



*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*

24 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*

34 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*

39 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' 12 per person

Warm 'Goopy' Chocolate Chip Cookies,
Caramel Pecan Popcorn

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea

'Hyde Park Corner' 15 per person

Sugar Brioche Buns,

Daily Baked Danish Pastries, Croissants & Muffins,

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea

'Knightsbridge' 18 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

'Picadilly Circus' 12 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' 16 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' 20 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

42 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/Dinner
Buffet

(Minimum 15 people or add 3 dollars per person)

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

55 per person

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



Deluxe Lunch/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

85 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



Plancha Grilled Steelhead Salmon

Herb Scented Crushed Potatoes, Salsa Verde

Or

Orecchiette Pasta

Arugula, Ricotta Cheese, Spiced Merguez Sausage



Classic Vanilla Crème Brûlée

Shortbread Cookies

45 per person

~ Menu 2 ~

Creamy Tomato Soup

Parmesan Toast, Basil, Olive Oil



Lemon and Herb Crusted Ling Cod

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

Or

Butter Glazed Chicken Breast


Oyster Mushrooms, Leeks, Twice Cooked Potato, Natural Jus



Cinnamon Scented Apple Strudel

Mint, Vanilla Cremeux

55 per person

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





Three Course Lunch

~ Menu 3 ~

House Maple Cured Salmon

Preserved Turnips, Peruvian Cherry Peppers, Parsley Caper Condiment



Red Wine Braised Short Rib

Whipped Potatoes, Seasonal Harvest Vegetables, Red Wine Jus

Or

Lemon Butter Basted Haida Gwaii Halibut

Wedgewood Chopped Salad



Stick Toffee Pudding

Candied Walnuts, Caramel Sauce

65 per person

Four Course Lunch

~ Menu 4 ~

Roasted Mushroom Velouté

Chives, Potato Crouton, Truffle Oil



Tender Kale with Fall Harvest Vegetables

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



Brome Lake Duck Breast

Roasted Root Vegetables, Mustard Spätzle, Cranberry Jus

Or

Pan Roasted Sablefish


Braised Fennel, Creamy Mushroom Cous Cous, Mustard Gastrique



Dark Chocolate Mousse

Raspberry Curd, Vanilla Chiffon

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

~ ~

Caramelised White Onion Soup

Focaccia Croutons

Or

Marinated Beetroot & Yogurt Salad

Hannabrook Greens, Pumpkin Seed, Balsamic Dressing

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Pan Roasted Chicken

Broccolini, Mustard Spätzle, Vanilla Yam Puree, Natural Jus

Or

Poached Steelhead Salmon

Zucchini, Braised Artichokes, olives, Cannellini Beans, Barigoule Fumet

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Vanilla Crème Brûlée

Seasonal Berries & Shortbread

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Seasonal Petit Fours

75 per person

~ Menu 2 ~

Amuse Bouche

Chef's Seasonal Creation

~ ~

Creamy Tomato Soup Pistou

Sourdough Croutons

Or

Confit Duck & Foie Gras Pressing

Pickled Cipollini Fig Preserve, Sourdough Crouton

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Beef Tenderloin

Potato Rosti, Heritage Carrots, Natural Jus

Or

Lemon and Herb Crusted Halibut

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

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Dark Chocolate Mousse

Raspberry Curd, Vanilla Chiffon

~ ~

Seasonal Petit Fours

85 per person

Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea

18% service charge & 5% applicable tax will apply



Four Course Dinner

Amuse Bouche

Chef's Seasonal Creation



Maple Cured Salmon

Preserved Turnips, Peruvian Cherry Peppers, Parsley Caper Condiment



Creamy Tomato Soup Pistou

Sourdough Croutons



Brome Lake Duck Breast

Roasted Candy Cane Beets, Green Beans, Mustard Spätzle, Blueberry Jus

Or

Lemon and Herb Crusted Halibut

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



Baked Cheesecake


Blue Berry Compote



Seasonal Petit Fours

90 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



Charred Smoked Scallops

Watercress, Baby Beets, Rye crisp, Salted Egg Yolk Puree



Creamy Tomato Soup Pistou

Sourdough Croutons



Confit Duck & Foie Gras Pressing

Pickled Cipollini Fig Preserve, Sourdough Crouton



Beef Tenderloin

Romanesco, Watermelon Radish, Broccoli Puree, Pomme Paillasson,

Natural Jus

Or

Venison Saddle

Whipped Potatoes, Roast Parsnip Puree, Sprout Tops

Or

Maple Tamari Glazed Pacific Sablefish

Brocolini, Braised radish, Grilled Green Onion, Barley Pilaf



Dark Chocolate Mousse


Raspberry Curd, Vanilla Chiffon



Seasonal Petit Fours

105 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

Wedgewood Signature Five Course Dinner

Amuse Bouche

Chef's Seasonal Creation



Confit Lobster

Granny Smith Apple, Wilted Fennel, Compressed Beet



Confit Duck & Foie Gras Pressing

Pickled Cipollini Fig Preserve, Sourdough Crouton



Roasted Mushroom Volute

Chives, Potato Crouton, Truffle Oil



Steak Oscar

Beef Tenderloin, Chilean Crab, Sauce Béarnaise, Asparagus

Or

Half Rack of Lamb

Broccolini, Potato Gnocchi, Mushroom Bolognese

Or

Pan Roasted Sablefish

Israeli Cous Cous with Tomato & Clam, Roasted Summer Squash



Champagne Ganache Truffle Cake


Spanish Biscuit, Shortbread Dough, Chocolate Sauce



Seasonal Petit Fours

125 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

Reception

(Minimum 2 dozen per selection)

COLD CANAPÉS	PER DOZEN
<i>Melon and Prosciutto, Basil</i>	48
<i>Chicken Roulade, Olive Tapenade, Garlic Toast</i>	50
<i>House Smoke Salmon, Gluten Free Blinis, Herb Crème Fraiche</i>	54
<i>Scallop Crudo on Garlic Toast & Black Truffle</i>	56
<i>Foie Gras Chicken Liver Parfait in Choux Pastry</i>	56
<i>Halibut Ceviche, Lemon, Cucumber, Horseradish</i>	52
<i>Duck Rillettes, Fig Orange Compote</i>	52
<i>Rare Roast beef, Yorkshire Pudding, Horseradish Sour Cream</i>	56
HOT CANAPÉS	
<i>Prosciutto Wrapped Asparagus, Hollandaise</i>	50
<i>Mini Salmon Crab Cake, Yuzu Citrus Hot Sauce</i>	54
<i>Confit Chicken Fritters</i>	52
<i>Bacon Wrapped Scallop</i>	56
<i>Crispy Prawn Cocktail Skewers</i>	56
<i>Chicken Sausage & Corn Beignet</i>	52
<i>Scotch Quail Egg, Smoke Paprika Aioli</i>	48
<i>Tomato Braised Wild Boar Meat Balls, Parmesan</i>	52
VEGETARIAN SELECTIONS	
<i>House Made Ricotta on Flax Seed Potato Crisp</i>	48
<i>Compressed Watermelon, Feta, Kalamata Olives</i>	48
<i>Tomato & Mushroom Ragu on Polenta Crackers</i>	48
<i>Beet Tartare, Dill, Rye Toast</i>	48
<i>Truffle & Wild Mushroom Arancini</i>	50
SOMETHING SWEET	
<i>White Chocolate Mousse Éclair Dipped in Dark Chocolate</i>	46
<i>Chocolate and Vanilla Cream Puffs</i>	46
<i>Caramel Popcorn with Pecan</i>	46
<i>Chocolate-Dipped Biscotti</i>	46
<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	30 PEOPLE	50 PEOPLE
<i>British Columbia Artisan Cheese Platter</i>	270	450
<i>Assorted Charcuterie Platter: Pecan Fruit Bread & Crackers, Crisp Rolls, Pickles & Condiments</i>	300	500
<i>Vegetable Crudités Platter: Blue Cheese Dip, Roasted Tomato Mayonnaise Dip</i>	210	350
<i>Smoked Salmon Platter: Lemon, Capers, Red Onion, Toast</i>	280	460
<i>Chilled Seafood: Poached Shrimp, Mussels, Clams, Cocktail Sauce</i>	350	580
<i>Assorted Fruit & Seasonal Berries</i>	180	300
GRAB BITES	30 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>	300	500
<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>	350	550
<i>Gluten Free Halibut Fish & Chips, Traditional Condiments</i>	500	830
<i>Gluten Free Buttermilk Fried Chicken Drumettes Honey Hot Sauce Dip</i>	300	500
GRAB BITES	30 PEOPLE	50 PEOPLE
<i>Truffle Parmesan Popcorn</i>	40	65
<i>House Made Spicy Smoked Almond & Cashews</i>	80	130
<i>Assorted Root Chips, Sour Cream Onion Dip</i>	40	65

18% service charge & 5% applicable tax will apply



LIQUOR (1oz)

Premium Brand

42 Below, Bombay, Bacardi White, Canadian Club, Lemon Hart Dark,
Whyte & McKay, Jack Daniels, Cazadores Reposada

9

Deluxe Brands

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

12

18

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

14

SCOTCH BAR

Dalwhinnie

22

Glenmorangie 12 yr Ruben Port Cask

18

Lagavulin 16 yr

32

FRUIT PUNCH (One Gallon, 30 Servings)

Champagne Fruit Punch

175

Sparkling Non-Alcoholic Fruit Punch

150

BARTENDER

Bartender Charge of \$30 per hour (minimum of 4 hours) will apply.

18% service charge & applicable taxes will apply