

PINNACLE HOTEL
AT THE PIER

2026

Weddings

STUNNING LOCATION | DELICIOUS CUISINE | PERSONALIZED SERVICE





Congratulations!

Against a breathtaking backdrop of Downtown Vancouver's skyline and amongst the North Shore Mountains, the Pinnacle Hotel at the Pier is one of North Vancouver's most desirable venues to bring your wedding dreams to life. It would be our great pleasure to help make your wedding unforgettable.



CELEBRATION BRUNCH | 96

Minimum 25 persons

INCLUDES

Pass Sparkling Wine or Mimosas on Arrival

Chilled Fresh Orange Juice & Apple Juice

Selection of Fresh Baked Scones · Croissants · Muffins and Rolls

SALADS

- Mixed Organic Greens · Fresh Beets · Assorted Fruit Vinaigrette 
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon

PLATTER

- Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce 

BRUNCH

- Scrambled Eggs 
- Cinnamon French Toast & Pancakes · Fresh Strawberries · Crème Chantilly
- Double Smoked Bacon · Maple Breakfast Sausage 
- Roasted & Steamed Seasonal Vegetable Medley  
- Herb Roasted Pemberton Yukon Gold Potato  
- Fraser Valley Slow Roasted Dijon Herb Chicken Breast · Cabernet Demi-Glace
- Pan Seared Wild B.C. Salmon · Citrus Beurre Blanc

DESSERT

- Fresh Fruit Platter · Seasonal Berries & Vine Ripened Red Grapes  
- Chef's Selection of Artisan Cakes & French Pastries

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE 

VEGETARIAN 

VEGAN 

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER PERSON.

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. © 2026 PINNACLE HOTEL AT THE PIER



PASSED HORS D'OEUVRES

COLD

B.C Hothouse Tomato Bruschetta · Herb Focaccia Toast	50	🌱
Baby Shrimp in a Cucumber Cup · Citrus Aioli	50	GF
Goat Cheese · Fire Roasted Peppers Crostini	51	🌱
Grape Tomato & Bocconcini Skewers · Balsamic Glaze	51	GF 🌱
Alberta AAA Beef Carpaccio · Truffle Aioli · Fresh Shaved Parmesan with Rocket Greens & Crostini	54	
Cantaloupe Wrapped in Prosciutto	54	GF
House Smoked Salmon · Capers · Shallots · Cream Cheese · Toast	54	
Shrimp & Mango Salsa · Crostini	58	
Tuna Tartar Poke · Green Onion · Tobiko on an Asian spoon	58	GF
Alaskan Scallop Ceviche · Bell Pepper Brunoise on an Asian Spoon	58	GF
Ahi Tuna Nicoise · Haricot Verts · Potato · Olive Tapenade with Omega 3 Egg & Lemon Vinaigrette	60	
Dungeness Crab & Prawn · Lemon Aioli · Fresh Jicama	62	GF
Atlantic Lobster Salad · Fresh Pastry Shell · Micro Greens	62	

HOT

Wild Mushroom · Caramelized Onion · Emmental Cheese Quiche	57	🌱
Spinach & Feta · Phyllo Dough · House-made Tzatziki	57	🌱
Vegetarian Samosa · Mango Chutney	57	🌱
Asian Vegetable Spring Roll · Chili Plum Sauce	57	🌱
Pan Seared Teriyaki Chicken Skewer GF on request	58	
Grilled Prawn Skewer · Thai Coconut Curry	58	GF
Seared Alaskan Scallops · Scallion · Hoisin	60	
Coconut Crusted Prawns · Malibu & Mango Dip	60	
West Coast Crab Cake · Old Bay Aioli	62	
Atlantic Lobster Thermidor Gruyere Profiterole	64	
Grilled Lamb Chop · Blueberry Demi-glace	68	GF

GLUTEN-FREE GF VEGETARIAN 🌱 VEGAN 🌱

RECEPTION ITEMS ARE PRICED PER DOZEN.

MINIMUM ORDER OF 4 DOZEN OF EACH ITEM. MINIMUM 20 PERSONS OR ADD \$5 FOR GROUPS UNDER 20.

PRICES SUBJECT TO 20% SERVICE CHARGE & APPLICABLE TAXES. PRICES ARE SUBJECT TO CHANGE.

RECEPTION PLATTERS.

Minimum 20 persons. Priced Per Person

FRUIT	9
Sliced Seasonal Fresh Fruit	
VEGETABLE CRUDITÉS	12
Seasonal Crisp Vegetables · Herb, Sundried Tomato & Curry Dips 	
PRAWNS (3 pieces per person)	14
Lightly Poached Prawns · Old Bay Aioli & Cocktail Sauce 	
LOCAL SUSHI SAMPLER (4 pieces per person)	18
Assorted Maki · Nigiri & Sashimi · Wasabi · Pickled Ginger & Soy	
TEA SANDWICHES (4 pieces per person)	21
Smoked Salmon · Cream Cheese · Capers & Fresh Dill · Dark Rye Curry Chicken Salad · Mini Croissant Fresh Cucumber · House Mayo · Mini Brioche Ham & Brie · Freshly Baked Baguette	
DELUXE ANTIPASTO	22
Salami · Prosciutto · Capicola Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant Naan · Pita Bread · Hummus & Tzatziki	
MEAT & CHEESES	22
Black Forest Ham · Salami · Roasted Turkey Orange Cheddar · Swiss Cheeses Rustic Baguette · Crackers · Dijon Homemade Mayonnaise	
BC & EUROPEAN CHEESE BOARD	22
Carefully Selected Mix of Soft & Hard Ripened Cheeses Freshly Baked Baguette · Crackers · Roasted Nuts · Dried Fruit & Grapes	
DELUXE SEAFOOD	23
West Coast Crab · Smoked Salmon · Indian Candy · Prawns · Bay Scallops House Made Cocktail · Dill Lemon Aioli Sauces 	

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RECEPTION ENHANCEMENTS

Enhance your Reception with a Carvery or Action Station. Minimum 40 people.
Chef Carver per station for a maximum of 2 hours. If under 40 people, a \$100 labour fee will apply.

HOUSE ROASTED LOCAL SUCKLING PIG CARVERY | 28

Roasted Apple Gravy · Baguette · Mixed Filone Rolls

ROAST ALBERTA AAA PRIME RIB OF BEEF CARVERY | 28

Horseradish Sauce · Dijon Mustard · Au Jus · Baguette · Mixed Filone Rolls

FIG CRUSTED RACK OF LAMB CARVERY | 30

Dijon Mustard · Mint Jus · Baguette · Mixed Filone Rolls

ACTION STATIONS

Chef Carver per station for a maximum of 2 hours.

PASTA | 20

Penne Alfredo · Cheese Tortellini
Chorizo Sausage · Bell Peppers · Red Onions · Wild Mushrooms · Kalamata Olives
Sundried Tomatoes · Fresh Grape Tomatoes · Goat Feta · Parmesan
Fresh Herbs · Chilli Peppers · Fresh Garlic

WOK | 20

Chow Mein Noodles · Basmati Rice · Asian Vegetables · Teriyaki Chicken
Served in a Chinese Take-Out Box with Chopsticks

TACO | 20

Soft Flour Tortillas · Chipotle Lime Shrimp · Beef Barbacoa · Pico de Gallo ·
House Made Guacamole · Sour Cream · Cotija and Oaxaca Cheese · Pineapple Salsa
Diced Tomato · Shredded Lettuce · Cilantro · Diced Onion · Lime Wedges

DESSERT STATIONS

ICE CREAM SUNDAE | 20

Local Vanilla Bean & Chocolate Gelato · Local Lemon Sorbet
Toppings: Strawberry & Chocolate Sauce · Smarties · Gummy Worms · Assorted Sprinkles
Mini Marshmallows · Roasted Peanuts

DELUXE DESSERT (Selection and quantity may vary based on the number of people) | 25

Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies
Petit Fours: Mini Cupcakes · Stuffed Beignets · European Cake Bites · Brownie Bombs
Belgian Chocolate Sauce and Berry Coulis

CHOCOLATE COVERED STRAWBERRIES | 4

Dark & White Chocolate

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GALIANO ISLAND DINNER BUFFET | 87

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 
- Cherry Tomato Bocconcini Salad · Balsamic Vinaigrette · Fresh Basil  

ENTRÉES

- Steamed Basmati Rice  
- Roasted Potatoes · Lemon & Rosemary  
- Seasonal Market Vegetable Medley  
- Heritage Farm Chicken Leg & Thigh · Lemon and Caper Sauce 
- Grilled Wild B.C. Salmon · Lemon Shallot Tarragon Sauce 
- Penne Pasta · Peppers · Zucchini · Eggplant · Fresh Basil · Vine Ripened Tomato Sauce · Parmesan On Side 

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Four

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

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RICHMOND NIGHT MARKET DINNER BUFFET | 91

Minimum 25 persons

INCLUDES

Hot & Sour Soup  *contains egg

SALADS

- Egg Noodle Salad · Mandarin Orange Dressing · Edamame · Spinach · Peppers
- Asian Cucumber Salad · Shaved Red Onion · Brunoise Pepper · Rice Wine Vinegar   
- Fresh Chopped Coleslaw · Thai Peanut Dressing  
- Fresh Market Greens · Sesame Soya Dressing  

ENTRÉES

- Steamed Basmati Rice · Green Onions  
- Fresh Chopped Vegetable Chow Mein · Teriyaki Stir Fry Sauce
- Shrimp Gyoza · Ponsu · Toasted Sesame Seeds
- Golden Crisp Egg Rolls · Chilli Plum Chutney 
- Roasted Local Chicken · Soy Garlic & Ginger Sauce
- Sweet & Sour Pork · Grilled Pineapple & Peppers
- Cantonese Style Poached Lingcod · Ginger · Cilantro 

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

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INDIAN MARKET DINNER BUFFET | 98

Minimum 25 persons

INCLUDES

Fire Roasted Naan with Raita

SALADS

- Mixed Gourmet Greens · Assorted Dressings GF V
- Pineapple · Fresh Cucumber · Cilantro · Honey Cumin Yogurt GF V
- Fried Tofu Salad · Soy Ginger Vinaigrette · Bell Peppers · Bean Sprouts · Spring Onion · Black Sesame Seeds V

ENTRÉES

- Vegetable Samosa · Fresh Cucumber with Rooftop Mint Raita V
- Authentic Indian Spiced Basmati Rice Pilaf GF V
- Roasted Broccoli · Cauliflower · Peas · Peppers GF V
- Marinated Slow Roasted Fraser Valley Butter Chicken · Mildly Spiced Garam Masala · Yogurt Butter Sauce GF
- Grilled Wild BC Salmon · Spiced Tomato Cream Sauce
- Fresh Curry Braised Red Lentils · Spinach · Sautéed Onions GF V
- Roasted New Zealand Lamb · Spicy Tikka Masala Sauce GF

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE GF VEGETARIAN V VEGAN V

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MIXED GRILL DINNER BUFFET | 102

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Fresh Chopped Coleslaw · Asian Sesame Dressing ⑤
- Mixed Gourmet Greens · Assorted Dressings ⑥ ⑤
- Rotini Pasta Salad · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Peppers · Herb Dressing ⑤
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan ⑤

ENTRÉES

- Grilled Vegetables · Fresh Butter Corn ⑥
- Baked Potato · Hickory Smoked Bacon Bits · Sour Cream · Grated Aged Cheddar · Scallions ⑥
- Filet Mignon · Garlic Butter ⑥
- Pesto Brushed Wild BC Salmon ⑥
- Heritage Farm Chicken Leg & Thigh · Homemade BBQ Sauce ⑥

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

GLUTEN-FREE ⑥ VEGETARIAN ⑤ VEGAN ⑤

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HORNBY ISLAND DINNER BUFFET | 106

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Rotini Pasta Salad · Broccoli · Cherry Tomatoes · Bell Peppers · Spinach · Roasted Peppers · Herb Dressing 
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon 
- Spinach · Arugula · Sauté Mushrooms · Truffle Vinaigrette  

ENTRÉES

- Steamed Basmati Rice  
- Roasted Potatoes · Lemon & Rosemary  
- Seasonal Market Vegetable Medley  
- Roasted Herb Dijon Chicken Breast · Fresh Rosemary · Cabernet Sauvignon Demi-Glace 
- Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce 
- Spinach · Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese 

ACTION STATION

- Chef Carved Alberta AAA Beef Sirloin 

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

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BOWEN ISLAND DINNER BUFFET | 112

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 
- Cherry Tomato Bocconcini Salad · Olive Oil · Fresh Basil 
- Spinach · Arugula · Sautéed Mushrooms · Truffle Vinaigrette  

PLATTER

- Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce 

ENTRÉES

- Steamed Basmati Rice
- Leek Potato Gratin · Seasonal Market Vegetable Medley  
- Slow Roasted Fraser Valley Chicken · Mild Spiced Garam Masala · Yogurt Butter Sauce 
- Grilled Wild BC Salmon · Lemon Shallot Tarragon Sauce 
- Spinach, Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese 

ACTION STATION

- Chef Carved NY Striploin · Dijon Herb Crust 

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours
- Local & Imported Cheese with French Bread & Crackers

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

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SUNSHINE COAST DINNER BUFFET | 119

Minimum 25 persons

INCLUDES

Artisan Bread Rolls & Butter

SALADS

- Mixed Gourmet Greens · Assorted Dressings  
- Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan 
- Grated Fresh Beet & Washington Apple Coleslaw · Lemon Poppy Vinaigrette 

PLATTERS

- Deluxe Antipasto Platter:
Salami · Prosciutto · Capicola · Mixed Olives · Grilled Artichoke Hearts · Roasted Peppers · Zucchini · Eggplant
Focaccia · Naan · Pita Breads · Hummus · Tzatziki
- Smoked Salmon · Poached Prawns · Bay Scallops · Sweet Onion Vinaigrette · Cocktail Sauce 

ENTRÉES

- Steamed Basmati Rice · Seasonal Market Vegetable Medley  
- Leek Potato Gratin 
- Chicken Cacciatore · Tomato Sauce Laden · Wild Mushrooms · Fresh Herbs 
- Pan Seared Haida Gwaii Halibut · Braised Fennel · Kalamata Olives · Vine Ripened Tomato Confit 
- Spinach, Artichoke & Ricotta Cannelloni · Tomato Sauce · Mozza Cheese 

ACTION STATION

- Chef Carved 24 Hr. Slow Roasted Alberta AAA Prime Rib  · Yorkshire Pudding

DESSERT

- Sliced Seasonal Fresh Fruit
- Chef's Selection of Artisan Cakes and Pies · Petit Fours
- Local & Imported Cheese with French Bread & Crackers

+ Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusions

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PLATED DINNERS

Design a Menu to Suit Your Occasion.

Minimum of 3 courses. All Guests will be served the same first and last course. Additional entrée choices (up to three) will be charged at the highest priced option. Number of entrees are to be provided to the Catering Manager two weeks prior to your event and guest name cards put at each place setting clearly identifying entrée choices.

INCLUDES

- Artisan Bread Rolls & Butter
- Freshly Brewed Los Beans Organic Coffee & A Selection of 'T' Brand Teas & Herbal Infusion

GABRIOLA ISLAND PLATED DINNER

| 80

- Spinach · Wild Mushroom & Truffle Vinaigrette ^{GF} ^V
- Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey Thyme Sauce with Roast Yukon Gold Potatoes · Seasonal Vegetables ^{GF}
- Tiramisu · Chocolate Sauce · Fruit Coulis · Fresh Strawberries

SALT SPRING ISLAND PLATED DINNER

| 82

- Mixed Organic Greens · Vine Ripened Tomato · Balsamic Vinaigrette ^{GF} ^V
- Wild BC Salmon · Citrus White Wine Cream · Coconut Basmati Rice Pilaf · Seasonal Vegetables ^{GF}
- White Chocolate Cheesecake · Strawberry Coulis

BURRARD INLET PLATED DINNER

| 90

- Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta ^{GF}
Okanagan Sundried Bing Cherries · Dijon Vinaigrette
- Pan Seared Arctic Char · Saffron Tomato Fondue · West Coast Crab Risotto Cake · Seasonal Vegetables ^{GF}
- Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis

PENDER ISLAND PLATED DINNER

| 108

- Caprese Salad · Vine Ripened Colored Tomatoes · Buffalo Mozzarella · Fresh Basil Leaves
Extra Virgin Olive Oil · Balsamic Reduction ^{GF}
- Grilled 6oz. AAA Alberta Filet Mignon · Cabernet Demi-glace · Herb & Emmental Potato Gratin
Seasonal Vegetables ^{GF}
- Belgian Chocolate Pâté · Blackberry Port Reduction · Okanagan Bing Cherries
Toasted Almond Crumb ^{GF}

GLUTEN-FREE ^{GF} VEGETARIAN ^V VEGAN ^V



A TASTE OF ITALY PLATED DINNER

5 COURSES \$138 PER PERSON | ANTIPASTO, SALAD, PASTA, ENTRÉE & DESSERT

4 COURSES \$122 PER PERSON | SALAD, PASTA, ENTRÉE & DESSERT

3 COURSES \$104 PER PERSON | SALAD, ENTRÉE & DESSERT

INCLUDES

- Focaccia & Ciabatta Rolls with Olive Bread
- Freshly Brewed Los Beans Organic Coffee & 'T' Brand Teas & Herbal Infusion

ANTIPASTO

Salami · Prosciutto · Capicola · Mixed Olives · Eggplant · Grilled Artichoke Hearts
Roasted Bell Peppers · Zucchini

SALAD

Caprese Salad · Vine Ripened Tomatoes · Buffalo Mozzarella · Fresh Basil Leaves
Extra Virgin Oil · Balsamic Reduction  

or

Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon

PASTA

Penne · Fresh Basil Pesto · Julienne Sundried Tomatoes · Kalamata Olives
Toasted Pine Nuts · Parmesan

or

Penne · Tri Color Tomato Sauce · Fresh Herbs · Grated Parmesan

ENTRÉE

Roasted Alaskan Sablefish · Saffron Tomato Fondue with
Lemon Fresh Herb Risotto Cake · Seasonal Vegetables

or

Alberta AAA Filet Mignon · Cabernet Sauvignon Demi-Glace with
Herb & Emmental Potato Gratin · Seasonal Vegetables

or

Grilled Vegetable Stack · Portobello · Zucchini · Eggplant · Peppers with
Hand Made Gnocchi · Garlic Tomato Sauce · Balsamic Glaze

DESSERT

Tiramisu · Chocolate Sauce · Strawberry Coulis

ENHANCEMENTS ALL PRICES ARE PER PERSON

Sliced Seasonal Fresh Fruit Platter | 10

Prawn Platter: Lightly Poached Prawns · Old Bay Aioli · Cocktail Sauce | 14

Deluxe Dessert Buffet: SELECTION MAY VARY BASED ON NUMBER OF PEOPLE | 15

Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies

Petit Fours: Mini Cupcakes · Stuffed Beignets · European Cake Bites

Brownie Bombs · Belgian Chocolate Sauce and Berry Coulis

GLUTEN-FREE  VEGETARIAN 

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A LA CARTE DINNERS

Design a Menu to Suit Your Occasion.

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SIGNATURE SOUPS

Local BC Salmon · Roasted Fennel Chowder · Crispy Leeks	14	GF
Classic Ukrainian Borscht · Chorizo · Dill Sour Cream	14	GF
Cream of Porcini · Sauté Wild Mushroom Garnish	14	GF V
Hearty Prime Rib · Barley · Sauté Vegetables	14	
Grilled Chicken · Coconut · Lemongrass · Toasted Coriander	14	GF
Roasted Tomato · Fresh Basil · Local Brie	14	GF V
Carrot & Ginger · Cilantro Yogurt	14	GF V
New Orleans Creole Chicken · Chorizo & Prawn Gumbo	14	GF
Potato, Bacon & Leek Soup · Pancetta Crisp	14	GF
Slow Roasted Ham · Lentil · Black Pepper Crème Fraîche	14	
Atlantic Lobster Bisque · Cognac · Fresh Chives	16	

COLD APPETIZERS

BC CHEESES	20
· Single Cream Comox Brie · Courtney BC Aged White Cheddar · Armstrong BC Blue House-made Fig Crisps · Olives · Roasted Nuts	
ALBERTA AAA BEEF CARPACCIO	20
· Crispy Capers · Truffle Aioli · Fresh Shaved Parmesan · Rocket Greens · Crostini	
ANTIPASTO	21
· Prosciutto · Salami · Capicola · Grilled Bell Peppers · Artichoke Hearts Marinated Sundried Tomato · Mixed Olives · Eggplant · Chunk Parmesan	
SEAFOOD ANTIPASTO	22
· Togarashi Crusted Ahi Tuna · Prawns · Alaskan Weathervane Scallop · Smoked BC Sockeye Salmon · Local Mussels · Clams · Lemon Dill Aioli · Sundried Tomato Oil · Sweet Onion Drizzle	

HOT APPETIZERS

CARAMELIZED ONION & SALT SPRING ISLAND GOAT CHEESE TART	17	V
· Arugula · Balsamic Reduction		
PENNE WITH LIGHT BASIL PESTO	17	V
· Lemon · Peas · Julienne Sundried Tomato · Kalamata Olives · Toasted Pine Nuts · Parmesan		
WEST COAST RISOTTO	22	GF
· Grilled Prawn · Qualicum Bay Scallops · Local Dungeness Crab · Lemon Herb Risotto		
LOCAL BC CRAB CAKES	22	
· Dungeness Crab · Bell Pepper · Chive · Warm Mango Vinaigrette · Seasoned Pea Sprouts		

GLUTEN-FREE GF VEGETARIAN V

A LA CARTE DINNERS

SALADS

Mixed Organic Greens · Balsamic Vinaigrette Dressing	14	GF	V
Grilled Vegetables · Peppery Greens · Balsamic Vinaigrette	15	GF	V
Okanagan Goat Cheese Crouton · Fraser Valley Greens · Raspberry Vinaigrette	16	V	
Caesar Salad · Homemade Croutons · Freshly Shredded Parmesan · Lemon	16		
Caprese Salad · Vine Ripened Colored Tomatoes · Buffalo Mozzarella Fresh Basil Leaves Extra Virgin Olive Oil · Balsamic Reduction	16	GF	V
Organic Baby Spinach · Toasted Honey Walnuts · Crumbled Goat Feta Okanagan Sun Dried Bing Cherries · Dijon Citrus Dressing	17	GF	V
Butter Lettuce · Roasted Apples · Candied Walnuts · Danish Blue Cheese Sweet Onion Vinaigrette	17	GF	V
Organic Quinoa Salad · White & Red Quinoa · Organic Baby Greens Roasted Okanagan Apples · Pumpkin Seeds · Goat Feta · Lemon Vinaigrette	20	GF	V
West Coast Seafood Salad · Poached Prawns · Scallops · Local Dungeness Crab Baby Lettuce · Dill Yogurt Swirl · Mango Vinaigrette Drizzle	23	GF	

ENTRÉES

Herb Dijon Crusted Free Run Chicken Breast · Caramelized Honey · Thyme Sauce Roasted Yukon Gold Potatoes · Seasonal Vegetables	48	GF	
Wild BC Salmon · Citrus White Wine Cream · Basmati Rice Pilaf · Market Vegetables	49	GF	
Pan Seared Arctic Char · Fennel Confit · Citrus Beurre Blanc Herb Risotto Cake · Seasonal Vegetables	56	GF	
Roasted Haida Gwaii Halibut Filet · Saffron Tomato Fondue · Butternut Squash Risotto Cake · Seasonal Vegetables	56	GF	
Pan Seared Local Ling Cod · Citrus Marinate · Braised Organic Quinoa Grilled Asparagus · Orange Butter Reduction	56	GF	
Herb Dijon Crusted Free Run Chicken Breast & Pan Seared Arctic Char Roasted Fingerling Potatoes · Seasonal Vegetables · Vine Tomato Butter Sauce	64	GF	
Grilled Alberta 6oz. AAA Filet Mignon · Cabernet Demi-glace Herb Emmental Potato Gratin · Seasonal Vegetables	70	GF	
Grilled Alberta 6oz. Filet · Sauté Jumbo Prawns · Weathervane Scallop Dauphinoise Potato · Seasonal Vegetables · Cabernet Demi-Glace	76	GF	

PALATE CLEANSERS

Orange Sorbet · Tanqueray Splash · Local Fresh Berries	12
Lemon Sorbet · Smirnoff Ice · Edible Flowers	12
Fresh Rooftop Mint Lime Mojito Granite	12
Pineapple & Coconut Malibu Rum Granite	12

GLUTEN-FREE GF VEGETARIAN V VEGAN V



A LA CARTE DINNERS

VEGETARIAN OPTIONS

Grilled Vegetable Kabob · Red Lentil and Coconut Curry · Basmati Rice Pilaf	46	GF	V
Grilled King Oyster Mushroom · Butternut Squash Risotto · Market Fresh Vegetables Spiced Arrabiata Sauce	46	GF	V
Chickpea and Lentil Falafel Cake · Smoked Red Pepper Puree · Market Fresh Vegetables · Yam Edamame Succotash	46	GF	V
Spinach, Artichoke & Ricotta Cannelloni · Rich Tomato Sauce · Mozza Cheese	48		V
Wild Mushroom Ravioli · Truffle Cream · Fresh Herbs · Parmesan	48		V

DESSERTS

Tiramisu · Chocolate Sauce · Strawberry Coulis	16	
White Chocolate Cheesecake · Strawberry Coulis	16	
Dulce de Leche Cheesecake · Caramel Sauce · Strawberry Coulis	16	
Chocolate Cheesecake · Raspberry Coulis	16	
Chocolate Decadence · Raspberry Sauce	16	
White Chocolate Mousse Cake · Raspberry Coulis	16	
Belgian Chocolate Pate · Blackberry Port Reduction · Okanagan Bing Cherries Toasted Almond Crumb	17	
Chocolate Almond Tart · Raspberry Coulis	19	GF
Berry Cheesecake · Raspberry Coulis	19	GF
Chocolate Peanut Butter Cheesecake	19	GF

MAKE IT A DESSERT BUFFET

Change any plated dessert to an amazing dessert buffet. Add **\$15** per person to your dessert choice.

DELUXE DESSERT (Selection and quantity may vary based on the number of people)

Sliced Seasonal Fresh Fruit · Assorted Candy · Select Artisan Cakes & Pies
Petit Fours: Mini Cupcakes · Stuffed Beignets · European Cake Bites · Brownie Bombs
Belgian Chocolate Sauce and Berry Coulis

GLUTEN-FREE  VEGETARIAN 



LATE NIGHT SNACK

Minimum 20 persons order.

BUILD YOUR OWN SLIDERS (2 pieces each) | 18

Mini Handmade AAA Alberta Beef Burgers · Brioche Bun
Lettuce · Tomato · Onion · Cheddar Cheese · Mayonnaise · Mustard · Ketchup

GRILLED CHEESE | 18

Fresh Artesian Sourdough Bread · Pan Fried · Local BC Cheddar Cheese
French Fries · Ketchup · Roasted Garlic Chipotle Aioli

POUTINE | 18

Crispy Fries · Cheese Curds · Housemade Turkey Gravy

PIZZAS 10" (GF on request +\$2) | 20 each

Choice of:

Margherita: Mozzarella · Fresh Basil · Tri Color Tomato Sauce
Hawaiian: Ham · Fresh Pineapple · Mozzarella · Tri Color Tomato Sauce
Pepperoni · Mozzarella · Wild Mushrooms · Tri Color Tomato Sauce
Local Baby Spinach · Goat Feta · Peppers · Tri Color Tomato Sauce

BUILD YOUR OWN NACHOS | 22

House Made Corn Tortilla Chips · Pulled Pork · Taco Beef · Cheddar Cheese Sauce
Kalamata Olives · Diced Tomatoes · Pickled Jalapeños · House Made Pico de Gallo
Guacamole · Sour Cream

MEAT & CHEESES | 22

Black Forest Ham · Salami · Roasted Turkey
Orange Cheddar · Swiss Cheeses
Rustic Baguette · Crackers · Dijon Homemade Mayonnaise

GLUTEN-FREE  VEGETARIAN  VEGAN 

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER PERSON.
ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES. © 2026 PINNACLE HOTEL AT THE PIER

THE BAR.

A complimentary bartender is provided for both cash and host bars.

If consumption is below \$1,000 net revenue per bar, the following labour charges will apply:

\$40 per hour per bartender for a minimum of 4 hours.

\$60 per hour on statutory holidays for a minimum of 4 hours.

Cashier labour charge with bars will be the same as above bartender charges.

Cash Bar only accepts all major credit cards and debit cards.

PREMIUM BRANDS, LIQUEURS (1oz)

HOSTED | 10.50

CASH | 12

Stoli Vodka · Bombay Gin · Bacardi White & Dark Rum

Dewar's Scotch · Canadian Club · Jose Cuervo Tequila

DELUXE BRANDS, LIQUEURS (1oz)

HOSTED | 12.50

CASH | 14.50

Ketel One Vodka · Tanqueray Gin · Cabo Wabo Tequila

Crown Royal Rye Whiskey · Jack Daniels Bourbon

Glenlivet 12 yrs Scotch

SPECIALTY COCKTAIL · MARTINI, (1oz)

HOSTED | 13.50

CASH | 15.50

SCOTCH · COGNAC · SPECIALTY TEQUILA

HOSTED | 13.50

CASH | 15.50

Glenfiddich Single Malt 12 Years Old Scotch Whisky

Courvoisier VS Cognac · Casamigos Repisado ·

Don Julio Blanco

LOCAL HOUSE WINES (5oz)

HOSTED | 10

CASH | 11.50

British Columbia VQA Red & White

DELUXE WINES, VQA (5oz)

HOSTED | 15

CASH | 17

Deluxe Selection of Red & White

DOMESTIC BOTTLED & LOCAL CRAFT BEER

HOSTED | 9

CASH | 10.50

Coors Lite · Phillips Blue Buck · Red Truck Lager · Amber Ale

IMPORTED BOTTLED BEER

HOSTED | 10

CASH | 11.50

Stella · Corona

NON-ALCOHOLIC

HOSTED | 5.50

CASH | 6.00

Juice · Soft Drinks · Mineral Water

NON-ALCOHOLIC BEER

HOSTED | 6.50

CASH | 7

PUNCH STATION.

Pricing is per gallon—each gallon serves approximately 25 people.

Non-alcoholic Fruit Punch

| 110

Sangria Punch

| 150

Champagne Punch

| 150

ALL MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ALL PRICES ARE PER UNIT.

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CASH BAR PRICES INCLUDE 5% GST AND 10% PROVINCIAL LIQUOR TAX. ©2026 PINNACLE HOTEL AT THE PIER



UN-CORKED.

SPARKLING

Il Mionetto · Prosecco Brut · IT	76
Villa Sparina · Brut · IT	82

CHAMPAGNE

Moet & Chandon · Impérial Brut · FR	175
Dom Pérignon · Champagne · FR	510

ROSÉ

Saintly · Rosé · BC VQA	75
Jolie Pitt & Perrin Miraval · Rosé · FR	87
Chateau Favori · Rosé · FR	92

BC WHITE

Sandhill · Pinot Gris · BC VQA	63
Mission Hill "Estate" · Chardonnay · BC VQA	73
Wild Goose · Gewurztraminer · BC VQA	74
Burrowing Owl · Chardonnay · BC VQA	85

INTERNATIONAL WHITE

Whitehaven · Sauvignon Blanc · NZ	73
Santa Margherita · Pinot Grigio · IT	75
Gustave Lorentz · Riesling Reserve · FR	80
Pouilly-Fuissé · Chartron et Trébuchet · FR	124
Alois Lageder · Pinot Grigio · IT	136

BC RED

See Ya Later Ranch · Pinot Noir · BC VQA	68
Tinhorn Creek · Cabernet Franc · BC VQA	76
Sandhill · Syrah · BC VQA	79
Burrowing Owl · Cabernet Sauvignon · BC VQA	92

INTERNATIONAL RED

La Linda "Old Vines" · Malbec · AR	75
Cantina Lavis · Cabernet Sauvignon · IT	79
Bouchard Pere & Fils · Burgundy · FR	80
Pepperjack Barossa · Cabernet Sauvignon · AU	84
Clarendelle · Bordeaux Blend · FR	85
Whitehaven · Pinot Noir · NZ	89
Damilano · Lecinquevigne Barolo · IT	173



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