



Harrison Hot Springs Resort & Spa

100 Esplanade Avenue, Harrison Hot Springs, British Columbia, Canada V0M 1K0

Phone: (604) 796-2244 Fax: (604) 796-3690

Toll-Free Reservations: 1-800-663-2266

Web: www.harrisonresort.com

LOCATION

Located in the village of Harrison Hot Springs on the southern shore of Harrison Lake in the Fraser Valley. Via car, the resort is 90 minutes east of Vancouver via Highway 1 and 3 hours south of Kelowna and Kamloops via the Coquihalla Highway. Abbotsford Airport (YXX) is located 45 minutes away and Vancouver International Airport (YVR) is located 2 hours from the Resort. A prebooked shuttle service is available for transportation from Vancouver International Airport. Rental cars are available at both airports.

GUEST ROOMS

Main Hotel

Four story building opened in 1926 and last renovated in 2000. Total of 96 guestrooms including 5 mini suites finished in a heritage style. **Beds:** 47 Double or Queen / 25 Queen + Twin / 5 King / 19 Queen + 2 Twin

West Wing

Two story building opened in 1957. Renovated December 2007. Total of 44 guestrooms including 1 suite. Garden or lake views. Air Conditioned. **Beds:** 37 Queen + Queen / 7 King / 1 Parlour with Sofa bed

West Tower

Six story building opened in 1968 and last renovated in 2005. Suites renovated in 2003. Total of 92 guestrooms including 4 suites. Pool or lake view from private balconies. Complimentary wireless Internet access, mini fridges and bathrobes. **Beds:** 57 Queen + Queen / 31 King / 4 Parlours' with Sofa bed

East Tower

Eight story building opened in 1988 and last renovated in 2004. Total of 94 guestrooms including 12 deluxe lake view rooms and 2 hospitality suites: private balconies with partial or full lake views. Complimentary Internet access, mini fridges and bathrobes. Air Conditioned.

Beds: 66 Queen + Queen / 28 King / 2 Queen Murphy

Cottages

Opened in 1950 and last renovated in 1994. Pet friendly. 10 cottages with one bedroom and parlor; 1 large 2-bedroom cottage. Private parking, mini fridges and fireplace.

Beds: 10 Queen and 10 Sofa beds

- Morning newspaper (Globe and Mail) - complimentary
- Private voice messages and clock radio
- In room Iron and ironing board
- Bathrobes - complimentary in all rooms
- In-room hair dryers
- Daily maid service
- LodgeNet TV with video checkout and Nintendo
- In-room coffee maker with complimentary coffee/tea
- Room service
- Valet parking available. Self park \$5.00





FACILITIES

- 3 outdoor and 2 indoor natural mineral hot spring pools - complimentary
- Healing Springs Spa - 10 treatment rooms provide massage, body wraps, facials and aesthetics.
- Salon by Healing Springs – comprehensive hair treatments and aesthetic services
- Fitness Centre (treadmill, life cycle bike, recumbent bike, elliptical trainer, various muscle group machines, free weights, exercise balls) - complimentary
- “Sticks and Stones” Gift Shop and ‘Legends’ Clothing Store
- Games Room
- 2 Tennis Courts - complimentary
- Children’s Water Park
- Resort Marina featuring various sports & water activities
- Golf - Sandpiper, The Falls and Harrison Resort course - from 5 to 20 minutes away
- 24-hour front desk
- ATM
- Guest Services Desk providing concierge services
- Business center with 2 computers terminals and one printer with fax capabilities

RESTAURANTS

- **Lakeside Café** - casual all day dining featuring themed dinner buffets and Sunday Brunch
- **Miss Margaret’s** - specialty coffees and light dining to take away
- **Island Bar** - cocktails and light meals
- **Upper Lobby** - daily afternoon tea
- **Copper Room** - dinner and dancing with live entertainment 7 nights a week.

Special Dining Events in The Copper Room include Valentines Dinner, Easter Brunch, Mothers Day Brunch, Thanksgiving Dinner, Christmas Dinner and New Years Eve Celebration.

MEETING AND BANQUET ROOMS

- 10 meeting/banquet rooms – 14,000 square feet of meeting and banquet space
- St. Alice Exhibit Centre, an additional 9000 square feet ideal for tradeshow, car launches or indoor activity center.
- Facilities able to accommodate banquets, conferences and conventions of up to 600 guests
- Wireless High Speed Internet access available throughout

In 2006, 1.5 million dollars in renovations to meeting and banquet rooms as well as the upper lobby area

ACTIVITIES

- **April - October:** golf, fishing, tennis, cycling, sailing, boating, whitewater rafting, lake cruises, Minter Gardens, water activities, hiking, nature walks, beach activities
- **November - March:** fishing, eagle watching, hiking, nature walks.





Reception Selection

COLD

<i>Smoked Salmon Roulade with Wasabi Cream</i>	26.00 doz
<i>Baby Shrimp with Pickled Ginger and Cucumber</i>	26.00 doz
<i>Beef Striploin Roll Chive Horseradish</i>	26.00 doz
<i>Roulade of Smoked Chicken with Goat Cheese and Sweet Peppers</i>	26.00 doz
<i>Tomato and Bocconcini Focaccia Crouton</i>	22.00 doz
<i>Cucumber with Roquefort Mousse and Walnuts</i>	22.00 doz
<i>French Brie and Cumberland Jelly</i>	26.00 doz
<i>California Rolls</i>	26.00 doz
<i>Kappa Makki (Cucumber) Rolls</i>	22.00 doz
<i>Pacific Rolls (Smoked Salmon, Crab)</i>	26.00 doz
<i>Shogun Rolls (Shrimp, Avocado)</i>	26.00 doz
<i>Garden Vegetables with Tzatziki</i>	3.95 pp
<i>International Cheeses with French Bread and Assorted Crackers</i>	5.50 pp

HOT

<i>Chicken Drummettes</i>	26.00 doz
<i>Tempura Prawns Soya Dip</i>	26.00 doz
<i>Beef Satay Asian Peanut Sauce</i>	26.00 doz
<i>Tika Chicken Skewers with Raita</i>	26.00 doz
<i>Mini Quiche Roasted Sweet Peppers and Boursin</i>	24.00 doz
<i>Mini Quiche of Red Onion, Figs and Stilton</i>	26.00 doz
<i>Spicy Vegetable Samosas with Chutney</i>	26.00 doz
<i>Swedish Meatball Skewer with BBQ Sauce</i>	24.00 doz
<i>Vegetables Spring Rolls</i>	24.00 doz
<i>Sesame Jack Potsticker (Pork)</i>	24.00 doz
<i>Spanakopita</i>	26.00 doz

*We recommend between 6 and 8 pieces per person for a Reception
Minimum Order 2 Dozen per Item*



Create Your Own Dinner Menu

Our Chefs have designed these Dinner Menus to enable you to create your own three or four course menu.

Included in the three courses menu: Choice of one Soup or Salad, Entrée, Freshly Baked Assorted Rolls and Butter, one Dessert, Coffee and Assorted Teas.

For a four course meal, please add an Appetizer.

Should you wish to offer your guests more than one entree choice, please add 5.00 per person. For a maximum choice of three entrees, please add 7.00 per person.

We are pleased to create a custom Menu which reflects the flavors and tastes of your desire.

SOUP

Choice of One Soup:

Tomato – Avocado Fraser Valley Buttermilk Crème Fraiche

Roasted Butternut Squash and Apple Soup

Mushroom Consomme'

OR

SALAD

Choice of One Salad:

Caesar Salad - Grana Padano Parmesan Cup

Fraser Valley Seasonal Greens with a Kiwi & Mango Dressing

Butter Lettuce Hearts with Fresh Chives and Roasted Pear

Spinach Salad with Blue Cheese, Sliced Apples and Spicy Caramelized Pecans



APPETIZER

*Antipasto Plate with Prawns, Prosciutto, Melon,
Roasted Vegetables and Tomato Bocconcini*

10.50 per person

Vine Ripen Tomato, Okanagan Goat Cheese and Balsamic Reduction

8.95 per person

B.C. Smoked Salmon with Potato Pancakes, Cream Cheese, Onion & Capers

9.50 per person

Prawns and Pear Cocktail With Tomato Brandy Sauce

9.50 per person

ENTREE

*Roasted Fraser Valley Chicken Breast Stuffed with Sun Dried Tomato,
Sautéed Leeks & Feta Cheese, Lemon Grass Basmati*

29.50 per person

Pan Fried Halibut with Orange Sauce, Potato Daulphinois

31.50 per person

Grilled Wild B.C. Salmon with Lemon and Parsley Butter, Saffron Risotto

29.50 per person

Center Cut New York Steak Served with a Red Wine Glaze,

Roasted Red Onion Mashed Potatoes

33.95 per person

Braised Lamb Shank, Port Reduction, Cauliflower Potato Puree

35.50 per person

DESSERT

Choice of One Dessert:

Chocolate Terrine with Crème Anglaise

Belgian Chocolate Cup Picasso with Fresh Fruit

Vanilla Beans, Ginger Crème Brule

Harrison Lemon Cheesecake with Blueberry Compote

Okanagan Apple Tart with Whipped Cream

Tiramisu Cake



Cascade Buffet

Minimum of 50 People

Assorted Freshly Baked Rolls and Butter

*Wild & Gathered Greens with Fresh Berries, Mandarin Oranges,
with a Roasted Garlic Vinaigrette*

Classic Caesar Salad, with Pesto Croutons and Reigiano Parmesan

Watercress and Butter Lettuce with Walnuts Cherry Tomatoes, Parsley and Cilantro

Butter Lettuce and Asparagus Tip Salad Sun Dried Tomato Vinaigrette

Red Bliss Potato Salad Dijon Mustard and Onion Dressing

Spinach Salad Oriental

Sicilian Fennel and Orange Salad with Mint and Red Onion

Decorative Platters

*Poached Decorated Salmon Surrounded by Salmon Medallions
with a Citrus Mayonnaise*

Decorated Ham Surrounded by Black Forest and Prosciutto Ham

*Antipasto Mirror, Artichoke Hearts, Grilled Vegetables, Bocconcini, Tomatoes
and Melon*

Seafood Medley, Clams, Black Mussels, with a Herb Vinaigrette

Main Courses

Grilled Chicken Breast, Truffled Brandy Jus, Shitake Mushrooms

Roasted Grain Fed Beef Striploin, Sauce Pinot Noir (carved)

Broiled B.C. Salmon Filets with a Citrus Orange Parsley Sauce

Baby Roast Potatoes

Chow Mein Noodles with Fresh Vegetables, Ginger and Green Onions

Grilled Fresh Seasonal Vegetables

Dessert

Sliced Fresh Fruits and Seasonal Berries

Chocolate Mousse, Assorted Cheesecakes, Assorted Fruit Pies, Tortes & Cakes

International Cheeses with French Bread and Assorted Crackers

Gourmet Regular and Decaffeinated Coffee and Assorted Teas

41.95 per person

Prices do not include applicable taxes and gratuities



Fraser Buffet

Minimum of 50 People

Assorted Freshly Baked Rolls and Butter

*Shell Pasta with Pacific Baby Shrimp and Pesto Mayonnaise
Asparagus Tip and Sweet Pepper Medley, Dressed with Walnut Oil*

Gourmet Farm Salad with a Choice of Dressings

Salad Oriental

Sicilian Fennel and Orange Salad with Mint and Red Onion

Grilled Marinated Vegetable Salad

Decorative Platters

*Poached Decorated Salmon Surrounded by Salmon Medallions
with a Citrus Mayonnaise*

*Decorated Ham Surrounded by Black Forest and Prosciutto Ham
Antipasto Mirror, Artichoke Hearts, Grilled Vegetables, Bocconcini,*

Tomatoes and Melon

Seafood Medley, Clams, Black Mussels, with a Herb Vinaigrette

Main Courses

Choice of Two:

Grilled Teriyaki Chicken Breast

Center Cut Sirloin Steak with a Red Wine Glaze

Broiled B.C. Salmon Filets with a Citrus Butter Parsley Sauce

Grilled Vegetarian Lasagna

Ravioli filled with Wild Mushrooms with a Roasted Tomato Sauce

Baby Minted Roast Potatoes & Wild Rice Medley

Grilled Fresh Seasonal Vegetables

Dessert

Sliced Fresh Fruits and Seasonal Berries

Chocolate Mousse, Assorted Cheesecakes, Assorted Fruit Pies, Tortes & Cakes

International Cheeses with French Bread and Assorted Crackers

Gourmet Regular and Decaffeinated Coffee and Assorted Teas

38.95 per person

Prices do not include applicable taxes and gratuities



Cheam Buffet

Minimum of 50 People

Assorted Freshly Baked Rolls and Butter

*Wild & Gathered Greens with Fresh Berries, Mandarin Oranges,
with a Roasted Garlic Vinaigrette*

*Classic Caesar Salad, with Pesto Croutons and Regiano Parmesan
Watercress and Boston Bib Lettuce with Walnuts, Cherry Tomatoes,
Parsley and Cilantro Dressing*

*Butter Lettuce and Asparagus Tip Salad, Sun Dried Tomato Vinaigrette
Red Bliss Potato Salad Dijon Mustard and Onion Dressing
Sicilian Fennel and Orange Salad with Mint and Red Onion*

Decorative Platters

*Poached Decorated Salmon Surrounded by Salmon Medallions
with a Citrus Mayonnaise*

*Decorated Ham Surrounded by Black Forest and Prosciutto Ham
Antipasto Mirror, Artichoke Hearts, Grilled Vegetables, Bocconcini,
Tomatoes and Melon*

Seafood Medley, Clams, Black Mussels, Smoked Salmon, with a Herb Vinaigrette

Main Courses

Choice of Four Entrees:

Roast Leg of Lamb (carved), with a Traditional Mint Sauce

Grilled Breast of Chicken with a Sweet Papaya Curry

Center Cut Sirloin Steak with a Red Wine Glaze

Shrimp Fried Rice with Thai Spices

Grilled Pacific Salmon Filets with Parsley Lemon Butter

Ricotta and Spinach Cannelloni with Béchamel and Tomato Sauce

Baby Roasted Potatoes, Medley of Vegetables, Spanish Rice

Dessert

Sliced Fresh Fruits and Seasonal Berries

Chocolate Mousse, Assorted Cheesecakes, Assorted Fruit Flans, Tortes & Cakes

International Cheeses with French Bread and Assorted Crackers

White Grand Marnier Chocolate for Dipping with Strawberries

Gourmet Regular and Decaffeinated Coffees and Assorted Teas

45.95 per person

Prices do not include applicable taxes and gratuities



White Wine

<u>House Wine</u>	Bottle
Rosemount, Australia	38
<u>Rosé</u>	
Beringer, California	31
Arrowleaf Cellars, BC	40
<u>Riesling</u>	
Wolf Blass, Australia	46
See Ya Later Ranch, BC	49
Dr. Loosen, Germany	55
<u>Pinot Gris/Pinot Grigio</u>	
Masi Masianco, Italy	55
Wild Goose, BC	60
Mission Hill Family Estate Reserve, BC	67
<u>Pinot Blanc</u>	
Lake Breeze, BC	51
<u>Gewurztraminer</u>	
Sumac Ridge, BC	46
Pierre Sparr et Ses Fils, Alsace, France	72
<u>Sauvignon Blanc/Fume Blanc</u>	
Hogue Cellars, Washington	41
Miguel Torres San Medin, Chile	37
Rock Rabbit, Central Coast, California	54
Shingle Peak, New Zealand	61
<u>Chardonnay</u>	
Golden Mile Cellars, BC	68
Chanson, Macon-Villages, France	62
Beringer, Napa, California	76
<u>Other</u>	
Paul Mas Viognier, France	43
Jackson Triggs White Meritage, BC	67

Prices do not include applicable taxes and gratuities
(10% Liquor Tax, 15% Gratuities & 5% GST)



Red Wine

House Wine	Bottle
Rosemount, Australia	38
<u>Gamay Noir</u>	
Mt. Boucherie, BC	46
Jadot, Beaujolais-Villages, France	61
<u>Pinot Noir</u>	
Cono Sur, Chile	35
Bouchard Aine Pinossimo, France	49
Golden Mile Cellars, BC	70
Kim Crawford, Australia	73
<u>Merlot</u>	
Tinhorn Creek, BC	58
Hogue Genesis, Washington	61
Benziger, California	105
Jackson Triggs, BC	38
<u>Syrah/Shiraz</u>	
Lindemans Bin 50, Australia	40
Bonterra, California (organic)	67
Jackson Triggs Grand Reserve, BC	84
Gordon Brothers, Washington	91
<u>Malbec</u>	
Finca Los Primos, Argentina	34
Clos De Los Siete, Argentina	84
<u>Cabernet Sauvignon</u>	
Deakin Estate, Australia	46
Merryvale Starmont, Napa, California	119
Liberty School, California	79
<u>Zinfandel</u>	
Francis Coppola - Director's Cut, California	120
<u>Blended Wines</u>	
Vitae Sangiovese, Puglia, Italy	41
Jaboulet Parallele "45" Cotes Du Rhone, France	58

Prices do not include applicable taxes and gratuities
(10% Liquor Tax, 15% Gratuities & 5% GST)



Champagnes & Sparkling Wines

	Bottle
Charles Heidsieck, France	145
Cipes Brut Summerhill, BC	90
Dom Perignon, France	450
Gloria Ferrer Sonoma, California	90
Henkell Trocken, Germany	46
Jackson Triggs Riesling Ice Wine, BC	100
Mumm Cordon Rouge, France	165
Segura Viudas, Spain	50
Sumac Ridge Stellars Jay Brut VQA, BC	82
Veuve Cliquot Brut, France	180



Beverage Service

	<u>HOST BAR</u>	<u>CASH BAR</u>
Premium Liquor	\$4.96	\$6.50
Deluxe Liquor	\$5.72	\$7.50
Domestic Beer	\$4.96	\$6.50
Import Beer & Cider	\$5.72	\$7.50
Wine	\$4.96	\$6.50
Liqueurs	\$7.25	\$9.50
Juice, Pop & Water	\$2.48	\$3.00

**Hosted Bars are subject to 15% Gratuity, 10% Liquor Tax & 5% GST
Cash Bars are inclusive of taxes**

**Bartender labour charges of \$40.00 per hour (minimum 4 hours) will apply to
functions with less than \$400.00 net bar sales.**



Contact List

BAKERY

Cakes on Demand	604-793-3688	www.cakesondemand.com
Justine's Sugar Lane	604-798-2304	www.justinessugarlane.com

CHOCOLATE FOUNTAIN

Fairytale Fountains	kim@fairytaleschocolate.com	www.fairytalechocolate.com
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DÉCOR

Cinderella Slip Ons	778-552-3098	www.cinderellachair.com
Sweet Beginnings	604-476-9552	www.asweetbeginning.com
Valley Weddings	604-835-7526	www.valleyweddings.ca

DISC JOCKEY

Alltunes DJ Service	604-316-0554	www.alltunesdj.com
Beyond Sound	604-630-6515	www.beyoundsound.ca
Hot Hit Productions	604-439-7566	www.hothitproductions.com
Spin Doctors	604-574-3314	www.spindoctordj.net

FLORIST

Holly Tree	604-796-2596	www.agassizhollytree.com
Flowers by Renee	604-858-9964	
Mary Clark Flower	604-792-0666	www.maryclarkflowers.com
Simply Perfect Flowers	604-557-0055	www.simplyperfectflowers.com

HAIR

Harrison Hairstyling	604-796-3636	www.harrisonhairstyling.com
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ICE SCULPTURE

Cool Creations	604-275-4004	www.cool-creations.com
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The resort is not in anyway associated with the above suppliers.

This is a local list of suppliers for your reference only.

Each organizer is responsible for researching a supplier that suits their personality and budget.

The resort is not liable for any agreements and/or contracts that the organizer has arranged directly with a supplier.



Contact List

OFFICIANT

Brent Chapman	604-574-7731	http://www.heyrev.com/Welcome.html
Marriage Commissioners		www.vs.gov.bc.ca

PHOTOGRAPHER

Chris + Lynn Photography	604-531-2732	www.chrispluslynn.com
Don Young	604-792-8313	www.donyoungphoto.com
Jeff Andrews	604-864-8777	www.jeffandrewsphotography.com
Norman's Photography	604-792-2757	www.normansphotographic.com
Revival Arts Studio	604-864-6339	www.revivalartsstudio.com
Rick Collins Photography	604-703-0099	www.rickcollinsphotography.com
Stanton's Photography	604-597-6686	www.stantonsphotography.com
Veridamo	604-341-8945	www.veridamo.com

STRING

Harp and Strings	604-733-7280	www.harpanstrings.com
Lori Pappajohn (harp & flute)	604-521-7194	
Mary Murphy (harpist)	604-796-3741	
Musical Occasions	604-538-8530	www.musicaloccasions.ca

TENT

Classic Party Rentals	604-855-9797	www.classicpartyrentals.ca
The Tent Guys	604-853-2511	www.thetentguys.ca

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