisan Breads • Rolls • Butter

~

Fraser Valley Mixed Baby Greens • Raspberry • Lemon & Oil Dressings

BC Hot House Grilled Vegetables • Balsamic

Hand Picked Tomatoes • Olive Oil • Sea Salt

~

Cured Genoa & Black Pepper Salami

Pâté Selection: Pepper • Cognac • Mushroom

~

Pemberton Meadows Shaved Flat Iron Steak

Marinated Rosstown Farms Chicken Breast

~

Local & Artisan Cheese Selection: Island Brie Cheese • Aged White Cheddar • Blue Vein Cheese

~

Mario's House Made Ice Cream & Chocolate Chip Cookies

The Ultimate Salad Bar | 30

Mix & Match to Your Liking.

Choose Your Lettuce:

Chopped Romaine • Butter Lettuce • Mesclun • Iceberg • Arugula • Green Leaf • Spinach

Choose Your Toppings:

Tomato • Shredded Carrot • Peppers • Egg • Grated Cheddar Cheese • Grated Parmesan • Feta • Radish • Croutons •

Chickpeas • Kidney Beans • Raisins • Sunflower Seeds • Tofu • Lentils • Quinoa • Bean Sprouts

Choose Your Dressing or Vinaigrette:

Creamy Ranch • French • Italian • Lemon • Raspberry • Balsamic • Sesame Ginger • Blue Cheese • Sherry • Olive Oil • Thai

ADD ON:

Herb Garlic Bread | 3

Grilled Vegetables | 6

Greek Style Chicken Skewers | 9

Glazed BBQ Beef Skewers | 10

Seared Salmon Filet | 10

Chef's Soup du Jour | 8

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PLATED LUNCHES

All Plated lunches include freshly brewed coffee, decaffeinated coffee & tea service
A minimum guarantee of 10 guests is required for all hot breakfast buffets, or \$5 surcharge per person applies
All plated lunches require a minimum of 2 courses

Soup | 10

Mulligatawny Soup
Homestyle Mushroom Soup
Roasted Butternut Squash Purée • Maple Syrup
Tuscan Tomato Soup • White Bean • Pancetta
West Coast Chowder: Salmon • Halibut • Clams • Shrimp

Salad | 13

Classic Caesar • Crisp Romaine • Herb Croutons • Shaved Reggiano • House Dressing
Chef's Select Lettuces • Sherry Vinaigrette • Sundried Cranberries • Apple • Grape Tomatoes • Radish
Wedge Salad • Crisp Iceberg • Blue Cheese Dressing • Wilted Tomato • Bacon Chips
Chopped Salad • Lettuce • Bacon • Tomato • Bread Chards • Cheddar Cheese • Grilled Chicken

Poultry | 32

Grilled Chicken Breast • Linguine Buttered Noodle • Pesto Cream
Pan Seared Chicken Breast • Forest Mushrooms • Blistered Tomato
Roasted Chicken • English Pea Risotto • Braised Greens

Pasta | 28

Spinach & Ricotta Cannelloni • Grilled Vegetables • Mushroom Cream Sauce
Rigatoni Pasta • Chorizo Sausage • Tomato • Garlic • Olives • Shaved Reggiano Cheese
Linguine Noodles • Arugula • Baby Spinach • Shaved Asiago Cheese • Sautéed Prawns

Seafood | 34

Sockeye Salmon Fillet • Warm Leek Fingerling Potato Salad
Pan Seared Pacific Ling Cod • Soft Gruyere Polenta • Sautéed Fennel • Puttanesca Vinaigrette
Oven Roasted Sable Fish • Lemon Scented Risotto • Tomato & Rocket Stew (add \$4)

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PLATED LUNCHES (CONT'D)

Chop House | 36

Grilled Flat Iron Steak • Whipped Yukon Potato Mash • Roasted Root Vegetables
Spice Rubbed Fraser Valley Pork Chop • Braised Savoy Cabbage • Sautéed Fingerling Potato
Braised Beef Short Rib • Yukon Gold Mascarpone Mash • Sautéed French Beans

Dessert | 10

Traditional Clafoutis
Rich Belgian Chocolate Mousse
Crème Caramel
Chocolate Crème Brûlée
Strawberry Shortcake
Italian Tiramisu
Fresh Cut Seasonal Fruits • Melons • Berries Salad
Berry Custard Slice • Fruit Sauce

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RECEPTION HORS D'OEUVRES

Hand Crafted ...

A minimum two (2) dozen hors d'oeuvres per order required.
All orders must be placed 7 days prior to the event.

Served Cold

Vietnamese Style Prawn Rolls • Hoisin Dipping Sauce | **50**
Smoked Sockeye Salmon • Mini Herb Crostini • Lemon Mascarpone | **50**
Baby Roma Tomato Bocconcini Skewers • Basil • Virgin Olive Oil | **44**
Maple Grilled Scallops • Red Pepper Confit | **54**
Tarragon Lobster Salad Spoons | **56**
Chickpea & Roasted Red Pepper Spoons with Goat Cheese | **48**
Sushi Rolls: California • Dynamite • Avocado Rolls | **54** (Minimum order 5 dozen required – Best served buffet style)
Wilted Grape Tomato Bruschetta • Basil • Shaved Parmesan | **44**
Ancho Chili Prawns • Flour Tortilla • Mango Salsa | **48**
Mini Crab & Avocado Cocktails | **50**
Moroccan Spiced Lamb Loins • Flat Bread • Tabouleh • Fig • Pine Nut | **56**
Ahi Tuna Poke Spoons • Wasabi Pea • Micro Pea Shoots | **50**
Crispy Serrano Ham & Quince Crostini • Herb Goat Cheese | **44**

Served Hot

Alberta Braised Beef Sliders • Celery Slaw • Blue Cheese | **56**
Dungeness Crab Cake Sliders • Lemon Aioli | **60**
Pulled Pork Sliders • Coleslaw | **52**
Vegetable Samosas • Cilantro Yogurt | **44**
Crispy Tiger Prawns • Thai Sweet Chili Sauce | **48**
Pulled Pork Corn Bread Toasts • Smokey Tomato Relish | **50**
BBQ Chicken Spring Rolls • Plum Sauce | **50**
Manchego & Quince Tart | **48**
Vegetarian Spring Rolls • Plum Sauce | **50**
Mushroom, Kale & Walnut Tartlet | **46**
Pear & Gorgonzola Tartlet with Candied Walnuts | **50**
BBQ Duck Spring Rolls with Sweet Chili Sauce | **54**
Chicken Kofte • Minted Yogurt Dip | **52**
Singaporean Chicken Satay • Indonesian Peanut Sauce | **58**
Grilled Black Tiger Prawns • Garlic Aioli | **52**
Grilled Beef Kabob • Yogurt Relish Dip • Fresh Herbs | **58**

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RECEPTION HORS D'OEUVRES (CONT'D)

Small Plates | 5 (Best Presented Stationed – Minimum order of 20)

Individual Mac & Cheese • Panko Crust
Seared Tenderloin • Truffle Duxelle
Seared Scallop • Lemon Risotto
Thai Noodle Salad • Cilantro • Ginger • Rice Wine Vinegar • Thai Basil • Peppers • Green Onions • Chilies
Kale Salad • Lemon Juice • Olive Oil • Tomato • Roasted Sunflower Seeds • Cranberries
Roasted Beet & Watermelon Salad • Arugula • Goat Cheese • Sweet Onion
Tabbouleh • Bulger • Lemon Juice • Olive Oil • Tomato • Cucumber • Mint • Parsley • Onion Garlic
Individual Spätzle • Gruyère Gratin

Asian Flair Steamer Baskets | 9 (Minimum 20 guests. Price per three pieces)

Har Gow: Shrimp Meat Dumpling
Siu Mai: Minced Pork Dumpling

PLATTERS:

All Platters serve 30 guests

Whole Side of Sliced Smoked Sockeye Salmon | 300

Rye Bread • Capers • Sweet Onion

Candied-Smoked Sockeye Salmon | 330

Bannock Bread • Saskatoon Berry Jam

Seafood Antipasti Platter | 480

Mussels • Clams • Squid • Scallops • Prawns • Lemon Herb Aioli • Oven-Dried Wafer Breads

Charcuterie Board | 360

Local Air Dried, Smoked & Cured Meats • Olives • Pickles • Grainy Mustard

Chilled Black Tiger Prawns | 360 *Sustainable Product Based on 3 Pieces per Person

Classic Mary Rose Sauce • Horseradish Spiked Cocktail Sauce

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PLATTERS (CONT'D)

All Platters serve 30 guests

Assorted Deluxe Sushi Presentation | 540 * Based on 3 Pieces per Person
Selection of Rolls, Nigiri and Sashimi • Wasabi • Pickled Ginger • Soy Dipping

Local Artisan Cheese Presentation | 540
Polar Grove Tiger Blue • Qualicum Bay Brie • Salt Spring Island Goat • Armstrong Cheddar • Artisan Bread • Crackers • Grapes

Warm Oven Baked Wheel of Brie Presentation | 180
Wrapped in Puff Pastry • Brandy Okanagan Walnut & Stone Fruit Glaze • Crackers • Rustic Bread

Market Fresh Vegetable Crudité Presentation | 285
Herb • Red Pepper • Hummus Dips

CHEF ASSISTED CARVING & ACTION STATIONS:

A minimum guarantee of 50 guests is required for all action stations or \$8 surcharge per person applies
All Chef Assisted Stations are subject to \$150 per Chef, per two hour period

Roast Fraser Valley Breast of Turkey | 350 *Serves 50 people
Mini Kaisers • Cranberry Mayonnaise

Peking Duck Crepe | 275 *Serves 50 people
Soft Warm Crepe • Hoisin Sauce • Scallion Flowers

AAA Angus Beef New York Strip | 650 *Serves 50 people
Bread Rolls • Sliced Tomatoes • Pickles • Lettuce • Mustards • Mayonnaise • Horseradish

Roast Baron of Beef | 900 *One Baron serves 100 people
Rolls • Sliced Tomatoes • Pickles • Lettuce • Mustards • Mayonnaise • Horseradish

West Coast Salmon Wellington | 325 *Serves 50 people
Mushroom Duxelle • Citrus Hollandaise Sauce

All prices are subject to 20% service charge. All Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an extra 10% PST

CHEF ASSISTED CARVING & ACTION STATIONS:

Frites, Fries & Chip Station | 15

House Made Yam, Potato and Zucchini Fries, Traditional Condiments

Choose any Three Styles.

La Québécoise: Cheese Curds • Gravy

Cockney Chip Truck: Malt Vinegar • Curry Sauce • Chutney

Tokyo Taters: Togarashi Mayo • Wasabi Mayo

Coney Island: Chili Sauce • Chopped Onions

Decadent: Truffle Oil • Reggiano Cheese

Pasta in Action | 24

Freshly Made Pastas served with Grilled Artisan Breads:

Choose your Pasta:

Cheese Tortellini • Spinach Ravioli • Penne Rigate • Tuscan Herb Tomato • Alfredo • Pesto Sauce

Selection of Toppings:

Asiago • Chiles • Green Onion • Shrimp • Sautéed Chicken

Grilled Artisan Breads

Seafood in Action | 26

Sautéed Black Tiger Prawns • Lemon Herb Butter Sauce

Sautéed Scallops • Frangelico Cream

NIBBLES

Priced Per Presentation, Serves 10 Guests. Minimum 20 guests in attendance required.

Deluxe Finger Sandwiches: Tomato & Cucumber • Ham & Cheese • Salmon | **75** (allows 3 pieces per person)

Mini Quesadillas • Roasted Vegetables • Crab & Cheese | **90** (allow 3 pieces per person)

Assorted Thin Crust Pizzas • Cheese Lovers • Hawaiian • Pepperoncini | **100** (allow 3 slices per person)

Buffalo Style Chicken Wings • Blue Cheese • Ranch | **24 / dozen** (minimum order 2 dozen)

Fresh Vegetable Crudités & Dips | **95**

Tortilla Chips • Guacamole • Salsa | **70**

House Made Chips 'n Dips: Potato Chips • Corn Chips • Pita Bread Chips • Hummus • Onion Dip • Cheese Dip | **100**

House Made Chips 'n Warm Dips: Artichoke & Spinach or Roasted Eggplant Tartar Dip | **180**

All prices are subject to 20% service charge. All Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an extra 10% PST

SWEETS

Chocolate Truffles | **200** (allow 50 pieces, minimum order)

Mini Macaroon Pops | **225** (allow 50 pieces, minimum order)

Assorted French Pastries • Madeleines • Mille-Feuilles • Chocolate Eclairs • Petit Fours | **230** (allows 50 pieces, minimum order)

Mini Cheesecake Pops | **300** (allow 50 pieces, minimum order)

Mini Carrot Cake | **275** (allow 50 pieces, minimum order)

Individual Mini Desserts. An assortment of: Tiramisu • Crème Brûlée • Cheesecake Pops • Grand Marnier Chocolate Mousse • Chocolate Paté • Profiteroles • Cannels •

Chocolate Berry Cup | **250** (allow 50 pieces per person, per item selected)

Croque-en-Bouche • Chox pastry balls piled into a cone, bound with threads of caramel | **400** (allow 100 pieces, minimum order)

PLATED DINNERS

Design Your Own Plated Three-Course or Four-Course Dinner

All Plated Dinners are served with artisan rolls, butter and freshly brewed coffee, decaffeinated coffee & tea
A minimum guarantee of 25 guests is required for all plated dinners, or \$8 surcharge per person applies

Soups:

New England Clam Chowder | 16

Fire Roasted Tomato Basil | 12

Roasted Butternut Squash • Coconut Milk | 12

Cream of French Brie & Caramelized Onion | 13

Traditional Minestrone | 12

Salads:

Eight Herb Market Salad • Blistered Tomatoes • Pine Nuts • Sherry Vinaigrette | 14

Spinach Salad • Pistachio • Salt Spring Island Goat Cheese • Smoked Bacon • Raspberry Vinaigrette | 15

BC Hot House Tomato & Asparagus Salad • Pea Shoot • Sherry Vinaigrette | 14

Roasted Beets & Salt Spring Island Goat Cheese Salad • Baby Arugula • Candied Pecans • Lemon Herb Vinaigrette | 16

Tomato & Watercress Salad • Hazelnut & Shallot Dressing | 14

Entrées:

Pan Roasted Tuscan Chicken Breast • Vine Ripened Tomatoes • Mushrooms • Olives | 43

Ponderosa Wild Mushroom Goat Cheese Crepe • Herb Spätzle | 40

Pan Seared Haida Gwaii Sablefish • Apricot Miso Glaze • Boar Bacon • Sweet Potato Pavé | 48

Seared Sockeye Salmon • Wild Mushroom Fingerling Potato Ragout | 42

Seared Free Range Chicken Breast Stuffed with Asiago & Basil • Tomato Risotto | 44

Grilled Alberta Beef Rib Eye • Whipped Mascarpone Yukon Potato • Red Wine Reduction | 50

Certified AAA Angus Beef Tenderloin • Ponderosa Mushroom Sauté • Yukon Gold Purée • Okanagan Red Reduction | 54

Desserts:

White Chocolate Cheesecake • Coffee Cream • Strawberry Sauce • Almond Tuile | 13

Sour Cherry Chocolate Torte • Coffee Anglaise • Berry Compote • Brandy Snap | 14

Chocolate & Hazelnut Paté • Almond Tuile • Berry Compote | 14

Sorbet Trio • Berries • Star Anise Syrup | 12

Thomas Haas Lemon Tart: Shortbread Crust • Fresh Zesty Lemon Cream • Custard | 16

All prices are subject to 20% service charge. All Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an extra 10% PST

BUFFET DINNERS

All Buffet Dinners include a selection of artisan breads, rolls and flat breads, freshly brewed coffee, decaffeinated coffee & tea
A minimum guarantee of 50 guests is required for all dinner buffets or \$8 surcharge per person applies
All Chef Assisted Stations are subject to \$150 per Chef, per two hour period

Capilano | 94

Salads:

Baby Spinach & Watercress • Toasted Pecans • Sherry Vinaigrette
Heart of Romaine • Caesar Dressing • Herb Croutons • Grated Parmesan Reggiano
Quinoa Salad • Pine Nuts • Artichoke
Wilted Vine Ripe Tomatoes • Balsamic Reduction
Baby White Potato Salad • Herb & Scallion Dressing
Marinated Mushroom Salad

Decorative Platter:

Selection of Chilled Coastal Seafood Displayed on a Bed of Ice
Smoked Tuna & Mackerel • Marinated Squid • Mussels • Clams • Herb Mayonnaise • Mignonette Sauce • Lemon

Chef Assisted Carving Station:

AAA Angus Beef New York Strip Loin • Merlot Wine Jus

Hot Selection:

Pan Seared Chicken Breast • Thai Coconut Curry Sauce
Pacific Salmon • Roasted Fennel • Apple Cream Sauce
Butternut Squash Ravioli • Sage Brown Butter
Rice Pilaf
Mediterranean Style Sautéed Vegetables • Plum Tomatoes • Herbs

Desserts:

Sliced Fresh Fruit & Berry Display
Selection of Lemon Tart • Fruit Flan • Grand Marnier Chocolate Mousse • Linzer Tort • Chocolate Bailey Cake • Strawberry Shortcake • Clafoutis • Crème Brûlée •
Chocolate Hazelnut Cake • Chocolate Paté • Profiteroles • Chocolate Berry Cup • Madeleines • Mille-Feuilles • Chocolate Eclairs • Whipped Cream

All prices are subject to 20% service charge. All Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an extra 10% PST

BUFFET DINNERS (CONT'D)

Cypress | 86

Salads:

Bibb Lettuce • Creamy Lemon Herb Dressing
Greek Salad • Kalamata Olives • Feta Cheese
Heart of Romaine • Caesar Dressing • Herb Croutons • Grated Parmesan Reggiano
Tomato & Watercress Salad • Hazelnut & Shallot Dressing
Black Bean & Corn Salad • Ancho Vinaigrette
Marinated Mushroom Salad

Decorative Platter:

Lox, Candied and Smoked Salmon • Crème Fraiche • Dill

Hot Selection:

Roasted Lemon Thyme Chicken Breast • Herb Mustard Cream
Sockeye Salmon Filet • Lemon Garlic Sauce
Spinach & Ricotta Cannelloni • Mushroom Cream
Olive Oil Roasted Fingerling Potatoes
Locally Grown Market Vegetables • Plum Tomatoes • Herbs

Desserts:

Sliced Fresh Fruit Display
Selection of Cakes, Tortes and Tarts including: Lemon Tart • Fruit Flan • Grand Marnier Chocolate Mousse • Crème Brûlée •
Linzer Tort • Chocolate Bailey Cake • Strawberry Shortcake • Blueberry Cheesecake • Chocolate Hazelnut Cake • Whipped Cream

All prices are subject to 20% service charge. All Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an extra 10% PST

BUFFET DINNERS (CONT'D)

Mount Seymour | 78

Salads:

Hand Selected Fraser Valley Organic Greens • Selection of Vinaigrettes & Dressings
Greek Salad • Kalamata Olives • Feta Cheese
Heart of Romaine • Caesar Dressing • Herb Croutons • Grated Parmesan Reggiano
Tomato & Watercress Salad • Hazelnut & Shallot Dressing
Black Bean & Corn Salad • Ancho Vinaigrette

Decorative Platter:

Local Air Dried, Smoked & Cured Meats • Olives • Pickles • Grainy Mustard

Hot Selection:

Roasted Lemon Thyme Chicken Breast • Herb Mustard Cream
Spinach & Ricotta Cannelloni • Mushroom Cream
Olive Oil Roasted Fingerling Potatoes
Locally Grown Market Vegetables • Plum Tomatoes • Herbs

Desserts:

Sliced Fresh Fruits & Melons
Chef's Sweet Selection of Cakes, Tortes and Tarts including: Lemon & Pecan Squares • Fruit Flan • Double Chocolate Squares • Tiramisu •
Strawberry Shortcake • Blueberry Cheesecake • Crème Brûlée

All prices are subject to 20% service charge. All Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an extra 10% PST

BEER • WINE • SPIRITS

Sip • Savour • Celebrate ...

Domestic & Light Beer

Red Truck Ale & Lager • Molson Canadian • Kokanee • Coors Light • Labatt Blue • Budweiser

Hosted | 8

Cash | 9

Craft & Imported Beer

Heineken • Stella Artois • Corona • Alexander Keith's IPA • Stanley Park Windstorm Pale Ale • Noble Pilsner.

Hosted | 9

Cash | 10.5

Domestic House Wines

Jackson Triggs, Okanagan Valley, BC • Merlot • Chardonnay

Hosted | 8.5

Cash | 9.5

International House Wines

Ruffino, Italy • Pinot Grigio • Chianti

Hosted | 9

Cash | 10.5

House Spirits

Stolichnaya Vodka • Tanqueray Gin • Captain Morgan Dark & White Rum •
Seagram's VO • Johnny Walker Red Label Scotch •
Jim Beam Kentucky Straight Bourbon Whiskey

Hosted | 8

Cash | 9

Premium Spirits

Kettle One Vodka • Bombay Sapphire Gin • Bacardi Dark & White Rum •
Crown Royal Canadian Whiskey • Glenfiddich Single Malt Scotch Whiskey •
Makers Mark Kentucky Straight Bourbon Whiskey

Hosted | 10

Cash | 11

Deluxe Spirits

Grey Goose Vodka • Tanqueray No. 10 Gin • The Kraken Black Spiced Rum •
Appleton Jamaican White Rum • Glenlivet Single Malt Scotch Whiskey •
Johnny Walker Black Label Scotch • Bulleit Bourbon 10 Year Old Bourbon

Hosted | 12

Cash | 14

Liqueurs

Bailey's Irish Cream • Kahlua • Grand Marnier • Courvoisier V.S.

Hosted | 10

Cash | 11

Signature Cocktails & Martinis

Premium Spirits

Hosted | 12

Cash | 14

Non Alcoholic Beverages

Pepsi Products • Fruit Juices • Mineral • Sparkling Water

Hosted | 5

Cash | 6

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UN-CORKED!

British Columbia – White

Chardonnay, Jackson Triggs Reserve, Okanagan Valley, BC	42
Pinot Gris, Burrowing Owl, Okanagan Valley, BC	58
Riesling, Gray Monk, Okanagan Valley, BC	52
Pinot Blanc, NK'Mip, BC	46
Gewürztraminer, See Ya Later Ranch, Okanagan Valley, BC	48

Around The World – White

Pinot Grigio, Valdadige, Santa Margherita, IT	56
Sauvignon Blanc, Kim Crawford, NZ	50
Chardonnay, Beringer Founders Estate, CA	52
Pinot Grigio Delle Venezie – Ruffino Lumina, IT	45
Mouton Cadet, Blanc, FR	46

British Columbia – Red

Merlot, Jackson Triggs Reserve, Okanagan Valley, BC	42
Cabernet-Franc, Black Sage Vineyards, Okanagan Valley, BC	62
Meritage, Ping, See Ya Later Ranch, Okanagan Valley, BC	58
Cabernet-Sauvignon, Inniskillin, Okanagan Valley, BC	48
Pinot Noir, Red Rooster, Okanagan Valley, BC	54

Around The World – Red

Pinot Noir, Mark West, Napa, USA	56
Malbec, Altos Las Hormigas Clasico, ARG	50
Chianti, Ruffino IT	45
Zinfandel, Ravenswood, Napa, CA	54
Villa Antinori, Red Toscana, IGT, IT 62	
<i>(Blend Sangiovese, Cabernet Sauvignon, Merlot)</i>	

Sparkling & Champagne

La Marca Prosecco, Veneto, IT	52
Sumac Ridge, Steller's Jay Brut, Okanagan Valley, BC	62
Veuve du Vernay, Brut, Rosé, FR	55
Mumm "Brut Prestige", Napa Valley, US	70
Moët & Chandon "Imperial" FR	125

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THE FINE PRINT, GUIDELINES & CONDITIONS

To ensure the highest quality of service for your event at Pinnacle Hotel Harbourfront, the following guidelines are in place regarding operating practices and available services.

Banquet Service

Banquet Event Orders (BEOs) will be issued 10 days prior to your Event. BEOs require to be reviewed, revised (if necessary), signed and return within seven (7) days of the event date.

All final attendance guarantees, pre-selection of meals and dietary restrictions must be communicated to the Hotel within three (3) business days of the event date. The Hotel will set and serve based on the agreed number in the contract and charge accordingly. All increases to guarantees within three (3) business days are subject to food availability and a supplemental charge of \$10 per person over and above the set guarantees. The Hotel will prepare and set 3% above the guaranteed number. Food & Beverage choices of the overset are based on availability and are at the Hotel's discretion.

Server service time is based on the contracted time frame of your event, not including the set up and tear down period. Should your event extend past the contracted times, an additional labour charge of \$35.00 per server, per hour will apply.

Food & Beverage Policies

Due to licensing requirements and quality control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Pinnacle Hotel Vancouver Harbourfront, with the exception of wedding cakes, for which a service charge of \$4.50 per person (plus service charge and tax) for both individual plate or buffet service. Special dietary restrictions may be met if notified seventy-two (72) hours prior to the event.

Plated Entrée Options:

Pre-Selected Menu: Up to three (3) entrées options including a vegetarian option may be selected for plated events. The entrée counts are required three (3) business days prior to the dinner service, along with place cards indicating meal preference. The highest menu price will apply for the entire group.

On-Site Menu Selection:

Please add \$12.00 per person surcharge to the highest menu price for entrée choice on the night of (max 3 options). A minimum of four courses is required for tableside service. Table side service is offered to groups to a maximum of 50 guests.

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Bar Service:

A labour charge of \$150.00 per bar will apply should the consumption be less than \$500.00 per bar, based on a two (2) hour period. For Cash Bar service, the labour charge for each cashier is \$100.00 should the minimum spend be less than \$500.00 per bar, based on a two (2) hour period. The Hotel provides one (1) cashier per 75 guests in attendance.

Liquor Service:

As stipulated by British Columbia liquor laws – no alcohol service is permitted after 1:00am. Pinnacle Hotel Vancouver Harbourfront reserves the right to inspect and regulate private parties, meetings and receptions.

Outside Food & Beverage:

No outside food and beverage will be permitted into the Hotel by patrons, vendors or guests without special permission from the Hotel prior to the event. The Hotel reserves the right to confiscate any outside food and / or beverages and / or charge for this service.

Food Allergies:

In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies. We will provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defence of such liability or claim of liability. Guests' names, who require special meals for dietary restrictions or allergies, are required three (3) business days prior to all events. Please note that any requests not provided in advance may be at an additional charge over and above the guaranteed numbers.

Vendor & Outside Purveyors

Pinnacle Hotel Harbourfront offers a complete list of vendors such as florists, musical entertainment, production, photography and lighting who are familiar with the physical layout and operating standards of the Hotel. You are under no obligation to use these vendors when holding an event at the hotel; however, your event professional must be made aware of all contracted vendors working in conjunction with your event.

Loading Bay, Deliveries & Box Handling

All vendors are required to advise the Event Manager of their delivery (in vehicle height of 13'6 for loading bay) and set up scheduled a minimum of one (1) week prior to the event. Loading docks must be reserved. The Hotel reserves the right to deny deliveries if received more than seventy-two (72) hours prior to the event. A box handling fee of \$5.00 per piece over and above the first (10) pieces will apply to shipments arriving or departing the premises. The Hotel does not accept COD (Cash on Delivery) shipments. All shipments must be received and picked up from the Hotel's loading bay. The Hotel reserves the right to refuse any large deliveries dropped off at other locations. **The contract holder will be held responsible for any incurred damage(s) by outside vendors.**

All vendors are required to check-in with Receiving or Security representative prior to making their deliveries, must wear suitable attire and carry proper identification while on property. Please ensure all vendors working in conjunction with your event are informed and are in accordance to the City of Vancouver ordinance.

All prices are subject to 20% service charge. All Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an extra 10% PST

Security Services:

Security services must be arranged through your Event Manager. The Hotel, at its discretion, may require security for events. Only security agencies approved by the Hotel may be used. Events held for person under 19, such as graduations or proms, must have one security officer present per 50 guests for the duration of the event. The Hotel does not assume responsibility for any lost or damaged merchandise or articles left in the Hotel prior, during or following the event. All security arrangements can be booked through Pinnacle Hotel Harbourfront. Each security personnel are \$50.00 per hour, per personnel, based on a minimum recruitment of four (4) hours. A minimum notice of seven (7) days is required to secure security personnel.

Pricing, Taxes, Service & Labour Charges

Due to market fluctuations; menu prices can only be guaranteed within four (4) months of your event.
 A labour charge of \$150.00 in addition to plus 5% GST may be applied to any food event with less than 25 guests.
 Additional labour charges will be assessed for events held on Canadian statutory holidays at \$10.00 per person, per meal period, plus applicable GST.
 A labour charge assessed at \$35.00 per hour, per houseman will be charged for same day room re-set.
 Where extraordinary cleaning may be required after an event due to the use of glitter, confetti or similar items by the client, the Hotel reserves the right to charge a deep cleaning fee of \$150.00 for the smaller meeting rooms or \$300.00 for the Cordova Ballroom and Harbourfront Ballroom.

Government Taxes Grid *(All taxes are subject to change without notice)*

Food	20% Service Charge + 5 GST
Non-Alcoholic Beverages	20% Service Charge + 5% GST
Alcoholic Beverages	20% Service Charge + 10% PST + 5% GST
Audio-Visual Equipment	20% Service Charge + 7% PST + 5% GST
Décor, Floral & Delivery	20% Service Charge + 7% PST + 5% GST
Service Charge (20%)	5% GST
Room Rental Charge	20% Service Charge + 5% GST
Luggage Handling, Storage & Room Deliveries	5% GST

Hosted Coat Check:

Manned Coat Check will be assessed at \$35.00 per hour, per attendant (minimum 4 hours).

Power:

Power requirements should be received at least two (2) weeks prior to your event. Current rates are available upon request from your Event Professional.

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Conference Call Capabilities:

Should you require a dedicated phone line for long distance or conference call access; a speaker phone unit can be placed in your meeting room at \$165.00 per day.

Internet:

The Hotel is pleased to provide complimentary WIFI to all meeting rooms. Should you require a hardwired internet connection there is a fee of \$50 per line per day. Please contact your Event professional should you require dedicated bandwidth.

Banners & Signage:

The Pinnacle Hotel Harbourfront reserves the right to inspect and regulate signage for all private events, meetings and receptions. The Hotel must approve all art work prior to publication to ensure corporate specifications are respected in accordance to policies by the Hotel. The Hotel does not permit the use of nails, staples, thumb tacks or scotch tape to post on walls inside meeting space or outside in public space. ONLY masking tape is permitted inside meeting rooms and may not be posted against outside windows.

Entertainment Royalty & Fees:

SOCAN - Society of Composers, Authors and Music Publishers of Canada. SOCAN represents the Canadian performing rights of the Canadian music industry. This royalty fee is paid for the licences of using the music legally and ethically (applicable for both live and/or recordings played live (DJ)).

Room Capacity	Without Dancing	With Dancing
1 – 100 people	\$20.56	\$41.13
101-300 people	\$29.56	\$59.17
301-500 people	\$61.69	\$123.38

RE:SOUND – Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for performing rights (applicable for both live and/or recordings played live (DJ)).

Room Capacity	Without Dancing	With Dancing
1 – 100 people	\$ 9.25	\$18.51
101-200 people	\$13.30	\$26.63
201-300 people	\$27.76	\$55.52
301-500 people	\$39.33	\$78.66

Audio-Visual Services:

All audio-visual equipment is provided by FMAV and charged at their pricing. A detailed list of equipment, packages and price list is available through your Event Professional. In the event that an outside AV provider is brought in, a patch fee of \$500 per day for the Cordova Ballroom and Harbourfront Ballroom, and \$250 per day for the smaller rooms will apply. The Hotel is not responsible for audio-visual equipment failure.

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PREFERRED VENDORS & SUPPLIERS

AUDIO VISUAL

FMAV is our In-house AV specialist.
Please speak with your Event Professional
for more details and pricing

DÉCOR

Chair Décor
604.433-5522
chairdecor.com

Design Network
604.929.0363
designnetwork.ca

Debut Event Design
604.733.1812
debuteventdesign.ca

Devine Décor
778.789.8889
ddecor.ca

Sunam Lighting & Décor
604.773.4000
sunam.ca

FLOWERS

Roa Floral & Event Designs
604.521.5465
roadesigns.com

Dushan Flowers
604.565.3733
dushanflowers.com

Flower Factory
604.871.1008
flowerfactory.ca

Flower-Z
604.742.1000
flower-z.com

Vivio Flowers
604.669.7271
vivioflowers.ca

RENTALS

A&B Party Rentals
604.879.5281
abpartytime.com

Loungeworks
604.687.2774
loungeworks.ca

Pedersen's Rentals
604.324.368
pedersens.com

MARRIAGE COMISSIONERS

vs.gov.bc.ca/marriage/howto

MARRIAGE OFFICIANTS & CELEBRANTS

Marry Us
604.921.5961
marryus.ca

Modern Celebrant
604.992.4217
moderncelebrant.ca

Young, Hip and Married
778.278.5796
younghipandmarried.ca

ONLINE RESOURCES

www.mywedding.com
www.weddingstar.com
www.weddingstar.com

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PREFERRED VENDORS & SUPPLIERS (CON'T)

ENTERTAINMENT

Beyond Sound
604.726.7481
beyondsound.ca

Famous Players
604.725.1272
famousplayersband.com

Siegel Entertainment
604.736.3896
siegent.com

Hot Wax Music
604.649.4919
hot-wax.com

Musical Occasions
604.538.8530
musicaloccasion.ca

PHOTO BOOTH

Butter Photobooth & Photography
604.787.5333
butterphotobooth.ca

BES Images
604.691.7355
besimages.com

Vancouver Photo Booth
604.928.9253
vancouverphotobooth.com

PHOTOGRAPHY & VIDEOGRAPHY

Jonetsu
604.817.1440
jonetsuphotography.com

Three Sixty Media
604.726.8815
threesixtyphoto.com

Vancouver Portrait & Photographer
604.723.7319
matdivad.com

Premier Love
778.865.2755
premierlove.ca

RF Productions
604.273.8033
rfproductions.ca

WEDDING PLANNERS

Dreamgroup Productions
604.807.1740
dreamgroup.ca

Alicia Keats Weddings & Events
778.227.3374
aliciakeats.com

STATIONERY

InspirAsian Creations
604.438.2446
inspirasiancreations.com

Love by Phoebe
lovebyphoebe.com

Uniquity Invitations
604.574.0426
uniquityinvitations.com

WEDDING CAKES

Cupcakes
604.694.2052
cupcakesonline.com

Ganache Patisserie
604.899.1098
ganacheyaletown.com

Anne Elizabeth Cakes
778.988.4589
aelizabethcakes.com

Thomas Haas
604.899.1098
thomashaas.com

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