



BANQUET MENUS



POCO Inn & Suites

HOTEL & CONFERENCE CENTRE

BEVERAGES

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

100 cups \$140.00 urn

68 cups \$100.00 urn

30 cups \$52.00 urn

12 cup Thermos (minimum order) \$25.00 urn

ASSORTED & HERBAL TEAS

\$1.75 per bag

ASSORTED FRESH FRUIT JUICES (54 OZ PITCHER)

\$19.00 per pitcher

ASSORTED BOTTLED JUICE

\$3.50 per bottle

COLD FRESH MILK 2% OR SKIM MILK (54 OZ PITCHER)

\$14.00 per pitcher

INDIVIDUAL MILK CONTAINERS

\$3.50 per container

ICED TEA (54 OZ PITCHER)

\$14.00 per pitcher

ASSORTED SOFT DRINKS

\$2.50 each

NATURAL & SPARKLING WATERS

\$4.00 per bottle

• All above prices are subject to Tax & Gratuity •
Prices are subject to change





POCO Inn & Suites

HOTEL & CONFERENCE CENTRE

FROM THE BAKERY

FRESH MUFFINS, DANISH, CROISSANTS, & DONUTS

\$24.00 per dozen

ASSORTED GOURMET COOKIES

\$18.00 per dozen

ASSORTED SQUARES & BROWNIES

\$26.00 per dozen

CINNAMON BUNS

\$28.00 per dozen

ASSORTED MINI STRUDELS

\$28.00 per dozen

BANANA BREAD / LEMON LOAF SLICES

\$25.00 per dozen

TOAST SELECTION

\$3.00 per dozen

HEALTH SNACKS

ASSORTED LOW FAT YOGURT

\$3.00 per person

GRANOLA OR HEALTH BARS

\$2.25 per person

FRUIT KABOBS

\$4.00 per person

WHOLE FRUIT (APPLES, ORANGES, PEARS, BANANAS)

\$24.00 per dozen

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BREAKFAST MEETING MENUS*

PLATED SELECTIONS

BREAKFAST SANDWICH

\$14.00 per person (Min 10 persons)

Toasted English Muffin, with your choice of Scrambled or Fried Eggs, Ham & Cheddar Cheese, Golden Hash Browns and Fresh Fruit

DENVER OMELET WRAP

\$15.00 per person (Min 10 persons)

Eggs Omelet filled with Diced Ham, Red & Green Peppers, Onions and Cheddar wrapped in a Flour Tortilla, Golden Hash Browns, Fresh Fruit

TRADITIONAL BREAKFAST

\$18.00 per person (Min 10 persons)

Two Light and Fluffy Scrambled Eggs, a choice of Grilled Ham, Plump Sausages, Crispy Bacon, Grilled Tomato, or Fresh Fruit, served with Hash Browns and a choice of Toast, Muffin, Pancake, French Toast, or Waffle

BUFFET SELECTIONS

CONTINENTAL BREAKFAST

\$14.00 per person (Min 15 persons)

Assorted Muffins, Danish, Croissants, with Assorted Preserves and Sweet Butter and Fresh Fruit Salad

QUICK START BUFFET

\$15.00 per person (Min 15 persons)

Assorted Yogurts, Granola, Cereal & Milk, Bagels, Cream Cheese, Preserves & Butter, and Fresh Fruit Salad

FRENCH CONTINENTAL BUFFET

\$28.00 per person (Min 40 persons)

Assorted Breads, Croissants, Baguettes, Whipped Sweet Butter, Preserves & Honey, Chocolate Spread, Cheese Tray, Cold Cut Platter, Fresh Fruit, Hot Chocolate

OLD FASHIONED BUFFET BREAKFAST

\$19.50 per person (Min 20 persons)

Fluffy Scrambled Eggs, Plump Breakfast Sausages, Bacon, Golden Hash Browns, Pancakes or French Toast with Maple Syrup, Assorted Breakfast Pastries, Fresh Fruit Tray

DELUXE BREAKFAST BUFFET

\$28.00 per person (Min 25 persons)

Fresh Fruit Platter, Assorted Cold Cereals & Milk, Pancakes with Fruit Toppings, French Toast with Maple Syrup, Fluffy Scrambled Eggs, Eggs Benedict, Plump Breakfast Sausages, Grilled Ham, Bacon, Golden Hash Browns, Muffins, Danish, Croissants, Preserves & Butter

* All of your breakfast selections are served with Assorted Chilled Juices, Freshly brewed Regular / Decaffeinated Coffee or Assorted Tea

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HOTEL & CONFERENCE CENTRE

BUFFET LUNCHEON SELECTIONS

SOUP & ASSORTED SANDWICHES

\$19.00 per person (Min 15 persons)

Assorted Sandwiches & Wraps, Soup of the Day
(Additional Soup for \$1.00 or Seafood Chowder for \$2.00)
Includes Coffee & Tea with Dessert Selection of the Day*

**Soup substitute Caesar Salad, Penne Pasta Salad, or Vegetables & Dip Tray for \$21.00 per person*

HOT BUFFET LUNCH

\$26.95 per person (Min 20 persons)

*Assorted Breads & Butter
Selected Greens with Dressing, Potato Salad, Penne Pasta Salad*

CHOICE OF TWO

*Shrimp or Vegetable Stir-Fry, Pasta Prima Vera, Roast Beef in Wine Sauce,
Poached Salmon in a light dill sauce, Greek Style Cod, Roasted Herb Chicken Pieces or
Chicken Breast (Curried, Mango Salsa, Cacciatore, Mushroom sauce),
Roasted Tender Pork Loin in either Apricot or Garlic- Dried Plum Marinade*

Served with Vegetables and your choice of Potatoes or Rice

Includes Coffee & Tea with the dessert of the day

PASTA BAR (100% DURUM ITALIAN-MADE PASTA)

\$23.95 per person (Min 20 persons)

*Served with freshly-baked Focaccia Bread, Classic Caesar Salad, Tomato & Cucumbers with Balsamic
Vinegar Selected Greens with Italian Dressing*

CHOICE OF THREE PASTAS

Baked Lasagna, Cheese Tortellini, Penne, Rotini, Linguini

CHOICE OF TWO SAUCES

Creamy Seafood Sauce, Pesto Sauce, Alfredo Sauce, Tomato

BUILD YOUR OWN BURGER

\$27.95 per person (Min 40 persons)

*Select from Angus Beef, Chicken, Wild Atlantic Salmon, or Vegetable Burger
Served with all the condiments required for a delicious Burger,
Salad Bar, and a choice of Homemade Potato Fries or Yam Fries*

YOUR SMALL BOARD MEETINGS

LUNCH FOR A SMALL GROUP (LESS THAN 10 PERSONS)

Ask to see our special pre ordered lunch menu

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POCO Inn & Suites

HOTEL & CONFERENCE CENTRE

DINNER BUFFET MENU

Served with Freshly Baked Assorted Buns and Butter

CHOICE OF FOUR SALADS

Selected Greens with Cranberry Vinaigrette and Light Italian Dressing, Creamy New Potato Salad, Penne Pasta Salad with Roasted Peppers, Tri-Colour Pasta Salad, Signature Spinach Salad, Classic Caesar Salad, Assorted Vegetable Pickles, Three Bean Salad, Greek Salad

CHOICE OF TWO PLATTERS

Platters with European Smoked Cold Meats and Cheese, Sliced Tomatoes and Cucumbers with Herbs and Balsamic Vinegar, Vegetarian Samosa, Spring Rolls, Assorted Sushi Platter, Mini Quiches, Deviled Eggs, Cocktail Meatballs, Sausage Rolls

CHOICE OF ONE VEGETARIAN OPTION

Vegetarian Lasagna, Rainbow Rotini Primavera with Creamy Pesto Sauce or Vegetable Stir-fry

CHOICE OF THREE HOT DISHES

Baron of Beef Au Jus with Condiments, Hand Carved By Chef, Honey Glazed Ham with Dijon Mustard, Hand Carved By a Chef, Baked Salmon Fillets in a Light Dill Sauce, Roasted French Herbed Chicken Pieces, Grilled Chicken Breast with your Choice of Sauce (Shitake Mushroom, Mango & Cilantro Salsa, Cacciatore) Meat Lasagna with Ricotta Cheese and Mozzarella, Rich and Creamy Seafood Newburg, Roasted Whiskey Pork Loin with Garlic and Plum, Cabbage Rolls with Tomato Sauce

*Your food is served with your selection of Potatoes (choice of whipped or scalloped or baby roasters)
Rice Pilaf and Seasonal Vegetable Medley*

DESSERTS

Fresh Fruit Display, Assorted Cakes, Dessert Squares and Pastries

BEVERAGES

*Freshly Brewed Regular / Decaffeinated Coffee or Assorted Teas
Non-Alcoholic Punch*

*\$38.95 per person
(Prices is based on a minimum of 40 People)*

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HOTEL & CONFERENCE CENTRE

DINNER BUFFET ENHANCEMENTS

POACHED PRAWNS*

\$295.00* (Min 75 persons)

Served with Cocktail Sauce & Fresh Lemons

ASSORTED SUSHI

\$295.00 (Min 75 persons)

California Roll, Tuna Maki, Cucumber Maki, Dynamite Roll, served with Wasabi and Pickled Ginger

SEAFOOD SELECTION (CATCH OF THE DAY)*

\$475.00* (Min 75 persons)

Mussels, Clams, Prawns, Smoked Salmon, and Pickled Herring

BEEF CARVING STATION

\$295.00 (Min 50 persons)

Roast Beef hand carved by Chef, served with Freshly Baked Rolls and Condiments

HONEY GLAZED SMOKED HAM

\$235.00 (Min 35 persons)

Served with Condiments

ASSORTED SLICED DELI MEATS

\$295.00 (Min 35 persons)

Roast Beef, Black Forest Ham, Prosciutto, Condiments, Mustards and Freshly baked Breads

** Seasonal market pricing may apply*

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HOTEL & CONFERENCE CENTRE

DINNER BUFFET ENHANCEMENTS OR SUBSTITUTIONS

(Market priced 2 weeks prior to the event)

Prime Rib Hand Carved by Chef

Roast Lamb Shoulder Greek Style

Pork Loin Strips Stuffed with Apples and sliced to perfection

Chicken Breast Stuffed with Feta & Spinach (other options are available)

Crab or Lobster Steamed and Served with Garlic Butter

Salmon Wellington in a Light Puff Pastry

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HOTEL & CONFERENCE CENTRE

LATE NIGHT SNACK

ADD A LATE NIGHT SNACK
\$12.50 per person

YOUR CHOICE OF ONE OF THE FOLLOWING:

- Freshly Baked Buns, Cold Cuts with Cheese & Pickle Tray and condiments***
- Assorted Pizza Slices (cut & displayed elegantly)***
- Assorted Sushi Platters with Vegetable Spring Rolls***
- Assorted Mini Burgers or BBQ Pulled Pork Sliders***

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HOTEL & CONFERENCE CENTRE

CHRISTMAS DINNER BUFFET

Freshly Baked Assorted Buns and Butter

CHOICE OF FOUR SALADS

Selected Greens with Season Dressing

Creamy New Potato Salad

Penne Pasta Salad with Roasted Peppers

Classic Caesar Salad, Tri-Colour Pasta Salad

Assorted Pickled Vegetables, Three Bean Salad

Greek Salad, Spinach Salad with seasonal Berries

CHOICE OF TWO PLATTERS

Platters of European Smoked Cold Meats and Cheeses

Eggs with Dijon Laced Stuffing

Mini Quiche, Cocktail Meatballs, Sausage Rolls

Fresh Vegetables & Dip

Vegetarian Samosa, Spring Rolls, Assorted Sushi

CHOICE OF ONE VEGETARIAN OPTION

Vegetarian Lasagna, Rainbow Rotini Primavera with

Creamy Pesto Sauce or Vegetable Stir Fry

CHOICE OF THREE HOT FOOD SELECTIONS

Baron of Beef Au Jus with Condiments (Hand-carved by our Chef)

Honey-Glazed Ham with Dijon Mustard (Hand-carved by our Chef)

Traditional Turkey Hand-carved with your choice of Savory

or Cranberry Dressing and Cranberry Sauce

Baked Salmon Fillet in Light Dill Sauce

Grilled Chicken Breast with your choice of sauce (Shitake Mushroom, Mango & Cilantro Salsa, Cacciatore)

Roast Tender Pork Loin with Apricot Garlic & Plum Marinade

Cabbage Rolls baked in Tomato Sauce

Rich and Creamy Seafood Newburg

Chef Seasonal Seafood Pasta

Served with your selection of Potatoes

(choice of Whipped or Scalloped or Baby Roasters)

Rice Pilaf and Seasonal Vegetable Medley

DESSERTS

Fresh Fruit Display, a Variety of Christmas Cakes, and Cookies

HOT BEVERAGES

Freshly Brewed Regular / Decaffeinated Coffee or Assorted Teas

\$40.95 per person

(minimum 40 people required for this price)

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HOTEL & CONFERENCE CENTRE

PLATED LUNCHEON SELECTIONS

(Minimum 12 persons)

BLACKENED CHICKEN SALAD

\$20.00 per person

*Grilled Blackened Chicken Breast on a Bed of Selected Green Salads
Garnished with Cheese and Tomatoes, Served with Dressing and Focaccia*

BROILED SALMON FILLET

\$24.00 per person

Broiled Salmon Fillet Served with Lemon Dill Sauce, Rice and Vegetables

ROASTED BARON OF BEEF

\$24.00 per person

*Fresh Sliced Roast Beef smothered with a Rich Mushroom Sauce
with Your Choice of Potatoes or Vegetables*

CHICKEN BREAST "SUPREME"

\$21.00 per person

*Boneless Chicken Breast with Creamy Mushroom Sauce,
Rice Pilaf and Vegetables*

CHICKEN SOUVLAKI

\$21.00 per person

*Served with Greek Salad, Vegetables,
and your choice of Greek Lemon Potatoes or Rice Pilaf*

PACIFIC HALIBUT

Market Price

Served with Rice Pilaf with Basil Mushroom Cream Sauce

PRIME RIB

Market Price

Minimum 20 persons

*Fresh Prime Rib Tenderly Seasoned with Cracked Pepper & Coarse Salt, and Horseradish
Served with Yorkshire Pudding, with a choice of Potatoes, Fresh Steamed Seasonal Vegetables or Grilled Seasonal Vegetables*

*All Plated Luncheons are Served with either Soup or Salad, Chef's choice of Dessert,
Regular or Decaffeinated Coffee or Assorted Teas*

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HOTEL & CONFERENCE CENTRE

PLATED DINNER MENU

(All Dinner Menus Require a Minimum of 20 Persons)

Plated Dinner Menu includes Assorted Buns and Butter, Soup or Salad and Freshly Brewed Regular or Decaffeinated Coffee or Assorted Teas

MUSHROOM PENNE ALFREDO

\$19.95 per person

Perfectly Cooked Penne Pasta tossed in a Mushroom Alfredo Sauce

ROAST TURKEY DINNER

\$27.00 per person

Oven-Roasted Turkey and Savory Dressing Served with Mashed Potato, Gravy and Fresh Steamed or Grilled Seasonal Vegetables

CHICKEN BREAST

\$25.00 per person

Tender Boneless Chicken Breast topped with your choice of sauce (Mango & Cilantro, Shitake Mushroom, or Cacciatore), and Served with your choice of Mashed Potato, Roast Potato or Rice and Fresh Steamed and Grilled Seasonal Vegetables

ROAST BEEF DINNER

\$28.00 per person

Certified Top Round Angus Beef and Condiments Served with your choice of Mashed Potato, Roast Potato, Fresh Steamed and Grilled Seasonal Vegetables and Yorkshire Pudding

PORK CHOP DINNER

\$27.00 per person

Roasted Whiskey Pork Chop with Garlic and Plum Sauce, Served with your choice of Mashed Potato, Roast Potato, Fresh Steamed and Grilled Seasonal Vegetables

PARMESAN CRUSTED TILAPIA

\$26.00 per person

Baked Parmesan Crusted Tilapia Served with Rice and Seasonal Fresh Vegetables

BAKED SALMON

\$29.00 per person

West Coast Baked Salmon in Light Creamy Dill Sauce Served with Rice and Fresh Steamed Vegetables or Baked Salmon in Light Creamy Dill Sauce in Orange Ginger Rice Bowl

PACIFIC HALIBUT

Market Price

Poached Pacific Halibut Served with Rice Pilaf or Roaster Potatoes, and Seasonal Vegetables

PRIME RIB AU JUS (8 OZ / 10 OZ)

Market Price

Fresh Prime Rib Tenderly Seasoned with Cracked Pepper & Coarse Salt, Horseradish Served with Yorkshire Pudding, Choice of Potato and Fresh Steamed and Grilled Seasonal Vegetables

Please consider a separate dessert menu to complement your dinner

*All the above plated dinner prices are based on meetings.
For plated dinners served in a banquet, please add \$5 per person.*

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COCKTAIL PARTY SELECTIONS

DOMESTIC CHEESE PLATTER

\$5.00 per person (min 40 person)

A Selection of Cut Domestic Cheese Artfully Decorated with Fresh Grapes, Crackers and Assorted Nuts

IMPORTED CHEESE PLATTER

\$6.00 per person (min 40 person)

An Artful Display of Imported Aged Cheeses with with Fresh Fruit, Assorted Nuts, and Crackers

FRESH FRUIT DISPLAY

\$4.50 per person

Selected Seasonal Fruit

VEGETABLE SELECTION & DIP

\$4.00 per person

A Bite Size Selection of Fresh Vegetables with a Refreshing Dip

ASSORTED MUNCHIES

\$3.00 per person

Chips, Nachos, Pretzels, Salsa and Dip

TEA SANDWICH SELECTION

48 pieces per tray

\$160.00

Tuna Salad, Egg Salad, Chicken Salad, Ham, Roast Beef, Smoked Salmon, Cheese on Finger Sandwiches and Pinwheels

COLD HORS D'OEUVRES

SHRIMP STUFFED CHERRY TOMATO

\$30.00 per dozen

STUFFED EGG WITH DIJON CREAM

\$30.00 per dozen

SMOKED SALMON ON PUMPERNICKEL

\$30.00 per dozen

MELON WRAPPED IN PROSCIUTTO

\$30.00 per dozen

ASPARAGUS WRAPPED IN PROSCIUTTO

\$34.00 per dozen

WATERMELON AND OKANAGAN FETA

\$30.00 per dozen

SEAFOOD STUFFED MUSHROOM CAPS

\$31.00 per dozen

BRUSCHETTA WITH TOMATO AND PARMESAN CHEESE

\$30.00 per dozen

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HOT HORS D'OEUVRES

COCKTAIL MEATBALLS

\$28.00 per dozen

CRAB CAKES

\$34.00 per dozen

JALAPENO POPPERS

\$28.00 per dozen

CHICKEN SATAY

\$34.00 per dozen

BEEF SATAY

\$34.00 per dozen

TERIYAKI BEEF KABOBS

\$34.00 per dozen

VEGETABLE SPRING ROLLS

\$30.00 per dozen

COCONUT CRUSTED PRAWNS

\$31.00 per dozen

BACON WRAPPED SCALLOPS

\$36.00 per dozen

SPINACH & FETA IN FILO PASTRY

\$29.00 per dozen

SAUTEED GARLIC PRAWNS

\$31.00 per dozen

PULLED PORK BBQ SLIDERS ON DOLLAR BUNS

\$31.00 per dozen

MINI BURGER WITH CARAMELIZED ONIONS

\$31.00 per dozen

VEGETARIAN SAMOSA

\$30.00 per dozen

SWEDISH MEATBALL SKEWERS

\$28.00 per dozen

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BANQUET BAR

ALCOHOLIC BEVERAGES:

Domestic Beer(330ml).....	\$6.00
Premium Beer(330ml).....	\$6.00
Cider/Cooler (330ml).....	\$6.00

HIGHBALL:

Regular Brands(1oz).....	\$6.00
Premium Brands(1oz).....	\$6.00
House Wine by the Glass(6oz).....	\$6.00
Alcoholic Punch(2 gallon).....	\$165.00

NON-ALCOHOLIC BEVERAGES:

Juice / Soft Drinks (per glass).....	\$2.00
Sparkling Fruit Juice.....	\$4.00
Non-alcoholic beer.....	\$4.00
Non-alcoholic Punch (2 gallon).....	\$95.00

Bartender Services

\$25.00 per hour with a 4 hour minimum charge. Should the banquet liquor sales exceed \$350.00, the bartender fee will be complimentary.

Gratuity and Taxes

All the above alcoholic beverages prices include 10% liquor sales tax and 5% GST. 15% gratuity will be added to the total sales.

Liquor Regulations

Under the terms of the BC Liquor Act, the PoCo Inn & Suites is prohibited from allowing any individual or group to provide alcoholic beverages from any outside source for functions held in hotel banquet facilities.

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