



CATERING

SPRING / SUMMER 2026

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 RENTAL RATES	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
- ACAI POWER BOWL^{VG} \$17
Banana, blueberry, house-made granola
- GRANOLA PARFAIT^V \$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
- SEASONAL FRUIT SALAD^{VG/GF}
- HOUSE-BAKED PASTRIES^V
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^P
Bacon banger, heritage bacon, hashbrown
- SERVED PLATED \$35
SERVED BUFFET STYLE \$38
*Plant-based menu available upon request
Chicken sausage available upon request*
- CLASSIC^P, SMOKED SALMON, OR FLORENTINE^V 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

Morning Bites

- priced per dozen
- HOUSE-BAKED PASTRIES^V \$60
Croissants, muffins, scones
- MUFFINS^V \$60
Berry bran, chocolate banana, seasonal selection
- FRUIT + NUTS ENERGY BARS^{VG/N} \$60
- BUTTER CROISSANT^V \$60
- FRUIT BOWL^{VG/GF}
\$72 per 12 people | \$6 per person
- 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

TONKA BEAN CHICKEN BREAST^{GF}

Summer succotash, corn purée, tarragon vinaigrette

Lunch Plate 2

-\$65 -

HEIRLOOM TOMATO SALAD^{V/GF}

Buffalo mozzarella, basil, 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 TOMATO SALAD^{V/GF}

Buffalo mozzarella, basil, honey balsamic vinaigrette

—

EGGPLANT & ZUCCHINI PARMIGIANA^{VG/GF}

Marinara, vegan parmesan, rocket salad

or

TONKA BEAN CHICKEN BREAST^{GF}

Summer succatash, corn purée, tarragon vinaigrette

or

STRIPLOIN^{GF}

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^{VG} \$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^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

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 people

LUNCH PLATES

Artisan Lunch Buffet

- \$58 per person -
Includes all options listed

SOUP^{V/GF}

TOMATO SOUP

Tomato concassé, crispy basil

SALAD^{VG/DF/GF}

GARDEN HARVEST SALAD

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

SIGNATURE SANDWICHES

HUMMUS & CARROT^{VG}

Cucumber, radish
—

CURRIED CHICKEN^{DF}

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 ^{V/GF}

Tomato concassé, crispy basil
or

PEMBERTON ASPARAGUS VELOUTÉ ^{GF}

Crème fraîche, sturgeon caviar
or

GARDEN HARVEST SALAD ^{VG/DF/GF}

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

KALE & ANCIENT GRAIN SALAD ^{VG}

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

HEIRLOOM TOMATO SALAD ^{V/GF}

Buffalo mozzarella, basil, honey balsamic vinaigrette
or

CAESAR SALAD

Focaccia crostini, grana padano, crispy capers, anchovy dressing

SIGNATURE SANDWICHES

HUMMUS & CARROT ^{VG}

Cucumber, radish
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/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 ^{VG/GF}

Napa cabbage, black garlic herb dressing
or

HEIRLOOM TOMATO SALAD ^{V/GF}

Buffalo mozzarella, basil, honey balsamic vinaigrette
or

CAESAR SALAD

Focaccia crostini, grana padano, crispy capers, anchovy dressing

SANDWICHES

(choose one)

HUMMUS & CARROT ^{VG}

Cucumber, radish
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

MEETINGS & BREAKS



MEETINGS & BREAKS

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

TRUFFLE-PARMESAN POPCORN^{V/GF}
\$25 PER 5 PEOPLE

BUTTERED POPCORN^{V/GF}
\$20 PER 5 PEOPLE

HEIRLOOM VEGETABLES & DIPS^V
Pita, crackers, hummus, tzatziki
\$60 PER 5 PEOPLE

TORTILLA CHIPS & SALSA^{VG/GF}
\$65 PER 5 PEOPLE

PROTEIN POWER BALLS^{V/N}
\$50 PER DOZEN

ASSORTED BARS
Gluten-free brownies, blueberry oat crumble^{VG}, lemon squares
\$52 PER DOZEN

COOKIES^V
Chocolate chip, oatmeal raisin, snickerdoodle, double chocolate coconut
\$48 PER DOZEN

HOUSE-BAKED PASTRIES^V
Croissants, muffins, scones
\$60 PER DOZEN

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

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

CHARCUTERIE PLATTER^{DF/P}
4 charcuterie, crackers, pickled vegetables
\$120 PER 5 PEOPLE

CHEESE PLATTER^V
4 cheeses, crackers, fruit compôte
\$120 PER 5 PEOPLE

HARVEST CHARCUTERIE
& CHEESE PLATTER^P
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^{VG}

Cucumber, radish

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

- \$60 per dozen pieces -

2 servings per person recommended
select up to 4 flavours

HUMMUS & CARROT^{VG}

Cucumber, radish

CUCUMBER^V

Dill cream cheese, lemon, rye

EGG^V

Onion, radish, parsley

TURKEY

Swiss cheese, red onion, arugula,
cranberry chutney

ROAST BEEF

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

A SELECTION OF TEA & COFFEE



DINNER



Appetizers

SOUP

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

CRAB BISQUE \$20
Dungeness crab, apple

PEMBERTON ASPARAGUS VELOUTÉ^{GF} \$18
Crème fraîche, sturgeon caviar
(Vegetarian upon request)

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

SWEET CORN VELOUTÉ^{VG} \$16
Corn & jalapeño fritter

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

SUMMER STONE FRUIT SALAD^{VG/GF} \$18
Napa cabbage, black garlic herb dressing

HEIRLOOM TOMATO SALAD^{V/GF} \$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^{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

GARLIC SCAPE & CHEVRE RAVIOLO^V \$20
Parmesan brodo, chive oil, kale chips

Palate Cleanser

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

Entrées

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

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

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

SOCKEYE SALMON^{GF/DF} \$56
Purple potato, english pea purée, warm sherry vinaigrette

BC HALIBUT^{GF} \$62
Parisian potato, leek fondue, parsley sauce

PAN ROASTED DUCK BREAST^{DF} \$58
Farro verde risotto, cauliflower purée, spiced pear compôte

ROASTED CHICKEN BREAST^{GF} \$56
Summer succotash, corn purée, tarragon cream sauce

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

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

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

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

BRANT LAKE WAGYU STRIPLOIN^{GF} \$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^{V/GF} \$16

Peach compôte, gluten free shortbread

STRAWBERRY BASIL PAVLOVA^{V/GF} \$16

White chocolate chantilly, strawberry basil sorbet, strawberry coulis

DARK CHOCOLATE TORTE^{V/GF} \$16

Passion fruit curd, milk chocolate crème, passion fruit sorbet

LEMON CHEESECAKE^V \$16

Blueberry gel, graham cracker crumble, fresh blueberries

ALMOND RHUBARB MILLE FEUILLE^{VG/N} \$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^{VG/GF}

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

ASPARAGUS & SPRING PEA SALAD^{V/GF}

Baby spinach, goat cheese, lemon herb vinaigrette

SUMMER STONE FRUIT SALAD^{V/GF}

Napa cabbage, black garlic herb vinaigrette

HEIRLOOM TOMATO SALAD^{V/GF}

Buffalo mozzarella, basil, truffle honey 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 TOMATO FARFALLE^{VG}

Artichoke, kalamata, basil

ROASTED FINGERLING POTATOES^{VG/GF}

Confit garlic, thyme

GLAZED SEASONAL BC VEGETABLES^{VG/GF}

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^{GF/N}

BLUEBERRY LEMON TARTS^V

PINEAPPLE COCONUT PAVLOVA^{VG/GF}

RASPBERRY PANNA COTTA^{V/GF}

STRAWBERRIES & CREAM
PROFITEROLE

BLACK FOREST GATEAU^{GF}

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

SLICED FRUITS^{VG/GF}

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^{VG/GF} \$6

Crudites, citrus vinaigrette, soft herbs

TOMATO SOUP^{V/GF} \$7

Basil

Entrées

MAC & CHEESE^V \$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^{VG/GF} \$5

Select one option for all children

Available for children 12 years & under



RECEPTIONS





Canapés

Priced per dozen

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^{V/GF} \$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 & pinenut pesto, smoked paprika

HEIRLOOM TOMATO TARTARE^{VG} \$58
Crispy puff pastry, avocado mousse, crispy basil

SPRING PEA ARANCINI^V \$56
Mozzarella, truffle, mint

PEA & POTATO PAKORA^{GF/VG} \$60
Mango chutney

Sea

DUNGENESS CRAB PUFF \$70
Black pepper jam

SALMON TARTARE NORI CONES^N \$64
Mango, chilli, pistachio, avocado cream

CRAB CAKE^N \$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

STUFFED MINI YORKIES \$68
Braised beef, tarragon aioli

MINI MEATBALL^{GF} \$62
Beef, sage balsamic, parmesan

FOIE GRAS PARFAIT^N \$80
Hazelut financier

SMOKED DUCK BREAST^{DF} \$74
Scallion pancake, cucumber, hoisin

Signature Sliders

CRISPY EGGPLANT SLIDERS^V \$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^P \$78
Bourbon BBQ, apple slaw, brioche bun

Sweets

MACARONS^{GF/N} \$54

CINNAMON SUGAR BEIGNETS^V \$54

PASSION FRUIT TARTS^V \$54

CHOCOLATE ALMOND FINANCIER^{VG/N} \$54

Chef Stations

Priced per 20 people

Street Tacos

-\$480-

CARNE ASADA^{DF}

Marinated, grilled and diced beef

COCHINITA PIBIL^{P/DF}

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

-\$520-

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

- \$500 -

BUTTERNUT SQUASH RAVIOLI^V

Brown butter, sage

MAC & CHEESE^V

Béchamel, jalapeño, parmesan crumb

CACIO E PEPE^V

Spaghetti, pecorino romano, black pepper

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

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^{V/GF} \$72

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

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

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

Food Stations

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

Priced per 20 people

Choice of tater tots, fries, or sweet potato fries

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

HOUSE-MADE PIZZA \$38

Priced per pizza | 8 slices per pizza

Choice of margherita^V, mortadella^P / burrata / pistachio^N, or quattro formaggi^V

SUSHI^{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)

Sweet

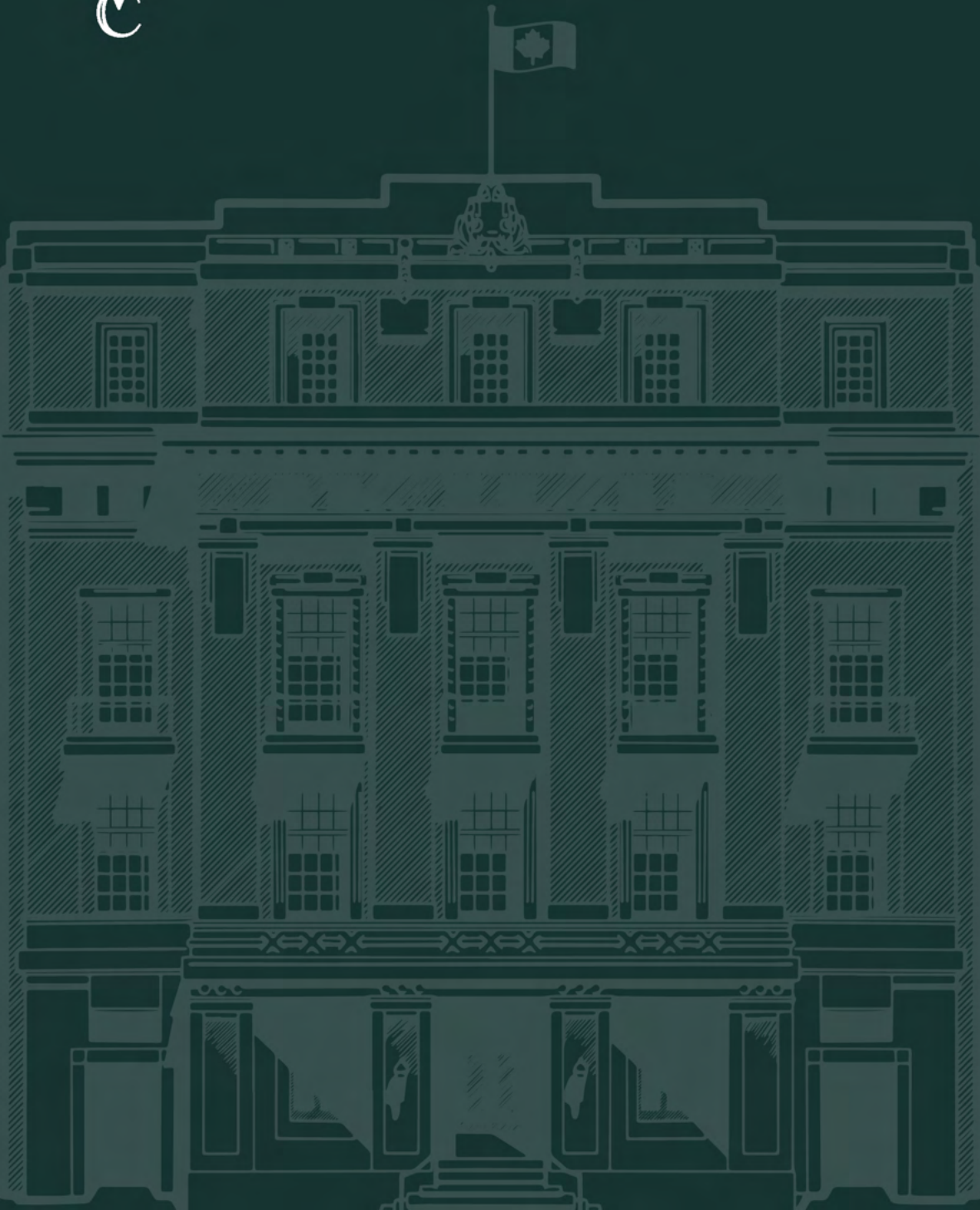
WARM CHOCOLATE CHIP COOKIE STATION \$52

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^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

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

NEGRONI
Gin, campari, sweet vermouth

ESPRESSO MARTINI
Vodka, coffee liqueur, espresso

FRENCH 75
Gin, lemon juice, prosecco, lemon zest

MARGARITA
Tequila, cointreau, lime juice, sugar

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 x VC Private Label Pinot Grigio <i>Veneto, Italy</i>	\$65
Spy Valley Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$70
Château Chamirey VC Exclusive 'Le Renard' Chardonnay <i>Burgundy, France</i>	\$85
Robert Goulley VC Exclusive Chablis <i>Burgundy, France</i>	\$95
Château La Rabotine x 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>	\$125
Roberto Sarotto VC Exclusive Barolo <i>Piedmont, Italy</i>	\$125
Machetti x VC Private Label Brunello di Montalcino Riserva <i>Tuscany, Italy</i>	\$165
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

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.

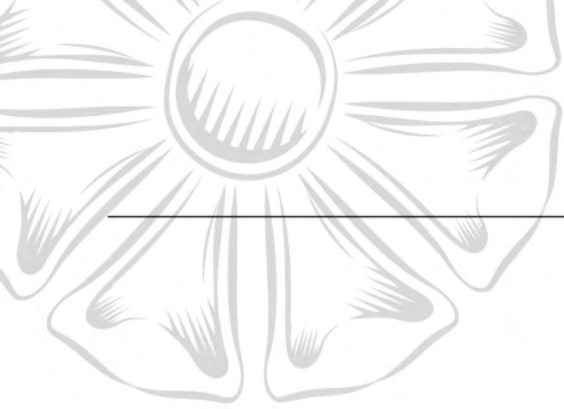
Events Estimated Over \$10,000:

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

Cocktail Reception

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

Dining

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



ROOM RENTAL RATES

	DAYTIME 7:00 AM - 3:00 PM	EVENING 5:00 PM - 1:00 AM	ALL DAY SUBJECT TO A FOOD & BEVERAGE MINIMUM	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 \$10,000 WEEKDAY F&B MINIMUM	\$20,000
GEORGIAN ROOM	\$2,500	\$2,500	\$4,000 \$5,000 WEEKDAY F&B MINIMUM	\$10,000
UNIVERSITY ROOMS	\$1,800	\$1,800	\$2,800 \$4,000 WEEKDAY F&B MINIMUM	\$8,000
PRIVATE DINING / MEETING SPACES				
READING ROOM	\$600	\$600	\$1,000 \$1000 WEEKDAY F&B MINIMUM	\$2,000
CORNER SUITE DINING ROOM	\$600	\$600	\$1,000 \$1000 WEEKDAY F&B MINIMUM	\$2,000
CHEF'S TABLE	\$300	\$300	\$500	\$1,000
ROOFTOP	\$3,000 WEEKENDS ONLY	\$3,000	\$5,000 WEEKENDS ONLY	\$20,000 (SAT/SUN) \$10,000 (MON)
MULTIPLE SPACES:			ALL DAY SPECIAL RATE	
GRAND BALLROOM, GEORGIAN ROOM & UNIVERSITY ROOMS (UBC & SFU)			\$8,500 \$19,000 WEEKDAY F&B MINIMUM	
GRAND BALLROOM & GEORGIAN ROOM			\$7,500 \$15,000 WEEKDAY F&B MINIMUM	

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.

