Kwa'lilas Hotel

Banquets, Meetings & Catering









Port Hardy is located on the northern end of Vancouver Island, built along the shores of a natural deep water harbor. Hardy Bay overlooks the Queen Charlotte Straits and the mainland where the snow-capped peaks of the BC Coastal Mountain Range loom in breathtaking splendor. The community is bordered on the east by water and on the west by the foothills of the Vancouver Island Mountain Range.

The area is rich in beauty and natural resources and is the largest of communities in the Regional District of Mt. Waddington. The mountains, rivers, lakes, forests and the marine environment provide an ideal setting to live work or play. Port Hardy is accessible via major transportation networks of road, air and water, and serves as the gateway to the fast-growing Central Coast and Prince Rupert.

The Kwa'lilas Hotel is located in the traditional territories of the Kwakiutl people and is a demonstration of the commitment of the Gwa'sala-'Nakwaxda'xw Nations to share our history, culture and passion for our lands & waters in a meaningful and permanent way while showcasing and celebrating these in a beautiful, comfortable space that is representative of the community.

Join us to experience the Kwa'lilas Hotel hospitality. Our premier 85 guest room hotel features First Nations-inspired restaurant 'Ha'me, nautically-themed pub Nax'id, and 4 tastefully decorated conference spaces ideal for a variety of meetings and events. Our boutique hotel hosts the best conference facilities in the North Island with unparalleled service and amazing West Coast-themed catering menus.



THE PERFECT BACKDROP FOR YOUR NEXT MEETING OR EVENT

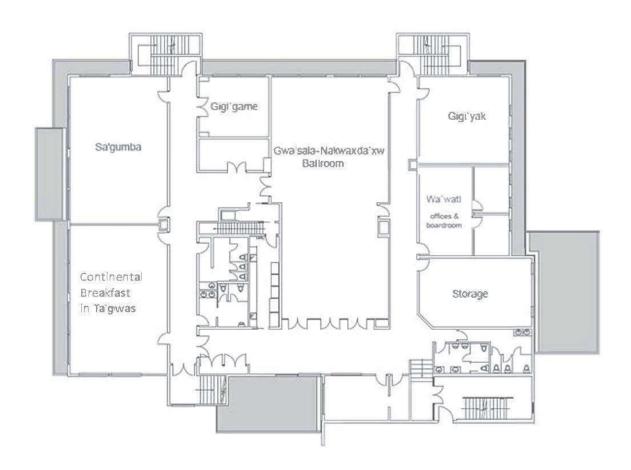
Kwa'lilas Hotel's conference rooms provide the perfect space for your next important meeting. From small one-on-one meetings to large corporate conventions, focus on the important things while we take care of the fine details. Feel at ease knowing you will be taken care of when you host your meeting at Kwa'lilas Hotel. Let our professionals cater to you and your guest's needs while you get business done.





MEETING ROOMS Sizes, Capacities & Floor Plan

Meeting Rooms	Price per Hour	½ Day	Full Day	Square Feet	Board Room	Rounds	Classroom	Theatre	U- shape	Hollow Square
Gigi'game	\$50	\$165	\$330	16 x 18 290	12	N/A	N/A	N/A	N/A	N/A
Wa'watl offices & boardroom	\$60	\$200	\$400	23 x 25 575	10	N/A	N/A	N/A	N/A	N/A
Gigi'yak	\$60	\$200	\$400	23 x 25 575	N/A	30	40	60	24	32
Sa'gumba	\$75	\$250	\$500	39 x 26 1015	N/A	60	80	100	40	50
GN Ballroom	\$150	\$500	\$1000	64 x 28 1800	N/A	150	150	225	85	100



CORPORATE EVENT PACKAGES

Use of our spaces for any of the following is considered a corporate package:

Office Space- temporary work space with internet access.

Company meetings, Board meetings, Team Building, Seminars, Conferences, Business/Company Lunches/Dinners/Parties

Discounts available on room rental fees if minimum food & beverage criteria met; \$1000 on F&B = 50% discount on room fee & \$2000 on F&B = free room rental

Audio/Visual Equipment Available:

Item	Price
Projector	\$45.00
Screen	\$35.00
Projector & Screen Combo	\$75.00
OWL Camera/Speaker	\$75.00
Full Meeting Equip package	\$125.00
(Screen, Projector & OWL cam)	
75" TV	\$75.00
(In GN Ballroom)	
55" TV	\$55.00
In Gigi'game	
Flip Chart	\$25.00
Note supplies X10	\$35.00
(pads of paper & Pens)	
Podium	\$30.00

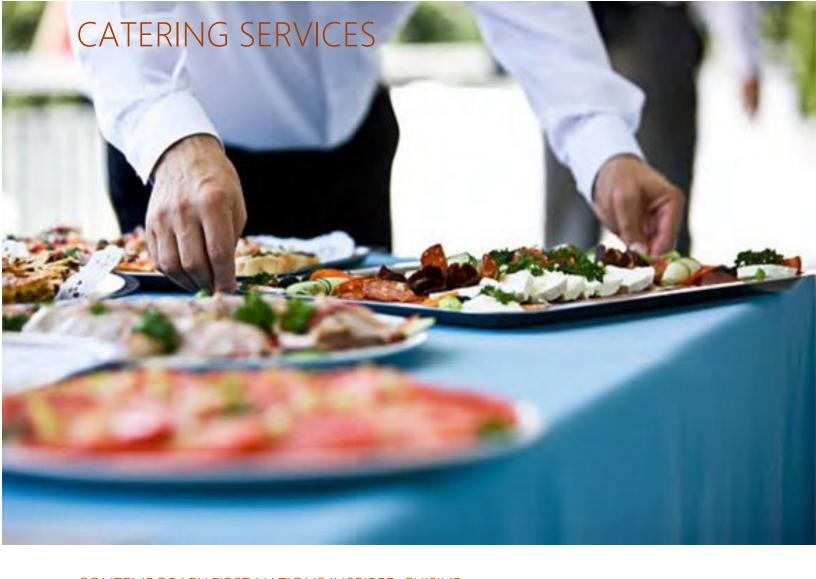
SOCIAL EVENT PACKAGES

Use of our spaces for any of the following are considered to be "Social Events":

Birthday Parties, Family Reunions, Celebration of Life, Anniversaries, Graduations, Wedding Receptions.

Catering Available including; Cocktail Parties, Lunch/Dinner Buffets, Plated Meal Service. Individual ordering directly from Nax'id Pub available. Bar service available at no extra charge.

^{*}Please contact our events team for rate information on Social Event packages*



CONTEMPORARY FIRST NATIONS INSPIRED CUISINE

Let our professionally trained chef delight your taste buds with our offerings inspired by traditional local First Nations cuisine. Whether you need a simple nutrition break for your meeting, a working lunch to get you through the day, or a dinner fit for a potlatch, Kwa'lilas Hotel's catering services have you covered. Choose from our extensive breakfast, lunch and dinner buffets, appetizers and platters, and plated dinner selections to satisfy you and your guests appetites. Don't see what you'd like? We are always happy to accommodate special requests.







Breakfast Options at Kwalilas Hotel

Continental Buffet (\$19/Person)

Assorted Danish, Muffins & Croissants (2pc/person)
Individual Fruit, Yogurt & Granola Parfaits (1/person) *GF/Veg
Sliced Fruit (100g/person) *GF/Veg/Vgn
Orange Juice
Coffee, Tea & Water

Light Breakfast Buffet (\$25/person)

Assorted Danish, Muffins & Croissants (2pc/person)
Fruit, Yogurt & Granola Parfaits (150g/person) *GF/Veg
Sliced Fruit (100g/person) *GF/Veg/Vgn
Bagels & Toast
Sliced Ham & Turkey (75g/person)
Sliced Cheddar & Swiss Cheese (50g/person)
Tomato Wedges (35g/person)
Cucumber Slices (35g/person)
Cereals & Milk *GF cereal & dairy free alternative available
Orange Juice
Coffee, Tea & Water

Hardy Breakfast Buffet (\$29/person)

Orange Juice, Coffee, Tea & Water

Sandi's Bannock (1pc/person)
Assorted Danish, Muffins & Croissants (2pc/person)
Sliced Fruit (100g/person) *GF/Veg/Vgn
Bagels & Toast with honey, peanut butter & assorted jams
Yogurt & Granola Parfait (75g/person)
Tomato Wedges (35g/person)
Cucumber Slices (35g/person)
Cereals & Milk
Bacon & Sausage (2pc each/person)
Scrambled Eggs (2eggs/person)
Seasoned Fried Potatoes (75g/person) *Veg/Vgn

Kwa'lilas Breakfast Buffet (\$35/person)

Assorted Danish, Muffins & Croissants (2pc/person)

Sliced Fruit (100g/person)

Bagels & Toast ++bannock

Tomato Wedges (35g/person)

Cucumber Slices (35g/person)

Turkey & Ham Cold Cuts 30g/person)

Sliced Cheddar & Swiss Cheese (50g/person)

Cereals & Milk

Bacon & Sausage (2pc each/person)

Eggs Benedict (1pc/person)

Smoked Salmon & Green Onion Scrambled Egg (1egg/person)

Seasoned Fried Potatoes (75g/person)

Orange Juice, Coffee, Tea & Water



Breakfast Platters

Mini Butter Croissants - \$5/2pc. portion Yogurt & berries \$8/portion Cookies (2 per guest) - \$4/portion

Sliced Fruit - \$5/portion (honeydew, cantaloupe, pineapple & orange) 125g/person

Bakers Basket (Assorted)- \$5/2 pc. portion (cinnamon rolls, apple, maple & raspberry danish)

Berries & Grapes - \$ Market Price (strawberries, raspberries, blackberries, grapes)

^{**}Additional Gluten Free (GF), Vegetarian (Veg) or Vegan (Vgn) options available with advance notice



Build your own Lunch

Deli-style sandwiches - \$10/sandwich (cut in 2) (Average weight 300g)

Smoked Turkey with cranberry-rosemary mayo, lettuce, tomato & red onion on multigrain

Medium-Rare Roast Beef with horseradish mayo, lettuce & red onion on white

Grilled Chicken Salad with orange-basil chipotle mayo & lettuce on flatbread

Grilled Zucchini & Peppers with pesto mayo & artisan greens on multigrain

Grilled Chicken Caesar Wrap with lettuce, bacon, & house-made Caesar dressing

Smoked Salmon Wrap with herbed cream cheese, cucumber & avocado (\$11/wrap, cut in 3)

Egg Salad on Ciabatta bread (\$8/sandwich)

Charcuterie Board - \$15/guest

(70g of meats and 60g of cheese/person) salami, bresaola, prosciutto, swiss, cheddar & blue cheese, crackers, crostinis, honey, mustard, olives, pickles, hummus & spinach-cheese dip

Smoked Salmon Platter (feeds 20) \$180

Served with onions, capers, lemons, chive cream cheese & Sandi's Bannock

Crudité Platter - \$5/guest (75g/person)

carrot, celery, cucumber, peppers, cauliflower, broccolini, cherry tomatoes & spinach-cheese dip

Corn Tortillas - \$7/person (75g chips/person) crispy fried & seasoned with taco spice with salsa, guacamole & sour cream

Daily Soup - \$4/person served with fresh bannock

Chowder - \$6/Person served with fresh bannock

Individual Yogurt Parfait - \$6/guest

Bowl of Chips - \$3/guest (50g/guest)

Caesar Salad - \$5/guest (75g/guest)

Mixed Greens with Lemon Dressing - \$4/guest (75g/guest)

Creamy Pasta Salad - \$4/guest (75g/guest)

Desserts

Assorted Squares - \$3/pc (approx. 60g each) Nanaimo Bars, Butter Tart, Carrot Cake & Brownies

Assorted Deluxe Cakes - \$4/pc (approx. 60g each)

Toffee Crunch, Cinnamon Swirl, Choc-PB stack, Summer Berry, Oreo Brownie, Rice Crispy Square, Lemon Crumb & Choc-chip Brownie

House Made Cheesecake - \$4/pc (approx. 70g each) Served with strawberry, blueberry & chocolate sauce

Beverages - \$3.50Coffee, Tea, Soft Drinks, Assorted Juice



Cold Canapes - 7\$/2pc

Vegan options and gluten-free bread available

Poached Prawns on guacamole with cocktail sauce on white toast

Tomato Basil Bruschetta on baguette crostini

Ham & Cheese with mustard mayo on brown

Smoked Salmon Mousse with cucumber on white

Cranberry Chicken Salad on flat bread

Cream Cheese with nuts & dried fruit on brown bread

Hot Canapes

Sausage Roll – 2pc./\$6 with chipotle aioli

Egg Rolls – 2pc./\$5 with sweet chili sauce

Grilled Cheese – 2pc./\$5 on focaccia with spicy ketchup

Falafel – 2pc./\$5 with Tzatziki

General Taos Pork Bites - \$12 (250g approx. 5 people)

Salt & Pepper Dry Ribs - \$13 (250g approx. 5 people)

Cauliflower Tempura - \$13 with pickled ginger aioli (250g approx. 5 people)

Chicken Wings - \$18

8 pieces (buffalo, honey garlic, sweet & sour, lemon pepper & plain) served with ranch



Light Buffets

Pasta Buffet - \$28/guest

(GF/Vegan rotini available)

Focaccia with Balsamic & Olive Oil (1.5 slices per person)

Mixed Green Salad with Green Goddess dressing (50g/guest)

Tomato & Mozzarella with red onion, basil oil, balsamic drizzle, sea salt & pepper (50g/guest)

Pasta (choose two of the following) approx. 200g/ guest

Cajun Chicken & Tomato sauce or Vegetable Pesto Broccolini & Mushroom Alfredo or

Meat Lasagna or Spinach & Mushroom Lasagna

Assorted Squares (2pc/guest)

Coffee, Tea & Water service

Burger Buffet - (\$25 / guest)

Creamy Pasta Salad (50g/guest)

Potato Chips (30g/guest)

Brioche Buns 1 per guest (GF available)

ketchup, mayo, mustard, lettuce, tomato, onions, pickles & sliced cheddar

Grilled 200g Beef Burgers & Grilled Chicken Breast (80/20) *veggie burgers available

Seasoned Potato Wedges (75g/guest)

Assorted Squares (2pc/guest)

Coffee, Tea & Water service



Build Your Own Buffets

Recommended 2-3 Salads, 2 Mains, 3 sides, and 2 desserts Comes with Assorted Bread & Bannock with maple butter & herb butter

Salads (\$4/guest - 75g/person)

Mixed Green with green goddess, balsamic & oil & ranch dressings

Creamy Pasta with vegetables

German Style Potato - bacon, green onions & pickles

Quinoa & Kale

Salads (\$5/guest - 75g/person)

Classic Caesar with parmesan cheese & bacon

Tomato & Mozzarella with red onion, basil oil, balsamic drizzle, sea salt & pepper

Roasted Beet & Goat Cheese with pumpkin & sunflower seeds

Mains (\$21/guest)

Grilled Chicken Breast with lemon herb cream (200g)
Roasted Pork Loin with apple sauce & spiced honey sauce (200g)
Pan-seared Salmon Filet (160g)
Slow-Roasted Beef Sirloin with green peppercorn sauce (250g)

Sides (\$3/guest)

Herb & Garlic Roasted Fingerling Potatoes
Baked Garlic Mashed Potatoes
Scalloped Potatoes
Vegetable Rice Pilaf
Penne with Basil Tomato Sauce & Parmesan
Assorted Roasted Vegetables
Roasted Brussel Sprouts & Bacon



Desserts

Assorted Squares (approx. 60g each)

\$3/pc - Nanaimo bars, butter tart, carrot cake & brownies

Assorted Deluxe Cakes (approx. 60g each)

\$4/pc - Toffee Crunch, Cinnamon Swirl, Choc-PB Stack, Summer Berry, Oreo Brownie, Rice Crispy square, Lemon Crumb & Choc-chip Brownie

House Made Cheesecake (approx. 70g each)

4/pc - Served with strawberry, blueberry & chocolate sauce

Sliced Fruit & Yogurt Dip (125g/guest)

\$5/portion - honeydew, cantaloupe, pineapple & orange

Chocolate Mousse with strawberry Sauce

\$7/portion

Vanilla Pannacotta with passionfruit glaze

\$6/portion



Special Additions

(Each dish serves 20-25 people- approx. 6kg)

Roast Turkey

\$400 - gravy, cranberry sauce & stuffing

Spiced Honey-Pineapple Ham

\$250 - wilted greens, roast potatoes

Roast Striploin

\$350 - black garlic jus & asparagus

Prime Rib & Yorkshire Pudding

\$600 - rosemary Jus

Rosemary-Roasted Venison Haunch

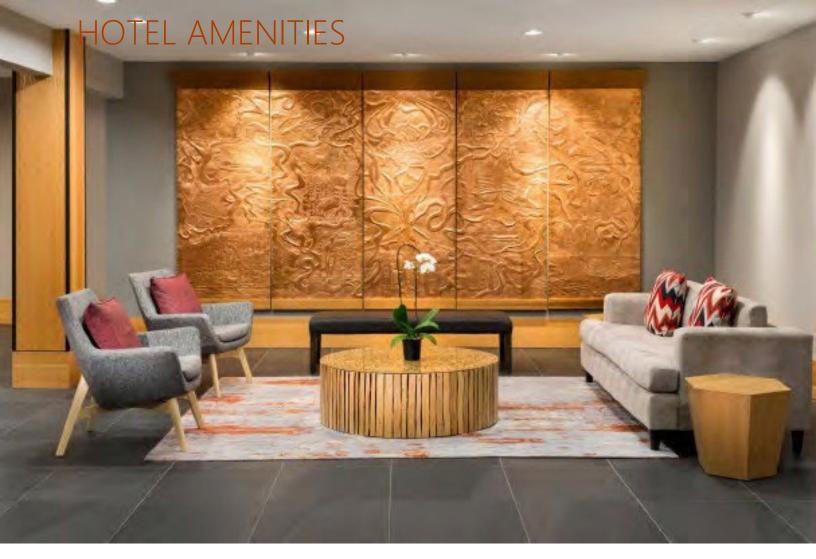
\$450 - braised red cabbage, oven-roasted potatoes & hunter's sauce



Contact us to see our full catering menus.

Our professionally trained catering team is always happy to accommodate food allergies and special requests.

Minimum order quantity 6 persons. Prices do not include tax or gratuities



INDIGENOUS ART & DESIGN

The Kwa'lilas hotel is infused with art from the Gwa'sala-'Nakwaxda'xw First Nations featuring local artists and artisans such as Shain Jackson, Morris Johnny, Wayne Walkus, Walter Brown, Johnny Henderson, Tina Henderson and Wesley Walkus.

KWA'LILAS GUEST ROOMS & SUITES

Our guest rooms combine modern, chic design with local First Nations artistic expressions for a unique and comfortable stay. The rooms feature complimentary high-speed internet, flat-screen TVs with extensive channel selection, in-room climate control, walk in showers and delicious Spirit Bear brand in-room coffee service. Room types include Double Queen, King, and Executive Suites.

HA'ME RESTAURANT

Enjoy the hospitality at our Port Hardy restaurant where local, Indigenous-inspired west coast cuisine is served daily.

NAX'ID' PUB

Enjoy cool refreshments and a full menu in a relaxed pub atmosphere. Come check out our nautical theme decor, comfy couches, flat-screen TVs, and local Vancouver Island brews. Off-sales are also available



Tel: 1.855.949.8525 | Fax: 1.888.757.7671 | Email: Stay@KwalilasHotel.ca 9040 Granville St, Port Hardy, BC V0N 2P0