

Kwa'lilas Hotel

Banquets, Meetings & Catering





Port Hardy, nestled at the northern tip of Vancouver Island, boasts a natural deepwater harbor with stunning views of Hardy Bay, the Queen Charlotte Strait, and the snow-capped peaks of British Columbia's Coastal Mountain Range. Surrounded by water to the east and the foothills of the Vancouver Island Mountain Range to the west, Port Hardy is a breathtaking destination rich in natural beauty and resources. As the largest community in the Regional District of Mt. Waddington, it's an ideal place to live, work, and play, with mountains, rivers, lakes, forests, and marine environments offering endless opportunities for adventure.

Connected by major transportation networks via road, air, and water, Port Hardy is the gateway to the Central Coast and Prince Rupert.

Located on the traditional lands of the Kwakiutl people, Kwa'lilas Hotel reflects the dedication of the Gwa'sala-'Nakwaxda'xw Nations to share their history, culture, and passion for the land and sea in a meaningful and lasting way. Our 85-room hotel invites you to experience North Island hospitality at its finest, with First Nations-inspired cuisine at Ha'me' Restaurant, nautical charm at Nax'id' Pub, and four elegant conference spaces perfect for meetings and events. Discover the best of West Coast-inspired catering and unparalleled service in Port Hardy's premier boutique hotel and North Island's finest conference facilities.

We look forward to hosting your next unforgettable stay. Join us to experience the Kwa'lilas Hotel, where community, culture, and comfort come together in harmony.

CONFERENCE & MEETING SPACES



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 the professionals cater to you and your guests' needs while you get business done.

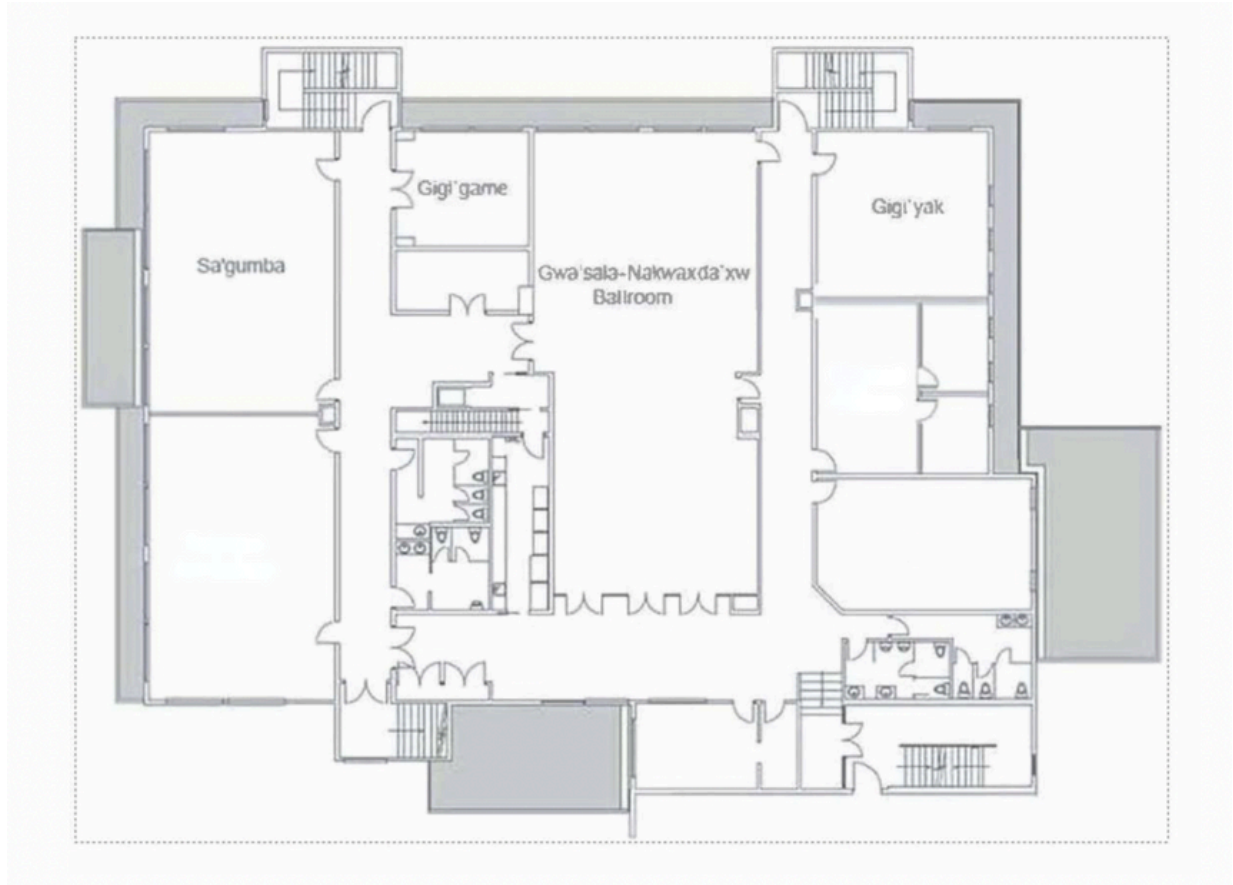




MEETING ROOMS

Sizes, Capacities, and Floor Plan

Meeting Rooms	Price Per Hour	½ Day Price	Full Day Price	Seating Style & Capacity	Board Room	Rounds	Classroom	Theatre	U-Shape
Grand Ballroom <i>2000 sq ft</i>	\$150	\$500	\$1000		N/A	130	75	200	50
Sa'gumba <i>1000 sq ft</i>	\$75	\$250	\$500		N/A	55	45	75	30
Gigi'game <i>300 sq ft</i>	\$50	\$180	\$350		12	N/A	N/A	N/A	N/A
Gigi'yak <i>600 sq ft</i>	\$60	\$200	\$400		25	N/A	40	30	25



CORPORATE EVENT PACKAGES

Use of our spaces for any of the following is considered a **Corporate Package**:

Office Space - temporary workspace with internet access

Company meetings, board meetings, team building, seminars, conferences, business/company lunches/dinners/parties

***For corporate event packages and discounts contact the events team**

Audio/Visual Equipment Available to Rent:

ITEM	PRICE
Projector	\$45.00
Screen	\$35.00
Projector & Screen Combo	\$75.00
OWL Camera/Speaker	\$75.00
Full Meeting Equip. Package (Screen, Projector & OWL)	\$125.00
75" TV (In Ballroom)	\$75.00
55" TV (In Gigi’game)	\$55.00
Flip Chart	\$25.00
Note Supplies x 10 (pads of paper & pens)	\$35.00
Podium	\$30.00
White Board on Wheels	\$25.00

SOCIAL EVENT PACKAGES

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

Birthday parties, family reunions, celebrations of life, anniversaries, graduations, wedding receptions.

Catering is available. This includes cocktail parties, lunch/dinner buffets, and Plated-meal service. Individual ordering from Nax’id’ is available as well.

***For social event packages and discounts contact the events team**

CATERING SERVICES



CONTEMPORARY FIRST NATIONS-INSPIRED CUISINE

Let our professionally trained chefs 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.





BANQUETS & EVENTS MENU

Minimum People: 15. For custom menus, please arrange through our banquets dept.

Continental Buffet (18.65/Person)

Baker's Basket (2pc/person)
Greek Yogurt & Granola * GF/Veg
Sliced Fruit (100g/person) *GF/Veg/Vgn
Orange Juice
Coffee, Tea, and Water Service

Light Breakfast Buffet (29.80/Person)

Assorted Danish, Muffins, and Croissants (2pc/Person)
Scrambled Eggs
Bacon or Sausage
Greek Yogurt & Granola * GF/Veg
Orange Juice
Coffee, Tea, and Water Service

Hardy Breakfast Buffet (36.40/Person)

Scrambled Eggs
French Toast
Bacon or Sausage
Sliced Fruit
Hash Browns
Baker's Basket Croissants, Danishes, and Muffins
Juices, Coffee, Tea, and Water Services

*Pricing does not include taxes. An auto gratuity of 18% applied to tables of 8 or more.



BUILD YOUR OWN LUNCH

Deli-Style Sandwiches - 13.10/sandwich (*can be made into a wrap for an additional .50*)

Egg Salad fine diced celery, sliced green onion, mustard and mayo

Roast Beef on white bread with horse radish mayo and red onions

Ham and Cheese with cheddar, Dijon mayo, and lettuce

Turkey red onions, lettuce, tomato, and cranberry mayo on multi-grain

Chicken Salad on multi-grain bread, sweet-dried cranberries, fresh rosemary and herbs

Grilled Vegetable Sandwich with pesto mayonnaise or made vegan with tahini

Crudit  Platter 5.75/Guest (75g/Person)

Daily Soups 6.90/Person (Served with fresh Bannock)

Chowder 9.60/Person (Served with fresh Bannock)

Greek Yogurt and Granola 6/Guest

Cookies 4.40/portion (2 per guest)

Sliced Fruit 6/portion

Caesar Salad 6.60/guest (75g/Guest)

Mixed Greens with Lemon Dressing 5.50/Guest (75g/guest)

Creamy Garden Pasta Salad 6.90/Guest (75g/guest)

Greek Salad 8.05/Guest

cucumbers, goat feta, tomatoes, kalamata olives, red peppers, and red onions



COLD CANAPES

Bruschetta on a French Baguette crostini (2 per person 4.40/guest)

Cherry Tomatoes, Bocconcini, and Basil on a skewer 3.30/each

HOT CANAPES

Chicken Wings - 3.30/per wing

house coated wings with a choice of BBQ, chef's 7 spice buffalo hot sauce, honey garlic, lemon pepper, salt & pepper

Spinach and Artichoke Dip Corn Chips - 4.60 per 100g

BEVERAGES

Beverages 3.85

Coffee, Tea, Soft Drinks, and Assorted Juices

*Pricing does not include taxes. An auto gratuity of 18% applied to tables of 8 or more.



PASTA BUFFET - 33.60/Guest

(GF/Vegan Rotini Available)

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

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

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

Chicken Mushroom alfredo pasta

Pasta, Chorizo, Red Peppers in Tomato Sauce

Tomato Basil Vegetarian

Coffee, Tea, and Water Service

BURGER BUFFET - (30.00/Guest)

Green Salad or Caesar Salad

Brioche Buns 1 per guest (GF available)

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

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

French Fries (75g/Guest)

Coffee, Tea, and Water Service

*Pricing does not include taxes. An auto gratuity of 18% applied to tables of 8 or more.



BUILD YOUR OWN BUFFETS

Recommended 2-3 Salads, 2 Mains, 3 Sides, and 2 Desserts
Comes with Assorted Bread or Bannock with Maple Butter

SALADS (75g/Person)

Salads- 75g/Person

Mixed Green with housemade, balsamic, oil, and ranch dressings 5.75

Creamy Pasta Salad green onions, red peppers, dill, and celery 6.60

Garden Pasta Salad carrots, celery, peppers, dill, cucumbers, green onions 6.60

Classic Caesar with parmesan cheese and bacon 6.75

Roasted Beet & Goat Cheese with pumpkin and sunflower seeds 7.80

MAINS

Grilled Chicken Breast with pesto cream sauce (200g) 23

Salmon Fillet with reduced balsamic glaze (160g) 26

Slow-Roasted Beef Sirloin with au jus (250g) 25

***Inquire for current pricing for prime rib with a carving station.**

SIDES (4.40/Guest)

Herb and Garlic Roasted Potatoes

Garlic Mashed Potatoes

Vegetable Rice Palif

Penne with Basil Tomato Sauce & Parmesan

Assorted Roasted Vegetables

DESSERTS

Chocolate Mousse 11

Panna Cotta 11

Assorted Dessert Squares (2 /person) 7

Warm Berry Crumble 8



Contact us to see our full catering menus.

Our professionally trained team is always happy to accomodate food allergies or special requests.

The minimum order quantity is 15 people.

Taxes & Gratuities not included.



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