



Prestige Prince Rupert Convention Centre

Wedding & Reception Package



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Breakfast

Okanagan Apple Break | \$10pp

BC Apple Cider
Granny Smith and Sundried Cherry Strudel dusted with Powdered Sugar
An Assortment of BC Apples
Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

Natural Mountain Summer Breeze | \$14pp

Fresh Fruit Kebobs with Honey Yogurt Dip
Traditional Banana Chocolate Chip Bread
Creamery Butter and BC Preserves
Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

Triple Chocolate Break | \$16pp

Gourmet Chocolate Chip Cookies
Fresh Baked Chocolate Fudge Brownies
Chocolate Dipped Fruit Skewers
Chocolate Cake

Banana Break | \$10pp

Banana and Honey Yogurt and Yogurt Smoothies
Fresh Bananas
Traditional Banana Chocolate Chip Bread
Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

Beverages

Freshly brewed 100% Colombian regular and decaf coffee:

Coffee Urn (50 Cups)	\$50
Small Coffee Carafe (12 Cups)	\$15
Assorted tea and Herbal Tisanes	\$3 per

Cold Beverages

Assorted Individual Juices, Assorted Diet and Regular Soft Drinks	\$3 each
Bottled Water	\$3 each
Assorted Fruit Juices, 60 oz. pitchers, Iced Tea, 60 oz. pitchers (serves 10)	\$15
Ice Cold Milk, 60 oz. pitchers (serves 10)	\$20
Non-Alcoholic Punch, with Fresh Fruit (serves 50) (1 gallon)	\$50

Breakfast

Breakfast Pastries and Snacks(per dozen)

Mini Danishes and Turnovers	\$25
Assorted Muffins	\$30
Fresh Baked Croissants	\$30
Filled Croissants	\$35
Assorted Bagels with Cream Cheese, Butter & Preserves	\$30
Dessert Squares	\$30
Freshly Baked Jumbo Cookies	\$25
Callebaut Chocolate Dipped Strawberries	\$32
Freshly Baked Cinnamon Buns with Butter	\$30
Fresh Sliced Fruit (per tray)	\$25
Nut Mix (per bowl)	\$16

Healthy Start Continental | \$15pp

Assorted Fruit and Vegetable Juices
Fresh Seasonal Fruit and Berries
Dried Fruit Granola
Assorted Fruit Breads
Individual Fruit Yogurts (on ice)
Bottled Sparkling Water and Jugs of 2% Milk
Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

Executive Continental | \$18pp

Orange and Apple Juice
Selection of Freshly Baked Croissants, Muffins and Cinnamon Buns
Banana and Chocolate Chip Bread
Fresh Fruit Kebobs with Honey Yogurt Dip
Wild Berry Bircher Muesli
Domestic Cheeses, Sliced Tomatoes
Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

Misty Morning Boxed Breakfast | \$14pp

If your group is leaving the property for the day we offer a boxed breakfast in an "earth friendly" reusable pack.(Please arrange for pick up time)

Individual Fruit Yogurt
Fruit and Nut Trail Mix Bar
Whole Fruit
Freshly Baked Muffin Butter and Preserves
Juice Box or Bottled Water

Breakfast

Traveler Continental | \$12pp

Selection of Freshly Baked Croissants, Muffins, and Danish
Fresh Fruit Platter
Creamery Butter, Country Honey and BC Preserves
Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

Chances Traditional | \$18pp

Assorted Fruit Juices
Fresh Seasonal Fruit and Berries
Traditional Eggs Benedict with Canadian Back Bacon*
Poached Eggs and Hollandaise Sauce on a Toasted English muffin
Home-style Potatoes with Sautéed Onions and Sweet Bell Peppers
Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

To Substitute Cherrywood Smoked BC Salmon add \$2pp

Northern Gateway Breakfast Buffet | \$21pp

Assorted Fruit Juices
Selection of Freshly Baked Croissants, Muffins, and Danish
Creamery Butter, Country Honey and BC Preserves
Array of Fresh Seasonal Fruits and Berries
Farm Fresh Scrambled Eggs with Chives
Maple Smoked Bacon and Grilled Herb Sausages
Homestyle Potatoes with Sautéed Onions and Sweet Bell Peppers
Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

Express Lunch | \$22pp

Chef's Daily Soup
Organic Greens with Assorted Dressings
Bread Boards of Traditional Sandwiches:
Roast Beef, Ham & Swiss, Tuna, Egg Salad, Vegetarian, Salmon Salad
Baby Dills, Olives & Cocktail Onions
Selection of Dessert Squares
Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

Lunch

North Coast Lunch | \$24pp

Chef's Daily Soup
Caesar Salad Bar with Homemade Croutons

Spinach and Sun Dried Tomato Wraps Filled with Grilled Tandoori Chicken
Bread Boards of Traditional Sandwiches:
BBQ Roast Beef and Cheddar, Pesto Grilled Vegetables & Cream Cheese,
Tuna & Salmon Salad Sandwiches

Selection of Dessert Squares
Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

Alpine Picnic | \$25pp

Chef's Daily Soup
Primavera Vegetable Salad (took out a salad)
Roma Tomato & Bocconcini Cheese salad with Balsamic Drizzle
Selection of Deli Sandwiches Featuring:
Wild Smoked Salmon with Shaved Red Onion, Capers & Pumpernickel Bread,
Peppered Pastrami & Jalapeno Jack Cheese with Pesto Mayo,
Honey Ham & Swiss Cheese and Pesto Mayo,
Egg Salad with Lettuce and Onion,
LOW CARB Tuna Salad Wrap with Alfalfa Sprouts
An assortment of French Pastries and Fruit Tarts
Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

Taste of Italy | \$24pp

Chef's Daily Soup
Freshly Baked Focaccia Bread with Balsamic and Extra Virgin Olive Oil Dip
Caesar Salad Bar with Roasted Garlic Dressing
Farfalle Pasta Salad with Pancetta, Artichokes, Olives and Sundried Tomatoes

Traditional Meat Lasagna Al Forno
Spinach Fettuccini Primavera with Pesto Sauce
Fresh Fruit Salad with a Hint of Sambuca
Cappuccino Crème Brulee

Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

Lunch

The Charters Boxed Lunch | \$16pp

Juice Box or Bottle of Water

Choice of Traditional Sandwiches: Roast Beef, Ham and Swiss or Vegetarian

Jumbo Cookie

Piece of Fruit

Granola Bar

Southwestern Fiesta | \$35pp

Baked Jalapeno Corn Bread

Tri Colour Tortilla Chips with Tequila and Lime Salsa

Green Salad with Peppercorn Ranch Dressing

Fire Roasted Corn, Bean, and Mixed Pepper Salad with Cilantro Vinaigrette

Vine Ripe Tomato and Avocado Salad

Spicy Chicken with Fire Roasted Peppers and Onions

Warm Flour Tortillas and Tacos

Accompanied by Guacamole, Cheddar Cheese, Jalapeno Peppers, Shredded Lettuce

Onion, Sour Cream and Salsa Fresca

Grilled Vegetable and Smoked Black Bean Quesadillas

Ground Beef and Red Bean Chilli

Selection of Dessert Squares

Dark Chocolate Cake with Tia Maria Anglaise

Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)

Assorted Tea and Herbal Tisanes

New Yorker Pizza Buffet (3 slices pp) | \$19pp

Caesar Salad Bar with Homemade Croutons

Garden Salad with Balsamic Dressing

Select Three Pizzas:

BBQ Chicken & Mushroom

Steak Strips & Blue Cheese

Spicy Pepperoni & Cheese

Black Forest Ham & Pineapple

Garden Vegetarian with Goat Cheese

Dessert Squares

Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)

Wedding Packages & Décor Options

Let us take all the stress out of the details so you can create your dream wedding. We have collaborated with the industries best to present you with wedding packages that are customizable and tailored to fulfill your vision.

Wedding packages

For a Wedding party of 75+ guests ~ the Bride & Groom will receive:

- One night accommodations in a premium suite
- Chilled sparkling wine & chocolates upon arrival
- Personalized monogrammed bathrobes (minimum 100 guests)
- Preferred guest room rates for family & guests
- Menu tasting for 4 guests (Plated dinner selections only)
- Private consultation with Catering Manager
- Ceremony rehearsal based on availability
- Decor Packages for every budget - enhance your dream wedding on the ocean!

PLATINUM DÉCOR PACKAGE

\$11 PER PERSON

- WHITE FLOOR LENGTH LINEN
- WHITE LINEN NAPKINS
- WHITE CHAIR COVERS WITH SASHES
- VOTIVE CANDLES
- TABLE NUMBERS
- HEAD TABLE DÉCOR WITH VASES FOR BOUQUEST
- CUSTOMIZED PRINTED MENUS

GOLD DÉCOR PACKAGE

\$8 PER PERSON

- WHITE FLOOR LENGTH LINEN
- WHITE LINEN NAPKINS
- WHITE CHAIR COVERS
- CUSTOMIZED PRINTED MENUS

SILVER DÉCOR PACKAGE

\$5 PER PERSON

- WHITE CHAIR COVERS

ADDIIONAL DÉCOR
AVAILABLE

Celebration Brunch

Celebration Brunch | \$29 per person

This is the perfect mid-day celebration that captures sophistication and elegance. It offers a decadent menu selection for an afternoon wedding, family celebration or Gift-opening. Guests are welcomed with a sparkling wine or Mimosa upon arrival!

(Minimum 25 Persons)

Pass Sparkling Wine or Mimosas on Arrival
Chilled Fresh Orange Juice & Apple Juice

Selection of Fresh Baked Scones, Croissants,
Muffins and Rolls

Choose 2 salads

Mixed Organic Greens and Fresh Beets with Assorted Fruit Vinaigrette
Caesar Salad with Croutons and Freshly Shredded Parmesan
Spinach and Frisée with Wild Mushroom and Sweet Onion Truffle Vinaigrette
Grilled Mediterranean-Style Vegetables with Mixed Olives and Marinated Bocconcini
Smoked Salmon, Poached Prawns & Steamed Mussels with Sweet Onion Vinaigrette

Choose One

Scrambled Eggs
Classic Eggs Benedict with Hollandaise Sauce

Choose One

Cinnamon French toast
Pancakes served with Fresh Strawberries and Crème Chantilly

Double Smoked Bacon, British Bangers
Roasted Hash browns
Roasted and Steamed Seasonal Vegetable Medley

Fraser Valley Slow Roasted Dijon Herb Chicken Breast with Cabernet Demi-Glace
Pan Seared Wild B.C. Salmon with Citrus Beurre Blanc
Spinach & Ricotta pasta in Wild Mushroom Tomato Sauce

Fresh Fruit Platter, Seasonal Berries & Vine Ripened Red Grapes

Chef's Selection of Euro Bites & French Pastries

Freshly Brewed Coffee & a Selection
of Teas



Prices subject to 15% service charge & applicable taxes
★Prices are Subject to Change

01.08.17

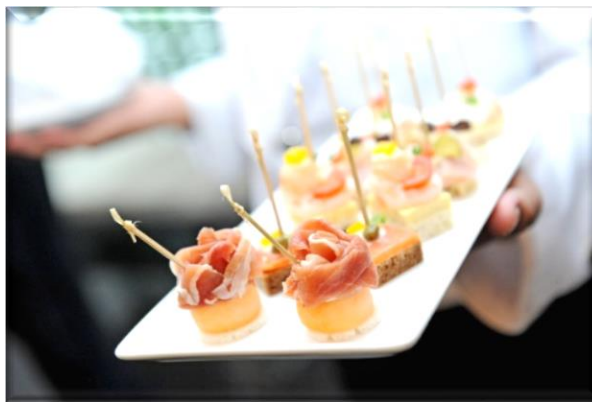
Pass Hors d'Oeuvres

(Reception Items are Priced per Dozen)
 (GF) Gluten Free
 (V) Vegetarian

Spinach and Feta Cheese Triangles in Phylo Pastry (dozen)	\$30
Tandoori Chicken Skewers (dozen)	\$33
Asian Marinated Salmon Kebob (dozen)	\$35
Mushroom Caps with Boursin Cheese (dozen)	\$25
Thai Vegetable Spring Rolls (dozen)	\$25
Grilled Beef Kebobs Marinated in Jack Daniels Teriyaki (dozen)	\$36
Marinated Ahi Tuna Golden Basket	\$35
Prosciutto Arugula Crostini	\$35
Tapenade Crostini	\$25
Mozzarella sticks with sweet chili sauce	\$30
Smoked Salmon cream cheese mouse in cucumber cups	\$35
Bocchini Skewers	\$25

Platters (serves 25)

Vegetable Crudités Platter with Fine Herb Dip	\$40
Trio of Salmon – Smoked First Nation Candy with shaved red onions, capers & cream cheese	\$110
Seafood platter – Muscles, crab, clams shrimp and poached salmon	\$140
Antipasto platter – Grilled marinated vegetables with sliced deli meat, cheese and pickles	\$90
Fruit platter – Seasonal fresh fruit	\$60



Dinner Buffet

Mount Morse Dinner Buffet | \$30

Assorted Dinner rolls
Spring Mix with Strawberries and House Vinigerette
Watermelon Salad with Cilantro and Feta Cheese
Heirloom Tomato Capris Salad

Grilled Chicken Breast with Wild Mushroom & Shallot Jus
Cheese Tortellini with Roasted Vegetables

Chef's Assortment of Pastries to include:
Selection of Euro Bites

Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Teas

Taste of Italy | \$35pp

Freshly Baked Focaccia Bread with Balsamic and Extra Virgin Olive Oil Dip
Caesar Salad Bar with Roasted Garlic Dressing
Roma Tomato, Basil and Red Onion Salad
Farfalle Pasta Salad with Feta, Artichokes, Olives and Sundried Tomatoes

Chicken Cacciatore, Nine cut whole chicken baked with
tomato sauce olives, peppers and mushrooms
Traditional Meat Lasagna Al Forno
Spinach Fettuccini Primavera with Pesto Sauce

Cappuccino Crème Brulee
Fresh Fruit Salad with a Hint of Sambuca

Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)
Assorted Tea and Herbal Tisanes

Prince Rupert Dinner Buffet | \$42

Assorted Dinner rolls
Roma Tomato and Artichoke Salad
Spring Mix with Strawberries and House Vinigerette
Watermelon Salad with Cilantro and Feta Cheese
Pasta Salad with Roasted Peppers and Sundried Tomato Vinaigrette
Vegetable Crudités with Dip

Platters of Deli Meats and Fine Canadian Cheese

Grilled Wild BC Salmon with orange citrus beurre blanc
Roasted Chicken Breast marinated in a Caribbean jerk spice
Herb Roasted Baby Potatoes
Medley of Fresh Seasonal Vegetables

Freshly Assorted Euro bites
Freshly Brewed Regular Coffee, Assorted Tea (Decaffeinated Coffee upon request)

Dinner Buffet

Coast to Coast Dinner Buffet | \$52

Assorted Dinner rolls

Spring Mix with grape tomato, cucumber,
carrots and onion and House Vinaigrette

Roasted Corn and Bean Salad

Marinated Mushroom and Artichoke Salad

Roma Tomato & Bocconcini Cheese salad with Balsamic Drizzle

Marinated P.E.I Mussels and Trio of Smoked Salmon platter

Platter of Deli Meats and Fine Canadian Cheese

Vegetable Crudités with Dip

Carved Alberta Roast Beef with Wild Mushroom Sauce

Quebec Chicken Breast with Yukon Jack and Peppercorn Jus

Spicy Pacific cod with Fennel Citrus Butter Sauce

Garlic Butter Mashed potato

Medley of Fresh Seasonal Vegetables

Oh Canada Dessert Station:

Chocolate and Banana Pudding with White Chocolate Sauce

White Chocolate and Raspberry Mousse

Fresh Assorted Mini Tart with Sugar Crust

Freshly Assorted Euro bites

Freshly Brewed Regular Coffee, (Decaffeinated Coffee upon request)

Assorted Tea and Herbal Tisanes

Additional Entrees

Herb Crusted Roast Beef (carved by attending Chef) \$7pp

Maple Glazed Ham (carved by attending Chef) \$6pp

Roasted Stuffed Leg of Lamb (carved by attending Chef) \$7pp

Herb Roasted Pork Loin (carved by attending Chef) \$6pp

Plated Dinner

Exstew Falls Plated Dinner | \$34

Maple Roasted Butternut Squash Soup with Gala Apples Garnished with
Toasted Pumpkin Seeds

Pan seared Chicken Breast with Chive and Caramelized Onion Jus
Stuffed with Wild Mushrooms, Spinach, and Parmesan cheese
Roasted Garlic Mashed Potatoes, Seasonal Vegetables

Lavender Scented Crème Caramel

Diana Lake Plated Dinner | \$35

Caesar Salad with Creamy Garlic Dressing

Oven Poached Wild BC Salmon with Confit of Mango Fennel Salsa
Coriander Scented Rice and Season Vegetables

White Chocolate and Blueberry Crème Brulee

The Misty River Plated Dinner | \$40

Fraser Valley Chowder with Wild Mushroom and Roasted Sweet Corn

Baby Mesclun Greens, Cherry Tomatoes with Raspberry and Champagne Vinaigrette

Grilled Haida Gwaii Halibut with Basil Oil and a Mango Beurre Blanc
Buttered New Potatoes, and a Fennel Roasted Pepper Ragout, Wilted Spinach

Tiramisu Torte with a Frangelico Sauce

A la Carte Dinner

Silver Dinner Buffet \$32

Classic Salad X 2
Seasonal Vegetable
Medley
Side Dish X 1
Signature Mains X 1
Fruit Platter
Dessert squares

Gold Dinner Buffet \$37

Classic Salad X 2
Gourmet Salad X1
Side Dishes X 2
Signature Mains X 1
Fruit Platter
Desert X1

Platinum Dinner Buffet \$43

Signature Soup X1
Platter X2
Classic Salad X 1
Gourmet Salad X 2
Side dishes X 2
Signature Mains X 2
Fruit platter
Dessert Option X2

Signature Soups

Local BC Salmon & Roasted Fennel Chowder with Crispy Leeks
Hearty Beef & Barley with Sauté Vegetables
Thai Coconut curry chicken soup
Roasted Tomato with Fresh Basil
Potato, Bacon & Leek Soup
Wild Mushroom Chowder
Butternut squash Bisque
Cream of broccoli

Platters

BC Cheeses
Selection of domestic and imported cheese

Deli Meat Platter
Selection of smoked and cooked deli meats

Platter of Deli Meats and Fine Canadian Cheese
Selection of smoked and cooked deli meats and fine Canadian cheese

Antipasto

Prosciutto, Salami, Capicola, Grilled Bell Peppers, Artichoke Hearst,
Marinated Sundried Tomato & Mixed Olives, Eggplant & Chunk Parmesan

Seafood Antipasto

Prawns, Alaskan Weathervane Scallop, Clams with Lemon Dill Aioli, Mussels
and trio of smoked salmon

Classic Salads

Spring Mix with Strawberrys and House Vinigerette
Caesar Salad with Rustic Croutons, Parmesan Lemon

Gourmet Salads

Watermelon Salad with Cilantro and Feta Cheese
Heirloom Tomato Capris Salad
Roma Tomato & Bocconcini Cheese salad with Balsamic Drizzle
Farfalle Pasta Salad with Pancetta, Artichokes, Olives and Sundried
Tomatoes
Roma Tomato and Artichoke Salad
Pasta Salad with Roasted Peppers and Pesto Mayonnaise
Spring Mix with grape tomoato cucumber carrots and onion and
House Vinigerette
Roasted Corn and Bean Salad
Marinated Mushroom and Artichoke Salad

**Silver
Dinner Buffet \$32**

Classic Salad X 2
Seasonal Vegetable
Medley
Side Dish X 1
Signature Mains X 1
Fruit Platter
Dessert squares

**Gold
Dinner Buffet \$37**

Classic Salad X 2
Gourmet Salad X1
Side Dishes X 2
Signature Mains X 1
Fruit Platter
Desert X1

**Platinum
Dinner Buffet \$43**

Signature Soup X1
Platter X2
Classic Salad X 1
Gourmet Salad X 2
Side dishes X 2
Signature Mains X 2
Fruit platter
Dessert Option X2

Side Dishes

Roasted Yukon Gold Potatoes and Seasonal Vegetables

Coconut Curry Tofu, Spring Vegetables, Cilantro & Toasted Cashews on Basmati Rice Pilaf (V) Veg

Herb Roasted Baby Potatoes

Medley of Fresh Seasonal Vegetables

Herb and cheese Potato Gratin and Seasonal Vegetables

Spinach, Artichoke & Ricotta Cannelloni Baked in Rich Tomato Sauce and Mozza Cheese (V) Veg

Grilled Mediterranean Vegetable Lasagna with Spinach, (V) Veg

Signature Mains

Grilled Chicken Breast with Wild Mushroom & Shallot Jus

Cheese Tortellini with Roasted Vegetables

Traditional Meat Lasagna Al Forno

Spinach Fettuccini Primavera with Pesto Sauce

Chicken Cacciatore, Nine cut whole chicken baked with tomato sauce olives, peppers and mushrooms

Duo of Grilled Wild BC Salmon with orange citrus beurre blanc

Roasted Chicken Breast marinated in a Caribbean jerk spice

Carved Alberta Roast Beef with Wild Mushroom Sauce

Quebec Chicken Breast with Yukon Jack and Peppercorn Jus
Spicy Pacific cod with Fennel Citrus Butter Sauce

Desserts Options

Freshly Assorted Euro bites

An Assortment of Mini Tarts or Pastries

Selection of cheesecakes

Cappuccino Crème Brulee

Fresh Fruit Salad with a Hint of Sambuca

Late Night Snack

Pizzas

Pepperoni, Mozzarella and Wild Mushrooms with Tri Color Tomato Sauce
Local Baby Spinach with Goat Feta, Peppers and Tri Color Tomato Sauce
(4 pieces per person)

\$14 p/person

British Columbia & European Cheese Board

Carefully Selected Mix of 8 locally sourced, soft & hard ripened cheeses, with fresh baked baguette, crackers, roasted nuts, dried fruit & grapes

\$15 p/person

Deluxe Antipasto Platter

Italian Deli Meats - Salami, Prosciutto & Capicola
Mixed Olives, Grilled Artichoke Hearts, Roasted Peppers
Zucchini, Eggplant with Naan & Pita Breads, Hummus & Tsatsiki

\$16 p/person

Meat & Cheeses

Black Forest Ham, Salami & Roasted Turkey
Orange Cheddar, Swiss Cheeses Rustic Baguette,
Crackers, Dijon Homemade Mayonnaise

\$15 p/person

Grilled Cheese

Fresh Artesian Sourdough Bread, Pan Fried with
Local BC Cheddar Cheese, served with French Fries,
Ketchup and Roasted Garlic Chipotle Aioli

\$14 p/person

Poutine

Crispy Fries, Cheese Curds and House made Beef Gravy

\$14 p/person

*Only available after 9pm

B a r

Host & Cash Bar

	HOST	CASH
House Brands & Bottled Beer	\$5	\$5.5
Premium Brands & Imported Bottled Beer	\$6	\$6.5
House Wines – Local, BC (5 oz)	\$6	\$6.5
House Wines – Imported (5 oz)	\$8	\$8.5
Juice, Soft Drink	\$2.5	\$3

Punch Station

Non-alcoholic Fruit Punch | 50.00 per gallon

Sangria Punch | 125.00 per gallon

Sparkling Punch | 125.00 per gallon

*Pricing is per gallon—each gallon serves approx. 25 people

A complimentary bartender is provided for both cash and host bars.

If consumption is below \$350 net revenue per bar, the following labour charges will apply



Wine

Sparkling

Two Oceans, Sauvignon Blanc

SA \$44

Martini Prosecco

IT \$45

Stellars Jay, Brut, VQA

BC \$61

White

Sumac Ridge, Blended White, VQA

BC \$36

Beringer, Chardonnay

CA \$39

Sandhill, Pinot Gris, VQA

BC \$40

Apothic, Blended White

CA \$44

Masi Modello, Pinot Grigio

IT \$44

Oyster Bay, Sauvignon Blanc

NZ \$48

Red

Sumac Ridge, Blended Red, VQA

BC \$36

Masi Passo Doble, Malbec

AG \$40

Apothic, Blended Red

CA \$44

Sandhill, Syrah, VQA

BC \$48

Masi Valpolicella Bonacosta

IT \$48

Mission Hill Rootstock, Pinot Noir

BC \$48

Selection of Wine is Subject to Availability



Prices subject to 15% service charge & applicable taxes

★Prices are Subject to Change

01.08.17

Catering Policies

All banquet events are subject to the policies of the Prestige Prince Rupert Convention Centre. These policies are in effect for all event suppliers who deliver to, or work at, Prestige Prince Rupert Convention Centre, including lighting, sound, audio visual, decor, rentals, production, entertainment, disc jockeys, and bands. Please review these policies with all individuals employed within your event. We strictly enforce these policies in order to ensure that the comfort, ambience, safety, and security of our valuable guests and associates are upheld at all times.

DEPOSIT

Deposits are required to secure your booking. A 25% deposit is required to confirm your event. The remainder of the balance is due seven (7) working days prior to the event.

Weddings & Special Events (including anniversaries, Celebrations of Life, Graduation, Fundraisers etc) a deposit of 25% is required. 50% of the balance is required two (2) months prior to the event. The remaining balance is due two (2) weeks prior to event.

CONDUCT

It is our expectation that guests, outside suppliers and contractors, musicians, disc jockeys, and technicians conduct themselves in a businesslike and respectful manner. Any conduct or communication that is determined to be unprofessional and disrespectful to the Prestige Prince Rupert Convention Centre, Associates or guests may result in eviction from the property and future suspension.

FOOD & BEVERAGE

Final selections must be arranged 30 days prior to your event. In the event that any guest in your group has any food allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we can take the necessary precaution when preparing their food. We can supply you with full information on the ingredients of any items served to your group upon request. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur.

Menu pricing and room rental are subject to change. Food & Beverage prices are guaranteed for six (6) months from the date menus are distributed. Prices can be fixed up to one (1) year prior to your event with prior arrangements. Please anticipate a minimum increase of 5% in menu pricing for the period of 183 to 365 days in advance of your planned date.

Food and beverage attrition will apply should it become necessary for you to decrease the number of attendees to any and/or all events as listed in the contract. This will be calculated on the number of people in excess of the Attrition Policy of each meal period and then multiplied by the lowest retail price in that meal period.

Up to 120 days out No fee for reducing the number of people attending the event From 119 days to 72 hours A 10% reduction in estimated attendance will be allowed 72 hours prior to event No reductions will be allowed

To maintain food and beverage safety and quality, all food and beverage served in the Prestige Prince Rupert Convention Centre I is to be provided by the Prestige

Prince Rupert Convention Centre, with the exception of wedding cakes, for which a labour charge of \$2.50 per person will be applicable if you wish us to cut and serve the cake. No other outside food and beverage is to be consumed or brought in by any guests or contracted suppliers on the Prestige Prince Rupert Convention Centre property.

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Prestige Prince Rupert Convention Centre through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 1:00 AM (Monday – Sunday).

ALCOHOLIC BEVERAGES

All alcoholic beverages must be consumed within the designated function room. Guests found with alcoholic beverages outside their designated rooms will be confiscated. In accordance with the BC Liquor Commission regulations, liquor service is permitted until 1:00am Monday to Saturday and until 12:00am on Sundays. All beverages and persons must be cleared from the room a half hour after the bar closes. Regulations do not permit the consumption of outside liquor. Any liquor that is brought into the facility will be confiscated.

SERVICE CHARGES & TAXES

All food and beverage service is subject to a 17% service charge.

All Audio Visual technology services & equipment are subject to 15% service charge.

Government taxes are applicable as follows:

Food	5% GST
Alcoholic Beverages	5% GST + 10% PST
Miscellaneous	5% GST
Audio Visual Equipment	5% GST + 7% PST
Service Charges	5% GST

EVENT GUARANTEES

Food and beverage choices, including menu options and wine selections, must be confirmed to the conference services team no later than thirty (30) days prior to event. Total guests to be confirmed to conference services team no later than three (3) days prior to event. Any reductions in guests within three (3) days will be billed in entirety. It is sole responsibility of the client to advise the final guarantee to the Prestige Prince Rupert Convention Centre. In the event that no guarantee is received by the Prestige Prince Rupert Convention Centre I, the original contracted number will be charged, or the actual number of guests served, whichever is greater.

The Prestige Prince Rupert Convention Centre reserves the right to provide an alternate banquet room best suited to the group's size should the number of guests attending the event differ greatly from the original expected number.

CANCELLATION POLICY

Upon receipt of contract, the arrangements will be protected on a definite basis. In the event of cancelling, the following cancellation schedule will apply:

90 days to 31 days prior to arrival 25% of estimated banquet revenue & full room rental, 30 days to 15 days prior to arrival 75% of estimated banquet revenue & full room rental, 14 days prior to arrival 100% of estimated banquet revenue & full room rental.

Catering Policies

PAYMENT & DEPOSIT POLICY

Payment may be made by certified bank draft or cheque, cash or credit card. We also require a credit card for our files as guarantee. We accept applications for credit which can be arranged through your Catering Manager. A minimum of three (3) weeks are required for processing the credit application.

Full payment is required 14 days in advance of the function and will be based upon estimated attendance, including the estimated total of all hosted beverages, both alcoholic and non-alcoholic. Adjustments to the account will be either taken off credit card on file or refunded after the function. Reconciliation of final bill must be settled within seven (7) working days of event. The deposit is non-refundable once received by the Hotel.

SECURITY

Security arrangements must be contracted by the Prestige Prince Rupert Convention Centre. Any events for persons under the age of 19 years must have one security officer per 100 guests, for the duration of the event, including 30 minutes prior to start and 30 minutes after function ending time. The Conference Services Manager will arrange security on your behalf at a rate of \$45.00 per hour, minimum 4 hours per guard. All security personnel are expected to present Personal Identification, as well as present themselves in clean and professional attire. Company uniform is required while on Hotel property

LABOUR RATES

Labour rates will apply for Breakfast, Lunch and Dinner events with twenty (20) guests & under \$60.00. For revisions to contracted event setup after room setup is complete \$50.00 (minimum charge \$50.00 or \$50.00 per hour per person required)

A complimentary bartender is provided for host & cash bars. If consumption is below \$350 net revenue per bar, the following labour charges will apply:

Host Bar Bartender \$25 per hour per bartender for a minimum of 4 hours
(\$35 on stat holidays)
Cash Bar Bartender \$25 per hour per bartender for a minimum of 4 hours
(\$35 on stat holidays)
Cashier \$25 per hour per bartender for a minimum of 4 hours (\$35 on stat holidays)

Additional labour charges on Canadian Statutory Holidays \$5.00 per guest per meeting
\$5.00 per guest per meal
Hosted Coat Check (minimum of 4 hours)
\$30.00 per hour -1 attendant per 200 guests
Cash Coat Check \$1.50 per coat
*Revenue must cover attendant labour or a charge will be levied

NAME & LOGO

Use of the Prestige Prince Rupert Convention Centre name and logo in advertising is prohibited without prior approval.

NO SMOKING PROPERTY

The Prestige Prince Rupert Convention Centre is a non-smoking property. There is to be no smoking in event rooms, breakout room, or, foyer areas, this is in accordance with the City of Prince Rupert By-Laws.

SIGNAGE

The Prestige Prince Rupert Convention Centre reserves the right to remove signage that is not prepared in a professional manner or deemed unsightly and untidy. Signs are strictly prohibited in the main lobby unless pre-approved by the Conference Services Manager. Signage placement and location is at the discretion of the Prestige Prince Rupert Convention Centre according to business levels and appearance. To maintain the condition of our property for the next customer, the Prestige Prince Rupert Convention Centre does not permit any article to be fastened onto walls or electrical fixtures. The usage of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their usage.

SECURITY

The Prestige Prince Rupert Convention Centre is not responsible for articles left unattended in Banquet Rooms, and will not assume responsibility for any loss or damage to items and material brought into the Prestige Prince Rupert Convention Centre.

SOCAN FEE

All live or taped entertainment/music is subject to SOCAN FEE (Society of Composers, Authors & Music Publishers of Canada and Re-Sound) as follows:

Room Capacity (seated & standing)
1 – 100 guests \$29.81 (without dance floor)
1 – 100 guests \$59.64 (with dance floor)
1 + 100 guests \$42.86 (without dance floor)
1 + 100 guests \$85.80 (with dance floor)

DAMAGE

Repair or replacement cost will be the responsibility of the client should any damage or defacing of the hotel facilities, function rooms or any other venue that is serviced or catered to by Prestige Prince Rupert Convention Centre.

AUDIO VISUAL

Audio Visual services are provided by Prestige Prince Rupert Convention Centre, our in-house operators, and may be arranged through the Conference Services Manager.

When outside Audio Visual is utilized, Prestige Prince Rupert Convention Centre charges a one-time \$250 patch fee. This fee covers the pre-conference planning with the external audio visual supplier and the onsite integration of in-house systems. This fee also covers the coordination of other in-house technical needs such as rig points, productions power drops and in-house audio and visual systems.

SOUND LEVELS FOR DJ's, LIVE BANDS & EQUIPMENT

Due to the Prestige Prince Rupert Convention Centre proximity to private residences and businesses, noise regulations are in place for events that have entertainment.

PARKING

Parking is complimentary to all guests of the Prestige Prince Rupert Convention Centre on a first come first serve basis.

DELIVERIES

Please ensure proper labelling of all deliveries couriered to the Prestige Prince Rupert Convention Centre.

Catering Policies

Labelling should include the name of the group, Prestige Prince Rupert Convention Centre contact and date of the event. Deliveries must be checked in with the Front Desk. All suppliers are expected to provide personal identification when using the back entrance, and their own carts and/or dollies to move equipment. Deliveries with equipment are not permitted through the Prestige Prince Rupert Convention Centre front door entrance, parking elevators, or Hotel Guest elevators. Please use the service hallways for transport of equipment.

Desk. Small deliveries may come through the loading dock.

Please arrange with the shipping company to have your shipment picked up from the Prestige Prince Rupert Convention Centre on the last day of your meeting. To assist you, the following is a list of courier companies:

Air Canada Cargo	604-231-6800
Federal Express	1-800-463-3339
Purrolator	1-888-744-712

SAFETY

The Prestige Prince Rupert Convention Centre complies with all WCB Regulations to Safety in the Workplace. All outside contractors and suppliers providing services to the Prestige Prince Rupert Convention Centre must also comply with above-mentioned regulations. In situations where the services provided include the moving or setting up of any equipment and displays, or the use of ladders or other like equipment, the Prestige Prince Rupert Convention Centre requires a copy of your written safe work procedures, and your WCB account number for our files. The Prestige Prince Rupert Convention Centre has the right to issue stop work orders in the case where no procedures are available or service providers are not trained in safe work procedures. Unsafe acts by service providers will result in immediate cancellation of service agreements. Safety in the Workplace is an important issue, which protects both the Prestige Prince Rupert Convention Centre and service providers. Please contact your Conference Services Manager should you have any questions or require further information on any safety procedures.

THANK YOU

We look forward to working with you in orchestrating a superior event and experience for our guests.