

MEETINGS & EVENTS

MENU



The Sutton Place Hotel

VANCOUVER

BOULEVARD

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

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

V/GF

Healthy Start

45

Tropical Pudding

mango, 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

seasonal selection

Chilled Fruit Juices

orange, grapefruit, apple

V/GF

V/GF

BREAKFAST BUFFETS

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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 49

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

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:

Blistered Tomato

basil, grana padano

GF

Breakfast Potatoes

garlic herb butter

Roasted Mushrooms

fine herbs

V/GF

Crispy Hashbrowns

V

SELECT 2:

Applewood Smoked Bacon

GF

Classic Breakfast Sausage

pork and apple, all spice

GF

Turkey Sausage

lean turkey mince, seasonings

GF

Vegan Breakfast Patty

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

<p>Build Your Own Avocado Toast 14</p> <p>smashed haas avocados, chilled 7-minute cooked eggs, feta cheese, crispy chickpeas, pickled vegetables, lime, greens, everything seasoning</p>	<p>Omelet Station 21</p> <p>free range eggs any style, applewood smoked bacon, ham, smoked salmon, onion, tomato, pepper, mushroom, spinach, scallion, aged cheddar *chef attended action station</p>
<p>Liege Waffles 12</p> <p>whipped maple cream, banana dulce de leche, fresh berries</p>	<p>Blended Smoothies 12</p> <p>priced per person, choice of 2</p>
<p>Mexican Tofu Scramble Bowl 12 V/GF</p> <p>turmeric cashew cream, sweet corn, beans, salsa verde</p>	<p>Power Greens</p> <p>spirulina, banana, greens, green apple</p>
<p>Maple Hill Farm Egg Frittata 12 GF</p> <p>pesto, spinach, sundried tomato, roasted red pepper, goat cheese, blistered tomato</p>	<p>Tropical Mix</p> <p>pineapple, banana, lime, coconut milk</p>
<p>Steel Cut Oatmeal Station 12</p> <p>raw brown sugar, maple syrup, dried fruits, 2% milk & oat milk</p>	<p>Triple Berry</p> <p>mixed berries, greek yoghurt, chia seed, honey</p>

Beverages

<p>Premium Beverage Station 9</p> <p>charged based on consumption</p> <p>clarity kombucha loop juices & smoothies still and sparkling water regular & diet soft drinks individual bottled apple & orange juice</p>	<p>Juices Per Litre 35</p> <p>orange juice grapefruit juice apple juice cranberry juice</p>
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minimum 20 guests, priced per person
includes umbria medium roast filter coffee and premium teas from Vancouver based tealeaves co

The Sutton 49

FOR THE TABLE

Selection of Daily Baked Pastries & Croissants

Sliced Fresh Fruit

seasonal selection

SELECT 1 PRINCIPAL PLATE

Maple Hill Farm Egg Frittata GF

pesto, spinach, sundried tomato,
roasted red pepper, goat cheese,
blistered tomato, seasonal green salad

Traditional Eggs Benedict

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

Liege Waffles

whipped maple cream,
banana dulce de leche, fresh berries

Breakfast Bowl V

overnight oats, seasonal berries,
fresh fruit, granola, chia seeds, berry compote

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 29

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

Sweets 'n Treats 27

decadent brownie
chocolate bon bon
seasonal mini tart
exotic verrine

Grazing Board 27

roasted vegetables, vegetable crudité
marinated olives, feta, cherry tomato
hummus, tzatziki, sesame crackers

Chips, Veggies & Dips 27

tortilla chips
vegetable crudités
pico de gallo
buttermilk ranch dip
green goddess dip

Snack Station 22

classic butter popcorn
dried fruits & nuts
sweet & salty mini pretzel
m&m's mini milk chocolate

Afternoon Tea 39

tea sandwiches & tarts

coronation chicken
truffle egg salad
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

drappier, champagne, fr. 142

a flavourful and textured style
pinot noir dominant

Break Snacks

priced per dozen. minimum one dozen

Pastry 48

daily baked selection of pastries

Decadent Homemade Brownies 48

valrhona dark chocolate

Freshly Baked Cookies 48

chocolate chip, oatmeal raisin

Superfood Snacks 50

assorted dried fruits
roasted almonds
masala spiced crispy chickpeas
hummus with artisan crackers
rainforest 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 14pp

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
still and sparkling water
regular & diet soft drinks
individual bottled apple & orange juice

Infused Waters 25

priced per 3L dispenser
orange + lemon
kafir lime leaves + ginger
cucumber + mint

Juices Per Litre 35

orange juice
grapefruit juice
apple juice
cranberry juice

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



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.

Soup & Sandwich 59

Soupe du Jour

SALADS

Hanna Brook Farms Salad V/GF

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

Local Potato Salad

wholegrain mustard, grated eggs, chive, bacon

HANDHELDS

Truffle Chicken Brioche

truffle aioli, chives, frisée

Beef Pastrami

smoked beef brisket, swiss cheese, pickled
cabbage "slaw", smoked mustard, marbled rye

Mushroom Banh Mi V

grilled king oyster mushrooms,
pickled vegetables, cilantro

Smoked Salmon Bagel

cucumber, cream cheese, dill, capers,
everything seasoning

DESSERT

Delicate Cheesecake

strawberry, crunch

Verrine V/GF

exotic fruit verrine

Sliced Fresh Fruit V/GF

seasonal selection

Market Mezze 62

Roast Corn, Turmeric & Coconut Soup V/GF

SALADS

Hanna Brook Farms Salad V/GF

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

Tabouli Quinoa Salad V/GF

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

GRAZING TABLE

Mezze

roasted vegetables, hummus, tzatziki,
marinated olives, feta, cherry tomato,
crudit , sesame crackers

Roasted Portobello & Crispy Falafel GF

pickled red cabbage, baba ghanoush,
tahini sauce, pita

Grilled Chicken Lettuce Wraps GF

iceberg lettuce, salsa verde, roasted corn
and jalapeno salad, cilantro, lime

DESSERT

Passionfruit Crumble

coconut

Chocolate Mousse

caramel, cacao crunch

Sliced Fresh Fruit 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

65

Local Tomato Bisque

GF

SALADS

Hanna Brook Farms Salad

V/GF

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

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,
herb roasted local root vegetables

DESSERT

Decadent Homemade Brownies

valrhona dark chocolate

Delicate Cheesecake

strawberry, crunch

Sliced Fresh Fruit

V/GF

seasonal selection

Moroccan

62

Spiced 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 dressing

ENTRÉE

Chicken Tagine

GF

spices, lemon, olives, coriander

Spiced Chickpea Stew

V/GF

harissa, roasted tomatoes, coriander

Cous Cous

V/GF

dried fruit, spices, fresh herbs

Roasted Vegetables

V/GF

seasonal selection, ras-el hanout spice

DESSERT

Meskouta

traditional lemon butter cake

Verrine

V/GF

exotic fruit verrine

Sliced Fresh Fruit

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
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THAI

65

Tom Yum Soup

V/GF

SALADS

Papaya Salad

V/GF

green papaya, tomatoes, green beans,
fresh chilies, lime juice

Spring Rolls

V

mixed vegetables, vermicelli, sweet chili sauce

CURRY AND RICE

Green Chicken Curry

GF

eggplants, bamboo shoots, peppers,
thai basil, coconut milk, lime

Massaman Tofu Curry

V/GF

peppers, potatoes, coconut milk, lime

Pad Ka Na

V/GF

sautéed broccolini, garlic sauce, garlic chips

Jasmine Rice

V/GF

DESSERT

Passionfruit Tart

white chocolate

Verrine

V/GF

exotic fruit verrine

Sliced Fresh Fruit

V/GF

seasonal selection

INDIAN

67

Curried Lentil Soup

V/GF

SALADS

Kachumber Salad

V/GF

cucumber, tomatoes, red onions,
fresh herbs, spices

Pakorras

V/GF

seasonal vegetables, mango chutney

CURRY AND RICE

Murgh Makhani

GF

fraser valley chicken thighs,
butter sauce, fenugreek, spices

Cauliflower & Chickpea Curry

V/GF

whole indian spices, cilantro

Garlic Naan

cilantro, ghee

Pilaf

V/GF

basmati rice, peas, cumin, cucumber raita

DESSERT

Jasmine Panna Cotta

GF

mango, lychee

Verrine

V/GF

exotic fruit verrine

Sliced Fresh Fruit

V/GF

seasonal selection

minimum 10 people | one starter, one entrée, one dessert per person
 2 choice of entrées + 15 pp 3 choice of entrées + 20 pp
 *name cards and seating chart required for pre-selected choice menus

75

Appetizers

Roast Corn Soup V/GF

turmeric, coconut

Roasted Tomato & Fennel Soup V/GF

oregano, olive crumb

Coconut Curried Squash V/GF

curry oil, pepitas, cilantro

Hanna Brook Farm Greens GF

shaved crudités of baby vegetables,
 cherry tomatoes, parmesan frico,
 sherry mustard vinaigrette

Tomato & Fior di Latte Salad

roasted tomatoes on the vine,
 basil, extra virgin olive oil, focaccia

Iceberg Salad V

tamari sesame dressing, puffed wild rice,
 grains, crispy shiitake mushrooms

Spanish Omelet

potato tortilla, garlic aioli, watercress,
 sherry vinaigrette

Entrée

Coq Au Vin

rossdown farms chicken, farro, mushrooms,
 pearl onions, bacon lardon, coq au vin sauce

Steak au Poivre GF

pommes anna, broccolini,
 cognac green peppercorn sauce

Pacific Ling Cod GF

fennel, potato, broad beans,
 tomato saffron nage

Slow Braised Lamb Shank

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

Cannelloni

ricotta, spinach, tomato sauce, bechamel,
 artichoke, mozzarella

Vegetable Curry V/GF

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

Desserts

Dark Chocolate Mousse

caramel, cacao crunch

Delicate Cheesecake

shortbread crumb, strawberry

Jasmine Panna Cotta GF

mango, lychee



CANAPES AND HORS D'OEUVRES

RECEPTIONS

minimum order of three dozen per selection
priced per dozen

Cold Canapés

Avocado Tartlet	62		Crab Cone	62	GF
haas avocado, picked onion, sesame, goat cheese			old bay dressing, celery		
Vietnamese Salad Roll	62	V/GF	Smoked Salmon	62	GF
rice noodles, fresh herbs, nuoc cham sauce			cucumber cup, horseradish, dill, lemon		
Papadum	62	GF	Beef Tartare	62	
yogurt raita, crispy chickpeas, marinated cauliflower			classic garnish, crostini		
Truffle Crème Fraiche	62	GF	Prawn Cocktail	62	
parmesan frico, chives			poached, chilled, black tiger prawns, louis dressing		
Duck Prosciutto	62	GF	Westcoast Oyster	62	GF
compressed melon, basil			mignonette, horseradish, lemon		
Albacore Tuna Salad Roll	62	GF	Premium Oyster	MP	
coriander, mint, vegetables			mignonette, horseradish, lemon		

CANAPES AND HORS D'OEUVRES

RECEPTIONS

minimum order of three dozen per selection
 priced per dozen

Hot Canapés

Crispy Falafel	65	V	Crab Cake	65	
tahini sauce, pickled red onion, coriander			old bay grainy mustard aioli		
Arancini	65		Chicken Yakitori	65	GF
arborio rice, wild mushroom, truffle aioli			sweet tamari, sesame, scallion		
Sourdough Grilled Cheese	65		Thai Beef Satay	65	
ham and cheddar cheese			tamarind glaze		
Sundried Tomato Tartlet	65		Crispy Prawn Tempura	65	
pesto, boursin cheese			togarashi, sweet chili sauce		
Vegetable Samosa	65	V	Pork Belly Bao	65	
mango chutney			cucumber, five spice hoisin sauce		
Duck Spring Rolls	65		Hoisin Mushroom Bao	65	V
five spice hoisin sauce			king oyster mushrooms, pickled red onion, cilantro		
Prawn on Toast	65		Polynesian Meatball Skewer	65	
sesame emulsion			sweet & sour glaze, sesame, scallion		

PLATTERS AND BOARDS

RECEPTIONS

priced per person

minimum 30 people | available in increments of 30

BLVD Seafood Station 29 GF

proteins are priced 2 pcs per person

shrimp cocktail
local oysters
albacore tuna tataki
mignonette, horseradish

Shrimp Cocktail Platter 25 GF

4pcs per person
black tiger prawns
louie dressing
lemon

Grazing Table 20

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 16 GF

smoked, candied, poached

Mediterranean Tuna Platter 16 GF

albacore tuna, green beans, tomatoes
local potatoes, olives, tarragon dressing

Domestic & International Cheese Platter 15

rainforest crisps, crostini
selection of house condiments

Oyama Co. Charcuterie Platter 15

cured meats, terrines, accompaniments
house preserves

Sliced Seasonal Fresh Fruit Platter 14 V/GF

available in increments of 10

Fresh Cut Garden Vegetable Platter with Dip 8 V/GF

available in increments of 10

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 20

chimichurri, ciabatta bread

Parsley-Crusted Roasted Leg of Lamb 20

minted chili cucumber relish

Maple Miso Roasted Wild Salmon 25

puffed wild rice and grains

Beef Striploin 25

madeira thyme jus, mustard, horseradish

Boneless Prime Rib 29

au jus, mustard, horseradish

Action Stations

Raw Bar 25

priced at 5pcs per person

freshly shucked oysters

shallot mignonette, cocktail sauce

hot sauce, fresh grated horseradish

Seared Japanese Scallops 22

priced at 2pcs per person

potato espuma

bacon chip, chives

Chinese Bao 20

priced at 2pcs per person

soy braised pork belly

king oyster mushroom

scallion, cucumber, pickled onion

five spice hoisin sauce

Braised Beef Ragu 20

gnocchi, wild mushrooms

parmesan

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

chocolate crisp pearl

seasonal sliced fresh fruits

Chocoholic Buffet 29

pecan praline gianduja

espresso chocolate cake

decadent brownie

chocolate chip cookies

caramel chocolate mousse

white chocolate cheesecake

chef's choice assorted desserts

LATE NIGHT SNACKS

RECEPTIONS

priced per person | minimum 30 people

Poutine Station 19

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

Fully Loaded Nachos 19

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

Build Your Own Taco Bar 19

cumin beef, flour tortilla
hard shell corn tortilla
cheddar, lettuce, tomato
onion, cilantro, lime, cabbage
sour cream, guacamole, pico de gallo

Build Your Own Instant Noodle Bar 15

premium instant noodle
chilled soft cooked eggs
scallion, corn, sesame seeds
chili oil

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

Mini Mac n' Cheese 15

elbow macaroni
mornay sauce, cheddar cheese
chili crumb



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 + 15pp 3 choice of entrées + 20 pp

*name cards and seating chart with entrée selections required for pre-selected choice menus

all dinner options include rustic rolls, butter, crispy flatbread

3 courses \$95

4 courses \$115

5 courses \$135

Soups

Coconut Curried Squash V/GF

curry oil, pepitas, cilantro

Roasted Tahini Cauliflower GF

sesame, crispy cauliflower

Roasted Tomato Soup V/GF

fennel, oregano, olive crumb

Cold Appetizer

Hanna Brook Farms Salad V/GF

shaved crudités of baby vegetables
cherry tomatoes, parmesan frico
sherry mustard vinaigrette

Beet & Burrata Salad

seasonal garnish, basil, 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

Gnocchi Pomodoro

roasted tomato, parmesan, basil

Galbi Braised Shortrib GF

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

Seared Japanese Scallops GF

celeriac, apple, yuzu emulsion

Entrée

Coq Au Vin

rossdown farms chicken, farro,
mushrooms, bacon lardon, pearl onion,
coq au vin sauce

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, orzo, roasted tomato,
fennel, green chermoula

Miso Glazed Eggplant V/GF

yuzu emulsion, puffed wild rice, 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 + 15pp 3 choice of entrées + 20 pp

*name cards and seating chart with entrée selections required for pre-selected choice menus

all dinner options include rustic rolls, butter, crispy flatbread

3 courses \$95

4 courses \$115

5 courses \$135

Desserts

Dark Chocolate Mousse

caramel, cacao crunch

Cheesecake

shortbread crumble, raspberry

Jasmine Panna Cotta

GF

mango, lychee

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

Salads

CHOICE OF 3

Hanna Brook Farm Greens V/GF

local greens, seeds, shaved vegetables,
 house dressing

Kale Caesar

baby kale, romaine, grana padano
 classic dressing, croutons

Local Potato Salad GF

mustard, grated eggs, chive, bacon

Orzo Pasta Salad

feta, artichoke, tomato, cucumber.
 olives, herbs

Tomato + Fior di Latte Salad

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

Tabouli Quinoa Salad GF

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

Gem Lettuce V

sesame tamari dressing,
 puffed rice and grains,
 crispy shiitake mushrooms

Cold Appetizers

CHOICE OF 1

Antipasti Platter

herb marinated grilled vegetables,
 hummus, marinated olives, bocconcini
 giardiniera, cherry tomato,
 saman bakery crackers

BC Salmon Platter

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

Artisan Charcuterie Platter

mustard, olives, pickled vegetables

Mediterranean Tuna Platter

albacore tuna, green beans, tomatoes,
 local potatoes, olives, tarragon dressing

BLVD Seafood Station +29 GF

proteins are priced 2 pcs per person
 shrimp cocktail
 local oysters
 albacore tuna tataki
 mignonette, horseradish

DINNER BUFFETS

DINNER

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

Principal Proteins

Free Run Chicken GF

pearl onions, mushroom, sherry jus

Herb Marinated NY Steak GF

mushroom madeira reduction

Pacific Ling Cod GF

lemongrass coconut curry,
peas, braised carrots

Maple Miso Roasted Salmon GF

tamari butter, chives, rice pearls

Pork Loin

caramelized apples, sage crust,
port wine jus

Vegetable Curry V/GF

turmeric coconut curry, peas,
root vegetables, cilantro

Squash Ravioli

sage, brown butter,
maple gastrique,
toasted pine nuts

1 principal protein \$99

2 principal protein \$119

3 principal protein \$129

Starches

CHOICE OF 2

Whipped Potato

crème fraîche, butter

Wild Rice, Brown Rice & Peas V/GF

Potato Gratin

yukon gold, sweet potato

Pomodoro Pasta

roasted tomato, parmesan, basil

Vegetables

CHOICE OF 1

Market Vegetables V/GF

extra virgin olive oil

Roasted Root Vegetables V/GF

citrus sage marinade, herb oil glaze

Caramelized Cauliflower GF

brown butter, pine nuts, sage

Desserts

Dark Chocolate Mousse

cocoa crunch

Delicate Cheesecake

strawberry, crunch

Sliced Fresh Fruit V/GF

seasonal selection

Individual Juice and Water Station 9ea

LOOP Juices & Smoothies
 Individual Bottled Apple & Orange Juice
 Bottled Still & Sparkling Water

Sutton Bar

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

Host Bar Prices

Bottled Beer: Domestic / Import / Craft 9.5/11.5/11.5

House Brand Liquor	11.5
House Wines - Glass	11.5
Premium Brand Liquor	13.5
Premium Wines - Glass	13.5
Non-Alcoholic	9

Specialty Liquors, Cognacs and Cocktails

Available upon request

Non-Alcoholic Mocktail	14
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Pre- order required

Juices Per Liter 35

Orange Juice
 Grapefruit Juice
 Apple Juice
 Cranberry Juice

Beers, Ciders, Coolers

Domestic	Coors Light
	Molson Canadian
Imported	Peroni
	Heineken Zero
Craft	Bowen Island Pale Ale
Cider	Nomad Traditional Dry

Wine By The Glass

Premium

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

House Selections

Aveleda, Loureiro, Portugal
 Tocado, Grenache, Spain

Cash Bar Prices

(inclusive of taxes)

Bottled Beer: Domestic / Import / Craft 11/13/13

House Brand Liquor	13
House Wines - Glass	13
Premium Brand Liquor	15
Premium Wines - 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
Service Charge	5% GST
Misc.	5% GST
Audio/Visual	5% GST
Labour Charge	5% GST

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 prices and room rental prices are subject to change. Should disposable cups or containers be requested, a 0.25 per cup/container charge will apply in accordance with the City of Vancouver bylaws. 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 at 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.

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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 Event 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

All live and taped entertainment / music is subject to the SOCAN (Society of Composer, Authors and Music Publishers of Canada) 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/Cooking Station \$50/hr per chef (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

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

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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.