

PINNACLE HOTEL  
AT THE PIER

2026

# Weddings

STUNNING LOCATION | DELICIOUS CUISINE | PERSONALIZED SERVICE






## CELEBRATION BRUNCH | 96

Minimum 25 persons

### INCLUDES

- Pass Sparkling Wine or Mimosas on Arrival
- Chilled Fresh Orange Juice & Apple Juice
- Selection of Fresh Baked Scones · Croissants · Muffins and Rolls




### SALADS

- Mixed Organic Greens · Fresh Beets · Assorted Fruit Vinaigrette 
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon



### PLATTER

- Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce 

### BRUNCH

- Scrambled Eggs 
- Cinnamon French Toast & Pancakes · Fresh Strawberries · Crème Chantilly
- Double Smoked Bacon · Maple Breakfast Sausage 
- Roasted & Steamed Seasonal Vegetable Medley  
- Herb Roasted Pemberton Yukon Gold Potato  
- Fraser Valley Slow Roasted Dijon Herb Chicken Breast · Cabernet Demi-Glace
- Pan Seared Wild B.C. Salmon · Citrus Beurre Blanc

### DESSERT

- Fresh Fruit Platter · Seasonal Berries & Vine Ripened Red Grapes  
  - Chef's Selection of Artisan Cakes & French Pastries
- + Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE  VEGETARIAN  VEGAN 

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER PERSON.

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. © 2024 PINNACLE HOTEL AT THE PIER



## PASSED HORS D'OEUVRES

### COLD

B.C Hothouse Tomato Bruschetta · Herb Focaccia Toast	50	🍃
Baby Shrimp in a Cucumber Cup · Citrus Aioli	50	🌱
Goat Cheese · Fire Roasted Peppers Crostini	51	🍃
Grape Tomato & Bocconcini Skewers · Balsamic Glaze	51	🌱 🍃
Alberta AAA Beef Carpaccio · Truffle Aioli · Fresh Shaved Parmesan with Rocket Greens & Crostini	54	
Cantaloupe Wrapped in Prosciutto	54	🌱
House Smoked Salmon · Capers · Shallots · Cream Cheese · Toast	54	
Shrimp & Mango Salsa · Crostini	58	
Tuna Tartar Poke · Green Onion · Tobiko on an Asian spoon	58	🌱
Alaskan Scallop Ceviche · Bell Pepper Brunoise on an Asian Spoon	58	🌱
Ahi Tuna Nicoise · Haricot Verts · Potato · Olive Tapenade with Omega 3 Egg & Lemon Vinaigrette	60	
Dungeness Crab & Prawn · Lemon Aioli · Fresh Jicama	62	🌱
Atlantic Lobster Salad · Fresh Pastry Shell · Micro Greens	62	

### HOT

Wild Mushroom · Caramelized Onion · Emmental Cheese Quiche	57	🍃
Spinach & Feta · Phyllo Dough · House-made Tzatziki	57	🌱
Vegetarian Samosa · Mango Chutney	57	🍃
Asian Vegetable Spring Roll · Chili Plum Sauce	57	🌱
Pan Seared Teriyaki Chicken Skewer   🌱 on request	58	
Grilled Prawn Skewer · Thai Coconut Curry	58	🌱
Seared Alaskan Scallops · Scallion · Hoisin	60	
Coconut Crusted Prawns · Malibu & Mango Dip	60	
West Coast Crab Cake · Old Bay Aioli	62	
Atlantic Lobster Thermidor Gruyere Profiterole	64	
Grilled Lamb Chop · Blueberry Demi-glace	68	🌱

GLUTEN-FREE 🌱 VEGETARIAN 🍃 VEGAN 🌱

RECEPTION ITEMS ARE PRICED PER DOZEN.

MINIMUM ORDER OF 4 DOZEN OF EACH ITEM. MINIMUM 20 PERSONS OR ADD \$5 FOR GROUPS UNDER 20.  
PRICES SUBJECT TO 20% SERVICE CHARGE & APPLICABLE TAXES. PRICES ARE SUBJECT TO CHANGE.

## RECEPTION PLATTERS.

Minimum 20 persons. Priced Per Person

<b>FRUIT</b>	9
Sliced Seasonal Fresh Fruit	
<b>VEGETABLE CRUDITÉS</b>	12
Seasonal Crisp Vegetables · Herb, Sundried Tomato & Curry Dips 	
<b>PRAWNS (3 pieces per person)</b>	14
Lightly Poached Prawns · Old Bay Aioli & Cocktail Sauce 	
<b>LOCAL SUSHI SAMPLER (4 pieces per person)</b>	18
Assorted Maki · Nigiri & Sashimi · Wasabi · Pickled Ginger & Soy	
<b>TEA SANDWICHES (4 pieces per person)</b>	21
Smoked Salmon · Cream Cheese · Capers & Fresh Dill · Dark Rye Curry Chicken Salad · Mini Croissant Fresh Cucumber · House Mayo · Mini Brioche Ham & Brie · Freshly Baked Baguette	
<b>DELUXE ANTIPASTO</b>	22
Salami · Prosciutto · Capicola Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant Naan · Pita Bread · Hummus & Tzatziki	
<b>MEAT &amp; CHEESES</b>	22
Black Forest Ham · Salami · Roasted Turkey Orange Cheddar · Swiss Cheeses Rustic Baguette · Crackers · Dijon Homemade Mayonnaise	
<b>BC &amp; EUROPEAN CHEESE BOARD</b>	22
Carefully Selected Mix of Soft & Hard Ripened Cheeses Freshly Baked Baguette · Crackers · Roasted Nuts · Dried Fruit & Grapes	
<b>DELUXE SEAFOOD</b>	23
West Coast Crab · Smoked Salmon · Indian Candy · Prawns · Bay Scallops House Made Cocktail · Dill Lemon Aioli Sauces 	

GLUTEN-FREE  VEGETARIAN  VEGAN 

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.

ALL PRICES ARE PER PERSON. MINIMUM 20 PERSONS. © 2026 PINNACLE HOTEL AT THE PIER

## RECEPTION ENHANCEMENTS

Enhance your Reception with a Carvery or Action Station. Minimum 40 people.  
Chef Carver per station for a maximum of 2 hours. If under 40 people, a \$100 labour fee will apply.

### HOUSE ROASTED LOCAL SUCKLING PIG CARVERY | 28

Roasted Apple Gravy · Baguette · Mixed Filone Rolls

### ROAST ALBERTA AAA PRIME RIB OF BEEF CARVERY | 28

Horseradish Sauce · Dijon Mustard · Au Jus · Baguette · Mixed Filone Rolls

### FIG CRUSTED RACK OF LAMB CARVERY | 30

Dijon Mustard · Mint Jus · Baguette · Mixed Filone Rolls

## ACTION STATIONS

Chef Carver per station for a maximum of 2 hours.

### PASTA | 20

Penne Alfredo · Cheese Tortellini  
Chorizo Sausage · Bell Peppers · Red Onions · Wild Mushrooms · Kalamata Olives  
Sundried Tomatoes · Fresh Grape Tomatoes · Goat Feta · Parmesan  
Fresh Herbs · Chilli Peppers · Fresh Garlic

### WOK | 20

Chow Mein Noodles · Basmati Rice · Asian Vegetables · Teriyaki Chicken  
Served in a Chinese Take-Out Box with Chopsticks

### TACO | 20

Soft Flour Tortillas · Chipotle Lime Shrimp · Beef Barbacoa · Pico de Gallo ·  
House Made Guacamole · Sour Cream · Cotija and Oaxaca Cheese · Pineapple Salsa  
Diced Tomato · Shredded Lettuce · Cilantro · Diced Onion · Lime Wedges

## DESSERT STATIONS

### ICE CREAM SUNDAE | 20

Local Vanilla Bean & Chocolate Gelato · Local Lemon Sorbet  
Toppings: Strawberry & Chocolate Sauce · Smarties · Gummy Worms · Assorted Sprinkles  
Mini Marshmallows · Roasted Peanuts

### DELUXE DESSERT (Selection and quantity may vary based on the number of people) | 25

Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies  
Petit Fours: Mini Cupcakes · Stuffed Beignets · European Cake Bites · Brownie Bombs  
Belgian Chocolate Sauce and Berry Coulis

### CHOCOLATE COVERED STRAWBERRIES | 4

Dark & White Chocolate

GLUTEN-FREE  VEGETARIAN  VEGAN 

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.

ALL PRICES ARE PER PERSON. MINIMUM 20 PERSONS. © 2026 PINNACLE HOTEL AT THE PIER



## GALIANO ISLAND DINNER BUFFET | 87

Minimum 25 persons

### INCLUDES

Artisan Bread Rolls & Butter

### SALADS

- Mixed Gourmet Greens · Assorted Dressings (GF) (V)
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan (V)
- Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil (GF) (V)

### ENTRÉES

- Steamed Basmati Rice (GF) (V)
- Roasted Potatoes · Lemon & Rosemary (GF) (V)
- Seasonal Market Vegetable Medley (GF) (V)
- Heritage Farm Chicken Leg & Thigh · Lemon and Caper Sauce (GF)
- Grilled Wild B.C. Salmon · Lemon Shallot Tarragon Sauce (GF)
- Penne Pasta · Peppers · Zucchini · Eggplant · Fresh Basil · Vine Ripened Tomato Sauce · Parmesan On Side (V)

### DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Four

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE (GF)    VEGETARIAN (V)    VEGAN (V)

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER PERSON.  
ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. © 2026 PINNACLE HOTEL AT THE PIER










## RICHMOND NIGHT MARKET DINNER BUFFET | 91

Minimum 25 persons

### INCLUDES

Hot & Sour Soup  \*contains egg

### SALADS

- Egg Noodle Salad · Mandarin Orange Dressing · Edamame · Spinach · Peppers
- Asian Cucumber Salad · Shaved Red Onion · Brunoise Pepper · Rice Wine Vinegar   
- Fresh Chopped Coleslaw · Thai Peanut Dressing  
- Fresh Market Greens · Sesame Soya Dressing  

### ENTRÉES

- Steamed Basmati Rice · Green Onions  
- Fresh Chopped Vegetable Chow Mein · Teriyaki Stir Fry Sauce
- Shrimp Gyoza · Ponsu · Toasted Sesame Seeds
- Golden Crisp Egg Rolls · Chilli Plum Chutney 
- Roasted Local Chicken · Soy Garlic & Ginger Sauce
- Sweet & Sour Pork · Grilled Pineapple & Peppers
- Cantonese Style Poached Lingcod · Ginger · Cilantro 

### DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE  VEGETARIAN  VEGAN 

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER PERSON.  
ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. © 2026 PINNACLE HOTEL AT THE PIER








## INDIAN MARKET DINNER BUFFET | 98

Minimum 25 persons

### INCLUDES

Fire Roasted Naan with Raita

### SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Pineapple · Fresh Cucumber · Cilantro · Honey Cumin Yogurt  
- Fried Tofu Salad · Soy Ginger Vinaigrette · Bell Peppers · Bean Sprouts · Spring Onion · Black Sesame Seeds 

### ENTRÉES

- Vegetable Samosa · Fresh Cucumber with Rooftop Mint Raita 
- Authentic Indian Spiced Basmati Rice Pilaf  
- Roasted Broccoli · Cauliflower · Peas · Peppers  
- Marinated Slow Roasted Fraser Valley Butter Chicken · Mildly Spiced Garam Masala · Yogurt Butter Sauce 
- Grilled Wild BC Salmon · Spiced Tomato Cream Sauce 
- Fresh Curry Braised Red Lentils · Spinach · Sautéed Onions  
- Roasted New Zealand Lamb · Spicy Tikka Masala Sauce 

### DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE  VEGETARIAN  VEGAN 

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER PERSON.  
ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. © 2026 PINNACLE HOTEL AT THE PIER



## MIXED GRILL DINNER BUFFET | 102

Minimum 25 persons

### INCLUDES

Artisan Bread Rolls & Butter

### SALADS

- Fresh Chopped Coleslaw · Asian Sesame Dressing (V)
- Mixed Gourmet Greens · Assorted Dressings (GF) (V)
- Rotini Pasta Salad · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Peppers · Herb Dressing (V)
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan (V)

### ENTRÉES

- Grilled Vegetables · Fresh Butter Corn (GF)
- Baked Potato · Hickory Smoked Bacon Bits · Sour Cream · Grated Aged Cheddar · Scallions (GF)
- Filet Mignon · Garlic Butter (GF)
- Pesto Brushed Wild BC Salmon (GF)
- Heritage Farm Chicken Leg & Thigh · Homemade BBQ Sauce (GF)

### DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE (GF)    VEGETARIAN (V)    VEGAN (V)

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER PERSON.  
ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. © 2026 PINNACLE HOTEL AT THE PIER



## HORNBY ISLAND DINNER BUFFET | 106

Minimum 25 persons

### INCLUDES

Artisan Bread Rolls & Butter

### SALADS

- Mixed Gourmet Greens · Assorted Dressings (GF) (V)
- Rotini Pasta Salad · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Peppers · Herb Dressing (V)
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon (V)
- Spinach · Arugula · Sauté Mushrooms · Truffle Vinaigrette (GF) (V)

### ENTRÉES

- Steamed Basmati Rice (GF) (V)
- Roasted Potatoes · Lemon & Rosemary (GF) (V)
- Seasonal Market Vegetable Medley (GF) (V)
- Roasted Herb Dijon Chicken Breast · Fresh Rosemary · Cabernet Sauvignon Demi-Glace (GF)
- Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce (GF)
- Spinach · Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese (V)

### ACTION STATION

- Chef Carved Alberta AAA Beef Sirloin (GF)

### DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE (GF)   VEGETARIAN (V)   VEGAN (V)

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER PERSON.  
ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. © 2026 PINNACLE HOTEL AT THE PIER









## BOWEN ISLAND DINNER BUFFET | 112

Minimum 25 persons

### INCLUDES

Artisan Bread Rolls & Butter

### SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 
- Cherry Tomato Bocconcini Salad · Olive Oil · Fresh Basil 
- Spinach · Arugula · Sautéed Mushrooms · Truffle Vinaigrette  

### PLATTER

- Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce 

### ENTRÉES

- Steamed Basmati Rice
- Leek Potato Gratin · Seasonal Market Vegetable Medley  
- Slow Roasted Fraser Valley Chicken · Mild Spiced Garam Masala · Yogurt Butter Sauce 
- Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce 
- Spinach, Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese 

### ACTION STATION

- Chef Carved NY Striploin · Dijon Herb Crust 

### DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours
- Local & Imported Cheese with French Bread & Crackers

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE  VEGETARIAN  VEGAN 

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER PERSON.  
ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. © 2026 PINNACLE HOTEL AT THE PIER



## SUNSHINE COAST DINNER BUFFET | 119

Minimum 25 persons

### INCLUDES

Artisan Bread Rolls & Butter

### SALADS

- Mixed Gourmet Greens · Assorted Dressings (GF) (V)
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan (V)
- Grated Fresh Beet & Washington Apple Coleslaw · Lemon Poppy Vinaigrette (GF)

### PLATTERS

- Deluxe Antipasto Platter:  
Salami · Prosciutto · Capicola · Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant  
Focaccia · Naan · Pita Breads · Hummus · Tzatziki
- Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce (GF)

### ENTRÉES

- Steamed Basmati Rice · Seasonal Market Vegetable Medley (GF) (V)
- Leek Potato Gratin (GF)
- Chicken Cacciatore · Tomato Sauce Laden · Wild Mushrooms · Fresh Herbs (GF)
- Pan Seared Haida Gwaii Halibut · Braised Fennel · Kalamata Olives · Vine Ripened Tomato Confit (GF)
- Spinach, Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese (V)

### ACTION STATION

- Chef Carved 24 Hr. Slow Roasted Alberta AAA Prime Rib (GF) · Yorkshire Pudding

### DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours
- Local & Imported Cheese with French Bread & Crackers

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE (GF) VEGETARIAN (V) VEGAN (V)

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER PERSON.  
ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. © 2026 PINNACLE HOTEL AT THE PIER



## PLATED DINNERS

Design a Menu to Suit Your Occasion.

Minimum of 3 courses. All Guests will be served the same first and last course. Additional entrée choices (up to three) will be charged at the highest priced option. Number of entrees are to be provided to the Catering Manager two weeks prior to your event and guest name cards put at each place setting clearly identifying entrée choices.

### INCLUDES

- Artisan Bread Rolls & Butter
- Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusion

### GABRIOLA ISLAND PLATED DINNER

| 80

- Spinach · Wild Mushroom & Truffle Vinaigrette <sup>GF</sup> <sup>V</sup>
- Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey Thyme Sauce with Roast Yukon Gold Potatoes · Seasonal Vegetables <sup>GF</sup>
- Tiramisu · Chocolate Sauce · Fruit Coulis · Fresh Strawberries

### SALT SPRING ISLAND PLATED DINNER

| 82

- Mixed Organic Greens · Vine Ripened Tomato · Balsamic Vinaigrette <sup>GF</sup> <sup>V</sup>
- Wild BC Salmon · Citrus White Wine Cream · Coconut Basmati Rice Pilaf · Seasonal Vegetables <sup>GF</sup>
- White Chocolate Cheesecake · Strawberry Coulis

### BURRARD INLET PLATED DINNER

| 90

- Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta <sup>GF</sup>  
Okanagan Sundried Bing Cherries · Dijon Vinaigrette
- Pan Seared Arctic Char · Saffron Tomato Fondue · West Coast Crab Risotto Cake · Seasonal Vegetables <sup>GF</sup>
- Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis

### PENDER ISLAND PLATED DINNER

| 108

- Caprese Salad · Vine Ripened Colored Tomatoes · Buffalo Mozzarella · Fresh Basil Leaves  
Extra Virgin Olive Oil · Balsamic Reduction <sup>GF</sup>
- Grilled 6oz. AAA Alberta Filet Mignon · Cabernet Demi-glace · Herb & Emmental Potato Gratin  
Seasonal Vegetables <sup>GF</sup>
- Belgian Chocolate Pâté · Blackberry Port Reduction · Okanagan Bing Cherries  
Toasted Almond Crumb <sup>GF</sup>

GLUTEN-FREE <sup>GF</sup> VEGETARIAN <sup>V</sup> VEGAN <sup>V</sup>



## A TASTE OF ITALY PLATED DINNER

5 COURSES \$138 PER PERSON | ANTIPASTO, SALAD, PASTA, ENTRÉE & DESSERT

4 COURSES \$122 PER PERSON | SALAD, PASTA, ENTRÉE & DESSERT

3 COURSES \$104 PER PERSON | SALAD, ENTRÉE & DESSERT

### INCLUDES

- Focaccia & Ciabatta Rolls with Olive Bread
- Freshly Brewed Los Beans Organic Coffee & 'T' Brand Teas & Herbal Infusion

### ANTIPASTO

Salami · Prosciutto · Capicola · Mixed Olives · Eggplant · Grilled Artichoke Hearts  
Roasted Bell Peppers · Zucchini

### SALAD

Caprese Salad · Vine Ripened Tomatoes · Buffalo Mozzarella · Fresh Basil Leaves  
Extra Virgin Oil · Balsamic Reduction  

*or*

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon

### PASTA

Penne · Fresh Basil Pesto · Julienne Sundried Tomatoes · Kalamata Olives  
Toasted Pine Nuts · Parmesan

*or*

Penne · Tri Color Tomato Sauce · Fresh Herbs · Grated Parmesan

### ENTRÉE

Roasted Alaskan Sablefish · Saffron Tomato Fondue with  
Lemon Fresh Herb Risotto Cake · Seasonal Vegetables

*or*

Alberta AAA Filet Mignon · Cabernet Sauvignon Demi-Glace with  
Herb & Emmental Potato Gratin · Seasonal Vegetables

*or*

Grilled Vegetable Stack · Portobello · Zucchini · Eggplant · Peppers with  
Hand Made Gnocchi · Garlic Tomato Sauce · Balsamic Glaze

### DESSERT

Tiramisu · Chocolate Sauce · Strawberry Coulis

## ENHANCEMENTS ALL PRICES ARE PER PERSON

Sliced Seasonal Fresh Fruit Platter	10
Prawn Platter: Lightly Poached Prawns · Old Bay Aioli · Cocktail Sauce	14
Deluxe Dessert Buffet: SELECTION MAY VARY BASED ON NUMBER OF PEOPLE	15
Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies	
Petit Fours: Mini Cupcakes · Stuffed Beignets · European Cake Bites	
Brownie Bombs · Belgian Chocolate Sauce and Berry Coulis	

GLUTEN-FREE  VEGETARIAN 

# A LA CARTE DINNERS

Design a Menu to Suit Your Occasion.

Minimum of 3 courses. All Guests will be served the same first and last course. Additional entrée choices (up to three) will be charged at the highest priced option. Number of entrees are to be provided to the Catering Manager two weeks prior to your event and guest name cards put at each place setting clearly identifying entrée choices.

## SIGNATURE SOUPS

Local BC Salmon · Roasted Fennel Chowder · Crispy Leeks	14	GF
Classic Ukrainian Borscht · Chorizo · Dill Sour Cream	14	GF
Cream of Porcini · Sauté Wild Mushroom Garnish	14	GF V
Hearty Prime Rib · Barley · Sauté Vegetables	14	
Grilled Chicken · Coconut · Lemongrass · Toasted Coriander	14	GF
Roasted Tomato · Fresh Basil · Local Brie	14	GF V
Carrot & Ginger · Cilantro Yogurt	14	GF V
New Orleans Creole Chicken · Chorizo & Prawn Gumbo	14	GF
Potato, Bacon & Leek Soup · Pancetta Crisp	14	GF
Slow Roasted Ham · Lentil · Black Pepper Crème Fraîche	14	
Atlantic Lobster Bisque · Cognac · Fresh Chives	16	

## COLD APPETIZERS

BC CHEESES	20
· Single Cream Comox Brie · Courtney BC Aged White Cheddar · Armstrong BC Blue House-made Fig Crisps · Olives · Roasted Nuts	
ALBERTA AAA BEEF CARPACCIO	20
· Crispy Capers · Truffle Aioli · Fresh Shaved Parmesan · Rocket Greens · Crostini	
ANTIPASTO	21
· Prosciutto · Salami · Capicola · Grilled Bell Peppers · Artichoke Hearts Marinated Sundried Tomato · Mixed Olives · Eggplant · Chunk Parmesan	
SEAFOOD ANTIPASTO	22
· Togarashi Crusted Ahi Tuna · Prawns · Alaskan Weathervane Scallop · Smoked BC Sockeye Salmon · Local Mussels · Clams · Lemon Dill Aioli · Sundried Tomato Oil · Sweet Onion Drizzle	

## HOT APPETIZERS

CARAMELIZED ONION & SALT SPRING ISLAND GOAT CHEESE TART	17	V
· Arugula · Balsamic Reduction		
PENNE WITH LIGHT BASIL PESTO	17	V
· Lemon · Peas · Julienne Sundried Tomato · Kalamata Olives · Toasted Pine Nuts · Parmesan		
WEST COAST RISOTTO	22	GF
· Grilled Prawn · Qualicum Bay Scallops · Local Dungeness Crab · Lemon Herb Risotto		
LOCAL BC CRAB CAKES	22	
· Dungeness Crab · Bell Pepper · Chive · Warm Mango Vinaigrette · Seasoned Pea Sprouts		

GLUTEN-FREE GF VEGETARIAN V

## A LA CARTE DINNERS

### SALADS

Mixed Organic Greens · Balsamic Vinaigrette Dressing	14	GF V
Grilled Vegetables · Peppery Greens · Balsamic Vinaigrette	15	GF V
Okanagan Goat Cheese Crouton · Fraser Valley Greens · Raspberry Vinaigrette	16	V
Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon	16	
Caprese Salad · Vine Ripened Colored Tomatoes · Buffalo Mozzarella Fresh Basil Leaves Extra Virgin Olive Oil · Balsamic Reduction	16	GF V
Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta Okanagan Sun Dried Bing Cherries · Dijon Citrus Dressing	17	GF V
Butter Lettuce · Roasted Apples · Candied Walnuts · Danish Blue Cheese Sweet Onion Vinaigrette	17	GF V
Organic Quinoa Salad · White & Red Quinoa · Organic Baby Greens Roasted Okanagan Apples · Pumpkin Seeds · Goat Feta · Lemon Vinaigrette	20	GF V
West Coast Seafood Salad · Poached Prawns · Scallops · Local Dungeness Crab Baby Lettuce · Dill Yogurt Swirl · Mango Vinaigrette Drizzle	23	GF

### ENTRÉES

Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey · Thyme Sauce Roasted Yukon Gold Potatoes · Seasonal Vegetables	48	GF
Wild BC Salmon · Citrus White Wine Cream · Basmati Rice Pilaf · Market Vegetables	49	GF
Pan Seared Arctic Char · Fennel Confit · Citrus Beurre Blanc Herb Risotto Cake · Seasonal Vegetables	56	GF
Roasted Haida Gwaii Halibut Filet · Saffron Tomato Fondue · Butternut Squash Risotto Cake · Seasonal Vegetables	56	GF
Pan Seared Local Ling Cod · Citrus Marinade · Braised Organic Quinoa Grilled Asparagus · Orange Butter Reduction	56	GF
Herb Dijon Crusted Free Run Chicken Breast & Pan Seared Arctic Char Roasted Fingerling Potatoes · Seasonal Vegetables · Vine Tomato Butter Sauce	64	GF
Grilled Alberta 6oz. AAA Filet Mignon · Cabernet Demi-glace Herb Emmental Potato Gratin · Seasonal Vegetables	70	GF
Grilled Alberta 6oz. Filet · Sauté Jumbo Prawns · Weathervane Scallop Dauphinoise Potato · Seasonal Vegetables · Cabernet Demi-Glace	76	GF

### PALATE CLEANSERS

Orange Sorbet · Tanqueray Splash · Local Fresh Berries	12
Lemon Sorbet · Smirnoff Ice · Edible Flowers	12
Fresh Rooftop Mint Lime Mojito Granite	12
Pineapple & Coconut Malibu Rum Granite	12

GLUTEN-FREE GF VEGETARIAN V VEGAN V



## A LA CARTE DINNERS

### VEGETARIAN OPTIONS

Grilled Vegetable Kabob · Red Lentil and Coconut Curry · Basmati Rice Pilaf	46	GF	V
Grilled King Oyster Mushroom · Butternut Squash Risotto · Market Fresh Vegetables Spiced Arrabiata Sauce	46	GF	V
Chickpea and Lentil Falafel Cake · Smoked Red Pepper Puree · Market Fresh Vegetables · Yam Edamame Succotash	46	GF	V
Spinach, Artichoke & Ricotta Cannelloni · Rich Tomato Sauce · Mozza Cheese	48	V	
Wild Mushroom Ravioli · Truffle Cream · Fresh Herbs · Parmesan	48	V	

### DESSERTS

Tiramisu · Chocolate Sauce · Strawberry Coulis	16		
White Chocolate Cheesecake · Strawberry Coulis	16		
Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis	16		
Chocolate Cheesecake · Raspberry Coulis	16		
Chocolate Decadence · Raspberry Sauce	16		
White Chocolate Mousse Cake · Raspberry Coulis	16		
Belgian Chocolate Pate · Blackberry Port Reduction · Okanagan Bing Cherries Toasted Almond Crumb	17		
Chocolate Almond Tart · Raspberry Coulis	19	GF	
Berry Cheesecake · Raspberry Coulis	19	GF	
Chocolate Peanut Butter Cheesecake	19	GF	

## MAKE IT A DESSERT BUFFET

Change any plated dessert to an amazing dessert buffet. Add **\$15** per person to your dessert choice.

**DELUXE DESSERT** (Selection and quantity may vary based on the number of people)

Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies  
Petit Fours: Mini Cupcakes · Stuffed Beignets · European Cake Bites · Brownie Bombs  
Belgian Chocolate Sauce and Berry Coulis

GLUTEN-FREE  VEGETARIAN 



## LATE NIGHT SNACK

Minimum 20 persons order.

### **BUILD YOUR OWN SLIDERS (2 pieces each) | 18**

Mini Handmade AAA Alberta Beef Burgers · Brioche Bun  
Lettuce · Tomato · Onion · Cheddar Cheese · Mayonnaise · Mustard · Ketchup

### **GRILLED CHEESE | 18**

Fresh Artesian Sourdough Bread · Pan Fried · Local BC Cheddar Cheese  
French Fries · Ketchup · Roasted Garlic Chipotle Aioli

### **POUTINE | 18**

Crispy Fries · Cheese Curds · Housemade Turkey Gravy

### **PIZZAS 10" (GF on request +\$2) | 20 each**

Choice of:

Margherita: Mozzarella · Fresh Basil · Tri Color Tomato Sauce  
Hawaiian: Ham · Fresh Pineapple · Mozzarella · Tri Color Tomato Sauce  
Pepperoni · Mozzarella · Wild Mushrooms · Tri Color Tomato Sauce  
Local Baby Spinach · Goat Feta · Peppers · Tri Color Tomato Sauce

### **BUILD YOUR OWN NACHOS | 22**

House Made Corn Tortilla Chips · Pulled Pork · Taco Beef · Cheddar Cheese Sauce  
Kalamata Olives · Diced Tomatoes · Pickled Jalapeños · House Made Pico de Gallo  
Guacamole · Sour Cream

### **MEAT & CHEESES | 22**

Black Forest Ham · Salami · Roasted Turkey  
Orange Cheddar · Swiss Cheeses  
Rustic Baguette · Crackers · Dijon Homemade Mayonnaise

GLUTEN-FREE  VEGETARIAN  VEGAN 

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER PERSON.  
ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. © 2026 PINNACLE HOTEL AT THE PIER

## THE BAR.

A complimentary bartender is provided for both cash and host bars.

If consumption is below \$1,000 net revenue per bar, the following labour charges will apply:

\$40 per hour per bartender for a minimum of 4 hours.

\$60 per hour on statutory holidays for a minimum of 4 hours.

Cashier labour charge with bars will be the same as above bartender charges.

Cash Bar only accepts all major credit cards and debit cards.

<b>PREMIUM BRANDS, LIQUEURS (1oz)</b> Stoli Vodka · Bombay Gin · Bacardi White & Dark Rum Dewar's Scotch · Canadian Club	<b>HOSTED   10.50</b>	<b>CASH   12</b>
<b>DELUXE BRANDS, LIQUEURS (1oz)</b> Ketel One Vodka · Tanqueray Gin · Jose Cuervo Tequila Crown Royal Rye Whiskey · Jack Daniels Bourbon Glenlivet 12 yrs Scotch	<b>HOSTED   12.50</b>	<b>CASH   14.50</b>
<b>SCOTCH &amp; COGNAC</b> Glenfiddich Single Malt 12 Years Old Scotch Whisky Courvoisier VS Cognac	<b>HOSTED   13.50</b>	<b>CASH   15.50</b>
<b>LOCAL HOUSE WINES (5oz)</b> British Columbia VQA Red & White	<b>HOSTED   10</b>	<b>CASH   11.50</b>
<b>DELUXE WINES, VQA (5oz)</b> Deluxe Selection of Red & White	<b>HOSTED   15</b>	<b>CASH   17</b>
<b>DOMESTIC BOTTLED &amp; LOCAL CRAFT BEER</b> Budwiser · Coors Lite · Phillips Blue Buck Red Truck Lager, Amber Ale, IPA	<b>HOSTED   9</b>	<b>CASH   10.50</b>
<b>IMPORTED BOTTLED BEER</b> Stella · Corona	<b>HOSTED   10</b>	<b>CASH   11.50</b>
<b>NON-ALCOHOLIC</b> Becks Non-Alcoholic Beer · Juice · Soft Drinks · Mineral Water	<b>HOSTED   5.50</b>	<b>CASH   6</b>

## PUNCH STATION.

Pricing is per gallon—each gallon serves approximately 25 people.

Non-alcoholic Fruit Punch	110
Sangria Punch	150
Champagne Punch	150

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER UNIT.

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.

CASH BAR PRICES INCLUDE 5% GST AND 10% PROVINCIAL LIQUOR TAX. ©2026 PINNACLE HOTEL AT THE PIER



## UN-CORKED

### SPARKLING

St. Louis   Blanc de Blancs Brut   FR	48
Il Mionetto · Prosecco Brut · IT	68
Blue Mountain · Brut · BC VQA	80

### CHAMPAGNE

Moët & Chandon · Impérial Brut · FR	175
Dom Pérignon · Champagne · FR	510

### ROSÉ

Mission Hill "Five Vineyards" · Rosé · BC VQA	64
Il Mionetto · Rosé Prosecco · IT	68
Chateau Favori Provence · Rosé · FR	92

### BC WHITE

Peller Estate · Sauvignon Blanc · BC VQA	43
Mission Hill "Estate" · Chardonnay · BC VQA	60
Wild Goose · Gewurztraminer · BC VQA	66
Lake Breeze · Pinot Gris · BC VQA	70
Burrowing Owl · Chardonnay · BC VQA	65

### INTERNATIONAL WHITE

Santa Margherita · Pinot Grigio · IT	64
Gustave Lorentz · Riesling Reserve · FR	80
Sonoma-Cutrer Russian River Ranches · USA	88
Château de Sancerre · Sauvignon Blanc · FR	96

### BC RED

Peller Estate · Cabernet-Merlot · BC VQA	43
See Ya Later Ranch · Pinot Noir · BC VQA	60
Tinhorn Creek · Cabernet Franc · BC VQA	64
Lake Breeze · Syrah · BC VQA	87
Burrowing Owl · Merlot · BC VQA	88

### INTERNATIONAL RED

Monvin · Cabernet / Merlot · IT	44
La Linda "Old Vines" · Malbec · AR	64
Tom Gore · Cabernet Sauvignon · CA	68
Beronia "Reserva" · Rioja · ES	78
Bouchard Pere & Fils · Burgundy · FR	80
Clarendelle · Bordeaux Blend · FR	85
Sterling Napa · Cabernet Sauvignon · CA	115



---

PINNACLE HOTEL AT THE PIER  
138 Victory Ship Way, North Vancouver  
604.986.7437 | [sales@pinnacleatthepier.com](mailto:sales@pinnacleatthepier.com)