



UNBC UNIVERSITY OF
NORTHERN BRITISH COLUMBIA

HOLIDAY CATERING MENU

2024-2025

Dana
Hospitality LP



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UNBC Conference and Event Services looks forward to serving you over the holiday season.

PLEASE CONTACT US!

Conference and Event Services

External agencies and organizations to UNBC should contact UNBC Conference and Event Services to arrange all meeting or event requirements, including catering.

Phone: 250-960-6760

Email: conference@unbc.ca

Web: www.unbc.ca/conference

NOTE: *Custom menus are available upon request. Minimum orders required for select menus.



CHRISTMAS FEAST **BUFFET**

Buttermilk Scallion Scones & Assorted Rolls & Whipped Butter

Caprese Salad with Crispy Pancetta
Pesto Pasta Salad with Sundried Tomatoes
Winter Greens Mixed Salad with Candied Pecans

Choose One:

Oven Roasted Baby Potatoes
Whipped Roasted Garlic Mashed Potatoes
Roasted Root Vegetables

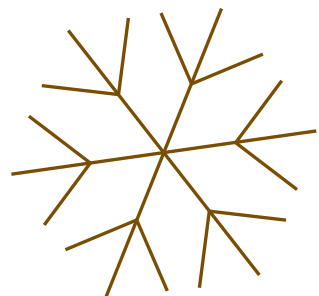
Traditional Roast Turkey with Cranberry Stuffing and Thyme Veloute
Butternut Squash Ravioli with Brown Butter & Sage
Maple Glazed Wild Sockeye Salmon

Seasonal Fresh Fruit & Berry Platter
Assorted Pies, Cakes, Seasonal Tarts, Petite Fours, and Christmas Cookies

Freshly Brewed Ethical Bean Coffee
Selection of Traditional and Herbal Teas

\$51.50/person

Plus applicable tax and gratuity. In effect until January 31, 2025





HOLIDAY MAGIC BUFFET

Buttermilk Scallion Scones & Assorted Rolls & Whipped Butter

Caprese Salad with Crispy Pancetta
Pesto Pasta Salad with Sundried Tomatoes
Winter Greens Mixed Salad with Candied Pecans
Traditional Caesar Salad

Seafood Platter

Choose One:

Oven Roasted Baby Potatoes
Whipped Roasted Garlic Mashed Potatoes
Roasted Root Vegetables

Choose One:

Butternut Squash Ravioli With Brown Butter & Sage
Stuffed Grilled Portobello Mushroom

Choose Two:

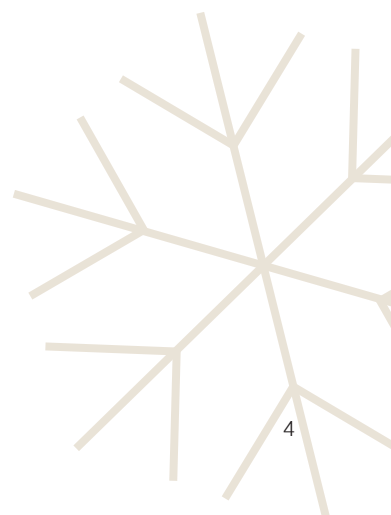
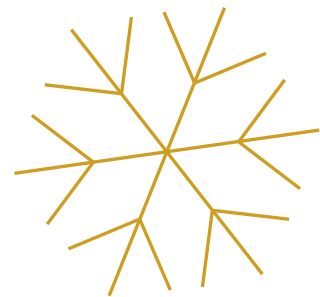
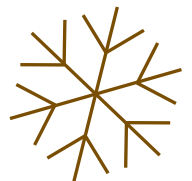
Maple Glazed Wild Sockeye Salmon
Traditional Roast Turkey with Cranberry Stuffing and Thyme Veloute
Hunter's Chicken with Tomato and Wild Mushroom Demiglaze
Herb Roasted Leg of Lamb
Garlic and Rosemary Pork Loin
Chorizo & Prawn in Rosé Sauce
Vegetarian or Meat Sauce Lasagna
Carved Roasted Prime Rib Au Jus (add \$4/person)

Platter of Fresh Sliced Seasonal Fruit & Berries
Assorted Pies and Cakes, Seasonal Tarts, Petite Fours and Christmas cookies

Freshly Brewed Ethical Bean Coffee
Selection of Traditional and Herbal Teas

\$58.38/person

Plus applicable tax and gratuity. In effect until January 31, 2025





CANDY CANE CORNUCOPIA BUFFET

Buttermilk Scallion Scones and Rolls with Whipped Butter

Caprese Salad with Crispy Pancetta
Pesto Pasta Salad with Sundried Tomatoes
Mixed Winter Greens with Candied Pecans
Traditional Caesar Salad
Four Bean Mixed Salad

Charcuterie Platter
Seafood Platter

Lemon Parsley Basmati Rice

Choose One:

Oven Roasted Baby Potatoes
Whipped Roasted Garlic Mashed Potatoes
Roasted Root Vegetables

Choose One:

Butternut Squash Ravioli With Brown Butter & Sage
Stuffed Grilled Portobello Mushroom

Choose Two:

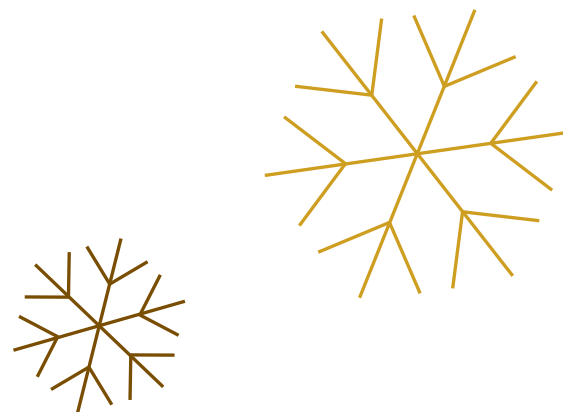
Maple Glazed Wild Sockeye Salmon
Traditional Roast Turkey with Cranberry Stuffing and Thyme Veloute
Hunter's Chicken with Tomato and Wild Mushroom Demiglaze
Herb Roasted Leg of Lamb
Garlic and Rosemary Pork Loin
Chorizo & Prawn Penne in Tomato Sauce
Vegetarian or Meat Sauce Lasagna
Carved Roasted Prime Rib Au Jus (add \$4/person)

Platter of Fresh Sliced Seasonal Fruit & Berries
Assorted Pies and Cakes, Seasonal Tarts, Petite Fours, Christmas cookies
Chocolate Fondue
Traditional Baba au Rhum

Freshly Brewed Ethical Bean Coffee
Selection of Traditional and Herbal Teas

\$63.79/person

Plus applicable tax and gratuity. In effect until January 31, 2025





BEVERAGES

BAR SERVICE

We partner with Prince George breweries and BC Wineries to offer local favourites and we can develop customized beer, cooler, and cider selections. Ask us for details.

Host Bar

10% PST (alcohol) or 7% PST (soft drinks), 5% GST, and 15% gratuity will be added to the customer invoice.

Cash Bar

10% PST (alcohol) or 7% PST (soft drinks), and 5% GST is included in the price charged at the bar. Gratuity is at the discretion of the customer.

BEER & COOLERS

Local Craft Beer (Tall Cans) Host Bar **\$10.07** Cash Bar **\$11.28**

Domestic Beer Host Bar **\$8.07** Cash Bar **\$9.04**

Premium Beer Host Bar **\$9.12** Cash Bar **\$10.21**

Ciders and Coolers Host Bar **\$8.07** Cash Bar **\$9.04**

COCKTAILS

Cocktails Host Bar **\$8.07** Cash Bar **\$9.04**

Highballs: vodka, rye, rum, gin, scotch

NON-ALCOHOLIC

Cranberry Twilight Sparkle **\$52.17 (serves 40-50)**

Cranberry juice, soda water, orange juice, ginger, splash of lime juice, and a hint of fresh basil. Non-alcoholic punch.

Northern Strawberry Fields **\$52.17 (serves 40-50)**

Homemade strawberry syrup, soda water, ginger, splash of lime juice, and a hint of fresh mint. Non-alcoholic punch.

Assorted Soft Drinks Host Bar **\$2.51** Cash Bar **\$2.81**

Bubly Sparkling Water, Flavoured Host Bar **\$2.69** Cash Bar **\$3.01**

BEVERAGES

BAR SERVICE

(CONTINUED)

HOUSE RED OR WHITE WINES

Host Bar **\$7.02 glass | \$33.70 bottle** Cash Bar **\$7.86 glass | \$37.74 bottle**

ROSE WINE BY THE BOTTLE

Host Bar **\$38.11 bottle** Cash Bar **\$42.68 bottle**

SPARKLING WINE BY THE BOTTLE

Host Bar **\$42.12 bottle** Cash Bar **\$47.17 bottle**

BAR SERVICE TERMS & CONDITIONS

1. Host bar prices are subject to applicable taxes and a gratuity charge of 15%, detailed in the final invoice.
2. Cash bar prices include applicable taxes. Gratuity is at the discretion of the customer.
3. A bartender will be provided free of charge for any bar service where alcohol consumption is over \$425.00 excluding tax and gratuities. Otherwise, a charge of \$25/hour per bar staff will be charged. There is a minimum 4-hour charge, and extra charges will apply on statutory holidays.
4. All alcoholic beverages will be served under the conditions set forth by the Province of British Columbia's Liquor Control and Licensing Act. Service must be completed by 1:00a.m. Last call will be at 12:30a.m. Please contact Dana Hospitality or Conference and Event Services for details on licensed areas.
5. Customized bar menu and pairings are available upon request.

