



Stay Inspired

2018 Catering Menu



Element Vancouver Metrotown

5988 Willingdon Avenue

Burnaby, BC V5H 2A7

T: (604) 568-3696 F: (604) 558-5518

E: sales@elementmetrotown.com

breakfast



BUFFET MENU

All buffets include freshly brewed regular and decaffeinated coffee and a selection of teas.

CONTINENTAL BREAKFAST \$20.00/PERSON

- Chef's Assortment of In-House Baked Pastries
MINI MUFFINS, SCONES, DANISH AND CROISSANTS SERVED WITH ASSORTED FRUIT PRESERVES, HONEY AND BUTTER
- Individual Low Fat Yogurt
- Fresh Seasonal Sliced Fruit
- Pitchers of Assorted Fruit Juice

HEALTHY START \$24.00/PERSON

- Chef's Assortment of Freshly Baked High Fibre Muffins
- Element Signature Smoothies
- Roasted Vegetable Frittata
SWEET BELL PEPPER, ZUCCHINI, EGGPLANT, MOZZARELLA, TOMATO FONDUE
- Fresh Seasonal Sliced Fruit

BUSINESS CLASS \$27.00/PERSON

- Chef's Assortment of In-House Baked Pastries
MINI MUFFINS, SCONES, DANISH AND CROISSANTS SERVED WITH ASSORTED FRUIT PRESERVES, HONEY AND BUTTER
- Crispy New Potatoes
CARAMELIZED ONION
- Organic Scrambled Eggs
FRESH SNIPPED CHIVES
- Crispy Smoked Bacon
- Breakfast Link Sausage
- Fresh Seasonal Sliced Fruit
- Pitchers of Assorted Fruit Juice

20-person minimum. \$75 surcharge for parties under 20.

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breakfast



ADD-ONS

EGGS BENEDICT \$7.00/PERSON

TOASTED ENGLISH MUFFIN, BACK BACON, ORGANIC POACHED EGGS, HERB HOLLANDAISE SAUCE

BREAKFAST WRAPS \$9.00/PERSON

- Spinach and Egg White Wrap
SCRAMBLED EGG WHITES, MUSHROOM, BABY SPINACH, TOMATO, SAMBAL AIOLI
- Chorizo Breakfast Wrap
SCRAMBLED EGGS, WINE CHORIZO, CHEDDAR, TOMATO

QUINOA & OATS \$8.00/PERSON

ROLLED OATS, QUINOA, TOASTED WALNUTS, ALMOND, PUMPKIN SEEDS, DRIED CRANBERRY

BACON \$6.00/PERSON

SAUSAGE \$6.00/PERSON

HAM \$6.00/PERSON

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breakfast

À LA CARTE

CHEF'S ASSORTMENT OF IN-HOUSE BAKED PASTRIES \$39.00/DOZEN

Muffins, Scones, Danish and Croissants served with Assorted Fruit Preserves, Honey and Butter

FORNO BAKED BREAKFAST PAN PIZZA \$42.00/DOZEN

Topped with Scrambled Eggs, Crispy Smoked Bacon, Spinach, Bechamel, Fontina

or

Topped with Scrambled Eggs, Blistered Baby Tomato, Fior Di Latte, Mozzarella

CHEF'S ASSORTMENT OF FRESHLY BAKED SPECIALTY LOAVES \$39.00/DOZEN

Selection of Banana-Walnut and Carrot-Raisin served with Assorted Fruit Preserves, Honey and Butter

FRESH SEASONAL WHOLE FRUIT \$2.50/EACH

FRESH SEASONAL SLICED FRUIT \$7.00/PERSON

INDIVIDUAL LOW FAT YOGURT \$3.00/EACH

VANILLA YOGURT PARFAIT \$8.00/PERSON

Chef's Local Granola, Dried Cranberry, Fresh Melon, Mixed Berries

HOUSEMADE GRANOLA BARS \$39.00/DOZEN

Toasted Rolled Oats, Sliced Almonds, Dried Cranberry, Honey, Dark Chocolate

breaks



All break packages include freshly brewed regular and decaffeinated coffee and a selection of teas.

ALIVE BREAK \$14.00/PERSON

- Chef's Assortment of Freshly Baked Specialty Loaves
BANANA-WALNUT AND CARROT-RAISIN SERVED WITH ASSORTED FRUIT PRESERVES, HONEY AND BUTTER
- Vanilla Yogurt Parfait
CHEF'S LOCAL GRANOLA, DRIED CRANBERRY, FRESH MELON, MIXED BERRIES

ENERGIZE BREAK \$14.00/PERSON

- Fresh Seasonal Crudite Platter
HOUSEMADE PARMESAN BLACK PEPPER DIP SERVED WITH FRESH VEGETABLES
- Classic Hummus
CHICKPEA, TAHINI, CONFIT GARLIC, OLIVE OIL, LEMON, FRESH PARSLEY SERVED WITH CROSTINI
- Fresh Seasonal Sliced Fruit

RECHARGE BREAK \$14.00/PERSON

- Fresh Popcorn
PARMESAN, FRESH PARSLEY, TRUFFLE OIL
- Housemade Pico-Di Gallo and Guacamole
TOMATO, ONION, GARLIC, CILANTRO, JALEPENO, LIME SERVED WITH ASSORTED CORN CHIPS
- Specialty Mixed Nuts

INDULGE BREAK \$14.00/PERSON

- Chocolate Bars (One per person)
- Assorted Potato Chips
- Assorted Candy

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breaks

À LA CARTE

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND A
SELECTION OF TEAS \$5.00/PERSON

ASSORTED SOFT DRINKS (Based on Consumption) \$4.00/EACH

ASSORTED FRUIT JUICES (Based on Consumption) \$4.00/EACH

BOTTLED MINERAL AND SPARKLING WATER \$4.00/EACH
(Based on Consumption)

FRESH SEASONAL FRUIT PLATTER \$7.00/PERSON

Selection of Fresh Seasonal Sliced Fruit

ARTISAN CHEESE PLATTER \$12.00/PERSON

Artisan Cheese served with Dried Fruit, Specialty Mixed Nuts and Assorted Crackers

FRESH POPCORN \$5.00/PERSON

Parmesan, Fresh Parsley, Truffle Oil

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breaks

À LA CARTE

SPREADS AND DIPS \$8.00/PERSON

Chickpea Lemon and Asiago Artichoke served with French Baguette and Assorted Crackers

FRESH SEASONAL CRUDITE PLATTER \$6.00/PERSON

Housemade Parmesan Black Pepper Dip served with Fresh Vegetables

CHEF'S SELECTION OF IN-HOUSE BAKED SIGNATURE COOKIES \$39.00/DOZEN

ASSORTED FRENCH MACARONS \$39.00/DOZEN

ASSORTED HOUSEMADE SQUARES AND BARS \$39.00/DOZEN

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lunch



BUFFET MENU

All buffets include freshly brewed regular and decaffeinated coffee and a selection of teas.

EXPRESS LUNCH \$26.00/PERSON

- Mixed Baby Green Lettuce Salad
BABY GEM LETTUCE, CHERRY TOMATO, CUCUMBER, HERB VINAIGRETTE
- Assorted Deli Sandwiches and Wraps
TURKEY, ROAST BEEF AND GRILLED VEGETABLE
- Fresh Seasonal Sliced Fruit
- Chef's Assorted Dessert Selection

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lunch



SALAD, SOUP, AND SANDWICH \$33.00/PERSON

- Salad - Choose One
 - Sienna Chopped Salad
FRESH KALE, CAULIFLOWER, EDAMAME, SWEET BELL PEPPER, AVOCADO, RED CABBAGE, CUCUMBER, GREEN GODDESS DRESSING
 - Marinated Beet Salad
SEASONAL BEETS, BABY ARUGULA, GOAT CHEESE, SHERRY VINAIGRETTE
- Soup - Choose One
 - Roasted Tomato Basil
 - Vegetable Minestrone
 - Fraser Valley Corn Chowder
 - Roasted Butternut Squash Bisque
 - Creamy Forest Mushroom
- Assorted Deli Sandwiches and Wraps - Choose Three
 - Jerk Chicken Sandwich
JERK SPICED MARINATED CHICKEN, MANGO, LETTUCE, CILANTRO, CABBAGE, CARROT, RED ONION, AGED CHEDDAR, GREEN GODDESS DRESSING
 - Roasted Beef Sandwich
SHAVED PEPPER CRUSTED ROAST BEEF, HORSERADISH AIOLI, CARAMELIZED ONION, FONTINA
 - Turkey Sandwich
SMOKED TURKEY BREAST, CRANBERRY JAM, LETTUCE, TOMATO, PROVOLONE
 - Ham and Cheese Sandwich
BLACK FOREST HAM, HORSERADISH AIOLI, LETTUCE, TOMATO, HAVARTI
 - Tuna Wrap
SEASONED TUNA, SHALLOT, CELERY, CAPERS, OLIVES, FRESH DILL, LETTUCE, TOMATO, MAYONNAISE
 - Smoked Salmon Wrap
THINLY SLICED BC SMOKED SALMON, RED ONION, LETTUCE, PICKLED FENNEL, HERB MARSCARPONE, SNIPPED CHIVES
 - Eggplant Parmesan Sandwich
BREADED EGGPLANT, TOMATO FONDUE, ARUGULA, FIOR DE LATTE
 - Grilled Vegetable Wrap
BALSAMIC MARINATED ROASTED EGGPLANT, ZUCCHINI, SWEET BELL PEPPER, FRESH PARSLEY, PESTO SPREAD
- Fresh Seasonal Sliced Fruit
- Chef's Assorted Dessert Selection

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lunch



HOT BUFFET MENU

All buffets include freshly brewed regular and decaffeinated coffee and a selection of teas.

BUILD YOUR OWN TACOS \$38.00/PERSON

- Butternut Squash Soup
HONEY ROASTED SQUASH, BLACK BEAN, SOUR CREAM, CILANTRO, TORTILLA CRISP, GREEN ONION
- Mexican Rice
TOMATO, ONION, SWEET BELL PEPPER, CILANTRO
- Soft Flour Tortillas
SERVED WITH SHREDDED LETTUCE, CHEDDAR, SOUR CREAM, GUACAMOLE, PICKED ONION
- Pork Carnitas
CUMIN, CHILI, OREGANO, THYME, BAY LEAF, GARLIC
- Lime and Chili Snapper
SPICED LIME RUB, JALEPENO, CILANTRO
- Fresh Baked Cinnamon Churros with Dulce de Leche Sauce

ASIAN BUFFET \$38.00/PERSON

- Asian Green Salad
BABY GEM LETTUCE, SHAVED CARROT, WATERMELON RADISH, FENNEL, LEMONGRASS VINAIGRETTE
- Shrimp & Chinese BBQ Pork Fried Rice
SHRIMP, CHAR-CHU BBQ PORK, RED ONION, EDAMAME, SCALLION, SESAME SEED OIL
- Kung Pao Chicken
CHICKEN BREAST, DRIED CHILIES, SESAME SEED OIL, HOISIN SAUCE, TOASTED PEANUTS
- Beef and Broccoli
CHUCK STEAK, BROCCOLI, ONION, GARLIC, SOY SAUCE
- Hong Kong Style Egg Tarts & Fortune Cookies

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lunch



HOT BUFFET MENU

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JAPANESE BUFFET \$38.00/PERSON

- Wa-Fu Garden Salad
BABY GEM LETTUCE, EDAMAME, TOMATO, SHAVED RADISH, SESAME VINAIGRETTE
- Miso Shi-Ru
KONBU BROTH, DICED TOFU, WAKAME, ENOKI MUSHROOM
- Steamed Sushi Rice
- Teriyaki Chicken
SWEET BELL PEPPER, RED ONION, SCALLION
- Salmon Saikyo
WILD BC SALMON, PICKLED GINGER, SWEET MISO GLAZE
- Matcha Custard Tarts

ITALIAN BUFFET \$38.00/PERSON

- Garlic Bread
- Classic Caesar Salad
CRISP ROMAINE HEARTS, HOUSEMADE SIGNATURE DRESSING, HERBED CROUTONS, SHAVED PARMESAN
- Heirloom Caprese Salad
VINE RIPENED TOMATO, MARINATED BOCCONCINI, FRESH BASIL, OLIVE OIL, BALSAMIC REDUCTION
- Forno Baked Cannelloni
SPINACH & RICOTTA FILLED PASTA, PESTO CREAM SAUCE
- Forno Baked Beef Lasagna
SEASONED BEEF, RICOTTA, MOZZARELLA, SPINACH, TOMATO SAUCE
- Pistachio Cannoli
CANDIED ORANGE RICOTTA CREAM, TOASTED PISTACHIO

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lunch



HOT BUFFET MENU

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RESTORE BUFFET \$40.00/PERSON

- Mixed Baby Green Lettuce Salad
BABY GEM LETTUCE, CHERRY TOMATO, CUCUMBER, HERB VINAIGRETTE
- Quinoa Salad
BROCCOLI, CAULIFLOWER, CARROT, RADISH SPROUTS, TOASTED PUMPKIN SEEDS, QUINOA, CARROT GINGER CHILI DRESSING
- Roasted Seasonal Vegetables
CARROT, SQUASH, SWEET BELL PEPPER, ZUCCHINI, EGGPLANT
- Rice Pilaf
CARROT, ONION, PEAS, FRESH HERBS
- Roast Chicken Breast
HERB AND GARLIC MARINATED CHICKEN BREAST, ROASTED CHICKEN GLAZE
- West Coast Seafood Medley
SAFFRON CREAM, SWEET BELL PEPPER, RED ONION
- Chef's Assorted Dessert Selection

VIBRANT BUFFET \$42.00/PERSON

- Marinated Beet Salad
SEASONAL BEETS, BABY ARUGULA, GOAT CHEESE, SHERRY VINAIGRETTE
- Sienna Chopped Salad
FRESH KALE, CAULIFLOWER, EDAMAME, SWEET BELL PEPPER, AVOCADO, RED CABBAGE, CUCUMBER, GREEN GODDESS DRESSING
- Roasted Seasonal Vegetables
CARROT, SQUASH, SWEET BELL PEPPER, ZUCCHINI, EGGPLANT
- Rice Pilaf
CARROT, ONION, PEAS, FRESH HERBS
- Braised Beef Stroganoff
RED WINE, MUSHROOM, PEARL ONION, DOUBLE SMOKED BACON
- Forno Roasted Wild BC Salmon
WILD BC SALMON, CITRUS BEURRE BLANC, CRISPY CAPERS
- Chef's Assorted Dessert Selection

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Element Vancouver Metrotown • 5988 Willingdon Avenue, Burnaby, BC V5H 2A7 • (604) 568-3696

dinner



BUFFET MENU

All buffets include freshly brewed regular and decaffeinated coffee and a selection of teas.

STAY WHOLE DINNER BUFFET \$65.00/PERSON

Assorted Artisan Bread with Whipped Herb Butter

Choice of Three Salads

- Poached Pear Salad
BABY GEM LETTUCE, RED WINE POACHED PEAR, GOAT CHEESE, TOASTED PUMPKIN SEEDS, CITRUS VINAIGRETTE
- Classic Caesar Salad
CRISP ROMAINE HEARTS, HOUSEMADE SIGNATURE DRESSING, HERBED CROUTONS, SHAVED PARMESAN
- Heirloom Caprese Salad
VINE RIPENED TOMATO, MARINATED BOCCONCINI, FRESH BASIL, OLIVE OIL, BALSAMIC REDUCTION
- Quinoa Salad
BROCCOLI, CAULIFLOWER, CARROT, RADISH SPROUTS, TOASTED PUMPKIN SEEDS, QUINOA, CARROT GINGER CHILI DRESSING
- Mixed Baby Green Lettuce Salad
BABY GEM LETTUCE, CHERRY TOMATO, CUCUMBER, HERB VINAIGRETTE
- Marinated Beet Salad
SEASONAL BEETS, BABY ARUGULA, GOAT CHEESE, SHERRY VINAIGRETTE
- German Style Potato Salad
ROASTED BABY NUGGET POTATOES, CRISPY BACON BITS, GRAINY MUSTARD VINAIGRETTE, FRESH PARSLEY
- Creamy Pasta Salad
CAVATAPPI PASTA, PARMESAN BLACK PEPPERCORN AIOLI, CELERY, SWEET BELL PEPPER, RED ONION, FRESH HERBS
- Kale Slaw
FRESH KALE, SHAVED CABBAGE, CARROT, DRIED CRANBERRY, CANDIED PECAN, SWEET MUSTARD VINAIGRETTE

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dinner



BUFFET MENU

STAY WHOLE DINNER BUFFET CONTINUED

Vegetables

- Brussel Sprouts
CAPERS, LEMON, PARMESAN
- Forno Roasted Vegetables
SWEET BELL PEPPER, ZUCCHINI, BABY CARROTS, MUSHROOM, KABOCHA SQUASH, OLIVE OIL, FRESH HERBS

Choice of Two Starch

- Forno Roasted Potatoes
LOCAL NEW POTATOES, ROSEMARY, OLIVE OIL
- Rice Pilaf
CARROT, ONION, PEAS, FRESH HERBS
- Squash & Potato Gratin Dauphinoise
ROASTED GARLIC, PARMESAN, FRESH HERBS
- Penne Pasta
HOUSE MADE PENNE PASTA, TOMATO BASIL SAUCE, PARMESAN

Choice of Three Entrées (Additional Entrées Add \$8/Person)

- Pan Seared Wild BC Salmon
WILD BC SALMON, LEMON-HERB BUERRE BLANC, CAPERS
- Forno Roasted Chicken
FRASER VALLEY CHICKEN BREAST, SQUASH, KALE, SALSA VERDE
- Braised Beef Stroganoff
RED WINE, MUSHROOM, PEARL ONION, DOUBLE SMOKED BACON
- Forno Baked Beef Lasagna
SEASONED BEEF, RICOTTA, MOZZARELLA, SPINACH, TOMATO SAUCE
- Vegetarian Lasagna
SPINACH, RICOTTA, MOZZARELLA, TOMATO FONDUE, BASIL
- Forest Mushroom Ravioli
SUN-DRIED TOMATO, PORCINI CREAM, FRESH HERBS
- Eggplant Parmigiana
BAKED BREADED EGGPLANT, FRESH BASIL, POMODORO SAUCE, MOZZARELLA, PARMESAN

Chef's Assorted Dessert Selection

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dinner



BUFFET MENU

All buffets include freshly brewed regular and decaffeinated coffee and a selection of teas.

THRIVE DINNER BUFFET \$89.00/PERSON

Assorted Artisan Bread with Whipped Herb Butter

Choice of Three Salads

- Poached Pear Salad
BABY GEM LETTUCE, RED WINE POACHED PEAR, GOAT CHEESE, TOASTED PUMPKIN SEEDS, CITRUS VINAIGRETTE
- Classic Caesar Salad
CRISP ROMAINE HEARTS, HOUSEMADE SIGNATURE DRESSING, HERBED CROUTONS, SHAVED PARMESAN
- Heirloom Caprese Salad
VINE RIPENED TOMATO, MARINATED BOCCONCINI, FRESH BASIL, OLIVE OIL, BALSAMIC REDUCTION
- Quinoa Salad
BROCCOLI, CAULIFLOWER, CARROT, RADISH SPROUTS, TOASTED PUMPKIN SEEDS, QUINOA, CARROT GINGER CHILI DRESSING
- Mixed Baby Green Lettuce Salad
BABY GEM LETTUCE, CHERRY TOMATO, CUCUMBER, HERB VINAIGRETTE
- Marinated Beet Salad
SEASONAL BEETS, BABY ARUGULA, GOAT CHEESE, SHERRY VINAIGRETTE
- German Style Potato Salad
ROASTED BABY NUGGET POTATOES, CRISPY BACON BITS, GRAINY MUSTARD VINAIGRETTE, FRESH PARSLEY
- Creamy Pasta Salad
CAVATAPPI PASTA, PARMESAN BLACK PEPPERCORN AIOLI, CELERY, SWEET BELL PEPPER, RED ONION, FRESH HERBS
- Kale Slaw
FRESH KALE, SHAVED CABBAGE, CARROT, DRIED CRANBERRY, CANDIED PECAN, SWEET MUSTARD VINAIGRETTE

Antipasto Platter

MARINATED SWEET BELL PEPPERS, MUSHROOMS AND ARTICHOKE SERVED WITH CROSTINI

Artisan Cheese and Charcuterie Platter

SELECTION OF DOMESTIC AND IMPORTED CHEESE, CHEF'S SELECTION OF CHARCUTERIE SERVED WITH ASSORTED CRACKERS

Vegetables

- Brussels Sprouts
CAPERS, LEMON, PARMESAN
- Forno Roasted Vegetables
SWEET BELL PEPPER, ZUCCHINI, BABY CARROTS, MUSHROOM, KABOCHA SQUASH, OLIVE OIL, FRESH HERBS

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dinner



BUFFET MENU

THRIVE DINNER BUFFET CONTINUED

Choice of One Starch

- Forno Roasted Potatoes
LOCAL NEW POTATOES, ROSEMARY, OLIVE OIL
- Rice Pilaf
CARROT, ONION, PEAS, FRESH HERBS
- Squash & Potato Gratin Dauphinoise
ROASTED GARLIC, PARMESAN, FRESH HERBS
- Penne Pasta
HOUSE MADE PENNE PASTA, TOMATO BASIL SAUCE, PARMESAN

Choice of Three Entrées (Additional Entrées Add \$8/Person)

- Miso Glazed Wild BC Ling Cod
SWEET MISO GLAZE, PICKLED GINGER, KALE
- Pan Seared Wild BC Salmon
WILD BC SALMON, LEMON-HERB BUERRE BLANC, CAPERS
- Forno Roasted Chicken
FRASER VALLEY CHICKEN BREAST, SQUASH, KALE, SALSA VERDE
- Braised Beef Stroganoff
RED WINE, MUSHROOM, PEARL ONION, DOUBLE SMOKED BACON
- Forno Baked Beef Lasagna
SEASONED BEEF, RICOTTA, MOZZARELLA, SPINACH, TOMATO SAUCE
- Forest Mushroom Ravioli
SUN-DRIED TOMATO, PORCINI CREAM, FRESH HERBS
- Eggplant Parmigiana
BAKED BREADED EGGPLANT, FRESH BASIL, POMODORO SAUCE, MOZZARELLA, PARMESAN

Choice of One Chef's Carving Station

- CANADIAN BEEF STRIPLOIN - CRUSTED WITH WHOLE GRAIN MUSTARD AND HERB
- AUSTRALIAN LEG OF LAMB - DIJON AND GARLIC RUBBED
- ANGUS RESERVE BARON OF BEEF - ROSEMARY, THYME

Chef's Assorted Dessert Selection

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element™
BY WESTIN

Vancouver Metrotown

reception

COLD APPETIZERS - \$40.00/DOZEN

BURATTA CROSTINI

Heirloom Tomato, Fresh Basil, Extra Virgin Olive Oil

CAPRESE SALAD SKEWER

Marinated Baby Bocconcini, Grape Tomato, Fresh Basil

VEGETABLE SPRING ROLL

Rice Paper, Cilantro, Sweet Chili Glaze

HUMMUS AND VEGETABLE CUP

Sun-Dried Tomato Hummus, Baby Vegetables

SMOKED SALMON

Dill Mascarpone, Crispy Capers, Baby Dill

PRAWN COCKTAIL

Jumbo Tiger Prawn, Signature Cocktail Sauce, Baby Celery Leaf

ALBACORE TUNA NICOISE

Baby Tomato, Green Beans, Kalamata Olive, Crostini

SMOKED SALMON FLATBREAD

Spiced Lemon Mascarpone, Crispy Capers, Shaved Red Onion

PROSCIUTTO WRAPPED DRIED FIG

Torched Goat Cheese, Balsamic Reduction

(MINIMUM 3 DOZEN PER TYPE)



element™
BY WESTIN

Vancouver Metrotown

reception

HOT APPETIZERS - \$48.00/DOZEN

WILD MUSHROOM ARANCINI

Truffle Aioli, Shaved Parmesan

MAC 'N' CHEESE BITE

Tomato Jam, Aged Cheddar

WEST COAST CRAB CAKE

Fennel, Red Onion, Citrus Aioli

TIGER PRAWN SKEWER

Jumbo Tiger Prawn, Lemon Garlic Butter, Fresh Herbs

LOBSTER GRILLED CHEESE

Crispy Pancetta, Tomato Jam, Fontina

BACON WRAPPED SCALLOP

Lime-Tobiko Vinaigrette, Radish Sprout

TERIYAKI CHICKEN SKEWER

Scallion, Sesame, Sweet Teriyaki Glaze

THAI CHICKEN SKEWER

Coconut Red Curry Glaze, Fresh Cilantro

MINI SIGNATURE BEEF MEATBALL

Tomato Fondue, Grated Parmesan, Fresh Parsley

BRAISED BEEF SHORT RIB SANDWICH

Cheese Choux, Horseradish Aioli, Fresh Parsley

STEAK & POTATO

Snake River Farms Wagyu, Olive Oil Poached Nugget Potato, Truffle Aioli, Crispy Shallot

(MINIMUM 3 DOZEN PER TYPE)



element™
BY WESTIN

Vancouver Metrotown

reception

PLATTERS

CHEF'S SELECTION OF CHARCUTERIE \$300.00

Prosciutto Cotto, Hungarian Smoked Salami, Mortadella served with Whole Grain Dijon, Gherkins and Pickled Onions

FRESH SEASONAL FRUIT PLATTER \$175.00

Selection of Fresh Seasonal Sliced Fruit

CHEF'S SELECTION OF ARTISAN CHEESE \$300.00

Selection of Domestic and Import Cheese served with Dried Fruit, Specialty Mixed Nuts and Assorted Crackers

PRAWN COCKTAIL PLATTER \$425.00

Poached Jumbo Tiger Prawns, Signature Cocktail Sauce, Mustard Aioli, Lemon

MEZZE PLATTER \$375.00

Traditional Hummus, Creamy Artichoke Dip, Marinated Olives, Fresh Vegetables served with Housemade Crisps

SMOKED SALMON PLATTER \$400.00

Sliced Smoked BC Salmon, Herbed Cream Cheese, Capers, Shaved Red Onion, Lemon served with Housemade Crisps

CHEF'S GOURMET OPEN FACED SANDWICH PATER (CHOICE OF THREE) \$250.00

- Wagyu Roasted Beef

SNAKE RIVER FARMS WAGYU BEEF, TRUFFLE BUTTER, WHOLE GRAIN DIJON, GHERKIN, PICKLED ONION, SHAVED PARMESAN

- Smoked Wild BC Salmon

WHIPPED CREAM CHEESE, CAPER, SHAVED RED ONION, FRESH DILL

- Prosciutto Di Parma

SUN-DRIED TOMATO AIOLI, FIORE DI LATTE, FRESH BASIL, BALSAMIC REDUCTION

- Burrata & Tomato

FRESH BURRATA, BALSAMIC MARINATED TOMATO, FRESH BASIL, MALDON SEA SALT, OLIVE OIL

- Jerk Spice Marinated Chicken

AGED CHEDDAR, MANGO CABBAGE SLAW, GREEN GODDESS DRESSING, CILANTRO

Above selections are based on 25 People



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STATIONS

CARVING

Angus Reserve Canadian Baron of Beef \$12.00/Person
Angus Reserve Canadian Beef Striploin \$14.00/Person
Rosemary Crusted Australian Leg of Lamb \$12.00/Person
(SERVED WITH NATURAL JUS, HORSERADISH, VARIETY OF MUSTARDS)
(MINIMUM 25 GUESTS)

OYSTER \$50.00/DOZEN

Selection of Live Seasonal Oysters
Served with Mignonette, Signature Cocktail Sauce, Lemon, Fresh Grated Horseradish
(MINIMUM 10 DOZEN)

PASTA \$12.00/PERSON

Penne Pomodoro, Roasted Garlic and Basil Tomato Sauce, Parmesan, Fresh Basil, Olive Oil, Chili Flake
(MINIMUM 25 GUESTS)

MUSHROOM RISOTTO \$14.00/PERSON

Forno Roasted Forest Mushrooms, Parmesan, Truffle Oil, Fresh Herbs
(MINIMUM 25 GUESTS)

Additional Labour Charge of \$22.00/Hour for Chef will apply for all stations



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DESSERTS

ASSORTED DESSERT BARS AND SQUARES \$39.00/DOZEN

CHEF'S SELECTION OF IN-HOUSE BAKED SIGNATURE COOKIES \$39.00/DOZEN

ASSORTED FRENCH MACARONS \$39.00/DOZEN

SIGNATURE CHOCOLATE NIBS \$30.00/DOZEN
Crispy Honeycomb Dipped in Dark Chocolate

SELECTION OF ASSORTED MINI DESSERTS \$39.00/DOZEN
Chef's Selection of Housemade Desserts

CHOCOLATE TEA CUPS \$39.00/DOZEN
Hazelnut Mousse, Matcha Mousse, Seasonal Mousse

PISTACHIO CANNOLI \$39.00/DOZEN
Candied Orange Ricotta Cream, Toasted Pistachio

FRENCH MADELEINE \$39.00/DOZEN

VANILLA CREAM PUFF \$39.00/DOZEN

TIRAMISU CUP \$39.00/DOZEN
Mascarpone Mousse, Espresso Dipped Lady Fingers, Chocolate Biscotti

(MINIMUM 3 DOZEN PER TYPE)

banquet bar



HOST BAR

All beverages consumed are paid for by the host. A bartender is complimentary if beverage consumption exceeds \$350.00 revenue per bar per four hour period. Otherwise, a Bartender labour charge of \$120.00 per bar will apply. All host bar prices are subject to 15% service charge and applicable taxes.

CASH BAR

All guests are responsible for paying for their own beverages. A bartender is complimentary if beverage consumption exceeds \$350.00 revenue per bar per four hour period. Otherwise, a bartender labour charge of \$120.00 per bar will apply. All cash bar prices include applicable Federable and Provincial Taxes.

BANQUET BEVERAGE LIST

Alcoholic Beverages	Host Bar	Cash Bar
Liquor	\$7.00	\$8.00
Domestic Beer	\$7.00	\$8.00
Imported Beer	\$8.00	\$9.00
House Wine - Peller Estates Chardonnay	\$7.00	\$8.00
House Wine - Peller Estates Merlot	\$7.00	\$8.00
Non-Alcoholic Beverages	Host Bar	Cash Bar
Soft Drinks	\$4.00	\$4.50
Fruit Juices	\$4.00	\$4.50
Mineral Water	\$4.00	\$4.50
Sparkling Water	\$4.00	\$4.50
White Wines	Glass	Bottle
House Wine - Peller Estates Chardonnay	\$7.00	\$38.00
Jackson Triggs Sauvignon Blanc	\$8.00	\$40.00
Red Rooster Pinot Gris	\$9.00	\$42.00
Red Wines	Glass	Bottle
House Wine - Peller Estates Merlot	\$7.00	\$38.00
Jackson Triggs Cabernet Sauvignon	\$8.00	\$40.00
Red Rooster Merlot	\$9.00	\$42.00

Food and beverage prices are subject to a taxable 15% service charge and applicable Federal and Provincial Sales Tax. Prices may change without notice due to current market conditions prior to signing an agreement.

Element Vancouver Metrotown • 5988 Willingdon Avenue, Burnaby, BC V5H 2A7 • (604) 568-3696

audio visual



PROJECTORS AND SCREENS

- LCD Projector Package \$355.00 (7' Screen) or \$410.00 (10' Screen)
2600 LUMEN PROJECTOR, SLIDE ADVANCER WITH BUILT IN LASER POINTER, PULL-UP SCREEN, 25' HDMI CABLE, 30' AC EXTENSION CABLE AND POWER BAR
- Screen Support Package \$125.00 (7' Screen) or \$175.00 (10' Screen)
PULL-UP SCREEN, 30' AC EXTENSION CABLE AND POWER BAR

COMPUTERS

- Desktop or Laptop Computer \$250.00
- Colour Inkjet Printer \$85.00
- Laserjet 4000 Printer \$165.00

VIDEO AND CONFERENCE ACCESSORIES

- Flipchart with Pad and Marker \$40.00
- White Board with Marker and Eraser (4' x 6') \$65.00
- Laser Pointer \$25.00
- Speakerphone/Conferencephone \$135.00
- Easel \$25.00

SOUND

- Podium, Table, Floor, Lavalier Microphone - Wired \$40.00
- Wireless Microphone - Lavalier or Handheld \$125.00
- 4 Channel Mixer with 4 Auxiliary Inputs \$55.00
- DI Box \$35.00

For additional audio visual requirements, please contact Sales for more details. Set-up, dismantle and operation charges will apply. Please inquire about technical support.

information



FOOD & BEVERAGE

The Element Vancouver Metrotown must supply all food and beverage served in the Hotel.

The menus in our package are suggestions. We would be pleased to customize menus to suit your taste and occasion. Special dietary needs will be met; however, advance notice is required.

In accordance with BC liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Hotel through the BC Liquor Distribution Branch. Beverage service is not permitted after 1:00am (12:00am on Sundays and holidays).

To ensure that every detail of your event is handled in an efficient and professional manner, the hotel requires confirmation of your requirements and menu selection thirty (30) days prior to the function(s).

EVENT GUARANTEES

The Hotel requires an estimated guest count ten (10) days prior to your event. It is the sole responsibility of client to advise the final guarantee to the Catering Department, seventy-two (72) hours or three (3) business days prior to the function.

In the event that the Hotel has received no guarantee, the number will be based on the expected number of people listed on the banquet event order or the actual number attending, whichever is greater. Should estimated number of guests change from the original expectation, the Hotel reserves the right to change the function room assigned, based on revised attendance and/or set-up.

TAXES AND SERVICE CHARGES

All food and beverage is subject to a 15% service charge plus applicable Federal and Provincial taxes.

PAYMENT

In order to confirm function space on a definite basis, a signed contract with requested deposit must be returned to the Catering Department on or before the specified contract due date. Space will not be confirmed without a guarantee of payment. Payments must be made in advance of the function unless credit has been granted by the Hotel. The balance is due and payable within thirty (30) days of the event.

CANCELLATION

As per contract.

information



FUNCTION ROOMS

The Hotel will assign function rooms in accordance with the guaranteed number of guests. The Hotel reserves the right to assign an alternate function room best suited for the group's size and usage at the Hotel's discretion, without notification.

SOCAN AND RE:SOUND MUSIC LICENSE FEES

A tariff is charged by law for events that include musical entertainment, live or recorded, and is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re:Sound Music Licensing Company for your right to use music that is copyrighted. These fees will be charged to your master account and paid on your behalf by the Hotel to SOCAN and Re:Sound.

Copyright Board Tariff No. 8 - SOCAN	Events with Dancing	Events without Dancing
1-100 people	\$41.13 plus tax	\$20.56 plus tax
101- 300 people	\$59.17 plus tax	\$29.56 plus tax
Copyright Board Tariff No. 5 - Re:Sound	Events with Dancing	Events without Dancing
1-100 people	\$18.51 plus tax	\$9.25 plus tax
101- 300 people	\$26.63 plus tax	\$13.30 plus tax

SHIPPING

The Element Vancouver Metrotown is pleased to receive and assist in handling of boxes and packages. Due to the limited storage on property, we are unable to accept shipments any earlier than three (3) working days prior to your event. Please coordinate the pickup of items immediately following your event, as the Hotel is not responsible for damage to or loss of any articles left on premise during or following an event.

All deliveries must be pre-paid and clearly labeled. Please include the name of the group, on-site contact and hotel contact, number of boxes and date of the event. The Hotel is not responsible for any Customs Brokerage charges, nor will accept any C.O.D. shipments.

Inbound/Outbound Package Handling Fees:

- Box \$5.00 each
- Pallet \$75.00 each