

Lemon Curd Tart



SUN PEAKS GRAND  
HOTEL & CONFERENCE CENTRE

## EVENT CATERING MENU



3 Point Lamb Rack



SUN PEAKS GRAND



# BREAKFAST

## BREAKFAST BUFFET

\$28++ per person

### **Pastry Chef's Daily Assorted Baked Goods**

Croissants, assorted viennoiserie, muffins and loaves, butter, fruit spreads, assorted juices, yogurt

### **Choice of Cereals**

Corn Flakes, Rice Krispies and Raisin Bran with milk, oat milk and almond milk

### **Sliced Fresh Fruit Platter**

### **Hot Buffet**

Fresh scrambled eggs, bacon and sausage (GF and DF), breakfast potatoes

### **Starbucks Coffee and Herbal Infusion Tea**

## HEART SMART BREAKFAST

\$25++ per person | Minimum 25 guests

### **Chewy Bars, Quinoa Muffins, Mini Yogurt Parfaits, Fresh Berries in Season**

### **Tofu Scramble**

Spinach and tomatoes

### **Quinoa Porridge**

Hemp hearts, oat milk, maple syrup, dried blueberries

### **Warm Grain Blueberry Salad**

Chia, hemp hearts, quinoa, coconut and blueberries

### **Sweet Potato Hash**

### **Starbucks Coffee and Herbal Infusion Tea**

## PLATED BREAKFAST

\$25++ per person

### **Basket of Fresh Baked Breakfast Pastries**

Butter and fruit spread

### **Soft Scrambled Eggs**

Bacon, sausage and breakfast potatoes

### **Seasonal Fresh Fruit Plate**

### **Starbucks Coffee and Herbal Infusion Tea**

## BREAKFAST ENHANCEMENTS

### **Chef Attended Omelette Station**

\$12++ per person

**Classic Eggs Benny** \$4++ per person

**Smoked Salmon Benny** \$5++ per person

**Add Smoothie Station** \$3++ per person

++ Tax and gratuity additional

# LUNCH

## SOUP AND OPEN FACED GOURMET SANDWICH

\$31++ per person | Maximum 30 guests

### Chef's Choice Two (2) Soups

First soup is vegan and gluten friendly, second contains everything

### Kitchen Garden Salad

### Open Faced Smoked Salmon Sandwich on Rye

### Open Faced Gourmet Tomato and Mozzarella Sandwich

### Open Faced Egg Salad on a Butter Croissant

### Baby Shrimp Salad on Multigrain

### Chef's Choice of Dessert Squares

### Starbucks Coffee and Herbal Infusion Tea

Add Potato Salad \$5++ per person

## SOUP, SALAD AND SANDWICH BUFFET

\$30++ per person | Maximum 60 guests

### Chef's Choice Two (2) Soups

First soup is vegan and gluten friendly, second contains everything

### Garden Salad

### Potato Salad

### Chef's Selection of Four (4) Gourmet Closed Sandwiches

Three with meat, one vegetarian  
*Vegan option available*

### Dessert

Sliced fresh fruit platter and Chef's choice of dessert squares

### Starbucks Coffee and Herbal Infusion Tea

## LUNCH BUFFET OPTION

\$32++ per person

### Fresh Bread Rolls and Butter

### Salad Buffet

Butter lettuce, marinated artichoke, roasted red pepper and kalamata olive, medley of organic baby greens and champagne vinaigrette

### Oven Baked Wild Salmon

White wine dill sauce

### Chicken Mole

Chillies, chocolate, tomatoes

### Tri-Coloured Tortellini

Sauce pomodoro

### Spanish Rice

Onions, peppers, cilantro, aromatic basmati rice

### Dessert

Sliced fresh fruit platter, churros, tres leches milk cake

### Starbucks Coffee and Herbal Infusion Tea



Celebration Greens





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Miso Maple Glazed Wild Salmon

## PLATED LUNCH OPTION

\$27++ per person | Maximum 60 guests

Comes with a kitchen garden salad with a lemon vinaigrette

### MAIN

Select one (1) dish

#### Miso Maple Glazed Wild Salmon

Aromatic basmati rice, seasonal fresh vegetables

#### New York Steak

Pepper sauce, seasoned potato wedges, seasonal fresh vegetables

#### Penne Sauce Arbiatta

Penne, mushrooms, zucchini, peas, spicy tomato sauce, shaved parmesan

#### Quinoa Chickpea Pilaf Vegan

Fried spinach, extra virgin olive oil

#### Chicken Breast

Lemon caper sauce, roast potatoes, fresh vegetables

### DESSERT

Select one (1) dish

#### 24 Carat Gold Leaf Chocolate Italiano

Fresh berries

#### Lemon Curd Tart

Burnt meringue, lemon, vanilla sugar

#### Individual Lemon Lavender Cheesecake

White chocolate garnish

*Gluten friendly and vegan options available*

### INCLUSIONS

Starbucks Coffee and Herbal Infusion Tea



# DINNER

## TABLE D'HÔTE PLATED DINNER

\$80++ per person

### APPETIZERS

Select one (1) dish

#### Beet Salad

Chevre, torn basil, balsamic crema, arugula

#### Burrata Caprese

Heirloom tomato, balsamic vinaigrette

#### Celebration Greens

Spiced pecans, seasonal berries, feta crumble, tarragon, lemon vinaigrette

#### Seared Crab Cakes

Bed of living micro greens, citrus aioli  
*Vegan option available*

#### Creamy Tomato Basil Velouté

Garnished vodka crème

#### Butternut Squash Bisque

*Vegan*

### MAIN COURSE

Select one (1) dish

#### 3 Point Lamb Rack

Herb crusted, rosemary mustard jus

#### Beef Tenderloin

Green peppercorn demi-glace

#### Quinoa Crusted Spiced Chicken Supreme

Sun-dried tomato and peach sauce

#### Wild BC Salmon

Maple miso glaze

Select an additional appetizer  
to make a 4 course dinner for  
\$10++ per person

### ACCOMPANIMENTS

Select one (1) dish

#### Mascarpone Garlic Mashed Potatoes

#### Herb Roasted Fingerling Potatoes

#### Lemongrass, Ginger and Horseradish, Infused Aromatic Basmati Rice

### INCLUSIONS

Starbucks Coffee and Herbal Infusion  
Tea

Wine menus available on request

### DESSERT

Select one (1) dish

#### 24 Carat Gold Leaf Chocolate Italiano

Fresh berries

#### Lemon Curd Tart

Burnt meringue, lemon, vanilla sugar

#### Individual Lemon Lavender Cheesecake

White chocolate garnish

*Gluten friendly and vegan options  
available*

*Table d'hôte: literally, host's table; a complete meal of several courses*



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## BUFFET MENU

\$75++ per person | Minimum 50 guests

Comes with dinner rolls and butter

### APPETIZERS

Choose three (3)

#### Asian Noodle Salad

Tossed with a medley of julienne vegetables in a ginger soya dressing

#### Melon Mint and Feta Salad

Fresh melons, feta, torn mint and balsamic crema

#### Asian Slaw

Sesame vinaigrette

#### Beet and Orange Salad

Fresh beets, orange segments, arugula

#### Schezwan Green Bean Salad

Red radish, snow peas, bean sprouts, sweet and sour chili vinegar

#### Baby Potato Salad

Sea salt roasted and rosemary

#### Cajun Corn Salad

Sweet corn niblets, Cajun spices, lime, black beans, cilantro vinaigrette

### MAINS

Choose three (3)

#### Sweet and Sour Pork Tenderloin

Brown sugar, 5 spice marinated pork tenderloin, charred pineapple

#### Chicken Breast

Mango salsa

#### Quinoa and Chickpea Pilaf

Hummus, fried spinach  
*Vegan*

#### Braised Beef Short Ribs

Ale, mushrooms, carrots

#### Wild Salmon

Dill and white wine

#### Butternut Squash Ravioli

Sauce pomodoro basil

### ACCOMPANIMENTS

Choose one (1)

#### Herb Roasted Fingerling Potatoes

#### Roasted Garlic Mashed Potatoes

Lemongrass, Ginger Infused  
Basmati Rice

### INCLUSIONS

#### Chef's Choice of Dessert Squares

Starbucks Coffee and Herbal Infusion  
Tea

[Wine menus available on request](#)

### Add a Chef Attended Carving Station

**\$15++ per person**

Prime rib of beef with red wine sauce

Or

Roast turkey with turkey gravy,  
cranberry sauce

Or

Leg of lamb with rosemary sauce





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Burrata Caprese





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# RECEPTION

## COLD CANAPÉS

Olive Stuffed with Goat Cheese \$38++/Dozen

Dates Stuffed with Blue Cheese \$42++/Dozen

Avocado and Goat Cheese Truffles \$42++/Dozen

Thai Prawns with Peach Chutney \$48++/Dozen

Blue Cheese Mousse with Walnuts \$38++/Dozen

Smoked Salmon Roses on Rye \$48++/Dozen

Artichoke Bruschetta on Crostini \$38++/Dozen

## HOT CANAPÉS

Smoked Salmon Croquettes \$48++/Dozen

Panko Crusted Cream Cheese Stuffed Jalapeño Peppers \$38++/Dozen

Spanakopita \$36++/Dozen

Chicken Satay \$42++/Dozen

Thai Curry Prawns \$52++/Dozen

Mini Beef Wellingtons \$48++/Dozen

Cranberry and Brie Puffed Pastry \$42++/Dozen

Open-Faced Pork Slider \$36++/Dozen

Korean Cauliflower Bites \$36++/Dozen

Open-Faced Beef Slider \$42++/Dozen

## ENHANCE YOUR RECEPTION

**Baked Wheel of Brie (1.2 Kilograms) \$150++**

Crostini, fresh berries

**Chef Attended Pasta Station \$15++ per person**

Ravioli, spaghetti, pappardelle, pomodoro sauce, house bolognese, pesto, condiments, parmesan, torn basil, mushrooms, garlic, chili flakes, peppers, diced chicken

## DILLY'S NEW YORK MARKET

**\$80++ per person**

Interactive New York style market

### Station 1 — Custom Salad Bar

Assorted greens, romaine, mesclun mix, cherry tomatoes, beets, onions, cucumbers, spiced seeds and nuts, roasted peppers, crumbled feta, raisins, assorted dressings

### Station 2 — Flambeed Shrimp

Garlic, sambal, sesame, lemon, lemongrass

### Station 3 — The Five Salsa Taco Bar

Chicken and beef tacos, charred pineapple salsa, mango salsa, pico de gallo, charred onion salsa, cucumber, chili and lime salsa, avocado salsa

### Station 4 — The Shawarma Station

Chicken and beef shawarma, pickled vegetables, tahini sauce, onions, tomatoes, lettuce, naan bread

**Chef's Choice of Dessert Squares and Starbucks Coffee and Herbal Infusion Tea**



## BUILD YOUR BREAK

Minimum 25 Guests

**Selection of Seasonal Sliced Fruit \$14++ per person**

**Tortilla Chips and Fresh Made Pico \$10++ per person**

**Tortilla Chips and House Hummus \$12++ per person**

**Crudit  and Dips \$15++ per person**

Fresh cut carrots, celery, broccoli and cauliflower (may be substituted due to availability), ranch dressing, and house hummus

**Charcuterie and Cheese Board \$26++ per person**

Pickles, mustards, crackers, and crostini

**Local and Worldly Cheese Board \$28++ per person**

House selection of cheese, preserves, crostini

**Warm Pretzels \$17++ per person**

Creamy cheese sauce, dill pickle ranch dip, and maple mustard

**Assorted Individually Bagged Potato Chips \$4++ per bag**

**Assorted Gummy/Candy Display \$6++ per person**

## BREAKS BY THE DOZEN

Minimum 12 Guests

**Muffins \$40++/Dozen**

Served with butter and jam

**Pastries, \$40++/Dozen**

Croissants or Danishes, served with butter and jam

**RXBars \$62++/Dozen**

Gluten free and vegan option

## BUILT FOR YOU BREAKS

**Natural Sweets and Treats \$18++ per person**

Fresh fruit, squares, protein bars, juices

**Bunny Hill \$22++ per person**

Freshly baked cookies, muffins and assorted loaves, fresh fruit

**Sweet and Salty \$20++ per person**

Freshly baked cookies, fresh fruit, individual bagged chips

**Power Break \$15++ per person**

Super berry and green brilliance smoothies, power bars, kale and quinoa and dried fruit salad cups, fruit skewers, honey lemon yogurt, spiced mixed nuts

**Movie Break \$24++ per person**

House made popcorn, corn tortillas, pico de gallo, warm cheese sauce, liquorice, assorted candy and chocolate bars, pops and juices

**Apr s Meeting Break \$27++ per person**

Charcuterie display, pickles, dried fruits, seeds, crackers, local cheese, and world fruit tray

## COFFEE BREAKS

Minimum 12 Guests

**Refresh \$7++ per person**

Starbucks Coffee, herbal infusion tea

**Revive \$12++ per person**

Starbucks Coffee, herbal infusion tea, bottled juice assortment

**Rejuvenate \$14++ per person**

Starbucks Coffee, herbal infusion tea, bottled juice assortment, assorted fresh baked cookies

**Reflect \$16++ per person**

Starbucks Coffee, herbal infusion tea, bottled juice assortment, loaves and pastries



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Dilly's New York Market



# RECEPTION—BREAK ENHANCEMENTS

## ENERGIZE AND MOTIVATE

\$7.50++ per person

Low GI brain foods that will enhance the ability to energize and motivate

Choose two (2)

### Beverage

Beets, watercress, orange zest, spinach super shot

**Beet Chips, Edamame Hummus  
Lime Zest**

**Sprouted Oats, Puffed Quinoa,  
Sweet Potato in a Spoon**

**Pistachio, Oatmeal Black Honey  
Financière**

**Fresh Brewed Mint, Sumac Tea,  
Cashew Milk**

## INSPIRE AND ACTIVATE

\$8++ per person

Brain foods that will enhance the ability to inspire and activate phenylethylamine and serotonin aka the happy hormones

Choose two (2)

### Beverage

Coconut, cinnamon, pumpkin seed, smoothie shot

**Air Popped Popcorn**  
With cayenne, turmeric, horse radish salt

**Lean Smoked Bison on Parmesan  
and Pine Seed Crust**

**Pumpkin Sunflower Flax Seed Brittle**

**Miniature Bundles of Squash, Eggs  
Wasabi Foam**

## REST AND RECUPERATE

\$8++ per person

Brain foods that will release tryptophan and serotonin to enhance the ability to rest and recuperate

Choose two (2)

### Beverage

Orange, ginger, wheat grass, and lime shot

**Skewered Grilled Bananas Rolled  
Oats**  
Lemon, honey, yogurt dip

**Open Faced Smoked Turkey, Brie  
Green Apple on 9 Grain Bread**

**Lavender White Chocolate Cookies**

**Chamomile Tea Pickled Fennel  
Caramelized Orange Miniature**

## CONNECT AND COLLABORATE

\$8++ per person

Brain foods that will improve and enhance the ability to connect and collaborate

Choose two (2)

### Beverage

Banana, ginger, fresh turmeric super shot

**Cauliflower Crusts with Charred  
Peppers Turkey**

**Smoked Cherry Tomatoes Stuffed  
with Cambozola Cheese**

**Quinoa Crusted Maple Honey Glazed  
Chicken Brochette**

**Almond and Oat Brittle with  
Cane Sugar**



## FOCUS AND CONCENTRATE

\$9++ per person

Brain foods that will improve focus and concentration

Choose two (2)

### **Beverage**

Blueberry, green tea, smoothie shot

**Open Faced Smoked Salmon,  
Avocado on Flax Seed Bread**

**Dark Chocolate and Walnut Bark**

**Sky Juice Fortified with Pomegranate  
Seeds and Black Plum Extract**

**Miniature Salad with Swiss Chard  
and Broccoflower**







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# CHEF DESIGNED SIGNATURE MENUS

Custom designed menus, reflecting the different culinary styles,  
global travels, and backgrounds of the culinary team

Price based on custom requirements

24 Carat Gold Leaf Chocolate Italiano



FOR INQUIRIES, CONTACT OUR SALES TEAM AT  
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