



2020

micro-weddings are kind of a **BIG** deal

A taxable 23% service charge (broken down as 3% administration fee + 20% surcharge), and 5% GST tax will apply.
An additional 10% PST applies to all alcohol. Rates and fees are subject to change without notice.

SAY "I DO" TO A FAIRMONT WATERFRONT WEDDING

Weddings should be about memories not guest lists.

Whether your style is romantic and relaxed, city sophisticated or elegantly glamorous, with majestic West Coast views as your stunning backdrop, the Fairmont Waterfront is the perfect location for your intimate wedding.

Since we first opened our doors several years ago, we've set the stage for thousands of events. And though the gatherings of tomorrow may look a bit different than they did in years past, we are ready and are excited to welcome you to Fairmont Waterfront!

Sincere regards,



NICOLE FOLINO
WEDDING & EVENT SALES MANAGER

T + 1 604 691 1910
nicole.folino@fairmont.com



VENUES TO SUIT YOU



rooftop herb garden

All wedding parties are welcome to use our beautiful third floor rooftop garden as an additional location for photography.

The Herb Garden patio is also available for intimate outdoor ceremonies or dinners of 2-20 guests*

**based on rental fee or food & beverage minimum*

[TAKE A VIRTUAL TOUR](#)

fairmont gold terrace

Perfect for 10-25 Guests
\$2,250 food & beverage minimum*

Located on the ninth floor of the hotel the Fairmont Gold Terrace and private lounge is one of the city's best kept secrets with its unparalleled views of the harbour and coastal mountains.

[TAKE A VIRTUAL TOUR](#)



**additional rental fee may apply*

VENUES TO SUIT YOU



terrace room

Perfect for 2-20 Guests
\$1,600 food & beverage minimum*

Located on the third floor of the hotel, the Terrace Room offers floor-to-ceiling windows with spectacular views of the Inner Harbour and Stanley Park. Just off the room is a small private outdoor patio with patio furniture allowing guests to enjoy the fresh air and view.

[TAKE A VIRTUAL TOUR](#)

**additional rental fee may apply*

princess louisa suite

Perfect for 25-35 Guests
\$3,600 food & beverage minimum

An elegant and intimate room featuring window with views to Stanley Park and the North Shore Mountains. Sliding glass doors lead to a spacious foyer perfect for a reception area prior to dinner.

[TAKE A VIRTUAL TOUR](#)



**additional rental fee may apply*

VENUES TO SUIT YOU



**additional rental fee may apply*

waterfront ballroom

Perfect for 35-50 Guests
\$6,250 food & beverage minimum*

Fairmont Waterfront's signature ballroom is the ideal setting for a wedding ceremony followed by a reception. The Ballroom offers a spacious foyer featuring 21 foot floor-to-ceiling windows where guests can enjoy views of the harbour and coastal mountains. Four grand doors lead to the expansive ballroom where four beautiful crystal chandeliers light this truly impressive room.

[TAKE A VIRTUAL TOUR](#)

waterfront ballroom foyer

3,000 sq.ft foyer space booked in conjunction with the Waterfront Ballroom.

[TAKE A VIRTUAL TOUR](#)



To learn more about the extensive measures we are taking along each step of the guest journey, visit [ALLSafeandWell.com](https://www.fairmont.com/allsafeandwell).

intimate ceremonies

All offerings are dependent on government safety policies and guidelines and may change at any time. Supplies may vary and are based on availability.

THE ELOPEMENT – *ceremony only*

\$750

- Ceremony space for 2- 20 guests
- 2-hour space rental allows for advance set-up
- Includes standard banquet chairs*, signing table, white linen. White chair covers are available at an additional rental fee
- 1 complimentary onsite parking for the wedding couple
- Access to our beautiful 3rd floor rooftop garden for photography

ELOPEMENT PLUS – *ceremony + reception*

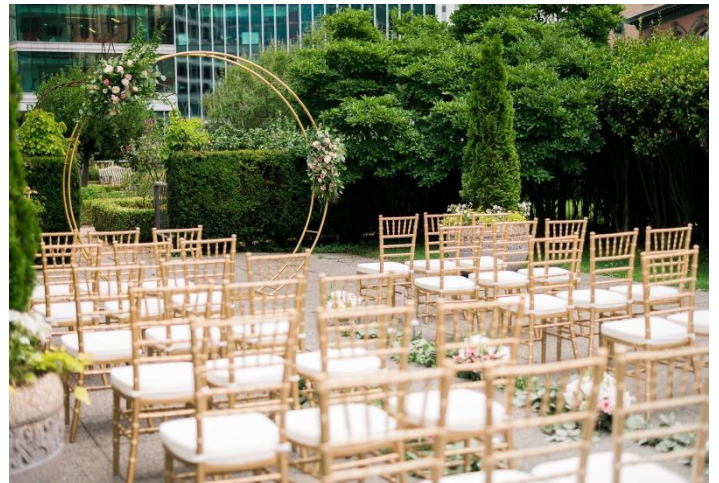
\$500 when enhanced with an onsite dinner package

- Ceremony space for 2- 50 guests
- 2-hour space rental allows for advance set-up
- Includes standard banquet chairs*, signing table, white linen. White chair covers are available at an additional rental fee
- 1 complimentary onsite parking for the wedding couple
- Access to our beautiful 3rd floor rooftop garden for photography

WE DO x2 – *2020 ceremony + 2021 reception*

Have your cake and eat it too! If you're ready to say your "I do" now but are looking forward to celebrating on a slightly larger scale in 2021, Fairmont Waterfront is here for you! When both your 2020 ceremony and 2021 dinner reception are booked and contracted at the same time, the \$750 elopement fee will be credited from the total value of your 2021 reception*.

**based on 2021 minimum food & beverage guarantee of \$6,000+*



dinner packages

MINIMUM 12 GUESTS

All offerings are dependent on government safety policies and guidelines and may change at any time. Supplies may vary and are based on availability.

*Per-person package prices are based on a minimum required food and beverage spend for each function room otherwise a \$1,275 rental fee also applies.

SIMPLY ELEGANT

Cocktail Hour

- Glass of Prosecco served to each guest upon arrival

Dinner

- 3-course plated dinner, based on one of our pre-set wedding menus
- Two additional beverages per person during dinner (house wine, beer or highball cocktail)
- Set-up includes sweetheart table for two, tables of 4-6 guests, choice of white or silver linen, standard banquet chairs. White chair covers at an additional cost
- 1 complimentary onsite parking for the wedding couple
- Access to our beautiful 3rd floor rooftop garden for photography

\$125 per person*

A PERFECT PAIRING

Cocktail Hour

- BC Sparkling Wine + 3 piece canapés served to each guest

Dinner

- 4-course plated dinner, based on one of our pre-set wedding menus
- Two additional beverages per person during dinner (house wine, beer or highball cocktail)
- Set-up includes sweetheart table for two, tables of 4-6 guests, choice of white or silver linen, standard banquet chairs. White chair covers at an additional cost
- 1 complimentary onsite parking for the wedding couple
- Access to our beautiful 3rd floor rooftop garden for photography

\$150 per person*

EAT, DRINK & BE MARRIED

Cocktail Hour

- 4 piece canapés served to each guest
- Choice of pre-selected Signature Cocktail or BC Sparkling Wine for all guests upon arrival (one per person)

Dinner

- 4-course plated dinner, based on one of our pre-set wedding menus
- Set-up includes sweetheart table for two, tables of 4-6 guests, choice of white or silver linen, standard banquet chairs. White chair covers at an additional cost
- Up to 4 additional beverages per person during dinner (house wine, beer or highball cocktail)
- 1 complimentary onsite parking for the wedding couple
- Access to our beautiful 3rd floor rooftop garden for photography

\$175 per person*

additions AND enhancements

THE SKY'S THE LIMIT!

Starting at \$4,500* | based on heli-experience + dinner for 2 people

For the adventurers at heart, Fairmont Waterfront has partnered with SKY Helicopters for an unforgettable sky-high wedding experience. You and your loved one will fly to the secluded coast mountains of BC for a private ceremony in the pristine wilderness and then return to Fairmont Waterfront to celebrate! Whether you choose an intimate dinner for just the two of you in our signature Stanley Park Suite, or a more festive gathering for up to 50 people in one of our carefully appointed event venues, it's sure to be remarkable!

Heli-experience includes:

- 1 hour experience from lift-off to return – includes 30 minute ceremony time at a scenic and private weather-dependent location for the couple, designated officiant and photographer, plus up to two guests.
- Officiant service provided by Young, Hip & Married
- 1 hour of professional photography also provided by Young, Hip & Married to capture the moments before, during and after.
- 50 fully-retouched high-resolution images displayed in an online gallery with instant downloads available
- Departure/Arrival is from SKY Hangar, Pitt Meadows Regional Airport

Fairmont Waterfront experience includes:

- Overnight stay in our signature Stanley Park Suite with dinner for 2-6 people, including welcome glass of prosecco or
- 3-course plated dinner for 6-50 people in a suitably-sized event space, including welcome glass of prosecco

DREAMS DO COME TRUE!

Starting at \$6,000 | minimum 12 guests

For the dreamy-romantics who prefer a little additional guidance, Fairmont Waterfront has partnered with some of Vancouver's elite wedding services to help make your dream wedding a flawless reality!

Ceremony partnership includes:

- BC Marriage Commissioner or Officiant to legalize wedding
- Background music for ceremony
- 1 hour of photography coverage (additional hours \$600.00)
- Florals for couple (bouquet/ boutonniere)
- Supervision of ceremony set-up and tear-down
- Assistance with obtaining legal marriage license (couple to purchase themselves, \$100.00 investment)

Planning partnership includes:

- Theme and concept development with ongoing communication to discuss wedding day timeline, wedding checklist and wedding workbook
- Assistance in selecting vendors + final detail confirmation prior to wedding
- Draft of MC script + detailed review of wedding day timeline with wedding party and immediate family
- Pick up of all wedding day stationery, small decorations and items for set-up on wedding day
- Hands-on supervision of reception from set-up through take-down, including removal of wedding day stationery, small decorations and similar items
- Complete access to emergency kit
- Up to 12 hours of day-of coordination with 2 planners + Fairmont Waterfront

Fairmont Waterfront experience includes:

- Two separate ceremony and dinner venues
- Eat, Drink & Be Married reception + dinner package
- 2 floral table centerpieces, based on two tables of 6 people each (\$75 per additional table)
- Complimentary white chair covers

cocktail hour

MINIMUM 12 GUESTS

COLD CANAPES

vegetarian

WHIPPED GOAT CHEESE PROFITEROLES

local chevre, local honey, cracked pepper

MARINATED OLIVE TOAST

confit garlic, italian parsley, lemon ricotta

AJITAMA DEVILED EGGS

miso mayo, sesame, scallions

CONFIT POTATO

truffle crème fraiche, chives, hardboiled egg

ROASTED APPLE TARTLET

fromage fraise, hazelnut praline

seafood

SPICY AHI POKE

crispy wonton, avocado & togarashi

LOBSTER ROLL

brioche bun

SMOKED SALMON BLINIS

dill cream cheese, red onion

SMOKED SALMON CHEESECAKE

lemon jam

meat

DUCK PROSCIUTTO

crostini, cherry jam, arugula

SEARED BEEF TARTAR

beer mustard, pretzel crostini

PORK RILLETTES

crostini, cider mustard, pickled vegetables

HOT CANAPES

vegetarian

POTATO SAMOSA

tamarind chutney

EDAMAME DUMPLINGS

soy ginger sauce

ALSATIAN ONION TART

vidalia onions, gruyere

POTATO AND KALE PAKORA

mint coriander chutney

seafood

CRAB CAKES

sriracha mayo, furikake, scallion

FRIED SHRIMP TOAST

kewpie mayo, scallions, sesame

meat

INDONESIAN CHICKEN SATAY

peanut sauce, coconut peanut seroendeng

MINI BEEF WELLINGTON

flakey puff pastry

YAKITORI

grilled chicken, scallion, garlic ginger soy

LAMB KOFTA KEBABS

mint raita

BACON WRAPPED DATE

blue cheese

'NDUJA ARANCINI

spicy pork salumi, carnaroli rice, bocconcini

3-pieces per person | \$15 pp

4-pieces per person | \$20 pp

6-pieces per person | \$29 pp

plated dinner

MINIMUM 12 GUESTS

A minimum of 3-courses, including one entrée is required. The final head count must be provided a minimum of five (5) business days prior to the event date, along with corresponding seating chart and place cards indicating the guests' name + entrée choice. All dinners include assorted rolls and butter, freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request. Pricing is per person.

SOUPS

DUNGENESS CRAB BISQUE

cognac cream, brioche crouton

ROASTED SUNCHOKE SOUP

spiced pecans, maple cream

CHARRED CARROT SOUP

gorgonzola cream, carrot top pistou

TOMATO CHIPOTLE BISQUE

cheddar biscuit croutons

MUSHROOM SOUP

pine syrup cognac cream

MISO BUTTERNUT SQUASH SOUP

bonito, pickled shimeji mushrooms

SALADS

TUSCAN GREEN SALAD

whipped feta, tomato, olives, red onion, sunflower seeds, lemon oregano dressing

HEIRLOOM TOMATO & BOCCONCINI

arugula, basil, aged balsamic & olive oil

BABY GEM CAESAR

brioche crouton, shaved grana padano, lemon zest, garlic caesar dressing

ROASTED CAULIFLOWER & KALE

labneh, crispy chickpeas, lemon, olive oil, sumac sea salt

ARUGULA SALAD

whipped ricotta, grilled grapes, pinenuts, white balsamic dressing

BEETROOT SALAD

goat cheese, dates, arugula, blood orange dressing

ENTREES

FARMCREST FARMS 1/2 CHICKEN

roasted breast, brick chicken thigh, sunchokes
broccolini, chimichurri, jus

ACHIOTE ROAST CHICKEN BREAST

grilled sweet potatoes, roasted peppers and onions
ancho chili sauce

ROASTED BC SALMON

crushed fingerling lemon potatoes, asparagus, béarnaise

PAN SEARED LING COD

grilled asparagus, romesco sauce, fingerling potatoes
toasted almonds

MISO MARINATED SABLE FISH

shrimp dumplings, shimeji mushrooms, cherry blossom
shoyu broth

SMOKED ROASTED BEEF TENDERLOIN

potato havarti gratin, braised shallots
caramelized onion jus

ALBERTA LAMB LOIN

charcoal eggplant purée, lemon-parsley potatoes
toasted nigella seed jus

CORNED BEEF SHORT RIB

roasted garlic and herb polenta, cipollini onion,
broccolini, braising jus

MUSHROOM MUFFULETTA PASTA

mushroom cream, roasted garlic, arugula

RICOTTA GNUDI

basil, san marzano tomato, pine nuts, strachiatella
cheese

PRIMAVERA RISOTTO

asparagus, peas, mushrooms, sundried tomatoes,
parmesan

CRISPY HARISSA CAULIFLOWER

panisse, spinach, caramelized onions, chickpea purée

APPETIZERS

Substitute a soup or salad for an appetizer for + \$10/person.
Make it a 5th course for + \$20/person

DUNGENESS CRAB SALAD

avocado, cucumber, gazpacho consommé

SALMON NIÇOISE

haricot verts, crème fraîche, new potatoes, 8 minute egg,
caper berries, olive, lemon dressing

VEGETABLE GADO GADO

roasted carrots, cucumber, radish, peanut, cilantro, mint

DUCK PROSCIUTTO

fried croutons, romanesco broccoli, agassiz hazelnut, cherry

DESSERT COURSE

ROOFTOP HONEY AND LEMON 'PI'

lemon curd, ginger streusel, meringue kisses, raspberries

CHOCOLATE PAVÉ

valrhona chocolate ganache, raspberries, pistachio

HONEY RICOTTA CHEESECAKE TART

roasted peaches

CHOCOLATE ESPRESSO CAKE

flourless chocolate cake, mocha ganache, praline crunch

SALTED CARAMEL BLONDIE

spiced pecans, dark chocolate mousse

STRAWBERRY POT DU CRÈME

cracked black pepper sable

3-Courses | \$95 per person

select 1 soup/salad + 1 entrée + 1 dessert

4-Courses | \$105 per person

select 1 soup + 1 salad + 1 entrée + 1 dessert

late night snacks

MINIMUM 12 GUESTS

ALL THAT AND DIM SUM \$32 per person

STEAMED & FRIED | har gow, shu mai, char siu bao, chicken wontons, vegetable spring rolls

CONDIMENTS | sweet chili sauce, black vinegar, soy sauce, chili oil

MAC & CHEESE BAR \$28 per person

CLASSIC CHEDDAR mac | LOBSTER mac | TRUFFLE mac | CHORIZO mac
GARNISH scallions, bacon, sour cream, ketchup, tomato

MEATBALL STATION \$35 per person

MEATBALLS | turkey alfredo, bbq beef, pork & veal pomodoro

CONDIMENTS | polenta, parmesan, pesto, gremolata, crusty rolls

CHEESE & CHARCUTERIE \$28 per person

ARTISANAL CHEESE & MEATS | Chef's selection

CONDIMENTS | mustards, dried fruit, house jams & artisan breads

LATE NIGHT FOODIE \$28 per person

JAPANESE DRESSED HOT DOG | bonito, nori, miso mayo

KOREAN FRIED CAULIFLOWER | sesame, cilantro, scallions, gojuchang bbq sauce

INDONESIAN CHICKEN SATAY | peanut sauce, coconut peanut seroendeng

WAFFLE FRIES | spicy ketchup, roasted garlic aioli

SERIOUS SLIDERS \$32 per person

choose 3 slider selections | 3 sliders per person

FALAFEL | pickles, garlic sauce, golden beetroot relish, brioche

BEEF SHORTRIB | caramelized onions, gruyere, brioche

PORK SAUSAGE | sauerkraut, ballpark mustard, emmental

BEER BATTERED COD | tartar sauce, coleslaw, brioche

CHIPOTLE CHICKEN TORTA | pico de gallo, cabbage, queso, cilantro lime crema

SZECHUAN PULLED PORK BAO | pickled cucumbers, cilantro, carrot

BREADS, SPREADS & MARINATED VEG \$29 per person

SPREADS | olive tapenade, red bell pepper hummus, roasted garlic hummus, beetroot hummus, tzatziki

MARINATED VEGETABLES | artichokes, tomatoes, cipollini onions, eggplant, zucchini, bell peppers, olives

BREADS | grilled pita, flatbreads

THE NACHO LOG \$22 per person

TORTILLA CHIPS | pulled pork, golden ears cheddar, gruyere cheese

CONDIMENTS | jalapenos, tomatoes, onions, olives, sour cream, pico de gallo
spicy cheese sauce

SWEET TOOTH \$24 per person

MINI DESSERTS | cheesecake bites, assorted macarons,

sea salted chocolate caramel tart, assorted truffles



As we strive to look after the health and wellbeing of all who spend time in our hotel, the packages and services may be adjusted based on the latest government guidelines and protocols for the comfort and safety of your guests and our staff. A taxable 23% service charge and 5% GST tax will apply. An additional 10% PST applies to all alcohol.

frequently asked questions...

WHAT IS A FOOD AND BEVERAGE MINIMUM SPEND?

A "food and beverage minimum spend" is a revenue commitment, which is expected by the venue based on the selected function room and date of your event. The minimum food and beverage spend can be achieved however you chose, including any "hosted food (reception hors d'oeuvres, meals, dessert, etc.) and beverages (wine, beer, non-alcoholic beverage and all cocktails). The minimum food and beverage spend does not take into account any cash bar items, applicable taxes, service charge or miscellaneous fees (AV, labour fees, rental items, etc). Your final event costs will depend on your actual guest attendance times the selected menu price and any related fees.

DO OUR GUESTS HAVE TO WEAR A FACE MASK?

Guests do not have to wear a face mask while inside the private function room designated for your event, however face masks are required by all guests/persons entering the hotel while in a public area. This includes the lobby, elevators, public bathrooms and all access routes to function rooms. Please ensure your guests are aware of this policy prior to arrival. A face mask will be provided to those who are not equipped.

DOES THE SERVICE STAFF WEAR FACE MASKS?

Yes, all of our staff whether in the kitchen, front desk, restaurant or banquet space wear masks to protect guests and each other from potential spread of COVID-19

CAN WE HAVE A COCKTAIL HOUR AND/OR BAR?

Yes, you can have a cocktail hour and bar service. Guests attending the cocktail hour must be assigned to a table to stand or sit at during the cocktail hour, the same way that they will be assigned a dinner table. Guests may not mingle at other tables or at the bar, however may approach the bartender to order and pick-up their drink then return to their table. 6' (2m) physical distancing must be maintained while lining up at the bar.

HOW DO YOU CHARGE FOR BEVERAGES?

Unless noted as a pre-set "package", all beverages will be charged on consumption, per each beverage, at the listed prices on the Catering menu. Beverages are based on a single serving size. Doubles/shots are available on request in writing.

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; outside wine, beer or liquor is not permitted. Liquor service is not permitted after 1:00am (12:00am on Sundays and holidays). Based on a two hour time period, beverage consumption exceeding \$450 per bar will have the any applicable labour fees waived. Please refer to the menu package for beverage pricing and labour fee charges, if applicable.

HOW MANY PEOPLE CAN WE SEAT AT A TABLE?

A maximum of 6 guests per round table is permitted according to the current BC Provincial Health Order (PHO).

HOW LONG DO WE HAVE THE FUNCTION SPACE UNTIL?

During the current COVID-19 global pandemic, event end times are set for 11:00pm at which time music must end and guests begin departing.

CAN WE HAVE A DANCE FLOOR DURING COVID-19?

Yes, dancing is permitted so long as physical distancing can be maintained. Guests must remain in their immediate bubbles or keep a minimum 6' (2m) apart from other guests. The venue staff has the right to shut down the dance floor at any time if appropriate physical distancing isn't maintained.

DO I NEED TO PROVIDE A LIST OF MY GUESTS' NAMES?

Yes. According to the current BC Provincial Health Order (PHO), a complete contact tracing list is mandatory for all events. This list must stipulate each attendee's first + last names, as well as a valid telephone number. In the event of suspected Covid-19 exposure, all guests on the list will be contacted and informed of next steps. The contact tracing list must be provided to the Fairmont Waterfront Event Sales Manager a minimum of 24-hours before the event takes place and must be updated on the day-of to ensure accuracy.

HOW MANY GUESTS CAN I HAVE?

The event can have no more than 50 people. This includes the wedding couple + 48 guests. Children and babies must be included in the total guest count, however vendors such as your day-of coordinator, photographer, etc. do not count unless they are dining in the same room.

DO I NEED TO PROVIDE A MEAL TO MY VENDORS?

Please refer to the specific agreement you have in place with each vendor you've hired. If a meal has been stipulated in the contract(s), Fairmont Waterfront can certainly assist with providing a fulfilling meal to your vendors. Pricing will be determined based on the type of meal required.

frequently asked questions, continued

WHAT IS REQUIRED TO CONFIRM THE VENUE?

Once you decide to book your wedding at Fairmont Waterfront, you will receive a contract from your Wedding Event Sales Manager. The contract will outline the event date, function room, start and end times, food and beverage minimum spend (revenue commitment), function room rental fees (if applicable), as well as any concessions agreed to. A deposit schedule will also be outlined in your contract, and all weddings must be 100% prepaid a minimum of two-weeks before the wedding, at which time a pro-forma invoice will be sent to you requesting the final balance due. The deposit schedule is based on a sliding scale relevant to how far in advance of the wedding date you sign the agreement, to a maximum of 4-installments. Your date will be considered confirmed once both the initial deposit and signed contract have been received.

WHAT ARE YOUR SERVICE CHARGES AND APPLICABLE TAXES?

All prices are subject to a taxable 23% service fee made up as 10% administration fee and 13% gratuity. A 5% GST applies to all services and fees, including the service fee. An additional 10% PST applies to all alcohol. Miscellaneous charges (audio visual, internet, rental items, etc.) may be subject to an additional 7% PST. All taxes and fees are subject to change without notice.

ARE THERE ANY ADDITIONAL FEES?

Service staff is included as part of your event at Fairmont Waterfront as it relates to the essential service of the catered meal. Additional labour fees may apply where applicable such as: coat check, cashier for a cash bar, dedicated Chef for an attended buffet station, and/or bartender fee if your bar sales fall short of the expected bar revenue. Please refer to the Catering menu for any related possible labour or service fees.

WHAT TYPES OF MENUS ARE OFFERED?

Under the current COVID-19 global pandemic, Fairmont Waterfront is only offering plated dinner service. A limited selection of staff-attended reception stations are available for cocktail hour and/or late-night snack. Special dietary needs will be accommodated as needed; please ensure your Wedding Event Sales Manager is aware of them in advance of your special day.

WHAT ARE OUR OPTIONS FOR CHILDREN'S MEALS?

Fairmont Waterfront offers a 3-course plated meal for children up to 12 years of age, priced at \$40 per child. If you will be offering a plated meal for children, a choice of entrée is not available – all children's meals will be the same, unless an allergy is being accommodated.

CAN I BRING IN A WEDDING CAKE?

Only pre-approved wedding cake/specialty desserts are permitted to be brought into the Hotel. All cakes/specialty items must be set-up by the baker/supplier, not by the hotel. All outside items are subject to approval by the Wedding Event Sales Manager.

WHAT IS YOUR CAKE PLATING FEE?

A surcharge of \$4.00 per person will be added to your meal price, plus applicable tax/service fee.

WHAT IS YOUR POLICY ON CANDLES?

Generally, candles are permitted in our function rooms, as long as they are enclosed and there is not an 'open' flame where the candle exceeds the height of the holder. All candles must be dripless and in a stable base/holder and are subject to approval prior to lighting on site. Please discuss your décor vision with your Wedding Event Sales Manager before purchasing candles as there may be some additional limitations.

CAN WE ARRANGE A MENU TASTING?

Due to COVID-19, menu tastings are not being offered at this time.