

***GENERAL INFORMATION & POLICIES**

The Georgian Court Hotel is dedicated to making your event truly memorable.

Whatever your occasion, we will endeavor to design a menu that combines the best cooking and traditions; featuring quality ingredients and the freshest of local products

Our Executive Chef has created the enclosed menus as a sample of our capabilities. Please feel free let us help you create your own special menu.

POLICIES:

*Menu and wine selections must be made *two weeks* prior to your function.

*A guaranteed number of persons attending your function are required **48 hours prior** (or 2 business days) to the function date. It is the **responsibility of the client** to advise the final guarantee to the catering department. *If a final number is not advised 48 hours in advance the last number given to the catering department or the actual number attending, whichever is greater will be charged.*

*The Georgian Court Hotel reserves the right to provide alternate function space based on revised guaranteed attendance and /or set-up.

*Functions must be confirmed *either by a credit card or cash* deposit upon booking the event. Space will not be confirmed without a guarantee of payment.

*Direct billing requires pre-approval through a credit application, which generally takes two weeks to process through our accounting department.

*All prices are guaranteed for 90 days and are subject to change thereafter.

*A \$2.00 per person cake charge will apply for all weddings

*All prices are subject to service charges and applicable taxes:

Food & Non – Alcoholic Beverages	12% HST
Alcoholic Beverages	12% HST
Meeting Room Rental	12% HST
17% Service Charge	plus 12% HST
Audio Visual Equipment	12% HST

*All food and beverage **must** be supplied by the Hotel.

*****Food or Beverage from an outside source is NOT permitted in our banquet rooms.**

*A \$80.00 labour fee applies for room set-up changes 48 hours prior to the event.

*All Meeting Rooms and Foyers are designated non-smoking in accordance with the city of Vancouver bylaws.

CANCELLATION POLICY – Cancellations less than 21 business days are subject to a cancellation fee of 50% of contracted food and beverage or rental revenue. Cancellations within 5 business days will be charged 100%. All cancellations must be in writing to the attention of the Catering Manager. The Georgian Court Hotel reserves the right to cancel any event 14 days prior to a function unless confirmation is in writing. Cancellations for functions at the end of November and the month of December are subject to a \$500 non refundable deposit upon booking and are subject to 50% of the contracted food and beverage 60 days out and 100% of the contracted food and beverage 15 days out.

Please ensure proper labeling of all deliveries. Include the name of the group, hotel contact, and date of the function. Deliveries must be made to the Receiving/Loading Dock of the hotel. Should you require assistance with freight; a service charge will be assessed at \$15.00 per staff, per hour, (1 hour minimum). The hotel **will not** receive or sign for COD shipments and is not responsible for shipments left behind **or not delivered**.

The Georgian Court Hotel takes no responsibility for items left unattended in the meeting rooms.



COFFEE BREAKS

BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee (10cups)	\$ 34.50	thermos
Traditional and Herbal Teas	\$ 3.50	each
Freshly Squeezed Orange Juice or Grapefruit Juice (10 cup pitcher)	\$ 32.50	pitcher
Pitcher of Apple, Cranberry or Pineapple Juice (10 cup pitcher)	\$ 26.50	pitcher
Assorted Bottled Juices	\$ 4.25	each
Regular and Diet Soft Drinks	\$ 3.50	each
Ice Tea (10 cup pitcher)	\$ 22.50	pitcher
Milk – 2% Skim or Homogenized (10 cup pitcher)	\$ 17.00	pitcher
Still Mineral Water	\$ 3.50	each
Sparkling Mineral Water	\$ 3.50	each
Fruit Smoothies by the Pitcher (10 cup pitcher) <i>(Low-fat yogurt, skim milk, orange juice & strawberries or bananas)</i>	\$ 39.50	pitcher

BAKED GOODS

Assortment of Baked Muffins, Croissants and Banana Bread	\$ 2.75	each
Bagels with Cream Cheese (Toaster on the Side)	\$ 3.50	each
Freshly Baked Assorted Cookies	\$ 24.00	dozen
Nanaimo Bars and Brownies	\$ 2.25	each
Lemon Poppy Pound Cake	\$ 27.00	dozen
Assorted Dessert Platter	\$ 38.00	dozen

FRUIT

Seasonal Fresh Fruit Salad	\$ 4.50	person
Whole Fresh Fruit	\$ 2.25	piece
Sliced Fresh Fruit Platter	\$ 6.00	person*

SNACKS

Pretzels	\$ 5.00	per basket**
Potato Chips	\$ 6.00	per basket**
Peanuts	\$ 10.00	per basket**
Assorted Chocolate Bars	\$ 2.25	each
Chocolate Dipped Strawberries	\$ 2.25	each
Yogurts (individually packaged)	\$ 3.50	each
Basket of Garden Fresh Vegetables with Pesto Mayo Dip	\$ 4.25	person
Assorted Canadian and Imported Cheeses with Crackers, garnished with Fruit	\$ 9.95	person*
Assorted Finger Sandwiches <i>(tuna, cucumber, smoked salmon, cheese & egg salad)</i>	\$ 4.75	person*
Assorted Regular Sandwiches <i>(on white, brown or rye bread)</i>	\$ 9.95	person

* *Minimum of 10 persons*

** *Serves approximately 5 people*

SPECIAL BREAKS

HEALTHY BREAK

Homemade Müsli
Seasonal Fresh Fruit Salad
Homemade Granola Bars
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Traditional and Herbal Teas
Mineral Water

\$14.95 per person
(Minimum of 10 persons)

GEORGIAN COURT “AFTERNOON TEA” BREAK

Deluxe Finger Sandwiches
(tuna, cucumber, smoked salmon, cheese & egg salad)
Currant Scones with Preserves
Lady Finger Cookies and Cakes
Selection of Traditional and Herbal Teas

\$19.95 per person
(Minimum of 10 persons)

BREAKFAST BUFFETS

THE CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juices
Seasonal Fresh Fruit Salad
A Selection of Freshly Baked Croissants, Breakfast Pastries
Fruit and Bran Muffins and Homemade Banana Bread
Butter, Preserves and Honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Traditional and Herbal Teas
\$16.95 per person

THE CANADIAN

Freshly Squeezed Orange and Grapefruit Juices
Seasonal Fresh Fruit Salad
A Selection of Freshly Baked Croissants, Breakfast Pastries
Fruit and Bran Muffins and Homemade Banana Bread
Butter, Preserves and Honey
Farm Fresh Scrambled Eggs
Maple Smoked Bacon & Savoury Sausages
Country Style Potatoes
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Traditional and Herbal Teas

\$24.50 per person
(Minimum of 10 persons)

THE GEORGIAN COURT “BENNIE BREAKFAST”

Freshly Squeezed Orange and Grapefruit Juices
Seasonal Fresh Fruit Salad
Natural Yogurt and Homemade Swiss Müsli
A Variety of Cereals served with 2% Milk
An Assortment of Freshly Baked Croissants, Breakfast Pastries
Fruit and Bran Muffins and Homemade Banana Bread
Butter, Preserves and Honey
Traditional Eggs Benedict served with Homemade Hollandaise Sauce
OR
Eggs Vancouver with Smoked Wild Salmon served with Homemade
Hollandaise Sauce
Country Style Potatoes
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Traditional and Herbal Teas

\$25.50 per person
(Minimum of 10 persons)

BREAKFAST BUFFETS

THE HEALTHY START

Freshly Squeezed Orange and Grapefruit Juices
Pitchers of Berry & Banana Smoothies
Natural Yogurt
Seasonal Fresh Sliced Fruit
A Variety of Wholesome Cereals with Fresh Skim Milk
Assorted Cut Bagels with Cream Cheese
(a toaster will be provided)
Butter, Preserves and Honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Traditional and Herbal Teas

*\$21.50 per person
(Minimum of 10 persons)*

TOP UP YOUR BUFFET WITH AN ADDITIONAL ITEM

Buttermilk Pancakes - \$3.00 per person

served with real maple syrup and butter

Wild Smoked Salmon & Lemon Wedges - \$5.00 per person

served with cream cheese, capers, onions and bagels

Eggs Benedict - \$5.00 per person

two poached eggs served on an English muffin with ham, homemade Hollandaise sauce

Eggs Vancouver - \$6.00 per person

two poached eggs served on an English muffin with smoked wild salmon, homemade Hollandaise sauce

Omelet Station - \$7.00 per person (Minimum 15 people) Chef Fee of \$75.00

WORKING LUNCHEON BUFFETS

(Minimum of 10 persons)

1) ASSORTED SANDWICH MENU

Organic Greens with a Selection of Dressings
Penne Pasta Salad
with Grilled Vegetables and Pesto Mayonnaise



Selection of Classic Sandwiches include:

Ham & Cheese, Tuna Salad, Egg Salad, European Meats & Vegetarian
(1½ per person) on White, Brown & Rye Breads



Sliced Fresh Fruit Platter



Freshly Brewed Coffee and Traditional and Herbal Teas

\$ 26.50 per person

For a Change of Pace Why Not Try:

2) WRAP SANDWICHES: ADD \$1.00

Grilled Roasted Vegetables with Sundried Tomato Mayonnaise
Greek with Chicken, green onion, Feta Cheese, Tomato concassé, black olives and lettuce
Shaved Beef Teriyaki with lettuce and tomato

3) GOURMET SANDWICHES

served on Baguettes or Focaccia: ADD \$3.00 include:

Brie & Roasted Red Pepper
Grilled Chicken Breast with Dijon Mayonnaise
Baby Shrimp Dill
Smoked Salmon with Chive Cream Cheese

4) HOT PANINI SANDWICHES - grilled in our special oven: ADD \$3.00

Parisian Panini (grilled chicken breast, Brie and roasted balsamic tomatoes on baguette)

West Coast Panini (wild B.C. smoked salmon with onions, capers and cream cheese)

Swiss Panini (black forest ham and Gruyère cheese with Dijon mayonnaise)

**With Homemade Soup of the Day
Add \$2.50 per person**

WORKING LUNCHEON BUFFETS

(Minimum of 10 persons)

CREATE YOUR OWN DELI STYLE SANDWICH

Organic Greens with a Selection of Dressings
Nugget Potato Salad



An Assortment of Baguettes, Rye, White & Brown Bread, Bagels
Sliced Imported & Canadian Cheeses and Cream Cheese

A Platter of Gourmet Sliced Meats

Grilled Eggplant, Zucchini, and Peppers

Sliced Roma Tomatoes, Cucumber, Green Leaf Lettuce, Dijon Mustard, Pesto Mayonnaise
and Kalamata Olives, Mini Gherkins, and Pickled Onions



Dessert of the Day



Freshly Brewed Coffee and Traditional and Herbal Teas

\$ 29.50 per person

ADD: Homemade Soup of the Day
Add \$2.50 per person

Add: Wild Smoked Salmon for \$4.00 per
person
served with lemon, onions & capers

HOT WORKING LUNCHEON BUFFETS (Minimum of 15 persons)

THE ITALIAN

Caesar Salad

with herb croutons and freshly grated Padano cheese



Sliced Roma Tomatoes, Red Onion and Fresh Basil Salad

with a balsamic vinaigrette



Baked Vegetarian **OR*** Meat Lasagna with Three Cheeses

served with foccacia



Dessert of the Day



Freshly Brewed Coffee and Traditional and Herbal Teas

\$ 26.95 per person

*** If you would prefer to have both types of Lasagna ADD \$2.00 per person**

THE FRENCH

Organic Greens

served with cherry tomatoes and a lemon walnut vinaigrette



Choose One Type of Crêpe*

Covered with Béchamel sauce and Gruyère cheese and oven baked

1) *Florentine – Mushrooms, onions and spinach*

2) *Lorraine – Black Forest ham*



Dessert of the Day



Freshly Brewed Coffee and Traditional and Herbal Teas

\$ 26.95 per person

***Add \$2.00 per person if you wish to serve both types of Crêpes**

**With Homemade Soup of the Day
Add \$2.50 per person**

HOT WORKING LUNCHEON BUFFETS

(Minimum 15 persons)

PASTA BAR

Caesar Salad

with herb croutons and freshly grated Padano cheese



Sliced Roma Tomatoes, Red Onion and Fresh Basil Salad

with a balsamic vinaigrette



Choose One Pasta:

Cheese Tortellini, Penne, Linguini

Spinach Fettuccine

Select Two Homemade Sauces:

Tomato & Basil Sauce

Classic Alfredo Sauce with Shrimp

Traditional Italian Meat Sauce

Basil Pesto with Pine Nuts

Served with Foccacia



Tiramisu



Freshly Brewed Coffee and Traditional and Herbal Teas

\$ 29.95 per person

***Add Sliced Chicken Breast for \$3.50 per person**

*** Add Shrimp for \$2.50 per person**

With Homemade Soup of the Day Add \$2.50 per person

HOT WORKING LUNCHEON BUFFETS

(Minimum 15 persons)

BURGER BAR BUFFET

Organic Greens with a Selection of Dressings



Pasta Salad



Coleslaw



Wedgie Fries



Grilled Beef Burgers and Grilled Breast of Chicken (**Vegetarian upon request**)

Served with all the trimmings

(lettuce, tomato, onion, pickles, sliced cheddar, ketchup, mustard and mayonnaise)



Brownies and Nanaimo Bars



Freshly Brewed Coffee and Traditional and Herbal Teas

\$ 29.95 per person

FRANKIE'S
ITALIAN KITCHEN & BARE

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GEORGIAN COURT
HOTEL

The Healthy Choice Menu

Organic Greens

with Mediterranean grilled vegetables and feta cheese



Halibut and Salmon Filet in a Lemon Caper Tomato Sauce

served with seasonal vegetables and rice pilaf



Healthy Dessert of the Day



Freshly Brewed Coffee and Traditional and Herbal Teas

\$29.95 per person

With Homemade Soup of the Day Add \$2.50 per person

**** IF YOU WOULD LIKE ONE OF THE LUNCHEON BUFFETS
SERVED AS A WORKING DINNER PLEASE
ADD \$5.00 PER PERSON****

SET PLATED LUNCHEONS & DINNERS

WEST COAST

Organic Greens with Goat Cheese Croutons

tossed in a balsamic vinaigrette



West Coast Wild Salmon

*grilled salmon fillet with a light creamy white wine and dill sauce,
rice pilaf and fresh seasonal vegetables*



Dessert of the Day



Freshly Brewed Coffee and Traditional and Herbal Teas

\$ 29.95 per person

BC MENU

Tomato Basil Soup

with a basil coulis



Potato Crusted Halibut

with a lemon caper tomato sauce and fresh seasonal vegetables

OR

Grilled Free Range Breast of Chicken

with a pineapple-cilantro salsa and nugget potatoes



Traditional Cheesecake with Seasonal Berry Compote



Freshly Brewed Coffee and Traditional and Herbal Teas

\$ 36.50 per person

SET PLATED LUNCHEONS & DINNERS

EUROPEAN MENU

Cream of Asparagus Soup



Scallops St. Jacques

Canadian scallops, sautéed in a white wine cream sauce, topped with whipped potatoes and baked au gratin, served with fresh seasonal vegetables



Dessert of the Day



Freshly Brewed Coffee and Traditional and Herbal Teas

\$ 38.50 per person

EXECUTIVE

Tomato Goat Cheese Salad

a medley of tomatoes and herb crusted goat cheese morsels tossed in balsamic vinaigrette



New York Steak with a Green Peppercorn Sauce

8oz New York Steak seared and served with our green peppercorn sauce, fresh seasonal vegetables and roasted potatoes

OR

Prawns Provençal

sautéed prawns in garlic, white wine and tomato concassé served on rice pilaf



Dessert of the Day



Freshly Brewed Coffee and Traditional and Herbal Teas

\$ 42.50 per person

RECEPTIONS

HOT ITEMS

(Serves approximately 30 persons)

Baked Ham
*glazed with honey and mustard,
with crusty rolls and condiments*
\$ 175.00*

**Roasted Angus Certified
Prime Rib of Beef**
*with hoagie buns, Dijon mustard and
horseradish*
\$ 250.00*

***A Carver can be arranged for a \$ 75.00 fee**

PLATTERS

(Minimum of 10 persons)

Fresh Garden Vegetable Basket
with pesto mayo dip
\$4.25 per person

B.C. Salmon
*B.C. Wild Smoked Sockeye
served with Bagel Chips*
\$11.50 per person

Assorted Finger Sandwich Platter
\$ 4.75 per person

Sliced Fresh Fruit Platter
\$ 6.00 per person

International Cheese Platter
*with baguettes and garnished
with fresh fruit & walnuts*
\$ 9.95 per person

**Assorted Cured, European and
Deli Meats**
\$9.95 per person

BASKETS

(Serves approximately 5 persons)

Peanuts
\$ 10.00 per basket

Pretzels
\$ 5.00 per basket

Potato Chips
\$ 6.00 per basket

HORS D'OEUVRES
(Minimum of 2 Dozen Per Item)

COLD CANAPÉS

Chilled Tiger Prawns on Ice with Lemon Wedges and Cocktail Sauce	\$ 36.00 per doz.
Smoked Salmon and Chive Cream Cheese on Bagel Chips	\$ 36.00 per doz.

HOT HORS D'OEUVRES

Sautéed Garlic Prawns in Butter and White Wine	\$ 36.00 per doz.
Vegetable Spring Rolls with Sweet Thai Chili Sauce	\$ 32.00 per doz.
Shrimp Spring Rolls with Sweet Thai Chili Sauce	\$ 34.00 per doz.
Fraser Valley Chicken Skewers with Richmond Cranberry Sauce	\$ 34.00 per doz.
Alberta Beef Skewers with a Creamy Horseradish Sauce	\$ 36.00 per doz.
Assorted Mini Quiches	\$ 34.00 per doz.

BUFFET DINNER

PRE GAME BUFFET

(Minimum of 15 persons)

Caesar Salad



Pasta Salad



Coleslaw

Please Select TWO Entrees

Boneless Breast of Chicken

OR

Beef Burgers

OR

Prawn and Pepper Skewer

(lettuce, tomato, onion, pickles, sliced cheddar, ketchup, mustard and mayonnaise)



Wedgie Fries



Nanaimo Bars, Brownies and Cookies



Freshly Brewed *JJ Bean* Coffee and Traditional and Herbal Teas by *Revolution*

\$ 32.50 per person

[ADD SOME SNACKS](#)

BASKETS (serves approximately 5 persons)

Peanuts	\$10.00 per basket
Pretzels	\$ 5.00 per basket
Potato Chips	\$ 6.00 per basket

BUFFET DINNERS

THE GEORGIAN COURT BUFFET

(Minimum of 30 persons)

SALADS

- Nugget Potato Salad with Pesto Mayonnaise
- Seasonal Greens with a Choice of Dressings
- Orzo Pasta with Sundried Tomatoes, Feta, Kalamata Olives and Oregano
- Lemon Garlic Mushroom Salad
- Tomato, Basil Salad with Balsamic Vinegar and Extra Virgin Olive Oil

PLATTERS

- Prawn Pyramid with Cocktail Sauce
- Marinated Grilled Vegetables with Basil Mayonnaise
- BC Smoked Salmon and Gravlax served with Bagels
- Cold Roasted Chicken with a Honey Mustard Sauce

MAIN COURSES

- Chicken Emincé in a Wild Mushroom Sauce
- Steamed Halibut and Salmon in a Lemon Cream Sauce
- Penne with Grilled Vegetables, Sundried Tomatoes, Olives and Fresh Garlic
- Roast Certified Angus™ Prime Rib of Beef, Yorkshire Pudding and Red Wine Jus *
- Scalloped Potatoes
- Fresh Seasonal Vegetables

DESSERTS

- A Selection of Chocolate Ganache Cake, Crème Caramel, Tiramisu, Chocolate Mousse, Apple Galette, and Fruit Tarts
- Seasonal Fresh Fruit Salad
- A Selection of Cheese and Crackers
- Freshly Brewed *JJ Bean* Coffee and Traditional and Herbal Teas by *Revolution*

\$ 56.50 per person

** Charge for Carver \$ 75.00*

BANQUET BAR BANQUET BEVERAGE PRICES

<u>Liquor</u>		<u>HOST</u>	<u>CASH</u>
Premium Brands	1 oz. Drink	\$ 6.00	\$ 8.00
Martinis	2 ½ oz. Drink	\$ 8.00	\$ 10.00
 <u>Beer & Ciders</u>			
Domestic Beer		\$ 6.00	\$ 8.00
Imported Beer & Micro Brews		\$ 6.50	\$ 8.50
Ciders & Coolers		\$ 6.50	\$ 8.50
 <u>Liqueurs</u>			
Kahlúa, Bailey's, Amaretto, Sambuca		\$ 7.50	\$ 9.50
Cognac, V.S.O.P, Grand Marnier		\$ 8.50	\$ 10.50
Ports, Sherries		\$ 8.00	\$ 10.00
 <u>Wines</u>			
House White & Red		\$ 6.00	\$ 8.00
Imported Non-Alcoholic Beer		\$ 4.50	\$ 5.25
 <u>Non-Alcoholic Beverages</u>			
Assorted Sodas (regular & diet)		\$ 3.50	\$ 4.25
Mineral Water (regular & flavoured)		\$ 3.50	\$ 4.25
Juice		\$ 4.25	\$ 5.25
 <u>Punches</u> (Serves approx. 8 people)			
SANGRIA			
Non-Alcoholic (per litre)		\$ 30.00	
With Alcohol (per litre)		\$ 40.00	

*Cash bar prices **include** taxes (12% HST) and Service Charge of (17%)*

*Hosted Bar prices do **not include** applicable taxes or Service Charge.*

BANQUET POLICIES

WHAT IS A **HOST BAR** (SOMETIMES CALLED AN "OPEN BAR")?

All beverages consumed are paid for by the host. A bartender is complimentary if consumption meets a \$300.00 minimum.

WHAT IS A **CASH BAR**?

Guests are responsible for paying for their own beverages. A bartender is complimentary if consumption meets a \$300.00 minimum. Otherwise, a **\$85.00** bartender fee will apply.

Cashiers (Ticket Sellers) provided at \$20.00 per hour (minimum of 4 hours).

In accordance with BC Liquor control and licensing branch regulations, Corkage on wine brought in and/or corkage bars are not permitted on our premises.

FROM OUR CELLAR

WHITE WINES

Chardonnay, Kettle Valley, BC	\$ 49.50
Chardonnay, Wyndham Bin Estate "222", Australia	\$ 36.50
Chardonnay, Chateau St. Jean "Sonoma County", California	\$ 58.00
Chablis, Drouhin, France	\$ 66.50
Gewürztraminer, "Oak Bay", BC	\$ 37.50
Pinot Blanc, Blue Mountain, BC	\$ 44.00
Riesling, Dr. Loosen "Dr. L", Germany	\$ 44.50
Sauvignon Blanc, Babich, New Zealand	\$ 47.00
Fumé Blanc, Ferrari-Carano "Sonoma County", California	\$ 62.00
Pinot Grigio Vigneto "Le Rosse" Tommasi, Italy	\$ 51.00

SPARKLING WINE AND CHAMPAGNE

Blue Mountain Brut, BC	\$ 54.00
Gloria Ferrer "Sonoma" Brut, California	\$ 68.00
Moët Chandon, Brut, France	\$ 120.00

RED WINES

Cabernet Sauvignon, Mission Hill "Reserve", BC	\$ 55.00
Cabernet Sauvignon, Wyndham Estate Bin "444", Australia	\$ 45.00
Cabernet Sauvignon, Sterling "Napa Valley", California	\$ 78.00
Merlot, Kettle Valley, BC	\$ 54.00
Merlot, Wyndham "Bin 999", Australia	\$ 42.50
Merlot, Burrowing Owl, BC	\$ 72.00
Pinot Noir, Blue Mountain, BC	\$ 58.00
Côtes du Rhône Perrin La Vieille Ferme, France	\$ 45.00
Shiraz, Grant Burge "Barossa Vines", Australia	\$ 49.50
Shiraz, Mission Hill "Reserve", BC	\$ 56.00
Malbec, Alamos, Argentina	\$ 58.00
Chianti Classico "Roberto Stucchi" Badia a Coltibuono, Italy	\$ 62.00
Zinfandel, Sebastiani "Old Vines", California	\$ 58.00