


# Weddings 2013

At Executive Suites Hotel and Resort and  
The Living Room Restaurant & Lounge



Photo courtesy of Gadbois Photography



*“Thank you for making our day special and memorable.”*

*Melanie and Matt, Bride & Groom*

Welcome,

Congratulations on your engagement and thank you for your interest in the Executive Suites Hotel & Resort, Squamish. This is certainly a very exciting time for you and we are pleased to present our 2012/2013 Wedding Package.

The Executive Suites Hotel & Resort is located in the beautiful town of Squamish, British Columbia, a short drive between Vancouver and Whistler. The Executive Squamish is an ideal scenic location for wedding ceremonies and receptions.

The resort offers a unique dining experience that will appeal to all of your senses. The Living Room Restaurant & Lounge features fresh, quality ingredients with a wide selection of innovative appetizers, beautiful summer salads, enticing entrees, and decadent desserts. High ceilings, huge windows, a large outdoor patio with fire pits and spectacular views of the grounds and majestic mountains compliment the luxurious atmosphere of the restaurant.

The Executive Hotel & Resort offers many possibilities and locations on site to host your wedding celebration. Whether you envision an intimate ceremony or a lavish affair we are here to help make your vision become reality.

This package is designed to answer any questions you may have about holding your wedding at the Executive Suites Hotel & Resort. We will ensure your occasion is memorable and our professional staff is dedicated to assist you in planning a wedding of a lifetime. Please contact our wedding specialist for any further questions about your upcoming wedding.

Yours truly,

*Megan Tadson*

**Sales and Catering Manager**  
604.815.4903 or 1.877.815.0048  
[megan@executivesuitessquamish.com](mailto:megan@executivesuitessquamish.com)



# Testimonials

*“We had an absolutely wonderful day! With so much love and laughter. The setting was picturesque and the weather was incredible for a September day. It was a great location for the guests as no one had to go anywhere between the wedding ceremony and the reception. Everyone was in awe of the surroundings. The staff at The Executive Suites and at The Living Room treated us very well and ensured everything was looked after. From beginning of the day to the end. It was a perfect day at the perfect place for us and our guests. Thank you for ensuring our special day was exactly that... special!”*

*Lana, Bride*

*“I wanted to write you and let you know how over the top pleased we were with your hotel, restaurant and your staff. The rooms were amazing and all our guests enjoyed themselves at your facility. Can't say enough about the food , very very pleased.”*

*Darlene and Rob, Bride & Groom*

*“We have nothing but GREAT things to say about the resort and the restaurant! The staff were fantastic, the food was incredible, we could not have asked for more. All our guests loved it as well.”*

*Brandi and Michelle, Bride & Bride*

*“We would just like to mention how fabulous the food and service was. It was an honor to be a guest at such a fantastic venue.”*

*Sarah and Mark, Guests*

*“I thank you for your wonderful kindness and hospitality. My guests really enjoyed themselves and had a great time at the hotel.”*

*Adelle, Bride*





**EXECUTIVE SUITES®**  
**HOTEL & RESORT**  
SQUAMISH

Executive Suites Hotel & Resort offers a variety of accommodations

### Studio Suites

Unwind in spacious, contemporary bliss in one of our 400 square-foot Studio Suites beautifully decorated with warm wood finishes and earth-toned fabrics.

- One queen or king bed and queen pull out sofa
- Fully equipped kitchen including full size fridge, stove, dishwasher, cooking and dining accessories and coffee maker
- All are non-smoking rooms
- Flat screen TV and DVD player
- Individual controls for air conditioning and heating
- Iron and ironing board, hairdryer and clock radio
- Private bathroom with bathtub and shower
- Complementary tea and coffee
- Balcony
- **Sleeps 4**

### One Bedroom Suites

Lounge in the serenity of our earth-toned linens and enjoy comfortable guest rooms with all the necessities for an unforgettable stay. These 450 square-foot One Bedroom retreats were arranged with your comfort in mind.

- Includes all the amenities of the studio suites
- Private bedroom
- In-suite washer and dryer
- Fireplace
- **Sleeps 4**
- **This room type is also available with Mountain Views**

### Two Bedroom Corner Suites

Relax and entertain in our spacious and stylish 700 square-foot Two Bedroom guest suites featuring all the comforts of home. Suites provide both with separate spaces for entertaining and for sleeping.

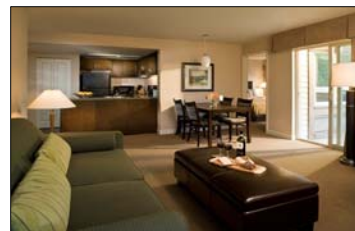
- Includes all the amenities of the one bedroom suites
- Two private bedrooms with one king or queen bed per room
- Two full bathrooms
- **Sleeps 6**
- **This room type is also available with Mountain Views**

### Exclusive Hotel Amenities

- 24-hour front desk/concierge
- Outdoor heated pool & hot tub
- Pool Towels
- 24-hour Fitness Studio
- The Living Room Restaurant
- Sundry shop
- Ski, bike and luggage storage
- Complimentary guest laundry
- On-site meeting and catering facilities
- Playpens
- Complimentary high speed wireless internet access
- 100% non-smoking facility
- Borrow: DVDs, books & games
- Complimentary underground and surface parking

*“Thank you for everything you did to ease our planning and hosting our friends and family at your lovely hotel. Your speedy responses and accommodating nature made this aspect of our wedding an absolute breeze.”*

*Trish, Bride*



# Weddings

Executive Suites Hotel & Resort &

The Living Room Restaurant & Lounge

*All wedding bookings include the following complimentary services:*

- Wedding venue coordination services\*
- Reception set up
- Professional service team
- Wine and cocktail service
- White linen tablecloths
- White napkins, chocolate brown table skirts
- Glassware, cutlery and tableware
- Complimentary guest parking
- Podium
- Air conditioning for the comfort of you and your guests

*This day I will marry my best  
friend, the one I laugh with, live  
for, dream with, love.  
~ Author Unknown ~*

**Additional Services:** Please inquire with our wedding coordinator for details and pricing.

## Event Décor

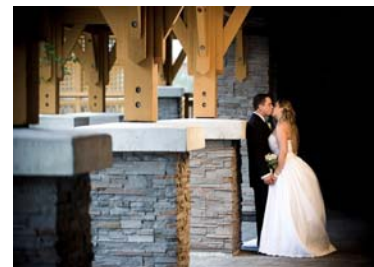
Exclusive pricing available through *Sweet Beginnings™ Wedding Consulting and Event Planners* to enhance the beauty of your room.

## Audio Visual Rental\*\*

Perfect for music, slideshows and pre-reception entertainment.

## Wedding Suppliers and Services

Local wedding specialists: décor, centerpieces, cakes, hair and make up, relaxation treatments, fitness boot camp, full wedding coordination services and much more!



\*We strongly encourage having a wedding planner or experienced individual on hand for assistance with décor and wedding coordination.

\*\*Audio visual rentals include basic equipment, set up, and take down. We recommend having a professional on hand for assistance.

# Room Capacities & Rental Rates

## CHIEF BANQUET ROOM

Our Chief Banquet room provides an intimate wedding location for ceremonies and receptions. The room décor offers a natural backdrop for the decorations of your choice. Ideal for small weddings

## CLUB HOUSE ROOM

Featuring vaulted ceilings and large windows overlooking a beautiful serene green space and mountain backdrop, this room provides the perfect location for smaller events, ceremonies and receptions.

## LIVING ROOM RESTAURANT & LOUNGE

The Living Room is the largest, most scenic and preferred room for wedding receptions. High ceilings, huge windows and a large outdoor patio feature spectacular views of the grounds and majestic

## GREEN SPACE

Enjoy your event taking in the natural elements Squamish is known for. Perfect for hosting wedding ceremonies.

CEREMONY & RECEPTION LOCATIONS Room Rental Fee	CHIEF ROOM	CLUB HOUSE	GREEN SPACE	THE LIVING ROOM & PATIO
Room Size (Sq. Ft.)	1850sqft	1100sqft	Large Outdoor Location	3340sqft
<b>Banquet</b>	100	75	200+	150
<b>Cocktail</b>	140	100	200+	200+
<b>Ceremony</b>	140	100	200+	N/A
<b>Room Rental</b>	\$500.00	\$500.00	\$500.00	Please Inquire

\*These prices reflect the standard price for each space. Prices fluctuate depending on function size, catering needs and rooms booked at the hotel.

Ceremony: Additional charges apply for ceremony chairs and set-up, please inquire.

We would like to ensure your event goes as smoothly as possible. If you need audio visual services please contact us and we will do our best to meet your needs.

# Tantalus Buffet

## To Start

Assorted Bread Rolls and Herb Butter

## Salads

Organic Field Green Salad

*Garden fresh vegetable garnishes,  
house vinaigrettes and dressings*

Yukon Gold Potato Salad

*Smoked bacon, chives and grainy Dijon mustard*

Sun Dried Fruit Coleslaw

*Creamy red wine dressing*

Vine Tomato Salad

*Roasted garlic, house pesto and balsamic reduction*

Greek Salad

*Traditional Greek salad, feta cheese and  
Kalamata olives*

Three Bean and Chorizo Sausage Salad

*Lemon and fresh herb vinaigrette*

Choose  
Three

## Entrées

Grilled Chicken Breast

*Wild mushrooms and red wine jus*

Olive Oil Poached BC Sockeye Salmon

*Marinated baby vegetables,  
olive oil herb broth*

Roast Sirloin of Alberta Beef

*Pan jus, grainy Dijon and horseradish*

Seafood Cioppino

*Steamed BC seafood medley,  
tomato and fennel compote*

Meat or Vegetarian Lasagna

*Tomato herb compote,  
fresh pasta, four cheese blend*

Choose  
Two

## Platters

Market Vegetable Crudités

*Avocado and sesame dipping sauce*

Assorted Cold Cuts and Canadian Cheese Platter

*Red onion marmalade, cornichons*

Choose  
One

## Accompaniments

Basmati Rice Pilaf

Roasted Nugget Potatoes

Garlic Smashed Potatoes Seasonal

Vegetable Medley

Yukon Gold and Yam Casserole

Choose  
One

## Dessert

Assorted Tarts and Squares

Freshly Brewed Coffee & Tea

## \$32.95 per person

Add an extra entrée \$4.00 per person

All menu items are subject to seasonal availability

Minimum 30 guests required.

*Prices are subject to taxes and service charges. Please inquire about options for custom menus.*

# Garibaldi Buffet

## To Start

Assorted Bread Rolls and Herb Butter

## Salads

Organic Field Green Salad

*Garden fresh vegetable garnishes,  
house vinaigrettes and dressings*

Yukon Gold Potato Salad

*Smoked bacon, chives and grainy Dijon mustard*

Sun Dried Fruit Coleslaw

*Creamy red wine dressing*

Vine Tomato Salad

*Roasted garlic, house pesto and balsamic reduction*

Greek Salad

*Traditional Greek salad, feta cheese and  
Kalamata olives*

Three Bean and Chorizo Sausage Salad

*Lemon and fresh herb vinaigrette*

Choose  
Three

## Entrées

Grilled Chicken Breast

*Wild mushrooms and red wine jus*

Olive Oil Poached BC Sockeye Salmon

*Marinated baby vegetables,  
olive oil herb broth*

Roast Sirloin of Alberta Beef

*Pan jus, grainy Dijon and horseradish*

Seafood Cioppino

*Steamed BC seafood medley,  
tomato and fennel compote*

Meat or Vegetarian Lasagna

*Tomato herb compote,  
fresh pasta, four cheese blend*

Choose  
Three

## Platters

Market Vegetable Crudités

*Avocado and sesame dipping sauce*

Assorted Cold Cuts and Canadian Cheese Platter

*Red onion marmalade, cornichons*

Cold Seafood Platter

*Steamed Mussels, Clams, Poached Tiger Prawns*

Choose  
Two

## Accompaniments

Basmati Rice Pilaf

Roasted Nugget Potatoes

Garlic Smashed Potatoes

Seasonal Vegetable Medley

Yukon Gold and Yam Casserole

Choose  
Two

## Dessert

Assorted Tarts and Squares

Freshly Brewed Coffee & Tea

## \$36.95 per person

Add an extra entrée \$4.00 per person

All menu items are subject to seasonal availability

Minimum 30 guests required.

*Prices are subject to taxes and service charges. Please inquire about options for custom menus.*



# Chief Buffet

## To Start

Assorted Bread Rolls and Herb Butter

## Salads

Organic Field Green Salad  
*Garden fresh vegetable garnishes,  
house vinaigrettes and dressings*

Yukon Gold Potato Salad  
*Smoked bacon, chives and grainy Dijon mustard*

Sun Dried Fruit Coleslaw  
*Creamy red wine dressing*

Choose Four Vine Tomato and Marinated Bocconcini Salad  
*Pesto marinated Bocconcini,  
roasted garlic and balsamic reduction*

Greek Salad  
*Traditional Greek salad,  
feta cheese and Kalamata olives*

Three Bean and Chorizo Sausage Salad  
*Lemon and fresh herb vinaigrette*

Baby Spinach and Goat Cheese Salad  
*Sun dried cranberries, BC goat cheese,  
maple Dijon vinaigrette*

## Entrées

Chef Attended Prime Rib Carvery  
*Herb and sea salt crusted prime rib of Alberta beef,  
pan jus, horseradish, Dijon mustard*

Grilled Chicken Breast  
*Wild mushrooms and red wine jus*

Olive Oil Poached BC Sockeye Salmon  
*Marinated baby vegetables, olive oil herb broth*

Choose Four Roast Sirloin of Alberta Beef  
*Pan jus, grainy Dijon and horseradish*

Seafood Cioppino  
*Steamed BC seafood medley,  
tomato and fennel compote*

Meat or Vegetarian Lasagna  
*Tomato herb compote,  
fresh pasta, four cheese blend*

Roasted Pork Loin  
*Sun dried fruit and almond relish*

## Platters

Choose Two Market Vegetable Crudités  
*Avocado and sesame dipping sauce*  
Antipasto Platter  
*Assorted cured meats, house made tapenades  
and spreads, pickles, and olives*  
Cold Seafood Platter  
*Steamed Mussels, Clams, Poached Tiger Prawns*

## Accompaniments

Choose Three Basmati Rice Pilaf  
Roasted Nugget Potatoes  
Garlic Smashed Potatoes  
Seasonal Vegetable Medley  
Yukon Gold and Yam Casserole  
*Herb cheddar crust*  
House Made Ricotta and Spinach Cannelloni  
*Seasonal Vegetable Medley*

## Dessert

Assorted Tarts and Squares  
House Baked Cookies  
Freshly Brewed Coffee & Tea

**\$42.95 per person**

Add an extra entrée \$4.00 per person  
All menu items are subject to seasonal availability

Minimum 30 guests required.

**Prices are subject to taxes and service charges. Please inquire about options for custom menus.**

# Plated Dinner

## To Start

BC Goat Cheese Soufflé	\$9.00
<i>Organic greens and Anjou pear salad, maple Dijon vinaigrette</i>	
Organic Field Green Salad	\$6.00
<i>Honey and fig vinaigrette, garden vegetable garnishes</i>	
BC Crab and Avocado Tower	\$8.00
<i>Organic greens, crostini, chive oil</i>	
Baby Spinach and Candied Pecan Salad	\$8.00
<i>Sundried cranberries, pancetta crisps</i>	
Angus Beef Carpaccio	\$9.00
<i>Baby arugula, shallot chips, crème fraiche</i>	
Wild Mushroom and Thyme Soup	\$6.00

## Intermezzo

House Made Lemon Granite	\$4.00
Cucumber and Sake Granite	\$4.00

## Main Course

Grilled Sirloin Steak and Jumbo Prawns	\$26.00
<i>Roasted garlic smashed potato, seasonal vegetables, red wine jus</i>	
Feta and Herb Stuffed Chicken Supreme	\$24.00
<i>Hand rolled gnocchi, oven dried tomato and baby spinach</i>	
Seared BC Sockeye Salmon Fillet	\$25.00
<i>Marinated baby vegetables, nugget potatoes, olive oil and herb broth</i>	
Pan Roasted Halibut Fillet	\$26.00
<i>Ricotta fondue, hand rolled gnocchi, wilted spinach</i>	
Grilled Fillet Mignon	\$29.00
<i>Confit baby potatoes, roasted shallot and baby arugula salad, goat cheese cream</i>	
Wild Mushroom Risotto	\$21.00
<i>Shaved parmesan, fresh herbs</i>	

## Dessert

White Chocolate Crème Brule	\$8.00
Classic Tiramisu	\$8.00
Apple and Field Berry Crumble	\$8.00
Baked Irish Whiskey Cheese Cake	\$9.00
Liquid Centre Chocolate Cake	\$9.00

*All Plated Dinners Include Assorted Fresh Rolls and Coffee & Tea Service.*

*Prices are subject to taxes and service charges. All menu items are subject to seasonal availability*

# Enhancements

## Passed Canapés - \$32 per dozen

Smoked BC Sockeye Salmon Trio  
*Salmon pate, Indian candy, smoked salmon, marble rye crostini*

Grilled Elk Loin Bruschetta  
*Vine tomato bruschetta, house made red onion marmalade*

Duck Confit and Gala Apple Parcels  
*Crisp phyllo pastry, sea salt and thyme*

BC Goat Cheese and Mission Fig Mousse  
*Rosemary snap bread*

BC Crab Cakes  
*Roasted Red Pepper Aioli*

Butter Poached Lobster Tail Mini Pizza  
*Yellow tomato, mascarpone*

Ahi Tuna Tartar  
*Savory tulle cone, avocado mousse, chive flowers*

Caramelized Three Onion and Goat Cheese Tart  
*Short crust pastry, BC goat cheese*

Free Range Chicken Satay  
*House made BBQ bourbon sauce*

Star Anise Marinated Beef Skewers

Pulled Pork Mini Biscuit  
*House made buttermilk biscuit, bbq braised pulled pork*

Oysters on the half Shell (Market Price)  
*Tequila lime vinaigrette, tobasco, lemon wedges*

Panko Crusted Black Tiger Prawns  
*Preserved lemon and chive crème fraiche*

## Cake Cutting Service - \$2.95 per person

Cake Cutting Service Includes:

- Cake cut and plated for each guest by a professional chef.
- Each piece of cake is garnished with fresh berries and toppings according to your cake flavor.

The host may choose to cut the cake themselves and the Living Room will provide plates and utensils at no additional charge.

## Platters

Smoked Wild BC Sockeye Salmon Platter \$7 per person  
*House made salmon pate, lox, Indian candy, salmon jerky olives, caper, and lemon. Grilled bread, crostini*

Breads and Spreads \$5 per person  
*Selection of house made dips and spreads to include black olive and sundried tomato tapenade, roasted red pepper hummus, goat cheese fig mousse, crostini, snap bread and grilled Tuscan Bread*

Market Vegetables and Dip \$4 per person  
*Selection of seasonal market vegetables, buttermilk herb dipping sauce*

Antipasto Platter \$6 per person  
*Assorted smoked and cured meats, fresh tomato and olive oil tapenade. Grilled and marinated vegetables, olives, grilled focaccia*

Fresh Fruit Platter \$4 per person  
*Assorted melon and citrus fruits and berries*

Artisan Cheese Board \$6 per person  
*Selection of hand crafted cheese, crackers, sun dried fruit, toasted nuts*

Chocolate Fondue \$7 per person  
*House made meringue, biscotti, banana bread and fresh fruit dark callebault chocolate fondue*

Seafood Station \$7 per person  
*Cold seafood pot to include Salt Spring Island steamed mussels, manila Clams, citrus poached black tiger prawns*

**Prices are subject to taxes and service charges. All menu items are subject to seasonal availability.**

# Wine Selections

The Living Room understands the importance of providing quality wine for your event and looks forward to assisting you with finding the perfect accompaniment to your catered menu. We are pleased to offer our selection of Imported and Domestic bottled wines, champagnes and cocktails.

## White Wines

Cono Sur Organic Sauvignon Blanc Chile	\$28.00
The Ned Sauvignon Blanc New Zealand	\$32.00
Kettle Valley Chardonnay British Columbia – 2009	\$36.00
Blasted Church Pinot Gris British Columbia – 2010	\$36.00
Pentage Pinot Gris British Columbia - 2011	\$36.00
Nosey Neighbour White British Columbia - 2011	\$28.00
Orofino Similkameen Valley Riesling British Columbia – 2010	\$40.00
Villa Chiopris Pinot Grigio Italy - 2009	\$34.00
Kettle Valley Gewurztraminer British Columbia - 2009	\$36.00
I Told You So Vlognier 90% / Sauvignin Blanc 10% British Columbia - 2011	\$46.00
La Pierrelee Chablis France - 2008	\$56.00

## Sparkling & Champagne

Neck of The Woods The Joy of Bubble “Estate Bottle” - BC	\$36.00
Louis Roederer Brut Premier From the House of Cristal - France	\$130.00

## Red Wines

Blasted Church Big Bang British Columbia - 2010	\$40.00
Nosey Neighbour Red British Columbia	\$28.00
Thornhaven Pinot Noir British Columbia - 2009	\$35.00
Don Leon Syrah/Merlot Spain - 2009	\$22.00
Pasco Toso - Cabernet Sauvignon Argentina	\$28.00
Kettle Valley - Brakemans Select British Columbia	\$38.00
Pentage Merlot British Columbia - 2007	\$40.00
Blasted Church Big Bang British Columbia - 2010	\$40.00
Kettle Valley Pinot/Merlot Blend British Columbia	\$35.00
Kenwood Old Vines - Zinfandel Lodi California - 2008	\$40.00
Kettle Valley - Cabernet Merlot Spain - 2008	\$48.00
Hester Creek - Cab Franc British Columbia	\$50.00
One True Vine Layer Cake - Shiraz South Australia - 2009	\$56.00
Blasted Church Nothing Scared - Bordeaux British Columbia - 2008	\$80.00

All prices are subject to change, applicable taxes and service charges.

# Beverage Menu

## Cocktails

Passion Hypnotique	\$8.50
Paradise	\$8.50
Feel The Rush	\$8.50
Hot Mojito	\$8.50
Blueberry Margarita	\$8.50
Cointreau Blush	\$8.50
Sake Bomber	\$8.50

## Martini

Classic Martini	\$8.25
Pink Martini	\$8.25
Appletini	\$8.25
Rockstar Martini	\$8.25
Pomegranate Martini	\$8.25
Classic Cosmo	\$8.25
Seasonal Martini	\$8.25

## Bar Selections

Bottled Domestic Beer	\$5.25
Bottled Imported Beer	\$5.75
Draught Beer	\$5.50
Guinness & Coolers	\$6.50
House Pours	\$5.00 single
Premium Pours	\$8.00 single
Specialty Coffee	\$7.00

## Non-Alcoholic Beverages

Soft Drinks	per glass	\$2.75
Juice	per glass	\$2.75
San Pellegrino	per bottle	\$5.00
Bottled Water	per bottle	\$2.50

## *Cash, Toonie, and Open Bar Available*

The Living Room will provide bartender service, minimum 4 hours for both Cash and Host Bars. Bar service is complimentary as long as the bar bill exceeds \$450. Otherwise there will be an automatic \$20/hour charge. (Stat holidays \$30/hour)

All prices are subject to change, applicable taxes and service charges

*"All of my guests enjoyed their stay and had a fabulous time."*

*Karen, Bride*



Photo courtesy of Gadbois Photography