



## EXECUTIVE MEETING PLANNER PACKAGE



The BEST WESTERN PLUS Chateau Granville Hotel & Suites & Conference Centre's beautifully appointed meeting rooms are available for all your conference, group, or social event needs in downtown Vancouver. All meeting rooms are on the second floor of the hotel with easy access from the lobby or parking area. We offer state of the art audio and visual equipment, selective overhead lighting and natural daylight in every room. There is the capability to block out the daylight for video/power-point presentations, and Wireless Internet is accessible from all meeting rooms.

### Meeting Planner Package includes:

- ◆ Complimentary Room Rental
- ◆ Complimentary Internet Access
- ◆ Discounted Parking
- ◆ Notepads & Pens, Ice Water and Mints
- ◆ 2000 Best Western Rewards Points

Package is for a minimum of 20 people and a minimum of 10 guestrooms. If the minimum guestrooms are not met, half day meeting room rental will apply. Price does not include taxes and gratuities. Meeting room must be size appropriate to the number of attendees.  
(Hotel's discretion)



### MEETING ROOMS CAPACITY

Room	Square footage	Boardroom	Theatre	Classroom	U-Shaped	Hollow Square	Banquet
Oak Room	409 sq. ft	20 pax	21 pax	16 pax	-----	-----	20 pax
Granville Room	2476 sq. ft	40 pax	191 pax	100 pax	50 pax	60 pax	190 pax
Burrard Room	975 sq. ft	20 pax	60 pax	32 pax	30 pax	36 pax	50 pax
Georgia Room	406 sq. ft	16 pax	20 pax	20 pax	18 pax	20 pax	20 pax
Granville & Burrard Room	3451 sq. ft	-----	-----	-----	-----	-----	220 pax

For more information, please contact the Catering Department at:  
604 633 2062 or email [catering@chateaugranville.com](mailto:catering@chateaugranville.com)

## CASUAL

(\$55/PERSON)

### BEGIN

Fruit juice  
Baskets freshly baked pastries  
Butter & BC preserves  
Seasonal fresh fruit & berries  
Freshly brewed organic coffee  
Traditional, herbal & green teas

### PAUSE

Banana bread  
Blueberry lemon loaf  
Freshly brewed organic coffee  
Traditional, herbal & green teas

### ENERGIZE

Daily soup  
Mixed local lettuces, apple cider vinaigrette  
Cold cuts with capicola and genoa salami on fresh baked baguettes  
Chipotle grilled chicken with spinach and provolone  
Albacore tuna salad on brioche  
Grilled vegetables with pesto & citrus aioli on ciabatta  
Assorted mini cupcakes and dessert squares  
Freshly brewed organic coffee  
Traditional, herbal & green teas

### REFRESH

Fresh baked gourmet cookies  
Fiji natural spring water/ sodas



## COMFORT

(\$65/PERSON)

### BEGIN

Fruit juice  
Croissants with butter and & BC preserves  
Farm fresh scrambled eggs  
Crispy double-smoked bacon  
Country style hash brown potatoes  
Seasonal fresh fruit & berries  
Freshly brewed organic coffee  
Traditional, herbal & green teas

### PAUSE

Assorted mini muffins—apple oatmeal  
Blueberry, raspberry yogurt  
Freshly brewed organic coffee  
Traditional, herbal & green teas

### ENERGIZE

Caesar salad with garlic croutons  
Veggie crudité with house-made dips  
Chicken thigh fricassee with herb dumplings  
Truffled macaroni & cheese with panko crust  
Sautéed green beans with poached radish and garlic soffrito  
Mashed Yukon gold potatoes  
Nanaimo bars, chocolate truffle, brownies, carrot cake  
Freshly brewed organic coffee  
Traditional, herbal & green teas

### REFRESH

Assorted Kettle chips  
Pacific spirit trail mix  
Fiji natural spring waters

## CLASSIC

(\$75/PERSON)

### BEGIN

Fruit juice  
Baskets mini muffins & house-made scones with butter & BC preserves  
Seasonal fresh fruit & berries  
Farm fresh scrambled eggs  
Crispy double-smoked bacon  
English style sausages  
Country style hash brown potatoes  
Freshly brewed organic coffee  
Traditional, herbal & Green teas

### PAUSE

Assorted natural low fat yogurts  
House-made granola  
Whole fruit  
Freshly brewed organic coffee  
Traditional, herbal & green teas

### ENERGIZE

Baby kale with pickled beets, dried cranberry, sunflower seeds & mango vinaigrette  
Traditional Greek salad  
Pan seared halibut with toasted pistachio relish & dried BC cherries  
Roast AAA beef striploin with red wine jus  
Vegetarian lasagna in heirloom tomato ragout  
Roasted root vegetables  
Herbed nugget potatoes  
Potted cheesecake with blueberry preserves  
Freshly brewed organic coffee  
Traditional, herbal & green teas

### REFRESH

Mixed whole fruits  
Floating herb lemonade  
All natural energy bars



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