



Banquet Facilities & Catering Menu



Best Western Baker Street Inn & Convention Centre

153 Baker Street, Nelson BC
www.bwbakerstreetinn.com | 250 352 3525

Each Best Western® branded hotel is independently owned and operated.

Meeting Room Rentals

Osprey Room

Our largest single room accommodates a seated banquet for up to 100 guests.

Half Day\$150
Full Day \$225

Kestrel Room

Adjacent to the Osprey Room, the Kestrel can accommodate seated groups of up to 50 guests.

Half Day \$100
Full Day \$175

Osprey Room plus Kestrel Room

The Osprey and Kestrel rooms can be joined to create our largest seated banquet space of 180 guests. Maximum reception capacity is 250.

Half Day \$200
Full Day \$300

Kingfisher Room

Our smallest room can accommodate groups of up to 15 guests.

Half Day \$50
Full Day \$75

The Vintage Room

This quaint, fireside room is situated in the back of the Baker Street Grill. This is the perfect setting for private dinners for up to 25 guests.

Half Day \$100
Full Day \$175

Equipment Rentals

Flipchart.....	\$15
LCD Projector & Screen.....	\$50
Television & DVD.....	\$20
Screen Only	\$10
Microphone.....	n/c
Podium.....	n/c

Meeting Refreshments

Coffee/Tea (per/person).....	\$2.50
Canned Soda	\$2.00
Juice (16oz Jug)	\$12.00
<i>(Choose from Orange Apple Cranberry Tomato)</i>	
Muffins, Danishes, Cookies.....	\$5.00
<i>(per/person includes coffee/tea)</i>	
Bartender (for groups of 25 or less).....	\$50.00
Highballs.....	\$5.00
Bottled Beer (Domestic).....	\$5.00
Bottled Import Beer, Ciders & Coolers.....	\$5.45
House Wine (glass).....	\$5.65
House Wine (1L carafes).....	\$35.00
Bottled Wine.....	Various
<i>(Please ask for our wine list)</i>	

Special Notes:

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

Prices do not include taxes and are subject to change.

Meals To Go

Ham & Cheese Croissant

Muffin | Whole Fruit | Fruit Juice

\$14

Breakfast Wrap

Scrambled Eggs | Southwest Salsa | Bell Peppers | Onions | Shredded Cheese | Chorizo Sausage | Sour Cream | Yogurt | Juice

\$15

Pulled Rotisserie Chicken Sandwich

Crispy Bacon | Aged Cheddar | Tomato | Romaine | Garlic Aioli | Chips | Juice

\$15

Vegetarian Wrap

Swiss Cheese | Fresh Sprouts | Tortilla Wrap | Chips | Whole Fruit | Juice

\$15

Buffet Breakfasts

(Minimum 25 people)

The Continental

Assorted Muffins | Danishes | Fresh Croissants | Butter & Preserves
Assorted Fruits

\$11

Healthy Start

Poached Eggs | Multigrain Toast | Homemade Granola | Greek Yogurt
Assorted Fruits

\$12

The Traditional

Scrambled Eggs | Bacon | Sausage | Hashbrowns | Toast & Preserves
Assorted Fruits

\$14

Breakfast Buffets come with juice, tea, and coffee.

Buffet Lunches

B.Y.O.S (Build Your Own Sandwich)

Chef's Daily Soup | Greek Salad | Baby Greens with Dressings
Selection of Deli & Smoked Meats | Assorted Cheeses | Tomatoes
Red Onions | Shredded Lettuce | Mustards | Mayonnaises | Fresh
Baked Rolls | Wraps | Assorted Finger Pastries & Dessert Squares \$15

Deluxe Soup & Sandwich Buffet

Assorted Sandwiches & Wraps | Caesar Salad | Greek Salad
Vegetable Crudités with Ranch Dip | Chef's Daily Soup
Assorted Finger Pastries & Dessert Squares \$16

Italian Buffet

Fresh Baked Rolls | Mixed Greens | Wild Rice Pilaf or Roast Potatoes
Vegetable Medley | Meat or Vegetarian Lasagna | Penne Primavera
with Cream or Tomato Basil Sauce | Finger Pastries & Dessert
Squares \$16

Rotisserie Chicken Buffet

Slow Roasted Chicken | Fresh Baked Rolls | Mixed Greens | Caesar
Salad | Wild Rice Pilaf or Roast Potatoes | Vegetable Medley | Finger
Pastries & Dessert Squares \$16

Mexican Buffet

Chorizo & Bell Pepper Pasta Salad | Rice, Bean & Corn Salad
Alberta Beef Tacos with Cheese, Shredded Lettuce & Tomatoes
Black Bean, Bell Pepper & Monterrey Jack Cheese Quesadillas
Cinnamon Tortillas with Strawberry Salsa & Whipped Cream \$17

Vegetarian Buffet

Tomato Basil Soup | Mixed Greens with Dressings | Marinated
Vegetable Salad | Hummus & Pita | Quinoa Stuffed Peppers & Yellow
Rice | Potato & Leeks with Mushroom Sauce Vegetable Medley
Watermelon & Basil Salad | Finger Pastries & Dessert Squares \$17

Prices do not include taxes

The Grill's Plated Dinner

Your Choice of Appetizer:

- Mixed Wild Greens with Balsamic Maple Dressing
- Caesar Salad | Capers | Croutons
- Soup Du Jour

Your Choice of Starch:

- Roasted Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf

Your Choice of Entrée (all come with seasonal vegetables):

- Grilled New York Striploin with Creamy Peppercorn Sauce
- Almond Parsley Crusted Salmon Filet with Dill Cream Sauce
- Pancetta Wrapped Chicken Breast with Cranberry Demi Glaze
- Veegan Sheppard's Pie with Portobello Gravy

Your Choice of Homemade Dessert:

- Baked White Chocolate Cheesecake
- Chocolate Ganache Cake

\$26 per person

Buffet Dinners

Italian Feast

Dinner Rolls | Caesar Salad with Croutons & Fried Capers | Rotisserie Chicken | Homemade Meatballs | Roasted Rosemary Potatoes
Choice of Penne Noodles or 5 Cheese Ravioli with Tomato Basil
OR Vegetarian Cream Sauce | Chef's Selection of Dessert Squares

\$23

Chicken n' Rib

Rotisserie Chicken | Herb Roasted Chicken Breast | Jack Daniels BBQ Back Ribs | Applewood Smoked Side Ribs | Cheddar Biscuits
Southwest Coleslaw | Roasted Potato Salad | Corn on the Cob
Fresh Baked Apple Pie

\$26

Buffet Dinners

Grill Dinner Buffet

Please Choose Two Salads

- Mixed Wild Greens | Assorted Dressings
- Classic Caesar Salad | Croutons | Fried Capers
- Greek Salad
- Bowtie Pasta Salad | Hearts of Palm | Garbanzo Beans | Kalamata Olives

Please Choose One Starch

- Roasted Thyme and Rosemary Tossed New Potatoes
- Wild and White Rice Pilaf
- Yukon Gold Mashed Potatoes with Gravy

Please Choose One Entrees

- Oven Baked Cajun Cod
- Rotisserie Chicken with Jack Daniels BBQ Sauce
- Chef Carved Angus Roast Beef | Red Wine Demi Glaze
- Five Cheese Ravioli | Tomato Basil OR Vegetarian Cream Sauce
- Roasted Pork Loin | Green Peppercorn OR Grainy Dijon Sauce
- Oven Roasted Stuffed Turkey Breast | Cranberry Dressing

Buffet Includes

- Fresh Baked Dinner Rolls
- Farmer's Harvest Vegetable Medley
- Chef's Selection of Fresh Homemade Desserts
- Coffee & Tea

\$26

Prices do not include taxes

Buffet Dinners

Vintage Dinner Buffet

Starters

- Fresh Baked Dinner Rolls
- Antipasto Platter feat. Marinated Olives | Pickled Carrots | Marinated Artichoke Hearts | Sweet Pickles | Cured Meats | Roasted Red Peppers | Focaccia Bread

Please Choose Three Salads

- Mixed Wild Greens | Assorted Dressings
- Classic Caesar Salad | Croutons | Fried Capers
- Greek Salad
- Bowtie Pasta Salad | Hearts of Palm | Garbanzo Beans | Kalamata Olives
- Classic Caesar Salad
- Pesto Tossed Potato Salad with Bell Peppers

Please Choose One Starch

- Roasted Thyme and Rosemary Tossed New Potatoes
- Wild and White Rice Pilaf
- Yukon Gold Garlic Mashed Potatoes

Please Choose Two Entrees

- Grilled Beef Striploin | Merlot Demi Glaze
- Almond Parsley Crusted Salmon Filet | Dill Cream Sauce
- Stuffed Cannelloni | Beef & Tomato OR Spinach & Ricotta Cheese
- Pancetta Wrapped Chicken Breast | Black Currant Demi Glaze
- Roasted Pork Loin | Green Peppercorn OR Grainy Dijon Sauce
- Oven Roasted Stuffed Turkey Breast | Cranberry Dressing
- Vegan Sheppard's Pie with Portobello Gravy

Buffet Includes

- Farmer's Harvest Vegetable Medley
- Chef's Selection of Fresh Homemade Desserts
- Coffee & Tea

\$30

Prices do not include taxes

Buffet Dinners

Baker Street Grand Buffet

Starters

- Fresh Baked Dinner Rolls
- Antipasto Platter feat. Marinated Olives | Pickled Carrots | Marinated Artichoke Hearts | Sweet Pickles | Cured Meats | Roasted Red Peppers | Focaccia Bread
- Poached Salmon with Traditional Accompaniments & Prawns on Ice (Add \$6 per Person)

Please Choose Three Salads

- Mixed Wild Greens | Assorted Dressings
- Classic Caesar Salad | Croutons | Fried Capers
- Greek Salad
- Bowtie Pasta Salad | Hearts of Palm | Garbanzo Beans | Kalamata Olives
- Pesto Tossed Potato Salad with Bell Peppers

Please Choose One Starch

- Roasted Thyme and Rosemary Tossed New Potatoes
- Wild and White Rice Pilaf
- Yukon Gold Garlic Mashed Potatoes

Please Choose Three Entrees

- Carved AAA Prime Rib | Yorkshire Pudding | Au Jus
- Baked Halibut with Lobster Sauce
- Homemade Lasagna: Creamy Chicken, Mushroom, Sundried Tomato & Basil
- Seafood Lasagna | Tomato & Creamy Dill Sauce
- Smoked Pork Loin | Apple Brandy Cream Sauce
- Baked Salmon Filet | Brown Sugar & Dill Sauce
- Oven Roasted Stuffed Turkey Breast | Cranberry Dressing
- Vegan Sheppard's Pie with Portobello Gravy

Buffet Includes

- Farmer's Harvest Vegetable Medley
- Chef's Selection of Fresh Homemade Desserts
- Coffee & Tea

\$36

Reception Appetizers

(Served and Priced per Dozen)

CHICKEN WINGS

Hot, Teriyaki, Honey Garlic, OR
Salt and Pepper \$11

MINI SPRING ROLLS

Vegetarian Rolls | Sweet and Spicy
Dipping Sauce \$13

BRUSCHETTA

Classic Italian Go-To with Goat
Cheese \$14

MINI SPANAKOPITAS

Chopped Spinach | Feta Cheese
Phyllo Pastry \$13

MUSHROOM CAPS

Mushroom Caps | Crab | Baby
Shrimp | Cream Cheese \$18

HOISIN BEEF MEATBALLS

Hoisin & Sesame Glazed Meatball
Skewers \$17

COCONUT PANKO TEQUILA PRAWNS

Flambéed Prawns | Pineapple
Salsa Rice Cracker \$19

VEGETABLE SAMOSAS

Potato | Pea | Spinach | Golden
Pastry \$19

PROSCIUTTO & GOAT CHEESE CROSTINI

Cured Prosciutto | Strawberry
Goat Cheese \$22

CHICKEN SATAY

Skewered & Grilled Chicken
Spicy Peanut Sauce \$38

STEAK CROSTINIS

Pepper Encrusted Steak | Crostini
Red Pepper Mayo \$25

SMOKED SALMON CROSTINI

Smoked Salmon | Capers \$14

HOUSEMADE CRABCAKES

Rock Crab | Spring Onions | Chili
Mayonnaise \$27

SMOKED SALMON & SPINACH QUICHE

Flaked Salmon | Golden Pastry
Torn Spinach \$25

PULLED PORK SLIDERS

Cajun Slaw | Pickled Onions \$32

Serving Suggestions

Pre-Dinner Reception : 4-6 pieces per person

Cocktail Reception without Dinner : 8-10 pieces per person

Reception Appetizers

ASSORTED FINGER SANDWICHES

Veggie Lovers
Black Forest Ham & Cheese
Smoked Turkey
50 Pieces \$90
75 Pieces \$110
90 Pieces \$140

VEGETABLE CRUDITÉ PLATTER

Assorted Vegetables | Hummus & Buttermilk Ranch Dip
\$4 per person
(Minimum 20 people)

FRESH FRUIT TRAY

\$4 per person
(Minimum 20 people)

CHEESE & MEAT PLATTER

\$5 per person
(Minimum 20 people)

HOSPITALITY TRAY

Pretzels | Peanuts | Potato Chips | Tortilla Chips | Salsa | Sour Cream
(serves 25) \$50

MEMORIAL BUFFET

Assorted Sandwich Quarters
Fresh Vegetables with Dip or Fresh Fruit Tray
Assorted Desert Squares | Coffee & Tea
\$15 per person
(Minimum 20 people)

Prices do not include taxes

Information & Policies

Food & 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 and 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.

Dimished 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 Tarriff 8 charge of \$59.17 (plus tax) or \$29.56 (plus tax) if there is recorded music with no dancing.

Pricing

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.