



COAST
chilliwack hotel™
by APA



2023 catering guide



experience the benefits of the coast chilliwack hotel by APA as your partner in planning your memorable event.

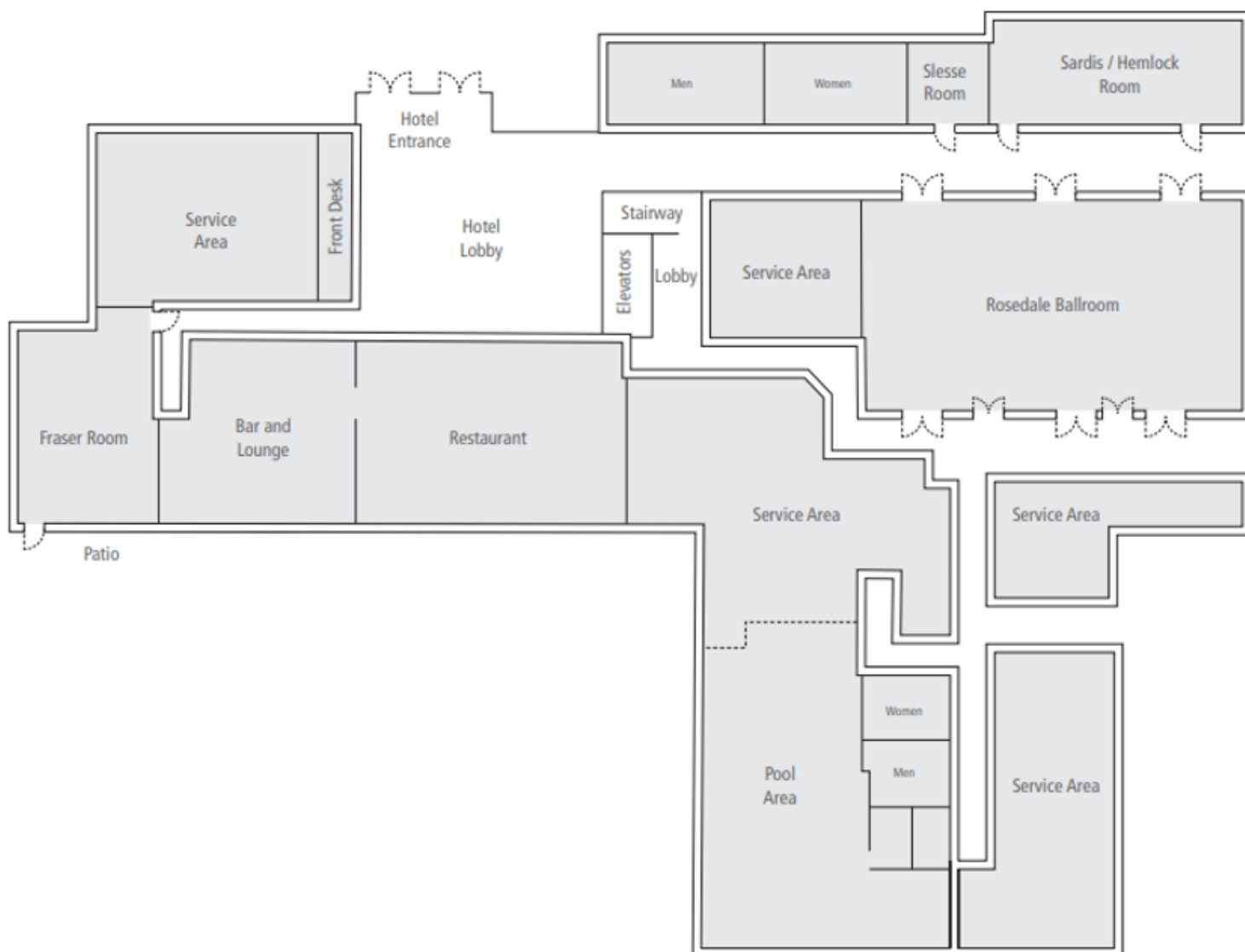
Our expert staff is on hand from start to finish assisting you in arranging each and every detail. No matter what type of gathering or event you are planning The Coast Chilliwack Hotel by APA is fully equipped to make it a stylish success. Take advantage of our perfect location and diverse collection of flexible menus created by the genius team of culinary experts. Your creativity is the only limit and you can count on us to suggest the perfect finishing touches to ensure your event, meeting or celebration will be a wonderful success.



Coast Chilliwack event planning...creative, innovative, with flawless execution

Whether you are organizing a charity event, hosting a dinner to recognize an outstanding colleague, planning an important meeting or celebrating a special birthday, you can rely on our team of professional event planners to help you create a memorable and flawlessly executed affair. You will discover that we offer an array of flexible and customizable options for Chilliwack event planning, with amenities including:

- 6,000 square feet of lovely event space – versatile and modern
- Highly trained planning coordinators and day-of service staff
- Complete audio-visual equipment for impressive lighting and sound; offered through our audio-visual partner
- Vendor arrangements and coordination
- Special menu development created with personal attention from our team of culinary experts
- Complementary Wi-Fi and on-site daytime parking
- VIP handling from hotel and transportation arrangements to last-minute requests



Meeting Rooms	Theatre	Classroom	Boardroom	Rounds of 8	Rounds of 10	Dinner/ Dance	Reception	U-Shape	Hollow Square	Ceiling	Dimensions	Sq. Ft.
Rosedale Ballroom	280	180	68	160	200	200	200	56	68	15'-6"	40'x72'	3000
Sardis/Hemlock	72	36	30	40	50	30	50	24	30	12'-6"	20'x46'	930
Fraser Room	60	24	14	40	50	30	50	14	18	14'-3"	36'x25'	900
Slesse Room	18	12	10	8	10	N/A	N/A	6	8	12'-6"	14'x15'	210

nice to meet you!



Get ready to tantalize your taste buds with locally grown and sustainable food options at Coast Chilliwack Hotel by APA! We are thrilled to announce our partnership with Gordon Food Service, a company that is truly committed to British Columbia's Best of BC philosophy.

With Gordon Food Service's support, we are able to offer an array of fresh local products. Being Best of BC means that you can expect nothing but the freshest and most flavourful ingredients in every dish you order.

But why should you support local? Not only does it provide vital support to BC farmers, but it also contributes to the local economy and promotes food security in the region. Plus, by choosing locally grown and sourced products, you're also reducing your environmental footprint!

And let's not forget the most important reason of all - local food simply tastes better! Our dishes are packed with flavour and nutrients, as the ingredients are picked at the peak of ripeness and consumed fresh.

As you browse through our menu, keep an eye out for the Refreshingly Local logo to discover which items are grown and sourced right here in BC. Come and experience the taste of sustainability and support for your local community at Coast Hotels!

refreshingly local™



Event Contact Info:
Catering Sales & Banquet
Operations Manager
604.701.3075



breakfast buffets

Includes freshly brewed coffees and a selection of fine teas

WAKE UP CALL

\$15/person

- Assorted juices
- Fresh assortment of seasonal whole fruit
- Assorted selection of muffins, croissants, danish, butter, preserves

THE STANDARD

\$18/person

Everything that comes with “Wake-Up Call” plus:

- Fresh assortment of seasonal cut fruit
- Individual fruit yogurts
- Freshly baked bagels with cream cheese

RISE & SHINE

\$22/person

Everything that comes with “The Standard” plus:

- Cage free Scrambled eggs
- French toast with table syrup
- Hickory smoked bacon
- Sausage links
- Breakfast potatoes

HEALTHY CHOICE

\$24/person

- Scrambled egg beaters
- Oatmeal with brown sugar, cinnamon, milk and raisins
- Turkey sausage links
- Yogurt with granola

GLUTEN FRIENDLY

\$26/person

- Assorted juices
- Whole fruits of the season
- Fresh seasonal cut fruit
- Individual fruit yogurts
- Egg white and vegetable frittata
- Breakfast potatoes
- Hickory smoked bacon
- Sausage links
- Assorted selection of GF breakfast pastry selection, butter, and preserves

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.

plated breakfast

Includes freshly brewed coffees, a selection of fine teas, a selection of muffins, danish, croissants, butter, preserves and assorted juices

AMERICAN

\$20/person

- Cage-free scrambled eggs, or cheese/ western omelet
- Choice of ham, bacon, or sausage
- Roasted tomato
- Breakfast potatoes

FRASER RIVER BENEDICT

\$22/person

- Poached eggs with smoked salmon and sautéed spinach on an English muffin topped with hollandaise
- Breakfast potatoes

GLUTEN FRIENDLY

\$24/person

- Egg white frittata with seasonal market fresh vegetables
- Tomato chutney
- Breakfast potatoes
- Choice of ham, bacon, or sausage

*Minimum of 25 guests for all Buffets.
*Prices subject to 18 % service charge.



*breakfast stations**

Each station comes with an additional attendant fee of \$100.

OMELET

\$6/person

Accompaniments include: bacon, ham, onions, mushrooms, tomatoes, peppers, spinach, feta, Swiss, and cheddar cheese

SMOOTHIE/JUICE BAR

\$6/person

Assorted fruit smoothies and mango lassi, orange, grapefruit, tomato, and apple juice

*Minimum of 25 guests for all Buffets.
*Prices subject to 18 % service charge.



add-ons

EXTRA BOOST

ASSORTED MINI QUICHE

+\$3/per person

OATMEAL

+\$4/per person

Irish oatmeal with golden raisins, cinnamon, brown sugar, and milk

PANCAKES, WAFFLES OR FRENCH TOAST

+\$4/per person

Butter and maple syrup

COUNTRY BISCUIT AND GRAVY

+\$5/per person

BREAKFAST BURRITO

+\$6/per person

Egg, sausage, potato, pepper, onion and cheese

A LA CARTE

PER DOZEN

Assorted muffins - \$30

Assorted Danish - \$30

Cinnamon rolls - \$30

Croissant - \$30

Scones - \$30

Plain Bagels & flavored cream cheese - \$30

Gourmet Assorted Bagels- \$34

Breakfast Loaves- Chocolate or Lemon- \$40

Gluten free pastries - \$42

EACH / minimum order of 1 dozen

Fruit yogurts (4z) - \$3.5

Whole fruit - \$2.50

Seasonal fresh cut fruit (12z) - \$4

Granola bars - \$3

Hard boiled eggs - \$3

A LA CARTE BEVERAGES

PER GALLON- One gallon serves 18-20 guests

Lemonade or Iced Tea - \$25

EACH

Starbucks Coffee - \$3.95

Assorted teas - \$3.95

Hot chocolate - \$4

Bottled water - \$3

Assorted fruit juices - \$4

Energy drinks - \$5

Sparkling water - \$4

2% White or chocolate milk - \$3

Assorted soda - \$3.50

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.



all day break

This option gives your guests bites and nibbles all day long to stay focused and engaged

THE BASIC

\$25/person

MORNING

Breakfast pastries, fresh brewed coffee, assorted bottled juices, selection of specialty teas

MID MORNING

Fresh brewed coffee, assorted sodas, selection of specialty teas, bottled water

AFTERNOON

Fresh baked cookies, fresh brewed coffee, selection of specialty teas, assorted sodas

THE EXECUTIVE

\$27/person

MORNING

Breakfast pastries, seasonal selection of whole fruit, fresh brewed coffee, assorted bottled juices, selection of specialty teas

MID MORNING

Assorted scones, brewed coffee, assorted sodas, selection of specialty teas, bottled water

AFTERNOON

Fresh baked cookies, selection of assorted brownies, fresh brewed coffee, selection of specialty teas, assorted sodas

THE ULTIMATE

\$30/person

MORNING

Breakfast pastries, bagels, cream cheese, box cereal and milk, seasonal selection of fresh cut fruit and whole fruit, fresh brewed coffee, assorted bottled juices, selection of specialty teas

MID MORNING

Warm cinnamon rolls, yogurts, granola bars, fresh brewed coffee, assorted sodas, selection of specialty teas, bottled water

AFTERNOON

Fresh baked cookies, assorted brownies, mini cheesecake bites, fresh brewed coffee, selection of specialty teas, assorted sodas

*Minimum of 25 guests for all Buffets.
*Prices subject to 18 % service charge.



morning breaks

QUICHE TOUR

\$10/person

Assortment of petite chef creation quiches, freshly brewed lemonade

ALL-DAY BEVERAGE SERVICE

\$15/person

Freshly brewed regular and decaffeinated coffee, iced tea, selection of fine teas, soft drinks

A LA CARTE

PER POUND

MIXED NUTS - \$21

PER DOZEN

ASSORTED MINI CANDY BARS - \$30

BROWNIES - \$27

ASSORTED COOKIES - \$26

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.



afternoon breaks

HEALTHY OPTIONS

\$10/person

Fresh fruit cups, naval orange slices, pita chips, vegetable crudité with hummus and buttermilk ranch, iced tea, lemonade

SWEET AND SALTY MIXES

\$12/person

Selection of mixed nuts, potato chips, popcorn, M&M's™, raisins, lemonade

SPRING "STRAWBERRY FIELDS FOREVER"

\$15/person

Handpicked strawberries, warm chocolate ganache, lemon yogurt dipping sauce, individual strawberry cheesecake bites, seasonal fruit infused water

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AUTUMN "FALLING LEAVES"

\$10/person

Apple turnover, cinnamon whipped cream, baskets of seasonal apples, apple cider

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MEXICAN FIESTA

\$10/person

Tortilla chips, roasted tomato salsa, salsa verde, sour cream, pico de gallo, and fresh seasonal sparkling water

COOKIES AND COFFEE

\$10/person

Assortment of cookies, milk, fresh brewed house blend regular and decaffeinated coffee, herbal tea selections, assorted sodas and bottled waters

*Minimum of 25 guests for all Buffets.
*Prices subject to 18 % service charge.



lunch buffets

Includes freshly brewed coffees and a selection of fine teas

All buffets are \$27/person

All buffets include freshly baked rolls

Add both soup and salad for an additional \$3/person

HEALTHY FOCUS

- Lentil Moroccan soup
OR
- Quinoa and Roasted Vegetable salad
- Broiled candy salmon
- Cellar vegetables, balsamic reduction
- Whole wheat pasta, arugula salad
- Mahi-mahi with mango citrus salsa
- Fruit martini with raspberry syrup

BREW HOUSE

- Beef, vegetable, and barley soup
OR
- Potato salad/ Coleslaw/ Macaroni salad
- Molasses baked beans
- Chipotle BBQ chicken/ pulled pork
- Dark ale beef chili with cheddar cheese
- Corn on the cob
- Assorted brownies

THE SOUTHWEST

- Chicken tortilla soup
OR
- Corn and black bean salad
- Fajita-style cumin spiced beef or chicken
- add both for \$4/person Cheese enchiladas
- Spanish rice
- Roasted tomato salsa, sour cream, shredded cheddar, flour tortillas
- Churros

ITALIAN

- Minestrone soup
OR
- Pasta salad with grilled vegetables and pesto
- Meatball marinara
- Chicken Parmigiana
- Pesto Tortellini
- Chef selection of vegetables
- Carrot cake

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.



lunch buffets continued

Includes freshly brewed coffees and a selection of fine teas

All buffets are \$27/person

All buffets include freshly baked rolls

Add both soup and salad for an additional \$3/person

ASIAN

- Hot 'n sour soup
OR
- Noodle salad
- Orange cashew chicken/ Kung Pao chicken/
Teriyaki chicken
- Teriyaki beef/ Mongolian Beef/ Broccoli and Beef
- Fried rice or Chow Mein
- Stir fry vegetables
- Chef selection of dessert

DELI BUFFET

- Italian chopped salad
- Roasted vegetable pasta salad
- Tuna salad on a brioche roll
- Roasted sirloin, corn, black bean,
and chipotle sauce wrap
- Turkey with swiss cheese, cranberry mayo
on a brioche roll
- Grilled vegetable and hummus wrap
- Curry chicken wrap with pea shoots
and Mint chutney
- Kettle chips
- Assorted selection cookies

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BUILD YOUR OWN DELI BUFFET

SOUPS - SELECT 1

- Heirloom tomato and basil soup
- Butternut squash soup
- Vegetable minestrone soup

SALADS - SELECT 1

- Baby petite greens, teardrop tomatoes,
cucumber, toasted nuts, raspberry dressing
- Caesar salad, parmesan cheese, garlic dressing
- Tomato and mozzarella, balsamic and basil dressing
- Country potato salad

MEATS & CHEESES - SELECT 3 MEATS AND 2 CHEESE

- Ham, oven roasted turkey, roast beef,
grilled chicken breast, or tuna salad
- Cheddar, American, Swiss, provolone cheese

ACCOMPANIMENTS

- Lettuce, sliced onion, tomatoes, dill pickles,
mayonnaise, and assorted mustards
- Assorted rolls and breads

SWEETS

- Chef selection of dessert

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.

express lunch

Perfect for groups on the go that need to eat and continue with their meeting

BBQ EXPRESS

\$28/PERSON

BBQ chicken, brisket, macaroni and cheese, coleslaw, chef selection of vegetables and potatoes, bread rolls; seasonal cheesecake for dessert

EXECUTIVE EXPRESS

\$25/PERSON

Chicken kebobs, roasted vegetables, couscous, baby greens, light olive oil vinaigrette; chocolate layer cake for dessert

LUNCH ENHANCEMENTS

ADD \$5/PERSON PER HOUR

BUILD A POTATO BAR

Baked potato, mashed potato, spicy beef chili, creamy ale cheese sauce, jalapenos, crisp bacon bits, shredded jack cheese, cheddar cheese, green onions, sour cream

BEAT THE HEAT

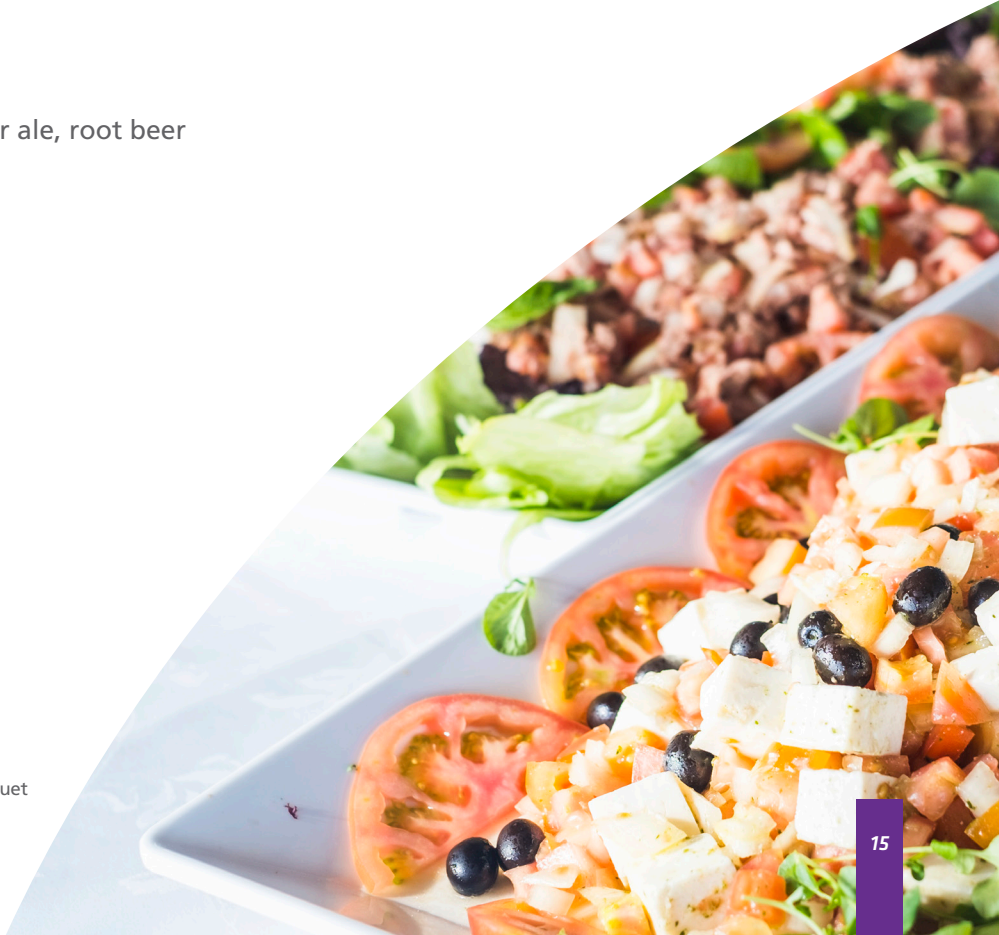
ICED TEA AND LEMONADE STAND

Classic, pink, thyme & lime, coconut & pineapple, agave nectar lemonade
Freshly brewed iced or sweet tea

OLD FASHIONED SODA

Cream soda, assorted sparkling soda, ginger ale, root beer

*Minimum of 25 guests for all Buffets.
*Prices subject to 18 % service charge.



lunch fare plated lunch

\$20/person

Bowl of chips, platter of cookies and iced tea served family style.

Choice of homemade Idaho potato or pasta salad

HERB ROASTED TURKEY

Thinly sliced turkey, provolone cheese, lettuce, tomato, mayonnaise, served on a ciabatta

CHIPOTLE CHICKEN WRAP

Roasted chicken breast, chipotle mayonnaise, pepper jack cheese, lettuce, tomato in an herb tortilla

TUNA SALAD

Tuna salad, lettuce, served on a Kaiser roll

GRILLED VEGETABLE

Hummus, grilled zucchini, yellow squash, red onion and bell pepper on a whole wheat wrap

ROAST BEEF AND CHEDDAR

Slow roasted and thinly sliced beef with cheddar cheese, lettuce and tomato, served on focaccia bread

THAI CHICKEN COBB SALAD

Asian slaw, edamame, sesame ginger vinaigrette

GREEK SALAD

Romaine lettuce, olives, feta cheese, cucumber, tomatoes, onions with a herb Greek vinaigrette

CHICKEN CAESAR SALAD

Crisp hearts of romaine, creamy Caesar dressing, and shaved parmesan, garlic crostini

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.



plated lunch

All plated lunches include freshly brewed ground coffees and selection of fine teas.
Prices are based on main entrée selection and are priced per person

SELECT 1 COURSE FROM SALADS OR SOUPS

SOUPS

- Tomato basil
- Chicken Greek orzo
- Wild mushroom
- Moroccan and Lentil Soup
- Chicken and dumpling soup

SALADS

- Artisanal greens, grape tomatoes, roasted almonds, carrot curls, peppercorn ranch
- Romaine lettuce "Greek salad," cucumber, feta cheese, Kalamata olives, red wine vinaigrette
- Baby spinach, roasted pears, cranberries, blue cheese crumbled, citrus vinaigrette
- Hearts of romaine, toasted focaccia croutons, shaved parmigiana, Caesar dressing
- Arugula and frisee with toasted nuts and fruit, raspberry vinaigrette

SELECT 1 MAIN ENTREE

BEEF SIRLOIN - \$28

Mashed potatoes, braising jus, chef selection of vegetables

CITRUS CRUSTED SALMON - \$26

citrus confit, herb polenta cake seasonal vegetables

VEGETABLE & GOAT CHEESE BUNDLE - \$26

herb roasted vegetables and goat cheese in puff pastry with chunky tomato chutney

FLAME-GRILLED CHICKEN - \$24

Rosti potato cake, seasonal vegetables, citrus relish

STIR-FRIED BEEF TENDERLOIN TIPS - \$24

Ginger, scallions, carrots, sugar snap peas, coconut kefir lime infused jasmine rice

FISH AND CHIPS - \$20

tempura-fried black cod, sweet potato or regular fries, Asian slaw, chipotle mayonnaise
(For groups up to 50 pax)

CHIMICHURRI RUBBED FLAT IRON STEAK - \$24

Soya glaze, roast potatoes, seasonal vegetables

TORTELLINI PASTA - \$24

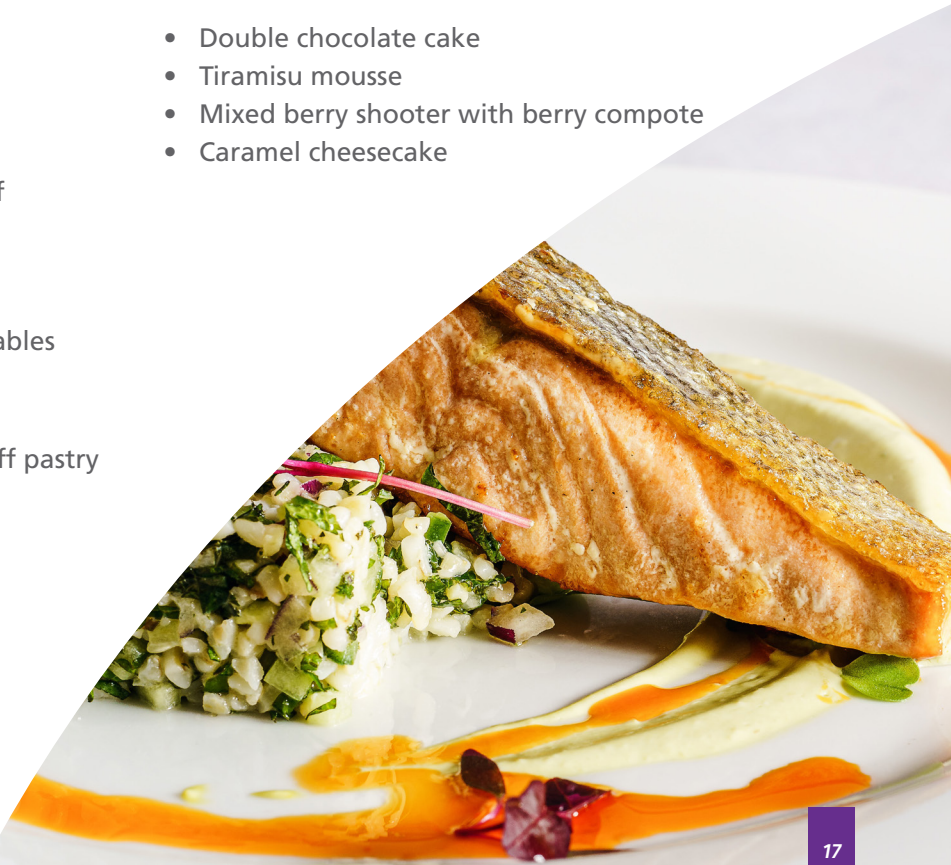
Asparagus, cherry tomatoes, yellow squash, red onion, zucchini, basil olive oil

SELECT 1 DESSERT

- Double chocolate cake
- Tiramisu mousse
- Mixed berry shooter with berry compote
- Caramel cheesecake

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.



cash concession

Naked Juice	\$4.00
Gatorade	\$2.50
Coffee	\$2.50
Assorted fruit juices (10z)	\$4.00
Assorted Soda	\$3.50
Whole Fruit	\$2.00
Greek Salad	\$6.00
Wraps (turkey, tuna, chicken, beef, or veggie)	\$6.00
Potato Salad Cup	\$3.50
Hummus & Pretzel Cup	\$3.50
Cookies	\$3.50
Bag of Chips	\$2.00
Popcorn	\$2.00
Mini Candy Bar	\$2.00
Assorted Nuts	\$2.00
Veggie Pack	\$3.50
Assorted Muffins	\$1.75
Yogurt	\$2.50
Breakfast Burrito	\$4.00
Boxed Breakfast (breakfast burrito and fruit)	\$5.75
Bottled water (16.9z)	\$3.00

*Cash Concessions options only available for groups on own for meals
Minimum \$100 sales per hour required

fraser valley buffet

One Entrée \$36 | Two Entrée \$40 | Three Entrée \$44 | Four Entrée \$48

All buffet dinners are served with rolls and butter, freshly brewed ground coffees and brewed tea.

CHOICE OF 2 SALADS

- Garden salad with grape tomatoes, fine carrots, cucumbers
- Rustic potato salad
- Baby spinach with cranberries, almonds, and beets
- Caesar salad
- Seasonal fruit salad
- Roasted vegetable and pasta salad

CHOICE OF ENTREES

CHICKEN

- Chicken Marsala with sautéed mushrooms
- Country fried chicken
- Teriyaki chicken
- Pesto chargrilled chicken
- Slow cooked chicken with goat cheese and peaches
- Mango BBQ grilled chicken
- Orange glaze chicken with snap peas and leeks

VEGETARIAN

- Vegetable lasagna with tomato ragout
- Three bean stew
- Noodles with stir fry vegetables and tofu

PORK

- Molasses rubbed pork loin with charred granny smith apples
- Virginia ham with pineapple relish
- Mesquite smoked pork shoulder
- Baby back ribs tangy bbq sauce
- Sweet chili tempura Pork

SEAFOOD

- Citrus crusted salmon with bean ragout
- Seafood Orecchiette
- Seasonal fish with citrus salsa
- Herb & garlic crusted tilapia with pico de gallo
- Miso glazed seasonal fish with ginger sauce

BEEF

- Pot roast with stewed vegetables
- Herb crusted sirloin steak with forest mushrooms
- Flat iron steak with chimichurri and sweet soy
- Beef lasagna with blistered tomatoes
- Teriyaki beef with stir fry vegetables and bok choy
- Beef fajita with fire roasted vegetables

CHOICE OF 2 ACCOMPANIMENTS

- Honey glazed cellar vegetables
- Corn on the cob
- Seasonal baby vegetable medley
- Asian vegetable stir fry
- Wild rice pilaf with cranberries
- Sage and garlic tossed potatoes
- Black bean fried rice
- Pesto glazed pasta
- Olive oil smashed potato
- Baked potato with sour cream

DESSERTS

All buffets to include assorted selection of cakes and specialties

*Minimum of 25 guests for all Buffets.
*Prices subject to 18 % service charge.

plated dinner

All plated dinners are served with rolls and butter, freshly brewed ground coffees and brewed tea. Prices are based on main entrée selection and are priced per person. Appetizers available for additional charge. Ask your catering manager for details

SELECT 1 FIRST COURSE FROM BELOW OR BOTH SOUP AND SALAD FOR AN ADDITIONAL \$5/PERSON

SOUPS

- Squash soup with pumpkin seeds
- Cream of potato & leek with crispy leeks
- Wild mushroom veloute & tomato bruschetta
- White navy bean with black truffle oil
- Lentil and vegetable soup & crème fraiche

SALADS

- Corn and tortilla salad, fire roasted corn and peppers, feta cheese, chipotle ranch
- Arugula and frisee, shaved red beets, crumbled feta, candied walnut, raspberry vinaigrette (vegan)
- Tomato stack and buffalo mozzarella stack, petite greens, basil oil and balsamic glaze
- Spring mix with carrots, cucumbers, goat cheese and tomatoes

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SELECT 1 MAIN ENTRÉE FROM BELOW

PAN SEARED PORK CHOP - \$30

Caramel gastrique

CORNISH GAME HEN - \$28

Orange scented natural jus

FRENCH CUT ORGANIC CHICKEN - \$28

Natural jus

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.

PAN SEARED SEASONAL FISH - \$32

Cilantro green curry sauce

FRASER RIVER SALMON - \$36

Lemon confit

CITRUS CRUSTED SEASONAL FISH - \$32

Fresh salsa

12 OZ NY STRIP STEAK - \$48

pinot noir sauce

14 OZ RIBEYE STEAK - \$56

cabernet reduction

8 OZ SIRLOIN STEAK - \$43

herb demi glace

10 OZ FLAT IRON STEAK - \$40

dark chocolate demi glace



plated dinner continued

SELECT 1 STARCH AND 1 VEGETABLE

STARCH

- Rosti potato cake
- Scallop potato cake
- Three cheese ravioli
- Wild rice pilaf
- Red skin mashed potato
- Olive oil smashed potato
- Rosemary and garlic wedge potatoes
- Boursin mashed potato
- Sweet potato mash
- Orzo risotto
- Baked potato

VEGETABLES

- Broccolini
- Baby carrots
- Squash
- Cauliflower florets
- Spaghetti squash
- Beets
- Mini baby peppers
- Asparagus - Add \$1

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.



hors d'oeuvres

Prices based on 50 pieces

COLD HORS D'OEUVRES

Mediterranean antipasto skewer	\$125
Balsamic fig and goat cheese flatbread	\$125
Pulled chipotle chicken on a crostini	\$140
Tuna poke on rice cracker	\$200

HOT HORS D'OEUVRES

VEGGIE SELECTION

Spanakopita	\$80
Curry scented stuffed mushroom	\$85
Veggie spring rolls	\$80
Vegetable pot stickers	\$80
Mozzarella sticks	\$80
Mini mac 'n cheese bites	\$80

CHICKEN SELECTION

Mini quesadilla	\$125
Punjabi samosa	\$125
Mini corn dogs	\$130

SEAFOOD SELECTION

Penang shrimp	\$150
Shrimp wonton	\$160
Coconut shrimp	\$145
Chili lime salmon satay	\$160

BEEF SELECTION

Mini beef tacos	\$120
Szechuan beef satay	\$130
Teriyaki meatballs	\$130

PORK SELECTION

Mini pork and veggie eggroll	\$120
Pork and Vegetable potstickers	\$130

*Minimum of 25 guests for all Buffets.
*Prices subject to 18 % service charge.



carving stations

Chefs carve right in front of guests for hot, fresh dishes. Priced per piece of protein.

SALT CRUSTED SALMON (SELF SERVE)

Mini Hawaiian rolls

\$200/fillet

Serves 18 guests

ROASTED BEEF EYE OF ROUND ROAST*

Assorted mustards, horseradish cream, and mini rolls

\$350/piece

Serves 25 guests

GRAIN MUSTARD & HERB RUBBED PORK LOIN*

Apricot and orange chutney, and mini brioche rolls

\$250/piece

Serves 40 guests

AGAVE GLAZED HAM*

Apple chutney and mini brioche rolls

\$250/piece

Serves 40 guests

ROASTED TURKEY BREAST*

Cranberry relish, herbed gravy, and mini rolls

\$275/piece

Serves 45 guests

ROASTED HERBED TOP ROUND*

Potato salad and mini assorted rolls

\$400/piece

Serves 50 guests

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.

*Each station comes with an additional attendant fee of \$150



display stations

CHARCUTERIE & CHEESE

\$250 small - serves 25

\$500 medium - serves 50

\$1000 large - serves 100

Selection of cheeses, assorted nuts, gourmet crackers, local honey, local fruit chutney, sliced French baguettes & rustic Italian breads, selection of sliced and shaved meats, grilled vegetables, assorted mustards, and cornichons

GARDEN CRUDITÉ

\$150 small - serves 25

\$300 medium - serves 50

\$600 large - serves 100

Selection of Chef's selection of market fresh vegetables, hummus dip, and ranch

NACHO BAR

\$10/person

Tri-colored tortilla chips, warm chili, queso, sour cream, salsa fresca, refried beans, sliced jalapenos, green onions, and ripe sliced olives

BAKED BRIE EN CROUTE

\$225 for one Wheel - serves 15

Served with honey and assorted breads

FRESH FRUIT

\$200 small - serves 25

\$400 medium - serves 50

\$800 large - serves 100

ASSORTMENT OF SANDWICHES

\$450 small - serves 25

\$900 medium - serves 50

\$1800 large - serves 100

Based on 1.5 sandwiches per person or \$18 per dozen, add soup for \$5 per person, cookies \$42 per dozen

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.



action stations

SALAD BAR

\$10/person

Selection of mixed field greens, baby spinach, ripe grape tomatoes, cucumber, shredded carrots, garbanzo and black beans, tofu, shredded cheese, sunflower seeds, and croutons

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NOODLE BAR

\$20/person

Teriyaki beef, General Tso chicken tempura, stir fry vegetables, and crispy wontons

FAJITA BAR

\$15/person

Beef and chicken fajita with fire roasted vegetables, flour tortillas, pico de gallo, sour cream, salsa, and cilantro rice

PASTA BAR

\$20/person

Penne with pesto and tortellini with warm bruschetta, parmesan cheese served with garlic breadsticks

DIM SUM

\$25/person

Steamed in bamboo baskets, chicken, pork, shrimp, and vegetable pot stickers, soy sauce, ginger teriyaki, Thai chili sauce, steamed brown rice

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.

*Each station comes with an additional attendant fee of \$150



alcoholic beverages

LIQUOR

CASH OR HOST \$7

- Absolut Vodka
- Beefeater Gin
- Bacardi White Rum
- Wisers Rye

CIDERS & SPRITZ \$7

- Variety of Growers Flavours
- Variety of Vizzy Flavours

PUNCH \$110 - SERVES 50

PREMIUM

CASH OR HOST \$9

- Captain Morgan's Spiced Rum
- Malibu Rum
- Jack Daniel's Tennessee Bourbon
- Crown Royal Canadian Whiskey

COOLERS & CAESARS \$9

- Smirnoff Ice
- Motts Original Caesars

WINE

HOUSE WINE SELECTION

PER GLASS \$8

PER BOTTLE \$30

- Copper Moon Merlot
- Copper Moon Chardonnay
- Naked Grape Shiraz
- Naked Grape Pinot Grigio

PREMIUM WINE SELECTION

PER BOTTLE \$41

- Chaberton Red
- Chaberton White

BEER

DOMESTIC BEER \$7

- Molson Canadian
- Coors Light
- Coors Original
- Okanagan Pale Ale
- Sleeman Honey Brown

IMPORT BEER \$8

- Corona
- Heineken
- MGD

*Minimum of 25 guests for all Buffets.

*Prices subject to 18 % service charge.

A \$125 licensed bartender fee per bar will apply.

catering policies & procedures

To assist us in making your event the best it can possibly be, please notify us of the final guaranteed number of attendees 7 days prior to the function. We need this number so we can order and guarantee your chosen menu items. Also, this will be the minimum number used for billing purposes. If more people attend than what you guaranteed, we will bill using the number of attendees. We are prepared to serve 5% more people than your guaranteed number as long as the space booked can accommodate the increase in numbers. If no guarantee is received, the EXPECTED NUMBER WILL BE CONSIDERED THE GUARANTEE. The hotel reserves the right to relocate groups and change floor plans due to the changes in numbers, set up requirements or service times. Additional charges may apply for set up changes within 48 hours of the event.

GUARANTEE

- The Hotel reserves the right to re-negotiate a change in banquet rooms and room rental if there is a significant attendance decrease of 15% or more, in attendance with planned food and beverage.
- A customer-signed copy of the catering contract must be returned to our Catering Office. This will ensure that all requirements agreed upon are clearly stated. Should the Hotel not be in the possession of a signed contract, the function will be considered cancelled
- The Hotel will have a copy of a customer signed floor plan that has been approved as the event set up and this is the floor plan that will be executed the day of your event – additional meeting room requirements beyond those set forth on the BEO or floor plan may be requested at an additional charge as well are subject to availability.
- Please note that all food is prepared for your number of guests with a 5% overage –if you anticipate more consumption because of the type of group you or event you are hosting we will be pleased to assist you in suggestions extra buffet additions.
- Room rental applies to this event's set up only. Should you require changes to this set up, notification must be received two (2) days prior to your function; otherwise a labor charge will be added to cover costs.
- Last minute changes to the menu or allergy requests will be subject to an additional per person plate charge over and above the final guaranteed number in attendance.
- Day of time changes can only be accommodated to move later not earlier and this must be requested at first contact with the Banquet Captain in charge of your event.
- Large groups must be called to service by your Banquet Captain or MC of the event.
- The Hotel reserves the right to refuse or terminate service of alcoholic beverages at any time if there is a breach of the BC Liquor Commission Guidelines.

PROPERTY REGULATIONS

International Health & Safety regulations state that the Hotel cannot allow any food supplied by outside operators to be brought in by clients. The only exception to this would be wedding cakes which can only be accepted if prepared professionally in a licensed retail outlet and a signed waiver has been returned to your Conference Service Manager. For this same reason, food provided by the hotel is not allowed off premises.

To avoid damage to wallpaper or paint, we ask that you refrain from taping, tacking, nails, staples, or attaching posters, flyers, or written material to walls or doors, painters' tape is the only adhesive permitted on premises

To guarantee quality assurances & Health regulations The Hotel strictly enforces to not allowing food or drink to be taken off the premises by guests or organizers for later consumption.

No flammable fluids or substances may be used. All candles must be enclosed in glass containers that are one inch above the flame. Any candles not used that follow these parameters will be removed.

To avoid damage to our linens and carpet please refrain from using real flower petals, bubbles, silly string, confetti, small gems and glitter or any décor that sheds glitter. All décor items must be pre-approved by the sales team. Use of un-approved items could result in an additional cleaning or replacement fee up to and including the amount of \$500.00, items not in accordance with the above mentioned will be removed.

socan & resound

In accordance with the Copyright Act, the Copyright Board of Canada certifies the tariffs to be paid by users of sound recordings in Canada. SOCAN and Re: Sound files tariffs for various types of users. These fees are applicable to guests playing live or digital music for dancing and entertainment. The fees are as follows below.

001 - 100 GUESTS, NO DANCING

SOCAN \$22.06

RESOUND \$9.25

101 - 300 GUESTS, NO DANCING

SOCAN \$31.72 RESOUND \$13.30

001 - 100 GUESTS, WITH DANCING

SOCAN \$44.13

RESOUND \$18.51

101 - 300 GUESTS, WITH DANCING

SOCAN \$63.49

RESOUND \$26.63

DISCLAIMERS

The hotel will not be responsible for the loss of, or damage to, any articles left on the Hotel property prior to, during or following any function. Conversely, any damage to Hotel property caused by equipment or merchandise brought onto Hotel premise, the customer/convener will be held liable.

The Hotel reserves the right to inspect and control all private functions.

DEPOSITS, PAYMENT & CANCELLATIONS

Initial deposit is due at the time of booking. Pre-payment is due 7 days before event date.

All functions are considered tentative until a non-refundable deposit & signed contract have been received. Direct billing can be facilitated upon approval of a credit application no later than 4 weeks prior the event. A valid credit card or deposit must be provided to hold on file in the case of additional charges incurred during the event.

Menu prices quoted will be guaranteed up to one month in advance of the event.

Food & beverage are subject to a 18% service charge & 5% goods & services tax (GST).

Room rental is subject to 5% goods and services tax (GST).

Audio visual equipment rentals are subject to 18% service charge and 5% GST & 7% PST.

Further cancellation and attrition policies can be found in your completed Hotel contract and your copy of the current Banquet Package.

Set up times will not be confirmed prior to one (1) week before your event & will be noted on the BEO.

Event décor must all be removed when the event has ended as agreed on the BEO.

Changes to floor plans and or table arrangements must be done in advance, any additional requirements that are not set forth on the BEO will have an additional charge as well are subject to availability.

MENUS AND ALCOHOL

Menu selections should be submitted to the Catering Department no less than two weeks prior to the function date. The Hotel cannot guarantee the availability of all menu items ordered less than two weeks prior to the event date.

AUDIO VISUAL EQUIPMENT

The Hotel does offer the rental of audio equipment. Additional delivery charges may apply. Any AV equipment must be ordered 7 business days prior to your event to ensure availability. Cancellations of AV equipment must be a minimum of 72 hours before the event or full rental charges will apply.