



2023 WEDDING GUIDE



all you need is love and a little help from our catering team...

photos: Whisky Jack Studios

WITH OUR COMPLIMENTS

Welcome to The Coast Prince George Hotel by APA and thank you for considering our venue for your wedding.

Our team of catering specialists are proud to offer you outstanding professional wedding services. We are here to answer your every question, and to help make your celebration a joy-filled and memorable day!

To help you prepare for your special day, our pros have developed three wedding packages, completely customizable, to accommodate your every need for an individualized and unique experience. Choose from our No Tie, Black Tie, or Bow Tie Packages.

Inclusive to all of our three wedding packages are:

- Freshly brewed Starbucks coffee and Teavana tea
- Deluxe accommodation for the bride and groom
- 1st anniversary gift
- Preferred guest room rates for out-of-town guests
- VIP bathroom treatments for the ceremony and reception amenities
- Private consultation with our catering manager
- Complimentary dance floor
- Complimentary overnight parking

Our team of catering specialists are also here to help you with all the extra wedding events such as wedding brunches, engagement parties, bridal showers, rehearsal dinners, post-wedding parties and even baby showers! Special pricing is available on multiple event bookings.

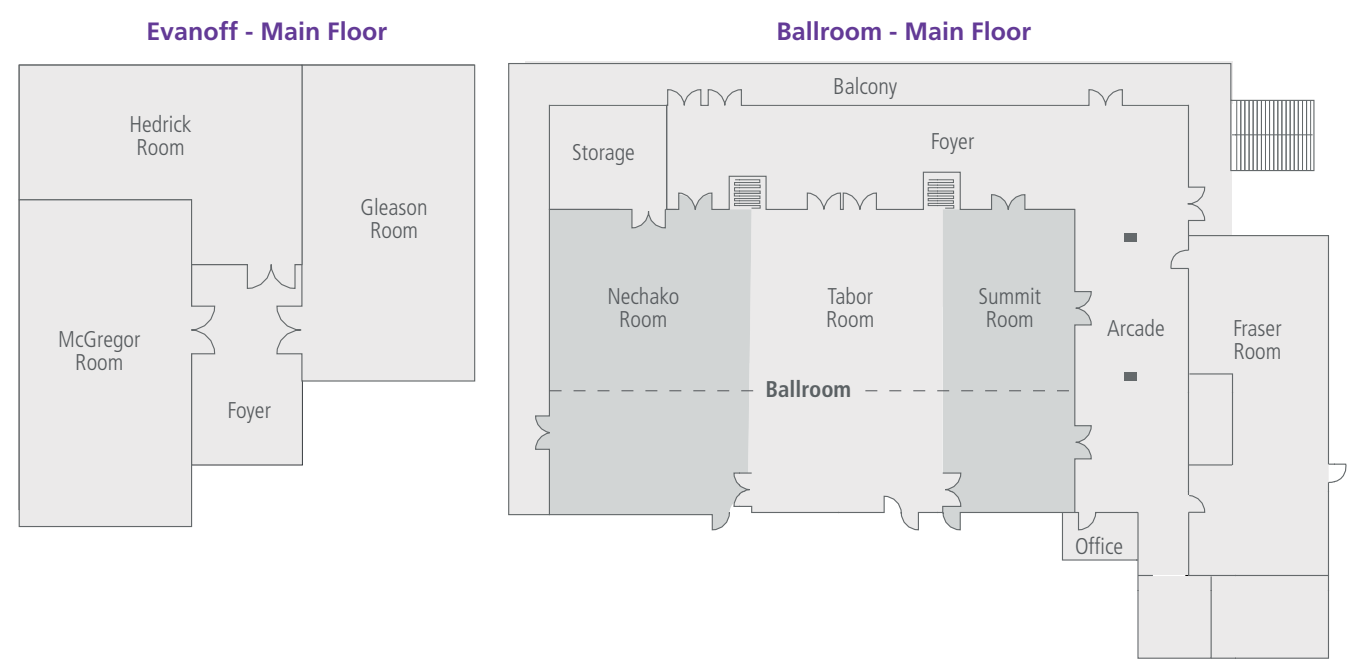
By choosing the Coast Prince George Hotel by APA to host your wedding, you are choosing a venue and a well-seasoned wedding team that align with your vision to make this milestone a magical and unforgettable one.

THE VENUE



our ceremony and venue spaces
create the perfect backdrop for your story.

An integral part to every story is the setting. Our ceremony and venue spaces are the perfect backdrop for your story's setting. Please contact our catering team for a site tour of our beautiful ceremony and venue spaces.



Room specifications												
Meeting Room	Rounds 10	Rounds 8	Rounds 6	Theatre	Classroom	Boardroom	Reception	U-Shape	Hollow Sq.	Sq. Ft.	Dimensions	Location
BALLROOM	450	360	270	550	150	-	600	-	-	5472	96'x57'	main
NECHAKO ROOM	160	128	96	160	60	36	200	50	56	1995	35' x 57'	main
TABOR ROOM	160	128	96	160	60	36	200	50	56	2052	35' x 57'	main
SUMMIT ROOM	90	72	54	80	30	36	100	40	46	1425	25' x 57'	main
EVANOFF	130	104	60	80	32	-	110	32	36	2360	59' x 40'	main
GLEASON	50	40	30	50	27	24	60	24	32	936	24' x 39'	main
MCGREGOR	40	32	24	40	20	20	40	20	24	861	21' x 41'	main
HEDRICK	30	24	18	40	18	22	40	20	-	560	35' x 16'	main
BRUNSWICK	30	24	18	40	21	18	30	16	16	861	41' x 21'	main
FRASER ROOM	50	48	36	70	28	24	60	27	24	1176	49' x 24'	main



THE DETAILS



create your own wedding package
with options as unique as your guest list.

Our No Tie, Black Tie, and Bow Tie Wedding Packages are created with your enjoyment in mind. All our exclusive wedding packages are absolutely customizable for your unique story.

	No Tie Wedding Package	Black Tie Wedding Package	Bow Tie Wedding Package
	<i>\$59 per person *</i>	<i>\$79 per person *</i>	<i>\$96 per person *</i>
	<i>50 guests minimum</i>	<i>75 guests minimum</i>	<i>100 guests minimum</i>
STAGE	available upon request	available upon request	available upon request
BRIDE & GROOM ACCOMMODATIONS	included	included + Romance package + morning breakfast	included + Romance package + morning breakfast + 1pm checkout
SALAD	4 choices	4 choices	5 choices
SIDES	3 choices	3 choices	3 choices
ENTRÉES	2 choices	2 choices	2 choices
SIGNATURE PACKAGES	<i>\$16 per person *</i>	<i>\$16 per person *</i>	included
DESSERT	2 choices	3 choices	3 choices
DECORATIONS		Chair covers + ceiling with tulle and mini lights + backdrop for head table + table runners	Chair covers + ceiling with tulle and mini lights + table runners + backdrop for head table

All packages include serving staff, china & silverware, SOCAN & RE:SOUND fees, gift table, cake table, tables & chairs, linen & napkins and cake cutting services.

* subject to 15% service charge and applicable taxes

THE MENU



experience culinary excellence
with every bite.

At the Coast Prince George Hotel by APA, we take immense pride in our culinary excellence. We are delighted to accommodate all dietary requirements and needs such as allergies, gluten free, dairy free, vegetarian, vegan and halal. Some changes may incur additional fees. All menus identified are buffet. Plated menu options are also available.

All packages include:

- Freshly baked dinner rolls with butter
- Antipasto platter with marinated, pickled and roasted vegetables with cured meats, fresh cheese and pesto aioli
- Crudités with house chipotle-mango dip
- Freshly brewed Starbucks coffee and Teavana tea
- Canadian cheese board

Please choose from the following:

SALADS

- Caesar salad with bacon, croutons and parmesan cheese
- Tomato and bocconcini salad with basil, olive oil, and balsamic glaze
- Broccoli and cheddar salad with bacon ranch dressing
- Mixed baby greens with assorted dressings
- Grilled vegetable pasta salad with Italian dressing
- Beet salad with mandarin orange segments and crumbled goat cheese
- Roasted bell peppers and artichoke salad
- Traditional potato salad

SIDES

- Garlic whipped potatoes
- Roasted root vegetables
- Wild rice pilaf
- Rosemary and garlic roasted potatoes
- Seasonal market vegetables



ENTRÉES

- Oven roasted chicken with garlic pan jus or hunter's sauce
- Fillet of salmon with chardonnay wine sauce
- Pacific rockfish with tomato, peppers, and pineapple sauce
- Braised short ribs with red wine sauce
- Tenderloin medallions with creamy leek sauce or cabernet sauvignon reduction

SIGNATURE PACKAGES

WINSTON'S RESTO-BAR

- Carved Winston's Prime Rib served with au jus and horseradish
- Warm chocolate bread pudding

SHOGUN JAPANESE STEAKHOUSE

- Shogun sushi station; served with soy sauce, wasabi, and ginger
- Shogun's mango ice cream

DESSERTS

- Chef's deluxe signature mini dessert collection
- Assorted cakes and tortes
- Freshly baked cookies
- Sliced fruit



SIPS & REFRESHMENTS



we offer a wide selection of
alcoholic and non-alcoholic refreshments.

Happily ever after starts here. Our wonderful celebration packages make it easy to say “I do.” We offer a wide selection of spirits to ensure your wedding reception bar is well stocked. Choose from our vast variety of alcoholic and non-alcoholic refreshments. If your favourite spirits are not listed, depending on availability, we would more than happy to place a custom order for you. Please keep in mind the following charges may apply:

HOST BAR*

The host purchases all drinks for the attending guests. All host tickets must be provided by the hotel.

Regular liquor	\$6.09
Premium liquor.	\$6.96
Domestic beer	\$6.09
Imported beer	\$6.96
Domestic wine	\$6.52
Premium wine	\$10.00
Liqueurs	\$6.09
Coolers / ciders	\$6.09
Soft drinks / juice	\$2.38

CASH BAR**

Bride & Groom’s signature drink	\$11.50
Regular liquor	\$7.00
Premium liquor.	\$8.00
Domestic beer	\$6.50
Imported beer	\$7.50
Domestic wine	\$7.50
Premium wine	\$11.50
Liqueurs	\$7.00
Coolers / ciders	\$7.00
Soft drinks / juice	\$2.50

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 and corkage is \$15.00 per 750ml bottle and is subject to 15% service charge and 5% GST but not 10% Liquor Tax.

* Host Bar prices are subject to 15% service service charge, 5% GST and 10% Liquor Tax

** Cash Bar prices are inclusive of 5% GST and 10% Liquor Tax

WINES*

White Wine

Sawmill Creek Sauvignon Blanc, BC	\$30.00
Hester Creek Pinot Blanc, BC	\$46.00
Santa Margharita Pinot Grigio, Italy	\$50.00

Red Wine

Sawmill Creek Cabernet Sauvignon, BC	\$30.00
1884 Malbec, Argentina	\$50.00
Meiomi Pinot Noir	\$50.00

SPECIAL RESERVE*

White Wine

Kim Crawford Sauvignon Blanc, New Zealand	\$60.00
Tinhorn Creek Gewurztraminer, BC	\$46.00
Villa Maria Sauvignon Blanc, New Zealand	\$49.00

Red Wine

Smoking Loon Syrah, California	\$45.00
See you Later Pinot Noir, BC	\$46.00
Sandhill Syrah, BC	\$60.00

SPARKLING AND BLUSH*

Henkell Piccolo (<i>individual size</i>).....	\$12.00
Beringer White Zinfandel, California	\$30.00
Asti Martini, Italy	\$45.00

PUNCHES* *per bowl, all bowls serve 40 guests*

Alcoholic Punch	\$100.00
Champagne Punch	\$100.00

NON-ALCOHOLIC REFRESHMENTS*

Non-alcoholic Punch <i>serves 40 guests</i>	\$50.00
Sparkling Water.....	\$2.50
Pitchers of Milk, Chocolate Milk or Juice	\$17.00

* subject to 15% service charge and applicable taxes



THE FINAL TOUCHES



expect the extra mile of service.
It's what we do best!

At the Coast Prince George Hotel by APA, we aim to make all of your wedding events special and memorable. We offer a few supplemental final touches your guests will sure to appreciate.

EXCLUSIVE MENU FINAL TOUCHES*

Late Night Snack Buffets \$17 *per person*

- Perogy Buffet
- Poutine Buffet
- French Toast Buffet

BREAKFAST BUFFETS FOR THE MORNING AFTER*

- Continental Buffet \$17 *per person*
- Northern Pride Buffet \$26 *per person*

EXCLUSIVE BAR FINAL TOUCHES*

- Welcome champagne \$11 *per person*
- Wine of the tables starting at \$30 *per bottle*

* subject to 15% service charge and applicable taxes

** 5% GST and 7% PST apply to AV items

Should you have guests attending your special day from out of town, we are pleased to offer preferred guest room rates, as well as providing an option to set-up a block of guest rooms for your special day. Our team of catering pros are standing by to ensure all details are covered.



beautiful stories are meant to be told, beautiful memories are meant
to be shared...let us help tell yours.





	No Tie Wedding Package	Black Tie Wedding Package	Bow Tie Wedding Package
SALADS	1. _____	1. _____	1. _____
	2. _____	2. _____	2. _____
	3. _____	3. _____	3. _____
	4. _____	4. _____	4. _____
			5. _____
SIDES	1. _____	1. _____	1. _____
	2. _____	2. _____	2. _____
	3. _____	3. _____	3. _____
ENTRÉES	1. _____	1. _____	1. _____
	2. _____	2. _____	2. _____
			3. _____
SIGNATURE PACKAGE	<i>additional charge</i>	<i>additional charge</i>	1. _____
DESSERT	1. _____	1. _____	1. _____
	2. _____	2. _____	2. _____
		3. _____	3. _____