



HUME
HOTEL & SPA

Antique. Chic. Boutique.



Banquet & Catering Planner

422 Vernon Street | Nelson, BC | (250) 352-5331, ext 8290 | strainor@humehotel.com
Shawn Trainor, Food & Beverage Director

Meeting Room Rentals

Lydia Room

Newly Renovated Private Room.

Accommodates up to 16 people seated.

Half Day\$75

Full Day.....\$100

Emporium Room

Accommodates up to 25 people seated.

Half Day\$100

Full Day\$150

Hume Room

Accommodates up to 160 people seated.

Includes use of ceiling mounted projectors and flat screen tv.

Half Day\$225

Full Day\$325

Benwell Room

Accommodates a reception for up to 75 people and a seated dinner for up to 40.

Evenings Only\$175

Cabaret Space

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.

Half Day\$250

Full Day\$350



Hume Room



Emporium Room



Benwell Lounge

Function room rental includes tables, chairs, linen, place settings, servers, and clean up. Half Day is 5 hours or less. Full Day is more than 5 hours.

Equipment Rentals

LCD Projector & Screen\$60

80" Widescreen Portable Screen..... \$15

Flipchart\$20

Podium & Microphone.....No charge with room rental

Party Supply Rentals

6' Rectangular Tables	\$8
8' Rectangular Tables	\$9
5' Round Tables	\$8
6' Round Tables	\$9
White Padded Resin Wedding Chairs.....	\$3¾
White Plastic Folding Chairs	\$2
White Linen Tablecloth.....	\$8
White Linen Napkin	\$2
Delivery & Pick Up in Local Area	\$200
Bartender Service	\$500

(Max 8 hours including set up and clean up)

The Full Set Up

Includes full delivery AND set up in the City of Nelson of tables, chairs, tablecloths, dinner plates, side plates, napkins, cutlery, water glasses and wine glasses

\$200 + \$15 per person if we are providing food

\$200 + \$18 per person if we are NOT providing food

Rentals are for a 72 hour period with set up fee subject to 15% gratuity

Meeting Enhancements

Coffee/Tea (per person)	\$2.75
Soda Pop	Can \$2
Juice	Jug \$12
Muffins, Danishes, Cookies (per person)...	\$5
Assorted Squares (2 per person).....	\$3
Highballs.....	\$5
Premium Highballs.....	\$5.65
Bottled Beer (Domestic).....	\$5
Bottled Import Beer, Cider & Coolers ...	\$5.65
Jackson Triggs Cabernet or Chardonnay:	
Glass \$6.10 1 Litre Carafes	\$38
Bottled Wine	Please See Our Wine List

Savory

Tortilla Chips w/ Salsa & Sour Cream \$4pp

Vegetable Crudité \$4pp |

Red Pepper Hummus | Buttermilk Ranch Dip

Antipasto Platter \$5pp |

Marinated Vegetables | Olives | Domestic & Imported Cheeses | Italian Cured Meats | Crackers | Baguette

Finger Sandwich Quarters

Grilled Veggies | Edamame Hummus | Brie | Sprouts OR

Smoked Turkey | Havarti Cheese | Lettuce | Mayo OR

Black Forest Ham | Gouda | Lettuce | Roasted Garlic Aioli

50 pieces \$90 |

75 pieces \$110 |

90 pieces \$140 |

Sweet

House Baked Cookies	\$3 pp
House Baked Muffins & Danishes.....	\$3 pp
Assorted Dessert Squares	\$3 pp
Lemon Poppy Seed Zucchini Loaf	\$12
Chia Seed Banana Bread.....	\$12

Buffet Breakfasts

Until 11am Minimum of 15

The General Store

Scrambled Eggs | Bacon | Sausages | Hashbrowns | Toast & Preserves \$15

The Heritage

Scrambled Eggs | Bacon | Sausages | Hashbrowns | Fresh Fruit Tray | Muffins | Toast & Preserves \$16

The Continental

Assorted House Baked Muffins | Danishes | Croissants & Preserves | Fruit Salad \$13

The Healthy Start

Artisan Granola | Yogurt | Fruit Salad | Hard Boiled Eggs | House Baked Muffins \$13

**All Buffets include juice, tea and coffee.*

Buffet Lunches

11am-4pm Minimum of 25

Soup & Sandwich

Tossed Greens with Sunflower Seeds, Dried Fruit & Balsamic Dressing | Vegan Coconut Mushroom OR Roasted Garlic & Tomato Basil Soup | Assorted Meat & Vegetarian Sandwiches & Wraps | Dessert Squares \$16

Build-Your-Own Sandwich Buffet

Tossed Greens with Sunflower Seeds, Dried Fruit & Balsamic Dressing | Vegan Coconut Mushroom OR Roasted Garlic & Tomato Basil Soup | Variety of Sliced Cheeses | Selection of Roasted Meats & Cold Cuts | Garnish of Sliced Tomato, Shredded Lettuce, Red Onion, Pickles, Mustard & Mayo | Assorted Breads & Wraps | Dessert Squares \$16

Vegetarian and Gluten Free Options Available Upon Request

Roast Chicken Buffet

Fresh Dinner Rolls | Beet Salad with Crumbled Feta & Walnuts | Tossed Greens with Sunflower Seeds, Dried Fruit & Balsamic Dressing | Rosemary Tossed Potatoes | Pan Roasted Herb Chicken | Dessert Squares \$17

Fish & Chips Buffet

Tossed Greens with Sunflower Seeds, Dried Fruit & Balsamic Dressing | NBC Ale Battered Pacific Cod | Creamy Cabbage & Apple Coleslaw | House Cut Fries | Dessert Squares \$17

Italian Buffet

Dinner Rolls | Tossed Greens w/Sunflower Seeds, Dried Fruit & Balsamic Dressing | Spaghetti with Bolognese | Homemade Meatballs OR Baked Chicken | Dessert Squares \$17

Mexican Buffet

Crispy Tortillas & Fresh Salsa | Wild Rice, Bean, & Corn Salad with Jalapeno Lime Vinaigrette | Fresh Ground Beef Enchiladas | Black Bean, Bell Pepper & Cheese Quesadillas | Dessert Squares \$17

Turkey Buffet

Fresh Baked Dinner Rolls | Tossed Greens with Sunflower Seeds, Dried Fruit & Balsamic Dressing | Beet Salad with Feta & Walnuts | Savory Stuffing | Mashed Potatoes with Gravy | Harvest Vegetables | Dessert Squares | Chocolate Mousse \$19

**All Lunch Buffets include tea and coffee.*

Prices do not include tax or gratuity.

Plated Dinners

4pm-9pm Groups of 12-25

Option 1

Your Choice of Starter

- ◇ Tossed Greens | Sunflower Seeds
Dried Fruit | Balsamic Dressing
- ◇ Caesar Salad | Crisp Romaine | Fried Capers
House Made Croutons | Shaved Parmesan
Hume's Dressing
- ◇ Chef's Daily Soup Creation

Your Choice of Entrée

- ◇ Grilled Certified Angus New York Striploin
Roasted Basil & Rosemary Potatoes
Harvest Veg Medley
- ◇ Grilled Wild BC Salmon | Caper Berry
Tomato & Avocado Salsa | Sweet Potato &
Kale Latke Harvest Veg Medley
- ◇ Herb Roasted Chicken | Marsala Mushroom
Sauce | Roasted Basil & Rosemary Potatoes
Harvest Vegetable Medley
- ◇ Marinated Tofu & Ratatouille Stuffed Squash
Harvest Vegetable Medley

Your Choice of Homemade Dessert

- ◇ White Chocolate Cheesecake | Seasonal
Berry Compote | Graham Wafer Crust
- ◇ Dark Chocolate Mousse | Rich Chocolate
Fresh Whipped Cream | Mint

Coffee & tea service included

\$34



Option 2

Your Choice of Starter

- ◇ Pan Seared Scallops | Edamame Mash
Watercress
- ◇ Black Truffle Sacchetti | Garlic Cream Sauce
Mushrooms | Crispy Sage
- ◇ Caesar Salad | Crisp Romaine | Fried
Capers | House Made Croutons
Shaved Parmesan | Hume's Dressing
- ◇ The Hume's Famous Borscht

Your Choice of Starter

- ◇ Grilled 6oz Certified Angus Tenderloin
Roasted Basil & Rosemary Potatoes
Harvest Vegetable Medley
- ◇ Seared Halibut with Mango Fennel Slaw
Sweet Potato & Kale Latke
Lemon Garlic Broccolini
- ◇ Chicken Cordon Bleu | Mushroom Cream
Roasted Basil & Rosemary Potatoes
Harvest Vegetable Medley
- ◇ Halloumi Latke Stack | Sweet Potato | Kale
Green Onions | Carrots | Seared Halloumi
Cheese | Chive Oil | Fresh Greens | Harissa

Your Choice of Starter

- ◇ Turtle Cheesecake | Caramel
Pecans | Oreo Crust
- ◇ Crème Brulee | Vanilla Bean
Creamy Custard
- ◇ Cashew Crème Custard
Burnt Miso | Almond Milk
Dark Chocolate | Himalayan Salt

\$42

Prices do not include tax or gratuity.

Chef-Attended BBQ Station

Leave the cooking and cleaning to us.
6' BBQ with Chef \$200

Minimum 25 People

The Casual BBQ

Gathered Wild Greens | Sunflower Seeds
Dried Fruit | Balsamic Vinaigrette Scrambled

Campfire Vegetables
Basil & Oregano Roasted Potatoes

Hormone-Free Creston Grass Beef Burger | Brioche Bun
OR

Rice, Mushroom & Oat Veggie Burger | Brioche Bun

Mustards | Mayonnaise | Aioli | Lettuce | Tomatoes | Red Onions
Garlic Pickles | Assorted Cheese Slices

Add Gourmet Pork Bratwurst & Pretzel Buns \$2.50 per person

\$19

Premium BBQ

Caesar Salad | Housemade Croutons | Fried Capers | Hume Dressing

Corn on the Cob | Chili Lime Zest Rub OR Truffle & Sea Salt
Basil & Oregano Roasted Potatoes

Choose 2

6oz New York Striploin
Grilled Marinated Chicken Breast
Chili Cumin Rubbed BC Salmon
Marinated Tofu & Ratatouille Stuffed Squash

White Chocolate Cheesecake
Fresh Cut Seasonal Fruit Tray

\$29



Buffet Dinners

4pm - 9pm Minimum of 25

The Italian Buffet

Garlic Bread | Classic Caesar Salad | Roasted Basil & Oregano Potatoes | Homemade Meatballs | Italian Herb Marinated Chicken

Please Choose Pasta

- ◇ Spaghetti
- ◇ Spinach Fettucine
- ◇ Penne
- ◇ Gluten Free Option (add \$1)

Please Choose One Sauce

- ◇ Traditional Bolognese
- ◇ Roasted Garlic Alfredo (V)
- ◇ Primavera Sauce (V)

Please Choose One Dessert

- ◇ Italian Crème Horn (1 per guest)
- ◇ Oso Negro Tiramisu
- ◇ Assorted Dessert Squares

Includes Coffee & Tea

\$25



The Kootenay Buffet

Please Choose Two Salads

- ◇ Gathered Wild Greens | Sunflower Seeds | Dried Fruit | Balsamic Vinaigrette
- ◇ Sweet Potato & Kale Salad | Lemon Tahini
- ◇ Roasted Beet & Spinach Salad | Walnuts Feta | Fresh Mint
- ◇ Fusilli Pasta Salad | Artichokes Sundried Tomatoes

Please Choose One Starch

- ◇ Roasted Basil & Oregano Potatoes
- ◇ Garlic Buttermilk Mashed Potatoes w/ Gravy
- ◇ Vegetarian Shitake Miso Gravy \$1

Please Choose One Entrée

- ◇ Chef Attended AAA Alberta Roast Beef Carving Station
- ◇ Roasted Rosemary Chicken
- ◇ Honey Dijon Glazed Ham | Dijon Mustard
- ◇ Whole Roasted Turkey | Savory Stuffing | Cranberry Jam

All Desserts Included

- ◇ White Chocolate Cheesecake
- ◇ Chocolate Mousse
- ◇ Assorted Dessert Squares

Buffet Also Includes

- ◇ Fresh Dinner Rolls | Harvest Vegetable Medley | Wild Rice Pilaf | Coffee & Tea

\$27

Prices do not include tax or gratuity.

Buffet Dinners

4pm - 9pm *Minimum of 25*

The Selkirk Buffet

Please Choose Three Salads

- ◇ Gathered Wild Greens | Sunflower Seeds | Dried Fruit | Balsamic Vinaigrette
- ◇ Roasted Corn & Edamame Salad | Quinoa | Lemon Tahini Dressing
- ◇ Caesar Salad | Crisp Romaine | Fried Capers | House Made Croutons
Shaved Parmesan Hume's Dressing
- ◇ Roasted Beet and Spinach Salad
Walnuts | Feta | Fresh Mint

Please Choose One Starch

- ◇ Roasted Basil & Oregano Potatoes
- ◇ Buttermilk Roasted Garlic Mashed Potatoes & Gravy (Vegetarian Shitake Miso Gravy \$1)
- ◇ Yukon Gold Scalloped Potatoes

Please Choose Two Entrees

- ◇ Lemon Herb Grilled Chicken Breast
- ◇ AAA Alberta Prime Rib Carving Station
- ◇ Baked Wild BC Salmon
White Wine | Lemon Caper Sauce
- ◇ Pork Tenderloin Medallions
Caramelized Bourbon Apples
- ◇ Marinated Tofu & Ratatouille Stuffed Squash
- ◇ Whole Roasted Turkey
Savory Stuffing | Cranberry Jam

All Desserts Included

- ◇ White Chocolate Cheesecake
- ◇ Creme Brule
- ◇ Assorted Dessert Squares

Buffet Also Includes

- ◇ Fresh Dinner Rolls | Harvest Vegetable Medley | Tri Colored Cheese Tortellini
Coffee & Tea

\$35

The Heritage Buffet

Please Choose Four Salads

- ◇ Gathered Wild Greens | Sunflower Seeds | Dried Fruit | Balsamic Vinaigrette
- ◇ Curried Cauliflower Salad | Golden Raisins | Julienned Carrots | Tahini Roasted Chickpeas | Green Beans | Lemon Tahini Dressing
- ◇ Caesar Salad | Crisp Romaine | Fried Capers | House Made Croutons
- ◇ Roasted Beet and Spinach Salad | Walnuts | Feta
- ◇ Fusilli Pasta Salad | Artichokes | Sundried Tomatoes

Please Choose One Starch

- ◇ Roasted Basil & Oregano Potatoes
- ◇ Buttermilk Roasted Garlic Mashed Potatoes & Gravy (Vegetarian Shitake Miso Gravy \$1)
- ◇ Yukon Gold Scalloped Potatoes
- ◇ Wild Rice Pilaf

Please Choose Two Entrees

- ◇ Certified Angus NY Strip Carving Station
Jack's Peppercorn Glaze
- ◇ Pan-Seared Halibut with Mango Fennel Slaw
- ◇ Slow Roasted Leg of Lamb | Dijon Rosemary Demi
- ◇ Roast Pork Tenderloin Medallions
Caramelized Bourbon Apples
- ◇ Grilled Chicken Breast | Marsala Mushroom Sauce
- ◇ Duck Breast | Bing Cherry Port Reduction

All Desserts Included

- ◇ Turtle Cheesecake
- ◇ Crème Brûlée
- ◇ Chocolate Mousse
- ◇ Fresh Cut Seasonal Fruit Tray

Buffet Also Includes

- Antipasto Platter | Marinated Vegetables & Olives | Domestic and Imported Cheese | Cured Italian Meats Crackers | Fresh Dinner Rolls | Honey & Dill Tossed Baby Carrots and Brussels Sprouts
Italian Lasagna OR Russian Cabbage Rolls
Coffee & Tea

\$44

Vegetarian Canapés

Min 12 pieces or people per order

A canapé is a small, decorative food held in the fingers and often eaten in one or two bites.

Truffle Mac n' Cheese Balls

Pasta Shells | Truffle Oil | Aged Cheddar | Panko Breading \$4.50pp

Polenta Cake Canapés (GF)

Choose Between:

Double Cream Brie & Mustard Marinated Melon

Goat Cheese Mousse & Rhubarb Chutney

Seared Feta Cheese & Olive Tapenade \$4.50 pp



Tomato Tartare Cones

Tomato & Garlic | Crème Fraîche | Micro Greens

Wonton Cones \$35 per twenty



Vietnamese Salad Rolls (GF)

Vermicelli | Julienned Carrots & Cucumber

Sprouts | Marinated Tofu Daikon |

Spicy Peanut Dipping Sauce \$1.75 each

Individual Caprese Salads (GF)

Cherry Tomato | Bocconcini Cheese | Fresh Basil

Balsamic Drizzle | Parmesan Crisp \$2.50 each



Honey Ginger Poached

Pear Quiche

Caramelized Onions | Golden Pastry \$3.25 pp

Mini Halloumi Latke Stacks (GF)

Carrot & Kale Latke | Seared Halloumi Cheese

Micro Greens | Chive Oil \$2.50 each

Kimchi Fried Rice Balls (GF)

Kimchi Spiced Rice | Mushrooms | Mozzarella

Coconut Flakes | Wasabi Mango Dip \$3.75 pp

Mini Spring Rolls

Vegetarian Rolls | Sambal & Plum Dips \$2.75 pp

Veggie Samosas

Potato | Pea | Spinach | Golden Pastry \$2.50 pp



Poultry & Beef Canapés Minimum 12 pieces or people per order

Chicken Wings ^{GF}

Cajun | Teriyaki | Honey Garlic | BBQ \$3 pp

Jerk Chicken & Mango Slaw Sliders

Spicy Caribbean Dry Rub | Mango Fennel Slaw
Pretzel Bun \$3 each

Chicken & Waffle Sliders

Buttermilk Chicken | Spring Mix Greens | Syrup
Crème Fraiche \$3.50 each

Harissa Chicken Skewers ^{GF}

Mint Yogurt Dipping Sauce | Lime Wedge
Cilantro \$4 each

Curried Chicken Waldorf Salad Cones

Celery | Gala Apple | Dried Cranberries
Chopped Walnuts | Golden Raisins
\$35 per twenty

Peppered or Smoked ^{GF}

Duck Breast

Mustard Marinated Melon | Blinis or Crostini
Sweet Potato Chip \$6 pp

Bourbon Meatballs

Smokey Bourbon Glaze | Sesame Seeds
Scallions \$3.75 pp

Mini Steak Sandwiches

Medium Rare Grilled Flank Steak | Chimichurri
Sauce | Crispy Shallots | Crème Fraiche | Garlic
Focaccia Points \$3.25 each

Mini Cubano Sliders

Mojo Marinated Pork | Dijon Mustard | Sliced
Honey Ham | Swiss Cheese | Garlic Pickles
Hot Pressed Focaccia \$3 each

Prosciutto & Goat Cheese Crostini

Cured Prosciutto | Strawberry Jam
Chevre Noir \$4.25 pp



Seafood Canapés

Minimum 12 pieces or people per order

Stuffed Mushroom Caps (GF)

Rock Crab | Cream Cheese
Chives | Parmesan \$4.75 pp

Prosciutto Wrapped Scallops (GF)

BC Scallops | Smoked Prosciutto \$5.50 pp

Smoked Salmon Blinis (GF)

Chickpea Blinis | Creme Fraiche | Capers
Smoked Salmon | Chives \$4.75 pp

Grilled Shrimp

Cocktail Shooters (GF)

Seasoned Grilled Shrimp | Rice Cracker | Tomato
Horseradish Shooter \$2.50 each

Tuna Tartare Cones

Diced Albacore Tuna | Miso Nori Cone
Bonito Flakes \$35 per twenty



Trays & Platters

Great for 20 or more people

Edamame Wasabi Hummus OR

Roasted Red Pepper Hummus (GF)

Garnish w/ Black Sesame Seeds, Olive Oil & Paprika
Grilled Pita Bread & Fresh Housemade Tortillas \$75

Kalamata & Caper Tapenade (GF)

Grilled Pita Bread & Fresh Housemade Tortillas \$95

Baron of Beef

Thinly Sliced Roast Beef | Sub Buns
Horseradish | Au Jus \$11 per person
Add Salads: See Pricing Below

Italian Lasagna Pan

Meat or Vegetarian (Serves 16) \$150

Cabbage Roll Pan

A Hume Hotel Classic (Serves 16) \$150

Hume Signature Salads

Medium (Serves 15) \$45

Large (Serves 25) \$75

- Gathered Wild Greens | Sunflower Seeds | Dried Fruit | Balsamic Vinaigrette
- Roasted Corn & Edamame Salad | Quinoa | Lemon Tahini Dressing
- Caesar Salad | Housemade Croutons
Fried Capers | House Dressing
- Roasted Beet & Spinach Salad | Walnuts
Mint | Feta
- Fusilli Pasta Salad | Artichokes
Sundried Tomatoes



Finger Sandwich Quarters

Grilled Veggies | Edamame Hummus
Brie Cheese | Sprouts OR
Smoked Turkey | Havarti Cheese | Lettuce | Mayo
OR
Black Forest Ham | Gouda | Lettuce
Roasted Garlic Aioli
50 Pieces \$90
75 Pieces \$110
90 Pieces \$140

Vegetable Cruité Platter

Buttermilk Ranch OR Hummus Dip (Served in hollowed out squash) \$4 pp
Minimum 20 people

Fresh-Cut Fruit Tray

\$4.50 pp
Minimum 20 people

Antipasto Platter

Marinated Vegetables | Olives | Domestic & Imported Cheeses | Italian Cured Meats
Artisanal Crackers | French Bread \$5 pp
Minimum 20 people

Hospitality Tray

Pretzels | Peanuts | Potato Chips | Tortilla Chips
Salsa | Sour Cream \$50
Serves 25

Memorial Buffet

Assorted Sandwich Quarters | Vegetable Cruité Platter | Buttermilk Ranch OR Roasted Red Pepper Hummus Dip | Assorted Dessert Squares & Cakes | Tea & Coffee \$15 pp
Minimum 20 people

Prices do not include tax or gratuity.

Catering Info & Policies

OFF-PREMISE CATERING

The Hume Hotel is well-equipped to do off-premise catering. We offer both rectangular and round tables, 2 styles of chairs, 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. Flatware and china must be rinsed to remove all food particles before pick up. Breakage, damage or shortages will be charged at replacement cost.

CHOICE OF MENU

Our menus are just suggestions, we will be happy to customize a menu to fit your needs. Menu selections should be chosen no later than 2 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 17% of all food & beverage service and set up fees. This gratuity is shared by all service staff and kitchen staff who have helped make your function possible.

DEPOSITS & CANCELLATIONS

A deposit of 25% (of total estimated cost) is required at the time of a confirmed booking to secure function space or equipment rental. With two months notice of cancellation, no penalties. However if less than two months notice, the 25% deposit is non refundable.

GUARANTEED NUMBER OF GUESTS

A guaranteed number of guests is required 7 days prior to the function. The client 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.

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 & FEES

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. If there is dancing, the fee is increased to \$59.17. Re: Sound copyright fee is also \$13.30 without dancing and \$26.63 with dancing (100 - 300 ppl).

OUTSIDE LIQUOR

As per current British Columbia Liquor Control & Licensing Branch Policy alcohol must be purchased from the Hume Hotel. No private alcohol products (i.e.: UVIN or UBREW) may be brought onto our premises. Groups are permitted, however, to bring in their own bottles of wine for the staff to handle and serve for a corkage fee of \$20 per bottle. Liquor prices do not include tax.