



**HUME**  
HOTEL & SPA

Antique. Chic. Boutique.



# Banquet & Catering Planner

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

# Meeting Room Rentals

---

## Emporium

420 Sq Ft - Accommodates up to 24 people.  
Half Day ..... \$150  
Full Day ..... \$200

## 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

## Benwell

Accommodates a reception for up to 75 people and a seated dinner for up to 40. Evenings Only..... \$195

## 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

---

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 .....	\$6.50
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
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  
All Buffets Include Coffee &

---

## 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  
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 Poppysseed 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 Baked 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 Sucotache & Confit Lemon
- ◇ 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

\$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  
Sucotache & 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 Sucotash 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 (3 each) | Italian Herb Marinated Chicken (2 each) | 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

\$37



## 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 (Instead of Rice Pilaf) | 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 Harisa Glaze
- ◇ Wild Rice Pilaf | Coffee & Tea

\$42

*\*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 Harisa  
Glaze | Wild Rice Pilaf | 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
- ◇ Wild Rice Pilaf

Please Choose Two Entrees

- ◇ AAA Alberta Prime Rib Carving Station
- ◇ Jose's Halibut with Chorizo, Thyme-Roasted  
Potatoes & Chimichurri
- ◇ Slow Roasted Leg of Lamb | Dijon Rosemary Demi
- ◇ Roast Pork Tenderloin Medallions  
Caramelized Bourbon Apples
- ◇ Miso Maple Grilled Chicken Breast
- ◇ Wild BC Salmon with Corn Edamame  
Sucotache & 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 | Fresh Dinner Rolls | Roasted  
Heirloom Carrots & Brussels Sprouts  
with Harisa Glaze | Coffee & Tea

\$64

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

*\*Menus may vary for off-site events*



# Vegetarian Canapés

Each Item 1 Dozen Minimum

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

## Tacos

Jack Fruit or Bean: Cabbage | Guacamole  
Pico de Gallo | Cotija | Burnt Onion Crema  
\$3.50 Each

## Elote Tostadas

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

## 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

## Individual Grilled Wedge (GF)

Sriracha Ranch | Grilled Corn | Tomato  
Bacon \$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 <sup>GF</sup>

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

## Jerk Chicken & Mango Sliders

Spicy Caribbean Dry Rub | 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 <sup>GF</sup>

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 | Cranberry Jalapeno  
Relish | Pistachio Dust \$3.25 Each

## Bourbon Meatballs

Smokey Bourbon Glaze | Sesame Seeds  
Scallions \$1.50 Each

## Mini Steak Sandwiches

Medium Rare Grilled Flank Steak | Chimichurri  
Sauce | Crispy Shallots | Crème Fraîche | Garlic  
Focaccia Points \$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 | Chipotle Crema \$5 Each

## Individual Butter Chicken Pots

Basmati Rice | Yoghurt | 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

## 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) \$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 Cruidit  Platter

Buttermilk Ranch OR Hummus Dip \$7 pp  
Minimum 20 people

## Fresh-Cut Fruit Tray

\$7 pp  
Minimum 20 people

## Antipasto Platter

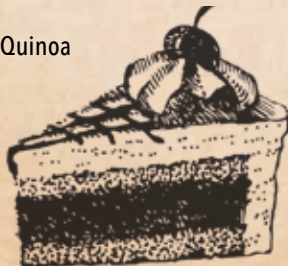
Marinated Vegetables | Olives | Domestic  
& Imported Cheeses | Italian Cured Meats  
Artisanal Crackers | French Bread \$9 pp  
Minimum 20 people

## 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.