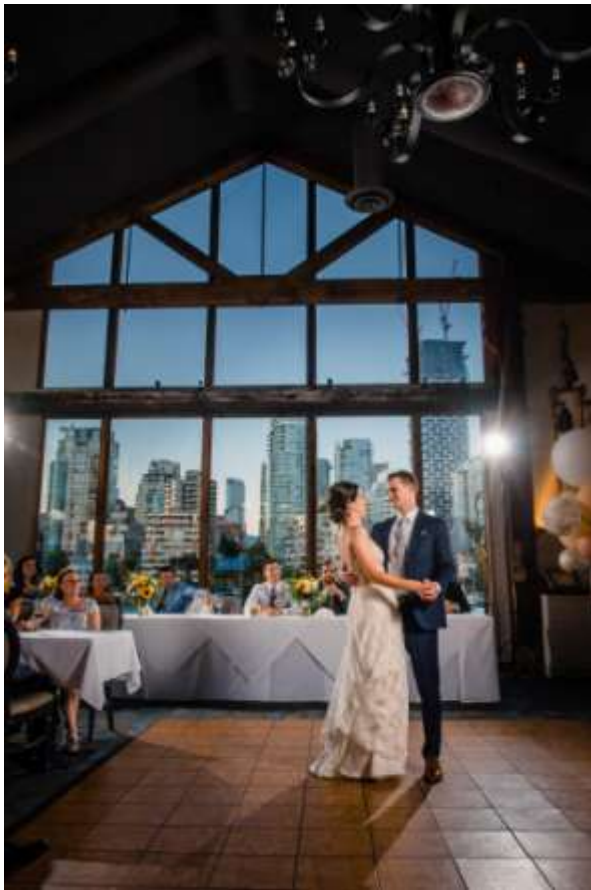


bridges

Wedding Catering Package

2019-2020



Congratulations!

BRIDGES IS COMMITTED TO ENSURING THAT YOU REMAIN STRESS FREE TO HAVE THE MOST ENJOYABLE DAY!



Here is what our couples are saying..

“Nothing but great things to say about the staff and the venue, thank you for helping make our day so special!” **Emily and Tyler 14th July 2018**

“We had an amazing day and everyone at Bridges helped with that! Such friendly staff and the food was amazing!” **Amy and Paul 5th August 2018**

“Where do I even begin? Our overall experience with Bridges for the most special day of our lives was a 5/5.

Not only was the staff friendly, prompt and extremely accommodating but the food was absolutely incredible. We are still getting comments from family and friends on how amazing the food and service was.

Our experience with Bridges events manager Kate was so much fun and very easy. She was able to help organize the flow of our day, ensuring that the food and drinks were circulating to our guests and that the experience was pleasant and enjoyable. She had some great recommendations on canapés and late night snacks that everyone ended up loving! Kate is honestly the sweetest and so determined to ensure that every aspect of your special day is perfect.” **Mike and Maria 29th September 2018**

Canapés

Hot

\$38 per dozen

Lamb Meatballs *Rita sauce*

Chicken Satay *Thai peanut sauce*

Risotto Balls *mozzarella, parmesan, pesto aioli dip*

Stuffed Mushrooms *beef, bread crumbs, grana padano*

Prawn & Crab Cakes *citrus capers aioli*

Mini Grilled Cheese Squares *roasted tomato mousse*

Crab Mac & Cheese Fritters *truffle oil*

Short Rib Sliders

Pork or Vegetarian Gyoza

Premium Hot

\$48

Bacon Wrapped Scallops

Lamb Lollipop *tzatziki sauce*

Cold

\$38 per dozen

Caprice Skewers *cherry tomatoes, Bocconcini, basil, balsamic reduction*

Smoked Salmon Roulade *flavored cream cheese, cucumber bed*

Seared Rare Sushi Grade Ahi Tuna *mango salsa, sriracha*

Spring Rolls *rice paper, cilantro, rice wine vinegar, pea shoot*

Coconut Battered Shrimp *Cocktail Sauce*

Chicken Bacon Alfredo Crostini

Guacamole Loaded Sweet Potatoes

Premium Cold

\$48

Spicy Shrimp *Gazpacho shooters, avocado espuma*

Sliced Lobster Tail *mango salsa*

CANAPES ARE AVAILABLE BY A MINIMUM 4 DOZEN PER ITEM

Cocktail Reception Enhancements

Cheese Platter

Small \$225 (20-25 people)

Large \$400 (40-50 people)

Charcuterie Platter

Small \$225 (20-25 people)

Large \$400 (40-50 people)

Chilled Prawns

Bowl \$250 (200 pieces)

Oyster Station \$3.00 per piece

Fresh Hummus *assorted crudités*

Bowl \$50 (20 guests)

Plated Menus

SERVED WITH HOUSE MADE FOCCACIA BREAD AND COFFEE AND TEA

PRICES SUBJECT TO GRATUITY AND TAXES

PRICES AND MENU SUBJECT TO CHANGE



Granville Island Dinner

\$62 per person

APPETIZER

ORGANIC MIXED GREENS SALAD CUCUMBER, SUNFLOWER SEEDS, CHERRY TOMATOES, RED RADISH, BELL PEPPERS AND APPLE CIDER VINAIGRETTE

ENTRÉE

CHICKEN SUPREME MUSHROOM GRAVY OR THYME GLAZE

SERVED WITH YOUR CHOICE OF STARCH AND SEASONAL VEGETABLES

DESSERT

BRIDGES BAKED CHEESECAKE BERRY SAUCE

MENU NOT AVAILABLE ON SATURDAYS MAY THROUGH OCTOBER AND DECEMBER

Bridges Dinner

\$72 per person

APPETIZER (CHOOSE ONE)

ORGANIC MIXED GREENS SALAD CUCUMBER, SUNFLOWER SEEDS, CHERRY TOMATOES, RED RADISH, BELL PEPPERS AND APPLE CIDER VINAIGRETTE

OR

QUINOA & ARUGULA SALAD PEARS, MANDARIN ORANGE. GOAT CHEESE AND APPLE CIDER VINAIGRETTE

ENTRÉE (CHOOSE ONE)

CHICKEN SUPREME MUSHROOM GRAVY OR THYME GLAZE

OR

GRILLED WILD BC SALMON MAPLE GLAZE OR CITRUS YOGURT

SERVED WITH YOUR CHOICE OF STARCH AND SEASONAL VEGETABLES

DESSERT (CHOOSE ONE)

CHOCOLATE FUDGE CAKE WHIPPED CREAM, BERRY GARNISH

OR

BRIDGES BAKED CHEESECAKE BERRY SAUCE

MENU NOT AVAILABLE ON SATURDAYS MAY THROUGH OCTOBER AND DECEMBER

Signature Dinner

\$78 per person

APPETIZERS (CHOICE OF ONE)

FIRE ROASTED TOMATO AND BASIL SOUP *CHIPOTLE ESPUMA AND GRILLED CHEESE CROUTONS*

CREAMY FOREST MUSHROOMS SOUP *RICOTTA ESPUMA, TRUFFLE OIL AND BRIOCHE CROUTONS*

QUINOA & ARUGULA SALAD *PEARS, MANDARIN ORANGE. GOAT CHEESE AND APPLE CIDER VINAIGRETTE*

PRAWN & CRAB CAKES *LEMON, CAPER AIOLI*

ORGANIC MIXED GREEN SALAD *CUCUMBER, SUNFLOWER SEEDS, CHERRY TOMATOES, RED RADISH, BELL PEPPERS AND APPLE CIDER VINAIGRETTE*

SUBSTITUTE FOR PREMIUM APPETIZER (EXTRA CHARGE PER PERSON)

BEEF CARPACCIO *HORSERADISH CREAM AND WATERCRESS + \$10*

TUNA TATAKI *ASIAN SLAW +\$10*

ENTRÉE (CHOICE OF TWO)

GRILLED WILD BC SALMON *MAPLE GLAZE OR CITRUS YOGURT*

CHICKEN SUPREME *MUSHROOM GRAVY OR THYME GLAZE*

PAN SEARED BC HALIBUT (APR THROUGH OCT) OR COD (NOV THROUGH MAR)

CHAMPAGNE FENNEL CREAM OR CITRUS SAFFRON SAUCE

BEEF TENDERLOIN *DIANE SAUCE OR MADEIRA JUS*

VEGETARIAN THAI CURRY TAGLIATELLE *SEASONAL VEGETABLES AND PEANUTS*

SUBSTITUTE FOR PREMIUM ENTRÉE (EXTRA CHARGE PER PERSON)

SURF & TURF *BEEF TENDERLOIN AND PRAWNS, MADEIRA JUS OR DIANE SAUCE +\$15*

PAN SEARED DUCK BREAST *MASHED POTATOES, MADEIRA JUS +\$20*

NOVA SCOTIA LOBSTER *GARLIC CLARIFIED BUTTER +\$30*

STARCH (CHOICE OF ONE WITH EACH ENTRÉE)

GRATIN DAUPHINOISE

MASHED POTATOES (ADD GARLIC)

ROASTED NUGGET POTATOES

WILD RICE PILAF

ALL ENTREES COME WITH SEASONAL VEGETABLES AND YOUR CHOICE OF STARCH

DESSERT (CHOICE OF ONE)

CHOCOLATE CAKE WHIPPED CREAM, BERRY GARNISH

BRIDGES BAKED CHEESECAKE BERRY SAUCE

VANILLA BEAN BRULEE WITH BISCOTTI

VANILLA PANNA COTTA WINE-BERRY GLEE

TIRAMISU

SIGNATURE PLATED DINNER ADDITIONS

+ **\$8.00 PER PERSON PER ITEM** – *For additional menu options*

+ **\$10.00 PER PERSON PER ITEM** – *For additional appetizer*

*MENU SURCHARGE FOR ADDITIONAL ITEMS OR OPTIONS APPLIES TO EACH GUEST IN THE PARTY

*YOUR GUESTS MAKE THEIR ENTRÉE SELECTION AT THE EVENT

*PREMIUM ENTREES REQUIRE COLLECTION OF ORDERS PRIOR TO THE EVENT

Buffet Dinner

SERVED WITH HOUSE MADE FOCCACIA BREAD AND COFFEE AND TEA

PRICES SUBJECT TO GRATUITY AND TAXES

PRICES AND MENU SUBJECT TO CHANGE



English Bay Buffet

\$80 per person

SALADS & CHILLED PLATTERS – SELECT TWO ITEMS

ORGANIC MIXED GREENS *SUNFLOWER SEEDS, CARROTS, RED RADISH, BELL PEPPERS, APPLE CIDER VINAIGRETTE*

BRIDGES CEASAR SALAD *GRANA PADANO, GARLIC CROUTONS*

DOUBLE SMOKED BACON & POTATO SALAD

THAI TOFU NOODLE SALAD

QUINOA & ARUGULA SALAD *MANDARIN SEGMENTS, GOAT CHEESE*

FRESH CRUDITÉS *BUTTER MILK RANCH DIP*

TOMATO BOCCONCINI PLATTER *BASIL, BALSAMIC REDUCTION*

BABY SPINACH SALAD *PEARS, CANDIED WALNUTS, SWEET ONION VINAIGRETTE*

BROCCOLI PENNE SALAD *CREAMY DRESSING*

HOT DISHES

BAKED WILD SALMON *SOY MAPLE GLAZE*

GRILLED CHICKEN BREAST *MUSHROOM GRAVY*

VEGETABLE LASAGNA *ZUCCHINI, EGGPLANT, RED PEPPER, SPINACH, RICOTTA*

SIDES

SEASONAL VEGETABLES

HERB AND BUTTER ROASTED NUGGET POTATOES

DESSERTS

CHOCOLATE FUDGE CAKE *WHIPPED CREAM, BERRY GARNISH*

BRIDGES BAKED CHEESECAKE *BERRY COMPOTE*

VANILLA PANNA COTTA *WINE-BERRY GLEE*

ASSORTED PLATTERS *COOKIES, TARTS, PROFITEROLES, MACAROONS*

MENU NOT AVAILABLE ON SATURDAYS IN MAY THROUGH OCTOBER AND DECEMBER

False Creek Buffet

\$85 per person

SALADS & CHILLED PLATTERS - SELECT FOUR ITEMS

ORGANIC MIXED GREENS *SUNFLOWER SEEDS, CARROTS, RED RADISH, BELL PEPPERS, APPLE CIDER VINAIGRETTE*

BRIDGES CEASAR SALAD *GRANA PADANO, GARLIC CROUTONS*

DOUBLE SMOKED BACON & POTATO SALAD

THAI TOFU NOODLE SALAD

QUINOA & ARUGULA SALAD *MANDARIN SEGMENTS, GOAT CHEESE*

FRESH CRUDITÉS *BUTTER MILK RANCH DIP*

TOMATO BOCCONCINI PLATTER *BASIL, BALSAMIC REDUCTION*

BABY SPINACH SALAD *PEARS, CANDIED WALNUTS, SWEET ONION VINAIGRETTE*

BROCCOLI PENNE SALAD *CREAMY DRESSING*

COLD SMOKED SALMON *CAPERS, RED ONIONS*

HOT DISHES

BAKED WILD SALMON *SOY MAPLE GLAZE*

GRILLED CHICKEN BREAST *MUSHROOM GRAVY*

BRAISED SHORTRIB *AU JUS*

VEGETABLE LASAGNA *ZUCCHINI, EGGPLANT, RED PEPPER, SPINACH, RICOTTA*

SIDES

SEASONAL VEGETABLES

HERB AND BUTTER ROASTED NUGGET POTATOES

DESSERTS

CHOCOLATE FUDGE CAKE *WHIPPED CREAM, BERRY GARNISH*

BRIDGES BAKED CHEESECAKE *BERRY COMPOTE*

VANILLA PANNA COTTA *WINE-BERRY GLEE*

ASSORTED PLATTERS *COOKIES, TARTS, PROFITEROLES, MACAROONS*

Dinner Enhancements

CARVING STATION

HERB CRUSTED RIBEYE \$675 (SERVES APROX. 35 GUESTS)

STRIPLOIN \$480 (SERVES APROX. 35 GUESTS)
MUSTARD, GARLIC RUB

ACCOMPANIMENTS: AU JUS, HORSERADISH, CHIMICHURRI, DIJON MUSTARD

AVAILABLE AS AN ADDITION TO A BUFFET OR AS PART OF COCKTAIL STYLE RECEPTION

PRICES INCLUDE CHEF ATTENDING THE STATION

Dessert Enhancements

ASSORTED PETITE DESSERTS

SMALL PLATTER \$250 (100 PIECES)

LARGE PLATTER \$500 (220 PIECES)

CHOOSE FIVE:

MINI TARTS *LEMON CURD, PASSION FRUIT CURD, PASTRY CREAM*

CAKE POPS *CARROT, VANILLA, CHOCOLATE*

CHEESECAKE POPS *DIPPED IN WHITE AND DARK CHOCOLATE*

HOUSE MADE MARSHMALLOWS *YOUR CHOICE OF VANILLA OR STRAWBERRY*

BRULEE SPOON *YOUR CHOICE OF VANILLA, CHOCOLATE, STRAWBERRY, MAPLE, BUTTERSCOTCH, COFFEE*

BROWNIE BITES *TOFFEE WHIPPED CREAM*

MINI SANDWICH COOKIES *VANILLA AND CHOCOLATE SHORTBREAD COOKIES WITH YOUR CHOICE OF BUTTERCREAM FILLING – PEANUT BUTTER, BROWNBUTTER, VANILLA OR CHOCOLATE*

CHOCOLATE DIPPED STRAWBERRIES OR PINEAPPLE (BASED ON AVAILABILITY)

PANNA COTTA SHOOTERS *YOUR CHOICE OF TWO FLAVOURS – VANILLA, COCONUT, PASSION FRUIT OR STRAWBERRY*

*INDIVIDUAL ITEMS ARE AVAILABLE AT \$38 PER DOZEN
MINIMUM ORDER OF 4 DOZEN PER ITEM REQUIRED*

Late Night Snacks

\$38 PER DOZEN

CLASSIC MINI CHEESE BURGERS *CHEDDAR, LETTUCE, TOMATO, GARLIC MAYO*

BRIOCHE GRILLED CHEESE *WITH BACON & TOMATO CREAM*

PULLED CHICKEN SLIDERS *HOUSE MADE BBQ SAUCE, CREAMY COLESLAW*

POUTINE *REAL CHEESE CURDS, CHICKEN GRAVY*

PIZZA STATION (CHOOSE THREE) *MARGHERITA, PEPPERONI, QUATTRO FORMAGGI, VEGETARIAN, SMOKED SALMON*

BACON TRUFFLE MAC & CHEESE

SOUTHERN SPICED CHICKEN WINGS (2PC PER SERVING)

MINIMUM ORDER OF 4 DOZEN PER ITEM REQUIRED

Plated Lunch

SERVED WITH HOUSE MADE FOCCACIA BREAD AND COFFEE AND TEA

PRICES SUBJECT TO GRATUITY AND TAXES

PRICES AND MENU SUBJECT TO CHANGE

\$48 PER PERSON - TWO COURSE MEAL

\$58 PER PERSON- THREE COURSE MEAL

STARTER – CHOOSE ONE

TOMATO BISQUE *GRILLED CHEESE CROUTONS*

ORGANIC GREENS SALAD *CUCUMBER, SUNFLOWER SEEDS, CHERRY TOMATOES, RED RADISH AND APPLE CIDER VINAIGRETTE*

BRIDGES CAESAR SALAD *GRANA PADANO, BRIOCHE CROUTONS*

ENTRÉE – CHOOSE TWO

SEARED WILD BC SALMON *WILD RICE PILAF, SEASONAL VEGETABLES, CITRUS CREAM*

GRILLED FLAT IRON STEAK *POMME FRITES, MADEIRA JUS*

ROASTED CHICKEN *MUSHROOM GRAVY, MASHED POTATOES, TOMATO PROVENCAL*

BROCCOLINI HEAD MACARONI AND CHEESE *GRANA PADANO, TRUFFLE OIL*

DESSERT – CHOOSE ONE

BRIDGES BAKED CHEESECAKE *BERRY COMPOTE*

POTS DE CREME *WHIPPED CREAM, DOUBLE CHOCOLATE*

GELATO

YOUR GUESTS MAKE THEIR ENTRÉE SELECTION AT THE EVENT



FAQ & POLICIES

WHAT IS INCLUDED?

- WHITE TABLE LINENS & NAPKINS
- PROFESSIONAL STAFF: HOSTS, BAR AND SERVICE
- ONE WIRED MICROPHONE
- HOUSE MUSIC SYSTEM FOR BACKGROUND MUSIC
- EASEL, WELCOME TABLE & MUSIC STAND
- ADDITIONAL TABLES & LINENS FOR CAKE, GIFTS, ETC.
- CANDLES FOR GUEST TABLES (LIMITED NUMBER)
- MENU TASTING FOR BRIDE AND GROOM
- PRINTED MENUS WITH CUSTOM HEADER
- PLANNING CONSULTATIONS & MEETINGS AS NEEDED

HOW MANY PEOPLE CAN YOU ACCOMMODATE?

WE OFFER PLATED MEALS FOR UP TO 150 PEOPLE AND COCKTAIL RECEPTIONS FOR UP TO 200 PEOPLE. BUFFETS ARE AVAILABLE FOR GROUPS OF 60 TO 130 PEOPLE.

****GROUPS WITH MORE THAN 50 GUESTS ARE REQUIRED TO BUY OUT THE DINING ROOM FOR EXCLUSIVE USE****

HOW MUCH DOES IT COST?

THE 2ND FLOOR RESTAURANT IS AVAILABLE FOR PRIVATE EVENTS WITH A MINIMUM FOOD AND BEVERAGE CHARGE OF (EXCLUDING TAX AND GRATUITY):

JANUARY 1ST – APRIL 30TH - \$11,000 – EVENING

MAY, OCTOBER - NOVEMBER - \$12,000 - EVENING

JUNE, SEPTEMBER

*SUNDAY-THURSDAY EVENINGS: \$12,000

*FRIDAY & SATURDAY EVENINGS + HOLIDAY SUNDAY'S: \$16,000

JULY, AUGUST, DECEMBER

*SUNDAY-THURSDAY EVENINGS: \$12,000

*FRIDAY + HOLIDAY SUNDAY EVENINGS: \$14,000

*SATURDAY EVENING: \$18,000

DAYTIME THROUGHOUT YEAR

9:30 AM TO 3:30 PM \$7,500

SMALLER GROUPS: NON-EXCLUSIVE USE OF THE 2ND FLOOR -

EVENING: FEWER THAN 50 GUESTS, A MINIMUM CHARGE AT \$78/ PERSON ON FOOD

****PLEASE NOTE, THAT THE ABOVE PRICE DOES NOT INCLUDE GRATUITY OR TAXES****
**** NO SPACE IS GUARANTEED UNTIL A NON-REFUNDABLE DEPOSIT HAS BEEN RECEIVED****

WHAT GRATUITY AND TAXES CAN I EXPECT TO PAY?

A SET GRATUITY OF 18% IS CHARGED ON ALL EVENTS. A 5% GST IS APPLIED TO ALL FOOD, BEVERAGE AND GRATUITY. A 7% PST IS APPLIED TO ANY ADDITIONAL RENTALS. LASTLY, A 10% PLT IS APPLIED TO ALL LIQUOR.

ARE THERE ANY ADDITIONAL CHARGES?

*DANCE FLOOR \$100

*CAKE CUTTING FEE \$2.00 PER PIECE

* A MUSIC FEE \$90.12 (SOCAN & RESOUND) IS CHARGED ON EVENTS THAT BRING IN ANY TYPE OF MUSIC; THIS FEE IS SUBJECT TO CHANGE DUE TO GOVERNMENT REGULATIONS

*\$500 DAMAGE DEPOSIT; WILL BE RETURNED FOLLOWING THE EVENT IF NO DAMAGES OCCURED

WILL THIS PACKAGE CHANGE?

ALL MENUS AND PRICES ARE SUBJECT TO CHANGE AT ANY TIME. SIGNED CONTRACT GUARANTEES PRICING 90 DAYS PRIOR TO YOUR EVENT

DO YOU OFFER KIDS MEAL?

CHILDREN FROM AGES 2-10 ARE CHARGED \$12/CHILD.

DO YOU OFFER VENDORS' MEAL?

VENDOR'S RECEIVE AN ENTRÉE SELECTED FOR YOUR EVENT FOR \$25.

CAN YOU ACCOMMODATE GUESTS WITH ALLERGIES, VEGANS AND VEGETARIANS?

BRIDGES CAN ACCOMMODATE GUESTS WITH DIETARY RESTRICTIONS. LIST OF GUESTS REQUIRING SPECIAL MEAL IS REQUIRED AT LEAST 2 WEEKS PRIOR TO THE EVENT.

CAN I BRING MY OWN CATERING OR LIQUOR?

OUTSIDE CATERING AND LIQUOR IS NOT ALLOWED WITH THE EXCEPTION OF WEDDING CAKE AND WINE. CORKAGE FEE OF \$25 APPLIES TO ALL 750ML BOTTLES OF WINE BROUGHT IN.

CAN I HAVE MY CEREMONY THERE?

WEDDING CEREMONIES CAN BE DONE AT BRIDGES IN CONJUNCTION WITH THE RECEPTION ONLY; SEATING IS LIMITED. DEPENDING ON THE SETUP REQUIREMENTS: A FEE OF \$400 -IF THE CEREMONY FLOWS DIRECTLY INTO THE RECEPTION OR A FEE OF \$1,500 APPLIES (+ 2 HOUR WINDOW) IF WE NEED TO RESET THE ROOM FOR THE RECEPTION.

ARE THERE ANY RESTRICTIONS TO DECORATIONS?

ALL CANDLES ARE REQUIRED TO HAVE A BASE AND COVERED FLAME. SPARKLERS ARE NOT ALLOWED. NAILS AND STAPLES ARE NOT ALLOWED.

HOW DO I SECURE MY BOOKING?

A NON-REFUNDABLE DEPOSIT OF \$2,000 IS REQUIRED TO SECURE THE DATE FOR YOUR WEDDING. THIS WILL BE APPLIED TO THE FINAL BILL. BRIDGES RESERVES THE RIGHT TO RELEASE ANY BOOKING THAT HAS NOT MET THIS OBLIGATION.

WHEN AM I EXPECTED TO PAY THE REMAINDER OF MY BILL?

FOR PRIVATE PARTIES THE BALANCE OF ESTIMATED CHARGES WILL BE DUE ONE MONTH PRIOR TO YOUR EVENT. AT THE CONCLUSION OF THE EVENT, ANY OVERAGES WILL BE DUE WITHIN 5 BUSINESS DAYS.

CAN I SPLIT PAYMENT BETWEEN TWO CARDS OR MAKE MULTIPLE PAYMENTS?

MULTIPLE PAYMENTS AND CARDS ARE ALLOWED. LAST PAYMENT HAS TO BE RECEIVED BY THE SET DEADLINE.

CAN I PAY BY CHEQUE?

CHEQUES ARE ACCEPTED AND HAVE TO BE RECEIVED BY BRIDGES ON OR BEFORE THE PAYMENT DEADLINE. IF CHEQUE IS USED FOR DEPOSIT, BOOKING IS NOT CONFIRMED UNTIL CHEQUE IS RECEIVED.

WHEN DO I HAVE TO CONFIRM THE NUMBER OF GUESTS?

WE WILL REQUIRE A GUARANTEED NUMBER OF GUESTS TWO BUSINESS DAYS PRIOR TO YOUR EVENT. YOU WILL BE CHARGED ON THE NUMBER OF GUESTS IN ATTENDANCE OR THE NUMBER OF GUESTS YOU CONFIRM, WHICHEVER IS GREATER.

WHAT IF I HAVE TO CANCEL?

A 50% CHARGE FOR FOOD AND BEVERAGE COST ESTIMATED WILL BE CHARGED FOR ANY CANCELLATIONS MADE WITHIN 90 DAYS OF SERVICE. A 100% CHARGE FOR FOOD AND BEVERAGE COST ESTIMATED WILL BE CHARGED FOR ANY CANCELLATION WITHIN 30 DAYS OF SERVICE. THE ENTIRE AMOUNT ESTIMATED, INCLUDING APPLICABLE TAXES AND GRATUITY, WILL BE CHARGED FOR GROUPS THAT FAIL TO SHOW FOR THEIR RESERVATION. ALL DEPOSITS ARE NON-REFUNDABLE.

THERE ARE OTHER SERVICES I NEED FOR MY EVENT, WHERE DO I GO?

IF YOU ARE LOOKING FOR A DJ, FLORIST, PHOTOGRAPHER ETC. FOR YOUR EVENT, WE ARE HAPPY TO RECOMMEND COMPANIES THAT WE HAVE WORKED SUCCESSFULLY WITH.

KATE MACHANOVA
EVENTS MANAGER

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