



Happily Ever After Begins

At The Westin Wall Centre, Vancouver Airport

Wall WALL CENTRE
VANCOUVER AIRPORT | WESTIN

Congratulations on your engagement! Thank you for expressing interest in having your special day at The Westin Wall Centre, Vancouver Airport.

A Westin Wall wedding is a joyful wedding. It's a joy that comes from being in the moment. Our team will help transform your vision into reality with an exacting sense of care and detailed attention so you can relax and revel in the experience.

Whether you opt for an expansive celebration or an intimate ceremony, entrust us with your dream, and let us handle the rest. You'll be left free to focus on the vows you take and the memories you make.

A few highlights to remember, your Westin Wall Centre Wedding Package includes complimentary guestroom for the Honeymoon Couple featuring:

- Chilled Champagne
- Valet Parking
- Late Check-Out
- Breakfast (provided by in-room dining or dine-in at the apron restaurant)

If you have any questions, please do not hesitate to contact me at any time.

Sincerely,



Mei Lee
Catering Sales & Events Manager
mlee@wallcentre.com



Complimentary Stay

Couples will be spoiled with a minimum one night stay, on us!



Ceremony

Host your ceremony in the ballroom followed by a cocktail hour in the foyer.

Outdoor terrace and garden, creating an enchanting spot for photographs, fresh air, or simply a stolen moment. The 1,300 square-foot ballroom foyer makes for a great option for a cocktail reception.



Menu Overview

Table linens, china, flatware, glassware and votive candles on each table, limited amount of staging and dance floor, customized directional signage and event posting for your event, table number stands with or without numbers upon request

Wedding Menus* (current pricing**)

The Wall Wedding Buffet	\$110 per person
The Wedding Buffet	\$98 per person
Plated – 3 Course	\$112 per person
Plated – 4 Course	\$127 per person
Reception Table	\$35 and up per person
Late Night Cravings	\$9 and up per person
Hosted Bar (Alcohol)	\$9 and up per person
Cash Bar (Alcohol)	\$10 and up per person
Wine & Sparkling	\$40 and up per bottle

*Please connect with your Event Manager for more information regarding our menus; Minimum 25 guests.

**Food and beverage menu prices subject to change without notice.

All Banquet food and beverage function and room rental related charges are subject to 5% GST. Alcoholic beverages are subject to 10% Liquor Tax.

All Food & Beverage pricing is subject to 10.2% Gratuity and 7.8% Administration Fee.

All taxes and fees are subject to change without notice.



Concessions

The Terra Nova Tier

No minimum spend required:

- One complimentary night in a Suite (based on availability) for the couple.
- Complimentary Sweet Treat and Chilled Champagne in guest suite upon arrival.
- Complimentary valet parking for the couple (duration of stay).
- Late checkout (1:00 PM)
- One Complimentary breakfast for two at the apron or in-room-dining for the couple.
- Complimentary wedding tasting for up to four guests including the couple.
- Complimentary sparkling toast for the couple and adult guests during reception.
- Double Marriott Bonvoy Points for every \$1 USD spent on Food and Beverage.
- Décor including:
 - Customized directional signage and event posting
 - Table stands (with or without numbers)
 - Fine china, flatware and glassware
 - White or black table linens
 - White or black napkins
 - Votive candles
 - Dance floor and staging

Iona Tier

Based on \$8,000.00 food and beverage minimum spend, the hotel is pleased to provide the concessions above, plus:

- Complimentary ceremony room rental (\$880 value)¹
- Discounted self-parking all-day rate of \$5.00 for guests

Swishwash Island Tier

Based on \$12,000 food and beverage minimum spend, the hotel is pleased to provide the concessions above, plus:

- Complimentary chair covers (sashes not included)
- Complimentary self-parking for guests
- Complimentary banquet reception rental (\$1,880 value)¹



Concessions (con't)

Quilchena Tier

Based on \$16,000 food and beverage minimum spend, the hotel is pleased to provide the concessions from the Terra Nova Tier, plus:

- Triple Marriott Bonvoy Points for every \$1 USD spent on Food and Beverage²
- Additional one complimentary night in a Suite – based on availability (\$1,200 value)³

Sea Island Tier

Based on \$20,000 food and beverage minimum spend, the hotel is pleased to provide the concessions from above, plus:

- \$1.00 off for the following host and cash beverages: house wine, domestic beer, premium liquor and non-alcoholic beverages
- \$5.00 off per bottle house red or white wine
- Two complimentary hours of photo booth service (\$550 value)⁴

1. If total Food and Beverage revenue before service charge and taxes is less than \$8,000, a banquet reception fee of \$1,880 and ceremony room rental fee of \$880 will be charged on final invoice. Rental is subject to 5% GST

2. Maximum of 200,000 Marriott Bonvoy points can be earned per eligible event. Triple Marriott Bonvoy Points for every \$1 USD spent on Food and Beverage. Conditions apply, please speak with your Sales Manager.

3. Additional complimentary night in a suite - based on availability (\$1,200 value).

4. Photo booth vendor selected by hotel. Two complimentary hours of photo booth service (\$550 value).





Use your points towards booking cruises, flights, gift cards, fashion and the latest tech here: <https://www.marriott.com/loyalty/redeem.mi>

For more information and how to sign up to be a Marriott Bonvoy member (free), please visit <https://www.marriott.com/loyalty.mi>





The Menu

Compliments Of Us

All menus include:

- China, flatware, glassware and votive candles on each table
- Limited staging and dance floor
- Customized directional signage and event posting for your event
- Table number stands with or without numbers upon request

All meals are served with artisan rolls, Starbucks regular, decaffeinated coffee and a selection of teas.



Canapes

Minimum order of three dozen of each canapé is required. All canapés can be displayed or passed.

HOT

Shrimp Toast \$60
Sesame, hoisin

Tempura Cauliflower (GF, DF, VE) \$55
Salsa Verde

Chickpea Panisse (GF, DF, VE) \$55
Citrus herb aioli, pickled red onion

BBQ Duck Spring Roll (DF) \$58
Hoisin, green onion

Firecracker Tempura Tiger Prawns (DF) \$65
Togarashi aioli

Gruyere Cheese Fritter \$58
Truffle puree

Pork and Kimchi Gyoza (DF) \$58
Soy glazed, cilantro

Jalapeno Poppers \$50
Chipotle aioli

Crisp Crab Puff (DF) \$60
Black pepper jam

Beef Skewer (DF) \$58
Soy ginger glaze, crispy shallot

Lemongrass Chicken Skewer (GF) \$58
Coconut peanut sauce, scallion

COLD

Seared Albacore Tuna (DF) \$56
Togarashi, miso aioli

Chicken Liver Parfait \$56
Chive cornbread

Rock Crab Slider (DF) \$60
Avocado

Artichoke Bruschetta (DF) \$50
Sourdough, olive oil

Compressed Watermelon (GF) \$48
Goats cheese mousse

Smoked Salmon Rillettes \$56
Pita chip

Whipped Goats Cheese Tart \$50
Balsamic

Antipasto Skewer (GF) \$46
Salami, bocconcini and olive

Marinated Tenderloin (DF) \$60
Pickled shimeji, miso aioli, wonton crisp

Whipped Lemon Mascarpone \$50
Polenta cake

(GF) Gluten Free (DF) Dairy Free (OW) Ocean Wise (V) Vegetarian (VE) Vegan

*Menu prices do not include 10.8% gratuity, 7.2% admin fee & 5% GST



Reception Table

All pricing is per person unless noted otherwise. Minimum 25 guests.
A \$10 charge per person will apply for each guest below the minimum.

Chilled Pacific Seafood Platter (GF, DF)

Prawns, oysters, local mussels and clams on ice, capers, red onion, lemon, seafood sauce
\$42 Per Person

Ocean Wise Fresh Maki and Nigiri (GF, DF)

Assorted hand-rolled maki, sashimi and nigiri, wasabi, pickled ginger
\$39 Per Person

Flight of the West Coast Wild Salmon

Cold smoked, gravlax, candied, housemade honey butter bannock bread, bagel crisps, cream cheese, red onion, capers, lemon
\$35 Per Person

Take Me Out to the Ball Game

Salt and pepper boneless ribs, crispy chicken wings, beef sliders, carnival corn dogs, blue cheese dip, chipotle aioli, honey mustard sauce
\$35 per person

Oysters on Ice – minimum 5 dozen increments (GF, DF)

Shucked selection of seasonal oysters
Horseradish, mignonette, cocktail sauce, lemon, capers, red onion
\$80 per dozen

Nacho Bar (GF)

BBQ pulled pork, hand-cut tortilla chips, iceberg lettuce, Monterey jack cheese, corn, pickled jalapeno, pico de gallo, sour cream, guacamole, cilantro
\$35 per person

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Wall Wedding Buffet

\$110 per person*

COLD TABLE

Gathered Greens Salad - fennel, carrot, radish, lemon vinaigrette

Classic Caesar Salad - romaine lettuce, crouton, parmesan, garlic dressing

Roasted Beet Salad - fennel, orange, goat cheese, balsamic

White Wine Poached Pear - arugula, frisée, blue cheese, toasted pumpkin seeds

HOT TABLE

Haida Gwaii Halibut - tomato concasse, capers, pine nuts, lemon

Rosstown Farms Organic Chicken Breast - sherry brown butter vinaigrette

CARVERY

Slow Roast AAA Prime Beef Striploin - grainy mustard, horseradish, Madagascan green peppercorn sauce

CHILLED PACIFIC SEAFOOD DISPLAY

Prawns, oysters, local mussels, poached, seasoned scallops and house-made candied salmon, capers, red onion, lemon, seafood sauce

ACCOMPANIMENTS

Chef Selected Seasonal Vegetables - extra virgin olive oil, fleur de sel

Garganelli Pasta - baby spinach, sweet pea, crème fraîche and lemon zest

Golden Potato and Cheese Gratin - gruyere, caramelized onion

SWEET TABLE

Selection of cakes, tarts, panna cotta, crème brûlée and sliced fruit display

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Wedding Buffet

\$98 per person*

COLD TABLE

Gathered Greens Salad - fennel, carrot, radish, lemon vinaigrette

Kale Superfood Salad - farro, citrus, blueberries, crispy chickpeas

Heirloom Tomato and Cucumber Salad - baby spinach, pickled red onion, fresh basil, white balsamic dressing

Watermelon and Feta Salad - arugula, mint, extra virgin olive oil

HOT TABLE

Seared Pacific Lingcod - potato chowder, bacon lardon, leek celery

Apple Glazed Chicken - eggplant caponata

Wild Mushroom Ravioli - sage brown butter, cracked hazelnut

CARVERY

Slow Roast AAA Prime Beef Striploin - grainy mustard, horseradish, Madagascan green peppercorn sauce

ACCOMPANIMENTS

Chef Selected Seasonal Vegetables - extra virgin olive oil, fleur de sel

Herb-Roasted Local Farm Potatoes

SWEET TABLE

Chef's sweet table display

(GF) Gluten Free (DF) Dairy Free (OW) Ocean Wise (V) Vegetarian (VE) Vegan

*Menu prices do not include 10.8% gratuity, 7.2% admin fee & 5% GST





\$112 per person*

SALAD

Mango and Avocado Salad - jicama, pea shoots, mint, Thai lime vinaigrette

Heirloom Tomato and Burrata Salad - pickled red onion, cucumber, basil, white balsamic

Apple and Whipped Brie - celery, hazelnut, cranberry, red wine gastrique

Romaine Wedge Salad - applewood bacon, blue cheese, sour cream, sundried tomato pesto

SOUP & STARTERS +\$15

Lobster Bisque - brandy, crème fraîche, chives

Truffled Celeriac Velouté - roasted apple and toasted hazelnuts

Side Stripe Shrimp - avocado, cucumber, cilantro, mint, lime coconut dressing

Seared Scallops - avocado, cucumber, pickled shimeji, sesame miso dressing

ENTRÉE

Herb Crusted Beef Tenderloin - potato fondant, grilled leek, king oyster mushroom, natural jus

Braised Beef Shortrib - pomme puree, roast root vegetables, natural jus

Organic Chicken Duo - roasted chicken breast, confit chicken and potato pave, celeriac puree, roasted shallot

Oven Roasted Halibut - velvet pomme puree, tomato, olive and caper butter, edamame, torn croutons

Seared Pacific Steelhead - spring pea risotto, broccolini, citrus gastrique

Roasted Lamb Loin - chickpea fricassee and panisse, artichoke, cumin scented jus

Roasted Cauliflower Steak - puree and pickle, pine-nut salsa-verde

DESSERT

Chocolate Berry Entremet - duo chocolate mousse, raspberry insert, raspberry coulis

Crème Brûlée - macaron, fresh berries

Lemon Citrus Tart - lemon curd, Chantilly cream

Coconut Tapioca - yuzu curd, tropical fruit compote, kaffir lime dust

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Plated dinners are designed to be a minimum of 3 courses (one selection per course for all guests) and pricing is per person. Offer a pre-selected choice of entrée (maximum 3 selections including vegetarian) for an additional:

- Choice of 2 entrées +\$12 per person

- Choice of 3 entrées +\$22 per person

Selections must be made 5 working days in advance + name cards and seating charts required for pre-selected choice menu.



Late Night Cravings

All pricing is per dozen unless otherwise noted.
Minimum 3 dozen per selection

100% Canadian Beef Sliders

Cheddar, dill pickle, brioche bun
\$65

BBQ Pulled Pork Slider (DF)

Apple cider slaw, brioche bun
\$65

Classic Salt and Pepper Chicken Wings (DF)

\$60

Soy Lime Glazed Chicken Wings (DF)

Cilantro
\$63

Crispy Dry Pork Ribs (DF)

Salt and cracked black pepper
\$55

Fried Pork and Shrimp Wontons (DF)

Chilli sauce, soy reduction
\$60

Truffle Fries (GF)

Parmesan, parsley
\$9 per guest

Yam Fries (GF, DF, VE)

Chipotle Aioli
\$9 per guest

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*Menu prices do not include 10.8% gratuity, 7.2% admin fee & 5% GST



Bar & Wine

CASH

The guest pays for own beverages. Debit and Credit Card only. If you would like to have hard cash available, please speak to your Event Manager. Prices include service charge and taxes. Bartender: \$50/hr (min. 4 hrs) will apply if \$400 net revenue is not met per bar. Cashier: \$50/hr (min 4 hrs) will always be applied. Hotel will staff one cashier per 100 guests.

House Red or White Wine

Peller Estate or Open
\$10 Per Glass (6 oz)

Featured Wine

\$11 Per Glass (6 oz)

Domestic Beer

*Granville Island Lager, Granville Island
Pale Ale, Molson Canadian,
Coors Light*
\$10 Per Bottle (340 ml)

Premium Beer

*Corona, Heineken, Sleemans Honey
Brown Lager, Stella Artois*
\$11 Per Bottle (340 ml)

Cider

Strongbow, Grower's Extra Dry Peach
\$11 Per Bottle (340 ml)

Martinis

\$14 Per Glass (2oz)

Deluxe Liqueur

*Courvoisier vs, Hennessy VSOP, Van
Gogh Espresso Vodka,
Baileys Irish Cream*
\$12 Per Glass (1 oz)

Deluxe Liquor

*Ketel One Vodka, Bombay Sapphire
Gin, Bacardi Spiced Rum, Bacardi
White, Bacardi Black, Crown
Royal Rye, Jack Daniel's Bourbon,
Glenfiddich 12 Year Scotch*
\$11 Per Glass (1 oz)

Premium Liquor

*Stolichnaya Vodka, Beefeater Gin,
Captain Morgan Dark Rum, Captain,
Morgan White Rum, Captain Morgan
Spiced Rum, Canadian Club Rye Jim
Beam Bourbon, Dewars White Label
Scotch, Jose Cuervo Tequila*
\$10 Per Glass (1 oz)

Soft Drinks

*Assortment of Pepsi® soft drinks,
assortment of Dole® bottled juices,
bottled sparkling water, bottled water*
\$6 Each

HOST

Host pays for all the beverages consumed. Prices do not include service charge and taxes. Bartender: \$50/hr (min of 4 hrs) will apply if \$400 net revenue is not met per bar.

House Red or White Wine

Peller Estate or Open
\$9 Per Glass (6 oz)

Featured Wine

\$10 Per Glass (6 oz)

Domestic Beer

*Granville Island Lager, Granville Island
Pale Ale, Molson Canadian, Coors
Light*
\$9 Per Bottle (340 ml)

Premium Beer

*Corona, Heineken, Sleemans Honey
Brown Lager, Stella Artois*
\$10 Per Bottle (340 ml)

Cider

Strongbow, Grower's Extra Dry Peach
\$10 Per Bottle (340 ml)

Martinis

\$13 Per Glass (2oz)

Deluxe Liqueur

*Courvoisier vs, Hennessy VSOP, Van
Gogh Espresso Vodka, Baileys Irish
Cream*
\$11 Per Glass (1 oz)

Deluxe Liquor

*Ketel One Vodka, Bombay Sapphire
Gin, Bacardi Spiced Rum, Bacardi
White, Bacardi Black, Crown
Royal Rye, Jack Daniel's Bourbon,
Glenfiddich 12 Year Scotch*
\$10 Per Glass (1 oz)

Premium Liquor

*Stolichnaya Vodka, Beefeater Gin,
Captain Morgan Dark Rum, Captain,
Morgan White Rum, Captain Morgan
Spiced Rum, Canadian Club Rye Jim
Beam Bourbon, Dewars White Label
Scotch, Jose Cuervo Tequila*
\$9 Per Glass (1 oz)

Soft Drinks

*Assortment of Pepsi® soft drinks,
assortment of Dole® bottled juices,
bottled sparkling water, bottled water*
\$6 Each

Food (12% Gratuity, 8% Admin Fee & 5% GST & 7% PST on Sweetened Beverages), Alcohol (12% Gratuity, 8% Admin Fee, 5% GST & 10% Liquor Tax), AV Equipment (20% ETS Fee, 5% GST & 7% PST), Labour (5% GST), Room Rentals (5% GST), Deliveries (5% GST) All pricing is per person unless noted otherwise. Minimum 25 guests, based on 60 minutes of service unless noted otherwise. Additional flat fee of \$100.00 per day for guarantees less than 25 guests. (GF) Gluten Free (DF) Dairy Free (OW) Ocean Wise (V) Vegetarian (VE) Vegan.

Wine List

RED

	<i>Per Bottle</i>
PELLER RESERVE <i>Winemakers Red, VQA, BC</i>	\$40
OPEN <i>Merlot, VQA, BC</i>	\$40
RED ROOSTER <i>Cabernet Merlot, VQA, BC</i>	\$46
KINGSTON ESTATE <i>Shiraz, AU</i>	\$50
SEPTIMA <i>Malbec, AR</i>	\$54
TINHORN CREEK <i>Pinot Noir, VQA, BC</i>	\$58
MEIOMI <i>Cabernet Sauvignon, US</i>	\$65

WHITE

	<i>Per Bottle</i>
PELLER RESERVE <i>Winemakers White, VQA, BC</i>	\$40
OPEN <i>Sauvignon Blanc, VQA, BC</i>	\$40
RED ROOSTER <i>Pinot Gris, VQA, BC</i>	\$46
TINHORN CREEK <i>Chardonnay, VQA, BC</i>	\$52
BABICH MARLBOROUGH <i>Sauvignon Blanc, NZ</i>	\$54
Sumac Ridge <i>Gewürztraminer, BC</i>	\$48
Ruffino <i>Pinot Grigio, ITA</i>	\$50

SPARKLING & ROSÉ

	<i>Per Bottle</i>
HENKELL TROCKEN <i>Sparkling Wine, GER</i>	\$50
STELLARS JAY <i>Brut, BC</i>	\$58
Road 13 Honest John <i>Rosé, BC</i>	\$58
Ruffino <i>Prosecco, ITA</i>	\$60

Food (12% Gratuity, 8% Admin Fee & 5% GST & 7% PST on Sweetened Beverages), Alcohol (12% Gratuity, 8% Admin Fee, 5% GST & 10% Liquor Tax), AV Equipment (20% ETS Fee, 5% GST & 7% PST), Labour (5% GST), Room Rentals (5% GST), Deliveries (5% GST) All pricing is per person unless noted otherwise. Minimum 25 guests, based on 60 minutes of service unless noted otherwise. Additional flat fee of \$100.00 per day for guarantees less than 25 guests. (GF) Gluten Free (DF) Dairy Free (OW) Ocean Wise (V) Vegetarian (VE) Vegan.

Frequently Asked Questions

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

A: Our wedding buffets start at \$98 per person and our Plated options at \$112 per person. Price can vary based on selections for all food and beverages including canapes, drinks, dinner, and late-night snacks. Typical spend has averaged about \$160 - \$170pp inclusive tax, service fees, and gratuities.

Q: How many entrée choices are included in a plated dinner menu?

A: Plated dinners are designed to be a minimum of 3 courses (one selection per course for all guests) and pricing is per person. Offer a pre-selected choice of entrée (maximum 3 selections including vegetarian) for an additional:

- Choice of 2 entrées +\$12 per person
- Choice of 3 entrées +\$22 per person

Selections must be made 5 working days in advance. Name cards and seating charts required for pre-selected choice menu.

Q: How long do you set your buffet for?

A: Dinner buffets are designed to be set for 1.5 hours. FoodSafe guidelines is maximum 2 hours.

Q: Can I bring my own alcohol?

A: No, all alcoholic beverages must be purchased from the hotel. The hotel has its own liquor license and is responsible for purchasing and serving all beverages. If you would like a specific brand or label, we can source with our suppliers, and if available, we can provide a quote for the purchase, and service to you and your guests.

Q: How do you charge for beverages?

A: All beverages are charged on consumption, per beverage, at the listed prices on the catering menu. Each beverage is based on a single serving size. No Double and no shots. Liquor service is not permitted after 1:00 AM (12:00 AM on Sundays).

Q: Do you provide a menu tasting?

A: Yes, we provide a menu tasting for the bride and groom plus 2 guests; complimentary if the wedding is booked with Westin Wall Centre, Vancouver Airport Hotel. Please speak with your Event Manager to schedule.

Q: How can we control our bar costs?

A: Speak with your Catering Sales Manager for a custom bar package. There are several solutions that can be used; limited bar, timed bar (only open for a certain period of time), or limited drink tickets

Q: What is the Food and Beverage Policy?

A: Due to licensing issues and quality control, all food and beverage to be served on property must be prepared by Westin Wall Centre, Vancouver Airport, except for wedding cakes. Some exceptions for cultural-based dishes not prepared by hotel. Waiver required and possible additional fee for service.

Q: Can you accommodate guests with Food Allergies?

A: Yes! Please inform us of the names of guests and the nature of their allergies. We will provide, on request, full information on the ingredients of any items served to your group. The names of Guests, who require special meals for dietary restrictions or allergies, are required minimum three business days prior to all events. Any requests not provided in advance may be at an additional charge over and above the guaranteed numbers

Q: Do you make wedding cakes in-house?

A: No, but we have some wonderful recommendations, just ask!

Q: Can I bring in my own cake? Do you charge for cake cutting?

A: Yes, you can bring your own cake. If you require cake cutting, individual plating, and service from the hotel, the charge is \$5 per person.

Q: What does the Banquet Room Rental include?

A: Setup time, striking, and change from ceremony to reception. Tables and chairs and flipping from ceremony to banquet and dance floors.

Q: What does the Ceremony fee cover?

A: Setup of chairs and ceremony, set up and striking of signing table

Q: How do the concessions work?

A: These are performance-based incentives. The more you spend, the more bonuses or concessions you get.

Q: Do I need a wedding planner or coordinator?

A: Yes, ideally at minimum a "Day of Coordinator", this person will assume all coordination and decision-making responsibilities on the day of your event so you can enjoy the day and live in the moment of your memories. They can communicate with the Event Manager or Banquet Captain/Manager on duty the day of your wedding/ceremony.

Frequently Asked Questions (con't)

Q: What does the Event Manager do?

A: Ensure the logistics of menu choices, and floorplans, and coordinating pre-planning and setup and scheduling.

Q: Do you have parking at the hotel?

A: Yes, self and valet options are available. Parking rates are subject to change as the lot is managed by a 3rd party. Speak with your Catering Sales Manager about options.

Q: How do I confirm the venue?

A: Once you decide to book your wedding at Westin Wall Centre, you will receive a contract from your Catering Sales Manager. Your date will be confirmed once both the signed contract and initial deposit have been received.

Q: What does the contract include?

A: The contract will outline the event date, function room, start and end times, food and beverage expected spend (revenue commitment), function room rental fees (if applicable), as well as any concessions or incentives. It will also detail the deposit schedule and cancellation policy.

Q: What is the deposit schedule?

A: Based on your estimated total spend, your deposit schedule will be broken down in to a maximum 5 instalments.

- Minimum 10% deposit due within 5 days of contract signing.
- All weddings must be prepaid 100% of estimated master account a minimum of two weeks before the wedding

Q: Can you offer accommodation for the Bride and Groom?

A: Yes! We provide a complimentary overnight stay for the bride and groom on the evening of your celebration and include complimentary chilled bottle of champagne with a sweet treat. On the following morning, we include breakfast for two in room or at the apron Restaurant.

Q: Are there any additional fees?

A: Service staff is included as part of your event 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, and/or bartender fee if your bar sales fall short of the expected bar revenue.

- Please refer to the Wedding package menu for any related possible labour or service fees.

Q: Do you allow outside décor?

A: Absolutely! We are pleased to provide a list of vetted vendors to help you bring your visions to life. If you have a vendor not on the list, your Event Manager must be advised. We may require proof of insurance, depending on the services provided. All candles must be enclosed. Use of tape, tacks, staples, nails or anything that can mark the wall are not permitted. Use of fog or smoke or dry ice may trigger the fire suppression system. Failing to inform the Event Manager of such items and triggering the fire alarm will incur a \$1,500.00 fine.

- Any ceiling or rigging is handled by our in-house provider, Encore

Q: Are audio-visual (AV) services included?

A: Our in-house audio-visual company, Encore, is able to provide special wedding package pricing for your audio-visual needs. Encore has exclusive rights to rigging, power and Wi-Fi in the hotel.

Q: What time can our DJ / Band play until?

A: 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.

Q: What is a SOCAN/Re: Sound fee?

A: This is the Society of Composers, Authors, and Music Publishers of Canada (SOCAN) Music Tariff Fees and Re:Sound Fee. These fees are based on the square footage of the function space you book. This is a tariff that is paid when any live or copyright music is used to enhance your wedding. Additional information can be provided by the Catering Sales or Events Manager.

Q: Can I offer guestrooms to my out-of-town guests?

A: We can provide options such as contracting a room block which secures a set number of guestrooms at a pre-negotiated price, or setup a booking link that is more flexible where the price may fluctuate based on demand and occupancy.

Contact Information

For inquiries, please contact:

Mei Lee
Catering Sales & Events Manager
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M: 778 885 2888
E: mlee@wallcentre.com

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