



CATERING MENUS



Holiday Inn
& Suites

VANCOUVER DOWNTOWN

1110 Howe Street, Vancouver, Canada
www.holidayinnvancouverdowntown.com
604-684-6862
events@hivancouverdowntown.com

OUR COMMITMENT TO YOU

MEET WITH CONFIDENCE

Whenever and wherever you travel, IHG® Hotels & Resorts is ready to meet you there. When you are ready to plan your next meeting or group event, you can book with confidence with our new flexible meeting offer.

Providing a safe, healthy, and clean stay for every traveler has always been important to us. Our new **Meet with Confidence** program allows you to stay focused on your meeting objectives. Giving you additional confidence in our approach is more critical to us than ever before. IHG will continue to refine and update the plan as guidance continues to evolve from global health organizations including the **World Health Organization (WHO)** and **Centers for Disease Control (CDC)**, the Government of Canada, the Province of British Columbia, and the City of Vancouver.

The **IHG Way of Clean** experience includes deep and more frequent cleaning of meeting and event spaces, access to hand sanitizer stations, socially distanced seating and meeting room layout, guidance on the management of guest flow, single-serve, and pre-packaged meal options.

IHG® BUSINESS
REWARDS



MEETING PACKAGES

THE COMMUNICATOR - \$50 per person (Minimum 12 Attendees)

- Morning: Continental Breakfast Buffet
- AM Break: One (1) option from SNACK SELECTIONS (page 12)
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
- Lunch: The Working Lunch
- PM Break: One (1) option from SNACK SELECTIONS (page 12)
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

THE EXECUTIVE - \$53 per person (Minimum 12 Attendees)

- Morning: Continental Breakfast Buffet
- AM Break: One (1) option from SNACK SELECTIONS (page 12)
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
- Lunch: The Working Lunch
- PM Break: Select (1)one of our THEMED BREAKS (, see page 12)
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas



MEETING PACKAGES – PAGE 2

THE AMBASSADOR - \$58 per person (Minimum 15 Attendees)

Morning:	Canadian Power Breakfast Buffet
AM Break:	Choice of <u>One (1)</u> option from SNACK SELECTIONS (page 12) Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
Hot Lunch:	Choice of (1) one of the following buffets:
Greek:	Chicken & Beef Souvlaki, Greek Rice, Lemon Potatoes, Steamed Vegetables, Greek Salad, Tzatziki, and Pita Bread served with a selection of desserts including Baklava
Indian:	Butter Chicken, Seafood Coconut Curry, Rice, Steamed Vegetables, Raita, and Naan Bread served with a selection of desserts including Rasmalai and Gulab Jamun
Pub Grub:	Build your own Beef Burger (with cheeses, lettuce tomatoes & pickles, Chicken Wings served with Hot, BBQ & Honey Garlic Sauces, French Fries, Caesar Salad with a selection of desserts including Apple Pie and Cheesecake
Italian:	Minestrone Soup, Cheese & Charcuterie Platter, Penne Primavera with a Spinach Cream Goat Cheese Cream Sauce & Gnocchi with a Fresh Marinara Sauce, Served with Mediterranean Roasted Vegetable Chef's Dessert selection includes Tiramisu
	Signature Protein Selections - \$5 per person - choice of (1) Grilled Chicken Breast, Chorizo Sausage, Beef Meatballs, or Grilled Shrimp
PM Break:	Choice of <u>One (1)</u> option from SNACK SELECTIONS (page 12) Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

THE DIRECTOR - \$60 per person (Minimum 15 Attendees)

Morning:	Canadian Power Breakfast Buffet
AM Break:	Choice of <u>One (1)</u> option from SNACK SELECTIONS (page 12) Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
Hot Lunch:	Choice of (1) one of the following buffets:
Greek:	Chicken & Beef Souvlaki, Greek Rice, Lemon Potatoes, steamed Vegetables, Greek Salad, Tzatziki, and Pita Bread served with a selection of desserts including Baklava
Indian:	Butter Chicken, Seafood Coconut Curry, Rice, Steamed Vegetables, Raita, and Naan Bread served with a selection of desserts including Rasmalai and Gulab Jamun
Pub Grub:	Build your own Beef Burger (with cheeses, lettuce tomatoes & pickles, Chicken Wings served with Hot, BBQ & Honey Garlic Sauces, French Fries, Caesar Salad with a selection of desserts including Apple Pie and Cheesecake
Italian:	Minestrone Soup, Cheese & Charcuterie Platter, Penne Primavera with a Spinach Cream Goat Cheese Cream Sauce & Gnocchi with a Fresh Marinara Sauce, Served with Mediterranean Roasted Vegetable Chef's Dessert selection includes Tiramisu
	Signature Protein Selections - \$5 per person - choice of (1) Grilled Chicken Breast, Chorizo Sausage, Beef Meatballs, or Grilled Shrimp
PM Break:	Choice of <u>One (1)</u> of our THEMED BREAKS (page 12) Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

BREAKFAST



BREAKFAST

CANADIAN POWER BREAKFAST BUFFET - \$26 per person

(Minimum 12 Attendees)

Scrambled Eggs and Hash Brown Potatoes

Protein Options Select two (2) From the Following:

- Shaved Turkey Breast
- Shaved Ham
- Sausage
- Bacon

Served with Roasted Tomato, Sliced Seasonal Fruit Platter, Assorted Pastries, Toast, Butter, Fruit Preserves, & Honey, Chilled Orange, Grapefruit, and Apple Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

DELUXE BREAKFAST BUFFET - \$28 per person

(Minimum 12 Attendees)

Scrambled Eggs Hash Brown Potatoes

Protein Options Select two (2) From the Following:

- Shaved Turkey Breast
- Shaved Ham
- Sausage
- Bacon

Served with Roasted Tomato, Sliced Seasonal Fruit Platter, Assorted Pastries, Toast, Butter, Fruit Preserves, & Honey, Assorted Fruit Yogurts, and a variety of Cold Cereals with Milk and Honey, Chilled Orange, Grapefruit, Apple Juice, and Chef's choice of Freshly Squeezed Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

(Gluten Free options available for an additional \$3.50 per person)

Taxes and service charge not included. These prices are subject to change without notice.
2023 Edition

CONTINENTAL BREAKFAST BUFFET - \$20

(Minimum 12 Attendees)

Assorted Fruit Yoghurt, Sliced Seasonal Fruit Platter, chef's selection of Assorted Pastries and Toast, Butter, Fruit Preserves & Honey
Chilled Orange, Grapefruit, and Apple Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas



BREAKFAST - Page 2

A LA CARTE BREAKFAST - \$26 per person
(Maximum 10 Attendees)

Your choice of (1) one of the following menu items:

American Breakfast

Two Egg any style served with Breakfast Potatoes & Toast with a choice of Bacon or Sausage, a Fresh Pastry, Seasonal Fruit Salad, and a choice of Orange, Apple, or Grapefruit Juice

Hot Open-faced Breakfast Sandwich

Choice of (1) one of the following sandwiches which includes Breakfast Potatoes, a Fresh Pastry, a Seasonal Fruit Salad, and a choice of Orange, Apple, or Grapefruit Juice

- Egg, Ham & Bacon
- Egg, Smoked Salmon with Capers
- Egg, Roast Turkey with Fresh Tomato

Sunny Sweet Breakfast

Pancakes or French Toast with Berry Compote, Maple Syrup, a Fresh Pastry, Seasonal Fruit Salad, and a choice of Orange, Apple, or Grapefruit Juice

Healthy Breakfast

Oat Meal with Berries, Cinnamon, Milk, Honey, a Fresh Pastry, Seasonal Fruit Salad, and a choice of Orange, Apple, or Grapefruit Juice

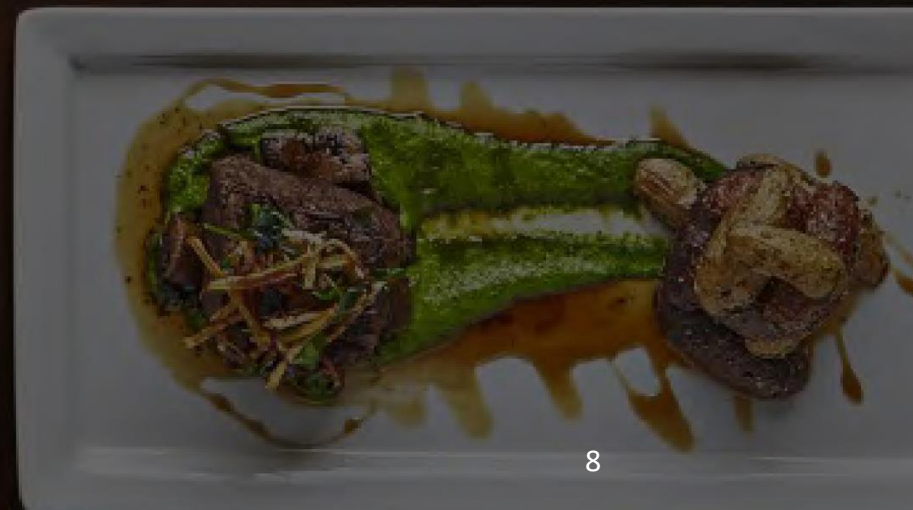
All Breakfast Includes - Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

(Gluten Free options available for an additional \$3.50 per person)

Taxes and service charge not included. These prices are subject to change without notice.
2023 Edition



LUNCH



WORKING LUNCH

THE WORKING LUNCH - \$31 per person
(Minimum 15 persons)

Soup - Chef's Daily Soup Creation

Salad Selections - Your choice of (1) one of the following:

- Mixed Greens with Seasonal Berries
- Caesar Salad with Croutons
- Classic Greek Salad
- European Potato Salad with Smoked Bacon and a Grainy Mustard Vinaigrette
- Beet and Arugula Salad with a Lemon-Lime Balsamic Vinaigrette Dressing
- Cobb Salad with Tomato, Bacon, Egg, Red Onion, and Blue Cheese on a bed of Mixed Greens with a Sundried Tomato Vinaigrette
- Brussel Sprout Salad with Sunflower Seeds, Dried Cranberries, Poppy Seeds, Red Peppers & Tomato with a Sesame Dressing
- Asian Pasta Salad with Edamame, Cilantro, Sweet Peppers, Sliced Almonds, Cabbage, and Carrots with a Sweet Sesame Soy Dressing

Sandwich Selections – Your choice of (3) three of the following options:

- Black Forest Ham and Cheddar Cheese on Freshly Baked Croissant
- Egg Salad with Fresh Lettuce on White Bread
- Shaved Roast Beef, Swiss Cheese, Red Onion, and Tomato with Horseradish Mayonnaise on Ciabatta
- Roasted Turkey Breast, Fresh Lettuce, and Tomatoes with Jalapeño Aioli on Multigrain Bread
- Tandoori Chicken Wrap with Mixed Greens, Tomato, and Peppers with Raita in Whole Wheat Tortilla
- Grilled Zucchini, Grilled Eggplant, Roasted Sweet Peppers, Grilled Onion, Kale, and Tomato with Homemade Hummus in Whole Wheat Tortilla
- Smoked Salmon Bagel with Red Onion, Capers, Arugula, and Cream Cheese – an additional \$3 per person

Signature Finish - Chef Selected Desserts and Seasonal Sliced Fresh Fruit Platter

Beverage Inclusions - Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

(Gluten Free options available for an additional \$3.50 per person)

Taxes and service charge are not included. These prices are subject to change without notice.
2023 Edition



LUNCH SIGNATURE SELECTIONS

GREEK BUFFET - \$39.00 per person
(Minimum 15 Attendees)

Chicken & Beef Souvlaki, served with Steamed Vegetables, Greek Rice, and Lemon Potatoes, with Classic Greek Salad, Tzatziki, and Pita Bread. Chef's Dessert Selection includes Baklava

INDIAN BUFFET - \$39.00 per person
(Minimum 15 Attendees)

Chef's Special Butter Chicken and Seafood Coconut Curry served with Steamed Vegetables, Rice with Naan Bread, and Raita (Indian yogurt sauce) Chef's Dessert Selection includes Rasmalai and Gulab Jamun

ITALIAN BUFFET - \$39.00 per person
(Minimum 15 Attendees)

Minestrone Soup, Cheese & Charcuterie Platter, Penne Primavera with a Spinach Cream Goat Cheese Cream Sauce & Gnocchi with a Fresh Marinara Sauce, Served with Mediterranean Roasted Vegetable
Chef's Dessert selection includes Tiramisu

Signature Protein Selections - \$5 per person

Your choice of (1) one of the following options:

Grilled Chicken Breast • Chorizo Sausage • Beef Meatballs • Grilled Shrimp

Beverage Inclusions - Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

EASTERN EUROPEAN BUFFET - \$43.00 per person
(Minimum 15 Attendees)

White Borscht Soup with Pork Sausage,
Choice of:
homemade Lamb or 3 Cheese and Potatoes Perogies,
Choice of:
Pork Schnitzel or Polish Beef Roulade
Served Roasted Potato with Onions and a Tomato & Cabbage Salad,
Chef's Dessert selection includes Cheese Cake & Apple Tarte

PUB GRUB BUFFET - \$39.00 per person
(Minimum 15 Attendees)

Build your own Beef Burger (with a selection of cheeses, lettuce, tomatoes & pickles),
Chicken Wings served with Hot, BBQ & Honey Garlic sauces,
French Fries, and Caesar Salad.
Chef's Dessert selection includes Apple Pie and Cheesecake





BREAKS & BEVERAGES

BEVERAGES + SNACKS + BREAKS

TEA/COFFEE SERVICE \$6.00 per person
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

BEVERAGES - Based on consumption

Bottles of Assorted Juice	\$5.00 each
San Pellegrino (various flavors)	\$5.00 each
Sparkling Water	\$5.00 each
Cans of Soft Drinks	\$4.00 each
Bottled Water	\$3.00 each

SNACKS

Seasonal Fruit Salad	\$8.00 per person
Homemade Granola Bars	\$7.00 per person
Fresh Vegetable Crudités with Ranch Dip	\$7.00 per person
(add Homemade Hummus)	\$3.00 per person
Freshly Baked Cookies	\$6.00 per person
Chef's Individual Dessert	\$6.00 per person
Chef's Baked-in-House Muffins	\$6.00 per person
Whole Seasonal Fruit	\$5.50 per person
Assorted Fruit Yogurts	\$4.50 per person

THEMED BREAKS

THE CAFFEINE CLUB - \$14 per person

- Freshly Baked Muffins & Cookies
- Whole Fruit
- Choice of Tea or Coffee

THE MEDITERRANEAN CRUISE - \$17 per person

- Sliced Fresh Vegetables
- Pita Wedges
- Homemade Hummus and Tzatziki
- Feta or Goat Cheese
- Choice of Tea or Coffee





DINNER & RECEPTION

SIGNATURE TUSCAN PASTA DINNER

SIGNATURE TUSCAN PASTA DINNER - \$45 per person
(Minimum 20 people)

Soup & Salad Selections - Your choice of (2) two of the following options:

- Chef's Daily Soup Creation
- Mixed Greens with Seasonal Berries
- Caesar Salad with Croutons
- Classic Greek Salad
- European Potato Salad with Smoked Bacon and Grainy Mustard Vinaigrette
- Beet and Arugula Salad with Lemon-Lime Dressing and Balsamic Vinaigrette
- Cobb Salad with Tomato, Bacon, Egg, Red Onion, Blue Cheese on Mixed Greens, and Sundried Tomato Vinaigrette
- Brussel Sprout Salad with Sunflower Seeds, Dried Cranberries, Poppy Seeds, Red Peppers, and Tomato and Sesame Dressing
- Mexican Chopped Salad
- Caprese Salad

Homemade Sauce Options

Your choice of (2) two of the following options:

- Aglio e Olio
- Spicy Arrabiata
- Marinara
- Alfredo
- Pesto
- Bolognese

Pasta Selection

Your choice of (2) two of the following options:

- Butternut Squash Ravioli
- Potato Gnocchi
- Rotini
- Linguini
- Mushroom Cheese Ravioli
- Beef Tortellini
- Four Cheese Tortellini
- Penne

Signature Finish - Chef's Seasonal Desserts, Sliced Fresh Fruit Platter and Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

ADDITIONAL ITEMS:

Signature Protein Selections - \$6 per person

Your choice of (1) one of the following options:

Grilled Chicken Breast • Chorizo Sausage • Beef Meatballs • Grilled Shrimp

Chef's Daily Soup Creation \$8.00 per person

Chef's Signature Salad Creation \$8.00 per person

Taxes and service charge not included. These prices are subject to change without notice.
2023 Edition



SIGNATURE ENTRÉE DINNER

SIGNATURE ENTRÉE DINNER - \$57 per person

Soup & Salad Selections - Your choice of (2) two of the following options:

- Chef's Daily Soup Creation
- Mixed Greens with Seasonal Berries
- Caesar Salad with Croutons
- Classic Greek Salad
- European Potato Salad with Smoked Bacon & Grainy Mustard Vinaigrette
- Beet and Arugula Salad with Lemon-Lime Dressing and Balsamic Vinaigrette
- Cobb Salad with Tomato, Bacon, Egg, Red Onion, Blue Cheese on Mixed Greens & Sundried Tomato Vinaigrette
- Brussel Sprout Salad with Sunflower Seeds, Dried Cranberries, Poppy Seeds,
- Red Peppers and Tomato and Sesame Dressing
- Caprese Salad

Entrée Selections - Your choice of (2) two of the following options:

- Grilled Chicken Breast in Creamy Watercress Sauce
- Seared Cod in Fennel Creamy Sauce
- Homemade Butter Chicken
- Traditional Beef Stroganoff
- Barbeque Pork Ribs
- 24-hour Marinated 7 oz Grilled Beef with Mushrooms in Red Wine Jus *Additional \$3 per person
- Roast Garlic Pork Chop in Buttery Cremini Mushroom & Herbs Sauce or Pears Sauce
- Grilled Pacific Sockeye Salmon in Orange, Lime & Dill Sauce
- Grilled Portobello Mushrooms with Spinach & Feta Cheese

Potato and Rice Selections

Your choice of (1) one of the following options:

- Roasted or Steamed Yukon Gold Potatoes
- Creamy Mashed Potatoes
- Steamed Basmati Rice
- Vegetable Barley

Vegetable Selections

Your choice of (1) one of the following options:

- Steamed Fresh Seasonal Vegetables
- Grilled Zucchini & Eggplant with Roasted Red Peppers
- Roasted Almond Asparagus

Signature Finish Chef's Seasonal Desserts, Sliced Fresh Fruit Platter and Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



RECEPTION

A minimum choice of (4) four of the following items:
(Minimum 2 dozen)

COLD HORS D'OEUVRES - per dozen

BC Prawns with Avocado Salsa on a Spicy Pub Chip with Jalapeno Aioli	\$45
BC Salmon Gravlax with Lemon Cream Cheese on Sourdough Crackers	\$45
Tuna Tarte Cucumber Cups	\$45
Grilled Asparagus wrapped with Prosciutto	\$45
Prosciutto with Melon	\$45
Bruschetta with Goat Cheese on Toasted Baguette	\$44
Chicken & Mushroom Canapes	\$43
Duck Confit with Quince Compote on Multigrain Baguette	\$42
Pesto-marinated Tomato and Bocconcini Skewers	\$42

WARM HORS D'OEUVRES – per dozen

Mini Quiche Onion / Brie	\$52
Mini Brioche Burger (Beef, Chicken, or Salmon)	\$49
Prosciutto Scallops Wrap	\$48
Crispy Coconut Prawns with Horseradish Marmalade	\$45
Manchurian Cauliflower	\$45
Beef Flat Bread	\$45
Beef Satay with Balsamic Glaze	\$45
Crispy Coconut Prawns with Horseradish Marmalade	\$45
Beef Bite in Asian Sauce	\$45
Indian Beef Kebab with Raita	\$45
Manchurian Cauliflower	\$45
Locally made Samosas (Vegetable, Chicken, or Beef) with Mango Chutney	\$43
Baked Spanakopita with Tzatziki	\$43
Chicken Wings (BBQ, Honey Garlic, Hot)	\$43
Vegetable Spring Rolls with Sweet Chili Dip	\$42
Cubed Chicken Tikka with Cucumber Raita	\$42
Butter Chicken Poutine	\$42

Taxes and service charge not included. These prices are subject to change without notice.
2023 Edition





BAR & WINE

BAR & BEVERAGE MENU

CASH BAR - \$9 per drink inclusive of applicable taxes

HOST BAR - \$10 per drink inclusive of applicable taxes and service charge

BOTH BARS ARE STOCKED WITH:

- Local bottled Beer
- Single Shot House Brand Highballs
- Glasses of House White & Red Wine
- Other non-alcoholic beverages

WINE

We keep a great selection of local and imported bottles in our wine cellar. Please contact us for this season's selections.

PREMIUM & SPECIALTY ITEMS

We are happy to order premium and specialty items for your celebration, with pricing to be determined.

*Wine and Liquor pricing is subject to applicable taxes and gratuities (subject to change)

BARTENDER

The hotel will provide a bartender free of charge if beverage consumption exceeds \$400, otherwise, a \$30 per hour premium will be applied (based on a four-hour minimum).



AUDIO-VISUAL



AUDIO-VISUAL

PROJECTOR & SCISSOR SCREEN PACKAGE - \$350

LCD Projector*, Screen, Skirted Stand, HDMI Cable, Extension Cable & Power Bar

SCISSOR SCREEN SUPPORT PACKAGE - \$125

Projection Screen, Skirted Stand, HDMI Cable, Extension Cable & Power Bar

HD PROJECTOR FULL FRAME DRESS SCREEN PACKAGE - Call for pricing

5000 Lumen Projector*, Slide Advancer with built-in Laser Pointer,
6' X 10½' Wide Screen, Skirted Stand, 25' HDMI Cable, 30' AC Cable, & Power Bar

OTHER ACCESSORIES

Flip Chart with Paper Pads and Markers	\$50
White Board with Markers and Eraser	\$65
Slide Advancer with Built-in Laser Pointer	\$25
Wired Microphone with Podium	\$50
Extension Cord or Power Bar	\$15



Note: For specific Audio Visual requirements please contact us, our catering team assists you in building a special customized package to meet your event's needs.

*Additional labour & delivery may apply to the equipment supplied by third-party AV providers and for larger setups.

CATERING CONDITIONS

FUNCTION ROOM RENTAL

Rental rates are calculated per event. Room rental includes complimentary Wi-Fi, Room Set-up, Use of space, Normal Clean-up, and the following as required:

- Tables, Chairs, Linen
- Water Service
- Microphone and Podium

If 24-hour access is required please advise us at the time of booking and the hotel will accommodate if possible, and at an additional charge. Any room set-up changes within 48 hours of a function are subject to labour charges of \$25 per hour, per server.

The hotel reserves the right

- to move or alter meeting space allocations in response to changes in the number of attendees, room layout concerns, technical issues, or for reasons of health and safety.
- to require security for any event at the convenor's expense.

The hotel cannot be held responsible for items left at the hotel or in meeting rooms before, after, or during the event.

30-DAY BOOKING POLICY

We can provisionally / tentatively hold space for you, but cannot guarantee until 30 days before the event without a minimum room block commitment. Once we are within 30 days of the event and the space is still available we will finalize the event contract and any catering requirements.

GUARANTEED ATTENDANCE

The catering department requires a guaranteed number of guests two (2) weeks before the event. In the event of reduced numbers, no more than a 15% variance will be accepted; this can be submitted up to three (3) business days prior without any penalty. At this time the remainder of the balance will be authorized on the card with an additional percentage to take into account any last-minute additions. If numbers should change after this (3 days) period or at the time of the event, the final invoice will reflect the guaranteed number previously submitted or adjusted to the actual number of meals served, whichever is greater.

CONTRACT

To ensure that all requirements stated are agreed upon, we ask that the client sign a copy of the **Banquet Event Order (BEO)** and return it to the Event Manager no later than 14 days in advance of the event.

CATERING CONDITIONS – page 2

PRICING

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

DEPOSIT, PAYMENTS, AND CANCELLATION

A deposit of 50% of the event total will be taken upon receipt of the signed Banquet Event Order (BEO) and completed Credit Card Authorization Form. This deposit may be reversed if alternate payment such as wire transfer, cash, or cheque is on-premise and the transaction is complete.

Payments are to be received on-premise 30 days before the event to take into consideration shipping and processing times. Payment can also be made by certified cheque, wire transfer, and credit card; 30 days before the event. *If direct billing is requested a direct billing application must be filled out and is subject to approval by our credit department. Direct billing applications will need to be received a minimum of 60 days in advance.*

Cancellation of events within 45 days will be subject to a 50% cancellation fee of the current event details; cancellations within 30 days will be subject to 100% of the expected food, beverage, and meeting room rental revenue.

APPLICABLE TAXES AND GRATUITIES

We reserve the right to make changes based on market conditions. Government taxes are subject to change.

Meeting Room Rental	5% GST
Food & Non-Alcoholic Beverages	18% Service Charge & 5% GST
Carbonated Non-Alcoholic Beverages	18% Service Charge, 7% PST & 5% GST
Alcoholic Beverages	18% Service Charge, 5% GST & 10% Liquor tax
Host Bar	18% Service Charge, 5% GST & 10% Liquor tax
Cash Bar	5% GST & 10% Liquor tax
Labour Fees	5% GST
Audio Visual	7% PST & 5% GST

DAMAGES

The Hotel does not permit nails, tacks, staples, duct tape, etc. to be used on the function room walls or ceilings. Masking tape is allowed with permission. Decorations are not to be attached to any fixtures without the hotel management's consent. Convenors accept full responsibility for all persons attending and agree to be held liable for their actions. Any damage to the property, including carpet stains, may be subject to a deep cleaning or maintenance charge.

CATERING CONDITIONS - page 3

FOOD AND BEVERAGE POLICY

- All food and beverages must be provided by the Holiday Inn Vancouver Downtown.
- Menu selections should be submitted to our Catering Department at least three (3) weeks in advance. Our Catering Department will be pleased to tailor a menu to suit your specific requirements.,
- Bottles of wine may be brought in with prior permission from the Catering Manager; a corkage fee will apply.
- A bartender will be provided free of charge if beverage consumption exceeds \$400.00, otherwise, a \$30.00 per hour charge will apply (based on a four-hour minimum).
- Wedding /Celebratory cakes may be brought in with prior permission from the Catering Manager; a cake-cutting fee will apply.
- All menu items can be served on-site or prepared to go, with the exception of Dinner.

CHILDREN

- Children 5 years and under - No Charge
- Children from ages 6 -12 years will be charged 50% of a menu item

AUDIO VISUAL EQUIPMENT

- We will work with you to make arrangements for your audiovisual needs.
- Clients may bring in their own AV provider, however, the hotel will not be held responsible for the servicing of outside providers' equipment.

SOCAN

The hotel will collect performing arts fees for all events with live or recorded music being played or broadcast. The fee of \$73.49 plus applicable taxes (subject to change) in accordance with Federal legislation; this fee will be paid on your behalf and charged to your master bill. www.entandemlicensing.com

LONG DISTANCE

Long-distance charges will apply to all conference calls. Please ask your Event Manager for the current list of charging rates.

CATERING CONDITIONS - page 4

SHIPPING MATERIALS

We are pleased to assist in the handling of boxes and packages. Due to limitations in storage, we are unable to receive shipments earlier than three(3) days prior to the event. A service fee will be applied to the main bill if extra labor is needed.

Please direct all event materials as follows:

Event Name C/O Catering & Food Services Manager – 604-623-6862
Holiday Inn & Suites Vancouver Downtown
1110 Howe Street Vancouver, BC, Canada V6Z 1R2

SPECIAL AND CUSTOMIZED REQUESTS

We will be more than happy to assist you with ordering any specialty items to enhance your event! These items ordered will be charged according to the guaranteed contract two (2) weeks prior or the actual number served at the event, whichever is greater.

We take great care in what we order, as well as how we prepare those ingredients, but it is still a commercial kitchen and there are potential allergens such as nuts, oils, dairy, flours, etc. present. If someone has a severe allergy or dietary restriction please inform us ahead of time so our teams can provide you with alternative options.

MEETING PROMISE

If any individual requirement covered and agreed upon in the meeting contract is not fulfilled, the Hotel will either correct it to your satisfaction or not charge for that item.

“Our guarantee is that your meeting will be just the way you want it.”

CONTACT US

HOLIDAY INN & SUITES VANCOUVER DOWNTOWN

1110 Howe Street, Vancouver, British Columbia Canada V6Z 1R2

Catering Email: events@hivancouverdowntown.com
Catering Phone Number: 604-623-6862
Catering Fax: 604-684-4736 (Please address to the Attention : Food & Beverage Department)
Meetings Website: <https://www.holidayinnvancouverdowntown.com/meetings.php>