



*A NATURAL PLACE FOR FUN, LEARNING AND GROWTH*



# WEDDING BOOKING INFORMATION PACKAGE

**OPEN YEAR ROUND**

250-426-3676

[info@ColumbiaOutdoorSchool.com](mailto:info@ColumbiaOutdoorSchool.com)

[www.ColumbiaOutdoorSchool.com](http://www.ColumbiaOutdoorSchool.com)

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## Welcome!

Thank you for booking Blue Lake Camp! We hope your stay will be comfortable and meets all your expectations. This package includes all the information needed to finalize your booking and answer any questions you may have about your stay at Blue Lake. If you do have any questions, please do not hesitate to contact our office.

### **Group Leader** (Someone from Wedding Party or Bride/Groom)

One member of your group must be designated as Group Leader/Contact Person to coordinate your Blue Lake wedding. This will be the only person the Office Manager will coordinate/share information with prior to your stay. This minimizes the possibility of miscommunication. The Group Leader is responsible for leading communications and trip planning with Blue Lake, as well as organizing the members of the group. Follow the *Group Leader Checklist* carefully to make your job as simple and organized as possible. When you arrive at camp, the Group Leader will meet with the camp staff to review the booking arrangements.

Blue Lake is a user-maintained facility. Please remember that clean-up and dishes are the responsibility of your group. Cleaning supplies are provided. [Page 15 - Cleaning & Recycling Duties List.](#)

The Group Leader is responsible for:

- Group organization and communication.
- Meal planning (meals provided by Blue Lake or by group).
- Daily cleaning, dishwashing, and clean up prior to departure.
- First Aid & Lifeguard planning if required (provided by the group).

## Every Rental Receives...

### **Administration Staff**

Our staff have the knowledge and experience to assist you in planning the logistics of your special day. We can provide consultation on any safety or logistical questions you may have. Please contact our office with any questions regarding your booking.

### **Camp Staff**

Camp staff will check you in/out and are available to answer questions during your stay.

## When You Book a Meal Plan You Also Receive....

### **Cooking Staff**

If your group has booked a meal plan, then meal preparation (excluding dishwashing) will be looked after by Blue Lake Cooking Staff. Responsibilities of the Cooking Staff include:

- Developing a menu plan (All regular meals are Chef's choice and based on your provided allergy/dietary requirements).
- Preparing meals & snacks based on your set itinerary.
- Accommodate most special dietary needs when given advanced notice.

### *If including a wedding reception dinner:*

- Provide a special occasion/event dinner— [Page 19 - Wedding Reception Menu](#)

**NOTE: Final numbers and any food allergies and/or dietary requirements must be provided 3 weeks prior to your booking date for food ordering purposes. If not received within this time we may not be able to accommodate.**

Those with extraordinary special dietary requirements may be required to supplement part of their meals. Please discuss with office staff prior to the booking regarding meal supplements that may be needed.

### **Food Safety**

If you are not using Blue Lake's cooking staff, you will need to arrange for a cook. It is recommended that the cook have Food Safe (Ministry of Health). Whether it is Blue Lake's Cook or not, be informed of any food allergies or dietary concerns well in advance of the group's arrival.

### **Important Things to Consider**

\*Your group will be responsible for First Aid and Lifeguard Services. Blue Lake is in a remote location. In the event of a medical emergency, Blue Lake is not responsible for providing first aid services unless you hire our first aid staff. Please be prepared with your own first aid supplies, emergency transport vehicle, and lifeguard if required.

### **Check In & Check Out**

#### **Check-In: 2:00pm**

Upon your arrival, please park in one of our designated parking areas. Our camp staff will greet you and check you into camp. Our staff will provide you with a walk-about tour of the compound, parking areas, muster points, dining hall, cabins, washhouse, campfire, and waterfront. As part of our check-in the Group Leader will sign off on the condition of camp on their arrival. This will be used as the standard the group will need to meet at the time of their departure. (See our Check In/ Out cleaning list.) Camp staff live on site and will check in with your group periodically during your stay. [Page 24 - Check In/Out List.](#)

#### **Check-Out: 1:00pm**

Blue Lake Camp is a user-maintained facility, so it is important that each group understands the expectations and clean-up procedures. All cleaning supplies are provided. Camp staff will be by prior to your departure to ensure cleaning was adequately performed. If the camp staff find the cleaning is not adequate, the Group Leader may be asked to redo an area.

If the Group Leader departs without signing out with the Camp Staff, and the staff find the cleaning not to be adequate, a cleaning fee will be added to your final invoice. These fees can be quite substantial. We advise the Group Leader to ensure they go through the Check-out list with our Camp Staff to avoid any potential cleaning fees.

The Blue Lake Check-In/Out list is to be signed by the registered guest to ensure correct billing.

## Set Up

### Ceremony

Set up is the responsibility of the group. Please consult our camp staff for ceremony locations. You are welcome to bring your own supplies or use the wedding arch and benches provided. Locations include beach front and forested areas etc.

### Reception

Set up is the responsibility of the group. You can set up your reception space according to your vision. Please review your decoration plan with administration or camp staff prior to making holes in the wall/ceilings or moving wall hangings. Clean tablecloths are provided in boxes. A fabric steamer is available for your use during set up. Tablecloths are laundered by staff.

## Insurance & Licenses

- Marriage License
- Liquor & Cannabis Regulation Branch: Special Event Permit. (can be acquired online)
- Wedding Event Liability Insurance with \$2,000,000 limit. (purchased through your insurance broker)
- Blue Lake requires a copy of the above insurance permit.
- Blue Lake Camp Address: 6985 Findlay/Whitetail FSR, Canal Flats, BC, V0B 1B0

## Camp Facilities & Equipment

The following facilities will be available during your visit.

- 14 cabins with a total capacity of 138 people. Each cabin varies in size from 6 to 16 beds. Please see the cabin placement sheet for details. [Page 27/28 - Cabin Placement Sheet](#)
- Dormitory style bunk beds
- Anti-bacterial, hypo-allergenic mattresses
- Storage cubbies
- Wood stove
- Firewood & fire-starting supplies included
- Fire safety equipment in each cabin

**Note: Spruce, Cotton Wood, Birch, Fir, and Dogwood cabin do not have a wood stove and therefore are not available in cold months.** The capacity during cold months is 96 people.

## ***Camp Facilities & Equipment (cont.)***

***NOTE: cabins do not have electricity, nor will they be pre-heated when you arrive. Please bring bedding and flashlights.***

### **Washhouse:**

- Separate men's and women's facilities
- Each equipped with hot water, showers, toilets, change area, granite counter tops, sinks, and mirrors. Toilet paper and paper towel provided.
- Electrical lights
- Tile floors with in-floor heating

### **Commercial Kitchen:**

- Electric lights
- Electrical heat & wood stove
- Large walk in cooler for food storage
- Large 8 burner stove with 2 ovens plus 2 hot plates
- 36" grill
- Salamander (Broiler)
- A variety of cooking utensils designed for large group cooking). For example, pots, pans, mixing bowls, baking trays, knives, whisks, spatulas, etc.
- 2 60 cup coffee makers
- Outdoor propane 6' BBQ (please ask staff before using)
- 3 sink dishwashing station in kitchen
- Separate dish pit with three sink dishwashing station

### **Dining Hall with tables and seating for 100 people**

- 22 - 8' Benches
- 1 - 36" x 60" Table
- 2 - 20" x 60" Tables
- 2 - 25" x 96" tables
- 11 - 38" x 98" tables

### **Gazebo/Picnic Area**

- 10' x 20', covered, open sided outdoor shelter
- Equipped with picnic tables (5 available on site)
- Provides outdoor recreational opportunities during inclement weather



## Presentation Equipment

- White Board
- Screen
- Flip Chart
- Projector

## Educational Trail System

- Blue Lake Camp offers approximately 100 km of hiking, biking, cross country skiing, and snowshoeing. Maps are available on site.

## Waterfront Area

- 2 docks with a roped off swimming area
- Fleet of canoes equipped with PFD's and paddles

*NOTE: The waterfront is a "use at your own risk" facility. A qualified Lifeguard is available when your booking specifies this service.*

## Campfire Area

- Location overlooking Blue Lake
- Bench seating for approximately 75 people around the fire pit
- Firewood provided.

*NOTE: All campfires must be held in the campfire pit and must be doused at the end of every evening. Please ask staff where to cut roasting sticks.*

## Parking

Parking is available in designated locations, with unloading areas near the Dining Hall and Camp Office. Due to the location of the septic system, vehicles in the central camp area are prohibited.

## Wedding Supplies

### Table Settings

- 189 white dinner plates
- 167 white side plates
- 160 hi-ball/beer glasses
- Wine glasses—124 white, 35 red
- 135 white coffee cups
- 130 sets wedding cutlery
- 12 glass sugar dispensers
- 27 white creamers
- 12 salt & pepper shaker sets
- 1 fabric steamer for linens

### White Linens

- 5—90" white polyester Tablecloths (round)
- 3—54" X 80" white polyester tablecloths
- 13—54" X 120" white polyester tablecloths

### 1 wooden arch

*The Salmon Lodge is included with the Wedding Package...* Please refer to the Salmon Lodge Information Package.

## Frequently Asked Questions

### **Pet Policy:**

At the discretion of the Group Leader, a maximum of two pets are permitted providing the owners control their behavior and clean up after them. Pets are to remain on leash while within camp boundaries. ***They are not permitted in the bunk cabins, dining hall, registration office, or in the swimming area.*** Extra baggies are available through the camp staff. There is a \$100.00 charge, per pet, per stay. ***Pets are permitted inside the Salmon Lodge, however, must be kept in the basement level of the Lodge while inside.***

### **Smoking:**

All buildings at the Blue Lake Camp are smoke free. ***Smoking is restricted to the campfire pits, lodge balcony, and dining hall deck only.*** Please ensure that butts are properly disposed of in tin cans containing sand, or in the campfire pit.

### **Potable Water:**

Blue Lake draws its water from a well, not the lake. Our water is potable (safe to drink) and is tested by Interior Health on a regular basis. Feel free to drink as much water as possible. It's delicious!

### **Hydro Electric Management:**

Blue Lake generates its own power via a micro hydro-electric system and is off grid. This system generates a limited amount of power and is used by the entire camp. [Page 29 - List of high-powered appliances prohibited at camp — “What not to Bring to Camp.”](#)

### **Fire Safety:**

Blue Lake has developed in-depth fire procedures in case an emergency should arise. Your group must report any fire to Blue Lake staff immediately for the implementation of emergency procedures. It is the responsibility of the group to report any fire, regardless of size. Cabins are equipped with fire safety equipment. Please ensure campfires are put out completely. Fire Evacuation Procedures are posted in the dining hall and Salmon Lodge.

### **Internet Access:**

Although Blue Lake Camp is located in a remote location, we do have access to internet. The booking contact person will be provided with a QR Code for internet access while at camp.

[Page 30 - QR Code for Internet Access.](#)

**Phone Service:**

As Blue Lake has internet access, you are able to use your cell phone at camp, but you must switch to wifi calling prior to coming to camp, please consult your provider. There is also a phone located in the camp office in case of emergency.

**Cancellation Policy:**

50% refund of the deposit if cancellation is received in writing at least 120 days prior to the beginning of the License Period.

100% of the deposit is forfeited if cancellation is less than 120 days before the commencement of the License Period.

**Garbage/Compost/Recycling:**

We at Blue Lake Camp pride ourselves in practicing the 3 environmental R's, reduce, re-use, recycle. Our intention is to minimize the waste headed to the landfill. We appreciate all efforts made to support our policies. Non-recyclable waste is collected in a separate bin from recycling and is to be discarded accordingly. Large commercial trash bins are located to the left of the cookhouse in the lower parking area. A recycle bin is located next to the trash bin. Compost can be collected in the plastic bucket provided and disposed of in the designated compost bin. Please inform camp staff when composting needs attention. Do not leave buckets of food waste outdoors as it will attract wildlife.

## Guest Packing Suggestions

**Lodge Guests**

- Personal belongings including toiletries (soap, shampoo, etc.)
- Bathroom towels and facecloths (bedding is provided in the Lodge)

**Cabin Guests**

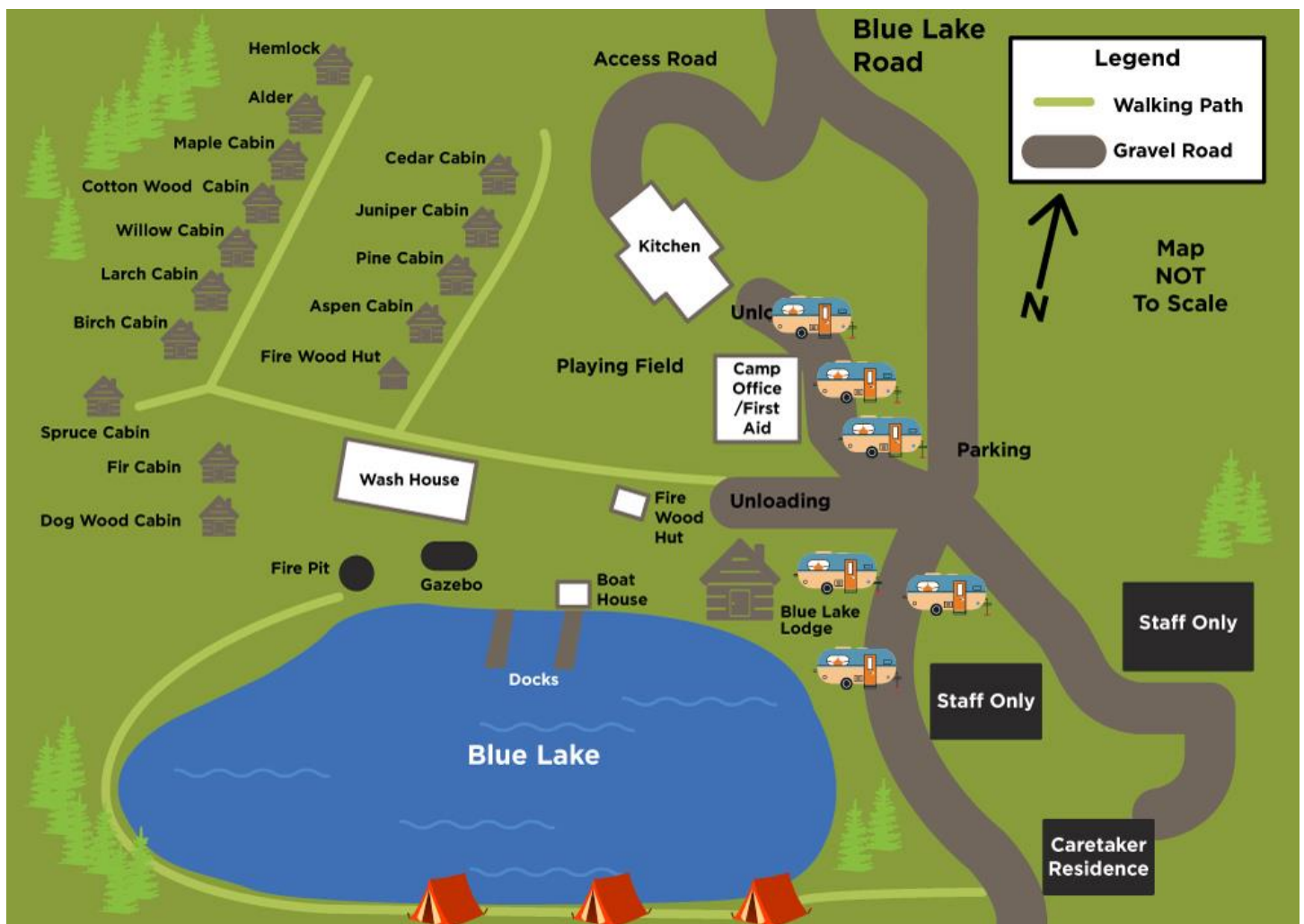
- Personal belongings including toiletries (soap, shampoo, etc.)
- Flashlights (no electricity in cabins)
- Bedding (mattresses are provided)
- Bathroom towels and facecloths

Due to our elevation, it can be cold in the evenings even in the summer. Please remember to bring warm clothes.

## Parking & RV's:

Please see the Blue Lake Camp Map below for parking locations and designated unloading zones. Parking organization is the responsibility of the group. We recommend assigning volunteers to direct guests to parking spots and RV locations. RV parking (no hook ups) is available on the access road behind the dining hall, on the road in front of the Staff Only building closest to the lake, and directly beside the Lodge. There is space for approximately 10 RVs depending on their length. Due to the location of the septic system, vehicles in the central camp area are prohibited.

## Camp Layout



## Group Leader Checklist

### Use Agreement & Deposit

- **Read Agreement thoroughly**, sign, date and return the Use Agreement to Blue Lake Camp's office. Email: info@columbiaoutdoorshcool.com, Mail: PO Box 759, Cranbrook, BC V1C 4J5.
- Submit the deposits as outlined on the Use Agreement.
- Please note, your booking is not confirmed until the signed Use Agreement and deposit is received.

**Please read the contract thoroughly** and contact our office if there are any changes.

### Pre-Planning (at your convenience)

- Balance due on Wedding Package 90 days prior to your license period.
- Balance due on meals three weeks prior to your license period. (Adjustments are billed after your stay)
- Provide a copy of your Special Event Permit and Event Liability Insurance to Blue Lake Camp office prior to your arrival to camp.
- Organize participants into duty groups.
- Use the cabin placement sheet to organize sleeping arrangements.
- Plan an appropriate arrival and departure time. Unless other arrangements have been requested, regular check-in is after 2:00pm and regular check-out is before 1:00pm. In 2025, check-in time will change to 3:00pm and check-out will be 11:00am.

### Three Weeks Prior to Booking

- If you've booked Blue Lake to cater your meals, there is a 25% deposit due at time of booking. We will require your final group numbers, and any food allergy or dietary restrictions as well as final payment three weeks prior to your license period.
- If you will be providing your own meals or have hired an outside caterer, please just update us with your final numbers prior to your arrival to camp.

### After Departure

You will receive an invoice for your final balance after your stay.

## DIRECTIONS TO BLUE LAKE CAMP....

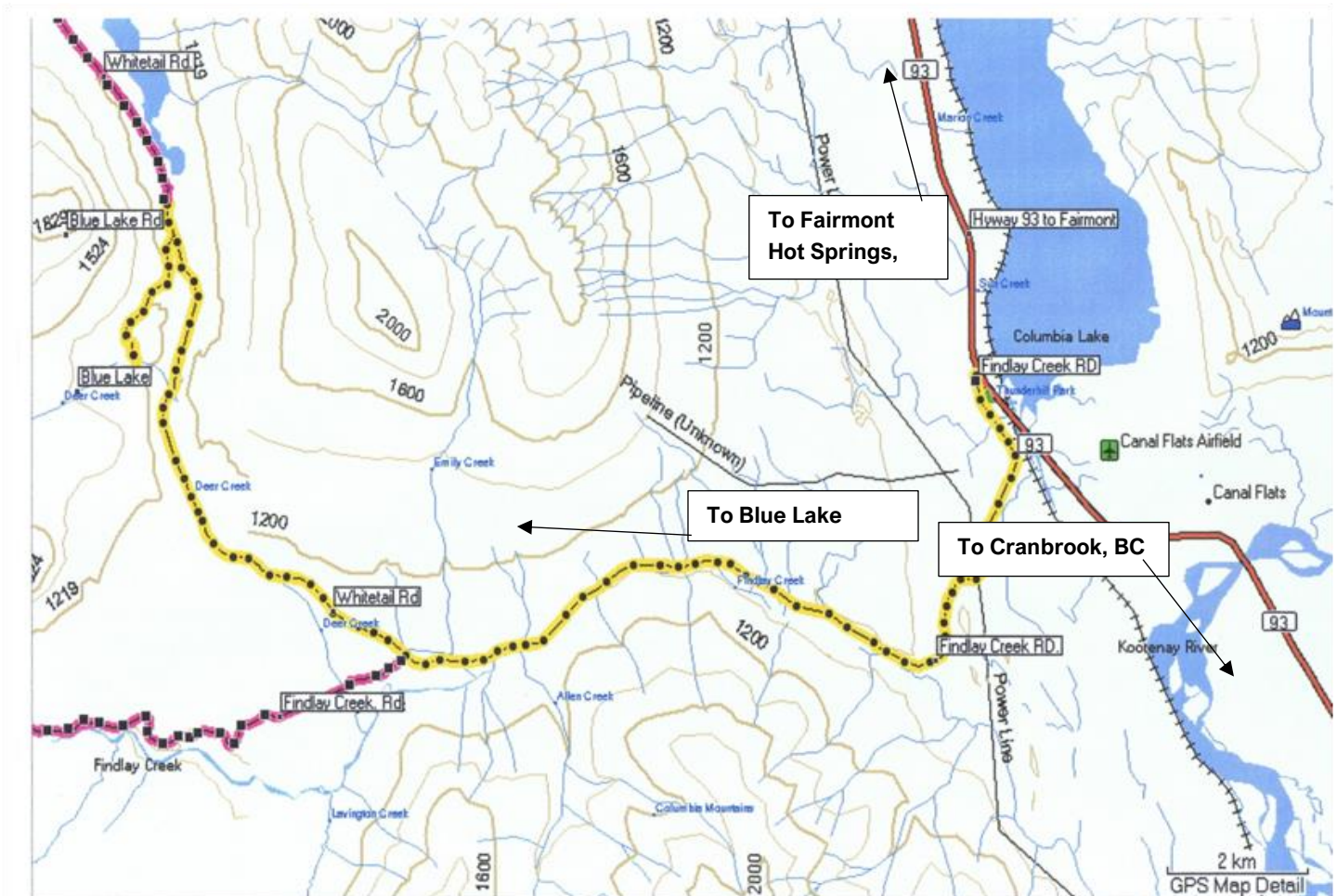
Blue Lake Camp is located approximately 45 minutes South of Fairmont Hot Springs, BC and 70 minutes North of Cranbrook, BC. The highway turn off is located near Canal Flats, BC on Highway 93/95.

From Highway 93/95, approximately 4km North of Canal Flats, turn West off the Highway at Findlay Creek Forest Service Road. Travel just past the 15km marker and turn right onto Whitetail Forest Service Road.

All roads off the Highway are active logging roads. Please use caution, be aware of the speed limit, and look ahead. Roads are well maintained. Watch for Blue Lake Camp directional signage along the way.

**Goggle Maps Camp Address:**

**Columbia Outdoor School & Blue Lake Camp, Blue Lake Camp Road, East Kootenay F, V0B 1L2**





## Cleaning Duties

Blue Lake Camp is a user-maintained facility. Each group is responsible for daily cleanup and final cleanup prior to departure. The following is a brief description of what areas are expected to be cleaned and how. Also, there is a sample duty schedule to help you plan your clean-up process. It is recommended that the group leader divides the group into 4 duty groups prior to arrival. Generally, groups organize clean-up times after each meal, with a more specialized clean-up on the day of departure. Before any group leaves, they must go through a camp inspection with a Blue Lake Staff person. This person will check off all areas of camp to ensure cleaning is to Blue Lake standards and to ensure camp is ready for the next group. Camp staff will provide a cleaning check list at check in. Cleaning supplies are provided.

### *Daily Cleanup*

#### **Roustabouts**

- Set up dining hall 20 minutes before meals
- After meals, clear and wipe tables and walls if necessary
- Sweep front porch and steps
- Sweep dining area floors
- Wipe around the juice jug area
- Wash plates, cutlery and cups
- Dry mop dining area floors if needed
- Mop around sinks after dishes are done

#### **Kitchen Patrol (KP)**

- Wipe the counters and empty the garbage/compost
- Wash, rinse, disinfect and air dry kitchen dishes
- Sweep and mop the kitchen floors
- Put food away and help cook if assistance is required
- Clean and organize the recycling buckets
- Clean compost bin, turn over compost pile and cover with dirt/ash
- Sweep pantry floor and back loading dock

#### **Royal Order of Sanitary Engineers (ROSE)**

- Responsible for cleaning wash-houses
- Restock toilet paper and paper towels
- Clean toilets, counters, sinks, mirrors, showers and walls if needed
- Sweep and mop floors
- Empty garbage and replace bags

## Grounds

### Breakfast:

- check all garbage cans, empty and replace bags if necessary
- pick up garbage in camp

### Lunch:

- sweep all docks and clean up boat house
- clean Gazebo, sweep and hose if necessary

### Dinner:

- Stock campfire wood shed
- Clean fire pit area and set up campfire (assisted by a supervisor)

**Sample Duty Schedule:** This schedule is based on a 2.5 day booking for a group of 30 or more.

Group #	#1	#2	#3	#4
Day 1, Lunch	Roustabouts	KP	ROSE	Grounds
Day 1, Dinner	Grounds	Roustabouts	KP	ROSE
Day 2, Breakfast	ROSE	Grounds	Roustabouts	KP
Day 2 Lunch	KP	ROSE	Grounds	Roustabouts
Day 2, Dinner	Roustabouts	KP	ROSE	Grounds
Day 3, Breakfast	Grounds	Roustabouts	KP	ROSE

## Final Cleanup Prior to Departure

### Cabins:

- Wipe mattresses with sanitizer (1 capful/bucket)
- Sweep and mop floors
- Empty the garbage and replace with a new bag
- Pick up garbage around the cabin
- Sweep the porch
- Clean any graffiti that may have occurred

### Washhouses:

- Spray and wiped down showers with sanitizer
- Scrub toilets with come
- Sweep and mop floors with sanitizer
- Sanitize sinks, mirrors and counters
- Ensure there is no garbage in or around the washhouse and that the garbage cans have been emptied and the bags replaced when full.



**Kitchen:** (Only if your group did not select the menu plan)

- Clean grill according to posted directions.
- Clean sinks with sanitizer
- Clean counters with sanitizer
- Clean all spills from stovetop
- Clean, air dry, and put away all dishes, juice jugs, etc.
- Empty cooler, wipe shelves, sweep and mop floor

**Dining Hall:**

- Wipe down tables with hot soapy water and sanitizer
- Sweep and mop floors with sanitizer
- Restock wood in wood storage and (basement)
- Empty garbage and replace bag.
- Clean and organize porch

**Grounds:**

- Pick-up any garbage or other litter lying around camp.
- Empty all garbage bins and replace bag
- Restock wood at campfire woodpile.
- Organize and sweep boathouse, hang-up lifejackets and paddles.
- Put all canoes away (on racks upside down)
- Rake beach
- Sweep docks

## Recycling & Compost

Blue Lake is reducing the amount of garbage produced by implementing a recycling program. The program has 2 steps and, when done properly, is easy and beneficial.

**Step 1:** Place articles into the designated bins

- tin cans\*
- aluminum cans (pop cans)
- Plastic jugs (#2 plastic jugs i.e. milk jugs)
- Paper/Cardboard

**\*NOTE:** Plastic jugs MUST be rinsed, and lids removed and should be compressed. Tin cans MUST be rinsed with labels removed and should be compressed.

**Step 2:** Blue Lake Staff will empty the bins after your departure. Please inform them if the bins are full in the middle of your stay and they will be emptied as soon as possible.

## Composting at Blue Lake

Along with recycling at Blue Lake we have implemented a composting system to further reduce our waste. If you wish to compost while you stay, the following are the steps you need to follow.

**Step 1:** In the kitchen island there are holes at each end. Use one for garbage and one for composting.

**Items to put in Compost.**

- All uncooked fruits and vegetables
- Coffee grounds
- Tea bags
- Oatmeal
- Plain cooked vegetables
- Egg shells (once washed or baked)

**Items NOT to put in Compost.**

- Onions
- Meat products (cooked and uncooked)
- All foods containing any oils and or meat byproducts
- Pastas

**Step 2:** Remove the bucket of compost daily and inspect. (If any garbage or items not to be composted are in the bucket throw it in the garbage)

**Step 3:** Take the bucket of compost down to the compost bins at the rear of the kitchen. Dump the compost into the open bin, spread it out with the shovel and then cover it with about an inch of dirt from the pile beside the bin.

Blue Lake staff will look after turning and watering the piles after you leave. If you have any questions, please ask one of the staff.



# Wedding Reception Menu

**OPEN YEAR ROUND**

**Office Location:**

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**Phone:** 250-426-3676

**Email:** [info@columbiaoutdoorschool.com](mailto:info@columbiaoutdoorschool.com)

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# BLUE LAKE CAMP

Located steps away from Blue Lake, our dining hall provides the perfect location for a banquet dinner. Bright and airy, the dining hall seats up to 135 people. Our culinary team can accommodate special dietary needs. We are flexible and can customize a menu based on your needs upon request at the time of booking.

Buffet style service.

All meals are served with fresh dinner rolls, fresh crudities, tea and coffee plus your choice of one Potato Side Dish, one Pasta Side Dish, one Salad, one Pasta Salad & One Vegetable

Dining hall cleanup and dishwashing service are not included.

## MAINS

### **Chicken Cordon Blue**

Tender chicken breast stuffed with ham and swiss cheese, gently baked in the oven and served with a savory Veloute sauce

\$26.00 per person

### **Roast Turkey Dinner**

Oven roasted Tom turkey served with savory stuffing and our made in house spiced cranberry sauce

\$24.00 per person

## **Herb Roasted Nine Cut Chicken**

Chicken pieces seasoned and marinated, oven roasted  
and baked until golden

\$25.00 per person

## **BBQ Mustard and Curry Pork Loin**

Tender whole pork loin seasoned with savory herbs  
and mustard curry rub

\$28.00 per person

## **Baked Virginia Ham**

Honey glazed whole smoked ham, oven baked,  
and served with spiced apple sauce

\$27.00 per person

## **Prime Rib Au Jus**

Carved by the Chef, Triple A prime rib of beef slow roasted to perfection  
and accompanied with Yorkshire pudding, Au Jus, and horseradish

Market Value

# SIDE DISHES

Choose your side dishes:

You have your choice of one Potato Side Dish, one Pasta Side Dish, one Salad, one Pasta Salad & One Vegetable

## **Pasta Salads**

Greek Salad with Rotini

Macaroni Salad

Orzo Salad

## **Pasta /Rice Side Dishes**

Penne Carbonara

Penne with Marinara Sauce

Rice Pilaf

## **Potato Side Dishes**

Roasted Garlic Whipped Potatoes

Mashed potatoes

Herb Roasted Baby Potatoes

Scalloped Potatoes

## **Vegetable Dishes**

Carrots

Corn & Roasted Red Pepper Medley

Broccoli & Cauliflower Au Gratin

Baby Carrots with Green & Yellow Beans

## GENERAL INFO

- Buffet style service.
- Dining hall cleanup and dishwashing service are not included.
- Minimum of 20 people for catered meals.
- Youth 6—12 are half price, and 5 & under are free.
- Organizers are responsible for any damage done to supplies, premises or equipment by any person in the group.

## CATERING BOOKING & PAYMENT

- Menu selection, estimated numbers, 25% deposit on meals at time of booking.
- Final menu selection, allergy information, and full payment are required 3 weeks prior to service.
- Any additional charges will be invoiced after check out. Full payment is required within 30 days.
- Billing for food service will be based on the minimum number of people, final numbers provided 3 weeks prior, or the actual number, whichever is greater.
- Cancellation Policy: Full payment is due 3 weeks prior to service and is non-refundable if notice of cancellation is received within 3 weeks (21 days) of service date.
- All prices are subject to applicable taxes at the time of service rendered.

250-426-3676

Info@columbiaoutdoorschool.com

[www.columbiaoutdoorschool.com](http://www.columbiaoutdoorschool.com)





# Camp Check-in/Out (Cont.)

# of People	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Accommodation							
Meals							
Breakfast							
Lunch							
Dinner							

Kitchen/Dining Hall	In	Out
Cleaning Supplies		
Sinks		
Counters		
Hood Fan		
Stove		
Grease Pit		
Grill		
Dishes		
Food Storage		
Cooler		
Garbage		
Floor		
Pantry		
Bathroom 1		
Bathroom 2		
Lights		
Electricity		
Tables		
Staff Bathroom		
Wood		
Boiler		
Chairs		
Washrooms		
Floor		
Pantry		

Around Camp	In	Out
Recycling		
Garbage		
Fire Starting Materials		
Canoes		
Waterfront/ice		
Trails		
Cleaning Requirements		
Litter Free		
Campfire Wood		
Docks		
Beach		
Boathouse		

Generator Use: \_\_\_\_\_ Hours

No. of Pets: \_\_\_\_\_

**Comments:**

**Safety Concerns:**

**In                      Out**

**Client:** \_\_\_\_\_

**Staff:** \_\_\_\_\_

*Please initial to acknowledge pages 1 & 2 have been reviewed.*

**Would you like us to contact you with available dates to rebook?**

**YES            NO    (Please circle your response)**

# Cabin Assignment

Please use this site map and corresponding cabin placement sheets to assign guests to their cabins.



## Cabin Placement Sheet

	Larch (upper)	Willow (upper)	Maple (upper)	Alder (upper)
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
	Hemlock (upper)	Aspen (lower)	Pine (lower)	Juniper (lower)
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
	Fir Cabin (lower)	Dogwood (lower)	Cotton Wood (upper)	Birch (upper)
1				
2				
3				
4				
5				
6				
7				
8				
9	8 BEDS IN FIR CABIN	8 BEDS IN DOGWOOD		
10				

## Cabin Placement Sheet (Cont)

	Cedar Cabin (Lower)
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	
12	
13	
14	
15	
16	

	Spruce (upper)
1	
2	
3	
4	
5	
6	

**Cabins only available in the summer months:**

Cotton Wood  
Birch  
Dogwood  
Fir  
Spruce





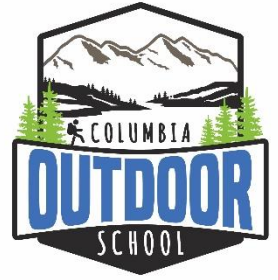
## Columbia Outdoor School & Blue Lake Camp

PO Box 759, Cranbrook, BC V1C 4J5

Phone: 250-426-3676

Info@columbiaoutdoorschool.com

www.ColumbiaOutdoorSchool.com



### High Power Appliances Prohibited at Camp

To our Guests,

Thank you for choosing to stay at Blue Lake Camp. Blue Lake Camp generates its own electricity through a Micro Hydro System invented by Thompson and Howe Energy Systems from Kimberley, BC. This system generates a limited amount of power and is used by the entire camp facility. Our power limitation restricts the items that can be used in the Lodge. High power users run the risk of overloading the power system and shutting the system down. Restarting the system will take upwards of an hour to complete by the camp staff.

High power appliances that are PROHIBITED at camp include:

- Electric Grills
- Electric Deep Fryers
- Toaster Ovens
- Hair Straighteners/curlers
- Crockpots
- Hair Dryers
- Latte/cappuccino makers
- Campers
- Trailers
- Electric vehicles

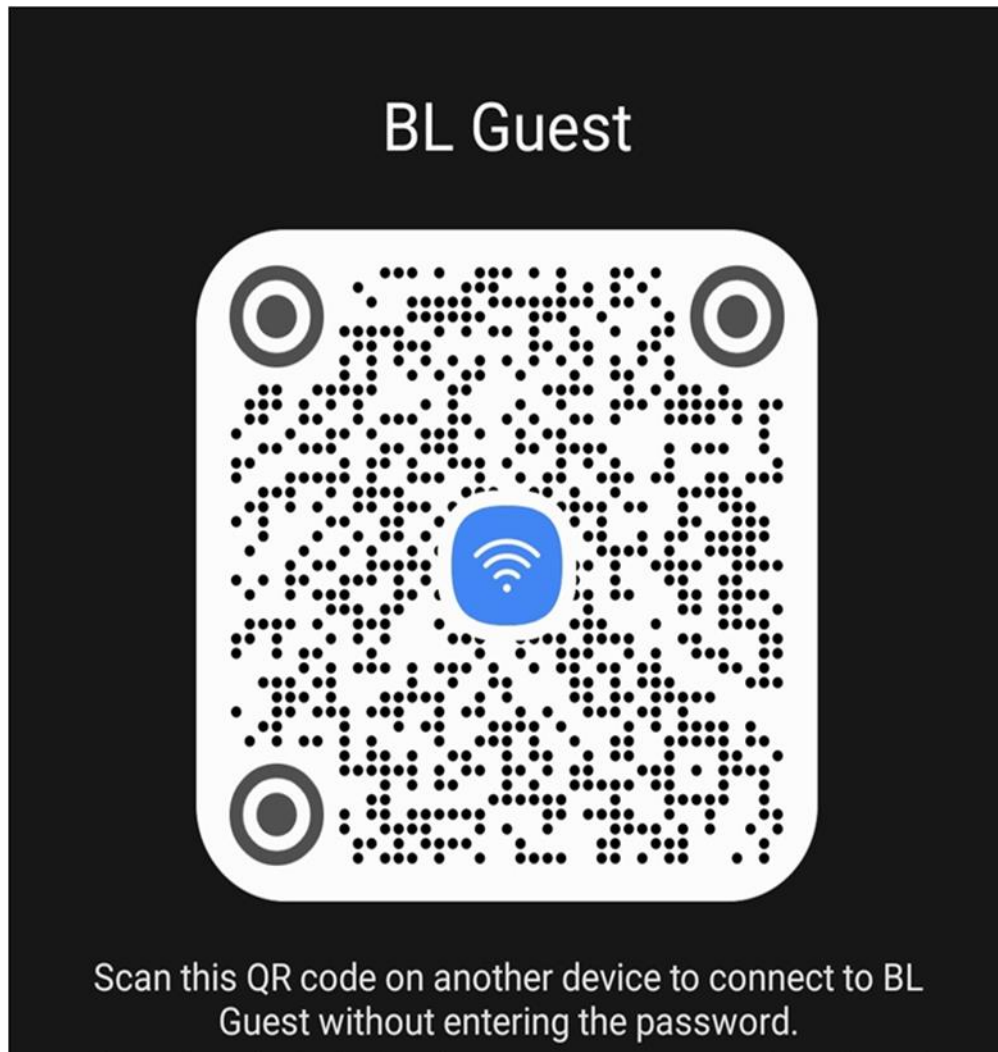
Please contact camp staff before plugging in any high-power appliances. Campers, Trailers and electric vehicles are not permitted to plug into our system.

Phones, cameras, and laptops are all low consumers of power and are fine to plug in.

Thank you for your compliance and we hope you enjoy your stay.



## Blue Lake Camp Internet Access



Please note that the internet connection is slow and has its limitations and therefore would ask that this information only be given to those guests that require access to it and that it only be used for emails and messages and not for streaming or social media etc.

Due to Blue Lake Camp's remote location, we cannot guarantee the quality or reception of the network.

Please be advised that this is a private network and is monitored. If we find that the network is being used for uses other than email and/or messaging, we will block the network.