



POMEROY HOTEL

CATERING MENU

Thank you for choosing us to host your event. The selected banquet menus are merely suggestions. Our catering and culinary staff would be pleased to arrange special menus to suit your specific needs. We will be pleased to further assist you with related catering and entertainment arrangements.

We have put together this information package in hopes that it will answer many of your questions. We are here to assist you with any details to help ensure your event is a success. Please feel free to contact us if you require any further information. Additionally we offer:

- Overhead Projector Equipment
- Whiteboards and other various presentation materials
 - Podiums and Microphones



General Catering Information

Pricing

All prices are subject to change and will be confirmed no more than forty-five (45) days prior to the event. A service charge of 15% will be added to all food and beverage services. All prices are subject to 5% GST unless otherwise noted.

Meeting and Banquet Rooms

A banquet room can be held tentatively for a period of two (2) weeks, upon which a non-refundable deposit of \$500.00 is required to confirm your reservation. In addition, 95% of estimated costs are due no later than fourteen (14) days prior to the event.

Menus

The Pomeroy catering team and our Executive Chef will be pleased to assist in creating custom menus for your event. All menu selections must be confirmed with the Pomeroy Hotel thirty (30) days prior to the event date. Dietary substitutes can be made available upon your request.

Guaranteed Attendance

The catering office must be notified of the finalized number of guests attending the event no later than 12:00 p.m. five (5) days prior to the event.

Food and Beverage

The Pomeroy Hotel will be the sole supplier of all food and beverage items (with the exception of wedding cakes).

Decorations and Signage

The Pomeroy Hotel does not supply decorations, props and other special set up requirements. We will be pleased to assist you in contacting the appropriate supplier. We request that nails, tacks, staples, tape and confetti not be used on the premises. A clean-up charge of \$500.00 will be applied in the event such occurring.

15% Gratuity and 5% GST are applicable.



Additional Fees

All live or recorded entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge, which is automatically applied to event invoices. This fee ranges in price dependant on number of different criteria. Please consult your Catering Coordinator more a more specific price.

Cancellation Policy

Should the event be cancelled within fourteen (14) days of the scheduled date, you are responsible for the retail cost of any product that cannot be used for other functions prior to its expiry date.

Damages or Loss of Property

The Pomeroy Hotel is not responsible for damages to or loss of any articles left in the hotel prior to, during, and following any event held by the client and/or their delegates. The Pomeroy Hotel reserves the right to inspect and control all private functions or function rooms. Liability for damages will be assessed accordingly.

15% Gratuity and 5% GST are applicable.



Notes

Please note that all Beef and Lamb products will be cooked to a Medium Rare unless otherwise requested.

Host Bar

This option is recommended for groups when the host is paying for all beverage consumption. All drinks will be charged to the master account as well as a 15% service fee. Please note: a bartender charge of \$15.00 per hour (minimum of three hours) will be applied if sales are less than \$100.00 per hour. This includes liquor, beer, wine, soft drinks and juice.

Cash Bar

This option is recommended when guests will purchase their own drink tickets from a cashier or bartender provided by the hotel. Prices include GST. Please note: a bartender charge of \$15.00 per hour (minimum of three hours) will be applied if sales are less than \$100.00 per hour. This includes liquor, beer, wine, liqueurs, port, cognacs, soft drinks and juice.

Host Bar by the Hour

Premium bar brands, beer and wines are based on a minimum of one hour, at \$10.00 per person per hour.

Pricing

The Pomeroy Hotel will provide complete arrangements including bartender, ticket seller, mix, glasses, ice and condiments as required.

Alcohol Service Policy

It is the policy of the Pomeroy Hotel to serve alcoholic beverages in a reasonable and professional manner at all times. The Pomeroy Hotel will adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons. The hours of alcoholic service at the Pomeroy Hotel are 11:00 a.m. to 1:30 a.m. every day.

15% Gratuity and 5% GST are applicable.



Banquet Room Facilities

<i>Room</i>	<i>Marie Pomeroy Ballroom</i>	<i>Scotty Pomeroy Ballroom</i>	<i>Ralph Pomeroy Ballroom</i>	<i>Boardroom</i>	<i>Sterling Pomeroy Ballroom</i>	<i>Kenny Pomeroy Ballroom</i>	<i>Timothy Pomeroy Ballroom</i>
<i>Sq. Feet</i>	4,514	3,142	7,656	490	1,980	1,320	3,300
<i>Round 8</i>	300	200	500	30	80	36	116
<i>Theatre</i>	450	315	800	45	150	60	275
<i>Classroom</i>	225	155	380	20	48	<i>n/a</i>	50
<i>Hollow Square</i>	120	95	215	16	28	28	30
<i>U-Shape</i>	114	89	203	10	22	24	24
<i>Exhibits (8x10)</i>	28	20	48	3	9	8	21
<i>Reception</i>	450	310	760	45	125	30	325
<i>Round 8 w/ Dance</i>	250	200	450	<i>n/a</i>	64	48	125
<i>Boardroom</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	18	30	20	56
<i>Price</i>	\$800.00	\$700.00	\$1,200.00	\$275.00	\$300.00	\$250.00	\$500.00

15% Gratuity and 5% GST are applicable.



COFFEE BREAK FAVORITES

Selections from the Bakery

(All Prices are per dozen, unless otherwise stated)

- Variety of Large Cookies: Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate Chunk ~ \$13
Assorted Danishes ~ \$18
Muffins: Chocolate Chip, Bran, Carrot, Fieldberry, Cranberry Lemon ~ \$2.50 ea
Assorted Nanaimo Bars ~ \$15
Croissants ~ \$10
Bagels with Cream Cheese: Plain, Herb ~ \$2.50 ea
Granola Bars ~ \$15

Beverages

- Freshly Brewed Regular & Decaffeinated Coffee, Red Rose Tea ~ \$2.25/Person
Freshly Brewed Regular & Decaffeinated Coffee (45 cup urn) ~ \$75/Urns
Selection of Herbal Teas ~ \$1/Person
White or Chocolate Milk (250 ml Carton) ~ \$1.50/Carton
Hot Chocolate Station (includes whipped cream, chocolate) ~ \$15/carafe
Soft Drinks, Sweetened Iced Tea (Diet or Regular - 350 ml can) ~ \$2/ea
Lemonade (300 ml bottle) ~ \$2.25/ea
Bottled Water (500 ml bottle) ~ \$1.50/ea
Juices: Orange, Apple, Cranberry, Tomato, V8 ~ \$2.50/ea

Other Treats

- Low Fat Fruit Yogurts (Individual Portions) ~ \$1.75/ea
Sliced Fresh Fruit with Yogurt Dip - 10 person minimum ~ \$2.50/person
Chocolate Bars (variety) ~ \$1.75/piece
Crisp Celery and Carrot Sticks with Ranch Dip - 10 person minimum ~ \$2.00/person
Assorted Individual Chips ~ \$1.50/ea

15% Gratuity and 5% GST are applicable.



Breakfast

The Continental Buffet

Chilled Orange and Apple Juice
Assortment of Muffins, Danishes and Croissants
Butter, Selection of Jams, Marmalade and Honey
Freshly Brewed Regular and Decaffeinated Coffee
Hot Chocolate
2% and Skim Milk
\$14/person

Peace River Breakfast Buffet

Selection of Hot and Cold Cereals
Chilled Orange and Apple Juice
Whole Fresh Fruit and Sliced Seasonal Fresh Fruit
Fruit Yogurt and Cottage Cheese
Scrambled Eggs
Bacon and Sausages
Hash Brown Potatoes
Assortment of Muffins
White and Whole Wheat Texas Toast with Assortment of Jams, Marmalade and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea
\$20/person

15% Gratuity and 5% GST are applicable.



Meeting Breaks

Cookies by Bruno

Assorted Large Cookies (2 per person)

Sliced Fresh Fruit

Freshly Brewed Regular and Decaffeinated Coffee, Tea and Milk

\$10/person

The Chocolate Fix

Double Chocolate Chunk Cookies

Chocolate Chip Muffins

Sliced Fresh Fruit with Nutella Dip

Hot Chocolate

\$10/ person

The Sweetest Break

Assorted Danishes and Croissants

Waffles with Maple Syrup

Trail Mix

Fresh Fruit with Yogurt Dip

Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee, Tea, Hot Chocolate and Milk

\$12/person

Nutri-Break

Fresh Fruit with Yogurt Dip

Granola Bars

Assorted Individual Fat Free Yogurts

Chilled Fruit Juices

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$14/person

15% Gratuity and 5% GST are applicable.



Working Lunch Menus

Cold Cuts and Salad Buffet

Selection of Fresh Buns, Sliced Breads and Wraps

Mixed Greens with Assorted Dressing

Potato Salad

Selection of Cold Sliced Meats and Sandwich Fillings

Fresh Sliced Tomato, Red Onion, Cucumber and Alfalfa Sprouts

Mayo, Mustard, Butters, Cranberry Mayo, Grainy Mustard, Basil Pesto Aioli

Pickle and Relish Platter

Soup of the Day

Assorted Cakes and Fruit Salad

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$20/person

Sandwich Buffet

Assorted Sandwiches and Wraps of meat and tasty fillings (1.5 per person)

Ham and Cheddar Quiche

Assorted Grilled Vegetables with Balsamic Vinegar

Relishes and Crunchy Vegetables

Assorted Cakes and Pastries

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$23/person

15% Gratuity and 5% GST are applicable.



Hot Express Lunch

Soup of the Day

Caesar Salad, Pasta Salad, Tomato Bruschetta

Vegetable Platters with Assorted Dips

Assorted Breads with Butter

Potato Salad

Beef Lasagna or Chicken Parmigiana with Tomato Basil Sauce or

Sweet and Sour Pork Served with Rice

Fruit Salad and Assorted Cakes

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$25/person

15% Gratuity and 5% GST are applicable.



Luncheon Buffet Menus

The Italian Job ~ \$20/person

Mixed Greens with Assorted Dressings
Antipasto Platter with Prosciutto and Salami
Marinated Artichokes, Spicy Carrots
Primavera Pasta Salad, Italian Potato Salad
Tomato Bruschetta with Fresh Basil
Meat and Vegetable Lasagnas with Garlic Toast
Assorted Cakes and Squares
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

Bob's Treat ~ \$25/person

Selection of Buns, Breads and Butter
St. Louis Style Ribs or Ribsling
Garlic Marinated Chicken Breast
Caesar Salad, Roast Potato Salad, Vegetable Pasta Salad and Broccoli Salad
Roasted Garlic Mashed Potato
Chef's Selection of Seasonal Vegetables
Assorted Cakes and Squares
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

15% Gratuity and 5% GST are applicable.



The Asian Connection ~ \$23/person

Asian Salad with Spicy Dressing
Sweet and Sour Pork with Pineapple and Peppers
Lemon Grass Pork Chop
Fried Rice
Spring Rolls with Sauce
Wonton Soup
Freshly Brewed Regular and Decaffeinated Coffee and Green Tea

The Alberta Connection ~ \$27/person

Fresh Carved, Slow Roasted AAA Alberta 5oz Prime Rib au Jus
Horseradish Mashed Potatoes
Chefs Selection of Fresh Seasonal Vegetables
Roasted Baby Potato Salad, Greek Salad, Broccoli and Raisin Salad
Mixed Greens with Assorted Dressings
Selection of Buns, Bread and Butter
Assorted Cakes, Cheesecakes and Squares
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

**Note as a standard we prepare Beef to a Medium Rare unless otherwise advised.*

15% Gratuity and 5% GST are applicable.



EVENING MENU SELECTIONS

Hot Hors D'oeuvres

(All prices are per dozen, unless otherwise stated)

- Sauteed Prawns in Spicy Cajun Butter \$26 per pound
- Mussels on Half Shells, served with Garlic Oil \$24 per pound
- Coconut Chicken Skewers with Thai Chili Sauce \$25
- Radicchio and Romano Quesadilla \$20
- Beef Satay with Peanut Sauce \$25
- Rosemary and Garlic Lamb Chops \$30
- Boneless Chicken Bites with your choice of Sauce:
Hot, Honey Garlic, Thai Chili, BBQ, Rock Salt
and Cracked Pepper \$20 per pound
- Spicy Meat Balls \$18
- Assorted Pot Stickers with Soy Ginger Sauce \$16
- Vegetarian Spring Rolls with Plum Sauce \$16

Cold Hors D'oeuvres

(All prices are per dozen, unless otherwise stated)

- Crostini with Olive Tapenade \$22
- Tomato and Basil Bruschetta \$22
- Peel and Eat Shrimp \$20/pound
- Smoked Salmon Roulade with Dill Cream Cheese \$26
- Grape and Herb Cheese Truffles \$24
- Prosciutto Wrapped Melon \$24
- Devilled Eggs with Capers \$15
- Classic Shrimp Cocktail with Spicy Cocktail Sauce \$26
- Fruit Brochette with Yogurt Dip \$2.50/person
- Fresh Vegetables and Dips \$2.00/person

*A minimum order of 3 dozen of each hors d'oeuvres is required for proper presentation.

15% Gratuity and 5% GST are applicable.



The Pomeroy Dinner Buffet
(Minimum 50 persons)

Salads

Mixed Greens with Assorted Dressings
Greek Salad
Red Skinned Potato Salad
Vegetable Pasta Salad
Creamy Coleslaw
Mixed 4 Bean Salad
Broccoli and Raisin Salad
Thai Noodle Salad with Lime Prawns

Cold Platters

Assorted Sliced Deli Meats with Pickles
(Served with HorseRadish and Mustards)
Assorted Cheese Platter with Fruit and Crackers

Starches

Garlic Mashed Potatoes
Oven Roasted Baby Potatoes
Potatoes Au Gratin
Rice Pilaf
Fresh Herb Wild Rice
Penne Pasta in a Rose Sauce
Scented Basmati Rice

15% Gratuity and 5% GST are applicable.



Hot Entrees

Roast Hip of Beef with Merlot Sauce and Horseradish (Carving Station)
Seafood Newburg - Mixed Select Seafood and Vegetables in a White Wine Tomato
Cream Sauce
Bar-B-Q Spare Ribs - Pork Side Rib in a Tangy Sauce
Roasted Chicken - Juicy Roast Pieces of Young Fryer with Fresh herbs and Tasty Sauce
Beef Bourguignone - Tender Beef, Onions and Mushrooms in a d
elicately seasoned Red Wine Pan Glaze
Lasagna - Layered with Tomato Sauce, Three Cheeses, Spinach and Ground Beef
Grilled Chicken Breast with Wild Mushroom and Herb Sauce
Roasted Turkey with Stuffing, Pan Gravy and Cranberry Sauce
Pineapple Glazed Baked Ham

Desserts

Assorted French Pastries & Fresh Fruit Salad
Assorted Cakes, Pies and Tortes
Assorted Cheesecakes
Chocolate Fudge Cake
Chocolate Brownie with Whipped Cream
Assorted Petit Fours
Chocolate Mousse Eclipse Wrapped in Ganache

15% Gratuity and 5% GST are applicable.



All Buffet options Served with Freshly Brewed Regular and Decaffeinated Coffee, Tea, Rolls & Butter, Cold Platters, Choice of Fresh Seasonal Vegetable, and your choice of:

1 Hot Entrée , 1 Starch, 4 salads, and 1 Dessert

\$32 per person

2 Hot Entrees, 1 Starch, 5 salads and 2 Desserts

\$38 per person

3 Hot Entrees, 2 Starches, 6 salads and 3 Desserts

\$44 per person

4 Hot Entrees, 2 Starches, 7 salads and 4 Desserts

\$50 per person

~~~~~

### **Chef's Carving Stations**

(Minimum 30 Persons. All Carving stations are in addition to a buffet purchase, and are priced per person.)

Roast Baron of Beef, Fresh Buns and Condiments \$12

Maple Baked Ham, Fresh Buns and Ginger/Raisin Sauce \$12

Roasted Turkey with Cranberry Mayo \$13

Rye Whiskey Marinated Cedar Roasted Salmon \$15

Slow Roasted Prime Rib served with Buns, Dijon Mustard and Horseradish Mayo \$15

*\*Note – As a standard we prepare Beef and Lamb to a medium rare unless otherwise advised.*

*15% Gratuity and 5% GST are applicable.*



### **Late Night Buffet**

Platter of Sliced Fresh Deli Meats  
(Upgrade to Premium Local Cured and European Smoked Meats for \$3.00 per person)  
Assorted Canadian Cheese Platter with Fruit and Crackers  
Assorted Vegetable Platter with Assorted Dips  
Kaiser Rolls & Butter

**\$12.00 per person**

### **Additional Assorted Platters**

Fresh Fruit Platter with Maple and Almond Yogurt Dip \$105.00 (Serves 25)  
Crudites and Dip \$95 (Serves 25)  
Assorted Cheeses and Crackers \$140 (Serves 25)  
Assorted Deli Meats \$115 (Serves 25)

*15% Gratuity and 5% GST are applicable.*



## Beverages

### **Punch Selections**

- Mixed Berry Fruit Punch (Non-Alcoholic) \$35 per gallon
  - Sparkling Wine Fruit Punch (Alcoholic) \$85 per gallon
  - Liquor Fruit Punch (Alcoholic) \$95 per gallon
- (Each gallon serves approx. 25 people)

### Wine Selections

#### **Featured White Wines by the Bottle**

- Jackson Triggs ~ Chardonnay (Ontario, Canada) \$24
- Naked Grape ~ Sauvignon Blanc (British Columbia, Canada) \$24
- Santa Isabela ~ Sauvignon Blanc (Chile) \$24
- Sonora Ranch ~ Chardonnay (British Columbia, Canada) \$32
- Peller Estates ~ Chardonnay (British Columbia, Canada) \$33
- Beringer ~ Chenin Blanc (California, USA) \$34
- G.A. Schmitt Nersteiner ~ Kabinett Riesling (Germany) \$37
- Two Oceans ~ Chardonnay (South Africa) \$37
- Rosemount Estate ~ Diamond Label Chardonnay (South Africa) \$37
- Piesporter Michelsberg ~ Kabinett Riesling (Germany) \$38

#### **Blush Wines by the Bottle**

- Beringer ~ White Zinfandel (USA) \$36
- Robert Mondavi Woodbridge ~ White Zinfandel (USA) \$35

*15% Gratuity and 5% GST are applicable.*



### **Red Wines by the Bottle**

|                                                              |      |
|--------------------------------------------------------------|------|
| Jackson Triggs ~ Merlot (Ontario, Canada)                    | \$25 |
| Naked Grape ~ Cabernet Sauvignon (British Columbia, Canada)  | \$25 |
| Naked Grape - Merlot (British Columbia, Canada)              | \$25 |
| Santa Isabela ~ Cabernet Sauvignon (Chile)                   | \$25 |
| Sonora Ranch ~ Cabernet Sauvignon (British Columbia, Canada) | \$32 |
| Beringer ~ Red Zinfandel (California, USA)                   | \$34 |
| Peller Estates ~ Merlot (British Columbia, Canada)           | \$35 |
| Santa Rita ~ Merlot (Chile)                                  | \$35 |
| Robert Mondavi Woodbridge ~ Merlot (USA)                     | \$35 |
| Two Oceans ~ Merlot (South Africa)                           | \$37 |
| Rosemount Estate ~ Diamond Label Merlot (South Africa)       | \$37 |
| Wyndham Estates Bin 555 ~ Shiraz (Australia)                 | \$38 |
| Lindeman's Bin 40 ~ Merlot (Australia)                       | \$38 |

### **Alcoholic Beverage Selections**

|                         |        |
|-------------------------|--------|
| Selected Domestic Beers | \$5.25 |
| Selected Import Beers   | \$5.75 |
| Highballs               | \$5.25 |
| Selected Cocktails      | \$5.25 |
| Selected Coolers        | \$5.25 |
| House Wine by the Glass | \$5.25 |

*\*Please note that if you do not see a wine choice to your liking, we may make special orders upon request.*

*\*Prices in this section include 5% GST and 7% PST.*

*15% Gratuity and 5% GST are applicable.*