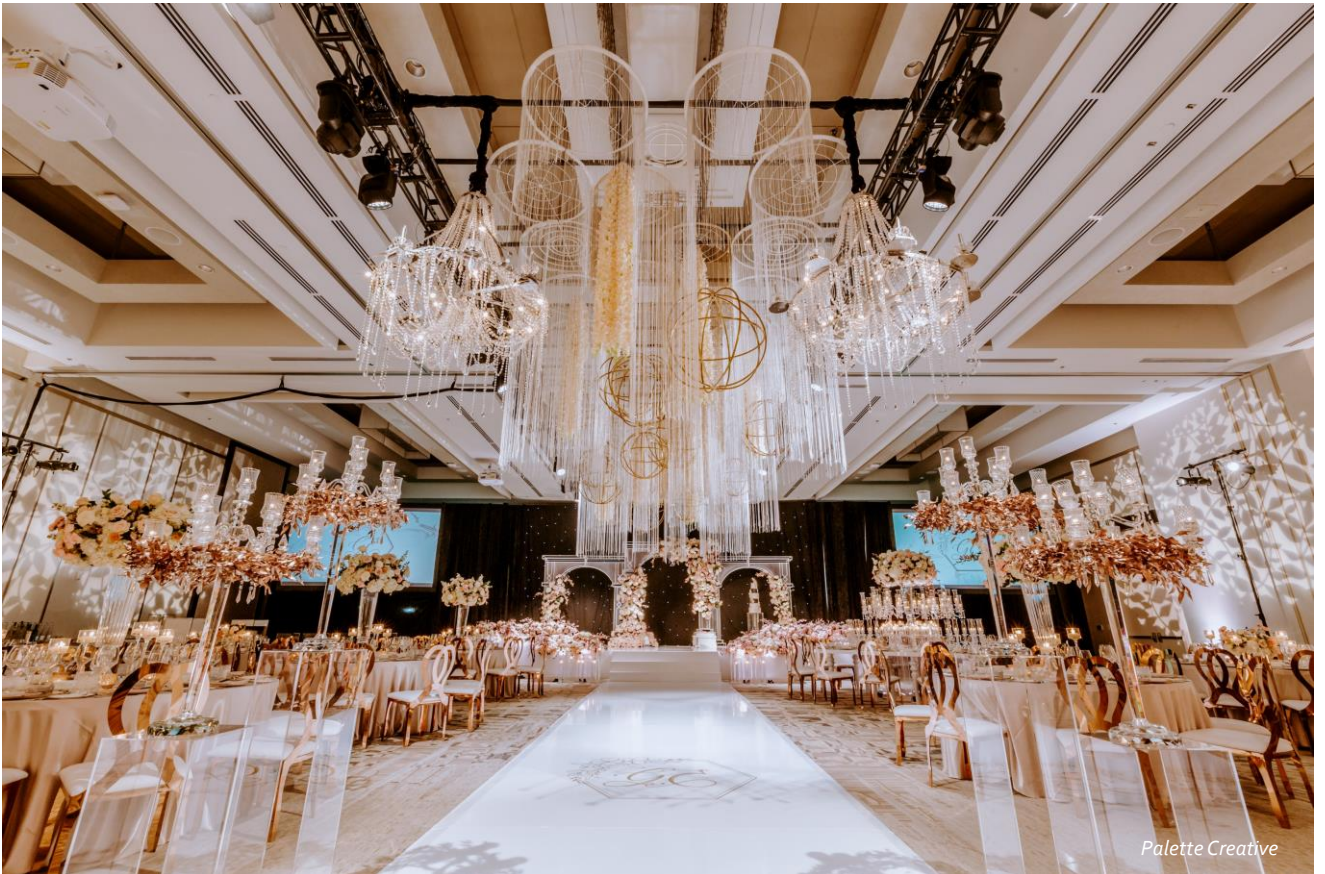


WEDDINGS



YOUR JOURNEY

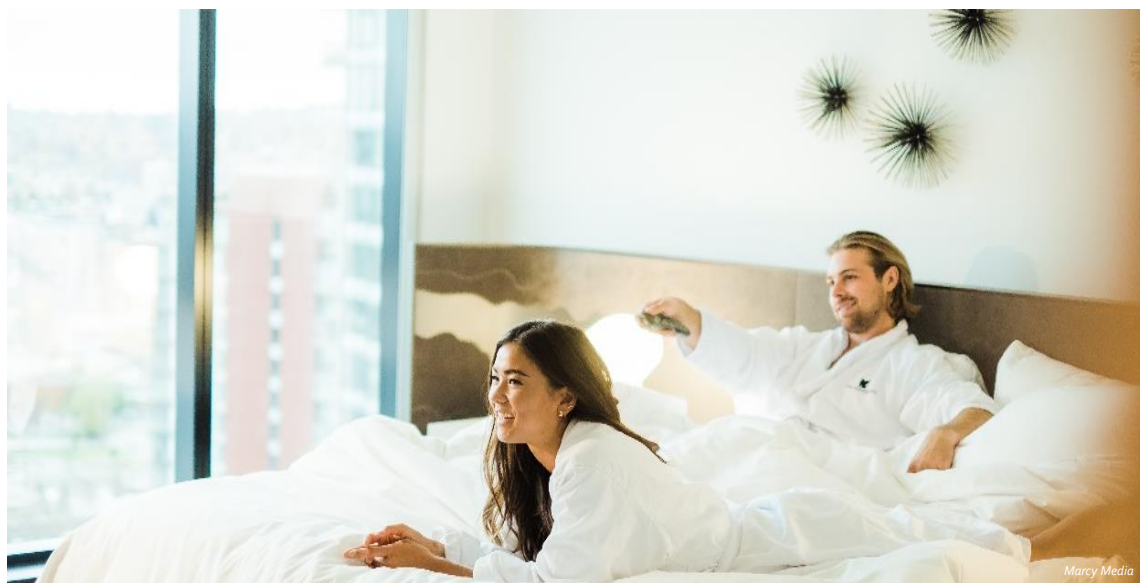


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JW MARRIOTT
PARQ VANCOUVER

WELCOME



DEDICATED EVENT MANAGER

Every event is unique, and your wedding is the beautiful culmination of your own personal vision coming to life. Your Event Manager will act as your personal liaison for you and your guest' experience at JW Marriott Parq Vancouver and the DOUGLAS, Autograph Collection Hotel. They will ensure all your pre-wedding details are communicated so that your onsite experience is seamless.

JW EVENT CONCIERGE

Marriott's Meeting Services App, managed by our JW Event Concierge, allows you to request, respond and connect in real-time with hotel Event Staff on any web-enabled device. This is just one way in which your Marriott Events Team ensure that your special day is seamless for you.

JW CULINARY

With a culinary team from around the globe, our banquet chefs cultivate memorable dining delights that will compliment your special day. Each menu is designed with inventive consideration, promising the highest caliber of both ingredients and uniqueness.

AWARD WINNING SERVICE

J.D. Power & Associates rated JW Marriott as one of the top two hotel brands in the luxury category in the 2021 North America Hotel Guest Satisfaction Survey.

SUSTAINABILITY

Parq Vancouver is LEED Gold Certified; with Green initiatives throughout the hotel such as being a linen-less property – providing cloth napkins without traditional table cloths – for our banquet experiences.

We are proud to contribute towards Vancouver's goal of becoming the greenest city in the world.

SPA BY JW®

We are home to the first SPA BY JW® in Canada. Our 17th level features a rooftop lounge space, oversized whirlpool, yoga, and fitness center. Be reinvigorated and polished in our six treatment rooms and a manicure/pedicure lounge with waterfront views.



JW MARRIOTT
PARO VANCOUVER

WEDDING PACKAGES

Our custom Wedding packages offer many exclusive benefits to further enhance your special occasion. The personalized packages start with a minimum spend commitment of \$25,000 through \$60,000 and are confirmed at the time of booking.



LUXURY PACKAGE

(minimum food & beverage commitment starting at \$25,000)

Expertise and guidance from the experienced **JW Event Planning and Culinary Team**

Complimentary Banquet Tables, Chairs, White Napkins, China, Flatware, and Glassware

Complimentary Dance Floor & Staging

Complimentary **Menu Tasting and Signature Cocktail Tasting** with a Culinary Leader · 2 guests

Preferred **guest room rates** for wedding guests

Choice of: **JW Marriott One Bedroom Suite** for night prior OR wedding night

Personalized **Welcome Amenity** and turn down service

Two complimentary **Valet Parking** vouchers (overnight)

Breakfast in Bed for Two, For Those Who Said I do (value of \$57.00 inclusive, excludes alcohol)

2 Marriott Bonvoy points per 1 US dollar spent (up to a maximum of 60,000 points per contract)

OPULENCE PACKAGE

(minimum food & beverage commitment starting at \$35,000)

Expertise and guidance from the experienced **JW Event Planning and Culinary Team**

Complimentary Banquet Tables, Chairs, White Napkins, China, Flatware, and Glassware

Complimentary Dance Floor & Staging

Complimentary **Menu Tasting and Signature Cocktail Tasting** with a Culinary Leader · 3 guests

Preferred **guest room rates** for wedding guests

Complimentary **JW Marriott One Bedroom Suite** for night prior and wedding night

Personalized **Welcome Amenity** and turn down service

Two complimentary **Valet Parking** vouchers

Breakfast in Bed for Two, For Those Who Said I do (value of \$57.00 inclusive, excludes alcohol)

AM Room Service for Bridal Party including Mimosas, Pastries & Fresh Fruit (up to 8 ppl)

or Couples Massage at **SPA by JW**

2 Marriott Bonvoy points per 1 US dollar spent (up to a maximum of 60,000 points per contract)

THE JW EXPERIENCE PACKAGE

(minimum food & beverage commitment starting at \$60,000)

Expertise and guidance from the experienced **JW Event Planning and Culinary Team**

Complimentary Banquet Tables, Chairs, White Napkins, China, Flatware, and Glassware

Complimentary Dance Floor & Staging

Complimentary **Menu Tasting and Signature Cocktail Tasting** with a Culinary Leader · 4 guests

One bottle of complimentary **Champagne** for the head table

Preferred **guest room rates** for wedding guests

Complimentary **JW Marriott One Bedroom Suite** for night prior and wedding night

Personalized **Welcome Amenity** and turn down service

Two complimentary **Valet Parking** vouchers

Breakfast in Bed for Two, For Those Who Said I do (value of \$57.00 inclusive, excludes alcohol)

AM Room Service for Bridal Party including Mimosas, Pastries & Fresh Fruit (up to 8 ppl)

Couples Massage at **SPA by JW**

2 Marriott Bonvoy points per 1 US dollar spent (up to a maximum of 60,000 points per contract)



JW MARRIOTT
PARQ VANCOUVER

VENUE

From terrace to ballroom to suite, our elegantly designed spaces provide the possibilities you need to curate your own unrivaled wedding unlike any other. Speak with your Catering Sales Executive about how we can capture your vision.



EVENT SPACE

Parq Grand Ballroom
Kitsilano Ballroom
Fairview Ballroom
Fairview Terrace *
Burrard Room
6th Floor Park Level *
Luxury Suites
Chinese Tea Ceremony/Sofreh/Mandap

RECEPTION

up to 800 guests
up to 250 guests
up to 170 guests

up to 80 guests
up to 300 guests (cocktail style only)
up to 25 guests (cocktail style only)

* We require that an Indoor Back Up Space or Tenting is secured minimum 3 months prior to the wedding in anticipation of weather



All Room Rental, Audio Visual, and Food & Beverage is subject to applicable tax and gratuity.
Food and Beverage minimum spends are exclusive of applicable taxes and gratuity.
Room Rental will apply for Wedding Reception should your food and beverage minimum spend not be attained.

39 Smithe Street | Vancouver, BC | 604 676 0888 | www.jwmarriottvancouver.com

A customary taxable service charge (currently 22%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.
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BRUNCH

Let us take care of you and your overnight guests throughout your time at the JW Marriott. Our function spaces are easily accessible from your guest room to our 4th floor conference level and are perfectly suited to host unforgettable mornings of bonding and celebration over a delicious start to the day.

Continental Breakfast Buffet \$40 pp

Fresh Fruit

Berries, Tropical, Melon, Citrus

JW Morning Essentials Pastries (Choose Three)

Butter Croissant
Pain Au Chocolate
Danish Almond Butter Croissant
Cinnamon Buns
Danish Butter Horn
Wild Blueberry Bran Muffin
Chocolate Banana Muffin
Cheesy Scones
Heirloom Carrot Chia Muffin V
Banana Bread GF

Toast & Jam

Artisanal Breads
Jams, Preserves, Honey,
Peanut Butter, Butter

Cereal & Milk

Assorted Cereals & Granola
Sliced Almonds, Pumpkin Seeds, Dried
Berries
Plain & Seasonal Flavored Yogurts
Hard Boiled Eggs
Plant Based Milk, Fresh Milk

Beverage

illy® Regular and Decaffeinated Coffee
Tazo® Tea Selection

White Pine Plated Breakfast \$48 pp

Preset Juice & Fruits

Fresh Squeezed Orange Juice
Seasonal Fresh Fruit

JW Morning Essentials Bakers Basket

Texas Toast, Croissant, Pain Au Chocolate

Eggs (Choose One)

Scrambled Egg

Peppers, Tomato, Herbs, Red Chieftain
Potatoes, Grilled Tomato

Egg White Frittata

Spinach, Capsicum, Cheddar Cheese, Red
Chieftain Potatoes, Grilled Tomato

Mindful Vegan Bowl

Chia & Quinoa Pudding, Almond Milk,
Berries, Banana

Sides (Choose One)

Chicken & Apricot Sausage
Country Ham
Cumberland Pork Sausage
Mild Cuban Chorizo
Thick Cut Bacon

Beverage

illy® Regular and Decaffeinated Coffee
Tazo® Tea Selection

UPGRADES

A CARAFE OF ARTFULLY BLENDED BEVERAGES

\$9 Each

ANTIOXIDANT

Rooted In Nature

Beets, Carrot, Rhubarb, Ginger,
Pineapple Juice

REVITALIZER

Green Queen

Kale, Green Apple, Celery, Ginger

IMMUNITY

JW Renew Booster Shot

Carrot, Apple, Turmeric, Lime, Orange

KICKSTARTER

JW Recharge Bliss Smoothie Seasonal

Berries, Chia Seeds, Banana, Acai,
Agave, Coconut Water

Butter & Cream

JW Morning Essentials Breakfast
Pastries | \$50 Per dozen
Mixed Muffins | \$63 Per dozen
Cupcakes | \$63 Per dozen
Banana Bread | \$50 Per dozen
Seasonal Scone | \$50 Per dozen
Mini Cinnamon Buns | \$50 per dozen



JW MARRIOTT

PARQ VANCOUVER

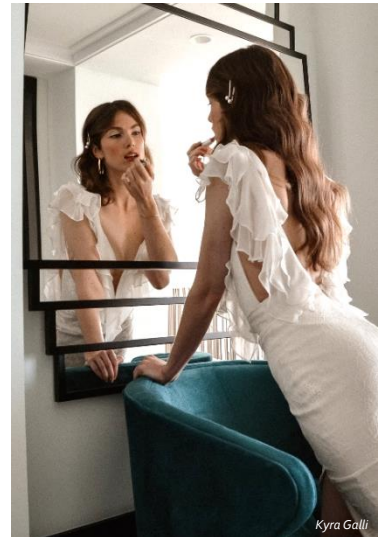
BRUNCH (cont'd)



Marcy Media



Mango Studios



Kyra Galli

JW BRUNCH | \$68 pp

Fresh Juice

Fresh Orange, Apple, Grapefruit Juice

Fresh Fruit

Bowls Of Berries
Poached Seasonal Fruit
Trio Of Melon
Citrus Wedges

JW Morning Essentials

Pastries & Muffins

Butter Croissant
Danish Almond Butter Croissant
Heirloom Carrot Chia Muffin V

Cereal & Milk

Assorted Cereals & Granola
Sliced Almonds, Pumpkin Seeds,
Dried Berries
Plain & Seasonal Flavored Yogurts
Hard Boiled Eggs
Plant Based Milk, Fresh Milk

Toast & Jam

Artisanal Breads
Jams, Preserves, Honey,
Peanut Butter, Butter

Romaine Heart Caesar

Croutons, Parmesan, Citrus Dressing

Breakfast Sushi

Tomago, Smoked Salmon, Avocado, Cucumber

Chicken Congee

Youtiao, Peanuts, Chili Oil, Green Onion,
Ginger, Soy Egg

Steamed Baskets

Pork Siu Mai, Shrimp Ha Gow, Vegetable
Dumpling,
Soy And Vinegar

Idli

Steamed Fermented Rice Cake
Coconut Chutney

Baked Eggs Shashuka

Spicy Tomato Sauce, Free Range Eggs, Peppers

Buttermilk Pancake

Maple Syrup, Whipped Cream

Gemeli E Pecorino

Garlic Prawns, Broccoli Rabe, Peas,
Crushed Peppers, Pine Nut, Crispy Red
Chieftain Potatoes

Chef's Selection Of Desserts

Beverage

illy® Regular and Decaffeinated Coffee
Tazo® Tea Selection

UPGRADES

CHEF ATTENDED LIVE ACTION STATIONS

Eggs | Made As Per Your Style | \$19 pp

Omelet Station

Tomatoes, Peppers, Onions, Mushrooms,
Avocado, Spinach, Country Ham, Bacon, Smoked
Salmon, Cheddar Cheese, Feta

Egg Benedict | \$23 pp

Emperor Ham, Arugula, Poached Egg,
Hollandaise
Smoked Salmon, Spinach, Kale, Poached Egg, Dill
Hollandaise
Wild Mushroom Plant Meat Patty (V), Salsa Brava

Hot Chicken Karage & Waffles | \$21 pp

Crispy Boneless Chicken Bites, 3 Pepper Hot
Sauce, Red Velvet Waffle, Buttermilk Waffle,
Bourbon Maple Syrup, Vanilla Whipped Cream,
Honey Butter

Double Smoked Country Ham | \$23 pp

Carrot, Squash, Maple Apple Glaze

Spruce Spiced Prime Beef Striploin | \$27 pp

Mustard, Horseradish, Baked Potatoes

JW BBQ | \$29 pp

Baby Back Ribs, Smoked Beer Chicken Legs, Slow
Cooked Brisket, Slaw, Corn Bread, Gravy

Chef Attended Stations Fee

\$160 | 2 Hours Minimum 25 Guests
25 to 75 Guests 1 Chef Required
76 to 175 Guests 2 Chef Required
176 to 225 Guest 3 Chef Required

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**JW MARRIOTT**

PARQ VANCOUVER

COCKTAIL RECEPTION

Inspired by the many cultures in Vancouver, our Executive Chef Kunal Dighe presents a selection of canapés with which you can capture your personality and wedding vision. Our Stationed Canapés promise an engaging JW Marriott® "Chef on Show" activation to enrich your experience and create memorable showpieces. Chef attendant fees are applicable.

CHILLED HORS D'OUVRES

*Price per dozen (minimum order of 4 dozen)***Aburi Scallop In A Shell | \$76**

Crispy Rice, Radish, Matsutake Shoyu

Smoked Salmon Flan | \$69

Rye Bread, Wasabi Cream Cheese, Edible Petals

Angus Beef Tataki | \$74

Black Rice Cracker, Garlic Chips, Ponzu

Foie Gras Bouchee | \$71

Truffle Dust, Maple Pearls, Gold Leaf

Tomato Burrata Cone | \$61

EVO, Air Dried Tomatoes, Basil

Brie And Figs Crostini | \$61

Hazelnut, Brioche, Lemon Balm

Baby Carrot Mosaic | \$61

Crystallized Ginger, Cumin Cookie, Chervil

JW OSHI ABURI SUSHI**Tuna & Jalapeno Aburi | \$89**

Tobiko, Spicy Aioli, Green Onion

Salmon & Ikura Aburi | \$89

Avocado, Unagi Sauce, Smoked Ikura

HOT HORS D'OUVRES

*Price per dozen (minimum order of 4 dozen)***Sunchoke Bravas | \$61**

Smoked Paprika, Black Garlic Aioli

Black Trumpet Puff | \$63

Ricotta, Stinging Nettle Cream

Ham And Cheese Gruyeres | \$61

Manchego, Rosemary

BC Mushroom Spring Roll | \$61

Gosari, Chili Pepper Emulsion

Chipotle Pork Cheek Taco | \$69

Mole Negro, Micro Coriander

Duck Nuggets | \$65

Dijon Prune Sauce, Marigold, Sage

Wagyu Beef Slider | \$78

Sweet Onion, Yuzo Kosho, Shishito Pepper

Thai Shrimp Spring Roll | \$69

Sriracha Emulsion, Garlic Chive

STATIONED CANAPES

*Priced per person***JW CHARCEUTERIE TABLE | \$29 pp***Locally Sourced From Granville Island Market*

Cured & Smoked Meats

Hot Hungarian & Country Pate

Mustards & Marinated Olives

Grilled Sour Dough Baguette

Grissini & Crackers

SUSHI PARQ | \$32 pp**Maki Sushi****Cali Crab Maki Roll**

Cucumber, Avocado

Albacore Tuna

Tobiko Mayo, Lettuce

BC BBQ Salmon Roll

Cucumber, Sesame Seeds

Rainbow Vegetable Roll

Shitake, Kampyo

Includes: Wasabi, Soya Sauce, Pickled Ginger**LES AMIS DE FROMAGE | \$29 pp**

Wooden Trolley Filled With Artisanal Local &

Canadian Cheeses

Nuts, Dried Fruit & Grapes, Bread, Crackers

WEST COAST RAW BAR | \$34 pp**Spicy Albacore Tuna Tartare**

Radish Kimchi, Avocado, Ginger Marinated

Soy

Cured Sockeye Salmon

Pears, Crème Fraiche, Cilantro

Qualicum Scallop Ceviche

Red Onion, Nahm Jim, Smoked Roe

Honey Island Mussels Escabeche

Paprika Oil, Dill, Rice Puffs, Prawn Cracker,

Taro Cracker

DESSERT CANAPÉS

*Price per dozen (minimum order of 4 dozen)***Blueberry Tartlet | \$61**

Frangipane, Fresh Blueberries, Toasted Almond

Black Sesame Choux | \$61

Black Sesame Diplomat Cream, Gold Leaf

Vanilla Caramel Éclair | \$61

Maldon Sea Salt Caramel, Chantilly Cream

Espresso Bite | \$63

Espresso Mousse, Chocolate Sable

Strawberry Macaron | \$63

Rose Buttercream, Strawberry Jam

Pistachio Macaron | \$63

Pistachio Ganache

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WESTCOAST PLATED



JW MARRIOTT

PARO VANCOUVER

Our three course plated option will offer your guests a distinctive dinner as they revel in every moment of your wedding. Each guest will enjoy **(1) Soup/Salad/Appetizer**; followed by **(1) Main**; and **(1) Dessert** (or Dessert Station)
Plated Dinners also include Bread & Butter and Illy Coffee & Tazo Tea Service (*Upgrade to TWG Tea for \$4 pp*)

FIRST COURSE

SOUP (choose one)

Cream Of BC Wild Mushroom Cream | \$19 pp
Truffle Ricotta Puff, Enoki, Tarragon

Roasted Thumbelina Carrot Soup | \$19 pp
Carrot Cumin Cookie, Chives, Yogurt, Carrot Greens, Ginger, Oil

Halibut Cheeks & Leek Broth | \$25 pp
Hon Shimji Mushroom, Sunchokes, Seaweed Tuile, Peas & Pods

Dungeness Crab Bisque | \$25 pp
Crab Cake, Dill Cream, Petit Ocean Mix, Smoked Char Roe

SALAD (choose one)

BC Heirloom Tomato | \$26 pp
Fresh Mozzarella, Purple Kale, Balsamic, Honey Comb, Pine Nut Cream, Basil
Add Burrata Cheese | \$8

Honey Root To Shoots | \$26 pp
Baby Beets, Rainbow Carrots, Spicy Radish, Gold Pea Shoots, Pepita Seeds, Lentils, Passion Fruit Dressing

Floral Chevré & Mushroom | \$26 pp
Baby Gem Lettuce, Lemon Balm, Black Barley, Pansy Chevré, Savory Soil, Soy Truffle Vinaigrette

Poached BC Wild Prawn Salad | \$29 pp
Red & Gold Tomato, Yuzu Cucumber, Local Chicory
Fennel Flower, Saffron Potato, Dill Butter Milk Dressing

APPETIZER (choose one)

Poached Nova Scotia Lobster | \$32 pp
Baby Iceberg Lettuce, Radish, Crème De Truffle, Northern Divine Caviar, Gold Crouton, Borage Flowers

Foie Gras & Strawberry Brulee | \$32 pp
Petit Water Cress, Figs, Ice Wine Jelly, Black Truffle Dust, Brioche

Spicy Albacore Tuna Tartare | \$34 pp
Savoy Cabbage, Avocado, Radish Kimchi, Meyer Lemon, Lotus Root, Scallion Ginger Sauce

Seared Canadian Scallops Risotto | \$29 pp
Soft Shell Crab, Buttered Sea Asparagus, Pancetta Crumb, Sea Fennel, Parmesan, Risotto

SECOND COURSE (choose one)

SEA

Smoked Sable Fish | \$84 pp
Onigiri, Baby bok choy, Kohlrabi, Sesame Eggplant, Purple Shiso, Miso Beurre Blanc

Slow Cooked Steelhead Salmon | \$78 pp
Potato & Leeks, Espelette pepper, Green Beans & Peas, Baby Turnips, Sea Greens, Dill Cream

Caramelized Pacific Cod | \$78 pp
Purple potato, Swiss Chard, Cauliflower, Aromatic Herbs, Sweet & Sour Carrot Broth

LAND

Gold Spiced Wagyu Striploin | \$116 pp
Lobster Ravioli, Cedar Smoked Maitake Mushroom, White Asparagus, Sunchokes, Perigueux Sauce

Hay Smoked Angus Beef Tenderloin | \$97 pp
Gun Powder Spice Carrots, Horseradish Crystals, Glazed King Oyster Mushroom, Sunchoke Pavé, Sauce Bordelaise

Slow Roasted Alberta Prime Beef Striploin | \$86 pp
Maple Yam & Squash Terrine, Braised Cipollini Onion, Charred Asparagus & Broccolini, Café Au Lait Jus

Roasted Pork Belly & Scallops | \$82 pp
Braised Red Cabbage Puree, Gai Lan, Marinated Shiitake, Kohlrabi, Cider Glaze

7 Spice Lamb Rack | \$82 pp
Gratin Dauphinois, Pea Green, Snap Pea, Saffron Leeks, Gun Powder Jus

SKY

BC Cherry Glazed Duck Breast | \$80 pp
Duck Confit Rissoles, Caramelized Carrot & Gailan
Truffle Mashed Yam, Smoked Almond, Cherry Mustard Jus

Hazelnut Crusted Meyer Chicken | \$78 pp
Yukon Potato Purée, Sweet Peas & Tips, Carrot Oil, Seared Cauliflower, Albufera Sauce

VEGETARIAN

Saffron Agnolotti | \$74 pp
Quattro Formaggi, Chili Asparagus, Pea Greens, Basil Oil, Shiitake Chips, Sage Brown Butter

Wild Foraged BC Loin's Mane Mushroom Steak | \$74 pp
EVO Potato Press, Gold Spiced Carrot, Grilled Broccolini, Leek, Smoked Onion Jus

THIRD COURSE (choose one)

DESSERT (Select One) | \$17

Red Fruit Love Bar
Red Velvet Cake, Chocolate Raspberry Mousse, Strawberry Gelee, Raspberry Rocher Glaze
Add Raspberry Sorbet | \$5 pp

Decadent Chocolate
Chocolate Sable, Chocolate Sponge, Chocolate Banana Cremeux, Banana Mousse
Add Passion Fruit Sorbet | \$5 pp

Vegan Kiss S'mores (GF, NF)
Chocolate Cream, Sablé, Vanilla Marshmallow
Add Chocolate Sorbet | \$5 pp

DESSERT STATION | \$23 pp

Blueberry Tartlet
Frangipane, Fresh blueberry, Toasted Almond

Black Sesame Choux
Black Sesame Diplomat Cream, Gold Leaf

Vanilla Caramel Eclair
Maldon Sea Salt Caramel, Chantilly Cream

Espresso Bite
Espresso Mousse, Chocolate Sablé

Strawberry Macaron
Rose Buttercream, Strawberry Jam

Pina Colada Verrine
Roasted Pineapple, Candied Coconut

Select **up to 3** plated entrées (2 Protein & 1 Vegetarian dish) that you would like to offer your guests. These choices will be confirmed during the planning phase, Initial guarantees for each entrée selection will be due 21 business days prior to your event, Final guarantees for each entrée selection will be due 3 business days prior to the event, All pricing will match the highest priced entrée of the three choices selected.

WESTCOAST BUFFET

This warm, West Coast offering is curated with your guests in mind – to provide ample variety of flavor and texture. With this buffet, you can celebrate to the fullest with a beautifully displayed **buffet and carvery experience**. Dinners include Artisan Bread & Butter and Illy Coffee & Tazo Tea Service (*Upgrade to TWG Tea for \$4 pp*)
The below menu will be served at the price point of **\$173 per person**



Artisan Breads & Butter

Soup

Cream Of Wild BC Mushroom Cream
Basil Oil, Fungi Chips, Grissini, Lavash

Appetizers

Giant Pacific Octopus
Chorizo, Red Onion, Celery, Parsley, EVO, Potato Salad

Insalata Tricolore

Three Color Petit Green, Pine Nuts, Citronette

Spicy Prawns

Jicama, Citrus, Shredded Cabbage, Avocado, Mango, Chili-Lime Aioli

JW Maki Sushi Display

Cali Crab Maki Roll
Cucumber, Avocado

Albacore Tuna
Tobiko Spicy Mayo, Lettuce

BC BBQ Salmon Roll
Cucumber, Sesame Seeds

Rainbow Vegetable Roll
Shitake, Kampyo

Includes: Wasabi, Soya Sauce, Pickled Ginger

Hot Items

Slow Cooked Pacific Salmon
Watercress, Confit Leeks, Grapefruit Brown Butter

Chicken Piccata
Peas & Green Beans, Orzo, Caper Lemon Butter

BBQ Pork Cheeks
Sesame Yam, Grilled Green Onion, Sweet & Sour Glaze

Quattro Fromaggi Ravioli
Tomato Sauce, Dried Oregano, Chili Flakes

North Arm Farm Glazed Carrots
Cumin Honey, Pumpkin Seeds, Wild Fennel

Garlic Fried Rice
Crispy Egg, Shallots, Scallions

Wok Fried Brocolini & Beans
Sundried Tomato, Golden Ginger, Soy Chili Glaze

Carving Station

Spruce Spice Tomahawk Prime Rib

This show stopper is smoked on the long bone and serviced with twice baked potatoes, whole mushrooms and jus

Desserts

Matcha Yuzu Cheesecake

Mini Red Velvet Cupcakes

Black Sesame Choux

Strawberry Margarita Parfait

Black Forest Roulade

**JW MARRIOTT**

PARO VANCOUVER

WEDDING DINNER ENHANCEMENTS

Offer your guests the luxury of a late-night snack to continue the fun throughout your evening. Our Afterglow offerings promise an engaging JW Marriott® "Chef on Show" activation to enrich your experience, creating memorable showpieces. Chef attendant fees applicable.



SAVORY

Taqueria | \$27 pp

Cauliflower Adobo

Diced Onion, Coriander, Lime, Salsa Fresca

Queso Fresco

Chili Corn, Radishes, Cabbage

Mushroom Mojo De Ajo

Chipotle, Red Onion, Peppers

Chicken Tinga

Coriander, Charred Pineapple, Jicama

Mole & Salsa Bar

Negro, Mol, Herb Guacamole, Salsa Fresca, Salsa Verde Cruda, Flour And Corn Tortilla, Tortilla Chips, Lime

Oishi Udon Bowl | \$29 pp

Chicken Broth, Udon Noodles, Shaved Pork Loin, Baby Bok Choy, Baby Corn, Green Onion, Enoki, Sesame Paste

Garnishes

Chili Oil, Nori, Togarashi

Pacific Seafood Sundubu | \$29 pp

Korean Soft Tofu Stew, Rice, Prawns, Squid, Manilla, Clams, Egg, House Made Kimchi, Scallion Mushroom, Gosari

CARVERY

Smoked C.A.B Brisket | \$25 pp

12 Hour Slow Smoked Beef Brisket, Cowboy Candy, Hush Puppy, Soft Buns, Red Slaw, Ancho Beer Barbecue Sauce

Pollo Asado | \$19 pp

Roasted Chicken, Ancho Chili Marinade, Cobb Salad, Cucumber & Cherry Tomato Salad

DESSERT STATION

Paro Passione Gelato Popsicle | \$23 pp

Create Your Own Gelato & Sorbet Bar

Choice Of Bar Novelties:

Vanilla Bean Gelato

Espresso Gelato

Strawberry Kiwi Sorbet

Mango Coconut Sorbet

Toppings

Dark Chocolate Dip, White Chocolate Dip, Brownie Bites, M&M's, Skor Toffee Chips, Chocolate Shaving, Oreo Sprinkles, Crunchy Pearls, Freeze Dried Berries, Candied Coconut, Toasted Almonds

Dessert Station - Add On | \$15 pp

House Made Nitro Ice Cream Jars

Two Seasonal Flavors

Variety Of Topping And Sauces

SWEET

Delicacies or desserts can be made available through our pastry kitchen.

Custom Desserts

Custom Cakes

Speak with your Event Manager for more details.

Chef Attended Stations Fee

\$160 | 2 Hours Minimum 25 Guests

25 to 75 Guests 1 Chef Required

76 to 175 Guests 2 Chef Required

176 to 225 Guest 3 Chef Required

ASIAN MENU

From our authentic wok kitchen, our Executive Chef has captured the tradition, flavor, and the essence of unity within this **9 Course Family Style** dinner experience; designed to be enjoyed amongst **10 people**. For an individually plated experience, a surcharge of \$10 will be applied per person, per course.

Your dinner will be orchestrated with selections of the below elements for the price point of **\$173 per person**.

1st COURSE | FAMILY STYLE PLATTER

(Individually plated additional \$10++ pp)

Sakura Roast Pork Belly

Homemade Mustard, Five Spices

BBQ HOUSE (Choice of One)

Szechuan Smoked Duck Breast

BBQ Pork Char Siu

Sweet And Sour Baby Pork Ribs

Honey Garlic Chicken Wings

CRISPY (Choice of One)

Wild Mushroom Roll

Vegetarian Bean Curd Roll

Spicy Shrimp Spring Roll

Truffle Yam Wonton

Baked Chicken Char Siu Puff

COLD (Choice of One)

Marinated Jellyfish Salad, Cabbage, Tofu, Sesame

Shaoxing Poached Prawn, Ginger Scallion Sauce

Marinated Spicy Octopus Salad, House Made Sauce

Fish Maw Gold Jelly, Light Soy Pearls

Black Truffle Pork Terrine, Petit Vegetables & Pickles

2nd COURSE | APPETIZER

FAMILY STYLE (choose one)

(Individually plated additional \$10++ pp)

Crispy Crab Claw With Minced Shrimp

Chili Mayo, Petit Chives

Ginger Cereal Chicken Ball

Champagne Honey, Edible Flowers

5 Spice Duck Nuggets

Orange Plum Sauce, Yellow Pea Tips

Dungeness Crab Cakes

Yuzu Aioli, Micro Herbs

Chicken Sesame Gold Coin

Hoisin Emulsion, Crispy Yam

Crispy Spot Prawn Fritter

Tobiko Roe Mayo, Flowering Chive

Should you wish to have served a Full Suckling Pig, this must be requested and arranged in advance through your Event Manager 2-3 months prior to your wedding.

3rd COURSE | SOUP *Served Individually*

Double Boiled Superior Soup

Wonton, Wolfberry, Ginkgo Nut, Cordyceps

Snow Fungus

Double Boiled Chicken Consommé

Straw Mushroom, Black Garlic Dumpling, Soy Bean

Wood Ear, Petit Vegetables

Fresh Crab Meat And Fish Maw

Egg White, Ginger Oil, Enoki Mushroom, Soy

Braised Sturgeon Fin Soup

Birds Nest, Shredded Fin and Chicken, Ginkgo Nut,

Goji Berry, Bamboo Peth

Double Broiled Oxtail Soup

Additional \$13 pp

Gailan, Shiitake Mushroom, Roast Garlic, Red Chili

Four Sea treasure Soup

Additional \$19 pp

Fish Maw, Geoduck, Scallops, Crab Meat

Hot and Sour Lobster Soup

Additional \$16 pp

Fish Maw, Shrimp, Crab Meat, Enoki Mushroom,

Bamboo Shoot



ASIAN MENU (cont'd)



JW MARRIOTT
PARQ VANCOUVER

From our authentic wok kitchen, our Executive Chef has captured the tradition, flavor, and the essence of unity within this 9 Course Family Style dinner experience; designed to be enjoyed amongst **10 people**. For an individually plated experience, a surcharge of \$10 will be applied per person, per course, Your dinner will be orchestrated with selections of the below elements for the price point of **\$173 per person**.

4th COURSE | SAUTÉED FAMILY STYLE (choose one)

(Individually plated additional \$10++ pp)

Sautéed Eggplant & Scallop

Crispy Bean Curd, Sesame Seed, Miso Butter

Stir Fried Humboldt Squid & Bean

Water Chestnut, Chili Bean Sauce

Stir Fried Scallop And Broccolini

Spicy Sour Sauce, Wolfberries

Sautéed Chicken With Dry Red Chili

Whole Peanut, Dice Vegetables, Lettuce Wraps

Stir Fried Beef Steak With Cipollini Onion

Black Pepper Sauce, Crispy Shallots

Salt And Pepper Prawns

Vegetables, Garlic Chips, Shaoxing Wine

XO Wagyu Beef

Green Asparagus, Snap Pea, Soy Truffle
Additional \$29 Per Person

XO Sauce Lobster Tail

Roast Eggplant, Soy Bean
Additional \$24 Per Person

Sautéed Lobster

Spring Peas, Tianjin Cabbage, Truffle Soya
Additional \$24 Per Person

5th COURSE | BRAISED FAMILY STYLE (choose one)

(Individually plated additional \$8++ pp)

Braised Sakura Pork Belly

Star Anise Sauce, Bok Choy

Braised Beef Short Rib

Potatoes, Mushroom, Brown Sauce

Braised Abalone Mushroom

Crispy Tofu, Soy Miso Broth, Gai Lan

Sweet And Sour Braised Pork Ribs

Bok Choy, Fruits, Sweet Peppers, House Made Sauce

Braised Bean Curd & Mince Meat Sauce

Shitake, Abalone Mushroom, Bok Choy

Braised Whole Abalone

Additional \$25 Per Person

Black Mushroom, Sautéed Asian Greens, Superior Shiitake Sauce, Lotus Root

6th COURSE | FISH FAMILY STYLE (choose one)

(Individually plated additional \$10++ pp)

Sake Butter Salmon

Manila Clams Broth, Oyster Mushrooms

Roast Pacific Cod

Guilin Chili Scallion, Almond Cream, Celery

Sweet And Sour Rock Fish

Sweet Peppers, Steam Lotus, Preserved Vegetables, Watercress

Poached Snapper

Bok Choy, Ginger, Crab Chili Sauce

Steamed Pacific Cod

Supreme Soy, Ginger, Scallion, Hot Sesame Oil

Miso Black Cod

Additional \$17 Per Person
Lily Bulb, Bamboo Pith, Truffle Broth

7th COURSE | CHICKEN or DUCK FAMILY STYLE (choose one)

(Individually plated additional \$10++ pp)

Steamed Lemongrass Ginger Chicken

Scallion Sesame Sauce, Black Fungus, Chicken Chicharron, Coriander

Fried Chicken With Chinese Leeks

Brown Glaze, Bitter Melon, Pea Tips

Fried Chongqing Spicy Chicken

Chinese Black Vinegar, Dry Chili, Flowering Chives

Roast Soy Chicken

Five Spice Salt, Dark Soya, Cracker

Roast Crispy Chicken

Pik Fong Tong Style

Fragrant Spiced Imperial Duck Breast

Szechuan Peppercorn, Dry Chili, Fermented Black Bean Butter

8th COURSE | LONGEVITY NOODLE or FRIED RICE

FAMILY STYLE (choose one)

(individually plated additional \$10++ pp)

Yangchow Fried Rice

Shrimp, BBQ Pork & Vegetables

Conpoy Fried Rice

Egg White, Scallion, Dried Scallops

EE Fu Noodle

Fried Mushroom, Chinese Mushroom, Green Onion, Egg White

E Fu Noodle

Dungeness Crab Meat, Green Onion, Egg White

Braised E Fu Noodle

Shrimp, Kani Stick, Garlic Chive

9th COURSE | DESSERT

Served Individually

Mango Sago Pomelo Sweet Soup

Fresh Mango, Coconut, Gold Dust

Osmanthus Jelly & Glutinous Rice Ball Duo

Goji Berry, Sesame, Edible Flower Petals

Coconut Red Bean Jelly & Walnut Cookie Duo

Azuki Red Bean, Coconut, Walnut

Red Fruit Love Bar

Red Velvet Cake, Chocolate Raspberry Mousse, Strawberry Gelee, Raspberry Roche Glaze

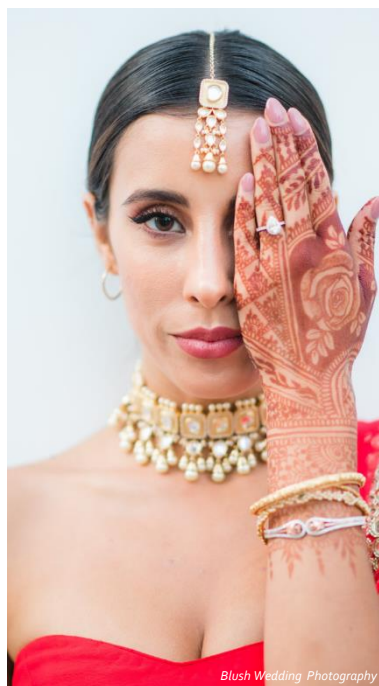
Add Raspberry Sorbet \$5 pp

INDIAN CANAPES

Inspired by the flavors and traditions of **Indian culture**, our Executive Chef Kunal presents a menu most fitting to help celebrate your special day with friends and family. The below menus are customizable to suit your preferences. Please speak to your Event Manager to learn more.

FAMILY STYLE CANAPE PLATTERS | \$34 pp

Choice of Two Meat & Two Vegetarian Dishes



VEGETARIAN

Price per dozen (minimum order of 4 dozen)

Cauliflower 65 | \$65

Tempura Cauliflower
Spicy Tomato Chutney, Curry Leaf

Tandoori Bharwan Aloo | \$63

Tandoori Baby Potatoes
Stuffed Fruits and Nuts, Smoked Paprika

Aloo Mutter Gujiya | \$63

Indian Empanadas
Chili Lime Mayo, Buttered Green Peas

Kale Moong Kabab | \$61

Vegan Green Kebab
Khajoor Chutney, Figs, Green Lentils

Dahi Puri | \$61

Yogurt Puffs
Aerated Yogurt, Crispy Chickpeas

Chili Paneer Spring Roll | \$61

Cheese Spring Roll
Chili, Pepper, Onion

Tandoori Mushroom Puff | \$57

Smoked Mushroom Puff
Cilantro, Chili, Coriander

Paneer Samosa | \$61

Cheese Chili Samosa
Cilantro, Yogurt

Makai Ki Tikki | \$61

Corn & Cheese Kabab, Garlic Chutney

Mushroom Malai Momo | \$63

Mushroom Dumpling, Cilantro, Chili Sauce

Nadir Kabab | \$61

Lotus Stem Patties, Cumin, Cilantro

NON-VEGETARIAN

Price per dozen (minimum order of 4 dozen)

Masala Lamb Chops | \$79

Smoked Lamb Chop
House Spice Blend, Mint Coriander

Shami Kabab | \$71

Mince Lamb Patties, Beet chutney

Shikari Hiran Sholay Kabab | \$71

Venison 'Hunters' Kabab
Wild Berries, Brown Onion, Cloves

Tikka Kandhari | \$71

Tender Marbled Lamb Skewers, Mango
Powder, Smoked Yogurt

Desi Chili Chicken Cone | \$67

Wok Fried Chili Chicken,
Green Chili, Capsicum

Tandoori Murgh Momo's | \$67

Chicken Dumpling
Tandoori Spice, Cilantro

Butter Chicken Samosa | \$65

Curry Chicken Samosa,
Tamarind Sauce, Sour Cream

Charred Chicken Til Tikka | \$69

Sesame Chicken Skewers, Tomato Chutney

Karwari Sukka Jhinga | \$71

Crispy Prawns, Curry Leaf, Coriander

Macchi Mung Tikki | \$71

Cod Fritters, Green Onion, Chili Garlic

Charcoal Ajwaini Scallops | \$82

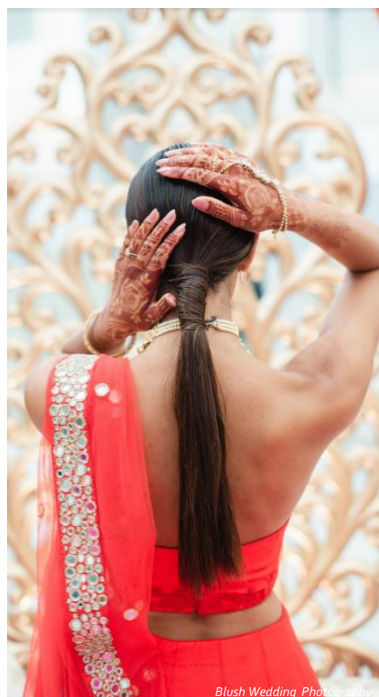
Roasted Spiced Scallops, Coriander Root
Sauce

Red Curry Prawn | \$69

Chili Prawn Spring Roll
Green Onion, Sweet Chili Sauce

Buffet Dinners include:

illy® Regular and Decaffeinated Coffee &
Tazo® Tea Selection **OR** Spiced Chai Tea
Upgrade to TWG Tea for \$2 pp





JW MARRIOTT
PARQ VANCOUVER

INDIAN BUFFET

Inspired by the flavours and traditions of **Indian culture**, our Executive Chef presents a menu most fitting to help celebrate your special day with friends and family. The below menus are customizable to suit your preferences; please speak to your Event Manager to learn more.

Your dinner will be orchestrated with selections of the below elements for the price point of **\$173 per person**,
Included Complimentary: Assorted Indian Breads, Pickles, Raitas and Poppadum



APPETIZER (choose three)

Aloo Papdi Chaat | Crispy Fried Dough Wafers
Chickpea, Potato, Yogurt, Chutney

Dahi Bhalla | Savory Lentil Fritters
Coriander Leaves, Chaat Masala

Achari Paneer Peppers | Spiced Indian Cottage Cheese
Smoked Peppers, Pea Shoots

Kanda Bhaji | Walla Walla Onion Fritters
Chickpea Batter, Spicy Yogurt

Paneer Pakora | Chickpea Battered Vegetables
Mint Yogurt, Tamarind Sauce

Tandoori Palon Ki Chaat | Spice Local Fruits
Yogurt, Chaat Masala

Khaman Dhokla | Steamed Chickpeas & Rice
Mustard Seeds, Cumin

Khasta Kachori Chaat | Fried Spice Lentil
Chutneys, Yogurt, Sev

SALAD (choose two)

Chickpea Sundal | Chickpea Salad
Gun Powder Seasoning, Curry Leaf, Shaved Coconut

Kachumber Salad | Greek Salad
Tomato, Cucumber, Peppers, Sweet Lime Dressing

Tandoori Dahi Aloo Salad | Indian Potato Salad
Cumin Yogurt, Cilantro, Spinach

Masala Sirka Pyaz | Marinated Tomato Salad
Coriander, Chili Lime, tender Greens

Petit Green Salad | Bowl Of Greens
Fruits And Nuts, Roots And Blossoms, Carrot Sesame Dressing

Kad-dhanya Aur Anar Salad | Sprouting Pea Salad
Pomegranate Seeds, Chaat Masala, Fresh Herbs

Malali Broccoli | Creamy Broccoli Salad
Nuts And Seeds

Tandoori Vegetable | Grilled Vegetable
Marinated Eggplant, Zucchini, Roasted Peppers, Mint Yogurt

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INDIAN BUFFET (con't)

MAINS (NON-VEGETARIAN) (choose three)

FISH

Amritsari Fish | Punjabi Style Fried Rock Fish
Cabbage Onion Slaw, Ajwain

Cod Tawa Masala | Pan Seared Cod
Green Peppercorn, Cumin, Tomato Onion Masala

Salmon Ka Salan | Hot & Sour Salmon
Gravy, Ginger, Red Chili

Konkani Rock Fish Kalvan | Red Coconut Rockfish
Fresh Coconut, Fennel Seed, Dry Red Paste, Curry Leaf

SEAFOOD

Goan Shellfish Curry | Orange Curry
Coconut Curry, Kokum Black Pepper, Coriander Seeds

Alleppey Seafood Curry | Yellow Curry
West Coast Seafood, Yellow Raw Mango Curry

Bengali Doi Machch | Yogurt Curry
Salmon Marinated In Curd, Mustard Oil, Spicy Yogurt Gravy

Prawns Balchao | Spicy Curry
Spicy & Tangy Tomato, Chilli Sauce

CHICKEN

Murgh Makhani Malai | Tandoori Chicken Tikka
Silken Butter Tomato Gravy

Bhuna Murgh | Coriander Chicken
Chili, Fresh Cilantro

Tariwab Kukkad | Masala Chicken Drumstick
Onion, Tomato Masala, Aromatic Spices

Chicken Chettinad | Marinated Chicken
Chettinad Spice Paste, Coconut, Poppy Seeds, Red Chillies

GOAT / LAMB

Laal Maans | Lamb Cooked In Red Chili
Yogurt, Cloves

Kolhapuri Goat Curry | Bone In Goat Curry
Dry Coconut Chili Paste

Mutton Baliram | 24 Hour Marinated Leg Of Lamb
Yogurt, Brown Onion Gravy, Coriander Seed

Lamb Roghan Josh | Stewed Lamb Leg
Kashmiri Chili's, Saffron, Cardamom

VEGETARIAN MAINS (choose two)

Paneer Chutneywala | Stewed Cottage Cheese
Cashew, Mint, Roasted Cumin

Pindi Chole | Slowly Cooked Chickpeas
Garam Masala, Ginger, Fried Chili

Dal Makhani | Lentils Cooked Overnight
Butter, Cream

Nizami Handi | Seasonal Vegetable
Fried Onions, Wilted Spinach

Dahi Wali Bhindi | Spice Sautéed Okra
Yogurt Sauce

Khade Masala Ke Kumbh | Roasted Velvet Mushroom
Green Cardamom, Cashew Gravy

Tawa Sabji | Seasonal Vegetables
Tawa, Tomato Onion Gravy

Dal Punjabi Tadka | Yellow Lentil
Garlic, Cumin, Tomato

Rajasthani Subz Panchmela | Sautéed Five Vegetables
Cumin, Coriander, Red Chillies

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INDIAN BUFFET (con't)

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Includes Complimentary Assorted Indian Breads, Pickle, Raitas and Poppadum

RICE (Choose one)

Saffron Ghee Rice | Basmati Rice

Saffron, Desi Ghee

Jeera Mutter Pulao | Steamed Basmati Rice

Cumin, Cilantro, Green Butter Peas

Vegetable Tawa Pulao | Fragrant Basmati Rice

House Dried Spice, Vegetables

Bombay Masala Bath | Green Masala Basmati Rice

Coconut, Curry Leaf

Garlic Fried Rice

Golden Garlic, Vegetables, Sesame Oil, Soy

Schezwan Chicken Fried Rice

Chili Sauce, Green Onion

Hakka Style Chow Mein

Shredded Veg, Kecap Manis

Singaporean Style Noodle

Curry Powder, Vegetables

INDIAN DESSERT BUFFET (Choose four)

Shahi Tukda

Fried Milk Bread Soaked In Saffron Cardamon
Syrup, Topped With Fragrant Creamy Sweet
Thickened Milk & Nuts

Mango Shrinkhand

Sweeten Hung Yoghurt, Mango Pulp, Cardamon, Saffron

Kesari Rasmalai

Soft Cheese Patties, Soaked In Saffron Clotted Cream
Sauce

Chocolate Coconut Phirni

Chocolate Coconut Rice Pudding, Rose Syrup, Gold Flakes

Indian Sweets Thali

Kaju Barfi, Milk Cake, Gajrela

Gulab Jamun Cheesecake

Cheese Layered With Gulab Jamun, Pistachio Berries

Motichoor Rabdi Parfait

Motichoor Laddu Layered With Creamy Mango Mousse

Fresh Sliced Fruit

Seasonal Fruit & Berries

JW CHEF'S CRAFTED CARVERY STATION

CARVED WHOLE BABY LAMB | \$29 pp

Slowly Roasted For 24 Hours
Stuffed With Whole Chicken, Quails, Eggs
Served Masala Milk Bun, Shaved Red Onion Slaw &
Chutney

MUSALLAM RAAN | \$27 pp

Roasted Whole Leg of Lamb, Eggs, Pistachio
Saffron Basmati Rice

TANDOORI NIGHT | \$29 pp

Whole Tandoori Chicken & Masala Rack Of Lamb
Sliced Red Onion, Green Chili, Baby Naan
Chili Garlic Chutney, Coriander Chutney, Mustard
Chutney

ROYAL ATTA CHICKEN | \$25 pp

Whole Chicken Wrapped With Dough
Stuffed With Almonds, Garlic Yogurt, Smoked Chicken
Gravy Red Beet And Onion Salad

LATE NIGHT STATION

VADA PAV | \$15 pp

Potato Tikki On Broche Bun, Served With Chutney

KHEEMA PAV | \$19 pp

Spicy lamb Stew Served with Brioche Buns
Toppings

PAV BHAJI | \$15 pp

Vegetable Stew Chopped Onion, Tomato, Cilantro

LATE NIGHT STATION | \$17 pp

DESI POUTINE STATION

Crispy Kennebec Potato French Fries Topped With
Cheese Curds

Additional Toppings

Classic Gravy
Butter Chicken Gravy
Manchurian Chili Gravy

DESSERT ACTION STATION

MALAI KULFI WITH FALOODA | \$17 pp

Indian Ice Cream, Rose Milk, Basil, Rice Vermicelli

CHOCOLATE JALEBI LOLLIPOP | \$15 pp

Chocolate Sauce Dipped Jalebi Lollipop, Assortment of
Toppings

ICE CREAM SUNDAES | \$15 pp

Mango, Vanilla, Berries



PERSIAN BUFFET

Designed to capture the opulence and elegant sophistication of the Persian culture and cuisine, this culinary offering can be tastefully tailored to your own unique ambitions.

The below menu will be served at the price point of **\$173 per person**



Life Studios

PERSIAN BREAD DISPLAY

Barbary, Nan E-sangak, Taftoon

APPETIZER (choose two)

Mast-O-Khiar Yogurt Dip

Zatar Crusted Flat Bread

Iranian Samosa

Peas, Potato, Spices, Mint Dip

Dolma Vine Leaves

Rice Stuffed

Zeytoon Parvardeh

Marinated Olives With Walnut And Mint

Mirza Ghasemi

Smoked Aubergine, Tomato, Garlic, Eggs

Marinated Olives

Orange Zest & Thyme

Borani –e Bademjan

Roasted Eggplant, Yogurt, Garlic, Mint, Barbary Bread

Pink Beet Dip

Beet, Yogurt, Mint, Almonds

Stuffed Sweet Pepper

Haloumi, Spinach, Walnuts

SOUPS & STEW (choose one)

Soup-e Gharch

Creamy Mushroom Soup, Parsley

Soup-e Jow

Barley, Lentil, Parsley Soup

Āsh-e Shalgham

Turnip Soup With Meat Balls, Fried Onion, Spinach

Āsh-e Gojeh Farangi

Tomato Soup, Cumin, Mint, Olive Oil

SALAD (choose two)

Salad –e Hendavaneh – Watermelon Feta

Pomegranate, Walnut, Pistachio, Mint, Nigella Seed

Shirazi Salad-e

Cucumbers, Heirloom Tomato, Onion, Ver Jus

Salad-e laboo Eggplant And Beet Salad

Saffron Yogurt, Feta, Mushroom, Parsley

Salad–e Sibzamini Persian Potato Salad

Hardboiled Eggs, Dill, Celery, Pickles, Pumpkin Seeds

Salad –e Nokhod Chickpea Salad

Chives, Charred Red Onion, Feta

CHICKEN (choose one)

Fesenjoon

Pomegranate, Walnut, Roasted Chicken

Steak-e Morgh Ba Gharch

Grilled Chicken, Sautéed Mushroom, Cumin, Lime

Chicken – Joojeh kabab

Marinated Chicken Thigh Skewer, Yogurt, Turmeric, Roasted Tomato

Khoresh–e Aloo

Sweet And Sour Chicken, Carrot, Prunes, Saffron

Buffet Dinners include:

illy® Regular and Decaffeinated Coffee &

Tazo® Tea Selection OR Spiced Chai Tea

Upgrade to TWG Tea for \$2 pp

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PERSIAN BUFFET (con't)

Designed to capture the opulence and elegant sophistication of the **Persian culture** and cuisine, this culinary offering can be tastefully tailored to your own unique ambitions.
All of the below will be served at the price point of **\$173 per person**

BEEF (choose one)

Kabab Torsh-Beef Kabab

Grilled Sour Beef, Walnut, Pomegranate Molasses, Herbs

Persian Beef Steak

Sumac Marinated Steak, Dill, Tomato, Onion

Koofteh Berenji

Braised Rice Meat Ball, Tomato And Herb Sauce

Beef Shishlik

Marinated Beef Skewer, Pepper, Onion

LAMB (choose one)

Khoresh Bademjan

Braised Lamb Leg, Eggplant & Tomato Stew

Kabab Tabei

Spiced Minced Lamb Pan Kebab, Mint Yogurt, Almonds

Khorosht –E Beh Lamb Shank Stew

Quince, Honey, Cinnamon, Golden Potato

Lamb Shoulder Shishlik

Lemon, Mint, Pepper

Ghormeh Sabzi

Slow Cooked Lamb Leg, Fresh Herbs, Beans

SEAFOOD (choose one)

Pan Fried Ling Cod

Green Bean, Pea, Seville Orange Sauce

Saffron Prawn

Caramelized Onion, Baby Potatoes, Mushroom, Coriander

Slow Cooked Salmon

Dill, Fava Bean, Lime Butter

Tamarind Rock Fish

Herbs, Barberries, Turmeric

RICE (choose one)

Baghali Polo

Rice, Dill, Fava Bean, Citrus

Adas Polo

Lentils, Rice, Cumin

Zereshk Polo

Barberries, Pistachio, Almonds, Saffron Rice

Albaloo Polo

Rice, Sour Cherry, Saffron, Rose

VEGETABLE (choose one)

Almonds & Green Beans

Citrus & Butter

Dal Adas

Persian Lentils, Potato, Coriander

Chick Pea & Bean Stew

Tomato, Chili, Spinach

Moussaka

Eggplant, Béchamel, Tomato

Kookoo Sabzi

Fresh Herbs, Spinach, Walnut, Cumin

JW CHEF'S CREATION KABAB STATION

SHISHLIK LAMB RACK KABAB

Grilled Vegetables, Mushroom, Tomato
Parley, Shaved Onion Salad

Served With Persian Bread Display



PERSIAN BUFFET (con't)

PERSIAN DESSERT (choose four)

Shirini Nargili
Chewy Coconut Macaroon

Shirni Keshmeshi
Buttery Raisin Cookies

Nan-e Berenji
Rice Cakes, Poppy Seeds, Cardamom

Baklava
Pistachio, Filo, Orange Syrup

Seasonal Fruits And Berries

PASTRIES

Matcha Yuzu Cheesecake

Mini Red Velvet Cupcakes

Black Sesame Choux

Earl Grey Eclair

Mango Passionfruit Panna Cotta

Strawberry Margarita Parfait

Chocolate Hazelnut Whoopie Pie

Maple Pot De Crème

Grand Marnier Chocolate Tart

Black Forest Roulad



ACTION STATION UPGRADES

Spruce Spice Tomahawk Prime Rib | \$29 pp

This show stopper is smoked on the long bone and served with twice baked potatoes and sautéed mushroom beef jus.

Charred Harissa Leg Of Lamb | \$25 pp

Harissa rubbed leg of lamb, smoked with charcoal
Served with baby naan, shaved red onion, smoked yogurt, and feta

Buffet Dinners include:
illy® Regular and Decaffeinated Coffee &
Tazo® Tea Selection OR Spiced Chai Tea
Upgrade to TWG Tea for \$2 pp



JW MARRIOTT
PARO VANCOUVER

AFTERGLOW

Offer your guests the luxury of a late night snack to continue the fun throughout your evening. Our Afterglow offerings promise an engaging JW Marriott® “Chef on Show” activation to enrich your experience, creating memorable showpieces. Chef attendant fees applicable.



Ivory & Gold Photography

SLIDERS SCENE | \$23 pp

Smashed Cheese Burger, Pickles, Lettuce, Tomato
Mushroom Karaage, Cabbage, Jalapeno, Miso
JW Fried Chicken Green Spice, Shaved Onion, Spicy Mayo

FLAT BREAD FLIGHT | \$25 pp

Nduja: Sausage, Broccoli, Tomato, Fontina
Chicken: Wild Mushroom, Sweet Onion, Garlic Cream, Mozzarella
Margherita: Fresh Mozzarella, Tomato, Basil

POUTINE STATION | \$19 pp

Crispy Kennebec Potato French Fries
Topped With Quebec Cheese Curds & Duck Gravy

Upgrades:

Popcorn Chicken | \$8
Spicy Chorizo | \$11
Braised Beef | \$13
Waffle Yam Fries | 6
Garlic Aioli & Spicy Ketchup

RICHMOND NIGHT MARKET | \$27 pp

Cumin Lamb Satay
Chicken Satay
Crispy Pork Belly
Lime, Crushed Cucumber Salad, Roti
Prik Nam Pla, Peanut Sauce, Chili Oil
Prawn Crackers, Rice Crackers

Chef Attended Stations Fee

\$160 | 2 Hours Minimum 25 Guests
25 to 75 Guests 1 Chef Required
76 to 175 Guests 2 Chef Required
176 to 225 Guest 3 Chef Required



JW MARRIOTT
PARQ VANCOUVER

BEVERAGES



Vision Photography



Kyra Galli



Jeremy Segal Photography

HOST BAR

All beverages are charged based on consumption to your overall bill

DELUXE

Deluxe Mixed Drinks*	\$11
Craft and Signature Cocktails	\$15
House Wine	\$12
House Sparkling	\$12
Domestic Beer	\$9
Imported Beers	\$10
Juices	\$9
Soft Drinks	\$7
Mineral & Sparkling Water	\$8

PREMIUM

Premium Mixed Drinks**	\$12.50
Craft and Signature Cocktails	\$17
House Wine	\$13
House Sparkling	\$13
Domestic Beer	\$9
Imported Beer	\$10
Juices	\$8
Soft Drinks	\$7
Mineral & Sparkling Water	\$8

MOCKTAILS

\$10

CASH BAR

Beverages are charged individually to guests including applicable tax and gratuity

DELUXE

Deluxe Mixed Drinks*	\$13
Craft and Signature Cocktails	\$16
House Wine	\$13
House Sparkling	\$13
Domestic Beer	\$11
Imported Beers	\$11
Juices	\$8
Soft Drinks	\$7
Mineral & Sparkling Water	\$8

PREMIUM

Premium Mixed Drinks**	\$14
Craft and Signature Cocktails	\$18
House Wine	\$13
House Sparkling	\$13
Domestic Beer	\$11
Imported Beer	\$11
Juices	\$9
Soft Drinks	\$8
Mineral & Sparkling Water	\$8

MOCKTAILS

\$11

MOCKTAILS

Parq Shirley

Orange Juice, 7-Up, Grenadine Amaro Cherry

Virgin Sangria

Apple, Orange, Cranberry, Fresh Citrus, Ginger Ale

Tropical Fizz

Pineapple Juice, Orange, Simple Syrup

Bartenders fees are \$160.00 per bartender for a four hour span, We recommend 1 bar for every 75-100 guests

JW Marriott Parq Vancouver participates in the Serving it Right program and reserves the right to deny alcohol consumption at our discretion

39 Smithe Street | Vancouver, BC | 604 676 0888 | www.jwmarriottvancouver.com

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BAR PACKAGES

Our bar packages empower you to offer a hosted bar with confidence in how your bill will be affected by paying per person, per hour.

SILVER PACKAGE

House Wine | Heron Bay
Domestic & Imported Beer
Soft Drinks, Sparkling & Still Water

HOURS

2 hours
3 hours
4 hours
5 hours

PRICE PER PERSON

\$34
\$42
\$49
\$56

GOLD PACKAGE

House Wine | Heron Bay
Domestic & Imported Beer
Crafted Signature Cocktails
Deluxe Mixed Drinks*
Soft Drinks, Sparkling & Still Water

2 hours
3 hours
4 hours
5 hours

\$40
\$48
\$56
\$62

PLATINUM PACKAGE

House Wine | Heron Bay and Indigenous World Winery
Domestic & Imported Beer
Crafted Signature Cocktails
Premium Mixed Drinks**
Soft Drinks, Sparkling & Still Water

2 hours
3 hours
4 hours
5 hours

\$48
\$56
\$64
\$72



Bar Packages 3+ hours include passed red & white wine with meal service to be served during your first course & entrée.

Package pricing is based on consecutive hours and may not be split up.

All guests over the age of 19 will be charged.

Guests under 19 will be charged at a reduced rate.

Packages do not include shots or doubles.

Package pricing inclusive of bartender fee.

Bar Packages are based on an estimated 1.5 drinks per person, per hour.

JW Marriott Parq Vancouver participates in the Serving it Right program and reserves the right to deny alcohol consumption at our discretion.

***Deluxe Cocktails** inclusive of: Absolut Vodka, Beefeater Gin, Jack Daniel's Tennessee Whiskey, Bacardi White Rum, Bacardi Dark Rum, El Jimador Tequila, Crown Royal Rye, Johnnie Walker Red, Courvoisier VS, Knob Creek Bourbon, Martini Bianco, Martini Rosso, Cointreau

****Premium Cocktails** inclusive of: Tito's Vodka, Bombay Sapphire Gin, Crown Royal Whisky, Appleton Rum, Patrón Tequila, Bearface Rye, Johnnie Walker Black, Courvoisier VSOP, Woodford Bourbon, Martini Bianco, Martini Rosso, Cointreau



MENU TASTING GUIDE

MENU TASTING GUIDE

Suggested Timing

Tuesday - Saturday

Between 1pm- 5pm

Food Section For Complimentary Tasting

Plated

Two Canapés

Two Appetizers (Soup or Salad)

Two Mains

Two Desserts

Buffet

Two Canapés

Two appetizers (Soup or Salad)

Two Mains

Two Sides

Two Desserts

Family Style

Two Canapés

Two appetizers (Soup or Salad)

Two Mains

Two Sides

Two Desserts



Belluxephoto



JW MARRIOTT
PARQ VANCOUVER

CHEF BIOGRAPHY



EXECUTIVE CHEF | KUNAL DIGHE

Born and raised in Pune, India, Kunal Dighe grew up in a culture where every milestone is celebrated with a homemade feast. To this day, Kunal likens his passion for food to that of a marriage. So, it's only appropriate that he has become a sought-after expert in South Asian wedding fare, regularly presenting unforgettable feasts in his role as Executive Chef at JW Marriott Parq Vancouver.

Throughout his young adulthood, Kunal traveled extensively, seeking inspiration from other cultures to evolve and expand his culinary acumen. When he was transferred to Vancouver, Kunal became enamored by the quality of seafood and produce available in the region; he was also impressed by the high demand for authentic Indian cuisine. Due to this, Kunal added to his ample culinary skills by learning the science and technical aspects behind various spices, masalas and curries.

Now, as Executive Chef at JW Marriott Parq Vancouver, Kunal is responsible for building memorable culinary experiences for weddings and other special events, in addition to everyday dining. Chef Kunal brings life to dishes inspired by seasonally available ingredients infused with Eastern flavours and takes pride in never repeating recipes. He also acts as a mentor to the kitchen team, taking care to support each individual's career development and personal goals. Kunal has turned catering dreams into reality for weddings whose culinary traditions range from Chinese and Persian to Middle Eastern and Western. Kunal's goal in his role is to leave every guest delighted, satisfied and eager to return for more — The JW Treatment provided with a culinary twist.

Recognizing the high-waste nature of a large scale kitchen, careful consideration has been dedicated to better food ordering, utilization, and composting practices. To ensure as little quantity goes to waste as possible, Chef Kunal has partnered with Vancouver Food Runners, a local organization that distributes meals to those in need. Within 2020-2021, Chef Kunal and his team donated countless hours towards producing over 2,000 meals for the community. Kunal sees opportunity to not only continue this within his own kitchen but help motivate other culinary leaders to do take on similar initiatives for a well-nourished world with less waste.



FINER POINTS

What is the average cost of a wedding at your hotel?

Typically an overall food & beverage spend can be between \$120-\$250 per person depending on the final menu and beverage selection/consumption. Please speak with your Catering Sales Manager so we can put together an estimate for you.

Do you have a food & beverage minimum? What happens if we do not meet this?

Yes; all of our spaces have food & beverage minimums. Typically you should have no problem meeting them as the figures are based on the room capacity and the menu pricing. If you do not reach the food & beverage minimum the room rental for the space will be charged (outlined in contract)

What is "included" with our wedding booking?

Please see page 5 for a full list of concessions included with your wedding booking. There are 3 options of which you would have received at time of booking/contract.

How many canapes do you recommend for a cocktail reception?

30 minutes: 3-4 pcs | 45 minutes 4-5 pcs | 60 minutes 5-6 pcs. Please speak with your Event Manager for further details.

Can we customize the menu?

We love working with our clients to ensure the menu reflects the couple. Food is very important and we want all guests to leave raving about their experience.

Do you allow wedding cake to be brought in from an outside vendor?

Yes - if you require plating from the hotel the charge is \$3.50 per person.

Do you offer Children's Menus?

Plated dinners (children under 12) \$35++

Buffet Dinners (children under 5) eat complementary and children between 5-11 receive 50% off the menu price

Are we able to take home the leftover food after the wedding?

Due to food and health regulations, no left over food can be taken from the contracted event space.

What are my options for Event Technology and audio/visual requirements?

The JW Marriott Parq Vancouver is proud to partner with Encore Event Technologies as the Hotel's exclusive event technology provider. If an alternate event technology provider is selected for a function, an Outside Vendor Fee may be applied to the final bill. Please note that Encore Event Technologies is the only authorized provider of power, internet, digital signage and rigging services for the Hotel.

Do you offer for Vendor Meals?

Yes – Option 1: Vendors enjoy in the same dining experience as your guests; pricing is reflective of your menu selection (either plated or buffet); we recommend not including vendors for your cocktail hour or late night snack.

Option 2: You can provide your vendors with a "break" and purchase Parq Gift Cards which can be used at any of the 8 restaurants & lounges on site for them to dine at, Pricing at the restaurants varies from \$15-\$50+ for a meal.

Will there be other weddings booked on the same day?

We have multiple ballrooms at our hotel so there is the potential there may be another wedding or event booked on your date. Please speak to your Catering Sales Manager if you are interested in booking portions of the banquet floor exclusively.

Can we bring in our own alcohol? What time does the bar close?

All alcoholic beverage must be purchased from the hotel. The hotel has a liquor license which means we are responsible for purchasing and serving the beverages. This eliminates the need for you to hire bartenders, rent bars/glassware, insurance, and a liquor license.

If there is a particular wine or spirit you are looking to serve that you don't see on our list please speak with your Event Manager and we would be happy to source or provide options. Our liquor license runs until 2am on Friday/Saturday and 12am on Monday-Thursday.

We typically will do last-call 30-45 minutes prior to this to give your guests an opportunity to get to the bar before it closes.

Am I permitted to display signage in the hotel public spaces?

All Event signage must be approved by the Hotel prior to displaying it. Signage may only be displayed directly outside your designated meeting room, unless otherwise approved by your Event Manager. The hotel reserves the right to remove signage that is not prepared in a professional manner. Handwritten signage is not permitted.

Where can we take wedding photos?

We would love for you to take advantage of our gorgeous property for your wedding-day photos. Please speak with your Event Manager for both indoor and outdoor suggestions based on what else may be happening in the property on your event day.

What is the deposit required upon booking? When is the final payment due?

Upon booking we take a 20% deposit based upon the agreed commitment. The remainder of the balance is divided into incremental deposits and the final payment is due the week prior to your wedding.

What are the taxes and gratuity at your hotel?

5% GST, 7% PST, 10% Liquor Tax, 22% Gratuity, Socan & Resound Fee, (As detailed on following page, Subject to increase)



GENERAL INFORMATION

SHIPPING AND RECEIVING

Package Handling (per box)	Complimentary
Note: Up to 10 boxes within 72hrs of event	
Package Handling (per box)	
Note: More than 10 boxes (per box)	\$5.00 per box
Pallet Storage (per pallet, per day)	\$75.00
Room Delivery (per package)	\$5.00
Shipping	Rates based on size/weight

LABOUR

Cleaning Fee	\$250.00
Room Reset Fee	\$250.00
Attendant/Personnel Fee*	\$160.00 for an initial 4 hour period; \$40.00 for every additional hour
Chef Attendant	\$160.00 for 2 hour period.
Security Attendant Fee	\$55.00 per hour
Cashier Fee	\$160.00 per hour

*Including but not limited to: Bartender, Stationed Chef, Coat Check Attendant, etc.

CITY OF VANCOUVER CLIMATE CHANGE STRATEGY

Effective January 1st 2022, a fee of \$0.25 will be charged for each single use container and paper bag distributed. This fee is subject to GST & PST. All types of plastic straws are banned, including plastic-labeled or described as compostable or degradable, and plastic made from plastics.

FINAL GUARANTEES

The Hotel requires a menu selection and an approximate guest count 30 days prior to the event. A final guarantee is required a minimum of 3 business days prior to the start time of the first scheduled function. The hotel reserves the right to set a deadline for final guarantees that is greater than 3 business days based on the nature of the function and complexity of the selected menu. In the event that a guarantee has not been received by the hotel, guarantees will be based on the greater of either the original contracted number or the actual number of guests served.

ALLERGIES

The Hotel requires that every effort is made by the Event Contact(s) to identify and disclose to the Hotel known food allergies and dietary restrictions that exist among the event's participants. The Hotel requests that identified food allergies and dietary restrictions be accompanied by the first and last name of the associated attendee. Should you not provide the names of the guest and the nature of their food allergies to us in writing, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur as a result of our negligence by us, or any of our representatives.

SOCAN AND RE:SOUND FEES

SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re:Sound are Canada's two licensing bodies for music. These bodies collect license fees, as set by the Copyright Board of Canada, from anyone playing or broadcasting live or recorded music. These fees are based on the square footage of the function space and maximum number of attendees for the event. Your Event Manager will be able to partner with you in estimating the fees that will apply to your event.

CORDS, CABLING, AND CARPET

To ensure the safety of our guests, the Hotel requires that all cords, cables, carpets, and other potential trip hazards be taped down to the floor using gaffer's tape prior to guests and hotel staff entering the function space. Please contact your Event Manager for pricing of gaffer's tape.

SHIPMENTS AND STORAGE

All shipments to the Hotel will be received by Parq Vancouver. Up to 10 packages related to a scheduled function may be delivered to the Hotel within 72 hours of the start of the function. All pallets related to a function that are handled by Parq Vancouver and the Hotel will be subject to an additional fee. Shipments in excess of 10 packages will be assessed a \$5.00 fee per box.

For large shipments, please confirm the dimensions of all access points, elevators, and doorways with your Event Manager prior to delivery. All deliveries must be properly labelled to include the name of the Event, Event Contact, and Event Manager.

Deliveries must be made to the Loading Dock of the complex and transported to the function space byway of the freight elevator. Packages cannot be transported in the guest elevators. The hotel will not accept deliveries at the Front Desk. The hotel will not be responsible for exhibits, displays and products locked in a function room. The hotel will not receive or sign for C.O.D. shipments.

SMOKING

There is a designated smoking area outside the hotel. Smoking is not permitted in any function space or guest room, including our Fairview Terrace.

CLEANING FEES

The Event Contact is responsible for coordinating the cleanup and disposal of all waste resulting from the unboxing of packages delivered for a function. If the Event Contact chooses not to arrange for disposal of such waste, a Cleaning Fee will be applied to the final Event bill.

A Cleaning Fee will also be assessed for any excessive cleaning that is required by the Hotel as a result of a function. The Event Contact is responsible for any damage to the premises by their invited guest(s), suppliers and vendors during the time they are on premises.

SECURITY

Security arrangements must be contracted or approved by the Hotel. Any events for persons under the age of 19 years must have one security officer per 50 guests for the duration of the event, including 30 minutes prior to the function start time and 30 minutes after the function end time.

ON-SITE RESTAURANTS AND CASINO GUIDELINES

Parq Vancouver proudly features eight on-site restaurants and loungers as well as two world-class gaming casino floors. Please note that food and beverage may not be transported between the function space floors and other floors of the complex.



PLANNING TIMELINE

Every wedding experience is unique and comes with its own excitement and challenges. The key is to savor each moment in this journey. This timeline offers a general approach to how you can stay on course for an unforgettable day.

9 -12 months out

- ☐ Announce your engagement
- ☐ Select a wedding date
- ☐ Hire a professional consultant or planner (determine degree of involvement)
- ☐ Determine type of wedding you desire in terms of style, formality, location, size, time of day, etc.
- ☐ Determine budget and how expenses will be shared
- ☐ Pick top 3 items of importance, These are the areas you are unwilling to negotiate or make sacrifices on
For example: food quality, outdoor space, and both ceremony & reception in one venue
- ☐ Develop a recordkeeping system for payments made & remainder due
- ☐ Develop a cost estimate budget calculating tool
- ☐ Consolidate guest lists:
 - A | Must be invited
 - B | Should be invited
 - C | Would like to invite but not necessary
- ☐ Decide if children will be invited
- ☐ Determine color scheme and/or theme
- ☐ Select and reserve ceremony site
- ☐ Select and reserve officiate
- ☐ Select and reserve reception site
- ☐ Select and order bridal gown
- ☐ Order updated passport, visa or birth certificate, if needed for honeymoon or marriage license
- ☐ Select and book photographer and videographer
- ☐ Select your bridal party

6-9 months

- ☐ Select ring bearer & flower girl
- ☐ Inform bridal party of their responsibilities (duties, monetary, help/assistance)
- ☐ Reserve wedding night bridal suite
- ☐ Select your wedding party's outfits, shoes and accessories
- ☐ Select and book musicians (ceremony, reception, dancing)
- ☐ Select and book florist
- ☐ Begin to map out floor plan and décor, based on venues chosen
- ☐ Create wedding website if desired about you and all things pertaining to your wedding
Samples to use: mywedding.com, theknot.com
- ☐ Create a list of DIY projects and recruit help needed, Start these projects in good time for your wedding

4-6 months

- ☐ Start shopping for each other's wedding gifts
- ☐ Select and secure decor items/designer
- ☐ Finalize guest list
- ☐ Select and order stationery such as: save the dates, thank you notes, menus, seating cards, signage, etc.
- ☐ Address and mail invitations
- ☐ Set date, time and location for rehearsal dinner
- ☐ Arrange accommodations for out-of-town guests if need be
- ☐ Start planning your honeymoon
- ☐ Select day of helpers such as emcee, ushers, gift table/ sign in book/ seating attendant
- ☐ Select and reserve miscellaneous services: valet, shuttles, entertainment etc.
- ☐ Purchase bridal accessories and shoes (begin to break in)
- ☐ Set up bridal registry
- ☐ Begin preparing for 1st dance



PLANNING TIMELINE (cont'd)

Every wedding experience is unique and comes with it's own excitement and challenges. The key is to savor each moment in this journey. This timeline offers a general approach to how you can stay on course for an unforgettable day.

3-4 months

- ☐ Do menu tasting and finalize selections
- ☐ Select wedding cake designer, arrange menu tasting, and order wedding cake
- ☐ Order party favors or select charity for donation (house-made edible favours can be ordered through hotel directly)
- ☐ Confirm décor details
- ☐ Purchase honeymoon attire and luggage
- ☐ Select and book wedding day transportation
- ☐ Shop for wedding rings (have engraved if desired)
- ☐ Complete marriage license requirements
- ☐ Purchase attendant gifts
- ☐ Review and update your gift registry
- ☐ Take engagement photos

6 weeks -3 months

- ☐ Maintain record of RSVP's and gifts received, This will help when you send thank you notes after the wedding
- ☐ Determine hairstyle and makeup
- ☐ Schedule hair, makeup and nail appointments for wedding day
- ☐ Finalize accessories shopping (toasting glasses, ring pillow, guest book, certificate pen, unity candle, favors etc.)
- ☐ Check change of name requirements (drivers license, insurance, social security, bank accounts, bills, subscriptions etc.)
- ☐ Select attire for ushers, fathers and any other designated helpers
- ☐ Mail invitations to rehearsal dinner (RSVP approx. 1 month from your mailing date)
- ☐ Obtain marriage license
- ☐ Plan when and where to give attendants their gifts
- ☐ Have your something old, new, borrowed and blue
- ☐ Finalize your menu, beverage, décor, and alcohol order

2 -6 weeks

- ☐ Confirm ceremony details with your officiant – communicate this to venue (if there are any special requirements etc.)
- ☐ Arrange final fittings
- ☐ Finalize rehearsal dinner plans; seating, place cards, menu, décor if desired
- ☐ Finalize floral selections
- ☐ Make detailed timelines for your wedding party, emcee, service providers, and your planning contact(s)
- ☐ Confirm details & timelines with vendors
- ☐ Start packing for your honeymoon
- ☐ Decide if you want a receiving line: if so, when and where
- ☐ Start writing your vows
- ☐ Contact guests who have not RSVP'd yet
- ☐ Pick up rings and confirm sizing is correct
- ☐ Confirm list of photos wanted with photographer
- ☐ Confirm "wants" with videographer
- ☐ Confirm song list with musicians/DJ, including first dance
- ☐ Remind attendants when and where to pick up outfits
- ☐ Review hair, make up and accessories with and appropriate vendors
- ☐ Determine ceremony seating for special guests and provide list to ushers
- ☐ Confirm floor plan(s) for ceremony & reception
- ☐ Finalize seating chart & place cards – communicate with Hotel



PLANNING TIMELINE (cont'd)

Every wedding experience is unique and comes with its own excitement and challenges. The key is to savor each moment in this journey. This timeline offers a general approach to how you can stay on course for an unforgettable day.

2 weeks - 1 week

- ☐ Pick up wedding attire and ensure everything fits
- ☐ Finalize guest count and inform Event Manager
- ☐ Compile a list of everything you will need for rehearsal dinner and wedding day
- ☐ Arrange get away car if desired & finish packing for honeymoon
- ☐ Confirm all honeymoon reservations and exchange money

Rehearsal Day/ Day Before Wedding

- ☐ Review list of things to bring
- ☐ Give Best Man or Day of Coordinator remaining balances needing to be paid on day of to vendors
- ☐ Pack all décor/accessories and arrange for delivery (arrange delivery/storage with hotel if needed)
- ☐ Confirm/arrange for rental items return after
- ☐ Review ceremony seating with ushers
- ☐ Review ceremony procedures/order of events with all involved
- ☐ Prepare/plan for food on wedding day (schedule time to eat or you'll forget!)
- ☐ Prepare bridal emergency kit & touch up

Wedding Day

- ☐ Review list of things to bring
- ☐ Give the couple's wedding rings to the person(s) responsible for them
- ☐ Throughout the day, remember to stop and look around to take in the moment





PREFERRED VENDORS

WEDDING PLANNING

[Aly Armstrong Event Planning & Design](#)
[Always & Forever](#)
[Alicia Keats Weddings](#)
[Cherry Wang Weddings](#)
[Coco Events](#)
[CountDown Events Planning & Design](#)
[Details by Haleh](#)
[Dreamgroup Productions](#)
[Elope with Us Vancouver](#)
[Epic Events](#)
[Eternity Moments Wedding & Events](#)
[Filosophi Events](#)
[Fleur de Lis Events](#)
[Kavita Mohan Event Planning](#)
[La Vista Events](#)
[Modern Mint Events](#)
[Petite Pearl Events](#)
[Shing Weddings](#)
[Smitten Events](#)
[Spotlight Events](#)
[Sweetheart Events](#)
[WeDo Weddings](#)

MUSIC & ENTERTAINMENT

[Chloe Morgan Music \(DJ\)](#)
[Decibal Entertainment](#)
[Famous Players](#)
[Girl on Wax](#)
[Hot Wax](#)
[Ian Cromwell Music](#)
[Janelle Nadeau Harpist](#)
[Karlie Rosin Illustrations](#)
[Musical Occasions](#)
[Side One Band](#)
[Siegel Entertainment](#)
[Ten Souljers](#)
[Thomas Maxey \(DJ\)](#)

FASHION & JEWELRY

[Bisou Bridal](#)
[Blush Bridal](#)
[Cavalier](#)
[Jeweliette](#)
[Laudae Bride](#)
[Rituals of Love](#)
[Union Bridal](#)

DECOR & DESIGN

[Bespoke Rentals & Event Design](#)
[BOLD Event Creative](#)
[Debut Event Design](#)
[Eclat Décor](#)
[Cahoots Creative](#)
[Koncept Events](#)
[Loungeworks](#)
[Le Marais Décor](#)
[Lux Affairs Event Design & Decor](#)
[Mohani Event Design](#)
[MV Décor Ltd.](#)
[Onyx LED Floor](#)
[Pedersens](#)

FLOWERS

[Balconi Floral Design Studio](#)
[Celsia Florist](#)
[Dushan Flowers](#)
[Flower Factory](#)
[Flower-Z](#)
[Garden Party Flowers](#)
[Granville Island Florist](#)
[Ourlittleflower \(OLF\) CO](#)
[Sunflower Florist](#)
[Tala Florist](#)

OFFICIANT / CELEBRANT

[Lisa Hartley](#)
[Modern Celebrant](#)
[Stephanie Reitsma](#)
[Vancouver Officiant](#)
[Young, Hip, & Married](#)

HAIR & MAKEUP

[Artistry by V](#)
[Denise Elliott](#)
[Jayna Marie](#)
[Nadia Albano Style Inc.](#)
[Pink Orchid](#)

ONLINE RESOURCES

[mywedding.com](#)
[theknot.com](#)
[Veronicawithlove.com/events](#)

PHOTO & VIDEO

[Adam & Kev Weddings](#)
[Belluxe Photography](#)
[Beautiful Life Studios](#)
[Blush Wedding Photography](#)
[Butter Studios](#)
[Christie Graham Photography](#)
[Hera Studios](#)
[Hello Tomorrow](#)
[Hong Photography](#)
[Jasalyn Thorne](#)
[Jozef Povazan](#)
[Justine Boulin](#)
[Justin Ho Photography](#)
[Lucida Photography](#)
[Lumina Inc](#)
[Shari & Mike](#)
[The Apartment Photography](#)
[The Near & Dear](#)
[Tomasz Wagner](#)
[Vasia Photography](#)

PHOTOBOOTH

[Butter Studios](#)
[Dang Good Photobooth](#)
[Photobooth Vancouver](#)
[The Collective You](#)
[Vision Photography](#)

INSPIRATION

[Grace Ormande Wedding Style](#)
[Junebug Weddings](#)
[Real Weddings](#)
[Rocky Mountain Bride Magazine](#)
[Ruffled Blog](#)
[Style Me Pretty](#)
[Wedluxe](#)

AUDIO VISUAL

[Encore Event Technologies](#)

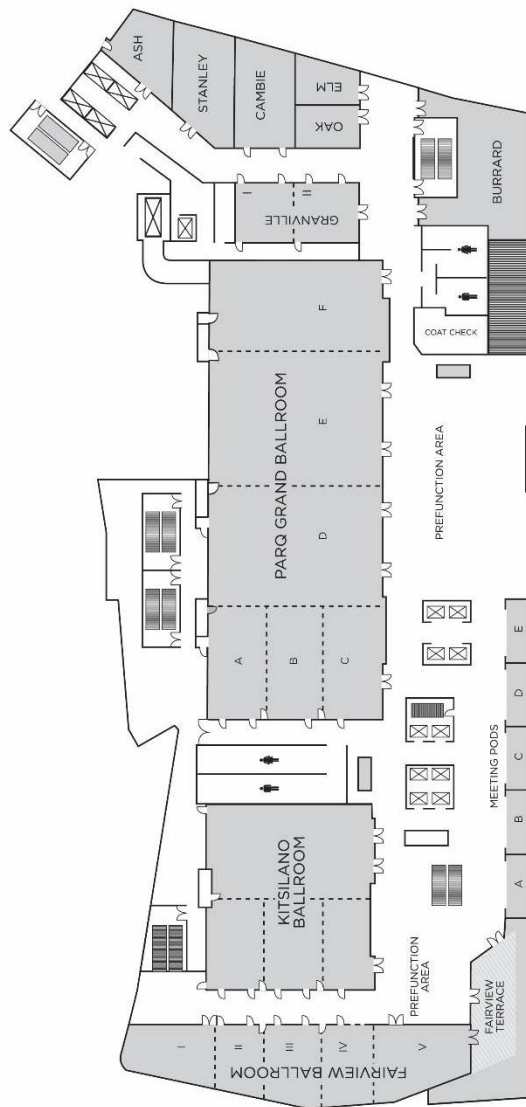
TENTING

[Cascade Tent Rentals](#)
[Elevation Tent Rentals](#)
[Millennium Tents](#)
[Phoenix Tent Rentals](#)





FLOORPLAN



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