



# 2022 weddings

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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

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

# VENUES TO SUIT YOU

## rooftop herb garden

All wedding parties are welcome to use our beautiful third floor rooftop garden as an additional location for photography.

[TAKE A VIRTUAL TOUR](#)



\*additional rental fee may apply

## terrace room

12-30 Guests

\$2,500+ 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.

[TAKE A VIRTUAL TOUR](#)



# VENUES TO SUIT YOU

## waterfront ballroom + foyer

100-400 guests

SATURDAYS starting at \$25,000\*

SUNDAYS starting at \$18,000\*

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.

### SATURDAY.

A minimum food and beverage revenue commitment starting at \$25,000\* is required for a Saturday evening event in the Waterfront Ballroom. This includes the Ballroom Foyer and access to the Sechelt Room, which may be used as a bridal change room, green room or flex space.

\*minimum commitment of \$150 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. This includes the Ballroom Foyer and access to the Sechelt Room, which may be used as a bridal change room, green room or flex space.

\*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 as a "flex" room for bridal party, vendor green room, etc
- Complimentary early access to the function space for advance décor set-up
- Complimentary access to the 3rd floor Herb Garden Terrace for first look photos

## 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; scheduled 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.

## SIMPLY ELEGANT – PACKAGE OPTION 1

\$145 per person | MINIMUM 120 PEOPLE

### Cocktail Hour

PASSED CANAPES - Select three (*based on 3 pieces per person*)

Smoked Salmon Cheesecake | Lemon Jam  
Foie Gras Tarte | Foie Gras Ganache & Pomegranate Gelée  
Ajitama Deviled Eggs | Miso Mayo, Kimchi, Sesame, Scallions  
Duck Prosciutto | Crostini, Cherry Jam, Arugula  
Marinated Olive Toast | Confit Garlic, Italian Parsley, Lemon Ricotta

Mushroom Gougère | Truffle Chèvre  
Pork Rillettes | Hot Mustard, Pickle & Pretzel Chip  
Nduja Arancini | Spicy Pork Salumi, Carnaroli Rice, Bocconcini  
Spicy Ahi Tuna | Crispy Wonton, Avocado & Togarashi

### INCLUDES HOST BAR

Highball cocktails based on house brand spirits, beer, wine  
*based on up to 2 drinks per person | single serving – no shots or doubles*

### 4-course Plated Dinner

#### SET MENU

#### INCLUDES DINNER WINES

based on up to 2 glasses 'house wine' per person

Assorted Rolls and Butter

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

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Dungeness Crab Bisque | Cognac Cream, Brioche Crouton

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Pre-selected choice of Entrée:

Corned 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

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Chocolate Pave | Valrhona Chocolate Ganache, Raspberries, Pistachio  
Freshly Brewed Coffee and Tea

#### POST-DINNER HOST BAR

House brand spirits, beer, wine

based on 3 drinks per person

*single serving – no shots or doubles*

ADD \$26 PER PERSON

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 \$110 Food + \$35 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.

## A PERFECT PAIR – PACKAGE OPTION 2

\$160 per person | MINIMUM 120 PEOPLE

### Cocktail Hour

PASSED CANAPES - Select three (based on 3 pieces per person)

Smoked Salmon Cheesecake | Lemon Jam

Foie Gras Tarte | Foie Gras Ganache & Pomegranate Gelée

Ajitama Deviled Eggs | Miso Mayo, Kimchi, Sesame, Scallions

Duck Prosciutto | Crostini, Cherry Jam, Arugula

Marinated Olive Toast | Confit Garlic, Italian Parsley, Lemon Ricotta

Mushroom Gougère | Truffle Chèvre

Pork Rilette | Hot Mustard, Pickle & Pretzel Chip

Nduja Arancini | Spicy Pork Salumi, Carnaroli Rice, Bocconcini

Spicy Ahi Tuna | Crispy Wonton, Avocado & Togarashi

INCLUDES HOST BAR

Highball cocktails based on house brand spirits, beer, wine

*based on up to 2 drinks per person | single serving – no shots or doubles*

### 4-course Plated Dinner

SET MENU

INCLUDES DINNER WINES

based on up to 2 glasses 'house wine' per person

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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Salmon Niçoise | Haricot Verts, Crème Fraiche, New Potatoes, 8 Minute Egg, Caper Berries, Olive, Lemon Dressing

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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

POST-DINNER HOST BAR

House brand spirits, beer, wine

based on 3 drinks per person

*single serving – no shots or doubles*

ADD \$26 PER PERSON

All packages are priced per person/minimum 150 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 \$125 Food + \$35 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.

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

\$165 per person | MINIMUM 120 PEOPLE

### Cocktail Hour

PASSED CANAPES - Select four (based on 4 pieces per person)

Smoked Salmon Cheesecake | Lemon Jam  
Foie Gras Tarte | Foie Gras Ganache & Pomegranate Gelée  
Ajitama Deviled Eggs | Miso Mayo, Kimchi, Sesame, Scallions  
Duck Prosciutto | Crostini, Cherry Jam, Arugula  
Marinated Olive Toast | Confit Garlic, Italian Parsley, Lemon Ricotta

Mushroom Gougère | Truffle Chèvre  
Pork Rillettes | Hot Mustard, Pickle & Pretzel Chip  
Nduja Arancini | Spicy Pork Salumi, Carnaroli Rice, Bocconcini  
Spicy Ahi Tuna | Crispy Wonton, Avocado & Togarashi

#### INCLUDES HOST BAR

Highball cocktails based on house brand spirits, beer, wine  
*based on up to 2 drinks per person | single serving – no shots or doubles*

### 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, Soppressata, 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 DINNER WINES

based on up to 2 glasses 'house wine' per person

#### POST-DINNER HOST BAR

House brand spirits, beer, wine  
based on 3 drinks per person  
*single serving – no shots or doubles*

ADD \$26 PER PERSON

All packages are priced per person/minimum 150 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 \$130 Food + \$35 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 Wedding 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. We highly recommended that despite having a Wedding Event Sales Manager to work with at Fairmont Waterfront, you still hire a professional Wedding Planner or Coordinator. The Wedding Event Sales Manager at Fairmont Waterfront will work with you from the point of initial contact, through the contracting phase and will assist while working through the details as it relates to your wedding venue. Your contact person will work with you on guest room requirements, deposits/payment, menu planning, set-up details and floor plans, service timing for the wedding reception and meal, as well as liaise with the culinary and banquet teams so that they are also well-versed in what is important to you on your wedding day. They are on-site the day of your wedding to greet your hired Wedding Coordinator and introduce them to the Banquet Manager, who will oversee the event service for your wedding; ensuring all details have been relayed. The Wedding Event Sales Manager will work hand-in-hand with your hired Wedding Planner/Coordinator; however a Wedding Planner can assist you with services outside of the scope of the hotel. A full Planner can often assist with coordination from engagement to your honeymoon, working with you on your overall design and concept, doing all of the research and leg-work, liaising with the venue, photographer, officiant, decorator, florist and DJ. Even if you opt out of full planning services, most professional planners will still offer 'partial planning' or day-of event coordination, which can be essential in the making the big day as special and successful as you always dreamed it to be!

## 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 300 beverages during cocktail hour for a 150-person wedding vs. a specific "2-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 \$450 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.

# 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 Wedding 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.

## 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.

## 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 Wedding 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 proudly serves halal certified chicken as part of our standard menu offering. We would be pleased to accommodate additional 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.

# 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 Wedding 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 Wedding 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 \$250.00 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 Wedding 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 PSAV, 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 Wedding Event Sales Manager or by contacting PSAV directly. If you prefer to use an outside AV company, a Third Party Supplier fee will apply.

PSAV – Dean Clark

Office # 604-691-1882

E-mail Address: dclark@psav.com

#### CAN WE ARRANGE A MENU TASTING?

Menu tastings are available to weddings based on a minimum revenue commitment of \$10,000 and to those weddings that will be selecting a plated dinner; they are not provided for buffets or reception hors d'oeuvres. Menu tastings are provided for up to 4 guests; generally scheduled weekdays - based on availability of the Wedding Event Sales Manager and Executive Chef. Most often, menu tasting are arranged 30-90 days before the wedding date. Please schedule approximately 90 minutes for your tasting.

#### 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 Wedding 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 Wedding Event Sales Manager does not generally 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 Wedding 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 Wedding 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 \$10 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 Wedding 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.