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Coast High Country Inn & Yukon Convention Centre & Best Western Gold Rush Inn

Corporate Meeting & Banquet Package

Thank you for considering the Coast High Country Inn & Best Western Gold Rush Inn for your upcoming event. We are dedicated to bringing you the highest level of food, service & decor for all of your event needs. Each hotel has several meeting rooms to choose from, as well as an enormous conference centre that can seat anywhere from 150 to 600 guests. Our facilities are perfect for corporate events, family reunions, weddings, baby showers, birthday parties, Christmas parties and church gatherings. Our Executive Chef and staff provide a high level of food preparation with quality menus to fit your budget. We offer set or custom design menus built to your specifications. To add that special touch, take advantage of our NEW extensive selection of specialty linens and décor. Our professional staff pays attention to detail and will do whatever possible to ensure your event is successful and memorable.

Corporate Events

At the Coast High Country Inn & Best Western Gold Rush Inn, we value your business. Our team of experts is here to assist you in coordinating an outstanding event. Whether you are planning a small company retreat or a large corporate event, we have what you require to impress your guests and flawlessly convey your message. You know your business. You also know that now, more than ever, new ideas with a renewed focus and energy are crucial to its success. We have an established reputation of being not just your host, but also your business partner. Providing you with our reputable service and close attention to detail, we create an environment that encourages productivity, new thinking and the space to provide results. We offer menu options and solutions for those who have common special dietary requests.

Please contact our banquet & sales team to book your next event.

Direct line: 867.456.2248

Email: events@yukonhotels.com

Web: www.highcountryinn.yk.ca

Web: www.goldrushinn.com

Kim Stavert: Banquet Sales Manager

Natal Olsen: Banquet Sales Associate

Christi Mathews: Food & Beverage Director

Gedas Pabrasta: Executive Chef

Caroline DeFina: Banquet Manager



BREAKFAST SELECTIONS

Customized Brunch Buffet Menus available upon request

Continental Breakfast

Assorted Chilled Juices
Whole Fresh Fruit
Freshly Baked Pastries & Muffins
Preserves and Butter
Fresh Brewed Coffee & Selection of Teas
\$13.00 ++per person

Deluxe Continental Breakfast

Assorted Chilled Juices
Variety of Breakfast Cereals
1% & Skim Milk
Flavored Yogurts
Sliced Fresh Fruit
Bagels & Breakfast Sweet Loaves
Freshly Baked Pastries, Muffins,
Preserves, Cream Cheese, Spreads &
Butter
Fresh Brewed Coffee & Selection of Teas
\$16.00++ per person

Healthy Alternative

Assorted Chilled Juices
Sliced Fresh Fruit & Berries
Individual Fruit Yogurts
Granola
Veggie Frittata
Toast
Fresh Brewed Coffee & Selection of Teas
\$16.00 ++ per person

Full Canadian Breakfast

Assorted Chilled Juices
Whole Fresh Fruit
Buttermilk Pancakes with Maple Syrup
Preserves and Butter
Fluffy Scrambled Eggs
Country-style Hash Browns
Crispy Bacon & Breakfast Sausages
Fresh Brewed Coffee & Selection of Teas
Buffet Style \$18.00 ++per person
Plated Service \$20.00++ per person

Special Dietary Items

Based on Availability

All items are per person++

Allergies	Price	Gluten Free	Nut Free	Egg Free	Dairy Free
Assorted Lara Bars	\$5.50	√		√	√
Udi's Bread (White)	\$1.75	√	√		√
Udi's Assorted Muffins	\$6.00	√	√		√
Udi's Cinnamon Rolls	\$6.00	√	√		√
Pamela's Cookies Assorted Flavors	\$3.00	√			
Pamela's Chocolate Brownies	\$4.00	√	√		
Granola	\$2.50	√	√	√	√
Sliced Fruit Plate	\$6.50	√	√	√	√



NUTRITION BREAKS

"THE PACKAGE"

On Arrival

Chilled Bottled Orange, Apple &
Cranberry Juice,
Danish Pastries & Muffins
Fresh Brewed Coffee & Selection of Teas

Midmorning Break

Fresh Brewed Coffee & Selection of Teas

Afternoon Break

Fresh Baked Cookies, Whole Fresh Fruit,
Assorted Chilled Juice & Soft Drinks
Fresh Brewed Coffee & Selection of Teas

The package - \$20.00++ per person

Rise & Shine

Assorted Juices

Selection of Muffins & Sweet Loaves
Fresh Brewed Coffee & Selection of Teas

\$7.00 ++per person

Morning Break

Assorted Bottled Juices

Selection of Muffins & Croissants
Sliced Fresh Fruit with Yogurt Dip
Fresh Brewed Coffee & Selection of Teas

\$13.00++per person

Break It Up

Assorted Regular & Diet Soft Drinks
Freshly Baked Cookies & Squares
Fresh Brewed Coffee & Selection of Teas

\$8.00++per person

Classy Break

Assorted cheeses & Veggies Served with
crackers and ranch dip
Fresh Brewed Coffee & Selection of Teas

\$15.00++ per person

Healthy Break

Assorted Fruit Yogurts
Sliced Fresh Seasonal Fruits
Fresh Carrot & Lemon Poppy Seed Loaf
Fresh Brewed Coffee & Selection of Teas

\$12.00++per person

Yukon Duo

Signature Banana Frosted Cake
Sliced Fresh Seasonal Fruits
Fresh Brewed Coffee & Selection of Teas

\$12.00++per person

Afternoon Break

Fresh Baked Cookies, Whole Fresh Fruit,
Assorted Chilled Juice & Soft Drinks
Fresh Brewed Coffee & Selection of Teas

\$10.50++ per person

Sweet Treat

Double Fudge Brownies
Fresh Fruit Skewers
Ice Cold Lemonade
Fresh Brewed Coffee & Selection of Teas

\$13.50++ per person

Snack Time

Fresh Cut Vegetables with Herb Dip
Corn Chips with Salsa & Sour Cream
Assorted Soft Drinks
Fresh Brewed Coffee & Selection of Teas

\$13.00++ per person

Something Different

Spinach Dip
Served with Pita Bread Wedges & Fresh
Cut Vegetables
Corn Chips with Salsa & Sour Cream
Fresh Brewed Coffee & Selection of Teas

\$15.50++ per person



Special Breaks

White Bean Spread with Prosciutto and Potato Chips
Fresh Brewed Coffee & Selection of Juices
\$14.00++per person

Smoked Salmon and Horseradish dip
With Fresh Vegies and Water Biscuits
Fresh Brewed Coffee & Selection of Juices
\$16.00++per person

Eggplant Caviar with Spiced Pita Chips
Fresh Brewed Coffee & Selection of Juices
\$13.00++per person

Refreshment Breaks

Carafe Freshly Brewed Regular or Decaffeinated Coffee	15 Cups	\$33.75
Carafe Selection of Herbal Tea	15 Cups	\$33.75
CC Urn Freshly Brewed Regular or Decaffeinated Coffee	50 Cups	\$110.00
CC Urn Selection of Teas	50 Cups	\$110.00
Pitchers of Assorted Juices-8 Glasses/Pitcher	Pitcher	\$22.00
Non- Alcoholic Fruit Punch	Per Person	\$2.25
Bottled Juice 250ml (Orange, Cranberry, Apple)	Per Bottle	\$2.65
Assorted Regular & Diet Soft Drinks (10oz can)	Each	\$2.50
Perrier Mineral Water (750ml)	Each	\$4.50

Pastries & Snacks

Danish Pastry	Each	\$2.65
Fresh Baked Muffins/ Scones/ Croissants	Each	\$2.50
Dessert Squares	Each	\$2.75
Jumbo Size Cookies	Each	\$2.35
Vegetarian Frittata (add on)	Per Person	\$2.50
Bannock (add on)	Per Person	\$1.50
Selected Fruit Yogurt	Each	\$3.00
Bagel with Cream Cheese	Each	\$3.75
Fruit Skewers	Each	\$6.50
Piece of Whole Fruit	Each	\$3.00
Granola Bars	Each	\$2.50
Rice Crispy Treats	Each	\$2.50
Basket of Potato Chips-serves 12	Each	\$5.00
Basket of Peanuts-serves 12	Each	\$7.00
Basket of Pretzels-serves 12	Each	\$6.25
Basket of Corn Chips with Salsa-serves 12	Each	\$10.00



All Inclusive Gold Meeting Package

\$60.00 for groups with attendance of 20 people or more only

\$70.00 for groups with attendance of 20-10 people

Pricing includes, room rental, taxes, gratuities and the menu selections below

(May be subjected to a meeting room charge if the size of the group does not properly fill the room)

This offer excludes the Yukon Convention Centre

Continental Breakfast

Whole Fresh

Fruit & Berries

Freshly Baked Pastries & Muffins

Preserves & Butter

Assorted Chilled Juices

Freshly Brewed Coffee & Selection of Tea

Mid-Morning Break

Freshly Brewed Coffee & Selection of Teas

Afternoon Break

Fresh Baked Cookies & Fruit Skewers

Assorted Soft Drinks & Freshly Brewed Coffee & Selection of Teas

Your Choice of one of the Following Buffet Lunches

#1 Taste of the Yukon

Bakery Basket with Sliced Artisan Breads &
Selected Rolls

Bison Sirloin Stroganoff with Fettuccini Pasta
Local Baked Arctic Char

Savoy Cabbage with Mini Red Potato Ragout
Klondike Kate Tin Roof Brownie

#3 Build Your Own Sandwich

Bakery Basket with Sliced Artisan Breads &
Selected Rolls

Sliced Roast Beef, Smoked Ham, Salami,
Turkey & Cheeses

Potato, Egg & Chive Salad

Pasta Primavera Salad

Micro Greens with Ranch Dressing

Bumble-Berry Pie & Cream

Freshly Brewed Coffee & Selection of Teas

#2 Lasagna Buffet

Caesar Salad with Oven Dried Croutons

Meat or Vegetarian Baked Lasagna with
Sliced Ciabatta Bread

Apple Strudel with Crème Anglaise

Freshly Brewed Coffee & Selection of Teas

#4 Summer Sundays

Rolls

Tossed Green Salad Served with Ranch
Dressing

Coleslaw

7 Grain Rice

Pasta Salad with Smoked Chicken

Beef Braised Short Ribs

Assorted Dessert Squares

Fresh Brewed Coffee & Selection of Teas



All Inclusive Silver Meeting Package

\$50.00 for groups with attendance of 20 people or more only

\$55.00 for groups with attendance of 20-10 people

**Pricing includes, room rental, taxes, gratuities and the menu selections below
(May be subjected to a meeting room charge if the size of the group does not properly fill the room)
This offer excludes the Yukon Convention Centre**

Rise and Shine Breakfast

Assorted juices Selection of Muffins & Sweet Loaves
Freshly Brewed Coffee & Selection of Teas

Mid-Morning Break

Freshly Brewed Coffee & Selection of Teas

Your Choice of One of the Following Buffet Lunches

Wraps

Soft Tortilla Wraps with a Choice of:
Tandoori Chicken & Cashew
Salmon & Red Onion
Ham & Swiss Cheese
Grilled Vegetables & Feta Cheese
Fresh Garden Salad with Raspberry Vinaigrette
Freshly Brewed Coffee & Selection of Teas

Soup and Sandwich

Kettle Soup of the Day
Assorted Artisan Style Sandwiches
Roast Beef, Olive Grilled Vegetables, Old Fashioned Ham & Roast Chicken,
Freshly Brewed Coffee & Selection of Teas

Afternoon Break

Fresh Baked Cookies & Fruit Skewers
Assorted Soft Drinks & Freshly Brewed Coffee & Selection of Teas



WORKING LUNCH BUFFETS

Taste of the Yukon

Bakery Basket with Sliced Artisan Breads
& Selected Rolls
Bison Sirloin Stroganoff with Fettuccini
Pasta
Local Baked Arctic Char
Savoy Cabbage with Mini Red Potato
Ragout
Klondike Kate Tin Roof Brownies
Fresh Brewed Coffee & Tea Selection
\$22.00++per person

Build Your Own Sandwich

Bakery Basket with Sliced Artisan Breads
& Selected Rolls
Sliced Roast Beef, Smoked Ham, Salami,
Turkey & Cheeses
Potato, Egg & Chive Salad
Pasta Primavera Salad
Micro Greens with Ranch Dressing
Bumble-Berry Pie & Cream
Fresh Brewed Coffee & Selection of Teas
\$20.00++per person

Asian Wok Buffet

Asian Slaw
Sesame Noodle Salad
Crunchy Egg Rolls & Plum Sauce
Sweet & Sour Chicken
Gingered Beef & Broccoli
Vegetable Fried Rice
Fortune Cookie
Pecan Pie served with Cream
Fresh Brewed Coffee & Selection of Teas
\$25.00++per person

Summer Sundays

Rolls
Tossed Green Salad Served with Ranch
Dressing
Coleslaw
7 Grain Rice
Smoked Chicken Pasta Salad
Beef Braised Short Ribs
Assorted Dessert Squares
Fresh Brewed Coffee & Selection of Teas
\$20.00++per person

Mexican Buffet

Refried Bean Salad with Corn Chips
Mixed Greens with Tequila-Lime
Vinaigrette Dressing
Build your own Fajitas:
Marinated Chicken & Beef with Sweet
Peppers & Onions
Guacamole, Sour Cream & Salsa
Jambalaya
Seasonal Sliced Fruit
Fresh Brewed Coffee & Selection of Teas
\$23.00++per person

Gourmet Italian Pizza Buffet

Mediterranean Salad
Pasta Salad with Roasted Vegetables &
Prosciutto
Assorted Thin Crust Pizza including
Classic Pepperoni, Vegetarian, & Chicken,
Spinach Florentine
Tiramisu
Fresh Brewed Coffee & Selection of Teas
\$23.00++per person



Lasagna Buffet

Caesar Salad with Oven Dried Croutons
Meat or Vegetarian Baked Lasagna with
Sliced Ciabatta Bread
Tiramisu
Fresh Brewed Coffee & Selection of Teas
\$19.00++per person

Soup & Sandwich

Chef's Kettle Soup of the Day
Assorted Artisan Style Sandwiches
Roast Beef, Olive Grilled Vegetables,
Old Fashioned Ham & Roast Chicken
Fresh Brewed Coffee & Selection of Teas
\$16.00++per person

Gourmet Open-Faced Sandwiches

Chef's Kettle Soup of the Day
Greek Pasta Salad
Tossed Garden Salad
German Potato Salad
Open-Faced Sandwich with:
Smoked Salmon, Grilled Chicken,
Roast Beef,
Egg Salad, Vegetarian & Baby Shrimp
Assorted Home-Baked Squares
Fresh Brewed Coffee & Selection of Teas
\$22.00++per person

Wraps

Soft Tortilla Wraps with a Choice of:
Tandoori Chicken & Cashew
Salmon & Red Onion
Ham & Swiss Cheese
Grilled Vegetables & Feta Cheese
Fresh Garden Salad with
Raspberry Vinaigrette
Dessert Squares
Fresh Brewed Coffee & Selection of Teas
\$18.00++per person



The BBQ Menu

The Sweet & Saucy BBQ

Barbequed Ribs &
 Chicken with
 Glazed with Smokey
 Barbecue Sauce
 Freshly Baked Rolls &
 Tangy Coleslaw
 Corn on the Cob
 Creamy Potato Salad
 Apple Pie with Whip
 Cream
 Ice Cold Lemonade
\$32.00++Per Person

Back Yard BBQ

Marinated Sirloin Steak &
 Breast of Chicken
 Freshly Baked Rolls &
 Tangy Coleslaw
 Mixed Greens with
 Vinaigrette Dressing
 Baked Potato with Green
 Onions,
 Jack Cheese,
 Sour Cream & Butter
 Fudgy Brownie Bars &
 Fresh Watermelon Ice
 Cold Lemonade
\$28. 00++ Per Person

The Classic BBQ

Home-style Burgers &
 Hotdogs with all the
 Toppings
 Tangy Coleslaw &
 Creamy Potato Salad
 Potato Chips
 Mixed Greens with
 Vinaigrette Dressing
 Strawberry Charlotte
 Ice Cold Lemonade
\$18.00++Per Person

The Drop Off

Includes all disposable products including plates, flatware, cups & containers

1 - 100 People \$50.00

101-200 People \$75.00

Drop Off/Pick Up

Includes chaffing pans, silverware, plates, goblets & serving utensils

1 - 25 People \$50.00

25 - 50 People \$75.00

50 - 100 People \$150.00

100 - 200 People \$200.00

Good Old Fashion BBQ

**Includes chaffing pans, silverware, plates, serving utensils, goblets,
 paper napkins & servers for up to 4 hours**

1 - 25 People \$100.00

25 - 50 People \$200.00

50 - 100 People \$300.00

100 - 200 People \$400.00

Add-Ons

BBQ on site with chef: \$475.00 – Based on BBQ rental & chef availability

Beer & Wine Bar Set Up: \$100.00 if the bar makes less than \$300.00

Full Bar Set Up: \$100.00 if the bar makes less than \$500.00

Checked Red & White Linen: \$8 each

Red Linen Napkins: \$.75 each



RECEPTION MENU

\$26.00++per dozen

(Minimum 5 dozen of any selection)

****These items are great for passing-\$6.00/5 doz.**

HOT HORS D' OEUVRES

Vegetarian

- **Vegetarian Samoa's with Cumin Yogurt
- **Warm Grilled Vegetable Bouchee with Goat Cheese Crumble
- **Onion Puffs with Pears and Gorgonzola
- Baked Brie Cheese Strudel with Sour Cherries
- **Wild Mushroom Tarts with Mascarpone Cheese
- Vegetable Tempura
- Vegetarian Spring Rolls

Seafood

- **Mini Crab Cakes with Mayo Dipping Sauce
- Tempura of Tiger Shrimp with "Dynamite Sauce"
- **Bacon Wrapped Scallops
- Cajun Spiced Halibut pillows with Classic Tartar Sauce
- **Shrimp Tempura with Chili-Lime Mayonnaise
- **Lobster Salad on a Crostini

Beef, Chicken, Turkey & Pork

- **Mini Beef Sliders with BBQ Sauce
- Thai Spiced Chicken Lollipops
- **Soya -Honey Glazed Chicken Pieces
- **Mini Turkey Sliders with Sage Mayonnaise
- Teriyaki-Ginger Marinated Pork Short Ribs
- **BBQ Pulled Pork on Mini Pretzel Bun
- **Prosciutto Wrapped Asparagus
- **Cherry Tomatoes with Bacon and Lettuce



RECEPTION MENU

\$26.00++per dozen

(Minimum 5 dozen of any selection)

****These items are great for passing-\$6.00/5 doz.**

ASSORTED COCKTAIL CANAPÉS

Vegetarian

****French Baguette with Cabernet & Dry Cherry Comfit**

****Antipasto Skewers**

Sushi & Maki Rolls

****Fresh Honeydew stuffed with apricot and Goat Cheese**

Seafood

****Herb Cream Cheese on Pumpnickel with Smoked Salmon**

Smoked Arctic Char Mousse on Belgium Endive

Roasted Beet Root with Smoked Salmon & Horseradish

****Crab Salad in English Cucumber cup**

California Rolls with traditional sides

****Smoked Arctic Char & Savory Crepe Pinwheels**

Beef, Chicken, Turkey & Pork

****Teriyaki-Ginger Marinated Beef on Crisp Wonton**

****Roast Beef and Arugula Crostini with Red Pepper Relish**

****Prosciutto Brie Melon Balls**

****Calabrese Crostini with Goat Cheese, Prosciutto & Artichokes**

CHOCOLATE FOUNTAIN

(25 Person Minimum)

Choice of Cobalt Dark Chocolate or Cobalt White Chocolate

Served with Assorted Fruit, Marshmallows, Pretzels &

Shortbread Cookies

\$6.50++ Per Person



PLATTERS

Fruit Platter-Sliced Seasonal Fresh Fruits

Small platter serves 10 guest \$75.00
Medium platter serves 25 guest \$165.00
Large platter serves 50 guest \$300.00

Cheese Platter-Selected Imported & Domestic Cheeses Garnished with Crackers & Olives

Small platter serves 10 guest \$70.00
Medium platter serves 25 guest \$160.00
Large platter serves 50 guest \$295.00

Fresh Vegetable Platter-Assorted Raw Vegetables with Herb Dip

Small platter serves 10 people \$45.50
Medium platter serves 25 guest \$112.00
Large platter serves 50 guest \$220.00

Cold Cut Deli Platter-Selection of Sliced Meats with Variety of Artisan Breads & Condiments

Small platter serves 10 guest \$85.00
Medium platter serves 25 guest \$190.00
Large platter serves 50 guest \$360.00

Tea Style Sandwiches- Selection of fancy tea sandwiches with assorted fillings

Small platter serves 10 people \$70.00
Medium platter serves 25 people \$175.00
Large platter serves 50 people \$350.00

Seafood Platter-Selection of Smoked & Poached Fish & Shellfish with Lemon & Cocktail Sauce

Small platter serves 10 people \$145.00
Medium platter serves 25 people \$350.00
Large platter serves 50 people \$680.00

Antipasto Platter-Marinated Vegetables with Italian Salami Meats Served with Italian Breads

Small platter serves 10 people \$78.00
Medium platter serves 25 people \$187.00
Large platter serves 50 people \$350.00

Assorted Dessert Squares

Small platter serves 10 people \$24.00
Medium platter serves 25 people \$55.00
Large platter serves 50 people \$110.00

Assorted Sandwich Platter-Selection of Sandwiches on assorted artisan breads with Deli Meat & Vegetables (Vegetarian Included)

Small platter serves 10 people \$70.00
Medium platter serves 25 people \$175.00
Large platter serves 50 people \$350.00



DINNER BUFFET

(Minimum 50 people)

\$38.00++per person: Choose 3 Salads, 2 Chilled Items, 1 Vegetable, 1 Starch & 2 Entrees

**\$42.00++per person: Choose 3 Salads, 3 Cold Items, 1 Vegetable, 1 Starch & 3 Entrees
Choose an additional entree item for \$3.00++ per person**

Buffets are served with Fresh Baked Dinner Rolls & Butter
Variety of Cheesecakes, Layer Cakes, Pies, Fresh Sliced Fruits, Strawberry Shortcake,
Chocolate Truffle Cake, Home-Baked Squares,
Passion Fruit & Mango Mousse
Freshly Brewed Coffee & Selection of Teas

Salads

Vine Ripe Tomatoes with Arugula Shaved
Parmesan & Balsamic

Micro Greens with Sherry Vinaigrette

Baby Spinach Leaves with Pear, Goat
Cheese & Raspberry Vinaigrette

Simple Salad with Champagne Vinaigrette

Tossed Garden Salad with Seasonal
Mesclun Greens, Iceberg Lettuce, Sliced
Cucumber,
Cherry Tomatoes, Julienne Carrots &
Raspberry Dressing

Baby Spinach Salad with Sliced
Mushrooms, Mozzarella, Caramelized
Pecans & Honey-Mustard Dressing

Caesar Salad of Crisp Romaine, Parmesan
Cheese, Herbed Garlic Croutons &
Traditional Creamy Dressing

Greek Pasta Salad with Mixed Greens,
Feta Cheese, Onions, Black Olives &
Bowtie Pasta with Red Wine Vinaigrette

Chilled Items

Assorted Domestic & Imported Cheeses
Presented on a Mirror

Jumbo Tiger Shrimp with Classic Cocktail
Sauce

Charcuterie Platter of: Pastrami,
Mortadella, Ham, Genoa Salami, Roast
Beef and Smoked Turkey with
condiments

California Roll with Wasabi & Soya
Dipping Sauce

Fresh Cut Vegetables with Herb Dip

Antipasto Platter-Marinated Vegetables
with Italian Salami Meats Served with
Italian Breads



Starches

Creamy Garlic Mashed Potatoes
Roasted Yukon Gold Herbed Potatoes
Long Grain & Wild Rice
Roasted Garlic Lemon Penne
Sweet Potato Mash
Yukon Potato Gratin

Vegetables

Seasonal Roasted Vegetables
Seasonal Steamed Vegetables
Buttered Green Beans & Corn

Entrée Items

Choose an Additional Entree Item for \$3.00++Per Person

Roasted NY Beef Strip Loin Sliced with
Red Currant &
Green Peppercorn Jus Lay
Top Sirloin of Beef Au Jus

Sautéed Chicken Breast of Chicken with
Mushrooms, Sun-Dried Tomatoes,
Artichoke Hearts, &
Black Olives in a Chardonnay Sauce

Baked Ocean Perch with a Mushroom &
Leek Ragu

Whole Roasted BBQ Chicken

Arctic Char with Lemon Dill Sauce

Slow Roasted Bison Sirloin

Veal with a Rosemary Port Drizzle

Roast Pork Loin Slow Roasted with
Pommery Mustard &
Masala Sauce (Italian Mushroom Sauce)

Portabella Mushroom with a Port Wine,
Sage Cream Sauce & Shredded Asiago
Cheese

Carved Prime Rib Au Jus (add \$4.00++per
person)

Roast Turkey with Savory Dressing, Pan
Jus & Cranberry Relish

Whole Succulent "AAA" Prime Rib
(Roasted to medium doneness unless
specified otherwise)

Vegetarian Option: Dinner Substitution

Portabella Mushroom with Warm Barley Salad, Roasted Vegetables with Goat Cheese

Vegan Option: Dinner Substitution

Portabella Mushroom with Warm Barley Salad and Roasted Vegetables



PLATED DINNER SELECTIONS

Dinner menu selections are served with one Entrée,
Soup or Salad, one Dessert, Fresh Baked Dinner Rolls & Butter
Freshly Brewed Coffee & Tea
Include Both Soup & Salad for an additional \$4.75++per person

SOUPS

- Boston Style Baby Clam Chowder
- Tomato Cream with Basil & Gin, Garnished
with Cheese Croutons
- Butternut Squash Bisque with Seasoned
Snippets
- Cream of Wild Field Mushrooms
- Leek & Potato with Julienne Sweet Potato
Garnish

SALADS

- Fresh Garden Salad with Ranch Style
Buttermilk Dressing
- Mixed Exotic Greens with Raspberry-
Champagne Vinaigrette
- Caesar Salad with Parmesan Cheese & Herbed
Croutons
- Ripened Tomato & Bocconcini Cheese with
Basil Vinaigrette
- Mediterranean Salad with Olives & Feta
Cheese

ENTREE

Our dinner entrées are accompanied with Chef's choice or seasonal fresh vegetables and potatoes

- | | |
|--|---|
| <ul style="list-style-type: none"> Leek, Eggplant & Ricotta Baked Lasagna
\$27.00++per person Olive-Grilled Vegetables with Risotto &
Reggiano Cream
\$29.00++per person Arctic Char Filet with Cajun Burre Blanc
Sauce
\$36.00++per person Roast Prime-Rib of Beef with Yorkshire
Pudding & Au-jus
\$42.00++per person New York Steak with Roasted Shallot &
Cabernet Sauce
\$46.00++per person Lemon Crusted Halibut with Lemon Beurre
Blanc
\$47.00++per person | <ul style="list-style-type: none"> Pan Seared Chicken Breast with Morel
Mushroom Sauce
\$32.00++per person <u>Combo Platters</u> Roasted Bison Sirloin & Arctic Char with
Sourdough Béarnaise
\$44.00++ per person Roasted Pacific Salmon and Breast of Grain
Fed Chicken with a
Lemon Dill and Creamy Sauce
\$37.00++per person Bacon Wrapped Beef Tenderloin and Roasted
Capon Breast with Béarnaise Sauce
\$39.00++per person Bacon Wrapped Beef Tenderloin and Baked
Salmon Coulubiach with a
Cabernet Mushroom Sauce
\$41.00++per person |
|--|---|



Dessert

Chocolate Klondike Tin Roof Pie

Dense Double Chocolate Layer Tart with
White Chocolate Drizzles

Northern Lights Bread Pudding

French Bread Soaked in Yukon Hooch
Custard, Baked with Dried Cranberries &
Sultanas, Finished with Cream Anglaise

Chocolate Royal

Elegant Dark Chocolate with a Thick
Layer of Semi-Sweet Chocolate Mousse
with Fresh Cream, Covered in a Rich
Chocolate Ganache & White Chocolate
Curls, Served with Amaretto Cream
Anglaise

Raspberry Swirl Cheesecake with Cappuccino Coulis

New York Style Cheesecake with Fresh
Raspberries on a Graham Crust &
Garnished with Whipped Cream

Fresh Fruit Charlotte

Vanilla Bavarian Mousse Sealed &
Garnished with Fresh Seasonal Berries
Served with Apple Cinnamon Coulis

Berry Cheesecake

Mango Flavored Cheesecake Swirled with
Raspberries on a Coconut Shortbread
Pastry Topped with Mango Cream, White
Chocolate Curls & Burgundy Chocolate
Drizzles.

Tiramisu

Creamy Mascarpone Cheese Filling on
Lady Finger Biscuits with Cappuccino
Coffee Mousse, Topped with Real Cream
& Chocolate Shavings

Deep Caramel Pecan

A Deep Dish Flan with Mounds of Caramel
Filling & Pecans



Beverage and Alcohol Menu

Full Bar Includes: Liquor, Caesars, Glass Wine, Domestic Bottle Beer, Import Bottle Beer, Coolers and Ciders

Wine and Beer Bar: Glass Wine, Domestic Bottle Beer, Import Bottle Beer, Coolers and Ciders
Martinis are a special request

PRICES

Premium Liquor	\$6.75
Caesars	\$6.75
Call Liquor	\$6.00
Martini's	\$9.00 (type of martini must be specified)
Glass Wine	\$6.50 (Tocornal Cabernet/Merlot & Sauvignon Blanc)
Domestic Bottle Beer	\$5.50
Import Bottle Beer	\$6.00
Cooler's/Cider's	\$6.00

BOTTLES OF WINE

REDS

Copper Moon Cabernet Sauvignon, Merlot, Shiraz	\$25.00
Fuzion Shiraz Malbec	\$25.00
Yellow Tail Cabernet Merlot	\$31.25
Wolf Blass Pinot Noir	\$37.50
Sterling Vintners Cabernet Sauvignon	\$37.50
NK MIP Merlot	\$37.50
Gray Monk	\$37.50

WHITES

Copper Moon Chardonnay, Pinot Grigio, Sauvignon Blanc	\$25.00
Fuzion Chenin Torrontes	\$25.00
Gallo White Zinfandel	\$25.00
Yellow Tail Sauvignon Blanc, Chardonnay, Pinot Grigio	\$31.25
Wolf Blass Sauvignon Blanc	\$37.50
Fetzer Pinot Grigio	\$37.50
Voga Pinot Grigio	\$37.50
Monkey Bay Pinot Grigio	\$37.50

CHAMPAGNE

Butler Pass Champagne -\$6.00/5 doz. Glasses

Charles Heidsieck	\$120.00
Yellow Tail Bubbles	\$37.00
Yellow Tail Bubbles Rosa	\$37.00
Cook's	\$24.00
Baby Duck Andres	\$16.00

All prices are subject to 17% gratuity and 5% GST.



Bar Options

Cash Bars

Beer & Wine Only Bars making less than \$300.00 will be subject to a \$100.00 Bartender charge.

Full Bars making less than \$500.00 will be subject to a \$100.00 Bartender charge.

Host Bars

The amount of drinks poured will be tracked and billed to client with a 17% gratuity added.

Drink Tickets

The client will be charged for the drink tickets collected with a 17% gratuity added.

Bar Based on Consumption

There will be no bartender. This is offered for beer and wine only (not available for liquor). Once a bottle of wine is opened, the client will be charged for the entire bottle.

The client will be charged for the total consumption plus a 17% gratuity fee but will not be subject to the bartender fee.

Bar Policies

The Hotel reserves the right to refuse service to any person or group causing the hotel to be in conflict with the Yukon Liquor Laws.

The Hotel also reserves the right to terminate any event before its scheduled ending time for such reasons. (Governed by Yukon Liquor Laws, no liquor service will be permitted after 1:30am. Guests are required to vacate the room within 30 minutes of last order.)

No alcohol can be brought on site. This includes items for auctions, gift bags or prizes.

All alcoholic sponsors must be approved by Coast High Country Inn/Best Western Gold Rush Inn. Please have the sponsor call the sales representatives to discuss the terms of sponsorship.



Linen Rentals

Decoration Package: \$6.00/person

Choose 1 of each

Chair Covers, Chair Sash, Overlays or Runners, Napkins and Tablecloths

Chair Covers

Chair Covers	Amount Available
Black Satin	600
Sleek Black Spandex	325
White Linen	350

Chair Sashes

Chair Sashes	Amount Available
Apple Green Satin	350
Purple Satin	400
Black Satin	350
Champagne Satin	350
Pink Satin	250
Dark Blue Satin	250
Red Organza	350
Brown Organza	350
Baby Blue Taffeta	80
Burlap Sashes	200

Napkins

Napkins	Amount Available
Apple Green Linen	350
Red Linen	400
Black Linen	500
Dark Blue Linen	300
White Linen	500
Cream Linen	350
Champagne Satin	350
Pink Satin	350



Table Runners

Table Runner	Amount Available
Apple Green Satin	60
Purple Satin	50
Sage Green Satin/Organza Mix	20
Silver Taffeta with Silver Detailing	25
Burlap	50

Table Overlays

Table Overlays	Amount Available
Dark Gold Sequined	45
Silver Taffeta Overlays with Silver Detailing	40
Brown Organza/Satin with Gold Detailing	40
Red Organza/Satin Blend	50
Black Satin	40
Champagne Satin	40
Pink Satin	35
Dark Blue Satin	30
Brown Organza	45
Baby Blue Taffeta	25
Red and White Checkered Linen	45

Tablecloths

Tablecloths	Amount Available
Black Linen	45
Dark Blue Linen	36
White Linen	60

Separate Rentals

Item	Amount per Item
Table Runners	\$8.00
Overlays	\$10.00
Chair Covers	\$4.00
Sashes	\$1.00



Decoration & Audio Visual Equipment
Ceiling Decoration

Ceiling	Price
Chinese Lanterns in Ballroom	\$250.00
Chinese Lanterns in Convention Center	\$500.00
(30)Brown and Gold Fabric Draped in Rafters with (7)Gold Light Covers- Convention Center Only	\$300.00
Crystal Chandeliers (44) Different sizes	\$350.00

Centerpieces for Rent

Centerpieces for Rent	Price
Hurricane Vase with Candle	\$15.00
Hurricane Vase with Candle with rose pedals	\$20.00
Christmas Wreath with Blue and Silver Trimmings (37)	\$10.00
Christmas Wreath with Blue and Silver Trimmings & Hurricane and candle	\$15.00
Mirror (60)	\$2.00
Baby's Breath in Tall vase with mirror and votive candles	\$15.00
Bud Vases with 1 rose	\$12.00
Cylinder vase with a rose submerged in rocks and a floating candle	\$15.00
Bud Vases with 2 roses	\$15.00
Bud Vases with 3 roses	\$18.00

Flowers ~ Prices are subject to change due to specific colors & time of year.

Centerpieces to Buy

Centerpieces to Buy	Price
Bud Vases with 1 rose and vase	\$15.00
Bud Vases with 2 roses and vase	\$18.00
Bud Vases with 3 roses with vase	\$21.00
Cylinder vase with a rose submerged in rocks and a floating candle	\$25.00

Flowers ~ Prices are subject to change due to specific colors & time of year.



Tables & Podiums

Tables & Podiums	Price
High Top Tables with linen (7)	\$35.00
8 Top Rounds (50)	No Charge
5 Top Rounds (8)	No Charge
8ft Rectangle (60)	No Charge
6ft Rectangle (20)	No Charge
8ft Classroom Style (52)	No Charge
Podiums (3)	No Charge

AV Equipment and Rentals

AV Equipment & Rentals	Price
Pipe & Drape (Blue)	\$125.00 Ballroom \$500.00 Convention Center
Projector	\$100.00
Flip Charts	\$15.00
Cordless Microphones/Speaker phones	\$45.00
2 Speakers with IPod hook up	\$125.00
Riser	\$50.00/each
Easels	\$10.00
Dance Floor	\$175.00
Light Ambiance Under Display Tables	\$15.00/table
Convention Center Stage	\$200.00
Trade Booth	\$25.00



Coast High Country Inn
Meeting Room Specs

Meeting Room Info	Con-vention Center	Ball-room	Room A	Room B	Room B1	Room B2	Board-room	Library	Wine Room
Total Sq. Ft.	131x69	A+B	40x50	48x30	24x31	25X31	17x26	26x13	26x13
Area Square Ft	9039	3500	2000	1440	744	775	442	338	338
Ceiling Height		12	12	12	12	12	8	10	10
Cocktail	600	270	170	100	50	50			
Banquet	500	180	90	80	40	40			
Theatre	600	420	250	170	75	75	40	40	
Classroom		140	60	50	25	25			
U-Shape		140	45	24	11	11			
Boardroom			55	30	16	16	16	16	12
½ Rounds (5) Seats	250	120	75	55	25	25			
½ Rounds (6) Seats	300	144	90	66	30	30			
Wedding	300	140	50						
Concert	570	250	300						
Full Day 4hrs or more	\$2500	\$500	\$300	\$300	\$250	\$250	\$200	\$175	
½ Day Under 4hrs		\$300	\$200	\$200	\$200	\$200	\$150	\$125	



Best Western Gold Rush Inn
Meeting Spaces

Meeting Room Information	Town Hall	General Store	Parlour Room
Total Sq. Ft.	50x72	50x25	21x16
Area Square Ft	3600	1250	336
Ceiling Height	9	9	9
Cocktail	290	70	
Banquet	200	40	
Theatre	300	70	
Classroom	100	40	
U-Shape	45	15	
Boardroom	55	10	8
½ Rounds (5) Seats	125	25	
½ Rounds (6) Seats	150	30	
Wedding	140		
Concert	250		
Full Day 4hrs or more	\$500	\$250	\$125
½ Day Under 4hrs	\$300	\$200	\$100



Edgewater Hotel
Meeting Space

Meeting Room Information	Windsor Room
Total Sq. Ft.	21x16
Ceiling Height	9
Cocktail	25
Banquet	0
Theatre	0
Classroom	16
U-Shape	0
Boardroom	20
½ Rounds (5) Seats	0
½ Rounds (6) Seats	0
Wedding	0
Concert	0
Full Day 4hrs or more	\$200
½ Day Under 4hrs	\$150