



<p><b><u>Check-In/Check-Out</u></b></p> <ul style="list-style-type: none"> <li>○ Check-In Time: 3:00 PM</li> <li>○ Check-Out Time: 11:00 AM</li> <li>○ Minimum check-in age: 19</li> <li>○ Late checkout available</li> </ul>	<p><b><u>Location</u></b></p> <ul style="list-style-type: none"> <li>○ Location: Suburban</li> <li>○ Closest City: VANCOUVER</li> <li>○ Distance From Hotel: 16.25KM</li> <li>○ Local time zone: GMT-08:00</li> </ul>
<p><b><u>Pet Policy</u></b></p> <ul style="list-style-type: none"> <li>○ Service animals only allowed</li> </ul>	<p><b><u>Languages spoken by staff</u></b></p> <ul style="list-style-type: none"> <li>○ English, Hindi, Punjabi, Tagalog, Spanish, Portuguese</li> </ul>
<p><b><u>Internet Options</u></b></p> <p><b><u>Rooms</u></b></p> <ul style="list-style-type: none"> <li>○ High-speed Internet Access</li> <li>○ Wireless Data Connection</li> <li>○ Analog Dial-up</li> </ul> <p><b><u>Business Center</u></b></p> <ul style="list-style-type: none"> <li>○ High-speed Internet Access</li> <li>○ Wireless Data Connection</li> <li>○ PC</li> </ul> <p><b><u>Credit cards</u></b></p> <ul style="list-style-type: none"> <li>○ American Express</li> <li>○ Carte Blanche</li> <li>○ Diners Club</li> <li>○ Master Card</li> <li>○ Visa</li> </ul>	<p><b><u>Facility &amp; Amenities</u></b></p> <ul style="list-style-type: none"> <li>○ 4 Floor(s)</li> <li>○ 85 Guest non-smoking Room(s)</li> <li>○ 34 Single-Bedded Room(s)</li> <li>○ 49 Double-Bedded Room(s)</li> <li>○ Guest coin laundry facilities</li> <li>○ Mini-fridge &amp; microwave in all rooms</li> <li>○ Flat-screen TV's</li> <li>○ Convenience store kiosk</li> <li>○ 24hr Guest Fitness Centre</li> <li>○ Daily Hot Breakfast includes rotating hot meat item, rotating hot egg item, juices, cereals, breakfast breads, fruit, cereals, coffee &amp; tea</li> </ul> <p><b><u>Accessibility</u></b></p> <ul style="list-style-type: none"> <li>○ Service animals allowed</li> <li>○ 3 wheel-chair accessible rooms</li> </ul>

We are located on the south side of 104 Ave  
or left side coming from Highway #1, exit #50

## MEETING ROOM CAPACITIES



Our two spacious meeting rooms total over 2,500 square feet and are suitable for groups of up to 80 guests. With the help of our great staff and audio/visual rentals, our hotel is an ideal place to meet for business or pleasure.

ROOM NAME	Sq. Ft	BOARDROOM	U-SHAPE	THEATRE	CLASSROOM	RECEPTION	BANQUET
Boardroom	264	10					
Salish Room	1725	40	30	80	40	80	80
Salish Room Pre-Function Space	725	25	25	40	25	40	40

*Prices subject to 15% gratuities & 5% GST*

## AUDIO VISUAL PRICE LIST

1 x Projector 2000 Lumens, XGA Resolution	\$200.00
Screen	\$50.00
Flip Chart	\$30.00
Table top Podium	\$25.00
Flip Charts with stand & 3markers	\$40.00
Whiteboard with stand & 3markers	\$30.00
Easel Stand for Signage	\$20.00
Power Bar	Complimentary
Extension Cord	Complimentary

### Sound System

1 x 25' Long VGA Cord	\$35.00
1 x Wireless Remote for PowerPoint	\$35.00
1 x 150W PA system	\$250.00
tripods and	With two speakers, two two 25' speaker cables plus, a 4-line Mixer of which three
XLR lines.	
1 x VHF Wireless Handheld Microphone	\$175.00
1 x VHF Wireless Lapel Microphone	\$175.00
1 x Laptop to Mixer Cable for sound	\$100.00
42-inch TV with HDMI outlet	\$75.00
65-inch TV with HDMI outlet	\$400.00
Teleconferencing Polycom Speaker Phone	\$75.00

*(Delivery and set-up are additional, item fees are per day)*

**Prices subject to 15% gratuities, 5% GST and 7% PST for equipment rental.**

*Prices Subject to Change. Prices as of October 2022*

## COFFEE BREAK MENU

### Bakery Items

Assorted Pastry Tray	\$ 70.00 per Tray
Assorted Muffins Tray	\$ 55.00 per Tray
Assorted Cookies Tray	\$ 55.00 per Tray
Assorted Cut Fruit Tray	\$ 70.00 per Tray

(Trays serve approximately 15-20 people)

### Hot Beverages

Assorted Tea & Fresh Brewed Coffee Service \$ 3.50 per person per services

### Cold Beverages

Juice & Pop	\$ 3.50 per bottle/can (as per consumption)
Bottled Water	\$ 2.50 per bottle (as per consumption)
Juice Pitcher:	\$ 25.00 per pitcher

*Prices subject to 15% gratuities and 5% GST  
Prices Subject to Change. Prices as of October 2022*

## **EXPRESS START HOT BREAKFAST**

### **Choice of**

Pork Sausage

Turkey Sausage

### **Choice of**

Scrambled Eggs

Western Omelets

Cheese Omelets

### **Includes**

Fresh Whole Apples and Bananas,

Assorted Yogurts, a Variety of Muffins,

Breads & Cereals,

Selection of Fruit Juices, and 2% Milk

100% Arabica Smart Roast® Coffee and Assorted Teas

**\$20 per person**

*Minimum order of 10 people*

*Prices subject to 15% gratuities and 5% GST*

*Prices Subject to Change. Prices as of January 2023*



## **CONTINENTAL BREAKFAST**

Fresh Whole Apples and Bananas,

Assorted Yogurts,

Variety of Breads, Pastries & Muffins

with Jams, Peanut Butter, and Butter

Selection of Fruit Juices, and 2% Milk

100% Arabica Smart Roast® Coffee and Assorted Teas

**\$18**

## **SALMON & BAGELS**

Smoked Sockeye salmon, Served with Everything bagels, herb cream cheese, lemon zest, capers, shaved red onion, fruit salad with fresh mint.

**\$15**

## **TAPAS BREAK**

Assorted cheeses, accoutrements, sliced baguettes, fresh fruit platter, crudité vegetables with roasted garlic hummus and lemon aioli.

**\$22**

## **GRAZING STATION**

Assorted European and Canadian cheeses and charcuterie with water crackers, sliced baguettes and accoutrements served on cedar boards.

**\$25**

*Minimum order of 10 People  
Prices subject to 15% gratuities and 5% GST  
Prices Subject to Change. Prices as of January 2023*

## SANDWICH & WRAP LUNCH BUFFET

### PICK 3 SANDWICHES OR WRAPS

- Roasted rosemary-lemon chicken & double smoked bacon club wrap with avocado mayo
- Wild albacore tuna loin with cornichon aioli, Roma tomato & mesclun greens on a Parisian baguette
  - AAA Canadian beef brisket with caramelized onion & mushrooms on a Parisian baguette
  - Mediterranean grilled eggplant & halloumi wrap with mint, lemon aioli & balsamic reduction
- Assorted Italian deli meats with roast red peppers & arugula-basil pesto on Tuscan focaccia
  - Vegan buffalo cauliflower wrap with tahini, cucumber, romaine and vegan ranch dressing
- Roasted fennel seed Porchetta with baby arugula and gremolata aioli on Tuscan focaccia
  - Prosciutto Cotto and dates with mesclun greens, Cambozola, pomegranate reduction and Dijon mustard served on a fresh baked buttery croissant

### ACCOMPANYING SALAD OR SOUP (Choose one):

Organic mesclun greens salad with cucumber, cherry tomato, radishes, carrots, served with a balsamic vinaigrette.

OR

Farro salad with toasted walnuts, Fuji apples, dried cranberries, kale, served with a maple-apple cider vinaigrette.

OR

Seasonal Roast butternut squash with turmeric, ginger, coconut milk and caramelized onion. (Jan 1<sup>st</sup>-March 31<sup>st</sup>)

### ACCOMPANYING DESSERT:

Assorted cookies, squares and bars

**\$29**

For Both Soup & Salad add **\$6**

**We are happy to work with dietary needs and allergies!**

*Option of Individually Packaged available  
Minimum order of 10 People  
Prices subject to 15% gratuities and 5% GST  
Prices Subject to Change. Prices as of January 2023*

## HOT LUNCH BUFFETS

### WEST COAST INSPIRED

Pemberton roasted red and golden beet salad with Salt Spring Island chevre,  
toasted walnuts and microgreens with a tangerine vinaigrette  
horseradish encrusted wild BC Sockeye salmon Baked in a potato jacket  
with sun dried tomato aioli

Served with Wild rice, Farro, and Basmati pilaf

Assorted cookies, squares, bars and Fruit salad with fresh mint.

**\$39**

### THAI INSPIRED

Pork and prawn spring roll with sweet chilli sauce

Grilled beef and vegetable salad with prik nam pla dressing

Thai lemongrass chicken with ginger-mango salsa Served with Pineapple fried rice

Assorted cookies, squares and bars and Fruit salad with fresh mint

**\$41**

### BRITISH INSPIRED

Organic mesclun greens Salad with stilton, candied pecans,  
sultanas, apples and cranberry-orange dressing.

Classic roast AAA New York striploin of beef with Newcastle demi glaze,  
served with mini-Yorkie and horseradish cream, and Mashed Yukon gold potatoes.

Assorted cookies, squares, bars and Fruit salad with fresh mint.

**\$39**

### ITALIAN INSPIRED

Baby arugula Salad with grilled pears, Pecorino Romano, toasted pistachios  
and a prosecco-cucumber vinaigrette

Penne alla Bolognese

Baked saltimbocca chicken breast with prosciutto di Parma, fontina, fresh sage.

Assorted cookies, squares, bars and Fruit salad with fresh mint.

**\$38**

**We are happy to work with dietary needs and allergies!**

*Minimum order of 10 People  
Prices subject to 15% gratuities and 5% GST  
Prices Subject to Change. Prices as of January 2023*



## **DINNER MENU**

### **BRONZE DINNER BUFFET**

1 Vegetable Side, 2 Starches, 1 Salad, 1 Entrée,  
Dinner bread & Butter

**\$45.00 PER PERSON**

### **SILVER DINNER BUFFET**

2 Vegetable Side, 2 Starches, 2 Salad, 2 Entree,  
Dinner bread & Butter

**\$60.00 PER PERSON**

### **GOLD DINNER BUFFET**

2 Vegetable Side, 2 Starches, 3 Salad, 3 Entree,  
1 Pasta, Dinner bread & Butter

**\$75.00 PER PERSON**

### **PRE-DINNER GRAZING STATION**

Assorted European and Canadian cheeses and charcuterie with water crackers, sliced baguettes and accoutrements served on cedar boards.

**\$25 PER PERSON**

Minimum order of 10 People  
Prices subject to 15% gratuities and 5% GST  
Prices Subject to Change. Prices as of January 2023

## DINNER MENU CHOICES

### VEGETABLES

- Green beans parmesan
- 
- Grilled summer vegetables with balsamic vinaigrette
- 
- Roasted corn, zucchini and red pepper succotash
- 
- Roasted winter root vegetables with maple-pear butter
- 
- Grilled asparagus with pomodorini tomatoes

### STARCHES

- Oven-roasted mini potatoes with rosemary
- 
- Oven roasted potatoes with pesto butter
- 
- Potato-bacon gratin with gruyere
- 
- Roasted garlic mashed potatoes
- 
- Pilaf rice
- 
- Basmati rice
- 
- Pineapple-fried rice
- 
- Jerusalem couscous with fresh rosemary and Parmigiano Reggiano

**ENTREES:**

Roast New York striploin au jus with horseradish cream and Yorkshire pudding

•

Barbecued beef short ribs with orange-star anise glaze

•

Braised beef brisket au jus with roasted garlic fresh thyme and Shiraz

•

Baked saltimbocca chicken breast - fontina, prosciutto and fresh sage

•

Baked adobo chicken thighs, avocado salsa and chipotle crema

•

Butter chicken

•

Roast Thai pork loin chops with ginger-mango salsa

•

Roast pork tenderloin with herb-pistachio crust and cider-leek jus with Calvados

•

Braised lamb shank with Chianti, cannellinis beans, dices tomato and fresh rosemary

•

Baked wild BC Sockeye salmon fillets with sun dried tomato aioli jus and potato-horseradish crust

•

Broiled, maple-mustard glazed wild BC Sockeye salmon fillets

•

Baked wild BC halibut fillets with Ehrenfelser-ginger-wasabi beurre Blanc and tobiko

•

Baked miso-maple glazed wild BC sablefish fillets with pickled ginger and sushi rice cake

•

Steamed prawns, West coast mussels and manilla clams with white wine, saffron and chorizo

•

Ricotta-spinach raviolini with roasted garlic cream

•

Butternut squash raviolini with sage-brown butter cream

•

Portobello mushroom- spinach lasagna

•

Gnocchi alla Bolognese

•

Penne alla carbonara

## **SALADS**

Assorted mesclun greens with lemon-herb vinaigrette.

•

Baby spinach salad with watermelon, red onion, fresh mint and raspberry vinaigrette

•

Apple-fennel salad with tarragon dressing

•

Insalata caprese - Roma tomatoes, bocconcini, fresh basil  
extra-virgin olive oil and Balsamic vinegar

•

Mini potato salad with grain mustard vinaigrette and pancetta bacon

•

Penne salad with smoked Sockeye salmon, lemon, capers and fresh dill

•

Caesar salad with herb-focaccia croutons and grated Parmigiano Reggiano

•

Baby arugula with grilled peaches, toasted pistachios, pecorino cheese and buttermilk  
dressing

•

Roasted Pemberton valley beet salad with Salt Spring Island chevre,  
tangerine vinaigrette, microgreens and toasted walnuts

•

Tuscan bruschetta salad with garden vegetables, capers and black olive dressing

•

Local hand peeled baby shrimp with mango, grapefruit sections, avocado and ginger-lime  
dressing

•

Kale, red cabbage and roasted butternut squash with toasted pepitas and red wine  
vinaigrette

•

Baby spinach salad with strawberries, Salt Spring Island chevre,  
toasted almonds and Meyer lemon vinaigrette

•

Quinoa with black beans, roasted corn, bell peppers and lime-cilantro dressing

## DESSERT MENU

### PIES:

blueberry-goat cheese, chocolate ganache-banana cream, apple,  
bourbon-pecan, or key lime

### CAKES:

Sacher torte, Black Forest, Tiramisu, mango mousse, red velvet, or pecan praline.

**\$45.00 PER CAKE/PIE**

### OTHER SEASONAL DESSERTS:

Macerated California strawberries with lemon sabayon

•

Coconut-mango creme Brulé with banana spring rolls

•

Chocolate pots de creme

•

Lemon tart

•

Meyer lemon bars

•

Flourless pistachio cake (GF)

**\$6.00 PER UNIT**

*Minimum order of 10 People  
Prices subject to 15% gratuities and 5% GST  
Prices Subject to Change. Prices as of January 2023*