

# Beverages

Cash bar - \$7.50 per drink  
\*incl tax

Host bar - \$8.50 per drink  
\*incl tax & service charge

Domestic beer, single shot,  
house brand high balls &  
of house wine glasses

**Wine starting at \$32/bottle**

\*full wine list available upon request\*

**Event Phone:** 604-623-6856

**Fax:** 604-684-4736

**Email:**

[events@hivancouverdowntown.com](mailto:events@hivancouverdowntown.com)



Howe Street | Vancouver BC | V6Z1R2

# Turkey Lunch

Starting December 18th  
Monday to Friday  
12pm - 2pm

*Roasted Fraser Valley turkey served with herbed focaccia dressing, served with herbed focaccia dressing, dried cranberries, pan gravy, cranberry sauce, scalloped potatoes, seasonal vegetables and eggnog cheesecake.*

**\$17 per person**

(taxes & service not included)



unwind  
WEST COAST SOCIAL

**HOLIDAY INN & SUITES  
VANCOUVER DOWNTOWN**

*Celebrate the Season*

IT'S THE  
**MOST**  
*wonderful*  
TIME OF THE  
**YEAR**



  
Holiday Inn  
& Suites



# Vixen Buffet

\$52.00 per person

(taxes and service charge not included)

## Freshly Baked Dinner Rolls & Butter

### Tossed baby leaf salad

tomatoes, shredded carrot, sliced cucumber

### Yukon Gold Potato Salad

dressed with white truffle infused mayonnaise & mandarin slices

### Greek Salad

chick peas, kalamata olives, bell pepper, red onion, cucumber, feta cheese

### Caprese Mixed Salad

cherry tomato, bocconcini, basil parmesan, balsamic vinaigrette

### Tiger Shrimp Cocktail

classic cocktail sauce

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## Baked Orange & Honey Glazed Ham

### Roasted Fraser Valley Turkey

sage & onion dressing with dried cranberries, pan gravy

**Your choice of:** Rice Pilaf or Scalloped, roasted or mashed potato

## Fresh Winter Vegetables

### Baked Sockeye Salmon

dill sherry cream sauce

### Vegetarian Cavatappi Pasta

artichoke, sundried tomato, zucchini tomato herb sauce

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### Eggnog Cheesecake

Assorted Cakes

Fresh Fruit Salad

Freshly Brewed Seattle's  
Best Coffee & Tazo Tea

*Add to any menu! \$8 per person*

**Carving station with hand carved beef rib eye roast and house made au jus**



# Blitzen Buffet

\$45.00 per person

(taxes and service charge not included)

## Freshly Baked Dinner Rolls & Butter

### Tossed baby leaf salad

tomatoes, shredded carrot, sliced cucumber

### Yukon Gold Potato Salad

dressed with white truffle infused mayonnaise & mandarin slices

### Greek Salad

chick peas, kalamata olives, bell pepper, red onion, cucumber, feta cheese

### Caprese Mixed Salad

cherry tomato, bocconcini, basil parmesan, balsamic vinaigrette

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## Roasted Fraser Valley Turkey

sage & onion dressing with dried cranberries, pan gravy

**Your choice of:** Rice Pilaf or Scalloped, roasted or mashed potato

## Fresh Winter Vegetables

### Baked Sockeye Salmon

dill sherry cream sauce

### Vegetarian Cavatappi Pasta

artichoke, sundried tomato, zucchini tomato herb sauce

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### Eggnog Cheesecake

Assorted Cakes

Fresh Fruit Salad

Freshly brewed Seattle's  
Best Coffee & Tazo Tea