

PINNACLE HOTEL
HARBOURFRONT

CELEBRATE YOUR
LOVE IN STYLE!

Weddings

BEAUTIFUL LOCATION | DELICIOUS CUISINE | PERSONALIZED SERVICE



Congratulations!

Against a breathtaking backdrop of Downtown Vancouver's Coal Harbour and North Shore Mountains, the Pinnacle Hotel Harbourfront is one of the city's most desired venues to bring your wedding dreams to life. It would be our great pleasure to help make your wedding unforgettable.



THE CEREMONY

We can accommodate every wish and family tradition for your ceremony, offering spectacular spaces to make your fairy tale wedding come true. From Chinese Tea Ceremonies to Traditional Indian Ceremonies, we embrace all cultures and traditions to make your wedding day truly special.

WEDDING CEREMONY INCLUDES

- Chair Set Up & Take Down
- Signing Table
- Infused Water Station

HARBOURFRONT FOYER & BALLROOM

Your guests will enjoy stunning views of Stanley Park, Burrard Inlet, and the North Shore Mountains from our Pinnacle Harbourfront Ballroom level.

HARBOURFRONT FOYER (50-150 guests)

HARBOURFRONT BALLROOM* (150-700 guests)

SALONS

The teardrop crystal chandeliers in our salons add that perfect touch of modern elegance; ideal for any wedding ceremony or reception.

CORDOVA FOYER (50-100 guests)

SALON F (70-120 guests)

CORDOVA BALLROOM (150-300 guests)

OUTDOOR TERRACE

For those gorgeous summer days, opt for our 4th floor terrace and celebrate your love outdoors.

4TH FLOOR TERRACE (50-150 guests)

PLEASE SPEAK TO A CATERING SALES MANAGER FOR A QUOTE BASED
ON HOW MANY GUESTS YOU HAVE OR FOR CEREMONY ONLY BOOKINGS.

*THE PINNACLE HARBOURFRONT BALLROOM CAN BE DIVIDED INTO THREE SECTIONS.



DÉCOR & MORE

RECEPTION SPACES

BASED ON SET UP OF ROUND TABLES OF 10 PEOPLE

Harbourfront Ballroom (100 —500)

Cordova Ballroom (70—200)

OPTIONAL DÉCOR PACKAGE

ENHANCE YOUR EVENT FOR ONLY \$12 PER PERSON

- Floor Length Specialty Linens (tables of 10)
- Specialty Chair Covers (tables of 10)
- Chair Sashes (tables of 10)

COMPLIMENTARY

- Menu Tasting for up to 4 Guests*
- One Night Accommodation for The Wedding Couple on their Wedding Night Including Sparkling Wine & Chocolate Dipped Strawberries
- Parking for the Wedding Couple (Overnight) on Reception Night
- Breakfast in Bed for the Newlyweds with Late Check-Out*
- Day-Use of Guest Room for Wedding Party*
- 1st Year Anniversary Dinner at P2B Bistro & Bar (\$100 Value)*
- Dance Floor & Staging
- Lounge Furniture**
- Black or White Table Linens
- Black or White Napkins
- Royal Doulton White Bone China, Silverware & Stemware
- Torchière Candles
- Table Number Stands
- Ceremony Rehearsal *Subject to Room Availability*
- Preferred Room Rate for Family & Guests *Based on Availability*
- Custom Guestroom Reservation Wedding Webpage

*MINIMUM OF 120 GUESTS. FOR LESS THAN 120 GUESTS, PLEASE SPEAK WITH OUR CATERING SALES MANAGER.

**BASED ON AVAILABILITY/ADDITIONAL LOUNGE FURNITURE WILL BE CHARGED
BASED ON REQUIRED LABOUR (\$35/STAFF/HOUR)

OFFERS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



QUARTZ PLATED DINNER | 92

WITH DÉCOR PACKAGE | 104

All dinners are served with artisan rolls, butter and freshly brewed coffee, decaffeinated coffee & tea. A minimum guarantee of 25 guests is required for all dinners, or an \$8 surcharge per person applies.

STARTER • SELECT ONE FOR ALL

- Tomato & Basil Bisque Soup (V)
- Classic Caesar Salad, Romaine Hearts, Herbed Croutons, Grana Padano
- Farmers Market Salad, Grape Tomatoes, Carrots, Watermelon Radish, Pine Nuts, Sherry Vinaigrette (GF, VG)
- Spinach & Frisee Salad: Mushroom, Free Range Egg, Mandarin Orange, Bacon Malt Vinegar Dressing (GF)

ENTRÉES • PRE-SELECT (UP TO THREE OPTIONS)

MUST BE CONFIRMED 10 WORKING DAYS BEFORE THE EVENT

- Pan Seared Sockeye Salmon, Charred Tomato Vinaigrette, Crushed Fingerling Potatoes, Seasonal Vegetables
- Roasted Chicken Breast, King Oyster Mushrooms, Fingerling Potatoes, Carrot Purée
- Olive & Goat Cheese Polenta, Green Pea Mushroom Ragout, Parmigiano Reggiano (GF, V)
- Vegetarian Wellington, Butternut Squash, Spinach & Mushrooms, Cashew Cream, Seasonal Vegetables (VG)

DESSERT • SELECT ONE FOR ALL

- Earl Grey Crème Brulee, Biscotti, Berries
- Classic Tiramisu, Coffee Crème Anglaise, Wafer Crisp
- Mango Cheesecake, Passionfruit Purée, Chantilly Cream
- Chocolate Torte, Raspberry Coulis, Fresh Berries, Honeycomb (GF)

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE VG - VEGAN

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE
AND SUBJECT TO A 22% SERVICE CHARGE AND APPLICABLE TAXES. ALL PRICES ARE PER PERSON.



- Lemon Curd Tart, Fresh Berries, Butterfly Pea Flower Anglaise

SAPPHIRE PLATED DINNER | 107

WITH DÉCOR PACKAGE | 119

*All dinners are served with artisan rolls, butter and freshly brewed coffee, decaffeinated coffee & tea.
A minimum guarantee of 25 guests is required for all dinners, or an \$8 surcharge per person applies.*

RECEPTION CANAPÉS • SELECT THREE

SERVED COLD:

- Campari Tomato & Bocconcini Skewers, Pesto Oil (GF, V)
- Crispy Serrano Ham & Quince, Herb Goat Cheese, Crostini
- Ancho Chili Prawns & Chili Cheese Tortilla Chip, Mango Salsa
- Smoked Salmon Rosette & Lemon Mascarpone Herb Crostini
- Moroccan Spiced Lamb Loins, Pita Crisps, Harissa Hummus
- Parma Prosciutto, Melon (GF)
- Watermelon, Feta, Balsamic Glaze (GF, V)

SERVED HOT:

- Mushroom, Kale & Walnut Tartlets (V)
- Pulled Pork, Corn Bread, Tomato Relish
- Seared Scallops, Spiced Red Lentil, Chorizo (GF, DF)
- Mini Spinach Goat Cheese Quiche (V)
- Salt Cod Crab Cakes, Saffron Lemon Chive Aioli
- Coconut Prawns, Sriracha Thai Hot Sauce
- Spiced Turkish Meat Balls, Mint, Greek-Style Yogurt

STARTER • SELECT ONE FOR ALL

- Roasted Butternut Squash Soup (V)
- Cream of Brie Caramelized Onion Soup (V)
- Farmers Market Salad, Grape Tomatoes, Carrots, Watermelon Radish, Pine Nuts, Sherry Vinaigrette (GF, VG)
- Roasted Beet & Fennel Salad, Roast Walnuts, Goat Cheese, Orange Vinaigrette (GF, V)

ADD APPETIZER | +\$8 EACH PER PERSON

- Seared Scallops, Spiced Red Lentil Purée, Chorizo Crumble
- Tuna Tataki, Yuzu Kosho Aioli, Ponzu Sauce

ENTRÉES • PRE-SELECT (UP TO THREE OPTIONS)

MUST BE CONFIRMED 10 WORKING DAYS BEFORE THE EVENT

- Pan Seared Sockeye Salmon, Charred Tomato Vinaigrette, Crushed Fingerling Potatoes, Seasonal Vegetables
- Roasted Chicken Breast, King Oyster Mushrooms, Fingerling Potatoes, Carrot Purée
- Grilled Alberta Rib Eye Steak, Whipped Yukon Gold Potatoes, Asparagus, Campari Tomato, Red Wine Beef Jus +\$6
- Olive & Goat Cheese Polenta, Green Pea Mushroom Ragout, Parmigiano Reggiano (GF, V)
- Vegetarian Wellington, Butternut Squash, Spinach & Mushrooms, Cashew Cream, Seasonal Vegetables (VG)

DESSERT • SELECT ONE FOR ALL

- Earl Grey Crème Brûlée, Biscotti, Berries
- Classic Tiramisu, Coffee Crème Anglaise, Wafer Crisp
- Mango Cheesecake, Passionfruit Puree, Chantilly Cream
- Chocolate Torte, Raspberry Coulis, Fresh Berries, Honeycomb (GF)
- Lemon Curd Tart, Fresh Berries, Butterfly Pea Flower Anglaise

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE VG - VEGAN

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE
AND SUBJECT TO A 22% SERVICE CHARGE AND APPLICABLE TAXES. ALL PRICES ARE PER PERSON.
ADD \$6/PERSON FOR RIB EYE ENHANCEMENT

DIAMOND PLATED DINNER | 132 WITH DÉCOR PACKAGE | 144

All dinners are served with artisan rolls, butter and freshly brewed coffee, decaffeinated coffee & tea.
A minimum guarantee of 25 guests is required for all dinners, or an \$8 surcharge per person applies.

RECEPTION CANAPÉS • SELECT THREE

SERVED COLD:

- Campari Tomato & Bocconcini Skewers, Pesto Oil (GF, V)
- Crispy Serrano Ham & Quince, Herb Goat Cheese, Crostini
- Ancho Chili Prawns & Chili Cheese Tortilla Chip, Mango Salsa
- Smoked Salmon Rosette & Lemon Mascarpone Herb Crostini
- Moroccan Spiced Lamb Loins, Pita Crisps, Harissa Hummus
- Parma Prosciutto, Melon (GF)
- Watermelon, Feta, Balsamic Glaze (GF, V)

SERVED HOT:

- Mushroom, Kale & Walnut Tartlets (V)
- Pulled Pork, Corn Bread, Tomato Relish
- Seared Scallops, Spiced Red Lentil, Chorizo (GF, DF)
- Mini Spinach Goat Cheese Quiche (V)
- Salt Cod Crab Cakes, Saffron Lemon Chive Aioli
- Coconut Prawns, Sriracha Thai Hot Sauce
- Spiced Turkish Meat Balls, Mint, Greek-Style Yogurt

STARTER • SELECT ONE FOR ALL

- Roasted Butternut Squash Soup (V)
- Cream of Brie Caramelized Onion Soup (V)
- Farmers Market Salad, Grape Tomatoes, Carrots, Watermelon Radish, Pine Nuts, Sherry Vinaigrette (GF, VG)
- Roasted Beet & Fennel Salad, Roast Walnuts, Goat Cheese, Orange Vinaigrette (GF, V)

ADD APPETIZER | +\$8 EACH PER PERSON

- Seared Scallops, Spiced Red Lentil Purée, Chorizo Crumble
- Tuna Tataki, Yuzu Kosho Aioli, Ponzu Sauce

ENTRÉES • PRE-SELECT (UP TO THREE OPTIONS)

ENTRÉE PRE-ORDER MUST BE CONFIRMED 10 WORKING DAYS BEFORE THE EVENT

- Pan Seared Sablefish, Maple Miso Glaze, Bok Choy, Jasmine Rice
- Roasted Chicken Breast, King Oyster Mushrooms, Fingerling Potatoes, Carrot Puree
- Grilled Alberta Rib Eye Steak, Whipped Yukon Gold Potatoes, Asparagus, Campari Tomato, Red Wine Beef Jus +\$6
- Vegetarian Wellington, Butternut Squash, Spinach & Mushrooms, Cashew Cream, Seasonal Vegetables (VG)
- Olive & Goat Cheese Polenta, Green Pea Mushroom Ragout, Parmigiano Reggiano (GF, V)

DESSERT BUFFET • SELECT FIVE

SERVED WITH SEASONAL FRUIT & FRESHLY BREWED COFFEE & TEA

- Lemon Tart
- Belgium Chocolate Mousse
- Strawberry Shortcake
- Black Forest Cake
- Profiteroles
- New York Cheesecake Strawberry & Blueberry Compote
- Fruit Flan
- Linzer Torte
- Mango Mousse Cake
- Madelines
- Crème Brûlée
- Petite Fours *French Pastries*

LATE NIGHT SNACK • SELECT ONE

- Artisanal Flatbreads (V): Margherita, Wild Mushroom & Goat Cheese
- Pulled Pork Sliders
- Sweet Chili Fried Chicken Sliders
- Braised Beef Short & Blue Cheese Coleslaw Sliders
- Miniature Macaroni & Cheese (V)
- Lemongrass Chicken Skewers
- Salt & Pepper Wings with Hot Sauce

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE VG - VEGAN

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE
AND SUBJECT TO A 22% SERVICE CHARGE AND APPLICABLE TAXES. ALL PRICES ARE PER PERSON.

ADD \$6/PERSON FOR RIB EYE ENHANCEMENT



TASTE OF ASIA DINNER | 145

WITH DÉCOR PACKAGE | 157

A minimum guarantee of 50 guests is required for this menu, or an \$8 person surcharge per person applies.

FIRST COURSE • SERVED FAMILY STYLE

Crispy Roast Pork, Grilled Squid, Marinated Jelly Fish, Crisp Marinated Vegetables & Bean Curd, Smoked Salmon & Scallop Medallions

SECOND COURSE • SELECT TWO TO BE SERVED INDIVIDUALLY

ADDITIONAL ITEMS \$7 EACH PER PERSON

- Sugar Cane Prawn Skewer
- Braised Pork Belly with Marinated Cucumber & Wood Ear Mushroom
- Torched Tuna With Ponzu
- Cumin Spiced Chicken Skewers
- Cumin Spiced Lamp Chop

THIRD COURSE • INDIVIDUAL SERVED SOUP

- Golden Consommé, Baby Abalone, Dungeness Crab, Shredded Chicken

FOURTH COURSE • SELECT THREE TO BE SERVED FAMILY STYLE

- Scallops with Snow Peas, Mushrooms, Egg Tofu
- Roast Duck with Hoisin Sauce
- Steamed Fish with Shaoxing Wine, Scallion Oil & Ginger
- Baked Lobster Tail with Bean Noodle & XO Sauce [1/2 tail per person]
Surcharge Based On Market Value Price

ACCOMPANIMENTS • SELECT TWO

ADDITIONAL ACCOMPANIMENTS \$5 EACH PER PERSON

- Egg White & Dried Scallop Fried Rice with Tobiko (GF)
- E-Fu Noodles, Shitake & Flowering Chives (V)
- Garlic Bok Choy (GF, VG)
- Garlic Gai Lan (GF, VG)
- Braised Portobello Mushroom & Sautéed Pea Shoot in Abalone Sauce

SWEET PLATTER • SELECT THREE

SERVED WITH FRESHLY BREWED COFFEE & TEA

- Sliced Fresh Fruit & Berries (GF, VG)
- Mini Madelines
- Red Bean & Lotus Seed Soup
- Mango Cheesecake
- Mango Chia Seed Pudding (GF, VG)

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE VG - VEGAN 8

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE
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ITALIAN PLATED DINNER | 135

WITH DÉCOR PACKAGE | 147

A minimum guarantee of 50 guests is required for this menu, or an \$8 person surcharge per person applies.

RECEPTION • ONE GLASS PER PERSON

Signature Sparkling Punch (non-alcoholic)

ARRIVAL CANAPÉS • SELECT THREE

SERVED COLD:

- Wilted Tomato, Basil, Grana Padano Bruschetta (V)
- Campari Tomato, Bocconcini Skewers, Pesto Oil (V)
- Crispy Prosciutto Ham, Quince, Herb Goat Cheese Crostini
- Salami & Olive Tapenade Bruschetta
- Prosciutto & Melon Skewers

SERVED HOT:

- Pesto Arancini with Garlic Aioli (V)
- Meatballs with Marinara Sauce
- Fried Mushroom Ravioli with Truffled Aioli (V)

ANTIPASTO MISTO • SERVED FAMILY STYLE

Genoa Salami, Sopressata, Prosciutto, Marinated Bocconcini, Smoked Mozzarella, Grana Padano, Roasted Red Peppers, Zucchini, Marinated Olives, Crostini & Crackers

PASTA • SELECT ONE

- Penne Arrabbiata (V)
- Wild Mushroom Gnocchi (V)
- Fusilli Bolognese
- Farfalle & Pesto (V)
- Rigatoni Pomodoro (V)

ENTRÉE • SELECT ONE

SERVED WITH SEASONAL VEGETABLES, ARTISAN BREAD ROLLS & BUTTER

- Chicken Marsala, Roasted Fingerling Potatoes
- Chicken Parmigiana, Buttered Orzo
- Beef Tenderloin, Mascarpone Whipped Potatoes
- Salmon Puttanesca, Lemon Quinoa
- Veal Scallopini, Herbed White Potatoes
- Eggplant Parmigiana, Herbed Brown Rice (V)

SALAD • SELECT ONE

SERVED FAMILY STYLE WITH ENTRÉE

- Classic Caesar, Romaine Hearts, Herbed Croutons, Grana Padano
- Arugula & Frisee, Roasted Walnuts, Goat Cheese, Lemon Herb Dressing (GF, V)
- Farmers Market, Grape Tomatoes, Carrots, Watermelon Radish, Pine Nuts, Sherry Vinaigrette (GF, VG)

DESSERT • SELECT ONE

SERVED WITH FRESHLY BREWED COFFEE & TEA

- Classic Tiramisu, Coffee Crème Anglaise, Wafer Crisp
- Frangelico Crème Brulee, Biscotti, Fresh Berries
- Chilled Zabaione, Savoiardi, Strawberries
- Affrogato: Vanilla Bean Ice Cream, Espresso, Biscotti

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE VG - VEGAN

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INDIAN BUFFET DINNER | 112

WITH DÉCOR PACKAGE | 124

A minimum guarantee of 50 guests is required for this menu, or an \$8 person surcharge per person applies.

ARRIVAL CANAPÉS • SELECT THREE

VEGETARIAN

- Paneer Tikka Skewers
- Vegetable Samosas
- Vegetable Pakoras
- Aloo Tikki
- Dahi Vada
- Gobi Manchurian
- Paneer Pakoras

NON-VEGETARIAN

- Chicken Tikka Skewers
- Chicken Kofta
- Chicken Samosas
- Fish Pakoras
- Coconut Prawn Skewers
- Lamb Chop +\$3

BUFFET DINNER • INCLUDES

Naan & Poppadum, Raita & Chutney, Pea & Cumin Rice, Kachumber Salad, Tabbouleh & Chickpea Salad

ENTRÉES

VEGETARIAN • SELECT TWO

- Chana Masala
- Dhal Makan
- Masoor Dhal
- Aloo Saag
- Malai Kofta
- Palak Panner
- Matter Paneer

NON-VEGETARIAN • SELECT TWO

- Butter Chicken
- Chicken Curry
- Lamb or Chicken Korma
- Lamb or Chicken Vindaloo
- Lamb Rogan Josh
- Coconut Fish Curry

DESSERTS • SELECT TWO

SERVED WITH SEASONAL FRUIT PLATTER & CHAI TEA *sweetened or unsweetened*

- Gulab Jamun
- Chai Crème Brulee
- Mango Cheesecake
- Cardamon Infused Rice Pudding
- Ras Malai

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE VG - VEGAN

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE
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ADD \$3 PER HALAL BEEF SUBSTITUTION
(ALL CHICKEN AND LAMB DISHES ON THIS MENU ARE HALAL)



A DAY TO REMEMBER BUFFET | 118

WITH DÉCOR PACKAGE | 130

All dinners are served with artisan rolls, butter and freshly brewed coffee, decaffeinated coffee & tea.
A minimum guarantee of 50 guests is required for all dinners, or an \$8 surcharge per person applies.

RECEPTION CANAPÉS • SELECT THREE

SERVED COLD:

- Campari Tomato & Bocconcini Skewers, Pesto Oil (GF, V)
- Crispy Serrano Ham & Quince, Herb Goat Cheese, Crostini
- Ancho Chili Prawns & Chili Cheese Tortilla Chip, Mango Salsa
- Smoked Salmon Rosette & Lemon Mascarpone Herb Crostini
- Moroccan Spiced Lamb Loins, Pita Crisps, Harissa Hummus
- Parma Prosciutto, Melon (GF)
- Watermelon, Feta, Balsamic Glaze (GF, V)

SERVED HOT:

- Mushroom, Kale & Walnut Tartlets (V)
- Pulled Pork, Corn Bread, Tomato Relish
- Seared Scallops, Spiced Red Lentil, Chorizo (GF, DF)
- Mini Spinach Goat Cheese Quiche (V)
- Salt Cod Crab Cakes, Saffron Lemon Chive Aioli
- Coconut Prawns, Sriracha Thai Hot Sauce
- Spiced Turkish Meat Balls, Mint, Greek-Style Yogurt

CHARCUTERIE BOARD (DF)

Selection of Cured Smoked Meats Olives, Pickles, Grainy Mustard

SALADS

- Fraser Valley Mixed Greens & Dijon Mustard Vinaigrette (GF, VG)
- Classic Caesar, Romaine Hearts, Herbed Croutons, Grana Padano
- Traditional Greek, Feta Cheese, Kalamata Olives (GF, V)
- Baby Kale, Quinoa & Cranberry, Lemon Vinaigrette (GF, VG)
- Baby White Potato: Pommery Mustard Dressing, Crispy Pancetta, Green Onions
- Caprese, Roma Tomatoes, Bocconcini, Balsamic Glaze, Fresh Basil (GF, V)

ENTRÉES

- Roasted Rosemary Chicken Breast, Wild Mushroom & Pearl Onion Sauce
- Seared Pacific Wild Salmon, Puttanesca Sauce
- Butternut Squash Ravioli, Sage Cream Sauce, Brown Butter (V)
- Yukon Gold Mash Potatoes (GF, V)
- Market Fresh Sautéed Vegetables (GF, VG)

DESSERTS • SELECT FOUR

SERVED WITH SEASONAL FRUIT

Lemon Tart	Fruit Flan	Belgium Chocolate Mousse
Linzer Torte	Madelines	Strawberry Shortcake
Crème Brulee	Mango Mousse Cake	Black Forest Cake
Profiterole	Petite Fours (French Pastries)	New York Cheesecake Strawberry & Blueberry Compote

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE VG - VEGAN

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THE PERFECT DAY BUFFET | 150 WITH DÉCOR PACKAGE | 162

All dinners are served with artisan rolls, butter and freshly brewed coffee, decaffeinated coffee & tea. A minimum guarantee of 50 guests is required for all dinners, or an \$8 surcharge per person applies. All chef assisted stations are subject to \$150 per chef, per two hour period.

ARRIVAL CANAPÉS • SELECT THREE

SERVED WITH SIGNATURE SPARKLING PUNCH (NON-ALCOHOLIC) - ONE GLASS PER PERSON

SERVED COLD:

- Campari Tomato & Bocconcini Skewers, Pesto Oil (GF, V)
- Crispy Serrano Ham & Quince, Herb Goat Cheese, Crostini
- Ancho Chili Prawns & Chili Cheese Tortilla Chip, Mango Salsa
- Smoked Salmon Rosette & Lemon Mascarpone Herb Crostini
- Moroccan Spiced Lamb Loins, Pita Crisps, Harissa Hummus
- Parma Prosciutto, Melon (GF)
- Watermelon, Feta, Balsamic Glaze (GF, V)

SERVED HOT:

- Mushroom, Kale & Walnut Tartlets (V)
- Pulled Pork, Corn Bread, Tomato Relish
- Seared Scallops, Spiced Red Lentil, Chorizo (GF, DF)
- Mini Spinach Goat Cheese Quiche (V)
- Salt Cod Crab Cakes, Saffron Lemon Chive Aioli
- Coconut Prawns, Sriracha Thai Hot Sauce
- Spiced Turkish Meat Balls, Mint, Greek-Style Yogurt

SALADS

- Spinach & Frisée, Strawberries, Candied Pecans, Goat Cheese & Raspberry Vinaigrette (GF, V)
- Classic Caesar, Romaine Hearts, Herbed Croutons, Grana Padano
- Traditional Greek, Feta Cheese, Kalamata Olives (GF, V)
- Baby Kale, Quinoa & Cranberry, Lemon Vinaigrette (GF, VG)
- Caprese, Roma Tomatoes, Bocconcini, Balsamic Glaze, Fresh Basil (GF, V)
- Mexican Bean, Corn, Tomato, Red Onion, Bell Peppers, Cilantro Lime Vinaigrette (GF, VG)

CHILLED SEAFOOD PLATTER (GF, DF)

Marinated Squid, Salmon, Halibut, Prawns, Mussels, Clams, Gherkin Remoulade & Fresh Lemons

CHARCUTERIE PLATTER (DF)

Selection of Cured & Smoked Meats, Olives, Pickles, Grainy Mustard

ENTRÉES

- Roasted Rosemary Chicken Breast, Wild Mushroom & Pearl Onion Sauce
- Seared Pacific Wild Salmon, Puttanesca Sauce
- Mushroom Ravioli: Sautéed Forest Mushrooms, Porcini Cream Sauce (V)
- Olive Oil Roasted Fingerling Potatoes (GF, VG)
- Market Fresh Sautéed Vegetables (GF, VG)

CHEF ASSISTED CARVING STATION

AAA Prime Rib, Red Wine Jus, Mustards & Horseradish

DESSERT

SERVED WITH SEASONAL FRUIT & FRESHLY BREWED COFFEE & TEA

Lemon Tart, Fruit Flan, Linzer Torte, Strawberry Shortcake, Black Forest Cake, Chocolate Hazelnut Cake, New York Cheesecake With Strawberry & Blueberry Compote

LATE NIGHT SNACK • SELECT ONE

- Artisanal Flatbreads (V): Margherita, Wild Mushroom & Goat Cheese
- Salt & Pepper Wings with Hot Sauce
- Pulled Pork Sliders
- Braised Beef Short & Blue Cheese Coleslaw Sliders
- Sweet Chili Fried Chicken Sliders
- Miniature Macaroni & Cheese (V)
- Lemongrass Chicken Skewers

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE VG - VEGAN

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THE BAR

DOMESTIC & LIGHT BEER

Molson Canadian · Kokanee · Coors Light · Budweiser

HOSTED | 10

CASH | 11

CRAFT & IMPORTED BEER

Heineken · Stella Artois · Corona · Alexander Keith's IPA

HOSTED | 11

CASH | 12.5

BRITISH COLUMBIA WINES

Jackson Triggs | BC: Cabernet Sauvignon · Sauvignon Blanc

HOSTED | 10

CASH | 11

HOUSE SPIRITS

Finlandia Vodka · Beefeater Gin
Captain Morgan Dark & White Rum · Canadian Club Whisky
Johnny Walker Red Label Scotch

HOSTED | 10

CASH | 11

PREMIUM SPIRITS

Grey Goose Vodka · Bombay Sapphire Gin
Bacardi Dark & White Rum · Crown Royal Canadian Whisky
Glenfiddich Single Malt Scotch Whiskey

HOSTED | 12

CASH | 13

LIQUEURS

Bailey's Irish Cream · Kahlua · Grand Marnier

HOSTED | 12

CASH | 13

MOCKTAILS

Ask your Conference Service Manager for details.

HOSTED | 8

CASH | 9

JUICE, MINERAL WATER, SOFT DRINKS

Pepsi Products · Fruit Juices · Mineral Water · Sparkling Water

HOSTED | 5

CASH | 6



WINE LIST

WHITE WINE

Jackson Triggs Sauvignon Blanc BC VQA	55
See Ya Later Ranch Pinot Gris BC VQA	55
Kim Crawford Sauvignon Blanc NZ	70
Ruffino Lumina Pinot Grigio IT	68
Cantine San Marzano Edda Chardonnay Puglia, IT	86
Château de Sancerre Sancerre FR	100

RED WINE

Jackson Triggs Cabernet Sauvignon BC VQA	55
Tinhorn Creek Cabernet Franc BC VQA	92
Oyster Bay Malborough Pinot Noir BC VQA	88
Tinhorn Creek Merlot BC VQA	92
Sandhill Cabernet Merlot BC VQA	55
Frescobaldi Nipozano Sangiovese IT	90
Kim Crawford Pinot Noir NZ	78
Brunello di Montalcino Sangiovese IT	195

SPARKLING & CHAMPAGNE

Ruffino Prosecco IT	55
Steller's Jay Brut BC VQA	60
Veuve Clicquot Ponsardin Brut FR	160
Dom Pérignon Champagne FR	425

GENERAL INFORMATION

GUIDELINES & CONDITIONS

To ensure the highest quality of service for your event at Pinnacle Hotel Harbourfront, the following guidelines are in place regarding operating practices and available services.

BANQUET SERVICE

Banquet event orders (BEOs) will be issued 10 days prior to your event. BEOs require to be reviewed, revised (if necessary), signed and return within seven (7) days of the event date.

All final attendance guarantees, pre-selection of meals and dietary restrictions must be communicated to the Hotel within seven (7) business days of the event date. The Hotel will set and serve based on the agreed number in the contract and charge accordingly. All increases to guarantees within three (3) business days are subject to food availability and a supplemental charge of \$10 per person over and above the set guarantees. The Hotel will prepare and set 3% above the guaranteed number. Food & Beverage choices of the overset are based on availability and are at the Hotel's discretion.

Server service time is based on the contracted time frame of your event, not including the set up and tear down period. Should your event extend past the contracted times, an additional labour charge of \$45.00 per server, per hour will apply.

FOOD & BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Pinnacle Hotel Harbourfront, with the exception of wedding cakes, for which a service charge of \$4.50 per person (plus service charge and tax) for both individual plate or buffet service. Special dietary restrictions may be met if notified seventy-two (72) hours prior to the event.

PLATED ENTRÉE OPTIONS

Up to three (3) entrée options including a vegetarian option may be selected for plated events. The entrée counts are required seven (7) business days prior to the dinner service, along with place cards indicating meal preference. The highest menu price will apply for the entire group.

ON-SITE MENU SELECTION

Please add \$15.00 per person surcharge to the highest menu price for entrée choice on the night of (max 2 options). A minimum of four courses is required for tableside service. Table side service is offered to groups to a maximum of 50 guests.

BAR SERVICE

A bartender labour charge of \$150.00 will apply should the minimum revenue of \$500.00 not be met, based on a two (2) hour period. In the event that bar service be required for longer than a two hour period, the minimum revenue required, per additional hour, is \$250. A bartender fee of \$75 per incremental hour where the minimum revenue is not met, will apply. For Cash Bar service, the labour charge for each cashier is \$100.00 should the minimum spend be less than \$500.00 per bar, based on a two (2) hour period. The Hotel provides one (1) cashier per 75 guests in attendance. All charges are subject to applicable taxes.

LIQUOR SERVICE

As stipulated by British Columbia liquor laws – no alcohol service is permitted after 1:00am Monday to Saturday and after 12:00am on Sunday. Pinnacle Hotel Harbourfront reserves the right to inspect and regulate private parties, meetings and receptions.

OUTSIDE FOOD & BEVERAGE

No outside food and beverage will be permitted into the Hotel by patrons, vendors or guests without special permission from the Hotel prior to the event. The Hotel reserves the right to confiscate any outside food and / or beverages and / or charge for this service.

FOOD ALLERGIES

In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies. We will provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defence of such liability or claim of liability. Guests' names, who require special meals for dietary restrictions or allergies, are required three (3) business days prior to all events. Any requests not provided in advance may be at an additional charge over and above the guaranteed numbers.

VENDOR & OUTSIDE PURVEYORS

Pinnacle Hotel Harbourfront offers a complete list of vendors such as florists, musical entertainment, production, photography and lighting who are familiar with the physical layout and operating standards of the Hotel. You are under no obligation to use these vendors when holding an event at the hotel; however, your event professional must be made aware of all contracted vendors working in conjunction with your event.

LOADING BAY, DELIVERIES & BOX HANDLING

All vendors are required to advise the Event Manager of their delivery (in vehicle height of 13'6 for loading bay) and set up scheduled a minimum of one (1) week prior to the event. Loading docks must be reserved. The Hotel reserves the right to deny deliveries if received more than seventy-two (72) hours prior to the event. A box handling fee of \$5.00 per piece over and above the first (10) pieces will apply to shipments arriving or departing the premises. The Hotel does not accept COD (Cash on Delivery) shipments. All shipments must be received and picked up from the Hotel's loading bay. The Hotel reserves the right to refuse any large deliveries dropped off at other locations. **The contract holder will be held responsible for any incurred damage(s) by outside vendors.**

All vendors are required to check-in with Receiving or Hotel representative prior to making their deliveries, must wear suitable attire and carry proper identification while on property. Please ensure all vendors working in conjunction with your event are informed and are in accordance to the City of Vancouver ordinance.

SECURITY SERVICES

Security services must be arranged through your Event Manager. The Hotel, at its discretion, may require security for events. Only security agencies approved by the Hotel may be used. Events held for persons under 19, such as graduations or proms, must have one security officer present per 50 guests for the duration of the event. The Hotel does not assume responsibility for any lost or damaged merchandise or articles left in the Hotel prior, during or following the event. All security arrangements can be booked through Pinnacle Hotel Harbourfront. Each security personnel are \$50.00 per hour, per personnel, based on a minimum recruitment of four (4) hours. A minimum notice of seven (7) days is required to secure security personnel.

PRICING, TAXES, SERVICE & LABOUR CHARGES

Due to market fluctuations; menu prices can only be guaranteed within four (4) months of your event. A labour charge of \$150.00 in addition to plus 5% GST may be applied to any food event with less than 25 guests. Additional labour charges will be assessed for events held on Canadian statutory holidays at \$10.00 per person, per meal period, plus applicable GST. A labour charge assessed at \$45.00 per hour, per houseman will be charged for same day room re-set. Where extraordinary cleaning may be required after an event due to the use of glitter, confetti or similar items by the client, the Hotel reserves the right to charge a deep cleaning fee of \$150.00 for the smaller meeting rooms or \$300.00 for the Cordova Ballroom and Harbourfront Ballroom.

SERVICE CHARGE & TAXES *(all service charge & taxes are subject to change without notice)*

food	22% service charge + 5% GST
non-alcoholic beverages (excluding carbonated soft drinks)	22% service charge + 5% GST
carbonated soft drinks	22% service charge + 5% GST + 7% PST
alcoholic beverages	22% service charge + 10% PST + 5% GST
audio-visual equipment	22% service charge + 7% PST + 5% GST
décor, floral & delivery	22% service charge + 7% PST + 5% GST
service charge (22%)	5% GST
room rental charge	22% service charge + 5% GST
luggage handling, storage & room deliveries	5% GST

HOSTED COAT CHECK

Manned Coat Check will be assessed at \$35.00 per hour, per attendant (minimum 4 hours). One attendant per 150 people.

INTERNET

The Hotel is pleased to provide complimentary WIFI to all meeting rooms. Please contact your Event professional should you require dedicated bandwidth.

BANNERS & SIGNAGE

The Pinnacle Hotel Harbourfront reserves the right to inspect and regulate signage for all private events, meetings and receptions. The Hotel must approve all art work prior to publication to ensure corporate specifications are respected in accordance to policies by the Hotel. The Hotel does not permit the use of nails, staples, thumb tacks or scotch tape to post on walls inside meeting space or outside in public space. ONLY masking tape is permitted inside meeting rooms and may not be posted against outside windows.

ENTERTAINMENT ROYALTY & FEES

SOCAN - society of composers, authors and music publishers of canada. SOCAN represents the Canadian performing rights of the Canadian music industry. This royalty fee is paid for the licences of using the music legally and ethically (applicable for both live and/or recordings played live (DJ)).

room capacity	without dancing	with dancing
1 – 100 people	\$22.06	\$44.13
101-300 people	\$31.72	\$63.49
301-500 people	\$66.19	\$132.39

re:sound – re:sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for performing rights (applicable for both live and/or recordings played live (DJ)).

room capacity	without dancing	with dancing
1 – 100 people	\$ 9.25	\$18.51
101-200 people	\$13.30	\$26.63
201-300 people	\$27.76	\$55.52
301-500 people	\$39.33	\$78.66

AUDIO-VISUAL SERVICES

All audio-visual equipment is provided by Encore and charged at their pricing. A detailed list of equipment, packages and price list is available through your Event Professional. In the event that an outside AV provider is brought in, a patch fee of \$600 for the Harbourfront Ballroom, \$500 per day for the Cordova Ballroom, and \$300 per day for all other meeting spaces will apply. The hotel is not responsible for audio-visual equipment failure.

PREFERRED VENDORS & SUPPLIERS

EVENT PLANNERS

Dreamgroup	604.807.1740	dreamgroup.ca
Alicia Keats Events	778.227.3374	aliciakeats.com

DÉCOR

Paradise Events	604.687.6200	paradiseevents.com
Debut Event Design	604.733.1812	debuteventdesign.ca
Sunam Lighting & Décor	604.773.4000	sunam.ca
Chairs With Flair	604.319.5228	chairswithflair.com

FLOWERS

Paradise Events	604.687.6200	paradiseevents.com
Roa Floral & Event Designs	604.521.5465	roadesigns.com
Vivio Flowers	604.669.7271	vivioflowers.ca
Dushan Flowers	604.565.3733	dushanflowers.com
Flower-Z	604.742.1000	flower-z.com

RENTALS

Element Event Solution	604.879.5281	elementeventscanada.com
Loungeworks	604.687.2774	loungeworks.ca
Pedersen's Rentals	604.324.7368	pedersens.com

ENTERTAINMENT

Paradise Events	604.687.6200	paradiseevents.com
Hot Wax Music [DJ]	604.649.4919	hot-wax.com
Famous Players [Band]	604.725.1272	famousplayersband.com
Divinity DJs	604.762.2702	divinitydjs.com/city

PHOTO BOOTHS

BES Images	604.691.7355	besimages.com
Vancouver Photo Booth	604.928.9253	vancouverphotobooth.com
Langis Event Media	778.246.3547	langiseventmedia.com

PHOTOGRAPHY & VIDEOGRAPHY

Paradise Events	604.687.6200	paradiseevents.com
Jonetsu	604.817.1440	jonetsuphotography.com
Three Sixty Media	604.726.8815	threesixtyphoto.com

CAKES

Ganache Patisserie	604.899.1098	ganacheyaletown.com
Anne Elizabeth Cakes	778.988.4589	aelizabethcakes.com



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