



COAST
prince george hotel™
by **APA**

**2019 - 2020
Catering Guide**



Experience the benefits of the Coast Prince George Hotel by APA as your partner in planning your event. Our expert staff is on hand to assist you in arranging each detail. No matter what type of gathering or event you are planning, our downtown hotel is fully equipped to make it a stylish success. Take advantage of our perfect location, diverse collection of flexible venues, creative catering services, and the most experienced team of event planners in Prince George. We add the perfect finishing touches to your event, meeting, or celebration.

Prince George Event Planning – Creative, Innovative with Flawless Execution

Whether you are organizing a charity ball, hosting a dinner to recognize an outstanding colleague, important meeting, or celebrating a birthday party, 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 are the premier choice for Prince George event planning, with amenities including:

- 11,000 square feet of diverse event space
- Highly trained service staff
- Client status reports to ensure that each detail meets your requirements
- Complete audio visual equipment for impressive lighting and sound, offered via our audio visual partner
- Vendor arrangements and coordination
- Special menu development, created with personal attention from our Chef
- Complimentary on-site parking

Our Culinary Philosophy

We believe that the role of food at any occasion, whether it is the focus of the event or just one element in a greater pageant, should serve to elevate the mood and general appeal of the entire affair. Whether it be through the use of the enticing aromas of a familiar dish served up in a new and interesting manner or by creating an architectural display of edible temptations, the Coast Prince George Hotel by APA focuses on using premium and nourishing ingredients ensuring that you and your guests find new delights in every bite. By maintaining successful partnerships with many local area growers, producers and purveyors of food, we take pride in the fact that your wedding, conference, small business meeting, or large gala ball will be executed with environmental stewardship seamlessly woven into the event.

Local Partners

South Peace Colony Farms | Partner: Tom Hofer | Products: Free-range Chicken
Kawano Farms | Partner: Wendy Noullett | Products: Pork, Beef, and Lamb

Applicable Canadian taxes will be applied to all goods and services.



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***Pastries and
Beverages***



PASTRIES & BEVERAGES

BEVERAGES

- Freshly brewed Starbucks coffee and Teavana tea service *decaffeinated available, min 10 cups*

\$4.00 per person

- Soft drinks, bottled water, and bottled juice *charged on consumption*

\$4.00 each

- Pitcher of juice – orange, apple, cranberry, tomato

\$17.00 per pitcher

SNACKS

- Bakery selection, no two days alike *2 pieces per person*

\$4.00 per person

- Muffins made in-house *morning glory, bran, blueberry, banana*

\$42.00 per one dozen

- Assorted Loaves *banana, lemon poppy-seed*

\$4.00 per slice

- Chef's specialty scones

\$42.00 per one dozen

- Whole fruit

\$2.00 each

- Fruit kebabs

\$3.50 each

- Fruit yogurt *100 g*

\$2.00 each

- Locally and seasonally inspired fruit tray

\$5.50 per person

- Granola and cereal bars

\$2.50 per person

- Freshly baked cookies

\$18.00 minimum one dozen

- Fresh vegetables and dip

\$5.50 per person

- Selected dry snacks *chips or pretzels*

\$17.00 per basket, serves 10 people

- Assorted mini pastries and squares *2 pieces per person*

\$4.75 per person

- Frozen ice cream novelties

\$2.50 each, min. 4 dozen

- Individual packaged Oreos, chips, pretzels, or Dorito's *charged on consumption*

\$2.00 per package



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Breakfast



BREAKFAST

CONTINENTAL BREAKFAST BUFFET

- Bakery selection, no two days alike *2 pieces per person*
- Locally and seasonally inspired fruit
- Selection of chilled juices
- Freshly brewed Starbucks coffee and Teavana tea

\$17.00 *per person*

EURO CONTINENTAL BREAKFAST BUFFET

- Selection of breads and toaster
- Freshly baked croissants
- Butter and jams
- Locally and seasonally inspired fruit
- Sliced tomatoes and cucumbers
- Sliced ham and cheeses
- Cream cheese
- Steel cut oats with dried fruit and nuts
- Selection of cold cereals, 2% milk, and honey yogurt
- Selection of chilled juices
- Freshly brewed Starbucks coffee and Teavana tea

\$23.00 *per person*

NORTHERN PRIDE BREAKFAST BUFFET *min. 20 people*

- Assorted fruit juices
- Bakery selection and specialties, no two days alike *2 pieces per person*
- Locally and seasonally inspired fruit
- Fluffy scrambled eggs
- Maple smoked bacon and pork sausages
- Hash brown potatoes with fresh green onions and sour cream
- Jam, preserves, and butter
- Freshly brewed Starbucks coffee and Teavana tea

\$26.00 *per person, fewer than 20 guests please add \$3.00 per person*

FARMER'S CHOICE BREAKFAST BUFFET *min. 30 guests*

- Assorted fruit juices
- Bakery selection and specialties, no two days alike *2 pieces per person*
- Locally and seasonally inspired fruit
- Hash brown potatoes
- Frittata *choose one: mushroom and herbs, roasted red pepper and cheddar, or pulled chicken and Gruyère*
- Choice of two: *maple smoked bacon, turkey bacon, turkey sausages, or local pork sausages*
- Jam, preserves, and butter
- Freshly brewed Starbucks coffee and Teavana tea

\$27.00 *per person – fewer than 30 guests please add \$3.00 per person*

BUFFET ADDITIONS *add any of the following to our breakfast buffets; cannot be ordered on its own*

- Oatmeal *includes milk, dried fruit, sliced strawberries and brown sugar*

\$3.50 *per person*

- Toast *includes butter and assorted jam*

\$3.50 *per person*

- Boiled Eggs *based on 2 eggs per person*

\$3.00 *per person*

- French Toast *includes butter and real maple syrup*

\$5.50 *per person*

- Pancakes *includes butter and real maple syrup*

\$5.50 *per person*

OMELET STATION *min. 50 guests*

Chef attended stations with fresh eggs, sliced mushrooms, diced tomatoes, shredded cheese, pork sausage, baby shrimp, and diced bell peppers

\$8.00 *per person*

CREPE STATION *min. 50 guests*

Chef attended station with crepes, macerated fruit, chocolate sauce, caramel sauce, whipped cream, sliced bananas, fresh pineapple, and toasted nuts

\$9.00 *per person*

PARFAIT STATION *min. 50 guests*

Individual breakfast parfaits with fresh fruit, granola, and Greek yogurt

\$4.00 *per person*



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Themed Breaks



THEMED BREAKS *min. 20 guests*

GLUTEN FREE BREAK

- Crudités and hummus or tzatziki, pickles and olives, corn tortilla chips and salsa
- Strawberry mint lemonade
- Freshly brewed Starbucks coffee and Teavana tea

\$15.00 *per person*

FIRST NATIONS BREAK

- Traditionally prepared fry bread with jams and preserves
- Dried blueberries and cranberries
- Fresh strawberries
- Smoked salmon and cream cheese
- Sliced locally and seasonally inspired fruit
- Freshly brewed Starbucks coffee and Teavana tea

\$18.50 *per person*

THE GREAT OUTDOORS BREAK

- Build your own trail mix bar
- Dried fruit (*cranberries, raisins, blueberries, apricots*), banana chips, seeds, nuts, and mini pretzels
- Freshly brewed Starbucks coffee, Teavana tea, and flavoured San Pellegrino

\$16.00 *per person*

SUSHI BREAK

An assortment of:

- California rolls
- Spicy tuna rolls
- Salmon rolls
- Yam tempura rolls
- Shogun rolls
- Wasabi and ginger
- Freshly brewed Starbucks coffee and Teavana tea, green tea

\$16.00 *per person, based on 5 pieces per person*

AFTERNOON MATINEE

- Freshly popped popcorn topped with butter
- Potato chips with homemade dip
- M&Ms, gummy worms, Reese's pieces
- Freshly brewed Starbucks coffee, Teavana tea, and soft drinks

\$15.00 *per person*

HEALTH BREAK

- Fruit kabobs with yogurt dip
- Fresh crudités with house chipotle-mango dip
- Granola bars, banana bread
- Fresh fruit juices, mineral water
- Freshly brewed Starbucks coffee and Teavana tea

\$18.00 *per person*



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Lunch



Build Your Own Sandwich Buffet *min. 20 guests*

SOUP

- Chef's soup of the day

LEAVES

- Iceberg and leaf lettuce

SALADS

- Traditional Potato salad
- Coleslaw
- Crudités, pickled beets, and pickle platter with house chipotle-mango dip

BREADS

- Tortillas, gluten-free bread, artisan loaves

CONDIMENTS

- Mustard, mayonnaise, butter

FILLINGS *choose five*

- Roast beef
- Turkey
- Egg salad
- Ham
- Tuna salad
- Roasted vegetables
- Shrimp salad
- Cheddar and jack cheeses

DESSERT

- House-baked cookies

COFFEE AND TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$25.00 *per person - fewer than 20 guests, please add \$3.00 per person
upgrade to Coast Signature Mini Dessert collection \$5.00 per person*

Classic Coast Working Lunch Buffet *min. 10 guests*

SOUP

- Chef's soup of the day

SIDES *please choose two of the following:*

- Baby greens with balsamic and ranch dressings
- Traditional potato salad
- Coleslaw
- Crudités, pickled beets, and pickle platter with house chipotle-mango dip

ASSORTMENT OF WRAPS AND ARTISAN BUNS *please choose three of the following:*

- Egg salad
- Roast chicken salad
- Turkey and cranberry
- Roast beef and cheddar cheese
- Maple ham and Swiss cheese
- Smoked salmon with cream cheese

DESSERT

- House-baked cookies and squares

COFFEE AND TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$23.00 *per person - fewer than 10 guests, please add \$3.00 per person
upgrade to Coast Signature Mini Dessert collection \$5.00 per person*

Brunswick Open Faced Sandwich Buffet *min. 10 guests*

SOUP

- Chef's soup of the day

SALADS

- Iceberg and bacon with blue cheese dressing
- Tabbouleh
- Roasted beet, spinach, red onion, pecans, and goat cheese

SANDWICH OPTIONS *please choose three of the following:*

- Grilled chicken breast, brie, and peppered maple bacon
- Roast prime rib, roasted garlic, and aged cheddar
- Tomato, basil, and bocconcini
- Shrimp and avocado salad
- Smoked salmon, Indian candy, and salmon spread

DESSERT

- Mini cheesecakes, cookies, brownies, and berries *seasonal*

COFFEE AND TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$27.00 *per person - fewer than 10 guests, please add \$3.00 per person*

Grilled Cheese Buffet *min. 10 guests*

SOUP

- Cream of tomato soup with crackers

SIDES *please choose two of the following:*

- Baby greens, balsamic and ranch dressings
- Traditional potato salad
- Coleslaw
- Crudités, pickled beets and pickle platter with house chipotle-mango dip

GRILLED CHEESE OPTIONS *please choose three of the following:*

- Three cheeses
- Cheddar cheese and bacon
- Cheddar cheese and tomato
- Brie and shrimp
- Double cheese and ham

DESSERT

- House-baked cookies

COFFEE AND TEA

Freshly brewed Starbucks coffee and Teavana tea

\$23.00 *per person - fewer than 10 guests, please add \$3.00 and select two grilled cheese options
upgrade to Coast Signature Mini Dessert collection \$5.00 per person*

Door Stopper Working Lunch Buffet *min. 20 guests*

SOUP

- Chef's soup of the day

SIDES *please choose two of the following:*

- Baby greens with balsamic and ranch dressings
- Traditional potato salad
- Coleslaw
- Crudités, pickled beets and pickle platter with house chipotle-mango dip

ASSORTMENT OF WARM SANDWICHES *please choose three of the following:*

- Chicken quesadilla
- Reuben served on rye
- Buffalo chicken with ranch on a freshly baked brioche bun
- Philly Cheesesteak on a hoagie bun
- Seasonal vegan sandwich

DESSERT

- House-baked cookies

COFFEE AND TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$28.00 *per person - fewer than 20, please add \$3.00 per person and select 2 sandwich options
upgrade to Coast Signature Mini Dessert collection \$5.00 per person*



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Hot Lunch Buffets



HOT LUNCH BUFFETS

Pacific Rim Buffet *min. 30 guests*

SALADS

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

ENTRÉES *served with Asian stir-fry vegetables and jasmine scented rice*

- Baked BC salmon filets, ponzu ginger, and roasted sesame seeds
- Beef, tomato & broccoli prepared in oyster sauce

DESSERTS

- Mango mousse
- Custard tarts
- Seasonally inspired fruit

COFFEE AND TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$34.00 *per person - fewer than 30 guests, please add \$3.00 per person for every 5 guests less than 30 guests*

Greek Buffet *min. 30 guests*

SALADS

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

ENTRÉE

- Chicken souvlaki* *2 per person*

Served with:

Rice pilaf and lemon roasted potatoes

Spanakopita served with Tzatziki

Fresh baked pita served with roasted garlic hummus

DESSERT

- Baklava
- Fresh fruit with Greek yogurt and honey

COFFEE AND TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$28.00 *per person - fewer than 30 guests, please add \$3.00 per person for every 5 guests less than 30 guests*

** substitute lamb souvlaki for \$2.50 per person*

Italian Buffet *min. 20 guests*

SIDES

- Caesar salad with herb croutons and shaved parmesan
- Baby greens with balsamic and Italian dressings
- Freshly baked garlic toast

ENTRÉE

- Penne Primavera
- Chicken alfredo

DESSERT

- Classic Tiramisu

COFFEE AND TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$26.00 *per person - fewer than 20 guests, please add \$3.00 per person*

Canadian Burger Bar *min. 30 guests*

SIDES

- Caesar salad with herb croutons and shaved parmesan
- Crisp mixed coleslaw
- Twice-cooked Kennebec French fries

BURGER OPTIONS *please choose three*

- Grilled chicken breast, bison, beef, and garden vegetable patty

CONDIMENTS

- Lettuce, tomatoes, onions, sliced pickles, jalapenos, cheddar cheese, Swiss cheese, in-house BBQ sauce, mustard, mayo, ketchup, and relish

BREAD

- Kaiser and Brioche rolls

DESSERT

- Assortment of bars, squares, and cookies

COFFEE AND TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$28.50 *per person - fewer than 30 guests, please add \$3.00 per person for every 5 guests less than 30 and select two burger options upgrade French Fries to a Poutine Bar: \$4.00 per person*

Chef's Build your Own Taco Bar *min. 30 guests*

SALAD

- Mexican chopped salad with fresh vegetables and a Mexican style vinaigrette

SHELLS

- Crisp taco shells
- Warm flour tortillas

MAINS *please choose two of the following:*

- Pulled chicken
- Pulled pork
- Spicy ground beef
- Refried beans

CONDIMENTS

- Shredded lettuce, shredded cheddar cheese, cilantro, tomatoes, onions, lime, pico de gallo, guacamole, sour cream

DESSERT

- Cheesecake and Tres Leches cake

COFFEE AND TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$30.00 *per person - fewer than 30 guests, please add \$5.00 per person for every 5 guests less than 30 guests*

The Executive Lunch Buffet *min. 30 guests*

STARTERS

- Fresh rolls and butter
- Mixed greens with a selection of dressings
- Traditional potato salad
- Caesar salad with herb croutons and shaved parmesan
- Crisp crudité arrangement with our house chipotle mango dip

ENTRÉES

- Parmesan crusted chicken breast with fresh basil tomato sauce
- Seared salmon medallions with black pepper beurre blanc
- Fresh seasonal vegetable medley
- Wild rice pilaf

DESSERTS

- Assortment of bars, squares, and cookies

CHEESE

- Imported cheese platter

COFFEE AND TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$35.00 *per person - fewer than 30 guests, please add \$5.00 per person for every 5 guests less than 30 guests*



*Three Course Plated
Lunch & Dinner*



LUNCH AND DINNER THREE COURSE PLATED

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

STARTERS *choose one for all guests*

- Fire-roasted tomato basil bisque
- New England clam chowder
- Pacific salmon plate
- Baby mesclun greens, tomatoes and cucumbers with choice of dressing
- Caesar salad with sourdough croutons
- Mei Caprese salad with prosciutto crackling
- Roasted beets and arugula with currant dressing
- Shrimp and avocado cocktail
- Pan-seared crab cakes

ENTRÉES *served with the appropriate seasonally inspired accompaniments. Choose one for all guests*

- Braised short rib, cabernet reduction \$50.00
- Cedar plank salmon filet, coconut saffron sauce, mango compote \$40.00
- Herb roasted free-range chicken breast, artichoke tomato relish, red pepper puree \$39.00
- Pork two ways (*pork loin with ginger beer glaze and tenderloin with pink peppercorn demi, truffle essence*) \$38.00
- Cajun crusted Mahi Mahi, grilled fruit salsa..... \$42.00
- New York steak, 10oz (*cooked to medium*) \$52.00
- Wild mushroom ravioli and mushroom sauce (*veg*) \$37.00
- Malaysian vegetable curry with Naan bread (*veg*) \$37.00
- Meatloaf - pan gravy \$36.00
- Prime rib, 8oz, au jus \$51.00

DESSERT *choose one for all guests*

- Baked New York cheesecake
- Crème brûlée
- Profiteroles, vanilla ice cream, chocolate ganache
- Lemon & raspberry tart
- French chocolate terrine with raspberry sauce
- Traditional tiramisu, Amaretto custard sauce
- Grand Marnier chocolate mousse
- Fresh fruit salad with cinnamon ice cream in a pecan tulip cup

COFFEE & TEA SERVICE

- Freshly brewed Starbucks coffee & Teavana tea



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Dinner Buffets



Coast Dinner Buffet *min. 50 guests*

INCLUDES

- Artisanal bread display
- Antipasto platter: marinated, pickled, and roasted vegetables with cured meats, fresh cheese, and pesto aioli
- Crisp crudités with house chipotle-mango dip
- Tomato and bocconcini salad, with basil, olive oil, and balsamic glaze
- Caesar salad with bacon, croutons, and parmesan cheese
- Broccoli and cheddar salad with bacon ranch dressing
- Mixed baby greens with an assortment of dressings
- Artichoke, peppers, and cherry tomatoes with spinach and feta dressing

ENTRÉES *please choose two of the following*

- Pacific rockfish with tomato, peppers, and pineapple sauce
- Tenderloin medallions, creamy leek sauce
- Oven roasted chicken with garlic pan jus

SIDES

- Seasonal market vegetables
- Rosemary and garlic roasted potatoes
- Wild rice pilaf

DESSERT DISPLAY

- Chef's deluxe mini desserts, cakes, and tortes

CHEESE

- Canadian cheese board

COFFEE & TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$48.00 *per person - fewer than 50 guests, please add \$3.00 per person for every 5 guests less than 50 guests*

Pacific Rim Dinner Buffet *min. 30 guests*

SALADS

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

ENTRÉES

- Steamed BC salmon fillet, black beans, soy and scallions
- Beef, tomato and broccoli stir-fry in oyster sauce
- Asian stir-fry vegetables
- Fried rice *choose one: chicken or shrimp*
- Steamed jasmine scented rice

DESSERTS

- Mango mousse, custard tarts, tapioca, and pineapple pudding

COFFEE & TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$42.00 per person - fewer than 30 guests, please add \$3.00 per person for every 5 guests less than 30 guests

Greek Dinner Buffet *min. 30 guests*

- Fresh baked pita served with roasted garlic hummus

SALADS

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

ENTRÉES

- Chicken and pork souvlaki
- Rice pilaf and lemon roasted potatoes
- Green beans in tomato sauce
- Spanakopita served with tzatziki

DESSERT

- Baklava
- Warm rice pudding

COFFEE & TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$36.00 per person - fewer than 30 guests, please add \$3.00 per person for every 5 guests less than 30 guests

Our Farm to Table *min. 30 guests*

NORTHERN BC INSPIRED CHARCUTERIE

Chorizo sausage, smoked meats, and cheeses with homemade pear chutney and pickles

Includes:

- Artisanal bread display
- Tomato and bocconcini salad with a pesto dressing
- Caesar salad with bacon, croutons, and parmesan cheese
- Grilled vegetable pasta salad with Italian dressing
- Arugula and mixed greens with a choice of dressing
- Roasted bell peppers and artichoke salad

ENTRÉES *please choose three of the following:*

- Grilled filet mignon *cooked medium*, Cabernet Sauvignon demi reduction
- Braised short ribs with a red wine sauce
- Oven roasted chicken with garlic pan jus
- Fillet of salmon, Chardonnay cream sauce

SIDES

- Roasted root vegetables
- Garlic whipped potatoes

DESSERT DISPLAY

- Chef's deluxe signature mini dessert collection
- Warm chocolate bread pudding
- Cakes and tortes

COFFEE & TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$55.00 *per person - fewer than 30 guests, please add \$3.00 per person for every 5 guests less than 30 guests*

Victoria Buffet *min. 50 guests*

NORTHERN BC INSPIRED CHARCUTERIE

Chorizo sausage, smoked meats, and cheeses with homemade pear chutney and pickles

Includes:

- Artisanal bread display
- Tomato and bocconcini salad with a pesto dressing
- Caesar salad with bacon, croutons, and parmesan cheese
- Grilled asparagus salad with shaved parmesan, olive oil, and balsamic glaze
- Handpicked baby greens with a choice of dressing
- Beet salad with mandarin orange segments and crumbled goat cheese

ENTRÉES

- Carved prime rib, au jus, mustard, and horseradish
- Roasted chicken breast with hunter's sauce
- Fillet of salmon, Chardonnay wine sauce

SIDES

- Roasted root vegetables
- Mashed potatoes

DESSERT DISPLAY

- Chef's deluxe signature mini dessert collection
- Warm chocolate bread pudding, cakes, and tortes

COFFEE & TEA

- Freshly brewed Starbucks coffee and Teavana tea

\$60.00 *per person – fewer than 50 guests, please add \$3.00 per person for every 5 guests less than 50 guests*

Dinner Buffet Enhancements *additional per person, cannot be ordered on own*

CHEF CARVED STATIONS

- Chipotle-mango marinated pork loin, slow-roasted served with cilantro-lime chimichurri, creamy Aji Amarillo sauce, and horseradish crème fraîche\$8.00
- Oven roasted leg of lamb, lavender-rosemary marinade, mint-pistachio yogurt, cherry port reduction\$8.00
- Rosemary-citrus roasted whole turkey served with marsala gravy, port pomegranate reduction, and cranberry orange compote\$8.00
- Mustard picnic ham with ancho chile fig & demi, celery root potato puree\$7.00
- Whole roasted prime rib of beef with horseradish cream, natural au jus, and red onion jam.....\$10.00
- Herb & cracked peppercorn crusted beef striploin served with port wine & pepper demi, gorgonzola cream sauce, horseradish crème fraîche\$9.00



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Reception + Bar



RECEPTION + BAR

COLD TAPAS

Your choice of passed or stations. Minimum of 4 dozen per item ordered

Avocado & roasted tomato bruschetta, roasted garlic crostini.....	\$24.00 per dozen
Thai crab and shrimp salad in an endive leaf	\$24.00 per dozen
Chipotle seared prawn served on a cucumber slice	\$24.00 per dozen
Citrus scallop ceviche skewers	\$25.00 per dozen
California rolls with soy sauce and wasabi	\$26.00 per dozen
Oysters mignonette on the half shell	\$44.00 per dozen
Fresh oyster shooter bar.....	\$44.00 per dozen
Smoked salmon rosettes, cream cheese	\$39.00 per dozen
Roasted garlic hummus and Kalamata olive points	\$24.00 per dozen
Prosciutto and asparagus with white truffle oil	\$24.00 per dozen
Brie and grape chutney on crostini	\$24.00 per dozen
Cold smoked duck breast with cranberry chutney.....	\$38.00 per dozen
Tarragon chicken terrine.....	\$25.00 per dozen
Roasted red pepper goat cheese crostini	\$22.00 per dozen
Canapé of goat cheese and poached pear with pecans	\$23.00 per dozen

HOT TAPAS

Your choice of passed or stations. Minimum of 4 dozen per item ordered

Lamb lollipops with mint glaze	\$45.00 per dozen
Mini gourmet beef sliders	\$26.00 per dozen
Fresh ginger marinated beef skewers, drizzled in teriyaki sauce	\$25.00 per dozen
Mini vegetable samosas with raiti	\$28.00 per dozen
Panko breaded brie, grape chutney	\$26.00 per dozen
Grilled vegetable kabob.....	\$22.00 per dozen
Crab and dill quiche.....	\$25.00 per dozen
Chicken skewers with red Thai coconut curry.....	\$25.00 per dozen
Chicken satay with peanut sauce.....	\$25.00 per dozen
Tempura shrimp	\$25.00 per dozen
Filo crisp black tiger shrimp	\$25.00 per dozen
Prosciutto wrapped shrimp	\$25.00 per dozen
Crab cakes with mango salsa.....	\$24.00 per dozen
Oysters Rockefeller	\$44.00 per dozen
Miso baked oysters	\$44.00 per dozen
Bacon wrapped scallops	\$25.00 per dozen
Maple mustard cured salmon skewers with dill remoulade	\$25.00 per dozen
Spinach spanakopita with tzatziki.....	\$25.00 per dozen

RECEPTION + BAR

THE COAST PACKAGE

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

\$895.00 for 500 pieces

PLATTERS *all platters serve 20 guests*

- Crisp crudité display, house chipotle-mango dip \$79.00 per platter
- Domestic cold meat display *mini buns and condiments included – min. 20 guests* \$11.95 per person
- Relish, pickle, and olive platter \$40.00 per platter
- Domestic cheese display \$99.00 per platter
- Fine cheese display with grapes and fresh berries \$119.00 per platter
- Fresh fruit display with Greek yogurt \$99.00 per platter
- 80-piece sandwich display \$125.00 per platter

RECEPTION + BAR

The Coast Prince George Hotel by Apa is pleased to offer hotel operated bars supplied exclusively with a minimum of: Polar Ice, Wiser'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.

HOST BAR*

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

Regular liquor	\$5.21
Domestic beer	\$5.21
Imported beer	\$6.09
Domestic wine	\$6.52
Coolers / Ciders	\$6.09
Soft drinks / Juice	\$2.38

Additions to Host Bar upon request:

Premium liquor	\$6.09
Premium wine	\$10.00
Liqueurs / Cognac / Brandy	\$6.09

CASH BAR**

The attending guests purchase their own drinks.

Regular liquor	\$6.00
Premium liquor	\$7.00
Domestic beer	\$6.00
Imported beer	\$7.00
Domestic wine	\$7.50
Premium wine	\$11.50
Liqueurs / Cognac / Brandy	\$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.

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.*

*** Cash Bar prices are inclusive of applicable taxes. Gratuity at guests' discretion.*

WINES

Red Wine

Sawmill Creek Cabernet Sauvignon, BC	\$30.00
Peller Estates Merlot, BC	\$30.00
Hester Creek Merlot, BC	\$48.00
Hester Creek Cabernet Merlot, BC	\$46.00
1884 Malbec, Argentina	\$49.00

White Wine

Sawmill Creek Sauvignon Blanc, BC.....	\$30.00
Peller Estates Chardonnay, BC	\$30.00
Hester Creek Pinot Blanc, BC	\$46.00
Hester Creek Pinot Gris, BC	\$46.00
Santa Margharita Pinot Grigio, Italy	\$49.00

SPECIAL RESERVE

Red Wine

Smoking Loon Syrah, California	\$45.00
Folinari Valpolicella, Italy	\$40.00
Sandhill Syrah, BC	\$58.00

White Wine

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

SPARKLING AND BLUSH

Henkell Piccolo (<i>individual size</i>)	\$10.00
Beringer White Zinfandel, California	\$30.00
Asti Martini, Italy	\$45.00

PUNCHES *per bowl, all bowls serve 40 guests*

Non Alcoholic Punch	\$50.00
Alcoholic Punch	\$100.00
Champagne Punch	\$100.00

All Beverages must be served in accordance with the laws of British Columbia Liquor Act and Gaming Commission.

All prices subject to change without notice.

CATERING INFORMATION

MENUS

Our wide variety of appetizers, entrées, and desserts have been designed to offer our guests flexibility in creating a menu. Our Executive Chef welcomes the opportunity to design a special menu package specifically for your group.

CHOICE OF MENU

Menu choice is to be provided a minimum of 14 days prior to the food and beverage function. When selecting your menu please remember that for each function the menu is identical for all guests attending. 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. If additional special meals are requested on the day of the event, additional charges will apply.

GUARANTEED ATTENDANCE

A guaranteed number of guests attending your food and beverage function is required 3 business days prior to the event. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Should more than your guaranteed number of attendees arrive to the function you will be charged accordingly.

PRICES

Menu prices are subject to change.

SPECIAL SERVICES

Our Catering and Sales Department would be pleased to assist you in developing special requests including reserved seating arrangements, floor plans, and registration tables.

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 food and beverage stations are to be specified at the time of booking to ensure food safety standards.

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 (30) of booking*. Advance payment equal to 50% of the estimated charges is due thirty (30) days prior to the start of the event, with the remaining final estimated charges due seven (7) days prior to the event. A credit card must be on file for any remaining incidental charges. **Deposits are non-refundable and non-transferable in the event of cancellation.**

FOOD & BEVERAGE FROM OUTSIDE THE HOTEL

Due to City and Provincial Health Regulations, the hotel does not allow any outside food to be brought in with the exception of wedding cakes. For this same reason, food provided by the hotel is not allowed off premises.

FUNCTION ROOM ASSIGNMENT

A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change. Room rental will be charged accordingly.

SECURITY

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged.

SHIPPING, RECEIVING, STORAGE

Minimal amounts of materials or supplies for your function may be delivered to the hotel *1 business day* prior to your function. Boxes must be marked and properly addressed Attn: Banquets, with the name and the date of the meeting and/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.

DISPLAY MATERIALS

To avoid damage to wall coverings, we do not allow the use of strong tape, tacks, or any other attachments for posters, flyers or written materials to the walls or doors.

AUDIO/VISUAL

Your equipment requirements can be reserved through the Catering Department, please inquire for rental fees. **Cancellation notice must be provided in writing 48 hours prior to the event to avoid rental and/or labor charges.**

CANCELLATION POLICY

All cancellations must be in writing and acknowledged by the Hotel. In the event of cancellation within thirty days of the function, the customer is subject to a charge of 100% of the total value. Please refer to your contract and/or banquet event order for attrition and cancellation clauses.

SERVICE CHARGE/TAX

All food and beverages are subject to a 15% service charge. Alcoholic beverages are subject to 15% service charge and 10% PAT. Audio visual equipment is subject to 7% PST. In addition, GST is applied to the balance of the bill.