

CREST HOTEL

prince rupert, british columbia

BANQUET & CATERING PACKAGE



DINNER, WINE & COCKTAILS

When you choose to hold your function at Prince Rupert's Crest Hotel, we ensure that you are making the right choice. We offer modern conference room & banquet facilities that provide a superior degree of success for any meeting, reception, or cocktail party.

Whether you are holding an executive meeting for 6 or an elegant wedding reception for 140, the Crest Hotel can accommodate your needs. While our culinary team creates mouth-watering delights, our banquet professionals provide the perfect set-up and service, ensuring the seal of success for your function.

Our tastefully decorated meeting rooms are perfectly suitable for business meetings and public gatherings. Whether you require a classroom for a professional training session or a comfortable space to hold a private dinner party our staff will help you put your event together.

High-speed wireless internet access and the latest in audio-visual technology are available to ensure that your guests receive the full impact of a professional presentation.

Our reputation has been built on our genuine hospitality, the quality of our facilities and the extra measures of service we provide. We invite you to experience excellence at the Crest Hotel.

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Crest
HOTEL

BUFFET DINNERS



DINNER BUFFET 1 - ITALIAN WORKING BUFFET, CASUAL - *minimum of 20 guests*

\$ per person

32.95

SALADS

Fresh Greens - beets, pecans, goat cheese, honey-balsamic dressing
Caesar Salad - herbed croutons, parmesan cheese and garlic-anchovy dressing
Baby Spinach - chopped eggs, mozzarella, cherry tomatoes, buttermilk dressing

ENTRÉES

Chicken Parmesan - panko encrusted, tomato sauce, au gratin

Choice of:

Seafood Pasta - with grape tomatoes, arugula, garlic alfredo sauce

Chicken Mushroom Penne - white wine, pesto sauce

Grilled Vegetable Pasta - with pomodoro sauce

VEGETABLES AND ACCOMPANIMENTS

Italian Garlic Baguette

Organic Brown Rice

Ratatouille - with zucchini, onion, mushrooms

DESSERT

Assorted Bars and Squares

Freshly Brewed Starbucks® House Blend Coffee or Tazo® Teas

under 20 guests, please contact our catering manager

All prices are subject to 5% GST and 15% gratuity

BUFFET DINNERS



DINNER BUFFET 2 - DELICIOUS MEDLEY - *minimum of 20 guests*

\$ per person

36.95

SALADS

Fresh Heritage Greens - honey-balsamic dressing

Caesar Salad - asiago cheese, creamy bistro dressing

Chickpea Chopped Salad - with bell peppers, cucumbers, tomatoes, feta

ENTRÉES

Wild BC Salmon - maple honey butter, dill sauce

Alfredo Pasta - with garlic-asiago cream sauce

Choice of:

Traditional Butter Chicken - with raita, freshly chopped cilantro

Chicken Chasseur - with mushrooms, pearl onions

Country Style BBQ Chicken

VEGETABLES AND ACCOMPANIMENTS

Steamed Basmati-Coriander Rice

Potato du Jour

Fresh Seasonal Vegetables

Fresh Baked Ciabatta Buns

DESSERT

Assorted Cakes & Tortes

Cheesecake du Jour - with berry coulis

Freshly Brewed Starbucks® House Blend Coffee or Tazo® Teas

under 20 guests, please contact our catering manager

All prices are subject to 5% GST and 15% gratuity

BUFFET DINNERS



DINNER BUFFET 3 - CREST CLASSIC - *minimum of 30 guests*

\$ per person

39.95

SALADS

Fresh Heritage Greens - honey-balsamic dressing
Caesar Salad - asiago cheese, creamy garlic dressing
Apple Slaw - with granny smith apples
BC Albacore Tuna Salad - with miso-wasabi dressing

ENTRÉES

Slow Roasted Canadian Black Angus Top Round Beef - au jus, carved at the buffet
Grilled Vegetarian Pasta - italian tomato sauce, grated parmigiano

Choice of:

Chicken Chasseur - with mushrooms, pearl onions
Traditional Butter Chicken - with raita, freshley chopped cilantro
Country Style BBQ Chicken

VEGETABLES AND ACCOMPANIMENTS

Fresh Baked Ciabatta Buns
Potato Du Jour
Market Vegetables
Organic Brown Rice

DESSERT

Assorted Cakes, Tortes, Cheesecakes and Crème Brûlée - served with berry coulis and whipped cream

Freshly Brewed Starbucks® House Blend Coffee or Tazo® Teas

All prices are subject to 5% GST and 15% gratuity

BUFFET DINNERS

DINNER BUFFET 4 - North Coast - *minimum of 30 guests*

\$ per person
42.95

SALADS

Seasonal Greens - cherry tomatoes, radish, cucumber, house dressing

Italian Style Pasta Salad - with grilled vegetables

Caesar Salad - asiago cheese, creamy garlic dressing

Cucumber, Tomato, Peppers - with feta cheese, kalamata olives, oregano vinaigrette

ENTRÉES

CAB Roast Beef - carved at the buffet, served with horse radish & pan gravy

Fresh Steamed Manilla Clams - with scallions, bacon, white wine

Wild Skeena River Sockeye Salmon - orange maple sauce

Vegetarian Penne - with spinach, cherry tomatoes, grilled vegetables



VEGETABLES AND ACCOMPANIMENTS

Fresh Baked Buns

Roasted Nugget Potatoes - thyme butter, sea salt

Fresh Seasonal Vegetables

DESSERT

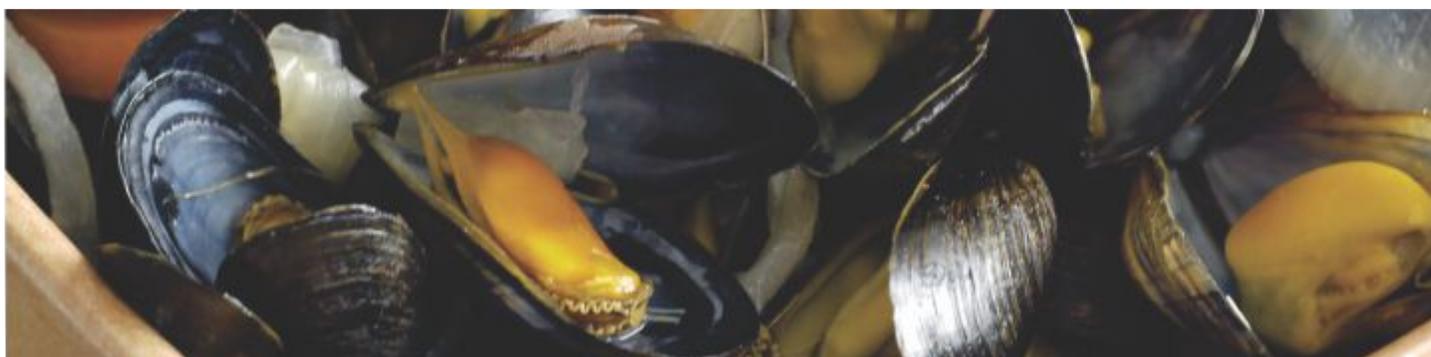
Chef Selection of Cakes, Sweets

Cheesecake - with berry coulis, whipped cream

Freshly Brewed Starbucks® House Blend Coffee
or Tazo® Teas

All prices are subject to 5% GST and 15% gratuity

BUFFET DINNERS



BUFFET DINNER 5 - THE PACIFIC - *minimum 30 guests*

\$ per person

48.95

SALADS

Assorted Shoots - sprouts, leaves, sunflower seeds, aged sherry vinaigrette
Mediterranean Quinoa Salad - with roast cauliflower, feta, edamame, cucumber, cilantro, tomato
Caesar Salad - asiago cheese, creamy garlic dressing
Cucumber, Tomato, Peppers - with feta cheese, kalamata olives, oregano vinaigrette

ENTRÉES

CAB Roast Beef - carved at the buffet, served with horseradish & pan gravy
Fresh BC Mussels - garlic, white wine, tomato concasse
Vegetarian Penne - with spinach, cherry tomatoes, grilled vegetables
Prince Rupert Ling Cod - clam veloute, bay shrimp, italian parsley

VEGETABLES AND ACCOMPANIMENTS

Fresh Baked Buns
Roasted Nugget Potatoes - thyme butter, sea salt
Fresh Seasonal Vegetables
Organic Brown Rice

DESSERT

Chef Selection of Cakes, Sweets
Cheesecake - with berry coulis, whipped cream

Freshly Brewed Starbucks® House Blend Coffee
or Tazo® Teas



All prices are subject to 5% GST and 15% gratuity

BUFFET DINNERS



DINNER BUFFET 6 - THE ELEGANT - *minimum 30 guests*

\$ per person

SALADS

59.95

Baby Kale Salad - crispy bacon, cherry tomato, shaved parmesan
Artisan Greens - roasted squash, goat cheese, pea shoots, citrus dressing
Mediterranean Salad - fried feta cheese, olives, peppers, oregano
Caesar Salad Hearts- anchovy dressing, grana padano

PLATTERS

Grilled Vegetables, Artichoke Hearts, Aged Balsamic Syrup
Charcuterie - with smoked meats, olives and pickles
Panzanella Platter - with mozzarella, tomatoes, basil, virgin olive oil

ENTRÉES

Fresh Steamed Manilla Clams - with wine, scallions, garlic
Vegetarian Pasta - with pomodoro sauce, basil, spinach, vegetable medley
Scallop and Prawn Jambalaya - andouille sausage, louisiana tomato sauce
Prime Albertain Prime Rib - herb jus, horseradish

VEGETABLES AND ACCOMPANIMENTS

Flat Breads and Rolls
Fingerling Potato - fresh herb butter
Honey Glazed Root Vegetables
Organic Brown Rice with Cumin

DESSERT

German Chocolate Cake - with whipped cream
Cheesecake - raspberry coulis
Seasonal Fruit Salad
Crème Brulée du Jour

Freshly Brewed Starbucks® House Blend Coffee or Tazo® Teas

All prices are subject to 5% GST and 15% gratuity

COCKTAILS

LIQUOR

Bar Brands 5.50
Premium Brands \$6.00-\$9.00
Cocktails \$6.50
Liqueurs \$6.00-\$9.00

BEER + CIDER

Domestic \$5.50
Imported \$6.00
Ciders & Coolers \$6.00

WINE BY THE GLASS

Mission Hill Chardonnay \$5.50
Mission Hill Cabernet Merlot \$5.50

NON ALCOHOLIC BEVERAGES

Assorted Fruit Juices \$2.50
Soft Drinks \$2.50
Mineral Water \$2.50
2% Milk \$2.50

BAR SET UP OPTIONS

HONOUR BAR

The bar supplies are set to customer specifications
customer is charged for what is used only
No bartender supplied

HOST BAR*

Also known as a charge bar – All liquor is paid for by the event host

NO HOST BAR

Also known as a cash bar – Drinks are paid for by individual guests

The Crest Hotel is licensed for the administration of the sale and service of alcoholic beverages in accordance with the BC Liquor Control Board. It is a requirement that all liquor, beer and wine must be supplied by the hotel.

cocktail prices include taxes - host bar prices subject to 15% gratuity*



FOOD AND BEVERAGE GUIDELINES

The Crest Hotel reserves the right to inspect all private parties, meetings, receptions, etc. held on the premises. For the protection of our guests, all food & beverage must be purchased through the Catering Department. In addition, removal of food & beverage from the hotel is strictly prohibited. All federal, provincial, and local laws with regard to food & beverage purchase and consumption are strictly adhered to and enforced.

The Crest Hotel is licensed for the administration of the sale and service of alcoholic beverages with the BC Liquor Control Board. It is a requirement that all liquor, beer, and wine must be supplied by the Crest Hotel. Final menus and wine selections are required 14 days prior to your function to ensure delivery. We reserve the right to slightly modify menus due to the nonavailability of certain food items. If you have a special menu or specific requests, please feel free to discuss them with our Catering Department.

Prices: Food and beverage prices are subject to a 15% gratuity and a goods and services tax of 5%. Please note that banquet menu pricing and content are subject to change. Final food & beverage prices will be confirmed a maximum of six months prior to the date of service.

Guarantee: The number of attendees must be confirmed 72 hours (3 business days) prior to function. If the guaranteed number has not been received, the charge will be based on the previously discussed attendance figure or the actual number attending, whichever is greater.

Food Services: Our function rooms are licensed premises and all food and beverage services must be exclusively supplied by the Crest Hotel with the exception of specialty ordered cakes which must be approved by our food services manager. Food and beverage products may not be brought in from outside; food and beverages not consumed may not be taken off the premises. Buffet products will be displayed for a maximum of one and a half (1 ½) hours from the time stated on the event order at any function to ensure quality and integrity of the product.

Beverage Services: The Crest Hotel will supply all alcoholic beverages served in a licensed public area. The BC Liquor Control Board does not permit any liquor to be served after 1:00am. For a function that requires bar service and that generates a total bar revenue of less than \$500, a service fee of \$200 will apply.

Service Charges: The Crest Hotel reserves the right to apply a service fee of \$100 for all last minute meeting room set-up changes. An additional labour surcharge will apply to all meal functions held on a Canadian Statutory Holiday.

Gratuity: A standard industry gratuity of 15% will be added to all food service. A host bar service will be subject to a 15% gratuity.

FOOD AND BEVERAGE GUIDELINES

Outside Contracts: The hotel reserves the right to advance approval of all outside contractors hired for use by a convention group. The hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with the use of the facilities by other guests. All outside contractors must submit proof of insurance, engineering and electrical needs and fire department permits to the hotel fourteen (14) days prior to their setup. The customer is responsible for any charges and damage an outside contractor incurs while in the employ of the customer. The hotel will give customers a preferred vendor list on request.

Cancellation Policy: If your definite booking is cancelled with less than ten (10) business days to the Crest Hotel, a cancellation fee will be charged. This fee will be based on the contract and the estimated total charges for food & beverage and meeting space revenue. Room rental will be charged in full unless cancellation is received in writing at least ten (10) business days in advance. The Crest Hotel will make every reasonable effort to resell the cancelled space. Should we be successful at reselling cancelled space, a sum equal to the value of the rooms resold will be credited to your booking.

Decor: Our service includes the supply of linens, stem ware, plate ware and flat ware. Meeting room fees include set up and take down, tablecloths and skirting, and seasonal motifs on all buffets. The hotel does not permit nails, staples, tacks or duct tape to be used on the function room walls, doors or ceiling- charges will apply should these guidelines not be followed. Masking tape or blue “fun tack” is acceptable. Confetti is not permitted in our banquet room or guest rooms. Please discuss your decorating plans, including the hanging of any signs, with our Food Services Department.

Establishment of Accounts: To apply for direct billing of a master account, a credit application must be completed and approved by our Accounting Department (please allow 8-10 days for processing). For all other bookings, a Credit Card Authorization Form must be completed and returned 10 days prior to the date of function. For social bookings and weddings, a non-refundable deposit of \$500 is required to confirm a booking. The remaining balance is due 10 business days prior to function date.

Music: An additional fee of \$85 will be charged for SOCAN (Society of Composers, Authors and Music Publishers of Canada), when music is played in our function rooms (either live or recorded), we are legally obligated to collect licensing fees on behalf of SOCAN. Should you wish to provide your own DJ, Recorded Music Entertainment, the \$85 SOCAN fee will still apply. The hotel requires for music to be turned off by 12:30am.