



HOTEL
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PACIFIC
Weddings



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Welcome to the Hotel Grand Pacific.

Overlooking Victoria's Inner Harbour and offering views of the Olympic Mountains, we boast a superior location, luxurious accommodation, and Five Star Service. On your big day, celebrate your love with your family and friends in one of Victoria's most beautiful locations, and leave the details to us.

We are pleased to offer two of the finest Victoria wedding venues: our Vancouver Island Ballroom, and the Pender Island Ballroom at our exclusive downtown Inner Harbour location.

When you book a wedding at the Hotel Grand Pacific, you're not only booking one of the most elegant Victoria wedding venues for your nuptials, you'll also get peace of mind, knowing that our professional wedding planning team can help you take care of all of your most important arrangements. From menu planning and setup, through to introducing you to our trusted wedding suppliers, our team becomes your team.

Our packages take things a step further, offering luxury wedding service for a fixed cost, with no hidden fees. Along with holding your celebration at our classically elegant Victoria wedding venue, we've included everything from set-up, a dance floor, a gourmet reception and meal for your guests, through to a luxury overnight stay for the married couple:

the Perfect Celebration



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Hotel Grand Pacific is please to offer TWO gorgeous wedding venues in Victoria, BC, should you give us the honour of sharing your day with us.

Planning to welcome all of the most important people in your life? Or are you interested in a more intimate reception? Our wedding venues provide settings sure to impress your guests, and make the experience an extra special one.

Vancouver Island Ballroom

The maximum capacity for this ballroom for wedding reception setup is 180 people.

Offering some of the best waterfront views of Victoria's Inner Harbour, this room features an outdoor terrace that wraps around three sides of the ballroom showering it in natural daylight and bringing the beautiful vista to your doorstep. The terrace is fully licensed for alcohol and makes for the perfect location for a stand up cocktail reception prior to your dinner. This 3,000 square foot room features an engineered hard wood dance floor and elegant chandeliers throughout the room that compliment any style of wedding decor.



Pender Island Ballroom

The maximum capacity for thie ballroom for wedding reception setup is 80 people.

Decorated in calming natural tones, this space brings a quiet beauty with its elegant chandeliers, sweeping drapes and large windows. This space is a perfect match for smaller and more intimate wedding occasions, while still featuring all the necessities that a wedding reception room needs, such as a head table, dance floor and bar.

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Our Packages:

The Essentials

\$75 per person plus gratuity and taxes (minimum of 50 guests required)

- All day room rental and setup (7am - 1am)
- All table wares and basic linens
- Welcome reception hors d'oeuvres
- Harbour View Dinner Buffet or 3 course plated dinner
- Music license fees (SOCAN & RE:sound)
- 2 night stay in a luxury suite
- Ten overnight parking passes
- Podium & wired microphone
- LCD projector & screen with sound for slide show
- Menu tasting for two

The Grand

\$85 per person plus gratuity and taxes (minimum of 50 guests required)

- All day room rental and setup (7am - 1am)
- All table wares and basic linens
- Welcome reception hors d'oeuvres
- Welcome reception sparkling wine & non-alcoholic fruit punch
- Harbour View Dinner Buffet or 3 course plated dinner
- Complimentary cake cutting and plating
- Music license fees (SOCAN & Re:sound)
- 2 night stay in a luxury suite
- Breakfast in bed for bride & groom
- \$100 credit in Sora Spa
- Ten overnight parking passes
- Podium & wired microphone
- LCD projector & screen with sound for slide show
- Menu tasting for two



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The hors d'oeuvres with your package come elegantly tray served to your guests upon arrival.

Select 6 different options in total:

Cold Hors d'Oeuvres

- Bruschetta on a Crostini
- Roasted Red Pepper Hummus, Curried Pistachio on a Naan Chip
- Miso Marinated Mushrooms
- Herbed Goat Cheese in a Cucumber Cup
- Cherry Tomato & Bocconcini Skewer in a Pesto Marinade
- Prosciutto Wrapped Fig & Pistachio Jam
- Lemongrass Marinated Chicken, Pickled Vegetables Peanut Sauce
- House Smoked Salmon on Cornbread, Lemon Crème Fraîche
- Poached Prawn with Avocado Salsa Verde Pico de Gallo

Hot Hors d'Oeuvres

- Grilled Ham & Gruyère Melt with Dijon Mustard
- Vegetable Spring Roll with Sweet & Sour Sauce
- Herbed Mushroom Quiche, Gruyere Cheese
- Mozzarella & Roasted Garlic Risotto Croquette
- Crispy Polenta, Roasted Pepper Jam, Blue Cheese
- Chicken Terrine Wrapped in Bacon with Cherry Pistachio Compote
- House Made Sausage Roll
- Mini Pizza with Italian Sausage
- Vegetable Samosa
- Soy Braised Pork Belly, Pickled Vegetables
- Smoked Chicken on a Buttermilk Biscuit



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Dinner Buffet

- Assorted Breads Rolls
- Garden Lettuce with Assorted Vinaigrettes
- Greek Salad
- Caesar Salad
- Spinach Salad
- Quinoa Salad with Parsley Mint Vinaigrette
- Potato Salad in a Mustard Vinaigrette
- Smoked Seafood Platter
- Sliced Roasted Chicken, Roast Beef, Cotto Ham, Genoa Salami & Soppressata
- Cheddar, Swiss, Gouda, Brie & Blue Cheeses

Choose Two from the Following:

- Lemon Herb Chicken in a Caramelized Onion Jus
 - Red Wine Braised Chicken
 - Roasted Turkey Breast with Sage & Thyme Velouté
 - Roasted Pork Loin with Romesco Sauce
 - Braised Beef Short Rib with Mushrooms & Root Vegetables
 - Seared Ling Cod in Olive, Artichoke, Sweet Pepper & Tomato Ragoût
 - Pan Seared Salmon with Watercress Sauce
 - Bean Cassoulet, Cheddar & Chive Biscuit
 - Cheese Tortellini in a Mushroom Cream Sauce
 - Braised Lamb Shank with a Madeira Mustard Demi Glacé
-
- Seasonal Vegetables
 - Chef's Choice of Potatoes or Rice
 - Fresh Sliced Fruit
 - Chocolate Mousse, Assorted Tortes, Cakes & Squares
 - Freshly Brewed Regular, Decaffeinated Organic Fair Trade Coffee & Two Leaves Teas



Ask your Wedding Coordinator today about upgrade options such as a Chef Attended Carvery



HOTEL GRAND PACIFIC

Plated Dinner

Appetizer

Select one:

- Wild Mushroom Bisque, Herb Pistou
- Roasted Butternut Squash Purée
- Tomato & Lentil Soup, Crème Fraîche
- Split Pea & Ham Soup
- Crisp Baby Romaine, Grated Parmesan Cheese & Caesar Dressing
- Butter Lettuce, Celeriac, Apple, Walnuts, Cherry Tomatoes, Buttermilk Ranch Dressing
- Tomato, Bocconcini, Spinach, Arugula, Balsamic Vinaigrette
- West Coast Garden Greens, Shaved Fennel, Roasted Tomato, Grilled Yellow Peppers, Champagne & Honey Vinaigrette

Dessert

Select one:

- Chocolate Ganache Tart
Coffee Mousse & Raspberry Compote
- White Chocolate Raspberry Mousse Cake
Served on Lemon Chiffon Cake with a Berry Glaze
- Passion Fruit Torte
Vanilla Genoise Sponge Layed with a Light Passion Fruit Cream
- Lemon Tart
Lemon Curd in a Vanilla Crust topped with a Light Meringue
- Tiramisu Cake
Italian Génoise Soaked with Rum & Coffee, Filled with Zabaglione Cream & Dusted with Cocoa
- Vanilla Cheesecake
Capped with a Chantilly Cream

Entrée

Select three:

- Roasted Lemon Chicken Breast
Mushroom Stuffing, Boursin Whipped Potato, Onion Sherry Jus
- Sous Vide Pork Loin
Pork Hock Cassoulet, Grainy Mustard Jus
- Braised Beef Shortrib
Mushroom Barley Risotto, Horseradish & Parsnip Purée
- Grilled New York Steak
Roasted Garlic Crushed Potatoes, Demi Glace
- Cumin Crusted Lamb Rack
Israeli Couscous, Minted Demi Glace
- Seared Beef Tenderloin
Gruyère Potato Pavé, Brandy Jus
- Tomato & Olive Crusted Ling Cod
Caramelized Herbed Polenta, Smoked Tomato Coulis
- Seared Herbed Salmon Fillet
Lemon Herbed Steamed Potatoes, Watercress Cream
- Miso Glazed Sablefish
Leek Risotto, Roasted Corn Purée
- Baked Halibut Fillet
Tomato Relish, Herbed Smashed Potatoes, Roasted Red Pepper Coulis
- Gnocchi
with Roasted Garlic, Roasted Peppers & Tomatoes in Olive Oil
- Seared Polenta
Mushroom Ragoût, Wilted Kale, Smoked Tomato Coulis



Your Wedding Coordinator will discuss with you the process of confirming numbers & meal choices.
Ask us about adding a 4th course to your meal!

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Beverage Services

<i>Regular Bar Service</i>	<i>Host Bar</i>	<i>Cash Bar</i>
• Premium Liquor	\$6.50	\$7.50
• Ultra Premium Liquor	\$9.00	\$10.00
• Domestic Beer	\$5.75	\$6.75
• Local Craft Beer	\$6.25	\$7.25
• Imported Beer & Cider	\$6.75	\$7.75
• House Wine	\$6.75	\$7.75
• Premium Wine	\$8.75	\$9.75
• Liqueur	\$7.50	\$8.50
• Juice, Pop & Water	\$3.50	\$3.75

Ask your Wedding Coordinator about possible custom cocktails



HOST BAR TAXES

Host Bar Prices are subject to 15% Gratuity, and applicable taxes
Cash Bar Prices are inclusive of taxes

BAR LABOUR FEE

Bartender Labour Charges of \$25 per hour (minimum 4 hours) will apply to functions with less than \$300 net sales per bar

All alcohol is to be provided by the Hotel Grand Pacific.

Special wine orders are required 14 days prior to the function. The number of bottles ordered will be charged for.

The Hotel Grand Pacific reserves the right to refuse or terminate service in accordance with the regulations of British Columbia Liquor Control and Licensing.

As we are governed by these regulations, no liquor service will be permitted before 11:00 am or after 12:30 am. All entertainment should cease at that time in order to vacate function rooms within 30 minutes.



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Beverage Services

All prices are subject to 15% Gratuity and applicable taxes

Wine

Whites

- Chardonnay, Peller Estates Family Series, Okanagan, BC \$36 per bottle
- Pinot Gris, See Ya Later Ranch, Okanagan, BC \$42 per bottle
- Sauvignon Blanc, Perseus, Okanagan, BC \$45 per bottle
- Chardonnay, Tinhorn Creek, Okanagan, BC \$49 per bottle
- Pinot Gris, Poplar Grove, Okanagan, BC \$55 per bottle
- Alive Organic White, Summerhill, Okanagan, BC \$55 per bottle
- Sauvignon Blanc, Haywire Waters & Banks, Organic, Okanagan, BC \$57 per bottle
- Chardonnay, Spierhead, Okanagan, BC \$60 per bottle

Reds

- Merlot, Peller Estates Family Series, Okanagan, BC \$36 per bottle
- Cabs, Monster Vineyards, Okanagan, BC \$42 per bottle
- Pinot Noir, See Ya Later, Okanagan, BC \$47 per bottle
- Cabernet Merlot, Sandhill, Okanagan, BC \$48 per bottle
- Cabernet Sauvignon, Dirty Laundry, Okanagan, BC \$51 per bottle
- Pinot Noir, Tinhorn Creek, Okanagan, BC \$58 per bottle
- Syrah, Hillside, Okanagan, BC \$58 per bottle
- Cabernet Sauvignon, Jackson-Triggs Sunrock, Okanagan, BC \$68 per bottle

Sparkling

- Blanc de Blancs Brut, Veuve du Vernay, France \$42 per bottle
- Prosecco, Pergolo, Italy \$46 per bottle
- Monster Brute, Okanagan, BC \$51 per bottle
- Brut, Sumac Ridge Stellar's Jay, Okanagan, BC \$67 per bottle

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Bottled Water

- Evian (1L) Still Water \$8 per bottle
- Voss (800ml) Still Water \$12 per bottle
- San Pellegrino (1L) Sparkling Water \$8 per bottle
- Voss (800ml) Sparkling Water \$12 per bottle

Punches

- Fruit Punch \$65/25 glasses
- Rum or Vodka Fruit Punch \$105/25 glasses
- Champagne Fruit Punch \$115/25 glasses
- White Sangria \$115/25 glasses
- Red Sangria \$115/25 glasses



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Frequently Asked Questions

Do you have a location for a ceremony?

- Unfortunately we do not have a suitable outdoor venue for a ceremony. However, we're happy to discuss potential indoor options with you for an additional flat rate starting at \$250. Ask your wedding coordinator for more details.

Do you offer our guests a special room rate?

- Yes, we're happy to offer a discounted rate from our normal room rates. We can setup a special booking code for you to share with your wedding guests to access the discounted rate and the best part; you don't need to guarantee a minimum number of guest rooms.

Do you include decorations?

- We include basic linens but don't include additional décor such as coloured over lays, table runners, chair covers or backdrops. However, we're happy to directly connect you with some of the best local décor companies in Victoria that we work with on a regular basis.

When can we have access to the room?

- We can guarantee access to the room from 7am the day of your booking to allow you time for setting up décor or other special items for your big day.

Do you have options for children's meals?

- We have a full range of children's meals such as children's pasta's, grilled cheese or chicken strips. All children aged 11 or younger receive 50% off the package price. Ask your wedding coordinator for more details.

Can we supply our own alcohol?

- Due to provincial liquor license regulations, all alcohol must be purchased through and supplied by the hotel.

When can we check into and out of our luxury suite?

- Check in time is 4pm and check out is 11am.

How much is the deposit?

- The non-refundable deposit to book and secure your date is \$1,000.

When do you require final numbers?

- We would require final guaranteed numbers 5 business days before the wedding.

How late can we go?

- Our liquor license allows us to keep your bar open until 12:30am. All music must also be turned off by 12:30am and all guests must vacate the room by 1:00am. All removal of your own décor items must be completed immediately following the wedding reception unless otherwise approved by the hotel.

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