

Executive Wedding

EXECUTIVESUITES HOTEL
METRO VANCOUVER - BC



WWW.EXECUTIVEHOTELBURNABY.COM
WWW.ACQUARESTAURANTANDBAR.COM



One Location for all the Festivities



Ceremony

If indoors is where you'll say 'I do', you have a few options of where this could happen, including our Grand Ballroom. If the outdoors is your dream, say your vows under the sun with our beautiful outdoor gazebo as your backdrop.



Reception

Are you planning an intimate dinner for 30 or an all-out party for 250? Either way, we have the perfect space. Choose from several menu options created by our award-winning Executive Chef. Plus, your choice of extras like signature cocktails, appetizers, late night snacks and much more. We're excited to help make this the best day of your life.



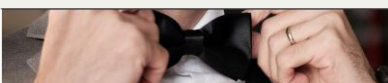
Wedding Events

Host all your Wedding events at the Executive Suites Burnaby. Have your Engagement Party, Rehearsal Dinner, Bridal Shower, or any other social events in one central location.

We are easily accessible to anyone living in the lower mainland with transit and sky-train just minutes away. Out of town guests perhaps have it best of all, they can ride the elevator down from their room and attend your festivities.



Ask about discount rates for our rooms.





"The Poets" Package

\$89.00 Per Person

Includes:

- 4 Salads
- 1 Platter
- 2 Main Course
- 1 pre-carved item
- (*If a carving station is required, a \$250 carving fee will apply)
- Rice
- Potatoes
- Seasonal vegetables
- Chef Choice of Dessert
- Coffee and Tea

Mirrored tile center piece
Vase (if requested)
Dancefloor
Stage

18% off food bill in our **Acqua Restaurant & Bar** for Rehearsal Dinners & Discounted Honeymoon Suite

****Minimum of 30 people****



Buffet Dinner Options

Assorted Rolls & Breads

Salads Choose 4:

(Additional Salads \$5.00 Per Person)

Wild & Gathered Greens, Berries, Mandarin Oranges, Balsamic Vinaigrette

Butter Lettuce, Crumbled Blue Cheese, Sun-Dried Tomato Vinaigrette

Cherry Tomatoes & Mini Bocconcini Salad, Halved Bocconcini, Basil, Cold Pressed Olive Oil, Balsamic Dressing

Classic Caesar Salad, Pesto Croutons, Parmigiano-Reggiano Fire-Roasted Bell Peppers, Lemon Thyme Oil

Lemon & Mint Coriandre Cous Cous Salad

Pasta Salad, Pacific Baby Shrimp, Pesto Mayonnaise

Red Bliss Potato Salad

Shrimp Sunomono Salad

Singapore Curry Noodle Salad

Spicy Bean Salad

Sweet Corn, Chili, Cilantro, Assorted Peppers

Tomato Kachumber Salad

Platters Choose 1:

(Additional Platters \$8.00 Per Person)

Antipasto: Artichoke Hearts, Grilled Vegetables, Bocconcini, Tomatoes, Melon

Assorted Olives & Peppers, Fennel, Olive Oil

Calabrese Salami, Capicola, Genoa Salami, Mortadella, Prosciutto

Decorated Ham Surrounded by Black Forest & Prosciutto Ham

Seafood Medley, Clams, Black Mussels, Herb Vinaigrette

Smoked Poultry Display & Cranberry Mango Chutney

Vegetable Platter, Dill Yogurt, Pesto Dressing

Assorted Bruschetta Platter – Basil Tomato | Peperonata | Chicken & Pesto | Caprese

Main Courses Choose 2:

(Additional Main Courses \$10.00 Per Person)

Baked Cod, Pineapple Corn Salsa

Broiled BC Salmon Filets, Citrus Orange Parsley Sauce

Blackened Salmon, Beurre Blanc

Fish Masala

Butter Chicken

Chicken Biryani

Chicken Parmigiana

Chicken Souvlaki

Roasted Chicken Breast, Shiitake Mushrooms, Brandy Jus

Beef Biryani

Beef Teriyaki

Beef Moussaka

Roasted Grain Fed Beef Striploin, Pinot Noir Sauce

Baked Meat Lasagna

Pork Scaloppine

Pork Souvlaki

All Prices Excluding Taxes & Gratuity



Buffet Dinner Options

Vegetarian Main Courses

Cheese Stuffed Eggplant, Chili Tomato Sauce
Chow Mein Noodles Stir Fry with Fresh Vegetables, Ginger & Green Onions
Penne, Tomato Sauce, Cream Sauce or Olive Oil Sauce, White Wine or Garlic & Herb Sauce
Ravioli Filled with Wild Mushrooms, Roasted Tomato Sauce
Spinach & Ricotta Cannelloni, Rose Sauce, Young Mozzarella
Vegetarian Curry
Vegetarian Lasagna with Plum Tomatoes
Vegetarian Moussaka, Zucchini, Pepper, Eggplant, Tomato, Potato
Vegetarian Palak Paneer

Carving Options Choose 1:

Slow Roasted Porchetta, Herbs & Spices, Salsa Verde
Roast Certified Angus Beef Strip Loin, Red Wine Rosemary Garlic Jus
Dijon Crusted Rosemary Leg of Lamb, Mediterranean Spices, Red Zinfandel Reduction
Slow Roasted Certified AAA Prime Rib, Tender Bodied, Red Wine Rosemary Garlic Jus

Buffet Side Courses

(Choose 1 Potato & 1 Rice, Comes with Seasonal Vegetables)

Basmati Rice, Green Peas
Lemon Grass Scented Basmati
Steamed Long Grain Rice Pilaf, Pesto, Spring Vegetables
Thai Spicy Rice
Jeera Potatoes
Baby Roast Potatoes
Garlic Mashed Potatoes
Seasonal Vegetables

Desserts

(Served with Gourmet Regular & Decaffeinated Coffee, Assorted Teas)

Assorted Buffet Cakes
Assorted Cheesecakes
Dessert Squares
Fruit Display

Add On

Non-Alcoholic Punch \$4.00 Per Person
Alcoholic Punch \$7.00 Per Person
Cold Hors D'Oeuvres \$50.00 Per Dozen *(Minimum 3 dozen Per Choice)*
Hot Hors D'Oeuvres \$55.00 Per Dozen *(Minimum 3 dozen Per Choice)*

Recommend 3 Pieces Per Person

All Prices Excluding Taxes & Gratuity



Passed Hors D'Oeuvres & Canapés

Cold Reception

\$53.00 per Dozen

BC Salmon Gravlax Rose, Oat Cake, Lemon Cream Cheese
Wild Salmon Tartare, Sweet Red Onion, Crème Fraiche, Black Caviar
Smoked Salmon Roulade, Wasabi Cream, Dark Rye Croustade
Curried Jumbo Prawns with Mango Salsa
Dill Pickled Oysters, English Cucumber "Capellini"
Japanese Spoon Maine-Diver Scallop Ceviche
Smoked Chicken Roulade & Baby Spinach, Curried Langoustines
Organic Tomato, Crispy Basil, Grana Padano Shooters
Grilled Asparagus & Parma Prosciutto
Watermelon Cube Bites, Feta Cheese Balsamic
Tomato, Bocconcini, Focaccia Croutons, Balsamic Reduction

Hot Reception

\$58.00 per Dozen

Beef or Chicken Satay, Peanut Sauce
Crisp Panko Dungeness Crab Cakes, Pineapple Ginger Salsa
Indian Vegetable Pakoras, Mango Chutney
Mini Quiche, Red Onion, Figs & Stilton
Pork Poppers, Apple Marmalade
Spanakopita, Spiced Tzatziki
Spicy Vegetable, Chicken or Beef Samosas with Green & Red Chutney
Swedish Meatball Skewers
Tempura Prawns, Soya Wasabi
Tikka Chicken Skewers, Cucumber Raita
Vegetable Spring Rolls, Spiced Plum Sauce

'Good to Know' Info



Honeymoon Suite & Guest Rooms

The newlyweds will receive a complimentary stay in one of our Suites with a minimum spend of \$10,000.00 on Food & Beverage before taxes & gratuities. Special room rates are available for your guests on the night of the wedding. If many guests are expected from out of town, a room block may be set up. Room rates are seasonally priced and quoted by the sales manager. Please inquire with your catering manager if you think you may need guest rooms.

Bar & Liquor Service

Labor fee of \$140 per bartender is applicable if the alcohol consumption is less than \$500 before taxes and gratuity. No liquor service is permitted after 1am. Executive Suites Hotel reserves the right to inspect and regulate all private parties, meetings, and receptions.

Outside Food & Beverages

Due to safety regulations, outside food and beverage are not permitted in the hotel by patrons, vendors, or guests. Certain situations can be given special permission prior to the event. Please speak to your catering manager for more information on these circumstances.

Courtesy Hold

A courtesy hold of the preferred date can be arranged by providing name, phone number and email address to contact should another party inquire for the same date. If an additional booking request is received, you will have 24 hours to confirm either verbally with a credit card number or in writing with a deposit.

Confirmation & Deposits

For confirmation, a signed copy of the contract plus, a minimum non-refundable deposit is required. The balance is due 30 days prior to the date based on expected numbers at that time. A detailed banquet event order will follow approximately 30 days prior to the event to finalize the menu, numbers, floor plan and other details. We require a final guarantee of numbers 3 business days prior to the event.

Please contact the Catering Office:

Joanna Poprawa - Catering Sales Manager

Email: eventcoor.bby@executivehotels.net

Phone Number: 604-297-4291

