



PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

2019 CATERING MENU

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DIETARY REQUIREMENTS



GF = GLUTEN-FREE



DF = DAIRY-FREE



V = VEGAN



VG = VEGETARIAN



PLATED BREAKFASTS

PLATED BREAKFAST MENUS ARE SERVED WITH A SMALL FRUIT JUICE AND FRESHLY BREWED STARBUCKS REGULAR OR DECAF COFFEE + ASSORTED TEAS.
NOTE: WHEN MAKING YOUR SELECTIONS, EACH GUEST MUST HAVE THE SAME SELECTIONS.

IDEAL FOR 25 GUESTS OR LESS.

LAKESIDE BREAKFAST

\$19.00 PER PERSON

CHOOSE ONE OF THE FOLLOWING:

- EGGS BENEDICT
- EGGS FLORENTINE **VG**
- EGGS PACIFIC

INCLUDES THE FOLLOWING:

- HOUSE-MADE HOLLANDAISE
- FRESH SLICED SEASONAL FRUIT **GF DF V**
- SEASONED BREAKFAST POTATOES **DF VG**

CAN'EH'DIAN BREAKFAST

\$18.00 PER PERSON

CHOOSE ONE OF THE FOLLOWING:

- GRILLED LINK SAUSAGES **DF**
- MAPLE SMOKED BACON **GF DF**

INCLUDES THE FOLLOWING:

- SCRAMBLED EGGS **GF DF VG**
- SEASONED BREAKFAST POTATOES **DF VG**
- FRESHLY BAKED CROISSANT **VG**
- WITH BUTTER + PRESERVES

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES





BREAKFAST BUFFETS

MINIMUM 25 GUESTS. LESS THAN 25 = ADD \$3 PER PERSON.

ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED STARBUCKS REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS.



THE CONTINENTAL

\$16.75 PER PERSON

CHILLED FRUIT JUICES

FRESH FRUIT COCKTAIL **GF DF V**

ASSORTED COLD BREAKFAST CEREALS WITH MILK **VG**

FRESHLY BAKED MINI PASTRIES **VG**

MUFFINS, CROISSANTS + FRUIT DANISH

BUTTER, PRESERVES + CREAM CHEESE

THE HEALTHY START

\$18.25 PER PERSON

CHILLED FRUIT JUICES

SEASONAL FRESH SLICED FRUIT **GF DF V**

ALMOND CRUNCH GRANOLA + MILK **VG**

COTTAGE CHEESE + ASSORTED FRUIT YOGURT **VG**

MULTIGRAIN BAGELS **VG**

FRESHLY BAKED FRUIT + FIBRE MUFFINS **VG**

WITH BUTTER, PRESERVES + CREAM CHEESE

ADD:

CHOLESTEROL-FREE EGG BEATERS **GF DF VG**

\$3.00 PER PERSON

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES

2019 CATERING MENU



BREAKFAST BUFFETS

ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED STARBUCKS REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS.

THE FULL BREAKFAST BUFFET

\$23.95 PER PERSON | MINIMUM 25 GUESTS

CHILLED FRUIT JUICES

SEASONAL FRESH SLICED FRUIT **GF DF V**

ASSORTED COLD BREAKFAST CEREALS WITH MILK **VG**

MAPLE SMOKED BACON **GF DF** + GRILLED SAUSAGE LINKS **DF**

SEASONED BREAKFAST POTATO PATTIES **DF VG**

ASSORTED MINI BREAKFAST PASTRIES + BAGELS **VG**
BUTTER, PRESERVES + CREAM CHEESE

CHOOSE ONE OF THE FOLLOWING:

CREAMY SCRAMBLED EGGS **GF**
WITH CHIVES + GRATED CHEDDAR ON THE SIDE (**DF** WITH NO CHEESE)

OR

SPINACH + FETA FRITTATA **GF VG**

ADD:

FRENCH TOAST **DF VG** OR PANCAKES **VG**
WITH MAPLE SYRUP + BUTTER
\$5 PER PERSON

BUILD YOUR OWN OMELET STATION
\$10 PER PERSON

LESS THAN 25 GUESTS = ADD \$3 PER PERSON

THE LAKESIDE BRUNCH BUFFET

\$34.95 PER PERSON | MINIMUM 50 GUESTS

CHILLED FRUIT JUICES

ALMOND CRUNCH GRANOLA WITH MILK **VG**

FRESH FRUIT + BERRIES IN SEASON **GF DF V**

COTTAGE CHEESE + FRUIT YOGURTS

SMOKED SALMON
WITH RED ONIONS + CAPERS,
SERVED WITH PUMPERNICKEL BREAD + CREAM CHEESE

CREAMY SCRAMBLED EGGS **GF**
WITH CHIVES + GRATED CHEDDAR ON THE SIDE (**DF** WITH NO CHEESE)

EGGS BENEDICT
WITH HOUSE-MADE HOLLANDAISE

MAPLE SMOKED BACON **GF DF** + GRILLED SAUSAGE LINKS **DF**

SEASONED BREAKFAST POTATO PATTIES **DF VG**

PANCAKES **VG** OR FRENCH TOAST **DF VG**
SERVED WITH MAPLE SYRUP, BUTTER + FRESHLY WHIPPED CREAM

BAKED MUSTARD HAM
CARVED BY ATTENDING CHEF

FRESHLY BAKED MINI BREAKFAST PASTRIES **VG**
MUFFINS, CROISSANTS, FRUIT DANISHES + ASSORTED BAGELS
WITH BUTTER, PRESERVES + CREAM CHEESE

ADD:

BUILD YOUR OWN OMELET STATION
\$10 PER PERSON

LESS THAN 50 GUESTS = ADD \$3 PER PERSON
LESS THAN 25 GUESTS = ADD \$5 PER PERSON

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES



REFRESHMENT BREAKS

BEVERAGE SELECTIONS

STARBUCKS REGULAR AND DECAF COFFEE + ASSORTED TEAS
(BOTTOMLESS CUP, PER PERSON, PER BREAK) \$3.00

*SOY, ALMOND, OR COCONUT MILK AVAILABLE UPON REQUEST

POT OF STARBUCKS REGULAR OR DECAF COFFEE (10 CUPS) \$30.00

*SOY, ALMOND, OR COCONUT MILK AVAILABLE UPON REQUEST

HOT CHOCOLATE (1.75L THERMOS) \$11.95

2% MILK (1.5L PITCHER) \$9.95

ASSORTED FRUIT SMOOTHIES \$6.00 EACH

CHILLED JUICE (1.5L PITCHER) \$12.95

APPLE, ORANGE, PINK GRAPEFRUIT, CRANBERRY,
PINEAPPLE, V8, TOMATO

ICED TEA (1.5L PITCHER) \$9.95

ASSORTED SOFT DRINKS (PER CAN) \$2.50

VIVREAU SPARKLING MINERAL WATER (1.5L BOTTLE) \$2.50

RED BULL (250ML CAN) \$4.50

BOTTLED JUICES (300ML BOTTLES) \$3.25

APPLE, ORANGE, GRAPEFRUIT

SPARKLING JUICES (285ML BOTTLE) \$3.95

APPLE, PEAR

NON-ALCOHOLIC FRUIT PUNCH (GALLON) \$45.00

STIMULUS

CRISP GARDEN VEGETABLES WITH SESAME DIP \$4.00 PER PERSON;
OR \$90.00 PER BASKET (SERVES APPROXIMATELY 25 GUESTS) **GF VG**

ASSORTED DOMESTIC CHEESE
WITH CRACKERS + FRESH FRUIT \$7.00 PER PERSON;
OR \$160.00 PER MIRROR (SERVES APPROXIMATELY 25 GUESTS) **VG**

SLICED FRESH SEASONAL FRUIT \$6.00 PER PERSON;
OR \$150.00 PER PLATTER (SERVES APPROXIMATELY 25 GUESTS) **GF DF V**

CORN CHIPS + SALSA \$2.00 PER PERSON;
OR \$18.00 PER BASKET (SERVES APPROXIMATELY 12 PEOPLE) **GF DF V**

ASSORTED WHOLE FRUIT
(APPLES, ORANGES, BANANAS + LOCAL FRUIT IN SEASON) \$2.25 PER PIECE **GF DF V**

CROISSANTS **VG** \$5.00 EACH

DANISHES **VG** \$5.00 EACH

ASSORTED MUFFINS **VG** \$3.75 EACH

HOUSE-MADE GRANOLA BARS **VG** \$5.00 EACH

ASSORTED SQUARES **VG** \$3.00 EACH

ASSORTED COOKIES **VG** \$3.25 EACH

ASSORTED JUMBO COOKIES **VG** \$4.25 EACH

HOUSE-MADE FRENCH PASTRIES **VG** \$5.25 EACH

FRUIT + CREAM CHEESE STRUDEL **VG** \$3.00 EACH

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES



PLATED LUNCH MENU

ALL PLATED LUNCHESES ARE SERVED WITH FRESHLY BAKED ROLLS + BUTTER, FRESHLY BREWED STARBUCKS REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS. TO ACCOMMODATE DIETARY RESTRICTIONS + ALLERGIES, WE REQUIRE A MINIMUM OF 3 BUSINESS DAYS' NOTICE. SEE PAGE 17 FOR SUBSTITUTION SELECTIONS.

NOTE: WHEN MAKING YOUR COURSE SELECTIONS, EACH GUEST MUST HAVE THE SAME SELECTIONS

APPETIZERS

CHEF'S SOUP OF THE DAY **VG** \$5.25

CREAMY POTATO, CHEDDAR
+ JALAPEÑO SOUP **GF VG** \$5.25

CREAMY TOMATO SOUP **GF VG** \$5.25

CURRIED BUTTERNUT SQUASH SOUP **GF VG** \$5.25

CAESAR SALAD \$5.25
WITH HOUSE-MADE CREAMY GARLIC DRESSING

MIXED GREEN SALAD **GF DF V VG** \$5.25
WITH CHAMPAGNE DRESSING + TOASTED ALMONDS

SPINACH SALAD **GF VG** \$5.25
WITH CANDIED ALMONDS, GOAT CHEESE
+ CHAMPAGNE DRESSING

BOSTON CLAM CHOWDER \$5.25

BRISKET CHILI **GF DF** \$5.25
WITH BLACK BEANS + FRESH LIME

CHICKEN SATAY **GF DF** \$5.25
WITH ZESTY PEANUT SAUCE
ON SWEET GINGER COLESLAW

FRESH FRUIT COCKTAIL **GF VG** \$5.25
WITH HONEY YOGURT DRESSING

SHRIMP COCKTAIL **GF DF** \$5.25

MIXED GREENS **GF DF V** \$5.25
WITH TOMATO + CUCUMBER IN HOUSE-MADE HERB VINAIGRETTE

TOMATO, BOCCONCINI + RED ONION SALAD **GF V** \$5.25
WITH FRESH BASIL + BALSAMIC VINAIGRETTE

ENTRÉES

ASSORTMENT OF GRILLED VEGETABLES **VG** \$13.00
WITH FETA, BLACK OLIVE TAPENADE + BASIL SUN-DRIED
TOMATO PESTO SERVED OPEN-FACED ON A WHOLE GRAIN BUN

BBQ CHICKEN + CAESAR SALAD WRAP \$16.00
WITH THREE CHEESE BLEND, SERVED WITH FRESH FRUIT

BEEF DIP ON A BUN \$16.00
WITH ONIONS, AU JUS + CREAMY POTATO SALAD

SHRIMP + SCALLOP CAESAR SALAD \$18.00
WITH GRILLED FOCACCIA BREAD

CHICKEN OR BEEF STIR-FRY **GF** \$22.00
WITH FRESH GARDEN VEGETABLES + ORIENTAL STICKY RICE
(MAXIMUM 100 GUESTS)

HOUSE-MADE QUICHE \$19.00
WITH TOSSED GREEN SALAD + CHOICE OF DRESSING

CHOOSE **ONE** OF THE FOLLOWING QUICHE OPTIONS:
SPINACH + FETA **VG** • CHICKEN + FIELD MUSHROOM • HAM + SWISS

OVEN BAKED LASAGNA \$18.00
WITH CAESAR SALAD + TOASTED GARLIC-HERB FOCACCIA
(MEAT OR VEGETARIAN AVAILABLE)

PROSCIUTTO + PROVOLONE SANDWICH \$14.00
WITH ROASTED RED PEPPERS + PESTO MAYO ON FRESH FOCACCIA

SHAVED PRIME RIB SANDWICH \$13.00
WITH HORSERADISH MAYO ON CIABATTA

SMOKED SALMON \$13.50
WITH DILL CAPER CREAM CHEESE + SPROUTS ON A FRESH CROISSANT

SMOKED TURKEY BREAST WRAP **DF** \$12.00
WITH SPINACH, SPICY MAYO, AVOCADO + TOMATO IN A WHOLE WHEAT TORTILLA

TUNA NIÇOISE \$14.00
WITH FRESH SPROUTS ON FRESH FOCACCIA

6 OZ. STEAK SANDWICH \$22.00
WITH SAUTÉED MUSHROOMS + ONIONS ON GARLIC TOAST

DESSERTS

BAVARIAN CREAM **VG** \$7.75
WITH RASPBERRY SAUCE

BLACK FOREST CAKE WITH KIRSCH CREAM **VG** \$7.75

FROZEN ORANGE + GRAND MARNIER MOUSSE **VG** \$7.75
IN A CHOCOLATE CUP WITH RASPBERRY SAUCE

ICE CREAM SANDWICH **VG** \$7.75
VANILLA ICE CREAM BETWEEN TWO CHOCOLATE CHIP COOKIES
+ HALF DIPPED IN DARK CHOCOLATE

NEW YORK CHEESECAKE **VG** \$7.75
WITH BLUEBERRY, PEACH OR STRAWBERRY SAUCE

OKANAGAN APPLE COBBLER **VG** \$7.75
WITH FRESH CINNAMON WHIPPED CREAM

PROFITEROLES DRIZZLED WITH CHOCOLATE **VG** \$7.75
+ SERVED ON RASPBERRY SAUCE

RICH CHOCOLATE + KALE BROWNIE **VG** \$7.75
WITH WHIPPED CREAM

RICH + CREAMY CHOCOLATE MOUSSE **VG** \$7.75

WARM APPLE PIE **VG** \$7.75
WITH VANILLA ICE CREAM

WARM, HOUSE-MADE APPLE STRUDEL **VG** \$7.75
WITH COCOA WHIPPED CREAM



PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES



LUNCH BUFFETS

LOOKING FOR A WORKING LUNCH? LET US CREATE A CUSTOM MENU AND SERVE IT FAMILY STYLE SO YOU CAN KEEP WORKING.

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED STARBUCKS REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS.

MINIMUM 25 GUESTS. LESS THAN 25 GUESTS = ADD \$4 PER PERSON.

BUILD YOUR OWN SANDWICH

\$21.50 PER PERSON

CHOOSE ONE OF THE FOLLOWING:

MIXED GREEN SALAD **GF DF VG**
WITH ASSORTED DRESSINGS

OR

CAESAR SALAD

SOUP OF THE DAY

CRISP GARDEN VEGETABLES **GF VG**
WITH HOUSE-MADE SESAME DIP

GRAINY DIJON POTATO SALAD **GF DF VG**

ROAST BEEF, TURKEY BREAST,
BLACK FOREST HAM,
EGG SALAD + SHRIMP SALAD

CHEDDAR, SWISS
+ JALAPEÑO JACK CHEESES **GF VG**

CUCUMBERS, LETTUCE,
TOMATOES, PICKLES
+ RED ONIONS **GF DF VG**

ASSORTED OLIVES + PICKLES **GF DF VG**

ASSORTMENT OF LOCAL
BREADS + ROLLS **VG**

BUILD YOUR OWN TACO

\$21.50 PER PERSON

CHOOSE ONE OF THE FOLLOWING:

TACO BEEF **GF DF**
PULLED PORK **GF DF**
SPICED CHICKEN **GF DF**

EXTRA MEAT SELECTION: ADD \$3

BLACK BEAN SOUP **GF VG**
WITH SOUR CREAM + GREEN ONION

CORN + BEAN SALAD **GF DF V**
WITH CILANTRO + LIME

MIXED GREEN SALAD **GF DF V**
WITH ASSORTED DRESSINGS

HARD CORN TACO SHELLS **GF**
+ SOFT FLOUR TORTILLAS

WARM REFRIED BEANS **GF DF V**

SHREDDED LETTUCE
+ DICED TOMATOES **GF DF V**

SALSA **GF DF V**,
GUACAMOLE **GF DF V**,
+ SOUR CREAM **GF VG**

SHREDDED CHEESE **GF VG**

JALAPEÑOS **GF DF V**

BUILD YOUR OWN BURGER

\$21.50 PER PERSON

CAESAR SALAD

ORIENTAL COLESLAW **GF DF V**

SPINACH SALAD **GF DF V**
WITH MUSHROOMS, HARD BOILED EGGS,
RED ONION + RASPBERRY VINAIGRETTE

GRAINY DIJON POTATO SALAD

FRESH KAISER ROLLS **VG**

100% ALL BEEF PATTIES

GRILLED CHICKEN BREASTS **GF DF**

GARDEN VEGETABLE PATTIES **VG**

LEAF LETTUCE, SLICED TOMATOES
+ SLICED ONIONS **GF DF V**

SLICED CHEDDAR, SWISS
+ JALAPEÑO JACK CHEESES **VG**

ASSORTED CONDIMENTS

MAY - OCTOBER OPTION:
OUTSIDE BBQ WITH ATTENDING CHEF,
WEATHER & EVENT SPACE PERMITTING

LASAGNA LUNCH BUFFET

\$21.50 PER PERSON

FRESHLY BAKED ROLLS **VG**
WITH BUTTER

MIXED GREENS **GF DF V**
WITH CHOICE OF DRESSING

CAESAR SALAD

SLICED TOMATOES, CUCUMBERS
+ CRUMBLLED FETA **GF VG**
WITH BALSAMIC VINAIGRETTE

HOUSE-MADE LASAGNA

CHOOSE TWO OF THE FOLLOWING:

BOLOGNESE
(MEAT SAUCE WITH SPINACH,
MUSHROOMS + COTTAGE CHEESE)

PRIMAVERA **VG**
(FRESH GARDEN VEGETABLES)

CHICKEN ALFREDO
(CHICKEN, HERBS + MUSHROOMS)

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES

LUNCH BUFFET ADD-ONS

THE FOLLOWING ADD-ONS ARE APPLICABLE TO LUNCH BUFFETS ONLY.

ADD:

ASSORTMENT OF CHEESECAKES ^{VG}
+ GRILLED PINEAPPLE WITH YOGURT ^{GF VG}
\$5.00 PER PERSON

ASSORTED SQUARES + COOKIES ^{VG}
\$3.00 PER PERSON

SLICED FRESH SEASONAL FRUIT ^{GF DF V}
\$4.50 PER PERSON

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES

TAKE YOUR BUFFET TO NEW HEIGHTS!





LUNCH ADD-ONS + LIGHT SNACKS

ASSORTED OPEN-FACED SANDWICHES

(CHEF'S SELECTION - ONE DOZEN MINIMUM ORDER) **\$7.50** PER SANDWICH

- | | |
|--------------------------------------------------------------------------|------------------------------------------------------------------|
| 1. SMOKED SALMON, LEMON/DILL, CREAM CHEESE, PICKLED RED ONION AND CAPERS | 4. SPINACH, MARINATED ARTICHOKE AND SUN-DRIED TOMATOES VG |
| 2. PROSCIUTTO, PESTO MAYO AND ROASTED RED PEPPERS | 5. TURKEY, CRANBERRY MAYO, SPICED HAVARTI AND SPROUTS |
| 3. HAM, PROVOLONE CHEESE, DIJON MUSTARD AND GHERKIN PICKLES | |

SOUP OF THE DAY **\$3.75** PER BOWL

WARM WRAPS WITH ASSORTED FILLINGS **\$7.00** PER WRAP

FRIES **DF VG** **\$3.75** PER PERSON

CRISP GARDEN VEGETABLES **GF VG**

WITH HOUSE-MADE SESAME DIP **\$4.00** PER PERSON;
OR **\$90.00** PER BASKET (SERVES APPROXIMATELY 25 GUESTS)

ASSORTED DOMESTIC CHEESE

WITH CRACKERS + FRESH GRAPES **VG** **\$7.00** PER PERSON;
OR **\$175.00** PER MIRROR (SERVES APPROXIMATELY 25 GUESTS)

FAMOUS BARKING PARROT NACHOS **GF**

LAYERED CORN CHIPS AND NACHO CHEESE, TOPPED WITH DICED TOMATOES, OLIVES + JALAPEÑOS, SERVED WITH SALSA AND SOUR CREAM
(SERVES APPROXIMATELY 15 GUESTS) **\$52.00**

RIPPLE CHIPS WITH ROAST GARLIC HERB DIP **GF VG**
(SERVES APPROXIMATELY 15 GUESTS) **\$27.00**

BOWL OF PEANUTS **GF DF V**
(SERVES APPROXIMATELY 15 GUESTS) **\$27.00**

BOWL OF PRETZELS **DF**
(SERVES APPROXIMATELY 15 GUESTS) **\$27.00**

SLICED FRESH SEASONAL FRUIT **GF DF V** **\$6.00** PER PERSON;
OR **\$150.00** PER PLATTER (SERVES APPROXIMATELY 25 PEOPLE)

ASSORTED WHOLE FRUIT **GF DF V** **\$3.00** EACH
APPLES, ORANGES, BANANAS + LOCAL FRUIT IN SEASON

FRESHLY BAKED MUFFINS WITH BUTTER **VG** **\$3.75** EACH

FRESHLY BAKED FRUIT DANISH **VG** **\$5.00** EACH

FRESHLY BAKED CROISSANTS **VG** **\$5.00** EACH
WITH ASSORTED PRESERVES

FRESHLY BAKED FRUIT + CREAM CHEESE STRUDEL **VG** **\$3.00** EACH

ASSORTED FRESHLY BAKED COOKIES **VG** **\$3.25** EACH
CHOCOLATE CHIP, OATMEAL RAISIN + CHOCOLATE MACADAMIA NUT

JUMBO COOKIES **VG** **\$4.25** EACH

ASSORTED DESSERT SQUARES **VG** **\$3.00** EACH

HOUSE-MADE FRENCH PASTRIES **VG** **\$5.25** EACH

DESSERT PLATTER SAMPLER **VG** **\$50.00**
(SERVES APPROXIMATELY 8 GUESTS)

WARM APPLE COBBLER WITH FRESH WHIPPED CREAM **VG**
(SERVES APPROXIMATELY 25 GUESTS) **\$100.00**

JUMBO CHOCOLATE COVERED STRAWBERRIES **VG**
\$27.00 PER DOZEN
(SEASONAL)

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES



PRE-PACKAGED PICNIC LUNCHES

BOXED LUNCH

\$16.75 PER LUNCH

ONE SANDWICH ON WHITE OR WHOLE WHEAT BREAD

CHOOSE ONE OF THE FOLLOWING:

ROAST BEEF

HAM + CHEDDAR

TURKEY + CRANBERRY

EGG SALAD

VEGETARIAN **VG**

ONE PIECE OF WHOLE FRESH FRUIT **GF DF V**
APPLE, ORANGE OR BANANA

ONE BOTTLED JUICE

ONE DESSERT SQUARE **VG**

PICNIC LUNCH

\$21.95 PER PERSON

DINNER ROLL WITH BUTTER **VG**

1/4 HERB-ROASTED CHICKEN **GF DF**

GREEK SALAD **GF VG**

ONE PIECE OF WHOLE FRESH FRUIT **GF DF V**
APPLE, ORANGE OR BANANA

ONE BOTTLED BEVERAGE

CHEF'S CHOICE DESSERT

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES





HORS D'OEUVRES

NOTE: HORS D'OEUVRES ARE DISPLAYED ON FOOD STATIONS. IF 'PASS-AROUND' STYLE IS DESIRED, A 15% LABOUR FEE SHALL APPLY.

COLD HORS D'OEUVRES

ALL COLD HORS D'OEUVRES ARE PRICED PER DOZEN PIECES.
A MINIMUM OF TWO DOZEN PER ITEM MUST BE ORDERED.

FRESH TOMATO + BASIL BRUSCHETTA ON FOCACCIA TOAST **VG** \$21.00

DEVILED EGGS **GF VG** \$21.00

SMOKED SALMON + CREAM CHEESE ROSETTES ON PUMPERNICKEL \$24.00

TUNA + MANGO POKE SPOONS **GF DF** \$24.00

OLIVE TAPENADE ON FOCACCIA TOAST **VG** \$21.00

PRAWN + WHITE FISH CEVICHE SPOONS **GF DF** \$24.00

CHERRY TOMATO + BOCCONCINI SKEWERS **GF VG** \$22.00
WITH FRESH BASIL + BALSAMIC VINAIGRETTE

ASSORTED COLD CANAPÉS (CHEF'S CHOICE) \$24.00

HOT HORS D'OEUVRES

ALL HOT HORS D'OEUVRES ARE PRICED PER DOZEN PIECES.
A MINIMUM OF TWO DOZEN PER ITEM MUST BE ORDERED.

ASSORTED MINI QUICHE \$21.00

SAUSAGE ROLLS \$21.00
WITH HONEY MUSTARD SAUCE

SATAY CHICKEN SKEWERS **GF DF** \$24.00
WITH SPICY DIPPING SAUCE

SPICY JUMBO CHICKEN WINGS \$23.00
WITH BLUE CHEESE DIP

MUSHROOM SPRING ROLLS **VG** \$23.00
WITH HOISIN GLAZE

ROAST BEEF STUFFED YORKSHIRE PUDDINGS \$24.00

CRAB + CORN FRITTERS \$23.00

POT STICKERS **DF** \$24.00
WITH TRADITIONAL PLUM SAUCE

JUMBO BREADED PRAWNS **DF** \$24.00

ASSORTED FANCY HOT CANAPÉS (CHEF'S CHOICE) \$24.00

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES





RECEPTION FARE

CRISP GARDEN VEGETABLES **GF VG**

WITH HOUSE-MADE SESAME DIP \$90 PER BASKET
(SERVES APPROXIMATELY 25 GUESTS)

GRILLED MEDITERRANEAN VEGETABLE PLATTER **GF VG** \$95.00

(SERVES APPROXIMATELY 25 GUESTS)

ASSORTED BREAD BASKET + DIPS **VG** \$180.00

INCLUDING SLICED BAGUETTE, FOCACCIA + PITA BREAD WITH TZATZIKI,
BLACK OLIVE TAPENADE + SPINACH ARTICHOKE DIP
(SERVES APPROXIMATELY 50 GUESTS)

IMPORTED OLIVE + PICKLE TRAY **GF DF V** \$50.00

(SERVES APPROXIMATELY 25 GUESTS)

DOMESTIC CHEESE TRAY **VG**

INCLUDING CHEDDAR, SWISS, MOZZARELLA + MONTEREY JACK CHEESES
WITH CRACKERS + FRESH FRUIT
(APPROXIMATELY 2OZ PER PERSON)

LARGE TRAY (SERVES APPROXIMATELY 75 GUESTS) \$340.00

SMALL TRAY (SERVES APPROXIMATELY 25 GUESTS) \$140.00

INTERNATIONAL CHEESE + FRUIT TRAY **VG**

INCLUDING ALL DOMESTIC CHEESES PLUS ASIAGO, DANISH BLUE, BRIE,
PROVOLONE + HAVARTI WITH FRESHLY SLICED BAGUETTE, CROSTINI,
CRACKERS + ASSORTED FRESH FRUIT
(APPROXIMATELY 2OZ PER PERSON)

LARGE TRAY (SERVES APPROXIMATELY 75 GUESTS) \$440.00

SMALL TRAY (SERVES APPROXIMATELY 25 GUESTS) \$180.00

CHILLED BLACK TIGER PRAWNS + COCKTAIL SAUCE **GF DF** \$305.00 (100 PIECES)

COOKED COLD WATER SHRIMP **GF DF** \$225.00

SERVED SHELLED WITH COCKTAIL SAUCE
(APPROXIMATELY 250 PIECES)

SMOKED SALMON PLATTER \$175.00

WITH DARK PUMPERNICKEL + ASSORTED CONDIMENTS
(SERVES APPROXIMATELY 25 GUESTS)

CURED MEAT PLATTER \$185.00

WITH PROSCIUTTO, SALAMIS, CAPICOLLO,
ASSORTED DINNER BUNS, BUTTER + ASSORTED CONDIMENTS
(SERVES APPROXIMATELY 25 GUESTS)

ASSORTED COLD MEAT PLATTER \$315.00

WITH TENDER ROAST BEEF, SHAVED PASTRAMI, TURKEY, BLACK FOREST HAM,
DINNER BUNS + CONDIMENTS
(SERVES APPROXIMATELY 50 GUESTS)

PRE - CUT ROAST BEEF STATION \$525.00

WITH AU JUS, SLICED ONIONS, CONDIMENTS + MINI SUB BUNS
(SERVES APPROXIMATELY 60-75 GUESTS)
CARVER AVAILABLE AT \$50.00 LABOUR CHARGE PER CARVER

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES



RECEPTION + DINNER ACCOUTREMENTS

LIVE SAUTÉ STATION

MINIMUM 50 GUESTS REQUIRED

BEEF WITH BRANDY + WILD MUSHROOMS **GF DF**

\$6.25 PER PERSON

POTATO GNOCCHI **VG**

WITH FRESH PESTO

\$7.25 PER PERSON

DRUNKEN PRAWNS **GF**

\$8.25 PER PERSON

CHICKEN PENNE PASTA WITH ROSÉ SAUCE

\$8.25 PER PERSON

LIVE OYSTER

SHUCKING STATION

MINIMUM ORDER - FIVE DOZEN

OYSTER VARIETIES + PRICES BASED
ON SEASONAL MARKETS **GF DF**

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES





PLATED DINNER MENU

ALL PLATED MEALS ARE SERVED WITH ASSORTED ROLLS + BUTTER, FRESHLY BREWED STARBUCKS REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS.

IDEAL FOR 50 GUESTS OR LESS. FOR PARTIES BETWEEN 50-150 GUESTS, ASK US ABOUT OUR FAMILY STYLE OPTION!

TO ACCOMMODATE DIETARY RESTRICTIONS + ALLERGIES, WE REQUIRE A MINIMUM OF 3 BUSINESS DAYS' NOTICE. SEE PAGE 18 FOR SUBSTITUTION SELECTIONS.

NOTE: EACH GUEST MUST HAVE THE SAME COURSE SELECTIONS.

APPETIZERS

CURRIED BUTTERNUT SQUASH BISQUE **GF VG** \$5.25

CAESAR SALAD \$5.25

WITH HOUSE-MADE CREAMY GARLIC DRESSING

TENDER WILD BABY GREENS, CHERRY TOMATOES
+ PARMESAN CRISPS **GF VG** \$5.25

WITH HERB VINAIGRETTE

TOMATO + BOCCONCINI SALAD **GF VG** \$5.25

WITH FRESH BASIL + BALSAMIC VINAIGRETTE

PACIFIC SMOKED SALMON \$7.25

WITH CREAM CHEESE, RED ONIONS, CAPERS + PUMPERNICKEL

PRAWN COCKTAIL **GF DF** \$7.25

WITH SEAFOOD SAUCE

4 oz BLACKENED HALIBUT **GF** \$11.50

WITH TROPICAL FRUIT SALSA

ARUGULA SALAD **GF VG** \$5.25

WITH CHARRED TOMATOES, PARMESAN CHEESE
+ ARTICHOKE HEARTS

ASSORTED BEET SALAD **GF VG** \$5.25

WITH FETA, RED ONIONS + BALSAMIC VINAIGRETTE

ASSORTED CHARCUTERIE + CHEESE BOARD \$42.00

WITH HOUSE-MADE PICKLES + BREADS

(FAMILY STYLE - TABLES OF 8 TO SHARE)

CURRIED CHICKEN + LENTIL SOUP **GF** \$5.25

WITH CILANTRO + LIME

LEEK + POTATO SOUP **GF** \$5.25

WITH ROAST GARLIC

ENTRÉES

ALL ENTRÉES ARE SERVED WITH SEASONAL VEGETABLES + YOUR CHOICE OF ROAST HERB
NUGGET POTATOES **GF DF V**, ROAST GARLIC MASHED POTATOES **GF VG**
OR RICE PILAF **GF VG**

POACHED SALMON FILLET **GF** \$25.00

WITH HOLLANDAISE, CHIVES + SHRIMP

PEPPER CRUSTED ROAST STRIPLOIN **GF** \$31.50

WITH HORSERADISH BROWN SAUCE

BACON-WRAPPED PORK LOIN \$26.25

WITH APPLE + SAGE DRESSING + ROASTED APPLE DEMI SAUCE

6 oz FILLET OF BEEF \$33.50 (8 oz \$36.75)

WITH MERLOT + WILD MUSHROOM SAUCE

SLOW ROASTED PRIME RIB \$35.50

WITH AU JUS + YORKSHIRE PUDDING

PEAR + BRIE STUFFED CHICKEN BREAST **GF** \$26.25

WITH LEMON CREAM SAUCE

BLACKENED PACIFIC HALIBUT **GF** \$28.25

WITH TROPICAL SALSA (SEASONAL)

PROSCIUTTO WRAPPED CHICKEN BREAST **GF** \$25.00

WITH CHERRY PORT REDUCTION

HERB CRUSTED LING COD **GF** \$25.00

WITH SAFFRON HERB BUTTER

PAN SEARED SNAPPER **GF** \$25.00

WITH THAI INFUSED COCONUT BROTH

DESSERTS

DARK CHOCOLATE BROWNIE **VG** \$7.75

TOPPED WITH CHOCOLATE, CARAMEL + CANDIED PECANS

DEEP DISH APPLE CRUMBLE **VG**

WITH WHIPPED CREAM \$7.75

PROFITEROLES **VG** \$7.75

DRIZZLED WITH CHOCOLATE + SERVED ON RASPBERRY SAUCE

HOUSE-MADE APPLE STRUDEL **VG** \$7.75

WITH CINNAMON WHIPPED CREAM

FROZEN ORANGE + GRAND MARNIER TOWER **VG** \$7.75

WITH CHOCOLATE SAUCE

TRADITIONAL ITALIAN TIRAMISU **VG** \$7.75

FROZEN WHITE + DARK CHOCOLATE MOUSSE **VG** \$7.75

WITH STRAWBERRY COULIS

NEW YORK CHEESECAKE **VG** \$7.75

WITH BLUEBERRY OR STRAWBERRY TOPPING

BAVARIAN CREAM **VG** \$7.75

WITH RASPBERRY SAUCE

BRÛLÉE LEMON TART **VG** \$7.75

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES



DINNER BUFFET MENUS

ALL DINNER BUFFETS INCLUDE FRESHLY BREWED STARBUCKS REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS.
FOR PARTIES BETWEEN 50-150 GUESTS, ASK US ABOUT OUR FAMILY STYLE OPTION!

TO ACCOMMODATE DIETARY RESTRICTIONS + ALLERGIES, WE REQUIRE A MINIMUM OF 3 BUSINESS DAYS' NOTICE. SEE PAGE 18 FOR SUBSTITUTION SELECTIONS.

THE PASTA DINNER BUFFET

\$29.50 PER PERSON | MINIMUM 50 GUESTS

FRESH BAKED ROLLS **VG**
WITH BUTTER

TOSSED FIELD GREENS **GF DF V**
WITH ASSORTED DRESSINGS

CAESAR SALAD

PICKLED BEETS, GOAT CHEESE + TOASTED WALNUT SALAD **GF VG**

TRADITIONAL GREEK SALAD **GF VG**

TWO VARIETIES OF PASTA (CHEF'S CHOICE)

CHOICE OF TWO SAUCES:

PRIMAVERA (VEGETARIAN) **VG**
ALFREDO (CHICKEN + MUSHROOM)
BOLOGNESE (MEAT + TOMATO)

MEDITERRANEAN CHICKEN **GF**

TIRAMISU **VG**

DESSERT SQUARES **VG**

ASSORTED MINI CHEESECAKES **VG**

**LESS THAN 50 GUESTS
= ADD \$5 PER PERSON**

THE COUNTRY DINNER BUFFET

\$38.50 PER PERSON | MINIMUM 50 GUESTS

FRESH BAKED ROLLS **VG**
WITH BUTTER

TOSSED FIELD GREENS **GF DF V**
WITH ASSORTED DRESSINGS

FRESH CRISP VEGETABLE BASKET **GF VG**
WITH HOUSE-MADE SESAME DIP

GRAINY DIJON POTATO SALAD **GF DF VG**

BAJA PASTA SALAD **DF**

TRI-COLOUR CABBAGE SLAW **GF DF V**

CORN ON THE COB **GF VG**
(SEASONAL, IF NOT IN SEASON, ANOTHER VEGETABLE WILL BE SUBSTITUTED)

SAUTÉED GARDEN VEGETABLE MEDLEY **GF DF V**

CANADIAN MAPLE BAKED BEANS

BAKED POTATOES **GF**
WITH SOUR CREAM, BACON BITS + CHIVES ON THE SIDE

CHOOSE TWO OF THE FOLLOWING:

SMOKEY BBQ PORK RIBS **GF DF**
ROSEMARY STUDED FILLET OF SALMON **GF**
LEMON PEPPERED CHICKEN **GF**
PEPPER CRUSTED ROAST STRIPLOIN **GF**

WARM FRUIT COBBLER + FRESH WHIPPED CREAM **VG**

ASSORTED COOKIES + PIES **VG**

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES



DINNER BUFFET MENUS

ALL DINNER BUFFETS INCLUDE FRESHLY BREWED STARBUCKS REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS.
FOR PARTIES BETWEEN 50-150 GUESTS, ASK US ABOUT OUR FAMILY STYLE OPTION!

TO ACCOMMODATE DIETARY RESTRICTIONS + ALLERGIES, WE REQUIRE A MINIMUM OF 3 BUSINESS DAYS' NOTICE. SEE PAGE 18 FOR SUBSTITUTION SELECTIONS.

THE OKANAGAN BUFFET

\$40.50 PER PERSON | MINIMUM 50 GUESTS

INCLUDED

- ASSORTED BREADS + BUNS **VG**
WITH BUTTER
- FRESH CRISP VEGETABLE BASKET **GF VG**
WITH HOUSE-MADE SESAME DIP
- ASSORTED OLIVES + PICKLES **GF DF V**
- TOSSED FIELD GREENS **GF DF V**
WITH ASSORTED DRESSINGS
- GRAINY DIJON POTATO SALAD **GF DF V**
- SPICY THAI BEEF + NOODLE SALAD
- TOMATO, ARTICHOKE + BLACK OLIVES **GF DF V**
IN ITALIAN VINAIGRETTE
- MEDITERRANEAN PASTA SALAD **VG**
- SAUTÉED GARDEN VEGETABLE MEDLEY **GF VG**
- SLICED SEASONAL FRESH FRUIT **GF DF V**

STARCHES

CHOOSE ONE OF THE FOLLOWING:

- RICE PILAF **GF VG**
- HERB ROASTED NUGGET POTATOES **GF DF V**
- ROAST GARLIC MASHED POTATOES **GF VG**

ENTRÉES

CHOOSE TWO OF THE FOLLOWING:

- SLOW ROASTED BARON OF BEEF **GF**
WITH GRAVY (GRAVY IS NOT GF)
- HONEY-DIJON GLAZED HAM **DF**
- LEG OF LAMB WITH ROSEMARY
+ RED WINE SAUCE **GF DF**
CARVED BY ATTENDING CHEF
- BACON WRAPPED PORK LOIN **GF**
WITH SPINACH + RICOTTA
- GRILLED CHICKEN BREAST **GF**
WITH RED WINE + TARRAGON HUNTER SAUCE
- TRADITIONAL OR
VEGETARIAN LASAGNA **VG**
BAKED WITH THREE CHEESES
- OVEN-BAKED SALMON **GF**
IN WHITE WINE + DILL CREAM SAUCE
- LEMON + FRESH HERB
ROASTED CHICKEN **GF DF**
- PAN SEARED SNAPPER **GF**
WITH THAI INFUSED COCONUT BROTH

**LESS THAN 50 GUESTS
= ADD \$5 PER PERSON**

DESSERT

ASSORTED CAKES, PASTRIES,
PIES + DESSERT SQUARES **VG**



ADD: CHOCOLATE FOUNTAIN \$5.00 PER PERSON

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES



DINNER BUFFET MENUS

ALL DINNER BUFFETS INCLUDE FRESHLY BREWED STARBUCKS REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS.

FOR PARTIES BETWEEN 50-150 GUESTS, ASK US ABOUT OUR FAMILY STYLE OPTION!

TO ACCOMMODATE DIETARY RESTRICTIONS + ALLERGIES, WE REQUIRE A MINIMUM OF 3 BUSINESS DAYS' NOTICE. SEE PAGE 18 FOR SUBSTITUTION SELECTIONS.

THE LAKESIDE BUFFET

\$40.50 PER PERSON | MINIMUM 50 GUESTS

INCLUDED: ASSORTED BREADS + BUNS WITH BUTTER, CHEF'S CHOICE VEGETABLES

SALADS

CHOOSE THREE OF THE FOLLOWING:
(EXTRA CHOICE IS \$4.25 PER PERSON)

KALE + BRUSSEL SPROUT COLESLAW

GF DF VG

WITH HOUSE-MADE SESAME DRESSING

QUINOA SALAD GF DF VG

WITH CARROTS, RAISINS, CAULIFLOWER + ZUCCHINI

CAESAR SALAD

WITH HOUSE-MADE CREAMY GARLIC DRESSING, SEASONED CROÛTONS + PARMESAN CHEESE

MIXED GREEN SALAD GF DF V

WITH THREE DRESSING CHOICES

SPINACH SALAD GF DF VG

WITH MUSHROOMS IN POPPY SEED DRESSING

MEDITERRANEAN PASTA SALAD VG

WITH OLIVES, PEPPERS, RED ONIONS IN GRAINY MUSTARD VINAIGRETTE

ENTRÉES

CHOOSE TWO OF THE FOLLOWING:
(EXTRA CHOICE IS \$5.25 PER PERSON)

HERB ROASTED CHICKEN GF

FETA + TOMATO TOPPED GRILLED CHICKEN GF

BARON OF BEEF SERVED MEDIUM RARE
CARVED BY ATTENDING CHEF

CREAMY DILL BAKED SALMON FILLETS

ROSEMARY GRILLED SALMON GF

BEEF + MUSHROOM LASAGNA
LAYERED WITH SPINACH + RICOTTA

GRILLED VEGETABLE + MOZZARELLA LASAGNA VG

BRAISED BEEF SHORT RIBS GF DF
IN RED WINE DEMI

STEAMED MUSSELS AND CLAMS GF
IN WHITE WINE BUTTER SAUCE

STARCHES

CHOOSE ONE OF THE FOLLOWING:
(EXTRA CHOICE IS \$3.25 PER PERSON)

ROAST GARLIC MASHED POTATOES GF VG

HERB ROASTED NUGGET POTATOES GF DF V

SAFFRON RICE GF VG

POTATO, YAM AND MAPLE MASH GF VG

DESSERT

ALL INCLUDED

HOUSE-MADE PASTRIES VG

ASSORTED FRUIT CRUMBLE VG

ASSORTED PIES VG

ASSORTED CHEESECAKES VG

FRESH SLICED SEASONAL FRUIT GF DF V

**LESS THAN 50 GUESTS
= ADD \$5 PER PERSON**

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES



DINNER BUFFET MENUS

ALL DINNER BUFFETS INCLUDE FRESHLY BREWED STARBUCKS REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS.

TO ACCOMMODATE DIETARY RESTRICTIONS + ALLERGIES, WE REQUIRE A MINIMUM OF 3 BUSINESS DAYS' NOTICE. SEE PAGE 18 FOR SUBSTITUTION SELECTIONS.

NOTE: EACH GUEST MUST HAVE THE SAME COURSE SELECTIONS.

THE SKAHA BLUFF BUFFET

\$45.00 PER PERSON | MINIMUM 50 GUESTS

STARTERS + SALADS

ALL INCLUDED

ASSORTED BREADS + BUNS **VG**
WITH BUTTER

TENDER WILD BABY GREENS **GF DF V**
WITH SELECT HOUSE-MADE DRESSINGS

BROCCOLI + GRAPE SALAD **GF VG**

QUINOA SALAD **GF VG**
WITH SPINACH, ALMONDS, FETA
+ SUN-DRIED TOMATOES

TOMATO, CUCUMBER
+ FETA SALAD **GF VG**

BULGUR WHEAT SALAD **VG**
WITH TOMATOES, PARSLEY + GREEN
ONIONS IN LEMON VINAIGRETTE



DISPLAYS

ALL INCLUDED

GRILLED MEDITERRANEAN
VEGETABLES **GF VG**

SELECT IMPORTED OLIVES
+ MARINATED FETA CHEESE **GF VG**

SELECT ASSORTMENT OF
DOMESTIC + IMPORTED CHEESES **VG**

CURED MEAT PLATTER
WITH PROSCIUTTO, SALAMI + CAPOCOLLO

ASSORTED SEAFOOD PLATTER **GF DF**
WITH SMOKED SALMON, BBQ SALMON
+ COLD WATER SHRIMP

SAUTÉED SWEET PEPPERS
+ SUMMER SQUASH **GF DF VG**

MEDLEY OF FRESH SEASONAL
VEGETABLES **GF VG**

HERB ROASTED
NUGGET POTATOES **GF DF V**

SPANISH STYLE
SAFFRON + WILD RICE **GF VG**

ENTRÉES

ALL INCLUDED

CHOOSE TWO OF THE FOLLOWING:
(EXTRA CHOICE IS \$5.25 PER PERSON)

GRILLED CHICKEN BREAST **GF DF**
WITH TARRAGON HUNTER SAUCE

BACON WRAPPED PORK LOIN
CARVED BY ATTENDING CHEF
WITH CHOICE OF:
SPANISH + CHORIZO STUFFING
OR
APPLE + SAGE STUFFING

OVEN-BAKED SALMON **GF**
IN CREAMY WHITE WINE + DILL SAUCE

PARMA GRILLED CHICKEN BREAST **DF**
WITH SAUTÉED TOMATOES,
PROSCIUTTO HAM + TARRAGON

LEG OF LAMB WITH ROSEMARY
+ RED WINE SAUCE **GF DF**
CARVED BY ATTENDING CHEF

ROAST PEPPER
+ HERB CRUSTED STRIPLOIN **GF DF**
WITH RED WINE REDUCTION SAUCE
CARVED BY ATTENDING CHEF

MEDITERRANEAN CHICKEN **(GF/DF)**
WITH ARTICHOKE + SPINACH

DESSERT

ALL INCLUDED

ASSORTED HOUSE-MADE
TORTES **VG**

MINI PASTRIES **VG**

TIRAMISU **VG**

FINGER COOKIES + MOUSSE **VG**

CHOCOLATE FOUNTAIN **GF VG**
WITH SEASONAL FRESH SLICED FRUIT



**LESS THAN 50 GUESTS
= ADD \$5 PER PERSON**

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES



SUBSTITUTION ALTERNATIVES

ENTRÉES GF VG

PRICES VARY DEPENDING ON À LA CARTE OR BUFFET

LENTIL CASSOULET

WITH GRILLED SCALLIONS, ROASTED TOMATOES + GRILLED EGGPLANT

PORTOBELLO MUSHROOMS

WITH WARM QUINOA SALAD

BAKED YAM

STUFFED WITH ROASTED CHICKPEAS,
TOPPED WITH TAHINI DRESSING, FRESH TOMATO + PARSLEY

SQUASH, CARROT + ROASTED ONION GRATIN

WITH GRUYÈRE + FRIED PARSLEY

WILTED KALE, WHITE BEAN + GRILLED OYSTER MUSHROOM BUNDLE

ARTICHOKE, MARINATED TOMATOES, OLIVES, GRILLED PEPPERS + FRESH BASIL

BAKED WITH RICOTTA + PARMESAN

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES





PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

WINE SELECTIONS

BC WHITE WINE

BY THE LITRE

JACKSON-TRIGGS PROPRIETORS' SELECTION
CHARDONNAY \$26.50

HESTER CREEK
PINOT GRIS \$32.50

BY THE BOTTLE

PELLER FAMILY
SAUVIGNON BLANC \$26.50

SUMAC RIDGE CELLAR SELECTION
UNOAKED CHARDONNAY \$28.50

INNISKILLIN ESTATE SERIES
RIESLING \$31.50

SPARKLING WINE

BY THE BOTTLE

SPUMANTE BAMBINO \$26.50

BC RED WINE

BY THE LITRE

JACKSON-TRIGGS PROPRIETORS' SELECTION
MERLOT \$26.50

HESTER CREEK
CABERNET MERLOT \$32.50

BY THE BOTTLE

PELLER FAMILY ESTATES PROPRIETORS' RESERVE
PELLER FAMILY SHIRAZ \$26.50

SUMAC RIDGE CELLAR SELECTION
CABERNET MERLOT \$28.50

INNISKILLIN ESTATE SERIES SELECT
CABERNET SAUVIGNON \$31.50

PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES

PLEASE CALL 250-493-9772 OR EMAIL SAMANTHA@RPBHOTELS.COM FOR OUR MOST RECENT WINE SELECTIONS





BANQUET BEVERAGE SERVICE

LIQUOR REGULATIONS REQUIRE THAT ALL ALCOHOLIC BEVERAGES ARE PURCHASED + SUPPLIED BY THE HOTEL.

DRINKS CONTAIN A MINIMUM OF ONE OUNCE OF ALCOHOL.

ICE, MIX, GARNISH + GLASSWARE ARE PROVIDED AT NO ADDITIONAL CHARGE.

BARTENDER + CASHIER (IF REQUIRED) ARE PROVIDED ON A COMPLIMENTARY BASIS IF BAR REVENUE IS IN EXCESS OF \$350.00

OTHERWISE, THE FOLLOWING CHARGES APPLY:

BARTENDER (MINIMUM 4 HOURS) - \$35.00 PER HOUR + APPLICABLE TAX

HOST BAR

(HOST PAYS)

HOUSE LIQUOR \$5.22

PREMIUM LIQUOR \$6.09

DELUXE LIQUOR \$6.52

HOUSE WINE (5OZ GLASS) \$5.22

JACKSON-TRIGGS PROPRIETORS' SELECTION MERLOT OR CHARDONNAY

HESTER CREEK (5OZ GLASS) \$6.52

CABERNET MERLOT OR PINOT GRIS

DOMESTIC / LOCAL BEER \$5.22

BUDWEISER, BUD LIGHT, KOKANEE, MGD

CANNERY BREWING CO. (ANARCHIST AMBER ALE, NARAMATA NUTBROWN, TRELIS IPA)

IMPORTED BEER \$6.09

CORONA, STELLA

COOLERS/ CIDERS \$6.09

SMIRNOFF ICE, OKANAGAN CIDER (PEAR, PEACH, APPLE)

LIQUEURS \$6.52

ALCOHOL OR SPARKLING PUNCH (PER GALLON) \$99.00

ONE GALLON SERVES APPROXIMATELY 40 CHAMPAGNE GLASSES.

ALL 'HOST' BAR PRICES ARE SUBJECT TO 18% SERVICE CHARGE + APPLICABLE TAXES

CASH BAR

(GUEST PAYS)

REGULAR LIQUOR \$6.00

PREMIUM LIQUOR \$7.00

DELUXE LIQUOR \$7.50

HOUSE WINE (5OZ GLASS) \$6.00

JACKSON-TRIGGS PROPRIETORS' SELECTION MERLOT OR CHARDONNAY

HESTER CREEK (5OZ GLASS) \$7.00

CABERNET MERLOT OR PINOT GRIS

DOMESTIC + LOCAL BEER \$6.00

BUDWEISER, BUD LIGHT, KOKANEE, MGD

CANNERY BREWING CO. (ANARCHIST AMBER ALE, NARAMATA NUTBROWN, TRELIS IPA)

IMPORTED BEER \$7.00

CORONA, STELLA

COOLERS/ CIDERS \$7.00

SMIRNOFF ICE, OKANAGAN CIDER (PEAR, PEACH, APPLE)

LIQUEURS \$7.50

ALL 'CASH' BAR PRICES INCLUDE APPLICABLE TAX