

Chilcoot Conference Centre Rates

	FULL DAY	HALF DAY
Chilcoot #1	\$300.00	\$175.00
Chilcoot #2	\$300.00	\$175.00
Chilcoot #3	\$300.00	\$175.00
Citadel Room	\$175.00	\$100.00
Ball Room	\$800.00	\$500.00

Full Day: 8am-1am • Half Day: 8am-5pm/6pm-1am

Additional meeting facilities available within the resort.

*Above prices do not include 6% GST

Breakfast Buffet Selections

(Minimum of 25 People. Plated Breakfast Available Upon Request for groups less than 25)

Star Continental

Assorted Chilled Fruit Juices
Basket of Whole Fresh Fruit
Selection of Freshly Baked Muffins
Danishes and Fruit Loaves
Basket of Preserves and Wholesome Butter
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas
\$8.50 Per Person

Silver Star Breakfast

Assortment of Chilled Fruit Juices
Assortment of Freshly Baked Muffins
Danishes and Fruit Loaves
Basket of Preserves and Wholesome Butter
Ham and Cheddar Omelette or Spinach or
Mushroom Omelette, Crispy Bacon and Country
Sausages, French Toast or Pancakes or Waffles
with Maple Syrup, Home Style Breakfast Potatoes
with Sweet Peppers and Bermuda Onions
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas
\$13.95 Per Person

Manager's Breakfast

Selection of Chilled Fruit Juices
Fresh Sliced Fruit and Berries
Selection of Freshly Baked Muffins
Danishes and Fruit Loaves
Basket of Preserves and Wholesome Butter
Eggs Benedict with Hollandaise Sauce
Virginia Ham, Grilled Tomatoes, Belgian Waffles
with Strawberries and Whipped Cream
Herbed Potatoes with Sautéed Peppers and Onions
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas
\$15.50 Per Person

Deluxe Continental

Assorted Chilled Fruit Juices
Fresh Sliced Seasonal Fruit
Assortment of Yogurts and Toppings
Assortment of Cereals with 2% Milk
Selection of Freshly Baked Muffins
Danishes and Fruit Loaves
Basket of Preserves and Wholesome Butter
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas
\$9.95 Per Person

Traditional Breakfast

Assortment of Chilled Fruit Juices
Country Fresh Scrambled Eggs
Country Fresh Scrambled Eggs with Fresh Cut Salsa
Canadian Bacon, Country Sausages, Home Style
Breakfast Potatoes with Peppers and Onions
Assortment of Breakfast Toast, Muffins
Danishes and Fruit Loaves
Basket of Preserves and Wholesome Butter
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas
\$12.95 Per Person

Breakfast Add Ons

1. Yogurt, Nuts, Dried Fruits and Granola
\$3.95 Per Person
2. Cinnamon French Toast with Canadian
Maple Syrup
\$4.00 Per Person
3. Belgian Waffles with Strawberries
and Whipped Cream
\$4.00 Per Person
4. Bagels and Cream Cheese
\$2.95 Per Person
5. Whole Fresh Fruit
\$2.25 Per Person
6. Sliced Seasonal Fresh Fruit and Berries
\$3.50 Per Person

All menu selections are suggestions. We would be pleased to create a menu to suit your requirements and budget.

Above Prices do not include 15% Gratuity and 6% GST

Coffee Break

“Cookies and Milk Break”

Ice Cold 2% Milk Served in Pitchers
Assortment of Fresh Baked Gourmet Cookies
\$4.50 Per Person

“Goodie Break”

Assortment of Dessert Squares
Fresh Chilled Juices
\$4.50 Per Person

“A Health Break”

Sliced Fresh Seasonal Fruit
Fresh Chilled Juices
Yogurts, Nuts, Dried Fruit and Granola
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
A Selection of International Teas
\$6.50 Per Person

“The Okanagan”

Fresh Fruit Muffins
Fresh Apples
Fresh Chilled Apple Juice
Fresh Fruit Strudels
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
A Selection of International Teas
\$6.50 Per Person

“Energizer Break”

Fresh Vegetable Tray and Dip
Fresh Fruit Muffins
Fresh Whole Fruit
Basket of Preserves and Butter
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
A Selection of International Teas
\$5.95 Per Person

Customize your own Coffee Break

Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
with a Selection of International Teas
\$1.95 Per Person

Assorted Soft Drinks and Bottled Water
\$2.50 Per Person

Bottled Mineral Water
\$3.95 Per Person

Fresh Baked Gourmet Cookies, (Four Varieties)
\$19.95 per Dozen

Assortment of Danishes
\$3.95 Per Person

Assortment of Dessert Squares
\$3.95 Per Person

Sliced Seasonal Fruit
\$3.50 Per Person

Garden Platter
(Crisp Vegetables and a Spinach & Garlic Dip)
\$3.95 Per Person

Fresh Chilled Fruit Juices
\$2.25 Per Person / \$14.00 Per Pitcher (serves 8)

Iced Tea and Lemonade (12oz)
\$2.50 Per Person

Bagels and Cream Cheese
\$2.95 per Person

Assortment of Freshly Baked Muffins
\$2.95 Per Person

Assortment of Fruit Loaves
\$3.25 Per Person

Selection of Strudels
\$3.75 Per Person

Whole Seasonal Fruit
\$2.25 Per Person

Pretzels, Chips and Dip
\$2.25 per Person

Nacho Chips and Salsa
\$3.00 per Person

Above Prices do not include 15% Gratuity and 6% GST

Plated Service Options

Lunch Selections

Chef's Daily Prepared Soup OR Garden Salad with House Dressing

Choose One:

1. Chicken Club Panini: Breast of Chicken, Crisp Bacon, Vine Ripened Tomatoes, Lettuce and Garlic Mayo **\$13.00**
2. Teriyaki Vegetable Wrap: Fresh Julienne Vegetables, Sprouts, Asian Sauce and Lettuce **\$12.00**
3. Chipotle Chicken Wrap: Spicy Chicken, Fresh Julienne Vegetables, Spicy Chipotle Ranch Sauce in a Sun Dried Tomato Tortilla **\$13.00**
4. Flat Iron Steak Sandwich on Focaccia with sautéed Mushrooms and Caramelized Onions, served with Fresh Golden French Fries **\$17.00**

Desserts

Chocolate Maple Cake OR Fresh Fruit Plate
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
A Selection of International Teas

Dinner Selections

Exotic Mixed Greens with House Dressing

Chef Inspired Daily Prepared Soup

Choose One:

1. Slow Roasted Prime Rib with Aus Jus and Horseradish **\$28.00**
2. Breast of Chicken Stuffed with Sun Dried Tomatoes and Okanagan Goat Cheese **\$24.00**
3. BC Salmon with Maple Dill Glaze **\$24.00**

Dessert Selections

Choose One:

1. Tiramisu Cheesecake
2. Chocolate Cappuccino Torte
3. Pineapple Bread Pudding

Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
A Selection of International Teas

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Lunch Buffet Selections

(minimum 25 persons)

Bistro Lunch

Market Greens with Three House Dressings
Fresh Pasta Salad, Chicken Caesar Salad
Assortment of Meat, Fish and
Vegetarian Wraps
Hearty Chicken Vegetable Soup
Choice: Fresh Sliced Fruit
OR Assortment of Cakes for Dessert
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas

\$13.95 Per Person

Deli Buffet Luncheon

Beef and Barley Soup, Market Green Salad
with Three House Dressings
New Potato Salad
Build Your Own Sandwich Concept:
Assorted Deli Style Platters: Egg Salad
Tuna Salad, Vegetables and Sliced Cheddar
Vegetable Crudités Platter and Herb and
Garlic Dip, Assortment of Pickles
Olives and Pickled Beets
Variety of Dessert Squares
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas

\$14.75 Per Person

Soup and Sandwich Buffet

Two Delicious Soups; One Meat Based and
One Vegetarian, Fresh Spinach Salad with
Sun Dried Tomato Vinaigrette with Local
Goat Cheese, Caesar Salad with Spicy
Croutons and Parmesan Cheese
Selection of Deli Style Sandwiches
Fresh Whole Fruit
Assortment of Dessert Squares
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas

\$12.95 Per Person

Panini Buffet

Vegetable Minestrone Soup, Garden Salad
with Three House Dressings
Greek Salad with Feta Cheese and Kalamata
Olives, Clubhouse Panini
Serrano Ham and Swiss Panini
Mediterranean Vegetable Panini
Assortment of Dessert Squares and Tarts
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas

\$14.95 Per Person

Italian Luncheon Buffet

Mixed Greens with Garlic Croutons and Sun Dried Tomato Vinaigrette
Classic Caesar Salad with Sweet Red Onions and Local Goat Cheese
Fettuccine D'Angelo: Prosciutto, Tomatoes and Fresh Winter Vegetables
Penne Pasta: Chicken and Fresh Spinach, Parmagiano Reggiano, Italian Flat Bread
Assortment of Dessert Squares and Tarts
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas

\$15.95 Per Person

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Dinner Buffet Selections

(minimum of 25 people)

Traditional Holiday Buffet

Market Greens with House Dressing, Vegetable Crudités with Garlic Basil Dip
Pasta Salad with Diced Vegetables and Fresh Herbs, Fresh Baked Breads
Roasted Tom Turkey with Pan Gravy and Sage and Pine Nut Stuffing
Baked Honey Ham with Chardonnay Fruit Glaze
Garlic Mashed Potatoes OR Scalloped Potatoes, Glazed Sweet Carrots with Fresh Dill
Appropriate Condiments, Assorted Pickles and Olives
Fruit Pies
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas
\$26.95 Per Person

Taste of Okanagan Buffet

Assortment of Salads, Fresh Baked Bread Table, Pickles and Relish Platters
European Style Deli Cold Cuts
Roasted Baron of Beef with Thyme Reduction
Oven Baked Roasted Chicken with Tomatoes and Herbs
Home-style Lasagna with Spinach and Mozzarella Cheese, Rice Pilaf
Baby Roasted Rosemary Potatoes or Scalloped Potatoes
Seasonal Fresh Vegetables, Assorted Cheesecakes, Pies and Fruit Platters
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas
\$25.95 Per Person

Top of The Mountain

Garden Mixed Greens with Choice of Dressings
Fresh Baked Bread Table, Assortment of Pickles, Peppers, and Stuffed Olives
Fresh Pasta Salad with Vegetables, Goat Cheese and Sliced Olives
Traditional Caesar Salad with House made Dressing and Garlic Croutons
BC Salmon Fillet with Maple Glaze and Fruit Salsa
Roast Chicken with Mango Pineapple Curry Sauce
Baby Roasted Potatoes, Rice Pilaf, Asian Stir Fry Vegetables
Assorted Cakes and Fruit Pies
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas
\$24.95 Per Person

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Chef's Choice Tasting Buffet

Chef Inspired: Three Hot Selections

Fresh Garden Greens with Choice of Dressings
Medley of Fresh Seasonal Vegetables
A Selection of Scalloped Baby Roasted Potatoes
Rice Pilaf, Greek Salad with Feta Cheese and Kalamata Olives
Roasted Peppers, Corn and Red Onion Salad with Fresh Cilantro
Fresh Baked Bread Table, Selection of Pickles and Cold Cut Deli Meats
Dessert Table Consisting of Assorted Cakes and Fresh Fruit Platters
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas
\$25.00 Per Person

Mediterranean Buffet

Fresh Baby Spinach Salad with Local Goat Cheese
Tomato and Cucumber Salad Garnished with Kalamata Olives
Garden Greens with Choice of Dressings, Fresh Baked Bread Table
Antipasto Platter: Assortment of Pickles, Dolmades and Peppers
Tuscany Chicken with Artichoke Hearts, Tomatoes and Fresh Herbs
Manicotti Stuffed with Spinach and Ricotta Cheese, Tri-colour Fusilli with Chorizo Sausage
Caramelized Onions, Button Mushrooms and Tomato Cream Sauce
Lemon Roasted Potatoes, Arborio Rice, Seasonal Fresh Vegetables
Selection of Cakes and Pies
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas
\$24.50 Per Person

Star Buffet

Selection of Salads and Dressings, Fresh Baked Bread Table
Relish Platters of Olives, Peppers and Pickles
Succulent Slow Roasted Prime Rib with Rosemary Aus Jus
BC Salmon with Citrus Dill Sauce
Roasted Chicken with Black Olives, Rosemary and Shallots
Herb Roasted Potatoes, Garlic Tossed Green Beans with Shallots
Variety of Cheesecakes and Tortes
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Selection of International Teas
\$31.95 Per Person

** Customized menus available upon request **

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Above Prices do not include 15% Gratuity and 6% GST

Reception

"The Classic"

Display of International and Domestic Cheeses with Fresh Grapes
Assortment of Crackers and Breads

\$12.95 Per Person

"Fisherman's Catch" (Minimum 35 People)

Cold Smoked Salmon, Smoked Oysters
Fresh Water Shrimp, Decorated Baked BC Salmon, Fresh Mussels tossed in Salsa, West Coast Prawns and Capers. Served with an Assortment of Crackers and Cream Cheese

\$28.00 Per Person

"Antipasto Table"

Grilled and Marinated Red and Green Peppers
Zucchini, Eggplant, Roasted Garlic, Marinated Mushrooms, Olives and Dolmades

Served with a selection of Italian Breads
\$7.50 Per Person

"Silver Star Reception"

A selection of International and Domestic Cheeses
Fresh Fruit Platter, Antipasto Tray
Garden Platter with Crisp Vegetables and Dip
Platter of European Cold Cuts and
Fresh Baked Rolls

\$17.95 Per Person

"Chilcoat Hot Hors D'oeuvres"

(Minimum 20 People)

Combination of the following:

(Five pieces per person)

Two types of Wings, Bruschetta, Panko Crusted Shrimp,
Dry Ribs, Tempura Vegetables, Spring Rolls and Potstickers

\$24.50 Per Person

Cold Platters

Seasonal Fresh Fruit
\$3.50 Per Person

Cocktail Sandwiches
\$6.00 Per Person

European Cold Meat with Fresh Baked Rolls, Cheese and Condiments
\$8.50 Per Person

Tomato Bruschetta
\$12.00 Per Dozen

Nacho Chips with Salsa and Sour Cream
\$3.00 Per Person

International and Domestic Cheese tray
\$10.50 Per Person

Smoked Salmon Rosettes with Capers and Onions
\$10.50 Per Person

Assorted Canapés
\$32.00 Per Dozen

Camembert Cheese on Toast Points
\$16.00 Per Dozen

Hot Items

Asian Meatballs with a Chili Dip
\$4.00 Per Person

Spring Rolls with Hoisin Sauce
\$4.75 Per Person

Cactus Fries with Jalapeño
Cream Cheese Dip
\$4.50 Per Person

Dry Ribs
\$5.50 Per Person

Potstickers with Plum Sauce
\$4.75 Per Person

Wings (two flavours)
\$8.50 Per Dozen

Panko Coated Shrimp
with Soya-Wasabi Dip
\$5.95 Per Person

Spinach and Feta Spanokopita
\$3.95 Per Person

Banquet Beverage Information

HOST BAR Host is responsible for all beverage charges

CASH BAR Guest is responsible for own beverage charges

	HOST BAR	CASH BAR
Domestic Beer	\$4.25	\$4.75
Hi Balls	\$4.25	\$4.75
Glass of House Wine	\$4.25	\$4.75
Ciders	\$4.25	\$4.75
Coolers	\$4.25	\$4.75
Caesars	\$4.25	\$4.75
Soft Drinks	\$1.75	\$2.00
Fruit Juice	\$1.75	\$2.00

* Host Bar subject to 15% Gratuity and 6% GST *

Other Beverages

Fruit Punch (4 litres serves approx. 40 people)

- Alcoholic \$90 per 4 litre bowl
- Non Alcoholic \$45 per 4 litre bowl

Bartender charge: The hotel will supply all bar service in keeping with server liability issues and charge a predetermined hourly rate for all bar service staff. Current hourly rates have been set at \$20.00 per bartender an hour on a minimum 4 hour basis for any one occasion, if consumption is more than \$400.00 the bartender charge is waived.

Options for Hosted Bar

- Have hosted bar for a specific period of time then change to Cash Bar
- Distribute drink tickets either at the dinner table or at guest book table

Policies

- All food and beverage to be supplied by the hotel
- Persons under the age of 19 years are prohibited from consuming alcohol
- Functions must end by 1:00am and the room vacated by 1:30am

The hotel reserves the right to inspect and control private functions, including hospitality suites. Damage and extensive clean up fees will be charged accordingly.

Guests are responsible for room decorations, extra cleaning charges may apply.

The Hotel reserves the right to provide an alternate banquet room best suited to the group's size should the number of guests attending the banquet differ greatly from the original expected number.

Services Charge and Taxes

Government taxes are applicable as follows:

Food	6% Goods and Services Tax (GST)
Beer/Wine/Alcohol	6% GST + 10% Liquor Sales Tax
Miscellaneous	6% GST
Audio Visual Equipment	6% GST
Labour Service Charge	6% GST
Service Charge	6% GST

A 15% Gratuity is added to all food and beverage services

All entertainment is subject to S.O.C.A.N. (Society of Composers, Authors & Music Publishers of Canada) fees.

Payment

A deposit of 20% of the estimated total event cost is required to confirm the event on a definite basis. The balance of the estimated charges is due 10 working days prior to the event. Any remaining balances are due prior to departure. If credit arrangements are required, please contact the Hotel's accounting office at:
(250) 549-5191

Cancellation

Cancellations made 90 days prior to event are subject to full refund of the 20% deposit. Cancellations made less than 90 days prior will yield the 20% deposit.