



**HUME**  
HOTEL & SPA

Antique. Chic. Boutique.



# Banquet & Catering Planner

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Shawn Trainor, Food & Beverage Director

# Meeting Room Rentals

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## Emporium

420 Sq Ft - Accommodates up to 24 people.  
 Half Day ..... \$140  
 Full Day ..... \$195

## 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 ..... \$275  
 Full Day ..... \$375

## Benwell

Accommodates a reception for up to 75 people and a seated dinner for up to 40. Evenings Only..... \$185

## Cabaret Space

Accommodates up to 300 people for a meeting or for a private party or a seated dinner for up to 160. Extra charges may apply for an audio/visual technician.  
 Half Day ..... \$295  
 Full Day ..... \$395



*Hume Room*



*Emporium Room*



*Benwell Lounge*

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

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

# Party Supply Rentals

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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

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Coffee/Tea (per person) .....	\$3.50
Soda Pop..... Can	\$2.50
Juice .....	Jug \$12
Highballs .....	\$6.50
Premium Highballs .....	\$7.50
Bottled Beer (Domestic) .....	\$6.50
Bottled Import Beer, Cider & Coolers .	\$7.25
Jackson Triggs Cabernet or Chardonnay:	
Glass	\$8.50   1 Litre Carafes \$45.00
Bottled Wine .....	Please See Our Wine List
Corkage Fee -	\$25 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
Chia Seed 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 .....	\$120
75 pieces .....	\$150
100 pieces .....	\$180

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

# Buffet Breakfasts

Until 11am Minimum of 15

## The General Store

Scrambled Eggs | Bacon | Sausages  
Hashbrowns | Toast & Preserves \$24

## The Heritage

Scrambled Eggs | Bacon | Sausages  
Hashbrowns | Fresh Fruit Tray  
Toast & Preserves \$26

## The Continental

Assorted House Baked Muffins | Danishes  
Croissants & Preserves | Fruit Salad \$21

## The Healthy Start

Artisan Granola | Yogurt | Fruit Salad | Hard  
Boiled Eggs | House Baked Muffins \$22

*\*All Buffets include tea and coffee.*

# Buffet Lunches

11am-3pm Minimum of 25

## Soup & Sandwich

Tossed Greens with Sunflower Seeds, Dried  
Fruit & Balsamic Dressing | Vegan Coconut  
Mushroom OR Roasted Garlic & Tomato  
Basil Soup | Assorted Meat & Vegetarian  
Sandwiches & Wraps | Dessert Squares \$26

## Build-Your-Own

### Sandwich Buffet

Tossed Greens with Sunflower Seeds, Dried  
Fruit & Balsamic Dressing | Vegan Coconut  
Mushroom OR Roasted Garlic & Tomato Basil  
Soup | Variety of Sliced Cheeses | Selection  
of Roasted Meats & Cold Cuts | Garnish of  
Sliced Tomato, Shredded Lettuce, Red Onion,  
Pickles, Mustard & Mayo | Assorted Breads &  
Wraps | Dessert Squares \$27

*Vegetarian and Gluten Free Options Available  
Upon Request*

## Roast Chicken Buffet

Fresh Dinner Rolls | Tossed Greens with  
Sunflower Seeds, Dried Fruit & Balsamic  
Dressing | Rosemary Tossed Potatoes | Pan  
Roasted Herb Chicken | Dessert Squares \$30

## Fish & Chips Buffet

Tossed Greens with Sunflower Seeds, Dried  
Fruit & Balsamic Dressing | NBC Ale Battered  
Pacific Cod | Creamy Cabbage & Apple  
Coleslaw | House Cut Fries | Dessert Squares  
\$30

## Italian Buffet

Fresh Dinner Rolls | Tossed Greens with  
Sunflower Seeds, Dried Fruit & Balsamic  
Dressing Spaghetti with Bolognese or  
Vegetarian Sauce | Homemade Meatballs OR  
Baked Chicken | Dessert Squares \$27

## Mexican Buffet

Crispy Tortillas & Fresh Salsa | Wild Rice, Bean,  
& Corn Salad with Jalapeno Lime Vinaigrette  
Fresh Ground Beef Enchiladas | Black Bean,  
Bell Pepper & Cheese Quesadillas  
Dessert Squares \$26

## Turkey Buffet

Fresh Baked Dinner Rolls | Tossed Greens  
with Sunflower Seeds, Dried Fruit & Balsamic  
Dressing | Savory Stuffing | Mashed Potatoes  
with Gravy | Harvest Vegetables  
Dessert Squares \$30

*\*Prices do not include tax or gratuity.*

# Plated Dinners

3pm-9pm Groups of 12-25

## 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 Certified Angus New York Striploin  
Roasted Basil & Rosemary Potatoes  
Harvest Veg Medley
- ◇ Grilled Wild BC Salmon | Caper Berry  
Tomato & Avocado Salsa | Sweet Potato &  
Kale Latke Harvest Veg Medley
- ◇ Herb Roasted Chicken | Marsala  
Mushroom Sauce | Roasted Basil &  
Rosemary Potatoes  
Harvest Vegetable Medley
- ◇ Marinated Tofu & Ratatouille Stuffed  
Squash  
Harvest Vegetable Medley

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

\$49



## 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 Starter

- ◇ Grilled 6oz Certified Angus Tenderloin  
Roasted Basil & Rosemary Potatoes  
Harvest Vegetable Medley
- ◇ Seared Halibut with Mango Fennel Slaw  
Sweet Potato & Kale Latke  
Lemon Garlic Broccolini
- ◇ Chicken Cordon Bleu | Mushroom Cream  
Roasted Basil & Rosemary Potatoes  
Harvest Vegetable Medley
- ◇ Halloumi Latke Stack | Sweet Potato  
Kale | Green Onions | Carrots | Seared  
Halloumi Cheese | Chive Oil | Fresh  
Greens | Harissa

Your Choice of 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

\$58

*\*Prices do not include tax or gratuity.*

# Chef-Attended BBQ Station

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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 | Brioche Bun  
OR

Rice, Mushroom & Oat Veggie Burger | Brioche Bun

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

Add Gournet Pork Bratwurst & Pretzel Buns \$4 per person

\$29

## Premium BBQ

Caesar Salad | Housemade Croutons | Fried Capers | Hume Dressing

Corn on the Cob | Chili Lime Zest Rub OR Truffle & Sea Salt  
Basil & Oregano Roasted Potatoes

Choose 2

New York Striploin

Grilled Marinated Chicken Breast

Chili Cumin Rubbed BC Salmon

Marinated Tofu & Ratatouille Stuffed Squash

White Chocolate Cheesecake

\$51



# Buffet Dinners

4pm - 9pm Minimum of 25

## The Italian Buffet

Garlic Bread | Classic Caesar Salad | Roasted Basil & Oregano Potatoes | Homemade Meatballs | Italian Herb Marinated Chicken

Please Choose Pasta

- ◇ Spaghetti
- ◇ Fettucine
- ◇ Penne
- ◇ Gluten Free Option (add \$1)

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
- ◇ Sweet Potato & Kale Salad | Lemon Tahini
- ◇ Roasted Beet & Spinach Salad | Walnuts Feta | Fresh Mint
- ◇ Fusilli Pasta Salad | Artichokes Sundried Tomatoes

Please Choose One Starch

- ◇ Roasted Basil & Oregano Potatoes
- ◇ 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 \$2 pp
- ◇ Roasted Rosemary Chicken
- ◇ Honey Dijon Glazed Ham | Dijon Mustard
- ◇ Whole Roasted Turkey | Savory Stuffing (Instead of Rice Pilaf) | Cranberry Jam

All Desserts Included

- ◇ White Chocolate Cheesecake
- ◇ Chocolate Mousse
- ◇ Assorted Dessert Squares

Buffet Also Includes

- ◇ Fresh Dinner Rolls | Harvest Vegetable Medley | Wild Rice Pilaf | Coffee & Tea

\$41

*\*Prices do not include tax or gratuity.*

# Buffet Dinners

3pm - 9pm 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 Basil & Oregano Potatoes
- ◇ Buttermilk Roasted Garlic Mashed Potatoes  
& Gravy (Vegetarian Shitake Miso Gravy \$1)
- ◇ Yukon Gold Scalloped Potatoes

Please Choose Two Entrees

- ◇ Lemon Herb Grilled Chicken Breast
- ◇ Chef Attended AAA Alberta Roast Beef  
Carving Station
- ◇ Baked Wild BC Salmon  
White Wine | Lemon Caper Sauce
- ◇ Pork Tenderloin Medallions  
Caramelized Bourbon Apples
- ◇ 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 | Harvest Vegetable  
Medley | Wild Rice Pilaf

\$52

## The Heritage Buffet

Please Choose Two Salads

- ◇ Gathered Wild Greens | Sunflower Seeds  
Dried Fruit | Balsamic Vinaigrette
- ◇ Curried Cauliflower Salad | Golden Raisins  
Juliened Carrots | Tahini Roasted Chickpeas  
Green Beans | Lemon Tahini Dressing
- ◇ 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

- ◇ Roasted Basil & Oregano Potatoes
- ◇ Buttermilk Roasted Garlic Mashed Potatoes &  
Gravy (Vegetarian Shitake Miso Gravy \$1)
- ◇ Yukon Gold Scalloped Potatoes
- ◇ Wild Rice Pilaf

Please Choose Two Entrees

- ◇ AAA Alberta Prime Rib Carving Station
- ◇ Pan-Seared Halibut with Mango Fennel Slaw
- ◇ Slow Roasted Leg of Lamb | Dijon Rosemary Demi
- ◇ Roast Pork Tenderloin Medallions  
Caramelized Bourbon Apples
- ◇ Grilled Chicken Breast | Marsala Mushroom  
Sauce
- ◇ Duck Breast | Bing Cherry Port Reduction

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 | Fresh Dinner Rolls | Honey & Dill  
Tossed Baby Carrots and Brussels Sprouts

\$62



# Vegetarian Canapés

Min 12 pieces or people per order

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

## Truffle Mac n' Cheese Balls

Pasta Shells | Truffle Oil | Aged Cheddar  
Panko Breading \$5.50 pp (3 per person)



## Tomato Tartare Cones

Tomato & Garlic | Crème Fraiche | Micro Greens  
Wonton Cones \$60 per twenty



## Vietnamese Salad Rolls (GF)

Vermicelli | Julienned Carrots & Cucumber  
Sprouts | Marinated Tofu Daikon |  
Spicy Peanut Dipping Sauce \$2.25 each

## Individual Caprese Salads (GF)

Cherry Tomato | Bocconcini Cheese | Fresh Basil  
Balsamic Drizzle | Parmesan Crisp \$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  
\$5.50 pp (3 per person)

## Mini Spring Rolls

Vegetarian Rolls | Sambal & Plum Dips  
\$3.50 pp (3 per person)

## Veggie Samosas

Potato | Pea | Spinach | Golden Pastry  
\$3.50 pp (3 per person)



# Poultry & Beef Canapés Minimum 12 pieces or people per order

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## Chicken Wings <sup>Ⓞ</sup>

Cajun | Teriyaki | Honey Garlic | BBQ  
\$4.25 pp (3 per person)

## Jerk Chicken & Mango Slaw Sliders

Spicy Caribbean Dry Rub | Mango Fennel Slaw  
Pretzel Bun \$4.25 each

## Chicken & Waffle Sliders

Buttermilk Chicken | Spring Mix Greens  
Syrup | Crème Fraîche \$4.25 each

## Harissa Chicken Skewers <sup>Ⓞ</sup>

Mint Yogurt Dipping Sauce | Lime Wedge  
Cilantro \$4 each

## Curried Chicken Waldorf Salad Cones

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

## Peppered Duck Breast <sup>Ⓞ</sup>

Mustard Marinated Melon | Blinis or Crostini  
Sweet Potato Chip \$6.50 pp (2 per person)

## Bourbon Meatballs

Smokey Bourbon Glaze | Sesame Seeds  
Scallions \$4.25 pp (3 per person)

## Mini Steak Sandwiches

Medium Rare Grilled Flank Steak | Chimichurri  
Sauce | Crispy Shallots | Crème Fraiche | Garlic  
Focaccia Points \$4 each

## Mini Cubano Sliders

Mojo Marinated Pork | Dijon Mustard | Sliced  
Honey Ham | Swiss Cheese | Garlic Pickles  
Hot Pressed Focaccia \$4 each

## Prosciutto & Goat Cheese Crostini

Cured Prosciutto | Strawberry Jam  
Chevre Noir \$5 pp (2 per person)



# Seafood Canapés

Minimum 12 pieces or people per order

## Stuffed Mushroom Caps (GF)

Rock Crab | Cream Cheese  
Chives | Parmesan \$6 pp (3 per person)

## Prosciutto Wrapped Scallops (GF)

BC Scallops | Smoked Prosciutto  
\$8 pp (2 per person)

## Smoked Salmon Blinis (GF)

Chickpea Blinis | Creme Fraîche | Capers  
Smoked Salmon | Chives  
\$6 pp (3 per person)

## Grilled Shrimp

### Cocktail Shooters (GF)

Seasoned Grilled Shrimp | Rice Cracker  
Tomato Horseradish Shooter \$3 each

## Tuna Tartare Cones

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



# Trays & Platters

Great for 20 or more people

## Edamame Wasabi Hummus OR Roasted Red Pepper Hummus (GF)

Garnish w/ Black Sesame Seeds, Olive Oil &  
Paprika Grilled Pita Bread & Fresh Housemade  
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

## Cabbage Roll Pan

A Hume Hotel Classic (Serves 16) \$170  
Meat or Vegetarian

## Hume Signature Salads

Medium (Serves 15) \$75  
Large (Serves 25) \$120

- Gathered Wild Greens | Sunflower Seeds  
Dried Fruit | Balsamic Vinaigrette
- Roasted Corn & Edamame Salad | Quinoa  
Lemon Tahini Dressing
- Caesar Salad | Housemade Croutons  
Fried Capers | House Dressing
- Roasted Beet & Spinach Salad | Walnuts  
Mint | Feta
- Fusilli Pasta Salad | Artichokes  
Sundried Tomatoes

## Finger Sandwich Quarters

Assorted Variety of Meat and Vegetarian  
Sandwiches and Wraps  
50 Pieces \$110  
75 Pieces \$140  
100 Pieces \$170

## Vegetable Cruudit  Platter

Buttermilk Ranch OR Hummus Dip \$6 pp  
Minimum 20 people

## Fresh-Cut Fruit Tray

\$6 pp  
Minimum 20 people

## Antipasto Platter

Marinated Vegetables | Olives | Domestic  
& Imported Cheeses | Italian Cured Meats  
Artisanal Crackers | French Bread \$8 pp  
Minimum 20 people

## Hospitality Tray

Pretzels | Peanuts | Potato Chips | Tortilla Chips  
Salsa | Sour Cream \$80  
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

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## 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.