

# Wedding Celebration



EXECUTIVE  
HOTELS & RESORTS  
*Weddings*

## *We Know Weddings!*

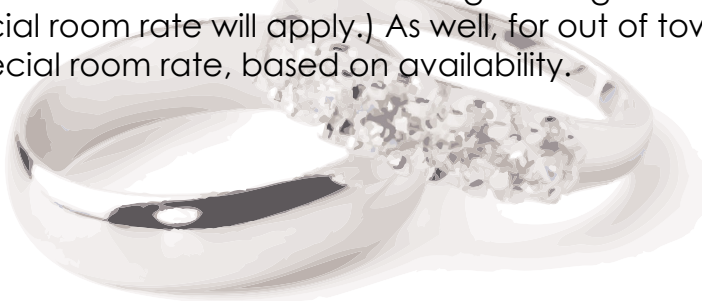
**Eternity begins with a ring.** We take pride at hosting weddings for couples to create a 'celebration to remember' for their life time. From intimate, contemporary outdoor ceremony and receptions, to elegant cocktail receptions, and elaborate occasions that represent your family traditions and culture.

Our team of event and wedding specialists are here to help you through the planning process from package and menu selection, to transforming the space with dramatic décor, and including day-of coordination to ensure your day goes seamlessly.

Whether you envision your day with a contemporary menu or an infusion of ethnic dishes, our culinary and catering team are here to create the perfect menu. We invite you to peruse the pages of this wedding guide and let our menus, created by our Award Winning Chef, entice your senses.

As our gift to you, we will help you make all the necessary arrangements for your big day; including arranging dance floor, staging for entertainment, and referrals to great entertainment.

We are pleased to provide a complimentary King Jacuzzi/Honeymoon Suite for the Bride and Groom for all weddings of 50 guests or more. (Otherwise, a special room rate will apply.) As well, for out of town guest, we will offer a special room rate, based on availability.



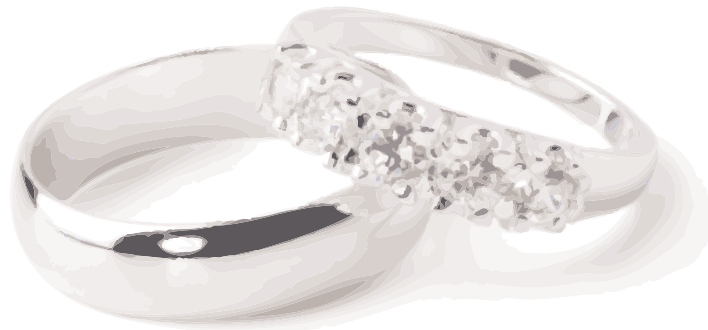
## *Let us Assist all your Needs*

### *All our Packages include...*

In-house event specialist to assist you with your arrangements  
Executive use of the banquet room at no charge  
Menu tasting and consultation for four with our Executive chefs  
10 parking passes for the wedding party on the wedding day  
Discounted room rate for your guests  
Late check-out at 2 pm for the bridal party

### *And awaiting for you at the end of our the evening...*

Complimentary one night stay in Honeymoon Suite  
A bottle of sparkling wine & chocolate dipped strawberries  
Breakfast in bed for two the following morning



## Sapphire Wedding Package \$65.00 per person

A gift certificate for \$100 to be used against Executive Hotel Burnaby services to use within a year

### Includes the Following

#### Ceremony Site

Your selection of an indoor or outdoor venue in our lovely rooftop terrace and gazebo

#### Non Alcoholic Beverage upon arrival

Choice of one - Fruit Punch, Lemonade or Iced Tea

#### Gourmet Wedding Cake

Wedding Cake of your choice

#### Table Decorations

Mirrored tile at center of table with votive candles  
Bud Vase with a seasonal flower and greenery  
Charger Plates  
Napkin rings  
White Chair covers  
Chair cover sashes in champagne, burgundy, or black  
White or black floor length table linens  
Linen napkins in selected colours

#### Finishing Touches

Red carpet at entrance to ballroom  
Buffets enhanced with lights

#### Buffet Dinner (Minimum 50 people, For a plated Dinner add \$ 8.00 per person)

Assorted rolls and breads  
3 Salads  
2 Platters  
2 Mains courses, 1 Vegeterian course  
2 Buffet sides  
Dessert  
Coffee & tea



## SAPPHIRE WEDDING PACKAGE

### Complimentary Stay in our King Jacuzzi Suite

Enjoy a complimentary stay in our King Jacuzzi Suite complete with a Jacuzzi tub, chilled sparkling wine, decadent chocolate dipped strawberries and breakfast for two the following morning



Package is available for minimum 50 people\* | For a plated Dinner add \$ 8.00 per person





## Diamond Wedding Package \$75.00 per person

A gift certificate for \$100 to be used against Executive Hotel Burnaby services to use within a year

### Includes the Following Ceremony Site

Your selection of an indoor or outdoor venue in our lovely rooftop terrace and gazebo

### Non Alcoholic Beverage upon arrival

Choice of one - Fruit Punch, Lemonade or Iced Tea

### Wine with Dinner

One glass per person of VQA Okanagan wine, White or Red

### Your choice of:

Chocolate Fountain or Midnight sandwich buffet or two appetizers per person during your cocktail hour

### Gourmet Wedding Cake

Wedding cake of your choice

### Table Decorations

Mirrored tile at center of table with votive candles

Bud Vase with a seasonal flower and greenery

Charger Plates

Napkin rings

White Chair covers

Chair cover sashes in champagne, burgundy, or black

White or black floor length table linens

Linen napkins in selected colours

### Finishing Touches

Red carpet at entrance to ballroom

Buffets enhanced with lights

### Buffet Dinner (Minimum 50 people, For a plated Dinner add \$ 8.00 per person)

Assorted rolls and breads

3 Salads

2 Platters

2 Mains courses, 1 Vegeterian course

2 Buffet sides

Dessert

Coffee & tea



## DIAMOND WEDDING PACKAGE

### Sparkling Wine Toast

One flute per person

### Complimentary Stay in our Honeymoon Suite

Enjoy a complimentary stay in our Honeymoon Suite complete with private Jacuzzi tub, chilled sparkling wine, decadent chocolate dipped strawberries and breakfast for two the following morning



Package is available for minimum 50 people | For a plated Dinner add \$ 8.00 per person

## Buffet Dinner Selections

Minimum of 50 people, or add \$3 per person (minimum 30 people)

### Assorted Rolls & Breads

### Salads

#### Choice of three:

Singapore curry noodle salad

Spicy bean salad

Wild & gathered greens, berries, Mandarin oranges, balsamic vinaigrette

Classic Caesar salad, pesto croutons, Parmigiano-Reggiano

Fire-roasted bell peppers, lemon thyme oil

Sweet corn, chili, cilantro, assorted peppers

Lemon & mint coriander cous cous salad

Red bliss potato salad

Pasta salad, Pacific baby shrimp, pesto mayonnaise

### Platters

Mediterranean marinated olives, assorted pickles

&

#### Choice of one platter

Additional platter courses 3.00 per person

Vegetable platter, dill yogurt, pesto dressing

Antipasto mirror; artichoke hearts, grilled vegetables, tomatoes, melon

Black Forest ham surrounded by assorted cold cuts

Poached decorated salmon surrounded by salmon medallions

Smoked poultry display & cranberry mango chutney

### Main Courses

#### Choice of 2 main courses and 1 vegetarian course

Additional Main Courses \$4.00 per person

Roasted Tilapia, Bacon, Thyme Cream Sauce

Broiled Bc Salmon Filets, Citrus Orange Parsley Sauce



## BUFFET DINNER SELECTIONS

Baked Cod, Pineapple Corn Salsa  
Fish Masala  
Sirloin Steak, Center Cut, Red Wine Glaze  
Beef Moussaka  
Beef Biryani  
Chicken Parmigiana  
Thai Red Curry Chicken  
Butter Chicken  
Baked Meat Lasagna  
Veal Piccata  
Chicken Biryani  
Chicken Souvlaki  
Grilled Breast of Chicken, Herb Mushroom Jus  
Pork Scaloppine  
Pork Souvlaki

### Vegetarian Main Courses

Spinach & Ricotta Cannelloni, Rose Sauce, Young Mozzarella  
Vegetarian Lasagna, with Plum Tomatoes  
Vegetarian Moussaka, Zucchini, Pepper, Eggplant, Tomato, Potato  
Chow Mein Noodles Stir Fry with Fresh Vegetables, Ginger and Green Onions  
Ravioli Filled with Wild Mushrooms with Roasted Tomato Sauce  
Vegetarian Curry  
Penne, Tomato Sauce or Cream Sauce or Olive Oil, White Wine, Garlic & Herb Sauce  
Cheese Stuffed Eggplant, Chili Tomato Sauce

### Buffet Side Courses, Choice of two:

Basmati rice, green peas, saffron  
Steamed long grain rice pilaf, pesto, spring vegetables  
Lemon grass scented basmati rice  
Jeera potatoes  
Rosemary garlic mashed potatoes  
Minted baby roast potatoes



## BUFFET DINNER SELECTIONS

### Desserts

Dessert squares  
Chocolate mousse  
Fruit display  
Assorted buffet cakes  
Assorted cheesecakes

Gourmet regular & decaffeinated coffee, assorted tea

### ENHANCE YOUR BUFFETS WITH CHEF ACTION STATION

Chef Fees apply at \$50 per hour

**Pork Porchetta**, Minimum 30 people, \$10 per person

Pork porchetta roast, skin on pork belly, pork loin stuffed, hard cider jus

**Slow Roasted Certified Angus Beef Strip Loin**, Minimum 30 people,  
\$10 per person

Full bodied texture, red wine rosemary garlic jus

**Rosemary Leg of Lamb**, Minimum 20 people, \$18 per person

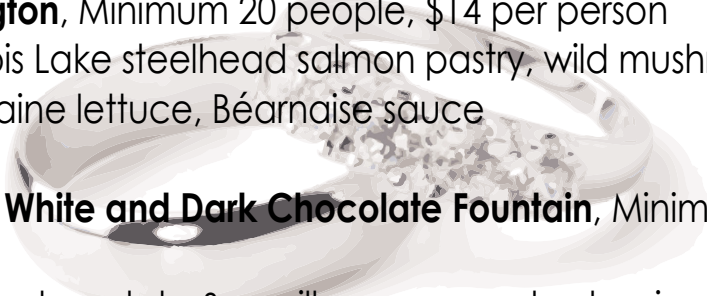
Dijon crusted boneless leg of lamb, Mediterranean spices, red Zinfandel reduction

**Salmon Wellington**, Minimum 20 people, \$14 per person

Ocean Wise Lois Lake steelhead salmon pastry, wild mushroom duxelle  
Poached Romaine lettuce, Béarnaise sauce

**Grand Marnier White and Dark Chocolate Fountain**, Minimum 50 people, \$7  
per person

Banana bread, chocolate & vanilla sponge cake, berries, fruit  
Plated Dinner Selections



## DINNER PLATED MENU

### Dinner Plated Menu

*For a three course menu add \$8 per person to the package price*

#### **CHOICE OF ONE STARTER: Soup or Salad. One selection valid for all guests**

##### **Soup**

Pacific Northwest Seafood Chowder BC Wild Salmon, Clams, Shrimp  
Hungarian Beef Goulash Soup  
Vegetable Chowder  
Hot & Sour Chicken Soup  
Roasted Fraser Valley Butternut Squash Soup  
Tomato, Avocado Buttermilk Soup

##### **Salad**

###### **Caesar Salad**

Traditional Caesar salad with Chef's "twist" marinated olives, pesto parmesan croutons

###### **Bleu Claire Cheese, Roasted BC Pear Salad**

Mesclun microgreens, Little Qualicum Bleu Claire cheese, candied cashews

###### **Executive Salad Bowl**

Mesclun microgreens, tomato Champagne vinaigrette, seasonal berries, walnuts, cucumbers, tomatoes

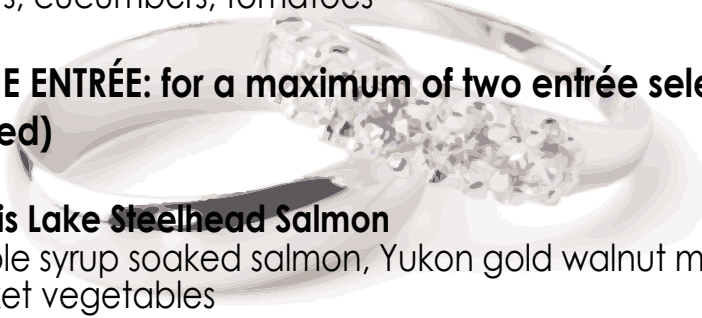
#### **CHOICE OF ONE ENTRÉE: for a maximum of two entrée selections (pre-ordering required)**

###### **Ocean Wise Lois Lake Steelhead Salmon**

Whiskey & maple syrup soaked salmon, Yukon gold walnut mashed potatoes, market vegetables

###### **Fraser Valley Chicken Breast**

Pistachios, Salt Spring Island goat cheese, mozzarella, garlic mashed potatoes, seasonal vegetables, sun-dried fig reduction



## DINNER PLATED MENU

### **Certified Angus Sirloin Steak 8 oz**

Centre cut strip loin, full bodied texture, red wine rosemary garlic jus, Grana Padano potato gratin, seasonal vegetables

### **Braised Quadra Island Lamb Shank**

Lamb shank in red Zinfandel & spices, garlic mashed potatoes, sautéed asparagus, Port wine reduction

### **Pork Porchetta**

Pork porchetta roast, skin on pork belly, pork loin stuffed, mashed Yukon gold potatoes, grilled seasonal vegetables, hard cider jus

### **Grilled Vegetables Napoleon**

Aged balsamic, red pepper emulsion, grilled marinated tofu, truffled beans, pea sprouts

## **CHOICE OF ONE DESSERT: One selection valid for all guests**

### **DESSERT**

Vanilla Beans, Ginger Crème Brûlée  
Lemon Cheesecake, Blueberry Compote  
Belgian Chocolate Cup Picasso & Fruit  
Okanagan Apple Tart, Whipped Cream

## **MENU INCLUDES**

**Freshly baked assorted rolls and butter**  
**Coffee and assorted teas**



## DINNER PLATED MENU / ADDITIONAL DECOR

### ADD AN APPETIZER, additional \$5.00 per person

#### **Antipasto Plate**

Venezia prosciutto, melon, marinated artichokes, Italian salami, seasonal roasted vegetables, tomato bocconcini

#### **Beef Tenderloin Carpaccio**

Grana Padano cheese, avocado salsa, smoked lemon juice, olive & truffle oil

#### **Salmon & Halibut Ceviche**

Extra virgin olive oil, limoncello reduction, olives & peppers

#### **Sweet & Spicy Beef Bites**

SAB beef cubes, ginger, garlic, scallions, sesame seeds

## Additional Décor

Double layer Backdrop: prices start from \$300

Gazebo with white draping and 2 white pillars with flower arrangements at \$300.00

2 Armchairs for the bride and the groom: prices start from \$300



*Please consult us for other decoration, lighting and flower arrangement options*

*References for DJ, band and photographer/videographer and limo services upon request*



## RULES AND REGULATIONS

### Bar & Liquor Service

Labour fee of \$150.00 per bartender is applicable if the consumption is less than \$450.00 per bartender. No liquor service is permitted after 1am. Executive Hotel reserves the right to inspect and regulate all private parties, meetings, and receptions.

### Outside Food and Beverages

No outside food and beverage will be permitted into the Hotel by patrons, vendors, or guests, without special permission from the Hotel prior to the event. The Hotel reserves the right to charge for this service.

### Vendor / Outside Purveyor

Executive Hotel offers a complete list of vendors such as florists, music entertainment, production, photography and lighting who are familiar with the physical plant and operating standard. You are under no obligations to use these vendors when holding an event at the hotel; however, your catering professional must be made aware of all contracted vendors working in conjunction with your event.

