



EXECUTIVE HOTEL

VANCOUVER AIRPORT

CATERING & BANQUETS



EXECUTIVE TABLE GROUP

2023

7311 Westminster Hwy,
Richmond BC

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The Executive Hotel Vancouver Airport and Executive Table Group set the stage for exceptional events, focusing on fresh local ingredients, flawless service and presentation- providing a distinctive and memorable experience for you.

Food (18% Gratuity, 3% Admin Fee + 5% GST), Alcohol (18% Gratuity, 3% Admin Fee, 5% GST & 10% Liquor Tax), AV Equipment (5% GST & 7% PST), Labour (5% GST), Room Rentals (18% Gratuity, 3% Admin Fee 5% GST), All pricing is per person unless noted otherwise. (GF) Gluten Free (V) Vegetarian (VE) Vegan





BREAKFAST

CUSTOM MENUS CAN BE CREATED WITH CHEF FOR AN EXTRA CHARGE IF REQUESTED

Cold Breakfast Buffet

Minimum 10 persons per order.

Continental \$20

- House Baked Pastries and Muffins
- Assorted Jams, Preserves and Butter
- Seasonal Fresh Fruit
- Premium Grapefruit, Orange and Apple Juice
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

Hot Breakfast Buffet

Minimum 25 persons per order

Served with seasonal Fresh Fruit, premium Grapefruit, Orange and Apple Juice, freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

Fraser Breakfast \$30

- Scrambled Eggs
- Bacon And Sausage
- Herb Roasted Potatoes
- House Baked Pastries and Muffins
- Assorted Jams, Preserves and Butter

Steveston Breakfast \$40

- Belgian Style Waffles
- Bacon And Sausage (chicken and beef available)
- Seasonal Vegetarian Quiche
- Herb Roasted Potatoes
- House Baked Pastries and Muffins
- Assorted Jams, Preserves and Butter
- Beyond Bratwurst (add on + \$2 per person)

Food (18% Gratuity, 3% Admin Fee + 5% GST), Alcohol (18% Gratuity, 3% Admin Fee, 5% GST & 10% Liquor Tax), AV Equipment (5% GST & 7% PST), Labour (5% GST), Room Rentals (18% Gratuity, 3% Admin Fee 5% GST), All pricing is per person unless noted otherwise. (GF) Gluten Free (V) Vegetarian (VE) Vegan

PLATED BREAKFAST

All breakfasts include freshly brewed Canterbury regular and decaffeinated coffee, assorted teas and condiments and orange juice. Includes freshly baked goods, butter, regular and decaffeinated coffee, teas and herbal infusions. Minimum 20 persons or more.

\$30 per guest

Choice 1

- Orange Juice
- Scrambled Eggs
- Bacon and Sausage or Ham
- Herb Roasted Potatoes
- Assorted Danishes or Muffins

Choice 2

- Assorted Juice
- Eggs Benny
- Herb Roasted Potatoes
- Croissants with Jams, Honey, and Sweet Butter

Choice 3

- Assorted Juice
- Fried Eggs on Corn Beef Hash
- Herb Roasted Potatoes
- Bagels with Cream Cheese, Jams, Honey, and Sweet Butter

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BREAKS

Coffee and Meeting Breaks

Enhance meetings with items below or choose from the a la carte list. Prices are per Person.

Healthy Choice

Per person \$16

Sliced seasonal fruit (GF, DF, V)
Banana loaf (G, D)
Assorted yogurt (GF, D)
Canterbury coffee, decaf coffee & assortment of teas

Decadent

Per person \$18

Sliced seasonal fruit (GF, DF, V)
Chocolate croissants (G, D)
banana chocolate loaf (GF, D)
Canterbury coffee, decaf coffee & assortment of teas

Comfort

Per person \$18

Warm freshly baked cookies (G, D)
Assorted cupcakes (G, D)
Milk & chocolate milk (GF, D)
Canterbury coffee, decaf coffee & assortment of teas

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Coffee and Meeting Breaks

Enhance meetings with items below or choose from the a la carte list. Prices are per Person.

Breaks À La Carte

- Banana Bread 4
- Mini Croissant 3
- Pain Au Chocolate 5
- Assorted Muffins 4
- House Baked Mini Danishes 4
- Assorted Bagels with Cream Cheese 5
- Assorted Baked Cookies 3
- Whole Fresh Fruit 3
- Vegan Seed Hemp Hearts Bar 7
- Vegan Almond Energy Bar 7
- Gluten-free Chocolate Cookie 7
- Yogurt parfait with crunchy granola, seasonal berries 7
- Seasonal fruit skewers, honey yogurt dip 6
- Sliced seasonal fruit 6
- Chocolate covered strawberries 5
- Lemon loaf 4
- Trail mix 4
- Fresh vegetable platter with buttermilk ranch dip 6
- Assorted mini cupcakes 3
- Assorted chocolate bars 5
- Assorted individual bags of chips 3
- Assorted ice cream and fruit sorbet bars 6

BEVERAGES

- FRESHLY BREWED CANTERBURY REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEAS AND CONDIMENTS
\$8 Per Person
- SELECTION OF PEPSI® REGULAR AND DIET SOFT DRINKS
\$5 Each (On Consumption)
- BOTTLED STILL WATER
\$8 Each (On Consumption)
- BOTTLED 100% JUICES
\$5 Each (On Consumption)
- Apple, orange, grapefruit and cranberry juices
- BOTTLED SPARKLING WATER
\$8 Each (On Consumption)
- RED BULL® REGULAR AND SUGAR-FREE ENERGY DRINK
\$7 Each (On Consumption)
- SWEETENED OR UNSWEETENED ICED TEA WITH LEMON SLICES
\$45 Per Pitcher
- 100% HOMESTYLE JUICES
\$45 Per Pitcher
- 100% homestyle apple, orange, grapefruit and cranberry juices
\$45 Per Pitcher
- REGULAR, CHOCOLATE OR LOW-FAT MILK
\$45 Per Pitcher
- NON-ALCOHOLIC FRUIT PUNCH WITH TROPICAL FRUITS AND STRAWBERRIES
\$55 Per Pitcher
- PITCHERS SERVE 8-10

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LUNCH

Boardroom Sandwich Lunch

Gluten free option for an added \$5 per person

Minimum 10 persons per order.

\$45 per person

Soups (Choose 1):

- Roasted Red Pepper and Tomato Soup- Basil Pesto And EVOO Croutons
- Baked Potato Soup- Sour Cream, Bacon Lardons and Chives
- Minestrone- the classic...

Salads (Choose 2):

- Classic Caesar- Shaved Parmesan, Herb Croutons, Lemon
- Organic Mixed Greens- Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette
- Potato Salad- Scallions, Tarragon Aioli
- Kale Salad- Roasted Apples, Candied Hazelnut, Feta, Honey Vinaigrette
- Grilled Seasonal Vegetables, Balsamic Dressing, Olives, Basil

Food (18% Gratuity, 3% Admin Fee + 5% GST), Alcohol (18% Gratuity, 3% Admin Fee, 5% GST & 10% Liquor Tax), AV Equipment (5% GST & 7% PST), Labour (5% GST), Room Rentals (18% Gratuity, 3% Admin Fee 5% GST), All pricing is per person unless noted otherwise. (GF) Gluten Free (V) Vegetarian (VE) Vegan

Sandwiches & Wraps (Choose 3):

*Selection subject to change based on seasonal availability

- Three Cheese- Provolone, Cheddar, Creamy Havarti and Sun-Dried Tomato, Mayonnaise on Multigrain Bread.
- Smoked Ham- Ham, Swiss Cheese, And Mustard Mayonnaise on a Cheesy Focaccia Bun
- Roasted Vegetable- Seasonal Vegetables, Swiss Cheese & Pesto Mayonnaise on Multigrain Bread.
- Roast Beef Portuguese- In House Roasted Beef, Jack Cheese, Tomatoes and Dijon Mayonnaise on Portuguese Bun.
- Italians Only- Ham, Capicola, Salami, Provolone, Sun Dried Tomato Mayonnaise on Homemade Focaccia.
- Chicken Pesto- Roasted Chicken, Provolone, Sun Dried Tomato, Spinach & Pesto On Homemade Focaccia.
- Roast Turkey- In House Roasted Turkey, Edam Cheese, Cranberry Relish, Grainsy Mustard Mayo on Homemade Cranberry Focaccia.
- Quinoa And Roasted Vegetable- Black Quinoa, White Quinoa, Roasted Veggies, Cilantro, Spicy Yogurt, Spinach, Feta, Tortilla.
- Chicken And Chorizo- Chicken Breast, Chorizo Sausage, Rice, Black Beans, Corn, Cilantro, Pepper Salsa Sour Cream Mayo Sauce, Cheddar Cheese and A Cheddar Tortilla.

Dessert:

- Seasonal Fresh Fruit
- House Baked Cookies
- Assorted Cakes and Tortes

Lunch BUFFET Feast \$69 Per Person

Soup (Choose 1)

- Roasted Red Pepper and Tomato Soup- Basil Pesto and EVOO Croutons
- Potato And Leek Soup- Sour Cream, Bacon Lardons and Chives
- Corn And Crab Chowder- Corn Nuts and Parsley

Salads (Choose 2)

- Classic Caesar- Shaved Parmesan, Herb Croutons, Lemon
- Organic Mixed Greens- Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette
- Potato Salad- Scallions, Tarragon Aioli
- Kale Salad- Roasted Apples, Candied Hazelnut, Feta, Honey Vinaigrette
- Grilled Seasonal Vegetables- Balsamic Dressing, Olives, Basil

Entrees (Choose 3)

- Chicken Cacciatore- Penne, Mushroom, Olive, Oregano and Chili
- Red Wine Braised Beef Short Ribs- Red Current Jus
- Buttermilk Fried Chicken- Bourbon Honey
- Herb Marinated BC Sockeye Salmon Filet- Grilled Artichokes, Dill Horseradish Sauce
- Curried Chickpea Masala- Mint Raita and Crispy Cauliflower
- Mediterranean Pappardelle- Artichokes, Olives, Confit Garlic, Basil, Olive Oil
- Beef Tenderloin- Green Peppercorn Jus (Substitute + \$7)

Sides (Choose 2)

- Glazed Baby Carrots- Yogurt, Mint and Spices
- Roasted Seasonal Vegetables- Brown Butter, Capers, Pine Nuts and Lemon
- Grilled Broccolini □ Garlic Parmesan Crumb
- Jasmine Rice
- Buttermilk Mashed Potatoes

Desserts

- Seasonal Fresh Fruit
- Assorted Cakes and Tortes

CHILLED PLATED LUNCH

All lunch tables include freshly brewed Canterbury regular and decaffeinated coffee, assorted teas and condiments.

COBB SALAD (GF)

\$30 Per Person

- Butter lettuce bouquet, grilled chicken breast seasoned with lemon and cracked black pepper, vine-ripened tomatoes, avocado, crisp bacon, free-range egg, crumbled Roquefort cheese and shaved chicory with red wine dressing.
- Warm fruit cobbler

NICOISE SALAD (GF)

\$30 Per Person

- Grilled steelhead salmon fillet, oven-dried cherry tomatoes, green bean and olive salad, boiled fingerling potatoes, garnished with white anchovy and egg mimosa with lemon-chive dressing Seasonal fruit tart.
- Sweet European pastr

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A Visit to India LUNCH BUFFET

Per person \$38

Naan bread
Fresh garden greens with herb vinaigrette
Roasted cauliflower salad (GF, DF)
Vegetarian samosa with mango chutney (G,D)
Butter chicken (GF, D)
Chick pea curry (GF, DF, V)
Steamed jasmine rice (GF, DF)
Sliced seasonal fruit (GF, DF, V)
Canterbury coffee, decaf coffee & assorted teas

A Visit to Asia LUNCH BUFFET

Per person \$38

Miso soup, tofu & scallions (GF,DF, V)
Fresh garden greens with Asian dressing (G)
Asian slaw with Napa cabbage, daikon radish & carrots (G, D)
Baked snapper with Tom Yum sauce (GF, DF)
Vegetarian spring rolls with sweet plum sauce (G)
Vegetable chow mein (G, D)
Scented steamed jasmine rice (GF, DF)
Matcha cake (G, D)
Canterbury coffee, decaf coffee & assorted teas

Boxed 'Lunch to Go'

All Grab and Go boxed sandwich lunches are provided in appropriate individual take away containers. Prices per person.
Minimum 15 guests. Guarantees below 15 add \$5 per person.

Roast Chicken Per person \$25

Sliced smoked chicken with leaf lettuce and cranberry aioli served on a sandwich Potato salad Whole fresh fruit Jumbo cookie Bottled water Individual condiments.

Roast Beef Per person \$26

Thinly sliced Angus roast beef with leaf lettuce and wasabi aioli served on a sandwich Potato salad Whole fresh fruit Jumbo cookie Bottled water Individual condiments.

Black Forest Ham Per person \$25

Black forest ham with honey mustard aioli, Canadian cheddar cheese and leaf lettuce served on a sandwich Potato salad Whole fresh fruit Jumbo cookie Bottled water Individual condiments

Vegetarian Per person \$25

Grilled vegetables marinated with pesto, lettuce and tomato served on a sandwich Potato salad Whole fresh fruit Jumbo cookie Bottled water Individual condiments.

HOT PLATED

Lunch / Dinner \$79 Per Person

Includes freshly baked bread, butter, regular and decaffeinated coffee, teas and herbal infusions.
Design a three-course lunch or dinner menu for your group.
Listed price includes three (3) pre-selected entrées and one (1) pre-selected soup or salad and one (1) dessert.
Minimum 20 persons or more.
Add Extra Salad / Soup Course (\$12 per person)
Add Cheese Course (\$15 per person)
Add Extra Dessert (\$10 per person)

Appetizers (Choose 1)

- Classic Caesar- Shaved Parmesan, Herb Croutons, Lemon
- Organic Mixed Greens- Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette
- Roasted Red Pepper and Tomato Soup- Basil Pesto and EVOO Croutons
- Potato And Leek Soup- Sour Cream, Bacon Lardons and Chives
- Kale Salad- Roasted Apples, Candied Hazelnuts, Feta and Honey Vinaigrette

Entrees (Choose 3)

- Curried Chickpeas- Jasmine Rice, Mint Raita and Crispy Cauliflower
- Cheese Ravioli- Butternut Squash Cream, Brown Butter, Sage and Pine Nuts
- Beef Short Rib- Buttermilk Mash Potatoes, Kale, Red Currant Jus
- Herb Marinated BC Sockeye Salmon Filet- Grilled Artichokes, Nugget Potatoes, Dill Horseradish Sauce
- Grilled AAA 6 Oz Beef Tenderloin- Buttermilk Mash Potatoes, Roasted Carrots, Green Peppercorn Jus (+ \$10)
- Mediterranean Pappardelle- Artichokes, Olives, Confit Garlic, Basil, Olive Oil
- Roast Chicken Breast- Buttermilk Mashed Potatoes, Kale, TomatoVierge Sauce

Desserts (Choose 1)

- Chocolate Fondant, Vanilla Gelato, Pecan Praline
- Mini New York Cheesecake, Berry Compote
- Almond Torte, Poached Pear, Chantilly
- Seasonal Sorbet, Fresh Fruit

DINNER

'The Basic' Dinner BUFFET

Select Three Entrees \$65 per person.

Select Two Entrees \$60 per person.

Freshly baked rolls & butter
Fresh garden greens with a variety of house dressings
Italiano vegetable antipasto platter (G, D)
Selection of market fresh vegetables (GF, DF)
Chef's choice of rice or potato

Entrées

Choose two (\$60) or three entrées (\$65) to include:

Roast Chicken
Thyme roasted chicken breast, honey Dijon cream sauce (GF, D)
Chicken Breast Cacciadore Style- Plum tomatoes, sweet peppers, mushrooms and onions, chicken stock, fresh basil (GF, DF)
Pork Loin- Roasted pork loin, stone fruit compote, red wine jus (GF, DF)
Lamb Ragout- New Zealand lamb braised in a rich stock with carrots, celery, onions and mushrooms (GF, DF)
Beef Bourguignon- Braised beef with carrots, pearl onions, red wine sauce (G, D)
Roast Top Sirloin- Sliced Angus beef roast with natural pan jus served with hot mustard and horseradish (GF, DF)
Rockfish Mediterranean Style- White wine, olive oil, tomatoes, lemon juice, Kalamata olives, fresh herbs (GF, DF)
Wild Salmon- With braised leeks & fennel, dill lemon butter sauce (GF, D)

Desserts

Selection of Cheesecake, chocolate decadence cake, tortes, and mini pastries

Canterbury coffee, decaffeinated coffee and assortment of teas.

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Dinner BUFFET Feast \$79 per person

Freshly baked rolls & butter

Salads (Choose 3)

- Classic Caesar- Shaved Parmesan, Herb Croutons, Lemon
- Organic Mixed Greens- Gem Tomatoes, Cucumber, Lemon Poppysseed Vinaigrette
- Potato Salad- Scallions, Tarragon Aioli
- Kale Salad- Roasted Apples, Candied Hazelnut, Feta, Honey Vinaigrette
- Grilled Seasonal Vegetables- Balsamic Dressing, Olives, Basil

Entrees (Choose 3)

- Chicken Cacciatore- Penne, Mushroom, Olive, Oregano and Chili
- Buttermilk Fried Chicken, Bourbon honey
- Red Wine Braised Beef Short Ribs- Red Current Jus
- Herb Marinated BC Sockeye Salmon Filet- Grilled Artichokes, Dill Horseradish Sauce
- Curried Chickpeas- Mint Raita and Crispy Cauliflower
- Cheese Ravioli- Butternut Squash Cream, Brown Butter, Sage and Pine Nuts
- Mediterranean Pappardelle Pasta- Artichokes, Olives, Confit Garlic, Basil, Olive Oil
- Beef Tenderloin- Green Peppercorn Jus (Substitute + \$7)

Platters (Choose 1)

- Local Charcuterie and Deli Board- Assorted Pickles, Marinated Olives, Olive Oil Crostini
- Grilled Flatbread- Vegetable Crudités, Assorted Dips
- Smoked Sockeye Salmon- Crème Fraiche, Red Onion, Dill
- Local Seafood Platter- Served with Traditional Accoutrement (Add On + \$25 pp)

Sides (Choose 3)

- Glazed Baby Carrots- Yogurt, Mint and Spices
- Roasted Seasonal Vegetables- Brown Butter, Capers, Pine Nuts and Lemon
- Grilled Broccolini- Garlic Parmesan Crumb
- Jasmine Rice
- Roasted Nugget Potatoes- Caramelized Onions and Herbs
- Buttermilk Mashed Potatoes

Dessert (Choose 3)

- Seasonal Fresh Fruit, Assorted Cakes and Tortes
 - Tiramisu
 - Limoncello Raspberry Cake
 - Apple Strudel
 - Chocolate Fondant Cake
 - Carrot Walnut Cake
 - Almond Torte
- Canterbury coffee, decaffeinated coffee and assortment of teas.

MEDITERRANEAN FAMILY STYLE FEAST

\$89 per person

FIRST COURSE

served family style
RAW BAR PLATTER
fresh oysters / pickled octopus / salmon tartar
MEDITERRANEAN SPREADS
melitzana / tzatziki / tarama / hummus
LAMB MEATBALLS
roasted red pepper sauce / sesame glazed meatballs
whipped goat cheese
ADD FLAMING SAGANAKI- kefalograviera / lemon \$5 per person.

MAIN COURSE

served family style.
ROASTED WHOLE CHICKEN cooked in the Forno with fresh herbs.
FORNO ROASTED WHOLE LEG OF LAMB- marinated with oregano and lemon
ADD GRILLED WHOLE FISH- cooked on the grill with fresh herbs \$20 per person
'HYDRA SIGNATURE' POTATOES
GRILLED VEGETABLES
GREEK SALAD- traditional salad / vine-ripened tomatoes / feta

DESSERT

PASTRY CHEF'S SEASONAL FRESH SELECTION

Rooftop Patio BBQ Feast \$85 per person

Available May – September. Minimum 20 people.

Tent available for \$\$

Entrees (Choose 4)

- Angus Beef Burger
- Fraser Valley Chicken Breast
- Smokies
- BBQ Pork Ribs
- Beef Tenderloin Souvlaki
- Chicken Souvlaki
- Miso Glazed Pacific Wild Salmon
- Chili and Lime Marinated Halloumi Cheese
- Beyond Burger
- Beyond Bratwurst
- Tamari Marinated Portobello Mushroom Steak

BBQ Add Ons

- Corn On the Cob (Seasonal), Chipotle Butter +\$7 pp
- Mushroom and Vegetable Kebabs, Green Goddess Dressing +\$8 pp
- Prawn Skewers, Old Bay, Lime +\$12 pp
- Rosemary Marinated Lamb Popsicles +\$17 pp
- Grilled Broccolini, Citrus Vinaigrette +\$9 pp

BBQ Menu Includes

- Organic Mixed Greens- Gem Tomatoes, Cucumber, Lemon Poppyseed Vinaigrette
- Potato Salad, Scallions, Tarragon Aioli
- Mediterranean Pasta Salad- Artichokes, Olives, Confit Garlic, Basil, Olive Oil
- Grilled Seasonal Vegetables- Balsamic Dressing, Olives, Basil
- Fully Loaded Baked Potato- Sour Cream, Bacon, Green Onions, Cheddar
- Burger / Hot Dog Buns- Traditional Accompaniments
- Seasonal Fresh Cut Fruit
- Assorted Cakes and Tortes

CHILDREN'S PLATED MENU

\$25 Per Child

(Available for children 12 and under)

Choice of 100% orange juice, apple juice, milk or soda pop

Choice of one entree and one dessert from below (must be the same selection for all children)

ENTRÉE

(All entrees include a choice of French fries or green salad. Must be the same selection for all)

100% all-beef burger

Breaded chicken breast strips.

Grilled cheddar cheese sandwich

Baked creamy macaroni and cheese.

Spaghetti and meatballs

Grilled chicken Caesar wrap

DESSERT

- Vanilla ice cream with whipped cream
- Fruit sorbet trio
- Chocolate chip cookies
- Fresh seasonal fruit plate

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RECEPTIONS

Travel Across Canada \$120 per person

Minimum 25 persons. This menu includes Organic Mixed Greens, Potato Salad and Local Seasonal Grilled Vegetables.

British Columbia

Miso Glazed Sockeye Salmon, Sesame, Scallions, Pea shoots.

Alberta

Red Wine Braised Beef Short Ribs, Red Current Jus

Saskatchewan

Seasonal Baked Fruit Pies and Butter Tarts Served with Vanilla Ice Cream

Manitoba

Cheddar Cheese Pierogies, Sour Cream, Double Smoked Bacon, Chives

Ontario

Beaver Tails, Nutella, Cinnamon Sugar, Maple Syrup, Caramel Sauce, Vanilla Chantilly, Assorted Toppings

Quebec

Build Your Own Poutine. French Fries, Beef Gravy, Cheese Curds, Green Onion, Sour Cream, Shaved Pastrami, Double Smoked Bacon, Pulled Pork (Vegetarian Gravy Available Upon Request)

Maritimes

Seafood Platter, Traditional Accoutrements

Add On

• Canadian Cheese Platter with Rainforest Crisps, + 15 pp Seasonal Preserves, Candied Walnuts, Figs and Olives

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Reception by Design

This menu includes regular and decaffeinated coffee, teas and herbal infusions. Minimum 25 persons, maximum 100 persons. Please speak to your Catering Planner for room capacity restrictions and time allowances for this menu.

Canapes (price per dozen)

Cold Canapes

- Belgium Endive, Romesco Sauce, Toasted Almonds 39 / dz
- Burrata, Tomato Jam, Basil, Olive Oil Crostini 52 / dz
- Sesame Crusted Albacore Tuna, Seaweed, Pickled Cucumber, Crispy Rice 59 / dz
- Smoked Salmon, Blini, Cream Cheese, Salmon Roe, Dill 62 / dz

Hot Canapes

- House Made Crab Cakes, Smoked Pepper Aioli 59 / dz
- Mushroom Arancini, Grana Padano, Garlic Aioli 44 / dz
- Grilled Chicken Skewer, Ginger Scallion Vinaigrette, Cashews 54 / dz
- Prawn Tempura, Siracha mayo, Scallions 62 / dz
- Mini Quiche Lorraine (Caramelized Onion, Bacon and Gruyere Cheese) 52 / dz
- Chickpea Falafel, Roasted Eggplant, Cucumber, Mint 48 / dz
- Grilled Bacon Wrapped Dates 45 / dz

Display Platters

Platters	10 ppl	25 ppl	50 pp
• Cheese Platter Selection Of Domestic and Imported Cheeses, Rainforest Crisps, Seasonal Preserves, Candied Walnuts, Figs and Olives	125	275	500
• Grilled Flat Bread with Vegetable Crudities Selection Of Seasonal Vegetables, Assorted Dips	75	160	300
• Fresh Seasonal Fruit Platter	75	160	300
• Local Charcuterie and Deli Board Served With Assorted Pickles, Mustards, Olive Oil Crostini, Grapes, Dried Apricots	150	325	575
• Charcuterie And Cheese Platter	170	360	625
• Smoked And Candied Salmon	150	325	575
• Local Seafood Platter Smoked And Candied Salmon, Prawn Cocktail, Chilled Shellfish, Tuna Poke Served with Traditional Accoutrements	500	1125	2200

Reception Menu \$89

Minimum 25 persons. Includes freshly baked bread, butter, freshly brewed regular and decaffeinated coffee, teas and herbal infusions.

Canapes

- Belgium Endive- Romesco Sauce, Toasted Almonds
- Burrata- Tomato Jam, Basil, Olive Oil Crostini
- Sesame Crusted Albacore Tuna- Seaweed, Pickled Cucumber, Crispy Rice
- Mushroom Arancini- Grana Padano, Garlic Aioli
- Chickpea Falafel- Roasted Eggplant, Cucumber, Mint (VEGAN)
- Grilled Bacon Wrapped Dates
- House Made Crab Cakes- Smoked Pepper Aioli
- Grilled Chicken Skewer- Ginger Scallion Vinaigrette, Cashews
- Smoked Salmon- Blini, Cream Cheese, Salmon Roe, Dill

Platters

- Local Seafood Platter- Smoked And Candied Salmon, Pacific Oysters, Crab Legs, Prawn Cocktail, Chilled Shellfish, Tuna Poke Served with Traditional Accoutrements
- Charcuterie and Cheese Platter Stations
- Roasted AAA Beef Striploin, Yorkshire Pudding, Horseradish Sauce, Mustards, Green Peppercorn Jus
- Roasted Fraser Valley Pork Belly, Crackling, Steamed Buns, Pickled Cucumber, Hoisin, Ginger Scallion Vinaigrette

Salads

- Classic Caesar- Shaved Parmesan, Herb Croutons, Lemon
- Potato Salad- Scallions, Tarragon Aioli
- Kale Salad- Roasted Apples, Candied Hazelnut, Feta, Honey Vinaigrette
- Grilled Seasonal Vegetables, Balsamic Dressing, Olives, Basil

Dessert

- Assorted Cakes and Tortes
- Chocolate Fondue
- Seasonal Fruit, Vanilla Cream Puffs, Chocolate Brownies

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RECEPTION/BUFFET ENHANCEMENTS

SEAFOOD (GF)

(Based on six pieces per person)

Poached jumbo prawns, steamed Dungeness crab, BC honey mussels, scallop ceviche shooters, Pacific albacore tuna poke and fresh-shucked Vancouver Island oysters with spicy xo cocktail sauce, local raspberry vinegar and shallot mignonette, tabasco.

\$34 Per Person

SOCKEYE SALMON (GF)

Cedar plank displayed smoked Pacific wild salmon, capers, sweet red onion, lemon dill cream cheese, crisp bagel chips and toasted rye (G)

\$22 Per Person

SUSHI (GF, G)

(Based on five pieces per person)

Hand-made nigiri and maki sushi with pickled ginger, wasabi, light soy sauce, steamed edamame.

\$25 Per Person

CHARCUTERIE

Prosciutto, spicy capicola, calabrese and genoa salami, merguez sausage, provolone and smoked gouda cheese, house-made pickles, assorted olives and mustards, freshly baked bread sticks, focaccia and baguettes

\$15 Per Person

VEGETABLE ANTIPASTO (GF, VE)

Grilled asparagus, eggplant, zucchini, sweet bell peppers, carrots, portabella mushrooms, chef's selection of olives and marinated artichokes

\$12 Per Person

CRUDITÉS (GF, V)

Array of local small farm vegetables, creamy Roquefort dip, roasted garlic hummus dip, red pepper feta cheese dip.

\$8 Per Person

SLICED SEASONAL FRUITS

\$8 Per Person

ACTION STATIONS

Action stations include a Chef and must be a minimum of 50 guests otherwise a \$200 service charge will apply. Action stations are not intended as a stand-alone meal. Any action station can be added to any menu for all periods.

POUTINE (GF)

\$20 Per Person

Thick cut fries, truffled beef jus, chunky marinara sauce, slow-cooked Texas pulled pork, buttermilk fried boneless chicken, cheese curds, bacon bits, crumbled gorgonzola cheese, lemon herbioli, jalapeno slices, diced sweet bell pepper, scallion, sour cream

STIR-FRY

\$20 Per Person

Wok-fried prawns, ginger and soy marinated chicken breast, roasted BBQ pork, shitake mushroom, baby Bok choy and corn, sweet bell pepper, bamboo shoots, water chestnuts and crispy chow Mein noodles.

RISOTTO (GF, V)

\$20 Per Person

Seasonal mixed mushrooms, spring peas, roasted butternut squash, grana padano cheese, freshly shaved burgundy truffles, fine herbs, whipped cream.

CARVING STATIONS

Carving stations include a chef and must be a minimum of 50 guests otherwise a \$200 service charge will apply. Carving stations are not intended as a stand-alone meal. Any carving station can be added to any menu for all periods.

STRIPLOIN (GF)

\$32 Per Person

Slow roasted BBQ dry rubbed AAA Alberta beef, au jus, horseradish, Dijon and grainy mustards, fresh-baked mini brioche buns

TURKEY (GF)

\$25 Per Person

Herbed focaccia stuffing with mushrooms, sage and fennel sausage (g), orange cranberry relish and turkey pan jus, freshlybaked rolls.

HAM (GF)

\$25 Per Person

Maple brown sugar glazed bone-in country ham, apricotmustard relish and mini-Brioche rolls

LAMB (GF)

\$30 Per Person

Roasted leg of lamb stuffed with fresh rosemary and garlic served with minted pan jus and olive oil grilled flatbread

SALMON

\$28 Per Person

Fresh steelhead salmon baked in buttery puff pastry, layered with baby spinach, sauteed white button mushrooms and fine herbs, shrimp bisque sauce.



BAR

HOST BAR

The Host pays for all the beverages consumed. Prices do not include 5% GST, 10% Liquor Tax and 21% Service Charge. Bartender: \$30/hr (min of 4 hrs) will apply if \$500 net revenue is not met per bar

HOUSE RED OR WHITE WINE

\$10 Per Glass
Red or White - VQA

FEATURED HOUSE WINE

\$11 Per Glass

DOMESTIC BEER

\$8 Each
Molson Canadian, Coors Light

PREMIUM SPIRITS

\$9 Each
Absolut Vodka, Beefeater Gin, Bacardi White Rum, Canadian Club Rye, Jack Daniels Bourbon, Ballantine's Scotch, Lamb's Dark Rum, Sauza Tequila, Nollie Pratt Vermouth and Cinzano

SPECIALITY AND IMPORT BEER

\$11 Each
Heineken, Corona, Red Truck Lager, IPA, and Amber Ale

DELUXE SPIRITS

\$11 Each
Bombay Sapphire Gin, Tito's Vodka, Crown Royal Rye, Jonny Walker Scotch, Glenfiddich Scotch

MARTINIS

\$15 Each 2oz

COOLERS

\$9 Each
Smirnoff Ice, Strongbow Ciders

Food (18% Gratuity, 3% Admin Fee + 5% GST), Alcohol (18% Gratuity, 3% Admin Fee, 5% GST & 10% Liquor Tax), AV Equipment (5% GST & 7% PST), Labour (5% GST), Room Rentals (18% Gratuity, 3% Admin Fee 5% GST), All pricing is per person unless noted otherwise. (GF) Gluten Free (V) Vegetarian (VE) Vegan

DELUXE LIQUEURS

\$13 Each

Kahlua, Baileys, Frangelico, Amaretto, Taylor Fladgate Port, Bols Blue and Melon Liqueurs, Sour Puss Apple and Raspberry, Triple Sec, Grand Marnier, Courvoisier Cognac, Malibu

NON-ALCOHOLIC BEVERAGES

\$7 Each

Selection of Pepsi® regular and diet soft drinks
Bottled 100% Juices (Apple, Orange, Grapefruit and Cranberry)
Sparkling Mineral Water Still Water
Non-Alcoholic Beer

CASH BAR

The guest pays for own beverages. Debit and Credit Card only. If you would like to have hard cash available, please speak to your Event Manager. Prices include 5% GST, 10% liquor tax and 21% service charge. Bartender: \$30/hr. (min. 4 hrs.) will apply if \$500 net revenue is not met per bar. Cashier: \$30/hr. (min 4 hrs.). Hotel will staff one cashier per 100 guests.

HOUSE RED OR WHITE WINE

\$11 Per Glass
Red or White - VQA

FEATURED HOUSE WINE

\$13 Per Glass

DOMESTIC BEER

\$11 Each
Molson Canadian, Coors Light

PREMIUM SPIRITS

\$11 Each
Iceberg Vodka, Bombay Gin, Bacardi White Rum, Canadian Club Rye, Jack Daniels Bourbon, Ballantine's Scotch, Lamb's Dark Rum, Cazadores Tequila, Nolly Pratt Vermouth and Cinzano

SPECIALITY AND IMPORT BEER

\$11 Each

Heineken, Corona, Red Truck Lager, IPA, and Amber Ale

DELUXE SPIRITS

\$12 Each

Bombay Sapphire Gin, Tito's Vodka, Crown Royal Rye, Jonny Walker Scotch, Glenfiddich Scotch

MARTINIS

\$16 Each 2oz

COOLERS

\$11 Each

Smirnoff Ice, Strongbow Ciders

DELUXE LIQUEURS

\$13 Each

Kahlua, Carolan's, Frangelico, Amaretto, Taylor Fladgate Port, Bols Blue and Melon Liqueurs, Sour Puss Apple and Raspberry, Triple Sec, Grand Marnier, Courvoisier Cognac, Malibu

NON-ALCOHOLIC BEVERAGES

\$7.5 Each

Selection of Pepsi® regular and diet soft drinks
Bottled 100% Juices (Apple, Orange, Grapefruit and Cranberry)
Sparkling Mineral Water Still Water
Non-Alcoholic Beer

Food (18% Gratuity, 3% Admin Fee + 5% GST), Alcohol (18% Gratuity, 3% Admin Fee, 5% GST & 10% Liquor Tax), AV Equipment (5% GST & 7% PST), Labour (5% GST), Room Rentals (18% Gratuity, 3% Admin Fee 5% GST), All pricing is per person unless noted otherwise. (GF) Gluten Free (V) Vegetarian (VE) Vegan



WINE

Whites

ROTATING VQA WHITE BLEND BC	40
AVELADA VINO VERDE Portugal 2020	48
LAURENT MIQUEL Sauvignon Blanc Blend Languedoc, France 2019	50
POPLAR GROVE Pinot Gris Okanagan Valley, BC 2021	65
LOUIS LATOUR 'ARDECHE' Chardonnay Burgundy, France 2018	85

Red

ROTATING VQA RED BLEND BC	40
LAURENT MIQUEL Syrah Blend Languedoc, France 2020	48
MELINI Sangiovese Tuscany, Italy 2019	50
DOMAINE LAROCHE Pinot Noir Languedoc, France 2020	65
CARMEN 'GRAN RESERVA' Cabernet Sauvignon Maipo, Chile 2020	70

Rose

LAURENT MIQUEL Syrah, Cinsault Languedoc, France 2020	50
CABERT VILLA MARCHESI Cabernet Sauvignon, Merlot Veneto, Italy 2019	48

Sparkling

CABERT VILLA MARCHESI Cabernet Sauvignon, Merlot Veneto, Italy 2019	50
BILLECART-SALMON Brut Reserve Champagne, France N/V	165


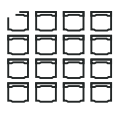
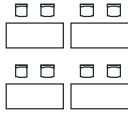
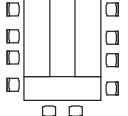
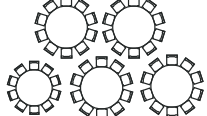
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ROOM CAPACITY & AUDIO VISUAL

Large Rooms Rates & Capacities <i>Cystin setup may be subject to an additional charge</i>						
	Items include	Reception	Theatre	Classroom	U-shape	Rounds of 10
Grand Ballroom \$5,000.00 6670 sq. ft.	• (4x) riser • Mic/podium	600	600	400	115	600
Grand b /Grand C \$5,000.00 6670 sq. ft.	• (2x) riser • Mic/podium	225	225	100	40	180
Grand A \$1,500.00 2020 sq. ft.	• (2x) riser • Mic/podium	225	200	100	35	144
Westminister \$1,100.00 2516 sq. ft.	• (2x) riser • Mic/podium	300	300	120	60	180
1/2 Westminister \$550.00 1258 sq. ft.	• (1x) riser • Mic/podium	150	150	60	35	80
Fraser \$550.00 1350 sq. ft.	• (2x) riser • Mic/podium	150	150	64	50	50
1/2 Fraser \$300.00 687.5 sq. ft.	• (1x) riser • Mic/podium	60	65	28	21	50
Skyview \$550.00 1200 sq. ft.	• (2x) riser • Mic/podium	100	100	58	28	70
Tivoli's \$550.00 1598 sq. ft.	• (2x) riser • Mic/podium	N/A	N/A	N/A	N/A	80

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Small Rooms Rates & Capacities						
	Items include	Receotion	Theatre	Classroom	U-shape	Rounds of 10
						
Ex. Boardroom \$400.00 729 sq. ft.	• (1x) riser	60	50	32	25	50
Boardroom A \$5,000.00 594 sq. ft.	N/A	35	35	24	16	40
Boardroom B \$1,500.00 364.5 sq. ft.	N/A	N/A	N/A	N/A	Boardroom 12	N/A
Boardroom C \$1,100.00 364.5 sq. ft.	N/A	N/A	N/A	N/A	Boardroom 12	N/A
Concord \$550.00 475 sq. ft.	N/A	150	150	60	35	80

Extras

- Dancefloor
 - up to 15' x 12' \$300
 - up to 18' x 15' \$500
- TV Screen \$100
- Room flip during the function \$300
- Last minute change after floor plan approved \$150
- Flip chart \$40
- Extra Riser \$50

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RENTAL PRICE LIST Effective April 1st 2023		
Description		Daily Rate
COMPUTER PROJECTION		
LCD projector 3200 lumens	Data/video projector c/w 34" draped cart HDMI, VGA cables	\$300.00
LCD projector 4500 lumens	Data/video projector c/w 34" draped cart HDMI, VGA cables	450.00
LCD projector 8000 lumens	Data/video projector c/w 34" draped cart HDMI, VGA cables	650.00
Monitors		
22" Flat screen computer monitor	Computer monitor with table stand	125.00
32" Flat screen TV	Smart TV monitor with table stand	150.00
40" Flat screen TV	Smart TV monitor with table stand	300.00
55" Flat screen TV #	Smart TV monitor with table stand	450.00
65" Flat screen TV #	Smart TV monitor with table stand	550.00
75" Flat screen TV #	Smart TV monitor with table stand	750.00
Floor stand for monitor #	5' high stand for monitor	100.00
Computer Display Accessories		
Roland Video Switcher	V-1HD 4 input HDMI video switcher	275.00
Roland Video Switcher	V-1SDI 4 input SDI video switcher	275.00
Blackmagic Design ATEM	Mini Pro Live Stream 4 input HDMI switcher	275.00
DSAN Perfect Cue	Power Point remote control with laser pointer for large rooms	95.00
Logitech Presenter R400	Power Point remote control with laser pointer	45.00
Logitech Presenter R800	Power Point remote control with laser pointer and timer	65.00
HDMI Amplifier	1 in 4 out HDMI amplifier for connecting multiple displays	85.00
HD-SDI Amplifier	1 in 4 out HD-SDI amplifier	85.00
Cat 5 HDMI distribution #	1 in 5 out with cables	150.00
Projection Projector Packages		
Meeting Room Package	6' or 8' tripod screen, 3200 lumen projector, draped cart, extension cable and power bar	350.00
Ballroom Package	10' x 10' post and cradle screen, 4500 lumen projector, draped cart, extension cable and power bar	450.00
# Delivery / Setup extra		
Other Services Offered: Staging - Video-conferencing - Teleconferencing - Lighting - Webcasting - Simultaneous Interpretation		
Technical Service: 6am – 6pm, \$75.00 Hr. (up to 8 hours , after 8 hours overtime) All other times \$112.50 Hr.		



FOCUS AUDIO VISUAL
1590 Rand Avenue
Vancouver, B.C. V6P 3G2
Tel: (604) 872-4434
E-mail: info@focus-av.com

Description	Daily Rate
AUDIO EQUIPMENT	
CD player	Single disc play \$ 65.00
Digital Audio recorder	Tascam DR-40X digital audio recorder 125.00
Wireless microphone	Handheld or lavalier (clip-on) wireless microphone – UHF 150.00
Wireless microphone	Headset wireless microphone 175.00
Conference microphone controller	Controller for conference microphone system 150.00
Conference microphone	Digital conference microphone with on/off, red LED 35.00
Wired microphone	Floor, table, boom or handheld wired microphone 40.00
4-channel audio mixer	For use with up to 4 microphones 50.00
8-channel audio mixer	For use with up to 8 microphones 85.00
12-channel audio mixer	For use with up to 12 microphones 125.00
24 Channel Digital mixer	24 Channel digital audio mixer 200.00
Powered speaker	EV ZLX12 – P powered speaker with stand 85.00
Monitor speaker	Powered stage monitor speaker 65.00
Podium/lectern	Podium Pro Complete with light, mic, gooseneck 200.00
Media Feed	16 Output media/press feed 150.00
Computer Speakers	25 watt 3 speaker system 45.00
Direct Input Box (D.I.Box)	Laptop/tablet or phone interface 1/8" inch mini connection 25.00
PROJECTION SCREENS	
6 foot tripod screen (70" X 70")	Matte white, front projection 70.00
8 foot tripod screen (96" X 96")	Matte white, front projection 90.00
Dress kit	Black dress kit for tripod screens 60.00
10' X 10' post & cradle screen	Matte white, front projection 120.00
12' X 12' post & cradle screen	Matte white, front projection 140.00
4' 11" x 8' 9" Fastfold screen #	Front or rear projection, with dress kit 250.00
13' 3" x 7' 5" Fastfold screen #	Front or rear projection, with dress kit 350.00
16' x 9' Fastfold screen #	Front or rear projection, with dress kit 450.00
Velour drape #	16' High, 10' wide, various colours 110.00
(# Setup charge applies)	
MEETING ROOM ACCESSORIES	
Flipchart	Complete with 25 sheets paper, black marker 40.00
Flipchart pad	Newsprint, 50 sheets (Purchase) 25.00
Flipchart pad	Bond paper, 50 sheets (Purchase) 30.00
Flipchart markers	4-color set (Purchase) 9.50
Whiteboard	4' X 3', with easel, marker 50.00
Whiteboard	4' X 6', with easel, marker 75.00
Easel	Aluminum, adjustable to 3 height selections 20.00
Conference telephone, analogue	With 3 built-in microphones 125.00
Conference telephone, digital	With 3 built-in microphones 150.00
Conference telephone, analogue	With 4 wireless pod microphones 200.00
Audio teleconferencing unit	To be connected to PA system, requires mixer and microphones 200.00

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EXECUTIVE
HOTELS & RESORTS