



COAST
prince george hotel™
by **APA**

***2026 catering & conference
services package***



welcome!

At Coast Prince George Hotel by APA, we believe every meal is more than just food—it's an opportunity to create cherished moments and lasting memories. Our culinary philosophy is built on a foundation of quality ingredients, innovative flavors, and the finest seasonal produce. Whether it's a casual gathering, a business lunch, or a special celebration, our chefs take pride in crafting dishes that not only satisfy but leave a lasting impression. Experience the perfect balance of creativity and freshness in every bite, and let us transform your experience into something truly unforgettable.

breakfast buffets

CONTINENTAL

\$21.00 per person

Assorted bakery selection

Locally and seasonally inspired fruit tray

Assorted fruit juices

Starbucks® coffee and Teavana® teas

EURO CONTINENTAL

\$29.00 per person

Freshly baked goods and pastries

Butter, jam, and peanut butter

Cheese

Cured meats

Fruit salad

Granola with milk and yogurt

Hard boiled eggs

Assorted fruit juices

Starbucks® coffee and Teavana® teas

NORTHERN PRIDE

\$32.00 per person | minimum 20 guests

Bakery selection and specialties or choice of:

- Pancakes
- Waffle

Jams, preserves, and butter

Locally and seasonally inspired fruit tray

Fluffy scrambled eggs

Choice of: Smoked bacon or Pork sausages

Hash brown potatoes

Assorted fruit juices

Starbucks® coffee and Teavana® teas



snacks + beverages

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 **\$50.00 per dozen**

Chef's specialty scones **\$50.00 per dozen**

Assorted whole fruit **\$3.00 each**

Locally and seasonally inspired sliced fruit **\$8.00 per person**

Freshly baked cookies **\$29.00 per dozen**

Fresh vegetables and dip **\$7.00 per person**

Assorted dessert squares **\$7.00 per person**

Assorted mini pastries **\$7.00 per person**

Individually packaged Oreos, chips, pretzels, or Doritos **\$3.00 each**

Charged on consumption

Assorted Doughnuts **\$50.00 per dozen**

PLATTERS

Each platter serves 20 guests

Crisp crudité displays **\$130.00**

Charcuterie Platter **\$353.00**

With mini buns and condiments

Antipasto **\$95.00**

Domestic cheese display **\$142.00**

Fresh fruit display with Greek yogurt and honey **\$139.00**

80-pieces finger sandwich **\$147.00**

themed breaks

FIRST NATIONS BREAK

\$24.00 per person | minimum 30 guests

Traditionally prepared Bannock

Jams and preserves

Smoked salmon and cream cheese

Sliced fruit

Starbucks® coffee and Teavana® teas

HEALTH BREAK

\$22.00 per person | minimum 20 guests

Fruit display with yogurt dip

Fresh crudité with chipotle mango dip

Granola bars & banana bread

Fresh fruit juice and mineral water

Starbucks® coffee and Teavana® teas

AFTERNOON MATINEE

\$19.00 per person | minimum 20 guests

Freshly popped popcorn topped with butter

Potato chips with homemade dip

Assorted candy

Bottled juice and bottled water

Assorted soft drinks

SUSHI BREAK

\$23.00 per person | minimum 20 guests

5 pieces 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 plates

SELECT 1 FOR ALL GUESTS

\$32.00 per person

Includes freshly brewed Starbucks coffee and Teavana tea

Add \$7.00 for additional entrée choice & pre-selection must be called in 7 days prior

Tofu Donburi *veg*

With Shogun vegetables over steamed jasmine rice

Sirloin and Chicken Donburi

With Shogun vegetables over steamed jasmine rice

Thai Green Curry

Choice of chicken, shrimp, or tofu with steamed jasmine rice

BC Wild Mushroom Ravioli *veg*

Served in Alfredo sauce with broccoli florets, parmesan, and herbs

Prawn Fettuccine

Seared and tossed with mushroom and spinach in a fresh herb cream sauce



working lunch

SANDWICH BUFFET

\$29.00 per person | minimum 10 guests

INCLUDES

Chef's soup of the day

SIDES

Baby greens with balsamic and ranch dressings

Traditional potato salad

SANDWICHES ON ARTISAN BREADS AND ROLLS

choose 2 of the following

Roast turkey, cheddar, and cranberry slaw

Roast beef, pepper relish, and jalapeno jack cheese

Maple ham and Swiss cheese

Vegetarian or vegan sandwich

DESSERT

House baked cookies

BEVERAGES

Starbucks® coffee and Teavana® teas

WRAP BUFFET

\$29.00 per person | minimum 10 guests

INCLUDES

Chef's soup of the day

SIDES

Caesar salad with bacon, croutons, and parmesan

Coleslaw

WRAPS

choose 2 of the following

Grilled chicken Caesar with bacon

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

SHOGUN BUFFET

\$33.00 per person | minimum 30 guests

SALADS

choose 2 of the following

Thai chicken salad with spicy peanut dressing
Fresh Asian slaw with ginger vinaigrette
Shogun salad with ginger miso dressing

SIDES

Shogun vegetables
Prawn and vegetable tempura
Steamed jasmine rice

ENTRÉES

Teriyaki beef
Teriyaki chicken

DESSERT

Ice cream
Custard tarts

BEVERAGES

Starbucks® coffee and Teavana® teas

CANADIAN BURGER BAR

\$34.00 per person | minimum 30 guests

INCLUDES

choose 2 of the following

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

BURGERS

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



lunch buffets

GREEK BUFFET

\$37.00 per person | minimum 30 guests

SALADS

Greek salad with Kalamata olives and feta
Fresh garden greens with balsamic vinaigrette

ENTRÉES AND SIDES

Chicken souvlaki
Spinach spanakopita
Rice pilaf
Lemon roasted potatoes
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

\$39.00 per person | minimum 30 guests

INCLUDES

Fresh rolls and butter

SALADS

choose 2 of the following

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

SIDES

Penne carbonara
Spinach and cheese manicotti in tomato sauce

ENTRÉES

Chicken parmigiana
Lasagna

DESSERT

Tiramisu

BEVERAGES

Starbucks® coffee and Teavana® teas



lunch buffets

FRENCH BUFFET

\$39.00 per person | minimum 30 guests

APPETIZERS AND STARTERS

choose 2 of the following

Charcuterie Board: Featuring pâté, rillettes, cured meats (saucisson, jambon), and cornichons.

Cheese Platter: Brie, Camembert, Roquefort, Comté, and goat cheese, served with baguette slices.

Quiche: Mini quiches such as Lorraine (ham and cheese) or vegetable.

French Onion Soup Shooters: Small servings of the classic soup topped with Gruyère cheese.

SALADS

choose 2 of the following

Niçoise Salad: Tuna, hard-boiled eggs, green beans, olives, and tomatoes on a bed of greens.

Lentil Salad: French green lentils with Dijon mustard vinaigrette.

Frisée Salad: With lardons, poached egg, and a mustard dressing.

ENTRÉES

choose 2 of the following

Coq au Vin: Chicken braised in red wine with mushrooms and onions.

Boeuf Bourguignon: Slow-cooked beef in a red wine sauce.

Ratatouille: A vegetable medley of eggplant, zucchini, and tomatoes.

Salmon en Croûte: Salmon wrapped in puff pastry.

SIDES

choose 2 of the following

Pommes Dauphinoise: Creamy scalloped potatoes

Ratatouille: Seasonal vegetable stew

Baguette and Butter: Freshly baked French bread with salted butter

DESSERT

choose 2 of the following

Crème Brûlée: Classic custard with caramelized sugar

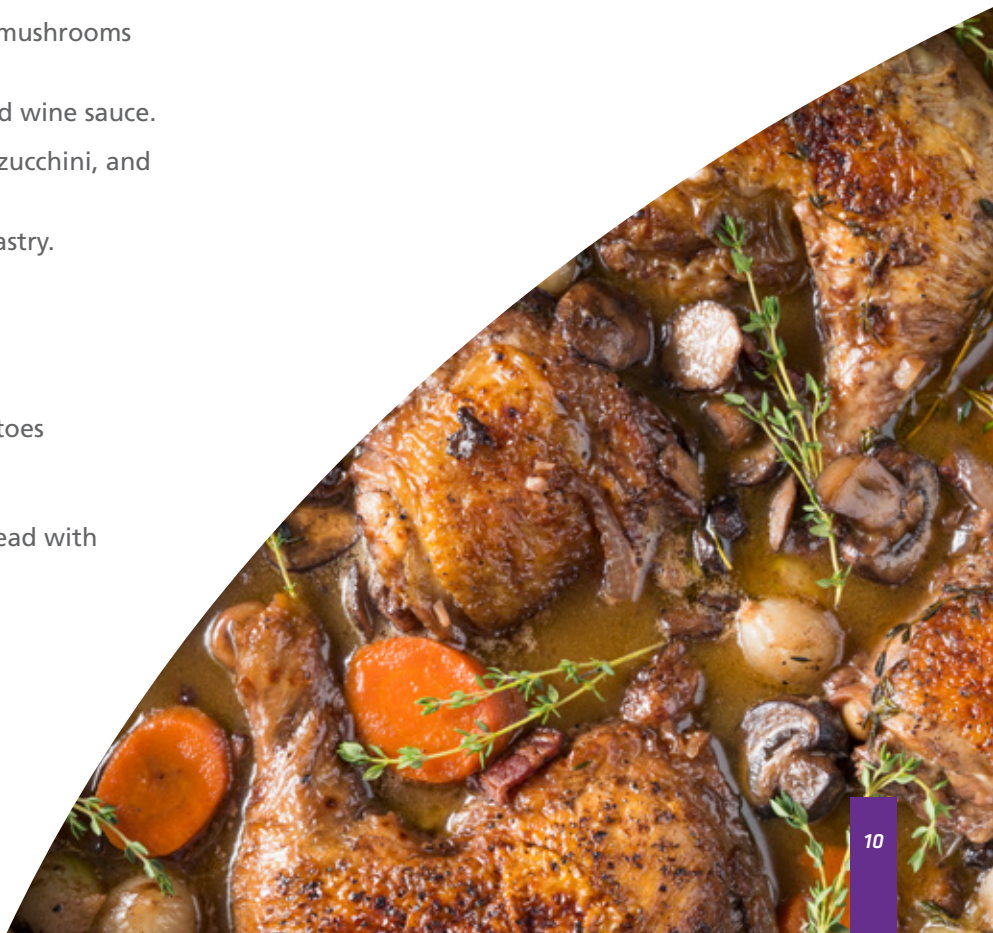
Macarons: Assorted flavors of the delicate almond-based treat

Tarte Tatin: Caramelized upside-down apple tart

Éclairs and Profiteroles: Choux pastries filled with cream or custard

BEVERAGES

Starbucks® coffee and Teavana® teas



plated dinner

SELECT 1 FOR ALL GUESTS

Our three-course plated dinner service differs from the catering a la carte option in that each course is pre-arranged for all guests. We can accommodate a limited number of dietary requests, which must be provided in advance with the guaranteed number. If additional meals are requested on the day of the event, additional charges will apply.

**Includes Starbucks® coffee and Teavana® teas*

STARTERS

Fire-roasted tomato basil bisque

Baby mesclun greens, tomatoes, and cucumbers with choice of dressing

Caesar salad with croutons

Mei Caprese salad with prosciutto crackling

Roasted beets and arugula with currant dressing

ENTRÉES

Roasted coconut lime chicken breast \$54.00

Served with jasmine rice, green beans and carrots

Wild BC mushroom ravioli \$44.00 veg

Served in alfredo sauce with fresh herbs

Chickpea Penne \$58.00 veg

Tossed with fresh tomatoes, pitted Kalamata olives, vapors, basil, and shaved parmesan

Winston's slow roasted 8 oz. Prime Rib \$63.00

Served with au jus, Yorkshire pudding, garlic mashed potatoes, and seasonal vegetables

Chicken Roulade \$55.00

With spinach and cream cheese, served with roasted baby Yukon Gold potatoes and seasonal vegetables

Grilled Lamb Chops \$58.00

Served with Chimichurri, roast potatoes, and mixed vegetables

DESSERT

Baked New York Cheesecake

French chocolate terrine with raspberry sauce

Panna cotta with fresh seasonal berries

Traditional tiramisu with amaretto custard

Grand Marnier chocolate mousse



dinner buffets

FARM TO TABLE

\$66.00 per person | minimum 30 guests

INCLUDES

Charcuterie platter

Freshly baked dinner rolls and butter

SALADS

choose 2 of the following

Tomato & bocconcini salad with pesto dressing

Caesar salad with bacon, croutons, and parmesan

Arugula and mixed greens with choice of dressings

Roasted bell pepper and artichoke salad

SIDES

Roasted root vegetables

Garlic whipped potatoes

ENTRÉES

Sliced Canadian roast beef with Merlot demi reduction

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

SHOGUN BUFFET

\$55.00 per person | minimum 30 guests

SALADS

choose 2 of the following

Thai chicken salad with spicy peanut dressing

Fresh Asian slaw with ginger vinaigrette

Shogun salad with ginger miso dressing

SIDES

Shogun vegetables

Prawn and vegetable tempura

Steamed jasmine rice

ENTRÉES

Teriyaki beef

Teriyaki chicken

Teriyaki shrimp

DESSERT

Ice cream

Crème Brûlée

BEVERAGES

Starbucks® coffee and Teavana® teas



dinner buffets

NORTHERN DINNER

\$69.00 per person | minimum 50 guests

INCLUDES

Charcuterie platter
Freshly baked dinner rolls and butter

SALADS

choose 2 of the following

Tomato & bocconcini salad with pesto dressing
Ceasar salad with bacon, croutons, and parmesan
Grilled asparagus salad with parmesan, extra virgin olive oil, and balsamic glaze
Handpicked baby greens with balsamic vinaigrette and ranch dressing
Beet salad with mandarin orange segments and crumbled goat cheese

SIDES

Roasted root vegetables
Garlic whipped potatoes

ENTRÉES

Slow roasted prime rib with au jus, 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 and vanilla custard
Assorted cakes
Local cheese board

BEVERAGES

Starbucks® coffee and Teavana® teas



dinner buffets

SKEENA DINNER

\$100.00 per person | minimum 50 guests

INCLUDES

Corn bread and traditionally prepared Bannock
Sweet potato salad
Mixed local lettuces with assorted dressings

SIDES

Seasonal vegetable medley
Wild rice pilaf
Roasted baby BC gold potatoes

ENTRÉES

Roasted venison with a BC blueberry jus
Wild BC Coho or Steelhead *(based on availability)*

DESSERT

Nanaimo bars
Butter tarts
Maple flapper pie

BEVERAGES

Starbucks® coffee and Teavana® teas



dinner buffets

INDIAN DINNER

\$63.00 per person | minimum 50 guests

APPETIZER

choose 2 of the following

Tandoori Chicken: spiced, yogurt-marinated chicken dish cooked to smoky perfection

Samosas: Crispy pastries filled with spiced potatoes and peas

Pakorras: Mixed vegetables fritters battered in chickpea flour and deep-fried

Paneer Tikka: Marinated paneer cubes grilled with bell peppers and onions

SIDES

choose 1 rice and naan included

Basmati Rice: Fluffy, fragrant rice served with curry dishes

Jeera Rice: Basmati rice cooked with cumin seeds and spices

Naan: Soft, leavened flatbread, available in garlic or butter varieties

ENTRÉES

choose 4 of the following

Butter Chicken: Tender chicken pieces simmered in a creamy tomato sauce

Chole Bhature: Spicy chickpea curry served with deep-fried bread

Fish Curry: Fresh fish cooked in a tangy coconut-based sauce

Palak Paneer: Spinach and paneer cheese cooked with spices

Vegetable Biryani: Aromatic rice dish with mixed vegetables, spices, and herbs

Saag Paneer: Spinach-based curry with cubes of paneer, lightly spiced

Dal Makhani: Creamy black lentil curry with a rich, buttery flavor

DESSERT

Gulab Jamun: Soft, syrup-soaked dough balls made from milk solids

Ras Malai: Creamy cheese dumplings soaked in sweetened milk

Kheer: Rice pudding flavored with cardamom and garnished with nuts

BEVERAGES

Masala Chai: Spiced tea brewed with milk

Mango Lassi: Refreshing yogurt drink blended with mango pulp

Nimbu Pani: Indian lemonade with a hint of mint



reception

TAPAS

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

\$44.00 per dozen

COLD

Avocado & roasted tomato bruschetta on crostini
Thai crab and shrimp salad in an endive leaf
Caprese lollipops with EVOO and balsamic reduction
Prosciutto wrapped asparagus with white truffle oil
Canape of goat cheese and poached pear with pecans

HOT

Spinach spanakopita with tzatziki

\$48.00 per dozen

COLD

Chipotle seared prawn served on a cucumber slice
California rolls with soy sauce and wasabi

HOT

Mini gourmet beef sliders
Jerk chicken skewers with sweet pepper relish
Mini vegetable samosas with raiti
Grilled vegetable kebab
Prosciutto wrapped shrimp
Bacon wrapped scallops
Chicken wings

\$55.00 per dozen

COLD

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

HOT

Lamb meatballs with mint yogurt
Crab cakes with mango salsa
Maple mustard cured salmon skewers with dill remoulade

INN OF THE NORTH RECEPTION PACKAGE

\$1,520.00 for 500 pieces

\$760.00 for 250 pieces

INCLUDES

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



bar

The Coast Prince George Hotel by APA is pleased to offer hotel operated bars supplied with a variety of liquors, beers, and wines, as well as mixers and non-alcoholic options including orange juice, lime, Clamato juice, regular and diet soft drinks with lemons and limes for garnish.

	HOST	CASH
Regular liquor	\$6.50	\$7.50
Premium liquor	\$7.30	\$8.50
Domestic beer	\$6.50	\$7.50
Imported beer	\$7.30	\$8.50
Domestic wine	\$7.30	\$8.50
Premium wine	\$10.65	\$12.25
Liqueurs	\$6.50	\$7.50
Coolers / ciders	\$6.50	\$7.50
Soft drinks / juice	\$3.50	\$4.50

A bartender fee of \$30.00 per hour (min. four hours) will be applied if the host or cash bar revenue is less than \$600 per bar. The hotel provides one bartender per 100 guests. Additional bartenders are available at \$30.00 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 six months in advance of the event. Food, beverage and meeting room rental 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. Two business days are required to avoid rental and labour charges for cancelled equipment. 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. Banners and signage to be removed following event.

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 within thirty days of booking. 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 have a standard loading dock nor freight elevator. The hotel does not provide the labour or equipment to move large items in or out of the hotel. Such services may be retained through an outside contractor.

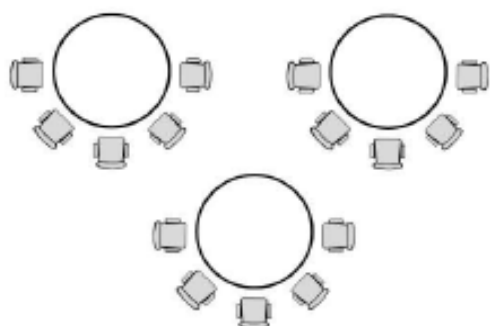
SERVICE CHARGE/TAX

All food, beverage, room rental and audio visual are subject to a 15% service charge. GST is applied to the balance of your bill.

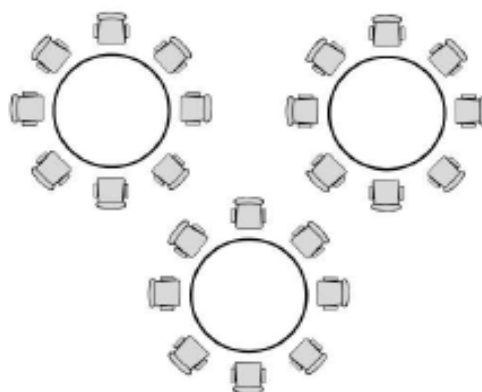
ALLERGIES AND DIETARY RESTRICTIONS

Your health and safety are our priority. If you have any allergies or dietary restrictions, please let us know, and we will accommodate your needs with the greatest care.

Half Rounds



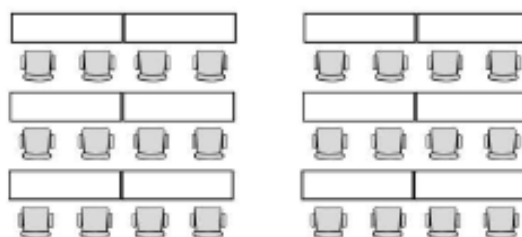
Full Rounds



Theatre



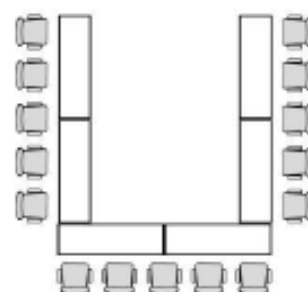
Classroom



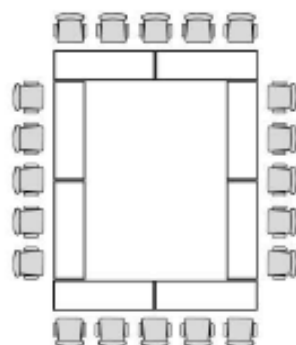
Boardroom



U-Shape



Hollow Square



Reception / Cocktail

