



MARRIOTT
VANCOUVER AIRPORT



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

VANCOUVER AIRPORT MARRIOTT HOTEL
7571 Westminster Hwy, Richmond BC V6X 1A3 T. 604-232-2802

BREAKFAST

BUFFET

CONTINENTAL BUFFET \$23.95

Freshly Baked Blueberry, Cranberry and Bran Muffins
Flaky Cinnamon Rolls, Assorted Danish Pastries and Fluffy Croissants
Creamy Butter, Premium Fruit Preserves
Hand Cut Fresh Seasonal Fruit and Berries
Pitchers of Ice Cold Refreshing Breakfast Juice

CONTINENTAL PLUS \$25.95

Freshly Baked Blueberry, Cranberry and Bran Muffins
Flaky Cinnamon Rolls, Assorted Danish Pastries and Fluffy Croissants
Creamy Butter, Premium Fruit Preserves
Hand Cut Fresh Seasonal Fruit and Berries
Red Delicious, Granny Smith Apple, Oranges and Tropical Bananas
Hot Oatmeal, Selection of Assorted Yogurt
Breakfast Cereal, 2% and Skim Milk
Pitchers of Ice Cold Refreshing Breakfast Juice

GOOD MORNING BREAKFAST BUFFET \$27.95 (Minimum 10 people)

Basket of Freshly Baked Blueberry, Cranberry and Bran Muffins
Flaky Cinnamon Rolls, Maple Pecan Squares and Fluffy Croissants
Creamy Butter, Premium Fruit Preserves
Hand Cut Fresh Seasonal Fruit and Berries
Red Delicious and Granny Smith Apples, Oranges and Tropical Bananas
Hot Oatmeal, Selection of Assorted Yogurt
Breakfast Cereal, 2% and Skim Milk
Soft Scrambled Free Range Eggs topped with Canadian Cheddar Cheese
Hickory Bacon, Turkey Sausage, Diced Breakfast Potato
Pitchers of Ice Cold Refreshing Breakfast Juice



BREAKFAST

PLATED

THE ALL CANADIAN PLATED BREAKFAST \$25.95

For the table:

Basket of Freshly Baked Blueberry, Cranberry and Bran Muffins
Flaky Cinnamon Rolls, Maple Pecan Squares and Fluffy Croissants
Creamy Butter, Premium Fruit Preserves

Plated:

Two Soft Scrambled Free Range Eggs topped with Canadian Cheddar Cheese,
Hickory Bacon, Turkey Sausage, Diced Breakfast Potato
Pitchers of Ice Cold Refreshing Breakfast Juice

**substitute Eggs Benedict \$28.95*

ENHANCEMENTS

Baby Spinach and Local Mushroom Quiche	\$4 per person
Pork Sausage	\$4 per person
Grilled Ham	\$4 per person
Canadian Back Bacon	\$4.50 per person
Local Plain & Multigrain Bagels with Soft Cream Cheese	\$5 per person
Soft Poached Eggs Benedict	\$5 per person
Cinnamon French Toast with Whipped Cream	\$5 per person
Buttermilk Pancakes with Maple Syrup	\$5 per person
Canadian Smoked Salmon	\$6 per person

OMELET STATION \$5 per person

Attending Chef will be happy to make individual omelets to order for your group using nothing but the freshest of ingredients, including:

Diced Honey Ham, Chorizo Sausage, Turkey Bacon,
Caramelized Onion, Bell Peppers, Wild Mushrooms, Spinach,
Havarti, Cheddar, Goat Cheese

Attending Chef Labour Fee of \$75 per Chef will apply



COFFEE BREAK

BREAKS MADE EASY

YOUR COFFEE BREAK \$13.95 per person

Fresh Baked Jumbo Cookies, Selection of Granola Bars, Starbucks® Coffee and Tazo® Teas

THE CANDY BAR \$14.95 per person

Smarties, Jelly Beans, Licorice, Gummy Bears, Sours, Salt Water Taffy, Lollipops
Selection of Bottled Pop and Juice

HEALTHY CHOICES \$15.95 per person

Fresh Tropical Fruit Platter with Maple Honey Yogurt,
Selection of Granola Bars, Roasted Whole Nuts, Orange and Grapefruit Salad,
Fruit Smoothies, Bottled Water

COFFEE BREAK ITEMS & BEVERAGES

Assorted Pastries, <i>Select From:</i>	\$4.50 per person
House Made Blueberry, Cranberry and Bran Muffins, Apple Turnovers, Fresh Banana, Lemon and Chocolate Zucchini Loaves, Cinnamon Buns, Maple Pecan Tarts, Assorted Danishes, Just Baked Flaky Croissants	
Fresh Whole Fruit, <i>Select From:</i>	\$3 each
Red Delicious and Granny Smith Apples, Oranges, Tropical Bananas	
House Made Granola Bars	\$4.50 per person
Hand Cut Fresh Seasonal Fruit	\$5 per person
Yogurt Parfaits with Granola and Fresh Fruit	\$6 per person
Assorted House Made Cookies	\$2 per person
Chocolate Dipped Strawberries	\$3.50 each
Jumbo Cookies	\$4 per person
Carrot Cake, Fudge Brownies, Apple Crumble Squares	\$4 per person
Chocolate Dipped Biscotti	\$6 per person
Jumbo Fruit Skewers, Yogurt Dip	\$6 per person
Vegetable Crudité Mason Jars, Creamy Dip	\$7 per person
Canadian Cheese, Carr's Crackers and Dried Fruit Planks	\$8 per person
Starbucks® Regular & Decaffeinated Coffee, Tazo® Teas	\$5 per person
Keurig® Coffee and Tea	\$5 per person
Fresh Fruit Smoothies	\$5 per person
Bottled Spring Water, Assorted Juice, Pop	\$4 each
San Pellegrino – 250mL Bottle	\$4.50 each
San Pellegrino – 750mL Bottle	\$7 each
Pitchers, <i>Select From:</i>	\$18 each
Apple, Orange, Grapefruit, Cranberry, Tomato Juice, Fruit Punch, Iced Tea, Lemonade	



LUNCH

WORKING LUNCH BUFFET

THE WRAP \$29.95

Market Green Salad, Assorted Dressings
Crunchy Cashew Thai Quinoa Salad
Cajun Chicken Salad, Avocado, Arugula, Chipotle Mayo
Kosher Dill Pickles
Beef – Asian Marinated, Baby Ginger, Onion, Peppers, Pea Sprouts
Tuna – Pickled Cucumber, Green Onion
Spanish – Chorizo Sausage, Red Rice, Black Beans
Gluten Free – Chicken Apple Lettuce Wraps
Vegetarian – Grilled Portobello, Caramelized Onion, Spinach, Goat Cheese, Pesto Mayo
Milk Chocolate Mousse, Jumbo Cookies

THE GRILLE \$29.95

House Made Soup of the Day
Market Green Salad, Assorted Dressings
Kosher Dill Pickles
Cajun – Chicken Breast, Guacamole, Sliced Tomato, Jack Cheese, Portuguese Roll
Turkey BLT – Slow Roast Turkey Breast, Hickory Bacon, Lettuce, Tomato, Focaccia
Egg Salad – Free Range Eggs, Pickled Cucumber, Scallions, Wheat Kaiser
Vegetarian – Grilled Portobello, Caramelized Onion, Spinach, Brie, Pesto Mayo, Brioche
Gluten Free – Chicken Apple Lettuce Wrap
Hand Cut Fresh Fruit, Jumbo Cookies

STEVESON \$30.95

Market Green Salad, Assorted Dressings
Crunchy Cashew Thai Quinoa Salad
Open Faced Sandwiches served on Toasted Baguette and Plain Filone
Canadian Smoked Salmon, Capers, Red Onion, Dill Mayo
Oven Roasted Turkey, Sun Dried Cranberry Sauce
Roasted Chicken Salad, Roasted Red Pepper Mayo, Boursin Herb Cheese
Asian Marinated Shaved Beef, Hoisin Vegetable
Grilled Portobello, Caramelized Onion, Spinach, Goat Cheese, Pesto Mayo
French Pastries and Cakes



LUNCH

HOT LUNCH BUFFET *(Minimum 20 People)*

ARTISAN SANDWICH \$34.95

House Made Soup of the Day
Market Green Salad, Assorted Dressings
Red and White Potato Salad
Philly Cheesesteak – Shaved Beef, Sautéed Bell Peppers and Red Onion, Provolone, Garlic Baguette
Grilled Chicken – Roasted apple, Fig Mayo, Jack Cheese, Multigrain Filone
Seared Salmon – Fresh BC Wild Salmon, Tomato Chutney, Hickory Bacon, Ciabatta
Vegetarian – Grilled Portobello, Caramelized Onion, Spinach, Goat Cheese, Pesto Mayo, Filone
Assorted Cakes and Pastries

MEXICAN \$33.95

Chili Con Carne
Market Green Salad, Assorted Dressings
Roasted Corn and Black Bean Quinoa Salad
Baked Black Bean, Peppers, Corn and Monterey Jack Cheese Cassoulet
Flour and Corn Tortillas
Chili Rubbed Roasted Chicken, Spicy Fajita Beef
Sautéed Bell Peppers, Red Onion, Lettuce, Mexican Rice
Guacamole, Salsa, Sour Cream, Cilantro, Green Onion, Shredded Cheese
Cinnamon Sugar Dusted Churros, Fresh Fruit Salsa with Cinnamon Tortilla Crisps

MEDITERRANEAN \$34.95

Grilled Pita Bread, Tzatziki, Chickpea Hummus, Bubba Ganoush
Market Green Salad, Assorted Dressings
Traditional Greek Salad
Mediterranean Chicken with Grilled Lemon and Rosemary Jus
Zucchini, Eggplant and Tomato Ratatouille
Oven Roasted Baby Potato, Pilaf of Jasmine Rice
Hand Cut Fresh Fruit, Lemon Squares, Macarons



All Hot Lunch Menus are served with Starbucks® Regular & Decaffeinated Coffee and a Selection of Tazo® Teas.

Prices are subject to change without notice. All prices are subject to 5% GST and 18% Gratuity.

meetings  imagined

LUNCH

HOT LUNCH BUFFET *Continued...*

GREAT CANADIAN BURGER BAR \$34.95

Market Green Salad, Assorted Dressings

Pineapple Slaw

Potato Salad

Choose 1: Grilled AAA Beef or Chicken Burgers (Vegetarian Burgers available upon request)

Kaiser Buns, Canadian Bacon, Aged Cheddar

Tomatoes, Lettuce, Red Onion, Kosher Dill Pickles

Mustard, Mayonnaise, Ketchup, Hamburger Relish

Individual Bags of Potato Chips

Assorted Dessert Squares and Bars

ITALIAN \$35.95

Fresh Baked Rolls with Butter, Garlic Cheese Filone

Market Green Salad, Assorted Dressings

Traditional Caesar Salad

Heirloom Tomato and Bocconcini Salad, Basil Pesto

Choose 2: Bolognese Sauce, Alfredo Sauce, Carbonara Sauce

Penne Pasta, Meat Ravioli

Roasted Chicken Breast, Chorizo Sausage

Fresh Diced Tomato, Sautéed Mushroom, Scallions, Bell Peppers

Red Chili Flakes, Parmesan

Chocolate Mousse, Italian Tiramisu

WESTMINSTER BUFFET \$37.95

Fresh Baked Rolls, Creamy Butter

Choose 4:

Market Green Salad with Assorted Dressings, Classic Caesar Salad, Waldorf Salad,

Greek Salad, Crunchy Cashew Thai Quinoa Salad, or Tomato Bocconcini Salad with Basil Pesto

Choose 1:

Roasted Chicken Breast, Wild BC Mushroom Ragout

Citrus Baked Salmon, Corn and Squash Succotash, Roasted Garlic White Wine Sauce

Beef Bourguignon, Wild Mushroom, Bacon, Pearl Onion

Butter Chicken

Ricotta and Spinach Cannelloni, Roasted Red Pepper Coulis

Steamed Rice, Seasonal Vegetables

Assorted Cakes and Pastries

**Add entrée - \$4 per person*



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meetings *imagined*

LUNCH

PLATED LUNCH

Plated Lunch provided by the American Grille, onsite restaurant

COLD PLATED LUNCH \$20.95 per person (Maximum 20 People)

Spicy Prawn and Avocado Salad

Cold Water Prawns, Avocado, Papaya, Mesclun Greens, Spicy Lime Vinaigrette

Classic Caesar Salad

Roasted Chicken, Herb Croutons, Fresh Parmesan

Steak and Blue Cheese Salad

Hand Picked Greens, Blue Cheese, Tomatoes, Bacon, Egg, Striploin Steak, Pepper Cream Dressing

Salad and Sandwich

Choice of Roast Beef, Vegetarian or Roast Turkey Sandwiches

Fraser Valley Greens, Cabernet Vinaigrette

3 COURSE HOT PLATED LUNCH (Starter & Entrée must be the same for all guests)

STARTER

House Made Chicken Noodle Soup

Seafood Chowder with Salmon, Halibut, Shrimp

Soup of the Day, *made in house each morning*

Market Green Salad, House Dressing

Seafood Cake, Romesco Aioli

ENTREE

Teriyaki Vegetable Bowl **\$30.95 per person**

Stir Fried Carrots, Baby Sui Choy, Shiitake Mushrooms, Red Onion, Green Beans on Jasmine Rice

Oven Roasted Chicken Breast **\$32.95 per person**

Quinoa with Apricot and Goat Cheese

4oz Blackened Halibut Pasta **\$35.95 per person**

Pacific Halibut, Asparagus, Tomatoes, Garlic, Basil, Capers, Extra Virgin Olive Oil, Angel Hair Pasta

Wild BC Salmon **\$35.95 per person**

Baked Cajun Salmon, Roasted Purple Potato, Fresh Seasonal Vegetables, Mango Salsa

Grilled 6oz Alberta AAA Striploin **\$36.95 per person**

Herb Fingerling Potato, Goat Cheese Crust, Red Wine Jus

DESSERT

House Crème Brûlée, Homemade Shortbread

Feature New York Cheesecake, Fruit Coulis

Lemon Pie with Blueberry Compote

Chocolate Decadence Cake, Chocolate Ganache, Raspberry Coulis



All Plated Lunches are served with Starbucks® Regular & Decaffeinated Coffee and a Selection of Tazo® Teas.

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meetings *imagined*

DINNER

PLATED DINNER

All Soup, Salad and Desserts must be the same for all guests.

2 COURSE DINNER \$49.95 per person

3 COURSE DINNER \$54.95 per person

4 COURSE DINNER \$59.95 per person

SOUP

Seafood Chowder with Salmon, Halibut, Shrimp
Soup of the Day, *made in house each morning*
Wild Mushroom and Tarragon
Roasted Tomato and Basil

SALAD

Market Green Salad, House Dressing
Classic Caesar Salad, Herb Croutons, Parmesan
Heirloom Tomato, Bocconcini Cheese and Basil Pesto
Baby Spinach, Crisp Pancetta, Shaved Red Onion

ENTREE

6oz Blackened Halibut Pasta
Pacific Halibut, Capers, Red Onion, Garlic, Mushroom, Spinach, Extra Virgin Olive Oil, Angel Hair Pasta

BC Free Range Chicken Breast
White Bean Cassoulet, Grilled Chorizo Sausage, Asparagus, Natural Jus

Wild BC Salmon
Baked Salmon, Roasted Purple Potato, Fresh Seasonal Vegetables, Mango Salsa

6oz AAA Tenderloin
Garlic Mashed Potato, Seasonal Vegetables, Roasted Shallot Jus

10oz AAA Ribeye
Garlic Mashed Potato, Baby Tomato, Misty Mountain Mushrooms, Rosemary Jus

Oven Roasted Rack of Lamb
Garlic Mashed Potato, Cipollini Mushroom, Seasonal Vegetables, Natural Jus

Vegetarian Pasta
Asparagus, Tomatoes, Basil, Capers, Extra Virgin Olive Oil, Angel Hair Pasta

Teriyaki Vegetable Bowl
Stir Fried Carrots, Baby Sui Choy, Shiitake Mushrooms, Red Onion, Green Beans on Jasmine Rice

DESSERT

House Crème Brûlée, Homemade Shortbread
Feature New York Cheesecake, Fruit Coulis
Lemon Pie with Blueberry Compote
Chocolate Decadence Cake, Chocolate Ganache, Raspberry Coulis
Homemade Apple Strudel, Vanilla Bean Gelato



All Plated Dinner Menus are served with Starbucks® Regular & Decaffeinated Coffee and a Selection of Tazo® Teas.

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meetings imagined

DINNER

BUFFET DINNER

WHISTLER MOUNTAIN BUFFET *(minimum 50 people)*

2 Entrees \$50.95 | 3 Entrees \$55.95

Market Green Salad, Assorted Dressings

Thai Chicken Noodle Salad

Potato Salad

Fennel and Beet Salad

Pineapple Coleslaw Salad

Heirloom Tomato and Bocconcini Salad, Basil Pesto

Antipasto Platter of Grilled Vegetables, Cheese, Prosciutto, Salami, Cappelletti, Olives, Artichokes

Choice of Hot Entrees:

Roast Turkey, Sourdough Stuffing, Natural Pan Gravy, Cranberry Chutney

Carved Beef Round, Natural Jus, Horseradish

Wild BC Salmon and Gulf Island Mussels, Citrus White Wine Cream

Bourbon BBQ Pork, Fruit Salsa, House Made Barbeque Sauce

Lemon and Thyme Marinated Roasted Chicken Breast, Natural Jus

Ling Cod, Smoked Paprika Dusted, Pineapple and Mango Salsa

Jasmine Rice, Oven Roasted Potatoes, Seasonal Vegetables

Seasonal Fruits and Berries, Assorted Cakes and Pastries

COASTAL MOUNTAIN BUFFET *(minimum 75 people)*

3 Entrees \$57.95 | 4 Entrees \$62.95

Market Green Salad, Assorted Dressings

Classic Caesar Salad

Thai Chicken Noodle Salad

Potato Salad

Fennel and Beet Salad

Pineapple Coleslaw Salad

Heirloom Tomato and Bocconcini Salad, Basil Pesto

Antipasto Platter of Grilled Vegetables, Cheese, Prosciutto, Salami, Cappelletti, Olives, Artichokes

Cold BC Platter of Lemon Poached Salmon, Cold Water Prawns, House-made Cocktail Sauce

Choice of Hot Entrees:

Roast Turkey, Sourdough Stuffing, Natural Pan Gravy, Cranberry Chutney

Carved Beef Round, Natural Jus, Horseradish

Herb Salmon Filet, Lemon caper Beurre Blanc

Bourbon BBQ Pork, Fruit Salsa, House Made Barbeque Sauce

Lemon and Thyme Marinated Roasted Chicken Breast, Natural Jus

Breast of Chicken, Glazed Orange and Herb Reduction

Jasmine Rice, Oven Roasted Potatoes, Seasonal Vegetables

Seasonal Fruits and Berries, Assorted Cakes and Pastries

Imported and Canadian Cheese Platter, Dried Fruits, Grapes



All Buffet Dinner Menus are served with Starbucks® Regular & Decaffeinated Coffee and a Selection of Tazo® Teas.

Prices are subject to change without notice. All prices are subject to 5% GST and 18% Gratuity.

meetings *imagined*

RECEPTION & BUFFET ENHANCEMENTS

PLATTERS

Selection of Fruits, Melons and Berries in Season (Platter Serves 20 People)	<i>\$120 per Platter</i>
Crisp Vegetable Crudité with Two Zesty Dips (Platter Serves 20 People)	<i>\$120 per Platter</i>
Imported and Canadian Cheese, Sun Dried Fruits, Honey (Platter Serves 20 People)	<i>\$140 per Platter</i>
Assorted "Tea Style" Sandwiches (Platter Serves 20 People – 100 Pieces)	<i>\$150 per Platter</i>
Carved Beef Round Natural Jus, Horseradish, Dijon (Serves 80-100 People and is inclusive of Chef's Carving Fee)	<i>\$700 per Order</i>
Carved Roast New York Striploin Natural Jus, Horseradish, Dijon (Serves 25-30 People and is inclusive of Chef's Carving Fee)	<i>\$350 per Order</i>
Carved Gravlax-Cured Sockeye Salmon Honey Dijon Mustard, Dill Sauce, Rye Bread Crouton (Platter Serves Approx. 15 People)	<i>\$150 per Platter</i>
Assorted Sushi with Wasabi and Pickled Ginger (Platter Contains 50 Assorted Pieces)	<i>\$150 per Platter</i>
Poached Prawns Wedged Lemon, House-made Cocktail Sauce (100 Pieces, 21/15 Count)	<i>\$250 per Platter</i>
Smoked Salmon Platter Red Onion, Capers, Lemon (Platter Serves 20 People)	<i>\$150 per Platter</i>
Antipasto Platter Prosciutto, Genoa Salami, Local Cheese, Marinated Artichokes, Whole Olives, Roasted Vegetables, Hot Peppers, Kosher Dill Pickles (Platter Serves 20 People)	<i>\$240 per Platter</i>
Build Your Own Slider Bar Mini Beef or Turkey Sliders, Brioche Rolls, Cranberry Mayo, Cheddar, Havarti	<i>\$10 per Person</i>



RECEPTION

HORS D'OEUVRES

Hors d'oeuvres are Served and Priced per Dozen

COLD

Smoked Turkey Profiterole	\$28 per Dozen
Prosciutto Wrapped Melon, Basil Herb Crostini	\$28 per Dozen
Bruschetta with Basil Pesto	\$28 per Dozen
Black Olive Tapenade, Brie, Crostini	\$30 per Dozen
Smoked Duck, Shallot Jam	\$32 per Dozen
Poached Jumbo Prawn, Mango Glaze	\$32 per Dozen
Beef Sirloin, Asian Slaw	\$32 per Dozen
Smoked Salmon, Brie, Garlic Baguette	\$32 per Dozen
Pork Belly, Apple Chutney, Baguette	\$32 per Dozen

HOT

Spinach and Cheese Spanakopita	\$28 per Dozen
Feature Spring Roll	\$28 per Dozen
Butter Chicken Skewer, Chutney Mayo	\$30 per Dozen
Tandoor Chicken Drumettes	\$30 per Dozen
Vegetable Samosa, Lime Yogurt	\$30 per Dozen
Hoisin Beef, Scallion, Baby Ginger	\$32 per Dozen
Yorkshire Pudding, Roast Beef, Horseradish Aioli	\$32 per Dozen
Baked Salmon, Teriyaki, Pickled Ginger	\$32 per Dozen
Seafood Cake, Fruit Salsa	\$32 per Dozen
Seared Duck, Cherry Compote	\$32 per Dozen
Bacon Wrapped Scallop, Sweet Chili	\$36 per Dozen



Prices are subject to change without notice. All prices are subject to 5% GST and 18% Gratuity.

meetings  imagined

RECEPTION

RECEPTION MENUS

All Reception Menus are based on 8 hors d'oeuvres per person, excluding the platters

THE IRONWOOD | \$30.95 per Person

Imported and Domestic Cheese, Sun Dried Fruits, Honey, Baguette
Crisp Vegetable Crudit  Platter with Two Zesty Dips
Smoked Turkey Profiterole
Bruschetta with Basil Pesto
Butter Chicken Skewer, Chutney Mayo
Feature Spring Roll

THE TERRA NOVA | \$34.95 per Person

Imported and Domestic Cheese, Sun Dried Fruits, Honey, Baguette
Crisp Vegetable Crudit  Platter with Two Zesty Dips
Prosciutto Wrapped Melon, Basil Herb Crostini
Smoked Salmon, Brie, Garlic Baguette
Beef Sirloin, Asian Slaw
Spinach and Cheese Spanakopita
Baked Salmon, Teriyaki, Pickled Ginger

THE BRIDGEPORT | \$39.95 per Person

Imported and Domestic Cheese, Sun Dried Fruits, Honey, Baguette
Crisp Vegetable Crudit  Platter with Two Zesty Dips
Pork Belly, Apple Chutney, Baguette
Poached Jumbo Prawn, Mango Glaze
Smoked Duck, Shallot Jam
Yorkshire Pudding, Roast Beef, Horseradish Aioli
Vegetable Samosa, Lime Yogurt
Seafood Cake, Fruit Salsa



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meetings  imagined

BANQUET BEVERAGE SERVICE

BARS

HOST BAR

All beverages consumed are paid for by the Host. A Complimentary Bartender is provided when a bar consumption exceeds \$350 NET revenue per bar otherwise a Bartender Fee of \$100 for each bar will apply. All prices are subject to 10% Provincial Liquor Tax. Prices are subject to change without notice.

Hosted Drink Tickets may be purchased for \$7.50 per ticket plus gratuity and taxes. The hosted tickets are valid for Premium Brand Liquor, House Wine, Domestic and Imported Beer, Ciders and Coolers. Pop, juice, spring and mineral water will be valued as ½ a ticket. All advance purchase drink tickets will be charged as sold, NOT as redeemed for beverages.

CASH BAR

All guests are responsible for paying for their own beverages. A Complimentary Bartender and/or Cashier (if required) is provided when a bar consumption exceeds \$350 NET revenue per bar otherwise a Bartender Fee of \$100 for each bar will apply, and a Cashier fee of \$80 per cashier will apply. All prices are inclusive of the 10% Provincial Liquor Tax and 5% Goods and Services Tax. Prices are subject to change without notice.

	HOST	CASH
PREMIUM BRANDS	\$7	\$8
Bacardi, Beefeater, Canadian Club, Grant Family, Smirnoff		
DELUXE BRANDS	\$8	\$9
Crown Royal, Glenfiddich, Ketel One, Tanqueray, Baileys, Grand Marnier, Kahlua, Sambuca, St-Remy Brand		
HOUSE WINE	\$7	\$8
Peller Estates Family Series – Chardonnay & Merlot Calona Vineyards Artist Series – Pinot Gris & Cabernet Merlot		
DOMESTIC BEER	\$6.50	\$7.50
Budweiser, Canadian, Coors Light, Kokanee		
IMPORTED BEER, CIDERS, COOLERS	\$7.50	\$8.50
Corona, Heineken, Extra Green Apple Cider		
NON-ALCOHOLIC BEVERAGES	\$4	\$5
Soft Drinks, Juice, Spring/Mineral Water		
NON-ALCOHOLIC FRUIT PUNCH	\$75	
Approximately 45 Servings		
ALCOHOLIC FRUIT PUNCH	\$115	
Approximately 45 Servings		

It is Hotel Policy that all Liquor, Beer, Wine, Liqueur, and non-alcoholic beverages MUST be supplied by the Vancouver Airport Marriott.

Our Standard is one (1) Bartender per 100 people.



Prices are subject to change without notice. All prices are subject to 5% GST and 18% Gratuity.

meetings imagined

BANQUET WINE

WINE BY THE BOTTLE

SPARKLING WINE

Henkell Trocken (Germany)

\$45 per Bottle

Moët & Chandon Nectar Imperial (France)

\$100 per Bottle

WHITE WINE

Peller Estates Family Series Chardonnay VQA (Canada)

\$38 per Bottle

Calona Vineyards Artists Series Pinot Gris VQA (Canada)

\$38 per Bottle

Sumac Ridge Sauvignon Blanc (Canada)

\$40 per Bottle

Quail's Gate Chardonnay (Canada)

\$46 per Bottle

RED WINE

Peller Estates Family Series Merlot VQA (Canada)

\$38 per Bottle

Calona Vineyards Artists Series Cabernet Merlot VQA (Canada)

\$38 per Bottle

Inniskillin Pinot Noir VQA (Canada)

\$40 per Bottle

Quail's Gate Cabernet Sauvignon (Canada)

\$46 per Bottle



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meetings  imagined

ALL INCLUSIVE MEETING PACKAGES

Minimum requirements of **10 overnight guestrooms** (per night) and a minimum of **50 attendees** for all meeting package bookings.
All packages are priced per person, include room rental, basic internet, all catering, gratuities and taxes.
The **Gold** and **Platinum** Packages are also inclusive of parking for all attendees.

JUST COFFEE

\$39 per Person

Morning Coffee Service with Starbucks® Coffee, Tazo® Teas, Assorted Breakfast Pastries
Mid-Morning Coffee Refresher
Mid Afternoon Coffee Refresher, Soft Drinks, Bottled Juice and Jumbo Cookies

BRONZE MEETING PACKAGE

\$77 per Person

Morning Coffee Service with Starbucks® Coffee, Tazo® Teas, Assorted Breakfast Pastries
Mid-Morning Coffee Refresher
Lunch – your choice of The Wrap, The Grille, or Steveston
Mid Afternoon Coffee Refresher, Soft Drinks, Bottled Juice and your choice of
Hand Cut Fresh Fruit, Jumbo Cookies, Assorted Granola Bars, or Individual Bags of Potato Chips

SILVER MEETING PACKAGE

\$101 per Person

Breakfast – Continental Plus
Mid-Morning Coffee Refresher
Lunch – your choice of The Wrap, The Grille or Steveston
Mid Afternoon Coffee Refresher, Soft Drinks, Bottled Juice and your choice of
Hand Cut Fresh Fruit, Jumbo Cookies, Assorted Granola Bars, or Individual Bags of Potato Chips

GOLD MEETING PACKAGE

\$113 per Person

Breakfast – Continental Plus or Good Morning Breakfast Buffet
Mid-Morning Coffee Refresher, Platter of Fresh Fruit
Lunch – your choice of any of our Buffet Lunch options
Mid Afternoon Coffee Refresher, Soft Drinks, Bottled Juice and your choice of
Hand Cut Fresh Fruit, Jumbo Cookies, Assorted Granola Bars, or Individual Bags of Potato Chips

PLATINUM MEETING PACKAGE

\$130 per Person

Individual Tin of Mints, Mini Bottle of San Pellegrino, a Green Apple and Power Bar for every guest
Breakfast – Good Morning Breakfast Buffet with your choice of Enhancement of
Eggs Benedict, French Toast or Smoked Salmon Platter
Mid-Morning Coffee Refresher, Platter of Fresh Fruit
Lunch – your choice of any of our Buffet or Plated Lunch options
Mid Afternoon Coffee Refresher and your choice of one of our Breaks Made Easy:
Your Coffee Break, The Candy Bar or Healthy Choices



Prices are subject to change without notice. All meeting packages are inclusive of 5% GST and 18% Gratuity.

meetings imagined

CATERING INFORMATION, TERMS AND CONDITIONS

FOOD

The Vancouver Airport Marriott is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. The only exception to this is made for wedding cakes. Pricing for plated set menus is based on one set menu for all guests. For meals require a choice of entrée selections, a surcharge will apply. Due to health and safety regulations, leftover food or beverages cannot be taken from the premises.

MENU SELECTION

To ensure that every details is handled in a professional and timely manner, we request that all menu selections and meeting details ne finalized three (3) weeks prior to the event date. Guarantee of attendance is required 72 hours (3 business days) prior to function date; otherwise the expected number will become the guarantee.

CARVING/ACTION STATIONS

A labour charge of \$75 per event will apply for food prepare by a Chef in the function room.

BEVERAGE

A \$100 plus GST Bartender fee will apply should the bar consumption be less than \$350 net. Liquor service is not permitted after 1:00AM and entertainment should cease at this time in order to vacate the function room within an hour.

PRICE GUARANTEE

All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. All menu pricing is provided on a "per person" basis unless stated otherwise. Please note that all buffet menus are offered with a minimum order requirement (as stated) and are offered for a maximum of two (2) hours.

TAXES AND SERVICE CHARGE

All prices are exclusive of applicable taxes and service charges. The following charges will be added to the bill: 5% Goods and Services Tax (GST) and 18% Service Charge. Beverage Prices: 10% Provincial Liquor Tax, 18% Service Charge and 5% GST. Function Room Rental: 5% GST. *Please note, 5% GST is applicable on all Service Charges.

SECURITY

The Hotel reserves the right to require security at the client's expense. Only Hotel approved agencies may be used.

DAMAGE/LOSS

The hotel will not be responsible for the damage or loss of any personal property, equipment, displays, supplies, written materials or any other valuable items left in the meeting rooms, conference areas or public areas prior to, during or following any event. Accordingly, the client will be responsible for security for such material and assumes responsibility for any loss or damage. The client is responsible for any damages to the hotel premises by their guests, agents or independent contractors acting on their behalf and will incur any repairs and/or replacement costs.

AUDIO VISUAL

Any Audio/Visual equipment required for an event may be rented from the Hotel's in-house A/V provider, FMAV. If an outside A/V company is used, a service charge will apply if storage or set up is required. Clients may bring their own AV, however, a \$250 patch fee will apply.



CATERING INFORMATION, TERMS AND CONDITIONS

FUNCTION ROOMS AND SET UPS

Function rooms are assigned by the Hotel according to the final guaranteed number of client anticipates. The Hotel reserves the right to assign another room for a function if the current space becomes too large or small for the event. Should the final number of guests exceed the maximum capacity of the room or not meet the minimum requirements for a room, the Hotel may choose to move the group. An increased rental charge will apply if a larger room is necessary. Function space is booked for only the time indicated. Set up and dismantle times, if require, are not included and should be specified at the time of booking. Function room rental charges include set up.

Please note that a labour charge of \$100 will apply for any set up changes on the site the day of the event, which differ from the original function contract or banquet event order.

EVENT DETAILS

Event details including menu selection must be submitted to the Hotel three (3) weeks prior to the event date. In order to ensure the accuracy of all information, signed and approved copies of the banquet event orders are required from the client two (2) weeks prior to the event.

EVENT GUARANTEES

The Hotel requires the exact number of guests attending each event seventy-two (72) hours (3 business days) prior to the day of the event. The Hotel will prepare 5% above this guaranteed number to a maximum of twenty (20) guests. In the event that the Hotel has not received a guarantee, the number charged will be based on the original contracted number, or the actual number of guests served, whichever is greater.

DELIVERY/STORAGE

All deliveries must be shipped to our Receiving entrance. Due to limited storage space, delivery of all materials will be accepted no more than 3-5 working days prior to an event, unless storage has been reserved in advance. A storage fee will apply should the items being stored exceed five (5) packages.

Material must be removed from the Hotel on the last day of the event. The Hotel will not be responsible for the damage or loss of items left on premises prior to, during or following an event. Arrival and departure times for large set ups must be made in advance in order to ensure access to the receiving bay.

Should the Hotel be required to provide assistance with boxes, packages and/or freight, a \$25 labour fee will apply.

SIGNAGE

Promotional materials or signage must be of a professional nature and are subject to approval. Your signage may only be displayed directly outside your designated function room. The Hotel reserves the right to remove signage that is not prepared in a professional manner, is unsightly or inappropriate. Such materials or signage shall not be posted on, nailed, screwed, or otherwise attached to columns, walls, floors or other parts of the building or furniture. The Hotel will charge the client for any damages caused accordingly.

MUSIC

For events with live or recorded music, a SOCAN fee for royalties or copyright music will apply. Entertainers must contact the Hotel to make arrangements for electrical and staging requirements.

