

THE MODERN PLACE TO MEET.

Catering Menu

Spring/Summer 2024

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 over 8,000 square feet of cutting-edge conference & meeting spaces strategically located at the heart of Surrey's business district, Civic Hotel welcomes British Columbia's business community with open arms. From intimate leadership workshops to expansive regional conferences & local mixers to large-scale group gatherings, our venue is the nexus of innovation & inspiration.

British Columbia is a place exactly like nowhere else - beautiful, prosperous, diverse & rich in nature, culture and & experiences. Our commitment to local sourcing shines through our culinary offerings. With ingredients sourced from local partners such as Mainland Whisky & Red Racer Beer in Surrey, Southlands Farm & Snow Farms in Delta, & a B.C.-based wine list, our carefully curated menu celebrates the richness of our province's agriculture & the vibrancy of its business community.

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 is the broad & exciting range of opportunities to support your guests in style & comfort:

- ◆ Catering available for all conferences, events & 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 whichever way you prefer (text, phone or email). Additionally, with Marriott's Meeting Services App, you can manage your event without leaving your seat. It handles the details so you can get back to what matters most - the people. Our app eases the stress of time, space and language barriers by connecting planners and hotel teams on any web-enabled device 24/7.

BREAKFAST BUFFETS

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

CONTINENTAL BUFFET \$28

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 ♦♦

Organic steel-cut oatmeal with dried blueberries, dates, smoked candied walnuts, brown sugar & cinnamon ♦

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

B.C. sockeye smoked salmon station with mini bagels, dark rye bread, preserves, dill whipped mascarpone, capers, cured red onion, pea sprouts ♦

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 & whole egg chorizo sundried tomato cheddar quiches ♦

Duo of daily vegetable ♦♦ & fruit yogurt smoothies ♦

Build your own yogurt parfait station: Selection of Greek yogurt, chia flaxseed pudding cups, organic house granola, dried fruits, pumpkin seeds, honey almonds, hemp hearts, berry compote ♦♦♦

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

♦ Indicates a local ingredient is used.

♦♦ Indicates vegan.

♦♦♦ Gluten-free option.

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HOT 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, smoked cheddar cheese ♦♦

Crispy smoked B.C. maple bacon ♦♦

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

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

Baked breakfast beans with rosemary, tomato, smoked paprika ♦♦♦

Roasted herbed & spiced Yukon Gold potatoes ♦♦♦

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 ♦♦

BREAKFAST ENHANCEMENTS

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

OMELETTE CHEF STATION\$10

Fraser valley free-range eggs, B.C. cheddar cheese, feta, B.C. maple bacon, smoked salmon, caramelized onion, chorizo, wild mushrooms, scallions, charred tomatoes, roasted peppers ♦

EGGS BENEDICT CHEF STATION \$12

Poached Fraser Valley free-range eggs, English muffins, sliced avocado, honey ham, wilted spinach, pea greens & orange hollandaise ♦

CRÊPE CHEF STATION\$10

Classic French crêpes with hazelnut chocolate sauce, fried sweet plantains, local fruit & berries, whipped mascarpone, whipped coconut, sautéed wild mushrooms, manchego cheese ♦

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 B.C. SMOKED SALMON BAGELS \$9

Wild B.C. smoked salmon bagels with cream cheese, fresh dill, capers, red onion, sliced cucumber ♦

PANCAKES \$6

Fluffy buttermilk pancakes with blueberry compôte, Quebec maple syrup, lemon chantilly cream

OATMEAL \$6

Steel-cut oatmeal with dried cranberries, smoked walnuts, cinnamon, brown sugar, milk & plant-based alternatives ♦

INDIAN POHA..... \$6

Flat rice, potato, peanuts, peas, curry leaves ♦♦

FRESH FRUIT & BERRIES \$8

Including seasonal Fraser Valley selection ♦♦♦

ASSORTED FREE-RANGE EGG QUICHE\$10

SELECT 2

B.C. 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

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

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 & 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 entrée

STARTERS

Greek yogurt & granola parfait, candied nuts, pumpkin seeds, berry compôte, honey drizzle ◆

B.C. wild smoked salmon on mini rye rounds with pickled onion, compressed cucumber, whipped mascarpone ◆

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 B.C. 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, fruit ◆ \$32

Spiced tomato shakshuka with Fraser Valley free-range eggs, cilantro, parsley, Macedonian feta, zaatar fried bread ◆ \$30

Huevos rancheros with crispy corn tortilla, fried egg, avocado mousse, pico de gallo, B.C. smoked cheddar, black beans, ground chorizo ◆◆ \$34

Vegan quiche with tofu, wild mushrooms, leeks, asparagus, vegan cheese, crispy pie crust, pea sprout salad, fruit ◆◆ \$32

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BREAKS

Minimum of 10 people required.

REVIVE & ENERGIZE\$15

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

Assorted energy bites ◆

Dark chocolate almond bark ◆

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 ◆◆◆

Pacific Northwest trail mix

Fruit and nut bars ◆◆

Assorted candy Jars

illy® coffee & decaffeinated coffee

Dammann assorted tea sachets

Assorted soft drinks & waters

TROPICAL\$24

Tostones & tortilla chips ◆

Guacamole & pico de gallo

Mango lassi yogurt shooters

Mini vegetable samosas with assortment of chutneys ◆

Charred pineapple skewers ◆

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MEDITERRANEAN.....\$25

Pita bread & rosemary pecan crackers

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

Marinated feta & Moroccan olives ◆

Dolmas ◆◆

Assorted bottled juices

illy® coffee & decaffeinated coffee

Dammann assorted tea sachets

A LA CARTE ITEMS

Energy bites ◆\$5

Hummus crudites glass ◆◆\$6

Soft pretzel bites with assorted flavoured mustards ◆\$4

Mini assorted macarons ◆.....\$4

Fresh fruit & berries ◆◆◆\$8

House baked cookies\$4

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

Popcorn with assortment of flavours ◆◆\$4

Hardbite® potato chips ◆◆\$4

Mini doughnuts\$4

Chia seed flax coconut pudding ◆◆\$5

Roasted spiced nuts ◆◆\$9

Assorted dessert bars & squares\$6

BEVERAGES

Selection of Boylan sodas\$4.5

Selection of premium fruit juices.....\$4.5

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\$7

SELECT ONE

Tropical Breeze - Coconut water, cranberry juice, pineapple juice

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

Tropical Punch - Pineapple juice, orange juice, passion fruit purée, grenadine, sparkling water

Hibiscus Spritz - Cold brew hibiscus tea, lime juice, ginger, sparkling water

LUNCH BUFFETS

All lunch buffets include illy® coffee & decaffeinated coffee, Dammann assorted tea sachets.
Minimum 15 people required.

DELI BUFFET \$36

SOUP

Chef's daily soup creation ◆◆

SALADS (CHOOSE TWO)

Baby spinach with pickled onion, Macedonian feta, seasonal berries, compressed melon, five-spice pecans, basil, honey balsamic date vinaigrette ◆◆

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

Heritage greens with cucumbers, tomatoes, carrots, radish, maple almonds, citrus Dijon vinaigrette ◆◆◆

Summer grilled salad, with radicchio, chicory, stone fruit, apple, corn, pea shoots, smoked candied walnuts jalapeño lime vinaigrette ◆◆◆

Gemelli pasta salad, broccolini, heirloom tomato, egg, carrot, truffle dressing ◆

ASSORTED SANDWICHES (CHOOSE THREE)

Country smoked ham with Swiss cheese, arugula, B.C. apple mayonnaise, whole wheat kaiser bun ◆

Smoked turkey with Havarti cheese, alfalfa sprouts chipotle cranberry mayonnaise, lettuce, ciabatta

Roast beef with spinach, sauerkraut, Gruyere, lemon caper aioli, marble rye

Prawn with dill, mayonnaise, tomato, roasted red pepper, grainy Dijon, avocado, croissant

Wild B.C. sockeye salmon with cucumbers, red onion, tarragon cream cheese, rye ◆

BBQ grilled tempeh with Vietnamese pickles, cilantro, cashew mayonnaise, baguette ◆

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

DESSERTS (CHOOSE TWO)

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

House baked cookies including: Chocolate chip, almond square, coconut, five-spice

Mini tarts including: Lemon curd, chocolate walnut, sour cherry coconut, coffee orange

Dessert bars including: Walnut brownie, lemon crumble, carrot cake, strawberry rhubarb crumble

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

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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 pickled onion, Macedonian feta, seasonal berries, compressed melon, five-spice pecans, basil, honey balsamic date vinaigrette ◆◆

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

Heritage greens with cucumbers, tomatoes, carrots, radish, maple almonds, citrus Dijon vinaigrette ◆◆◆

Summer grilled salad with radicchio, chicory, stone fruit, apple, corn, pea shoots, smoked candied walnuts jalapeño lime vinaigrette ◆◆◆

Gemelli pasta salad with broccolini, heirloom tomato, egg, carrot, truffle dressing ◆

WRAPS (CHOOSE THREE)

CANADIAN

Smoked B.C. wild salmon with dill, Yukon Gold potatoes, cucumber, pea greens, lime aioli, spinach tortilla ◆

GREEK

Greek-style marinated Fraser Valley free-range chicken with 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)

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

House baked cookies including: Chocolate chip, almond square, coconut, five-spice

Mini tarts including: Lemon curd, chocolate walnut, sour cherry coconut, coffee orange

Dessert bars including: Walnut brownie, lemon crumble, carrot cake, strawberry rhubarb crumble

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LUNCH BUFFETS

All lunch buffets include illy® coffee & decaffeinated coffee, Dammann assorted tea sachets.

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)

Honey balsamic date vinaigrette ◆◆

Citrus Dijon vinaigrette ◆◆

Creamy buttermilk ranch ◆

Jalapeño lime vinaigrette ◆◆

Miso soy vinaigrette ◆◆

Raspberry red wine dressing ◆◆

GRAINS & STARCHES (CHOOSE TWO)

Organic quinoa ◆◆

Wild rice with fresh thyme ◆◆

Sesame soba noodles ◆

Lemon herb pearl couscous ◆

Gemelli pasta ◆

French lentils ◆◆

ACCOMPANIMENTS (CHOOSE FOUR)

Balsamic mushrooms ◆◆

Crispy lotus root chips ◆◆

Sliced cucumber, snow peas & tomatoes ◆◆

Pickled carrots & baby red beets ◆◆

Sichuan chili roasted sweet potato ◆◆

Herb marinated mixed legumes ◆◆

Mini bocconcini ◆

Macedonian feta ◆

Crispy parmesan chips ◆

PROTEINS (CHOOSE TWO)

Lemon herb Fraser Valley free-range chicken breasts ◆◆

Sliced prosciutto ◆

BBQ grilled tempeh ◆◆

Crispy house chickpea falafel ◆◆

Grilled wild sockeye salmon (+\$2 per person) ◆◆

Furikake seared B.C. albacore tuna (+\$2 per person) ◆◆

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

DESSERTS (CHOOSE TWO)

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

House baked cookies including: Chocolate chip, almond square, coconut, five-spice

Mini tarts including: Lemon curd, chocolate walnut, sour cherry coconut, coffee orange ◆

Dessert bars including: Walnut brownie, lemon crumble, carrot cake, strawberry rhubarb crumble ◆

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CREATE YOUR OWN LUNCH BUFFET

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Minimum 20 people required.

PATTULLO BUFFET\$43

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

SOUP

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

SALADS

Baby spinach with pickled onion, Macedonian feta,
seasonal berries, compressed melon, five-spice pecans,
basil, honey balsamic date vinaigrette ♦♦

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

Heritage greens with cucumbers, tomatoes, carrots,
radish, maple almonds, citrus Dijon vinaigrette ♦♦♦

Summer grilled salad with radicchio, chicory, stone fruit,
apple, corn, pea shoots, smoked candied walnuts jalapeño
lime vinaigrette ♦♦♦

Gemelli pasta salad with broccolini, heirloom tomato, egg,
carrot, truffle dressing ♦

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

Curried potato salad with B.C. apples, dill, Dijon, celery,
capers, creamy citrus chive dressing ♦♦♦

ENTRÉES

Sweet Korean fried pork belly with kombu, maitake
mushrooms, braised daikon & carrots ♦

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

Pan-fried B.C. line-caught lingcod, coconut lime basil
sauce, roasted tomato, English peas ♦♦

GOLDEN EARS BUFFET \$49

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

PORT MANN BUFFET\$55

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

Ethiopian braised boneless chicken thighs with tomato,
berbere spice, sweet potato ♦♦

Chickpea & cauliflower coconut curry with green beans ♦♦

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

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

Grilled B.C. wild sockeye salmon with saffron beurre
balance, gremolata, blistered heirloom tomatoes ♦

Fork-tender braised AAA beef short ribs with black garlic
demi-glace sauce, truffle, squash, herbs ♦

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

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

Eggplant parmesan with vegan cheese, coconut
pomodoro sauce ♦♦

SIDES

Roasted seasonal summer vegetable medley, herb olive oil ♦♦♦

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

Basmati rice pilaf with leeks & herbs ♦♦♦

Garlic whipped red potatoes with chives ♦

Coconut lemongrass steamed Jasmine rice ♦

DESSERTS

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

Assorted mini desserts, dessert bars, tartlets, cookies, custards

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LUNCH BUFFETS

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Minimum 20 people required.

MEXICAN LUNCH BUFFET \$52

SOUP

Tomato sopa de tortilla ♦♦

SALADS

Corn & 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) with lime, cilantro, avocado caramelized onions ♦

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 ♦

B.C. 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 & 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, peas fenugreek ♦♦

Vegetable korma with cashews, cilantro, carrots Chickpea curry, tomatoes, mixed vegetables ♦♦

Lamb vindaloo with sweet potato ♦

Saag paneer with mustard, brassica & spinach greens, yogurt

SIDES

Yellow dal tadka ♦♦

Basmati rice pilaf ♦♦

Grilled garlic naan & papadum ♦

Cucumber raita, mango chutney & spicy 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 entrée & one dessert

APPETIZER

Corn chowder with roasted red pepper, potato, tarragon aquafaba ♦

Midnight greens with Okanagan goat cheese, cucumber, carrots, candied pecans, citrus Dijon vinaigrette ♦

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

Fennel orange salad with radishes, frisee, basil, smoked olives, radishes, balsamic pearls ♦♦♦

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

ENTRÉES

Herb-crusted Fraser Valley free-range chicken supreme with capers, lemon, white wine butter sauce, fennel heirloom tomatoes confit, fried polenta, summer squash ♦♦ \$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 truffle potato, squash purée, port demi-glace ♦ \$58

Grilled B.C. wild sockeye salmon with tomato beurre blanc, Italian salsa verde, potato pave, spring pea purée, yellow zucchini ♦♦ \$52

Risotto with seasonal morel mushrooms, truffle, Grana Padano, leeks ♦♦♦ \$44

DESSERTS

Thai tea crème brûlée with candied lemon peel, apple chip ♦

White chocolate & mango mousse, with mango gelée, macerated berries, meringues ♦

Lemon cheesecake with lemon curd, chantilly cream, summer berries ♦

Vegan chocolate brownie with 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, truffle aioli..... \$54
- Mini beef sliders with caramelized onion, butter pickle, cheddar \$56
- Chicken karaage with orange ginger sauce, pickled cucumber, furikake seasoning..... \$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
- Seared Yarrow Meadows duck breast with crispy polenta, spring pea purée, truffle aioli, shimeji ♦♦..... \$56
- 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 B.C. smoked salmon with lemon-herb blini, crème fraîche, ikura ♦..... \$59
- Grilled octopus skewer with Castelvetro olive, marinated confit tomato, basil..... \$60
- Fried rice cakes with B.C. Dungeness crab with serrano, lime aioli, miso furikake ♦♦..... \$62
- Shrimp har gow with Szechuan chili sauce, scallion ♦. \$58

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- Digby scallop ceviche with green apple salsa, lime foam ♦ \$62
- Beet cured Arctic char with sliced cucumber, yogurt tarragon sauce, cherry tomato ♦..... \$60
- Seasonal B.C. oyster in half shell with chimichurri mignonette ♦♦..... \$62
- Baja fried B.C. lingcod tacos with chipotle mayo, pickled cabbage ♦ \$60
- Blackened B.C. albacore tuna tataki with wasabi aioli, pickled onion ♦♦..... \$60
- Ahi tuna mini poke with cucumber, avocado, jasmine rice, crispy wonton basket..... \$60

VEGETARIAN

- Heirloom tomato burrata cone with fresh basil, balsamic pearls, olive oil ♦ \$48
- Crispy fried taro chip with guacamole, pickled red onion, lotus root ♦ \$48
- Mini grilled brie & apple sandwich with fig jam \$54
- Fried tostones with vegan chorizo, pumpkin seeds, avocado, 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
- Mini mac & cheese pots with parmesan herb crumble \$54
- Papdi chaat with masala, sunchokes, chickpea, crispy noodles, yogurt, pomegranate \$52
- Mini corn ribs with cajun spice, chipotle mayo, cotija cheese ♦♦♦..... \$50

RECEPTION PLATTERS

GARDEN PLATTER

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

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

Vegetable crudites ◆◆◆

Grilled eggplant, balsamic wild mushrooms

Toasted pita & 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 & European cured meats, pates, sausages ◆

Pickled vegetables, grapes, marinated Mediterranean olives, artisanal mustards

Sliced freshly baked baguettes

CHEESE PLATTER

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

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

A selection of local & European cheeses including bries, smoked cheddars, herbed & flavoured goat cheese, blue cheese maple candied pecans, local berries, honey rosemary pecan crackers & 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

B.C. sockeye candied & smoked salmon ◆◆

Cocktail sauce, horseradish, lemon dill cream cheese

Served with soda crackers

SUSHI PLATTER

.....small (15-20 people) \$240

.....large (40-50 people) \$550

California roll, salmon maki, kappa maki, tuna maki, vegetable roll, assorted nigiri, pickled ginger, wakame salad, wasabi, soy sauce, sesame edamame, chopsticks

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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, pickled chillies
Tortilla chips ♦

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, B.C. Dungeness crab salad, candied 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, B.C. 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

COLD WESTCOAST SEAFOOD STATION.....\$19

A selection of B.C. seasonal oysters on the half shell ♦
Assortment of smoked fish, mussels, clams, marinated prawns ♦
chimichurri mignonette, horseradish, cocktail sauce, hot sauces, pickled jalapeño
Torched scallops with pickled cucumber

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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

Baby spinach with pickled onion, Macedonian feta, seasonal berries, compressed melon, five-spice pecans, basil, honey balsamic date vinaigrette ♦♦

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

Heritage greens with cucumbers, tomatoes, carrots, radish, maple almonds, citrus Dijon vinaigrette ♦♦♦

Summer grilled salad with radicchio, chicory, stone fruit, apple, corn, pea shoots, smoked candied walnuts jalapeño lime vinaigrette ♦♦♦

Gemelli pasta salad with broccolini, heirloom tomato, egg, carrot, truffle dressing ♦

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

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 with sui choy, edamame, mushrooms, miso sesame soy vinaigrette ♦

Curried potato salad with B.C. apples, dill, Dijon, celery, capers, creamy citrus chive dressing ♦♦

Caprese salad with heirloom tomatoes, bocconcini, basil, balsamic vinaigrette, snap peas ♦♦

ENTRÉES

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

Seared B.C. wild sockeye salmon with capers, dill, lemons, brown butter cream sauce ♦♦

Braised AAA beef short ribs with B.C. squash, sautéed mushrooms, cipolini onions, demi-glaze ♦♦

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

Roasted maple pork loin with cherries, balsamic berry gastrique, braised onions, tarragon ♦♦

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

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

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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 B.C. mushrooms, goat cheese ◆◆

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

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

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

ACCOMPANIMENTS

Apple-cider glazed seasonal vegetables with fresh herbs ◆◆

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

Coconut lemongrass jasmine rice ◆◆

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

Jollof rice with chillies, tomato, peppers ◆◆

Garlic red skin whipped potatoes with chives ◆

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 ◆

Garlic Chinese style green beans with shallots, sesame oil ◆◆

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 with 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

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FRENCH DINNER BUFFET \$90

SALADS

Nicoise salad with B.C. albacore tuna with 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 & B.C. 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 with 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 entrée & one dessert

APPETIZERS

Local foraged mushroom bisque with garlic foam, grissini ♦

Belgian endive caesar salad, with pancetta, manchego, croutons, capers

Salt roasted beets with prosciutto, frisee, chicory, pickled orange, goat cheese mousse, fennel marinated tomatoes, tarragon dressing ♦♦

Midnight greens with Okanagan goat cheese, cucumber, carrots, candied pecans, citrus Dijon vinaigrette ♦♦

Grilled marinated octopus salad with arugula, heirloom tomatoes, basil, compressed cucumber, smoked olives, grapefruit emulsion dressing ♦♦

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

ENTRÉES

Herb-crusted Fraser Valley free-range chicken supreme with wild morel mushroom hunter sauce, asparagus, zucchini, spaetzle, leeks ♦ \$62

Herbed rolled butter poached wild sockeye salmon with tomato beurre blanc, Italian salsa verde, yellow beet purée, fondant potatoes, Arctic char roe ♦♦ \$62

Certified Angus Beef® filet mignon with smashed sunchokes, truffled bourbon glaze, duchess potato, braised daikon, baby vegetables ♦ \$82

Miso marinated B.C. Sablefish with sea asparagus, smoked squash purée, beluga lentils, citrus emulsion ♦♦ \$66

Digby scallops with B.C. mussels, pancetta, radish, maitake mushroom, fennel saffron pepper sauce ♦♦ \$65

Fork tender braised marinated AAA beef short ribs in port demi-glace with whipped Yukon Gold potatoes, butternut squash purée, 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 sauce, crispy leeks, balsamic pearls, asparagus ♦♦ \$54

DESSERTS

Layered chocolate decadent cake with raspberry gelée, chocolate meringues, crème Chantilly

Thai tea crème brûlée with soft amaretti cookies, tuile, fresh berries ♦

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

Strawberry shortcake, lemon chiffon cake, lemon curd, vanilla gelato, strawberry gelée ♦

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BAR & BEVERAGES

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WINE

WINES BY THE GLASS

- White Stiletto, White Blend, Ruby Blues,
Naramata ♦..... cash \$10, host \$9/5 oz. glass
- Red Stiletto Red Blend, Ruby Blues,
Naramata ♦..... cash \$10, host \$9/5 oz. glass
- All Day Rosé, Elephant Island
Naramata ♦..... cash \$10, host \$9/5 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
- Odyssey White Brut, Gray Monk,
Lake Country ♦..... \$60/750 ml. Bottle
- Peace & Love & Bubbles, Ruby Blues,
Naramata ♦..... \$57/750 ml. Bottle

BEER

SELECTION OF AWARD-WINNING,

LOCAL BC CRAFT BEERS

- Russell Brewing, Four Winds Brewing, Red Racer. ♦
.....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

- Sleeman - Honey Brown Lager Can ♦
.....cash \$8.5, host \$7/ 12 oz. bottle (341 ml.) or 355 ml. can

CIDER

- 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.

Suburbia,
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.

PREMIUM 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.

Crown Royal..... cash \$8, host \$7/1 oz.

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

Jim Beam cash \$8, host \$7/1 oz.

DELUXE BRANDS

Bacardi 8 Year Old Rum.....cash \$11, host \$10/1 oz.

Wray & Nephew Overproof Rum..... cash \$11, host \$10/1 oz.

Ketel One..... cash \$11, host \$10/1 oz.

Canadian Club Classic 12 Year Old.... cash \$11, host \$10/1 oz.

Maker's Mark Kentucky Bourbon..... cash \$11, host \$10/1 oz.

Bombay Sapphire London Dry.....cash \$11, host \$10/1 oz.

1800 Silver Reserva.....cash \$11, host \$10/1 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

Banana Rum Old Fashioned - Bourbon, rum, crème de
banane, bitters, orange peel

Tropical Rum Punch - Jamaican rum, orange juice,
pineapple juice, lime juice, grenadine

Negroni - Gin, sweet vermouth, campari

Bourbon Ginger Ale - Sparkling wine, bourbon, simple
syrup, lime juice, ginger ale

Paloma Fresa - Tequila, strawberry purée, 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

Tropical Punch - Pineapple juice, orange juice, passion
fruit purée, grenadine, sparkling water

Hibiscus Spritz - Cold brew hibiscus tea, lime juice,
ginger, sparkling water

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AUDIOVISUAL EQUIPMENT

LCD Projector & Screen Package	\$300 each	Lavalier Microphone	\$150
TVs (boardrooms only)	\$100 each	Handheld Microphone	\$70
Flipchart Easel with 3M® Paper	\$100	Polycom Speakerphone (digital)	\$125
Flipchart Easel with Regular Paper	\$55	Meeting 360° Smart Video Conference Camera	\$150
Poster Easel	\$15	Presentation Advancer	\$55
Flipchart Paper 3M®	\$90	Laptop Computer	\$150
Whiteboard	\$100	25-50 ft. HDMI Cable	\$25
Wireless Microphone	\$150	Computer AV Adapters	\$25

ELECTRICAL ACCESSORIES

Extension	\$15
Power Bar	\$20
Extension & Power Bar	\$30
Linenless Table Power	\$15 (per table)

OTHER SERVICES

Shipping-Handling Fee	
Inbound & Outbound	\$15-\$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

TERMS & CONDITIONS

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

TAXES & SERVICE CHARGES. All Food & Beverage prices are subject to a 20% 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.

MINIMUM ORDER QUANTITY Additional fees may apply if total number of attendees do not meet minimums for selected menus.

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. Client will advise its attendees that they are responsible for safekeeping of their personal property. Hotel may reasonably require Client 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.