



The Catering Department at the Village Green Hotel is well known in the Okanagan for our friendly, professional and helpful staff but even more for our high quality food; carefully prepared and artfully presented.

We can accommodate Events ranging from 8 – 200 people and can arrange anything from a Small Meeting to an elaborate Wedding or Conference.

2012 CATERING MENUS

Contact Ms Kelly Jenner, Catering Manager to book your next successful Event at the Village Green Hotel in Vernon, BC.

E. - catering@villagegreenhotel.com T.F. 1.800.663.4433 P. 250.542.3321 F. 250.549-4252

4801 – 27th Street, Vernon, BC V1T 4Z1
P. 250.542.3321 TF. 800.663.4433 F. 250.549.4252

catering@villagegreenhotel.com www.villagegreenhotel.com

CATERING POLICIES

We thank you for considering the Village Green Hotel to host your special function. In order to ensure a well-organized event, we request that you comply with our catering policies noted below:

1. The Catering office must be notified of guaranteed number of guests attending function(s) 48 business hours prior to function. All charges will be based on guarantee.
2. The hotel reserves the right to substitute a comparable function room with appropriate notice and monitor all private parties, meetings and receptions.
3. All food and/or beverage brought into a function/banquet room must be supplied by the Village Green Hotel.
4. Health regulations prohibit the removal of food remaining after a function by guests.
5. Personal effects and equipment must be removed from the function room at the end of the scheduled function
6. Any function which uses live or pre-recorded music is subject to a S.O.C.A.N. fee - \$29.56 non-dancing and \$59.17 with dancing.
7. The Village Green Hotel does not permit the use of nails, tape or staples in the function rooms without permission from the Catering department.
8. Cancellation penalties will be incurred for functions cancelled within 7 days of scheduled function time.
9. The Village Green Hotel does not accept responsibility for any items left in function rooms.
10. All functions must be completed by 1:00am.
11. Prices are subject to change without notice.

MEETING / BANQUET ROOMS

Name	Size	Full Day	Evening	Rounds	Theatre-Style	Boardroom	U - Shape
SIERRA I & II Combined	28' x 80'	\$250.00	\$225.00	175	200	~	~
SIERRA I	28' x 32'	\$120.00	\$100.00	65	70	32	30
SIERRA II	28' x 48'	\$130.00	\$120.00	110	130	40	40
MONASHEE	36' x 24'	\$90.00	\$80.00	50	80	30	30
SELKIRK	36' x 24'	\$90.00	\$80.00	50	80	30	30
PURCELL	13'7" x 24'	\$75.00	\$65.00	-	20	18	12
CASSIAR	24' x 12'	\$60.00	\$50.00	~	~	12	~
BOARDROOM	10' x 12'	\$60.00	\$50.00	~	~	10	~

- REDUCED ROOM RENTAL WITH FOOD SERVICE
- U-shape, open square, classroom and reception styles also available
 - Additional charges may be applied for certain setups

AUDIO VISUAL EQUIPMENT

Screen	\$10.00
Flipchart w/pens	\$10.00
Whiteboard	\$7.50
Notepads w/pens	\$1.00 <i>per person</i>
Wireless P.A. System	\$50.00

- Additional Equipment available on request
 - Prices do not include 12% HST

BREAKFAST

Plated & Buffet Style (buffet available for 20 or more)

The CONTINENTAL

\$8.00 per person (Buffet Only)

Fresh Fruit Tray
Assorted Bakery Items
Fruit Juice
Butter & Preserves
Coffee/Tea

The VILLAGE GREEN

\$9.50 – Plated / \$11.50 - Buffet

Eggs Benedict, Florentine or Blackstone
Home-made Hash Brown Potatoes
Fresh Fruit Salad
Coffee/Tea

The CANADIAN

\$9.50 – Plated / \$11.50 Buffet

Fresh Fruit Salad
Scrambled Eggs
Bacon & Sausage
Toast w/ Butter & Preserves
Home-made Hash Brown Potatoes
Coffee/Tea

The OKANAGAN

\$9.50 – Plated / \$11.50 - Buffet

Waffles
Strawberry Topping
Bacon & Sausage
Syrup & Butter
Coffee / Tea

Jugs of Juice available - \$10.50 ea

Prices are quoted per person and do not include 15% gratuity and 12 %HST

REFRESHMENT BREAKS

Coffee	<i>(10 cup pot)</i>	\$12.00
	<i>(80 cup urn)</i>	\$70.00
Tea	<i>(10 cup pot)</i>	\$10.00
	<i>(when served with coffee)</i>	n/c
~ Herbal Tea		\$ 1.25 <i>per bag</i>
Fruit Juice	<i>(pitcher – 9 glass)</i>	\$10.50
~ by the can		\$ 2.50
Soft Drinks	<i>(cans)</i>	\$ 2.00 <i>each</i>
Bottle Water		\$ 1.50 <i>each</i>
Muffins or Squares	<i>- assorted</i>	\$24.00 <i>per dozen</i> (\$2.00 <i>each</i>)
Strudel	<i>- assorted</i>	\$18.00 <i>per dozen</i> \$ 1.50 <i>each</i>
Cookies	<i>– baked fresh daily</i>	\$12.00 <i>per dozen</i>
Breakfast Combination Tray	<i>(assorted pockets and biscuits stuffed with bacon, ham, spinach, cheese etc.)</i>	\$36.00 <i>per dozen</i>
Pastry Combination Tray	<i>(assorted muffins, cinnamon buns and strudel)</i>	\$25.00 <i>per dozen</i>
Fresh Fruit Platter		\$ 3.75 <i>per person</i>

Prices do not include 15% gratuity and 12 %HST

LUNCHEON BUFFET SELECTIONS

Soup & Assorted Sandwiches - served on a variety of breads

~Tuna salad, egg salad, roast beef, turkey, vegetarian and ham with cheese

Assorted Wraps or Croissants - served with choice of side *

Canadian club, seafood salad, ham and asparagus, vegetarian and chicken salad

Build It Yourself Sandwich Bar - served with choice of side *

Selection of deli meats, tuna salad, egg salad, cheeses, pickles, olives, lettuce, tomato and ass't breads

Build It Yourself Salad Bar - everything you need to create your own masterpiece.

Caesar Salad - served with fresh baked bun & butter

- Add Cajun chicken or shrimp for \$3.00

Pasta Primavera – served with fresh baked bun & butter

- Add Cajun chicken or shrimp for \$3.00

Baked Lasagna – (meat or vegetarian) - served with garlic toast

* Sides: Tossed Salad, Caesar Salad, Pasta Salad, Potato Salad,
Traditional Spinach Salad, Coleslaw, Fries or Soup of the Day

Add Ons: Assorted dessert squares - \$2.00 per person
Homemade cookies - \$12.00 per dozen
Extra side - \$2.00 per person

Above entrees are served with coffee or tea

\$10.50 per person

Prices do not include 15% gratuity and 12% HST

PLATED LUNCHEON ENTREES - Banquet style - choose 1 entree only for group

Lite Lunch - *Chicken breast, tossed salad and cottage cheese or fruit cocktail*

Honey Garlic Chicken - *white breast meat sautéed with peppers and onions in a honey garlic sauce served on rice or pasta*

Chicken Supreme - *white breast meat in a mushroom sauce served on rice or pasta*

Teriyaki Beef Stir-fry - *roast beef and fresh vegetables in a teriyaki sauce served over rice*

Hot Beef or Turkey Sandwich - *served on French bread with vegetables and mashed potatoes smothered in gravy*

Roast Turkey - *served with dressing, mashed potatoes and hot vegetable*

Roast Pork Loin - *served with choice of potato and hot vegetable*

Fish & Chips - *2 lightly battered cod fillets served with fries and coleslaw*

Add-Ons:	Soup of the Day or Tossed Salad	\$2.00 per person
	Assorted Dessert Squares	\$2.00 per person
	Chefs Choice of Dessert	\$3.50 per person

Above entrees are served with coffee or tea

\$10.50 per person

Prices do not include 15% gratuity and 12% HST

LUNCH BUFFET – Minimum 30 guests

Choose ONE Hot Item: Quiche Lorraine or Vegetarian
(Add \$2.00 for each Barbeque Chicken *with roast potatoes*
additional hot item) Meat or Vegetarian Lasagna
 Chicken Stir Fry *with rice or noodles*
 Shepherd's Pie

Choose TWO Items: Potato Salad
 Coleslaw
 Vegetable Tray with Dip
 Tossed Salad *with assorted dressings*
 Greek Salad
 Pasta Salad
 Caesar Salad
 Thai Mandarin Salad
 Traditional Spinach Salad

Includes: Fresh baked buns *with butter*
 Assorted Dessert Squares
 Coffee / Tea

\$13.50 per person

Prices do not include 15% gratuity and 12% HST

HEARTY PASTA BUFFET – Minimum of 20 Guests

Choose TWO sauces:

Roasted Garlic Marinara- *tomato sauce*

Bolognese – *meat & tomato sauce*

Alfredo - *cream and parmesan cheese*

Chicken & Mushroom – *cream sauce*

Choice of TWO:

Tossed Salad *with assorted dressings*

Caesar Salad

Greek Salad

Vegetables & Dip

Includes:

Fettuccini Noodles

Penne Noodles

Fresh baked buns *with whipped butter*

Assorted Dessert Squares

Coffee / Tea

\$12.50 per person

Add extra sauce or salad for \$2.00 per person

Prices do not include 15% gratuity and 12% HST

PIZZA MENU

All pizzas include our exclusive Mozzarella Cheese and our home-style Tomato Sauce

All Pizzas 16" Large Size, select from the list below **\$15 ea**

The Village Green Vegetarian Pizza

Peppers, Red Onions, Olives, Tomato, Spinach, Artichokes

The Deluxe

Peppers, Red onions, Olives, German Pepperoni, Ham, Bacon

German Pepperoni

True classic, German Pepperoni and German sausage

Flaming Hawaiian

Ham, Grilled Pineapple, Teriyaki Chicken, Jalapeño

Taco Pizza

Taco Beef, Peppers, Red Onions, Jalapeños with fresh Tomato, Lettuce, Taco Chips and Sour Cream

Club House Pizza

Turkey, bacon and finished with fresh Lettuce, Tomato and a dollop of Mayo

Plain Cheese Pizza **\$10 ea**

Prices do not include 15% gratuity and 12% HST

DINNER ENTREES - Banquet style - choose ONE entrée only for the group

Roast Turkey	\$15.95
<i>White and dark meat with home-style dressing</i>	
Chicken Cordon Bleu	\$15.95
<i>Homemade with ham and Swiss cheese</i>	
Chicken Supreme	\$15.95
<i>White breast meat in a creamy mushroom Sauce</i>	
Roast Pork Loin	\$15.95
<i>Served with a mango chutney</i>	
Veal Scaloppini	\$15.95
<i>Veal medallions topped with marinara sauce and parmesan cheese</i>	
Filet of Salmon	\$15.95
<i>Served with our own special dill sauce</i>	
Roast Beef	\$15.95
<i>Tender shaved roast beef served with Yorkshire pudding</i>	
Prime Rib	\$17.95
<i>8 oz cut served with Yorkshire pudding and au jus</i>	
New York Steak	\$17.95
<i>8 oz steak topped with sautéed mushrooms</i>	
ADD – Chef's Choice of Dessert	\$3.50 <i>per person</i>

Vegetarian plates can be arranged with prior notice. Above entrees are served with your choice of soup or tossed salad with house dressing or Caesar salad, and are accompanied by seasonal vegetables, rice or potato, dinner rolls with butter and coffee or tea. Prices are quoted per person and do not include 15% gratuity and 12 %HST.



Vernon, BC

DELUXE DINNER BUFFET – minimum 25 guests

Choose ONE Hot Item:
(Add \$2.00 for additional
Hot Items)

Sliced Roast Beef
Baked Ham
Sliced Roast Pork
Baked Salmon – *with dill sauce*
Honey Garlic Chicken
Chicken Supreme
Chicken Breast – *stuffed with your choice of:*
~ *Spinach, artichoke and herbed cheese*
~ *Marinara/parmesan cheese*
~ *Cranberry and Swiss cheese sauce*
~ *Ham and Swiss cheese layers*

Choose THREE items:

Vegetable Tray - *with dip*
Tossed Salad - *with assorted dressings*
Pasta Salad
Greek Salad
Potato Salad
Caesar Salad
Thai Mandarin Salad
Coleslaw
Traditional Spinach Salad

Includes:

Choice of Rice Pilaf or Potato
Fresh Vegetables - *served hot*
Fresh Breads - *with whipped butter*
Fresh Fruit Platter
Assorted Desserts
Coffee / Tea

\$17.50 per person

Prices do not include 15% gratuity and 12% HST

Catering Department at the Village Green Hotel
P. 250.542.3321 F. 250.549.4252 TF. 800.663.4433
catering@villagegreenhotel.com

PREMIER DINNER BUFFET - minimum of 50 guests

Choose ONE Hot Item: Roast Beef - *Carved in room with Yorkshire pudding*

(Add \$2.00 for each
additional hot item)

Baked Ham – *Carved in room*

Roast Pork Loin

Baked Salmon – *with Dill Sauce*

Honey Garlic Chicken - *white meat with peppers in a clear honey garlic sauce*

Roast Turkey - *white & dark meat with dressing*

Chicken Supreme - *creamy mushroom sauce*

Chicken Breast – *stuffed with your choice of:*

~ *Spinach, artichoke and herbed cheese*

~ *Marinara/parmesan cheese*

~ *Cranberry and Swiss cheese sauce*

~ *Ham and Swiss cheese layers*

Seafood Medley - *mussels, prawns, scallops, halibut in a pesto cream sauce*

Prime Rib.....*add an extra \$2.00 per person*

Choose TWO items:

1) O'Brien Potatoes 2) Rice Pilaf 3) Roast Potatoes

4) Penne Pasta - *tossed in a creamy Alfredo Sauce*

5) Mashed Potatoes

Choose FIVE items:

1) Vegetable Tray with Dip

2) Tossed Salad with assorted dressings

3) Pasta Salad 4) Greek Salad 5) Potato Salad

6) Caesar Salad 7) Thai Mandarin Salad 8) Coleslaw

9) Traditional Spinach Salad 10) Ambrosia Salad

Includes: Steamed Seasonal Vegetables, Dinner Rolls with whipped butter,
Fresh Fruit Platter, Assorted Desserts, Coffee / Tea

\$20.00 per person

Prices do not include 15% gratuity and 12 %HST

RECEPTION PLATTERS

Fresh vegetables with dip	\$2.50 <i>per person</i>
Seasonal sliced Fresh Fruit	\$3.50 <i>per person</i>
Assorted Sausage meats	\$3.00 <i>per person</i>
Variety of Cheeses with crackers	\$3.50 <i>per person</i>
Artichoke & Spinach dip <i>with Naan Bread</i>	\$25.00 <i>(serves 20)</i>
Assorted Sushi rolls	\$85.00 <i>(serves 20)</i>
Shrimp Cocktail	\$85.00 <i>(serves 20)</i>
Cold Canapés	\$85.00 <i>(serves 20)</i>
Prawn Pyramid	\$100.00 <i>(serves 20)</i>
Assorted sandwiches – <i>cut in quarters</i>	\$100.00 <i>(serves 20)</i>
Village Lite Reception	\$100.00 <i>(serves 20)</i>
<i>~a variety of sausage meat, cheese & vegetables with dip.</i>	

Prices do not include 15% gratuity and 12% HST

HOT APPETIZERS

Breaded Zucchini sticks	\$7.00 per dozen
Breaded Mushrooms	\$7.00 per dozen
Chicken Wings with ass't sauces	\$10.00 per dozen
Dry Ribs with rock salt	\$10.00 per dozen
Edamame Beans	\$10.00 per order
Battered Cheese balls	\$10.00 per dozen
Sausage Rolls	\$10.00 per dozen
Spanikopita	\$10.00 per dozen
Bacon wrapped Scallops	\$12.00 per dozen
Mini Quiche	\$12.00 per dozen
Tempura Prawns	\$12.00 per dozen
Chicken Tenders	\$12.00 per dozen
Meatballs	\$12.00 per dozen
Sweet chili chicken bites	\$12.00 per order
Spring rolls	\$12.00 per dozen
Thai peanut chicken satays	\$12.00 per dozen
Nachos	\$13.00 per order
~onions, peppers, tomatoes, jalapenos, cheese & salsa	

Prices do not include 15% gratuity and 12% HST



BANQUET BEVERAGE SERVICE

Liquor Regulations require that all alcoholic beverages are purchased and supplied by the Hotel.
~ A Bartender and Cashier (if required) are provided on a complimentary basis if Bar revenue is in excess of \$300.00; otherwise, the following charges apply:

Bartender \$72.00

HOST or CASH BAR

Local Beer (*Budweiser, Coors Light, Canadian*) \$4.25

Import Beer (*M.G.D., Corona, Spring Pale Ale*) \$4.75

Coolers & Ciders (*Pineapple, Orange, Smirnoff Ice*) \$4.75

High-Balls (*house brand liquor with pop*) \$4.25

Cocktails (*Caesar, Paralyzer, Screwdriver*) \$4.75

House Wines (*by the glass*) \$4.50

House Wines (*by the bottle*) \$21.00

Alcohol, Wine or Champagne Punch (per gallon) \$120.00

(One gallon serves approximately 40 wine glasses)

NON-ALCOHOLIC BEVERAGES

Pop & Juice \$1.50

Beer (O'Doul's) \$3.00

Fruit Punch \$78.00 (per gallon)

(One gallon serves approximately 40 wine glasses)

All prices include HST

Host Bar is subject to 15% Gratuity

House wines consist of 1 Import (Red & White) and 1 Local (Red & White) and are subject to change – please inquire at time of booking.