

MEETINGS & CONFERENCES



SUN PEAKS GRAND
HOTEL & CONFERENCE CENTRE

RECEPTION AND DINNER MENUS

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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

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

Yukon Gold Mash Potato Bar

Sautéed Alberta Beef Tenderloin, Wild Mushrooms,

B.C. Aged Cheddar, Fresh Chives

Japanese Okonomiyaki Station

Pork, Scallops, Shrimp, Cabbage, Carrots

Okonomiyaki Sauce & Mayo

Sushi & Sashimi Station

Salmon, Albacore & Ahi Tuna, and Ebi Nigiri

Variety of Rolls

Pickled Ginger, Wasabi & Soy Sauce

B.C. Poke Station

Albacore Tuna, Salmon & Berezan Shrimp

Sushi Rice, Seaweed Salad, Pickled Ginger

Wasabi & Soy

Korean Station

Spicy Korean Pork, Bulgogi Beef, Spicy Korean Kimchi Tofu

Korean Pickled Vegetables

Steamed Rice

Spanish Paella Station

Chicken, Mussels, Chorizo Sausage, Prawns

Italian Risotto Station

Braised Pork Cheeks & Gremolata

DINNER RECEPTION

The Sun Peaks Grand Dinner Reception

MINIMUM 50 GUESTS FOR A 90-MINUTE SERVICE WITH CHEF ATTENDED ACTION STATION

Cold

B.C. HOTHOUSE ROMA TOMATO EGGPLANT TIAN

Onion Marmalade, Wildflower Honey & Candied Hazelnuts
Okanagan Goat Cheese

B.C. WILD MUSHROOM CHAWANMUSHI

House Pickled Wild Mushrooms

SALMON ARM WILD BOAR PROSCIUTTO INVOLTINI & ROASTED EGGPLANT

Shaved Parmesan Grana Padano

TELLICHERRY PEPPER & WILDFLOWER HONEY LACQUERED BROOME LAKE DUCK BREAST

Black Currant Reduction, Foie Gras & Bacon Potato
B.C. Artisan Greens, Hazelnut Vinaigrette

Hot

MISOYAKI WILD B.C. SALMON

B.C. Artisan Greens, Wasabi-Yuzu Dressing

B.C. BEREZAN PRAWN ARANCINI

Iranian Saffron Paella Sauce & Chorizo Sausage Oil

SOUS VIDE B.C. PORK TENDERLOIN

Fermented Cabbage & Smoked Paprika Sauce
Kabocha Squash Gnocchi

ROASTED BANANA LEAF WRAPPED B.C. ROCKFISH

Steamed Jasmine Rice, Soy-Ginger Vinaigrette

ALBERTA BERETTA RANCH BEEF CHEEK BARBACOA TACOS

Tomatillo & Fresh Tomato Salsa
House Made Chili Sauce

THAI CHICKEN SATAYS

Kimchi Fried Rice & Spicy Peanut Sauce

PEACE RIVER FARM HARISSA SPICED ROASTED LAMB

Fire Grilled Armenian Flatbread
Caponata, Hummus & Amba Sauce

Desserts

OKANAGAN HONEY CRISP APPLE STRUDEL

Vanilla Bean Sauce

PAVLOVAS WITH B.C. BERRY COMPOTE

Soft Whipped Cream

BEVERAGES

Starbucks® Pike Place® Coffee
Decaffeinated Coffee
Tazo® Tea

CARVING STATIONS

SOLD BY THE WHOLE PRIME CUT AND PRICED PER ORDER

Alberta Beef Carving Station

ACCOMPANIMENTS

Warm Pretzel & Ciabatta Buns
Horseradish, Kootenay Coffee BBQ Sauce, Caramelized Onions

ROASTED ALBERTA ANGUS PRIME RIB

SERVES 50 GUESTS

ROASTED ALBERTA STRIPLOIN

SERVES 40 GUESTS

ROASTED ALBERTA TOP SIRLOIN

SERVES 60 GUESTS

Pork Carving Stations

CARVED B.C. PORK TENDERLOIN WELLINGTON

Wild Mushroom Sauce
SERVES 8 GUESTS

WHOLE ROASTED B.C. PIG ROAST

Steamed Buns & Hoisin Sauce
SERVES 100

Seafood Carving Stations

B.C. SALMON WELLINGTON

Baby Spinach & Wild Mushroom, Tarragon Beurre Blanc
SERVES 25 GUESTS

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

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

DINNER BUFFETS

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

DINNER BUFFETS

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

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

PLATED DINNERS

SURCHARGE PER GUEST FOR CHOICE OF TWO PRE-CHOSEN ENTREES

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

CHARD WATERMELON

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

CORIANDER MARINATED SHRIMP CAESAR SALAD

Caesar Dressing & House Made Croutons

Cold Starters

B.C. SALMON & ALBACORE TUNA SASHIMI

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

AHI TUNA POKE TIAN

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

QUICK SEARED BEEF BISTRO STEAK

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

RARE SEARED PEACE RIVER LAMB CARPACCIO

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

Soups

TOMATO & ROASTED RED PEPPER SOUP

Fresh Sweet Basil

CAULIFLOWER SOUP

Spicy Chorizo & Garlic Croutons

THAI CHICKEN & SWEET POTATO SOUP

Spicy Peanuts

MEXICAN BLACK BEAN SOUP

Sour Cream, Fine Diced Red Onion

B.C. STEAK SOUP

Root Vegetables & Roasted Corn

48 HOUR BEEF TEA

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

CARAMELIZED WEATHERVANE SCALLOP ZARZUELA

Tomato, Chorizo & Red Pepper Soup

Hot Starters

VANCOUVER ISLAND DUNGENESS CRAB CAKE

Thai Chili Sauce, Chili Pickled Japanese Cucumber

GINGER LACED B.C. SALMON

Caramelized Cabbage & Raisin, Five Spice Sauce

B.C. BRAISED PORK CHEEKS

Truffle Risotto

PLATED DINNERS

SURCHARGE PER GUEST FOR CHOICE OF TWO PRE-CHOSEN ENTREES
SURCHARGE PER GUEST FOR CHOICE OF THREE PRE-CHOSEN ENTREES

Entrees

GARLIC ROSEMARY BASTED CHICKEN BREAST

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

CRISPY SKIN B.C. SALMON

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

ROASTED PEACE RIVER LAMB STRIPLOIN

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

FIRE GRILLED ALBERTA BEEF TENDERLOIN CAFÉ DE PARIS

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

FIRE GRILLED ALBERTA ANGUS FILET

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

Dessert

PAVLOVAS RASPBERRY SORBET

Frozen Raspberry Compote & Whipped Cream

TOFFEE STICKY PUDDING

Vanilla Gelato & Dulce de Leche

INDIVIDUAL MANGO CHEESE CAKE

Mango Caramel Sauce

TRUFFLE CHOCOLATE MOUSSE

Chambord Macerated Raspberries

WARM OKANAGAN APPLE TART

Vanilla Gelato

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

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

CLASSIC BEER

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

CRAFT BEER

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

IMPORT BEER

Stella Artois Bottle, Heineken Bottle, Sol Bottle

DRAUGHT BEER

Available upon request in replacement of craft or classic beer
Kamloops Red Collar Common Lager

CIDERS

Kelowna Wards Cider, Kelowna Bumper Crop

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

PREMIUM SPIRITS

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

DELUXE LIQUEURS

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

PREMIUM LIQUEURS

Grand Marnier, Courvoisier VS Cognac, Drambuie

PEPSI PRODUCT SOFT DRINKS

ASSORTED JUICES

MINERAL WATER

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.

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.

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.

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.

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.

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.

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.

BOTTLES OF WINE

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.

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.

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.

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.

COLD ENHANCED BEVERAGES

BARTENDER'S TIP: LITRE = APPROXIMATELY 6 SERVINGS

FRUIT INFUSED WATER STATION

SPARKLING NON-ALCOHOLIC PUNCH

Minimum 3 Litres

SPARKLING WINE PUNCH

Choice of Red or White Wine, Fresh Herbs

Minimum 3 Litres

SPARKLING CITRUS VODKA PUNCH

Fresh Mint

Minimum 3 Litres

SPARKLING RUM PUNCH

Fresh Mint

Minimum 3 Litres

SANGRIA; CHOICE OF RED OR WHITE WINE

Marinated Seasonal Fruit

Minimum 3 Litres

SANGRIA LEMONADA

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

PIMMS CUP

Pimms, Lemonade, Fresh Strawberries, Oranges and Cucumbers

SEABREEZE

Vodka, Grapefruit Juice and Cranberry Juice topped with Fresh Limes

PREMIUM EGGNOG

* available in December only

CAPTAIN MORGAN'S SPICED RUM & PREMIUM EGGNOG

* available in December only

HOT ENHANCED BEVERAGES

HOT APPLE CIDER

WINTER SPICED RUM HOT APPLE CIDER

HOT CHOCOLATE

Blackwell Farm Whipped Cream

HOT CHOCOLATE & BAILEYS

Blackwell Farm Whipped Cream

HOT CHOCOLATE & PEPPERMINT SCHNAPPS

Blackwell Farm Whipped Cream

MULLED WINE & SPICES

IRISH COFFEE

Jameson's Irish Whiskey and Coffee

CANADIAN SPIKED COFFEE

Maple Whisky, Coffee and Blackwell Farm Whipped Cream

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**

3240 VILLAGE WAY, SUN PEAKS, BRITISH COLUMBIA, CANADA V0E 5N0 • SUNPEAKSGRAND.COM • 1 844.774.7263
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