

BLACKBURN COMMUNITY CENTRE



NORTHERN LIGHTS WINERY

Located just 10 minutes from downtown Prince George and from the Prince George Airport, the Blackburn Community Centre is the ideal location to host your next meeting or tradeshow. Our full-service facility offers seating for 225 people and can accommodate upwards of 290 people for flow-through events. Our on-site Event and Culinary Team are here to assist with all of your meeting needs.

MEETING VENUE RENTAL PACKAGE

Monday – Thursday Rates 8:00am to 5:00pm

Venue Rental Fees Include: Water station or water pads on tables, venue set up and take down, on-site service staff, tables, chairs, linens

The Venue Rental Fee with Food & Beverage rate will apply to bookings with pre-arranged food & beverage that averages to \$19 or more (pre-tax & service charge) per person.

	VENUE RENTAL FEE	Venue Rental Fee with Food & Beverage
25-75 Attendees	\$400	\$225
76-125 Attendees	\$650	\$375
126-175 Attendees	\$900	\$525
176-225 Attendees	\$1,150	\$675
226-290 Attendees	\$925 Flow Through Only	See Event Coordinator

All rates are subject to 5% GST

Some venue set up arrangements require an additional Venue Fee to accommodate

All rates are subject to change without notice

Rates do not include Catering costs

Any changes that are made to your pre-determined floorplan within 72 hours of your event date may be subject to a \$200 venue re-set fee

AV RENTAL PACKAGES

Rental Rates Include- AV tables, linen for tables, set up and take down of AV Equipment

Sound System with	8ft Pull Down Screen	LCD Projector	Screen & LCD Projector
Hand-held Microphone			
Included	\$60	\$120	\$150

All rates are subject to 5% GST & 7% PST

Please note there is no on-site AV Technician and individual power for attendees at each table is unavailable Convener is responsible for facilitating AV throughout event

LCD Projector comes with power cord and HDMI Cable

VENUE SEATING CAPACITY

5000 sq feet

Round Table-	Round Table-	U Shape	Boardroom	Classroom	Theatre
Dinning Seating	Horseshoe Seating			table rental will apply	
225	135	44 & 80	34 & 74	120	275

FOOD & BEVERAGE MENU

BEVERAGE

Prices listed do not include taxes & service charge Please note whether selection is charged per person, or on consumption

Coffee & Tea Station \$4 per person	Canned Pop Station \$4 per can
Bottled Juice Station \$4 per bottle	Bottled or Sparkling Water Station \$4 per bottle

BREAK

Prices per person plus taxes & service charge

SWEET TREAT \$15	RISE & SHINE \$16
Assorted Cookies & Squares	Assorted Fresh Baked Breakfast Pastries
Fresh Fruit Tray <i>lemon-yogurt dip</i>	Individual Flavored Yogurts
Coffee & Tea Station	Fresh Fruit Tray lemon-yogurt dip
	Coffee & Tea Station
CINNY BREAK \$15	SOMETHIN' SAVOURY \$18.50
Fresh Baked Cinnamon Buns	Cured Local & International Meats
Fresh Fruit Tray <i>lemon-yogurt dip</i>	Local & International Cheeses
Coffee & Tea Station	Fresh & Dried Fruit, House-made Pickled Vegetables
	Crackers & Baguette
	Sparkling Water

BREAKFAST

Prices per person plus taxes & service charge

NLEW DELUXE BREAKFAST BUFFET \$26	CASUAL BREAKFAST BUFFET \$23
Seasonal Fresh Fruit Platter	Seasonal Fresh Fruit Platter
Buttermilk Pancakes, Maple Syrup & Butter	Assorted Breakfast Pastries
Scrambled Eggs with cheddar cheese	Assorted Breads & Bagels-toaster
Breakfast Sausage & Bacon	Butter, Cream Cheese, Preserves
Hash Browns	Honey Ham Slices, Cheese Slices, Tomato Slices
Select Chilled Juices	Select Chilled Juices
Coffee & Tea	Coffee & Tea





LUNCH

Prices per person plus taxes & service charge

SANDWICH BUFFET \$26	ITALIAN BUFFET \$28
Soup of the Day	House-made Artisan Garlic Bread
Orchard Green Salad mixed greens, strawberry, grape, tomato, goat cheese, almonds	Caesar Salad crouton, parmesan, lemon & house-made Caesar dressing
& balsamic vinaigrette	Orchard Salad mixed greens, strawberry, grape, tomato, goat cheese, almonds
Please Choose FOUR Sandwich or Wrap Selection based on 2 halves per person	& balsamic vinaigrette Please choose TWO of the Following Selections
Italian Sandwich <i>capicola, salami, ham & provolone</i> Roast Beef Sandwich <i>aged cheddar, grainy mustard &</i>	House-made Beef Lasagna
horseradish mayo Curried Chicken Salad Sandwich with apple	House-made Vegetarian Lasagna Trottole Pasta
Roasted Vegetable & Hummus Wrap Tuna Salad Wrap with cucumber	Sicilian pesto & wild mushroom Trotolle Pasta
Deviled Egg Salad Wrap	chorizo, artichoke hearts, bell peppers roasted tomato sauce, parmesan & fresh basil
Assorted Cookies	Assorted Italian Desserts
Coffee & Tea	Coffee & Tea

CLASSIC LUNCHEON BUFFET \$39

Fresh Bread Rolls & Butter

Salad

Please choose THREE of the Following Selections-under 50 people choose 2 selections

Traditional Green Salad grape tomatoes, cucumbers, rainbow carrot curls, toasted seeds, house-made balsamic dressing Classic Caesar Salad Herb croutons, parmesan, house-made Caesar dressing

Mediterranean Pasta Salad trottole pasta, fresh vegetables, feta, preserved lemon vinaigrette

Chef Rene's Famous Apple Slaw cabbage, carrots, crisp apple, red onion, grandma's sour mayo dressing

Homestyle Potato Salad hard-cooked egg, pickled celery, baby potatoes, scallion, creamy mustard dressing

Baja Power Grain farro, quinoa, black lentils, roasted corn, bell pepper, tomato, fresh herbs, avocado & chili-lime vinaigrette

Buffet accompanied by

Roasted Baby Potatoes & Seasonal Fresh Vegetable

Main Course

Please choose TWO of the Following Selections (under 50 people choose 1 selection)

Additional Protein Selection \$6 per person

Slow Roasted Cod white wine cream sauce

Herb Roasted Chicken Pieces mushroom sauce

Smoked Pork Shoulder chimichurri sauce

Roast Turkey Breast apple pecan stuffing & gravy

Italian Style Braised Beef Chuck tomato & caramelized onion demi-glace

Dessert

Assorted Gourmet Desserts, Cookies & Fresh Fruit Platter

Coffee & Tea Station

GENERAL INFORMATION

DEPOSIT

A \$500 non-refundable/non-transferable deposit is required at the time of booking to confirm and hold any date (s) or times. The venue space is held at the time the deposit is received and the Contract/Polices Agreement will be issued. The deposit applies directly to your final bill.

VENUE FEES

Venue Fees include the use of the booked area for 8am to 5pm. The use of the venue past the contractual end time will be charged out at a rate of \$75 per hour. Venues Fees may be subject to change based on venue set up requirements. Venue will be set to your desired floorplan and any changes made to the floorplan within 72 hours of your event start will be applicable to a \$200 venue reset fee.

FOOD & BEVERAGE

All menus are subject to change without notice and are subject to 18% Service Charge & 5% GST. All noted menus have a minimum charge of 25 people.

ACCESS TIME & SET UP

Contractually all venues are available for event-related set up/décor 1 hour prior to guest arrival and are allotted 1 hour upon completion of the event for event-related set up/décor removal. Please speak to the Northern Lights Estate Winery Event Coordinator to discuss access times for event related set up/decor if you require additional time. All event related set up/décor must be provided by the Convener and set up/removed within the allotted timeline. Additional charges will apply to any groups that extend pass their allotted timeline noted on the contract.

FINAL PAYMENT

100% of the estimated balance owing is due 3 days prior to the event date when final guest attendance is required/confirmed. All booked events require a Credit Card on file to process final payment and final charges will be applied to said Credit Card on file upon completion of event.

CONTACT

Jenese Skomedal
Event Coordinator for
Blackburn Community Hall & Northern Lights Winery

E-MAIL: jenese@northernlightswinery.ca

PHONE: 250-649-8035

VENUE ADDRESS

2451 Blackburn Rd S, Prince George, BC V2N 6C1 Just 10 minutes from downtown Prince George

WEBSITE

http://northernlightswinery.ca/