

Introduction

At April Point Resort & Spa we are known for our warm and friendly crew, our spectacular marine setting and the rich history at our resorts. Our mission is to combine memorable vacations with marine related adventures. Whether you are out on a morning fishing trip in search of the legendary Tyee or enjoying a manicure on the deck of our new Aveda Spa, this truly is "Your Oceanfront Playground".

These unique resorts offer relaxed getaways where one can wander through the gardens, watch the cruise ships sail through beautiful Discovery Passage and take in scenic mountains that form a spectacular setting for our world-renowned resorts.

Enclosed in this package are the many options available for a catered function at April Point Resort & Spa. Our function rooms are stylishly appointed with a unique waterfront location. In creating the menus, we have combined traditional items with unique west coast flavours.

We know that even the best locations and offerings would be meaningless without outstanding guest service. "Yes I Can", our service delivery program is evident in everything we do. Our catering teams will work with you to create an event that is uniquely yours. For that extra special function, you can host events on both sides of Discovery Passage, April Point Resort & Spa and Painter's Lodge in Campbell River.

Please contact our Guest Services Manager approximately six weeks prior to your arrival to discuss meal arrangements and your audio-visual requirements.

Thank you for considering April Point Resort & Spa. We look forward to discussing your plans.

April Point Resort & Spa
900 April Point Road
Quadra Island, BC V90P 1N0
Phone: 250-285-2222
Fax: 250-285-2411

Catering Policies & Payments

All rates will be guaranteed from the date of receipt of a signed contract by both parties, as provided to the client by an Oak Bay Marine Group representative. Any changes to said contract must be authorized by an Oak Bay Marine Group representative.

All rates are subject to applicable government taxes at the time of billing and a standard 15% gratuity will be applied to all food and beverage items.

As dictated by Provincial Liquor and Health Regulations, all food and beverage consumed on our premises must be purchased through April Point Resort & Spa.

All food and beverage requirements must be confirmed at least twenty-one days prior to your function date to guarantee product availability. Some menu items may be subject to seasonal availability. You will be notified of any substitutions as early as possible. Menu selection cannot be guaranteed when the guaranteed number attending increases less than 72 hours prior to the function.

A guaranteed number of people attending a food and beverage function must be confirmed 72 hours prior to the function. Quoted rates will be charged based on the guaranteed number or number in attendance, whichever is greater. If a guaranteed number is not received 72 hours prior to the function, the charge levied will be based on the expected number or number in attendance, whichever is greater.

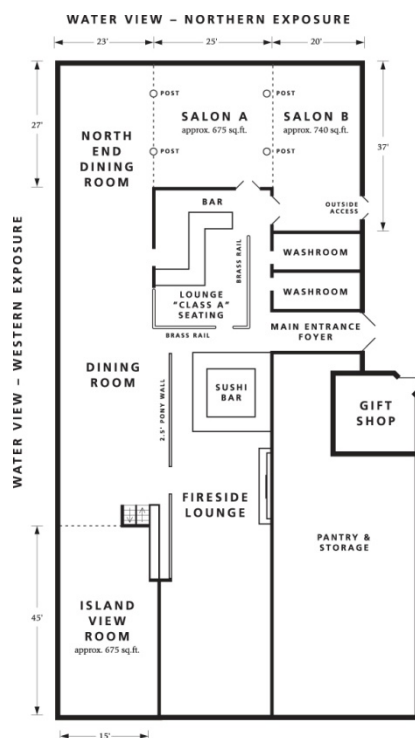
Due to space and staffing limitations, we require minimum dollar amounts for any food and beverage function. The minimum number of guests required is stated directly on the menus.

- A \$75.00 daily housekeeping charge will be levied on unlicensed rooms used as hospitality unit.
- A minimum \$75.00 daily catering charge will be levied on hospitality units requiring service such as glassware, plastic cups, ice etc.

No space or menu selection can be guaranteed until a credit card number and a 75% nonrefundable deposit has been received. Balance of payment is due upon completion of the function and before departure unless prior arrangements have been made with Oak Bay Marine Group and included in the contract. Payment can be made with credit cards accepted by April Point Resort & Spa. Personal or company cheques are not accepted unless prior authorization is given by the General Manager.

Audio Visual Equipment available on request for a charge. HST applies. 7 days notice required.

Banquet/Conference Room Rentals



Island View Room

Seating Capacity

Full service dinner/buffet:	36
Theatre Style:	60
Classroom Style:	30
Reception, Cocktail party standing:	60
U-Shape:	24

Salon A & Salon B

Seating Capacity	Salon A	Salon B	Salon A&B
Full service dinner/buffet:	40	40	60
Theatre Style:	60	60	120
Classroom Style:	30	30	60
Reception, standing:	60	60	120
U-Shape:	24	24	32

Rental Rates

Island View Room, Salon A or Salon B

8:00 am to 4:00 pm	100.00
4:00 pm to 12:00 am	100.00
Full Day	200.00

Salon A & B

8:00 am to 4:00 pm	200.00
4:00 pm to 12:00 am	250.00
Full Day	300.00

The above rates are subject to HST. April Point Resort & Spa reserves the right to move a function should attendance increase or decrease substantially. Audio visual equipment is available on request for a charge. HST applies. 7 days notice is required.

Business Meeting Refreshments

Fresh baked cookies	8.00 per dozen
Croissants	2.25 per person
Lemon loaf	2.00 per person
Banana bread	2.00 per person
Berry loaf	2.00 per person
Chocolate covered strawberries	10.00 per dozen
Vegetable and dip	3.50 per person
Fresh fruit platter	4.00 per person
Assorted Vancouver Island cheeses	8.00 per person
Coffee, decaf & assorted teas	3.00 per person
Juices - individual tetra	2.25 per unit
Pop-591 ml	2.50 per unit

Breakfast Buffets

CONTINENTAL

8.50 per person

Croissants and banana bread
Cold cereals
Fresh fruit
Coffee, decaf & assorted teas
Milk & selection of juices

DELUXE CONTINENTAL

12.00 per person

Croissants and banana loaf
Fresh fruit
Cold cereals
House made granola
Yogurt
Coffee, decaf & assorted teas
Milk & selection of juices

APRIL POINT BREAKFAST BUFFET

16.50 per person (*minimum 20 guests*)

Croissants, banana bread and toast
Fresh fruit
Cold cereals
House made granola
Farm fresh scrambled eggs
Hash browns
Sausage and bacon
Coffee, decaf & assorted teas
Milk & selection of juices

Lunch Buffets

LUNCH BUFFET

14.00 per person

Assorted wraps
Relish tray
Organic green salad with assorted dressings
Traditional potato salad
Fresh baked cookies
Coffee, decaf & assorted teas

DELUXE LUNCH BUFFET

16.00 per person

Assorted wraps
Daily soup
Organic green salad with assorted dressings
Caesar salad
Vegetables and dip
Fresh baked cookies and banana bread
Coffee, decaf & assorted teas

WORKING LUNCH

17.50 per person

Fish & chips

or

Gem lettuce caesar with chicken

or

Single chicken club with fries

Coffee, tea, pop or juice

Hors D' œuvres Options

21.00 per dozen

"Summer squash" bruschetta

Chilled prawns with lemon crème fraiche and sauce mary rose

Gougères with creamed spinach and prosciutto

Wild mushroom arancini

Brie stuffed risotto cakes

Smoked salmon parfait with lemon crème fraiche

Smoked tuna tartare with watermelon radish

Roast chicken and garlic aioli

Chilled gazpacho

Baked brie

Oysters on the half shell with raspberry mignonette – 27.00 per dozen

Dinner

Select Menu

45.00 per person

Appetizer choices:

Gem lettuce salad, with house made caesar dressing, parmigiano reggiano and crostinis

or

Arugula & baby beet salad with candied walnuts, parmigiano reggiano, and citrus crème fraiche

Entree choices:

Pan roasted halibut, sweet onion, bacon & sauce gribiche

or

Fried chicken with bacon, fingerling potato, sage, crimini mushrooms & creamed corn

or

Grilled sirloin steak, cauliflower puree, truffle butter, braised swiss chard

Dessert Choices:

Lemon tart

or

Chocolate tart

Includes Coffee, tea & juice

Quadra Island Buffet

35.00 per person

Cold Variety:

Dinner rolls and butter
Organic green salad with assorted dressings
Gem lettuce caesar salad
Chef's choice pasta salad

Assorted Platters:

Antipasto served with crackers
Quadra Island mussels, clams and prawns

Hot Dishes:

Seasonal grilled vegetables
Oven roasted herb potatoes
Chefs choice vegetarian pasta
Grilled fillets of salmon with citrus buerre blanc
Roast chicken with rosemary & sea salt
Slow roasted beef

Chefs Desserts:

Includes variety of tarts, cakes, cookies & fruit

Carving Stations:

Groups of 30 or more persons – carving station provided with carver.
Groups under 30 persons – meat will be sliced and served via chafing dish

BBQ Options

PICNIC BBQ

18.50 per person (*minimum 20 people*)

Chicken, beef & salmon burgers
Traditional potato salad
Organic green salad with dressings
Relish tray

Includes:

Condiments, cheese, lettuce, tomato
Variety of tarts, cakes, cookies & fruit
Coffee, tea, pop & juice

ISLAND BBQ

34.00 per person

Sirloin steak, salmon & chicken
Grilled seasonal vegetables
Vegetables and dip
Organic green salad with dressings
Gem lettuce caesar salad
Mediterranean vegetable salad
Baked potato

Includes:

Variety of tarts, cakes, cookies & fruit
Coffee, tea, pop & juice

Room Amenities

Assorted local cheeses & fruit platter	29.00
Chocolate covered strawberries	10.00
Picnic basket	35.00
Two assorted wraps	
Fresh whole fruit	
Mini cheese platter	
Two bottles of water	
Four house made cookies	
Bottle of sparkling wine & two glasses	27.00
Bottle of house Chardonnay & two glasses	25.00
Bottle of house red wine & two glasses	25.00
Six pack of domestic beer	15.00
Budweiser	
Lucky	
Pale Ale	
Four pack of Guinness	21.00
Four pack of Strongbow	21.00
Six pack of Cider	18.00
Apple	
Pear	
Peach	