



2026 Sheraton Vancouver Airport Wedding Plated Dinner

Price: C\$80.00

Plated Dinner

Plated dinners include assorted baked rolls with butter & freshly brewed Starbucks coffee & assorted Tazo Tea.

Fresh Salads & Hot Soups (*select one – add an additional course for \$9/person)

Sweet Yam Coconut Soup | roasted yam simmered with chicken stock & finished with coconut milk

Tomato Bisque | tomatoes, vegetable stock, fresh basil

Potato & Leek Soup | purée of Yukon potatoes with leeks & blue cheese

Caesar Salad | crisp romaine lettuce tossed with fresh parmesan cheese & oven baked croutons

Poached Pear Salad | red wine poached pear, frisee, spinach, tomatoes, goat cheese, pumpkin seed, mustard vinaigrette

House Salad | Arcadian mixed lettuce, grape tomatoes, sundried cranberries & blueberries, maple vinaigrette

Entrées (**Two options max. for 150 guests or less)

Prime Rib | roasted Angus prime rib with rosemary jus 92

Filet Mignon | grilled 6oz. Angus beef with Pinot Noir sauce 96

Steakhouse | roasted Canadian striploin, chimichurri sauce, roasted garlic jus 87

Wild Salmon | oven baked with citrus cream sauce 83

Miso Sable Fish | served in coconut sauce 88

Chicken | pan herbs roasted chicken breast, honey glazed, roasted shallots jus 80

Chicken Florentine | stuffed with spinach & goat cheese with pesto cream sauce 82

Lamb Shank | New Zealand lamb, braised to fork tender, natural jus 89

Vegetarian Entrées

Sheraton Vancouver Airport Hotel

Portobello Mushroom & Quinoa | Portobello mushroom stuffed with quinoa, roasted bell peppers, broccolini & bok choy, tomato basil sauce, balsamic reduction 73

Vegetable Curry Stew | eggplant, zucchini, sweet peppers, mushroom, tofu braised in red curry sauce served with jasmine rice 73

Gnocchi | sundried tomatoes, Kalamata olives, spinach, parmesan cheese, fresh basil 73

Accompaniments

Seasonal vegetables

Choice of rice pilaf, jasmine rice, roast potatoes or mashed potatoes

Dessert (*Select one)

New York Cheesecake | traditional baked cheesecake with fruit compote

White Chocolate Mango Dome | white chocolate with mango mousse in kirsch syrup

Milk Chocolate Pyramid | individual desserts featuring milk chocolate hazelnut mousse

Crème Brulee Tart | chilled custard dessert with smooth & creamy base

Strawberry Shortcake | tender cake filled with strawberries & whipped cream

*Salad/Soup/Dessert – must be same selection for entire group

If more than one option for Entrée is requested, choices must be pre-selected and numbers provided to hotel five days in advance of event

Minimum 100 guests for wedding packages. All prices are subject to a 11.7% gratuity, 6.3% service charge and 5% Goods and Services Tax (GST). Prices subject to change without notice.