



BANQUET MENUS

BREAKFAST

CONTINENTAL BREAKFAST

Buffet

Minimum of 10 people

(Less than 10 people, additional \$3.00 per person)

Fresh Squeezed Orange Juice or Grapefruit Juice

Choice of three:

Bakery Fresh Croissants, Muffins, Danish Pastries,
Banana Bread or Bagels
Chilliwack Honey, Sweet Butter & Preserves

Freshly Brewed Regular & Decaffeinated Coffee or Tea

13.00 per person

Add Fresh Seasonal Fruit, **5.00 per person**

AMERICAN BREAKFAST

Buffet

Minimum of 15 people

(Less than 15 people, additional \$3.00 per person)

Fresh Squeezed Orange Juice or Grapefruit Juice

Bakery Fresh Croissants, Muffins & Danish Pastries
Chilliwack Honey, Sweet Butter & Preserves
Fresh Seasonal Fruit & Berries with Yogurt
Selection of Toast
Short Stack of Buttermilk Pancakes
Peppered Scrambled Eggs
Country Sausage, Maple Smoked Bacon & Home Fried Potatoes

Freshly Brewed Regular & Decaffeinated Coffee or Tea

26.00 per person

HEALTH SMART BREAKFAST

Buffet

Minimum of 10 people

(Less than 10 people, additional \$3.00 per person)

Fresh Squeezed Orange Juice or Grapefruit Juice

Cranberry Bran Muffins
Chilliwack Honey, Sweet Butter & Preserves
Honey Almond Granola
Assorted Low Fat Yogurts
Cottage Cheese
Skim Milk
Fresh Seasonal Fruit

Freshly Brewed Regular & Decaffeinated Coffee or Tea

19.00 per person

CANADIANA BREAKFAST

Buffet

Minimum of 15 people

(Less than 15 people, additional \$3.00 per person)

Fresh Squeezed Orange Juice or Grapefruit Juice

Bakery Fresh Croissants, Muffins & Danish Pastries
Chilliwack Honey, Sweet Butter & Preserves
Fresh Seasonal Fruit & Berries with Yogurt
Toast, Montreal Smoked Meat
Scrambled Eggs, Home Fried Potatoes

Freshly Brewed Regular & Decaffeinated Coffee or Tea

25.00 per person

BUILD YOUR OWN LE SOLEIL BREAKFAST BUFFET **(OR ADDITIONS TO BREAKFAST)**

Minimum of 15 people, minimum spend of \$12.00 per person
(Less than 15 people, additional \$3.00 per person)

Assorted Fresh Fruit Juices (Orange, Apple, Grapefruit)	4.00 per person
2%, Skim or Soy Milk	3.00 per person
Freshly Brewed Regular & Decaffeinated Coffee or Tea	4.50 per person
Individual Yogurt	3.50 per person
Cottage Cheese	3.50 per person
Choice of three:	
Bakery Fresh Croissants, Muffins, Danish Pastries, Banana Bread or Bagels <i>Chilliwack Honey, Sweet Butter & Preserves</i>	3.00 per person
Toast Selection	2.00 per person
Buttermilk Pancakes	4.00 per person
Baguette French Toast	5.00 per person
Maple Smoked Bacon	5.00 per person
Baked Ham	5.00 per person
Country Sausage	5.00 per person
European Deli Meats & Cheese Platter	6.00 per person
Scrambled Eggs	4.00 per person
Scrambled Eggs with Chives & Peppers	5.00 per person
Traditional Eggs Benedict	8.00 per person
Smoked Salmon Benedict	8.00 per person
Florentine Benedict	7.00 per person
Montreal Smoked Meat, Yukon Gold Potatoes Hash	6.00 per person
Home Fried Potatoes	4.00 per person
Whole Fresh Fruit	3.00 per person
Fresh Fruit Slices	5.00 per person
Granola or Assorted Dry Cereals with Milk	5.00 per person

Prices are subject to change without notice,
and do not include applicable 18% service charge & 12% HST.

THE COPPER CHIMNEY PLATED BREAKFAST

Fresh Orange Juice
Scrambled Eggs with Choice of Maple Smoked Bacon, Country Sausage or Baked Ham
Home Fried Potatoes
Whole Wheat, Rye or White Toast
Chilliwack Honey, Sweet Butter & Preserves

Freshly Brewed Regular & Decaffeinated Coffee or Tea

20.00 per person

THE BENEDICTINE PLATED BREAKFAST

Fresh Orange Juice
Two Poached Eggs on English Muffin
Canadian Back Bacon, Hollandaise Sauce
Broiled Tomato with Herbs
Home Fried Potatoes
Bakery Fresh Croissants
Chilliwack Honey, Sweet Butter & Preserves

Freshly Brewed Regular & Decaffeinated Coffee or Tea

25.00 per person

LUNCH BUFFET

WORKING LUNCH BUFFET	LE SOLEIL LUNCH BUFFET
<p>Minimum of 10 people <i>(Less than 10 people, additional \$5.00 per person)</i></p>	<p>Minimum of 15 people <i>(Less than 15 people, additional \$5.00 per person)</i></p>
<p>Choice of Two:</p>	<p>Freshly Baked Breads & Rolls</p>
<p>Soup of the Day Nugget Potato Salad Shell Pasta, Pesto Mayonnaise Wild & Gathered Greens, Fresh Berries, Mandarin Oranges, House Dressing Greek Salad with Feta Goat Cheese Caesar Salad with Focaccia Croutons & Parmesan Cheese</p>	<p>Choice of Three:</p> <p>Soup of the Day Caesar Salad with Focaccia Croutons & Parmesan Cheese Fresh Market Greens with Selection of Dressings Baby Spinach Salad, Blue Cheese, Sliced Apples & Caramelized Pecans Greek Salad with Feta Goat Cheese Gold Coin Potato Salad</p>
<p>Choice of Three:</p>	<p>Choice of Two:</p>
<p>Shrimp Salad Croissant, Horseradish Butter Mayonnaise Smoked Turkey, Aged Canadian Cheddar, Ciabatta Black Forest Ham, Swiss Emmental, French Baguette Cream Cheese, Grilled Marinated Vegetable, Tomato, Sprouts, Focaccia Egg Salad Wrap Tuna Salad Panini Roast Beef, Dijon Mayonnaise, Sliced Onion & Chutney, Kaiser Roll</p>	<p>Ginger Marinated Chicken, Gai Lan, Mushrooms, Bean Sprouts Grilled Portobello Mushroom, Spinach & Feta Seafood Chowder Roasted Breast of Chicken, White Truffle Sauce Steak and Mushroom Pie Vegetable Lasagna</p>
<p>Olives, Cocktail Onions, Pickled Peppers, Cornichons</p>	<p>Jardinière of Market Fresh Vegetables Roasted Potatoes or Rice</p>
<p>Assorted Squares & Cakes</p>	<p>Minted Fresh Fruit Salad</p>
<p>Freshly Brewed Regular & Decaffeinated Coffee or Tea</p>	<p>Assorted Tortes & Mousses</p>
<p>29.00 per person</p>	<p>Freshly Brewed Regular & Decaffeinated Coffee or Tea</p>
	<p>32.00 per person</p>

TUSCAN LUNCH BUFFET

Minimum of 15 people

(Less than 15 people, additional \$5.00 per person)

Freshly Baked Breads & Rolls

Choice of Three:

Minestrone Soup

Tomato, Bocconcini & Basil, Balsamic Vinaigrette
Butter Lettuce & Asparagus Tips, Sundried Tomato
Vinaigrette

Greek Salad with Feta Goat Cheese

Caesar Salad with Focaccia Croutons & Parmesan
Cheese

Penne, Mushroom Ravioli, Rotini

Pomodoro Sauce, Alfredo Sauce, Bolognese Sauce

Tiramisu

Crème Brûlée

Freshly Brewed Regular & Decaffeinated Coffee or
Tea

29.00 per person

COPPER CHIMNEY LUNCH BUFFET

Minimum of 15 people

(Less than 15 people, additional \$5.00 per person)

Freshly Baked Nan Bread, Savoury Dip

Yellow Lentil Soup

Goan Beets, Cardamom, Caramelized Red Onion,
Goat Cheese, Ginger-Balsamic

Artisan Field Greens, Endive, Cucumber, Mango
Vinaigrette

Choice of Two:

Butter Chicken

Lamb Curry

Potato & Cauliflower (Aloo Gobi cooked with Onions
& Herbs)

Sautéed Spinach & Fresh Paneer (Palak Paneer)

Mango Chutney

Green Pea & Basmati Rice

Fresh Fruit Platter

Mango Cheesecake

Freshly Brewed Regular & Decaffeinated Coffee or
Tea

32.00 per person

PLATED LUNCH

PASTA LUNCH PLATED

Minimum of 15 people

(Less than 15 people, additional \$5.00 per person)

Freshly Baked Breads & Rolls

Fraser Valley Mesclun Greens
Virgin Olive Oil & Lemon Lime Vinaigrette

Choice of One:

Penne, Farfallini or Rotini

With

Choice of One:

Pomodoro Sauce, Alfredo Sauce or White Wine, Virgin
Olive Oil & Garlic

Tiramisu

Freshly Brewed Regular & Decaffeinated Coffee or Tea

24.00 per person

Add Chicken **3.00 per person**

WILD BC SALMON PLATED LUNCH

Minimum of 15 People

(Less than 15 people, additional \$5.00 per person)

Freshly Baked Breads & Rolls

Heart of Butter Lettuce with Sweet Bell Peppers,
Raspberry Dressing

Pan Seared Filet of Salmon,
Basmati Rice, Grilled Seasonal Vegetables,
Orange Lime Sauce

Seasonal Fruit Crumble

Freshly Brewed Regular & Decaffeinated Coffee or Tea

25.00 per person

PLATED STEAK LUNCH

Minimum of 15 People

(Less than 15 people, additional \$5.00 per person)

Freshly Baked Breads & Rolls

Soup of the Day

Steak Frites – 6 oz. New York Center Cut Steak
Sandwich with Fries & House Salad

Roasted Hazelnut Vanilla Mousse

Freshly Brewed Regular & Decaffeinated Coffee or Tea

30.00 per person

GRILLED CHICKEN PLATED LUNCH

Minimum of 15 People

(Less than 15 people, additional \$5.00 per person)

Freshly Baked Breads & Rolls

Soup of the Day

Grilled Free Range Chicken Breast, Roasted Potatoes,
Classic Caesar Salad

Piquant Lemon Tart

Freshly Brewed Regular & Decaffeinated Coffee or Tea

30.00 per person

COFFEE & REFRESHMENTS

Freshly Brewed Regular & Decaffeinated Coffee or Tea	4.50 per person
Sparkling or Still Water or Bottled Juice	3.75 per bottle
Assorted Pop	3.50 per can
Freshly Squeezed Orange or Grapefruit Juice	26.00 per pitcher
2%, Skim or Soy Milk	23.00 per pitcher
Red Bull	4.00 per can
Individual Yogurts	3.50 each
Garden Vegetables with Tzatziki	5.00 per person
Brownies, Nanaimo Bars or Lemon Bars	29.00 per dozen
Freshly Baked Croissants, Muffins or Danish Pastries	29.00 per dozen
Freshly Baked Cookies	29.00 per dozen
Platter of Fresh Sliced Seasonal Fruit	5.00 per person
Whole Fresh Fruit Basket	3.00 per piece
Honey Almond Granola Parfait	6.00 each
Häagen Dazs Ice Cream Bars	6.00 each
Assorted Granola Bars or Candy Bars	3.00 each
Dark & White Chocolate Fondue, Banana Bread, Vanilla Sponge Cake, Berries, Fruit Minimum of 15 People	8.00 per person

LE SOLEIL MORNING & AFTERNOON BREAKS

(Minimum of 10 people, less than 10 people – additional \$3.00 per person)

MID-DAY COFFEE BREAK

Choice of Two:

Freshly Baked Cookies, Assorted Dessert Bars,
Banana Bread or Muffins

Freshly Brewed Regular & Decaffeinated Coffee or
Tea

10.00 per person

Add Fresh Seasonal Fruit **5.00 per person**

DIP “N” SAVOUR

Pita Bread

Tzatziki, Hummus, Roasted Red Pepper Dip,
Sicilian Olives, Cherry Tomatoes

Iced Tea & Juices

Freshly Brewed Regular & Decaffeinated Coffee or
Tea

12.00 per person

Add Fresh Seasonal Fruit **5.00 per person**

FRESH FRUIT & VEGGIE BREAK

Local Farm Fresh Fruit & Veggies, Ranch Dip,
Mango Dressing

Mineral Water with Lemon & Lime Wedges
Freshly Brewed Regular & Decaffeinated Coffee or
Tea

11.00 per person

AFTERNOON SNACKS

Assorted Chocolate Bars, Mixed Nuts, Rice Crispie
Squares

Assorted Soft Drinks
Freshly Brewed Regular & Decaffeinated Coffee or
Tea

13.00 per person

BOXED LUNCHES

THE BACKPACKER

Deli Meat & Cheese on French Baguette
Kosher Pickle
Fresh Cut Vegetables
Whole Fresh Fruit
Jumbo Cookie
Orange Juice

18.00 per person

THE PICNIC LUNCH

Roast Chicken Breast
Garlic Baguette
Potato Salad
Cheddar Cheese, Fresh Cut Vegetables
Kosher Pickle
Whole Fresh fruit
Jumbo Cookie
Orange Juice

21.00 per person

RECEPTION SELECTION

COLD	PRICE
Wild Salmon Tartare, Sweet Red Onion, Crème Fraîche, Black Caviar	32.00 per dozen
BC Prawn, Avocado Salsa, Potato Chips, Chipotle Aioli	36.00 per dozen
BC Salmon Gravlax, Oat Cake, Lemon Cream Cheese	32.00 per dozen
Wasabi Blini, Ahi Tuna Tartar, Tobiko Caviar	36.00 per dozen
Tortilla Chip, Curried Jumbo Prawns, Mango Salsa	36.00 per dozen
Japanese Spoon Maine Diver Scallop Ceviche	32.00 per dozen
Grilled Asparagus & Parma Prosciutto	29.00 per dozen
Organic Tomato, Crispy Basil, Grana Padano Shooters	26.00 per dozen
Grana Padano Parmesan Crisps, Goat Cheese Mousse	29.00 per dozen
Smoked Salmon Roulade, Wasabi Cream, Dark Rye Croustade	29.00 per dozen
Beef Striploin Roll, Chive Horseradish	29.00 per dozen
Tomato, Bocconcini, Focaccia Crouton, Balsamic Reduction	26.00 per dozen
Niagara Grape & Cheese Truffles	28.00 per dozen
Chilliwick Farm & International Cheeses, French Bread & Assorted Crackers	7.00 per person
BC Farm Fresh Vegetables, Spicy Tzatziki Dip	5.00 per person
HOT	
Champagne Baked Oysters, Mushroom, Scallions, Champagne Cream	40.00 per dozen
Crisp Panko Dungeness Crab Cakes, Pineapple Ginger Salsa	36.00 per dozen
Tempura Prawns, Soya Wasabi Glaze	36.00 per dozen
Certified Angus Beef Sirloin Sliders	45.00 per dozen
Beef Satay, Asian Peanut Sauce	30.00 per dozen
Chicken Tikka Skewers, Cucumber Raita	29.00 per dozen
Pastry Purse Pear, Cambozola Cheese, Candied Cashews	29.00 per dozen
Spicy Vegetable Samosas, Mango Chutney	29.00 per dozen
Spicy Chicken Samosas, Mango Chutney	29.00 per dozen
Vegetable Spring Rolls, Spicy Plum Sauce	26.00 per dozen
Sesame Jack Pork Potstickers	26.00 per dozen
Spanakopita	26.00 per dozen
Tandoori Chicken Drumettes	29.00 per dozen
Swedish Meatball Skewer, BBQ Sauce	26.00 per dozen
Mini Quiche, Roasted Sweet Peppers, Boursin Cheese	26.00 per dozen
Mini Quiche, Red Onion, Figs & Stilton	26.00 per dozen
Indian Vegetable Pakoras, Mango Chutney	3.00 per person

Prices are subject to change without notice,
and do not include applicable 18% service charge & 12% HST.

RECEPTION STATIONS

Poached Prawns

Cocktail Sauce and Fresh Lemon

80.00 per 25 pieces

Assorted Sushi

California Rolls, Tuna Maki, Cucumber Maki, Wasabi & Pickled Ginger

65.00 per 25 pieces

Seafood Display

Mussels, Clams, Prawns, Candied Smoked Salmon, Peppered Mackerel

300.00 serves 25 people

Whole Roasted Baron of Beef

Carved by The Chef, Port Wine Reduction, Rolls & Condiments

200.00 serves 25 people

Sugar Smoked Ham

Rolls, Butter & Dijon Mustard

170.00 serves 25 people

Assorted Sliced Deli Meats

Roast Beef, Prosciutto, Black Forest Ham, French Bread, Condiments & Mustards

210.00 serves 25 people

Sliced Fresh Fruit Display

125.00 serves 25

Local BC Farm Fresh Vegetable & Assorted Dip

125.00 serves 25

Executive Cheese Selection

Selection of Chilliwack Dairy Farm & Imported Cheeses,
French Bread, Crackers, Fresh Fruit, Berries & Grapes

175.00 serves 25

Grilled Mediterranean Vegetable Antipasto

Artichokes, Asparagus, Peppers, Eggplant & Zucchini, Focaccia Bread

155.00 serves 25

DESSERT BUFFET

Assorted Cakes, Bars & Sliced Seasonal Fresh Fruit

15.00 per person

Chocolate Dipped Strawberries, Dark Chocolate

3.00 per person

Dark & White Chocolate Fondue

Banana Bread, Vanilla Sponge Cake, Berries, Fruit

175.00 serves 25 people

CREATE YOUR OWN DINNER MENU

Our Chef has designed these Dinner Menus to enable you to create your own three or four course customized menu.

Included with the Menu: Freshly Baked Assorted Breads and Butter, Freshly Brewed Coffee and Assorted Teas

Please note that the Starter & Dessert should be the same for all attendees. Three or four course menus must include one entrée.

For Entrées, there is a maximum choice of 3 & pre-ordering is required.

SOUP

- ❖ Pacific Northwest Seafood Chowder
BC Wild Salmon, Clams, Shrimp **7.00 per person**
- ❖ Vegetable Minestrone **5.00 per person**
- ❖ Mushroom Bisque **5.00 per person**
- ❖ Mulligatawny Soup **5.00 per person**
- ❖ Roasted Fraser Valley Butternut Squash Soup **5.00 per person**
- ❖ Tomato & Roasted Garlic Soup **5.00 per person**

SALAD

Caesar Salad

- ❖ Traditional Caesar Salad
Marinated Olives, Pesto Parmesan Croutons **6.00 per person**

Bleu Claire Cheese, Roasted BC Pear Salad

- ❖ Little Qualicum Bleu Claire Cheese, Candied Pecans, Mesclun & Micro Greens **6.00 per person**

Champagne & Lavender Salad

- ❖ Seasonal Greens, Belgian Endive, Warm Goat Cheese Galettes,
Lavender Vinaigrette **6.00 per person**

Spinach Oriental Salad

- ❖ Mandarin Orange, Mushrooms, Bean Sprouts, Soy Sesame Dressing **6.00 per person**

APPETIZER

Oysters Rockefeller

- ❖ Traditional New Orleans Recipe
Spinach, Pernod, Scallions, Light Béchamel Sauce **11.00 per person**

Prawn Martini

- ❖ Prawns & Pear Cocktail, Cinnamon Infused Tomato, Horseradish Confit
Tomato Brandy Sauce **11.00 per person**

Smoked Salmon

- ❖ Crisp Potato Pancakes, Capers, Onions, Cherry Tomato, Cream Cheese **9.00 per person**

Antipasto Plate

- ❖ Venezia Prosciutto, Melon, Marinated Artichokes, Italian Salami,
Fresh Local Farm Roasted Vegetables, Tomato & Bocconcini **10.00 per person**

Truffled Carpaccio of Beef

- ❖ Sherry Vinegar Emulsion, Organic Hazelnut Oil **9.00 per person**

Salmon & Halibut Ceviche

- ❖ Extra Virgin Olive Oil, Limoncello Reduction, Olives & Peppers **9.00 per person**

Roma Tomato, Okanagan Goat Cheese Salad

- ❖ Organic Basil Aged Balsamic Vinegar, Extra Virgin Olive Oil **8.00 per person**

ENTRÉE

Pacific Halibut

- ❖ Dungeness Crab, Chilliwack Corn, Potato Gratin,
BC Farm Vegetable Strings, Tarragon Corn Crème, Lemon Orange Sauce **27.00 per person**

Pan-Fried Filet of Wild BC Salmon

- ❖ Lemongrass Scented Basmati Rice, Pea Shoots, Lemon & Orange Sauce **26.00 per person**

Fraser Valley Chicken Breast

- ❖ Spinach, Salt Spring Island Goat Cheese Farce,
Grana Padano Potato Gratin, Port Wine Roasted Shallot Jus **24.00 per person**

Certified Angus 6 oz Beef Tenderloin

- ❖ Truffle Bobs Ranch Shallots, Pinot Noir Glaze,
Garlic Gratin Potatoes, Grilled Seasonal Vegetables **32.00 per person**

Certified Angus Beef New York Steak 8 oz

- ❖ Center Cut Striploin, Red Wine Rosemary Garlic Jus,
Grana Padano Potato Gratin, Seasonal Vegetables **28.00 per person**

Braised Quadra Island Lamb Shank

- ❖ Lamb Shank in Red Zinfandel & Spices
Garlic Mashed Potatoes, Sautéed Asparagus, Port Reduction **26.00 per person**

Berkshire Pork Chop

- ❖ Mashed Yukon Gold Potatoes,
Grilled Seasonal Vegetables, Agassiz Hard Cider Jus **24.00 per person**

Grilled Vegetables Napoleon

- ❖ Aged Balsamic, Red Pepper Emulsion Grilled, Marinated Tofu,
Truffled Beans, Pea Sprouts **19.00 per person**

DESSERT

- ❖ Chocolate Terrine, Crème Anglaise **6.50 per person**
- ❖ Vanilla Bean, Ginger Crème Brûlée **6.50 per person**
- ❖ Lemon Cheesecake, Blueberry Compote **6.50 per person**
- ❖ Belgian Chocolate Cup, Fresh Fruit **6.50 per person**
- ❖ Okanagan Apple Tart, Whipped Cream **6.50 per person**
- ❖ Tiramisu Cake **6.50 per person**

DINNER BUFFET

COPPER CHIMNEY BUFFET

Minimum of 30 People

Choice of Two Salads:

- ❖ Wild & Gathered Greens, Fresh Berries, Mandarin Oranges, Roasted Garlic Vinaigrette
- ❖ Classic Caesar Salad, Pesto Croutons and Reggiano Parmesan
- ❖ Butter Lettuce & Asparagus Tips, Sun Dried Tomato Vinaigrette
- ❖ Nugget Potato Salad
- ❖ Sicilian Fennel & Orange Salad, Mint & Red Onion

Choice of One Platter:

- ❖ Poached Salmon, Salmon Medallions, Citrus Mayonnaise
- ❖ Assorted Deli Meat Platter, Condiments & Mustards
- ❖ Antipasto Mirror, Artichoke Hearts, Grilled Vegetables, Bocconcini, Tomatoes
- ❖ Seafood Medley, Clams, Mussels, Herb Vinaigrette

Choice of Three Entrées:

- ❖ Roast Leg of Lamb, Traditional Mint Sauce
- ❖ Grilled Breast of Chicken, Sweet Papaya Curry
- ❖ Center Cut 6oz. Sirloin Steak, Red Wine Glaze
- ❖ Shrimp Fried Rice, Thai Spices
- ❖ Grilled Pacific Salmon Filets, Saffron Glaze
- ❖ Ricotta & Spinach Cannelloni, Crème Tomato Sauce

Served with Baby Roasted Potatoes, Medley of Seasonal Vegetables, Spanish Rice

Choice of Three Desserts:

- ❖ Sliced Fresh Fruits & Seasonal Berries
- ❖ Assorted Cheesecake, Assorted Tortes & Cakes
- ❖ International Cheeses, French Bread & Assorted Crackers
- ❖ Chocolate Dipped Strawberries
- ❖ Seasonal Crème Brûlée

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

55.00 per person

BANQUET BAR LIST

HOST BAR

All beverages are paid by the host. A complimentary bartender is provided if consumption exceeds the minimum beverage charge of \$300.00. Otherwise, bartenders will be charged at a service rate of \$20.00 per hour. A four-hour minimum applies. Host bar prices **do not include** applicable taxes or gratuities.

CASH BAR

Guests are responsible for the purchase of their own beverages. A cashier will be provided at \$20.00 per hour. A four-hour minimum applies. A complimentary bartender is provided if consumption exceeds the minimum beverage charge of \$300.00. Otherwise, bartenders will be charged at a service rate of \$20.00 per hour. A four-hour minimum applies. Cash bar prices **include** all applicable taxes and gratuities.

	HOST BAR	CASH BAR
Premium Brand Highballs 1oz	\$8.25	\$10.75
Deluxe Brand Highballs 1oz	\$9.25	\$12.25
Wine by the Glass 5oz	\$11.75	\$15.50
Domestic Beer	\$7.25	\$9.50
Imported Beer	\$8.25	\$11.00
Liqueurs 1oz	\$8.75	\$11.50
Soft Drinks	\$4.75	\$6.25
Mineral Water	\$4.75	\$6.25
Juice	\$5.25	\$7.00

PUNCH

Non-Alcoholic Fruit Punch	per bowl	\$80.00
Alcoholic Fruit Punch	per bowl	\$125.00
Sparkling Wine Punch	per bowl	\$135.00
Rum & Eggnog Punch	per bowl	\$135.00

Each bowl serves 30 people.

BANQUET WINE LIST

White Wines

Peller Estates, Chardonnay, Canada	40.00
Sandhill, Pinot Gris, Canada	50.00
J. Lohr, Chardonnay, California	50.00
Caymus, Conundrum, California	75.00
Lingenfelder, Riesling, Germany	40.00
Santa Margherita, Pinot Grigio, Italy	40.00
Babich, Sauvignon Blanc, New Zealand	45.00
Oyster Bay, Sauvignon Blanc, New Zealand	45.00
LePlan, Classic Côtes du Rhône, Organic, France	40.00
Pouilly Fuisse, Chanson, France	75.00

Red Wines

Peller Estates, Merlot, Canada	40.00
Burrowing Owl, Merlot, Canada	65.00
Sandhill, Syrah, Canada	75.00
Sterling Vintner's Collection, Merlot, California	45.00
Liberty School, Cabernet Sauvignon, California	65.00
Caymus, Zinfandel, California	95.00
Cabirol, Grenache, Tempranillo, Organic, Spain	45.00
Amarone, Masi Costasera, Italy	95.00
Louis Latour, Pinot Noir, France	60.00
Catena, Malbec, Mendoza, Argentina	55.00

Rose Wines

Marqués Cáceres, Rioja, Spain	40.00
Côtes Du Ventoux, La Vieille Ferme, France	40.00

Champagne & Sparkling Wines

Codorniu, Cuvée Raventós, Brut, Spain	45.00
Valdo, Prosecco di Valdobbiadene, Marca Oro, Italy	45.00
Moët & Chandon, Brut, Imperial, France	120.00
Veuve Clicquot, Ponsardin Brut, France	120.00
Moët & Chandon, Cuvée Dom Perignon, France	385.00

AUDIO VISUAL EQUIPMENT

LCD Projector	150.00
Wireless Remote	35.00
Polycom Speakerphone	75.00
Screen	15.00
Flipchart & Markers	15.00
Whiteboard & Markers	15.00
Podium	Complimentary
Easel	Complimentary
Power Bar	Complimentary
Extension Cord	Complimentary

**For all other equipment, please contact us directly for a quote.*

POLICIES & GENERAL INFORMATION

Taxes, Service & Labour Charges

All food and beverage charges are subject to 18% service charge plus 12% HST

Government taxes are applicable as follows:

Food & Beverages	12% HST, 18% Service Charge (HST applies on Service Charge)
Alcohol	12% HST, 18% Service Charge (HST applies on Service Charge)
Labour charge	12% HST
Audiovisual	12% HST

Alcohol

In accordance to BC liquor laws, the hotel through the BC Liquor Distribution Board must purchase all alcoholic beverages consumed in licensed areas. Liquor service is not permitted after 1:00am. For all functions utilizing a bar, any opened alcohol will be converted to per glass cost and billed on consumption.

Audiovisuals

If you require audiovisual equipment we would be happy to make arrangements for you at an additional cost. 12% HST will apply to all audiovisual equipment.

Guarantees

The hotel requires an approximate guest count at the time of booking. The final guarantee number must be confirmed 72 business hours prior to the event. If no guarantee is received at the appropriate time, the last final number will be used as the guarantee.

Hotel Le Soleil reserves the right to provide an alternative venue, should the number change substantially from the original number. In such cases, the client will be advised of the change in advance.

Payment

A non-refundable deposit is required to confirm the event on a definite basis. The balance will be payable upon departure. Payment must be made by certified bank draft or company cheque, cash or credit card. Should you wish direct billing privileges, prior credit application can be arranged through our Accounting department. A minimum of 10 business days is required for processing the Credit Application.

Cancellation

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

Noise

City of Vancouver by laws states that noise levels must be lowered by 11:00pm.

Menus

Parties can choose any of our menus or we can design a menu specifically to suit your needs. Our menus are offered as suggestions and our catering department would be pleased to create a special menu to suit your individual needs.

Boxes and Packages

Hotel Le Soleil will be pleased to assist in the handling of packages and materials. Due to limited storage on property we are unable to accept shipments any earlier than 2 days prior to your event. The hotel is not responsible for any damage to, or loss of, any articles left on the hotel premises during or following an event. All deliveries must be properly labeled. Please include the name of the group, group contact, number of boxes and the date of the event.

Miscellaneous

The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their control. Use of the Hotel's name and logo in advertising is prohibited without prior approval. The hotel reserves the right to ask that a "Hold Harmless Agreement" is signed by the organizer.