



**RENAISSANCE®**  
**VANCOUVER HOTEL**  
**HARBOURSIDE**



**IN-ROOM DINING MENU**



**RENAISSANCE®**  
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**HARBOURSIDE**

# ... The Basics

## Hours

- Breakfast: Daily, 6:00 a.m. - 11:30 a.m.
- All Day Menu: Daily, 11:30 a.m. - 11:00 p.m.

*Dining in should be as memorable an experience as dining out. At Renaissance, we extend the great tastes of our restaurants to the privacy of your guest room. With private, in-room dining you can enjoy great food from our contemporary menus, prepared by our innovative chefs and delivered by our attentive staff.*

*We are ready to answer any request you may have for Breakfast, Lunch and Dinner. If you would like a selection not listed on our menu, please make your wishes known, as we would be delighted to accommodate your request. We are also available to assist you in hosting any event you would like to plan for your hospitality suite. Our pastry chef offers a bounty of delicious desserts and pastries to delight you and your guest, whatever the occasion.*

*If you wish, you may pre-order your breakfast tonight for tomorrow. Simply fill out the Room Service Doorknob Menu and hang it on the doorknob outside your room by 3:00 a.m. You may also call Delighted to Serve by dialing "0" to place your order.*

*Whether you choose the lively atmosphere of our restaurants or the privacy of your room, the food and service will be in the Renaissance tradition of quality. Your complete satisfaction is our goal! If for any reason we do not meet your expectations, please notify us immediately.*

*Sincerely,*

*Your Room Service Associates*



**RENAISSANCE®**  
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# Breakfast

## Breakfast Specialities

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*We are proudly supporting Children's Miracle Network (BC Children's Hospital) with a \$1.00 donation from the following breakfast items.*

### **The Continental**



Freshly Squeezed Orange Juice or Grapefruit Juice, Danish, Muffin, Croissants or Banana Bread, Freshly Brewed Starbucks® Regular or Decaffeinated Coffee, Tazo Tea or Milk

**\$17.00**

### **The Canadian**



Freshly Squeezed Orange Juice or Grapefruit Juice, Two Eggs any style with Bacon, Ham or Sausage, Hash Browns, Choice of Toast, Raisin Toast or English Muffin, Freshly Brewed Starbucks® Regular or Decaffeinated Coffee, Tazo Tea or Milk

**\$20.00**

### **The Healthy Start**



Freshly Squeezed Orange Juice or Grapefruit Juice, Fresh Fruit Salad, Bagel & Yogurt, Freshly Brewed Starbucks® Regular or Decaffeinated Coffee, Tazo Tea or Milk

**\$19.00**

### **The Energetic**



Freshly Squeezed Orange Juice or Grapefruit Juice, Plain or Fruit Yogurt, Granola with Skim or 2% Milk, Freshly Brewed Starbucks® Regular or Decaffeinated Coffee, Tazo Tea or Milk

**\$15.00**

## From the Griddle

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### **Buttermilk Pancakes**

With Blueberries, Strawberries or Banana, Quebec Maple Syrup

**\$12.00**

### **Malted Belgium Waffles**

With Berry Compote and Quebec Maple Syrup

**\$12.00**

### **Brioche French Toast**

With Quebec Maple Syrup & Berries

**\$12.00**

## Cereal & Fruit

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**Poached Pear and Granola \$9.00**

With Yogurt & Seasonal Berries

**Half Ruby Red Grapefruit \$4.00**

**Seasonal Berries \$6.50**

**Choice of Dry Cereal \$7.00**

Corn Flakes, Rice Krispies, Bran Flakes, Raisin Bran, Frosted Flakes, Special K, with 2% or Skim Milk

**Granola or Muesli \$5.25**

2%, Skim or Soy Milk

**ADD Sliced Bananas or Strawberries \$3.00**

*Prices do not include Applicable Taxes and Gratuity.*

# Eggs & Omelettes

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## **One Egg, any style**

With Toast & Hash Browns

**\$7.00**

## **Two Eggs, any style**

With Toast & Hash Browns

**\$9.75**

## **Organic Three Egg Omelette**

With Choice of Green Onion, Mushrooms, Tomato, Bell Peppers,  
Ham, Bacon, Cheddar or Jack Cheese, served with  
Potato & Toast

**\$18.00**

With Egg Beaters **ADD \$2.00**

## **Traditional Toasted Bagel**

With Chive, Swiss Cheese, Scrambled Eggs & Smoked Salmon

**\$15.00**

## **Poached Eggs & Ham**

Grilled Cornbread topped with Crisp Parma Ham, Asparagus,  
Poached Organic Eggs & Hollandaise Sauce

**\$16.00**

## **Classic Eggs Benedict**

Toasted English Muffin topped with Canadian Back Bacon,  
Poached Eggs, Hollandaise Sauce & Hash Browns

**\$15.00**

## **Home-Made Corned Beef Hash**

Sautéed Beef Brisket with New Potatoes & Poached Eggs

**\$14.00**

## **Protein Mixed Grill**

5 oz Top Sirloin Steak with Fried Eggs, Sausage,  
Bacon, Grilled Portobello Mushroom & Tomato

**\$19.00**

# Side Orders

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**Hot Oatmeal - Plain \$8.00**

**WITH Banana or Berries \$10.50**

**Plain & Assorted Fruit Yogurts \$2.50**

**Cottage Cheese \$4.00**

**Canadian Back Bacon \$2.50**

**Ham, Bacon or Sausages \$2.50**

**Golden Hash Brown Potatoes \$2.50**

# Beverages

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**Freshly Squeezed Orange or Grapefruit Juice**  
sm. \$4.50    lg. \$5.50

**Chilled Tomato or Apple or Cranberry Juice**  
sm. \$4.00    lg. \$5.00

**We Proudly Brew Starbucks® Coffee**  
**Regular or Decaffeinated Coffee**

**3 Cup Thermos \$4.25**

**6 Cup Thermos \$7.00**

**Tazo® Teas \$4.00**

Awake, Earl Grey, Darjeeling, Chai, Passion,  
Wild Sweet Orange, Refresh, Zen, Calm  
with Honey, Milk or Lemon

**2%, Skim, Chocolate Milk \$4.00**

**Soy Milk \$4.00**

**Hot Chocolate \$4.00**

# Breakfast Breads & Pastries

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**Fruit Danish \$3.00**

**Croissants \$3.00**

**Assorted Muffins \$3.00**

**Banana Bread \$4.50**

**Toast \$3.00**

Whole Wheat, White, Rye, Raisin, Multigrain,  
English Muffin, Low Carb

**Toasted Bagel \$5.50**

With Cream Cheese

# All-Day Dining

## Starters

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### Fresh Vegetable Platter with Dip

Serves two people

**\$12.00**

### Selection of Cheese

With Fruit & Crackers - serves two people

**\$14.00**

### Honey Glazed Ale Braised Beef Short Ribs

**\$12.00**

### Peppered Pork Dry Ribs

Course Sea Salt & Spiced Plum Sauce

**\$12.00**

### Chicken Wings

Tossed in BBQ or Hot Sauce

**\$12.00**

### Chicken Fingers & Fries

**\$14.00**

## Soups & Salads

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### Pacific Seafood Chowder

With Garlic Croutons

**\$8.00**

### Market Soup

With Selected Breads

**\$6.00**

### Chicken & Cilantro Broth

With Plantain

**\$6.00**

### Seasonal Market Salad

With a choice of Dressings

**\$7.50**

### Caesar Salad

Tender leaves of Romaine Heart tossed in House made Dressing with Pesto Focaccia & shaved Reggiano Cheese

**\$8.00**

**ADD Chicken \$4.00**

**ADD Avocado \$4.00**

**ADD Shrimp \$5.00**

### Salad of Lemon Pepper Crusted Scallops

Peashoot and Italian Green Salad, Avocado, Fresh Mango, Roasted Red Pepper, Pinenuts with Lemon Thyme Vinaigrette

**\$19.00**

### BIBB - Lettuce Salad

With Candied Pecans, Fresh Pear, Blue Vein Cheese, Pesto Croutons, Maple Sherry Vinaigrette

**\$16.00**

# Entrees

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## **Butter Chicken with Cardamon Scented Rice**

Roti, Tamarind Chutney and Raita

**\$17.00**

## **Seared Fresh Alaskan Halibut Filet**

With Caramelized Lemon & Pan Roasted Fingerling Potatoes

**\$18.00**

## **Herb Crusted Sockeye Salmon**

With Asparagus & Hollandaise Sauce

**\$18.00**

## **Classic Burger**

8 oz. Pattie, Sesame toasted bun, Lettuce, Tomato, Onion

**\$15.00**

**ADD** Cheese, Bacon or Mushrooms **\$2.50**

## **Seafood Clubhouse**

Shrimp, Wild BC Salmon, Halibut, Lettuce, Tomato, Pesto Mayo, on fresh toasted Multigrain Bread with Fries or Salad

**\$15.00**

## **Traditional Clubhouse**

Fresh Roasted Turkey, Bacon, Lettuce, Tomato, and Mayonnaise with Fries or Salad

**\$14.00**

## **Conchiglie Filled Pasta with Veal and Ricotta Cheese**

Creamed Spinach & Watercress Sauce

**\$17.00**

## **Stacked Pastrami on Light Rye**

Fresh Horseradish Aoli, Munster Cheese & Kosher Pickle

**\$12.00**

## **7 oz. Californian Steak & Chili Parmesan Frites**

**\$20.00**

## **The Canadian All Day Breakfast**

Freshly Squeezed Orange or Grapefruit Juice,  
Two Eggs any style with Bacon, Ham or Sausage, Hash Browns  
Choice of Toast, Raisin Toast or English Muffin  
Freshly Brewed Starbucks® Regular or  
Decaffeinated Coffee, Tazo Tea or Milk

**\$19.00**

## **Organic Three Egg Omelette**

With Choice of Green Onion, Mushrooms, Tomato, Bell Peppers,  
Ham, Bacon, Cheddar or Jack Cheese, served with  
Potato & Toast

**\$18.00**

With Egg Beaters **ADD \$2.00**

# Platters to Share

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## **Chicken & Rib Platter**

Buffalo Chicken Wings, Chicken Fingers, Pork Dry Ribs (serves 4)

**\$28.00**

## **Nachos Platter**

Jalapeños, Tomatoes, Green Onion, Olives, Cheese,  
Sour Cream, Salsa, Guacamole (serves 2)

**\$14.00**

**ADD** Pulled Pork, Chorizo Sausage or Grilled Chicken **\$6.00**

# Flat Bread Pizzas

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## **Smoked Chicken**

Spanish Onions, Jack Cheese and Chipotle Crème Fraiche

**\$14.00**

## **Mediterranean Vegetables**

With Pesto and Goat Cheese, Artichoke, Eggplant,  
Bell Peppers and Zucchini

**\$14.00**

## **Spicy Cappicola**

Portobello Mushrooms and Provolone Cheese

**\$14.00**

# Dessert

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## **White Chocolate Crème Brûlée**

**\$8.00**

## **Cheesecake**

With Macerated Fresh Berries

**\$8.00**

## **Tiramisu**

**\$8.00**

## **Bittersweet Chocolate & Espresso Mousse**

With Amaretto Crust

**\$8.00**

## **Italian Gelato**

**\$7.00**

## **Pear Almond Tart**

With Vanilla Bean Gelato and Chocolate Sauce

**\$8.00**

# Little Adults Menu

All Breakfast, Lunch and Dinner Entrées are served with a glass of Orange Juice, Apple Juice or Milk.

## Breakfast Menu \$9.00

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*Available 6:00 a.m. - 11:30 a.m.*

- Scrambled Egg on Toast, with Hash Browns, Crispy Bacon and Fresh Fruit
- French Toast, with Maple Syrup, Crispy Bacon and Fresh Fruit
- Fluffy Pancakes, Stacked with Maple Syrup, Served with Crispy Bacon and Fresh Fruit
- Soft Boiled Egg with Toasty Fingers and Fresh Fruit
- Selection of Cereals, Served with Fresh Fruit

## Lunch & Dinner Menu \$10.50

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*Available 11:30 a.m. - 11:00 p.m.*

- Grilled Hot Dog, served with Fries
- Mini Beef Burgers (2), served with Fries  
**ADD Cheese - \$0.50**
- Grilled Cheese Sandwich on White Bread, served with Fries
- Macaroni and Cheese, Served with Fresh Fruit Garnish
- Spaghetti with Meat Sauce or Tomato Sauce, served with Grilled Cheese Bread
- Chicken Fingers, Served with Fries
- Pepperoni and Cheese Pizza

## Dessert Menu \$4.00

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*Available 11:30 a.m. - 11:00 p.m.*

- Ice Cream Sundae, Topped with Smarties
- Chocolate Mousse Cup
- Fruit Yogurt



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*These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.*

## Breakfast

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**Home Style Granola** (low chol)

With Yogurt & Honey

**\$5.25**

**ADD** Sliced Bananas or Strawberries **\$3.00**

**Fresh Fruit Salad** (low fat)

**\$6.00**

**Half Ruby Grapefruit** (low fat)

**\$4.00**

**Seasonal Berries** (low fat)

**\$6.50**

**Egg Beaters Omelette** (low chol)

Mushrooms, Pan Fried Potatoes & Toast

**\$20.00**

**Protein Mixed Grill** (low carb)

5 oz Top Sirloin Steak with Fried Eggs, Sausage,  
Bacon, Grilled Portobello Mushroom & Tomato

**\$19.00**

**The Healthy Start** (low fat)

Freshly Squeezed Orange Juice or Grapefruit Juice,  
Fresh Fruit Salad, Bagel & Yogurt,  
Freshly Brewed Starbucks® Regular or  
Decaffeinated Coffee, Tazo Tea or Milk

**\$18.00**

**Low Carb Bread available**

Please ask your server for choices

## Starters

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**Honey Glazed Ale Braised Beef Short Ribs** (low carb)

**\$12.00**



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### Salads

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#### **Salad of Lemon Pepper Crusted Scallops** (low carb)

Peashoot & Italian Green Salad, Avocado, Fresh Mango, Roasted Red Pepper, Pinenuts with Lemon Thyme Vinaigrette

**\$19.00**

#### **Seasonal Market Salad** (low fat; low chol)

With Balsamic Vinaigrette

**\$7.50**

**ADD Grilled Chicken** (low fat) **\$4.00**

**ADD Grilled Top Sirloin Steak** (low carb) **\$5.00**

### Entrées

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*Vegetable Crudite offered as bread replacement*

#### **Seared Morsels of Halibut** (low carb)

Seared Fresh Alaskan Halibut Filet with Carmelized Lemon & Asparagus

**\$18.00**

#### **Fresh Whole Grain Tagliatelli**

With Spicy Italian Sausage, Sweet Peppers, a Fresh Tomato Basil Sauce & Shaved Reggiano

**\$18.00**

#### **Grilled Sockeye Salmon** (low chol)

Vegetables sautéed with Lemon Vinaigrette

**\$20.00**

#### **Organic Grilled Chicken Breast** (low fat)

With Vine Ripe Tomato & Bell Pepper Sautéed, Organic Green Salad

**\$19.00**

### Dessert

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**Sorbet** (low fat) **\$7.00**

**Fresh Fruit Plate** (low chol) **\$7.00**



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**Scrambled Eggs** (low carb)

With Bacon & Sausage

**\$9.00**

**Grilled Chicken** (low fat)

With Honey Mustard & Crisp Salad

**\$10.50**

Alcoholic & Non-Alcoholic  
Beverages

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**Mike's Light Lemonade \$5.95**

**Sleeman's Clear Beer** (low carb) **\$5.50**

**Boylan's Lime Seltzer** (low carb) **\$3.50**

**Vodka, Lemonade & Soda \$5.95**

Vodka & Fresh Lemonade, Shaken, Topped  
with Club Soda, Served on the Rocks

**Strawberry Daiquiri Sorbet \$7.25**

Fresh Strawberries, Splenda Sweetener, Rum,  
Lime Juice & Ice, Blended

# Beverages

## Non-Alcoholic Beverages

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**Perrier sm. \$4.50**

**San Pellegrino**  
sm. \$3.75 lg. \$7.50

**Evian**  
sm. \$4.50 lg. \$7.50

**VOSS Water Flat and Sparkling**  
350ml \$4.50 800ml \$7.50

**Starbucks® Frappaccino \$4.00**  
Mocha, Vanilla

**Sobe Energy Drink \$3.50**  
All Natural - Regular & Sugar Free

**Soft Drinks \$3.50**

**Birch Beer \$3.50**

**Black Cherry Soda \$3.50**

**Orange Soda \$3.50**

**Crème Soda \$3.50**

**Seltzer Lemon \$3.50**

**Cane Cola \$3.50**

**Gingerale \$3.50**



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**BTLG CO**  
REGISTERED 1891

## White Wine

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*For more wine selections, please ask for our wine list*

	<b>Glass</b>	<b>1/2 Litre</b>	<b>Bottle</b>
<b>Chardonnay, Jackson Triggs</b> , Esprit, BC	\$9.00	\$26.00	\$36.00
<b>Sauvignon Blanc</b> , Babich, New Zealand	\$10.00	\$32.00	\$40.00
<b>Chardonnay, Sandhill</b> , Oliver, BC	\$11.00	\$34.00	\$45.00
<b>Pinot Grigio</b> , Talus, California	\$11.00	\$34.00	\$45.00
<b>White Meritage</b> , Jackson Triggs, BC	-	-	\$45.00
<b>Chardonnay</b> , Kettle Valley Naramata, BC	-	-	\$42.00
<b>Chardonnay Bourgogne</b> , Louis Latour France	-	-	\$48.00
<b>Big House Pink</b> , Bonny Doon California	-	-	\$45.00

## Red Wine

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	<b>Glass</b>	<b>1/2 Litre</b>	<b>Bottle</b>
<b>Merlot</b> , Jackson Triggs Esprit, BC	\$9.00	\$26.00	\$36.00
<b>Pinot Noir</b> , Babich, New Zealand	\$10.00	\$32.00	\$40.00
<b>Cab, Merlot</b> , Sandhill Burrowing Owl, BC	\$11.00	\$34.00	\$45.00
<b>Shiraz</b> , Nottage Hill, Australia	\$11.00	\$34.00	\$45.00
<b>Valpolicella Classico, Masi</b> , Italy, Bonacosta	-	-	\$42.00
<b>Zinfandel</b> , Cline, California	-	-	\$45.00
<b>Shiraz, Wolf Blass</b> , Yellow Label, South Australia	-	-	\$45.00
<b>Cabernet Sauvignon</b> , Quails Gate Ltd, BC	-	-	\$43.00
<b>Hawthorn Mountain, Seeya Later, Ping</b> , Cabernet Blend, BC	-	-	\$53.00
<b>Cabernet Sauvignon, Reserve</b> , Mission Hill, BC-	-	-	\$41.00

## Sparkling Wines & Champagnes

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<b>Korbel Brut</b> Sonoma, California	\$45.00
<b>Stellers Jay Brut</b> Sumac Ridge, British Columbia	\$58.00
<b>Veuve Clicquot</b> Ponsardin, France	\$110.00
<b>Nectar Imperial</b> Moet & Chandon, France	\$117.00
<b>Dom Perignon</b> Moet & Chandon, France	\$330.00

## Beer • Imported Selection **\$6.75 each**

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<b>Belgium</b>	<b>Stella Artois</b> full bodied, distinct hops
<b>England</b>	<b>Bass Pale Ale</b> full bodied, lightly hopped
<b>Germany</b>	<b>Becks</b> dry, crisp finish
<b>Holland</b>	<b>Heineken Lager</b> balanced hop after taste
<b>Ireland</b>	<b>Guinness</b> smooth creamy stout
<b>Japan</b>	<b>Sapporo Draft (small)</b> light, mildly bitter
<b>Mexico</b>	<b>Corona Extra</b> malt taste, clean flavours
	<b>Corona Light</b> light taste, clean flavours
<b>United States</b>	<b>Samuel Adams Boston Lager</b> light

## Beer On Tap

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<b>G.I. English Bay Pale Ale</b> smooth, mild, caramel malt aroma	\$6.50
<b>G.I. Cypress Honey Lager</b> crisp, slightly sweet and light hops	\$6.50
<b>Alexander Keith's India Pale Ale</b>	\$6.50
<b>Warsteiner</b>	\$6.50
<b>Stella Artois</b>	\$6.95

## Microbrews **\$5.75 each bottle**

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<b>Sleeman's Honey Brown Lager</b> full bodied, hint of honey
<b>Sleeman's Cream Ale</b> smooth, full bodied
<b>Alexander Keith's India Pale Ale</b> light in colour, hopped in flavour

## Domestic Beer **\$5.50 each bottle**

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<b>Kokanee</b>	<b>Kokanee Light</b>	<b>Labatt Blue</b>
<b>Budweiser</b>	<b>Molson Canadian</b>	<b>Coors Light</b>

## Coolers & Ciders

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<b>Mike's Hard Vodka</b>	lemonade & lemonade light	\$5.95
<b>Extra BC Cider</b>	green apple, peach, raspberry or passionfruit	\$5.95
<b>Okanagan Premium Cider</b>	white cranberry or white grape	\$5.95

## Blended Scotch

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*The marriage of many malts and grain whiskies  
with well-rounded flavours*

<b>Cutty Sark</b>	<b>\$6.50</b>	<b>Johnnie Walker Red</b>	<b>\$5.95</b>
<b>Dewar's Finest</b>	<b>\$6.50</b>	<b>Johnnie Walker Black</b>	<b>\$8.50</b>
<b>J&amp;B Rare</b>	<b>\$5.95</b>	<b>Whyte and MacKay</b>	<b>\$5.95</b>
<b>Chivas Regal</b>	<b>\$8.95</b>		

## Single Malt Scotch

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*Distinct whiskies from individual distilleries,  
unique flavours from each region*

### **Highland** well-rounded, medium bodied

<b>Dalmore, 12 yr.</b>	<b>\$9.00</b>	<b>Talisker, 10 yr.</b>	<b>\$11.00</b>
<b>Glenlivet, 12 yr.</b>	<b>\$9.00</b>	<b>Dalwhinnie, 15 yr.</b>	<b>\$11.00</b>
<b>Glenfiddich, 12 yr.</b>	<b>\$9.00</b>	<b>Oban, 14 yr.</b>	<b>\$14.00</b>
<b>Glenmorangie, 10 yr.</b>	<b>\$10.00</b>	<b>Macallan, 12 yr.</b>	<b>\$14.00</b>
<b>Cragganmore, 12 yr.</b>	<b>\$10.00</b>	<b>Macallan, 18 yr.</b>	<b>\$19.00</b>

### **Lowland** light-bodied, delicate flavours of heather and honey

**Glenkinchie, 10 yr. \$11.00**

### **The Islands** full-bodied, smoked and peat of islay and skye to the well-balanced body of orkney

<b>Bowmore, 12 yr.</b>	<b>\$11.00</b>	<b>Lagavulin, 16 yr.</b>	<b>\$12.00</b>
<b>Ardberg, 10 yr.</b>	<b>\$13.00</b>		