



CATERING

FALL / WINTER 2025

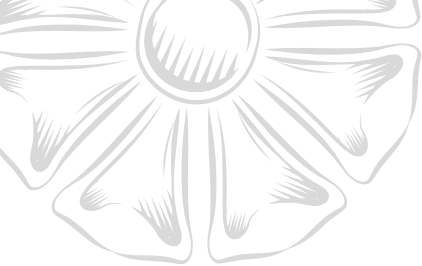
CONTENTS

- BREAKFAST 3
- LUNCH 5
- MEETINGS & BREAKS 9
- DINNER 12
- CAKES 15
- SIGNATURE BUFFET 17
- RECEPTIONS 20
- CORNER SUITE DINING 24
- BAR & WINE 26
- GENERAL INFORMATION 30
- ROOM CAPACITIES 32
- ROOM RENTALS 33
- AV ENHANCEMENTS 34



BREAKFAST





BREAKFAST PLATES

Healthy Start

OATMEAL^V \$14
Seasonal berry compôte, noble maple 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 yogurt, berries

CLASSIC BACON & EGG WRAP^P \$18
Scrambled egg, crispy bacon, cheddar cheese, sautéed onion & baby spinach

SOUTHWEST CHORIZO WRAP^P \$20
Spicy chorizo, scrambled egg, black beans, pepper jack cheese, avocado, pico de gallo

Plated Continental

HOUSE-MADE GRANOLA
PARFAIT^{V/N}

SEASONAL FRUIT SALAD^{VG/GF}

HOUSEMADE PASTRIES^V
Croissants, muffins, scones, 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
ADD SCRAMBLED EGGS (BUFFET STYLE)
\$120 PER 20 GUESTS

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 \$35
SEVED BUFFET STYLE \$38

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

SERVED PLATED \$40

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

Small Bites
priced per dozen

ASSORTED PASTRIES^V \$60
Croissants, muffins, scones

MUFFINS^V \$60
Zucchini walnut^N, berry bran, chocolate banana

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

PLAIN CROISSANT^V \$60

FRUIT BOWL^{VG/GF} \$72

NEW
12OZ BLENDED SMOOTHIES^{VG} \$12

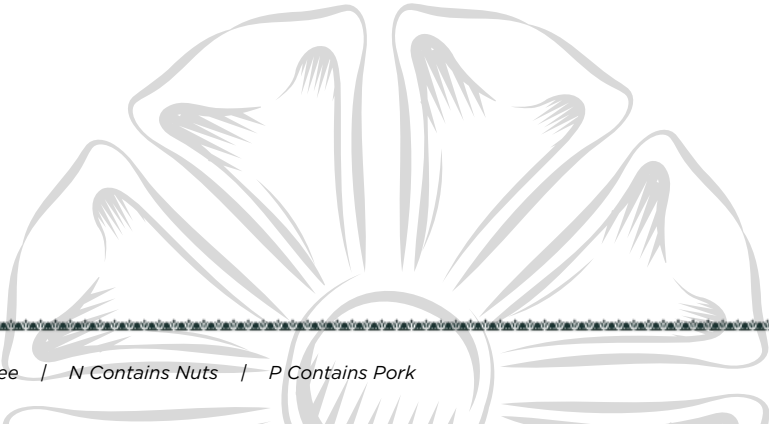
Berry Banana^N
Blueberry, banana, almond milk

Nutter Butter^N
Peanut butter, banana, date, cocoa, almond milk

Tropical Green
Mango, pineapple, kale, coconut water

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 & butter

Lunch Plate 1

-\$55 -

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

GLAZED CHICKEN BREAST^{GF}
Rosemary-thyme rosti, carrot purée,
mushroom supreme sauce

Lunch Plate 2

-\$65 -

HEIRLOOM BEET SALAD^{GF/N/V}
Whipped goat's cheese, candied walnut,
arugula, honey balsamic vinaigrette

ROAST LING COD
Caponata, watercress, house made gnocchi

Lunch Plate 3

-\$75 -

TOMATO SOUP^{V/GF}
Tomato concassé, crispy basil
or
HEIRLOOM BEET SALAD^{GF/N/V}
Whipped goat's cheese, candied walnut,
arugula, honey balsamic vinaigrette
—
EGGPLANT & ZUCCHINI PARMIGIANA^{VG}
Marinara, vegan parmesan, rocket salad
or
GLAZED CHICKEN BREAST^{GF}
Rosemary-thyme rosti, carrot purée,
mushroom supreme sauce
or
STRIPLOIN^{GF/DF}
Garlic roasted fingerling potatoes,
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

PETIT FOURS \$7
Earl grey caramel shortbread sandwich, assorted macarons, passionfruit tarts, chocolate financier



Working Lunch Buffet

- \$65 per person -

choice of 1 protein

Add extra protein for \$15 per person

CARROT TOP PISTOU ORECCHIETTE^V

Pea, cherry tomato, ricotta salata

or

SALMON^{GF/DF}

Sauce provençal

or

ROASTED LEMON CHICKEN^{GF/DF}

Aji verde

or

STRIPLOIN^{GF/DF}

Chimichurri rojo

—

ROASTED FINGERLING POTATOES^{VG/GF}

Garlic & herbs

—

VEGETABLES IN SEASON^{VG/GF}

Olive oil, lemon, fresh herbs

—

HEIRLOOM BEET SALAD^{GF/N/V}

Whipped goat's cheese, candied walnut, arugula, honey balsamic vinaigrette

—

BABY ROMAINE

Shaved parmesan, focaccia crouton, caesar dressing

—

KALE & ANCIENT GRAIN^{VG}

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

—

COFFEE OR TEA

ADD

ASSORTED PETIT FOURS

Earl grey caramel shortbread sandwich, assorted macarons^{gf/n}, passionfruit tarts, chocolate financier^{vg/n}

\$7 (4 PIECES PER PERSON)

Minimum of 20 guests

LUNCH PLATES

Light Lunch Combo

CHOICE OF SOUP OR SALAD

TOMATO SOUP^{V/GF}

Tomato concassé, crispy basil

or

HARVEST PUMPKIN SOUP^{VG/GF}

Coconut cream, pumpkin seed gremolata, crispy sage

or

GARDEN HARVEST SALAD^{VG/GF}

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

or

KALE & ANCIENT GRAIN SALAD^{VG/DF}

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

or

HEIRLOOM BEET SALAD^{V/GF/N}

Whipped goat's cheese, candied walnut, arugula, honey balsamic vinaigrette

or

CAESAR SALAD

Focaccia crostini, grana padano, crispy capers, anchovy dressing

SANDWICHES

BASIL & ARTICHOKE^{VG}

Tomato

or

CAPRESE^V

Beefsteak tomato, mozzarella, arugula, olive oil, balsamic

or

CURRIED CHICKEN^{DF}

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

\$30 PER PERSON

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

\$35 PER PERSON

Gluten-free bread available upon request



Lunch on the Run

- \$5o -

Each to-go lunch comes with ripe whole fruit, Hardbite crisps, a bottle of water, & freshly-baked cookie.
All items are prepared for off-site consumption.

SALADS (choose one)

GARDEN HARVEST SALAD^{VG/GF}

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

or

KALE & ANCIENT GRAIN SALAD^{VG/DF}

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

or

HEIRLOOM BEET SALAD^{V/GF/N}

Whipped goat's cheese, candied walnut, arugula, honey balsamic vinaigrette

or

CAESAR SALAD

Focaccia crostini, grana padano, crispy capers, anchovy dressing

SANDWICHES (choose one)

CURRIED CHICKEN^{DF}

Green apple, celery

or

DELICATESSEN^P

Charcuterie meats, aged cheddar, arugula, mustard mayonnaise

or

ROAST BEEF

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

or

CAPRESE^V

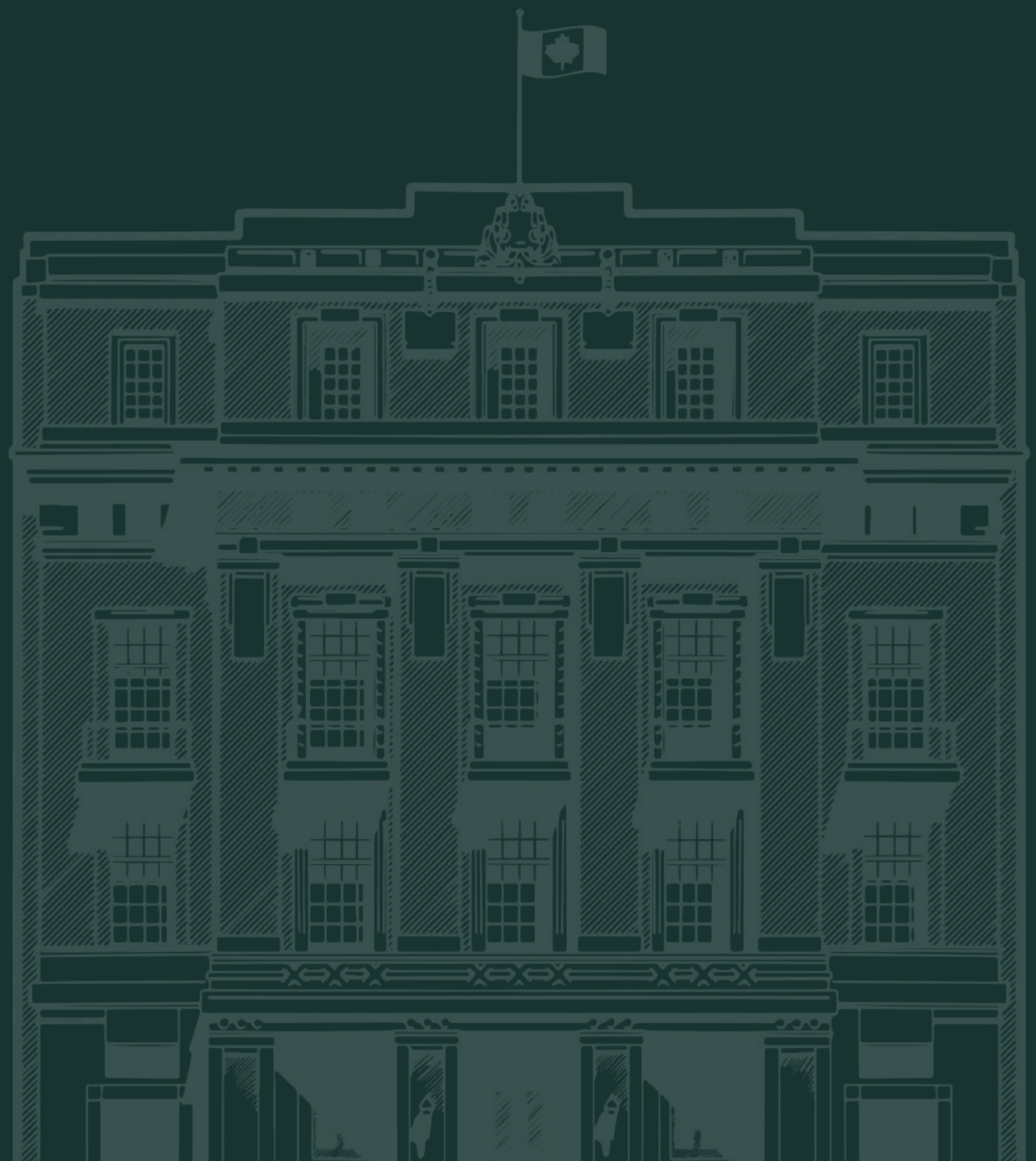
Beefsteak tomato, mozzarella, arugula, olive oil, balsamic

or

BASIL & ARTICHOKE^{VG}

Tomato

MEETINGS & BREAKS



MEETINGS & BREAKS

CRISPS ^{VG/GF} \$25 PER 5 PERSONS	PROTEIN POWER BALLS ^{V/N} \$50 PER DOZEN	SLICED SEASONAL FRUIT ^{VG/GF/DF} \$60 PER 5 PERSONS
TRUFFLE-PARMESAN POPCORN ^{V/GF} \$25 PER 5 PERSONS	ASSORTED BARS Gluten-free brownies, blueberry oat crumble ^V , lemon \$50 PER DOZEN	ASSORTED CHARCUTERIE ^{DF/P} 4 charcuterie, crackers, pickled vegetables \$120 PER 5 PERSONS
PLAIN BUTTERED POPCORN ^{V/GF} \$20 PER 5 PERSONS	COOKIES ^V Chocolate chip, espresso, peanut butter, oatmeal raisin \$50 PER DOZEN	ASSORTED CHEESE ^V 4 cheeses, crackers, pickled vegetables \$120 PER 5 PERSONS
HEIRLOOM VEGETABLES & DIPS ^V Pita, crackers, hummus, tzatziki \$60 PER 5 PERSONS	ASSORTED BAKED GOODS ^V Croissants, muffins, scones \$60 PER DOZEN	HARVEST CHARCUTERIE & CHEESE ^P 3 cured meats, 3 artisanal cheeses, pickled vegetables, crackers, fruit compôte, grainy mustard \$125 PER 5 PERSONS <i>Gluten-free crackers upon request</i>
TORTILLA CHIPS & SALSA ^{VG} \$40 PER 5 PERSONS	ASSORTED PETIT FOURS ^V Earl grey caramel shortbread sandwich, assorted macarons ^{gf/n} , passionfruit tarts, chocolate financier ^{vg/n} \$60 PER DOZEN	



Signature Sandwiches

- \$90 per dozen pieces -
2 servings per person recommended
select up to 4 flavours

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^{DF}
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
select up to 4 flavours

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

CUCUMBER^V
Dill cream cheese, lemon, rye

EGG^V
Onion, radish, parsley

TURKEY
Swiss cheese, red onion, arugula,
cranberry chutney

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

HAM^P
Cheddar, tomato jam

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

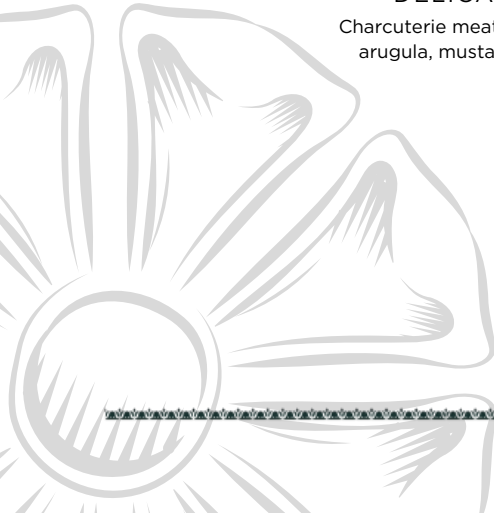
- \$62 per person -

SCONES
Vanilla & fruit with clotted cream & jam

SWEETS
Macarons^{gf/n}
Dark chocolate caramel tart
Lemon cheesecake^{gf}
Matcha strawberry cake

SAVOURY BITES
Mini smoked salmon blinis with dill crème fraîche
Coronation chicken sliders on brioche
Cucumber & cream cheese on rye^v
Mushroom duxelle vol-au-vents^v

TEA & COFFEE SELECTION





DINNER

Appetizers

SOUP

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

LOBSTER BISQUE \$20
Truffle panna cotta

ROASTED FOREST MUSHROOM SOUP^{V/GF} \$18
Pickled shimeji, thyme

SWEET POTATO & CHIPOTLE SOUP^{V/GF} \$16
Roasted corn, cilantro

HARVEST PUMPKIN SOUP^{GF/VG} \$16
Coconut cream, pumpkin seed gremolata, crispy sage

SALAD

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

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

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

HEIRLOOM BEET SALAD^{V/GF/N} \$16
Whipped goat's cheese, candied walnut, arugula,
honey balsamic vinaigrette

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



SIGNATURE APPETIZERS

PACIFIC CRAB CAKE^{DF} \$20
Celeriac remoulade, cilantro oil,
micro green salad

SEARED SCALLOPS^{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

FENNEL-CRUSTED ALBACORE \$22
Compressed cucumber, sea asparagus,
trout roe, vichychoise

PARSNIP & BLACK GARLIC RAVIOLO^V \$20
Parmesan brodo, sage oil, root vegetable crisps

Palate Cleanser

HOUSE-MADE SORBET^{VG/GF} \$5
Mint/lemon, or passionfruit/basil, or raspberry
select one flavour

Entrees

CARROT TOP PESTO ORECCHIETTE^V \$42
English pea, cherry tomato, ricotta salata

GRILLED LION'S MANE MUSHROOM^{VG/DF/GF/N} \$45
Truffle polenta cake, garlic cashew cream, charred broccolini

EGGPLANT & ZUCCHINI PARMIGIANA^{VG} \$44
Marinara, vegan parmesan, rocket salad

SALT-BAKED SALMON^{GF} \$48
Potato & crab galette, ponzu butter sauce, trout roe, micro salad

OVEN ROASTED SABLEFISH^N \$56
Brandade potato, haricot vert, almond romesco butter

ROASTED LING COD \$54
Caponata, watercress, house made gnocchi

PAN ROASTED DUCK BREAST^{DF/N} \$54
Confit duck leg croquette, saffron-infused pistachio couscous,
glazed baby beets, spiced apple gastrique

ROASTED CHICKEN BREAST^{GF} \$48
Rosemary thyme potato rosti, carrot purée, mushroom supreme sauce

CHARCOAL-CRUSTED LAMB LOIN^{GF} \$55
Ratatouille vinaigrette, pomme anna, braised spinach

GLAZED SHORT RIB^{GF} \$55
Wild mushrooms, braising greens, brown butter powder

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

BEEF TENDERLOIN^{GF} \$72
cooked medium rare
Fondant potato, glazed baby carrots, celeriac purée, bordelaise sauce

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

Menus subject to change based on seasonality and availability of ingredients

Desserts

VANILLA CRÈME BRÛLÉE^V \$16

Speculoos cookie
Gluten-free upon request

TROPICAL FRUIT TART^V \$16

Passionfruit curd, coconut creme, pineapple, mango coulis, lime meringue

TIRAMISU VERRINE^V \$16

Mascarpone cream, espresso syrup, ladyfinger sponge

CHOCOLATE CARAMEL BAR^{GF/N} \$16

Dark chocolate mousse, gluten-free chocolate cake, salted caramel ganache

ALMOND PEAR FINANCIER^{VG/N} \$16

Almond financier, “white chocolate” ganache, vanilla gel, roasted pear compôte, pear crisp

VEGAN CRÈME BRÛLÉE^{VG/GF} \$16

Citrus salad, vegan tuile

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 set menu with one option per course

Listed price per item applies

PRE-SELECTED CHOICE

Guests will choose from 2 to 3 options for each course

Guest list and food selections must be provided
at least 72 hours in advance

Starter & Dessert course pricing is calculated based on the highest priced item in the selection, with a surcharge of \$5 per person, per course

Entrée course pricing is calculated based on the highest-priced item in the selection, with a surcharge of \$5 per person (\$9 per person when 3 proteins are selected).

CHOICE “NIGHT OF”

Maximum 50 guests
Up to 3 choices per course

Starter & Dessert course pricing is calculated based on the highest priced item in the selection, with a surcharge of \$9 per person per course

Entrée course pricing is calculated based on the highest-priced item in the selection, with a surcharge of \$9 per person (\$12 per person when 3 proteins are selected).



CAKES



CUSTOM CAKES

In-house custom cakes are available upon request.

Please contact the Catering Team to arrange a consultation.

SIGNATURE BUFFET



SIGNATURE BUFFET

Signature & Dessert Buffet | \$148 per guest
Signature Buffet without Seafood & Shellfish on Ice | \$108 per guest
Dessert Buffet Only | \$500 per 20 guests

SALADS

CAESAR SALAD

Garlic crostini, shaved parmesan, crispy shallots

PEAR & ENDIVE SALAD^{V/N}

Blue cheese crumble, candied walnuts, white balsamic vinaigrette

FARRO & ROASTED SQUASH SALAD^V

Baby spinach, dried mission figs, goats cheese, maple vinaigrette

HEIRLOOM BEET SALAD^{V/GF/N}

Whipped goat's cheese ,candied walnut, arugula,
honey balsamic vinaigrette

GARDEN HARVEST SALAD^{VG/GF/DF}

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

SHAVED BRUSSELS SPROUTS SALAD^{V/GF/N}

Pecorino, apple, dried cranberries, toasted pine
nuts, lemon vinaigrette

CHARCUTERIE

Selection of cured smoked meats^P,
marinated & pickled vegetables,
whole grain mustard, fruit mostarda,
cornichons, olives, crackers

SEAFOOD

SMOKED & CANDIED SALMON^{GF/DF}

ALBACORE TUNA^{GF/DF}

SMOKED SABLEFISH^{GF/DF}

MARINATED OCTOPUS^{GF/DF}

SHELLFISH ON ICE

ALASKAN KING CRAB LEGS^{GF/DF}

POACHED JUMBO PRAWN^{GF/DF}

Horseradish cocktail sauce, lemon

STEAMED PEI MUSSELS
& MANILA CLAMS^{GF/DF}

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

RICOTTA & SPINACH CANNELLONI^V

Garlic bechamel, grana padano, herb gremolata

ROASTED SQUASH GEMELLI^{VG/DF/N}

Crispy sage, toasted pine nuts, kale, extra virgin olive oil

ROASTED FINGERLING POTATOES^{VG/GF}

Confit garlic, thyme

MAPLE GLAZED ROOT VEGETABLES^{VG/GF}

Thyme, black pepper

AVAILABLE UPON REQUEST:

SABLEFISH, LEG OF LAMB +\$15
BISON +\$20

CAVIAR SERVICE

+\$220 per 30g tin

CAVIAR

Blinis, egg yolk, chives, sour cream, shallots

recommended minimum 1 tin per every 4 to 6 guests

VC SIGNATURE DESSERT BUFFET

MACARONS^{GF/N}

DARK CHOCOLATE CARAMEL TARTS^V

PINEAPPLE COCONUT PAVLOVA^{VG/GF}

LEMON POSSET^V

Gluten-free upon request

COFFEE WHITE CHOCOLATE
PROFITEROLE

MATCHA STRAWBERRY CAKE

VANILLA CRÈME BRÛLÉE^{V/GF}

Vegan upon request

SLICED FRUITS^{VG/GF}

ASSORTED CHEESES

Minimum of 20 guests | Buffets are priced per person and include house-made rolls & butter
Gluten-free bread available upon request

KIDS PLATES

To Start

SIMPLE SALAD^{VG/GF} \$6

Crudites, citrus vinaigrette, soft herbs

TOMATO SOUP^{V/GF} \$7

Basil

Entrées

VEGAN SPAGHETTI & MEATBALLS^{VG} \$18

SPAGHETTI \$18

Beef bolognese sauce

CHICKEN STRIPS \$18

Fries

Dessert

SUNDAE \$8

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

CHOCOLATE CHIP COOKIE \$6

Whipped cream, chocolate sauce, sprinkles

FRUIT BOWL^{VG/GF} \$5

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/N} \$60
Fig, pistachio
- SPICED CHICKPEA PANISSE^{VG/GF/N} \$60
Sundried tomato pesto, smoked paprika
- HEIRLOOM TOMATO TARTARE^{VG} \$58
Crispy puff pastry, avocado mousse, crispy basil
- ROASTED BUTTERNUT SQUASH
& SAGE ARANCINI^{VG} \$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 DUCK BREAST \$74
Scallion pancake, cucumber, hoisin
- CRAB CAKE^{N/DF} \$72
Smoked almond romesco, petit cilantro
- COD BRANDADE^{DF} \$76
Olive tapenade, trout roe, sourdough

Land

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

Signature Sliders

- WILD MUSHROOM & GRUYERE SLIDERS^V \$76
Truffle aioli
- BUTTERMILK FRIED CHICKEN SLIDERS \$78
Cajun mayo, bread & butter pickle
- CLASSIC ANGUS BEEF SLIDERS^P \$82
Bacon, cheese, relish, tomato chutney,
- PULLED PORK SLIDERS^P \$80
Bourbon BBQ, apple slaw

Sweets

- ASSORTED MACARONS^{GF/N} \$54
- CINNAMON SUGAR BEIGNETS^V \$54
- PASSIONFRUIT TARTS^V \$54
- CHOCOLATE ALMOND FINANCIER^{VG/N} \$54

Priced per dozen

CHEF STATIONS

Priced per 20 guests

Street Tacos

- \$480 -

CARNE ASADA^{DF}

Marinated, grilled and diced beef

COCHINITA PIBIL^{DF/P}

Braised pork, escabeche blanco, salsa campechana

PESCADO FRITO^{DF}

Cod, smoked pineapple

CRISPY KING OYSTER MUSHROOM^{VG}

Pipian adobo

All orders include:

Flour tortillas, pico de gallo, salsa campechana, salsa verde, escabeche blanco, grilled pineapple, limes, cilantro, onions, radish, 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

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^{P/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

Dessert Station

Priced per 20 guests

1 hour Chef-attended station

DIP YOUR OWN DONUTS \$400

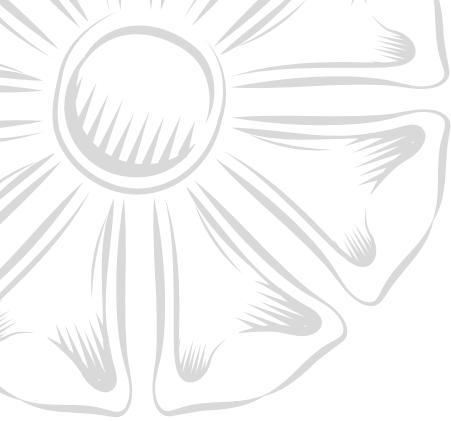
An assortment of ring donuts

ICING

Chocolate, vanilla, caramel

TOPPINGS

Sprinkles, toasted coconut, shaved chocolate



Late Night
Priced per dozen

TRUFFLE & PARMESAN POPCORN^V \$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

MACARONI & CHEESE^V \$90
Smoked cheddar, crispy crumb

MAKE YOUR OWN POUTINE BAR^{GF} \$300
Priced per 20 guests

Choice of tater tots, fries, or sweet potato fries

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

HOUSE-MADE FLATBREAD \$52
Priced per flatbread | 10 slices per flatbread
Choice of margherita^V, cured meat^P, or truffle mushroom^V

SUSHI STATION^{GF} \$80
Priced per selection | Minimum 4 orders

Assorted Hosomaki: California roll, Salmon, Tuna, Cucumber^{VG} (76 pcs)

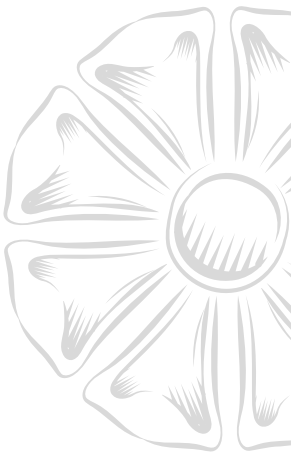
California & BC Rolls (60 pcs) | Assorted Vegetable Roll^V (76 pcs)

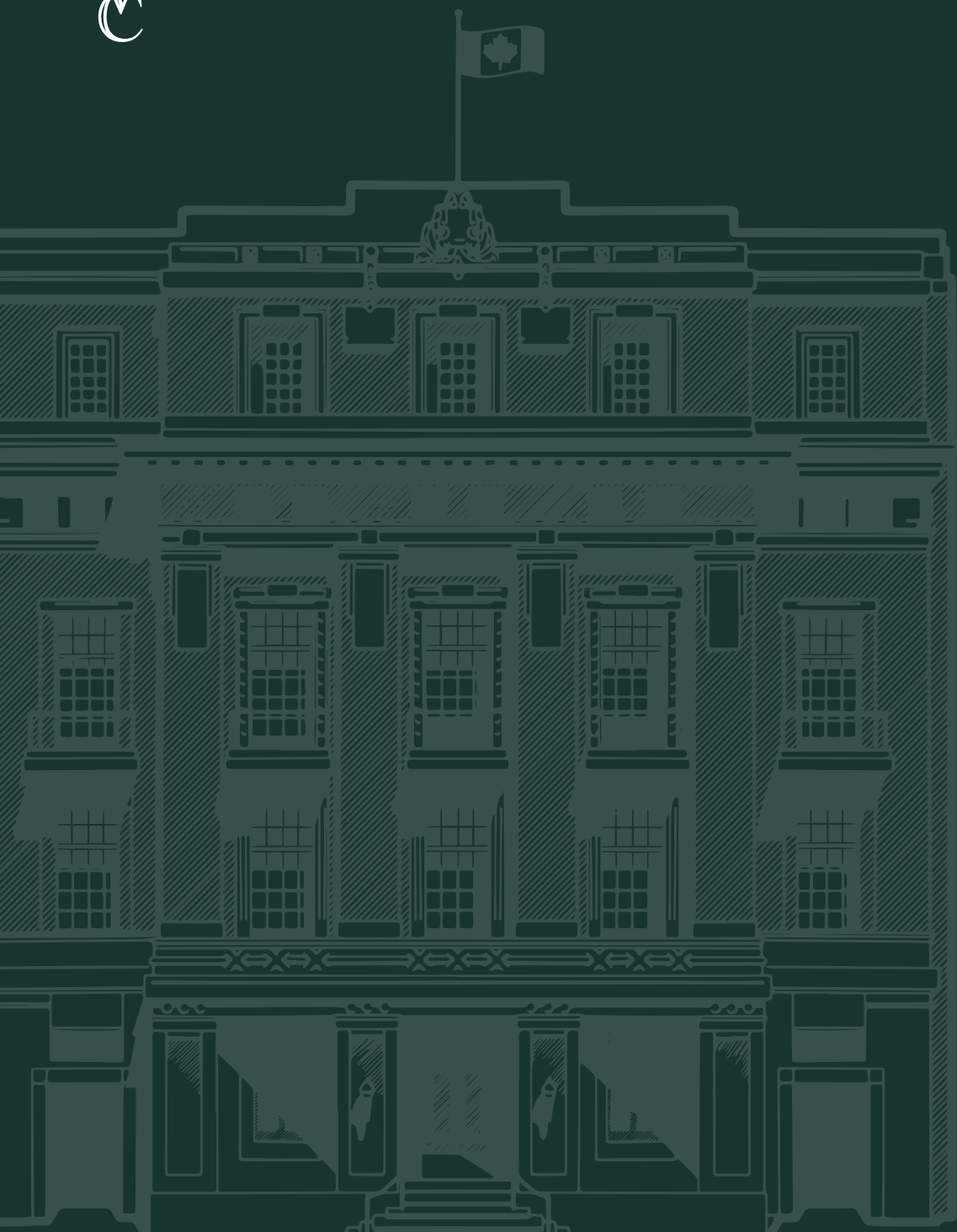
California Tray (60 pieces) | Spicy Tray (52 pieces) | Futomaki Tray (24 pieces)

BUFFET

WARM CHOCOLATE CHIP COOKIE STATION \$52
Priced per dozen | Customized labels on bags available upon request
12 freshly baked cookies

CHURROS & HOT CHOCOLATE \$52
Priced per dozen
House-made decadent hot chocolate & cinnamon sugar churros





CORNER SUITE DINING

CORNER SUITE DINING

First Offering

\$150 per person

House Red & White Wine Included

WILD MUSHROOM & ONION TART^V

Pickled & sautéed mushroom, parmesan, petit greens, aged sherry vinegar



SORBET^{VG/GF}

Lemon mint



PORCINI DUSTED STRIPLOIN^{GF}

Truffled potato galette, charred broccolini, spiced carrot puree, jus

OR

OVEN ROASTED SABLEFISH^{DF}

Braised daikon, glazed green beans, crispy rice, yuzu dashi



PECAN TART^{V/N}

Coffee ganache montée, caramelized chocolate dip, salted caramel sauce

Second Offering

\$200 per person

*Add wine pairings (3oz)
+\$50 per person*

WELCOME BUBBLES



PISTACHIO ARANCINI^N

Parmesan aioli



FENNEL CRUSTED ALBACORE

Vichyssoise, moroccan olive, sea asparagus, roe



SORBET^{VG/GF}

Lemon mint



BISON STRIPLOIN^{GF}

Chilli rapini, pomme anna, bordelaise



BLACK FOREST GATEAU^{V/GF}

Tonka bean ice cream, cherry gel



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 beers, 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, Rojo Rooster Tequila, Alberta Premium Rye, Jim Beam Black Bourbon, Tamnavulin Double Cask Speyside Single Malt, 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

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

Tequila, lime, grapefruit, soda

CITRUS

MARGARITA

Tequila, cointreau, lime juice, sugar

THE VANCOUVER CLUB COSMO

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

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
--	------

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

CLASSIC LIQUOR \$9 | \$15 DBL

A selection of spirits including Northern Keep Vodka, Tanqueray Gin, Bacardi White Rum, Rojo Rooster Tequila, Alberta Premium Rye, Jim Beam Black Bourbon, Tamnavulin Double Cask Speyside Single Malt

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, Fettercairn 12, 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
DALMORE CIGAR MALT \$28

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

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.



Wedding Planner Requirement

To maintain a high standard of service and ensure seamless event execution, all weddings hosted at

The Vancouver Club must have a licensed, professional wedding planner. The planner must be certified or professionally recognized in the event planning industry. They must act as the main point of contact with the venue during planning and be on-site for the full event day, overseeing setup, timelines, and coordination.

Planners must be approved by venue management. Clients may choose from our preferred vendors list or submit an external planner for review.

Weddings under 50 guests may be exempt at management’s discretion. Failure to comply may result in booking cancellation or additional staffing fees.

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.

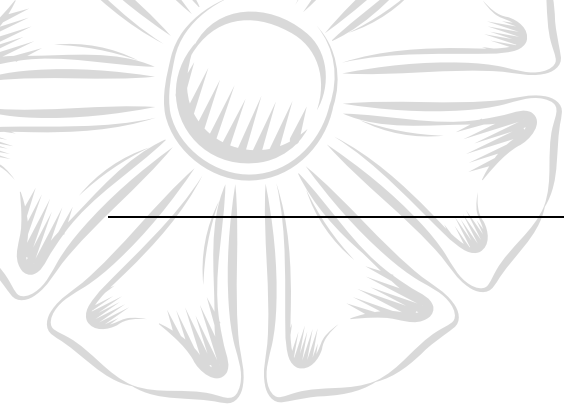
Events Estimated Over \$10,000:

·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.



ROOM CAPACITIES

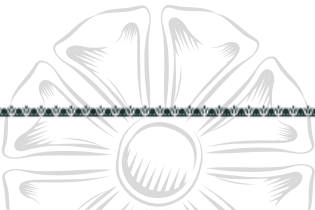
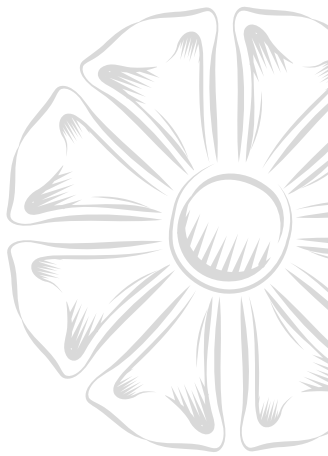
Cocktail Reception

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

GRAND BALLROOM	
BREAKFAST / LUNCH / DINNER	200
DINNER / DANCE	170
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

Dining

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 (BASED ON HALF DAY) (WEEKDAYS ONLY) (NOT APPLICABLE FOR PACKAGE BOOKINGS)
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	\$600	N/A	\$2,000
MEETING SPACES				
BOARDROOM	\$600	\$600	\$1,000	\$1,500
READING ROOM	\$600	\$600	\$1,000	\$2,000
PRIVATE DINING SPACES:				
CORNER SUITE DINING ROOM	\$600	\$600	\$1,000	\$2,000
CORNER SUITE & ENOTECA	N/A	\$1,200	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)			\$8,500	
GRAND BALLROOM & GEORGIAN ROOM			\$7,500	

*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

LOW SEASON (OCTOBER 1 - APRIL 30)
Saturdays & Sundays
\$10,000 Venue Rental

HIGH SEASON (MAY 1 - SEPTEMBER 30)
Saturdays & Sundays
\$12,000 Venue Rental

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

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

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 . . . \$500
- Karaoke Machine . . . \$125

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.

Rates are for equipment rental only and do not include technical assistance.

