Executive Suites Resort & Norman Rudy's

Catering Package

Meetings | Events | Retreats

BREAKFAST BREAKS LUNCH DINNER RECEPTION BEVERAGES

MEETING ROOM CAPACITY & RENTAL RATES AUDIO VISUAL SERVICES OTHER INFORMATION

Free Parking - Free Wi-Fi - Custom Group Activities - Catering Service - Breathtaking Views







> BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTION

BEVERAGES

A delicious, healthy breakfast is sure to get your meeting or event off to a great start.

CONTINENTAL BREAKFAST \$15.00

Assorted Breakfast Pastries Yogurt House Made Granola, Seasonal Berries Fresh Whole Fruit Galileo Coffee and Assorted Teas 10 Person Minimum

HOT BARLEY & OATS

\$8.00

Seasonal Berries, Maple Syrup, Brown Sugar 10 Person Minimum **\$23.00**Fried Egg on a Brioche Bun

BREAKFAST SANDWICH

Double Smoked Bacon, Tomato, Bacon Jam
- OR - Fried Egg on a Brioche Bun (Choose One)
Avocado, Spicy Hummus, Tomato, Pumpkin Seeds
Fresh Sliced Seasonal Fruit
Galileo Coffee and Assorted Teas

10 Person Minimum

HOT BREAKFAST

\$23.00

Egg Frittata with Tomato, Basil, Mozzarella
– OR – Scrambled Eggs (Choose One)
Double Smoked Bacon
Hash Brown Potatoes
Toast Station
Assorted Breads, Butter and Preserves
Fresh Sliced Seasonal Fruit
Galileo Coffee and Assorted Teas
20 Person Minimum

HEALTHY START

\$24.00

Egg White Frittata, Spinach & Tomato House Made Granola Yogurt & Fresh Seasonal Berries Fresh Sliced Seasonal Fruit Galileo Coffee and Assorted Teas 20 Person Minimum

BREAKFAST ENHANCEMENTS

Bagels and Cream Cheese	\$3.50 per person
Serving is one per person	
Assorted Freshly Baked Muffins	\$3.00 per person
Serving is one per person	
Freshly Baked Croissants	\$3.00 per person
Serving is one and a half per person (small si	ze)
Fresh Whole Fruit	\$2.50 per person
Fresh Sliced Seasonal Fruit	\$3.50 per person
Yogurt Parfait	\$2.75 per person
Yogurt, Granola and Seasonal Berries	
Toast Station	\$3.00 per person
Toast station includes a toaster with sele	ction of white,
whole grain and gluten free breads, butt	er and preserves.

Menus are served family style for groups of 10-20.

Buffet service for groups of 21+, unless otherwise stated. Menu pricing is per person.







Revitalize and nourish your audience to ensure your meeting is a success.

Catering Package

BREAKFAST

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THEMED BREAKS

ENERGY

House Made Energy Bars Yogurt Parfaits House Made Granola & Seasonal Berries Assorted Soft Drinks, Galileo Coffee, Assorted Teas \$9.00 per person

SWEET

Assorted House Made Cookies
Assorted Bars and Brownies
Assorted Soft Drinks, Galileo Coffee, Assorted Teas **\$9.00 per person**

HEALTHY

Vegetable Crudité with Cucumber Yogurt Dip Fresh Sliced Seasonal Fruit Assorted Soft Drinks, Galileo Coffee, Assorted Teas \$12.00 per person

SALTY

Salted Popcorn - Seasonal Feature Flavour Potato Chips Assorted Soft Drinks, Galileo Coffee, Assorted Teas **\$9.00 per person**







BREAKFAST

>BREAKS

LUNCH DINNER

RECEPTION

BEVERAGES

Take a break and enjoy a selection that will keep everyone energized.

ALL DAY COFFEE SERVICE - Up to three services per day

Freshly Brewed Galileo Coffee, Decaffeinated Coffee and Assorted Tea......\$5.50 per person

BEVERAGES

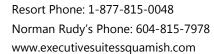
Bottles of Assorted Juice or Canned Soft Drinks	\$4.00 each
Bottles of Sparkling Water	\$4.00 each
Bottles of Water	\$2.95 each
Bottles of Vitamin Water	\$4.00 each
Bottles of Monster Energy Drink	\$6.00 each
Bottles of Water	\$2.95 each
Hot Chocolate	.\$4.25 per person

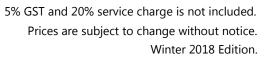
SNACKS

Assorted House Baked Cookies\$3.50 per person
Serving is two small cookies per person
Assorted Bars and Brownies\$3.00 per person
Serving is one and a half bars per person
House Made Energy Bars\$3.00 per person
Flavours: Banana Bread, Date Oatmeal, Chocolate and Nut
Serving is three small bars per person
Assorted Freshly Baked Muffins or Danish\$3.00 per person
Serving is one and a half per person
Freshly Baked Croissants\$3.00 per person
Serving is one and a half per person (small size)
Fresh Sliced Seasonal Fruit\$3.50 per person
Potato Chips\$2.25 per person
Selection of Chocolate Bars\$2.25 per person
Yogurt Parfait\$2.75 per person
Yogurt, Granola and Seasonal Berries
Brioche Donut Holes\$24.00 per dozen
Strawberry Jam, Orange Marmalade, Dark Chocolate Ganache,
Cinnamon Sugar - Choose one flavour per dozen or chef's choice.













BREAKFAST

BREAKS

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DINNER

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BEVERAGES

Our lunches provide a great opportunity to enjoy a midday break and savor the scenery.

NORMAN RUDY'S LUNCH - \$27

SALADS - Choose Two

Tomato Cucumber - Mint, Feta, Arugula
Caesar - House Dressing, Pecorino
Mixed Greens - Lemon Pepper Vinaigrette
Fingerling Potato - Horseradish Mayo, Grainy Mustard
Spinach and Kale Cauliflower - Maple Mustard Vinaigrette
Iceberg Lettuce - Blue Cheese Dressing, Toasted Walnuts
Pasta Salad Penne - Roast Peppers, Tomato, Arugula

ENTRÉE SELECTION - Choose Two

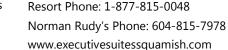
BBQ Chicken Drumsticks - Honey Mustard Dressing
Hanger Steak - Yakiniku Dipping Sauce
Roasted Steelhead - Grilled Lemon and Olive Oil
Grilled Chicken Breast - Lemon Brown Butter Sauce
Mac and Cheese - Three Cheese Sauce, Spinach
Farfalle - Tomato, Olives, Capers, Chickpeas, Basil

DESSERT

Assorted Cookies
Galileo Coffee and Assorted Teas

10 person minimum. Menus are served family style for groups of 10-20. Buffet service for groups of 21+, unless otherwise stated. Menu pricing is per person.









BREAKFAST

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BEVERAGES

PASTA BAR- \$27

SALADS - Choose Two

Tomato Cucumber - Mint, Feta, Arugula
Caesar - House Dressing, Pecorino
Mixed Greens - Lemon Pepper Vinaigrette
Fingerling Potato - Horseradish Mayo, Grainy Mustard
Spinach and Kale Cauliflower - Maple Mustard Vinaigrette
Iceberg Lettuce - Blue Cheese Dressing, Toasted Walnuts
Pasta Salad Penne - Roast Peppers, Tomato, Arugula

Gluten Free Pasta Available - \$3.00 per person

PASTA SELECTION - Choose Two

Rigatoni - Spicy Lamb Ragout, Tomato, Feta Baked Penne - Sausage, Peppers, Tomato, Arugula, Mozzarella

Vegetarian Options:

Mac and Cheese - Three Cheese Sauce, Spinach Farfalle - Tomato, Olives, Capers, Chickpeas, Basil

ACCOMPANIMENTS

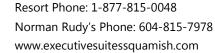
Assortment of Freshly Baked Rolls

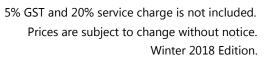
DESSERT

Assorted Cookies
Galileo Coffee and Assorted Teas

10 person minimum. Menus are served family style for groups of 10-20. Buffet service for groups of 21+, unless otherwise stated. Menu pricing is per person.











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SANDWICH BAR-\$25

SANDWICH SELECTION - Choose Three

House Burger - Chuck & Hanger Steak Patty, American Cheese, Tobacco Onions, Tomato Bacon Jam

Fried Chicken (cold) - Maple Mustard, Crunchy Slaw

Shaved Rare Beef - Horseradish, Arugula, Pickled Onion, Pecorino

Grilled Pork Belly - Peanut, Plum Sauce, Napa Cabbage

Deli Club - Dijon, Ham, Turkey Breast, Cheddar

Confit Albacore Tuna - Lemon, Dill, Caper, Green Olive

Pulled Pork (cold) - Roast Peppers, Provolone

BLT - Bacon, Tomato, Arugula

Vegetarian Options:

Veggie Burger - Chickpea, Lentil & Brown Rice Patty, Spicy Hummus,

Pickled Veggies, Feta

Veggie Falafel Wrap - Tamarind Chutney, Basmati Rice, Vadouvan Curried Yogurt

BBQ Pulled Oyster Mushroom - Gruyere, Crispy Onion

Roast Peppers - Tomato, Basil, Mozzarella

Pickled Beets - Goat Cheese, Arugula, Roast Walnut

Gluten Free Bread Available - \$3.00 per person

SALADS - Choose Two

Tomato Cucumber - Mint, Feta, Arugula

Caesar - House Dressing, Pecorino

Mixed Greens - Lemon Pepper Vinaigrette

Fingerling Potato - Horseradish Mayo, Grainy Mustard

Spinach and Kale Cauliflower - Maple Mustard Vinaigrette

Iceberg Lettuce - Blue Cheese Dressing, Toasted Walnuts

Pasta Salad Penne - Roast Peppers, Tomato, Arugula

DESSERT

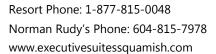
Assorted Cookies
Galileo Coffee and Assorted Teas

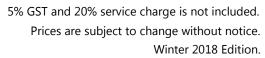
Chef's Daily Soup - \$4.00

Served on a variety of specialty breads and wraps. Serving is 1.5 sandwiches per person. 10 person minimum.













BREAKFAST

BREAKS

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At the end of the day, your dinner menu will set the tone for a relaxed or formal evening.

20 person minimum.

Menus are served family style for groups of 10-39 when dining in Norman Rudy's Restaurant.

Buffet service for groups of 40+.

Menu pricing is per person.

Burger Bar Live Action Station
Chef Attended BBQ
Additional Fee: \$100, plus taxes and gratuities.

BURGER BAR

\$30

Caesar Salad House Dressing, Pecorino Fingerling Potato Salad Honey Mustard Dressing

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Grilled Chicken Wings
Spicy Beer Honey

~ ~ ~

Norman Rudy's Signature Burger
Chuck & Hanger Steak Patty,
American Cheese, Tobacco Onions,
Tomato Bacon Jam
Veggie Burger (optional)
Chickpea, Lentil & Brown Rice Patty,
Spicy Hummus, Pickled Veggies, Feta
Serving is one burger per person.

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Assorted Cookies
Galileo Coffee and Assorted Teas

### HALF NELSON

\$35

Caesar Salad

House Dressing, Pecorino

Fingerling Potato Salad

Horseradish Mayonnaise,

Grainy Mustard

Fennel, Arugula, Tomato Salad

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Slow Cooked Steelhead Grilled Lemon and Olive Oil BBQ Chicken Drumsticks Crispy Smashed Yam Scallion Ranch

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Apple Crumble

Crème Anglaise

Galileo Coffee and Assorted Teas

FOUR LAKES

\$38

Tomato Cucumber Salad
Mint, Arugula, Feta
Spinach and Kale Salad
Cauliflower, Maple Mustard
Dressing

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Slow Cooked Lamb Shoulder
Caper Raisin Sauce
Baked Sausage Penne
Peppers, Tomato, Mozzarella
Roast Fingerling Potato
Vadouvan Curry, Organic Yogurt

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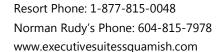
Sticky Toffee Pudding

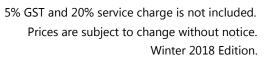
English Custard

Galileo Coffee and Assorted Teas













BREAKFAST

BREAKS

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SHANNON FALLS

\$38

Caesar Salad

House Dressing, Pecorino

Mixed Greens Salad

Lemon Pepper Vinaigrette

Tomato Cucumber Salad

Mint, Arugula, Feta

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Rare Albacore Tuna

Sweet and Sour Olive Vinaigrette

**Roast Chickpeas** 

Tomato, Cauliflower, Potato,

Smoked Paprika

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Brioche Donut Holes

Assorted Flavours

Galileo Coffee and Assorted Teas

SMOKE BLUFFS

\$44

Spinach and Kale Salad

Cauliflower, Maple Mustard Vinaigrette

Mixed Greens Salad

Lemon Pepper Vinaigrette

Iceberg Lettuce Salad

Blue Cheese Dressing, Toasted Walnuts

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Beef Striploin

Peppercorn Sauce

Mac and Cheese

Three Cheese Sauce, Spinach

Crushed Yukon Gold Potato

Lemon, Parsley

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Dark Chocolate Brownie

Salted Caramel Sauce

Galileo Coffee and Assorted Teas

### **SEA TO SUMMIT**

### \$50

Cured Steelhead

Caper Cream Cheese, House Pickles, Dill, Rye Crisp

Devils on horseback |

Dates, Blue Cheese, Prosciutto, Spiced Ketchup

Pork Rillette |

Pickled Apricots, Warm Focaccia

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Slow Cooked Beef Ribeye

Sauce au Poivre

Oven Baked Arctic Char

Sauce Vierge

Fondant Potato

Roasted Roots

Almond Butter Broccolini

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Red Wine Poached Pear Shortbread Crumble,

Buttermilk Sour Cream Gelato, Brandy Snap (plated)

Galileo Coffee and Assorted Teas

Menus are served family style for groups of 10-20.

Buffet service for groups of 21+, unless otherwise stated. Menu pricing is per person.



Executive Suites Resort & Norman Rudy's 40900 Tantalus Road Squamish, BC, V8B 0R3, Canada Resort Phone: 1-877-815-0048 Norman Rudy's Phone: 604-815-7978 www.executivesuitessquamish.com 5% GST and 20% service charge is not included.

Prices are subject to change without notice.

Winter 2018 Edition.





BREAKFAST

BREAKS

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RECEPTION

BEVERAGES

Enhancements to add an extra special touch to your event.

LUNCH AND DINNER ENCHANCEMENTS

SALADS - \$3.00, per person

Tomato Cucumber - Mint, Feta, Arugula
Caesar - House Dressing, Pecorino
Mixed Greens - Lemon Pepper Vinaigrette
Fingerling Potato - Horseradish Mayo, Grainy Mustard
Spinach and Kale Cauliflower - Maple Mustard Vinaigrette
Iceberg Lettuce - Blue Cheese Dressing, Toasted Walnuts
Pasta Salad Penne - Roast Peppers, Tomato, Arugula

PASTA - \$8.00, per person

Rigatoni - Spicy Lamb Ragout, Tomato, Feta Baked Penne - Sausage, Peppers, Tomato, Arugula, Mozzarella Mac and Cheese - Three Cheese Sauce, Spinach Farfalle - Tomato, Olives, Capers, Chickpeas, Basil

ENTRÉE

BBQ Chicken Drumsticks - Honey Mustard Dressing	\$6.00 per person
Hanger Steak - Yakiniku Dipping Sauce	\$8.00 per person
Roasted Steelhead - Grilled Lemon and Olive Oil	\$8.00 per person
Grilled Chicken Breast - Lemon Brown Butter Sauce	\$8.00 per person
Beef Striploin Steak - Peppercorn Sauce	\$10.00 per person
Seared Tuna - Vindaloo Sauce	\$10.00 per person
Braised Lamb Shoulder - Caper Raisin Sauce	\$12.00 per person

SWEET TREATS

Assorted Bars and Brownies	\$3.00 per person
Assorted House Baked Cookies	\$3.00 per person
Apple Crumble	\$6.00 per person
Crème Anglaise	
Sticky Toffee Pudding	\$6.00 per person
English Custard	
Dark Chocolate Brownie	\$6.00 per person
Salted Caramel Sauce	
Brioche Donut Holes	\$24.00 per dozen
Strawberry Jam, Orange Marmalade, Dark Chocolate Ganache,	Cinnamon Sugar







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BEVERAGES

When your group gathers for a reception, your menu choices will help you create just the right mood.

PLATTERS

6 Person minimum for all platters.

Charcuterie Board	\$6.00 per person
Selection of Meats and Pickled Vegetables	
Cheese Board	\$6.00 per person
Artisanal Cheeses, Seasonal Chutney and Crostini	
Vegetable Crudité	\$6.00 per person
Cucumber Yogurt Dip	
Grilled Chicken Wings	\$5.00 per person
BBQ Sauce	
White Bean & Rosemary Dip	\$3.00 per person
Grilled House Focaccia	
Fresh Sliced Seasonal Fruit	\$3.50 per person

SMALL BITES

Priced per 2 dozen (24 pieces.)

Lamb Merguez Meatballs, Za'atar Yogurt, Pickled Raisin	\$66.00
Banh Mi Pork Meatballs , Hoisin, Sesame, Lime	\$60.00
Turkey Meatballs with Onion Gravy, Crispy Sage	\$60.00
Grilled Beef Short Rib, BBQ , Tobacco Onion	\$66.00
Rare Albacore Tuna, Vadouvan Curry, Vindaloo Vinaigrette,	Crispy Chickpea\$66.00
Fried Chicken Karaage, Buttermilk Brine, Jalapeño Mayo	\$60.00
Falafel Bites with Tahini Yogurt, Sesame	\$50.00
Beef Tartare Crostini, Caper Mayo, Garlic Crumb	\$66.00
Pulled Oyster Mushroom Crostini, BBQ, Crispy Onion	\$50.00
Cured Steelhead, Rye Crisp, Dill, Chevre, Pickled Onion	\$66.00
Crispy Pork Belly, Maple Habanero, Apricot	\$60.00
Devils on Horseback, Dates, Double Smoked Bacon, House	Ketchup\$60.00









BREAKFAST

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Exactly what your group needs to quench thirst and delight taste buds.

BAR SERVICES

Norman Rudy's' is pleased to offer cash and host bar services.

All Bars provide domestic bottles of beer, single house brand highballs, and glasses of house wine.

A bartender will be free of charge if the beverage consumption exceeds \$400, otherwise a \$25 per hour premium will be applied (based on a four hour minimum.) Wine and Liquor taxing 10% is subject to 5% GST and 20% gratuities.

WINE

House White	\$30.00 per bottle
Sauv Blanc, Chile	
House Red	.\$30.00 per bottle
Cab Sauv, Chile	

BUBBLES

Opera Prima Charmat Brut	\$33.00 per bottle
Luna Argenta Proseco	\$34.00 per bottle

BOTTLES + CANS

Budweiser	\$5.50 per bottle
Bud Lite	\$5.50 per bottle
Phillips Blue Buck	\$5.50 per bottle
Corona	\$6.75 per bottle
Negra Modelo	\$6.75 per bottle
Smirnoff Ice	\$6.25 per bottle
Whistler Forager Gluten Free	\$6.25 per bottle
Hey Y'all Hard Iced Tea	\$5.50 per can
Lonetree Dry Apply Cider	\$6.25 per can
Non Alcoholic Bottles	\$4.50 per bottle



CASH + HOST BAR

House Brand Highballs	\$6.50 per drink
House Wine	\$7.50 per glass
Non Alcoholic Bottles	\$4.50 per bottle
Soft Drinks and Juice	\$3.75 per glass

Wine list, on tap beer and house brand highball list available upon request.



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Winter 2018 Edition.





> MEETING ROOM CAPACITY & RENTAL RATES AUDIO VISUAL SERVICES OTHER INFORMATION

We are dedicated to hosting memorable meetings and special events.



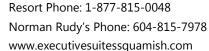




Meeting Room Capacity and Rental Rates

Event and Meeting Rooms	Square Feet	Banquet	Classroom	Theater	Boardroom	U-Shape	Hollow Square	Reception	Rental Rates
Garibaldi Room	1700	80	60	120	20	36	48	150	\$750
Clubhouse	1100	60	40	80	20	20	26	100	\$750
Tantalus Suite	500	-	-	-	12	-	-	25	\$500
Restaurant & Patio	3340	120	-	-	-	-	-	200+	*Inquire
Green Space	Outdoor Location	200+	-	-	-	-	-	200+	*Inquire









MEETING ROOM CAPACITY & RENTAL RATES >AUDIO VISUAL SERVICES

OTHER INFORMATION

We can help make sure you have the right equipment for a memorable presentation.

LCD PROJECTOR & SCREEN PACKAGE

Includes Screen, LCD Projector, HDMI or VGA Connection Cables, AV Stand, Audio via Sound System, Set-up and Dismantle. \$200

LCD PROJECTOR PACKAGE

Includes LCD Projector, AV Stand, Extension Cord, Set-up and Dismantle. \$150

SCREEN PACKAGE

Includes Projection Screen, Extension Cord, Set-up and Dismantle \$50

SMALL AUDIO PACKAGE

Includes PA System with Two Speakers, 4-Channel Mixer, (1) Wired Microphone, Stand, Audio Cable, Set-up and Dismantle. \$125

*Multiple microphones in one room requires an audio package.

GAMING PACKAGE

Includes Xbox Game Console, Flat Screen TV. Two Wireless Controllers, Choice of Game, Set-up and Dismantle.

\$175

PRESENTATION ACCESSORIES

Flipchart with Markers	\$25.00
Lapel Microphone	\$125.00
Handheld Microphone	
60" Smart TV	\$200.00
Power Strips	\$10.00
Extension Cords	
Laser Pointer	\$15.00
Wireless Presentation Mouse	\$20.00
Conference Phone	\$125.00

LABOUR RATES

Monday-Friday 07:00-18:00.	\$60.00 per hour
Monday-Friday 18:00-07:00.	\$70.00 per hour
Saturday & Sundays	\$80.00 per hour
Holidays	\$90.00 per hour

GUEST AMENITY DELIVERY

In-Suite Delivery	\$4.50 per room
Check-In Delivery	\$2.50 per item







MEETING ROOM CAPACITY & RENTAL RATES AUDIO VISUAL SERVICES >OTHER INFORMATION



FUNCTION ROOM RENTAL

Rental charges include the set-up, use of space, normal clean-up and the following equipment as required:

- Tables, linen and chairs
- Pens and Paper
- Water Service

Rental rates are based on full days - 8am to 5pm or 6pm to midnight.

If 24 hour access is required please advise us at the time of booking and the hotel will accommodate if possible, and at an additional charge.

Any items requested above the hotel's inventory of tables, chairs and linens will be available at applicable rental fees. Rental quotes will be provided in advance for the Client's approval.

The hotel reserves the right to require security for any event at the Clients' expense.

FOOD AND BEVERAGE POLICY

Only Food and Beverage provided by Norman Rudy's may be consumed in the event rooms. Surcharge may apply.

Special event cakes may be brought in with prior permission from the Catering Manager and a Cake Cutting Fee may apply. Bottles of wine may be in with prior permission from the Catering Manager and a corkage fee may apply.

Menu selections, event room timeline and set-up requirements should be submitted to our Catering Department at least three weeks in advance.

Special dietary and allergy notes must be provided to the catering department 7 days prior to arrival or a surcharge for special meal preparation may apply.

Catering arrangements and event room timeline and set-up requirements will be outlined on a separate event order for both parties to sign prior to your event.

MENU PRICING

All food and beverage prices are subject to change without notice.

All food and beverage prices are subject to applicable taxes and a 20% service charge.

Kids aged 0-5 years will not be charged for food and beverage items.

Kids aged 6-12 years will be charged 1/2 the price for the menu chosen.

Kids aged 13 years and above are considered adults, and will be charged full price of the menu chosen.

GUARANTEED NUMBERS

The hotel requires three (3) business days advance notice of guaranteed attendance.

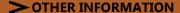
If a guaranteed number is not supplied within this period, we shall assume it the most







MEETING ROOM CAPACITY & RENTAL RATES AUDIO VISUAL SERVICES >OTHER INFORMATION



FUNCTION ROOM-ONLY BOOKINGS

For clients interested in booking a meeting or special event without a minimum room block commitment, please be advised that we can tentatively hold space for you, but cannot guarantee until 30 days prior to the event date. Once we are within 30 days of the event and space is still available we will finalize the event contract and any catering requirements.

DAMAGE

The Hotel does not permit nails, tacks, staples, etc. to be used on the function room walls or ceilings. Masking tape is allowed with permission. Decorations are not to be attached to any fixtures without consent from Hotel Management.

Convenors accept full responsibility for all persons attending and agree to be held liable for their actions.

40900 Tantalus Road

BANQUET ROOMS

The hotel reserves the right to move or alter meeting space allocations in response to changes in number of attendees, room layout concerns, technical issues, or for reasons of health and safety

SOCAN

All Conveners bringing bands or music into the hotel will be charged a fee of \$59.17 plus taxes in accordance with Federal legislations. recent figure supplied to us by the Client.

PAYMENT

A completed credit card authorization form is required upon receipt of a signed contract. Full payment is due 72 house prior to the event when guaranteed numbers have been submitted. Space cannot be held without a guaranteed method of payment.

CANCELLATION

All catering cancellations prior to 14 days will be charged 25% of the expected food and beverage revenues and meeting room rental. Less than 14 days, 100% will be charged.

MEETING PROMISE

If any individual requirement covered and agreed upon in the meeting contract us not fulfilled, the Hotel will either correct it to your satisfaction or not charge for that item.





