



PLUS

CHATEAU GRANVILLE

# Catering Menus 2012

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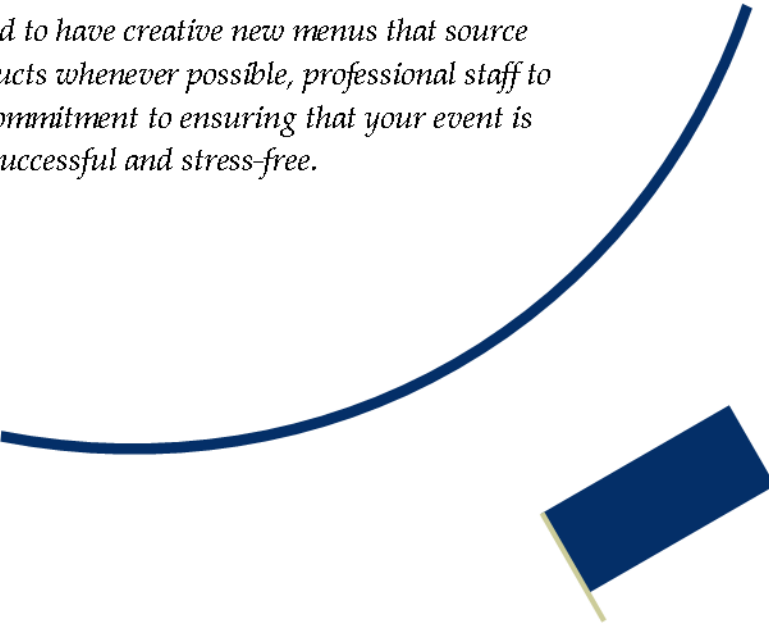
CHATEAU GRANVILLE



*The BEST WESTERN PLUS Chateau Granville is excited to announce our newly renovated and beautifully appointed Meeting Rooms that are available for all your Conference, Group or Social events.*

*All rooms are on the 2<sup>nd</sup> floor of the hotel with natural daylight, state of the art audio and visual equipment and selective overhead lighting. There are 5 different rooms to accommodate groups from 2 – 240 people in a variety of set-ups.*

*We are very proud to have creative new menus that source superior local products whenever possible, professional staff to serve you and a commitment to ensuring that your event is successful and stress-free.*





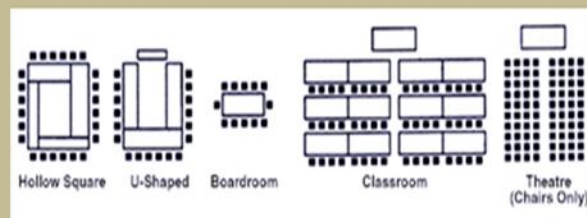
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### MEETING ROOMS CAPACITY

Room	Square Footage	Boardroom	Theatre	Classroom	U-Shaped	Hollow Square	Banquet
Cambie Room	348	16 pax	-----	-----	-----	-----	14 pax
Oak Room	409	20 pax	30 pax	16 pax	-----	-----	30 pax
Granville Room	2500	40 pax	200 pax	100 pax	50 pax	60 pax	170 pax
Burrard Room	975	20 pax	70 pax	32 pax	30 pax	36 pax	50 pax
Georgia Room	406	16 pax	30 pax	20 pax	18 pax	24 pax	30 pax
Granville Room & Burrard Room		-----	-----	-----	-----	-----	220 pax

*Please note that most of these figures are estimated without A/V equipment or food and beverage in the rooms and are therefore most likely maximum capacities. Please check with the Catering Department for your individual needs.*





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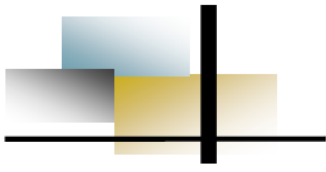
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## CONTINENTAL BUFFET

*Chilled Fruit Juices*  
*Assorted House Baked Breakfast Pastries with Butter & Preserves*  
*Seasonal Fresh Fruits*  
*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

**\$13.50 per person**

## LIGHT BREAKFAST BUFFET

*Chilled Fruit Juices*  
*Assorted Low Fat Yogurts and Honey Almond Granola*  
*Seasonal Fresh Fruits*  
*Scrambled Farm Eggs*  
*House baked Croissants with Butter and Preserves*  
*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

**\$15.50 per person**

## FULL BREAKFAST BUFFET

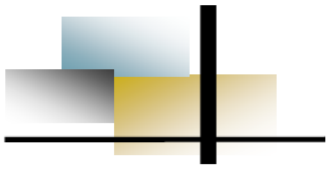
*Chilled Fruit Juices*  
*Seasonal Fresh Fruits*  
*Scrambled Farm Eggs*  
*Bacon, Breakfast Ham & Sausage*  
*Hash Brown Potatoes*  
*Assorted House Baked Breakfast Pastries with Butter and Preserves*  
*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

**\$18.50 per person**

### Additional Options

<i>Bagels, cream cheese, smoked salmon, capers and sliced red onion</i>	\$4.50
<i>Yogurt Parfaits- yogurt, honey almond granola, fresh fruit</i>	\$5.50
<i>Eggs Benedict –toasted English muffin, poached egg, Hollandaise</i>	\$5.50
<i>Add smoked salmon or ham</i>	\$6.50
<i>Individual cold cereals with 2% milk and organic honey</i>	\$3.00

*prices do not include taxes and gratuities*



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# Catering Menus 2012

## WORKING LUNCH

*Daily Soup*

*Mixed Greens with Apple Cider Vinaigrette*

*Selection of Sandwiches and Wraps*

*(including vegetarian)*

*Assorted Cookies and Desserts*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

**\$19.50 per person**

*Add a salad \$3.50*

*Add a side dish \$3.50*

*SALADS: Potato Salad, Tomato & Bocconcini Salad, Couscous Salad  
Grilled Vegetable Pasta Salad, Mixed Green Salad, Greek Salad, Caesar Salad*

*SIDE DISHES: Baked Macaroni & Cheese, Jasmine Rice, Seasonal Vegetables, Mushroom Penne,  
Homemade French fries*

## HOT BUFFET LUNCH

**Choose two of the following:**

*Potato Salad, Tomato & Bocconcini Salad, Couscous Salad, Grilled Vegetable Pasta Salad,  
Mixed Green Salad, Greek Salad, Caesar Salad*

**Choose two of the following:**

*BC Salmon, Boneless Beef Short Ribs, Mushroom Penne, Braised local Red Snapper,  
Lemon-thyme Roasted Chicken Breast, Rotini pasta w/ Basil, Cherry Tomato & Pine Nuts,  
Vegetable Lasagna, Chicken Stew with Herb Dumplings*

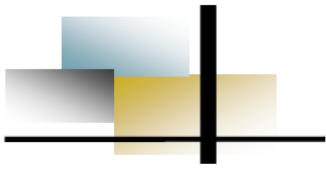
*(served with seasonal side dishes)*

*Assorted Cookies & Desserts*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

**\$26.50 per person**

*prices do not include taxes and gratuities*



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## BUFFET DINNERS

### **Starters:**

*Raw Vegetable Platter, Potato Salad, Tomato & Bocconcini Salad, Couscous Salad, Grilled Vegetable Pasta Salad, Mixed Green Salad, Greek Salad, Caesar Salad*

### **Side Dishes:**

*Baked Macaroni & Cheese, Mashed Potatoes, Jasmine Rice, Seasonal Vegetables, Mushroom Penne, Roasted Yukon Gold Potatoes*

### **Main:**

*Pan Seared BC Salmon, Boneless Beef Short Ribs, Braised local Red Snapper, Lemon-thyme Roasted Chicken Breast, Rotini Pasta w/ Basil, Cherry Tomato & Pine Nuts, Vegetable Lasagna, Pork Tenderloin, Chicken Stew with Herb Dumplings*

### **Carving Station:**

*Roast Beef Striploin, Roast Prime Rib, Brine Cured & Roasted Pork Loin*

*Fresh Fruit Platter, Assorted Desserts*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

**Buffet Dinner**     \$36.00 per person

*Choice of 3 Starters, 2 Sides & 2 Mains*

*(Add a Carving Station item - \$6.95 per person)*

**Granville Buffet Dinner**     \$42.00 per person

*Choice of 4 Starters, 3 Sides & 3 Mains*

*(Add a Carving Station item - \$6.95 per person)*

**Burrard Buffet Dinner**     \$49.00 per person

*Choice of 4 Starters, 3 Sides, 3 Mains & 1 Carving Station*

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**PLUS CHATEAU GRANVILLE**

# Catering Menus 2012

## MEETING PLANNER PACKAGES

### **#1**

#### *To begin the day .....*

*Chilled Fruit Juices*

*House Baked Croissants and Mini Danish, butter and preserves*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

#### *Mid-Morning.....*

*Bottled juices*

*Fresh Fruit skewers*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

#### *Afternoon Break.....*

*Selection soft drinks and bottled water*

*Assorted home baked cookies*

**\$25.50 per person**

### **#2**

#### *To begin the day .....*

*Chilled Fruit Juices*

*House Baked Croissants and Mini Danish, butter and preserves*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

#### *Mid-Morning.....*

*Bottled juices*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

#### *Lunch Buffet.....*

*Daily Soup*

*Mixed Greens with Apple Cider Vinaigrette*

*Selection of Sandwiches and Wraps*

*(including vegetarian)*

*Fresh fruit platter*

*Assorted Cookies and Desserts*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

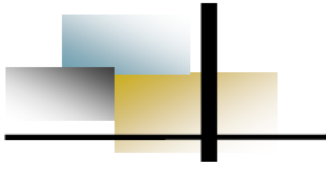
#### *Afternoon Break.....*

*Selection soft drinks and bottled water*

*Assorted home baked cookies*

**\$46.50 per person**

*prices do not include taxes and gratuities*



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## #3

### *To begin the day .....*

*Chilled Fruit Juices*

*House Baked Croissants and Mini Danish, butter and preserves*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

### *Mid-Morning.....*

*Bottled juices*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

### *Lunch Buffet.....*

*Choose two of the following:*

*Potato Salad, Tomato & Bocconcini Salad, Couscous Salad, Grilled Vegetable Pasta Salad,  
Mixed Green Salad, Greek Salad, Caesar Salad*

*Choose two of the following:*

*Pan Seared BC Salmon, Boneless Beef Short Ribs, Mushroom Penne, Braised local Red Snapper,  
Lemon-thyme Roasted Chicken Breast, Rotini pasta w/ Basil, Cherry Tomato & Pine Nuts,  
Vegetable Lasagna, Chicken Stew with Herb Dumplings*

*(Served with seasonal side dishes)*

*Fresh fruit platter*

*Assorted Cookies and Desserts*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

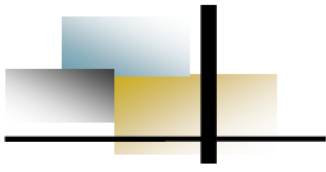
### *Afternoon Break.....*

*Selection soft drinks and bottled water*

*Assorted home baked cookies*

**\$49.50 per person**

*prices do not include taxes and gratuities*



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## **#4**

### ***To begin the day .....***

*Chilled Fruit Juices*

*Assorted Low Fat Yogurts and Honey Almond Granola*

*Seasonal Fresh Fruits*

*Scrambled Farm Eggs*

*House baked Croissants with Butter and Preserves*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

### ***Mid-Morning.....***

*Bottled juices*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

### ***Lunch Buffet.....***

*Daily Soup*

*Mixed Greens with Apple Cider Vinaigrette*

*Selection of Sandwiches and Wraps*

*(including vegetarian)*

*Fresh fruit platter*

*Assorted Cookies and Desserts*

*Freshly Brewed Coffee, Decaf Coffee and a Selection of Teas*

### ***Afternoon Break.....***

*Selection soft drinks and bottled water*

*Assorted home baked cookies*

**\$49.50 per person**

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## REFRESHMENTS

<i>Freshly brewed coffee, decaf coffee</i>	<i>(13 cups)per thermos</i>	<i>\$35.00</i>
	<i>(40 cups)per urn</i>	<i>\$95.00</i>
<i>Assorted regular and herbal teas</i>	<i>per carafe</i>	<i>\$30.00</i>
<i>Fruit Juices –</i>		
<i>Orange, Apple, Grapefruit, Cranberry</i>	<i>per pitcher</i>	<i>\$24.00</i>
<i>Bottled &amp; Sparkling Water</i>	<i>each</i>	<i>\$2.50</i>
<i>Soft Drinks</i>	<i>each</i>	<i>\$2.50</i>
<i>House baked pastries, muffins, Danish etc.</i>	<i>each</i>	<i>\$3.00</i>
<i>Bagels and Cream Cheese</i>	<i>each</i>	<i>\$3.75</i>
<i>Banana Bread</i>	<i>per loaf</i>	<i>\$25.00</i>
<i>Assorted fresh baked cookies</i>	<i>per dozen</i>	<i>\$25.00</i>
<i>Low fat yogurts and Granola bars</i>	<i>per person</i>	<i>\$4.75</i>

## CANAPES

<i>Chicken Skewers w/ Yogurt &amp; Lemon</i>	<i>\$2.00</i>
<i>Local Oysters w/Mint, Jalapeno &amp; Lime</i>	<i>\$3.00</i>
<i>Albacore Tuna Tartare</i>	<i>\$2.50</i>
<i>Prosciutto and Parmesan Cheese Puffs</i>	<i>\$2.00</i>
<i>Ricotta Meatballs</i>	<i>\$2.50</i>
<i>Little Burgers w/Bacon, Cheddar &amp; Special Sauce</i>	<i>\$3.00</i>
<i>Smoked BC Salmon w/Capers, Red Onion, Crème Fraiche, Rye Cracker</i>	<i>\$3.00</i>
<i>Crispy Risotto Balls</i>	<i>\$2.50</i>
<i>Prawn &amp; Avocado Relish, Corn Tortilla Chip</i>	<i>\$3.00</i>
<i>(Minimum order of 2 dozen of each item)</i>	

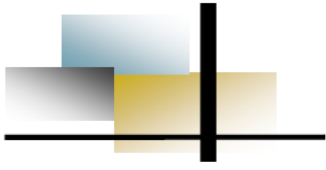
## PLATTERS

<i>Raw Vegetables with Assorted Dips</i>	<i>\$4.75</i>
<i>Fresh Fruit</i>	<i>\$4.75</i>
<i>Artisan Cheeses, Baguettes, Crackers, Dried Fruits &amp; Nuts</i>	<i>\$6.75</i>
<i>Cured &amp; Smoked Sliced Meats, Baguettes, Pickles &amp; Marinated Olives</i>	<i>\$7.00</i>
<i>Smoked BC Salmon, Capers, Red Onion, Crème Fraiche</i>	<i>\$7.00</i>

## DESSERTS

<i>Chocolate Truffles</i>	<i>\$3.00</i>
<i>Assorted Mini Desserts</i>	<i>\$2.00</i>

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## THEMED BREAKS

### " AFTERNOON TEA "

*Buttermilk Scones with Crème Fraiche and Preserves*  
*Finger Sandwiches:-*  
*Devilled Egg Salad, Cucumber & Cream Cheese, Potted Salmon & Watercress,*  
*Ham & Cheese*  
*English Trifle*  
*Chocolate Brownies*  
*Earl Grey or Green Teas*  
\$18.95

### " HEALTH BREAK "

*Crisp, raw vegetable platter with house made dips*  
*Fresh fruit lightly marinated in organic honey and a touch of mint*  
*Individual low fat yogurts*  
*Energy Bars*  
*House made unsweetened iced tea*  
\$14.95

### " SNACK TIME "

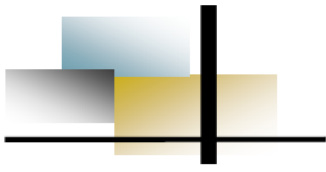
*Tortilla Chips w/Salsa and Guacamole*  
*Assorted Mixed Nuts & Pretzels*  
*Artisan Cheeses, baguettes, crackers*  
*Assorted regular and diet pops*  
\$12.95

### "CHOCOLATE DECADENCE"

*Hazelnut and toasted cinnamon chocolate truffles*  
*Chocolate dipped strawberries*  
*Chocolate Chip cookies*  
*House made Lemonade*  
\$12.95

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## ***Banquet Wines***

### *House White Wines:*

*Red Rooster Pinot Blanc 40*

*See Ya Later Unleashed Chardonnay 44*

### *House Red Wines:*

*Peller Estates Private Reserve Merlot 36*

*Jackson Triggs 'Black Reserve' Cabernet Sauvignon 36*

## ***By the bottle:***

### *White:*

*See Ya Later Ranch Semillon 42*

*Tinhorn Creek Gewurztraminer 38*

*Dunhame and Froese Rose 40*

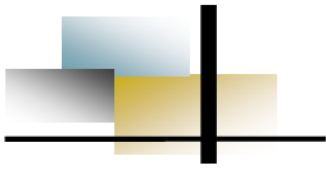
### *Red:*

*See Ya Later Ranch Pinot Noir 44*

*Desert Hills Cactus Series 'Blend' 42*

## ***Bubbles:***

*Summerhill Cipes Brut 44*



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## FOOD & BEVERAGE POLICY

*Only food and beverage provided by the Best Western Plus Chateau Granville may be consumed on the premises. The only exception would be wedding and/or birthday cakes, which may be brought in with prior permission from the Catering Manager.*

*Menu selections should be finalized 7 days prior to the function. The Catering Manager would be pleased to customize a menu to suit your specific needs.*

*A bartender will be provided free of charge if beverage consumption exceeds \$300.00. If that amount is not realized, a \$25 hour charge will apply (based on a 4-hour minimum).*

*A 15% service charge and all applicable taxes will be applied to the final invoice.*

## GUARANTEED NUMBERS

*The guaranteed number is required 3 business days prior to your function. You will be billed the guaranteed number or the actual attendance, whichever is the larger. The hotel will prepare and set for 5% above the guaranteed number.*

## FUNCTION ROOM RENTAL

*Rental charges include set-up, use of space, service staff, normal clean up and standard equipment – Tables, linens, chairs, glasses, china, cutlery and water service.*

*Any room set-up changes within 48 hours of a function are subject to a labour charge fee of \$25 per hour.*

*We regret that the hotel cannot be responsible for items left at the hotel or in meeting rooms before, after or during the event.*

## DAMAGES

*The hotel does not permit nails, tacks, staples etc. to be used on the function room walls or ceilings. Masking tape is allowed with prior permission. Conveners accept all full responsibility for all persons attending and agree to be held liable for their actions.*

## PAYMENT

*An advance deposit of \$500.00 or a completed credit card authorization form is required upon receipt of a signed contract.*

*Full payment is due when guaranteed numbers are submitted (72 hours prior to the event)*

*Applications for credit may be made through the hotel's accounting department and will be subject to approval pending references. Credit must be arranged 14 days prior to the group's arrival.*

*We are happy to accept cash, debit or credit card for payment and/or deposit of the event. If the convener has established credit with the hotel, our accounting office will bill at the completion of the event.*

## PRICING

*Current pricing is guaranteed for all functions held within 90 days of booking with a signed contract. The Catering department will be pleased to provide written quotations for future dates.*

## CANCELLATION POLICY

*All cancellations must be submitted in writing to the Catering Department. Should a cancellation occur less than 30 days before the event, 25% of the total cost for the event will be billed. If we are unable to resell the space, a cancellation fee of 50% of the total revenue lost will apply. If a cancellation is received prior to 30 days of the event, there will be no charge.*

