

PINNACLE HOTEL
AT THE PIER

Wedding Packages

ALL INCLUSIVE | DELICIOUS CUISINE | PERSONALIZED SERVICE





OUR COMPLIMENTS TO THE BRIDE & GROOM

With a Minimum Food & Beverage Spend of \$20,000

- One Night's Accommodation In A Deluxe King Harbor View Room with Private Balcony
- Chilled Sparkling Wine & Chocolate Dipped Strawberries Upon Arrival
- Personalized Monogrammed Bathrobes
- Preferred Guest Room Rate For Family & Guests
- Complimentary Parking for the Bride & Groom on the Wedding Night
- Menu Tasting For 4 Guests For Plated Dinner Options Only
- Private Consultation With Our Wedding Specialist
- Ceremony Rehearsal Based On Availability
- Complimentary Dance Floor, Staging Plus Microphone & Podium

PINNACLE BALLROOM DECOR PACKAGE

Enhance your event for \$22 per person

- Floor Length Specialty Table Linens For Guest Tables & Head Table
- Floor-Length High-Top Specialty Linens (up to 3)
- White Napkins
- Specialty White Chair Covers
- Cake Table Linen
- Signing Table Linen
- Votive Candles & Table Numbers

ADDITIONAL ENHANCEMENTS

For \$17 per person

- Chiavari Chairs (Gold · Silver · White or Black)

For \$9 per person

- Fitted White Chair Covers

Delivery & Set-up included

CRYSTAL PLATED DINNER PACKAGE | 177

Includes Alcohol

BAR | PREMIUM BRANDS

Vodka · Gin · White/Dark Rum · Scotch · Rye
Domestic Beer · Local House Wines · Pop & Juice

HORS D'OEUVRES

Hand Passed Appetizers (3 pieces per person)

- Grape Tomato & Bocconcini Skewers · Balsamic Glaze
- Alberta AAA Beef Carpaccio · Truffle Aioli · Fresh Shaved Parmesan · Rocket Greens · Crostini
- Pan Seared Teriyaki Chicken Skewers

DINNER INCLUDES

- Artisan Bread Rolls & Assorted Filone Rolls
- Freshly Brewed Los Beans Organic Coffee & a Selection of "T" Brand Teas & Herbal Infusions
- Two Bottles of Wine per table · Blended Red & White | BC VQA

FIRST COURSE | SELECT ONE

- Carrot & Ginger · Cilantro Yogurt
- Local BC Salmon · Roasted Fennel Chowder · Crispy Leeks
- Mixed Organic Greens · Passion Fruit Vinaigrette
- Okanagan Goat Cheese Crouton · Fraser Valley Greens · Raspberry Vinaigrette

SECOND COURSE | SELECT TWO

- Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey Thyme Sauce
Roasted Yukon Gold Potatoes · Seasonal Vegetables
- Wild BC Salmon · Citrus White Wine Cream Sauce · Basmati Rice Pilaf · Market Vegetables
- Grilled Alberta 6oz AAA Filet Mignon · Herb & Emmental Potato Gratin · Seasonal Vegetables

VEGETARIAN OPTION | SELECT ONE

- Spinach, Artichoke & Ricotta Cannelloni
- Wild Mushroom Ravioli · Truffle Cream

DESSERT THIRD COURSE | SELECT ONE

- Dulce de Leche Cheesecake · Caramel Sauce & Strawberry Coulis
- Chocolate Decadence · Raspberry Coulis
- Tiramisu · Chocolate Sauce & Strawberry Coulis

1-HOUR COCKTAIL HOUR, DINNER WINE (2 BOTTLES PER TABLE) & OPEN BAR FOR 3 HOURS.

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

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

DIAMOND PLATED DINNER PACKAGE | 188

Includes Alcohol

BAR | PREMIUM BRANDS

Vodka · Gin · White/Dark Rum · Scotch · Rye
Domestic Beer · Local House Wines · Pop & Juice

HORS D'OEUVRES

Hand Passed Appetizers (3 pieces per person)

- Grape Tomato & Bocconcini Skewers · Balsamic Glaze
- Atlantic Lobster Thermidor Gruyere
- Pan Seared Teriyaki Chicken Skewers
- Grilled Lamb Chop · Blueberry Demi-Glace

DINNER INCLUDES

- Artisan Bread Rolls & Assorted Filone Rolls
- Freshly Brewed Los Beans Organic Coffee & a Selection of "T" Brand Teas & Herbal Infusions
- Two Bottles of Wine per table · Blended Red & White | BC VQA

FIRST COURSE | SELECT ONE

- Local BC Salmon · Roasted Fennel Chowder · Crispy Leeks
- Lobster Bisque · Cognac · Fresh Chives
- Butter Lettuce · Roasted Pears · Candied Walnuts · Danish Blue Cheese · Sweet Onion Vinaigrette
- Organic Baby Spinach · Honey Toasted Walnuts · Crumbled Goat Feta Cheese

SECOND COURSE | SELECT TWO

- Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey Thyme Sauce
Roasted Yukon Gold Potatoes · Seasonal Vegetables
- Wild BC Salmon · Citrus White Wine Cream Sauce · Basmati Rice Pilaf · Market Vegetables
- Grilled Alberta 6oz AAA Filet Mignon · Herb & Emmental Potato Gratin · Seasonal Vegetables
- Roasted Haida Gwaii Halibut Filet · Saffron Tomato Fondue · Butternut Squash Risotto Cake
Seasonal Vegetables

VEGETARIAN OPTION | SELECT ONE

- Spinach, Artichoke & Ricotta Cannelloni
- Wild Mushroom Ravioli · Truffle Cream

DESSERT THIRD COURSE | DELUXE BUFFET

- Seasonal Fresh Fruit & Berries · Vine Ripened Grapes
- Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio · Almond Flan
Chocolate Orange Mousse · Cheesecakes · Fresh Baked Okanagan Apple Pie · Pecan Pie
Belgian Chocolate Sauce · Strawberry Coulis · Assorted Candy

1-HOUR COCKTAIL HOUR, DINNER WINE (2 BOTTLES PER TABLE) & OPEN BAR FOR 3 HOURS.

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

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

EMERALD BUFFET DINNER PACKAGE | 166

Includes Alcohol

BAR | PREMIUM BRANDS

Vodka · Gin · White/Dark Rum · Scotch · Rye
Domestic Beer · Local House Wines · Pop & Juice

HORS D'OEUVRES

Hand Passed Appetizers (3 pieces per person)

- Grape Tomato and Bocconcini Skewers · Balsamic Glaze
- Alberta AAA Beef Carpaccio · Truffle Aioli · Fresh Shaved Parmesan · Rocket Greens · Crostini
- Pan Seared Teriyaki Chicken Skewers

DINNER BUFFET INCLUDES

- Artisan Bread Rolls & Assorted Filone Rolls
- Freshly Brewed Los Beans Organic Coffee & a Selection of “T” Brand Teas & Herbal Infusions
- Two Bottles of Wine per table · Blended Red & White | BC VQA

SALADS & SIDES

- Mixed Organic Greens · Passion Fruit Vinaigrette
- Caesar Salad · Rustic Croutons · Parmesan · Lemon
- Asian Noodle Salad
- Tomato Artichoke · Olives · Basil Croutons · Balsamic Vinaigrette
- Spinach · Arugula · Frisée · Sautéd Mushrooms · Truffle Vinaigrette
- Steamed Basmati Rice
- Roast Potato · Lemon & Rosemary
- Seasonal Market Vegetable Medley

ENTRÉES

- Roast Chicken Breast · Caramelized Honey & Thyme Jus
- Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce

VEGETARIAN OPTION | SELECT ONE

- Spinach, Artichoke & Ricotta Cannelloni
- Wild Mushroom Ravioli · Truffle Cream
- Penne Pasta · Grilled Vegetables · Fresh Basil · Vine Ripened Tomato Sauce · Parmesan

DESSERT

Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio · Almond Flan
Chocolate Orange Mousse · Cheesecakes · Fresh Baked Okanagan Apple Pie · Pecan Pie
Belgian Chocolate Sauce · Strawberry Coulis · Assorted Candy

1-HOUR COCKTAIL HOUR, DINNER WINE (2 BOTTLES PER TABLE) & OPEN BAR FOR 3 HOURS.

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

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

RUBY BUFFET DINNER PACKAGE | 191

Includes Alcohol

BAR | PREMIUM BRANDS

Vodka · Gin · White/Dark Rum · Scotch · Rye
Domestic Beer · Local House Wines · Pop & Juice

HORS D'OEUVRES

Hand Passed Appetizers (3 pieces per person)

- Grape Tomato & Bocconcini Skewers · Balsamic Glaze
- Alberta AAA Beef Carpaccio · Truffle Aioli · Fresh Shaved Parmesan · Rocket Greens · Crostini
- West Coast Crab Cake · Old Bay Aioli
- Pan Seared Teriyaki Chicken Skewers

DINNER BUFFET INCLUDES

- Artisan Bread Rolls & Assorted Filone Rolls
- Freshly Brewed Los Beans Organic Coffee & a Selection of "T" Brand Teas & Herbal Infusions
- Two Bottles of Wine per table · Sumac Ridge | Blended Red & White | BC VQA

PLATTER

- Smoked Salmon · Poached Prawns · Steamed Mussels · Sweet Onion Vinaigrette

SALADS & SIDES

- Mixed Organic Greens · Passion Fruit Vinaigrette
- Caesar Salad · Rustic Croutons · Parmesan · Lemon
- Beet & Apple Coleslaw · Lemon Poppy Seed Vinaigrette
- Pemberton BC Red Nugget Potato Salad · Dill Pickle · Fresh Scallions
- Spinach · Arugula · Frisée · Sautéd Mushrooms · Truffle Vinaigrette
- Steamed Basmati Rice
- Roast Potato · Lemon & Rosemary
- Seasonal Market Vegetable Medley

CARVING STATION

- Roast Alberta AAA Prime Rib of Beef · Horseradish Sauce · Dijon Mustard · Au Jus

ENTRÉES

- Roasted Herb Dijon Chicken Breast · Fresh Rosemary · Cabernet Sauvignon Demi-Glace
- Pan Seared Haida Gwaii Halibut · Braised Fennel · Kalamata Olives · Vine Ripened Tomato Confit

VEGETARIAN OPTION | SELECT ONE

- Spinach, Artichoke & Ricotta Cannelloni
- Wild Mushroom Ravioli · Truffle Cream
- Penne Pasta · Grilled Vegetables · Fresh Basil · Vine Ripened Tomato Sauce · Parmesan

DESSERT

- Seasonal Fresh Fruit & Berries · Vine Ripened Grapes
- Assorted French Pastries · Chocolate Decadence Cake · Tiramisu · Pear Pistachio · Almond Flan
Chocolate Orange Mousse · Cheesecakes · Fresh Baked Okanagan Apple Pie · Pecan Pie

1-HOUR COCKTAIL HOUR, DINNER WINE (2 BOTTLES PER TABLE) & OPEN BAR FOR 3 HOURS.

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

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

THE FINE PRINT · TERMS & CONDITIONS

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

CONDUCT

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

FOOD & BEVERAGE

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

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

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

SERVICE CHARGES & TAXES

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

Government taxes are applicable as follows:

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

EVENT GUARANTEES

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

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

CANCELLATION POLICY

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

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

PAYMENT & DEPOSIT POLICY

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

SECURITY

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

LABOUR RATES

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

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

A complimentary bartender is provided for host & cash bars. If consumption is below \$600 net revenue per bar, additional labour charges will apply.

A Hosted Coat Check (minimum of 4 hours) \$40.00 per hour provides 1 attendant per 200 guests. Cash Coat Check \$1.50 per coat. *Revenue must cover attendant labour or a charge will be levied.

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

HOTEL NAME & LOGO

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

NO SMOKING PROPERTY

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

SIGNAGE

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

SOCAN FEE

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

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

DAMAGE

Repair or replacement cost will be the responsibility of the client should any damage or defacing of the hotel facilities, function rooms or any other venue that is serviced or catered to by The Pinnacle Hotel at the Pier. Smoke machines and/or dry ice presentations are not allowed as they will set off the fire alarms, contravention of this policy will result in a \$1,000 dollar fine.

AUDIO VISUAL

Audio Visual services are provided our in-house operators, and may be arranged through the Conference Services Manager. When outside Audio Visual is utilized, daily charges of \$350 patch fee applies, this fee covers the preconference planning with the external audio-visual supplier and the onsite integration of hotel in-house systems. This fee also covers the coordination of other in-house technical needs such as rig points, productions power drops and in-house audio and visual systems.

SOUND LEVELS FOR DJ'S, LIVE BANDS & EQUIPMENT

Due to the Hotel's proximity to private residences and hotel guestrooms, noise regulations are in place for events that have entertainment. No sub-woofer speakers are allowed on the property. All music must be concluded by 12:00am as per local North Vancouver Bylaws.

PARKING

If you wish to host parking charges for your guests please advise your Conference Services Manager. Underground parking is available for guest attending a meeting or event. Parking Meter is located in the lobby. Daily parking \$29.00 per day plus tax or \$6.50 per hour (including taxes).

DELIVERIES

Please ensure proper labelling of all deliveries couriered to the hotel. Labelling should include the name of the group, Hotel contact and date of the event. Deliveries must be checked in with the Front Desk. Small deliveries may come through the loading dock. Larger deliveries for equipment rentals and decor should be delivered through the Esplanade Street entrance on the north side of the Hotel. Please inform your Conference Services Manager should you require access through Esplanade; the receiving entrance doors are locked at all times.

Deliveries with equipment are not permitted through the Hotel front door entrance, parking elevators, or Hotel Guest elevators. Please use the service hallways for transport of equipment. Exceptions must be approved by the Conference Services Manager. Should you require assistance with freight; a service charge will be assessed at \$25.00 per staff per hour, 1-hour minimum. The hotel will not receive or sign for COD shipments and is not responsible for shipments left behind.

Vehicles that are parked on Esplanade for longer than the 30-minute allotted time are subject to City fines at the owner's expense. Pay parking is available beneath the hotel with the parking metre located in the Hotel lobby. Please arrange with the shipping company to have your shipment picked up from the Hotel on the last day of your meeting. To assist you, the following is a list of courier companies:

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

SAFETY

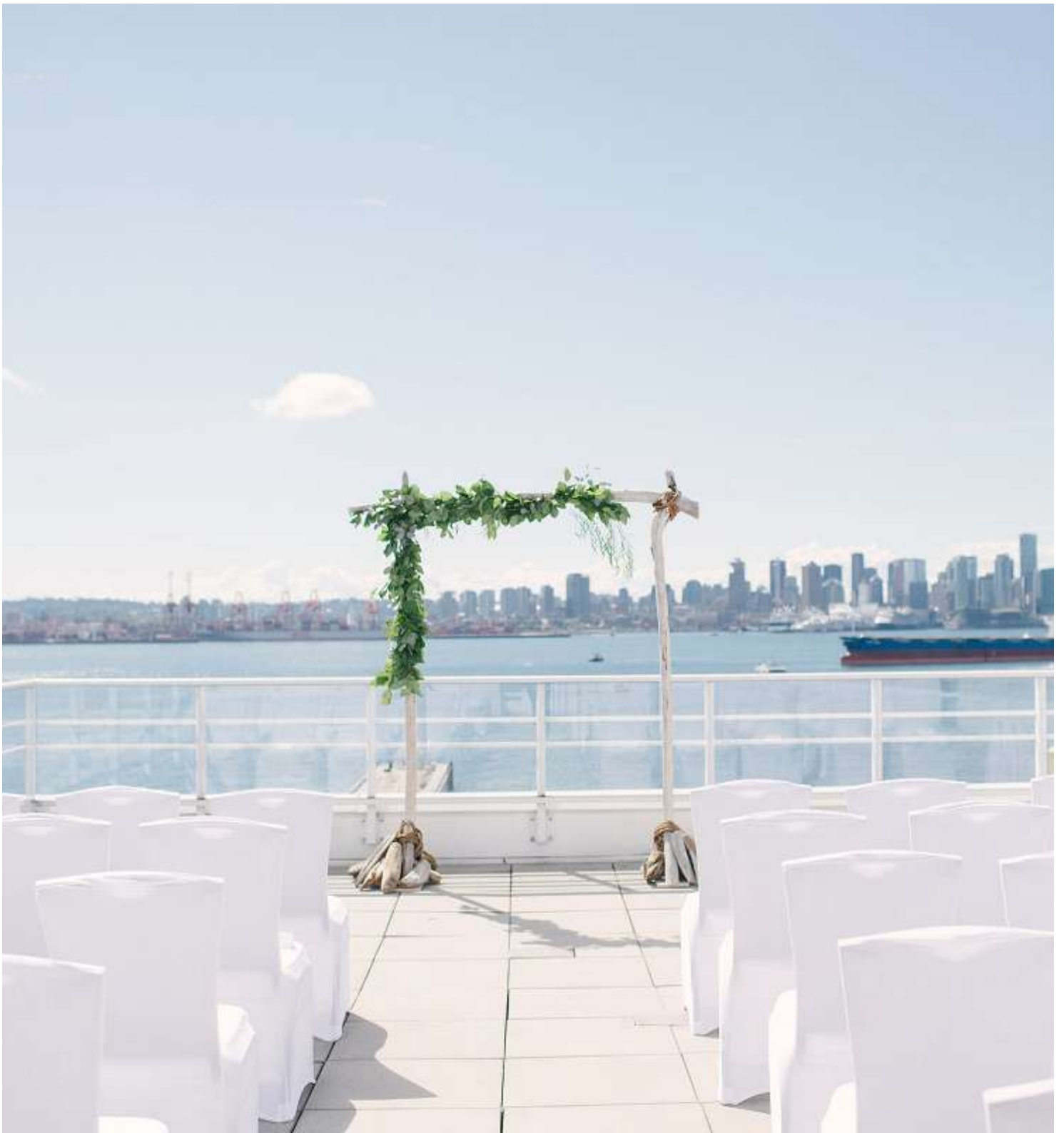
The Pinnacle Hotel at the Pier complies with all WCB Regulations to Safety in the Workplace. All outside contractors and suppliers providing services to the hotel must also comply with above-mentioned regulations. In situations where the services provided include the moving or setting up of any equipment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

GREEN KEY INITIATIVES

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

THANK YOU!

We look forward to working with you in orchestrating a superior event and experience for you and your guests on your dream day!



PINNACLE HOTEL AT THE PIER
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