



2023 Wedding Package



For more information or to book, please contact;

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At Spirit Ridge enjoy flawless service and planning for your wedding day. Our package will provide you with all the items needed for your experience.

Wedding Package

Includes;

One Glass of House Sparkling Wine per guest for arrival at your Reception
Passed Canapés for Reception
Dinner Wine – one bottle each of house red and white per guest table
Dinner Menu – plated or buffet option

Welcome Reception

Prior to dinner service your guests will enjoy:

Passed Canapés – please choose three (3) items out of the below options

(Quantities will be based on 1 of each chosen type per person)

Cold

Caprese Skewers, Tomato, Baby Mozzarella, Fresh Basil Olive Oil and Balsamic
Vegetable Rice Paper Roll, Carrot, Cucumber, Lettuce, Bell Pepper, Sunny Butter Soy Dipping Sauce
Prosciutto, Compressed Watermelon, Pine Syrup

Hot

Veggie Samosa, Mint Chutney
Arancini, Mushroom Mix, Sumac Aioli
Coconut Prawns, Sriracha Lime Dipping Sauce
Vegetarian Spring Rolls, Sweet Chili Sauce
Chicken Satay, Thai Yellow Curry, Cumin Yogurt

Enhancement Option

Choose 4 options and upgrade to five (5) pieces for each person for an additional \$9 per person

Buffet Dinner Option

Dinner includes;

Assorted House Baked Breads and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Refreshing Teas

Soup N' Stuff

Forest Mushroom Soup, Herb Croutons

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Salads N' Stuff

Green n' Red Cabbage, Carrot, Red Onion, Ginger-Soy Dressing
Baby Spinach Salad, Cardamom Poached Apple, Red Wine Honey Vinaigrette

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Hot Selections

Roast Chicken Breast, Caramelized Onion Jus
Oven Roasted Beef Striploin, Natural Pan Jus
Seared Pacific Ling Cod, Lemon Dill Sauce
Buttered Farm Vegetables
Thyme Roasted Baby Red Potatoes

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Desserts

A Selection of our Pastry Chef's Cakes and Tarts
Assorted Cookies

Add to your Buffet

** Full Guarantee to apply for Pricing

Domestic Cheese and Crackers \$8/person

Charcuterie Platter, Pickled Vegetables, Tomato Jam and Whole Grain Mustard \$12/person

Fresh Vegetable Crudité and Dip \$6/person

Seasonal Sliced Fruit \$13/person

Plated Dinner Options

Dinner includes;

Assorted Breads with Butter
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Refreshing Teas

Pricing based on wedding couple pre-choosing a three course meal for all guests to enjoy.



Soup and Salad Options

Trio of Pear Textures, Mesclun Mixed Greens, Candied Pecans, Okanagan Goat Cheese, Local Honey
or

Baby Mozzarella Heirloom Tomato Salad, Balsamic Reduction, Extra Virgin Olive Oil, Croutons
or

Baby Gem Caesar, Brioche Crisp, Grana Padano, Garlic Caesar Dressing
or

Rustic Tomato Bisque, Pesto, Pan Perdu Croutons
or

Forest Mushroom Velouté, Sage Brush Honey, Pickled Mushrooms
or

Classic French Onion Soup, Emmental Cheese Crouton



Entrée Options

Slow Cooked Free Range Chicken Breast

Butter Roasted Vegetables, Forest Mushrooms, Pomme Puree, Rosemary Jus
or

Maple Glazed Roasted Pork Tenderloin

Crushed Parsley Potato, Apple Chutney, Red Cabbage, Whiskey Brussels Sprouts
or

Wild BC Salmon

Wild Rice Blend with Mirepoix, Mixed Baby Greens, Grilled Lemon, Salsa Verde
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BC Sablefish

Seared Sablefish, Bok Choy, Pickled Mushrooms, Carrots, Green Beans, Steamed Jasmine Rice,
Vegetable Crisps, Sesame-Soy Vinaigrette

or

Slow Roasted Breast of Duck

Classic Smoked Bacon Cassoulet, Swiss Chard, Saskatoon Berry, Thyme Jus
or

Slow Braised Beef Back Ribs

Creamy Style Polenta, Green Bean, Achiotte BBQ Jus
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Grilled Striploin Steak

Pomme Puree, Sautéed Onion and Mushrooms, Sautéed Kale, Preserved Lemon Jus
or

Grainy Mustard Rubbed Lamb Sirloin

Mint Crushed Potatoes, Garlic Rubbed Grilled Vegetables, Apple Mostarda, Natural Pan Jus
or

Bacon Wrapped Beef Tenderloin

Garlic Mashed Potatoes, Broccolini, Rocket Greens, Okanagan Red Wine Jus

Vegetarian;

Thai Green Vegetable Curry, Brown Basmati Rice, Coconut Milk, Flatbread

or

3 Sisters Empanada, Classic Ratatouille, Veg Confetti Slaw

Dessert Options

Warm Apple Cranberry Crumble, Caramel Sauce, Vanilla Ice-Cream

or

Classic Marbled Cheesecake, Berry Wajape

or

Dark Chocolate Bar; Dark Chocolate Ganache, Hazelnuts, Saskatoon Berry Ice-cream

or

Triple Chocolate Mousse Bittersweet, Milk and White Chocolate Mousse, Caramel, Meringue

or

Espresso Crème Brûlée, Coffee Ice Cream

or

Strawberry Shortcake, Pound Cake Layered with Minted Strawberries and Whipped Cream

Enhancement Option

Add a fourth course to your meal (soup or salad) for \$10 per person

Alternating Desserts add \$6 per person

Advance Choice Entrée option available;

Limit of Two Entrée Selections to be offered to your guests

Higher menu price of the chosen entrees will be charged for all person

Please add \$10 per person for each additional selection you wish to offer above the 2 original menu choices

Not applicable to Vegetarian meals or the accommodation of dietary restrictions for a guest as required

Assigned seating and name cards with guests meal selection printed is required from group organizer for all attendees

Please advise of any dietary restrictions for your guests when final numbers are due

Package Inclusions:

White floorlength table linens

White linen napkins

Head Table

Podium and One Wired Microphone

Cake Table

Gift Table

Guestbook Table

DJ Table



Wooden Dance floor
Personalized Menus for Each Guest Table (2 per)
Easels for Signage or Pictures
Arbor and Wine Barrels for ceremony backdrop
Hightop cocktail tables with spandex covers
Cake Cutting Fee Waived
Cucumber Water service for your Ceremony

Pricing includes;

One Glass of House Sparkling Wine per guest for arrival at your Reception
Passed Canapés for Reception
Dinner Wine – one bottle each of house red and white per guest table
Dinner Menu – plated or buffet

Buffet;

\$99.00 per person

Chicken, Pork or Salmon Entrée Option;

\$107.00 per person

Sablefish, Duck or Beef Rib Entrée Option;

\$114.00 per person

Striploin, Tenderloin or Lamb Entrée;

\$124.00 per person

18% service charge and taxes applicable to all food & beverage pricing.
Pricing and options for food and beverage, bar and service charge are subject to change without notice.

BEVERAGE MENU

The right quality beverage is always an important part of any memorable meal or gathering. Spirit Ridge’s beverage program is designed to offer you a wide variety of options They will showcase the incredible selection of local wines, spirits and brews All made right here in the Okanagan while still offering the basics.

HOSTED BAR

Choosing a host bar ensures the most seamless experience.

All beverages are charged to the master account.

Prices do not include service charge or applicable taxes.

Choose either a Premium or Deluxe Brand Bar.

Premium Brand Hosted Bar

**** \$250 min spend required**

Premium Brand Highballs Single \$7/each, Double \$\$10.50/each

(Wisers Deluxe Whiskey, Polar Ice Vodka, Beefeater Gin, Lambs Rum)

Basic Cocktails Singles \$8/each, Double \$12/each

**** Wine Offering at the Bar – please choose from below**

Local Craft Beer, Cannery Brewing, Penticton, BC \$6.50/each

(Choices may vary based on availability)

Elements Apple Cider \$8/each

Pop, Juice, Bottled Water \$4/each

(Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Spirit Ridge Bottled Water, Soda Water, Tonic Water, Orange Juice, Clamato Juice, Cranberry Juice)

Deluxe Brand Hosted Bar

**** \$400 min spend required**

Deluxe Brand Highballs Single \$8/each, Double \$11.50/each

(Crown Royal, Absolut Vodka, Bombay Sapphire Gin, Havana Club Rum, Olmeca Tequila, Chivas Regal)

Deluxe Cocktails Singles \$9/each, Double \$13/each

**** Wine Offering at the Bar – please choose from below**

Imported Beer \$8/each

(Stella Artois, Corona)

Elements Apple Cider \$8/each

Pop, Juice, Bottled Water \$4/each

(Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Spirit Ridge Bottled Water, Soda Water, Tonic Water, Orange Juice, Clamato Juice, Cranberry Juice)

CASH BAR

Choosing a cash bar allows your guests to order and pay for their own beverages. Prices do include service charge and applicable taxes.

Choose either a Premium or Deluxe Brand Bar.

Premium Brand Cash Bar

**** \$250 min spend required**

Premium Brand Highballs Single \$8.50/each, Double \$13.50/each
(Wisers Deluxe Whiskey, Polar Ice Vodka, Beefeater Gin, Lambs Rum)

Basic Cocktails Singles \$10/each, Double \$14.50/each

**** Wine Offering at the Bar – please choose from below**

Local Craft Beer, Cannery Brewing, Penticton, BC \$9/each
(Choices may vary based on availability)

Elements Apple Cider \$11/each

Pop, Juice, Bottled Water \$5/each

(Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Spirit Ridge Bottled Water, Soda Water, Tonic Water, Orange Juice, Clamato Juice, Cranberry Juice)

Deluxe Brand Cash Bar

**** \$400 min spend required**

Deluxe Brand Highballs Single \$11/each, Double \$15/each

(Crown Royal, Absolut Vodka, Bombay Sapphire Gin, Havana Club Rum, Olmeca Tequila, Chivas Regal)

Deluxe Cocktails Singles \$12/each, Double \$16/each

**** Wine Offering at the Bar – please choose from below**

Imported Beer \$10/each
(Stella Artois, Corona)

Elements Apple Cider \$10/each \$11

Pop, Juice, Bottled Water \$5/each

(Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Spirit Ridge Bottled Water, Soda Water, Tonic Water, Orange Juice, Clamato Juice, Cranberry Juice)



WINE PACKAGES

Spirit Ridge is proud to offer a selection of South Okanagan wines available for your guests at the bar or to be served at your guest tables during dinner.

For your wine selection at the bar please choose a maximum of 2 red wine, 2 white wine and 1 sparkling option.

Bottle pricing only available for hosted dinner wine served at the guest tables during dinner if additional required above what is included with the package pricing.

	Host Bar per glass	Host Bottle Dinner Wine	Cash Bar per glass
<i>White</i>			
Inniskillin Pinot Grigio	\$8.00	\$39.00	\$11.00
Charisma Pinot Gris	\$10.00	\$49.00	\$13.00
Nk'Mip Pinot Blanc	\$10.00	\$49.00	\$13.00
Nk'Mip Dreamcatcher	\$13.00	\$65.00	\$16.00
Nk'Mip Chardonnay	\$12.00	\$60.00	\$15.00
<i>Red</i>			
Inniskillin Cab Sauv	\$8.00	\$39.00	\$11.00
Charisma Malbec	\$12.00	\$60.00	\$14.00
Charisma Cabernet Merlot	\$11.00	\$55.00	\$15.00
Nk'Mip Merlot	\$12.00	\$60.00	\$15.00
Nk'Mip Talon	\$13.00	\$65.00	\$16.00
<i>Rose</i>			
Stoneboat Pinot Noir Rose	\$12.00	\$60.00	\$15.00
<i>Sparkling</i>			
Stoneboat Piano	\$13.00	\$65.00	\$16.00
Hester Creek Tia Amo	N/A	\$65.00	N/A

Socan / ReSound

SOCAN represents songwriters and music publishers, while Re:Sound represents performers and record companies. This means that if you are playing recorded music (for a dance, background music, cocktails, etc...) you may be required to pay both SOCAN and Re:Sound fees. Spirit Ridge Resort is required to charge both SOCAN and Re:Sound tariffs when it rents out its facilities for any events that play music and the cost of such fees will be passed onto the renter of the premises / group.

Fees are based on the maximum room capacity (not number of attendees) and if there is a dance floor or not. Please inquire for applicable fees for your booked event space.