



**'TIS THE SEASON
TO CELEBRATE**

TRUMP INTERNATIONAL
HOTEL & TOWER®
VANCOUVER



HOLIDAYS AT THE TRUMP VANCOUVER

RECEPTION



COLD SELECTION

AAA ROASTED BEEF, CREAM CHEESE AND BREAD CROUTONS	\$62 per dozen
PACIFIC OYSTERS, HOUSE MADE MIGNONETTE, TABASCO AND LEMON WEDGES	\$62 per dozen
PARMA HAM, HONEY DEW MELON AND AGED BALSAMIC VINAIGRETTES	\$62 per dozen
PITA BREAD POCKETS FILLED WITH HUMMUS, SLICED CUCUMBER AND TOMATO	\$52 per dozen
BRIE CHEESE MARINATED WITH WINTER BLACK TRUFFLE	\$52 per dozen
BLUE CHEESE AND CANADIAN SMOKED SALMON PUFF	\$62 per dozen
SPICY TUNA ROLL	\$62 per dozen
WEST COAST SHRIMP ROLL	\$62 per dozen
ASPARAGUS AND AVOCADO ROLL	\$52 per dozen

HOT SELECTION

MINI CHICKEN SATAYS WITH PEANUT SAUCE AND CILANTRO CHIFFONADE	\$55 per dozen
TANDOORI SPICED SHRIMPS WITH MINT CHUTNEY	\$62 per dozen
WILD ASPARAGUS QUICHE	\$55 per dozen
TEMPURA SHRIMPS WITH FRESH GROUND BLACK PEPPER MAYO	\$62 per dozen
MINI BUNS FILLED WITH PULLED PORK AND SLAW	\$55 per dozen
FISH TACOS, PICO DE GALLO	\$62 per dozen
POLENTA CAKE WITH ROASTED CHERRY TOMATO AND CHEESE SAUCE	\$55 per dozen
OCEAN WISE SEARED ALBACORE TUNA, LEMON AIOLI	\$62 per dozen

SWEETS

MINI PUMPKIN PIE ICE CREAM CONE, SALTED CARAMEL SAUCE	\$52 per dozen
STILTON CHEESECAKE WITH RHUBARB COMPOTE	\$52 per dozen
GREEN APPLE AND CINNAMON MOUSSE	\$52 per dozen
CHURRO AND VALRHONA MANJARI GANACHE SHOOTER	\$52 per dozen
CHAMPAGNE TRUFFLES	\$52 per dozen
PISTACHIO AND RASPBERRY CRÈME PUFF	\$52 per dozen



PLATED LUNCH

Plated Lunches are designed as three courses.
Kindly select 1 Starter, 1 Entrée & 1 Dessert for your group.
Selection of Rolls and Breads



STARTER	CANADIAN SALMON TARTARE <i>Lemon Scent, Mixed Greens and Crispy Asparagus</i>	
	SMOKED DUCK BREAST <i>Pickled Beet Carpaccio and Blue Cheese</i>	
	SHRIMP VELOUTE' <i>Savory Croissant and Buttermilk</i>	
	HONEYDEW MELON <i>Spanish Ham, Aged Parmesan Cheese and Balsamic Vinaigrette</i>	
	WINTER MIXED GREENS <i>Grilled Asparagus and Manchego Cheese and Dried Cranberry</i>	
	WATERMELON AND LEMON SHRIMPS <i>Feta Snow</i>	
SOUP	BUTTERNUT SQUASH SOUP <i>Pan Fried Cottage Cheese and Basil Oil</i>	
ENTREES	RUSSDOWN FARM ROASTED TURKEY BREAST AND LEG <i>Chestnut and Sage Stuffing, Glazed Winter Vegetables, Cranberry Jelly</i>	\$58
	AAA BRAISED BEEF SHORT RIB <i>Cream of Potato and Roasted Heirloom Carrots</i>	\$62
	PAN SEARED HAIDA GWAI SABLE FISH <i>Sweet Potato, Asparagus and Crustacean Butter Sauce</i>	\$62
	CANNELLONI FILLED WITH MUSHROOM MOUSSELINE <i>Tomato Coulis and Liquid Parmesan</i>	\$55
	CHRISTMAS STYLE BAKED LASAGNA <i>Spinach, Ricotta and Roasted Fresh Tomatoes</i>	\$55
	DESSERT	EGGNOG CRÈME BRÛLÉE
	RED VELVET BUCHE DE NOËL <i>Cream Cheese Icing Filling</i>	
	BLACK FOREST TIRAMISU <i>Chestnuts and Berries</i>	
	CHRISTMAS PUDDING <i>Brandy Sauce</i>	
	MAPLE CHEESE CAKE	
	TRADITIONAL PUMPKIN PIE <i>Vanilla Bourbon Whipped Cream</i>	
	FRESHLY BREWED TRUMP RESERVE SEGAFREDO COFFEE & TWG TEA	

All prices are subject to 21% Service Charge and Applicable Taxes

B U F F E T L U N C H

HAPPY HOLIDAYS | \$62

Minimum 50 guests
Selection of Rolls and Breads



SALADS

Organic Mixed Greens, Carrot Flakes, Red Radishes, Cranberries and Balsamic Dressing
Creamy Chickpeas and Cucumber Salad
Elbow Macaroni Salad with Smoked Ham, Cheddar Cheese Cubes and Green Peas

ENTREES

Rosstown Farm Roasted Turkey Leg and Breast, Chestnut and Sage Stuffing, Fresh Thyme Jus
Pan Fried Steel Head, Tarragon Sauce and Candied Mix Bell Pepper
Christmas Style Baked Lasagna, with Winter Vegetables and Béchamel Sauce

ACCOMPANIMENTS

Butter Glazed Brussel Sprouts, Raisin and Sage
Whipped Mashed Potato
Garlic Roasted Heirloom Carrots

DESSERTS

Christmas Pudding with Brandy Sauce
Black Forest Trifle
Maple Cheese Cake
Pumpkin Pie
Egg Nog Crème Brûlée
Festive Cookies and Treats
Fresh Sliced Fruits

Freshly Brewed Trump Reserve Segafredo Coffee & TWG Tea

BUFFET LUNCH

LET IT SNOW | \$70

Minimum 50 guests
Selection of Rolls and Breads



SALADS

Organic Mixed Greens, Carrot Flakes, Red Radishes, Cranberries and Balsamic Dressing
Creamy Chickpeas and Cucumber Salad
Elbow Macaroni Salad with Smoked Ham, Cheddar Cheese Cubes and Green Peas

ENTREES

Heritage Angus Beef Short Rib Braised in Mulled Wine
Pan Fried Steel Head, Tarragon Sauce and Candied Mix Bell Pepper
Christmas Style Baked Lasagna, with Winter Vegetables and Béchamel Sauce

ACCOMPANIMENTS

Butter Glazed Brussel Sprouts, Raisin and Sage
Soft Polenta Melted in Mild Cheddar Cheese
Garlic Roasted Heirloom Carrots

DESSERTS

Christmas Pudding with Brandy Sauce
Black Forest Trifle
Maple Cheese Cake
Pumpkin Pie
Egg Nog Crème Brûlée
Festive Cookies and Treats
Fresh Sliced Fruits

Freshly Brewed Trump Reserve Segafredo Coffee & TWG Tea



PLATED DINNER

Plated meals are designed as three courses. Kindly select 1 Starter, 1 Entrée and 1 Dessert for your group.

Each additional choice (Starter), please add \$8.00 for your group.

Each additional choice (Entrée), please add \$16.00 for your group.

For a Four Course Meal, please add \$12.00 for your group.

Selection of Rolls and Breads



STARTER	CANADIAN SALMON TARTARE <i>Lemon Scent, Mixed Greens and Crispy Asparagus</i>	
	SMOKED DUCK BREAST <i>Picked Beet Carpaccio and Blue Cheese</i>	
	CHRISTMAS SALAD <i>House Made Pickled Vegetables with Octopus and Mussels, Lemon Vinaigrette</i>	
	SHRIMP VELOUTE' <i>Savory Croissant and Buttermilk</i>	
	HONEYDEW MELON <i>Spanish Ham, Aged Parmesan Cheese and Balsamic Vinaigrette</i>	
	WINTER MIXED GREENS <i>Grilled Asparagus and Manchego Cheese and Dried Cranberry</i>	
	WATERMELON AND LEMON SHRIMP <i>FETA SNOW</i>	
	SEARED ALBACORE <i>Basil Pesto and Wild Rocket Leaves</i>	
	SOUP	BUTTERNUT SQUASH SOUP <i>Pan Fried Cottage Cheese and Basil Oil</i>
ENTREES	RUSSDOWN FARM ROASTED TURKEY BREAST AND LEG <i>Chestnut and Sage Stuffing, Glazed Winter Vegetables, Cranberry Jelly</i>	\$80
	PAN-FRIED ARCTIC CHAR <i>Celeriac Purée, Glazed Winter Vegetables and Red Wine Sauce</i>	\$85
	AAA BRAISED BEEF SHORT RI <i>Cream of Potato and Roasted Heirloom Carrots</i>	\$85
	PAN SEARED HAIDA GWAI SABLE FISH <i>Sweet Potato, Asparagus and Crustacean Butter Sauce</i>	\$85
	HERITAGE ANGUS BEEF TENDERLOIN <i>Potato Gquette, Winter Vegetables and Port Wine Sauce</i>	\$90
	CANNELLONI FILLED WITH MUSHROOM MOUSSELINE <i>Tomato Coulis and Liquid Parmesan</i>	\$72
	SLOW COOKED CHICKEN BREAST <i>Black Olives and Dried Figs Sauce, Cream of Potato and Roasted Heirloom Cherry Tomato</i>	\$78
	CHRISTMAS STYLE BAKED LASAGNA <i>Spinach, Ricotta and Roasted Fresh Tomatoes</i>	\$72
	ROASTED LAMB LEG <i>Butter Milk Polenta, Seasonal Vegetables, Garlic-Scented Jus</i>	\$76
DESSERT	EGGNOG CRÈME BRÛLÉE	
	RED VELVET BUCHE DE NOËL <i>Cream Cheese Icing Filling</i>	
	BLACK FOREST TIRAMISU <i>Chestnuts and Berries</i>	
	CHRISTMAS PUDDING <i>Brandy Sauce</i>	
	MAPLE CHEESE CAKE	
	TRADITIONAL PUMPKIN PIE <i>Vanilla Bourbon Whipped Cream</i>	
	FRESHLY BREWED TRUMP RESERVE SEGAFREDO COFFEE & TWG TEA	

All prices are subject to 21% Service Charge and Applicable Taxes

B U F F E T DINNER

NATALE | \$98

Minimum 50 guests
Selection of Rolls and Breads



SALADS

Baby Spinach Leaves, Fennels, Pomegranate and Goat Cheese
Roasted Asparagus, Boiled eggs, Baby Potato Tossed with Creamy Ranch Dressing
Cinnamon Spiced Pumpkin, Mulled Wine Raisin, Mint and White Wine Vinaigrette

PLATTERS

Christmas Style Pickled Vegetables with West Coast Mussels and Rock Octopus
Parma Ham, Honey Dew Melon and Aged Parmesan Cheese, Flat Breads

CARVING STATION *Chef's Fee of \$200 will be applied per station*

Rosstown Farm Roasted Turkey Leg and Breast, Chestnut and Sage Stuffing, Fresh Thyme Jus

ENTREES

Pan Fried Salmon, Tarragon Sauce and Candied Mix Bell Pepper
Roasted Beef Strip Loin, Bordelaise Sauce with Sarawak Black Pepper
Christmas Style Baked Lasagna, with Winter Vegetables and Béchamel Sauce

ACCOMPANIMENTS

Butter Glazed Brussel Sprouts, Raisin and Sage
Soft Polenta Melted in Mild Cheddar Cheese
Garlic Roasted Heirloom Carrots

DESSERTS

Christmas Pudding with Brandy Sauce
Black Forest Trifle
Maple Cheese Cake
Pumpkin Pie
Stollen
Egg Nog Crème Brûlée
Festive Cookies and Treats
Fresh Sliced Fruits

Freshly Brewed Trump Reserve Segafredo Coffee & TWG Tea

BUFFET LUNCH

FELIZ NAVIDAD | \$116

Minimum 50 guests
Selection of Rolls and Breads



SALADS

Baby Spinach Leaves, Fennels, Pomegranate and Goat Cheese
Roasted Asparagus, Boiled eggs, Baby Potato Tossed with Creamy Ranch Dressing
Cinnamon Spiced Pumpkin, Mulled Wine Raisin, Mint and White Wine Vinaigrette

PLATTERS

Canadian Smoked Salmon Platter, Red Onion Ring, Capers and Honey & Dijon Dressing
Parma Ham, Honey Dew Melon and Aged Parmesan Cheese, Flat Breads

CARVING STATION *Chef's Fee of \$200 will be applied per station*

Rosstown Farm Roasted Turkey Leg and Breast, Chestnut and Sage Stuffing, Fresh Thyme Jus
Slow Cooked Angus Prime Rib of Beef, Yorkshire Pudding, Au Jus

ENTREES

Pan Fried Salmon, Tarragon Sauce and Candied Mix Bell Pepper
Christmas Style Baked Lasagna, with Winter Vegetables and Béchamel Sauce
West Coast Style Seafood Rice

ACCOMPANIMENTS

Butter Glazed Brussel Sprouts, Raisin and Sage
Soft Polenta Melted in Mild Cheddar Cheese
Garlic Roasted Heirloom Carrots

DESSERTS

Christmas Pudding with Brandy Sauce
Black Forest Trifle
Stollen
Maple Cheese Cake
Pumpkin Pie
Egg Nog Crème Brûlée
Festive Cookies and Treats
Fresh Sliced Fruits

Freshly Brewed Trump Reserve Segafredo Coffee & TWG Tea

All prices are subject to 21% Service Charge and Applicable Taxes



BUFFET ENHANCEMENTS

CARVING STATION

Chef's Fee of \$200 will be applied per station
Minimum 50 guests



HERITAGE ANGUS SLOW COOKED BEEF

Yourkshire Pudding, Mushrooms Fricassee, Au Jus

\$25 per person

4K FARM BAKED HAM LEG

Pineapple Salsa and Candied Sweet Potato

\$18 per person

ROASTED LAMB GIGOT

Garlic Confit and Thyme Jus

\$18 per person

ROSSDOWN FARM ROASTED TURKEY LEG AND BREAST

Chestnut and Sage Stuffing, Fresh Thyme Jus

\$18 per person



CATERING GUIDELINES

FOOD AND BEVERAGE

FOR CHOICE COURSE MENUS

One pre-selected set menu is requested for all guests. Final selections must be arranged three weeks prior to your event. Please see enclosed detail for the options for a choice on the night of the event. **All selections are charged at the highest menu price.**

- **Additional choice of starter or soup** **\$8 per person (maximum two choices total)**
- **Entree choice on night of event** **\$16 per person (maximum three choices total)**
- **Four Course Plated Dinner** **Additional \$12 per person**

All food and beverage served in the hotel are to be provided by the Trump International Hotel & Tower Vancouver, with the exception of wedding cakes, for which a cake cutting fee of \$4.00 (plus service charge and tax) will apply per person. In accordance with BC liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the hotel through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 12:30 AM.

Food & Beverage prices are guaranteed for six months from the date menus are distributed. Prices can be fixed up to one year prior to your event with prior arrangements. Please anticipate a minimum 5% increase in menu pricing for the period of six months to one year in advance of your planned date.

FOOD ALLERGIES & DIET RESTRICTIONS

In the event that a guest in your group has any food allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we can take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, 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. Special dietary restrictions may be met if notified seventy-two (72) hours prior to the event.

FUNCTION GUARANTEES

All final attendance guarantees, pre-selection of meals and dietary restrictions must be communicated to the Hotel within three (3) business days of the event date. This will be considered the minimum guarantee and may not be reduced. All increases to guarantees within three (3) business days are subject to food availability and surcharges. The Hotel will prepare and set 5% above the guaranteed number. Food & Beverage choices of the overset are based on availability and are at the Hotel's discretion. In the event no guarantee is received by the Hotel, the original contracted number will be charged, or the actual number of guests served, whichever is greater.

PRICING, TAXES, SERVICE, AND LABOUR CHARGES

SERVICE CHARGES & TAXES

All room rentals and food and beverage service are subject to a 21% service charge. Current government sales tax is 5% GST and it will be applied to all charges including service charge. Please find enclosed detail:

*All taxes and fees are subject to change

Food	21% Service Charge + 5% GST
Non-Alcoholic Beverages	21% Service Charge + 5% GST
Alcoholic Beverages	21% Service Charge + 10% Alcoholic Beverage Tax + 5% GST
Décor, Floral & Delivery	21% Service Charge + 7% PST + 5% GST
Service Charge (21%)	5% GST
Room Rental Charge	21% Service Charge + 5% GST
Luggage Handling & Room Deliveries	5% GST

LABOUR CHARGES

Chef carving/cooking/serving at a food station is \$200.00 per Chef. Additional fee of \$200.00 will apply for Breakfast, Lunch, and Dinner events with less than specified minimum guests on the menu.

Additional labour charges will be assessed for events held on Canadian statutory holidays at \$10.00 per person, per meal period, plus applicable GST.

Server service time is based on the contracted time frame of your event, not including the set up and tear down period. Should your event extend past the contracted times, an additional labour charge of \$45.00 per server, per hour will apply (minimum 4 hours).

Where extraordinary cleaning may be required after an event due to the use of glitter, confetti or similar items by the client, the Hotel reserves the right to charge a deep cleaning fee of \$250.00 for the smaller meeting rooms or \$500.00 for the Grand Ballroom.

HOSTED BAR SERVICE

All beverages consumed are paid by the host. One bartender is complimentary provided a minimum beverage expenditure of \$500 per bar, per two-hour period is met. Should the minimum expenditure not be met, a Bartender labour charge of \$160 per bar will apply. All hosted bar prices are subject to 21% Service Charge, 10% Provincial Liquor Tax and 5% Goods and Service Tax.

CASH BAR SERVICE

All guests are responsible for paying their own beverages. A bartender is complimentary provided a minimum beverage expenditure of \$500 per bar, per two-hour period is met. Should the minimum expenditure not be met, a Bartender labour charge of \$160 per bar will apply. A separate cashier is required for all Cash Bar events and is charged \$160 per two-hour period. All cash bar prices include Service Charge, Provincial Sales and Federal Taxes.

COAT CHECK

- Hosted Coat Check (minimum 4 hours) - One attendant per 200 guests at \$45.00 per hour
- Cash Coat Check - Revenue must cover attendants labour if not, the remaining balance will be charged to the master account.

PAYMENT & CANCELLATION

PAYMENT

A deposit of 25% of estimated revenue potential is required to confirm all bookings. This deposit is non-refundable unless the Hotel is able to re-book the space with comparable business. A second deposit for 50% of the total value of the event is due to 90 days prior to the scheduled event date. A third and final deposit for the remainder of the total value of the event is due 14 days prior to the scheduled corporate events, 7 days prior to the scheduled social/gala events. Any outstanding balance is required to be paid within 7 days upon conclusion of the event. A form will be issued as authorization to bill any remaining charges. Payment may be made by a bank draft, certified cheque, cash or credit card. We also may require a credit card for our file as guarantee. The Hotel is required by law to advise Canada Revenue Agency of all cash transactions of \$10,000.00 or greater.

CANCELLATION

Events cancelled within 90 days of the scheduled date are subject to a cancellation fee of full meeting room rental and 50% of the contracted food & beverage revenue. Events cancelled within 30 days will be charged 100% percent of the estimated revenue. All cancellations must be submitted in writing.

INSURANCE

All participating parties shall obtain, maintain and provide evidence of insurance upon requesting amounts sufficient to provide coverage for any liabilities which may reasonably arise out of result from the parties' respective obligations pursuant to the Contract. You agree to provide a certificate of insurance to the Hotel no later than 30 days prior to your event.

BANNERS & SIGNAGE

Trump International Hotel & Tower Vancouver reserves the right to inspect and regulate signage for all private events, meetings and receptions. The Hotel must approve all artwork prior to publication to ensure corporate specifications are respected in accordance to policies by Trump Hotels.

The Hotel does not permit the use of nails, staples, thumb tacks or scotch tape to post on walls inside meeting space or outside in public space. ONLY masking tape is permitted inside meeting rooms.

The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their usage.

SECURITY SERVICES

Security services must be arranged through your Catering Professional. The Hotel, at its discretion, may require security for events. Only security agencies approved by the Hotel may be used. Any event for person under 19 must have one security officer present per 50 guests for the duration of the event. The Hotel does not assume responsibility for any lost or damaged merchandise or articles left in the Hotel prior, during or following the event. Each security personnel are \$60.00 per hour, per personnel, based on a minimum recruitment of 4 hours. A minimum notice of seven (7) days is required to secure security personnel.

ENTERTAINMENT ROYALTY AND FEES

All live and taped entertainment/music is subject to SOCAN and Re:Sound fees as follows:

SOCAN – Society of Composers, Authors, and Music Publishers of Canada

Room Capacity (Seating & Standing)	Fee Per Event	
	Without Dancing	With Dancing
1 – 100 guests	\$20.56	\$41.13
101 – 300 guests	\$29.56	\$59.17
301 – 500 guests	\$61.69	\$123.38
500+ guests	\$87.40	\$174.79

Above fees are based on the capacity of the room, not the actual number of guests attending the event

RE-SOUND – Music Licensing Fee of Artist and Labels

Room Capacity (Seating & Standing)	Fee Per Event	
	Without Dancing	With Dancing
1 – 100 guests	\$9.25	\$18.51
101 – 300 guests	\$13.30	\$26.63
301 – 500 guests	\$27.76	\$55.52
500+ guests	\$39.33	\$78.66

Above fees are based on the capacity of the room, not the actual number of guests attending the event

AUDIO VISUAL AND LIGHTING

Audio-visual services are available through the Hotel's in-house provider (PSAV Presentation Services). Such services shall be arranged by the Client with the AV provider and shall be reflected in a written agreement between the Client and the AV Provider. All such services shall be billed through the Hotel. If the Client proposes to use an audio-visual provider other than PSAV, we request that you allow our in-house AV provider to submit a competitive bid for your business. If another AV Provider is selected such proposal shall be made in writing by providing a copy of the proposed contract with the other provider to help on the planning process of your function. The Hotel reserves the right to require appropriate indemnity, insurance or other related provisions to protect the Hotel and its guests. The Hotel is not responsible for audio-visual equipment failure. Should a guest consider bringing in an outside audiovisual company or outside audio visual equipment, a patch fee of \$1,000.00 will be charged to Group. This fee covers the costs of the Hotel's on-site audio visual technicians to be on property to maintain the Hotel systems, as well as for emergency support.

Please kindly see Catering Professional for price chart of PSAV.

INTERNAL PHONE LINES AND DIRECT DIAL LINES

The Hotel is pleased to provide a complimentary phone in each meeting room for internal, local and toll free calls. Should you require a dedicated phone line for long distance or conference call access; a speakerphone unit can be placed in your meeting room at \$160.00 per day. Price for international calls are subject to usage.

NO SMOKING IN EVENT ROOMS

All event rooms, foyers, and within 6 metres of all entrances to the hotel are designated non-smoking areas in accordance with the City of Vancouver By-Laws.

PARKING

Overnight parking valet is charged at \$55.00 (inclusive of applicable taxes), with unlimited in and out privileges. Daytime parking is charged at \$28.00 (inclusive of applicable taxes).

VENDOR AND OUTSIDE PURVEYORS

Trump International Hotel & Tower Vancouver offers a complete list of vendors such as florists, musical entertainment, production, photography and lighting who are familiar with the physical plant and operating standards of the Hotel. You are under no obligation to use these vendors when holding an event at the hotel; however, your event professional must be made aware of all contracted vendors working in conjunction with your event.

All vendors are required to advise the Event Manager of their delivery and set up schedule a minimum one (1) week prior to the event. The Hotel reserves the right to deny deliveries if policies are not followed.

DELIVERIES & LOADING BAY

All vendors are required to advise the Catering Professional of their delivery (in vehicle height of 12' maximum clearance for loading bay) and set up schedule a minimum of one (1) week prior to the event. Loading docks must be reserved.

The Hotel reserves the right to deny deliveries if received more than 72 hours prior to the event.

A box handling fee of \$45.00 per hour, per banquet staff will be charged for large shipments arriving or departing the premises. The Hotel does not accept COD (Cash on Delivery) shipments.

All shipments must be received and picked up from the Hotel's loading bay. The Hotel reserves the right to refuse any large deliveries dropped off at other locations. All deliveries must include the name of the group, group contact, hotel contact, number of boxes and date of event. Deliveries must be made between 11:30 AM and 5:00 PM, Monday to Friday.

The contract holder will be held responsible for any incurred damage(s) by outside vendors.

All vendors are required to check-in with Security representative prior to making their deliveries, must wear suitable attire and carry proper identification while on property.

Please ensure all vendors working in conjunction with your event are informed and are in accordance to the City of Vancouver ordinance.



INQUIRE

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TRUMP INTERNATIONAL
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VANCOUVER