



PLUS

# BANQUET FACILITIES & CATERING MENU



**BEST WESTERN**  
**Baker Street Inn**  
& Convention Centre

**250-352-3525**

## MEETING ROOM RENTALS

<b>Osprey Room plus Kestrel Room</b>	(half day)	\$200.
Osprey and Kestrel rooms can be joined to create our largest seated banquet space of 180 people. Maximum capacity is 250 people.	(full day)	\$300.
<b>Osprey Room</b>	(half day)	\$150.
Our largest single room accommodates a seated banquet of up to 100 people.	(full day)	\$250.
<b>Kestrel Room</b>	(half day)	\$125.
Adjacent to the Osprey Room, the Kestrel Room can accommodate seated groups of up to 50 people.	(full day)	\$200.
<b>Kingfisher Room</b>	(half day)	\$50.
Our smallest room can accommodate groups of no more than 15 people.	(full day)	\$75.
<b>The Vintage Room</b>	(half day)	\$100.
This quaint, fireside room is situated in the back of the Baker Street Grill. It is the perfect setting for groups up to 25 people.	(full day)	\$175.

## EQUIPMENT RENTALS

Flipchart	\$15.00
LCD Projector & Screen	\$50.00
Television & DVD	\$20.00
Screen Only	\$10.00
Microphone	n/c
Podium	n/c

# MEETING REFRESHMENTS



Coffee/Tea (per person)	\$2.50
Assorted Canned Beverages	\$2.00
Juice (jug)	\$12.00
Muffins, Danishes, Cookies (per person and includes coffee)	\$4.99
Bartender (for groups of 25 or less)	\$50.00
Highballs	\$4.70
Bottled Beer (Domestic)	\$4.70
Bottled Import Beer, Ciders & Coolers	\$5.15
House Wine (glass)	\$5.15
House Wine (1 litre carafes)	\$26.99
Bottled Wine (choose from our extensive list)	Various

## SPECIAL NOTES:

As per current British Columbia Liquor Control & Licensing Branch policy all alcohol must be purchased from the Best Western Inn and Convention Center. No private alcohol products (i.e.: UVIN or UBREW) may be brought onto our premises.

Prices Subject To Change. Liquor Prices above do NOT include HST

# BREAKFAST SELECTIONS

## Plate Service

**EGGS BENEDICT** \$12.99

Served on an English muffin with hashbrowns,  
juice, coffee & tea

**BREAKFAST BURRITO** \$11.99

Scrambled eggs, southwest salsa, peppers, onions,  
cheese and chorizo sausage topped with salsa &  
sour cream with hashbrowns, juice, coffee & tea

**FRUIT PARFAIT** \$8.99

Mixed fresh fruit, with organic granola and yogurt,  
juice, coffee & tea

**BREAKFAST CROISSANT** \$11.99

Scrambled eggs, bacon and cheddar in a flaky  
croissant with hashbrowns and fresh fruit garnish,  
juice, coffee & tea

## BUFFET BREAKFASTS

(For 15 or more people)

**THE TRADITIONAL** \$12.99

Scrambled eggs, bacon, sausages, hashbrowns,  
toast, juice, coffee & tea

**THE BAKER STREET** \$14.99

Scrambled eggs, bacon, sausages, hashbrowns,  
toast, muffins, coffee, tea & juice

**THE CONTINENTAL BUFFET** \$10.99

Assorted muffins, danishes, croissants, fruit,  
coffee, tea & juice

PRICES DO NOT INCLUDE HST OR GRATUITY.

# LUNCH SELECTIONS

## Plate Service



**SOUP & SANDWICH** **\$10.99**

Served with salad, dessert, coffee & tea

**ASIAN CHICKEN STIRFRY** **\$11.99**

Chicken and mixed vegetables in a garlic, ginger sauce on egg noodles with salad, dessert coffee & tea

**LASAGNA - VEGETARIAN OR MEAT** **\$12.99**

Served with garlic toast, salad, dessert, coffee & tea

**RUSSIAN LUNCH** **\$13.99**

Cup of Borscht, cabbage rolls, perogies, bread, dessert, coffee & tea.

**1/4 ROTISSERIE CHICKEN LUNCH** **\$11.99**

Brushed with our Jack Daniel's Maple BBQ sauce and served with salad, dessert, coffee & tea.

**ROTISSERIE CHICKEN AND RIBS** **\$13.99**

¼ chicken and 3 meaty side ribs, salad, dessert, coffee & tea.

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# BUFFET LUNCHESES

(For 25 or more people)

## ASSORTED SANDWICH BUFFET \$13.99

Sandwiches & wraps with soup du jour, mixed wild greens and dressings and a selection of dessert squares, coffee & tea.

## DELUXE SOUP & SANDWICH BUFFET \$15.99

Assorted open-faced sandwiches & wraps with soup du jour, mixed wild greens and dressings and a selection of dessert squares, coffee & tea

## HOT LUNCH BUFFET

Fresh baked rolls, mixed wild greens or Caesar salad, potatoes or rice & fresh mixed vegetables with a selection of dessert squares, coffee & tea

Choice of:

### ROAST BEEF BUFFET \$14.99

Tender, Certified Angus Beef served with demi-glaze or horseradish cream sauce

### PASTA BAR \$14.99

Choice of meat or vegetarian lasagna and Penne Primavera with choice of tomato basil sauce or vegetarian cream sauce

### ROTISSERIE CHICKEN BUFFET \$14.99

Our classic slow roasted chicken with your choice of JD BBQ sauce, Sweet & Spicy BBQ sauce or Original

### ROASTED PORKLOIN \$15.50

Roasted boneless porkloin with a Dijon Cream Sauce or Green Peppercorn sauce

# DINNER SELECTIONS

## Plated Three Course Menu

### **Your choice of:**

Mixed Wild Greens with Honey Dill Dressing

*or*

Caesar Salad with our Homemade Dressing

### **Your choice of:**

Grilled 8 oz New York Steak with Crispy Onion Rings

*or*

Almond Crusted Salmon Filet with a Dill Cream Sauce

*or*

Chicken Royale Stuffed Chicken Breast Filled with a Roasted Red Pepper & Garlic Cream Cheese Then Breaded

*or*

Vegetarian Strudel – An array of fresh vegetables & Goat Cheese wrapped in a Phyllo Pastry served on a bed of Mixed Wild Greens and Balsamic Vinaigrette

### **Choice of the Chef's Homemade Desserts:**

Baked White Chocolate Cheesecake

*or*

Pecan Flan

*or*

Chocolate Ganache Cake

Coffee or Tea

**\$23.99 per person**

PRICES DO NOT INCLUDE HST OR GRATUITY.

# BUFFET DINNERS

## NAPLES TO NELSON BUFFET

Dinner Rolls, Mixed Wild Greens with Assorted Dressings, Caesar Salad, Rotisserie Chicken, Homemade Meatballs, Roasted Potatoes and your choice of Penne Noodles or Tortellini with Tomato Basil sauce or Vegetarian Cream Sauce, Italian Pastries, Coffee & Tea

**\$19.99 per person**

## GRILL DINNER BUFFET

Includes fresh baked dinner rolls, your choice of salads, fresh mixed vegetables, potatoes or rice, pickle & olive tray, a selection of fresh homemade desserts, coffee & tea

### **Choice of Three Salads:**

Mixed Wild Greens  
Caesar Salad  
Pasta Salad  
Potato Salad  
Greek Salad  
Cucumber & Dill Salad  
Marinated Vegetables

### **Choice of Two Hot Items:**

Oven-Baked Cajun Red Snapper  
Rotisserie Chicken with JD BBQ sauce, Sweet & Spicy sauce or Original  
Certified Angus Roast Beef in a Red Wine Demi Glaze  
Cheese & Potato Perogies With Onions & Peppers  
Tortellini in a Tomato Basil sauce or Vegetarian Cream sauce  
Roasted Porkloin with Green Peppercorn sauce or Dijon Cream sauce  
Cabbage Rolls

**\$23.99 per person**

## VINTAGE DINNER BUFFET

Includes fresh baked dinner rolls, your choice of salads, fresh mixed vegetables, potatoes or rice, pickle & olive tray, a selection of fresh homemade desserts, coffee & tea

### **Choice of Three Salads:**

Mixed Wild Greens  
Caesar Salad  
Pasta Salad  
Potato Salad  
Greek Salad  
Cucumber & Dill Salad  
Marinated Vegetables

### **Choice of Two Hot Items:**

Carved Striploin with Merlot Demi Glaze  
Breaded Chicken Breast Stuffed with Roasted Red Pepper  
& Garlic Cream Cheese  
Baked Salmon Filet with Brown Sugar & Dill or Basil Hollandaise  
Stuffed Canneloni with Veal or Spinach & Ricotta Cheese  
Meat or Vegetarian Lasagna  
Baby Back Ribs with Sweet & Spicy BBQ sauce  
Stuffed Turkey Breast with Cranberry Dressing  
Oven-Baked Cajun Red Snapper  
Rotisserie Chicken with JD BBQ sauce, Sweet & Spicy sauce or Original  
Certified Angus Roast Beef in a Red Wine Demi Glaze  
Cheese & Potato Perogies with Onions & Peppers  
Tortellini in a Tomato Basil sauce or Vegetarian Cream sauce  
Roasted Porkloin with Green Peppercorn sauce or Dijon Cream sauce  
Cabbage Rolls

**\$28.99 per person**

## BAKER STREET GRAND BUFFET

Includes fresh baked dinner rolls, your choice of salads, fresh mixed vegetables, potatoes or rice, pickle & olive tray, a selection of fresh homemade desserts, coffee & tea

### **Choice of Three Salads:**

Mixed Wild Greens  
Caesar Salad  
Pasta Salad  
Potato Salad  
Greek Salad  
Cucumber & Dill Salad  
Marinated Vegetables

### **Choice of Three Hot Items:**

Carved AAA Prime Rib with Yorkshire Pudding & Au Jus  
Baked Halibut with Lobster Sauce  
Mini Crabcakes  
Vegetarian Strudel  
Breaded Chicken Breast Stuffed with Herb & Garlic Cream Cheese  
Grilled Lamb Chops Rosemary Au Jus  
Stuffed Porkloin with Apple Dressing  
Scallops & Prawns in Saffron Cream Sauce  
Carved Striploin with Merlot Demi Glaze  
Breaded Chicken Breast Stuffed with Roasted Red Pepper  
& Garlic Cream Cheese  
Baked Salmon Filet with Brown Sugar & Dill or Basil Hollandaise  
Stuffed Canneloni with Veal or Spinach & Ricotta Cheese or Seafood  
Baby Back Ribs with Sweet & Spicy BBQ sauce  
Stuffed Turkey Breast with Cranberry Dressing  
Oven-Baked Cajun Red Snapper  
Certified Angus Roast Beef in a Red Wine Demi Glaze  
Tortellini in a Tomato Basil sauce or Vegetarian Cream sauce  
Roasted Porkloin with Green Peppercorn sauce or Dijon Cream sauce

**\$34.99 per person**

ADD A COLD SEAFOOD DISPLAY TO ANY BUFFET  
Decorated Salmon & Prawns on Ice \$5.99 per person

PRICES DO NOT INCLUDE HST OR GRATUITY.

# APPETIZER PLATTERS

(served and priced by the dozen)

## SUGGESTED SERVING PORTIONS

½ to 1½ hour reception: 5 to 8 pieces per person

1½ to 3 hour reception: 8 to 12 pieces per person

appetizers before dinner: 3 to 5 pieces per person

**CHICKEN WINGS** \$ 10.99

Hot, Teriyaki, Honey Garlic or Salt & Pepper

**MINI SAUSAGE ROLLS** \$ 12.99

Vegetarian rolls served with an Asian dipping sauce

**ESCARGOT IN MUSHROOM CAPS** \$ 13.99

in flour tortillas with fresh salsa

**BRUSCHETTA** \$ 13.99

our classic recipe

**MINI SPANAKOPITAS** \$ 12.99

**MINI CHICKEN QUESADILLA** \$ 12.99

with fresh salsa

**MINI QUICHE** \$ 13.99

**MUSHROOM CAPS** \$ 15.99

stuffed with crab, baby shrimp, cream cheese & chives

**GRILLED PRAWNS** \$ 17.99

with our housemade sweet chili sauce

**CHICKEN SATAY** \$ 37.99

with our Indonesian Peanut Sauce

PRICES DO NOT INCLUDE HST OR GRATUITY.

## COLD CANAPÉS

(served and priced by the dozen)

ASSORTED TEA SANDWICHES	\$12.99
DEVILLED EGGS	\$10.99
SALAMI CORONETS	\$10.99
SMOKED SALMON CROSTINI	\$12.99
BLACK FOREST HAM & ASPARAGUS PIN WHEELS	\$11.99
BRIE & GRAPES	\$12.99
PRAWN & CUCUMBER	\$13.99
CURRIED SHRIMP IN PHYLLO CUPS	\$14.99

## MEMORIAL BUFFET

Assorted Sandwich Quarters, Fresh Vegetables & Dip or Fruit,  
Assorted Dessert Squares, Coffee & Tea

**\$12.99 per person**

## DESSERT BUFFET

Selection of Homemade Desserts: Chocolate Ganache Cake, Baked  
Cheesecake, Pecan Flan & Assorted Tarts, Coffee or Tea

**\$9.99 per person**

ADD A CHOCOLATE FOUNTAIN

With Fresh Fruit & Profiteroles \$12.99 per person

PRICES DO NOT INCLUDE HST OR GRATUITY.

# ASSORTED PLATTERS

(for 20 people or more)

## VEGETABLE PLATTER WITH DIP

Small (20 people or less)	\$70.00
Medium (20 – 50 people)	\$90.00
Large (50 - 75 people)	\$110.00

## FRESH FRUIT TRAY

Small (15-20 people)	\$75.00
Medium (30-50 people)	\$135.00
Large (70-100 people)	\$205.00

## CHEESE OR MEAT TRAY

Small (20 people or less)	\$75.00
Medium (20 – 50 people)	\$135.00
Large (50 - 75 people)	\$205.00



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# CATERING INFORMATION & POLICIES

## **Food and Beverages**

All food and beverage products served on our premises must come from our own kitchen unless prior approval has been made with the Hotel Management. We do not allow guests to remove any leftover food or beverage from the property.

## **Gratuity**

All functions will be subject to an automatic gratuity equal to 15% of all food & beverage service. This gratuity is shared by all service staff and kitchen staff who have helped to make your function possible.

## **Deposit and Cancellations**

A deposit is required at the time of a confirmed booking to secure function space. If less than one week is given for a cancellation, the deposit will be forfeited.

## **Guaranteed Number of Guests**

A guarantee of the number of guests is required 48 hours prior to the function. The guest will be charged either for the guaranteed number of guests or actual number of guests served, whichever number is greater.

## **Diminished Number of Guests**

We reserve the right to move the function to a more suitable room if the attendance is decreased by more than 25%.

## **Decorations & Dancing**

Guests are responsible for their own decorations unless otherwise arranged. Extra clean up charges will be implemented if confetti is used. Due to copyright laws, any function with a DJ and dancing will be subject to the Tariff 8 charge of \$59.17 + hst or \$29.56 + hst if there is recorded music with no dancing.

## **Pricing**

Prices are subject to change but will become fixed upon signing of a contract.

## **Ideas**

We have designed this menu as a tool to make selections as easy as possible for our guests. We can prepare almost anything with enough notice and planning. Please let our catering manager know how to accommodate your party's special needs. We strive to make your event an enjoyable one. We thank you for your patronage.