

WEDDINGS



YOUR JOURNEY



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WELCOME



DEDICATED EVENT MANAGER

Every event is unique and your wedding is the beautiful culmination of your own, personal vision coming to life. Your Event Manager will be available to assist in detailing your special day with you; helping alleviate stress every step of the way.

MEETINGS IMAGINED

Meetings Imagined is a Marriott-managed app dedicated to staying innovative, inventive and inspired. Featuring ideas and concepts to spark your imagination when designing your event experiences; Meetings Imagined is for you to explore and develop your dream. To explore, visit meetingsimagined.com.

JW EVENT CONCIERGE

Marriott's Meeting Services App, managed by our JW Event Concierge, allows you to request, respond and connect in real-time with hotel Event Staff on any web-enabled device. This is just one way in which your Marriott Events Team ensure that your special day is seamless for you.

JW CULINARY

With a culinary team from around the globe, our banquet chefs cultivate memorable dining delights that will compliment your special day. Each menu is designed with inventive consideration, promising the highest caliber of both ingredients and uniqueness.

AWARD WINNING SERVICE

J.D. Power & Associates rated JW Marriott as the top-ranking hotel brand in the luxury category in the 2017 North America Hotel Guest Satisfaction Survey.

SUSTAINABILITY

Paro Vancouver is designed to achieve LEED Gold certification; with Green initiatives throughout the hotel such as being a linen-less property – providing cloth napkins without traditional table cloths – for our banquet experiences. We are proud to contribute towards Vancouver's goal of becoming the greenest city in the world by the year 2020.

SPA BY JW®

We are home to the first SPA BY JW® in Canada. Our 17th level features a rooftop lounge space, oversized whirlpool, yoga, and fitness center. Be reinvigorated and polished in our 6 luxury treatment rooms, hair & makeup salon, and a manicure/pedicure lounge with waterfront views.

39 Smithe Street | Vancouver, BC | 604.676.0888 | www.jwmarriottvancouver.com

A customary taxable service charge (currently 22%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.
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WEDDING PACKAGES



LUXURY PACKAGE

(minimum food & beverage commitment starting at \$25,000)

Expertise and guidance from the experienced **JW Event Planning and Culinary Team**
Complimentary Banquet Tables, Chairs, White Napkins, China, Flatware & Glassware
Complimentary Dance Floor & Staging

Complimentary **Menu Tasting** · 2 guests

Preferred **guest room rates** for out-of-town guests

Choice of: **JW Marriott Guest Room** for night prior OR for the wedding night

Valet Parking for Bride & Groom

JW Marriott signature **Turndown Service**

Breakfast in Bed for Bride & Groom (excludes alcohol)

2 Rewarding Events points per 1 US dollar spent (up to a maximum of 60,000 points per contract)

OPULENCE PACKAGE

(minimum food & beverage commitment starting at \$40,000)

Expertise and guidance from the experienced **JW Event Planning and Culinary Team**
Complimentary Banquet Tables, Chairs, White Napkins, China, Flatware & Glassware
Complimentary Dance Floor & Staging

Complimentary **Menu Tasting** · 4 guests

Preferred **guest room rates** for out-of-town guests

Choice of: **JW Marriott One Bedroom Suite** for night prior OR for the wedding night

Valet Parking for Bride & Groom

JW Marriott signature **Turndown Service**

Breakfast in Bed for Bride & Groom (excludes alcohol)

2 Rewarding Events points per 1 US dollar spent (up to a maximum of 60,000 points per contract)

THE JW EXPERIENCE PACKAGE

(minimum food & beverage commitment starting at \$60,000)

Expertise and guidance from the experienced **JW Event Planning and Culinary Team**
Complimentary Banquet Tables, Chairs, White Napkins, China, Flatware & Glassware
Complimentary Dance Floor & Staging

Complimentary **Menu Tasting** · 4 guests

Preferred **guest room rates** for out-of-town guests

Choice of: **JW Marriott Luxury Suite** for night prior OR for the wedding night

Valet Parking for Bride & Groom

Valet Parking for Parents of Bride & Parents of Groom

JW Marriott signature **Turndown Service**

Breakfast in Bed for Bride & Groom (excludes alcohol)

Choice of: **AM Room Service** for Bridal Party including Mimosas, Pastries & Fresh Fruit (up to 8 ppl)

or Couples Massage at **SPA by JW**

or 2 Personalized JW Marriott Signature **Bathrobes**

2 Rewarding Events points per 1 US dollar spent (up to a maximum of 60,000 points per contract)

VENUE

From terrace to ballroom to suite, our elegantly designed spaces provide the possibilities you need to curate your own unrivaled wedding, unlike any other. Speak with your Catering Sales Executive about how we can capture your vision.



EVENT SPACE

Parq Grand Ballroom
Kitsilano Ballroom
Fairview Ballroom
Fairview Terrace *
Burrard Room
6th Floor Park Level *
Luxury Suites
Chinese Tea Ceremony/Sofreh/Mandap

CEREMONY

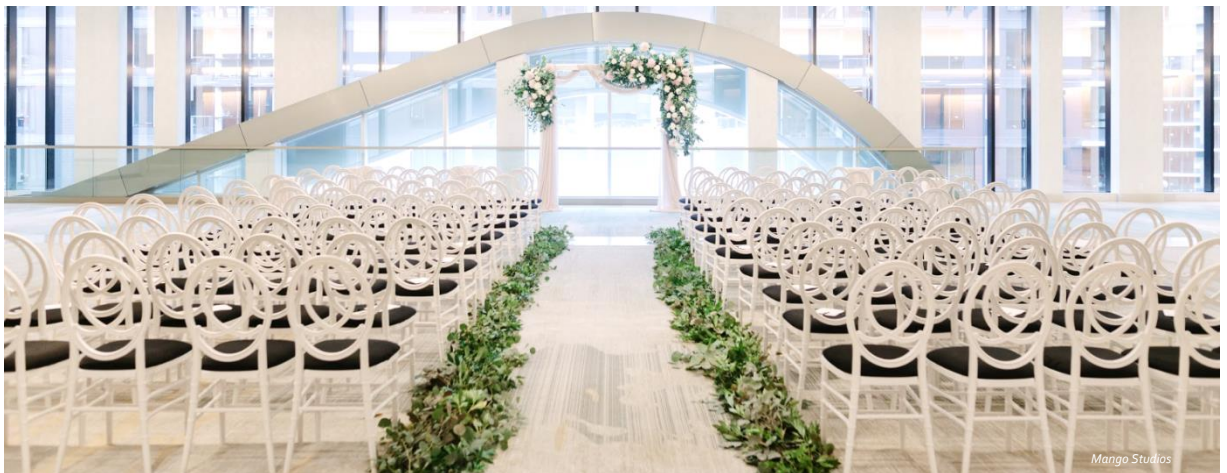
up to 1,000 guests
up to 350 guests
up to 200 guests
up to 60 guests
up to 100 guests
up to 200 guests
Speak with Sales Executive for details
Speak with Sales Executive for details

RECEPTION

up to 800 guests
up to 300 guests
up to 170 guests

up to 80 guests
up to 300 guests (cocktail style only)
up to 40 guests (cocktail style only)

* We require that an Indoor Back Up Space or Tenting is secured minimum 3 months prior to the wedding in anticipation of weather



All Room Rental, Audio Visual, and Food & Beverage is subject to applicable tax and gratuity.
Food and Beverage minimum spends are exclusive of applicable taxes and gratuity.
Room Rental will apply for Wedding Reception should your food and beverage minimum spend not be attained.

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COCKTAIL RECEPTION

Inspired by the many cultures in Vancouver, our Executive Chef presents a selection of canapés with which you can capture your personality and wedding vision. Select items can be stationed and elevated into an engaging JW Marriott® “Chef on Show” activation to enrich your experience. Chef activations are included for \$160 per attendant and create memorable showpieces.

CHILLED HORS D'OUVRES

Price per dozen

Beet Candies \$58

Basil, Hung Yogurt, Cherry Yuzu Glaze

Scallop Ceviche Shooter \$64

Coconut Crumble, Ceviche Marinade

Maple Salmon Skewer \$62

Dill Purée, Cream Cheese, Chive

Albacore Tuna Tataki \$64

Kalamansi Ponzu, Crispy Sushi Rice, Chiptole Mayo

Cremini Crostini \$58

Lemon Ricotta, Taro Root Chip

Smoked Salmon Rice Cracker \$62

Borage Blossom, Wasabi Cream Cheese, Black Sesame

Miso Eggplant Tartlet \$56

Crispy Chickpea, Micro Coriander

Heirloom Tomato Toast \$58

Basil Powder, Baby Bocconcini

Peking Duck Cone \$62

Shiso Leaf, Cucumber, Hoisin Aioli

Butternut Squash Tostada \$56

Salted Caramel, Nutmeg, Labneh

BBQ Short Rib Tostada \$62

Salsa Verde, Avocado, Radish

HOT HORS D'OUVRES

Price per dozen

Patatas Bravas \$56

Smoked Paprika, Garlic Aioli, Chervil

Crispy Prawn Popsicle \$70

Thai Red Curry Emulsion, Lemongrass, Coriander

Parmesan Chicken \$58

Lemon Pepper Cream, Fresh Basil

Vintage Gouda Fritter \$52

Fig Honey, Rosemary Mayo

Wagyu Beef Slider \$72

Umami Mayo, Shiso Leaf

BBQ Paneer Tikka \$60

Mint Yogurt, Lime Pickle, Tamarind Syrup

Thai Shrimp Spring Roll \$64

Sriracha Emulsion, Garlic Chive

Spice Lamb Kebab \$62

Raita, Coriander Emulsion, Lime Jalapeño

Hot Korean Chicken \$58

Sesame, Nori, Garlic Aioli

Manchego Brioche \$58

Black Truffle Paste

Chorizo Pani Puri \$56

Scallion, Chickpea, Smoked Paprika

BBQ Shitake Wonton \$58

Hoisin, Scallion, Japanese Mayo

Soya Chicken Pancake \$58

Chive, Five Spice, Chicharrón



COCKTAIL RECEPTION (cont'd)

Inspired by the many cultures in Vancouver, our Executive Chef presents a selection of canapés with which you can capture your personality and wedding vision.

Select items can be stationed and elevated into an engaging JW Marriott® “Chef on Show” activation to enrich your experience.

Chef activations are included for \$160 per attendant and create memorable showpieces.

SWEET HORS D'OUVRES

Price per dozen

Blackberry Shortcake \$54

Basil Cress, Gold Leaf

Earl Grey Tea Choux \$54

Lavender Cream, White Chocolate

Sea Salt Butterscotch Choux \$54

Milk Chocolate, Chantilly Cream

Dark Chocolate Ganache Cone \$54

Toffee, Praline Crunch

Earl Grey Macaron \$62

Blueberry Lavender Cream, Gold Leaf

Coconut Macaron \$62

Lemon Cream, Kaffir Lime

Black Sesame Cone \$60

Matcha White Chocolate, Toasted Sesame Seed

S'mores Brownie \$54

Toasted Marshmallow, Graham Cracker Crust

Warm Apple Pie \$58

Oatmeal Crumbs, Vanilla Mousse

Okanagan Peach Crumble \$48

Fresh Mint, Freeze-Dried Raspberry

Honey Madeleine \$58

Bee Pollen, Vanilla Bean Mascarpone

Mini Nutella Cupcakes \$56

Candied Peanuts, Banana Cake

STATIONED CANAPES

Priced per person

Oyama Charcuterie Board \$16pp

Locally Sourced Cured and Smoked Meats
Porcini Pâté and Country Pâté, Mustards,
Tapenade, Marinated Olives,
Ciabatta, Lavash, Grissini, Crackers

Smoked Sockeye Salmon Board \$14pp

House-Smoked Pacific Salmon and Candied Salmon
with Bagel Crisp, Crostini, Egg, Capers,
Chive Cream Cheese and Gherkins

North Arm Farms Garden \$12pp

Root Vegetable Planted in Mushroom Soil
Heirloom Tomato Falling Off the Vine
Delicate Bundles of Greens, Merlot Mist
Mushroom Fungi Fritters in Field of Herbs

THE SUSHI PARO \$18pp

Assorted Sushi Rolls Made In-House by our Sushi Chefs,
Served with Wasabi, Soya Sauce, Pickled Ginger

Dungeness Crab Maki Roll

Tobiko Mayo, Avocado

Ebi Tempura Maki Roll

Spicy Mayo, Scallion

BBQ Salmon Roll

Teriyaki, Salmon Chicharrón

Teriyaki Shiitake Mushroom

Chive Cream Cheese

Soft-Shell Crab Roll

Avocado, Mango, Cucumber

Pacific Chilled Oyster Bar \$48pp

Fresh Shucked Oysters Served on Crushed Ice with
Mignonette, Cocktail Sauce, Ponzu Dressing

Fruit de Mer Seafood Bar \$44pp

Ice Globes of Fresh Seafood including Spicy Manila Clams,
Black Mussels, Razor Clams, Poached Prawns, Crab Claws,
Pacific Oyster, Saffron Scallops, Wakame Salad,
Spicy Mayo, Cocktail Sauce, Ponzu, Citrus Wedges



WESTCOAST PLATED

Our three course plated option will offer your guests a distinctive dinner as they revel in every moment of your special day.

Each guest will enjoy **one Soup, Salad, or Appetizer**; followed by **one Main**; and **one Dessert**.

Plated Dinners also include Terra Bread & Butter and Illy Coffee & Tazo Tea Service (*Upgrade to TWG Tea for \$2 pp*)

FIRST COURSE

SOUP

Shiitake Umami Bouillon

Chicken Chicharrón Edamame, Leek Fritter, Water Spinach, BBQ Hon Shimeji, Thyme, Shallot Petals

Consommé de Canard

Black Truffle Sauce, Duck Crackling, Black Garlic Oil, Flowering Chive, Black Trumpet Mushroom

Heirloom Tomato Consommé

Mussel Fritter, Fiddle Heads, Spring Onion, Sturgeon Caviar, Fennel Fronds, Water Cress, Iberico Ham

SALAD

Organic Garden Bouquet

Bundle of Leaves, Herbs, Roots and Blossoms, Pistachio and Green Olive Paste, Pedro Ximénez Vinaigrette

Beet and Kohlrabi

Apple Glaze, Crème Fraîche, Hazelnut, Sesame Seed Crusted Mozzarella, Belgian Endive, Gem Lettuce

Heirloom Tomato Tartare

Fromage Blanc, Savory Cookie, Opal Basil, Basil Sea Salt, Borage Blossom

APPETIZER

Kanpachi Carpaccio

Umami Tomato, Avocado Aioli, Grapes, Ponzu Dressing, Calamansi Lime, Lebanese Cucumber

Hokkaido Scallop Sashimi

Heirloom Cherry Tomato, Pea Tendril, Fancy Radish, Fennel Confit, XO Dressing

Poached Side Stripe Prawn

Crimini Soil, Shiso, Watermelon Radish, Calamansi and White Shoyu Dressing, Champagne Beurre Blanc

Dungeness Crab

Shaved Fennel, Sea Grapes, Clam Nectar, Saffron Sake White Miso Butter, Enoki Mushroom, Ikura

SECOND COURSE

MAIN

SEAFOOD

EVO Salmon

Popcorn Shoot, Brown Butter Corn Puree, Cashew Nut, Crispy Garlic, Sesame, Roast Romanesco, Salsa Verde **\$105**

Brown Butter and Citrus Sablefish

Smoked Potato Cream, Purple Carrot, Rainbow Chard, Fingerlings, Icicle Radish, Sorrel **\$110**

BEEF

Charred Beef Striploin

Spring Peas, Nori, BBQ Abalone Mushroom, New Potato, Mushroom Soil, Chive, Needles and Twigs, Mocha Jus **\$110**

Beef and Broccolini

Prime CAB Tenderloin, BBQ Broccolini, Pave of Roots, Maitake Mushroom, Cipollini Onion, Horseradish Aioli, Zinfandel Jus **\$120**

PORK

Sakura Pork Loin

Butter Tokyo Turnip, Roast Sunchoke, Cherry Mustard, Almond Cream, Snap Peas, Tarragon **\$105**

Applewood Smoked Lamb Saddle

Summer Savory Rub, Cherry Mustard, Asparagus, Confit Leek, Kombu Parsley Sauce, Yogurt, Panisse Beignet **\$110**

VEGETARIAN

Quinoa Stuffed Courgette

Candy Roots, Watercress, Shave Fennel, Baby Beet, Carrot Puree, Sprouts, Seeds **\$95**

Butternut Squash Raviolo

Brown Butter Sauce, Crispy Sage, Grilled Asparagus, Nutmeg, Baby Kale, Parsley Pistou **\$98**

THIRD COURSE

DESSERT

Chocolate and Strawberry

Milk Chocolate Mousse, Dark Chocolate Streusel, Toasted Meringue, Greek Yogurt Sorbet, Strawberry Juice, Fuchsia Flower

Poached Pear Tart

Black Berry Sorbet, Purple Basil, Double Cream, Pear Chips, Lavender Crystals

OK Peach Tartine

Almond Butter Crust, Blackberry Meringue, Fresh Tarragon, Sour Cherry Sorbet, Blueberry Syrup

Honey Crisp Apple Crumble

White Chocolate Ice Cream, Fresh Currants, Pain d'épice Crumble, Macadamia Nut, Dulce de Leche, Thyme

Fraise & Pistachio

Strawberry Mousse, Pistachio Brûlée, Pistachio Olive Oil Cake, White Chocolate Powder

Select **up to 3** plated entrées that you would like to offer your guests. These choices will be confirmed during the planning phase.
Initial guarantees for each entrée selection will be due 21 business days prior to your event.
Final guarantees for each entrée selection will be due 3 business days prior to the event.
All pricing will match the highest priced entrée of the three choices selected.

WESTCOAST BUFFET

This warm, West Coast offering is curated with your guests in mind – to provide ample variety of flavor and texture. With this buffet, you can celebrate to the fullest with a beautifully displayed **buffet and carvery experience**.

Plated Dinners include Terra Bread & Butter and Illy Coffee & Tazo Tea Service (*Upgrade to TWG Tea for \$2 pp*)

The below will be served at the price point of **\$145 per person**



APPETIZERS

Nicoise Salad

Vine Ripe Tomato, Seared Tuna, Olive, Egg, Anchovy

Bouquet of Greens

Honey Shallot Vinaigrette, Fine Herbs, Shaved Asiago

Thai Kohlrabi and Beef Salad

Coriander, Toasted Old Coconut, Rice Puff, Daikon, Nham Jim

SOUP

Butternut Squash Soup

Fried Pepitas, Crème Fraiche, Marjoram

Artisan Breads & Butter

POKE BOWL BAR

Market Fresh Seafood tossed with our Homemade Poke Sauces

Served with Rice Puff, Prawn Crackers, Purple Chips

Spicy Albacore Tuna Poke

Cucumber, Nori, Pineapple

Tamari Sockeye Salmon Poke

Radish, Sesame Seed

Ponzu Prawn Poke

Pea Tips, Avocado, Chili

Soya Sake Ahi Tuna Poke

Litchi, Grape, Coriander

HOT

Cauliflower au Gratin

Nutmeg, Marjoram, Cheese Sauce

Yukon Mash Potato

Melted Butter

Harissa Hot Chicken

Lemon Potato, Rosemary, Green Bean

Sake Miso Salmon

Caramelized Root Vegetable, Ginger Butter Sauce

Smoked Lamb Chops

Chimichurri Sauce, Fennel Seed, Caramelized Parsnip

Quattro Fromaggi Ravioli

Tomato Sauce, Dried Oregano, Chili Flakes

CARVING STATION

AAA Prime Rib Beef

Whole rack of Prime Rib Beef cooked for 12 hours at a low temperature served with Yorkshire Puddings, savory au jus and varietal Mustard bar

DESSERT

Mini Nutella Cupcakes

Passionfruit Cheesecake

Churro Loops with Chocolate Sauce

Strawberry Shortcake

Salted Caramel Éclair



CHINESE MENU

From our authentic wok kitchen, our Executive Chef has captured the tradition, flavor, and the essence of unity within this 9 Course Family Style dinner experience, designed to be enjoyed amongst **10 people**. For an individually plated experience, a surcharge of \$8 will be applied per person, per course.

Your dinner will be orchestrated with selections of the below elements for the price point of **\$145 per person**.



Butter Studios Photography

Should you wish to have served a Full Suckling Pig; this must be requested and arranged in advance through your Event Manager 2-3 months prior to your wedding.

1st COURSE | SAVOUR

Sakura Roast Pork Belly
Homemade Mustard, Five Spices

BBQ HOUSE *Choice of One*
Szechuan Smoked Duck Breast
BBQ Pork Char Siu
Honey Garlic Chicken Wings

CRISPY *Choice of One*
Shredded Vegetable Bean and Curd Roll
Spicy Shrimp Spring Roll
Baked Chicken Char Siu Puff

SEAFOOD *Choice of One*
Jellyfish and Daikon Salad
Poached Prawn, Wasabi Emulsion
Spicy Octopus Salad

2nd COURSE | APPETIZER

Crispy Crab Dumpling
Black Bean Sauce, BBQ Pineapple

Ginger Cereal Chicken Ball
Champagne Honey, Edible Flowers

Yam and Prawn Dumpling
Black Sesame Sauce, Pea Tips

Steamed Egg Custard
Dungeness Crabmeat, Salmon Roe

Crispy Prawn Fritter
Tobiko Roe Mayo, Flowering Chive

3rd COURSE | SOUP

Served Individually

Steamed Sweet Corn Custard
Dungeness Crab, Fish Roe

Double Boiled Chicken Soup
Wolfberry, Ginkgo Nut, Flower Chive

Double Broiled Oxtail Soup
Additional \$12 per person
Gai Lan, Shiitake Mushroom, Roast Garlic

Hot and Sour Lobster Soup
Additional \$18 per person
Fish Maw, Enoki Mushroom, Bamboo Shoot



CHINESE MENU (cont'd)

From our authentic wok kitchen, our Executive Chef has captured the tradition, flavor, and the essence of unity within this 9 Course Family Style dinner experience, designed to be enjoyed amongst **10 people**. For an individually plated experience, a surcharge of \$8 will be applied per person, per course.

Your dinner will be orchestrated with selections of the below elements for the price point of **\$145 per person**.

4th COURSE | SAUTÉED

Sautéed Miso Eggplant and Scallop
Crispy Bean Curd, Sesame Seed

Sautéed Chicken and Squid
Water Chestnut, Plum Sauce

Stir Fried Scallop and Asparagus
Black Pepper Sauce, Wolfberries

XO Sauce Lobster Tail
Additional \$23 per person
Roast Eggplant, Soy Bean

Sautéed Lobster
Additional \$23 per person
Spring Peas, Tianjin Cabbage, Truffle Soya

5th COURSE | BRAISED

Braised Sakura Pork Belly
Star Anise Sauce, Boy Choy

Braised Abalone Mushroom
Crispy Tofu, Soya Miso Broth, Gai Lan

Braised Pork Spare Ribs
Shiitake, Abalone Mushroom, Bok Choy

Braised Australian Abalone
Additional \$24 per person
Water Spinach, Shiitake Sauce, Lotus Root

6th COURSE | FISH

Sake Butter Salmon
Bonito Umami Broth, Oyster Mushroom

Roast Pacific Cod
Guilin Chili Curry, Almond Cream, Celery

Crispy Snapper
Bok Choy, Ginger, Chili Sauce

Steamed Pacific Cod
Supreme Soy, Ginger, Scallion

Miso Black Cod
Additional \$14 per person
Lily Bulb, Bamboo Pith, Truffle Broth

7th COURSE | CHICKEN or DUCK

Lemongrass Ginger Chicken
Peanut Gravy, Chicken Chicharrón, Coriander

Fried Chongqing Spicy Chicken
Chinese Black Vinegar, Flowering Chive

Roast Soy Chicken
Five Spice Salt, Dark Soya, Cracker

Roast Crispy Chicken
Pik Fong Tong Style

Fragrant Spiced Imperial Duck
Szechuan Peppercorn, Fermented Black Bean

8th COURSE | LONGEVITY NOODLE or FRIED RICE

Black Olive Fried Rice
Crispy Conpoy, Fried Garlic, Chive

Cured Ham Fried Rice
Scallion, Dried Shrimp

EE Fu Noodle
Fried Mushroom, Green Onion, Egg White

EE Fu Noodle
Dungeness Crab Meat, Green Onion, Egg White

Braised EE Fu Noodle
Shrimp, Kani Stick, Garlic Chive

9th COURSE | DESSERT

Served Individually

Sesame Glutinous Rice Ball
Black Sesame Ice Cream, Rice Sponge Cake

Mango Sago Pudding
Passionfruit Syrup, Pomelo, Toasted Coconut

Sweet Winter Melon Soup
Lotus Seed, Lily Bulb, Dried Red Dates

Anjou Pear Soup
Ginkgo Nut, Snow Fungus, Wolfberry

INDIAN BUFFET

Inspired by the flavours and traditions of **Indian culture**, our Executive Chef presents a menu most fitting to help celebrate your special day with friends and family.

The below menus are customizable to suit your preferences; please speak to your Event Manager to learn more.

SAPPHIRE DINNER

\$110 per person

APPETIZERS AND SALADS

Mixed Vegetable Pakora
Aloo Chana Chat
Poached Prawn Salad
Organic Greens

SOUP

Mulligatawny Soup
Naan, Roti, Papabum
Assorted Raita

ENTREES

Butter Chicken
Madras Fish Curry
Lamb Kofta Curry
Kadhai Paneer
Mixed Vegetable Korma
Vegetable Biryani
Jasmine Rice

DESSERTS

Gulab Jamun
Rasmalai
Mango Sago Shooters
Flourless Chocolate Cake
Assorted Fruit Platter

DIAMOND DINNER

\$115 per person

APPETIZERS AND SALADS

Chili Paneer
Amritsari Fish Tikka
Kachumber Salad
Pomelo Salad with Cashew and Coriander

SOUP

Tomato Shorba
Naan, Roti, Papadum,
Assorted Raita

ENTREES

Lamb Roghan Josh
Chicken Tikka Masala
Goan Fish
Mixed Vegetable Korma
Dhal Makhani
Shahi Paneer
Chicken Biryani
Jasmine Rice

DESSERTS

Rasmalai with Saffron Sauce
Carrot Halwa
Moog Dhal Halwa
Sticky Rice with Mango
Manjari Crispy Layer Gateau
Assorted Fruit Platter

Buffet Dinners include:

Illy Coffee & Tazo Tea OR Spiced Chai Tea
Upgrade to TWG Tea for \$2 pp

PERSIAN BUFFET

Designed to capture the opulence and elegant sophistication of the **Persian culture** and cuisine, this culinary offering can be tastefully tailored to your own unique ambitions.

All of the below will be served at the price point of **\$145 per person**



MEZZE

Mezze Platter

Hummus, Baba Ghanoush, Dolma, Tabbouleh, Muhammara, Labneh, Pita Bread and Za'atar Flatbread

Sabszi Khordan

Fresh Herb and Cheese Plate

SOUP

Adasi

Spiced Lentil Soup

CARVERY STATION

48 Hour Slow Cooked Baron of Beef

Rubbed with Spices and Herbs
Served with Flatbread and Dips

COLD DISHES

Heirloom Tomato and Cucumber Salad

Yogurt and Dill Dressing

Watermelon and Mint Salad

Feta Cheese, Radicchio, Pickled Shallot

Pomegranate, Shredded Carrot and Farro Salad

Preserved Lemon Dressing

Artichoke Salad

Green Beans, Olives, Cherry Tomato, Crispy Oregano

Les Amis de Fromage

Artisanal European & Local Cheeses, Nuts, Dried Fruits, Grapes Breads, Crackers, Accoutrements

Smoked Sockeye Salmon Board

House Made Pacific Salmon, Candied Salmon Egg, Capers, Chive Cream Cheese, Gherkins, Bagel Crisp, Crostini

HOT DISHES

Bademjan

Rich Eggplant and Tomato Stew

Fesenjoon

Stewed Chicken, Pomegranate, Ground Walnut

Jeweled Rice

Nuts, Dried Fruit

Char Grilled Kebabs

Lamb and Chicken, Cucumber Yogurt, Harissa Aioli

Saffron Poached Pacific Cod

Baby Potato, Chick Pea, Fresh Herbs

DESSERT

Pistachio Baklava

Saffron Apricot Glazed Cheesecake

Sticky Date Pudding

Double Chocolate Tart

Assorted Macaron

Fresh Fruit and Berries

Buffet Dinners include:

Illy Coffee & Tazo Tea OR Spiced Chai Tea

Upgrade to TWG Tea for \$2 pp



AFTERGLOW

Offer your guests the luxury of a late night snack to continue the fun throughout your evening.

Select items can be stationed and elevated into an engaging JW Marriott® “Chef on Show” activation to enrich your experience. Chef activations are included for \$160 per attendant and create memorable showpieces.



SWEET

ICE CREAM CART \$26 pp

Hot Chocolate Brownie

Tahitian Vanilla Bean Ice Cream, Fudge

Salted Caramel Sundae

Roast Peanuts, Dulce de Leche

Cookies & Cream Ice Cream Sandwich

Strawberry Ice Cream Milkshake

Root Beer Float

Donut Shoppe \$26 pp

Old Fashioned

Maple-Glazed

Jelly-Filled

Cinnamon-Sugar-Dusted Churros

Chocolate Sauce

Monster Cookies \$22 pp

Oatmeal Cranberry Thyme

Mom's Chocolate Chip

Dark, Milk, White Chocolate Cookie

Whole, Almond & Soy Milk

Custom Desserts

Custom cakes, delicacies or desserts can be made available through our pastry kitchen. Speak with your Event Manager for details

SAVORY

GARDEN TACO STAND \$14pp

Wild Mushroom Taco

Salsa Verde, Enoki Fritter

Tomato Tartare and Avocado Taco

Pickled Red Onion, Micro Coriander

Eggplant Adobo and Queso Blanco Taco

Mole Sauce, Fried Shallots

Charred Baby Corn and Black Bean Taco

Crème Fraiche, Chili Powder

POUTINE STATION

Traditional \$14pp

Crispy Kennebec Potato French Fries

Topped with Quebec Cheese Curds and

Duck Gravy

Enhanced \$16pp

The Traditional Poutine accompanied with Spicy Tuna, Braised Beef, Popcorn Chicken, Nori Strings, Scallions

Tonkotsu Ramen Bar \$16pp

Pork Bone Broth, Wheat Noodle,

Poached Egg, Roast Pork Loin, Bamboo

Shoot, Corn, Scallion and Black Garlic Oil

Asian Boat Noodle \$18pp

Spicy Beef Broth, Glass Noodle, Beef

Short Rib, Crispy Shallot, Dried Chili,

Coriander and Peanuts

Carbonara Parmesan Wheel \$18pp

Penne Pasta, Bacon, Egg and Parsley

finished in hollowed out wheels of

Grana Padano Cheese

Ravioli \$16pp

3 Varieties of Stuffed Pasta Filled with Three Cheese, Braised Beef and Butternut Squash.

Choice of Alfredo or Tomato Sauce

Finished with Shaved Parmesan Cheese and Italian Parsley

Cheeseburger Slider \$14pp

Grilled Beef Sliders Tucked in a Soft Milk

Bun with American Cheddar, Russian

Dressing, Kosher Pickle

Buttermilk Chicken Slider \$16pp

Flattened Chicken Tender marinated in

Buttermilk and Spices. Breaded and fried,

served in a Milk Bun with Pickled Jalapeño, Capsicum Aioli and Iceberg Lettuce

CARVERY

AAA Prime Rib Beef \$25pp

Whole Rack of Prime Rib Beef Cooked

for 12 Hours at a low temperature

served with Yorkshire Puddings, au Jus, and Mustard Bar

Baron of Beef \$16pp

This Roast Beef is shaved thin and

enveloped in a Soft Milk Bun. Topped with Tempura Onion Ring and Horseradish Aioli

AAA Beef Strip Loin \$18pp

Carved Roast Beef Strip Loin

Served with a Yukon Potato Espuma,

Grated Nutmeg and Shiraz Jus

Smoked Tomahawk Beef Rib \$28pp

This showstopper is smoked on the bone

and served with Béarnaise Sauce, Grilled

Asparagus and Old-School Potato Skins

New Zealand Lamb Rack \$16pp

Spiced Rubbed Racks of Lamb grilled

and finished in the oven; served with sides

of Fried Brussels Sprouts, Pistachio Pesto

and Sherry Vinegar Glaze

WHOLE BABY LAMB \$18pp

The Lamb is tenderized in a Harissa

Yogurt Marinade for five days before

being roasted in the oven until falling

off the bone. Served with Buttered

Flatbread and Cucumber Mint Yogurt

Piri Piri Roast Chicken \$14pp

Fire-Roasted Chicken Rubbed with our

Homemade Spicy Piri Piri Sauce. Served

with Avocado, Cherry Tomato and Green

Salad Dressed with Sesame Chili

Vinaigrette

Maple-Brined Turkey \$14pp

Fraser Valley Turkey brined in Maple for

three days and roasted to perfection.

Served with Turkey Gravy

BRUNCH

Let us take care of you and your overnight guests throughout your time at the JW Marriott. Our engaging function spaces on our bright conference and event level are perfectly suited to host unforgettable mornings of bonding and celebration over a delicious start to the day.



ARBUTUS BREAKFAST TABLE

\$30 pp

Fresh Fruit

Berries, Tropical, Melon, Citrus

Wild Flour Pastries | Choice of Three

Butter Croissant
Pain au Chocolate
Blueberry Bran Muffin
Carrot Sour Cream Muffin
Apple Strudel
Pear Tart

Toast and Jam

Artisanal Breads
Jams, Preserves, Honey,
Peanut Butter, Butter

Cereal and Milk

Assorted Cereals and Granola
Sliced Almonds, Brown Sugar, Dried
Cranberries, Greek Yogurt, Low-Fat Yogurt,
Soy Milk, Almond Milk, Fresh Milk

Beverage

Illy Coffee and Tazo Tea Selection
Upgrade to TWG Tea for \$2 pp

JW PLATED BREAKFAST

\$40 pp

Juice

Fresh Orange Juice

Fresh Fruit

Seasonal Fresh Fruit

Toast

Artisanal Bread

Savour

Chicken & Apricot Sausage
Cumberland Pork Sausage
Golden Hash Browns

Beverage

Illy Coffee and Tazo Tea Selection
Upgrade to TWG Tea for \$2 pp

LIVE EGG STATION

\$12 pp

EGG AND OMELET BAR

Scrambled, Fried, and Omelet styles of Eggs
prepared before you in the moment

Protein

Black Forest Ham, Smoked Bacon, Pork Sausage,
Smoked Turkey, Chicken Sausage

Vegetables

Roma Tomato, Bell Pepper, Roast Mushrooms,
Broccoli, Spanish Onion

Cheeses

Gouda, Cheddar, Brie, Feta, Parmesan

SMOOTHIE BIKE

\$8 pp

Power

Pear, Berries, Yogurt, Banana, Flax Seed, Chia
Seed

Detox

Pineapple, Apple, Spinach, Beetroot, Berries,
Banana

Kickstart

Pineapple, Celery, Cucumber, Mint, Lime, Kale,
Granny Smith Apple

BEVERAGE



HOST BAR

All beverages are charged based on consumption to your overall bill

DELUXE

Deluxe Mixed Drinks*	\$9.50
Craft and Signature Cocktails	\$12.00
House Wine	\$11.00
House Sparkling	\$11.00
Domestic Beer	\$9.00
Imported Beers	\$9.00
Juices	\$6.00
Soft Drinks	\$6.00
Mineral & Sparkling Water	\$6.00

PREMIUM

Premium Mixed Drinks**	\$11.00
Craft and Signature Cocktails	\$12.00
House Wine	\$11.00
House Sparkling	\$11.00
Domestic Beer	\$9.00
Imported Beer	\$9.00
Juices	\$6.00
Soft Drinks	\$6.00
Mineral & Sparkling Water	\$6.00

CASH BAR

Beverages are charged individually to guests including applicable tax and gratuity

DELUXE

Deluxe Mixed Drinks*	\$10.50
Craft and Signature Cocktails	\$13.00
House Wine	\$12.00
House Sparkling	\$12.00
Domestic Beer	\$10.00
Imported Beers	\$10.00
Juices	\$7.00
Soft Drinks	\$7.00
Mineral & Sparkling Water	\$7.00

PREMIUM

Premium Mixed Drinks**	\$12.00
Craft and Signature Cocktails	\$13.00
House Wine	\$12.00
House Sparkling	\$12.00
Domestic Beer	\$10.00
Imported Beer	\$10.00
Juices	\$7.00
Soft Drinks	\$7.00
Mineral & Sparkling Water	\$7.00

Bartenders fees are \$160.00 per bartender for a four hour span. We recommend 1 bar for every 75-100 guests

JW Marriott Parq Vancouver participates in the Serving it Right program and reserves the right to deny alcohol consumption at our discretion

BAR PACKAGES

Our bar packages empower you to offer a hosted bar with confidence in how your bill will be affected by paying per person, per hour.

SILVER PACKAGE

House Wine | 49 North and Prospect Winery
Domestic & Imported Beer
Soft Drinks, Sparkling & Still Water

HOURS

2 hours
3 hours
4 hours
5 hours

PRICE PER PERSON

\$25
\$34
\$40
\$44

GOLD PACKAGE

House Wine | 49 North and Prospect Winery
One Red and One White Wine Varietal, under \$60 per bottle
Domestic & Imported Beer
Crafted Signature Cocktails
Deluxe Mixed Drinks*
Soft Drinks, Sparkling & Still Water

2 hours
3 hours
4 hours
5 hours

\$32
\$40
\$44
\$52

PLATINUM PACKAGE

House Wine | 49 North and Prospect Winery
Two Red and Two White Wine Varietals, under \$60 per bottle
Crafted Signature Cocktails
Premium Mixed Drinks**
Soft Drinks, Sparkling & Still Water

2 hours
3 hours
4 hours
5 hours

\$36
\$44
\$50
\$56



Marcy Media

Bar Packages 3+ hours include passed red & white wine with meal service to be served during your first course & entrée.

Package pricing is based on consecutive hours and may not be split up.

All guests over the age of 19 will be charged.

Guests under 19 will be charged at a reduced rate.

Packages do not include shots or doubles.

Package pricing inclusive of bartender fee.

Bar Packages are based on an estimated 1.5 drinks per person, per hour.

JW Marriott Parq Vancouver participates in the Serving it Right program and reserves the right to deny alcohol consumption at our discretion.

* Deluxe Mixed Drinks inclusive of:

Absolut Vodka, Beefeater Gin, Jack Daniel's Tennessee Whiskey, Bacardi White Rum, Bacardi Dark Rum, El Jimador Tequila, Canadian Club Rye, Johnnie Walker Red, Courvoisier VS, Knob Creek Bourbon, Martini Bianco, Martini Rosso, Cointreau

** Premium Mixed Drinks inclusive of:

Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Appleton Rum, Patrón Tequila, Lot 40 Rye, Johnnie Walker Black, Courvoisier VSOP, Woodford Bourbon, Martini Bianco, Martini Rosso, Cointreau



JW MARRIOTT
PARQ VANCOUVER

FINER POINTS

What is the average cost of a wedding at your hotel?

Typically an overall food & beverage spend can be between \$120-\$250 per person depending on the final menu and beverage selection/consumption. Please speak with your Catering Sales Manager so we can put together an estimate for you.

Do you have a food & beverage minimum? What happens if we do not meet this?

Yes; all of our spaces have food & beverage minimums. Typically you should have no problem meeting them as the figures are based on the room capacity and the menu pricing. If you do not reach the food & beverage minimum the room rental for the space will be charged (outlined in contract)

What is "included" with our wedding booking?

Please see page 5 for a full list of concessions included with your wedding booking. There are 3 options of which you would have received at time of booking/contract.

How many canapes do you recommend for a cocktail reception?

30 minutes: 3-4 pcs | 45 minutes 4-5 pcs | 60 minutes 5-6 pcs. Please speak with your Event Manager for further details.

Can we customize the menu?

We love working with our clients to ensure the menu reflects the couple. Food is very important and we want all guests to leave raving about their experience.

Do you allow wedding cake to be brought in from an outside vendor?

Yes - if you require plating from the hotel the charge is \$3.50 per person.

Do you offer Children's Menus?

Plated dinners (children under 12) \$35+.

Buffet Dinners (children under 5) eat complementary and children between 5-11 receive 50% off the menu price.

Are we able to take home the leftover food after the wedding?

Due to food and health regulations, no left over food can be taken from the contracted event space.

What are my options for Event Technology and audio/visual requirements?

The JW Marriott Parq Vancouver is proud to partner with Freeman Audio Visual Canada as the Hotel's exclusive event technology provider.

If an alternate event technology provider is selected for a function, an Outside Vendor Fee may be applied to the final bill.

Please note that Freeman Audio Visual Canada is the only authorized provider of power and rigging services for the Hotel.

Do you offer for Vendor Meals?

Yes – Option 1: Vendors enjoy in the same dining experience as your guests; pricing is reflective of your menu selection (either plated or buffet); we recommend not including vendors for your cocktail hour or late night snack.

Option 2: You can provide your vendors with a "break" and purchase Parq Gift Cards which can be used at any of the 8 restaurants & lounges on site for them to dine at. Pricing at the restaurants varies from \$15-\$50+ for a meal.

Will there be other weddings booked on the same day?

We have multiple ballrooms at our hotel so there is the potential there may be another wedding or event booked on your date.

Please speak to your Catering Sales Manager if you are interested in booking portions of the banquet floor exclusively.

Can we bring in our own alcohol? What time does the bar close?

All alcoholic beverage must be purchased from the hotel. The hotel has a liquor license which means we are responsible for purchasing and serving the beverages. This eliminates the need for you to hire bartenders, rent bars/glassware, insurance, and a liquor license.

If there is a particular wine or spirit you are looking to serve that you don't see on our list please speak with your Event Manager and we would be happy to source or provide options. Our liquor license runs until 2am on Friday/Saturday and 12am on Monday-Thursday.

We typically will do last-call 30-45 minutes prior to this to give your guests an opportunity to get to the bar before it closes.

Am I permitted to display signage in the hotel public spaces?

All Event signage must be approved by the Hotel prior to displaying it. Signage may only be displayed directly outside your designated meeting room, unless otherwise approved by your Event Manager. The hotel reserves the right to remove signage that is not prepared in a professional manner. Handwritten signage is not permitted.

Where can we take wedding photos?

We would love for you to take advantage of our gorgeous property for your wedding-day photos.

Please speak with your Event Manager for both indoor and outdoor suggestions based on what else may be happening in the property on your event day.

What is the deposit required upon booking? When is the final payment due?

Upon booking we take a 20% deposit based upon the agreed commitment. The remainder of the balance is divided into incremental deposits and the final payment is due the week prior to your wedding.

What are the taxes and gratuity at your hotel?

5% GST, 7% PST, 10% Liquor Tax, 22% Gratuity, Socan & Resound Fee. (As detailed on following page. Subject to increase)

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A customary taxable service charge (currently 22%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.
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GENERAL INFORMATION

SHIPPING AND RECEIVING

Package Handling (per box)	
Note: Up to 10 boxes within 72hrs of event	Complimentary
Package Handling (per box)	
Note: More than 10 boxes (per box)	\$5.00 per box
Pallet Storage (per pallet, per day)	\$75.00
Room Delivery (per package)	\$5.00
Shipping	Rates based on size/weight

LABOUR

Cleaning Fee	\$250.00
Room Reset Fee	\$250.00
Attendant/Personnel Fee*	\$160.00 for an initial 4 hour period; \$40.00 for every additional hour

**Including but not limited to: Bartender, Stationed Chef, Coat Check Attendant, or Security*

FINAL GUARANTEES

The Hotel requires a menu selection and an approximate guest count 30 days prior to the event. A final guarantee is required a minimum of 3 business days prior to the start time of the first scheduled function. The hotel reserves the right to set a deadline for final guarantees that is greater than 3 business days based on the nature of the function and complexity of the selected menu. In the event that a guarantee has not been received by the hotel, guarantees will be based on the greater of either the original contracted number or the actual number of guests served.

ALLERGIES

The Hotel requires that every effort is made by the Event Contact(s) to identify and disclose to the Hotel known food allergies and dietary restrictions that exist among the event's participants. The Hotel requests that identified food allergies and dietary restrictions be accompanied by the first and last name of the associated attendee. Should you not provide the names of the guest and the nature of their food allergies to us in writing, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur as a result of our negligence by us, or any of our representatives.

SOCAN AND RE:SOUND FEES

SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re:Sound are Canada's two licensing bodies for music. These bodies collect license fees, as set by the Copyright Board of Canada, from anyone playing or broadcasting live or recorded music. These fees are based on the square footage of the function space and maximum number of attendees for the event. Your Event Manager will be able to partner with you in estimating the fees that will apply to your event.

CORDS, CABLING, AND CARPET

To ensure the safety of our guests, the Hotel requires that all cords, cables, carpets, and other potential trip hazards be taped down to the floor using gaffer's tape prior to guests and hotel staff entering the function space. Please contact your Event Manager for pricing of gaffer's tape.

SHIPMENTS AND STORAGE

All shipments to the Hotel will be received by Parq Vancouver. Up to 10 packages related to a scheduled function may be delivered to the Hotel within 72 hours of the start of the function. All pallets related to a function that are handled by Parq Vancouver and the Hotel will be subject to an additional fee. Shipments in excess of 10 packages will be assessed a \$5.00 fee per box.

For large shipments, please confirm the dimensions of all access points, elevators, and doorways with your Event Manager prior to delivery. All deliveries must be properly labelled to include the name of the Event, Event Contact, and Event Manager.

Deliveries must be made to the Loading Dock of the complex and transported to the function space by way of the freight elevator. Packages cannot be transported in the guest elevators. The hotel will not accept deliveries at the Front Desk. The hotel will not be responsible for exhibits, displays and products locked in a function room. The hotel will not receive or sign for C.O.D. shipments.

SMOKING

There is a designated smoking area outside the hotel. Smoking is not permitted in any function space or guest room, including our Fairview Terrace.

CLEANING FEES

The Event Contact is responsible for coordinating the cleanup and disposal of all waste resulting from the unboxing of packages delivered for a function. If the Event Contact chooses not to arrange for disposal of such waste, a Cleaning Fee will be applied to the final Event bill.

A Cleaning Fee will also be assessed for any excessive cleaning that is required by the Hotel as a result of a function. The Event Contact is responsible for any damage to the premises by their invited guest(s), suppliers and vendors during the time they are on premises.

SECURITY

Security arrangements must be contracted or approved by the Hotel. Any events for persons under the age of 19 years must have one security officer per 50 guests for the duration of the event, including 30 minutes prior to the function start time and 30 minutes after the function end time.

ON-SITE RESTAURANTS AND CASINO GUIDELINES

Parq Vancouver proudly features eight on-site restaurants and loungers as well as two world-class gaming casino floors. Please note that food and beverage may not be transported between the function space floors and other floors of the complex.



PLANNING TIMELINE

Every wedding experience is unique and comes with its own excitement and challenges. The key is to savor each moment in this journey. This timeline offers a general approach to how you can stay on course for an unforgettable day.

12 - 9 months out

- ☐ Announce your engagement
- ☐ Select a wedding date
- ☐ Hire a professional consultant or planner (determine degree of involvement)
- ☐ Determine type of wedding you desire in terms of style, formality, location, size, time of day, etc.
- ☐ Determine budget and how expenses will be shared
- ☐ Pick top 3 items of importance. These are the areas you are unwilling to negotiate or make sacrifices on
For example: food quality, outdoor space, and both ceremony & reception in one venue
- ☐ Develop a recordkeeping system for payments made & remainder due
- ☐ Develop a cost estimate budget calculating tool
- ☐ Consolidate guest lists: Brides, Grooms and both sets of parents
 - A | Must be invited
 - B | Should be invited
 - C | Would like to invite but not necessary
- ☐ Decide if children will be invited
- ☐ Determine color scheme and/or theme
- ☐ Select and reserve ceremony site
- ☐ Select and reserve officiate
- ☐ Select and reserve reception site
- ☐ Select and order bridal gown
- ☐ Order updated passport, visa or birth certificate, if needed for honeymoon or marriage license
- ☐ Select and book photographer and videographer
- ☐ Select your bridal party

9 - 6 months

- ☐ Select ring bearer & flower girl
- ☐ Inform bridal party of their responsibilities (duties, monetary, help/assistance)
- ☐ Reserve wedding night bridal suite
- ☐ Select your wedding party's outfits, shoes and accessories
- ☐ Select and book musicians (ceremony, reception, dancing)
- ☐ Select and book florist
- ☐ Begin to map out floor plan and décor, based on venues chosen
- ☐ Create wedding website if desired about you and all things pertaining to your wedding
Samples to use: mywedding.com, theknot.com
- ☐ Create a list of DIY projects and recruit help needed. Start these projects in good time for your wedding

6 - 4 months

- ☐ Start shopping for each other's wedding gifts
- ☐ Select and secure decor items/designer
- ☐ Finalize guest list
- ☐ Select and order stationery such as: save the dates, thank you notes, menus, seating cards, signage, etc.
- ☐ Address and mail invitations
- ☐ Set date, time and location for rehearsal dinner
- ☐ Arrange accommodations for out-of-town guests if need be
- ☐ Start planning your honeymoon
- ☐ Select day of helpers such as emcee, ushers, gift table/ sign in book/ seating attendant
- ☐ Select and reserve miscellaneous services: valet, shuttles, entertainment etc.
- ☐ Purchase bridal accessories and shoes (begin to break in)
- ☐ Set up bridal registry
- ☐ Begin preparing for 1st dance



PLANNING TIMELINE (cont'd)

Every wedding experience is unique and comes with its own excitement and challenges. The key is to savor each moment in this journey. This timeline offers a general approach to how you can stay on course for an unforgettable day.

4 - 3 months

- ☐ Do menu tasting and finalize selections
- ☐ Select wedding cake designer, arrange menu tasting, and order wedding cake
- ☐ Order party favors or select charity for donation (house-made edible favours can be ordered through hotel directly)
- ☐ Confirm décor details
- ☐ Purchase honeymoon attire and luggage
- ☐ Select and book wedding day transportation
- ☐ Shop for wedding rings (have engraved if desired)
- ☐ Complete marriage license requirements
- ☐ Purchase attendant gifts
- ☐ Review and update your gift registry
- ☐ Take engagement photos

3 months - 6 weeks

- ☐ Mail invitations. Include accommodation choices, maps and registry, information
- ☐ Maintain record of RSVP's and gifts received. This will help when you send thank you notes after the wedding
- ☐ Determine hairstyle and makeup
- ☐ Schedule hair, makeup and nail appointments for wedding day
- ☐ Finalize accessories shopping (toasting glasses, ring pillow, guest book, certificate pen, unity candle, favors etc.)
- ☐ Check change of name requirements (drivers license, insurance, social security, bank accounts, bills, subscriptions etc)
- ☐ Select attire for ushers, fathers and any other designated helpers
- ☐ Mail invitations to rehearsal dinner (RSVP approx. 1 month from your mailing date)
- ☐ Obtain marriage license
- ☐ Plan when and where to give attendants their gifts
- ☐ Have your something old, new, borrowed and blue
- ☐ Finalize your menu, beverage, décor, and alcohol order

6 weeks - 2 weeks

- ☐ Confirm ceremony details with your officiant – communicate this to venue (if there are any special requirements etc)
- ☐ Arrange final fittings (bridesmaids & bride)
- ☐ Finalize rehearsal dinner plans; seating, place cards, menu, décor if desired
- ☐ Finalize floral selections
- ☐ Make detailed timelines for your wedding party, emcee, service providers, and your planning contact(s)
- ☐ Confirm details & timelines with vendors
- ☐ Start packing for your honeymoon
- ☐ Decide if you want a receiving line: if so, when and where
- ☐ Start writing your vows
- ☐ Contact guests who have not RSVP'd yet
- ☐ Pick up rings and confirm sizing is correct
- ☐ Confirm list of photos wanted with photographer
- ☐ Confirm "wants" with videographer
- ☐ Confirm song list with musicians/DJ, including first dance
- ☐ Remind attendants when and where to pick up outfits
- ☐ Review hair, make up and accessories with bridesmaids and appropriate vendors
- ☐ Determine ceremony seating for special guests and provide list to ushers
- ☐ Confirm floor plan(s) for ceremony & reception
- ☐ Finalize seating chart & place cards – communicate with Hotel

PLANNING TIMELINE (cont'd)

Every wedding experience is unique and comes with its own excitement and challenges. The key is to savor each moment in this journey. This timeline offers a general approach to how you can stay on course for an unforgettable day.

2 weeks - 1 week

- ☐ Pick up wedding attire and ensure everything fits
- ☐ Finalize guest count and inform Event Manager
- ☐ Compile a list of everything you will need for rehearsal dinner and wedding day
- ☐ Arrange get away car if desired & finish packing for honeymoon
- ☐ Confirm all honeymoon reservations and exchange money

Rehearsal Day

- ☐ Review list of things to bring
- ☐ Put suitcase in get away car
- ☐ Give Best Man or Day of Coordinator remaining balances needing to be paid on day of to vendors
- ☐ Pack all décor/accessories and arrange for delivery (arrange delivery/storage with hotel if needed)
- ☐ Confirm/arrange for rental items return after
- ☐ Review ceremony seating with ushers
- ☐ Review ceremony procedures/order of events with all involved
- ☐ Prepare/plan for food on wedding day (schedule time to eat or you'll forget!)
- ☐ Prepare bridal emergency kit & touch up kits for bridesmaids

Wedding Day

- ☐ Review list of things to bring
- ☐ Give the Bride & Grooms wedding rings to the person(s) responsible for them
- ☐ Throughout the day, remember to stop and look around to take in the moment



Kyra Galli



PREFERRED VENDORS

WEDDING PLANNING

Aly Armstrong Event Planning & Design
Alicia Keats Weddings
CountDown Events Planning & Design
Dreamgroup Productions
Epic Events
Filosophi Events
Fleur de Lis Events
La Vista Events
Modern Mint Events
Paisley Events
Petite Pearl Events
Smitten Events
Spotlight Events
Sweetheart Events
Wonderstruck Events

ASIAN WEDDINGS

Always & Forever
Big Phat Indian Weddings
Cherry Wang Weddings
Kavita Mohan Event Planning
Shing Weddings
WeDo Weddings

MUSIC & ENTERTAINMENT

Chloe Morgan Music (DJ)
Decibal Entertainment
Famous Players
Girl on Wax
Hot Wax
Janelle Nadeau Harpist
Karlie Rosin Illustrations
Musical Occasions
Side One Band
Siegel Entertainment
Ten Souljers
Thomas Maxey (DJ)

FASHION & JEWELRY

Bisou Bridal
Blush Bridal
Cavalier
Jeweliette
Kleinfelds at the Bay
Laudae Bride
Rituals of Love
Union Bridal

DECOR & DESIGN / RENTALS

A & B Party Rentals
Bespoke
BOLD Event Creative
Christopher J Design
Debut Event Design
Eclat Décor
Cahoots Creative
Koncept Events
LoungeWorks
Le Marais Décor
Luxe Affairs Event Design & Decor
Niche Stylists
Onyx LED Floor
Pedersens
Spruce Rentals
Upright Décor

FLOWERS

Balconi Flower Design Studio
Celsia Florist
Dushan Flowers
Flower Factory
Flower-Z
Garden Party Flowers
Granville Island Florist
Ourlittleflower (OLF) CO
Sunflower Florist
Tala Florist

INSPIRATION

Meetings Imagined
Grace Ormande Wedding Style
Junebug Weddings
Real Weddings
Ruffled Blog
Style Me Pretty
Wedluxe

HAIR & MAKEUP

SPA by JW (17th floor)
Artistry by V
Denise Elliott
The Glamoury
Jayna Marie
Nadia Albano Style Inc.
Pink Orchid

PHOTO & VIDEO

Adam & Kev Weddings
Belluxe Photography
Blush Wedding Photography
Butter Studios
Christie Graham Photography
Hera Studios
Hello Tomorrow
Hong Photography
Jasalyn Thorne
Justine Boulton
Life Studios
Lucida Photography
Vasia Photography
Shari & Mike
The Apartment Photography
The Collective You
Tomasz Wagner
Vasia Photography
Vincent & Theo

PHOTOBOOTH

Butter Studios
Dang Good Photobooth
Photobooth Vancouver
The Collective You
Vision Photography

OFFICIANT / CELEBRANT

Lisa Hartley
Modern Celebrant
Young, Hip, & Married

ONLINE RESOURCES

mywedding.com
theknot.com
veronicawithlove.com/events

TENTING

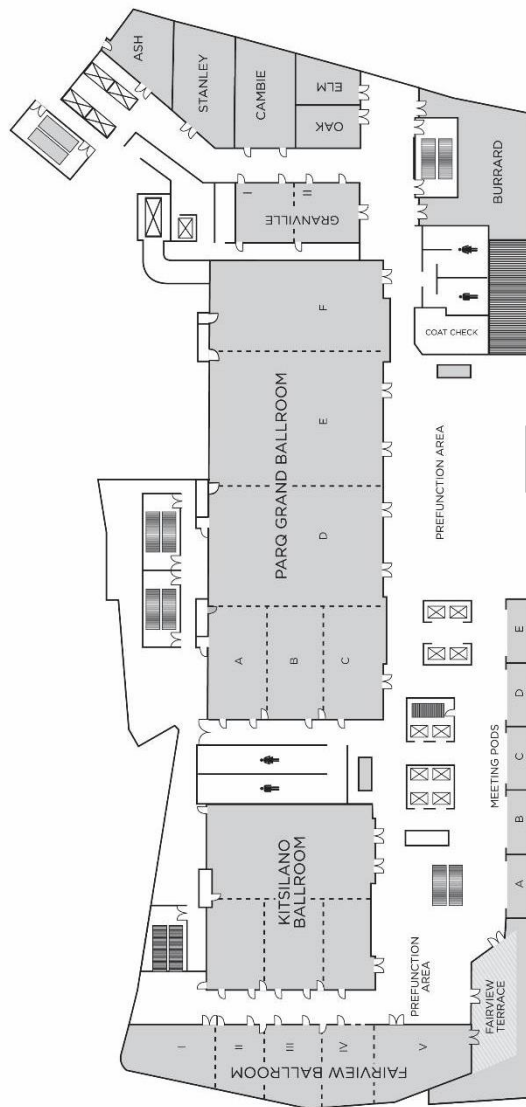
A & B Party Rentals
Apex Tents

AUDIO VISUAL

Freeman AV



FLOORPLAN



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A customary taxable service charge (currently 22%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.

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PARQ VANCOUVER