

events by Marriott



breakfast ₂

lunch ₇

beverage ₂₀

info ₂₅

breaks ₅

reception ₁₇

packages ₂₃

dinner ₁₂

Marriott
VANCOUVER AIRPORT

7571 Westminster Highway | Richmond | BC V6X 1A3
www.vancouverairportmarriott.com | Phone: (604) 276-2112 | Fax: (604) 232-2817



pastries teas yogurt juices
breakfast
eggs cereals milk coffee

BREAKFAST BUFFET

Continental Express \$14.00 per Person

Assortment of Freshly Baked Muffins, Pastries and Croissants
Served with Creamy Butter and Premium Fruit Preserves
Fresh Seasonal Fruits
Selection of Chilled Apple, Cranberry, Grapefruit and Orange Juice
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Selection of Tazo Teas®

Executive Continental \$15.00 per Person

Freshly Baked Muffins, Pastries, Croissants and House-Made Banana Bread
Served with Creamy Butter and Premium Fruit Preserves
Fresh Seasonal Fruits, Fresh Strawberries
Low Fat Plain and Fruit Yogurts, Breakfast Cereals, Skim and 2% Milk
Selection of Chilled Apple, Cranberry, Grapefruit and Orange Juice
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Selection of Tazo Teas®

Day-Break (minimum 20 people) \$19.00 per Person

Freshly Baked Muffins, Pastries, Croissants and House-Made Banana Bread
Served with Creamy Butter and Premium Fruit Preserves
Fresh Seasonal Fruits, Fresh Strawberries
Selection of Chilled Apple, Cranberry, Grapefruit and Orange Juice
Low Fat Plain and Fruit Yogurts, Selection of Breakfast Cereals, Skim and 2% Milk
Scrambled Free Range Eggs
Hickory Smoked Bacon, Breakfast Sausage, Home-Style Potatoes
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Selection of Tazo Teas®

Eggs Benedict (minimum 20 people) \$21.00 per Person

Freshly Baked Muffins, Pastries, Croissants and House-Made Banana Bread
Served with Creamy Butter and Premium Fruit Preserves
Fresh Seasonal Fruits, Fresh Strawberries
Selection of Chilled Apple, Cranberry, Grapefruit and Orange Juice
Low Fat Plain and Fruit Yogurts, Selection of Breakfast Cereals, Skim and 2% Milk
Poached Eggs, Canadian Back Bacon and Hollandaise Sauce on a Toasted English Muffin
Home-Style Breakfast Potatoes
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Selection of Tazo Teas®



pastries teas yogurt juices
breakfast
eggs cereals milk coffee

Late-Riser Brunch Buffet (Minimum of 40 People) \$29.00 per Person

Freshly Baked Muffins, Pastries and Croissants
Served with Creamy Butter and Premium Fruit Preserves
Fresh Seasonal Fruits, Fresh Strawberries
Selection of Chilled Apple, Cranberry, Grapefruit and Orange Juice
Scrambled Free Range Eggs
Hickory Smoked Bacon, Breakfast Sausage, Home-Style Breakfast Potatoes

Seasonal Greens with a Selection of Dressings
Caesar Salad
Marinated Tomato and Red Onion Salad
Penne Pasta with Sun-Dried Tomatoes and Grilled Vegetables
Spicy Thai Noodle Salad with Shrimp and Chopped Fresh Coriander
Platter of Smoked and Cured Deli Meats

Roast Sirloin Beef with Peppercorn Merlot Jus
Oven-Fired Salmon Medallions in a Lemon Tarragon Cream Sauce
White and Wild Rice
Oven-Roasted Baby New Potatoes
Seasonal Fresh Vegetables
Assorted Cakes, Pastries and Squares
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Selection of Tazo Teas®

The All Canadian Breakfast (Plated Breakfast) \$19.00 per Person

Freshly Baked Muffins, Pastries and Croissants at each Table
Served with Creamy Butter and Premium Fruit Preserves
Selection of Chilled Apple, Cranberry, Grapefruit and Orange Juice
2 Free-Range Scrambled Eggs with Shredded Cheddar Cheese
Home-Style Breakfast Potatoes, Grilled Canadian Bacon and Breakfast Sausage
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Selection of Tazo Teas®

English Bay Eggs Benedict (Plated Breakfast) \$19.00 per Person

Freshly Baked Muffins, Pastries and Croissants at each Table
Served with Creamy Butter and Premium Fruit Preserves
Selection of Chilled Apple, Cranberry, Grapefruit and Orange Juice
2 Poached Eggs on a Toasted English Muffin with Canadian Back Bacon
Hollandaise Sauce and Home-Style Breakfast Potatoes
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Selection of Tazo Teas®



pastries teas yogurt juices
breakfast
eggs cereals milk coffee

Steak and Eggs (Plated Breakfast) \$22.00 per Person

A Platter of Fresh Seasonal Fruits, Fresh Strawberries at each Table
Selection of Chilled Apple, Cranberry, Grapefruit and Orange Juice
2 Free-Range Scrambled Eggs Garnished with Shredded Cheese
Grilled 6oz. New York Steak and Roasted Vegetable Hash
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Selection of Tazo Teas®

Low Cholesterol Crunchy French Toast (Plated Breakfast) \$17.00 per Person

A Platter of Fresh Seasonal Fruits and Fresh Strawberries at each Table
Selection of Chilled Apple, Cranberry, Grapefruit and Orange Juice
Whole Wheat Texas Toast Dipped in Egg Beaters™ Coated in Crunchy Corn Flakes,
Dusted with Confectionery Sugar, Served with Becel Margarine and Maple Syrup
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Selection of Tazo Teas®

The European \$21.00 per Person

A Platter of Fresh Seasonal Fruits and Fresh Strawberries
Bircher Muesli
Selection of Chilled Apple, Cranberry, Grapefruit and Orange Juice
Selection of Cured Meats and Sliced Cheese
Hard Boiled Eggs
Smoked Pacific Salmon, Red Onion, Capers and Cream Cheese
Hard Rolls with Premium Fruit Preserves and Sweet Butter
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Selection of Tazo Teas®



cakes muffins juices pretzles
nuts **breaks**
cappucino soda popcorn

SWEETS AND SAVORIES

Home Style Muffins Made from Scratch

Choice of Pineapple Bran, Cranberry, Banana and Blueberry **\$3.00 per Piece**

Buttery Croissants and Fruit Filled Pastries **\$3.00 per Piece**

Chocolate Zucchini, Banana and Lemon Poppy Seed Slices **\$3.00 per Piece**

N.Y. Style Boiled Bagels; Multigrain and Plain

with Plain Low Fat Cream Cheese **\$3.50 per Piece**

Granola Bars; Chocolate Dipped, Natural and Fruit Filled **\$2.00 per Piece**

Fresh Donuts (Selection will Depend of Quantity Ordered) **\$2.25 per Piece**

Scallion and Cheddar Scones (Min. Order 2 Dozen) **\$3.00 per Piece**

Cranberry and White Chocolate Scones (Min. Order 2 Dozen) **\$3.00 per Piece**

Home-Style Assorted Soft and Chewy Cookies **\$2.00 per Piece**

White and Milk Chocolate Drizzled Rice Crispy Squares **\$2.50 per Piece**

Brownies, Carrot Cake, Nanaimo Bar, Apple Raisin Squares **\$3.00 per Piece**

Low Fat Fresh Fruit Smoothies **\$3.00 per Person**

Chocolate Dipped Fruit and Nut Biscotti **\$2.50 per Person**



Lemon Poppy Seed Cake (Low Cholesterol) **\$2.50 per Piece**

Smoked Salmon and Herb Scones (Low Fat) **\$5.00 per Piece**



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.

FRUITS, NUTS AND SNACKS

Fresh Melons, Pineapple, Grapes and Berries in Season **\$4.50 per Person**

Whole Fruits; Apples, Oranges, Pears, Bananas **\$2.00 per Piece**

Chocolate Dipped Strawberries (Order 1 Dozen) **\$29.00 per Dozen**

Fresh Fruit Skewers with Maple Yogurt **\$4.50 per Person**

Roasted Mixed Nuts (Serves 5 People) **\$7.50 per ½ Pound**

Spicy Roasted Cashew Nuts (Serves 5 People) **\$8.50 per ½ Pound**

Tortilla Chips with Salsa (Serves 10 People) **\$10.00 per Basket**

Potato Chips with Savory Onion and Garlic Dip (Serves 10 People) **\$10.00 per Basket**

Assorted Individual Bags of Potato and Tortilla Chips **\$1.75 per Piece**

Candy Bars; Mars Bars, Twix, Kit Kat, Aero Bar, Snickers **\$1.75 per Piece**

Jelly Beans **\$5.00 per Pound**

Frozen Fruit Bars **\$3.50 per Piece**

Oreo Cookie Ice Cream Sandwich Bars **\$3.50 per Piece**



cakes muffins juices pretzles
nuts **breaks** cappucino soda popcorn

BEVERAGES

Starbucks® Regular and Decaffeinated Coffee with a Selection of Tazo Teas® **\$3.50 per Person**

Starbucks® Double Shot Espresso – 192ml Can **\$3.50 per Can**

Starbucks® Mocha Frappuccino – 281ml Bottle **\$3.00 per Bottle**

Starbucks® Vanilla Frappuccino – 281ml Bottle **\$3.00 per Bottle**

Starbucks® Coffee Frappuccino – 281ml Bottle **\$3.00 per Bottle**

Bottled Spring Water – 500ml Bottle **\$3.00 per Bottle**

Assorted Soft Drinks – 355ml Can **\$3.00 per Can**

Assorted Fruit Juices – 300ml Glass Bottle **\$3.00 per Bottle**

Evian Natural Spring Water – 1L Bottle **\$5.50 per Bottle**

Vitel Spring Water – 1L Glass Bottle **\$6.50 per Bottle**

San Pellegrino Sparkling Water – 750ml Glass Bottle **\$6.50 per Bottle**

Skim or 2% Milk **\$16.00 per Pitcher**

Chilled Juice; Apple, Orange, Grapefruit, Tomato and Cranberry **\$16.00 per Pitcher**

Non Alcoholic Fruit Punch (Serves Approx. 30 Guests) **\$70.00 per Bowl**

Citrus – Splashed Iced Tea **\$16.00 per Pitcher**

House – Made Sweetened Lemonade **\$16.00 per Pitcher**

BREAKS MADE EASY

Your Morning Coffee Break \$8.00 per Person

Soft and Chewy Cookies, Sun Dried Fruit Biscotti Drizzled with Chocolate, Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®

The Chocolate Factory \$9.00 per Person

Chocolate Long John Donuts, Chocolate Brownies, Assorted Chocolate Bars, White Chocolate Macadamia Nut Cookies, Hot Chocolate and Chocolate Milk

Healthy Choices \$10.00 per Person

Fresh Fruit Skewers with Maple Honey Yogurt, Selection of Granola Bars, Roasted Whole Nuts, Dried Fruits, Fresh Fruit Smoothies and Bottled Water

Savor The Summer \$10.00 per Person

Wedges of Watermelon and Oranges with Grapes and Strawberries, Frozen Fruit Bars, House-Made Lemonade and Sweetened Ice Tea

Instant Energy \$10.00 per Person

Assorted Candy Bars, Assorted Potato Chips, Tortilla Chips and Southwestern Salsa, Bowls of Mixed Nuts, Popcorn, Jelly Beans and Assorted Soft Drinks

High Tea \$13.00 per Person

Traditional Finger Sandwiches with Savory fillings, Fresh Baked Sweet Scones with Creamy Butter and Fruit Preserves, Mini Cookies, Date Squares and Nanaimo Bars
Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®



We Proudly Brew
STARBUCKS COFFEE



salads pasta
hamburgers
desserts
fish
lunch
sandwiches beef
beverages

New York Deli \$21.00 per Person

Roast Beef, Ham and Cheese, Egg Salad, Roasted Turkey, Vegetarian and Salmon Salad Sandwiches on French Baguette, Ciabatta, Kaisers and Whole Grain Breads
Market Green Salad with Assorted Dressings
House-Made Soup of the Day
Dill Pickles, Olives, Sweet Gherkins, Pearl Onions
Fresh Fruits and Home-Style Soft and Chewy Cookies
Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®

Build Your Own Deli \$22.00 per Person

Market Green Salad with a Selection of Dressings, Caesar Salad, Greek Salad and Pasta Salad, Dill Pickles, Olives, Sweet Gherkins, Pearl Onions
Selection of Ciabatta, Kaisers, Soft Bread Rolls or Whole Grain Breads
Selection of Sliced Meats, Egg Salad, Salmon Salad
Sliced Cheddar and Swiss Cheese, Sliced Tomatoes, Lettuce, Shaved Red Onion and Alfalfa Sprout, Mayonnaise, Dijon Mustard and Hot Horseradish to Complete Your Own Sandwich
A Selection of Squares, Brownies and Bars
Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®

South Western \$22.00 per Person

Market Green Salad with a Selection of Dressings, Caesar Salad
Black Bean and Roasted Corn Salad
Selection of Flour Tortilla's Wraps with Crisp Lettuce
Grilled Chicken and Avocado, Shrimp with Cilantro and Mango, Roast Beef with Fiery Roasted Peppers and Chipotle Mayonnaise, Chili Roasted Vegetables with Lime, Flaked Cajun Salmon
Dill Pickles, Olives, Sweet Gherkins, Pearl Onions
Cheese Cake with Strawberry Sauce and Milk Chocolate Mousse
Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®

Shady Island \$23.00 per Person

Market Green Salad with a Selection of Dressings, Caesar Salad
Open Faced Style Sandwiches on Warm Baked French Baguette with Pacific Smoked Salmon, Oven Roast Chicken and Mango, Marinated Roast Beef, Black Forest Ham and Cheese
Sliced Beef Steak Tomato and Avocado and Cold Water Shrimp Salad
Platter of French Pastries and Cakes
Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®



salads

pasta

desserts

hamburgers

lunch

fish

sandwiches

beef

beverages

LITTLE ITALY

Fresh Focaccia Rolls, Baked 9-Grain and Plain Filoncini with Salted Butter
Fresh Market Greens with a Selection of Dressings, Caesar Salad
Sliced Roma Tomatoes with Soft Bocconcini and Fresh Basil, Balsamic Vinaigrette
Creamy Tiramisu and Chocolate Mousse
Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®

Your Choice of Italian Entrée from Below
(Focaccia and Filoncini Breads will not be served with Pizzas)

Pizzeria \$21.00 Per Person

Please Select Two Varieties of Pizza for Your Luncheon

The Tuscan

Grilled Chicken, Sun-Dried Tomato and Black Olives

The Hawaiian

Ham, Fresh Pineapple and Mozzarella Cheese

The Hot and Spicy

Cappicolla, Pepperoni and Ground Chorizo

The Sicilian

Tomatoes, Roasted Peppers, Grilled Eggplant, Bocconcini

Build Your Own Pasta Bar \$23.00 Per Person

Penne Pasta, Meat Ravioli, Meat Sauce, Spicy Tomato Putanesca Sauce
Garnish your Pasta Creation with Sun-Dried Tomatoes, Sliced Button Mushrooms,
Scallions, Diced Bell Peppers, Cracked Chilies and Parmesan Reggiano
Frozen Fruit Bars, House-Made Lemonade and Sweetened Ice Tea

Meat Lasagna \$23.00 per Person

House-made Meat Sauce Layered with Cottage and Mozzarella Cheese,
Tender Egg Noodles and Fresh Herbs, Baked and Finished Au Gratin

Vegetable Lasagna \$23.00 per Person

Grilled Mediterranean Vegetables, Layered with House-Made Tomato Sauce,
Cottage and Mozzarella Cheese, Fresh Herbs and Tender Egg Noodles



salads

pasta

desserts

hamburgers

fish

lunch

sandwiches

beef

beverages

Ole Mexicana \$23.00 per Person (Minimum of 20 People)

Spiced Black Bean Soup with Fresh Cilantro and Crème Fraîche,
Market Green Salad with Chili Lime Vinaigrette, Roasted Corn and Black Bean Salad
Soft Flour and Crisp Corn Tortilla Shells, Chili Rubbed Chicken, Spicy Taco Beef with
Chopped Cilantro, Spiced Fajita Vegetables, Guacamole, Sour Cream
Southwestern Salsa
Grated Monterey Jack and Cheddar Cheese, Shredded Lettuce and
Tomato, Spanish Rice
Traditional Fruit and Cream Sponge Cake, Cinnamon Sugar Dusted Churro's
Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®

Great Canadian Burger Bar \$23.00 per Person (Minimum of 20 People)

Market Green Salad with a Selection of Dressings, Caesar Salad
Picnic Potato Salad, Fire Grilled 8 oz Pure Beef or Chicken Burgers (Vegetarian Burgers
Upon Request), Fresh Baked Kaiser Buns, Canadian Back Bacon, Aged Canadian
Cheddar, Sliced Tomatoes, Red Onion, Lettuce Leaves, Kosher Dill Pickle Spears
Mustard, Mayonnaise, Ketchup and Hamburger Relish, Selection of Individual
Bags of Potato and Tortilla Chips
A Selection of Squares and Bars
Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®

A Taste Of India \$22.00 per Person (Minimum of 20 People)

Crisp Papadums, Grilled Naan Bread, Cucumber Raita
Minted Cous Cous with Sultans
Tomato and Cucumber Salad with a Lime and Cilantro Dressing
Traditional Butter Chicken, Curried Lentil and Vegetable Dahl with Coconut Milk
Vegetable Samosas with Mango Chutney, Steamed Basmati Rice
Mango Mousse, Fresh Fruit Cocktail
Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®

Taste of the Mediterranean \$24.00 per Person

Grilled Pita Bread with Olive Oil, Cucumber Tzatziki and Hummus
Market Green Salad with a Selection of Dressings, Greek Salad, Tuna Nicoise Salad
Lemon and Oregano Marinated Roasted Chicken, Greek Style Roasted Potatoes
Seasoned Rice Pilaf, Braised Zucchini, Eggplant and Tomato Ratatouille
Metaxa Macerated Fruits and Sharp Lemon Pie
Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®



salads pasta
hamburgers desserts
lunch
fish sandwiches beef beverages

All Vegg'd Out \$21.00 per Person (Minimum of 20 People)

Spinach and Marinated Onion Salad, Toasted Pine-nuts and Orange Vinaigrette
Minted Cous Cous Salad, Sultans and Citrus

Grilled Vegetables, Oven Roasted Tomatoes and Marinated Mushrooms

Creamy Polenta, Cambozola Cheese

Fresh Herb and Goat Cheese Quiche

Lemon Infused Fruit Salad

Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®

The Westminster Buffet

Fresh Baked Bread Rolls, Armenian Flat Bread and Filoncini

Garden Fresh Vegetables with a Sesame Lime Cilantro Dip

Market Green Salad with a Selection of Dressings, Noodle Salad

Greek Salad, Potato and Bacon Salad, Cous Cous and Raisin Salad

Spicy Olives, and Sweet Cornichons

Delicatessen Platter of Roasted and Cured Meats

Hot Horseradish, Spicy Dijon and Cranberry Relish

Hot Entrée Selections \$24.00 per Person (Minimum of 20 People)

Please Select One of the Following

Roast Breast of Chicken, Grilled Mushroom and Smoked Bacon Rosemary Jus

OR Citrus Marinated Baked Salmon Crustacean Broth

OR Grilled Teriyaki Salmon

OR Roast Beef Striploin, Peppercorn, Red Wine Jus,

Jasmine Rice and Fresh Vegetables

A Fine Selection of Cakes and Pastries

Freshly Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®

LUNCH À LA CARTE

Lunch à la Carte Selections Include Choice of Starter, Entrée and Dessert

Fresh Rolls, Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®

Starters (Please Select One of the Following)

House-Made Chicken Noodle Soup

Richmond's Best Seafood Chowder with Salmon, Halibut and Shrimp

Soup of the Day, Made in House each Morning

Spicy Black Bean Soup with Cilantro Crème Fraîche and Tortilla Hay

Tossed Greens, Peppers, Cucumber, Crumbled Feta and Baby Tomatoes

Signature Cabernet Vinaigrette Dressing

Romaine, Shredded Parmesan and Focaccia Croutons

Tossed in Creamy Caesar Dressing

Baby Spinach and Endive Salad with Shaved Red Onion, Crisp Bacon and Pine Nuts

Raspberry Vinaigrette



salads pasta
hamburgers desserts
lunch
fish sandwiches beef beverages

Lunch Entrée's (Please Select One of the Following)

Lemon and Herb Roasted Breast of Chicken, Sweet Wine Shallot Jus
Green Pea Risotto and Seasonal Vegetables **\$24.00**

Baked Filet of Salmon, Roasted Pepper and Horseradish Coulis
Jasmine Rice Pilaf and Seasonal Vegetables **\$25.00**

Grilled 8 oz Alberta AAA Striploin, Roasted Garlic Butter
Baked Tomato Provençal and Shoestring Potatoes **\$25.00**

Lemon Grass and Ginger Steamed Halibut and Tiger Prawns, Citrus and Fresh Herb
Vinaigrette, Steamed Jasmine Rice and Crisp Asian Vegetables **\$26.00**

Grilled Mediterranean Vegetables and Toasted Pine Nuts
Tossed with Fresh Basil Pesto and Penne Finished with Shredded Parmesan **\$22.00**

Roasted Breast of Turkey, Apple Raisin Stuffing and Natural Pan Gravy
Garlic Mashed Potatoes, Savory Vegetables in Season and Cranberry Chutney **\$24.00**



8 oz New York Peppercorn Steak
Sautéed Field Mushrooms, Steamed Asparagus and Oven Roasted Tomatoes **\$25.00**

Pan Seared Ahi Tuna, Ginger and Mango Salsa
Steamed Potatoes, and Garlic Green Beans **\$26.00**

Grilled Rosemary Breast of Chicken, Baked Banana Squash
Steamed Asparagus, Cranberry Wild Rice and Smoked Tomato Coulis **\$24.00**



*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.*

Luncheon Dessert (Please Select One of the Following)

New York Cheesecake, Sugar Cured Strawberries, Raspberry Coulis and Fresh Cream
House-Made Fresh Fruit Flan with Raspberry Painted Crème Anglaise and Fresh Cream
Lemon Pound Cake with Blueberry Whip and Toasted Almonds
Chocolate Fudge Layer Cake with Caramel and Chocolate Sauce
Baked Apple Swiss Tart, Poached Rhubarb and Cinnamon Cream
Baked Custard in Sweet Caramel Sauce with Fresh Strawberries



salads poultry filet beverages
lamb **dinner**
scallops dessert salmon

DINNER À LA CARTE (Please Select 3 Courses)

Dinner à la Carte 3 Course Menus are Inclusive of Fresh Rolls, Brewed Starbucks® Coffee, Regular and Decaffeinated, Selection of Tazo Teas®

Soups

Tomato and Basil Bisque **\$6.50**

Richmond's Best Seafood Chowder with Salmon, Halibut and Shrimp **\$7.00**

House-Made Chicken Noodle Soup **\$6.50**

Roasted Chilliwack Corn Chowder **\$6.50**

Soup of the Day, Made in House each Morning **\$6.00**

Black Bean Soup with Cilantro Crème Fraîche and Tortilla Hay **\$6.50**

Vegetarian Butternut Squash Soup with Sourdough Croutons **\$6.00**

Salads

Butter Lettuce and Radicchio Salad, Shaved Prosciutto Ham, Candied Cashews, Crispy Fried Shallots with a Tarragon Cream Dressing **\$7.50**

Chilled Prawns and Citrus Scallops

Butter Lettuce and Radicchio Salad, House-Made Cocktail Sauce and Tart Lemon **\$8.50**

Asparagus and Endive Salad, Roasted Red Peppers, Pecorino Cheese Ribbons and Truffle Oil Vinaigrette **\$8.00**

Tossed Greens, Julienne Peppers, Sliced Cucumber, Crumbled Feta and Baby Tomatoes, Signature Cabernet Vinaigrette Dressing **\$7.50**

Chopped Romaine, Whole Roasted Garlic Cloves, Shredded Parmesan and Focaccia Croutons with Creamy Caesar Dressing **\$7.50**

Baby Spinach and Curly Endive Salad with Shaved Red Onion, Crisp Bacon, Toasted Pine Nuts and Raspberry Vinaigrette **\$7.50**

Wild Salmon Nicoise Salad with Steamed Potatoes, Tender Green Beans, Cherry Tomatoes and Kalamata Olives with Caper Dressing **\$8.50**

Entrées

Brown Butter Roasted Halibut Filet, Chili Lime Vinaigrette, Baby Potatoes and Seasonal Vegetables **\$25.00**

Flame Grilled 6 oz Filet Mignon with Tiger Prawns and Green Peppercorn Jus Baked Gratin Potato and Seasonal Vegetables **\$28.00**



salads poultry filet beverages
lamb **dinner**
scallops dessert salmon

Entrées Cont...

Balsamic Glazed Lamb Sirloin, Soft Polenta, Garlic Green Beans, Shiraz jus **\$26.00**


Miso Crusted Salmon Filet, Lemon Caper Beurre Blanc
Jasmine Rice and Seasonal Vegetables **\$24.00**

10 oz AAA Prime Rib, Red Wine Pan Jus
Roast Garlic Mashed Potatoes, Yorkshire Pudding and Seasonal Vegetables **\$26.00**

Broccoli and Cheese Stuffed Breast of Chicken, Sun-dried Tomato Jus
Duchess Potato and Savory Seasonal Vegetables **\$24.00**


Broiled 5 oz AAA Striploin with 3 oz Horseradish Crusted Salmon Filet
Black Pepper Hollandaise, Duchess Potato and Seasonal Vegetables **\$26.00**

Roasted Breast of Chicken Glazed with Orange and Herb Reduction
Ginger Lime Steamed Jasmine Rice and Savory Seasonal Vegetables **\$24.00**

 Pan Seared Halibut, Caramelized Onion
Steamed Jasmine Rice, Baby Bok Choy and Savory Seasonal
Vegetables (Low Fat) **\$25.00**

 Horseradish Baked Salmon with a Citrus Gremolata
Steamed Herb Potatoes and Savory Seasonal Vegetables (Low Cholesterol) **\$24.00**

 Lemon and Thyme Roasted Breast of Chicken, Cranberry Infused Wild Rice,
Garlic Sautéed Green Beans, Roasted Zucchini and Pepper Trio (Low Carb) **\$24.00**

 *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.*

Dinner Desserts

New York Cheesecake, Sugar Cured Strawberries, Raspberry
Coulis, Fresh Cream **\$6.50**

House-Made Fresh Fruit Flan with Raspberry Painted Crème Anglaise,
Fresh Cream **\$6.50**

Chocolate Fudge Layer Cake with Caramel and Chocolate Sauce **\$6.50**

Warm Berry Bread Pudding with Rum Infused Crème Anglaise **\$7.00**

Baked Apple Swiss Tart, Poached Rhubarb and Cinnamon Cream **\$6.50**

Baked Custard in Sweet Caramel Sauce with Fresh Strawberries **\$6.50**

Cream Filled Chocolate Dipped Profiteroles, Caramel and Chocolate Sauce **\$6.50**



salads poultry filet beverages
lamb **dinner**
scallops dessert salmon

WHISTLER MOUNTAIN BUFFET

A Variety Fresh Baked Bread Rolls Accompanied with Salted Butter
Fresh Market Green Salad with a Selection of Dressings
Spicy Asian Noodle Salad, Baby New Potato Salad
Pasta Salad with Roasted Mediterranean Vegetables, Fresh Herbs and Sun-Dried Tomato
Roasted Corn and Black Bean Salad
Roma Tomato and Cucumber Salad with Lime and Cilantro Dressing

Individual Platters of Sliced Cured Ham with Whole Grain Mustard
Lean Roast Beef with Horseradish and Dijon Mustard
Roast Turkey with Cranberry Chutney and Montreal Style Pastrami Brisket
Cornichons, Olives and Baby Dill Pickle Spears

Choices of Hot Entrées

Roast Turkey, Sourdough Stuffing, Natural Pan Gravy and Cranberry Chutney

Braised Beef "Stroganoff Style", Pickles, Sour Cream and Buttered Broad Noodles

Baked Filet of Salmon, Roasted Pepper and Horseradish Coulis

Broiled Sweet Chili Glazed Pork Loin , Pineapple, Mango and Cilantro Salsa

Lemon and Thyme Marinated Roasted Breast of Chicken, Peppercorn Brandy Jus

Oven-Fired Filet of Salmon with White Wine Herb Cream Sauce

Grilled Mediterranean Vegetables and Toasted Pine Nuts
Tossed with Fresh Basil Pesto and Penne, Finished with Shredded Parmesan

Butternut Squash Ravioli, Shredded Parmesan Cheese, Tomato Rosé Sauce

Jasmine Rice, Oven-Roasted Potatoes, Seasonal Vegetables
Seasonal Fruits and Berries

Cheesecake, Chocolate Fudge Layer Cake, Fresh Fruit Flan
Baked Apple Swiss Tart and Pastries

Freshly Brewed Starbucks® Coffee and Decaffeinated, Selection of Tazo Teas®

Choice of 2 Entrée's: \$37.00 per person (Minimum 50 People)

Choice of 3 Entrée's: \$40.00 per person (Minimum 50 People)

**Please Note: Items May Not be Removed from Buffet Menu to be Served as Welcome Reception*



salads poultry filet beverages
lamb **dinner**
scallops dessert salmon

COASTAL MOUNTAIN BUFFET

A Variety of Fresh Baked Bread Rolls Accompanied with Salted Butter
Fresh Market Green Salad with a Selection of Dressings
Chopped Romaine, Shredded Parmesan and Focaccia Croutons
Tossed in Caesar Dressing, Spicy Asian Noodle Salad, Baby New Potato Salad, Pasta Salad with Roasted Mediterranean Vegetables, Fresh Herbs and Sun-Dried Tomato, Roasted Corn and Black Bean Salad, Roma Tomato and Cucumber Salad with Lime and Cilantro Dressing, Marinated Field Mushrooms with a Roast Garlic Herb Vinaigrette

Individual Platters of Sliced Cured Ham with Whole Grain Mustard
Lean Roast Beef with Horseradish and Dijon Mustard
Roast Turkey with Cranberry Chutney, Montreal Style Pastrami Brisket

Lemon poached Medallions of Salmon, and "Peel and Eat" Shrimp
House-Made Cocktail Sauce
Cornichons, Olives and Baby Dill Pickle Spears

Choices of Hot Entrées

Roast Baron of Beef Carved by Attending Chef
Red Wine Demi Glace, Horseradish and Dijon Mustard

Lemon and Thyme Marinated Roasted Breast of Chicken, Peppercorn Brandy Jus
Herb Roasted Salmon Filet, Lemon Caper Beurre Blanc

Butternut Squash Ravioli, Shredded Parmesan Cheese, Tomato Rosé Sauce

Roasted Breast of Chicken Glazed with Orange and Herb Reduction

Roast Turkey, Sourdough Stuffing, Natural Pan Gravy and Cranberry Chutney

Broiled Sweet Chili Glazed Pork Loin , Pineapple, Mango and Cilantro Salsa

Jasmine Rice, Oven-Roasted Potatoes, Seasonal Vegetables
Seasonal Fruits and Berries, Cheesecake, Chocolate Fudge Layer Cake, Fresh Fruit Flan
Baked Apple Swiss Tart and Pastries
Imported and Canadian Cheese Platter, Sun-dried Fruits and Red Grapes
Freshly Brewed Starbucks® Coffee and Decaffeinated, Selection of Tazo Teas®

Choice of 3 Entrée's: **\$44.00 per person (Minimum 75 People)**

Choice of 4 Entrée's: **\$48.00 per person (Minimum 75 People)**

**Please Note: Items May Not be Removed from Buffet Menu to be Served as Welcome Reception*



salads poultry filet beverages
lamb **dinner**
scallops dessert salmon

RECEPTION AND BUFFET ADDITIONS

Selection of Fruits, Melons and Berries in Season **(Platter Serves 20 People) \$90.00**

Imported and Canadian Cheese, Sun-Dried Fruits and Red Grapes **(Platter Serves 20 People) \$140.00**

Crisp Vegetable Crudite with Two Zesty Dips **(Platter Serves 20 People) \$90.00**

Assorted "Tea Style" Sandwiches **(Platter Serves 20 People - 100 pcs) \$130.00**

Carving Stations

Roast Baron of Beef Carved by Attending Chef
Red Wine Demi Glace, Horseradish and Dijon Mustard
(Serves 80-100 People and is Inclusive of Chef's Carving Fee) **\$650.00**

Roast New York Striploin Carved by Attending Chef
Red Wine Demi Glace, Horseradish and Dijon Mustard
(Serves 25-30 People and is Inclusive of Chef's Carving Fee) **\$350.00**

Maple Glazed Ham Carved by Attending Chef
Orange Thyme Reduction
(Serves 40-50 People and is Inclusive of Chefs Carving Fee) **\$250.00**

Gravlax-Cured Sockeye Salmon Carved by Attending Chef
Honey Dijon Mustard, Dill Sauce and Rye Bread Crouton
(Serves Approx. 15 People) **\$150.00**

Seafood's

Fresh Oysters on Cracked Ice with Lemon, Red Onion, Cucumber Salsa and Roasted Pepper Coulis (50 Oysters) **Market Price**

Assorted Sushi with Wasabi and Pickled Ginger
(Platter Contains 50 Assorted Pieces) **\$125.00**

Poached Prawns (100 Pieces, 21/25 Count)
Wedged Lemons and House-Made Cocktail Sauce **\$250.00**

Smoked Salmon Platter, Red Onions, Capers and Lemons
(Platter Serves 20 People) **\$150.00**

Ice Carvings

Your Corporate Logo or Choose from our Portfolio
Includes Lighting, Set-Up and Drain Pans

Single Block Carvings **\$200.00**

Double Block Carvings **\$400.00**



wraps bruschetta dimsum
oysters **reception** sushi
canapés tenderlion cheese

HOT AND COLD HORS D'OEUVRE'S

Cold Hors d'Oeuvres

- Cumin Seared Ahi Tuna on Cucumber with Wasabi Mayonnaise **\$26.00 Per Dozen**
- Seared Lamb Loin with Onion Chutney on Croustade **\$26.00 Per Dozen**
- Prosciutto Ham, Olive Tapenade and Roasted Peppers **\$24.00 Per Dozen**
- Dungeness Crab Salad, Garlic Crostini and Fresh Herb Aioli **\$26.00 Per Dozen**
- French Brie, Apricot Jelly on Toast Points **\$24.00 Per Dozen**
- Smoked Salmon with Cream Cheese, Red Onion and Capers **\$26.00 Per Dozen**
- California Roll with Wasabi and Pickled Ginger **\$25.00 Per Dozen**
- Scallop Ceviche in Ceramic Spoons **\$25.00 Per Dozen**
- Italian Bruschetta on Basil Crustini **\$24.00 Per Dozen**
- Marinated Baby Tomato and Soft Bocconcini Brochette **\$24.00 Per Dozen**

Hot Hors d'Oeuvres

- Coconut Crusted Prawn Satay **\$25.00 Per Dozen**
- Vegetarian Spring Rolls with Plum Soya Mustard Sauce **\$20.00 Per Dozen**
- Mini Quiche with Smoked Ham and Havarti Cheese **\$24.00 Per Dozen**
- Rosemary Marinated Beef Brochette, Mustard Glaze **\$25.00 Per Dozen**
- Baby Crab Cakes with Mango Salsa **\$27.00 Per Dozen**
- Chicken Drumette's with Spicy Plum Sauce **\$22.00 Per Dozen**
- Spinach and Feta Cheese Spanakopita **\$23.00 Per Dozen**
- Singapore Chicken Satay, Peanut Sauce **\$25.00 Per Dozen**
- Steamed Shu Mai and Har Gow Dumplings with Soya **\$24.00 Per Dozen**
- Tartlette of Wilted Spinach and Goat Cheese **\$24.00 Per Dozen**
- Mini Vegetable Samosa's with Chutney **\$24.00 Per Dozen**
- Indian Style Vegetable Pakora's with Chutney **\$23.00 Per Dozen**
- Caramelized Onion and Stilton Cheese Tart Shells **\$24.00 Per Dozen**
- Mini Cubano Sandwich with Pulled Pork and Havarti **\$24.00 Per Dozen**



wraps bruschetta dimsum
oysters **reception** sushi
canapés tenderlion cheese

The Ironwood \$24.00 per Person (Minimum 20 People)

Canadian platter Garnished with Dried Fruits, French Baguette,
Crisp Vegetable Crudite with Two Zesty Dips
Smoked Salmon Canapé with Cream Cheese, Red Onion and Capers
Prosciutto Ham, Olive Tapenade and Roasted Peppers on Crostini
Mini Quiche with Smoked Ham and Havarti Cheese
Coconut Breaded Prawns, Lemon Aioli

The Terra Nova \$26.00 per Person (Minimum 20 People)

International Cheese with Dried Fruits, French Baguette
Crisp Vegetable Crudite with Two Zesty Dips, Dungeness Crab Salad, Garlic Crostini,
Fresh Herb Aioli, French Brie, Apricot Jelly on Toast Points
Pork Rilette, Sourdough Croustade with Grainy Mustard
Vegetarian Spring Rolls, Plum Soya Mustard Sauce
Singapore Chicken Satay with Cucumber Raita
Mediterranean Beef Brochette with Mustard Glaze

The Bridgeport \$28.00 per Person (Minimum 20 People)

International Cheese Dried Fruits, French Baguette
Crisp Vegetable Crudite with Two Zesty Dips
Seared Lamb Loin with Onion Chutney on Croustade
Cumin Seared Ahi Tuna on Cucumber with Wasabi Mayonnaise
Prosciutto Ham, Olive Tapenade and Roasted Peppers
Roma Tomato Bruchetta on Basil Crustini, Prawn Satay, Sweet Chili Sauce
Mediterranean Beef Brochette with Mustard Glaze
Baby Crab Cakes with Mango Salsa, Mini Vegetable Samosa's with Mango Chutney

***Based on 8 Hors d'Oeuvres per Person Not Inclusive of Cheese and Fresh Vegetables**



wraps bruschetta dimsum
oysters **reception** sushi
canapés tenderlion cheese

INTERNATIONAL RECEPTION

\$55.00 per Person (Minimum 75 People, Maximum 2.5 Hour Reception)

Italian

Focaccia and Filoncini Breads, Antipasto Platters, Penne Pasta with Smoked Salmon and Dill Cream, Cheese Ravioli with Spicy Meat Sauce, Garlic Marinated Bocconcini Cheese, Sliced Roma Tomato, Fresh Basil and Parmesan Cheese and Creamy Tiramisu

Mexico

Crisp Tortilla Chips, Soft Flour and Crisp Corn Tortilla Shells, Chili Spiced Chicken, Spicy Taco Beef with Chopped Corriander, Spiced Fajita Style Vegetables, Guacamole, Sour Cream, Tomato Jalapeno Salsa, Grated Cheddar Cheese, Lettuce, Tomato and Cinnamon Sugar Dusted Churro's

Indian

Crisp Papadums, Grilled Naan Bread, Traditional Spiced Butter Chicken, Curried Lentil and Vegetable Dahl with Coconut Milk, Vegetable Samosas with Mango Chutney, Steamed Basmati Rice and Mango Mousse

Greece

Grilled Greek Pita Bread With Olive Oil, Balsamic, Tzatziki and Hummus, Greek Salad, Lemon and Oregano Marinated Roasted Chicken, Greek Style Roasted Potatoes, Seasoned Rice Pilaf, Braised Zucchini and Tomato Ratatouille and Sharp Lemon Pie



martinis red wine champagne
beverage beer
cordials margarita non-alcoholic tonics

BANQUET WINE LIST

Sparkling & Champagne

- Banrock Station Sparkling Chardonnay (Australia) **\$40.00**
- Gloria Ferrer Sonoma Brut (United States) **\$65.00**
- Sumac Ridge Steller's Jay Brut (Canada) **\$90.00**
- Moet & Chandon Brut Imperial (France) **\$120.00**

White Wines

- Sonora Ranch Chardonnay (Canada) \$31.00**
- Peller Estates Family Series Pinot Gris VQA (Canada) \$32.00**
- Calona Vineyards Artist Series Pinot Blanc VQA (Canada) ***** \$33.00**
- Jackson Triggs Proprietors Edition Sauvignon Blanc VQA (Canada) **\$33.00**
- Banrock Station Unwooded Chardonnay (Australia) ***** \$34.00**
- Beringer White Zinfandel (United States) **\$36.00**
- Inniskillin Pinot Blanc VQA (Canada) **\$36.00**
- Gunderloch Frit'z Riesling (Germany) **\$36.00**
- Mission Hill Five Vineyards Chardonnay VQA (Canada) **\$40.00**
- Kim Crawford Sauvignon Blanc (New Zealand) ***** \$41.00**
- Robert Mondavi Private Selection Sauvignon Blanc (United States) **\$50.00**

Red Wine

- Sonora Ranch Merlot (Canada) \$31.00**
- Peller Estates Family Series Cabernet Merlot VQA (Canada) \$32.00**
- Calona Vineyards Artist Series Cabernet Merlot VQA (Canada) ***** \$33.00**
- Jackson Triggs Proprietors Edition Cabernet Sauvignon VQA (Canada) **\$34.00**
- Inniskillin Pinot Noir VQA (Canada) **\$36.00**
- Ruffino Chianti (Italy) ***** \$36.00**
- Beringer Stone Cellars Shiraz Cabernet (United States) ***** \$38.00**
- 337 Clone Cabernet Sauvignon (United States) ***** \$38.00**
- Mission Hill Five Vineyards Cabernet Merlot VQA (Canada) **\$45.00**
- Wolf Blass Yellow Label Shiraz (Australia) **\$48.00**
- Masi Valpolicella (Italy) ***** \$48.00**



SONORA RANCH

PELLER  **ESTATES**

Wines Marked with an ******* Require 14 Days Advance Notice



martinis red wine champagne
beverage beer
cordials margarita non-alcoholic tonics

BANQUET BEVERAGE SERVICE

Host Bar

All Beverages Consumed are Paid for by the Host. A Complimentary Bartender is Provided when Bar Consumption Exceeds \$350.00 Net Revenue Per Bar, Otherwise a Bartender Fee of \$100.00 for Each Bar will Apply. All Prices will be Subject to 10% Provincial Liquor Tax, 5% GST and 15% Service Charge. Prices are Subject to Change Without Notice.

Cash Bar

All Guests are Responsible for Paying for their Own Beverages. A Complimentary Bartender and Cashier (if Required) will be Provided when Bar Consumption Exceeds \$350.00 Net Revenue Per Bar, Otherwise a Bartender Fee of \$100.00 for Each Bar and a Cashier Fee of \$80.00 Per Cashier will Apply. Cash Bar Prices Include 10% Provincial Liquor Tax and 5% GST. Prices are Subject to Change Without Notice.

Liquor Host Bar

Premium Brands (1 oz.) **\$5.25**

Barcardi, Beefeater, Canadian Club, Grant Family Reserves, Smirnoff

Deluxe Brands (1 oz.) **\$6.50**

Crown Royal, Glenfidich, Ketel One, Tanqueray, Baileys, Grand Marnier, Kahlua, Sambuca, St-Remy Brandy

House Wine (5 oz.) **Sonora Ranch Chardonnay, Sonora Ranch Merlot \$6.00**

Domestic Beer (per bottle) **\$4.75**

Budweiser, Canadian, Coors Light & Kokanee

Imported Beer, Cider & Coolers (per bottle) **\$5.75**

Corona, Heineken, Extra Green Apple Cider

Soft Drinks (per glass), Spring / Mineral Water & Juice (per bottle) **\$3.00**

Pepsi, Diet Pepsi, Orange Crush, 7-up, Gingerale, Aquafina, Montclair, Apple, Orange, Grapefruit

Fruit Punch Non-Alcoholic (1 Gallon, 30 Servings) **\$70.00**

Alcoholic Fruit Punch (1 Gallon, 30 Servings) **\$115.00**



SONORA RANCH



martinis red wine champagne
beverage beer
cordials margarita non-alcoholic tonics

Liquor Cash Bar

(Inclusive of Taxes)

Premium Brands (1 oz.) **\$6.00**

Barcardi, Beefeater, Canadian Club, Grant Family Reserve, Smirnoff

Deluxe Brands (1 oz.) **\$7.50**

Crown Royal, Glenfidich, Ketel One, Tanqueray, Baileys, Grand Marnier, Kahlua, Sambuca, St-Remy Brandy

House Wine (5 oz.) **Sonora Ranch Chardonnay, Sonora Ranch Merlot \$6.75**

Domestic Beer (per bottle) **\$5.50**

Budweiser, Canadian, Coors Light & Kokanee

Imported Beer, Cider & Coolers (per bottle) **\$6.50**

Corona, Heineken, Extra Green Apple Cider

Soft Drinks (per glass), Spring / Mineral Water & Juice (per bottle) **\$3.25**

Pepsi, Diet Pepsi, Orange Crush, 7-up, Gingerale, Aquafina, Montclair, Apple, Orange, Grapefruit

Hosted Drink Tickets may be purchased for \$5.50 per ticket, plus taxes and gratuity. The hosted tickets are valid for premium brand liquor, house wine, domestic and imported beer, ciders and coolers. Pop, juice and spring and mineral water will be valued at ½ a ticket.

All advance purchase beverage tickets will be charged as sold, NOT as redeemed for beverage.

It is our Policy, that All Liquor, Wine, Beer, Liqueur, Juice and Soft Drink Must be Supplied by the Vancouver Airport Marriott. Our Standard is one (1) Bartender per 100 People.



SONORA RANCH



meeting space guestroom drinks
theatre **packages**
movie clip breakfast meeting lunch

MARRIOTT VANCOUVER AIRPORT MEETING PACKAGES

Starbucks® Package (Ideal for meetings with a lunch planned elsewhere)

\$40.00 per person**

Morning Coffee Break to Include Assorted Muffins and Danish, Starbucks® Regular and Decaffeinated Coffee, Selection of Tazo Teas® and Assorted Bottled Juices
Mid Morning Refresh of Starbucks® Regular and Decaffeinated Coffee and Selection of Tazo Teas®

Afternoon Coffee Break to Include Assorted Cookies, Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo Teas® and Assorted flavored Starbucks® Frappacino
Guest Parking while Attending Meeting, Meeting Space Rental and Internet Connection

Let's Do Lunch (Ideal for meetings requiring lunch only) **\$49.00 per person****

Lunch Buffet (Granville Island or Westminster Buffet)

Starbucks® Regular and Decaffeinated Coffee and a Selection of Tazo Teas®

Assorted Cold Soft Drinks and Assorted Bottled Juices

San Pellegrino on all Meeting Tables

Guest Parking while Attending Meeting, Meeting Space Rental and Internet Connection

Theatre Package (Ideal for meetings requesting a theatre feel) **\$59.00 per person****

Morning - Regular and Decaffeinated Starbucks® Coffee, Assorted Soft Drinks, Bottled Juices and Bottled Water

Lunch - Great Canadian Burger Bar with an Assortment of Soft Drinks

Afternoon - Regular and Decaffeinated Starbucks® Coffee, Assorted Soft

Drinks, Bottled Juices and Bottled Water

Bags of Fresh Buttered Popcorn

Movie Clip DVD Playing in Foyer During Breaks & Lunch

Guest Parking while Attending Meeting, Meeting Space Rental and Internet Connection

Silver Package **\$69.00 per person****

Choice of Continental or Executive Continental Breakfast

Starbucks® Regular and Decaffeinated Coffee and a Selection of Tazo Teas®

Lunch - Choice of Sandwich Garden or Little Italy

Choice of Assorted Donuts, Home Style Assorted Soft and Chewy

Cookies, Individual Bags of Assorted Potato Chips and Tortilla Chips,

Chocolate Drizzled Rice Crispy Squares or Assorted Candy Bars

Afternoon - Regular and Decaffeinated Starbucks® Coffee, Assorted Soft

Drinks, Bottled Juices and Bottled Water

Guest Parking while Attending Meeting, Meeting Space Rental and Internet Connection



We Proudly Brew
STARBUCKS COFFEE

Minimum Requirement of 10 Overnight Guestrooms and Minimum of 20 People for Meeting Bookings. **Per Person Inclusive of Taxes and Gratuities**



meeting space guestroom drinks
theatre **packages** lunch
movie clip breakfast meeting

Colour Me ___ Package (For guests requesting a specific colour for breaks)

\$69.00 per person**

Starbucks® Regular and Decaffeinated Coffee and a Selection of Tazo Teas®

Whole fruits (Colour specific)

Afternoon - Starbucks® Regular and Decaffeinated Coffee, Assorted Soft Drinks, Bottled Juices and Bottled Water

- Whole fruit (Colour specific)
- Jello (Colour specific)
- Bowls of Smarties (Colour specific)
- Non alcoholic punch (Colour specific)

Individual Personal Sized Tin of Mints for Each Attendee

Guest Parking while Attending Meeting, Meeting Space Rental and Internet Connection

Gold Package \$79.00 per person**

Breakfast - Choice of Executive Continental, Day-Break Buffet, Plated All-Canadian or Plated English Bay Breakfast Buffet

Starbucks® Regular and Decaffeinated Coffee and a Selection of Tazo Teas®

Lunch - Choice of the Shady Island Buffet, Great Canadian Burger Bar, Ole Mexicana, A Taste of India, The Westminster Buffet, or Little Italy

Break - Choice of Frozen Fruit Bars, Oreo Cookie Ice Cream Sandwich, Assorted Candy Bars or Roasted Mixed Nuts with Buttered Popcorn or Bowls of Smarties

Afternoon - Regular and Decaffeinated Starbucks® Coffee, Assorted Soft Drinks, Bottled Juices and Bottled Water

Guest Parking while Attending Meeting, Meeting Space Rental and Internet Connection

Platinum Meeting Package \$95.00 per person**

Individual Apples and Power Bars

Breakfast - Choice of Day-Break Buffet, Plated All-Canadian, Plated English Bay, or Continental Breakfast with Healthy Choice Break

Evian Water and San Pellegrino on all work tables throughout the meeting

Morning Starbucks® Coffee Break (Comprehensive break)

Lunch - Choice of Hot Plated Luncheon, Taste of Mediterranean, Ole Mexicana, A Taste of India or The Westminster Buffet

Individual Personal Sized Tin of Mints for Each Attendee

Choice of Chocolate Factory, Healthy Choices or Savor the Summer Break

Afternoon - Regular and Decaffeinated Starbucks® Coffee, Assorted Soft Drinks, Bottled Juices and Bottled Water

Guest Parking while Attending Meeting, Meeting Space Rental and Internet Connection



We Proudly Brew
STARBUCKS COFFEE

*Minimum Requirement of 10 Overnight Guestrooms and Minimum of 20 People for Meeting Bookings. **Per Person Inclusive of Taxes and Gratuities***



CATERING INFORMATION TERMS AND CONDITIONS

Food

The Vancouver Airport Marriott Hotel is the only authorized licensee to sell and serve food, liquor, beer, and wine on the premises. This includes hospitality suites and food amenity deliveries. The only exception to this is made for wedding cakes. Pricing for plated set menus is based on one set menu for all guests. For meals requiring a choice of entrée selections, a surcharge will apply. Due to health and safety regulations, leftover food or beverage cannot be taken from the premises.

Menu Selection

To ensure that every detail is handled in a professional and timely manner, we request that all menu selections and meeting details be finalized three (3) weeks prior to the event date.

Carving / Cooking Stations

A labour charge of \$75.00 per event will apply for food prepared by a Chef in a function room.

Beverage

A \$100.00 + GST bartender fee will apply should the bar consumption be less than \$300. Liquor service is not permitted after 1:00am and entertainment should cease at this time in order to vacate the function room within 1 hour.

Price Guarantee

All Food and Beverage prices are guaranteed ninety (90) days prior to the date of the function. All menu pricing is provided on a "per person" basis unless stated otherwise. Please note that all buffet style menus are offered with minimum order requirements (as stated) and are offered for a maximum of two (2) continuous hours.

Taxes and Service Charges

All prices are exclusive of applicable taxes and service charges. The following charges will be added to the bill:
Food Prices: 5% GST and 15% Service Charge
Beverage Prices: 10% PST, 5% GST and 15% Service Charge
Function Room Rentals: 5% GST

- NOTE: 5% GST is applicable on service charges

Security

The hotel reserves the right to require security at the client's expense. Only hotel approved agencies may be used.

Damage / Loss

The hotel will not be responsible for the damage or loss of any personal property, equipment, displays, supplies, written materials or other valuable items left in the meeting rooms, conference areas or public areas prior to, during or following any event. Accordingly, the client will be responsible for security for such materials and assumes responsibility for any loss or damage. The client is responsible for any damages to the hotel premises by their guests, agents or independent contractors acting on their behalf and will incur any repair and/or replacement costs.

Function Rooms and Set up

Function rooms are assigned by the hotel according to the final guaranteed number the client anticipates. The hotel reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate. Should the final number of guests exceed the maximum capacity of a room or not meet the minimum requirements for a room the hotel may also choose to move the group. An increased rental charge will apply if a larger room is required. Function space is booked only for the time indicated. Set up and dismantle times, if required, are not included and should be specified at the time of booking. Function room rental charges include set up.

Please note a labour charge of \$125.00 will apply for any setup changes required on site the day of the event, which differ from the original function contract or banquet event order.

Event Details

Event details including menu selection must be submitted to the hotel three weeks prior to an event date. In order to ensure the accuracy of all information, signed and approved copies of banquet event orders are required from the client two weeks prior to the event.



deposits
damages/loss
menu
taxes
cancellations
gratuity
storage
security
info

Event Guarantees

The hotel requires the exact number of guests attending each event 72 hours prior to the day of that event. The hotel will prepare for 5% above this guaranteed number, to a maximum of 20 guests. In the event that the hotel has not received a guarantee, the number charged will be based on the original contracted number, or the actual number of guests served, whichever is greater. Guarantees for events held on Sunday and Monday are required by noon the previous Wednesday.

Deposit / Payment

A \$1000.00 deposit is required at the time of booking in order to confirm social events. This deposit is non-refundable. 100% of the estimated amount is due two weeks prior to the event and is payable by cash, certified cheque or credit card.

In order to make arrangements for direct billing (for all corporate clients), an application for credit must be completed and returned to the hotel for approval at least four weeks prior to the event date.

All payments are due within 30 days of receipt of invoice.

Cancellation

Cancellation of food and beverage within 30 days of an event will result in a cancellation charge of 100% of the estimated food and beverage costs for the particular meal period. Cancellation of food and beverage within 7 days of an event will result in a cancellation

charge of 100% of the estimated food and beverage costs for the particular meal period. All cancellations must be received in writing.

Delivery / Storage

All deliveries must be shipped to our Receiving entrance. Due to limited storage space, delivery of materials will be accepted no more than 3-5 working days prior to an event, unless storage has been reserved in advance. A storage fee may apply should the items being stored exceed 5 packages.

Material must be removed from the hotel on the last day of the event. The hotel will not be responsible for damage or loss of any items left on the premises prior to, during or following an event. Arrival and departure times for large set ups must be arranged in advance in order to ensure access to the loading dock.

Should the hotel be required to provide assistance with boxes, packages and/or freight, a labour charge will apply.

Signage

Promotional materials or signage must be of a professional nature and are subject to approval. Your signage may only be displayed directly outside your designated function room. The hotel reserves the right to remove signage that is not prepared in a professional manner, is unsightly, or inappropriate. Such materials or signage shall not be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, or other parts of the building or

furniture. The hotel will charge the client for any damages caused accordingly. Distribution of promotional adhesive stickers or labels is strictly prohibited.

Audio Visual

Any audio/visual equipment required for an event must be rented from the hotel in house audio/visual company, Frischkorn Audio/Visual. If an outside audio/visual company is used, a service charge will apply if storage or set up is required. You may bring in your own audio/visual company, but set up/patch fees may apply.

Music

For events with either live or recorded music, a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee for royalties of copyright music will apply. Entertainers must contact the hotel in order to receive instructions on entering the hotel and to make arrangements for electrical and staging requirements.

Coat Check

Coat check facilities are available on a host basis. The cost is \$75.00 for the evening and must be staffed by a Vancouver Airport Marriott employee. The hotel assumes no responsibility for loss or theft.