



Catering Menu 2025



PRINCE GEORGE
CONFERENCE
AND CIVIC CENTRE

Levy
CANADA

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.

Joanne Rogers, Food Service Director
Phone: (250) 981-5818
Email: joanne.rogers@compass-canada.com





Coffee Breaks

Freshly Brewed North Roast Coffee Co Regular, Decaf Coffee and Four O'Clock Fair-Trade Organic Teas	4.75 Per Guest
One Urn of Freshly Brewed North Roast Coffee Co Regular, Decaf Coffee <i>(serves approx. 45 guests)</i>	160 Per Urn
Half Urn of Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee <i>(serves approx. 22 guests)</i>	80 Per 1/2 Urn
Thermos of Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee (7 cups)	30 Per Thermos
Thermos of Freshly Brewed Gourmet Four O'Clock Fair-Trade Organic Teas (7 cups)	30 Per Thermos
Individual Canned Regular & Diet Soft Drinks 355ml	4.75 Per Can
Individual Bottled Water 591ml	4.75 Per Can
Individual Bottled Juices	4.75 Per Can
Chilled Assorted Fruit Juices: Orange, Cranberry and Apple	85 16lt Cooler
Lemonade or Iced Tea with Lemon Wedges	75 16lt Cooler
Non-Alcoholic Fruit Punch	90 16lt Cooler



Bakery and Additions

Selection of Freshly Baked Pastries and Muffins <i>Served with Butter and Fruit Preserves</i>	52 Per Dozen
Freshly Baked Butter Croissants	52 Per Dozen
Bagels with Cream Cheese	50 Per Dozen
Freshly Baked Scones <i>Served with Butter and Fruit Preserves</i>	50 Per Dozen
Sliced Breakfast Loaves <i>Banana Chocolate Chip, Blueberry Yogurt, Lemon Poppyseed</i>	50 Per Dozen
Freshly Baked Cookies	38 Per Dozen
Assorted Dessert Cake Squares and Bars	48 Per Dozen
Individual Fruit Yogurts	42 Per Dozen
Mixed Fruit and Nut Granola Bars	48 Per Dozen
Sliced Seasonal Fruit Platter	9 Per Guest
Whole Fruit	40 Per Dozen
Ice Cream Bar	6 Each
Homemade Trail Mix (house-made)	6 Per Guest
Oatmeal with Brown Sugar, Fruit Preserves and Cinnamon	6 Per Guest
Add Frech Toast or Buttermilk Pancake with Mixed Berry Compot, Whipped Cream	6 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 Per Guest

Nutritious Break

Mixed Fruit and Nut Granola Bars
Individual Flavoured Yogurt
Vegetable Crudités with Ranch Dip
North Roast Coffee Co Regular, Decaf Coffee
Four O'Clock Fair-Trade Organic Teas

19 Per Guest

Fruit Break

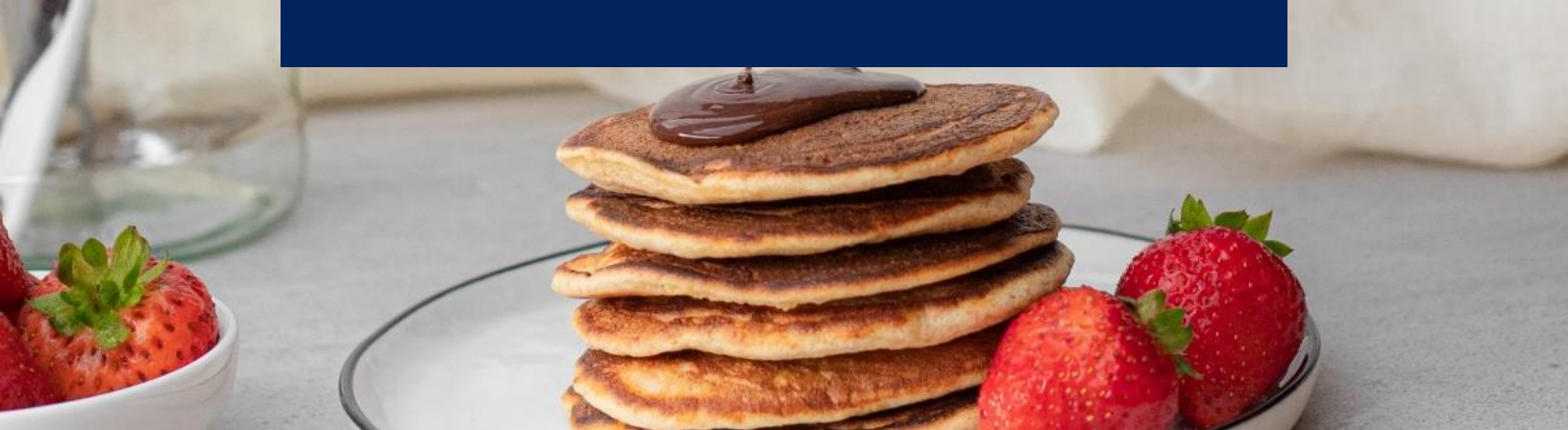
Sliced Seasonal Fresh Fruits
Flavored Yogurt
Banana Chocolate Loaf Slices
Chilled Apple, Orange and Cranberry Juice
North Roast Coffee Co Regular, Decaf Coffee
Four O'Clock Fair-Trade Organic Teas

19 Per Guest

Southwest Break

Corn Tortilla Chips
Salsa, Guacamole and Warm Spinach & Artichoke 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 20 Guests

Additional 5 per guest below required minimum

Sun Rise

Chilled Apple, Orange and Cranberry Juice

Seasonal Sliced Fresh Fruit Platter

Assorted Mini Danish & Croissant

Butter and Fruit Preserves

Fresh Scrambled Eggs with Cheddar Cheese and Chives

Smoked Bacon and Gluten Free Turkey Sausage

Buttermilk Pancakes with Maple Syrup

Crispy Potato Triangle Hashbrown

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

28 Per Guest

Fraser

Chilled Apple, Orange and Cranberry Juice

Seasonal Sliced Fresh Fruits

Assorted Mini Danish & Croissant

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 Per Guest

On the Go

Chilled Apple, Orange and Cranberry Juice

Seasonal Sliced Fresh Fruit Platter

Freshly Baked Golden Bran Raisin & Chocolate Muffins

Butter and Fruit Preserves

Warm Ham, Egg and Cheese English Muffin Sandwich

Spinach & Cheese Frittata

Crispy Potato Hashbrown

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

27 Per Guest



Breakfast Selections

Minimum 20 Guests

Additional 5 per guest below required minimum

Nourishing Start

Chilled Apple, Orange and Cranberry Juice
Overnight oats (variety of toppings: fruits, nuts, honey)
Seasonal Sliced Fresh Fruit Platter
Freshly Baked Golden Bran Raisin & Chocolate Muffins
Butter and Fruit Preserves
Fruit Yogurt
North Roast Coffee Co Regular, Decaf Coffee & Four
O'Clock Fair-Trade Organic Teas

22 Per Guest

The Continental

Chilled Apple, Orange and Cranberry Juice
Seasonal Sliced Fresh Fruit Platter
Assorted Mini Danish & Croissant
Butter and Fruit Preserves
North Roast Coffee Co Regular, Decaf Coffee & Four O'Clock Fair-Trade Organic Teas

21 Per Guest

Lunch Chef's Table Selections

Minimum 20 Guests

Additional 5 per guest below required minimum

Soup and Sandwich | 26 Per Guest

Soup of the Day

Tossed Garden Greens

Choice Of 3 sandwiches

Freshly Baked Home Style Bun Sandwiches | *Black Forest Ham, Roast Beef, Smoked Turkey, Egg Salad, Chicken Salad, or Roasted Vegetable*

Assorted Dessert Squares

Freshly Brewed North Roast Coffee Co Regular, Decaf Coffee

Four O'Clock Fair-Trade Organic Teas

The Deli Bar | 28 Per Guest

Soup of the Day

Tossed Garden Greens

Platters of Assorted Cold Cuts and Deli Meats, Egg Salad

Selection of Sliced Cheeses

Selection of Freshly Baked Breads

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

Chef's Choice Assorted Desserts

Freshly Brewed North Roast Coffee Co Regular, Decaf Coffee

Four O'Clock Fair-Trade Organic Teas

Land of Spice | 34 Per Guest

Tossed Garden Greens

Potato Cumin Salad

Naan

Basmati Rice

Chickpea Masala

Kerala Coconut Chicken or Butter Chicken

Burani Raita

Gulab Jamun

Freshly Brewed North Roast Coffee Co Regular, Decaf Coffee

Four O'Clock Fair-Trade Organic Teas

Lunch Selections

Minimum 20 Guests | Additional 5 per guest below required minimum

The Italian | 32 Per Guest

Caprese Salad
Herb and Garlic Bread Toast
Tuscan Chicken Breast
Penne Basil Pesto
Roasted Garlic Broccolini
Tiramisu
Freshly Brewed North Roast Coffee Co Regular, Decaf Coffee
Four O'Clock Fair-Trade Organic Teas

The Country Barbecue | 34 Per Guest

Roasted Baby Potato Salad
Baked Mac n' Cheese
Grilled Barbecued Chicken
Smoked Beef Brisket
Rosemary Roasted Potatoes
Grilled Sweet Corn and Peppers
Sticky Toffee Pudding Cake
Freshly Brewed North Roast Coffee Co Regular, Decaf Coffee
Four O'Clock Fair-Trade Organic Teas

Taco Bar | 34 Per Guest

Quinoa & Black Bean Salad
Soft and Hard Taco Shells
Barbacoa Beef
Chicken Carnitas
Refried Beans
Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, and Onions
Guacamole, Salsa and Sour Cream
Mexican Rice
Chef's Choice Dessert
Seasonal Fresh Fruits
Freshly Brewed North Roast Coffee Co Regular, Decaf Coffee
Four O'Clock Fair-Trade Organic Teas

The Greek Buffet | 34 Per Guest

Orzo Greek Salad
Pita Bread with Hummus and Tzatziki Dip
Lemon & Oregano Chicken Souvlaki
Roasted Greek Potatoes
Roasted Vegetable
Chef's Choice Dessert
Add Baked Spanakopita **5 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 per guest below required minimum

All Entrées Include:

Freshly Baked Rolls with Whipped Dairy Butter
Soup or Salad
Dessert

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

Soups

Apple & Butternut Squash Soup | Pumpkin Seed
Cream Of Carrot Soup | Fresh Thyme and Chives
Yukon Gold Potato & Leek Soup | Bacon and Parsley

Salad

Classic Caesar Salad | Shaved Parmesan, Focaccia Crouton and Double Smoked Bacon
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

Appetizer (Add on 7)

Chorizo & Scallop | Pickled Red Onion, Chives, Herb oil
Herb Marinated Prawn | Chimichurri Sauce, Fresh Lemon, Baby Greens
Wild Mushroom Risotto Arancini | Truffle Aioli, Micro Greens

Create Your Own Plated Meal

Entrées

Herb & Garlic Chicken Breast with Madeira Sauce Roasted Baby Potato, Seasonal Vegetables	58 Per Guest
Herb Crusted Chicken Breast with Berry Wine Jus Roasted Fingerling Potatoes, Seasonal Vegetables	62 Per Guest
Seared Haddock Loin with Fennel and Lemon Butter Sauce Green Pea Risotto, Seasonal Vegetables	52 Per Guest
Nova Scotia Wild Salmon with Garlic & Dill Cream Sauce Sweet Pea Pilaf, Seasonal Vegetables	54 Per Guest
Seared Boneless Pork Chop with Maple Dijon Cream Twice Baked Potato and Seasonal Vegetables	48 Per Guest
Grilled 6oz AAA Beef Tenderloin with Merlot Reduction Roast Garlic Mashed Potatoes, Seasonal Vegetables	75 Per Guest
Grilled 7oz Beef Top Sirloin Steak with Port Jus Oven Roasted Baby Red Potatoes, Seasonal Vegetables	72 Per Guest



Create Your Own Plated Meal

Vegetarian & Vegan Entrées

Spinach & Feta Pastry

Cherry Tomato, Baby Carrots, Red Pepper

45 Per Guest

Vegetable Tofu Stir Fry

Tofu, Onion, Carrots, Bell Peppers, Bok Choy,
Green Onion, Steamed Rice

45 Per Guest

Roasted Butternut Stuffed Squash

Wild Rice, Tomato Sage Sauce, Seasonal Vegetables

45 Per Guest

Pan Seared Gnocchi

Creamed Spinach, Broccolini, Cherry Tomato, Pecorino

45 Per Guest





Create Your Own Plated Meal Dessert Selections

Lemon Lavender Cheesecake

New York Style Cheesecake

Tiramisu

Chocolate Cherry Cake

Lemon Meringue Tart

Flourless Chocolate Tart

Chocolate Panna Cotta with Fresh Berries



Dinner Chef's Table Selections

Minimum 25 Guests
Additional 10 per guest below required minimum

The Baron

To Start:

Tossed Garden Salad
Crisp Caesar Salad
Mediterranean Pasta 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, Garlic Cream Sauce
Yorkshire Pudding
Mashed Potato
Selection of Seasonal Market Vegetables

Add Yorkshire Pudding 4 Per Guest

Dessert:

Chef's Selection Desserts
Sliced Fresh Fruit Platter
North Roast Coffee Regular, Decaf Coffee and Teas

59 Per Guest

The Orient

To Start:

Heritage Blend Baby Greens Salad
Cucumber & Kimchi Salad
Vegetable Rice Noodle Salad

Entrées:

Vegetable Spring Roll
Sweet & Sour Chicken
Beef Stir Fry
Vegetable Fried Rice
Charred Garlic Broccolini

Dessert:

Chef's Selection Desserts
Sliced Fresh Fruit Platter
North Roast Coffee Regular & Decaf Coffee and Teas

52 Per Guest



Dinner Selections

The Summit

To Start:

Tossed Garden Salad
Herbed Yukon Gold Potato Salad
Garden Fresh Vegetables with Ranch Dip
Freshly Baked Rolls with Whipped Dairy Butter

Entrées:

Penne Rigate with Tomato Basil 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 Regular, Decaf Coffee and Four O'Clock Fair-Trade Organic Teas

49 Per Guest

The Greek

To Start:

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

Entrées:

Lemon & Oregano Chicken Thigh
Zucchini & Eggplant Moussaka
Roasted Greek Potatoes
Roasted Vegetable
Lemon Rice Pilaf

Dessert:

Chef's Choice Dessert
Fresh Sliced Fruit
North Roast Coffee Co Regular, Decaf Coffee and Four O'Clock Fair-Trade Organic Teas

49 Per Guest



Dinner Selections

Land of Spice

To Start:

Tossed Garden Greens
Potato Cumin Salad

Entrées:

Naan
Basmati Rice
Chickpea Masala
Methi Malai Chicken or Butter Chicken
Paneer Butter Masala
Potato & Pea Curry
Burani Raita

Dessert:

Gulab Jamun

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

Add Chai Tea 3 Per Guest

52 Per Guest





Receptions

Premium Cold Canapés

Yukon Potato Chaat Spiced Potato, Sweetened Yogurt, Crispy Vermicelli	45 per dozen
Tomato & Bocconcini Salad Grape Tomato, Fresh Mozzarella, Basil Pesto, Balsamic Reduction	45 per dozen
Roasted Pepper & Olive Tapenade Crostini Pepper, Olives, Basil, Garlic, Focaccia Crostini	45 per dozen
Brie & Fruit Chutney Crisp Portneuf Brie, Caramelized Fruits & Onion	45 per dozen
Chorizo & Shrimp Dry Chorizo, Chimichurri Shrimp	45 per dozen
Roast Beef Sando Focaccia, Gochujang Aioli, Caramelized Onions	49 per dozen
Smoke Salmon Crostini Cream Cheese, Dill, and Capers	49 per dozen
California Roll Avocado and Crab, Served with Soy, Wasabi, and Pickled Ginger	49 per dozen
Hummus & Cucumber Beet Hummus, Cucumber	49 per dozen
Scallop Ceviche Red Onion, Pepper, Cilantro, Orange, Lime	49 per dozen

Receptions

Premium Hot Hors D'Oeuvres

Pulled Pork Slider Coleslaw	50 per dozen
Slow Roasted Beef Slider Caramelized Onion, Cheddar Cheese	50 per dozen
Chicken Pot Pie Vol Au Vent	50 per dozen
Beef Kebab Onion & Tomato Slaw	50 per dozen
Fish n' chips Tartare Sauce	50 per dozen
Vegetable Samosa Cilantro, Mint Chutney	49 per dozen
Gochujang Meatballs Beef, Gochujang Glaze	49 per dozen
Chicken Wings Salt & Pepper	49 per dozen
Crispy Coconut Shrimp Crispy Breading, Soy Ginger Sauce	49 per dozen
Chicken Tikka Bites Aromatic Spices, Cilantro, Mint Chutney	49 per dozen
Steamed Pork & Vegetable Gyoza Soy Ginger Garlic Dipping Sauce	45 per dozen
Crispy Vegetable Spring Roll Plum Sauce	45 per dozen
Falafel Roasted Garlic Tzatziki	45 per dozen



Reception Enhancements

Serves Approximately 50 Guests / Minimum 50 Guests

Chef Carved Roast Beef

600

Pepper Crusted Top Sirloin of BC Beef
Fresh Rolls, Condiments

Glazed Ham

525

Maple Glazed Ham, Fresh Rolls, Mustards

Smoked Salmon

400

Sides of Pacific Smoked Salmon, Rye Bread, Condiments

Fresh Maki Sushi Selection

350

California Rolls, Shrimp Roll, Philadelphia Roll and Cucumber Roll
Pickled Ginger, Wasabi, Soy Sauce



Reception Platters

Serves Approximately 30 Guests

Fresh Fruit Platter	160
A Selection of Sliced Seasonal Fresh Fruit	
Cheese Platter	170
A Selection of Domestic and International Cheese, Specialty Breads and Crackers, Garnished with Grapes	
Vegetable Platter	150
A Colorful Selection of Fresh Garden Vegetables, Creamy Ranch Dip	
Sandwich Platter	170
Vegetarian, Ham, Roast Beef and Turkey Sandwiches served on White, Whole Wheat Breads, Pickles	
Charcuterie Board	260
Selection of Domestic and Imported Cheeses, Cured Meats and Marinated Vegetables, Mustards and Artisan Breads	
Hot Spinach and Artichoke Dip	150
Served with Pita Bread	
Mini Dessert Collection	190
Chef's Choice Specialty Desserts	



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	7.4	8.5
Domestic Beer	7.4	8.5
Imported Beer	7.8	9
Local Craft Beer	8.7	10
House Wine Per Glass, Copper Moon	7.4	8.5
House Wine Per Bottle, Copper Moon	33.9	39
Premium Wine Per Glass, HC	9.1	10.5
Premium Wine Per Bottle, HC	45.2	52
Northern Lights Per glass, Sed	8.3	9.5
Northern Lights er bottle, Sed	39.2	45
Liqueurs And Coolers	7.8	9
Premium Spirits	7.8	9
Soft Drinks And Juices	3.8	4

Punch Bowl

Serves Approximately 60 Guests

Non – Alcoholic Fruit Punch	90
Alcoholic Fruit Punch	150
Sparkling Wine Punch	120
Sparkling Juice	30
<i>Priced per Bottle, Serves Approx. 6 Guests</i>	

A bartender charge of 30 per hour per bartender (minimum of four hours) will apply if the revenue per bar is under 400.00

General Information

■ Levy has the exclusive right to supply all food and beverages served at the Prince George Conference and 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. Due to City and Provincial Health Regulations, the Prince George Conference and Civic Centre does not allow any outside food to be brought in, except for wedding cakes. For this same reason, food provided by Prince George Conference and Civic Centre is not permitted off-premises.

■ 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.

Prince George Conference and Civic Centre is NOT an allergen-free facility. While we take precautions to minimize risk, we cannot guarantee an allergen-free environment. For dietary needs and allergens, it is important for clients to advise your event planner as part of your catering & set-up needs 14 days in advance.

"Participants will be asked to self-identify at the time of the event to the catering staff, and then be provided information to allow them to make an informed dining decision."

■ 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