



GEORGIAN COURT
HOTEL

CATERING INFORMATION KIT
2019

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GENERAL INFORMATION

FINAL GUARANTEES - The hotel requires an approximate guest count 14 days prior to the event. A final guarantee is required in writing a minimum of 4 business days prior to the start time of the first scheduled function. The hotel reserves the right to set a deadline for final guarantees that is greater than 4 business days based on the nature of the function. In the event that a guarantee has not be received by the hotel, the hotel will prepare and charge based on the original number of anticipated guests at the time of signing of the catering contract, or the actual number of guests present, whichever is greater.

MEETING ROOMS - Priority will be given to guests who book accommodations with the Georgian Court Hotel. Meeting room bookings without guest accommodations will not be guaranteed until 1 month from the date of the event.

DEPOSIT & PAYMENT POLICY – A minimum non-refundable deposit will apply. All events must be confirmed by credit card upon booking the event. Payment in full upon conclusion of the function will be charged to the credit card provided.

CANCELLATION - Functions cancelled 60 days prior to the event are subject to a cancellation fee of 50% of the room rental. Cancellations within 30 days of arrival will be charged 100% of the room rental and 50% estimated food & beverage estimate. All cancellations must be received in writing.

FOOD & BEVERAGE SUPPLY - As our private function spaces are licensed *all food and all food and beverage must be supplied through the hotel*. If outside food / beverage is brought into our private function rooms, a \$200 fee will automatically be charged to the final invoice.

ALLERGIES - The Georgian Court Hotel requires that every effort is made by the event organizer to identify and disclose to the Hotel known food allergies and dietary restrictions that exist among the event’s participants. Should you not disclose known allergies and dietary restrictions we will not be liable for any personal injury that does occur as a result.

LEFTOVER FOOD - Due to food and health regulations, no left over food can be taken from the contracted event space.

BAR GUIDELINES - All alcoholic beverages must purchased and served by the hotel or restaurant. Corkage is prohibited in all banquet facilities within the hotel.

SECURITY - While we do our best to maintain a high level of security, the hotel and restaurant cannot assume liability or responsibility of damage or loss or personal property or equipment left in any meeting room.

SERVICE CHARGES & TAXES – Government taxes are applicable as follows & are subject to change:

Food	18% Service Charge & 5% GST
Beer/Wine/Alcohol	18% Service Charge & 10% liquor tax + 5% GST
Room Rental	5% GST
18% Service Charge	5% GST

PERFECT LITTLE MEETING PACKAGE

Breakfast

- Orange juice
- Seasonal fresh fruit platter
- A selection of fresh baked breakfast pastries & muffins
- Butter, fruit preserves & honey
- Regular fresh brewed coffee
- Traditional & herbal tea

Morning Break

- Freshly brewed regular coffee

SELECT ONE LUNCH OPTION

Wrap Lunch Buffet	The Italian	Wellness Buffet
<ul style="list-style-type: none"> • Mixed greens with balsamic vinaigrette • Tomato & red onion salad • Wraps: <ul style="list-style-type: none"> - Italian deli & cheese - Zucchini, peppers, tomato & goat cheese - Pesto chicken, red peppers, onion, cucumber & greens • Fresh Fruit Platter • Petit fours • Coffee & tea 	<ul style="list-style-type: none"> • Caesar salad • Lasagna • House baked ciabatta bread • A selection of mini desserts • Coffee & tea 	<ul style="list-style-type: none"> • Mixed greens with balsamic vinaigrette • Beet & arugula salad • Veggie chop chop salad • Warm grilled chicken breast XVO and lime • Grilled vegetable antipasto with pesto dip • Sliced fruit with yogurt honey dip • Coffee & tea

SELECT ONE BREAK OPTION

Health Kick	Veggie	Sweet Tooth
<ul style="list-style-type: none"> • Sliced fresh fruit platter • Greek yogurt • Coffee & tea 	<ul style="list-style-type: none"> • Vegetable crudité's with buttermilk ranch dip • Coffee & tea 	<ul style="list-style-type: none"> • House baked assorted jumbo cookies • Coffee & tea

75 per person

- Mezzanine Terrace / Club Room - minimum 20 people
- Boardroom - minimum 10 people

Gluten free options available for an additional \$5 per person

DELUXE PERFECT LITTLE MEETING PACKAGE

Breakfast

Orange and Apple Juice
Seasonal Fresh Fruit Platter
A Selection of Freshly Baked Breakfast Pastries, Muffins & Breads
Butter, Preserves and Honey
An assortment of cereals
Farm Fresh Scrambled Eggs
Maple Smoked Bacon & Savory Sausages
Country Style Potatoes
Coffee & tea

Morning Break

Freshly brewed regular coffee
Traditional & herbal tea

SELECT ONE LUNCH OPTION

The Sicilian	The West Coast	The Funghi
<ul style="list-style-type: none"> • Mixed Greens with a variety of dressing • Roasted vegetable antipasto with pesto dip • Chicken Parmesan with marinara • Baked penne pasta • House-baked bread • Sliced fresh fruit platter • Coffee & tea 	<ul style="list-style-type: none"> • Spinach Salad • Tomato & Red Onion Salad • Grilled salmon with citrus sauce • Seasonal vegetables • Roasted potatoes • House baked bread • Sliced fresh fruit platter with yogurt 	<ul style="list-style-type: none"> • Mixed greens with balsamic vinaigrette • Roasted vegetable antipasto with pesto dip • Seasonal pasta salad • Chicken breast w/ Marsala wine & mushroom sauce • Roasted potatoes • Seasonal vegetables • Sliced fresh fruit platter

SELECT ONE BREAK OPTION

Whip It Up	Veggie	Divine Intervention
<ul style="list-style-type: none"> • Sliced fresh fruit platter • Make your own parfait with plain yogurt, dried fruit, oats & red berry purée • Coffee & tea 	<ul style="list-style-type: none"> • Vegetable crudité's with buttermilk ranch dip • Coffee & tea 	<ul style="list-style-type: none"> • Mini desserts • House baked assorted jumbo cookies • Coffee & tea

85 per person

Mezzanine Terrace / Club Room - minimum 20 people
Boardroom - minimum 10 people

Gluten free options available for an additional \$5 per person

À LA CARTE ENHANCEMENTS

Bowl of potato chips	10	House-baked assorted cookies <i>per dozen</i>	30
Bowl of pretzels	10	Baked Goods-Danishes & Muffins <i>per person</i>	10
Bowl of assorted mixed nuts	25	Vegetable crudités with a ranch dip <i>per person</i>	8
Basket of whole fruit <i>per piece</i>	5	A selection of mini desserts <i>per dozen</i>	36
Sliced fresh fruit platter <i>per person</i>	8	Local and imported cheese platter with a selection of crackers, bread & fresh fruit <i>per person</i>	17
Italian charcuterie platter with a selection of pickles & olives <i>per person</i>	14		

BREAK PACKAGES

prices per person

Health Kick	15	Whip It Up	15
Sweet Tooth	10	Veggie	15
		Divine Intervention	20

BEVERAGES

prices each

Freshly Brewed Regular/Decaffeinated Coffee <i>per 10 cup thermos</i>	40	Bottled Sparkling Water or Mineral Water	4
Traditional and Herbal Teas	4	Assorted Bottled Juice	5
Regular & Diet Pop	4	All Day Unlimited Drink Package Coffee, tea, pop & juice <i>per person</i>	12

\$8 per person if added to a meeting package

BREAKFAST BUFFETS

The Continental

25

Orange juice
Seasonal fresh fruit salad
A selection of freshly Baked breakfast pastries ,
muffins & croissants
butter, preserves & honey
Freshly brewed regular coffee
Traditional & herbal tea

The Deluxe Continental

32

Orange & BC apple juice
Seasonal fresh fruit salad
A selection of freshly baked breakfast pastries,
muffins & croissants
Butter, preserves and Honey
Farm fresh scrambled eggs
Maple smoked bacon
Freshly brewed regular coffee
Traditional & herbal tea

The Canadian

38

Orange & BC apple juice
Seasonal fresh fruit salad
A Selection of freshly baked breakfast pastries,
Muffins & croissants
Butter, preserves and honey
Farm Fresh Scrambled Eggs
Maple smoked bacon & savory sausages
Country style potatoes
Freshly brewed regular coffee
Traditional & herbal tea

The Healthy Start

42

Orange & BC apple Juice
Bircher Muesli (rolled oats mixed with fresh
yogurt, blueberries with dried fruit & nuts)
Seasonal fresh sliced fruit
Freshly baked muffins
An assortment of cereals
Roasted tomatoes
Egg white frittata with roasted
Mediterranean vegetables
Butter, preserves and honey
Freshly brewed regular coffee
Traditional & herbal tea

*Prices per person. Minimum 10 people.
Gluten-free options available for an additional \$5 per person*

COLD LUNCH BUFFETS

Wellness Buffet

35

Mixed greens with balsamic dressing
Beet & arugula salad
Veggie chop chop Salad
Spinach salad
Warm grilled chicken breast with extra
virgin olive oil & lime
Grilled vegetable antipasto with pesto dip
Sliced fresh fruit platter with yogurt

Kitsilano Wrap Lunch Buffet

35

Mixed green salad with balsamic dressing
Spinach salad
Wraps:
Italian deli meat & cheese wrap
Vegetarian & goat cheese
Pesto chicken & greens
Fresh Fruit Platter
A selection of mini desserts

Deluxe Sandwich Buffet

38

Pasta salad
Mixed green salad with balsamic dressing
Antipasto platter of olives, cocktail
onions & pickled vegetables
Roast beef sandwich
Deli sandwich
Grilled vegetable antipasto with pesto dip
Sliced fresh fruit platter
A selection of mini desserts

All lunch buffets include freshly brewed coffee & tea.
Prices per person. Minimum 10 people.
Gluten-free options available for an additional \$5 per person

HOT LUNCH BUFFETS

The Sicilian

45

Mixed Greens with a variety of dressing
Roasted vegetable antipasto with pesto
Chicken Parmesan with marinara
Baked penne pasta
Fresh house-baked bread
A selection of mini desserts

The West Coast

45

Spinach Salad
Tomato & Red Onion Salad
Grilled salmon with citrus sauce
Seasonal vegetables
Roasted potatoes
Fresh house-baked bread
Sliced fresh fruit platter

The Funghi

45

Mixed green salad
Pasta Salad
Chicken Breast Marsala
(Marsala wine & mushroom sauce)
Roasted Potatoes
Seasonal Vegetables
Fresh house-baked bread
Assorted mini desserts

The Italian

42

Tomato & red onion salad
Caesar Salad
Lasagna
Fresh house-baked bread
Sliced fresh fruit platter

All lunch buffets include freshly brewed coffee & tea.
Prices per person. Minimum 20 people.
Gluten-free options available for an additional \$5 per person



PLATED LUNCH

Roma

47

Mixed Greens

Mesclun greens, cherry tomato, cucumber, julienne carrots & balsamic dressing

Rigatoni Salciccia

Pasta mixed in rich tomato sauce with Italian sausage & red wine

Cheesecake

Vanilla bean cheesecake

Milano

52

Caesar Salad

Crisp romaine, house-made dressing, croutons & shaved asiago

Chicken Funghi

Chicken breast with wild BC mushroom medley

Tiramisu

With mascarpone, whipped cream and espresso dipped lady fingers

Venetian

58

Roasted Beet Salad

with sliced oranges, pistachios

Wild Salmon

Grilled with a herbe de provence, served with seasonal vegetables & potatoes

Flourless Chocolate Torte

Vanilla anglaise

Coffee & Tea

Prices per person. Minimum 20 people.
Gluten-free options available for an additional \$5 per person



DINNER BUFFETS

George Vancouver Buffet

70

Marsala chicken with a mushroom &
Marsala wine sauce
Roasted Vegetables
Herb Roasted Potatoes

Field Greens Salad, Italian Salad
Tomato, Caprese & Arugula Salad

A selection of assorted mini desserts
Fresh Fruit Platter
Coffee & tea

Lord Stanley Buffet

85

Herb Crusted Salmon with
Cider Cream Sauce
Funghi Chicken
Herb roasted potatoes
Market Fresh Vegetables

Antipasto Platter with cured Italian meats,
olives & pepperoncini
Caesar Salad

Marinated Tomato and Red Onion Salad
Grilled Asparagus Salad

A selection of mini desserts
Assorted cheese
Fresh Fruit Platter

Prices per person. Minimum 50 people.
Gluten-free options available for an additional \$5 per person

Queen Victoria Buffet

99

Mustard Crusted Prime Rib of Beef

Salmon & prawns with pesto lemon sauce

Funghi Chicken

House Made Rigatoni in fresh herb

tomato sauce

Herb Roasted Potatoes

Seasonal Vegetables

Mesclun Greens with Assorted Dressings

Tomato and Red Onion Salad with

Balsamic Reduction

Grilled vegetable platter

Smoked Salmon and Marinated Prawns

Antipasto Platter with cured Italian meats,

olives & pepperoncini

A selection of mini desserts

Fresh Fruit Platter

Cheese Platter

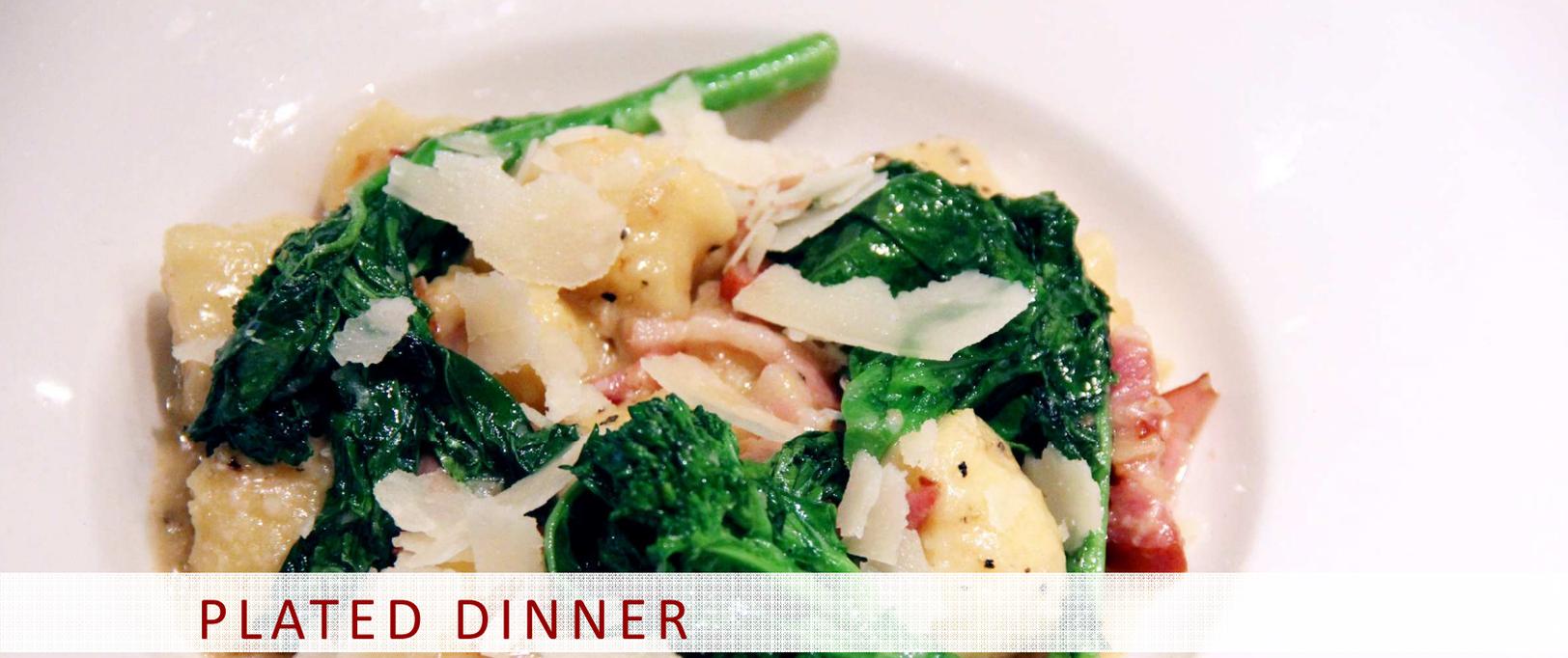
Chocolate Mousse

Coffee & tea

Prices per person. Minimum 50 people.

Gluten-free options available for an additional \$5 per person





PLATED DINNER

Stanley Park

60

Starter

Mixed Greens

Mesclun greens tossed in balsamic vinaigrette with julienne carrots & cherry tomatoes

or

Minestrone Soup

Classic red tomato broth, seasonal vegetables, cannellini beans, oregano, basil

Main

Lamb Shank

Braised lamb shank, broccolini & risotto bianco

or

Rigatoni Salciccia

Italian sausage, tomato sauce, red wine, cherry tomato

or

Chicken Linguine

Fire grilled chicken, sundried tomato pesto, cream, tomato, herbs

Dessert

Tiramisu

A classic Italian dessert made with espresso dipped lady fingers, mascarpone cheese and fresh whipped cream

or

Flourless Chocolate Torte

vanilla anglaise

Prices per person. Minimum 45 people.
All dinners include freshly brewed coffee & tea.
Gluten-free options available for an additional \$5 per person

The Seawall

70

Starter

Caprese Burrata

Vine-ripe tomato, burrata, balsamic glaze, basil

or

Caesar Salad

Crisp romaine lettuce, house made dressing,
croutons & pecorino

Main

Catch Of The Day

Roasted vegetables, organic roasted potato

or

Chicken Linguine

Fire grilled chicken, sun dried tomato pesto, cream,
tomato, herbs

or

Lamb Shank

Braised lamb shank, broccolini, risotto bianco

Dessert

Tiramisu

A classic Italian style dessert made with espresso dipped lady fingers,
mascarpone cheese and fresh whipped cream

or

Prices per person. Minimum 45 people.

All dinners include freshly brewed coffee & tea.

Gluten-free options available for an additional \$5 per person



DESSERT

Fresh fruit platter	8 <i>per person</i>
Tiramisu platter	10 <i>per person</i>
Freshly baked assorted cookies	30 <i>per dozen</i>
Vanilla bean cheesecake with fruit coulis	10 <i>per person</i>
Assorted Macaroons	45 <i>per dozen</i>
Mini dessert platter	36 <i>per dozen</i>

BANQUET BAR

Alcoholic Beverages

Highball (1oz)	7.40
Beer- domestic	7.17
Beer- imported	8.05
Cider	8.05
Wine- house red & white	8.70
Liqueurs (1oz)	8.25

Non-Alcoholic Beverages

Non-Alcoholic Beer	5
Soft Drinks	4
Fruit Juices	5
Mineral Water-sparkling/flat	4

Hosted Bar

All beverages consumed are paid for by the host. A bartender is complimentary if beverage consumption exceeds \$300.00 per bar (excluding tax & service) Otherwise, a bartender labour charge of \$90.00 (per 3 hours of bartending services) will apply plus beverage consumption. Additional bartending services may be added at \$30 per hour. All host bar prices are subject to a 18% gratuity plus applicable taxes.

Cash Bar

All guests are responsible for paying for their own beverages. Applicable taxes will be added to cash bar prices.



SMALL BITES

HOT

prices per dozen

Roasted Red prawn & Chorizo skewer, roast garlic aioli	44
Arancini, crisp risotto balls, Pomodoro sauce	38
Parmesan chicken skewers, basil aioli	38
Spinach Ricotta filo parcels, spiced yogurt	37
Pacific crab cakes, lemon caper aioli	42

FOR THE TABLE PLATTER STYLE

prices per person

Seasonal vegetables and buttermilk ranch dipping sauce	8
Local and imported cheese platter, dried fruits, nuts, grapes and crackers	17
Charcuterie, selection of cured meats, misto olives, pepperoncini	14

Minimum order 2 dozen of each selection
Prices subject to applicable taxes & 18% gratuity

COLD

prices per dozen

Citrus poached red prawn, tomato horseradish sauce	42
Vine ripened tomato bruschetta, herb butter crostini	38
Prosciutto wrapped grilled asparagus, lemon aioli	42
Caprese skewers, fresh basil, bocconcini, olive oil, balsamic glaze	38
Smoked sockeye salmon, cucumber, lemon cream cheese, dill	42
Goat's cheese, caramelized onion and fig crostini	38

Minimum order 2 dozen of each selection
Prices subject to applicable taxes & 18% gratuity



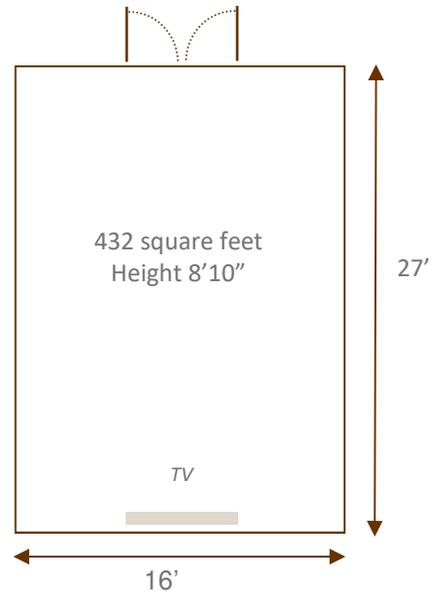
The BOARDROOM



- ◆ **Location:** Second Floor Mezzanine
- ◆ **Size:** 432 square feet

Capacity

Boardroom style: 16



TV cables available
for laptops

The CELLAR

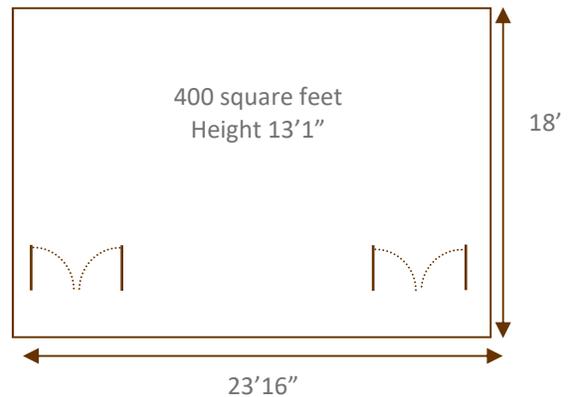


- ◆ **Location:** Main floor in Frankie's Italian Kitchen & Bar
- ◆ **Size:** 400 square feet

Capacity

Boardroom style: 20

U-shaped: 15



For further details, please contact Judy Tam at
catering@frankiesitaliankitchen.ca 604-609-2210

The MEZZANINE TERRACE



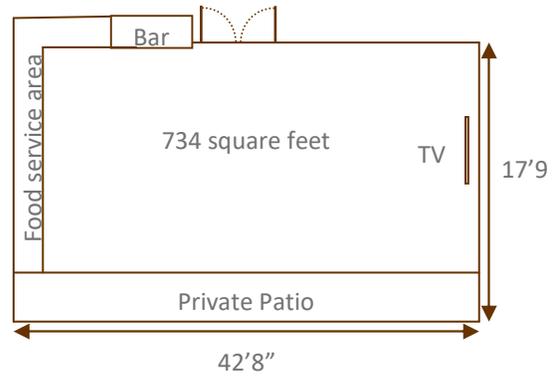
U-shaped for a meeting



Private patio



Rounds for dinner



**TV cables available
for laptops**

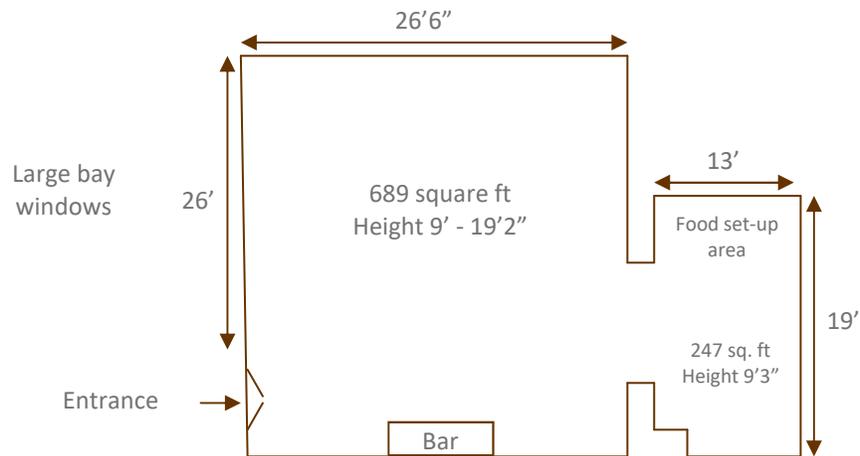
- ◆ **Location:** Mezzanine (2nd floor)
- ◆ **Size:** 734 square feet
- ◆ Private patio and skylights for an abundance of natural light

Capacity

Boardroom style: 35
Theatre style: 80
U-shaped: 25-35
Classroom: 43
Reception capacity: 75
Rounds for dinner: 50

For further details, please contact Judy Tam
catering@frankiesitaliankitchen.ca 604-609-2210

The CLUB ROOM



- ◆ **Location:** Main floor off the lobby
- ◆ **Size:** Main room 689 square feet
Secondary room (buffet area) 247 square feet
- ◆ Waist to ceiling bay windows and easy access from the lobby of the hotel

Capacity

Boardroom style: 23
 Theatre style: 80
 U-shaped: 24
 Classroom: 42
 Reception capacity: 90



TV cable available

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catering@frankiesitaliankitchen.ca 604-609-2210