

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

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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

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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

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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

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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

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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

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

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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

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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

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Updated August 2023



2023 Bar Service

(To be updated in February 2024)

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 2023



2023 Beverage List

(To be updated in February 2024)

LIQUOR

TIER 1

polar ice VODKA

lambs WHITE/DARK RUM

beefeater GIN

captain's SPICED RUM

wisers RYE

ballantine's BLENDED SCOTCH

7.25

TIER 2

Absolut VODKA
bacardi WHITE
appleton's DARK RUM
sailor jerry SPICED RUM

bombay GIN crown royal RYE

maker's mark BOURBON jose cuervo TEQUILA

8.25

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2023 Beverage List

(To be updated in February 2024)

LIQUEURS

bailey's * kahlua * grand marnier * drambuie * amaretto 8.25/11

COCKTAILS

9

BEER * CIDER * COOLERS

coors light * kokanee 7.5

heineken * dos equis * corona * soma cider 8.25

guinness (440ml) *8.75*

7 seasonal selections on tap 10.25

WINE

house glass wine (60z)

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Updated March 2023



2023 Beverage List

(To be updated in February 2024)

NON-ALCOHOLIC

soft drinks * juice 3.75/4.5

NON-ALCOHOLIC BEER

one for the road brewing IPA & kolsch

PUNCH

Non-alcoholic *50/gallon*

sparkling alcoholic fruit punch 98/gallon

> spiked lemonade 98/gallon

> > rum punch 98/gallon

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Updated March 2023



2023 Wine Selections

(To be updated in February 2024)

SPARKLING WINE * CHAMPAGNE * ROSE

STONEBOAT BUBBLE BOAT **SPARKLING** okanagan valley, b.c

FITZPATRICK CREMENT okanagan valley, b.c 48

HESTER CREEK OLD VINES PINOT BLANC BRUT okanagan valley, b.c 85

VEUVE CLICQUOT champagne, france
146

50TH PARALLEL **ROSE** okanagan valley, b.c

Prices are subject to a 18% service charge, 5% GST & 10% Liquor Tax All items are subject to change based on availability

Updated March 2023



2023 Wine Selections

(To be updated in February 2024)

WHITE WINE 750ML

HESTER CREEK VINEYARDS *PINOT GRIS* okanagan valley, b.c 40

CORCELETTES GEWURZTRAMINER okanagan valley, b.c 40

GOLD HILL WINERY CHARISMA *PINOT GRIS* okanagan valley, b.c 41

RED ROOSTER **SAUVIGNON BLANC** okanagan valley, b.c.

LOST INHIBITIONS BY CHURCH AND STATE $SAUVIGNON\ BLANC$ okanagan valley, b.c 42

CROWSNEST VINEYARDS UNOAKED CHARDONNAY okanagan valley, b.c 43

CHURCH AND STATE *VIOGNIER* okanagan valley, b.c 49

RIVER STONE ESTATES **SAUVIGNON BLANC** okanagan valley, b.c 50

CLOS DU SOLEIL *FUME BLANC* okanagan valley, b.c 50

The hatch SCREAMING FRENZY CHARDONNAY okanagan valley, b.c 50

MT. BOUCHERIE 'RESERVE' CHARDONNAY okanagan valley, b.c 50

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2023 Wine Selections

(To be updated in February 2024)

RED WINE 750ML

HESTER CREEK VINEYARDS *CABERNET-MERLOT* okanagan valley, b.c 40

GOLD HILL WINERY CHARISMA *CABERNET-MERLOT* okanagan valley, b.c 41

RUST WINE CO. *CABERNET FRANC* okanagan valley, b.c 42

BENCH 1775 **MERLOT** okanagan valley, b.c 43

The hatch SCREAMING FRENZY MERITAGE okanagan valley, b.c 45

MT. BOUCHERIE 'RESERVE' *MERLOT* okanagan valley, b.c 45

CROWSNEST VINEYARDS *MERLOT* okanagan valley, b.c 48

50th PARALLEL *PINOT NOIR* okanagan valley, b.c 52

OROFINO VINEYARDS GAMAY-NOIR okanagan valley, b.c.

BAILLIE-GROHMAN ESTATES *PINOT NOIR* creston, b.c 55

COVERT FARMS *MERITAGE* okanagan valley, b.c 60

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