



COAST
prince george hotel™
by **APA**

2026 wedding guide





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 with Romance Package for the bride and groom
- Preferred guest room rates for out-of-town guests
- VIP bathroom treatments for the reception amenities
- Private consultation with our catering manager
- Complimentary dance floor
- Complimentary overnight parking

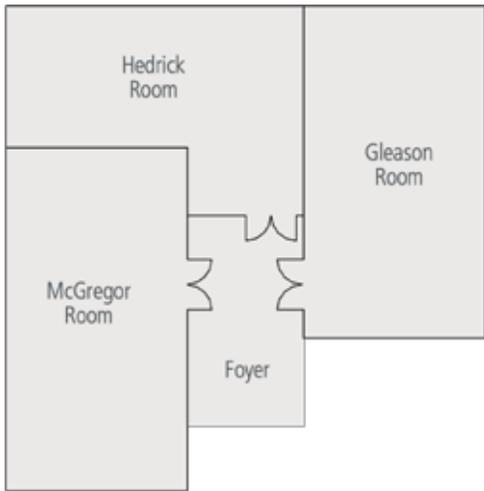


Our team of catering specialists are also here to help you with all the extra wedding events such as wedding brunches, engagement parties, bridal showers, rehearsal dinners, post-wedding parties and even baby showers! Special pricing is available on multiple event bookings.

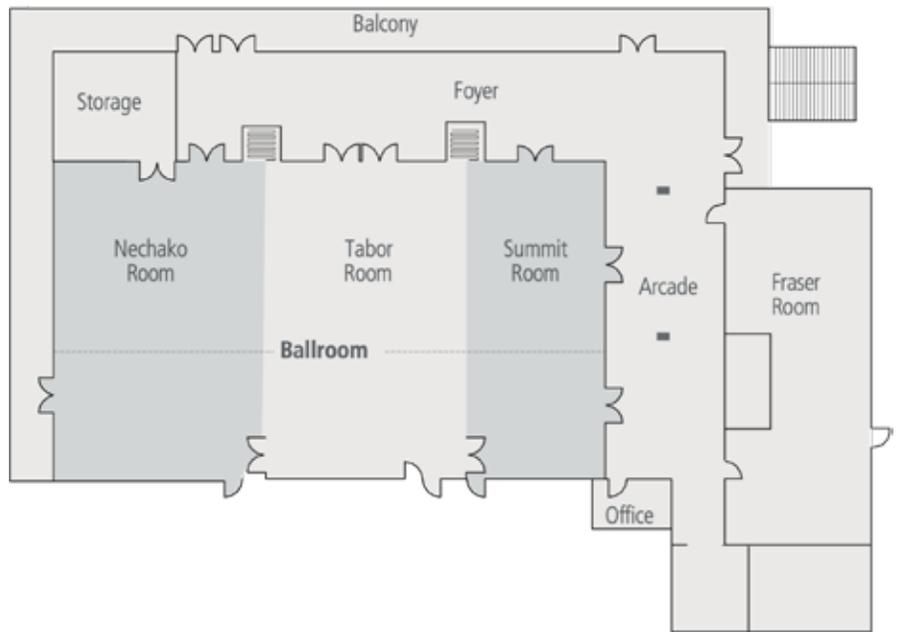
By choosing the Coast Prince George Hotel by APA to host your wedding, you are choosing a venue and a well-seasoned wedding team that align with your vision to make this milestone a magical and unforgettable one.

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.

Evanoff - Main Floor



Ballroom - Main Floor



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

no tie wedding package

\$75.00 PER PERSON | 50 GUESTS MINIMUM

PACKAGE INCLUDES

- 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

SALADS

SELECT TWO 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

SELECT THREE SIDES

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

ENTRÉES

SELECT THREE 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

DESSERTS

SELECT TWO DESSERTS

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

signature packages

\$17.00 PER PERSON

AVAILABLE FOR ADDITIONAL CHARGE

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

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

* Decorations including chair covers, table linens, and table runners (subject to availability, colors may vary)

*We accommodate all dietary needs: allergies, gluten-free, dairy-free, vegetarian, vegan, halal.

*Some adjustments may incur additional fees.

*All menus are buffet-style; plated options also available.

*Subject to 15% service charge and applicable taxes



770 Brunswick St, Prince George, BC
V2L 2C2
Sales and Catering Department
250.563.0121

black tie wedding package

\$91.00 PER PERSON | 75 GUESTS MINIMUM

PACKAGE INCLUDES

- 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

SALADS

SELECT THREE 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

ENTRÉES

SELECT THREE 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

SIDES

SELECT THREE SIDES

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

DESSERTS

SELECT THREE DESSERTS

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

DECORATIONS

Chair covers, a tulle-draped ceiling with mini lights, and a backdrop for the head table

signature packages

\$17.00 PER PERSON

AVAILABLE FOR ADDITIONAL CHARGE

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

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bow tie wedding package

\$111.00 PER PERSON | 100 GUESTS MINIMUM

PACKAGE INCLUDES

- 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

SALADS

SELECT FOUR 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

ENTRÉES

SELECT THREE 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

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*We accommodate all dietary needs: allergies, gluten-free, dairy-free, vegetarian, vegan, halal.

*Some adjustments may incur additional fees.

*All menus are buffet-style; plated options also available.

*Subject to 15% service charge and applicable taxes

SIDES

SELECT THREE SIDES

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

DESSERTS

SELECT THREE DESSERTS

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

DECORATIONS

Chair covers, a tulle-draped ceiling with mini lights, table runners, and a backdrop for the head table.

signature packages

SELECT ONE SIGNATURE PACKAGE (INCLUDED)

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

sips & 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	CASH
Regular liquor	\$6.80	\$7.75
Premium liquor	\$7.67	\$8.75
Domestic beer	\$6.80	\$7.75
Imported beer	\$7.67	\$8.75
Domestic wine	\$7.67	\$8.75
Premium wine	\$11.15	\$12.75
Liqueurs	\$6.80	\$7.75
Coolers / ciders	\$6.80	\$7.75
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 and corkage is \$20.00 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

sips & refreshments - cont.

WINES*

White Wine

Sawmill Creek Sauvignon Blanc, BC	\$38.00
Hester Creek Pinot Blanc, BC	\$48.00
Inniskillin Pinot Grigio, VQA, CAN	\$42.00

Red Wine

Sawmill Creek Merlot, BC	\$30.00
Sumac Ridge Cab Merlot, VQA, CAN	\$48.00
Bodacious Malbec, VQA, CAN	\$56.00

SPECIAL RESERVE*

White Wine

Kim Crawford Sauvignon Blanc, NZ	\$68.00
See Ya Later Riesling, VQA, CAN	\$52.00
Blasted Church Hatfield Fuse, BC	\$50.00

Red Wine

See Ya Later Pinot Noir, BC	\$62.00
Wolf Blass Cabernet Sauvignon, AU	\$52.00
Blasted Church Big Bang Theory Blend, BC, CA	\$60.00

SPARKLING AND BLUSH*

Henkell Piccolo (<i>individual size</i>)	\$14.00
Asti Martini, Italy	\$48.00
Kim Crawford Rose, NZ	\$60.00

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

Alcoholic Punch	\$150.00
Champagne Punch	\$150.00

* subject to 15% service charge and applicable taxes



the final touches

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

\$19 PER PERSON

- Perogy Buffet
- Poutine Buffet
- French Toast Buffet

BREAKFAST BUFFETS FOR THE MORNING AFTER*

Continental Buffet

\$21 PER PERSON

Northern Pride Buffet

\$32 PER PERSON

EXCLUSIVE BAR FINAL TOUCHES*

Welcome Sparkling Wine

\$14 PER PERSON

Wine on the Tables

STARTING AT \$30 PER BOTTLE

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.

* subject to 15% service charge and applicable taxes

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



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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.

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.

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.



Memories are meant to be cherished, and moments are meant to be shared. Let us help make yours unforgettable.

