



2024 CULINARY SERVICES MENU

PENTICTON LAKESIDE RESORT AND CONFERENCE CENTRE





TABLE OF CONTENTS

PLATED BREAKFASTS	3
BREAKFAST BUFFETS	4
TO-GO BREAKFAST + LUNCH	5
BREAK BEVERAGES + SNACKS	6
PLATED LUNCH	7
LUNCH BUFFETS	8
COCKTAIL RECEPTION	11-12
PLATED DINNER	13
DINNER BUFFETS	14-15
LATE NIGHT SNACKS	16



PLATED BREAKFASTS

IDEAL FOR 25 GUESTS OR LESS

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE 4 BUSINESS DAYS IN ADVANCE

INCLUDED WITH PLATED BREAKFASTS:

ASSORTED JUICES, STARBUCKS COFFEE, ASSORTED TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

QUICK BREAKFAST | \$15.⁹⁵

SEASONED BREAKFAST POTATOES • **GF**|**VEGAN**

red peppers, green onion

CHOOSE **TWO** OPTIONS FOR THE GROUP TO PRE-ORDER FROM:

BACON, EGG + CHEESE ON AN ENGLISH MUFFIN

SAUSAGE, EGG + CHEESE ON AN ENGLISH MUFFIN

BREAKFAST WRAP • **VEG**

scrambled eggs, mixed cheese, diced tomatoes,
green onions, shredded potato

VEGAN SAUSAGE TOFU WRAP • **GF**|**VEGAN**

vegan cheese, peppers, tomatoes, green onions

PRE-ORDER LIST WITH EACH GUEST'S NAME AND SELECTION IS REQUIRED WITH THE ATTENDANCE GUARANTEE

SUNNY START BREAKFAST | \$16.⁹⁵

THREE EGGS SCRAMBLED • **GF**|**DF**

SEASONED BREAKFAST POTATOES • **GF**|**VEGAN**

red peppers, green onion

WHITE OR WHOLE WHEAT TOAST

(GLUTEN-FREE BREAD AVAILABLE UPON REQUEST)

CHOOSE **ONE** OPTION FOR THE GROUP:

SMOKED BACON • **GF**|**DF**

GRILLED PORK SAUSAGES

EGGS BENNY BREAKFAST | \$18.⁹⁵

TWO POACHED EGGS ON AN ENGLISH MUFFIN • **VEG**

SEASONED BREAKFAST POTATOES • **GF**|**VEGAN**

red peppers, green onion

CHOOSE **TWO** BENNY OPTIONS FOR THE GROUP TO PRE-ORDER FROM:

CLASSIC BENNY

back bacon, hollandaise sauce

CARAMELIZED ONION & ASPARAGUS • **VEG**

grilled asparagus, fresh basil, dill hollandaise sauce

SMOKED SALMON

smoked salmon lox, asparagus, crispy capers, dill hollandaise sauce

CHORIZO & ROASTED RED PEPPER

diced tomatoes, roasted garlic, hollandaise sauce

FLORENTINE • **VEG**

spinach, mushrooms, roasted garlic, hollandaise sauce

TOMATO & AVOCADO • **VEG**

grilled tomato, sliced avocado, hollandaise sauce

PRE-ORDER LIST WITH EACH GUEST'S NAME AND BENNY SELECTION IS REQUIRED WITH THE ATTENDANCE GUARANTEE

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO
20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX

3

2024 CULINARY SERVICES MENU
PENTICTON LAKESIDE RESORT AND CONFERENCE CENTRE





BREAKFAST BUFFETS

MINIMUM 20 GUESTS

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE 4 BUSINESS DAYS IN ADVANCE

INCLUDED WITH BREAKFAST BUFFETS:

ASSORTED JUICES, STARBUCKS COFFEE, ASSORTED TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

CONTINENTAL BREAKFAST BUFFET | \$19.⁹⁵

GRANOLA • **VEGAN**

GREEK YOGURT • **GF|VEG**

fruit, honey, vanilla

FRESH DICED FRUIT • **GF|VEGAN**

FRESH BAKED HOUSE-MADE MUFFINS • **VEG**

ASSORTED FRESH BAKED PASTRIES • **VEG**

FRUIT PRESERVES, MARMALADE, HONEY, BUTTER

CLASSIC BREAKFAST BUFFET | \$24.⁹⁵

WHITE + WHOLE WHEAT TOAST • **VEG**

fruit preserves, marmalade, butter

SEASONED BREAKFAST POTATOES • **GF|VEGAN**

red peppers, green onion

SCRAMBLED EGGS • **GF|VEG**

chives, cheese on the side

GRILLED PORK SAUSAGES

SMOKED BACON • **GF|DF**

LAKESIDE BREAKFAST BUFFET | \$31.⁹⁵

SLICED SEASONAL FRUIT & BERRIES • **GF|VEGAN**

ASSORTED FRESH BAKED PASTRIES • **VEG**

fruit preserves, marmalade, honey, butter

SCRAMBLED EGGS • **GF|VEG**

chives, cheese on the side

SEASONED BREAKFAST POTATOES • **GF|VEGAN**

red peppers, green onion

GRILLED PORK SAUSAGES

SMOKED BACON • **GF|DF**

BUFFET ENHANCEMENTS

PECAN CRUSTED FRENCH TOAST • **VEG** | \$7.00

maple syrup, whip cream

BUTTERMILK PANCAKES • **VEG** | \$6.00

WAFFLES • **VEG** | \$6.00

vanilla whip, fruit compote

FRUIT SMOOTHIES • **GF | DF | VEGAN** | \$8.00

orange juice, mixed berries, banana

FRITTATA • **GF** | \$7.00

chorizo, roasted red pepper, caramelized onions, mixed cheese

SLICED HAM • **GF | DF** | \$6.00

honey dijon orange glaze

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO
20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX

4

2024 CULINARY SERVICES MENU
PENTICTON LAKESIDE RESORT AND CONFERENCE CENTRE





BREAKFAST TO-GO | \$19.⁹⁵

INCLUDED WITH BREAKFAST TO-GO

BOTTLED JUICE (APPLE, ORANGE, OR GRAPEFRUIT), FRUIT CUP, HOUSE-MADE GRANOLA BAR

CHOOSE **TWO** BREAKFAST OPTIONS FOR THE GROUP TO PRE-ORDER FROM:

SHAVED HAM + SWISS ON A CROISSANT

SAUSAGE, EGG + CHEESE ON AN ENGLISH MUFFIN

BACON, EGG + CHEESE ON AN ENGLISH MUFFIN

BREAKFAST WRAP • **VEG**

scrambled eggs, mixed cheese, diced tomatoes, green onions, shredded potato

VEGAN SAUSAGE TOFU WRAP • **GF** | **VEGAN**

vegan cheese, peppers, tomatoes, green onions

*PRE-ORDER LIST WITH EACH GUEST'S NAME AND BREAKFAST SELECTION
IS REQUIRED WITH THE ATTENDANCE GUARANTEE 4 BUSINESS DAYS IN ADVANCE*

LUNCH TO-GO | \$19.⁹⁵

INCLUDED WITH LUNCH TO-GO

BOTTLED JUICE (APPLE, ORANGE, OR GRAPEFRUIT), WHOLE FRUIT, DESSERT SQUARE

CHOOSE **WHITE OR WHOLE WHEAT BREAD** FOR THE WHOLE GROUP CHOOSE **THREE** SANDWICH OPTIONS FOR THE GROUP TO PRE-ORDER FROM:

HAM SANDWICH

cheddar cheese, lettuce, mustard, mayo

TURKEY SANDWICH

cheddar cheese, lettuce, mustard, mayo

ROAST BEEF SANDWICH

cheddar cheese, lettuce, mustard, mayo

TUNA SANDWICH

cheddar cheese, lettuce, mayo

EGG SANDWICH • **VEG**

cheddar cheese, lettuce, mayo

VEGGIE SANDWICH • **VEG**

cheddar cheese, cucumbers, tomatoes, lettuce, mayo

*GLUTEN-FREE BREAD IS AVAILABLE FOR THOSE GUESTS
THAT HAVE DIETARY RESTRICTIONS OR ALLERGIES*

*PRE-ORDER LIST WITH EACH GUEST'S NAME AND SANDWICH SELECTION
IS REQUIRED WITH THE ATTENDANCE GUARANTEE 4 BUSINESS DAYS IN ADVANCE*

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**



BREAK TIME

BEVERAGES

CARAFES & PITCHERS

STARBUCKS COFFEE | \$35.00 PER CARAFE
(APPROX. 10 CUPS)
sugar, sweeteners, cream, milk, oat milk

HOT CHOCOLATE | \$20.00 PER CARAFE
(APPROX. 10 CUPS)
whipped cream

2% MILK | \$15.00 PER PITCHER
(APPROX. 6 GLASSES)

CHILLED JUICE | \$15.00 PER PITCHER
(APPROX. 6 GLASSES)
apple, orange, pink grapefruit, cranberry

ICED TEA | \$10.00 PER PITCHER
(APPROX. 6 GLASSES)

CANS & BOTTLES

ASSORTED SOFT DRINKS | \$3.00 PER CAN (355ML)
coke, coke zero, diet coke, sprite, ginger ale

ASSORTED JUICES | \$3.00 PER BOTTLE (180ML)
apple, orange, pink grapefruit

SPARKLING FLAVOURED WATER | \$4.00 PER CAN (355ML)

VIVREAU SPARKLING WATER | \$4.00 PER BOTTLE (1L)

INDIVIDUALS

STARBUCKS COFFEE + ASSORTED TEAS | \$3.50
sugar, sweeteners, cream, milk, oat milk

REPLENISHED AS NECESSARY FOR A MAXIMUM OF 2 HOURS

ALL DAY CAFFEINE | \$12.50

REPLENISHED AS NECESSARY FOR A MAXIMUM OF 8 HOURS

MORNING SNACKS

SLICED SEASONAL FRUIT • GF | VEGAN | \$9.00
cantaloupe, honeydew, pineapple, strawberry

ASSORTED PASTRIES • VEG | \$4.00
muffins, danishes, fruit strudel, assorted jams, butter, marmalade

WHOLE FRUIT • GF | VEGAN | \$2.00
apples, oranges, banana, pears
(LOCAL FRUIT WHEN AVAILABLE)

BUILD A PARFAIT • VEG | \$8.00
vanilla yogurt, granola, fresh diced fruit

FRUIT SMOOTHIES • GF | DF | VEGAN | \$8.00
orange juice, mixed berries, banana

HOUSE-MADE GRANOLA BARS • GF | VEG | \$4.00

AFTERNOON SNACKS

CRUDITÉ + SESAME DIP • GF | VEG | \$5.00
cucumber, carrot, broccoli, cauliflower, celery, cherry tomato

WARM BREAD + DIPS • GF | VEG | \$8.00
spinach + artichoke dip, red pepper hummus, tzatziki, balsamic + olive oil

TORTILLA CHIPS + DIPS • VEG | \$8.00
guacamole, sour cream, salsa, cheese sauce

ASSORTED COOKIES • VEG | \$3.00
chocolate chip, peanut butter
white chocolate macadamia

ASSORTED DESSERTS • VEG | \$6.00
assorted cakes + pies, éclairs, profiteroles

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO
20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX



PLATED LUNCH

\$39.⁹⁵

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE 4 BUSINESS DAYS IN ADVANCE

INCLUDED WITH PLATED LUNCHES:

STARTER | MAIN COURSE

STARBUCKS COFFEE, ASSORTED TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

STARTER CHOOSE **ONE** STARTER FOR THE ENTIRE GROUP

ARTISAN GREEN SALAD • **GF|VEGAN**

cucumbers, carrots, tomatoes, onions,
house-made champagne vinaigrette

CAESAR SALAD • **VEG**

¼ romaine heart, parmesan,
garlic croutons, lemon wedge

BRUSCHETTA • **VEG**

sliced french bread, diced tomatoes,
red onions, fresh basil, balsamic glaze

ROASTED TOMATO & GARLIC SOUP • **GF|VEGAN**

drizzled with basil oil

FRENCH ONION SOUP • **VEG**

crostini, aged cheddar

MAIN COURSE CHOOSE **TWO** MAINS FOR THE GROUP TO PRE-ORDER FROM

PULLED CHICKEN SANDWICH

brie, arugula, chipotle mayo,
ciabatta, spinach + arugula salad

GRILLED VEGETABLE SANDWICH • **DF|VEG**

zucchini, eggplant, red peppers, red onion, spinach,
pesto mayo, ciabatta, spinach + arugula salad

VEGAN OPTION AVAILABLE UPON REQUEST

MUSHROOM & BACON QUICHE

mixed cheese in puff pastry,
thyme jus, spinach + arugula salad

TRADITIONAL LASAGNA

garlic toast

VEGETARIAN OPTION AVAILABLE UPON REQUEST

GRILLED CHICKEN CAPRESE • **GF**

bocconcini, diced tomato, fresh basil purée,
spinach + arugula salad

MISO MARINATED SALMON • **DF**

warm farro salad, sun-dried tomatoes,
kale, lemon, roasted garlic

PRE-ORDER LIST WITH EACH GUEST'S NAME AND MAIN COURSE SELECTION TO BE SUBMITTED WITH THE ATTENDANCE GUARANTEE

PLACE CARDS ARE REQUIRED FOR GROUPS OVER 20 WITH DIFFERENT COURSE OPTIONS

DESIGN/PRINTING FEE OF \$2+GST/PST PER PERSON

ADD DESSERT

CRÈME CARAMEL • **VEG** | \$6.00

APPLE STRUDEL • **VEG** | \$6.00

NEW YORK CHEESECAKE • **VEG** | \$6.00

FRESH FRUIT PLATE • **GF|VEGAN** | \$9.00

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO
20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX

7

2024 CULINARY SERVICES MENU
PENTICTON LAKESIDE RESORT AND CONFERENCE CENTRE





LUNCH BUFFETS

MINIMUM 20 GUESTS

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE 4 BUSINESS DAYS IN ADVANCE

INCLUDED WITH LUNCH BUFFETS:

STARBUCKS COFFEE, ASSORTED TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

BUILD YOUR OWN SANDWICH LUNCH BUFFET | \$30.⁹⁵

HOUSE-MADE PICKLE PLATTER • GF|VEGAN

dills, sweets, pickled onion

CHEF'S CHOICE SOUP • VEG

ARTISAN GREEN SALAD • GF|VEGAN

cucumbers, carrots, tomatoes, onions, house-made dressings

POTATO SALAD • GF|DF|VEG

egg, celery, onion, pickle, dijon, mayonnaise

ASSORTED BREADS + ROLLS

GLUTEN-FREE BREAD AVAILABLE UPON REQUEST

PROTEINS

SLICED ROAST BEEF, TURKEY BREAST, BLACK FOREST HAM, EGG SALAD, TUNA SALAD

TOPPINGS

ASSORTED SLICED CHEESES, LEAF LETTUCE, SLICED TOMATOES, CUCUMBERS, RED ONIONS, PICKLES

ASSORTED CONDIMENTS

BUILD YOUR OWN TACO LUNCH BUFFET | \$31.⁹⁵

CHOOSE ONE

TACO SALAD • GF|VEG

two cheese blend, avocado, corn, romaine, spiced black beans, fresh jalapeño, pico de gallo, crisp corn tortilla strips, tex-mex style dressing

HOUSE-MADE BEANLESS CHILI • DF

traditional style mexican braised beef chili
celery, carrot

CHOOSE ONE

PULLED CHICKEN • GF|DF

SLOW BRAISED BEEF • GF|DF

BEER BATTERED SEASONAL FISH

CRISPY CAJUN TOFU • VEGAN

INCLUDED

HARD & SOFT SHELL CORN + FLOUR TORTILLAS

MEXICAN FRIED RICE, REFRIED BEANS

MIXED CHEESE, ICEBERG LETTUCE, FRESH JALAPEÑOS, GREEN ONIONS

HOUSE-MADE CORN SALSA, GUACAMOLE, SOUR CREAM

ADD DESSERT

ASSORTED DESSERT SQUARES • VEG | \$6.00

FRESH FRUIT PLATE • GF|VEGAN | \$9.00

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO 20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX





LUNCH BUFFETS

MINIMUM 20 GUESTS

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE 4 BUSINESS DAYS IN ADVANCE

INCLUDED WITH LUNCH BUFFETS:

STARBUCKS COFFEE, ASSORTED TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

ITALIAN LUNCH BUFFET | \$30.⁹⁵

WARM SLICED BREAD • VEG

balsamic, olive oil, butter

SLICED TOMATOES + BOCCONCINI • GF|VEG

red onion, arugula, pesto

PANZANELLA SALAD • DF|VEG

grilled red peppers, red onions, tomatoes, cucumbers, garlic croutons, capers, fresh basil, balsamic dressing

CHOOSE ONE

SPAGHETTI + MEATBALLS

CHICKEN ALFREDO

TRADITIONAL BOLOGNESE LASAGNA

ROASTED VEGETABLE LASAGNA • VEG

ADD DESSERT

ASSORTED DESSERT SQUARES • VEG | \$6.00

TIRAMISU • VEG | \$6.00

GREEK LUNCH BUFFET | \$30.⁹⁵

WARM PITA BREAD WITH TZATZIKI & HUMMUS • VEG

GREEK SALAD • GF|VEG

feta, tomatoes, cucumber, red onion, red peppers, kalamata olives, lemon, fresh oregano

ORZO SALAD • DF|VEG

grilled vegetables, sun-dried tomato, garlic, oregano, lemon

ZUCCHINI PARMESAN • GF|VEG

diced red peppers, herbs

GREEK CHICKEN

feta, roasted artichoke, cherry tomatoes, green onions, kalamata olives, velouté sauce

ADD SPANAKOPITA • VEG | \$4.50

ADD DESSERT

ASSORTED DESSERT SQUARES • VEG | \$6.00

BAKLAVA • VEG | \$6.00

BUILD YOUR OWN SALAD | \$31.⁹⁵

PROTEINS

THAI MARINATED BEEF • GF|DF

LEMON CHICKEN BREAST • GF|DF

CRISPY TOFU • DF|VEGAN

GREENS

MIXED GREENS, ARUGULA, SPINACH,

KALE, QUINOA • GF|DF|VEGAN

TOPPINGS

HARD BOILED EGGS, ROASTED CHICKPEAS, CUCUMBER,

JULIENNE CARROTS, CHERRY TOMATOES, AVOCADOS,

RADISHES, EDAMAME BEANS, GREEN ONIONS,

GREEN OLIVES, MIXED CHEESE, FETA, CRISPY TORTILLA STRIPS

HOUSE-MADE DRESSINGS • VEG

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO
20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX





LUNCH BUFFETS

MINIMUM 20 GUESTS

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE 4 BUSINESS DAYS IN ADVANCE

INCLUDED WITH LUNCH BUFFETS:

STARBUCKS COFFEE, ASSORTED TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

CHICKEN LUNCH BUFFET | \$31.⁹⁵

FRESH BREAD

COLESLAW • GF|DF|VEG

cabbage slaw, lemon, mayonnaise, grainy dijon

BEET SALAD • GF|VEG

goat cheese, arugula, hazelnut, citrus vinaigrette

ROASTED SEASONAL VEGETABLES • GF|VEGAN

HERB-ROASTED POTATOES • GF|VEGAN

DIJON + HERB CRUSTED CHICKEN • GF|DF

COUNTRY GRAVY

PIZZA LUNCH BUFFET | \$29.⁹⁵

ARTISAN GREEN SALAD • GF|VEGAN

cucumbers, carrots, tomatoes, onions, house-made dressings

POTATO SALAD • GF|DF|VEG

egg, celery, onion, pickle, dijon, mayonnaise

CHOOSE **THREE**

CHEESE • VEG

cheddar, mozzarella

VEGGIE • VEG

peppers, red onion, tomatoes, mushrooms, mozzarella

PEPPERONI + MUSHROOM

pepperoni, mushrooms, mozzarella

ULTIMATE HAWAIIAN

ham, capicola, pineapple, mozzarella

MEAT LOVERS

capicola, pepperoni, bacon, ham, mozzarella

INDIVIDUAL 12" PIZZAS

CHEESE • VEG | \$12.00 PER PIZZA

cheddar, mozzarella

VEGGIE • VEG | \$16.00 PER PIZZA

peppers, red onion, tomatoes, mushrooms, mozzarella

PEPPERONI + MUSHROOM | \$15.00 PER PIZZA

pepperoni, mushrooms, mozzarella

ULTIMATE HAWAIIAN | \$18.00 PER PIZZA

ham, capicola, pineapple, mozzarella

MEAT LOVERS | \$20.00 PER PIZZA

capicola, pepperoni, bacon, ham, mozzarella

SUBSTITUTE GLUTEN-FREE CRUST +\$5.00

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO
20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX





COCKTAIL RECEPTION

MINIMUM ORDER OF TWO DOZEN (24 PIECES) PER ITEM
PRICED PER DOZEN (12 PIECES)

COLD HORS D'OEUVRES

BRUSCHETTA • VEG | \$20.00

tomato, onion, fresh basil,
grana padano, baguette

SMOKED SALMON CUCUMBER CUPS • GF | \$25.00

citrus cream cheese, dill, crispy capers

CAPRESE BROCHETTES • GF|VEG | \$20.00

bocconcini, cherry tomatoes,
fresh basil, olive oil, balsamic

TUNA POKE SPOONS • GF|DF | \$25.00

ahi tuna, wakame salad,
black sesame, lime juice

SALAD ROLLS • GF|VEGAN | \$20.00

carrots, cucumber, scallion, fresh cilantro,
rice noodles, spicy peanut sauce

SEASONAL ASSORTED COLD CANAPÉS | \$25.00

chef's selection

HOT HORS D'OEUVRES

FRESH BAKED SPANAKOPITA • VEG | \$25.00

spinach, feta, flaky pastry

FRIED WONTON • DF | VEG | \$25.00

chili garlic tofu, green onion, chili lime sauce

GLAZED CRISP PORK BELLY SPOON • DF | \$20.00

hoisin glazed pork belly,
fresh cilantro, scallions, wonton crisp

CASHEW CRUSTED CHICKEN SATAY • DF | \$25.00

sweet soy drizzle

CRAB + CORN FRITTERS • DF|VEG | \$25.00

citrus aioli drizzle

MAPLE BACON WRAPPED SCALLOPS • GF|DF | \$25.00

thyme butter

ARANCINI • GF | \$25.00

fried cheese, basil risotto balls,
house-made marinara drizzle

SEASONAL ASSORTED HOT CANAPÉS | \$25.00

chef's selection

ADD TRAY SERVICE

\$5.00 PER TWO DOZEN

LIVE OYSTER SHUCKING

mignonette, tabasco, lemon, horseradish

**SUBJECT TO MARKET AVAILABILITY + PRICING
MINIMUM 5 DOZEN**

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO
20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX





COCKTAIL RECEPTION

BOARDS + TRAYS ARE SERVED TO SELF-SERVE FOOD SERVICE TABLES ONLY

BOARDS + TRAYS

CHARCUTERIE PLATTER

assorted cured meats, cheeses, pickles,
crackers, nuts, olive tapenade, roasted vegetable dip
\$22.00

ASSORTED BREADS + DIPS • **VEG**

spinach + artichoke dip, red pepper hummus,
tzatziki, balsamic + olive oil
\$8.00

DELI MEAT PLATTER

assorted deli meats, cheeses, pickles, olives,
peppers, marinated onions, assorted buns
\$15.00

GRILLED + MARINATED VEGETABLE PLATTER • **GF|VEGAN**

zucchini, egg plant, peppers, red onion,
cherry tomatoes, balsamic glaze
\$8.00

VEGGIES + DIP • **GF|DF|VEG**

broccoli, cauliflower, peppers, celery, cucumber,
sesame seed dip, hummus, tzatziki
\$8.00

IMPORTED OLIVES + PICKLES • **GF|VEGAN**

\$4.00

SEAFOOD PLATTER • **GF**

bbq salmon, cold smoked salmon,
scallop mouse stuffed salmon roll,
poached prawns, caper berries,
marinated clams + mussels,
house-made cocktail sauce
\$28.00

DESSERT PLATTER • **VEG**

assorted cookies, dessert squares, cakes, pies
\$6.00

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO
20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX





PLATED DINNER

\$59.⁹⁵

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE 4 BUSINESS DAYS IN ADVANCE

INCLUDED WITH PLATED DINNERS:

WARM BREAD + BUTTER | STARTER | MAIN COURSE

STARBUCKS COFFEE, ASSORTED TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

STARTER CHOOSE **ONE** STARTER FOR THE ENTIRE GROUP

MIXED GREEN SALAD • GF|VEGAN

cucumber curls, carrots, cherry tomatoes, pumpkin seeds, champagne vinaigrette

CAPRESE SALAD • GF|VEG

bocconcini, vine ripened tomatoes, red onions, fresh basil, balsamic glaze

BEEF CARPACCIO

parmesan, spinach + arugula salad, crispy capers, grainy dijon mayo, crostini

SMOKED SALMON

lemon cream cheese, caper berries, crostini, mixed greens salad, lemon, dill

THAI COCONUT + LEMONGRASS SOUP • GF|VEG

tom yum, coconut milk, green onion, diced tomato, fresh cilantro

MAIN COURSE CHOOSE **TWO** OPTIONS FOR THE GROUP TO PRE-ORDER FROM

SALMON WELLINGTON

ricotta, spinach, roasted red pepper, roasted garlic, basil purée, phyllo pastry, seasonal vegetables

SLICED BEEF TENDERLOIN • GF

parmesan duchess potato, chimichurri sauce, seasonal vegetables

SOUS VIDE LAMB SHOULDER • GF|DF

braised lentils, cherry tomato, prosciutto, basil, thyme jus, seasonal vegetables

SUPREME BREAST OF CHICKEN • GF

rosemary and parmesan crusted potato, thyme jus, seasonal vegetables

PROSCIUTTO WRAPPED PORK TENDERLOIN • GF

duxelle, potato gratin, merlot jus, seasonal vegetables

PRIME RIB

herb roasted nugget potatoes, yorkshire pudding, red wine sauce, horseradish, seasonal vegetables

ROASTED VEGETABLES & TOFU IN PHYLLO PASTRY • VEGAN

spinach, zucchini, eggplant, red peppers, seasonal vegetables

PRE-ORDER LIST WITH EACH GUEST'S NAME AND MAIN COURSE SELECTION IS REQUIRED WITH THE ATTENDANCE GUARANTEE

PLACE CARDS ARE REQUIRED FOR MEALS WITH DIFFERENT OPTIONS/SELECTIONS
DESIGN/PRINTING FEE OF \$2+GST/PST PER PERSON (IF REQUIRED)

ADD DESSERT

NEW YORK CHEESECAKE • VEG | \$6.00

WHITE + DARK CHOCOLATE MOUSSE • VEG | \$6.00
sugar cage, fruit coulis

PROFITEROLE • VEG | \$6.00

fruit coulis, chocolate + raspberry sauce

SEASONAL FRUIT PLATE • GF|VEGAN | \$11.00

GF - GLUTEN-FREE | DF - DAIRY-FREE | VEG - VEGETARIAN | VEGAN

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO
20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX

13

2024 CULINARY SERVICES MENU
PENTICTON LAKESIDE RESORT AND CONFERENCE CENTRE





DINNER BUFFETS

MINIMUM 30 GUESTS

DIETARY RESTRICTIONS + ALLERGIES MUST BE PROVIDED WITH THE ATTENDANCE GUARANTEE 4 BUSINESS DAYS IN ADVANCE

TWO ENTRÉE DINNER BUFFET | \$57.⁹⁵

INCLUDES:

WARM BREAD + BUTTER
TWO SALAD SELECTIONS
ONE SIDE SELECTION
SEASONAL VEGETABLES
TWO MAIN COURSE SELECTIONS (ONE MAIN + ONE CARVING BLOCK OR TWO MAINS)
STARBUCKS COFFEE, ASSORTED TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

THREE ENTRÉE DINNER BUFFET | \$67.⁹⁵

INCLUDES:

WARM BREAD + BUTTER
THREE SALAD SELECTIONS
TWO SIDE SELECTIONS
SEASONAL VEGETABLES
THREE MAIN COURSE SELECTIONS (TWO MAIN + ONE CARVING BLOCK OR THREE MAINS)
STARBUCKS COFFEE, ASSORTED TEAS, SUGAR, SWEETENERS, CREAM, MILK + OAT MILK

SALADS

MIXED GREEN SALAD • GF|VEGAN

cucumber curls, carrots, cherry tomatoes, pumpkin seeds, champagne vinaigrette

CAESAR SALAD • VEG

parmesan, chopped romaine, garlic croutons, lemon wedge

CAPRESE SALAD • GF|VEG

bocconcini, vine ripened tomatoes, red onions, fresh basil, balsamic glaze

PANZANELLA • VEG

grilled red peppers, red onion, tomatoes, cucumbers, garlic croutons, fresh basil, capers, balsamic dressing

POTATO • GF|VEG

egg, celery, onion, pickle, dijon, mayonnaise

GREEK • GF|VEG

feta, tomatoes, cucumbers, red onion, red peppers, kalamata olives, lemon, fresh oregano

ORIENTAL • DF|VEG

cabbage, carrots, fresh cilantro, green onions, chow mein noodles, walnuts, asian dressing

COLESLAW • GF|DF|VEG

cabbage slaw, lemon, mayonnaise, grainy dijon

GF - GLUTEN-FREE | DF - DAIRY-FREE | VEG - VEGETARIAN | VEGAN

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO 20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX

14

2024 CULINARY SERVICES MENU
PENTICTON LAKESIDE RESORT AND CONFERENCE CENTRE





DINNER BUFFETS

MINIMUM 30 GUESTS

SIDES

WARM FARRO • DF|VEG

sun-dried tomatoes, green onions,
red peppers, kale, lemon, fresh parsley

RICE PILAF • GF|DF|VEG

brown basmati rice, wild rice, peppers,
green onions, carrots, garlic

POTATO GRATIN • GF|VEG

thin sliced potatoes, butter, cream, parmesan

YUKON GOLD MASHED • GF|VEG

roasted garlic, sea salt

ROASTED NUGGET POTATOES • GF|DF|VEG

roasted garlic, fresh herbs, lemon

PENNE NOODLES

choice of alfredo, tomato, bolognese, parmesan

MAINS

CAPRESE CHICKEN • GF

bocconcini, cherry tomatoes, basil

POACHED SALMON • GF

diced peppers, crispy capers, lobster cream sauce

GREEK CHICKEN

feta, roasted artichoke, cherry tomatoes,
green onions, kalamata olives, velouté sauce

SHRIMP BOMBAY • GF|DF

peppers, carrots, green onion,
garlic, ginger, coconut cream sauce

MOUSSAKA • DF

beef, yukon gold mashed potatoes, zucchini, eggplant, fresh herbs

VEGETARIAN MOUSSAKA • VEG

parmesan, zucchini, eggplant, potatoes, lentils, béchamel sauce

CAN BE MADE VEGAN UPON REQUEST

BEEF RAVIOLI

parmesan, tomato basil, sauce

CARVING BLOCK

STUFFED PORK LOIN • GF|DF

spinach, chorizo, roasted garlic, fresh herbs

BARON OF BEEF • GF|DF

dijon + steak spiced rubbed, au jus, horseradish

LEG OF LAMB • GF|DF

lemon, garlic, oregano

BONE IN HAM • GF|DF

orange honey dijon glaze

ADD DESSERT | \$6.00

ASSORTED DESSERT SQUARES, CAKES, PIES • VEG

PROFITEROLES • VEG

fruit coulis, chocolate + raspberry sauce

CHOCOLATE FOUNTAIN | \$10.00

milk chocolate, fresh fruit, finger cookies

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO
20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX

15

2024 CULINARY SERVICES MENU
PENTICTON LAKESIDE RESORT AND CONFERENCE CENTRE





LATE NIGHT SNACKS

AVAILABLE FOR EVENTS THAT HAVE ALSO ENJOYED A CATERED DINNER

LATEST SERVING TIME AVAILABLE IS 11:30 PM

THE ATTENDANCE GUARANTEE IS SET AT 80% OF THE ATTENDANCE FROM THE DINNER SERVICE

INDIVIDUAL 12" PIZZAS

CHEESE • VEG | \$12.00 PER PIZZA
cheddar, mozzarella

VEGGIE • VEG | \$16.00 PER PIZZA
peppers, red onion, tomatoes, mushrooms, mozzarella

PEPPERONI + MUSHROOM | \$15.00 PER PIZZA
pepperoni, mushrooms, mozzarella

ULTIMATE HAWAIIAN | \$18.00 PER PIZZA
ham, capicola, pineapple, mozzarella

MEAT LOVERS | \$20.00 PER PIZZA
capicola, pepperoni, bacon, ham, mozzarella

SUBSTITUTE GLUTEN-FREE CRUST +\$5.00

FINGER FOODS

CRISPY CHICKEN WINGS • GF | \$15.00

CHOOSE TWO OPTIONS

CAJUN
SWEET CHILI LIME
SALT + PEPPER
HONEY GARLIC
HOT

BUTTON RIBS • GF|DF | \$6.00
garlic, lemon, fresh parsley

CHICKEN FINGERS + FRIES | \$13.00
honey mustard, plum, ketchup

TORTILLA CHIPS + DIP • VEG | \$8.00
guacamole, sour cream, cheese sauce

POUTINE BAR | \$10.00
fries, cheese curds, gravy

POPCORN • VEG | \$4.00
assorted seasoning flavours

GF - GLUTEN-FREE | **DF** - DAIRY-FREE | **VEG** - VEGETARIAN | **VEGAN**

PRICES LISTED ARE PER PERSON (UNLESS NOTED) AND SUBJECT TO
20% SERVICE CHARGE/VENUE MANAGEMENT FEE + APPLICABLE TAX

