EVER AFTER STARTS HERE...
Four Seasons Hotel Vancouver enjoys an enviable location on Mother Nature’s doorstep – surrounded by ocean, mountains and luscious green spaces. The hotel reflects the heart of this cosmopolitan and dynamic city - including its international flavour and dazzling dining scene.

In this picturesque setting, Four Seasons Hotel Vancouver offers the complete wedding experience. Featuring a variety of elegant ceremony options and sophisticated reception areas, as well as creative catering coupled with dedicated personalized service. Our team will create a seamless event and memories that last forever.

You’ve dreamed about this moment for years. Your Four Seasons wedding professional is your dedicated contact, guiding you through the wedding planning process from start to finish. As your contact for all of your on-site requirements, your wedding professional can also suggest reputable vendors to supply the special touches to make your wedding unique, assist with menu planning and be there to support you during your special day.

When you are ready to plan your honeymoon, our team is also available to assist with a visit to one of our Four Seasons Hotels and Resorts worldwide. From start to finish, we are here to provide the service and luxury Four Seasons is known for around the world.
Wedding Packages

Ever After……
With a Food and Beverage minimum spend of $10,000, we will include the following:

- Wedding specialist to assist with arrangements
- Menu tasting for up to six people with private consultation from the Hotel’s Executive Chef and Pastry Chef *
- Personalized printed menus
- Wedding night stay for the newlyweds in a Four Seasons Deluxe Executive Suite
- Custom Amenity in the Honeymoon Suite
- Breakfast for the newlyweds in either Yew or Room Service
- Complimentary overnight parking for bride and groom
- Preferred room rates for family and guests of the bridal party
- Assistance with honeymoon planning at any Four Seasons destination (view a list of Four Seasons properties worldwide at www.FourSeasons.com)
- Complimentary guest room at Four Seasons Hotel Vancouver on your one year anniversary

Always……
With a Food and Beverage minimum spend of $25,000, we will include the following:

- Ever After inclusions plus….
- Upgraded guest rooms for parents of the bride and groom
- Complimentary Two Night Honeymoon stay at Four Seasons Resort Whistler (exclusive to this package)
- Complimentary dinner for two in YEW seafood + bar on your one year anniversary in conjunction with your guest room

Forever……
With a Food and Beverage minimum spend of $40,000 we will include the following:

- Ever After inclusions plus….
- Upgraded guest rooms for parents of the bride and groom
- Upgrade for one night to the Prime Minister or Royal Suite for the newlyweds, based on availability
- Bottle of Champagne in the Honeymoon Suite
- Complimentary Two Night Honeymoon stay at Four Seasons Resort Lanai (exclusive to this package)
- Complimentary dinner for two in YEW seafood + bar on your one year anniversary in conjunction with your guest room

*Note: For menus from our Chinese Kitchen, a tasting fee will apply
Bridal Party Pampering……

Indulge in our Red Cedar experience
Located in the 5th floor, overlooking the pool deck and North Shore mountains, our Red Cedar suite offers the perfect “girls day” oasis when you book exclusive use of the lounge and two treatment rooms, for up to 8 guests. Or, book a couples massage for just the two of you. Relax in plush Four Seasons bathrobes, enjoy complimentary tea, water and healthy snacks or order champagne and celebrate as you prepare for your special day.

Our selection of massages are tailored to the needs of each guest and are designed to revitalize the body and promote relaxation and well-being.

Body Massages
Inner Peace
Relaxing and invigorating traditional techniques combined with use of mineral oils to create a tranquil state, relieve stress, re-energize and recharge.

Dig Deep
Deep pressure targets specific tension and contracted areas of muscles. Designed to release chronic patterns of tension, restructure the body and improve posture.

Work It Out
Massage and stretching techniques are used to enhance athletic performance by increasing range of motion and flexibility and relieving muscle soreness.

Ancient Cedar
Traditional Japanese technique, which combines acupressure with gentle manipulations.
Wedding Menu Selection……

As every wedding is unique, so is our approach to your wedding menu design. Use our sample menus for inspiration as you work with your catering specialist and the Four Seasons Hotel culinary team to develop a menu that speaks to your tastes and personalities. We can reflect the flavours of a particular culture, or incorporate personal elements – such as the couple’s favourite dish or family recipe – into a meal that retains an elegant, contemporary flair. You might choose to begin with a reception featuring passed canapés or stations. Dinner may be served seated or as a buffet or assorted action stations. Choose from tempting options that include “farm to table” local fare and Oceanwise seafood as well as artisan breads and house made delicacies. We invite you to discuss your needs with us to ensure that your menu is memorable, from start to finish.

Sample Menus……

Cocktail Reception...

Passed Sparkling Rose or Custom Bride’s Cocktail

Passed Canapés...

Hot

BC Wild Mushroom Vol-au-Vent

Oceanwise Lobster Grilled Cheese, Tomato Purée

Tempura Beef Short Rib

Truffle Ponzu

Cold

Chilled Windset Farms Tomato Gazpacho Shooter

Basil Oil

Savoury Mini Foie Gras Éclair

Red Wine Gastrique

Stations..

Asian Sensations

Stir-fries Vegetables Noodle in mini to go box

Tuna Poke with Wonton Crisps

Vegetables Spring Rolls

Chicken Satay

Sushi Selections

Selection of Avocado, Salmon and California Rolls

Tuna and Salmon Nigiri

Pickled Ginger, Soya and Fresh Wasabi

Taste of Italy

Baked Potato Gnocchi

Four Cheeses and Ciabatta Oregano Gratin

Butternut Squash Agnolotti

San Marzano Tomato-Basil Sauce, Grana Padano

Forest Mushroom Ravioli

Sautéed Broccoli Rabe, Garlic and Mascarpone Cheese Sauce, Crispy Shallots

All food and beverage is subject to 9.6% service charge, 10.4% administration fee and 5% taxes. Menus and prices are subject to change.

791 West Georgia, Vancouver, B.C., V6C 2T4, Canada    Telephone  604.689.9333    www.fourseasons.com/vancouver
Four Course Plated Dinner followed by Midnight Madness

To Start..

Yew Lobster Chowder En Croute

To Indulge..

Mixed Spring Field Greens
Lemon Vinaigrette, Warm Lardons,
Oyster Mushrooms, Parmesan Shavings

To Follow..

Duo of Carved Beef Tenderloin and
Pan Roasted Sablefish
Seasonal Farmers Market Vegetables,
Whipped Potatoes,
Pinot Noir Sauce

To Finish..

Milk, Dark and White Chocolate Crème
Salted Caramel and Cinnamon Crunch

Midnight Madness..

Mini Mac & Cheese
Shortrib Sliders
Sweet Potato Fries with House Made Ketchup and Roasted Garlic Aioli
Bruno’s House Made Ice Cream Sandwiches
Cheesecake Lollipops

Includes Freshly Baked Rolls and Butter, Lavazza Coffee, Decaffeinated Coffee and
a Selection of “T” Regular or Herbal Teas

All food and beverage is subject to 9.6% service charge, 10.4% administration fee and 5% taxes. Menus and prices
are subject to change.

791 West Georgia, Vancouver, B.C., V6C 2T4, Canada   Telephone  604.689.9333   www.fourseasons.com/vancouver
Three Course Plated Dinner with Dessert Buffet

To Start..

Arugula Salad
Roasted Onions, Aged Sheep’s Milk Cheese, Roasted Crushed Hazelnuts, Apple Cider Vinaigrette

To Follow..

Roasted Chicken Breast
Rosemary Lemon Crushed Potatoes, Grilled Asparagus, Patty Pan Squash, Rosemary Jus

or

Arctic Char
Sunchoke Potato Purée, Roasted Brussels Sprouts, Truffle Butter

To Finish..

Late Night Obsessions Buffet

Dark Chocolate Crème
Bittersweet Chocolate Sauce

Espresso Crème Brûlée
Maple Cookie

Vanilla Crèmeux
Strawberry Compote

Lemon Panna Cotta
Strawberry Rhubarb Compote

Mini Espresso Eclairs

Mango Lime Cheesecake

Tiramisu Cup di Bruno

Includes Freshly Baked Rolls and Butter, Lavazza Coffee, Decaffeinated Coffee and a Selection of “T” Regular or Herbal Teas

All food and beverage is subject to 9.6% service charge, 10.4% administration fee and 5% taxes. Menus and prices are subject to change.
Dinner Buffet

Starters
Select four of the following:

Wild Mushroom Soup
Roasted Butternut Squash Soup
Poached Pear & Frisée Salad
Spinach, Spiced Seeds, Pumpkin Dressing

Fresh Mozzarella &
Roma Tomato Salads
Italian Parsley, Lemon Juice,
Extra Virgin Olive Oil

Red Bliss Potato Salad
Rosemary and Lemon Gremolata,
Crispy Bacon, Extra Virgin Olive Oil

Salt Baked Heirloom Beets
Goat Cheese, Hazelnuts

Entrée

Roasted Chicken
Wild Mushroom Sauce

Short Ribs
Soy Braised, Scallions,
Sautéed Shiitake Mushrooms

Rigatoni
Butternut Squash, Walnuts,
Sage Brown Butter Sauce

Accompanied With…

Honey Roasted Organic Carrots

Green Beans
Caramelized Pearl Onions,
Smoked Bacon

Olive Oil Roasted Potatoes

Sweets
Select six of the following:

Dark Chocolate Crème
Bittersweet Chocolate Sauce

Vanilla Crèmeux
Strawberry Compote

BC Blueberry Almond Tart

Lemon Panna Cotta
Blood Orange Compote

Raspberry Cheesecake Lollipop

Okanagan Apple & Pear Crisp

Chocolate Espresso Macarons

Passion Fruit Cheesecake
Mango Glaze

Strawberry Pistachio Tarts

Lemon Madeleines

Includes Freshly Baked Rolls and Butter, Lavazza Coffee, Decaffeinated Coffee and
a Selection of “T” Regular or Herbal Teas

All food and beverage is subject to 9.6% service charge, 10.4% administration fee and 5% taxes. Menus and prices
are subject to change.

791 West Georgia, Vancouver, B.C., V6C 2T4, Canada  Telephone  604.689.9333  www.fourseasons.com/vancouver
Gourmet Chinese Banquet

"Signature" Cold Cut Platter
四季酒店 大拼盤

Deep Fried Crab Claw with Prawn Paste
百花釀蟹鉗

Braised Bird's Nest with Fresh Crab Meat
燕窩生拆蟹肉冬蓉羹
in Superior Broth

Sautéed Jumbo Prawn on Melon
玉環油爆珍寶名蝦球

Whole Fresh Abalone, Braised Oyster Sauce (Six per lb )
蠔皇原隻鮮鮑魚(六頭)

Sautéed Green Onion and Ginger Lobster
薑蔥龍蝦

Stuffed Ling Cod in Bamboo Piths
黑松露竹笙龍躉卷
Black Truffle Sauce

Deep Fried Chicken with Shrimp Paste & White Sesame
江南百花芝麻雞

Shredded Dried Scallop & Egg White Fried Rice
瑤柱蛋白炒飯

Lily Bulb and Lotus Seed Sweet Soup
Chinese Petite Fours

Includes Lavazza Coffee, Decaffeinated Coffee and a Selection of "T" Regular or Herbal Teas
Three Course Meat Kosher Dinner Menu

To Start..

Smoked Salmon Carpaccio
Fried Caper Flowers, Herb Salad, Citrus Vinaigrette

To Follow..

Choice of Entrée

Grilled Rib Eye Steak
Peppercorn Jus

or

Miso Glazed Sablefish
Accompanied with Celeriac, Yukon Gold Puree, Perfect Seasonal Vegetables

To Finish..

Alternating

Chocolate Ganache Cake
Strawberry Coulis

and

Pineapple Tart Tatin
Honey Wafer Blood Orange Shooter

Four Course Dairy Kosher Dinner Menu

To Start..

Deconstructed Panzanella Salad
Grilled Baguette. Red and Yellow Beefsteak Tomatoes, Olive Tapenade, Micro Greens, Balsamic Syrup

To Indulge..

Seared Tuna Tataki
Tri-colored Peppercorn, Albacore Tuna, Micro Greens, Sesame Crisp

To Follow..

Porcini Crusted Halibut
Mediterranean Quinoa, Roasted Cherry Tomatoes, Haricot Verts, Red Wine Jus

To Finish..

Summer Fruit Sorbet
Sesame Tuille

Includes Challah, Lavash, Lavazza Coffee, Decaffeinated Coffee and a Selection of “T” Regular or Herbal Teas

All food and beverage is subject to 9.6% service charge, 10.4% administration fee and 5% taxes. Menus and prices are subject to change.
791 West Georgia, Vancouver, B.C., V6C 2T4, Canada    Telephone 604.689.9333    www.fourseasons.com/vancouver
**Beverage Service Options**

**Host Bar**
The host pays for all consumed beverages. Applicable taxes & service will be added to the below prices for a host bar.

**Cash Bar**
Guests are responsible for paying for their own beverages. Cashiers are provided at $40 per cashier, per hour. Applicable taxes will be added to the below prices for each cash drink. Service charge is not included in cash bar prices.

### Premium Four Seasons Bar
- 9.50 per cocktail

<table>
<thead>
<tr>
<th>Alcoholic Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut</td>
<td></td>
</tr>
<tr>
<td>Beefeater</td>
<td></td>
</tr>
<tr>
<td>Bacardi White</td>
<td></td>
</tr>
<tr>
<td>Jack Daniels</td>
<td></td>
</tr>
<tr>
<td>Johnny Walker Red</td>
<td></td>
</tr>
<tr>
<td>Canadian Club</td>
<td></td>
</tr>
</tbody>
</table>

### Deluxe Four Seasons Bar
- 12 per cocktail

<table>
<thead>
<tr>
<th>Alcoholic Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose</td>
<td></td>
</tr>
<tr>
<td>Hendericks</td>
<td></td>
</tr>
<tr>
<td>Bacardi 1873</td>
<td></td>
</tr>
<tr>
<td>Knob Creek</td>
<td></td>
</tr>
<tr>
<td>Johnny Walker Black</td>
<td></td>
</tr>
<tr>
<td>Crown Royal Reserve</td>
<td></td>
</tr>
</tbody>
</table>

### Included on All Bars
- Domestic Beer 9.00
- Imported Beer 9.50
- Wine by the Glass 9.50
- * Cordials 11.00
- Mineral Water 6.00
- Soft Drinks 6.00

*Includes Amaretto di Saronno, Kahlua, Bailey’s Irish Cream, B&B, Grand Marnier

### Martini Cocktails
- Classic, Cosmopolitan
- Lemon Drop and “Dirty” 12.50 per cocktail

### Deluxe Martini Bar (2oz)
- Absolut and Stolichnaya Vodka 13.00 per cocktail

### Select Martini Bar (2oz)
- Belvedere, Grey Goose and Ketel One Vodkas 15 per cocktail

### Four Seasons Bar Package
A five hour host bar package, including Premium bar beverages and house wine, is also available. Contact a Catering Sales Manager for further information.

### Bartender Fee
A bartender will be provided complimentary if consumption meets a 500 minimum within a 4 hour period. Otherwise, a bartender fee applies at 40 per hour (plus 12% HST, for a minimum of 4 hours.)
Wines

Wines are listed from lightest to fullest in body.

**Bubbles**
- Steller’s Jay Brut, Sumac Ridge, British Columbia 72
- Sparkling, Veuve du Vernay, France 43
- Proseco, Valdo, Italy 60
- Blanc de Blancs, Schramsberg, California 115
- Brut Imperial, Moet & Chandon, France 180
- Dom Perignon, France 420

**White Wines**
- Sauvignon Blanc, Prospect Council, British Columbia 45
- Pinot Gris, Sandhill, Canada 50
- Pinot Gris, Poplar Grove, Canada 57
- Viognier, Cono Sur, Chile 45
- Sauvignon Blanc, Stag’s Hollow, Canada 50
- Riesling, Fisherman, Adolf Schmidt, Germany 45
- Riesling, St. Urbans Hof, Germany 59
- Gewürztraminer, Summerhill, Canada - Organic 60
- Chardonnay, Chateau St. Jean, Sonoma 60
- Chardonnay, Quails Gate, Canada 52

**Red Wines**
- Merlot, Prospect Council, Okanagan, Canada 45
- Pinot Noir, Arrowleaf, Canada 55
- Shiraz, Wildcard, Australia 50
- Shiraz, Jackson Triggs, Canada 48
- Malbec, Cantena, Argentina 60
- Cabernet/Merlot, Mission Hill, Canada 50
- Cabernet Sauvignon, La Frenz, Canada 69
- Cabernet Sauvignon, Avalon, U.S.A. - Organic 58
- Les Mirellies, Bordeaux, France 60
Four Seasons Hotel Vancouver Policies

The hotel requires an estimated number of attendants ten days prior to your event. The guaranteed number of attendees must be communicated to the Events Office at the Hotel not less than three full working days prior to the function, prior to 3:00pm (PST). The Hotel will prepare and set five percent above the guaranteed number. In the event that the Hotel receives no guarantee, the original contracted number will be charged, or the actual number of guests served, whichever is greater. All prices are subject to change.

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 name and logo in advertising is prohibited without prior approval. The Hotel reserves the right to provide an alternate function room for your group should the number of guests attending the function differ from the original number contracted.

Cancellation Policy
Your advanced deposit will not be refunded in the event that you cancel your function with the hotel. Functions cancelled within ninety (90) days are subject to a penalty equivalent to one hundred per cent (100%) of the estimated lost food and beverage revenue, plus full room rental.

The non-refundable deposit and/or cancellation charge is reusable within three (3) months of the cancellation date, if a future similar sized event is booked at the Hotel.

Labour Rates
Cashier
40 per hour (minimum of 4 hours)

Bartender
40 per hour (minimum 4 hours for cash bars if consumption is less that 400.00)

Chef for carving or cooking station
50 per hour (minimum of 4 hours)

Hosted coat check attendant
40 per hour (minimum of 4 hours)

Events held on Canadian Statutory Holidays will be subject to additional labour charges.

Labour charge for meal functions less than 30 guests 150

Parking
If you wish to assume valet parking charges for your guests, this may be arranged in advance (minimum 48 hour’s notice required), through the Events Office.
Socan and Resound Fees
All live or taped entertainment/music is subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Resound fees as follows:

**Socan Fee**

<table>
<thead>
<tr>
<th>Room Capacity (Seating &amp; Standing)</th>
<th>Fee (Without Dancing)</th>
<th>Fee (With Dancing)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-100 people</td>
<td>20.56</td>
<td>41.13</td>
</tr>
<tr>
<td>101-300 people</td>
<td>29.56</td>
<td>59.17</td>
</tr>
<tr>
<td>301-500 people</td>
<td>61.69</td>
<td>123.38</td>
</tr>
<tr>
<td>Over 500 people</td>
<td>87.40</td>
<td>179.79</td>
</tr>
</tbody>
</table>

**Resound Fee**

<table>
<thead>
<tr>
<th>Room Capacity (Seating &amp; Standing)</th>
<th>Fee (Without Dancing)</th>
<th>Fee (With Dancing)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-100 people</td>
<td>9.25</td>
<td>18.51</td>
</tr>
<tr>
<td>101-300 people</td>
<td>13.30</td>
<td>26.63</td>
</tr>
<tr>
<td>301-500 people</td>
<td>27.76</td>
<td>55.52</td>
</tr>
<tr>
<td>Over 500 people</td>
<td>39.33</td>
<td>78.66</td>
</tr>
</tbody>
</table>

Above fees are based on the capacity of the room, not the actual number of guests attending the event.

**Power (220 Volt Drop Box)**
350 per day (additional power requirements will be charged at current rates)

**Smoking in Function Rooms**
All function rooms and foyers are designated non-smoking areas in accordance with City of Vancouver by-laws.

**Swank - Audio Visual**
Full service is provided from our in-house operators and may be arranged through the Events Department.

An extensive audio visual price list is available upon request.

**Signage**
Your signage may only be displayed directly outside your designated function room. The Hotel reserves the right to remove signage that is not prepared in a professional manner or is deemed unsightly and untidy.
Boxes/Packages/Freight Storage
The Four Seasons Hotel Vancouver is pleased to receive and assist in the handling of boxes and packages. Please coordinate the pickup of items immediately following your event, as the Hotel is not responsible for damage to, or loss, of any articles left on the premises during or following any event.

All deliveries must be properly labeled. Include the name of the group contact, Hotel contact and date of the function. Deliveries must be made to the receiving/loading dock of the Hotel. Should you require assistance with boxes, packages or freight a service charge may be assessed at 40 per staff member, per hour (one hour minimum).

The Hotel will not receive or sign for any C.O.D. shipments

Tabletop
Four Seasons Vancouver offers beige linen tablecloths and beige napkins are set for lunch or daytime functions, and a cream and gold swirl tablecloth along with beige napkins are set for dinner or evening functions. Our tables are 60” rounds, seating 8 guests and 72” rounds, seating 10 - 12 guests.

Silver charger plates are also offered on a complimentary basis.

Guest Room Accommodations

If hotel guestrooms are required for your business or social functions, your Catering Manager will be pleased to assist with your reservations by providing a discounted guestroom rate given your function at the hotel.

Offsite Catering
The Four Seasons Hotel Vancouver is pleased to offer the option of allowing us to bring our renowned cuisine and outstanding service to your next home or office event.
Floorplans

<table>
<thead>
<tr>
<th>Rooms</th>
<th>Dimension (feet)</th>
<th>Size (square feet)</th>
<th>m²</th>
<th>Height (feet)</th>
<th>Classroom</th>
<th>Hollow Square</th>
<th>U Shape</th>
<th>Theatre</th>
<th>Reception</th>
<th>Banquet Rounds</th>
<th>Conference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Looby Level</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seasons</td>
<td>-</td>
<td>2,000</td>
<td>186</td>
<td>9'6&quot;</td>
<td>45</td>
<td>34</td>
<td>-</td>
<td>90</td>
<td>150</td>
<td>100</td>
<td>30</td>
</tr>
<tr>
<td>Le Pavillon</td>
<td>-</td>
<td>1,900</td>
<td>177</td>
<td>9'6&quot;</td>
<td>-</td>
<td>28</td>
<td>21</td>
<td>90</td>
<td>150</td>
<td>90</td>
<td>24</td>
</tr>
<tr>
<td>Pavillon II</td>
<td>-</td>
<td>1,900</td>
<td>177</td>
<td>9'6&quot;</td>
<td>-</td>
<td>30</td>
<td>27</td>
<td>80</td>
<td>150</td>
<td>90</td>
<td>30</td>
</tr>
<tr>
<td>Park Ballroom</td>
<td>102&quot;10&quot; X 54'</td>
<td>5,560</td>
<td>517</td>
<td>17'</td>
<td>290</td>
<td>70</td>
<td>51</td>
<td>700</td>
<td>800</td>
<td>400</td>
<td>220</td>
</tr>
<tr>
<td>Section A</td>
<td>56'9&quot; X 54'</td>
<td>3,064</td>
<td>285</td>
<td>17'</td>
<td>150</td>
<td>70</td>
<td>51</td>
<td>300</td>
<td>400</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Section B</td>
<td>14' X 54'</td>
<td>756</td>
<td>70</td>
<td>17'</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Section C</td>
<td>30' X 54'</td>
<td>1,620</td>
<td>150</td>
<td>17'</td>
<td>96</td>
<td>48</td>
<td>36</td>
<td>168</td>
<td>250</td>
<td>40</td>
<td>40</td>
</tr>
<tr>
<td>Section A &amp; B</td>
<td>72'7&quot; X 54'</td>
<td>3,920</td>
<td>364</td>
<td>17'</td>
<td>180</td>
<td>80</td>
<td>60</td>
<td>350</td>
<td>500</td>
<td>270</td>
<td>-</td>
</tr>
<tr>
<td>Section B &amp; C</td>
<td>45' X 54'</td>
<td>2,430</td>
<td>226</td>
<td>17'</td>
<td>140</td>
<td>70</td>
<td>51</td>
<td>260</td>
<td>400</td>
<td>190</td>
<td>-</td>
</tr>
<tr>
<td>Park Ballroom Foyer</td>
<td>68'9&quot; X 35'</td>
<td>2,466</td>
<td>224</td>
<td>9'6&quot;</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Third Floor</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oak</td>
<td>29' X 26'</td>
<td>754</td>
<td>70</td>
<td>9'6&quot;</td>
<td>45</td>
<td>30</td>
<td>21</td>
<td>60</td>
<td>85</td>
<td>50</td>
<td>24</td>
</tr>
<tr>
<td>Aspen</td>
<td>32' X 26'</td>
<td>832</td>
<td>77</td>
<td>9'6&quot;</td>
<td>45</td>
<td>34</td>
<td>24</td>
<td>75</td>
<td>100</td>
<td>60</td>
<td>26</td>
</tr>
<tr>
<td>Okanagan</td>
<td>23' X 20'</td>
<td>460</td>
<td>43</td>
<td>9'6&quot;</td>
<td>24</td>
<td>20</td>
<td>15</td>
<td>36</td>
<td>55</td>
<td>30</td>
<td>18</td>
</tr>
<tr>
<td>Garibaldi</td>
<td>36' X 34'</td>
<td>1,224</td>
<td>114</td>
<td>9'6&quot;</td>
<td>70</td>
<td>36</td>
<td>27</td>
<td>90</td>
<td>150</td>
<td>70</td>
<td>28</td>
</tr>
<tr>
<td>Salon Montague</td>
<td>27' X 20'</td>
<td>540</td>
<td>50</td>
<td>9'6&quot;</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Shuswap</td>
<td>27' X 28'</td>
<td>756</td>
<td>70</td>
<td>9'6&quot;</td>
<td>48</td>
<td>30</td>
<td>21</td>
<td>75</td>
<td>100</td>
<td>50</td>
<td>24</td>
</tr>
<tr>
<td>Strathcona</td>
<td>32' X 22'</td>
<td>704</td>
<td>65</td>
<td>9'6&quot;</td>
<td>45</td>
<td>28</td>
<td>22</td>
<td>60</td>
<td>80</td>
<td>50</td>
<td>22</td>
</tr>
<tr>
<td>Arbutus</td>
<td>62' X 36'</td>
<td>2,232</td>
<td>207</td>
<td>9'6&quot;</td>
<td>110</td>
<td>70</td>
<td>45</td>
<td>200</td>
<td>280</td>
<td>150</td>
<td>56</td>
</tr>
</tbody>
</table>

Most rooms can have a portable dance floor installed.

1 ft = 0.3048m²  1 ft² = 0.0929m²

791 WEST GEORGIA STREET, VANCOUVER, BRITISH COLUMBIA, CANADA V6C 2T4  TEL 604-689-9333 FAX 604-684-4555

All food and beverage is subject to 9.6% service charge and 10.4% administration fee and 5% taxes