

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

Blossom Blue Panna Cotta with Raspberry Gel	\$42
Melon Pudding with Crispy Prosciutto	\$44
Traditional Tomato Bruschetta	\$40
Albacore Tuna Tataki, Yuzu Truffle & Soya	\$46
Beet Cured Salmon with Pickled Strawberry & Vanilla Bean Aioli	\$45
BBQ Duck & Mango Salad Rolls, Hoisin Dip	\$44
Foie Gras Paté, Apple Jelly & Walnut Dust	\$42

Hot Hors D'Oeuvres

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

Plated Lunch Menus

Appetizers

Searched 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

Entrée

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

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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

Entrée

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

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

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

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

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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

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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

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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
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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
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Wedding Cakes

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 with Butter Cream Icing, Rolled Fondant, or White Chocolate Ganache.

There are many flavors & styles to choose from, and if you have a special idea in mind, we would be happy to help you bring it to life.

Prices based on the size and style of each cake
Starting at \$600.00 serving 100 people



Select from the choices below or create your own:

Mango Pineapple Mousse Cake

Mango pineapple mousse sitting on a bed of coconut Dacquoise with a centre of pineapple jelly and diced mango layered on vanilla chiffon sponge cake

Pear Almond Croquant Cake

Mascarpone mousse, white wine poached pears and a crunchy almond croquant center on an almond dacquoise

Hazelnut & Vanilla Bean Cream Cake

A thick layer of hazelnut sponge cake drenched with amaretto syrup, topped with dark chocolate ganache and toasted hazelnuts, pyramids of vanilla bean crème brulee surrounded by a milk chocolate hazelnut mousse

Orange & Chamomile Chilled Cheesecake

Light cream cheese mousse with flavors of orange, honey and chamomile tea. A center of orange jelly and vanilla chiffon sponge cake

Strawberry Angel Food Cake

A thick layer of coconut angel food cake surrounded by a strawberry mousse

Dulche de Leche Cake

Layers of caramel buttercream, whip cream, puff pastry, cinnamon caramel mousse and vanilla chiffon sponge

Dark Chocolate Espresso Layer Cake

Light chocolate sponge cake, a rich dark chocolate espresso cake, dark chocolate ganache and milk chocolate coated nuts with layers of cappuccino mousse in between

White Chocolate Raspberry Cheesecake

One layer of raspberry cheesecake with a layer of white chocolate cheesecake on top sitting on dark chocolate cookie crumb crust

Late Night.....

Mini Madness

Mini Braised Short Rib "Sliders" with Pepperonata Sauce	\$48 dozen
Mini Refried Bean, Sour Cream and Guacamole Taco	\$36 dozen
Mini Cheeseburgers with Relish, Mustard and Pickles	\$40 dozen
Mini Hot Dogs with Pickles, Mustard, Ketchup	\$36 dozen
Mini Grilled Cheese Sandwiches	\$36 dozen
Yam Fries with Garlic Aioli	\$36 dozen
French Fries "Frites"	\$36 dozen
Arancini balls with Asiago Cheese, Pancetta and Sundried Tomato	\$42 dozen
Mini Pizza with Ham, Cheese and Ranch Dressing	\$40 dozen
Mini Strawberry & Lemon Cup Cakes with Cream Cheese Icing	\$42 dozen
Mini Mocha Frappucino's	\$40 dozen
Cheesecake "Popsicles" rolled in Pistachio or Toffee	\$42 dozen

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

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
\$28 per person (Minimum 35 persons)

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

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

BC & International Cheese Tray (for 20 people)	\$225
Chocolate Fountain or Cappuccino Bar	Prices available upon request
Imported Liqueurs & Cognac	From \$9 per ounce
Espresso, Cappuccino – Self Serve, on Consumption	\$5.50

*Applicable Tax & Service Not Included
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Banquet Bar

Host Bar

The host pays for all consumed beverages

A bartender is complimentary if consumption exceeds \$500 minimum.

Otherwise, a Bartender fee of \$150 will apply.

Applicable taxes & service are not included in host bar prices.

Cash Bar

Guests are responsible for paying for their own beverages.

Cashiers are provided at \$150 per cashier

A bartender is complimentary if consumption exceeds \$500 minimum.

Otherwise, a Bartender fee of \$150 will apply.

Cash bar prices are inclusive of taxes. Service is not included in cash bar prices.

Banquet Bar Beverage Prices

		Host	Cash (taxes included)
Premium Brands	1 oz. drink	\$ 7.50	\$ 9
Polar Ice Vodka, Dewar's Scotch, Gordon's Gin, Black Velvet Rye, Bacardi Rum, Lamb's Dark Rum, Omega Tequila			
or Deluxe Brands	1 oz. drink	\$ 8.50	\$ 10
Absolute Vodka, Crown Royal Scotch, Tanqueray Gin, Canadian Club Rye, Appleton Rum, Jose Cuervo Tequila			
Domestic Beer	each	\$ 7	\$ 8
Imported Beer	each	\$ 7.50	\$ 9
House Wine	5 oz. glass	\$ 7.50	\$ 9
Fruit Juices, Soft Drinks, Mineral Water	each	\$ 5	\$ 5
Imported Liqueurs or Cognac	1 oz. drink	\$ 10	\$ 12

Additional Suggestions

Fruit Punch	per glass	\$5	
Champagne Punch	per glass	\$6.50	
Rum or Vodka Punch	per glass	\$6.50	
Sangria	per glass	\$6.50	
Non-Alcoholic Beer	each	\$ 5	\$ 5
Martini Bar	2 oz. pour	\$13	\$15
Classic Vodka or Gin, Cosmopolitans, Appletinis & more			

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

Brut, Veuve Clicquot Ponsardin, France	\$ 125
Brut Cuvée, Piper Heidsieck, France	\$ 112
Brut, Steller's Jay, Sumac Ridge Okanagan Valley, VQA	\$ 55
Brut, See Ya Later Ranch, Okanagan Valley	\$ 55
Prosecco, Luna Argenta, Italy	\$ 45
Veuve de Vernay, Brut or Rosé, France, NV	\$ 45

White Wines

Pinot Blanc, Nk' Mip, Okanagan Valley	\$ 42
Riesling, "Dr. L" Dr. Loosen, Mosel, Germany	\$ 49
Chartron et Trébuchet, Bourgogne Blanc Chardonnay	\$ 47
Sauvignon Blanc, Stoneleigh, New Zealand	\$ 45
Pinot Gris, Sandhill, Okanagan Valley	\$ 45
Pinot Grigio Agricola Ferruccio Sgubin al Rusignul Trentino, Italy	\$ 44
Viognier/Chadonnay/Sauvignon Blanc, "Petit Blanc" Le Vieux Pin, British Columbia	\$ 42
Riesling, Quail's Gate, Okanagan Valley	\$ 39
Chardonnay, Red Rooster, Okanagan Valley	\$ 39
Chenin Blanc, Inniskillin, Okanagan Valley	\$ 38
Chardonnay, Mission Hill, Five Vineyards, British Columbia, VQA	\$ 38
Sauvignon Blanc Proprietors' Edition, Jackson Triggs, Okanagan, VQA	\$ 37

Red Wines

Pinot Noir, Nk'Mip, Okanagan Valley	\$ 45
Pinot Noir, Quail's Gate, Okanagan Valley	\$ 49
Cabernet Sauvignon, Robert Mondavi, Napa Valley	\$ 49
Cabernet Sauvignon, Mission Hill Reserve, Okanagan Valley	\$ 48
Shiraz, Billi Billi, Australia	\$ 47
Merlot, Sandhill, Okanagan Valley, VQA	\$ 47
Merlot Cabernet "Petite Rouge", Le Vieux Pin, British Columbia	\$ 44
Pinot Noir, Inniskillin, Okanagan Valley, VQA	\$ 39
Cabernet Sauvignon, McLarens on the Lake Serafino, Australia	\$ 39
Malbec, Pampas del Sur, Argentina	\$ 37
Merlot Proprietors Edition, Jackson Triggs, Okanagan, VQA	\$ 37

Additional wine selections are available upon request.

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