

2024 Coffee Breaks

Coffee Service Includes Freshly Brewed Regular & Decaffeinated Coffee	\$3.75 per person
Tea Bottled Juice (450ml) Bottled Water (591ml) Soft Drinks (591ml) Sparkling Water (330ml)	\$3.75 per tea bag \$4.75 per bottle \$4.00 per bottle \$4.25 per bottle \$4.00 per bottle
Fresh Baked Assorted Cookies Everything Bagels with Herb Cream Cheese Assorted Fruit Tarts & Squares Fresh Baked Assortment of Muffins Fresh Baked Croissants & Danishes Fresh Seasonal Fruit & Berries House Made Granola Yogurt & Berry Parfait	\$19.95 per dozen \$27.95 per dozen \$21.95 per dozen \$25.95 per dozen \$23.95 per dozen \$11.25 per person \$5.50 each

Please note items & prices are subject to change Prices do not include 18% Gratuity or 5% GST

Updated August 2023



2024 Breakfast Buffets

(minimum 24people)

Assorted Jugs of Juice, Coffee and Tea are included with all choices below

The Continental \$23.95 per person

Seasonal Sliced Fruit & Berries Fresh Baked Muffins, Danishes & Croissants Greek Yogurt & Berry Parfait with Harvest Granola Preserves

The Par Breakfast \$27.95 per person

Seasonal Sliced Fruit & Berries
Scrambled Eggs
Bacon & Sausage
Buttermilk Pancakes
Home Fried Herb Potatoes
Fresh Baked Muffins, Danishes & Croissants
Preserves

Enhancements

Classic French Toast \$4.95 per person
Buttermilk Pancakes \$4.95 per person
Eggs Benedict \$6.95 per person
Gravlax Salmon Benedict \$7.95 per person
Chef-Attended Omelet Station \$11.95 per person

Please note items & prices are subject to change Prices do not include 18% Gratuity or 5% GST

Updated August 2023



2024 Boxed Lunch Menus

Regular Boxed Lunch \$22.95 per person

Deli Sandwich on Fresh Baguette (Variety of Ham, Turkey, Capicolli & Cheese) Granny Smith Apple Granola Bar Potato Chips Bottled Water

<u>Deluxe Boxed Lunch</u> \$29.95 per person

Deli Sandwich on Fresh Baguette
(Variety of Ham, Turkey, Capicolli & Cheese)
Granny Smith Apple
Fine Canadian Cheese & Cured Sausage
Rainforest Crisps
Dessert Square
Bottled Water

Please note items & prices are subject to change Prices do not include 18% Gratuity or 5% GST

Updated August 2023



2024 Plated Lunch

(minimum 24 people)

Select one starter, one entrée and one dessert for your guests

<u>Starters</u> (Choose One For The Group)

Should you wish to have a choice of more than one starter, there is an extra cost of \$7.00 per person

Baby Tuscan Greens, Preserved Onion, Cucumber, Candied Walnuts, Goat Cheese & Roast Tomato Vinaigrette
Roast Garlic Cauliflower Soup with Truffle & Parmesan Crumble
Seared Scallops, Potato Bacon Roesti, Green Pea Nage
Roasted Wild Mushroom Ravioli, Grilled Vegetable Julienne, Sage Brown Butter Sauce

<u>Entrees</u> (Choose One For The Group)

Should you wish to have a choice, choices are limited to 2 entrée options, more than 2 entrée choices are an extra \$7.00 per person

Choices must be provided 7 days prior to arrival, otherwise, there will be an additional charge of \$6.00per person

•	Chicken Supreme, Garlic Whipped Potato, Wild Mushroom Hunter Sauce	\$60.00 per person
•	Seared Salmon Filet, Parmesan Risotto, Fennel Slaw, Beurre Noisette	\$65.00 per person
	(substitute seasonal white fish filet for additional \$4.00)	
•	Striploin Steak, Yukon Potato & Bacon Lyonnaise, Blackberry Demi-Glace	\$65.00 per person
•	Slow Roasted Prime Rib of Beef au Jus, Horseradish Whipped Potato	\$70.00 per person
	(minimum 10 people)	
•	Filet of Beef Tenderloin, Blue Cheese Gratin, Red Wine Demi-Glace	\$75.00 per person

All of the above served with fresh seasonal vegetables, rolls & butter Coffee and Tea Service

Desserts

(Choose One For The Group)

Should you wish to have a choice of more than one dessert, there is an extra cost of \$3.00 per person

Apple Crisp, Vanilla Bean Ice Cream, Raspberry Coulis New York Cheesecake, Blueberry Compote Flourless Chocolate Cake, Dark Rum Cherries, 5-Spiced Whipped Cream

Please note items & prices are subject to change & do not include 18% Gratuity or 5% GST Updated August 2023



2024 Create Your Own Sandwich Buffet

(minimum 24 people)

Baby Tuscan Greens, Roast Tomato Vinaigrette Chickpea & Creamy Dill Baby Potato & Roast Corn Harvest Slaw

Featured Soup

Selection of Cold Cuts Sliced Swiss & Aged Cheddar Lettuce, Tomato, Red Onion, Pickles & Condiments Fresh Breads & Buns

> Fresh Seasonal Fruit & Berries Harvest Apple Crumble Chocolate Mousse Assortment of Dessert Squares

> > Coffee & Tea

\$36.95 per person

Please note items & prices are subject to change Prices do not include 18% Gratuity or 5% GST

Updated August 2023



2024 Create Your Own Burger Barbeque Buffet

(minimum 24 people)

Baby Tuscan Greens, Roast Tomato Vinaigrette Chickpea & Creamy Dill Baby Potato & Roast Corn Harvest Slaw

All of the condiments to build your own burger on a brioche bun

Choose one of the following:

5 oz Chicken Breast OR 6 oz Beef Burger OR Combination of Two

Enhancements

Sautéed Mushrooms Crispy Bacon

\$3.00 per person \$3.50 per person

Yukon Gold Potatoes with Roasted Garlic & Herb Medley of Seasonal Vegetables

> Fresh Seasonal Fruit & Berries Harvest Apple Crumble Chocolate Mousse Assortment of Dessert Squares

> > Coffee & Tea

\$39.95 per person

Please note items & prices are subject to change Prices do not include 18% Gratuity or 5% GST

Updated August 2023



2024 Harvest Lunch Buffet

(minimum 24 people)

Baby Tuscan Greens, Roast Tomato Vinaigrette Chickpea & Creamy Dill Baby Potato & Roast Corn Harvest Slaw

Grilled Striploin Steak -or-Seared Salmon with Honey Chipotle Glaze

Grilled Chicken Breast Yukon Gold Potatoes with Roasted Garlic ↔ Herb Seasonal Vegetable Medley

> Fresh Seasonal Fruit & Berries Harvest Apple Crumble Chocolate Mousse Assortment of Dessert Squares

Assortment of Rolls & Butter Coffee & Tea

\$44.95 per person

Please note items & prices are subject to change Prices do not include 18% Gratuity or 5% GST

Updated August 2023



2024 Reception Menu

A Great Start... (Minimum 25ppl per item)

-Raw Vegetable Platter & Assorted Dips
-Antipasto Platter
-Cheese Board , Crisps, Crackers, Baguette
-Charcuterie, Crisps, Crackers, Baguette
-Charcuterie, Crisps, Crackers, Baguette
-Charcuterie, Crisps, Crackers, Baguette

Hors d'Oeuvres

(minimum 3 dozen per item)

-Vegetarian Spring Rolls	\$27 per dozen	-Spicy Marinated Grilled Shrimp	\$33 per dozen
-Marinated Chicken Satay	\$32 per dozen	-Shrimp & Brie Crostini	\$33 per dozen
-Prime Rib & Blue Cheese Crostini	\$32 per dozen	-Seared Scallop & Bacon Relish	\$34 per dozen
-Hummus & Kalamata Crostini -Tomato & Basil Bruschetta -Smoked Salmon & Goat Cheese Crostini -Prosciutto, Goat Cheese & Olive Tapenade Crostini	\$27 per dozen \$27 per dozen \$28 per dozen \$28 per dozen	-Seared Beef with Tomato Jam Canape -Chilled Shrimp Cocktail	\$32 per dozen \$32 per dozen

Please note items & prices are subject to change Prices do not include 18% Gratuity or 5% GST

Updated August 2023

Page 1 of 2



2024 Reception Menu

Late Night Snacks (Minimum 25ppl per item)

- Poutine Bar \$14.95 per person

(kennebec fries, cheese curd, peppercorn gravy, tomatoes, green onions, crumbled bacon)

- Housemade Pizza, assorted varieties \$14.95 per person

-Harvest Nacho Platter (all the groceries, Monterey jack & cheddar cheese, corn tortillas, house-made salsa & sour cream) \$16.95 per person

Please note items & prices are subject to change Prices do not include 18% Gratuity or 5% GST

Updated August 2023

Page 2 of 2



2024 Plated Dinner

(minimum 24 people)

Select one starter, one entrée and one dessert for your guests

<u>Starters</u> (Choose One For The Group)

Should you wish to have a choice of more than one starter, there is an extra cost of \$7.00 per person

Baby Tuscan Greens, Preserved Onion, Cucumber, Candied Walnuts, Goat Cheese & Roast Tomato Vinaigrette
Roast Garlic Cauliflower Soup with Truffle & Parmesan Crumble
Seared Scallops, Potato Bacon Roesti, Green Pea Nage
Roasted Wild Mushroom Ravioli, Grilled Vegetable Julienne, Sage Brown Butter Sauce

<u>Entrees</u> (Choose One For The Group)

Should you wish to have a choice, choices are limited to 2 entrée options, more than 2 entrée choices are an extra \$7.00 per person

Choices must be provided 7 days prior to arrival, otherwise, there will be an additional charge of \$6.00per person

•	Chicken Supreme, Garlic Whipped Potato, Wild Mushroom Hunter Sauce	\$60.00 per person
•	Seared Salmon Filet, Parmesan Risotto, Fennel Slaw, Beurre Noisette	\$65.00 per person
	(substitute seasonal white fish filet for additional \$4.00)	
•	Striploin Steak, Yukon Potato & Bacon Lyonnaise, Blackberry Demi-Glace	\$65.00 per person
•	Slow Roasted Prime Rib of Beef au Jus, Horseradish Whipped Potato	\$70.00 per person
	(minimum 10 people)	
•	Filet of Beef Tenderloin, Blue Cheese Gratin, Red Wine Demi-Glace	\$75.00 per person
•	Filet of Beef Tenderloin, Blue Cheese Gratin, Red Wine Demi-Glace	\$75.00 per pe

All of the above served with fresh seasonal vegetables, rolls & butter Coffee and Tea Service

<u>Desserts</u> (Choose One For The Group)

Should you wish to have a choice of more than one dessert, there is an extra cost of \$3.00 per person

Apple Crisp, Vanilla Bean Ice Cream, Raspberry Coulis New York Cheesecake, Blueberry Compote Flourless Chocolate Cake, Dark Rum Cherries, 5-Spiced Whipped Cream

Please note items & prices are subject to change & do not include 18% Gratuity or 5% GST Updated August 2023



2024 Harvest BBQ Buffet

(minimum 24 people)

Baby Tuscan Greens, Roast Tomato Vinaigrette Chickpea & Creamy Dill Baby Potato & Roast Corn Harvest Slaw

Antipasto & Charcuterie

BBQ Striploin Steak or Filet of Salmon BBQ Chicken Breast

Yukon Gold Mini Potatoes with Roasted Garlic & Herb Mac & Cheese Cavatappi Medley of Seasonal Vegetables

> Fresh Seasonal Fruit & Berries Harvest Apple Crumble Pies & Cakes Chocolate Mousse Assorted Tarts & Dessert Squares

> > Assortment of Rolls & Butter Coffee & Tea

> > > \$65.95 per person

Please note items & prices are subject to change Prices do not include 18% Gratuity or 5% GST

Updated August 2023



2024 Dinner Buffet

(minimum 24 people)

Baby Tuscan Greens, Roast Tomato Vinaigrette Chickpea & Creamy Dill Baby Potato & Roast Corn Harvest Slaw

Antipasto & Charcuterie

Your choice of one chef's carving station:

• Roasted Strip Loin of Beef, Cabernet Jus

Slow Roasted Prime Rib, Cabernet Jus

• Roasted Tenderloin of Beef, Cabernet Jus

\$70.00 per person \$75.00 per person \$80.00 per person

Grilled Chicken Breast Or Seared Salmon with Honey Chipotle Glaze (Add \$6.00 per person for both)

Creamy Pesto & Sundried Tomato Penne, Arugula & Shaved Parmesan Cheese Yukon Gold Mini Potatoes with Roasted Garlic & Herb Spanish Rice Pilaf Medley of Seasonal Vegetables

> Fresh Seasonal Fruit & Berries Harvest Apple Crumble Pies & Cakes Chocolate Mousse Assorted Tarts & Dessert Squares

Assortment of Rolls & Butter Coffee & Tea

Please note items & prices are subject to change Prices do not include 18% Gratuity or 5% GST

Updated August 2023



2024 Bar Service

bar service includes the following amenities

soft drinks for mix

orange, pineapple, cranberry, tomato, lime and clamato juice

fresh fruit garnishes, marinated beans, cherries, olives

cocktail picks

napkins

ice and glassware

straws on request only

one bartender for every 50 guests

All items are inclusive of taxes. Prices are subject to a 18% service charge All items are subject to change based on availability

Updated March 2024



2024 Beverage List

TIER 1 \$7.00

VODKA	Polar Ice
GIN	Beefeater
DARK RUM	Lambs Navy
WHITE RUM	Lambs White
SPICED RUM	Captain Morgan
RYE	Wiser's
SCOTCH	Ballentine's
BOURBON	Jim Bean
TEQUILA	Olmeca
DOMESTIC BEER	Coors Light, Kokanee, Red Truck

<u>TIER 2</u> \$ 8.00

VODKA	Absolut, Tito's
GIN	Bombay, Tanqueray
DARK RUM	Appleton's
WHITE RUM	Bacardi
SPICED RUM	Sailor Jerry
RYE	Crown Royal
SCOTCH	Chivas Regal,
BOURBON	Maker's Mark, Jack Daniel's
TEQUILA	1800 Reposado
LIQUEURS	Baileys, Kahlua, Jägermeister, Amaretto, Grand Marnier, Frangelico
DOMESTIC BEER	Coors Light, Kokanee, Red Truck
IMPORT BEER / TALL CAN	Dos Equis, Corona, Heineken / Carlsberg
COOLERS / CIDERS	Coco Rum, Coco Vodka, White Claw Black Cherry, White Claw Lime / Soma Apple Cider, Truck 59 Rose Cider

All items are inclusive of taxes. Prices are subject to a 18% service charge All items are subject to change based on availability

Updated March 2024



2024 Beverage List

<u>TIER 3</u> \$11.00

VODKA	Belvedere, Grey Goose
GIN	Hendrick's, Sheringham
DARK RUM	Ron Matusalem 15yrs
RYE	Lot 40, Jameson
SCOTCH	Johnnie Walker Black Label
BOURBON	Woodford
TEQUILA	Don Julio Reposado, Patron Silver
LIQUEURS	Baileys, Kahlua, Jägermeister, Amaretto, Grand Marnier, Frangelico
DRAUGHT BEER	Seasonal selections
DOMESTIC BEER	Coors Light, Kokanee, Red Truck
IMPORT BEER / TALL CAN	Dos Equis, Corona, Heineken / Carlsberg
COOLERS / CIDERS	Coco Rum, Coco Vodka,, White Claw Black Cherry, White Claw Lime / Soma Apple Cider, Truck 59 Rose Cider

ADD-ONS

Standard Cocktails loz	\$9.00
Premium Harvest Cocktails 2oz	\$15.00
	412 00
House Wine 6oz	. \$12.00
9oz	. \$16.00
Harvest by the glass Wine 60z	
9oz	. \$18.00
Shots loz	59.00
Doubles Tier 1	\$10.00 (\$7.00+\$3.00)
Tier 2	\$12.00 (\$8.00+\$4.00)
Tier 3	

All items are inclusive of taxes. Prices are subject to a 18% service charge All items are subject to change based on availability

Updated March 2024



2024 Beverage List

NON-ALCOHOLIC

soft drinks * juice 3.75/4.5

NON-ALCOHOLIC BEER

one for the road brewing IPA & Kolsch

PUNCH

Non-alcoholic *52/gallon*

sparkling alcoholic fruit punch *100/gallon*

spiked lemonade 100/gallon

> rum punch 100/gallon

All items are inclusive of taxes. Prices are subject to a 18% service charge All items are subject to change based on availability

Updated March 2024



2024 Wine Selections

SPARKLING WINE 750ML

MT. BOUCHERIE BUBBLES Prosecco Style Okanagan falls, BC 45

VOLCANIC HILLS ESTATE Bubbly Rose Okanagan Valley, BC 46

50TH PARALLEL Glamour Farming Petillant Lake Country, BC 60

HESTER CREEK OLD VINES PINOT BLANC BRUT Okanagan Valley, BC 85

CHAMPAGNE 750ML

VEUVE CLICQUOT Champagne, France 160

ROSE 750ML

MT. BOUCHERIE Okanagan Valley, BC 45

PHANTOM CREEK ESTATES Okanagan Valley/Similkameen Valley, BC 50

All items are inclusive of taxes. Prices are subject to a 18% service charge All items are subject to change based on availability

Updated March 2024



2024 Wine Selections

WHITE WINE 750ML

HESTER CREEK VINEYARDS PINOT GRIS Okanagan valley, BC
41
BORDERTOWN VINEYARDS PINOT GRIS Okanagan valley, BC
41
SANDHILL SAUVIGNON BLANC Okanagan valley, BC
41
BORDERTOWN VINEYARDS UNOAKED CHARDONNAY Okanagan valley, BC
41
CORCELETTES GEWURZTRAMINER Okanagan valley, BC
41
LOST INHIBITIONS BY CHURCH & STATE SAUVIGNON BLANCOkanagan valley, BC
42
50TH PARALLEL PINOT GRIS Okanagan valley, BC
43
COVERT FARMS CHARDONNAY Okanagan valley, BC
48
CHURCH AND STATE VIOGNIER Okanagan valley, BC
49
MT. BOUCHERIE 'RESERVE' CHARDONNAY Okanagan valley, BC
50
CLOS DU SOLEIL FUME BLANC Okanagan valley, BC
50
TANTALUS RIESLING Okanagan valley, BC

All items are inclusive of taxes. Prices are subject to a 18% service charge All items are subject to change based on availability

60

Updated March 2024



2024 Wine Selections

RED WINE 750ML

HESTER CREEK VINEYARDS CABERNET-MERLOT Okanagan valley, BC BENCH 1775 MERLOT Okanagan valley, BC 43 GRAY MONK MERLOT Okanagan valley, BC BORDER TOWN VINEYARDS CABERNET SAUVIGNON Okanagan valley, BC THE HATCH SCREAMING FRENZY MERITAGE Okanagan valley, BC TINHORN CREEK CABERNET FRANC Okanagan valley, BC 46 S'MILKA VISTA SYRAH Okanagan valley, BC RAMIFICATION CELLARS PINOT NOIR Okanagan valley, BC 50TH PARALLEL PINOT NOIR Lake Country, BC 52 CLOS DU SOLEIL CELESTIALE Okanagan valley, BC 52 LAKESIDE CELLARS CABERNET FRANC Okanagan valley, BC 60 RUSTWINE CO. MERLOT Okanagan valley, BC COVERT FARMS MERITAGE Okanagan valley, BC 60

> All items are inclusive of taxes. Prices are subject to a 18% service charge All items are subject to change based on availability

> > Updated April 2024