



HOTEL
GRAND
PACIFIC

Holiday Parties
IN THE MARK



ABOUT THE MARK

The Mark is located in the elegant Hotel Grand Pacific, right along the Inner Harbour. It is a unique blend of intimate dining with dynamically styled cuisine influenced by the Pacific Northwest.

Our Holiday Party packages include multiple menu options featuring fresh seasonal ingredients, holiday décor for both the room and the table, and unsurpassed service.

Capacity - The Mark private dining room is ideal for holiday events up to 20 people.

Food & Beverage Minimum - There is no charge to use the space, however, we ask a minimum food and beverage group purchase is met. All minimums are based on food and beverages exclusive of any applicable taxes or gratuities. If the minimum is not met through food and beverage alone, the difference will appear as a room rental fee on the final bill.

Minimum purchase Sunday to Thursday: \$1,000

Minimum purchase Friday to Saturday: \$1,200

MARK MENU A

AMUSE BOUCHE

APPETIZER

Chef's Daily Soup

OR

House Salad

arugula, pickled mushroom & ginger, sesame seeds, radish, shallot vinaigrette

OR

Crispy Calamari

tougarashi salt, preserved lemon aioli

ENTRÉE

Butternut Squash Gnocchi

roasted squash, pumpkin seeds, crispy sage, parmesan

OR

Chicken

house made pappardelle, butternut squash puree, pickled rutabaga, crispy chicken skin, haricot verts, pecan

OR

Wild Pacific Salmon

shimeji, red miso & yuzu sauce, sake rice, charred green onion, tougarashi, sesame seeds, tokyo turnips

DESSERT

Salted Caramel Crème Brûlée

white chocolate anise biscotti

OR

Chocolate Raspberry Cheesecake

baked chocolate cheesecake, raspberry cracker, vanilla whip, raspberry compote

MIGNARDISE

Fair Trade Organic Coffee or Tea

\$50 per person

MARK MENU B

AMUSE BOUCHE

APPETIZER

Seafood Chowder

local seafood, clams, potato, bacon

OR

Beef Tataki

pickled mustard seeds, soy onion vinaigrette, crispy leek, grated daikon, green onion, lemon aioli

OR

House Salad

arugula, pickled mushroom & ginger, sesame seeds, radish, shallot vinaigrette

ENTRÉE

Sea Bass

crispy polenta, grilled radicchio, lemon butter sauce, zucchini, fried capers, braised fennel

OR

Chicken

house made pappardelle, butternut squash puree, pickled rutabaga, crispy chicken skin, haricot verts, pecan

OR

Grilled 7oz Beef Tenderloin

roasted fingerling potato, bacon jam, bordelaise sauce, celery root puree, grilled leeks, beets

DESSERT

Salted Caramel Crème Brûlée

white chocolate anise biscotti

OR

Chocolate Raspberry Cheesecake

baked chocolate cheesecake, raspberry cracker, vanilla whip, raspberry compote

MIGNARDISE

Fair Trade Organic Coffee or Tea

\$60 per person

All prices are subject to 15% Gratuity and applicable taxes

MARK MENU C

AMUSE BOUCHE

APPETIZER

Crispy Calamari

tougarashi salt, preserved lemon aioli

OR

Braised Daikon & Kampachi

japanese mustard, shiso, green pepper dust, sweet soy sauce, puffed barley

OR

House Salad

arugula, pickled mushroom & ginger, sesame seeds, radish, shallot vinaigrette

ENTRÉE

Wild Pacific Salmon

shimeji, red miso & yuzu sauce, sake rice, charred green onion, tougarashi, sesame seeds, tokyo turnips

OR

Rack of Lamb

herb roasted carrots, parisian gnocchi, crimini mushroom, parmesan foam, tomato chutney, carrot green pistou

OR

Spaghetti alle Vongole

clams, garlic, chili pepper, parsley, olive oil

DESSERT

Salted Caramel Crème Brûlée

white chocolate anise biscotti

OR

London Fog Tea - Ramisu

earl grey tiramisu, honey & bergamot chantilly, dried fig compote

MIGNARDISE

Fair Trade Organic Coffee or Tea

\$60 per person

All prices are subject to 15% Gratuity and applicable taxes

MARK MENU D

AMUSE BOUCHE

COURSE ONE

House Salad

arugula, pickled mushroom & ginger, sesame seeds, radish, shallot vinaigrette

OR

Romaine Salad

prosciutto, black pepper brioche, lemon dressing, pamesan, boiled egg

OR

Seafood Chowder

local seafood, clams, potato, bacon

COURSE TWO

Beef Tataki

pickled mustard seeds, soy onion vinaigrette, crispy leek, grated daikon, green onion, lemon aioli

OR

Crispy Calamari

tougarashi salt, preserved lemon aioli

OR

Braised Daikon & Kampachi

japanese mustard, shiso, green pepper dust, sweet soy sauce, puffed barley

ENTRÉE

Sea Bass

crispy polenta, grilled radicchio, lemon butter sauce, zucchini, fried capers, braised fennel

OR

Chicken

house made pappardelle, butternut squash puree, pickled rutabaga, crispy chicken skin, haricot verts, pecan

OR

Grilled 7oz Beef Tenderloin

roasted fingerling potato, bacon jam, bordelaise sauce, celery root puree, grilled leeks, beets

DESSERT

Salted Caramel Crème Brûlée

white chocolate anise biscotti

OR

Hazlenut Chocolate Crunch

hazlenut dacquoise, chocolate cremeux, milk chocolate chantilly

MIGNARDISE

Fair Trade Organic Coffee or Tea

\$75 per person

All prices are subject to 15% Gratuity and applicable taxes