

# WEDGEWOOD

HOTEL & SPA





*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.*



## CONGRATULATIONS!

Thank you for considering the **Wedgewood Hotel & Spa** for your upcoming wedding. The Wedgewood is a 4-Diamond luxury boutique hotel located in the heart of downtown Vancouver. The hotel features warm European hospitality with exquisite detail to fine furnishings, ambiance and service. It is host to one of the city's most popular restaurants and lounges and is famous for its wonderful food, romantic atmosphere and live entertainment seven days a week. Our award winning full service Day Spa will pamper you before your special day.

**Liaisons Room**, located on the main floor, is known for its romantic atmosphere complete with an antique 16<sup>th</sup> Century fireplace and beautiful Renaissance tapestries. The maximum capacity is 55 people for a sit-down function and 85 people for a stand-up reception.

We specialize in intimate-sized weddings with a formal sit down dinner. The dining tables will be decorated with complimentary, mirrors and votive candles.

Please find enclosed our Banquet menus and bar list for your consideration. Our wine list from Bacchus Restaurant is also available, should you prefer a more extensive selection. Please note a cake-cutting fee of \$3 per person will apply if you choose to bring in your own wedding cake.

We welcome the opportunity of hosting this special evening for your wedding celebration! Please contact Taylor Batch at **(604) 608-5303** or via email at [catering@wedgewoodhotel.com](mailto:catering@wedgewoodhotel.com) if you have any questions or if you wish to view our banquet space.

Three Course Lunch

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~ Menu 1 ~

**Crisp Romaine Hearts**

*Classic Caesar Dressing, Ciabatta Croutons*



**Plancha Grilled Steelhead Salmon**

*Smoked Olive-Crusted Golden Potato, Chimichurri Dressing*

Or

**Orecchiette Pasta**

*Arugula, Ricotta Cheese, Spiced Merguez Sausage*



**Classic Vanilla Crème Brûlée**

*Shortbread Cookies*

45 per person

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~ Menu 2 ~

**Sweet Corn Bisque**

*Candied Corn Kernels, Brioche Crumb*



**Wedgewood Chopped Salad**

*Butter Basted Haida Gwaii Halibut*

Or

**Butter Poached Chicken**


*Confit Garlic Risotto, Chorizo, Scorched Broccoli*



**Lemon Meringue Tart**

*Fresh Raspberries, Raspberry Sorbet*

55 per person

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



Three Course Lunch

~ Menu 3 ~

**House-Smoked Salmon**

*Capers, Shallots, Parsley, Chive Crème Fraîche*



**Red Wine Braised Shortrib**

*Whipped Potatoes, Roasted Beetroot, Horseradish*

*Or*

**Pan Seared Haida Gwaii Halibut**

*Crushed Fingerlings, Wilted Greens, Grain Mustard Velouté*



**Treacle Tart**

*Poached Pear, Vanilla Ice Cream*

*65 per person*

Four Course Lunch

~ Menu 4 ~

**Wild Mushroom Soup**

*Brioche Croutons*



**Salad of Fall Greens**

*Roast Sweet Potato, Chestnut, Smoked Brie*



**Maple Glazed Duck Breast**

*Cranberry Red Cabbage, Glazed Potato Fondant*

*Or*

**Soft Poached Black Cod**


*Salted Lemon Risotto, Brown Butter Crumb*



**Sticky Toffee Pudding**

*Candied Walnuts, Caramel Sauce*

*80 per person*

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



Three Course Dinner

**Amuse Bouche**

*Chef's Seasonal Creation*



**Caramelised White Onion Soup**

*Focaccia Croutons*

*Or*

**Seasonal Leaves**

*Roasted Beetroot, Artichoke, Crumbled Goat Cheese*



**Butter Poached Chicken**

*Savoy Cabbage, Smoked Bacon, Gratin Potato*

*Or*

**BC Steelhead Salmon**

*Parsley Risotto, Clam, Crispy Kale*



**Vanilla Crème Brûlée**

*Seasonal Berries & Shortbread*



**Seasonal Petit Fours**

*75 per person*

Four Course Dinner

**Amuse Bouche**

*Chef's Seasonal Creation*



**Leek & Potato Bisque**

*Chive Crème Fraîche*



**Smoked Ham Hock Pressing**

*Fig Compote, Sourdough Crisp*



**Maple-Glazed Duck Breast**

*Cranberry Red Cabbage, Glazed Potato Fondant*

*Or*

**BC Ling Cod**

*Saffron Crushed Potato, Spinach, Champagne Cream*



**Baked Cheesecake**

*Honeycomb, Chocolate Curls*



**Seasonal Petit Fours**

*90 per person*

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea

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



Signature Five Course Dinner

***Amuse Bouche***

*Chef's Seasonal Creation*



***Scallop Ceviche***

*Cilantro, Chilli, Scorched Cucumber, Ponzu Dressing*



***Confit Duck & Foie Gras Pressing***

*Duck Scratchings, Fig Preserve, Sourdough Crisp*



***Sweet Corn Bisque***

*Candied Corn Kernels, Crisp Bacon*



***AAA Black Apron Beef Tenderloin***

*Potato Galette, Salt Baked Celeriac, Heritage Carrots*

*Or*

***Butter Poached Black Cod***

*Beluga Lentils, Cured BC Pork Cheek, Champagne Cream*

*Or*

***Roast Venison Saddle***

*Whipped Potato, Honey Roast Parsnip Purée, Sprout Tops*



***Chocolate Textures***


*Salted Caramel, Chantilly Cream*



***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\*



Reception

(Minimum 2 dozen per selection)

	<b>PER DOZEN</b>
<b>COLD CANAPÉS</b>	
<i>Lobster Brioche Roll, Saffron Aioli</i>	56
<i>Dungeness Crab Salad, Cucumber Cup</i>	54
<i>House-Smoked Wild Salmon, Cream Cheese Blinnis</i>	54
<i>Pressed Duck Rillettes, Orange Compote</i>	52
<i>Crusted Albacore Tuna, Kimchi Slaw</i>	54
<i>Prosciutto Wrapped Asparagus, House Made Hollandaise</i>	50
<i>Half Shell Oysters, Red Wine Dressing</i>	60
<i>Tuna Tataki, Soy, Lime, Ginger</i>	52
<b>HOT CANAPÉS</b>	
<i>Scotch Eggs, Curried Mayonnaise</i>	48
<i>Grilled Bacon Wrapped Scallops</i>	56
<i>Chicken Skewer, Satay, Tandori, Curried</i>	52
<i>Grilled Lamb Brochettes, Chimichurri</i>	54
<i>Rare Roast Beef &amp; Mini Yorkshire Pudding</i>	56
<i>Ham Hock Kromeskis, Granny Smith Apples</i>	50
<i>Smoked Wild Boar Meatballs</i>	52
<b>VEGETARIAN SELECTIONS</b>	
<i>Sunchoke &amp; Truffle Pizza</i>	48
<i>Bloody Mary Shooters</i>	48
<i>Onion Bhaji, Cucumber &amp; Mint Yoghurt</i>	48
<i>Spiced Provençal Vegetables, Cucumber Cup</i>	48
<i>Tabbouleh, Crumbled Feta, Cous Cous</i>	48
<i>Parmesan Arancini</i>	48
<i>Compressed Watermelon, Smoked Olive, Feta</i>	48
<i>Spinach, Wild Mushroom Spanakapita</i>	48
<b>SOMETHING SWEET</b>	
<i>White Chocolate Mousse Éclair Dipped in Dark Chocolate</i>	46
<i>Chocolate and Vanilla Cream Puffs</i>	46
<i>Lemon &amp; White Chocolate Ganache Chiffon Cake</i>	46
<i>Chocolate-Dipped Biscotti</i>	46
<i>Raspberry Macarons</i>	46
<i>Egg Custard Tart, Nutmeg, Blueberries</i>	46

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





## Reception

(Minimum 2 dozen per selection)

<b>RECEPTION PLATTERS &amp; SNACKS</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>Chilled Seafood Platter: Oysters on the Half Shell, Mussels, Clams, Lobster, Crab Legs, Prawns</i>	1200	2000
<i>Burger Sliders (Your choice of two of the following): Pulled Pork, Beef or Seared Tuna (two per person)</i>	300	500
<i>Assorted Dry Snacks: Potato Chips, Tortilla Chips, Bar Mix, Peanuts, Salsa &amp; Herb Dip</i>	158	262
<i>Assorted Fruit &amp; Seasonal Berries</i>	180	300

\*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

13

**SCOTCH BAR**

Dalwhinnie  
Glenmorangie 12 yr Ruben Port Cask  
Lagavulin 16 yr

22

18

32

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

Champagne Fruit Punch  
Sparkling Non-Alcoholic Fruit Punch

175

150

**BARTENDER**

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

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