



GEORGIAN COURT
HOTEL

CATERING & PRIVATE DINING
2024

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CATERING POLICIES & INFORMATION

EVENT GUARANTEES The hotel requires an estimated guest count 14 days prior to your event. It is the sole responsibility of the client to advise the final guaranteed number of guests to the catering manager 5 business days prior to the function. This is the minimum number of guests the client will be charged.

PAYMENT In order to confirm function space on a definite basis, a signed contract with requested credit card information and deposit must be returned to the catering department. Space will not be confirmed without a guarantee of payment. Payment must be made a minimum of 30 days advance of the function. Payment is due in full upon completion of the event.

CANCELLATION Cancellations less than 60 days prior to the event are subject to a cancellation fee of 50% of the room rental. Cancellations within 30 days of the event are subject to 100% of the room rental.

FOOD & BEVERAGE SUPPLY - As our private function spaces are licensed all food and all food and beverage must be supplied exclusively through the hotel. If outside food / beverage is brought into our private function rooms, a \$400 fee per day will automatically be charged to the final invoice.

LEFTOVER FOOD - Due to food and health regulations, no left over food can be taken from the contracted event space.

BAR GUIDELINES - All alcoholic beverages must be purchased and served by the hotel or restaurant. Corkage is prohibited in all banquet facilities within the hotel.

SECURITY - While we do our best to maintain a high level of security, the hotel and restaurant cannot assume liability or responsibility of damage or loss of personal property or equipment left in any meeting room.



PERFECT LITTLE MEETING PACKAGE

95 PP

BREAKFAST

- Orange juice
- Seasonal fresh fruit platter
- A selection of breakfast pastries, muffins & croissants
- butter, preserves & honey
- Regular fresh brewed coffee
- Traditional & herbal tea

MORNING BREAK

- Regular fresh brewed coffee

SELECT ONE LUNCH OPTION

WRAP LUNCH BUFFET

- Garden salad
- Tomato & red onion salad
- Italian deli wrap
- Pesto chicken wrap
- Veggie & goat cheese wrap
- Mini dessert bites
- Coffee & tea

THE ITALIAN

- Caesar salad
- Garden salad
- Meat lasagna
- Sliced fresh fruit platter
- Focaccia bread
- Coffee & tea

WELLNESS BUFFET

- Beet & arugula salad
- Garden salad
- Warm grilled chicken breast XVO & lime
- Grilled vegetable antipasto with pesto dip
- Sliced fresh fruit platter
- Coffee & tea

SELECT ONE BREAK OPTION

HEALTH KICK

- Sliced fresh fruit platter
- Individual yogurt
- Coffee & Tea

VEGGIE

- Vegetable crudité with ranch dip
- Coffee & Tea

SWEET TOOTH

- Jumbo house baked cookies
- Coffee & tea

Mezzanine Terrace & Club Room - 20 person minimum

Boardroom - 10 person minimum

Gluten Free & Vegan options available for an additional fee



DELUXE PERFECT LITTLE MEETING PACKAGE

105 PP

BREAKFAST

- Orange & apple juice
- Seasonal fresh fruit platter
- A selection of breakfast pastries, muffins & croissants
- Scrambled eggs
- Maple smoked bacon & savory sausages
- Country style potatoes
- butter, preserves & honey
- Regular fresh brewed coffee
- Traditional & Herbal Tea

MORNING BREAK

- Regular fresh brewed coffee & tea

SELECT ONE LUNCH OPTION

WRAP LUNCH BUFFET

- Garden salad
- Roasted vegetable antipasto with pesto dip
- Chicken parmesan with marinara
- Baked penne pasta
- Focaccia bread
- Sliced fresh fruit platter
- Coffee & tea

THE WEST COAST

- Spinach salad
- Tomato & red onion salad
- Grilled salmon with citrus sauce (GF)
- Seasonal vegetables
- Roast potatoes
- Focaccia bread
- Mini dessert bites
- Coffee & tea

WELLNESS BUFFET

- Beet & arugula salad
- Garden salad
- Warm grilled chicken breast XVO & lime
- Grilled vegetable antipasto with pesto dip
- Sliced fresh fruit platter
- Coffee & tea

SELECT ONE BREAK OPTION

DIVINE INTERVENTION

- Flourless chocolate torte
- Mini dessert bites
- Coffee & tea

HEALTH KICK

- Sliced fresh fruit platter
- Individual yogurt
- Coffee & tea

MILK & COOKIES

- Jumbo house baked cookies
- 2% milk
- Coffee & tea

Mezzanine Terrace & Club Room - 20 person minimum

Boardroom - 10 person minimum

Gluten Free & Vegan options available for an additional fee

À LA CARTE ENHANCEMENTS

Bowl of potato chips	18	House baked jumbo cookies per dozen	36
Bowl of pretzels	18	Baked goods Danishes, Muffins, Croissants per person	14
Whole fruit per piece	5	Vegetable crudités & dip	12
Sliced fresh fruit platter per person	12	Mini dessert bites per dozen	42
Charcuterie platter pickles & olives per person	16	Cheese platter crackers & fresh fruit per person	22

BREAK PACKAGES PRICE PER PERSON

DIVINE INTERVENTION 18

Flourless chocolate torte mini dessert bites
Coffee & tea

MILK & COOKIES 15

Jumbo house-baked cookies
2% milk
Coffee & Tea

HEALTH KICK 22

Fresh fruit platter
Individual yogurt
Coffee & tea

GOURMET GRAZING 25

A selection of cured meat
local & imported cheese
crackers, bread, pickles & olives

BEVERAGES

Coffee 10 cup thermos regular/decaf	45	Sparkling / Mineral water	4
Traditional & Herbal tea	5	Juice	5
Regular & Diet pop	4	Unlimited Drink Package coffee, tea, pop & juice	15
		Drink Package added to a meeting package	13



BREAKFAST BUFFETS

DELUXE CONTINENTAL

40

Orange & Apple Juice
Sliced fresh fruit platter
Breakfast pastries
Muffins
Croissants
Scrambled eggs
Maple smoked bacon,
butter, preserves
Coffee & Tea

HEALTHY START

50

Orange & Apple Juice
Sliced fresh fruit platter
Breakfast pastries
Muffins
Croissants
Individual yogurt
Roast tomatoes
Egg white frittata with roasted
Mediterranean vegetables
butter, preserves
Coffee & Tea

CANADIAN

45

Orange & Apple Juice
Sliced fresh fruit platter
Breakfast pastries
Muffins
Croissants
Scrambled eggs
Maple smoked bacon
Savory sausages
Country potatoes
Butter, preserves
Coffee & Tea

CONTINENTAL


29

Orange Juice
Sliced fresh fruit platter
Breakfast pastries
Muffins
Croissants
Butter, preserves
Coffee & Tea

Mezzanine Terrace & Club Room - 20 person minimum

Boardroom 10 person minimum

Gluten Free & Vegan options available for an additional fee



LUNCH BUFFETS

WELLNESS BUFFET

42

Garden Salad with a variety of dressings
Beet & arugula salad
Warm grilled chicken breast with extra virgin olive oil & lime
Grilled vegetable antipasto with pesto dip
Sliced fresh fruit platter
Individual yogurt
Coffee & Tea

KITSILANO WRAP LUNCH BUFFET

42

Garden salad with a variety of dressings
Spinach salad
Italian deli wrap
Pesto chicken wrap
Roast vegetables & goat cheese wrap
Sliced fresh fruit platter
Mini dessert bites
Coffee & Tea

DELUXE SANDWICH BUFFET

44

Garden salad with a variety of dressings
Pasta salad
Antipasto platter of olives, cocktail onions & pepperoncini
Grilled vegetable antipasto with pesto dip
Roast beef sandwiches
Deli sandwiches
Sliced fresh fruit platter
Coffee & Tea

Mezzanine Terrace & Club Room - 20 person minimum.

Boardroom 10 person minimum

Gluten Free & Vegan options available for an additional fees



LUNCH BUFFETS

SICILIAN

52

Garden Salad with a variety of dressings
Grilled vegetable antipasto with pesto dip
Chicken parmesan with marinara
Baked penne pasta
House baked focaccia bread
Sliced fresh fruit platter
Individual yogurt
Coffee & Tea

WEST COAST

54

Spinach salad
Tomatoe & Red Onion salad
Grilled salmon with citrus sauce (GF)
Seasonal vegetables
Roast potatoes
House baked focaccia bread
Mini dessert bites
Coffee & Tea

THE ITALIAN

50

Garden salad with a variety of dressings
Caesar salad
Meat lasagna
House baked focaccia bread
Sliced fresh fruit platter
Coffee & Tea

*Mezzanine Terrace & Club Room - 20 person minimum.
Boardroom 10 person minimum
Gluten Free & Vegan options available for an additional fees*



LUNCH BUFFETS

FUNGHI

52

Garden Salad with a variety of dressings
Pasta salad
Chicken breast marsala with mushroom sauce
Roast potatoes
Seasonal vegetables
House baked focaccia
Sliced fresh fruit platter
Coffee & Tea

TUSCAN

52

Garden Salad with a variety of dressings
Signature greens - Artisan mixed greens, tomatoes, chickpeas, candied walnuts, feta, cucumber, red onion, pickled cabbage red wine vinaigrette
Tuscan Chicken - Grilled chicken breast with Tuscan vegetables on creamy spinach, capers, and rosé sauce
Roast potatoes
House baked focaccia bread
Fresh fruit platter
Coffee & Tea

HOT SANDWICH

52

Pesto pasta salad
Caesar salad
Greek salad
Roast beef sandwich on filione
Tuscan grilled cheese sandwich on baguette
Chicken & brie sandwich on baguette
Sliced fresh fruit platter
Individual yogurt
Coffee & Tea

Mezzanine Terrace & Club Room - 20 person minimum.

Boardroom 10 person minimum

Gluten Free & Vegan options available for an additional fees



PLATED LUNCH

ROMA 52

Garden Salad

Mixed greens, cherry tomato, cucumber, carrot & balsamic dressing

Rigatoni Salciccia

Italian sausage, tomato sauce, cherry tomatoes

Chocolate torte

Flourless chocolate cake & chocolate ganache

MILANO 58

Caesar Salad

Artisan romaine, soft boiled egg, polenta croutons, crisp pancetta

Chicken Linguine

Sautéed chicken, sun-dried tomato, cream, cherry tomatoes, herb butter

Cheesecake

Apricot glaze, cherry compote

VENETIAN 66

signature greens

Artisan mixed greens, tomatoes, chickpeas, candied walnuts, feta, cucumbers, red onion, pickled cabbage, red wine mustard vinaigrette

Seared salmon

Rosemary baby potatoes, grilled seasonal vegetables, citrus salsa verde

Tiramisu

Classic dessert made with espresso-dipped ladyfingers, disaronno, mascarpone & cream

All menus include house-baked bread, coffee/tea

***Mezzanine Terrace & Club Room - 30 person minimum
Gluten Free & Vegan options available for an additional fees***



DINNER BUFFETS

GEORGE VANCOUVER

85

- Garden Salad
- Caesar salad
- Tomato & bocconcini salad
- Marsala chicken with mushroom sauce
- Roasted Vegetables
- Herb Roasted Potatoes
- House-baked focaccia bread
- A selection of assorted mini desserts
- Fresh Fruit Platter
- Coffee / Tea

LORD STANLEY

100

- Garden Salad
- Tomato & red onion salad
- Grilled vegetable antipasto with pesto dip
- Antipasto platter with cured italian meats, olives & pepperoncini
- BC salmon with citrus sauce
- Marsala chicken with mushroom sauce
- Roasted Vegetables
- Herb Roasted Potatoes
- House-baked focaccia bread
- A selection of assorted mini desserts
- Fresh Fruit Platter
- Coffee / Tea



DINNER BUFFETS

QUEEN VICTORIA BUFFET

125

Garden Salad
Signature greens
Tomato & red onion salad

Grilled vegetable antipasto with pesto dip
Antipasto platter with cured Italian meats, olives & pepperoncini
Smoked salmon & marinated prawns

Mustard crusted prime rib
Salmon & prawns with citrus sauce

Roasted Vegetables
Herb Roasted Potatoes
House-baked focaccia bread

Chocolate mousse
Tiramisu
Fresh Fruit Platter
Coffee / Tea

**Prime rib station 12 pp | Oysters - market price
Grilled prawns 8 pp | Cheeseboard 10 pp**

*All buffet dinners are for a minimum of 40 persons.
Gluten Free & Vegan options available for an additional fees*



PLATED DINNERS

STANLEY PARK

68

Caesar salad

Artisan romaine, soft boiled egg, polenta croutons, crisp pancetta
or

Minestrone soup

Classic tomato broth, fresh vegetables, herb butter



Chicken Linguine

Sautéed chicken, sun-dried tomato, cream, cherry tomatoes, herb butter
or

Rigatoni Salsiccia

Italian sausage, tomato sauce, cherry tomatoes

or

Seared salmon

Rosemary baby potatoes, grilled seasonal vegetables, citrus salsa verde



Chocolate torte

Flourless chocolate cake & chocolate ganache

or

Soffio al limone

Vanilla bean & lemon mousse

Coffee / Tea

35 person minimum for all plated dinners

Gluten Free & Vegan options available for an additional fees



PLATED DINNERS

SEAWALL

68

Garlic prawns

House-made herb butter, grilled focaccia

or

Signature greens

Artisan mixed greens, tomatoes, chickpeas, candied walnuts, feta, cucumbers,
Red onion, pickled cabbage, red wine mustard vinaigrette



Lamb shank

Braised lamb shank, broccolini, risotto bianco

or

Chicken marsala

Chicken breast, marsala and mushroom sauce, seasonal vegetables, rosemary baby potatoes

or

Seared salmon

Rosemary baby potatoes, grilled seasonal vegetables, citrus salsa verde



Chocolate torte

Flourless chocolate cake & chocolate ganache

or

Tiramisu

Classic dessert made with espresso-dipped ladyfingers, disaronno, mascarpone & cream

Coffee / Tea

*35 person minimum for all plated dinners
Gluten Free & Vegan options available for an additional fees*

SWEET STUFF

House baked jumbo cookies
36 per dozen

Fresh fruit platter
12 pp

Vanilla bean cheesecake
12.5pp

Tiramisu platter
12.5 pp

Dessert Bites Platter
(based on availability)
42 per dozen

BANQUET BAR

Alcoholic Beverages

Highball (10z) **7.40**

Beer- domestic **7.17**

Beer- imported **8.05**

Cider **8.05**

Wine- house red & white **8.70**

Liqueurs (10z) **8.25**

Non-Alcoholic Beverages

Non-Alcoholic Beer **5**

Soft Drinks **4**

Fruit Juices **5**

Mineral Water-sparkling/flat **4**

Hosted Bar

All beverages consumed are paid for by the host. A bartender is complimentary if beverage consumption exceeds \$300.00 per bar (excluding tax & service) Otherwise, a bartender labour charge of \$90.00 (per 3 hours of bartending services) will apply plus beverage consumption. Additional bartending services may be added at \$30 per hour. All host bar prices are subject to a 18% gratuity plus applicable taxes.

Cash Bar

All guests are responsible for paying for their own beverages. Applicable taxes will be added to cash bar prices.



SMALL BITES

COLD

- Caprese skewers, fresh basil, bocconcini, olive oil, balsamic glaze 44
- Beetroot cured salmon, salmon paté, root vegetable salad and thyme crackers 46
- Red onion marmalade tarts with blue cheese, confit walnut & pear 42
- Toasted polenta, cornish curd cheesecake, wild berries 42
- Citrus poached red prawn, tomato horseradish sauce 50
- Vine ripened tomato bruschetta, herb butter crostini 44
- Proscuitto wrapped grilled asparagus, lemon aioli 50
- Goat cheese sesame bon bon, caramelized onion and fig crostini 42
- Smoked sockeye salmon, cucumber, lemon cream cheese, dill 48
- Goat cheese, caramelized onion and fig crostini 46

Price per dozen minimum order 3 dozen



SMALL BITES

HOT

- Arancini crisp risotto balls, pomodoro sauce 42
- Crispy chicken, delectable mustard mayonnaise 48
- Spinach ricotta filo parcels, spiced yogurt 42
- Frankie's signature meatballs, tomato basil sauce 44
- Sweet & sour prawns, ginger and pink pepper, roast garlic aioli 50
- Vegetarian spring rolls, sweet chili dip 44
- Parmesan chicken skewers 48
- Pacific crab cakes, lemon caper aioli 52
- Roasted red prawn & chorizo skewers, roast garlic aioli 50

Price per dozen minimum order 3 dozen



PRICE PER PERSON

MINIMUM 20

SERVED PLATTER STYLE

FOR THE TABLE

Seasonal vegetables, buttermilk ranch dipping sauce 12

Local and imported cheese platter, dried fruit, nuts, crackers 22

Charcuterie, selection of cured meats, misto olives, pepperoncini 16

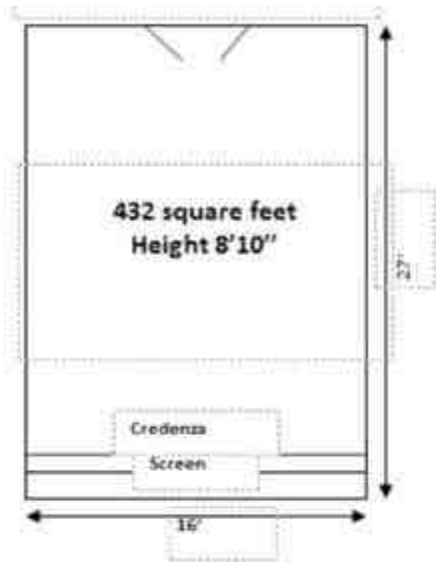
Sliced fresh fruit 12

Vanilla bean cheesecake with fruit coulis 12.5

Vanilla bean cheesecake with fruit coulis 12.5

THE BOARDROOM

Classic and elegant workspace, this is an ideal room for small business meetings.



Location: 2nd floor

Size: 432 sq ft

Rental: \$600 8am - 5pm / 6pm - 10pm

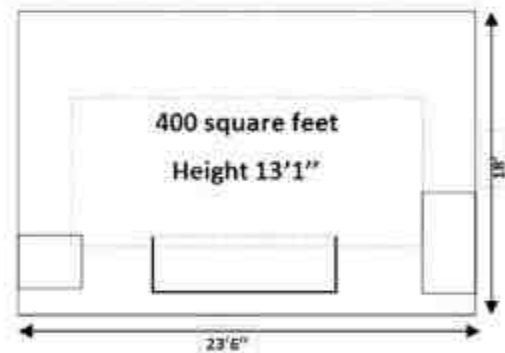
65 inch smart TV with HDMI cable

Capacity

Boardroom 12

THE CELLAR

Classic and elegant workspace, this is an ideal room for small business meetings.



Location: Main floor at Frankie's Italian Kitchen & Bar

Size: 400 sq ft

\$1300 minimum spend

Capacity

Boardroom 20

Longs 27

Reception 25

THE MEZZANINE TERRRACE

The ideal space for a unique event! Host comfortable receptions, showrooms, or business meetings with natural light on this outdoor patio featuring sliding glass doors and nearby rooms for smaller work sessions.



Location: 2nd floor

Size: 734 sq ft

Rental: \$900 - 8am - 5pm / 6pm - 10pm

86 inch smart TV with HDMI cable

Capacity

Class Room 43

Theatre 80

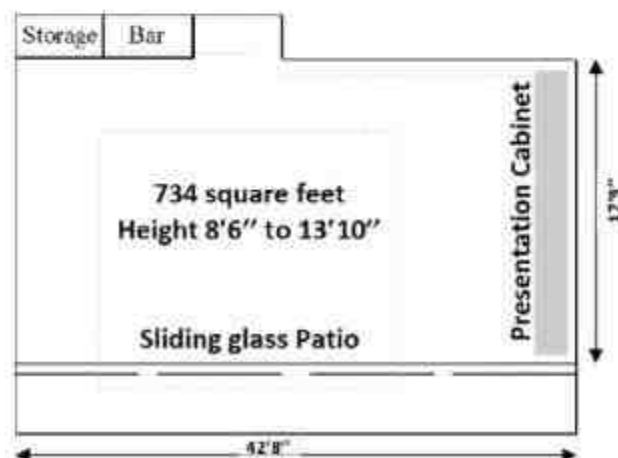
U-Shape 30

Boardroom 30

Hollow Square 42

Reception 75

Banquet 50



THE CLUB ROOM

Cheery and bright with large, arched windows, high ceilings, and artful chandeliers, the sunlit Club Room is ideal for elegant receptions and corporate functions.



Location: main floor

size: main room 689 sq ft

food service room 247 sq ft

Rental: \$900 8am - 5pm / 6pm - 10pm

86 inch smart TV with HDMI cable

Capacity

Class Room 42

Theatre 80

U-Shape 24

Boardroom 23

Reception 90

Banquet 50

