



COFFEE BREAK MENU

BEVERAGES:

Freshly Brewed Regular & Decaffeinated Coffee

100 Cups	\$195.00
50 Cups	\$97.50
9 Cups (Thermos)	\$16.00

Assorted Fruit Juices (Orange, Apple, Grapefruit, Cranberry) Pitcher (54 oz. approx. 9 cups)	\$20.00
--	---------

Cold Fresh 2% Milk (Pitcher 54 oz)	\$16.00
------------------------------------	---------

Ice Tea (Pitcher 54 oz)	\$18.00
-------------------------	---------

Assorted Regular, Diet Soft Drinks, Bottled Water	\$2.50/Each
---	-------------

Bottled Juices & Sparkling Waters	\$3.00/Each
-----------------------------------	-------------

BAKERY

Assorted Chocolate Bars	\$2.50/each
Assorted Bags of Chips	\$1.50/each
Assorted Muffins, Danish, Croissants	\$28.00/dozen
Assorted Gourmet Cookies	\$28.00/dozen
Carrot Cake, Nanaimo Bars, Fudge Brownies	\$28.00/dozen
Assorted French Pastries	\$32.00/dozen

HEALTHY CHOICES

Assorted Fruit Yogurts	\$3.25/each
Granola or Health Bars	\$3.25/each
Fruit Kebabs	\$4.25/each
Whole Fruit (Apples, Oranges, Bananas, Pears)	\$2.50/each

Prices are subject to applicable gratuities & taxes
Prices and Menu Items subject to change without notice



BREAKFAST MENUS

(BUFFET STYLE)

CONTINENTAL BREAKFAST BUFFET

Chilled Orange Juice

Assorted Muffins, Danish Pastries and Croissants
Served with Butter & Preserves

Freshly Brewed Coffee & Tea

\$10.95 per Person

With Fresh Fruit - \$11.95 per Person

Add: Bagels & Cream Cheese - \$1.50 per Person

OLD FASHIONED BREAKFAST BUFFET

Chilled Orange Juice

Toasted English muffins
Fluffy Scrambled Eggs, Plump Breakfast Sausage, Bacon
Golden Hash Browns, Grilled Tomatoes
Fresh Fruit Tray
Served with Butter & Preserves

Freshly Brewed Coffee & Tea

\$16.95 per Person

Add: Pancakes and French toast - \$18.95 Per Person

**Prices are subject to applicable gratuities & taxes
Prices and Menu items subject to change without notice**



DELUXE BREAKFAST BUFFET

(Minimum 20 People)

Assorted Juices
(Apple, Orange, Cranberry)

Assorted Cold Cereals with Milk

Fluffy Scrambled Eggs

Eggs Benedict

French Toast with Maple Syrup

Plump Breakfast Sausages, Grilled Ham, Golden Hash Browns
Assorted Muffins, Danish Pastry, Croissants
Served with Butter & Preserves

Fresh Seasonal Fruit Tray

Freshly Brewed Coffee & Tea

\$19.95 Per Person

**Prices are subject to applicable gratuities & taxes
Prices and Menu items subject to change without notice**



BREAKFAST MENUS

(PLATED)

EGGS BENEDICT

Chilled Orange Juice

Two Poached Eggs on Grilled Ham and an English Muffin
Topped with Creamy Hollandaise Sauce and Served with Golden Hash Browns & Grilled Tomato

Freshly Brewed Coffee & Tea

\$15.95 per Person

With Smoked Salmon and Fresh Fruit Kabobs - \$19.95 per Person

ALL AMERICAN

Chilled Orange Juice

Scrambled Eggs, Bacon and Sausages, served with Grilled Tomato and Golden Hash Browns

Freshly Brewed Coffee & Tea

\$14.95 per Person



WORKING LUNCH BUFFETS

MENU 1

Soup of the Day
Mixed Garden Greens with House Dressing

Please select **four** of the following Closed Finger Sandwiches
(Two Sandwiches per Person)

Poached Salmon Salad with Capers & Lemon Dill Mayonnaise on a Bagel
Black Forest Ham & Swiss Cheese on Caraway Country Rye Bread
Grilled Vegetables with Sundried Tomato Cream Cheese on Pita Bread
Chicken Salad on a French Baguette
Chicken, Red Onion, Bell Peppers, Cheddar Cheese & Jalapeno Jack Cheese Wrapped in a Flour Tortilla
Roast Beef with Dijon Mustard Mayonnaise on a Baguette
Baby Dill Shrimp Salad on a Croissant

Warm Home Style Apple Crumble topped with Caramel Sauce
Freshly Brewed Coffee & Tea

\$18.95 per Person

MENU 2 (Minimum 10 people)

Fresh Rolls & Butter

Garden Greens with House Dressing
Tri-colour pasta Salad
Creamy New Potato Salad
Selection of Smoked European Meats and Cheese Platter

A Choice of Two Hot Items

Tangy Meatballs (Barbecued, Sweet & Sour or Oriental)
Pasta Primavera (Vegetarian) with a creamy Pesto Sauce
French Herb Roasted Chicken Pieces
Rainbow Tortellini Alfredo
Teriyaki Beef **or** Chicken Stir-fry
Served with Roast Potatoes, Rice and Garden Vegetable Medley

Assorted Dessert Squares
Freshly Brewed Coffee & Tea

\$19.95 per Person



WORKING LUNCH BUFFET

MENU 3

THE PASTA BAR (Minimum 10 People)

Focaccia Bread, Caesar Salad, Tomato & Cucumber with Balsamic Vinegar
Selected Greens with Italian Dressing
Tri-color Fusilli Pasta with Sun Dried Tomato Dressing

Baked Lasagna **or** Spinach Ricotta cannelloni
Choice of 2 Pastas- Cheese Tortellini, Penne Noodles or Linguini
Choice of 2 Sauces- Creamy Ham & Mushroom, Arrabiata Sauce, Alfredo Sauce, Creamy Seafood Sauce

Fresh Fruit or Dessert Squares

Freshly Brewed Coffee & Tea

\$19.95 per Person

MENU 4

BUILD YOUR OWN SANDWICH

Soup of the Day
Tossed Garden Greens with House Dressing

Roast Beef au jus
European Ham, Salami, Turkey
Served with Fresh Baguette, Kaisers and Foccacia
Sliced Cheeses, Cucumbers, Tomatoes
Condiments

Fresh Fruit Salad
Freshly Brewed Coffee & Tea

\$17.95 per Person +15% +7%

Add: Shrimp Salad & Tuna Salad \$19.95 per person



THE SANDWICH & WRAP BUFFET

Soup of the Day

Tropical Salad
Mixed Greens with Mandarin Slices
Served with Balsamic Vinaigrette

(1 ½ Sandwiches Per Person)

Choose any 4 sandwiches (Sandwiches cut into quarters)

Beef, Ham & Cheese, Seafood, Egg, Turkey & Vegetarian
Served on a selection of Breads

Choose any 2 wraps

Baja Chicken, Zesty Tuna, Vegetarian, Turkey

Chef's Choice of Dessert

Freshly Brewed Coffee & Tea

\$18.95 per Person

**Prices are subject to applicable gratuities & taxes
Price and menu items subject to change without notice**



PLATED LUNCHEON MENUS

Choose one from each of the following:

Appetizers: (\$4)

- *Caesar Salad with Garlic Croutons*
- *Butter Lettuce Salad with Julienne of Root Vegetables- Raspberry Vinaigrette*
- *Spinach & Bleu Cheese Salad with Chopped Egg, Bacon & Buttermilk Dressing*
- *Potato and Leek Soup*
- *Tomato Bocconcini Salad, Basil & Olive Oil*
- *Mixed Greens with oven roasted Tomato, Asparagus & Balsamic Dressing*

Main Course:

- *Tri-color Cheese Tortellini with grilled Cajun Chicken in Tomato Cream Sauce* (\$18.95)
- *Stuffed Chicken Breast with Salmon Mousse, Herb Roast Potatoes, Lemon Dill Cream Sauce* (\$20.95)
- *Alberta grade AAA Prime Rib au jus, Yorkshire pudding, Rosemary Roast Potatoes* (\$23.95)
- *Sesame Seed crusted Salmon, Soya ginger sauce, sautéed spinach* (\$19.95)
- *Five spice crusted Pork Tenderloin, Sour Cream Mashed Potatoes, Raspberry Chipotle* (\$19.95)
- *Spinach and Ricotta Cheese Cannelloni in White Wine Sauce* (\$17.95)
- *Penne Pasta with Shrimps and Clams in a Pesto Cream Sauce* (\$18.95)

Desserts: (\$4.25)

- *Raspberry Mousse Torte*
- *Chocolate Orange Cheesecake*
- *Double Belgium Chocolate Mousse*
- *Bourbon Street Pecan Pie*
- *Cheesecake with Strawberry Sauce*
- *Fresh Fruit Salad with Vanilla Ice Cream*

The above comes with fresh rolls & butter, chef's choice of vegetables and coffee/ tea



RECEPTION MENUS

Fraser Valley Assorted Vegetable Tray & Dip

(Minimum 10 People)

\$3.95 per Person

Italian Antipasto Display with Salami, Cold Cuts, Country Pate

Olives and Grilled Marinated Vegetables

Garlic Foccacia Bread

\$4.95 per Person

Domestic & Imported Cheese Board

Garnished with Fresh Fruit & Assorted Crackers & Breads

\$4.95 per Person

Pacific Seafood Display

Scallops, Mussels, Clams, Baby Shrimp & Barbecued Salmon

Served with cocktail sauce and lemon caper aioli

Serves 25 people

\$220.00

Selection of Assorted Sushi

Minimum order 5 dozen

\$28.00 per dozen



RECEPTION MENUS

Pasta Station

Spinach & Cheese Tortellini, Roasted Garlic Cream, Pancetta & Peas,
Penne with Plum Tomato and Grilled Chorizo,
Spicy Vegetable Ravioli in Pesto Alfredo with Pine Nuts
\$16.50 per person

Pizza Station

Assorted selection of Pizzas
Minimum order 24 slices
\$3.95 per slice

Assorted Finger Sandwich Platter

Egg Salad, Roast Beef, Chicken Salad, Vegetarian, Ham & Cheese
(48 Pieces per Tray)
\$50.00

Tortilla Chips

Served with Spinach artichoke Dip & Sun Dried Tomato Sauce
(Serves 20 people)
\$45.00

Chocolate Fruit Fondue

An array of Seasonal Fresh Fruits
Minimum order 25 people
\$6.50 per person

Fresh Seasonal Fruit Mirror

An array of Seasonal Fresh Fruits
\$4.25 per Person



HOT & COLD HORS D'OEUVRES

COLD (per dozen)

- Stuffed Egg with Dijon Cream \$26.00
- Smoked Salmon on Pumpnickel \$28.00
- Grilled Vegetables in mini Pita \$25.00
- Curried Shrimp on Cucumber \$27.00
- Grilled Tomato & Bocconcini on Pesto Focaccia \$26.00

HOT (per dozen)

- Jalapeno Poppers \$26.00
- Vegetable Spring Rolls \$25.00
- Hot Chicken Wings \$26.00
- Spinach & Feta Cheese in Filo Pastry \$27.00
- Assorted Quiches \$27.00
- Chicken Satay \$27.00
- Teriyaki Beef Kabobs \$26.00
- Bacon Wrapped Scallops \$31.00
- Seafood Stuffed Mushroom Caps \$28.00
- Sautéed Garlic Prawns \$31.00

OUR CARVING BOARD

Carved by the Chef and served with sliced Buns, Pickles, Horseradish, Dijon Mustard and Mayonnaise

Roast Baron of Beef	\$500.00	(Serves approximately 50 people)
	\$750.00	(Serves approximately 75 people)
Prime Rib of Beef	\$400.00	(Serves approximately 30 people)

Prices subject to applicable gratuities & taxes
Prices and menu items subject to change without notice



PLATED DINNER MENUS

Choose one from each of the following:

Starters:

- *Spicy Crab stuffed Crepes, Vegetable Slaw, Corn Salsa* (\$6)
- *Cobb Salad- Mixed Greens, Blue Cheese, Avocado, Tomatoes, Bacon & Egg* (\$5)
- *Spinach & Blue Cheese Salad with Chopped Egg, Bacon & Buttermilk Dressing* (\$5)
- *Horseradish Beef Carpaccio with Polenta Cake and Mustard Dressing* (\$8)
- *Traditional Caesar Salad with Parmesan and Garlic Croutons* (\$5.50)
- *European Greens with Julienne of Root Vegetables, Peaches, pecan and raspberry vinaigrette* (\$6)
- *Lobster Bisque* (\$6.50)

Main Course:

- *Grilled New York Steak with Peppercorn Sauce and Garlic Mashed Potatoes* (\$26)
- *Roast Rack of Lamb with Dijon Herb Crust and gratin potatoes* (\$31)
- *Alberta AAA grade Roast Prime Rib au jus, Yorkshire Pudding, Rosemary Roast Potatoes* (\$25)
- *Stuffed Chicken Breast with Salmon Mousse, Herb Roast Potatoes, Lemon Dill Cream Sauce* (\$21)
- *Blue Cheese Crust Filet Mignon, mixed Berry Compote, Gratin Potatoes* (\$30)
- *Macadamia Nut crusted Salmon, Risotto, Spinach, Romesco Sauce* (\$23)
- *Wasabi Ginger crusted Halibut with Mushroom, Rice Wine Cream reduction, jasmine rice* (\$22)
- *Spinach & Cheese Cannelloni with White Wine Sauce* (\$19)
- *Seared Tuna marinated in fresh Ginger. Soya and Red Chilies on Cous Cous* (\$26)

Dessert:

- *Raspberry Mousse Torte* (\$4)
- *Mixed Berry Cheesecake* (\$5)
- *Double Belgium Chocolate Mousse* (\$4.50)
- *Bourbon Street Pecan Pie* (\$4)
- *Cheesecake with Strawberry Sauce* (\$5)
- *Fresh Fruit Salad with Vanilla Ice Cream* (\$4.25)



HOLIDAY INN DINNER BUFFET
(Minimum 50 People)

Fresh Rolls & Butter

SALADS

Please select 4 salads

- Seasonal Green Tossed Salad with House Dressing
- Tri-Colour Fusilli Pasta Salad
- Creamy Potato Salad
- Creamy Coleslaw
- Jicama Carrot Slaw with Peanuts and Thai Dressing
- Oriental Noodle Salad
- Shell Pasta with Bell Peppers and Curried Mayonnaise
- Traditional Greek Salad

PLATTERS

Please select 2 platters

- Assorted Fresh Vegetables & Dip Mirror
- Assorted European Cold Cuts and Country Pate
- Layered Tomatoes, Mozzarella with Basil & Balsamic

ENTREES

Please select 2 entrees

- Baron of Alberta Beef au jus (carved by the Chef)
- Baked Chicken Breast in Mushroom Sauce
- Cheese Tortellini with Tarragon Cream Sauce
- Freshly Baked Meat **or** Vegetarian Lasagna
- Roast Pork Loin in Apple Sauce

Served with Garden Fresh Vegetables, Rice & Roast Potatoes

DESSERTS

Assorted Cakes, Assorted French Pastries

Freshly Brewed Coffee & Tea

\$32.95/ person

Add extra entrée \$4.00 per person



HOLIDAY INN DINNER BUFFET
(Minimum 50 People)

Fresh Rolls & Butter

SALADS

Please select 5 salads

- Seasonal Green Tossed Salad with House Dressing
- Tri-Colour Fusilli Pasta Salad
- Creamy Potato Salad
- Creamy Coleslaw
- Jicama Carrot Slaw with Peanuts and Thai Dressing
- Oriental Noodle Salad
- Shell Pasta with Bell Peppers and Curried Mayonnaise
- Traditional Greek Salad
- Baby Spinach Salad

PLATTERS

Please select 2 platters

- Layered Tomatoes, Mozzarella with Basil & Balsamic
- Assorted European Cold Cuts and Country Pate
- Barbecued salmon, Salmon Terrine, & Gravlax Lemon, Red Onion

ENTREES

Please select 3 entrees

- Baron of Alberta Beef au jus (carved by the Chef)
- Grilled Chicken Breast in Herb Crust
- Salmon Wellington, West Coast Salmon Baked in a Light Puff Pastry
- Roast Pork Loin in Apple Sauce
- Spinach & Ricotta Cheese Cannelloni
- Freshly Baked Meat **or** Vegetarian Lasagna

Served with Steamed Fresh Vegetables Roast Potatoes & Rice

DESSERTS

Assorted Cakes, Assorted French Pastries and Assorted Fresh Seasonal Fruit
Freshly Brewed Coffee & Tea

\$36.95 Per Person
Add extra entrée \$4.00



HOLIDAY INN DINNER BUFFET
(Minimum 50 People)

Fresh Rolls & Butter

SALADS

Please choose 5 salads

- Seasonal Green Tossed Salad with House Dressing
- Tri-Colour Fusilli Pasta Salad
- Creamy Potato Salad
- Creamy Coleslaw
- Jicama Carrot Slaw with Peanuts and Thai Dressing
- Oriental Noodle Salad
- Shell Pasta with Bell Peppers and Curried Mayonnaise
- Traditional Greek Salad
- Mixed Bean Salad with Baby Shrimp
- Baby Spinach Salad

PLATTERS

Please choose 2 platters

- Barbecued Salmon, Salmon Terrine, & Gravlax Lemon, Red Onion
 - Assorted European Cold Cuts & Pates on a Decorative Mirror
- Chutneys & Relishes
- Assorted Fresh Vegetables & Dip Mirror

ENTREES

Please choose 3 entrees

- Roast Prime Rib of Beef, Green Peppercorn Sauce
(Carved by the Chef)
- Roast Tender Chicken Breast in Shiitake Mushroom Sauce
- Baked B.C. Salmon with Saffron Cream Sauce
- Halibut in Lemon Caper Cream Sauce
- Spinach & Ricotta Cheese Cannelloni with White Wine Sauce
- Pork loin with Curried Apple Sauce

Served With Roast Potatoes, Wild Rice & Medley of Garden Fresh Vegetables

DESSERTS

Assorted Cakes & French Pastries and Fresh Seasonal Slice Fruit
Freshly Brewed Coffee & Tea

\$39.95 Per Person

Add extra entrée \$5.00



Wine Prices

Sawmill Creek

Merlot	\$25.95
Chardonnay	\$25.95

Jackson Triggs

Chardonnay	\$27.95
Cabernet Sauvignon	\$27.95

Concha Y Toro

Merlot	\$27.95
Cabernet Sauvignon	\$27.95

Robert Mondavi

Red	\$35.95
White	\$35.95

Bar Prices

Highballs	\$5.50
Wine/Glass	\$5.50
Domestic Beer	\$5.50
Grand Marnier	\$7.75
Liqueurs	\$7.00

Non Alcoholic Beverages

Soft Drinks	\$2.50
Juices	\$3.00
Fruit Punch	\$60.00/Gallon
Alcoholic Punch	\$100.00/Gallon
Champagne Punch	\$125.00/Gallon

(Each Gallon serves approximately 30 people)



The Holiday Inn North Vancouver has over 2170 sq. ft. of meeting space. The North Shore Ballroom divides into three rooms. These meeting rooms are named after famous North Shore tourist attractions; Mount Seymour, Grouse Mountain, and Capilano Suspension Bridge. The Lillooet Room is a separate meeting room for private discussions and audio-visual presentations. Meeting room rentals are listed below.

It is important to note that some of these rates are negotiable *.

MEETING ROOM	SIZE	SQ FT	HEIGHT	HALF DAY WITH CATERING	HALF DAY WITH OUT CATERING	FULL DAY WITH CATERING	FULL DAY WITH OUT CATERING
NORTHSHORE BALLROOM	26' X 70'	1820	10'9	\$249.00*	\$545.00	\$349.00*	\$855.00
➤ SEYMOUR ROOM	26' X 37'	975	10'9	\$169.00*	\$285.00	\$249.00*	\$455.00
➤ GROUSE ROOM	25' X 18'	440	10'9	\$109.00*	\$199.00	\$189.00*	\$295.00
➤ CAPILANO ROOM	25' X 15'	373	10'9	\$99.00*	\$189.00	\$169.00*	\$275.00
LILLOOET ROOM	23' X 16'	376	10'9	\$99.00*	\$189.00	\$159.00*	\$275.00

**Banquet and Meeting rooms are subject to availability. All above rates are subject to 6% G.S.T. Rental rates are subject to change without prior notice.

AUDIO VISUAL EQUIPMENT

Please advise us of your A/V requirements. Please contact us directly for a more extensive audio-visual list.

FOOD & BEVERAGE

Special banquet menus are available upon request.

Please consult with our Catering Manager regarding your catering requirements. Bianca Lightheart, our Catering Manager, may be reached directly at (604) 904-2728.

ACCOMMODATION REQUIREMENTS

For the accommodation requirements of your guests or delegates, please contact Hannah Enkerlin our Sales Manager directly at (604) 904-2727.



HOLIDAY INN HOTEL & SUITES
North Vancouver

IN-HOUSE AUDIO VISUAL

PRICE LIST

27" TV/VCR	\$99.00
LCD PROJECTOR	\$100.00
OVERHEAD PROJECTOR	\$45.00
6' SCREEN	\$25.00
8' SCREEN	\$35.00
FLIPCHART WITH MARKERS	\$25.00
4' x 6' WHITEBOARD	\$45.00
BRASS EASEL	\$ 5.00
HIGH SPEED INTERNET	\$99.00

**PLEASE NOTE ALL AUDIO VISUAL IS SUBJECT
TO 7 % PST AND 6% GST**