




*An elegant, world-class property set in the heart of Vancouver's thriving and cosmopolitan downtown; the **Wedgewood Hotel** has been a well-kept secret to visitors of Vancouver since it opened in 1984. While the secret is definitely out, the elegance, charm and commitment to service remain.*



Buffet Breakfast


(Minimum 15 people or add 3 dollars per person)

**THE WEDGEWOOD CONTINENTAL**

*Freshly Squeezed Orange or Grapefruit Juice,  
A Daily Selection of Artisanal Pastries,  
Butter & Fruit Preserves,  
Sliced Fresh Seasonal Fruit, Selection of Yogurt,  
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea*


*24 per person*

**THE EUROPEAN CONTINENTAL**

*Freshly Squeezed Orange or Grapefruit Juice,  
A Daily Selection of Artisanal Pastries, Butter & Fruit Preserves,  
Sliced Fresh Seasonal Fruit, Yogurt, House-Made Granola,  
Selection of Cheeses & Cold Cuts,  
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea*

*34 per person*

**THE CANADIAN FULL BREAKFAST**

*Freshly Squeezed Orange or Grapefruit Juice,  
Sliced Fresh Seasonal Fruit, Scrambled Organic Eggs,  
Hand-Cut Hash Brown Potatoes, Canadian Maple Bacon,  
Capicollo Ham, Grilled Tomatoes, A Daily Selection of  
Artisanal Pastries, Butter & Fruit Preserves,  
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea*

*39 per person*

**ENHANCEMENTS**

*Sugar Brioche Buns  
48 per dozen*

*Traditional Eggs Benedict  
11 per person*

*Brioche French Toast  
Pure Québec Maple Syrup  
8 per person*

*Fresh-From-Our-Oven Banana  
Bread*

*45 per dozen*

*Buttermilk Waffles  
Seasonal Berries, Pure Québec  
Maple Syrup  
8 per person*

\*18% service charge & 5% applicable tax will apply\*





Coffee Breaks

(Minimum 10 people or add 3 dollars per person)


**MID-MORNING**

**'Notting Hill Gate'** 12 per person


Warm 'Goosey' Chocolate Chip Cookies,  
Caramel Pecan Popcorn

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea

**'Hyde Park Corner'** 15 per person


Sugar Brioche Buns,  
Daily Baked Danish Pastries, Croissants & Muffins,  
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea

**'Knightsbridge'** 18 per person


Individual House-Made Granola Bars, Seasonal Berries & Yogurt Parfait,  
Fresh-From-Our-Oven Banana Loaf,  
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea

**MID-AFTERNOON**


**'Picadilly Circus'** 12 per person

Truffle Parmesan Popcorn,  
House-Made Assorted Root Chips, Sour Cream Onion Dip  
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea

**'Covent Garden'** 16 per person

Pemberton Valley Crudités with Blue Cheese Dip, Roasted Tomato Mayonnaise Dip,  
Sharable Pizzas Fresh-From-The-Oven Made Two Ways:  
Pizza Rustica (Tomato Sauce, Fresh Basil, Chorizo Sausage, Mozzarella)  
Pizza Funghi (Shiitake, Button & Oyster Mushrooms, Caramelized Onion, Goat Cheese)  
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea

**'High Street Kensington'** 20 per person

Freshly Baked Scones, Clotted Cream & Fruit Preserves,  
Mini Bakewell Tart, Seasonal Fruit Tartlet, Lemon Chiffon with White Chocolate Ganache,  
White Chocolate Mousse Éclair Dipped in Dark Chocolate,  
Assorted Childhood Favourite Sweet & Sour Candies & Liquorice,  
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea

\*18% service charge & 5% applicable tax will apply\*

## Working Lunch Buffet

(Minimum 10 people or add 3 dollars per person)

*Selection of any 2 salads, 3 sandwiches/wraps, and 2 dessert items below*  
*\*Inclusive of Chef's Soup of the Day,*

*Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea*

*42 per person*

### **Salad Selections:**

- Crisp Hearts of Romaine Salad, Caesar Dressing, Sourdough Croutons*
- German Potato Salad, Smoked Bacon, Onion Vinaigrette*
- Sicilian Fennel Radish Salad, Red onion, Orange, Black Olive*
- Marinated Beets, Greek Yogurt, Pumpkin Seeds, Baby Kale*
- Wedgewood Chopped Salad with English Mustard Dressing*
- Pasta Salad with Pesto, Organic Arugula, Oven-Cured Tomatoes*
- Wedgewood Greek Salad, Cucumber, Cherry Tomatoes, Red Onion, Feta, Kalamata Olives*

### **Deli Wrap Selections:**

- Roasted Sweet Peppers, Grilled Zucchini, Feta Cheese, Micro Greens*
- Hummus, English Cucumber, Vine Tomatoes, Sweet Peppers, Red Onion, Kale*
- Rosemary & Lemon Roasted Chicken, Crisp Romaine, Caesar Aioli*
- Applewood Smoked Salmon, Watercress, Red Onion, Chive Sour Cream*
- Roasted Rossdown Turkey, Smoked Bacon, Iceberg Lettuce, Vine Tomatoes*
- Charred Spicy Lamb Sausage, Feta Cheese, Cucumber, Mint, Coriander Yogurt*
- Shaved Roast Beef, Organic Arugula, Vine Tomatoes, Parmesan & Grain Mustard Aioli*

### **Sandwich Selections:**

- House Smoked Salmon with Herb Cream Cheese, Red Onion, Capers, Whole Wheat Bagel*
- Shrimp & Crab Salad, Lemon, Tarragon, Avocado, Sourdough*
- Shaved Roast Beef, Swiss Cheese, Red Onion, Vine Tomatoes, Chipotle Aioli, Ciabatta*
- Shaved Black Forest Ham, Aged Cheddar, Tomato Chutney, Grain Mustard*
- Carved Turkey Breast, Butter Lettuce, Smoked Bacon, Tomatoes, Multigrain Bread*
- Crispy Cucumber and Egg Salad on Milk Bread*
- Artisanal Salami, Artichoke, Black Olive, Basil, Tomato, Bocconcini, Toasted Ciabatta*

### **Dessert Selections:**

- Freshly-Baked Assorted Cookies & Biscotti*
- Sliced Fresh Seasonal Fruit Tray & Berries*
- Triple Chocolate Brownies*
- Lemon & White Chocolate Ganache Chiffon Cake*
- Vanilla & Sour Cream Cheesecake*
- Fresh Berry Pavlova, Chantilly Cream*
- Cinnamon Scented Apple Streusel on Puff Pastry*
- Dark Chocolate Mousse, Raspberry Curd, Chocolate Chiffon*

\*18% service charge & 5% applicable tax will apply\*





Lunch Buffet

(Minimum 15 people or add 3 dollars per person)

**APPETIZERS**

***Sicilian Fennel & Radish Salad***

*Red Onion, Black Olive, Lemon Dressing*



***Crisp Hearts of Romaine Salad***

*Reggiano Cheese, Ciabatta Crouton, Caesar Dressing*



***German Potato Salad***

*Smoked Bacon, Onion Vinaigrette*

**ENTRÉES**

***Gently Baked Steelhead Salmon***

*Braised Radish & Celery, Saffron Cream Sauce*



***Penne Pasta Primavera***

*Zucchini, Kale, Oven Dried Tomato, Garlic, Basil*



***Hunter Style Chicken***

*Garlic, Roasted Mushrooms, Confit Peppers*



*Riz Pilaf*

**DESSERTS**

***Fresh Fruit Salad***

*Honey Yogurt*




***Double Chocolate Brownie***




***Cinnamon Scented Apple Strudel***

*55 per person*

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea  
\*18% service charge & 5% applicable tax will apply\*





Deluxe Lunch Buffet

(Minimum 15 people or add 3 dollars per person)

**APPETIZERS**

***Tender Kale with Fall Harvest Vegetables***

*Roasted Sweet Potato, Charred Corn, Pumpkin Seeds, Crisp Carrot, Balsamic Vinaigrette*



***Smoke Salmon Platter***

*Lemon, Capers, Red Onion, Toast*



***Wedgewood Greek Salad***

*Cucumbers, Cherry Tomato, Red Onion, Feta, Kalamata Olives*

**ENTRÉES**

***Slow Roasted Beef Striploin***

*Onions, Glazed Mushrooms, Sauce Charcutière*



***Sablefish & Roasted White Shrimp***

*Butter Spinach, White Wine & Lemon Butter Sauce*



***Creamy Garlic Whipped Potato***



***Seasonal Harvest Vegetables***

**DESSERTS**

***Cinnamon Scented Apple Strudel***




***Dark Chocolate Mousse, Raspberry Curd, Chocolate Chiffon***



***Assorted Fruit & Seasonal Berries***

85 per person

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea  
\*18% service charge & 5% applicable tax will apply\*



Three Course Lunch

~ Menu 1 ~

**Crisp Romaine Hearts**

*Classic Caesar Dressing, Ciabatta Croutons*



**Plancha Grilled Steelhead Salmon**

*Herb Scented Crushed Potatoes, Salsa Verde*

Or

**Orecchiette Pasta**

*Arugula, Ricotta Cheese, Spiced Merguez Sausage*



**Classic Vanilla Crème Brûlée**

*Shortbread Cookies*

45 per person

~ Menu 2 ~

**Creamy Tomato Soup**

*Parmesan Toast, Basil, Olive Oil*



**Lemon and Herb Crusted Ling Cod**

*Roasted Fingerling Potato, Spinach, Sweet Garlic Nage, Craft Chili Oil*

Or

**Butter Glazed Chicken Breast**


*Oyster Mushrooms, Leeks, Twice Cooked Potato, Natural Jus*



**Cinnamon Scented Apple Strudel**

*Mint, Vanilla Cremeux*

55 per person

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea  
\*18% service charge & 5% applicable tax will apply\*





Three Course Lunch

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~ Menu 3 ~

**House Maple Cured Salmon**

*Preserved Turnips, Peruvian Cherry Peppers, Parsley Caper Condiment*



**Red Wine Braised Short Rib**

*Whipped Potatoes, Seasonal Harvest Vegetables, Red Wine Jus*

Or

**Lemon Butter Basted Haida Gwaii Halibut**

*Wedgewood Chopped Salad*



**Stick Toffee Pudding**

*Candied Walnuts, Caramel Sauce*

65 per person

Four Course Lunch

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~ Menu 4 ~

**Roasted Mushroom Velouté**

*Chives, Potato Crouton, Truffle Oil*



**Tender Kale with Fall Harvest Vegetables**

*Roasted Sweet Potato, Charred Corn, Pumpkin Seeds, Crisp Carrot, Balsamic Vinaigrette*



**Brome Lake Duck Breast**

*Roasted Root Vegetables, Mustard Spätzle, Cranberry Jus*

Or

**Pan Roasted Sablefish**


*Braised Fennel, Creamy Mushroom Cous Cous, Mustard Gastrique*



**Dark Chocolate Mousse**

*Raspberry Curd, Vanilla Chiffon*

85 per person

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea  
\*18% service charge & 5% applicable tax will apply\*





Three Course Dinner

~ Menu 1 ~

**Amuse Bouche**

*Chef's Seasonal Creation*

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**Caramelised White Onion Soup**

*Focaccia Croutons*

Or

**Marinated Beetroot & Yogurt Salad**

*Hannabrook Greens, Pumpkin Seed, Balsamic Dressing*

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**Pan Roasted Chicken**

*Broccolini, Mustard Spätzle, Vanilla Yam Puree, Natural Jus*

Or

**BC Steelhead Salmon**

*Apple Celeriac Puree, Herb Crushed Potatoes, Watercress Gremolata, Green Peppercorn*

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**Vanilla Crème Brûlée**

*Seasonal Berries & Shortbread*

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**Seasonal Petit Fours**

75 per person

~ Menu 2 ~

**Amuse Bouche**

*Chef's Seasonal Creation*

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**Butternut Squash & Ginger Soup**

*Toasted Pumpkin Seed*

Or

**Confit Duck & Foie Gras Pressing**

*Pickled Cipollini Fig Preserve, Sourdough Crouton*

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**Beef Tenderloin**

*Potato Rosti, Heritage Carrots, Natural Jus*

Or

**Lemon and Herb Crusted Ling Cod**

*Roasted Fingerling Potato, Spinach, Sweet Garlic Nage, Craft Chili Oil*

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**Dark Chocolate Mousse**

*Raspberry Curd, Vanilla Chiffon*

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**Seasonal Petit Fours**

85 per person

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea

\*18% service charge & 5% applicable tax will apply\*



Four Course Dinner

***Amuse Bouche***

*Chef's Seasonal Creation*



***Maple Cured Salmon***

*Preserved Turnips, Peruvian Cherry Peppers, Parsley Caper Condiment*



***Butternut Squash & Ginger Soup***

*Toasted Pumpkin Seed*



***Brome Lake Duck Breast***

*Roasted Root Vegetables, Mustard Spätzle, Cranberry Jus*

*Or*

***Lemon and Herb Crusted Ling Cod***

*Roasted Fingerling Potato, Spinach, Sweet Garlic Nage, Craft Chili Oil*



***Baked Cheesecake***


*Blue Berry Compote*



***Seasonal Petit Fours***

*90 per person*

***\*\*Vegetarian Diner Menus Available Upon Request\*\****

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea  
\*18% service charge & 5% applicable tax will apply\*

Five Course Dinner

**Amuse Bouche**

*Chef's Seasonal Creation*



**Chilled Poached Scallop**

*Cucumber, Pickled Grapes, Tarragon, Buttermilk Dressing*



**Butternut Squash & Ginger Soup**

*Toasted Pumpkin Seed*



**Confit Duck & Foie Gras Pressing**

*Pickled Cipollini Fig Preserve, Sourdough Crouton*



**Beef Tenderloin**

*Potato Rosti, Heritage Carrots, Natural Jus*

*Or*

**Venison Saddle**

*Whipped Potatoes, Roast Parsnip Puree, Sprout Tops*

*Or*

**Pan Roasted Sablefish**

*Braised Fennel, Creamy Mushroom Cous Cous, Mustard Gastrique*



**Dark Chocolate Mousse**


*Raspberry Curd, Vanilla Chiffon*



**Seasonal Petit Fours**

*105 per person*

**\*\*Vegetarian Diner Menus Available Upon Request\*\***

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea  
\*18% service charge & 5% applicable tax will apply\*

Wedgewood Signature Five Course Dinner

**Amuse Bouche**

*Chef's Seasonal Creation*



**Confit Lobster**

*Granny Smith Apple, Wilted Fennel, Compressed Beet*



**Confit Duck & Foie Gras Pressing**

*Pickled Cipollini Fig Preserve, Sourdough Crouton*



**Roasted Mushroom Volute**

*Chives, Potato Crouton, Truffle Oil*



**Steak Oscar**

*Beef Tenderloin, Chilean Crab, Sauce Béarnaise, Asparagus*

*Or*

**Half Rack of Lamb**

*Broccolini, Potato Gnocchi, Mushroom Bolognese*

*Or*

**Pan Roasted Sablefish**

*Mussels, Clams, Chorizo, Saffron Risotto*



**Champagne Ganache Truffle Cake**


*Spanish Biscuit, Shortbread Dough, Chocolate Sauce*



**Seasonal Petit Fours**

*125 per person*

**\*\*Vegetarian Diner Menus Available Upon Request\*\***

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea  
\*18% service charge & 5% applicable tax will apply\*







Reception

(Minimum 2 dozen per selection)

<b>COLD CANAPÉS</b>	<b>PER DOZEN</b>
<i>Melon and Prosciutto, Basil</i>	48
<i>Chicken Roulade, Olive Tapenade, Garlic Toast</i>	50
<i>House Smoke Salmon, Gluten Free Blinis, Herb Crème Fraiche</i>	54
<i>Scallop Crudo on Garlic Toast &amp; Black Truffle</i>	56
<i>Foie Gras Chicken Liver Parfait in Choux Pastry</i>	56
<i>Halibut Ceviche, Lemon, Cucumber, Horseradish</i>	52
<i>Duck Rillettes, Fig Orange Compote</i>	52
<i>Rare Roast beef, Yorkshire Pudding, Horseradish Sour Cream</i>	56
<b>HOT CANAPÉS</b>	
<i>Prosciutto Wrapped Asparagus, Hollandaise</i>	50
<i>Mini Salmon Crab Cake, Yuzu Citrus Hot Sauce</i>	54
<i>Confit Chicken Fritters</i>	52
<i>Bacon Wrapped Scallop</i>	56
<i>Crispy Prawn Cocktail Skewers</i>	56
<i>Chicken Sausage &amp; Corn Beignet</i>	52
<i>Scotch Quail Egg, Smoke Paprika Aioli</i>	48
<i>Tomato Braised Wild Boar Meat Balls, Parmesan</i>	52
<b>VEGETARIAN SELECTIONS</b>	
<i>House Made Ricotta on Flax Seed Potato Crisp</i>	48
<i>Compressed Watermelon, Feta, Kalamata Olives</i>	48
<i>Tomato &amp; Mushroom Ragu on Polenta Crackers</i>	48
<i>Beet Tartare, Dill, Rye Toast</i>	48
<i>Truffle &amp; Wild Mushroom Arancini</i>	50
<b>SOMETHING SWEET</b>	
<i>White Chocolate Mousse Éclair Dipped in Dark Chocolate</i>	46
<i>Chocolate and Vanilla Cream Puffs</i>	46
<i>Caramel Popcorn with Pecan</i>	46
<i>Chocolate-Dipped Biscotti</i>	46
<i>Mini Passion Fruit Tartlet</i>	52
<i>Chocolate Ganache Lollipop</i>	52
<i>Raspberry Macarons</i>	52

\*18% service charge & 5% applicable tax will apply\*



Reception Platters and Snacks

<b>PLATTERS</b>	<b>30 PEOPLE</b>	<b>50 PEOPLE</b>
<i>British Columbia Artisan Cheese Platter</i>	270	450
<i>Assorted Charcuterie Platter: Pecan Fruit Bread &amp; Crackers, Crisp Rolls, Pickles &amp; Condiments</i>	300	500
<i>Vegetable Crudités Platter: Blue Cheese Dip, Roasted Tomato Mayonnaise Dip</i>	210	350
<i>Smoked Salmon Platter: Lemon, Capers, Red Onion, Toast</i>	280	460
<i>Chilled Seafood: Poached Shrimp, Mussels, Clams, Cocktail Sauce</i>	350	580
<i>Assorted Fruit &amp; Seasonal Berries</i>	180	300
<b>GRAB BITES</b>	<b>30 PEOPLE</b>	<b>50 PEOPLE</b>
<i>Burger Sliders (Your choice of two of the following): Pull Pork, Red Wine Vinaigrette Classic Ground Beef Onion Jam Seared Tuna Mustard Slaw</i>	300	500
<i>Mini Tartines (your choice of two of the following) Avocado, Arugula, Anchovies Honey Roasted Squash, Pumpkin Seed Duck &amp; Foie Gras Rillettes, Fig Jam Shrimp &amp; Crab Salad, Lemon, Tarragon, Radish</i>	350	550
<i>Gluten Free Halibut Fish &amp; Chips, Traditional Condiments</i>	500	830
<i>Gluten Free Buttermilk Fried Chicken Drumettes Honey Hot Sauce Dip</i>	300	500
<b>GRAB BITES</b>	<b>30 PEOPLE</b>	<b>50 PEOPLE</b>
<i>Truffle Parmesan Popcorn</i>	40	65
<i>House Made Spicy Smoked Almond &amp; Cashews</i>	80	130
<i>Assorted Root Chips, Sour Cream Onion Dip</i>	40	65

\*18% service charge & 5% applicable tax will apply\*



**LIQUOR (1oz)**

**Premium Brand**

42 Below, Bombay, Bacardi White, Canadian Club, Lemon Hart Dark,  
Whyte & McKay, Jack Daniels, Cazadores Reposada

9

**Deluxe Brands**

Grey Goose, Hendricks, Bacardi 8 Dark, Appleton White,  
Crown Royal, Glenlivet 12 yr, Makers Mark  
Patron Silver

12

18

**BEER**

Domestic per bottle

9

Import per bottle

9.5

**LIQUEURS (1oz)**

Bailey's, Grand Marnier, Hennessy, Sambuca, Kahlúa, Triple Sec

12

**SOFT DRINKS AND BOTTLED WATER**

6

Regular & Diet Soft Drinks,  
Bottled Juices, Evian Mineral Water,  
Badoit Sparkling Water per bottle  
Large Evian Mineral Water or  
Badoit Sparkling Water per 1L bottle

10

**CLASSIC MARTINI BAR (2oz)**

(minimum 25 persons)

Dry Vodka or Gin, Cosmopolitan, Lemon Drop

14

**SCOTCH BAR**

Dalwhinnie

22

Glenmorangie 12 yr Ruben Port Cask

18

Lagavulin 16 yr

32

**FRUIT PUNCH (One Gallon, 30 Servings)**

Champagne Fruit Punch

175

Sparkling Non-Alcoholic Fruit Punch

150

**BARTENDER**

Bartender Charge of \$30 per hour (minimum of 4 hours) will apply.

\*18% service charge & applicable taxes will apply\*

