



Penticton Lakeside Resort
Convention Centre & Casino

2012
Catered
Menu
selections



The Penticton Lakeside Resort & Conference Centre
Jo Norton-Westwood, Director, Convention Sales & Catering Services

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Penticton Lakeside Resort
Convention Centre & Casino

Breakfast Buffets

All Breakfast Buffets are designed for Groups of 25 Guests or more

The Continental Buffet

Assorted Chilled Fruit Juices
Mixed Fresh Fruit Cocktail
Assorted Breakfast Pastries
Butter, Preserves & Cream Cheese
Fresh Brewed Regular & Decaffeinated Coffee
Assorted Regular & Herbal Teas

\$11.25 per Person

The Full Breakfast Buffet

Assorted Chilled Fruit Juices
Fresh Sliced Seasonal Fruit
Scrambled Eggs
Maple Smoked Bacon & Grilled Sausage Links
Seasoned Breakfast Potatoes
Assorted Breads & Breakfast Pastries
Butter, Preserves & Cream Cheese
Fresh Brewed Regular & Decaffeinated Coffee
Assorted Regular & Herbal Teas

\$17.25 per Person

Add:

Waffles, French Toast or Pancakes With Maple Syrup

\$2.25 per Person

Prices are subject to 15% Service Charge + applicable taxes



Penticton Lakeside Resort
Convention Centre & Casino

Breakfast Buffet

All Breakfast Buffets are designed for Groups of 25 Guests or more

The Deluxe Breakfast Buffet

Assorted Chilled Fruit Juices and Milk
Harvest Crunch Granola
Fresh Berries and Fruit in Season
Cottage Cheese and Fruit Yogurts
Fruit, Yogurt, and Granola Parfaits

Smoked Salmon with Condiments & Pumpernickel Bread

Scrambled Eggs
Eggs Benedict
Bacon
Breakfast Sausage
Potato Hash Browns
Waffles, Fruit Toppings and Syrup

Baked Mustard Glazed Ham
carved by the attending Chef

Croissants, Muffins, Multigrain Bagels, Scones, Banana Nut Bread, Fruit and Cream Cheese
Streudels & Danish, Preserves, Cream Cheese and Butter

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Regular & Herbal Teas

\$23.95 per Person

Prices are subject to 15% Service Charge and applicable taxes



Penticton Lakeside Resort
Convention Centre & Casino

Breakfast Buffets

(All Breakfast Buffets are designed for Groups of 25 Guests or more)

The Lakeside Breakfast Buffet

Assorted Chilled Fruit Juices
Fresh Sliced Seasonal Fruit
Hash Browns

Your Choice of One:

Eggs Benedict
Eggs Florentine
Eggs Pacific

Fresh Brewed Regular & Decaffeinated Coffee
Assorted Regular and Herb Teas

\$17.25 per Person

The Healthy Start Buffet

Assorted Chilled Fruit Juices
Fresh Sliced Seasonal Fruit
Harvest Crunch Granola and Milk
Cottage Cheese and Fruit Yogurts
Multigrain Bagels or Muffins, Banana Nut Bread
Butter, Preserves and Cream Cheese
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Regular and Herbal Teas

\$13.75 per Person

Add:

Cholesterol-Free Egg Beaters

\$2.50 per Person

Prices are subject to 15% Service Charge and applicable taxes



Penticton Lakeside Resort
Convention Centre & Casino

Plated Breakfasts

All guests must have the same meal menu. All plated breakfasts come with your choice of a small fruit juice, fresh brewed regular or decaffeinated coffee and assorted regular and herbal teas. All plated breakfasts are designed for groups of 50 guests or less. All larger groups are recommended to make a selection from our assorted breakfast buffets.

The Breakfast Plate

Scrambled Eggs, Seasoned Breakfast Potatoes and your choice of
Maple Smoked Bacon or Grilled Link Sausages, Croissant/Butter/Preserves

\$14.95 per Person

The Lakeside Breakfast

Your choice of Eggs Benedict, Eggs Florentine or Eggs Pacific with Sliced Fresh Seasonal Fruit

\$14.95 per Person

Spinach, Feta Cheese, Mushroom & Sundried Tomato Frittata

Seasoned Breakfast Potatoes

\$12.50 per Person

Belgian Waffle

With your choice of Strawberries or Peaches, Whipped Cream and Syrup

\$11.95 per Person

Prices are subject to 15% Service Charge and applicable taxes



Refreshment Breaks

Beverage Selections

Coffee, Decaffeinated Coffee, Assorted Teas (*bottomless cup, per person, per break*) \$2.00

Pot of Coffee (*10 cups, freshly brewed, regular or decaffeinated*) \$20.00

Herbal Teas (*per person, per break*) \$2.00

Hot Chocolate (*1.75L Thermos*) \$20.00

2% Milk (*1.5L Pitcher*) \$15.95

Chilled Fruit Juices (*Apple, Orange or Pink Grapefruit - 1.5L Pitcher*) \$15.95

Cranberry, Pineapple, V8 or Tomato Juice (*1.5L Pitcher*) \$15.95

Iced Tea (*1.5L Pitcher*) \$15.95

Assorted Soft Drinks (*per can*) \$2.25

Sparkling Mineral Water

Perrier (*330ml*) \$2.50 per bottle

San Pellegrino (*500ml*) \$4.25 per bottle

Red Bull (*250ml*) \$3.25 per can

Assorted Bottled Juices (*Apple, Orange, Grapefruit - 300ml*)

\$3.00 per bottle

Assorted Sparkling Juice (*285ml*) \$3.00 per bottle

Non-Alcoholic Fruit Juice Punch \$45.00 per gallon

Stimulus

Crisp Garden Vegetable Basket with Sesame Dip \$3.00 per person; or

\$70.00/Basket (*serves approximately 25 people*)

Assorted Domestic Cheeses Garnished with Fresh Grapes \$5.25 per person; or

\$125.00/Mirror (*serves approximately 25 guests*)

Sliced Fresh Seasonal Fruit \$5.25 per person; or

\$125.00 Platter (*serves approximately 25 people*)

Selection of Whole Fruit (*Apples, Oranges, Bananas and Local Fruit In Season*) \$1.95 per piece

Assorted Donuts \$2.50 per piece

Croissants \$2.50 per piece

Danish \$2.50 per piece

Assorted Squares \$1.50 per piece

Assorted Muffins \$2.25 per piece

Assorted Cookies \$1.25 per piece

Assorted Jumbo Cookies \$2.00 per piece

French Pastries \$3.50 per piece

Fruit and Cream Cheese Strudel \$1.35 per piece



Penticton Lakeside Resort
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a la Carte Lunch Menu

3 Course

All a la Carte lunches are served with freshly baked rolls & butter, coffee, decaffeinated coffee & assorted teas.

Vegetarian and dietary alternatives are available when a minimum of 72 hours notice is provided to the hotel.

When making your course selections, please keep in mind that each guest must have the same Lunch Menu.

Menu Number 1

Appetizers

Select one of the following:

- Tossed Green Salad with Choice of Dressing
- Chef's Soup of the Day
- Crisp Caesar Salad with Homemade Creamy Garlic Dressing
- Creamy Potato, Cheddar & Jalapeno Soup
- Fresh Fruit Cocktail with Honey Yogurt Dressing
- Chicken Satay with Zesty Peanut Sauce on Sweet Ginger Coleslaw

Entrees

Select one of the following:

- Chicken or Beef Stir-Fry with Fresh Garden Vegetables & Oriental Sticky Rice (Maximum 100 guests)
- Homemade Quiche with Tossed Green Salad and Choice of Dressing
- Choose from:*
 - Spinach & Feta Cheese
 - Chicken & Field Mushroom
 - Black Forest Ham & Swiss Cheese
- Beef Dip on a Bun with Thinly Sliced Onions, au Jus for Dipping and Creamy Potato Salad
- Oven Baked Meat or Vegetarian Lasagna with Caesar Salad and Toasted Garlic-Herb Focaccia Bread
- BBQ Chicken and Caesar Salad Wrap with Three Cheese Blend, served with Fresh Fruit
- Caesar, Shrimp and Scallop Salad with Grilled Garlic Focaccia Bread

Desserts

Select one of the following:

- Rich and Creamy Chocolate Mousse
- Bavarian Cream with Raspberry Sauce
- Warm Apple Pie with Vanilla Ice Cream
- New York Style Cheese Cake with Blueberry, Peach or Strawberry Sauce

\$20.95 per Person

Prices are subject to 15% Service Charge and applicable taxes



Penticton Lakeside Resort
Convention Centre & Casino

a la Carte Lunch Menu

3 Course

*All a la Carte lunches are served with freshly baked rolls & butter, coffee, decaffeinated coffee & assorted teas.
Vegetarian and dietary alternatives are available when a minimum of 72 hours notice is provided to the Hotel.
When making your course selections, please keep in mind that each guest must have the same lunch menu.*

Menu Number 2

Appetizers

Select one of the following:

- Tomato, Bocconcini & Red Onion Salad with Herb Vinaigrette
- Grilled Chicken Satay Skewers with Zesty Peanut Sauce on Sweet Ginger Coleslaw
- Boston Clam Chowder
- Caesar Salad with Housemade Dressing
- Shrimp Cocktail
- Curried Butternut Squash Soup
- Tossed Greens with Tomato and Cucumber with House Dressing

Entrees

*All entrees are served with Seasonal Vegetables and your choice of Roast Potatoes,
Roast Garlic Mashed Potatoes, Mashed Potatoes or Rice Pilaf.*

Select one of the following:

- 6 oz. Sirloin Steak Sandwich with Sautéed Mushrooms & Onions on Garlic Toast
- Baked Fillet of Salmon with White Wine Dill Sauce
- Grilled Breast of Chicken with Wild Mushroom Hunter Sauce
- Shaved Roast Beef with Merlot and Herb Jus
- Pork Cutlet Grilled with Apple Reduction Sauce
- Pan-Seared Tilapia with Gumbo Style Sauce
- Basa Fillet in a Coconut Lime Sauce
- Mediterranean Chicken with Spinach and Artichoke Hearts

Desserts

Select one of the following:

- Profiteroles Drizzled with Chocolate and Served on a Bed of Raspberry Sauce
- Okanagan Apple Cobbler with Fresh Cinnamon Whipped Cream
- New York Style Cheesecake with Blueberry, Peach or Strawberry Sauce
- Black Forest Cake with Kirsch Cream
- Warm, House Made Apple Streudel with Cocoa Whipped Cream
- Frozen Orange and Grand Marnier Mousse in a Chocolate Cup with Raspberry Sauce

\$23.25 per Person

Prices are subject to 15% Service Charge and applicable taxes



Penticton Lakeside Resort
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Lunch Buffet Menus

*(All lunch buffets are served with coffee, decaffeinated coffee & assorted teas)
(Minimum 25 Guests)*

Pasta Lunch Buffet

Freshly Baked Rolls & Butter
Tossed Field Greens with Assorted Dressings
Thai Beef Salad
Traditional Greek Salad
Two Varieties of Pasta (Chef's Choice)

Choice of Two Sauces:

Primavera (*Vegetarian*)
Alfredo (*Mushroom & Chicken*)
Bolognese (*Meat and Tomato*)
Spicy Chicken with Black Beans
Seafood Medley (*Add \$2.00 per person*)

\$17.25 per Person

Lasagna Lunch Buffet

Toasted Garlic-Herb Focaccia Bread
Seasonal Greens
Tomato, Green Bean and Artichoke Salad
Traditional Greek Salad

House-Made Lasagna

Choice of Two:

Bolognese (*Meat Sauce with Spinach and Cottage Cheese*)
Primavera (*A Medley of Fresh Garden Vegetables*)
Chicken with Herbs & Mushrooms
Seafood Medley (*Add \$2.00 per person*)

\$18.25 per person

Add:

Assorted Squares and Cookies \$2.50 per Person
Fresh Sliced Seasonal Fruit \$4.00 per Person

Prices are subject to 15% Service Charge and applicable taxes

Lunch Buffet Menus

*(All lunch buffets are served with coffee, decaffeinated coffee & assorted teas)
(Minimum 25 Guests)*

Burger Buffet

Build Your Own Caesar Salad
Oriental Coleslaw
Grainy Dijon Potato Salad
Fresh Kaiser Rolls

100% All Beef Patties, Grilled Breasts of Chicken and Garden Vegetable Patties
Leaf Lettuce, Sliced Tomatoes and Red Onions
Sliced Cheddar, Swiss & Jalapeno Jack Cheese
Assorted Condiments
Zesty Wedge Fries
\$17.25 per Person

Build Your Own Sandwich Buffet

Soup of the Day
Tossed Field Greens with Assorted Dressings
Oriental Coleslaw
Grainy Dijon Potato Salad
An Assortment of Fresh Breads and Kaiser Rolls
Tender Roast Beef, Shaved Pastrami, Turkey and Black Forest Ham
Sliced Tomatoes, Onions and Fresh Leaf Lettuce
Egg Salad, Mixed Seafood Salad
Sliced Cheddar, Swiss and Jalapeno Jack Cheese
\$16.25 per Person

The European Lunch

Soup of the Day
Fresh Baked Rolls, Croissants, 12 Grain and Rye Bread
Grainy Dijon Potato Salad
Devilled Eggs and Assorted Olives and Pickles
European Sliced Meats including Summer Sausage, Proscuitto Ham, Genoa Salami,
Smoked Salmon with Cream Cheese, Sliced Onions and Capers
Select European Style Cheeses including Swiss, Brie, Smoked Gruyere and Goat's Cheese
\$19.95 per Person

Add:

Assorted Squares and Cookies \$2.50 per Person

Fresh Sliced Seasonal Fruit \$4.00 per Person

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Lunch Buffet Add-Ons and Light Snacks

Soup of the Day \$2.75 per bowl

Assorted Quartered Sandwiches on White or Wholewheat Bread \$6.25 per sandwich
(Roast Beef, Turkey, Ham & Cheese, Vegetarian, Tuna or Egg Salad)

Assorted Fancy Open Faced Sandwiches (Chef's Selection - One Dozen Minimum Order) \$6.00 per sandwich

Assorted Wraps with Cream Cheese \$6.50 per wrap

Zesty Wedge Fries \$2.00 per order

Crisp Garden Vegetables with Sesame Dip \$3.00 per Person; or
\$70.00/Basket (serves approximately 25 guests)

Assorted Domestic Cheeses Garnished with Fresh Grapes \$5.50 per Person; or
\$125.00/Mirror (serves approximately 25 guests)

Nacho Chips with Salsa, Sour Cream & Guacamole (serves approximately 15 people) \$48.50

Ripple Chips with Roast Garlic Herb Dip (serves approximately 15 people) \$27.00

Bowl of Peanuts, Pretzels (serves approximately 15 people) \$27.00

Sliced Fresh Seasonal Fruit \$5.25 per person; or
\$125.00/Platter (serves approximately 25 people)

Assorted Whole Fruit (Apples, Oranges, Bananas and Local Fruit when in Season) \$1.95 per piece

Freshly Baked Muffins, Butter & Assorted Preserves \$2.25 per piece

Freshly Baked Fruit Danish \$2.50 per piece

Freshly Baked Croissants with Assorted Preserves \$2.50 per piece

Freshly Baked Fruit and Cream Cheese Strudel \$1.35 per piece

Assorted Freshly Baked Cookies (Chocolate Chip, Raisin Oatmeal & Chocolate Macadamia Nut) \$1.25/piece

Assorted Dessert Squares \$1.50 per piece

House Made French Pastries \$3.50 per piece

Dessert Platter Sampler (serves approximately 8 people) \$45.00

Warm Apple Cobbler & Fresh Whipped Cream (serves approximately 25 people) \$68.75

Jumbo Chocolate Covered Strawberries in Season \$22.00/dozen

Prices are subject to 15% Service Charge and applicable taxes



Penticton Lakeside Resort
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Picnic Lunches

The Bagged Lunch

- 1 Sandwich on White or Whole Wheat Bread
(Your choice of Roast Beef, Ham & Swiss, Turkey, Tuna Salad or Vegetarian)
- 1 Piece Whole Fresh Fruit
(Your choice of Apple, Orange or Banana)
- 1 Bottled Juice
(Your choice of Apple, Orange or Grapefruit)
- 1 Piece Assorted Dessert Square

\$12.95 per Lunch

The Picnic Lunch

- 1/4 Herb Roasted Chicken
- Dinner Roll and Butter
- Greek Salad
- 1 Piece Whole Fresh Fruit
(Your choice of Apple, Orange or Banana)
- Bottled Beverage
- House Made Apple Strudel

\$15.25 per Lunch



Penticton Lakeside Resort
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Reception Fare

Crisp Garden Vegetable Basket with Sesame Dip (*serves approximately 25 guests*) \$70.00

Grilled Mediterranean Vegetable Platter (*serves approximately 25 guests*) \$75.00

Assorted Bread Basket & Dips including Sliced Baguette, Focaccia & Pita Bread with Tzatziki,

Black Olive Tapenade and Spinach Artichoke Dip (*serves approximately 50 guests*) \$220.00

Imported Olive, Pickle and Marinated Mushroom Tray (*serves approximately 25 guests*) \$50.00

Domestic Cheese Tray

(Cheddar, Swiss, Mozzarella & Monterey Jack with Crackers & Fresh Grapes, *approximately 2 oz per person*)

Large Tray (*serves approximately 75 guests*) \$275.00

Small Tray (*serves approximately 25 guests*) \$125.00

International Cheese and Fruit Tray

(Includes all Domestic Cheeses plus Asiago, Danish Blue, Brie, Boccancino and Havarti with Freshly Sliced Baguette, Crostini, Crackers and Assorted Fresh Fruit, *approximately 2 oz. per person*)

Large Tray (*serves approximately 75 guests*) \$400.00

Small Tray (*serves approximately 25 guests*) \$150.00

Chilled Black Tiger Prawns and Cocktail Sauce (*100 pieces*) \$250.00

Peel and Eat Prawns and Cocktail Sauce (*approximately 250 pieces*) \$175.00

Smoked Salmon Platter with Dark Pumpernickel & Assorted Condiments

(*serves approximately 25 guests*) \$165.00

Cured Meat Platter with Proscuitto, Mortadella, Salami, Capicollo and Assorted Dinner Buns

(*serves approximately 25 guests*) \$165.00

Assorted Cold Meat Platter with Tender Roast Beef, Shaved Pastrami, Turkey, Black Forest Ham, Dinner Buns & Condiments (*serves approximately 50 guests*) \$295.00

Carved Roast Beef Station with Au Jus, Sliced Onions, Condiments and Mini Sub Buns

(*serves approximately 60 - 75 guests*) \$525.00



*Penticton Lakeside Resort
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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 and Basil Bruschetta on Focaccia Toast \$16.95
- Devilleed Eggs \$16.95
- Assorted Fancy Canapes (*Chef's Choice*) \$18.95
- Smoked Salmon and Cream Cheese Rosettes on Pumpernickel \$19.95

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 \$16.95
- Sausage Rolls with Honey Mustard Sauce \$17.95
- Mixed Olive & Roasted Garlic Bruschetta \$18.95
- Satay Chicken Skewers with Spicy Dipping Sauce \$19.95
- Spicy Jumbo Chicken Wings with Blue Cheese Dip \$19.95
- Mushroom Spring Rolls with Hoisin Glaze \$19.95
- Marinated Beef, Pepper and Mushroom Skewers \$20.95
- Pot Stickers with Traditional Plum Sauce \$20.95
- Jumbo Breaded Prawns \$20.95

Prices are subject to 15% Service Charge and applicable taxes



*Penticton Lakeside Resort
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Reception & Dinner Buffet Accoutrements

Live Sautee Station

(minimum 50 guests required)

Beef with Brandy and Wild Mushrooms \$5.25 per Person

Escargot with Fresh Tomatoes, Onions, Garlic and Cream \$5.25 per Person

Drunken Prawns \$6.75 per Person

Chicken Penne Pasta with Rosé Sauce \$5.25 per Person

Live Oyster Shucking Station

(minimum order - five dozen, priced per dozen)

Oyster Varieties and Prices Based upon Seasonal Markets

Dessert Station

(minimum 25 guests)

French Pastries, Mini House Made Cookies and Chocolate Covered Strawberries

\$6.95 per Person

Prices are subject to 15% Service Charge and applicable taxes



Penticton Lakeside Resort
Convention Centre & Casino

a la Carte Dinner Menu

All plated meals are served with assorted rolls and butter, coffee, decaffeinated coffee and assorted teas. Please keep in mind when selecting your three, four or five course dinner menu, that each guest must have the same meal menu. Vegetarian and dietary alternatives are available when a minimum of 72 hours notice is provided to the Hotel. Complimentary Banquet Room based on minimum 3 course meal.

Appetizers

- Creamy Potato, Cheddar & Jalapeno Soup \$4.25
- Curried Butternut Squash Bisque \$4.25
- West Coast Seafood Chowder in a Saffron Tomato Broth \$5.75
- Crisp Caesar Salad with Homemade Creamy Garlic Dressing \$4.25
- Tender Wild Baby Greens, Cherry Tomatoes and Parmesan Crisps served with a Herb Vinaigrette \$4.25
- Tomato & Bocconcini Salad with Fresh Basil Vinaigrette \$4.50
- Spanokapita \$4.95
- Pacific Smoked Salmon with Cream Cheese, Capers & Pumpernickel \$6.25
- Garlic & Herb Jumbo Prawn Skewer on Oriental Slaw \$6.75

Entrees

All entrees are served with seasonal vegetables, and your choice of roast herb nugget potatoes, roasted garlic mashed potatoes, mashed potatoes or rice pilaf

- Poached Salmon Fillet with Hollandaise, Chives and Shrimp \$19.50
- Pepper Crusted Roast Striploin with Horseradish Brown Sauce \$17.50
- Bacon-Wrapped Loin of Pork with Spinach & Chorizo Sausage Dressing, Roasted Apple Demi Sauce \$19.50
- Roast Turkey with Savoury Stuffing \$19.50
- 6 oz. Fillet of Beef with a Merlot & Wild Mushroom Sauce \$26.50 or 8 oz. \$29.50
- Mushroom and Gorgonzola Stuffed Breast of Chicken with a Roasted Pepper Sauce \$19.50
- Herb & Dijon Crusted Rack of Lamb, Red Wine Reduction Sauce \$30.50
- Slow Roasted Prime Rib of Beef, Au Jus, Yorkshire Pudding \$22.95
- Chestnut and Brie Stuffed Breast of Chicken with Champagne Sauce \$19.50
- Blackened Pacific Halibut with Tropical Sauce (in season) \$20.95
- Grilled Fillet of Salmon with a Herb Pesto Sauce \$19.50

Desserts

- Dark Chocolate Brownie with Chocolate Caramel and Candied Pecans \$5.25
- Ultimate Okanagan Pie with Apples, Peaches & Pears served with Whipped Cream \$4.75
- Profiteroles drizzled with Chocolate and served on a bed of Raspberry Sauce \$4.50
- House Made Apple Streudel with Cinnamon Whipped Cream \$4.25
- Frozen Orange and Grand Marnier Tower with Chocolate Sauce \$5.25
- Traditional Italian Tiramisu \$4.25
- Frozen White and Dark Chocolate Mousse with Strawberry Coulis \$5.25
- New York Style Cheesecake with Blueberry or Strawberry Topping \$4.75

Prices are subject to 15% Service Charge and Applicable Taxes



The Okanagan Buffet

(minimum 50 guests)

Freshly Baked Rolls and Butter
Tossed Field Greens with Assorted Dressings
Fresh Crisp Vegetable Basket with Sesame Dip
Grainy Dijon Potato Salad
Spicy Thai Beef and Noodle Salad
Tomato, Artichoke and Black Olive Vinaigrette
Mediterranean Pasta Salad
Assorted Olives and Pickles

Sauteed Garden Vegetable Medley

Your choice of:

Rice Pilaf; or

Herb Roasted Nugget Potatoes; or

Mashed Potatoes with Gravy

Your choice of one:

Slow Roasted Baron of Beef; or

Honey-Dijon Glazed Ham; or

Leg of Lamb with Rosemary and Red Wine Sauce

Carved by attending Chef

Your choice of one:

- Carved Roast Turkey with Traditional Savoury Stuffing
- Grilled Breast of Chicken with Red Wine and Tarragon Hunter Style Sauce
- Traditional or Vegetarian Style Lasagna Baked with Three Cheeses
 - Oven Baked White Wine and Dill BC Salmon
 - Lemon and Fresh Herb Roasted Chicken

Assorted Cakes, Pastries, Pies and Dessert Squares
Coffee, Decaffeinated Coffee and Assorted Teas

\$33.00 per Person

Add:

Domestic Cheese and Fresh Fruit Tray

\$3.50 per person

Prices are subject to 15% Service Charge and applicable taxes



*Penticton Lakeside Resort
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CATERING DEPARTMENT

2012

WINE SELECTIONS

BY THE BOTTLE

B.C. WHITE WINES

Chardonnay – Jackson Triggs Black Label VQA	\$24.11
Sauvignon Blanc – Wild Horse Canyon	\$24.11
Gewurztraminer – Sumac Ridge VQA	\$24.11

B.C. RED WINES

Merlot – Jackson Triggs Black Label VQA	\$24.11
Cabernet Sauvignon – Wild Horse Canyon	\$24.11
Shiraz – Wild Horse Canyon	\$24.11

LOCAL HOUSE WINE BY THE LITRE

Sawmill Creek Barrel Select: Chardonnay & Merlot	\$23.21
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All prices subject to 15% service charge and HST
Full Wine List available on request