

# Weddings

*By*



**FOUR SEASONS**  
**RESORT AND RESIDENCES**  
*Whistler*

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Whistler, BC VON 1B4

## Our Information

### **Guarantee**

A final confirmation or “guarantee” of number of attendees at the event must be communicated to the Catering Office at the Resort by 10am, seven (7) days prior the scheduled function. The guarantee may not be reduced after this time. Final charges will be based on the greater of (a) the guaranteed number of attendees (or the number of persons for which the event was originally booked, if no guaranteed number was provided) or (b) the total number of attendees served.

### **Taxes, Service Charge, Fees**

All food and beverage prices are subject to a Banquet Event Charge of 19% (7.6% of the total Banquet Event Charge is an administrative fee and 11.4% is a service charge). Food and non-alcoholic beverages will be taxed at 5% and will be added to all other items. An additional 10% tax is added to alcoholic beverages. A minimum of twenty-six (26) people is required for all functions requiring food. A labor charge of \$150 will be charged to Patron should the attendance be less than this minimum. A 7.6% administrative fee will be added to room rental. The hotel reserves the right to charge a service fee for set-up of rooms with extraordinary requirements.

### **Cancellations**

Your advance deposit will not be refunded in the event you cancel your program with the Resort. In addition, a cancellation fee may be charged to you and will be payable upon demand in the event of cancellation of all or part of your program after acceptance of this booking by the Hotel. The fee will be based on the banquet pricing in effect at the time notification of cancellation is received by the Hotel. These amounts are due as liquidated damages and not as a penalty.

Should another patron rebook the room and date with a comparable function after cancellation by the patron, up to 100% of the advance deposit and cancellation fee will be refunded to the patron accordingly.

### **Entertainment and Decor**

Your Catering and Conference Services Manager can assist with coordination and quotes on a full array of entertainment and decor options. Certain décor may incur additional clean-up fees. Open flames are strictly prohibited in all function rooms; all candles flames must be protected by glass encasements.

## **Included in your celebration at the Four Seasons Resort and Residences Whistler**

Menu tasting for up to four (4) guests  
Four Seasons Whistler floor length underlays and overlays  
3 votive candles per table  
Staging and dance floor  
A suite upgrade for the bride and groom on their wedding night at the group rate  
Guest room rates and block for out-of-town guests  
Assistance with honeymoon stay at any Four Seasons destination

## **Your Wedding Ceremony at the Four Seasons Whistler**

The Four Seasons Resort and Residences Whistler is the perfect setting to make all of your dreams come true!  
From 2 to 200 guests, say "I do" to Four Seasons Whistler

Ceremony set up fee applies depending on requested space.

The Four Seasons Resort Whistler strongly recommends that all brides work with an event coordinator to assist when hosting their ceremony and celebration. A list of preferred event coordinator and planners is available.

### **Four Seasons 3~Course Plated Package**

4 Passed Hot and Cold Hors d'Oeuvres  
Three-Course Plated Dinner

#### Menu

Artisan Breads  
Soup or Salad  
{Chicken or Fish} Entrée with Starch and Vegetable  
Wedding Cake`  
Freshly Brewed Coffee, Decaffeinated, Hot Tea

\$135 per guest, excluding service charge (19%) and tax (5%)

### **Four Seasons 4~Course Plated Package**

4 Passed Hot and Cold Hors d'Oeuvres  
Four-Course Plated Dinner

#### Menu

Artisan Breads  
Salad  
Appetizer  
{Chicken or Fish} Entrée with Starch and Vegetable  
Wedding Cake`  
Freshly Brewed Coffee, Decaffeinated, Hot Tea

\$155 per guest, excluding service charge (19%) and tax (5%)

### **Four Seasons Buffet Package**

4 Passed Hot and Cold Hors d'Oeuvres  
Buffet Dinner with Carving Station

#### Menu

Artisan Breads  
(1) Soup  
(2) Salads  
(2) Main Entrees  
(2) Accompaniments  
(1) Carving Station\*  
Wedding Cake`  
Freshly Brewed Coffee, Decaffeinated, Hot Tea

\$145 per guest, excluding service charge (19%) and tax (5%)

### ***Enhance Your Dinner***

Add hors d'oeuvres (by 2 selections): \$14 per guest  
Add a course to the plated dinner (appetizer, soup, salad, dessert): \$12 per guest  
Upgrade main entrée for plated dinner: \$15 per guest  
Dual entrée: \$10 per guest  
Tableside choice of main entrée: \$20 per guest  
Add a buffet station\*: \$20 per guest

`Wedding cake based on a buttercream frosting and design

\*Carving attendant +\$165 with 1 attendant per 75 guests, excluding tax (5%)

## Hors d'Oeuvres

Four selections at \$30 per guest, six selections at \$45 per guest, eight selections at \$60  
(Minimum of two dozen each per item)

### Cold

Truffle Shaved Portobello Mushroom, White Bean Crostini  
\*Pressed Watermelon, Pickled Strawberry, Shaved Feta Cheese, Black Pepper  
\*Marinated Tomato and Mozzarella Skewer, Zesty Gazpacho  
\*Salt Spring Island Goat Cheese Spheres, Candied Pecan, Apricot Chutney  
\*Truffle Caesar Marinated Asparagus Tips, Shaved Smoked Tomato, Fried Brussels Sprouts  
Crispy Chicken Thai Rice Roll, Zesty Peanut Ranch  
Thai Marinated Beef Salad, Crispy Filo Cups  
\*Smoked Sliced Duck, Hasselback Fingerling Potatoes, Hand Cut Pesto  
Spiced Beef Carpaccio, Shaved Parmesan  
Goat Cheese Flan, Smoked Salmon, Persillade Sauce  
Tuna Tartare, Sesame Cone, Wakame Seaweed  
Lobster Louie Cream Puff, Profiterole  
\*Shaved Prosciutto Wrapped Scallop Popsicles, Tarragon Aioli  
\*Candied Salmon Skewer, Chilled Seafood and Potato Veloute

### Hot

\*Cauliflower Veloute and Popcorn Truffle Dust  
Tomato Filled Parmesan Cheese Donuts  
Curried Squash Samosas, Harissa Yogurt  
Spiced Vegetable Pakoras, Ginger Tomato Dip  
White Grace Grilled Cheese, Tomato Jam  
Ultimate Poutine, Gravy Injected Hand Cut Fries, Melted Truffle Cheese Curds  
Spice Rubbed and Grilled Steak Bites, Chimichurri  
Cumin Grilled Lamb Lollies, Pepperade  
Korean BBQ Pork Spring Roll, Hoisin Sweet and Sour  
Teriyaki Chicken Popsicle, Miso Aioli, Toasted Almonds  
White Grace and Prosciutto Grilled Cheese, Tomato Jam  
Dungeness Crab Cake, Thai Sweet Chili Pepper Relish  
Spicy Tempura Rock Shrimp, Dashi Broth  
Bacon Wrapped Scallop, Celery Root Puree, Candied Lemon  
Tempura Ahi Tuna Roll, House Made Ponzu Sauce  
Lobster Mac and Cheese, Gratin Camembert

\*Gluten free

## Plated Dinner

Three course with poultry, \$95  
Four course with poultry, \$105

Three course with fish, \$100  
Four course with fish, \$110

Three course with beef, \$115  
Four course with beef, \$125

### Soup

Roasted Mushroom Bisque, Gruyere Crostini  
Butternut Squash Thai Coconut Soup, Tempura Shrimp  
Purely Canadian Lobster Bisque, Tarragon and Citrus Tuille  
\*Watercress Soup, Truffle Potato Salad

### Salad

\*Shaved Portobello, Oregano, Scented Goat Cheese, Endive Salad, Truffle Tomato Vinaigrette  
\*White Wine Poached Pear, Arugula and Market Green Salad, Toasted Pecans, Shaved Apple, Blackberry Vinaigrette  
Caesar Salad, Brioche Croutons, Quail Egg, Shaved Parmesan, Crispy Prosciutto  
\*Belgian Endive and Watercress Salad, Candied Pecans, Blue Cheese, Roasted Grapes  
\*Cirtus Poached Pemberton Beets, Roasted Peppers, Frisee, Goat Cheese, Raspberries, Lemon Vinaigrette  
\*Heirloom Tomato Carpaccio and Basil Marinated Artichoke and Mozzarella Salad, Candied Lemon Vinaigrette

### Appetizer

Dungeness Crab Cake, Tomato and Smoked Corn Relish, Micro Green Salad, Elixir #10  
\*Smoked Duck Breast, Confit Leg Ravioli, Fig Compote, Warm Bacon Vinaigrette  
Warm Alsation Onion and Gruyere Cheese Tart, Braised Leeks, Apple and Fennel  
\*Grilled Zucchini and Quinoa Salad Galette, Herb Roasted Oyster Mushrooms, Spinach Puree, Flamed Tomato

### Main

#### Poultry

\*Chicken Ballentine, Ratatouille, Mushroom Polenta Cake, Chicken Glaze  
\*Roasted Half Chicken, Rosemary Yukon Potato, Tomato Confit, Marjoram Vinegar Jus  
\*Roasted Cornish Hen, Rosemary Confit Potatoes, Grilled Asparagus, Tarragon Chicken Jus  
Lemon Grilled Chicken Breast, Spinach and Ricotta Ravioli, Garlic Haricot Vert

#### Meat

\*Roasted Beef Filet, Leet and Potato Galette, Jersey Blue Cheese Fondue, Oxtail Jus  
\*Beef Tenderloin, Sweet Corn Flan, Sauteed Spinach, Veal Jus  
\*Slow Cooked Veal Loin, Root Vegetable Rissolle, Lemon Confit, Green Peppercorn Butter  
Herb Crusted Lamb Chop, Spinach and Feta Cheese Tart, Braised Leeks, Crispy Mint Leaves, Lamb Jus

#### Fish

Soy Glazed Salmon, Sous Vide Potato, Broccolini, Tomato Miso Broth  
\*Fennel Seared Halibut, Saffron Potato, Chorizo Clam Sauce  
Pan Roasted Sea Bass, Red Onion Ravioli, Pepper and Fennel Barigoule  
Soy Chili Steamed Black Cod, Caramelized Parsnip, Bok Choy, Mushroom Dashi Broth, Crispy Nori

### Dessert

Almond and Honey Poached Pear Tart with Goat Cheese Gelato  
Strawberry and Vanilla Mousse, Pistachio Cake, Pistachio Crème Anglaise  
Apple Tart Tatin, Vanilla Frozen Yogurt, Caramel Sauce  
Chocolate and Ginger Tart, Ginger Gelato, Chocolate Sauce  
Lemon Pound Cake with Lemon Curd, Strawberry Sorbet, Strawberry Coulis  
Red Wine Poached Pear, Hazelnut Dacquoise, Chocolate Mousse

\*Gluten free

## Buffet Dinner

\$105 per guest

### Soup

*(Select one)*

Butternut Squash Thai Coconut Soup, Grilled Shrimp  
Beef and Barley Soup, Grilled Olive Focaccia  
Roasted Mushroom Bisque, Gruyere Crostini  
Carrot and Ginger Soup, Candied Pecan and Carrot Chips  
Purely Canadian Lobster Bisque  
Curried Split Pea and Ham Hock Habitant, Spinach Pakora

### Salad

*(Select two)*

\*Cranberry and Pumpkin Salad, Frisee Lettuce, Spicy Walnut, Citrus Dressing  
Caesar Salad, Brioche Croutons, Shaved Parmesan, Crispy Panchetta  
\*Artisan Lettuce and Shaved Vegetable Salad, Grilled Red Onion Vinaigrette  
\*Heirloom Tomato and Marinated Mozzarella Cheese, Arugula, Balsamic Reduction  
\*Iceberg Wedge, Heirloom Tomato, Smoked Bacon, Cucumber and Radish, Blue Cheese Crumble, Ranch Dressing  
\*Grilled Pemberton Beets, Carmelis Goat Cheese, Arugula, Tangerine Vinaigrette  
\*Belgian Endive and Watercress, Candied Pecan, Baked Apple, Blue Cheese  
\*Baby Spinach, Red Flame Grapes, Gorgonzola Cheese, Roasted Onion Vinaigrette

### Entrees

*(Select two)*

Angel Hair, Fresh Tomato and Basil, Grilled Zucchini, Ricotta (v)  
\*Roasted Striploin, Red Wine Jus  
\*Lemon Cured Salmon, Orange Reduction  
\*Roasted Chicken, Cider Chicken Jus  
Penne Pasta, Cherry Tomato Sauce (v)  
\*Seared Rainbow Trout, Caper Jus  
\*Thyme Grilled Chicken Breast  
Spinach Ricotta Ravioli, Sage Butter Cream (v)  
\*Roasted Salmon, Herb Butter Sauce  
\*Grilled Lamb Loin, Mint Sauce  
\*Braised Boneless Short Rib, Red Wine Demi  
\*Pan Seared Halibut Fillet, Lemon Butter Sauce  
Miso Marinated Black Cod, Mushroom Broth  
Beef Tenderloin, Veal Jus  
Butternut Squash Ravioli, Sage Butter Cream (v)

### Carving Station

*(Choose one)*

Whole Roasted Salmon Wrapped in Puff Pastry  
\*Lemon Pepper and Herb Crusted Whole Grilled Halibut Fillets  
\*House Smoked Bacon Wrapped Pork Loin, Tarragon Café Au Lait Sauce  
\*Whole Roasted Beef Tenderloin, Caramelized Onion Jus  
\*“Borodow Bouquet” Rubbed Beef Striploin, Cabernet Peppercorn Jus

### Desserts

*(Select two)*

Opera Cake, Coffee Buttercream, Chocolate Ganache, Almond  
Fruit Crumble, Vanilla Chantilly  
Vanilla Cheesecake, Fresh Fruit  
Tarts: Salted Caramel and Chocolate, Lemon Meringue, Key Lime, Maple Pecan, Vanilla Raspberry  
Palet d’Or: Chocolate Cake, Chocolate Cream, Chocolate Glaze  
\*Pot de Crème: Chocolate, Vanilla, Earl Grey, Coffee  
Passion Fruit and White Chocolate Mousse Cake

\*Gluten free

\*Carving attendant +\$165 with 1 attendant per 75 guests, excluding tax (5%)

## The Bar

### **Black Diamond \$9 per drink**

Vodka: Russian Standard, Stolichnaya  
Gin: Beefeater, Tanqueray  
Rum: Bacardi White, Lemon Hart  
Bourbon: Jack Daniels, Jim Beam  
Scotch: J&B Rare, Johnnie Walker Red  
Whiskey: Canadian Club  
Cognac: D'Eaubonne  
Tequila: El Jimador Silver

### **Back Country \$11 per drink**

Vodka: Grey Goose, Ketel One  
Gin: Bombay Shapphire, Plymouth  
Rum: Cruzan 12 Year  
Bourbon: Gentleman Jack, Buffalo Trace  
Scotch: Glenfiddich, Johnnie Walker Black  
Whiskey: Crown Royal  
Cognac: Courvoiser VS  
Tequila: Herradura Reposado

### **Search and Rescue \$14 per drink**

Vodka: U'Luvka, Shramm  
Gin: Hendricks, Tanqueray Ten  
Rum: Pyrat XO  
Bourbon: Woodford Reserve, Jack Daniel Single Barrel  
Scotch: Balvenie Double Wood, Talisker 10 Year  
Cognac: Hennessy VSOP  
Tequila: Patron Silver

### **Beer, Wine, Soft Drinks**

Domestic Beer \$7  
Imported and Craft Beer \$8  
House Wine \$42 per bottle  
House Sparkling Wine \$56 per bottle  
Soft Drinks \$6  
Bottled Water \$6  
Bottled Juice \$6

Bartender fee (per bar) \$150 per event

Cash bar pricing is available  
A cashier is available at \$30/hour/cashier, 4 hour minimum



## Our Vendors

### Wedding Coordinators

DreamGroup Productions 604-537-3575, [info@dreamgroup.ca](mailto:info@dreamgroup.ca), Kiri McLeod  
Celebrate Events 604-962-7186, [roxanne@celebrateevents.ca](mailto:roxanne@celebrateevents.ca), Roxanne Cave  
Sea to Sky Celebrations 604-935-7781, [info@seatoskycelebrations.com](http://info@seatoskycelebrations.com), Rachael Lythe  
Bliss Event 604-905-7775, [info@blissevent.ca](mailto:info@blissevent.ca), Marcie Gaukrodger

### Officiate/Church

Ms. Tracey Kerr 604-905-1109, [t.annie@telus.net](mailto:t.annie@telus.net)  
Ms Sandy Pyatt 604-938-1082, [sppyatt@yahoo.ca](mailto:sppyatt@yahoo.ca)  
Our Lady of the Mountains 604-905-4781, [whistlercatholicchurch@telus.net](mailto:whistlercatholicchurch@telus.net)

### Florist/Event Designers

Senka Florist 604-932-3301, [info@senkaflorist.com](mailto:info@senkaflorist.com)  
Eleni Floral and Design 604-902-0075, [info@elenifloral.com](mailto:info@elenifloral.com)  
Sabre Party and Events Rentals 604-932-5583  
Pedersen's Rentals 604-324-7368, [sales@vancouver.pedersens.com](mailto:sales@vancouver.pedersens.com)  
Greenscape Design and Décor 604-437-1729, [sales@greenscapedecor.com](mailto:sales@greenscapedecor.com)

### Photographer

Anastasia Photography 604-902-8111, [anastasiachomlack@gmail.com](mailto:anastasiachomlack@gmail.com)  
Noppe Photography 604-484-9075, [brian@noppephoto.com](mailto:brian@noppephoto.com)  
Pascale Gadbois 604-938-1444, [info@gadboisphotography.ca](mailto:info@gadboisphotography.ca)

### Videographer

Cloud Nine Creative 604-408-3546, [info@cloudninecreative.com](mailto:info@cloudninecreative.com)  
Marliss Productions 604-232-4552, [weddings@marlissproductions.com](mailto:weddings@marlissproductions.com)

### Entertainment

Ed Lee Music, DJ 604-618-8528, [edleemusic@shaw.ca](mailto:edleemusic@shaw.ca)  
Skylines, DJ 604-306-9999, [info@skylinesmobile.com](mailto:info@skylinesmobile.com)  
Musical Occasions 604-538-8530, [info@musicaloccasions.ca](mailto:info@musicaloccasions.ca)  
Girl on Wax, DJ 778-881-9562, [djleanne@girlonwax.com](mailto:djleanne@girlonwax.com)  
Big Mountain Rhythm 604-935-7702, [bigmountainrhythm@gmail.com](mailto:bigmountainrhythm@gmail.com)  
The Hairfarmers 604-938-3552, [gratefulgreg@telus.net](mailto:gratefulgreg@telus.net)

### Spa/Make-Up/Salon

The Spa at Four Seasons Resort Whistler 604-966-2620, [spa.whi@fourseasons.com](mailto:spa.whi@fourseasons.com)  
Farfalla Hair and Esthetics, Inc. 604-935-1188, [management@farfallahair.com](mailto:management@farfallahair.com)  
The Loft Salon and Spa 604-935-0044, [theloftsalonwhistler@hotmail.com](mailto:theloftsalonwhistler@hotmail.com)