



CATERING MENU 2025



GREAT CANADIAN CASINO

VANCOUVER

THANK YOU

for choosing the Show Theatre at Great Canadian Casino Vancouver as a venue for your upcoming event.

From international headliners to fabulous fare, the Show Theatre is an impressive venue for your next corporate meeting, conference, trade show or social event. Whether the event you are planning is large, small or something in between, Great Canadian Casino Vancouver has the versatility to provide you with the perfect solution.

Great Canadian Casino Vancouver offers complete catering and beverage services with outstanding menu selections. Your event will be complemented by friendly, experienced, and professional staff who are always available to provide expert support and prompt, personalized service.

Impress your guests by reserving your next event at the spectacular Great Canadian Casino Vancouver. Contact gccvsales@greatcanadian.com or call 604.523.8618.



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THE SHOW THEATRE LOBBIES

Capacity: 30 - 300 people

Take advantage of our three full-service bars and and banquet offerings, with flixible options to access the upper, lower, or both Theatre Lobbies. Whether you're hosting a cocktail reception, luncheon, or mini trade show, this versatile space is designed to impress your guests.

THE SHOW THEATRE AT THE GREAT CANADIAN CASINO VANCOUVER

Capacity: 200 - 1,100 people

The Show Theatre at Great Canadian Casino Vancouver is our premier event space, offering a dynamic setting for galas, wedding receptions, corporate gatherings, and more.

With three versatile seating configurinations, carefully crafted banquet menus, and state-of-the-art sound and lighting, this venue provides a customizable and memorable experience for any occation.



BREAKFAST

Minimum 15 people. For groups of less, $6 per person surcharge will apply.

SIMPLE MORNING BREAKFAST

$30.00 per person

Premium Cranberry, Orange, Apple Juices
Seasonal Fresh Cut Fruit
Assorted Fruit Yogurt
Assorted Danishes & Croissants
Assorted Fresh Baked Muffins
Freshly Brewed Regular Coffee & Tea

RISE & SHINE BREAKFAST

$35.00 per person

Premium Cranberry, Orange, & Apple Juices
Seasonal Fresh Cut Fruit
Homemade Granola GF
Assorted Fruit Yogurt
Smoked Salmon Bagel - Cream Cheese, Capers & Red Onion
Freshly Brewed Regular Coffee & Tea

GREAT CANADIAN BREAKFAST

$40.00 per person

Premium Cranberry, Orange, & Apple Juices
Seasonal Fresh Cut Fruit
Assorted Danishes & Muffins
Buttermilk Pancakes with Maple Syrup or French Toast with Maple Syrup
Choice of the following:
- Scrambled Eggs with Goat Cheese GF
- Scrambled Eggs with Chive & Spinach, or
- Frittata Provençale

Canadian Bacon & Breakfast Sausages
Savory Tater Tots (Fried Potato Nuggets)
Freshly Brewed Regular Coffee & Tea

*All prices are per person (in Canadian Dollars) unless otherwise noted & subject to an 18% service charge and applicable taxes. Prices are subject to change without notice.

V Vegetarian GF Gluten Free DF Dairy Free

BREAKFAST BUFFET ENHANCEMENTS

cost per person	
Buttermilk Pancakes	$6
Assorted Danishes & Croissants	$6
Assorted Muffins	$6
Assorted Fresh Yogurt	$6
Multigrain & Sourdough Toast Station with Jams	$7
Scrambled Eggs with Goat Cheese, Spinach & Chives GF	$11
Breakfast Sandwich - Cheese, Bacon, Egg	$8
Waffle Station - Maple Syrup, Whipped Cream, & Strawberry Compote	$10
Seasonal Fresh Cut Fruit	$10
Eggs Benedict	$10
Canadian Bacon & Sausages	$10
Smoked Salmon Bagel with Cream Cheese, Capers, and Red Onions	$10
Atlantic Benedict with Smoked Salmon	$13

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MEETING BREAKS

Minimum 25 people. For groups of less, $75 surcharge will apply.

DAILY DELIGHT BREAK

$14.00 per person

Assorted Cookies
Assorted French Macarons GF
Lemon Blueberry Loaf & Banana Bread
Freshly Brewed Regular Coffee & Tea

SNACKTASTIC BREAK

$17.00 per person

Homemade Caramel Popcorn & Parmesan Popcorn Mini Boxes
Gummy Worms & Assorted Candies
Miss Vickie's Potato Chips Assortment
Chocolate Chip Energy Bar
Freshly Brewed Regular Coffee & Tea

THE SAVORY BREAK

$17.00 per person

Charcuterie Platter with Prosciutto, Salami, Capicola, Mortadella, Grapes, Assorted Berries, & Assorted Crackers
Local BC Cheese Platter
Crudité with Lemon and Herb Cream Dip
Roasted Garlic Hummus with Crostini
Freshly Brewed Regular Coffee & Tea

CARNIVAL BREAK

$17.00 per person

Buttered Popcorn
Garlic Butter Pretzel Bites
Mini Donuts and Caramel Sauce
Assorted Chocolate Bars
Assorted Pop

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MEETING BUFFET ENHANCEMENTS

cost per dozen	
Gummy Worms (price per pound)	$10
Mixed Kettle Chips	$35
Assorted Cookies	$35
Mini Beignets (Assorted Fillings)	$35
Lemon Loaf & Banana Bread GF	$40
Assorted Muffins	$40
Chocolate Chip Energy Bars	$45
Assorted Danishes & Croissants	$45
Assorted French Macarons & Chocolate Truffles	$50
Seasonal Fresh Cut Fruit	$12 per person
Crudité Platters GF	$10 per person

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LUNCH BUFFETS

POWER LUNCH BUFFET

$35.00 per person

SALADS

Caesar
romaine, croutons, parmesan, caesar dressing

Taco Chicken Salad
spiced chicken, leafy greens, tomato, avocado, black beans, monterrey jack cheese, cilantro, tortilla chips, chipotle crema

SANDWICHES & WRAPS

*Gluten-Free bread available on pre-orders

Beef & Horseradish Baguette
horseradish aioli, cheddar cheese, shredded lettuce, tomato

Montreal Smoked Meat on Rye
montreal smoked meat, sauerkraut, russian dressing, swiss cheese, shredded lettuce

Italian Deli Baquette
salami, basil pesto, provolone cheese, tomato, lettuce, pepperoncini

Turkey & Cranberry Ciabatta
sliced turkey, cranberry aioli, provolone, arugula, tomato, pickle red onion

Chicken Caesar Wrap
herb roasted shredded chicken, crisp romaine, creamy caesar dressing, parmesan cheese, bacon bits, pickle red onion

Roast Red Pepper & Alfalfa Wrap V
hummus, roasted red pepper, alfalfa sprouts, pepperoncini, lettuce, tomato, oil and vinegar dressing

HOT SOUPS *(Choose 1)*

Additional $8 per person

Cream of Mushroom
cream, onion, cremini mushroom, wild mushrooms

Tomato Bisque
roasted tomato, fresh basil, croutons

Boston Clam Chowder
clams, potato, cream

Thai Chicken
mild spice, rice, cilantro

(see next page for Power Lunch Buffet continued)

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V Vegetarian GF Gluten Free DF Dairy Free

DESSERTS

*Gluten-Free options available on pre-orders

Freshly Baked Cookies & Assorted Bars

Freshly Brewed Regular Coffee & Teas

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V Vegetarian GF Gluten Free DF Dairy Free

DELUXE POWER LUNCH BUFFET

$42.00 per person

Minimum 15 people. For groups of less, choose 2 sandwiches.

SALADS *(Choose 2)*

Superfood Salad (V) (GF)
leafy greens, quinoa, pumpkin seeds, fresh berries, red onion, carrot, feta cheese, dried cranberries, pomegranate blueberry dressing

Caprese Salad (V) (GF)
tomato & bocconcini with pesto, fresh basil & olive oil

Caesar Salad
romaine, croutons, parmesan, caesar dressing

Taco Chicken Salad
spiced chicken, leafy greens, tomato, avocado, black beans, monterrey jack cheese, cilantro, tortilla chips, chipotle creme

Mediterranean Pasta
radiatore pasta, sundried tomato, roasted red peppers, artichokes, black olives, red onion, bell pepper, goat cheese, red wine vinaigrette

Quinoa Andean Salad
tricolour quinoa, cucumber, grape tomato, red onion, bell peppers, queso fresco, kalamata olives, yellow chili mild creamy dressing

Potato & Beetroot Salad
sliced baby potatoes, diced beet root, red onion, green onion, hardboiled egg, dijon mayonnaise

SANDWICHES & WRAPS *(Choose 4)*

*Gluten-Free bread available on pre-orders

Beef & Horseradish Baguette
horseradish aioli, cheddar cheese, shredded lettuce, tomato

Montreal Smoked Meat on Rye
montreal smoked meat, sauerkraut, russian dressing, swiss cheese, shredded lettuce

Italian Deli Baquette
salami, basil pesto, provolone cheese, tomato, lettuce, pepperoncini

Turkey & Cranberry Ciabatta
sliced turkey, cranberry aioli, provolone, arugula, tomato, pickle red onion

Chicken Caesar Wrap
herb roasted shredded chicken, crisp (V)omaine, creamy caesar dressing, parmesan cheese, bacon bits, pickle red onion

Roast Red Pepper & Alfalfa Wrap
hummus, roasted red pepper, alfalfa sprouts, pepperoncini, lettuce, tomato, oil and vinegar dressing

(see next page for Deluxe Power Lunch Buffet continued)

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(V) Vegetarian (GF) Gluten Free (DF) Dairy Free

HOT SOUPS *(Choose 1)*

Additional $8 per person

Cream of Mushroom

cream, onion, cremini mushroom, wild mushrooms

Tomato Bisque

roasted tomato, fresh basil, croutons

Boston Clam Chowder

clams, potato, cream

Thai Chicken

mild spice, rice, cilantro

DESSERTS

*Gluten-Free options available on pre-orders

Seasonal Fresh Cut Fruit

Assorted Pastries & Treats

Freshly Brewed Regular Coffee & Teas

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V Vegetarian GF Gluten Free DF Dairy Free

HOUSE OF PASTA BUFFET

$45.00 per person

Minimum 30 people. For groups of less, $6 per person surcharge will apply.

SALADS *(Choose 2)*

Superfood Salad V GF

leafy greens, quinoa, pumpkin seeds, fresh berries, red onion, carrot, feta cheese, dried cranberries, pomegranate blueberry dressing

Caprese Salad V GF

tomato & bocconcini with pesto, fresh basil & olive oil

Caesar Salad

romaine, croutons, parmesan, caesar dressing

Taco Chicken Salad

spiced chicken, leafy greens, tomato, avocado, black beans, monterrey jack cheese, cilantro, tortilla chips, chipotle crema

Mediterranean Pasta

radiatore pasta, sundried tomato, roasted red peppers, artichokes, black olives, red onion, bell pepper, goat cheese, red wine vinaigrette

Quinoa Andean Salad

tricolour quinoa, cucumber, grape tomato, red onion, bell peppers, queso fresco, kalamata olives, yellow chili mild creamy dressing

Potato & Beetroot Salad

sliced baby potatoes, diced beet root, red onion, green onion, hardboiled egg, dijon mayonnaise

PASTAS *(Choose 2)*

*Served with Garlic Toasted Baguette

Spaghetti & Meatballs

san marzano tomato and basil sauce, savory ground beef meatballs, buttered spaghetti noodle, parmesan shards

Mushroom Ravioli

sundried tomato pesto with cream, hon shimeji mushrooms, parmesan

Cheese Tortellini

three cheese sauce of blue, cheddar and parmesan, fresh herbs

Radiatore Pasta

roasted chicken, chorizo sausage, cremini mushroom, caramelized onion, roasted red pepper, alfredo sauce

Gnocchi V

ratatouille with buttered gnocchi, sanmarzano tomato sauce, fried basil

(see next page for House of Pasta Buffet continued)

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V Vegetarian GF Gluten Free DF Dairy Free

DESSERTS

*Gluten-Free options available on pre-orders

Seasonal Fresh Cut Fruit

Assorted Pastries & Treats

Freshly Brewed Regular Coffee & Tea

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V Vegetarian GF Gluten Free DF Dairy Free

HEART LUNCH BUFFET

$50.00 per person

Minimum 30 people. For groups of less, $6 per person surcharge will apply.

SALADS *(Choose 3)*

Superfood Salad V GF
leafy greens, quinoa, pumpkin seeds, fresh berries, red onion, carrot, feta cheese, dried cranberries, pomegranate blueberry dressing

Caprese Salad V GF
tomato & bocconcini with pesto, fresh basil & olive oil

Caesar Salad
romaine, croutons, parmesan, caesar dressing

Taco Chicken Salad
spiced chicken, leafy greens, tomato, avocado, black beans, monterrey jack cheese, cilantro, tortilla chips, chipotle crema

Mediterranean Pasta
radiatore pasta, sundried tomato, roasted red peppers, artichokes, black olives, red onion, bell pepper, goat cheese, red wine vinaigrette

Quinoa Andean Salad
tricolour quinoa, cucumber, grape tomato, red onion, bell peppers, queso fresco, kalamata olives, yellow chili mild creamy dressing

Potato & Beetroot Salad
sliced baby potatoes, diced beet root, red onion, green onion, hardboiled egg, dijon mayonnaise

ENTREES

*Served with Artisan Bread Rolls and Butter

Piri Piri Chicken GF
grilled bone in thighs, cilantro, lime

Butternut Squash Ravioli
garlic shrimp, sage brown butter sauce

Roasted Seasonal Vegetables
lemon, herbs

Herb & Lemon Basmati Rice

DESSERTS

*Gluten-Free options available on pre-orders

Seasonal Fresh Cut Fruit

Assorted Pastries & Treats

Freshly Brewed Regular Coffee & Tea

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DINNER BUFFETS & RECEPTION MENUS

PACIFIC DINNER BUFFET

$75.00 per person

Minimum 40 people. For groups of less, $6 per person surcharge will apply.
Served with Fresh Bread Rolls and Butter

SALADS *(Choose 4)*

Superfood Salad V GF
leafy greens, quinoa, pumpkin seeds, fresh berries, red onion, carrot, feta cheese, dried cranberries, pomegranate blueberry dressing

Caprese Salad V GF
tomato & bocconcini with pesto, fresh basil & olive oil

Caesar Salad
romaine, croutons, parmesan, caesar dressing

Taco Chicken Salad
spiced chicken, leafy greens, tomato, avocado, black beans, monterrey jack cheese, cilantro, tortilla chips, chipotle crema

Mediterranean Pasta
radiatore pasta, sundried tomato, roasted red peppers, artichokes, black olives, red onion, bell pepper, goat cheese, red wine vinaigrette

Quinoa Andean Salad
tricolour quinoa, cucumber, grape tomato, red onion, bell peppers, queso fresco, kalamata olives, yellow chili mild creamy dressing

Potato & Beetroot Salad
sliced baby potatoes, diced beet root, red onion, green onion, hardboiled egg, dijon mayonnaise

ENTREES

Salmon *(Choose 1)*

Oven Baked Maple & Lime Salmon
pickle red onions, fried capers

Salmon with Soy Ginger Glaze
green onion

Chicken *(Choose 1)*

Seared Breast of Chicken with Creamy Lemon Sauce
parsley, grilled lemon

Herb Baked Chicken
roasted red pepper velouté, hon shimeji mushrooms

(see next page for Pacific Dinner Buffet continued)

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V Vegetarian GF Gluten Free DF Dairy Free

Pasta *(Choose 1)*

Mushroom Ravioli V
sundried tomato pesto, cream, hon shimiji mushrooms, parmesan

Cheese Tortellini V
three cheese sauce of blue, cheddar, parmesan, fresh herbs

Radiatore Pasta
cremini mushroom, caramelized onion, roasted red pepper, alfredo sauce

Gnocchi
ratatouille with buttered gnocchi, san marzano tomato sauce, fried basil

Potato *(Choose 1)*

Roasted Baby Nugget Potatoes
garlic, herbs

Whipped Mashed Potato V GF
rosemary cream

Rice *(Choose 1)*

Jasmine Rice V GF
coconut, lemongrass

7 Grain Rice V GF
herbs, olive oil

SIDES

Market Fresh Vegetables GF DF
lemon, herbs

CARVING STATION

Roast Beef
spice rub, beef jus, dijon, horseradish (medium rare)

UPGRADES *(Choose 1)*

Striploin	Additional $10 per person
Prime Rib Roast	Additional $20 per person

DESSERTS

*Gluten-Free options available on pre-orders

Seasonal Fresh Cut Fruit
Assorted Pastries & Treats
Freshly Brewed Regular Coffee & Teas

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V Vegetarian GF Gluten Free DF Dairy Free

RIVIERA DINNER BUFFET

$82.00 per person

Minimum 40 people. For groups of less, $6 per person surcharge will apply.
Served with Artisan Bread Rolls and Butter

SALADS *(Choose 4)*

Superfood Salad V GF
leafy greens, quinoa, pumpkin seeds, fresh berries, red onion, carrot, feta cheese, dried cranberries, pomegranate blueberry dressing

Caprese Salad V GF
tomato & bocconcini with pesto, fresh basil & olive oil

Caesar Salad
romaine, croutons, parmesan, caesar dressing

Taco Chicken Salad
spiced chicken, leafy greens, tomato, avocado, black beans, monterrey jack cheese, cilantro, tortilla chips, chipotle crema

Mediterranean Pasta
radiatore pasta, sundried tomato, roasted red peppers, artichokes, black olives, red onion, bell pepper, goat cheese, red wine vinaigrette

Quinoa Andean Salad
tricolour quinoa, cucumber, grape tomato, red onion, bell peppers, queso fresco, kalamata olives, yellow chili mild creamy dressing

Potato & Beetroot Salad
sliced baby potatoes, diced beet root, red onion, green onion, hardboiled egg, dijon mayonnaise

ENTREES

Seafood *(Choose 1)*

Oven Baked Maple & Lime Salmon
pickled red onions, fried capers

Salmon with Soy Ginger Glaze
green onions

Cajun Seafood Boil
baby potatoes, corn on the cob, p & e shrimp, clams, mussels, rockfish, garlic butter sauce, fresh parsley

Chicken *(Choose 1)*

Seared Breast of Chicken with Creamy Lemon Sauce
parsley, grilled lemon

Herb Baked Chicken Breast
roasted red pepper velouté, hon shimeji mushrooms

Grilled Chicken Parmigiana
chicken breast, tomato basil sauce, provolone, parmesan cheese

(see next page for Riviera Dinner Buffet continued)

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V Vegetarian GF Gluten Free DF Dairy Free

Pasta *(Choose 1)*

Mushroom Ravioli V
sundried tomato pesto, cream, hon shimiji mushrooms, parmesan

Cheese Tortellini
three cheese sauce of blue, cheddar, parmesan, fresh herbs

Radiatore Pasta
cremini mushroom, caramelized onion, roasted red pepper, alfredo sauce

Gnocchi
ratatouille with buttered gnocchi, san marzano tomato sauce, fried basil

Lobster Mac & Cheese Au Cratin
cavatappi, lobster knuckle and claw meat, saffron bechamel, herb breadcrumbs

Potato *(Choose 1)*

Roasted Baby Nugget Potatoes
garlic, herbs

Whipped Mashed Potato V GF
rosemary cream

Rice *(Choose 1)*

Jasmine Rice V GF
coconut, lemongrass

7 Grain Rice V GF
herbs, olive oil

SIDES

Market Fresh Vegetables GF DF

CARVING STATION

Roast Beef
spice rub, beef jus, dijon, horseradish (medium rare)

UPGRADES *(Choose 1)*

Striploin	Additional $10 per person
Prime Rib Roast	Additional $20 per person

DESSERTS

*Gluten-Free options available on pre-orders

Seasonal Fresh Cut Fruit
Assorted Pastries & Treats
Freshly Brewed Regular Coffee & Teas

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V Vegetarian GF Gluten Free DF Dairy Free

ENHANCE YOUR DINNER BUFFET

cost per person

*Specialty items to customize and create a difference.

ELEVATED PASTAS

Gnocchi **$15**
braised beef short rib, red wine jus, blue cheese

Radiatore Pasta **$15**
roasted chicken, chorizo sausage, cremini mushroom, caramelized onion, roasted red pepper, alfredo sauce

Rigatoni Bolognese Ragu **$15**
parmesan

Lobster Mac & Cheese Au Gratin **$18**
cavatappi, lobster knuckle and claw meat, saffron bechamel, herb breadcrumbs

FLAVOURS OF THE WORLD

Butter Chicken **$16**
marinated chicken thighs, creamy spiced sauce, garlic naan

Thai Prawn Yellow Currey **$16**
prawns, rich yellow curry sauce, red peppers, tallow onion, cilantro

Teriyaki Chicken **$16**
marinated chicken thighs, teriyaki glaze, broccoli, stir fry veggies

Korean Beef Bulgogi **$16**
marinated sliced beef, green onion, sesame seeds

Cochinita Pibil **$16**
slow roasted marinated pork, achiote, orange, spices, pickled red onion, cilantro

South Pacific Style Coconut Braised Fish & Shrimp **$16**
rock fish, shrimp, coconut-based sauce, green pepper, red onion, cilantro

Beef Bourguignon **$16**
french red wine, beef stew, pearl onion, carrot, mushroom

Tuscan Chicken **$16**
sundried tomato cream, onion, spinach, parmesan

Mussels with Spanish Salsa Verde **$16**
braised mussels cooked with white wine, parsley, garlic chunky sauce

(see next page for more Dinner Buffet enhancements)

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PLATTERS, BOWL, & FOUNTAINS

*Create customized ice sculpture (advanced notice reqired, corporate logo can be added), price will vary

Antipasto Platter **$14**
italian deli meats, pickled vegetables, olives, artichokes

Poach Prawn **$14**
seafood cocktail sauce, lemon

Cold Seafood Platter *(minimum 100 people)* **$16**
includes clams, mussels, prawns, smoked salmon, candied salmon

BC Cheese & Fresh Grapes Platter **$16**
crackers, crostini, dried fruit

Chocolate Fountain **$14**
belgian dark chocolate, assorted fruit, banana bread, marshmellows

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DINNER BUFFETS & RECEPTION PACKAGES

Minimum 30 people. For groups of less, $6 per person surcharge will apply.
Prices are based on 6 pieces total per person.

PACIFIC COAST RECEPTION MENU

$35.00 per person

COLD

Smoked Salmon Crostini
sour cream, dill
Shrimp South Coast Ceviche
citrus dressing, onion, tomato, cilantro, tortilla crisps
Watermelon Mint & Feta Skewer GF
balsamic reduction

HOT

Stuffed Mushrooms Neptune GF
shrimp, crab, cream cheese, green onions, parmesan
Thai Chicken Satay
peanut sauce
Deep Fried Camembert
raspberry sambal compote
Tomato Soup Shooter
grilled cheese bite

PLATTER *(Choose 1)*

Assorted Pastries & Treats
Crudités Platter - Cilantro Lime Yogurt
Seasonal Fresh Cut Fruit

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MEDITERRANEAN RECEPTION MENU

$38.00 per person

**Minimum of three (3) dozen of each à la carte hors d'oeuvres.*

COLD

Greek Scallop
seared scallop, orzo, onion, tomato, cucumber, lemon dressing

Prosciutto & Melon Skewers
bocconcini, basil, balsamic glaze

Grilled Pear Crostini (V)
feta, almonds

HOT

Mushroom Arancini (V)
mozzarella, tomato sauce

Lamb Polpette (DF)
cumin demi, green grapes

Alsatian Tartlet
caramelized onions, cheese, bacon

PLATTER *(Choose 1)*

Assorted Pastries & Treats

Crudités Platter - Cilantro Lime Yogurt (GF)

Seasonal Fresh Cut Fruit

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(V) Vegetarian (GF) Gluten Free (DF) Dairy Free

PAN ASIAN RECEPTION MENU

$38.00 per person

COLD

Tuna Poke
ponzu sauce, cucumber, edamame, radish, rice, sesame dressing, wonton crisps

Sesame Soy Smoked Salmon Crostini
avocado crema, cucumber, sesame seeds

HOT

Pork & Kimchi Gyoza
ponzu sauce, sriracha

Thai Chicken Satay DF
peanut sauce

Breaded Prawn
sweet soy & mirin

Vegetable Spring Roll V DF
plum sauce

PLATTER *(Choose 1)*

Assorted Pastries & Treats

Crudités Platter - Cilantro Lime Yogurt GF

Seasonal Fresh Cut Fruit

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V Vegetarian GF Gluten Free DF Dairy Free

RECEPTION À LA CARTE

$48.00 per dozen of each item

COLD

Bruschetta (V) (DF)
vine ripe tomato, fresh basil, olive oil, balsamic glaze

Smoked Salmon Crostini
sour cream, dill

Shrimp South Coast Ceviche
citrus dressing, onion, tomato, cilantro, tortilla crisps

Grilled Pear Crostini
feta, almonds

Watermelon Mint & Feta Skewer (GF)
balsamic reduction

HOT

Stuffed Mushroom Neptune (GF)
shrimp, crab, cream cheese, green onion, parmesan

Thai Chicken Satay
peanut sauce

Deep Fried Camembert (V)
raspberry sambal compote

Pork & Kimchi Gyoza
ponzu, sriracha

Veggie Samosa (V)
mango chutney

Breaded Prawns
sweet soy, murin

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(V) Vegetarian (GF) Gluten Free (DF) Dairy Free

ENHANCE YOUR BUFFET OR RECEPTION

cost per person

PLATTERS

Bruschetta Bar (V) — **$9**
crostini, naan, pico de gallo, tapenade, goat cheese, basil pesto, hummus, mint yogurt

Hot & Cold Oysters *(2 oysters per person)* — **$12**
- Cold - Local BC Oysters with various sauces
  mignonette sauce, chili & lime, tabasco, korean bbq sauce
- Hot - Motoyaki Style
  lemon, soy, japanese mayonnaise blow torched

Chicken Wings *(4 wings per person)* — **$13**
salt and pepper, hot sauce, korean bbq, blue cheese, ranch

Antipasto Platter (DF) — **$14**
italian deli meats, pickled vegetables, olives, artichokes

Poached Prawns (GF) — **$14**
seafood cocktail sauce, lemon

Cold Seafood Platter *(minimum 100 people)* (GF) — **$16**
clams, mussels, prawns, smoke salmon, candied salmon

BC Cheese & Fresh Grapes Platter (V) — **$16**
crackers, crostini, dried fruit

Chocolate Fountain — **$14**
belgium dark chocolate, assorted fruit, banana bread, marshmellows

SLIDERS

Beef Brisket Slider *(2 sliders per person)* — **$12**
angus beef brisket, candied bacon, aged cheddar, fried onions

Piri Piri Chicken Slider *(2 sliders per person)* — **$12**
pickled cucumber, red onion, cilantro lime mayo

Fried Fish Slider *(2 sliders per person)* — **$12**
beer battered rock fish, pickle red cabbage, tartar sauce

CHEFS ACTION STATIONS

Minimum 50 people.

Porchetta Carving Station — **$20**
ciabatta, salsa verde, pickled veggies

Slow Roasted Beef Tenderloin Martini — **$32**
parsnip puree, merlot demi-glaze, crispy frizzled onions

Rack of Lamb Carving Station — **$32**
served medium, single dijon crusted lamb chops, mint jus, blistered cherry tomato

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(V) Vegetarian (GF) Gluten Free (DF) Dairy Free

ENHANCE YOUR BUFFET, DINNER, OR RECEPTION (VEGETARIAN)

SOUPS

$8.00 per person

Curried Lentil and Israeli Cous Cous
Vegan Minestrone
Corn Chowder
Tandoori Tomato and White Bean
Fennel and Leek Soup with Candied Walnuts
Leek and Potato Puree

ENTREES

Can be added or substituted from Dinner Packages.

$14.00 per person

Soy Glazed Tofu
mushroom ragu, shanghai noodles, fried shallots, pickled carrot
Tandoori Legumes
basmati, raita, blistered tomatos
Roasted Cauliflower Steak
tahini, pickled onions, roasted corn salsa, saffron pilaf, fresh vegetables
Stewed Tomato and Cannellini Beans
soft polenta, fried basil, fresh vegetables
Curried Dahl
coconut jasmine rice, pickled cucumber, fried chick peas

RECEPTION ITEMS

Can be added or substituted from Reception Packages.

$42.00 per dozen

Beetroot Hummus
roasted chick pea, chive
Olive Oil Poached Rainbow Cherry Tomato
gremolata
Cucumber and Tzatziki
dill, pickle onion

(see next page for more Buffet, Dinner, or Reception enhancements)

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V Vegetarian GF Gluten Free DF Dairy Free

Maple Buffalo Cauliflower Bites
basil pesto
Babaganoush
toasted almond crumble, kale chip
Roasted Red Pepper Jelly
arugula, crispy fried shallots
Hoisin Vegetable and Vermicelli Rice Paper Rolls
sesame sauce
Crispy Zucchini Bahji
peanut sauce
Green Pea and Mint
watermelon radish, candied pecan
Edamame Sundried Tomato Pesto Puree
roasted edamame, pickled carrot
Fried Tofu
sweet sambal, tomato sauce

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V Vegetarian GF Gluten Free DF Dairy Free

BEVERAGES

NON–ALCOHOLIC BEVERAGES

cost per person

Freshly Brewed Coffee & Assorted Teas	$4
Bottled Water	$5
Assorted Bottled Juices *450ml*	$5
Assorted Soft Drinks *591ml*	$5

PUNCH SELECTION

cost per gallon

**One (1) gallon serves approximately 50 people.*

Non-Alcoholic Fruit Punch	$80
Spirit Punch (Rum or Vodka) *26oz*	$135
Champagne Punch *26oz*	$135

LIQUOR SELECTION

	HOST*	CASH
Premium Highballs *1oz*	$9.00	$10.50
Deluxe Highballs *1oz*	$11.00	$12.75
Domestic and Micro Brew Beer *341ml*	$9.00	$10.50
Imported Beer *341ml*	$10.00	$11.50
Non-Alcoholic Beer	$8.50	$10.00
Ciders/Coolers *341ml*	$9.00	$10.50
Signature House Wine *5oz*	$9.00	$10.50
Deluxe House Wine *5oz*	$10.00	$11.50
Liqueurs *1oz*	$10.50	$12.25
Deluxe Liqueurs *1oz*	$11.00	$12.75
Cognac *1oz*	$11.00	$12.75
Bottled Spring/Sparkling Water (Assorted) *500ml*	$5.00	$5.25
Assorted Bottled Juice (Dole/Ocean Spray) *450ml*	$5.00	$5.25
Bottled Soft Drinks (Pepsi Products) *591ml*	$5.00	$5.75

**Host Bar prices do not include tax and gratuities.*

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WINES BY THE BOTTLE

WHITES

Peller Estates *Chardonnay*	$45
Stone Road Vineyards *White*	$53
Avenue *Sauvignon Blanc*	$60
Grey Monk *Pinot Grigio*	$75

REDS

Peller Estates *Merlot*	$45
Stone Road Vineyards *Red*	$53
Red Rooster *Pinot Noir*	$60
Neon Coast *Cabernet Sauvignon*	$75

SPARKLING & ROSÉS

Stone Road *Rose*	$50
Mionetto *Prosecco*	$50

*All wine selections must be confirmed a minimum of thirty (30) days prior to your event.

*All prices are per person (in Canadian Dollars) unless otherwise noted & subject to an 18% service charge and applicable taxes. Prices are subject to change without notice.

BANQUET TERMS & CONDITIONS

Food and beverage prices are quoted in Canadian Dollars and are subject to change without notice and final menu prices can be guaranteed no more than sixty (60) days prior to the event. They are subject to an 18% service charge based on pre-tax totals and 5% Goods and Service Tax (GST) will be applied to the service charge & food and beverage cost.

When booking a function, one (1) set menu is required for all guests. Final menu selection must be submitted to the Catering Department a minimum of thirty (30) days prior to the event date. Certain dietary substitutes can be made with prior arrangements. Substitutions made during an event will be subject to a service charge as determined by the culinary team at the time of the event. We will provide enough meals for the guaranteed number of guests, rounded to the nearest ten, for pre-set items on a plated meal (e.g. salad or dessert). Any overage above and beyond this will be charged.

We kindly ask that in the event that any of the guests in your group has a known food allergy, you shall inform us in writing of the names of such person and the nature of their allergies. In doing so, we can take the necessary precautions when preparing and serving their food. Such individuals MUST identify themselves to our staff. Should this information not be provided, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that may occur as result.

Children six (6) to twelve (12) years old attending a Banquet function will be charged 50% of the guaranteed meal price. Children thirteen (13) and over will be charged the full meal price.

For Host or Cash bars, should consumption be less than $450.00 net revenue per bar, the following labour charge will apply.

- Host Bar - $200.00 Labour Charge will apply
- Cash Bar - $200.00 Labour Charge will apply

SERVICE CHARGES & TAXES:

Food	5% GST	
Beer/Wine/Spirits	5% GST	10% PLT
Labour/Service Charge	5% GST	
Audio/Visual Equipment & Power	5% GST	7% PST
Miscellaneous	5% GST	7% PST
Room Rental	5% GST	

**Please note that the above service charges and taxes may change without notice.*

*All prices are per person (in Canadian Dollars) unless otherwise noted & subject to an 18% service charge and applicable taxes. Prices are subject to change without notice.

DEPOSITS & PAYMENTS

Great Canadian Casino Vancouver will confirm the secured function/event space required once a non-refundable deposit and a signed contract have been received. Additional deposit of 50% of the total estimated charges (rental and food & beverage) will be required ninety (90) days prior to the event. The remaining balance of the charges (as estimated by the Catering Department and as indicated by your Banquet Event Orders) will be due fourteen (14) days prior to the event date. Payment may be made by certified bank draft, approved company cheque, credit card or cash. We will also require a credit card for our files to act as a guarantee for any remaining balance owing following the completion of your event(s). The site reserves the right to deny admission to the function/event should proper payment methods not be supplied within the timelines as listed.

Direct billing may be established for Corporate Group upon completion of a full credit application and approval by the Great Canadian Casino Vancouver's Credit Department. Note that direct billing cannot be arranged for private individuals and therefore prepayment listed above will be required. Thirty (30) days is required to process the full credit application form. Payment term (once credit has been established) is net thirty days (30) days.

CANCELLATION:

Functions and events cancelled within fourteen (14) days of the event date will be charged at 100% of the contracted food, beverage and meeting room rental. Functions and events cancelled less than thirty (30) days, but more than fourteen (14) days before the event date will be charged at 75% of the contracted food, beverage and meeting room rental based on the estimated attendance as indicated in the guarantee (above). All cancellations must be received in writing.

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ENTERTAINMENT – TARIFFS FOR MUSIC AT EVENTS:

All events with musical entertainment, live or recorded, are subject to both SOCAN (Tariff 8 - Licensing fee collected by the Society of Composers, Authors and Music Publishers of Canada) www.socan.ca and ReSound (Tariff 5 - Royalties collected for the Public Performance of sound Recordings) www.resound.ca charges listed below. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artist, and do not represent any revenue for the site.

Both Socan and ReSound are charged based on a daily rate, on room capacity authorized under the venue's liquor license, not on the actual number of guests attending the event.

ROOM CAPACITY	SOCAN WITH DANCING	SOCAN WITHOUT DANCING	RESOUND WITH DANCING	RESOUND WITHOUT DANCING
001 - 100	$41.13	$20.56	$18.51	$9.25
101 - 300	$59.17	$29.56	$26.63	$13.30
301 - 500	$123.68	$61.69	$55.52	$27.76
Over 500	$174.79	$87.40	$78.56	$39.33

LABOUR CHARGES:

- *Revisions to a completed contract function room's setup:*
  $35.00 per hour, per staff member
- *Chef carving, cooking, preparation or serving at food station:*
  $80.00 per hour, per chef (2 hour minimum)
- *Assistance with boxes, packages, or freight:*
  $35.00 per hour, per staff member (1 hour minimum)
- *Statutory Holidays: a 20% surcharge will be applied to all food and beverage costs on Canadian statutory holidays*

**Please ask the Catering Team for a quotation specific to your event requirements.*

CLASSROOM SET–UP FEES:

1-50 Guests	$75.00
51-100 Guests	$150.00
101+ Guests	$250.00

6' TRADESHOW TABLE (WITH BOXED LINEN):

$15.00 per table, per day

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For more information, please contact:

SALES TEAM AT
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VANCOUVER

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