

MEETINGS & EVENTS

MENU



The Sutton Place Hotel

VANCOUVER

B O U L E V A R D

kitchen & oyster bar



BREAKFAST BUFFETS

BREAKFAST & BREAKS

priced per guest | minimum 15 guests per buffet | \$15 charge applied for each guest below the minimum
includes umbria medium roast filter coffee and premium teas from Vancouver based tealeaves co.

Continental

42

Sliced Fresh Fruit

V/GF

seasonal selection

Selection of Daily Baked Pastries and Croissants

Terra Breads Fruit and Nut Granola

natural yogurt, mixed berry compote

Selection of Cold Cereal

2% milk, oat milk

Chilled Fruit Juices

orange, grapefruit, apple

Healthy Start

48

Tropical Chia Pudding Parfait

V/GF

mango, pineapple, lime,
chia seeds, coconut milk

Build Your Own Yogurt Parfait

fruit and nut granola, yogurt,
fresh berries, mixed berry compote

Build Your Own Avocado Toast

smashed haas avocados, chilled 7-minute
cooked eggs, feta cheese, crispy chickpeas,
pickled vegetables, lime, greens,
everything seasoning

Sliced Fresh Fruit Platter

V/GF

seasonal selection

Chilled Fruit Juices

orange, grapefruit, apple

BREAKFAST BUFFETS

BREAKFAST & BREAKS

priced per guest | minimum 15 guests per buffet | \$15 charge applied for each guest below the minimum
includes umbria medium roast filter coffee and premium teas from Vancouver based tealeaves co.

Full Breakfast

50

Parfait Jar

organic yogurt, terra breads granola,
honey roasted nuts, toasted coconuts,
fresh berries, mixed berry compote

Selection of Daily Baked Pastries & Croissants

Sliced Fresh Fruit Platter

seasonal selection

Chilled Fruit Juices

orange, grapefruit, apple

V/GF

SELECT 1:

Scrambled Eggs

free-range eggs, chives

GF

Mexican Tofu Scramble

turmeric cashew cream,
heirloom corn, beans, salsa verde

V/GF

SELECT 2:

Roasted Vegetables

zucchini, peppers, herb oil

V/GF

Roasted Mushrooms

sherry vinegar gastrique

V/GF

Crispy Hashbrowns

V

Breakfast Potatoes

garlic butter, chives

SELECT 2:

Applewood Smoked Bacon

GF

Classic Breakfast Sausage

pork and apple, all spice

GF

Chicken Sausage

chicken and apple mince, spices

GF

BREAKFAST BUFFETS

BREAKFAST & BREAKS

priced per guest | minimum 15 guests per buffet | \$15 charge applied for each guest below the minimum
includes umbria medium roast filter coffee and premium teas from vancouver based tealeaves co.

Healthy Breakfast 55

Steel Cut Oatmeal Station

raw brown sugar, maple syrup,
dried fruit and nuts, 2% milk & oat milk

Terra Breads Fruit and Nut Granola

natural yogurt, mixed berry compote

Sliced Fresh Fruit Platter V/GF

seasonal selection

Maple Hill Farm Egg Frittata GF

pesto, spinach, sundried tomato,
roasted red pepper, aged cheddar

Crispy Potato Hash V

zucchini, peppers, herb oil

Chicken Sausage GF

chicken and apple mince, spices

ADD ON:

Classic Breakfast Sausage +10 GF

pork and apple, all spice

Applewood Smoked Bacon +10 GF

ADD ON:

Premium Beverage Station 9

charged based on consumption

clarity kombucha
LOOP juices & smoothies
edna's non-alc cocktails
still and sparkling water
regular & diet soft drinks

Juices Per Litre 35

orange juice
grapefruit juice
apple juice
cranberry juice

BREAKFAST BUFFETS

BREAKFAST & BREAKS

must be added to an existing breakfast buffet selection

priced per guest | minimum 15 guests per buffet | \$15 charge applied for each guest below the minimum

*chef attended stations are priced at \$50 per chef, per hour (two hour maximum, one chef per 75 guests)

Breakfast Buffet Enhancements

Build Your Own Avocado Toast	15		Omelet Station	21
smashed haas avocados, chilled 7-minute cooked eggs, crispy chickpeas, pickled vegetables, lime, greens, everything seasoning			free range eggs any style, applewood smoked bacon, ham, smoked salmon, onion, tomato, pepper, mushroom, spinach, caramelized onion scallion, aged cheddar *chef attended action station	
Belgian Liege Waffles	12		Breakfast Burrito	18
whipped maple cream, caramelized banana, fresh berries			flour tortilla, scrambled eggs, cheddar, herb potato hash, pickled red onion, salsa verde	
Mexican Tofu Scramble Bowl	12	V/GF	Blended Smoothies	12
turmeric cashew cream, sweet corn, beans, salsa verde			<i>priced per person, choice of 2</i>	
Maple Hill Farm Egg Frittata	12	GF	Power Greens	
pesto, spinach, sundried tomato, roasted red pepper, aged cheddar			spirulina, banana, greens, green apple	
Steel Cut Oatmeal Station	10		Tropical Mix	
raw brown sugar, maple syrup, dried fruits, 2% milk & oat milk			pineapple, banana, lime, coconut milk	
			Triple Berry	
			mixed berries, greek yogurt, chia seed, honey	

Beverages

Premium Beverage Station	9	Juices Per Litre	35
<i>charged based on consumption</i>		orange juice	
clarity kombucha		grapefruit juice	
LOOP juices & smoothies		apple juice	
edna's non-alc cocktails		cranberry juice	
still and sparkling water			
regular & diet soft drinks			

PLATED BREAKFAST

BREAKFAST & BREAKS

minimum 20 guests, priced per person

includes umbria medium roast filter coffee and premium teas from Vancouver based tealeaves co

The Sutton 55

FOR THE TABLE

Selection of Daily Baked Pastries & Croissants

Sliced Fresh Fruit Platter

seasonal selection

SELECT 1 PRINCIPAL PLATE

Traditional Eggs Benedict

Canadian back bacon, soft poached eggs, breakfast potatoes, blistered tomato, hollandaise

Maple Hill Farm Egg Frittata GF

pesto, spinach, sundried tomato, roasted red pepper, aged cheddar, mixed greens

Belgian Liege Waffles

whipped maple cream, caramelized banana, fresh berries

Breakfast Power Bowl V

mixed berries, yogurt, superfood granola, fresh cut fruit

BEVERAGES

Premium Beverage Station 9

charged based on consumption

clarity kombucha
LOOP juices & smoothies
edna's non-alc cocktails
still and sparkling water
regular & diet soft drinks

Juices Per Litre 35

orange juice
grapefruit juice
apple juice
cranberry juice

THEMED BREAKS

BREAKFAST & BREAKS

priced per guest | minimum 15 guests per buffet | \$15 charge applied for each guest below the minimum
includes umbria medium roast filter coffee and premium teas from Vancouver based tealeaves co.

Elixirs & Energy Bites 30

LOOP ginger + pear + lemon
LOOP turmeric + clementine + pepper
sesame praline bar
passionfruit coconut oat crumble
dried fruit and nut chocolate

Grazing Table 30

oyama co. specialty cured meats,
les amis du fromage cheese selection,
crudités pickles, marinated grilled
vegetables, olives, assorted dried fruits,
crispy chickpeas flatbreads, crackers,
crisps, house preserves,
live edge wood display board

Sweets 'n Treats 28

decadent brownie,
butter raisin tart,
seasonal mini tart,
tropical fruit verrine

Dip 'n Nibble 28

red pepper, beetroot,
chimichurri hummus,
pita, sesame crackers, flatbreads,
vegetable crudités

Snack Station 24

assorted popcorn,
dried fruits & nuts,
mini pretzel, soya sticks,
smarties

Afternoon Tea 39

Finger Sandwiches & Tarts

coronation chicken, truffle egg salad,
chive cucumber, cream cheese, dill,
fresh fruit tarts, seasonal flavours

Premium Tea by Tealeaves Co.

monsoon chai, rose, chamomile,
lavender, earl grey, imperial oolong,
marigold flowers, green tea

ELEVATED AFTERNOON TEA ADD ONS

Codorniu, Cava Reserve, Es. 65

crisp, juicy: 70% chardonnay
gives it freshness and vibrancy

Philipponnat, Champagne, Fr. 160

a flavourful and textured style
pinot noir dominant

COFFEE BREAKS À LA CARTE

BREAKFAST & BREAKS

Break Snacks

priced per dozen. minimum one dozen

French-Inspired Pastry 54

daily baked selection of pastries, croissants

Decadent Homemade Brownies 54

valrhona dark chocolate, sea salt

Freshly Baked Cookies 54

chocolate chip, oatmeal raisin

Butter Tarts 60

raisins, rum

Fresh Fruit Tarts 60

seasonal flavours

Superfood Snacks 55

assorted dried fruits
roasted almonds, soya sticks
masala spiced crispy chickpeas
hummus with artisan crackers
raincoast crisps

Grab & Go Snack Tray 8 ea

billed per item on consumption

selection of hardbite chips
pringles potato crisps
ferrero rocher, cookies
rx bars, cliff bars, granola bars
fruit bars

Sliced Seasonal Fresh Fruit Platter 15pp

available in increments of 10 ppl

Assorted Whole Seasonal Fruit 8 ea

Beverages

Brewed Coffee & Tea 8pp

umbria medium roast coffee
tealeaves co. assorted premium teas

Premium Beverage Station 9ea

charged based on consumption

clarity kombucha
LOOP juices & smoothies
edna's refined non-alc cocktails
still and sparkling water
regular & diet soft drinks

Hydration Station 15pp

citrus, cucumber infused water,
Liquid IV electrolytes,
bottled sparkling water

Blended Smoothies 12

priced per person, choice of 2

Power Greens

spirulina, banana, greens, green apple

Tropical Mix

pineapple, banana, lime, coconut milk

Triple Berry

mixed berries, greek yogurt, chia seeds, honey

Cocktail Hour 15ea

charged based on consumption

locally canned cocktails
vodka, mango, pandan, coconut
vodka, passionfruit, ginger, calamansi
gin, raspberry, juniper, mint



LUNCH BUFFETS

LUNCH

priced per guest | minimum 15 guests per buffet | \$15 charge applied for each guest below the minimum includes umbria medium roast filter coffee and premium teas from vancouver based tealeaves co. additional protein choice +20

Soup & Sandwich 65

Coconut Corn Chowder V/GF
lemongrass, turmeric, coriander

SALADS

Hannah Brook Farms Salad V/GF
local greens, buckwheat, toasted seeds, shaved vegetables, house dressing

Local Potato Salad
smoked mustard, grated eggs, cornichons, celery, chives

HANDHELDS

Jerk Chicken
caribbean spice, grilled pineapple, coleslaw, ciabatta

Beef Pastrami
smoked beef, pastrami spice, swiss cheese, pickled cabbage "slaw", smoked mustard, marbled rye

Mexican Torta V
tofu, salsa verde, pickled onions, chipotle aioli, coriander, birote bun

Smoked Salmon
cucumber, dill cream cheese, red onion, capers, everything seasoning, sesame bun

DESSERT

Delicate Cheesecake
strawberry, crunch

Verrine V/GF
tropical fruit verrine

Sliced Fresh Fruit Platter V/GF
seasonal selection

Market Mezze 65

Chickpea Kale Soup V/GF

SALADS

Hannah Brook Farms Salad V/GF
local greens, buckwheat, toasted seeds, shaved vegetables, house dressing

Tabouli Quinoa Chickpea Salad V/GF
cucumber, tomato, red onion, lemon, parsley, fresh herbs

GRAZING TABLE

Mezze

oyama co. specialty cured meats, les amis du fromage cheese selection, crudités pickles, marinated grilled vegetables, olives, assorted dried fruits, crispy chickpeas, flatbreads, crackers, crisps, house preserves, live edge wood display board

Roasted Portobello & Crispy Falafel GF
pickled red cabbage, baba ghanoush, tahini sauce, pita

Grilled Chicken Lettuce Cups GF
iceberg lettuce, salsa verde, roasted corn, black bean, crispy yam, coriander, pickled jalapeno, lime

DESSERT

Passionfruit Crumble
coconut

Chocolate Mousse
caramel, cacao crunch

Sliced Fresh Fruit Platter V/GF
seasonal selection

HOT LUNCH BUFFETS

LUNCH

priced per guest | minimum 15 guests per buffet | \$15 charge applied for each guest below the minimum
includes umbria medium roast filter coffee and premium teas from vancouver based tealeaves co.

West Coast 67

Local Roasted Tomato Garlic Soup V/GF

SALADS

Hannah Brook Farms Salad V/GF
local greens, buckwheat, toasted seeds,
shaved vegetables, house dressing

Roasted Beet Salad V/GF
local beets, citrus, fennel,
lemon vinaigrette

ENTRÉE

Maple Tamari BC Wild Salmon GF
sesame, broccolini

Barbequed Fraser Valley Chicken GF
okanagan stone fruit barbeque sauce

Accompaniments V/GF
local roasted potatoes, chimichurri,
cider glazed local root vegetables

DESSERT

Decadent Homemade Brownies
valrhona dark chocolate, sea salt

Delicate Cheesecake
strawberry, crunch

Sliced Fresh Fruit Platter V/GF
seasonal selection

Moroccan 67

Harissa Roasted Red Pepper Soup V/GF

SALADS

Chermoula Salad V/GF
cucumber, red onion, lemon
coriander, green chermoula dressing

Berber Salad V/GF
carrots, raisins, chickpeas, orange supreme,
turmeric-ginger vinaigrette

ENTRÉE

Chicken Tagine GF
tomato stew, charred lemon, olives,
moroccan olives, raisins, spices coriander

Spiced Chickpea Stew V/GF
harissa, roasted tomatoes,
eggplant, coriander

Cous Cous V/GF
roasted vegetables, dried fruit,
spices, fresh herbs

Roasted Vegetables V/GF
ras-el hanout spice

DESSERT

Meskouta
traditional lemon butter cake

Verrine V/GF
tropical fruit verrine

Sliced Fresh Fruit Platter V/GF
seasonal selection

HOT LUNCH BUFFETS

LUNCH

priced per guest | minimum 15 guests per buffet | \$15 charge applied for each guest below the minimum
includes umbria medium roast filter coffee and premium teas from Vancouver based tealeaves co.

JAPANESE

69

Miso Soup

V/GF

SALADS

Daikon Salad

V/GF

tofu, wakame, goma dressing

Prawn Tempura

tentsuyu dipping sauce

ENTRÉE

Teriyaki Chicken

GF

scallion, sesame, tamari

Salmon Mizore-ni

GF

daikon oroshi, sake, mirin, tamari

Ankake Yakisoba

V

soba noodles, cabbage, carrot

Steamed Jasmine Rice

V/GF

Broccolini

V/GF

chili sauce

DESSERT

Black Sesame Mousse Cake

praline

Verrine

V/GF

yuzu, coconut verrine

Sliced Fresh Fruit Platter

V/GF

seasonal selection

INDIAN

69

Curried Lentil Soup

V/GF

SALADS

Kachumber Salad

V/GF

cucumber, tomatoes, red onions,
fresh herbs, spices

Samosa

V/GF

spiced vegetable filling, mango chutney

ENTRÉE

Murgh Makhani

GF

fraser valley chicken thighs,
butter sauce, fenugreek, spices

Saag Aloo

V/GF

spinach, potato, whole indian spices,
coriander

Garlic Naan

cilantro, ghee

Pilaf

V/GF

basmati rice, peas, cumin, cucumber raita

DESSERT

Lychee Panna Cotta

GF

mango, lychee

Verrine

V/GF

tropical fruit verrine

Sliced Fresh Fruit Platter

V/GF

seasonal selection

BUILD YOUR OWN LUNCH BUFFET

LUNCH

priced per guest | minimum 20 guests per buffet | \$15 charge applied for each guest below the minimum
includes umbria medium roast filter coffee and premium teas from vancouver based tealeaves co.

1 principal protein \$79 | 2 principal protein \$89 | 3 principal protein \$99

Salads

choice of 2

Hannah Brook Farm Greens

V/GF

local greens, buckwheat, toasted seeds,
shaved vegetables, house dressing

Kale Caesar

romaine, baby kale, grana padano
classic dressing, croutons

Local Potato Salad

GF

smoked mustard, grated eggs, cornichons,
celery, chives

Orzo Pasta Salad

feta, beet, artichoke, tomato, cucumber,
kalamata olives, oregano,
red wine vinaigrette

Tomato + Fior di Latte Salad

cherry tomatoes, basil emulsion
extra virgin olive oil, aged balsamic, focaccia

Tabouli Quinoa Chickpea Salad

GF

cucumber, tomato, red onion,
lemon, parsley, fresh herbs

Gem Lettuce

crispy chickpeas, pickled onions, radish,
cherry tomatoes, yogurt herb dressing

Cold Platters

choice of 1

Antipasti Platter

herb marinated grilled vegetables, mixed olives,
bocconcini, giardiniera, saman bakery crackers

Artisan Charcuterie Platter

mustard, mixed olives, pickled vegetables

BC Salmon Platter

smoked salmon, capers, red onion
sour cream, lemon, crackers

Albacore Tuna Tataki

GF

ponzu, seaweed salad, nori

BUILD YOUR OWN LUNCH BUFFET

LUNCH

priced per guest | minimum 20 guests per buffet | \$15 charge applied for each guest below the minimum
includes umbria medium roast filter coffee and premium teas from vancouver based tealeaves co.

1 principal protein \$79 | 2 principal protein \$89 | 3 principal protein \$99

Principal Proteins

Ratatouille

eggplant, squash, zucchini,
bell pepper, potato, herbs

V/GF

Squash Ravioli

maple sherry gastrique, crispy sage,
compressed apple, pumpkin seeds

Pacific Ling Cod

peperonata, basil, olive oil

GF

Roasted Salmon

brown sugar mustard glaze, broccolini

Pork Loin

caramelized apples, sage crust,
port wine jus

Free Run Roast Chicken

pearl onions, mushroom, madeira jus

GF

Grilled New York Steak +\$10

rosemary chimichurri, grilled onion

GF

Starches

choice of 1

Whipped Potato

grass-fed butter, chive

Wild Rice, Brown Rice & Peas

GF

Roasted Potato

yukon gold, herbs

Pomodoro Pasta

tomato fondue, parmigiano reggiano, basil

Vegetables

choice of 1

Market Vegetables

V/GF

extra virgin olive oil

Roasted Root Vegetables

V/GF

apple cider glaze, thyme

Caramelized Cauliflower

GF

brown butter, sherry gastrique,
pine nuts, sage

Desserts

Dark Chocolate Mousse

cocoa crunch

Sliced Fresh Fruit

V/GF

seasonal selection

PLATED LUNCH

LUNCH

minimum 10 people | one starter, one entrée, one dessert per person

2 choice of entrées + 20 pp

3 choice of entrées + 25 pp

**note: 2 entrees may share accompaniments at chef's discretion

*name cards and seating chart with entrée selections must be provided by the client for pre-selected choice menus

85

Appetizers

Select 1

Coconut Corn Chowder

lemongrass, turmeric, coriander

V/GF

Tomato Garlic Bisque

fennel, oregano, olive crumb

GF

Curried Butternut Squash

curry oil, pepitas, coriander

V/GF

Hannah Brook Farm Greens

local greens, buckwheat, toasted seeds
shaved vegetables, house dressing

V/GF

Tomato & Fior di Latte Salad

garden tomatoes, balsamic,
extra virgin olive oil, focaccia crouton

Iceberg Salad

seto dressing, puffed wild rice, grains,
pickled ginger, sesame seeds,
crispy shiitake mushrooms

V

Baby Gem

crispy chickpeas, pickled onions,
radish, cherry tomatoes,
yogurt herb dressing

Entrée

Select 1

Rosstown Farms Chicken

roasted chicken breast,
vegetable fricassée, pan jus

GF

Steak au Poivre

pommes anna, haricot vert, carrot,
cognac green peppercorn sauce

GF

Pacific Ling Cod

fennel, potato, broad beans,
dried tomatoes, tomato saffron nage

GF

Slow Braised Lamb Shank

lumina farms lamb, rosemary polenta,
roasted tomato, fennel,
green chermoula

Butternut Squash Ravioli

maple sherry gastrique, crispy sage,
compressed apple, pumpkin seeds

Vegetable Curry

turmeric coconut curry, jasmine rice,
peas, root vegetables, lime, coriander

V/GF

Miso Eggplant

yuzu emulsion, puffed wild rice, grains

V

Desserts

Select 1

Dark Chocolate Mousse

caramel, cacao crunch

Delicate Cheesecake

shortbread crumb, strawberry

Lychee Panna Cotta

mango, lychee



CANAPES AND HORS D'OEUVRES

RECEPTIONS

minimum order of three dozen per selection
 priced per dozen

Cold Canapés

Vietnamese Salad Roll 67 V/GF

rice noodles, lettuce, carrot,
 fresh herbs, vegan nuoc cham sauce

Avocado Tartlet 67

haas avocado, picked onion,
 sesame, goat cheese

Papadum 67 GF

yogurt raita, crispy chickpeas,
 marinated cauliflower

Pani Puri Shot 67 V

spiced potato, green chutney,
 tamarind sauce

Baba Ghanoush Lavash Crisp 67 V

smoked eggplant, pomegranate,
 pickled peppers, sumac, sesame

Tuna Tartare Cone 67

albacore tuna, yuzu tobiko, shiso

Smoked Salmon 67 GF

cucumber cup, crème fraîche,
 horseradish, dill, lemon

Prawn Cocktail Skewer 67 GF

poached, chilled black tiger prawns,
 house cocktail sauce

Freshly Shucked Oyster 67 GF

mignonette, horseradish, lemon

BLVD Premium Oyster MP

mignonette, horseradish, lemon

Duck Prosciutto 67 GF

compressed melon,
 white balsamic reduction

Beef Tartare 67

cured egg yolk,
 classic garnish, crostini

CANAPES AND HORS D'OEUVRES

RECEPTIONS

minimum order of three dozen per selection
priced per dozen

Hot Canapés

Sundried Tomato Tartlet 68

pesto, boursin cheese

Arancini 68

arborio rice, parmigiano reggiano,
porcini, truffle aioli

Vegetable Samosa 68

mango chutney

Hoisin Mushroom Bao 68

king oyster mushrooms,
pickled red onion, coriander

Potato Rösti 68

crème fraîche, chives,
RM select ossetra caviar

Crab Cake 68

old bay grainy mustard aioli

Prawn Toast 68

puffed quinoa, sesame crust,
sesame emulsion, tarragon

Crispy Prawn Tempura 68

togarashi, sweet chili sauce

Duck Spring Rolls 68

five spice hoisin sauce

Chicken Yakitori 68

sweet tamari, sesame,
scallion

Sourdough Grilled Cheese 68

ham and cheddar cheese

Pork Sausage Roll 68

smoked mustard aioli

Pork Belly Bao 68

cucumber, pickle, coriander,
five spice hoisin sauce

Thai Beef Satay 68

tamarind glaze

Mini Jamaican Patty 68

spiced beef

Beef Empanada 68

chimichurri

GF

GF



PLATTERS AND BOARDS

RECEPTIONS

priced per person

minimum 30 people | available in increments of 30

BLVD Raw Bar 35 GF

proteins are priced 2 pcs per person
 prawn cocktail
 local oysters on the half shell
 albacore tuna tataki
 mignonette, horseradish

ELEVATED ADD ON MP

Enhance your Raw Bar presentation with a
 stunning multi-tier hand-carved clear ice display
 from Ice Decor Inc.

Prawn Cocktail Platter 25 GF

4pcs per person
 black tiger prawns
 house cocktail sauce
 lemon

Grazing Table 29

oyama co. specialty cured meats,
 les amis du fromage cheese
 selection, crudités, pickles,
 marinated grilled vegetables, olives,
 assorted dried fruits, crispy chickpeas,
 flatbreads, crackers, crisps, house preserves,
 live edge wood display board

BC Salmon Platter 22 GF

smoked - cream cheese, capers, dill
 candied - maple glazed, pickled red onions
 poached - herb crusted, lemon, cucumbers
 artisan crackers

Albacore Tuna Tataki 22 GF

ponzu, seaweed salad, furikake,
 shredded nori

Domestic & International Cheese Platter 22

raincoast crisps, crostini, truffle honey,
 selection of house condiments

Oyama Co. Charcuterie Platter 22

cured meats, terrines, accompaniments
 pickles and mustard

Vegetable Crudité Platter with Dip 15 V/GF

CHEF ATTENDED STATIONS

RECEPTIONS

priced per person | minimum 30 people | available in increments of 30

chef attended stations are priced at \$50 per chef, per hour (two hour maximum. one chef per 75 guests)

Carving Stations

Crispy Pork Porchetta 25

chimichurri, ciabatta bread

Parsley-Crusted Roasted Leg of Lamb 25

mint sauce

Maple Miso Roasted Wild Salmon 25

puffed wild rice and grains

Beef Striploin 27

madeira thyme jus, mustard, horseradish

Boneless Prime Rib 29

au jus, mustard, horseradish

Action Stations

Oyster Bar 30

priced at 5pcs per person
freshly shucked oysters,
shallot mignonette, cocktail sauce,
hot sauce, fresh grated horseradish

ELEVATED ADD ON MP

Enhance your Oyster Bar presentation
with a stunning multi-tier hand-carved
clear ice display from Ice Decor Inc.

Parmesan Wheel Pasta Bar 29

bronze extruded tortiglioni,
arrabbiata sauce, calabrian chili crumb,
olive oil, basil

Bao Bar 29

priced at 2pcs per person
soy braised pork belly,
king oyster mushroom,
scallion, cucumber, pickled red onion,
five spice hoisin sauce

Dessert Stations

priced per person | minimum 30 people

Crust + Crumb Station 22

seasonal fresh fruit tarts,
chocolate, lemon, banana tarts,
fresh seasonal sliced fruits and berries

Cheesecake Station 27

delicate fresh cheese mousse,
souffle cheesecake,
new york cheesecake, shortbread crumble,
assorted fruit sauces, honey,
seasonal sliced fresh fruits

Chocoholic Buffet 29

sesame praline gianduja,
decadent brownie,
caramel chocolate mousse,
white chocolate cheesecake,
passionfruit chocolate tart,
butter raisin chocolate,
chocolate dipped fruit 'n marshmallow

LATE NIGHT SNACKS

RECEPTIONS

priced per person | minimum 30 people

Artisan Flatbreads 24

(choice of two)

fresh mozzarella, basil, tomato,
barbeque chicken, red onions, coriander,
wild mushrooms, truffle oil, goat cheese

Poutine Station 22

crispy fries, house made gravy,
montreal smoked meat,
bacon bits, cheese curds, scallions

Fully Loaded Nachos 22

tortilla, cheese, tomato,
red onion, scallion, olives,
jalapeno, coriander, lime,
sour cream, guacamole,
pico de gallo

Build Your Own Taco Bar 22

cumin beef, soft corn tortilla,
cheddar, lettuce, tomato,
onion, coriander, lime, cabbage,
sour cream, guacamole, pico de gallo

Build Your Own Instant Noodle Bar 22

premium instant noodle,
shoyu quail egg, "naruto" maki,
scallion, corn, chili oil, crispy shallots,
sesame seeds

ADD ON: 32/oz
thin sliced A5 wagyu
minimum order of 10oz
(10oz serves approx. 20 guests)

Truffle Mini Mac n' Cheese Fritters 22

elbow macaroni,
truffled mornay sauce,
aged cheddar cheese, house dips



PLATED DINNERS À LA CARTE

DINNER

priced per guest | minimum 20 guests | \$25 charge applied for each guest below the minimum

2 choice of entrées + 20 pp 3 choice of entrées + 25 pp

*name cards and seating chart with entrée selections must be provided by the client for pre-selected choice menus

all dinner options include rustic rolls, butter, crispy flatbread

3 courses \$105 | 4 courses \$115 | 5 courses \$135

Coffee and Tea is not included

Soups

Select 1

Coconut Curried Squash V/GF

curry oil, pepitas, cilantro

Roasted Tahini Cauliflower GF

sesame, crispy cauliflower

Roasted Tomato Garlic Soup V/GF

fennel, oregano, olive crumb

Cold Appetizer

Select 1

Hanna Brook Farms Salad V/GF

local greens, buckwheat, toasted seeds,
shaved vegetables, house dressing

Beet & Burrata Salad

seasonal garnish, citrus, fennel,
olive oil, aged balsamic

Crab Louie Salad GF

iceberg lettuce, louie dressing,
cherry tomato, soft-cooked egg,
pickled red onion

Brant Lake Wagyu Beef Carpaccio

soy-lime vinaigrette, herb emulsion,
pickled shiitake, crispy shallot, garlic,
seasoned rice paper

Hot Appetizer

Select 1

Gnocchi Pomodoro

tomato fondue, parmigiano reggiano, basil

Galbi Braised Shortrib GF

daikon, shiitake, carrot, chili,
rice crisp, braising jus

Seared Japanese Scallops GF

celeriac, apple, yuzu emulsion

Entrée

Select 1

Rosstown Farms Chicken GF

roasted chicken breast, vegetable fricassée,
pommes dauphine, crème moutarde veloutée

Slow Roasted Beef Striploin

haricot vert, carrot,
truffle whipped potato, red wine jus

Pacific Ling Cod GF

fennel, potato, broad beans,
tomato saffron nage

Braised Lamb Shank

lumina farms lamb, saffron risotto milanese

Miso Glazed Eggplant V

yuzu emulsion, puffed wild rice,
grains, sesame

Crispy Porchetta of Pork

chimichurri, spicy broccolini, tomato relish

PLATED DINNERS À LA CARTE

DINNER

priced per guest | minimum 20 guests | \$25 charge applied for each guest below the minimum

2 choice of entrées + 20 pp 3 choice of entrées + 25 pp

**note: 2 entrees may share accompaniments at chef's discretion

*name cards and seating chart with entrée selections must be provided by the client for pre-selected choice menus

all dinner options include rustic rolls, butter, crispy flatbread

3 courses \$105 | 4 courses \$115 | 5 courses \$135

Desserts

Select 1

Dark Chocolate Mousse

caramel, cacao crunch

Cheesecake

shortbread crumble, strawberry

Lychee Panna Cotta

mango, lychee

GF



DINNER BUFFETS

DINNER

priced per person | minimum 30 guests
pricing based on protein selection 99 | 119 | 129
all dinner options include rustic rolls, butter, and crispy flatbread

Salads

Choice of 2

Hanna Brook Farm Greens

V/GF

local greens, buckwheat, toasted seeds,
shaved vegetables, house dressing

Kale Caesar

romaine, baby kale, grana padano,
classic dressing, croutons

Local Potato Salad

GF

smoked mustard, grated eggs,
cornichons, celery, chives

Orzo Pasta Salad

feta, beet, artichoke, tomato,
cucumber, kalamata olives,
oregano, red wine vinaigrette

Tomato + Fior di Latte Salad

cherry tomatoes, basil emulsion,
extra virgin olive oil, aged balsamic,
focaccia

Tabouli Quinoa Chickpea Salad

GF

cucumber, tomato, red onion,
lemon, parsley, fresh herbs

Gem Lettuce

crispy chickpeas, pickled onions,
radish, cherry tomatoes,
yogurt herb dressing

Cold Appetizers

Choice of 1

Antipasti Platter

herb marinated grilled vegetables,
mixed olives, bocconcini,
giardiniera, saman bakery crackers

Artisan Charcuterie Platter

mustard, mixed olives, pickled vegetables

BC Salmon Platter

smoked salmon, capers, red onion,
sour cream, lemon, crackers

Albacore Tuna Tataki

GF

ponzu, seaweed salad, nori

BLVD Seafood Station +35 pp

GF

proteins are priced 2 pcs per person

shrimp cocktail,
freshly shucked oysters,
albacore tuna tataki,
mignonette, horseradish

DINNER BUFFETS

DINNER

priced per person | minimum 30 guests
pricing based on protein selection 99 | 119 | 129

Principal Proteins

Free Run Roast Chicken GF

pearl onions, mushroom, madeira jus

Grilled New York Steak GF

rosemary chimichurri, grilled onion

Pacific Ling Cod GF

peperonata, basil, olive oil

Roasted Salmon GF

brown sugar mustard glaze, broccolini

Pork Loin

caramelized apples, sage crust,
port wine jus

Ratatouille V/GF

eggplant, squash, zucchini,
bell pepper, potato, herbs

Squash Ravioli

maple sherry gastrique, crispy sage,
compressed apple, pumpkin seeds

Starches

Choice of 2

Whipped Yukon Gold Potato

grass-fed butter, chive

Wild Rice, Brown Rice & Peas V/GF

Roasted Potato

garlic, herbs

Pomodoro Pasta

tomato fondue, parmigiano reggiano, basil

1 principal protein \$99

2 principal protein \$119

3 principal protein \$129

Vegetables

Choice of 1

Market Vegetables V/GF

extra virgin olive oil

Roasted Root Vegetables V/GF

apple cider glaze, thyme

Caramelized Cauliflower GF

brown butter, sherry gastrique,
pine nuts, sage

Desserts

Dark Chocolate Mousse

cocoa crunch

Delicate Cheesecake

strawberry, crunch

Assorted Selection of Desserts

by pastry chef kenta takahashi

Sliced Fresh Fruit V/GF

seasonal selection



BEVERAGE & BAR

DINNER

House Selections

Vodka	Absolut
Gin	Beefeater
Rum	Havana Club 3 Year Old
Tequila	Cazadores Blanco
Scotch	Dewar's 12 Year
Whiskey	Canadian Club 100% Rye
Bourbon	Jim Beam Black

Premium Bar

Vodka	Grey Goose
Gin	Tanqueray 10
Tequila	Don Julio - Blanco
Scotch	Glenfiddich 12 Single Malt
	Johnny Walker Black
Whiskey	Canadian Club 12 Year Old
Rum	Bacardi 8 Year Old
Bourbon	Maker's Mark

Specialty Liquors, Cognacs and Cocktails

Available upon request

Non-Alcoholic Mocktail	14
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Pre-order required

Host Bar Prices

Bottled Beer	11.5
House Brand Liquor	11.5
House Wines by the Glass	11.5
Premium Brand Liquor	13.5
Premium Wines by the Glass	13.5
Non-Alcoholic	9

Beers, Ciders, Coolers

Domestic	Coors Light
Imported	Corona
	Peroni
	Heineken Zero
Craft	Field House Seasonal Selection
	Moody Ales Lager

Wine By The Glass

House Selections

Lavis, Pinot Grigio, Italy
Tocado, Grenache, Spain

Premium

Cailleteau Bergeron, Sauvignon Blanc, France
Longbarn, Cabernet Sauvignon, California

Cash Bar Prices

(inclusive of taxes)

Bottled Beer	13
House Brand Liquor	13
House Wines by the Glass	13
Premium Brand Liquor	15
Premium Wines by the Glass	18
Non-Alcoholic	10



TERMS AND CONDITIONS

By signing the banquet event order, you are agreeing to the below terms and conditions.

SURCHARGES & TAXES

All functions are subject to a mandatory 18 percent gratuity, 4 percent admin fee and applicable government taxes as follows:

Particulars	GOV. Taxes
Food	5% GST
Alcohol	5% GST, 10% LST
Room Rental	5% GST
Labour Charge	5% GST
Service Charge	5% GST
Misc.	5% GST
Audio/Visual	5% GST / 7% PST

FOOD AND BEVERAGE

Outside food and beverage is not permitted at Sutton Place Hotel Vancouver, with exception of wedding cakes, for which a service charge of \$5 per person will apply. All alcoholic beverages must be purchased by the Hotel through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 1:00am (12:00am on Sundays and holidays). Menu selections, prices and room rental prices are subject to change. Food/beverage may not be removed from the contracted function space.

MENUS

One set menu is required for all guests. Menu and item selections are required a minimum of 30 days prior to event date or at time of booking if inside of 30 days. In case of multiple choice entrées, client is responsible for providing seating chart with entrée selections and place cards with meal choice clearly indicated for each guest. Kids menus are available upon request. Menu items are subject to change without notice based on ingredient seasonality and availability.

GUEST NUMBERS & ATTRITION

An estimated number of attendees must be provided to the Hotel thirty (30) days prior to each function, after which time Sutton Place Hotel Vancouver will allow a maximum attrition of 10% up to a maximum of 10 guests. Should the numbers be reduced by more than 10%, a surcharge of 50% of the estimated food and beverage will apply on the difference.

DIETARY REQUIREMENTS

Dietary substitutes may be made with prior request based on allergies and/or dietary restrictions. Sutton Place Hotel Vancouver requests that all allergies and dietary restrictions are made in writing and each guests' first and last name are provided as well as their specific allergy/restriction. Substitution requests made during an event will be accommodated to the best of our ability and are subject to a service charge.

FINAL GUARANTEES

Final guaranteed attendee numbers must be provided by noon (12:00pm) five (5) business days prior to the event date. The Hotel will prepare for 5% above the guaranteed number to a maximum of ten (10) guests, space permitting. If a guarantee (GTD) has not been received by the Hotel, the number will be based on the previously discussed attendance or the actual number attending, whichever is greater. The Hotel reserves the right to provide an alternative function room best suited for the group should the number of guests attending the function or room setup differs from the original contract.

PAYMENT

A non-refundable deposit is required to confirm all functions on a definite basis. Refer to the event contract as it relates to the deposit schedule for your specific event. The final estimated balance is due one week or five (5) business days prior, along with your final guarantee. Sutton Place Hotel Vancouver requires a credit card on file for outstanding balances and incidentals. With prior arrangement, invoice payment may be made by, wire transfer, or certified cheque.

CANCELLATION

Functions cancelled within ninety (90) days of the scheduled event are subject to a cancellation fee of 100% percent of the estimated food and beverage revenue and room rental. Functions cancelled outside of 90 days will be subject to a cancellation fee, as outlined in the event contract. All cancellations must be submitted in writing.

TERMS AND CONDITIONS

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VENDORS

All vendors working at Sutton Place Hotel Vancouver, on behalf of your event, must be certified, licensed, insured and adhere to all of Sutton Place Hotel Vancouver policies and procedures. Proof of vendor insurance may be requested by the hotel at any time. All event décor and shipments must arrive via the hotel loading bay, and not via the hotel lobby. Please ask your Catering Sales Manager for instructions to the loading bay at Sutton Place Hotel Vancouver.

SIGNAGE

Signs may only be displayed directly outside your designated meeting room and on the floor of your meeting room. The hotel reserves the right to remove signage that is deemed unprofessional or unsightly. The hotel does not permit any article to be fastened onto the walls, windows, doors or electrical fixtures. The use of any tools which could mark the floors, walls or ceiling is prohibited. The organizer is responsible for any damage to the premises by their invited guests or independent contractors during the time the premises are under their usage.

To ensure the safety of all guests and staff, cords, cables and any other potential tripping hazards must be properly fastened to the floor using gaffer tape.

CLEANING FEE

It is the responsibility of the group/event contact to ensure the function space is left in the same condition as it was provided. All boxes, packing materials and debris from event set-up or take-down must be removed and properly disposed of by the Group. Sutton Place Hotel may levy a cleaning fee for any waste deemed excessive and/or labor-intensive to clean up after an event.

SOCAN FEE AND RE:SOUND

All live and taped entertainment / music is subject to the SOCAN (Society of Composer, Authors and Music Publishers of Canada) RE: Sound fee and is charged at applicable rates, plus GST based on the size of the room (not the number of attendees). Your catering manager will be able to advise on an estimate of fees applicable to your event.

LABOUR RATES

Bartender fee of \$250/ bar applies if consumption is under \$500/bar (within a 2-hour time period)

Cashier for Cash Bar (min. 4-hours) \$50/hr

Chef Carver Per Cooking Station \$50/hr per chef (2 hour maximum, one Chef per 75 guests)

Hosted Coat Check (4-hr min, per attendant) \$50/hr

Events on Statutory Holidays – Labour fees apply charged at \$30 per guest. Additional labour fees may apply in case of extensions to event end times, charged at \$30 per guest/hr.

Revisions to contracted setup after room is set \$50/hr

Cleaning Fee applicable for excessive cleaning, charged at \$50/hr plus applicable taxes and service charges

SECURITY

The hotel is not liable for articles left in banquet rooms, and will not assume any responsibility for any loss or damage to items and materials brought into the hotel. The hotel at its discretion may require security for events at a cost to the client. Only security approved by the hotel may be used. Events with persons under 19 years of age must have one security officer per 50 guests, for the duration of the event.

AUDIO VISUAL

Sutton Place Hotel is pleased to have ENCORE AV as our in-house audio-visual company. All audio-visual arrangements can be made directly with ENCORE AV. An extensive price list can be supplied upon request and billing can be arranged directly through the hotel. Using an audio-visual company other than ENCORE AV will result in an additional service fee which is applied to each meeting room booked at the rate of \$400 per room, per day.

POWER

Extension cords and power strips are available from Encore AV.

Additional power requirements will be assessed and charged at current rates.

Additional Electrician fees may apply for special requirements.

30 amp or 50 amp \$250.00 per day

100 amp \$600.00 per day

200 amp \$1,500.00 per day

TERMS AND CONDITIONS

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BOXES/PACKAGES/FREIGHT/STORAGE

PACKAGE HANDLING

No charge (up to 5 boxes within 72-hrs of event)

Package handling (over 5 boxes) – labour fees apply based on required staff and time

Pallet storage (per pallet) \$100/day++

Box Handling fee \$5++

Due to limited storage on property we are unable to accept shipments any earlier than three (3) days before your event. All deliveries must be properly labelled, in the following format:

GROUP NAME

GROUP CONTACT

HOTEL CONTACT

OF BOXES (i.e.: 1 of 2)

EVENT DATE

Deliveries must be made between 8:00 AM and 4:00PM, Monday-Friday to Hotel's Receiving/Loading Dock. Hotel will not accept deliveries at the front door. Hotel will not receive C.O.D. shipments and is not responsible for items left behind. Groups must coordinate the pickup of items immediately following the event; Hotel is not responsible for damage to, or loss of, any articles left on the premises during or after an event. Sutton Place Hotel Vancouver is unable to store materials after the completion of your event.

Canada Customs & Revenue Agency (604) 775-5379

Davidson & Sons (Customs Broker) (604) 681-5132

FedEx (604) 691-1866

DEPARTING PARCELS

Client is responsible for packing of their own boxes, completing all forms associated with their parcels and arranging courier services. Sutton Place Hotel Vancouver can assist recommending local courier companies to assist you with your event.

FILMING & PHOTOGRAPHY

No filming is allowed anywhere on property without prior approval from Executive General Manager and Hotel General Manager. Please speak with your Catering Sales Manager for further information. Sutton Place Hotel reserves the right to take photographs of room set-ups and use this in any media publications as we see fit.