



STANLEY PARK
PAVILION

HOLIDAY MENUS
2019



STANLEY PARK PAVILION

The Lord Stanley Ballroom

Early 1900's Arts and Crafts architecture and warm chandeliered ambiance make the Lord Stanley Ballroom one of the most elegant and impressive venues in Vancouver. Seating for up to 200 guests; standing room for 300.

The Tea Room

A magnificent wood-burning fireplace highlights this space overlooking Stanley Park's famous Rose Garden. It provides additional space for 100 seated or 150 standing guests. On its own it is a perfect cocktail reception venue.

ROOMS & RATES

Holiday Season November 21, 2019 - January 31, 2020*

Room Rental \$2,200 plus food & beverage minimums

Evening minimums for food & beverage:

Monday - Thursday: \$6000

Friday & Sunday: \$7000

Saturday: \$9000

*December 31st is not included. Please contact our event sales team for New Year and statutory holiday rates.

Room rental includes tables, chairs, flatware, china, staff and holiday season décor package (table centerpieces, chair covers, specialty linens & candles)

SOCAN licensing fee applies to any event with music.

SHUTTLE SERVICE

A Night Shuttle Service will be arranged for you and your guests.

The shuttle will provide two stops:

- a. Any hotel in downtown Vancouver
- b. The Hyatt at Burrard and Georgia as it is close to taxis, buses and Sky Train

The service will run from 9:45pm - 1:15am and will pick up from the venue every half hour.

Please confirm with your event coordinator no less than three weeks before your event day to ensure availability.

We are also able to arrange a shuttle pickup service for you and your guests from a pre-arranged downtown Vancouver location. Please contact your event coordinator for pricing and availability.



STANLEY PARK
PAVILION

Holiday Brunch Buffet

\$56 per person

Assorted Artisan Rolls
served with creamery butter

House Made Bircher Muesli
yoghurt, preserved & dried fruit, granola

Artisan Greens & Ancient Grains
sundried cranberries, herb vinaigrette

Chilled Maple Glazed Root Vegetables

Cured Fish Platter
candied & smoked salmon, mackerel, trout

Roasted Homestyle Potatoes

Belgian Style Waffles
maple syrup, preserved berry compote

Brussel Sprouts & Double Smoked Bacon
thyme, brown butter

Melting Brie Pots
roasted garlic, white wine

Roasted Ham Frittata
apple, caramelized onion, sage & parsley

Assorted Festive Cakes, Tarts, Mousse & Squares

Freshly Brewed Coffee and Assorted Teas



STANLEY PARK
PAVILION

Festive Buffet #1

\$66 per person

Assorted Artisan Rolls
served with creamery butter

Frisée Salad
with goat cheese, crisp bacon, roasted garlic, roasted
roma tomatoes & a Dijon vinaigrette

Gem Tomato & Bocconcini Salad
extra virgin olive oil, aged balsamic drizzle, fresh basil

Mixed Green Salad
toasted pumpkin seeds, carrot & fennel
with a thyme vinaigrette

Chilled Seafood Platter
shrimp cocktail, smoked fish, clams, indian candy

Roasted Nugget Potatoes
sea salt & cracked pepper

Local Seasonal Vegetables
tossed in herb oil

Roasted Chicken Breast
maple mustard glaze

Herb Crusted Pork Loin
chardonnay & butter

Eggplant Cannelloni
ricotta cheese, roasted garlic, rustic tomato ragout

Assorted Cakes, Tarts, Sweets of the House

Freshly Brewed Coffee and Assorted Teas



STANLEY PARK PAVILION

Festive Buffet #2

\$76 per person

Assorted Artisan Rolls
served with creamery butter

Frisée Salad
with goat cheese, crisp bacon, roasted
garlic, roasted roma tomatoes & a
Dijon vinaigrette

Gem Tomato & Bocconcini Salad
extra virgin olive oil, aged balsamic
drizzle, fresh basil

Mixed Green Salad
toasted pumpkin seeds, carrot & fennel
with a thyme vinaigrette

Chilled Seafood Platter
shrimp cocktail, smoked fish, clams,
indian candy

Roasted Nugget Potatoes
sea salt & cracked pepper

Local Seasonal Vegetables
tossed in herb oil

Roasted Chicken Breast
maple mustard glaze

Steelhead Salmon
white wine, roasted garlic, tomato

Eggplant Cannelloni
ricotta cheese, roasted garlic, rustic
tomato ragout

Chef's Carvery Station

Assorted Cakes, Tarts, Sweets of the House

Freshly Brewed Coffee and Assorted Teas

Chef's Carvery Station
Please choose one of the
following options:

Honey Glazed Local Ham
served with mustard
& apple butter

Roasted Sirloin of Beef
served with red wine & herb jus

Roasted Turkey Breast
served with house made turkey gravy,
& cranberry sauce

Upgrade options -

Add \$9 per person
Roasted Prime Rib of Beef
served with mustards, horse radish & jus

Add \$11 per person
Beef Tenderloin Wellington
wild mushroom pate, flaky pastry crust,
red wine jus

Prices are subject to applicable taxes and gratuities and are subject to change.

Ph: 604.602.3088 | email: events@stanleyparkpavilion.com | www.stanleyparkpavilion.com



STANLEY PARK PAVILION

Festive Buffet #3

\$87 per person

Assorted Artisan Rolls
served with creamery butter

Frisée Salad
with goat cheese, crisp bacon, roasted
garlic, roasted roma tomatoes & a
Dijon vinaigrette

Gem Tomato & Bocconcini Salad
extra virgin olive oil, aged balsamic
drizzle, fresh basil

Mixed Green Salad
toasted pumpkin seeds, carrots & fennel
with a thyme vinaigrette

Chilled Seafood Platter
shrimp cocktail, smoked fish, clams,
indian candy, tuna tataki

Roasted Nugget Potatoes
sea salt & cracked pepper

Local Seasonal Vegetables
tossed in herb oil

Roasted Chicken Breast
maple mustard glaze

Steelhead Salmon
white wine, roasted garlic, tomato

Paella
prawns, scallop, chorizo sausage, chicken
with saffron rice

Eggplant & Spinach Cannelloni
ricotta cheese, roasted garlic, rustic
tomato ragout

Chef's Carvery Station

Assorted Cakes, Tarts, Sweets of the House

One Specialty Dessert Station

Freshly Brewed Coffee and Assorted Teas

Chef's Carvery Station
Please choose one of the
following options:

Honey Glazed Local Ham
served with mustard
& apple butter

Roasted Sirloin of Beef
served with red wine & herb jus

Roasted Turkey Breast
served with house made turkey gravy,
& cranberry sauce

Upgrade options -

Add \$9 per person
Roasted Prime Rib of Beef
served with mustards, horse radish & jus

Add \$11 per person
Beef Tenderloin Wellington
wild mushroom pate, flaky pastry crust,
red wine jus



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Specialty Dessert Station

\$5 per person
(included with Buffet #3)

Chocolate Mousse
with cocoa brownie

Warm Apple Crumble
with ice cream station

Warm Sticky Toffee Pudding
with ice cream station

Ice Cream Station
two flavours, assorted garnishes



STANLEY PARK
PAVILION

Festive Plated Dinner # 1

\$57 per person

Warm Dinner Rolls
butter, olives & olive oil for the table

Roasted Yam & Pear Soup
pumpkin spiced croutons
or
Frisée Salad
roasted garlic, roma tomatoes, goat cheese, toasted
almonds, thyme vinaigrette, crispy bacon

Seared Steelhead Salmon
chardonnay rice pilaf, spiced carrot puree, wilted
bitter greens
or
Roasted Chicken Breast
fork crushed yukon gold potatoes, grilled asparagus,
warm bacon & grilled apple vinaigrette
or
Eggplant Cannelloni
ricotta cheese, roasted garlic, rustic tomato ragout

Assorted Sweets
petit fours, cakes & pastries for the table

Freshly Brewed Coffee & Tea

Standard Option

- 1 selection per course to be shared by all guests

Pre- Selected Entrée Option

- Convenor to select 1 of 2 set starters to be shared by all guests
 - Each guest chooses 1 of 3 set entrees.
- Guest list with entrée selection must be provided 2 weeks prior to event date.



STANLEY PARK
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Festive Plated Dinner # 2

\$67 per person

Warm Dinner Rolls
butter, olives & olive oil for the table

Roasted Yam & Pear Soup
pumpkin spiced croutons
or
Frisée Salad
roasted garlic, roma tomatoes, goat cheese, toasted
almonds, thyme vinaigrette, crispy bacon

BC Albacore Tuna
braised bok choy, wilted kale, chestnut jus
or
Braised Boneless Short Rib of Beef
garlic mashed potatoes, brown sugar &
orange glazed carrots
or
Hand-Made House Gnocchi
wild mushrooms, spinach, parmesan, sweet onion puree,
truffle port vinaigrette

Assorted Sweets
petit fours, cakes & pastries for the table

Freshly Brewed Coffee & Tea

Standard Option

- 1 selection per course to be shared by all guests

Pre- Selected Entrée Option

- Convenor to select 1 of 2 set starters to be shared by all guests
- Each guest chooses 1 of 3 set entrees.
- Guest list with entrée selection must be provided 2 weeks prior to event date.



STANLEY PARK
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Festive Plated Dinner # 3

\$79 per person

Warm Dinner Rolls
butter, olives & olive oil for the table

Butternut Squash Soup
maple ginger reduction
or
Frisée Salad
roasted garlic, roma tomatoes, goat cheese, toasted
almonds, thyme vinaigrette, crispy bacon

Canadian Wild Sablefish
pecan crusted, butternut squash puree, roasted baby
potatoes with brussel sprout leaves & double smoked
bacon
or
Grilled California Cut NY Steak
garlic mashed potatoes, creamed spinach, glazed organic
carrots, cabernet reduction
or
Eggplant Manicotti
ricotta, lemon & herb stuffing, rustic tomato ragout,
grilled vegetables

Dark Chocolate Mousse
ganache brownie, toffee crumble

Freshly Brewed Coffee & Tea

Standard Option

- 1 selection per course to be shared by all guests

Pre- Selected Entrée Option

- Convenor to select 1 of 2 set starters to be shared by all guests
- Each guest chooses 1 of 3 set entrees.

- Guest list with entrée selection must be provided 2 weeks prior to event date.