

EAT WELL

2016 CATERING MENUS

THE WESTIN
GRAND
VANCOUVER

THE WESTIN GRAND, VANCOUVER
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SALES@WESTINGRANDVANCOUVER.COM
WESTINGRANDVANCOUVER.COM



BREAKFAST BUFFETS COLD

All Breakfast Buffets are served with freshly brewed Starbucks™ coffee, decaffeinated coffee, and a selection of Tazo™ teas.

WESTIN CONTINENTAL

25 per person

A selection of fresh fruit juices (GF)
Bakery basket to include croissants, Danish, and assorted muffins
Butter, fruit preserves, and local honey
Assorted boxed cereals
Sliced seasonal fresh fruit (GF)

DELUXE WESTIN CONTINENTAL

27 per person

A selection of fresh fruit juices (GF)
Tropical smoothies (GF)
Bakery basket to include croissants, Danish, and assorted muffins
Butter, fruit preserves, and local honey
Assorted boxed cereals
Sliced seasonal fresh fruit (GF)
Assorted low-fat and regular yogurts (GF)
Homemade chia seed parfait with yogurt and berries

HEALTHY START

30 per person

A selection of fresh fruit juices (GF)
Tropical smoothies (GF)
Assorted gluten free and bran muffins
Butter, fruit preserves, and local honey
Assorted low-fat and regular yogurts (GF)
Homemade chia seed parfait with yogurt and berries
Scrambled egg whites with tomato and kale (GF)
Turkey sausage
Sliced seasonal fresh fruit (GF)
Omega 3 bars

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*A labour fee of \$120.00 will apply to meal functions under 20 people.
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BREAKFAST BUFFETS

HOT

All Breakfast Buffets are served with freshly brewed Starbucks™ coffee, decaffeinated coffee, and a selection of Tazo™ teas.

FLOURISH BREAKFAST BUFFET

33 per person

A selection of fresh fruit juices (GF)
Tropical smoothies (GF)
Bakery basket to include croissants, Danish, and assorted muffins
Butter, fruit preserves, and local honey
Sliced seasonal fresh fruit (GF)
Assorted low-fat and regular yogurts (GF)
Scrambled free-range eggs (GF)
Crispy smoked bacon and pork sausages
Crispy new potato hash (GF)

THE WESTIN
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NEW BEGINNINGS BENEDICT BREAKFAST

35 per person

A selection of fresh fruit juices (GF)
Tropical smoothies (GF)
Bakery basket to include croissants, Danish, and assorted muffins
Butter, fruit preserves, and local honey
Sliced seasonal fresh fruit (GF)
Assorted low-fat and regular yogurts (GF)
Omega 3 bars
Smoked bacon and pork sausages
Crispy new potato hash (GF)

Select two of the following Benedicts:

- Traditional, Canadian back bacon with lemon hollandaise
- Smoked salmon, pickled red onion and capers with lemon hollandaise
- Florentine, spinach and sautéed onion with lemon hollandaise
- Blackstone, crisp bacon and tomato with lemon hollandaise

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BREAKFAST BUFFETS HOT

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INDULGE BUFFET

35 per person

A selection of fresh fruit juices (GF)
Tropical smoothies (GF)
Bakery basket to include croissants, Danish, and assorted muffins
Butter, fruit preserves, and local honey
Sliced seasonal fresh fruit (GF)
Assorted low-fat and regular yogurts (GF)
Chorizo sausage, mozzarella and scrambled free-range egg wrap
Scrambled free-range eggs with cheddar cheese (GF)
Smoked bacon and pork sausages
Crispy new potato hash (GF)

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BREAKFAST ENHANCEMENTS

COLD ITEMS

Boxed cereal with 2%, skim and soy milk	6 each
Homemade chia seed parfait with yogurt and berries	6 each
Assorted low-fat and regular yogurts (GF)	5 each
Homemade superfood protein bars	48 per dozen
Sliced seasonal fresh fruit (GF)	6 per person
Assorted fruit skewers with a honey yogurt dip (GF)	7 each
Whole fresh fruit (GF)	3 each
Assorted mini bagels and cream cheese	6 per person
Bakery basket to include croissants, Danish, and muffins	35 per dozen
Banana and lemon blueberry bread	35 per dozen
Omega 3 bars	48 per dozen
Super green smoothie: kale, mango, celery, orange juice, mint, parsley (GF)	4 per person
Stress reducer: assorted dried fruits and nuts (GF)	8 per person

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HOT ITEMS

Herb pork sausages	8 per person
Crispy smoked bacon (GF)	8 per person
Organic scrambled eggs or egg whites (GF)	9 per person
Steel cut oat brulee with apple, raisins and cinnamon	6 per person
Crispy new potato hash (GF)	6 per person
Blueberry and banana pancakes with maple syrup	8 per person
Buttermilk waffles with whipped cream and strawberries	8 per person
Brioche French toast, field berry compote	10 per person



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BREAKS AM/PM

Whole fresh fruit (GF)	3 each
Assorted fruit skewers (GF)	7 each
Longevity boost: brewed green tea with honey and soy milk (GF)	6 each
Assorted low-fat and regular yogurts (GF)	5 each
Homemade chia seed parfait with yogurt and berries	7 per person
Bakery basket to include croissants, Danish, and muffins	35 per dozen
Gluten free bakery basket: includes muffins, scones, chocolate banana bread and cookies (GF)	5 per person
Banana and lemon blueberry bread	35 per dozen
Mini assorted bagels and cream cheese	6 per person
Smoked salmon and cream cheese pinwheels	35 per dozen
Omega 3 bars	48 per dozen
Chia seed power bar, dried blueberries and almonds	44 per dozen
Individually packaged assorted nuts (GF)	4 each
Home-roasted assorted nuts (GF)	4 per person
Popcorn, individual bags (GF)	3 per bag
Kettle cooked potato chips (GF)	3 each
Gummy worms	3 per person
A selection of homemade cookies	35 per dozen
Nanaimo bars	35 per dozen
Chef's sweet table	7 per person

BEVERAGES

Freshly brewed Starbucks™ regular and decaffeinated coffee	5.50 per person
A selection of Tazo™ teas	5.50 per person
Unsweetened ice tea	18 per pitcher
Lemonade	18 per pitcher
A selection of bottled fruit juices	5 each
Tropical smoothies	26 pitcher
Assorted soft drinks	5 each
Bottled mineral water	5 each
Sparkling bottled water	5 each
Regular and sugar-free Red Bull	5 per person

ENHANCEMENTS

STRESS REDUCER: Assorted dried fruits and nuts (GF)	8 per person
REJUVENATE: 70% dark chocolate chips and walnuts (GF)	10 per person

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BREAKS PACKAGES

All Breaks Packages include freshly brewed Starbucks™ coffee, decaffeinated coffee, and a selection of Tazo™ teas.

CHOCOLATE OBSESSION

17 per person

Assorted soft drinks, bottled juices and mineral water
Chocolate chip and double chocolate cookies
Kit Kat, Smarties, Aero bar, Coffee crisp, shaved dark chocolate
Chocolate dipped pretzels

UPLIFT BREAK (Superfoods RX)

18 per person

Orange mango cranberry smoothies (GF)
Smoked salmon and avocado pin wheel
Red and green apple wedges with yogurt dip (GF)
Homemade honey roasted nuts (GF)

RECHARGE BREAK (Superfoods RX)

18 per person

Baked pita chips, black bean and red pepper hummus, cucumber dill tzatziki
Grape tomato, mozzarella bocconcini with olives (GF)
Dried apples, apricots, raisins and cashews (GF)
Warm almonds, peanuts, walnuts and cashews (GF)

POWER UP BREAK

20 per person

Chef's choice of cold pressed juice from the Juicery (GF)
Assorted local omega 3 cookies
House-made roasted nuts
Fresh fruit salad (GF)

CHILDREN'S WISH SUPERFOODS BREAK

18 per person

Dried apples, apricots, prunes and raisins (GF)
Warm almonds, walnuts and cashews (GF)
Pomegranate orangeade (GF)

BREAK ENHANCEMENTS

Golden beet in a red beet cup with a goat cheese mousse	44 per dozen
Cherry tomato and bocconcini kabob, balsamic reduction and basil chiffonade (GF)	44 per dozen
Tomato and Kalamata olive bruschetta	44 per dozen

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LUNCH BUFFETS HOT & COLD SANDWICHES

All Lunch Buffets are served with freshly brewed Starbucks™ coffee, decaffeinated coffee, and a selection of Tazo™ teas.

WESTIN DELI SHOPPE DIY

38 per person

Soup of the day

Hand-selected young greens, dried apricots, toasted almonds, house vinaigrette (GF)

Classic Caesar salad with romaine hearts and shaved asiago

Select three sandwiches:

- Black forest ham, turkey, hot capicola and mozzarella cheese
- Smoked turkey and Swiss cheese with cranberry aioli
- Roasted chicken breast, smoked bacon and brie cheese
- Tuna salad sandwich with capers and dill pickles
- Roasted vegetables with hummus, pea greens and goat cheese wrapped in a spinach tortilla
- Smoked salmon and cream cheese bagelwich with dill and pickled red onions
- Chicken Caesar wrap
- Pulled southwest style BBQ chicken, cheddar cheese, avocado and charred tomato rice wrap
- Slow cooked beef short rib wrap with chipotle mayo, dirty rice, cheddar cheese and pico de gallo

Chef's sweet table

Sliced seasonal fresh fruit (GF)

OPEN FACED SANDWICH BAR

42 per person

Soup of the day

German potato salad with candied maple bacon and caramelized onions

Fatoush salad: tomato, cucumber, crumbled pita chips, lemon mint vinaigrette

Shrimp salad sandwich on house baked multigrain croissant

Shaved beef on garlic filoncini with horse radish aioli and baby dill pickles

Grilled chicken with bacon jam and avocado mousse on olive filoncini

Roasted ratatouille with crumbled goat cheese on crostini

Chef's sweet table

Seasonal fresh fruit skewers (GF)

HOT SANDWICH GRIDDLE BUFFET

40 per person

Soup of the day

German potato salad with candied maple bacon and caramelized onions

Hand-selected young greens, dried apricots, toasted almonds, house vinaigrette (GF)

Philly cheese steak, shaved beef, sautéed onions and peppers, mozzarella and cheddar cheese

Monte Cristo: house-roasted turkey breast, smoked mozzarella cheese, English mustard

Paradise valley pork belly, pickled Asian vegetables in banh mi

Grilled eggplant Parmesan on French baguette

Chef's sweet table

Seasonal fresh fruit (GF)

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LUNCH BUFFETS HOT

All Lunch Buffets are served with freshly brewed Starbucks™ coffee, decaffeinated coffee, and a selection of Tazo™ teas.

MANGIA PASTA

40 per person

Italian wedding soup
Classic Caesar salad with romaine hearts and shaved asiago cheese
Roasted garlic baguette
Spinach and cheese cappelletti, basil tomato sauce
Five layer lasagna Italian sausage and ground brisket
Pollo penne alfredo
Sliced seasonal fresh fruit (GF)
Chef's sweet table

MUY BUENO

37 per person

Additional 15 per person for groups of 19 or under

Black bean soup with chipotle peppers and smoked bacon
Jicama salad with roasted corn, sweet bell peppers, cherry tomatoes, cilantro lime vinaigrette
Hand selected sweet greens, black beans, red peppers in a roasted tomato vinaigrette
Chicken burrito with pickled jalapeños, corn and black beans
Carnita taco, pulled pork, onions, garlic, chipotle peppers, pickled vegetables
Roasted vegetable enchilada smothered in a diablo sauce
Black beans slow cooked with chipotle peppers
Spanish rice, bell peppers, red onions, tomatoes and garlic
Guacamole, pico de gallo, sour cream
Sliced seasonal fresh fruit salad
Homemade Mexican crullers, orange infused chocolate sauce

NOTE: All tacos made with flour tortillas, gluten free available upon request

MEDITERRANEAN BUFFET

45 per person

Additional 15 per person for groups of 19 or under

Spinach and lentil soup (GF)
Fatoush salad: tomatoes, cucumbers, crumbled pita chips, lemon mint vinaigrette
Tabouleh, bulgur wheat, tomatoes, roasted garlic, parsley, mint, olive oil
Greek salad, red onion, bell peppers, feta cheese, kalamata olives, tomato, oregano (GF)
Slow cooked beef short rib with eggplant, smothered in a béchamel sauce
Fraser Valley chicken braised with kalamata olives, capers, garlic and plum tomatoes
Farro risotto with tomato, red pepper and dried apricots
Steamed seasonal vegetables tossed in a basil pesto (GF)
Hummus, olives, yogurt cucumber dip (GF)
Sliced seasonal fresh fruit (GF)
Chef's sweet table

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LUNCH BUFFETS HOT

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FITNESS

42 per person

Baby kale salad, cherry tomatoes, quinoa, chia seed crusted avocado, raspberry vinaigrette
Hand-selected young greens, dried apricots, toasted almonds, house vinaigrette (GF)
Roasted beet salad with pickled onions and goat cheese in an orange vinaigrette
Albacore tuna poke with a turmeric vinaigrette and corn tortillas
Lemon and herb marinated chicken breast, slow roasted
Poached Wild BC sockeye salmon with tomato and olive relish
Farro risotto with butternut squash, diced tomato, dried apricot and fresh herbs
Steamed seasonal vegetables tossed in a basil pesto
Sliced seasonal fresh fruit
Omega 3 bars

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DINNER BUFFETS

All Dinner Buffets are served with assorted rolls, freshly brewed Starbucks™ coffee, decaffeinated coffee, and a selection of Tazo™ teas.

ASIAN STATION

65 per person

Additional 15 per person for groups of 19 or under

Assorted rolls
Roasted butternut squash and red curry bisque (GF)
Daikon and carrot coleslaw with green onions in a rice wine vinaigrette (GF)
Thai beef noodle salad, scallions, cilantro, bell peppers, sweet chili vinaigrette (GF)
Salad roll platter, shrimp, duck and pork rolls with sweet chilli dipping sauce (GF)
Roasted pork loin rubbed with Asian five spice, glazed with soy molasses
Herb marinated chicken with Chinese sausage and ginger
Traditional yellow Thai curry with fried rockfish
Green onions and black sesame rice (GF)
Chop Suey-style vegetable stir-fry (GF)
Sliced seasonal fresh fruit (GF)
Chef's sweet table

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THE GRAND TABLE

69 per person

Additional 15 per person for groups of 19 or under

Assorted rolls
Soup of the day
Classic Caesar salad with focaccia croutons
Fatoush salad: lettuce, cucumbers, mint, tomatoes, sumac, toasted crumbled pita chips lemon and olive oil vinaigrette
Wild rice salad, black mission figs, scallions, tomatoes, bell peppers, maple vinaigrette (GF)
Herb roasted potatoes with crumbled goat cheese and asparagus (GF)
Fresh local seasonal vegetables tossed in basil pesto (GF)
Roasted beef strip loin, tomato and mushroom ragout (GF)
Mediterranean braised chicken, caper berries, kalamata olives, red peppers, red onions (GF)
Wild sockeye salmon with maple bacon relish and a creamy dill reduction (GF)
Sliced seasonal fresh fruit (GF)
Chef's sweet table

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DINNER BUFFETS

All Dinner Buffets are served with assorted rolls, freshly brewed Starbucks™ coffee, decaffeinated coffee, and a selection of Tazo™ teas.

PACIFIC NORTHWEST SEAFOOD BUFFET 73 per person

Additional 15 per person for groups of 19 or under

Assorted rolls

Salt Spring Island mussels and clam bouillabaisse with andouille sausage

Seafood platter; shrimp ceviche, smoked trout, candied salmon, smoked salmon

Pasta salad, bell peppers, cherry tomatoes, green onions, bocconcini and basil pesto

Hand-selected young greens, dried apricots, toasted almonds, house vinaigrette (GF)

Wild sockeye salmon with maple bacon relish and a creamy dill reduction (GF)

Miso glazed pacific cod with crispy sea asparagus

Forest mushroom and squash risotto (GF)

Fresh local seasonal vegetables tossed in basil pesto (GF)

Sliced seasonal fresh fruit (GF)

Chef's sweet table

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DINNER ENHANCEMENTS

12 per person

Add to any Dinner Buffet:

Crispy tuna and avocado roll with a sweet soy drizzle

Tarragon-poached prawn with vodka cocktail sauce (GF)

Truffled mac & cheese bites: Grana padano and cheddar cheese, herb crust, tomato chutney

Homemade potato and green pea mini samosas with chili purée



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CANAPES COLD/HOT

Minimum two dozen orders of each

COLD

44 per dozen per item

- Boursin cheese wrapped with smoked salmon (GF)
- Tarragon-poached prawn with vodka cocktail sauce (GF)
- Tomato and kalamata olive bruschetta
- Golden beet in a red beet cup with a goat cheese mousse
- Cherry tomato and bocconcini kabob, balsamic reduction and basil chiffonade (GF)
- Albacore tuna poke in a sesame cone
- Shrimp ceviche in a tomato cup with avocado mousse (GF)
- Cherry tomato filled with fresh seasonal vegetables and buttermilk ranch (GF)
- Salad bouquet: greens, chives, cucumbers in a tomato dressing (GF)
- Smoked salmon and cream cheese roll with sweet soy drizzle
- Avocado and asparagus roll with nori aioli

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HOT

44 per dozen per item

- Homemade potato and green pea mini samosas with chili purée
- Hand rolled won ton; braised short rib, pickled vegetables, sweet chili sauce
- Garlic and chili-rubbed steak bite, sriracha chili sauce drizzle (GF)
- Chicken satay with a spicy peanut sauce
- Brie and caramelized apple turnovers
- Sous-vide pork belly with pickled vegetable and a root beer reduction
- Mozzarella arancini with basil and tomato marinara
- Hand rolled shrimp and rockfish dumpling
- Goat cheese stuffed dates wrapped with smoked bacon
- Mac & cheese bites; cheddar, parmesan, gruyere cheese, basil and tomato marinara
- Pulled pork sliders, spiced carrot slaw, mozzarella cheese, Jack Daniels spiked BBQ sauce
- Quinoa sliders, brie cheese, sliced tomato, mini brioche bun
- Crispy tuna and avocado roll with a sweet soy drizzle

SWEET

40 per dozen per item

- Chef's sweet table
- Crème brûlée spoons (GF)
- Chocolate truffles
- Mango mousse tarts
- Selection of macaroons

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PLATED DINNER

PLATED DINNER

67 per person

All Plated Dinners are served with assorted rolls, freshly brewed Starbucks™ coffee, decaffeinated coffee, and a selection of Tazo™ teas.

PLEASE CHOOSE ONE MENU ITEM FROM EACH SECTION:

STARTER

Traditional Greek salad with feta cheese mousse, balsamic marinated tomatoes, cucumbers and red peppers (GF)

Romaine hearts salad with focaccia ring and shaved parmesan

Red and gold beet pave with a goat cheese dressing

Vanilla and basil-scented lobster bisque with tarragon oil

Canadian bison carpaccio with arugula pesto, shaved asiago cheese and a red currant drizzle (GF)

MAIN

Roasted chicken breast with parmesan gnocchi, olive oil glazed asparagus and butter braised carrots

Pan roasted rack of lamb, roasted garlic whipped garbanzo beans, heirloom tomato and dried fruit chutney (GF)

Wild sockeye salmon with maple bacon jam, lemon pomme puree

Pan-seared wild salmon fillet, carrot and green pea risotto, olive oil glazed asparagus and butter braised carrots, crispy shallot rings

Slow cooked veal shank, saffron risotto cake, butter braised fennel and asparagus, charred tomato jus, citrus gremolata

Baked eggplant and ricotta cannelloni, tomato sauce, parmesan and mozzarella cheese (GF)

Homemade butternut squash and goat cheese ravioli with wilted arugula, pine nuts and lemon hollandaise

DESSERT

Homemade tiramisu with spiced biscotti

Vanilla cheesecake with blueberry compote

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BANQUET BAR LIST

HOST BAR

All beverages consumed are paid for by the host. A bartender is complimentary if beverage consumption exceeds \$350.00 revenue per bar. Otherwise, a bartender labour charge of \$120.00 per bar will apply. All host bar prices will be subject to 18% service charge and applicable taxes.

CASH BAR

All guests are responsible for paying for their own beverages. A bartender is complimentary if beverage consumption exceeds \$350.00 revenue per bar. Otherwise, a bartender labour charge of \$120.00 per bar will apply. Cash bar prices include applicable Federal and Provincial taxes.

BANQUET BEVERAGE LIST

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ALCOHOLIC BEVERAGES	HOST BAR	CASH BAR
Premium brands	8	9
Deluxe brands	10	11
Domestic beer	8	9
Imported beer	9	10
House wine	8	9
NON-ALCOHOLIC BEVERAGES	HOST BAR	CASH BAR
Soft drinks	5	6
Fruit juices	5	6
Mineral water	5	6
Sparkling water	5	6
PUNCH		
Non-alcoholic fruit punch	80 / gallon	
Alcoholic fruit punch	120 / gallon	
Champagne punch	130 / gallon	

BANQUET WINE LIST

Please contact your catering manager for our current wine list.



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AUDIO VISUAL

CLICKSHARE WIRELESS DATA PROJECTION PACKAGE

Includes Da-Lite 137" (10') screen	
Epson Powerlite 4750w 1080p HD projector	
Wall mounted Soundtube SM500i speakers	
Barco wireless Clickshare system, dongle	
Power bar	400

EVENT SUPPORT EQUIPMENT

Laser pointer / slide advancer	25
Wireless mouse	60

COMPUTERS

Laptop computer windows 8	225
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AUDIO COMPONENTS

MIXERS/PROCESSING

4-Channel mixer	50
12-Channel mixer	105
Audio polycom conference phone	75
Audio polycom conference phone with mics	120

FLIPCHARTS & WHITEBOARDS

Flipchart	30
Flipchart with adhesive paper	40
Whiteboard	30
Easel	10
Extension cord	10
Power bar	10

AMPLIFIERS/SPEAKERS

Audio powered speaker	80
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MICROPHONES

Podium mic with gooseneck	60
Wired audio floor mic	40
Wireless microphone - lavalier	155
Wireless microphone - handheld	155

PSAV LABOUR FEE

70 per hour
80 per hour for evenings and weekends

MUSIC / WALL MOUNTED SPEAKERS PACKAGE

(includes mixer)	150
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INTERNET PRICING PER DAY

Wired Internet	125 per connection
Wireless Internet	125 flat fee

THE WESTIN
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CATERING POLICIES AND INFORMATION



1. FOOD AND BEVERAGE

The Westin Grand must supply all food and beverage served in the hotel.

The menus in our package are suggestions. We would be pleased to customize menus to suit your taste and occasion. Special dietary needs will be met; however, advance notice is required.

In accordance with BC liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the hotel through the BC liquor distribution branch. Beverage service is not permitted after 1:00am (12:00am on Sundays and holidays).

To ensure that every detail of your event is handled in an efficient and professional manner, the hotel requires confirmation of your requirements and menu selection two (2) weeks prior to the function(s).

2. EVENT GUARANTEES

The hotel requires an estimated guest count ten (10) days prior to your event. It is the sole responsibility of the client to advise the final guarantee to the catering manager forty-eight (48) hours or two (2) business days prior to the function.

The hotel will prepare and set five percent (5%) above the guaranteed number. In the event that the hotel has received no guarantee, the number will be based on the expected number of people listed on the banquet event order or the actual number attending, whichever is greater. Should estimated number of guests change from the

original expectation, the hotel reserves the right to change the function room assigned based on revised attendance and/or set-up.

3. TAXES AND SERVICE CHARGES

All food and beverage is subject to an 18% service charge plus applicable Federal and Provincial taxes.

4. PAYMENT

In order to confirm function space on a definite basis, a signed contract with requested deposit must be returned to the catering department on or before the specified contract due date. Space will not be confirmed without a guarantee of payment. Payments must be made in advance of the function unless credit has been granted by the hotel. The balance is due and payable within thirty (30) days of the event.

5. CANCELLATION

As per contract.

6. FUNCTION ROOMS

The hotel will assign function rooms in accordance with the guaranteed number of guests. The hotel reserves the right to assign an alternate function room best suited for the group's size and usage at the hotel's discretion, without notification.

Personal effects must be removed from the function room at the end of each function unless reserved on a twenty-four (24) hour basis. Security of any item left unattended is the responsibility of the organizer. Security can be arranged at the rate of \$50.00 per hour with a minimum of four (4) hours.

7. SHIPPING

The Westin Grand is pleased to receive and assist in handling of boxes and packages. Due to limited storage on property, we are unable to accept shipments any earlier than two (2) working days prior to your event. Please coordinate the pickup of items immediately following your event, as the hotel is not responsible for damage to or loss of any articles left on the premises during or following an event.

All deliveries must be clearly labeled. Please include the name of the group, on-site contact and hotel contact, number of boxes, and date of event. Deliveries must be made to the receiving/loading area of the hotel between 8:00am and 4:30pm, Monday through Friday. The hotel is not responsible for any customs brokerage charges, nor receives or signs for any C.O.D. shipments.

INBOUND PACKAGE HANDLING FEES

0-5 pounds 5.00 each
6-20 pounds 10.00 each
21-50 pounds 15.00 each
Over 50 pounds 25.00 each
Crate 50.00
Pallet 75.00

OUTBOUND PACKAGE HANDLING FEES:

A 5.00 per box handling fee applies to all outbound packages when guest uses own personal account and/or sending through hotel's account.