

THE ALL NEW PLACE TO MEET.

Catering Menu

Spring/Summer 2022

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

13475 CENTRAL AVENUE
SURREY, BC V3T 0L8 CANADA
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, & premium amenities & services all served by a curated culinary experience.

With its central location, over 8,000 square feet of state-of-the-art conference & meeting space, & 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 & press the boundaries of innovation.

British Columbia is a place exactly like nowhere else - beautiful, prosperous, diverse & rich in nature, culture and experiences. This carefully curated menu has been designed to include many local, BC products, connecting you & your guests with our province, the BC agriculture & local business communities. Civic Hotel is proud to partner with Salt & Harrow, a 32 acre farm in nearby Delta, to bring you fresh, seasonal, local, and certified organic produce, as well as with local breweries, including Red Racer, Russell Brewing Company, and Four Winds Brewing Co., and local distillery Mainland Whisky. Our wine list features a bespoke collection of hand-selected, small-batch reds, whites, roses, and bubbles from the BC Okanagan Valley.

Following guidance from local health authorities, we have enhanced our events experience so that you and your guests feel comfortable and safe. To learn more about our commitment to clean standards, visit [whattoexpect.marriott.com/yvrak](https://www.marriott.com/whattoexpect/yvrak).

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

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

- ◆ Catering available for all conference, event & meeting spaces
- ◆ State-of-the-art audiovisual equipment
- ◆ Complimentary high-speed Wi-Fi for conference guests
- ◆ Fully accessible underground parking & convenient valet services
- ◆ Conveniently located near the SkyTrain station and Transit loops

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

BREAKFAST

All breakfasts include illy® coffee & decaffeinated coffee & Dammann® assorted tea sachets.
Minimum of 15 people required.

CONTINENTAL BREAKFAST BUFFET 24

- Choice of orange, cranberry or apple juice
- Assorted freshly baked pastries, muffins, Danishes, croissants, scones, butter & preserves
- Individual Greek yogurts & flavoured yogurts ◆
- Artisan organic granola with dried fruit ◆
- Duo of daily vegetable ◆ & fruit yogurt smoothies ◆◆
- Assorted cereals & milk
- Fresh fruit & berries including seasonal Fraser Valley selections ◆◆◆
- Toaster station: local artisan breads, preserves, peanut butter & honey ◆

LIGHT BREAKFAST BUFFET 31

- Choice of orange, cranberry or apple juice
- Wild BC smoked salmon mini bagels, cream cheese, fresh dill, capers, red onion, sliced cucumber ◆
- Assorted cereals & milk
- Fraser Valley free-range egg white strata with caramelized shallots, spinach & fricassee wild mushrooms ◆
- Duo of daily vegetable ◆ & fruit yogurt smoothies ◆◆
- Build your own yogurt parfait station: selection of organic granola, dried fruits, coconut, pumpkin seeds, hemp hearts, & maple almonds
- Fresh fruit & berries including seasonal Fraser Valley selections ◆◆◆

BUFFET BREAKFAST 33

- Choice of orange, cranberry or apple juice
- Assorted freshly baked pastries, muffins, Danishes, croissants, scones, butter & preserves
- Fraser Valley free-range scrambled eggs with chives ◆◆
- Wild mushrooms fricassee & fine herbs, with slow roasted tomato & sautéed kale ◆◆
- Crispy smoked BC maple bacon ◆◆
- Local BC pork sausage with fresh thyme ◆
- Baked beans with rosemary, tomato, smoked paprika ◆
- Roasted herbed Yukon Gold hash browns ◆◆◆
- Fresh fruit & berries including seasonal Fraser Valley selections ◆◆◆
- Assorted cereals & milk
- Individual Greek & flavoured yogurts ◆
- Toaster station: local artisan breads, preserves, peanut butter & honey ◆

◆ Indicates a local ingredient is used.

◆ Indicates vegan.

◆ Gluten-free option.

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BREAKFAST ENHANCEMENTS

OMELETTE STATIONS	9	FRESH FRUIT & BERRIES	7
CHEF-ATTENDED STATION AT \$130 PER CHEF		Including seasonal Fraser Valley selection ♦♦♦	
Fraser Valley free-range eggs, BC smoked cheddar cheese, honey ham, wild mushrooms, scallions, roasted tomatoes & peppers ♦♦		ASSORTED FREE-RANGE EGG QUICHE	9
EGGS BENEDICT STATION	10	SELECT 2	
CHEF-ATTENDED STATION AT \$130 PER CHEF		BC wild smoked salmon, chives, onion ♦	
Poached Fraser Valley free-range eggs, English muffins, sliced avocado, honey ham, wilted spinach & lemon orange hollandaise ♦♦		Honey ham, spinach & Swiss cheese	
BERRY PANCAKE STATION	8	Sun dried tomato, leek & tofu ♦	
CHEF-ATTENDED STATION AT \$130 PER CHEF		INDIVIDUAL GREEK & FLAVOURED YOGURT	4
Fluffy buttermilk pancakes, seasonal berries, cinnamon apples, maple syrup, chantilly cream, chocolate ganache sauce ♦		ASSORTED FRESHLY BAKED PASTRIES	5
SMOOTHIES (5 oz.)	8	Including muffins, Danishes, croissants, scones, butter, preserves	
SELECT 2		CHARCUTERIE BOARD	14
Spinach, kale, apple, almond milk chia seed ♦♦♦		A selection of local and European cured meats, pâtes, & sausages	
Banana, berries, yogurt, honey, orange juice ♦♦		Pickled Salt & Harrow vegetables, grapes, marinated Mediterranean olives	
Mango, pineapple, coconut milk, bananas ♦♦♦		Artisanal mustards ♦	
MINI BC SMOKED SALMON BAGELS	9	Sliced fresh baguettes, toasted garlic naan	
Wild BC smoked salmon, bagels, cream cheese, fresh dill, capers, red onion, thinly sliced cucumber ♦		ARTISAN CHEESE BOARD	14
OATMEAL	7	Assortment of local and internal cheese including bries, smoked cheddars, herbed & flavoured goat cheese, blue cheese, with honey, preserves, pecans, berries, rosemary pecan crackers ♦	
Steel-cut oatmeal with dried fruit, candied almonds, pecans, cinnamon, brown sugar, regular & almond milk ♦♦			

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PLATED BREAKFAST

All plated breakfasts include illy® coffee & decaffeinated coffee & Dammann® assorted tea sachets.
Minimum of 10 people required.

STARTERS (CHOOSE ONE)

Greek yogurt & granola parfait, candied nuts, pumpkin seeds, berry compote, and honey drizzle ♦

Wild BC smoked salmon, bagels, cream cheese, fresh dill, capers, red onion, thinly sliced cucumber ♦

Berry avocado smoothie bowl, with seasonal berries, toasted coconut, pecans, sunflower seeds, chia ♦♦

ENTRÉES (CHOOSE ONE)

Scrambled Fraser Valley free-range eggs, wild mushroom fricassee, slow roasted tomato, smoked cheddar, smoked maple BC bacon, herbed Yukon Gold potatoes ♦♦ 34

Smashed avocado on organic walnut sourdough with ricotta cheese, tomato, pea greens, poached egg, orange hollandaise & hemp hearts ♦ 32

Bread pudding French toast with candied pecans, caramel maple drizzle, cinnamon mascarpone cream & BC apples ♦ 32

Huevos rancheros with crispy corn tortilla, fried egg, avocado mousse, pico de gallo, BC smoked cheddar, black beans, ground chorizo ♦♦ 34

Vegan quiche with tofu, wild mushrooms, leeks, asparagus, vegan cheese, crispy pie crust ♦♦ 32

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BREAKS

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REVIVE & ENERGIZE 13

- Basket of whole fruit
- Assorted energy bites
- illy® coffee & decaffeinated coffee
- Dammann® assorted tea sachets

HEALTH NUT 18

- Roasted nuts ♦♦
- Assorted dried fruit ♦♦
- Indian namkeen
- Coconut water
- illy® coffee & decaffeinated coffee
- Dammann assorted tea sachets

SNACK BAR 19

- Assorted flavoured popcorn ♦♦
- Hardbite® potato chips ♦
- Trail mix ♦♦
- Fruit & nut bars ♦♦
- Assorted Candies
- illy® coffee & decaffeinated coffee
- Dammann assorted tea sachets

MEDITERRANEAN 25

- Pita Bread, sliced baguette & rosemary pecan crackers
- Citrus tzatziki, baba ganoush, sun-dried tomato hummus, garlic herb hummus
- Marinated feta & Moroccan olives
- illy® coffee & decaffeinated coffee
- Dammann assorted tea sachets

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À LA CARTE ITEMS

- Energy bites 4
- Hummus crudites glass ♦♦ 5
- Fresh fruit & berries ♦♦ 7
- House baked cookie 4
- Assorted freshly baked pastries 5
- Popcorn ♦♦ 4
- Hardbite® potato chips ♦ 4
- Mini doughnuts 4
- Chia seed coconut pudding ♦♦ 5
- Roasted nuts ♦♦ 9
- Assorted dessert bars & squares 6
- Assorted breakfast loaves 5

BEVERAGES

- Selection of soft drinks 4
- Selection of juices 4
- Sparkling or still bottled water 4
- illy® coffee & decaffeinated coffee 5
- Dammann assorted tea sachets 5

Add hot chocolate or Chef's homemade chai options to your coffee or tea service +\$2

- Mocktails 6

SELECT ONE

Shirley Ginger - ginger beer, soda water, lime juice & grenadine

Rosemary Blueberry Smash - blueberries, rosemary, honey, lemon & soda water

Apple Cranberry Spritzer - apple & cranberry juices, lemon-lime soda, cranberries & rosemary

LUNCH BUFFETS

All lunch buffets include illy® coffee & decaffeinated coffee, Dammann assorted tea sachets.
Minimum 20 people required.

DELI BUFFET 34

SOUP

Chef's daily soup creation ♦♦

SALADS (CHOOSE TWO)

Creamy kale slaw with shaved fennel & sunflower seeds ♦

Kale Caesar, pesto croutons, Parmesan shavings, bacon crisps

Heritage greens, cucumbers, shaved carrots, tomatoes, Okanagan goat cheese, candied pecans, strawberry citrus vinaigrette ♦

Spinach salad, shredded egg, slivered honey almonds, blueberry, raspberry vinaigrette ♦♦

ASSORTED SANDWICHES (CHOOSE THREE)

Ham & Swiss cheese, arugula, BC apple mayonnaise, lettuce, kaiser bun

Smoked turkey, jack cheese, chipotle cranberry mayonnaise, lettuce, ciabatta

Roast beef, roasted peppers, caramelized onion, smoked cheddar, horseradish aioli, baguette

Curried egg salad, cilantro, pea greens, sourdough

Roasted vegetables, olive hummus, heritage greens, focaccia ♦

Tuna salad, dill pickle, green onion, tomato, whole wheat bread

DESSERTS (CHOOSE TWO)

House baked cookies

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

Assorted fruit & citrus tartlets

Assorted dessert bars & squares

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LUNCH BUFFETS

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Minimum 20 people required.

WRAP BUFFET 36

SOUP

Chef's daily soup creation ◆◆

SALADS (CHOOSE TWO)

Creamy kale slaw with shaved fennel and sunflower seeds ◆

Kale Caesar, pesto croutons, Parmesan shavings, bacon crisps

Heritage greens, cucumber, shaved carrots, tomatoes, Okanagan goat cheese, candied pecans, strawberry citrus vinaigrette ◆

Spinach salad, shredded egg, slivered honey almonds, blueberry, raspberry vinaigrette ◆◆

WRAPS (CHOOSE THREE)

CANADIAN

Smoked BC wild salmon, dill, Yukon Gold potatoes, cucumber, pea sprouts, lime aioli, tomato tortilla ◆

GREEK

Greek-style marinated Fraser Valley free-range chicken, cucumber, tomato, feta cheese, red onion, Kalamata olives, spinach tortilla ◆

MEXICAN

Marinated Fraser Valley free-range chicken, avocado mousse, pico de gallo, cheddar cheese, bean & corn slaw with lime chili crema, tomato tortilla ◆

ASIAN

AAA beef teriyaki, pickled red onion, shaved carrots, broccoli, Asian slaw, vermicelli, peanut sauce, flour tortilla

INDIAN

Spiced cauliflower, carrots, chickpeas, cilantro, red onion, curried tofu, whole wheat tortilla ◆

DESSERTS (CHOOSE TWO)

House baked cookies

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

Assorted fruit & citrus tartlets

Assorted dessert bars & squares

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LUNCH BUFFETS

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Minimum 20 people required.

SALAD BAR BUFFET 36

SOUP

Chef's daily soup creation ♦♦

SALAD STATIONS (CHOOSE TWO)

SUMMER WEST COAST

Wild Rice, spring peas, sliced BC apples, pea greens, hemp hearts, sunflower seeds, creamy honey yogurt dressing, seasonal vegetables and lettuces
by Salt & Harrow

FIESTA

Spanish rice, black beans, corn, pico de gallo, spinach, tomatoes, avocado, pumpkin seeds, ancho lime coconut vinaigrette

SOBA

Marinated soba noodles, napa cabbage, shiitake mushrooms, edamame, broccoli, miso soy vinaigrette

QUINOA

Heritage greens, shaved carrots, maple almonds, mission figs, cucumber, snap peas, citrus dijon vinaigrette

PROTEINS (CHOOSE TWO)

Lemon herb Fraser Valley free-range chicken breasts ♦♦

BBQ pulled pork

Maple ginger marinated tofu ♦♦

Crispy chickpea falafel ♦

Pan-seared wild sockeye salmon (+\$1) ♦♦

Coconut lime poached prawns (+\$1) ♦

DESSERTS (CHOOSE TWO)

House baked cookies

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

Assorted fruit & citrus tartlets

Assorted dessert bars & squares

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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 40 GOLDEN EARS BUFFET 46 PORT MANN BUFFET 52

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

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

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

SOUP

Chef's daily soup creation ♦♦

SALADS

Heritage greens, cucumber, shaved carrots, tomatoes, Okanagan goat cheese, candied pecans, strawberry citrus vinaigrette ♦♦

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

Marinated artichoke salad with olives, tomatoes, arugula, pesto ♦♦

Okanagan apple, celery, dill & potato salad, citrus chive mayo ♦♦

Creamy kale slaw with shaved fennel & sunflower seeds ♦

Panzanella salad, Kalamata olives, tomatoes & feta cheese

Spinach salad, shredded egg, slivered honey almonds, blueberry, raspberry vinaigrette ♦

Kale Caesar, pesto croutons, Parmesan shavings, bacon crisps

ENTRÉES

Slow-roasted brined BC pork loin, caramelized pears, rosemary maple glaze, blueberry gastrique ♦♦

Pan-seared Fraser Valley free-range chicken breast, Okanagan goat cheese, sun-dried tomatoes ♦♦

Pan-fried BC line-caught lingcod, coconut lime basil sauce, roasted tomato ♦♦

Indian fenugreek-infused Fraser Valley butter chicken with cilantro & peas ♦

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Chickpea & cauliflower curry with green beans ♦

Moroccan lamb tagine with dried apricots, pistachios, rosemary, carrots ♦

Seared BC wild sockeye salmon, tomato confit, lemon chive beurre blanc ♦♦

Beef cannelloni al forno, roasted red pepper mornay sauce

Fork-tender braised AAA beef short ribs, marinated grapes, red wine demi-glace ♦

Butternut squash mascarpone ravioli with wild mushrooms, green peas, carrot cream sauce ♦

Tagliatelle with fire-roasted tomato sauce, soy Italian sausage, olives & capers ♦

Roasted Salt & Harrow squash & vegetable ragout with white beans, tomatoes, kale ♦♦

SIDES

Roasted seasonal vegetables, herb olive oil ♦♦

Roasted red & Yukon Gold mini potatoes, garlic & shallot confit ♦♦

Basmati rice pilaf with leeks & herbs ♦♦

Garlic whipped red potatoes with chives ♦

Green beans almondine with garlic, shallots, butter ♦

DESSERTS

House baked cookies

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

Assorted mini French pastries

Dessert bars, tartlets & squares

LUNCH BUFFETS

All lunch buffets include illy® coffee & decaffeinated coffee, Dammann assorted tea sachets.
Minimum 20 people required.

MEXICAN LUNCH BUFFET 45

SOUP

Lentil sopa de Lima ♦♦

SALADS

Corn and mixed bean salad with butter lettuce cilantro vinaigrette ♦♦

Creamy carrot coleslaw with jicama & creamy ancho vinaigrette ♦

ENTRÉES (CHOOSE TWO)

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

Shredded chicken enchiladas, tomato, smoked cheddar, black beans

Mole braised beef with butternut squash & lime crema

Tomato-braised BC lingcod with pepper sofrito & lime

Vegan chorizo stuffed bell peppers with mixed beans & scallions

ACCOMPANIMENTS

Mexican rice with green onion ♦♦

Pico de gallo ♦♦

Guacamole ♦♦

Sour cream

Flour and corn tortillas

DESSERTS

Assorted mini desserts

Mexican flan

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LUNCH BUFFETS

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Minimum 20 people required.

ASIAN LUNCH BUFFET 46

SOUP

Hot & sour soup with wood ear mushrooms, egg & tofu ◆

SALADS

Crunch miso coleslaw with edamame, carrots & ginger peanut dressing ◆◆

Sriracha Chinese cucumber salad, garlic & sesame ◆◆

ENTRÉES (CHOOSE TWO)

Crispy ginger beef with stir-fried vegetables, crispy shallots, sesame soy marinade ◆

Baked BC wild salmon with pineapple teriyaki glaze, sesame, bok choy ◆◆

Slow-braised north Chinese pork belly, star anise, sesame, chilli ◆

Fraser Valley braised chicken thighs, with broccoli, cashews, scallions ◆◆

Green Thai chili marinated tofu with tender eggplant, squash, peppers & coconut milk ◆◆

ACCOMPANIMENTS

Jasmine rice with sesame seeds ◆◆

Assorted dim sum ◆

Vegetable stir-fry ◆◆

DESSERTS

Mango mousse cake ◆

Egg tarts with fresh berries

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PLATED LUNCH

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Minimum 10 people required.

SOUP OR SALAD (CHOOSE ONE)

Chef's daily soup creation ♦♦

Midnight greens with Okanagan goat cheese, cucumber, cranberry citrus vinaigrette ♦♦

Asparagus, prosciutto, endive, orange, roasted fennel, balsamic reduction ♦

Garlic Caesar salad, chickpea croutons, crispy capers, Grana Padano cheese ♦

ENTRÉES (CHOOSE ONE)

Herb-crusted Fraser Valley free-range chicken breast stuffed medallions with wild BC mushrooms & goat cheese, potato croquettes, seasonal vegetables, hunter sauce ♦ 48

Roasted Berkshire pork loin, braised cabbage, seasonal vegetables, honey-roasted apple mustard jus ♦♦ 44

AAA beef short ribs, braised daikon, root vegetable gratin, truffle demi-glaze ♦ 52

Butter-poached BC wild sockeye salmon, spring pea purée, wilted spinach, Salt & Harrow summer squash, grapefruit tarragon beurre blanc ♦♦ 49

Pearl couscous, asparagus, roasted pepper sofrito, Salt & Harrow summer squash, fennel marinated tomatoes ♦ 42

DESSERTS (CHOOSE ONE)

Layered dark & white chocolate mousse, berry compote, lemon whipped cream ♦

New York cheesecake, lemon curd, macerated strawberries

BC apple galette, vanilla ice cream, cinnamon milk crumb ♦

Vegan chocolate brownie, coconut whip, candied pecans, chocolate ganache ♦♦

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HORS D'OEUVRES

Prices are per dozen; minimum 3 dozen per item (minimum one piece of each per person is recommended)

MEAT

Arancini meatballs, tomato basil sauce	50
Mini beef sliders, caramelized onion, smoked cheddar, tomato chutney	52
Chicken karaage, orange ginger sauce, black sesame	52
Tandoori chicken taco, flour tortilla, apple slaw, pickled onion, serrano rait	50
Thai chicken bao buns, crispy bacon, lime basil aioli	52
Harissa-infused chicken drumettes, mint aioli ♦	50
Pork siu mai, ponzu sauce, miso aioli, shiso ♦♦	52
Chipotle pulled pork on cornbread rounds, cilantro, lime crema	48
Medium-rare sliced AAA BC beef, mini Yorkshire pudding, creamed horseradish, caramelized onion	54
Stout beer-braised beef short rib strudel, horseradish mousse	52

SEAFOOD

Wild BC smoked salmon, lemon-herb blini, crème fraîche ♦	56
Smoked Digby scallop, green apple salsa, lemon vinaigrette ♦	60
Wild BC salmon mousse on endive leaf, crispy capers dill ♦	56
Seasonal BC oyster in half shell with basil apple granita ♦♦	60

BC lingcod tacos, spicy mango salsa, cabbage ♦	58
Compressed watermelon, lime poached tiger prawns, arctic char roe ♦	56
BC Dungeness crab, spring pea purée, pickled radish ♦	60
Blackened albacore tuna tataki, wasabi aioli, pickled onion ♦♦	58
Ahi tuna mini poke, crispy wonton basket	56

VEGETARIAN

Crispy fried sweet potato, guacamole, pickled red onion ♦♦	47
Mini grilled brie and apple sandwich with fig jam	48
Mango and spring pea salad roll, rice paper, peanut sauce ♦♦	47
Crispy tofu skewers, sweet soy sauce, scallions ♦♦	46
Crispy Chinese spring rolls, cilantro plum sauce	46
Okanagan goat cheese mousse cups, filo pastry, pistachios ♦	49
Vegetarian samosas, mango cilantro chutney	47
Vegetable sushi, carrots, cucumber, pickled ginger, soy drizzle ♦♦	46
Mini mac & cheese pots, Parmesan herb crumble	50
Beluga Lentil caviar, lemon-herb gluten-free blini ♦♦	49

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RECEPTION PLATTERS

Prices per person. Minimum 15 people required.

GARDEN PLATTER 11

- Vegetable crudites ♦♦♦
- Seasonal selection from Salt & Harrow Farms
- Grilled eggplant, balsamic wild mushrooms ♦♦
- Toasted pita and a selection of local artisan breads
- Smoked paprika hummus, lemon artichoke dip, buttermilk ranch ♦

CHARCUTERIE PLATTER 14

- A selection of local and European cured meats, pâtes, & sausages ♦
- Pickled Salt & Harrow vegetables, grapes, marinated Mediterranean olives ♦
- Artisanal mustards
- Sliced fresh baguettes, toasted garlic naan

CHEESE PLATTER..... 14

- A selection of local and European cheeses including bries, smoked cheddars, herbed & flavoured goat cheese, blue cheese ♦♦
- Maple candied pecans, local berries, honey ♦
- Rosemary pecan crackers & crostinis

SEAFOOD PLATTER 17

- Scallop grapefruit ceviche, poached prawns infused with garlic dill & vodka, white wine-poached mussels, BC sockeye candied & smoked salmon ♦♦
- Cocktail sauce, horseradish, lemon dill cream cheese

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♦♦ Indicates vegan.

♦♦♦ Gluten-free option.

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CREATE YOUR OWN DINNER BUFFET

All dinner buffets include freshly baked dinner rolls with butter, illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets. Minimum 30 people required.

GROUSE BUFFET 64

Choose two salads or soups, two entrées (one meat, one vegetarian) & two sides

SALADS

Heritage greens, cucumber, shaved carrots, tomatoes, Okanagan goat cheese, candied pecans, strawberry citrus vinaigrette ♦

Spinach salad, shredded egg, slivered honey almonds, blueberry, raspberry vinaigrette ♦

Summer charred chicory salad with grapefruit, quinoa, feta, sunflower seeds, creamy honey yogurt dressing ♦♦

Kale Caesar, pesto croutons, Parmesan shavings, bacon crisps

Heirloom tomato & bocconcini salad, virgin olive oil, basil, aged balsamic glaze ♦

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

Greek orzo salad with cucumbers, white bean, cherry tomatoes, red onion, feta, herb vinaigrette

Broccoli & cauliflower floret salad, Okanagan apples, onions, cucumber, cranberries, pumpkin seeds, feta cheese, chia seed vinaigrette ♦

Three bean salad, red onion, roasted garlic, green beans, chickpea, kidney bean, fine herbs, apple cider vinaigrette ♦♦

Soba noodle salad, sui choy, edamame, mushrooms, miso sesame soy vinaigrette

SEYMOUR BUFFET 80

Choose three salads or soups, three entrées (two meats, one vegetarian) & three sides. Includes a choice of one carving station

CYPRESS BUFFET 86

Choose four salads or soups, four entrées (three meats & one vegetarian) & three sides. Includes a choice of carving station & antipasto platter

ENTRÉES

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

Seared wild BC sockeye salmon, with tomato confit, capers & lemon dill beurre blanc ♦♦

Braised AAA beef short ribs, white bean cassoulet, fresh thyme, roasted butternut squash ♦

Fraser Valley free-range chicken breast, caramelized onion pan jus, forest mushrooms, garnished with crispy bacon lardons ♦

Roasted maple pork loin, apple chutney, figs, blueberry gastrique ♦

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

Shredded beef squash ravioli, with green peas, padano cheese & cream sauce ♦

Poached clams, mussels & prawns, dill citrus butter sauce ♦♦

Miso-glazed West Coast lingcod, sake ginger sauce, braised sui choy ♦♦

Gnocchi pasta, fire roasted tomato sauce, baby spinach, fried artichokes, olives & feta cheese

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CREATE YOUR OWN DINNER BUFFET

All dinner buffets include freshly baked dinner rolls with butter, illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets. Minimum 30 people required.

ENTRÉES CONTINUED

Spinach & ricotta ravioli, roasted garlic pesto cream sauce, wild mushrooms & goat cheese ◆

Chickpea, eggplant & potato curry, coriander, garam masala ◆◆

Saag paneer in spiced Indian dish with spinach, onion & chili ◆◆

Garlic sesame soy marinated grilled tofu, steamed ginger bok choy & peppers ◆◆

ACCOMPANIMENTS

Apple-cider glazed seasonal vegetables ◆◆

Roasted red and Yukon Gold baby potatoes with garlic shallot confit ◆

Lemongrass scented jasmine rice ◆◆

Basmati rice pilaf with carrots, celery, fresh herbs ◆◆

Garlic red skin whipped potatoes ◆

Sautéed mushrooms, baby bok choy, bell peppers, snap peas in sesame soy sauce ◆◆

DESSERTS

Assorted cakes, pies, tartlets & French pastries

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

CHEF-ATTENDED CARVING STATIONS

AAA slow-roasted top round beef, au jus, horseradish, gourmet mustards, chimichurri ◆
Upgrade to AAA prime rib +\$7

Rosemary & garlic marinated lamb leg with pan jus, chermoula sauce ◆

Smoked honey-glazed bone-in ham with gourmet mustards, pineapple-ginger sauce ◆◆

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DINNER BUFFETS

All dinner buffets include illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets.
Minimum 30 people required.

INDIAN DINNER BUFFET 64

SALADS

Curried baby Yukon Gold potato & pomegranate salad ◆

Indian mosaic salad, cucumber, cherry tomato, red onion, cilantro & lemon juice ◆◆

Carrot & raisin salad, sesame seed, cilantro vinaigrette ◆◆

ENTRÉES (CHOOSE TWO)

Fraser Valley butter chicken, with roasted peppers, fenugreek ◆◆

Vegetable korma, cashews, cilantro, carrots ◆

Chickpea curry, tomatoes, mixed vegetables ◆◆

Lamb vindaloo with sweet potato ◆

SIDES

Yellow dal tadka ◆

Basmati rice pilaf ◆◆

Grilled garlic naan & papadum

Cucumber raita & green chutney ◆

Vegetable samosa & mango chutney

DESSERTS

Gulab jamun

Crispy sweet jalebi

Fresh fruit & berries including seasonal Fraser Valley selections ◆◆

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DINNER BUFFETS

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Minimum 30 people required.

FRENCH DINNER BUFFET 86

SALADS

Niçoise salad with BC albacore tuna, eggs, green beans, olives, Yukon Gold potatoes & fresh herbs ♦♦

Fennel, orange, endive salad with creamy tarragon vinaigrette & pickled Salt & Harrow vegetables ♦♦

Pear & gorgonzola with walnuts, arugula & balsamic vinaigrette ♦

French lentil salad with organic greens, with cucumber, tomatoes & herb emulsion dressing ♦♦

PLATTERS

European & BC cheese & charcuterie board with a selection of condiments ♦

ENTRÉES

AAA beef bourguignon with pickled cipollini onions, carrots, crimini mushrooms

Yarrow Meadows duck breast l'orange, with orange gastrique & fried courgette ♦

Butter poached arctic char, with capers, cucumber & tomato beurre blanc sauce ♦

Slow roasted vegetable ratatouille with pappardelle noodles

SIDES

Green beans almondine, fried garlic & onions ♦

Steamed Yukon Gold baby potatoes with rosemary & thyme ♦

Slow-roasted baby rainbow carrots with honey apple cider glaze, toasted coriander ♦

CARVING STATION

AAA slow-roasted top round beef, au jus, horseradish, gourmet mustards, pistou sauce ♦
Upgrade to AAA prime rib +\$7

DESSERTS

Orange crème brûlée, custards, tartlets & petit fours, croque en bouche

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

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PLATED DINNERS

All plated dinners include freshly baked dinner rolls with butter, illy® coffee & decaffeinated coffee, Dammann® assorted tea sachets. Minimum 15 people required.

APPETIZERS (CHOOSE ONE)

Forest mushroom bisque, basil goat cheese foam ♦

Classic Caesar, pesto croutons, crispy maple bacon, Parmesan crisps

Salt roasted Salt & Harrow Farms beets, prosciutto, roasted endive, pickled orange, fennel marinated tomatoes & herb emulsion dressing ♦

Midnight greens with Okanagan goat cheese, roasted tomato & candied pecans in a cranberry citrus vinaigrette ♦♦

Dungeness crab & prawn cakes, curry coconut sauce, mango chutney ♦

ENTRÉES (CHOOSE ONE)

Herb-crusted Fraser Valley free-range chicken breast stuffed medallions with wild mushrooms & goat cheese, potato croquettes, seasonal vegetables, hunter sauce ♦ 56

Harissa butter poached wild BC sockeye salmon, mango lime coconut cream sauce, corn succotash ♦ 59

AAA filet mignon with sweet potato puree, truffled bourbon glaze, slow-roasted daikon, baby vegetables ♦ 79

Miso marinated sous-vide BC Sablefish with sea asparagus, baby summer squash, beluga lentils, citrus emulsion ♦♦ 64

Digby scallops, BC mussels, pancetta, radish, morel mushroom & white wine fennel saffron broth ♦♦ 68

Fork tender braised marinated AAA beef short ribs in port demi-glace, whipped Yukon Gold potatoes, butternut squash purée, seasonal roasted vegetables ♦ 68

Herb rosemary crusted rack of lamb, with parsnip purée, blueberry shiraz gastrique, braised chard & polenta ♦ 70

Butternut squash mascarpone ravioli with pesto cream sauce, crispy leeks, balsamic pearls & asparagus 52

DESSERTS (CHOOSE ONE)

Chocolate decadence truffle cake, chocolate ganache, raspberries, orange whipped cream

Orange crème brûlée with soft amaretti cookies & fresh berries

Vegan chocolate brownie, coconut whip, candied pecans, macerated berries ♦♦

Baked pavlova, seasonal fruit & berries from Salt & Harrow Farms, lemon curd ♦

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BAR & BEVERAGES

Civic Hotel is pleased to offer a curated wine list, celebrating BC wines, beers & spirits.

WINE

WINES BY THE GLASS

White Stiletto, White Blend, Ruby Blues Winery,
Naramata ♦..... cash 10.00, host 8.75/6 oz. glass

Red Stiletto Red Blend, Ruby Blues Winery,
Naramata ♦..... cash 10.00, host 8.75/6 oz. glass

Also available on request

Sauvignon Blanc, Open,
Okanagan Valley ♦..... cash 9.00, host 7.50/6 oz. glass

Merlot, Open,
Okanagan Valley ♦..... cash 9.00, host 7.50/6 oz. glass

WINES BY THE BOTTLE

White Stiletto, White Blend, Ruby Blues Winery,
Naramata ♦..... 47/750 ml. bottle

Red Stiletto, Red Blend, Ruby Blues Winery,
Naramata ♦..... 47/750 ml. bottle

Pinot Gris, CedarCreek,
Kelowna ♦..... 57/750 ml. bottle

Pinot Blanc, Gray Monk,
Kelowna ♦..... 50/750 ml. bottle

Gewürztraminer, Tinhorn Creek,
Okanagan Valley ♦..... 53/750 ml. bottle

Riesling, Gray Monk,
Kelowna ♦..... 50/750 ml. bottle

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

Cabernet Franc, Tinhorn Creek,
Okanagan Valley ♦..... 60/750 ml. bottle

Pinot Noir, CedarCreek,
Kelowna ♦..... 55/750 ml. bottle

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

Odyssey White Brut, Gray Monk,
Lake Country ♦..... 69/750 ml. bottle

Hush Rosé, Dirty Laundry,
Summerland ♦..... 50/750 ml. bottle

Peace & Love & Bubbles, Ruby Blues Winery,
Naramata ♦..... 55/750 ml. bottle

BEER

SELECTION OF AWARD-WINNING, LOCAL BC CRAFT BEERS

Russel, Four Winds Brewing Co., ♦..... cash 9.00, host 7.50
12 oz. bottle (341 ml.) or 355 ml. can

Red Racer, ♦..... cash 9.00, host 7.50
500 ml. can

SELECTION OF IMPORTED BEERS

Stella Artois, Corona, cash 9.00, host 7.50
12 oz. bottle (341 ml.) or 355 ml. can

SELECTION OF DOMESTIC BEERS

Big Rock, ♦..... cash 8.00, host 7.00
12 oz. bottle (341 ml.) or 355 ml. can

CIDER

No Boats On A Sunday, Original Cider, Cranberry
Rose Cider ♦..... cash 8.00, host 7.00
473 ml. can

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BAR & BEVERAGES

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SPIRITS

LOCALLY PRODUCED, HAND-CRAFTED SPIRITS

MAINLAND WHISKY

- Time Machine,
Surrey ♦ cash 10.00, host 9.00/1 oz.
- Northern Comfort,
Surrey ♦ cash 10.00, host 9.00/1 oz.
- Old Fashioned 1881,
Surrey ♦ cash 10.00, host 9.00/1 oz.
- Ginsky,
Surrey ♦ cash 10.00, host 9.00/1 oz.

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.

If you have a particular wine, beer or spirit in mind for your event that is not already listed above, please inquire with our sales team about sourcing it for you.

COCKTAILS (1 oz.) 9

- Aperol Spritz
Aperol liqueur, Prosecco & club soda
- Campari Sangria
Campari, rosé, Cointreau, lemon juice, honey, orange juice, orange, lemon & strawberry slices
- Botanical Breeze
Ketel one botanical grapefruit and rosé vodka, fruit syrup, lemon juice, hibiscus tea
- Bella Rosa
Ketel one botanical grapefruit and rosé vodka, fruit syrup, lemon juice, grapefruit juice

MOCKTAILS 6

- Kiwi Mojito
Pureed kiwi, coconut water, simple syrup, club soda, kiwi slices & mint
- Shirley Ginger
Ginger beer, soda water, lime juice & grenadine
- Rosemary Blueberry Smash
Blueberries, rosemary, honey, lemon & soda water

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AUDIOVISUAL

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

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

SERVICES

Shipping-Handling Fee
Inbound & Outbound 5-25 per box

Coat Check
Minimum Fee of 250 applies 3 per item

Underground parking
(self-park) City of Surrey Parking Rates

Printing &
Photocopies 1.00 first sheet, 0.25 colour, 0.10 b&w

TERMS & CONDITIONS

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

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.

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 being charged to your account.

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.

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.

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 Sales Tax (PLT) & 5% Goods & Services Tax (GST). Alcohol may only be consumed by those that have reached the legal age for alcohol consumption.

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

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 made by the Client with the Catering Services Manager.

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.

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

LAWS & POLICIES. Each party will comply with all applicable federal, provincial & local laws & Hotel rules & policies.

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.

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.