

We invite you to experience the Sheraton Vancouver Guildford Hotel's difference when planning your special event.







Reception Package \$

\$85.00 per person

(Based on a minimum 100 people seated at round tables of 10)

Package includes...

- ~ Option of Buffet or Plated Dinner Menu (see pages 2 & 3)
- ~ Banquet room
- \sim 5 sail fold napkins, candle–lit centerpieces, table numbers, and white glove dinner service
- ~ Head table on a riser, wedding cake table, guest book table, DJ Table, gift table
- ~ Dance floor, podium and wired podium microphone
- ~ Customized professional Floor plan
- ~ Catering Manager to assist you with the hotel logistics
- ~ Valet parking for the Bride & Groom on the evening of the event
- ~ Two bottles of house wine per table
- ~ Complementary use of our 20 person Shuttle Bus to drop off & pick up the wedding party to and from a photo location (within 10 km)

Provided by All Occasions, Chic Décor Rental:

- ~ Chair covers with choice of style and of sash colour
- ~ White draped backdrop with treatment and custom colour lighting
- ~ Head table swaging treatment choice of satin or organza in the colour of your choice, bouquet vases, & candlelight
- ~ Cake table linen
- ~ Guest book table linen with candlelight

** Plus your choice of one of the following options:

- ~ Crisscross table runners (choice of colour & satin or organza sash)
- ~ 90"x 90" overlay (choice of colour & satin or organza sash)
- ~ Silver or Gold charger plates

Provided by Awesome Blossoms:

~ Floral centerpiece for each round table

In Addition...

With 100 guests or more we will also include:

- ~ Complimentary **Room** on our **Club Level** with **King bed** on the evening of the reception for the Newly Weds
- \sim A bottle of chilled sparkling wine, chocolate dipped strawberries & Club Room amenities

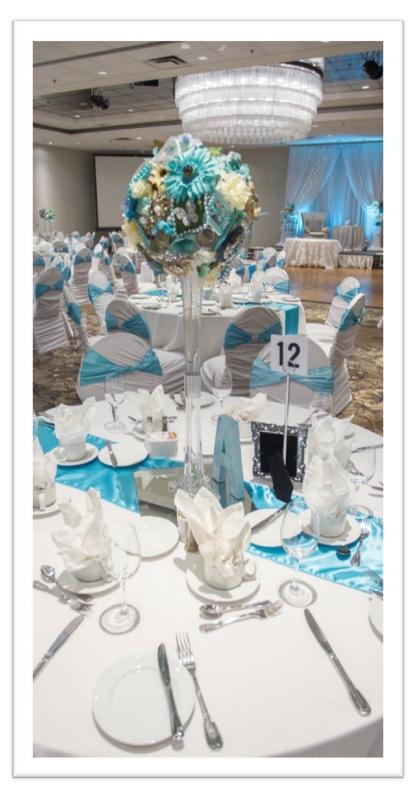
With 200 guests or more we will also include:

- ~ Complimentary **Sheraton Suite** on the evening of the reception for the Newly Weds
- \sim A bottle of chilled sparkling wine, chocolate dipped strawberries & Suite amenities
- ~ Gift Certificate for a one night stay, valid for 1 year

Guarantees under the service minimum are subject to a surcharge of \$5 per person

Prices do not include15% gratuity & applicable taxes (5% GST,7% PST and 10% Liquor tax) unless otherwise specified and are
subject to change without notice, and are only Guaranteed Ninety (90) Days prior to Event Date





Custom Buffet

Artisan Bread Display with Creamery Butter

Salads, Choice of Three (3) Items

Organic Spring Salad with House Vinaigrette

Caesar Salad with Toasted Herb Focaccia Croutons, Fresh Parmesan & Bacon Pieces

Yukon Gold Potato Salad with Smoked Bacon Fresh Herbs & Chive Dressing

Traditional Greek Salad with Kalamata Olives, Goat Feta, Red Wine and Fresh Oregano Dressing

Charred Italian Vegetable and Penne Salad, Sundried Tomato and Black Olive Vinaigrette

Singapore Noodle Salad, Citrus Chili Lime Dressing with Hand Peeled Shrimp, Onion & Cilantro

Couscous Salad with Fresh Mint, Cucumber and Pepper

Hot Entrées, Choice of Two (2) Items

Roasted Chicken pieces, Mushroom Fricassee, Lemon Thyme Jus

Garlie Herb Crusted Sirloin Medallions Over Caramelized Opion

Garlic Herb Crusted Sirloin Medallions Over Caramelized Onion and a Red Wine Veal Jus

Seared West Coast Salmon Filet with Wasabi Crust, Ginger & Lime Beurre Blanc & Lemon Lime Salsa

Herb Marinated Pork Lion with Gif and Apple Compote, Calvados Jus, Crispy Chips

Over roasted vegetable lasagna with fresh mozzarella

Quinoa stuffed cabbage rolls

Accompanied by

Bouquetiere of Seasonal Vegetables Roasted Yukon Gold Nugget Potatoes with Fresh Herbs Green Pea Rice Pilaf

Sheraton Bake Shop Dessert Table

Chef's Selection of Dessert Cakes, Pies, French Pastries & Fresh Sliced Fruit

Beverages

Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo® Teas

Non-Alcoholic Punch (Based on 1 glass per person)





Plated Dinner Options

Minimum 3 courses & all selections must be provided 10 days in advance

Select One Starter: Soup or Salad

Up to Three Entrée Options

One Dessert

A Selection of Artesian Breads with Creamery Butter

Soup Starter

Tomato Bisque with Basil Pesto Garnished with Crème Fraîche

Wild Mushroom Soup, Truffle Sage Essence

Salad Starter

Mixed Green Salad with Grape Tomatoes served with Balsamic Vinaigrette

Baby Spinach Salad with Crumbled Goat's Cheese, Lardon's of Bacon & Ranch Dressing

Caesar Salad with Toasted Herb Focaccia Croutons, Fresh Parmesan & Buttermilk Dressing

Entrées

Honey & Lemon Roasted Chicken Breast

Smoked Apple Wood Cheddar Potato Puree, Okanagan Apple Chutney, Thyme Jus and Asparagus

Pan Seared Salmon Fillet

Pan Seared Salmon Filet, Sautéed Leek and Oyster Mushroom, Smoked Trout Potato Cake, Truffle Cream

Grilled Beef Tenderloin

Topped With Café Du Paris Butter, Fig and Onion Jam; Buttermilk Polenta and Bordeaux Infused Pan Jus

Grilled Vegetable Stack

Grilled Red Onion, Yellow & Red Peppers, Zucchini, Egg Plant & Portobello Mushrooms Stacked with Lemon Hummus Layered in between & Topped with a Balsamic Reduction & Herb Oil

Roasted Vegetable Strudel

Wild Mushroom Puree, Garlicky Spinach and Greek Olive Cream

Dessert

Traditional Baked Cheesecake with Fruit Compote

Tiramisu

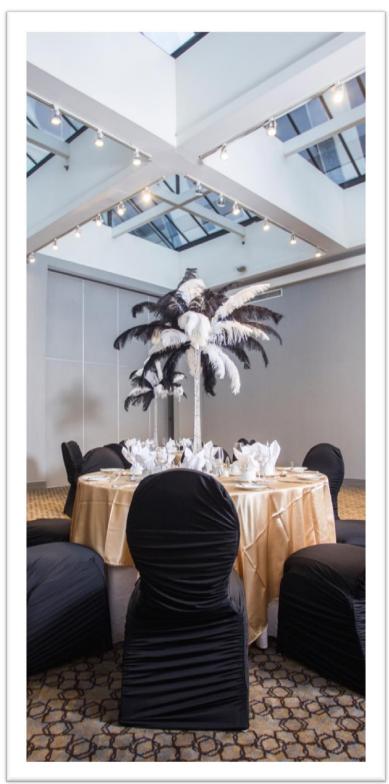
With Layers of Mascarpone Cream Coffee Liquor, White Sponge,

Lava Cake Devil's Food Sponge, Molten Chocolate Centre Covered in Ganache with Vicar's Jam and Caramel Drizzle

Regular and Decaffeinated Starbucks Coffee & Tazo® Tea

** Entrée selections must be provided 10 days in advance





Inspirations of India Package

\$105 per person

(Minimum 100 people seated at round tables of 10)

Includes Banquet Room, Décor outlined on page one & menu featured below:

Cold Display, Choice of Two (2) Items

Mesclun Greens with Mango Chili Dressing

Mixed Greens, Shaved Radish, Carrot, Toasted Cashews, Crispy Shallots, Ginger, Tamarind Vinaigrette

Cauliflower Potato Salad with Curry Dressing

Couscous Salad with Fresh Mint, Cucumber & Peppers

Kabuli Chaat Chick Peas, Tomato, Red Onion, Cilantro, Cucumber, Chaat Dressing

Roasted Eggplant, Onion, Tomato and Mango Powder Salad

Hot Display, Choice of Three (3) Items

Demerara Sugar & Tamarind Marinated Lamb With Black Cumin Curry

> Seared Salmon With Black Chickpea & Yam Curry

> > Butter Chicken

Grilled Tandoori Spiced Chicken, Spiced Tomato Sauce, Garam Masala, Garlic & Ginger

Palak Paneer

Spinach, Fresh Tomato, Paneer with Fresh Ginger

Dal Makhani

Black Lentils, Kidney Beans, Onions, Garlic, Garam, Marsala, Fresh Tomato

Aloo Gobi

Turmeric Poached Potatoes and Cauliflower, Masala, Tomato, Coriander

Goat Korma

Accompanied by

Grilled Naan & Crisp Papadum

Cucumber Raita

Tamarind Chutney

Assorted Hot Pickles

Fresh Cilantro & Drawn Butter

Peas Jerra Pucoa

Basmati Rice, Green Peas, Cumin, Cardamom,

Dessert Display

Gulab Jamun, Kheer, Assorted Cakes & Fresh Seasonal Fruit Platter

Beverages

Freshly Brewed Regular & Chai Tea









Additional Services & Rentals

Wedding Ceremony Room \$500

Host the Wedding Ceremony in the same room includes:

- ~ Theater style setup with a signing table, podium with
- ~ *Microphone & re-setting room for the reception.* (2 hours required for resetting room)

Based on 50 to 150 people (an additional labour charges will apply for wedding ceremonies over 150 people)

** Pillars, flowers, backdrops, chair covers and isle runners available upon request. Please ask your Event Manager for a quote

DJ-Audio Visual Package \$1,100 Provided by Dynamic DJ Service & Dynamic Weddings:

~ DJ service that includes a professional & interactive disc jockey for

when the professional and professional and professional of the professional and professional by gear with 2 intelligent lighting units.

**Along with your choice of one of the following services:

- ~ MC Service (your professional DJ will also act as your MC)
- ~ Ceremony Music
- ~ Laser light for dancing

Dynamic DJ Service will also offer a 5% Discount on additional services including Videography, photography, photo booths and more! Please ask your Event Manager for more information.

Provided by Focus AV:

- ~ Data video projector, 6 or 8 foot screen,
- ~ DI Box, 4 Channel Mixer & Easel

AV Enhancements

Provided by Focus Audio Visual

- ~ 8 foot screen, data/video projector, DI Box & 4 channel mixer, \$300/day
- ~ 10 foot screen & data video projector DI Box & 4 channel mixer, \$400/day
- ~ Wireless Microphones, \$50 each/day
- ~ Themed gobo with spot light, \$ 85 each
- ~ Easels, \$15 each
- \sim Up-Lighting Package, 10 Wall up lights & 4 Cocktail tables with up lighting, \$425

Earn Starpoints towards free night stays with Starwood hotels... You can earn one bonus Starpoint for every three dollars spent on food, beverage and room rental up to a max of 20,000 Starpoints!

Visit Starwood Preferred Planner at www.spg.com to register today!



Catering Enhancements

Add a bit of flare to your existing menu or some appetizers for the reception...



With a Chef Attended Carving Station to your Buffet...

Labour charge for chef attended stations is \$120 per station (1 chef require for every 100 people)

Peppered Baron of Beef

\$13 per person

Served with assorted buns & rolls, fresh horseradish relish, Dijon & grainy mustards, red wine jus

Prime Rib

\$21 per person

Red wine jus, Yorkshire pudding

Rosemary & Garlic Roasted Leg of Salt Spring Lamb

\$21 per person

Minted rosemary jus & grainy mustard Soft Portuguese rolls

Maple Smoked Bone in Ham with Montreal Glaze
Maple grain mustard & apricot jus Mini soft rolls

\$13 per person

Maple grain mustard & apricot jus Mini soft rolls

Add a Chef Attended Action Station to your reception...

Mashed Potato "Martini" Bar

\$13 per person

Yukon Festival Of Potatoes.

Whipped Red, Yellow & Blue Nuggets With Butter & Sour Cream

With the choice of garnishing's:

Wasabi & Celeriac, Crumbled English Stilton & Double Smoked Bacon, Caramelized Onions, Maple Cured Indian Candy, Olive Tomato Tapenade & Parmesan Pepper Tuile



Pasta Station

2 Items \$16 per person 3 Items \$24 per person

Choose from the following

Gnocchetti shells, gorgonzola cream parmigiano reggiano

Fusilli Bolognese with tomato, sage oregano, parmigiano reggiano and pecorino romano Rigatoni alla buttera Italian sausage, crushed tomato,

peas, mascarpone

Ricotta spinach and four cheese tortellini, asiago cream sauce with pancetta wafers, sautéed mushrooms and roasted ratatouille vegetables

Penne arrabbiata, pancetta, tomato sauce, peperoncino, pecorino romano



Late Night Snack Ideas...

Snack Platter (Min 20 people)

\$21 per person

Assorted Cold Meats, Cheeses, Crudités with Herb Dip & Sliced Fresh Fruit, Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea

Cheese board (Min 10 people)

\$15 per person

Selection of Imported and Domestic Cheese Display, Sliced Baguettes, Assorted Crackers, Whole Grapes and Strawberries

Antipasto Display (Min 10 people)

\$9 per person

Assortment of marinated grilled vegetables, Italian charcuterie grape tomatoes, sun-dried olives, bocconcini & provolone sliced focaccia & baguettes with aged balsamic reduction & olive oil

Guarantees under the service minimum are subject to a surcharge of \$5 per person

Prices do not include 15% gratuity & applicable taxes (5% GST,7% PST and 10% Liquor tax) unless otherwise specified and are
subject to change without notice, and are only Guaranteed Ninety (90) Days prior to Event Date









Boulevard Reception

(Minimum 30 people) Based on 8 pieces per person

Vegetable platter

Fresh Seasonal Raw Vegetables With Herbed Roquefort Cream & Sweet Onion Dip

Cold Hors D'oeuvres

Beef Carpaccio Purse Stuffed With Asiago Cheese, Capers and Shallots

West Coast Ceviche Brochette with Mango Tomatillo Salsa

Tartare of West Coast Salmon Flavored with Pernod Prosciutto and Goat Cheese Crisps with Mushroom Ragout

Hot Hors D'oeuvers

Wild Mushroom and Goat Cheese Tartlets

Vegetable Samosas with Tamarind Ketchup

Fennel Scented Spanakopita with Tzatziki Dip

Sweet Soy Drummettes with Cilantro & Crushed Sesame Seed

\$32 per person

Holland Park Reception

(Minimum 30 people) Based on 6 pieces per person

Cold Hors D'oeuvres

Bruschetta with Tomato & Onion Confit

Maple Smoked Chicken Breast with Avocado Lime Salsa

Mozzarella with Oven Dried Tomato 'Spiedini'

Herb Goat Cheese Quenelles with Roasted Bell Peppers

Hot Hors D'oeuvers

Chicken Satay Skewers with Indonesian Pepper Coulis

Vegetable Samosas with Tamarind Ketchup

Moroccan Spiced Salmon Skewers with Citrus Herb Emulsion

Sundried Cranberry & Brie Phyllo Pouch

\$24 per person

Please see our on-line menus for more enhancements options <u>http://guildfordhotel.sheratonemenus.com</u>

Guarantees under the service minimum are subject to a surcharge of \$5 per person

Prices do not include15% gratuity & applicable taxes (5% GST,7% PST and 10% Liquor tax) unless otherwise specified and are
subject to change without notice, and are only Guaranteed Ninety (90) Days prior to Event Date



Beverages

	<u>HOST</u>	<u>CASH</u>	
Appreciated Brands Johnny Walker Black Label, Henessy VSOP, Crown Royal, Bombay Sapphire, Absolute, Appleton Estate, Jose Cuervo, Jack Daniels	\$7	\$8	each
Familiar Brands Johnny Walker Red Label, Jim Beam White Label, Seagram VO, Beefeater, Smirnoff, Bacardi White, Hennessy V.S.	\$6	\$7	each
Import Beer Stella Artois, Beck's, Corona, Heiniken	\$7	\$8	each
Domestic Beer Bud Light, Budweiser, Sleemans, Alexander Keith	\$6	\$7	each
Coolers & Ciders Assorted Variety	\$6	\$7	each
Familiar Wines Peller Estates Chardonnay, "Family Series" VQA Peller Estates Cabernet Merlot, "Family Series" VQA	\$6	\$7	each
Appreciated Wines McWilliams "Hanwood Estates "Shiraz, Prospect Sauvignon Blanc "Punch Bowl"	\$7	\$8	each
Cognac & Deluxe Liqueurs Grand Marnier, Bailey's, Kahlua, Courvoisier VS, Cointreau	\$9	\$10	each
Martinis	\$ 9	\$10	each
Champagne Punch ~serves 30 Sparking Wine, Lime Juice, Sprite® and Grenadine Garnished with Sliced Fresh Fruit & Berries in Season, Alcoholic Only	\$ 110 per gallon		
Alcoholic fruit punch ~serves 30 Either of Our Signature Non-Alcoholic Varieties with an Added Zing	\$120 per gallon		
Non Alcoholic Luscious Lavender Fruit Punch ~serves 30 Blueberry, pomegranate and cranberry juices, grenadine and Sprite®, scented with lavender fresh fruit garnish	\$75 per gallon		
Non Alcoholic Tropical Citrus Breeze Punch ~serves 30 Orange, Grapefruit and Cranberry Juice, Coconut Syrup, Grenadine, Sprite garnished with fresh fruit	\$75 per gallon		

Cash bar pricing is all inclusive of service charge and taxes

Host bar pricing is subject to a 15% service charge, 10% PST and 5% GST

Bartender charges will be waived for bars reaching \$400 in total liquor sales, per bar

If minimum liquor sales (per bar) are not achieved a Bartender / Cashier charge of \$30/hour will apply (min. 4 hrs. per employee)

Hotel policy is to provide one bar for every 150 guests and one cashier for up to two bars

(Events of 350 or more guests require three bartenders and two cashiers)

Guarantees under the service minimum are subject to a surcharge of \$5 per person

Prices do not include 15% gratuity & applicable taxes (5% GST,7% PST and 10% Liquor tax) unless otherwise specified and are
subject to change without notice, and are only Guaranteed Ninety (90) Days prior to Event Date



Event Policies & Additional Charges

Food & Beverage

All Food and Beverage must be supplied by The Sheraton Vancouver Guildford Hotel with the exception of a cake. Corkage events are respectfully declined.

Due to local health laws, no food or beverage may be removed from the hotel premises.

Certain dietary substitutions may be made with prior request. Any guest food allergy requirements must be identified 14 days prior to reception date. Any last minute allergy requests are subject to an additional surcharge.

Menu Tastings are not offered for buffet menus. Complimentary food tastings are only offered for Plated Menus, after a contract has been signed and venue confirmed.

Children's Meals

We are happy to accommodate children. For Buffet Dinners, children under the age of 11 are ½ the price of the menu, infants 3 and under are complimentary. For Plated Dinner Service, a custom menu can be created for children under the age of 12. (The hotel can provide high chairs and booster seats if needed.)

Cake Cutting

Cake Cutting is available for your convenience, the Hotel is pleased to cut plate & serve your Wedding Cake at a special plating fee of \$3.00/person.

Please note that The Sheraton Vancouver Guildford Hotel does not store nor set up wedding cakes. Please make arrangements with bakery for delivery and setup.

Deposit & Payments

A <u>non-refundable</u> deposit is required to hold & confirm your event at time of signing the contract . Payment is accepted by cash, major credit card or certified cheque.

Final payment will be due no later than 3 weeks (21 days) prior to your event.

The hotel reserves the right to deny admission to event should proper payment methods not be supplied within timelines.

Final Guarantee

A final guaranteed attendance is required at least 3 business days prior to the event. The numbers cannot be reduced, should the numbers increase after the fact, a \$15.00 per person penalty fee may apply for any additional guests added.

Room Set Up and Decor

Any client décor items (rented or self-provided) for the wedding are the responsibility of the client to arrange delivery, pick up, set up and tear down at the end of the evening. This would include the centerpieces, guest favors, wedding gifts etc. The use of nails, staples, glue or nay like materials is not permitted on any walls, doors, or ceilings of any banquet rooms.

Tax & Service Charges

All prices are subject to 15% gratuity on food, beverages and audio visual services. Food, Room Rental, Labour, Internet and Service Charge are subject to 5% GST. Audio Visual & Décor items are subject to 7% PST & 5% GST. Alcohol subject to 10% PST & 5% GST. Hotel reserves the right to adjust menu prices without notice.

SOCAN

A "Music Royalty Fee" to SOCAN (Society of Composers, Authors and Music Publishers of Canada) will be added to your bill. For more information visit www.socan.ca. Charges are based on room capacity authorized under the Hotel's Liquor License.

CAPACITY	WITHOUT DANCING	WITH DANC
1-100	20.56	41.13
101-300	29.56	59.17
300-500	61.69	123.38

Re:Sound Fee Tariff #5

Came into effect May 26, 2012 - Re:Sound is a Canadian not-for-profit music licensing company dedicated to collecting and distributing royalties for Artists and Record Companies worldwide as payment for their public use of their music in Canada. For more information you may visit www.resound.ca.

CAPACITY	WITHOUT DANCING	WITH DANCING
1-100	9.25	18.51
101-300	13.30	26.63
300-500	27.76	55.52

Parking

Parking is \$2.50 per hour, \$5.00 Evening Rate (6pm - midnight), \$9.00 24 Hour Rate, \$17.00 Valet Parking. Arrangements can be made to prepay the parking for your attendees. Sheraton Vancouver Guildford Hotel has two levels of underground parking.

Additional Power

Certain musical entertainment such as large bands, lighting for décor, and extensive audio visual equipment may require additional or specialized power requirements. All additional power sources are available and will need to be purchased. Sheraton Vancouver Guildford Hotel uses a third party for all additional electrical requirements.

Preferred Suppliers

Guarantees under the service minimum are subject to a surcharge of \$5 per person

Prices do not include 15% gratuity & applicable taxes (5% GST,7% PST and 10% Liquor tax) unless otherwise specified and are
subject to change without notice, and are only Guaranteed Ninety (90) Days prior to Event Date











DJ Services, Photography, Videography, Photo Booths

Dynamic Wedding Services

Dennis Bellia

Website: <u>www.dynamicweddings.ca</u>

Phone: 604-724-0225

Email: info@dynamicweddings.ca

Website: www.awesomeflorist.com

Flowers

Awesome Blossoms

Phone: 604-534-3191 Marianne Chichowski

Email: awesomeblossoms@telus.net

Décor

Chic Décor Rentals

Lindsay Glen

Website: www.all-occasions-rentals.com

Phone: 604-838-3651

Email: Celebrate@all-occasions-rentals.com

Cakes

Sugar Patisserie

Caitlin Mayo & Michelle Springman *Website:* <u>www.sugarpatisserie.ca</u>

Phone: 604-574-1551 Email: cakery@telus.net

Photographer

My Favorite Thing Media

Edwin Hauris

Website: www.MyFavouriteThingMedia.com

Phone: 778-919-8101

Email: myfavoritethingmedia@gmail.com

Photo Booth

TapSnap

Leigh Matheson

Website: www.tapsnap1128.com Phone: 778-840-2667

Email: leighm@tapsnap.net

Transportation/Photo Experiences

SKY Helicopters George Lacny

Website: <u>www.skyhelicopters.ca</u>

Phone: 1-855-759-4354 Email: George@Skyhelicopters.ca