



# Catering Menu 2024



PRINCE GEORGE  
CONFERENCE  
AND CIVIC CENTRE

# Welcome!

To the Food & Beverage  
Department of the  
Prince George Conference and Civic Centre

Whether booking a corporate luncheon for twelve guests, or an annual convention for twelve hundred, the Prince George Conference and Civic Centre's Food & Beverage Department will cater your every need.

Our knowledgeable and experienced staff are dedicated to exceeding your expectations to ensure the success of your event.

You can select from our established menus, or work with our team to customize your menu that meets your budget while fulfilling your requirements. We will be pleased to work with you closely on every detail of your catering needs.

For further information on the food and catering services offered by the Prince George Conference and Civic Centre, please contact us directly.

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## Coffee Breaks

Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee and Four O'Clock Fair-Trade Organic Teas	4.50 Per Guest
One Urn of Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee <i>(serves approx. 45 guests)</i>	150.00 Per Urn
Half Urn of Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee <i>(serves approx. guests)</i>	75.00 Per 1/2 Urn
Thermos of Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee (7 cups)	25.00 Per Thermos
Thermos of Freshly Brewed Gourmet Four O'Clock Fair-Trade Organic Teas (7 cups)	25.00 Per Thermos
Individual Canned Regular & Diet Soft Drinks 355ml	4.50 Per Can
Individual Bottled Water	
Individual Bottled Water 591 ml	4.50 Per Bottle
Individual Bottled Juices 450ml	4.50 Per Bottle
Chilled Assorted Fruit Juices: Orange, Cranberry and Apple	80.00 16lt Cooler
Lemonade or Iced Tea with Lemon Wedges	70.00 16lt Cooler
Non-Alcoholic Fruit Punch	90.00 16lt Cooler



## Bakery Favourites

Selection of Freshly Baked Pastries and Muffins <i>Served with Butter and Fruit Preserves</i>	48.00 Per Dozen
Freshly Baked Scones <i>Served with Butter and Fruit Preserves</i>	48.00 Per Dozen
Bagels with Cream Cheese	48.00 Per Dozen
Freshly Baked Large Butter Croissants	48.00 Per Dozen
Sliced Breakfast Loaves <i>Banana Chocolate Chip, Blueberry Yogurt, Lemon Poppyseed, Zucchini Walnut</i>	48.00 Per Dozen
Selection of Freshly Baked Extra-Large Cookies <i>Chocolate Chip, Peanut Butter Chocolate Chip, White Chocolate Macadamia Nut and Oatmeal Raisin</i>	38.50 Per Dozen
Assorted Dessert Cake Squares and Bars	48.00 Per Dozen
Individual Fruit Yogurts	42.00 Per Dozen
Mixed Fruit and Nut Granola Bars	48.00 Per Dozen
Sliced Seasonal Fruit Platter	7.50 Per Guest
Whole Fruit <i>Apples, Bananas and Oranges</i>	36.00 Per Dozen
Frozen Dessert Bars and Treats	36.00 Per Dozen
Steel Cut Oats with Brown Sugar, Fruit Preserves and Cinnamon	4.00 Per Guest
Homemade Trail Mix	6.00 Per Guest



# Themed Breaks

## Cookie Break

A Selection of Freshly Baked Cookies  
Ice Cold Pitchers of 2% Milk  
Chilled Apple, Orange and Cranberry Juice  
North Roast Coffee Co Regular & Decaf Coffee  
Four O'Clock Fair-Trade Organic Teas  
**16.50 Per Guest**

## Nutritious Break

Mixed Fruit and Nut Granola Bars  
Sliced Seasonal Fresh Fruit Platter  
Assorted individual Flavoured Yogurt  
Vegetable crudités with Ranch Dip  
North Roast Coffee Co Regular & Decaf Coffee  
Four O'Clock Fair-Trade Organic Teas  
**18.50 Per Guest**

## Fruit Break

Assorted Whole and Sliced Seasonal Fresh Fruit  
Lemon Poppyseed Loaf  
Triple Berry Crumble Bars  
Chilled Apple, Orange and Cranberry Juice  
North Roast Coffee Co Regular & Decaf Coffee  
Four O'Clock Fair-Trade Organic Teas  
**18.50 Per Guest**

## Chocolate Break

Assorted Mini Chocolate Bars  
Double Chocolate Chip Cookies  
Triple Chocolate Brownies  
Ice Cold Milk and Chocolate Milk  
North Roast Coffee Co Regular & Decaf Coffee  
Four O'Clock Fair-Trade Organic Teas  
**18.50 Per Guest**

## Ice Cream Sundae Break

Vanilla Ice Cream  
Hot Fudge, Chocolate and Strawberry Sauce  
Chopped Pecans, M&M's, Crushed Oreo Cookies  
Fresh Berries and Whipped Cream  
North Roast Coffee Co Regular & Decaf Coffee  
Four O'Clock Fair-Trade Organic Teas  
**18.50 Per Guest**

## Southwest Break

Corn and Flour Tortilla Chips  
Salsa, Guacamole and Warm Mexican Spinach Dip,  
Fresh Vegetable Crudités with Ranch Dip  
North Roast Coffee Co Regular & Decaf Coffee  
Four O'Clock Fair-Trade Organic Teas  
**18.50 Per Guest**



## Breakfast Selections

Minimum 25 Guests

Additional \$5.00 per guest below required minimum

### The Continental

Chilled Apple, Orange and Cranberry Juice

Seasonal Sliced Fresh Fruit Platter

Freshly Baked Muffins and Assorted Mini Danish

Butter and Fruit Preserves

North Roast Coffee Co Regular & Decaf Coffee & Four O'Clock Fair-Trade Organic Teas

**20.50 Per Guest**

### On the Go

Chilled Apple, Orange and Cranberry Juice

Seasonal Sliced Fresh Fruit Platter

Freshly Baked Scones

Butter and Fruit Preserves

Warm Ham, Egg and Cheese English Muffin Sandwich

Warm Vegetable Wrap with Scrambled Egg and Cheese

North Roast Coffee Co Regular & Decaf Coffee & Four O'Clock Fair-Trade Organic Teas

**26.50 Per Guest**

### Sun Rise

Chilled Apple, Orange and Cranberry Juice

Seasonal Sliced Fresh Fruit Platter

Freshly Baked Muffins and Assorted Mini Danish

Butter and Fruit Preserves

Fresh Scrambled Eggs with Cheddar Cheese and Chives

Smoked Bacon and Gluten Free Turkey Sausage

Buttermilk Pancakes with Maple Syrup

Country Potatoes with Diced Bell Peppers and Onions

North Roast Coffee Co Regular & Decaf Coffee & Four O'Clock Fair-Trade Organic Teas

**27.50 Per Guest**



## Breakfast Selections

Minimum 25 Guests

Additional \$5.00 per guest below required minimum

### **Nechako Harvest**

Chilled Apple, Orange and Cranberry Juice

Seasonal Sliced Fresh Fruit Platter

Freshly Baked Muffins and Assorted Mini Danish

Butter and Fruit Preserves

Traditional Eggs Benedict with Hollandaise Sauce

Country Potatoes with Diced Bell Peppers and Onions

Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee

Four O'Clock Fair-Trade Organic Teas

**28.50 Per Guest**

### **Farmers Market**

Chilled Apple, Orange and Cranberry Juice

Seasonal Sliced Fresh Fruit Platter

Ham and Cheese Frittata

Fresh Market Vegetable Frittata

Smoked Bacon and Gluten Free Turkey Sausage

Country Potatoes with Diced Bell Peppers and Onions

Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee

Four O'Clock Fair-Trade Organic Teas

**28.50 Per Guest**

# Lunch Chef's Table Selections

Minimum 25 Guests

Additional \$5.00 per guest below required minimum

## Soup and Sandwich | 25.50 Per Guest

Soup of the Day

Tossed Garden Greens

Freshly Baked Home Style Bun Sandwiches | *Black Forest Ham, Roast Beef, Smoked Turkey, Egg Salad, Tuna Salad and Vegetarian Pesto*

Assorted Dessert Squares

Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee

Four O'Clock Fair-Trade Organic Teas

## The Deli Bar | 26.50 Per Guest

Soup of the Day

Tossed Garden Greens

Platters of Assorted Cold Cuts and Deli Meats, Tuna Salad, Egg Salad

Selection of Domestic and European Sliced Cheeses

White, Whole Wheat and Multigrain Freshly Baked Breads and Rolls

Shredded lettuce, Tomato, Cucumber, Bell Peppers, Onions and Pickles

Mini Dessert Selection

Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee

Four O'Clock Fair-Trade Organic Teas

## The Corner Counter | 27.50 Per Guest

Soup of the Day

Yukon Gold Potato Salad with Dijon Mustard and Fresh Chives

Fresh Vegetables and Dip with Pickles and Olives

Hearty Sandwiches on Freshly Baked French Baguettes Rye and Pumpernickel | *Smoked Turkey, Black Forest Ham, Roast Beef, Tuna Salad, Vegetarian Pesto*

Chef's Selection of Freshly Baked Fruit Pies and Squares

Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee

Four O'Clock Fair-Trade Organic Teas



## The Nourishing Alternative | 27.50 Per Guest

Tossed Garden Greens

Baby Spinach & Strawberry Salad

Tortilla Wraps | *Spinach, Whole Wheat, and Sundried Tomato*

Roasted Vegetables with Feta, Hummus and Lettuce

Grilled Chicken Souvlaki, Tzatziki, Cucumber, Tomato and Lettuce

Smoked Black Forest Ham, Cheddar Cheese, Tomato and Dijon Mayo

Grilled Chicken Caesar, Romaine, Caesar Dressing, Parmesan

Egg Salad, Lettuce

BLT, Bacon, Lettuce and Tomato

Tuna Salad with Cucumber, Red Onion and Lettuce

Seasonal Sliced Fresh Fruit Platter

Individual Flavoured Yogurts

Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee

Four O'Clock Fair-Trade Organic Teas



# Lunch Selections

Minimum 25 Guests  
Additional \$5.00  
per guest below  
required minimum

## The Italian | 28.50 Per Guest

Classic Caesar Salad  
Herb and Garlic Bread Toast  
Roasted Vegetable Medley  
Traditional Meat or Vegetarian Lasagna  
Tiramisu & Sliced Seasonal Fresh Fruit  
Add Cheese Tortellini with Pesto Cream Sauce | 3.00 per guest  
Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee  
Four O'Clock Fair-Trade Organic Teas

## The French Dip | 28.50 Per Guest

Tossed Garden Greens with Assorted Dressings & Roasted Potato Salad  
Freshly Baked French Rolls  
Sliced, Slow-Roasted Beef, Sauteed Onions, Swiss Cheese & Gluten Free Au Jus  
Rosemary Roasted Potatoes  
Assorted Dessert Squares & Seasonal Fresh Fruit  
Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee  
Four O'Clock Fair-Trade Organic Teas

## The Country Barbecue | 29.00 Per Guest

Roasted Yukon Gold Potato Salad  
Crisp Corn Tortilla Chips, Salsa and Guacamole  
Grilled Barbecued Chicken  
Rosemary Roasted Potatoes  
Grilled Sweet Corn and Peppers  
Seasonal Sliced Fresh Fruit Platter  
Assorted Dessert Squares  
Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee  
Four O'Clock Fair-Trade Organic Teas

## Fiesta Taco Bar | 29.00 Per Guest

Southwest Black Bean & Corn Salad  
Soft and Hard Taco Shells  
Spicy Ground Beef and Refried Beans  
Shredded lettuce, Cheddar Cheese, Diced Tomatoes, and Onions  
Guacamole, Salsa and Sour Cream  
Mexican Rice  
Sliced Fresh Fruit Platter  
Cinnamon Sugar Churros  
Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee  
Four O'Clock Fair-Trade Organic Teas

## The Greek Buffet | 29.00 Per Guest

Garden Greek Salad with Feta Cheese  
Pita Bread with Hummus and Tzatziki Dip  
Grilled Greek Style Chicken Souvlaki  
Roasted Greek Potatoes  
Roasted Vegetable Medley  
Pecan Streusel Cake  
Add Baked Spanakopita and Tzatziki Dip \$4.00 per guest  
Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee  
Four O'Clock Fair-Trade Organic Teas





## Create Your Own Plated Meal

Minimum 50 Guests  
Additional \$10.00 per guest below required minimum

### All Entrées Include:

Freshly Baked Rolls with Whipped Dairy Butter  
Soup or Starter  
Dessert

North Roast Coffee Co Regular & Decaf Coffee and Four O'Clock Fair-Trade Organic Teas

### Soups

**Spicy Butternut Squash Soup** | Yogurt and Pumpkin Seed Garnish

**Mixed Mushroom Double Cream Soup** | Fresh Thyme and Chives

**Yukon Gold Potato & Leek Soup** | Bacon and Parsley Garnish

**Caramelized Onion, Cauliflower Cheddar Soup** | Fresh Chives

**Roasted Red Pepper & Sweet Potato Soup**

### Starters

**Classic Caesar Salad** | Shaved Parmesan, Herb Crouton and Double Smoked Bacon Bits

**Baby Spinach Salad** | Cherry Tomatoes, Red Onion, Cranberries, Pecans and Maple Dijon Vinaigrette

**House Garden Green Salad** | Cucumber, Tomato, Julienne Root Vegetables, Balsamic Vinaigrette

**Vine Ripened Tomato & Bocconcini** | Basil Terrine, Basil Oil, Balsamic Reduction

**Smoked Atlantic Salmon** | Herb Cream Cheese, Capers, Red Onion and Fresh Dill

**Prawn Cocktail** | Cocktail Sauce, Fresh Lemon, Baby Greens

# Create Your Own Plated Meal

## Entrées

<b>Herb &amp; Garlic Chicken Breast with Mushroom Sauce</b> Twice Baked Potato, Seasonal Vegetables	50.00 Per Guest
<b>Ricotta &amp; Spinach Stuffed Chicken Breast</b> White Wine Sauce, Roasted Garlic Mashed Potato, Seasonal Vegetables	50.00 Per Guest
<b>Herb Marinated Chicken Supreme</b> Roasted Fingerling Potatoes, Seasonal Vegetables	56.00 Per Guest
<b>Herb Crusted Wild Pacific Salmon Filet</b> Honey Mustard Glaze, Mushroom Risotto, Seasonal Vegetables	50.00 Per Guest
<b>Grilled Atlantic Salmon with Garlic &amp; Dill Cream Sauce</b> Sweet Pea Pilaf, Seasonal Vegetables	50.00 Per Guest
<b>Seared Boneless Pork Chop with Maple Dijon Cream</b> Twice Baked Potato and Seasonal Vegetables	48.50 Per Guest
<b>Roast Centre Cut Loin of Pork with Apple Dijon Sauce</b> Caramelized Onions, Roast Potatoes, and Seasonal Vegetables	48.50 Per Guest
<b>Grilled 6oz AAA Beef Tenderloin with Merlot Reduction</b> Roast Garlic Mashed Potatoes, Seasonal Vegetables	66.50 Per Guest
<b>Roast Prime Rib of Beef with Horseradish Cream &amp; Au Jus</b> Oven Roasted Baby Red Potatoes, Seasonal Vegetables, Yorkshire Pudding	66.50 Per Guest
<b>Grilled 8oz Beef Top Sirloin Steak with Peppercorn Sauce</b> Oven Roasted Baby Red Potatoes, Seasonal Vegetables	63.50 per Guest



# Create Your Own Plated Meal

## Vegetarian & Vegan Entrées

### Wild Mushroom Strudel

Green Beans and Tomato Cream Sauce

45.00 Per Guest

### Vegan Paella

Grilled Tofu, Bell Peppers, Tomatoes, Artichoke Hearts, Chickpeas, Saffron Rice

45.00 Per Guest

### Butternut Squash Ravioli

Tomato Sage Sauce, Seasonal Vegetables

45.00 Per Guest

### Spinach & Ricotta Filled Cannelloni

Tomato Basil Sauce, Seasonal Vegetables

45.00 Per Guest





## Create Your Own Plated Meal Dessert Selections

Pecan Crostata

Lemon Crostata with Fresh Berries

German Chocolate Cake

Chocolate Panna Cotta with Fresh Berries

French Cream Cheesecake & Raspberry Coulis

New York Style Cheesecake & Strawberry Coulis

Tiramisu & Raspberry Coulis

Chocolate Panna Cotta, Fresh Berries

Choice of Berry or Fruit Flan

### **Gluten Free**

Flourless Chocolate Torte

Very Berry Cheesecake

Chocolate Panna Cotta with Fresh Berries



## Dinner Chef's Table Selections

Minimum 50 Guests  
Additional \$10.00 per guest below required minimum

### The Summit

#### **To Start:**

Tossed Garden Salad  
Herbed Red Potato Salad  
Cucumber and Dill Salad  
Garden Fresh Vegetables with Ranch Dip  
Freshly baked Rolls with Whipped Dairy Butter

#### **Entrées:**

Three Cheese Tortellini, Marinara Sauce  
Herb Roasted Breast of Chicken with a Garlic Cream Sauce  
Rosemary Roasted Potatoes  
Seasonal Vegetables

#### **Dessert:**

Chef's Choice Dessert Selections  
North Roast Coffee Co Regular & Decaf Coffee and Four O'Clock Fair-Trade Organic Teas

**44.50 Per Guest**

### The Greek

#### **To Start:**

Tossed Garden Salad  
Garden Greek Salad with Feta Cheese  
Pita Bread with Hummus and Tzatziki Dip

#### **Entrées:**

Baked Spanakopita with Tzatziki  
Grilled Greek Style Chicken Souvlaki  
Roasted Greek Potatoes  
Lemon Rice Pilaf  
Roasted Vegetable Medley

#### **Dessert:**

Lemon Cream Shortcake  
Fresh Sliced Fruit  
North Roast Coffee Co Regular & Decaf Coffee and Four O'Clock Fair-Trade Organic Teas

**46.50 Per Guest**



## Dinner Selections

### The Baron

#### **To Start:**

Tossed Garden Salad  
Crisp Caesar Salad  
Mediterranean Bowtie Pasta Salad  
Herbed Red Potato Salad  
Garden Fresh Vegetables with Ranch Dip  
Freshly Baked Rolls with Whipped Dairy Butter

#### **Entrées:**

Carved Pepper Crusted Roast Beef, Mustard, Horseradish and Red Wine Jus  
Roasted Chicken Breast, Cranberry-Sweet Onion Compote  
Roasted Garlic Mashed Potatoes  
Selection of Seasonal Market Vegetables

#### **Dessert:**

Chef's Selection Fresh Fruit Platter  
Pecan Pie, Lemon Meringue Pie, Cheesecakes, Mousse and Cakes  
North Roast Coffee Co Regular & Decaf Coffee and Four O'Clock Fair-Trade Organic Teas

**49.50 Per Guest**

### The Fraser

#### **To Start:**

Heritage Blend Baby Greens Salad  
Crisp Caesar Salad  
Herbed Red Potato Salad  
Mediterranean Bowtie Pasta Salad  
Freshly baked Rolls with Whipped Dairy Butter  
Garden Fresh Vegetables with Ranch Dip

#### **Entrées:**

Ricotta & Spinach Stuffed Chicken  
Grilled Atlantic Salmon Filet, Maple drizzle  
Sweet Pea Squash Risotto  
Roasted Garlic Mashed Potatoes  
Selection of Seasonal Vegetables  
Domestic and International Cheese Platter

#### **Dessert:**

Chef's Selection Fresh Fruit Platter  
Pecan Pie, Lemon Meringue Pie, Cheesecakes, Mousse and Cakes  
North Roast Coffee Co Regular & Decaf Coffee and Four O'Clock Fair-Trade Organic Teas

**49.50 Per Guest**



## Dinner Selections

### The Canadian

#### **To Start:**

Heritage Blend Baby Greens  
Spinach, Feta & Cranberry Salad with Pecans  
Crisp Caesar Salad

Yukon Gold Potato Salad with Horseradish, Mustard and Fresh Dill  
Freshly baked Rolls with Whipped Dairy Butter  
Chilled Seafood Platter

Marinated Tiger Prawns, Green Mussels, Baked Salmon, Ice Shrimp, Cocktail Sauce  
Garden Fresh Vegetables with Ranch Dip  
Domestic and European Deli Meat Platter

#### **Entrées:**

Carved Roast Prime Rib of Beef, Au Jus and Yorkshire Pudding  
Mediterranean Stuffed Chicken Breast, Spinach and Sun-dried Tomato, Feta Cream Sauce  
Butternut Squash Ravioli, Tomato Sauce  
Oven Roasted Baby Red Potatoes  
Rice Pilaf  
Seasonal Vegetables tossed in Herb Butter  
Domestic and International Cheese Platter

#### **Dessert:**

Sliced Seasonal Fresh Fruit Platter  
Pecan Pie, Lemon Meringue Pie, Cheesecakes, Mousse and Cakes  
North Roast Coffee Co Regular & Decaf Coffee and Four O'Clock Fair-Trade Organic Teas

**82.00 Per Guest**







## Receptions

### Premium Cold Canapés

<b>Caprese Skewer</b> Grape Tomato, Fresh Mozzarella, Cucumber Skewer, Balsamic Reduction	44.00 per dozen
<b>Tomato Basil Bruschetta</b> Toasted Crostini, Roma Tomato, Basil, Parmesan, Balsamic Reduction	44.00 per dozen
<b>Watermelon Bites</b> Fresh Mint, Goat Cheese and Balsamic Reduction	44.00 per dozen
<b>Prosciutto and Melon</b> Prosciutto, Cantaloupe Melon Skewer	44.00 per dozen
<b>Beef Striploin</b> Toasted Crostini, Caramelized Onions, Boursin Garlic and Herb Cheese	48.50 per dozen
<b>Smoke Salmon Rolled Chive Crepe</b> Cream Cheese, Dill, and Capers	48.50 per dozen
<b>California Roll</b> Avocado and Crab, Served with Soy, Wasabi, and Pickled Ginger	48.50 per dozen
<b>Jumbo Shrimp</b> Chillie Cream on Sliced Cucumber	48.50 per dozen
<b>Prawn Shooter</b> Sriracha Cocktail Sauce	48.50 per dozen

# Receptions

## Premium Hot Hors D'Oeuvres

<b>Fried Chicken Vegetable Pot Stickers</b> Tangy Soy Ginger Garlic Dipping Sauce	44.50 per dozen
<b>Crispy Vegetable Spring Roll</b> Sweet Chili Dipping Sauce	44.50 per dozen
<b>Mini Spanakopita</b> Sundried Tomato Tzatziki	44.50 per dozen
<b>Vegetable Samosa</b> Tamarind Chutney	44.50 per dozen
<b>Cocktail Meatballs</b> Beef, Hoisin Glaze	44.50 per dozen
<b>Pulled Pork Slider</b> Creamy Coleslaw	48.50 per dozen
<b>Prime Rib Slider</b> Caramelized Onion, Cheddar Cheese	48.50 per dozen
<b>Chicken Wings</b> Salt & Pepper	48.50 per dozen
<b>Fantail Shrimp</b> Crispy Breading, Cocktail Sauce	48.50 per dozen
<b>Yakitori Chicken Skewer</b> Teriyaki, Green Onion	48.50 per dozen
<b>Lamb Lollipops</b> Seared, Rosemary Crust, Mint Pesto	48.50 per dozen
<b>Beef Satay</b> Beef, Sweet Teriyaki Sauce	48.50 per dozen
<b>Bacon Wrapped Sea Scallops</b> Cocktail Sauce	48.50 per dozen



## Reception Enhancements

Minimum 50 Guests

<b>Chef Carved Roast Beef</b>	600.00
Pepper Crusted Top Sirloin of BC Beef Served With Fresh Rolls And Condiments	
<b>Glazed Ham</b>	525.00
Maple Glazed Ham Served Fresh Rolls and Mustards	
<b>Smoked Salmon</b>	400.00
Sides of Pacific Smoked Salmon Served with Rye Bread and Condiments	
<b>Fresh Maki Sushi Selection</b>	350.00
California Rolls, Shrimp Roll, Philadelphia Roll and Cucumber Roll Served with Pickled Ginger, Wasabi and Soy Sauce	



## Reception Platters

Serves Approximately 20 Guests

<b>Fresh Fruit Platter</b>	130.00
A Selection of Sliced Seasonal Fresh Fruit	
<b>Cheese Platter</b>	170.00
A Selection of Domestic and International Cheese, Served with Specialty Breads and Crackers, Garnished with Grapes	
<b>Vegetable Platter</b>	145.00
A Colorful Selection of Fresh Garden Vegetables, Served with a Creamy ranch Dip	
<b>Deli Platter</b>	210.00
A Selection of Cured Meats to include Black Forest Ham, Turkey Breast and Italian Salami, Served with Artisan Breads	
<b>Prawn Pyramid</b>	275.00
Pyramid of Chilled West Coast Prawns, Served with Lemon Wedges and Cocktail Sauce	
<b>Sandwich Platter</b>	150.00
Vegetarian, Ham, Roast Beef and Turkey Sandwiches served on White, Whole Wheat and Flat Breads, Pickle Garnish	
<b>Charcuterie Board</b>	240.00
Selection of Domestic and Imported Cheeses, Cured Meats and Marinated Vegetables, Mustards and Artisan Breads	
<b>Hot Spinach and Artichoke Dip</b>	150.00
Served with Pita Bread	
<b>Mini Dessert Collection</b>	170.00
Specialty Desserts including Macarons, Cheesecake Bites, Fresh Fruit Tarts and Flans, Cakes, Chocolate Profiteroles	



# Beverages & Wines

**Host Bar** | The Licensee will be invoiced for all beverages consumed plus taxes & 18% Gratuity

**Cash Bar** | Prices include all applicable taxes and gratuities.

	Host Bar	Cash Bar
House Spirits	6.96	8.00
Domestic Beer	6.96	8.00
Imported Beer	7.39	8.50
Local Craft Beer	8.26	9.50
House Wine Per Glass, Copper Moon	6.96	8.00
House Wine Per Bottle, Copper Moon	32.61	37.50
Premium Wine Per Glass, HC	9.13	10.50
Premium Wine Per Bottle, HC	45.21	52.00
Northern Lights per glass, Sed	8.26	9.50
Northern Lights per bottle, Sed	39.13	45.00
Liqueurs And Coolers	7.39	8.50
Premium Spirits	7.39	8.50
Soft Drinks And Juices	2.85	3.00

## Punch Bowl

Serves Approximately 50 Guests

Non – Alcoholic Fruit Punch	90.00
Alcoholic Fruit Punch	210.00
Sparkling Wine Punch	120.00
Sparkling Juice	25.00
<i>Priced per Bottle, Serves Approx. 6 Guests</i>	

*A bartender charge of \$ 25.00 per hour per bartender (minimum of four hours) will apply if the revenue of bars is under \$ 400.00*

# General Information

- The City of Prince George has the exclusive right to supply all food and beverages served at the Prince George Civic Centre. All food and beverage products prepared and served by the Food and Beverage Department must be consumed on site and therefore may not be removed by our guests after a function.
- The Food and Beverage Department will prepare and set, space permitting, for 5% above the guaranteed number of guests to a maximum of 30 meals.
- Minimum guarantees are due by 12:00pm (Noon), 3 business days (72 hours), prior to the event.
- The Licensee will be charged for the guaranteed number of guests or actual number of guests served, whichever is the greater of the two.
- The menu prices quoted will include linen, tablecloths, china, flatware, glassware and serving equipment when applicable. For most catered events, all costs of service, bar and kitchen staff are included in the quoted menu price. In the cases when an additional charge for labour is applicable, notification will be given prior to the event
- Menu prices can be confirmed no more than 3 months prior to a function. All prices are subject to change without notice.
- All menu prices are subject to a 18% service charge.
- All service of alcoholic beverages will be provided by the Food and Beverage Department and served under the coalitions set forth by both the City of Prince George's Alcoholic Policy and the Province of British Columbia's Liquor Control and Licensing Act.
- Special requests for vegetarian or health related meals must be received no later than 3 business days (72 hours) prior to the function. Requests for special meals must be accompanied by the person's name and specific instructions. The Food and Beverage Department will try to accommodate persons with food allergies, however cannot guarantee that meals be 100% free from traces of allergens.
- Deposits, once received, are non-refundable.
- A minimum cancellation fee of 35% of the anticipated revenues may be charged if a confirmed booking is cancelled less than 30 days prior to the date of the event.
- All food and beverage service is subject to Provincial Sales Tax and Federal Goods and Services Tax when applicable
- Special menus can be designed upon request.
- Due to health and safety regulations all food services will be a maximum of 1.5 hours