



Meetings & Events 2013

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





Welcome,

Thank you for your interest in the Executive Suites Hotel & Resort. We are pleased to present our 2012/2013 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, clubhouse, 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 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 Tadeson
Sales and Catering Manager
604.815.4903 or 1.877.815.0048
megan@executivesuitessquamish.com





EXECUTIVE SUITES® HOTEL & RESORT

SQUAMISH

Executive Suites Hotel & Resort offers a variety of accommodations

Studio Suites

Unwind in spacious, contemporary bliss in one of our 400 square-foot Studio Suites beautifully decorated with warm wood finishes and earth-toned fabrics.

- 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

Lounge in the serenity of our earth-toned linens and enjoy comfortable guest rooms with all the necessities for an unforgettable stay. These 450 square-foot One Bedroom retreats were arranged with your comfort in mind.

- 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 Corner Suites

Relax and entertain in our spacious and stylish 700 square-foot Two Bedroom guest suites featuring all the comforts of home. Suites provide both with separate spaces for entertaining and for sleeping.

- 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

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

MEETINGS & EVENTS Room Rental Fee	CHIEF ROOM	CLUB HOUSE	TANTALUS SUITE	THE LIVING ROOM & PATIO	GREEN SPACE
Room Size (Sq. Ft.)	1850sqft	1100sqft	500sqft	3340sqft	Large Outdoor Location
Banquet	100	75	N/A	150	200+
Classroom	60	40	N/A	N/A	N/A
Theater	140	100	N/A	N/A	N/A
Boardroom	40	40	12	N/A	N/A
Horseshoe	40	30	N/A	N/A	N/A
Cocktail	150	100	25	200+	200+
Room Rental	\$500.00	\$500.00	\$250.00	Please Inquire	Please Inquire

*These prices reflect the standard price for each space. Prices fluctuate depending on function size, catering needs and rooms

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 - \$2.50 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 - \$2.50 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
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
Steamed Mussels, Clams, Poached Tiger Prawns

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
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

Steamed Mussels, Clams, Poached Tiger Prawns

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

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>	
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, 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



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

Assorted Soft Drinks - Pitcher \$17.00

Cold Milk - Pitcher \$14.00

Ice Tea - Pitcher \$15.00

Bottled Water \$2.50/each

Assorted Regular & Diet Soft Drinks \$3.00/each

Bottled Juices & Sparkling Waters \$4.25/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
The Ned Sauvignon Blanc New Zealand	\$32.00
Kettle Valley Chardonnay British Columbia – 2009	\$36.00
Blasted Church Pinot Gris British Columbia – 2010	\$36.00
Pentage Pinot Gris British Columbia - 2011	\$36.00
Nosey Neighbour White British Columbia - 2011	\$28.00
Orofino Similkameen Valley Riesling British Columbia – 2010	\$40.00
Villa Chiopris Pinot Grigio Italy - 2009	\$34.00
Kettle Valley Gewurztraminer British Columbia - 2009	\$36.00
I Told You So Vlognier 90% / Sauvignon Blanc 10% British Columbia - 2011	\$46.00
La Pierrelee Chablis France - 2008	\$56.00
Neck of The Woods The Joy of Bubble “Estate Bottle” - BC	\$36.00
Louis Roederer Brut Premier From the House of Cristal - France	\$130.00

Sparkling & Champagne

Red Wines

Blasted Church Big Bang British Columbia - 2010	\$40.00
Nosey Neighbour Red British Columbia	\$28.00
Thornhaven Pinot Noir British Columbia - 2009	\$35.00
Don Leon Syrah/Merlot Spain - 2009	\$22.00
Pasco Toso - Cabernet Sauvignon Argentina	\$28.00
Kettle Valley - Brakemans Select British Columbia	\$38.00
Pentage Merlot British Columbia - 2007	\$40.00
Blasted Church Big Bang British Columbia - 2010	\$40.00
Kettle Valley Pinot/Merlot Blend British Columbia	\$35.00
Kenwood Old Vines - Zinfandel Lodi California - 2008	\$40.00
Kettle Valley - Cabernet Merlot Spain - 2008	\$48.00
Hester Creek - Cab Franc British Columbia	\$50.00
One True Vine Layer Cake - Shiraz South Australia - 2009	\$56.00
Blasted Church Nothing Scared - Bordeaux British Columbia - 2008	\$80.00

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



Beverage Menu

Cocktails

Passion Hypnotique	\$8.50
Paradise	\$8.50
Feel The Rush	\$8.50
Hot Mojito	\$8.50
Blueberry Margarita	\$8.50
Cointreau Blush	\$8.50
Sake Bomber	\$8.50

Bar Selections

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

Martini

Classic Martini	\$8.25
Pink Martini	\$8.25
Appletini	\$8.25
Rockstar Martini	\$8.25
Pomegranate Martini	\$8.25
Classic Cosmo	\$8.25
Seasonal Martini	\$8.25

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.

