



# Welcome to the Hotel Grand Pacific.

Overlooking Victoria's Inner Harbour and offering views of the Olympic Mountains, we boast a superior location, luxurious accomodation, 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 venue's: 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 package takes 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:









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.





## Our Package:

# The Essentials

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

- All day room rental and setup (9am 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 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
- Curried Hummus, Mint Purée, Naan Chip
- Grilled Sweet Peppers, Herbed Goat Cheese
- Cherry Tomato & Bocconcini Skewer in a Pesto Marinade
- Crushed Avacado, Grilled Zucchini & Corn Salsa, Tortilla Chip
- Prosciutto, Apricot & Walnut Chutney, Arugula Purée
- Shredded Confit Chicken Thigh, Pear & Ginger Chutney, Sweet Soy Drizzle

# Hot Hors d'Oeuvres

- Grilled Ham & Gruyère Melt with Dijon Mustard
- Vegetable Spring Roll with Sweet & Sour Sauce
- Tomato, Zucchini & Pesto Quiche
- Mozzarella & Roasted Garlic Risotto Croquette, Tomato Sauce
- Crispy Polenta, Mushroom Ragoût, Goat Cheese
- Chicken Terrine Wrapped in Bacon with an Apricot Chutney
- Parmesan Gourgeres Stuffed with Shredded Beef
- Mini Pizza with Confit Chicken, Hoisin Sauce
- Vegetable Samosa
- House Made Bratwurst, Sauerkraut, Mustard on Brioche





# Dinner Buffet

Assorted Bread Rolls
Mixed Greens with Assorted Vinaigrettes
North African Couscous Salad
Caesar Salad
Quinoa Tabouleh
Greek Salad
Iceberg Lettuce, Bacon, Egg, Tomato, Blue Cheese, Buttermilk Ranch Dressing

### Cold Platters

Assorted Smoked Fishes Sliced Roasted Chicken, Roast Beef, Cotto Ham, Genoa Salami & Soppressata Cheddar, Swiss, Gouda, Brie & Blue Cheese

## Choose Two from the Following:

- Grilled Chicken in a Mushroom & Bacon Demi
- Chili Rubbed Pork Loin, Tomatillo & Corn Salsa
- Icelandic Cod in a Saffron, Tomato, Fennel & Leek Broth
- Braised Beef Shortrib with Mushrooms & Root Vegetables
- Pan Seared Salmon with Orange, Fennel & Caper Salsa
- Braised Curry Lamb Shoulder
- Cheese Tortellini with Cherry Tomatoes, Zucchini, Sweet Peppers & Kale in a Tomato Sauce
- Thai Vegetable Curry with Fried Tofu

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\*





## Plated Dinner



### SOUPS

- Wild Mushroom Bisque, Herb Pistou
- Roasted Butternut Squash Purée
- Tomato & Basil Bisque
- Carrot & Ginger Soup

#### SALADS

- Crisp Baby Romaine, Grated Parmesan Cheese & Caesar Dressing
- Spinach, Arugula, Candied Walnuts, Grilled Peppers, Goat Cheese, Pear Vinaigrette
- West Coast Garden Greens, Shaved Fennel, Roasted Tomato, Grilled Yellow Peppers, Champagne & Honey Vinaigrette

Add an Additional Course with Soup or Salad for \$9 per person



### Select one.

- Salted Caramel Chocolate Tart Served with a Bailey's Cremeaux & Raspberry Gel
- Lemon Poppyseed Cheescake Served with a Blueberry Compote
- Chocolate Flourless Torte Served with Macerated Strawberries
- 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
- Layered Strawberry Mousse Cake Vanilla Génoise Cake Layered with Strawberry Mousse & Finished with a Strawberry Glaze



#### Select three

### VEGETARIAN

- Gnocchi
  with Roasted Garlic, Roasted Peppers & Tomatoes
  in Olive Oil
- Seared Polenta Mushroom Ragoût, Wilted Kale, Smoked Tomato Coulis

#### SEAFOOD

- Seared Ling Cod
   Salsa Verde, Roasted Pepper & Ancho Coulis,
   Cornbread Pudding
- Seared Wild Salmon Fillet
   Confit Tomato & Capers, Leek & Pea Risotto,
   Lemon Cream sauce
- Roasted Sablefish
   Herbed Steamed Potatoes, Yuzu Butter Sauce

## MEAT

- Apple Cider Brined Chicken
   Roasted Shallot & Garlic Whipped Potatoes,
   Caramelized Apply & Thyme Jus
- Braised Beef Shortrib
   Steamed Herbed Potatoes, Red Wine & Green Peppercorn Demi
- Braised Lamb Shank
   *Tomato & Olive Ragout, Parmesan Polenta, Grain Mustard Demi*
- Grilled New York Steak
   Cheddar Cheese & Green Onion Mashed Potatoes,
   Bourbon Demi
- Cumin Crusted Lamb Rack Israeli Couscous, Minted Demi Glace
- Seared Beef Tenderloin Bacon & Chive Duchesse Potato, Brandy Jus



Your Wedding Coordinator will discuss with you the process of confirming numbers & meal choices.

Ask us about adding a 4th course to your meal!





## Beverage Services

Regular Bar Service	Host Bar	Cash Bar
Premium Liquor	\$6.50	\$7.50
<ul><li>Ultra Premium Liquor</li><li>Domestic Beer</li></ul>	\$9.00 \$6.00	\$10.00 \$7.00
<ul> <li>Local Craft Beer</li> </ul>	\$6.50	\$7.50
<ul> <li>Imported Beer &amp; Cider</li> </ul>	\$6.75	\$7.75
<ul> <li>House Wine</li> </ul>	\$6.75	\$7.75
<ul> <li>Premium Wine</li> </ul>	\$8.75	\$9.75
<ul> <li>Liqueur</li> </ul>	\$7.50	\$8.50
<ul> <li>Juice, Pop &amp; Water</li> </ul>	\$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.





# Beverage Services

All prices are subject to 15% Gratuity and applicable taxes



•	Chardonnay, Peller Estates Family Series, Okanagan, BC	\$35 per bottle
•	Pinot Gris, See Ya Later Ranch, Okanagan, BC	\$42 per bottle
•	Sauvignon Blanc, Monkey Bay, Malborough, NZ	\$45 per bottle
•	Chardonnay, Ravenswood Vintners Blend,	\$48 per bottle
	California, USA	
•	Pinot Gris, Sandhill, Okanagan BC	\$51 per bottle
•	Alive Organic White, Summerhill, Okanagan, BC	\$55 per bottle
•	Sauvignon Blanc, Kim Crawford, Marlborough NZ	\$57 per bottle
•	Chardonnay, Tom Gore, California, USA	\$61 per bottle

### Reds

•	Merlot, Peller Estates Family Series, Okanagan, BC Malbec, Pascual Toso Estate, Argentina Pinot Noir, See Ya Later, Okanagan, BC Cabernet Merlot, Sandhill, Okanagan, BC	\$35 per bottle \$41 per bottle \$47 per bottle \$48 per bottle
•	Cabernet Sauvignon, Inniskillin Estate Series	\$51 per bottle
•	Select, Okanagan, BC Zinfandel, Ravenswood Vintners Blend,	\$54 per bottle
	California, USA	
•	Syrah, Sandhill, Okanagan, BC Cabernet Sauvignon, Tom Gore, California, USA	\$56 per bottle \$60 per bottle





## Beverage Services

All prices are subject to 15% Gratuity and applicable taxes



## Sparkling Wines

•	Blanc de Blancs Brut, Veuve du Vernay, France	\$40 per bottle
•	Brut, Segura Viudas, Spain	\$40 per bottle
•	Prosecco, Pergolo, Italy	\$44 per bottle
•	Domaine Ste. Michelle, Columbia Valley,	\$49 per bottle
	Washington, USA	
•	Brut, Summerhill Cipes, Okanagan, BC	\$60 per bottle
•	Brut, Sumac Ridge, Stellar's Jay, Okanagan, BC	\$66 per bottle

## Dessert Wine

•	Sonata Red Dessert Wine, Calona Vineyards,	\$51 per bottle
	Okanagan 375ml	
•	Vintage Sac Mead, Tugwell Creek Meadery,	\$52 per bottle
	BC 375ml	
•	Late Harvest Optima Quails' Gate Select,	\$77 per bottle
	Okanagan, BC 375ml	



## Bottled Water

•	Eska (750ML) Still Water	\$6 per bottle
•	Eska (750ML) Sparkling Water	\$6 per bottle
•	San Pellegrino (750ML) Sparkling Water	\$8 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





# Frequently (Asked Questions

## Do you have a location for a ceremony?

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.

