

CONGRATULATIONS!

Located Downtown Vancouver, Terminal City Club is among the country's finest private clubs with a reputation for excellence in service and style. Known to be Vancouver's best kept wedding secret, Terminal City Club is perfect for extravagant ceremonies and timeless wedding celebrations. With two beautifully appointed ballrooms, a number of garden patios, and awe-inspiring views, Terminal City Club creates a perfect setting for your wedding day.

Our ballrooms are complimented by our professional and experienced staff who are committed to ensuring that your special day is the most enjoyable and memorable day of your life. Menus are created by internationally trained head chef and his multi-award winning culinary team who emphasize on creating globally inspired menus prepared from scratch using locally sourced ingredients.

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

- Buffet or Plated menu tasting for two and a meeting with the Chef
- Round dinner tables
- Dining chairs
- Floor length white linens and white cloth napkins to match
- Club branded silverware and stemware
- Royal Doulton bone white China
- Glass table votive candles and silver table number holders
- Podium and microphone
- Staging for head table or band (some restrictions may apply)
- Piano

See our Hush Wedding Soirée Exhibitor list at the back of our package for help finding some of our favourite vendors in the City. We would be delighted to help arrange any additional services you may require.



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OUR BALLROOMS

Terminal City Club has three beautiful ballrooms that are perfect for any wedding or special occasion

PRESIDENTS BALLROOM

The Presidents Ballroom is located on the second floor, and boasts modern décor and beautiful views from a joining terrace of Burrard Inlet and the North Shore mountains.

- Dinner dance seating capacity 130 guests
- Reception capacity 200 guests
- Terrace is available for outdoor ceremonies for up to 75 guests



METROPOLITAN BALLROOM

The Metropolitan Ballroom is located on the main floor of the club, featuring a built-in wooden dance floor, floor to ceiling windows and our iconic vintage chandeliers.

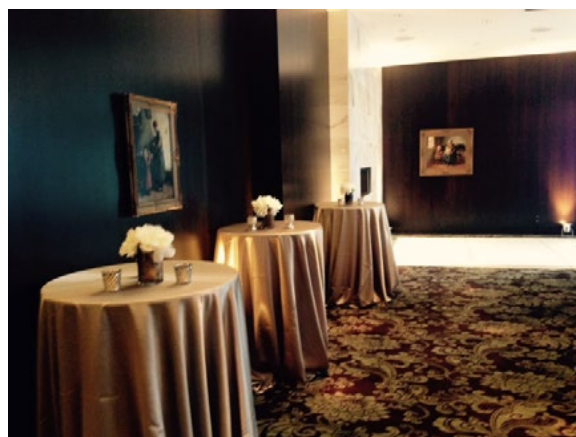
- Dinner dance seating capacity 280 guests
- Reception capacity 500 guests
- Ceremonies can be held in the Metropolitan ballroom for up to 250 guest



1892 & CUVÉE

1892 & Cuvée are Terminal City Clubs exclusive lounge and fine dining restaurant. These two beautiful spaces combined offer a large bar and lounge, modern furniture and beautiful terrace overlooking the Northshore Mountains and Burrard inlet.

- Dinner dance seating capacity 50 guests
- Reception capacity 70 guests
- * 1892 and Cuvée are available weekends only*



RECEPTION

CHILL

A minimum of 2 dozen per selection is required

Cheddar Scone 'BLT': pancetta, arugula, tomato
Gruyere Cheese Gougères: delicate choux pastry puffs

California Rolls: wasabi-soy mayonnaise (GF)
————— \$52 per dozen

Heirloom Tomato Bruschetta: preserved cherries,
smoked ricotta, puff cracker
Smoked Salmon Ice Cream Cone: cream cheese, caper, dill

Pickled Beetroot: smoked aioli, toasted pumpkin seed (GF)
Albacore Tuna Confit: piquillo pepper, black olive
crumb, chive (GF)
Beef Tenderloin 'nigiri', crispy rice, yuzu aioli, black
sesame (GF)
Marinated Argentinian Shrimp Cocktail: avocado,
lemon confit, chili, puffed quinoa (GF)
Prosciutto & Compressed Honeydew: white
balsamic gel (GF)
Marinated Bocconcini: endive, pistachio, radicchio jam (GF)
————— \$56 per dozen

SIZZLE

A minimum of 2 dozen per selection is required

Chicken Yakitori: charred scallion, kabayaki
Roasted Portobello Mushroom Tart: aged sherry
vinegar foam

Vegetarian Spring Roll: sweet Thai chili sauce
"KFC" Korean Fried Cauliflower
————— \$52 per dozen

Miniature Beef Wellington: horseradish aioli
Pork Belly Croquette: black pepper jam, cilantro
Coconut Prawn Gyoza: ginger ponzu aioli
Confit Chicken Tart: caramelized onion, thyme, gruyere
House Made Lamb Merguez: onion marmalade, arugula

Crispy Duck Meatballs: chimichurri (GF)
Nextjen Gluten Free Battered Salmon: sauce gribiche (GF)
————— \$56 per dozen

SLIDERS

A minimum of 2 dozen per selection is required

Salmon: pickled red onion, sauce gribiche
Buttermilk Fried Chicken: chipotle aioli

Quinoa Vegetable: hummus, tzatziki

Pulled Pork: campfire BBQ mayo

Beef Chuck: horseradish aioli

————— \$58 per dozen

RECEPTION

MADE TO DISPLAY

Chilled Poached Tiger Prawns:
cocktail sauce, lemon, marie rose
150 pieces ————— \$450

Assorted Nigiri & Maki Sushi:
traditional condiments
60 pieces ————— \$375

Smoked Salmon, Candied Salmon, Gravad Lax:
traditional condiments
————— \$20 per person

Breads & Spreads:
roasted garlic hummus, sundried tomato spread, black
olive tapenade, baba ganoush, fried tortillas, assorted
sliced artisan breads & focaccia fingers
————— \$12 per person

Oysters in the Half Shell:
lemon, tabasco, red wine mignoette, horseradish
60 pieces ————— \$325

Antipasto Platter:
grilled vegetables, cured meats, olives, bocconcini,
melon, artisan bread display
————— \$19 per person

Market Fresh Vegetable Crudit : club dip
————— \$10 per person

Seasonal Cut Fruit & Berry Platter
————— \$11 per person

Selection of Imported & Domestic Cheeses:
assorted artisan breads & lavash
————— \$18 per person

Risotto:
forest mushroom, peas, tomato concasse, snipped herbs,
parmesan cheese
————— \$19 per person

Roast Suckling Pig Platter:
hoisin, soy-wasabi mustard, scallions
Serves 50 ————— \$625

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 40 ————— *\$575*

Rack of Lamb:

rosemary, garlic, balsamic baste

(4 Racks of Australian White Stripe Lamb Racks)

serves 24 ————— *\$400*

Salmon Wellington:

lobster béarnaise

serves 12 ————— *\$200*

Vegetable Wellington:

tomato onion soubise

serves 12 ————— *\$175*

FIRE PRAWNS

Brand Flamed Tiger Prawns:

clipped herbs, shallots, sweet butter

————— *\$650 per 100 pieces*

ITALIAN PASTA STATION

orricchetti, penne, cheese tortellini

tomato sauce, alfredo sauce, pesto

sundried tomato, cherry tomato, capers, roast peppers,

spicy eggplant, olives

chorizo, grilled chicken

roast garlic, parmesan cheese, feta cheese

fresh herb medley, warm baked rolls

————— *\$40 per person*

ALBERTA AAA BEEF TENDERLOIN FLAMBÉ

Madagascar Green Peppercorn Sauce, mini kaiser buns

————— *\$925 per 100 pieces*

RECEPTION SNACKING STATIONS

*Reception Snacking Stations are served buffet style
Minimum 25 guests*

THE SWEET TOOTH

Selection of Club Made Pastries to include:
NY Style Cheesecake, Opera Cake, Profiteroles,
Macarons, Cupcakes, Crème Brûlée, Chocolate
Bonbons & Truffles
Seasonal Cut Fruit
Artisan Cheese & Bread Display

\$20 per person

THE CLASSIC

Selection of Deli Meats & Cheese
Club Baked Rolls
Seasonal Cut Fruit

\$22 per person

THE DRIVE IN

Beef Sliders, Pretzel Rolls, Cheddar Cheese
Seasoned Fries, Onion Rings
Individual Gourmet Pizza

\$24 per person

DIM SUM STATION

Pork Har Gow, Shrimp Sui Mai, Shanghai Vegetable
Dumplings, Vietnamese Spring Roll:
sweet chili sauce, soy mustard dipping sauce, chili
oil, mirin soy sauce

\$30 per person

LATE NIGHT MIDWAY

Angus Beef Slider on Pretzel Buns
Shopsy's All Beef Ball Park Franks

Above based on 3 pieces per person & served with:
dijonnaise sauce, ketchup, mayonnaise, prepared
mustard, sweet pickle relish, sauerkraut
Corn Tortilla Chips: blended cheese, black olives,
jalapeno, tomato, green onion, sour cream, salsa,
guacamole
Seasoned Cut Fries topped with Pulled Pork

\$54 per person

DINNER A LA CARTE

Minimum 15 guests, Minimum 3 courses

Menu prices are based on the selection of a set menu for all in attendance.

We are pleased to accommodate guests with dietary restrictions. Please provide this information a minimum three (3) business days prior to your event.

Standard plated meal

*Minimum 3 course menu required
One menu selection per course for all in attendance
All selections the same for each guest*

Pre-selected choice entrée (selections required 3 business days prior to the event)

*Additional \$7 per person in attendance
Minimum 3 course menu
Choice of 3 main courses
One selection per course for appetizer and dessert
Selections are required a minimum of 3 business days in advanced along with seating plan indicating guest name, selection, and table number.

A choice main course may be selected the night of the event:

*Additional \$10 per person
Minimum 4 course menu required
Choice of 3 main courses
One selection per course for appetizer and dessert
*A choice entrée the night of is subject to the size of your event
Minimum 15 guests, Minimum 4 courses
(additional \$10 per person for parties less than 15)*

DINNER A LA CARTE

Minimum 15 guests, Minimum 3 courses

HOT APPETIZERS

Caramelized Onion Tart:
gruyere, double smoked bacon, arugula, verjus vinaigrette
_____ \$15

Seared Alaskan Scallop:
prawn risotto, warm sundried tomato vinaigrette, pea tips
_____ \$17

COLD APPETIZERS

Traditional Antipasto Plate:
prosciutto, grilled vegetables, tomato, olives, bocconcini,
compressed melon, smoked aioli, gremolata
_____ \$16

Pistachio Foie Gras Mousse:
cherry preserve, pistachio brioche
_____ \$18

Marinated Argentinian Shrimp Cocktail Plated:
avocado, shaved jalapeño, lemon confit, puffed quinoa
_____ \$18

Pacific Salmon Tasting:
cured coho, smoked sockeye, Indian candy, potato
crumb, black pepper crème fraiche
_____ \$18

SOUPS

Roasted Carrot & Brie: fine herb crème, carrot chip
_____ \$11

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

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

Forest Mushroom Cream: goat cheese mousse
_____ \$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

Feta & Red Quinoa:
edamame hummus, ratatouille, frisée, charred lemon
dressing
_____ \$14

INTERMEZZO

Sorbetto:
grapefruit, lemon, green apple *or* raspberry
_____ \$9

DINNER, REFINED

*Minimum 15 guests, Minimum 3 courses
Plated menus include inspired seasonal vegetables, oven-baked rolls & hot beverage service.*

MAINS

Slow Baked BC Salmon: shrimp pico de gallo, lemon basil aioli	\$44
Oven Baked Ling Cod: kale pesto, charred lemon brown butter	\$42
Quinoa & Pine Nut Crusted Halibut: pea coulis	\$50
Oka & Sage Stuffed Chicken Breast: smoked tomato olive oil emulsion	\$39
Braised Beef Short Rib: red wine glaze, herb rye mie de pain	\$46
Roasted Pork Tenderloin: chimichurri	\$42
Black Pepper Crusted 6oz Alberta Beef Tenderloin: brandied forest mushrooms, café au lait	\$52
Potato Crusted Rack of Lamb: red currant thyme jus	\$55
Gardeners Pie: black lentils, fresh herbs, braised vegetables, yam puree (vegan)	\$35
Grilled Cauliflower: pea falafel, seasonal vegetables, sumac yogurt	\$35

CHOOSE YOUR ACCOMPANIMENT

one choice
Buttery Whipped Potato
Creamy Carrot & Herb Polenta
Smashed Red Jacket Potato, chives
Dauphinoise Potato
Du Puy Lentil Ragout

UPGRADES

Three Tiger Prawns Sautéed with Brandy	\$14 per person
Two U10 Alaskan Scallops with Brown Butter Hollandaise	\$16 per person
One Butter Poached Half Atlantic Lobster Tail	\$45 per person
Three Artisan Canadian Cheese Course: Fruit Garniture, Spiced Nuts, Melba Toast	\$25 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 12

DINNER, REFINED

*Our Chefs suggested menu — Minimum 15 guests
Includes choice entrée the night of the event*

THE COAL HARBOUR

four course a la carte

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

—

Roasted Carrot & Brie: fine herb crème, carrot chip

—

Oven Baked Ling Cod: kale pesto, charred lemon
brown butter

or

Oka & Sage Stuffed Chicken Breast: smoked tomato
olive oil emulsion

or

Roasted Pork Tenderloin: chimmichurri

—

Hazelnut Frangelico Opera Cake

————— *\$88 per person*

THE LIONS

four course a la carte

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

—

Roasted Butternut Squash: toasted hazelnut-orange
crumble

—

Slow Baked BC Salmon: shrimp meat salsa, lemon basil
aioli

or

Braised Beef Short Rib: red wine glaze, herb rye mie
de pain

or

Grilled Cauliflower Steak: pea falafel, seasonal
vegetables, sumac yogurt

—

Salted Caramel Ganache Cake: caramel sauce

————— *\$92 per person*

THE SEA TO SKY

four course a la carte

Lobster Bisque: chopped lobster, clipped chives

—

Feta & Red Quinoa: edamame hummus, ratatouille,
frisee, charred lemon dressing

—

Quinoa & Pine Nut Crusted Halibut: pea coulis

or

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

or

Potato Crusted Rack of Lamb: red currant thyme jus

—

White Chocolate Crème Brûlée

————— *\$102 per person*

CHEF'S SUGGESTED DINNER

substitutions are subject to a surcharge

DINNER ONE

three course

Traditional Antipasto Plate: prosciutto, grilled vegetables, tomato, olives, bocconcini, compressed melon, smoked aioli

—

Roasted Pork Tenderloin: chimichurri, carrot & herb creamy polenta, seasonal vegetables

—

Hazelnut Frangelico Opera Cake

————— \$68 per person

DINNER TWO

three course

Feta & Red Quinoa: edamame hummus, ratatouille, frisée, charred lemon dressing

—

Braised Beef Short Rib: red wine glaze, herb rye mie de pain, whipped potato, seasonal vegetables

—

Pavlova: fresh strawberries, white peach coulis

————— \$70 per person

DINNER THREE

four course

Gem Romaine Lettuce: caesar dressing, focaccia croutons

—

Roasted Carrot & Brie: fine herb crème, carrot chip

—

Oven Baked Ling Cod: kale pesto, charred lemon brown butter, smashed red jacket potatoes, seasonal vegetables

—

White Chocolate Crème Brûlée

————— \$78 per person

DINNER FOUR

four course

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

—

Seared Alaskan Scallop: prawn risotto, warm sundried tomato vinaigrette, pea tips

—

Black Pepper Crusted 6oz Alberta Beef Tenderloin: brandied forest mushrooms, café au lait, dauphinoise potato, seasonal vegetables

—

Almond Pithivier: apple compote

————— \$88 per person

DINNER FIVE

five course

Forest Mushroom Cream: goat cheese mousse

—

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

—

Caramelized Onion Tart: gruyere, double smoked bacon, arugula, verjus vinaigrette

—

Quinoa & Pine Nut Crusted Halibut: pea coulis, smashed red jacket potatoes, seasonal vegetables

—

Salted Chocolate Ganache Cake: caramel sauce

————— \$96 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, raspberry
tarragon dressing

Yukon Potato Salad: carrot dill dressing

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

Smoked Paprika Butter Prawns & Calamari: chorizo,
crispy onion, red pepper emulsion

Baked Shellfish: prawn, scallop, clams, mussels, lemon
veloute, confit potato

Pacific Salmon & Ling Cod: baby bok choy, coconut
ginger broth

Slow Roast Pork Loin: chimichurri, oven dried
campari tomato

Spinach & Ricotta Cannelloni: tomato basil,
parmesan cream

Seasonal Vegetables

Cheesy Smashed Nugget Potatoes: sour cream, chives

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

\$102 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, raspberry tarragon dressing

Traditional Caesar Salad: focaccia croutons

Orzo Pasta & Greek Vegetable Salad

Cucumber, Watermelon & Mint Salad

Yukon Potato Salad: carrot dill dressing

7 Grain & Lentil Salad: baby kale, roasted peanuts,
confit lime dressing

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, ling cod, prawns, clams,
mussels, bouillabaisse sauce

Herb Marinated Breast of Chicken: confit chicken
thigh and white bean cassoulet

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

\$92 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 Couscous: preserved lemon, pickled
cucumber, sundried fruits, mint

SIGNATURE HOT DISHES

Baked Salmon & Prawns: snap peas, red pepper emulsion

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

\$80 per person

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 Friday through Saturdays and long weekends from the beginning of May to the end of September.

The Presidents Ballroom

- Saturdays May to the end of September \$9,000
- Fridays and Sundays May to the end of September food and beverage minimum \$7,500
- October to April no food and beverage minimums
- Room rental fee of \$800

The Metropolitan Ballroom

- Saturdays May to the end of September \$18,000
- Fridays and Sundays May to the end of September \$15,000
- October to April no food and beverage minimums
- Room rental fee of \$1,200

Ballroom Buyout: Metropolitan & Presidents Ballrooms

- Saturdays food and beverage minimum of \$30,000
- Fridays and Sundays, food and beverage minimum \$20,000
- Room rental fee of \$1500

1892 & Cuvée

- Only available Saturday and Sundays
- Saturdays and Sundays food and beverage minimum of \$5,000
- Room rental fee of \$500
- Labour fee of \$400, if applicable

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

An 18% 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 (Monday to Friday) 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 30 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

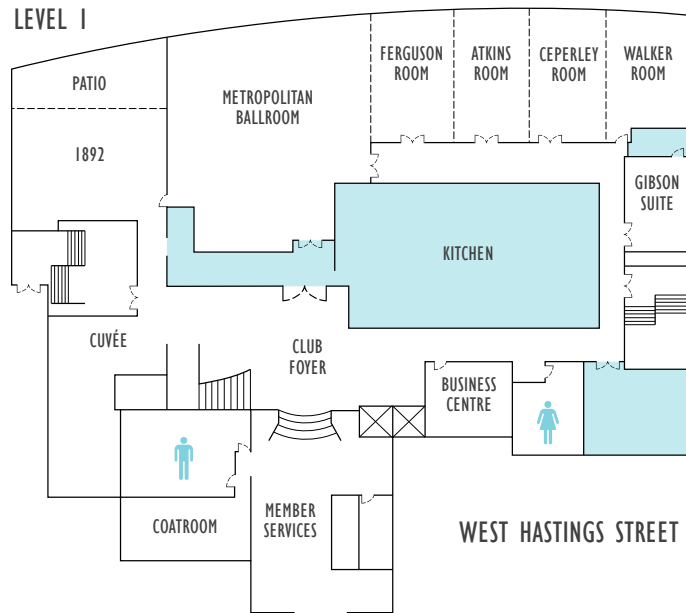
The Society of Composers, Authors and Musical Publishers of Canada assesses a tariff for the performance of live and recorded music. Functions with recorded or live music are subject to a \$75 fee for events with dancing and \$45 fee for events without dancing, which will be collected by Terminal City 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.

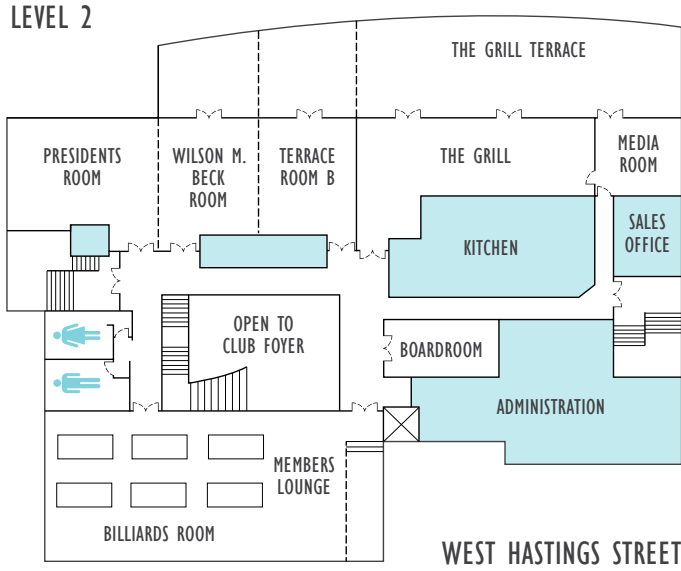
FLOOR PLANS



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



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

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

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604 488 8629

604 488 8605

weddings@tcclub.com

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