

# SOCIAL EVENTS



SUN PEAKS GRAND  
HOTEL & CONFERENCE CENTRE

ADAM STEIN PHOTOGRAPHY

APPIS, RECEPTIONS & LATE NIGHT SNACKS

# TABLE OF CONTENTS

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## **APPIES**

Appies	3
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## **RECEPTION**

Reception Appetizers	5
Reception Platters	6
Reception Action Station	7

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## **LATE NIGHT**

Late Night Snack Stations	8
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## **BEVERAGES**

Bar	9
Bottles of Wine	10
Enhanced Beverages	12

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# APPIES

AVAILABLE ALL DAY

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## The Street Food Break

Thai Chicken Kebabs  
Lebanese Chickpea Falafels  
Chinese Sweet & Sour Pork Bites

### ACCOMPANIED WITH

Warm Naan Bread  
Shredded Lettuce  
Tzatziki, Spicy Peanut Sauce, Guacamole & Salsa

### BEVERAGES

Mango-Lassi  
Starbucks® Pike Place® Coffee  
Decaffeinated Coffee  
Tazo® Tea

**\$ 22**

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## The Movie Break

Assortment of Canadian Hard Bite Chips  
Fresh Popped Popcorn

### BEVERAGES

Selection of Sodas

**\$ 12**

# APPIES

AVAILABLE YEAR ROUND

## Deconstructed Nachos

Corn Tortilla Chips, Barbacoa Beef, Sour Cream, Guacamole, Salsa

\$ 12

## Mexican Fiesta

Warm Flour Tortillas, El Pastor Pork, Salsa, Guacamole,  
Sour Cream

\$ 12

## Crushed Yukon Gold Potato Poutine

BUILD YOUR OWN WITH

Crushed Yukon Gold Potatoes, Bacon Bits, Onion & Cheese  
Curds, Alberta Beef Gravy

\$ 12

## Mexican Beef Chili or Vegetarian Chili

Corn & Jalapeno Muffins

\$ 9

## Hungarian Beef Goulash Soup

Rustic Breads

\$ 11

## Buttermilk Fried Chicken

Cabbage Slaw, Croissant Bun

Choice of Sauce: Kootenay Coffee BBQ Sauce,  
Korean Chili Sauce or Blue Cheese Sauce

\$ 12

## Alberta Beef Sliders

Warm ACE Bakery Roll

Mayonnaise, House Made Relish,

Lettuce, Red Onions, Tomato, Pickles, Sliced Cheddar,  
Crumbled Blue Cheese

\$ 12

## Grilled Sausage

English Banger, Chicken Apple, Chorizo Sausages

Hot Dog Buns, Grated Cheese, Onion Marmalade, Banana

Peppers, Selection of Mustards,

& House Made Relish

\$ 15

## Swiss Noodle Ham Fritters

Appenzeller Cheese, Tomato-Bacon Dip

\$ 8

## Mac & Cheese Station

Accompanied with Bacon Bits, Sautéed Chicken  
& Wild Mushrooms, Green Onions

\$ 12

## Asian Char Sui Pork

Steamed Buns, Hoisin Sauce, Spicy Peanuts,  
Chopped Cilantro

\$ 8

## B.C. Smoked Salmon Side

SERVES 20 GUESTS

Caper Berries, Sliced Red Onion, Lemon,  
B.C. Little Qualicum Cheeseworks Natural Cheese  
& Bagels

\$ 150 PER ORDER

## International & B.C. Cheese Display

Artisan Breads & Crackers, Selection of Mustards,  
House Made Fig Jam, Grapes & Nuts

\$ 16

## European Charcuterie Board

Black Forest Smoked Ham, Smoked Turkey,  
Smoked Schinkenspeck, Genoa Salami,  
Artisan Breads, Cornichons, Assorted Olives

& Balsamic Cipollini Onions

Selection of Mustards

\$ 18

## Pizzas

**TOMATO BASIL & FIOR DE LATTE**

Mozzarella Cheese

**BBQ CHICKEN**

Roasted Corn & Peppers

**ROASTED VEGETABLES**

Eggplant, Zucchini, Peppers, Corn, & Onions

\$ 12

# RECEPTION APPETIZERS

CHEF'S TIP ON RECOMMENDED QUANTITIES

HALF HOUR RECEPTION: 4 - 5 PIECES PER PERSON | ONE HOUR RECEPTION: 7 - 8 PIECES PER PERSON

DINNER RECEPTION: 12 - 15 PIECES PER PERSON

Upgrade to passed appetizers for \$4 per person.

Priced per dozen with a minimum order of four dozen per item chosen. Appetizers with an asterisk (\*) can be enjoyed at an outdoor Cocktail Hour or Reception. When held at venues not located at the Sun Peaks Grand Hotel, a culinary labour fee and minimum spend will apply.

## Cold

### FRIED OKANAGAN GOAT CHEESE

Yellow Beet Salad, Onion Marmalade, Wildflower Honey,  
B.C. Hazelnut & Balsamic Glaze

\$ 30

### ROASTED CHERRY HEIRLOOM TOMATO \*

B.C. Hazelnut Pesto, Crispy Puff Pastry

\$ 30

### SHAVED BEEF TATAKI ROLLS \*

Asian Slaw & Ponzu Sauce

\$ 32

### ROYAL MIYAGI OYSTER SHOOTER \*

Fresh Tomato-Chili Water, Wasabi, Tobiko,  
Cilantro & Red Pepper

\$ 48

### GRILLED CORIANDER PRAWNS \*

Compressed Watermelon Ceviche Dressing

\$ 36

### CHAR SUI PORK TENDERLOIN \*

Ciabatta Crostini, Chinese Mustard & Black Garlic Sprouts

\$ 28

### GRILLED GREEN ASPARAGUS

### & SMOKED SCHINKENSPECK \*

Shaved Parmesan Reggiano

\$ 32

### ASSORTED SUSHI ROLLS

Wasabi Soy Dip

\$ 36

## Hot

### SAUTÉED ALBERTA BEEF TENDER TIPS

Foie Gras Bacon & Yukon Gold Potato Mash  
Bordelaise Sauce

\$ 32

### ROASTED LAMB SIRLOIN

Stewed Eggplant, Zucchini, Tomato, Fresh Herbs  
Thyme Reduction

\$ 32

### CRISPY PALE ALE BRINED CHICKEN \*

Garlic Aioli

\$ 28

### SPICY THAI CHICKEN SATAYS \*

House Made Spicy Peanut Sauce

\$ 32

### TEMPURA PRAWNS \*

Sriracha Mayo Dip

\$ 36

### DUNGENESS CRAB RANGOONS

Thai Sweet Chili Sauce

\$ 36

### JAPANESE RICE CRACKER CRUSTED B.C. SALMON

Fresh Citrus Juice Emulsion

\$ 36

### BROOME LAKE DUCK ASIAN WINGS \*

Spicy Fresh Mango-Chutney Dip

\$ 32

# RECEPTION PLATTERS

Appetizers with an asterisk (\*) can be enjoyed at an outdoor Cocktail Hour or Reception. When held at venues not located at the Sun Peaks Grand Hotel, a culinary labour fee and minimum spend will apply.

## Sliced Fresh Fruit Display \*

Pineapple Gold, Cantaloupe, Honeydew, Watermelon,  
Kiwi & Seasonal Berries

**\$ 12**

## B.C. Vegetable Crudités Station \*

Carrot, Red Pepper, Cucumber, Cauliflower, Broccoli,  
Heirloom Cherry Tomato, Lemon-Labneh Dip with Pistachio,  
Chive Buttermilk Dip & Roasted Red Pepper Hummus

**\$ 12**

## Warm Naan Bread & Armenian Rosemary Flat Bread \*

Coordinator Choice of Chickpea Hummus, Roasted  
Garlic Hummus, Roasted Red Pepper Hummus

**\$ 8**

## International & B.C. Cheese Display

Artisan Breads & Crackers, Selection of Mustards,  
House Made Fig Jam, Grapes & Nuts

**\$ 16**

## European Charcuterie Board

Black Forest Smoked Ham, Smoked Turkey, Smoked  
Schinkenspeck, Genoa Salami, Artisan Breads,  
Cornichons, Assorted Olives & Balsamic Cipollini Onions  
Selection of Mustards

**\$ 18**

## Grand Sushi Roll Station

Including Salmon, Spicy Tuna, Crabmeat, Shrimp,  
& Cucumber Rolls  
Wasabi, Soy, Ginger

**\$ 24**

## B.C. Smoked Salmon Side

SERVES 20 GUESTS

Caper Berries, Sliced Red Onion, Lemon,  
B.C. Little Qualicum Cheeseworks Natural Cheese & Bagels

**\$ 150 PER ORDER**

## Warm Bavarian Pretzels \*

Assortment of Mustards

**\$ 5**

## Fresh Fried Kettle Chips \*

Coordinator Choice of BBQ Sauce, Chive  
Yogurt Dip or Lime-Chili Dip

**\$ 6**

# RECEPTION ACTION STATIONS

Designed to be served as multiple action stations served alongside a selection of appetizers. Amount ordered must match final guest count.

\$ 75 Culinary Labour Charge per hour / per station applies

## Carved Beef Cheek & Foie Gras Wellington

Alba Truffle Sauce

**\$ 14**

## Yukon Gold Mash Potato Bar

Sautéed Alberta Beef Tenderloin, Wild Mushrooms,

B.C. Aged Cheddar, Fresh Chives

**\$ 12**

## Japanese Okonomiyaki Station

Pork, Scallops, Shrimp, Cabbage, Carrots

Okonomiyaki Sauce & Mayo

**\$ 10**

## Sushi & Sashimi Station

Salmon, Albacore & Ahi Tuna, and Ebi Nigiri

Variety of Rolls

Pickled Ginger, Wasabi & Soy Sauce

**\$ 48**

## B.C. Poke Station

Albacore Tuna, Salmon & Berezan Shrimp

Sushi Rice, Seaweed Salad, Pickled Ginger

Wasabi & Soy

**\$ 18**

## Korean Station

Spicy Korean Pork, Bulgogi Beef, Spicy Korean Kimchi Tofu

Korean Pickled Vegetables

Steamed Rice

**\$ 16**

## Spanish Paella Station

Chicken, Mussels, Chorizo Sausage, Prawns

**\$ 16**

## Italian Risotto Station

Braised Pork Cheeks & Gremolata

**\$ 12**

# LATE NIGHT SNACK STATIONS

PRICES ARE LISTED PER PERSON

## Deconstructed Nachos

Corn Tortilla Chips, Barbacoa Beef, Sour Cream,  
Guacamole, Salsa

**\$ 12**

## Mac & Cheese Station

Bacon Bits, Sautéed Chicken & Wild Mushrooms,  
Green Onions

**\$ 12**

## Crushed Yukon Gold Potato Poutine

Build Your Own with Crushed Yukon Gold Potatoes, Bacon Bits,  
Onion & Cheese Curds, Alberta Beef Gravy

**\$ 12**

## Buttermilk Fried Chicken

Cabbage Slaw, Croissant Bun,  
Choice of Sauce: Kootenay Coffee BBQ Sauce,  
Korean Chili Sauce or Blue Cheese Sauce

**\$ 12**

## Alberta Beef Sliders

Warm ACE Bakery Roll, Mayonnaise, House Made Relish  
Lettuce, Red Onions, Tomato, Pickles, Sliced Cheddar,  
Crumbled Blue Cheese

**\$ 12**

## Grilled Sausage

English Banger, Chicken Apples, Chorizo  
Hot Dog Buns, Grated Cheese, Onion Marmalade, Banana  
Peppers, Selection of Mustards, & House Made Relish

**\$ 15**

## Pizza

### TOMATO BASIL & FIOR DE LATTE

Mozzarella Cheese

### BBQ CHICKEN

Roasted Corn & Peppers

### ROASTED VEGETABLES

Eggplant, Zucchini, Peppers, Corn, & Onions

**\$ 12**

## Mexican Fiesta

Warm Flour Tortillas, El Pastor Pork, Salsa, Guacamole,  
Sour Cream

**\$ 12**

## Mexican Beef Chili & Vegetarian Chili

Corn & Jalapeno Muffins

**\$ 9**

## Warm Bavarian Pretzels

Assortment of Mustards

**\$ 5**

## Warm Naan Bread & Armenian Rosemary Flat Bread

Coordinator Choice of Chickpea Hummus, Roasted Garlic  
Hummus, Roasted Red Pepper Hummus

**\$ 8**

## International & B.C. Cheese Display

Artisan Breads & Crackers, Selection of Mustards,  
House Made Fig Jam, Grapes & Nuts

**\$ 16**

## European Charcuterie Board

Black Forest Smoked Ham, Smoked Turkey,  
Smoked Schinkenspeck, Genoa Salami, Artisan Breads  
Cornichons, Assorted Olives & Balsamic Cipollini Onions  
Selection of Mustards

**\$ 18**

## Grand Sushi Roll Station

Including Salmon, Spicy Tuna, Crabmeat, Shrimp,  
& Cucumber Rolls, Wasabi, Soy, Ginger

**\$ 24**

## B.C. Vegetable Crudités Station

Carrot, Red Pepper, Cucumber, Cauliflower, Broccoli,  
Heirloom Cherry Tomato, Lemon-Labneh Dip with Pistachio,  
Chive Buttermilk Dip & Roasted Red Pepper Hummus

**\$ 12**



# BAR

PRICES QUOTED ARE BY CONSUMPTION PER GLASS UNLESS OTHERWISE SPECIFIED

## COORDINATOR TIP: DIFFERENT TYPES OF BARS EXPLAINED

### HOST BAR

The organizer pays for all drinks. It can be an open bar (unlimited alcohol) or drink tickets (only those tickets redeemed will be charged).

### CASH BAR

The guests pay for their own drinks. We also accept debit and credit cards.

### COMBINATION BAR (I.E. TOONIE BAR)

The guests pay a toonie a drink, and the organizer pays for the remaining cost.

### HOUSE WINE BY THE GLASS 6OZ

Sumac Ridge Sauvignon Blanc & Cabernet Sauvignon Merlot

**\$8**

### CLASSIC BEER

Canadian, Coors Light, Rickards Red, Miller High Life,  
Coors Banquet

**\$7**

### CRAFT BEER

Kamloops Iron Road Locomotive Lager, Iron Road ISA,  
Steamworks Hazy Pale Ale, Red Truck

**\$8**

### IMPORT BEER

Stella Artois Bottle, Heineken Bottle, Sol Bottle

**\$8.5**

### DRAUGHT BEER

Available upon request in replacement of craft or classic beer

Kamloops Red Collar Common Lager

**\$7.5**

### CIDERS

Kelowna Wards Cider, Kelowna Bumper Crop

**\$7**

### HOUSE SPIRITS

Smirnoff Vodka, Seagrams V.O., Captain Morgan's White Rum,  
Captain Morgan's Dark Rum, Gordon's London Dry Gin,  
El Tequileno Tequila

**\$6.5 (1 OZ)**

### PREMIUM SPIRITS

Tanqueray Gin, Ketel One Vodka, Crown Royal, Jack Daniels  
Tennessee Whisky, Captain Morgan's Spiced Rum,  
Bushmills, Bulleit Bourbon

**\$7.5 (1 OZ)**

### DELUXE LIQUEURS

Amaretto, Bailey's Irish Cream, Kahlua, St. Remy VSOP,  
Peppermint Schnapps

**\$7 (1 OZ)**

### PREMIUM LIQUEURS

Grand Marnier, Courvoisier VS Cognac, Drambuie

**\$9 (1 OZ)**

### PEPSI PRODUCT SOFT DRINKS

**\$4**

### ASSORTED JUICES

**\$4**

### MINERAL WATER

**\$4**

# BOTTLES OF WINE

## Sparkling Wine

### BODACIOUS BUBBLES

Aromas and flavours of apple, pear, peach and lemon. The palate is off-dry and medium-bodied with lively acidity and finishes refreshingly clean. Pairs well with fruit-based desserts, salted caramel cupcakes or as an aperitif.

**\$38**

### JACKSON-TRIGGS OKANAGAN ESTATES RESERVE METHODE CLASSIQUE SPARKLING WINE

Reserve Series Méthode Classique Brut was fermented first in stainless steel tanks, followed by a secondary fermentation in the bottle, and sat en tirage for a period of 9 months. Fresh and zippy with aromas of citrus, elderflower, peach, and apple, this sparkling wine boasts flavours matching the nose, with bright notes of citrus, and green apple, as well as some delicate white florals.

**\$50**

### MONTE CREEK RESERVE SPARKLING WINE KAMLOOPS, B.C.

White peach and meyer lemon aromas are accented by orange blossom floral and savoury wild herbal notes. The palate is effervescent, with ripe fruit sweetness balanced by refreshing acidity. Stone fruit and citrus fruit carry through, with a lime pith note adding to overall balance.

**\$52**

## Rosé & White Wine

### ROSÉ JACKSON-TRIGGS OKANAGAN ESTATE GRAND RESERVE OLIVER, B.C. VQA

This Rosé is bright pink in colour with lively aromas that mirror a palate of strawberries, rhubarb and cream. A perfect match for salads tossed in raspberry vinaigrette, grilled fish, shrimp or pork, fresh oysters in a spicy sauce, soft cheeses such as Camembert or Brie, or just for sipping on its own.

**\$45**

### SAUVIGNON BLANC SUMAC RIDGE ESTATE WINERY SUMMERLAND, B.C. VQA

This Sauvignon Blanc is lively and has fragrant aromas of freshly cut grass, gooseberry and lemon, followed by flavours of grapefruit and citrus zest, making for a nice clean finish. Enjoy this lively wine with your favourite salads, chicken and seafood dishes.

**\$36**

### CHARDONNAY JACKSON-TRIGGS OKANAGAN ESTATE OLIVER, B.C. VQA

This Chardonnay is smooth and delectable from start to finish. Wonderful aromas of tropical fruits and vanilla follow through to the palate. This wine has a rich and creamy finish with subtle hints of toast. Try pairing with lobster risotto, and baked Brie, and other soft rich cheeses.

**\$38**

### PINOT GRIS RED ROOSTER WINERY NARAMATA BENCH, B.C. VQA

This Pinot Gris is clear and bright with fresh, clean aromas of peach, melon, pear, yellow apple and marzipan. This wine shows slightly rich flavours with peach, melon and a hint of spice on the palate. Then refreshing notes of orange, tangerine, lemon drop and yellow plum take flight on the finish. A terrific sipping wine or serve with lightly seasoned pan-fried fillets of fish, seared scallops, roasted chicken, or salmon.

**\$40**

# BOTTLES OF WINE

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## Red Wine

### CABERNET SAUVIGNON MERLOT SUMAC RIDGE ESTATE WINERY

SUMMERLAND, B.C. VQA

This Cabernet Sauvignon Merlot blend shows lots of blackberries, cherries, and spice on the nose with flavours of dark fruits and a hint of mocha. The acidity is balanced and the tannins are approachable with a medium finish. This wine pairs with hearty beef dishes, rich pasta or luxurious chocolate desserts.

**\$38**

### SHIRAZ JACKSON-TRIGGS OKANAGAN ESTATE RESERVE

OLIVER, B.C. VQA

This dark and dreamy Shiraz is full in body and in flavour, harbouring notes of black pepper and spice with hints of vanilla and plum. This wine is easily enjoyed on its own or pairs perfectly with a peppercorn beef tenderloin, grilled lamb, Romano and other hard cheeses.

**\$40**

### MERLOT RED ROOSTER WINERY

NARAMATA BENCH, B.C. VQA

This Merlot reveals smoky oak, rich plum fruit, red licorice, black pepper, black cherry and clove spice scent. This dry, medium-bodied wine fills the mouth with juicy ripe plums, blackberry and cherry, accented by a touch of leather. Excellent as a cool sipping wine or enjoy with grilled steak, duck breast, prime rib or aged cheddar cheese.

**\$40**

### PINOT NOIR INNISKILLIN OKANAGAN ESTATE

OLIVER, B.C. VQA

Aromas of baking spices, strawberries and sour cherries with a hint of vanilla and subtle notes of oak.

This wine boasts bright flavours of strawberry, vanilla and spiced fruit cake with soft tannins and a vibrant acidity. Try this wine with roasted duck breast, mushroom risotto, grilled salmon, roasted root vegetables or pork tenderloin.

**\$42**

# COLD ENHANCED BEVERAGES

BARTENDER'S TIP: LITRE = APPROXIMATELY 6 SERVINGS

## FRUIT INFUSED WATER STATION

\$3/PERSON

## SPARKLING NON-ALCOHOLIC PUNCH

Minimum 3 Litres

\$15/LITRE

## SPARKLING WINE PUNCH

Choice of Red or White Wine, Fresh Herbs

Minimum 3 Litres

\$30/LITRE

## SPARKLING CITRUS VODKA PUNCH

Fresh Mint

Minimum 3 Litres

\$40/LITRE

## SPARKLING RUM PUNCH

Fresh Mint

Minimum 3 Litres

\$40/LITRE

## SANGRIA; CHOICE OF RED OR WHITE WINE

Marinated Seasonal Fruit

Minimum 3 Litres

\$40/LITRE

## SANGRIA LEMONADA

Lemonade, White Wine, Bacardi Limon Rum, Fresh Green Apples and Oranges Wheels

\$40/LITRE

## PIMMS CUP

Pimms, Lemonade, Fresh Strawberries, Oranges and Cucumbers

\$40/LITRE

## SEABREEZE

Vodka, Grapefruit Juice and Cranberry Juice topped with Fresh Limes

\$40/LITRE

## PREMIUM EGGNOG

\* available in December only

\$5/GLASS

## CAPTAIN MORGAN'S SPICED RUM & PREMIUM EGGNOG

\* available in December only

\$7.5/GLASS

# HOT ENHANCED BEVERAGES

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## HOT APPLE CIDER

\$3.5/GLASS

## WINTER SPICED RUM HOT APPLE CIDER

\$6.5/GLASS

## HOT CHOCOLATE

Blackwell Farm Whipped Cream

\$4.5/GLASS

## HOT CHOCOLATE & BAILEYS

Blackwell Farm Whipped Cream

\$7.5/GLASS

## HOT CHOCOLATE & PEPPERMINT SCHNAPPS

Blackwell Farm Whipped Cream

\$7.5/GLASS

## MULLED WINE & SPICES

\$6.5/GLASS

## IRISH COFFEE

Jameson's Irish Whiskey and Coffee

\$7.5/GLASS

## CANADIAN SPIKED COFFEE

Maple Whisky, Coffee and Blackwell Farm Whipped Cream

\$7.5/GLASS

**Contact us today** to start planning your elevated event and don't forget that our team will take care of all the details. Just tell us the date and we'll take care of the rest!



**SUN PEAKS GRAND**  
HOTEL & CONFERENCE CENTRE

AN ELEVATED EXPERIENCE

CONTACT OUR SALES TEAM AT **250.578.6040** OR **SALESCO@SUNPEAKSGRAND.COM**

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