



COAST
bastion hotel™

wedding packages





congratulations!

Your wedding is a once in a lifetime event, and we will make it a memorable occasion for you and your guests. The Coast Bastion Hotel is the perfect place to say, "I Do". We offer packages to fit the needs of any wedding from small intimate gatherings to large celebrations.

Our banquet specialists are the experts at making wedding a time for the couple to celebrate their happiness with family and friends. After all, the Coast Bastion Hotel has Nanaimo's finest chefs, facilities overlooking the Nanaimo Harbour, exquisite accommodations and a wealth of resources and information at your convenience.

Please contact our Sales and Catering Department directly at 250.824.1084



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11 Bastion Street
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wedding packages include

BEAUTIFUL BANQUET ROOMS

Ballroom

The beautifully appointed Ballroom, which is a person's answer to a formal affair. This room accommodates a maximum seating of 220 persons for a dinner and dance at a rate of \$1390.00 which we will be happy to charge only \$1000.00 (setup fee) when having a minimum of 150 people for dinner.

Malaspina Room

The Malaspina Room, overlooking the harbor with an outdoor patio, glass windows, for intimate gatherings of 50 persons or less. Rental rate is \$450.00.

Dunsmuir | Malahat Room

The Dunsmuir/Malahat Room, with a spectacular view of the Harbor for 50 persons or less. Rental rate is \$450.00.

CUSTOM TAILORED MENUS

- Custom tailored menus designed to fit your specific needs
- Choice of select linen napkin colours
- Mirror centers and candles to compliment your centerpieces
- Complete Cake-Cutting Service at \$2.00 per person ++

SET UP OF ALL TABLES & CHAIRS

Set up of all tables and chairs, including silverware, glassware and china. We are happy to skirt all following: Head table, cake table, gift table, DJ table, buffet tables and beverage table.

We provide the clean-up and tear down of the room (excluding your decorations).

PROFESSIONAL WEDDING RECEPTION CONSULTANT

Your dedicated consultant will help coordinate every detail and provide suggestions to best enjoy our space!

EXPERIENCED BANQUET STAFF

Experienced banquet staff specializing in anticipating your every need.

COMPLIMENTARY HOTEL ROOM FOR THE BRIDE & GROOM

(Based on a minimum of 120 guests for dinner function)

SPECIAL HOTEL RATES FOR OUT OF TOWN GUESTS



wedding bells buffet

PICK 3 STARTER OPTIONS

STARTERS

- Mixed green salad with assorted dressings and shaved vegetables.
- Roasted vegetable penne pasta salad with arugula and sundried tomato dressing.
- Tomato and bocconcini platter. Pesto marinated bocconcini and cherry tomatoes with sea salt and balsamic drizzle.
- Rice noodle salad with marinated cabbage, bell peppers, red onions, scallions, pickled ginger, roasted peanuts and cilantro with a chili sesame dressing.
- Roasted beet and arugula salad with feta, dried cranberries and toasted almonds and white balsamic vinaigrette.
- Charcuterie platter with assorted cured meats, local cheeses, pickles, condiments and crackers.
- Caesar salad with house dressing, parmesan, croutons and lemon.
- Antipasto platter. Marinated, pickled and roasted vegetables, cured meats, tomato jam, mustards and olives.
- Yukon gold potato salad. Green goddess dressing, cherry tomatoes, bell peppers & red onion.

SELECT YOUR ENTRÉE(S)

1. Chicken breast with wild mushroom velouté and gremolata
2. Sesame soy glazed salmon with fresh lime, scallions and toasted sesame seeds
3. Pork loin with an apricot and Dijon glaze
4. Roasted cod with tomato and caper vierge
5. Vegetarian wild mushroom, goat cheese and quinoa wellington
6. Roast Beef with Jus and horseradish \$10 per person includes carving station

MEAL ACCOMPANIMENTS

- Garlic and herb roasted potatoes
- Market vegetables
- Dinner rolls and butter

DESSERTS

Chef's selection of a variety of dessert squares, bars and cakes

\$68 FOR ONE ENTRÉE

\$75 FOR TWO ENTRÉES

\$83 FOR THREE ENTRÉES

\$91 FOR FOUR ENTRÉES

PER PERSON PRICING PLUS 15% GRATUITY AND 5% GST.



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plated dinner

SELECT ONE OPTION STARTER, ENTRÉE AND DESSERT FOR ALL GUESTS

STARTERS

1. Simple mixed greens with shaved vegetables, house dressing and toasted seeds (gf/vegan)
2. Caesar salad with house dressing, focaccia crumb and parmesan cheese
3. Roasted beet and arugula salad with feta, cranberries, white balsamic dressing and toasted almonds (gf/vegan)
4. Roasted tomato soup with basil oil (gf/vegan)
5. Salmon lox with rye crumb, crème fraiche, pickled onions and micro greens

ENTRÉE

1. Chicken supreme with roasted fingerling potatoes, market vegetables and Dijon jus (gf/df) **\$62 PER PERSON**
2. Salmon fillet with herb roasted potatoes, market vegetables and a miso glaze (df) **\$66 PER PERSON**
3. Braised short rib with garlic whipped Yukon gold potatoes, market vegetables and braising reduction (gf) **\$65 PER PERSON**
4. Bone in pork chop with garlic whipped Yukon gold potatoes, market vegetables and Maple chipotle glaze **\$64 PER PERSON**
5. Vegetarian wild mushroom, quinoa and goat cheese wellington, herb and garlic roasted potatoes, market vegetables and salsa verde **\$59 PER PERSON**

DESSERT

1. House-made Nanaimo bar cheesecake, fruit compote and fresh berries
2. Chocolate torte, caramel sauce and chantilly cream (gf)
3. Passionfruit and coconut panna cotta (gf/vegan)



additional add-ons

PRICING PER PERSON

Crisp crudité platter with house scallion dip **\$120 PER 20 PEOPLE**

Domestic cheese display, crackers, fruits, condiments **\$180 PER 20 PEOPLE**

Charcuterie platter with domestic cheeses, cured meats, pickles, bread, crackers and condiments **\$200 PER 20 PEOPLE**

Soup of the day **\$5 PER PERSON**

Fresh fruit and berry display **\$160 PER 20 PEOPLE**

Chef's assorted finger foods Vegetable spring rolls, samosas, pork dry ribs, crispy chicken wings and assorted dips **300 PIECES FOR \$650**



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tapas

COLD TAPAS

YOUR CHOICE OF PASSED OR STATIONS
MINIMUM OF 4 DOZEN PER ITEM ORDERED
PRICES ARE PER DOZEN

- Tomato bruschetta on crostini (vegan) **\$25**
- Smoked salmon, lime & goat cheese crostini **\$32**
- Roasted garlic hummus and flatbread points **\$25**
- BC tuna poke spoons (gf) **\$36**
- Roasted red pepper chimmichurri and goat cheese crostini **\$26**
- Tomato, basil and bocconcini skewers (gf/vegan) **\$27**
- Prosciutto and melon skewers (df) **\$26**
- Brie cheese, quince paste on artisan crackers **\$29**
- West coast shrimp ceviche **\$40**
- Gin and beetroot cured Kuterra salmon with horseradish cream on rye **\$42**

HOT TAPAS

YOUR CHOICE OF PASSED OR STATIONS
MINIMUM OF 4 DOZEN PER ITEM ORDERED
PRICES ARE PER DOZEN

- Fresh ginger marinated beef skewers, teriyaki sauce (df) **\$35**
- Mini vegetable samosas with mango chutney (vegan) **\$31**
- Grilled vegetable kabob (gf/vegan) **\$25**
- Chicken satay with spicy peanut sauce (gf/df) **\$34**
- Kuterra salmon lollipops, soy glazed with toasted seasme seeds (df) **\$36**
- Tempura shrimp **\$36**
- Coconut-panko black tiger shrimp **\$32**
- House made crab cakes with chipotle aioli **\$49**
- Bacon wrapped scallops with lemon and caper remoulade (gf/df) **\$50**
- Spinach spanakopita with tzatziki **\$33**



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bar cost & policies

Banquet bars (host or cash) with a net revenue of less than \$400 will be subject to a bartending fee of \$25/hour starting one hour before the function & concluding one hour after the function, minimum of hour (4) hours

All prices quoted are in canadian currency. Prices are subject to change without notice but will be guaranteed sixty (60) days prior to the function. All hosted bar beverage prices quoted are subject to gratuity & taxes.

Please refer to catering policies & procedures for all details.

CASH BARS

PRICES ARE QUOTED FOR 1 OZ. SIZE (LIQUOR & LIQUEUR), 6 OZ. GLASS WINE & BEER | CIDER | COOLER, INCLUDES TAXES. PRICES INCLUDE BARTENDER (SEE PROVISION #1 ABOVE), ALL MIXES, GARNISHES & GLASSWARE

Premium Beer	\$8.00	Premium Brands – Hi-balls	\$8.00
Domestic Wine – glass	\$8.00	Imported Wine – glass	\$12.00
Cider / Cooler	\$9.00	Liqueurs	\$9.00
Non-Alcoholic Beer	\$5.75	Juice/Pop	\$5.00

HOSTED BARS

PRICES QUOTED ARE FOR 1 OZ. SIZE (LIQUOR & LIQUEUR), 6 OZ. GLASS WINE & BEER/ CIDER/COOLER PRICES INCLUDE BARTENDER (SEE PROVISION #1 ABOVE), ALL MIXES, GARNISHES & GLASSWARE. DOES NOT INCLUDE GRATUITY & TAXES

Premium Beer	\$6.00	Premium Brands – Hi-balls	\$6.50
Premium Liqueurs	\$6.50	Domestic Wine – glass	\$6.50
Non-Alcoholic Beer	\$4.50	Imported Wine – glass	\$9.50
Juice/Pop	\$3.25	Cider/Cooler	\$7.50

PUNCH

1.8 LITERS – SERVES 12 PERSONS

Tropical Fruit Punch (non-alcoholic)	\$19.50
Wine or Sparkling Fruit Punch	\$28.00
Caribbean Rum Punch	\$28.00

CORKAGE FEE \$22 PER BOTTLE, WINE ONLY



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general information

MENU SELECTIONS

All food and beverage served in the banquet area is provided by The Coast Bastion Hotel. The customary 15% taxable service charge plus 5% GST will be added to all food & beverage items. Menu selection(s) are due a minimum of fourteen (14) days prior to event. Menu's and pricing are subject to change. No outside food or beverages permitted – with exception of wedding cake or corkage wine.

GUARANTEE

Final head count due seven (7) business days prior to your event. This number is your minimum guarantee and may not be lowered. If a guarantee number is not received on time, the expected attendance will become the number guaranteed. Charges will be based on your guarantee or the actual attendance, whichever is greater.

DEPOSITS

An initial deposit is required to hold your designated reception space.

The advance deposit is non-refundable. Two additional deposits will follow, resulting in a majority or the entirety of your event being paid prior to your event date. Amounts differ per booking. Set up and timing
Our banquet rooms are rented based around other events.

Please let your Coordinator know if a set-up time is needed

MUSIC FEES

	SOCAN		RE: SOUND	
	WITH DANCE	WITHOUT DANCE	WITH DANCE	WITHOUT DANCE
1-100 PEOPLE	\$44.13	\$22.06	\$18.51	\$9.25
101-300 PEOPLE	\$63.49	\$31.72	\$26.63	\$13.30

SOCAN Society of Composers, Authors and Music Publishers of Canada.

RE: SOUND License fees for the use of Music to accompany live events – Artists and recording companies.

LIQUOR REGULATIONS

Provincial Liquor Laws do not permit the service of alcoholic beverages prior to 11:00 am or after 11:30 pm Monday thru Sunday.

Open alcohol is not allowed anywhere within the hotel outside of the rented venue of the Ballrooms or the Dunsmuir/Malahat or Malaspina (Patio incl.) Rooms.



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