



# weddings 2023

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Say "I do" surrounded by timeless elegance, refinement and inspiration

*Fairmont*  
WATERFRONT

# TURNING MOMENTS INTO MEMORIES

Thank you for considering the Fairmont Waterfront as the designated venue for your wedding day!

Located on the city's dynamic harbour-front, the Fairmont Waterfront is a world class luxury hotel in Vancouver, and spectacular social events deserve a very special Vancouver waterfront event venue.

Fairmont Waterfront is renowned for hosting prestigious weddings and events in distinctively West Coast style. From grand balls to very important personal soirées, our creative and award-winning culinary team “wow” guests with the finest cuisine and beverages. We offer upscale comfort, personalized service, and unparalleled West Coast views, with easy access to everything that makes Vancouver spectacular.

## SAY “I DO” TO A FAIRMONT WATERFRONT WEDDING

Whether your style is romantic and relaxed, city sophisticated or elegantly glamorous, with majestic West Coast views as your stunning backdrop, the Fairmont Waterfront is the perfect location for your Vancouver wedding.

Our 4-diamond luxury hotel offers an exceptional culinary and catering team dedicated to excellence– from intimate gatherings in our charming Terrace Herb Garden to gala weddings in the grand Waterfront Ballroom.

With exquisite spaces, custom menus, carefully appointed touches, beautiful views, and flawless attention to detail, the Fairmont Waterfront family will help make your special day a magical one... from the very first kiss, to the very last dance.

Sincere regards,



**NICOLE FOLINO**  
WEDDING & EVENT SALES MANAGER

T + 1 604 691 1910  
[nicole.folino@fairmont.com](mailto:nicole.folino@fairmont.com)



To learn more about the extensive measures we are taking along each step of the guest journey, visit [ALLSafeandWell.com](https://www.fairmont.com/allsafeandwell)

# VENUES TO SUIT YOU

## outdoor

12-50 Guests

**\$2,000 rental fee** + minimum \$150 per person food & beverage revenue commitment

Includes a fully tented reception and/or ceremony area adjacent to the hotel's 3<sup>rd</sup> floor "rooftop" herb garden. Booking includes access to the Terrace Room.

[TAKE A VIRTUAL TOUR](#)



*\*additional rental fee may apply*

## terrace room

12-30 Guests

**\$3,000+** food & beverage minimum\* + \$500 rental fee

Located on the third floor of the hotel, the Terrace Room offers floor-to-ceiling windows with spectacular views of the Inner Harbour and Stanley Park. Just off the room is a small private outdoor patio with patio furniture allowing guests to enjoy the fresh air and view.

[TAKE A VIRTUAL TOUR](#)

## VENUES TO SUIT YOU

### *princess louisa suite*

25-50 Guests

**\$5,000+** food & beverage minimum

An elegant and intimate room featuring window with views to Stanley Park and the North Shore Mountains. Sliding glass doors lead to a spacious foyer perfect for a reception area prior to dinner.

[TAKE A VIRTUAL TOUR](#)



*\*additional rental fee may apply*



*\*additional rental fee may apply*

### *mackenzie ballroom*

50-100 guests

**\$7,500+** food & beverage minimum\*

The Mackenzie is our 'junior' Ballroom, located at the entrance to the concourse level of the hotel. This elegant event space features four beautiful crystal chandeliers with antique gold accents and affords a 1200 sq.ft. foyer space which may be used for a cocktail reception. (\*minimum \$150 per person required)

[TAKE A VIRTUAL TOUR](#)

# VENUES TO SUIT YOU

100-400 guests

SATURDAYS starting at \$25,000\*\*

SUNDAYS starting at \$18,000\*

## *waterfront ballroom + foyer*

A ballroom with style and elegance, the Waterfront Ballroom is Fairmont Waterfront's sought-after event space, suitable for weddings of 125-400 guests. The Ballroom offers a spacious 3,000 sq.ft foyer featuring 21 foot floor-to-ceiling windows, making it an ideal setting for your guests to enjoy cocktail hour with views of the harbour and coastal mountains. Following the reception, four grand doors will be opened by our attentive service team, leading your guests to the expansive ballroom where four beautiful crystal chandeliers light this impressive room and set the tone for what is sure to be a memorable event. The Waterfront Ballroom booking also includes access to the Sechelt Room or nearby alternative, which may be used as a bridal change room, green room or flex space.

### FRIDAY & SATURDAY.

A minimum food and beverage revenue commitment starting at \$25,000\* is required for a Friday or Saturday evening event in the Waterfront Ballroom during non-peak months. {\*minimum commitment of \$150 food/beverage per person or additional rental fee may apply}

A minimum food and beverage revenue commitment starting at \$35,000\* is required for Saturday evening events in the Waterfront Ballroom during peak months; between **June 1-September 4**. {\*minimum commitment of \$200 food/beverage per person or additional rental fee may apply}

### SUNDAY.

A minimum food and beverage revenue commitment starting at \$18,000\* is required for a Sunday evening event in the Waterfront Ballroom. {\*minimum commitment of \$150 food/beverage per person or additional rental fee may apply}

[TAKE A VIRTUAL TOUR](#)



[TAKE A VIRTUAL TOUR](#)

FOR ADDITIONAL INSPIRATION, CLICK ANY OF THE BELOW LINKS AND FOLLOW US!



As we strive to look after the health and wellbeing of all who spend time in our hotel, the packages and services may be adjusted based on the latest government guidelines and protocols for the comfort and safety of your guests and our staff. A taxable 23% service charge and 5% GST tax will apply. An additional 10% PST applies to all alcohol. Rates and fees are subject to change without notice.

# waterfront inclusions

\* Based on a hosted food and beverage (not applicable to cash bar)/ does not include service charge, tax or miscellaneous fees.

## **BLUSH - \$18,000\*** minimum F&B commitment

- Personalized planning guidance with dedicated Wedding & Event Sales Manager
- Complimentary Suite for night before or wedding night, including:
  - Sparkling wine and Chef's selection welcome amenity,
  - Valet parking for the bride and groom's stay
  - Deluxe breakfast in either ARC or In Room Dining for the morning following the wedding
- Complimentary menu tasting\* for up to four guests, hosted by Chef and Event Manager
- Complimentary décor including:
  - white, black or silver overlays
  - round table centerpiece mirror, votive candles
  - dance floor, stage
- Optional rental of gold or silver resin charger plates + white chair covers at a reduced package rate
- Complimentary day-use of the Sechelt Room or nearby alternative as a "flex" room for bridal party, vendor green room, etc
- Complimentary early access to the function space for advance décor set-up

## **GOLD - \$25,000\*** minimum F&B commitment

- Same inclusions as "BLUSH" package, plus;
- 2nd complimentary night in West Coast Suite, to be used either the night before or the evening after the wedding (2) room-nights total for wedding couple
- Complimentary Valet parking for two additional vehicles on the wedding night

## **PLATINUM - \$35,000\*** minimum F&B commitment

- Same inclusions as "GOLD" package, plus;
- One additional complimentary "Run of House" Water-View room on either the night-prior to OR evening-of the wedding (3) room-nights total, including the West Coast Suite for wedding couple
- Complimentary Valet parking for up to four additional vehicles on the wedding night

## **DIAMOND - \$50,000\*** minimum F&B commitment

- Same inclusions as "PLATINUM" package, plus;
- 2ND additional complimentary "Run of House" Water-View room on either the night-prior to OR evening-of the wedding (4) room-nights total, including the West Coast Suite for wedding couple
- One bottle of complimentary Moët & Chandon Champagne for the head table
- Gift certificate for a complimentary one-night stay to return and re-experience the Fairmont Waterfront on your one year anniversary

\*Menu tastings are available for plated dinners only; scheduled based on availability | 2pm Tues-Fri  
Complimentary "flex" room and early set-up access are based on availability at the time of booking  
Parking offer is not valid for self-park or overnight parking. No in & out privileges  
Guest rooms are based on maximum 4 occupants

# menu packages

FOR A SEAMLESS DECISION WHEN IT COMES TO YOUR WEDDING COCKTAIL HOUR, SELECT ONE OF OUR PRESET RECEPTION FOOD & BEVERAGE PACKAGES.

\*MENU CONTENT SUBJECT TO CHANGE BASED ON CHEF'S CURRENT OFFERINGS

## SIMPLY ELEGANT – PACKAGE OPTION 1

\$150 per person | MINIMUM 120 PEOPLE

### Cocktail Hour

**PASSED CANAPES** - 3 pieces per person

**Whipped Goat Cheese Profiterole** | Local Chèvre, Local Honey, Cracked Pepper

**Shrimp Toast** | Brioche, Shrimp, Sesame, Scallions

**Seared Beef Tartar** | Beer Mustard, Crostini

### 4-course Plated Dinner

#### SET MENU

Assorted Rolls and Butter

**Baby Gem Salad** | Whipped Feta, Cucumber, Tomato, Castelvetrano Olives, Crisp Lavash, Olive Oil Lemon Dressing, Vancouver Island Sea Salt

-

**Dungeness Crab Bisque** | Cognac Cream, Brioche Crouton

-

Pre-selected choice of Entrée:

**Beef Short Rib** | Roasted Garlic and Herb Polenta, Cipollini Onion, Broccolini, Braising Jus

or

**Roasted BC Salmon** | Crushed Fingerling Lemon Potatoes, Asparagus, Béarnaise

or

**Ricotta Gnudi** | Basil, San Marzano Tomato, Pine Nuts, Straciatella Cheese

-

**Chocolate Pave** | Valrhona Chocolate Ganache, Raspberries, Pistachio

Freshly Brewed Coffee and Tea

#### INCLUDES HOST BAR

3 drinks per person - house brand spirits, beer, wine  
*single serving - no shots or doubles*

ADD BAR PACKAGE @ **\$26** PER PERSON\*

3 additional drinks per person - house brand spirits, beer, wine  
*single serving - no shots or doubles*

\*purchased based on 100% of guest list

All packages are priced per person/minimum 120 people. Packages have been created and priced as set menus/non-modifiable - for customizing options, please ask for our complete dinner menu or a menu consultation. For tax purposes, Dinner Package 1 price broken down as \$125 Food + \$25 Beverage.

A taxable 23% service charge (3% administration fee + 20% surcharge), and 5% GST tax will apply. An additional 10% PST applies to all alcohol. Rates and fees are subject to change without notice

# menu packages

FOR A SEAMLESS DECISION WHEN IT COMES TO YOUR WEDDING COCKTAIL HOUR, SELECT ONE OF OUR PRESET RECEPTION FOOD & BEVERAGE PACKAGES.

\*MENU CONTENT SUBJECT TO CHANGE BASED ON CHEF'S CURRENT OFFERINGS

## A PERFECT PAIR – PACKAGE OPTION 2

\$165 per person | MINIMUM 120 PEOPLE

### Cocktail Hour

PASSED CANAPES - 3 pieces per person

Margherita Arancini | Arborio Rice, Tomato, Mozzarella

Spicy Ahi Poke | Crispy Wonton, Avocado & Togarashi

Gourmet Beef Sliders | Brioche, Bacon-Tomato Jam, Fontina

### 4-course Plated Dinner

#### SET MENU

Assorted Rolls and Butter

Heirloom Tomato & Fresh Mozzarella | Fior Di Latte, Basil Pistou, Arugula, Noble Tonic Oak-Sherry Vinaigrette, Sea Salt & Cracked Pepper

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Chilled Seafood Salad | Marinated Prawns, Crab, Calamari, Lettuce, Marie Rose Sauce

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Pre-selected choice of Entrée:

Mesquite Roasted Beef Tenderloin | Caramelized Onion & Havarti Potato Pave, King Mushrooms, Charred Cipollini Onions, Jus

or

Miso Marinated Ling Cod | Shrimp Dumplings, Shimeji Mushrooms, Cherry Blossom Shoyu Broth

or

Mushroom Mafaldini | Durum Semolina Pasta, BC Seasonal Mushrooms, Porcini Cream

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#### DESSERT BUFFET:

Chocolate Truffle Cake, Passion Fruit Meringue Tarts

Macarons, Profiteroles, Opera Cake

Freshly Brewed Coffee and Tea

#### INCLUDES HOST BAR

3 drinks per person - house brand spirits, beer, wine  
*single serving - no shots or doubles*

ADD BAR PACKAGE @ \$26 PER PERSON\*

3 additional drinks per person - house brand spirits, beer, wine  
*single serving - no shots or doubles*

\*purchased based on 100% of guest list

All packages are priced per person/minimum 120 people. Packages have been created and priced as set menus/non-modifiable - for customizing options, please ask for our complete dinner menu or a menu consultation. For tax purposes, Dinner Package 2 price broken down as \$140 Food + \$25 Beverage

As we strive to look after the health and wellbeing of all who spend time in our hotel, the packages and services may be adjusted based on the latest government guidelines and protocols for the comfort and safety of your guests and our staff. A taxable 23% service charge and 5% GST tax will apply. An additional 10% PST applies to all alcohol. Rates and fees are subject to change without notice.

# menu packages

FOR A SEAMLESS DECISION WHEN IT COMES TO YOUR WEDDING COCKTAIL HOUR, SELECT ONE OF OUR PRESET RECEPTION FOOD & BEVERAGE PACKAGES.

\*MENU CONTENT SUBJECT TO CHANGE BASED ON CHEF'S CURRENT OFFERINGS

## EAT, DRINK & BE MARRIED – PACKAGE OPTION 3

\$170 per person | MINIMUM 120 PEOPLE

### Cocktail Hour

**PASSED CANAPES** - 4 pieces per person

**Scallop Ceviche** | Cucumber, Citrus-Cured Scallop, Onion, Jalapeno  
**Leek & Smoked Cheddar Puff** | Puff Pastry Stuffed With Leek & Smoked Cheddar

**BBQ Duck Spring Rolls** | Local Chèvre, Local Honey, Cracked Pepper  
**Seared Beef Tartar** | Beer Mustard, Crostini

### Dinner Buffet

#### SET MENU

Assorted Rolls and Butter

**Heirloom Tomato & Bocconcini** | Arugula, Basil, Balsamic Reduction & Olive Oil

**Charred Broccolini & Carrots** | Lemon & Garlic Dressing

**Roasted Cauliflower** | Raisins, Pistachio, Cilantro, Yogurt Dressing

**Green Salad** | Tomato, Cucumber, Onions, Green Goddess Dressing

#### Charcuterie & Salumi

Prosciutto Di Parma, Coppa, Soppresata, Finocchiona, Chicken Pâté, Duck Rillettes, Mustards, Pickled Vegetables & Artisan Breads

#### Cheesemonger

Local and International Cheeses | Bleu, Triple Cream Brie, Goat, Smoked, Washed Rind & Hard Cheeses,  
Condiments | Mustard Fruits, Brandied Apricots, Port Wine Figs, House Jams & Artisan Breads

#### CARVING STATION (\*chef attendant fee applies):

**Mesquite Smoked Prime Rib\*** | Mustards, Creamed Horseradish

**Herb Roasted Chicken** | Roasted Cremini Mushrooms, Rosemary Jus

**Pan Roasted Salmon** | Roasted Fennel, Corn, Legumes

**Mafalda Margherita** | Durum Semolini Pasta, Tomato Conserva, Basil, Stracciatella

**Roasted Fingerling Potatoes** | Garlic, Parsley, Lemon Zest

**Buttered Green Beans** | Crispy Shallots, Lemon Zest, Toasted Almonds

#### DESSERT BUFFET:

Dark Chocolate Pot Du Crème, New York Cheesecake, Macarons,

Mini Eclairs, Lemon Tarts, Tiramisu

Freshly Brewed Coffee and Tea

#### INCLUDES HOST BAR

3 drinks per person - house brand spirits, beer, wine  
*single serving – no shots or doubles*

#### ADD BAR PACKAGE @ \$26 PER PERSON\*

3 additional drinks per person - house brand spirits, beer, wine  
*single serving – no shots or doubles*

\*purchased based on 100% of guest list

All packages are priced per person/minimum 120 people. Packages have been created and priced as set menus/non-modifiable - for customizing options, please ask for our complete dinner menu or a menu consultation. For tax purposes, Dinner Package 3 price broken down as \$145 Food + \$25 Beverage.

As we strive to look after the health and wellbeing of all who spend time in our hotel, the packages and services may be adjusted based on the latest government guidelines and protocols for the comfort and safety of your guests and our staff. A taxable 23% service charge and 5% GST tax will apply. An additional 10% PST applies to all alcohol. Rates and fees are subject to change without notice.



A taxable 23% service charge (broken down as 3% administration fee + 20% surcharge), and 5% GST tax will apply.  
An additional 10% PST applies to all alcohol. Rates and fees are subject to change without notice.

# frequently asked questions...

## **WHAT SERVICES ARE OFFERED BY FAIRMONT WATERFRONT?**

Fairmont Waterfront is a full-service venue in that we will provide the event venue, all food and beverage, service staff, and Event Sales Manager.

Fairmont Waterfront offers standard 5' or 6' round tables, charcoal with black frame banquet chairs, white floor-length linens, white cloth napkins, china, flatware and stemware. Additional table items may be requested on a complimentary basis, including: guest book/registration table, signing table for your ceremony, cake table, and high top tables for the cocktail reception. Optional complimentary items include silver overlay, mirror for under the centerpiece and votive candles (three per round table). Podium, stage and dance floor are also provided on a complimentary basis.

White chair covers and silver resin charger plates are also available at a reduced package rate of \$5.00 per person, including set-up.

Should you prefer to enhance the set-up with your own customized theme by selecting an alternative-style chair or linens, we are happy to assist with vendor recommendations as well as some pre-arranged package options.

## **DO I NEED A WEDDING PLANNER or COORDINATOR?**

Yes, all of our weddings required to hire a professional, fully licensed and insured Wedding Planner or Day-of Coordinator to work in conjunction with to the services provided by Fairmont Waterfront. The Event Sales Manager at Fairmont Waterfront will be your point of contact through the inquiry and contracting phase, assist with the details as it relates to the hotel venue, and working with your hired professional Planner or Day-of Coordinator on specifics such as menu planning, set-up details and floor plans and service timing for the wedding reception and meal. It is the responsibility of your professional Wedding Planner or Day-of Coordinator to assist you with services that are not related to the venue such as overall design and concept, liaising with the photographer, officiant, decorator, florist and DJ leading up to and on the day of the wedding. The hotel will apply an additional fee of \$3,000 to weddings who do not have professional coordination.

## **CAN I HAVE MY CEREMONY ON-SITE?**

Yes; we have several function rooms that may be suitable for your on-site ceremony depending on the size of your guest list and which function space you are hosting your reception in. A \$2,500 rental fee will apply if you require a separate function room, or a \$750 ceremony (labour/reset) fee will apply if using the same space as your reception.

## **WHAT IS A FOOD AND BEVERAGE MINIMUM SPEND?**

A "food and beverage minimum spend" is a revenue commitment, which is expected by the venue based on the selected function room and date of your event. The minimum food and beverage spend can be achieved however you chose, including any \*hosted food (reception hors d'oeuvres, meals, dessert, etc.) and beverages (wine, beer, non-alcoholic beverage and all cocktails). The minimum food and beverage spend does not take into account any cash bar items, applicable taxes, service charge or miscellaneous fees (AV, labour fees, rental items, etc). Your final event costs will depend on your actual guest attendance times the selected menu price and any related fees.

## **HOW DO THE MENU PACKAGES WORK?**

The pre-set menu packages are designed with ease of service and budgeting in mind. They have been priced to allow the best value based on the specific items included within each menu; therefore they are not intended to be modified. Should you prefer a customized menu, we would be pleased to assist and price accordingly. The number beverages per person have been specified in accordance with BC liquor regulations and with the hotel's commitment to "Serving it Right". The total number of drinks will be considered a maximum per service period (i.e. a combined total of 450 beverages for a 150-person wedding vs. a specific "3-drinks per person"). Beverages in excess of the maximum allocated with the packages will be charged on consumption at the listed prices on the Catering menu. Taxes and service fee will be charged separately in accordance to the food/alcohol breakdown and not as a lump sum on the total package price.

## **HOW DO YOU CHARGE FOR BEVERAGES?**

Unless noted as a pre-set "package", all beverages will be charged on consumption, per each beverage, at the listed prices on the Catering menu. Beverages are based on a single serving size. Doubles/shots are available on request in writing.

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Hotel through the B.C. Liquor Distribution Branch; outside wine, beer or liquor is not permitted. Liquor service is not permitted after 1:00am (12:00am on Sundays and holidays). Based on a two hour time period, beverage consumption exceeding \$500 per bar will have the any applicable labour fees waived. Please refer to the menu package for beverage pricing and labour fee charges, if applicable.

## **WHAT ARE YOUR SERVICE CHARGES AND APPLICABLE TAXES?**

All prices are subject to a taxable 23% service fee made up as 10% administration fee and 13% gratuity. A 5% GST applies to all services and fees, including the service fee. An additional 10% PST applies to all alcohol. Miscellaneous charges (audio visual, internet, rental items, etc.) may be subject to an additional 7% PST. All taxes and fees are subject to change without notice.

# frequently asked questions continued

## **WHAT IS REQUIRED TO CONFIRM THE VENUE?**

Once you decide to book your wedding at Fairmont Waterfront, you will receive a contract from your Event Sales Manager. The contract will outline the event date, function room, start and end times, food and beverage minimum spend (revenue commitment), function room rental fees (if applicable), as well as any concessions agreed to. A deposit schedule will also be outlined in your contract, and all weddings must be 100% prepaid a minimum of two-weeks before the wedding, at which time a pro-forma invoice will be sent to you requesting the final balance due. The deposit schedule is based on a sliding scale relevant to how far in advance of the wedding date you sign the agreement, to a maximum of 4-installments. Your date will be considered confirmed once both the initial deposit and signed contract have been received.

## **ARE THERE ANY ADDITIONAL FEES?**

Service staff is included as part of your event at Fairmont Waterfront as it relates to the essential service of the catered meal. Additional labour fees may apply where applicable such as: coat check, cashier for a cash bar, dedicated Chef for an attended buffet station, and/or bartender fee if your bar sales fall short of the expected bar revenue. Please refer to the Catering menu for any related possible labour or service fees.

## **WHAT TYPES OF MENUS ARE OFFERED?**

Fairmont Waterfront offers a selection of plated or buffet meals, featuring local and sustainable offerings, some of which may be seasonal. Despite a great selection of offerings, our Executive Chef and talented culinary team are pleased to work with you on customizing the menus to suit your preferences. Special dietary needs/requests can be also accommodated; please ensure your Event Sales Manager is aware of them in advance of your special day. We also have Children's menus available for children aged 12, which start at \$40 per child. With exception of wedding cakes, we do not permit outside Food and Beverage. Please note that menu items and pricing are subject to change based on current offerings and inflation rates.

## **WHAT DO I NEED TO KNOW WHEN SELECTING MY MENUS?**

If you are doing a plated meal, please select one soup, salad and/or appetizer, entrée & dessert to be served to your guests, depending on if you are providing a 3-course menu, 4-course, etc. The highest entrée price will apply to the final set menu price.

## **CAN I GIVE A CHOICE OF ENTREES TO MY GUESTS?**

If you wish to provide a choice-of entrees, a maximum selection of three (3) options is available and one of the three is required to be a vegetarian selection. For pre-selected entrees, the final entree counts are due at least three (3) business days before the event date, along with the separate attachment "Seating Assignment & Entree Selections" that will be sent to you to assist with your planning. A completed copy of this document will be due 1-week prior to your wedding. The hotel also requires that you provide and set-up place cards on the tables for each of your guests with their name and entrée selection indicated on it.

To have your guests choose their entrée tableside, a minimum of 4-courses is required and a supplemental rate will apply. This service is limited to parties of 80 guests or less. The highest entrée price will apply to the final set menu price for all plated meals. Please refer to the menu package for pricing and surcharges for choice of entrée during the event.

## **DOES FAIRMONT WATERFRONT OFFER HALAL MENUS?**

Fairmont Waterfront is pleased to accommodate requests for other halal certified cuts of meat. Menu prices will be quoted accordingly based on each custom request.

## **WHAT ARE OUR OPTIONS FOR CHILDREN'S MEALS?**

Fairmont Waterfront offers a 3-course plated meal for children up to 12 years of age, priced at \$40 per child. If you will be offering a plated meal for children, a choice of entrée is not available – all children's meals will be the same, unless an allergy is being accommodated.

If you will be providing a buffet as the main meal for your guests, then reduced pricing is available at 50% of the regular buffet price for children ages 5-12 years; complimentary for children less than 5 years.

## **CAN WE ARRANGE A MENU TASTING?**

Menu tastings are available to weddings based on a minimum revenue commitment of \$18,000+ and for weddings with a confirmed plated dinner; they are not provided for buffets or reception hors d'oeuvres. Tastings are scheduled on a Tuesday through Friday at 2:00pm (subject to availability of the Event Sales Manager and Executive Chef); evening and weekend tasting dates cannot be accommodated. Most often, menu tasting are arranged 30-90 days before the wedding date. A maximum of 4 people may attend the tasting; please schedule approximately 90+ minutes. Refer to the "Menu Tasting" page for additional details.

# frequently asked questions continued

## **CAN I BRING IN A WEDDING CAKE?**

Only pre-approved wedding cake/specialty desserts are permitted to be brought into the Hotel. All cakes/specialty items must be set-up by the baker/supplier, not by the hotel. All outside items are subject to approval by the Event Sales Manager.

## **WHAT IS YOUR CAKE PLATING FEE?**

A surcharge of \$4.00 per person will be added to your meal price, plus applicable tax/service fee.

## **WHAT IS YOUR POLICY ON CANDLES?**

Generally, candles are permitted in our function rooms, as long as they are enclosed and there is not an 'open' flame where the candle exceeds the height of the holder. All candles must be dripless and in a stable base/holder and are subject to approval prior to lighting on site. Please discuss your décor vision with your Event Sales Manager before purchasing candles as there may be some additional limitations.

## **ARE WE PERMITTED TO VINYL WRAP THE DANCE FLOOR?**

Yes, we do allow weddings to apply a vinyl covering to the dance floor, however in keeping in line with Fairmont Waterfront's commitment to sustainability, we require that any vinyl (waste) is: 1- removed from the dance floor by the wedding party's hired vendor(s), and 2- all waste is 100% removed from the hotel premise and disposed of off-site. A cleaning/disposal fee of \$450.00 will apply for any vinyl/ non-recyclable materials left at the venue.

## **DO YOU HAVE ANY SUGGESTED VENDORS?**

The Fairmont Waterfront has had the opportunity to work with an array of talented wedding vendors in the city and as such, have built a good rapport with many. Please let your Event Sales Manager know if you would like assistance with recommendations or referrals based on your specific event. Any vendors working at Fairmont Waterfront must be certified, licensed, insured and adhere to all of Fairmont Waterfront policies and procedures.

## **WHAT TIME CAN OUR DJ / BAND PLAY UNTIL?**

In accordance with the BC Government and liquor licensing policies, all entertainment must end by 12:00 midnight. This relates to DJs, live bands and any other form of patron participation entertainment.

## **WHAT AUDIO-VISUAL AND LIGHTING SERVICES ARE AVAILABLE?**

Microphones, sound equipment, video projection, lighting, and a full range of audio visual services are available through Encore Global, our in-house provider. They provide complete A/V planning services, skilled technicians and state-of-the-art equipment that are responsive to your every need. Additional information, including current pricing, is available through your Event Sales Manager or by contacting Encore directly. If you prefer to use an outside AV company, a Third Party Supplier fee will apply.

Encore Global – Peter Falk

Office # 604-691-1882

E-mail Address: [peter.falk@encoreglobal.com](mailto:peter.falk@encoreglobal.com)

## **IS THERE A WEDDING REHEARSAL, IF BOOKING OUR CEREMONY AT FAIRMONT WATERFRONT?**

If your wedding ceremony will be held at Fairmont Waterfront, we are happy to assist with space for your wedding rehearsal. Rehearsals can be arranged via your Event Sales Manager, up to 60 days before the wedding date, pending that the requested date/time does not interfere with another booked event. Fairmont Waterfront will be able to confirm the rehearsal date and time, however the specific function room will be determined three business days prior, based on actual function space availability. Rehearsals are typically 30-60 minutes and will be facilitated by your hired wedding coordinator and/or commissioner. The Event Sales Manager and Hotel Event Services team do not coordinate wedding ceremonies or rehearsals.

# frequently asked questions continued

## **ARE WE PERMITTED TO TAKE PHOTOS ON-SITE?**

Wedding photos are permitted in the following locations at the Fairmont Waterfront –outside the hotel and surrounding areas, common function space areas (pending other events taking place at the time of the shoot), 3rd floor garden and pool terrace; photography in the hotel lobby requires discretion of the Event Sales Manager and/or Front Office Manager on duty so as not to be disruptive to other hotel guests. Photographs in the public areas of the Hotel must have prior approval from the Event Sales Manager, and a schedule of events. Photography is not permitted in ARC restaurant unless you are dining there. We do not allow non-guests to shoot wedding photos at the hotel.

## **WHAT PARKING OPTIONS ARE AVAILABLE AT FAIRMONT WATERFRONT?**

Parking is available at Fairmont Waterfront via Impark lot #695; entrance located at 200 Burrard Street. Guests can either self-park or valet via the Hotel's main entrance. Kindly note that parking rates are set by Impark, and cannot be negotiated by Fairmont Waterfront. Please visit <https://lots.impark.com/imp#details=1,695> for current rates. A surcharge will apply to the current posted parking rate for any vehicles that opt for valet parking.

## **WHAT ARE OUR OPTIONS FOR HOTEL ROOM RATES?**

In most cases, Fairmont Waterfront offers one complimentary room as part of the wedding package, based on qualifying Food and Beverage minimum revenue requirements. Please refer to our wedding package for a list of inclusions. Should you require additional rooms; the Hotel can extend a contracted wedding rate for a group block of 8+ rooms. A “room block” guarantees a specified number of rooms for you/your guests at a discounted rate, however the revenue associated with the agreed number of rooms would be reflected on your wedding contract, and you would be responsible for ensuring the full guest rooms' revenue committed to is been met.

## **WHAT IS THE HOTEL'S PET POLICY?**

Fairmont Waterfront understands that pets are an important member of the family therefore, we are happy to permit your family dog to attend the wedding ceremony. The hotel's policy is that once food and beverages are being served in the function space, 'Fido' must call it a good-night, however as our guest rooms are also pet-friendly, he won't have to go too far from the party! Our guest room pet policy permits a maximum of 2 dogs or cats in the hotel at a price of \$25.00 per night. Seeing-eye dogs are always welcome and exempt of charges. We have dog beds, water bowls and treats available for our furry guests, available upon request. Visit our pet friendly page for walking, pet care and dog treat suggestions.

## **DO YOU OFFER THE OPTION OF ADDING GUEST FAVOURS?**

Fairmont Waterfront would love to assist in providing your guests with a memorable and practical keepsake from your wedding. We offer the option of purchasing our locally harvested 'roof-top' honey in our 45 gram glass jars, which are branded with the Fairmont Waterfront logo, symbolic of your wedding venue and completely sustainable – what a sweet idea! As supplies can be limited year-to-year, be sure to inquire with your Event Sales Manager with regard to availability and pricing.

## **FAIRMONT WATERFRONT'S COMMITMENT TO SUSTAINABILITY**

The Fairmont Waterfront is currently ranked as a '5 Green Key' Hotel and a '4 Green Key Meetings' Hotel by Green Key Global. The Fairmont Waterfront proudly embraces sustainability, the environment and our community. Our West Coast metropolis is beautiful, dynamic and poised to become the greenest city in the world by 2020. This is our hotel's inspiration and as such, Fairmont Waterfront has reached zero waste status as defined by RecycleSmart! To be considered zero waste the hotel was required to divert 90% of its potential 'waste' from landfills for at least three consecutive months. RecycleSmart continues to work closely with the hotel to track, monitor and assist in maintaining this diversion rate.

For more than twenty-three years, The Fairmont Waterfront has embraced community partnerships and the idea of Eating Local—a sustainable living philosophy that's rapidly gaining in popularity. And it doesn't get any more local than our 3rd floor terrace. Planted in 1996, our charming 2100 square foot herb garden became one of the first green roofs in the heart of downtown Vancouver, where we grow over twenty varieties of herbs, vegetables, fruits and edible blossoms organically, including rosemary, lavender, bay leaves, tarragon, garlic, kale, leeks, rainbow chard, carrots, peppers, green onions, strawberries, pumpkins and apples.

In keeping with our commitment to sustainability, The Fairmont Waterfront welcomed honeybees to our rooftop in 2008. Currently the home to 5 hives, and approximately 250,000+ honeybees, a symbiotic relationship has been formed with our existing herb garden. Each year the bees are a buzz, producing a harvest of honey, which is also widely used in our food and beverage offerings.

# menu tastings

Thank you for selecting Fairmont Waterfront as the venue for your upcoming wedding! Please see below information as it relates to menu tastings –

## WHO:

- Menu tastings are available to weddings with a contracted minimum food and beverage spend of \$18,000 or more.
- Tastings are available to events with a confirmed **plated dinner**, not for buffets or reception hors d'oeuvres.
- The menu tasting is intended for the wedding couple; however a *maximum of up to 4* people total may attend (including the couple).

## WHAT:

- The menu tasting will be a representation of the plated dinner you have selected for your wedding day.
- Please select your wedding dinner from the respective plated dinner menus and share your choices with the Event Sales Manager.
- A maximum of **2 starters, 3 entrees + 2 desserts** are included with the menu tasting
- Should you wish to try additional menu selections, charges will apply as follows:
  - Soup/salad \$22\*
  - Entrée \$46\*
  - Dessert \$20\*
- The menu tasting experience does not include alcohol.

## WHEN:

- Menu tasting are arranged 30-90 days before the wedding date.
- Tastings are booked **Tuesday through Friday at 2:00pm**, based on business volumes and the availability of the Event Sales Manager and Chef. Please contact the Event Sales Manager with your requested dates (2-3 options) to confirm availability.
- Evening and weekend tasting dates are not available. Please be sure to plan accordingly.
- Please schedule approximately 90+ minutes to complete the tasting.

## WHERE:

- Unless otherwise advised, the menu tasting will take place in **ARC Restaurant**, located just off the lobby at Fairmont Waterfront

## WHY & HOW:

- The purpose of the tasting is to see the presentation of each dish and ensure no modifications are required to any of the items you have selected.
- During the menu tasting, Chef and his team will prepare a 'show plate' to illustrate the presentation of the menu item, and will provide a smaller portion for each person to taste. The same format will apply through the tasting for each menu item you selected.

## OTHER:

- Complimentary menu tastings are based on existing plated dinner menu items. A surcharge of \$50 per person will apply for custom plated menus
- Should you require a "buffet" tasting, up to 5 items may be selected from one buffet menu at a charge of \$60 per person\*.

\* plus applicable 23% service fee and 5% GST.