

A decorative scrollwork border in black ink frames the text. It features elegant, symmetrical flourishes at the top, bottom, and sides, creating a classic, ornate look.

# Wedding Receptions

2010

Celebrating new beginnings  
at the

**Best Western  
Rainbow Country Inn**

We will work with you from start to finish to give you the advice you need to create a special and memorable event.

Our facility and services are topped by our dedication to customer care and our desire to please you on this special day. Our service staff is one we take pride in, with you and your guests being our main focus.

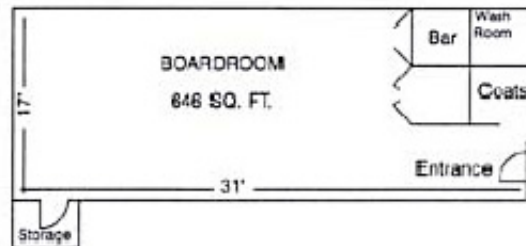
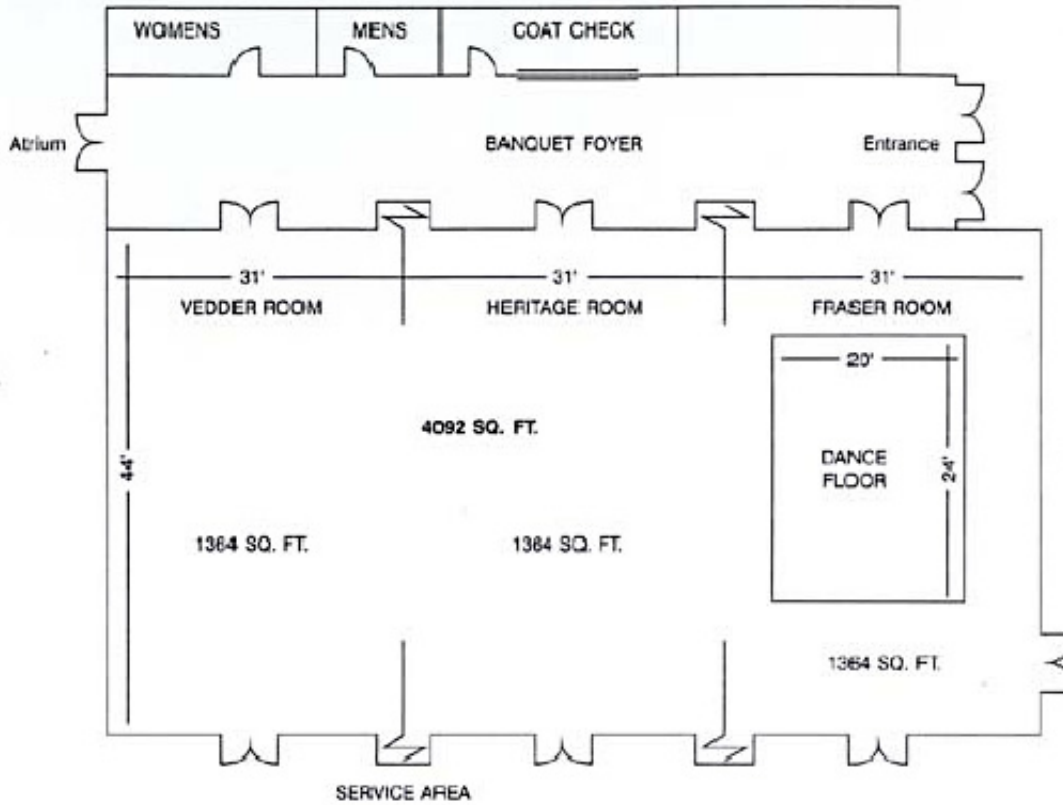
Because every bride is unique, our experienced team works closely with each bride to ensure that every detail is perfect.

Our Executive Chef is committed to creating the perfect meal to compliment your event.

Menu prices include set up, clean up, linens, cutlery, china, glassware, and white tapered candles at every table.

We are pleased to provide a special Guest Room rate for your guests from out of town.

## 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

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## 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\***

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# SERVED DINNER MENU

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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

<b>Medallions of Pork &amp; Beef Tenderloin</b> with a peppercorn & dijon cream sauce	<b>\$29.95</b>
<b>AAA Slow Roasted Prime Rib Au Jus</b> with yorkshire pudding	<b>\$29.95</b>
<b>8 oz New York Steak</b> and mushrooms with béarnaise sauce	<b>\$29.95</b>
<b>Grilled BC Salmon</b> glazed with Maple Syrup	<b>\$27.95</b>
<b>Pork Schnitzel Oscar</b> topped with crab, shrimp asparagus and béarnaise	<b>\$26.95</b>
<b>Pepper Crusted Basa Fillets</b> with lobster sauce	<b>\$27.95</b>
<b>Roasted Rosemary Chicken</b> breast of chicken stuffed & Pan Fried in Chardonnay Sauce	<b>\$26.95</b>
<b>Chicken Princess</b> breaded breast of chicken stuffed with herb cream cheese	<b>\$26.95</b>
<b>Salmon Wellington</b> wrapped in Phyllo Pastry and topped with Shrimp & Crab	<b>\$29.95</b>
<b>Polynesian Chicken</b> with grand marnier pineapple sauce	<b>\$26.95</b>

## 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)

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# **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)

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# **DELUXE DINNER BUFFET**

(minimum of 50 people)

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**Fresh Baked Rolls & Breadstix**  
**Assortment of Pickles, Olives, Beets and Peppercorn 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)

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# SEAFOOD DINNER BUFFET

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(minimum of 50 people)

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

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### 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**

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### **COLD CANAPES**

( 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 Strip Loin**  
**Smoked Salmon & Dill Roses**  
**Three Cheese Brochette**  
**Feta Cheese Filled Pita Bread Envelope**  
**New Zealand Kiwi Mussels in Balsamic Reduction**

### **HOT HORS D'OEUVRES**

( 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

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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

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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**

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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)

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## SPECIALTY RECEPTION ADDITIONS

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### **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

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



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

*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

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## 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

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## 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

