

CONGRATULATIONS!

There are countless decisions involved in planning your wedding. Our experienced and dedicated staff are committed to ensuring that your special day is as stress free as possible and the most enjoyable and memorable day of your life.

Located in the heart of Downtown Vancouver, Terminal City Club is elegantly furnished with a stunning gold and champagne colour scheme and deep wood tones to complement any décor.

Couples celebrating their wedding at Terminal City Club can expect to enjoy the following:

- Meals prepared by internationally trained Head Chef and his multi-award winning culinary team.
- Globally inspired menus prepared from scratch using locally sourced ingredients.
- Custom house-made cakes created by our award-winning Pastry Chef.
- A diverse selection of internationally acclaimed wines, hand selected by our in-house wine expert.
- Your wedding day is precisely that, your wedding day. You will have access to the ballrooms for preparations as of 9 a.m. Guests are welcome to celebrate until 1 a.m., however bar to close at 12 a.m. (Some time restrictions may apply to weekday weddings)
- Terminal City Club provides 60” round dinner tables, banquet chairs, floor length white linens, white cloth napkins, Club logoed silverware, stemware, Royal Doulton bone white china plates and coffee cups, as well as any additional tables you may require such as your cake table, sign-in or gift tables at no additional charge. The uses of a podium and cordless microphone as well as a piano are provided upon request at no additional charge.



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SIGNATURE WEDDING PACKAGES

GOLD PACKAGE

Punch Station: alcoholic or non-alcoholic selections

Terminal City Club “*Club Deluxe*” Dinner Buffet

Wine to accompany dinner, *2 glasses per person*

Deluxe Dessert Buffet

\$115 per person

PLATINUM PACKAGE

Sparkling Reception: signature drink

Passed Hors D’oeuvres: chef created, *3 per person*

Sushi Display

Four Course Plated Dinner

Wine to accompany dinner, *2 glasses per person*

\$140 per person

DIAMOND PACKAGE

Ice Carving

Passed Hors D’oeuvres: chef created, *3 per person*

Signature Drink

Six Course Plated Dinner: antipasto, pasta, granite,
main course, platter course, salad, petit fours

Wine to accompany dinner, *2 glasses per person*

Late Night Snack

Chair Covers and Sashes

\$180 per person

RECEPTION

CHILL

A minimum of 2 dozen per selection is required

Savory Cone: goat cheese, balsamic beet relish
Albacore Tuna Poke: maui flat bread
Tomato Bruschetta: tapenade, pecorino cheese
Beef Tenderloin Carpaccio: parmesan grissini, truffle oil
Cheddar Scone 'BLT': pancetta, arugula, tomato
Gruyere Cheese Gougères: delicate choux pastry puffs

Cilantro Marinated Prawn: papaya chutney (GF)
California Rolls: wasabi-soy mayonnaise (GF)
Prosciutto & Melon: balsamic glaze (GF)
Cherry Tomato & Pearl Bocconcini Skewer: fresh basil (GF)
Smoked Salmon: caper cream cheese, cucumber (GF)
————— \$50 per dozen

SIZZLE

A minimum of 2 dozen per selection is required

Miniature Beef Wellington: horseradish aioli
Miniature Chicken Souvlaki: tzatziki
Braised Pork Belly & Brie Grilled Cheese
Roasted Portobello Mushroom Tart: chevre
Korean Glazed Pork Meatballs
Vegetarian Spring Roll: sweet thai chili sauce
Coconut Prawn: pineapple chutney
Vegetable Samosa: cucumber raita
Miniature Curried Chicken Pot Pie

Polenta & Shrimp Cake: celery remoulade (GF)
Moroccan Lamb Chops: espresso lacquer (GF)
————— \$50 per dozen

SLIDERS

A minimum of 2 dozen per selection is required

Salmon
Buttermilk Fried Chicken
Quinoa Vegetable
Pulled Pork
Anugs Beef
————— \$56 per dozen

RECEPTION

MADE TO DISPLAY

Chilled Poached Tiger Prawns:
cocktail sauce, lemon, marie rose
150 pieces ————— \$465

Assorted Nigiri & Maki Sushi:
traditional condiments
50 pieces ————— \$300

Smoked Salmon, Candied Salmon, Gravad Lax:
traditional condiments
————— \$18 per person

Breads & Spreads:
roasted garlic hummus, sundried tomato spread, black
olive tapenade, baba ganoush, fried tortillas, assorted
sliced artisan breads & focaccia fingers
————— \$10 per person

Oysters in the Half Shell:
lemon, tabasco, red wine mignoette, horseradish
60 pieces ————— \$275

Antipasto Platter:
grilled vegetables, cured meats, olives, bocconcini,
melon, artisan bread display
————— \$17 per person

Market Fresh Vegetable Crudit : club dip
————— \$7 per person

Seasonal Cut Fruit & Berry Platter
Serves 25 ————— \$175

Selection of Imported & Domestic Cheeses:
assorted artisan breads & lavash
————— \$17 per person

Risotto:
forest mushroom, peas, tomato concasse, snipped herbs,
parmesan cheese
————— \$16 per person

Roast Suckling Pig Platter:
hoisin, soy-wasabi mustard, scallions
Serves 50 ————— \$750

RECEPTION ACTION STATIONS

Minimum 25 guests

All stations include a chef attendant for up to 2 hours

CARVED

Whole Roast Prime Rib of Beef:

french dollar buns, mustard, horseradish

serves 50 ————— *\$525*

Rack of Lamb:

rosemary, garlic, balsamic baste

(4 Racks of Australian White Stripe Lamb Racks)

serves 24 ————— *\$225*

Salmon Wellington:

lobster béarnaise

serves 12 ————— *\$175*

Vegetable Wellington:

tomato onion soubise

serves 12 ————— *\$150*

FIRE PRAWNS

Brand Flamed Tiger Prawns:

clipped herbs, shallots, sweet butter

————— *\$600 per 100 pieces*

ITALIAN PASTA STATION

farfalle, penne, cheese tortellini

tomato sauce, alfredo sauce, pesto

sundried tomato, cherry tomato, capers

chorizo, grilled chicken

roast garlic, parmesan cheese

fresh herb medley, focaccia garlic bread fingers

————— *\$25 per person*

ALBERTA AAA BEEF TENDERLOIN FLAMBÉ

Madagascar Green Peppercorn Sauce, mini kaiser buns

————— *\$900 per 100 pieces*

LATE NIGHT SNACK STATIONS

All snack stations are served buffet style

Minimum 25 guests

THE SWEET TOOTH

Selection of Club baked treats: Cakes, Tortes,

Cheesecake, Pies, Tarts, Individual Desserts

Seasonal Cut Fruit

Artisan Cheeses

\$18 per person

THE CLASSIC

Selection of Deli Meats & Cheese

Club Baked Rolls

Seasonal Cut Fruit

\$18 per person

THE DRIVE IN

Beef Sliders, Pretzel Rolls, Cheddar Cheese

Seasoned Fries, Onion Rings

Individual Gourmet Pizza

\$20 per person

GOURMET POUTINE

Seasoned Skin-On Potato Fries, Yam Fries

Traditional Quebec Peppered Beef Gravy

Fresh Cheese Curds, Crumbled Blue Cheese,

Crumbled Goat Feta

Caramelized Onions, Sautéed Mushrooms, Chopped

Green Onion

Gourmet Toppings (*choose two*):

— Red Wine Braised Beef Short Rib

— Apple Cider & Cinnamon Pulled Pork

— Chicken Chorizo Chili

— Fresh Peas And Crumbled Bacon

\$24 per person

Includes Chef Attendant for up to 2 hours

DINNER, REFINED

Minimum 10 guests

Prices are based on selecting a set menu. A choice entrée may be offered for a minimum four course menu; however, an additional surcharge of \$7 or \$10 per person will apply (a maximum of three main course choices may be offered). \$7 surcharge for choice entrée selection placed a minimum of 72 hours in advance; \$10 surcharge for choice entrée selections placed the day of the event.

HOT APPETIZERS

Caramelized Onion Tart:
gruyere, double smoked bacon, arugula, mustard seed
& champagne vinaigrette
_____ \$14

Seared Alaskan Scallop:
prawn risotto, warm sundried tomato vinaigrette
_____ \$16

COLD APPETIZERS

Traditional Antipasto Plate:
prosciutto, grilled vegetables, tomato, olives,
bocconcini, melon
_____ \$14

Duck Confit and Foie Gras Terrine:
raisin purée, pickled baby beets, orange segment,
toasted walnuts
_____ \$16

Classic Prawn Cocktail Plated:
horseradish chili sauce, chilliwack endive
_____ \$16

Pacific Salmon Tasting:
cured coho, smoked sockeye, indian candy
_____ \$16

SOUPS

Tomato & Brie: balsamic herb crouton
_____ \$11

Lobster Bisque: chopped lobster, clipped chives
_____ \$12

Roasted Butternut Squash: toasted hazelnut-orange crumble
_____ \$11

Forest Mushroom Cream: goat cheese crouton
_____ \$11

SALADS

Gem Romaine Lettuce:
caesar dressing, focaccia croutons
_____ \$12

Iceberg Wedge Salad:
blue cheese, candied pecan, tomato, green goddess dressing
_____ \$12

Baby Spinach and Watercress:
cherry tomato, french beans, hard-boiled egg, sweet
onion vinaigrette
_____ \$12

Gathered Young Lettuces:
cucumber, tomato, feta, lemon herb yoghurt
_____ \$12

Butter Lettuce:
pink grapefruit, candied pecan, blue brie, verjus
vinaigrette
_____ \$12

INTERMEZZO

Sorbetto:
grapefruit, lemon, green apple *or* raspberry
_____ \$8

DINNER, REFINED

Minimum 10 guests

Plated menus include inspired seasonal vegetables, oven-baked rolls & hot beverage service.

Prices are based on selecting a set menu. A choice entrée may be offered for a minimum four course menu; however, an additional surcharge of \$7 or \$10 per person will apply (a maximum of three main course choices may be offered). \$7 surcharge for choice entrée selection placed a minimum of 72 hours in advance; \$10 surcharge for choice entrée selections placed the day of the event.

MAINS

Crab & Shrimp Stuffed BC Salmon: english pea butter sauce
 _____ \$40

Prosciutto Wrapped Ling Cod: charred lemon beurre blanc
 _____ \$42

Quinoa & Parmesan Crusted Halibut: oyster veloute
 _____ \$44

Roasted Red Pepper & Ricotta Stuffed Chicken Breast:
 smoked tomato chutney
 _____ \$38

Braised Beef Short Rib: red wine glaze
 _____ \$42

Slow Roasted Pork Tenderloin: rosemary mustard jus
 _____ \$40

Black Pepper Crusted 6oz Alberta Beef Tenderloin:
 brandy mushroom café au lait
 _____ \$46

Herb & Mustard Crusted Rack of Lamb: thyme infused
 port reduction
 _____ \$48

Gardeners Pie:
 black lentils, fresh herbs, braised vegetables, yam puree
 (vegan)
 _____ \$34

Grilled Polenta:
 charred vegetables & artichokes, tomato coulis, parmesan
 _____ \$34

CHOOSE YOUR ACCOMPANIMENT

one choice

Creamy Whipped Potato
 Dauphinoise Potato (*gratin style*)
 Buttered Fingerling Potato
 Herb & Padano Parmesan Risotto Cake
 Du Puy Lentil Ragout

UPGRADES

Three Tiger Prawns Sautéed with Brandy
 _____ \$14 per person

Two U10 Alaskan Scallops with Truffle Hollandaise
 _____ \$18 per person

One Butter Poached Half Atlantic Lobster Tail
 _____ \$20 per person

Three Artisan Canadian Cheese Course:
 Fruit Garniture, Spiced Nuts, Melba Toast
 _____ \$18 per person

SWEET ENDINGS

Hazelnut Frangelico Opera Cake _____ \$12

Pavlova: fresh strawberries, white peach coulis _____ \$12

Chestnut Paris Brest: poached pear, caramel sauce _____ \$12

Almond Pithivier: apple compote _____ \$12

Tropical Fruit Mousse Bar _____ \$12

Salted Chocolate Ganache Cake: caramel sauce _____ \$12

White Chocolate Crème Brûlée _____ \$12

Petit Fours _____ \$60 per table of 10

DINNER, A LA CARTE

*Our Chefs suggested menu — Minimum 10 guests
Includes choice entrée in advance*

DINNER I

four course a la carte

Baby Spinach & Watercress:
cherry tomato, french beans, hard-boiled egg, sweet
onion vinaigrette

—

Roasted Butternut Squash: toasted hazlenut-orange
crumble

—

Crab & Shrimp Stuffed BC Salmon: english pea
butter sauce

or

Braised Beef Short Rib: red wine glaze

or

Grilled Polenta: charred vegetables & artichokes,
tomato coulis, parmesan

—

Salted Caramel Ganache Cake: caramel sauce

————— *\$85 per person*

DINNER II

four course a la carte

Iceberg Wedge Salad:
blue cheese, candied pecan, tomato, green goddess
dressing

—

Tomato & Brie: Balsamic Herb Crouton

—

Prosciutto Wrapped Ling Cod: charred lemon beurre blanc

or

Roasted Red Pepper & Ricotta Stuffed Chicken
Breast: smoked tomato chutney

or

Slow Roasted Pork Tenderloin: rosemary mustar jus

—

Hazelnut Frangelico Opera Cake

————— *\$85 per person*

DINNER III

four course a la carte

Lobster Bisque: chopped lobster, clipped chives

—

Pacific Salmon Tasting: smoked sockeye, cured coho,
indian candy

—

Quinoa & Parmesan Crusted Halibut: oyster veloute

or

Black Pepper Crusted 6oz Alberta Beef Tenderloin:
brandy mushroom café au lait

or

Herb & Mustard Crusted Rack of Lamb: thyme
infused port reduction

—

Maple Scented Crème Brûlée

————— *\$95 per person*

DELUXE SEAFOOD BUFFET

Minimum 50 guests

All stations include a chef attendant for up to 2 hours

SALADS & SIDES

Variety of Rustic Breads & Rolls

Traditional Caesar Salad: focaccia croutons

Fresh Market Greens: club vinaigrette, green goddess dressing

Fingerling Potato Salad: scallion mayo

Antipasto of Grilled Mediterranean Vegetables

Butternut Squash Quinoa Salad: sundried fruit, baby kale

Orzo Pasta Salad: sundried tomato, parsley, baby shrimp

Roma Tomato, Basil & Bocconcini: balsamic vinaigrette

Albacore Tuna Niçoise

FRESH SEAFOOD SELECTIONS

Pacific Hand Peeled Shrimp: cocktail sauce, marie rose sauce, lemon

Shucked Oysters: traditional condiments

B.C. Salmon Platter: smoked, cured, candied

Assorted Nigiri & Maki Sushi: wasabi & pickled ginger

Cocktail Crab Claws and Poached Prawns on Ice

SIGNATURE HOT DISHES

Garlic Butter Prawns & Calamari a La Plancha: tomato coulis

Baked Shellfish: prawn, scallop, clams, mussels, shellfish veloute, lemon risotto

Pacific Salmon & Ling Cod: coconut, ginger, scallion

Rosemary Mustard Roast Pork Loin: mushroom & pearl onion

Spinach & Ricotta Cannelloni: tomato basil, parmesan cream

Seasonal Vegetable

Creamy Three Cheese Gratin Potatoes

CARVERY

Prime Rib of Angus Beef: fresh herb & garlic crust, red wine reduction

DESSERT

Imported & Domestic Cheese Board: crackers, baguette, fruit & nuts

Seasonal Cut Fruit & Berries

Selection of Club Made Pastries to include:

NY Style Cheesecake, Opera Cake, Profiteroles, Macarons, Cupcakes, Crème Brûlée, Chocolate Bonbons & Truffles

Coffee & Tea

\$98 per person

CLUB DELUXE DINNER BUFFET

Minimum 50 guests

All Stations include a chef attendant for up to 2 hours

SALADS & SIDES

Variety of Rustic Breads & Rolls
Market Greens: club vinaigrette, green goddess dressing
Traditional Caesar Salad: focaccia croutons
Orzo Pasta & Greek Vegetable Salad
Cucumber, Watermelon & Mint Salad
Fingerling Potato: scallion mayo
Spanish Three Bean Salad
Roma Tomato, Basil & Bocconcini: balsamic vinaigrette
Antipasto of Grilled Mediterranean Vegetables

FRESH SEAFOOD & DELI SELECTIONS

Pacific Hand Peeled Shrimp: cocktail sauce, marie rose sauce, lemon
B.C. Salmon Platter: smoked, cured, candied
Assorted Game Pâtés : terrines, deli meats, pickles, mustards, horseradish, marinated olives

SIGNATURE HOT DISHES

Seafood Roast: salmon, halibut, prawns, scallops, bouillabaisse sauce
Herb Marinated Breast of Chicken: mushroom jus, fresh herbs
Spinach & Ricotta Cannelloni: tomato basil sauce, parmesan cream
Basmati Rice Pilaf: sundried fruits, almonds, mint
Seasonal Vegetables
Sea Salt & Shallot Roast Nugget Potato

CARVERY

Prime Rib of Angus Beef: fresh herb & garlic crust, red wine reduction

DESSERT

Imported & Domestic Cheese Board: crackers, baguette, fruit & nuts
Seasonal Cut Fruit & Berries
Selection of Club Made Pastries to include:
NY Style Cheesecake, Opera Cake, Profiteroles, Macarons, Cupcakes, Crème Brûlée, Chocolate Bonbons & Truffles
Coffee & Tea

\$88 per person

CLUB BUFFET

Minimum 50 guests,

All stations include a chef attendant for up to 2 hours

SALADS & SIDES

Variety of Rustic Breads & Rolls

Antipasto of Grilled Mediterranean Vegetables

Fattoush Salad: chopped lettuce, garbanzo, bell peppers,
cucumber, parsley, lemon

Traditional Caesar: herb crouton

Three Bean & Roasted Corn Salad: sweet onion vinaigrette

Moroccan Cous Cous: preserved lemon, sundried fruits, mint

SIGNATURE HOT DISHES

Baked Salmon: prawn & leek cream

Spinach & Ricotta Cannelloni: tomato basil sauce,
parmesan cream

Herb Roasted Young Chicken: pearl onions, tomato,
peas, mustard velouté

Seasonal Vegetables

Sea Salt & Shallot Roast Nugget Potato

CARVERY

Prime Rib of Angus Beef: fresh herb & garlic crust, red
wine reduction

DESSERT

Imported & Domestic Cheese Board: crackers,
baguette, fruit & nuts

Seasonal Cut Fruit & Berries

Selection of Pastries, Cheesecakes, Tortes & Flans

Coffee & Tea

\$78 per person

CAKES TO CELEBRATE

We are proud to offer couples the option of custom wedding cakes created in house by our award winning Pastry Chef. Fondant, piping, and detail are assessed extra (dependent on size and complexity of design.) Cake plating fees are not incurred on wedding cakes made in-house. Cake details must be finalized 30 days in advance. Faux cakes available by request.

CLEAN & CLASSIC

Vanilla Chiffon Sponge Cake or Chocolate Sponge Cake with chocolate or vanilla buttercream icing
————— *starting from \$4 per person*

STRAWBERRY SHORTCAKE

Vanilla Chiffon Cake
Strawberries, Cream
————— *starting from \$5 per person*

MOCHA CAKE

Coffee Sponge Cake
Chocolate Buttercream Frosting
————— *starting from \$6 per person*

FEUILLETINE CAKE

Chocolate Ganache CAke
Paillete Feuilletine, Raspberry Jam
Garnished with coulis and fresh raspberries
————— *starting from \$6.50 per person*

VANILLA CHIFFON SPONGE CAKE

Vanilla Buttercream Icing, Fresh Raspberries,
Ribbons of Lemon Curd
————— *starting from \$5.25 per person*

HAZELNUT CAKE WITH CHOCOLATE GANACHE

Vanilla Buttercream Filling
————— *starting from \$5.50 per person*

DECADENT CHOCOLATE GANACHE

Rich Chocolate Cake
Chocolate Ganache Frosting
————— *starting from \$6 per person*

NUT SPONGE CAKE

Carrot Cake
Buttercream Frosting
————— *starting from \$5 per person*

ADD FRESH FRUIT OR BERRIES

Strawberries, Raspberries, Blueberries, Mango, Lemon
Enquire about seasonal options
————— *starting from \$5 per person*

Wedding cakes can be brought in and served for an additional:

*\$1.50 per person, if sliced and served buffet-style
\$3 per person, if cut, plated, garnished and served*

BEVERAGE SERVICE

Terminal City Club promotes responsible beverage service in all of its facilities. To ensure the enjoyment and safety of all our guests, we reserve the right to limit and refuse service. Our house policy prohibits the service of double shots and shooters for all events. Alcohol will be served until 12am daily.

HOST BAR SERVICE

We are pleased to offer a selection of premium brands on all bars unless otherwise requested by the host. Bartenders are provided at a flat rate of \$150 per steward per event. One steward required for every 75 guests.

Spirits	\$7.25
Domestic Beer, bottle	\$7.25
Micro Brew, bottle	\$7.50
Import Beer, bottle	\$7.75
Soft Drinks, can	\$5
Juice, glass	\$5
Mineral Water	\$5

Sparkling Punch, serves 50	\$200
Alcoholic Fruit Punch, serves 50	\$200
Non-Alcoholic Punch, serves 50	\$160

CASH BAR SERVICE

Minimum \$500 net sales per bar is required in order to waive a steward charge of \$150 per attendant. Tax and service charges are included in cash bar pricing. A cashier at a rate of \$150 is required for parties of 25 or more.

Imported Beer, bottle	\$10
Domestic Beer, bottle	\$9.50
Spirits, ounce	\$9.50
Wine, glass	\$9.50
Mineral Water, bottle	\$5.75
Juice, glass	\$5.75
Soft Drinks, glass	\$5.75

COCKTAILS BY DESIGN

Cuemint Limeade Vodka, Cointreau, Lime Cordial, Mint & Cucumber	\$8.00
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Deveraux Bourbon, Lime Cordial, St. Germaine, Soda	\$9.00
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Fitzgerald Gin, Lemon Juice, Simple Syrup, Bitters	\$7.50
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Mai Tai Rum, Cointreau, Tropical Juice, Soda	\$7.50
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Patron Tequila, Pineapple Juice, Lime Cordial	\$7.50
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La Rosette - Pink Sparkling Crémant de Bourgogne Rosé NV, St. Germaine	\$10.50
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BOOKING POLICIES & FEES

CONFIRMING YOUR BOOKING

Your wedding date and space is considered confirmed only when a signed contract and non-refundable deposit has been received.

METHOD OF PAYMENT

We require a valid credit card number to be kept on file regardless of whether you choose to pay by cash, bank draft, cheque or credit card.

DEPOSIT SCHEDULE:

- Upon Contract Signing: a non-refundable deposit of \$1,500 for one ballroom or \$3000 for both ballrooms is required to secure the booking.
- 90 Days Prior to the Wedding: a non-refundable deposit of \$50 per anticipated guest is required.
- Two Weeks Prior to the Wedding: a non-refundable final deposit, based on the balance of the estimated cost of the wedding, is required.

FOOD & BEVERAGE MINIMUMS & RENTAL FEES:

Note: Food and beverage minimums do not include taxes, service charge or room rental. Minimums are in effect Saturdays and long weekends from the beginning of June to the end of September.

The Presidents Ballroom

- 2nd Floor (130 seating capacity)
- Features a beautiful terrace with city, ocean and mountain views.
- Food and beverage minimum of \$9,000.
- Room rental fee of \$500

The Metropolitan Ballroom

- Main level (280 seating capacity)
- Stunning built-in wooden dance floor, elaborate vintage chandeliers and floor to ceiling windows.
- Food and beverage minimum of \$18,000.
- Room rental fee of \$1,000.

The Ballrooms

the Metropolitan & Presidents Ballrooms

- Food and beverage minimum of \$24,000.
- Room rental fee of \$1500.

WEDDING CEREMONIES

may be permitted on-site, depending on timing and number of guests, for an additional \$500.

FINAL BILLING

Any billing adjustments will take place the week following the wedding. Any outstanding balance must be settled within 30 days of your event. This balance will be processed to the credit card on file unless the Club has agreed to another method of payment. Any queries with regards to your final billing must be brought to our attention within 30 days of receiving your invoice.

SERVICE CHARGES & TAXES

A 17% service charge will be added to all food and beverage charges. Applicable taxes in effect at time of function will apply.

GUARANTEES & CANCELLATIONS

The final number of banquet guests and menu choices, for those weddings providing a choice of entrée, is required by our Catering office a minimum of one week prior to the function. It is the sole responsibility of the client to provide this guarantee to our Catering office during normal business hours from 8:30 a.m. to 5 p.m. Guarantees for Saturday, Sunday and Monday are required on the preceding Tuesday.

If less than the confirmed number of guests attends the function, the original guarantee will be assessed. If no guarantee is given, the expected number of people listed on the wedding contract will be considered your guarantee. Your final billing will reflect your final guarantee or actual number of guests in attendance, whichever is greater.

CATERING POLICIES

MENU PRICING

Menu prices will increase annually in keeping with food cost and inflation. Menu prices cannot be guaranteed more than 60 days in advance.

MENU PREPARATION

Our team requires that your menu, including wine choices, be finalized a minimum of two weeks prior to your wedding. Menu changes made less than two weeks prior to the wedding may be subject to additional charges.

OUTSIDE CATERING

All food and beverage services will be provided by Terminal City Club. Due to health regulations, food may not be brought in or removed from Club premises. Wedding Cakes are an exception; however a plating fee will apply.

VENUE POLICIES

DRESS CODE

All guests in the Club, including private banquet rooms, must adhere to the Club's dress code of business professional. It is the sole responsibility of the client booking the function space to ensure that guests attending their function have been properly notified. Enforcement of Club rules is at the discretion of the management of Terminal City Club.

SIGNS AND BANNERS

No signs are permitted on the exterior of the building or lobby areas without the approval of Club management. Printed signs for function rooms must be free standing or placed on an easel. The Club will assist in placing signs or banners, for which a fee may be assessed.

GUEST PARKING

Pay parking for Members and Guests of Terminal City Club is located on Cordova Street at the corner of Howe Street. The secure underground parking lot has direct access to the lobby.

VENDORS

We will gladly provide contact information and recommendations for florists, photographers, DJ's and decorators to assist you with arrangements for your special day.

SOCAN FEE

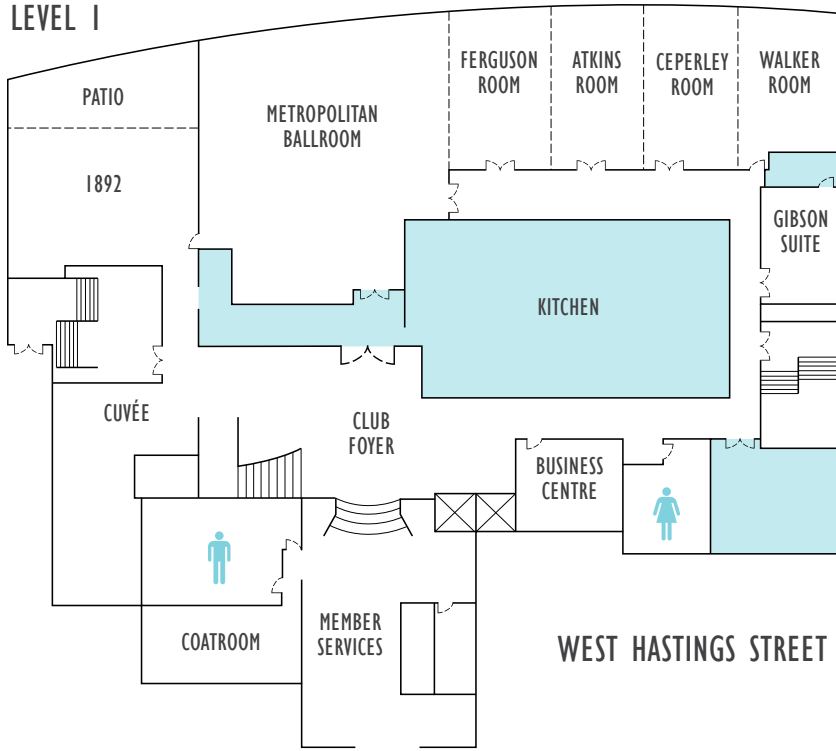
The Society of Composers, Authors and Musical Publishers of Canada assesses a tariff for the performance of live and recorded music. Functions with recorded or live music are subject to a \$75 fee for events with dancing and \$45 fee for events without dancing, which will be collected by Terminal City Club at the time of billing and paid to SOCAN (prices are subject to applicable taxes).

RE:SOUND FEE

The Copyright Board of Canada has approved a levy - each time recorded music is played a fee will be charged and distributed to the artists and record companies worldwide for public use of their music. Terminal City Club is required by law, to pay license fees on behalf of the RE:SOUND otherwise known as Tariff 5.B. The cost of a day-license is \$45 for events with dancing and \$25 for events without dancing (prices are subject to applicable taxes).

Performance of the agreement is contingent upon the ability of the Club to complete the same and is subject to labour disputes or strikes, accidents, travel restrictions, transportation, foods, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall Terminal City Club be liable for loss of profit or for other similar or dissimilar collateral or consequential damages based on breach of contract, warranty, or otherwise.

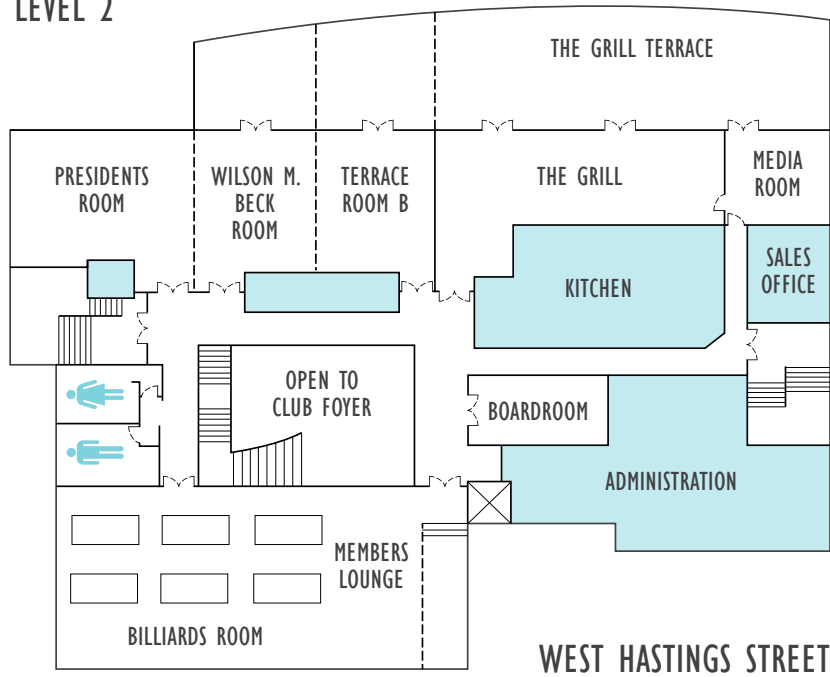
FLOOR PLANS



Room	Reception	Formal Dining	Dinner Dance	Theatre	Classroom	U Shape	Boardroom
Metropolitan (52' x 58')	200	150	100	220	100	<i>n/a</i>	<i>n/a</i>
Ferguson (31' x 20')	50	30	<i>n/a</i>	50	24	22	20
Atkins (31' x 20')	50	30	<i>n/a</i>	50	24	22	20
Ceperley (31' x 20')	50	30	<i>n/a</i>	50	24	22	20
Walker (28' x 20')	50	30	<i>n/a</i>	50	24	22	20
Ballroom Combined	500	300	280	300	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>
Gibson Suite	20	14	<i>n/a</i>	20	<i>n/a</i>	<i>n/a</i>	14
1892 & Cuvée	80	50	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>

FLOOR PLANS

LEVEL 2



Room	Reception	Formal Dining	Dinner Dance	Theatre	Classroom	U Shape	Boardroom
Presidents (39' x 30')	100	60	40	100	40	32	25
Wilson M. Beck Room (25' x 30')	60	40	<i>n/a</i>	60	36	28	20
Terrace Room B (25' x 30')	60	40	<i>n/a</i>	60	36	28	20
Ballroom Combined (89' x 30')	250	160	150	220	100	<i>n/a</i>	<i>n/a</i>
Boardroom (28' x 20')	<i>n/a</i>	16	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	12
Media Room (20' x 18')	20	14	<i>n/a</i>	12	12	<i>n/a</i>	14

CONTACT US

For additional information, or to set up an appointment, please contact:

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canderson@tcclub.com

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PHOTOGRAPHY

Life Studios Inc.
lifestudiosinc.com
Konstantin Photography
konstantinphotography.com
Povazan Photography
povazanphotography.com
Union Photographers
unionphotographers.com

VIDEOGRAPHY

Modern Romance Productions
modernromanceweddings.com

BOUDOIR PHOTOGRAPHY

Lou Lou Childs Photography
loulouchilds.com

FLORALS

Flower Factory
flowerfactory.ca
Flowerz
flower-z.com

DÉCOR AND RENTALS

A&B Party & Event Rental
abpartytime.com
Elegantly Covered Events
elegantlycoveredevents.com
Spruce Vintage Rentals
sprucevintagerentals.com
Taffete Designs
taffetedesigns.com
Paradise Events
paradiseevents.com
Precious Moments Décor
preciousmomentsevents.com

DJ AND MUSIC

Fusion DJ Entertainment
fusiondj.com
Man About Town
Entertainment
manabouttownent.com
Musical Occasions
musicaloccasions.com

BRIDAL REGISTRY

Atkinson's
atkinsonsofvancouver.com

DESTINATION WEDDINGS & HONEYMOON

Marlin Travel
Marlintravel.ca

MAKE UP

Red Carpet Ready by Christina
redcarpetreadybychristina.ca

OFFICIANT

Vancouver Wedding
Ceremonies
vancouverweddingceremonies.com

ENTERTAINMENT

Blink Acro
blinkacro.com
Vancouver Photo booth
vancouverphotobooth.com

TRANSPORTATION

Ultimate Limousine
ultimatelimo4you.com
Vancouver Trolley Company
vancouvertrolley.com

FOOD AND BEVERAGE

Jack Coffee
jackcoffee.ca
Petite Puf Cotton Candy
petitepuf.com

FITNESS

Kalev Fitness Solutions
kalevfitness.com

MEDIA

Wedding Connections
weddingconnections.ca
Custom Bridal Gowns
Kathryn Bass Bridal
kathrynbass.ca

VENUE

Terminal City Club
Tclub.com