

catering menus 2011

THE WESTIN GRAND VANCOUVER

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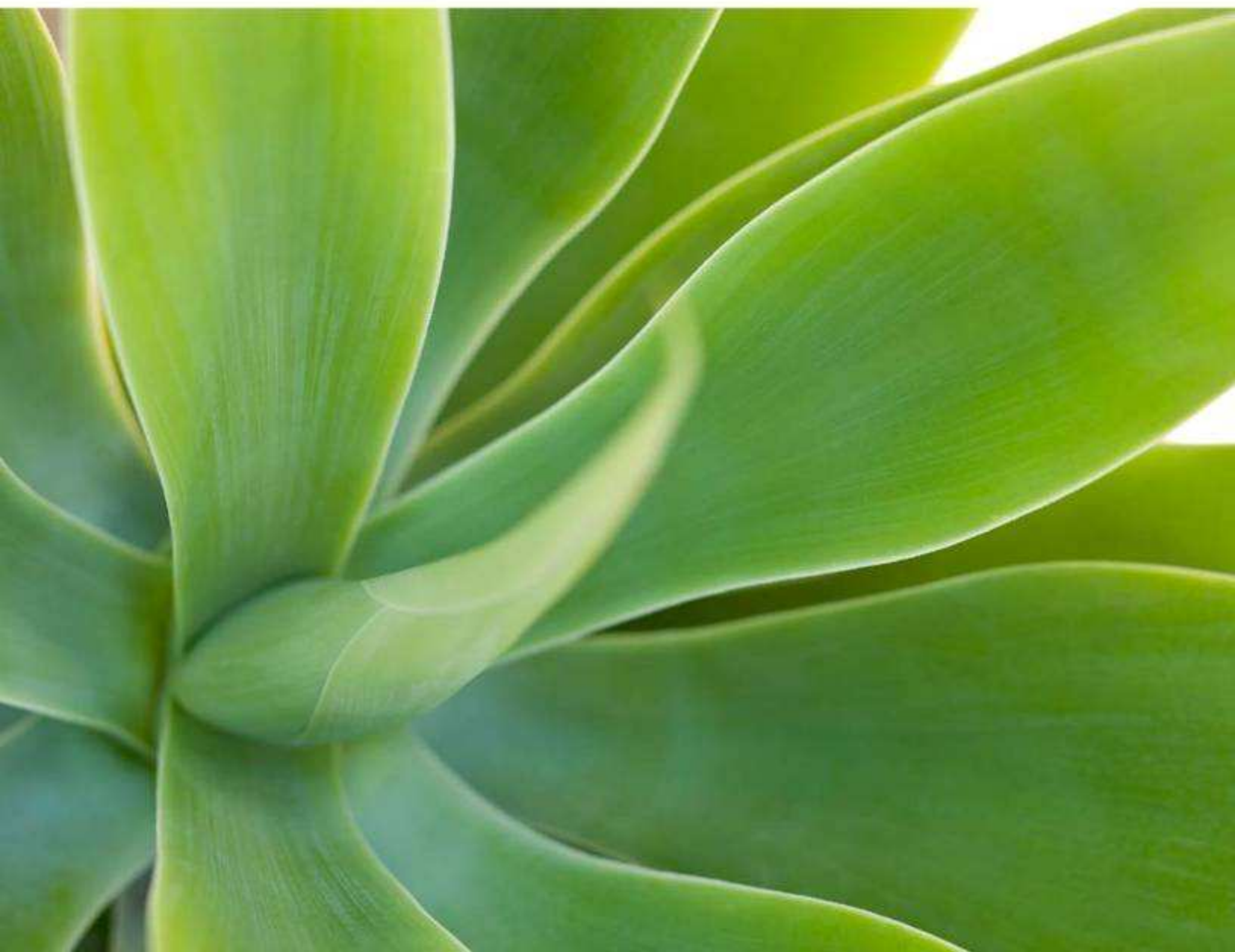




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breakfast buffet – cold

*all breakfasts to include freshly brewed starbucks organic regular, decaffeinated coffee and tazo teas

westin continental

\$18.00 per person

fresh organic orange and organic grapefruit juice
house baked croissants, assorted miniature danishes and muffins
sweet French style butter, fruit preserves and fire weed honey
assorted boxed cereals
sliced fresh fruit

deluxe westin continental

\$22.00 per person

fresh organic orange and organic grapefruit juice
blueberry and banana smoothies with açai berry
house baked croissants, assorted miniature danishes and muffins
sweet French style butter, fruit preserves and fire weed honey
all-natural apple butter
assorted boxed cereals
sliced fresh fruit
assorted low fat fruit flavored yogurts
housemade granola parfait

healthy start

\$27.00 per person

fresh organic orange and organic grapefruit juice
blueberry and banana smoothies with açai berry
assorted low fat, fruit and bran muffins
assortment of sweet butter and fruit preserves
assorted low fat fruit flavored yogurts
housemade granola parfait
scrambled egg white & cheddar cheese
granola and a variety of cereals
low fat plain yogurt, cream cheese and cottage cheese
sliced seasonal fresh fruit
housemade organic goji berry granola bars



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breakfast buffet - hot

*all breakfasts to include freshly brewed Starbucks organic regular, decaffeinated coffee and tazo teas

flourish breakfast buffet

\$25.00 per person

fresh organic orange and organic grapefruit juice
blueberry and banana smoothies with açai berry

house baked croissants, assorted miniature danishes and muffins
sweet French style butter, fruit preserves and fire weed honey
all-natural apple butter
assorted boxed cereals
sliced fresh fruit
assorted low fat fruit flavored yogurts
housemade granola parfait

scrambled free range eggs
smoked bacon & sausages
roasted young potatoes and fresh herbs

new beginnings benedict buffet

\$29.00 per person

fresh organic orange and organic grapefruit juice
blueberry and banana smoothies with açai berry

house baked croissants, assorted miniature danishes and muffins
sweet French style butter, fruit preserves and fire weed honey
all-natural apple butter
assorted boxed cereals
sliced fresh fruit
assorted low fat fruit flavored yogurts
housemade granola parfait
housemade organic goji berry granola bars

traditional and smoked salmon eggs benedict with organic lemon hollandaise
crisp applewood smoked bacon
roasted young potatoes and fresh herbs



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breakfast buffet station enhancements

smoothies

fresh fruit blended smoothies with açai berry, goji, mangosteen, and other seasonal superfoods

\$12.00 per person

pancakes

selection of infused syrups, whipped butter, housemade preserves, toasted nuts, whipped cream, chocolate sauce, butterscotch sauce, and fresh seasonal fruit

\$14.00 per person

paninis

scrambled organic eggs, chicken herb sausage, roma tomatoes, arugula and provolone

or

scrambled organic eggs, vine-ripened tomatoes, roasted peppers, artichokes and mozzarella

\$16.00 per person

waffles

buttermilk and multigrain waffles with selection of infused syrups, whipped butter, housemade preserves, toasted nuts, whipped cream, chocolate sauce, butterscotch sauce and freshly sliced seasonal fruit

\$17.00 per person

omelets

Fraser Valley organic eggs, egg whites, “Moccia’s” chicken and herb or Berkshire pork sausage, ham, Dungeness crab, bay shrimp, caramelized onions, sweet bell peppers, mushrooms, fine herbs, young spinach, vine ripened tomatoes and a selection of cheeses

\$18.00 per person

*** All breakfast buffet station enhancements are manned by a Chef with food made-to-order. A Chef is complimentary when there are more than 20 people. Otherwise, a Chef labour charge of \$45.00 per hour will apply.*

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À la carte - breakfasts

beverages

starbucks coffee and tazo teas	\$4.75 per person
iced coffee	\$6.00 per person
iced tea	\$5.00 per person
lemonade	\$17.00 per pitcher
juice: orange or apple	\$17.00 per pitcher
fresh squeeze: organic grapefruit	\$19.00 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
Happy Planet detox shots	\$3.50 each
canned soft drinks	\$3.95 each
bottled fruit juices	\$3.95 each
bottled purified mineral/sparkling water (unlimited consumption)	\$2.00/person
bottled purified mineral/sparkling water (based on consumption)	\$5.95/bottle

cold items

boxed cereal with whole, 2%, skim and soy milk	\$6.00 each
granola berry parfait with natural yogurt	\$6.00 each
chef's housemade granola with whole, 2%, skim and soy milk	\$6.00 each
individual low fat fruit flavored yogurts	\$5.00 each
hard boiled eggs cold and peeled with accompaniments	\$3.00 each
sliced fresh fruits	\$5.50 per person
fresh fruit salad	\$4.50 per person
5-fruit skewer	\$4.00 each
whole fresh fruit	\$3.00 each
fresh seasonal berries	\$9.00 each
smoked wild pacific sockeye salmon with caper berries, shaved sweet onion, choice of bagel and chive-dill cream cheese	\$13.00 each
miniature danishes	\$32.00 per dozen
raisin, blueberry-cranberry and cheddar cheese scones	\$35.00 per dozen
New York style bagels, cream cheese and toaster	\$36.00 per dozen
miniature butter croissants	\$35.00 per dozen
banana, lemon cranberry and blueberry bread	\$32.00 per dozen
fruit, bran or low fat muffins	\$32.00 per dozen
jumbo caramel cinnamon buns	\$35.00 per dozen
goji & açai berry granola bars	\$35.00 per dozen

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À la carte – breakfasts contd.

hot items

breakfast panini (up to 100 people) with farm fresh eggs, grilled ham, provolone cheese	\$10.00 per person
frittata with pacific smoked salmon and creamy salt spring island goat cheese	\$12.00 per person
“Moccia’s” chicken and herb or Berkshire pork sausage, back bacon or crisp applewood smoked bacon	\$8.00 per person
organic scrambled eggs or egg whites	\$9.00 per person
traditional organic eggs benedict	\$9.00 per person
vine ripened tomato and avocado benedict, with tequila-lime hollandaise	\$9.00 per person
oatmeal with raisins, brown sugar and maple syrup	\$6.00 per person
country style hash browns, shallots and fresh herbs	\$6.00 per person
organic baby potato, hash browns	\$7.00 per person
buttermilk pancakes, blueberry, banana or chocolate	\$8.00 per person
brioche French toast, field berry compote	\$10.00 per person

À la carte - breaks

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
house roasted hazelnuts, brazilian nuts and almonds	\$3.50 per person
popcorn	\$3.00 per person
jelly beans	\$3.50 per person
assorted chocolate Thomas Haas truffles	\$3.00 each
organic vanilla yogurt, kiwi & granola parfait	\$6.00 each
housemade mini doughnuts and apple fritters	\$24.00 per dozen
cranberry, raisin, blueberry and cheddar scones	\$35.00 per dozen
banana, lemon cranberry and blueberry bread	\$32.00 per dozen
fruit, bran or low fat muffins	\$32.00 per dozen
jumbo caramel cinnamon buns	\$35.00 per dozen
goji & açai berry granola bars	\$35.00 per dozen
smoked wild pacific sockeye salmon with caper berries, shaved sweet onion, choice of bagel and chive-dill cream cheese	\$13.00 per person
individual fruit flavored low fat yogurts	\$5.00 each
fruit smoothies: mango blueberry, extreme green and strawberry	\$5.75 each
mineral and vitamin enriched energy shots	\$3.50 each
häägen-dazs® ice cream or frozen gelato bars	\$7.00 each
choice of housemade cookies: (chocolate chip, oatmeal raisin, peanut butter, white chocolate macadamia nut)	\$35 per dozen
baked fresh petit fours	\$35 per dozen
house baked macaroons	\$25 per dozen

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breaks – packages

refresh break

omega 3 breakfast cookies
organic vanilla yogurt, kiwi & granola parfait
whole seasonal fruit
fresh orange juice
starbucks coffee & tazo tea

\$13.00 per person

indulge break

assorted soda pop, bottled juices and water
chocolate chip and peanut butter cookies
gummi bears, red licorice and candy bars
assorted Miss Vickie’s chips, Stacy’s pita chips, mini pretzels and kettle popcorn
starbucks coffee & tazo teas

\$14.00 per person



Children’s Wish Superfoods break

\$15.00 per person

**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.*

aria break mix with almonds, dark chocolate and dried blueberries
oatmeal and cranberry cookies
whole apples and oranges
organic pomegranate soda
starbucks coffee & tazo tea

renew break

fresh vegetables with a soy bean and roasted garlic hummus
fresh seasonal berries
soy nuts, unsalted almonds and dried fruits
fresh fruit juices (carrot, apple and orange)
starbucks coffee & tazo tea

\$16.00 per person

recharge break

fruit smoothies (lost lagoon mango, extreme green and sunset beach strawberry)
house roasted nuts and dried fruit mix
goji and açai berry granola bars
mini Belgian chocolate brownies
starbucks coffee & tazo tea

\$18.00 per person

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lunch buffet - cold

* all cold lunch buffet include freshly brewed starbucks regular, decaffeinated coffee and tazo teas.

* in house desserts include: big Belgian brownies, mocha cream bars, lemon bars and mini dolce de leche cheesecakes

westin classic sandwich

\$28.00 per person

- soup of the day
- hand selected young greens with dried figs, toasted almonds and house vinaigrette
- grilled fine herb marinated chicken breast, caramelized onion aioli and creamy brie cheese
- roasted sweet peppers and grilled zucchini, arugula pesto and crumbled goats cheese
- sliced “Moccia Urbani” deli meats, farmhouse cheddar and honey dijon
- selection of in-house desserts
- fresh fruit platter

westin south of the border lunch

\$29.00 per person

- soup of the day
- Mexican style ceasar: romaine hearts, tortilla croutons, sliced sweet peppers, shaved cheese and creamy ceasar dressing
- whole wheat wrap stuffed with pineapple, chicken, Spanish rice, tomato and fresh mozzarella
- flour tortilla wrap stuffed with pulled beef, caramelized onions, tomato and shaved cheddar
- spinach tortilla wrap stuffed with black beans, Spanish rice, roasted vegetables and a sundried tomato aioli
- selection of in-house desserts
- fresh fruit platter

create your personal sandwich

\$33.00 per person

- soup of the day
- hand selected young greens with dried figs, toasted almonds and house vinaigrette
- orzo pasta salad tossed with arugula pesto, fresh mozzarella, roast sweet peppers and cherry tomatoes
- 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
- selection of in-house desserts

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lunch buffet - hot

restore lunch buffet

\$32.00 per person

- soup of the day
- classic ceasar salad
- garlic bread
- spicy meatball, sautéed sweet peppers and san marzano tomato sauce over hand formed garganelli pasta
- baked penne with creamy tomato, dill and caramelized onion
- fresh fruit platter
- selection of in-house desserts

revive lunch buffet

\$35.00 per person

- soup of the day
- organic baby potato salad with a grainy dijon dressing, cherry tomatoes and fresh dill
- hand selected young greens with dried figs, toasted almonds and house vinaigrette
- roasted fraser valley chicken breast with a sweet corn and tomato succotash
- seared wild pacific salmon
- parmesan whipped mashed potatoes
- fresh local and seasonal vegetables
- fresh fruit platter
- selection of in-house desserts

rejuvenate lunch buffet

\$37.00 per person

- soup of the day
- sesame and spinach salad; slice sweet peppers, toasted cashews, shaved carrot and orange-soy dressing
- Singapore slaw: mix of thinly sliced vegetables, toasted hazelnuts, taro, fragrant herbs and citrus dressing
- pepper crusted albacore tuna drizzled with a lemon-ginger sauce
- roast pork with a cucumber, mint and pickled red onion salsa
- grilled and jerked fraser valley chicken breast with charred pineapple relish
- toasted caraway seed jasmine rice
- fresh local and seasonal vegetables
- fresh fruit platter
- selection of in-house desserts



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plated hot lunch

\$39.00 per person

choice of

starter

soup of the day

or

caprese salad: roma tomatoes, buffalo milk mozzarella, crisp basil and aged balsamic dressing

main

seared wild pacific salmon, creamy asparagus risotto and sweet corn succotash

or

grilled 5oz beef sirloin, apple-horseradish jus, roasted potatoes and fresh seasonal vegetables

or

sauteed cherry tomatoes, arugula and almonds tossed with hand rolled penne and finished with fresh parmesan reggiano

dessert

selection of in house desserts

freshly brewed starbucks regular, decaffeinated coffee and tazo teas

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THE WESTIN
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dinner buffet – hot

* all dinner buffet items include assorted “Mix” the bakery breads and starbucks coffee and tazo teas

the vitalize dinner buffet

\$35.00 per person

- hand picked young greens tossed in a red wine vinaigrette, shaved pears and crispy shallots
- salad of roasted corn, chopped romaine, sliced sweet baby peppers and tortilla croutons tossed in a orange-tequila dressing
- rock crab, avocado and three bean salad tossed in a citrus dressing
- soup of the day
- braised lamb shank in an apple bourbon jus
- roasted Queen Charlotte Islands halibut
- roasted garlic mashed potatoes
- creamy caper risotto
- fresh local and seasonal vegetables
- selection of in house desserts

the thrive dinner buffet

\$42.00 per person

- hand picked young greens tossed in a red wine vinaigrette, shaved pears and crispy shallots
- sesame and spinach salad; slice sweet peppers, toasted cashews, shaved carrot and orange-soy dressing
- Singapore slaw: mix of thinly sliced vegetables, toasted hazelnuts, taro, fragrant herbs and citrus dressing
- soup of the day
- pepper rubbed albacore tuna and a carrot-ginger broth
- chili fried green beans and baby bok-choy
- roasted pork loin and mandarin orange chili sauce
- spicy crispy tofu in fireweed honey and sweet soy sauce
- toasted caraway seed jasmine rice
- selection of in house desserts

the grand dinner buffet

\$49.00 per person

- hand picked young greens tossed in a red wine vinaigrette, shaved pears and crispy shallots
- salad of local apples and pears tossed with roasted red peppers, blue cheese and house vinaigrette
- soup of the day
- roast lamb sirloin with pomegranate and pinot noir jus
- Fraser Valley chicken breast with charred pineapple salsa
- caramelized black cod and carrot-saffron sauce
- lobster and wild mushroom risotto
- parmesan whipped potatoes
- fresh, local and seasonal vegetables
- selection of in house desserts

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plated dinner

\$52.00 per person

choice of

starter

soup of the day

or

caprese salad: roma tomatoes, buffalo milk mozzarella, crisp basil and aged balsamic dressing

main

seared 6oz beef tenderloin, wild mushroom ragu and brown butter mashed potatoes

or

cedar roasted wild pacific salmon, gorgonzola polenta and strawberry basil salsa

or

pasta of oven dried tomatoes, sweet peppers, spinach and almond over hand rolled garganelli and finished with fresh mozzarella

dessert

chocolate-caramel bombe and in house made mocha ice cream

freshly brewed starbucks regular, decaffeinated coffee and tazo teas

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THE WESTIN
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canapés

cold

smoked salmon and lemon pepper cream cheese	\$34.00 per dozen
open face sandwich with beef tartar and tomato/black olive relish	\$32.00 per dozen
knuckle Sandwich - Lobster knuckle meat salad sandwich	\$38.00 per dozen
bresola and fig jam on an olive crisp	\$34.00 per dozen
tomato and niçoise olive bruschetta	\$34.00 per dozen
classic shrimp cocktail spoons: hand peeled shrimp, lemon zest, cocktail sauce	\$36.00 per dozen
cherry tomato and bocconcini kabob: drizzled with a balsamic reduction	\$32.00 per dozen
crabmeat and avocado, w/ yogurt, citrus juices & cilantro on a sliced cucumber	\$36.00 per dozen
artichoke and lemon scented chicken tartlette	\$34.00 per dozen
salmon tartare and goats cheese in ice cream cone	\$36.00 per dozen

hot

crispy shrimp with garlic aioli and piquant sauce	\$36.00 per dozen
miniature phyllo wrap with spinach and feta	\$32.00 per dozen
petit baby lamb chops with a mustard and rosemary	\$48.00 per dozen
garlic and chili rubbed steak bites	\$36.00 per dozen
prosciutto wrapped shrimp with a mango/Dijon dipping sauce	\$36.00 per dozen
sesame crusted chicken, watermelon with sweet soy dipping sauce	\$36.00 per dozen
fried vegetable fritter with yogurt dip	\$32.00 per dozen
spicy tomato chicken drumettes	\$34.00 per dozen
brie fritter with apple chutney	\$32.00 per dozen

sweet

assortment of petit fours	\$32.00 per dozen
crème brûlée spoons: flavored with vanilla bean and caramelized sugar	\$32.00 per dozen
fried vanilla risotto balls	\$32.00 per dozen
Thomas Haas chocolate truffles	\$36.00 per dozen
miniature biscotti and amaretti assortment	\$36.00 per 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

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

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

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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), 12% Harmonized Sales Tax, and 17% 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 12% Harmonized Sales 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>	<i>\$ 8.00</i>	<i>\$ 9.50</i>
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
Bottled purified mineral/sparkling water	\$ 5.95	\$ 5.95
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 beer and 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 17% service charge. Federal and Provincial taxes are applicable as follows:

Food & Non-Alcoholic Beverages	12% Harmonized Sales Tax
Alcoholic Beverages	12% Harmonized Sales Tax & 10% Provincial Liquor Tax
Room Rental	12% Harmonized Sales Tax
Service Charge	12% Harmonized Sales Tax
Audio Visual Equipment	12% Harmonized Sales Tax
Flowers	12% Harmonized Sales Tax
Miscellaneous	12% Harmonized Sales Tax
S.O.C.A.N.	12% Harmonized Sales Tax
Labour	12% Harmonized Sales 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.

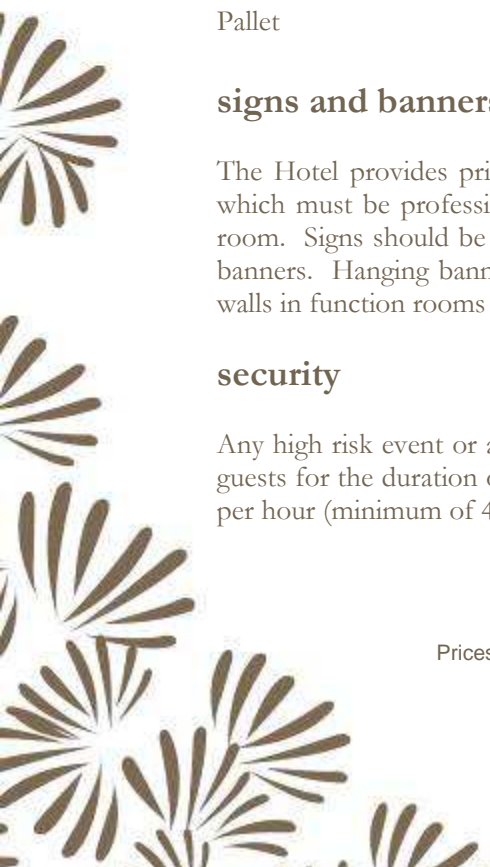
signs and banners

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).

Prices may change without notice due to current market conditions prior to signing an agreement.
Prices are subject to 17% service charge and 12% Harmonized Sales Tax.
Taxes are subject to change based on government regulations.





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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