



# *The Westerly Hotel & Convention Centre*

## *Catering Package Table of Contents*

### *Breakfast*

<i>Breakfast Buffets</i>	2-4
<i>Plated Breakfast</i>	5-6
<i>Breakfast to Go</i>	6

### *Themed Breaks*

7-9

### *Lunch*

<i>Lunch Buffets</i>	10-12
<i>Lunch to Go</i>	12
<i>Plated Lunches</i>	13-14

### *Dinner*

<i>Dinner Buffets</i>	15-17
<i>Plated Dinners</i>	18-19

### *Receptions*

20-23

### *Catering Policies*

24



# *The Westerly Hotel & Convention Centre*

## **Breakfast Buffets**

### **The Continental**

**(Minimum 10 people)**

*Freshly Baked Croissants, Danish & Loaf Cakes*

*Sliced Fruit Platter*

*Assorted Yogurts*

*Preserves, Honey & Butter*

*Assorted Fruit Juices*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

**\$11.00 per person**

### **The Healthy Start**

*Granola, Fruit & Yogurt Parfait*

*Harvest Health Muffins (Low-Fat)*

*Fresh Fruit Kebabs with Honey Yogurt Dip*

*Selection of Cereals with Milk*

*Assorted Fruit Juices*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

**\$13.00 per person**

### **The Valley Breakfast**

**(Minimum 20 people)**

*Scrambled Eggs with Chives*

*Home Style Hash Browns*

*Bacon & Sausage*

*Fresh Baked Croissants, Danish, & Loaf Cakes*

*Preserves, Honey & Butter*

*Sliced Fruit Platter*

*Assorted Yogurts*

*Assorted Fruit Juices*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

**\$13.00 per person**



## *The Westerly Hotel & Convention Centre*

### **The Mountain Breakfast**

***(Minimum 20 people)***

*Scrambled Eggs with Chives*

*Home Style Hash Browns*

*Bacon & Sausage*

*Pancakes & French Toast with Syrup*

*Freshly Baked Croissants, Danish & Loaf Cakes*

*Preserves, Honey & Butter*

*Sliced Fruit Platter*

*Assorted Yogurts*

*Selection of Cereals & Granola with Milk*

*Assorted Fruit Juices*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$14.50 per person***

### **The Benedict Buffet**

***(Minimum 20 people)***

*Traditional Eggs Benedict*

*West Coast Eggs Benedict with Smoked Salmon & Pink Grapefruit Béarnaise*

*Home Style Hash Browns*

*Oven Baked Roma Tomatoes*

*Freshly Baked Croissants, Danish & Loaf Cakes*

*Preserves, Honey & Butter*

*Sliced Fruit Platter*

*Assorted Yogurts*

*Selection of Cereals with Milk*

*Assorted Fruit Juices*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$16.00 per person***



## *The Westerly Hotel & Convention Centre*

### *Breakfast Buffet Enhancements*

<i>Chef Attended Omelet Station*</i>	<i>\$6.00 per person</i>
<i>Chef Attended Waffle Station with Whipped Cream &amp; Berries*</i>	<i>\$6.00 per person</i>
<i>BC Smoked Salmon Garnished Bagels with Cream Cheese</i>	<i>\$7.75 per person</i>
<i>Domestic &amp; Imported Cheese Platter</i>	<i>\$7.75 per person</i>
<i>Bagels with Selection of Cream Cheeses</i>	<i>\$3.75 per person</i>
<i>Assorted Freshly Baked Muffins</i>	<i>\$1.50 per person</i>
<i>Steamed Free Run Eggs</i>	<i>\$2.50 per person</i>
<i>Quiche Lorraine</i>	<i>\$4.00 per person</i>
<i>Sautéed Potatoes with Peppers &amp; Onions</i>	<i>\$1.25 per person</i>
<i>Oven Baked Roma Tomatoes</i>	<i>\$1.00 per person</i>
<i>Baked Ham Carving Station*</i>	<i>\$8.00 per person</i>
<i>Slow Roast Canadian Beef Carving Station*</i>	<i>\$8.75 per person</i>
<i>Garlic Sausage</i>	<i>\$5.50 per person</i>
<i>Turkey Breakfast Sausage</i>	<i>\$6.00 per person</i>
<i>Bacon</i>	<i>\$3.00 per person</i>
<i>Pork Breakfast Sausage</i>	<i>\$2.00 per person</i>

*\*Chef attended for a maximum of one and a half hours.*



# *The Westerly Hotel & Convention Centre*

## **Plated Breakfast's**

### **The Waffle**

*Crisp Belgium Waffle with Berry Compote & Whipped Cream*

**\$9.00**

### **The Parfait**

*Layers of Fruit, Vanilla Yogurt & Crunchy Granola*

*Served with Banana Bread*

**\$9.00**

### **The Farmers Breakfast**

*Two Eggs Scrambled*

*Sautéed Potatoes and Onions*

*Garlic Sausage, Bacon & Ham*

**\$12.00**

### **The Island Omelet**

*Three Egg Omelet Filled with Ham, Cheddar Cheese & Mushrooms*

*Served with Crisp Hash Browns*

**\$13.00**

### ***All Plated Breakfast's are Accompanied By:***

*Assorted Fruit Juices*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*



# *The Westerly Hotel & Convention Centre*

## **The Westerly Benedicts**

### **The Rarebit Benedict**

*Two Poached Eggs, Crisp Side Bacon, Fresh Tomato, Melted Cheddar Cheese Glaze, on a Toasted English Muffin*

**\$11.50**

### **The Classic Benedict**

*Two Poached Eggs, Sliced Back Bacon & Buttery Hollandaise, on a Toasted English Muffin*

**\$12.00**

### **The West Coast Benedict**

*Two Poached Eggs, Dungeness Crab & Hand Peeled Shrimp, Citrus Hollandaise, on a Toasted English Muffin*

**\$18.00**

### **The Catch Benedict**

*Two Poached Eggs, Smoked Salmon, Spinach, Fresh Tarragon Hollandaise, on a Toasted English Muffin*

**\$16.50**

***All Westerly Benedicts are Accompanied By:***  
*Home Style Hash Browns & a Oven Baked Tomato  
Assorted Fruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tazo Teas*

## **Breakfast To Go**

*Two Hard Boiled Eggs  
Banana Bread  
Ham & Cheese Croissant  
Nutri-Grain Bar  
Fruit Yogurt  
Whole Fresh Fruit  
Fruit Juice & Bottled Water*

**\$14.00 per person**



# *The Westerly Hotel & Convention Centre*

## **The Westerly Breaks**

### **The Baker**

*Bakery Selections (Croissants, Assorted Loaf Cakes & Fruit Danish)*

*Whole Fresh Fruit*

*Assorted Bottled Juices*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$8.00 per person***

### **The Indulger**

*House Made Chocolate Almond Bark*

*Chocolate Dipped Strawberries*

*Jujubes & M&M's*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$9.50 per person***

### **The Dipper**

*Assorted Potato Chips with Dip*

*Selection of Freshly Cut Fruit with Vanilla Yogurt Dip*

*Fresh Vegetables with Dip*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$11.00 per person***

### **Oriental Break**

*Vegetable Spring Rolls*

*Assorted Samosas with Plum Dip*

*Edamame (Salted Soy Beans)*

*Fortune Cookies*

*Bottled Water*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$13.50 per person***



## *The Westerly Hotel & Convention Centre*

### **European Break**

*Biscotti*

*Miniature Chocolate Croissants*

*International Cheeses*

*Tiramisu*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$14.00 per person***

### **Energy Break**

*Whole Fresh Fruit*

*Energy Bars*

*Happy Planet Juices*

*Vitamin Water*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$16.00 per person***



## *The Westerly Hotel & Convention Centre*

### *Break Enhancements*

<i>Assorted House Made Cookies</i>	<i>\$16.00 per dozen</i>
<i>Biscotti</i>	<i>\$24.00 per dozen</i>
<i>Assorted Squares</i>	<i>\$16.00 per dozen</i>
<i>Fruit Parfaits</i>	<i>\$18.00 per dozen</i>
<i>Cinnamon Buns</i>	<i>\$18.00 per dozen</i>
<i>Fresh Fruit Tarts</i>	<i>\$8.00 per dozen</i>
<i>Assorted Freshly Baked Muffins</i> <i>(Carrot, Golden Raisin, Blueberry, Chocolate Chip)</i>	<i>\$18.50 per dozen</i>
<i>Mini Donuts</i>	<i>\$6.50 per dozen</i>
<i>Assorted Fruit Danish</i>	<i>\$17.00 per dozen</i>
<i>Assorted House Made Loaf Cakes (Banana, Carrot, Lemon)</i>	<i>\$18.00 per dozen</i>
<i>Miniature Chocolate Filled Croissants</i>	<i>\$12.00 per dozen</i>
<i>Assorted Yogurts</i>	<i>\$1.50 each</i>
<i>Dark Chocolate Almond Bark</i>	<i>\$3.00 per person</i>
<i>Pretzels (Serves Twelve)</i>	<i>\$8.00 per bowl</i>
<i>Popcorn (Serves Twelve)</i>	<i>\$8.00 per bowl</i>
<i>Caramel Popcorn with Nuts (Serves 12 people)</i>	<i>\$15.00 per bowl</i>
<i>Freshly Brewed Regular &amp; Decaffeinated Coffee and Assorted Tazo Teas</i>	<i>\$2.50 per person</i>



# *The Westerly Hotel & Convention Centre*

## **Lunch Buffets**

*(Minimum 10 people)*

### **The Working Lunch**

*Soup of the Day*

*Mixed Green Salad with Assorted Dressings*

*Greek Salad*

*Creamy Potato Salad*

*Pickles & Olives*

### ***Selection of Sandwiches (Choice of Three):***

*Black Forest Ham & Cheddar Cheese*

*Tuna Salad*

*Shrimp Salad*

*Egg Salad*

*Maple Smoked Turkey & Swiss Cheese*

*Sliced Tomato & Cucumber on Herbed Cream Cheese*

*Roast Beef with Horseradish Aioli & Monterey Jack Cheese*

*Grilled Italian Vegetables with Garden Herb Dressing*

*Nanaimo Bars, Rich Chocolate Brownies, Carrot Cake & Butter Tart Squares*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$14.50 per person***

### **Pizza Supreme**

*Caesar Salad with Rustic Croutons*

*Pesto Pasta Salad & Marinated Vegetable Salad*

*Fresh Vegetable Platter with Ranch Dip*

*Freshly-Baked Pizzas: Pepperoni & Mushrooms, Vegetable, Ham & Pineapple*

*Cheesecake Squares with Fruit Compote, Lemon Cream Tarts & Tiramisu*

***\$15.75 per person***



## *The Westerly Hotel & Convention Centre*

### **The Wrap Lunch**

*Soup of the Day*

*Mixed Green Salad with Assorted Dressings*

*Italian Vegetable Pasta Salad & Creamy Cucumber Salad*

### ***Selection of Wraps (Choice of Three)***

**Shaved Turkey:** *with Cranberry Mayonnaise*

**BLT:** *Bacon, Lettuce & Tomato*

**Thai Chicken Wrap:** *Grilled Chicken with Sweet Thai Chili Sauce and Julienne Lettuce*

**Dagwood:** *Beer Sausage, Black Forest Ham, Salami, Roast Beef Grainy Mustard Spread*

**Southern Veggie Wrap:** *Refried Beans, Alfalfa Sprouts, Lettuce & Tomato Monterey Jack Cheese*

**Black Forest Wrap:** *Black Forest Ham, Lettuce, Tomato, Gruyere Cheese, Dijon Mayonnaise*

**Smoked Salmon Wrap:** *Smoked B.C. Salmon with Pink Ginger Cream Cheese, Red Onions & Capers*

*Pecan, Fresh Fruit and Chocolate Banana Tarts*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$15.95 per person***

### **Build Your Own Sandwich**

*Soup of the Day*

*Mixed Green Salad with Assorted Dressings*

*Greek Salad, Creamy Potato Salad & Pasta Salad*

*Fresh Vegetable Platter with Ranch Dip*

*Artisan Style Breads, Buns & Wraps*

*Black Forest Ham, Smoked Turkey Breast, Beer Sausage, Salami, Egg Salad & Tuna Salad*

*Lettuce, Red Onion, Tomatoes, Cucumbers, Sliced Cheddar & Swiss Cheese*

*Pickles, Olives & Condiments*

*Sliced Seasonal Fruit*

*Apple, Pumpkin, Chocolate Cream & Lemon Meringue Pies*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$16.75 per person***



## *The Westerly Hotel & Convention Centre*

### *The Mexican Fiesta*

*Mixed Green Salad with Oranges, Taco Strips & Cilantro Dressing*

*Shrimp and Avocado Cocktails*

*Five Bean Salad with Mexican Vinaigrette*

*Quesadilla with Peppers, Onions, Tomato & Cheese*

*Build your own Beef Tacos with Tomato, Lettuce, Cheese, Salsa & Sour Cream*

*Soft Tortillas & Crisp Taco Shells*

*Fresh Melon Salad*

*Marinated Mangos with Vanilla Cream, Chocolate Banana Cake & Coconut Cream Pie*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$18.95 per person***

### *Lunch to Go*

*Mixed Green Salad with Dressing*

*Hearty Sandwich (Choice of: Ham, Beer Sausage, Salami or Vegetarian)*

*Served on a Baguette, Whole Wheat Kaiser or Ciabatta*

*Fruit Yogurt*

*Whole Fresh Fruit*

*House Baked Cookie*

*Fruit Juice & Bottled Water*

***\$16.25 per person***



# *The Westerly Hotel & Convention Centre*

## **Plated Lunches**

*(Minimum 10 People)*

### **Soups**

*Mushroom Soup with Crisp Shitake*

OR

*Cream of Cauliflower with Crisp Bacon*

OR

*Classic Chicken Noodle*

OR

*Vegetable Minestrone Soup with Baguette Chip*

### **Salads**

*Mixed Green Salad with Charred Pears, Blue Cheese and a Citrus Dressing*

OR

*Tomato and Bocconcini Salad with a Basil and Balsamic Reduction*

OR

*Mixed Green Salad with Crisp Egg Noodles, Peaches, Roasted Cashews and Oriental Dressing*

OR

*Mixed Green Salad in a Cucumber Sleeve with Balsamic Dressing*

### **Entrées**

*Grilled Pork Medallions with Dried Fruit Port Sauce and Potato Pave*

OR

*Grilled Breast of Chicken, Caramelized Onion Jus, Herb Roasted Baby Red Potatoes*

OR

*Seared Fillet of British Columbia Salmon with Cucumber Citrus Salsa and Seven Grain Rice*

OR

*Roast Prime Rib of Beef au Jus and Garlic & Thyme Whipped Potato (Minimum 20 people)*

OR

*Spinach Manicotti with Mushrooms and Grilled Vegetables in a Tomato Sauce with Toasted Garlic*

*Baguette*

***All Entrées Include Selection of Seasonal Vegetables***



## *The Westerly Hotel & Convention Centre*

### *Desserts*

*Fruit Sorbet with Fresh Fruit Salad & Biscotti*

OR

*Tiramisu*

OR

*Banana Bread Pudding with Caramel Ice Cream*

OR

*Triple Chocolate Cake*

OR

*Fresh Fruit Tart*

*All Plated Lunches Served with Assorted Fresh Baked Rolls*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***Three-Course (Soup or Salad) \$21.95 per person***

***Four-Course (Soup & Salad) \$24.95 per person***

*Choices must be received a minimum of 7 business days prior to function. Changes to choices may result in an added surcharge.  
If you would like to offer a choice between two entrees an additional charge of \$5 per guest will be applied.*



## *The Westerly Hotel & Convention Centre*

### *Dinner Buffets*

#### *The Mediterranean* *(Minimum 10 people)*

*Mixed Green Salad with Assorted Dressings*  
*Greek Salad*

#### *Freshly Baked Pizzas:*

*Spinach Artichoke & Feta*  
*Salami Mushrooms & Provolone*  
*Smoked Salmon & Herbed Cream Cheese*

*Italian Vegetable Lasagna*

*Toasted Garlic Baguette*

*Crème Caramel, Chocolate Mousse, Fruit Strudel & Sliced Fresh Fruit,*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$21.00 per person***



## *The Westerly Hotel & Convention Centre*

### **The Glacier Buffet**

**(Minimum 20 people)**

*Artisan Bread Station with Dinner Rolls, Baguettes, Ciabatta & Lavosh*

*Mixed Green Salad with Assorted Dressings*

*Marinated Tomato & Artichoke Salad*

*German Potato Salad*

*Seven Grain Rice Salad with Dried Fruits*

*Fresh Vegetable Platter with Ranch Dip*

*Domestic Cheese Tray*

*Pickles, Olives & Condiments*

### **Choice of One Pasta:**

*Spinach & Cheese Cannelloni with Tomato Basil Sauce*

*Tri-Color Tortellini with Primavera Sauce*

*Penne Pasta Arrabiatta with Spicy Tomato Sauce with Peppers, Onions & Chorizo Sausage*

### **Choice of One Entrée:**

*Grilled Chicken Breast with BBQ glaze*

*Steamed Cod with Grape Tomato Confit*

*Beef Strip Loin Medallions, Whisky Cream Sauce*

*Baked Salmon with Cucumber Citrus Relish*

*Chef's Choice Potato or Rice*

*Seasonal Vegetables*

*Angel Food Cake with Peach Compote, Assorted Mousses, Trifles & Chocolate Cream Puff Pyramid*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

**\$25.00 per person**



## *The Westerly Hotel & Convention Centre*

### *The River City Buffet*

*(20 people Minimum)*

*Artisan Breads & Rolls*

*Chef's Soup of the Day*

*Mixed Green Salad with Assorted Dressings*

*Tomato & Bocconcini Salad, Marinated Beet Salad & Red Onion Salad*

#### *West Coast Seafood Platter:*

*Smoked Salmon, Shrimp with Cocktail Sauce, Smoked Mackerel, Smoked Oysters & Smoked Tuna*

*Fresh Vegetable Platter with Ranch Dip*

*European Deli Meat Platter with Pickles, Olives & Condiments*

#### ***Choice of Two Entrées:***

*Grilled Chicken Breast with Dried Apricot & Madeira Sauce*

*Roast Prime Rib of Beef with Merlot Jus*

*Roast Leg of Lamb with Sundried Tomato Polenta and Pearl Onion Jus*

*Grilled New York Steaks with Sautéed Mushrooms*

*Cod Baked with Peach Salsa and Swiss Cheese*

*Cedar Plank Baked Salmon with Maple Soy Glaze*

*Pork Osso Bucco Gremolata Style*

*Portobello Mushroom Baked with Herbed Goat Cheese*

*Spinach & Cheese Cannelloni, with Tomato Basil Sauce & Garlic Toast Baguette*

***Served with Chef's Choice Potato or Rice & Seasonal Vegetables***

*Apple Pie, Pecan Pie, Fruit Flan, Fresh Fruit Salad, Vanilla Bean Panna Cotta & Mousse*

*Chocolate Fountain with Pretzels, Fruit & Banana Bread*

*International Cheeses with Grapes & Crackers*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$39.00 per person***



# *The Westerly Hotel & Convention Centre*

## *Plated Dinners*

### *Soups*

*Wild Mushroom Soup with Crisp Shitake*

*OR*

*Cream of Cauliflower with Crisp Bacon*

*OR*

*Smoked Salmon Chowder with Caper Foam*

*OR*

*Classic Chicken Noodle*

### *Salads*

*Mixed Green Salad with Spiced Hazelnuts, Strawberries & Creamy Swiss Dressing*

*OR*

*Marinated Hearts of Palm, Grape Tomatoes, Mixed Greens & Citrus Herb Dressing*

*OR*

*Baby Spinach, Crisp Egg Noodles, Peaches, Roasted Cashews & Soy Balsamic Dressing*

*OR*

*Mache Lettuce, Cucumber, Tomato & Yogurt Herb Dressing*

### *Entrées*

*Grilled 8 oz New York Steak with Crisp Onion Jus, Cambazola Yukon Gold Mashed Potato*

*OR*

*Suprême of Chicken with Wild Mushroom Cream Sauce with Roasted Baby Red Potatoes*

*OR*

*Seared Fillet of British Columbia Salmon on Creamed Napa Cabbage with Basmati Rice*

*OR*

*Roast Prime Rib of Beef au Jus with Garlic & Thyme Whipped Potatoes (Minimum 20 people)*

*OR*

*Grilled Pork Chop with Sage and Pearl Onion Jus and Herb Mashed Potatoes*

*OR*

*Spinach Manicotti with Mushrooms & Grilled Vegetables in a Tomato Sauce with Toasted Garlic*

*Baguette*

*All Entrées Include Selection of Seasonal Vegetables*



## *The Westerly Hotel & Convention Centre*

### *Desserts*

*Fruit Sorbet with Fresh Fruit & Biscotti*

*OR*

*Mini Chocolate Banana Cream Pies*

*OR*

*Passion Fruit & Chocolate Crème Brûlée*

*OR*

*Dark Chocolate Mousse Cake with Raspberry Cream*

*OR*

*Vanilla & Strawberry Cheesecake*

***Three Course Plated Dinner (Soup or Salad) \$32.95***

***Four Course Plated Dinner (Soup & Salad) \$37.95***

*All Full Service Dinners Served with Assorted Fresh Baked Rolls*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

*Choices must be received a minimum of 7 business days prior to function. Changes to choices may result in an added surcharge.  
If you would like to offer a choice between two entrees an additional charge of \$5 per guest will be applied.*



# *The Westerly Hotel & Convention Centre*

## *Receptions*

### *Mountain Meets Ocean Reception*

*(Minimum 25 people)*

#### *Hot Hors D'oeuvres*

*Sundried Tomato & Feta Mini Quiche*

*Vegetable Spring Rolls with Plum Sauce*

*Vegetable Samosas with Sweet Chili Dip*

*Bacon Wrapped Scallops*

*Carved Roast Strip Loin of Beef, with Merlot Jus*

*(Chef attended for maximum of one and a half hours)*

#### *Cold Hors D'oeuvres*

*BC Smoked Salmon Roulade with Lemon Herb Cream Cheese*

*Chimney Würst Smoked Sausage with Sweet Onion Jam*

*Tequila Lime Caesar Salad*

*Freshly Baked Rolls*

#### *Desserts*

*Mini Chocolate, Strawberry & Lemon Tarts*

*Chocolate Fountain with Pretzels, Fresh Fruit & Banana Bread Cubes*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of Assorted Tazo Teas*

***\$29.00 per person***



# The Westerly Hotel & Convention Centre

## Customized Receptions

### Cold Hors D'oeuvres

<i>Jumbo Shrimp Tower with Cocktail Sauce</i>	<i>\$120.00 each 75 pcs</i>
<i>Prosciutto and Melon</i>	<i>\$24.00 per dozen</i>
<i>Smoked Salmon Tartar in Wonton Crisp</i>	<i>\$22.00 per dozen</i>
<i>Mini Tacos: Shrimp and Avocado</i>	<i>\$ 24.00 per dozen</i>
<i>Mini Tacos: Pulled Pork</i>	<i>\$21.00 per dozen</i>
<i>Open Faced Sandwiches</i>	<i>\$18.00 Per dozen</i>
<i>High Tea Sandwich Platter (Quarters)</i>	<i>\$21.50 per dozen</i>
<i>Fresh Shucked Satori Oysters</i>	<i>Market Price</i>
<i>Assorted Nori Maki Sushi Rolls</i>	<i>\$22.00 per dozen</i>
<i>Deli Meat Platter with Condiments (Serves 20 people)</i>	<i>\$40.00 per platter</i>
<i>Sliced Baguette</i>	<i>\$4.00 each</i>
<i>Artisan Bread Station</i>	<i>\$2.50 per person</i>
<i>Crackers (Serves 20 people)</i>	<i>\$14.00 per platter</i>
<i>Domestic Cheese Platter (Serves 20 people)</i>	<i>\$55.00 per platter</i>
<i>International Cheese Platter (Serves 20 people)</i>	<i>\$65.00 per platter</i>
<i>Local Artisan Cheese Platter (Serves 20 people)</i>	<i>Market Prices</i>
<i>Fresh Fruit Platter (Serves 20 people)</i>	<i>\$65.00 per platter</i>
<i>Fresh Vegetable Platter with Dip (Serves 20 people)</i>	<i>\$45.00 per platter</i>
<i>Edamame (serves 20 people)</i>	<i>\$18.00 per bowl</i>
<i>Chips and Pretzels (Serves 12 people)</i>	<i>\$15.00 for per bowl</i>
<i>Salted Peanuts and Raisins (Serves 12 people)</i>	<i>\$12.00 for per bowl</i>
<i>Mixed Salted Nuts (serves 12 people)</i>	<i>\$17.00 per bowl</i>
<i>Mixed Andalusia Style Olives (Serves 12 people)</i>	<i>\$18.00 per platter</i>
<i>Assorted Pickles (Serves 12 people)</i>	<i>\$11.00 per platter</i>



# The Westerly Hotel & Convention Centre

## Hot Hors D'Oeuvres

<i>Wild Mushroom Mini Quiche</i>	<i>\$19.00 per dozen</i>
<i>Smoked Salmon Mini Quiche</i>	<i>\$19.00 per dozen</i>
<i>Sundried Tomato Mini Quiche</i>	<i>\$18.00 per dozen</i>
<i>Bacon Wrapped Scallops</i>	<i>\$22.00 per dozen</i>
<i>Breaded Fan Tail Shrimp</i>	<i>\$18.00 per dozen</i>
<i>Vegetable Spring Rolls with Plum Sauce</i>	<i>\$18.00 per dozen</i>
<i>Breaded Chicken Strips with Plum Sauce</i>	<i>\$17.00 per dozen</i>
<i>Beef Meat Balls with Teriyaki Glaze</i>	<i>\$15.00 per dozen</i>
<i>Beef Brochettes with BBQ glaze</i>	<i>\$50.00 per dozen</i>
<i>Chicken Brochette with Satay Drizzle</i>	<i>\$25.00 per dozen</i>
<i>Lamb Chops with Roasted Garlic Jus</i>	<i>\$28.00 per dozen</i>
<i>Shrimp Brochette with Pernod Cream sauce</i>	<i>\$18.00 per dozen</i>
<i>Samosas with Sweet Chili Sauce</i>	<i>\$16.00 per dozen</i>
<i>Spanokopita</i>	<i>\$18.00 per dozen</i>

## Chef Attended Stations

*(Minimum 15 people)*

*(Chef attended for a maximum of one and a half hours)*

### Carving Stations

<i>Baked Ham with Fresh Baked Rolls &amp; Mustards</i>	<i>\$8.00 per person</i>
<i>Slow Roast Pork Loin with Fresh Baked Rolls &amp; Mustard Jus</i>	<i>\$8.50 per person</i>
<i>Roast Strip Loin of Beef with Fresh Baked Rolls &amp; Beef Jus</i>	<i>\$11.00 per person</i>
<i>Slow Roast Prime Rib with Fresh Baked Rolls &amp; Beef Jus</i>	<i>\$11.00 per person</i>
<i>Roast Turkey Breast with Fresh Baked Rolls &amp; Pan Gravy</i>	<i>\$8.00 per person</i>

### Wrap Station

<i>Soft Tortillas with Spicy Beef, Chicken &amp; Pork. Garnished with Sour Cream, Salsa, Guacamole, Diced Tomatoes Lettuce &amp; Grated Cheese.</i>	<i>\$7.50 per person</i>
---	--------------------------

### Pasta Station

*A variety of Pasta Including Penne, Rotini & Bow Tie*

*Alfredo, Tomato, and Pesto Sauce*

*Assorted Vegetables*

*Beef, Chicken or Spicy Chorizo*

*Mixed Seafood*

*\$6.00 per person*

*\$7.50 per person*

*\$8.00 per person*



# The Westerly Hotel & Convention Centre

## Dessert Enhancements

<i>Chocolate Bread Pudding with Baileys Caramel Sauce (Serves 20 people)</i>	<i>\$24.00 per platter</i>
<i>House Made Chocolate Mousse</i>	<i>\$22.00 per dozen</i>
<i>Crêpe Station</i>	<i>\$6.00 per person</i>
<i>Cherry and Chocolate Semi-Frozen Mousse Popsicle</i>	<i>\$22 per dozen</i>
<i>Mini Pecan Tarts</i>	<i>\$20 per dozen</i>
<i>Smores: Housemade Vanilla Bean Marshmallow with Graham &amp; Chocolate Powder</i>	<i>\$20 per dozen</i>
<i>Carrot Cake with Carrot Jelly &amp; Coconut Mousse</i>	<i>\$22 per dozen</i>
<i>Banana Kebab: Pieces of Banana Bread &amp; Fresh Bananas Drizzled in Rich Rum Caramel</i>	<i>\$20 per dozen</i>
<i>Chocolate Pate with Raspberry Gastrique</i>	<i>\$22 per dozen</i>
<i>Baked Brie &amp; Strawberries</i>	<i>\$20 per dozen</i>
<i>Fresh Fruit Brochette</i>	<i>\$18 per dozen</i>
<i>Chocolate Cream Puff Pyramid (Serves 25 people )</i>	<i>\$40 per platter</i>
<i>Dark Chocolate Fountain with Fresh Cut Fruit, Banana Bread Cube &amp; Pretzels (Serves 50 People)</i>	<i>\$120 per fountain</i>



# *The Westerly Hotel & Convention Centre*

## *Catering Policies*

*All Food and Beverage is subject to an additional service charge of 15% and all applicable taxes.*

*SOCAN (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)*

***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*

***Guaranteed catering numbers** are required seven days prior to your event, this number is not subject to reduction and charges will be made accordingly. All guaranteed numbers will be billed regardless of no-shows or last minute cancellations.*

### **Contact**

*Linda Bridgman*

*Sales & Convention Services Manager*

*Direct: (250) 338-2745*

*E-mail: [sales@thewesterlyhotel.com](mailto:sales@thewesterlyhotel.com)*