

# 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 damasked 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 stands
- Podium and cordless microphone
- Staging for head table or band (*some restrictions may apply*)
- Piano



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# OUR BALLROOMS

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

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## 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 65 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 250 guests
- Reception capacity 500 guests
- Ceremonies can be held in the Metropolitan Ballroom for up to 250 guests



## 1892 & CUVÉE

1892 & Cuvée are Terminal City Clubs fine dining restaurant and exclusive lounge. 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 75 guests
- \* 1892 and Cuvée are available weekends only dependent on availability.



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# TCC BRUNCH

French Continental coffee & botanical teas

Pasteurized juices: *orange, apple, grapefruit*

Croissants, Danish pastries & muffins

Fruit preserves, butter & honey

Seasonal cut fruit & berries

Coconut quinoa muesli

Scrambled free range eggs with aged cheddar

Bacon, turkey & pork sausages

Belgian waffles: *whipped cream, berry compote, maple syrup*

Baked salmon & prawns: *brown butter, lemon, shaved fennel*

Maple mustard pulled chicken: *smoked beans*

Nugget potato hash: *chives*

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*\$40 per person, minimum 20 guests*



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# RECEPTION

A minimum of 2 dozen per selection is required.

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## CHILL

Smoked duck breast: *cape gooseberry compote, tarragon*

Marinated melon: *chèvre, micro basil, black pepper*

Cheddar scone 'BLT': *pancetta, arugula, tomato*

House-smoked salmon pâté: *black pepper crème fraîche, cucumber, dill*

Gruyere cheese gougères: *delicate choux pastry puffs*

Marinated baby shrimp cocktail: *avocado, chili, cucumber, tomato, wonton* (DF)

Albacore tuna poke cone: *pineapple, soy caramel* (DF)

Pickled beetroot: *smoked aioli, toasted pumpkin seed* (GF)

California rolls: *wasabi-soy mayonnaise* (DF/GF)

Prosciutto & compressed honeydew: *white balsamic gel* (DF/GF)

Marinated beet, carrot & fennel: *endive, sprouted grains* (Vegan/GF)

Coconut hummus stuffed heirloom cherry tomato: *cilantro* (Vegan/GF)

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\$60 per dozen

## SIZZLE

Miniature beef wellington: *horseradish aioli*

Gochujang chicken: *lime, sesame, cilantro* (DF)

Grilled pork belly: *maple bourbon glaze, hazelnut, toasted oats* (GF/DF)

Comté cheese tart: *red currant gel, caramelized onion*

Spicy duck croquette: *chimichurri, pickled jalapeño* (DF)

Double smoked bacon arancini: *pea coulis*

Vegetarian spring roll: *sweet thai chili sauce* (DF)

Prawn gyoza: *soy caramel, sesame, chives* (DF)

Beet & spinach pakoras: *dill crème fraîche*

Fried cauliflower: *smoked paprika, sumac yogurt, onion pickle* (GF)

Beef short rib: *tamarind glaze, crispy shallots* (GF/DF)

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\$60 per dozen

Moroccan roasted lamb chops: *espresso gastrique* (GF/DF)

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\$64 per dozen



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# RECEPTION

## SLIDERS

Crispy chicken sandwich: *pickle brine, Sriracha mayo, slider bun*

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\$65 per dozen, minimum 2 dozen required

Beef chuck: *cheddar, horseradish aioli, slider bun*

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\$65 per dozen, minimum 2 dozen required

Quinoa vegetable fritter: *tzatziki, hummus, slider bun*

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\$65 per dozen, minimum 2 dozen required



## MADE TO DISPLAY

Chilled poached tiger prawns: *cocktail sauce, lemon, marie rose*

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\$460 (150 pieces)

Assorted nigiri & maki sushi: *traditional condiments*

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\$400 (60 pieces)

Smoked salmon, candied salmon, & gravlax: *traditional condiments*

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\$23 per person

Breads & spreads: *roasted garlic hummus, sun-dried tomato spread, black olive tapenade, baba ganoush, fried tortillas, assorted sliced artisan breads & focaccia fingers*

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\$16 per person

Oysters on the half shell: *lemon, tabasco, red wine mignonette, horseradish*

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\$370 (60 pieces)

Antipasto platter: *grilled vegetables, cured meats, olives, bocconcini, melon, artisan bread display*

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\$21 per person

Market fresh vegetable crudité: *club dip*

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\$10 per person

Seasonal cut fruit & berry platter

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\$11 per person

Selection of imported & domestic cheeses: *assorted artisan breads & lavash*

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\$21 per person

Charcuterie platter: *assorted mustards, pickles, bread*

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\$21 per person

Cheese & charcuterie platter: *pickles, olives, dried fruit, nuts, breads*

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\$24 per person

Roast suckling pig platter: *hoisin, soy-wasabi mustard, scallions*

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\$690 (serves 50)

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# RECEPTION ACTION STATIONS

All stations include a chef attendant for up to 2 hours.

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## CARVED

Whole roast prime rib of beef: *fresh dollar buns, mustard, horseradish aioli*

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\$690 (serves 40)

Shoulder of roast lamb: *rosemary, garlic, tarragon mustard*

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\$460 (serves 24)

Cedar plank roasted salmon: *mustard glaze*

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\$230 (serves 12)

Smoked carrot, potato & parsnip tourtière: *spiced tomato fondue*

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\$175 (serves 15)

## FIRE PRAWNS

Brandy flamed tiger prawns & scallops: *clipped herbs, shallots, sweet butter*

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\$660 per 150 pieces

## FARMHOUSE CHEESE & CHARCUTERIE STATION

Local & domestic artisan cheeses & house made terrines: *rillettes, pâté, salami, prosciutto, dried fruits, assorted nuts, stone fruit chutney, mustards, cornichons, fennel spiced olives, crackers, & artisan breads*

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\$75 per person, minimum 40 guests

## PASTA BAR

Made to order pan seared potato gnocchi: *double smoked bacon lardons, roasted mushrooms & sage butter or confit tomatoes, bocconcini & basil*

Braised lamb bolognese: *rigatoni noodles*

Charred broccolini & pesto pasta: *penne, cherry tomato*

Caesar salad

Panzanella salad

Grated parmesan cheese

Garlic bread

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\$46 per person, minimum 30 guests

## ROTI BAR

Butter chicken & aloo gobi curry

Warm roti & basmati rice

Tamarind chutney, mango chutney, raita, crispy chickpeas, cilantro

Chaat chickpea salad

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\$33 per person, minimum 50 guests

## SMALL PLATES

Pan seared scallop: *brown butter & cauliflower farro "risotto"*

Beef tenderloin medallion: *lobster mash, chive beurre blanc*

Chicken saltimbocca: *prosciutto chip, sage, parmesan with tomato fondue, buttery whipped potato*

Roasted king oyster mushroom: *potato gnocchi, baby kale, parsley butter*

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\$21 per person  
minimum 30 guests, maximum 2 items per event

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# THEMED RECEPTIONS

Served buffet style; minimum 25 guests

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## THE CLASSIC

Selection of deli meats & cheese  
Club baked rolls  
Seasonal cut fruit

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*\$25 per person*

## THE DRIVE IN

Beef sliders: *cheddar cheese, TCC signature sauce*  
Hand-cut fries, onion rings  
Individual gourmet flatbread:  
– Chorizo & caramelized onion  
– Tomato, basil, bocconcini, & arugula  
– Chicken pesto & feta

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*\$28 per person*

## DIM SUM STATION

Shrimp har gow, pork mai, Shanghai pork dumplings,  
vegetarian spring rolls  
Sweet chili sauce, soy mustard dipping sauce, chili oil,  
mirin soy sauce

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*\$30 per person*

## THE SWEET TOOTH

Selection of Club-made pastries: *cheesecake, lemon  
meringue tarts, profiteroles, macarons, cupcakes, crème  
brûlée, chocolate bonbons & truffles*  
Seasonal cut fruit  
Artisan cheese & bread display

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*\$32 per person*

## THE HOT CHOCOLATE BAR

Homemade hot chocolate with the classic toppings:  
*chocolate shavings, homemade mini marshmallows,  
sprinkles, whipped cream, mini meringue kisses,  
chocolate-dipped biscotti*

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*\$30 per person*



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# DINNER A LA CARTE

Plated menus include inspired seasonal vegetables, oven-baked rolls & French Continental coffee & botanical tea service.

Prices are based on selecting a set menu (minimum three courses).

Minimum 12 guests; an additional \$8 per person will apply for parties less than 12.

Up to three choice entrées may be offered for a minimum four-course menu; an additional surcharge of \$8-12 per person will apply. (\$8 surcharge for choice entrée selections placed at least 72 hours in advance; \$12 surcharge for choice entrée selections placed the day of the event.)

## SALADS

Gem romaine lettuce: *Caesar dressing, focaccia croutons*

Iceberg wedge salad: *blue cheese, candied pecan, tomato, green goddess dressing*

Baby spinach: *strawberry, almonds, whipped goat cheese, poppy seed dressing*

Artisan greens: *cucumber, tomato, feta, lemon herb yogurt*

Feta & red quinoa: *edamame hummus, ratatouille, frisée, sprouted grains, charred lemon dressing*

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\$14 each

## SOUPS

Roasted carrot & brie: *fine herb crème, carrot chip*

Roasted butternut squash coconut: *toasted hazelnut-orange crumble (vegan / GF)*

Roasted tomato & pepper: *yogurt, honey*

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\$12 each

Truffle potato soup: *seared scallop*

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\$16

## HOT APPETIZERS

Creamed leek & onion tart: *gruyère, oven-dried tomato, arugula pesto*

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\$17

Seared Alaskan scallop: *spring pea & candied salmon risotto, brown butter*

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\$20

Crispy pork belly: *black pepper jam, cilantro, peanut slaw*

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\$20

## COLD APPETIZERS

Antipasto plate: *prosciutto, grilled peppers, marinated artichokes, balsamic onion, cherry tomato, olives, bocconcini, sun-dried tomato aioli*

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\$17

House made pork rillettes: *cornichon, pickled mustard seeds, crostini*

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\$17

Marinated Argentinian shrimp cocktail plated: *avocado, shaved jalapeno, lemon confit, puffed quinoa*

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\$18

Pacific salmon tasting: *cured coho, smoked sockeye, Indian candy, potato crumb, black pepper crème fraîche*

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\$20

## INTERMEZZO

Sorbetto (lemon or raspberry)

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\$9

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# DINNER A LA CARTE

## MAINS

Slow baked BC salmon: <i>shrimp salsa, lemon aioli</i>	
Spiced buttermilk ling cod: <i>orange oil</i>	\$49
Pan seared halibut: <i>miso butter glaze</i> (available fresh between March & November)	\$45
Herb roasted chicken breast: <i>caramelized chicken jus</i>	\$53
Braised beef short rib: <i>red wine glaze, beet mie de pain</i>	\$44
Roasted pork tenderloin: <i>tomato charroula</i>	\$56
Pepper-crust 6 oz. Alberta beef tenderloin: <i>porcini jus</i>	\$46
Potato-crust rack of lamb: <i>red currant thyme jus</i>	\$59
Slow cooked celeriac & lentils: <i>hazelnuts, mint</i>	\$56
Grilled cauliflower steak: <i>beet pakoras, seasonal vegetables, sumac hummus</i>	\$35
	\$35

## CHOOSE ONE ACCOMPANIMENT

Buttery whipped potato  
 Olive oil smashed potato: *chives*  
 Dauphinoise potato (seasonal purée)  
 Root vegetable hash (seasonal purée)  
 Le puy lentil ragout

## UPGRADES

Three tiger prawns: <i>garlic butter</i>	\$14 per person
Two U10 Alaskan scallops with brown butter hollandaise	\$17 per person
One butter poached half Atlantic lobster tail	\$32 per person
Three artisan Canadian cheese course: <i>fruit preserve, spiced nuts, crostini</i>	\$25 per person

## SWEET ENDINGS

NY cheesecake: <i>seasonal fruit, shortbread crumble</i>	
Pavlova: <i>fresh strawberries, raspberry coulis</i>	
Caramel apple mousse: <i>spiced cake, poached apple</i>	
White chocolate pistachio mousse: <i>poached cherry, candied pistachio</i>	
Salted chocolate ganache cake: <i>caramel sauce</i>	
Petit fours	\$14 each
	\$69 per table of 10

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# DELUXE SEAFOOD BUFFET

Minimum 50 guests.

## SALAD & SIDES

Variety of rustic breads & rolls  
 Traditional Caesar salad: *focaccia croutons*  
 Fresh market greens: *Club vinaigrette, raspberry tarragon dressing*  
 Nugget potato salad: *carrot dill dressing*  
 Marinated & grilled vegetables salad  
 Butternut squash & quinoa salad: *sun-dried fruit, baby kale*  
 Orzo & Greek vegetable salad: *Macedonian feta, marinated calamari, red wine vinaigrette*  
 Tomato, basil & bocconcini: *balsamic vinaigrette*  
 Ahi tuna niçoise

## FRESH SEAFOOD SELECTIONS

Pacific hand-peeled shrimp: *cocktail sauce, marie rose sauce, lemon*  
 Shucked oysters: *traditional condiments*  
 BC salmon platter: *smoked, cured, candied*  
 Assorted nigiri & maki sushi: *wasabi & pickled ginger*  
 Crab legs & poached prawns, marinated mussels & clams on ice

## SIGNATURE HOT DISHES

Seared ahi tuna: *cured pork chili vinaigrette, shaved radish, lotus root chip*  
 Shellfish hot pot: *prawn, scallop, clams, mussels, shiitake miso broth*  
 Pacific salmon & ling cod: *baby bok choy, coconut ginger broth*  
 Slow roast pork loin: *chimichurri, cherry tomato, arugula, nugget potatoes*  
 Artichoke & mushroom cannelloni: *tomato cream, basil*  
 Seasonal vegetables  
 7 grain rice pilaf: *sofrito, herbs*

## CARVERY

Prime rib of Angus beef: *fresh herb & garlic crust, red wine reduction*

## DESSERT

Imported & domestic cheese board: *assorted artisan breads & lavash, fruit & nuts*  
 Seasonal cut fruit & berries  
 Selection of club made pastries: *cheesecake, lemon meringue tarts, profiteroles, macarons, cupcakes, crème brûlée, chocolate bonbons & truffles*  
 French Continental coffee & botanical teas

\$118 per person



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# CLUB DEXLUE DINNER BUFFET

Minimum 50 guests.

## 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  
 Nugget potato salad: *carrot dill dressing*  
 7 grain & lentil salad: *baby kale, roasted peanuts, confit lime dressing*  
 Tomato, basil & bocconcini: *balsamic vinaigrette*  
 Marinated & grilled vegetable salad

## FRESH SEAFOOD & DELI SELECTIONS

Pacific hand-peeled shrimp: *cocktail sauce, marie rose sauce, lemon*  
 BC salmon platter: *smoked, cured, candied*  
 Charcuterie platter: *terrines, deli meats, pickles, mustards, horseradish, marinated olives*

## SIGNATURE HOT DISHES

Seafood roast: *salmon, ling cod, prawns, clams, mussels, red pepper emulsion*  
 Herb marinated breast of chicken: *caramelized chicken jus*  
 Artichoke & mushroom cannelloni: *tomato cream, basil*  
 7 grain rice pilaf: *soffritto, herbs*  
 Seasonal vegetables  
 Sea salt-roasted nugget potato

## CARVERY

Prime rib of Angus beef: *fresh herb & garlic crust, red wine reduction*

## DESSERT

Selection of Club-made pastries: *cheesecake, lemon meringue tarts, profiteroles, macarons, cupcakes, crème brûlée, chocolate bonbons & truffles*  
 Imported & domestic cheese board: *assorted artisan breads & lavash, fruit & nuts*  
 Seasonal cut fruit & berries  
 French Continental coffee & botanical teas

*\$103 per person*



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# CLUB BUFFET

Minimum 50 guests.

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## SALADS & SIDES

Variety of rustic breads & rolls

Marinated & grilled vegetable platter

Fattoush salad: *chopped lettuce, garbanzo, bell peppers, cucumber, parsley, lemon*

Traditional Caesar: *herb crouton, parmesan*

Roasted corn salad: *sweet onion vinaigrette*

Moroccan couscous: *preserved lemon, pickled cucumber, sun-dried fruits, mint*

## SIGNATURE HOT DISHES

Baked salmon & prawns: *maple brown butter, lemon, shaved fennel*

Artichoke & mushroom cannelloni: *tomato cream, basil*

Star anise marinated bone-in chicken: *sesame, scallions*

Seasonal vegetables

Sea salt-roasted nugget potato

## CARVERY

Grilled flank steak: *tomato charmoula*

## DESSERT

Imported & domestic cheese board: *assorted artisan breads & lavash, fruit & nuts*

Seasonal cut fruit & berries

Selection of Club-made pastries: *cheesecake, lemon meringue tarts, profiteroles, cupcakes, crème brûlée*

French Continental coffee & botanical teas

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*\$92 per person*



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# HOST BAR 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.

We are pleased to offer a selection of premium brands on all bars unless otherwise requested by the host. Spirits are offered to members by the bottle based on liquor store pricing plus corkage. Bartenders are provided at a flat rate of \$150 per steward per event. One steward is required for every 75 guests. Applicable taxes and service charges are not included.

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## STANDARD TERMINAL CITY CLUB BAR OFFERINGS

Ketel One Vodka  
 Captain Morgan White Rum  
 Captain Morgan Dark Rum  
 Captain Morgan Spiced Rum  
 Tanqueray Gin  
 Crown Royal Rye  
 Bulleit Bourbon  
 Johnnie Walker Red

### Domestic Beer Selection:

Canadian, Budweiser, Bud Light

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\$8

### Craft Beer Selection:

Red Truck Lager, Red Truck IPA, Red Truck Ale

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\$9

### Import Beer Selection:

Corona, Stella, Heineken

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\$9.5

### Red & White Wine Selection:

Terminal City Club Rhône 13 White  
 Terminal City Club Rhône 13 Red

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\$9

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# HOST BAR ADDITIONS

## SIGNATURE BRAND LIQUOR

*upgrade per drink – Members Bottle Pricing plus corkage*

Ciroc Ultra Premium Vodka  
 Tanqueray No. 10  
 Don Julio Blanco  
 Johnnie Walker Black  
 Oban 14yr  
 Cardhu 12yr  
 Talisker 10yr

## SIGNATURE BRAND LIQUEURS

*Table side liqueur service available – steward required*

Grand Marnier  
 Baileys  
 Kahlua  
 Frangelico  
 Drambuie  
 Courvoisier VS Cognac  
 Taylor Fladgate 10yr Port

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*\$10 per oz.*

## PUNCH

*serves 50 people*

Sparkling Punch

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*\$200*

Alcoholic Fruit Punch

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*\$200*

Non-Alcoholic Punch

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*\$160*

## CLASSIC COCKTAILS BY DESIGN

Roby Roy  
 Scotch, Vermouth, Bitters, Cherry

Negroni  
 Gin, Campari, Vermouth, Lemon Twist

Darnk 'n Stormy  
 Dark Rum, Ginger Beer, Lime Juice

Kir Royale  
 Cassis, Sparkling Wine

Moscow Mule  
 Vodka, Ginger Beer, Lime Juice

New York Sour  
 Bourbon, Simple Syrup, Lemon Juice, Red Wine

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*\$11.50 each*

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# CASH BAR SERVICE

Minimum \$500 net sales per bar is required in order to waive a cashier charge of \$150 per attendant. A cashier at a rate of \$150 is required for parties of 25 or more. Applicable taxes and service charges are not included.

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## Spirits

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*\$10*

## Signature Brand Liquor

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*\$12*

## Domestic Beer

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*\$7.75 bottle*

## Micro Brew, Import Beer

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*\$8.50 bottle*

## Wine

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*\$8 glass*

## Soft Drinks

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*\$4.50 can*

## Juice

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*\$4.50 glass*

## Vivreau Water, Sparkling & Still

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*\$4.50 bottle*



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# EVENT WINE LIST

These wines have been hand-selected for parties of 12 people or more. Prices are inclusive of member corkage. In order to ensure availability of your wine selection, wine requests are required a minimum of 14 days prior to the date of your event.

## CHAMPAGNE & SPARKLING

Anna De Codorniu Blanc de Blancs Brut Cava <i>Catalonia, Spain</i>	\$48
Danzante Prosecco <i>Veneto, Italy</i>	\$48
Taittinger Prelude Grand Cru NV <i>Champagne, France</i>	\$250
Taittinger Nocturne Rosé <i>Champagne, France</i>	\$250
Vilmart & Cie Grand Reserve Brut 1er Cru <i>Champagne, France</i>	\$250
Moët & Chandon Dom Perignon 2006 <i>Champagne, France</i>	\$450

## WHITE

Terminal City Club Rhône 13 White <i>British Columbia, Canada</i>	\$46
Mission Hill Estate Chardonnay <i>British Columbia, Canada</i>	\$42
Louis Latour Grand Ardèche Chardonnay <i>Rhône, France</i>	\$64
Masi Possessioni Bianco <i>Veneto, Italy</i>	\$48
Twin Islands Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$52
Adobe, Sauvignon Blanc <i>Casablanca Valley, Chile</i>	\$42
CedarCreek Pinot Gris <i>British Columbia, Canada</i>	\$42

## ROSÉ

Barone Ricasoli Toscana Albia Rosé <i>Tuscany, Italy</i>	\$55
L'Orangerie Rosé <i>Pays d'Oc, France</i>	\$42

## RED

Terminal City Club Rhône 13 Red <i>British Columbia, Canada</i>	\$52
Masi Possessioni Rosso <i>Veneto, Italy</i>	\$48
Mission Hill Estate Pinot Noir <i>British Columbia, Canada</i>	\$54
Cloudline Pinot Noir <i>Oregon, United States</i>	\$80
Bouchard Aîné & Fils Merlot <i>Pays d'Oc, France</i>	\$42
Santa Rita 120 Cabernet Sauvignon <i>Mendoza, Argentina</i>	\$35
Avalon, Cabernet Sauvignon <i>Napa Valley, California</i>	\$58
Avalon, Zinfandel <i>Napa Valley, California</i>	\$58
Yalumba Y Series Shiraz-Viognier <i>South Australia, Australia</i>	\$54
Raza Malbec <i>La Rioja, Argentina</i>	\$42
Gabbiano Chianti Classico DOCG <i>Tuscany, Italy</i>	\$56

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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 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.

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# BOOKING POLICIES & FEES

## 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.

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# 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

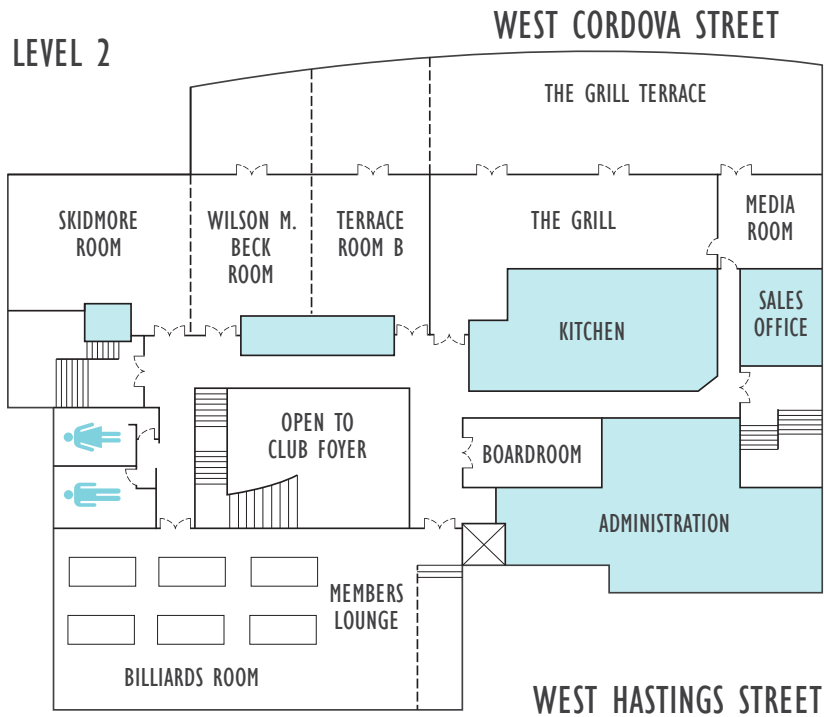
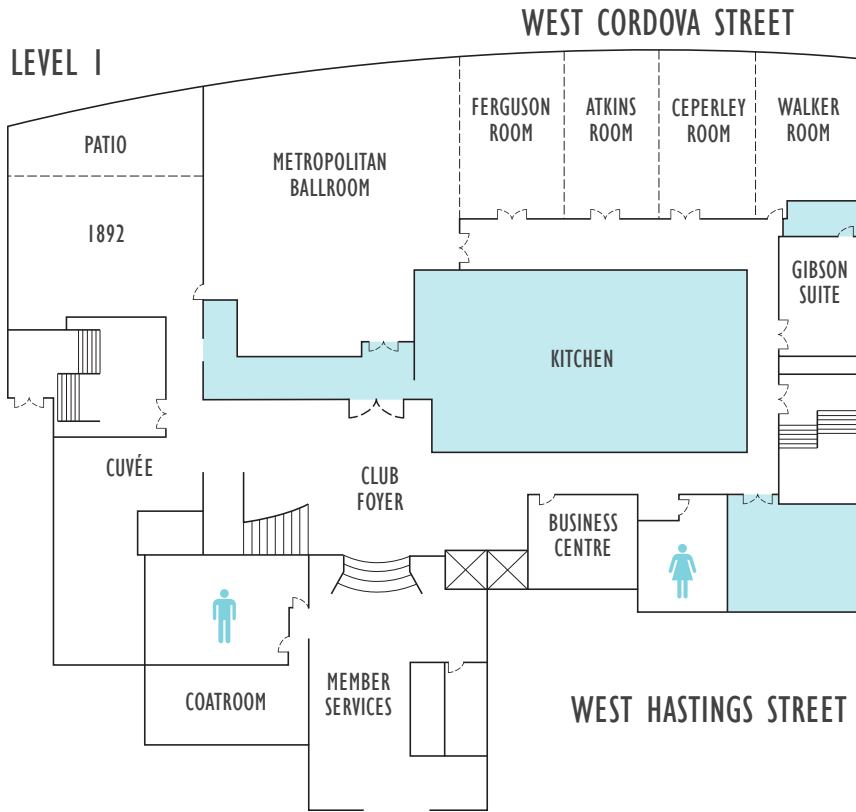
The Copyright Board of Canada has approved a levy – each time recorded music is played a fee will be charged and distributed to the artists and record

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.

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# FLOOR PLANS



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# CONTACT US

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

## CATERING SALES TEAM

604 488 8605

604 488 8640

weddings@tcclub.com

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