

Conference Package

2010

WELCOME TO THE BEST WESTERN RAINBOW COUNTRY INN HOTEL & CONFERENCE CENTRE

From small business meetings to large social gatherings, let our culinary team create an unforgettable event with our dedication to customer care, our comforting food and relaxing atmosphere.

If you wish to stay, the Rainbow Country Inn offers attractive and comfortable courtyard rooms and suites overlooking our tropical atrium, waterfall, gazebo, swimming pool, hot tub, sauna, and games room for children. We are pleased to offer your out of town guests with a convention rate.

Our secluded Atrium Restaurant offers a year round indoor tropical dining experience for your guests.

JD's Lounge offers entertainment and dancing with the atmosphere to enjoy conversation with your friends.

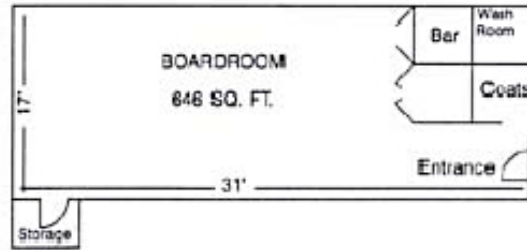
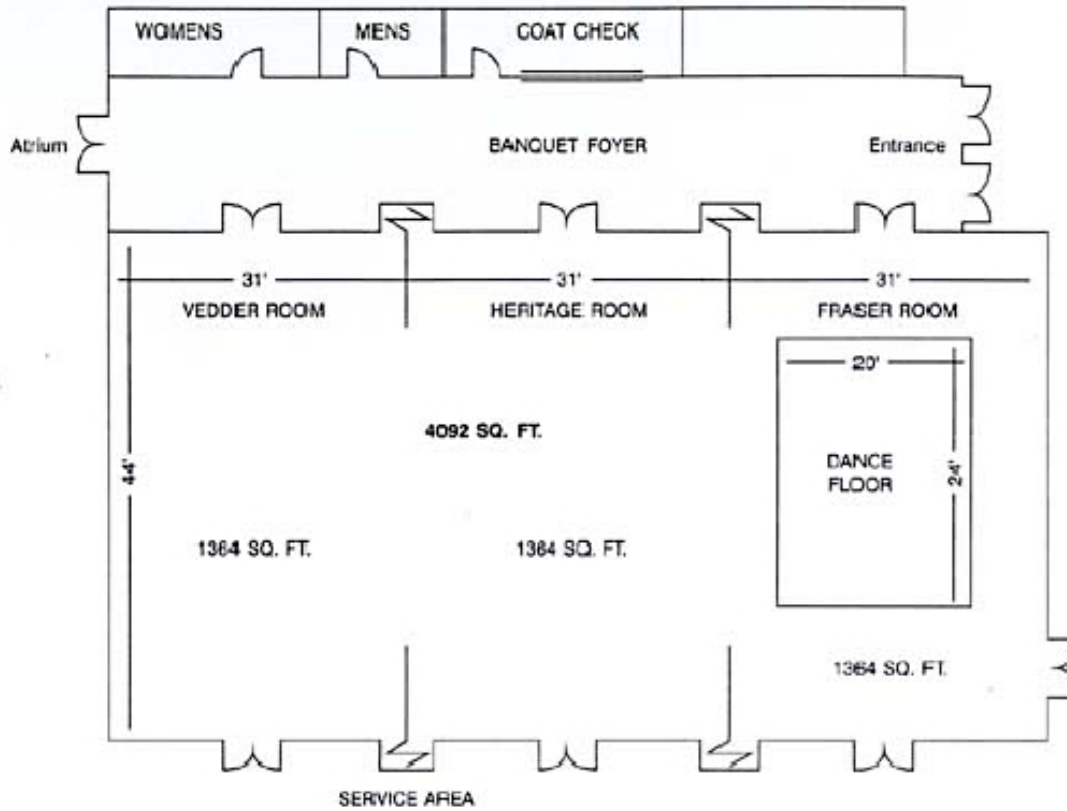
The Best Western Rainbow Country Inn is conveniently located directly across from Chilliwack Heritage Park and close to the Trans-Canada Highway. We are readily accessible to all main routes from the United States, 60 minute drive from Vancouver.

Our excellent location offers many local attractions:
Beautiful Bridal Falls, Minter Gardens and Dinotown Park for the kids.
It's a sporting paradise with River Rafting, Fishing, Boating or Swimming at Cultus Lake,
Winter Skiing at Mt. Baker, Hemlock or Manning Park, as well as excellent Golf Courses.

**The enclosed pages are only a sample of what we have to offer.
We would be pleased to create a menu based on your requirements.**

Best Western Rainbow Country Inn
43971 Industrial Way, Chilliwack, BC V2R 3A4
Phone (604) 795-3828 Fax (604) 795-5039

MEETING ROOM STATISTICS & FLOOR PLAN



ROOM	SIZE	HT	CL'RM	THTRE	BQT	RECEP	BOARD	FULL DAY RENTAL
BALLROOM	44' X 93'	12'	200	450	300	450	-	\$650
VEDDER	44' X 31'	12'	60	150	100	150	40	\$250
HERITAGE	44' X 31'	12'	60	150	100	150	40	\$250
FRASER	44' X 31'	12'	60	150	100	150	40	\$250
FOYER	14' X 83'	12'	-	-	-	-	-	-
OAKROOM	29' X 31'	8'6"	30	50	30	-	30	\$195
BOARDROOM	17' X 38'	8'	20	40	25	-	20	\$175
ROOM 201								\$100

All above rates are subject to GST
Additional charges will apply on Statutory Holidays

EQUIPMENT INFORMATION

The following are included in the room rental charge:

Built-in Amplification
Lighted Podiums
Controlled Room Lighting
Comfortable Padded Chairs
Round Tables – 5 ft. diameter
Rectangle Tables
(4 ft. X 30”, 8 ft. X 30” and 8 ft. X 18”)
Projector Tables
Extension Cords
Table or Floor Microphone
Risers 4ft. by 8 ft sections
Piano
High Speed Internet Access

The following services are available and should be requested in advance:

Pens, Scratch Pads, Mints, and Copying Facilities.



Rental Equipment

TV/VCR	\$ 45.00
TV/DVD	\$ 45.00
VCR Only	\$ 30.00
DVD Only	\$ 30.00
Cordless Hand-held Mic	\$ 45.00
Lapel Microphone	\$ 45.00
Extra Microphones	\$ 30.00
Screen	\$ 40.00
Flip Charts and Pads	\$ 25.00
CD Player	\$ 30.00
Large Screen	\$ 55.00
35 mm Slide Projector	\$ 45.00 includes screen
Overhead	\$ 45.00 includes screen
LCD Projector	\$ 225.00 includes screen

Applicable taxes apply

COFFEE BREAK & REFRESHMENTS

BEVERAGES

Fresh Brewed Columbian Coffee, Regular or Decaffeinated	\$2.50 per person
Traditional and Herbal Teas	\$2.50 per person
Ice Tea or Juice by the Pitcher	\$15.00 pitcher
White/Chocolate Milk, by the Pitcher	\$15.00 pitcher
Soft Drinks	\$2.50 per can
Bottled Juices (300 ml)	\$2.75 per bottle
Bottled Spring Water (500 ml)	\$2.75 per bottle

TO COMPLIMENT YOUR REFRESHMENT BREAK

Freshly Baked Banana Bread	\$22.00 dozen
Assorted Muffins	\$22.00 dozen
Assorted Breakfast Pastries	\$24.00 dozen
Oven Fresh Jumbo Cookies	\$24.00 dozen
Chef's Selection of Sweet Treats (Cakes & Squares)	\$22.00 dozen
Assorted Scones	\$26.00 dozen
Cinnamon Buns	\$24.00 dozen
Fresh Whole Fruit	\$26.00 dozen
	\$ 1.50 per piece

TRAYS

	Small	Medium	Large
	20 ppl	50 ppl	100 ppl
Sliced Fresh Local & Tropical Fruit Platter	\$65.00	\$120.50	\$215.00
A variety of seasonal local & tropical fruit			
Garden Vegetable Platter	\$55.00	\$100.00	\$180.00
Served with herb dip			
Deluxe Cheese Platter	\$70.00	\$135.00	\$255.00
Canadian & imported cheeses, & crackers			
Snacks	\$40.00	\$90.00	\$175.00
Baskets of assorted dry snacks (peanuts, bugels, bits & bites)			
Assorted Sandwiches	\$65.00	\$120.00	\$230.00
Roast Beef, Turkey, Ham and Egg Salad			
Under 20 people \$5.50 per sandwich			

All menu prices are subject to a 15% service charge & applicable taxes (08/09)

THEME BREAKS

Healthy Choice

Fresh Bottled Orange Juice
Assorted Muffins & Scones
Individual Low Fat Yogurts
Fresh Fruit Salad
Coffee/Tea

\$11.50 per person

Energy Break

Fresh Fruit Tray
Assorted Jumbo Cookies
One Bite Brownies
Assorted Soft Drinks
Coffee/Tea

\$11.50 per person

All menu prices are subject to a 15% service charge & applicable taxes (08/09)

BREAKFAST BUFFET SELECTIONS

Continental

Chilled Orange, Cranberry and Grapefruit Juice
Freshly Baked Muffins, Fruit Filled Danish, Assorted Scones
Sliced Fresh Fruit served with Yogurt Dip
Assortment of Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Traditional and Herbal Teas

\$ 11.25 per person

RCI Breakfast Buffet

Chilled Orange, Cranberry & Grapefruit Juice
Breakfast Pastries (Fruit Filled Danish, Muffins, Scones)
Assortment of Butter and Preserves
Fresh Fruit Selection
Buttermilk Pancakes, Strawberries and Whipped Topping
Scrambled Eggs
Breakfast Potatoes
Bacon, Ham and Sausage
Freshly Brewed Regular and Decaffeinated Coffee
Traditional and Herbal Teas

\$ 15.50 per person
(minimum 30 people)

Add Omelet Station

An omelet prepared by Chef with your choice of fillings
\$ 3.50 per person
(minimum 50 people)

All prices are subject to a 15% service charge & applicable taxes (08/09)

SERVED BREAKFAST SELECTIONS

The Sunrise

Bacon & Sausage
Scrambled Eggs
Warm Basket of Muffins & Bagels
Breakfast Potatoes
Fresh Fruit Garnish
Chilled Orange Juice
Coffee/Tea

\$13.95 per person

Rainbow Breakfast Wrap

Scrambled Eggs
Cheese, Ham
Grilled Vegetables
Breakfast Potatoes
Fresh Fruit Garnish
Chilled Orange Juice
Coffee/Tea

\$13.95 per person

Eggs Benedict

Two Poached Eggs and Ham
Served on English Muffins
Topped with Hollandaise
Breakfast Potatoes
Fresh Fruit Garnish
Chilled Orange Juice
Coffee/Tea

\$14.95 per person

Il prices are subject to a 15% service charge & applicable taxes (08/09)

BRUNCH

Served Buffet Style

Pickles, Olives, Beets, and Pepperoncini Peppers
Fresh Rolls and Butter
Assortment of Muffins and Danish

Chef's Choice of Four Salads

Bacon, Ham, Sausage,
Scrambled Eggs,
Eggs Benedict,
Breakfast Potatoes

Chef's Choice of Two Hot Entrées

Fresh Steamed Vegetables

Desert Island
Fresh Fruit Platter

\$16.95 ~ Adults
\$15.95 ~ Seniors
\$10.95 ~ Kids 12 & under
Free ~ Kids 3 & under

**** Add Carved Roast Beef ~ \$1.00 per person ****

**** Add Glazed Honey Ham ~ \$1.00 per person ****

All menu prices are subject to a 15% service charge & applicable taxes (08/09)

WORKING LUNCH MENUS

Served Buffet Style

Rainbow Special

Chefs Daily Soup Creation
Mixed Garden Greens & Dressing
Assortment of Pickles & Olives
Assorted Sandwich Tray
Ham, Turkey, Egg Salad, Tuna Salad
Served on Breads/Keiser Rolls
Assorted Dessert Squares
Fresh Fruit Selection
Freshly Brewed Regular and
Decaffeinated Coffee
Traditional and Herbal Teas

\$ 14.95

Valley Sandwich Buffet

Caesar Salad
Cucumber, Tomato, Lettuce, Cheeses
Garden Vegetable Platter
Assortment of Pickles and Olives
Deli Style Meat Platter, Egg Salad, Tuna Salad, Condiments
Fresh Baked Whole Wheat
& White Keiser Rolls
Assorted Dessert Squares
Fresh Fruit Selection
Freshly Brewed Regular and
Decaffeinated Coffee
Traditional and Herbal Teas

\$ 15.95

California Combo

Chefs Daily Soup Creation
Caesar Salad/Potato Salad
Assortment of Pickles and Olives
Garden Vegetable Platter with Herb Dip
Sun-Dried Tomato Tortilla Wraps,
Stuffed with Turkey, Ham & Egg Salad
Cheeses, Lettuce & Tomato
Assorted Dessert Squares
Fresh Fruit Selection
Freshly Brewed Regular and Decaffeinated Coffee
Traditional and Herbal Teas

\$ 16.95

All menu prices are subject to a 15% service charge & applicable taxes (08/09)

PLATED LUNCH MENUS

New York Steak

Fresh Baked Rolls and Butter
Caesar Salad
6oz New York Steak Marinated in Herbs and Garlic
Roast Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Tiramisu
\$18.95

Surf & Turf Salad

Fresh Baked Rolls and Butter
Chefs Daily Soup Creation
Garden Greens tossed with Blackened Cajun Steak, Prawns and Scallops
Served with Honey Dill Dressing
Warm Apple Strudel with Vanilla Rum Sauce
\$ 15.95

Chicken Souvlaki

Warm Pita
Fresh Greek Salad
Chicken Souvlaki served with Rice Pilaf
Fresh Seasonal Vegetables
B52 Cake
\$17.95

Pan Seared Wild Maple Salmon

Fresh Baked Rolls and Butter
Garden Greens with House Dressing
BC Salmon with Maple Syrup Glaze
Served with Wild Rice Pilaf
Fresh Seasonal Vegetables
Fresh Fruit Plate
\$18.95

Sandwich Combo

Chefs Daily Soup Creation
Choice of Jumbo Shrimp or Chicken Salad
Served on a Croissant with Garden Greens and House Dressing
Strawberry Cheesecake
\$17.95

Freshly Brewed Regular or Decaffeinated Coffee or Traditional and Herbal Tea Included

All menu prices are subject to a 15% service charge & applicable taxes (08/09)

WORKING LUNCH MENUS

Served Buffet Style

SELECTION OF LUNCHEON BUFFETS

(minimum of 20 people)

Valley Special

Fresh Baked Rolls and Butter
Pasta Salad/Potato Salad
Country Fried Chicken
Mashed Potatoes
Buttered Corn on the Cob (in season)
Fresh Fruit Tray
Freshly Brewed Coffee
Traditional and Herbal Teas
\$17.50

Fraser River

Fresh Baked Pita
Greek Salad
Grilled Salmon Marinated with Lemon and Herbs
Tzatziki Sauce
Rice Pilaf
Fresh Seasonal Vegetables
Chef's Selection of Desserts
Freshly Brewed Coffee
Traditional and Herbal Teas
\$ 18.50

Cheam Mountain

Fresh Baked Garlic Bread
Caesar Salad
Baked Lasagna
(Meat or Vegetarian)
Tortellini Carbonara
Chef's Selection of Desserts
Freshly Brewed Coffee
Traditional and Herbal Teas
\$17.50

All menu prices are subject to a 15% service charge & applicable taxes (08/09)

SERVED DINNER MENU

Please choose 1 Soup OR 1 Salad, 1 Entrée and 1 Dessert for your Group.

Served with Fresh Baked Rolls and Butter.

Freshly Brewed Regular or Decaffeinated Coffee or Traditional and Herbal Tea

Soup

Roasted Butternut Squash *garnished with lime yogurt*

Cream of Mushroom

Fraser Valley Chicken Vegetable

Chefs Daily Creation

Salad

Baby Spinach Salad mushrooms, croutons, bacon, tomatoes and herb vinaigrette

Rainbow Dinner Salad wild mixed greens, bacon, peppers, croutons and herb vinaigrette

Traditional Caesar Salad with parmesan and garlic croutons

Entrees

Medallions of Pork & Beef Tenderloin with a peppercorn & dijon cream sauce **\$29.95**

AAA Slow Roasted Prime Rib Au Jus with yorkshire pudding **\$29.95**

8 oz New York Steak and mushrooms with béarnaise sauce **\$29.95**

Grilled BC Salmon glazed with Maple Syrup **\$27.95**

Pork Schnitzel Oscar topped with crab, shrimp asparagus and béarnaise **\$26.95**

Pepper Crusted Basa Fillets with lobster sauce **\$27.95**

Roasted Rosemary Chicken breast of chicken stuffed & Pan Fried in Chardonnay Sauce **\$26.95**

Chicken Princess breaded breast of chicken stuffed with herb cream cheese **\$26.95**

Salmon Wellington wrapped in Phyllo Pastry and topped with Shrimp & Crab **\$29.95**

Polynesian Chicken with grand marnier pineapple sauce **\$26.95**

Dessert

Tiramisu

Apple Strudel with rum sauce

Baked Cheesecake with strawberry or chocolate sauce

Chocolate Satin Cake

Strawberry Shortcake

Black Forest Cake

All menu prices are subject to a 15% service charge & applicable taxes (08/09)

DINNER BUFFET

(minimum of 40 people)

Fresh Baked Rolls & Bread Stix
Assortment of Pickles, Olives, Beets and Pepperoncini Peppers
Grilled Vegetable Platter

Homestyle Potato Salad
Cauliflower and Broccoli Salad
Thai Noodle Salad
Pasta Salad

Your Choice of:

Mixed Garden Greens with Dressings

~OR~

Traditional Caesar Salad

Your Choice of Two (2) Hot Entrees:

Polynesian Chicken with Grand Marnier Pineapple Sauce

Lasagna (Meat or Vegetarian)

Seafood Stuffed Salmon topped with Lobster Sauce

Chicken Princess – breaded chicken breast stuffed w/ herb cream cheese

Sautéed Pepper Steak

Stuffed Pork Loin

Roast Teriyaki Chicken

Fresh Seasonal Vegetables

Choice of: Oven Roasted Nugget Potatoes, Garlic Mashed Potatoes or Wild Rice Pilaf

Your Choice of:

Chef's Selection of Tortes, Cakes & Desserts

Fresh Local & Tropical Fruit Display

~OR~

Ice Cream Sundae Bar served with a Variety of Toppings, Sauces & Ice Cream Cones

Fresh Local & Tropical Fruit Display

\$ 30.95

Freshly Brewed Regular and Decaffeinated Coffee
Traditional and Herbal Teas

Add Carved Beef or Ham @ \$3.25 per person

Add third Hot Entrée @ \$3.00 per person

All menu prices are subject to a 15% service charge & applicable taxes (08/09)

DELUXE DINNER BUFFET

(minimum of 50 people)

Fresh Baked Rolls & Breadstix
Assortment of Pickles, Olives, Beets and Pepperoncini Peppers
Grilled Vegetable Platter

Homestyle Potato Salad
Thai Noodle Salad
Greek Salad
Pasta Salad
Broccoli and Cauliflower Salad

Your Choice of:
Mixed Garden Greens with Dressings
~OR~
Traditional Caesar Salad

Your Choice of:
Carved Honey Ham, Roast Hip of Beef or Stuffed Pork Loin

Your Choice of Two (2) Hot Entrees:
Roast Teriyaki Chicken
Polynesian Chicken with Grand Marnier Pineapple Sauce
Seafood Jambalaya
Portabella Mushroom Ravioli
Chicken Princess – breaded chicken breast stuffed w/ herb cream cheese
Sautéed Peppered Steak
Lasagna (Meat or Vegetarian)
Seafood Stuffed Salmon topped with Lobster Sauce

Fresh Seasonal Vegetables
Choice of: Oven Roasted Nugget Potatoes, Garlic Mashed Potatoes or Wild Rice Pilaf

Your Choice of:
Chef's Selection of Tortes, Cakes, Desserts, Fresh Local and Tropical Fruit Tray
Warm Apple Crisp
~OR~
Ice Cream Sundae Bar served with a Variety of Toppings, Sauces & Ice Cream Cones
Fresh Local & Tropical Fruit Display

\$ 33.95

Freshly Brewed Regular and Decaffeinated Coffee
Traditional and Herbal Teas
Add third Hot Entree @ \$3.00 per person

All menu prices are subject to a 15% service charge & applicable taxes (08/09)

SEAFOOD DINNER BUFFET

(minimum of 50 people)

Fresh Baked Rolls & Breadstix
Assortment of Pickles, Olives, Beets & Pepperoncini Peppers
Grilled Vegetable Platter, Tomato & Bocconcini Platter
Seafood Platter – Jumbo Prawns, Kiwi Mussels, Smoked Salmon
Peppered Mackerel and Smoked Oysters

Homestyle Potato Salad
Thai Noodle Salad
Greek Salad
Seafood Pasta Salad
Broccoli and Cauliflower Salad

Your Choice of:

Mixed Garden Greens with Dressings
~OR~
Traditional Caesar Salad

Your Choice of Carved Honey Ham, Prime Rib, or Stuffed Pork Loin

Your Choice of Two (2) Hot Entrees:

Salmon Wellington
Seafood or Vegetable Lasagna
Polynesian Chicken
Jumbo Prawn & Scallop Skewers
Chicken Princess
Shrimp & Seafood Stuffed Salmon with Mushroom Sauce

Fresh Seasonal Vegetables

Choice of : Oven Roasted Nugget Potatoes, Garlic Mashed Potatoes or Wild Rice Pilaf

Your Choice of:

Chef's Selection of Tortes, Cakes, Desserts
Warm Apple Crisp
Fresh Local & Tropical Fruit Display
~OR~

Ice Cream Sundae Bar served with a Variety of Toppings, Sauces & Ice Cream Cones
Fresh Local & Tropical Fruit Display

Freshly Brewed Regular and Decaffeinated Coffee
Traditional and Herbal Teas

\$ 38.95

Add third Hot Entree @ \$3.00 per person

All menu prices are subject to a 15% service charge & applicable taxes (08/09)

THEME BUFFETS

WESTERN BUFFET

(minimum 50 people)

Assorted Rolls & Butter

Pickles,Olives, Beets & Pepperoncini peppers
Vegetable Platter with Herb Dip

Garden Greens and Dressing

Cajun Pasta Salad
Potato Salad
Caesar Salad

Char Grilled BBQ Baby Back Ribs

Grilled Salmon with homemade Tex Mex Salsa
Fried Chicken
Homemade Baked Beans

Baked Potatoes

Corn on the Cob(in season)

Your Choice of:

Chef's Selection of Tortes, Cakes, Desserts
Warm Apple Crisp
Fresh Local & Tropical Fruit Display

~OR~

Ice Cream Sundae Bar served with a Variety of Toppings, Sauces
And Ice Cream Cones
Fresh Local & Tropical Fruit Display

Freshly brewed Regular and Decaffeinated Coffee
Traditional and Herbal Teas

\$30.95

Add Prime Rib @ \$3.00 per person

RECEPTION ITEMS

COLD CANAPES

(\$18.95 per dozen)

Dungeness Crab & Curried Cream Cheese Vol-au-vent
Shrimp & Crab Stuffed Cucumber
Prosciutto Wrapped Double Smoked Gruyere
Tuscan Bruschetta Minis
Pan Seared Ahi Tuna En Croute
BBQ Striplion
Smoked Salmon & Dill Roses
Three Cheese Brochette
Feta Cheese Filled Pita Bread Envelope
New Zealand Kiwi Mussels in Balsamic Reduction

HOT HORS D'OEUVRES

(\$18.95 per dozen)

Asian Chicken Satay in Peanut marinade
Panko Breaded Torpedo Prawns
Spanakopitas with Tzatziki Sauce
Thai Beef Meatballs
Spinach, Feta & Garlic Tartlet
Double Smoked Bacon Wrapped Atlantic Scallop
Mini Puff Pastry Sausage Rolls
Oriental Vegetable Spring Rolls
Spicy Buffalo Chicken Drumettes
Dungeness Crab & Bay Shrimp Stuffed Field Mushrooms

We recommend between 4 to 6 pieces per person – Minimum Order – Two dozen per item

All menu prices are subject to a 15% service charge & applicable taxes (08/09)

SPECIALTY RECEPTION STATIONS

Assorted Cheese Tray with Crackers
Vegetable Platter with Herb Dip
Panko Breaded Torpedo Prawns
Spanakopitas
Asian Chicken Satay
(hot hors d'ouerves 6 pc pp)
Minimum 30 People
\$ 15.50 pp

Smoked Salmon
BBQ Striploin
Feta Cheese Filled Pita Envelopes
Buffalo Chicken Drumettes
Thai Beef Meatballs
Crab & Bay Shrimp Stuffed Mushrooms
(based on 10 pc pp)
Minimum 30 People
\$ 16.50 pp

Roast Hip of Beef Station
Vegetable Platter
Cheese Tray
California Rolls
(cold hors d'ouerves 4 pc pp)
Minimum 50 People
\$ 25.00 pp

SPECIALTY RECEPTION STATIONS

Chef's Selection of Tortes, Cakes, Deserts
Warm Apple Crisp with Whipped Topping
Fresh Local & Tropical Fruit Display
Freshly Brewed Regular and Decaffeinated Coffee
Traditional and Herbal Teas

\$11.50 per person

Deli Meat Platter
Assortment of Cheeses and Condiments
Buns, Tomato, Lettuce, Pickle Tray
Vegetable Platter with Herb Dip
Freshly Brewed Regular and Decaffeinated Coffee
Traditional and Herbal Teas

\$12.50 per person

Fresh Local and Tropical Fruit Tray
Vegetable Platter with Herb Dip
Cubed Cheese Tray with Crackers
Freshly Brewed Regular and Decaffeinated Coffee
Traditional and Herbal Teas

\$11.50 per person

We would be pleased to customize a menu for your group.
All menu prices are subject to a 15% service charge & applicable taxes (08/09)

SPECIALTY RECEPTION ADDITIONS

Roast Hip of Beef ~ (minimum 60 people)

Pan Drippings, Rolls & Butter, Sliced Tomatoes, Onions, Pickles,
Dijon & Prepared Mustards, Horseradish, Mayonnaise
\$ 8.00 per person

Carved Honey Glazed Ham ~ (minimum 40 people)

Rolls & Butter, Sliced Tomatoes, Onions, Pickles
Dijon & Prepared Mustards, Horseradish, Mayonnaise
\$ 8.00 per person

Sushi Station ~ (6 pieces per person)

An exciting Assortment of Sushi with California Rolls
Wasabi, Pickled Ginger and Japanese Soya
\$12.00 per person

Sautee' Station ~ (minimum 25 people)

Chicken, Beef, Prawns & Scallops
sautéed with Garlic, Onion, Peppers, Lemon Butter and Sauces
\$12.00 per person


Open Faced Sandwich Tray ~ (50 pieces per tray)

On French Baguettes, Black Forest Ham with Cheddar Cheese
Roast Beef, Egg Salad, Tuna Salad, Turkey, Tomato, and Cream Cheese
\$ 95.00

We would be pleased to customize a menu for your group.

BEVERAGES

*All alcoholic beverages **must** be supplied by the hotel.
The bars are completely equipped to ensure the highest standards of service.*



	HOST	CASH
Standard Brand Highballs (1 oz)	\$ 4.95	\$5.25
Premium Brand Highballs (1 oz)	\$ 5.50	\$5.75
Wine By the Glass	\$ 4.95	\$5.25
Local Beer	\$ 4.95	\$5.25
Imported Beer	\$ 5.50	\$5.75
Coolers	\$ 5.50	\$5.75
Liqueurs (Stocked on Request)	\$ 6.25	\$6.50
Soft Drinks	\$ 2.00	\$2.50
Fruit Juices	\$ 2.00	\$2.50
Non-Alcoholic Beer	\$ 4.00	\$4.00
Punch – 1 gallon serves 25 cups		
Without Alcohol	\$ 25.00/gallon	
With Alcohol	\$ 75.00/gallon	

*A bartender is supplied at no charge provided liquor consumption surpasses \$ 300.00.
If such is not the case, a bartender charge of \$25.00 per hour will apply
(minimum of 4 hours).*

Host bars are subject to a 15% Service Charge + 6% GST 08/09)

WINE LIST

White House Wine

Jackson Triggs Sauvignon Blanc (0)
VQA Okanagan Valley
Lush Passionfruit, Grapefruit & Melon
\$25.95

White Wines

Painted Turtle Chardonnay (0)
Mellow with Pretty Pear & Pineapple Notes
\$25.95

Robert Mondavi Woodbridge Sauvignon Blanc (0)
Bright Citrus Apricot, Melon & Tropical Fruit
\$30.95

Red House Wine

Jackson Triggs Cabernet Sauvignon (0)
VQA Okanagan Valley
Aromas of Fruit, Spice, Black Cherry & Currant
\$25.95

Red Wines

Painted Turtle Shiraz (0)
Spicy Vibrant Cassis, Black Cherry & Plum Flavours
\$25.95

Robert Mondavi Woodbridge
Cabernet Sauvignon (0)
Full Bodied with a Pleasant Blackberry Finish
\$30.95

All wine is subject to a 15% service charge and 5% GST

POLICY STATEMENT FOR BANQUET EVENTS

BANQUET MENUS

*Menu Selections, room arrangements and other details pertinent to your function must be submitted at least **three weeks** prior. Our Catering Department will assist you with your menu selections to ensure a successful event..*

GUARANTEE

*You are required to supply the Catering Office with a final guaranteed number of guests **two business days** prior to your function. We will be prepared to serve 10% over the guaranteed number for all functions. **If no final guarantee is received, we will consider the highest estimated number indicated on the original arrangements to be correct. The guarantee is not subject to reduction after this two day deadline.***

Cancellation Policy: 90 days written notice is required to refund deposits paid. If cancellation occurs after such date and the room is booked with an equivalent event the deposit will be refunded. A deposit is required to secure the date and room upon signature of this contract (and receipt of deposit) the event shall be considered confirmed.

**Weddings ~ we require 90% payment of our estimated charges seven days prior to the function date.*

DECORATIONS

*Decorations or displays brought into the hotel by the guest must be approved prior to arrival. Banners or display items may not be affixed to any stationary wall, floor, windows or ceiling with nails, staples, or tape in order to prevent damage. The client agrees to be responsible for any damages done to the function room or any other part of the hotel by the client, their guests, or any others under their control. **Damage charges will apply if necessary.** Those functions that provide their own candles and candelabra are requested to use dripless candles only, and provide their own drop sheets to be placed under the candelabras.*

SOCAN FEES

Functions incorporating music are required by law to pay a music royalty fee to SOCAN (Society of Composers, Authors & Music Publishers of Canada) of \$29.56 (without dance) and \$59.17 (with dance) plus GST.

BEVERAGE SERVICE

The hotel offers a complete selection of beverages to compliment your function. Please note that all alcoholic beverage sales and service are regulated by the BC Liquor Control Board. The hotel, as a licensee, is responsible for the administration of all alcohol. A complimentary bartender is provided for cash or host bar if consumption is over \$300.00, otherwise a fee of \$25.00 per hour minimum 4 hours will apply. Cash bars include the 10% provincial liquor tax and 5% gst, gratuity is not included. Host bars also include the above taxes and are subject to 15% gratuity. Corkage Bars are not permitted.

FOOD SERVICE

*The hotel is responsible for the quality and freshness of the food served to our guests. Due to health regulations, **food may not be brought in or removed from the premises with the exception of wedding cakes.***

FUNCTION ROOMS

Function rooms are assigned by the guaranteed minimum number of people anticipated. Room rental fees are applicable at the time of booking. The hotel reserves the right to change groups to a room suitable for the function if the attendance increases or decreases. Structural changes to the room set up after the contract has been signed will be subject to an additional labour charge, based on the type of changes made.

SECURITY

The hotel shall not assume responsibility for damage or loss of any merchandise or articles brought into the hotel or for any items left unattended prior, during, or after a function. You will be responsible for any damages done to the facilities during the duration of your event.

PRICES

There will be an applicable service charge of 15% and GST of 5% on all food and beverage items. Prices are subject to change, with guaranteed pricing 90 days prior to the date of the event.

**THANK YOU FOR CHOOSING THE
BEST WESTERN RAINBOW COUNTRY INN
TO HOST YOUR FUNCTION**

**WE LOOK FORWARD TO ASSISTING YOU
IN CREATING A SUCCESSFUL
& MEMORABLE EVENT**

BEST WESTERN RAINBOW COUNTRY INN
HOTEL & CONFERENCE CENTRE

The Best Western Rainbow Country Inn is proud to be a part of the Hotel Association of Canada's Green Key Eco-Rating Program.

We are committed to helping you reduce the impact of the environment with our 4 Green Key Rating.



Our objective is to achieve, maintain, and exceed a high level of excellent guest service by:

- ❖ Impressing our Guests with an enjoyable experience in Unique, Attractive, Timeless Surroundings.
- ❖ Enabling our staff to succeed by creating a fun working environment that encourages Excellence, Innovation and Individuality.
- ❖ Supporting our Community through Involvement and Promotion of Charities and Special Events

