

TEAMS & TOUR



SUN PEAKS GRAND
HOTEL & CONFERENCE CENTRE

SAMPLE CATERING MENU

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BREAKFAST BUFFET

The Canadian Breakfast Buffet

FROM THE PASTRY SHOP

Variety of Muffins
Freshly Baked Butter Croissants
Pain au Chocolate
Pecan-Maple Syrup Twist
Raisin Custard Danish
Assortment of Bonne Maman Jam, Honey, & Butter Balls

FARM FRESH SCRAMBLED EGGS

Accompanied with the following Toppings:

Shredded Cheddar Cheese, Green Onion,
& House Made Chili Sauce

English Banger Sausage
Crispy Alderwood Smoked Bacon
Country Style Roasted Yukon Gold Potato, Onion Marmalade

SLICED FRESH FRUIT DISPLAY

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

BEVERAGES

Happy Planet Fruit Juice
Starbucks® Pike Place® Coffee
Decaffeinated Coffee
Tazo® Tea

LUNCH BUFFETS

Sandwich Lunch Buffet

COORDINATOR'S CHOICE OF

TWO SANDWICHES | THREE SANDWICHES | FOUR SANDWICHES

TOMATO-ROASTED PEPPER SOUP

Fresh Basil

BUILD YOUR OWN B.C. ARTISAN GREENS BAR

Cherry Heirloom Tomatoes, Diced Cucumber,
Kalamata Olives, Watermelon Radish,
Feta Cheese Dressing, Tarragon Dressing &
Balsamic Dressing

WARM YUKON GOLD POTATO SALAD

Mustard-Mayo Dressing
Fresh Chives

FARM FRESH VEGETABLE CRUDITÉS

Ranch Dip

Cold Sandwiches

SOFT BOILED FARM FRESH EGG

Fresh Avocado, Lettuce, Red Onion, Heirloom Tomato
& Cilantro, Ciabatta Bread

ROASTED ALBERTA BISTRO TENDER

Horseradish Cream Cheese, Eggplant Caponata
& Schiacciata Bread

Hot Sandwiches

BUILD YOUR OWN CHICKEN SHAWARMA

Garlic Sauce, Tabbouleh Salad, Chickpea Hummus,
Warm Grilled Flatbread

CHICK PEA FALAFEL

Garlic Sauce, Tabbouleh Salad, Chickpea Hummus,
Warm Grilled Flatbread

CRISPY KANSAS CITY BBQ PORK BELLY

Coleslaw, Tomato, Lettuce, Red Onion, Pretzel Bun

CRISPY KOREAN CHICKEN

Chili Glaze, Asian Slaw, Lettuce, Tomato, Soft Butter Bun

ALBERTA BBQ BEEF BRISKET

Coleslaw, Kootenay Coffee BBQ Sauce, Sweet Corn & Black
Bean Salsa, Multigrain Bread

PORK TENDERLOIN CLUB

Parmesan Crusted Pork Tenderloin, Crispy Pancetta, Lettuce,
Tomato, Bacon Aioli, Croissant Bun

TOM YUM CHICKEN LETTUCE WRAPS

Thai Basil, Chili & Coriander Leaves,
Iceberg Lettuce Cups, Wonton Crisp, Spicy Peanuts
& Sweet Soy Sauce

Dessert

WARM BREAD PUDDING

Vanilla Bean Sauce

FRESH FRUIT DISPLAY

Pineapple Gold, Cantaloupe, Honeydew, Watermelon,
Kiwi & Seasonal B.C. Berries

BEVERAGES

Starbucks® Pike Place® Coffee
Decaffeinated Coffee
Tazo® Tea

LUNCH BUFFETS

Italy Inspired Lunch Buffet

CAESAR SALAD

House Made Croutons, Shaved Parmesan, White Anchovies

ROASTED VEGETABLE DISPLAY

Eggplant, Zucchini, Red Onion, Asparagus, Red Peppers,
Modena Balsamic Glaze & Fresh Basil

TOMATO PANZANELLA SALAD

Tomatoes, Red Onion, Kalamata Olives, Garlic Bread,
Sea Salt, Extra Virgin Olive Oil & Fresh Sliced Basil

Entree

CAVATAPPI PASTA STATION

Bolognese Sauce
Pancetta & Chili Tomato Sauce
Wild Mushroom & Fresh Cheese Sauce
Shaved Parmesan Cheese
Focaccia Garlic Bread

Dessert

HOUSE MADE TIRAMISU

Mascarpone & Chocolate Shavings

SLICED FRESH FRUIT

Pineapple Gold, Cantaloupe, Honeydew, Watermelon,
Kiwi & Seasonal B.C. Berries

BEVERAGES

Starbucks® Pike Place® Coffee
Decaffeinated Coffee
Tazo® Tea

Mexican Infused Lunch Buffet

SPICY BLACK BEAN SOUP

Crispy Tortilla, Sour Cream, Fine Diced Red Onions, Cilantro

B.C. ARTISAN GREENS

Cucumbers, Tomatoes, Radish,
Chili-Bacon & Tomato Vinaigrette

ROASTED B.C. CORN, TOMATO & AVOCADO SALAD

Fresh Mint & Cilantro

Entree

TORTILLA BAR

El Pastor Pork, Barbacoa Beef, B.C. Rockfish
Soft Flour Tortillas, Guacamole, Red Onion, Shredded Lettuce,
Diced Tomatoes, Sour Cream & Pico de Gallo, Queso Cotija,
House Made Habanero Chili Sauce

Dessert

FRIED CHURROS PASTRY

Mexican Chocolate Dip

FRESH FRUIT DISPLAY

Pineapple Gold, Cantaloupe, Honeydew, Watermelon,
Kiwi & Seasonal B.C. Berries

BEVERAGES

Starbucks® Pike Place® Coffee
Decaffeinated Coffee
Tazo® Tea

DINNER BUFFET

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

Vegetarian & Vegan Enhancements for Dinner Buffets

MINIMUM 30 GUESTS

Amount ordered must match final guest count.

CHAN MASALA

Indian Chickpea Stew

ALU GOBI

Indian Potato & Cauliflower Stew

THAI VEGETABLE CURRY WITH MANGO CHUNKS

SPINACH & CHEESE MANICOTTI

Tomato Basil Sauce

VEGAN MOUSSAKA

Lentil Bolognese, Roasted Eggplants
& Vegan Bechamel

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

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.

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

ROASTED CHERRY HEIRLOOM TOMATO *

B.C. Hazelnut Pesto, Crispy Puff Pastry

SHAVED BEEF TATAKI ROLLS *

Asian Slaw & Ponzu Sauce

ROYAL MIYAGI OYSTER SHOOTER *

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

GRILLED CORIANDER PRAWNS *

Compressed Watermelon Ceviche Dressing

CHAR SUI PORK TENDERLOIN *

Ciabatta Crostini, Chinese Mustard & Black Garlic Sprouts

GRILLED GREEN ASPARAGUS & SMOKED SCHINKENSPECK *

Shaved Parmesan Reggiano

ASSORTED SUSHI ROLLS

Wasabi Soy Dip

Hot

SAUTÉED ALBERTA BEEF TENDER TIPS

Foie Gras Bacon & Yukon Gold Potato Mash
Bordelaise Sauce

ROASTED LAMB SIRLOIN

Stewed Eggplant, Zucchini, Tomato, Fresh Herbs
Thyme Reduction

CRISPY PALE ALE BRINED CHICKEN *

Garlic Aioli

SPICY THAI CHICKEN SATAYS *

House Made Spicy Peanut Sauce

TEMPURA PRAWNS *

Sriracha Mayo Dip

DUNGENESS CRAB RANGOONS

Thai Sweet Chili Sauce

JAPANESE RICE CRACKER CRUSTED B.C. SALMON

Fresh Citrus Juice Emulsion

BROOME LAKE DUCK ASIAN WINGS *

Spicy Fresh Mango-Chutney Dip

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

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

Warm Naan Bread & Armenian Rosemary Flat Bread *

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

International & B.C. Cheese Display

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

European Charcuterie Board

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

Grand Sushi Roll Station

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

B.C. Smoked Salmon Side

SERVES 20 GUESTS
Caper Berries, Sliced Red Onion, Lemon,
B.C. Little Qualicum Cheeseworks Natural Cheese & Bagels

Warm Bavarian Pretzels *

Assortment of Mustards

Fresh Fried Kettle Chips *

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

APRÈS SKI AFTERNOON BREAKS

AVAILABLE YEAR ROUND

Deconstructed Nachos

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

Mexican Fiesta

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

Crushed Yukon Gold Potato Poutine

BUILD YOUR OWN WITH

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

Mexican Beef Chili or Vegetarian Chili

Corn & Jalapeno Muffins

Hungarian Beef Goulash Soup

Rustic Breads

Buttermilk Fried Chicken

Cabbage Slaw, Croissant Bun

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

Alberta Beef Sliders

Warm ACE Bakery Roll

Mayonnaise, House Made Relish,

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

Grilled Sausage

English Banger, Chicken Apple, Chorizo Sausages

Hot Dog Buns, Grated Cheese, Onion Marmalade, Banana
Peppers, Selection of Mustards,
& House Made Relish

Swiss Noodle Ham Fritters

Appenzeller Cheese, Tomato-Bacon Dip

Mac & Cheese Station

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

Asian Char Sui Pork

Steamed Buns, Hoisin Sauce, Spicy Peanuts,
Chopped Cilantro

B.C. Smoked Salmon Side

SERVES 20 GUESTS

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

International & B.C. Cheese Display

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

European Charcuterie Board

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

Pizzas

TOMATO BASIL & FIOR DE LATTE

Mozzarella Cheese

BBQ CHICKEN

Roasted Corn & Peppers

ROASTED VEGETABLES

Eggplant, Zucchini, Peppers, Corn, & Onions

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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