

LUNCH HOLIDAY BUFFET

(Minimum 20 people)

Artisan Breads and Rolls with Herb Whipped Butter
Organic Artisan Greens with Housemade Cranberry Nutmeg Vinaigrette & Pumpkin Seed Pesto Ranch
Christmas Waldorf Salad, Citrus Apple Slaw, Raisons, Walnuts & Celery
Creamy Dill, Potato & Maple Pepper Bacon Salad
Minted Cous Cous, Grape Tomato & Granny Smith Apple Salad

Main Entrées

Citrus Brined Roasted Turkey with Brioche Herb Stuffing & Fresh Sage Pan Gravy
Slow Roasted Pork Loin with Apple Thyme Jus
Herb Crusted Alberta Beef with Red wine Au Jus
Honey Dijon Crusted Maple Ham with Orange Roasted Garlic Jus

Served with Whipped Yukon Gold Potatoes & Steamed Vegetables

Desserts

Berry Trifle, Warm Plum Pudding, Candy Cane Ginger Snap Cookies
Freshly Brewed Oughtred Regular & Decaf Coffee & Selection of Assorted Harney & Sons Tea

One entrée - \$17.00 per person

Two entrees - \$19.50 per person

ADD-ONS

Assorted International Cheese with Crackers	\$55 (serves 20)
Assorted Local & BC Artisan Cheeses with Crackers	\$60 (serves 20)
Fresh Sliced Fruit Platter	\$65 (serves 20)
Rich Dark Chocolate Fountain with Fruit Slices, Banana Bread & Pretzels	\$120 (serves 50)
Poached Prawns on Ice with Victoria Gin Cocktail Sauce	\$110 (75 pieces)

PLATED LUNCH

(Minimum 10ppl)

Starter

Roasted Butternut Squash Soup with Nutmeg Crème Fraiche

Organic Artisan Greens with Candied Pistachios & Blackberry Dressing

Mains

Citrus Brined Roasted Turkey with Brioche Herb Stuffing & Fresh Sage Pan Gravy

Slow Roasted Pork Loin with Apple Thyme Jus

Tofu Cacciatore with Tomato Olive Oil Jus, Chick Pea Fries & Braised Kale

Entrees served with Parsnip Whipped Yukon Gold Potatoes & Steamed Vegetables

Desserts

Spiced Pumpkin Pie with Vanilla Cream & Ginger Snap

Freshly Brewed Oughtred Regular & Decaf Coffee & Selection of Assorted Harney & Sons Tea

Three-Course - \$20 per person

Four-Course - \$23 per person

- ✧ Choose one selection from each category, based on the number of courses you would like to offer your group.
- ✧ You may provide your attendees with a choice between two main course selections. A third main course selection would be an additional \$5.00 per person.
- ✧ Guest selections are all due in advance, one week prior to the function.

WINTER WONDERLAND DINNER BUFFET

(Minimum 20 people)

Roasted Butternut Squash Soup
Artisan Breads and Rolls with Herb Whipped Butter
Organic Artisan Greens with Housemade Cranberry Nutmeg Vinaigrette & Pumpkin Seed Pesto Ranch
Christmas Waldorf Salad, Citrus Apple Slaw, Raisons, Walnuts & Celery
Creamy Dill, Potato & Maple Pepper Bacon Salad
Minted Cous Cous, Grape Tomato & Granny Smith Apple Salad
Marinated & Grilled Vegetable & Olive Platter

Main Entrées

Citrus Brined Roasted Turkey with Brioche Herb Stuffing & Fresh Sage Pan Gravy
Slow Roasted Pork Loin with Apple Thyme Jus
AAA Herb Crusted Alberta Beef with Red Wine Au Jus
Honey Dijon Crusted Maple Ham with Orange Roasted Garlic Jus

Served with Parsnip Whipped Yukon Gold Mash or Rice Pilaf
& Seasonal Vegetables or Maple Roasted Root Vegetables

Desserts

Warm Nutmeg Scented Apple Crumble, Choco Amaretto Mousse, Shortbread Cookies, Berry Trifle,
Candy Cane Ginger Snap Cookies
Freshly Brewed Oughtred Regular & Decaf Coffee & Selection of Assorted Harney & Sons Tea

One Main Entrée - \$25.50 per person

Two Main Entrées - \$28.50 per person

ADD-ONS

Assorted International Cheese with Crackers	\$55 (serves 20)
Assorted Local & BC Artisan Cheeses with Crackers	\$60 (serves 20)
Fresh Sliced Fruit Platter	\$65 (serves 20)
Rich Dark Chocolate Fountain with Fruit Slices, Banana Bread & Pretzels	\$120 (serves 50)
Poached Prawns on Ice with Victoria Gin Cocktail Sauce	\$110 (75 pieces)

PLATED HOLIDAY DINNER

(Minimum 10 people)

Starter

Roasted Butternut Squash Soup with Nutmeg Crème Fraiche
Organic Artisan Greens with Candied Pistachios & Blackberry Dressing

Main Entrées

Citrus Brined Roasted Turkey with Brioche Herb Stuffing & Fresh Sage Pan Gravy
Slow Roasted Pork Loin with Apple Thyme Jus
Tofu Cacciatore with Tomato Olive oil Jus, Chick Pea Fries & Braised Kale

Entrees served with Parsnip Whipped Yukon Gold Potatoes & Steamed Vegetables

Desserts

Spiced Pumpkin Pie with Vanilla Cream & Ginger Snap
Freshly Brewed Oughtred Regular & Decaf Coffee & Selection of Assorted Harney & Sons Tea

Three-Course - \$26 per person

Four-Course - \$29 per person

- ✧ Choose one selection from each category, based on the number of courses you would like to offer your group.
- ✧ You may provide your attendees with a choice between two main course selections. A third main course selection would be an additional \$5.00 per person.
- ✧ Guest selections are all due in advance, one week prior to the function.

CATERING WINE LIST

White

Mission Hill 5 Vineyards Chardonnay - BC Okanagan Notes of apple & light citrus combine with pear on the palate.	\$24
New Harbor Sauvignon Blanc - New Zealand Grapefruit, gooseberry & a hint of mineral.	\$33
Prospect Ogoopogo's Lair Pinot Grigio - BC Okanagan Bright with rich tropical fruit & a clean finish.	\$33
Lake Breeze Pinot Blanc - BC Okanagan On the lighter side of full bodied. Crisp & fruity. Their signature wine.	\$38
Nk'Mip Riesling - BC Okanagan Dry with crisp green apple & honeydew.	\$38

Red

Mission Hill 5 Vineyards Cabernet Merlot - BC Okanagan Dark cocoa & spice with rich plum & ripe cherries.	\$28
Dona Paula Malbec - Argentina A fruity style, with plum & boysenberry notes.	\$33
Sumac Ridge Black Sage Merlot - BC Okanagan Ripe black currents, rich caramel & a hint of nuts on the nose. Molasses, toasty oak & spicy black cherries round out the palate.	\$36
Penfold's Koonunga Hill Shiraz - Australia Bright & juicy, with lively blueberry & spice flavours.	\$38
Thornhaven Pinot Noir - BC Okanagan Light tannins balanced by fruity flavours of raspberry & strawberry.	\$38

CATERING POLICIES

Service Charge & Taxes: All in-house and off-site catered functions are subject to a 15% service charge with the exception of take away pick up orders which are not subject to gratuity. All food and beverage is subject to applicable taxes.

Outside Food & Beverage: No outside food or beverage is accepted on premises due to the hotel policy and food and beverage license. The exception to this rule is extended for wedding cakes made by a certified bakery.

Guaranteed Catering Numbers: Guaranteed numbers are required seven days prior to your event, this number is not subject to reduction and charges will be made accordingly. Guaranteed numbers or actual attendance, whichever is greater will be charged. The Westerly Hotel & Convention Centre has the right to provide alternative function space to suit a change in group size.

Deposits & Payment: A deposit of \$500 is required for events booked in the Courtenay Room and Ballroom. Estimated master account balances are due 5 days prior to all events unless direct billing privileges have been established ask for details.

Banquet Bar: Our banquet team would be delighted to set a full service bar to enhance your event. This service will include a bartender and cash bar or hosted bar. Please note if bar revenue is less than \$250.00 - the difference in revenue will be applied to the master account. Last call is at 12:30am.

Drink Tickets: Beverage Tickets may be pre-purchased in advance of your event for a fee of \$5.25 per ticket, inclusive of applicable taxes, excluding gratuity (15%). Pre-purchased tickets can be redeemed for a domestic beer, house wine or highball. A minimum of 50 tickets must be pre-purchased for this special to be applicable the purchase date is require to be the day before the event minimum.

S.O.C.A.N: Society of Composers Authors & Music Publishers of Canada fees will apply for events that require music (live or recorded), as per Tariff #8 of the Canada Gazette, Par I. The fee will vary depending on whether the music is for background or dancing and the total square footage of the event room.

1-100 guests the cost is \$20.56 (background music)

101 – 300 guests, the cost is \$29.56 (background music)

1-100 guests the cost is \$41.13 (with dancing)

101 – 300 guests, the cost is \$59.17 (with dancing)

**Plus applicable taxes (12% HST)*

Cancellation: Cancellation of a booking in our Ballroom or Courtenay Room requires 3 months notice. Less than 3 months notice of cancellation will result in full catering charges on the last guaranteed or planned guest number. All deposits are non-refundable and non-transferable. Cancellation of a booking in our Comox, Glacier, Washington or Cumberland Rooms requires 7 days notice. Less than 7 days notice of cancellation will result in full catering charges on the last guaranteed or planned guest number. All deposits are non-refundable and non-transferable.

BEST WESTERN PLUS The Westerly Hotel & Convention Centre | Westerly Catering Company

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Tel: 250-338-2745 | sales@thewesterlyhotel.com

Gratuity (15%) and Taxes are additional