

GENERAL INFORMATION

Thank you for considering the Days Inn Vancouver Downtown for your catering needs. The items listed in the following menus are by no means the only items available through our Catering Department. We would be more than happy to prepare a custom menu selection for your function.

No food or beverage will be permitted to be brought in or taken out of the hotel. Health regulations prohibit the removal of food remaining after a function by guests.

The Days Inn Vancouver Downtown reserves the right to substitute comparable function room(s) with or without prior notice.

A guaranteed number of guests is required 48 hours prior to the function. All charges will be based on the guarantee or the actual number of guests served if more than the guarantee. The Hotel is prepared to serve 10% above the guaranteed number.

All menu & wine selections and function details, should be submitted to the Catering Office at least one week prior to the function.

Prices are guaranteed for 60 days and subject to change thereafter.

A deposit of 50% on all estimated food and beverage charges is required 2 weeks prior to the function. The balance is due with the guaranteed number.

Hours prior to the function unless alternate billing arrangements have been approved.

Cancellation notice in writing of **7 days** prior to scheduled event is required to avoid forfeit of deposit.

The Days Inn Vancouver Downtown reserves the right to inspect and regulate all private parties, meetings and receptions. The Days Inn Vancouver Downtown accepts no responsibility for articles, equipment, etc. left in the meeting room and or Restaurant, including items left overnight.

Room charges include basic setup and one flipchart per room.

The Days Inn Vancouver Downtown is not to be held responsible if, through fire, flood or other emergency conditions, is unable to fulfill catering or meeting contracts.

The following additional charges will be above your contracted prices.

5% G.S.T. is applicable to all charges including gratuities.

7% P.S.T. is applicable on all audio visual equipment rentals.

10% P.S.T. on all liquor charges.

15% gratuity on all food and beverage.

BREAKFAST

CONTINENTAL

Orange Juice or Grapefruit Juice
Danishes or Muffins or Croissants
Butter & Preserves
Freshly Brewed Coffee or Tea
With Fresh Seasonal Fruit
\$11.95

HEALTHY CHOICE

Orange Juice or Grapefruit Juice
Assorted Yogurts
Bran Muffins or Bagels
Granola
Fresh Seasonal Fruit
\$11.95

CHELSEA BUFFET

Orange Juice or Grapefruit Juice
Scrambled Eggs
Pan-Fried Potatoes
Bacon, Ham or Sausage
(Choice of 2)
Assorted Breakfast Pastries
Butter & Preserves
With Fresh Seasonal Fruit
\$13.95

EUROPEAN BUFFET

Assorted Chilled Juices and Milk
Selection of Rolls and Breads
Sliced Deli Meats & Cheeses
Assorted Yogurts
Granola
Fresh Seasonal Fruit
\$13.95

LUNCH

BUILD YOUR OWN SANDWICH BAR

SOUP DU JOUR
GRAINY DIJON MUSTARD COLESLAW

ASSORTED DELI MEATS, EGG SALAD, CHEDDAR & SWISS CHEESES
CONDIMENTS
RELISH TRAY, ASSORTED BREADS
DESSERT SQUARES
\$12.95 Pr / Person

ENTREES

QUICHE LORRAINE WITH MESCLUN GREENS	\$ 10.95
PENNE PASTA MEDITERRANEAN WITH ROASTED VEGETABLES AND FETA	\$ 12.95
THAI LINGUINE WITH PRAWNS AND SCALLOPS	\$ 13.95
VEAL SALTIMBOCCA WITH ROASTED VEGETABLES ON LINGUINE	\$ 13.95
CHICKEN POT PIE, WITH SALAD	\$ 9.95
BLACKEN SALMON, WITH SALSA ON MESCLAN GREENS	\$ 14.95
N.Y. STEAK SANDWICH ON GARLIC TOAST, FRIES	\$ 15.95

DINNER & HORS D' OEUVRES

PLATED DINNER

MEALS INCLUDE YOUR CHOICE OF A STARTER, ENTRÉE AND DESSERT
(ALL ENTREES ARE SERVED WITH APPROPRIATE ACCOMPANIMENTS)

STARTERS

TOSSED GREEN SALAD

CAESAR SALAD

TOMATO, ONION & BASIL SALAD

SPINACH MUSHROOM SALAD WITH BALSAMIC VINAIGRETTE

SOUP DU JOUR

ENTREES

PENNE PASTA MEDITERRANEAN WITH ROASTED VEGETABLES AND FETA	\$ 22.95
LEMON CHICKEN WITH STEAMED JASMINE RICE	\$ 23.95
HERB FILLED CHICKEN BREAST, BALSAMIC RED WINE SAUCE	\$ 23.95
SALMON FILET WITH A LEMON AND CAPER SAUCE	\$ 25.95
N.Y. PEPPER STEAK WITH ROASTED POTATOES	\$ 25.95
GARLIC TIGER PRAWNS, JASMINE RICE	\$ 25.95
GRILLED LAMB "T" BONE CHOPS, TOMATO VINAIGRETTE	\$ 28.95

DESSERTS

MINI RASPBERRY MOUSSE CAKE, WARM CHOCOLATE VOLCANO CAKE, APPLE PIE,
N.Y.CHEESECAKE

(MINIMUM 25 PEOPLE FOR DINNER)

HORS D' OEUVRES

PREMIUM

-Mini Sausage Rolls
-Salt and Pepper Chicken Wings
-Herb Stuffed Mushroom Caps
-Vegetables Gyoza

\$17.95 per dozen

DELUXE

- Chicken Satay with Peanut sauce
- Chicken Fingers with Sweet Chili Dipping Sauce
- Fantail Prawn with Cocktail Sauce
- Bacon Wrapped Scallops with Cocktail Sauce

\$17.95 per dozen

CHELSEA BUFFET

MIXED GREEN SALAD (WITH 2 DRESSINGS), GRAINY DIJON MUSTARD COLESLAW, TOMATO, ONION
BASIL SALAD, DIJON POTATO SALAD

ASSORTED ROLLS & BUTTER

CARVED ROAST BEEF, CHICKEN IN RED WINE SAUCE, ROASTED NEW POTATOS, FRESH
SEASONAL VEGETABLES

FRESH FRUIT PLATTER

ASSORTED CAKES AND SQUARES

COFFEE & TEA

\$27.95

BUFFET ADDITIONS

GREEK, ITALIAN, PASTA, ASIAN RICE NOODLE, MEXICAN CORN, WALDORF PR / ADD \$2.00

PLATTERS

FRESH VEGETABLE CRUDITES AND DIP	ADD \$2.00
ASSORTED SLICED DELI MEATS	ADD \$2.00
DOMESTIC CHEESE AND CRACKERS	ADD \$2.00
DOMESTIC AND IMPORT CHEESE AND CRACKERS	ADD \$3.00
SEAFOOD PLATTER WITH SALMON, PRAWNS AND SMOKED SALMON	ADD \$4.00

MEAT & SEAFOOD

ROAST CORNISH GAME HEN WITH RASPBERRY SAUCE	ADD \$3.00
SWEET AND SOUR PORK	ADD \$2.00
INDONESIAN LAMB CURRY	ADD \$2.00
BRAISED CHICKEN TENDERS, BACON AND MUSHROOM SAUCE	ADD \$2.00
SALMON WHITE WINE, GINGER AND WASABI SAUCE	ADD \$2.50
WEST COAST SEAFOOD MEDLEY SAFFRON SAUCE	ADD \$3.00

PASTA, NOODLES AND STARCHES

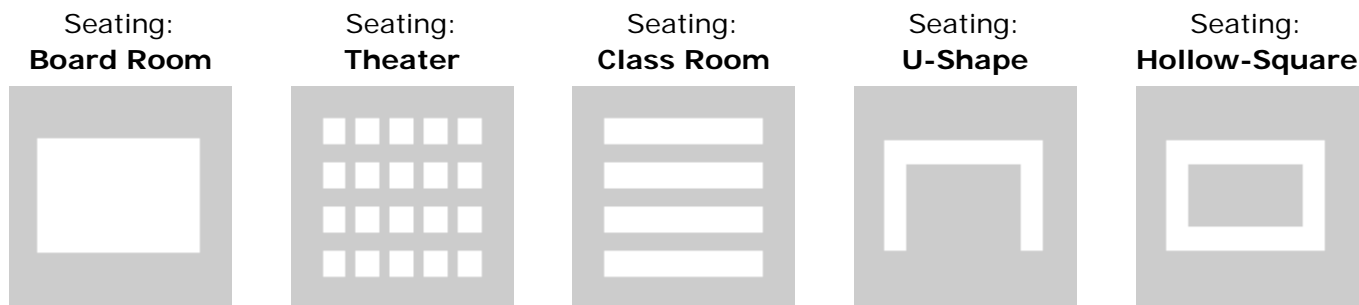
PENNE PESTO	ADD \$1.50
FUSILI PRIMAVERA IN A MARINARA SAUCE	ADD \$2.00
CHICKEN CHOW MEIN	ADD \$2.00
RICE PILAF OR STEAMED JASMINE RICE	ADD \$1.00
SCALLOP POTATOS	ADD \$2.00

(MINIMUM 25 PEOPLE)

MEETING FACILITIES & COFFEE BREAK ITEMS

The Abbey Meeting Room Dimensions are 20 X 23 feet and will fit set ups in the following forms:

Room Set Up	Boardroom	' Theatre	Classroom	U-Shaped	Hollow Square
Abbey Room	20	30	20	18	20
Lounge	80				
Restaurant	50				



COFFEE BREAK ITEMS

BEVERAGES

Selection of Freshly Brewed Regular & Decaffeinated Coffee, Traditional & Herbal Teas

\$ 2.25 per / person

Assorted Soft Drinks & Fruit Juices, Carbonated & Non Carbonated Water

\$ 2.50 each

Assorted bottled Soft Drinks & Fruit Juices, Carbonated & Non Carbonated Water

\$ 2.50 each

BAKED GOODS & SNACKS

Jumbo muffins (Blueberry & Bran)	\$ 2.25	each
Croissants	\$ 2.25	each
Jumbo cookies	\$ 2.00	each
Donuts	\$ 1.95	each
Cinnamon buns	\$ 2.25	each

(Minimum 1 dozen)

GIFTPACKAGES

Fruit and Cheese Basket	\$ 15.00	
Fruit baskets	SM \$ 15.00	LG \$ 25.00

WINE AND BAR LIST

WHITE WINES

Mission Ridge Premium (Canada)	½ Litre	\$12.95
	Litre	\$21.95
Colli Albani 1997 (Italy)	½ Litre	\$12.95
	Litre	\$19.50
Lindemans Bin 65 Chardonnay Australia	½ Litre	\$18.00
	Litre	\$35.00

Special Wine Orders Available

RED WINES

Sawmill Creek Merlot (Canada)	½ Litre	\$12.95
	Litre	\$21.95
Castelli Romani (Italy)	½ Litre	\$12.95
	Litre	\$19.50
Frontera Conchay Toro Merlot (Chile)	½ Litre	\$18.00
	Litre	\$35.00

Special Wine Orders Available

WINE

House Red / White Wine per glass	\$4.95
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LIQUOR

Liquor hi-balls (1.oz.)	\$4.95
Liquers/Brandy	\$5.95
Cognac	\$5.95

BEER

Domestic Beer / per bottle	\$4.95
Import Beer / per bottle	\$5.95

PUNCH

Liquor Punch per gallon	\$80.00
Champagne Punch per gallon	\$80.00
Fruit Punch, per gallon	\$80.00

(Serves 20 glasses)

NON ALCOHOLIC BEVERAGES

Perrier water, per bottle	\$3.25
Fruit Juice, per glass	\$3.25
Soft Drinks, regular and diet, per glass	\$2.75
Non-Alcoholic Beer, per bottle	\$3.25

All applicable taxes excluded

Complimentary bartender is provided for a cash or host bar if consumption is \$ 250.00 or more.

DAYS INN VANCOUVER DOWNTOWN



The Abbey Room: Theater Seating 40



The Abbey Room: U Shape Seating



The Chelsea Lounge Seating



The Chelsea Restaurant Seating