



# GALA DINNERS & RECEPTIONS

# INTRODUCTION

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Whether you are hosting a company celebration, annual awards dinner or a charity fundraiser, the Vancouver Convention Centre features the only ballroom in Canada with a stunning view of harbour and mountains – the perfect backdrop for an exciting and elegant evening.

We have helped to deliver some spectacular evenings with all the glitz and glamour of the Academy Awards. There is no limit to our creativity from the first drink your guests enjoy, through to fabulous fireworks to cap the night off.

Want to do something completely different? How about a dinner with alternating main courses for the adventurous planner. The possibilities are endless.

Our menus offer gluten free (gf), dairy free (df), vegetarian (v) and vegan (ve) options.



PLATED DINNER

# GALA DINNERS & RECEPTIONS

## PLATED DINNER

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### PLATED DINNERS

#### GALA PLATED DINNER 1

House baked artisan rolls

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Poached weathervane scallop and wild prawn, vine ripened tomato salsa

Haricots verts salad • df gf

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Oven roasted Angus beef tenderloin, horseradish persillade, port reduction • gf

Yukon Gold potato and gruyere gratin

Market fresh vegetables

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Mango pavlova, lemon curd sauce, fresh berries • v gf

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Freshly brewed Moja organic coffee and imported teas

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**\$89.00**

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Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

Above prices are subject to 19% service charge and 5% GST. A labour charge of \$100.00 applies to all meal functions less than 20 guests; or in instances where there is a specific minimum attached to the menu.

Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:43pm

# GALA DINNERS & RECEPTIONS

## PLATED DINNER

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### PLATED DINNERS

#### GALA PLATED DINNER 2

House baked artisan rolls

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Thin slices of alder-smoked duck breast

Green asparagus spears and chive salad with Shimeji mushrooms and radish rondelles

White truffle oil and lemon dressing • df gf

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AAA Alberta beef filet, caramelized shallot and Madeira jus • gf

Half Nova Scotia lobster tail, garlic parsley butter

Pommes chateau

Fresh market vegetables

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Alternating desserts:

Pistachio olive oil cake, Morello cherry mousse, white chocolate shavings • v gf

Alternating with

Valrhona chocolate and yuzu bar, fleur de sel, lemon hazelnut praline sauce • v

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Freshly brewed Moja organic coffee and imported teas

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**\$108.00**

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## PLATED DINNER

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### PLATED DINNERS

#### GALA PLATED DINNER 3

House baked artisan rolls

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Mozzarella bufala Caprese, Hot House tomatoes • v gf

Fresh basil, extra virgin olive oil, fleur de sel and cracked black pepper

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Main courses served alternating at each table:

Panko crusted halibut filet with Dijon and fresh herbs, Manila clams

Leek and mushroom broth

Provençal style potatoes

Market vegetables

and

Merlot braised Canadian Angus beef short rib, red wine gastrique reduction • gf

Roasted garlic whipped potatoes

Market vegetables

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Trio di dolci

Raspberry panna cotta • v gf

Sicilian pistachio olive oil cake, Morello cherry mousse • v gf

Flourless chocolate Italiano with espresso cream • v gf

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Freshly brewed Moja organic coffee and imported teas

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**\$96.00**

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## PLATED DINNER

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### PLATED DINNERS

#### GALA PLATED DINNER 4

House baked artisan rolls

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Pacific seafood trio:

Alaskan king crab gazpacho shot • df gf

Seared smoked sockeye salmon, shaved fennel salad • df gf

Grilled espelette wild prawn, mango and pineapple salsa • df gf

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Salsa verde crusted lamb sirloin • gf

Port demi-glace with Kalamata olives

Parsnip and Yukon Gold potato gratin cake

Seasonal vegetables

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Flourless chocolate Italiano, raspberry sauce and fresh berries • v gf

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Freshly brewed Moja organic coffee and imported teas

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**\$89.00**

#### GALA PLATED DINNER 5

House baked artisan rolls

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Pacific smoked sockeye salmon tataki • df gf

Yuzu and baby cucumber sunomono

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## PLATED DINNER

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### PLATED DINNERS

Micro greens

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Your guests' choice of pre-ordered entrée:

AAA Alberta beef tenderloin, brandy cream drizzle and port sauce finished with green and red peppercorns • gf

Lemon roasted chateau potatoes

Market fresh vegetables

or

Miso, ginger and cilantro glazed sablefish fillets • gf

Soy, mirin and shiitake mushroom fume

Chive risotto cake

Market fresh vegetables

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White chocolate dusted lemon parfait, lemon curd, basil meringue and fresh berries

• vgf

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Freshly brewed Moja organic coffee and imported teas

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**\$100.00**

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# GALA DINNERS & RECEPTIONS

## PLATED DINNER

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### PLATED DINNERS

#### UPGRADE TO A DESSERT BUFFET

Consider changing to a dessert buffet for any of our plated dinner menus to allow your guests to mix and mingle after dinner. For groups with less than 200 people, a reduction of the number of selections may be required.

**Deluxe Dessert Buffet add \$6.00 per guest**

**Tapas Dessert Buffet add \$10.00 per guest**

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# RECEPTIONS

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## RECEPTIONS

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### RECEPTIONS À LA CARTE

#### A LA CARTE HORS D'OEUVRES - COLD

Pan seared spicy prawns crostini	\$52.00
Roma tomato on grilled bruschetta • v	\$50.00
Chevre and roasted vegetable tarts • v	\$52.00
Bocconcini and cherry tomato caprese skewers • v gf	\$48.00
Portobello mushroom salad roll bites with lime peanut sauce • ve gf	\$52.00
Goat cheese with fire roasted peppers • v	\$50.00
Cold smoked sockeye salmon "points"	\$52.00
Charred eggplant "melitzanosalata" sesame crisp • v	\$50.00
Pacific scallop ceviche skewers • df gf	\$60.00
Seared local tuna on provencal onion "pizza"	\$54.00
Prosciutto and asparagus with white truffle oil • gf	\$52.00
Smoked duck breast with cranberry chutney • df	\$52.00
Freshly shucked baby oysters with condiments • df gf	\$60.00
<i>(ordered in increments of 5 dozen)</i>	
Nova Scotia lobster salad crostini • df	\$82.00

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*Priced per dozen. Minimum order of 5 dozen per item*

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# GALA DINNERS & RECEPTIONS

## RECEPTIONS

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### A LA CARTE HORS D'OEUVRES - HOT

#### RECEPTIONS À LA CARTE

Prime rib burger sliders with mushrooms and Havarti cheese	\$62.00
Garden vegetable sliders with hummus • v	\$50.00
Crispy fried BC oysters, spicy mayo	\$54.00
Crispy vegetable spring rolls with plum sauce • ve	\$50.00
Grilled chicken yakitori skewers with green onions • df gf	\$52.00
Vegetable samosas • ve	\$50.00
Mini spanakopita • v	\$50.00
Har gow and sui mai in bamboo steamer baskets • df	\$48.00
Grilled red tandoori chicken skewers • gf	\$52.00
Seared weathervane scallop, chorizo butter • gf	\$60.00
Lamb meatballs with cumin and ginger, raita dipping sauce	\$54.00
Seared wild prawn skewers, tarragon tomato butter • gf	\$60.00
Mini porcini mushroom tart • v	\$48.00
Dungeness crab and halibut cheek cakes, saffron aioli • df	\$84.00
Lamb rack chops, herb dijon crust • df	\$86.00
Crisp vegetable pakoras • ve gf	\$48.00

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## RECEPTIONS

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### RECEPTION MENUS

#### GLOBAL TASTER GRAZING RECEPTION

##### Asian Station:

Portobello mushroom salad roll bites • ve gf

Local tuna poke with wakame • df gf

Crispy vegetable spring rolls with plum sauce • ve

Pumpkin kofta, green coconut chutney • ve gf

Bamboo baskets of steamed vegetable dim sum • ve

##### Prepared in the room:

Prawn and scallop stir-fry with crispy vegetables, ginger and green onions • df gf  
Jasmine rice

##### Taste of Italy:

Tomato basil bruschetta • v

Dijon and basil grilled free range chicken skewers • df gf

Pizza bianca with onions and cremini mushrooms • v

Strozzapreti pasta with braised beef sugo

Potato gnocchi, gorgonzola cream • v

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## RECEPTIONS

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### RECEPTION MENUS

#### West Coast Seafood Station:

Freshly shucked oysters on ice • df gf

Spicy Caesar, mignonette and cocktail sauces

Local weathervane scallops, saffron tomato salsa • df gf

Prawn ceviche skewers • df gf

Cold smoked salmon on dark rye

California rolls served from lacquered trays • df

Crispy oysters, chili lime aioli

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## RECEPTIONS

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### RECEPTION MENUS

#### Pastry Station:

Chocolate dipped strawberries • v gf

Hazelnut financiers • v

Valrhona chocolate truffles • v gf

Macarons pastels • v gf

Tiramisu verrine • v

Lemon meringue tartelettes • v

Salted caramel profiteroles • v

Mango panna cotta • v gf

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Freshly brewed Moja organic coffee and imported teas

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**\$91.00**

*Minimum 300 guests. This menu provides for 14 hors d'oeuvre portions. \*Up to 20% hors d'oeuvres can be tray passed on request. (See your Catering Manager for suitable items)*

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# BEVERAGES



# GALA DINNERS & RECEPTIONS

## BEVERAGES

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### SPARKLING, ROSE & WHITE WINE LIST

#### BAR & WINE (HOST)

Our Exclusively British Columbia Wine Selection We are proud to offer an exclusively British Columbia wine list which includes some of the best selection of wines from award winning wineries in B.C.'s own Okanagan Valley. All wines that carry the Vintner's Quality Alliance or VQA designation represent a commitment to quality and a guarantee of the highest aspirations of the vintner's art.

#### Sparkling

Cipes Brut, Summerhill Estate, VQA	\$58.00
Evolve Cellars, Pink Effervescence, VQA	\$60.00
Blue Mountain Brut, Gold Label, VQA	\$70.00

#### Rose

Evolve Cellars, Rose, VQA	\$47.00
Culmina, R&D, Rose Blend, VQA	\$60.00

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# GALA DINNERS & RECEPTIONS

## BEVERAGES

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### BAR & WINE (HOST)

#### Sauvignon Blanc

Peller Estates, Family Series, Sauvignon Blanc, VQA	\$38.00
Open, Sauvignon Blanc, VQA	\$40.00
Jackson-Triggs Reserve Select, Sauvignon Blanc, VQA	\$43.00
Sumac Ridge, Cellar Selection, Sauvignon Blanc, VQA	\$43.00
Bench 1775, Sauvignon Blanc, VQA	\$55.00
Sandhill, Sauvignon Blanc, VQA	\$57.00

#### Pinot Gris

Inniskillin, Estate Series Select, Pinot Grigio, VQA	\$40.00
See Ya Later Ranch, Pinot Gris, VQA	\$48.00
Mission Hill, Estate Series, Pinot Gris, VQA	\$48.00
Red Rooster, Classic Series, Pinot Gris, VQA	\$45.00
Haywire, Pinot Gris, VQA	\$51.00
Cedar Creek, Classic Series, Pinot Gris, VQA	\$59.00
Gray Monk, Estate Series, Pinot Gris, VQA	\$48.00

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# GALA DINNERS & RECEPTIONS

## BEVERAGES

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### BAR & WINE (HOST)

#### Chardonnay

Sumac Ridge, Private Selection Unoaked Chardonnay, VQA	\$38.00
Cedar Creek, Chardonnay, VQA	\$62.00
Mission Hill, Estate Series, Chardonnay, VQA	\$53.00
See Ya Later Ranch, Chardonnay, VQA	\$60.00
Poplar Grove, Haynes Creek, Chardonnay, VQA	\$62.00
Red Rooster, Classic Series, Chardonnay, VQA	\$45.00

#### Other Varietals & Blends

Quails' Gate, Dry Riesling, VQA	\$47.00
Quails' Gate, Chenin Blanc, VQA	\$58.00
Poplar Grove, Haynes Creek, Viognier	\$60.00
Culmina, R&D, White Blend, VQA	\$60.00
Mission Hill, Reserve Riesling Icewine, VQA	\$95.00

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Last updated: 2019-09-17 5:43pm

# GALA DINNERS & RECEPTIONS

## BEVERAGES

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### RED WINE LIST

#### BAR & WINE (HOST)

We are proud to offer an exclusively British Columbia wine list which includes some of the best selection of wines from award winning wineries in B.C.'s own Okanagan Valley. All wines that carry the Vintner's Quality Alliance or VQA designation represent a commitment to quality and a guarantee of the highest aspirations of the vintner's art.

#### Pinot Noir

Inniskillin, Estate Series Select, Pinot Noir, VQA	\$50.00
See Ya Later Ranch, Pinot Noir, VQA	\$54.00
Haywire, Pinot Noir, VQA	\$58.00
Cedar Creek, Classic Series, Pinot Noir, VQA	\$62.00
Burrowing Owl, Pinot Noir, VQA	\$72.00

#### Merlot

Sumac Ridge, Private Selection, Merlot, VQA	\$38.00
Open, Merlot, VQA	\$40.00
Jackson-Triggs, Reserve Select, Merlot, VQA	\$42.00
Red Rooster, Classic Series, Merlot, VQA	\$45.00
Poplar Grove, Haynes Creek, Merlot, VQA	\$68.00

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# GALA DINNERS & RECEPTIONS

## BEVERAGES

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### BAR & WINE (HOST)

#### **Cabernet Sauvignon & Cabernet Merlot**

Peller Estates, Family Series, Cabernet Merlot, VQA	\$38.00
Inniskillin, Estate Series Select, Cabernet Sauvignon, VQA	\$44.00
Sandhill, Cabernet Merlot, VQA	\$55.00
Mission Hill, Estate Series, Cabernet Merlot, VQA	\$56.00
Evolve Cellars, Cabernet Merlot, VQA	\$58.00

#### **Other varietals & blends**

Culmina, R&D, Red Blend, VQA	\$60.00
McWatters, Collection, Meritage, VQA	\$68.00
Burrowing Owl, Malbec, VQA	\$70.00
Black Sage Vineyard, Zinfandel, VQA	\$70.00
SunRock Vineyard, Illumina, Red Blend, VQA	\$75.00
NK'Mip, Wine Maker's Series, Talon, Red Blend, VQA	\$80.00
Mission Hill, Terroir Collection, No. 23 Syrah, VQA	\$98.00

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# GALA DINNERS & RECEPTIONS

## BEVERAGES

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### BAR & BEVERAGE SELECTIONS

#### BAR & WINE (HOST)

Deluxe brand liquor – 1 oz	\$9.50
Premium brand liquor – 1 oz	\$8.75
Featured wines – 5 oz glass	\$8.75
Featured beers – 355ml	\$8.75
Cider – 330ml	\$8.75
Ports, liqueurs, cognac – 1 oz	\$9.75

### MARTINIS

Deluxe brand martinis – 2 oz	\$16.00
Premium brand martinis – 2 oz	\$14.00

### NON-ALCOHOLIC

Soft drinks	\$4.75
Bottled water	\$4.75
Selected fruit juices	\$5.00
Sparkling mineral water	\$5.00

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## BEVERAGES

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### PUNCH

#### BAR & WINE (HOST)

Alcohol free fruit punch	\$95.00 per gallon
Rum punch	\$150.00 per gallon
Sangria	\$150.00 per gallon

*(One gallon offers approximately 20 martini glasses)*

*Beverages for your function may be purchased on either host or cash basis. Should consumption be less than \$500.00 over a four hour period, a bartender charge of \$140.00 will apply. For cashier requirements, a cashier charge of \$35.00 per hour applies. (minimum 4 hours required)*

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# CATERING AT THE VANCOUVER CONVENTION CENTRE

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## FOOD & BEVERAGE QUALITY & STANDARDS

The Vancouver Convention Centre proudly operates a 'scratch' kitchen where everything is prepared in house with the finest and freshest ingredients using a wide variety of local products. We provide customized, creative service for all events and guarantee the highest possible standards of performance. Our function rooms are licensed premises, and all food and beverages must be exclusively supplied by the Vancouver Convention Centre. Food and beverage products may not be brought into the building from outside; and food and beverages not consumed may not be taken off the premises.

## ENVIRONMENTAL COMMITMENT

As part of our "green" policy, the Vancouver Convention Centre uses fresh local ingredients without additives, avoids disposable utensils and dishes, avoids canned goods and whenever possible, donates excess food to various local charities.

## PRICES

Food and beverage prices cannot be guaranteed more than 90 days prior to the event. They are subject to an 19% service charge and 5% GST.



# CATERING AT THE VANCOUVER CONVENTION CENTRE

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## HOURS OF MEAL SERVICE

Our kitchen and operating departments are prepared and staffed to serve meals that are planned in advance within the windows noted below, and the maximum time from start of service to completion is two hours otherwise a 20% surcharge will apply.

**Breakfast** 6 am to 9 am

**Lunch** 11 am to 2 pm

**Dinner** 5 pm to 9 pm

Please note that we do not relocate food and drink from one event space to another within our buildings.

## MENU PLANNING

To assist with our planning and to allow us to offer our best services, we require that you provide your menu selection and an estimated number of guests thirty (30) days prior to each meal function. After this time, a maximum variance of twenty (20) percent will be allowed (up to 200 guests) or an attrition penalty may apply, calculated at 50% of the difference in value. The Vancouver Convention Centre may re-assign your event to another event space pending substantial increases or decreases in expected attendance.

## CHINA SERVICE

In all carpeted Meeting Rooms, Ballrooms and Foyer spaces, china and glassware will automatically be used for all meal services, unless our compostable/disposable ware is requested by the client.

For all food and beverage events located in the Exhibit Halls or outdoors on Terraces (with the exception of formal plated meals), compostable / disposable ware is used. If china is preferred in these spaces, additional charges will apply.

# CATERING AT THE VANCOUVER CONVENTION CENTRE

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## CHILDREN

For children under the age of ten (10) years, special plated children's menus are available or they are eligible for a 50% discount for buffet menus. For children up to three years of age there is no charge for buffets only.

## WINE/LIQUOR

We can operate a host bar or cash bar as per your request. You will be responsible for paying for all of your guests' drinks at the host bar, charged on a consumption basis. Alternatively, guests can buy their own drinks at a cash bar. For all cash bars, a cashier charge applies at \$35.00 per cashier per hour, with a minimum of 4 hours. Should the bar revenue be less than \$500.00 per bar, an additional bartender charge of \$35.00 per hour will apply.

We proudly offer an exclusively British Columbia wine list. Selections from our regular wine list will be charged on consumption basis

## CORKAGE

Recently the Province of British Columbia changed laws to allow patrons to bring their own wine into restaurants. While this has proven popular, the law does not apply to those establishments holding "Liquor Primary" licenses such as we hold at the Vancouver Convention Centre. Under our liquor license, all alcoholic beverages served at your event must be purchased via the Vancouver Convention Centre. Any request for wine corkage will be respectfully declined.

# CATERING AT THE VANCOUVER CONVENTION CENTRE

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## **TIMES OF ALCOHOL SERVICE**

Vancouver Convention Centre's Liquor Primary license allows service of alcoholic beverages from 11am to 1am, seven days a week. Normally "last call" is given one hour prior to stopping service. Following the conclusion of "last call", we are permitted another half hour prior to stopping service. All alcohol and entertainment must end no later than 1am.

## **GUARANTEED ATTENDANCE**

For Conventions & Conferences over 500 attendees, your guarantees are due five business days prior to your event start date.

For events larger than 1000 guests, minimum of five (5) business days' notice is required for any change request to the food and beverage order or the original quantities will be considered as guaranteed and billed in full. For events smaller than noted above, three (3) business days' notice is required. Actual attendance will be billed if it is higher than the original guarantee number, provided that the additional meals have been served.

## **SURCHARGES FOR NEW ORDERS OR INCREASES**

Since we make everything from scratch, we do not carry extra inventory and it takes time to prepare a great quality product. If the guaranteed attendance number is increased after the above deadlines, a menu surcharge will apply on the additional meals. This is calculated at 20% of the original menu price. Any new orders received within three (3) business days will also be subject to a 20% surcharge of the original menu price, assuming that we are able to accommodate the request.

# CATERING AT THE VANCOUVER CONVENTION CENTRE

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## LABOUR CHARGES

A labour charge of \$100.00 applies to all meal functions with less than 20 guests; or in instances where there is a specific minimum attached to the menu. For any meal function on a Canadian Statutory Holiday, a menu surcharge of \$3.00 per person, per meal function will apply.

# CATERING AT THE VANCOUVER CONVENTION CENTRE

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## ALLERGY, ALTERNATIVE DIETARY MEALS & OVERAGES

Handling alternative dietary requests demands careful attention – particularly when it comes to allergies that result in serious, sometimes life- threatening reactions.

The Vancouver Convention Centre is committed to offering a wide range of food options for all of our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions (such as a food allergy, including intolerance, or other medically restricted diet) and we recognize that many of our guests may also adhere to a vegetarian or vegan diet. However, please note that the Vancouver Convention Centre will make every effort to accommodate dietary requests pertaining to cultural and medical restrictions with advance notice, to be received no later than the final guarantee deadline. We will prepare a 5% overage to a maximum of 30 guests above your alternate meal requirements for potential on- site, additional orders. Please note that charges will apply if these extra alternate meals are served.

If at the time of service the number of alternate meals (including vegetarian) required exceeds the number on your dietary list, an additional fee of \$40 per entrée (exclusive of tax and service charge) will be applied. We cannot guarantee that we will be able to meet all requests but we will attempt, to the best of our ability, to satisfy our guest's needs.

With the increasing demand of “gluten free” and “wheat free” requests, we strongly recommend that you provide a small percentage by building these items into your order.

# CATERING AT THE VANCOUVER CONVENTION CENTRE

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## FOOD ALLERGIES

Please note that we do not have a separate kitchen to prepare allergen-free items, nor separate dining areas for guests with allergies or intolerances. Thus, it is possible for an allergen to be introduced inadvertently during food preparation, handling or service.

By way of example; the Vancouver Convention Centre will accommodate nut-free and wheat-free alternative meals however, please note that we are not a certified nut or wheat-free facility.

For your information, here is the descriptor we will provide to your guest, along with their dietary allergy/intolerance alternate meal (this will not be given to vegans or vegetarians):

We strive in our food sourcing, preparation and handling procedures to avoid the introduction of particular allergens into your menu choice, as you requested. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe for people with allergies or intolerance to particular ingredients.

## DEPOSIT REQUIREMENTS

A 10% deposit is required to confirm your booking. A second deposit of 50% is due thirty (30) days prior to your event and the remaining balance ten (10) days prior to the event.

Your Catering Professional will work with you to tabulate all of your expected costs and deposit requirements. Any overpayment will be promptly refunded post-event. All deposits are payable by certified cheque, wire transfer, or credit card. Please note there is a maximum limit of \$10,000 for credit card payments per event.