



# Meetings & Events 2012

At Executive Suites Hotel Resort &  
The Living Room Restaurant & Lounge





Welcome,

Thank you for your interest in the Executive Suites Hotel & Resort. We are pleased to present our 2012 meetings, events and catering package.

The Executive Suites Hotel & Resort is located in the beautiful town of Squamish, British Columbia, a short drive between Vancouver and Whistler. The Executive Suites is an ideal scenic location for meetings events, retreats and family reunions.

Squamish is one of Canada's most picturesque towns and a hot spot for outdoor activities such as mountain biking, hiking, golfing, skiing, wind surfing, and much more. Tucked between the charming Howe Sound and the coastal mountain ranges it is no wonder why more and more tourists each year come to enjoy the natural beauty of the region.

The resort offers a unique dining experience that will appeal to all of your senses. The Living Room Restaurant & Lounge; features fresh, quality ingredients with a wide selection of innovative appetizers, enticing entrees and decadent desserts. High ceilings, huge windows, a large outdoor patio and spectacular views of the majestic mountains complement the luxurious atmosphere of the restaurant.

Choose from the formal banquet room, our VIP suite, the trendy on site restaurant or the outdoor sun drenched patio. All the catering is done on site and there are several menu options to choose from. At Executive Suites Garibaldi Squamish we ensure your unique needs are met. If it's not on the menu just ask.

This package is designed to answer any questions you may have about planning your event. Our professional staff at the Executive Suites will ensure your event is memorable. Please contact our sales team for any further information or if you have any questions.

Sincerely,

*Megan Stack-Tadeson*  
Sales and Catering Manager  
604.815.4903 or 1.877.815.0048  
[megan@executivesuitesgaribaldi.com](mailto:megan@executivesuitesgaribaldi.com)





## EXECUTIVE SUITES<sup>®</sup> HOTEL & RESORT

SQUAMISH

Executive Suites Hotel & Resort offers a variety of accommodations including studio, one, and two bedroom suites.

### Studio Suites

- One queen or king bed and queen pull out sofa
- Fully equipped kitchen including full size fridge, stove, dishwasher, cooking and dining accessories and coffee maker
- All are non-smoking rooms
- Flat screen TV and DVD player
- Individual controls for air conditioning and heating
- Iron and ironing board, hairdryer and clock radio
- Private bathroom with bathtub and shower
- Complementary tea and coffee
- Balcony
- **Sleeps 4**



### One Bedroom Suites

- Includes all the amenities of the studio suites
- Private bedroom
- In-suite washer and dryer
- Fireplace
- **Sleeps 4**
- **This room type is also available with Mountain Views**



### Two Bedroom Suites

- Includes all the amenities of the one bedroom suites
- Two private bedrooms with one king or queen bed per room
- Two full bathrooms
- **Sleeps 6**
- **This room type is also available with Mountain Views**



### Exclusive Hotel Amenities

- 24-hour front desk/concierge
- Outdoor heated pool & hot tub
- Pool Towels
- 24-hour Fitness Studio
- The Living Room Restaurant & Lounge
- Sundry shop
- Ski, bike and luggage storage
- Complimentary guest laundry
- On-site meeting and catering facilities
- Playpens
- Complimentary high speed wireless internet access
- 100% non-smoking facility
- Borrow: DVDs, books & games
- Complimentary underground and surface parking

# Meeting Room Capacities & Rental Rates

<b>Audio Visual and Event Equipment Rental (per day)</b>	
<b>Television/ DVD/ VCR</b>	\$35.00
<b>LCD Projector with Screen</b>	\$75.00
<b>LCD Screen</b>	\$25.00
<b>PA System with Handheld Microphone</b>	\$50.00
<b>Wireless Lapel Microphone</b>	\$75.00
<b>Flipchart with Markers</b>	\$15.00 each
<b>Business Services</b>	Price on request
<b>Dance Floor*</b>	\$100.00

\*There is a \$59.17 plus taxes charge for all events with dancing. This charge is for the Society of Composers, Authors and Music Publishers of Canada (Socan).

<b>MEETINGS &amp; EVENTS Room Rental Fee</b>	<b>CHIEF ROOM</b>	<b>TANTALUS SUITE</b>	<b>THE LIVING ROOM &amp; PATIO</b>
Room Size (Sq. Ft.)	1850sqft	500sqft	3340sqft
<b>Banquet</b>	100	N/A	180
<b>Classroom</b>	60	N/A	N/A
<b>Theater</b>	140	N/A	N/A
<b>Boardroom</b>	40	12	N/A
<b>Horseshoe</b>	40	N/A	N/A
<b>Cocktail</b>	150	25	200+
Room Rental	\$250.00 to \$500.00	250.00	Please Inquire

\*These prices reflect the standard price for each space. Prices fluctuate depending on function size, catering needs and rooms booked at the hotel. \*Standard linens included.

We would like to ensure your event goes as smoothly as possible. If you need additional audio visual services please contact us and we will do our best to meet your needs.



# Breakfast Options

## CONTINENTAL BREAKFAST

Chilled Orange Juice  
Assorted Muffins, Danish Pastries and Croissants  
Served with Butter and Preserves  
Freshly Brewed Coffee & Tea  
Fresh Seasonal Fruit Basket

**\$11.95 per person**

ADD: Bagels and Cream Cheese - \$13.95 per person

## OLD FASHIONED BREAKFAST

Chilled Orange Juice  
Scrambled Eggs, Breakfast Sausage, Bacon  
Hash Browns, Grilled Tomatoes  
English Muffins, Seasonal Fruit Platter  
Served with Butter and Preserves  
Freshly Brewed Coffee & Tea

**\$16.95 per person**

ADD: Pancakes and French Toast - \$19.95 per person

## DELUXE BREAKFAST

Assorted Juices  
Assorted Cold Cereals with Milk  
Eggs Benedict, Scrambled Eggs  
Breakfast Sausage, Bacon, Hash Browns,  
French Toast with Maple Syrup  
Assorted Muffins, Pastries and Croissants  
Seasonal Fruit Platter  
Served with Butter and Preserves  
Freshly Brewed Coffee & Tea

**\$21.95 per person**

## ADDITIONS:

House Made Fruit Smoothies	\$4.25/per person
<i>Five berry, Mango and Mint, Strawberry and Banana</i>	
House Made Lemon Cranberry Loaf	\$28.00/dozen
Assorted Fruit Yogurts	\$2.95/each
House Made Granola Bars	\$3.50/each



***Prices are subject to taxes and service charges. Please inquire about options for custom menus.***

# Lunch Options

## SOUP AND SANDWICH BUFFET

House Made Soup  
Seasonal garnish

Organic Field Green Salad  
Selection of house made vinaigrettes

Selection of Sandwiches:

- Chicken Salad Wrap  
*Organic field greens, house cut salsa, pesto mayo*
  - Herb Crusted Roast Beef  
*Candied onion marmalade, organic greens, marble rye bread*
  - Smoked Ham and Brie  
*Field tomato, bbq mayo, multigrain Kaiser*
  - Montreal Smoked Meat  
*Roasted red onion, balsamic mayo, Swiss cheese, marble rye bread*
  - BBQ Pulled Pork  
*Stone baked Ciabatta bun, bbq mayo*
  - Star Anise Marinated Salmon Wrap  
*Organic greens, roasted red pepper mayo, sundried tomato tortilla*
- Vegetarian and Vegan Options are Available

Choose  
Four

Fresh Fruit Platter  
Freshly Brewed Coffee & Tea

**\$17.95 per person**  
ADD: Dessert Squares - \$3.50 per person



## PASTA LUNCH BUFFET

Baked Rolls  
*Rosemary shallot butter, black olive butter*

- Caesar Salad  
*Shaved parmesan, herb & olive croutons, house made Caesar dressing*
- Greek Salad  
*Feta cheese, Kalamata olives, red wine vinaigrette*
- Tomato Bocconcini  
*Pesto marinated Bocconcini cheese, roasted garlic, balsamic reduction*

Choose  
Two

Selection of Pastas:

- Grilled Vegetable and Four Cheese Lasagna  
*Tomato herb compote, fresh pasta*
- Meat Lasagna  
*Ground Sterling Silver Beef meat sauce, tomato herb compote, fresh pasta*
- Three Cheese Tortellini  
*White wine cream sauce*
- Spinach and Ricotta Cannelloni
- Spicy Chorizo Pasta Bake  
*Roasted red pepper, parmesan, French herb crust*

Choose  
Two

Fresh Fruit Platter  
Freshly Brewed Coffee & Tea

**\$19.95 per person**  
ADD: Dessert Squares - \$3.50 per person

*Prices are subject to taxes and service charges. Please inquire about options for custom menus.*

# Tantalus Buffet

## To Start

Assorted Bread Rolls and Herb Butter



## Salads

**Organic Field Green Salad**  
*Garden fresh vegetable garnishes,  
house vinaigrettes and dressings*

**Yukon Gold Potato Salad**  
*Smoked bacon, chives and grainy Dijon mustard*

**Sun Dried Fruit Coleslaw**  
*Creamy red wine dressing*

**Vine Tomato Salad**  
*Roasted garlic, house pesto and balsamic reduction*

**Greek Salad**  
*Traditional Greek salad, feta cheese and  
Kalamata olives*

**Three Bean and Chorizo Sausage Salad**  
*Lemon and fresh herb vinaigrette*

Choose  
Three

## Entrées

**Grilled Chicken Breast**  
*Wild mushrooms and red wine jus*

**Olive Oil Poached BC Sockeye Salmon**  
*Marinated baby vegetables,  
olive oil herb broth*

**Roast Sirloin of Alberta Beef**  
*Pan jus, grainy Dijon and horseradish*

**Seafood Cioppino**  
*Steamed BC seafood medley,  
tomato and fennel compote*

**Meat or Vegetarian Lasagna**  
*Tomato herb compote,  
fresh pasta, four cheese blend*

Choose  
Two

## Platters

**Market Vegetable Crudités**  
*Avocado and sesame dipping sauce*

**Assorted Cold Cuts and Canadian Cheese Platter**  
*Red onion marmalade, cornichons*

Choose  
One

## Accompaniments

**Basmati Rice Pilaf**  
**Roasted Nugget Potatoes**  
**Garlic Smashed Potatoes Seasonal  
Vegetable Medley**  
**Yukon Gold and Yam Casserole**

Choose  
One

## Dessert

Assorted Tarts and Squares  
Freshly Brewed Coffee & Tea

## \$32.95 per person

Add an extra entrée \$4.00 per person

Add a chef attended carvery for \$6.00 per person

All menu items are subject to seasonal availability

Minimum 30 guests required.

*Prices are subject to taxes and service charges. Please inquire about options for custom menus.*

# Garibaldi Buffet

## To Start

Assorted Bread Rolls and Herb Butter

### Salads

**Organic Field Green Salad**  
*Garden fresh vegetable garnishes,  
house vinaigrettes and dressings*

**Yukon Gold Potato Salad**  
*Smoked bacon, chives and grainy Dijon mustard*

**Sun Dried Fruit Coleslaw**  
*Creamy red wine dressing*

**Vine Tomato Salad**  
*Roasted garlic, house pesto and balsamic reduction*

**Greek Salad**  
*Traditional Greek salad, feta cheese and  
Kalamata olives*

**Three Bean and Chorizo Sausage Salad**  
*Lemon and fresh herb vinaigrette*

Choose  
Three

### Entrées

**Grilled Chicken Breast**  
*Wild mushrooms and red wine jus*

**Olive Oil Poached BC Sockeye Salmon**  
*Marinated baby vegetables,  
olive oil herb broth*

**Roast Sirloin of Alberta Beef**  
*Pan jus, grainy Dijon and horseradish*

**Seafood Cioppino**  
*Steamed BC seafood medley,  
tomato and fennel compote*

**Meat or Vegetarian Lasagna**  
*Tomato herb compote,  
fresh pasta, four cheese blend*

Choose  
Three

### Platters

**Market Vegetable Crudités**  
*Avocado and sesame dipping sauce*

**Assorted Cold Cuts and Canadian Cheese Platter**  
*Red onion marmalade, cornichons*

**Cold Seafood Platter**  
*Assorted seafood terrines, poached sockeye salmon,  
smoked salmon, capers, lemons, crème fraiche*

Choose  
Two

### Accompaniments

**Basmati Rice Pilaf**  
**Roasted Nugget Potatoes**  
**Garlic Smashed Potatoes Seasonal**  
**Vegetable Medley**  
**Yukon Gold and Yam Casserole**

Choose  
Two

### Dessert

Assorted Tarts and Squares  
Freshly Brewed Coffee & Tea

### \$36.95 per person

Add an extra entrée \$4.00 per person  
Add a chef attended carvery for \$6.00 per person  
All menu items are subject to seasonal availability

Minimum 30 guests required.

*Prices are subject to taxes and service charges. Please inquire about options for custom menus.*



# Chief Buffet

## To Start

Assorted Bread Rolls and Herb Butter

## Salads

Organic Field Green Salad

*Garden fresh vegetable garnishes,  
house vinaigrettes and dressings*

Yukon Gold Potato Salad

*Smoked bacon, chives and grainy Dijon mustard*

Sun Dried Fruit Coleslaw

*Creamy red wine dressing*

Vine Tomato and Marinated Bocconcini Salad

*Pesto marinated Bocconcini,  
roasted garlic and balsamic reduction*

Greek Salad

*Traditional Greek salad,  
feta cheese and Kalamata olives*

Three Bean and Chorizo Sausage Salad

*Lemon and fresh herb vinaigrette*

Baby Spinach and Goat Cheese Salad

*Sun dried cranberries, BC goat cheese,  
maple Dijon vinaigrette*

## Entrées

Chef Attended Prime Rib Carvery

*Herb and sea salt crusted prime rib of Alberta beef,  
pan jus, horseradish, Dijon mustard*

Grilled Chicken Breast

*Wild mushrooms and red wine jus*

Olive Oil Poached BC Sockeye Salmon

*Marinated baby vegetables, olive oil herb broth*

Roast Sirloin of Alberta Beef

*Pan jus, grainy Dijon and horseradish*

Seafood Cioppino

*Steamed BC seafood medley,  
tomato and fennel compote*

Meat or Vegetarian Lasagna

*Tomato herb compote,  
fresh pasta, four cheese blend*

Roasted Pork Loin

*Sun dried fruit and almond relish*

## Platters

Market Vegetable Crudités

*Avocado and sesame dipping sauce*

Antipasto Platter

*Assorted cured meats, house made tapenades  
and spreads, pickles, and olives*

Cold Seafood Platter

*Assorted seafood terrines, poached sockeye salmon,  
smoked salmon, capers, lemons, crème fraiche*

## Accompaniments

Basmati Rice Pilaf

Roasted Nugget Potatoes

Garlic Smashed Potatoes

Seasonal Vegetable Medley

Yukon Gold and Yam Casserole

*Herb cheddar crust*

House Made Ricotta and Spinach Cannelloni

*Seasonal Vegetable Medley*

## Dessert

Assorted Tarts and Squares and

House Baked Cookies

Freshly Brewed Coffee & Tea

## \$42.95 per person

Add an extra entrée \$4.00 per person

Add a chef attended carvery for \$6.00 per person

All menu items are subject to seasonal availability

Minimum 30 guests required.

**Prices are subject to taxes and service charges. Please inquire about options for custom menus.**

# Plated Dinner



## To Start

BC Goat Cheese Soufflé	\$9.00
<i>Organic greens and Anjou pear salad, maple Dijon vinaigrette</i>	
Organic Field Green Salad	\$6.00
<i>Honey and fig vinaigrette, garden vegetable garnishes</i>	
BC Crab and Avocado Tower	\$8.00
<i>Organic greens, crostini, chive oil</i>	
Baby Spinach and Candied Pecan Salad	\$8.00
<i>Sundried cranberries, pancetta crisps</i>	
Angus Beef Carpaccio	\$9.00
<i>Baby arugula, shallot chips, crème fraiche</i>	
Wild Mushroom and Thyme Soup	\$6.00

## Intermezzo

House Made Lemon Granite	\$4.00
Cucumber and Sake Granite	\$4.00

## Main Course

Grilled Sirloin Steak and Jumbo Prawns	\$26.00
<i>Roasted garlic smashed potato, seasonal vegetables, red wine jus</i>	
Feta and Herb Stuffed Chicken Supreme	\$24.00
<i>Hand rolled gnocchi, oven dried tomato and baby spinach</i>	
Oven Roasted Double Cut Pork Chop	\$24.00
<i>Smoked bacon and pearl onion ragu, potato roesti, caramelized sweet onion jus</i>	
Seared BC Sockeye Salmon Fillet	\$25.00
<i>Marinated baby vegetables, nugget potatoes, olive oil and herb broth</i>	
Pan Roasted Halibut Fillet	\$26.00
<i>Ricotta fondue, hand rolled gnocchi, wilted spinach</i>	
Grilled Fillet Mignon	\$29.00
<i>Confit baby potatoes, roasted shallot and baby arugula salad, goat cheese cream</i>	
Wild Mushroom Risotto	\$21.00
<i>Shaved parmesan, fresh herbs</i>	

## Dessert

White Chocolate Crème Brule	\$8.00
Classic Tiramisu	\$8.00
Apple and Field Berry Crumble	\$8.00
Baked Irish Whiskey Cheese Cake	\$9.00
Liquid Centre Chocolate Cake	\$9.00

*All Plated Dinners Include Assorted Fresh Rolls, French Pastries and Coffee & Tea Service.*

***Prices are subject to taxes and service charges. All menu items are subject to seasonal availability.***



## Enhancements

### Passed Canapés - \$32 per dozen

**Smoked BC Sockeye Salmon Trio**

*Salmon pate, Indian candy, smoked salmon, marble rye crostini*

**Grilled Elk Loin Bruschetta**

*Vine tomato bruschetta, house made red onion marmalade*

**Duck Confit and Gala Apple Parcels**

*Crisp phyllo pastry, sea salt and thyme*

**BC Goat Cheese and Mission Fig Mousse**

*Rosemary snap bread*

**BC Crab Cakes**

*Roasted Red Pepper Aioli*

**Butter Poached Lobster Tail Mini Pizza**

*Yellow tomato, mascarpone*

**Ahi Tuna Tartar**

*Savory tulle cone, avocado mousse, chive flowers*

**Caramelized Three Onion and Goat Cheese Tart**

*Short crust pastry, BC goat cheese*

**Free Range Chicken Satay**

*House made BBQ bourbon sauce*

**Star Anise Marinated Beef Skewers**

**Pulled Pork Mini Biscuit**

*House made buttermilk biscuit, bbq braised pulled pork*

**Oysters on the half Shell (Market Price)**

*Tequila lime vinaigrette, tobasco, lemon wedges*

**Panko Crusted Black Tiger Prawns**

*Preserved lemon and chive crème fraiche*

### Platters

**Smoked Wild BC Sockeye Salmon Platter \$7 per person**

*House made salmon pate, lox, Indian candy, salmon jerky olives, caper, and lemon. Grilled bread, crostini*

**Breads and Spreads \$5 per person**

*Selection of house made dips and spreads to include black olive and sundried tomato tapenade, roasted red pepper hummus, goat cheese fig mousse, crostini, snap bread and grilled Tuscan Bread*

**Market Vegetables and Dip \$4 per person**

*Selection of seasonal market vegetables, buttermilk herb dipping sauce*

**Antipasto Platter \$6 per person**

*Assorted smoked and cured meats, fresh tomato and olive oil tapenade. Grilled and marinated vegetables, olives, grilled focaccia*

**Fresh Fruit Platter \$4 per person**

*Assorted melon and citrus fruits and berries*

**Artisan Cheese Board \$6 per person**

*Selection of hand crafted cheese, crackers, sun dried fruit, toasted nuts*

**Chocolate Fondue \$7 per person**

*House made meringue, biscotti, banana bread and fresh fruit dark callebault chocolate fondue*

**Seafood Station \$7 per person**

*Cold seafood pot to include Salt Spring Island steamed mussels, manila Clams, citrus poached black tiger prawns*

**Carvery Station \$6 per person**

*Chef attended carver*

***Prices are subject to taxes and service charges. All menu items are subject to seasonal availability***



# Brunch

The Living Room Restaurant & Lounge offers a very popular brunch every Sunday from 10:00am until 2:00pm. Great for all your special occasions, a treat to out of town guests and a favorite for the locals. The Living Room brunch offers a wide variety of fresh and seasonal selections that will entice your taste buds. Reservations are recommended.

## Hot Selections

Steamed BC Shellfish Pot  
Buttermilk Pancakes  
Scrambled Eggs  
Hash Browns  
Belgian Waffles  
Bacon  
Sausage  
Hot Fish Dish  
Hot Meat Dish  
Chef's Carvery  
Omelette Bar

## Fresh Baked Pastry Selections

Danish  
Croissants  
Muffins  
Turnovers  
Dessert Squares and Tarts

## Cold Selections

Deli Meat Platter  
Canadian Cheese Platter  
Fresh Fruit Platter  
Whole Seasonal Fruit Basket

## Salad Selections

Organic Field Green Salad  
*House made dressings and vinaigrettes*

Marinated Vegetable Salad  
*Artichoke hearts, roasted tomato, shallots*

Tomato and Marinated Bocconcini Salad  
*Pesto marinated Bocconcini,  
roasted garlic and balsamic reduction*

A variety of different salads are offered each Sunday!

Freshly Brewed Coffee & Tea

**\$15.99 per person**

\$9.00 for children ages 5-12 years. Under 5 eat free.  
Please call for reservations: 604-815-0999

*Prices are subject to taxes. All menu items are subject to seasonal availability.*

# Break Menu

## FRESHLY BREWED

*Featuring Galileo Coffee Company*

**Coffee Break** \$2.95/per person

Coffee & Tea Selection - Decaffeinated supplied upon request

**All Day Coffee Service** \$5.50/per person

Up to three breaks, per day

Coffee & Tea Selection - Decaffeinated supplied upon request

## BEVERAGES

Assorted Fruit Juices - Pitcher \$20.00

*Freshly squeezed orange and apple juice*

Cold Milk - Pitcher \$14.00

Ice Tea - Pitcher \$15.00

Bottled Water \$2.50/each

Assorted Bottled Regular & Diet Soft Drinks \$3.00/each

Bottled Juices & Sparkling Waters \$3.00/each

Freshly Squeezed House Made Lemonade \$2.75/per person

## BAKERY

House Made Lemon Cranberry Loaf \$28.00/dozen

Assorted Muffins, Danish, Croissants \$28.00/dozen

Assorted Gourmet Cookies \$28.00/dozen

House Baked Scones \$28.00/dozen

Assorted Dessert Squares \$28.00/dozen

House Made Banana Bread \$28.00/dozen

*With chocolate chips*

## HEALTHY CHOICES

Assorted Fruit Yogurts \$2.95/each

House Made Granola Bars \$3.50/each

Fruit Kebabs \$4.25/each

Seasonal Whole Fruit \$1.95/each

House Made Fruit Smoothies \$4.25/per person

*Five berry, Mango and Mint, Strawberry and Banana*

**All prices are subject to change, applicable taxes and service charges.**



# Wine Selections

The Living Room Restaurant & Lounge understands the importance of providing quality wine for your event and looks forward to assisting you with finding the perfect accompaniment to your catered menu.

## White Wines

Cono Sur Organic Sauvignon Blanc Chile	\$28.00
Pentage Skaha White Blend British Columbia - 2009	\$32.00
Chiopris Pinot Grigio Italy – 2009	\$34.00
Kettle Valley Chardonnay Italy – 2009	\$36.00
Blasted Church Pinot Gris British Columbia - 2010	\$36.00
Orofino Similkameen Valley Riesling British Columbia - 2010	\$40.00
The Ned Sauvignon Blanc New Zealand	\$32.00
Teddy Hall Chenin Blanc South Africa - 2009	\$34.00
Kettle Valley Gewurztraminer British Columbia - 2009	\$36.00
Pentage Viognier British Columbia - 2007	\$40.00
La Pierrelee Chablis France - 2008	\$56.00

## Sparkling & Champagne

Chamdeville Brut Blanc de Blancs French Bordeaux	\$28.00
Blasted Church OMG British Columbia - 2008	\$50.00
Louis Roederer Brut Premier From the House of Cristal - France	\$130.00

## Red Wines

Blasted Church Big Bang British Columbia - 2010	\$40.00
Agua de Piedra Cabernet Sauvignon Argentina - 2009	\$28.00
Thornhaven Pinot Noir British Columbia - 2009	\$35.00
Don Leon Syrah/Merlot Spain - 2009	\$22.00
Felino Malbec Mendoza Argentina - 2009	\$40.00
Kenwood Old Vines Zinfandel California - 2008	\$40.00
Pentage Gamay British Columbia - 2010	\$40.00
Blasted Church Merlot British Columbia - 2008	\$46.00
Kettle Valley Cabernet Merlot British Columbia - 2008	\$48.00
One True Vine Layer Cake Shiraz South Australia - 2009	\$56.00
Blasted Church Bordeaux Blend British Columbia - 2008	\$80.00

## Rose Wine

Blasted Church Rose British Columbia - 2010	\$36.00
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**All prices are subject to change, applicable taxes and service charges.**



# Beverage Menu

## Cocktails

Living Room Peach Smash	\$8.25
Pear Gin Collins	\$8.25
Mojito	\$8.25
Long Island Ice Tea	\$8.25
Kir Royal	\$8.25
Bellini	\$8.25
Pimms Royale	\$8.25
Spiced Honey Mule	\$8.25

## Martini

Martini	\$8.25
Vanilla Pear Martini	\$8.25
Espresso Martini	\$8.25
Basil & Pineapple Martini	\$8.25
French Martini	\$8.25
Pomegranate Martini	\$8.25

## Bar Selections

Bottled Domestic Beer	\$5.25
Bottled Imported Beer	\$5.75
Draught Beer	\$5.50-\$7.00
Guinness & Coolers	\$6.50
House Pours	\$5.00 single
Premium Pours	\$8.00 single
Specialty Coffee	\$7.00

## Non-Alcoholic Beverages

Soft Drinks	per glass	\$2.75
Juice	per glass	\$2.75
San Pellegrino	per bottle	\$5.00
Bottled Water	per bottle	\$2.50

The Living Room will provide bartender service, minimum 4 hours for both Cash and Host Bars. Bar service is complimentary as long as the bar bill exceeds \$450. Otherwise there will be an automatic \$20/hour charge. (Stat holidays \$30/hour)

**All prices are subject to change, applicable taxes and service charges.**

