

Wedding Celebration



EXECUTIVE
HOTELS & RESORTS
Weddings

We Know Weddings!

Eternity begins with a ring. We take pride at hosting weddings for couples to create a 'celebration to remember' for their life time. From intimate, contemporary outdoor ceremony and receptions, to elegant cocktail receptions, and elaborate occasions that represent your family traditions and culture.

Our team of event and wedding specialists are here to help you through the planning process from package and menu selection, to transforming the space with dramatic décor, and including day-of coordination to ensure your day goes seamlessly.

Whether you envision your day with a contemporary menu or an infusion of ethnic dishes, our culinary and catering team are here to create the perfect menu. We invite you to peruse the pages of this wedding guide and let our menus, created by our Award Winning Chef, entice your senses.

We will assist with custom floor plans and seating arrangements, including a dance floor, staging for entertainment, and referrals to great entertainment.

We are pleased to provide a complimentary King Jacuzzi/Honeymoon Suite for the Bride and Groom for all weddings of 50 guests or more. (Otherwise, a special room rate will apply.) As well, for out of town guests, we will offer a special room rate, based on availability.



Let us Assist all your Needs

All our Packages include...

In-house event specialist to assist you with your arrangements
Executive use of the banquet room at no charge
Menu tasting and consultation for four with our Executive Chefs
10 parking passes for the wedding party on the wedding day
Discounted room rate for your guests
Late check-out at 2 pm for the bridal party
Tables & chairs
Dance Floor
Head table & risers
Podium with microphone
House dinner plates
White linens & napkins
Glasses & cutlery
Table centerpieces
Mirror tile & tea lights
Cake & gift tables
Projector & DJ tables



And awaiting for you at the end of the evening...

Complimentary one night stay in Honeymoon Suite
Sparkling wine
Chocolate dipped strawberries the following morning
Breakfast in bed for two

Say "I do" to one of the many options for creating your perfect wedding day! Customize and personalize your day from menus to décor, or choose from one of our wedding packages for the best value! Whatever you choose, we work with you from the first appointment until your day, providing the best in day-of wedding coordination!

Executive Wedding Packages

Dinners

Non-alcohol package:
SAPPHIRE

Dinner Wine & Sparkling Toast packages:
EMERALD
DIAMOND

Also included:

Outdoor ceremony venue
Dinner (buffet or plated) Reception chair covers and sash
Head table backdrop
Wedding cake

Create Your Own Wedding Package

Dinners

Buffet
Plated

Also available

Reception hors d'oeuvres & canapés
Custom & ethnic menus
Host bar Midnight buffet Ice sculpture Wedding cake
Specialty décor
Terrace poolside reception
Group hotel rates for your guests



Sapphire Wedding Package

A gift certificate for \$100 to be used against Executive Hotel Coquitlam services to use within a year

Includes the Following

Ceremony Site

Your selection of an indoor or outdoor venue
Gazebo

Non-Alcoholic punch on arrival

Choice of one - Fruit Punch, Lemonade or Iced Tea

Gourmet Wedding Cake

Wedding Cake of your choice

Table Decorations

Mirrored tile at center of table with votive candles
Bud Vase with a seasonal flower and greenery
Reception chair covers
White or black floor length table linens
Linen napkins in selected colours

Finishing Touches

Red carpet at entrance to ballroom
Buffets enhanced with lights

Buffet Dinner (minimum 50 people for a plated Dinner add \$ 8.00/person)

Assorted rolls & bread
4 Salads
2 Platters
2 Mains, 1 Vegetarian, 3 Sides
Dessert
Coffee & tea



SAPPHIRE WEDDING PACKAGE

Complimentary Stay in our King Jacuzzi Suite

Enjoy a complimentary stay in our King Jacuzzi Suite complete with a Jacuzzi tub, chilled sparkling wine, decadent chocolate dipped strawberries and breakfast for two the following morning.



Emerald Wedding Package

A gift certificate for \$100 to be used against Executive Hotel Coquitlam services to use within a year

Includes the Following

Ceremony Site

Your selection of an indoor or outdoor venue
Gazebo

Non Alcoholic Punch upon arrival

Choice of one - Fruit Punch, Lemonade or Iced Tea

Wine with Dinner, Pour Service

One glass per person of VQA Okanagan wine, White or Red

Sparkling Wine Toast

One flute per person

Your choice of:

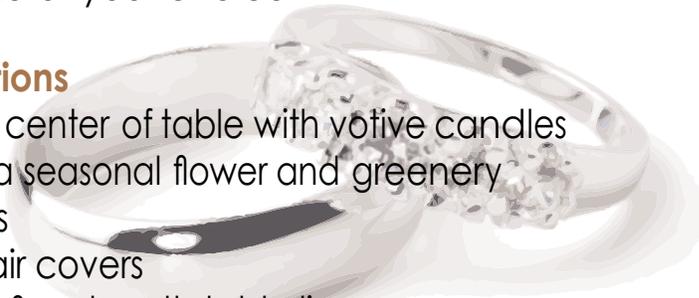
Chocolate Fountain or Midnight sandwich buffet or two appetizers per person during your cocktail hour

Gourmet Wedding Cake

Wedding cake of your choice

Table Decorations

Mirrored tile at center of table with votive candles
Bud Vase with a seasonal flower and greenery
Charger plates
Reception chair covers
White or black floor length table linens
Linen napkins in selected colours



Finishing Touches

Red carpet at entrance to ballroom
Buffets enhanced with lights

EMERALD WEDDING PACKAGE

Buffet Dinner (minimum 50 people for a plated Dinner add \$ 8.00/person)

Assorted rolls & bread

4 Salads

2 Platters

2 Mains courses, 1 vegetarian course

3 Buffet sides

Dessert

Coffee & tea

Complimentary Stay in our Honeymoon Suite

Enjoy a complimentary stay in our Honeymoon Suite complete with private Jacuzzi tub, chilled sparkling wine, decadent chocolate dipped strawberries and breakfast for two the following morning



Diamond Wedding Package

A gift certificate for \$100 to be used against Executive Hotel Coquitlam services to use within a year

Includes the Following

Ceremony Site

Your selection of an indoor or outdoor venue
Gazebo

Non Alcoholic Punch upon arrival

Choice of one - Fruit Punch, Lemonade or Iced Tea

Chef Selection of Hor D'oeuvres & Canapés

Sparkling Wine Toast

One flute per person

Wine with Dinner, Pour Service

Half bottle of wine per person of VQA Okanagan wine, White or Red

Your choice of:

Chocolate Fountain or Midnight sandwich buffet or two appetizers per person during your cocktail hour

Gourmet Wedding Cake

Wedding cake of your choice

Table Decorations

Mirrored tile at center of table with votive candles
Bud Vase with a seasonal flower and greenery
Charger plates
Reception chair covers
Elegant sheer backdrop
White or black floor length table linens
Linen napkins in selected colours



Finishing Touches

Red carpet at entrance to ballroom
Buffets enhanced with lights

Prices do not include taxes and gratuity charges and are subject to change.

DIAMOND WEDDING PACKAGE

Buffet Dinner (minimum 50 people for a plated Dinner add \$ 8.00/person)

Assorted rolls & bread

4 Salads

2 Platters

3 Mains courses, 1 vegetarian course

3 Buffet sides

Dessert

Coffee & tea

Complimentary Stay in our Honeymoon Suite

Enjoy a complimentary stay in our Honeymoon Suite complete with private Jacuzzi tub, chilled sparkling wine, decadent chocolate dipped strawberries and breakfast for two the following morning



Passed Hor D'oeuvres & Canapes

Cold Reception

Dill Pickled Oysters, English Cucumber "Capellini"
Wild Salmon Tartare, Sweet Red Onion, Crème Friche, Black Caviar
Grana Padano Parmesan Crisps, Goat Cheese Mousse
Japanese Spoon Maine-Diver Scallop Ceviche
BC Salmon Gravlax Rose, Oat Cake, Lemon Cream Cheese
Roulade of Smoked Chicken, Baby Spinach
Curried Langoustines
BC Prawn, Avocado Salsa, Potato Millie-feuille, Chipotle aioli
Niagara Grape & Cheese Truffles
Smoked Salmon Roulade, Wasabi Cream, Dark Rye Croustade
Beef Strip loin roll Chive Horseradish
Tomato, Bocconcini, Focaccia Croutons, Balsamic Reduction
Phyllo Purse French Brie, Cucumberland Jelly Tortilla Chips, Curried Jumbo Prawns, Mango Salsa Grilled, Poach Asparagus & Parma Prosciutto
Organic tomato, Crispy Basil, Grana Padano Shooters

Hot Reception

Champagne Baked Oysters, Mushroom, Scallions, Champagne Cream
Crisp Panko Dungeness Crab Cakes, Pineapple Ginger Salsa
B.C. Mushroom "Flight Tasting"
Pork Cheek Poppers, Apple Marmalade
Tandoori Chicken Drumettes Tempura Prawns, Soya Wasabi Glee Beef Satay, Asian Peanut Sauce
Tikka Chicken Skewers, Cucumber Raita
Mini Quiche Roasted Sweet Peppers, Boursin Cheese
Mini Quiche of Red Onion, figs & Stilton
Pastry Purse Pear, Cambanzola Cheese, Candied Cashews
Spicy Vegetable Samosas, Green or Red Chutney Spicy Chicken Samosas ,
Green or Red Chutney Swedosj Meatball Skewers, BBQ Sauce
Vegetables Spring Rolls, Spice Plum Sauce
Spanakopita, Spiced Tzatziki
Indian Vegetable Pakoras, Mango Chutney

Buffet Dinner Selections

Minimum of 50 people, or add \$3 per person (minimum 30 people)

Assorted Rolls & Breads

Salads

Singapore curry noodle salad

Spicy bean salad

Wild & gathered greens, berries, Mandarin oranges, balsamic vinaigrette

Classic Caesar salad, pesto croutons, Parmigiano-Reggiano

Fire-roasted bell peppers, lemon thyme oil

Sweet corn, chili, cilantro, assorted peppers

Lemon & mint coriander cous cous salad

Shrimp sunomono salad

Red bliss potato salad

Roma tomatoes, halved cherry bocconcini, basil, cold pressed olive oil, balsamic dressing

Pasta salad, Pacific baby shrimp, pesto mayonnaise

Butter lettuce, crumbled blue cheese, sun-dried tomato vinaigrette

Tomato kachumber

Platters

Mediterranean marinated olives, assorted pickles

&

Choice of platter (Additional platter Courses 3.00 per person)

Vegetable platter, dill yogurt, pesto dressing

Antipasto; artichoke hearts, grilled vegetables, bocconcini, tomatoes, melon

Assorted olives and peppers, fennel salted olive oil

Poached decorated salmon surrounded by salmon medallions

Half shell mussels, chilled prawn platter

Seafood medley, clams, black mussels, herb vinaigrette



BUFFET DINNER SELECTIONS

Decorated ham surrounded by Black Forest & prosciutto ham
Smoked poultry display & cranberry mango chutney
Calabrese salami, capiccoli, Genoa salami, mortadella, prosciutto

Main Courses (Additional Main Courses \$4.00 per person)

Broiled BC salmon filets, citrus orange parsley sauce

Baked cod, pineapple corn salsa

Fish masala

Roasted grain-fed beef striploin, sauce Pinot Noir

Beef moussaka

Beef biryani

Beef teriyaki

Gingered beef, broccoli, bell peppers, cabbage, carrots, celery, bok choy

Sirloin steak, center cut, red wine glaze

Baked meat lasagna

Veal Piccata

Butter chicken

Chicken Parmigiana

Thai red curry chicken

Chicken biryani

Chicken souvlaki

Roasted chicken breast, shiitake mushrooms, brandy jus

Pork scaloppine

Pork souvlaki

Lamb curry

Braised lamb



Vegetarian Main Courses

Spinach & ricotta cannelloni, rose sauce, young mozzarella

Vegetarian lasagna, with plum tomatoes

Vegetarian moussaka, zucchini, pepper, eggplant, tomato, potato

Chow mein noodles stir fry with fresh vegetables, ginger and green onions

Ravioli filled with wild mushrooms with a roasted tomato sauce

Vegetarian curry

BUFFET DINNER SELECTIONS

Cheese stuffed eggplant, chili tomato sauce

Vegetarian palak paneer

Penne, tomato sauce or cream sauce or olive oil, white wine, garlic & herb sauce

Buffet Side Courses, Choice of two:

Basmati rice, green peas, saffron

Steamed long grain rice pilaf, pesto, spring vegetables

Thai spicy rice

Sesame scented rice noodles

Roasted herb polenta

Lemon grass sanded basmati rice

Jeera potatoes

Rosemary garlic mashed potatoes

Minted baby roast potatoes

Jeera potatoes

Desserts

Dessert squares

Chocolate mousse

Fruit display

Rum balls

Assorted buffet cakes

Assorted cheesecakes

Assorted fruit flans

Assorted French & Italian pastries

International cheeses, French bread, assorted crackers

Strawberries dipped in white Grand Marnier chocolate

Gourmet regular & decaffeinated coffee, assorted tea

ENHANCE YOUR BUFFETS WITH CHEF ACTION STATION

Chef Fees apply



BUFFET DINNER SELECTIONS

Pork Porchetta

Pork porchetta roast, skin on pork belly, pork loin stuffed, hard cider jus

Slow Roasted Certified Angus Beef Strip Loin

Full bodied texture, red wine rosemary garlic jus

Rosemary Leg of Lamb

Dijon crusted boneless leg of lamb, Mediterranean spices, red Zinfandel reduction

Salmon Wellington

Ocean Wise Lois Lake steelhead salmon pastry, wild mushroom duxelle
Poached Romaine lettuce, Béarnaise sauce

Sautee Station

Grapefruit-glazed garlic scallops & prawns, fireweed honey, chives
Spaetzle sautéed, country butter, garden fresh herbs

Seafood Fondue

BC shrimp, wild BC salmon, mussels & clams
Fraser Valley crudité display

Grand Marnier White and Dark Chocolate Fountain

Banana bread, chocolate & vanilla sponge cake, berries, fruit
Plated Dinner Selections



Create your own Dinner Menu

Our Chefs have designed these dinner menus to enable you to create your own three or four course customized menu.

Included in the three course menu: freshly baked assorted rolls and butter, coffee and assorted teas

Please note that the starter and dessert should be the same for all attendees. Three or four course menus need to include one entrée.

For entrée maximum choice of 3 (pre-order required)

We would be pleased to customize a menu for your group. Contact our catering sales team, and they can assist you with your menu planning.

Soup

Pacific Northwest Seafood Chowder BC Wild Salmon, Clams, Shrimp

Hungarian Beef Goulash Soup

Vegetable Chowder

Hot & Sour Chicken Soup

Roasted Fraser Valley Butternut Squash Soup

Tomato, Avocado Buttermilk Soup

Salad

Caesar Salad

Traditional Caesar salad with Chef's "twist" marinated olives, pesto parmesan croutons

Bleu Claire Cheese, Roasted BC Pear Salad

Mesclun microgreens, Little Qualicum Bleu Claire cheese, candied cashews

Executive Salad Bowl

Mesculin microgreens, tomato Champagne vinaigrette, seasonal berries, walnuts, cucumbers, tomatoes

Caprese salad

Bocconcini balls, tomatoes, basil, balsamic reduction, olive oil, Bolivian rose salt



CREATE YOUR OWN DINNER MENU

Appetizer

Coconut Prawns

Orange, horseradish marmalade

Prawn Martini

Prawn & pear cocktail, cinnamon infused tomato, horseradish confit, tomato brandy sauce

Seared Sea Scallops

Dried cranberry-apricot quinoa salad

Antipasto Plate

Black tiger prawns, Venezia prosciutto, melon, marinated artichokes, Italian salami, seasonal roasted vegetables, tomato bocconcini

Beef Tenderloin Carpaccio

Grana Padano cheese, avocado salsa, smoked lemon juice, olive & truffle oil

Salmon & Halibut Ceviche

Extra virgin olive oil, limoncello reduction, olives & peppers

Sweet & Spicy Beef Bites

SAB beef cubes, ginger, garlic, scallions, sesame seeds

Entrée

Ocean Wise Lois Lake Steelhead Salmon

Whiskey & maple syrup soaked salmon, Yukon gold walnut mashed potatoes, market vegetables

Fraser Valley Chicken Breast

Pistachios, Salt Spring Island goat cheese, mozzarella, garlic mashed potatoes, seasonal vegetables, sun-dried fig reduction

Broiled, Marinated Nicola Valley 6 oz Beef Tenderloin

Truffled Richmond ranch shallots, Pinot Noir glaze or herb butter, garlic gratin potatoes, grilled seasonal vegetables

Certified Angus Beef New York Steak 8 oz

Centre cut strip loin, full bodied texture, red wine rosemary garlic jus, Grana Padano potato gratin, seasonal vegetables

Braised Quadra Island Lamb Shank

Lamb shank in red Zinfandel & spices, garlic mashed potatoes, sautéed asparagus, Port wine reduction

Prices do not include taxes and gratuity charges and are subject to change.

CREATE YOUR OWN DINNER MENU

Pork porchetta

Pork porchetta roast, skin on pork belly, pork loin stuffed, mashed Yukon gold potatoes, grilled seasonal vegetables, hard cider jus

Braised C.A.B Beef Chuck Flat

Harrison farm seasonal vegetables, whipped Yukon gold potatoes, roasted bone marrow-Port wine reduction

Grilled Vegetables Napoleon

Aged balsamic, red pepper emulsion, grilled marinated tofu, truffled beans, pea sprouts

DESSERT

Chocolate Terrine, Crème Anglaise

Vanilla Beans, Ginger Crème Brûlé

Lemon Cheesecake, Blueberry Compote

Belgian Chocolate Cup Picasso & Fruit

Okanagan Apple Tart, Whipped Cream

Tiramisu Cake



Dinner Reception

Cold

(Maximum of 4 choices with minimum of 3 dozen per choice)

Dill Pickled Oysters

English cucumber "Capellini"

Roulade of Smoked Chicken

Baby spinach, curried langoustines

Black Tiger Shooters

roasted local farm tomato, horseradish

Wild Salmon Ceviche

Sweet red onion, olives, assorted peppers, lime juice

BC Prawn

Avocado salsa, potato chips, chipotle aioli

Smoked Salmon Lollipop

Nori puff pastry stick, lime aioli, capers

Muskovy Duck Confit

Quadra Island organic quince compote

BC Salmon Gravlax Rose

Oat cake, lemon cream cheese

Ahi Tuna Tartar

Wasabi bilini, tobiko caviar

Curried Jumbo Prawns

Tortilla chips, mango salsa

Scallop Ceviche

Japanese spoon Maine Diver

Grilled Asparagus & Parma Prosciutto

Chilled Organic Tomato Shooters

Crispy basil, grana padano cheese

Goat Cheese Mousse Cake

Grana Padano parmesan crisps

Smoked Salmon Roulade

Wasabi cream, dark rye croustade

Beef Striploin Roll

Chive horseradish, cream cheese

Tomato Bocconcini

basil-pine nut pesto, balsamic reduction

Sesame Tuna

Sesame oil, lime juice, carrot, daikon, Mango

Chilliwack Farms & International Cheese

French bread, assorted crackers, fruit, seasonal berries

BC Farm Vegetables

Spicy tzatziki dip



Hot

(Maximum of 4 choices with minimum of 3 dozen per choice)

Champagne Baked Oysters

Mushrooms, scallions, Champagne Cream

Crab Cakes

Scallion, lime aioli

Coconut Prawns

Orange, horseradish marmalade

BC Mushroom Puff

Cheese field mushrooms in puffy pastry

Beef Sliders \$38.00 per dozen

Certified Angus beef sliders, mini brioche, tomato, chipotle mayo

Pulled Pork Sliders

BBQ sauce, dollar buns

Beef Satay

Asian peanut sauce

Tikka chicken Skewers

Cucumber raita

Cheese Pastry Purse Pear

Cambozola, candied cashews

Samosas

Spicy vegetable, chicken or beef, green or red chutney

Hibachi Beef Skewers

Ginger soy sauce

Vegetable Spring Rolls

Spicy plum sauce

Kebabs

Beef, lamb or chicke

Spanakopita

Spicy tzatziki

Tandoori Chicken Drumettes

Swedish Meatball Skewer

BBQ Sauce

Beef Bites

Sesame seeds, sweet & spicy sauce

Assorted Mini Quiche

Red onion figs, Stilton cheese, roasted sweet, peppers

Indian Pakoras (vegetable, chicken or beef)

Mango chutney, mint, chutney



Reception Stations

Poach Prawns, cocktail Sauce, fresh Lemon

Assorted Sushi, california roll, tuna maki, cucumber maki
wasabi, pickled ginger

Seafood Display, mussels, clams, prawns, candied smoked salmon
peppered mackerel

Beef Carving Station, whole roast side of beef, carved by Chef
Port wine reduction, bread rolls, condiments

Sugar Smoked Ham, bread rolls, butter Dijon mustard

Assorted Sliced Deli Meats, roast beef, prosciutto, Black Forest ham
French bread, condiments, mustards,

Sliced Fruit Display

Local BC Seasonal Vegetables & Assorted Dips

Executive Cheese Selection

Selection of Chilliwack dairy farm & imported cheeses,
French bread, crackers, fruit, berries & grapes

Grilled Mediterranean Vegetable Antipasto, artichokes, asparagus

Dessert Buffet

Assorted Mini Cheese Cakes & Bars

Chocolate Dipped Strawberries

White & Dark Chocolate

Grand Marnier White and Dark Chocolate Fondue

Banana bread, chocolate and vanilla sponge cake, berries, fruit



Taste of Asia Buffet Dinner

Choice of Four:

Singapore Curry noodle salad
Spicy bean salad
Selected greens, soya dressing
Thai cabbage, toasted cashew nuts
Romaine lettuce, mango, carrot, green onion, wonton crisps, chili dressing
Thai noodle salad, tomato & cucumber rice wine dressing
Shrimp sunomono salad

Main Courses

Choice of two Entrées:

Thai red curry chicken
Vegetable chow mein, julienne of carrot, celery, onion, bean sprouts, green onion
Wild BC salmon, orange-grapefruit ginger sauce
Ginger beef broccoli, bell peppers, cabbage, carrots, celery, bok choy
Fried rice, baby shrimp, egg, green onion
Chicken fried rice
Beef teriyaki
Fish teriyaki

&

Choice of two

Jasmine rice pearls
Thai spicy rice
Sesame scented rice noodles
Asian vegetable medley

Dessert

Fortune cookies, fruit salad
Jello shots, assorted puddings coffee, assorted tea



Add Assorted Sushi and Tempura

California roll, Tuna roll, Cucumber roll,
Spicy tempura roll, Mushroom tempura,
Vegetable tempura

Taste of Italy Buffet Dinner

Pane Fresco, assorted breads & rolls, whipped butter

Insalate: Choice of Four

Ancini di pepe (pasta pearls), grilled vegetables, goat cheese, basil, aged balsamic vinaigrette, red cherry

Roma tomatoes, halved cherry bocconcini, basil, cold pressed olive oil, aged balsamic dressing

Wild & gathered greens, berries, Mandarin oranges, balsamic vinaigrette

Classic Caesar salad, pesto croutons, Parmigiano-Reggiano

Butter lettuce, crumbled blue cheese, sun-dried tomato vinaigrette

Fire roasted bell peppers, lemon thyme

oil Sicilian fennel & orange salad,

mint, red onion Insalata mista, Italian

vinaigrette

Platter

Calabrese salami, capicolli, Genoa salami, mortadella, prosciutto

Assorted olives and peppers, fennel salted olive oil

Antipasto

Cucina Calda; Choice of two

Grilled chicken breast, Italian herbs jus

Chicken Cacciatore

Chicken Parmigianino

Pork Scaloppine

Baked salmon, capers, lemon, roasted pepper herb butter sauce

Osso Bucco

Baked vegetable lasagna

Baked meat lasagna

Porchetta (roast pork loin) stuffed with Italian sausage Pork Porchetta roast, on pork belly,

pork loin stuffed Veal Piccata



Taste of Italy cont.

Please choose two additional Sides from the following:

Roasted herb polenta

Rosemary garlic mashed potatoes

Steamed long grain rice pilaf, pesto, spring vegetables

Minted baby roast potatoes

Penne, tomato sauce **or** cream sauce **or** olive oil, white wine garlic & herb sauce

Grilled seasonal vegetables

Dessert

Dolci di Casa, chocolate mousse, cream puff, hazelnut torte, tiramisu
Assorted Italian pastries

Gourmet regular & decaffeinated coffee, assorted teas

Add Antipasti

- Chilled salmon medallions, BBQ trout salmon, mackerel

- Half shell mussels, chilled prawn platter

- Vegetable platter, dill yogurt, pesto dressing

- Toasted thin sliced baguette, tomato, olives, garlic, olive oil



Taste of India Buffet Dinner

Naan Bread & poppadoms
Pakoras & samosas
Red & green chutney
Raita

Salads

Sweet corn, chili, cilantro, assorted peppers
Tomato Kachumber
Mesclun greens, onion, tomato
Caesar salad, cumin dust croutons
Wild & gathered greens, berries, Mandarin orange, roasted garlic vinaigrette

Host Selection Choice

of Three: Butter chicken
Kharai gosh or chicken
Fish masala
Bhindi curry
Cheese stuffed eggplant, chili tomato sauce
Beef biryani
Chicken biryani
Bhaji gosh or chicken
Vegetarian curry
Vegetarian palak paneer
Lamb curry
Aloo gobi

Buffet Includes

Basmati rice, green peas, saffron
Jeera Potatoes

Dessert

Fruit display
Mango cheesecake
Cardamom infused crème caramel
Gulab jamun roast almonds

Gourmet regular & decaffeinated coffee & traditional Indian chai tea



Taste of Mediterranean Buffet Dinner

Assorted Rolls & Breads

Salads

Choice of Four:

Greek salad

Medley of baby lettuce, oil & vinegar dressing Lemon & mint coriander cous cous salad Three pepper salad

Orange & red onion salad

Assorted olives, peppers, pickles

Macaroni salad

Potato salad

Platters

Decorated ham surrounded by Black Forest, prosciutto ham

Vegetable crudite

Main Courses Choice of

Two: Chicken souvlaki Pork souvlaki

Roasted herb & lemon spiced chicken

Braised lamb

Vegetable moussaka

Beef moussaka

Beef tagine

Paella



Taste of Mediterranean cont.

Side Dish

Choice of Two:

Roasted nugget potatoes,
lemon garlic Medley of
artichokes, olives, peppers,
squash Savory rice pilaf, fine
herbs
Grilled seasonal vegetables

Dessert

Fruit salad, Baklava, chocolate cake
Rum balls, streusel coffee cake, rice pudding
Strawberry & chocolate mousse

Gourmet regular & decaffeinated coffee, assorted tea

Add Decorative Platters

Poached decorated salmon surrounded by salmon medallions, citrus aioli
Seafood medley, clams, black mussels, herb vinaigrette
Mediterranean marinated olives, assorted pickles



Taste of West Coast Buffet Dinner

Rustic Bread display

Salads

Choice of Four:

Wild & gathered greens, berries, Mandarin oranges, roasted garlic vinaigrette
Classic Caesar salad, pesto crouton, Parmigiano-Reggiano Butter lettuce, asparagus tip salad, sun-dried tomato vinaigrette
Red bliss potato salad
Pasta salad, Pacific baby shrimp, pesto mayonnaise
Grilled marinated vegetable salad
Spinach salad, red onion, tomato
Fire-roasted bell peppers, onions, lemon thyme oil

Platter

Antipasto mirror, artichoke hearts, grilled vegetables, bocconcini, tomatoes, melon
Seafood medley, clams, black mussels, herb vinaigrette

Main Course

Choice of Two

Grilled breast of chicken,, herb mushroom jus
Roasted chicken breast, shiitake mushrooms, brandy jus
Broiled BC salmon filets, citrus orange parsley sauce
Sirloin steak, center cut, red wine glaze
Baked cod, pineapple corn salsa
Roasted grain-fed beef striploin, sauce Pinot Noir



Taste of West Coast cont.

Side Dish

Choice of Two:

Baby roast

potatoes

Minted roast

potatoes

Medley of

vegetables

Rice pilaf, pearl vegetables

Steamed & buttered potato nuggets

Potato nuggets roasted in garlic & lemon

Dessert

Sliced fruit & seasonal berries

Chocolate mousse, assorted cheesecakes, assorted fruit flans, tortes, cakes

International cheeses, French bread, assorted crackers

Strawberries dipped in white Grand Marnier chocolate

Gourmet regular & decaffeinated coffee, assorted tea

Add Decorative Platters

Poached decorated salmon surrounded by salmon medallions with citrus mayonnaise

Decorated ham surrounded by Black Forest & prosciutto ham

Antipasto mirror, artichoke hearts, grilled vegetables, bocconcini, tomatoes, melon

Seafood medley, clams, black mussels, herb vinaigrette



Enhance Your Buffets with Chef Action Station

Chef Fee apply

Pork Porchetta

Pork porchetta roast, skin on pork belly, pork loin stuffed, hard cider jus
Minimum 30 people

Slow Roasted Certified Angus Beef Strip Loin Full bodied texture, red wine rosemary garlic jus
Minimum 30 people

Rosemary Leg of Lamb

Dijon crusted boneless leg of lamb, Mediterranean spices, red Zinfandel reduction
Minimum 20 people

Salmon Wellington

Ocean Wise Lois Lake steelhead salmon pastry, wild mushroom duxelle
Poached Romaine lettuce, Bearnaise sauce
Minimum 20 people

Sautee Station

Grapefruit-glazed garlic scallops & pawns, fireweed honey, chives
Spaetzle sautéed, country butter, garden fresh herbs
Minimum 20 people

Seafood fondue

BC shrimp, wild BC salmon, mussels & clams
Minimum 20 people

Fraser Valley crudités display

Minimum 20 people

Grand Marnier White and Dark Chocolate Fountain Banana bread, chocolate & vanilla sponge cake, berries, fruit
Minimum 50 people



A LA CARTE DÉCOR

Chair covers
Executive Sashes
(organza, maroon, black & champagne)
Sashes (taffeta or organza, multiple colours)
Table runners (multiple colours)
Table Overlays
Backdrop Head table
Ice Sculpture
Centerpiece (Fresh Flower) Enhancement
Hosted coat check
Hosted parking



COURTESY HOLD

A courtesy hold of the preferred date can be arranged by providing name, phone number and email address to contact should another party inquire for the same date, with 24 hours to confirm either verbally with a credit card number or in writing with a deposit.

CONFIRMATION, DEPOSITS, CONTRACTS & BANQUET EVENT ORDERS

For confirmation, a signed copy of the contract plus a minimum deposit of \$1500. The balance is due 30 days prior to the date based on expected numbers at that time. A detailed Banquet Event Order will follow approximately 30 days prior to the event to finalize menu, numbers and floor plan and other details. We require final guarantee of numbers 3 business days prior.

MINIMUM SPEND

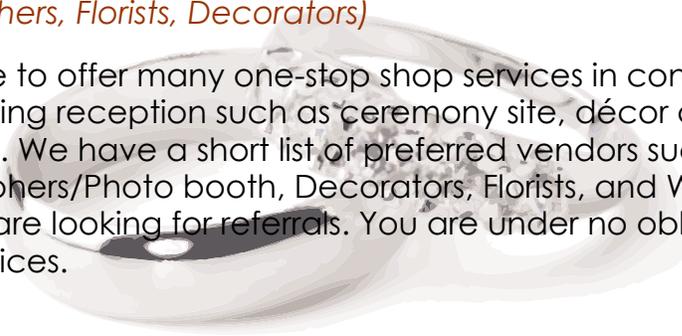
Grand Ballroom(150ppl up to 400ppl)
Aspen Birch.....(80-140ppl)
The Wild Fig Restaurant(80-100pp)
Cypress Room.....(40-60ppl)

**Minimum spend is based on food and beverage (host bar only) before taxes and gratuities. If the total spend is expected to fall short of the minimum spend, a room rental is calculated by subtracting actual spend from the minimum spend.*

OUTSIDE SERVICE PROVIDERS

(DJ's, Photographers, Florists, Decorators)

It is our pleasure to offer many one-stop shop services in conjunction with your wedding reception such as ceremony site, décor and wedding cakes. We have a short list of preferred vendors such as DJ's, Photographers/Photo booth, Decorators, Florists, and Wedding Planners if you are looking for referrals. You are under no obligation to use their services.



GUEST ROOM ARRANGEMENTS

The Bride & Groom will receive a complimentary stay in our Honeymoon Suite (a club room, corner suite with king bed and jetted tub). Upgrade to a Penthouse Suite add \$150.00.

Special room rates available for the night of wedding for guests of your wedding. If many guests are expected from out of town, a room block may be set up. Room rates are seasonally priced and quoted by the Sales Manager. Please inquire with your Catering Manager if you think you may need guest rooms.

WEDDING RELATED EVENTS

(Bridal Shower, Engagement or Rehearsal Parties)

The Executive Hotel Coquitlam may also be the perfect location for Engagement Parties, Bridal Showers, or Rehearsal Parties. Whether an intimate dinner in our Private Dining Room, Sunday Brunch in our The Wild Fig Restaurant and Lounge, or full out party in one of our banquet rooms.... we have all the offerings that make a memorable celebration.



Additional Décor

Double layer Backdrop
Gazebo with white draping and 2 white pillars with flower arrangements
2 Armchairs for the bride and the groom

*Please consult us for other decoration, lighting and flower arrangement options
References for DJ, band and photographer/videographer and limo services upon request*

Bar & Liquor Service

Labour fee is applicable. No liquor service is permitted after 1am. Executive Hotel reserves the right to inspect and regulate all private parties, meetings, and receptions.

Outside Food and Beverages

No outside food and beverage will be permitted into the Hotel by patrons, vendors, or guests, without special permission from the Hotel prior to the event. The Hotel reserves the right to charge for this service.

Vendor / Outside Purveyor

Executive Hotel offers a complete list of vendors such as florists, music entertainment, production, photography and lighting who are familiar with the physical plant and operating standard. You are under no obligations to use these vendors when holding an event at the hotel; however, your catering professional must be made aware of all contracted vendors working in conjunction with your event.