

Grand Villa Casino
Hotel & Conference Centre
BURNABY

PRIVATE & GROUP BOOKINGS

EVENT SPACES

Alpina Wine Bar - 0 -45 seated / 74 standing

Buffet Dining Room - 50 - 120 seated

Personas Restaurant - 0 - 180 seated





Lighter Bites

all items are priced by dozen*1 dozen minimum per order*

Tuna Tataki - $54
sweet onion salad, ponzu sauce, radish

Beetroot & Goat Cheese - $48
marinated beets, mint, balsamic glaze

Smoked Duck - $60
lettuce cups, cucumber, green onion, hoisin

Mini Cheeseburger Slider - $64
beef patty sliders, special sauce, lettuce, cheese, pickles, onions, mini brioche

Mini Fried Chicken Slider - $64
spicy crispy chicken, coleslaw, pickles, mini bricohe

Veggie Spring Rolls - $48
crispy wrapper, mixed vegetables, sweet chili sauce

Coconut Shrimp - $48
shrimp, shredded coconut, chili dipping sauce

PLATTERS

these platters can be added to any meal as a grazing board as guest arrive or can be served and presented as part of the meal. one plater serves approx 10-12 people for grazing

Vegetable - $80
assorted vegetables, hummus, tzatzki

Charcuterie & Cheese - $188
selection of cured meats & cheeses, crackers, pickled vegetables, seasonal chutney

Charcuterie - $175
selection of cured meats, crackers, pickled vegetables, grainy dijon

Cheese - $180
selection of soft, hard cheese, crackers, seasonal chutney

Chips & Dips -$45
jalapeno lime sour cream, fire roasted salsa, corn tortilla chips

Warm Doughnuts - $60
cinnamon dusted doughnuts, assorted sauces



GRAZE TABLE

Want to impress your guests with a beautifully arranged spread? Our chef-prepared grazing tables are packed with a delicious variety of cured meats, cheeses, spreads, pickled vegetables, condiments, crackers, and fresh bread—perfect for any gathering.
Priced per person with a minimum of 20 guests, our tables are designed to look great and keep everyone coming back for more. A simple, tasty, and hassle-free way to elevate your event!

Grand Villa Grazing Table - $28 / per person

cured meats, cheese, spreads, fruit, vegetables, condiments, crackers & breads

20 person minimum





Breakfast

includes complimentary coffee & tea
20 person minimum

Croissant Sandwich Platter

Assorted Selection of Filled Buttery Croissants
Bacon, Lettuce, Tomato
Whipped Feta & Avocado
Egg Salad & Arugula
Ham & Swiss Cheese

Fresh Fruit Platter
$25 / per person

Morning Bites

Assorted Danishes
Mini Croissants
Mini Muffins
Fruit Salad

$18 / per person



BUFFET MENU $55

40 person minimum

Starters

Assorted Dinner Rolls
Mixed Greens
Romaine Lettuce
Assorted Dressing & Garnishes

Hot Dishes

Red Wine Braised Beef
Roasted Herb Chicken
Baked Soya Ginger Fish
Pasta Primavera

Sides

Vegetable Spring Rolls
Fragrant Jasmine Rice
Garlic Mashed Potatoes
Seasonal Vegetables

Desserts

Assorted Fresh Fruits
Assorted Cakes

VILLA BUFFET $75

40 person minimum

Starters

Assorted Dinner Rolls
French Onion Soup
Cream of Tomato Soup
Mixed Greens & Romaine Lettuce
Assorted Dressing & Garnishes

Hot Dishes

Sage Roasted Turkey
Cranberry Sauce, Home Style Gravy
Red Wine Braised Short Rib
Lemon Butter Fish
Truffle Scented Macaroni & Cheese

Sides

Sage Bread Stuffing
Garlic Mashed Potatoes
Crispy Brussel Sprouts
Seasonal Vegetables

Desserts

Assorted Fresh Fruits
Festive Cakes
Assorted Cookies



Buffet Add On

customize your buffet offering to make it a spectacular event

Cold Poached Prawns
$5 / per person

Snow Crab Legs
$11 / per person

Carving Station with Chef
Herb Crusted Roast Beef
Traditional Condiments & Pan Gravy
+ $15/per person



BEVERAGES

WE OFFER A SELECTION OF DRINKS FOR ALL YOUR GUESTS NEEDS
WE CAN OFFER LIMITED DRINK TICKETS OR OPEN BAR

DRINK OPTIONS ARE:

BOTTLED BEER
WINE BY THE BOTTLE OR GLASS
CIDER BY THE CAN
NON-ALCOHOLIC

COCKTAILS (ALPINA ONLY)



FAQS

ADDITIONAL COST:

all pricing is subject to taxes and auto gratuity of 18%

WHEN ARE THE ROOMS AVAILABLE?

rooms are book on a first-come, first-serve basis, based upon availability

IS THERE A CHARGE TO USE THE SPACE?

there is no charge to use the space

WHEN IS THE FINAL GUEST COUNT DUE?

the guaranteed number of guests attending the event is required 72 hours in advance of event date. please note: unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee. you will be billed for the guaranteed number given or the actual number in attendance, whichever is greater.

DO YOU SUPPLY AUDIO-VISUAL EQUIPMENT?

absolutely! audio/visual equipment is provided by a third party, charges will be added directly to your bill with no additional mark-up

PAYMENT & DEPOSITS

To solidify your reservation we require a security deposit of $30 per guest to be made no later than two weeks prior to your event. Deposit must be made in person via credit card. We do not accept credit card information over the phone for security purposes.
Deposits may be used towards final billing or receive a full refund on the same card at time of event.

Payments are required upon the completion of event via credit card or cash. No invoicing of any sorts applicable. Encore discounts & coupons do not apply.

CANCELATIONS

All cancellations made within 30days will receive a full refund, no exceptions.

GENERAL GUIDELINES

ID – All guests will require to have 2 pieces of ID.

Gifts – Please note that there is no outside alcohol allowed on premise & all gifts must be checked into cars or at our guest service desk while guests are on the gaming floor.

Cakes – Cakes are welcomed to be brought for your event, however they must be in an easy-open box should Security need to check, & cakes must be store bought.

Decorations – Balloons are not accepted on premise to avoid visual blockage of Surveillance cameras for guest safety. Centerpieces & banners are accepted with discretion.

POST-EVENT LEFTOVER FOOD & TAKE-AWAY POLICY

At Grand Villa, we want every guest to enjoy their event safely. For this reason, any leftover food can only be taken off the premises if it is approved by our FoodSafe certified management team. This policy applies to all food remaining after the event has concluded.

What you need to know:

- Only FoodSafe-certified Grand Villa Management are authorized to review, approve, and package leftover food, using approved containers. Guests and hosts are not permitted to handle or package food themselves

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- Generally, only non–temperature-sensitive items—such as pastries, whole fruit, or sealed packaged snacks—may be approved to take home. All hot or cold perishable items, including meats, seafood, dairy dishes, sauces, or any food requiring strict temperature control, must remain on-site.

Safety rules:

- Food that has been out of temperature control, displayed, or served for more than two hours cannot be approved for take-away.

- Once approved items leave the premises, they become the responsibility of the guest or event organizer.

This policy is in place to follow BC Health Authority regulations and FoodSafe standards, ensuring that everyone enjoys their food safely. We appreciate your understanding and cooperation.

FOR ALL BOOKING INQUIRIES PLEASE CONTACT:

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