



# CATERING

FALL / WINTER 2025

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# BREAKFAST

VC

## BREAKFAST PLATES

### Healthy Start

OATMEAL<sup>V</sup> \$14  
Seasonal berry compôte, noble maple syrup

AVOCADO ON TOAST<sup>VG</sup> \$18  
Artisanal sourdough, arugula, heirloom tomatoes, balsamic

BRIOCHE FRENCH TOAST<sup>V</sup> \$18  
Seasonal berry compôte, whipped mascarpone

GRANOLA PARFAIT<sup>V/N</sup> \$12  
Greek yogurt, berries

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

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

### Plated Continental

HOUSE-MADE GRANOLA PARFAIT<sup>V/N</sup>

SEASONAL FRUIT SALAD<sup>VG/GF</sup>

HOUSEMADE PASTRIES<sup>V</sup>  
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<sup>P</sup>  
Maple sausage, heritage bacon, hashbrowns

SERVED PLATED \$35  
SERVED BUFFET STYLE \$38

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

SERVED PLATED \$35  
SERVED 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

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

### Small Bites

priced per dozen

ASSORTED PASTRIES<sup>V</sup> \$60  
Croissants, muffins, scones

MUFFINS<sup>V</sup> \$60  
Zucchini walnut<sup>N</sup>, berry bran, chocolate banana

FRUIT + NUTS ENERGY BARS<sup>VG/N</sup> \$60

PLAIN CROISSANT<sup>V</sup> \$60

FRUIT BOWL<sup>VG/GF</sup> \$72

NEW

12OZ BLENDED SMOOTHIES<sup>VG</sup> \$12

Berry Banana<sup>N</sup>  
Blueberry, banana, almond milk

Nutter Butter<sup>N</sup>  
Peanut butter, banana, date, cocoa, almond milk

Tropical Green  
Mango, pineapple, kale, coconut water



## 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 <sup>V/GF</sup>

Tomato concassé, crispy basil

#### GLAZED CHICKEN BREAST <sup>GF</sup>

Rosemary-thyme rosti, carrot purée,  
mushroom supreme sauce

### Lunch Plate 2

-\$65 -

#### HEIRLOOM BEET SALAD <sup>GF/N/V</sup>

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

#### ROAST LING COD

Caponata, watercress, house made gnocchi

### Lunch Plate 3

-\$75 -

#### TOMATO SOUP <sup>V/GF</sup>

Tomato concassé, crispy basil

or

#### HEIRLOOM BEET SALAD <sup>GF/N/V</sup>

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

#### EGGPLANT & ZUCCHINI PARMIGIANA <sup>VG</sup>

Marinara, vegan parmesan, rocket salad

or

#### GLAZED CHICKEN BREAST <sup>GF</sup>

Rosemary-thyme rosti, carrot purée,  
mushroom supreme sauce

or

#### STRIPLOIN <sup>GF/DF</sup>

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 <sup>VG</sup> \$10

PETIT FOURS \$7

Earl grey caramel shortbread sandwich, assorted macarons, passionfruit tarts, chocolate financier

## LUNCH PLATES

### Working Lunch Buffet

- \$65 per person -

choice of 1 protein

Add extra protein for \$15 per person

#### CARROT TOP PISTOU ORECCHIETTE <sup>V</sup>

Pea, cherry tomato, ricotta salata

or

#### SALMON <sup>GF/DF</sup>

Sauce provençal

or

#### ROASTED LEMON CHICKEN <sup>GF/DF</sup>

Aji verde

or

#### STRIPLOIN <sup>GF/DF</sup>

Chimichurri rojo

—

#### ROASTED FINGERLING POTATOES <sup>VG/GF</sup>

Garlic & herbs

—

#### VEGETABLES IN SEASON <sup>VG/GF</sup>

Olive oil, lemon, fresh herbs

—

#### HEIRLOOM BEET SALAD <sup>GF/N/V</sup>

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

—

#### BABY ROMAINE

Shaved parmesan, focaccia crouton, caesar dressing

—

#### KALE & ANCIENT GRAIN <sup>VG</sup>

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

—

#### COFFEE OR TEA

#### ADD

#### ASSORTED PETIT FOUPS

Earl grey caramel shortbread sandwich, assorted macarons <sup>gf/n</sup>, passionfruit tarts, chocolate financier <sup>vg/n</sup>

**\$7 (4 PIECES PER PERSON)**

Minimum of 20 guests

### Light Lunch Combo

#### CHOICE OF SOUP OR SALAD

##### TOMATO SOUP <sup>V/GF</sup>

Tomato concassé, crispy basil

or

##### HARVEST PUMPKIN SOUP <sup>VG/GF</sup>

Coconut cream, pumpkin seed gremolata, crispy sage

or

##### GARDEN HARVEST SALAD <sup>VG/GF</sup>

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

or

##### KALE & ANCIENT GRAIN SALAD <sup>VG/DF</sup>

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

or

##### HEIRLOOM BEET SALAD <sup>VG/GF/N</sup>

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

or

##### CAESAR SALAD

Focaccia crostini, grana padano, crispy capers, anchovy dressing

#### SANDWICHES

##### BASIL & ARTICHOKE <sup>VG</sup>

Tomato

or

##### CAPRESE <sup>V</sup>

Beefsteak tomato, mozzarella, arugula, olive oil, balsamic

or

##### CURRIED CHICKEN <sup>DF</sup>

Green apple, celery

or

##### ROAST BEEF

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

or

##### DELICATESSEN <sup>P</sup>

Charcuterie meats, aged cheddar, arugula, mustard mayonnaise

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

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

**\$30 PER PERSON**

**\$35 PER PERSON**

Gluten-free bread available upon request

# Lunch on the Run

- \$50 -

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<sup>VG/GF</sup>

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

or

### KALE & ANCIENT GRAIN SALAD<sup>VG/DF</sup>

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

or

### HEIRLOOM BEET SALAD<sup>V/GF/N</sup>

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<sup>DF</sup>

Green apple, celery

or

### DELICATESSEN<sup>P</sup>

Charcuterie meats, aged cheddar, arugula, mustard mayonnaise

or

### ROAST BEEF

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

or

### CAPRESE<sup>V</sup>

Beefsteak tomato, mozzarella, arugula, olive oil, balsamic

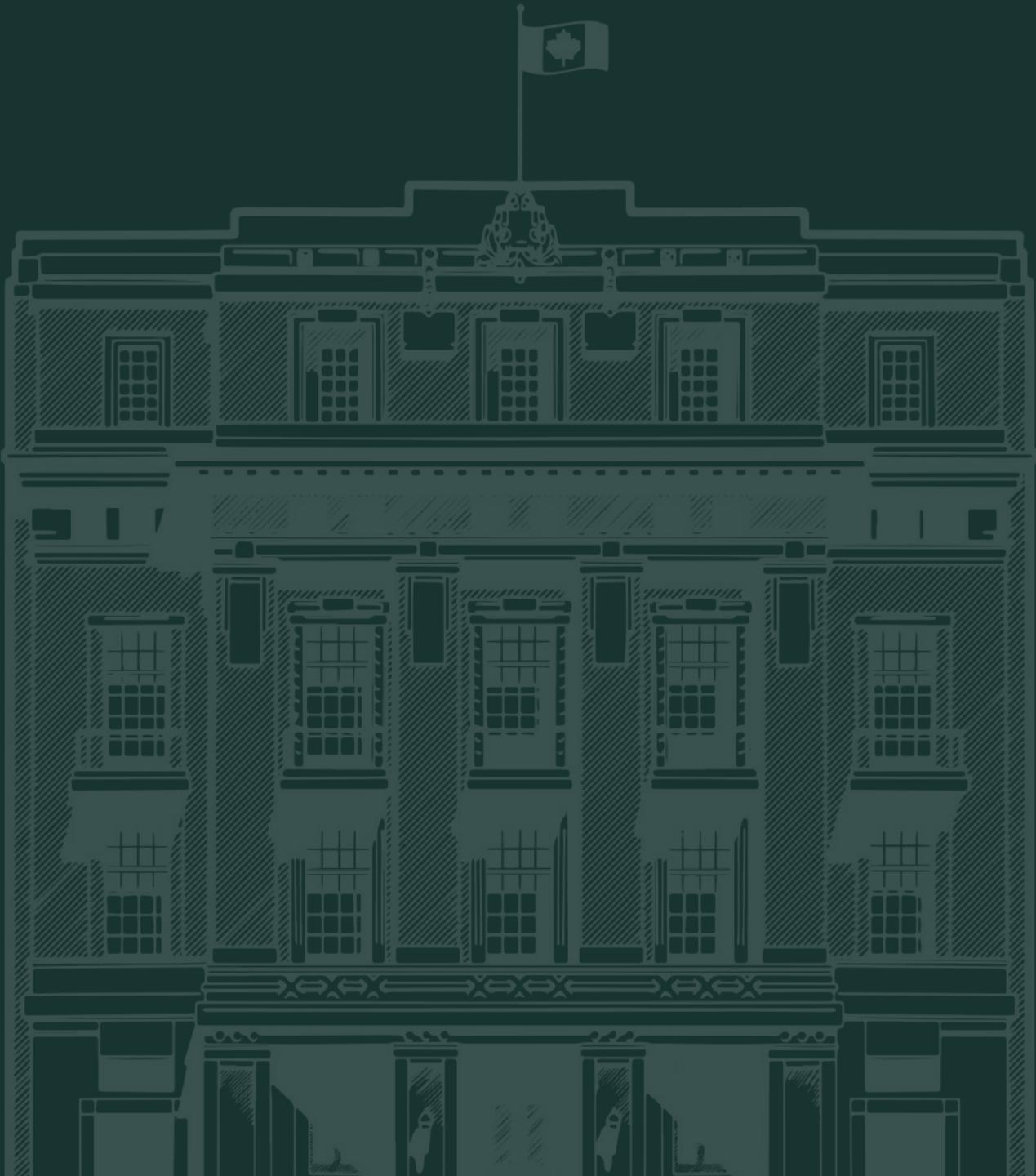
or

### BASIL & ARTICHOKE<sup>VG</sup>

Tomato

# MEETINGS & BREAKS

VC



## MEETINGS & BREAKS

**CRISPS**<sup>VG/GF</sup>  
\$25 PER 5 PERSONS

**TRUFFLE-PARMESAN POPCORN**<sup>V/GF</sup>  
\$25 PER 5 PERSONS

**PLAIN BUTTERED POPCORN**<sup>V/GF</sup>  
\$20 PER 5 PERSONS

**HEIRLOOM VEGETABLES & DIPS**<sup>V</sup>  
Pita, crackers, hummus, tzatziki  
\$60 PER 5 PERSONS

**TORTILLA CHIPS & SALSA**<sup>VG</sup>  
\$40 PER 5 PERSONS

**PROTEIN POWER BALLS**<sup>V/N</sup>  
\$50 PER DOZEN

**ASSORTED BARS**

Gluten-free brownies, blueberry oat crumble<sup>V</sup>, lemon  
\$50 PER DOZEN

**COOKIES**<sup>V</sup>

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

**ASSORTED BAKED GOODS**<sup>V</sup>

Croissants, muffins, scones  
\$60 PER DOZEN

**ASSORTED PETIT FOURS**<sup>V</sup>

Earl grey caramel shortbread sandwich, assorted macarons<sup>gf/n</sup>,  
passionfruit tarts, chocolate financier<sup>vg/n</sup>  
\$60 PER DOZEN

**SLICED SEASONAL FRUIT**<sup>VG/GF/DF</sup>  
\$60 PER 5 PERSONS

**ASSORTED CHARCUTERIE**<sup>DF/P</sup>  
4 charcuterie, crackers, pickled vegetables  
\$120 PER 5 PERSONS

**ASSORTED CHEESE**<sup>V</sup>  
4 cheeses, crackers, pickled vegetables  
\$120 PER 5 PERSONS

**HARVEST CHARCUTERIE & CHEESE**<sup>P</sup>  
3 cured meats, 3 artisanal cheeses, pickled vegetables,  
crackers, fruit compôte, grainy mustard  
\$125 PER 5 PERSONS  
*Gluten-free crackers upon request*



## Signature Sandwiches

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

**BASIL & ARTICHOKE**<sup>VG/DF</sup>  
Tomato

**CAPRESE**<sup>V</sup>  
Beefsteak tomato, mozzarella, arugula,  
olive oil, balsamic

**DEEP WATER SHRIMP**<sup>DF</sup>  
Celery, dill, lemon, shaved lettuce

**CURRIED CHICKEN**<sup>DF</sup>  
Green apple, celery

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

**DELICATESSEN**<sup>P</sup>  
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**<sup>VG/DF</sup>  
Avocado, cucumber,  
greens, basil lemon pesto

**CUCUMBER**<sup>V</sup>  
Dill cream cheese, lemon, rye

**EGG**<sup>V</sup>  
Onion, radish, parsley

**TURKEY**  
Swiss cheese, red onion, arugula,  
cranberry chutney

**ROAST BEEF**<sup>DF</sup>  
Pickled onion, horseradish  
mayonnaise, arugula

**HAM**<sup>P</sup>  
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  
Dark chocolate caramel tart  
Lemon cheesecake  
Matcha strawberry cake

### SAVOURY BITES

Mini smoked salmon blinis with dill crème frîche  
Coronation chicken sliders on brioche  
Cucumber & cream cheese on rye  
Mushroom duxelle vol-au-vents <sup>V</sup>

### TEA & COFFEE SELECTION

VC

# DINNER

## Appetizers

### SOUP

**TOMATO SOUP**<sup>V/GF</sup> \$16  
Tomato concassé, crispy basil

**LOBSTER BISQUE** \$20  
Truffle panna cotta

**ROASTED FOREST MUSHROOM SOUP**<sup>V/GF</sup> \$18  
Pickled shimeji, thyme

**SWEET POTATO & CHIPOTLE SOUP**<sup>V/GF</sup> \$16  
Roasted corn, cilantro

**HARVEST PUMPKIN SOUP**<sup>GF/VG</sup> \$16  
Coconut cream, pumpkin seed gremolata, crispy sage



### SIGNATURE APPETIZERS

**PACIFIC CRAB CAKE**<sup>DF</sup> \$20  
Celeriac remoulade, cilantro oil, micro green salad

**SEARED SCALLOPS**<sup>DF</sup> \$32  
Miso sesame aioli, avocado jalapeño purée, compressed cucumber, pickled shimeji, puffed rice

**VENISON CARPACCIO**<sup>GF</sup> \$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 RAVIOLI**<sup>V</sup> \$20  
Parmesan brodo, sage oil, root vegetable crisps

## Palate Cleanser

**HOUSE-MADE SORBET**<sup>VG/GF</sup> \$5  
Mint/lemon, or passionfruit/basil, or raspberry  
*select one flavour*

## Entrees

**CARROT TOP PESTO ORECCHIETTE**<sup>V</sup> \$42  
English pea, cherry tomato, ricotta salata

**GRILLED LION'S MANE MUSHROOM**<sup>VG/DF/GF/N</sup> \$45  
Truffle polenta cake, garlic cashew cream, charred broccolini

**EGGPLANT & ZUCCHINI PARMIGIANA**<sup>VG</sup> \$44  
Marinara, vegan parmesan, rocket salad

**SALT-BAKED SALMON**<sup>GF</sup> \$48  
Potato & crab galette, ponzu butter sauce, trout roe, micro salad

**OVEN ROASTED SABLEFISH**<sup>N</sup> \$56  
Brandade potato, haricot vert, almond romesco butter

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

**PAN ROASTED DUCK BREAST**<sup>DF/N</sup> \$54  
Confit duck leg croquette, saffron-infused pistachio couscous, glazed baby beets, spiced apple gastrique

**ROASTED CHICKEN BREAST**<sup>GF</sup> \$48  
Rosemary thyme potato rosti, carrot purée, mushroom supreme sauce

**CHARCOAL-CRUSTED LAMB LOIN**<sup>GF</sup> \$55  
Ratatouille vinaigrette, pomme anna, braised spinach

**GLAZED SHORT RIB**<sup>GF</sup> \$55  
Wild mushrooms, braising greens, brown butter powder

**BEEF STRIPLOIN**<sup>GF</sup> \$65  
*cooked medium rare*  
Potato rosti, squash purée, glazed roots, roasted garlic & thyme butter

**BEEF TENDERLOIN**<sup>GF</sup> \$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<sup>V</sup> \$16

Speculoos cookie

*Gluten-free upon request*

### TROPICAL FRUIT TART<sup>V</sup> \$16

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

### TIRAMISU VERRINE<sup>V</sup> \$16

Mascarpone cream, espresso syrup, ladyfinger sponge

### CHOCOLATE CARAMEL BAR<sup>GF/N</sup> \$16

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

### ALMOND PEAR FINANCIER<sup>VG/N</sup> \$16

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

### VEGAN CRÈME BRÛLÉE<sup>VG/GF</sup> \$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

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### 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).

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### 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

VC



## 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<sup>V/N</sup>

Blue cheese crumble, candied walnuts, white balsamic vinaigrette

#### FARRO & ROASTED SQUASH SALAD<sup>V</sup>

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

#### HEIRLOOM BEET SALAD<sup>V/GF/N</sup>

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

#### GARDEN HARVEST SALAD<sup>VG/GF/DF</sup>

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

#### SHAVED BRUSSELS SPROUTS SALAD<sup>V/GF/N</sup>

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

### CHARCUTERIE

Selection of cured smoked meats<sup>3</sup>, marinated & pickled vegetables, whole grain mustard, fruit mustarda, cornichons, olives, crackers

### SEAFOOD

#### SMOKED & CANDIED SALMON<sup>GF/DF</sup>

#### ALBACORE TUNA<sup>GF/DF</sup>

#### SMOKED SABLEFISH<sup>GF/DF</sup>

#### MARINATED OCTOPUS<sup>GF/DF</sup>

### SHELLFISH ON ICE

#### ALASKAN KING CRAB LEGS<sup>GF/DF</sup>

#### POACHED JUMBO PRAWN<sup>GF/DF</sup>

Horseradish cocktail sauce, lemon

#### STEAMED PEI MUSSELS & MANILA CLAMS<sup>GF/DF</sup>

#### ADD NOVA SCOTIA LOBSTER (HALF LOBSTER)<sup>GF/DF</sup>

+\$35 PER PERSON

### CARVERY & HOT BUFFET

#### PRIME RIB<sup>GF/DF</sup>

Whole grain mustard, horseradish, red wine jus

#### CEDAR-ROASTED SPRING SALMON<sup>GF/DF</sup>

Maple & black pepper glaze

#### RICOTTA & SPINACH CANNELLONI<sup>V</sup>

Garlic bechamel, grana padano, herb gremolata

#### ROASTED SQUASH GEMELLI<sup>VG/DF/N</sup>

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

#### ROASTED FINGERLING POTATOES<sup>VG/GF</sup>

Confit garlic, thyme

#### MAPLE GLAZED ROOT VEGETABLES<sup>VG/GF</sup>

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<sup>GF/N</sup>

#### DARK CHOCOLATE CARAMEL TARTS<sup>V</sup>

#### PINEAPPLE COCONUT PAVLOVA<sup>VG/GF</sup>

#### LEMON POSSET<sup>V</sup>

Gluten-free upon request

#### COFFEE WHITE CHOCOLATE PROFITEROLE

#### MATCHA STRAWBERRY CAKE

#### VANILLA CRÈME BRÛLÉE<sup>V/GF</sup>

Vegan upon request

#### SLICED FRUITS<sup>VG/GF</sup>

#### 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 <sup>VG/GF</sup> \$6

Crudites, citrus vinaigrette, soft herbs

TOMATO SOUP <sup>V/GF</sup> \$7

Basil

### Entrées

VEGAN SPAGHETTI & MEATBALLS <sup>VG</sup> \$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 <sup>VG/GF</sup> \$5

Select one option for all children

Available for children 12 years & under



# RECEPTIONS

## CANAPÉS

### Garden

SMOKED GOUDA QUICHE<sup>V</sup> \$56

Chives

TRUFFLED MUSHROOM TARTLETS<sup>V</sup> \$58

Puff pastry, micro greens

CARAMELIZED ONION GOUGERES<sup>V</sup> \$56

Gruyere

GRILLED HALLOUMI SKEWERS<sup>V/GF</sup> \$60

Watermelon, mint, honey-lime glaze

GARDEN SALAD ROLL<sup>VG/DF</sup> \$60

Jicama, daikon, carrot, lettuce, cilantro, hoisin

BAKED BRIE<sup>V/N</sup> \$60

Fig, pistachio

SPICED CHICKPEA PANISSE<sup>VG/GF/N</sup> \$60

Sundried tomato pesto, smoked paprika

HEIRLOOM TOMATO TARTARE<sup>VG</sup> \$58

Crispy puff pastry, avocado mousse, crispy basil

ROASTED BUTTERNUT SQUASH  
& SAGE ARANCINI<sup>VG</sup> \$56

Risotto, shallots

SPINACH & ARTICHOKE ARANCINI<sup>V</sup> \$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<sup>N/DF</sup> \$72

Smoked almond romesco, petit cilantro

COD BRANDADE<sup>DF</sup> \$76

Olive tapenade, trout roe, sourdough

### Land

CHICKEN SATAY<sup>GF/N</sup> \$60

Peanut sauce, scallion

BEEF SATAY<sup>GF/DF</sup> \$60

Chimmichurri

SPICED LAMB KOFTA \$60

Cumin, tzatziki

BRAISED BEEF POLENTA<sup>GF</sup> \$62

Horseradish cream, sage

MINI MEATBALL \$62

Beef, sage balsamic, parmesan

DUCK RILETTE<sup>N</sup> \$64

Brioche, cranberry emulsion, pistachio

FOIE GRAS PARFAIT<sup>N</sup> \$80

Hazelut financier

MINI BAKED POTATO<sup>GF</sup> \$85

Smoked crème fraîche, caviar

### Signature Sliders

WILD MUSHROOM & GRUYERE SLIDERS<sup>V</sup> \$76

Truffle aioli

BUTTERMILK FRIED CHICKEN SLIDERS \$78

Cajun mayo, bread & butter pickle

CLASSIC ANGUS BEEF SLIDERS<sup>P</sup> \$82

Bacon, cheese, relish, tomato chutney,

PULLED PORK SLIDERS<sup>P</sup> \$80

Bourbon BBQ, apple slaw

### Sweets

ASSORTED MACARONS<sup>GF/N</sup> \$54

CINNAMON SUGAR BEIGNETS<sup>V</sup> \$54

PASSIONFRUIT TARTS<sup>V</sup> \$54

CHOCOLATE ALMOND FINANCIER<sup>VG/N</sup> \$54

Priced per dozen

## CHEF STATIONS

Priced per 20 guests

### Street Tacos

-\$480 -

#### CARNE ASADA<sup>DF</sup>

Marinated, grilled and diced beef

#### COCHINITA PIBIL<sup>DF/P</sup>

Braised pork, escabeche blanco, salsa campechana

#### PESCADO FRITO<sup>DF</sup>

Cod, smoked pineapple

#### CRISPY KING OYSTER MUSHROOM<sup>VG</sup>

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<sup>V/GF</sup>

Fresh herbs, micro greens

#### FORAGED MUSHROOMS<sup>V/GF</sup>

Truffle preserve, fresh herbs

Choice of one

2 hour Chef-attended

### Pasta Station

-\$495 -

#### BUTTERNUT SQUASH RAVIOLI<sup>V</sup>

Brown butter, sage

#### GARLIC PARMESAN PENNE<sup>V</sup>

Garlic butter, grana padano

Choice of one

2 hour Chef-attended

### Signature Carvery

-\$550 -

#### ROASTED LEG OF LAMB<sup>GF/DF</sup>

Rosemary, garlic

#### ROASTED SIDE OF SALMON<sup>GF/DF</sup>

Sauce vierge

#### PRIME RIB OF BEEF<sup>GF (WITHOUT BUN)</sup>

Grainy mustard, dijon, horseradish, sesame buns

#### PORCHETTA<sup>P/GF (WITHOUT BUN)</sup>

Salsa verde, milk bun

#### MAPLE MUSTARD GLAZED HAM<sup>P/GF</sup>

Spiced apple chutney, thyme jus

2 hour Chef-attended

#### ADD ON | PER 20 PERSONS

#### BASMATI RICE<sup>VG/GF/DF</sup> \$100

#### YUKON GOLD POTATO GRATIN<sup>V/GF</sup> \$200

#### ROMAINE SALAD \$200

#### GRILLED ASPARAGUS<sup>V/GF</sup> \$200

#### YORKSHIRE PUDDING<sup>V</sup> \$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<sup>V</sup> \$72

PLAIN BUTTERED POPCORN<sup>V/GF</sup> \$48

MINI BEEF HOT DOGS \$60  
Black truffle aioli, caramelized onions, steamed brioche bun

CRISPY FRIED PORK GYOZA<sup>P</sup> \$60  
Chilli, sesame, soy vinaigrette

SOY LIME CHICKEN WINGS<sup>DF</sup> \$68

SALT & PEPPER DRY PORK RIBS<sup>DF/P</sup> \$68

TRUFFLE & PARMESAN FRIES<sup>V/GF</sup> \$80

MACARONI & CHEESE<sup>V</sup> \$90  
Smoked cheddar, crispy crumb

MAKE YOUR OWN POUTINE BAR<sup>GF</sup> \$300

*Priced per 20 guests*

Choice of tater tots, fries, or sweet potato fries

Pulled pork<sup>P</sup>, cheese curds, gravy, bacon bits<sup>P</sup>, green onion, sour cream, diced tomato, crispy shallots, pickled jalapeño

HOUSE-MADE FLATBREAD \$52

*Priced per flatbread | 10 slices per flatbread*  
Choice of margherita<sup>V</sup>, cured meat<sup>P</sup>, or truffle mushroom<sup>V</sup>

SUSHI STATION<sup>GF</sup> \$80

*Priced per selection | Minimum 4 orders*

Assorted Hosomaki: California roll, Salmon, Tuna, Cucumber<sup>VG</sup> (76 pcs)  
California & BC Rolls (60 pcs) | Assorted Vegetable Roll<sup>V</sup> (76 pcs)  
California Tray (60 pieces) | Spicy Tray (52 pieces) | Futomaki Tray (24 pieces)

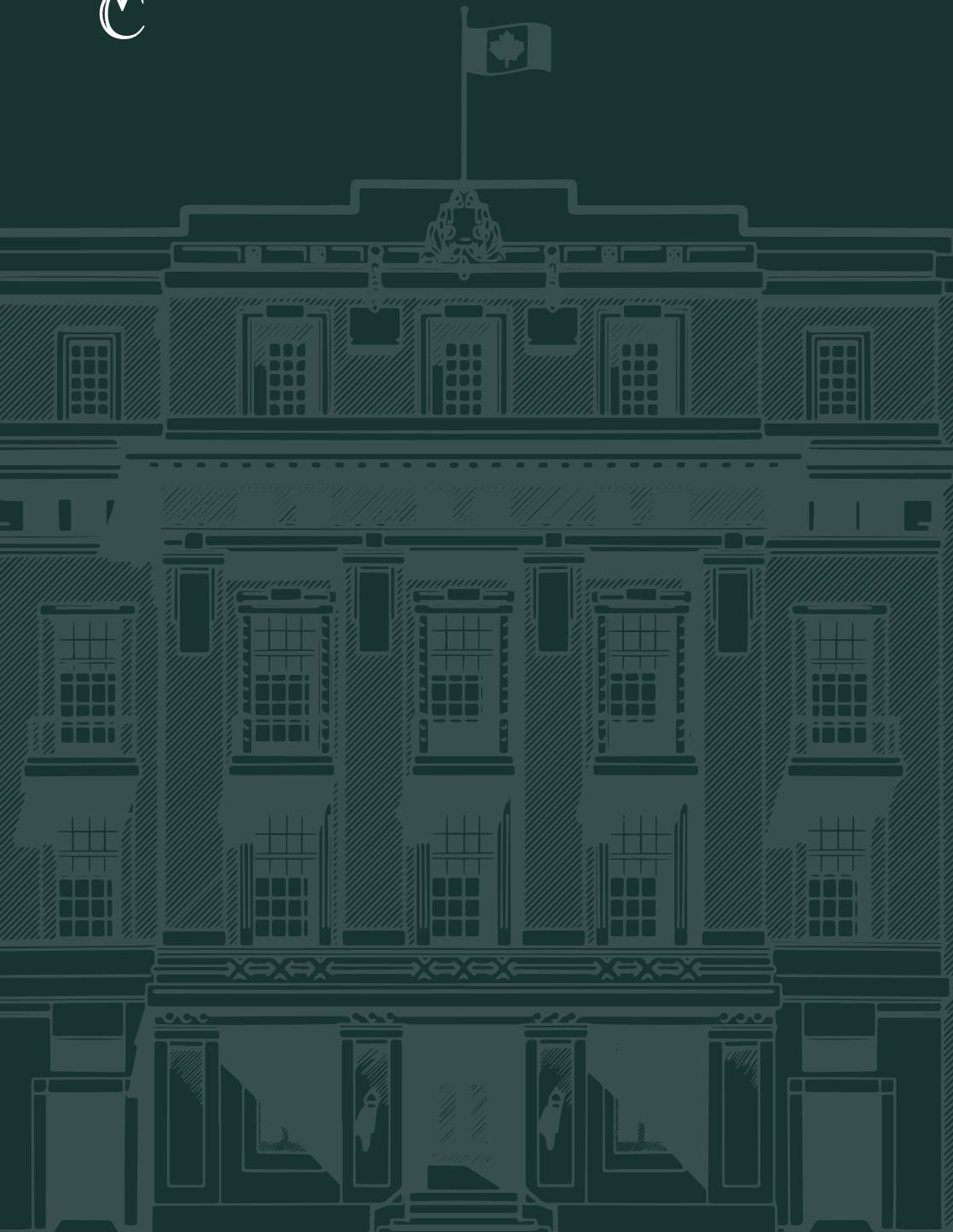
### BUFFET

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

## First Offering

\$150 per person

*House Red & White Wine Included*WILD MUSHROOM & ONION TART<sup>V</sup>

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

SORBET<sup>VG/GF</sup>

Lemon mint

PORCINI DUSTED STRIPLOIN<sup>GF</sup>

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

OR

OVEN ROASTED SABLEFISH<sup>DF</sup>

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

PECAN TART<sup>V/N</sup>

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<sup>N</sup>

Parmesan aioli



## FENNEL CRUSTED ALBACORE

Vichyssoise, moroccan olive, sea asparagus, roe

SORBET<sup>VG/GF</sup>

Lemon mint

BISON STRIPLOIN<sup>GF</sup>

Chilli rapini, pomme anna, bordelaise

BLACK FOREST GATEAU<sup>V/GF</sup>

Tonka bean ice cream, cherry gel

VC

# BAR & WINE



## BAR & WINE

### All Inclusive Bar Packages

#### 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, Mount Gay Eclipse Rum, El Jimador Tequila, Alberta Premium Rye, House Bourbon, as well as VC Private Label Mt. Boucherie Pinot Gris and VC Private Label Hester Creek Merlot, as well as assorted domestic & imported beer and a variety of non-alcoholic beverages.

Single highballs only, no shots.

#### SIGNATURE OPEN BAR \$95

6-hour service | \$20 per extra hour

Includes a welcome cocktail or glass of sparkling wine 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 Rum, Cazadores Reposado Tequila, Lot No. 40 Rye, House Bourbon, and Tamnavulin Double Cask Speyside Single Malt Scotch. The bar also offers VC Exclusives Le Renard Chardonnay Bourgogne & Menicucci II Principe IGT Toscana, as well as assorted domestic & imported beers and a variety of non-alcoholic beverages.

Single highballs only, no shots.

All bar packages are priced per person.

#### LUXURY OPEN BAR \$115

6-hour service | \$30 per extra hour

Includes a welcome glass of Champagne and an open bar. The bar will feature a curated selection of premium brand spirits, including Belvedere Vodka, Isle of Harris Gin, Bumbu Rum, Don Julio Añejo Tequila, Redbreast 12-Year Irish Whiskey, House Bourbon, and Macallan 12-Year Scotch.

The bar also offers VC Exclusives Robert Gouley Chablis & Roberto Sarotto Barolo, as well as assorted domestic & imported beers, and a variety of non-alcoholic beverages.

Single highballs only, no shots.

### Signature Cocktails

\$17 Each

#### OLD FASHIONED

Whiskey, sugar, aromatic bitters, orange

#### ESPRESSO MARTINI

Vodka, coffee liqueur, espresso

#### MARGARITA

Tequila, cointreau, lime juice, sugar

#### NEGRONI

Gin, campari, sweet vermouth

#### FRENCH 75

Gin, lemon juice, prosecco, lemon zest

#### PALOMA

Tequila, lime, grapefruit, soda

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 VC Private Label Pinot Gris <i>Okanagan Valley, BC</i>	\$60
Hester Creek VC Private Label Merlot <i>Okanagan Valley, BC</i>	\$60

### Sparkling

Fitz VC Private Label Crémant <i>Summerland, BC</i>	\$60
Stocco Prosecco Brut <i>Friuli-Venezia Giulia, Italy</i>	\$60
Charles Mignon VC Private Label Brut Reserve <i>Champagne, France</i>	\$125
Marc Hébrart Premier Cru Blanc de Blancs Brut <i>Champagne, France</i>	\$190

### Rosé

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

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

### Red

Menicucci Il Principe VC Exclusive IGT <i>Tuscany, Italy</i>	\$60
La Torre Segreta VC Private Label Chianti DOCG <i>Tuscany, Italy</i>	\$70
Burrowing Owl Syrah <i>Oliver, BC</i>	\$80
La Nerthe Les Cassagnes Côtes du Rhône Villages <i>Rhône, France</i>	\$85
Château Chamirey VC Exclusive Mercurey Pinot Noir <i>Bourgogne, France</i>	\$110
Roberto Sarotto VC Exclusive Barolo <i>Piedmont, Italy</i>	\$125
Machetti VC Private Label Brunello di Montalcino Riserva <i>Tuscany, Italy</i>	\$140
Château Faugères Saint-Émilion <i>Bordeaux, France</i>	\$150

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, Mount Gay Eclipse Rum, El Jimador Tequila, Alberta Premium Rye, and house Bourbon

### SIGNATURE LIQUOR \$12 | \$18 DBL

A curated selection of premium brands, including Grey Goose Vodka, Drumshanbo Gunpowder Irish Gin, Havana Club 3-Year Rum, Cazadores Reposado Tequila, Lot No. 40 Rye, house Bourbon, and Tamnavulin Double Cask Speyside Single Malt Scotch

### LUXURY LIQUOR \$15 | \$25 DBL

A premium selection of top-shelf brands, including Belvedere Vodka, Isle of Harris Gin, Bumbu Rum, Don Julio Añejo Tequila, Redbreast 12-Year Irish Whiskey, house Bourbon, and Macallan 12-Year Scotch

#### 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  
FETTERCAIRN 12-YEAR \$14  
LISMORE 21-YEAR THE LEGEND \$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 PALOMA \$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.

## Cocktail Reception

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

## Dining

<b>GRAND BALLROOM</b>		<b>CHEF'S TABLE</b>
BREAKFAST / LUNCH / DINNER	200	LONG TABLE
DINNER / DANCE	170	
<b>GEORGIAN ROOM</b>		<b>CORNER SUITE</b>
DINNER	60	LONG TABLE
DINNER / DANCE	60	<b>READING ROOM</b>
<b>UNIVERSITY ROOMS</b>		ROUND TABLES
BREAKFAST / LUNCH / DINNER	80	<b>BOARDROOM</b>
DINNER / DANCE	60	LONG TABLE

## ROOM RENTAL RATES

	DAYTIME 7:00 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>
<b>PREMIUM EVENT SPACES:</b>				
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
ENOTECA TASTING ROOM	N/A	\$600	N/A	\$2,000
<b>MEETING SPACES</b>				
BOARDROOM	\$600	\$600	\$1,000	\$1,500
READING ROOM	\$600	\$600	\$1,000	\$2,000
<b>PRIVATE DINING SPACES:</b>				
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)
<b>MULTIPLE SPACES:</b>				
<b>ALL DAY SPECIAL RATE</b>				
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  
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 . . . \$1,000 per side

### 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.

