

# Events & Meetings Catering Guide



From meetings, conventions and conferences to private parties and outside catered functions, our professional catering department is here to help you create a welcoming and memorable experience for your guests. Our package caters to your every event need and can accommodate a wide range of budgets.

Our selection of menus offers a wide variety of taste experiences and the ability to accommodate the full range of your guests dietary requirements. We are happy to assist you in choosing the most suitable selection or we will work with you to create a unique, custom menu for your special event. We have experience with all event formats and can help to bring your layout and decorating vision to life. With modern, high speed internet capabilities, our ballrooms and boardrooms can host any number of audio-visual configurations.



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## Corporate Meeting Package

\$75 per person, minimum 15 guests

### Package includes the following

Room rental

Morning service of tea, coffee and juice

Lunch service, your choice of lunch menu from this guide up to \$24 per person

Afternoon service of tea, coffee, pop and fresh fruits

1 Data LCD projector with screen

2 Flip chart or white boards

Free Public Network Wifi internet access

Gratuity

Taxes extra

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## Executive Meeting Package

\$90 per person, minimum 20 guests

### Package includes the following

Room rental

Breakfast service, your choice of breakfast menu from this guide up to \$18 per person

Morning service of tea, coffee and juice

Lunch service, your choice of lunch menu from this guide up to \$24 per person

Afternoon service of tea, coffee, pop and fresh fruits

1 Data LCD projector with screen

2 Flip chart or white boards

Dedicated Wifi internet access

Gratuity

Taxes extra



## Beverages

Fresh brewed coffee	2.75
Fresh brewed decaf coffee	2.75
Traditional and herbal teas	2.75
Hot chocolate with whipped cream, chocolate shavings and mini marshmallows	4
Chilled fruit or vegetable juices (per 60 oz pitcher)	21
Chilled iced tea or lemonade with lemon wedges (per 60 oz pitcher)	21
Bottled fruit juices (per 300 ml bottle)	3.5
Canned regular and diet soft drinks (per 355 ml can)	3.5
Energy drinks and/or vitamin water	6
Bottled water (per 591 ml bottle)	3

## Bakery Pastries

Fresh baked pastries with butter and jams	3.5
Bagels with cream cheese	4
Fresh cinnamon buns with whipped butter	4
Assorted gourmet cookies	2.5
Assorted dessert squares	4.5

## Break Favourites

Assorted mini chocolate bars	4
Assorted Pringles™ potato chips	3
Granola bars	3
CLIF™ energy bars	5
Assorted individual yogurts (100 g)	3.5
Orchard trail dried fruit and nut mix	5

## Orchard Fruit

Seasonal whole fresh fruit	3
Sliced seasonal fresh fruit tray	6.5
Fresh diced fruit with yogurt dip	6.5
Chocolate dipped strawberries (each)	3.5
Vegetable crudités	5

Prices quoted are per person.



### **Chips & Dips**

- Tortilla chips, guacamole and Pico De Gallo salsa
- Potato chips, blue cheese and spinach dip
- Vegetable crudités with ranch dip 14

### **Ramada Break**

- Sliced seasonal fresh fruit platter
- Chilled fruit juice (60 oz pitchers)
- Build your own granola (Morning breaks)
- Build your own trail mix (Afternoon breaks) 15

### **Spa Platter**

- Selection of infused waters or fruit juice
- Granola and energy bars
- Fresh diced fruit with honey yogurt dip
- Orchard trail dried fruit and nut mix
- Vegetable crudités with ranch dip 17

### **Chocolate Break**

- Gourmet chocolate chip cookies
- Chocolate fudge brownies
- Chocolate dipped diced fruits and strawberries
- Mini chocolate bars 17

### **Mediterranean**

- Toasted filoncini rounds and grilled pita points with bruschetta
- Roasted red pepper hummus and tzatziki
- Assorted deli meat platter
- Grilled vegetable platter with marinated olives 18

### **Movie Break**

- Popcorn machine with assorted flavourings
- Warm pretzels with assorted mustards and marinara sauce
- Mini boxed candies and chocolate bars
- Assorted soft drinks 18

Prices quoted are per person.  
All Themed Breaks include fresh brewed coffee and tea.





**The Continental** (minimum 8 guests)  
 Chilled fruit juices (60 oz pitchers)  
 Fresh baked pastries with butter and jams  
 Sliced seasonal fresh fruit platter 14

**Deluxe Continental** (minimum 15 guests)  
 Chilled fruit juices (60 oz pitchers)  
 Grapefruit halves  
 Fresh baked pastries with butter and jams  
 Sliced seasonal fresh fruit platter  
 Assorted individual yogurts (100 g)  
 Build your own granola or oatmeal station 17

**The Tree Line** (minimum 15 guests)  
 Chilled fruit juices (60 oz pitchers)  
 Fresh baked pastries with butter and jams  
 Sliced seasonal fresh fruit platter  
 Canadian farm fresh scrambled eggs  
 Maple smoked bacon and sausage links  
 Breakfast potatoes  
 Buttermilk pancakes or Cinnamon French toast with maple syrup 18

**The Nechako** (minimum 20 guests)  
 Chilled fruit juices (60 oz pitchers)  
 Fresh baked pastries with butter and jams  
 Sliced seasonal fresh fruit platter  
 Eggs Benedict with back bacon, spinach and hollandaise sauce  
 Maple smoked bacon and sausage links  
 Breakfast potatoes 20

**The Two Rivers** (minimum 20 guests)  
 Chilled fruit juices (60 oz pitchers)  
 Fresh baked pastries with butter and jams  
 Low fat yogurt and granola  
 Sliced seasonal fresh fruit platter  
 Vegetarian or meat frittata or scrambled eggs  
 Maple smoked bacon, sausage links and ham  
 Breakfast potatoes  
 Buttermilk pancakes and Cinnamon French toast with maple syrup  
 and berry compote 22

Prices quoted are per person.  
 Add \$3 per person where guest count is fewer than the minimum required.  
 All Breakfast Buffets include fresh brewed coffee and tea.



**Deluxe Brunch Buffet** (minimum 20 guests)

- Fresh baked pastries with butter and jams
- Sliced seasonal fresh fruit platter
- Assorted individual yogurts (100 g)
- Vegetarian or meat frittata or scrambled eggs
- Maple smoked bacon, sausage links and ham
- Roasted rosemary potatoes or garlic mashed
- Honey dill carrot flowers
- Seasonal mixed greens
- Marinated vegetable salad

**Choice of two Entrées**

- Carved baron of beef with pan au Jus
- Spinach and cranberry stuffed pork loin with dijon mustard crust
- Bone-in cured ham
- Vegetarian or meat lasagne
- Grilled chicken breast with wild mushroom ragout
- Basa stuffed with spinach, crab and cream cheese

**Desserts**

- Selection of pies and tarts
- Cheesecake
- Assortment of dessert squares 28

**Breakfast and Brunch Additions** (Cost per person)

- Assorted individual cereals with milk 3
- Granola 8 grain cereal and fresh fruit salad 3.5
- Assorted individual yogurts (100 g) 3.5
- Oatmeal with raisins and cinnamon 3
- Grapefruit halves 2.5
- Bagels with cream cheese 3.5
- Bagels with cream cheese and smoked salmon 5
- Turkey bacon or sausage 2.5
- Toast station (white, whole wheat and sourdough) with butter and jams 3
- Buttermilk pancakes with maple syrup and berry compote 6
- Cinnamon French toast with maple syrup and berry compote 6
- Eggs Benedict with Canadian back bacon and hollandaise sauce 5
- Eggs Benedict with wild Pacific smoked salmon 6
- Breakfast sandwich or wrap 5
- Omelette station: (ham, tomatoes, peppers, onions, cheese, mushrooms) 8
- Crepe station: (warm crepes, flambéed berries, whipped cream) 8

Prices quoted are per person.

Add \$3 per person where guest count is fewer than the minimum required.

All Brunch Buffets include fresh brewed coffee and tea.



(For Guests leaving the hotel only)

### The Sunrise Breakfast

- Fresh baked muffin with butter
- Individual granola bar
- Individual fruit yogurt (100 g)
- Fresh whole fruit
- Fruit juice (300 ml) 13

### The Hiker Lunch

- Choice of sandwich
- Vegetable crudités with dip
- Whole fresh fruit
- Dessert square
- Fruit juice (300 ml)
- With one sandwich 15
- With two sandwiches 18

### The Traveler Lunch

- Choice of sandwich
- Pasta salad or green salad with dressing
- Granola bar
- Vegetable crudités with dip
- Whole fresh fruit
- Bottled water or fruit juice
- With one sandwich 17
- With two sandwiches 19

### Sandwich Options

- On choice of bread (white, whole wheat, sourdough or gluten free)
- Roast beef (horseradish mayo, lettuce and tomato)
- Smoked turkey (Swiss cheese, pickles, tomato and lettuce)
- Grilled vegetables (assortment of grilled vegetables)
- Tomato, cucumber and lettuce
- Honey ham (cheddar cheese, dijon mustard, lettuce and tomato)

All sandwiches made with standard spread of butter, mayonnaise and mustard  
 Selection of sandwiches based on number of guests  
 Up to 20 guests – choose up to 4 types  
 Up to 30 guests – choose up to 5 types  
 40 guests and above – choose up to 7 types

Prices quoted are per person.





**The Classic** (minimum 15 guests)

- Chef's soup kettle of the day
- Mixed greens with assorted dressing
- Vegetable crudités with ranch dip
- Selection of sandwiches on a variety of breads
- Roast beef, honey ham, tuna, smoked turkey, egg salad and vegetarian
- Assorted wraps including vegetarian
- Sliced seasonal fresh fruit platter
- Dessert squares 21

**Build Your Own Sandwich Bar** (minimum 15 guests)

- Chef's soup kettle of the day
- Mixed greens with assorted dressing
- Red skin nugget potato salad
- Balsamic grilled artichoke, peppers, olives, onion and zucchini platter
- Assorted breads and buns
- Roast beef, smoked turkey, black forest ham, egg salad and tuna with leaf lettuce, sliced tomato onion and cheddar cheese
- Butter, mayo and mustard
- Fresh fruit tarts 22.5

**Italian Buffet** (minimum 20 guests)

- Chef's soup kettle of the day
- Garlic toast
- Field greens with grape tomatoes and shaved parmesan cheese
- Roma tomato and bocconcini salad
- Roasted vegetable platter with marinated olives
- Canolli
- Tiramisu

**Choice of one Entrée:**

- Penne pasta in marinara or pesto cream sauce
- Wild mushroom tortellini
- Vegetarian or meat lasagna
- Chicken parmesan with risotto
- Seafood or vegetarian ravioli 22.5
- Add grilled chicken breast 4.5

Prices quoted are per person.

Add \$3 per person where guest count is fewer than the minimum required.

All Lunch Buffets include fresh brewed coffee and tea.



### Thin Crust Pizza Buffet (minimum 20 guests)

Focaccia bread  
Spinach, tomato and meatball soup  
Garden salad with balsamic dressing  
Dessert squares

**Select Three Pizzas:**

BBQ chicken and mushroom  
Steak strips and blue cheese  
Spicy pepperoni and cheese  
Black forest ham and pineapple  
Garden vegetarian and goat cheese

24

### Greek Buffet (minimum 30 guests)

Rosemary focaccia bread  
Hummus with pita bread  
Chicken and rice soup  
Tomato and onion salad with lemon vinaigrette  
Greek salad  
Rice pilaf or Greek lemon potatoes  
Roasted vegetables  
Lemon burst squares  
Sliced seasonal fresh fruit platter  
Marinated chicken or beef souvlaki

26

Prices quoted are per person.

Add \$3 per person where guest count is fewer than the minimum required.

All Lunch Buffets include fresh brewed coffee and tea.



**Western BBQ Burger Bar** (minimum 30 guests)

- Chef's soup kettle of the day
- Spring greens with raspberry vinaigrette
- Country style coleslaw
- Potato salad
- Char-grilled chicken breast or Angus beef burger
- Hamburger buns, onion buns (gluten free available)
- Lettuce, tomato, onion and pickles
- Cheddar and mozzarella cheese slices
- BBQ sauce, mayonnaise and condiments
- Corn on the cob
- Tex Mex chili
- Apple and cherry pie
- Sliced seasonal fresh fruit platter 25

**Southern Country Buffet** (minimum 30 guests)

- Buttermilk biscuits and cornbread
- Spinach greens and fried mushrooms
- Creamy coleslaw
- Vegetable crudité's with ranch dip
- Southern buttermilk fried chicken
- Corn on the cob
- Sweet potato mash with chicken gravy
- Apple pie with ice cream and dessert squares 25

**All Canadian Buffet** (minimum 30 guests)

- Fresh baked breads
- Maple roasted butternut squash soup
- Mixed greens with sundried tomatoes, aged white cheddar, walnuts, ale vinaigrette
- Roasted corn and bell pepper salad with smoked salmon and orzo pasta
- Chicken breast with thyme and hunter sauce
- Au gratin potatoes
- Seasonal vegetables
- Nanaimo bars and rhubarb cobbler 27

Prices quoted are per person.  
 Add \$3 per person where guest count is fewer than the minimum required.  
 All Lunch Buffets include fresh brewed coffee and tea.



- Choice of soup or salad starter
- Choice of entrée
- Seasonal vegetables
- Rice pilaf or garlic mashed potatoes
- Choice of dessert
- Fresh brewed coffee, traditional and herbal teas

### Soups

- Vegetarian minestrone with orzo pasta
- French onion with three cheese crust
- Roasted butternut squash with crème fraiche and gala apples
- Fraser Valley wild mushroom chowder with roasted corn
- West Coast clam chowder

### Salads

- Spinach, bell peppers, caramelized pears, walnuts and goat cheese tossed in honey-lime vinaigrette
- Caesar salad with creamy garlic dressing and foccacia herb croutons
- Organic field greens with grilled portobello mushrooms, crumbled smoked bacon, cucumbers and tomato vinaigrette
- Roasted beet and feta with candied pecans

### Entrées

- Chicken piccata served with white wine sauce 26
- Pork chops with mushroom sauce 25
- Wild Pacific salmon filet baked with a lemon-pepper crust 27
- Charbroiled sirloin steak with peppercorn au jus, crispy battered onions 29

### Vegetarian Options

- Cheese ravioli with truffled wild mushroom cream sauce 25
- Potato puffs with vegetable medley 25
- Stuffed portabella mushroom cap 25

### Desserts

- Crème caramel with fresh sliced fruit
- White chocolate cheese cake with berry compote
- Italian tiramisu with frangelico cream and chocolate sauce
- Triple layer double chocolate torte with raspberry coulis
- Apple pie with vanilla ice cream

Prices quoted are per person.



3 pieces per person	9
4 pieces per person	11
5 pieces per person	13
6 pieces per person	15
7 pieces per person	16
Chef's choice deduct 1 dollar per person	

### Beef

- Mini beef wellington stuffed with mushroom duxelles
- Fire grilled beef satay with peanut sauce
- Swedish meatballs with dill sauce
- Beef satay with Thai sweet chili sauce
- Peppered beef tenderloin on mini yorkshire pudding with horseradish and caramelized onion
- BBQ beef on sourdough with caramelized onions
- Mini taco with beef

### Chicken

- Chicken satay with spicy peanut sauce
- Tandoori chicken skewers with raita dip
- Chicken souvlaki with Greek yogurt dip
- Chicken salad in mini wonton cup
- Grilled chicken with olive tapenade
- Parmesan-panko crusted chicken wings with honey garlic dip
- BBQ chicken on toasted crouton with apple chutney
- Chicken spring rolls
- Peking duck crêpe
- Butter chicken cup

### Pork

- Pork and green onion pot stickers with ponzu dipping sauce
- Ham and three cheese mini quiche
- Smoked ham mousse on toasted rye with grilled pineapple
- BLT bites on toasted whole wheat crisp
- Pulled pork on a pretzel bun round
- Frank 'n blanks



## Seafood

Panko crusted Fanny Bay oysters with rémoulade dip  
 Dungeness crab cakes with ancho aioli  
 Tempura prawns with orange rémoulade sauce  
 Mini shrimp cocktail on china spoon  
 Bacon wrapped scallops with curry mayo dip  
 Spicy wild salmon tartar in pastry tart  
 Broiled prawns with chipotle mayo on rye bread crouton  
 Wild smoked salmon on lemon-herb blini with crème fraîche  
 Dungeness crab and shrimp salad on dill butter crouton  
 BBQ smoked salmon mousse on dill butter crouton  
 Peppered smoked trout on bannock bread crouton  
 Shrimp salad in pastry tartlet  
 Prawn and cucumber relish on toasted sesame bread crouton  
 Crab dip with chips  
 Crab and mango salad in apple crisp cup

## Vegetarian

Camembert and cranberry cheese pastry puffs  
 Pear, caramelized onion and brie tart  
 Spring rolls with Chinese plum sauce  
 Goat cheese and portabello mushroom bundles  
 Vegetarian California roll with wasabi cream and soya sauce  
 Goat cheese and spinach mousse on garlic crostini  
 Proscuitto and melon brochette  
 Mini lettuce wraps  
 Mini rice paper wraps  
 Vegetarian samosa  
 Goat cheese stuffed strawberry lollipops  
 Heirloom tomato with goat cheese  
 Bruchetta  
 Mini taco with avocado  
 Mediterranean cucumber cup  
 Olive bocconcini tomato skewer  
 Breaded stuffed mushrooms





## AAA Baron of Beef

Served with pan au jus  
 Artisan rolls with butter  
 Sliced tomatoes, onions and pickles  
 Dijon and prepared mustards  
 Horseradish and mayo  
 Serves 40 to 50 guests 320

## Made to order Crêpes

Brandy flambéed berries served atop crêpes with vanilla whip cream  
 Minimum 20 people (Cost per person) 10

## Build Your Own Pasta Bar

Penne noodles, tortellini and tri-coloured fusilli  
 Red onion, garlic, mushrooms, bell peppers, black olives, sundried tomatoes  
 Fire roasted tomato basil sauce  
 Roasted garlic alfredo sauce  
 Chicken and beef strips  
 Asiago cheese and chili flakes  
 Garlic toast 15  
 Add seafood 3

## Caesar Salad Bar

Start with basic caesar salad and make it your own  
 Strawberries, toasted almonds, shrimp, regular and crispy chicken strips  
 NY steak strips, heirloom tomatoes, bacon crumbles  
 Garlic toast 15

## Taco Station

Hard and soft shell tacos  
 Seasoned beef and chicken  
 Diced tomatoes, onion, lettuce and cheese  
 Salsa and sour cream 16

## Slider Station

Slider buns  
 Chicken, beef and grilled mushrooms  
 Lettuce, tomato, onion and pickles  
 Cheddar and mozzarella cheese slices  
 BBQ sauce, mayo and condiments 16

Prices quoted are per person.  
 Minimum of 3 reception stations to be ordered together. Minimum 30 guests per station.  
 Add \$5 per person where guest count is fewer than the minimum required.  
 Single reception station may be added to a dinner buffet selection.



### Wings and Dip Buffet

Cured cold cuts with dinner rolls	
Pickles, relish and olives	
Roasted red pepper hummus	
Tzatziki with toasted pita bread	
Spicy chicken wings with blue cheese dip	
Taco chips served with salsa and sour cream	
(Cost per person)	19

### Dessert Reception

Domestic cheese platter	
Double chocolate torte	
Chocolate fudge brownies	
Vanilla cheese cake	
Chocolate dipped biscotti and dessert squares	
Chocolate fondue or fountain with fresh fruit cubes and marshmallows	
Coffee, traditional and herbal tea	
Minimum of 40 guests, 3 pieces per person (Cost per person)	17

Prices quoted are per person.

Minimum of 3 reception stations to be ordered together. Minimum 30 guests per station.

Add \$5 per person where guest count is fewer than the minimum required.

Single reception station may be added to a dinner buffet selection.

### Reception & Buffet Additions

Baked French brie wheel in puff pastry with dried fruits and nuts (Minimum 30)	4
Vegetable crudités served with ranch dip	5
Cured deli meat platter	6
Domestic and imported cheese tray with assorted crackers and buns	6
Assorted cocktail style sandwich tray	7.5
Assorted wrap sandwich platter	9
Garlic roasted pepper hummus and tzatziki with toasted pita bread	4
Roasted vegetable platter with marinated olives	4
Spicy chicken wings with blue cheese dip, carrot and celery sticks	12
Sliced seasonal fresh fruit platter	6.5
Fresh fruit cubes and chocolate fountain	8

Prices quoted are per person.



## Tabor Dinner Buffet (minimum 30 guests)

Chef's basket of fresh breads and buns with butter

### Salads

Mixed greens with assorted dressing

Spinach salad with mushrooms, red onions and raspberry vinaigrette

Pasta salad with julienne vegetables

### Platters

Fresh vegetable crudité's with ranch dip

### Hot Entrées

Penne primavera with basil pesto cream sauce

Rosemary roasted mini nugget potatoes

Sautéed seasonal bouquetiere of vegetables

### Choice of One

Chicken supreme served with a sauvignon blanc herb sauce

Basa filet stuffed with Alaskan crab, spinach and cream cheese

Vegetarian or traditional Italian three layer three cheese oven baked lasagna

Slow roast Alberta baron of beef served with au jus and yorkshire pudding

### Desserts

Cheesecake with assorted coulis

Assortment of squares

Sliced seasonal fresh fruit platter

Coffee, traditional and herbal tea

34

Prices quoted are per person.

\$5 for each additional entrée.

Add \$5 per person where guest count is fewer than the minimum required.



**Asian Buffet** (minimum 30 guests)

- Coconut chicken soup
- Chef's basket of fresh breads and buns with butter
- Spinach salad with mandarins, mushroom, sesame seeds and ponzu dressing
- Asian coleslaw
- Aloo chaat salad
- Pork and vegetarian egg roll
- Fruit salad with mangos, lychees and mint
- Fruit tarts

**Choose two Entrées:**

- Butter chicken with rice pilaf and naan bread
- Sweet and sour pork with chow mein noodles
- Stir-fried teriyaki chicken with rice
- Vegetarian stir fry
- Build your own lettuce wrap or chow mein  
(beef, pork, chicken or tofu)

39

Prices quoted are per person.

\$5 for each additional entrée.

Add \$5 per person where guest count is fewer than the minimum required.



## Cluculz Dinner Buffet (minimum 40 guests)

Chef's basket of fresh breads and buns with butter

### Salads

Mixed greens with assorted dressing

Greek salad with cucumbers, tomato, red onion, kalamata olives and feta cheese

Traditional caesar salad served with foccacia croutons and garlic dressing

### Platters

Fresh vegetable crudités with ranch dip

Imported and domestic cheeses

Cured deli meats and marinated olives

### Hot Entrées

Roasted chicken supreme served with a sauvignon blanc herb sauce

Vegetarian lasagna or traditional Italian three layer three cheese oven baked lasagna

Roasted potatoes, garlic mashed potatoes or scalloped potatoes

Sautéed seasonal bouquetiere of vegetables

### Choice of One

Baked lemon pepper crusted filet of Pacific salmon

Alberta baron of beef with au jus and yorkshire pudding

Butter chicken with basmati rice

Braised top sirloin steak in caramelized onion sauce

Apple and cranberry stuffed pork loin with cider dijon glaze

Honey glazed smoked ham leg with grilled pineapple

Basa fillet stuffed with Alaskan crab, spinach and cream cheese

Cheese ravioli with pomodoro sauce

### Desserts

Cheesecake with assorted coulis

Fresh baked pies and mini fruit tartlets

Warm apple crumble with vanilla custard

Diced fruits with chocolate dip

Coffee, traditional and herbal tea

44

Prices quoted are per person.

\$5 for each additional entrée.

Add \$5 per person where guest count is fewer than the minimum required.



## Famous Ramada Buffet (minimum 40 guests)

Chef's basket of fresh breads and buns with butter

### Salads

Mixed greens with assorted dressing

Greek salad with cucumbers, tomato, red onion, kalamata olives and feta cheese

Spinach, bell peppers, caramelized pears, walnuts and goat cheese

Caprese salad with bocconcini and roma tomatoes

### Platters

Seafood platter with salmon, mackerel, mussels, clams and prawns

Imported and domestic cheeses

Cured deli meats and marinated olives

Grilled artichoke, bell peppers, onions, zucchini, eggplant and mushrooms with balsamic-basil oil

Vegetable crudités with ranch dip

### Hot Entrées

Slow roasted AAA prime rib of beef with red wine jus and yorkshire pudding

Cider glazed pork loin stuffed with spinach, apples and apricots

Rosemary roasted mini nugget potatoes or scalloped or mashed potatoes

Sautéed seasonal bouquetiere of vegetables

### Choice of Two

Herbed panko crusted salmon with lemon caper sauce

Vegetarian pasta primavera with portobello mushrooms

Butter chicken with basmati rice

Honey glazed smoked ham leg with grilled pineapple

Braised top sirloin steak in caramelized onion sauce

Basa filet stuffed with Alaskan crab, spinach and cream cheese

Chicken supreme with a sauvignon blanc sauce

AAA steak strips in wild mushroom sauce served with spaghetti noodles

### Desserts

Cheesecake with assorted coulis

Fresh baked pies and fruit tarts

Black forest cake

Fresh fruit cubes with chocolate fountain

Crème brûlée

Coffee, traditional and herbal tea

49

Prices quoted are per person.

\$5 for each additional entrée.

Add \$5 per person where guest count is fewer than the minimum required.





Choose one soup or salad, one entrée and one dessert. Our Chef embraces every opportunity to design a plated meal to your specifications. Prices quoted are per person.

Fresh Baked Rolls with whipped butters

## Soups

- Butternut squash
- Wild mushroom bisque
- Fire roasted tomato
- Minestrone
- Clam chowder (New York or Manhattan)

## Salads

- Baby spinach leaves with goat cheese, candied walnuts, strawberries and citrus vinaigrette
- Classic caesar with bacon crumble, croutons and grated asiago cheese
- Cucumber ring with field greens, heirloom tomatoes and poppy seed dressing
- Radicchio and endive with grilled portobello mushrooms, crumbled smoked bacon, cucumbers and sun-dried tomato vinaigrette
- Composed greek salad with red wine dressing
- Roasted beet and flame grilled cipollini onions with balsamic reduction
- Caprese salad with heirloom tomatoes and bocconcini cheese

## Entrées

- Rosemary marinated chicken supreme with wild rice 42
- Wild mushroom cassoulet in a roasted portabello 40
- Spinach and ricotta cheese ravioli 40
- Dijon crusted pork tenderloin stuffed with apples and spinach potato lasagna 42
- Pan seared snapper with saffron basmati rice 42
- Baked salmon with lemon aioli, baby potatoes and dilled carrot flowers 44
- Fontina stuffed chicken breast with fire roasted marinara sauce served with orzo 43
- Slow braised shortribs with pappardelle pasta 43
- Prime rib with roasted garlic mashed potato cake 45
- Pepper crusted tenderloin with horseradish cream jus and brined roasted potatoes 48

## Desserts

- Apple crumble
- Crème brûlée
- Strawberry cheesecake
- Seasonal berry romanoff
- Chocolate mousse Manhattan
- Apple blossom with ice cream



## Taste of British Columbia

### White Wine

Jackson Triggs PS Chardonnay	29
See Ya Later Gewürztraminer	38
Hester Creek Character White	39

### Red Wine

Jackson Triggs PS Merlot	29
Sumac Ridge Cabernet Merlot	38
Inniskillin Pinot Noir	39

## Beyond Our Borders

### White Wine

Dienhard, Piesporter Riesling (Germany)	38
Gabbiano Promessa, Pinot Grigio (Italy)	40
Sterling Vintner's Collection, Chardonnay (USA)	42

### Red Wine

Dona Paula, Malbec (Argentina)	36
Sterling Vintner's Collection, Cabernet Sauvignon (USA)	46
Beringer Founder's Estate, Zinfandel (USA)	48

### Sparkling Wine

Jaume Serra, Cristalino Brut (Spain)	39
Mionetto Prosecco (Italy)	42
Steller's Jay Brut (British Columbia)	52
Non-Alcoholic Sparkling Apple Juice	19

The above prices are subject to taxes and gratuity.

Governed by Provincial Liquor Laws.

Detailed wine list available on request.



	<b>Host Bar</b>	<b>Cash Bar</b>
Standard liquor (cost per oz)	5.22	6.00
Premium liquor (cost per oz)	5.65	6.50
Premium liqueurs and Cognacs (cost per oz)	6.52	7.50
Domestic beer (cost per bottle)	5.65	6.00
Imported beer (cost per bottle)	6.09	7.00
Coolers and ciders (cost per bottle)	6.09	7.00
House wine (cost per glass)	5.65	6.50
Soft drinks (cost per glass)	2.17	2.50

## Host Bar

Recommended when the host is paying for all drinks. The Ramada Plaza Prince George charges only for the amount of beverages consumed. A bartender charge of \$25 per hour (minimum 4 hours) will apply. All prices are subject to taxes and gratuities.

## Cash Bar

Recommended when the guests are to pay for their own beverages. A bartender charge of \$25 an hour (minimum 4 hours) will apply. All prices include taxes.

## Punch Suggestions (Cost per bowl)

Fresh fruit punch	140
Sangria punch	250
Champagne punch	280

Each bowl serves approximately 50 guests.

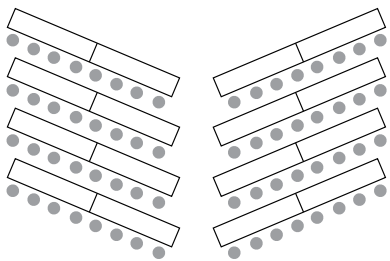
All prices are subject to applicable taxes and gratuities.

Prices subject to change without notice.



### Set-up Styles

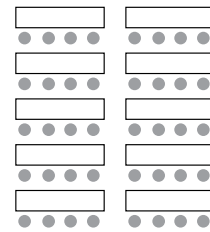
Round tables: 5ft in diameter  
 Rectangular tables: 6ft or 8ft in length



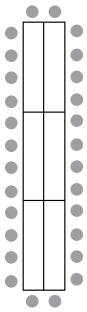
Chevron Classroom



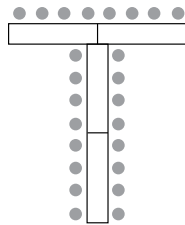
Theatre



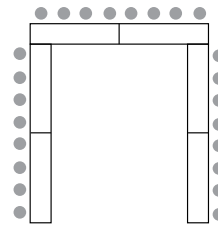
Classroom



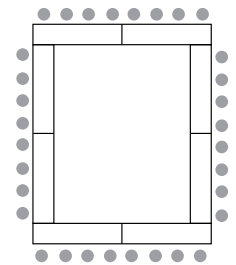
Boardroom



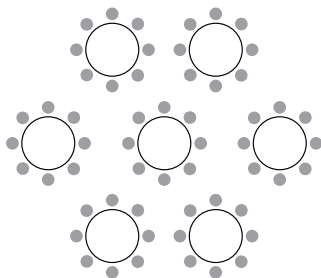
T-shape



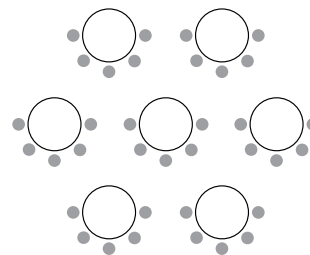
U-shape



Hollow square













Full rounds (8 individuals per table)



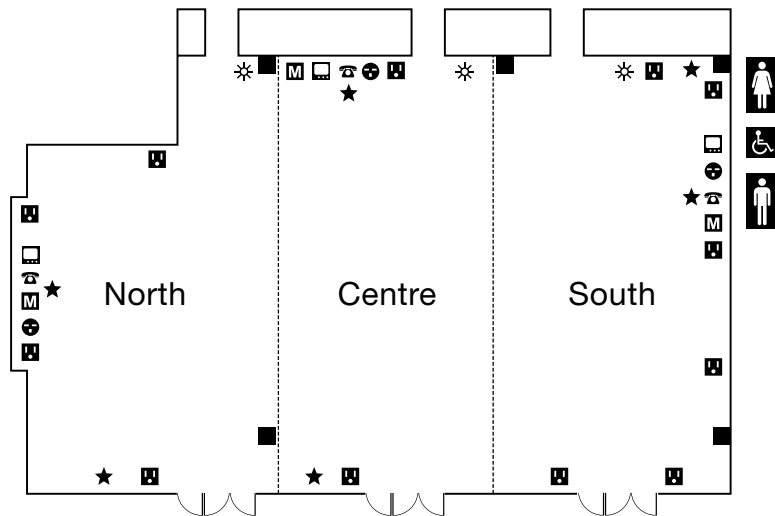
Half rounds (5 individuals per table)



**Legend**

-  Lighting Control
-  110V Outlet
-  220V Outlet
-  Microphone
-  Cable Jack
-  Telephone Jack
-  Handicap Restroom
-  Men's Restroom
-  Women's Restroom
-  Data Port

**Cranbrook Ballroom (main floor)**



	Cranbrook Ballroom	Cranbrook North	Cranbrook Centre	Cranbrook South
Floor	Main Floor	Main Floor	Main Floor	Main Floor
Length	82'	27'	25'	27'
Width	55'	55'	55'	55'
Height	13'	13'	13'	13'
Square Footage	4510	1485	1375	1485
Reception capacity	500	132	114	125
Banquet capacity	250	70	80	100
Dinner/Dance capacity	200	60	60	70
Theatre capacity	500	100	120	120
Classroom capacity	170	50	50	70
Hollow Square capacity	N/A	40	56	60

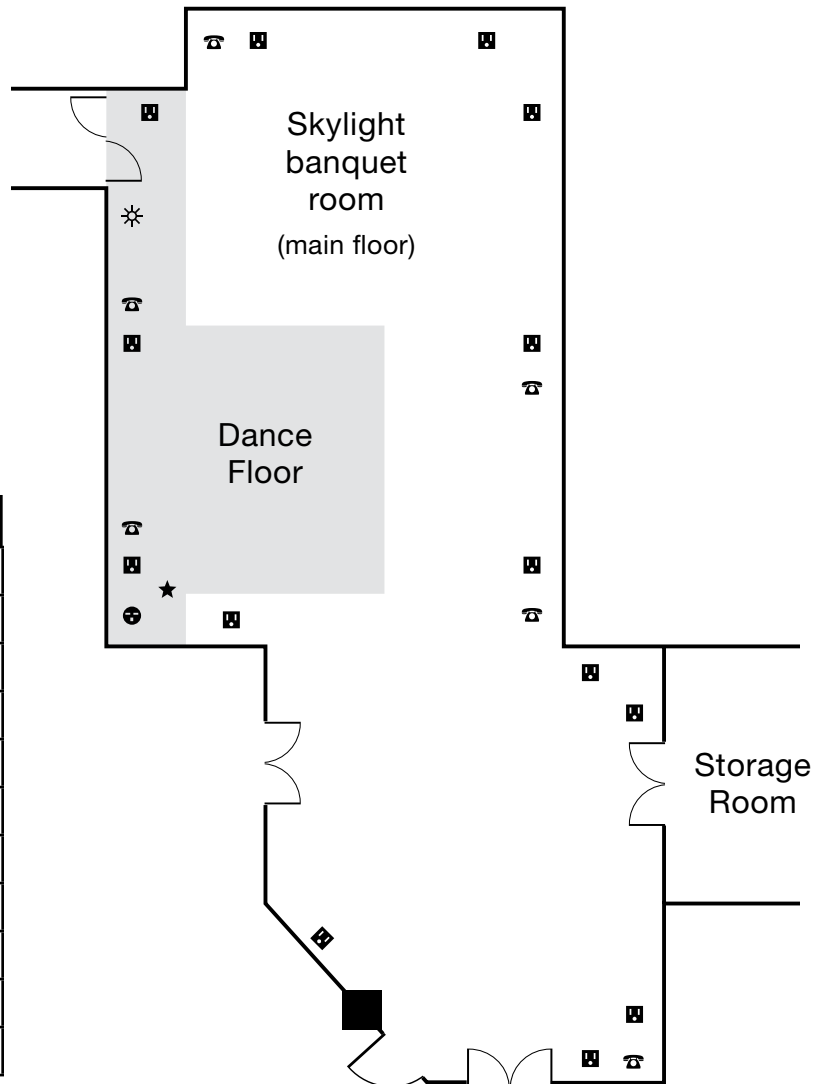




Legend

- ☀ Lighting Control
- ⚡ 110V Outlet
- ⚡ 220V Outlet
- M Microphone
- 📺 Cable Jack
- ☎ Telephone Jack
- ★ Data Port

Skylight Ballroom



Skylight Ballroom	
Floor	Main Floor
Length	69'
Width	28'
Height	14'
Square Footage	2232
Reception capacity	150
Banquet capacity	120
Dinner/Dance capacity	100
Theatre capacity	100
Classroom capacity	75
Hollow Square capacity	50

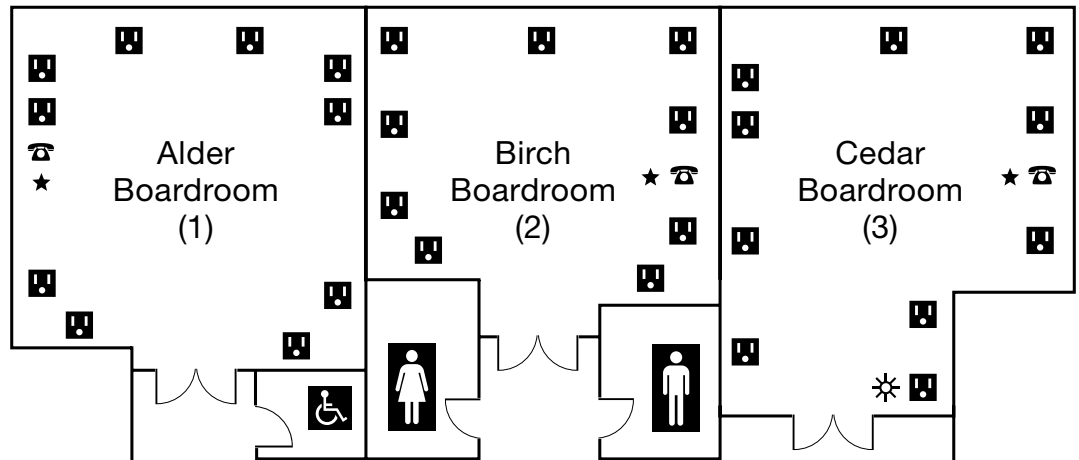




Legend

Boardrooms (second floor)

- ☀ Lighting Control
- ⚡ 110V Outlet
- ⚡ 220V Outlet
- M Microphone
- 📺 Cable Jack
- ☎ Telephone Jack
- ♿ Handicap Restroom
- ♂ Men's Restroom
- ♀ Women's Restroom
- ★ Data Port



	Alder Boardroom (1)	Birch Boardroom (2)	Cedar Boardroom (3)
Floor	2nd Floor	2nd Floor	2nd Floor
Length	25'	20'	25'
Width	26'	26'	26'
Height	8'	8'	8'
Square Footage	650	520	650
Boardroom capacity	30	20	30
Theatre capacity	45	40	45
Classroom capacity	24	22	24
Hollow Square capacity	24	22	24
U-Shape capacity	22	20	22



A True Plaza Experience! As Prince George's largest hotel, we offer a wide array of in-house amenities and services.

## Business Center

Open 24 hours a day, our secure and private Business Center is equipped with a PC and MAC, as well as a printer/copier.

## Fitness Center

Our Fitness Centre offers a clean, comfortable modern space with a variety of cardiovascular and strength equipment. Open 6:00am to 11:00pm daily.

## Valet Parking

We are pleased to provide complimentary, gated valet parking service. Available to all registered hotel (room) guests from 6:00am to 11:00pm daily.

## Indoor Pool

Whether you wish to swim laps or soothe your muscles, our indoor pool and jetted whirlpool are located next to our Fitness Centre. Open 6:00am to 11:00pm daily.

## Wyndham Rewards

Planners can earn Wyndham Rewards points for all qualifying revenue regardless of whether payment is made via a master account or by individuals. In addition, Wyndham Rewards members attending the qualifying event can earn 10 points per dollar spent when they pay for a qualified stay. Ask your sales agent for more details when booking.

## Starbucks Coffee

Popular with guests as a home-away-from-home comfort, our Starbucks is conveniently located in the hotel lobby.



Monday to Thursday: 6:00am to 7:00pm  
 Friday: 6:00am to 6:00pm  
 Saturday & Sunday: 7:00am to 4:00pm



## Cornerstone Kitchen & Lounge

Popular with locals and guests alike, the Cornerstone Kitchen & Lounge offers “all-day” casual dining including breakfast, lunch, happy hour & dinner. Cornerstone also offers a famous Sunday brunch buffet as well as in-room dining options. Reservations available. For details visit [www.cornerstonekitchen.ca](http://www.cornerstonekitchen.ca)



### Open Daily:

Breakfast: 6:30am to 10:30am

All Day Dining: 11:00am to 11:00pm

Happy Hour: 3:30pm to 5:30pm

Dinner Features: 4:30pm to 11:00pm

Sunday Brunch: 10:30am to 2:00pm

## Attractions

- Enjoy local farmer and artisan goods at the Farmers Market held every Saturday, just one block away.
- The best of our city’s locally owned businesses are just steps away. Visit [www.lovedowntownpg.com](http://www.lovedowntownpg.com) for a line up and locations of our award winning downtown shops and restaurants!
- The Two Rivers Art Gallery and Four Seasons Aquatic Centre are within walking distance.
- Attend a world-class play at Theatre North West, enjoy the Prince George Symphony Orchestra or take in one of our downtown festivals like the Summerfest street festival or the Coldsnap Music Festival.
- Many of Prince George’s beautiful parks and hiking trails such as Cottonwood Island, Connaught Hill and Lheidli T’enneh Memorial Parks are located nearby.

For more information and ideas you may inquire at our Front Desk or visit [www.tourismpg.com](http://www.tourismpg.com)

## Contract

The Banquet Event Order is your guarantee of hotel services and prices. The Hotel must receive a signed copy of the contract and billing information before the booking is considered definite.

An initial deposit is due upon contract signing, to guarantee your function. This deposit will be credited towards your final bill.

Weddings must submit a \$500.00 deposit with a signed contract. Six months prior to wedding, 50% of the total is due. Three months before the wedding, 75% of the total is due. Two weeks before the wedding 100% of the total is due.

All functions must submit final guarantee 14 business days prior to the function. Should no guarantee be received, the Hotel will prepare and charge for the original number quoted. You will be billed for the guaranteed number or attendance, whichever is greater.

The Hotel reserves the right to assign comparable space for the size of the group with or without notice.

## Changes and Cancellations

Cancellation of a confirmed event more than 12 months prior to its date will result in a total refund of deposit.

Cancellation of a confirmed event less than 12 months but more than one (1) month prior to its date will result in a cancellation penalty.

Cancellation of a confirmed event less than one (1) month prior to its date will result in a cancellation penalty equal to 100% of the event cancellation.

## Menu Selection

In order to provide you with the best service, we advise you to submit your menu selections and final event details thirty (30) days prior to the event date.

The Hotel will prepare and set for 5% above the guaranteed number, to a maximum of twenty-five (25) guests (space permitting).

All food and beverage services are subject to applicable taxes and gratuities.

The Ramada Plaza Prince George shall be the sole supplier of all food and beverages. Wedding, Anniversary and Birthday Cakes are the only exception.

Prices are subject to change without notice; however, we will guarantee prices three (3) months prior to the event.

## Charges

Children aged 0-5 incur no cost.

Children aged 5-12 are half price.

Service Charge applied to 15% of total, not including audio/video, meeting space or rooms.

GST 5% applied to meeting space, rooms, food, service, internet services and audio/video rentals.

PST 7% applied to audio/video rentals.

## Special Requests

Special menu requests for vegetarian, vegan or health related meals must be received no later than 14 business days prior to the function.

Requests for special meals must be accompanied by the person's name and specific instructions. The Ramada Plaza Prince George will try to accommodate persons with food allergies; however, cannot guarantee that meals will be one hundred percent (100%) free from traces of allergens.

## Regulations

Provincial liquor laws do not permit the service of alcoholic beverages prior to 11:00 am and after 1:00 am.

Due to health regulations, the removal of any food and beverage products after a function is prohibited.

Due to fire regulations, function attendance shall not exceed licensed maximum capacities.

The Ramada Plaza Prince George is a smoke-free environment. Designated smoking areas are provided outside of the property.

The customer is responsible for the conduct of their guests and for the costs of any damages caused by attendees as assessed by the Ramada Plaza Prince George. A minimum charge of \$300 damage/repair fee will apply.

The use of tacks, nails or adhesive tape is not permitted. The throwing or use in any way of paper or metallic confetti, flower petals, feathers, birdseed or rice is not permitted. A minimum \$300 clean-up fee will apply.

Events involving bands or recorded music are subject to RESOUND and/or SOCAN (Society of Composers, Authors and Music Publishers of Canada) regulations and fees.

The Ramada Plaza Prince George is not responsible for any damaged, lost or stolen articles.



## Shipping and Receiving

There is limited storage space available at Ramada Plaza Prince George. Therefore, shipments to the Hotel more than three (3) days in advance of the arrival date may not be accepted. Shipments that require special handling should be coordinated with the Front Desk prior to shipping. Collect shipments or shipments that require a forklift to unload will not be accepted. For ease of handling, packages and boxes should not be heavier than 50 pounds. Any boxes that are heavier must receive prior approval from the Director of Sales.

Please ensure to include the **first** and **last** name of the guests who will be receiving the package at the Hotel. Provide detailed return address information, including phone number.

Boxes being shipped to the Hotel should be addressed as follows (shipments without this information will not be accepted):

**Guest or Facilitators Name (Person Receiving the Package):**

C/O Ramada Plaza Prince George  
444 George St  
Prince George, BC. V2L 1R6

**Convention/Conference/Group/Event Name:**

**Guest/Group/Conference Arrival Date:**

**Box \_\_\_ of \_\_\_**

Please **do not** ship any items to the attention of the Sales Manager or Banquet Manager, unless items are specifically for their use (i.e. rooming lists, floor plans, and signed documents).

At the conclusion of the convention, conference or event, we would like to ensure that packages reach their next destination. In order to ensure that a proper delivery is handled, we require shipments to be delivered to Front Desk properly packaged, labeled and for you to contact a courier company for pick-up. Items remaining after an event will be held for three (3) weeks (21 calendar days.) If, at that time, the package has not been picked up, it will be discarded.



## Equipment Rentals

Flipchart with paper and markers	25
Extra flipchart pad	10
Whiteboard with markers and eraser	20
Easels	10
Data LCD projector	175
Data LCD projector extension cable	20
Projector screen - 6 ft	20
Projector screen - 8 ft	30
Projector screen - Ballroom	40
Podium	20
Podium microphone	10
Wired microphone	10
Wireless microphone	50
Lapel microphone	65
HDMI cable	20
MAC adaptor / Miscellaneous adaptor (cost per adaptor)	20
Laserjet black & white printer	30
Letter size paper rim	20
Mini laptop speakers	20
Wireless presenter	15
27" TV with VCR/DVD player	65
Speakerphone	50
Staging – low unit (per 4'x8' panel)	10
Staging – high unit (per 4'x8' panel)	25
Dance floor 15'x15'	150
Dance floor 20'x20'	175
Grand piano	150
Photocopying (per page) black and white	0.15
Photocopying (per page) color	0.25
Fax (outgoing)	3
Fax (in coming – per page)	0.25

Dedicated High Speed Internet Access is available. Charges vary on specific needs.

## Room Rental Rate Chart

Venue	Day	Evening	Full Day	Discount Clause
Cranbrook Ballroom	1200	900	2000	50% off on minimum spent of 4000 on F&B
Cranbrook North	400	300	600	50% off on minimum spent of 2000 on F&B
Cranbrook Centre	400	300	600	50% off on minimum spent of 2000 on F&B
Cranbrook South	400	300	600	50% off on minimum spent of 2000 on F&B
Skylight Ballroom	450	350	700	50% off on minimum spent of 2000 on F&B
Alder Boardroom	250	200	400	Discount not available
Birch Boardroom	250	200	400	Discount not available
Cedar Boardroom	250	200	400	Discount not available





Book with us today

Ramada Plaza Prince George  
444 George Street  
Prince George, BC V2L 1R6

T: 250.563.0055

F: 250.563.6042

T/F: 1.800.830.8833

[ramadaprincegeorge.com](http://ramadaprincegeorge.com)