

THE WESTIN
GRAND
VANCOUVER

Eat Well

2017 Catering Menu

THE WESTIN GRAND VANCOUVER

433 Robson Street
Vancouver, BC V6B 6L9
Canada

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Cold Breakfast Buffets

Westin Continental

\$26 per person

A selection of fresh fruit juices 

Bakery basket to include croissants, Danish, and assorted muffins

Butter, fruit preserves, and local honey

Assorted boxed cereals

Sliced seasonal fresh fruit 

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

Deluxe Westin Continental

\$28 per person

A selection of fresh fruit juices 

Tropical smoothies 

Bakery basket to include croissants, Danish, and assorted muffins

Butter, fruit preserves, and local honey

Assorted boxed cereals

Assorted low-fat and regular yogurts 

Homemade granola

Sliced seasonal fresh fruit 

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas




A labour fee of \$120.00 will apply to meal functions under 20 people.
Prices may change without notice due to current market conditions prior to signing an agreement.
Prices are subject to 18% service charge plus applicable Federal and Provincial taxes.

Hot Breakfast Buffets


Revitalizing Breakfast Buffet


\$33 per person


Tropical smoothies 

Bakery basket to include croissants, Danish, and assorted muffins

Butter, fruit preserves, and local honey


Sliced seasonal fresh fruit 

Assorted low-fat and regular yogurts 

Scrambled free-range eggs 

Crispy smoked bacon and pork breakfast sausage


Crispy new potato hash 


A selection of fresh fruit juices 

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

Healthy Start


\$34 per person

A selection of fresh fruit juices 

Tropical smoothies 

Bran muffins

Butter, fruit preserves, and local honey

Assorted low-fat and regular yogurts 


Homemade chia seed parfait with yogurt and berries

Oatmeal

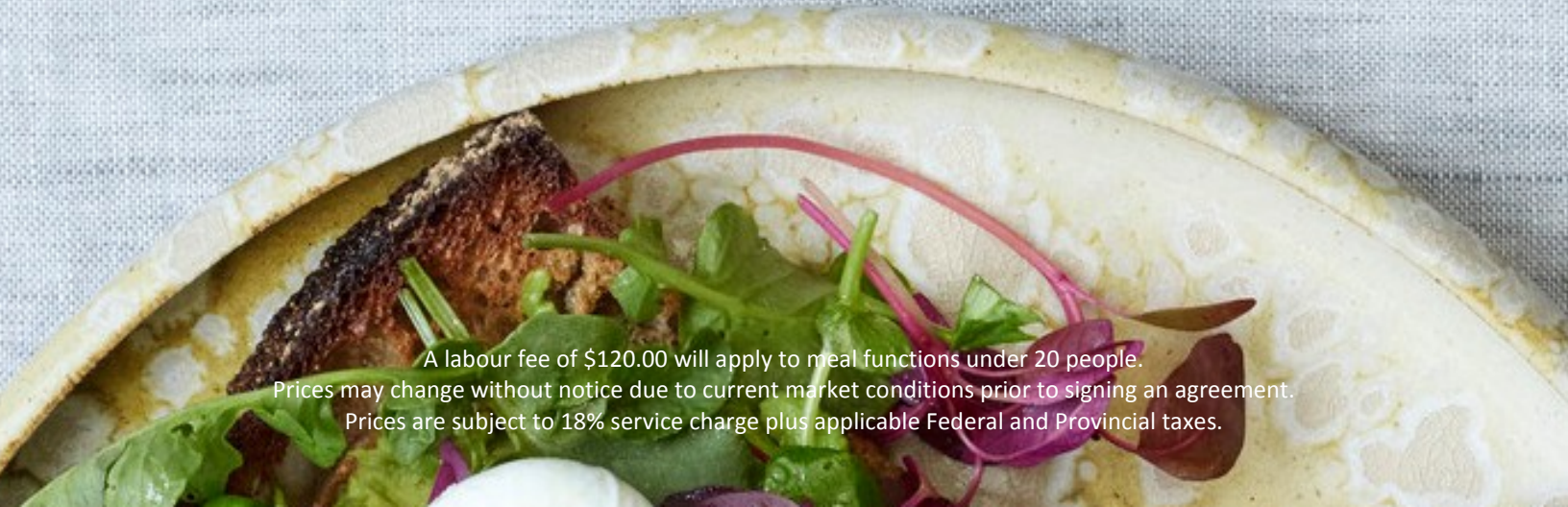
Scrambled egg whites

Turkey Sausage, Roasted Yam with tomato & kale

Omega 3 Bars

Sliced seasonal fresh fruit 

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas








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Hot Breakfast Buffets






Indulge Buffet

\$35 per person

A selection of fresh fruit juices 
Tropical smoothies 
Bakery basket to include croissants, Danish, and assorted muffins
Butter, fruit preserves, and local honey
Assorted low-fat and regular yogurts 
Chorizo sausage, mozzarella and scrambled free-range egg wrap
Scrambled free-range eggs with cheddar and mozzarella cheese
Crispy smoked bacon and pork breakfast sausage
Crispy new potato hash 
Sliced seasonal fresh fruit 
Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

New Beginnings Benedict Breakfast

\$36 per person

Tropical smoothies 
Bakery basket to include croissants, Danish, and assorted muffins
Butter, fruit preserves, and local honey
Sliced seasonal fresh fruit 
Assorted low-fat and regular yogurts 
Omega 3 Bars
Crispy smoked bacon and pork breakfast sausage
Crispy new potato hash 
A selection of fresh fruit juices 
Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

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 Enhancements

Cold Items








Boxed cereal with 2%, skim and soy milk	6 each
Homemade chia seed parfait with yogurt and berries	7 each
Assorted low-fat and regular yogurts 	5 each
Homemade superfood protein bars	48 per dozen
Sliced seasonal fresh fruit 	6 per person
Assorted fruit skewers with a honey yogurt dip 	7 each
Whole fresh fruit 	3 each
Assorted 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 	6 per person
Assorted dried fruits and nuts 	5 per person

Hot Items

Pork breakfast sausages	8 per person
Crispy smoked bacon 	8 per person
Scrambled free-range eggs 	9 per person
Steel cut oat brulée with apple, raisins and cinnamon	6 per person
Crispy new potato hash 	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 	3 each
Assorted fruit skewers 	7 each
Longevity boost: brewed green tea with honey and soy milk 	6 each
Assorted low-fat and regular yogurts 	5 each
Homemade chia seed parfait with yogurt and berries	7 each
Bakery basket to include croissants, danish, and muffins	35 per dozen
Gluten free bakery basket: includes muffins, scones, chocolate banana bread and cookies 	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
Assorted roasted nuts 	4 per person
Popcorn, individual bags 	3 per bag
Kettle cooked potato chips 	3 each
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	6 per person
A selection of Tazo™ teas	5.50 per person
Unsweetened ice tea	18 per pitcher
A selection of 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 Steel	5 per person

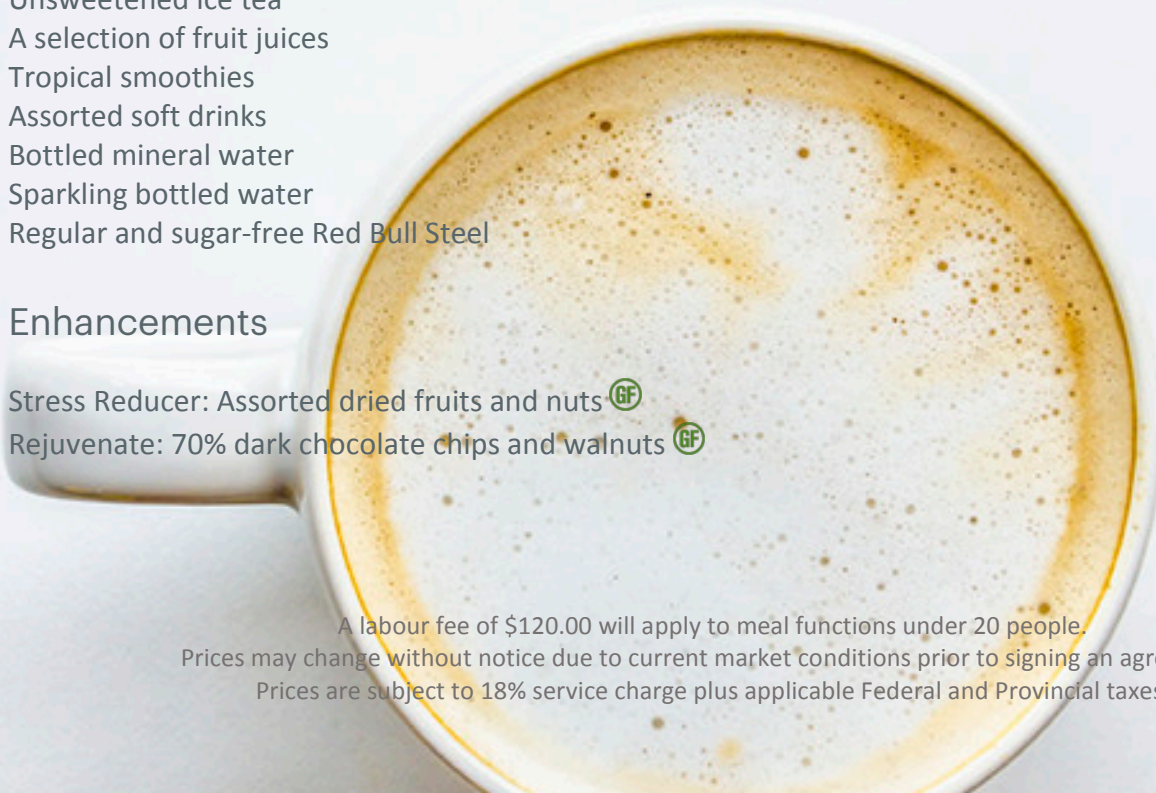
Enhancements

Stress Reducer: Assorted dried fruits and nuts 	8 per person
Rejuvenate: 70% dark chocolate chips and walnuts 	10 per person

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Break Packages




Chocolate Obsession

\$17 per person

Assorted soft drinks, bottled juices and mineral water
Chocolate chip and double chocolate cookies
Shaved dark chocolate, chocolate dipped strawberries
Assorted macaroons
Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas




Uplift Break (Superfoods RX)

\$18 per person

Orange mango cranberry smoothies 
Smoked salmon and avocado pin wheel
Red and green apple wedges with yogurt dip 
Homemade honey roasted nuts 
Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

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 
Dried apples, apricots, raisins and raisins 
Warm almonds, peanuts, walnuts and cashews 
Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas



Children's Wish Superfoods Break

\$18 per person


Dried apples, apricots, prunes and raisins 
Warm almonds, walnuts and cashews 
Pomegranate orangeade 
Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

Power Up Break

\$20 per person

Chef's choice of cold pressed juice from the Juicery 
Assorted local omega 3 cookies
House-made roasted nuts
Fresh fruit salad 
Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

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 	\$44 per dozen
Tomato and Kalamata olive bruschetta	\$44 per dozen

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Lunch Buffets


Hot & Cold Sandwiches


Westin Deli Shoppe

\$39 per person

Soup of the day

Chef's sweet table

Sliced seasonal fresh fruit 

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

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

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

Open Faced Sandwich Bar

\$43 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 

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas



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Lunch Buffets


Hot & Cold Sandwiches

Hot Sandwich Griddle Buffet

\$41 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 

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

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

Pulled pork, pickled Asian vegetables in banh mi

Grilled eggplant Parmesan on French baguette

Chef's sweet table

Seasonal fresh fruit 

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas



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Hot Lunch Buffets

Mangia Pasta

\$41 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 

Chef's sweet table

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

Muy Buendo

\$43 per person

Additional \$15 per person for groups of 19 and 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

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

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

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Hot Lunch Buffets

Mediterranean Buffet

\$45 per person

Additional \$15 per person for groups of 19 and 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

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

Fitness

\$44 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 honey, olive oil glaze

Sliced seasonal fresh fruit

Omega 3 bars

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas



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Dinner Buffets


Asian Station


\$66 per person


Additional \$15 per person for groups of 19 and under

Assorted rolls

Roasted butternut squash and red curry bisque 

Daikon and carrot coleslaw with green onions in a rice wine vinaigrette 


Thai beef noodle salad, scallions, cilantro, bell peppers, sweet chili vinaigrette 


Salad roll platter, shrimp, duck and pork rolls with sweet chilli dipping sauce 


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 

Chop Suey-style vegetable stir-fry 

Sliced seasonal fresh fruit 

Chef's sweet table

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

The Grand Table


\$70 per person


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 


Herb roasted potatoes with crumbled goat cheese and asparagus 

Fresh local seasonal vegetables tossed in basil pesto 

Roasted beef strip loin, tomato and mushroom ragout 

Mediterranean braised chicken, caper berries, kalamata olives, red peppers, red onions 

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

Sliced seasonal fresh fruit 

Chef's sweet table

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas

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Dinner Buffets

Pacific Northwest Seafood Buffet

\$74 per person

Additional \$15 per person for groups of 19 and 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 

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

Miso glazed pacific cod with crispy sea asparagus

Forest mushroom and squash risotto 

Fresh local seasonal vegetables tossed in basil pesto 

Sliced seasonal fresh fruit 

Chef's sweet table

Freshly brewed Starbucks coffee, decaffeinated coffee and a selection of Tazo teas



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Plated Dinner



All Dinner Buffets 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 
- 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 

Main

- | | |
|--|------|
| Roasted chicken breast with parmesan gnocchi, olive oil glazed asparagus and butter braised carrots | \$68 |
| Pan roasted rack of lamb, roasted garlic whipped garbanzo beans, heirloom tomato and dried fruit chutney  | \$72 |
| Wild sockeye salmon with maple bacon jam, lemon pomme puree | \$68 |
| Pan-seared wild salmon fillet, carrot and green pea risotto, olive oil glazed asparagus and butter braised carrots, crispy shallot rings | \$68 |
| Slow cooked veal shank, saffron risotto cake, butter braised fennel and asparagus, charred tomato jus, citrus gremolata | \$72 |
| Baked eggplant and ricotta cannelloni, tomato sauce, parmesan and mozzarella cheese  | \$67 |
| Homemade butternut squash and goat cheese ravioli with wilted arugula pine nuts and lemon hollandaise | \$67 |

Dessert

- Homemade tiramisu with spiced biscotti
- Vanilla cheesecake with blueberry compote

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Cold/Hot Canapes

Minimum two dozen orders of each


Cold

\$45 per person

- Boursin cheese wrapped with smoked salmon 
- Tarragon-poached prawn with vodka cocktail sauce 
- 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 
- Albacore tuna poke in a sesame cone
- Shrimp ceviche in a tomato cup with avocado mousse 
- Cherry tomato filled with fresh seasonal vegetables and buttermilk ranch 
- Salad bouquet: greens, chives, cucumbers in a tomato dressing 
- Smoked salmon and cream cheese roll with sweet soy drizzle
- Avocado and asparagus roll with nori aioli


Hot

\$46 per person

- 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, siracha chili sauce drizzle 
- 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

\$42 per person

- Chef's sweet table
- Crème brûlée spoons 
- Chocolate truffles
- Selection of macaroons

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Platters & Boards

Garden Fresh Platter

\$8 per person

Season's freshest selection of raw vegetables with hummus and tomato ranch dips

Chef's Selection of Fine Local & Imported Cheese

\$16 per person

Chef's selection of fine Canadian and international cheese, fresh grapes, berries, crackers and assorted artisan breads

Smoked Seafood Platter

\$17 per person

Mussels, clams and prawns in tarragon infused lemon oil, smoked salmon and trout



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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

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

\$400

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

Event Support Equipment

Laser pointer / slide advancer	\$30
Wireless mouse	\$50

Computers

Laptop computer windows 8	\$235
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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	\$130

Flipcharts & Whiteboards

Flipchart	\$40
Flipchart with adhesive paper	\$60
Whiteboard	\$45
Easel	\$10
Extension cord	\$10
Power bar	\$10

Amplifiers/Speakers

Audio powered speakers	\$80
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Microphones

Podium mic with gooseneck	\$35
Wired audio floor mic	\$40
Wireless microphone – lavalier	\$155
Wireless microphone – handheld	\$155

PSAV Labour Fee

\$80 per hour

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

Catering Policies & 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

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

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.