



# CATERING

SPRING / SUMMER 2026

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# BREAKFAST



## 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

#### ACAI POWER BOWL<sup>VG</sup> \$17

Banana, blueberry, house-made granola

#### GRANOLA PARFAIT<sup>V</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</sup>

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

#### HOUSE-BAKED PASTRIES<sup>V</sup>

Croissant, muffin, scone, butter, fruit preserves

#### ORANGE JUICE

#### CAFFÈ UMBRIA COFFEE

Brewed regular & decaffeinated

#### SELECTION OF PREMIUM TEAS

Rishi Tea & Botanicals

**SERVED PLATED \$30**

**OMIT PASTRIES \$24**

**SERVED BUFFET STYLE \$34**

**ADD SCRAMBLED EGGS (BUFFET STYLE)  
\$120 PER 20 PEOPLE**

### Eggs

#### CHIVE SCRAMBLED EGGS<sup>P</sup>

Bacon banger, heritage bacon, hashbrown

**SERVED PLATED \$35**  
**SERVED BUFFET STYLE \$38**

*Plant-based menu available upon request*  
*Chicken sausage available upon request*

#### CLASSIC<sup>P</sup>, SMOKED SALMON, OR FLORENTINE<sup>V</sup> EGGS BENEDICT

Poached eggs, english muffin, hollandaise, lyonnaise potato

**SERVED PLATED \$35**  
**SEVED BUFFET STYLE \$38**

*Plant-based menu available upon request*

#### DUNGENESS CRAB EGGS BENEDICT

Poached eggs, english muffin, smoked hollandaise, lyonnaise potato

**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

### Morning Bites

priced per dozen

#### HOUSE-BAKED PASTRIES<sup>V</sup> \$60

Croissants, muffins, scones

#### MUFFINS<sup>V</sup> \$60

Berry bran, chocolate banana, seasonal selection

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

#### BUTTER CROISSANT<sup>V</sup> \$60

#### FRUIT BOWL<sup>VG/GF</sup>

\$72 per 12 people | \$6 per person

#### 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

## 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

TONKA BEAN CHICKEN BREAST<sup>GF</sup>

Summer succotash, corn purée, tarragon vinaigrette

### Lunch Plate 2

-\$65 -

HEIRLOOM TOMATO SALAD<sup>V/GF</sup>

Buffalo mozzarella, basil, 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 TOMATO SALAD<sup>V/GF</sup>

Buffalo mozzarella, basil, honey balsamic vinaigrette

—

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

Marinara, vegan parmesan, rocket salad

or

TONKA BEAN CHICKEN BREAST<sup>GF</sup>

Summer succotash, corn purée, tarragon vinaigrette

or

STRIPLOIN<sup>GF</sup>

Ensalada rusa, cilantro chimichurri

*Under 20 people must be pre-selected*

*Choice day of (min 20 people & 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

## Working Lunch Buffet

- \$65 per person -

Choice of one 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

### PETIT FOURS

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 people

## LUNCH PLATES

## Artisan Lunch Buffet

- \$58 per person -

Includes all options listed

**SOUP**

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

Tomato concassé, crispy basil

**SALAD**

<sup>VG/DF/GF</sup>

### GARDEN HARVEST SALAD

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

**SIGNATURE SANDWICHES**

### HUMMUS & CARROT<sup>VG</sup>

Cucumber, radish

—

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

Green apple, celery

—

### ROAST BEEF

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

Gluten-free bread available upon request

**DESSERT**

### COOKIES

Chocolate chip, oatmeal raisin, snickerdoodle, double chocolate coconut

### COFFEE & TEA

Minimum of 10 people

## Light Lunch Combo

### CHOICE OF ONE SOUP OR ONE SALAD

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

Tomato concassé, crispy basil  
or

#### PEMBERTON ASPARAGUS VELOUTÉ <sup>GF</sup>

Crème fraîche, sturgeon caviar  
or

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

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

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

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

#### HEIRLOOM TOMATO SALAD <sup>V/GF</sup>

Buffalo mozzarella, basil, honey balsamic vinaigrette  
or

#### CAESAR SALAD

Focaccia crostini, grana padano, crispy capers, anchovy dressing

### SIGNATURE SANDWICHES

#### HUMMUS & CARROT <sup>VG</sup>

Cucumber, radish  
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/salad &  
one plated sandwich for each guest

\$30 PER PERSON

Assortment of sandwiches served buffet-  
style & one pre-selected soup/salad

\$35 PER PERSON

Gluten-free bread available upon request

## LUNCH PLATES

## 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

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

#### SUMMER STONE FRUIT SALAD <sup>VG/GF</sup>

Napa cabbage, black garlic herb dressing  
or

#### HEIRLOOM TOMATO SALAD <sup>V/GF</sup>

Buffalo mozzarella, basil, honey balsamic vinaigrette  
or

#### CAESAR SALAD

Focaccia crostini, grana padano, crispy capers, anchovy dressing

### SANDWICHES

(choose one)

#### HUMMUS & CARROT <sup>VG</sup>

Cucumber, radish  
or

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

Beefsteak tomato, mozzarella, arugula, olive oil, balsamic  
or

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

Green apple, celery  
or

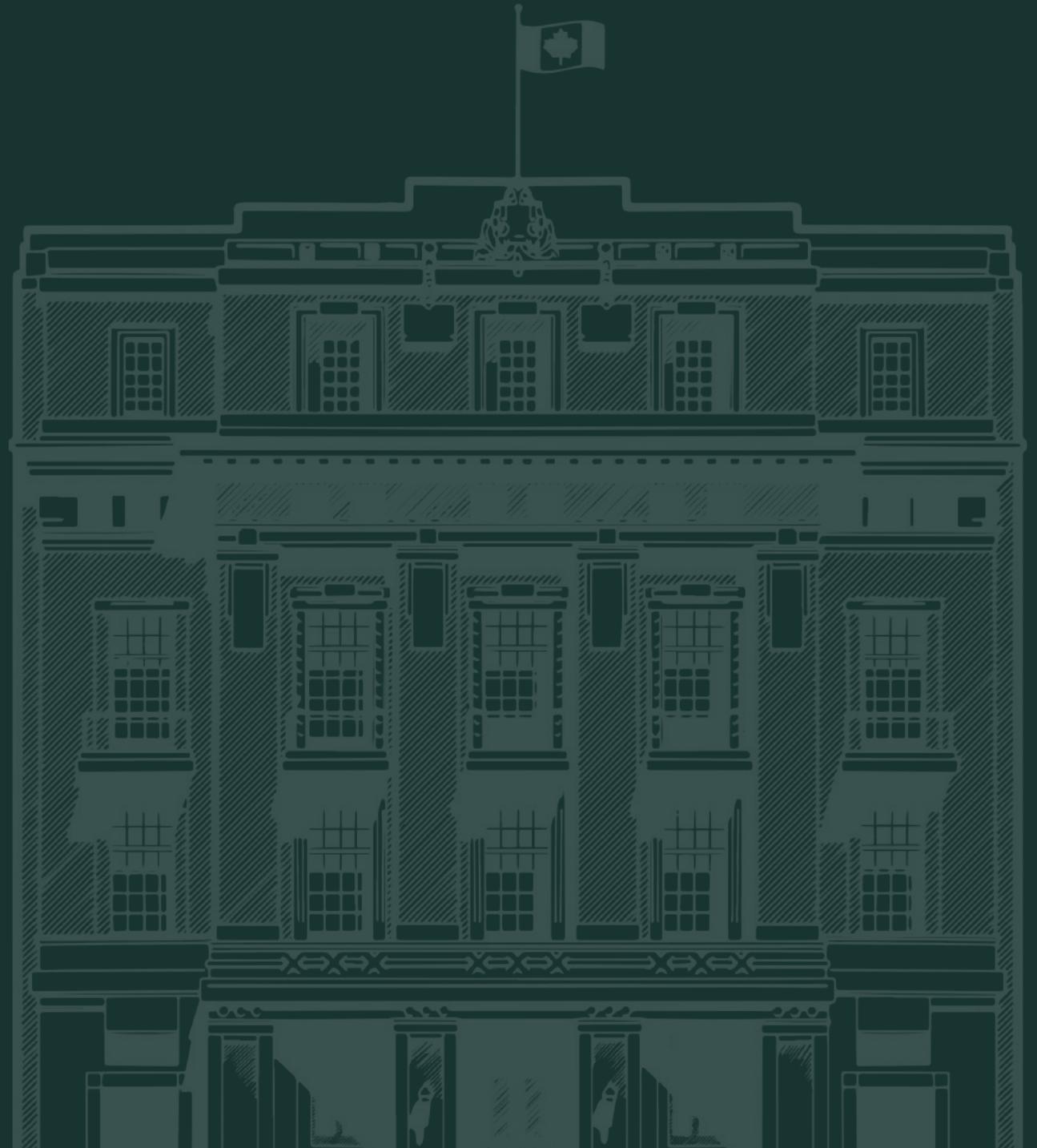
#### ROAST BEEF

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

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

Charcuterie meats, aged cheddar, arugula, mustard mayonnaise

# MEETINGS & BREAKS



## MEETINGS & BREAKS

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

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

BUTTERED POPCORN<sup>V/GF</sup>  
\$20 PER 5 PEOPLE

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

TORTILLA CHIPS & SALSA<sup>VG/GF</sup>  
\$65 PER 5 PEOPLE

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

ASSORTED BARS  
Gluten-free brownies, blueberry oat crumble<sup>VG</sup>, lemon squares  
\$52 PER DOZEN

COOKIES<sup>V</sup>  
Chocolate chip, oatmeal raisin, snickerdoodle, double chocolate coconut  
\$48 PER DOZEN

HOUSE-BAKED PASTRIES<sup>V</sup>  
Croissants, muffins, scones  
\$60 PER DOZEN

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

SLICED SEASONAL FRUIT<sup>VG/GF</sup>  
\$60 PER 5 PEOPLE

CHARCUTERIE PLATTER<sup>DF/P</sup>  
4 charcuterie, crackers, pickled vegetables  
\$120 PER 5 PEOPLE

CHEESE PLATTER<sup>V</sup>  
4 cheeses, crackers, pickled vegetables  
\$120 PER 5 PEOPLE

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

## MEETINGS & BREAKS



### Signature Sandwiches

- \$90 per dozen pieces -

2 servings per person recommended  
select up to 4 flavours

#### HUMMUS & CARROT<sup>VG</sup>

Cucumber, radish

#### 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

- \$60 per dozen pieces -

2 servings per person recommended  
select up to 4 flavours

#### HUMMUS & CARROT<sup>VG</sup>

Cucumber, radish

#### 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

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<sup>GF/N</sup>

Dark chocolate caramel tart

Lemon cheesecake<sup>GF</sup>

Matcha strawberry cake

#### SAVOURY BITES

Mini smoked salmon blinis with dill crème fraîche

Coronation chicken sliders on brioche

Cucumber & cream cheese on rye<sup>V</sup>

Mushroom duxelle vol-au-vents<sup>V</sup>

A SELECTION OF TEA & COFFEE



# DINNER



## Appetizers

### SOUP

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

CRAB BISQUE \$20  
Dungeness crab, apple

PEMBERTON ASPARAGUS VELOUTÉ<sup>GF</sup> \$18  
Crème fraîche, sturgeon caviar  
(Vegetarian upon request)

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

SWEET CORN VELOUTÉ<sup>VG</sup> \$16  
Corn & jalapeño fritter

### SALAD

GARDEN HARVEST SALAD<sup>VG/GF</sup> \$14  
Cucumber, cherry tomato, shaved beets, red peppers,  
roasted corn vinaigrette

POACHED PEAR SALAD<sup>V/GF/N</sup> \$18  
Arugula, pickled onions, blue cheese, candied hazelnuts,  
caramelized honey vinaigrette

SUMMER STONE FRUIT SALAD<sup>VG/GF</sup> \$18  
Napa cabbage, black garlic herb dressing

HEIRLOOM TOMATO SALAD<sup>V/GF</sup> \$18  
Buffalo mozzarella, basil, truffle honey balsamic vinaigrette

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



### SIGNATURE APPETIZERS

PACIFIC CRAB CAKE \$20  
Compressed fennel, citrus,  
dill butter sauce

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

GARLIC SCAPE & CHEVRE RAVIOLO<sup>V</sup> \$20  
Parmesan brodo, chive oil, kale chips

## Palate Cleanser

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

## Entrées

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

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

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

SOCKEYE SALMON<sup>GF</sup> \$56  
Purple potato, english pea purée, warm sherry vinaigrette

BC HALIBUT<sup>GF</sup> \$62  
Parisian potato, leek fondue, parsley sauce

PAN ROASTED DUCK BREAST<sup>DF</sup> \$58  
Farro verde risotto, cauliflower purée, spiced pear compôte

ROASTED CHICKEN BREAST<sup>GF</sup> \$56  
Summer succotash, corn purée, tarragon cream sauce

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

GLAZED SHORT RIB<sup>GF</sup> \$55  
pomme aligot, wild mushrooms, braising greens, brown butter powder

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

BEEF TENDERLOIN<sup>GF</sup> \$72  
cooked medium rare  
Fondant potato, glazed baby carrots, carrot purée, bordelaise sauce

BRANT LAKE WAGYU STRIPLOIN<sup>GF</sup> \$95  
cooked medium rare  
Potato rosti, summer squash purée, glazed asparagus, roasted garlic & thyme butter  
(must be a pre-selected choice)

Menus subject to change based on seasonality and availability of ingredients

## Desserts

PEACH VANILLA CRÈME BRÛLÉE<sup>V/GF</sup> \$16

Peach compôte, gluten free shortbread

STRAWBERRY BASIL PAVLOVA<sup>V/GF</sup> \$16

White chocolate chantilly, strawberry basil sorbet, strawberry coulis

DARK CHOCOLATE TORTE<sup>V/GF</sup> \$16

Passion fruit curd, milk chocolate crème, passion fruit sorbet

LEMON CHEESECAKE<sup>V</sup> \$16

Blueberry gel, graham cracker crumble, fresh blueberries

ALMOND RHUBARB MILLE FEUILLE<sup>VG/N</sup> \$16

Vegan puff pastry, almond crémeux, rhubarb jam, strawberry rhubarb sorbet

Menus subject to change based on seasonality and availability of ingredients

# PLATED DINING OPTIONS

Menus must be finalized seven 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 two to three 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 three proteins are selected).

## CHOICE "NIGHT OF"

Minimum 20 people and maximum 50 people  
Up to three 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 three proteins are selected).



# CAKES



## CUSTOM CAKES

In-house custom cakes are available upon request.

Please contact the Catering Department to arrange a consultation with the Pastry Team.

# SIGNATURE BUFFET



## SIGNATURE BUFFET

Signature & Dessert Buffet | \$150 per person  
Signature Buffet without Seafood & Shellfish on Ice | \$110 per person  
Dessert Buffet Only | \$500 per 20 people

### SALADS

#### CAESAR SALAD

Garlic crostini, shaved parmesan, crispy shallots

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

Cucumber, cherry tomato, fennel, radish, roasted corn vinaigrette

#### ASPARAGUS & SPRING PEA SALAD<sup>V/GF</sup>

Baby spinach, goat cheese, lemon herb vinaigrette

#### SUMMER STONE FRUIT SALAD<sup>V/GF</sup>

Napa cabbage, black garlic herb vinaigrette

#### HEIRLOOM TOMATO SALAD<sup>V/GF</sup>

Buffalo mozzarella, basil, truffle honey vinaigrette

### CHARCUTERIE

Selection of cured smoked meats<sup>P</sup>,  
marinated & pickled vegetables,  
whole grain mustard, fruit mostarda,  
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 TOMATO FARFALLE<sup>VG</sup>

Artichoke, kalamata, basil

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

Confit garlic, thyme

#### GLAZED SEASONAL BC VEGETABLES<sup>VG/GF</sup>

Olive oil, 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 people*

### VC SIGNATURE DESSERT BUFFET

#### MACARONS<sup>GF/N</sup>

#### BLUEBERRY LEMON TARTS<sup>V</sup>

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

#### RASPBERRY PANNA COTTA<sup>V/GF</sup>

#### STRAWBERRIES & CREAM PROFITEROLE

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

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

*Vegan upon request*

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

#### ASSORTED CHEESES

Minimum of 20 people | 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

MAC & CHEESE<sup>V</sup> \$18  
Butter cracker crust  
*Vegan upon request*

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

Priced per dozen

### 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 & pinenut pesto, smoked paprika

HEIRLOOM TOMATO TARTARE<sup>VG</sup> \$58  
Crispy puff pastry, avocado mousse, crispy basil

SPRING PEA ARANCINI<sup>V</sup> \$56  
Mozzarella, truffle, mint

PEA & POTATO PAKORA<sup>GF/VG</sup> \$60  
Mango chutney

### Sea

DUNGENESS CRAB PUFF \$70  
Black pepper jam

SALMON TARTARE NORI CONES<sup>N</sup> \$64  
Mango, chilli, pistachio, avocado cream

CRAB CAKE<sup>N</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

STUFFED MINI YORKIES \$68  
Braised beef, tarragon aioli

MINI MEATBALL<sup>GF</sup> \$62  
Beef, sage balsamic, parmesan

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

SMOKED DUCK BREAST<sup>DF</sup> \$74  
Scallion pancake, cucumber, hoisin

### Signature Sliders

CRISPY EGGPLANT SLIDERS<sup>V</sup> \$76  
Smoked paprika aioli, frisée, brioche bun

BUTTERMILK FRIED CHICKEN SLIDERS \$78  
Cajun mayo, bread & butter pickle, brioche bun

CLASSIC ANGUS BEEF SLIDERS \$82  
Whisky BBQ sauce, white cheddar, crispy onions, brioche bun

PULLED PORK SLIDERS<sup>P</sup> \$78  
Bourbon BBQ, apple slaw, brioche bun

### Sweets

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

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

PASSION FRUIT TARTS<sup>V</sup> \$54

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

## Chef Stations

Priced per 20 people

### Street Tacos

-\$480-

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

Marinated, grilled and diced beef

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

-\$520-

#### 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

-\$500 -

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

Brown butter, sage

#### MAC & CHEESE<sup>V</sup>

Béchamel, jalapeño, parmesan crumb

#### CACIO E PEPE<sup>V</sup>

Spaghetti, pecorino romano, black pepper

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

Choice of one protein per order

2 hour Chef-attended

### Dessert Station

-\$550-

#### ICE CREAM STATION

Vanilla, chocolate, & strawberry ice cream,, hot fudge sauce, salted caramel sauce, berry coulis  
Assortment of 3 toppings

#### BUILD A TIRAMISU

Mascarpone cream, lady finger sponge, espresso syrup  
Individually built & served

Choice of one

2 hour Chef-attended



# Late Night

## By the Dozen

TRUFFLE & PARMESAN POPCORN<sup>V/GF</sup> \$72

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

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

MACARONI & CHEESE<sup>V</sup> \$90

Smoked cheddar, crispy crumb

## Food Stations

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

*Priced per 20 people*

Choice of tater tots, fries, or sweet potato fries

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

HOUSE-MADE PIZZA \$38

*Priced per pizza | 8 slices per pizza*

Choice of margherita<sup>V</sup>, mortadella<sup>P</sup> / burrata / pistachio<sup>N</sup>, or quattro formaggi<sup>V</sup>

SUSHI<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)

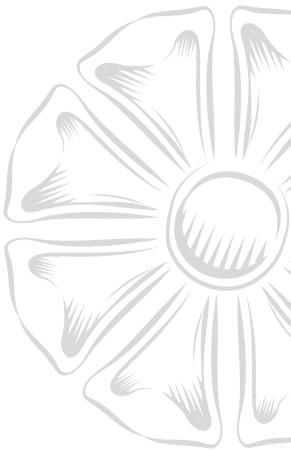
## Sweet

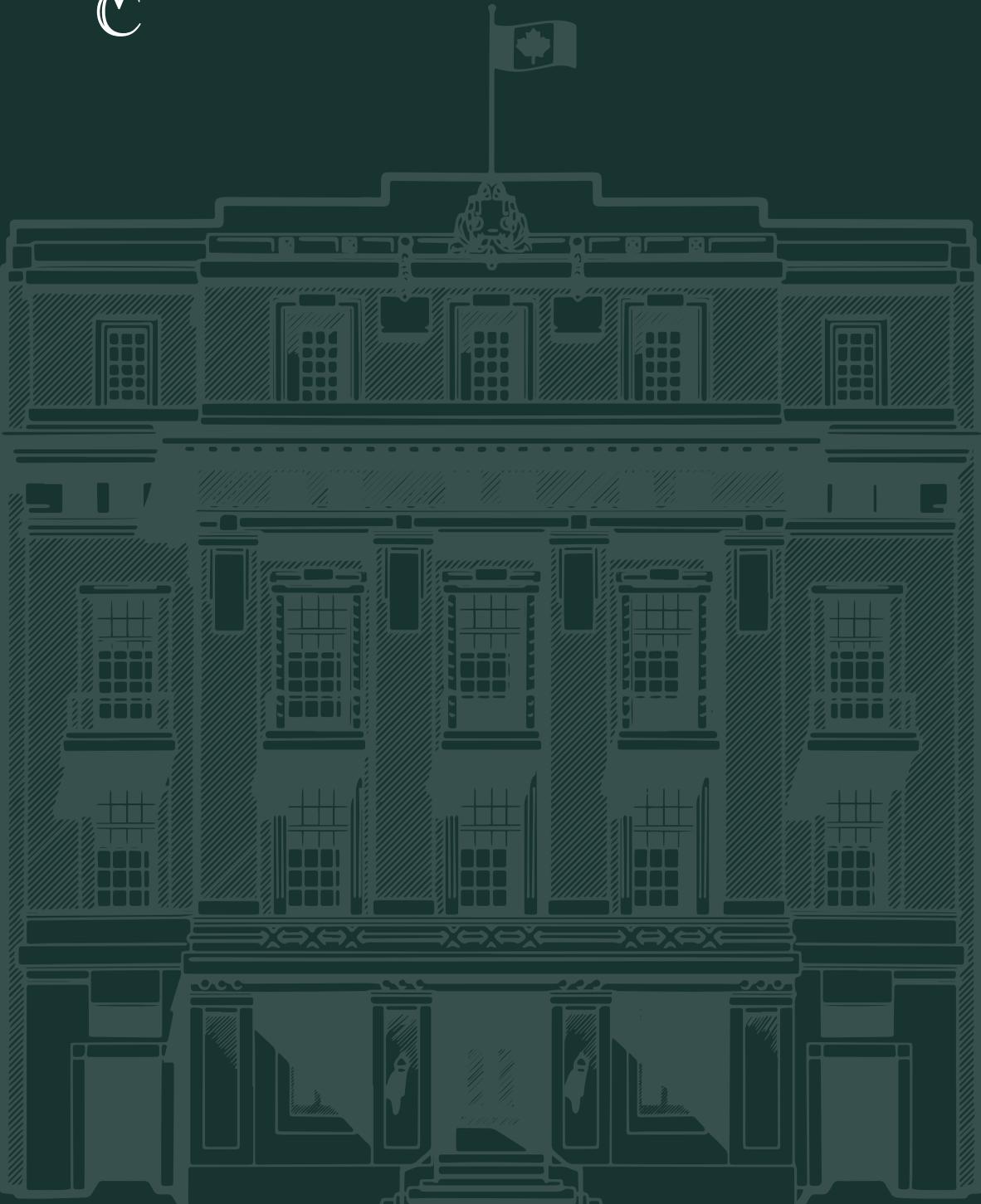
WARM CHOCOLATE CHIP COOKIE STATION \$52

*Priced per dozen*  
Freshly baked cookies

CHURRO SHOTS \$52

*Priced per dozen*  
Cinnamon sugar churro, dark chocolate ganache





# CORNER SUITE DINING

## CORNER SUITE DINING

### First Offering

\$150 per person

*House Red & White Wine Included*

#### WILD MUSHROOM & ONION TART<sup>V</sup>

Pickled & 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



# BAR & WINE

## BAR & WINE

### All Inclusive Bar Packages

**CLASSIC OPEN BAR \$89**  
6-hour service | \$19 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, Lopez Tequila Blanco, 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 \$99**  
6-hour service | \$29 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 Il 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 \$119**  
6-hour service | \$39 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, The Irishman VC Private Label Caribbean Cask Irish Whiskey, House Bourbon, and Macallan 12-Year Scotch. The bar also offers VC Exclusives Robert Goulley 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

\$19 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 their own beverages

HOUSE WINE BY THE GLASS (5 OZ) \$17

BEER (12 OZ) & CLASSIC SPIRITS (1 OZ) \$14

POP & JUICE \$7

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

## DRINK TICKETS

Inquire about drink ticket pricing and protocol

## 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 VC Private Label Pinot Gris <i>Okanagan Valley, BC</i>	\$65
Hester Creek x VC Private Label Merlot <i>Okanagan Valley, BC</i>	\$65

### Sparkling

Fitz x VC Private Label Crémant <i>Summerland, BC</i>	\$65
Stocco Prosecco Brut <i>Friuli-Venezia Giulia, Italy</i>	\$65
Charles Mignon x VC Private Label Brut Reserve <i>Champagne, France</i>	\$125
Marc Hébrart Premier Cru Blanc de Blancs Brut <i>Champagne, France</i>	\$190
Dom Perignon <i>Champagne, France</i>	\$695

### Rosé

Le Paradou x VC Private Label Côtes de Provence Rosé	\$70
COMING MAY 2026	

### White

La Torre Segreta VC Private Label Pinot Grigio <i>Veneto, Italy</i>	\$65
<i>Spy Valley Sauvignon Blanc Marlborough, New Zealand</i>	\$70
Château Chamirey VC Exclusive 'Le Renard' Chardonnay <i>Burgundy, France</i>	\$85
Robert Gouley VC Exclusive Chablis <i>Burgundy, France</i>	\$95
Château La Rabotine VC Private Label Sancerre <i>Loire, France</i>	\$100

### Red

Menicucci 'Il Principe' VC Exclusive IGT <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>Burgundy, France</i>	\$110
Roberto Sarotto VC Exclusive Barolo <i>Piedmont, Italy</i>	\$125
Machetti x VC Private Label Brunello di Montalcino Riserva <i>Tuscany, Italy</i>	\$140
Château Faugères Saint-Émilion <i>Bordeaux, France</i>	\$150



## SPIRITS

### CLASSIC LIQUOR \$9 | \$15 DBL

A selection of spirits, including Northern Keep Vodka, Tanqueray Gin, Mount Gay Eclipse Rum, Lopez Tequila Blanco, 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, The Irishman VC Private Label Caribbean Cask Irish Whiskey, House Bourbon, and Macallan Single Malt 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 \$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

## GENERAL INFORMATION

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### 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. Floorplan & AV changes requested with less than 3 business days notice are subject to approval and will result in a change fee.

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.

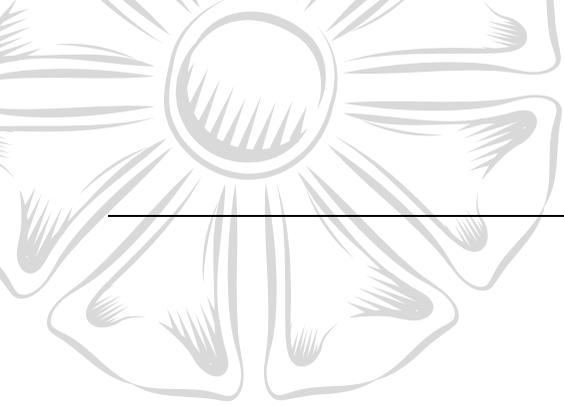
### Events Estimated Over \$10,000:

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

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### Cocktail Reception

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

### Dining

<b>GRAND BALLROOM</b>			
BREAKFAST / LUNCH / DINNER	200	<b>CHEF'S TABLE</b>	
DINNER / DANCE	170	LONG TABLE	6
<b>GEORGIAN ROOM</b>		<b>CORNER SUITE</b>	
DINNER	60	LONG TABLE	20
DINNER / DANCE	60	<b>READING ROOM</b>	
<b>UNIVERSITY ROOMS</b>		LONG TABLE	20
BREAKFAST / LUNCH / DINNER	80	ROUND TABLES	20
DINNER / DANCE	60		

## ROOM RENTAL RATES

	<b>DAYTIME</b> <small>7:00 AM - 3:00 PM</small>	<b>EVENING</b> <small>5:00 PM - 1:00 AM</small>	<b>ALL DAY</b> <small>SUBJECT TO A FOOD &amp; BEVERAGE MINIMUM</small>	<b>ROOM RENTAL WAIVED WITH MINIMUM SPEND</b> <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 <small>\$10,000 WEEKDAY F&amp;B MINIMUM</small>	\$20,000
GEORGIAN ROOM	\$2,500	\$2,500	\$4,000 <small>\$5,000 WEEKDAY F&amp;B MINIMUM</small>	\$10,000
UNIVERSITY ROOMS	\$1,800	\$1,800	\$2,800 <small>\$4,000 WEEKDAY F&amp;B MINIMUM</small>	\$8,000
 <b>PRIVATE DINING / MEETING SPACES</b>				
READING ROOM	\$600	\$600	\$1,000 <small>\$1000 WEEKDAY F&amp;B MINIMUM</small>	\$2,000
CORNER SUITE DINING ROOM	\$600	\$600	\$1,000 <small>\$1000 WEEKDAY F&amp;B MINIMUM</small>	\$2,000
CHEF'S TABLE	\$300	\$300	\$500	\$1,000
ROOFTOP	\$3,000 <small>WEEKENDS ONLY</small>	\$3,000	\$5,000 <small>WEEKENDS ONLY</small>	\$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 <small>\$19,000 WEEKDAY F&amp;B MINIMUM</small>	
GRAND BALLROOM & GEORGIAN ROOM			\$7,500 <small>\$15,000 WEEKDAY F&amp;B MINIMUM</small>	

**WEEKEND FOOD & BEVERAGE MINIMUMS**

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

## 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, Reading Room, Chef's Table, Corner Suite. Excludes overnight guest suites, Captain's Bar & Member's Lounge, Billiards Room, Gym, Yoga Studio, Enoteca, 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**

## AV & ENHANCEMENTS

### AUDIO VISUAL

- Podium with Fixed Microphone . . . \$150
- Handheld Wireless 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.

