



PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

2017 CATERING MENU



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PLATED BREAKFASTS

WHEN MAKING YOUR COURSE SELECTIONS, PLEASE KEEP IN MIND THAT EACH GUEST MUST HAVE THE SAME BREAKFAST MENU.

PLATED BREAKFAST MENUS ARE SERVED WITH A SMALL FRUIT JUICE, FRESHLY BREWED REGULAR OR DECAF COFFEE + ASSORTED TEAS.

PLATED BREAKFAST MENUS ARE DESIGNED FOR GROUPS OF 25 GUESTS OR LESS; LARGER GROUPS ARE ENCOURAGED TO MAKE A SELECTION FROM OUR BREAKFAST BUFFET MENUS.

BELGIAN WAFFLE

\$13.50 PER PERSON

SERVED WITH
STRAWBERRIES
OR
PEACHES

TABLE SYRUP + BUTTER

FRESHLY WHIPPED CREAM

SEASONED BREAKFAST POTATOES

CANADIAN BREAKFAST

\$16.25 PER PERSON

SCRAMBLED EGGS

SEASONED BREAKFAST POTATOES

CHOOSE ONE OF THE FOLLOWING:

GRILLED LINK SAUSAGES
MAPLE SMOKED BACON

FRESHLY BAKED CROISSANT
WITH BUTTER + PRESERVES

LAKESIDE BREAKFAST

\$16.25 PER PERSON

CHOOSE ONE OF THE FOLLOWING:

EGGS BENEDICT
EGGS FLORENTINE
EGGS PACIFIC

HOUSE-MADE HOLLANDAISE

FRESH SLICED SEASONAL FRUIT

BAGEL BREAKFAST

\$13.50 PER PERSON

TRADITIONAL WHITE
OR
WHOLE WHEAT BAGEL
WITH LOX, CREAM CHEESE,
RED ONIONS + CAPERS

GARNISHED WITH SEASONAL FRUIT

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES





PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

BREAKFAST BUFFETS

ALL BREAKFAST BUFFET MENUS ARE DESIGNED FOR GROUPS OF **25** GUESTS OR MORE.

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



THE CONTINENTAL

\$12.50 PER PERSON

CHILLED FRUIT JUICES

FRESH FRUIT COCKTAIL

ASSORTED COLD BREAKFAST CEREALS WITH MILK

FRESHLY BAKED MINI PASTRIES
(MUFFINS, CROISSANTS + FRUIT DANISH)

BUTTER, PRESERVES + CREAM CHEESE

ADD:
INDIVIDUAL LOW-FAT YOGURT
\$3.00 EACH

THE HEALTHY START

\$14.95 PER PERSON

CHILLED FRUIT JUICES

SEASONAL FRESH SLICED FRUIT

ALMOND GRANOLA + NON-FAT MILK

LOW-FAT COTTAGE CHEESE + ASSORTED FRUIT YOGURT

MULTIGRAIN BAGELS

FRESHLY BAKED FRUIT + FIBRE MUFFINS

BUTTER, PRESERVES + CREAM CHEESE

ADD:
CHOLESTEROL-FREE EGG BEATERS
\$3.00 PER PERSON

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES

2017 CATERING MENU



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BREAKFAST BUFFETS

ALL BREAKFAST BUFFET MENUS ARE DESIGNED FOR GROUPS OF 25 GUESTS OR MORE.

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

THE FULL BREAKFAST BUFFET

\$19.95 PER PERSON

CHILLED FRUIT JUICES

SEASONAL FRESH SLICED FRUIT

ASSORTED COLD BREAKFAST CEREALS WITH LOW-FAT MILK

CREAMY SCRAMBLED EGGS WITH SCALLIONS + GRATED CHEDDAR

MAPLE SMOKED BACON + GRILLED SAUSAGE LINKS

SEASONED BREAKFAST POTATO PATTIES

ASSORTED MINI BREAKFAST PASTRIES + BAGELS

BUTTER, PRESERVES + CREAM CHEESE

ADD:

FRENCH TOAST OR PANCAKES WITH MAPLE SYRUP + BUTTER

\$3 PER PERSON

ADD:

BUILD YOUR OWN OMELET STATION

\$5 PER PERSON

THE LAKESIDE BRUNCH BUFFET

\$28.95 PER PERSON

MINIMUM 50 GUESTS

CHILLED FRUIT JUICES

ALMOND CRUNCH GRANOLA WITH LOW-FAT MILK

FRESH FRUIT + BERRIES IN SEASON

COTTAGE CHEESE + FRUIT YOGURTS

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

CREAMY SCRAMBLED EGGS

EGGS BENEDICT WITH HOUSE-MADE HOLLANDAISE WITH CHIVES + CHEDDAR

MAPLE SMOKED BACON + GRILLED SAUSAGE LINKS

SEASONED BREAKFAST POTATO PATTIES

WAFFLES SERVED WITH STRAWBERRY + PEACH TOPPINGS, MAPLE SYRUP,
BUTTER + FRESHLY WHIPPED CREAM

BAKED MUSTARD HAM
(CARVED BY ATTENDING CHEF)

FRESHLY BAKED MINI BREAKFAST PASTRIES
(MUFFINS, CROISSANTS, FRUIT DANISHES + ASSORTED BAGELS)
BUTTER, PRESERVES + CREAM CHEESE

ADD:

BUILD YOUR OWN OMELET STATION

\$5 PER PERSON

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2017 CATERING MENU



REFRESHMENT BREAKS

BEVERAGE SELECTIONS

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

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

HOT CHOCOLATE (1.75L THERMOS) \$11.95

2% MILK (1.5L PITCHER) \$9.95

CHILLED FRUIT JUICE
(APPLE, ORANGE, OR PINK GRAPEFRUIT - 1.5L PITCHER) \$12.95

CHILLED JUICE
(CRANBERRY, PINEAPPLE, V8, OR TOMATO JUICE - 1.5L PITCHER) \$12.95

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) \$3.25

BOTTLED JUICES (APPLE, ORANGE, GRAPEFRUIT - 300ML BOTTLES) \$3.25

SPARKLING JUICES (285ML BOTTLE) \$3.25

NON-ALCOHOLIC FRUIT PUNCH (GALLON) \$45.00

STIMULUS

CRISP GARDEN VEGETABLES WITH SESAME DIP \$3.25 PER PERSON;
OR \$75 PER BASKET (SERVES APPROXIMATELY 25 GUESTS)

ASSORTED DOMESTIC CHEESE WITH FRESH FRUIT \$6.00 PER PERSON;
OR \$140 PER MIRROR (SERVES APPROXIMATELY 25 GUESTS)

SLICED FRESH SEASONAL FRUIT \$5.50 PER PERSON;
OR \$135 PER PLATTER (SERVES APPROXIMATELY 30 GUESTS)

ASSORTED WHOLE FRUIT
(APPLES, ORANGES, BANANAS + LOCAL FRUIT IN SEASON) \$1.95 PER PIECE

ASSORTED DONUTS \$2.75 PER PIECE

CROISSANTS \$2.75 PER PIECE

DANISHES \$2.75 PER PIECE

ASSORTED MUFFINS \$2.75 PER PIECE

ASSORTED SQUARES \$1.75 PER PIECE

ASSORTED COOKIES \$2.00 PER PIECE

ASSORTED JUMBO COOKIES \$2.00 PER PIECE

HOUSE-MADE FRENCH PASTRIES \$4.25 PER PIECE

FRUIT + CREAM CHEESE STRUDEL \$1.75 PER PIECE

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES



PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

A LA CARTE LUNCH MENU

ALL A LA CARTE LUNCHES ARE SERVED WITH FRESHLY BAKED ROLLS + BUTTER, REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS.
VEGETARIAN + 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 ONE

\$19.00 PER PERSON

APPETIZERS

CHOOSE ONE OF THE FOLLOWING:

CREAMY TOMATO SOUP WITH FRESH HERBS

LEEK + POTATO SOUP WITH ROAST GARLIC

MIXED GREEN SALAD WITH CHAMPAGNE DRESSING + TOASTED ALMONDS

ENTRÉES

CHOOSE ONE OF THE FOLLOWING:

SHAVED PRIME RIB SANDWICH WITH HORSERADISH MAYO ON CIABATTA

TURKEY CLUB WITH CRISP BACON, LETTUCE + TOMATO ON FRENCH BREAD

SALMON SALAD SANDWICH WITH SPROUTS + SPINACH ON MULTIGRAIN BREAD

DESSERTS

CHOOSE ONE OF THE FOLLOWING:

RICH CHOCOLATE + KALE BROWNIE WITH WHIPPED CREAM

ICE CREAM SANDWICH

(VANILLA ICE CREAM BETWEEN TWO CHOCOLATE CHIP COOKIES
+ HALF DIPPED IN DARK CHOCOLATE)

MENU NUMBER TWO

21.95 PER PERSON

APPETIZERS

CHOOSE ONE OF THE FOLLOWING:

CURRIED CHICKEN + LENTIL SOUP WITH CILANTRO + LIME

BRISKET CHILI WITH BLACK BEANS + FRESH LIME

SPINACH SALAD WITH CANDIED ALMONDS,
GOAT CHEESE + CHAMPAGNE DRESSING

ENTRÉES

CHOOSE ONE OF THE FOLLOWING:

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

TUNA NIÇOISE WITH FRESH SPROUTS ON A LOCAL CAPE SEED ROLL

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

DESSERTS

CHOOSE ONE OF THE FOLLOWING:

CRÈME CARAMEL WITH FRESH BERRIES

CHOCOLATE PÂTÉ WITH A WALNUT BASE,
VANILLA WHIPPED CREAM + FRESH FRUIT

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A LA CARTE LUNCH MENU

ALL A LA CARTE LUNCHES ARE SERVED WITH FRESHLY BAKED ROLLS + BUTTER, REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS.
VEGETARIAN + 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 THREE

\$22.95 PER PERSON

APPETIZERS

CHOOSE ONE OF THE FOLLOWING:

CHEF'S SOUP OF THE DAY

CREAMY POTATO, CHEDDAR + JALAPEÑO SOUP

TOSSED GREEN SALAD WITH CHOICE OF DRESSING

CAESAR SALAD WITH HOUSE-MADE
CREAMY GARLIC DRESSING

CHICKEN SATAY WITH ZESTY PEANUT SAUCE
ON SWEET GINGER COLESLAW

FRESH FRUIT COCKTAIL
WITH HONEY YOGURT DRESSING



ENTRÉES

CHOOSE ONE OF THE FOLLOWING:

CHICKEN OR BEEF STIR-FRY WITH
FRESH GARDEN VEGETABLES + ORIENTAL STICKY RICE
(MAXIMUM 100 GUESTS)

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

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

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

OVEN BAKED MEAT OR VEGETARIAN LASAGNA WITH
CAESAR SALAD + TOASTED GARLIC-HERB FOCACCIA

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

CAESAR, SHRIMP + SCALLOP SALAD
WITH GRILLED FOCACCIA BREAD

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

DESSERTS

CHOOSE ONE OF THE FOLLOWING:

RICH + CREAMY CHOCOLATE MOUSSE

BAVARIAN CREAM WITH RASPBERRY SAUCE

WARM APPLE PIE WITH VANILLA ICE CREAM

NEW YORK CHEESECAKE
WITH BLUEBERRY, PEACH OR STRAWBERRY SAUCE



PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES

2017 CATERING MENU



A LA CARTE LUNCH MENU

ALL A LA CARTE LUNCHESES ARE SERVED WITH FRESHLY BAKED ROLLS + BUTTER, REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS.
VEGETARIAN + 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 FOUR \$25.95 PER PERSON

APPETIZERS

CHOOSE ONE OF THE FOLLOWING:

CURRIED BUTTERNUT SQUASH SOUP

BOSTON CLAM CHOWDER

TOSSED GREENS WITH TOMATO + CUCUMBER
IN HOUSE-MADE DRESSING

TOMATO, BOCCONCINI + RED ONION SALAD
WITH HERB VINAIGRETTE

CAESAR SALAD WITH HOUSE-MADE
CREAMY GARLIC DRESSING

SHRIMP COCKTAIL

CHICKEN SATAY WITH ZESTY PEANUT SAUCE
ON SWEET GINGER COLESLAW

ENTRÉES

ALL ENTRÉES ARE SERVED WITH SEASONAL VEGETABLES
+ YOUR CHOICE OF ROAST POTATOES,
TRADITIONAL MASHED POTATOES, ROAST GARLIC
MASHED POTATOES OR RICE PILAF

CHOOSE ONE OF THE FOLLOWING:

BAKED SALMON FILLET
WITH WHITE WINE DILL SAUCE

GRILLED CHICKEN BREAST
WITH WILD MUSHROOM HUNTER SAUCE

SHAVED ROAST BEEF WITH MERLOT + 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 + ARTICHOKE HEARTS

DESSERTS

CHOOSE ONE OF THE FOLLOWING:

PROFITEROLES DRIZZLED WITH CHOCOLATE
+ SERVED ON RASPBERRY SAUCE

OKANAGAN APPLE COBBLER
WITH FRESH CINNAMON WHIPPED CREAM

NEW YORK CHEESECAKE
WITH BLUEBERRY, PEACH OR STRAWBERRY SAUCE

BLACK FOREST CAKE WITH KIRSCH CREAM

WARM, HOUSE MADE APPLE STRUDEL
WITH COCOA WHIPPED CREAM

FROZEN ORANGE + GRAND MARNIER MOUSSE
IN A CHOCOLATE CUP WITH RASPBERRY SAUCE

BAVARIAN CREAM WITH RASPBERRY SAUCE

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES



LUNCH BUFFETS

ALL LUNCH BUFFET MENUS ARE DESIGNED FOR GROUPS OF 25 GUESTS OR MORE.
ALL LUNCH BUFFETS INCLUDE REGULAR COFFEE, DECAF COFFEE + ASSORTED TEAS.

BUILD YOUR OWN SANDWICH

\$19.95 PER PERSON

SOUP OF THE DAY

MIXED GREEN SALAD WITH
ASSORTED DRESSINGS
OR CAESAR SALAD

CRISP GARDEN VEGETABLES
WITH SESAME DIP

POTATO SALAD

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

CHEDDAR, SWISS
+ JALAPEÑO JACK CHEESES

CUCUMBERS, LETTUCE, TOMATOES,
PICKLES + RED ONIONS

ASSORTED OLIVES + PICKLES

ASSORTMENT OF LOCAL BREADS
+ ROLLS

ASSORTMENT OF FRESH BAKED
COOKIES

BUILD YOUR OWN TACO

\$19.95 PER PERSON

BLACK BEAN SOUP WITH
SOUR CREAM + GREEN ONION

CORN + BEAN SALAD
WITH CILANTRO + LIME

MIXED GREEN SALAD WITH
ASSORTED DRESSINGS

WARM TACO BEEF OR
SPICED CHICKEN WITH
HARD CORN TACO SHELLS
+ SOFT FLOUR TORTILLAS

WARM REFRIED BEANS

SHREDDED LETTUCE

SALSA + SOUR CREAM

SHREDDED CHEESE

JALAPEÑOS

GUACAMOLE

DICED ONIONS

ADD:

ASSORTMENT OF CHEESECAKES +
GRILLED PINEAPPLE WITH YOGURT
\$5.00 PER PERSON

BUILD YOUR OWN BBQ BURGER

(OUTSIDE BBQ WITH ATTENDING CHEF WEATHER PERMITTING)

\$18.95 PER PERSON

BUILD YOUR OWN CAESAR SALAD

ORIENTAL COLESLAW

MEDITERRANEAN PASTA SALAD

GRAINY DIJON POTATO SALAD

FRESH KAISER ROLLS

100% ALL BEEF PATTIES

GRILLED CHICKEN BREASTS

GARDEN VEGETABLE PATTIES

LEAF LETTUCE, SLICED TOMATOES
+ SLICED ONIONS

SLICED CHEDDAR, SWISS
+ JALAPEÑO JACK CHEESES

ASSORTED CONDIMENTS

ADD:

ASSORTED SQUARES + COOKIES
\$3.00 PER PERSON

SLICED FRESH SEASONAL FRUIT
\$4.50 PER PERSON

LASAGNA LUNCH BUFFET

\$20.95 PER PERSON

FRESHLY BAKED ROLLS WITH BUTTER

SEASONAL GREENS
WITH CHOICE OF DRESSING

BUILD YOUR OWN CAESAR SALAD

SLICED TOMATOES, CUCUMBERS
+ CRUMBLLED FETA WITH
BALSAMIC VINAIGRETTE

HOUSE-MADE LASAGNA
CHOOSE TWO OF THE FOLLOWING:

BOLOGNESE
(MEAT SAUCE WITH SPINACH
+ COTTAGE CHEESE)

PRIMAVERA
(FRESH GARDEN VEGETABLES)

CHICKEN ALFREDO
(CHICKEN, HERBS + MUSHROOMS)

ADD:

ASSORTED SQUARES + COOKIES
\$3.00 PER PERSON

SLICED FRESH SEASONAL FRUIT
\$4.50 PER PERSON

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LUNCH ADD-ONS + LIGHT SNACKS

SOUP OF THE DAY \$3.00 PER BOWL

ASSORTED QUARTERED SANDWICHES ON WHITE OR WHOLE WHEAT BREAD

\$6.50 PER SANDWICH

(ROAST BEEF, TURKEY, HAM + SWISS, VEGETARIAN, TUNA SALAD OR EGG SALAD)

ASSORTED OPEN-FACED SANDWICHES

(CHEF'S SELECTION - ONE DOZEN MINIMUM ORDER) \$6.50 PER SANDWICH

WARM WRAPS WITH ASSORTED FILLINGS \$6.75 PER WRAP

ZESTY WEDGE FRIES \$2.50 PER PERSON

CRISP GARDEN VEGETABLES WITH SESAME DIP \$3.25 PER PERSON;

OR \$75 PER BASKET (SERVES APPROXIMATELY 25 GUESTS)

ASSORTED DOMESTIC CHEESES GARNISHED WITH FRESH GRAPES

\$6.00 PER PERSON;

OR \$140 PER MIRROR (SERVES APPROXIMATELY 25 GUESTS)

FAMOUS BARKING PARROT NACHOS

(SERVES APPROXIMATELY 15 GUESTS) \$52.00

RIPPLE CHIPS WITH ROAST GARLIC HERB DIP

(SERVES APPROXIMATELY 15 GUESTS) \$25.00

BOWL OF PEANUTS

(SERVES APPROXIMATELY 15 GUESTS) \$27.00

BOWL OF PRETZELS

(SERVES APPROXIMATELY 15 GUESTS) \$27.00

SLICED FRESH SEASONAL FRUIT \$5.95 PER PERSON;
OR \$135.00 PER PLATTER (SERVES APPROXIMATELY 25 PEOPLE)

ASSORTED WHOLE FRUIT

(APPLES, ORANGES, BANANAS + LOCAL FRUIT IN SEASON)

\$1.95 PER PIECE

FRESHLY BAKED MUFFINS WITH BUTTER \$2.50 PER PIECE

FRESHLY BAKED FRUIT DANISH \$2.50 PER PIECE

FRESHLY BAKED CROISSANTS WITH ASSORTED PRESERVES \$2.50 PER PIECE

FRESHLY BAKED FRUIT + CREAM CHEESE STRUDEL \$1.50 PER PIECE

ASSORTED FRESHLY BAKED COOKIES

(CHOCOLATE CHIP, OATMEAL RAISIN + CHOCOLATE MACADAMIA NUT)

\$1.50 PER PIECE

JUMBO COOKIES \$2.00 PER PIECE

ASSORTED DESSERT SQUARES \$1.50 PER PIECE

HOUSE MADE FRENCH PASTRIES \$4.25 PER PIECE

DESSERT PLATTER SAMPLER (SERVES APPROXIMATELY 8 GUESTS) \$48.00

WARM APPLE COBBLER + FRESH WHIPPED CREAM

(SERVES APPROXIMATELY 25 GUESTS) \$85.00

JUMBO CHOCOLATE COVERED STRAWBERRIES (SEASONAL) \$24.00 PER DOZEN

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES



PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

PICNIC LUNCHESES

THE BAGGED LUNCH

\$12.95 PER LUNCH

ONE SANDWICH ON WHITE OR WHOLE WHEAT BREAD
(ROAST BEEF, HAM + SWISS, TURKEY, TUNA SALAD OR VEGETARIAN)

ONE PIECE OF WHOLE FRESH FRUIT
(APPLE, ORANGE OR BANANA)

ONE BOTTLED JUICE

ONE DESSERT SQUARE

THE PICNIC LUNCH

\$15.25 PER PERSON

DINNER ROLL WITH BUTTER

1/4 HERB-ROASTED CHICKEN

GREEK SALAD

ONE PIECE OF WHOLE FRESH FRUIT
(APPLE, ORANGE OR BANANA)

ONE BOTTLED BEVERAGE

CHEF'S CHOICE DESSERT

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES



2017 CATERING MENU



HORS D'OEUVRES

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 \$18.00

DEVILED EGGS \$18.00

ASSORTED COLD CANAPÉS (CHEF'S CHOICE) \$21.95

SMOKED SALMON + CREAM CHEESE ROSETTES ON PUMPERNICKEL \$21.95

GARLIC BRUSCHETTA \$18.00

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 \$18.00

SAUSAGE ROLLS WITH HONEY MUSTARD SAUCE \$18.00

SATAY CHICKEN SKEWERS WITH SPICY DIPPING SAUCE \$21.95

SPICY JUMBO CHICKEN WINGS WITH BLUE CHEESE DIP \$20.95

MUSHROOM SPRING ROLLS WITH HOISIN GLAZE \$20.95

MARINATED BEEF, PEPPER + MUSHROOM SKEWERS \$21.95

POT STICKERS WITH TRADITIONAL PLUM SAUCE \$21.95

JUMBO BREADED PRAWNS \$21.95

ASSORTED FANCY HOT CANAPÉS (CHEF'S CHOICE) \$21.95

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES





RECEPTION FARE

CRISP GARDEN VEGETABLE BASKET WITH SESAME DIP
(SERVES APPROXIMATELY 25 GUESTS) \$75.00

GRILLED MEDITERRANEAN VEGETABLE PLATTER
(SERVES APPROXIMATELY 25 GUESTS) \$80.00

ASSORTED BREAD BASKET + DIPS INCLUDING SLICED BAGUETTE,
FOCACCIA + PITA BREAD WITH TZATZIKI, BLACK OLIVE TAPENADE
+ SPINACH ARTICHOKE DIP
(SERVES APPROXIMATELY 50 GUESTS) \$175.00

IMPORTED OLIVE + PICKLE TRAY
(SERVES APPROXIMATELY 25 GUESTS) \$50.00

DOMESTIC CHEESE TRAY INCLUDING
CHEDDAR, SWISS, MOZZARELLA + MONTEREY JACK CHEESES
WITH CRACKERS + FRESH FRUIT (APPROXIMATELY 2 OZ PER PERSON)
LARGE TRAY (SERVES APPROXIMATELY 75 GUESTS) \$325.00
SMALL TRAY (SERVES APPROXIMATELY 25 GUESTS) \$125.00

INTERNATIONAL CHEESE + FRUIT TRAY
INCLUDING ALL DOMESTIC CHEESES PLUS ASIAGO, DANISH BLUE, BRIE,
PROVOLONE + HAVARTI WITH FRESHLY SLICED BAGUETTE, CROSTINI,
CRACKERS + ASSORTED FRESH FRUIT (APPROXIMATELY 2 OZ PER PERSON)
LARGE TRAY (SERVES APPROXIMATELY 75 GUESTS) \$425.00
SMALL TRAY (SERVES APPROXIMATELY 25 GUESTS) \$165.00

CHILLED BLACK TIGER PRAWNS + COCKTAIL SAUCE (100 PIECES) \$295.00

COOKED COLD WATER SHRIMP SERVED SHELLS WITH COCKTAIL SAUCE
(APPROXIMATELY 250 PIECES) \$200.00

SMOKED SALMON PLATTER WITH DARK PUMPERNICKEL
+ ASSORTED CONDIMENTS
(SERVES APPROXIMATELY 25 GUESTS) \$175.00

CURED MEAT PLATTER WITH PROSCIUTTO, SALAMIS, CAPICOLLO,
ASSORTED DINNER BUNS, BUTTER + ASSORTED CONDIMENTS
(SERVES APPROXIMATELY 25 GUESTS) \$185.00

ASSORTED COLD MEAT PLATTER WITH TENDER ROAST BEEF, SHAVED PASTRAMI,
TURKEY, BLACK FOREST HAM, DINNER BUNS + CONDIMENTS
(SERVES APPROXIMATELY 50 GUESTS) \$315.00

PRE-CUT ROAST BEEF STATION WITH AU JUS, SLICED ONIONS,
CONDIMENTS + MINI SUB BUNS
(SERVES APPROXIMATELY 60-75 GUESTS) \$525.00
(CARVER AVAILABLE AT \$50.00 LABOUR CHARGE PER CARVER)

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES



PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

RECEPTION + DINNER ACCOUTREMENTS

LIVE SAUTÉ STATION

MINIMUM 50 GUESTS REQUIRED

BEEF WITH BRANDY + WILD MUSHROOMS
\$5.95 PER PERSON

ESCARGOT WITH FRESH TOMATOES,
ONIONS, GARLIC + CREAM
\$6.95 PER PERSON

DRUNKEN PRAWNS
\$7.95 PER PERSON

CHICKEN PENNE PASTA WITH ROSÉ SAUCE
\$5.94 PER PERSON

LIVE OYSTER

SHUCKING STATION

MINIMUM ORDER - FIVE DOZEN
PRICED PER DOZEN

OYSTER VARIETIES + PRICES BASED
ON SEASONAL MARKETS

DESSERT STATION

MINIMUM 25 GUESTS REQUIRED

HOUSE-MADE FRENCH PASTRIES,
MINI COOKIES
+ CHOCOLATE COVERED STRAWBERRIES
\$7.95 PER PERSON

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES



2017 CATERING MENU



A LA CARTE DINNER MENU

ALL PLATED MEALS ARE SERVED WITH ASSORTED ROLLS + BUTTER, REGULAR COFFEE, DECAF COFFEE + 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 + 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
+ JALAPEÑO SOUP \$4.95

CURRIED BUTTERNUT SQUASH BISQUE \$4.95

CAESAR SALAD WITH HOUSE-MADE
CREAMY GARLIC DRESSING \$4.95

TENDER WILD BABY GREENS,
CHERRY TOMATOES + PARMESAN CRISPS SERVED WITH
HERB VINAIGRETTE \$4.95

TOMATO + BOCCONCINI SALAD WITH
FRESH BASIL VINAIGRETTE (SEASONAL) \$4.95

PACIFIC SMOKED SALMON WITH CREAM CHEESE, RED
ONIONS, CAPERS + PUMPERNICKEL \$6.95

CURRIED POTATO + PEA SAMOSA
WITH MANGO CHUTNEY \$5.95

PRAWN COCKTAIL WITH SEAFOOD SAUCE \$6.95

4 OZ BLACKENED HALIBUT WITH
TROPICAL FRUIT SALSA \$10.95

ENTRÉES

ALL ENTRÉES ARE SERVED WITH SEASONAL VEGETABLES + YOUR CHOICE
OF ROAST HERB NUGGET POTATOES, TRADITIONAL MASHED POTATOES,
ROAST GARLIC MASHED POTATOES OR RICE PILAF

POACHED SALMON FILLET
WITH HOLLANDAISE, CHIVES + SHRIMP \$20.95

PEPPER CRUSTED ROAST STRIPLOIN
WITH HORSERADISH BROWN SAUCE \$20.95

BACON-WRAPPED PORK LOIN WITH APPLE + SAGE
DRESSING + ROASTED APPLE DEMI SAUCE \$20.95

6 OZ FILLET OF BEEF WITH MERLOT
+ WILD MUSHROOM SAUCE \$27.50 (8 OZ \$29.50)

SLOW ROASTED LEG OF LAMB WITH
RED WINE REDUCTION SAUCE
(MINIMUM 10 GUESTS) \$35.00

SLOW ROASTED PRIME RIB WITH
AU JUS + YORKSHIRE PUDDING \$26.95

PEAR + BRIE STUFFED CHICKEN BREAST
WITH LEMON CREAM SAUCE \$21.95

BLACKENED PACIFIC HALIBUT
WITH TROPICAL SAUCE (SEASONAL) \$22.95

GRILLED SALMON FILLET
WITH HERB PESTO SAUCE \$20.95

DESSERTS

DARK CHOCOLATE BROWNIE WITH CHOCOLATE,
CARAMEL + CANDIED PECANS \$5.75

DEEP DISH APPLE CRUMBLE
WITH WHIPPED CREAM \$5.25

PROFITEROLES DRIZZLED WITH CHOCOLATE
+ SERVED ON RASPBERRY SAUCE \$5.25

HOUSE-MADE APPLE STRUDEL
WITH CINNAMON WHIPPED CREAM \$5.25

FROZEN ORANGE + GRAND MARNIER TOWER WITH
CHOCOLATE SAUCE \$5.50

TRADITIONAL ITALIAN TIRAMISU \$5.50

FROZEN WHITE + DARK CHOCOLATE MOUSSE WITH
STRAWBERRY COULIS \$5.50

NEW YORK CHEESECAKE WITH
BLUEBERRY OR STRAWBERRY TOPPING \$5.50

BAVARIAN CREAM WITH RASPBERRY SAUCE \$5.25

BRÛLÉE LEMON TART \$5.50

JOJO THE GIRL'S SIGNATURE
CARROT CAKE \$5.50

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES

2017 CATERING MENU



PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

DINNER BUFFET MENUS

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

THE TUSCANY DINNER BUFFET

MINIMUM 50 GUESTS

\$28.00 PER PERSON

FRESH BAKED ROLLS WITH BUTTER

TOSSED FIELD GREENS WITH ASSORTED DRESSINGS

BUILD YOUR OWN CAESAR SALAD

PICKLED BEETS, GOAT CHEESE + TOASTED WALNUT SALAD

TRADITIONAL GREEK SALAD

TOMATO + SLICED CUCUMBER SALAD

TWO VARIETIES OF PASTA (CHEF'S CHOICE)

CHOICE OF TWO SAUCES:

PRIMAVERA (VEGETARIAN)

ALFREDO (CHICKEN + MUSHROOM)

BOLOGNESE (MEAT + TOMATO)

MEDITERRANEAN CHICKEN

TIRAMISU

DESSERT SQUARES

ASSORTED MINI CHEESECAKES

THE COUNTRY DINNER BUFFET

MINIMUM 50 GUESTS

\$35.50 PER PERSON

FRESH BAKED ROLLS WITH BUTTER

TOSSED FIELD GREENS WITH ASSORTED DRESSINGS

FRESH CRISP VEGETABLE BASKET WITH SESAME DIP

GRAINY DIJON POTATO SALAD

BAJA PASTA SALAD

TRI-COLOUR CABBAGE SLAW

CORN ON THE COB

(SEASONAL, IF NOT IN SEASON, ANOTHER VEGETABLE WILL BE SUBSTITUTED)

FRESH SAUTÉED VEGETABLE MEDLEY

CANADIAN MAPLE BAKED BEANS

BAKED POTATOES WITH SOUR CREAM, BACON BITS + CHIVES

CHOOSE TWO OF THE FOLLOWING:

SMOKEY BBQ PORK RIBS

ROSEMARY STUDED FILLET OF SALMON

LEMON PEPPERED CHICKEN PIECES

PRE-CARVED PEPPER CRUSTED ROAST STRIPLOIN

WARM FRUIT COBBLER + FRESH WHIPPED CREAM

ASSORTED COOKIES + PIES

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES

2017 CATERING MENU



PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

DINNER BUFFET MENUS

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

THE OKANAGAN BUFFET

MINIMUM 50 GUESTS

\$37.50 PER PERSON

INCLUDED

ASSORTED BREADS + BUNS WITH BUTTER

FRESH CRISP VEGETABLE BASKET WITH SESAME DIP

ASSORTED OLIVES + PICKLES

TOSSED FIELD GREENS WITH ASSORTED DRESSINGS

GRAINY DIJON POTATO SALAD

SPICY THAI BEEF + NOODLE SALAD

TOMATO, ARTICHOKE + BLACK OLIVE VINAIGRETTE

MEDITERRANEAN PASTA SALAD

SAUTÉED GARDEN VEGETABLE MEDLEY

SLICED SEASONAL FRESH FRUIT

ASSORTED CAKES, PASTRIES, PIES + DESSERT SQUARES

STARCHES

CHOOSE ONE OF THE FOLLOWING:

RICE PILAF

HERB ROASTED POTATOES

TRADITIONAL MASHED POTATOES

ROAST GARLIC MASHED POTATOES

ENTRÉES

CHOOSE TWO OF THE FOLLOWING:

SLOW ROASTED BARON OF BEEF WITH GRAVY

HONEY-DIJON GLAZED HAM

LEG OF LAMB WITH ROSEMARY + RED WINE SAUCE
(CARVED BY ATTENDING CHEF)

BACON WRAPPED PORK LOIN
WITH SPINACH + RICOTTA

GRILLED CHICKEN BREAST
WITH RED WINE + TARRAGON HUNTER SAUCE

TRADITIONAL OR VEGETARIAN LASAGNA
BAKED WITH THREE CHEESES

OVEN-BAKED SALMON IN
WHITE WINE + DILL CREAM SAUCE

LEMON + FRESH HERB ROASTED CHICKEN PIECES



ADD: CHOCOLATE FOUNTAIN \$5.00 PER PERSON

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES

2017 CATERING MENU



PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE
DINNER BUFFET MENUS

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

THE LAKESIDE BUFFET

MINIMUM 50 GUESTS

\$37.50 PER PERSON

SALADS

CHOOSE THREE OF THE FOLLOWING:
(EXTRA CHOICE IS \$4.00 PER PERSON)

KALE + BRUSSEL SPROUT COLESLAW
WITH SESAME DRESSING

QUINOA SALAD WITH CARROTS,
RAISINS, CAULIFLOWER + ZUCCHINI

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

MIXED GREEN SALAD WITH
THREE DRESSING CHOICES

SPINACH SALAD WITH MUSHROOMS
+ POPPY SEED DRESSING

PASTA SALAD WITH OLIVES,
PEPPERS, RED ONIONS
IN GRAINY MUSTARD VINAIGRETTE

STARCHES

CHOOSE ONE OF THE FOLLOWING:
(EXTRA CHOICE IS \$3.00 PER PERSON)

SCALLOPED POTATOES

ROAST GARLIC MASHED POTATOES

ROAST NUGGET POTATOES

SAFFRON RICE

ENTRÉES

CHOOSE TWO OF THE FOLLOWING:
(EXTRA CHOICE IS \$5.00 PER PERSON)

HERB ROASTED CHICKEN PIECES

FETA + TOMATO TOPPED
GRILLED CHICKEN

BARON OF BEEF SERVED MEDIUM RARE
(CARVED BY ATTENDING CHEF)

CREAMY DILL BAKED SALMON FILLETS

ROSEMARY GRILLED SALMON

BEEF + MUSHROOM LASAGNA
LAYERED WITH SPINACH + RICOTTA

GRILLED VEGETABLE + MOZZARELLA
LASAGNA

INCLUDED

ASSORTED BREADS + BUNS WITH BUTTER

CHEF'S CHOICE VEGETABLES

DESSERT

HOUSE-MADE PASTRIES

ASSORTED FRUIT CRUMBLE

ASSORTED PIES

ASSORTED CHEESECAKES

FRESH SLICED SEASONAL FRUIT

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES



2017 CATERING MENU



PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

DINNER BUFFET MENUS

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

THE LAKESIDE MEDITERRANEAN BUFFET

MINIMUM 50 GUESTS

\$41.95 PER PERSON

STARTERS + SALADS

ASSORTED BREADS + BUNS
WITH BUTTER

TENDER WILD BABY GREENS WITH
SELECT HOUSE-MADE DRESSINGS

BROCCOLI + GRAPE SALAD

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

TOMATO, CUCUMBER + FETA SALAD

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

DISPLAYS

GRILLED MEDITERRANEAN VEGETABLES

SELECT IMPORTED OLIVES
+ MARINATED FETA CHEESE

SELECT ASSORTMENT OF
DOMESTIC + IMPORTED CHEESES

CURED MEAT PLATTER WITH
PROSCIUTTO, SALAMI + CAPOCCOLO

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

SAUTÉED SWEET PEPPERS
+ SUMMER SQUASH

MEDLEY OF FRESH
SEASONAL VEGETABLES

HERB ROASTED NUGGET POTATOES

SPANISH STYLE SAFFRON + WILD RICE

ENTRÉES

CHOOSE TWO OF THE FOLLOWING:

CHICKEN BREAST
WITH WILD MUSHROOM SAUCE

BACON WRAPPED PORK LOIN WITH
CHOICE OF
SPANISH + CHORIZO STUFFING

OR
APPLE + SAGE DRESSING
(CARVED BY ATTENDING CHEF)

OVEN-BAKED SALMON IN CREAMY
WHITE WINE + DILL SAUCE

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

LEG OF LAMB WITH ROSEMARY
+ RED WINE SAUCE
(CARVED BY ATTENDING CHEF)

ROAST PEPPER + HERB CRUSTED
STRIPLOIN WITH
RED WINE REDUCTION SAUCE
(CARVED BY ATTENDING CHEF)

MEDITERRANEAN CHICKEN WITH
ARTICHOKES + SPINACH

DESSERT

ASSORTED HOUSE-MADE TORTES

MINI PASTRIES

TIRAMISU

FINGER COOKIES + MOUSSE

SLICED SEASONAL FRESH FRUIT WITH
CHOCOLATE FOUNTAIN



PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES

2017 CATERING MENU



PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

SUBSTITUTION ALTERNATIVES

ENTRÉES

LENTIL CASSOULET WITH GRILLED SCALLIONS,
ROASTED TOMATOES + GRILLED EGGPLANT

PORTOBELLO MUSHROOMS
WITH WARM QUINOA SALAD

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 15% SERVICE CHARGE + APPLICABLE TAXES



2017 CATERING MENU



PAN-ASIAN MENU

ADD ANY OF THESE ITEMS TO AN EXISTING BANQUET MENU

STARTERS

\$4.00 PER PERSON

CURRIED YELLOW LENTIL SOUP
WITH SPICED YOGURT TOPPING

HOT + SOUR SOUP
WITH MUSHROOMS + TOFU

EGG NOODLE SALAD WITH FRESH
PEPPERS, RED ONIONS + CARROTS IN
GINGER SESAME DRESSING

TURMERIC SCENTED POTATO SALAD
WITH GREEN ONION, PEAS,
PEPPERS + RED ONION IN
GARAM MASALA YOGURT DRESSING

GREEN PAPAYA SALAD WITH CARROTS,
CHERRY TOMATOES + PEANUTS IN
SPICY SWEET + SOUR DRESSING

COUSCOUS SALAD WITH
GREEN ONION, BROCCOLI,
GRILLED TOMATOES + PARSLEY IN
LEMON VINAIGRETTE

ASSORTMENT OF CHUTNEYS WITH
NAAN BREAD + POPPADOMS

STARCHES

\$5.00 PER PERSON

CURRIED RICE NOODLES WITH TOFU,
SCRAMBLED EGG + VEGETABLES
(VEGAN OPTION AVAILABLE)

CURRIED ROAST POTATOES

COCONUT RICE WITH SULTANAS

FRIED RICE WITH PEAS + CARROTS

ENTRÉES

\$10.00 PER PERSON

CURRIED CHICKEN + CHICKPEA
WITH FRESH SPINACH

LAMB ROGAN JOSH

PRAWN CURRY IN LIGHT CREAM SAUCE

SWEET + SOUR PORK
WITH PINEAPPLE + PEANUTS

FIVE SPICE BASA FILLET
WITH FRESH LIME

ORANGE, GINGER + SCALLION
STUFFED PORK LOIN
(CARVED BY ATTENDING CHEF)

DESSERT

\$5.00 PER PERSON

RICE PUDDING WITH
CARDAMOM + SULTANAS,
THICK YOGURT WITH LIME + MANGO

FRUIT CRUMBLE, CHEESECAKES +
CHOCOLATE PÂTÉ

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES



PENTICTON LAKESIDE RESORT
AND CONFERENCE CENTRE

WINE SELECTIONS

BY THE BOTTLE

BC WHITE WINE

SUMAC RIDGE VQA
GEWÜRZTRAMINER
\$26.50

CALONA ARTIST SERIES
PINOT GRIS
\$26.50

JACKSON TRIGGS
SAUVIGNON BLANC
\$26.50

BC RED WINE

JACKSON TRIGGS BLACK LABEL VQA
MERLOT
\$26.50

JACKSON TRIGGS PROPRIETORS SELECTION
SHIRAZ
\$26.50

CALONA ARTIST SERIES
CABERNET MERLOT
\$26.50

LOCAL HOUSE WINE

BY THE LITRE

NAKED GRAPE
PINOT GRIS
\$26.50

NAKED GRAPE
MERLOT
\$26.50

PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES
FULL WINE LIST AVAILABLE ON REQUEST



2017 CATERING MENU



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) - \$20.00 PER HOUR + APPLICABLE TAX

HOST BAR (HOST PAYS)

REGULAR BRANDS OF LIQUOR \$5.22

PREMIUM BRANDS OF LIQUOR \$6.09

DELUXE BRANDS OF LIQUOR \$6.52

LOCAL BEER \$5.22

IMPORTED BEER \$6.09

LIQUEURS \$6.52

ALCOHOL OR CHAMPAGNE PUNCH (PER GALLON) \$99.00
ONE GALLON SERVES APPROXIMATELY 40 CHAMPAGNE GLASSES.

ALL 'HOST' BAR PRICES ARE SUBJECT TO 15% SERVICE CHARGE + APPLICABLE TAXES

CASH BAR (INDIVIDUAL PAYS)

REGULAR BRANDS OF LIQUOR \$6.00

PREMIUM BRANDS OF LIQUOR \$7.00

DELUXE BRANDS OF LIQUOR \$7.50

LOCAL BEER \$6.00

IMPORTED BEER \$7.00

LIQUEURS \$7.50

ALL 'CASH' BAR PRICES INCLUDE APPLICABLE TAX