



COAST
coal harbour
vancouver hotel™
by **APA**

welcome!

Located in the heart of downtown Vancouver's prestigious Coal Harbour, the Coast Coal Harbour Hotel is fresh, modern and provides the perfect ambience for your holiday party!



*Preston's restaurant and
lounge
private dining menu 2024*

dinner buffets

Express dinner

\$80.00 per person | minimum 8 people, maximum 49 people

SERVED WITH WARM CRUSTY BAGUETTE

SALADS

add \$5.00 per person for an additional salad choice

SELECT 2

Strawberry spinach candied pecans, goat cheese, poppy seed dressing **GF/ V**

Hand cut greens shaved vegetables, candied seeds, birch syrup dressing **GF/ VG**

Quinoa with fresh apple, cranberry, watercress, citrus dressing **GF/ VG**

Chopped tomato olives, capers, feta, rusks, parsley red wine vinaigrette **V**

Spinach & kale caesar classic house-made dressing, bacon, croissant croutons, parmesan cheese, and white balsamic drizzle

ENTRÉES

add \$10.00 per person for an additional entree choice

SELECT 2

West coast salmon maple dijon bourbon glazed, on smoked roasted potato **GF**

Slow braised 63 acres beef shaved thin, with balsamic thyme jus and pepper Boursin **GF**

Farmcrest chicken herb marinated, crispy prosciutto **GF**

Buttermilk fried chicken jalapeño honey glaze, cornbread muffins **GF**

Squash and sage ravioli almond pesto **V**

DESSERTS

SELECT 1

Lemon bars **v**

Sticky toffee pudding cake **v**

Seasonal sliced fruit platter **GF/vegan**

* Prices exclude 18% Gratuity and Applicable Taxes.

Taxes are subject to change without notice

ENHANCEMENTS

Garlic toast \$4.50 per person

French fries \$6.00 per person

Cauliflower kofta \$7.00 per person

Seasonal vegetables \$8.00 per person

Creamy mashed potatoes \$8.00 per person



dinner buffets

the westender

\$95.00 per person minimum 40 people max 99 people

SERVED WITH WARM CRUSTY BAGUETTE

SALADS

SELECT 3

add \$5.00 per person for additional salad

Baby greens shaved vegetables, candied seeds, birch syrup dressing **GF/ VG**

Quinoa salad with cranberry, almond, fresh apple, kale, citrus dressing **GF/ VG**

Spinach & kale caesar classic house-made dressing, croissant croutons, parmesan cheese, and white balsamic drizzle

Shaved fennel and cucumber orange segments, avocado, mint, extra virgin olive oil **GF/ VG**

Salt roasted baby beets watermelon, pistachios, feta, honey, cumin and lemon **GF/ V**

Grape tomato & baby bocconcini salad fresh basil, mustard green pesto, arugula **GF/ V**

Roasted cauliflower and yam braised lentil, cilantro, lime, coriander dressing **GF/ VG**

Maple roasted squash spiced hazelnuts, kale, blue cheese, sherry vinegar and rooftop garden thyme dressing **GF/ V**

DESSERTS

SELECT 2

Crème brule cheesecake v

Lemon bars v

Sticky toffee pudding cake v

Seasonal sliced fruit platter **GF/vegan**

Starbucks coffee and Tazo teas

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SIDES

SELECT 2

Crispy smashed potatoes fresh thyme and lemon **GF/ VG**

Creamy mashed potato **GF/ V**

7 Grain rice pilaf cranberry, leeks and pumpkin seeds **GF/ VG**

Roasted sweet potatoes orange and cumin **GF/ VG**

ENTRÉES

All entrées are served with exquisitely prepared seasonal vegetables to compliment your selections
add \$10.00 per person for an additional entree choice

SELECT 2

West coast salmon maple dijon bourbon glazed, on smoked roasted potato **GF**

Farmcrest chicken herb marinated, crispy prosciutto **GF**

Squash and sage ravioli almond pesto **V**

Slow braised 63 acres beef shaved thin balsamic thyme jus and pepper Boursin **GF**

Spinach & artichoke cannelloni roasted tomato sauce, mozzarella **V**

Vegan sausage cassoulet white bean cassoulet, wild mushrooms, beyond **GF/vegan**



reception menu

 Vegan  Gluten Free  Vegetarian

WELCOME RECEPTION

\$35.00 per person (50 PERSON MINIMUM)

Smoked Salmon

On a rye cranberry cracker, with mustard butter and pickled onion

Roast Turkey Toast

Brie Spread, Fresh Strawberries

Pickle Brined Buttermilk Chicken Bites 

Jalapeño Honey

Mushroom Caps 

Roasted Vegetables, Goat Cheese

Pemberton Beef Tenderloin On Mini Yorkshire Pudding

Horseradish Crème Fraiche

Charcuterie Platter

Imported Cheese Platter

Crudité Platter

menu includes

Welcome Drink

DELUXE RECEPTION

\$50.00 per person (50 PERSON MINIMUM)

Sesame Cone Albacore Tuna Tartar

Wasabi, sesame oil and micro greens

Pemberton Beef Carpaccio

Parmesan crisp, aioli, gremolata and micro greens 

Vegetable Quinoa Falafel' lollipops'  

Chimichurri sauce

Duck Confit Sausage Rolls

Duck confit, puff pastry, house mustard

Crabcake

Rock crab, shrimp, chipotle aioli

Antipasto Platter 


Grilled marinated vegetables, bocconcini, olives, artichokes, salami

Crudité Platter  

Fresh cut seasonal vegetables with house made dips

Local Artisan Cheese

A selection of local bc cheese with orchard fruit chutneys, crisps and crackers

Oyster Platter(2pcs/Person) 

Served with champagne mignonette, lemon wedges, horseradish and hot sauces

menu includes

Welcome Drink

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platters

 Vegan  Gluten Free  Vegetarian

Antipasto | **\$175.00 (SERVES 10)**

Grilled marinated vegetables, bocconicini, olives, artichokes, salami

Smoked Salmon | **\$200.00 (SERVES 10)**

Cream cheese, onions and capers

Seafood Platter | **\$225.00 (SERVES 10)**

Poached crab, clams, mussels and prawns served with bourbon cocktail sauce and lemon wedges

Local Artisan Cheese | **\$185.00 (SERVES 10)**

A selection of local bc cheese with orchard fruit chutneys, crisps and crackers

Imported Cheese | **\$140.00 (SERVES 10)**

Cubes, slices & wedges of imported favorites: cheddar, brie, swiss, gouda & blue, served with grapes, crackers and crisps

Charcuterie | **\$220.00 (SERVES 10)**

Local and house made selection of sausage, salami and prosciutto, served with chutney, pickles, olives, crisps, and baguette

Sushi Platter | **\$275.00 (SERVES 10 / 5 PIECES PER PERSON)**

Assortment of rolls and sashimi with traditional sushi garnish

Crudité Platter | **\$200.00 (SERVES 20)**

Fresh cut seasonal vegetables with house made dips

Oyster Platter | **\$300.00 (SERVES 20 / 3 OYSTERS PER PERSON)**

Served with champagne mignonette, lemon wedges, horseradish and hot sauces




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hors d'oeuvres

Our Chef's canapes are handheld, 1 to 2 bite offerings, served in a variety of vessels, spoons, mini bowls and trays. Always entertaining, uniquely fresh, delicious and elegant

 Vegan  Gluten Free  Vegetarian

hot canapes (MINIMUM. 3 DOZEN PER ITEM)

Pickle Brined Buttermilk  | **\$45.00 per dozen**
Chicken Bites

Jalapeño honey

Mini Croque-Monsieur | **\$45.00 per dozen**

Morningstar farm raclette, country ham, brioche

Crabcake | **\$53.00 per dozen**

Rock crab, shrimp, chipotle aioli

Mushroom Caps   | **\$45.00 per dozen**

Roasted vegetables, goat cheese

Pork Bao Bun | **\$50.00 per dozen**

Hoi sin, green onion and kimchi

Shrimp Gyoza | **\$48.00 per dozen**

Ponzu Sauce

Vegetable Quinoa    | **\$45.00 per dozen**
Falafel 'lollipops'

Chimichurri sauce

Baked Potato Slider  | **\$45.00 per dozen**

Cheddar, bacon, sour cream chive

Pemberton Beef Tenderloin on | **\$53.00 per dozen**

Mini Yorkshire Pudding

Horseradish crème fraiche

Cauliflower Croquette  | **\$47.00 per dozen**

Ricotta, cornmeal, mint harissa labneh

Lamb Lollipops  | **\$78.00 per dozen**

Lemon, garlic rosemary marinade

Arancini  | **\$45.00 per dozen**

Leek, grana padano, marinara dip

Duck Confit Sausage Rolls | **\$48.00 per dozen**

Duck confit, puff pastry, house mustard

cold canapes (MINIMUM. 3 DOZEN PER ITEM)

BLT | **\$50.00 per dozen**

Grilled marinated vegetables, bocconicini, olives, artichokes, salami

Sesame Duck Prosciutto  | **\$48.00 Per Dozen**

Maple Cream, Radish Salad, On Rice Cracker

Smoked Salmon | **\$53.00 Per Dozen**

On A Rye Cranberry Cracker, With Mustard Butter And Pickled Onion

Compressed Watermelon   | **\$45.00 Per Dozen**
& Feta Bite

Rooftop Mint And Balsamic Syrup

Roast Turkey Toast | **\$45.00 Per Dozen**

Brie Spread, Fresh Strawberries

Sesame Cone Albacore | **\$53.00 Per Dozen**
Tuna Tartar

Wasabi, Sesame Oil And Micro Greens

Baby Tomato & Bocconcini   | **\$45.00 Per Dozen**

Pesto Marinade

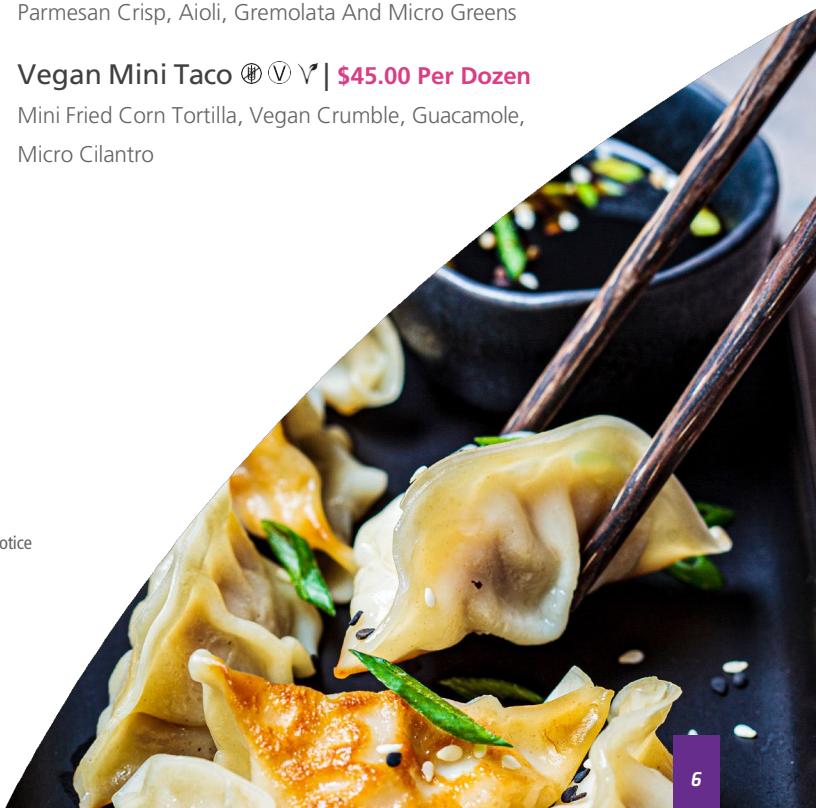
Pemberton Beef Carpaccio  | **\$48.00 Per Dozen**

Parmesan Crisp, Aioli, Gremolata And Micro Greens

Vegan Mini Taco    | **\$45.00 Per Dozen**

Mini Fried Corn Tortilla, Vegan Crumble, Guacamole,
Micro Cilantro

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HOST BAR

All beverages consumed are to be paid for by the host. Host prices are subject to an additional 18% service charge, 5% GST and 10% PST.

CASH BAR

Guests are responsible for paying for their own beverages.

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catering guidelines

FUNCTION GUARANTEES

The hotel requires an approximate guest count 30 days prior to the event date. A final guarantee is required 3 business days prior to the event. If the guarantee is not received on time, the hotel reserves the right to prepare and charge for the original number contracted, or the actual number of guests, whichever is greater.

Guarantees for Monday or Tuesday events are required by the Friday prior. Should the number of guests attending the function differ from the original contract, the hotel reserves the right to provide an alternate function room.

ATTRITION

An estimated number of attendees must be provided to the hotel 30 days prior to each function, after which time the hotel will allow a maximum attrition of 10%.

The hotel reserves the right to provide an alternate meeting room best suited for the group should the number of guests attending the function differ from the original number contracted.

CANCELLATION

Cancellation of a confirmed event less than 30 days prior to the start date will result in a cancellation charge of 100% of the total charges. Cancellations must be received in writing to the attention of the catering manager.

ALLERGIES

In the event that any guest in your group has food allergies the client shall provide the hotel, in writing, the details including names and nature of their allergies. We undertake to provide, upon request, full information on the ingredients of any items served to your group. Any last minute request for a special meal is subject to a surcharge.

MUSIC TARIFFS

SOCAN, the society of composers, authors, and music publishers of Canada and re:sound, the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artist and recording companies For their performance rights has a license fee for each event held where music is played, live or recorded. These fees are collected by the hotel and submitted to SOCAN and re: sound directly. All music tariff fees are charged based on the function room of the event. Your catering manager can provide you with detailed pricing pertaining to music tariff fees.

SERVICE CHARGE & TAXES

Service charges are subject to change without notice. Current taxes are applicable as follows:

Food: 18% Gratuity, and 5% GST

Alcoholic Beverages: 18% Gratuity 5% GST and 10% PST Miscellaneous items: 5% GST and 7% PST



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catering guidelines - contd.

SECURITY

Security arrangements must be contracted by the hotel and invoiced accordingly. Any events for persons under the age of 19 years must have one security officer per 50 guests, for the duration of the event.

SIGNAGE

Your signage may only be displayed directly outside your designated meeting room. The hotel reserves the right to remove signage that is not prepared in a professional manner.

GUEST PACKAGES & BOXES

Due to limited storage on property, we can only accept shipments 2 days prior to your event. Arrangements for left over boxes must be made prior to your departure. The hotel is not responsible for damage to, or loss of, any articles left on the premises during or following an event. All deliveries must be properly labeled. Your catering and/or banquet manager can provide a shipping label for you. Deliveries must be made to the receiving / loading dock of the hotel. The hotel will not accept deliveries at the front door. A service charge of \$5.00 per piece will be levied on arrival and departure. The hotel will not be responsible for exhibits, displays and products locked in a function room. The hotel will not receive or sign for C.O.D shipment.

ALL FOOD & BEVERAGE CONSUMED IN THE HOTEL IS TO BE PROVIDED BY THE COAST COAL HARBOUR HOTEL

In accordance with BC liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the hotel through the BC liquor distribution board; liquor service is not permitted after 1:00am, 12:00am on Sundays & holidays. with detailed pricing pertaining to music tariff fees.

NON-SMOKING HOTEL

All function rooms and foyers are designated non-smoking in accordance with the city of Vancouver bylaws.