

# SOCIAL EVENTS



SUN PEAKS GRAND  
HOTEL & CONFERENCE CENTRE

ROZALIND PHOTOGRAPHY

DINNERS

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# DINNER BUFFETS

## Celebrate British Columbia Dinner Buffet

### Salads

#### B.C. ARTISAN GREENS

Heirloom Tomato, Cucumbers, Watermelon Radish  
Balsamic Dressing

#### QUINOA & CANDIED YAM SALAD

Pomegranate, Dukkah & Fresh Herbs

#### RAW-RAINBOW SALAD PLATTER

Five Seasonal Farm Fresh Chopped Vegetables & Fresh Herbs,  
Unfermented Soya Bean Dressing

### Entrees

#### B.C. PORK TENDERLOIN MILANESE

Cavatappi Pasta, Tomato-Bacon Sauce, Fresh Basil

#### SALMON ARM CHICKEN STEW IN

#### OKANAGAN RED WINE SAUCE

Yukon Gold Baby Potato, Parsnip, Carrots, Cipollini Onions,  
Wild Mushrooms, Fresh Herbs

#### BAKED VANCOUVER ISLAND ROCKFISH

Caramelized Braised Fennel & Heirloom Cherry Tomato, Saffron  
Beurre Blanc, Fresh Chives

#### SUGAR GLAZED PEMBERTON RAINBOW CARROTS

Onion, Butter & Fresh Parsley

### Dessert

#### WARM SUN PEAKS BREAD PUDDING

Chocolate & Nuts, Tahitian Vanilla Bean Sauce

#### SLICED FRESH FRUIT DISPLAY

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

#### BEVERAGES

Starbucks® Pike Place® Coffee

Decaffeinated Coffee

Tazo® Tea

**\$ 52**

## Memories of Asia Dinner Buffet

### Salads

#### B.C. ARTISAN GREENS

Watermelon Radish & Carrot Juliennes, Pea Sprouts,  
Fresh Cilantro, Wasabi-Soy Dressing

#### RICE NOODLE SALAD

Chicken, Wild Mushrooms, Soy & Ginger, Tokyo Negi

#### THAI GREEN PAPAYA SALAD

Dried Shrimp, Roasted Peanuts

#### KOREAN CUCUMBER SALAD

Chili Flake Dressing

### Entrees

#### KOREAN SPICY PORK TENDERLOIN

Kimchi Fried Rice, Bok Choy

#### SAUTÉED PICKLED GINGERED LACED B.C. SALMON

Caramelized Spicy Cabbage

Five Spice Sauce

#### KOREAN BBQ ALBERTA BEEF SHOULDER TENDERLOIN

Caramelized Sweet Potato, Soy & Korean Chili Steamed  
Eggplant

#### ACCOMPANIED WITH

Jeera Basmati Rice, Steamed Cauliflower Aloo Gobi

Fresh Cilantro & Cucumber Raita

### Desserts

#### MANGO PANNA COTTA

Mango & Raspberry Compote

#### BAKED PINEAPPLE GOLD GINGER CAKE

Blackwell Farm Whipped Cream

#### BEVERAGES

Starbucks® Pike Place® Coffee

Decaffeinated Coffee

Tazo® Tea

**\$ 58**

# DINNER BUFFETS

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## The Rustic Dinner Buffet

### Salads

#### B.C. ARTISAN BABY ROMAINE HEARTS

House Made Garlic Croutons, White Anchovies, Heirloom Cherry Tomatoes

#### EGGPLANT INVOLTINI

Shaved Parmesan Reggiano

#### FERMENTED YELLOW BEET SALAD

Blue Benedictine Cheese, Caramelized B.C. Hazelnuts

### Entrees

#### ROASTED LAMB SIRLOIN

Savory Bread Pudding

Caramelized Farmer's Market Root Vegetables Black Garlic & Okanagan Red  
Wine Reduction

#### ROASTED ALBERTA ANGUS BEEF PRIME RIB

Thyme Infused Red Wine Jus, Horseradish

#### CANADIAN SEAFOOD PAELLA

P.E.I. Lobster Tail, B.C. Honey Mussels, Manilla Clams, Shrimp, Colonial Chicken,  
Saffron Rice, Red Peppers & Sugar Snap Peas

#### ACCOMPANIED WITH

Farm House Aged Cheddar & Yukon Gold Potato Gratin  
Glazed B.C. Thumbelina Carrots

### Desserts

#### MONA LISA CHOCOLATE CUPS

Chocolate Mouse & Brandied Cherries

#### LEMON POSSET

Caramelized White Chocolate and Meringue

#### SLICED FRESH FRUIT DISPLAY

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

#### BEVERAGES

Starbucks® Pike Place® Coffee

Decaffeinated Coffee

Tazo® Tea

**\$ 78**

# DINNER BUFFETS

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## Grand Canadian Experience Dinner Buffet

### Salads

#### B.C. ARTISAN GREENS

Cherry Heirloom Tomato, Watermelon Radish, Pea Sprouts, Pickled Cucumbers, Tarragon Dressing

#### YELLOW BEET SALAD

Caramelized Onions, Okanagan Goat Cheese & Spicy Pecans

### Seafood

#### VANCOUVER ISLAND DUNGENESS CRAB SUSHI ROLLS

Pickled Ginger, Soy & Wasabi

#### CANADIAN CHILLED SEAFOOD DISPLAY

Shrimps, Salmon & Rockfish Ceviche, Lemon Wedges, Vodka Cocktail Sauce

### Entrees

#### BAKED GINDARA BLACK SABLE FISH

Shanghai Bok Choy

#### P.E.I. LOBSTER, CLAM & HONEY MUSSELS

Romanesco Sauce

#### VANCOUVER ISLAND DUNGENESS CRAB MAC & CHEESE

#### ACCOMPANIED WITH

Quebecois Foie Gras Potato Fritters, Steamed Asparagus Garlic Butter & Toasted Almonds

#### CHEF ATTENDED ROASTED ALBERTA BISON RIB EYE CARVING STATION

Black Garlic Infused Okanagan Red Wine Sauce

### Dessert

#### MONA LISA CHOCOLATE CUPS

White Chocolate Mousse, Chambord Macerated Raspberries

#### OKANAGAN STONE FRUIT BRÛLÉE TARTS

#### QUEBEC MAPLE SYRUP CAKE

Blackwell Farm Whipped Cream

#### SLICED FRESH FRUIT DISPLAY

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

#### BEVERAGES

Starbucks® Pike Place® Coffee

Decaffeinated Coffee

Tazo® Tea

**\$ 120**

## Vegetarian & Vegan Enhancements for Dinner Buffets

MINIMUM 30 GUESTS

Amount ordered must match final guest count.

### CHAN MASALA

Indian Chickpea Stew

\$ 8

### ALU GOBI

Indian Potato & Cauliflower Stew

\$ 8

### THAI VEGETABLE CURRY WITH MANGO CHUNKS

\$ 8

### SPINACH & CHEESE MANICOTTI

Tomato Basil Sauce

\$ 10

### VEGAN MOUSSAKA

Lentil Bolognese, Roasted Eggplants & Vegan Bechamel

\$ 10

# PLATED DINNERS

\$20 SURCHARGE PER GUEST FOR CHOICE OF TWO PRE-CHOSEN ENTREES

\$30 SURCHARGE PER GUEST FOR CHOICE OF THREE PRE-CHOSEN ENTREES

Focaccia Pull Apart Rustic Breads & Butter Balls

## Salads

### OVEN ROASTED GOLDEN BEET SALAD

Okanagan Goat Cheese & Spicy Pecans, Onion Marmalade  
Kamloops Organic Micro Greens

\$ 14

### CHARD WATERMELON

Heirloom Tomato, Red Onion, Japanese Cucumbers,  
Kalamata Olives, Baby Mizuna Leaves, B.C. Feta Cheese,  
Herb Vinaigrette & Focaccia Garlic Toast

\$ 12

### CORIANDER MARINATED SHRIMP CAESAR SALAD

Caesar Dressing & House Made Croutons

\$ 16

## Cold Starters

### B.C. SALMON & ALBACORE TUNA SASHIMI

Crushed Avocados, Kamloops Micro Greens,  
Watermelon Radish, Ponzu Sauce

\$ 17

### AHI TUNA POKE TIAN

Sushi Rice & Wakame Salad  
Wasabi Aioli & Soy Reduction, Pickled Ginger

\$ 16

### QUICK SEARED BEEF BISTRO STEAK

Green Sofrito & Olive Oil Marinated Heirloom Cherry Tomato,  
Baby Arugula, Mustard Vinaigrette

\$ 18

### RARE SEARED PEACE RIVER LAMB CARPACCIO

Okanagan Goat Cheese & Golden Beets,  
Kamloops Pea Sprout Salad, B.C. Hazelnut, Balsamic Gastrique

\$ 18

## Soups

### TOMATO & ROASTED RED PEPPER SOUP

Fresh Sweet Basil

\$ 9

### CAULIFLOWER SOUP

Spicy Chorizo & Garlic Croutons

\$11

### THAI CHICKEN & SWEET POTATO SOUP

Spicy Peanuts

\$ 10

### MEXICAN BLACK BEAN SOUP

Sour Cream, Fine Diced Red Onion

\$ 10

### B.C. STEAK SOUP

Root Vegetables & Roasted Corn

\$ 12

### 48 HOUR BEEF TEA

Braised Alberta Beef Cheek, Leek & Root Vegetables  
Quebecois Blue Cheese Toast

\$ 13

### CARAMELIZED WEATHERVANE SCALLOP ZARZUELA

Tomato, Chorizo & Red Pepper Soup

\$ 14

## Hot Starters

### VANCOUVER ISLAND DUNGENESS CRAB CAKE

Thai Chili Sauce, Chili Pickled Japanese Cucumber

\$ 18

### GINGER LACED B.C. SALMON

Caramelized Cabbage & Raisin, Five Spice Sauce

\$ 15

### B.C. BRAISED PORK CHEEKS

Truffle Risotto

\$ 12

# PLATED DINNERS

\$20 SURCHARGE PER GUEST FOR CHOICE OF TWO PRE-CHOSEN ENTREES

\$30 SURCHARGE PER GUEST FOR CHOICE OF THREE PRE-CHOSEN ENTREES

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## Entrees

### GARLIC ROSEMARY BASTED CHICKEN BREAST

Pemberton Fingerling Potato & Bacon, B.C. Wild Mushrooms, Steamed Broccolini, Almond Butter

\$ 28

### CRISPY SKIN B.C. SALMON

Chorizo Sugar Snap Peas, Red Peppers & Kamloops Pea Sprouts, Roasted Pemberton Fingerling Potato, Tarragon Butter Sauce

\$36

### ROASTED PEACE RIVER LAMB STRIPLOIN

Thyme-Shiraz Reduction, Ratatouille & Spinach Tian, Garlic Roasted Pemberton Fingerling Potatoes

\$ 44

### FIRE GRILLED ALBERTA BEEF TENDERLOIN CAFÉ DE PARIS

Okanagan Red Wine Reduction, Yukon Potato Confit, Farmer's Market Vegetables

\$ 50

### FIRE GRILLED ALBERTA ANGUS FILET

Okanagan Red Wine Reduction, Half P.E.I. Lobster Green Butter, Aged Cheddar Gratin, Asparagus

\$ 80

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## Dessert

### PAVLOVAS RASPBERRY SORBET

Frozen Raspberry Compote & Whipped Cream

\$ 9

### TOFFEE STICKY PUDDING

Vanilla Gelato & Dulce de Leche

\$ 12

### INDIVIDUAL MANGO CHEESE CAKE

Mango Caramel Sauce

\$ 10

### TRUFFLE CHOCOLATE MOUSSE

Chambord Macerated Raspberries

\$ 13

### WARM OKANAGAN APPLE TART

Vanilla Gelato

\$ 12

### BEVERAGES

Starbucks® Pike Place® Coffee

Decaffeinated Coffee

Tazo® Tea



## Family Style Dinner Service

MAXIMUM 100 GUESTS

### TAPAS STYLE APPETIZERS

Warm Naan Bread, Roasted Red Pepper Hummus, Lemon-Labneh Dip  
Artisan Charcuterie & Cheese Platter, Olives, Balsamic Cipollini Onions,  
Cornichons, Roasted Eggplant Involtinis Shaved Parmesan

### Salad Course

COORDINATOR CHOICE OF ONE

#### CAESAR SALAD

#### B.C. ARTISAN GREENS

with a Featured House Dressing

### Main Course

#### ALSATIAN ROASTED CHICKEN

Root Vegetables, Potatoes, Mushrooms

#### SAUTÉED B.C. SALMON ON SAUTÉED SPINACH

Butter Boiled Yukon Gold Potatoes, Fresh Herbs  
Tarragon Butter Sauce

#### CAULIFLOWER & POTATO CURRY

Steamed Rice & Cucumber Raita

### Dessert

#### CHOCOLATE MOUSSE TART

Liquor Infused Cherry Compote

#### BEVERAGES

Starbucks® Pike Place® Coffee

Decaffeinated Coffee

Tazo® Tea

**\$ 65**

# 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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