

# THE ALL NEW PLACE TO MEET.

## Catering Menu

With stylish space and locally inspired catering, Civic Hotel is designed to make the professional personal and the formal functional.

13475 CENTRAL AVENUE  
SURREY, BC V3T 0L8  
SALES 855 255 8933 | CIVICHOTEL.CA

**CIVIC**  
HOTEL

# WELCOME

## THANK YOU FOR CHOOSING THE CIVIC HOTEL, AUTOGRAPH COLLECTION® FOR YOUR UPCOMING EVENT.

Civic Hotel is an independent, boutique hotel in the heart of a new Surrey City Centre, where local business welcomes the world, with 144 guest rooms, a rooftop deck, and premium amenities and services all served by a curated culinary experience

With its central location, over 8,000 square feet of state-of-the-art conference and meeting space, and a wealth of supporting activities, the Civic Hotel issues a bold invitation to British Columbia's business community. From leadership tune-ups to regional conferences, local mixers to large group meetups, this is where Canada's cutting-edge convenes to share inspiration and press the boundaries of innovation.

British Columbia is a place exactly like nowhere else—beautiful, prosperous, diverse and rich in nature, culture and experiences. This carefully curated menu has been designed to include many local, BC products, connecting you and your guests with our province, the BC agriculture and local business communities.

Meeting spaces range from grand ballrooms that accommodate 300 to flexible breakout spaces and boardrooms, pre-function areas and private dining locations, formal or intimate, but uniformly spacious and comfortable. Out the front door, the Civic Plaza extends the possibilities and connects attendees to City Hall's state-of-the-art event space, Centre Stage, with seating for 200. High above the Surrey City Centre, the open-air Civic rooftop events space treats guests to spectacular views. The perfect social space to bring conference attendees together, or as your stand-alone event space, Civic Hotel's rooftop will be memorable for all of your guests.

As an Autograph Collection Hotel, the Civic Hotel is pleased to offer Marriott Rewards®. The Marriott Rewards Rewarding Events Program is designed with the meeting planner in mind. It allows members to earn Marriott Rewards points or airline miles on actualized revenue for qualified meetings and events held at all properties with participating Marriott brands.

Equally impressive, the broad and exciting range of opportunities to support your guests in style and comfort:

- ◆ Catering available for all conference, event and meeting spaces
- ◆ State-of-the-art audiovisual equipment
- ◆ Complimentary high-speed Wi-Fi for conference guests
- ◆ Fully accessible underground parking and convenient valet services

At Civic Hotel, everything is meticulously designed to support you, including an experienced and knowledgeable “one-step-ahead” staff who can be reached in whichever way you prefer (text, phone or email).

# BREAKFAST BUFFETS

All breakfast buffets require a minimum of 15 people.

## CONTINENTAL BUFFET ..... 24

Choice of orange, grapefruit or seasonal juice  
Assorted muffins with butter, preserves & marmalade  
Individual Greek yogurts  
Artisan organic granola with dried fruits  
Assorted cereals & milk  
Fresh fruit & berries including seasonal Fraser Valley selections ♦  
illy® coffee & decaffeinated coffee  
Dammann® assorted tea sachets

## BUFFET BREAKFAST ..... 31

Choice of chilled orange, grapefruit or seasonal juice  
Chef's assorted breakfast pastries, muffins, Danishes, & croissants butter, preserves & marmalade  
Fraser valley free-range eggs scrambled with chives ♦  
Wild mushrooms fricassee & fine herbs  
Crispy smoked BC maple bacon ♦  
Local honey pork sausages  
Roasted herb baby Yukon potatoes  
Assorted cereals & milk  
Fresh fruit & berries including seasonal Fraser Valley selections ♦  
Individual Greek yogurts  
Toaster station, artisan breads  
illy® coffee & decaffeinated coffee  
Dammann® assorted tea sachets

## LIGHT BREAKFAST BUFFET ..... 30

Choice of chilled orange, grapefruit or seasonal juice  
Assorted muffins  
Assorted cereals & milk  
Fraser Valley free-range egg white strata, with caramelized shallots & fricassee mushrooms ♦  
Duo of daily fruit & Greek yogurt smoothies  
Build your own yogurt parfait station: Selection of organic granola, dried fruits, yogurts, pumpkin seeds, nuts & fresh fruit & berries including seasonal Fraser Valley selections ♦  
illy® coffee & decaffeinated coffee  
Dammann® assorted tea sachets

♦ Indicates a local ingredient is used.

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# BREAKFAST ENHANCEMENTS

Chef attended stations at \$125 per chef, preparing to order.

## OMLETTE STATIONS .....8

### CHEF ATTENDED STATION

Fraser Valley free-range eggs, farmhouse cheddar cheese, honey ham, mushrooms, scallions and tomatoes ♦

## EGGS BENEDICT STATION ..... 9

### CHEF ATTENDED STATION

Fraser Valley free-range eggs, english muffins, Canadian bacon, poached eggs & lemon hollandaise ♦

## ARTISAN GRANOLA PARFAIT .....8

Selection of organic dried fruits, granola, Greek yogurts, pumpkin seeds, nuts and fresh fruit & berries including seasonal Fraser Valley selections ♦

## SMOOTHIES (5 oz.).....7

### SELECT 2

Green - spinach, kale, celery, almond milk & wheat germ

Banana & berry - yogurt, honey & orange juice

Tropical sunrise - mango, pineapple, coconut milk, yogurt & lime juice

## BC SMOKED SALMON SANDWICH ..... 15

Smoked BC wild salmon with bagels & cream cheese ♦

## OATMEAL .....6

Steel cut oatmeal - raisins, cranberries, almonds, walnuts, demerara sugar, & low fat milk

## FRESH FRUITS & BERRIES .....7

Including seasonal Fraser Valley selections ♦

## CHARCUTERIE .....14

Capicola, spicy dry cure pork shoulder

Artisanal honey ham – cedar wood smoked honey glazed pork butt

Black forest ham – brined & smoked jamón

Genoa salami – ground pork butt, dry cured, fennel-spiced

Roasted turkey – brined & smoked turkey breast

Artisanal breads, pickled onions & olives

## DIY BREAKFAST TACO ..... 15

### SELECT 2

Soft or hard-shell tacos

Scrambled Fraser Valley free-range eggs, guacamole, pico de gallo, aged Okanagan cheddar cheese ♦

OR

Smoked BC wild salmon, mushrooms, sautéed onion, maple bacon ♦

OR

Scrambled Fraser Valley free-range eggs, refried beans, grilled chorizo, chili sweet potato fries, cilantro ♦

## CHEF'S ASSORTED PASTRIES ..... 36/dozen

Scrambled Fraser Valley free-range eggs, guacamole, pico de gallo, aged Okanagan cheddar cheese ♦

## INDIVIDUAL GREEK YOGURT ..... 4

## ASSORTED CEREALS & MILK ..... 4

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# BREAKFAST

## BREAKFAST À LA CARTE ..... 34

### STARTER (CHOOSE ONE)

Greek yogurt & granola parfait, nuts & seasonal berries

Melon ball cocktail, ginger lemongrass syrup & seasonal berries

Smoked BC wild salmon, lemon, capers, shaved red onion, dill cream cheese, & bagel chips ♦

Fresh fruit & berries including seasonal Fraser Valley selections, minted cottage cheese, steel cut oatmeal, almonds & dried cranberries ♦

### ENTRÉE (CHOOSE ONE)

Waffle with ham, tomato fondue, green onion & poached egg

Fraser Valley free-range egg white frittata, mushroom, oven cured tomato, grilled asparagus, herb pesto ♦

Scrambled Fraser Valley free-range eggs taco, guacamole, pico de gallo, aged Okanagan cheddar cheese ♦

Scrambled Fraser Valley free-range eggs, herb & garlic crusted tomato, roasted red nugget potatoes, smoked BC wild salmon ♦

Brioche French toast, Okanagan orchard apple, vanilla compote with sultana raisins & cinnamon mascarpone cream ♦

### BEVERAGES

illy® coffee & decaffeinated coffee

Dammann® assorted tea sachets

## TO GO BREAKFAST .....27

### STARTER (CHOOSE ONE)

Fresh fruit cup with cottage cheese

Mini Greek yogurt granola parfait

Whole fresh seasonal fruit

### ENTRÉE (CHOOSE ONE)

Scrambled Fraser Valley free-range egg taco, guacamole, pico de gallo, aged Okanagan cheddar cheese ♦

Maple cured ham & Swiss cheese croissant, butter & mustard

Maplewood smoked BC wild salmon bagel, herb cream cheese, butter lettuce, sliced tomato & shaved red onion ♦

### BEVERAGES

illy® coffee & decaffeinated coffee

Dammann® assorted tea sachets

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# BREAKS

## REVIVE & ENERGIZE ..... 12

- Assorted granola bars
- Basket of whole seasonal fruit
- illy® coffee & decaffeinated coffee
- Dammann® assorted tea sachets

## HEALTH NUT ..... 18

- Assorted nuts
- Assorted dried fruits
- Coconut water
- illy® coffee & decaffeinated coffee
- Dammann® assorted tea sachets

## SNACK BAR ..... 18

- Assorted flavoured popcorn
- Jalapeño potato chips
- Trail mix
- Gluten free fruit & nut bars
- Candies
- Assorted soft drinks, waters

## MEDITERRANEAN ..... 25

- Baked pita chips
- Citrus tzatziki
- Sundried tomato hummus
- Marinated feta & Moroccan olives blend
- Spanakopita
- illy® coffee & decaffeinated coffee
- Dammann® assorted tea sachets

## À LA CARTE ITEMS

- House baked cookies ..... 36/dozen
- Assorted pastries..... 36/dozen
- Popcorn.....6/person
- Hardbite potato chips ♦ ..... 4/person
- Mini donuts..... 36/dozen

## BEVERAGES

- Selection of soft drinks ..... 4/drink
- Selection of juices ..... 4/drink
- Sparkling water ..... 4/drink
- Bottled water (500 ml.)..... 4/drink
- illy® coffee & decaffeinated coffee ..... 4.50/person
- Dammann® assorted tea sachets ..... 4.50/person

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# LUNCH

Minimum 15 people required.

## DELI BUFFET .....32

### SOUP

Chef's daily soup creation

### SALAD (CHOOSE TWO)

Baby arugula, roasted mushroom, Little Qualicum crumbled blue cheese, aged balsamic ♦

Mediterranean couscous, olives, roasted garlic vinaigrette

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

Baby spinach, green apple, Little Qualicum goat cheese, citrus vinaigrette ♦

### ASSORTED SANDWICHES (CHOOSE THREE)

Ham & cheese, arugula, shaved Okanagan apple, mayonnaise ♦

Smoked turkey, chipotle, cranberry mayonnaise

Beef & pepper, horseradish aioli

Curried egg salad, cilantro, watercress

Roasted vegetables, hummus, olives (vegetarian)

Tuna salad, dill pickle, green onion

## DESSERTS (CHOOSE TWO)

House baked cookies

Fresh fruit & berries including seasonal Fraser Valley selections ♦

Assorted mini dessert

Lemon coconut pie, pecan pie, apple pie, cherry almond clafouti pie (choose 2)

Chocolate decadence cake

## BEVERAGES

illy® coffee & decaffeinated coffee

Dammann® assorted tea sachets

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# LUNCH

Minimum 15 people required.

## WRAP BUFFET .....35

### SOUP

Chef's daily soup creation

### SALAD (CHOOSE TWO)

Baby arugula, roasted mushroom, Little Qualicum crumbled blue cheese, aged balsamic ♦

Creamy coleslaw, shaved fennel, celery seed

Mediterranean couscous, marinated olives, roasted garlic vinaigrette

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

Baby spinach, green apple, Little Qualicum goat cheese, citrus vinaigrette ♦

### WRAPS (CHOOSE THREE)

#### Canadian

Smoked BC wild salmon, dill, roasted Yukon gold potatoes, cucumber, lettuce, tomato & lime aioli, wrapped in an herb tortilla ♦

#### Indian (vegetarian)

Basmati rice, cucumber, bell peppers, tomato, corn, red onion, curried cottage cheese, cilantro vinaigrette, served in a whole wheat tortilla

#### Greek

Greek-style marinated Hallmark Farms free-range chicken breast, cucumber, tomato, feta cheese, red onion, Kalamata olives, tzatziki sauce served in a pita ♦

#### Mexican

Hallmark Farms free-range chicken, butter lettuce, corn, horseradish slaw pico de gallo & jack cheese, served in a corn tortilla ♦

#### Asian

AAA BC beef teriyaki, butter lettuce, rice noodles, red onion, chopped peanuts, spicy sesame soy dressing, served in an herb wrap ♦

### DESSERTS (CHOOSE TWO)

House baked cookies

Fresh fruit & berries including seasonal Fraser Valley selections ♦

Assorted mini dessert

Lemon coconut pie, pecan pie, apple pie, cherry almond clafouti pie (choose 2)

Chocolate decadence cake

### BEVERAGES

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Dammann® assorted tea sachets

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# LUNCH

Minimum 20 people required.

## DIY SANDWICH BUFFET .....33

### SOUP

Chef's daily soup creation

### SALAD (CHOOSE TWO)

Baby arugula, roasted mushroom, Little Qualicum crumbled blue cheese, aged balsamic ♦

Okanagan apple potato salad, chive mayo

Creamy coleslaw, shaved fennel, celery seed

Mediterranean couscous salad, olives, roasted garlic vinaigrette

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

Baby spinach, green apple, Little Qualicum goat cheese, citrus vinaigrette ♦

Creamy Caesar, croutons, parmesan crisps

### INGREDIENTS

Selection of sourdough, rye, white, multi-grain, olive bread

Meats, cheeses & vegetables:

Smoked turkey breast, black forest ham, salami, BC slow roast beef ♦

Cheddar, jalapeño jack & edam cheeses

Grilled eggplant, zucchini & red peppers

Tomatoes, cucumbers, & lettuce

Mayonnaise, mustards & pickles

## DESSERTS (CHOOSE TWO)

House baked cookies

Fresh fruit & berries including seasonal Fraser Valley selections ♦

Assorted dessert squares

Lemon coconut pie, pecan pie, apple pie, cherry almond clafouti pie (choose two)

Chocolate decadence cake

## BEVERAGES

illy® coffee & decaffeinated coffee

Dammann® assorted tea sachets

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# CREATE YOUR OWN LUNCH BUFFET

All buffets include freshly baked dinner rolls with butter, illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets.  
Minimum 20 people required

## PATTULLO BUFFET .....39

Chef's daily soup, choose one salad, one entrée, two sides, & two desserts

## GOLDEN EARS BUFFET ..... 45

Chef's daily soup, choose one salad, two entrées (one vegetarian & one meat), two sides & two desserts

## PORT MANN BUFFET ..... 49

Chef's daily soup, choose two salads, three entrées (one vegetarian & two meats) two sides & three desserts

### SALADS

Baby arugula, roasted mushroom, Little Qualicum crumbled blue cheese, aged balsamic ♦

Okanagan apple potato salad, chive mayo ♦

Creamy coleslaw, shaved fennel, celery seed

Panzanella, Kalamata olives, feta cheese

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

Baby spinach, green apple, Little Qualicum goat cheese, citrus vinaigrette ♦

Creamy Caesar, croutons, parmesan crisps

### ENTRÉES

Slow-roasted pork loin, caramelized pears, rosemary maple glaze

Pan-seared Hallmark Farms free-range chicken breast, goat cheese, sun dried tomatoes ♦

Indian fenugreek-infused butter chicken

Wild mushroom ravioli, creamy leeks, baby onion, sweet basil (vegetarian)

Pan-fried west coast line caught lingcod, coconut lime cilantro sauce ♦

Chickpea & potato curry

White strip New Zealand lamb Moroccan stew, rosemary, green chickpeas

Grilled BC wild salmon, champagne & chive beurre blanc ♦

Fork tender braised Alberta Certified Angus beef cheeks, sweet flame grape

Charbroiled Hallmark Farms free-range chicken breast, farfalle, green peas, prosciutto, alfredo sauce ♦

Beef lasagna al forno, smoked cheddar

Cheese tortellini, fire roasted tomato sauce, sweet basil (vegetarian)

Vegetarian lasagna al forno (vegetarian)

Penne primavera, goat cheese, sundried tomatoes, Kalamata olives, trio peppers, caramelized onions (vegetarian)

### SIDES

Jardinière of vegetables, honey & herb butter

Roasted red & Yukon gold nugget potatoes with garlic & shallot confit

Pilaf rice, mirepoix, fresh herbs

Creamy corn & carrot succotash

Garlic whipped potatoes, chives

Sweet potato cheese fries

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# LUNCH BUFFETS

## DESSERTS

House baked cookies

Fresh fruit & berries including seasonal Fraser Valley selections ♦

Assorted dessert squares

Lemon coconut pie, pecan pie, apple pie, cherry almond clafouti pie

Chocolate decadence cake

## LUNCH ENHANCEMENTS

Roasted beet salad, maple candied walnuts, light cider dressing .....6

Braised BC AAA beef short rib  
Shepherd's pie ♦ .....10

Assorted Whole Quiche  
Lorraine, smoked salmon & leek,  
mushroom & asiago cheese .....8

Chicken tikka masala.....8

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# LUNCH BUFFETS

Minimum 20 people required.

## ITALIAN BUFFET ..... 42

### SOUP

Chef's daily soup creation

### SALAD (CHOOSE TWO)

Bocconcini & tomato, pesto & balsamic reduction

Grilled marinated vegetable antipasto platter,  
mixed olives

Heritage greens, asiago cheese, dried cranberries, maple  
almonds, citrus vinaigrette

Creamy Caesar, croutons, parmesan crisps

### ENTRÉES (CHOOSE TWO)

Grilled Hallmark Farms free-range chicken breast,  
Kalamata olives, roasted garlic, cherry tomatoes ♦

West Coast Line caught Lingcod Sicilian-style, extra  
virgin olive oil, lemon, garlic, oregano ♦

Penne misto mare, shrimp, salmon, mussels, white wine  
garlic cream sauce

Slow-braised BC AAA beef linguine, mushrooms,  
green peas ♦

Spinach & ricotta ravioli, basil cream (vegetarian)

Vegetarian lasagna al forno

Beef lasagna al forno

Pasta primavera, goat cheese, sundried tomatoes,  
artichoke hearts, trio peppers, onions (vegetarian)

## ACCOMPANIMENTS

Grilled focaccia & garlic bread basket

## DESSERTS (CHOOSE TWO)

Lemon cheesecake, Classic cheesecake

Fresh fruit & berries including seasonal Fraser  
Valley selections ♦

Crème caramel

Bailey Mozart cake

Cappuccino chocolate cake,

Tiramisu

Assorted mini desserts

## BEVERAGES

illy® coffee & decaffeinated coffee

Dammann® assorted tea sachets

## LUNCH ENHANCEMENTS

Slow braised lamb osso bucco.....8

Gnocchi with lemon parmesan reduction.....6

Creamy saffron & mascarpone risotto  
with braised seafood..... 11

Wild mushroom ravioli with truffle  
scented cream.....7

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# LUNCH BUFFETS

Minimum 20 people required.

## ASIAN BUFFET ..... 44

### SOUP

Chef's daily soup creation

### SALAD (CHOOSE TWO)

Thai cabbage salad

Shanghai noodle salad, vegetables, toasted peanuts

Cucumber, bell pepper, cilantro lime vinaigrette

Red bell pepper rice salad, lemongrass, basil vinaigrette

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

### ENTRÉES (CHOOSE TWO)

Crispy chicken, sweet chili & lime sauce

Ginger Beef, crispy onions

BC wild salmon teriyaki, toasted sesame ♦

Braised crispy BBQ pork belly, apple & cranberry jus

Seared Lingcod, coconut lime sauce

Chicken Thai green curry

Miso Cod

### ACCOMPANIMENTS

Vegetable stir fry

Chow mein noodles

Jasmine rice

### DESSERTS (CHOOSE TWO)

Chocolate orange cake

Mango cheesecake

Fruit almond flan

Fortune cookies

Fresh fruit & berries including seasonal Fraser Valley selections ♦

Assorted mini desserts

### BEVERAGES

illy® coffee & decaffeinated coffee

Dammann® assorted tea sachets

### LUNCH ENHANCEMENTS

Assorted dim sum .....6

Miso cod with black pepper sauce .....9

Lamb in Thai red curry .....9

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# LUNCH BUFFETS

Minimum 20 people required.

## SOUTHWESTERN BUFFET ..... 42

### SOUP

Chef's daily soup creation

### SALAD (CHOOSE TWO)

Traditional coleslaw

Potato salad, green onions, fresh dill, bacon bits, house dressing

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

Creamy Caesar, croutons, parmesan crisps

### ENTRÉES (CHOOSE TWO)

Slow cooked pulled pork in smoky BBQ sauce

Crispy Texan spice rubbed fried chicken

Blackened Hallmark Farms free-range chicken thigh, mango salsa ♦

Seared West Coast lingcod, creole spiced sauce ♦

Louisiana red beans & andouille sausage

### ACCOMPANIMENTS

Soft taco

Pico de gallo

Crispy onions

Chipotle mayo

### DESSERTS (CHOOSE TWO)

Seasonal Fresh fruit & berries including seasonal Fraser Valley selections ♦

Assorted mini dessert

Lemon coconut pie

Pecan pie

Apple pie

Red Velvet Cake

Chocolate decadence cake

Marble cheesecake

Berry berry cheesecake

### BEVERAGES

illy® coffee & decaffeinated coffee

Dammann® assorted tea sachets

### LUNCH ENHANCEMENTS

Soft taco with beef or chicken .....7

Fajita chicken seared with onions & trio peppers .....6

Beef chili corn carne .....8

Pan-seared wild BC salmon, sautéed with cilantro, oregano, lemon, onions ♦ .....9

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# PLATED LUNCH

Minimum 20 people required.

## PLATED THREE-COURSE LUNCH

### SOUP & SALAD (CHOOSE ONE)

Chef's daily soup creation

Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

Creamy Caesar, croutons, parmesan crisps

Spinach salad, bacon, egg, sautéed balsamic mushrooms, honey pepper vinaigrette

Grilled asparagus wrapped in prosciutto, drizzled with pesto vinaigrette

### ENTRÉES (CHOOSE ONE)

Free-range turkey, parmesan, braised garlic red nugget whipped potatoes, chili marinara sauce ..... 40

Herb-crusted Hallmark farms free-range chicken Stuffed with wild mushrooms & goat cheese ♦ ..... 46

Braised New Zealand lamb shank, quinoa salad, Marsala shitake jus ..... 41

6 oz. AAA BC beef strip loin, cognac pepper jus, wild mushrooms, garlic roasted potatoes ♦ ..... 45

Butter chicken, coconut cumin rice, naan, papadum ..... 38

Slow-butter-braised BC Barkley Sound sockeye salmon, kale & spinach salad, preserved lemon, sunflower seeds, apple cider vinaigrette ♦ ..... 44

Roasted Berkshire pork loin, braised cabbage, honey-roasted apple, Pommery mustard jus ..... 39

Vegan Mediterranean couscous, asparagus, cherry tomatoes, zucchini ribbon, roasted bell pepper vinaigrette ..... 37

### DESSERTS (CHOOSE ONE)

Chocolate mousse, Tahiti vanilla, blueberry preserve

Cheesecake, chocolate & berry compote

Baked apple pie, vanilla ice cream, cinnamon streusel

Lemon curd tart served with crème fresh

### BEVERAGES

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Dammann® assorted tea sachets

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# HORS D'OEUVRES

Minimum three dozen per variety.

## MEAT

Swedish meatballs, dill sauce.....	44/dozen
BBQ beef on sourdough, radish coleslaw .....	49/dozen
Mini beef burgers, caramelized onion, blue cheese.....	49/dozen
Stout-braised BC beef short rib strudel ♦ .....	48/dozen
Jerk spiced chicken satay, maple pepper coulis .....	47/dozen
Tandoori chicken skewers, apple serrano chili riata dip .....	44/dozen
Chicken souvlaki, tzatziki .....	47/dozen
Harissa-infused chicken, mint aioli.....	45/dozen
Pork & green onion pot stickers, ponzu dipping sauce.....	44/dozen
Pulled pork on a pretzel bun, chipotle sauce .....	44/dozen
Peppered beef tenderloin on mini Yorkshire pudding, horseradish, caramelized onion .....	55/dozen

## SEAFOOD

Smoked Digby scallop, green apple, bacon vinaigrette, pink salt, baby cilantro .....	65/dozen
Gulf Islands Dungeness crab & shrimp cakes, ancho chili aioli ♦ .....	67/dozen
Coconut breaded prawns, citrus chili sauce .....	60/dozen
Wild BC Barkley Sound salmon wellington, herb dip ♦ .....	55/dozen
Mini nova scotia lobster pot pie, tarragon brioche crumbs .....	60/dozen

Wild BC smoked salmon, lemon-herb blini, crème fraîche ♦ .....	55/dozen
Smoked salmon pinwheel, crab, crème fraîche .....	55/dozen
Tellicherry black pepper crusted Digby scallops, ponzu.....	67/dozen
Compressed watermelon, lime poached tiger prawns .....	55/dozen
Blackened albacore tuna tataki, wasabi aioli, pickled daikon radish .....	58/dozen
Ahi tuna mini poke, wonton basket.....	48/dozen
Ahi tuna mini taco, mirin & sesame vinaigrette, black pepper sauce, mango salad .....	55/dozen

## VEGETARIAN

Caramelized onion gruyere phyllo rolls, serrano chili, chipotle mayo.....	49/dozen
Manchego crostini, baby basil, marinated peppers .....	44/dozen
Wild mushroom tartlets, green peppercorn, caramelized onion relish .....	45/dozen
Spring rolls, Chinese plum sauce .....	44/dozen
Fraser Valley goat cheese, pistachio dumpling focaccia points ♦ .....	58/dozen
Vegetarian samosa, mango cilantro chutney .....	44/dozen
Heirloom tomato & feta cheese bruschetta .....	44/dozen
Mini tostada, avocado, corn, cheddar, pico de gallo.....	48/dozen
Mini mac & cheese pots .....	49/dozen
Naanlettes, tomato, basil, capers, roasted garlic, grana padano .....	45/dozen
Mushroom & mascarpone crispy ravioli, parmesan, sundried tomato butter.....	45/dozen

♦ Indicates a local ingredient is used.

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# RECEPTION PACKAGES

Minimum 20 people required.

## VEGGIE BAR .....36

Vegetable crudités

Pita, multi grain baguette, olive whole bread loaves

Hummus, green goddess, lemon-artichoke, smoked goat cheese, white bean dip

Organic cucumber & mint juice sip

Quinoa salad, toasted seeds, green onion

Garbanzo bean & potato cakes, chipotle aioli

Sea salt edamame

## STREET FOOD ..... 45

Marinated manchego cheese, garlic, black olives, green onion, thyme, extra virgin olive oil, champagne vinegar, pickled red pepper served with crostini & marcona almonds

Crispy calamari & tzatziki

Chicken & Monterey jack cheese quesadilla

Quebec poutine, smoked cheese

Red wine jus chorizo & chicken empanadas, chimichurri sauce

Panino parmigiano

## CHARCUTERIE & CHEESE BAR .....41

Artisanal cheese board:

Grapes, assorted spiced nuts, quince paste, fig jam, dry fruit crisps, fresh sliced baguette

Assorted artisanal cold cut board:

Pickled vegetables, pickled spiced red bell pepper, pear chutney, Ontario artisanal mustard, grissini, herb flat bread

## PUB-STYLE EATS .....39

Mini beef & blue cheese sliders

Boneless buffalo chicken wings

Curried meatball with raita

Assorted flavoured popcorn

Baked corn chips nacho with accompaniments

Beer battered tempura fish & chips

## CHAMPAGNE & CAVIAR BAR .....MARKET PRICE

Northern Divine caviar

Buckwheat blini

Brioche toast points

Chopped eggs, capers, flat leaf parsley, red onion, chives

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# DINNER BUFFETS

Minimum 40 people required.

## CYPRESS BUFFET .....83

Freshly baked dinner rolls with butter

### SALADS

Caprese salad, virgin olive oil & basil

Baby heirloom beetroot & orange salad, goat cheese, maple date vinaigrette

Wheat Ferro salad, bell peppers, spiced green chickpeas, shallot lime vinaigrette

Heritage greens, goat cheese, dried cranberries, candied pecans, citrus vinaigrette

Quinoa, kale, edamame, apple, raisin, almonds, ginger cilantro vinaigrette

### PLATTERS

Antipasto platter:

Mortadella, roasted turkey breast, genoa salami, black forest ham, Montreal-style smoked meats, Calabrese

Pickled vegetables, Tuscan olives, apple-cranberry relish

Crisp garden vegetables crudité, pesto aioli dip

### ENTRÉES

Fraser Valley free-range chicken breast, oven roasted tomatoes, capers, olives ♦

Poached BC wild salmon & mussels, tarragon citrus beurre blanc ♦

Birria de Borrego (Mexican lamb stew), lime, cilantro, caramelized onions

Spinach & ricotta ravioli, roasted garlic, tomato fenugreek cream reduction

### ACCOMPANIMENTS

Apple-cider-scented carrots, butternut squash & roasted zucchini

Baby red nugget whipped potatoes with sour cream & chives

Wheat berry pilaf with leeks

Assorted bread rolls & butter

### CARVING STATION (CHOOSE ONE)

Stone ground mustard & thyme rubbed AAA BC strip loin

Roasted Herb de Provence crusted boneless leg of lamb

### DESSERTS

Assorted cakes & pies

Assorted French pastries

Fresh fruit & berries including seasonal Fraser Valley selections & berries ♦

Canadian & international cheese, assorted crackers, dried fruit, grapes

### BEVERAGES

illy® coffee & decaffeinated coffee

Dammann® assorted tea sachets

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# DINNER BUFFETS

Minimum 30 people required.

All buffets include freshly baked dinner rolls with butter, Fraser Valley garden vegetable platter, illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets. ♦

## GROUSE BUFFET ..... 62

Choose any three salads, two entrées (one meat & one vegetarian) & two side dishes from the list below.

## SEYMOUR BUFFET .....78

Choose any four salads, three entrées (two meat & one vegetarian) & three side dishes from the list below

Includes European charcuterie & Chef-attended beef top round carving station.

### SALADS

Spinach salad, shredded egg, slivered almonds, dried cranberries, raspberry vinaigrette

Okanagan apple & potato salad, chive mayo ♦

Caprese salad, virgin olive oil, basil, aged balsamic glaze

Baby heirloom beetroot & orange salad, goat cheese, maple date vinaigrette

Wheat Ferro salad, bell peppers, spiced green chickpeas, shallot lime vinaigrette

Wild rice salad, edamame, dried fruits, almonds

Marinated artichoke heart, vine ripened cherry tomato, cured black olives, baby basil, aged balsamic vinegar, first cold press olive oil

Heritage greens, Little Qualicum goat cheese, dried cranberries, candied pecans, citrus vinaigrette ♦

Couscous, olives, mint, tomato, roasted garlic vinaigrette

Marinated chickpea salad, roasted butternut squash, basil, toasted Macadamia nuts, roasted red peppers, cilantro vinaigrette

Quinoa salad, kale, edamame, apple, cranberries, pecans, ginger apple vinaigrette

### ENTRÉES

Fraser Valley free-range chicken breast, oven roasted tomato, capers, olives ♦

Maple & sake glazed Barkley Sound wild sockeye salmon, mango chutney ♦

Braised AAA BC beef short ribs, sweet corn, northern white beans, lime ♦

Bacon-wrapped roasted Fraser Valley chicken breast, caramelized onion pan jus ♦

Roasted pork loin, pancetta, apple, dates, figs, Marsala sauce

Birria de Borrego (Mexican lamb stew), lime, cilantro, caramelized onion

Meat lasagna al forno

Gnocchi pasta, artichokes, sun-dried tomatoes, baby spinach, basil cream sauce (vegetarian)

Grilled free-range chicken breast, forest mushroom, Madeira jus

Poached Barkley Sound wild salmon & mussels, thyme citrus beurre blanc ♦

Chickpea & potato curry, coriander, garam masala (vegetarian)

Tarragon & lime roasted chicken breast, caramelized onion pan jus

Miso-glazed West Coast lingcod, sake & madras black sauce ♦

Spinach & ricotta ravioli, roasted garlic tomato cream reduction (vegetarian)

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# DINNER BUFFETS

## ACCOMPANIMENTS

All spiced Rollo-grape-braised cabbage  
Apple-cider-scented carrots & roasted zucchini  
Sautéed baby bok choy, bell pepper, wild mushroom  
Baby red nugget & chive whipped potatoes  
Roasted baby Yukon gold potatoes  
Lemongrass scented basmati rice  
Wheat berry pilaf, leeks

## DESSERTS

Assorted cakes & pies  
Assorted French pastries  
Fresh fruit & berries including seasonal Fraser Valley selections ♦

## ENHANCEMENTS

Slow braised lamb in Chianti & pomegranate juice, snow..... 11  
Seared Haida Gwaii halibut, creole spiced sauce ♦ ..... MARKET PRICE  
Line caught seared BC sable fish, wasabi miso emulsion ♦ ..... 11

## CHEF-ATTENDED CARVING STATION

ALL CARVINGS ARE SERVED WITH ACCOMPANIMENTS

Stone ground mustard & thyme rubbed beef top round, au jus ..... 11  
Rosemary, sea salt, madras peppercorn crusted BC AAA prime rib, merlot demi ♦ ..... 12  
Rosemary & garlic marinated lamb leg with pan jus ..... 11  
Garlic & mustard rubbed BC AAA strip loin ♦ ..... 11

## PLATTERS

Local & international cheeses, assorted crackers, dried fruit, grapes ..... 12  
Mortadella, roast breast of turkey, genoa salami, roast beef, black forest ham, Montreal-style smoked meats, Calabrese, apple-cranberry relish ..... 11  
Crisp garden vegetables crudités with pesto aioli dip ..... 7

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# DINNER BUFFETS

Minimum 30 people required.

## INDIAN DINNER BUFFET .....55

### SALADS (CHOOSE THREE)

- Curried baby Yukon potato salad
- Indian mosaic salad, cucumber, cherry tomato, red onion, cilantro, lemon juice
- Carrot & raisin salad, sesame seed, cilantro vinaigrette
- Quinoa & moong bean salad, mint vinaigrette
- Heritage greens, asiago cheese, dried cranberries, maple almonds, citrus vinaigrette

### ENTRÉES (CHOOSE THREE)

- Butter chicken
- Chicken masala
- Vegetable korma
- Chickpea curry
- Yellow tadka dal
- Dal makhani
- Pork Vindaloo
- Chicken biryani
- Murgh zafrani (chicken in saffron sauce)

### ACCOMPANIMENTS

- Basmati rice pilaf
- Grilled naan
- Cucumber raita & mango chutney
- Papadum

## DESSERTS (CHOOSE TWO)

- Gulab jamun
- Rasmalai with pistachio
- Carrot halwa
- Rice coconut kheer (Puuding)
- Assorted freshly baked jumbo cookies
- Fresh fruit & berries including seasonal Fraser Valley selections ♦

## BEVERAGES

- illy® coffee & decaffeinated coffee
- Dammann® assorted tea sachets

## ENHANCEMENTS

- Chicken tikka masala.....8
- Vegetable pakodas.....6
- Vegetable samosa .....6
- Lamb biryani.....9
- Muttar and paneer .....7
- Beef vindaloo .....8
- Kesar jalebi .....6

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# PLATED DINNER

Minimum 20 people required.

All plated dinners include freshly baked bread rolls & butter, illy® coffee & deffinated coffee, Dammann® assorted tea sachets.

## PLATED THREE-COURSE DINNER

### APPETIZERS (CHOOSE ONE)

Wild mushroom bisque garlic foam, basil goat cheese quenelles

West Coast seafood chowder, ancho chili aioli ♦

Heart of romaine, creamy Caesar, garlic focaccia crouton, shaved Grana Padano

Caprese salad, virgin olive oil, basil

Grilled asparagus wrapped in prosciutto, lime & basil vinaigrette

Heritage greens Little Qualicum goat cheese, dried cranberries, candied pecans, citrus vinaigrette ♦

Spinach salad, shredded egg, slivered almonds, dried cranberries, raspberry vinaigrette

Warm wild mushroom & caramelized sweet onion tart, truffled goat cheese, aged port wine glaze, baby kale salad

Parmesan crème brûlée, caramelized cherry tomato, prosciutto crisps

### ENTRÉES (CHOOSE ONE)

Herb crusted Fraser Valley chicken breast stuffed with parmesan mushroom duxelles, potato leek tian, port cream sauce ♦ ..... 49

Wild BC sockeye salmon, coconut Sambuca cream sauce, spinach, trio pepper risotto & seasonal vegetables ♦ .....55

Digby scallops, prawns, wild BC sockeye salmon & ling cod, fine herb cream sauce served vol-au-vent with seasonal vegetables ♦ ..... 60

Fork tender braised marinated BC beef short ribs in port jus, red nugget whipped potatoes & vanilla butternut squash ♦ .....55

Grilled BC AAA beef New York steak, cognac peppercorn demi, chive whipped potatoes & seasonal vegetables ♦ .....65

Brazilian marinate BC AAA beef filet mignon, chimichurri sauce, asparagus croquette ♦ ..... 69

Herb & mushroom ravioli, tomato confit, crispy artichokes, arugula puree ..... 49

Roasted white strip New Zealand lamb shank in a Kashmiri curry sauce with garlic sweet potato mash & seasonal vegetables .....59

Berkshire pork loin, caramelized apple, fig, braised red cabbage, cider jus ..... 47

Seared Haida Gwaii halibut, lemon caper sauce, trio pepper risotto & seasonal vegetables ♦ .....MARKET PRICE

Grilled scallops, white bean & chorizo stew, spiced saffron nage ..... 69

### DESSERTS (CHOOSE ONE)

Chocolate decadence truffle cake

Warm Cointreau-scented crème brûlée

Warm Louisiana bread pudding, bourbon sauce

Warm peach cobbler, vanilla ice cream

Red velvet cupcakes, chocolate mud & berries

New York cheesecake, mango compote

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# BAR & BEVERAGES

Civic Hotel is pleased to offer a curated wine list, celebrating BC wines. Wine offerings are certified by the British Columbia Vintners Quality Alliance (BC VQA), which guarantees BC origin and ensures that qualifying wines meet certain minimum quality requirements, ensuring that you and your guests experience the best that BC has to offer.

## WINE

### WINES BY THE GLASS

Movers & Shakers, White Blend, Conviction,  
Kelowna.....cash \$10.00, host \$8.75/6 oz. glass

Dreamers & Schemers, Red Blend, Conviction,  
Kelowna.....cash \$10.00, host \$8.75/6 oz. glass

Also available on request

Open – Sauvignon

Blanc .....cash \$9.00, host \$7.50/6 oz. glass

Open –Merlot .....cash \$9.00, host \$7.50/6 oz. glass

### WINES BY THE BOTTLE

Movers & Shakers, White Blend,  
Conviction, Kelowna .....\$44/750 ml. bottle

Dreamers & Schemers, Red Blend,  
Conviction, Kelowna .....\$44/750 ml. bottle

Pinot Gris, CedarCreek,  
Kelowna ..... \$57/750 ml. bottle

Gewürztraminer, Blasted Church,  
Okanagan Falls ..... \$53/750 ml. bottle

Chardonnay Unwooded,  
Gray Monk, Kelowna.....\$48/750 ml. bottle

Black Sage Vineyard, Cabernet Sauvignon,  
Summerland.....\$69/750 ml. bottle

Senator’s Red Cabernet Shiraz,  
CedarCreek, Kelowna ..... \$57/750 ml. bottle

Pinot Noir, Gray Monk, Kelowna ..... \$51/750 ml. bottle

Private Reserve Cabernet Merlot,  
Sumac Ridge, Summerland.....\$45/750 ml. bottle

Sparkling Brut, JoieFarm, Naramata . \$69/750 ml. bottle

Rosé, JoieFarm, Naramata ..... \$57/750 ml. bottle

## BEER

### SELECTION OF AWARD-WINNING, LOCAL BC CRAFT BEERS

Red Racer ..... cash \$9.00, host \$7.50  
500 ml. can

Four Winds, Steel & Oak..... cash \$9.00, host \$7.50  
12 oz. bottle (341 ml.) or 355 ml. can

Also available on request

### SELECTION OF IMPORTED BEERS

Heineken, Corona ..... cash \$9.00, host \$7.50  
355 ml. can

### SELECTION OF DOMESTIC BEERS

Granville Island..... cash \$8.00, host \$7.00  
355 ml. can

## SPIRITS

### LOCALLY PRODUCED, HAND-CRAFTED SPIRITS

Truth Vodka Distiller’s Reserve, The Liberty Distillery,  
Vancouver..... cash \$10.00, host \$9.00/1 oz.

Endeavour Gin, The Liberty Distillery,  
Vancouver..... cash \$10.00, host \$9.00/1 oz.

Trust Whiskey Single Grain, The Liberty Distillery,  
Vancouver..... cash \$10.00, host \$9.00/1 oz.

Also available on request

### SELECTION OF COMMON BRANDS

Bacardi White &  
Dark Rums.....cash \$8.00, host \$7.00/1 oz.

Absolut Vodka.....cash \$8.00, host \$7.00/1 oz.

Canadian Club Rye Whisky..cash \$8.00, host \$7.00/1 oz.

Gordon’s London Dry Gin ....cash \$8.00, host \$7.00/1 oz.

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# AUDIOVISUAL

LCD Projector & Screen Package .....\$250 each  
TVs (Boardrooms Only) .....\$100 each

SOCAN and Re:Sound Tariffs will apply for events with live or recorded music. Fees will be confirmed upon booking. For additional audiovisual requirements and/or tech support, please contact your Catering Sales Manager.

# SERVICES

Shipping-Handling Fee  
Inbound & Outbound ..... \$5-25 per box  
Coat Check  
\*Minimum Fee of \$250 Applies ..... \$3 per item  
Valet Parking  
Underground parking (self-park)..... \$23  
City of Surrey Parking Rates  
Printing & ..... \$1.00 first sheet  
Photocopies.....\$0.25 colour \$0.10 black & white

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# TERMS & CONDITIONS

1. General. These terms & conditions will supplement any agreement between Hotel & Client.

2. Taxes & Service Charges. All Food & Beverage prices are subject to an 18% taxable service charge & 5% Goods & Service Tax (GST). All Alcoholic Beverage prices are subject to an additional 10% Provincial Liquor Sales Tax (PLT). Taxes & service charge are subject to change.

3. Labour Charges. Additional labour charges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required by use of glitter, confetti or similar items. Any last-minute, major setup changes requested on-site will result in additional labour fees starting at \$250.00 being charged to your account.

4. Guarantee. Final guarantees are due 72 business hours prior to event. The Hotel will prepare 3% more than the guarantee up to a maximum of 20 meals. Guarantee increases of more than 10% within 72 hours will be subject to a 10% surcharge & the Hotel cannot guarantee that the same meal choice will be offered. Client is responsible for paying for the number of Guaranteed Attendees. If the number of attendees that attend the Event is more than the number of Guaranteed Attendees, the Client is responsible for the total number of attendees that attend the Event.

5. Pricing. All menu prices & items (including Room Rental & Audiovisual services) are subject to change until the Banquet Event Order (BEO) has been signed & returned to Hotel.

6. Food & Beverage. Due to licensing requirements & for quality control, all food & beverage served at Hotel must be supplied & prepared by Hotel. Bartender & cashier will be provided complimentary if consumption is over \$400 net revenue per bar, otherwise a minimum charge of \$25 per hour will apply for each bartender & cashier, minimum 4 hours each. BC liquor laws do not permit the sale of alcoholic beverages after 1:00 AM (Sundays - 12:00 AM) All cash bar prices are inclusive of 10% Provincial Liquor Tax (PLT) & 5% Goods & Services Tax (GST). Alcohol may only be consumed by those that have reached the legal age for alcohol consumption.

7. Assignment of Function Space. Hotel will provide Function Space in accordance with the schedule of events, based on the contracted number of people attending the event. Hotel may make reasonable substitutes to Function Space by notifying Client

8. Shipping & Storage. Hotel does not have storage space for crates, pallets or large shipments. Any materials to be sent to Hotel may arrive no earlier than two days in advance. Hotel will charge a handling & storage fee of \$5 to \$25 per box or item for any materials sent to Hotel. Hotel will not be responsible for any loss or damage to materials sent to Hotel. The Client will arrange with the shipping company to have the shipment picked up from the Hotel on the last day of the meeting. The Hotel will not be responsible for handling & sending back any shipments left behind unless prior arrangements have been made by the Client with the Catering Services Manager.

9. Security. Hotel does not provide security in the function space & all personal property left in the function space is at the sole risk of the owner. Account will advise its attendees that they are responsible for safekeeping of their personal property. Hotel may reasonably require Account to retain security personnel in order to safeguard guests or property in Hotel. Security personnel are not authorized to carry firearms without advance Hotel approval.

10. Disclosure. Client will be responsible for determining to whom it needs to disclose any terms of this BEO.

11. Laws & Policies. Each party will comply with all applicable federal, provincial & local laws & Hotel rules and policies.

12. Indemnification. Each party will indemnify, defend & hold the other harmless from any loss, liability, costs or damages arising from actual or threatened claims resulting from the negligence, gross negligence or intentional misconduct of such party or its officers, directors, employees, agents, contractors, members or participants. Neither party will be liable for punitive damages.

13. Cancellation. Cancellation MUST be received in writing. Cancellation of the Event will result in a charge as noted on the BEO or, where applicable, in any agreement between Hotel & Client.

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