



PRINCE GEORGE CONFERENCE
AND CIVIC CENTRE



BANQUET MENU



WELCOME

To the Food & Beverage Department of the Prince George Conference and Civic Centre

Whether you are booking a corporate luncheon for twelve guests, a wedding, or an annual convention for one thousand attendees, the Prince George Conference and Civic Centre's Food & Beverage Department will cater to your every need.

Phone: 250.614.7850
Fax: 250.614.7851
catercivic@princegeorge.ca

Our knowledgeable and experienced staff is dedicated to exceeding your expectations to ensure the success of your event.

You can choose from our established menus, or we can customize your menu to meet a budget or theme while fulfilling your requirements. We will be pleased to work with you closely on every detail of your catering needs.

For further information on the food and catering services offered by the Prince George Conference and Civic Centre, please contact us directly.



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808 Canada Games Way
Prince George, BC, V2L 5T6

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Fax: 250.561.7737
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BREAKS



Coffee Break Suggestions

Beverages

Freshly Brewed Gourmet Starbucks Regular and Decaffeinated Coffee and Tazo Specialty Teas
\$3.75 per person

One Urn of Freshly Brewed Gourmet Starbucks Regular and Decaffeinated Coffee (serves approx. 45 people)
\$125.00 per urn

Half Urn of Freshly Brewed Gourmet Starbucks Regular and Decaffeinated Coffee (serves approx. 22 people)
\$65.00 per 1/2 urn

Thermos of Freshly Brewed Gourmet Starbucks Regular and Decaffeinated Coffee (7 cups)
\$20.00 per thermos

Thermos of Freshly Brewed Gourmet Starbucks Tazo Specialty Teas (7 cups)
\$20.00 per thermos

Chilled Assorted Fruit Juices: Orange, Cranberry and Apple
\$23.00 per 60oz

Chilled Pitcher of Milk: 2%, Skim or Chocolate
\$23.00 per 60oz

Lemonade or Iced Tea with Lemon Wedges
\$23.00 per 60oz

Individual Canned Regular & Diet Soft Drinks
\$3.75 per can

Individual Bottled Water
\$3.75 per item

Individual Bottled Juices
\$3.75 per item

Baked Goods & Coffee Break Treats

Selection of Muffins, Croissants, Cinnamon Buns and Danish Pastries (Served with Butter and Fruit Preserves)
\$42.00 per dozen

Freshly Baked Scones (Served with Butter and Fruit Preserves)
\$42.00 per dozen

Assorted Bagels with Cream Cheese
\$42.00 per dozen

Selection of Assorted Doughnuts
\$42.00 per dozen

Selection of Freshly Baked Extra Large Cookies; Chocolate Chip, Peanut Butter Chocolate Chip, White Chocolate Macadamia Nut and Oatmeal Raisin
\$41.00 per dozen

Sliced Breakfast Breads: Banana Chocolate Chip, Blueberry Yogurt, Lemon Poppyseed, Toffee Apple
\$42.00 per dozen

Assorted Dessert Cake Squares and Bars
\$42.00 per dozen

Individual Fruit Yogurts
\$3.25 per item

Sliced Seasonal Fruit Platter
\$8.00 per person

Freshly Baked Granola Bars
\$41.00 per dozen

Individual Breakfast Parfaits with Granola, Fresh Fruit and Yogurt
\$4.75 per item

BREAKS



Theme Breaks

Minimum number required

Cookie Break

- A Selection of Freshly Baked Cookies
- Ice Cold Pitchers of 2% Milk
- Chilled Apple, Orange and Cranberry Juice
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$14.00 per person

Health Break

- Freshly Baked Granola Bars
- Sliced Seasonal Fresh Fruit Platter
- Assorted Individual Flavoured Yogurts
- Vegetable Crudités with Ranch Dip
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$17.50 per person

Fruit Break

- Assorted Whole and Sliced Seasonal Fresh Fruit
- Blueberry Yogurt Coffee Cake
- Triple Berry Crumble Bars
- Chilled Apple, Orange and Cranberry Juice
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$17.50 per person

Chocolate Break

- Assorted Mini Chocolate Bars
- Double Chocolate Chip Cookies
- Chocolate Brownies
- Ice Cold Milk and Chocolate Milk
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$17.50 per person

Ice Cream Sundae Break

- Vanilla Ice Cream
- Hot Fudge, Chocolate and Strawberry Sauce
- Whip Cream, Maraschino Cherries
- Chopped Pecans, M&M's, Crushed Oreo Cookies
- Fresh Berries
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$17.50 per person

Southwest Savory Break

- Blue, Yellow, Red Corn Tortilla Chips
- Salsa, Guacamole, Pico de Gallo
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$15.50 per person

BREAKFAST



Continental Breakfast Buffets

May be served either Buffet Style or Plated (Minimum number required)

The Cranbrook

- Chilled Apple, Orange and Cranberry Juice
- Seasonal Sliced Fresh Fruit Platter
- Freshly Baked Muffins, Danish, Cinnamon Buns and Croissants
- Butter and Fruit Preserves
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$18.25 per person

The Cottonwood

- Chilled Apple, Orange and Cranberry Juice
- Steel Cut Oatmeal with Brown Sugar and Raisins, Milk
- Assorted Individual Yogurts
- Seasonal Sliced Fresh Fruit Platter
- Freshly Baked Mini Muffins, Danish, Cinnamon Rolls
- Butter and Fruit Preserves
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$18.25 per person

BREAKFAST



Breakfast Buffets

May be served either Buffet Style or Plated (Minimum number required)

On the Go

- Chilled Apple, Orange and Cranberry Juice
- Seasonal Sliced Fresh Fruit Platter
- Freshly Baked Scones and Bagels with Cream Cheese
- Butter and Fruit Preserves
- Warm Ham, Egg and Cheese English Muffin Sandwich
- Warm Scrambled Egg, Cheese and Vegetable Wrap
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$18.25 per person

The North Land Sun Rise

- Chilled Apple, Orange and Cranberry Juice
- Seasonal Sliced Fresh Fruit Platter
- Freshly Baked Muffins, Danish, Cinnamon Buns and Croissants
- Butter and Fruit Preserves
- Fresh Scrambled Eggs with Cheddar Cheese and Chives
- Smoked Bacon and Gluten Free Turkey Sausage
- Blueberry Buttermilk Pancakes with Maple Syrup
- Country Potatoes with Diced Bell Peppers and Onions
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$21.75 per person

The Morning Glory

- Chilled Apple, Orange and Cranberry Juice
- Seasonal Sliced Fresh Fruit Platter
- Assorted Breakfast Breads, Butter and Fruit Preserves
- Cinnamon French Toast, Maple Syrup and Whipped Dairy Butter
- Fresh Scrambled Eggs with Cheddar Cheese
- Smoked Bacon and Gluten Free Turkey Sausage
- Country Potatoes with Diced Bell Peppers and Onions
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$21.75 per person

The Nechako Valley Harvest

- Chilled Apple, Orange and Cranberry Juice
- Seasonal Sliced Fresh Fruit Platter
- Assorted Breakfast Breads
- Bagels and Cream Cheese
- Butter and Fruit Preserves
- Traditional Eggs Benedict with Hollandaise Sauce
- Country Potatoes with Diced Bell Peppers and Onions
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$21.75 per person

LUNCH



Working Lunch Buffet Selections

Minimum number required

Soup and Sandwich

- Soup of the Day
- Tossed Garden Greens with Assorted Dressings
- Home Style Bun Sandwiches on a Variety of Freshly Baked Breads
- Black Forest Ham, Cheddar Cheese
- Roast Beef, Mustard and Horseradish Mayo
- Smoked Turkey, Cranberry Mayo, Tomato and Monterey Jack Cheese
- Fresh Egg Salad
- Tuna Salad and Cucumber
- Vegetarian with Pesto Cream Cheese, Tomato, Cucumber and Roasted Peppers
- Freshly Baked Extra Large Cookies
- Assorted Dessert Squares
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$21.75 per person

The Deli Sandwich Bar

- Soup of the Day
- Mediterranean Pasta Salad with Kalamata Olives and Feta Cheese
- Tossed Garden Greens with Assorted Dressings
- Platters of Assorted Cold Cuts and Deli Meats, Tuna Salad, Egg Salad
- Selection of Domestic and European Sliced Cheeses
- White, Whole Wheat and Multigrain Freshly Baked Breads and Rolls
- Shredded Lettuce, Sprouts, Tomato, Cucumber, Bell Peppers and Pickles
- Assorted Dessert Pastries and Squares
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$21.75 per person

The Corner Counter

- Yukon Gold Potato Salad with Dijon Mustard and Fresh Chives
- Mediterranean Pasta Salad with Kalamata Olives and Feta Cheese
- Fresh Vegetables and Dip with Pickles and Olives
- Hearty Sandwiches on Freshly Baked French Baguettes, Black Forest Rye and Pumpernickel
- Smoked Turkey, Swiss Cheese, Lettuce, Tomato and Cranberry Mayonnaise
- Black Forest Ham, Cheddar Cheese, Lettuce and Dijon Mayonnaise
- Roast Beef, Horseradish Mayo, Dijon, Lettuce and Sweet Onion
- Tuna Salad, Lettuce, Sliced Cucumber and Dilled Mayonnaise
- Vegetarian with Pesto Cream Cheese, Tomato, Cucumber and Roasted Peppers
- Chef's Selection of Freshly Baked Fruit Pies and Squares
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$21.75 per person

The Healthy Alternative

- Tossed Garden Greens with Assorted Dressings
- Mediterranean Quinoa Salad with Feta Cheese
- Baby Spinach with Toasted Sunflower Seeds, Dried Cranberries, Red Onions
- Spinach, Whole Wheat, and Sun-dried Tomato Tortilla Wraps
 - » Grilled Thai Chicken, Rice Noodles, Carrots, Cucumber and Lettuce
 - » Roasted Vegetable with Feta and Pesto
 - » Smoked Black Forest Ham, Swiss Cheese, Tomato and Dijon Mayo
 - » Grilled Chicken, Romaine, Caesar Dressing, and Parmesan
 - » Egg Salad
 - » Bacon, Lettuce and Tomato
 - » Tuna Salad with Cucumber, Red Onion and Lettuce
- Seasonal Sliced Fresh Fruit Platter
- Individual Flavoured Yogurts
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$21.75 per person

LUNCH



Buffet Selections

Minimum number required

The Italian

- Chopped Italian Salad with Assorted Dressings
- Mediterranean Pasta Salad with Kalamata Olives and Feta Cheese
- Chicken Parmesan Casserole
- Spaghetti with Spinach and Mushrooms
- Herb and Garlic Cheese Bread
- Roasted Vegetable Medley with Pesto
- Sliced Seasonal Fresh Fruit
- Tiramisu
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$23.25 per person

The Country Barbecue

- Mediterranean Quinoa Salad with Feta Cheese
- Yukon Gold Potato Salad with Dijon Mayo, Fresh Chives
- Crisp Corn Tortilla Chips, Salsa and Guacamole
- Grilled Chipotle Barbecued Chicken Pieces
- Rosemary Roasted Potatoes
- Grilled Sweet Corn with Roasted Peppers
- Seasonal Sliced Fresh Fruit Platter
- Assorted Dessert Squares
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$23.25 per person

The German Buffet

- Heritage Greens, Assorted Dressings
- Bavarian Coleslaw with Bacon
- Buns and Pretzels
- Beef Rouladen in a rich Beef Gravy
- Mashed Potatoes
- Braised Red Cabbage
- German Chocolate Cake, Apple Strudel
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$23.25 per person

LUNCH



Buffet Selections (Continued)

Minimum number required

The Taste of India

- Heritage Greens, Assorted Dressings
- Grilled Naan Bread
- Vegetable Samosas, Mango Chutney
- Butter Chicken
- Basmati Rice
- Cucumber Raita
- Curried Vegetables
- Seasonal Sliced Fresh Fruit Platter
- Orange Citrus Cake, Mango Mousse
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$23.25 per person

The Greek Buffet

- Heritage Garden Greens with Assorted Dressings
- Garden Greek Salad with Feta Cheese
- Pita Bread with Hummus
- Baked Spanakopita and Tzatziki Dip
- Grilled Greek Style Chicken Souvlaki
- Roasted Greek Potatoes
- Roasted Vegetable Medley
- Pecan Streusel Cake, Maple Chocolate Cake
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$24.00 per person



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LUNCH



Box Lunches

(Meals are for Take Out only, choice is to be same for all attendees)

Box Lunch Includes:

- Choice of Sandwich, Side Salad, Dessert, Drink, Whole Fruit

\$17.50 per person

Sandwiches (Choice of One)

- Roast Beef & Cheddar Cheese with Horseradish Mayo on Whole Wheat Sub Bun
- Smoked Turkey Breast & Monterey Jack Cheese with Cranberry Mayo on Italian Herb Bun
- Traditional Tuna Salad with Fresh Dill and Cucumber on Italian Panini Roll
- Black Forest Ham & Cheddar Cheese on a Whole Wheat Panini Roll Kaiser
- Vegetarian with Pesto Cream Cheese, Tomato, Cucumber and Roasted Peppers on a Multigrain Roll

Side Salads (Choice of One)

- Pasta Salad with Roasted Julienne Vegetables and Feta Cheese
- Yukon Gold Potato Salad with Dijon Mustard and Fresh Chives
- Mediterranean Pasta Salad with Kalamata Olives and Roasted Peppers

Desserts (Choice of One)

- Chocolate Chip Cookie
- White Chocolate Pecan Cookie
- Brownie
- Nanaimo Bar
- Triple Berry Crumble

Fruit (Choice of One)

- Apple
- Orange
- Banana

Beverages (Choice of One)

- Pepsi
- 7-Up
- Root Beer
- Orange Crush
- Iced Tea
- Orange Juice
- Apple Juice
- Grapefruit Juice
- Bottled Water

LUNCH



Plated Luncheons

Minimum number required

The Mackenzie

- House Garden Green Salad with Cucumber, Tomato, Julienne Root Vegetables, Balsamic Vinaigrette
- Freshly Baked Rolls with Whipped Dairy Butter
- Roasted Chicken Breast, Cranberry-Sweet Onion Compote, Roasted Garlic Chicken Jus
- Mushroom and Canadian Pearl Barley Risotto with Maple Roasted Seasonal Vegetables
- French Cream Cheesecake, Raspberry Coulis, Vanilla Cream
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$29.50 per person

The Simon Fraser

- Classic Caesar Salad, Shaved Parmesan, Herb Croutons and Double Smoked Bacon Bits
- Freshly Baked Rolls with Whipped Dairy Butter
- Grilled Atlantic Salmon with a Roasted Garlic and Dill Cream Sauce
- Scalloped Potatoes and Medley of Seasonal Vegetables
- Butter Pecan Fudge Cake, Chocolate Sauce
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$29.50 per person

The Parsnip

- Creamy Leek and Asparagus Soup
- Freshly Baked Rolls with Whipped Dairy Butter
- Grilled Chicken Breast with Caramelized Onions and Mushrooms
- Sour Cream and Chive Mashed Potatoes
- Seasonal Vegetables
- Lemon Meringue Tart, Fresh Berries and Cream
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$29.50 per person

LUNCH



Create Your Own Luncheon

Minimum number required

Luncheon Selections (with the entrée price) include:

- One Appetizer
- Freshly Baked Rolls with Whipped Dairy Butter
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas
- Dessert

Appetizers

- Mixed Mushroom Double Cream Soup, Fresh Thyme and Chives
- Yukon Gold Potato & Leek Soup with Bacon and Parsley Garnish
- Caramelized Onion, Cauliflower Cheddar Soup with Fresh Chives
- Classic Caesar Salad, Shaved Parmesan, Herb Croutons and Double Smoked Bacon Bits
- Baby Spinach, Cherry Tomatoes, Red Onion, Sundried Cranberries, Pecans and Maple Dijon Vinaigrette
- House Garden Green Salad with Cucumber, Tomato, Julienne Root Vegetables, Balsamic Vinaigrette

Entrees

Entrees are served with Freshly Baked Rolls and Whipped Dairy Butter

- Grilled Beef Top Sirloin Steak 5oz, Mushroom Sauce
- Olive Oil Whipped Potatoes, Roasted Vegetables

\$31.00 per person

- Garlic Crusted Salmon Filet, Tomato Basil Relish
- Roasted Mushroom Pilaf, Seasonal Vegetables

\$29.50 per person

- Grilled Atlantic Salmon with a Garlic and Dill Cream Sauce
- Sweet Pea Risotto, Seasonal Vegetables

\$29.50 per person

- Grilled Chicken Breast with Caramelized Onions and Mushrooms
- Garlic and Herb Whipped Potatoes, Seasonal Vegetables

\$29.50 per person

- Roasted Chicken Breast, Cranberry-Sweet Onion Compote,
- Natural Garlic Chicken Jus
- Mushroom Barley Risotto, Seasonal Vegetables

\$29.50 per person

- Seared Boneless Pork Chop, Maple Dijon Cream
- Twice Baked Potato and Seasonal Vegetables

\$29.50 per person

- Vegan Paella, Grilled Tofu, Bell Peppers, Tomatoes, Artichoke Hearts, and Chickpeas, Saffron Rice

\$29.00 per person

- Wild Mushroom Strudel, Green Beans and Cream Sauce

\$29.00 per person

Dessert Selections

- Caramel Apple Crumble, Cinnamon Cream
- German Chocolate Cake, Vanilla Cream
- Butter Pecan Fudge Cake, Chocolate Sauce
- Tiramisu Mousse, Fresh Berries, Vanilla Cream
- French Vanilla Cream Cheesecake, Raspberry Coulis
- White Chocolate Chai Latte Cake, Vanilla Cream
- Chocolate Panna Cotta, Whip Cream and Fresh Berries

DINNER



Plated Dinners

Minimum number required

The Tabor

- House Garden Green Salad with Cucumber, Tomato, Julienne Root Vegetables,
- Balsamic Vinaigrette
- Freshly Baked Rolls with Whipped Dairy Butter
- Mustard Crusted Chicken Breast, Caramelized Onion Sauce
- Sweet Corn Risotto, Seasonal Vegetables
- Cookie Dough Cheesecake, Vanilla Cream Fresh Berries
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$47.50 per person

The Purden

- Classic Caesar Salad, Shaved Parmesan,
- Herb Croutons and Double Smoked Bacon Bits
- Freshly Baked Rolls with Whipped Dairy Butter
- Roasted Chicken Breast, Mushroom Marsala Sauce
- Roasted Baby Red Potatoes, Seasonal Vegetables,
- Red Velvet Cake with Mango Coulis and Fresh Berries
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$47.50 per person

The British Columbian

- Prawn Cocktail with Marie Rose Sauce, Fresh Lemon, Baby Greens
- Freshly Baked Rolls with Whipped Dairy Butter
- Seared Salmon Filet, Basil Cream Sauce
- Brie and Chive Mashed Potato, Seasonal Vegetables
- Cranberry Orange Cheesecake, Vanilla Cream, Berry Coulis
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$47.50 per person

The Western Broil

- Spicy Butternut Squash Soup, Yogurt and Pumpkin Seed Garnish
- Freshly Baked Rolls with Whipped Dairy Butter
- Grilled Beef Top Sirloin Steak 8oz, Peppercorn Sauce
- Stuffed Twice Baked Potato, Seasonal Vegetables
- Chocolate Ganache Layer Cake, Raspberry Coulis
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$51.75 per person



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DINNER



Create Your Own Dinner

Minimum number required

Dinner Selections (with the entrée price) include:

- Soup or Starter
- Freshly Baked Rolls with Whipped Dairy Butter
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas
- Dessert

Soups

- Spicy Butternut Squash Soup, Yogurt and Pumpkin Seed Garnish
- Mixed Mushroom Double Cream Soup, Fresh Thyme and Chives
- Yukon Gold Potato & Leek Soup with Bacon and Parsley Garnish
- Caramelized Onion, Cauliflower Cheddar Soup with Fresh Chives
- Roasted Red Pepper and Sweet Potato Soup

Starters

- Classic Caesar Salad, Shaved Parmesan, Herb Croutons and Double Smoked Bacon Bits
- Baby Spinach, Cherry Tomatoes, Red Onion, Sundried Cranberries, Pecans and Maple Dijon Vinaigrette
- House Garden Green Salad with Cucumber, Tomato, Julienne Root Vegetables, Balsamic Vinaigrette

- Vine Ripened Tomato, Bocconcini, Basil Terrine, Basil Oil, Balsamic Reduction
- Smoked Atlantic Salmon with Herb Cream Cheese, Capers, Red Onion and Fresh Dill
- Prawn Cocktail with Cocktail Sauce, Fresh Lemon, Baby Greens

Entrees

Roasted Chicken Breast, Cranberry-Sweet Onion Compote, Mushroom Barley Risotto, Seasonal Vegetables

\$47.50 per person

Herb and Garlic Roasted Chicken Breast, Mushroom Sauce, Twice Baked Potato, Seasonal Vegetables

\$47.50 per person

Chicken Breast Stuffed with Spinach and Ricotta Cheese, White Wine Sauce, Roasted Garlic Mashed Potato, Seasonal Vegetables

\$47.50 per person

Mediterranean Stuffed Chicken Breast, Spinach and Sun-dried Tomato, and Feta, Cream Sauce Saffron Rice Pilaf, Seasonal Vegetables

\$47.50 per person

Herb Crusted Wild Pacific Salmon Filet, Honey Mustard Glaze, Mushroom Risotto, Seasonal Vegetables

\$47.50 per person

Grilled Atlantic Salmon with a Garlic and Dill Cream Sauce Sweet Pea Pilaf, Seasonal Vegetables

\$47.50 per person

Seared Boneless Pork Chop, Maple Dijon Cream Twice Baked Potato and Seasonal Vegetables

\$46.50 per person

Roast Centre Cut Loin of Pork with Apple Dijon Sauce, Caramelized Onions, Roast Potatoes, and Seasonal Vegetables

\$46.50 per person

Grilled 6oz AAA Beef Tenderloin Steak with Merlot Reduction, Roast Garlic Mashed Potatoes, Seasonal Vegetables

\$54.00 per person

Roast Prime Rib of Beef, Au Jus Horseradish Cream, Oven Roasted Baby Red Potatoes, Seasonal Vegetables, Yorkshire Pudding

\$54.00 per person

Grilled Beef Top Sirloin Steak 8oz, Peppercorn Sauce Oven Roasted Baby Red Potatoes, Seasonal Vegetables

\$51.75 per person



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DINNER



Create Your Own Dinner (Continued)

Minimum number required

Vegetarian/ Vegan Entrees

Wild Mushroom Strudel, Green Beans and Tomato Cream Sauce

\$39.00 per person

Vegan Paella, Grilled Tofu, Bell Peppers, Tomatoes, Artichoke Hearts, and Chickpeas, Saffron Rice

\$39.00 per person

Butternut Squash Ravioli, Tomato Sage Sauce
Seasonal Vegetables

\$39.00 per person

Spinach & Ricotta Filled Cannelloni with Tomato Basil Sauce, Seasonal Vegetables

\$39.00 per person

Dessert Selections

- Caramel Apple Tart, Cinnamon Cream
- French Cream Cheesecake, Raspberry Coulis, Vanilla Cream
- New York Style Cheesecake, Strawberry Coulis, Vanilla Cream
- Tiramisu with Raspberry Coulis
- Chocolate Panna Cotta, Fresh Berries, Vanilla Cream

Gluten Free

- Chocolate Almond Torte, Vanilla Cream
- Turtle Cheesecake, Berry Coulis
- Very Berry Cheesecake, Vanilla Cream
- Chocolate Panna Cotta, Fresh Berries



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DINNER



Buffet Selections

Minimum number required

The Summit

- Tossed Garden Greens with Tomato and Cucumber with Assorted House Dressings
- Mediterranean Bowtie Pasta Salad, Tomatoes, Cucumber, Red Onion, Bell Peppers and Feta
- Herbed Red Potato Salad
- Cucumber and Dill Salad
- Garden Fresh Vegetables with Ranch Dip
- Freshly Baked Rolls with Whipped Dairy Butter
- Three Cheese Tortellini, Basil Pesto Cream Sauce
- Herb, Garlic Roasted Breast of Chicken with a Mushroom Sauce
- Rosemary Roasted Potatoes
- Selection of Seasonal Vegetables
- Selection of Dessert Squares, Pies and Mousse
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$40.00 per person

Baron Buffet

- Tossed Garden Greens with Tomato & Cucumber with Assorted House Dressings
- Caesar Salad with Garlic Croutons and Fresh Parmesan Cheese
- Mediterranean Bowtie Pasta Salad, Tomatoes, Cucumber, Red Onion, Bell Peppers and Feta
- Herbed Red Potato Salad
- Garden Fresh Vegetables with Ranch Dip
- Freshly Baked Rolls with Whipped Dairy Butter
- Carved Pepper Crusted Roast Beef, Mustard, Horseradish and Red Wine Jus
- Roasted Chicken Breast, Cranberry-Sweet Onion Compote
- Roasted Garlic Mashed Potatoes
- Selection of Seasonal Vegetables Tossed in Herb Butter
- Chef's Selection of Cheesecakes, Pies, Cakes & Mousse
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$43.00 per person



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DINNER



Buffet Selections (Continued)

Minimum number required

The Fraser

- Heritage Blend Baby Greens with Tomato and Cucumber with Assorted House Dressings
- Caesar Salad with Garlic Croutons and Fresh Parmesan Cheese
- Cucumber and Dill Salad
- Herbed Red Potato Salad
- Mediterranean Bowtie Pasta Salad, Tomatoes, Cucumber, Red Onion, Bell Peppers and Feta
- Freshly Baked Rolls with Whipped Dairy Butter
- Garden Fresh Vegetables with Ranch Dip
- Sliced Seasonal Fresh Fruit Platter
- Chicken Breast Stuffed with Spinach and Ricotta Cheese, Cream Sauce
- Grilled Atlantic Salmon Filet, Maple Drizzle
- Sweet Pea Squash Risotto
- Roasted Garlic Mashed Potatoes
- Selection of Seasonal Vegetables
- Domestic and International Cheese Platter
- Selection of Pastries, Pies, Cheesecake, Cakes & Mousse
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$50.75 per person

The Canadian

- Heritage Blend Baby Greens, Beets, Candied Walnuts and Goat Cheese, Assorted House Dressings
- Spinach Salad with Blue Cheese Crumble, Cranberries, Pecans, Balsamic Vinaigrette
- Caesar Salad with Garlic Croutons and Fresh Parmesan Cheese
- Cucumber and Dill Salad
- Mediterranean Salad, Tomatoes, Cucumber, Bell Peppers and Feta, Red Wine Vinaigrette
- Yukon Gold Potato Salad with Horseradish, Mustard and Fresh Dill
- Freshly Baked Rolls with Whipped Dairy Butter
- Chilled Seafood Platter
- Marinated Tiger Prawns, Green Mussels on Half Shell, Baked Salmon, Ice Shrimp and Cocktail Sauce
- Garden Fresh Vegetables with Ranch Dip
- Sliced Seasonal Fresh Fruit Platter
- Domestic and European Deli Meat Platter
- Carved Roast Prime Rib of Beef, Au Jus and Yorkshire Pudding
- Mediterranean Stuffed Chicken Breast, Spinach and Sun-dried Tomato, Feta, and Cream Sauce
- Butternut Squash Ravioli, Tomato Sauce
- Oven Roasted Baby Red Potatoes
- Rice Pilaf
- Seasonal Vegetables tossed in Herb Butter
- Domestic and International Cheese Platter
- Chef's Selection of Cheesecakes, Tortes, Pastries, and Pies
- Gourmet Starbucks Regular & Decaf Coffee & Tazo Teas

\$59.00 per person



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RECEPTION



Reception Selections

Premium Canapés

Caprese Skewer

- Grape Tomato, Fresh Mozzarella, Basil Skewer, Balsamic Reduction

Ham, Herb Cream Cheese

- Ham and Herb Cream Cheese Skewer

Pistachio Crusted Grape

- Red Seedless Grapes, Blue Cheese, Chopped Pistachio

California Roll

- Sushi Rolls Filled with Avocado and Crab. Served with Soy, Wasabi, and Pickled Ginger

Tomato Basil Bruschetta Canape

- Toasted Crostini, Roma Tomato, Basil, Red Onion, Parmesan, Balsamic Reduction

Cucumber Cup

- Herb Boursin Cheese and Baby Shrimp

Watermelon Bites,

- Fresh Mint, Goat Cheese and Balsamic Reduction

\$39.00 per dozen

Specialty Canapés

Heirloom Tomato Bruschetta

- Toasted Baguette Topped with Vine Ripened Heirloom Tomatoes, Garlic, and Fresh Basil

Chorizo and Blue Cheese Toasts

- Chorizo, Blue Cheese and Olives

Mediterranean Potato Skins

- Roasted Red Pepper Hummus, Olives, Tomatoes and Feta Cheese

Prosciutto and Melon

- Prosciutto, Cantaloupe Melon Skewer

Beef Tenderloin Canape

- Toasted Crostini, Blue Cheese, Horseradish Cream

Rolled Crepe

- Filled with Cream Cheese, Chives and Smoked Salmon

Prawn Shooter

- Sriracha Cocktail Sauce

\$42.00 per dozen

Premium Hot Hors D'Oeuvres

Fried Vegetable Pot Stickers

- Tangy Soy Ginger Garlic Dipping Sauce

Chicken Wings

- In a Spicy Honey BBQ Sauce

Cocktail Meatballs

- Hoisin-Glazed Meatballs

Vegetable Spring Roll

- Sweet Chili Dipping Sauce

Spinach and Feta Cheese Strudel

- Spinach and Feta Cheese in Filo Pastry, Tzatziki dip

Vegetable Samosas

- Mini Vegetarian Samosas, Tamarind Chutney

Fantail Shrimp

- Breaded Shrimp with Cocktail Sauce

\$39.00 per dozen

Specialty Hot Hors D'Oeuvres

Coconut Tempura Shrimp

- Coconut Breaded Shrimp with Lemon Cocktail Sauce

Thai Chicken Satay

- Spicy Peanut Sauce, Cilantro

Lamb Lollipops

- Seared, Rosemary Crusted lamb with Mint Pesto

Beef Satay

- Beef Skewers, Sweet Teriyaki Sauce

Bacon Wrapped Sea Scallops

- Served with Cocktail Sauce

Saffron Risotto Prawns

- Saffron Risotto, Garlic Prawns, Tomato Fondue

Bacon Wrapped Chicken

- Tender Chicken Pieces Wrapped in Bacon, Brushed with a Teriyaki Glaze

\$42.00 per dozen

RECEPTION



Reception Enhancements

Chef Carved Roast Beef

Pepper Crusted Top Sirloin of BC Beef. Served with Fresh Rolls and Condiments

(Serves approximately 50 people)

\$ 575.00

Glazed Ham

Maple Glazed Ham served with Fresh Rolls and Mustards

(Serves approximately 50 people)

\$ 500.00

Smoked Salmon

Sides of Pacific Smoked Salmon served with Rye Bread and Condiments

(Serves approximately 20 people)

\$ 375.00

Fresh Maki Sushi Selection

California Rolls, Shrimp Rolls, Philadelphia Rolls and Cucumber Rolls

Served with Pickled Ginger, Wasabi and Soy Sauce

(80 pieces)

\$ 275.00

Platter Selections

Serves approximately 20 people

Fresh Fruit Platter

A Selection of Sliced Seasonal Fresh Fruit

\$ 160.00

Cheese Platter

A Selection of Domestic and International Cheese, Served with Specialty Breads and Crackers,

Garnished with Grapes

\$ 160.00

Vegetable Platter

A Colorful Selection of Fresh Garden Vegetables,

Served with a Creamy Ranch Dip

\$ 135.00

Deli Platter

A Selection of Cured Meats to include Black Forest Ham, Turkey Breast and Italian Salami, Served with Artisan Breads

\$ 200.00

Prawn Pyramid

Pyramid of Chilled West Coast Prawns,

Served with Lemon Wedges and Cocktail Sauce

\$ 225.00

Sandwich Platter

Vegetarian, Ham, Roast Beef and Turkey Sandwiches served on White, Whole Wheat and Flat Breads, Pickle Garnish

\$ 210.00

BEVERAGES



Beverages & Wine

Selection	Host Bar*	Cash Bar**
House Spirits	\$ 5.87	\$ 6.75
Domestic Beer	\$ 5.87	\$ 6.75
Imported Beer	\$ 6.52	\$ 7.50
House Wine per glass	\$ 5.87	\$ 6.75
House Wine per bottle	\$ 29.35	\$ 33.75
Premium Wine per glass	\$ 7.39	\$ 8.50
Premium Wine per bottle	\$ 36.95	\$ 42.50
Northern Lights per glass, LB	\$ 6.52	\$ 7.50
Northern Lights per bottle, LB	\$ 32.60	\$ 37.50
Northern Lights per glass, CN	\$ 7.39	\$ 8.50
Northern Lights per bottle, CN	\$ 36.95	\$ 42.50
Liqueurs & Coolers	\$ 6.52	\$ 7.50
Cognacs, Grand Marnier	\$ 6.52	\$ 7.50
Soft Drinks & Juices	\$ 2.62	\$ 2.75

A bartender charge of \$20.00 per hour per bartender (minimum of four hours) will apply if the revenue per bar is under \$600.00.

* The Licensee will be invoiced for all beverages consumed, applicable taxes & 15% service charge.

** All applicable taxes & service charges are included in the price.

Selection	Cost Per Gallon*
Non-Alcoholic Fruit Punch	\$75.00
Alcoholic Fruit Punch	\$130.00
Champagne Punch	\$130.00
	Cost Per Bottle**
Sparkling Juice	\$20.00

* One gallon serves approximately 20 people.

** One bottle serves approximately 5 people.



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BEVERAGES



Wine List

Premium House Wine

Hester Creek, Pinot Blanc, VQA

A juicy, crisp wine. Cooler evenings result in crisp acidity and bright fruit flavours. Fresh and ready to drink, chill this wine for perfect summer sipping or pair it with oysters in the winter. Green apple, peach, melon, and honey, along with underlying herbal notes, make this BC classic the one to enjoy with local fare: fresh BC spot prawns in a lemon spaghetti, organic local roasted chicken with garden herbs, and fresh Pacific oysters on the half shell.

Hester Creek, Cabernet Merlot, VQA

An elegant Bordeaux Blend. A stunning Bordeaux-style blend of Cabernet Sauvignon, Cabernet Franc, and Merlot, this wine is aged to perfection and achieves balance by combining contrasting components: the Cabernets bring tannins for structure and body, while the Merlot brings juicy fruit for a fresh, lively red wine with pure fruit and bright acidity. Blended together to ensure proper marrying, this Cabernet Merlot is loaded with savoury plum, currant, and spicy notes. Enjoy with grilled sirloin steak, falling-off-the-bone ribs, or a burger.

Northern Lights Winery, Lumiere Blanche, Apple

This wonderful blend of apple, with strong natural sugars delivers a clean, fruit forward wine that is light and bright on the palette. Characteristics of a Pinot Blanc. Serve chilled. Suggested food pairings: Spicy chicken pasta, Sushi, Oysters, or simply on a hot summer day.

Northern Lights Winery, Red Wine, Cassis Noir-Black Currant

We blended a small amount of blueberry which brings forward the soft dark fruits and has underlying notes of black pepper on the palette. It finishes with a smooth but subtle tartness. Serve slightly chilled. Suggested food pairing: BBQ ribs, grilled steak or strong cheeses. When in doubt add dark chocolate!

House Wine

OPEN Vineyards, Sauvignon Blanc, VQA

Try our OPEN Sauvignon Blanc and discover its fresh citrus and floral aromas with flavours of tropical fruits and a refreshing finish. Enjoy this Sauvignon Blanc well chilled on its own or paired with grilled seafood

OPEN Vineyards, Cabernet Merlot, VQA

The perfect blend of Merlot and Cabernet Sauvignon. Hang out with Cabernet Merlot and discover its sumptuous red berry fruit aromas and its complex, long flavourful finish. Enjoy on its own or as a complement to grilled burgers, sausages or hard aged cheeses.



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INFORMATION

Food & Beverage Policies

The City of Prince George has the exclusive right to supply all food and beverages served at the Prince George Conference and Civic Centre. All food and beverage products prepared and served by the Food and Beverage Department must be consumed on site and therefore may not be removed by our guests after a function.

- The Food and Beverage Department will prepare and set, space permitting, for 5% above the guaranteed number of guests to a maximum of 30 meals.
- Minimum guarantees are due by 12:00pm (Noon), 3 business days (72 hours), prior to the event.
- The Licensee will be charged for the guaranteed number of guests or actual number of guests served, whichever is the greater of the two.
- The menu prices quoted will include linen, tablecloths, china, flatware, glassware and serving equipment when applicable. For most catered events, all costs of service, bar and kitchen staff are included in the quoted menu price. In the cases when an additional charge for labour is applicable, notification will be given prior to the event.
- Menu prices can be confirmed no more than 3 months prior to a function.
- All prices are subject to change without notice.
- All menu prices are subject to a 15% service charge.
- All service of alcoholic beverages will be provided by the Food and Beverage Department and served under the coalitions set forth by both the City of Prince George's Alcoholic Policy and the Province of British Columbia's Liquor Control and Licensing Act.
- Special requests for vegetarian or health related meals must be received no later than 3 business days (72 hours) prior to the function. Requests for special meals must be accompanied by the person's name and specific instructions. The Food and Beverage Department will try to accommodate persons with food allergies, however cannot guarantee that meals be 100% free from traces of allergens.
- Deposits, once received, are non-refundable.
- A minimum cancellation fee of 35% of the anticipated revenues may be charged if a confirmed booking is cancelled less than 30 days prior to the date of the event.
- All food and beverage service is subject to Provincial Sales Tax and Federal Goods and Service Tax when applicable.
- Special menus can be designed upon request.
- Due to health and safety regulations all food services will be a maximum of 1.5 hours.



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