



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 (serves approx. 45 guests)	150.00 Per Urn
Half Urn of Freshly Brewed North Roast Coffee Co Regular & Decaf Coffee (serves approx. guests)	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

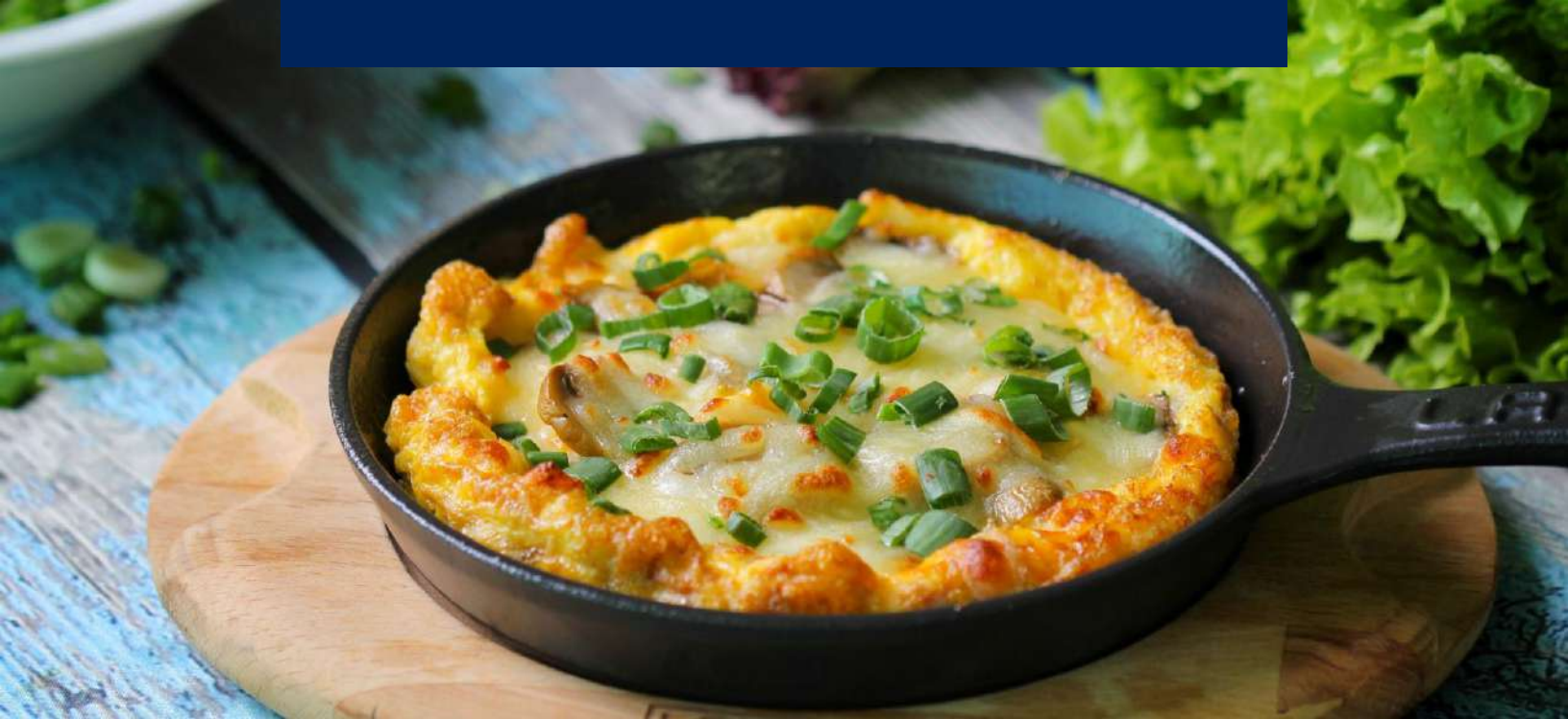
Smoked Bacon and Gluten Free Turkey Sausage

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

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

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

Receptions

Premium Hot Hors D'Oeuvres

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



Reception Enhancements

Minimum 50 Guests

Chef Carved Roast Beef	600.00
Pepper Crusted Top Sirloin of BC Beef Served With Fresh Rolls And Condiments	
Glazed Ham	525.00
Maple Glazed Ham Served Fresh Rolls and Mustards	
Smoked Salmon	400.00
Sides of Pacific Smoked Salmon Served with Rye Bread and Condiments	
Fresh Maki Sushi Selection	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

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



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