



Antique. Chic. Boutique.



Banquet & Catering Planner

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

Meeting Room Rentals

Emporium

420 Sq Ft - Accomodates up to 24 people.
Half Day \$150
Full Day \$225

Hume Room

1700 Sq Ft - Accommodates a reception for up to 160 and a seated dinner for up to 140 people. Includes use of microphone, ceiling mounted projectors and flat screen tv.
Half Day \$295
Full Day \$395



Function room rental includes tables, chairs, linen, place settings, servers, and clean up.
A Half Day is 5 hours or less. A Full Day is more than 5 hours.

Equipment Rentals

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

Party Supply Rentals

6' Rectangular Tables.....	\$10
8' Rectangular Tables	\$12
6' Round Tables.....	\$12
White Padded Resin Wedding Chairs.....	\$5
White Plastic Folding Chairs.....	\$3
White Linen Tablecloth.....	\$10
White Linen Napkin.....	\$2
Delivery & Pick Up in Local Area	\$200
<i>(Max 8 hours including set up and clean up)</i>	

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

\$300 + \$16 per person if we are providing food

\$300 + \$20 per person if we are NOT providing food

Rentals are for a 48 hour period with set up fee subject to 18% gratuity

Meeting Enhancements

Coffee/Tea (per person)	\$3.75
Soda Pop or Sparkling Water..... Can	\$2.50
Juice	Jug \$13
Highballs	\$6.75
Premium Highballs	\$7.50
Bottled Beer (Domestic)	\$6.75
Bottled Import Beer, Cider & Coolers .	\$7.50
Jackson Triggs Cabernet or Chardonnay:	
Glass \$8.50 1 Litre Carafes	\$45.00
Bottled Wine	Please See Our Wine List
Corkage Fee -	\$30 per bottle

Sweet

House Baked Cookies	\$5 pp
House Baked Breakfast Pastries.....	\$6 pp
Assorted Dessert Squares.....	\$5 pp
Lemon Poppy Seed Zucchini Loaf	\$13
Banana Bread	\$13

Savory

Tortilla Chips w/ Salsa & Sour Cream ...	\$6pp
Vegetable Crudit�.....	\$7pp
Red Pepper Hummus Buttermilk Ranch Dip	

Antipasto Platter.....	\$9pp
Marinated Vegetables Olives Domestic & Imported Cheeses Italian Cured Meats Crackers Baguette	

Finger Sandwich Quarters	
Assorted Meat & Vegetarian Sandwiches & Wraps	
50 pieces	\$130
75 pieces	\$165
100 pieces	\$200

Prices subject to change. Liquor prices do not include tax or gratuity.

Buffet Breakfasts

Until 11am Minimum of 15
All Buffets Include Coffee & Tea

The General Store

Scrambled Eggs with Chives | Bacon
Sausages | Pan Potatoes with Peppers &
Onions | Toast & Preserves \$26

The Heritage

Scrambled Eggs with Chives | Bacon
Sausages | Pan Potatoes with
Peppers & Onions | Fresh Fruit Tray
Toast & Preserves \$28

The Continental

Assorted Breakfast Pastries | Fruit Salad
Assorted Cereals & Milk
Hard Boiled Eggs \$24

The Healthy Start

Individual Vanilla & Berry Yogurt Parfaits
Veggie Frittata with Tomatoes, Spinach
and Goat Cheese | Fruit Salad
Lemon Poppyseed Zucchini Loaf \$28

*Add Waffles with Berry Compote, Whipped Cream & Maple Syrup +\$4
Add Eggs Benedict or Florentine +\$5 (One Per Person)*

Buffet Lunches

11am-3pm Minimum of 25
All Buffets Include Coffee & Tea

Soup & Sandwich

Tossed Greens with Balsamic Dressing
Vegan Coconut Mushroom OR Roasted
Cauliflower Soup | Assorted Meat &
Vegetarian Sandwiches & Wraps
Dessert Squares \$28

Build-Your-Own Sandwich Buffet

Tossed Greens Balsamic Dressing
Vegan Coconut Mushroom OR Roasted
Cauliflower Soup | Sliced Cheeses | Roasted
Meats & Cold Cuts Sliced Tomato, Lettuce,
Red Onion, Pickles, Mustard & Mayo
Breads & Wraps
Dessert Squares \$29
Vegetarian and GF Options Available

Roast Chicken Buffet

Fresh Dinner Rolls | Tossed Greens with
Balsamic Dressing | Rosemary Tossed
Potatoes | Roasted Herb Chicken (2 pcs)
Dessert Squares \$32

Fish & Chips Buffet

Tossed Greens with Balsamic Dressing
NBC Ale Battered Cod (2 pieces each) | Coleslaw
House Cut Fries | Dessert Squares \$32

Italian Buffet

Fresh Dinner Rolls | Caesar Salad
Spaghetti with Bolognese or Vegetarian Sauce
Homemade Meatballs OR Baked Chicken (2 pcs)
Dessert Squares \$29

Mediterranean Buffet

Greek Salad | Grilled Garlic Pita | Lemon Rice
Pilaf | Roast Potatoes | Marinated & Grilled
Chicken Souvlaki (2 pieces each)
Tzatziki & Hummus | Dessert Squares \$30

Turkey Buffet

Fresh Dinner Rolls | Tossed Greens with
Balsamic Dressing | Savory Stuffing
Mashed Potatoes with Gravy
Harvest Vegetables | Dessert Squares \$34
*Plated Option: \$30

**Prices do not include tax or gratuity.*

Plated Dinners

3pm-9pm Groups of 12-25 (In House Only)

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 6oz New York Striploin
Basil & Rosemary Potatoes
Roasted Heirloom Carrots & Brussels
Sprouts with Harissa Glaze
- ◇ Grilled Wild BC Salmon with Corn
Edamame Succotash & Confit Lemon
- ◇ Roasted Chicken | Marsala Mushroom
Sauce | Roasted Basil & Rosemary Potatoes
with Roasted Heirloom Carrots & Brussels
Sprouts with Harissa Glaze
- ◇ Marinated Tofu & Ratatouille Stuffed
Squash with Roasted Heirloom Carrots &
Brussels Sprouts with Harissa Glaze

Your Choice of Homemade Dessert

- ◇ White Chocolate Cheesecake | Seasonal
Berry Compote | Graham Wafer Crust
- ◇ Dark Chocolate Mousse | Whipped Cream
and Mint

Coffee & Tea service included

\$54



Option 2

Your Choice of Starter

- ◇ 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 Entrée

- ◇ Grilled 6oz New York Striploin
Basil & Rosemary Potatoes
Roasted Heirloom Carrots & Brussels
Sprouts with Harissa Glaze
- ◇ Jose's Halibut with Chorizo, Thyme-
Roasted Potatoes & Chimichurri
- ◇ Chicken Cordon Bleu | Mushroom Cream
Basil & Rosemary Potatoes
Roasted Heirloom Carrots & Brussels
Sprouts with Harissa Glaze
- ◇ Halloumi Latke Stack | Sweet Potato &
Kale | Seared Halloumi Cheese | Chive Oil
Fresh Greens | Harissa
- ◇ Wild BC Salmon with Corn Edamame
Succotash & Confit Lemon

Your Choice of Homemade Dessert

- ◇ Turtle Cheesecake | Caramel
Pecans | Oreo Crust
- ◇ Crème Brûlée | Vanilla Bean
Creamy Custard
- ◇ Cashew Crème Custard
Burnt Miso | Almond Milk
Dark Chocolate | Himalayan Salt

Coffee & Tea service included

\$63

**Prices do not include tax or gratuity.*

Chef-Attended BBQ Station

Leave the cooking and cleaning to us.
6' BBQ with Chef \$300

Minimum 25 People

The Casual BBQ

Gathered Wild Greens | Sunflower Seeds
Dried Fruit | Balsamic Vinaigrette

Campfire Vegetables

Basil & Oregano Roasted Potatoes

Hormone-Free Creston Grass Beef Burger (1 each) | Brioche Bun
OR

Rice, Mushroom & Oat Veggie Burger (1 each) | Brioche Bun

Mustards | Mayonnaise | Aioli | Lettuce | Tomatoes | Red Onions
Garlic Pickles | Assorted Cheese Slices

Add Gourmet Pork Bratwurst & Pretzel Buns \$5 per person

\$31

Premium BBQ

Caesar Salad | Housemade Croutons | Fried Capers | Hume Dressing

Grilled Corn & Edamame Succotash with Cherry Tomatoes and Kale

Basil & Oregano Roasted Potatoes

Choose 2

New York Striploin

Miso Maple Grilled Chicken Breast

Wild BC Salmon with Confit Lemon

Marinated Tofu & Ratatouille Stuffed Squash

White Chocolate Cheesecake

\$55



Buffet Dinners

4pm - 8pm Minimum of 25

The Italian Buffet

Garlic Bread | Classic Caesar Salad | Roasted Basil & Oregano Potatoes | Homemade Meatballs or Roasted Rosemary Marinated Chicken | Coffee & Tea

Please Choose Pasta

- ◇ Spaghetti
- ◇ Fettucine
- ◇ Penne
- ◇ Gluten Free Option +\$1
- ◇ Baked Lasagna +\$7
- ◇ Mushroom Ravioli with Sun-Dried Tomato Cream Sauce +\$7
- ◇ Add Mac n Cheese +\$5

Please Choose One Sauce

- ◇ Traditional Bolognese
- ◇ Roasted Garlic Alfredo (V)
- ◇ Primavera Sauce (V)

Please Choose One Dessert

- ◇ Oso Negro Tiramisu
- ◇ Assorted Dessert Squares

\$36



The Kootenay Buffet

Please Choose Two Salads

- ◇ Gathered Wild Greens | Sunflower Seeds Dried Fruit | Balsamic Vinaigrette
- ◇ Pearl Couscous | Heirloom Tomatoes | Red Onion Cucumber | Kalamatas | Halloumi Croutons
- ◇ Roasted Beet & Spinach Salad | Walnuts Feta | Fresh Mint
- ◇ Fennel & Apple Salad with Shaved Pecorino & Halloumi Croutons

Please Choose One Starch

- ◇ Roasted Fingerling Potatoes with Chimichurri Drizzle
- ◇ Garlic Buttermilk Mashed Potatoes w/ Gravy
- Vegetarian Shitake Miso Gravy Add \$1 pp

Please Choose One Entrée

- ◇ Chef Attended AAA Alberta Roast Beef Carving Station Add \$3 pp
- ◇ Roasted Rosemary Chicken (2 each)
- ◇ 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 | Roasted Heirloom Carrots & Brussels Sprouts with Harissa Glaze
- Coffee & Tea

\$43

**Prices do not include tax or gratuity.*

**Menus may vary for off-site events*

Buffet Dinners

4pm - 8pm 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 Fingerling Potatoes with
Chimichurri Drizzle
- ◇ Roasted Garlic Mashed Potatoes & Gravy
(Vegetarian Shitake Miso Gravy \$1)
- ◇ Yukon Gold Scalloped Potatoes

Please Choose Two Entrees

- ◇ Miso Maple Grilled Chicken Breast
- ◇ Chef Attended AAA Alberta Roast Beef
Carving Station
- ◇ Marinated Tofu & Ratatouille
Stuffed Squash
- ◇ Whole Roasted Turkey | Savory Stuffing
(Instead of Rice Pilaf) | Cranberry Jam

All Desserts Included

- ◇ White Chocolate Cheesecake
- ◇ Crème Brûlée
- ◇ Assorted Dessert Squares

Buffet Also Includes

- ◇ Fresh Dinner Rolls | Roasted Heirloom
Carrots & Brussels Sprouts with
Harissa Glaze | Coffee & Tea

\$54

The Heritage Buffet

Please Choose Two Salads

- ◇ Gathered Wild Greens | Sunflower Seeds
Dried Fruit | Balsamic Vinaigrette
- ◇ Pearl Couscous | Heirloom Tomatoes | Red Onion
Cucumber | Kalamatas | Halloumi Croutons
- ◇ 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

- ◇ Fingerling Potatoes with Chimichurri Drizzle
- ◇ Roasted Garlic Mashed Potatoes & Gravy
(Vegetarian Shitake Miso Gravy \$1)
- ◇ Yukon Gold Scalloped Potatoes
- ◇ Mushroom Pilaf

Please Choose Two Entrees

- ◇ AAA Alberta Prime Rib Carving Station
- ◇ Jose's Halibut with Chorizo & Chimichurri
- ◇ Roast Pork Tenderloin Medallions
Caramelized Bourbon Apples
- ◇ Miso Maple Grilled Chicken Breast
- ◇ Wild BC Salmon with Corn Edamame
Succotash & Confit Lemon

All Desserts Included

- ◇ Turtle Cheesecake
- ◇ Crème Brûlée
- ◇ Assorted Dessert Squares

Buffet Also Includes

- Antipasto Platter: Marinated Vegetables & Olives
Domestic and Imported Cheese | Cured Italian
Meats & Crackers | Roasted Heirloom Carrots &
Brussels Sprouts with Harissa Glaze
Fresh Dinner Rolls | Coffee & Tea

\$64

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Vegetarian Canapés

Each Item 1 Dozen Minimum

A canape is a small, decorative food held in the fingers and often eaten in one or two bites.

Tacos

BBQ Jack Fruit or Black Bean:
Red Cabbage | Whiskey-Roasted Corn
Cotija Cheese | Burnt Onion Crema
Jalapeno | Cilantro \$3.50 Each

* (GF) Available

Truffle Mac n' Cheese Balls

Pasta Shells | Truffle Oil | Aged Cheddar
Panko Breading \$1.75 Each



Tomato Tartare Cones

Tomato & Garlic | Avocado | Crème Fraîche
Seaweed Caviar | Wonton Cones \$60 per twenty



Vietnamese Salad Rolls (GF)

Rice Noodles | Butter Lettuce | Red Cabbage
Cucumber | Bell Peppers | Mint
Spicy Peanut Dipping Sauce \$2.25 Each
Add Shrimp \$1

Elote Tostadas (GF)

Roasted Corn | Jalapeno | Cabbage
Cotija | Avocado | Burnt Onion Crema
\$5 each

Individual Grilled Wedge (GF)

Whiskey-Roasted Corn | Bacon | Tomato
Sriracha Ranch \$3 Each



Mini Halloumi Latke Stacks (GF)

Carrot & Kale Latke | Seared Halloumi Cheese
Micro Greens | Chive Oil \$3 Each

Kimchi Fried Rice Balls (GF)

Kimchi Spiced Rice | Mushrooms | Mozzarella
Coconut Flakes | Wasabi Mango Dip \$2 Each

Veggie Gyoza (GF)

Vegetarian Rolls | Sambal Plum Dip \$1.75 Each

Veggie Samosas

Potato | Pea | Spinach | Golden Pastry
\$1.75 Each



Poultry & Beef Canapés Each Item 1 Dozen Min.

Chicken Wings [Ⓞ]

Cajun | Teriyaki | Honey Garlic | BBQ
\$1.50 Each

Jerk Chicken & Mango Sliders

Spiced Caribbean Marinade
Mango Fennel Slaw
Pretzel Bun \$4.25 Each

Chicken & Waffle Sliders

Buttermilk Chicken | Spring Mix Greens
Syrup | Crème Fraîche
In House Only \$4.25 Each

Harissa Chicken Skewers [Ⓞ]

Mint Yogurt Dipping Sauce | Lime Wedge
Cilantro \$4.50 each

Waldorf Chicken Cones

Celery | Gala Apple | Dried Cranberries
Chopped Walnuts | Golden Raisins
\$60 per twenty

Duck Breast Crostini

Caramelized Onion | Pistachio Dust
Habanero Marmalade Drizzle | \$3.25 Each

Bourbon Meatballs

Smokey Bourbon Glaze | Sesame Seeds
Scallions \$1.50 Each

Mini Steak Sandwiches

Medium Rare Grilled Flank Steak | Chimichurri
Crispy Shallots | Crème Fraîche
Garlic Focaccia Points
In House Only \$4.25 Each

Mini Cubano Sliders

Mojo Marinated Pork | Dijon Mustard | Sliced
Honey Ham | Swiss Cheese | Garlic Pickles
Hot Pressed Focaccia \$4.25 Each

Short Rib Tostada [Ⓞ]

Braised Beef Ribs | Cucumer Pico de Gallo
Avocado | Burnt Onion Crema \$5 Each

Individual Butter Chicken Pots

Basmati Rice | Yogurt | Na'an Points
Vegetarian: Sub Cauliflower \$5 Each



Seafood Canapés

Each Item 1 Dozen Minimum

Stuffed Mushroom Caps (GF)

Rock Crab | Cream Cheese
Chives | Parmesan \$1.50 Each

Prosciutto Wrapped Scallops (GF)

BC Scallops | Smoked Prosciutto
Habanero Marmalade Drizzle
\$3.50 Each

Pumpernickel Smoked Salmon

Pickled Cucumber Slices | Confit Lemon
Cream Cheese \$2.50 Each

Mini Crab Cakes

Wasabi Lemon Zest Tzatziki
Seaweed Caviar \$3 Each

Beet-Cured Cod Spoons (GF)

Kohlrabi Fennel Slaw \$2.50 Each

Grilled Shrimp

Cocktail Shooters (GF)

Grilled Prawn Shooter | Gazpacha
Horseradish Tajin Rim \$3 each

Tuna Tartare Cones

Diced Albacore Tuna | Miso Nori Cone
Bonito Flakes \$65 per twenty



Trays & Platters

Great for 20 or more people

Beet Tahini Hummus OR

Roasted Red Pepper Hummus (GF)

Garnish w/ Black Sesame Seeds, Olive Oil & Paprika Grilled Pita Bread & Fresh Tortillas \$80

Kalamata & Caper Tapenade (GF)

Grilled Pita Bread & Fresh Housemade Tortillas \$80

Baron of Beef

Thinly Sliced Roast Beef | Sub Buns
Horseradish | Au Jus \$20 per person
Add Salads: See Pricing Below

Italian Lasagna Pan

Meat or Vegetarian (Serves 16) \$170

(GF) Available

Cabbage Roll Pan

A Hume Hotel Classic (Serves 16) \$170

Meat or Vegetarian

Hume Signature Salads

Medium (Serves 15) \$80

Large (Serves 25) \$125

- ◇ Gathered Wild Greens | Sunflower Seeds
Dried Fruit | Balsamic Vinaigrette
- ◇ Pearl Couscous | Heirloom Tomatoes | Red
Onion | Cucumber | Kalamatas | Halloumi
Croutons
- ◇ Roasted Beet & Spinach Salad | Walnuts
Feta | Fresh Mint
- ◇ Fennel & Apple Salad with Shaved Pecorino &
Halloumi Croutons
- ◇ Roasted Corn & Edamame Salad | Quinoa
Lemon Tahini Dressing

Finger Sandwich Quarters

Assorted Variety of Meat and Vegetarian

Sandwiches and Wraps (GF) Available

50 Pieces \$120

75 Pieces \$150

100 Pieces \$180

Vegitable Cruudit  Platter

Buttermilk Ranch OR Hummus Dip \$7 pp

Minimum 20 people

Fresh-Cut Fruit Tray

\$7 pp

Minimum 20 people

Antipasto Platter

Marinated Vegetables | Olives | Domestic
& Imported Cheeses | Italian Cured Meats
Artisanal Crackers | French Bread \$9 pp

Minimum 20 people

Hospitality Tray

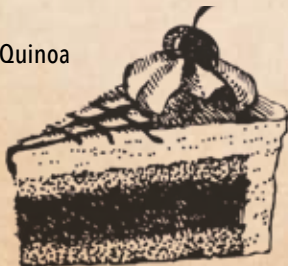
Pretzels | Peanuts | Potato Chips | Tortilla Chips

Salsa | Sour Cream \$90

Serves 25

Memorial Buffet

Assorted Sandwich Quarters | Vegetable
Crudite Platter | Buttermilk Ranch OR Roasted
Red Pepper Hummus Dip | Assorted Dessert
Squares & Cakes | Tea & Coffee \$27 pp
Minimum 20 people



**Prices do not include tax or gratuity.*

Catering Info & Policies

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 18% 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 four months notice of cancellation, no penalties. However if less than two months notice, the 25% deposit is non refundable. Prices are subject to change however we will hold pricing on catering estimates for 60 days.

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.

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 \$25 per bottle. Liquor prices do not include tax.