



CATERING

SPRING / SUMMER 2025

CONTENTS

BREAKFAST	3
LUNCH	5
MEETINGS	8
DINNER	11
CAKES	14
BUFFET	16
RECEPTIONS	21
BAR & WINE	25
JD'S BARBERSHOP	29
GENERAL INFORMATION	30
ROOM RENTALS	32
AV ENHANCEMENTS	33



BREAKFAST



BREAKFAST PLATES

Healthy Start

OATMEAL^V \$14
Blueberry compôte, noble syrup

AVOCADO ON TOAST^{VG} \$18
Artisanal sourdough, arugula,
heirloom tomatoes, balsamic

BRIOCHE FRENCH TOAST^V \$18
Seasonal berry compôte, whipped mascarpone

GRANOLA PARFAIT^{V/N} \$12
Greek yoghurt, berries

Plated Continental

HOUSE-MADE GRANOLA
PARFAIT^{V/N}

SEASONAL FRUIT SALAD^{VG/GF/DF}

HOUSEMADE MUFFINS,
CROISSANTS, & PASTRIES^V
Butter, fruit preserves

ORANGE JUICE

CAFFÈ UMBRIA COFFEE
Brewed regular & decaffeinated

SELECTION OF PREMIUM TEA
Rishi Tea & Botanicals

SERVED PLATED \$28
OMIT PASTRIES \$22
SERVED BUFFET STYLE \$32

Eggs

CHIVE SCRAMBLED EGGS^P
Maple sausage, heritage bacon, hashbrowns

SERVED PLATED \$35
SERVED BUFFET STYLE \$38

CLASSIC^P, SMOKED SALMON, OR
FLORENTINE^V EGGS BENEDICT
Poached eggs, english muffin, hollandaise,
roasted potato & caramelized onion

SERVED PLATED \$37
SEVED BUFFET STYLE \$40

BUTTER POACHED LOBSTER
EGGS BENEDICT
Poached eggs, english muffin, hollandaise,
roasted potato & caramelized onion

SERVED PLATED \$40

Pre-selected choice + \$5 per person surcharge
Choice day of + \$9 per person surcharge

Small Bites
priced per dozen

MUFFINS \$60
Apple struzzel, bran, lemon poppy seed

FRUIT + NUTS ENERGY BARS^{VG/DF/N} \$60

PLAIN CROISSANT \$60

FRUIT BOWL^{VG/GF/DF}
\$72 per dozen | \$6 per person

All hot breakfast plates include seasonal fruit salad, a selection of house-made pastries,
Caffè Umbria regular & decaffeinated coffee or a selection of premium teas

Priced per person — Minimum orders of 20 people apply to the hot breakfast buffet option

Maximum 30 orders of Plated Eggs Benedict in select spaces

Plant-based menu available upon request



LUNCH

LUNCH PLATES

Please select one menu for all guests

All lunch plates are priced per person and include house-made rolls

Lunch Plate 1

-\$45 -

TOMATO SOUP^{V/GF}
Tomato concassé, crispy basil

CITRUS ROASTED
CHICKEN BREAST^{GF/DF}
Charred corn & avocado salad, cherry tomato,
red onion, cilantro & lime vinaigrette

Lunch Plate 2

-\$55 -

HEIRLOOM TOMATO &
FIOR DI LATTE SALAD^{GF/N/V}
Cucumber, pickled onion, pine nuts,
arugula, basil pesto

PAN-SEARED HALIBUT
Lemon orzo & tomato-basil confit, micro salad

Lunch Plate 3

-\$65 -

TOMATO SOUP^{V/GF}
Tomato concassé, crispy basil
or

HEIRLOOM TOMATO &
FIOR DI LATTE SALAD^{GF/N/V}
Cucumber, pickled onion, pine nuts,
arugula, basil pesto

—
MISO GLAZED EGGPLANT^{VG/GF}
Quinoa & edamame salad, baby bok choy,
pickled daikon, vegan cheese

or

CITRUS ROASTED CHICKEN BREAST^{GF/DF}
Charred corn & avocado salad, cherry
tomato, red onion, cilantro & lime vinaigrette

or

STRIPLOIN^{GF}
Garlic roasted fingerling potatoes, glazed
asparagus & tomato-ginger chutney

Choice day of (max of 50 people)
Over 50 people must be pre-selected

ADDITIONS

CAFFÈ UMBRIA COFFEE, BREWED REGULAR & DECAFFEINATED OR RISHI TEA & BOTANICALS ASSORTED PREMIUM TEA

\$6¾ PER CUP | \$50 POT TO SERVE 10 (SELF-SERVICE)

LATTÉ, CAPPUCCINO, AMERICANO \$8

SIGNATURE APPLE PIE^{VG} \$10
+ vanilla ice cream \$4

Working Lunch Buffet

- \$55 per person -

choice of 1 protein

FORAGED MUSHROOM PENNE^{V/N}

Béchamel, asparagus, rocket, pine nuts

or

SALMON^{GF/DF}

Lemon gastrique, chives

or

ROASTED LEMON CHICKEN^{GF/DF}

Natural jus

or

STRIPLOIN^{GF}

Peppercorn jus

—

ROASTED FINGERLING POTATOES^{VG/GF/DF}

Garlic & herbs

—

VEGETABLES IN SEASON^{VG/GF}

Olive oil, lemon, fresh herbs

—

HEIRLOOM TOMATO & FIOR DI LATTE SALAD^V

Basil, cucumber, arugula, lemon olive oil

—

BABY ROMAINE

Shaved parmesan, focaccia crouton, caesar dressing

—

KALE & ANCIENT GRAIN^{VG/DF}

Avocado, cucumber, mint, dill, sunflower seed, apple tahini dressing

—

COFFEE OR TEA

ADD EXTRA PROTEIN \$15 (PER PERSON)

ASSORTED PETIT FOURS

White chocolate & lemon fudge^{gf}, assorted macarons^{gf/n}, strawberry & basil cheesecake, chocolate financier

ADD DESSERT \$5 (3 PIECES PER PERSON; SERVED BUFFET STYLE)

Minimum of 20 guests

LUNCH PLATES

Soup + Sandwich Combo

SOUP

TOMATO^{V/GF}

Tomato concassé, crispy basil

or

ROASTED FOREST MUSHROOM^{V/GF}

Pickled shimeji, thyme

SANDWICHES

BASIL & ARTICHOKE^{VG}

Tomato

or

CAPRESE^V

Beefsteak tomato, mozzarella, arugula, olive oil, balsamic

or

CURRIED CHICKEN

Green apple, celery

or

ROAST BEEF

Aged cheddar, dill pickle, caramelized onion, horseradish cream, arugula

or

DELICATESSEN^P

Charcuterie meats, aged cheddar, arugula, mustard mayonnaise

Same pre-selected soup &
one plated sandwich for each guest

\$26 PER PERSON

Assortment of sandwiches served
buffet-style & a pre-selected soup

\$32 PER PERSON

Gluten-free bread available upon request

MEETINGS & BREAKS



MEETINGS & BREAKS

CRISPS^{VG/GF/DF}
\$25 PER 5 PERSONS

TRUFFLE-PARMESAN POPCORN^{V/GF}
\$30 PER 5 PERSONS

PLAIN BUTTERED POPCORN^{V/GF}
\$22 PER 5 PERSONS

HEIRLOOM VEGETABLES & DIPS^V
Pita, crackers
\$60 PER 5 PERSONS

TORTILLA CHIPS & SALSA^{VG/GF/DF}
\$48 PER 5 PERSONS

PROTEIN POWER BALLS^{V/N}
\$48 PER DOZEN

ASSORTED BARS
brownies^{gf}, blueberry oat crumble^v, lemon
\$54 PER DOZEN

COOKIES^V
Chocolate chip, espresso, peanut butter, oatmeal raisin
\$50 PER DOZEN

ASSORTED BAKED GOODS^V
Croissants, muffins, scones
\$60 PER DOZEN

ASSORTED PETIT FOURS
White chocolate & lemon fudge^{gf}, assorted macarons^{gf/n},
strawberry & basil cheesecakes, chocolate financier
\$60 PER DOZEN

SLICED SEASONAL FRUIT^{VG/GF/DF}
\$60 PER 5 PERSONS

ASSORTED CHARCUTERIE^{DF/P}
4 charcuterie, crackers, bread
\$120 PER 5 PERSONS

ASSORTED CHEESE
4 cheeses, crackers, bread
\$120 PER 5 PERSONS

HARVEST CHARCUTERIE & CHEESE^{N/P}
3 cured meats, 3 artisanal cheeses, pickled vegetables,
crackers, fruit compôte, grainy mustard
\$125 PER 5 PERSONS

MEETINGS & BREAKS

Signature Sandwiches

- \$90 per dozen pieces -
2 servings per person recommended

BASIL & ARTICHOKE^{VG/DF}
Tomato

CAPRESE^V
Beefsteak tomato, mozzarella, arugula,
olive oil, balsamic

DEEP WATER SHRIMP^{DF}
Celery, dill, lemon, shaved lettuce

CURRIED CHICKEN
Green apple, celery

ROAST BEEF
Aged cheddar, dill pickle, caramelized
onion, horseradish cream, arugula

DELICATESSEN^P
Charcuterie meats, aged cheddar,
arugula, mustard mayonnaise

Finger Sandwiches

- \$48 per dozen pieces -
3-4 servings per person recommended

GREEN GODDESS^{VG/DF}
Avocado, cucumber,
greens, basil lemon pesto

CUCUMBER^V
Dill cream cheese, lemon, rye

EGG^V
Onion, radish, parsley, white bread

TURKEY
Swiss cheese, red onion, arugula,
cranberry chutney

ROAST BEEF^{DF}
Pickled onion, horseradish
mayonnaise, arugula

HAM^P
Cheddar, tomato jam, white bread

Quench

SODA \$4½

BOTTLED JUICE \$5

Coffee & Tea

CAFFÈ UMBRIA COFFEE
Brewed regular & decaffeinated

&

ASSORTED PREMIUM TEA
Rishi Tea & Botanicals
\$6¾ PER CUP
\$50 POT TO SERVE 10 (SELF-SERVICE)

LATTÉ, CAPPUCCINO, ESPRESSO \$8

Afternoon Tea

- \$45 per person -

SCONES
Vanilla & fruit with clotted cream, jam, and lemon curd

CAKES
Macaroon, chocolate saché torte, pistachio éclair,
raspberry madeleines

TEA & COFFEE SELECTION

Minimum 12-person order
Finger sandwiches are available upon request
for an additional cost.

DINNER

Appetizers

SOUP

TRUFFLED CELERIAC^{V/GF/N} \$16

ROAST CORN & COCONUT^{VG/GF/DF} \$18
Tarragon, pumpkin seed oil

TOMATO^{V/GF} \$16
Tomato concassé, crispy basil

ROASTED FOREST MUSHROOM^{V/GF} \$16
Pickled shimeji, thyme

CARAMELIZED ONION & POTATO^{GF} \$18
Smoked paprika

CHORIZO & LEEK BISQUE \$18
Charred pearl onions, brown butter croutons, herb oil

SALAD

GARDEN HARVEST^{VG/GF/DF} \$14
Cucumber, cherry tomato, shaved beets, red peppers,
roasted corn vinaigrette

POACHED PEAR^{V/GF/N} \$18
Arugula, pickled onions, blue cheese, candied hazelnuts,
caramelized honey vinaigrette

KALE & ANCIENT GRAIN^{VG/DF} \$16
Avocado, cucumber, mint, dill, sunflower seed, apple tahini dressing

HEIRLOOM TOMATO &
FIOR DI LATTE SALAD^{V/GF/N} \$18
Cucumber, pickled onion, pine nuts, arugula, basil pesto

CAESAR SALAD \$16
Focaccia crostini, grana padano, crispy capers, anchovy dressing



SIGNATURE APPETIZERS

PACIFIC CRAB CAKE^{DF} \$18
Celeriac remoulade, cilantro oil,
micro green salad

SIDESTRIPE SHRIMP^{GF/DF} \$24
Avocado, mango, cucumber, cilantro,
kaffir lime dressing

TALEGGIO & RICOTTA RAVIOLO^{V/N} \$18
Brown butter, pumpkin seed gremolata,
pesto

FOIE MILLE FEUILLE^N \$24
Foie ganache, apple gel, slivered pistachio,
raspberry vinegar gastrique

SEARED SCALLOPS^{GF/DF} \$32
Miso sesame aioli, avocado jalapeño
purée, compressed cucumber, pickled
shimeji, puffed rice

VENISON CARPACCIO^{GF} \$24
Truffle aioli, pickled shallots, crispy capers,
shaved parmesan, blackberry gastrique

Palate Cleanser

HOUSE-MADE SORBET^{VG} \$5
Mint/lemon, or passionfruit/basil, or raspberry
must be pre-selected

DINNER PLATES

Entrees

TRUFFLED MUSHROOM GARGANELLI^V \$45
Roasted wild mushrooms, crispy sage, parmesan cream

GRILLED LION'S MANE MUSHROOM^{VG/DF/GF/N} \$48
Truffle polenta cake, roasted garlic "cream", charred broccolini

MISO GLAZED EGGPLANT^{VG/GF/DF} \$45
Quinoa & edamame salad, baby bok choy, pickled daikon, vegan cheese

SALT-BAKED SALMON^{GF} \$50
Potato & crab galette, ponzu butter sauce, trout roe, micro salad

SOY-GINGER SABLEFISH^{GF/DF} \$56
Black rice, pickled asian pear, bok choy, shiso ginger emulsion

OVEN ROASTED HALIBUT \$56
Potato chowder, braised spinach

PAN ROASTED DUCK BREAST^{DF} \$56
Confit duck leg croquette, saffron-infused pistachio couscous,
glazed baby beets, blackberry gastrique

ROASTED CHICKEN BREAST^{GF} \$52
Garlic pomme purée, foraged mushroom jus, glazed turnips, braised red wine onions

HERB-CRUSTED LAMB LOIN^{GF/N} \$56
Crispy polenta, roasted heirloom baby carrots, mint pistachio gremolata

GLAZED SHORT RIB \$58
Brown butter spaetzle, parsnip purée, rapini

BEEF STRIPLOIN^{GF} \$65
cooked medium rare
Potato rosti, sunchoke purée, glazed asparagus, roasted garlic & thyme butter

BEEF TENDERLOIN^{GF} \$72
cooked medium rare
Smoked potato pavé, charred broccolini, confit tomato, natural jus

UPGRADE TO BRANT LAKE WAGYU STRIPLOIN +\$30
(must be a pre-selected choice)

Menus subject to change based on seasonality and availability of ingredients

DINNER PLATES

Desserts

DARK CHOCOLATE & OLIVE OIL DELICE^{GF/V} \$16

Compressed strawberry, blueberry gel, bramble sorbet, chocolate tuile

Subject to seasonal availability

CHOCOLATE ALMOND BANANA VERRINE^{VG/DF/N} \$16

Vegan chocolate financier, coffee crèmeux, almond praline, croquantine wafers

PEACH TARTE TATIN \$16

Apricot gelée, yoghurt sorbet, shortbread crumble

RHUBARB & ALMOND PANNA COTTA^{GF/N} \$16

Pickled rhubarb sorbet, white chocolate crumble, rose semi-fluid gel, rose macaroon

VANILLA CRÈME BRÛLÉE^{V/GF} \$16

Honey lavender shortbread, lavender coral

ORANGE ALMOND POLENTA CAKE^{V/GF/N} \$16

Blueberry-coconut mousse

Vegan upon request

Menus subject to change based on seasonality and availability of ingredients

PLATED DINING OPTIONS

Menus must be finalized 7 business days in advance

CLASSIC

All guests enjoy the same pre-selected menu
(1 option per course)

Priced per item

PRE-SELECTED CHOICE

Each guest pre-selects 1 of 3 options (per course)
Guest list with selections for each course must be provided a
minimum of 72 hours prior

All selections are charged based on the highest priced item of
each course plus \$5 per person surcharge or plus \$9 per person
with 3 protein selections

CHOICE "NIGHT OF"

Maximum 50 guests

Selections are charged based on the highest priced
item of each course, plus a \$9 per person surcharge
(\$12 per person surcharge if 3 proteins).



CAKES

CAKES

*Pre-order a cake to celebrate any occasion.
Cakes must be ordered with a minimum of 5 business days' notice.
Customization can be accommodated upon consultation.
Additional costs may apply depending on customization requests.
Prices are based on a single-tiered cake, larger parties can supplement with a slab cake.
Priced per person — Minimum orders of 4 people apply*

Customize

FILLING

Vanilla, chocolate (dark, milk, white),
caramel, lemon, berry, cream cheese

CAKE FLAVOUR

Chocolate, vanilla, lemon

ICING

Buttercream, cream cheese frosting,
ganache (dark, milk, white)

Cake Design

CHEF'S CHOICE | CLIENT INSPIRATION

Reference image must be provided, images will be used for inspiration only. We will not create exact replicas of other bakers' designs.

CAKE SIZE	SERVINGS	PRICE
4"	4-6	\$100
6"	6-8	\$120
8"	10-14	\$145
10"	15-20	\$165
12"	20-25	\$190
SHEETCAKE	UP TO 100	\$6/SLICE

10% surcharge for additional white chocolate buttercream
For special requests, please ask for an email consultation with our pastry team.

SIGNATURE BUFFET



SIGNATURE BUFFET

Signature & Dessert Buffet \$148 per guest
Dessert Buffet Only | \$500 per 20 guests

SALADS

BABY ROMAINE

Shaved parmesan, focaccia crouton, caesar dressing

AVOCADO, CUCUMBER & MANGO^{VG/GF/DF}

Arugula, citrus vinaigrette

HEIRLOOM TOMATO & FIOR DI LATTE^{V/GF}

Cucumber, basil, arugula, lemon olive oil

MARINATED CHICKPEA^{VG/GF/DF}

Artichokes, mint, cilantro, preserved lemon

GARDEN HARVEST^{VG/GF/DF}

Cucumber, cherry tomato, fennel, radish,
shaved beets, red peppers, roasted corn vinaigrette

GRILLED STONEFRUIT & BABY SPINACH^{V/GF/N}

Goat cheese, candied pecans, lemon vinaigrette

CHARCUTERIE

Selection of cured smoked meats^P,
marinated & pickled vegetables,
whole grain mustard, fruit mostarda,
cornichons, olives, crackers, baguette
(gluten-free crackers available upon request)

SEAFOOD

SMOKED & CANDIED SALMON^{GF/DF}

ALBACORE TUNA^{GF/DF}

SMOKED SABLEFISH^{GF/DF}

MARINATED OCTOPUS^{GF/DF}

SHELLFISH ON ICE

DUNGENESS CRAB MEAT^{GF/DF}

ALASKAN KING CRAB LEGS^{GF/DF}

POACHED PRAWN COCKTAIL^{GF/DF}

Horseradish cocktail sauce, lemon

BAY SCALLOP CEVICHE^{GF/DF}

Thai chilli, lime, coconut

ADD NOVA SCOTIA LOBSTER^{GF/DF}
(HALF LOBSTER)
+\$35 PER PERSON

CARVERY & HOT BUFFET

PRIME RIB^{GF/DF}

Whole grain mustard, horseradish, red wine jus

CEDAR ROASTED SPRING SALMON^{GF/DF}

Maple & black pepper glaze

EGGPLANT MELANZANE^{VG/DF}

Roast zucchini, tomato & potato, basil tomato confit,
chilli pangrattato, vegan cheese

TRUFFLED MUSHROOM GARGANELLI^V

Roasted wild mushrooms, crispy sage, parmesan cream

ROASTED FINGERLING POTATOES^{VG/GF/DF}

Confit garlic, thyme

VEGETABLES IN SEASON^{VG/GF/DF}

Olive oil, lemon, fresh herbs

AVAILABLE UPON REQUEST:
SABLEFISH, LEG OF LAMB +\$10
GAME MEATS +\$15

VC SIGNATURE DESSERT BUFFET

MACARONS^{GF/N/V}

ORANGE ALMOND POLENTA CAKE^{V/GF/N}

Blueberry-coconut mousse

Vegan upon request

PASTEL DE NATA^V

MINI PAVLOVA^{GF/V}

RHUBARB & ALMOND PANNA COTTA^{GF/N}

Vegan upon request

STRAWBERRY & BASIL CHEESECAKE

VANILLA CRÈME BRÛLÉE^{V/GF}

Vegan upon request

FRUITS^{VG/GF}

CHEESE^{V/GF}

COFFEE & TEA

Minimum of 20 guests | Buffets are priced per person and include house-made rolls

Salads & Starters

BABY ROMAINE

Shaved parmesan, focaccia crouton, caesar dressing

AVOCADO, CUCUMBER & MANGO^{VG/GF/DF}

Arugula, citrus vinaigrette

HEIRLOOM TOMATO & FIOR DI LATTE

Cucumber, basil, arugula, lemon olive oil

MARINATED CHICKPEA^{VG/GF/DF}

Artichokes, mint, cilantro, preserved lemon

GARDEN HARVEST^{VG/GF/DF}

Cucumber, cherry tomato, fennel, radish,
shaved beets, red peppers, roasted corn vinaigrette

GRILLED STONEFRUIT & BABY SPINACH^{V/GF/N}

Goats cheese, candied pecans, lemon vinaigrette

SHAVED FENNEL & CITRUS^{VG/GF/DF/N}

Orange, grapefruit, arugula, toasted almonds, citrus vinaigrette

ROASTED BEET & GOATS CHEESE^{V/GF/N}

Candied pecans, baby spinach, sherry vinaigrette

KALE & ANCIENT GRAIN^{VG/DF}

Avocado, cucumber, mint, dill, sunflower seed, apple tahini dressing

GRILLED MEDITERRANEAN VEGETABLES^{VG/GF/DF}

Marinated olives, humus, olive oil

CHICKPEA HUMMUS^{VG/GF/DF}

Black olives, zaatar, pickled onions, crudités

ROASTED MUSHROOM TART^V

Puff pastry, shaved parmesan, sherry gastrique

CHARCUTERIE^P

Selection of cured smoked meats, marinated & pickled vegetables,
whole grain mustard, fruit mostarda, cornichons, olives, crackers, baguette
(gluten-free crackers available upon request)

BUILD YOUR OWN BUFFET

\$100 per guest

Choice of two salads/starters, two mains,
two accompaniments, & two desserts

\$115 per guest

Choice of three salads/starters, three mains,
three accompaniments, & two desserts

\$130 per guest

Choice of four salads/starters, three mains,
four accompaniments, & three desserts

Mains

TRUFFLED MUSHROOM GARGANELLI^V

Roasted wild mushrooms, crispy sage, parmesan cream

MUSHROOM MASCARPONE RAVIOLI^V

Sage brown butter

EGGPLANT MELANZANE^{VG/DF}

Roast zucchini, tomato & potato, basil tomato confit, chilli pangrattato, vegan cheese

RICOTTA & SPINACH CANNELLONI^V

Parmesan, herb crumb

CRISPY PORK BELLY^{GF/DF}

Rosemary, thyme, apple gastrique

CONFIT DUCK LEG^{GF/DF}

Spiced jus, sour cherries

ROAST LEG OF LAMB^{GF/DF}

Gremolata, salsa verde

ORGANIC CHICKEN BREAST^{GF}

Sherry brown butter vinaigrette

BBQ CHICKEN LEG & THIGH^{DF}

Chipotle rosemary sauce

SMOKED BEEF BRISKET^{DF}

Bourbon BBQ glaze

SLOW ROAST BEEF STRIPLOIN^{GF}

Peppercorn jus

BRAISED BEEF SHORT-RIBS^{GF/DF}

Red wine jus

BC HALIBUT^{GF}

Lemon & dill beurre blanc

PACIFIC LING-COD^{GF/DF}

Sauce vierge

ROASTED SPRING SALMON^{GF/DF}

Maple & black pepper glaze

SEARED SABLEFISH^{GF}

Miso-nori butter

+\$9 per guest

BUILD YOUR OWN BUFFET

Accompaniments

ROASTED FINGERLING POTATOES^{VG/GF/DF}
Confit garlic, thyme

YUKON GOLD POTATO GRATIN^{V/GF}
Gruyere cheese

VEGETABLES IN SEASON^{VG/GF/DF}
Olive oil, lemon, fresh herbs

CHARRED BROCCOLINI^{VG/DF}
Chilli crumb, lemon

FRENCH GREEN BEANS^{V/GF}
Brown butter, toasted almonds

BABY BOK CHOY^{VG/DF}
Soy, ginger

ROASTED MUSHROOMS^{VG/DF}
Thyme, crispy shallots

ROASTED CAULIFLOWER^{VG/GF/DF}
Salsa verde

BRAISED CHICKPEAS^{VG/GF/DF}
Tomato concasse, preserved lemon, parsley

TRUFFLED POLENTA^{V/GF}
Parmesan

STEAMED BASMATI RICE^{VG/GF/DF}
Herbs

Desserts

MACARONS^{GF/N/V}

ORANGE ALMOND POLENTA CAKE^{V/GF/N}
Blueberry-coconut mousse
Vegan upon request

PASTEL DE NATA^V

MINI PAVLOVA^{GF}

RHUBARB TOASTED PANNA COTTA^{GF}
Vegan upon request

STRAWBERRY & BASIL CHEESECAKE^V

VANILLA CRÈME BRÛLÉE^{V/GF}
Vegan upon request

FRUITS^{VG/GF}

CHEESE^{V/GF}

KIDS PLATES

To Start

SIMPLE SALAD ^{VG/GF/DF} \$8

Crudites, citrus vinaigrette, soft herbs

TOMATO SOUP ^{V/GF} \$9

Basil

Entrées

VEGAN SPAGHETTI & MEATBALLS ^{VG/DF} \$20

SPAGHETTI \$20

Beef bolognese sauce

CHICKEN STRIPS \$20

Fries

Dessert

SUNDAE \$10

Vanilla, chocolate ice cream, whipped cream, sprinkles, chocolate sauce

CHOCOLATE CHIP COOKIE \$8

Whipped cream, chocolate sauce, sprinkles

FRUIT BOWL ^{VG/DF/GF} \$6

Select one option for all children

Available for children 12 years & under



RECEPTIONS



CANAPÉS

Garden

- SMOKED GOUDA QUICHE^V \$56
Chives
- TRUFFLED MUSHROOM TARTLETS^V \$58
Puff pastry, micro greens
- CARAMELIZED ONION GOUGERES^V \$56
Gruyere
- GRILLED HALLOUMI SKEWERS^{VG/DF} \$60
Watermelon, mint, honey-lime glaze
- GARDEN SALAD ROLL^{VG/DF} \$60
Jicama, daikon, carrot, lettuce, cilantro, hoisin
- BAKED BRIE^V \$60
Fig, pistachio
- SPICED CHICKPEA PANISSE^{VG/GF/DF/N} \$60
Sundried tomato pesto, smoked paprika
- HEIRLOOM TOMATO TARTARE^{VG/DF} \$58
Crispy puff pastry, avocado mousse, crispy basil
- ROASTED BUTTERNUT SQUASH
& SAGE ARANCINI^{VG/DF} \$56
Risotto, shallots
- SPINACH & ARTICHOKE ARANCINI^V \$58
Parmesan, lemon zest

Sea

- DUNGENESS CRAB PUFF \$70
Black pepper jam
- BEETROOT CURED SALMON \$64
Crème fraîche, yuzu pearl, rye crisp
- SMOKED TUNA SASHIMI^{GF} \$74
Wasabi cream, rice cracker
- CRAB CAKE \$72
Smoked romesco, petit cilantro
- COCONUT PRAWN^{DF} \$76
Sweet chilli aioli

Land

- CHICKEN SATAY^{GF/N} \$60
Peanut sauce, scallion
- BEEF SATAY^{GF/DF} \$60
Chimmichurri
- SPICED LAMB KOFTA^{DF} \$60
Cumin, tzatziki
- BRAISED BEEF POLENTA^{GF} \$62
Horseradish cream, sage
- MINI MEATBALL \$62
Beef, sage balsamic, parmesan
- DUCK SPRING ROLL^{DF} \$64
Homemade plum sauce
- FOIE GRAS PARFAIT^N \$80
Hazelut financier
- MINI BAKED POTATO^{GF} \$85
Smoked crème fraîche, caviar

Signature Sliders

- WILD MUSHROOM & GRUYERE^V \$76
Truffle aioli, brioche bun
- BUFFALO CHICKEN \$78
Blue cheese aioli, lettuce, brioche bun
- CLASSIC ANGUS BEEF^P \$82
Bacon, cheese, relish, tomato chutney, brioche bun
- PULLED PORK^{DF} \$80
Bourbon BBQ, apple slaw, brioche bun

Priced per dozen

CHEF STATIONS

Priced per 20 guests | Minimum of 2 orders for each station chosen

Street Tacos

- \$480 -

CARNE ASADA
Marinated, grilled and diced beef

CARNITAS^P
Pork belly

CHILLI LIME SHRIMP^P

JACKFRUIT ADOBO^{VG}

All orders include:

Flour tortillas, pico de gallo, salsa roja,
salsa verde, limes, cilantro, onions, radish,
cotija cheese, jalapeño coleslaw

Choice of two | 2 hour Chef-attended

Gluten-free corn tortillas available upon request

Must be pre-ordered

Parmesan Wheel Risotto

- \$495 -

LEMON ASPARAGUS^{V/GF}
Fresh herbs, micro greens

FORAGED MUSHROOMS^{V/GF}
Truffle preserve, fresh herbs

Choice of one

2 hour Chef-attended

Pasta Station

- \$495 -

BUTTERNUT SQUASH RAVIOLI^V
Brown butter, sage

MAC & CHEESE^V
Béchamel, jalapeño, parmesan crumb

GARLIC PARMESAN PENNE^V
Garlic butter, grana padano

Choice of one

2 hour Chef-attended

Signature Carvery

- \$550 -

ROASTED LEG OF LAMB^{GF/DF}
Rosemary, garlic

ROASTED SIDE OF SALMON^{GF/DF}
Sauce vierge

PRIME RIB OF BEEF^{GF (WITHOUT BUN)}
Grainy mustard, dijon, horseradish, sesame buns

PORCHETTA^{GF (WITHOUT BUN)}
Salsa verde, milk bun

MAPLE MUSTARD GLAZED HAM^{P/GF}
Spiced apple chutney, thyme jus

2 hour Chef-attended

ADD ON | PER 20 PERSONS

BASMATI RICE^{VG/GF/DF} \$100
YUKON GOLD POTATO GRATIN^{V/GF} \$200
ROMAINE SALAD \$200
GRILLED ASPARAGUS^{V/GF} \$200
YORKSHIRE PUDDING^V \$180



LATE NIGHT

Late Night Savoury

Priced per dozen

TRUFFLE & PARMESAN POPCORN^{VG} \$72

PLAIN BUTTERED POPCORN^{V/GF} \$48

MINI BEEF HOT DOGS \$60

Black truffle aioli, caramelized onions, steamed brioche bun

CRISPY FRIED PORK GYOZA^P \$60

Chilli, sesame, soy vinaigrette

SOY LIME CHICKEN WINGS^{DF} \$68

SALT & PEPPER DRY PORK RIBS^{DF/P} \$68

TRUFFLE & PARMESAN FRIES^{V/GF} \$80

SMOKED CHEDDAR MACARONI & CHEESE^V \$90

Black truffle aioli, caramelized onions, steamed brioche bun

MAKE YOUR OWN POUTINE BAR^{GF} \$300

Priced per 20 guests

Choice of tater tots, fries, or sweet potato fries

Pulled pork, cheese curds, gravy, bacon bits, green onion,
sour cream, diced tomato, crispy shallots, pickled jalapeño

HOUSE-MADE FLATBREAD \$52

Priced per flatbread | 10 slices per flatbread

Choice of margherita, cured meat^P, or truffle mushroom^V

SUSHI STATION^{GF} \$80

Priced per selection | Minimum 4 orders

Assorted Hosomaki: California roll, Salmon, Tuna, Cucumber (76 pcs)

California & BC Rolls (60 pcs) | Assorted Vegetable Roll (76 pcs)

California Tray (60 pieces) | Spicy Tray (52 pieces) | Futomaki Tray (24 pieces)

Late Night Sweet

Priced per dozen

DONUTS \$60

Raspberry-filled, nutella-filled, apple fritter, lemon glaze

Select one

DESSERT

1 hour Chef-attended station

MAKE YOUR OWN ICE CREAM SUNDAE \$400

Priced per 20 guests

Flavours: vanilla, chocolate, strawberry

Toppings: whipped cream, sprinkles, assorted candies, fruit, chocolate sauce, fruit sauce, toasted nuts

Sauces: caramel, chocolate

ADD ICE CREAM SANDWICH, CHOCOLATE CHIP COOKIES +\$80

BUFFET

WARM CHOCOLATE CHIP COOKIE STATION \$52

Priced per dozen | Customized labels on bags available upon request

12 freshly baked cookies

PASSED

Priced per dozen

MACARONS^{GF/N} \$52

Pistachio, vanilla, chocolate, salted caramel, lemon, raspberry

PASTEL DE NATA \$54

CHOCOLATE FINANCIER \$54

STRAWBERRY & BASIL CHEESECAKE^V \$54





BAR & WINE

BAR & WINE

All Inclusive Bar Packages

SIGNATURE OPEN BAR \$95
6-hour service | \$20 per extra hour

Includes a welcome cocktail or glass of sparkling wine (1 per guest) and an open bar. The bar will feature a curated selection of premium brand spirits, including Grey Goose Vodka, Drumshanbo Gunpowder Irish Gin, Havana Club 3 Year Old, Arette Blanco Tequila, Lot No. 40 Rye, Four Roses Bourbon, and The Irishman VC Private Label Caribbean Cask. The bar also offers Le Renard Bourgogne Chardonnay, Château du Pin-Franc Cabernet Sauvignon/Merlot, assorted domestic & imported beer, and a variety of non-alcoholic beverages.
Single highballs only, no shots.

CLASSIC OPEN BAR \$85
6-hour service | \$15 per extra hour

Includes a welcome glass of sparkling wine and an open bar. The bar will feature a curated selection of spirits, including Northern Keep Vodka, Tanqueray Gin, Bacardi White Rum, El Jimador Tequila, Alberta Premium Rye, Jim Beam Black Bourbon, as well as VC x Mt. Boucherie Pinot Gris, and VC x Hester Creek Merlot, assorted domestic & imported beer, and a variety of non-alcoholic beverages.
Single highballs only, no shots.

All bar packages are priced per person.

Signature Cocktails
\$17 Each

SPIRIT

OLD FASHIONED
Casey Jones member selected bourbon,
sugar, aromatic bitters, orange

NEGRONI
Gin, campari, sweet vermouth

ESPRESSO MARTINI
Vodka, coffee liqueur, espresso

BUBBLY & BRIGHT

FRENCH 75
Gin, lemon juice, prosecco, lemon zest

PALOMA
Arette Blanco tequila, lime, grapefruit, soda

CITRUS

MARGARITA
Tequila, cointreau, lime juice, sugar

THE VANCOUVER CLUB COSMO
Pink Whitney vodka, cointreau, lime juice, cranberry

CREATE YOUR OWN SIGNATURE COCKTAIL

MARKET PRICE

All bar selections based on product availability. List subject to change without notice. 20 drinks minimum

BAR
PACKAGES

Menus must be finalized 7 business days in advance.

HOST BAR

Host purchases all beverages

CASH BAR

Guests purchase own beverages

Minimum spend of \$1,000 or
staffing fees will apply

OPEN BAR PACKAGES

Host purchases all beverages

Based on the guaranteed number of
guests or actual whichever is greater
open bar for 6 hours maximum

Brand substitutions available for an
additional charge

WINE

Club Favourites

Mt. Boucherie x Vancouver Club House Pinot Gris <i>Okanagan Valley, BC</i>	\$60
Hester Creek x Vancouver Club House Merlot <i>Okanagan Valley, BC</i>	\$60
Scorched Earth x Vancouver Club House Pinot Noir Rosé <i>Okanagan Valley, BC</i>	\$60

Sparkling

Fitz x Vancouver Club Private Label Crémant <i>Summerland, BC</i>	\$60
Stocco Prosecco Brut <i>Friuli-Venezia Giulia, Italy</i>	\$60
Charles Mignon x Vancouver Club Brut Reserve Champagne, <i>France</i>	\$125

Rosé

Castell'in Villa La Gazzara Sangiovese Rosato Toscana <i>Italy</i>	\$65
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White

Spy Valley 'Satellite' Sauvignon Blanc, <i>New Zealand</i>	\$60
La Torre Segreta x Vancouver Club Pinot Grigio Veneto, <i>Italy</i>	\$60
Robert Goulley x Vancouver Club Exclusive Chablis, <i>France</i>	\$95
Le Renard by Château Chamirey Bourgogne Chardonnay, <i>France</i>	\$80
Château La Rabotine x Vancouver Club Private Label Sancerre, <i>France</i>	\$100

Red

Château du Pin-Franc Cabernet Sauvignon/Merlot <i>Bordeaux, France</i>	\$60
La Torre Segreta x Vancouver Club Chianti DOCG <i>Tuscany, Italy</i>	\$70
Burrowing Owl Syrah <i>Oliver, BC</i>	\$80
Clarence Dillon 'Clarendelle' x Vancouver Club <i>Bordeaux, France</i>	\$80
Château Chamirey x VC Exclusive Mercurey Bourgogne Pinot Noir, <i>France</i>	\$110
Girard x Vancouver Club Cabernet Sauvignon Napa Valley, <i>USA</i>	\$115
Machetti x Vancouver Club Exclusive Brunello di Montalcino Riserva, <i>Italy</i>	\$140

If you are looking for wines not featured on our list, please contact your catering representative.
Wine list subject to change without notice. *Member pricing available on select Club Label wines.



SPIRITS

LIQUOR \$9 | \$15 DBL

A selection of spirits including Northern Keep Vodka, Tanqueray Gin, Bacardi White Rum, El Jimador Tequila, Alberta Premium Rye, Jim Beam Black Bourbon

SIGNATURE LIQUOR \$12 | \$18 DBL

A curated selection of premium brands including Grey Goose Vodka, Drumshanbo Gunpowder Irish Gin, Havana Club 3 Year Old, Arette Blanco Tequila, Lot No. 40 Rye, The Irishman VC Private Label Caribbean Cask, and Four Roses Bourbon

LUXURY BAR \$15 | \$25 DBL

A premium selection of top-shelf brands including Belvedere Vodka, Isle of Harris Gin, Don Julio Blanco Tequila, Casey Jones x Vancouver Club Member Selected Bourbon, Bumbu Rum, Macallan 12-Year

DIGESTIFS | PER 1 OZ

AMARO AVERNA \$12
 GRAND MARNIER \$12
 FERNET BRANCA \$12

WHISK(E)Y | PER 1 OZ

LAPHROAIG 10 YEAR \$14
 TALISKER STORM \$14
 OBAN 14 YEAR \$14
 THE IRISHMAN VC PRIVATE LABEL
 CARIBBEAN CASK \$14
 MACALLAN 12-YEAR \$15

COGNAC | PER 1 OZ

COURVOISIER VS \$14
 REMY MARTIN VSOP \$20
 REMY MARTIN XO \$28
 LOUIS XIII \$395

PORT | PER 2 OZ

TAWNY 10-YEAR \$16
 TAWNY 20-YEAR \$24
 VINTAGE \$36

BEER & SPIRIT-FREE

Beer

DOMESTIC \$8

RED TRUCK LAGER OR STRANGE FELLOWS TALISMAN PALE ALE

IMPORT \$9

CORONA OR PERONI

Spirit-Free

SODA \$4½ | BOTTLED JUICE \$5

VIRGIN MARGARITA \$10 | VIRGIN MOJITO \$10

ROTATING CRAFT MOCKTAIL \$12

LATTÉ, CAPPUCCINO, AMERICANO \$8

NON 1 WINE ALTERNATIVE SALTED
 RASPBERRY & CHAMOMILE \$60/BOTTLE

Zero Proof Open Bar

A CURATED SELECTION OF MOCKTAILS, SOFT DRINKS, AND JUICE
 \$55

6-hour service | \$10 per extra hour

Kids Beverage Package

ENJOY UNLIMITED SOFT DRINKS AND JUICE
 \$35

6-hour service | \$8 per extra hour

JD'S BARBERSHOP

Hot Shaves

- \$70 per person -

Includes hot shave, cleanup, and complimentary glass of whiskey

OPTIONAL ADD-ON:

HAIRCUTS

\$70+ (per 30-minute session per person)

BEARD TRIMS

\$40+

Hairstyling

Complimentary consultation recommended for style and pricing
includes a glass of bubbles

Blow Out . . . Includes shampoo & styling \$60+
Down Do . . . Waves, curls & straightening \$90+
Up Do . . . Chignons, rolls, braids \$100+

Makeup

Complimentary consultation recommended for style and pricing
includes a glass of bubbles

Day/Corporate . . . \$70+
Evening . . . \$90+
Glam . . . Includes false lashes \$100+
Eyes Only . . . \$60+

Well groomed. Well Styled.
By appointment only



Hidden gem tucked away in the Club's lower level, JD's is a sleek sanctuary where members receive top-notch service and pampering (and maybe a glass of scotch) from Judah Down and his experienced team.

For 4 - 20 guests

Final Guarantees And Allergies

All catering details, including menu and bar/wine selections, room set up, and audiovisual requirements, must be received 14 business days prior to your event. A final guest guarantee is required 3 business days prior to your event date. In the event the Club has not received a final guarantee, invoicing will be based on either the original contracted number or the actual number of attendees, whichever is greater.

If anyone attending your event has an allergy, please provide a written description of the nature of the allergy, the first and last name of the guest, and the location of their seat. Should this information not be provided, you shall indemnify and hold us forever harmless from and against, any and all liability or claim of liability for any personal injury.

Shipping And Receiving

Due to the Club's limited storage space, shipments of packages will be accepted free of charge 1 business day prior to the event date. Packages received more than 1 business day in advance will be subject to a charge of \$5 per package. Please ensure all packages are clearly labeled with the name of the event and sent to the attention of your catering representative.

Storage

All items for your event must be removed immediately following your event's completion. Limited overnight storage is available for a \$25 surcharge per day. The Vancouver Club assumes no responsibility for any items of the convenor, guests, or suppliers of your event.

Signage, Banners And Displays

Professional event signage is permitted inside or at the entrance of your rented event space. It is not permitted in the Lobby or other common areas of the Club without prior approval. Our concierge is happy to direct your guests to the rented event space upon their arrival.

The fastening of any signage to any surface of The Vancouver Club is prohibited. The Club assumes no responsibility for any items of the convenor, guests, or vendors of your event.

Dress Code

The Club's Dress Code is business casual, with a no light-denim, no athletic-wear policy in place. This information must be communicated to your guests via your invitation. Any deviation from accepted forms of dress may result in denial of admittance to the Club.

Cell Phones And Electronic Devices

Cell phone and other electronic device use is not permitted outside of the rented event space with the exception of designated areas. This information must be communicated to your guests via your invitation. Use of an electronic device outside of their private room or use of an electronic device in the common areas of the Club may result in the individual being asked to vacate the Club.

Smoking

Smoking and vaping are not permitted within any area of the Club, including the Rooftop Garden & Patio.

Noise Abatement

To ensure the comfort and enjoyment of all our guests, Members, and their guests are reminded to keep noise to an acceptable level so as to not disturb other's use of the Club.

Leftovers

Guests are not permitted to remove any 'leftover' food from the premises.

Damage Clause

In the unlikely event that damage to any Vancouver Club property occurs as a result of any action by any guest of the host person/organization, the host person/organization agrees to assume all liability and expense and agrees that, in addition to any other rights as against such guest or others, The Vancouver Club may charge the host person/organization for all such charges.

The host person/organization shall indemnify, defend, and hold harmless The Vancouver Club and its officers, directors, partners, affiliates, Members, and employees from and against all demands, claims, damages to persons and/or property, losses, and liabilities, including reasonable attorney fees (collectively "Claims") arising out of or caused by the host person/organization's negligence or intentional misconduct. The host person/organization shall not have waived or be deemed to have waived, by reason of this paragraph, any defense that it may have with respect to such claims. Any repairs or replacement shall be conducted by the Club and its approved contractors and suppliers.

Driveway

The firelane access/driveway off Cordova Street shall be kept clear of all vehicles at all times unless prior arrangements have been made with the Club.

GENERAL INFORMATION

Force Majeure

The performance of this Agreement is subject to any circumstances making it illegal or impossible to provide or use The Vancouver Club facilities, including Acts of God, war, government regulations, disaster, strikes, civil disorder, or curtailment of transportation facilities. This Agreement may be terminated for any one of the above reasons by written notice from The Vancouver Club.

Elevator Access

Members, guests, and vendors shall not use the guest elevators to transport materials to function rooms. The service elevator is to be used exclusively for the transport of equipment and supplies through the building unless prior approval is given by The Vancouver Club.

Payment Terms & Cancellation Policy

*All cancellations must be sent by email and confirmed by The Vancouver Club.

For All Events

A 100% room rental fee is required to secure your booking. All bookings must be secured with a valid credit card on file. If charges are to be applied to a member account, a valid credit card must be linked to that account. Deposits are non-refundable but may be transferred to a future private event if cancellation is made at least 30 days in advance. A final invoice will be issued within 3 business days after the event. Full payment is due within 3 business days of the invoice date.

Events Estimated Over \$5,000 and Under \$10,000:

In addition to the room rental fee, a 50% pre-payment of the total estimated cost is due 30 days prior to the event. If the event is booked within 30 days of the scheduled date, the pre-payment is due immediately upon confirmation.

Events Estimated Over \$10,000:

In addition to the room rental fee, a 50% pre-payment is due 60 days prior to the event. The remaining balance (100% pre-payment) is due 30 days prior to the event. For bookings made within 30 days of the event, full pre-payment is required at the time of confirmation. Invoices may only be charged to member accounts in good standing, with no balances overdue by more than 30 days.

Cancellation Policy:

Cancellations made within 10 business days of the event will result in the forfeiture of all deposits and pre-payments, which are non-refundable and non-transferable. Cancellations made within 3 business days of the event will incur charges for both the full room rental and the total estimated cost of food and beverages.

COCKTAIL RECEPTION

BALLROOM	280
GEORGIAN ROOM	120
UNIVERSITY ROOMS	150
SFU ROOM	40
UBC ROOM	80
READING ROOM	20
GRILL & ATRIUM	200
ROOFTOP	60

DINING

GRAND BALLROOM	
BREAKFAST / LUNCH / DINNER	200
DINNER / DANCE	150
GEORGIAN ROOM	
DINNER	60
DINNER / DANCE	60
UNIVERSITY ROOMS	
BREAKFAST / LUNCH / DINNER	80
DINNER / DANCE	60
SFU ROOM	
LONG TABLE	16
ROUND TABLES	30
UBC ROOM	
LONG TABLE	50
ROUND TABLES	50
CHEF'S TABLE	
LONG TABLE	6
CORNER SUITE	
LONG TABLE	20
READING ROOM	
LONG TABLE	20
ROUND TABLES	20
BOARDROOM	
LONG TABLE	10

ROOM RENTAL RATES

	DAYTIME 6:00 AM - 3:00 PM	EVENING 5:00 PM - 1:00 AM	ALL DAY	ROOM RENTAL WAIVED WITH MINIMUM SPEND <small>(BASED ON HALF DAY) (WEEKDAYS ONLY) (NOT APPLICABLE FOR PACKAGE BOOKINGS)</small>
PREMIUM EVENT SPACES:				
GRAND BALLROOM	\$3,000	\$3,000	\$5,000	\$20,000
GEORGIAN ROOM	\$2,500	\$2,500	\$4,000	\$10,000
UNIVERSITY ROOMS (UBC & SFU)	\$1,800	\$1,800	\$2,800	\$8,000
SFU	\$800	\$800	\$1,200	\$3,000
UBC	\$1,000	\$1,000	\$1,600	\$5,000
ENOTECA TASTING ROOM	N/A	\$500	N/A	\$2,000
MEETING SPACES				
BOARDROOM	\$500	\$500	\$800	\$1,500
READING ROOM	\$600	\$600	\$1,000	\$2,000
PRIVATE DINING SPACES:				
CORNER SUITE DINING ROOM	\$500	\$500	\$800	\$2,000
CORNER SUITE & ENOTECA	N/A	\$1,000	N/A	N/A
CHEF'S TABLE	\$300	\$300	\$500	\$1,000
ROOFTOP	\$3,000	\$3,000	\$5,000	\$20,000 (SAT/SUN) \$10,000 (MON)
MULTIPLE SPACES:			ALL DAY SPECIAL RATE	
GRAND BALLROOM, GEORGIAN ROOM & UNIVERSITY ROOMS (UBC & SFU)			\$7,500	
GRAND BALLROOM & GEORGIAN ROOM			\$6,000	

*All-day and daytime rental on the Rooftop only available on the weekends; rental on Mondays only available for the evening.

*Rooftop rental is subject to a minimum spend. May be subject to food & beverage minimums

Member rates available

Club Buyout*

MONDAY TO FRIDAY
subject to approval

SATURDAY

October 1 - April 30 (Low Season)
\$10,000

May 1 - September 30 (High Season)
\$12,000

SUNDAY

October 1 - April 30 (Low Season)
\$8,500

May 1 - September 30 (High Season)
\$10,000

The Club buyout includes use of the Lobby, Bar & Grill / Atrium, Ballroom, Georgian Room, University Rooms, Boardroom, Reading Room, Chef's Table, Corner Suite, Enoteca. Excludes overnight guest suites, Captain's Bar & Member's Lounge, Billiards Room, Gym, Yoga Studio, and Rooftop. Exclusive of service charge and taxes.

Administrative fee:
A taxable 22% administration charge applies to all food & beverage.
Special rates are available for Members.

*Buyouts are subjected to the weekend food & beverage minimums

WEEKEND FOOD & BEVERAGE MINIMUMS

SATURDAY

SUNDAY

Low Season:	October 1 - April 30 . . . \$22,000	October 1 - April 30 . . . \$18,000
High Season:	May 1 - September 30 . . . \$28,000	May 1 - September 30 . . . \$20,000

AV & ENHANCEMENTS

AUDIO VISUAL

Podium with Fixed Microphone . . . \$150
Handheld Wireless Microphone & Speaker . . . \$150
Wireless Lapel Microphone & Speaker . . . \$150
Streaming Camera (does not include tech assistance) . . . \$200
Mixer . . . 150
Projector with Video Screen, 2 AV Carts . . . \$225
46" LCD TV & Stand . . . \$225
75" LCD TV & Stand . . . \$275
Video Screen, 2 AV Carts . . . \$50
Presentation Clicker . . . \$30
DI Box . . . \$30
Speaker . . . \$50
Conference Phone . . . \$50
Laptop . . . \$150
Uplights . . . \$50 each

EVENT ENHANCEMENTS

Small Wood Dance Floor (up to 15' x 15') . . . \$250
Large Wood Dance Floor (up to 21' x 18') . . . \$450
Small White Dance Floor (up to 16' x 16') . . . \$400
Large White Dance Floor (up to 20' x 20') . . . \$600
Stage (per 6' x 4' piece, up to 9 pieces) . . . \$50
Gold Chivari Chairs (per chair) . . . \$9
White Louis Clear Back Chairs . . . \$14
Chivari Chair Pad Cover (Blush, Navy, Burgundy, Black) . . . \$2 each
Hightop Table with White Linen . . . \$25
Hightop Table with Black Linen . . . \$30
Poker Table (9 players) . . . \$100
Area Rug/Carpet Removal . . . \$200

MEETING ACCESSORIES

Flipchart & Markers . . . \$25
Whiteboard & Markers . . . \$15
Easel (Clear acrylic, gold) . . . \$10

Tech Assistance: contact our catering team for an estimate

Club equipment is subject to availability.

For additional equipment, please contact your catering representative.

Complimentary wireless internet is available throughout the Club.

