

BANQUETS & CATERING



Hume Hotel

NELSON'S HERITAGE HOTEL SINCE 1898

For more information visit us online at Humehotel.com

MEETING ROOM RENTALS

LYDIA ROOM (HALF A DAY)	\$60.00
LYDIA ROOM (FULL DAY)	\$90.00
<ul style="list-style-type: none">• accommodates up to 15 people	
EMPORIUM ROOM (HALF A DAY)	\$85.00
EMPORIUM ROOM (FULL DAY)	\$140.00
<ul style="list-style-type: none">• accommodates up to 25 people	
HUME ROOM (HALF A DAY)	\$195.00
HUME ROOM (FULL DAY)	\$295.00
<ul style="list-style-type: none">• accommodates up to 175 people• includes use of ceiling mounted projectors and flat screen tv	
BENWELL LOUNGE	\$150.00
<ul style="list-style-type: none">• accommodates up to 75 people and only available evenings	
CABARET SPACE (HALF A DAY)	\$200.00
CABARET SPACE (FULL DAY)	\$300.00
<ul style="list-style-type: none">• accommodates up to 60 people for a meeting• accommodates up to 300 people for a private party• extra charges may apply for an audio/visual technician• no minors are permitted in the cabaret premises	

EQUIPMENT RENTALS

LCD PROJECTOR & SCREEN	\$50.00
FLIPCHART	\$20.00
TELEVISION & DVD	\$20.00
SCREEN ONLY	\$10.00

MEETING REFRESHMENTS



COFFEE/TEA (PER PERSON)	\$2.50
SODA POP	(JUG) \$11.00
	(CAN) \$2.00
JUICE (JUG)	\$12.00
MUFFINS, DANISHES, COOKIES (PER PERSON)	\$4.99
ASSORTED SQUARES (2 PER PERSON)	\$3.00
COOKIES	\$1.00 EACH
HIGHBALLS	\$4.70
PREMIUM HIGHBALLS	\$5.15
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	VARIOUS
(CHOOSE FROM OUR EXTENSIVE WINE LIST)	

SPECIAL NOTES:

As per current British Columbia Liquor Control & Licencing Branch policy all alcohol must be purchased from the Hume Hotel. 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 or gratuities.

BREAKFAST SELECTIONS

PLATE SERVICE

EGGS BENEDICT \$12.99

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

EGGS FLORENTINE \$12.99

Served with toast, hashbrowns or fruitcup, juice,
coffee & tea

SWEDISH CREPES \$12.99

Stuffed with fruit in season and served with
whipped cream, juice, coffee & tea

DENVER CROISSANT \$12.99

Served with hashbrowns or an assorted fruit cup,
juice, coffee & tea

BUFFETS

THE GENERAL STORE \$12.99

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

HERITAGE BUFFET \$14.99

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

THE CONTINENTAL BUFFET \$10.99

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

LUNCH SELECTIONS

PLATE SERVICE



SOUP & SANDWICH \$11.99

Served with salad, dessert, coffee & tea

SEAFOOD VOL ET VENT \$13.99

Halibut, salmon, scallops and prawns in a white wine cream sauce served over puffed pastry

Served with rice, salad, dessert, coffee and tea

QUICHE OF THE DAY \$11.99

Served with rice, salad or vegetables, dessert, coffee & tea

LASAGNA \$14.99

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

RUSSIAN SPECIAL \$14.99

Cup of borscht, cabbage rolls, perogies, bread, dessert, coffee & tea

PRICES DO NOT INCLUDE HST OR GRATUITIES.

BUFFET LUNCHES

(FOR 25 OR MORE PEOPLE)

ASSORTED SANDWICHES \$13.99

Includes tossed salad, soup of the day, dessert,
coffee & tea

ROAST BEEF \$14.99

Includes mashed potatoes with gravy, a variety of
salads, vegetables, dinner rolls, dessert, coffee & tea

LASAGNA \$14.99

Mixed green salad, dinner rolls,
dessert, coffee & tea

ROAST CHICKEN \$13.99

Includes potatoes or rice, a variety of salads, dinner rolls
vegetables, dessert, coffee & tea

TORTILLA CRUSTED TILAPIA \$12.99

A white fish crusted with tortillas, chipotle & lime.
Includes potatoes or rice, a variety of salads, dinner
rolls, vegetables, dessert, coffee & tea

SPAGHETTI & MEATBALLS OR CHICKEN \$12.99

Includes salad, dinner rolls, dessert coffee & tea

***ADD SOUP OR CAESAR SALAD TO ANY OF THE
ABOVE BUFFETS FOR \$2.00**

PRICES DO NOT INCLUDE HST OR GRATUITIES.

DINNER SELECTIONS

THE THREE COURSE DINNER

This option is good for groups of 10 – 30 people.

The meal is plated and gives guests the option to choose between some of our top-selling entrées which also includes our most famous desserts.

Your choice of Mixed Wild Greens

or

Homemade Caesar Salad

or

Soup Du Jour

Your choice of an entrée which includes a hot vegetable and choice of baked potato, mashed potato, rice or pasta:

Grilled 8 oz Certified Angus Beef New York Striploin

or

Pan-seared Lemon Pepper Halibut with Baby Shrimp and Citrus Butter

or

Breaded Chicken Cordon Bleu baked with a Creamy Mushroom Sauce

or

The Chef's Vegetarian Pasta or Stirfry

Your choice of homemade dessert:

Amaretto Cheesecake

or

Chocolate Mousse

Coffee and Tea Service included

\$25.99 PER PERSON

PRICES DO NOT INCLUDE HST OR GRATUITIES.

DINNER SELECTIONS

PLATE SERVICE

Dinner entrées include dinner rolls, tossed salad, a hot vegetable, a choice of rice, potatoes or pasta and served with dessert, coffee and tea.

ROAST BEEF \$21.99

Tender, slow-roasted AAA Alberta beef

BAKED CHICKEN \$20.99

Fresh from BC and cooked with fine herbs

ROAST TURKEY \$21.99

A home-cooked classic served up with all the trimmings

VEAL CUTLET \$22.99

Boneless, breaded and served golden brown with gravy

GRILLED CHICKEN BREAST \$21.99

Boneless chicken breast marinated in herbs and grilled

CHICKEN CORDON BLEU \$24.99

Boneless, breaded breast stuffed with black forest ham and swiss

SALMON MEDITERRANEAN \$23.99

Baked with phyllo, spinach and pesto

SALMON PAPILOTTE \$25.99

Baked in parchment paper with garlic butter & julienne vegetables

LEMON PEPPER HALIBUT \$27.99

Pan-seared filet served with citrus butter and shrimp

NEW YORK STEAK \$25.99

8 oz. cut grilled to medium

JACK'S PEPPERCORN RIBEYE \$24.99

8 oz. cut of tender AA Alberta beef grilled to medium

PRIME RIB AAA CANADIAN (10 oz. cut) \$29.99

W/Yorkshire Pudding (8 oz. cut) \$27.99

PRICES DO NOT INCLUDE HST OR GRATUITY.

BUFFET DINNERS



HUME ITALIAN BUFFET

Tossed Green Salad, Fresh Dinner Rolls & Butter
Homemade Meatballs, Baked Italian Chicken, and Herb Roasted Potatoes

Spaghetti with choice of sauce:

Meatsauce, Vegetarian Sauce, Alfredo, Primavera
or Seafood Sauce (ADD \$2.00 PER PERSON)

For Dessert:

Italian crème horns, coffee and assorted teas

\$19.99 PER PERSON

Substitute Greek Salad or Caesar Salad
ADD \$2.00 PER PERSON

PRICES DO NOT INCLUDE HST OR GRATUITY.

THE KOOTENAY BUFFET

Fresh baked Dinner Buns Tossed Green Salad, Marinated Mushroom Salad, Vegetable Salad Choice of Mediterranean Pasta Salad or Homestyle Potato Salad

Your choice of:

Roast Potatoes, Rice or Mashed Potatoes with gravy
Fresh Hot Vegetable Medley

Your choice of:

Slow Roasted Baron of Beef
Baked Chicken in fine herbs
Honey Dijon Glazed Ham
Roasted Turkey with Savoury Stuffing

Your choice of:

Italian Meat or Vegetarian Lasagna
Russian Cabbage Rolls
Fettucine Alfredo or Pasta Primavera

Assorted Desserts:

Amaretto Cheesecake, Chocolate Mousse and Squares
Coffee and Assorted Teas

\$23.99 PER PERSON

With Cheese & Fresh Fruit Trays
ADD \$3.25 PER PERSON

Substitute Greek Salad or Caesar Salad
ADD \$2.00 PER PERSON

PRICES DO NOT INCLUDE HST OR GRATUITY.

THE SELKIRK BUFFET

Fresh Baked Dinner Rolls
Fresh Tossed Mixed Greens, Greek Salad, Asian Noodle Coleslaw
and the Hume Hotel's Famous Caesar Salad

Your choice of Potatoes:

Mashed with gravy, Herb Roasted, Scalloped or Lyonnaise

Fresh Vegetable Stirfry (Asian or Indian)
Or Fresh Vegetable Medley

Your choice of:

Rice Pilaf or Tri-colour Cheese Tortellini in White Wine Pesto Sauce

Your choice of two entrees:

Lemon Rosemary Grilled Chicken Breast
Slow Roasted Prime Rib, carved by your Chef
Baked Wild B.C. Salmon with White Wine Lemon Dill Sauce
Pork Loin with Apple Rosemary Stuffing with a Red Currant Demi
Indian-Style Butter Chicken

Assorted Desserts:

Amaretto Cheesecake, Chocolate Mousse and Squares

Coffee and Assorted Teas

\$28.99 PER PERSON

THE HERITAGE BUFFET

Fresh Baked Dinner Buns

Fresh Mixed Greens; Greek Salad; Spinach Salad with Goat Cheese, Pecans and Pears in a Honey Dijon Vinaigrette and the Hume Hotel's Famous Caesar Salad

Antipasto Platter:

Marinated Vegetables, Olives, Cheeses and Italian Cured Meats

Your choice of Potatoes:

Mashed with gravy, Herb Roasted, Scalloped or Lyonnaise

Fresh Vegetable Stirfry (Asian or Indian)

Or Fresh Vegetable Medley

Your choice of:

Rice Pilaf or Five Cheese Ravioli in Sundried Tomato Pesto Cream Sauce

Your choice of TWO entrees:

Certified Angus New York Striploin Stuffed with Wild Mushroom Duxelle
carved by the Chef served with Jack's Peppercorn Sauce

Baked Pacific Lemon Pepper Halibut

Slow Roasted Leg of Lamb with Dijon Rosemary Sauce

Roast Pork Loin with Carmelized Apple Demi

Chicken Breast in a Brandied Mushroom Sauce

Assorted Desserts:

Cheesecake, Mousse and Squares

Fresh Seasonal Fruit Tray

Coffee and Assorted Teas

\$34.99 PER PERSON

PRICES DO NOT INCLUDE HST OR GRATUITY.

HORS D'OEUVRES

(SERVED AND PRICED BY THE DOZEN)

SUGGESTED SERVING PORTIONS

½ to 1½ hour reception: 6 to 10 pieces per person

1½ to 3 hour reception: 10 to 14 pieces per person

appetizers before dinner: 3 to 6 pieces per person

CAJUN CHICKEN WINGS	\$ 10.99
Cajun, Teriyaki, Honey Garlic or BBQ	
MINI SPRING ROLLS	\$ 11.99
Vegetarian rolls served with an Asian dipping sauce	
MINI CHICKEN QUESADILLAS	\$ 19.99
in flour tortillas with fresh salsa	
MINI QUICHE	\$ 14.99
Quiche Lorraine and/or Spinach & Feta	
BRUSCHETTA	\$ 16.99
with Asiago cheese on garlic crostini	
MUSHROOM CAPS	\$ 19.99
stuffed with crab meat, cream cheese and chives	
PANFRIED OYSTERS	\$ 34.99
served with tartar and cocktail sauce	
CRAB CAKES	\$ 45.99
served with garlic lemon aioli	
SPANAKOPITA	\$ 27.99
(spinach & feta stuffed phyllo triangles)	
BACON WRAPPED SCALLOPS	\$ 29.99
large tender BC scallops	

THAI CHICKEN SATAY	\$ 37.99
with mango chutney	
SMOKED SALMON CANAPÉS	\$ 29.99
cream cheese, capers & onions on multigrain	
FILET AND PRAWN BROCHETTES	\$ 49.99
with Bearnaise sauce	
PRAWNS DIJONNAISE	\$19.99

MORE HORS D'OEUVRES FOR 20 PEOPLE OR MORE

CRAB & ARTICHOKE DIP WITH PITA	\$65.00
ROASTED RED PEPPER HUMMOUS WITH PITA	\$55.00
NACHO PLATTERS:	
SMALL (15 PEOPLE OR LESS)	\$60.00
LARGE (15-25 PEOPLE)	\$90.00
VEGETABLE PLATTER WITH DIP:	
SMALL (25 PEOPLE OR LESS)	\$75.00
MEDIUM (25 – 50 PEOPLE)	\$95.00
LARGE (50 -75 PEOPLE OR LESS)	\$120.00
FRESH FRUIT, CHEESE OR MEAT TRAY:	
SMALL (15-20 PEOPLE)	\$75.00
MEDIUM (30-50 PEOPLE)	\$140.00
LARGE (70-100 PEOPLE)	\$225.00
LASAGNA PAN (MEAT OR VEG)	\$125.00
CABBAGE ROLL PAN	\$125.00

CATERING INFORMATION & POLICIES

OFF-PREMISE CATERING

The Hume Hotel is well-equipped to do off-premise catering. We offer both rectangular and round tables, seating, cutlery plus full dishware, glassware and linens which will make it easy when planning your function. Due to the extra work involved, there will be an additional per person charge which also reflects the rental of these items.

CHOICE OF MENU

Our menus are just suggestions, we will be happy to customize a menu to fit your needs. Menu selection should be chosen no later than two weeks prior to the event. Please note we do not allow guests to take home leftover food & beverage items.

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 make your function possible.

DEPOSITS & CANCELLATIONS

A deposit of 25% 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. We will set for 5% more than the guaranteed number.

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

Guests are responsible for their own decorations unless otherwise arranged. Extra clean up charges may apply. We are not responsible for any lost property or equipment brought to or left in the meeting rooms by the conveyor or guests.

PRICING

Prices are subject to change but will become fixed upon signing a confirmed contract. Please note that any function that has a DJ with music is, by law, subject to the SOCAN Tariff 8 copyright fee of \$29.56 + hst. If there is dancing, the fee is increased to \$59.17 + hst.