



HOTEL VANCOUVER

TO PLACE YOUR ORDER, PLEASE DIAL '0' FROM YOUR IN-ROOM TELEPHONE

In-Room Dining is available 6am - 10pm.

Please note, a 15% service fee and \$5 delivery charge applies to all orders. Prices are exclusive of applicable taxes.

IN-ROOM DINING

BREAKFAST

6am - 11am

Notch8 Breakfast \$29

two eggs your way, bacon or sausage, notch8 breakfast potatoes, toast
coffee, tea, or juice

Free-Range Egg Omelet - Your Way \$29

choice of select fillings, notch8 breakfast potatoes, toast, coffee, tea, or juice

meat - *bacon/pork sausage/ham*

veggies - *spinach/tomato/asparagus/bell pepper/jalapeno*

cheese - *cheddar/feta*

Classic Benedict \$29

back bacon, poached eggs, english muffin, hollandaise, notch8 breakfast potatoes

coffee, tea, or juice

Avocado Toast \$25

country bread, 6-minute egg, guacamole, radish, baby kale, tomato, jalapeno

Lox and Egg \$23

dark rye, hen egg, cream cheese

Tofu Substitution \$4

replace eggs with scrambled tofu

Buttermilk Pancakes \$22

blueberries, icing sugar, maple syrup

Brioche French Toast \$25

brûlée banana, candied walnut, whipped cream

Slow Cooked Steel Cut Oatmeal \$16

banana, blueberries, brown sugar

Chia Seed Parfait \$16

coconut chia seed, minted pineapple, spiced granola

Breakfast Pastries \$10

choice of two - *butter croissant/fruit muffin/berry danish*

ENHANCEMENTS

One Egg As You Wish \$5

Half Avocado \$5

Toast \$5

*white/sourdough/whole wheat/
multigrain/english muffin*

Soy Berry Smoothie \$11

Fresh Fruit Plate \$15

pineapple, honeydew, cantaloupe, watermelon

Greek Yogurt \$8

honey drizzle



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IN-ROOM DINING

ALL DAY DINING

11am - 10pm

TO START

Local Charcuterie & Cheese \$29

pickled vegetables, tarragon mustard, baguette, smoked olives, fruits

Crispy Chicken Wings \$20

salt and pepper wings, frank's hot sauce

'Notchos' \$24

cheese blend, pickled onion, olives, pico de gallo
add guacamole \$6

French Onion Soup \$15

croissant crouton, gruyere cheese

Roasted Tomato Soup \$14

basil oil, cherry tomatoes, grana padano, prosciutto

Side French Fries \$9

black pepper mayo

Notch8 Gem Lettuce Salad \$16

apple, aged cheddar, ashed brioche crumble, miso-mustard dressing

Notch8 Caesar Salad \$16

parmesan cheese, croutons, pickled onions

Baby Iceberg Salad \$19

6-minute egg, blue cheese, bacon, crispy onion, charred sweet corn, heirloom tomato, radish, avocado dressing

Hannah Brooke Greens \$18

organic greens, house-made labneh, shaved spring vegetables, green goddess dressing

Add Protein

*grilled chicken breast \$12 / garlic prawns \$12
roasted salmon fillet \$16*

MAINS

Notch8 Classic Burger \$26

lettuce, tomato, pickle, onion, american cheese, mustard, ketchup, toasted bun, fries or salad

Rotisserie Chicken Sandwich \$18

bacon, avocado, pickled onion, shredded lettuce, black pepper mayo, fries or salad

Soba Noodle Power Bowl \$22

soba noodles, baby kale, hummus, edamame, black sesame, avocado, roasted sweet potato, soy-ginger dressing

*grilled chicken breast \$12 / garlic prawns \$12
roasted salmon fillet \$16*

Ricotta & Pea Agnolotti \$26

mint, crisp prosciutto, grana padano, watercress

Roasted Local Halibut \$39

heirloom tomato, dried olives, french beans, radish, caper dressing

BC Flat Iron Steak Frites \$37

broccolini, red wine jus, crispy fries, black pepper aioli

DESSERT

Ice Cream & Sorbets \$6.5/scoop

inquire about today's flavours

Cherry Clafoutis \$12

vanilla chantilly, pistachio, cassis

Brioche & Apple Bread Pudding \$12

cream and apple custard, brioche bread, salted caramel ice cream



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IN-ROOM DINING

BEVERAGES

NON-ALCOHOLIC

Mineral Water \$7 (250ml) / \$10 (750ml)
still or sparkling

Soft Drink \$5 (355ml)
coke, diet coke, ginger ale, sprite

Juice \$6
orange, grapefruit, cranberry, apple

Coffee \$8 (2 cups) / \$12 (6 cups)
regular or decaf

Milk \$6.5
2%, skim, soy, almond

LOT 35 Tea \$6
assorted selection

BOTTLED BEER & CIDER

Hotel Vancouver Lager \$8.5 (btl)

Kokanee \$7.5 (btl)

Coors Light \$7.5 (btl)

Corona \$8.5 (btl)

Stella Artois \$8.5 (btl)

Hoegaarden \$8.5 (btl)

Grower's Hard Apple Cider \$8.5 (btl)

SIGNATURE COCKTAILS

Vieux Carre #2 \$19
remy martin vsop, mount gay black barrel, dom
benedictine, martini rosso, angostura bitters

Negroni \$19
botanist gin, martini rosso, martini bitters

XO Old Fashioned \$19
mount gay XO, raw demerara sugar, angostura
bitters

Rob Roy \$19
bruichladdich, martini rosso, angostura bitters

SPIRITS

Whisky
johnny walker red label scotch \$12
chivas regal 12 year \$16
glenlivet 15 year \$16
glenlivet 12 year \$13
glenfiddich 12 year \$13
glenmorangie 10 year \$15
oban 14 year \$20

Gin
tanqueray \$10
tanqueray no. 10 \$14
bombay sapphire \$10

Vodka
finlandia \$10
ketel one \$11
grey goose \$12
belvedere \$13

Rum
bacardi white \$10
havana club 3 year \$10
eldorado 12 year \$11



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IN-ROOM DINING

WINE & BUBBLES

WHITE (6oz/9oz/btl)

Chardonnay, Mission Hill \$11/\$16/\$47
okanagan valley, british columbia
Lovely pale golden colour, with aromas of peach, lemon, and jasmine. Oak-aging creates a pleasant creamy texture on the palate. Filled with flavours of green apple, pineapple, and lime which persist to the finish.

Chenin Blanc, Quails' Gate \$14/\$19/\$55
okanagan valley, british columbia
Pale lemon in the glass, notes of citrus, pear, quince, fresh flowers, and grass mingle together on the nose. The palate has flavours of orchard fruit, subtle notes of lees and wet stone with a long lingering finish.

Riesling, Mt. Boucherie \$12/\$17/\$54
okanagan valley, british columbia
A light golden hue that presents as rich and waxy on the palate. Ripe pear, apricot, baked yellow apple, quince, and ginger spicing on the full warmer palate.

Pino Grigio, Mezzacorna \$14/\$19/\$60
trentino, italy
Pale straw colour, crisp mineral and floral notes with a touch of fennel and almond. Clean and crisp with green apple flavours and almond in the finish.

Pino Gris, Blasted Church \$15/\$21/\$63
okanagan valley, british columbia
Aromas of pineapple, melon, pear, and blossom with a hint of peach. The palate shows similar characteristics with ripe apple notes, lovely mouth filling viscosity and a rich finish.

Sauvignon Blanc, Cloudy Bay \$19/\$25/\$98
marlborough, new zealand
A refreshing extra dry white delivering intense flavours of gooseberry, melon, lime, and minerality. Easy drinking, and pairs well with grilled chicken, grilled calamari, crab, and mildly spiced vegetarian dishes.

RED (6oz/9oz/btl)

Cabernet/Merlot, Mission Hill \$12/\$17/\$54
okanagan valley, british columbia
Black and red cherry and cassis aromas are on the nose and extend through to the first sip. Sage, vanilla, lavender, and sandalwood notes intermingle.

Pinot Noir, Prospect \$15/\$21/\$69
okanagan valley, british columbia
Aromas of bright strawberry, cherry and a hint of spice. A palate of soft strawberry, cherry, red berry and a hint of spice with a light elegant finish.

Merlot, Red Rooster \$12/\$17/\$54
okanagan valley, british columbia
This dry, medium-bodied merlot has soft tannins and flavours of juicy black cherry, plum, and currant. Plenty of ripe red and black fruit notes with a dash of spice linger through on a drying finish.

Rioja, La Montessa \$18/\$24/\$86
rioja, spain
A multifaceted flavour profile including ripe nectarines, pomegranates, blood orange, and fresh strawberries, infused with hints of sweet spice.

Malbec, Zuccardi \$17/\$23/\$72
mendoza, argentina
A purple-black colour bursting with blackcurrant and plum aromas, fresh, spicy notes and structured, yet soft, tannins. It is full-bodied with rich black cherry and chocolate notes and a velvety finish.

Cabernet Sauvignon, Cannonball \$19/\$25/\$98
napa valley, california, usa
Dark crimson in colour with ripe plum, mocha-creme, wild berry, and red spice aromas. Flavours of red currant fruit with fresh cherry and berry. The mouthfeel starts with a substantial body and has just enough texture and acidity to leave a long and flavourful finish.

Cabernet Sauvignon, Quails' Gate \$17/\$23/\$72
okanagan valley, british columbia
Deep purple in the glass, with aromas of cassis, tobacco, anise and vanilla. On the palate it has a rich mouthfeel with lively tannins and characteristic notes of blackcurrant, black cherry, cocoa, and leather.

BUBBLES (6oz/btl)

Bottega Prosecco \$16/\$72
veneto, italy

Sumac Ridge Steller's Jay Brut \$16/\$72

Moet & Chandon Brut \$35/\$180
champagne, france



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With the purchase of an adult meal, children between the ages of 6 - 12 may order from the adult menu at half price, meals for a child 5 years of age and under are complimentary when ordering from the children's menu. Please notify us when placing your order. A 15% service fee and \$5 delivery charge apply to all orders. Prices are exclusive of applicable taxes.

IN-ROOM DINING

CHILDREN

BREAKFAST 6am - 11am

Short Stack of Buttermilk Pancakes \$10
blueberries, maple syrup

Oatmeal \$9
steel cut oats, brown sugar, milk, berries

Egg & Bacon \$12
one egg, two pieces of bacon, notch8 breakfast potatoes

Granola & Yogurt \$9
crunchy granola, honey yogurt

ALL DAY DINING 11am - 10pm

Grilled Chicken \$12
roasted potatoes, seasonal veggies

Mac & Cheese \$12
four cheese sauce, elbow macaroni

Spaghetti & Meatballs \$12
house-made beef meatballs
tomato sauce or cream sauce

Tomato & Cheese Pizza \$12
crispy crust, tomato pizza sauce, four cheese mix

Grilled Cheese \$12
american cheese, white bread, french fries