



elopement and rehearsal wedding packages



elopment and rehearsal

WELCOME RECEPTION

\$35.00 per person (15 PERSON MINIMUM)

Flavored water station

Smoked salmon

Served on a rye cranberry cracker, with mustard butter and pickled onion

Roast turkey toast

Brie spread, fresh strawberries

Mushroom caps roasted vegetables

Served with goat cheese **GF**

Pemberton beef tenderloin

Served on mini yorkshire pudding horseradish crème fraiche

Charcuterie platter

Imported cheese platter

Crudité platter

DELUXE RECEPTION

\$60.00 per person (25 PERSON MINIMUM)

Flavored water station

Sesame cone albacore tuna tartar

Wasabi, sesame oil and micro greens

Pemberton beef tenderloin

Served on mini yorkshire pudding horseradish crème fraiche vegetable

Quinoa falafel 'lollipops'

Chimichurri sauce **GF / VG**

Duck confit sausage rolls

Duck confit, puff pastry, house mustard

Crabcake

Rock crab, shrimp, chipotle aioli

Antipasto platter

Grilled marinated vegetables, bocconcini, olives, artichokes, salami

Crudité platter

Fresh cut seasonal vegetables with house made dips

Local artisan cheese

A selection of local bc cheese with orchard fruit chutneys, crisps and crackers

Oyster platter (2pcs/person)

Served with champagne mignonette, lemon wedges, horseradish and hot sauces

Menu includes welcome drink



elopment and rehearsal

BUFFET ELOPEMENT DINNER/ REHEARSAL DINNER

\$89.00 per person (10 PERSON MINIMUM, 49 PERSON MAX)

Served with warm crusty baguette

SALADS

Add \$5.00 per person for an additional salad choice

SELECT TWO

Strawberry spinach

Candied pecans, goat cheese, poppy seed dressing **GF / V**

Hand cut greens shaved vegetables

Candied seeds, balsamic dressing **GF / VG**

Quinoa with fresh apple

Cranberry, watercress, citrus dressing **GF / VG**

Chopped tomato olives

Capers, feta, rusks, parsley red wine vinaigrette **V**

Spinach & kale caesar

Classic house-made dressing, croissant croutons, parmesan cheese, and white balsamic drizzle

ENTRÉES

Add \$10.00 per person for an additional entree choice

SELECT TWO

West coast salmon

Served with maple dijon bourbon glazed **GF**

Slow braised 63 acres beef

Shaved thin, with balsamic thyme jus and pepper Boursin **GF**

Farmcrest chicken herb marinated

Crispy prosciutto **GF**

Buttermilk fried chicken

Served with jalapeño honey glaze **GF**

Squash and sage ravioli

Almond pesto **V**

Italian vegan sausages

Served with wild mushrooms on a white bean cassoulet **GF / VG**

SIDES

Roasted seasonal vegetables **GF / VG**

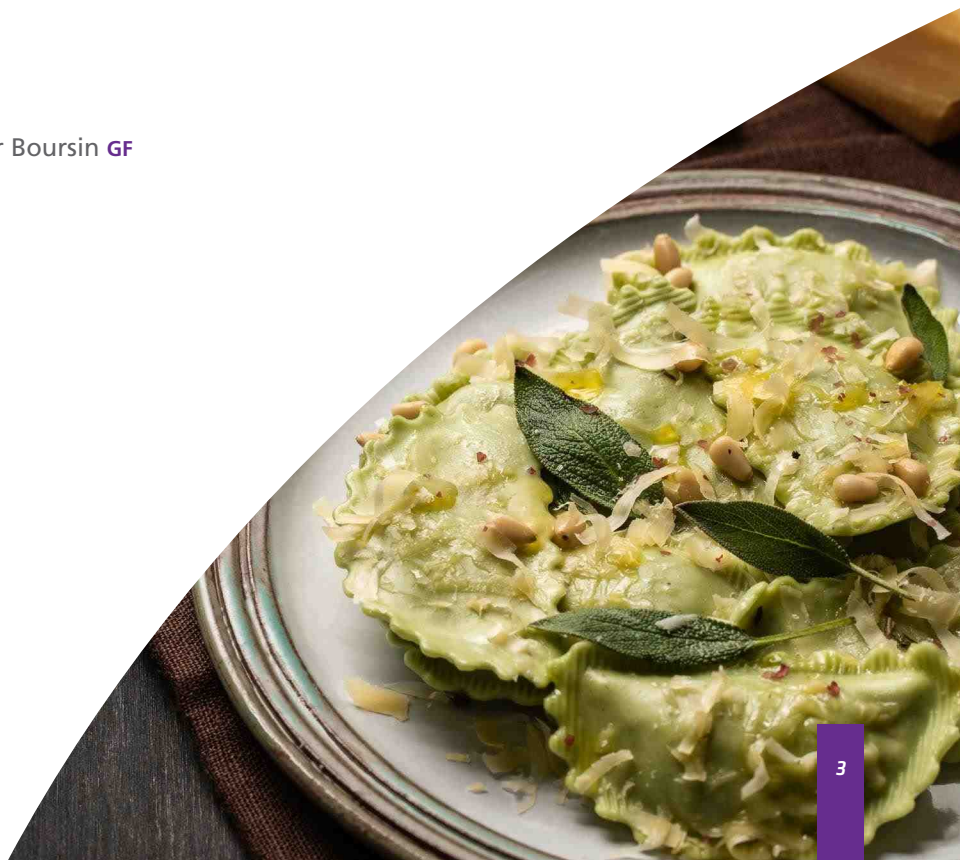
Creamy garlic thyme mashed potatoes

DESSERTS

Lemon bars **V**

Sticky toffee pudding cake **V**

Seasonal sliced fruit platter **GF / VG**



banquet wines

WHITE

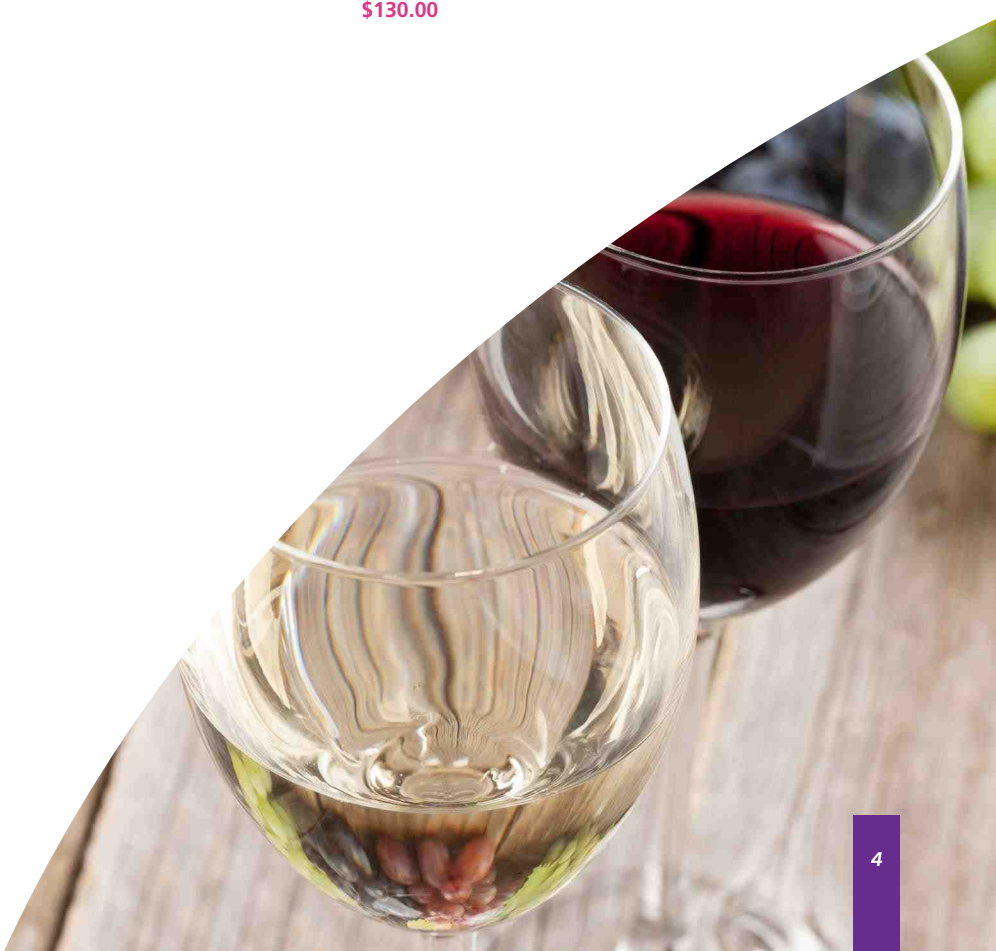
Peller Estate VQA, Sauvignon Blanc, British Columbia	\$48.00
Red Rooster, Pinot Blanc, British Columbia	\$50.00
Sandhill , Sauvignon Blanc, British Columbia	\$57.00
Sandhill Pinot Gris, British Columbia	\$57.00
Gray Monk, Ehrenfelser, British Columbia	\$50.00
Burrowing Owl, Chardonnay, British Columbia	\$77.50

RED

Peller Estate Vqa, Cabernet Merlot, British Columbia	\$48.00
Red Rooster, Merlot, British Columbia	\$54.00
Sandhill, Cabernet Merlot, British Columbia	\$58.00
Quails Gate, Pinot Noir, British Columbia	\$60.00
Burrowing Owl, Syrah, British Columbia	\$77.00

BUBBLES

Bottega Prosecco, Italy	\$55.00
Chamdeville, France	\$55.00
Veuve Cliquot, France	\$130.00



banquet bar

	HOST	CASH
Deluxe cocktails	\$10.00	\$11.00
House wine by the glass	\$10.00	\$11.00
Local beer	\$10.00	\$11.00
Local craft & import	\$10.50	\$10.00
Bottled beer coolers & ciders	\$10.50	\$11.00
Soft drinks or juices	\$6.00	\$7.50
Mineral water	\$8.00	\$8.50
Liqueurs	\$13.50	\$14.50
Martinis & specialty cocktails	\$15.50	\$16.00

Fruit punch **\$135.00 per gallon 1 gallon | serves 30 guests**

Liquor punch **\$210.00 per gallon 1 gallon | serves 30 guests**

Sparkling wine punch **\$200.00 per gallon 1 gallon | serves 30 guest**

HOST BAR

All beverages consumed are to be paid for by the host. Host prices are subject to an additional 6.5% Administration Fee, 12% Gratuities, 5% gst and 10% pst. We recommend one host bar per 75 people. Should consumption be less than \$400.00 In sales per bartender, A bartender fee of \$150.00 Will apply to each bar (\$250.00 On statutory holidays)

CASH BAR

Guests are responsible for paying for their own beverages. Cash prices include taxes. Should consumption be less than \$400.00 In sales per bartender, a bartender fee of \$150.0 (\$250 On statutory holidays) will apply and a cashier fee of \$100.00 (\$150.00 On statutory holidays) will apply per bar and cashier station.

booking guidelines

FUNCTION GUARANTEES

THE HOTEL REQUIRES AN APPROXIMATE GUEST COUNT 30 DAYS PRIOR TO THE EVENT DATE. BANQUET EVENT ORDERS (BEO'S) WILL BE ISSUED 10 DAYS PRIOR TO YOUR EVENT. BEO'S NEED TO BE SIGNED AND RETURNED A MINIMUM OF 7 BUSINESS DAYS PRIOR TO YOUR EVENT.

A FINAL GUARANTEE IS REQUIRED 3 BUSINESS DAYS PRIOR TO THE EVENT AND THIS IS TO INCLUDE PRE-SELECTIONS OF MEALS AND DIETARY RESTRICTIONS. IF THE GUARANTEE IS NOT RECEIVED ON TIME, THE HOTEL RESERVES THE RIGHT TO PREPARE AND CHARGE FOR THE ORIGINAL NUMBER CONTRACTED, OR THE ACTUAL NUMBER OF GUESTS, WHICHEVER IS GREATER.

THE HOTEL WILL PREPARE 3% ABOVE THE GUARANTEE NUMBER. SHOULD THE NUMBER OF GUESTS ATTENDING THE FUNCTION DIFFER FROM THE ORIGINAL CONTRACT, THE HOTEL RESERVES THE RIGHT TO PROVIDE AN ALTERNATE FUNCTION ROOM.

IF THE AGREED UPON ROOM SET UP NOTED ON THE BEO IS CHANGED AFTER A ROOM HAS BEEN SET OR WITHIN 24 HOURS AN ADDITIONAL LABOUR CHARGE OF \$40 per STAFF, per HOUR MAY APPLY FOR ANY REQUESTED CHANGES.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. PRICES WILL BE CONFIRMED NO MORE THAN FOUR MONTHS PRIOR TO THE FUNCTION DATE.

ALL FOOD & BEVERAGE CONSUMED IN THE HOTEL IS TO BE PROVIDED BY THE COAST COAL HARBOUR VANCOUVER HOTEL BY APA

DUE TO LICENSING REQUIREMENTS AND QUALITY CONTROL ISSUES, ALL FOOD AND BEVERAGE TO BE SERVED ON HOTEL PROPERTY MUST BE SUPPLIED AND PREPARED BY COAST COAL HARBOUR VANCOUVER HOTEL BY APA. IN ACCORDANCE WITH BC LIQUOR LAWS, ALL ALCOHOLIC BEVERAGES CONSUMED IN LICENSED AREAS MUST BE PURCHASED BY THE HOTEL THROUGH THE BC LIQUOR DISTRIBUTION BOARD; LIQUOR SERVICE IS NOT PERMITTED AFTER 1:00AM, 12:00AM ON SUNDAYS & HOLIDAYS

ALLERGIES

IN THE EVENT THAT ANY GUEST IN YOUR GROUP HAS FOOD ALLERGIES THE CLIENT SHALL PROVIDE THE HOTEL, IN WRITING, THE DETAILS INCLUDING NAMES AND NATURE OF THEIR ALLERGIES. SPECIAL DIETARY RESTRICTIONS MAY BE MET IF NOTIFIED 72 HOURS PRIOR TO THE EVENT. WE UNDERTAKE TO PROVIDE, UPON REQUEST, FULL INFORMATION ON THE INGREDIENTS OF ANY ITEMS SERVED TO YOUR GROUP.

CANCELLATION POLICY

CANCELLATION OF A CONFIRMED EVENT LESS THAN 30 DAYS PRIOR TO THE START DATE WILL RESULT IN A CANCELLATION CHARGE OF 100% OF THE TOTAL CHARGES. CANCELLATIONS MUST BE RECEIVED IN WRITING TO THE ATTENTION OF THE CATERING MANAGER.

AUDIO VISUAL AND OUTSIDE AUDIO VISUAL FEE

WE PROVIDE FULL AUDIO SERVICES THROUGH ENCORE. IN THE EVENT THAT YOU WANT TO PROVIDE YOUR OWN AV SUPPLIER AN ADDITIONAL CHARGE WILL APPLY. PLEASE ASK YOUR CATERING MANAGER FOR DETAILS.

MUSIC TARIFFS

SOCAN, THE SOCIETY OF COMPOSERS, AUTHORS, AND MUSIC PUBLISHERS OF CANADA AND RE:SOUND, THE CANADIAN NOT-FOR-PROFIT MUSIC LICENSING COMPANY DEDICATED TO OBTAINING FAIR COMPENSATION FOR ARTIST AND RECORDING COMPANIES FOR THEIR PERFORMANCE RIGHTS HAS A LICENSE FEE FOR EACH EVENT HELD WHERE MUSIC IS PLAYED, LIVE OR RECORDED. THESE FEES ARE COLLECTED BY THE HOTEL AND SUBMITTED TO SOCAN AND RE: SOUND DIRECTLY. ALL MUSIC TARIFF FEES ARE CHARGED BASED ON THE FUNCTION ROOM OF THE EVENT. YOUR CATERING MANAGER CAN PROVIDE YOU WITH DETAILED PRICING PERTAINING TO MUSIC TARIFF FEES.

FEES & TAXES

FEES ARE SUBJECT TO CHANGE WITHOUT NOTICE. CURRENT TAXES ARE APPLICABLE AS FOLLOWS:

FOOD: 12% GRATUITY, 6.5% ADMINISTRATION FEE AND

5% GST LABOUR CHARGE: 5% GST

ALCOHOLIC BEVERAGES: 12% GRATUITY, 6.5 ADMINISTRATION FEE % PLUS GST AND 10% PST

MISCELLANEOUS ITEMS: 5% GST AND 7% PST

AUDIO VISUAL: 23% SERVICE CHARGE (APPLICABLE ON EQUIPMENT ONLY) PLUS 5% GST AND 7% PST

ADDITIONAL BANQUET LABOUR: \$40.00 per HOUR MINIMUM 4 HOURS per SERVER PLUS 5% GST

SECURITY

SECURITY ARRANGEMENTS MUST BE CONTRACTED BY THE HOTEL AND INVOICED ACCORDINGLY. ANY EVENTS FOR PERSONS UNDER THE AGE OF 19 YEARS MUST HAVE ONE SECURITY OFFICER per 50 GUESTS, FOR THE DURATION OF THE EVENT.

SIGNAGE

YOUR SIGNAGE MAY ONLY BE DISPLAYED DIRECTLY OUTSIDE YOUR DESIGNATED MEETING ROOM. THE HOTEL RESERVES THE RIGHT TO REMOVE SIGNAGE THAT IS NOT PREPARED IN A PROFESSIONAL MANNER.

booking guidelines

GUEST PACKAGES & BOXES PLUS LOADING BAY

DUE TO LIMITED STORAGE ON PROPERTY, WE CAN ONLY ACCEPT SHIPMENTS 2 DAYS PRIOR TO YOUR EVENT. ALL VENDORS ARE REQUIRED TO ADVISE THE CATERING MANAGER OF THEIR DELIVERY (IN VEHICLE HEIGHT OF 10"10" FOR THE LOADING BAY) ARRANGEMENTS FOR LEFT OVER BOXES MUST BE MADE PRIOR TO YOUR DEPARTURE. THE HOTEL IS NOT RESPONSIBLE FOR DAMAGE TO, OR LOSS OF, ANY ARTICLES LEFT ON THE PREMISES DURING OR FOLLOWING AN EVENT. ALL DELIVERIES MUST BE PROPERLY LABELED. YOUR CATERING AND/ OR BANQUET MANAGER CAN PROVIDE A SHIPPING LABEL FOR YOU. DELIVERIES MUST BE MADE TO THE RECEIVING / LOADING DOCK OF THE HOTEL. THE HOTEL WILL NOT ACCEPT DELIVERIES AT THE FRONT DOOR. UP TO 10 BOXES ARE COMPLIMENTARY. A CHARGE OF \$5.00 PER BOX FOR OVER 10 BOXES. PALLET IS CHARGED \$75 PER PALLET EACH WAY.

THE HOTEL WILL NOT BE RESPONSIBLE FOR EXHIBITS, DISPLAYS AND PRODUCTS LOCKED IN A FUNCTION ROOM. THE HOTEL WILL NOT RECEIVE OR SIGN FOR C.O.D SHIPMENT.

NON-SMOKING HOTEL

ALL FUNCTION ROOMS AND FOYERS ARE DESIGNATED NON-SMOKING IN ACCORDANCE WITH THE CITY OF VANCOUVER BYLAWS.