



**COAST**  
prince george hotel™  
by **APA**

# *2023 catering guide*



# breakfast buffets

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## CONTINENTAL

**\$19.50 per person**

- Assorted bakery selection 2 pieces per person
- Locally and seasonally inspired fruit
- Assorted fruit juices
- Starbucks® coffee and Teavana® teas

## EURO CONTINENTAL

**\$25.00 per person**

- Freshly baked goods and pastries
- Butter, jam & peanut butter
- Cheese
- Cured meats
- Fruit salad
- Granola with milk and yogurt
- Hard boiled eggs
- Juices
- Starbucks® coffee and Teavana® teas

## NORTHERN PRIDE

minimum 20 guests

**\$29.00 per person**

**Fewer than 10 guests add a \$3 surcharge per person**

- Assorted fruit juices
- Bakery selection and specialties
- Fluffy scrambled eggs
- Choice of:
  - Maple smoked bacon; **or,**
  - Pork sausages
- Hash brown potatoes
- Jams, preserves, and butter
- Starbucks® coffee and Teavana® teas

# snacks + beverages

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## BEVERAGES

- **Freshly brewed Starbucks coffee and Teavana tea service \$4.50 per person**
- **Soft drinks, bottled water, and bottled juice \$4.50 each**  
Charged on consumption

## SNACKS

- **Assorted muffins made in-house \$46.00 per dozen**
- **Chef's specialty scones \$46.00 per dozen**
- **Assorted whole fruit \$2.50 each**
- **Locally and seasonally inspired fruit tray \$6.50**
- **Freshly baked cookies \$26.00 per dozen**
- **Fresh vegetables and dip \$6.00 per person**
- **Assorted mini pastries & squares \$5.50 per person**
- **Individually packaged Oreos, chips, pretzels, or Doritos \$2.75 each**  
Charged on consumption
- **Assorted Daydream Doughnuts \$53.00 per dozen**

## PLATTERS

Each platter serves 20 guests

- **Crisp crudite display \$87.00**
- **Birch & Boar charcuteries \$320.00**  
With mini buns and condiments
- **Antipasto \$87.00**
- **Domestic cheese display \$131.00**
- **Fresh fruit display with Greek yogurt and honey \$108.00**
- **80-pieces finger sandwich \$135.00**

# Themed breaks

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## FIRST NATIONS BREAK

minimum 20 guests

**\$21.00 per person**

- Traditionally prepared bannock
- Jams and preserves
- Smoked salmon and cream cheese
- Sliced fruit
- Starbucks® coffee and Teavana® teas

## HEALTH BREAK

minimum 20 guests

**\$19.50 per person**

- Fruit display with Greek yogurt and honey
- Fresh crudité with chipotle mango dip
- Granola bars & banana bread
- Fresh fruit juice and mineral water
- Starbucks® coffee and Teavana® teas

## AFTERNOON MATINEE

minimum 20 guests

**\$17.50 per person**

- Freshly popped popcorn topped with butter
- Potato chips with homemade dip
- Assorted candy
- Bottled juice and bottled water
- Assorted soft drinks

## SUSHI BREAK

minimum 20 guests

*5 pieces per person*

**\$21.00 per person**

- California rolls
- Spicy tuna rolls
- Salmon rolls
- Yam tempura rolls
- Shogun rolls
- Wasabi, ginger, and soy sauce
- Starbucks® coffee and Teavana® teas

# *lunch bowls*

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## **SELECT 1 FOR ALL GUESTS**

**\$29.00 per person**

**includes freshly brewed Starbucks coffee and Teavana teas**

**Add \$6.00 for additional entrée choice & pre-selection must be called in 7 days prior**

- ***Steak & Chicken Donburi***  
with Shogun vegetables over steamed jasmine
- ***Butter Chicken***  
With grated carrot and cauliflower over steamed jasmine rice with naan bread
- ***BC Wild Mushroom Ravioli veg***  
Served in Alfredo sauce with broccoli florets, parmesan, and herbs
- ***Chicken Udon Soup***  
Miso chicken broth, grilled chicken, baby bok chow, carrot mushroom, chili oil, green onions and sesame
- ***California Salmon Bowl***  
4 oz. salmon fillet, avocado, cherry tomato, toasted almond, shredded cabbage, brown rice, and sriracha mayo  
**Salmon can be served either hot or cold**
- ***Gado Gado veg***  
Chow mein, tofu, julienne carrot, pepper, chickpea, shredded cabbage, toasted peanut, green onion, and coconut peanut sauce  
**Served cold**

# working lunch

## SANDWICH BUFFET

minimum 10 guests

**\$26.50 per person**

Fewer than 10 guests add a \$3 surcharge per person

### INCLUDES

- Chef's soup of the day

### SIDES

Choose two of the following:

- Baby greens with balsamic & ranch dressings
- Traditional potato salad
- Coleslaw
- Crudité, pickled beets, and pickle platter

### SANDWICH OPTIONS ON ARTISAN BREADS AND ROLLS

Choose three of the following:

- Bacon and egg salad
- Roast chicken salad
- Roast turkey, cheddar, and cranberry slaw
- Roast beef, pepper relish, and jalapeno jack cheese
- Maple ham and Swiss cheese
- Shrimp and cream cheese salad
- Vegetarian **or** vegan sandwich

### DESSERT

- House baked cookies

### BEVERAGES

- Starbucks® coffee and Teavana® teas

## WRAP BUFFET

minimum 10 guests

**\$26.50 per person**

Fewer than 10 guests add a \$3 surcharge per person

### INCLUDES

- Chef's soup of the day

### SIDES

Choose two of the following:

- Baby greens with balsamic & ranch dressings
- Traditional potato salad
- Coleslaw
- Crudité, pickled beets, and pickle platter

### WRAP OPTIONS

choose three of the following:

- Grilled chicken, bacon, romaine, Caesar dressing
- Crispy chicken, chipotle aioli, cheddar, lettuce
- Grilled vegetable, cream cheese, lettuce, roasted red pepper
- Roast beef, caramelized onion, horseradish aioli, Havarti cheese, arugula

### DESSERT

- House baked cookies

### BEVERAGES

- Starbucks® coffee and Teavana® teas

# *lunch buffets*

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## **GREEK BUFFET**

minimum 30 guests

**\$33.00 per person**

**Fewer than 30 guests add a \$5 surcharge per person**

### **SALADS**

- Greek salad with Kalamata olives and feta
- Fresh garden greens with balsamic dressing

### **ENTRÉE AND SIDES**

- Chicken souvlaki
- Rice pilaf
- Lemon roasted potatoes
- Spanakopita
- Fresh baked pita served with roasted garlic hummus

### **DESSERT**

- Baklava
- Fresh fruit with Greek yogurt and honey

### **BEVERAGES**

- Starbucks® coffee and Teavana® teas

## **ITALIAN BUFFET**

minimum 30 guests

**\$33.50 per person**

**Fewer than 30 guests add a \$5 surcharge per person**

### **INCLUDES**

- Fresh rolls and butter
- Mixed greens with balsamic and ranch dressings
- Tomato & bocconcini salad
- Caesar salad with bacon, croutons, and parmesan

### **SIDES**

Choose two of the following:

- Penne Arrabiata with sausage
- Penne carbonara
- Spinach and cheese manicotti with tomato sauce

### **ENTRÉE**

Choose two of the following:

- Chicken marsala
- Chicken parmigiana
- Lasagna

### **DESSERT**

- Tiramisu

### **BEVERAGES**

- Starbucks® coffee and Teavana® teas

# *lunch buffets*

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## **SHOGUN BUFFET**

minimum 30 guests

**\$29.50 per person**

**Fewer than 30 guests add a \$5 surcharge per person**

### **SALADS**

Choose two of the following:

- Thai chicken salad with spicy peanut dress
- Fresh Asian slaw with ginger lime vinaigrette
- Curried sweet potato salad
- Shogun salad with ginger miso dressing

### **SIDES**

- Shogun vegetables
- Steamed jasmine rice

### **ENTRÉE**

Choose one of the following:

- Teriyaki beef
- Teriyaki chicken

### **DESSERT**

- Mango ice cream

### **BEVERAGES**

- Starbucks® coffee and Teavana® teas

## **CANADIAN BURGER BAR**

minimum 30 guests

**\$31.00 per person**

**Fewer than 30 guests add a \$5 surcharge per person**

### **INCLUDES**

- Chef's soup of the day

### **SIDES**

- Caesar salad with bacon, croutons, and parmesan
- Coleslaw
- French fries

### **BURGER OPTIONS**

- Beef burgers
- Chicken burgers
- Garden vegetable patty

### **BREADS AND CONDIMENTS**

- Kaiser and Brioche rolls
- Lettuce, tomatoes, onions, sliced pickles, jalapenos, cheddar cheese, Swiss cheese, BBQ sauce, mustard, mayonnaise, ketchup, relish

### **DESSERT**

- Assorted bars, squares, and cookies

### **BEVERAGES**

- Starbucks® coffee and Teavana® teas



# plated dinner

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## STARTERS - SELECT 1

- Fire roasted tomato basil bisque
- Baby mesclun greens with tomatoes and cucumbers and a choice of dressings
- Caesar salad with bacon, croutons, and parmesan
- Mei Caprese salad with prosciutto crackling
- Roasted beets and arugula with currant dressing

## MAINS - SELECT 1

Prices per person

Add \$6.00 for additional entrée choice & pre-selection must be called in 7 days prior

- Braised short rib in cabernet reduction with garlic mashed potatoes and seasonal vegetables **\$55.00**
- Roasted coconut lime chicken breast with jasmine rice, green beans, and carrots **\$48.00**
- New York Steak with roasted baby Yukon Gold potatoes and seasonal vegetables **\$58.00**
- Wild BC mushroom ravioli in alfredo sauce with fresh herbs **\$40.00 (veg)**
- Chickpea casarecce with fresh tomatoes, pitted Kalamata olives, capers, basil, and parmesan **\$52.00 (veg)**
- Slow roasted 8 oz. Winston's Prime Rib with au jus, Yorkshire pudding, roasted baby Yukon Gold potatoes and season vegetables **\$56.00**

## DESSERT - SELECT 1

- Baked New York cheesecake
- French chocolate terrine with raspberry sauce
- Pana cotta with fresh seasonal berries
- Traditional tiramisu with amaretto custard
- Grand Marnier chocolate mousse

Includes freshly brewed Starbucks coffee and Teavana tea for all guests

# dinner buffets

## SHOGUN BUFFET

minimum 30 guests

**\$49.00 per person**

Fewer than 30 guests add a \$5 surcharge per person

### SALADS

Choose two of the following:

- Thai chicken salad with spicy peanut dress
- Fresh Asian slaw with ginger lime vinaigrette
- Curried sweet potato salad
- Shogun salad with ginger miso dressing

### SIDES

- Shogun vegetables
- Prawn and vegetable tempura
- Steamed jasmine rice

### ENTRÉE

Choose two of the following:

- Teriyaki beef
- Teriyaki chicken
- Teriyaki shrimp
- Teriyaki tofu

### DESSERT

- Mango ice cream
- Custard tarts

### BEVERAGES

- Starbucks® coffee and Teavana® teas

## OUR FARM TO TABLE

minimum 30 guests

**\$60.00 per person**

Fewer than 30 guests add a \$5 surcharge per person

### INCLUDES

- Birch & Boar charcuterie platter
- Freshly baked dinner rolls
- Tomato & bocconcini salad with pesto dressing
- Caesar salad with bacon, croutons, and parmesan
- Arugula and mixed greens with choice of dressing
- Roasted bell pepper and artichoke salad

### SIDES

- Roasted Caribou Growers root vegetables
- Garlic whipped potatoes

### ENTRÉES

- Sliced roasted Canadian striploin with Merlot demi reduction and crispy shoestring potato
- Braised short ribs with red wine sauce
- Fillet of salmon in Chardonnay cream sauce

### DESSERT

- Chef's deluxe signature mini dessert collection
- Warm chocolate bread pudding
- Assorted cakes

### BEVERAGES

- Starbucks® coffee and Teavana® teas

# dinner buffets

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## NORTHERN DINNER

minimum 50 guests

**\$66.00 per person**

**Fewer than 50 guests add a \$5 surcharge per person**

### INCLUDES

- Birch & Boar charcuterie platter
- Freshly baked dinner rolls
- Tomato & bocconcini salad with pesto dressing
- Caesar salad with bacon, croutons, and parmesan
- Grilled asparagus salad with parmesan, olive oil, and balsamic glaze
- Handpicked baby greens with choice of dressing
- Beet salad with mandarin orange segments and crumbled goat cheese

### SIDES

- Roasted Caribou Growers root vegetables
- Garlic whipped potatoes

### ENTRÉES

- Slow roasted prime rib with Yorkshire pudding, mustard, and horseradish
- Roasted chicken breast with hunter's sauce
- Fillet of salmon in Chardonnay cream sauce

### DESSERT

- Chef's deluxe signature mini dessert collection
- Warm chocolate bread pudding
- Assorted cakes
- Local cheese board

### BEVERAGES

- Starbucks® coffee and Teavana® teas

# reception + bar

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## TAPAS

Ordered by the dozen. Minimum order of 4 dozen per item

**\$34.00 per dozen**

### **cold**

- Avocado & roasted tomato bruschetta on crostini
- Thai crab and shrimp salad in an endive leaf
- Roasted garlic hummus and Kalamata olive points
- Caprese lollipops with EVOO and balsamic reduction
- Prosciutto wrapped asparagus with white truffle oil
- Brie and grape chutney on crostini
- Canape of goat cheese and poached pear with pecans

### **hot**

- Spinach spanakopita with tzatziki

**\$37.00 per dozen**

### **cold**

- Chipotle seared prawn served on a cucumber slice
- Citrus scallop ceviche skewers
- California rolls with soy sauce and wasabi
- Port tenderloin crostini with apple-cranberry chutney and crumbled bleu cheese

### **hot**

- Mini gourmet beef sliders
- Jerk chicken skewers with sweet pepper relish
- Mini vegetable samosas with raiti
- Panko breaded brie an grape chutney
- Grilled vegetable kebab
- Crab and dill quiche
- Prosciutto wrapped shrimp
- Bacon wrapped scallops

**\$44.00 per dozen**

### **cold**

- Smoked salmon rosettes with cream cheese
- Cold smoked duck breast with cranberry chutney

### **hot**

- Lamb chop with mustard and rosemary crust served with mint and Dijon aioli
- Crab cakes with mango salsa
- Maple mustard cured salmon skewers with dill remoulade

# reception + bar

## INN OF THE NORTH PACKAGE

\$1325.00 for 500 pieces

\$675.00 for 250 pieces

### INCLUDES

- Vegetable spring rolls with tamari lime dip
- Honey chipotle chicken wings
- Dry salt and lemon pepper wings
- Bacon wrapped beef tenderloin

## BAR

The Coast Prince George Hotel by APA is pleased to offer hotel operated bars supplied exclusively with a minimum of: Polar Ice, Seagram's, Lambs, Glenfiddich, Beefeater, a variety of domestic beers and wines as well as our currently featured house wine; mixers include orange juice, lime, Clamato juice, regular and diet soft drinks with lemons and limes for garnish.

	<b>HOST BAR*</b>	<b>CASH BAR**</b>
Regular liquor (oz.)	<b>\$6.30</b>	<b>\$7.25</b>
Domestic beer (bottle)	<b>\$6.30</b>	<b>\$7.25</b>
Imported beer (bottle)	<b>\$7.17</b>	<b>\$8.25</b>
Domestic wine (glass)	<b>\$7.17</b>	<b>\$8.25</b>
Coolers (bottle)	<b>\$7.17</b>	<b>\$8.25</b>
Premium liquor (oz.)	<b>\$7.17</b>	<b>\$8.25</b>
Premium wine (glass)	<b>\$10.65</b>	<b>\$12.25</b>
Premium liqueurs / Cognac / Brandy (oz.)	<b>\$7.17</b>	<b>\$8.25</b>

A bartender fee of \$25.00 per hour (min. four hours) will be applied if the host or cash bar revenue is less than \$500 per bar. The hotel provides one bartender per 100 guests. Additional bartenders are available at \$25.00 per bartender (min. four hours).

\* Host Bar prices are subject to a 15% service charge and applicable taxes. Recommended when the host is paying for all beverages.

\*\* Cash Bar prices are inclusive of applicable taxes. Gratuity at guests' discretion. Recommended when guests are paying for their own beverages.

# catering guidelines

## MEETING AND BANQUET ROOMS

Meeting and banquet rooms are assigned based on the number of guests expected, service times, and set up requirements. The hotel reserves the right to re-assign meeting space as required. Groups will be notified prior to arrival if a change has taken place.

## GUARANTEED ATTENDANCE

Minimum guarantees are due five business days prior to the event. If a guarantee is not received, the hotel will bill the original expected number or the actual number of guests, whichever is greater.

## MENUS

When selecting your menu please remember that for each function the menu is identical for all guests attending. Our Catering Team and Executive Chef will be pleased to assist in creating custom menus for your event. Menu selection is to be provided to the Catering Department two weeks prior to the event.

## FOOD AND BEVERAGE

The Coast Prince George Hotel by APA is the sole provider of all food and beverage with the exception of wedding and birthday cake. Special dietary substitutions are available, in limited quantities and must be arranged well in advance of the function. Guests who are to receive special meals should be identified to the Banquet Manager prior to the service commencing. For health and safety reasons, the removal of food and beverage products from the hotel following a function is not permitted.

## PRICES

Menu prices quoted will be guaranteed up to three months in advance of the event. Food and beverage are subject to 15% service charge and 5% GST.

## AUDIO VISUAL EQUIPMENT

Equipment rentals can be arranged by the Catering Department and will be rented through the preferred hotel supplier. Groups bringing in own AV supplies are subject to patch fees.

## START AND FINISH TIMES

Start and finish times of all functions are to be strictly adhered to. Function space is only booked for the time indicated. Set-up and dismantling times of the buffet are to be specified at the time of booking to ensure food safety standards.

## DECORATION AND SIGNAGE

Signage will be of professional nature and restricted to certain areas of the hotel. Use of nails, tacks, staples, strong tapes, rice and confetti are not permitted.

## SHIPPING, RECEIVING AND STORAGE

Minimal amounts of materials or supplies for your function may be delivered to the hotel two business days prior to your function. Boxes must be marked and addressed properly with the name and the date of the meeting or function clearly indicated on each item. We reserve the right to charge a fee for handling and storage of items delivered to the hotel.

## DEPOSITS AND METHOD OF PAYMENT

All new accounts may apply for credit to establish billing privileges prior to the event. If billing is not established, an alternate form of payment is required. For all private and social functions, a deposit is required was specified in the booking agreement. The estimated balance is due one week prior to the function. Deposits are non-refundable in the event of cancellation.

## SECURITY

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in the function rooms.

## EXHIBITOR PRODUCTS AND EXHIBITS

Exhibit products and equipment are the responsibility of the group. The hotel does not provide the labour or equipment to move large items into or out of the hotel. Such services may be retained through an outside contractor.

## SERVICE CHARGE/TAX

All food and beverage is subject to a 15% service charge. GST is applied to the balance of your bill.