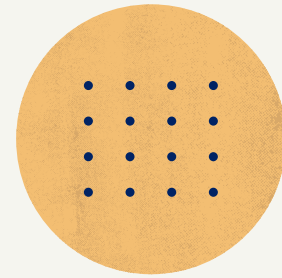




The View
ON LONSDALE



Contact Us

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Vancouver, V6E 1C5

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Mark Fitzgerald
Forage Catering Sales Manager

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Your Wedding Experience

forage

CATERING

About Us

Forage Catering is The View on Lonsdale's exclusive catering partner. Forage offers the services of one of the city's most innovative chefs, Chef Welbert Choi, along with a team of event catering professionals. Please visit Forage Catering's website to learn more about their food philosophy and to view their sample menus:

<http://www.foragecatering.com/>

Perched at the top of Lonsdale, The View is North Vancouver's brightest event venue. It is a showcase for modern West Coast design with stunning panoramic views of Vancouver's harbor, the downtown skyline and the North Shore mountains.

The View

Viewing of our Venue

If you are interested in viewing our venue please contact the Rental Manager directly to schedule a site inspection.

Viewings

typically take place on Thursday or Friday by appointment only.

Deposit

A \$2000.00 non-refundable deposit will be required upon booking to secure your event date. The deposit will be applied towards the final bill.



Event Insurance

All renters holding events at The View must have their own event liability insurance for the protection of themselves and their guests. This certificate must be submitted one month prior.

This policy shall be in the amount of a minimum of two million dollars and must be in effect from the beginning of the event, including set-up time, until everyone, including your vendors, has finished pack-up & clean-up and has vacated the premises.

Renters, guests, vendors and anyone associated with an event are responsible for their own property. The View on Lonsdale, School District 44 and Forage Outside Catering are not responsible for any property lost, stolen or damaged, through any means.



Smoking

Smoking and vaping are not permitted inside our venue, on the patio, on the lobby plaza or in the underground parkage.

Decorations

You may decorate The View on Lonsdale only after getting approval from the Rental Manager. The use of nails, staples, glue or any like material is not permitted on any walls, doors, posts, ceilings or any like objects. Decorations must come down the same day as the event. Nothing may be left overnight unless it is approved by our Rental Manager. The View on Lonsdale is not responsible for any item.

Event Staff

All of Forage Catering's staff are professionally trained, attentive and detail-oriented but what really sets them apart is that they are friendly, enthusiastic and fun! All labour charges are calculated hourly at a minimum of four (4) hours per employee.

Event Staffing Rates (Hourly) overtime rates quoted on request

Supervisors \$50

Bartenders \$40

Cooks \$40

Chef \$50

Servers \$35



2023 Rentals Rates

PEAK SEASON

June 1- Sep 30

Full Room rates

- Friday \$4000
- Saturday & Stat Holiday
Weekend, Sundays \$5500

2 Portions of Room rates
(Mountain & Sky View or
Ocean & Sky View)

- Friday \$3300
- Saturday & Stat Holiday
Weekend, Sundays \$4200

LOW SEASON

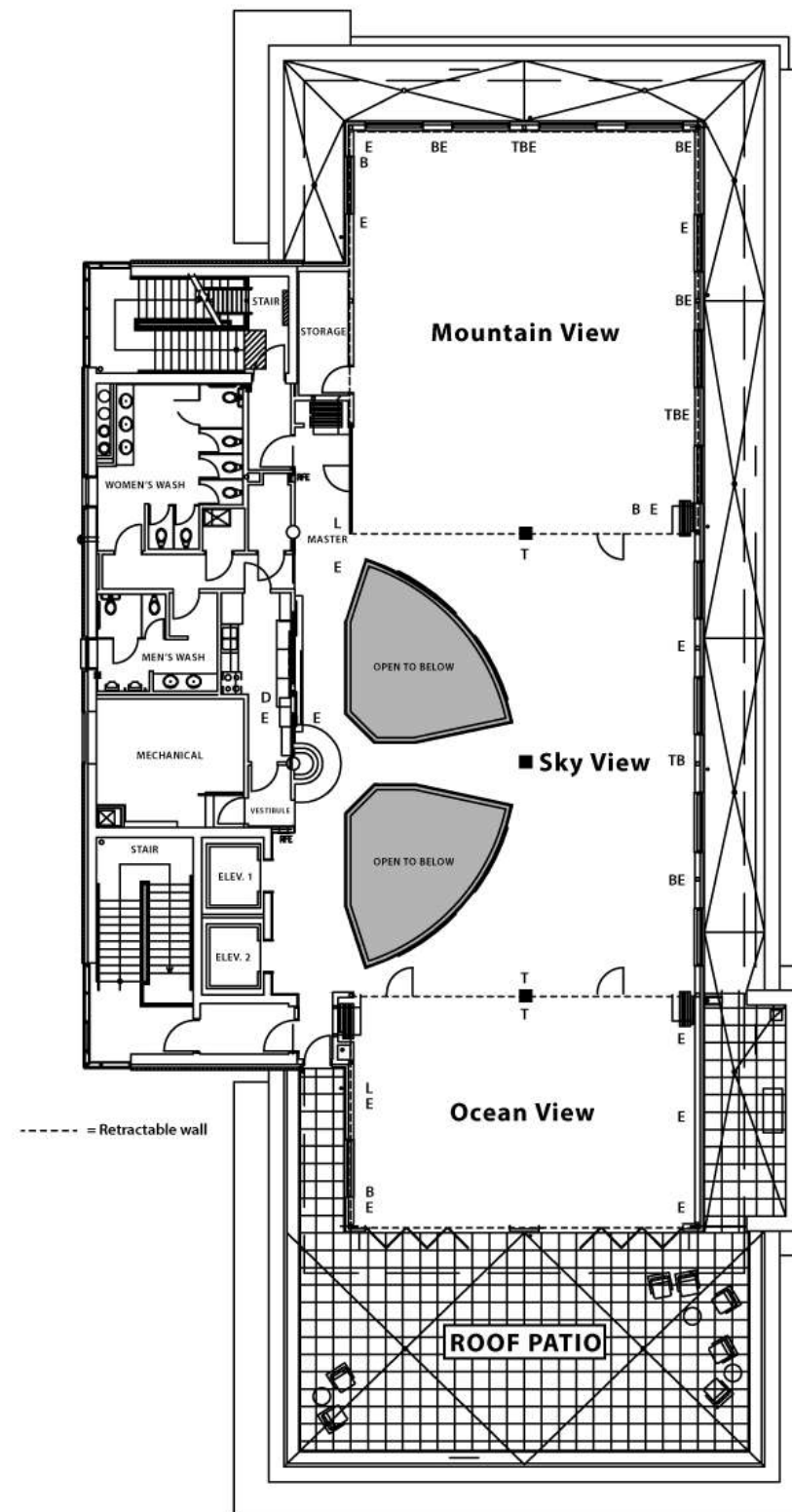
Oct 1- May 31

Full Room rates

- Friday \$3000
- Saturday & Stat Holiday
Weekend, Sundays \$4000

2 Portions of Room rates
(Mountain & Sky View or
Ocean & Sky View)

- Friday \$2000
- Saturday & Stat Holiday
Weekend, Sundays \$3000



LEVEL 5 FLOOR PLAN - The View

All of Our Meetings Spaces

Include:

- natural light
- motorized blinds
- variable overhead lighting
- wireless Internet
- access to a full array of audio visual aids
- access to a kitchen server with a sink, fridge and stove
- elevator (lockable for load-in and load-out) access directly into the room from street level and underground parkade.

Key for floorplan:

C - cable outlet

T - telephone outlet

E - electrical outlet

M - microphone jack

H - high-speed Internet
connection

Capacity

Maximum of 180 people for a sit-down dinner with dancing.

Maximum of 200 people for a reception style event or theatre style seating.

The View can be divided into smaller spaces for smaller events.

Please contact the Rental Manager for further details.



Included in Venue Rental Fee

The following items are included in the rental rate:

- tables (round tables, rectangular tables and cocktail tables)
- chairs (from the venue)
- parking (up to 100 stalls) after 5:00 PM weekdays, and all day on weekends
- use of the 1200 square foot patio
- coat racks
- set-up and tear down of the venue's chairs and tables
- building manager/attendant onsite for the duration of your event

Not Included in Venue Rental Fee

Catering, beverage, music, SOCAN fee, ReSound fee, AV technician service fee (if applicable) and all equipment rentals including dance floors, linens, china, cutlery and glassware.



Available Rental Days

Private Rentals available during the following times:

- Fridays: 5:00 pm onwards
- Saturdays: all day
- Sundays: all day

Bar & Beverages

Open, Host or Cash bar Available upon request

- Selections of BC Red & White wine
- Soft drinks/pops
- Local Craft Beers & Cider
- Liquor service
- Selection of Cocktail

Forage Catering - Reception Package

The Chilcotin - \$40 per person
(minimum 20 people)

Passed Canapes (3 pieces total per
person, 3 selections)

- Roast beet, beet hummus, roast hazelnuts (V, GF, DF)
- Medjool dates, tiger blue cheese, walnuts. (V, GF)
- Albacore tuna Tataki, ponzu, black sesame (GF, DF)
- Chicken satay, spicy hazelnuts sauce (GF, DF)
- Stuffed wild mushroom arancini, bocconcini, truffle oil
- Duck liver parfait, seasonal preserves, butted toast

Platters

- Charcuterie - cured and smoked meats, cold cuts, house-made IPA mustard, pickled vegetables
- BC artisan cheese board, selection of breads and crackers, fresh and dried fruit, roast nuts (V)
- Fresh vegetables crudités, herbs dips (GF, V, DF)

Forage Catering - Reception Package

The Gulf Islands - \$55 per person
(minimum 20 people)

Passed Items (5 pieces total per person, 3
selections)

- Fresh shucked oyster, bull kelp mignonette (GF, DF)
- Roast beet, beet hummus, roast hazelnuts (V, GF, DF)
- Dungeness crab tartlet, masago, limoncello crème.
- Mini bison sliders, aged cheddar, burger sauce pickles
- Albacore tuna poke, puffed nori, sesame soy, BC kelp, pickled cucumber (GF, DF)
- BBQ mini bison meatball, raclette, onion relish

Platters

- Charcuterie - cured and smoked meats, house-made IPA mustard, pickled vegetables
- BC artisan cheese board, selection of breads and crackers, fresh and dried fruit, roast nuts (V)
- Grilled vegetables antipasto, house-made pickles, balsamic reduction (V, GF, DF)

Forage Catering - Reception Add- ons

Platters

- Ocean Wise seafood platter- wild salmon, marinated Vancouver Island mussels and clams, halibut candy, ling cod brandade (GF) **\$26 per person**
- Grilled vegetable antipasto and dips, hummus, baba ghanoush, tomato chutney, breads, garlic naan, house-made pickles, balsamic reduction **\$17 per person**
- Wild salmon - cured and smoked, herb cream cheese, shaved onions, capers, lemon (GF) **\$19 per person**
- Best of local farms vegetables: chef's choice of best in season, grilled, roasted or raw, honey fromage frais, hazelnuts, mushrooms. **\$21 per person**
- Assortment of desserts from Forage Pastries **\$18 per person**

Forage Catering - Passed Canapes

Sold per dozen, with a 2-dozen minimum per canape selection

(c) - cold

(h) - hot / warm

Anytime Canape

- (c) Dungeness crab tartlet, masago, limoncello crème. DF - \$70 per dozen
- (c) Tuna poke, puffed nori, sesame soy, BC kelp, pickled cucumber. GF, DF - \$65 per dozen
- (c) Medjool dates, tiger blue cheese, walnuts. V, GF - \$58 per dozen
- (c) Salmon crudo, fromage frais, smoked salmon caviar. GF - \$64 per dozen
- (c) Seasonal Vancouver Island oyster, BC kelp mignotte. GF, DF - \$68 per dozen
- (c) Roast beet, beet hummus, roast hazelnuts. DF, GF, V - \$56 per dozen
- (c) Albacore tuna Tataki, ponzu, black sesame GF, DF - \$65 per dozen

Forage Catering - Passed Canapes

- (h) Mini bison sliders, aged cheddar, burger sauce pickles - \$63 per dozen
- (h) Fried bannock, spicy honey. DF - \$53 per dozen
- (h) Stuffed mushroom arancini, bocconcini, truffle oil GF V - \$60 per dozen
- (h) Chicken satay, spicy hazelnut sauce - \$63 per dozen
- (h) BBQ mini bison meatball, raclette, onion relish. - \$63 per dozen

Fall / Winter Canape (September - February when ingredients are in season)

- Duck liver parfait, seasonal preserves, butted toast - \$68 per dozen
- Chanterelle, goat cheese, grilled sourdough . V - \$60 per dozen

Forage Catering - Passed Canapes

Spring Canape (March - May when ingredients are in season)

- Dungeness crab cakes, preserved lemon arugula aioli - \$70 per dozen
- Spring pea tartlet, mint, whipped Neufchatel cheese. V - \$56 per dozen
- BC spot prawn, lime and tomato salsa, cucumber. GF DF - \$72 per dozen

Summer Canape (June - August when ingredients are in season)

- Zucchini blossom, Dungeness crab, fromage frais - \$72 per dozen
- Candied bacon wrapped mission figs, goat cheese - \$58 per dozen
- Olive oil poached sungold tomato, ricotta, basil, brioche. V - \$60 per dozen
- Bison tartar, egg yolk, capers, mustard, buttered toast - \$63 per dozen

Forage Catering - Passed Canapes

Desserts Canapes

- Frazer Valley blueberry tartlet, elderflower - \$66 per dozen
- Mini Neufchatel cheese puff - \$66 per dozen
- Lemon Sabayon tart, meringue - \$66 per dozen
- Chocolate mousse tart, raspberry gel - \$66 per dozen



Forage Catering - Chef Action Stations

Our Chef will be delighted to make the show at your wedding.

- Fresh-shucked Vancouver Island oysters, traditional accompaniments \$18 per person
- Roasted Pemberton Meadows beef carvery, assorted mini dinner rolls, horseradish, mustards, red wine jus \$28 per person
- Seasonal risotto, Arborio rice, seasonal mushrooms, charmesan cheese \$20 per person
- Porchetta, Frazer Valley pork belly with grand fir gremolata, crackling, salsa verde, ciabatta bread \$26 per person

Forage Catering - Food Station

The perfect treats for a late night snack

- Taco Bar - pulled pork, chipotle braised chicken, queso fresco, salsa verde, pickled onions, cilantro crema, corn tortillas. GF - \$21 per person
- Poke Bar - sushi rice, albacore tuna, sesame seeds, cucumber green onion, cilantro, seaweed, edamame, poke sauce. GF - \$23 per person



Forage Catering - Food Menu

Wedding Dinner Experience

Menus can be buffet, family-style or plated
(upcharge of \$3 per person for plated)

2 cold, 2 hot + dessert \$89 per person

Additional salad +\$9 per person

Additional entrée +\$15 per person

Minimum 20 people, otherwise +\$4/ per person. Upcharges, taxes, gratuities and service charges are not included in these prices.

GF - gluten free

DF - dairy free

V - vegetarian

VGN - vegan

Cold Options (Select 2)

- Organic mixed greens salad, selection of house made dressings GF DF V
- Sesame soy vegetable slaw, shaved cabbage, carrot, pumpkin seeds, peppers, green onion GF DF VGN
- Cucumber and feta cheese salad, jalapeno, red onion, roasted hazelnut, cilantro GF V

Forage Catering - Food Menu

- Nugget potato salad, hard-boiled free-range eggs, charred scallions, chopped herbs, Dijon mustard, pickled onion GF, DF, V
- Panzanella salad, Tuscan bread, tomato, romaine, roasted garlic, parmesan, torn basil V
- Vegetarian Caesar salad, romaine hearts, parmesan, gluten free croutons GF V
- Charred kale, brie and honey dressing, caramelized apples, roasted hazelnuts (\$3 per person upcharge) GF V
- Marinated mushroom and roasted pepper salad, shimeji, cremini, oyster mushroom, arugula, Okanagan crumbled goat cheese. (\$8 per person upcharge)
- Grilled vegetable antipasto and dips, hummus, baba ghanoush, tomato chutney, flatbreads, garlic naan, house made pickles, balsamic reduction (\$8 per person upcharge) V

Forage Catering - Food Menu

- Charcuterie and cold cuts, cured and smoked meats, IPA mustard, house made pickles, breads and crackers
- Thai style pulled chicken and farfalle, chopped kale, coconut peanut dressing, cherry tomatoes, pickled cucumber, mint and basil. DF
- Ocean Wise seafood platter, prawns, smoked salmon, scallops, mussels and clams, cured tuna (\$8 per person upcharge) GF DF
- Albacore tuna poke bowl, sushi rice, cucumber, sweet onion, pickled kelp, sweet GF soy, sesame seeds, scallions (\$8 per person upcharge) GF DF
- Best of local farms vegetables, chef's choice of best in season, grilled, roasted or raw, honey fromage frais, hazelnut mushroom "soil" (only available during spring and summer) GF V

Forage Catering - Food Menu

Hot Entrées (Select 2)

- Roasted Fraser Valley chicken, sweet potato gratin, spiced plum sauce GF
- Red wine braised duck legs, pickled huckleberries, brown butter jasmine rice, hazelnuts GF
- Soy braised Fraser Valley chicken, gai lan, ginger and scallion confit, jasmine rice. DF
- Grilled chicken cacciatore, roasted red pepper, Italian parsley, rosemary, lemon EVOO GF DF
- Oven roasted wild Ocean Wise salmon, celeriac remoulade, mixed grain and rice pilaf GF
- Halibut and prawn paella, pork chorizo, chopped kale, saffron rice GF DF
- Steamed Pacific lingcod, cured ham, spinach, Chinese olive vegetable fried rice. GF DF
- Award winning Ocean Wise BBQ duck and clam chowder, fried bannock (\$8 per person upcharge)

Forage Catering - Food Menu

- Baked Gindara sablefish, seaweed and short grain rice cakes, ponzu reduction (\$8 per person upcharge)
- Gluten free squid ink marbled gnocchi, octopus, pork chorizo, spicy tomato sauce, tempura pearls, EVOO GF DF (\$8 per person upcharge)
- Smoked Gelderman Farms pork shoulder, apple chutney, parsnip and potato puree GF
- Roasted Gelderman Farms pork belly with crackling, rhubarb and spring onion preserve, smashed new potatoes GF DF
- Traditional Italian style bison meatballs, parmesan, basil, tomato sauce.
- Lamb masala, lentil du puy, fennel, mint yogurt, tomato chutney (\$8 per person upcharge) GF
- Slow cooked boneless short ribs, smoked onion ragout, crispy potatoes (\$12 per person upcharge) GF DF

Forage Catering - Food Menu

- Roasted mushroom and kale lasagna, trio of cheese, ricotta, parmesan, mozzarella V
- Squash biryani, mixed vegetables, masala, cauliflower, oven dried cranberries GF DF VGN
- Tofu and seasonal vegetable stir fry, king oyster mushroom, Yi noodles (egg noodles) DF V
- Vegan nut roast, candied pumpkin seeds, miso gravy, pomme puree (\$8 per person upcharge) GF DF VGN



Forage Catering - Food Menu

Forage Catering - Food Menu

Forage Catering - Food Menu

Fall/Winter Additional Hot Selections

(September - February when ingredients are in season)

- Butternut squash ravioli, BC riesling and garlic cream, hazelnut praline, fried parsnip V
- Beetroot risotto, butter basted cabbage, farm carrots, brussel sprouts GF V
- Traditional French coq au vin, Fraser Valley roosters, lardons, pinot noir, farm vegetables
- Confit of pork belly, braising greens, quince vinaigrette, mashed Yukon Gold potatoes GF
- Chanterelle mushroom and duck confit bake on zucchini, white wine butter sauce, toasted sourdough V

Spring Additional Hot Selections

(March - May when ingredients are in season)

- Soy braised Fraser Valley chicken, asparagus, ginger and scallion confit, jasmine rice DF
- Hot smoked wild salmon, lemon fromage frais, spring peas and leek risotto GF
- Morel mushroom and bison shepherd's pie, spring pea, bone marrow gravy (\$8 per person upcharge) GF
- BC spot prawn paella, clams and mussels, Spanish chorizo, saffron rice (\$12 per person upcharge) GF DF

Summer Additional Hot Selections

(June - August when ingredients are in season)

- Summer squash and eggplant ratatouille, roasted Chilliwack corn, smoked tomato marinara GF DF VGN
- BC spot prawn paella, clams and mussels, Spanish chorizo, saffron rice. (\$12 per person upcharge) GF DF
- Smoked BC beef brisket, kimchi BBQ sauce, baked beans, grilled asparagus GF DF
- BBQ pulled Yarrow Meadows chicken, spicy Chilliwack corn and tomato salsa, bake russet potatoes, sour cream, scallions GF
- Vegan lobster mushroom and asparagus paella, summer farm vegetables, crispy tofu puffs GF DF VGN

Desserts

- Selection of seasonal desserts from our pastry kitchen. Please ask for current dessert items.

