



BANQUET MENUS



BANQUET MENUS ❖ BREAKFAST

BREAKFAST PLATED MENU

\$13.95 per person (Min 15 persons)

*Light and Fluffy Scrambled Eggs, Grilled Ham or Plump Sausages
or Crispy Bacon, Grilled Tomato, two Scrambled Eggs.
Served with Hash browns and muffins*

BREAKFAST BUFFET MENU

Continental Breakfast

\$9.95 per person (Min 15 persons)

*Assorted Muffins, Danish Pastries and Croissants
with Assorted Preserves and Sweet Butter.
With Fresh Fruit \$10.95*

Quick Start Buffet

\$10.25 per person (Min 15 persons)

*Chilled Orange Juice, Assorted Yogurts, Cereals & Milk,
Fresh Fruit, Bagels, Cream Cheese, Preserves & Butter.*

Old Fashioned Buffet Breakfast

\$14.95 per person (Min 20 persons)

*Fluffy Scrambled Eggs, Plump Breakfast Sausages, Bacon,
Golden Hash browns, Pancakes or French Toast with Maple Syrup,
Fresh Fruit Tray*

Deluxe Breakfast Buffet

\$17.95 per person (Min 25 persons)

*Assorted Juices, Assorted Cold Cereals & Milk, Fluffy Scrambled Eggs,
Eggs Benedict, Pancakes with Fruit Topping and Maple Syrup, Plump Breakfast Sausages,
Grilled Ham, Bacon, Golden Hash browns,
Muffins, Danish, Croissants, Preserves & Butter.*

*Freshly brewed Regular / Decaffeinated Coffee or assorted Teas
Served with all the above choices.*

Prices are excluding applicable taxes & 15% Gratuity



BANQUET MENUS ❖ LUNCH

PLATED LUNCHEON MENU

Plated Menu (Min 12 persons)
All Plated Luncheons Served with Soup or Salad,
Chef's choice of Dessert, Regular / Decaffeinated Coffee or Assorted Teas

Blackened Chicken Salad

\$16.95 per person

*Grilled Blackened Chicken Breast on a Bed of Lettuce garnished with
Cheese, Tomatoes and Egg, Served with Dressing and Focaccia*

Broiled Salmon Fillet

\$18.95 per person

Broiled Salmon Fillet served with a Lemon Dill Sauce, Roaster Potatoes and Vegetables

Roast Baron of Beef

\$15.95 per person

*Fresh Sliced Roast Beef Smothered with a Rich Mushroom Sauce,
With Your Choice of Potatoes and Vegetables*

Chicken Breast "Supreme"

\$15.95 per person

*Boneless Breast of Chicken with a Creamy Mushroom Sauce,
Rice Pilaf & Vegetables*

LUNCH FOR SMALL GROUP (less than 12 persons)

Special order from the restaurant menu can be made for all Meeting rooms

Prices are excluding applicable taxes & 15% Gratuity

Call our skilled event planners at 604.941.6216 to learn more about booking your next event with the POCO Inn & Suites



BANQUET MENUS ❖ LUNCH

BUFFET LUNCHEON MENU

SOUP & ASSORTED SANDWICHES

\$15.95 per person (Min 15 persons)

*Assorted Sandwiches, Soup of the Day
(Additional Soup for \$1.00 or Seafood Chowder for \$2.00)
Includes Coffee & Tea with chef's choice of dessert*

*Instead of Soup substitute Caesar Salad, Penne Pasta Salad, and
Vegetable & Dip Tray for \$17.95 per person*

BUFFET LUNCHEON

\$18.95 per person (Min 25 persons)

(Can be upgraded to dinner for an extra \$5.00 per person)

*Assorted Breads & Butter, Selected Greens with Dressing,
Potato Salad, Penne Pasta Salad*

CHOICE OF TWO:

*Meatballs (BBQ, Sweet & Sour, Swedish) Shrimp or Veggie Stir-Fry,
Pasta Prima Vera, Beef Stroganoff, Roast Beef in Wine Sauce,
Poached Salmon, Roasted, herbed Chicken Pieces or Curried, or Oriental.
With Choice of Potatoes or Rice, and Vegetables*

Includes Coffee & Tea with chef's choice of dessert

PASTA BAR

\$16.95 per person (Min 20 persons)

(Can be upgraded to dinner for an extra \$5.00 per person)

*Focaccia Bread, Caesar Salad, Tomato & Cucumbers with Balsamic Vinegar,
Selected Greens with Italian Dressing*

CHOICE OF THREE PASTAS:

Baked Lasagna, Cheese Tortellini, Penne Noodles, Rotini, Linguini

CHOICE OF TWO SAUCES:

Creamy Seafood Sauce, Pesto Sauce, Alfredo Sauce, Tomato

Served with Freshly Brewed Regular/Decaffeinated Coffee and Tea

SANDWICH BAR

BUILD YOUR OWN SANDWICH BAR

\$18.95 per person (A minimum of 20 persons)

\$17.95 per person (A minimum of 50 persons)

Assorted Sliced Meats, including:

Roast Beef, Turkey and Black Forest Ham

Tuna, Chicken and Egg Salads

Sliced Cheeses and Veggies Attractively Displayed,

Accompanied by a Variety of Sliced Breads and Bagels

A Condiment Tray with Mustard, Horseradish and Cranberry Mayo

Butter and Sliced Pickles

Includes Coffee & Specialty Teas with chef's choice of Desserts

Prices are excluding applicable taxes & 15% Gratuity



BANQUET MENUS ❖ DINNER

PLATED DINNER MENU

(All Dinner Menus Require a Minimum of 12 Persons)
All Dinners are served with House Salad, Dressing and Freshly Brewed
Regular / Decaffeinated Coffee or Assorted Teas

Roast Beef Dinner

\$21.95 per person

*Certified Top Round Angus Beef and Condiments Served with your choice of Mashed Potato,
Roast Potato or Rice & Fresh Seasonal Vegetables*

Roast Turkey Dinner

\$20.95 per person

*Oven-Roasted Turkey and Savory Dressing
Served with Mashed Potato, Gravy and Two Fresh Vegetables*

Chicken Breast with Shitake Mushrooms

\$22.95 per person

*Tender Boneless Skinless Chicken Breast topped with a delicious Shitake Mushrooms Sauce
Served with your choice of Mashed Potato, Roast Potato or Rice & Fresh Seasonal Vegetables*

Salmon Wellington

\$25.95 per person

*West Coast Salmon Baked in a Light Puff Pastry, with a Dill and Wine Sauce
Served with Rice & Two Fresh Vegetables.*

Prime Rib au Jus

8 oz. Market Price

10 oz. Market Price

*Fresh Prime Rib Tenderly Seasoned with Cracked pepper & Coarse Salt
Served with Yorkshire Pudding, Horseradish, Choice of Potato & Two Fresh Vegetables*

TO ENHANCE YOUR SELECTIONS PLEASE CHECK OUR DESSERT SELECTIONS.

Prices are excluding applicable taxes & 15% Gratuity

Call our skilled event planners at 604.941.6216 to learn more about booking your next event with the POCO Inn & Suites



BANQUET MENUS ❖ DINNER

DINNER BUFFET BANQUET MENU

(A minimum of 50 persons - \$31.95 per person)

(A minimum of 40 persons - \$33.95 per person)

Freshly Baked Assorted Buns and Butter

CHOICE OF THREE SALADS

Selected Greens with Cranberry Vinaigrette and Light Italian Dressing

Creamy New Potato Salad

Penne Pasta Salad with Roasted Peppers

Classic Caesar Salad

Tri-Colour Pasta Salad

Assorted Vegetable Pickles

3 Bean Salad

Greek Salad (add \$1.00 to meal price)

Platters with European Smoked Cold Meats and Cheese

Tomatoes and Cucumbers with Herbs and Balsamic Vinegar

Eggs with Dijon Laced Stuffing

CHOICE OF THREE HOT FOOD SELECTIONS

Baron of beef Au Jus with Condiments ~ Hand Carved by a Chef

Honey Glazed Ham with Dijon Mustard ~ Hand Carved by a Chef

Baked Salmon fillets in a Light Dill Sauce

Roasted French Herbed Chicken Pieces

Rainbow Rotini Primavera with Creamy Pesto Sauce

Meat Lasagna with Ricotta Cheese & Mozzarella

Seafood Newburg, Rich & Creamy

Marinated Pepper Steak, Tender & Spicy

Salmon Wellington in a Light Puff Pastry

Served with Roaster Potatoes, Rice and Vegetable Medley.

DESSERTS

Fresh Fruit Display, Variety of Cakes, Pies, Squares and Pastries.

Freshly Brewed Regular / Decaffeinated Coffee or Assorted Teas.



BANQUET MENUS ❖ COCKTAIL PARTY

Domestic Cheese Board

\$4.00 per person (Min 15 persons)

A Selection of Cut Domestic Cheese Artfully Decorated with Fresh Grapes and Crackers

Imported Cheese Board

\$4.50 per person (Min 15 persons)

An Artful Display of Imported cheeses with Fresh Fruit and A Selection of Crackers

Fresh Fruit Display

\$3.95 per person (Min 15 persons)

Selected Seasonal Fruit for your Enjoyment

Vegetable Selection & Dip

\$3.50 per person (Min 15 persons)

A Bite Size Selection of Fresh Vegetables with a Refreshing Dip

Assorted Munchies

\$3.00 per person (Min 15 persons)

Chips, Nachos, Pretzels, Salsa and Dip to Snack on

Tea Sandwich Selection

\$120.00 per tray (48 Pieces per tray)

Tuna Salad, Egg Salad, Chicken Salad, Ham, Roast Beef, Smoked Salmon, Cheese on Finger Sandwiches and Pinwheels

Cold and Hot Hors D'Oeuvres

\$24.00 per Dozen

Mini Pizza Slices

\$28.00 per Dozen

Cold D'Oeuvres

Shrimp Stuffed Cherry Tomato

Stuffed Egg with Dijon Cream

Smoked Salmon on Pumpernickel

Hot D'Oeuvres

Jalapeno Poppers

Chicken Satay

Spring Vegetable Roll

Teriyaki Beef Kabobs

Deluxe \$29.00 per Dozen

Bacon Wrapped Scallops

Spinach & Feta in Filo

Seafood Stuffed Mushroom Caps

Sautéed Garlic Prawns

Prices are excluding applicable taxes & 15% Gratuity

Call our skilled event planners at 604.941.6216 to learn more about booking your next event with the POCO Inn & Suites



BANQUET MENUS ❖ BAR

Alcoholic Beverages:

Domestic Beer	\$5.25
Cider	\$5.75
Coolers	\$6.75
Highball	\$5.25
House Wine by the Glass	\$6.00
House Wine by the Bottle	\$25.00
Punch (2 gallon bowl)	\$150.00
Import Beer	\$6.50

Non-Alcoholic Beverages:

Pop	\$2.50
Juice	\$3.00
Sparkling Fruit Juice	\$3.00
Non-Alcoholic Punch (2 gallon bowl)	\$75.00

Gratuities & Taxes:

All the above prices include GST of 6% and the Provincial tax on alcohol of 10%. For an open bar where the host pays for the drinks, a 15% gratuity will be added to the total sales.

Liquor Regulations:

Under the terms of the BC Liquor Act, the Best Western POCO Inn & Suites is prohibited from allowing any individual or group to provide alcoholic beverages from any outside source for functions held in Hotel Banquet facilities.

Bartender:

\$25.00 per hour per bartender (minimum 4 hours). In addition to the time of the event, an extra two hours are added for set-up and takedown of the bar. Groups of more than 75 guests require two bartenders.

Prices are excluding 15% Gratuity



BANQUET MENUS ❖ DESSERTS

New York Cheesecake

\$6.95

The original New York creamy cheesecake baked on an all butter cookie crust using only the highest quality all-natural ingredients

Triple Chocolate Truffle Cheesecake

\$5.95

Chocolate mousse, surrounded by creamy bittersweet chocolate cheesecake, topped with a crunchy dark chocolate topping

White Chocolate Raspberry Cheesecake

\$6.95

White chocolate cheesecake swirled with raspberry puree, crowned with a mirror of raspberry

Chocolate Fantasy Cake

\$5.95

Chocolate sponge cake iced with milk chocolate fudge, decorated with roasted walnuts, and a chocolate butter cream rosette

Our Own Home Baked Fruit Pies

\$4.95

*Choice of Granny Smith Apple, Strawberry Rhubarb or Blackberry
A la Mode add \$1.00*

Lemon Meringue Pie

\$4.95

Real lemony goodness, the perfect way to finish your meal

Home-style Caramel Apple Crumble

\$4.95

Homemade with mounds of caramel sauce and ice cream

Fresh Fruit Cup

\$3.95

Ice Cream

\$2.95

Prices are excluding applicable taxes & 15% Gratuity



BANQUET MENUS ❖ REFRESHMENT BREAKS

Beverages

Freshly Brewed Regular & Decaffeinated Coffee

100 cup urn	\$110.00
68 cup urn	\$85.00
30 cup urn	\$40.00
12 cup Thermos	\$20.00

Assorted & Herbal Teas	\$1.50 each
Assorted Fruit Juices (54 oz. Pitcher)	\$19.00 / pitcher
Cold Fresh Milk 2% (54 oz. Pitcher)	\$12.00 / pitcher
Iced Tea (54 oz. Pitcher)	\$12.00 / pitcher
Assorted Soft Drinks including Diet	\$2.00 each
Assorted Bottled Juice	\$2.75 each
Natural & Sparkling Waters	\$2.50 each

Bake Shop

Assorted Muffins, Danish, Croissants	\$24.00 / Dozen
Assorted Gourmet Cookies	\$18.00 / Dozen
Assorted Squares & Brownies	\$24.00 / Dozen
Assorted Doughnuts	\$15.00 / Dozen

Health Snacks

Assorted Fruit Yogurts	\$2.25 each
Granola or Health Bars	\$2.25 each
Fruit Kabobs	\$3.50 each
Whole Fruit (Apples, Oranges, Pears, Bananas)	\$1.50 each

Prices are excluding applicable taxes & 15% Gratuity

Call our skilled event planners at 604.941.6216 to learn more about booking your next event with the POCO Inn & Suites