

*a wedding to remember . . .*



*The Sutton Place Hotel*  
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## ***A Wedding to Remember at The Sutton Place Hotel***

*A wedding is the celebration of a lifetime and we want yours to be like no other. The Sutton Place Hotel's attentive service, expert support and memorable cuisine will make every sparkling moment even brighter.*

### ***Your Guests Arrive***

*As your guests arrive at Vancouver's premiere address for weddings, our uniformed door staff will greet them. Valet parking is available at \$18.00 per car or, self-parking at \$12.00 per car, from 6 pm until 2am. Walking through the elegant lobby, our concierge will assist with directing your guests to your Wedding Ceremony or Reception.*

### ***Your Reception***

*From the time your guests arrive at the Cocktail Reception or Ceremony, we will create a memorable social event in elegant surroundings. Your escort cards will be beautifully displayed on an elegantly draped table centered in the foyer or a seating plan will be placed on an easel. We offer beverage service including Deluxe and Premium brand bar selections, domestic and imported beers, pre-selected red and white wines, and can create your Signature Cocktail. You may want to include beautifully decorated theme food stations or, our tuxedoed wait staff can pass a selection of exquisite hors d'oeuvres.*

## **Your Dinner**

*A Dinner bell will announce that dinner and dancing is about to begin. Your table décor will include a choice of White Tuxedo stripe or Sage & Gold damask table linen, all china, silverware and glassware, as well as votive candles. You may choose a menu from the suggestions that follow or, we will be delighted to create a menu exclusive to you.*

## **Dancing**

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

## **Your Accommodations**

*The Sutton Place Hotel is pleased to provide a complimentary Honeymoon Suite for the Bride and Groom for all weddings of 75 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.*



## **Your Reception**

### **Cold Canapés**

<i>Blossom Blue Panna Cotta with Raspberry Gel</i>	\$42
<i>Melon Pudding with Crispy Prosciutto</i>	\$46
<i>Traditional Tomato Bruschetta</i>	\$40
<i>Albacore Tuna Tataki, Yuzu Truffle &amp; Soya</i>	\$46
<i>Beet Cured Salmon with Pickled Strawberry &amp; Vanilla Bean Aioli</i>	\$44
<i>Goat Cheese Ravioli with Balsamic Pepper Ketchup</i>	\$42
<i>BBQ Duck &amp; Mango Salad Rolls, Hoisin Dip</i>	\$44
<i>Foie Gras "Liverwurst", Apple Jelly &amp; Walnut Dust</i>	\$42

### **Hot Hors D'Oeuvres**

<i>Sundried Tomato &amp; Asiago Risotto Balls, Parmesan Dust</i>	\$42
<i>Chicken Tenders "Karaage" with Sesame Dip</i>	\$42
<i>Crab, Bacon &amp; Candied Onion Beignet</i>	\$44
<i>Scallop Wrapped with Bacon, Spiced Tomato Sauce</i>	\$44
<i>Moroccan Style Lamb Chop with Mango &amp; Preserved Lemon</i>	\$54
<i>Dungeness Crab Cake with Smoked Garlic Crème Fraîche</i>	\$48
<i>Lemon Breaded Prawns, Spiced Tomato Relish</i>	\$46
<i>Skewers of Indian Candied Salmon</i>	\$44
<i>BBQ Duck, Pork &amp; Curried Vermicelli Spring Roll</i>	\$40
<i>Fried Cheese Fritter with Chipotle &amp; Cream Cheese Fondue</i>	\$40
<i>Tempura of Smoked Salmon with Yuzu Soy &amp; Truffle Oil</i>	\$44
<i>Braised Short Rib "Sliders" with Pepperonata relish</i>	\$48
<i>Balinese Spiced Scallop with Lemongrass Sambal Sauce</i>	\$44

*Prices are per dozen  
Minimum order of three dozen per selection*

Applicable Tax & Service Not Included  
Prices are Subject to Change

## **Wedding Brunch**

*Minimum 30 persons*

*Freshly Squeezed Orange and Grapefruit Juices  
Chilled Tomato & Cranberry Juices  
Sliced Seasonal Fresh Fruit  
Freshly Baked Croissants, Danishes & Muffins*

*Oven Roasted Potato Salad with Green Onions, Balsamic Olive Oil Infusion  
Barnston Island Mesclun Greens with Tomatoes & Cucumbers,  
Vanilla Bean Vinaigrette  
Classic Caesar Salad with Focaccia Croutons & Shaved Padano Cheese  
Mediterranean Pasta Salad  
Smoked Salmon with Red Onions, Capers & Cream Cheese on Mini Bagels*

*Traditional Eggs Benedict  
Buttermilk Waffles with Whipped Cream & Canadian Maple Syrup  
Smoked Bacon & Pork Sausages*

*Roasted Chicken with Creamy Dijon Mushroom Sauce  
Salmon Filet in Dill Cream Sauce  
Oven Roasted Yukon Gold Potatoes  
Mushroom Cannelloni, Marinara Sauce  
Vegetable Medley*

*Sutton Truffle Chocolate Cake  
Crème Caramel  
French Pastries  
Key Lime Tart  
Chocolate Mousse  
Profiterole Tower*

*Coffee, Decaffeinated Coffee & Assorted Teas*

*\$ 44*

**Add:** *Freshly made Omelets prepared by our Chef at \$5.00 per person  
One Chef per 30 guests at \$150.00*

Applicable Tax & Service Not Included  
Prices are Subject to Change

## **Plated Lunch Menus**

### **Appetizers**

*Seared Albacore Tuna Loin with Vegetable Mushroom Antipasto,  
Carrot Panna Cotta & Tomato Vine Ripe Tomato & Basil Leaf Salad,  
Goat Cheese Ravioli, Tomato Mousse, Herbs & Black Olive Pesto*

### **Or**

*Dungeness Crab  
with Hand Picked Young Greens, Spiced Bisque Vinaigrette,  
Caramelized Onions & Avocado*

### **Entrees**

*Oven Roasted Sablefish, Vine Tomato Romanesco,  
Potato Cepe Gnocchi  
Basil Oil & Creamed Anchovy Fondue*

### **Or**

*Free-Range Chicken Breast  
Pea & Cauliflower Risotto, Baked Portobello with Creamy Tomato  
& Mushroom Curry*

### **Or**

*Rosemary Marinated Beef Sirloin Filet, Mustard Jus  
Candied Onion Mashed Potatoes  
Mushroom Ragout & Orange Glazed Baby Carrots*

### **Sweet Trio**

*Mini Strawberry & Lemon Cup Cake with Cream Cheese Icing,  
Chocolate Ganache Lollipop dipped in White Chocolate & Hazelnuts,  
Limoncello Cheesecake Square, Raspberry Coulis*

*Choose One Starter, One Entrée & Dessert*

*\$40*

*All Menus include Freshly Baked Rolls & Butter,  
Coffee, Decaffeinated Coffee & Assorted Teas*

Applicable Tax & Service Not Included  
Prices are Subject to Change

## **Plated Dinner Menus**

### **Appetizers**

*Dungeness Crab Bisque with Scallop & Lemon Oil*

**Or**

*Lobster & Tomato Sampler of  
Tomato Sorbet, Confit & Emulsion  
Vanilla Mango Mayonnaise with a Horseradish Ravioli*

**Or**

*Strawberries, Smoked Chicken & Farmstead Feta on  
Lola Rosa, Watercress & Frisée, Hazelnut Brittle, Walnut Thyme Vinaigrette*

**Or**

*Cured Steelhead Carpaccio,  
Liver Mousse, Sweet Pickled Tomatoes, Radishes & Trout Caviar*

### **Entrees**

*Crispy Sablefish Filet & Jumbo Prawn, Crab Butter  
Celeriac Saffron Purée,  
Young Vegetable Pot Au Feu*

*Brome Lake Duck Breast & Leg Confit "Presse"  
Morel Mushrooms, Creamed Celeriac, Corn Pudding & Truffle Beets*

*Beef Tenderloin & Shortrib Confit  
Smoke Morel Nage,  
Creamed Parsnip & Potatoes, Garlic Foam*

### **Sweets**

*Chocolate Marquise,  
Vanilla Bean Gelato &  
Mascarpone Passion Fruit Ravioli*

**Or**

*Orange & Star Anise Crème Brûlée &  
Candied Pecan & Chocolate Cremeux Tartlets*

**Or**

*Buttermilk Sorbet & Lemon Curd Tart  
Chantilly Gel & Butterscotch*

*Choose one appetizer, one entrée and one dessert for your guests  
\$72*

*All Menus include Freshly Baked Rolls & Butter,  
Coffee, Decaffeinated Coffee & Assorted Teas*

Applicable Tax & Service Not Included  
Prices are Subject to Change

## **Choice of Entrée Dinner Menu**

### **Appetizer**

*Open Faced Ravioli of Wild Mushrooms &  
Truffle Cheese Fondue,  
Heirloom Tomato Relish & Pecorino Cheese*

*Freshly Baked Rustic Breads with Butter*

### **Sorbet**

*Strawberry Sorbet  
with Balsamic Drizzle & Cracked Black Pepper*

### **Choice of:**

*Sablefish Filet with Jumbo Prawns  
Chanterelle & Wild Mushrooms with Potato Gnocchi  
Vine Tomato Romesco*

**or**

*Lamb Osso Bucco & Lamb Rack Chop  
Sweet Pea & Pancetta Risotto  
Wilted Garlic Spinach & Eggplant Caponata*

### **Dessert Trio**

*Tiramisu Cake,  
Warm Lemon Cream filled Cannoli &  
Chocolate Hazelnut Sphere*

*Coffee, Decaffeinated Coffee & Assorted Teas*

**\$87 with Entrée Chosen in Advance**

**\$92 with Entrée Chosen “night of” Event**

*Replace your plated dessert with our famous Chocoholic Dessert Buffet  
Add \$15 per person*

Applicable Tax & Service Not Included  
Prices are Subject to Change

## ***Duet Plated Dinner***

### ***Potage***

*Dungeness Crab Bisque with Scallop & Lemon Oil*

*Freshly Baked Rustic Breads with Butter*

### ***Appetizer Trio***

*Balik Salmon with Horseradish Gel & Salmon Caviar,*

*Ahi Tuna Tataki with Yuzu*

*Vanilla Cured Duck Breast with Corn Parfait*

### ***Entrée***

*Beef Tenderloin & Pacific Sable Fish*

*Morel Mushrooms, Truffle Tapenade*

*Whipped Potatoes & Vanilla Bean Mayonnaise*

### ***Dessert***

*Raspberry Tarragon Sorbet, Devonshire Honey Brûlée*

*Tuille Wafer & Milk Chocolate Fondue*

*Coffee, Decaffeinated Coffee & Assorted Teas*

\$85

*Replace your plated dessert with our famous Chocoholic Dessert Buffet*

***Add \$15 per person***

*All Menus include Freshly Baked Rolls and Butter*

Applicable Tax & Service Not Included  
Prices are Subject to Change

## **Dinner Buffet**

(Minimum 50 persons)

### **Salads**

*Variety of Greens & Lettuces with Shaved Vegetables,  
Radish & Honey-Shallot Vinaigrette  
Sutton Caesar with Rosemary Focaccia Wafers  
Small Tomatoes Marinated Pearl Bocconcini, Olive Oil & Balsamic Vinegar  
Mediterranean Potato, Olive & Feta Cheese Salad  
Albacore Tuna Tataki & Tuna Custard with Pepper Ketchup*

### **Platters**

*Chilled Jumbo Prawns on Ice  
Chilled Grilled Seafood with Citrus, Garlic & Capers  
Grilled Vegetable Antipasto Platter  
Smoked Sockeye Salmon & Citrus Cured Salmon  
Assorted Cold Cuts & Liverwurst with Pickles*

### **Main Dishes**

*Baron of Alberta Beef "Dijonnaise" (Chef to Carve)  
Seafood Medley in Balinese Curry Emulsion  
Roast Chicken with Mushroom Sauce  
Gratin Potatoes  
Spinach & Ricotta Cannelloni with Cheese Fondue  
Vegetables with Fine Herbs & Butter*

### **Desserts**

*Individual Crème Brûlée,  
Mini Candied Pecan & Chocolate Cremeux Tartlets on Vanilla Bean Macaroon  
Sutton Truffle Cake  
Chocolate Dream Bar  
Cashew Tart  
Tiramisu Cake  
Warm Chocolate Fondue with Cubes of Fresh Fruit & Whole Strawberries  
Assorted Domestic & International Cheeses*

\$85

*All Menus include Freshly Baked Rolls & Butter  
Coffee, Decaffeinated Coffee & Assorted Teas*

*Chef to Carve at \$150*

*All Menus include Freshly Baked Rolls & Butter*

Applicable Tax & Service Not Included  
Prices are Subject to Change

## ***Italian Wedding Dinner***

### ***Individual Antipasto Plate:***

*Grilled Zucchini, Peppers & Eggplants, Sliced Prosciutto  
Marinated Pearl Bocconcini & Grape Tomatoes  
Artichoke Hearts & Sicilian Olives*

*Sourdough Rolls & Rustic Walnut Bread with Butter*

### ***Duet of Pasta:***

*Butternut Squash stuffed Ravioli,  
Light White Wine Cream Sauce*

*Served with Family Style Bowls of  
Garganelli in Cherry Tomato, Basil & Olive Oil Ragout,  
Shaved Padano Cheese*

*Lemon Ice Sorbet, Fresh Fruit Garnish*

*Grilled Beef Tenderloin with Crispy Onions, Merlot Jus  
Gratin Potatoes  
Baby Zucchini, Baby Carrots & Fine Green Beans*

*Fraser Valley Mixed Greens with Cherry Tomatoes & Cucumber Ribbon,  
Olive Oil & Balsamic Vinegar Drizzle*

*Coffee, Decaffeinated Coffee, & Assorted Teas*

*Sutton Signature Chocoholic Dessert Buffet to Follow Dinner*

***\$115.00***

Applicable Tax & Service Not Included  
Prices are Subject to Change

# **Persian Wedding Dinner Buffet**

*Minimum 50 persons*

## **Salads**

*Salad "Shirazi" of Diced Tomatoes, Onion Cucumber,  
Parsley & Herbs Mixed with Olive Oil & Lemon Juice  
Fraser Valley Greens with Sweet Peppers & Mushrooms, Lemon-Shallot Dressing  
Sutton Caesar with Rosemary Focaccia Wafers & Shaved Padano Cheese  
Minted Couscous Salad with Marinated Lamb*

## **Cold Platters**

*Chilled Jumbo Prawns on Crushed Ice, Seafood Cocktail Sauce  
Smoked Salmon & Citrus Cured Salmon  
Antipasto of Grilled Eggplants, Zucchini, Red & Green Peppers,  
Marinated Artichoke Hearts & Olives*

## **Main Dishes**

*Baron of Alberta Beef "Dijonnaise" (Chef to Carve)  
Grilled Marinated Chicken Jujeh Kebab  
Salmon Filet with Lemon Dill Cream  
Scalloped Potatoes  
Saffron Basmati Rice  
Steamed Vegetables Sautéed with Herbs & Butter*

## **Desserts**

*Ice Cream Station with Vanilla, Chocolate & Strawberry Ice Cream  
& Assorted Toppings & Sauces  
Crème Caramel  
Individual Chocolate Mousse  
Assorted Mini French Pastries  
Sliced Seasonal Fresh Fruit*

*Menu includes Freshly Baked Rolls & Butter  
Coffee, Decaffeinated Coffee & Assorted Teas*

**\$84**

*Additional Carving Fee of \$150 per Chef*

Applicable Tax & Service Not Included  
Prices are Subject to Change

## **Wedding Cake**

*The Sutton Place Hotel is famous for its desserts and decadent treats. Our resident Pastry Chefs are available to create a wedding cake for your special day. There are many flavours & styles to choose from, and if you have a special idea in mind, we would be happy to help you bring it to life.*

### **Sponge Cakes & Fillings**

#### **Cakes**

*White Sponge or Dark Chocolate  
Pound Cakes,  
Diplomat-Style Cakes,  
Black Forest, Angel Food,  
Fruit Cake & more*

#### **Mousse Flavours**

*Raspberry Bavarian, Orange,  
Lemon, White Chocolate,  
Passion Fruit, Mango,  
Cassis, Strawberry &  
Grand Marnier*

#### **Icings**

*Butter Cream Icing  
Rolled Fondant  
White Chocolate Ganache  
Prices from \$4.00 per person*



## **Late Night.....**

### **Mini Madness**

<i>Mini Braised Rib "Sliders" with Cheese, Pickles &amp; Mayo</i>	<i>\$48 dozen</i>
<i>Mini Refried Beans, Sour Cream &amp; Guacamole Taco</i>	<i>\$36 dozen</i>
<i>Mini Hot Dogs with Pickles, Mustard, Ketchup</i>	<i>\$36 dozen</i>
<i>Yam Fries with Garlic Aioli in Mini Cones</i>	<i>\$36 dozen</i>
<i>French Fries "Frites" in Mini Cones</i>	<i>\$36 dozen</i>
<i>Risotto Balls with Asiago Cheese &amp; Sundried Tomatoes</i>	<i>\$42 dozen</i>
<i>Mini Pizza with Ham, Cheese &amp; Ranch Dressing</i>	<i>\$40 dozen</i>
<i>Mini Strawberry &amp; Lemon Cup Cakes with Cream Cheese Icing</i>	<i>\$42 dozen</i>
<i>Mini Root Beer Floats</i>	<i>\$40 dozen</i>
<i>Cheesecake "Popsicles" Rolled in Pistachio or Toffee</i>	<i>\$40 dozen</i>

### **Chinese Take Away**

*Beef & Broccoli, Singapore-Style Vermicelli & Chicken Kung Pao  
Served with Chinese "To Go boxes" & Chopsticks  
\$13 per person*

### **Sutton Signature Chocoholic Bar**

*Minimum 35 persons*

*Warm Chocolate Fondue with Cubes of Seasonal Fresh Fruit & Whole Strawberries  
Sutton Chocolate Truffle Cake  
Crème Caramel  
Mascarpone Caramel Cheesecake on Almond Sable  
Lemon Curd Tartlets with Raspberry Meringue  
Mini Black Forest "Bombe"  
Chocolate Marquise filled with Hazelnut Mousse  
Vanilla Bean & Raspberry Financier  
Chocolate Dream Bar  
Chocolate Pecan & Butterscotch "Turtle"  
Mini Crème Brûlée  
Éclairs*

*\$25*

*Or, add the above desserts to any Dinner menu      \$15*

*To complement this delicious offering of decadent desserts may we suggest...*

<i>BC &amp; International Cheese Tray (for 20 people)</i>	<i>\$225</i>
<i>Chocolate Fountain or Cappuccino Bar</i>	<i>Prices available upon request</i>
<i>Imported Liqueurs &amp; Cognac</i>	<i>From \$9 per ounce</i>
<i>Espresso, Cappuccino – Self Serve, on Consumption</i>	<i>\$5.25</i>

*Applicable Tax & Service Not Included  
Prices are Subject to Change*

## **Banquet Bar**

### **Host Bar**

*The host pays for all consumed beverages  
A bartender is complimentary if consumption exceeds \$400 minimum.  
Otherwise, a Bartender fee of \$150 will apply.  
Applicable taxes and service are not included in host bar prices.*

### **Cash Bar**

*Guests are responsible for paying for their own beverages.  
Cashiers are provided at \$150  
A bartender is complimentary if consumption exceeds \$400 minimum.  
Otherwise, a Bartender fee of \$150 will apply.  
Cash bar prices are inclusive of taxes.*

### **Banquet Beverage Prices**

		<b>Host</b>	<b>Cash</b>
<i>Premium Brands</i>	<i>1 oz. drink</i>	<i>\$ 7.50</i>	<i>\$ 9</i>
<i>Domestic Beer</i>		<i>\$ 7.00</i>	<i>\$ 8</i>
<i>Imported Beer &amp; Microbrews</i>		<i>\$ 7.50</i>	<i>\$ 9</i>
<i>House Wine</i>	<i>5 oz. glass</i>	<i>\$ 7.50</i>	<i>\$ 9</i>
<i>Fruit Juices, Soft Drinks, Mineral Water</i>		<i>\$ 5.00</i>	<i>\$ 5</i>
<i>Imported Liqueurs or Cognac</i>	<i>1 oz. drink</i>	<i>\$ 10.00</i>	<i>\$12</i>

### **Additional Suggestions**

<i>Fruit Punch</i>	<i>per liter</i>	<i>\$30</i>	
<i>Champagne Punch</i>	<i>per liter</i>	<i>\$45</i>	
<i>Rum or Vodka Punch</i>	<i>per liter</i>	<i>\$45</i>	
<i>Sangria</i>	<i>per liter</i>	<i>\$40</i>	
<i>Non-Alcoholic Beer</i>		<i>\$ 5</i>	<i>\$ 5</i>
<i>Martini Bar</i>	<i>2 oz. pour</i>	<i>\$13</i>	<i>\$15</i>
<i>Classic Vodka or Gin, Cosmopolitans, Appletinis</i>			

*In accordance with British Columbia liquor laws, beverages cannot be brought into or taken out of a licensed establishment. Therefore, all corkage functions are respectfully declined.*

Applicable Tax & Service Not Included in Host beverage pricing  
Prices are Subject to Change

## **Wine List**

### **Champagne and Sparkling Wines**

<i>Brut, Veuve Clicquot Ponsardin, France</i>	\$ 125
<i>Brut Cuvée, Piper Heidsieck, France</i>	\$ 112
<i>Brut, Steller's Jay, Sumac Ridge Okanagan Valley, VQA</i>	\$ 48
<i>Sparkling Rosé, Sumac Ridge Okanagan Valley</i>	\$ 46
<i>Prosecco, Luna Argento, Italy</i>	\$ 45
<i>Veuve de Vernay, Brut or Rosé, France, NV</i>	\$ 45

### **White Wines**

<i>Petit Blanc, Le Vieux Pin, British Columbia</i>	\$ 49
<i>Chartron et Trébuchet, Bourgogne Blanc Chardonnay</i>	\$ 48
<i>Riesling, "Dr. L" Dr. Loosen, Mosel, Germany</i>	\$ 48
<i>Sauvignon Blanc, Oyster Bay, New Zealand</i>	\$ 47
<i>Pinot Gris, Sandhill, Okanagan Valley</i>	\$ 45
<i>Pinot Grigio Agricola Ferruccio Sgubin al Rusignul Trentino, Italy</i>	\$ 43
<i>Riesling, Quail's Gate, Okanagan Valley</i>	\$ 39
<i>Gewürztraminer, Red Rooster, Okanagan Valley, VQA</i>	\$ 39
<i>Pinot Blanc, Inniskillin, Okanagan Valley</i>	\$ 38
<i>Chardonnay, Mission Hill, Five Vineyards, British Columbia, VQA</i>	\$ 37
<i>Sauvignon Blanc Proprietors' Edition, Jackson Triggs, Okanagan, VQA</i>	\$ 37

### **Rosé Wine**

<i>Hardys Twice Lost Shiraz Cabernet Rosé 2008</i>	\$ 41
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### **Red Wines**

<i>"Epoque" Merlot, Le Vieux Pin, British Columbia</i>	\$ 50
<i>Escudo Rojo, Rothschild, Chile, 2007</i>	\$ 49
<i>Cabernet Sauvignon, Robert Mondavi, Napa Valley</i>	\$ 49
<i>Shiraz, Jackson Triggs Proprietors' Reserve, Okanagan Valley</i>	\$ 48
<i>Merlot, Sandhill, Okanagan Valley, VQA</i>	\$ 47
<i>Cabernet Merlot, Mission Hill Five Vineyards, Okanagan Valley</i>	\$ 43
<i>Cabernet Merlot, Sumac Ridge Cellar Selection, Okanagan Valley, VQA</i>	\$ 39
<i>Pinot Noir, Inniskillin, Okanagan Valley, VQA</i>	\$ 39
<i>Cabernet Sauvignon, McLarens on the Lake Serafino, Australia</i>	\$ 38
<i>Merlot Proprietors Edition, Jackson Triggs, Okanagan, VQA</i>	\$ 37

*Additional wine selections are available upon request.*

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