


Lake Okanagan Resort

By Sunchaser 

2011 Wedding Package



15% service charge and 12% HST will be added to all prices.

Congratulations on your engagement and thank you for choosing Lake Okanagan Resort as the location for your upcoming wedding! We look forward to welcoming you and your guests to share your special day with you.

Our wedding package consists of:

- **Ceremony Site** : Includes venue, set-up and take-down of chairs, power generator if needed, transport of wedding party to and from site and a draped signing table.
- **Reception Facility**: Includes table set-up with linens, cutlery and china, microphone and podium, skirted head table, gift table, cake table, guest book table, dance venue and DJ table (if needed).
- **Rehearsal Space**
- **Catered Rehearsal Dinner**: for up to 12 guests
- **A Complimentary One Night Stay**: On the night of the wedding for the Bride and Groom to use as they wish.

All included for only \$3000 plus applicable taxes.

Ceremony:

Ceremonies at Lake Okanagan Resort are always beautiful and filled with memories to treasure year after year. We offer two outdoor venues for your ceremony. The Pointe Beach is a secluded, sandy beach where you can say your vows just inches from the water. The Vintner's Golf Course provides a lush, green background and is the perfect spot for a quiet and intimate ceremony.

Reception Facilities:

Our Ballroom is a perfect spot to host your reception for up to 150 guests. This spacious room features floor to ceiling windows overlooking Lake Okanagan and the surrounding mountains, creating a stunning backdrop to your event. The Ballroom also includes a hardwood dance floor and a lake view patio for you and your guests to enjoy.

Our Glass Room is an intimate dining room with fabulous lake views and can accommodate up to 50 people with a dance or 60 for dinner and reception only. This room boasts a spectacular view and an intimate atmosphere for your reception. Included in your rental, there is also a private patio attached to the room which is the perfect romantic location for gazing out onto the lake.

Rehearsal:

We understand that planning a wedding can be a trying experience. We would like help take some of the stress out your rehearsal so that you can relax and focus on your big day.

The day before your wedding, we will provide either Pointe Beach or Vintner's Golf Course for you and your wedding party to rehearse for your ceremony. When you are finished, we invite you and up to 12 guests to our dining room for a custom-tailored, three-course, complimentary rehearsal dinner. Eat, drink, and be merry with your friends and family while enjoying a spectacular view over Lake Okanagan.

Hotel Amenities:

- | | |
|-----------------------------------|----------------------------------|
| -Vantage Pointe Lounge & Grille | -Championship Tennis Courts |
| -Vantage Pointe Patio | -Executive Par Three Golf Course |
| -Vantage Pointe Poolside | -Indoor & Outdoor Hot Tubs |
| -Vantage Pointe Cantina | -Trampoline Water Park |
| -Resort Store & Pro Shop | -Interpretive Hiking Trails |
| -Saunas & Fitness Room | -2 Outdoor Swimming Pools |
| -Sport Court | -2 Sandy Beaches |
| -Horseback Riding | -Kids Kamp (July & August) |
| -Full Service Marina with Rentals | |


Please do not hesitate to contact me if you have any further questions or to check availability for specific dates.

Warm Regards,

Samantha Langer

Sales Manager

Lake Okanagan Resort

By Sunchaser 

2011 Wedding Catering Package



15% service charge and 12% HST will be added to all prices.

Tapas Reception

Cold

Olive Oil & Kosher Salt Crustini	\$25 per dozen
Tomato & Boccocini with Basil Oil	\$25 per dozen
Lemon Grass Prawns with Cilantro Crème Fraiche	\$24 per dozen
Smoked Salmon and Lemon Tartar with Fried Capers	\$24 per dozen
Beef Tenderloin with Horseradish Aoli	\$24 per dozen

Hot

Balsamic Vegetable Tapenade with Brie	\$27 per dozen
Pancetta Prawns and Sundried Tomato Pesto	\$26 per dozen
Chili Roasted Pork loin with Onion Marmalade	\$23 per dozen
Curry Coconut AloGabi with Mango Chutney	\$21 per dozen

Items to Compliment a Cocktail Reception

All Platters Serve 30 People

Assorted Seafood Platter	\$275
Deli Style Meat Platter with	
Assorted Breads and Condiments	\$265
International and Domestic Cheese Platter	\$175
Seasonal Fresh Fruit Platter	\$150
Fresh Vegetable Crudités with Dip	\$120

15% service charge and 12% HST will be added to all prices.

Chef Served Stations

All Chef Served Stations Serve 30 People

Orange and Fennel Sautéed Scallops with Lotus Chips	\$275
Reposado Chili Prawns with Julienne Poblano and House Made Tortilla Chips	\$275
Garlic and Fire Roasted Tomato pulled Pork Soft Tacos	\$225
Sirloin Sliders with green onions and Mango Ketchup	\$225

15% service charge and 12% HST will be added to all prices.

Plated Dinner

Pick Three, Four or Five Courses one MUST BE a Main Course

Appetizers

Mahi Mahi Ceviche with Pineapple Salsa	\$9
Sour Cherry & Thyme Braised Short ribs with Oka Potato Rossti	\$9
Smoked Paprika Seared Scallops with Cherry Tomatoes	\$9
Carmeli's Goat Cheese & Roasted Vegetable Neopolitan with Golden Beet Coulis	\$9

Salads

Olive Oil Poached Roma Tomato & Chili Boccocinni	\$8
Sweet Dill & Cucumber Greens with Lime Honey Vinaigrette	\$8
Trio of Citrus on Baby Spinach & Shaved Fennel with Maple Lemon Vinaigrette	\$8

Soup

Fire Roasted Pepper & Tomato with Feta	\$7
Crimini Mushroom & Pancetta	\$7
Summer Vegetable & Orzo with Arugula Pesto	\$7

Main Course

From the Pasture Served with Roasted Rainbow Potatoes and Seasonal Vegetables

8 oz Fillet with Cambazola Butter	\$23
8 oz Chipotle & Honey Grilled Flank Steak	\$20
8 oz Smoked Paprika Rubbed Rib eye	\$21

From The Sea Served with 7 Grain Rice Pilaf and Seasonal Vegetables

Shaved Zucchini and Pineapple Basil Wrapped Halibut	\$20
Salsa Verde Mahi Mahi	\$21
Maple Candied Garlic Grilled Salmon	\$18

15% service charge and 12% HST will be added to all prices.

Plated Dinner Continued

From the Air Served with Potato & Chickpea Ragout and Seasonal Vegetables

Grilled Chicken Breast with caramelized Garlic and Onion Butter Sauce \$18

Cumin & Cilantro Pesto glazed Chicken with Charred Tomato Coulée \$19

Apple Smoked Cheddar and Sage wrapped Chicken Breast. \$20

From the Garden

Roasted Vegetable and Herb Goat Cheese Napoleon with Chive & Chili Oil \$17

Dessert Selections

New York Style Cheesecake with Maple Sugar \$9

Martini Tiramisu – Mascarpone Cheese, Frangelico and Lady Fingers \$9

Rustic Strawberry Shortcake – Orange Infused Strawberries and Vanilla Cream \$9

Chocolate Mouse Trifle with Spiced Rum Cherries \$9

15% service charge and 12% HST will be added to all prices.

Italian Buffet

Minimum 30 People

Focaccia and Italian Breads

Antipasto Platter

Tomato & Bocconcini with Fried Capers

Black Olive and Sundried Tomato Pasta Salad

Torn Green Leaf Salad with Julienne Summer Vegetable and House Made Vinaigrette

Entrée Selections

Choice of One

Fennel and Orange Roasted Pork Loin with Honey Thyme Glaze

Herb Roasted Chicken with Oven Dried Roma Tomato,

Shaved Asiago Cheese and Cinzano Jus

Pasta Selections

Choice of Two

House Made Lasagna with Spinach and Ricotta

Fire Roasted Peppers and Chorizo Penne

Wild Mushroom and Asiago Fettuccine

Herb Infused Olive Oil & Bruschetta Canatappi

Chef's Selection of Seasonal Vegetables

A Variety of Layer Cakes, Tortes and Assorted Pastries

Fresh Brewed Coffee and International Tea

\$35 Per Person

15% service charge and 12% HST will be added to all prices.

Mexican Buffet

Minimum 30 People

Chips and House Made Salsa

Siete Dip

Traditional Caesar Salad with Tortilla Shards and Margareta Caesar Dressing

Cilantro, Corn and Black Bean Salsa

Sweet Paprika and Bermuda Onion Potato Salad

Vegetable Crudités with House Dip

Entrée Selection

Choice of Two

Mole Chicken

Fire roasted Tomato & Garlic Pork Carnitas

Slow Roasted Chicken & Cheddar Taquitos

Salsa Verde Beef Enchiladas

Queso Fresco and Shrimp Chimichanga

Cumin Refried Beans, Grilled Poblano and Cheddar Quasadilla

Mexican Rice

Chef's Selection of Seasonal Vegetables

A Variety of Layer Cakes, Tortes and Assorted Pastries

Fresh Brewed Coffee and International Tea

\$39 Per Person

15% service charge and 12% HST will be added to all prices.

Barbeque Buffet

Minimum 30 People Available April – October (Weather Permitting) Beach Barbeques additional \$2.00/person

Assorted Breads and Rolls with Butter

Classic Greek Salad with Feta and Olives

Rainbow Organic Potato Salad Basil Pesto Dressing

Torn Green Leaf Salad with Julienne Summer Vegetables and House Made Vinaigrette

Vegetable Crudités with House Dip

Starch Selection

Choice of One

Homemade Baked Beans

Baked Potato with all the Fixings

Entrée Selections

Choice of One (\$8 per person for additional choice)

6oz Fillet

6oz New York

6oz Ribeye

Assorted Spolumbo Sausages

Smoked Chili BBQ Ribs

Herb Marinated Chicken

House Made BBQ Sauce Chicken

Lemon & Rosemary Chicken

Chef's Selection of Seasonal Vegetables

A Variety of Layer Cakes, Tortes and Assorted Pastries

Fresh Brewed Coffee and International Tea

\$42 per Person

15% service charge and 12% HST will be added to all prices.

Okanagan Buffet

Minimum 30 People

Selection of Artisan Breads

Salt Spring Island Mussels with Ginger, Lemongrass and Leek

Davidson Orchard Apple Cider Cured Salmon

Four Farmers Market Salad Selections

Hand Picked Local Produce will inspire the Salads

Entrée Selections

Choice of One

Oak Bay Northern Light Poached Salmon with LOR Apple Maple Butter

Big Bear Ranch Organic Pork Loin with Smoked Paprika & Olive Oil Poached Garlic

North Okanagan Lamb Chops with Deep Creek Zweigelt Wine Jelly Demi Glaze

Thyme Roasted Organic Rainbow Potato

Farmers Market Vegetables

Dessert

Okanagan Valley Apple Tart

Fresh Seasonal Local Fruit with Canadian Cheeses

Summer Berry Trifle

Fresh Brewed Coffee and International Tea

\$55 per Person

15% service charge and 12% HST will be added to all prices.

Beverage Menu

Bar Prices

Liquor – Well and Premium Brands	\$5.00
Local Domestic Beers	\$5.00
Import Beers	\$5.50
Wine by the Glass	\$5.75
Soft Drinks	\$2.15
Deluxe Brands	\$7.50

Host Bar prices are subject to applicable taxes.

If Beverage consumption is less than \$300, a \$20/hr Bartending Fee will be charged for a minimum of four hours.

If you don't see it on the menu, please feel free to ask your Events Coordinator.

We are pleased to try to accommodate any requests.

15% service charge and 12% HST will be added to all prices.

Wine Menu

White Wine

St. Hubertus	Pinot Blanc	\$26
Inniskillin	Chardonnay	\$33
Jackson – Triggs	Sauvignon Blanc	\$28
Grey Monk	Pinot Auxerrois	\$32
Summer Hill	Gewurztraminer	\$38

Red Wine

St. Hubertus	Northern Summer Red Blend	\$26
Jackson – Triggs	Merlot	\$27
Inniskillin	Cabernet Sauvignon	\$33
Hillside Estates	Cabernet Merlot	\$43
Desert Hills	Gammay Noir	\$38

Private labels are available for the St. Hubertus wines for \$1 per bottle extra.

Must be ordered by the case and with a months notice.

A complete selection of wine to compliment your menu is available from our catering department.

All wines subject to availability.

15% service charge and 12% HST will be added to all prices.

Catering Policies

1. All prices are subject to change and will be confirmed no more than three months prior to the event.

2.
 - a) All clients are required to submit a deposit to confirm their booking.

 - b) All functions are to be paid in full prior to the function taking place.

 - c) Billing privileges may be requested by the convener and are subject to approval of a completed credit application.

 - d) All functions held at Lake Okanagan Resort will receive a Banquet Event Order to be signed and returned to the catering office in order for the event to take place.

3. **DEPOSIT REQUIREMENTS: A non-refundable deposit will be required with the signing of a contract to confirm this booking.**

4. Function guests will be admitted to the function room and expected to depart within the times stated on the Banquet Event Order. **NO EVENT WILL EXCEED 1am.** If the client does not depart and have the room vacated by 1am, a labor charge of \$750/hr will apply

5. **CANCELLATION:** Should a function be canceled without due notice (three (3) weeks), the customer will be charged full room rental. Should a catered function be canceled, the initial deposit will be forfeited. Should a function be canceled on the day of the function, the customer will be charged for full room rental and all ordered food.

6. The Catering Office must be notified of the guaranteed number of guests attending the function no later than 12:00 p.m. (noon) three (3) days prior to the event. Such advice for events on Mondays and Holidays is due by noon on the previous Thursday. Should a guaranteed number not be received, the estimated number will be used as the guarantee. **Clients will be billed for guaranteed numbers, or actual numbers if higher.**

7. Lake Okanagan Resort will be the sole supplier of all food and beverages, the only exception being special occasion cakes. Please note that health regulations prohibit the removal of any food products from the Banquet Rooms. Buffet products will be displayed for 1 ½ hours from the time stated on the event order at any function to ensure the quality and integrity of the product.

Initials: _____

8. One the day of the event, any request made by an authorized representative to delay the original contracted start or end times of any food & beverage service (of more than ½ hour), will be subject to an additional labour charge of \$150/hr. In such case Lake Okanagan Resort cannot guarantee the freshness or quality of food due to the increased length of warming time.

15% service charge and 12% HST will be added to all prices.

9. Lake Okanagan Resort is not responsible for damages to or loss of any articles left in the resort, prior to, during or following any function by the customer or guest.
10. Lake Okanagan Resort reserves the right to provide an alternate function room best suited for the group size and needs.
11. Should the set-up of the function room have to be changed from what has been specified on the Banquet Event Order, a \$75.00 change fee will apply.
12. In order that you may be assured of your menu choice, we ask that you advise the resort of your selection at least thirty (30) days prior to the event.

(Menu and menu prices subject to change)

13. We request that no confetti, rice, or like substances be used on resort premises (this includes decorating). Should they be used on resort premises, a clean up fee of \$300.00 will be charged.
14. Thumbtacks, nails, scotch tape, and staples are not to be used in any banquet room. Any damages caused by the use of these items will result in a charge to the convener. The client agrees to reimburse Lake Okanagan Resort for the fair value of any damages or loss caused to Lake Okanagan Resort or to third persons or their property by the clients or its guests.
15. It is the policy of Lake Okanagan Resort to always serve alcoholic beverages in a responsible manner. Lake Okanagan Resort will in all cases adhere to the British Columbia Liquor Control Act. The resort reserves the right to remove persons from the premises who contravene this policy.
16. All live and recorded entertainment is subject to S.O.C.A.N. (Society of Composers, Authors and Music Publishers of Canada) charges as applicable.

Without dancing.....\$29.56 With dancing.....\$59.17

17. In the event of an act of God, including but not limited to fire, flood, weather or any other causes beyond its control, Lake Okanagan Resort shall not be liable for its failure to perform based upon the Agreement.

Initials: _____

15% service charge and 12% HST will be added to all prices.