



CULINARY EXPERIENCES 2023





BREAKFAST BUFFETS

(Minimum of 15 ppl required or if under a surcharge of \$30 to apply)

All breakfast buffets include
Chilled Orange and Apple Juice
Chef's Assortment of In-House Baked Pastries including Muffins and Danish
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Signature Teas

Orchard View Continental Buffet \$35

Selection of Sliced Seasonal Fruit
Chef's In-House Roasted Maple Granola
Selection of Cold Cereal with Milk
Individual Pro-biotic Assorted Yogurt

The Anarchist Mountain Breakfast Buffet \$42

Selection of Sliced Fresh Fruit
Chef's In-House Roasted Maple Granola
Selection of Cold Cereal with Milk
Individual Pro-Biotic Assorted Yogurt
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Scrambled Eggs with Green Onion
Crispy Bacon
Local European Style Breakfast Sausage
House Cut Breakfast Potato

The Crowsnest Pass Executive Breakfast Buffet \$55

In-House Baked Scones and Jams
Selection of Sliced Fresh Fruit and Whole Fruit
Chef's In-House Roasted Maple Granola
Selection of Cold Cereal with Milk
Individual Pro-Biotic Assorted Yogurt
Bagels with Plain and Flavored Cream Cheeses
~
Eggs Benedict with Canadian Back Bacon and Tarragon Hollandaise
Westcoast Ratatouille Frittata, Smoked Cheddar, Ham, Tomato
Smoked Bacon and Pork Sausage
Butter Milk Pancakes, Maple Syrup and Whipped Cream
Sage Roasted Baby Potatoes

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Add-On to your Breakfast – to be ordered for full guarantee

Fresh Baked Croissant \$4/each

The Anarchist Parfait; Spirit Ridge Granola, Natural Yogurt, Berries \$12/each

Toast Station – Assorted Breads, Butter and Jam (maximum of 40 persons) \$5/person

BREAK OPTIONS

(Minimum of 10 ppl required or if under a surcharge of \$20 to apply)

Milk and Cookies \$20

Pastry Chef's selection of In-House made Cookies

2% Milk, Chocolate Milk

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Signature Teas

The Spirit Ridge Market Break \$25

Influenced by our own Market Bakery;

Our Signature Bannock Strawberry Short Cake, Cinnamon Buns, Power Bars, Assortment of Tarts

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Signature Teas

Afternoon Tea \$35

Cucumber, Butter Radish and Sumac Cream Cheese

Smoked Salmon, Caper, Red Onion, Lemon Aioli

Smoked Ham with Tomato and Onion Jam

Roast Beef, Horseradish, Mustard

In-House Baked Scones with Clotted Cream

Butter, Fruit Preserves

Petit Fours

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Signature Teas

Local Charcuterie and BC Cheese Selection \$38

Local Charcuterie, BC Artisan Cheeses, Pickled Vegetables, Whole Grain Mustard

Dried Fruit and Okanagan Stone Fruit Chutney

House Made Crackers and Breads

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Signature Teas

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A La Carte Items

Assorted Freshly Baked Cookies \$52/dozen
Assorted Squares \$48/dozen
Assorted Breakfast Pastries \$48/dozen
Assorted Breads (Banana or Lemon) \$42/dozen
Granola Bars \$42/dozen
Housemade Indigenous Granola bars \$66/dozen
Fry Bread with Butter and Jam \$7/person
Individual Pro-Biotic Assorted Yogurt \$5/each
The Anarchist Parfait; Spirit Ridge Granola, Natural Yogurt, Berries \$12/each
Seasonal Sliced Fruit \$18/person
Whole Fruit (apples, bananas, oranges) \$3/each
Fresh Vegetable Crudité and Dip \$16/person
Domestic Cheese and Crackers \$22/person
Assorted Individual Bags of Kettle Chips \$4/each
Assorted Chocolate Bars \$4/each
Assorted Ice Cream Treats \$6/each

Meeting Room Beverages

Single serve beverages are available in meeting rooms throughout your meeting as well as they can also be added onto coffee breaks and other menus if not already included.

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Signature Teas \$5/person
– to be ordered for full guarantee

Canned Pop and Bottled Water \$4/each (Charges based on consumption)

Pepsi
Diet Pepsi
7-Up
Ginger Ale
Spirit Ridge Bottled Water

Individual Sparkling Water \$4/each (Charges based on consumption)

Individual Juices \$4/each (Charges based on consumption)

Apple Juice
Orange Juice
Grapefruit Juice

Red Bull Cans \$6.50/each (Charges based on consumption)

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LUNCH BUFFETS

(Minimum of 25 ppl required for buffet options or if under a surcharge of \$50 to apply)

All lunch buffets include

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Signature Teas

Just off 45th Street Deli \$50

Chef's Daily Soup

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Market Fresh Baby Lettuces with Maple Mint Vinaigrette

Whole Grain Mustard Potato Salad and Chives

~

Deli Style Sandwiches (**Pick 3 of 5 for guests to enjoy**)

-Sage Roasted Turkey on Focaccia, Cranberry Mayo, Tomato Relish

-Pastrami on Rye, Sauerkraut, Dill Pickles, Mustard

-Chicken Fattoush Salad Wrap (Grilled Chicken Breast, Sumac, Tomato, Cucumber, Lettuce, Red Onion, Mint, Radish)

-Classic BLT, Whole Grain Bread, Bacon, Lettuce, Peppered Tomato, Spicy Mayo

-Veggie Sour Dough, Hummus, Caramelized Onion, Lettuce, Roasted Peppers, Cucumber, Tomato

~

Kosher Dill Pickles, Banana Peppers, Pickles Onions and Olives

~

House Baked Cookies and Milk Chocolate Fudge Brownies

New York Cheesecake, Mixed Berry Compote

Sunrise Over Tuscany \$55

Rustic Tuscan Soup

Assorted House Baked Breads and Butter

~

Marinated Red Tomato, Baby Mozzarella, Basil and Roasted Shallot Pesto

Green Salad, Balsamic Olive Oil Thyme Dressing

Antipasti of Cured Olives, Pickles, Marinated Artichokes and Balsamic Marinated Vegetables

~

Creamy Tuscan Chicken with Tomato, Spinach. Lemon Cream Sauce

Pork Scaloppini, with Red Wine and Mushrooms

Vegetarian Baked Ziti Pasta

Grilled Market Vegetables

~

Caramel Tiramisu, Coconut Pana Cotta with Marinated Fruit and Biscotti

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Just North of South of the Border \$55

Tortilla Soup, Crisp Tortillas

~

Mixed Local Greens with Corn, Zucchini, Bell Pepper, Mango Lime Vinaigrette

~

Chipotle Chicken

Grilled Arrachera Skirt Steak

Sautéed Sweet Peppers and Onions

Mexican Rice with Green Peas, Corn

Warm Flour Tortillas

Corn Flour Tortilla Chips, Pico de Gallo, Sour Cream, Guacamole, Grated Cheese

Shredded Lettuce, Pickled Red Onion, Jalapenos

~

Cinnamon Churros with Cajeta Dip

Tres Leches Cake

Taste of the Greek Islands \$55

Hummus, Tzatziki and Pita Bread

Okanagan Style Greek Salad, Mixed Greens, Cherry Tomatoes, Feta, Cucumbers, Apple Cider Honey Vinaigrette

~

Souvlaki Marinated Chicken Breast

Psari Plaki (Oven Baked Lingcod, Tomato, Onions, Olive Oil, Herbs)

Lemon Potatoes, Fine Herbs

Seasonal Garden Vegetables with Extra Virgin Olive Oil

Melitzanes Sto Fournio (Baked Eggplant with Tomato, Feta and Garlic)

~

Greek Orange Semolina Cake finished with Greek Yoghurt and Orange Syrup

Loukoumades (Greek Donuts, Honey and Pistachio)

The Left Coast BBQ Lunch \$60

Corn Bread with Butter

~

Mixed Green Salad, Sour Dough Croutons with Ranch Dressing

Rainbow Potato Salad with Celery, Pickles and Mustard Vinaigrette

Garden Pasta Salad - Roma Tomato, Red Onion, Pesto Vinaigrette

~

BBQ Ribs with House Made Chipotle Sauce

Orange-Ancho Chili Rubbed Grilled Chicken with Pineapple

Pulled Pork Sandwich, Coleslaw, Buns – build your own

Okanagan Seasonal Succotash

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~
Coconut Panna Cotta
Okanagan Cherry Fudge Brownies

PLATED LUNCH

(Please choose one meal for all guests to enjoy)

All plated lunches include
Assorted House Baked Breads and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Signature Teas

Vegetable Quiche \$45

Three Sisters Soup; Braised Corn, Beans and Squash simmered in a Smoked Vegetable Broth, Wild Rice

~
Veggie Quiche and a Side Salad of Mixed Greens, Crudo Vegetables, Maple Mint Dressing, Berries and Pickle

~
Okanagan Pavlova with Berry Compote

Plated Chicken \$50

Kale Salad, Lemon Dressing, Roasted Almonds, Apple Chips, Juniper Compressed Apples

~
Butter Chicken, Cumin Scented Rice, Yoghurt, Garlic Naan

~
White Chocolate Panna Cotta and Local Berry Compote

Plated Fish \$55

Tomato Vegetable Ratatouille Soup, Pesto

~
Steelhead Trout, Baby Bok Choy, Shaved Fennel Slaw, Lemon Parsley Crushed Potatoes, Chimichurri

~
Tiramisu; Ladyfinger Sponge, Mascarpone Mousse, Espresso Meringue

Plated Pork \$55

Three Sisters Salad; Corn, Beans, Squash, Greens, Seeds, Juniper Dressing

~
Herb Crusted Pork Tenderloin, Red Cabbage, Spätzle, Broccolini, Grainy Mustard Mushroom Cream Sauce

~
Warm Okanagan Apple Crumble, Sea Salt Caramel, Cardamom Ice Cream

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Plated Beef \$60

Okanagan Pear Salad; Poached Pear, Orange, Whipped Goat Cheese, Greens, Candied Pecans

~

Slow Roasted Beef Striploin, Steak Frites, Onions, Mushrooms, Red Wine Jus

~

Lemon Meringue Tart

“TO GO” OPTIONS

Available only when taking off property or when you need a quick option for the vehicle

** Min 2 days' notice required to order

Box-O-Breakfast \$27

Pain Au Chocolat

Seasonal Whole Fruit

Individual Fruit Yogurt

Granola Bar

Bottled Juice

~

Choose One of Below Two Sandwiches for All Meals

Breakfast Sandwich; Toasted English Muffin, Canadian bacon, Fried egg, Cheese, Tomato, Garlic Aioli

Breakfast Wrap; Aged Cheddar, Bacon, Scrambled Egg, Green Onion

Box-O-Lunch \$30

Seasonal Whole Fruit

Assorted Individual Kettle Chips

Housemade Cookie

Bottled Water

~

Choose 1 of 5 for all guests to enjoy

-Roast AAA Beef on Baguette, Garlic Aioli, Swiss cheese, Arugula

-Country Style Ham, Swiss cheese, Grainy Mustard, Lettuce

-Turkey Club, Sliced Turkey Breast, Bacon, Cranberry Mayo, Sliced Tomato on Sourdough Bread

-Chicken Caesar Wrap, Grilled Chicken, Caesar Dressing, Romaine Lettuce, Parmesan

-Garden Wrap, Grilled Red Onion, Roasted Peppers, Grilled Zucchini, Sunflower Pesto, Kale

Add a Salad to each Lunch \$5 – to be ordered for full guarantee

Greek Salad - Cucumbers, Feta, Peppers, Red Onions, Cherry Tomatoes

Pasta Salad - Sumac Dressing, Green Onions, Red Peppers, Tomato, Cucumber

Greens N Things - Artisan Lettuce, Peppers, Carrots, Raw Beets, Cucumber, Lemon Dressing

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GATHERING RECEPTIONS

Min two dozen of a type chosen must be ordered.

Cold Canapés priced per dozen

Roasted Baby Beet Salad, Cider Vinaigrette, Herbed Goat Cheese \$50

Caprese Skewers, Tomato, Baby Mozzarella, Fresh Basil Olive Oil and Balsamic \$52

Vegetable Rice Paper Roll, Carrot, Cucumber, Lettuce, Bell Pepper, Sunny Butter Soy Dipping Sauce \$50

Two Rivers Country Style Pate, Berry Chutney \$56

Deviled Baby Potatoes \$50

Prosciutto, Compressed Watermelon, Pine Syrup \$52

Cold Smoked Pacific Salmon Crostini, Dill, Crème Fraîche \$58

Sesame Crusted Tuna Tataki, Sumac Kewpie Mayo \$62

Shrimp Ceviche, Cucumber, Jalapeño, Lime \$60

West Coast Oysters with Berry Mignonette \$66

Hot Canapés priced per dozen

Veggie Samosa, Mint Chutney \$50

Arancini, Mushroom Mix, Sumac Aioli \$50

3 Sister Empanadas (vegetarian) \$56

Coconut Prawns, Sriracha Lime Dipping Sauce \$62

Bitesize Vegetable Ratatouille Quiche \$52

Mini Fried Fish Cake, \$62

Chicken Satay, Thai Yellow Curry, Cumin Yogurt \$56

Mint Crusted Lamb Chop Lollipop, Apricot Mostarda \$72

Sumac Fried Chicken Waffle, Cilantro, Chili Mayo \$60

Juniper Roasted Elk Skewer, Blueberries \$68

Pan Seared Scallops, Apple Slaw \$62

Hawaiian Roll Venison Sliders, Pineapple and Apple Chutney \$62

Vegetarian Spring Rolls, Sweet Chili Sauce \$52

Crispy Jerk Pork Ribs \$60

Rabbit Corndog, Honey Mustard \$62

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DINNER BUFFETS

(Minimum of 40 ppl required for buffet options or if under a surcharge of \$50 to apply)

All dinner buffets include

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Signature Teas

The Canadian Pacific 1946 Buffet \$70

Soup N' Stuff

Assorted House Baked Breads and Butter

Forest Mushroom Soup, Herb Croutons

~

Salads N' Stuff

Green n' Red Cabbage, Carrot, Red Onion, Ginger-Soy Dressing

Baby Spinach Salad, Cardamom Poached Apple, Red Wine Honey Vinaigrette

~

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

~

Desserts

A Selection of our Pastry Chef's Cakes and Tarts

Assorted Cookies

A Taste of The Islands Buffet \$75

Platters

Assorted House Baked Breads and Butter

Classic Cheese Quesadillas, Salsa, Sour Cream

~

Soup N' Stuff

Island Pumpkin Soup, Coconut Milk

~

Salads N' Stuff

Potato Frisee Salad with Grainy Mustard, Crème Fraîche, Bacon Vinaigrette

Green Salad with Tequila lime Dressing

~

Hot Selections

Blackened White Fish, Chimichurri

Jerk Chicken, Mint Rita

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BBQ Jerk Ribs Caribbean Style, Cilantro, Lime
Calypso Rice, Carrot, Onion, Bell Pepper, Thyme
Fry Bodi (Caribbean Green Beans)

~

Desserts

Coconut Cream Pie
Mango and Coconut Cake
Tropical Fruit Salad

Story of the Four Food Chiefs Buffet \$85

Fried Bannock, Sage Butter

~

The Root (Speetlum)

Maple and Sage Roasted Vegetables
The Three Sisters Salad; Corn, Beans, Squash, Greens, Seeds, Juniper Dressing
Wild Rice, Roasted Candied Nuts, Dried Cranberries

~

The Fish (Ntytikxw)

Maple Candied and Smoked Salmon, Capers, Assorted Pickles, Grainy Mustard, Crackers
Sumac Roasted Lake Trout, Saskatoon berries

~

The Bear (Skimxist)

Confit Duck Leg, Braised Red Cabbage
Juniper Crusted Elk with Wojape
Venison with Apples and Cranberries

~

The Berry (Seeya)

Apple Berry Crumble
Pumpkin Cheesecake, Maple Butter Cream
Indigenous Granola Bars

Love of Italy \$85

Platters

Local Charcuterie Board, Whole Grain Mustard, Dried Fruit and Okanagan Stone Fruit Chutney
House Made Crackers and Breads
Caprese Salad, Tomato, Baby Mozzarella Balsamic, Olive Oil
Antipasti of Cured Olives, Pickles, Marinated Artichokes and Balsamic Marinated Vegetables

~

Soup N' Stuff

Assorted House Baked Breads and Butter
Cioppino Pacific Seafood, Clams, Shrimp, White Fish, Tomato, Fennel

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Salads N' Stuff

Uncles Caesar's Salad; Romaine Garlic Dressing, Rustic Croutons, Parmesan
Italian Chopped Salad; Avocado, Olives Tomato, Peppers, Red Onion, Cucumber, Dressing

~

Hot Selections

Chicken Parmigiano, Roasted Tomato Sauce
Porchetta, Pepperonata
Chef Pauly's Classic Meat Lasagna
Herb and Parmesan Roasted Potatoes
Roasted Garlic Butter Glazed Vegetables

~

Desserts

Amaretto Ricotta Cheesecake
Tiramisu
Cherry Clafoutis
Biscotti

The Saltwater Cowboy BBQ Buffet \$90

Soup N' Stuff

Chili Con Carnie with Garlic Bread

~

Salads N' Stuff

Rustic Potato Salad
Creamy Coleslaw
Young Greens with Assortment of Three Vinaigrettes and Dressings

~

Hot Selections

Free Range BBQ Chicken – Assorted Pieces
Smoked Beef Brisket, Tangy Barbeque Sauce, Grilled Mushrooms and Onions
Cajun Prawns, Onions and Sweet Peppers
Dry Rubbed BBQ Baby Back Pork Ribs
Loaded Baked Potato, on the side: Shredded Cheese, Chives, Sour Cream, Butter, Bacon Bits

~

Desserts

Chocolate Mud Cake with Marshmallows'
Key Lime Pie
Upside Down Pineapple Cake
Watermelon of the Sliced Variety

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Add an Action Station to your Dinner Buffet

** Chef fee to apply, \$55 per hour, min 2 hours

** To be ordered for full guarantee

Chef Carved Whole Peppercorn Crusted Striploin \$22/person
Red wine Jus, Mustard, Sea Salt, Creamy Horseradish

~

Chef Carved Whole Roasted Beef Prime Rib \$25/person
Pan Jus, Horseradish, French Mustards

PLATED DINNER

** Advance Choice Entrée option available, see end of section for notes

** Alternating Desserts, add \$6/person to price chosen

All plated dinners include
Assorted Breads with Butter
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Signature Teas

Create your own meal
3 Courses – Soup OR Salad, Main and Dessert
4 Courses – Soup, Salad, Main and Dessert (add \$10/person to price listed)

Soup

Corn and Potato Chowder, Fire Roasted Corn Pepper Succotash, Herb Oil

Roasted Butternut Squash, Chipotle oil, Coriander

Rustic Tomato Bisque, Pesto, Pan Perdu Croutons

Forest Mushroom Velouté, Sage Brush Honey, Pickled Mushrooms

Classic French Onion Soup, Emmental Cheese Crouton

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Salad

Baby Kale and Green Salad, Thyme Poached Apple, Red Wine Maple Vinaigrette

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

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

Roasted Golden Beets, Pickled Beets, Okanagan Goat Cheese, Young Lettuces, Candied Walnuts, Apple Cider Vinaigrette

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

Mains

Thai Green Vegetable Curry, Brown Basmati Rice, Coconut Milk, Flatbread (vegetarian) \$70

3 Sisters Empanada, Classic Ratatouille, Veg Confetti Slaw (vegetarian) \$70

Chicken Piccata \$72

Lemon Caper Butter Sauce, Penne A La Vodka, Warm Spicy Greens

Slow Cooked Free Range Chicken Breast \$75

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

Maple Glazed Roasted Pork Tenderloin \$75

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

Wild BC Salmon \$80

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

Pan Seared Lingcod \$80

Lemon Gnocchi, Romesco Sauce, Charred Broccoli, Blistered Tomatoes

BC Sablefish \$85

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

Slow Roasted Breast of Duck \$85

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

Slow Braised Beef Back Ribs \$85

Creamy Style Polenta, Green Bean, Achiotte BBQ Jus

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Grilled Striploin Steak \$90
Pomme Puree, Sautéed Onion and Mushrooms, Sautéed Kale, Preserved Lemon Jus

Grainy Mustard Rubbed Lamb Sirloin \$92
Mint Crushed Potatoes, Garlic Rubbed Grilled Vegetables, Apple Mostarda, Natural Pan Jus

Bacon Wrapped Beef Tenderloin \$95
Garlic Mashed Potatoes, Broccolini, Rocket Greens, Okanagan Red Wine Jus

Dessert

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

Classic Marbled Cheesecake, Berry Wajape

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

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

Espresso Crème Brûlée, Coffee Ice Cream

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

Almond Pear Tart with Chantilly, Brown Butter Financier

Lemon Yogurt Pannacotta, Toasted Marshmallow Ice Cream

Advance Choice Entrée for guests

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

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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 that showcase the incredible selection of local wines, spirits and brews 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)

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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)

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WINE PACKAGES

Spirit Ridge is proud to offer a selection of South Okanagan wines available for your guests at the bar or 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.

	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

Special Request Items

Spirit Ridge offers a selection of high end spirits available from our cellar. If you are looking for something special that may not be listed please let us know and we will do our best to acquire the item for you. Due to the variety of spirits available you will need to consult with your Event Manager for pricing. If we do not carry the item you are looking for just ask for pricing and if we bring it in per your request. There may be a minimum charge for the item.

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AUDIO VISUAL OFFERINGS

Coyote Ballroom Inclusions

Three drop down projector screens at front of room
Three roof mounted LCD projectors
Podium
One wired microphone
8' x 24' stage
Sound system suitable for speeches or background music only
Wireless Internet

Spirit Room Inclusions

Wall Mounted Television capable of connecting remotely from your laptop
Wireless Internet

Osprey Boardroom Inclusions

Wall Mounted Television
Wireless Internet

Rental List

Flipchart with paper and markers (6 available)	\$15.00 each per day
Easel	\$ 5.00 each per day
Office Chair (upgrade for executive meetings – 12 available)	\$10.00 each per day
Speaker Phone (suitable for meetings up to 10 persons)	\$50.00 per day
Rolling Television	\$60.00 per day
Portable 2 speaker and microphone system	\$125.00 per day
LED Colored Uplights	5 for \$120.00 per day / 10 for \$195.00 per day
20'x40' Tent with Walls (<i>Market Courtyard Use only</i>)	\$750.00 per day (1 week notice required)

Should your group require additional equipment to help facilitate your meeting, please inquire of your Resort Sales or Events Manager for a listing of vendors that you may contact to help accommodate your needs.

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ADDITIONAL FEES and FAQ

Shipping Fees

Should you require items to be shipped directly to the resort for your event or sent out post event, please note that handling fees will apply and would be charged to your Master Bill. Items will be accepted up to two business days prior to your event and must be labeled according to instructions provided. Please ask for full Shipping Policies if required.

Room Drops

Do you have something special you want to leave for your guests in their room? Resort staff are here to assist with this process. We can deliver anything from a welcome note, bottle of wine or a gift basket to help make your guests feel at home. These items can be provided by yourself or purchased thru Spirit Ridge Resort. Please inquire for list of applicable fees and charges.

Offsite Catering Fees

Having an event at the Nk'Mip Desert Cultural Center or at Footprints Beach Resort, we are here to assist. Check with Resort Events Manager for food items that would be suitable for your event as well as for per person catering fee that would apply for an offsite event.

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, conference, etc...) you may be required to pay both SOCAN and Re:Sound fees. Spirit Ridge Resort is required to charge SOCAN and Re:Sound tariffs when it rents out its facilities for any events that play music and the cost of such fees are to 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 meeting space.

Smudge Ceremonies

Spirit Ridge Resort respects the tradition and symbolism of smudging for an event. Please note our current fire suppression system located in all of the meeting spaces are not conducive to smoke of any kind. Smudge ceremonies must be performed outdoors in one of our public areas. Please inquire for more information.

Dietary Restrictions

Food restrictions and allergies are currently more prevalent in all events and our team is prepared to work with you on the needs of your attendees. Precautions and adjustments from the kitchen team as well as labeling all buffet food items are just a couple of examples of how we accommodate your requests. Please inquire for more information.

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