



THE UNIVERSITY
WOMEN'S CLUB
of VANCOUVER
at H Y C R O F T

Catering

2017



THE UNIVERSITY
WOMEN'S CLUB
of VANCOUVER
at H Y C R O F T

Nestled in the spectacular gardens of Shaughnessy, minutes from the downtown core and the Vancouver airport, Hycroft offers an unparalleled setting to host your next gathering for entertaining clients, family and friends. This 106 year old Edwardian Heritage building is a bastion of elegance in the middle of the city of Vancouver that offers several distinctly unique dining and meeting areas, and an incredible terrace that opens onto the natural beauty of spectacular gardens. Beautifully appointed and rejuvenated, the varied rooms of Hycroft provide the ultimate in versatility: grand Ionic columns, classic mouldings, gold chandeliers, bright airy atriums and dining rooms. Whether hosting a private gathering for 10, corporate meeting or conference, cocktail or wedding reception, or holiday gathering, Hycroft will create a memorable experience for you and your guests with extraordinary hospitality and uncompromising service. Our experienced team is committed to delivering creative solutions for your event planning needs, from coordinating your theme to customized menus; we will take care of every detail.

Thank you for choosing Hycroft



THE UNIVERSITY WOMEN'S CLUB *of* VANCOUVER *at* H Y C R O F T
Member of the Canadian Federation of University Women

Breakfast Buffet

Available 8 am to 10 am. Minimum 20 people

The Hycroft Classic Continental Buffet

- Freshly baked assorted breakfast pastries & croissants
- Fruit preserves
- Seasonal fresh fruit platter
- A selection of fruit juices
- Freshly brewed Hycroft signature coffee & organic teas

\$28 per person

The Heritage Breakfast Buffet

- Freshly baked assorted breakfast pastries & croissants
- Fruit preserves
- A selection of fruit juices
- Seasonal fresh fruit platter
- Smoked maple bacon
- Organic breakfast sausage
- Caramelized onion nugget potato
- Free range scrambled eggs
- Freshly brewed Hycroft signature coffee & organic teas

\$40 per person

All prices are subject to Taxes and 18% Gratuity



THE UNIVERSITY
WOMEN'S CLUB
of VANCOUVER
at H Y C R O F T

The McRae Brunch

Available 11 am to 3 pm. Minimum order of 25 guests

- Greek yogurt, house made granola
- Smoked salmon, capers
- Red wine Poached Pears, Organic greens & Arugula, Roasted walnuts & a creamy Blue cheese dressing
- Indian spiced basmati rice salad, raisins, apple, cilantro & mint
- Roasted Asparagus, Courgette and Artichoke hearts, Baby spinach, lemon and herb vinaigrette
-
- Grilled Canadian maple bacon
- Pork & herb breakfast sausage
- Herb roasted potato & confit tomato
- Traditional baked ham, maple brown sugar glaze
- Spanish omelette, peppers, potatoes, sauteed onions
- Mushroom crepe 'lasagna', béchamel sauce, parmesan glaze
- Freshly baked assorted pastries & croissants
- Seasonal fruit platter
-
- Hycroft's sweet selection buffet
- Mini Panna-cotta
- Profiteroles
- Fresh fruit tarts
- Dark chocolate & orange Truffles

\$70 per person

All prices are subject to Taxes and 18% Gratuity

Appetizers Menus

Hot Hors d'œuvres

Minimum order 2 dozen of each item selected.

These are plated and passed around and 50 guests maximum suggested.

Hot	\$48 dozen
Chicken satay, peanut & sesame glaze	
Confit of short rib, tomato & chili jam	
Mini crab cakes, sweet & sour plum sauce	
Indian spiced arancini, coriander & lemon	
Caramelized onion & cheddar mini quiche	
Moroccan spiced beef kofta, mint yogurt	
*Panko crusted marinated tiger prawns, Ponzu sauce	\$55 each

Chilled Hors d'œuvres

Minimum order 2 dozen of each item selected.

These could be plated and passed around and 50 guests maximum suggested.

Or set up on a buffet table with and 100 guests maximum suggested.

Chilled	\$48 dozen
Smoked salmon mousse roulade, lemon & dill	
House made chicken liver parfait, onion chutney, Crostini	
Sesame prawns, avocado guacamole, rice cracker	
Chicken, shallot & tarragon rillettes, cornichon, toasted baguette	
Sundried tomato, cream cheese & pesto pinwheel, tapenade crust	
Mushroom duxelle & truffle puff-pastry cups	
Pesto, red onion & goat cheese puff pastry tartlets	

Appetizer Buffet	\$48 dozen
-------------------------	-------------------

Minimum order 2 dozen. Set up on a buffet table.

Crispy vegetable spring rolls, plum sauce
 Chicken gyoza, cilantro, soya & ginger sauce
 Panko tiger prawns, sweet chilli sauce
 Pork, onion & thyme puff pastry Roll
 Smoked salmon & cream cheese roulade
 Chicken satay, peanut sauce
 Red onion, goat cheese & pesto baked tartlets
 Spicy beef kofta, tzatziki sauce



THE UNIVERSITY
WOMEN'S CLUB
of VANCOUVER
at H Y C R O F T

Appetizer Platters

Set up in a buffet table.

Assorted artisan bread sandwich and wrap tray, chips & salad Garnish (dozen)	\$96
Crudités and homemade dips platter (aprox 15 people)	\$60
Domestic & Imported cheese board (aprox 15 people)	\$190
Fresh seasonal fruit platter (aprox 15 people)	\$80
Assorted pastries (dozen)	\$30
Assorted cookies (dozen)	\$25
West Coast Salmon Trio Platter (aprox 15 people)	\$180
Dill gravlax, poached salmon, smoked salmon, arugula mayonnaise	
Seafood Platter (aprox 15 people)	\$225
Mini prawns, mussels, squid, roll mops, olive oil & sea vegetables	
Charcuterie Platter (aprox 15 people)	\$225
Roasted beef, prosciutto, salami & Parma ham, cherry tomato and garlic confit	
Vegetarian Antipasto Platter (aprox 15 people)	\$140
Roasted & grilled vegetables, cilantro balsamic infusion	
Mediterranean Platter (aprox 15 people)	\$180
Chorizo, saffron chicken breast, tiger prawns on Spanish rice salad	

All prices are subject to Taxes and 18% Gratuity

McRae 3 Course Plated Lunch

Available on Hycroft's Main Level Only from 10 to 50 guests

Appetizers:

please select one

- White onion & thyme soup, garlic croutons
- Chicken liver parfait, house pickles & toasted sour dough
- Smoked salmon & crab, aioli, cucumber dressing
- Goat cheese & apple croustade, walnut & raisin salad
- Pressed braised ham hock, mustard & gherkin terrine, red onion marmalade

Entrees:

please select one

- Seared filet of west coast wild salmon, peas a la francaise, lemon & chive beurre blanc
- Butternut squash, sage & parmesan tagliatelle, nut brown butter
- Roast free-range chicken breast, bubble & squeak croquette, braised cipollini onions, wild mushroom & truffle sauce
- Pork tenderloin (cooked sous vide in butter milk) celeriac puree, savoy cabbage, cider & whole grain mustard sauce
- Baked Icelandic cod filet, glazed with a parsley crust, pomme puree, spinach, clams marinere

Served with freshly baked artisan rolls

Desserts:

please select one

- Maple syrup tart, vanilla ice cream & crème anglais
- Griottines cherry & kirsch crème brûlée, pistachio short bread
- Passion fruit delice, textures of raspberries
- Citrus panna cotta, caramel oranges, poppy seed tuile
- Dark chocolate torte, cherry compote, white chocolate sauce
- Glazed lemon tart, iced lime parfait, honey tuile

\$45 per person

All prices are subject to Taxes and 18% Gratuity



THE UNIVERSITY
WOMEN'S CLUB
of VANCOUVER
at H Y C R O F T

McRae 3 Course Plated Dinner

Hycroft's Main Level Only from 10 to 50 guests

Appetizers :

please select one

- Seafood Chowder
- Pressed confit of duck, pickled beets, raisin puree
- Salmon, crab & prawn roulade, avocado guacamole, chili & lime dressing
- Grilled asparagus & roasted artichoke watercress salad, shallot & sherry vinaigrette
- Chicken, leek & smoked bacon terrine, tomato salsa & frisee salad

Entrees :

please select one

- Roast striploin of beef, braised short rib rissole, smoked onion puree, fondant potato, spinach, veal jus
- Rack of lamb, confit lamb belly, pea puree, heritage carrots, port wine jus
- Breast of duck, duck leg bon-bon, savoy cabbage, roasted shallots,
- juniper berry & sherry vinegar jus
- Celeriac, mushroom and truffle orzo risotto, heritage carrots & parmesan
- Seared filet of seabass, lobster ravioli, fennel puree & red pepper coulis

Served with freshly baked artisan rolls

Desserts :

please select one

- Maple syrup tart, vanilla ice cream & crème Anglais
- Griottines cherry & kirsch crème brûlée, pistachio short bread
- Passion fruit delice, textures of raspberries
- Citrus panna cotta, caramel oranges, poppy seed tuile
- Dark chocolate torte, cherry compote, white chocolate sauce
- Glazed lemon tart, iced lime parfait, honey tuile

\$60 per person

All prices are subject to Taxes and 18% Gratuity



Hycroft Buffet

At Hycroft we understand the passion of West Coast living. We offer a variety of delicious, seasonal buffet menus that are rooted in West Coast flavor's, with an emphasis on fresh, local, and sustainable ingredients. Choose from any of our menus, or let us know if you'd like us to customize a menu for you. It is our goal at Hycroft to make your food experience elegant and memorable.

The Hycroft Buffet with 2 main dishes options \$85 per person

The Hycroft Buffet with 3 main dishes options \$95 per person

Salads

select 4

- **Kale Caesar Salad;**
- Black, red & green Kale, Fresh Parmigiano-Reggiano, Garlic Croutons & a Creamy Caesar Dressing
- **Roasted Vegetable Salad;**
- Roasted Asparagus, Courgette & Artichoke hearts, Baby spinach, Lemon & herb vinaigrette
- **Poached Pear Salad;**
- Red wine Poached Pears, Artisan greens & Arugula, Roasted walnuts & a creamy Blue cheese dressing
- **Thai Tiger Prawn Vermicelli;**
- Poached Tiger prawns & Vermicelli noodle salad, Thai dressing, ginger & cilantro
- **Watercress and Cucumber Salad;**
- Fresh Watercress, English Cucumber & Granny smith Apple salad, Grain mustard & apple cider vinaigrette
- **Mediterranean Orzo Salad;**
- Roasted Mediterranean Vegetable's tossed with freshly cooked Orzo & served in a Shallot, Tarragon & red wine vinegar dressing, topped with Feta Cheese

Main Course

select 2 or 3

- **Roasted 'FarmCrest' Free Range Breast of Chicken,** Season Wild mushrooms, white wine & Truffle jus finished with cream
- **Slow Roasted 'Farmcrest' Free Range breast of Chicken 'Chasseur Style'** With Smoked bacon, Tomato, Pearl Onions & Tarragon Jus
- **Grass-fed Frazer Valley, 10 Hour slow Braised Beef Cheeks** cooked in Veal stock & served 'bourguignon style' with Red wine, Lardons, pearl onions & Mushrooms
- **Baked Fillet of Icelandic Cod,** lemon & herb crust, Baby spinach & a Shrimp white wine butter cream sauce
- **Seared Wild west coast fillet of Salmon,** Cured Gravlox, grain mustard, lemon & dill cream sauce
- **Baked wild west coast fillet of Salmon,** braised leeks & served with a Citrus butter cream sauce



Pasta,

select 1

- Smoked Salmon & braised fennel Penne Pasta, white wine, Fennel leave, lemon & cream
- Grass-fed Frazer Valley, 10 Hour slow Braised Beef Cheeks, Mac 'n' Cheese, Herb crust
- Manicotti Carbonara, Smoked bacon, parsley & Parmigiano-Reggiano
- Mediterranean vegetable Penne pasta finished with fresh Arugula pesto & Parmigiano-Reggiano
-

Vegetables and Bread

- A Selection of Market Steamed Seasonal Vegetable's
- Freshly baked artisan rolls

Potatoes

select 1

- Steamed Fingerling Potatoes finished with herb butter
- Roasted rosemary & garlic fingerling Potatoes
- **Boulangère Potatoes**; Scallop Potatoes cooked with caramelized onions & chicken stock with Thyme & Garlic
- **parmentier potatoes**; Roasted diced potatoes with Thyme, onions & Garlic

Dessert Buffet to include a fruit platter and dessert table

select 4

- Flavored Panna cotta's, Dark Chocolate & orange mousse
- Banana and Vanilla Crème Brulee's
- Tiramisu Cake, Profiteroles dipped in Chocolate
- Fresh fruit & lemon curd Tartlets
- Frangipane tarts
- Dark chocolate truffles
- Strawberry shortcake

We have sourced our suppliers very carefully with much thought to get the best quality and to be ethically sound in our approach to provide great quality and tasting food.

All prices are subject to Taxes and 18% gratuity



THE UNIVERSITY
WOMEN'S CLUB
of VANCOUVER
at H Y C R O F T

Make your Buffet even better

add-on items to your buffet

- Seafood platter on crushed ice to include:
King prawns, fresh crab, smoked salmon, mussels and herrings, salmon roe.
(Market Price at time of event)
- Butter poached Canadian lobster tail (4 oz.)
(Market Price at time of event)
- Wild West coast smoked salmon Platter with lemon, capers & herbs.
\$16 per person
- Poached tiger prawns marinated in cilantro and fresh ginger with lightly spiced Marie Rose dipping sauce.
\$16 per person

Carving station at Hycroft

add-on items to your buffet

- | | |
|---|-----------------|
| ○ Slow roast prime rib of beef | \$16 per person |
| ○ Roasted striploin of AAA beef | \$14 per person |
| ○ Rosemary & garlic marinated leg of lamb | \$15 per person |
| ○ Slow roast striploin of pork | \$13 per person |

All prices are subject to Taxes and 18% gratuity

High Tea Party at Hycroft

From 6 to 30 guests

Enjoy one of our most celebrated traditions at Hycroft.

Delectable miniature savories & sweets to Include;

- A selection of finger sandwiches
- Scones with strawberry jam and cream
- Lemon & coconut burst
- Seasonal berry & crème patisserie tartlets
- Chocolate brownie
- Chocolate dipped profiteroles
- Chocolate dipped strawberries
- Hycroft assortment of organic teas

\$35 per person

Add more Sweet Endings

- Apple compote & frangipane tartlets
- Gateaux tiramisu
- Citrus panna cotta
- Crème brûlée (griottines cherry & kirsch, pear, vanilla, strawberry, banana & toffee)
- Crème caramel
- Nanaimo bars
- Dark chocolate delice, cherry sauce
- Maple syrup tart, crème Chantilly
- Blackberry & apple crumble, crème anglais
- Sticky toffee pudding, caramel sauce

\$6 per person additional

All prices are subject to Taxes and 18% gratuity



THE UNIVERSITY
WOMEN'S CLUB
of VANCOUVER
at H Y C R O F T

Beverages

San Pellegrino Limonata, Aranciata	\$4
Bottled sparkling water, Perrier	\$4
Bottled still water	\$2
Soda (canned)	\$3
Juice	\$4
Coffee/ Hycroft organic tea	\$2.50
Carafe of Coffee or organic tea	\$23
Lemonade or iced tea	\$3
Non-Alcoholic punch	\$3

All prices are subject to Taxes and 18% gratuity

Weddings at Hycroft

There are countless decisions involved in planning your wedding. Our experienced and dedicated staff are committed to ensuring that your special day is as stress free as possible and the most enjoyable and memorable day of your life.

The Venue, Elegance and Heritage

Hycroft is conveniently located 5 minutes from the downtown core. The Hycroft Grand Ballroom is elegantly furnished with elaborate gold chandeliers, pale yellow tones, backlit stained glass, Edwardian fireplaces, and mirrored French doors which will compliment any wedding décor. The Hycroft Grand Ballroom is built with a rare in Vancouver hand sprung dance floor providing the absolute best venue for dancing!

Culinary Team

With his international experience, award winning Executive Chef Benedict Haines is the natural choice to lead Hycroft's culinary team. Plated meals and buffets are prepared, presented, and served with the utmost care.

Ceremony

In addition to indoor spaces, Hycroft has two distinct garden settings and an elegant Terrace to host your ceremony.

Bride and Groom Retreat

Hycroft offers two complimentary separate Edwardian rooms for the Bride and Groom to prepare for their special day.

Ceremonies at Hycroft

The Rose Garden - up to 130 seated

The Juliet Balcony - up to 80 seated

The Terrace - up to 130 seated

Receptions at Hycroft

Dining on the Hycroft Terrace - up to 130 seated

Dining in the Hycroft Drawing Room - up to 50 seated

Dining in the Hycroft Ballroom - up to 130 seated

General Information on Catered Events

Room rental fee

The room rental fees include

- Round or rectangle tables and chairs (within our inventory)
- Lawn white folding chairs for outside events

Catering Menu Prices

These prices include all the following:

- Platted or Buffet Table service
- White linen and white cloth napkins
- Silverware, china and stemware (wine and water glasses on your table)

Liquor Service

It is the responsibility of the host to obtain a Special Occasion License at a Vancouver Liquor Store, and present a copy to Hycroft management prior to the event. The host purchases and delivers the alcohol to Hycroft, and Hycroft staff will serve all alcoholic beverages. The bar must close by 10:30pm. All liquor must be removed from the premises at the end of the event.

Hycroft will provide standard bar glasses, ice and a Bartender for \$5 per guest plus applicable taxes.

Menu Selection & Guarantees

Our team requires that your menu and guarantee number of guests must be finalized 30 days prior to your event. It is the sole responsibility of the client to provide this guarantee to the Event Sales Coordinator during normal business hours from 9-5pm with a minimum of one week prior your event. The confirmed number constitutes the guarantee. If less than the confirmed number of guests attends the function, the original guarantee will be assessed.

Deposit and Payment Requirements

To make a reservation for your event date, a non-refundable 50% Room rental deposit and a signed contract are required. We also require a valid credit card number to be kept on file regardless of whether you choose to pay by cash, cheque, or credit card.

60 days prior to your event, the non-refundable remaining balance of your room rental and a 50% deposit of your catering estimate total needs to be paid.

Two weeks prior your event, a non-refundable final deposit based on your final numbers balance is required.

If there are any extra charges during your event, the balance will be processed to the credit card on file unless the Event Sales Coordinator has agreed to another form of payment.



THE UNIVERSITY
WOMEN'S CLUB
of VANCOUVER
at H Y C R O F T

Cancellations

All cancellations must be submitted in writing to the Event Sales Coordinator. The deposit amounts are non-refundable and any cancellations will be charged for the full deposit pre paid when canceling.

Guaranteed numbers

Your menu choices and final number of guests, is required no later than the Friday at 12pm of the week prior to your event. It has to be communicated by email during normal business (Monday to Friday) hours from 10 a.m. to 5 p.m. If less than the confirmed number of guests attends the function, the original guarantee will be assessed. If no guarantee is given, the expected number of people listed on the wedding contract will be considered your guarantee. Your final billing will reflect your final guarantee or actual number of guests in attendance, whichever is greater.

Music

Out of respect for our neighbors we require that all audio sources be located inside of Hycroft (DJ, Speakers). For outdoor ceremonies only DJ, speakers, microphone and musicians are permitted on Hycroft terrace or the garden area with prior consultation with and authorization of the Event Sales Coordinator. If our staff determines that the sound levels are too high - adjustments must be made to reduce the volume. Dancing is permitted in the ballroom only. Any live music performance must be coordinated with and authorized by the Event Sales Coordinator.

Signs and Banners

Signs are not permitted on the exterior of the building or lobby areas without the approval of the Event Sales Coordinator. Printed signs for function rooms must be free standing or placed on an easel. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or chandeliers, or furniture.

Guest Parking

There is limited complimentary parking in Hycroft's parking lot, and an abundance of free public parking on McRae Avenue, and The Crescent. Hycroft parking lot is private property, there is reserved parking on weekdays (Monday through Friday) for up to 2 vehicles for organizers. This must be arranged with the Event Sales Coordinator 48 hours prior to the event and registration of vehicle license plates is required. Unauthorized parking will be towed. On weekends (Saturdays and Sundays), there are 20 parking spots available. No registration of vehicle license plates is required on weekend.

Smoking

Hycroft is a smoke free facility. This includes all interior spaces, and exterior locations (including the terrace, gardens, and parking lot.) There is an ashtray provided in the parking lot.

Furniture

Arrangements for use and relocation of all Hycroft furniture, and/or pianos must be coordinated with and authorized in advance by the Manager Hospitality. Any furniture and/or pianos that are moved without advance notice or authorization will subject the renter to a \$500 fine.

Disabled Access

Due to the nature of our heritage property wheelchair access is available only to the main floor by ramps at the front door and on to the terrace.

Miscellaneous

- Hycroft management reserves the right to inspect and control all private functions. Hycroft will not assume the responsibility for the damage to or loss of any merchandise or articles left in the event facility prior to, during, or following an event.
- The guest agrees to be responsible for the conduct of his/her guests and for any damages done to the premises during their event or for any damages done by an independent contractor hired by the guest.
- Battery operated candles are permitted inside and outside of Hycroft. No wax candles permitted.
- Pets are not permitted in Hycroft.
- Confetti, flower petals and sparklers are not permitted.
- The renter is responsible for removal of all decorations, gifts, boxes, containers at the end of their rental. All guests and vehicles must leave the premises by 11:00pm.

Corporate Equipment Rental

- LCD Projector and Screen
- Flip Chart
- Wireless Microphone/Powered Speakers
- Piano
- Wireless High Speed Internet



THE UNIVERSITY
WOMEN'S CLUB
of VANCOUVER
at H Y C R O F T

SOCAN FEE

The Society of Composers, Authors and Musical Publishers of Canada assesses a tariff for the performance of live and recorded music. Functions with recorded or live music with or without dancing are subject to a fee which will be collected by UWCV at the time of billing and paid to SOCAN (prices are subject to applicable taxes)

RE:SOUND FEE

The Copyright Board of Canada charges a fee each time recorded music is played and distributed to the artists and record companies worldwide for public use of their music, otherwise known as Tariff 5.B. Functions with recorded music are subject to a fee which will be collected by UWCV at the time of billing and paid to RESOUND (prices are subject to applicable taxes)