

catering menus 2009

THE WESTIN GRAND VANCOUVER

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breakfast buffet - hot (minimum of 15 people)

flourish breakfast buffet

\$25.00 per person

fresh juice – orange and grapefruit
baked muffins, all butter croissants, and strudels
an assortment of sweet butter and fruit preserves

scrambled free range eggs
smoked bacon & sausages
country style yukon gold potato hash

sliced seasonal fresh fruits
starbucks coffee & tazo tea

new beginnings benedict buffet

\$28.00 per person

fresh juice – orange and grapefruit
baked muffins, all butter croissants, and strudels
an assortment of sweet butter and fruit preserves

traditional eggs benedict
eggs florentine
country style yukon gold potato hash

sliced seasonal fresh fruits
starbucks coffee & tazo tea

breakfast buffet - cold

westin continental

\$18.00 per person

fresh juice – orange and apple
freshly baked muffins
french all-butter croissants and strudels
an assortment of sweet butter and fruit preserves
sliced seasonal fresh fruit
bowl of whole seasonal fruit
starbucks coffee & tazo tea

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healthy start

fresh juice – orange and apple
baked muffins, banana bread, plain and multi-grained bagels
an assortment of sweet butter and fruit preserves
scrambled egg white & cheddar cheese
granola, and a variety of cereals
low fat plain yogurt, cream cheese and cottage cheese
sliced seasonal fresh fruit
bowl of whole seasonal fruit
starbucks coffee & tazo tea

\$23.00 per person

west coast

fresh juice – orange and apple
freshly baked muffins
french all-butter croissants, strudels and bagels
smoked salmon platter with cream cheese & pickled onions (150g)
an assortment of sweet butter and fruit preserves
sliced seasonal fresh fruit
bowl of whole seasonal fruit
starbucks coffee & tazo tea

\$25.00 per person

breaks – à la carte

beverages

starbucks coffee and tazo teas	\$4.25 per person
iced coffee	\$6.00 per person
iced tea	\$5.00 per person
lemonade	\$30.00 per pitcher
juice: orange and apple	\$32.00 per pitcher
fresh squeeze: grapefruit	\$34.00 per pitcher
milk – 2%, skim or homogenized	\$17.00 per pitcher
chocolate milk	\$18.00 per pitcher
fruit smoothies: mango blueberry, extreme green and strawberry	\$5.75 each
canned soft drinks	\$3.95 each
bottled fruit juices	\$3.95 each
bottled mineral/sparkling water	\$3.95 each

baked goods

selection of freshly baked muffins	\$34.00 per dozen
french all-butter croissants	\$35.00 per dozen
dessert squares (nanaimo, brown betty, brownie)	\$32.00 per dozen
spiced carrot cake	\$32.00 per dozen
assortment of danishes and strudels	\$36.00 per dozen
large caramel cinnamon rolls	\$48.00 per dozen
cranberry, blueberry, raisin and cheese scones	\$34.00 per dozen

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sliced banana bread with churned butter	\$34.00 per dozen
plain and multi-grain bagels with creamed cheese	\$36.00 per dozen
cookies (chocolate chip, oatmeal, double chocolate, peanut butter)	\$26.00 per dozen
rice krispie squares	\$29.00 per dozen
sun-dried cranberry granola bars	\$32.00 per dozen

snacks

sliced fresh fruits	\$5.50 per person
fresh fruit salad	\$4.50 per person
5-fruit skewer	\$4.00 each
whole fresh fruit	\$2.50 each
pacific nut mix	\$3.50 per person
popcorn	\$3.00 per person
jelly beans	\$3.50 per person
assorted chocolate Thomas Haas truffles	\$3.00 each
assorted yogurts (individually packaged)	\$4.00 each

breaks – packages

refresh break	\$12.00 per person
omega 3 breakfast cookies	
whole seasonal fruit	
fresh orange juice	
starbucks coffee & tazo tea	

<i>The Children’s Wish</i> superfoods break*	\$15.00 per person
aria break mix with almonds, dark chocolate and dried blueberries	
oatmeal and cranberry cookies	
whole apples and oranges	
starbucks coffee & tazo tea	

**In our continuous effort to help a child’s wish come true, The Westin Grand Vancouver is donating \$1.00 from each superfoods break to The Children’s Wish Foundation of Canada.*

renew break	\$16.00 per person
fresh vegetables with a yogurt dip	
fresh seasonal berries	
soy nuts, unsalted almonds and dried fruits	
fresh fruit juices (carrot, apple and orange)	
starbucks coffee & tazo tea	

recharge break	\$18.00 per person
fruit smoothies (man goes blueberry, extreme green and sunset beach strawberry)	
pacific nuts and dried fruit mix	
sun-dried cranberry granola bars	
chocolate covered espresso beans	
starbucks coffee & tazo tea	

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lunch buffet - cold

all cold lunch buffet includes Starbucks coffee and Tazo teas.

westin classic sandwich

\$27.00 per person

- grand inspirational soup
- westin's hand picked mixed greens and dressing
- black forest ham & cheddar cheese
- free range egg salad, herbed cream cheese
- smoked turkey with cranberry relish
- fresh fruit platter
- assorted dessert squares

tortilla wraps

\$29.00 per person

- grand inspirational soup
- westin's hand picked mixed greens and dressing
- marinated artichoke, onions, eggplant, mushrooms and peppers
- roast beef, fresh tomato and sharp cheddar with horseradish mayonnaise
- chicken, apple, blue cheese and celery
- fresh fruit platter
- chocolate mousse cups

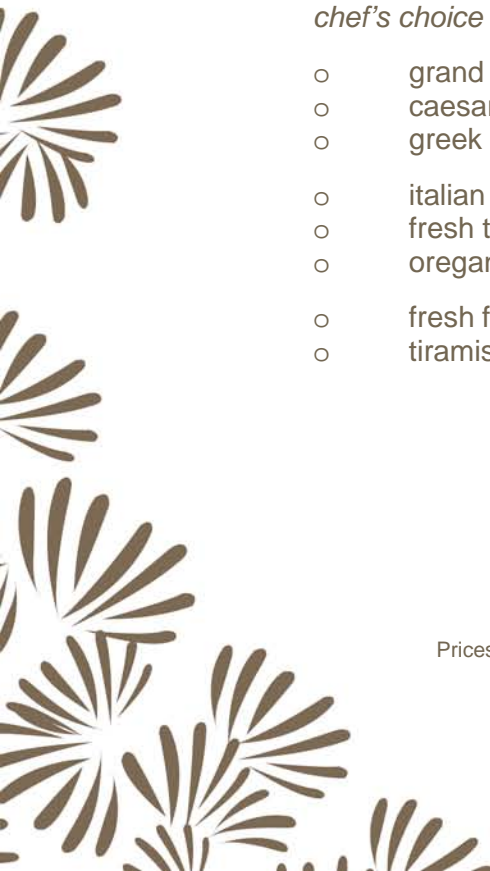
open-faced artisan sandwiches

\$32.00 per person

chef's choice of "Mixed" breads

- grand inspirational soup
- caesar salad, basil croutons and parmesan mix
- greek salad, roma tomato, cucumber, peppers, and sweet red onions
- italian cold cuts and asiago cheese with fig relish
- fresh tomatoes, bocconcini, basil, balsamic vinaigrette
- oregano marinated chicken, oven roasted tomato and provolone cheese
- fresh fruit platter
- tiramisu

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lunch buffet - cold

all cold lunch buffet includes Starbucks coffee and Tazo teas.

create your personal sandwich

\$33.00 per person

- grand inspirational soup
- westin's hand picked mixed greens and dressing
- orzo pasta salad with roasted red pepper, bocconcini, olives and red onion

assortment of breads, bagels, rolls and foccacia
selection of pickles, mustard, butter and mayonnaise
assortment of cured and smoked deli meats
selection of sliced cheeses
grilled vegetable platter
bowls of lettuce, sliced tomatoes, red onions, cucumber and sprouts

- fresh fruit platter
- apple torta

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lunch buffet - hot (minimum order of 15 people)

all hot lunch buffet items include assorted “Mix” the bakery breads and Starbucks coffee and Tazo teas.

lasagna duo buffet

\$32.00 per person

- grand inspirational soup
- westin’s hand picked mixed greens and dressing
- spicy meatball lasagna
- creamy mushroom and spinach lasagna
- fresh fruit platter
- vanilla cheesecake, berry coulis

mediterranean buffet

\$33.00 per person

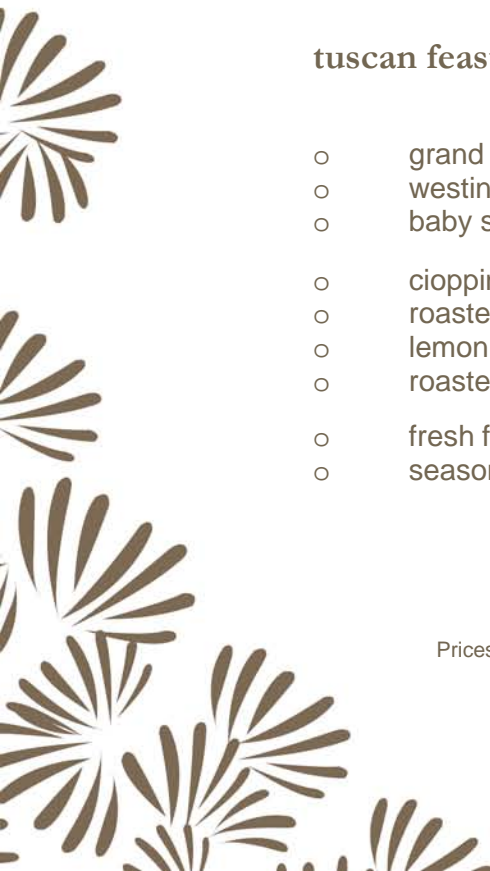
- grand inspirational soup
- caesar salad, basil croutons and parmesan mix
- braised chicken cacciatore
- baked parmesan eggplant and artichoke
- saffron rice pilaf
- fresh fruit platter
- tiramisu

tuscan feast

\$37.00 per person

- grand inspirational soup
- westin’s hand picked mixed greens and dressing
- baby shrimp, brown rice and avocado salad
- cioppino, san francisco italian style steamed fish and shellfish
- roasted stuffed leg of pork with herbs onions and citrus
- lemon and garlic steamed vegetables
- roasted baby potato
- fresh fruit platter
- seasonal fruit flan

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plated lunch

all hot lunch items include assorted “Mix” the bakery breads and Starbucks coffee and Tazo teas.

Calabria

\$34.00 per person

starter

roasted spicy Italian sausage on spinach polenta

or

grilled romaine salad with anchovy and garlic dressing

main

roast pork loin with balsamic fennel and onions

or

spaghetti alla vongole, clams and cream sauce

or

eggplant croquettes with a spicy tomato sauce

dessert

almond and pear franzipane

Tuscany

\$38.00 per person

starter

panzanella: a traditional italian bread salad with crushed plum tomato, roasted pepper olive oil, lemon juice and fresh herbs

or

italian wedding soup: rich vegetable soup with meatballs

main

grilled rubbed ny steak with fresh arugula and olive oil

or

black cod with a roasted red pepper puree

or

cannellini bean, artichoke, roma tomato and rosemary cassoulet

dessert

macerated fruit

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'La dolce vita' dinner buffet (minimum order of 24 people)

\$49.00 per person

all dinner buffet items include assorted "Mix" the bakery breads and Starbucks coffee and Tazo teas

- grand inspirational soup
- westin's hand picked mixed greens and house dressing
- orzo pasta salad with roasted red pepper, bocconcini, olives and red onion
- roasted pepper rolls with caper mayonnaise
- grilled asparagus and balsamic drizzle and shaved parmesan
- marinated artichokes

- creamy mushroom and spinach lasagna
- roasted stuffed leg of pork with herbs onions and citrus
- cioppino, san francisco italian style steamed fish and shellfish
- braised zucchini and peppers
- risotto de parma

- torta tartufata
- mousse al cioccolato
- torta rustica
- tiramisu

as an addition:

- garden fresh platter, season's freshest selection of raw vegetables, a creamy honey, lemon and tomato dip \$4.50 per person
- antipasti: selections of salami, bresola, parma ham, grilled and marinated vegetables, house pickles, olives and "Mix breads" \$9.00 per person
- west coast platter: smoked salmon and indian candy, marinated mussels and poached side stripe prawn with lemon wedges, capers, pickled red onions, cream cheese and artisan bread \$12.00 per person

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plated dinner

all hot lunch items include assorted “Mix” the bakery breads and Starbucks coffee and Tazo teas.

First Night

\$46.00 per person

starter

organic tomato and buffalo mozzarella salad

main

roasted free range chicken breast with a wild mushroom ragu

or

pan-seared char with a tomato, olive and sweet pickle sauce

or

baked penne pasta pie giardiniera

dessert

raspberry and white chocolate panna cotta

Feast

\$48.00 per person

starter

a salad of leek, asparagus, roasted peppers and goats cheese

main

roast lamb with a focaccia, herb and roasted garlic

or

baked black cod with a tomato confit

or

aubergine parmigiana with artichoke and taleggio fritters

dessert

poached pear and gorgonzola gelato

Celebrate

\$50.00 per person

starter

seared scallop on a green pea risotto

main

veal osso buco with an orange and grappa reduction

or

steamed sole with basil, pine nuts and raisins

or

potato gnocchi with walnuts, gorgonzola and sun dried tomato

dessert

flourless chocolate cake with vanilla cream

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canapés

cold

assorted crostini

- smoked salmon and lemon pepper cream cheese \$34/dozen
- tuna, caper and roasted tomato \$36/dozen
- peperonata, trio of roast peppers and goat cheese \$31/dozen
- mixture of mushrooms and gorgonzola \$33/dozen
- charbroiled beef: marinated in olive oil and herbs \$32/dozen

bresola and fig jam on an olive crisp \$34/dozen

tomato and niçoise olive bruschetta \$34/dozen

classic shrimp cocktail spoons: hand peeled shrimp, lemon zest, cocktail sauce \$36/dozen

cherry tomato and bocconcini kabob: drizzled with a balsamic reduction \$32/dozen

crabmeat and avocado, w/ yogurt, citrus juices & cilantro on a sliced cucumber \$36/dozen

artichoke, lemon chicken salad tart \$34/dozen

tiger prawns marinated in olive oil, fresh herbs, lemon and garlic \$36/dozen

hot

crispy shrimp with garlic aioli and piquant sauce \$36/dozen

miniature phyllo wrap with spinach and feta \$32/dozen

petit baby lamb chops with a mustard and rosemary \$48/dozen

garlic and chili rubbed steak bites \$36/dozen

mini salmon cakes: served with a dollop of lemon aioli \$36/dozen

pancetta and onion torta bites \$34/dozen

fried vegetable fritter with yogurt dip \$32/dozen

spicy tomato chicken drumettes \$34/dozen

sweet

assortment of petit fours \$32/dozen

crème brûlée spoons: flavored with vanilla bean and caramelized sugar \$32/dozen

fried vanilla risotto balls \$32/dozen

Thomas Haas chocolate truffles \$36/dozen

miniature biscotti and amaretti assortment \$36/dozen



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platters

garden fresh platter

season's freshest selection of raw vegetables and a creamy honey, lemon and tomato dip

\$8.00 per person

grilled vegetable antipasti

eggplant, zucchini, sweet red peppers and artichokes, mixed olives and bocconcini, balsamic vinaigrette

\$9.00 per person

mediterranean antipasti

antipasti: selections of salami, bresola, parma ham, grilled and marinated vegetables, house pickles, olives and "Mix breads"

\$13.00 per person

west coast platter

smoked salmon and indian candy, marinated mussels poached side stripe prawn with lemon wedges, capers, pickled red onions, cream cheese and artisan bread

\$15.00 per person

grand cheese board

chef's selection of fine canadian and international cheeses fresh grapes, berries, water crackers and artisan "Mix" breads

\$13.00 per person

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express alternatives

pre-order is required 48 hours prior to event

breakfast box

\$28.00

two peeled hardboiled eggs with mayonnaise
low fat yogurt and granola parfait
croissant, butter and fruit preserve
whole fruit
bottled water or juice

or

bagel with cream cheese & smoked salmon
banana bread and butter
whole fruit
bottled water or juice

boxed aria

\$34.00

aria selected mixed greens with house dressing

or

orzo pasta salad with roasted red pepper, bocconcini, olives and red onion

grilled chicken and pecorino on focaccia, with lettuce tomato and red onions

or

marinated eggplant, roasted red pepper and goat cheese on focaccia,
with lettuce tomato and red onions

or

mixed italian deli meats and provolone on focaccia
with lettuce tomato and red onions

chocolate chip cookie

or

carrot cake

whole fruit

bottled sparkling water, pepsi or juice

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banquet bar list

host bar

All beverages consumed are paid for by the host. A Bartender is complimentary if beverage consumption exceeds \$350.00 per bar. Otherwise, a Bartender labour charge of \$80.00 per bar will apply plus beverage consumption. All host bar prices will be subject to 10% Provincial Liquor Tax (when applicable), 5% Goods and Service Tax, and 15% Gratuities.

cash bar

All Guests are responsible for paying for their own beverages. Cashiers are provided at a cost of \$20.00 per hour (minimum 4 hours). A Bartender labour charge of \$20.00 per hour (minimum 4 hours) will apply if a minimum consumption of \$350.00 net revenue per bar is not met. Cash Bar prices include 10% Provincial Liquor Tax (when applicable) and 5% Goods and Service Tax.

banquet beverage prices

alcoholic beverages	host bar	cash bar
Premium Brands (1oz.)	\$ 6.50	\$ 7.00
Domestic Beer	\$ 6.50	\$ 7.00
Imported Beer	\$ 7.50	\$ 8.25
Domestic House Wine (5oz.)	\$ 7.50	\$ 7.75
BC Apple and Pear Ciders	\$ 6.50	\$ 7.00
<i>Imported Liqueurs</i>	\$ 8.00	\$ 9.50
Imported Wine (5oz.)	\$8.50	\$9.00
non-alcoholic beverages	host bar	cash bar
Non-Alcoholic Beer	\$ 4.20	\$ 4.50
Soft Drinks	\$ 3.95	\$ 4.25
Fruit Juices	\$ 3.95	\$ 4.25
San Pellegrino	\$ 3.95	\$ 4.25
<i>mineral water</i>	\$ 3.95	\$ 4.25
punches		
Non-Alcoholic Fruit Punch	\$ 25.00 (per litre)	
Sangria	\$ 35.00 (per litre)	
Champagne Punch	\$ 39.00 (per litre)	
Rum or Vodka Punch	\$ 35.00 (per litre)	

A more extensive wine list is available upon request.

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catering policies and information

food & beverage

The Westin Grand must supply all food & beverage served in the Hotel.

The menus in our package are suggestions and we would be pleased to customize menus to suit your taste and occasion. Special dietary requirements will be met, however advance notice is appreciated.

In accordance with BC liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Hotel through the BC Liquor Distribution Branch. Beverage service is not permitted after 1:00am (12:00am on Sundays and holidays).

To ensure that every detail of your event is handled in an efficient and professional manner, the hotel requires confirmation of your requirements and menu selection 2 weeks prior to the function(s).

event guarantees

The Hotel requires an estimated guest count ten (10) days prior to your event. It is the sole responsibility of the client to advise the final guarantee to the Catering Manager, forty-eight (48) hours or two (2) business days prior to the function.

The Hotel will prepare and set five percent (5%) above the guaranteed number. In the event that the Hotel has received no guarantee, the number will be based on the expected number of people listed on the banquet event order or the actual number attending, whichever is greater. Should estimated number of guests change from the original expectation, the Hotel reserves the right to change the function room assigned based on revised attendance and/or set-up.

taxes and service charges

All food and beverage is subject to a suggested 15% service charge. Federal and Provincial taxes are applicable as follows:

Food & Non-Alcoholic Beverages	5% Goods and Service Tax
Alcoholic Beverages	5% Goods and Service Tax & 10% Provincial Liquor Tax
Room Rental	5% Goods and Service Tax
Service Charge	5% Goods and Service Tax
Audio Visual Equipment	5% Goods and Service Tax & 7.5% Provincial Sales Tax
Flowers	5% Goods and Service Tax
Miscellaneous	5% Goods and Service Tax
S.O.C.A.N.	5% Goods and Service Tax
Labour	5% Goods and Service Tax

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catering policies and information (continued)

supplementary labour rates

Revisions to contracted setup after room is set	\$80 per room
Breakfast, Lunch and Dinner groups (under 15 guests)	\$80 per event
Chef Carver/Cooking Station	\$80 per chef
Coat Check Attendant (minimum 4 hours)	\$20 per hour
Cashier (minimum 4 hours)	\$20 per hour
Cash Bar Bartender (if consumption is under \$350.00)	\$80 per event
Host Bar Bartender (if consumption is under \$350.00)	\$80 per event

payment

In order to book function space on a definite basis, a signed contract must be returned to the Catering Department on or before the specified contract due date. Space will not be confirmed without a guarantee of payment. Payments must be made in advance of the function unless credit has been granted by the Hotel. The balance is due and payable within thirty (30) days of the event.

Should no billing privileges be established, a twenty percent (20%) deposit is required to confirm the function on a definite basis. The balance of the estimated charges is due ten (10) working days prior to the event. Payment may be made by certified bank draft, certified cheque, cash or credit card. Applications for credit may be arranged through our Credit Department, minimum of twenty one (21) days is required for processing.

cancellation

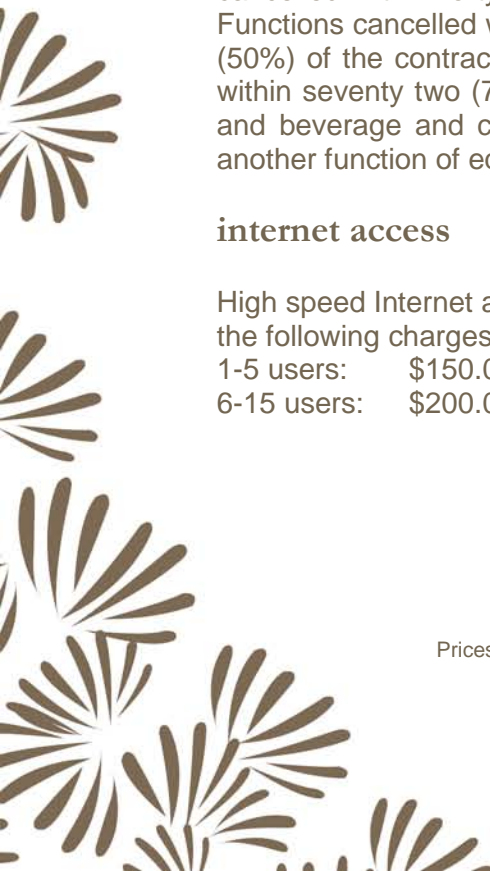
All cancellations must be submitted in writing to the Catering Department. Functions cancelled within forty-five (45) days are subject to a penalty fee of full room rental revenue. Functions cancelled within thirty (30) days are subject to a penalty fee equivalent to fifty percent (50%) of the contracted food and beverage and full room rental revenue. Functions cancelled within seventy two (72) hours will be charged one hundred percent (100%) of contracted food and beverage and contracted room rental rate. A non-refundable deposit may be applied to another function of equal size and value being booked and held in the same calendar year.

internet access

High speed Internet access (ADSL) and/or wireless Internet is available in all function rooms at the following charges:

1-5 users:	\$150.00 flat fee	16-30 users:	\$250.00 flat fee
6-15 users:	\$200.00 flat fee	30+ users:	\$300.00 flat fee

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catering policies and information (continued)

function rooms

The Hotel will assign function rooms in accordance to the guaranteed number of guests. The Hotel reserves the right to assign an alternate function room best suited for the group's size and usage at the Hotel's discretion, without notification.

Personal effects must be removed from the function room at the end of each function, unless reserved on a twenty-four (24) hour basis. Security of any item left unattended is the responsibility of the organizer. Security can be arranged at the rate of \$30.00 per hour with a minimum of four (4) hours.

shipping

The Westin Grand is pleased to receive and assist in handling of boxes and packages. Due to limited storage on property we are unable to accept shipments any earlier than two (2) working days prior to your event. Please coordinate the pickup of items immediately following your event, as the Hotel is not responsible for damage to, or loss of any articles left on the premises during or following an event.

All deliveries must be clearly labeled. Please include the name of the group, on-site contact, hotel contact, number of boxes and date(s) of event. Deliveries must be made to the receiving/loading area of the Hotel between 8:00am to 4:30pm, Monday to Friday. The Hotel is not responsible for any Customs brokerage charges, nor receives or signs for any C.O.D. shipments.

Inbound Package Handling Fees:

0-5 pounds	\$5.00 each
6-20 pounds	\$10.00 each
21-50 pounds	\$15.00 each
Over 50 pounds	\$25.00 each
Crate	\$50.00
Pallet	\$75.00

Outbound Package Handling Fees:

A \$5.00 per box handling fee applies to all outbound packages when guest uses own personal account and/or sending through hotel's account.

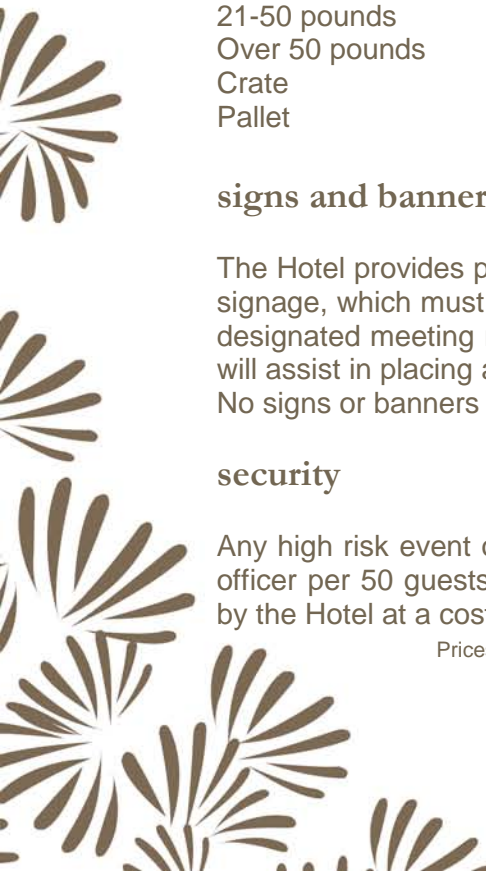
signs and banners

The Hotel provides printed signage outside each function room, and must approve all additional signage, which must be professionally printed. Signage may only be placed directly outside the designated meeting room. Signs should be free standing or be placed on an easel. The Hotel will assist in placing all signs and banners. Hanging banners may be subject to a labour charge. No signs or banners may be attached to the walls in function rooms unless pre-approved.

security

Any high risk event or an event for persons under the age of 19 years must have one security officer per 50 guests for the duration of the event. Security arrangements must be contracted by the Hotel at a cost of \$30 per hour (minimum of 4 hours).

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catering policies and information (continued)

telephone

All function rooms at The Westin Grand include one (1) internal house phone complimentary. Direct dial phone lines are available at \$100.00 set up fee per room. Speaker phones are available at \$100.00 per day. Any long distance charges will be charged at current hotel rates.

miscellaneous

The Hotel does not permit anything to be attached to walls or electrical fixtures. The use of nails, staples, tacks, screws or any tool that could mark the floors, walls or ceiling is prohibited. The use of wall tracks and special masking tape may be approved at the discretion of the Hotel. The organizer is responsible for any damage to the premises by their invited guests during their contracted period.

All live or taped entertainment is subject to S.O.C.A.N. (Society of Composers, Authors, and Music Publishers of Canada) and the daily charge is \$57.55 with dancing or \$28.75 without dancing.

All function rooms and foyers are designated non-smoking areas in accordance with the City of Vancouver by-laws. Some function rooms offer outside terraces where smoking is permitted.

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