



Executive Burnaby Wedding

EXECUTIVE SUITES HOTEL METRO VANCOUVER - BC



weddings.executivehotelburnaby.com | www.executivehotelburnaby.com

www.acqua.restaurant



One location for all the festivities

Ceremony

Whether you want to tie the knot indoors or outdoors, there are plenty of locations for you at The Burnaby.

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 20 or an all-out party for 400? Either way, we have the perfect space.

Choose from a number of menu options created by our award winning Executive Chef. Plus, your choice of extras like a chocolate fountain, late night snacks and much more. We're excited to help make this the best day of your life.

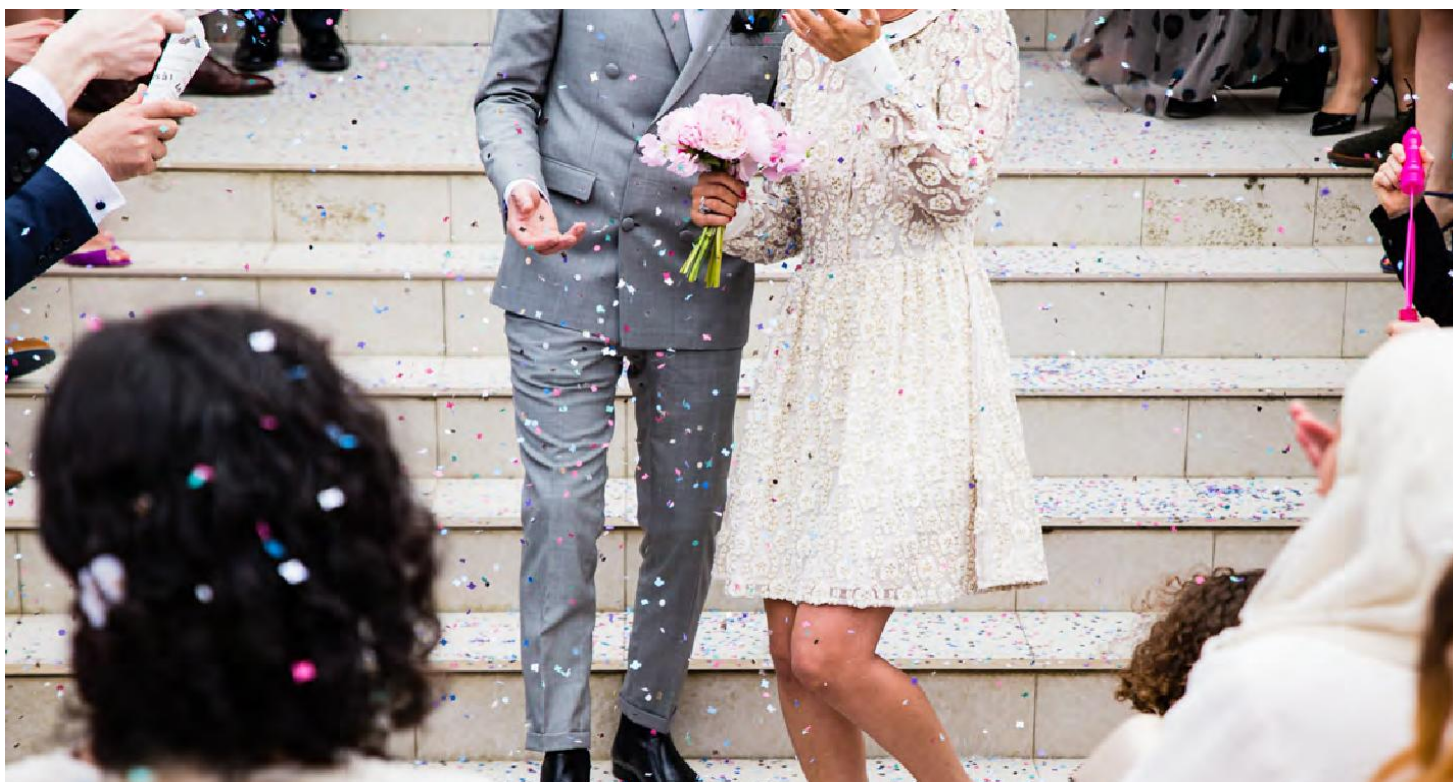


Rehearsal Dinner

Host all of your Wedding associated events at the Burnaby. Have your Rehearsal Dinner, Bridal Shower, Gift opening 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

\$70 per person

Includes:

Buffet to include;

6 salads

2 Platters

2 Hot dishes

1 Carving item (+ Carving chef @ \$100/hr flat rate | 1 Chef/150 PPL)

Rice/Potatoes/Seasonal vegetables

Dessert

Mirrored tile center piece & 4 tea lights

Vase (if requested)

Dancefloor

Up lighting on buffet

Your choice of napkins (enquire for colors available)

8 point table cloths

Stage

Chair Covers

Enhancements available on next page





Enhancements

Appetizers 3.5 pieces each	\$13.00 pp
Punch	\$2.50 pp
Glass of House Wine (served)	\$7.25 pp
Half bottle of Wine	\$17.00 pp
Chocolate Fountain with dinner	\$7.50 pp
Late Night Hot Snacks (Samosas or Pizza) incl. Coffee & Tea	\$8.00 pp
Late Night Cold Sandwich buffet incl. Coffee & Tea	\$5.00 pp
Milk and cookies	\$5.00 pp
Sparkling Wine	\$7.50 pp
Floor Length Linens	\$3.00 pp

Choose 8 of the above enhancements and get 5% off enhancements total

Ceremony (includes white chair covers up to 175 people)	\$1000.00
Additional Ceremony seating (after 175 people)	\$5.00 pp
White Stage	\$100.00
Coat Check	\$150.00
Red Carpet usage	\$100.00
Guest Parking	\$400.00

Enjoy the following additional enhancements with our compliments.
Please let us know if you wish to use them as booking is required.

15% off food bill in our **Acqua Restaurant & Bar** for
Rehearsal Dinner Discounted Honeymoon Suite
Complimentary waiting room upon availability. (\$400.00 value)

'pp' = per person.

All other prices specified are flat rates.



TIER 1
\$15/person

½ hr cocktail reception with Appetizers
Welcome Non Alcoholic-Punch



TIER 2
\$20/person

½ hr cocktail reception with Appetizers
Welcome Non Alcoholic-Punch Glass of
Sparkling Wine



TIER 3
\$30/person

½ hr cocktail reception with Appetizers
Welcome Non Alcoholic-Punch Glass of
Sparkling Wine
Glass of House Wine (served)

ENJOY THE FOLLOWING ADDITIONAL ENHANCEMENTS WITH OUR COMPLIMENTS.

Please let us know if you wish to use them as booking is required.

15% off food bill in the Acqua Restaurant & Bar for Rehearsal
Dinner Discounted Honeymoon Suite
Complimentary waiting room upon availability. (\$400.00 value)



Passed Hors d'oeuvres & Canapés

Cold Reception

BC Prawn, avocado salsa, potato millie-feuille, chipotle aioli
BC Salmon gravlax rose, oat cake, lemon cream cheese
Beef strip loin roll, chive horseradish
Curried jumbo prawns with mango salsa
Dill pickled oysters, english cucumber"capellini"
Grana padano parmesan crisps, goat cheese mousse
Grilled asparagus & parma prosciutto
Japanese spoon maine-diver scallop ceviche
Niagara grape & cheese truffl es
Organic tomato, crispy basil, grana padano shooters
Phyllo purse french brie, cucumber jelly tortilla chips
Smoked chicken roulade & baby spinach, curried langoustines
Smoked salmon roulade, wasabi cream, dark rye croustade
Tomato, bocconcini, focaccia croutons, balsamic reduction
Wild salmon tartare, sweet red onion, crème friche, black caviar

Hot Reception

BC Mushroom "flight tasting"
Beef satay, Asian peanut sauce
Champagne baked oysters, mushrooms, scallions, champagne cream
Crisp panko dungeness crab cakes, pineapple ginger salsa
Indian vegetable pakoras, mango chutney
Mini quiche, red onion, figs & stilton
Mini quiche roasted sweet peppers, boursin cheese
Pastry purse pear, cambanzola cheese, candied cashews
Pork cheek poppers, apple marmalade
Spanakopita, spiced tzatziki
Spicy vegetable, chicken or beef samosas with green or red chutney
Swedish meatball skewers, bbq sauce
Tandoori chicken drummettes,
Tempura prawns, soya wasabi
Tikka chicken skewers, cucumber raita
Vegetable spring rolls, spiced plum sauce

Buffet Dinner options

Assorted rolls & breads

Salads *(additional salads \$4.00 per person)*

Butter lettuce, crumbled blue cheese, sun-dried tomato vinaigrette
Cherry tomatoes, 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 coriander 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
Wild & gathered greens, berries, mandarin oranges, balsamic vinaigrette

Your choice of Platter *(additional platters \$8.00 per person)*

** Each platter comes with Mediterranean marinated olives & assorted pickles*

Antipasto; artichoke hearts, grilled vegetables, bocconcini, tomatoes, melon
Assorted olives & peppers, fennel salted olive oil
Calabrese salami, capicolli, genoa salami, mortadella, prosciutto
Decorated ham surrounded by black forest & prosciutto ham
Half shell mussels, chilled prawn platter
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

Buffet side courses

Basmati rice, green peas, saffron
Jeera potatoes
Lemon grass scented basmati
Minted baby roast potatoes
Roasted herb polenta
Sesame scented rice noodles
Steamed long grain rice pilaf, pesto, spring vegetables
Thai spicy rice

Buffet dinner options continued on next page...

Prices do not include taxes and gratuity charges and are subject to change

Buffet Dinner options *continued ...*

Main Courses *(additional main courses \$9.00 per person)*

Baked cod, pineapple corn salsa
Baked meat lasagna
Beef biryani
Beef teriyaki Beef
moussaka
Braised lamb
Broiled BC salmon filets, citrus orange parsley sauce
Butter chicken
Chicken biryani
Chicken parmigiana
Chicken souvlaki
Fish masala
Gingered beef, brocolli, bell peppers, cabbage, carrots, celery, bok choy
Lamb curry
Pork scaloppine Pork souvlaki
Roasted chicken breast, shiitake mushrooms, brandy jus
Roasted grain fed beef striploin, pinot noir sauce
Sirloin steak, center cut, red wine glaze
Thai red curry chicken
Veal Piccata

Vegetarian Main Courses *(additional main courses \$9.00 per person)*

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 connelloni, rose sauce, young mozzarella
Vegetarian curry
Vegetarian lasagna with plum tomatoes
Vegetarian moussaka, zucchini, pepper, eggplant, tomato, potato
Vegetarian palak paneer

Desserts *(served with gourmet regular & decaffeinated coffee, assorted teas)*

Assorted buffet cakes
Assorted cheesecakes
Assorted French & Italian pastries
Assorted fruit flans
Chocolate Mousse
Dessert squares
Fruit display
International cheeses, French bread, assorted crackers Strawberries
dipped in white grandmarnier chocolate with Rum balls

'Good to know' info

Honeymoon suite & Guest rooms

The newlyweds will receive a complimentary stay in one of our Honeymoon. 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 \$150 per bartender is applicable if the consumption is less than \$500 per bartender. No liquor service is permitted after 1am. Executive Plaza Hotel reserves the right to inspect and regulate all private parties, meetings and receptions.

Outside food and beverages

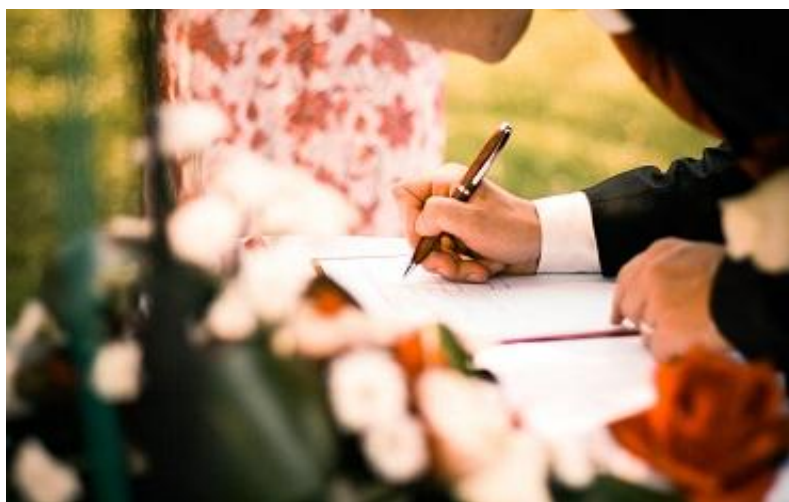
Due to safety regulations, outside food and beverage is not permitted in the hotel by patrons, vendors or guests. Certain situations can be given special permission prior to the event. Please speak to your catering manager for more information on these circumstances.

Vendor/outside purveyor

Executive Hotel Buncby offers a complete list of vendors such as florists, music entertainment, photo booths, decorators, wedding planners, photography & lighting who are familiar with the location & operating standards. You are under no obligation to use these vendors when holding an event at the hotel; however your catering manager needs to be aware of all contracted vendors working in conjunction with your event.

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 deposit of \$1500 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 final guarantee of numbers 3 business days prior to the event.

Please contact the Catering Office

Joanna Poprawa -
Catering & Sales Coordinator
Email: eventcoor.bby@executivehotels.net
Phone Number: 604-297-4291

