



CATERING

FALL & WINTER 2026

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Breakfast





Breakfast Plates

Healthy Start

PUMPKIN SPICE CHIA PUDDING^{VG} \$14
House-made granola

GRANOLA PARFAIT^V \$12
Greek yogurt, seasonal berries

OATMEAL^V \$14
Apple cinnamon compôte, Noble maple syrup

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

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, roasted corn salsa

Plated Continental

SEASONAL FRUIT SALAD^{VG/GF}

GRANOLA PARFAIT^V
Greek yogurt, seasonal berries

HOUSE-BAKED GOODS^V
Croissants, muffins, scones, butter, fruit preserves

ORANGE JUICE

CAFFÈ UMBRIA COFFEE
Brewed regular & decaffeinated

SELECTION OF PREMIUM TEAS
Rishi Tea & Botanicals

OMIT PASTRIES \$24 PER PERSON

SERVED PLATED \$30 PER PERSON

SERVED BUFFET STYLE \$34 PER PERSON

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

Eggs

CHIVE SCRAMBLED EGGS^P
Bacon banger, heritage bacon, hash brown

SERVED PLATED \$35
SERVED BUFFET STYLE \$38

Chicken sausage available upon request

CLASSIC^P, SMOKED SALMON or FLORENTINE^V EGGS BENEDICT
Poached eggs, English muffin, hollandaise, lyonnaise potato

SERVED PLATED \$35
SERVED BUFFET STYLE \$38

DUNGENESS CRAB EGGS BENEDICT
Poached eggs, English muffin, smoked hollandaise, lyonnaise potato

SERVED PLATED \$40

Eggs Benedict:
Pre-selected choice | \$5 per person
Choice day of | \$9 per person (20 - 50 people)

All hot breakfast plates include seasonal fruit salad, a selection of house-baked goods, orange juice, Caffè Umbria regular & decaffeinated coffee or a selection of Rishi Tea & Botanicals

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

Breakfast Bites

priced per dozen

HOUSE-BAKED GOODS^V \$60
Croissants, muffins, scones, butter, fruit preserves

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

PROTEIN POWER BALLS^{VG/GF/N} \$52

FRUIT BOWL^{VG/GF}
\$72 per 12 people | \$6 per person

12oz BLENDED SMOOTHIES \$12
choice of one flavour

Berry Banana^{VG/GF}
Blueberry, banana, oat milk

Nutter Butter^{VG/GF/N}
Peanut butter, banana, date, cocoa, oat milk

Tropical Green^{VG/GF}
Mango, pineapple, kale, coconut milk, oat milk





Lunch

Lunch Plates

Please select one menu for all guests
All lunch plates are priced per person and include ciabatta rolls & whipped butter

Lunch Plate 1

-\$55 -

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

ROAST CHICKEN BREAST ^{GF}
Heritage corn polenta, charred rapini,
foraged mushrooms, Marsala jus

Lunch Plate 2

-\$65-

HEIRLOOM BEET & RADICCHIO SALAD ^{VG/GF/N}
Chèvre, apple, figs, pistachio,
honey balsamic vinaigrette

BC SALMON ^{GF}
Beluga lentils, onion soubise, purple kale, dark jus

BEVERAGES

CAFFÈ UMBRIA COFFEE REGULAR
CAFFÈ UMBRIA COFFEE DECAFFEINATED
RISHI TEA & BOTANICALS ASSORTED PREMIUM TEA
\$6.75 per cup | \$50 2L pot serves 10 (Self-Service)

LATTÉ, CAPPUCCINO, AMERICANO \$8

Lunch Plate 3

-\$75 -

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

OR

HEIRLOOM BEET & RADICCHIO SALAD ^{VG/GF/N}
Chèvre, apple, figs, pistachio,
honey balsamic vinaigrette

EGGPLANT & ZUCCHINI PARMIGIANA ^{V/GF}
Marinara, vegan Parmesan, arugula

OR

ROAST CHICKEN BREAST ^{GF}
Heritage corn polenta, charred rapini,
foraged mushrooms, Marsala jus

OR

STRIPLOIN ^{GF}
Brown butter rutabaga mash,
baby carrots, Paris butter

Pre-selected | Under 20 people or over 50 people
Choice day of | minimum 20 people & maximum of 50 people

DESSERT

SIGNATURE APPLE PIE ^{VG} \$12
ADD VANILLA ICE CREAM \$4

PETIT FOURS \$16
Chai sable, macarons ^{GF/N}, spiced apple pâté de fruit ^{VG/GF}

Served buffet style | 3 pieces per person

Lunch Buffets

Working Lunch Buffet

- \$65 per person -
Minimum of 20 guests
Choice of one protein
+\$15 per person for extra protein

CARROT TOP PISTOU ORECCHIETTE^V
Roasted winter squash, wild mushrooms

OR

SALMON^{GF/DF}
Sauce Provençal

OR

ROASTED LEMON CHICKEN^{GF/DF}
Ají verde

OR

STRIPLOIN^{GF/DF}
Chimichurri rojo

—

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

—

BABY ROMAINE
Shaved Parmesan, focaccia crouton, Caesar dressing

—

KALE & ANCIENT GRAINS^{VG}
Avocado, cucumber, mint, dill, sunflower seed, apple tahini dressing

—

ROASTED FINGERLING POTATOES^{VG/GF}
Garlic & herbs

—

SEASONAL VEGETABLES^{VG/GF}
Olive oil, fresh herbs, lemon

—

COFFEE OR TEA

ADD

PETIT FOURS \$16
Chai sable, macarons^{GF/N}, spiced apple pâté de fruit^{VG/GF}
Served buffet style | 3 pieces per person

Artisan Lunch Buffet

- \$58 per person -
Minimum of 10 guests

SOUP

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

SALAD

GARDEN HARVEST SALAD^{VG/GF}
Cucumbers, cherry tomatoes, shaved beets, red peppers, roasted corn vinaigrette

SIGNATURE SANDWICHES

Gluten-free bread available upon request

HUMMUS & CARROT^{VG}
Cucumber, radish

—

CURRIED CHICKEN^{DF}
Green apple, celery

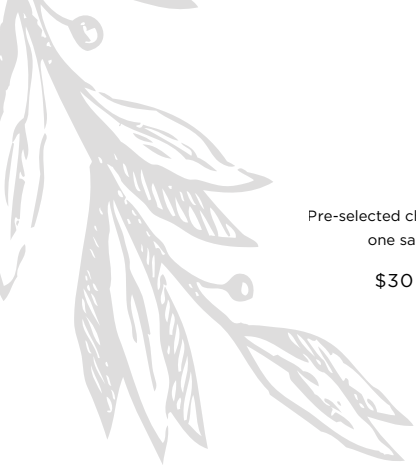
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ROAST BEEF
Aged cheddar, dill pickle, caramelized onion, horseradish cream, arugula

DESSERT

COOKIES^V
Chocolate chip, oatmeal raisin, snickerdoodle, double chocolate coconut

COFFEE OR TEA



Lunch Plates

Light Lunch Combo

Pre-selected choice of one soup or salad & one sandwich for everyone

Pre-selected choice of one soup or salad & a selection of sandwiches served buffet-style.

\$30 PER PERSON

\$35 PER PERSON

TOMATO SOUP ^{V/GF}

Tomato concassé, crispy basil
or

CELERIAC AND APPLE VELOUTÉ ^{GF}

Truffle rémoulade
or

GARDEN HARVEST SALAD ^{VG/GF}

Cucumbers, cherry tomatoes, shaved beets, red peppers, roasted corn vinaigrette
or

SQUASH AND FARRO SALAD ^{VG}

Kale, cranberry, apple cider maple vinaigrette
or

HEIRLOOM BEET AND RADICCHIO SALAD ^{V/GF/N}

Chèvre, apple, figs, pistachio, honey balsamic vinaigrette
or

CAESAR SALAD

Red and green romaine, tempura anchovy,
focaccia crostini, anchovy dressing

SIGNATURE SANDWICHES

HUMMUS & CARROT ^{VG}

Cucumber, radish
or

PEAR & BRIE ^V

Arugula, cranberry chutney
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

Lunch on the Run

- \$50 per person -

Each to-go lunch comes with ripe whole fruit,
Hardbite crisps and a bottle of water.

All items are prepared for off-site consumption.

SALADS

(choice of one)

GARDEN HARVEST SALAD ^{VG/GF}

Cucumbers, cherry tomatoes, shaved beets, red peppers, roasted corn vinaigrette
or

SQUASH AND FARRO SALAD ^{VG}

Kale, cranberry, apple cider maple vinaigrette
or

CAESAR SALAD

Red and green romaine, tempura anchovy,
focaccia crostini, anchovy dressing

SANDWICHES

(choice of one)

HUMMUS & CARROT ^{VG}

Cucumber, radish
or

PEAR & BRIE ^V

Arugula, cranberry chutney
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

DESSERT

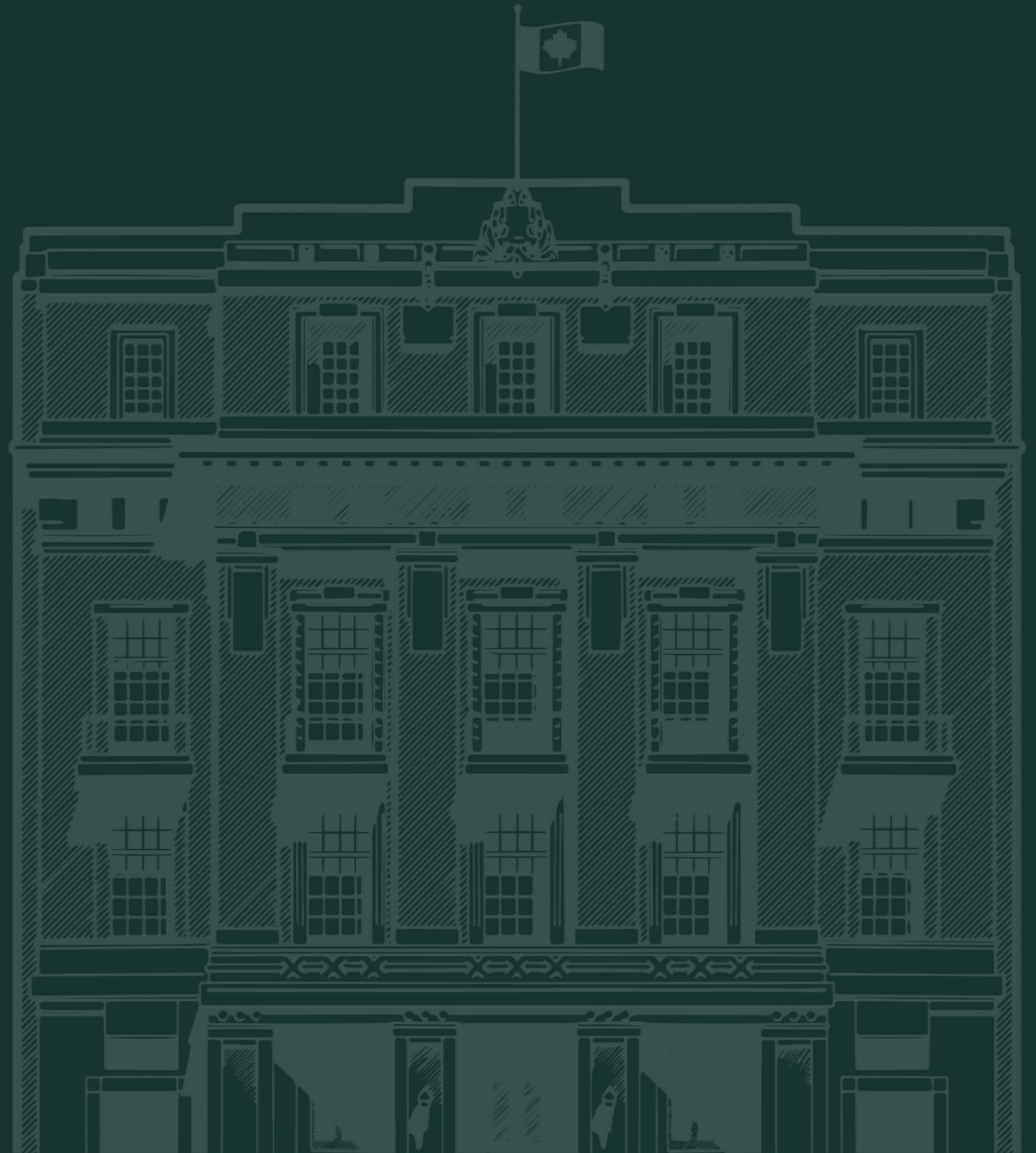
FRESHLY BAKED COOKIE

Chef's Selection

Gluten-free bread available upon request



Meetings & Breaks



Meetings & Breaks

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

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

CHEESE PLATTER
Crackers, fruit compôte
\$25 PER PERSON

CHARCUTERIE PLATTER^{DF/P}
Crackers, pickled vegetables
\$25 PER PERSON

HARVEST CHEESE^{N/P}
& CHARCUTERIE PLATTER
Pickled vegetables, crackers,
fruit compôte, grainy mustard
\$25 PER PERSON
Gluten-free crackers upon request

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

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

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

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

PROTEIN POWER BALLS^{VG/GF/N}
Peanut butter
\$52 PER DOZEN

HOUSE-BAKED GOODS^V
Croissants, muffins, scones,
butter, fruit preserves
\$60 PER DOZEN

COOKIES^V
Chocolate chip, oatmeal raisin,
snickerdoodle, double chocolate coconut
\$52 PER DOZEN

ASSORTED BARS
Brownies^{GF}, blueberry oat crumble^{VG}, lemon squares
\$52 PER DOZEN

PETIT FOURS
Chai sable, macarons^{GF/N}, spiced apple pâté de fruit^{VG/GF}
\$60 PER DOZEN

Meetings & Breaks



Signature Sandwiches

- \$90 dozen pieces -

2 servings per person recommended
Select up to four flavours

HUMMUS & CARROT^{VG}

Cucumber, radish
or

PEAR & BRIE^V

Arugula, cranberry chutney
or

DEEP WATER SHRIMP^{DF}

Celery, dill, lemon, shaved lettuce
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

Finger Sandwiches

- \$60 dozen pieces -

2 servings per person recommended
Select up to four 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^{DF}

Pickled onion, horseradish
mayonnaise, arugula

HAM^P

Cheddar, tomato jam

Quench

SODA \$4½
BOTTLED JUICE \$5

Coffee & Tea

CAFFÈ UMBRIA COFFEE REGULAR

CAFFÈ UMBRIA COFFEE DECAFFEINATED

RISHI TEA & BOTANICALS ASSORTED PREMIUM TEA

\$6.75 per cup | \$50 2L pot serves 10 (Self-Service)

LATTE, CAPPUCINO, ESPRESSO \$8

Afternoon Tea

- \$62 per person -

Add finger sandwiches
for an additional charge

SCONES

Vanilla & blueberry with clotted cream & jam

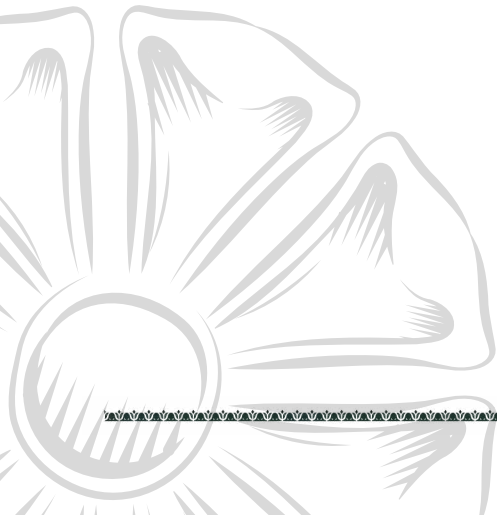
SWEETS

Chocolate Orange Gâteau^{VG/GF}
Apple Crumble Tart^V
Pear & Ginger Profiterole
Macarons^{GF/N}

SAVOURY BITES

Cucumber & Cream Cheese on Rye^V
Mushroom Duxelles Vol-au-vents^V
Mini Smoked Salmon Blinis with Dill Crème Fraîche
Coronation Chicken Sliders on Brioche

A SELECTION OF COFFEE & TEA





Dinner



Appetizers

SOUP

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

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

CURRIED SQUASH VELOUTÉ^V \$18
Madras roasted pumpkin seeds, cilantro oil

CELERICAC & APPLE SOUP^V \$16
Truffle rémoulade

CRAB BISQUE \$20
Dungeness crab, apple

SALAD

GARDEN HARVEST SALAD^{VG/GF} \$16
Cucumbers, cherry tomatoes, shaved beets, red peppers,
roasted corn vinaigrette

HEIRLOOM BEET & RADICCHIO SALAD^{V/GF/N} \$18
Chèvre, apple, figs, pistachio, honey balsamic vinaigrette

ROASTED CARROT^{V/GF/N} \$18
Lentil, hazelnuts, whipped feta, lemon sumac vinaigrette

KALE & PECORINO SALAD^{V/GF/N} \$18
Pine nuts, truffle honey vinaigrette

SQUASH & FARRO SALAD^{VG} \$18
Kale, cranberry, apple cider maple vinaigrette

CAESAR SALAD \$16
Red and green romaine, tempura anchovy, focaccia crostini,
anchovy dressing



SIGNATURE APPETIZERS

ROAST EGGPLANT &
SCAMORZA RAVIOLO^V \$20
Tomato brodo, crispy basil

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

FENNEL-CRUSTED ALBACORE^{DF} \$22
Compressed cucumber, pickled
mustard seeds, winter radish,
citrus-shoyu reduction

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

SEARED SCALLOPS^{GF} \$34
Asiago, wild onion risotto, crispy leeks

Palate Cleanser

1 OZ HOUSE-MADE SORBET^{VG/GF} \$5
Select one flavour
Lemon-mint, passion fruit basil, or raspberry

Entrées

EGGPLANT & ZUCCHINI PARMIGIANA^{VG/GF} \$44
Marinara, vegan Parmesan, arugula

ROAST CAULIFLOWER STEAK^{VG/GF/N} \$45
Almond romesco sauce, Puy lentils, almond, parsley

FETTUCCINE^{VG/N} \$44
Kale, Kalamata, harissa, pine nuts

BC SALMON^{GF} \$56
Beluga lentils, onion soubise, flowering kale, dark jus

HERB CRUSTED SABLEFISH^{GF} \$64
Colcannon potato, cabbage, kale, Irish butter sauce

ROAST CHICKEN BREAST^{GF} \$56
Heritage corn polenta, foraged mushrooms, bacon lardon, Marsala jus

PAN ROASTED DUCK BREAST^{DF} \$58
Celeriac fondant, smoked beet purée, huckleberry jus

CHARCOAL CRUSTED LAMB LOIN^{GF/N} \$58
Ratatouille vinaigrette, pomme Anna, braised spinach

GLAZED SHORT RIB^{GF} \$58
Pomme aligot, wild mushrooms, braising greens, brown butter powder

BEEF STRIPLOIN^{GF} \$65
cooked medium rare
Brown butter rutabaga mash, baby carrots, Paris butter

BEEF TENDERLOIN^{GF} \$72
cooked medium rare
Potato pavé, red cabbage purée, baby carrots, sauce Béarnaise

BRANT LAKE WAGYU STRIPLOIN^{GF} \$95
cooked medium rare
Potato pavé, red cabbage purée, baby carrots, sauce Béarnaise
(must be a pre-selected choice)

Menus subject to change based on seasonality and availability of ingredients

Desserts

CARAMEL APPLE FLAN^{VG/GF} \$16
Cinnamon spiced flan, apple compôte, cinnamon oat clusters

PUMPKIN SPICED BUDINO^{V/GF} \$16
Pumpkin custard, pumpkin spice shortbread, salted caramel

COFFEE CRÈME BRÛLÉE^V \$16
Biscoff cookie

HAZELNUT BROWN BUTTER FINANCIER^{V/N} \$16
Caramelized pear, buttermilk ice cream

DARK CHOCOLATE DELICE^V \$16
65% chocolate creux, brownie, white chocolate 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).

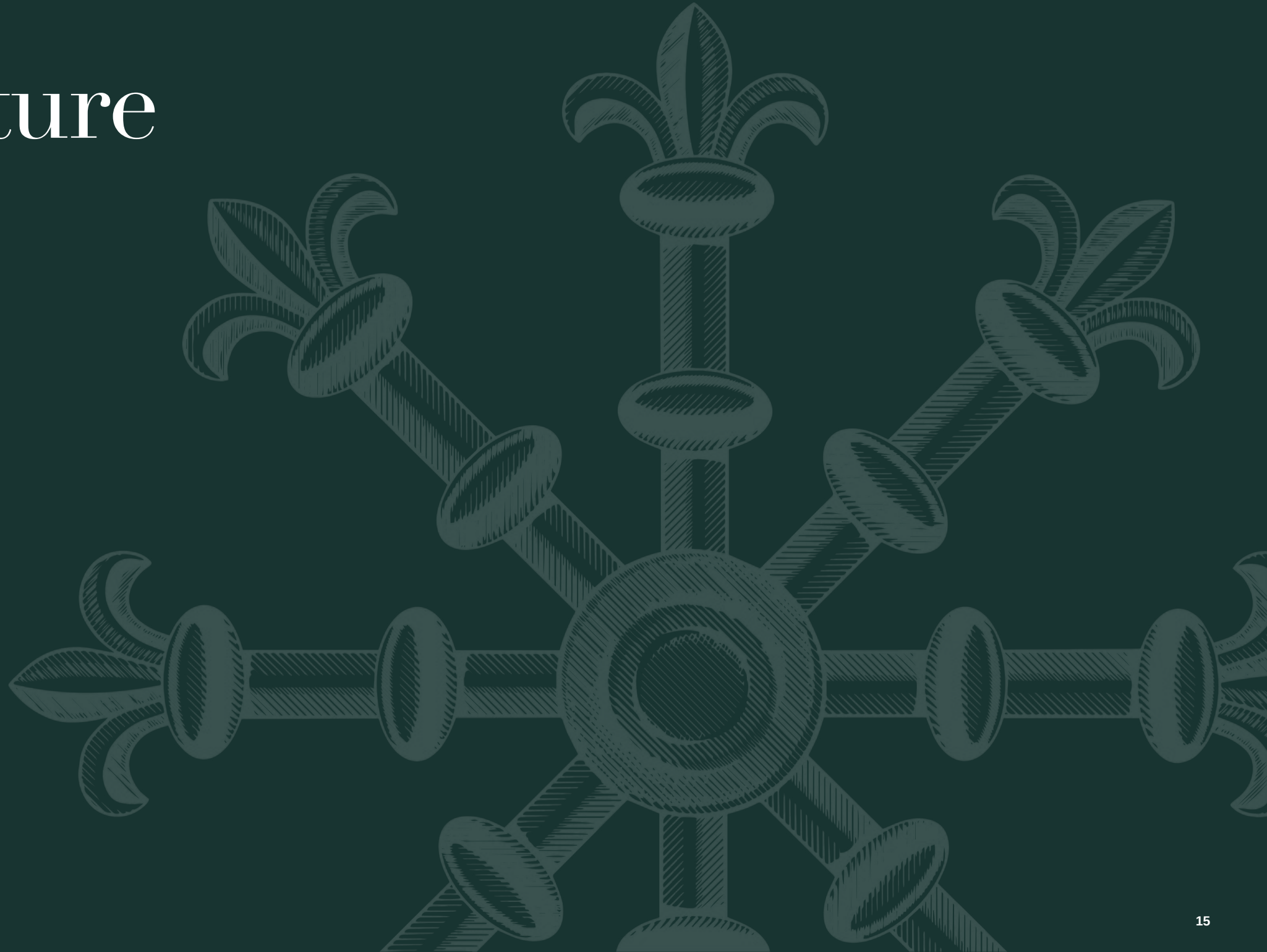
CHOICE “NIGHT OF”

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).

Signature Buffet



Signature Buffet

Minimum of 20 guests

Signature & Dessert Buffet | \$150 per person

Signature Buffet without Seafood & Shellfish on Ice | \$110 per person

Signature buffet includes ciabatta rolls & whipped butter

Dessert Buffet Only | \$500 per 20 people

SALADS

BABY ROMAINE

Shaved parmesan, focaccia croutons, Caesar dressing

GARDEN HARVEST SALAD^{VG/GF}

Cucumbers, cherry tomatoes, shaved beets, red peppers, roasted corn vinaigrette

ROASTED SQUASH & BRUSSELS SPROUTS SALAD^{V/GF}

Baby spinach, goat cheese, cranberry herb vinaigrette

BC ORCHARD PEAR SALAD^{V/GF/N}

Arugula, frisée, toasted hazelnuts, black garlic vinaigrette

ROASTED HEIRLOOM BEET SALAD^{V/GF}

Buffalo mozzarella, kale, truffle honey vinaigrette

CHARCUTERIE

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

gluten free crackers available by request

SEAFOOD

SMOKED & CANDIED SALMON^{GF/DF}

ALBACORE TUNA^{GF/DF}

MARINATED OCTOPUS^{GF/DF}

SMOKED SALMON DIP^{GF}

Hand-cut potato crisps

SHELLFISH ON ICE

ALASKAN KING CRAB LEGS^{GF/DF}

POACHED JUMBO PRAWN^{GF/DF}

Horseradish cocktail sauce, lemon

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

ADD NOVA SCOTIA LOBSTER (HALF LOBSTER)^{GF/DF} +\$37 PER PERSON

ADD CAVIAR SERVICE MARKET PRICE per 30g tin

Blinis, egg yolk, chives, sour cream, shallots

Recommended 1 tin per 4 to 6 people

CARVERY & HOT BUFFET

CEDAR ROASTED BC SALMON^{GF/DF}

Maple & black pepper glaze

PRIME RIB^{GF/DF}

Wholegrain mustard, horseradish, red wine jus

BUTTERNUT SQUASH RAVIOLI^V

Brown butter, crispy sage

WILD MUSHROOM FARFALLE^{VG}

Truffle

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 per person

BISON +\$20 per person

VC SIGNATURE DESSERT BUFFET

SLICED SEASONAL FRUIT^{VG/GF}

ARTISANAL CHEESE SELECTION

MACARONS^{GF/N}

PUMPKIN SPICE BUDINO^{V/GF}

APPLE CRUMBLE TARTS^V

PEAR & GINGER PROFITEROLES

CINNAMON SUGAR BEIGNETS

CHOCOLATE ORANGE GÂTEAU^{VG/GF}

VANILLA CRÈME BRÛLÉE^{V/GF}

Vegan upon request

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

Kids Plates

Select one option for all children
Available for children 12 years & under

To Start

TOMATO SOUP^{VG/GF} \$7
basil

SIMPLE SALAD^{VG/GF} \$7
Crudites, citrus vinaigrette, soft herbs

Entrées

MAC & CHEESE^V \$18
Butter cracker crust
Vegan upon request

CHICKEN STRIPS \$18
French fries

SPAGHETTI \$18
Beef bolognese sauce

Dessert

FRUIT BOWL^{VG/GF} \$5

SUNDAE \$8
Vanilla & chocolate ice cream, whipped cream, sprinkles, chocolate sauce

CHOCOLATE CHIP COOKIE \$6
Whipped cream, chocolate sauce, sprinkles





Cakes



Custom Cakes

In-house custom cakes are available upon request.

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

Receptions





Canapés
Priced per dozen

Garden

GARDEN SALAD ROLL^{VG} \$60
Jicama, daikon, carrot, lettuce, cilantro, hoisin

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

SPICED CHICKPEA PANISSE^{VG/GF/N} \$60
Sundried tomato pesto, smoked paprika

HEIRLOOM BEET TARTARE^V \$58
Crisp puff pastry, goat cheese mousse

GRILLED HALLOUMI SKEWERS^{V/GF} \$60
Compressed pear, mint, honey-lime glaze

PUMPKIN & GOAT CHEESE ARANCINI^V \$56
Garlic & sage aioli

TRUFFLED MUSHROOM TARTLETS^V \$58
Puff pastry, microgreens

BAKED BRIE^{V/N} \$60
Fig, pistachio

SMOKED GOUDA QUICHE^V \$56
Chives

Land

CHICKEN SATAY^{GF/N} \$60
Peanut sauce, scallion

DUCK RILLETS^{DF} \$74
Spiced pear compôte, pickled mustard seeds, brioche

FOIE GRAS PARFAIT^N \$80
Hazelnut financier

BEEF SATAY^{GF/DF} \$60
Chimichurri

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

SHORT RIB PARMESAN ARANCINI \$68
Basil aioli

SPICED LAMB KOFTA^{GF} \$60
Cumin, tzatziki

Sea

TUNA TARTARE^{DF} \$76
Togorashi, finger lime caviar, wonton cup

SALMON TARTARE NORI CONE^N \$64
Mango, chili, pistachio, avocado cream

CRAB CAKE^N \$72
Smoked almond romesco, petit cilantro

Signature Sliders

CRISPY EGGPLANT SLIDERS^V \$76
Smoked paprika aioli, frisée, brioche bun

PERI PERI CHICKEN SLIDERS \$78
Pickled red onion, feta, brioche bun

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

PULLED PORK SLIDERS^{DF} \$78
Bourbon BBQ sauce, apple slaw, brioche bun

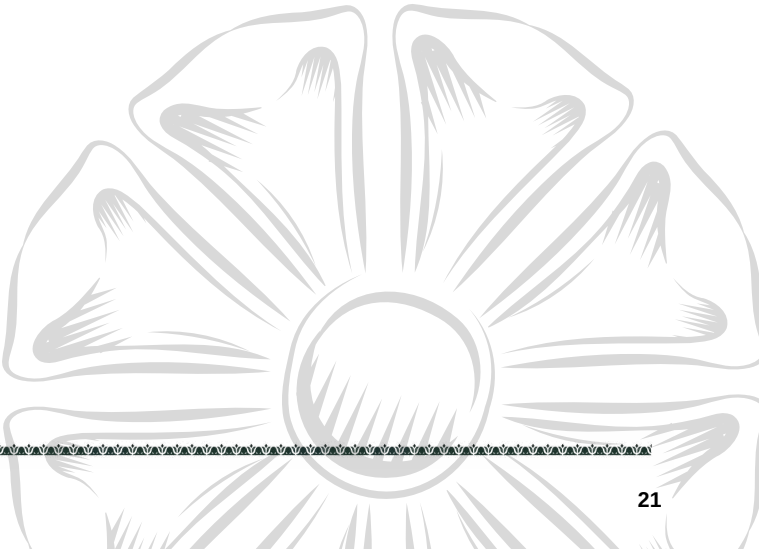
Sweets

APPLE CRUMBLE TARTS^V \$60

CINNAMON SUGAR BEIGNETS^V \$60

CHOCOLATE ORANGE GÂTEAU^{VG/GF} \$60

MACARONS^{GF/N} \$60



Chef Stations

Priced per 20 people
2 hour Chef-attended

Street Tacos

-\$480-

CRISPY KING OYSTER MUSHROOM^{VG}
Pipián adobo

PESCADO FRITO^{DF}
Cod, smoked pineapple

CARNE ASADA^{DF}
Marinated, grilled & diced beef

COCHINITA PIBIL^{P/DF}
Braised pork, salsa campechana

All orders include:

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

Choice of two | Must be pre-ordered

Gluten-free corn tortillas available upon request

Parmesan Wheel Risotto

-\$520-

LEMON ASPARAGUS^{V/GF}
Fresh herbs, microgreens

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

Choice of one

Pasta Station

- \$500 -

CACIO E PEPE^V
Spaghetti, Pecorino Romano, black pepper

BUTTERNUT SQUASH RAVIOLI
Brown butter, sage

MAC & CHEESE^V
Béchamel, jalapeño, Parmesan crumb

Choice of one

Signature Carvery

-\$550-

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

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

PRIME RIB OF BEEF^{GF}
Grainy mustard, Dijon, horseradish

PORCHETTA^{GF/P}
Salsa verde

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

Choice of one protein per order

ADD ON | PER 20 PEOPLE

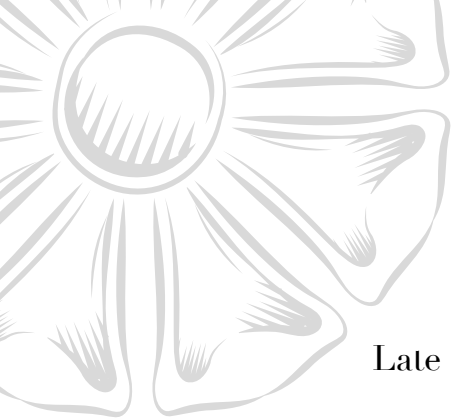
CAESAR SALAD \$200

GRILLED ASPARAGUS^{V/GF} \$200

BASMATI RICE^{VG/GF/DF} \$100

YORKSHIRE PUDDING^V \$180

POTATO & GRUYERE GRATIN^{V/GF}\$200



Late Night

Late Night Savoury

BUTTERED POPCORN^{V/GF} \$52

TRUFFLE & PARMESAN POPCORN^{V/GF} \$72

FRENCH FRIES^{VG/GF} \$72

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

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

CHICKEN WINGS^{DF} \$68
Soy lime or salt & pepper
select one flavour

MINI WAGYU BEEF HOT DOG \$80
Black truffle aioli, caramelized onions, steamed brioche bun

CRISPY FRIED PORK GYOZA^{DF/P} \$60
Chili, sesame, soy vinaigrette

Food Stations

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

French fries or tater tots
Select one base

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

HOUSE-MADE PIZZA \$38

Priced per 10" pizza | 8 slices per pizza

Choice of one

MARGHERITA^V

QUATTRO FORMAGGI^V

MORTADELLA, BURRATA, PISTACHIO ^{N/P}

SUSHI STATION^{GF} \$80

Priced per selection | Minimum 4 orders

Assorted Vegetable Rolls^{VG} (76 pcs)

Futomaki Tray (24 pieces)

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

California Tray (60 pieces)

California & BC Rolls (60 pcs)

Spicy Tray (52 pieces)

Late Night Sweet

Buffet Style Sweets
Priced per dozen

CHURRO SHOTS \$60

Cinnamon sugar churro, dark chocolate ganache

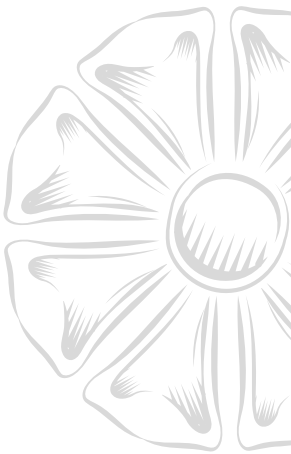
WARM CHOCOLATE CHIP COOKIE STATION \$56
Freshly baked cookies

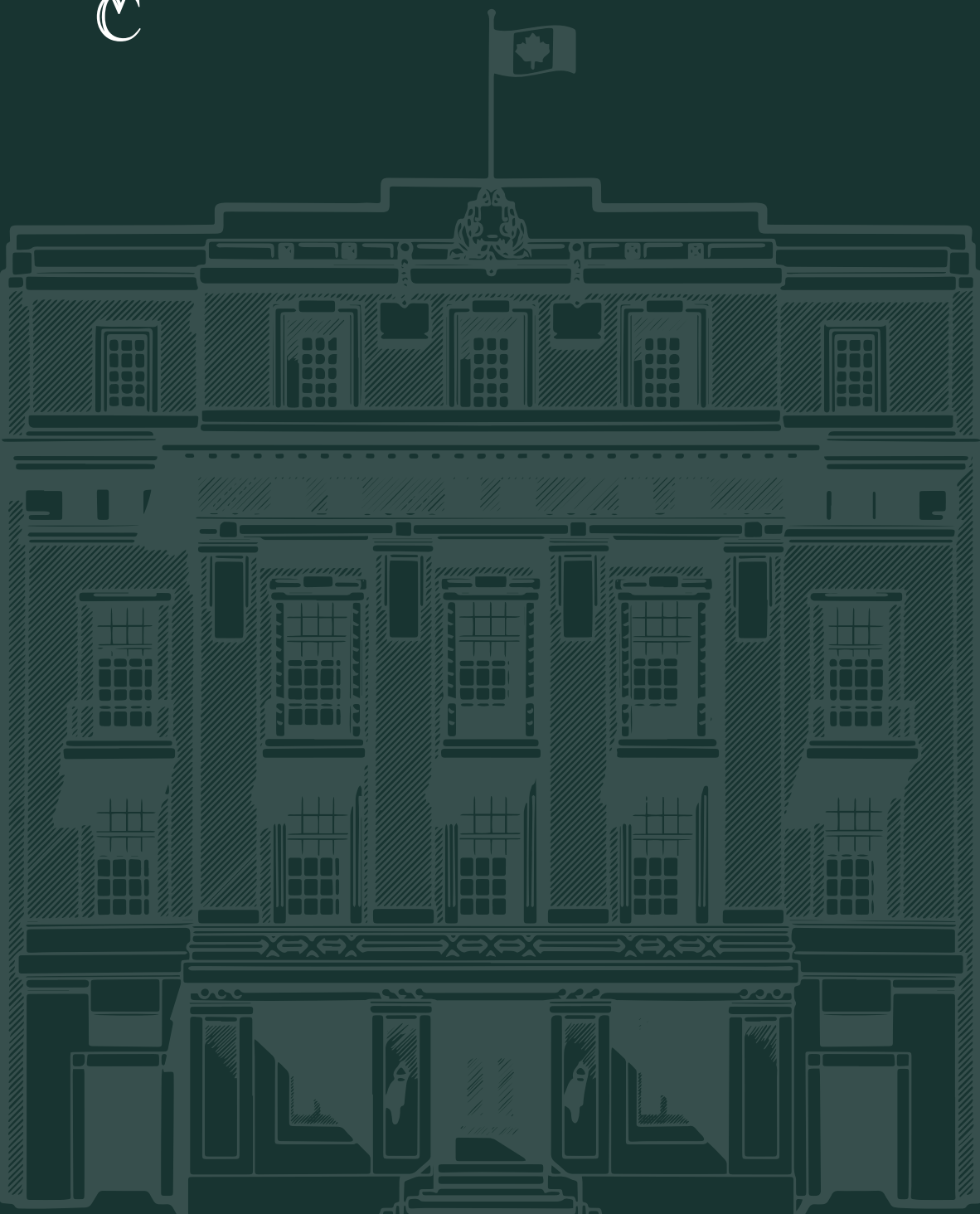
ICE CREAM STATION \$550

Priced per 20 people | 1-hour chef-attended

Vanilla, chocolate, & Chef's choice ice cream

Assortment of 3 toppings:
hot fudge sauce, salted caramel sauce, berry coulis





Corner Suite Dining

Corner Suite Dining

First Offering

- \$150 per person -

*House Red & White Wine Included
2 glasses per person*

WILD MUSHROOM & ONION TART^V

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



1 OZ HOUSE-MADE SORBET^{VG/GF}

Lemon-mint



OVEN ROASTED SABLEFISH^{DF}

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

OR

PORCINI-DUSTED STRIPLOIN^{GF}

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



PECAN TART^{V/N}

Coffee ganache montée, 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^{DF}

Compressed cucumber, pickled mustard seeds,
winter radishes, citrus-shoyu reduction



BISON STRIPLOIN^{GF}

Chilli rapini, pomme Anna, bordelaise



BLACK FOREST GÂTEAU^{V/GF}

Tonka bean ice cream, cherry gel



Bar & Wine

All Inclusive Bar Packages

All bar packages are priced per person.
Single highballs only, no shots

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, 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.

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, Botanist Gin, Havana Club 3-Year Rum, Lopez Reposado Tequila, Lot No. 40 Rye, House Bourbon, and Tamnavulin Double Cask Speyside Single Malt Scotch. The bar also offers VC Exclusives Le Renard Bourgogne Chardonnay & Menicucci Il Principe IGT Toscana, as well as assorted domestic & imported beers and a variety of non-alcoholic beverages.

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, Mount Gay Black Barrel Double Cask Rum, Don Julio Añejo Tequila, The Irishman VC Private Label Caribbean Cask Irish Whiskey, House Bourbon, and Bruichladdich Scottish Barley The Classic Laddie. 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.

Bar & Wine

Cocktails \$19 Each

- Signature
- EMPRESS 915
Empress gin, lavender syrup, lemon juice, cremant
- SPICY MARGARITA
Jalapeño-infused tequila, cointreau, lime juice, simple syrup
- VC ESPRESSO OLD FASHIONED
Remy Martin VSOP, espresso, coffee bean-infused syrup, orange bitters
- NEGRONI BLANC
Gin, Lillet, Luxardo Maraschino

Classics

- SPRITZ
Choice of Aperol, Limoncello or Hugo topped with prosecco and soda
Orange, lemon or rosemary garnish
- NEGRONI
Gin, Campari, sweet vermouth
- ESPRESSO MARTINI
Vodka, St. Remy Signature, coffee liqueur, espresso

OLD FASHIONED
Whisky, sugar, aromatic bitters, orange

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
MV André Clouet Grande Réserve Brut <i>Champagne, France</i>	\$150
NV Michel Turgu 'Vancouver Club' Blanc de Blancs <i>Champagne, France</i>	\$220
Dom Perignon <i>Champagne, France</i>	\$695

Rosé

Le Paradou x VC Private Label Côtes de Provence Rosé	\$70
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White

La Torre Segreta x VC Private Label Pinot Grigio <i>Veneto, Italy</i>	\$65
Aquamarine 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
Tenuta Carobbio x VC Private Label Chianti Classico <i>Tuscany, Italy</i>	\$90
Château Godard Bellevue x VC Private Label AOC Francs <i>Côtes de Bordeaux, France</i>	\$95
Château Chamirey VC Exclusive Mercurey Pinot Noir <i>Burgundy, France</i>	\$125
Roberto Sarotto VC Exclusive Barolo <i>Piedmont, Italy</i>	\$125
Château Faugères Saint-Émilion <i>Bordeaux, France</i>	\$150
Machetti x VC Private Label Brunello di Montalcino Riserva <i>Tuscany, Italy</i>	\$165

If you are looking for wines not featured on our list, please contact your catering representative.
Wine list subject to change without notice. *Members receive a 15% discount on Club Label wines.



Spirits

CLASSIC LIQUOR \$9 | \$15 DBL

A selection of classic spirits, including Northern Keep Vodka, Tanqueray Gin, Mount Gay Eclipse Rum, Lopez Tequila Blanco and Alberta Premium Rye.

SIGNATURE LIQUOR \$12 | \$18 DBL

A 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

INQUIRE FOR AN EXPANDED LIST OF
DIGESTIFS, COGNAC, PORT AND WHISKY

Beer

DOMESTIC \$8
RED TRUCK LAGER OR FOUR WINDS PALE ALE

IMPORT \$9
CORONA OR PERONI

Spirit Free

SODA \$4½ | BOTTLED JUICE \$5

VIRGIN MARGARITA \$10 | VIRGIN PALOMA \$10

ROTATING CRAFT MOCKTAIL \$12

PHONY NEGRONI \$12 per 3oz MOCKTAIL

LATTÉ, CAPPUCCINO, AMERICANO \$8

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

NON 3 WINE ALTERNATIVE TOASTED
CINNAMON & YUZU
\$60/BOTTLE

GLIMMER BLANC DE BLANCS
DE-ALCOHOLIZED SPARKLING WINE
\$60/BOTTLE

EDENVALE
DE-ALCOHOLIZED SAUVIGNON BLANC
\$60/BOTTLE

EDENVALE EXPEDITION SERIES
DE-ALCOHOLIZED TEMPRANILLO CABERNET SAUVIGNON
\$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

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.

General Information

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.

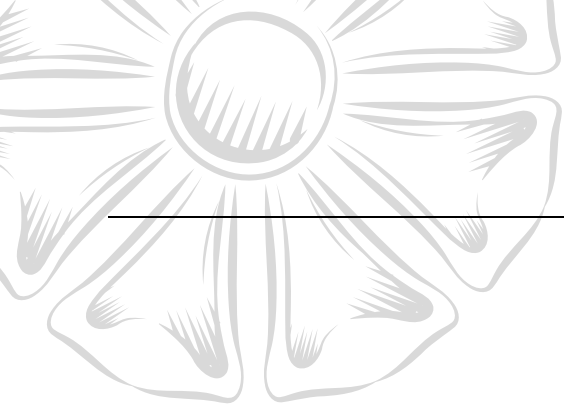
Events Estimated Over \$10,000:

·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

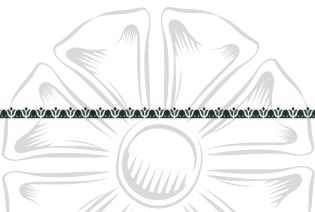
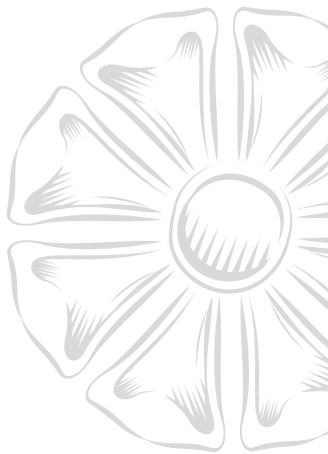
Cocktail Reception

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

Dining

GRAND BALLROOM	
BREAKFAST / LUNCH / DINNER	200
DINNER / DANCE	170
GEORGIAN ROOM	
DINNER	60
DINNER / DANCE	60
UNIVERSITY ROOMS	
BREAKFAST / LUNCH / DINNER	80
DINNER / DANCE	60

CHEF'S TABLE	
LONG TABLE	6
CORNER SUITE	
LONG TABLE	20
READING ROOM	
LONG TABLE	20
ROUND TABLES	20



Room Rental Rates

	DAYTIME 7:00 AM - 3:00 PM	EVENING 5:00 PM - 12:30 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 . . . \$200
- 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
- Black & White Checkerboard Dance Floor (up to 28’ x 28’) . . . \$600
- Stage (per 6’ x 4’ piece, up to 9 pieces) . . . \$50
- Gold Chivari Chairs (per chair) . . . \$8
- White Louis Clear Back Chairs . . . \$12
- 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
- Georgian 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.

