

CREST HOTEL

prince rupert, british columbia

BANQUET & CATERING PACKAGE



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

HORS D'OEUVRES



RECEPTIONS - *minimum of 20 guests*

GROUP A

Spicy Hand Made Meatballs - creole sauce
Steamed Edamame Beans - course sea salt
Sriracha Spiked Wings - bleu cheese crumbles
Crisp Crudité Platter - with creamy dip
Tortilla Chips - with pico de gallo
\$14.95 per person

GROUP B

Smoked Salmon - with chive cream on english cucumber rounds
Crisp Crudité Platter - with creamy dip
Chili Chicken - scallions, cracked wontons, sweet thai sauce
Tomato-Bocconcini Bruschetta - with asiago, balsamic drizzle
Spicy Crab Sushi - with serrano aioli
Stuffed and Decorated Eggs
Fresh Fruit Platter
\$18.95 per person

GROUP C

Local Smoked Sockeye Salmon - on crostini with crème fraîche
North Coast Mini Fish Cakes - with lemon grass cream
Cheese and Fruit Platter
Canadian Meat and Cheese Platter
Crisp Crudités - with creamy dip
Sweet Thai Chili Chicken
Baked Qualicum Brie - with sundried tomatoes, capers
Burrata and Prosciutto - with pesto, roasted tomato, forno bread
Chocolate Dipped Strawberries
French Petits Fours
\$24.95 per person

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

HORS D'OEUVRES



PLATTERS

Fresh Vegetable Crudité

cauliflower, broccoli, carrot sticks, tomato, celery batons, red and green peppers, cucumber and creamy dip
25-30 people 79.95 or 7.95 per person

Canadian Cheese

domestic and imported cheeses, garnished with grapes and breton crackers
20-25 people 94.95 or 9.95 per person

Meat and Cheese

selection of cold meats and domestic cheeses with breton crackers
20-25 people 89.95 or 8.95 per person

Fresh Fruit

seasonal fresh fruits and berries
20-25 people 79.95 or 7.95 per person

Fresh Fruit and Cheese

seasonal fresh fruits with domestic and imported cheeses
20-25 people 94.95 or 9.95 per person

Sandwich

a variety of cocktail sandwiches
12 people 69.95 (minimum 1 dozen)

Crest Sandwich

assortment of fresh fillers with croissants, focaccia, baguettes and kaiser buns
12 people 79.95 or 7.25 per person

Soup Tureen

soup du jour or crest clam chowder
12 people 59.95

Dessert

selection of bars, squares and sweets
20 people 42.95 or 2.50 per person

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

HORS D'OEUVRES



À LA CARTE - *minimum of 2 dozen per selection on some items*

Surf n' Turf Mini Skewers - tenderloin, prawns	per dozen 24.00
Salt & Pepper Pork Ribs	per lb. 18.95
Sweet Yam Fries - individual servings with sea salt, chipotle dip	per bowl 9.75
Seared BC Tuna Tataki - rare with ponzu, pine nuts, oranges	6 pieces 16.75
Coastal Salmon Tataki - medium rare, pickled ginger, shoyu	8 pieces 16.75
Shrimp Potstickers - asian dipping sauce	per dozen 22.00
Fancy Cocktail Sandwiches	per dozen 69.95
Fresh Vegetable Crudité	per person 7.95 platter 79.95
Cheese Tray - domestic & imported cheese + fruit	per person 9.95 platter 94.95
Mini Cupcakes	per dozen 12.00
Chocolate Dipped Strawberries	per dozen 24.00
Mini Shrimp Cocktails - with lemon, cocktail sauce	each 6.95
Pier Platter - smoked lox, hot smoked sockeye salmon, chilled shrimp	per plate 22.75
BC Smoked Sockeye Salmon - with capers, red onion, rye bread	per dozen 36.00
Cajun-Blackened Chicken - on crostini with mango	per dozen 24.00
Chili-lime Chicken - chopped cilantro, cracked wontons	per lb. 18.95
Sriracha Spiked Wings	per dozen 12.95
Italian Meat Balls - rich tomato-basil sauce	per dozen 22.00
Warm Three Cheese Spinach Dip - toasted baguette rounds	per bowl 14.25
Sun-dried Tomato & Caper Melting Brie Cheese - warm crostini	per brie 16.75
Charcuterie Plate - small farm cheese, sliced meats olives, baguette rounds	per plate 22.25
Spicy Crab Sushi - wasabi aioli, flying fish roe	per dozen 18.00
Stuffed Eggs	per dozen 16.00
Quiche Lorraine	per dozen 18.00
Steamed Edamame Beans	per bowl 12.95
Tomato Bruschetta	per dozen 21.00
Tomato-Tuna Bruschetta	per dozen 24.00
Beef Tenderloin Carpaccio - with baby arugula	each 16.75
Scallops and Pineapple Wrapped In Bacon	per dozen 24.00
Spicy Honey-lime Prawns - cucumbers, cilantro	per dozen 22.00
Indian Chicken Tandoori Skewers	per dozen 21.00

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

Gehring Brothers Pinot Gris \$5.50
Gehring Brothers 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.