



*An elegant, world-class property set in the heart of Vancouver's thriving and cosmopolitan downtown; the **Wedgewood Hotel** has been a well-kept secret to visitors of Vancouver since it opened in 1984. While the secret is definitely out, the elegance, charm and commitment to service remain.*





Buffet Breakfast

(Minimum 15 people or add 3 dollars per person)

THE WEDGEWOOD CONTINENTAL

*Freshly Squeezed Orange or Grapefruit Juice,
A Daily Selection of Artisanal Pastries,
Butter & Fruit Preserves,
Sliced Fresh Seasonal Fruit, Selection of Yogurt,
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea*

26 per person

THE EUROPEAN CONTINENTAL

*Freshly Squeezed Orange or Grapefruit Juice,
A Daily Selection of Artisanal Pastries, Butter & Fruit Preserves,
Sliced Fresh Seasonal Fruit, Yogurt, House-Made Granola,
Selection of Cheeses & Cold Cuts,
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea*

36 per person

THE CANADIAN FULL BREAKFAST

*Freshly Squeezed Orange or Grapefruit Juice,
Sliced Fresh Seasonal Fruit, Scrambled Organic Eggs,
Hand-Cut Hash Brown Potatoes, Canadian Maple Bacon,
Capicollo Ham, Grilled Tomatoes, A Daily Selection of
Artisanal Pastries, Butter & Fruit Preserves,
Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea*

42 per person

ENHANCEMENTS

*Sugar Brioche Buns
48 per dozen*

*Traditional Eggs Benedict
11 per person*

*Brioche French Toast
Pure Québec Maple Syrup
8 per person*

*Fresh-From-Our-Oven Banana
Bread*

45 per dozen

Buttermilk Waffles

*Seasonal Berries,
Pure Québec Maple Syrup
8 per person*

18% service charge & 5% applicable tax will apply



Coffee Breaks

(Minimum 10 people or add 3 dollars per person)

MID-MORNING

'Notting Hill Gate' 14 per person

*Warm 'Goosey' Chocolate Chip Cookies,
Caramel Pecan Popcorn*

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

'Hyde Park Corner' 16 per person

Sugar Brioche Buns,

Daily Baked Danish Pastries, Croissants & Muffins,

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

'Knightsbridge' 20 per person

*Individual House-Made Granola Bars, Seasonal Berries & Yogurt Parfait,
Fresh-From-Our-Oven Banana Loaf,*

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

MID-AFTERNOON

'Piccadilly Circus' 14 per person

Truffle Parmesan Popcorn,

House-Made Assorted Root Chips, Sour Cream Onion Dip

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

'Covent Garden' 18 per person

*Pemberton Valley Crudités with Blue Cheese Dip, Roasted Tomato Mayonnaise Dip,
Sharable Pizzas Fresh-From-The-Oven Made Two Ways:*

Pizza Rustica (Tomato Sauce, Fresh Basil, Chorizo Sausage, Mozzarella)

Pizza Funghi (Shiitake, Button & Oyster Mushrooms, Caramelized Onion, Goat Cheese)

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

'High Street Kensington' 22 per person

Freshly Baked Scones, Clotted Cream & Fruit Preserves,

Mini Bakewell Tart, Seasonal Fruit Tartlet, Lemon Chiffon with White Chocolate Ganache,

White Chocolate Mousse Éclair Dipped in Dark Chocolate,

Assorted Childhood Favourite Sweet & Sour Candies & Liquorice,

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

18% service charge & 5% applicable tax will apply

Working Lunch Buffet

(Minimum 10 people or add 3 dollars per person)

Selection of any 2 salads, 3 sandwiches/wraps, and 2 dessert items below

**Inclusive of Chef's Soup of the Day,*

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

47 per person

Salad Selections:

- Crisp Hearts of Romaine Salad, Caesar Dressing, Sourdough Croutons*
- German Potato Salad, Smoked Bacon, Onion Vinaigrette*
- Sicilian Fennel Radish Salad, Red onion, Orange, Black Olive*
- Marinated Beets, Greek Yogurt, Pumpkin Seeds, Baby Kale*
- Wedgewood Chopped Salad with English Mustard Dressing*
- Pasta Salad with Pesto, Organic Arugula, Oven-Cured Tomatoes*
- Wedgewood Greek Salad, Cucumber, Cherry Tomatoes, Red Onion, Feta, Kalamata Olives*

Deli Wrap Selections:

- Roasted Sweet Peppers, Grilled Zucchini, Feta Cheese, Micro Greens*
- Hummus, English Cucumber, Vine Tomatoes, Sweet Peppers, Red Onion, Kale*
- Rosemary & Lemon Roasted Chicken, Crisp Romaine, Caesar Aioli*
- Applewood Smoked Salmon, Watercress, Red Onion, Chive Sour Cream*
- Roasted Rossdown Turkey, Smoked Bacon, Iceberg Lettuce, Vine Tomatoes*
- Charred Spicy Lamb Sausage, Feta Cheese, Cucumber, Mint, Coriander Yogurt*
- Shaved Roast Beef, Organic Arugula, Vine Tomatoes, Parmesan & Grain Mustard Aioli*

Sandwich Selections:

- House Smoked Salmon with Herb Cream Cheese, Red Onion, Capers, Whole Wheat Bagel*
- Shrimp & Crab Salad, Lemon, Tarragon, Avocado, Sourdough*
- Shaved Roast Beef, Swiss Cheese, Red Onion, Vine Tomatoes, Chipotle Aioli, Ciabatta*
- Shaved Black Forest Ham, Aged Cheddar, Tomato Chutney, Grain Mustard*
- Carved Turkey Breast, Butter Lettuce, Smoked Bacon, Tomatoes, Multigrain Bread*
- Crispy Cucumber and Egg Salad on Milk Bread*
- Artisanal Salami, Artichoke, Black Olive, Basil, Tomato, Bocconcini, Toasted Ciabatta*

Dessert Selections:

- Freshly-Baked Assorted Cookies & Biscotti*
- Sliced Fresh Seasonal Fruit Tray & Berries*
- Triple Chocolate Brownies*
- Lemon & White Chocolate Ganache Chiffon Cake*
- Vanilla & Sour Cream Cheesecake*
- Fresh Berry Pavlova, Chantilly Cream*
- Cinnamon Scented Apple Streusel on Puff Pastry*
- Dark Chocolate Mousse, Raspberry Curd, Chocolate Chiffon*

18% service charge & 5% applicable tax will apply



Lunch Buffet

(Minimum 30 people available in Liaisons or Chelsea Marquee)

APPETIZERS

Sicilian Fennel & Radish Salad

Red Onion, Black Olive, Lemon Dressing



Crisp Hearts of Romaine Salad

Reggiano Cheese, Ciabatta Crouton, Caesar Dressing



German Potato Salad

Smoked Bacon, Onion Vinaigrette

ENTRÉES

Gently Baked Steelhead Salmon

Braised Radish & Celery, Saffron Cream Sauce



Penne Pasta Primavera

Zucchini, Kale, Oven Dried Tomato, Garlic, Basil



Hunter Style Chicken

Garlic, Roasted Mushrooms, Confit Peppers



Riz Pilaf

DESSERTS

Fresh Fruit Salad

Honey Yogurt




Double Chocolate Brownie



Cinnamon Scented Apple Strudel

65 per person

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea
18% service charge & 5% applicable tax will apply



Deluxe Dinner Buffet

(Minimum 15 people or add 3 dollars per person)

APPETIZERS

Tender Kale with Fall Harvest Vegetables

Roasted Sweet Potato, Charred Corn, Pumpkin Seeds, Crisp Carrot, Balsamic Vinaigrette



Smoke Salmon Platter

Lemon, Capers, Red Onion, Toast



Wedgewood Greek Salad

Cucumbers, Cherry Tomato, Red Onion, Feta, Kalamata Olives

ENTRÉES

Slow Roasted Beef Striploin

Onions, Glazed Mushrooms, Sauce Charcutière



Sablefish & Roasted White Shrimp

Butter Spinach, White Wine & Lemon Butter Sauce



Creamy Garlic Whipped Potato



Seasonal Harvest Vegetables

DESSERTS

Cinnamon Scented Apple Strudel




Dark Chocolate Mousse, Raspberry Curd, Chocolate Chiffon



Assorted Fruit & Seasonal Berries

90 per person

All menus include Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea
18% service charge & 5% applicable tax will apply



Three Course Lunch

~ Menu 1 ~

Crisp Romaine Hearts

Classic Caesar Dressing, Ciabatta Croutons



Crispy Skin BC Steelhead Salmon

*Israeli Couscous, Creamed Leeks, Sauteed Black Kale, Radishes,
Lemon Balsamic Vinaigrette*

Or

Orecchiette Pasta

Arugula, Ricotta Cheese, Spiced Merguez Sausage



Vanilla Crème Brûlée

Shortbread Cookies

55 per person

~ Menu 2 ~

Creamy Tomato Veloute

Sourdough Crouton, Basil Oil



Lemon and Herb Crusted Ling Cod

Roasted Fingerling Potato, Spinach, Sweet Garlic Nage, Craft Chili Oil

Or

Pan Roasted Farmcrest Chicken


*Garlic Whipped Potatoes, Broccolini, Romesco,
Double Stock Cream Reduction*



Apple Tart Tatin

Mint, Vanilla Cremeux

60 per person

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea
18% service charge & 5% applicable tax will apply



Three Course Lunch

~ Menu 3 ~

Soy Cured BC Salmon

Asian Pear, Crème Fraiche, Pickled Chilies, Cilantro, Lime



Red Wine Braised Short Rib

Whipped Potatoes, Seasonal Harvest Vegetables, Red Wine Jus

Or

Lemon Butter Basted Haida Gwaii Halibut

Wedgewood Chopped Salad



Sticky Toffee Pudding

Candied Walnuts, Caramel Sauce

65 per person

Four Course Lunch

~ Menu 4 ~

Roasted Mushroom Veloute (V)

Whipped Crème Fraiche, Parmesan Fritter



Roasted Fennel & Heirloom Carrots with Baby Kale (V)

Dukkah Spiced Spelt Kernels, Avocado, Pickled Red Onions, Charred Citrus Vinaigrette



Pan Roasted Yarrow Meadows Duck Breast (GF)

Braised Endives, Brussel Sprouts, Roasted Spaghetti Squash, Charred Leeks, Natural Jus

Or

Pan Roasted Steelhead Salmon Salt Spring Island Honey Mussels (GF)


Potato Fondant, Poached Oyster & Fall Harvest Fricassee, Mollusk Nectar Cream



Wedgewood Chocolate Bar

Hazelnut Feuilletine, Salted Caramel, Coco Nibs, Chocolate Gelato

85 per person

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea
18% service charge & 5% applicable tax will apply

Three Course Dinner

~ Menu 1 ~

Amuse Bouche

Chef's Seasonal Creation



Creamy Tomato Velouté

Sourdough Crouton, Basil Oil

Or

Marinated Beetroot & Yogurt (V)

Hannah Brook Greens, Pumpkin Seed, Balsamic Dressing



Pan Roasted Farmcrest Chicken

Garlic Whipped Potatoes, Broccolini, Romesco, Double Stock Cream Reduction

Or

Crispy Skin BC Steelhead Salmon

*Israeli Couscous, Creamed Leeks, Sautéed Black Kale,
Radishes. Lemon Balsamic Vinaigrette*



Earl Grey Scented Crème Brûlée

Caramelized Banana, Almond Tuile



Seasonal Petit Fours

85 per person

~ Menu 2 ~

Amuse Bouche

Chef's Seasonal Creation



Creamy Tomato Velouté

Sourdough Crouton, Basil Oil

Or

Smoked Duck Ham with Foie Gras Shavings

*Mandarin Orange, Macerated Prune, Marcona Almond,
Yellow Beets, Aerated Brioches*



AAA Alberta Beef Striploin (GF)

Pomme Paillasson, Haricot Vert, Romanesco, Red Wine Jus

Or

Lemon and Herb Crusted Ling Cod

*Fork Mash Yellow Potatoes, Spinach,
Sweet Garlic Nage, Craft Chili Oil*




Earl Grey Scented Crème Brûlée

Caramelized Banana, Almond Tuile



Seasonal Petit Fours

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea

18% service charge & 5% applicable tax will apply

95 per person



Four Course Dinner

Amuse Bouche

Chef's Seasonal Creation



Soy Cured BC Salmon

Asian Pear, Crème Fraiche, Pickled Chilies, Lime



Butternut Squash & Ginger Soup

Toasted Pumpkin Seed



Twice Cooked Crispy Skin Duck Confit

White Bean Cassoulet, Carrot Puree, Broccolini, Savoy Cabbage, Natural Jus

Or

Lemon and Herb Crusted Ling Cod

Fork Mash Yellow Potatoes, Spinach,

Sweet Garlic Nage, Craft Chili Oil



Sticky Toffee Pudding


Caramel Corn, Vanilla Ice Cream, Brandy Snap



Seasonal Petit Fours

115 per person

*****Vegetarian Diner Menus Available Upon Request*****

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea
18% service charge & 5% applicable tax will apply

Five Course Dinner

Amuse Bouche

Chef's Seasonal Creation



Seared Ahi Tuna with Inverted Tonnato (GF)

Spanish Anchovies, Prosciutto Textures, Traditional Condiments



Butternut Squash & Ginger Soup

Toasted Pumpkin Seed, Pumpkin Seed Oil, Chives



Smoked Duck Ham with Foie Gras Shavings

*Mandarin Orange, Macerated Prune, Marcona Almond, Yellow Beets
Aerated Brioche*



AAA Alberta Beef Striploin (GF)

*Potato Paillasson. Haricot Vert, Romanesco, Red Wine Jus
Or*

Pan Roasted Yarrow Meadows Duck Breast (GF)

*Braised Endives, Brussel Sprouts, Roasted Spaghetti Squash
Charred Leeks, Natural Jus*

Or

Pan Roasted Steelhead Salmon & Salt Spring Island Honey Mussels (GF)

*Potato Fondant, Poached Oyster & Fall Harvest Fricassee
Mollusk Nectar Cream*



Pumpkin Mont Blanc


*Candied Pumpkin Seed, Cinnamon Pear Compote
Condensed Milk Ice Cream*



Seasonal Petit Fours

135 per person

****Vegetarian Dinner Menus Available Upon Request****

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea
18% service charge & 5% applicable tax will apply

Wedgewood Signature Five Course Dinner

Amuse Bouche

Chef's Seasonal Creation



Lobster & Scallop Mousseline Terrine (GF)

*Sunchoke Textures, Roasted Carrots, Poached Celery, Lemon Confit
Dill Infused Oil*



Foie Gras Torchon

*Mandarin Orange, Macerated Prune, Marcona Almond, Yellow Beets
Aerated Brioche*



Roasted Mushroom Volute

Whipped Crème Fraîche, Garlic Parmesan Fritter, Truffle Shavings



Slow Roasted Beef Tenderloin

Chilean Crab, Sauce Béarnaise, Charred Broccolini

Or

Pan Roasted Lamb Saddle

*Poached Gnudi, Red Cabbage Purée, Roasted Brussel Sprouts
Salsify, Red Wine Reduction*

Or

Maple Soy Glazed Pacific Sablefish

*Barley Risotto, Confit Radishes, Poached Celery, Broccolini
Charred Green Onion*



Wedgewood Chocolate Bar


Hazelnut Feuilletine, Salted Caramel, Coco Nibs, Chocolate Gelato



Seasonal Petit Fours

145 per person

****Vegetarian Dinner Menus Available Upon Request****

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea
18% service charge & 5% applicable tax will apply

Reception

(Minimum 2 dozen per selection)

	PER DOZEN
COLD CANAPÉS	
<i>Melon and Prosciutto, Basil</i>	50
<i>Chicken Roulade, Olive Tapenade, Garlic Toast</i>	52
<i>House Smoke Salmon, Gluten Free Blinis, Herb Crème Fraiche</i>	56
<i>Scallop Crudo on Garlic Toast & Black Truffle</i>	58
<i>Foie Gras Torchon on Toasted Brioche, Blood Orange Gel</i>	60
<i>Steelhead Salmon Ceviche, Lemon, Cucumber, Horseradish</i>	54
<i>Westcoast Oysters, Mignonette</i>	58
<i>Rare Roast Beef, Yorkshire Pudding, Horseradish Sour Cream</i>	58
HOT CANAPÉS	
<i>Prosciutto Wrapped Asparagus, Hollandaise</i>	52
<i>Mini Salmon Crab Cake, Yuzu Citrus Hot Sauce</i>	58
<i>Confit Chicken Fritters</i>	54
<i>Bacon Wrapped Scallop</i>	60
<i>Crispy Prawn Cocktail Skewers</i>	58
<i>Chicken Sausage & Corn Beignet</i>	54
<i>Scotch Quail Egg, Smoke Paprika Aioli</i>	50
<i>Mini Spinach & Feta Quiche</i>	50
VEGETARIAN SELECTIONS	
<i>House Made Ricotta on Flax Seed Potato Crisp</i>	50
<i>Compressed Watermelon, Feta, Kalamata Olives</i>	50
<i>Tomato & Mushroom Ragu on Polenta Crackers</i>	50
<i>Beet Tartare, Dill, Rye Toast</i>	52
<i>Cauliflower Pakoras, Curry Cilantro Yogurt</i>	48
<i>Onion & Mascarpone Gougere</i>	50
<i>Truffle & Wild Mushroom Arancini</i>	52
SOMETHING SWEET	
<i>White Chocolate Mousse Éclair Dipped in Dark Chocolate</i>	50
<i>Chocolate and Vanilla Cream Puffs</i>	50
<i>Caramel Popcorn with Pecan</i>	50
<i>Chocolate-Dipped Biscotti</i>	50
<i>Mini Passion Fruit Tartlet</i>	52
<i>Chocolate Ganache Lollipop</i>	52
<i>Raspberry Macarons</i>	52

18% service charge & 5% applicable tax will apply



Reception Platters and Snacks

PLATTERS	20 PEOPLE	50 PEOPLE
<i>British Columbia Artisan Cheese Platter</i>	300	750
<i>Assorted Charcuterie Platter: Pecan Fruit Bread & Crackers, Crisp Rolls, Pickles & Condiments</i>	240	600
<i>Vegetable Crudités Platter: Blue Cheese Dip, Roasted Tomato Mayonnaise Dip</i>	160	400
<i>Smoked Salmon Platter: Lemon, Capers, Red Onion, Toast</i>	320	800
<i>Chilled Seafood: Poached Shrimp, Mussels, Clams, Cocktail Sauce</i>	400	1000
<i>Assorted Fruit & Seasonal Berries</i>	160	400
 GRAB BITES	 20 PEOPLE	 50 PEOPLE
<i>Burger Sliders (Your choice of two of the following): Pull Pork, Red Wine Vinaigrette Classic Ground Beef Onion Jam Seared Tuna Mustard Slaw</i>	340	850
<i>Mini Tartines (your choice of two of the following) Avocado, Arugula, Anchovies Honey Roasted Squash, Pumpkin Seed Duck & Foie Gras Rillettes, Fig Jam Shrimp & Crab Salad, Lemon, Tarragon, Radish</i>	360	900
<i>Gluten Free Halibut Fish & Chips, Traditional Condiments</i>	480	1200
<i>Gluten Free Buttermilk Fried Chicken Drumettes Honey Hot Sauce Dip</i>	320	800
 GRAB BITES	 20 PEOPLE	 50 PEOPLE
<i>Truffle Parmesan Popcorn</i>	40	100
<i>House Made Spicy Smoked Almond & Cashews</i>	80	200
<i>Assorted Root Chips, Sour Cream Onion Dip</i>	50	125

18% service charge & 5% applicable tax will apply



Beverage Services – Host Bar

LIQUOR (1oz)

Premium Brand 9.5
*Absolut, Bombay, Bacardi White, Canadian Club, Lemon Hart Dark,
Whyte & McKay, Jack Daniels, Cazadores Reposada*

Deluxe Brands 12
*Grey Goose, Hendricks, Bacardi 8 Dark, Appleton White,
Crown Royal, Glenlivet 12 yr, Makers Mark*
Patron Silver 18.5

BEER

Domestic per bottle 9
Import per bottle 9.5

LIQUEURS (1oz)

Bailey's, Grand Marnier, Hennessy, Sambuca, Kahlúa, Triple Sec 12

SOFT DRINKS AND BOTTLED WATER 6

*Regular & Diet Soft Drinks,
Bottled Juices, Evian Mineral Water,
Badoit Sparkling Water per bottle*
*Large Evian Mineral Water or
Badoit Sparkling Water per 1L bottle* 10

CLASSIC MARTINI BAR (2oz)

(minimum 25 persons)

Dry Vodka or Gin, Cosmopolitan, Lemon Drop 18

SCOTCH BAR

Dalwinnie 22
Glenmorangie 12 yr Ruben Port Cask 18
Lagavulin 16 yr 32

FRUIT PUNCH (One Gallon, 30 Servings)

Sparkling Wine Fruit Punch 220
Sparkling Non-Alcoholic Fruit Punch 125

BARTENDER

Bartender Charge of \$50 per hour (minimum of 4 hours) will apply.

Cashier Charge of \$50 per hour (minimum of 4 hours) will apply for cash bars.

18% service charge & applicable taxes will apply

