Banquet Menu

HOME MEETING PACKAGES BREAKFAST BREAKS THEMED BREAKS LUNCH LUNCHEON BUFFET RECEPTION DINNER BEVERAGES AUDIO-VISUAL OTHER INFORMATION CONTACT US





Meeting Packages

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Our all-inclusive meeting package starts from just \$40.95* per person and includes a meeting room, continental breakfast, choice of lunch menu, as well as morning and afternoon breaks (snacks and refreshments).

• Based on a minimum group of 20 people, with an additional \$7 per person room rental charge

Add \$3 per person to any package to upgrade to the Canadian
Power Breakfast

• Upgrade one of your breaks to one of our Theme Breaks for just \$4 per person

THE COMMUNICATOR

\$40.95 per person

Morning: Continental Breakfast

AM Break: Select one option from our Snacks selections with Freshly brewed Seattle's Best Coffee[®], Decaffeinated Coffee, and Assorted Tazo[®] Teas

Lunch: The Working Lunch

PM Break: Select one option from our Snacks selections with Freshly brewed Seattle's Best Coffee®, Decaffeinated Coffee, and Assorted Tazo® Teas

It is our pleasure to help you get down to business quickly, easily and in very good taste.



Taxes and service charge not included. These prices are subject to change without notice. 2017 edition.

THE FACILITATOR

\$45.95 per person

Morning: Continental Breakfast

AM Break: Select one option from our Snacks selections with Freshly brewed Seattle's Best Coffee®, Decaffeinated Coffee, and Assorted Tazo® Teas

Lunch: Pasta Buffet (Upgrade to Create Your Own Luncheon Buffet for \$2 per person (one entrée), or \$6 per person (two entrées) surcharge)

PM Break: Select one option from our Snacks selections with Freshly brewed Seattle's Best Coffee[®], Decaffeinated Coffee, and Assorted Tazo[®] Teas

THE EXECUTIVE

\$52.95 per person

Morning: Canadian Power Breakfast

AM Break: Select one option from our Snacks selections with Freshly brewed Seattle's Best Coffee[®], Decaffeinated Coffee, and Assorted Tazo[®] Teas

Lunch: Your choice of Pasta Buffet or Create Your Own Luncheon Buffet

PM Break: Select one of our Theme Breaks



Breakfast

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20 person minimum

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CONTINENTAL BREAKFAST BUFFET / \$14.95 Chilled Orange, Grapefruit, and Apple Juices Sliced Seasonal Fruit Yogurt Basket of Croissants and Muffins

Toast Butter, Preserves, and Honey Freshly brewed Seattle's Best Coffee®, Decaffeinated Coffee, and Assorted Tazo® Teas

CANADIAN POWER BREAKFAST BUFFET / \$19.95

Chilled Orange, Grapefruit, and Apple Juices Sliced Seasonal Fruit Basket of Croissants and Muffins Toast Butter, Preserves, and Honey Scrambled Eggs Bacon and Pork Sausages Hash Brown Potatoes Freshly brewed Seattle's Best Coffee[®], Decaffeinated Coffee, and Assorted Tazo[®] Teas

A delicious, healthy breakfast is sure to get your meeting off to a great start.

DELUXE BREAKFAST BUFFET / \$22.95

Chilled Orange, Grapefruit, and Apple Juices Sliced Seasonal Fruit Basket of Croissants, Muffins and Banana Loaf Toast Butter, Preserves, and Honey Assorted Cold Cereals with Skim Milk and Honey Assorted Fruit Yogurts Scrambled Eggs Bacon and Pork Sausages Hash Brown Potatoes Freshly brewed Seattle's Best Coffee®, Decaffeinated Coffee, and Assorted Tazo® Teas





Breaks

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COFFEE SERVICE / \$3.95 per person Freshly brewed Seattle's Best Coffee[®], Decaffeinated Coffee,

and Assorted Tazo® Teas

BEVERAGES

Bottles of Assorted Juice or Soft Drinks	\$2.95 each
Bottles of Sparkling Water,	
San Pellegrino Flavours	\$2.95 each
Bottles of Naked Juice Smoothies	\$4.00 each
Bottles of Starbucks Frappuccino	\$3.50 each

SNACKS

Freshly Baked Cookies	\$2.50 per person
Bouquet of Freshly Baked Muffins	\$3.25 per person
Sliced Seasonal Fresh Fruit Platter	\$4.95 per person
Assorted Yogurts	\$2.50 per person
Assorted Granola Bars	\$2.50 per person
Selection of Chocolate Bars	\$2.50 per person
Freshly Baked Loaves Your choice of: Banana, Lemon, or Cranberry Date Multigrain	\$3.25 per person
Freshly Cut Vegetable Crudités with Dip	\$3.50 per person
Selection of Dessert Squares	\$2.75 per person
Assorted Bags of Potato Chips	\$2.50 per person
Chef's Trail Mix	\$4.95 per person
Assorted Biscotti Your choice of Amaretto with Dark Chocolate, or Raspberry and Black Pepper with White Chocolate	\$4.50 per person
Tortilla Chips and Salsa	\$3.25 per person





Take a break from working hard and enjoy a selection that will keep everyone energized.

Themed Breaks

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All themes are \$8 per person and include freshly brewed Seattle's Best Coffee®, Decaffeinated Coffee, and Assorted Tazo® Teas. Enhance it with a Fruit Platter for an additional \$4.95 per person.

THE CLASSICS

An assortment of Chef's freshly baked cookies, and a selection of Chef's favourite dessert squares.

THE HEALTHY DIPPER

A fresh vegetable platter with tortilla chips and your choice of hummus, ranch, or blue cheese dip.

THE GRAIN SILO

Build your own yogurt parfaits with fresh yogurt and granola, and indulge in Chef's dessert squares.

Revitalize your audience with one of our themed selections to ensure your meeting is a success.





Lunch

HOME	THE WORKING LUNCH / \$23.95	PASTA BUFFET / \$26.9
MEETING PACKAGES	20 person minimum	20 person minimum
MEETING PACKAGES	Chef's Daily Soup Creation	Toasted Garlic Bread
BREAKFAST	SALAD SELECTIONS - SELECT ONE	SALAD SELECTIONS - S
BREAKS	Baby Greens with Grape Tomato, Cucumber and Carrots	Baby Greens with Grape
	Caesar Salad with Focaccia Croutons	Caesar Salad with Focac
THEMED BREAKS	Chickpea Greek Salad	Chickpea Greek Salad
LUNCH	Grape Tomato and Mini Bocconcini with Balsamic Vinaigrette	Grape Tomato and Mini E
LUNCH	Quinoa, Feta, Dill, Tomato and Cucumber with Red Wine Vinaigrette	Quinoa, Feta, Dill, Tomat
LUNCHEON BUFFET	Macaroni and Black Forest Ham Salad with Cheddar Cheese	Macaroni and Black Fore
RECEPTION	SANDWICH SELECTIONS - SELECT THREE	PASTA SELECTIONS* - S
	Black Forest Ham and Cheddar Cheese on a Croissant	Meat Lasagne (no extra s
DINNER	Montreal Smoked Beef with Red Onion and Pickles on Marble Rye	Cheese Tortellini
	Bread	Penne Rigate
BEVERAGES	Deviled Egg Salad with Cucumber on Multigrain Bread	Tri-coloured Rotini
AUDIO-VISUAL	Provençal Tuna, Artichoke, Olive, Tomato, with Sliced Boiled Egg	Potato Gnocchi
	and Roasted Red Pepper on Whole Wheat Bread Roasted Turkey Breast, Tomato and Lettuce with Pesto Mayonnaise	Gluten-free Zucchini Rot
OTHER INFORMATION	on White Bread	*Add Grilled Chicken Bre
CONTACT US	Bocconcini Cheese, Roma Tomato and Arugula on Tuscan Ciabatta Baguette	or Shrimp to any pasta
	-	—
	Chicken Caesar in a Flour Tortilla Wrap	Assorted Sweet Squares
	_	Seasonal Fresh Fruit Plat
	Assorted Sweet Squares	Freehly browed Seattle's



Seasonal Fresh Fruit Platter Freshly brewed Seattle's Best Coffee®, Decaffeinated Coffee, and Assorted Tazo® Teas

Our lunches provide a great opportunity to share a midday break and discuss ideas informally.

95

SELECT TWO Tomato, Cucumber and Carrots cia Croutons Bocconcini with Balsamic Vinaigrette to and Cucumber with Red Wine Vinaigrette est Ham Salad with Cheddar Cheese

SELECT TWO

eat Lasagne (no extra sauce selection)			
heese Tortellini	Sauce options:		
enne Rigate	Spicy Vodka Tomato Cream Sauce		
ri-coloured Rotini	Pesto Sauce		
otato Gnocchi	Exotic Mushroom in Alfredo Sauce		
luten-free Zucchini Rotini	Tomato Herb Sauce		

east, Italian Pork Sausage, Beef Meatballs, for +\$3.00/person*

tter Freshly brewed Seattle's Best Coffee®, Decaffeinated Coffee, and Assorted Tazo[®] Teas continued >



Luncheon Buffet

HOME MEETING PACKAGES BRFAKFAST BREAKS THEMED BREAKS LUNCH LUNCHEON BUFFET RECEPTION Penne Rigato DINNER BEVERAGES AUDIO-VISUAL OTHER INFORMATION CONTACT US Pesto Sauce

CREATE YOUR OWN LUNCHEON BUFFET Select 1 Entrée \$28.95 / Select 2 Entrées \$32.95

Bread, Rolls and Butter

SALAD SELECTIONS - SELECT TWO Baby Greens with Grape Tomato, Cucumber and Carrots Caesar Salad with Focaccia Croutons Chickpea Greek Salad Grape Tomato and Mini Bocconcini with Balsamic Vinaigrette Quinoa, Feta, Dill, Tomato and Cucumber with Red Wine Vinaigrette Macaroni and Black Forest Ham Salad with Cheddar Cheese

PASTA SELECTIONS* - SELECT ONE Cheese Tortellini Tri-coloured Rotini Potato Gnocchi Gluten-free Zucchini Rotini

Sauce options: Spicy Vodka Tomato Cream Sauce Exotic Mushroom in Alfredo Sauce Tomato Herb Sauce

Add Grilled Chicken Breast, Italian Pork Sausage, Beef Meatballs, or Shrimp to any pasta for +\$3.00/person



POTATO AND RICE SELECTIONS - SELECT ONE

Roasted or Steamed Yukon Gold Potatoes **Creamy Mashed Potatoes** Steamed Jasmine Rice

ENTRÉE SELECTIONS - SELECT ONE OR TWO

Baked Chicken Breast with Exotic Mushroom and White Wine Cream Sauce **Butter Chicken** Black Bean Chicken Chicken Cacciatore Roast Pork Loin with Ginger Soy and Sesame Sauce Beef Stroganoff Hungarian Beef Goulash Steamed Cod with Green Curry Sauce

Assorted Cakes and Tortes Seasonal Fresh Fruit Platter Freshly brewed Seattle's Best Coffee[®], Decaffeinated Coffee, and Assorted Tazo[®] Teas





Reception

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Selections are priced per dozen, unless otherwise stated

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COLD HORS D'ŒUVRES	
Tomato and Bocconcini Skewers with Balsamic Reduction	\$24.00
Smoked Salmon, Cream Cheese and Dill Roulade in Flour Tortilla	\$30.00
Brie Cheese on Garlic Toasted Baguette	\$25.00
Prosciutto and Melon	\$30.00
Genoa Salami and Olive Cornet	\$24.00
Tiger Shrimp Stick with Wasabi Soy Mayonnaise	\$30.00

HOT HORS D'ŒUVRES

Chicken Satay with Curry Peanut Sauce	\$24.00
Vegetable Spring Rolls with Sweet Chilli Dip	\$20.00
Baked Spanakopita with Tzatziki	\$22.00
Thai Breaded Shrimp with Coconut Curry Sauce	\$25.00
Fried Chicken or Pork Pot Stickers with Pineapple Salsa	\$20.00
Chicken Wings with BBQ, Hot, Honey Garlic Sauce or Salt & Pepper	\$25.00

ADDITIONAL RECEPTION SUGGESTIONS

Domestic and Import Cheese Platter	\$5.50 per person
Platter of Garden Fresh Vegetables with Ranch Dip	\$3.50 per person
Tiger Shrimp Cocktail (minimum order: 12)	\$2.25 per person
Side of Sockeye Salmon Platter (serves approx. 30 guests)	\$160.00

THE CARVERY

All of the below options include a member of a Culinary Team to hand-carve selections for yo	
Roast AAA Striploin of Beef	\$8.00 per person
Roast Rib-Eye of Beef	\$10.00 per person



When your group gathers for a reception, your menu choices will help you create just the right mood.



Dinner Buffet

HOME	CREATE YOUR OWN Select 1 Entrée \$39.9
EETING PACKAGES	Bread Rolls and Butter
BREAKFAST	CHARCUTERIE PLATTE
BREAKS	Salami, Prosciutto Ham
THEMED BREAKS	SALAD SELECTIONS – Baby Greens with Grap
LUNCH	Caesar Salad with Foca
UNCHEON BUFFET	Chickpea Greek Salad Grape Tomato and Min
RECEPTION	Quinoa, Feta, Dill, Tom Black Bean, Corn, Red
DINNER	Oriental Noodle Salad, Ginger Vinaigrette
BEVERAGES	Marinated Beets with R
AUDIO-VISUAL	Yukon Gold Potato Sala Macaroni and Black Fo
THER INFORMATION	PASTA SELECTION* - S
CONTACT US	Cheese Tortellini Penne Rigato Tri-coloured Rotini Potato Gnocchi Gluten-free Zucchini Ro



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EATE YOUR OWN DINNER BUFFET ect 1 Entrée \$39.95 / Select 2 Entrées \$44.95

ARCUTERIE PLATTER ami, Prosciutto Ham, Black Forest Ham, Pickles, Olives

LAD SELECTIONS - SELECT FOUR by Greens with Grape Tomato, Cucumber and Carrots esar Salad with Focaccia Croutons ckpea Greek Salad pe Tomato and Mini Bocconcini with Balsamic Vinaigrette inoa, Feta, Dill, Tomato and Cucumber with Red Wine Vinaigrette ck Bean, Corn, Red Peppers and Red Onion with Cumin Lime Juice ental Noodle Salad, Bean Sprouts, Green Onion with Sesame ger Vinaigrette rinated Beets with Red Wine Vinaigrette on Gold Potato Salad and Cucumber with White Truffle Oil caroni and Black Forest Ham Salad with Cheddar Cheese

STA SELECTION* - SELECT ONE

eese Tortellini nne Rigato coloured Rotini ato Gnocchi Iten-free Zucchini Rotini

Sauce options:

Spicy Vodka Tomato Cream Sauce Pesto Sauce Exotic Mushroom in Alfredo Sauce Tomato Herb Sauce

Add Grilled Chicken Breast, Italian Pork Sausage, Beef Meatballs, or Shrimp to any pasta for +\$3.00/person

VEGETABLE SELECTIONS – SELECT ONE

Steamed Fresh Seasonal Vegetables Roasted Zucchini with Red Peppers

POTATO AND RICE SELECTIONS - SELECT ONE

Roasted or Steamed Yukon Gold Potatoes **Creamy Mashed Potatoes** Steamed Jasmine Rice

ENTRÉE SELECTIONS - SELECT ONE OR TWO

Baked Chicken Breast with Exotic Mushroom and White Wine Cream Sauce **Butter Chicken** Chicken Cacciatore Roast Pork Loin with Ginger Soy and Sesame Sauce Slow-braised Beef with Onion and Mushroom with Red Wine Sauce Beef Stroganoff Hungarian Beef Goulash Baked Wild Salmon, Cucumbers and Sundried Tomatoes with White Wine Sauce Steamed Cod with Green Curry Sauce

Assorted Cakes and Tortes Seasonal Fresh Fruit Platter Freshly brewed Seattle's Best Coffee®, Decaffeinated Coffee, and Assorted Tazo[®] Teas



Bar Services

following Bar Set-ups: MEETING PACKAGES CASH BAR \$7.50 per drink, inclusive of taxes HOST BAR \$8.50 per drink, inclusive of taxes and service charge THEMED BREAKS highballs, and glasses of house wine. LUNCHEON BUFFET (based on a four hour minimum). please note these will be charged as ordered. Wine and liquor pricing is subject to applicable taxes and gratuities. **BEVERAGES** *Wine selections may vary AUDIO-VISUAL OTHER INFORMATION

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The Holiday Inn Vancouver Downtown is pleased to offer the

All Bars provide domestic bottles of beer, single shot house brand

A Bartender will be provided free of charge if beverage consumption exceeds \$400, otherwise a \$25 per hour premium will be applied

We are happy to order in specialty items for your celebration, but

BOTTLES OF WHITE WINE

Jackson Triggs – Proprietor's Chardonnay Osoyoos, BC	\$32.00
Woodbridge – Sauvignon Blanc – California, USA	\$42.00
Ruffino – Pinot Grigio – Tuscany, Italy	\$46.00
Red Rooster – BC VQA Pinot Gris – Penticton, BC	\$40.00
Gallo Family Vineyards – White Zinfandel (Rosé) California, USA	\$32.00

BOTTLES OF RED WINE

Jackson Triggs – Proprietor's Merlot – Osoyoos, BC	\$32.00
Woodbridge – Cabernet Sauvignon – California, USA	\$42.00
Ruffino - Chianti – Tuscany, Italy	\$46.00
Red Rooster - BC VQA Pinot Gris - Penticton, BC	\$40.00
Ravenswood – Zinfandel – California, USA	\$48.00
Alamos – Malbec – Mendoza, Argentina	\$42.00

BOTTLES OF BUBBLES

President - Sparkling Wine - Niagara Falls, ON \$36.00



Exactly what your group needs to quench thirsts and delight taste buds.



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SCISSOR SCREEN SUPPORT PACKAGE / \$100

Includes Scissor Screen, Skirted Stand, 30' AC Cable & Power Bar, Set-up and Dismantle

PROJECTOR & SCISSOR SCREEN PACKAGE / \$325

Includes LCD Projector, Scissor Screen, Skirted Stand, 25' VGA Cable, 30' AC Cable & Power Bar, Set-up and Dismantle

42" VIDEO MONITOR PACKAGE / \$450

Includes LCD Flat Screen Monitor, 6' Custom Chrome Display Stand Shipping, Setup and Dismantle Extra

SMALL AUDIO PACKAGE / \$295

Includes 2-JBL E10 Self Powered Speakers, 4-Channel Mixer, (1) Wireless microphone (Lapel or Handheld – please specify) with Floor or Table Stand

CONFERENCE PHONE PACKAGE / \$130

Includes Polycom Sound Station Phone & 2 Extendable Microphones, Set-up & Dismantle

AUDIO ACCESSORIES

4 Channel Audio Mixer	\$50.00
UHF Wireless Microphone (Handheld or Lapel)*	\$150.00
Wired microphone, c/w Floor or Table stand	\$40.00
*Multiple microphones in one room requires an au	udio mixer

PROJECTION & COMPUTER ACCESSORIES

Flipchart with Markers	\$40.00
Whiteboard	\$65.00
Easel Stand	\$25.00
HD Laptop with Mouse	\$200.00
Laser Pointer	\$20.00
Computer Speakers (Pair)	\$30.00
Computer Audio Interface	\$30.00

LABOUR RATES

Monday – Sunday 06:00-24:00	\$65.00/hour
Monday – Sunday 24:00-06:00	\$90.00/hour
*Overtime rates applicable after 10 hours	
*Additional shipping costs not included	

Services provided by:





When it's show time, we can help make sure you have the right equipment for a dynamic presentation.

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FUNCTION ROOM RENTAL

Rental charges include the set-up, use of space, normal clean-up and the following equipment as required:

- Tables, linen, and chairs
- Glasses and water service
- Pens and paper
- $\boldsymbol{\cdot}$ Microphone and podium

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

Rental rates are calculated per event.

If 24 hour access is required please advise us at 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 require security for any event at the convenor's expense.

30-DAY BOOKING POLICY

We can provisionally / tentatively hold space for you, but cannot guarantee until 30 days prior to 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.

FOOD AND BEVERAGE POLICY

Only Food and Beverage provided by the Holiday Inn Vancouver Downtown may be consumed on premises. Wedding and / or Birthday cakes may be brought in with prior permission from the Catering Manager and a Cake Cutting Fee may apply. Bottles of wine may be brought in with prior permission from the Catering Manager and a corkage fee may apply.

Menu selections should be submitted to our Catering Department at least three weeks in advance. Our Catering Department will be pleased to tailor a menu to suit your specific requirements.

A bartender will be provided free of charge if beverage consumption exceeds \$400.00, otherwise a \$25.00 per hour charge will apply (based on a four-hour minimum).

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.

Applicable taxes and a 15% service charge will be added.

STATUTORY HOLIDAYS

British Columbia, Canada recognizes the below days as Statutory Holidays. Any events held on these Holidays will be subject to a \$100+tax per event supplemental charge.

New Year's Day Family Day Good Friday Victoria Day Canada Day BC Day Labour Day Thanksgiving Remembrance Day Christmas Day Boxing Day

GUARANTEED NUMBERS

The catering department requires a guaranteed number of guests two (2) weeks prior to the event. In the event of reduced numbers, no more than a 15% variance will be accepted and 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 day) 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.

SOCAN

All Convenors bringing bands or music into the hotel will be charged a fee of \$59.17 plus HST in accordance with Federal legislations.

continued >

Other Information



DAMAGE

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 hotel management 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.

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 at the time of receipt of the signed contract and credit card form. This deposit may be reversed if alternate payment such as wire transfer, cash or cheque is on premise and the transaction is complete. Please note that payments need to be sent out 30 days prior to the event to take into consideration shipping and processing times. Any cancellations of events within 30 days will be subject to 100% of the expected food, beverage and meeting room rental revenue.

SPECIAL AND CUSTOMIZED REQUESTS

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

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.

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

Contact Us

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MEETING PACKAGES	1110 Howe Street Vancouver, British
BREAKFAST	Catering Telephon Catering Fax: 604-
BREAKS	Email: events@hiv <u>www.holidayinnva</u>
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Holiday Inn VANCOUVER DOWNTOWN

HOLIDAY INN & SUITES VANCOUVER DOWNTOWN

Vancouver, British Columbia, Canada, V6Z 1R2

Catering Telephone Number: 604-623-6862 Catering Fax: 604-684-4736

Email: events@hivancouverdowntown.com www.holidayinnvancouverdowntown.com/meetings.php 14