About the Delta Hotels Vancouver Downtown Suites

The Delta Hotels Vancouver Downtown Suites is proud to serve locally sourced and sustainable menu options whenever possible throughout our food and beverage program, including our catering and special event menus. We foster business relationships with local purveyors and distributors to ensure you enjoy the freshest of ingredients. We proudly support the Ocean Wise program and source our seafood through the recommendations of the Vancouver Aquarium. All coffee served is organic, fair-trade sourced through Starbucks.

Menu packages can be customized to meet your specific taste and occasion. Special dietary needs can be accommodated such as gluten free, vegetarian, vegan and allergies but may be subject to surcharge.

About our Culinary Team

Chef Tee-Jae brings his passion for both West Coast and Asian cuisine to Delta Vancouver Downtown Suites. His curiosity with the culinary world began with his roots in the Philippines and has taken him as far as kitchens in Taiwan and Chile.

After training under French chefs at the Pacific Institute of Culinary Arts, Tee-Jae honed his skills at The Arbutus Club where he worked his way up to Sous Chef in their fine dining restaurant.

Wanting to broaden his culinary experience, Tee-Jae accepted a role as the Executive Sous Chef at Pacific Palisades Hotel, a Kimpton hotel. The opportunity allowed him to combine his love for West Coast cuisine with BC’s bountiful harvest, using organic, local and sustainable ingredients as the highlight of his dishes.

In 2010, prior to the Winter Olympics, Tee-Jae was an integral part of the Coast Coal Harbour Hotel’s opening team. During his four-year tenure as Executive Sous Chef, Tee-Jae led the kitchen in executing hotel functions of up to 600 people and as well as elaborate galas for the Japanese, Filipino and French Consulates. Executive Chef Tee-Jae Conwi is very excited to share his skills and expertise and bring out the best in Delta Vancouver Downtown Suites culinary team.
Breakfast
Selection of Pastries
Sweet Butter and Fruit Preserves
Fresh Sliced Seasonal Fruits
Freshly Squeezed Orange and Apple Juice
Starbucks® Regular and Decaffeinated Coffee
Assortment of Tazo® Teas.

Morning Break
Varied Selection of Morning Snacks and Fresh Fruit
Starbucks® Regular and Decaffeinated Coffee
Assortment of Tazo® Teas.
Regular and Diet Soft Drinks
Bottled Fruit Juices

Upgrade:
Deluxe Breakfast | $6 per person
Baked banana bread, lemon bread, granola parfait, smoothie shooter

Hot Breakfast Addition | $12 per person

Chef’s Choice Cold Lunch
Chef’s Designed Buffet Lunch of
Salad and Soup
Assorted Sandwich Platters
Desserts
Starbucks® Regular and Decaffeinated Coffee
Assortment of Tazo® Teas.
Regular and Diet Soft Drinks
Bottled Fruit Juices

Afternoon Break
Varied Selection of Afternoon Snacks
Starbucks® Regular and Decaffeinated Coffee
Assortment of Tazo® Teas.
Regular and Diet Soft Drinks
Bottled Fruit Juices

Meeting package options continue...
**Executive Meeting Package | $105**

Room rental inclusive. Complimentary wireless internet.

*Priced per person.*

<table>
<thead>
<tr>
<th>Deluxe Breakfast</th>
<th>Chef’s Choice Deluxe Hot Lunch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Pastries</td>
<td>Chef’s Designed Buffet Lunch of Salads and Soups</td>
</tr>
<tr>
<td>Sweet Butter and Fruit Preserves</td>
<td>Two Hot Mains</td>
</tr>
<tr>
<td>Fresh Sliced Seasonal Fruits</td>
<td>Two Sides</td>
</tr>
<tr>
<td>Baked Banana Bread and Lemon Bread</td>
<td>Starbucks® Regular and Decaffeinated Coffee</td>
</tr>
<tr>
<td>Homemade Granola Parfait</td>
<td>Assortment of Tazo® Teas.</td>
</tr>
<tr>
<td>Chef Inspired Smoothie Shooter</td>
<td>Regular and Diet Soft Drinks</td>
</tr>
<tr>
<td>Starbucks® Regular and Decaffeinated Coffee</td>
<td>Bottled Fruit Juices</td>
</tr>
<tr>
<td>Assortment of Tazo® Teas.</td>
<td></td>
</tr>
</tbody>
</table>

**Morning Break**

Varied Selection of Morning Snacks and Fresh Fruit

Starbucks® Regular and Decaffeinated Coffee

Assortment of Tazo® Teas.

Regular and Diet Soft Drinks

Bottled Fruit Juices

**Upgrade:**

*Hot Breakfast Addition | $12 per person*
Prices are subject to a 22% gratuity and applicable provincial and government sales tax and are subject to change without notice.

About Us Meetings Breakfast Breaks Lunch Dinner Reception Meals To Go Bar List

Continental Breakfast $24
Assortment of Freshly Baked Muffins, Croissants and Scones
Fresh Fruit Platter
Assorted Individual Yogurts
House Made Granola
Orange and Apple Juice

Upgrade:
Deluxe Addition | $6 per person.
Baked banana bread, lemon bread, granola parfait, smoothie shooter
European Addition | $8 per person.
Chef’s selection of charcuterie, cheeses, smoked salmon

The Healthy Start $21
Individual Apple Quinoa Parfait
Steel-Cut Oatmeal, Dried Fruit
Fresh Fruit Platter
Chef Inspired Health Smoothie Taster
Mint Infused Water Stand

Canadian Breakfast $30
Assortment of Freshly Baked Muffins, Croissants and Scones
Freshly Baked Banana Bread and Lemon Bread
Assorted Individual Yogurt
Fresh Fruit Platter
Scrambled Free Run Eggs
Crispy Smoked Bacon, Pork Sausages and Traditional Ham
Our Signature Potatoes
Chef Inspired Smoothie Taster

Breakfast menu options continue...
Breakfast Buffet Enhancements and Breakfast A la Carte Selections

Priced per person unless otherwise stated. Minimum 10 people, $3 surcharge per person under minimum.

**Enhancements**

*Only available as an addition to a buffet.*

- **Traditional Eggs Benedict**  $7
  Free run poached egg on an English muffin with ham and signature hollandaise sauce

- **French Toast and Buttermilk Pancakes or Waffles**  $7
  Served with strawberries, homemade fruit compote, whipped cream and Quebec maple syrup

- **Western Breakfast Wrap**  $7
  Scrambled eggs, sautéed ham, peppers, onions and smoked applewood cheddar in a flour tortilla

**A la Carte Selections**

- **Individual Homemade Granola Parfait**  $7
- **Oatmeal With Dried Fruit and Brown Sugar**  $6
- **Bagel and Philadelphia Cream Cheese**  $4.50
- **Hard Boiled Eggs**  $3
- **Chef’s Smoothie**  $35
  (2.5L pitcher | serves 10 pax)
- **Assortment of Fresh Baked Muffins, Croissants and Scones**  $4.50
- **Assortment of Fresh Baked Banana Bread and Lemon Bread**  $4.50

**Gluten Free Breakfast Items:**

- **Muffins**  $5 each
- **Bagel**  $5 each
Break Packages

Gluten free items can be purchased from the a la carte menu.

*Priced per person. Minimum 10 people, $3 surcharge per person under minimum.*

<table>
<thead>
<tr>
<th>Sweet Breaks</th>
<th>Savory Breaks</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Superfood Break</strong></td>
<td><strong>Sweet and Savory</strong></td>
</tr>
<tr>
<td>$19</td>
<td>$16</td>
</tr>
<tr>
<td>Apple quinoa parfait, cinnamon, apples, dried fruit, toasted walnuts, Greek yogurt</td>
<td>Assorted classic favourite sweet and savory snacks including sour candies, chocolate treats, pretzels and popcorn</td>
</tr>
<tr>
<td>Multigrain granola bar, sundried cranberries, sunflower and flax seeds</td>
<td>Assorted bottled soft drinks and juice</td>
</tr>
<tr>
<td>Fresh fruit smoothies</td>
<td>Items subject to change but we will do our best to accommodate any specific requests!</td>
</tr>
<tr>
<td>Fruit skewers</td>
<td>The Artisan</td>
</tr>
<tr>
<td>Mint, cucumber, berry infused water stand</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Power Break</strong></td>
<td>BC artisan cheese selection</td>
</tr>
<tr>
<td>$16</td>
<td>Local vegetable crudités with dip and fruit of the season</td>
</tr>
<tr>
<td>Clif® energy bars and blueberry oat bars</td>
<td>Grilled flatbread and crackers</td>
</tr>
<tr>
<td>Seasonal whole fruit basket</td>
<td><strong>Breads and Spreads</strong></td>
</tr>
<tr>
<td>House made trail mix</td>
<td>$16</td>
</tr>
<tr>
<td>Seasonal fruit infused water stand</td>
<td>Grilled assorted flatbreads and baguettes</td>
</tr>
<tr>
<td><strong>All Natural</strong></td>
<td>Creamy hummus, olive tapenade, red pepper and tomato romesco</td>
</tr>
<tr>
<td>$16</td>
<td>Seasonal fruit skewers</td>
</tr>
<tr>
<td>Fresh fruit skewers with honey yogurt dip</td>
<td>Fruit infused water stand</td>
</tr>
<tr>
<td>Fresh grapes and assorted berries, dried fruit and nut mix</td>
<td><strong>Asia Inspired</strong></td>
</tr>
<tr>
<td>Chef inspired fresh fruit smoothie shooters</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Cookie Jar</strong></td>
<td>Steamed buns with pork and vegetable filling, sweet chili sauce</td>
</tr>
<tr>
<td>$12</td>
<td>Traditional samosas with vegetable filling, chutney</td>
</tr>
<tr>
<td>Assorted fresh baked large cookies, brownies</td>
<td>Grilled naan bread with creamy yogurt dip and hummus</td>
</tr>
<tr>
<td>Freshly brewed Starbucks® coffee and Tazo® tea selection</td>
<td>Break menu options continue...</td>
</tr>
</tbody>
</table>

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01/2017

Prices are subject to a 22% gratuity and applicable provincial and government sales tax and are subject to change without notice.
A la Carte Selections

Priced per person.

**Assorted Snacks**

- Individual Yogurt - $4.50
- Individual Homemade Granola Parfait - $7
- Assortment of Freshly Baked Muffins, Croissants and Scones - $4.50
- Assortment of Freshly Baked Banana Bread and Lemon Bread - $4.50
- Assortment of Freshly Baked Large Cookies - $3.50
- Fresh Baked Cinnamon Buns - $4.50
- Bagels with Philadelphia Cream Cheese, Butter and Preserves - $4.50
- Assortment of Biscotti - $4
- Assortment of Dessert Squares - $4.25
- Tortillas Chips with Guacamole and Salsa - $5.25
- Individual Bags of Miss Vickie’s® Chips - $4
- Freshly Popped Popcorn Bar with Flavour Shakers - $4
- Dried Fruit and Nut Mix - $4.50
- Snack Mix - $5
- Assortment of Granola Bars - $5

**Fresh Fruit and Vegetables**

- Seasonal Sliced Fresh Fruit Platter - $7
- Fresh Fruit Skewers with Honey Yogurt Dip - $8
- Seasonal Fresh Fruit Salad - $7
- Seasonal Whole Fruit - $3
- Fresh Vegetables with Tzatziki and Ranch Dip - $6

*Break menu options continue...*
Beverages

*Priced as stated.*

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee and Tea</td>
<td>$5/person</td>
</tr>
<tr>
<td>Freshly brewed Starbucks® coffee and an assortment of Tazo® teas</td>
<td></td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$4/person</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$4.50/can</td>
</tr>
<tr>
<td>Assortment of regular and diet</td>
<td></td>
</tr>
<tr>
<td>Juice</td>
<td>$4.50/bottle</td>
</tr>
<tr>
<td>Assortment of bottled juices</td>
<td></td>
</tr>
<tr>
<td>Nestle Pure Life Bottled Water</td>
<td>$4.50/bottle</td>
</tr>
<tr>
<td>Small San Pellegrino Sparkling Water</td>
<td>$5/bottle</td>
</tr>
<tr>
<td>Large San Pellegrino Sparkling Water</td>
<td>$8/bottle</td>
</tr>
<tr>
<td>Infused Water Stand</td>
<td>$15/stand</td>
</tr>
<tr>
<td>Fresh seasonal ingredients (5 litre minimum)</td>
<td></td>
</tr>
<tr>
<td>House Brewed Iced Tea or Lemonade Stand</td>
<td>$25/stand</td>
</tr>
<tr>
<td>(5 litre minimum)</td>
<td></td>
</tr>
<tr>
<td>Chef Inspired Smoothie by the Pitcher</td>
<td>$35/pitcher</td>
</tr>
<tr>
<td>(2.5L serves 10 pax)</td>
<td></td>
</tr>
</tbody>
</table>

Prices are subject to a 22% gratuity and applicable provincial and government sales tax and are subject to change without notice.
Chef’s Chalkboard Deli Cold Lunch Buffet (changes daily) | $34

Chef’s Chalkboard cold lunch buffet includes freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas.

Gluten free items can be purchased from the a la carte menu.

Priced per person. Minimum 10 people, $3 surcharge per person under minimum.

Locally Inspired Fresh Soup of the Day
Chef’s Selection of Two House Made Salads
Chef’s Selection of Three Freshly Made Sandwiches
Assorted Desserts
Fresh Fruit Salad

Lunch menu options continue...
The Deli Cold Lunch Buffet | $40

The Deli cold lunch buffet includes freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas.

Gluten free items can be purchased from the a la carte menu.

Priced per person. Minimum 10 people, $3 surcharge per person under minimum.

Locally Inspired Fresh Soup of the Day

Select 2 salads:

Artisan Greens
With cucumber, sunflower seeds, feta, shaved radish and balsamic dressing

Classic Coleslaw
With shredded cabbage, carrot, radicchio, creamy cucumber dressing

Orzo Salad
With roasted tomatoes, red onion, sweet peppers, fresh mozzarella, basil dressing

Potato Salad
With dill, whole grain mustard, caraway seeds, honey-sherry vinaigrette

Classic Caesar Salad
With croutons, Asiago cheese, roast garlic dressing

Select 3 freshly made sandwiches:

Classic Ham Sandwich
With cheddar, pickles, lettuce, tomato, honey mustard aioli, sourdough kaiser

House Smoked Salmon Salad
With greens, lemon-chive cream cheese, onion-dill country loaf

Roasted Cauliflower and Celeriac Kofta
With tomato, cucumber, tzatziki, lettuce, tomato tortilla

Thyme Roasted Beef
With onion jam, tomato relish, garlic aioli, salad greens, Jack cheese, sourdough kaiser

Turkey Club
With bacon, alfalfa sprouts, tomato, avocado-lime aioli, multigrain kaiser

Roasted Squash Wrap
With pickled red onion, greens, mint goat cheese and kale pesto, tomato tortilla

Roasted Pork Loin
With provolone, lettuce, roasted tomato, chimichurri, Portuguese bun

Lemongrass Chicken
With pickled radish and carrot, cucumber, cilantro, jalapeno aioli, baguette

Mediterranean Vegetable Wrap
With potato, assorted roast vegetables, spinach and kale-pesto aioli

Accompaniments

Assorted Desserts
Seasonal Fresh Fruit Salad

Lunch menu options continue...
Chef’s Chalkboard Hot Lunch Buffet (changes daily) | $43
Chef’s Chalkboard hot lunch buffet includes freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas.

Priced per person. Minimum 10 people, $3 surcharge per person under minimum.

Selection of Freshly Baked Rolls with Butter
Locally Inspired Fresh Soup of the Day
Chef’s selection of One House Made Salad
Chef’s Selection of Two Hot Mains
Chef’s Selection of Two Sides
Assorted Desserts
Fresh Seasonal Fruit Salad

Lunch menu options continue...
Build Your Own Hot Lunch Buffet | $48

Build Your Own lunch buffet includes Chef’s soup of the day, selection of freshly baked rolls and butter, assorted desserts, fresh seasonal fruit salad, freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas.

Priced per person. Minimum 10 people, $3 surcharge per person under minimum.

Select any 5 items, maximum 2 mains

Salads
Artisan Greens
With cucumber, sunflower seeds, feta, shaved radish and balsamic dressing

Classic Coleslaw
With shredded cabbage, carrot, radicchio, creamy cucumber dressing

Orzo Salad
With roasted tomatoes, red onion, sweet peppers, fresh mozzarella, basil dressing

Potato Salad
With dill, whole grain mustard, caraway seeds, honey-sherry vinaigrette

Classic Caesar Salad
With croutons, Asiago cheese, roast garlic dressing

Additional selection for $4 per person

Mains (maximum 2)
Honey-Soy Glazed Chicken Thighs

Braised Beef Brisket
With roasted mushrooms, pearl onions, natural pan reduction

Slow Roasted Pork Shoulder
With BBQ sauce, chimichurri

Roast Salmon Puttanesca
With olives, tomatoes, garlic & parsley

Cavatapi Pasta
With leek, cream, spinach, sweet peas, roasted mushrooms, truffle oil

Quinoa
With edamame, spinach, seasonal cabbage and caramelized garlic

Vegan Gluten Free Penne
With roasted artichokes, marinara sauce, basil, grape tomatoes

Additional selection for $6 per person

Sides
Seasonal Vegetables
With basil pesto oil

Parsley Buttered Seasonal Vegetables

Green Onion Smashed Potatoes

8 Grain Rice Pilaf

Boulanger Potatoes
With chicken stock and caramelized onions

Steamed Jasmine Rice
With sweet peas

Additional selection for $4 per person

Lunch menu options continue...
Flavours of Asia Hot Lunch Buffet | $48

All themed hot lunch buffets include assorted desserts, fresh seasonal fruit salad, freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas

Priced per person. Minimum 10 people, $3 surcharge per person under minimum.

Starters
Miso Soup
Asian Slaw
With jicama, pickled radish, mandarin oranges
Cauliflower and Vegetable Pakoras
With yogurt raita

Entrees (select 2)
Indian Butter Chicken
With diced chicken, mango chutney, naan
Star Anise Braised Pork Belly
With sweet soy glaze, steamed bokchoy
Garlic Chicken Adobo
Braised in dark soy, ginger and coconut milk
Roasted BC Salmon
With garlic-hoisin sauce and steamed bokchoy
Stir-Fried Garlic Prawns and Peppers
With gailan, bamboo shoots, black bean sauce
Thai Curried Chicken Thighs
With pineapple broth, bamboo shoots
Egg Noodles
With tofu, fried garlic, sesame green beans

Accompaniments
Steamed Jasmine Rice
Asian Vegetables
With Oyster Sauce
Coconut Tarts and Coconut Custard Pudding
Fruit Platter

Additional selection | $6 per person

Lunch menu options continue...
Prices are subject to a 22% gratuity and applicable provincial and government sales tax and are subject to change without notice.

Flavours of the Mediterranean Hot Lunch Buffet | $48

All themed hot lunch buffets include assorted desserts, fresh seasonal fruit salad, freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas.

*Priced per person. Minimum 10 people, $3 surcharge per person under minimum.*

<table>
<thead>
<tr>
<th>Starters</th>
<th>Entrees (select 2)</th>
<th>Accompaniments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moroccan Vegetable Soup</td>
<td>Roasted Porchetta in Dijon Jus With dried stone fruits, hazelnuts</td>
<td>Herb Roasted Potato</td>
</tr>
<tr>
<td>Greek Salad</td>
<td>Roasted BC Salmon With caper-chili putanesca sauce, baby tomatoes</td>
<td>Basil Infused Seasonal Vegetables</td>
</tr>
<tr>
<td>With cucumber, tomatoes, peppers, feta, Kalamata olives</td>
<td>Spinach Ricotta Manicotti With a creamy tomato sauce, basil oil</td>
<td>Fresh Fruit Salad</td>
</tr>
<tr>
<td>Salad Nicoise</td>
<td>Roasted Chicken Breast With leek and bacon fricassee</td>
<td>Chocolate Ganache Cake</td>
</tr>
<tr>
<td>With seared tuna, hard boiled egg, potato, green beans, tomatoes, red onion, chive dressing</td>
<td>Provençale Prawns With pesto-asiago oil, arugula, asiago</td>
<td>Frangipane Fruit Tarts</td>
</tr>
<tr>
<td></td>
<td>Moroccan Chicken Thigh Masala With tomato stew, dried figs</td>
<td></td>
</tr>
</tbody>
</table>

*Additional items for $6 per person*

*Lunch menu options continue...*
**Gastown Plated Three Course Lunch**

Menu selection must be finalized 2 weeks prior to your event. Plated lunches include a selection of freshly baked rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas.

*Priced per person. Minimum 10 people, $3 surcharge per person under minimum.*

<table>
<thead>
<tr>
<th>Starters (select 1)</th>
<th></th>
<th>Dessert (select 1)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Soup of the Day</td>
<td></td>
<td>Bittersweet Chocolate Mousse</td>
</tr>
<tr>
<td>Kale, Romaine and Quinoa Caesar Salad</td>
<td></td>
<td>Chocolate Cake</td>
</tr>
<tr>
<td>With creamy garlic dressing and croutons</td>
<td></td>
<td>Coconut Panacotta</td>
</tr>
<tr>
<td>Wild Green Salad</td>
<td></td>
<td></td>
</tr>
<tr>
<td>With sundried cranberry, cashews, sesame vinaigrette</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entrees (select 1)</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pressed Cubano Sandwich</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roast pork, salami, ham, mustard, melted Jack cheese</td>
<td>$45</td>
<td></td>
</tr>
<tr>
<td>Pan-Seared Wild Salmon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>With hoisin sambal glaze, steamed bokchoy, citrus rice</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>Roasted Chicken Breast</td>
<td></td>
<td></td>
</tr>
<tr>
<td>With tomato emulsion, herb-roasted potatoes, seasonal vegetables</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>Grilled Flat Iron Steak</td>
<td></td>
<td></td>
</tr>
<tr>
<td>With smashed red nugget potatoes, seasonal vegetables, Dijon jus</td>
<td>$60</td>
<td></td>
</tr>
<tr>
<td>Vegetable Curry</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$50</td>
<td></td>
</tr>
</tbody>
</table>

Prices are subject to a 22% gratuity and applicable provincial and government sales tax and are subject to change without notice.
Downtown Build Your Own Dinner Buffet | $68

Build Your Own dinner buffet includes a selection of freshly baked rolls and butter, assorted desserts, fresh seasonal fruit salad, freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas

Priced per person. Minimum 10 people, $3 surcharge per person under minimum.

<table>
<thead>
<tr>
<th>Select 7 items, maximum 2 mains</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Soup (select 1)</strong></td>
</tr>
<tr>
<td>Locally Inspired Fresh Soup of the Day</td>
</tr>
<tr>
<td>Thyme Roasted Tomato</td>
</tr>
<tr>
<td>With basil and chipotle</td>
</tr>
<tr>
<td>Roasted Cauliflower and Sunchoke</td>
</tr>
<tr>
<td>With fresh cream, parsley</td>
</tr>
<tr>
<td><strong>Salad (select 2)</strong></td>
</tr>
<tr>
<td>Artisan Greens</td>
</tr>
<tr>
<td>With shredded carrot, grape tomato, sunflower seeds, shaved cucumber, house dressing</td>
</tr>
<tr>
<td>Classic Caesar Salad</td>
</tr>
<tr>
<td>With croutons, Asiago cheese, roast garlic dressing</td>
</tr>
<tr>
<td>Greek Salad</td>
</tr>
<tr>
<td>With red onion, cucumber, peppers, feta, kalamata olives, herb dressing</td>
</tr>
<tr>
<td>Asian Noodle Salad</td>
</tr>
<tr>
<td>With pea greens, julienne peppers, red onion, sesame soy dressing</td>
</tr>
</tbody>
</table>

| BC Waldorf Salad |
| With endive, tomato, candied walnuts, green apple, blue cheese, sherry dressing |

<table>
<thead>
<tr>
<th>Mains (maximum 2)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted AA Beef Striploin, With wild mushrooms, pearl onions, natural jus</td>
</tr>
<tr>
<td>Roasted Crackling Pork Porchetta, With dried stone fruit, Granville Island beer mustard jus</td>
</tr>
<tr>
<td>Fig Stewed Chicken Thighs</td>
</tr>
<tr>
<td>With Morrocan spiced tomato broth, flat leaf parsley</td>
</tr>
<tr>
<td>Pacific Wild Salmon</td>
</tr>
<tr>
<td>With steamed baby bokchoy, garlic hoisin sauce</td>
</tr>
<tr>
<td>Spinach Ricotta Canneloni</td>
</tr>
<tr>
<td>With tomato asiago cream sauce and basil pesto</td>
</tr>
<tr>
<td>Vegan Gluten Free Penne</td>
</tr>
<tr>
<td>With grilled asparagus, marinara sauce, basil, roasted fennel</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Substitute main with one of the following for an additional $10 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Haida Gwaii Halibut</td>
</tr>
<tr>
<td>With red curry coconut sauce, fresh pineapples, grape tomatoes, scallions</td>
</tr>
<tr>
<td>Roasted CAB Ribeye</td>
</tr>
<tr>
<td>With Yorkshire pudding, Dijon mustard, horseradish, au jus</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sides (select 2)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Vegetables</td>
</tr>
<tr>
<td>With basil pesto oil</td>
</tr>
<tr>
<td>Parsley Buttered Seasonal Vegetables</td>
</tr>
<tr>
<td>Green Onion Smashed Potatoes</td>
</tr>
<tr>
<td>8 Grain Rice Pilaf</td>
</tr>
<tr>
<td>Boulanger Potatoes</td>
</tr>
<tr>
<td>With chicken stock and caramelized onions</td>
</tr>
<tr>
<td>Steamed Jasmine Rice</td>
</tr>
<tr>
<td>With sweet peas</td>
</tr>
</tbody>
</table>

*Dinner menu options continue...*
Gastown Plated Three Course Dinner

Menu selection must be finalized 2 weeks prior to your event. Plated lunches include a selection of freshly baked rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas.

Priced per person. Minimum 10 people, $3 surcharge per person under minimum.

Appetizer (select 1)
- Locally Inspired Fresh Soup of the Day
- Wild BC Mushroom Soup
  - With sherry, fresh herbs, cream
- Mixed Artisan Greens
  - With red radish, carrot, sun dried cranberry, sesame orange vinaigrette
- Grilled Asparagus Salad
  - With roasted mushrooms, arugula, shaved Grana Padano, balsamic dressing
- Apple and Endive Salad
  - With mixed artisan greens, watercress, candied walnuts, cherry tomato, shallot mustard dressing
- Spinach Salad
  - With frisée, roasted pears, toasted almonds, lemon poppy seed dressing

Main (select 1)
- Roasted Mushroom Ravioli $58
  - With basil oil and parmesan cream sauce, grilled asparagus
- Thyme Roasted Breast of Chicken $58
  - With honey shallot jus, smashed potatoes, seasonal vegetables
- Star Anise Glazed Beef Short Rib $65
  - With citrus Japanese rice, Asian vegetables, pickle
- Pan Seared Wild Salmon $65
  - With warm potato and Kalamata olive salad, green beans, tomato emulsion
- Dijon Mustard Roasted Beef AAA Tenderloin $70
  - With shallot thyme demi-glace, herb roasted potatoes
- Maple Seared Sablefish $70
  - With shiitake miso broth, ginger scented quinoa, seasonal vegetables

Dessert (select 1)
- Apple Tart
  - With vanilla bean gelato
- Orange and Cardamom Crème Brulée
  - With sablé cookie
- Vanilla Cheesecake
  - With Chantilly cream and blueberry compote
- Lemon Tart
  - With minted Valencia orange compote
- Seasonal Fruit Sorbet
  - With fresh fruit salad
### Reception Menu

*Priced per dozen.*

**Cold Canapes**

- **Smoked Salmon Blini**
  - Horseradish blini, dill crème fraiche
  - $42

- **Mini BLT**
  - Crisp smoked bacon, confit cherry tomato, butter lettuce, avocado aioli
  - $42

- **Shrimp and Mango Salad**
  - Crostades pastry cup, marirose aioli
  - $43

- **Kalamata Tapenade and Chevre Mousse**
  - Olive crostini, roasted tomato, pesto
  - $41

- **Gin Tomato Gazpacho**
  - Chilled tomato cucumber soup in a shot glass, microgreens
  - $38

- **Mini Caprese Spoons**
  - Cherry tomato, baby bocconcini, fresh basil, garlic crouton
  - $40

- **Albacore Tuna Poke Cones**
  - Sesame cone, chili, sweet soy dressing, tobiko
  - $46

- **Poached Apricot Tartine**
  - Melted blue cheese, candied pecans, pastry cup
  - $40

- **Roasted Pear Prosciutto**
  - Gorgonzola, balsamic reduction, herbed oil
  - $42

- **Cucumber Cup**
  - Edamame hummus, miso sriracha sauce
  - $40

- **Chicken Mousse Wellington**
  - Goat cheese mousse, puff pastry, fine herbs
  - $40

*Reception menu options continue...*
### Reception Menu

*Priced per dozen.*

<table>
<thead>
<tr>
<th>Hot Hors d’Oeuvres</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nobashi Breaded Prawns</td>
<td>$40</td>
<td>Sweet chili sauce, seaweed garnish, sesame seeds</td>
</tr>
<tr>
<td>Mini CAB Beef Sliders</td>
<td>$44</td>
<td>Roasted tomato, smoked cheddar, red pepper aioli</td>
</tr>
<tr>
<td>Lamb Koftas Masala</td>
<td>$42</td>
<td>Marinated ground lamb, cucumber, tzatziki, cilantro</td>
</tr>
<tr>
<td>Mini Crab Cakes</td>
<td>$44</td>
<td>Panko crumbs, tomato chipotle aioli, green onions</td>
</tr>
<tr>
<td>Tandoori Chicken Skewers</td>
<td>$40</td>
<td>Curried mango chutney aioli, mint and cilantro</td>
</tr>
<tr>
<td>Assortment of House Made Mini Quiche</td>
<td>$40</td>
<td>Quiche Lorraine with pancetta, asiago and leeks; Quiche Provençale with tomato, caramelized onions and herbs</td>
</tr>
<tr>
<td>Sambal Infused Wild Salmon</td>
<td>$44</td>
<td>Pickled red radish, spiced nori mayo, sesame oil</td>
</tr>
<tr>
<td>Phyllo Spanakopita</td>
<td>$38</td>
<td>Feta, spinach, sundried tomato and tzatiki sauce</td>
</tr>
<tr>
<td>Porcini Infused Arancini</td>
<td>$38</td>
<td>Sautéed mushrooms, tarragon, parmesan, panko crumb</td>
</tr>
<tr>
<td>Shrimp and Vegetable Gyoza</td>
<td>$42</td>
<td>Ginger soy dipping sauce, scallion spears</td>
</tr>
<tr>
<td>Confit Tomato Pizzettas</td>
<td>$38</td>
<td>Confit cherry tomato, bocconcini, oregano</td>
</tr>
</tbody>
</table>

*Reception menu options continue...*
Prices are subject to a 22% gratuity and applicable provincial and government sales tax and are subject to change without notice.

### Reception Menu

*Priced per person unless otherwise stated.*

<table>
<thead>
<tr>
<th>Platters</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charcuterie Board</td>
<td>$15</td>
</tr>
<tr>
<td>An assortment of fine cured deli meats, cornichons, olives, fresh baguette and crackers, mustards and housemade chutneys</td>
<td></td>
</tr>
<tr>
<td>Vegetable Antipasto Platter</td>
<td>$10</td>
</tr>
<tr>
<td>Grilled and marinated eggplant, zucchini, red and yellow peppers, vine-ripened tomatoes, asparagus, artichokes, crumbled goat cheese, aged balsamic</td>
<td></td>
</tr>
<tr>
<td>Grilled Assorted Flatbreads</td>
<td>$8</td>
</tr>
<tr>
<td>Creamy hummus, olive tapenade, red pepper and basil romesco</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fruit and Berry Platter</td>
<td>$9</td>
</tr>
<tr>
<td>Assorted sliced fruit and berries, grapes</td>
<td></td>
</tr>
<tr>
<td>Crudités Selection</td>
<td>$6</td>
</tr>
<tr>
<td>An assortment of fresh vegetables and two dips: curried orange yogurt and chipotle feta</td>
<td></td>
</tr>
<tr>
<td>Domestic Cheese Board</td>
<td>$10</td>
</tr>
<tr>
<td>Local BC and Canadian cheeses with fresh baguette and crackers, garnished with dried fruits and berries</td>
<td></td>
</tr>
<tr>
<td>Gourmet Fresh Fruit and Cheese Board</td>
<td>$12</td>
</tr>
<tr>
<td>Assorted international and Canadian cheeses with fresh baguette and crackers, chef’s selection of fresh fruits and berries, dried figs and apricot</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sushi Platters (minimum order 20 people)</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Seafood and Vegetable Sushi</td>
<td>$6</td>
</tr>
<tr>
<td>Wasabi, ginger and soy sauce</td>
<td></td>
</tr>
<tr>
<td>With nigiri and hosomaki rolls (based on three pieces per person)</td>
<td></td>
</tr>
<tr>
<td>Hosomaki rolls only (based on three pieces per person)</td>
<td>$5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Gourmet 16&quot; Pizzas</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian</td>
<td>$30/pizza</td>
</tr>
<tr>
<td>Roast artichokes, grilled peppers, asparagus spears, cherry tomatoes, tomato sauce, mozzarella</td>
<td></td>
</tr>
<tr>
<td>Margherita</td>
<td></td>
</tr>
<tr>
<td>Tomato sauce, grape tomatoes, fresh basil, bocconcini</td>
<td></td>
</tr>
<tr>
<td>Classic Pepperoni</td>
<td></td>
</tr>
<tr>
<td>Dry cured and hot pepperoni, tomato sauce, oregano, mozzarella</td>
<td></td>
</tr>
<tr>
<td>Classic Italian</td>
<td></td>
</tr>
<tr>
<td>Tomato sauce, pepperoni, Black Forest ham, pickled shallots, roast portobellini mushrooms, kalamata olives, peppers, mozzarella</td>
<td></td>
</tr>
</tbody>
</table>

*Reception menu options continue...*
Prices are subject to a 22% gratuity and applicable provincial and government sales tax and are subject to change without notice.

Reception Packages
Packages are suitable for 1 to 2 hour receptions.
Priced per person. Minimum 10 people, $3 surcharge per person under minimum.

Chef Chalkboard Reception
Based on 5 pieces per person
$45
Three Freshly Made Hot Hors d’Oeuvres
Chef selected
Three Freshly Made Cold Canapés
Chef selected
International Cheese Board
Assorted International and Canadian cheeses, served with fresh baguette and crackers and garnished with dried fruits and berries

Chef TJ’s Food Truck
Based on 6 pieces per person.
$55
Inspired by Vancouver’s urban food scene, this menu is sure to be a crowd-pleaser! Cultural fusion, fresh ingredients and a little old-fashioned comfort food all come together for a delicious snacking experience.

DVDS Fish Tacos
Corn tortillas, avocado, cabbage, chipotle corn salsa
Pulled Pork Sliders
Scotch whisky BBQ sauce, mini-buns, blue cheese slaw
Poutine
Chorizo chips, squeaky cheese curds, hand-cut fries, chipotle mayonnaise
Steamed Gyoza
Shrimp dumpling, sweet chili dipping sauce
Hawaiian Mac Salad
Smoked wild salmon, pineapple, toasted coconut, raisin, macaroni
Green Papaya Salad
Red chilies, nam pla fish sauce dressing, baby shrimp, cherry tomato
Boxed Meals To Go

Boxed breakfasts include freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas.
Boxed lunches include one selection each of a beverage, a salad, a sandwich and a snack.

Priced per person. Minimum 10 people, $3 surcharge per person under minimum.

Continental Boxed Breakfast To Go $22
Choice of a Freshly Baked Muffin, Croissant or Scone
Choice of Apple or Orange Juice
Assorted Individual Yogurts
Fresh Apple, Orange or Banana

Healthy Start Boxed Breakfast To Go $22
Seasonal Sliced Fresh Fruit
Chef Inspired Fresh Fruit Smoothie
Choice of Assorted Bran Muffins
Fresh Apple, Banana or Orange

Build Your Own Boxed Lunch $30

Beverage (select 1)
Bottled Water
Juice
Canned Soft Drink

Salad (select 1)
Mixed Artisan Greens
With watermelon radish, carrot, sun dried cranberry, house made citrus honey dressing
Manhattan Cobb Salad
With fresh artisan greens, rocket, crumbled Danish blue cheese, egg, crispy Tiroler bacon, chives, house made Green Goddess dressing
Cucumber Salad
With pickled red onion, grilled radicchio, crumbled feta, watermelon radish, house made red wine oregano dressing

Sandwich (select 1)
Black Forest Ham
With Brie cheese, grainy mustard aioli and apple fig chutney on marble country rye bread
Montreal Spiced Roast Beef
With tomato, lettuce, aged cheddar and black pepper Boursin on potato rosemary bread
Maple Brined Turkey
With cranberry aioli, Swiss cheese and Gala apple slaw on cranberry country loaf
Cajun Chicken
With lettuce, tomato, jalapeno Tabasco aioli and Jack cheese on a spinach tortilla
Grilled Vegetable Wrap
With Moroccan spiced couscous with grilled vegetables and red pepper harissa aioli on a tomato tortilla

Snack (select 1)
Individual Bags of Miss Vickie’s® Chips
Freshly Baked Cookie
Bar List

Delta Hotels Vancouver Downtown Suites is pleased to offer two options for your bar services to ensure your event matches your vision, style and budget.

Host Bar
Choosing a host bar ensures the utmost convenience and ease – all beverages are charged to your master account. Service includes all glassware, ice, mixes, juices and garnishes. A bartender fee of $35 per hour (minimum three hours) will be applicable should bar sales not exceed $250 per bartender.

- Liquor: $8
- Domestic Beer: $7.5
- Import Beer: $8
- Non-Alcoholic Beer: $6
- House Wine: $10
- Premium Wine: $12
- Liqueurs: $8
- Soft Drinks: $4.50
- Juices and Bottled Water: $4.50

Cash Bar
Choosing a cash bar offers your guests the opportunity to enjoy their own personal beverage services. Service includes all glassware, ice, mixes, juices and garnishes. A bartender fee of $35 per hour each (minimum three hours) will be applicable should bar sales not exceed $250 per bartender. A cashier fee of $90 will be applicable on all cash bars.

- Liquor: $10
- Domestic Beer: $8.25
- Import Beer: $9
- Non-Alcoholic Beer: $6.5
- House Wine: $11
- Premium Wine: $13.25
- Liqueurs: $9
- Soft Drinks: $5
- Juices and Bottled Water: $5

Prices subject to 22% gratuity and provincial tax.

Cash Bar prices are inclusive of provincial tax.

The sale and service of alcoholic beverages will be done in accordance with the regulations of the British Columbia Liquor Laws. As a licensee, Delta Hotels Vancouver Downtown Suites is responsible for the administration of these regulations. Hotel policy permits the service of alcoholic beverages from 11:00 a.m. to 1:00 a.m. (Monday through Saturday) and 11:00 a.m. to 12:00 a.m. (on Sundays).