

# Executive Wedding

EXECUTIVE SUITES HOTEL  
METRO VANCOUVER - BC



[WWW.EXECUTIVEHOTELBURNABY.COM](http://WWW.EXECUTIVEHOTELBURNABY.COM)  
[WWW.ACQUARESTAURANTANDBAR.COM](http://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 discounted rates for our rooms.*





## *"The Poets" Package*

**\$89.00 Per Person**

Includes:

- 5 Salads
- 1 Platter
- 2 Main Course
- 1 Carving item
- (+ Carving chef @ \$150 flat rate | 1 Chef/150 PPL)
- Rice
- Potatoes
- Seasonal vegetables
- Chef Choice of Dessert
- Coffee and Tea

Mirrored tile center piece & 4 tea lights

Vase (if requested)

Dancefloor

Stage

15% 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 5:

*(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  
**Poached Decorated Salmon** Surrounded by Salmon Medallions  
**Seafood Medley**, Clams, Black Mussels, Herb Vinaigrette  
**Smoked Poultry Display** & Cranberry Mango Chutney  
**Vegetable Platter**, Dill Yogurt, Pesto Dressing  
**International Cheeses**, French Bread, Assorted Crackers Strawberries  
**Assorted Bruschetta Platter** – Basil Tomato | Peperonata | Chicken & Pesto | Caprese

### Main Courses Choose 2:

*(Additional Main Courses \$9.00 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  
**Thai Red Curry Chicken**  
**Beef Biryani**  
**Beef Teriyaki**  
**Beef Moussaka**  
**Roasted Grain Fed Beef Striploin**, Pinot Noir Sauce  
**Baked Meat Lasagna**  
**Braised Lamb**, Pinot Noir Reduction  
**Lamb Curry**  
**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

|                            |                                                       |
|----------------------------|-------------------------------------------------------|
| <b>Non-Alcoholic Punch</b> | \$4.00 Per Person                                     |
| <b>Alcoholic Punch</b>     | \$6.00 Per Person                                     |
| <b>Cold Hors D'Oeuvres</b> | \$50.00 Per Dozen <i>(Minimum 3 dozen Per Choice)</i> |
| <b>Hot Hors D'Oeuvres</b>  | \$55.00 Per Dozen <i>(Minimum 3 dozen Per Choice)</i> |

*Recommended 3 Pieces Per Person*

All Prices Excluding Taxes & Gratuity



# Passed Hors D'Oeuvres & Canapés

## Cold Reception

***\$50.00 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

***\$55.00 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 Honeymoon 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:

**Maica Calingasan - Catering Sales Coordinator**

**Email:** catering.bby@executivehotels.net

**Phone Number:** 604-297-4290

