



**HUME**  
HOTEL & SPA

Antique. Chic. Boutique.



# Banquet & Catering Planner

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

# Meeting Room Rentals

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## Lydia Room

200 Sq Ft - Accommodates up to 14 people.  
 Half Day .....\$75  
 Full Day..... \$100

## Emporium Room

420 Sq Ft - Accommodates up to 24 people.  
 Half Day ..... \$100  
 Full Day .....\$150

## Hume Room

1700 Sq Ft - Accommodates up to 160 people seated. Includes use of microphone, 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

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LCD Projector & Screen .....\$60  
 80" Widescreen Portable Screen..... \$15  
 Flipchart .....\$20  
 Podium & Microphone.....No charge with Hume Room rental

# Party Supply Rentals

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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 48 hour period with set up fee subject to 17% gratuity

# Meeting Enhancements

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Coffee/Tea (per person) .....	\$3
Soda Pop .....	Can \$2
Juice .....	Jug \$12
Muffins, Danishes, Cookies (per person)...	\$5
Assorted Squares (2 per person).....	\$3
Highballs.....	\$5½
Premium Highballs .....	\$6¼
Bottled Beer (Domestic).....	\$5½
Bottled Import Beer, Cider & Coolers .....	\$6¼
Jackson Triggs Cabernet or Chardonnay:	
Glass \$6¼   1 Litre Carafes	\$39
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 \$17

## 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 \$17

*Vegetarian and Gluten Free Options Available  
Upon Request*

## Roast Chicken Buffet

Fresh Dinner Rolls | Tossed Greens with  
Sunflower Seeds, Dried Fruit & Balsamic  
Dressing | Rosemary Tossed Potatoes | Pan  
Roasted Herb Chicken | Dessert Squares \$18

## 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 \$18

## Italian Buffet

Dinner Rolls | Tossed Greens w/Sunflower Seeds,  
Dried Fruit & Balsamic Dressing | Spaghetti with  
Bolognese | Homemade Meatballs OR  
Baked Chicken | Dessert Squares \$18

## 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 \$20

*\*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

\$39

## 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 Brule | Vanilla Bean  
Creamy Custard
- ◇ Cashew Crème Custard  
Burnt Miso | Almond Milk  
Dark Chocolate | Himalayan Salt

\$49



Prices do not include tax or gratuity.

# Chef-Attended BBQ Station

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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

\$21

## 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

\$34





# 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

- ◇ Oso Negro Tiramisu
- ◇ Assorted Dessert Squares

Includes Coffee & Tea

\$28



## 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

\$31

Prices do not include tax or gratuity.

# Buffet Dinners

4pm - 9pm Minimum of 25

## The Selkirk Buffet

Please Choose Two 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 | Wild Rice Pilaf  
Coffee & Tea

\$39

## The Heritage Buffet

Please Choose Three 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
- ◇ Creme Brule
- ◇ Assorted Dessert Squares

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  
Tri-Colored Cheese Tortellini  
Coffee & Tea

\$46



# 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

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## Chicken Wings <sup>Ⓞ</sup>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 <sup>Ⓞ</sup>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

### Duck Breast <sup>Ⓞ</sup>GF

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

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## 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.