

CROWN COLUMBIA HOTEL

BW Premier

COLLECTION®

by BEST WESTERN

Catering 2020

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CROWN COLUMBIA HOTEL BW Premier Collection

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Crown Columbia Hotel Catering



Crown Columbia Hotel Catering offers an outstanding selection of locally inspired catering facilities and a variety of alternate venues for breakout sessions. The flexibility of our meeting spaces assures our ability to respond to the meeting requirements of your group, whether a 10-person business meeting or 150-person reception, no other venue can match our business facilities.

With over 30 years in the business we specialize in unforgettable meetings and events. Whether you are hosting a conference or workshop, or a meeting with your business team, we can help arrange not only the space, but all of the details that go along with your event.

Food, drink, props and equipment - our legendary service team is happy to help arrange it all. Leave the details to us so that you can concentrate on hosting a successful event.

Set the stage for a memorable wedding, and celebrate the beginning of a lifetime of happiness with confidence, knowing that our wedding specialist is attending to every detail, from selecting the ideal location to choosing the menu.

Your Meeting...Your Way

Why choose Crown Columbia for your Meeting?

LOCATION

- Downtown in beautiful, Trail, British Columbia.
- Close to many of Trail's most scenic locations
- Minutes from local business headquarters

CONFERENCE SPACE

- Over 1600 square feet of meeting space
- Facilities for up to 150 people
- Complimentary wireless internet

AMENITIES

- Full business center
- Onsite Cocktail Lounge

GUEST ROOMS

- 27 luxury all suite downtown boutique guestrooms
- Full kitchen suites available
- Green Leaders Gold
- 3 Green Key – Green Key ECO-Rating Program
- Fabulous European Continental Breakfast included with all guestrooms



From The Bakery

Assorted Muffins.....	\$38 PER DOZEN
Assorted Danish.....	\$38 PER DOZEN
Assorted Scones.....	\$38 PER DOZEN
Assorted Bagels & Cream Cheese.....	\$39 PER DOZEN
Assorted Baked Chewy Cookies.....	\$24 PER DOZEN
Assorted Squares.....	\$36 PER DOZEN

Beverages

Coffee & Tea Service.....	\$5½ PER GUEST PER BREAK
FRESHLY BREWED REGULAR & DECAF COFFEE AND REGULAR & ASSORTED HERBAL TEAS	
Orange & Apple Juice.....	\$5½ PER GUEST PER BREAK
Milk or Chocolate Milk.....	\$5½ PER GUEST PER BREAK
Selection of Canned Soft Drinks.....	\$4¼ PER CAN BILLED ON CONSUMPTION
Red Bull Energy Drink.....	\$5¾ PER CAN BILLED ON CONSUMPTION
San Pellegrino.....	\$5 PER BOTTLE BILLED ON CONSUMPTION
Aqua Panna.....	\$5 PER BOTTLE BILLED ON CONSUMPTION

Prices do not include Applicable Taxes or Service Charge (18%).
Menus Subject to Change

Specialty Breaks

All Specialty Breaks Include:

TABLE LINEN SERVICE, WATER SERVICE,
FRESHLY BREWED REGULAR & DECAF
COFFEE AND REGULAR & ASSORTED
HERBAL TEAS

Columbia Break.....\$19 PER GUEST

Fresh Seasonal Sliced Fruit
Bowls of Signature Cajun Mixed Nuts
Fresh Muffins With Butter & Preserves

Healthy Break.....\$19 PER GUEST

Gourmet Crackers & Crisp Vegetables Served
Whole & Freshly Sliced Fruit
Bowls of Signature Cajun Mixed Nuts

Chocolate Lovers Break.....\$16 PER GUEST

Deep Chocolate Brownies
Chocolate Chip Cookies

Waneta Break.....\$17 PER GUEST

Orange & Apple juice
Assorted Danish

Milk & Cookies.....\$15 PER GUEST

Assorted Baked Chewy Cookies
Milk & Chocolate Milk

Break Enhancements

Seasonal Sliced Fruits & Berries.....\$9 PER GUEST

Assorted Whole Fresh Fruit.....\$12¾ PER DOZEN

Prices do not include Applicable Taxes or Service Charge (18%).
Menus Subject to Change

All Day Meeting: Option 1

Morning Break

Assorted Muffins & Danish
Coffee & Tea Service

FRESHLY BREWED REGULAR & DECAF COFFEE AND REGULAR & ASSORTED HERBAL TEAS

Lunch

Chef's Garden Greens Served with Our Signature Dressing
Presto Pasta Salad
Assorted Sandwiches & Wraps
Assorted Dessert Squares
Coffee & Tea Service

FRESHLY BREWED REGULAR & DECAF COFFEE AND REGULAR & ASSORTED HERBAL TEAS

Afternoon Break

Assorted Baked Chewy Cookies
Coffee & Tea Service

FRESHLY BREWED REGULAR & DECAF COFFEE AND REGULAR & ASSORTED HERBAL TEAS

\$49.95 PER GUEST
(MINIMUM 20 GUESTS)

Prices do not include Applicable Taxes or Service Charge (18%).
Menus Subject to Change

All Day Meeting: Option 2

Morning Break

Assorted Muffins & Danish

Assorted Whole Fresh Fruit

Coffee & Tea Service

FRESHLY BREWED REGULAR & DECAF COFFEE AND REGULAR & ASSORTED HERBAL TEAS

Lunch

Chef's Garden Greens Served with Our Signature Dressing

House Caesar Salad

Pasta Salad

Fresh Crudite Platter with House Dip

Assorted Sandwiches & Wraps

Assorted Dessert Squares

Coffee & Tea Service

FRESHLY BREWED REGULAR & DECAF COFFEE AND REGULAR & ASSORTED HERBAL TEAS

Afternoon Break

Assorted Baked Chewy Cookies

Coffee & Tea Service

FRESHLY BREWED REGULAR & DECAF COFFEE AND REGULAR & ASSORTED HERBAL TEAS

\$54.95 PER GUEST
(MINIMUM 30 GUESTS)

Prices do not include Applicable Taxes or Service Charge (18%).
Menus Subject to Change

Breakfast Buffets:

CHEF'S HOT EUROPEAN BREAKFAST BUFFET.....\$47.95 PER GUEST

DESIGNED FOR GROUPS OF 12 GUESTS OR MORE

Omelets
Breakfast Potatoes
Ham & Sausage Links
Assorted Pastries & Bread
Charcuterie & European Cheese
Fresh Whole Fruits
Yogurt & Granola

All Specialty Breaks Include:

TABLE LINEN SERVICE, WATER SERVICE,
FRESHLY BREWED REGULAR & DECAF
COFFEE AND REGULAR & ASSORTED
HERBAL TEAS

Lunch Buffets:

DELI SANDWICH BUFFET.....\$34.95 PER GUEST

DESIGNED FOR GROUPS OF 12 GUESTS OR MORE

Chef's Garden Greens Served with Our Signature Dressing
Caesar Salad
Assorted Sandwiches
Seasonal Garden Fresh Vegetables with House Dip
Assorted Baked Chewy Cookies

DELUXE SANDWICH & WRAP BUFFET.....\$39.95 PER GUEST

DESIGNED FOR GROUPS OF 12 GUESTS OR MORE

Chef's Garden Greens Served with Our Signature Dressing
House Caesar Salad
Freshly Sliced Seasonal Fruits
Assorted Sandwiches & Wraps
Seasonal Garden Fresh Vegetables with House Dip
Chef's Choice of Desserts

Prices do not include Applicable Taxes or Service Charge (18%).
Menus Subject to Change

Reception: Platters

When planning a reception, it is important to consider whether your group is intending on dining afterwards or if the reception is meant to be considered their main meal for the evening.

Crudite.....\$8 PER GUEST

Assorted Crisp Seasonal Vegetables with House Dip

International Cheese\$14 PER GUEST

Domestic & Imported Cheeses, Garnished with Seasonal Fruit
Served with an Assortment of Gourmet Crackers

Fruit Platter\$11 PER GUEST

Freshly Sliced Seasonal Fruits

Dessert Platter\$11 PER GUEST

An Assortment of Squares & Baked Chewy Cookies

Bruschetta & Focaccia\$8 PER GUEST

Foxy's famous bruschetta mix & fresh baked local focaccia

Munchies Bar\$9 PER GUEST

Housemade Chips & Cajun Nut Mix
Served with Fresh Salsa & House Dip

For your convenience, platters are prepared in 3 different sizes:

Small: 20 people Medium: 40 people Large: 80 people

Prices do not include Applicable Taxes or Service Charge (18%).
Menus Subject to Change

Reception:

Hors D' Oeuvres

Sweet Chili Chicken.....\$26 PER DOZEN

Dry Rubbed Back Ribs.....\$23 PER DOZEN

Sautéed Foxy Prawns.....\$26 PER DOZEN

Flatbreads

Assorted Canapes.....\$45 PER DOZEN PIECES

Prices do not include Applicable Taxes or Service Charge (18%).
Menus Subject to Change

Buffet Option A: The Crown Columbia Platinum

Chef's Garden Greens Served with Our Signature Dressing

House Caesar Salad

Fresh Cut Greek Salad

Crudité

Roasted Potato

Dessert

\$29.95 PER GUEST

Choose your protein: Guests may choose from a choice of:
(Minimum 2)

Dry Rub Baby Back Ribs.....\$15.95 PER GUEST

Chicken Breast & Cream Sauce.....\$14.95 PER GUEST

Foxy's Sautéed Garlic Prawns.....\$15.95 PER GUEST

Beef Bourguignonne\$18.95 PER GUEST

Salmon Fillet & Lemon Dill Garlic Butter.....\$18.95 PER GUEST

(MINIMUM 30 GUESTS)

Prices do not include Applicable Taxes or Service Charge (18%).
Menus Subject to Change

Premium Bar Option: Host or Cash Bar

Premium Brands

Grey Goose Vodka, Bacardi White & Bumbu Craft Rum, Bombay Sapphire Gin, Crown Royal Rye Whisky
\$9

Import Bottled Beer

Modello, Stella Artois, Heineken
\$7

Premium Wines By the Glass

J Lohr Cabernet Sauvignon & Oyster Bay Sauvignon Blanc
\$11

CUSTOM SELECTION AVAILABLE UPON REQUEST

Soft Drinks

Pepsi, Diet Pepsi, 7-up, Tonic Water, Soda Water, Ginger Ale
\$4¼

Drink Ticket Bars Available

BARTENDER FEE OF \$200.00 PER BAR APPLIES IF GUARANTEED ATTENDANCE LESS THAN 100

Prices do not include Applicable Taxes or Service Charge (18%).
Menus Subject to Change

Banquet Rooms: Eddy Boardroom

Eddy Boardroom ½ Day Rate.....\$295

Eddy Boardroom Full Day Rate.....\$395



Room Set Ups

Boardroom Style

20

Dimensions

Sq Footage

120

Prices do not include Applicable Taxes

Banquet Rooms: Columbia River Grand Ballroom

Columbia River Grand Ballroom ½ Day Rate.....\$795

Columbia River Grand Ballroom Full Day Rate.....\$995



Room Set Ups

Classroom Style	60
Boardroom Style	46
U-Shape	50
Hollow Square	50
Theatre Style	100
Banquet (Rounds)	80
Dinner and Dance	100
Reception	150

Dimensions

Sq Footage 1400

Prices do not include Applicable Taxes

Banquet Rooms: Royal Riverside Suite

Suite ½ Day Rate.....\$299

Suite Full Day Rate.....\$399



Prices do not include Applicable Taxes

Audio-Visual Equipment

Flipchart.....	\$25 PER
Microphone & P.A. System.....	\$85 PER
LCD Projector.....	\$150 PER
Podium.....	\$25 PER
Screen.....	\$40 PER
Conference Phone.....	\$40 PER
T.V. /V.C.R./DVD AV Cart.....	\$30 PER
Whiteboard.....	\$25 PER
DVD Player.....	\$30 PER
LCD Television.....	\$50 PER
Computer Speakers	\$20 PER

HIGHSPEED WIRELESS INTERNET COMPLIMENTARY FOR ALL MEETINGS

FOR ALL OTHER AUDIO/VISUAL NEEDS PLEASE CONTACT YOUR
CATERING COORDINATOR FOR PRICING AND AVAILABILITY

Prices do not include Applicable Taxes

Contact Us:

CONTACT OUR CATERING DEPARTMENT TODAY TO
BOOK YOUR SITE INSPECTION.

Thank you for considering the Crown Columbia Hotel BW Premier Collection.

SALES & CATERING COORDINATION TEAM:

Austin Rafuse

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