

THE ALL NEW PLACE TO MEET.

Catering Menu

Fall/Winter 2023

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.

As an Autograph Collection Hotel, the 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

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 BUFFETS

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

CONTINENTAL BUFFET \$26

Choice of orange, cranberry or apple juice

Assorted freshly baked pastries, muffins, Danishes, croissants, scones, butter, preserves (includes gluten-free and vegan items) ♦♦

Individual Greek & flavored yogurts

Artisan granola with dried fruit, hemp hearts, maple almonds, pumpkin seeds

Assorted cereals with milk & plant-based alternatives

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

Toaster station: local artisan breads, preserves, peanut butter, honey

LIGHT BREAKFAST BUFFET \$33

BC sockeye smoked salmon station with mini bagels, English muffins, preserves, dill cream cheese, capers, cured red onion ♦

Assorted cereals with milk & plant-based alternatives

Freshly baked whole wheat muffins (includes gluten-free and vegan items) ♦

A selection of individual egg white spinach feta quiches & chorizo sundried tomato cheddar quiches ♦

Duo of daily vegetable ♦♦ & fruit yogurt smoothies ♦

Build your own yogurt parfait station ♦: Selection of organic granola, dried fruits, yogurts, pumpkin seeds, nuts, hemp hearts, berry compote

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

BUFFET BREAKFAST \$36

Choice of orange, cranberry or apple juice

Assorted freshly baked pastries, muffins, Danishes, croissants, scones, butter, preserves (includes gluten-free and vegan items) ♦♦

Fraser Valley free-range scrambled eggs with chives ♦♦

Wild mushrooms fricassee, fine herbs roasted tomato, kale ♦♦♦

Crispy smoked BC maple bacon ♦♦

Fresh chorizo breakfast sausage (Vegan breakfast sausage available on request)

Baked beans with rosemary, tomato, smoked paprika ♦♦

Roasted herbed Yukon Gold hash browns ♦♦♦

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

Assorted cereals with milk & plant-based alternatives

Individual Greek yogurts

Toaster station: local artisan breads, preserves, peanut butter & honey

♦ Indicates a local ingredient is used.

♦ Indicates vegan.

♦ Gluten-free option.

All menu prices & items are subject to change until the banquet event order has been signed & returned to Hotel. All prices are listed per person unless otherwise noted.
Prices are subject to service charge & applicable taxes.

BREAKFAST ENHANCEMENTS

For chef-attended food stations add \$100 per chef

OMELETTE CHEF STATION.....\$10

Fraser valley free-range eggs, BC cheddar cheese, feta, BC Maple bacon, caramelized onion, chorizo, wild mushrooms, scallions, roasted tomatoes, peppers ◆

EGGS BENEDICT CHEF STATION..... \$12

Poached Fraser Valley free-range eggs, English muffins, sliced avocado, honey ham, wilted spinach & lemon orange hollandaise ◆

BERRY PANCAKE STATION..... \$9

Fluffy buttermilk pancakes, blueberries, cinnamon apples, maple syrup, Chantilly cream, chocolate ganache sauce

SMOOTHIES (5 oz.).....\$7

SELECT 2

Spinach, kale, apple, almond milk, chia seed ◆◆◆

Banana, mixed summer berries, yogurt, honey, orange ◆◆

Tropical mango, pineapple, coconut milk, bananas, cardamom ◆◆◆

MINI BC SMOKED SALMON BAGELS \$9

Wild BC smoked salmon bagels with cream cheese, fresh dill, capers, red onion, sliced cucumber ◆

OATMEAL \$6

Steel-cut oatmeal with dried fruit, candied almonds, pecans, cinnamon, brown sugar, regular & almond milk ◆◆

FRESH FRUIT & BERRIES \$8

Including seasonal Fraser Valley selection ◆◆◆

ASSORTED FREE RANGE EGG QUICHE\$10

SELECT 2

BC wild smoked salmon, chives, onion ◆

Chorizo sundried tomato cheddar ◆

Egg white spinach feta quiche ◆

Sun-dried tomato, leek, tofu ◆

INDIVIDUAL GREEK & FLAVOURED YOGURT ... \$4

ASSORTED FRESHLY BAKED PASTRIES \$5

Including muffins, Danishes, croissants, scones, butter, preserves

CHARCUTERIE BOARD ◆

.....small (15-20 people) \$230

.....large (40-50 people) \$530

A selection of local & European cured meats, pates, & sausages

Pickled vegetables, grapes, marinated Mediterranean olives

Artisanal mustards

Sliced fresh baguettes, toasted garlic naan

ARTISAN CHEESE BOARD ◆

.....small (15-20 people) \$230

.....large (40-50 people) \$530

Assortment of local and international cheese including bries, smoked cheddars, herbed & flavoured goat cheese, blue cheese, with honey, preserves, pecans, berries, rosemary pecan crackers

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PLATED BREAKFAST

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

Please select one starter & one entree

STARTERS

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

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

Berry avocado smoothie bowl, with blueberries, coconut, pecans, sunflower seeds, chia ♦♦♦

ENTRÉES

Scrambled Fraser Valley free-range eggs, wild mushroom fricassee, slow roasted tomato, smoked cheddar, smoked maple BC bacon, local sausage, 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

Minimum of 10 people required.

REVIVE & ENERGIZE\$14

Selection of seasonal & local whole fruits including apples, pears, oranges, stone fruit & bananas ♦♦

Assorted energy bites ♦

illy® coffee & decaffeinated coffee

Dammann® assorted tea sachets

HEALTH NUT\$19

Roasted nuts ♦♦

Protein bars ♦

Assorted dried fruit ♦♦

Indian namkeen

Coconut water

illy® coffee & decaffeinated coffee

Dammann assorted tea sachets

SNACK BAR\$22

Popcorn with assorted flavours ♦♦

Local Hardbite® potato chips ♦♦

Trail mix ♦♦

Fruit and nut bars ♦♦

Assorted Candies ♦

illy® coffee & decaffeinated coffee

Dammann assorted tea sachets

Assorted soft drinks & waters

MEDITERRANEAN\$25

Pita bread & rosemary pecan crackers

Citrus tzatziki, baba ganoush, sundried tomato hummus, garlic herb hummus ♦

Marinated feta & Moroccan olives ♦

Assorted bottled juices

illy® coffee & decaffeinated coffee

Dammann assorted tea sachets

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A LA CARTE ITEMS

Energy bites ♦\$5

Hummus crudites glass ♦♦\$6

Soft pretzel bites with assorted flavored mustards ♦..\$4

Mini assorted macarons.....\$4

Fresh fruit & berries ♦♦♦\$8

House baked cookie.....\$4

Assorted freshly baked pastries.....\$5

Popcorn with assortment of flavours ♦♦\$4

Hardbite® potato chips ♦♦\$4

Mini doughnuts.....\$4

Chia seed coconut pudding ♦♦\$5

Roasted nuts ♦♦\$9

Assorted dessert bars & squares.....\$6

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 \$36

SOUP

Chef's daily soup creation ♦♦

SALADS (CHOOSE TWO)

Baby spinach with balsamic mushrooms, pickled red onion, crumbled goat cheese white balsamic dressing ♦♦

Kale caesar, pesto croutons, parmesan shavings, bacon crisps ♦

Heritage greens with cucumbers, tomatoes carrots, dried cranberries, maple almonds, mandarin ginger poppyseed vinaigrette ♦♦

Black kale with red cabbage, pomegranate, butternut squash, pumpkin seeds, smoked walnuts, tahini white balsamic thyme dressing ♦♦♦

Pearl couscous with cherry tomatoes, cucumber, pea sprouts, chickpeas, parsley, spinach, lemon herb dressing ♦

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 red peppers, caramelized onion, smoked cheddar, horseradish aioli, baguette

Curried egg salad, cilantro, pea greens, sourdough

Wild BC sockeye salmon with cucumbers, red onion, tarragon cream cheese, rye ♦

Roasted vegetables with sun-dried tomato hummus, spring mix, focaccia ♦

DESSERTS (CHOOSE TWO)

House baked cookies

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

Pecan tarts, chocolate tarts, mini clafouti

Assorted dessert bars & squares

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LUNCH BUFFETS

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Minimum 15 people required.

WRAP BUFFET \$38

SOUP

Chef's daily soup creation ♦♦
Freshly baked dinner rolls with butter

SALADS (CHOOSE TWO)

Baby spinach with balsamic mushrooms, pickled red onion, crumbled goat cheese white balsamic dressing ♦♦

Kale caesar with pesto croutons, parmesan shavings, bacon Crisps ♦

Heritage greens with cucumbers, tomatoes carrots, dried cranberries, maple almonds, mandarin ginger poppyseed vinaigrette ♦♦

Black kale with red cabbage, pomegranate, butternut squash, pumpkin seeds, smoked walnuts, tahini white balsamic thyme dressing ♦♦♦

Pearl couscous with cherry tomatoes, cucumber, pea sprouts, chickpeas, parsley, spinach, lemon herb dressing ♦

WRAPS (CHOOSE THREE)

CANADIAN

Smoked BC wild salmon, dill, Yukon Gold potatoes, cucumber, pea greens, lime aioli, spinach 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 with avocado mousse, pico de gallo, cheddar cheese, refried beans, pickled cabbage, tomato tortilla ♦

JAPANESE

AAA beef teriyaki with pickled red onion, broccoli carrot slaw, sesame seeds, peanut sauce, scallions, butter lettuce, flour tortilla

LEBANESE

Spiced cauliflower with carrots, cilantro, crispy chickpea falafel, red onion, hummus, spinach, whole wheat tortilla ♦

DESSERTS (CHOOSE TWO)

House baked cookies

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

Pecan tarts, chocolate tarts, mini clafouti

Assorted dessert bars & squares

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LUNCH BUFFETS

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All Salad bar packages come with organic spring mix & an assortment of toppings.

Minimum 15 people required.

SALAD BAR BUFFET \$37

SOUP

Chef's daily soup creation ♦♦

Freshly baked dinner rolls with butter

DRESSINGS (CHOOSE TWO)

Citrus white balsamic yogurt dressing ♦

Citrus Dijon vinaigrette ♦♦

Creamy buttermilk ranch ♦

Maple date vinaigrette ♦♦

Miso soy vinaigrette ♦♦

Berry vinaigrette ♦♦

GRAINS & STARCHES (CHOOSE TWO)

Organic quinoa ♦♦

Wild Rice with fresh thyme ♦♦

Sesame soba noodles ♦

Lemon herb pearl couscous ♦

Orzo pasta

ACCOMPANIMENTS (CHOOSE FOUR)

Snow Peas

Balsamic mushrooms

Roasted butternut squash

Sliced cucumber & tomatoes

Pickled carrots

Roasted beets

Herb marinated white beans

Mini bocconcini

Feta cheese

Crispy parmesan

PROTEINS (CHOOSE TWO)

Lemon herb Fraser Valley free range chicken breasts ♦♦

Sliced smoked brisket ♦

Prosciutto ♦

Maple ginger marinated tofu ♦♦

Crispy chickpea falafel ♦♦

Pan seared wild sockeye salmon (+\$2 per person) ♦♦

Coconut lime poached prawns (+\$2 per person) ♦

DESSERTS (CHOOSE TWO)

House baked cookies

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

Pecan tarts, chocolate tarts, mini clafouti

Assorted dessert bars & squares

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CREATE YOUR OWN LUNCH BUFFET

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

PATTULLO BUFFET\$43

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

SOUP

Chef's daily soup creation ♦♦
Freshly baked dinner rolls with butter

SALADS

Baby spinach with balsamic mushrooms, pickled red
onion, crumbled goat cheese white balsamic dressing ♦♦

Kale caesar with pesto croutons, parmesan shavings,
bacon crisps ♦

Heritage greens with cucumbers, tomatoes carrots, dried
cranberries, maple almonds, mandarin ginger poppyseed
vinaigrette ♦♦

Black kale with red cabbage, pomegranate, butternut
squash, pumpkin seeds, smoked walnuts, tahini white
balsamic thyme dressing ♦♦♦

Pearl couscous with cherry tomatoes, cucumber, pea
sprouts, chickpeas, parsley, spinach, bocconcini, lemon
herb dressing

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

Potato salad with BC apples, dill, dijon, celery, creamy
citrus chive dressing ♦♦

ENTRÉES

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

Fraser Valley free-range chicken breast with oven roasted
tomato, capers, olives, roasted red peppers, goat cheese ♦♦

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

GOLDEN EARS BUFFET \$49

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

PORT MANN BUFFET\$55

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

Chickpea & cauliflower curry with green beans ♦

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

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

Seared BC wild sockeye salmon with capers, dill, lemons,
brown butter cream sauce ♦♦

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

Mushroom Tondi with pesto cream sauce, leeks, spinach,
Padano cheese ♦

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

Eggplant parmesan with vegan cheese, coconut pomodoro
sauce ♦♦

SIDES

Roasted seasonal vegetables, herb olive oil ♦♦

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

Basmati rice pilaf with leeks and herbs ♦♦

Garlic whipped red potatoes with chives ♦

Roasted BC winter squash in Szechuan chili sauce ♦♦♦

DESSERTS

House baked cookies

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

Assorted mini desserts

Dessert bars, tartlets & squares

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♦♦♦ Gluten-free option.

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LUNCH BUFFETS

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

MEXICAN LUNCH BUFFET \$52

SOUP

Tomato sopa de tortilla ♦♦

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 Fraser Valley free-range chicken enchiladas with corn tortilla tomato, guajillo salsa roja, cotija cheese, crema ♦♦

Cochinia pibil Yucateca (pork) with pickled onion, cilantro, chopped onion, achiote ♦

BC lingcod al pastor with achiote, citrus, pumpkin seeds, cilantro ♦♦

Potato & poblano stuffed enchiladas with corn tortilla, salsa verde, crema ♦

Vegan chorizo stuffed bell peppers with mixed beans & scallions ♦♦

ACCOMPANIMENTS

Corn tortilla chips ♦♦

Mexican rice with green onion ♦♦

Pico de gallo ♦♦

Guacamole ♦♦

Sour cream ♦

Flour and corn tortillas ♦

DESSERTS

Assorted mini desserts

Mexican flan ♦

Churros

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LUNCH BUFFETS

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Minimum 20 people required.

INDIAN LUNCH BUFFET \$52

SALADS

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

DESSERTS

Gulab jamun

Crispy sweet jalebi

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

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PLATED LUNCH

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

Please select one appetizer, one entree & one dessert

APPETIZER

Vegetarian borscht with whipped creme fraiche, chives ♦

Midnight greens with Okanagan goat cheese, cucumber, carrots, mandarin ginger poppyseed vinaigrette ♦

Roasted beets salad with goat cheese, arugula, candied walnuts ♦♦

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

ENTRÉES

Herb-crusted Fraser Valley free-range chicken supreme with seasonal wild mushrooms, potato croquettes, seasonal vegetables, truffled black garlic cream sauce ♦
..... \$50

Roasted Berkshire pork tenderloin with braised cabbage, whipped sweet potato, seasonal vegetables, honey-roasted apple mustard jus ♦♦ \$47

AAA braised beef short ribs with braised daikon, whipped potato, squash puree, port demi-glace ♦..... \$58

Seared BC wild sockeye salmon with pumpkin seed gremolata, carrot puree, potato pave, tomato beurre blanc ♦♦ \$52

Risotto with seasonal BC winter squash, vegan cheese, crispy leeks, pine nuts ♦♦♦ \$44

DESSERTS

Chocoflan with cajeta, candied hazelnuts

Pumpkin cheesecake with cinnamon meringues

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 with parmesan, tomato basil sauce....	\$54
Mini beef sliders with caramelized onion, butter pickle, cheddar	\$56
Chicken karaage, orange ginger sauce, black sesame	\$56
Tandoori chicken taco with corn tortilla, apple slaw, pickled onion, serrano raita ♦♦	\$54
Bbq pork belly bao bun with hoisin sauce, enoki mushroom, pickled vegetables, cilantro.....	\$56
Harissa-infused chicken drumettes with mint aioli ♦ ..	\$54
Pork sui mai with ponzu sauce, miso aioli	\$54
Chipotle pulled pork on cornbread rounds, cilantro, lime crema.....	\$52
Medium-rare sliced AAA roast beef with mini Yorkshire pudding, creamed horseradish, caramelized onion ..	\$58
Beef tartare with AAA tenderloin, cured egg yolk, capers, grainy dijon, herb crostini	\$60

SEAFOOD

Wild BC smoked salmon with lemon-herb blini, creme fraiche, ikura ♦	\$59
Fried rice cakes with BC dungeness crab with serrano, lime aioli, miso furikake ♦	\$62
Shrimp har gow with szechuan chili sauce, scallion ♦ ..	\$58
Digby scallop ceviche with green apple salsa, lime foam ♦♦	\$62

Beet cured arctic char with sliced cucumber, yogurt tarragon sauce, cherry tomato	\$60
Seasonal BC oyster in half shell with chimichurri mignonette ♦	\$62
Baja fried BC lingcod tacos with chipotle mayo, pickled cabbage ♦	\$60
Blackened BC albacore tuna tataki with wasabi aioli, pickled onion ♦♦	\$60
Ahi tuna mini poke with cucumber, avocado, jasmine rice, crispy wonton basket.....	\$60

VEGETARIAN

Crispy fried sweet potato with guacamole, pickled red onion ♦♦	\$48
Mini grilled brie and apple sandwich with fig jam ...	\$54
Fried tostones with vegan chorizo, feta, pumpkin seeds, mango ♦♦	\$52
Crispy Chinese spring rolls with cilantro plum sauce ♦ ..	\$48
Okanagan goat cheese mousse cups with filo pastry, pistachios	\$51
Vegetarian samosas with mango cilantro chutney ♦ ..	\$49
Vegetable sushi with carrots, cucumber, pickled ginger, soy drizzle ♦	\$52
Mini mac & cheese pots with parmesan herb crumble ..	\$54
Papdi chaat with masala, potato, chickpea, crispy noodles, yogurt, pomegranate ♦	\$52
Mini corn ribs with cajun spice, chipotle mayo, cotija cheese ♦	\$50

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RECEPTION PLATTERS

GARDEN PLATTER

.....small (15-20 people) \$180

.....large (40-50 people) \$420

Vegetable crudites ♦♦♦

Grilled eggplant, balsamic wild mushrooms

Toasted pita and a selection of local artisan breads,
tortilla chips

Smoked paprika hummus with lemon spinach artichoke,
buttermilk ranch

CHARCUTERIE PLATTER ♦

.....small (15-20 people) \$230

.....large (40-50 people) \$530

A selection of local and European cured meats, pates, and
sausages

Pickled vegetables, grapes, marinated Mediterranean
olives

Artisanal mustards

Sliced fresh baguettes, toasted garlic naan

CHEESE PLATTER ♦

.....small (15-20 people) \$230

.....large (40-50 people) \$530

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 and crostinis

SEAFOOD PLATTER

.....small (15-20 people) \$230

.....large (40-50 people) \$530

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

Served with soda crackers

*Please inquire about wine pairings - our sales & events team will be happy
to recommend local BC or international wines to enhance your meal.*

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♦ Indicates vegan.

♦ Gluten-free option.

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RECEPTION CHEF STATIONS

Prices per person. Minimum 15 people required.
For chef-attended food stations add \$100 per chef

TACO FIESTA STATION\$16

Flour & corn soft tortilla, corn tortilla chips

Vegan ground chorizo, cochinitas pibil (pork), Fraser Valley free-range chicken tinga ♦

Pico de gallo, charred pineapple, salsa verde, cilantro, salsa roja, sour cream, cotija, guacamole

SLIDER STATION\$15

Brioche & gluten-free buns

AAA beef, vegan sliders, crispy chicken karaage

Red pepper relish, chipotle mayo, mustard, ketchup, smoked cheddar, tomatoes, butter pickles, crispy onion rings

POKE SALAD STATION\$19

Soba noodles, sticky rice ♦, quinoa ♦

Ahi tuna, BC Dungeness crab salad ♦, smoked BC salmon, ♦, smoked tofu,

Chili corn, fried onion, miso furikake, pickled cucumber, gochujang mayo, shoyu sauce, edamame, radish

POUTINE STATION\$16

Kennebec fries

Shredded AAA Beef short ribs, maple bacon

Red wine gravy, mushroom gravy, blue cheese, caramelized onion, truffle mayo, BC wild mushrooms ♦

HOT SANDWICH STATION\$17

Focaccia bread, rye bread, kaiser bun, sour dough, gluten-free bread

Salami, smoked brisket, smoked turkey breast

Provolone, cheddar, brie, vegan mozzarella

Roasted tomato, pesto, sauerkraut, roasted red peppers, black garlic mayo, artichoke

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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 & desserts. Minimum 30 people required.

GROUSE BUFFET\$66

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

SEYMOUR BUFFET\$81

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

CYPRESS BUFFET\$90

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

SALADS

Heritage greens, cucumber, carrots, dried cranberries, candied pecans, mandarin ginger poppyseed vinaigrette ♦♦

Black kale with red cabbage, pomegranate, butternut squash, pumpkin seeds, smoked walnuts, tahini balsamic dressing

BC winter squash with pomegranate, roasted Brussels sprouts, feta cheese with endive & radicchio ♦♦

Kale Caesar with pesto croutons, parmesan shavings, bacon crisps

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

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

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

Pearl couscous with cherry tomatoes, cucumber, pea sprouts, chickpeas, parsley, spinach, bocconcini, lemon herb dressing

Broccoli & cauliflower floret salad with Okanagan apple ♦, onions, cucumber, cranberries, pumpkin seeds, feta cheese, poppy seed vinaigrette ♦

Three bean salad with 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 ♦

ENTRÉES

Fraser Valley free-range chicken breast with oven roasted tomato, capers, olives roasted red peppers, goat cheese ♦♦

Seared BC wild sockeye salmon with capers, dill, lemons, brown butter cream sauce ♦♦

Braised AAA beef short ribs with BC winter squash, sauteed mushrooms, cippolini onions, demi-glaze ♦♦

Fraser Valley free-range chicken breast with truffle black garlic cream sauce, caramelized onion, bacon lardons ♦♦

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

Grilled AAA bavette steak with Nigerian suya spice, chopped peanuts, red onion, fried shishito peppers ♦♦

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

Mushroom tondi with shredded AAA beef short ribs roasted garlic pesto cream sauce, leeks, spinach, Padano cheese ♦

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CREATE YOUR OWN DINNER BUFFET

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ENTRÉES CONTINUED

Seafood paella with mussels, calamari, white fish, prawns, saffron, peppers, peas ♦♦

West Coast lingcod Spanish fennel stew with saffron peppers, cilantro, tomato ♦♦

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

Spinach & ricotta ravioli with sage alfredo sauce, seasonal BC mushrooms & goat cheese ♦

Chickpea, eggplant & potato curry with coriander, garam masala ♦♦

Saag paneer in spiced Indian dish with spinach, onion, chili ♦♦

Garlic sesame soy marinated grilled tofu with steamed ginger bok choy, peppers ♦♦

ACCOMPANIMENTS

Apple-cider glazed seasonal vegetables ♦♦

Roasted red & Yukon Gold baby potatoes with garlic shallot confit ♦♦

Coconut jasmine rice ♦♦

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

Jollof rice with chillies, tomato, peppers ♦♦

Garlic red skin whipped potatoes ♦

Sautéed mushrooms with bell peppers, snap peas, carrots, in sesame soy sauce ♦♦

Nigerian moin moin with chillies, free-range eggs, black eyed peas ♦♦

Parmesan herbed polenta with green onions ♦

DESSERTS

An assortment of cakes, pies, tartlets, French pastries ♦♦

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

CHEF-ATTENDED CARVING STATIONS

AAA slow-roasted prime rib, au jus, horseradish, gourmet mustards, charred onion chimichurri

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

Roasted porchetta with pesto, apple cider honey glaze

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DINNER BUFFETS

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

FRENCH DINNER BUFFET \$90

SALADS

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

Fennel, orange, endive salad with creamy tarragon vinaigrette ♦

Pear & gorgonzola with walnuts, arugula & balsamic vinaigrette ♦♦

French lentil salad with organic greens, 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 ♦♦

SIDES

Green beans almondine with fried garlic & onions ♦

Lyonnais potatoes with shallots, rosemary, thyme ♦♦

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

CARVING STATION

AAA slow-roasted prime rib, au jus, horseradish, gourmet mustards, pistou sauce ♦

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 20 people required.

Select one appetizer, one entree & one dessert

APPETIZERS

Local foraged mushroom bisque with garlic foam, grissini ♦

Grilled Caesar with pesto crostinis, crispy pancetta, parmesan crisps

Salt roasted beets with prosciutto, chicory, pickled mandarin, fennel marinated tomatoes & herb emulsion dressing ♦

Midnight greens with Okanagan goat cheese, roasted tomato, candied pecans in a mandarin ginger vinaigrette



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

ENTRÉES

Herb-crusted Fraser Valley free-range chicken supreme with wild pine mushroom, potato croquettes, seasonal vegetables, black garlic cream sauce, winter truffles ♦ \$62

Herbed rolled butter poached wild sockeye salmon, brown butter caper sauce, kabocha squash puree, swiss chard, fondant potatoes ♦♦ \$62

Certified Angus Beef® filet mignon with smashed sunchokes, truffled bourbon glaze, slow roasted daikon, baby vegetables..... \$82

Miso marinated BC Sablefish ♦ with sea asparagus, smoked squash puree, beluga lentils, citrus emulsion \$66

Digby scallops with BC mussels ♦, pancetta, radish, oyster mushroom, sage, brown butter, fennel saffron pepper sauce \$65

Fork tender braised marinated AAA beef short ribs in port demi-glace with whipped Yukon Gold potatoes, butternut squash puree, seasonal roasted vegetables \$70

Herb rosemary crusted rack of lamb with parsnip purée, blueberry shiraz gastrique, pickled vegetables, polenta ♦ \$74

Creamy vegan risotto with pesto cream sauce, crispy leeks, balsamic pearls, asparagus ♦♦ \$54

DESSERTS

Layered chocolate cake with raspberry gelee, chocolate meringues, creme Chantilly

Orange crème brûlée with soft amaretti cookies & fresh berries ♦

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

Tiramisu parfait, with chocolate coffee beans, mascarpone

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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,
Naramata ♦..... cash \$10, host \$9/6 oz. glass

Red Stiletto Red Blend, Ruby Blues,
Naramata ♦..... cash \$10, host \$9/6 oz. glass

All Day Rosé, Elephant Island
Naramata ♦..... cash \$10, host \$9/6 oz. glass

Also available on request

Latitude 50 White or Red, Gray Monk
Lake Country ♦.....cash \$9, host \$8/6 oz glass

WINES BY THE BOTTLE

White Stiletto, White Blend, Ruby Blues,
Naramata ♦..... \$48/750 ml. Bottle

Red Stiletto, Red Blend, Ruby Blues,
Naramata ♦.....\$48/750 ml. Bottle

Pinot Blanc, Upper Bench,
Naramata ♦..... \$55/750 ml. Bottle

Stiletto, Pinot Gris,
Naramata♦..... \$55/750 ml. Bottle

Gewürztraminer, Tinhorn Creek,
Okanagan Valley ♦..... \$55/750 ml. Bottle

Chardonnay, Tinhorn Creek,
Okanagan Valley ♦..... \$55/750 ml. Bottle new

Riesling, Gray Monk,
Kelowna ♦.....\$55/750ml. Bottle

Cabernet Sauvignon, Black Sage ,
Summerland ♦..... \$70/750 ml. Bottle

Cabernet Franc, Tinhorn Creek,
Okanagan Valley ♦..... \$60/750 ml. Bottle

Pinot Noir, Upper Bench,
Naramata ♦.....\$57/750 ml. Bottle

Merlot Cabernet Franc, Upper Bench
Naramata ♦.....\$55/750 ml. Bottle new

All Day Rosé, Elephant Island
Naramata ♦..... \$55/750 ml. Bottle new

Odyssey White Brut, Gray Monk,
Lake Country ♦..... \$60/750 ml. Bottle

Peace & Love & Bubbles, Ruby Blues,
Naramata ♦..... \$60/750 ml. Bottle

Latitude 50 White or Red, Gray Monk
Lake Country ♦.....\$45/750 ml. Bottle

BEER

SELECTION OF AWARD-WINNING,

LOCAL BC CRAFT BEERS

Russell Brewing, Farm Country Brewing, Four Winds Brewing. ♦
.....cash \$9.5, host \$8 12 oz. bottle (341 ml.) or 355 ml. can

SELECTION OF IMPORTED BEERS

Stella Artois, Corona
.....cash \$9.5, host \$8 12 oz. bottle (341 ml.) or 355 ml. can

SELECTION OF DOMESTIC BEERS

Big Rock ♦
.....cash \$8, host \$7/ 12 oz. bottle (341 ml.) or 355 ml. can

CIDER

No Boats On A Sunday, Original Cider,
Cranberry Rose Cidercash \$8.5, host \$7.5

Okanagan Apple Cider
Crisp Apple Cancash \$8.5, host \$7.5

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SPIRITS

LOCALLY PRODUCED, HAND-CRAFTED SPIRITS

MAINLAND WHISKY

Time Machine,
Surrey ♦ cash \$10, host \$9/1 oz.

Northern Comfort,
Surrey ♦ cash \$10, host \$9/1 oz.

Old Fashioned 1881,
Surrey ♦ cash \$10, host \$9/1 oz.

Ginsky,
Surrey ♦ cash \$10, host \$9/1 oz.

COMMON BRANDS

Bacardi White &
Dark Rums..... cash \$8, host \$7/1 oz.

Absolut Vodka..... cash \$8, host \$7/1 oz.

Canadian Club Rye Whisky..... cash \$8, host \$7/1 oz.

Gordon's London Dry Gin cash \$8, host \$7/1 oz.

DELUXE BRANDS

Bacardi 8 Year Old Rum..... cash \$10, host \$9/1 oz.

Wray & Nephew Overproof Rum..... cash \$10, host \$9/1 oz.

Ketel One..... cash \$10, host \$9/1 oz.

Canadian Club Classic 12 Year Old... cash \$10, host \$9/1 oz.

Maker's Mark Kentucky Bourbon.... cash \$10, host \$9/1 oz.

Bombay Sapphire London Dry..... cash \$10, host \$9/1 oz.

1800 Silver Reserva..... cash \$10, host \$9/1 oz.

LUXURY BRANDS

Glenfiddich Special Reserve 12 Year Old.....cash \$14
host \$12/1 oz.

Glenlivet 12 Year Old.....cash \$14, host \$12/1 oz.

Woodford Reservecash \$14, host \$12/1 oz.

Appleton Estate 12 YO Rare Casks....cash \$14, host \$12/1 oz.

Belvedere Vodkacash \$14, host \$12/1 oz.

Don Julio Blanco.....cash \$14, host \$12/1 oz.

Hendrick's Gin..... cash \$14, host \$12/1 oz.

COCKTAILS (1 oz.) \$10

Apple Cranberry Moscow Mule - Vodka, cranberry juice,
sparkling apple juice, ginger beer, cranberries & apples
for garnish

Cranberry Mimosa - sparkling wine cranberry juice,
sparkling sugar, cranberries, rosemary spring

Negroni - Gin, sweet vermouth, campari

Grapefruit Bomb - Gin, cointreau, lime juice, simple
syrup, grapefruit juice

Paloma Fresa - Tequila, strawberry puree, simple syrup,
grapefruit juice, lime juice

MOCKTAILS\$7

Tropical Breeze - Coconut water, cranberry juice,
pineapple juice

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

Apple Ginger Punch - Apple juice, sparkling water,
ginger, orange slices, apple slices, cinnamon stick for
garnish

Rosemary Blueberry Smash - Blueberries, rosemary,
honey, lemon, soda water

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AUDIOVISUAL EQUIPMENT

LCD Projector & Screen Package	\$250 each
TVs (Boardrooms Only)	\$100 each
Flipchart Easel with 3M® Paper	\$95
Flipchart Easel with Regular Paper	\$55
Poster Easel	\$15
Flipchart Paper 3M®	\$85
Whiteboard	\$90
Wireless Microphone	\$150

Lavalier Microphone	\$150
Handheld Microphone	\$50
Polycom Speakerphone (digital)	\$125
Meeting 360° Smart Video Conference Camera	\$150
Presentation Advancer	\$45
Laptop Computer	\$150
25-50 ft. HDMI Cable	\$25
25-50 ft. VGA Cable	\$25

ELECTRICAL ACCESSORIES

Extension	\$15
Power Bar	\$20
Extension & Power Bar	\$30

OTHER 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 first sheet; \$0.25 colour; \$0.10 black & white	
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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 been 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.