



# SUITE MENU

2019-2020





# WELCOME

## *Welcome to the South Okanagan Events Centre!*

Our food service team eagerly awaits the opportunity to create new and incomparable experiences each time you visit your Executive Suite. We believe in the quality of your experience, the finest food and beverage, complimented by efficient and gracious service. We are here to assure that your South Okanagan Events Centre experience is superb!

### **Ordering for your Executive Suite**

Food and beverage from the Executive Suite Menu must be ordered at least two full business days in advance of an event. To guarantee delivery of your pre-order, they must be received by 2pm, 48 business hours in advance. For example, orders for a Monday event should be received by 2pm on the Thursday prior. Please consult with us for special occasion needs and remember that, with the exception of specialty birthday cakes, no outside food or beverage may be brought into the South Okanagan Events Centre. Pricing does not include sales tax.

### **Alcohol Service**

At the South Okanagan Events Centre, we encourage the responsible consumption of alcoholic beverages in moderation. Alcohol that has been purchased but remains unopened during an event may be restocked into a par bar. Alcohol may not be brought in or removed from the South Okanagan Events Centre, without proper prior written consent from the Food & Beverage Department.

# OKANAGAN LAKE COMBO

*All menu items are based on 12-14 people*

## **Good For You Snack** GF

Apple and pear wedges with caramel sauce served with smoked cheddar cheese

## **Garden Fresh Vegetable Platter** GF

Assorted fresh vegetables served with a creamy ranch dip

## **Artisan Style Cheese Board** GF

A selection of international and domestic cheeses served with an assortment of crackers, dried fruits and mixed nuts

## **Spinach, Crab & Artichoke Dip** GF

Housemade spinach, crab and artichoke dip baked with cheese and housemade tortilla chips

## **Caesar Salad with Grilled Chicken**

Fresh hearts of romaine tossed with parmesan, croutons and smoked bacon in our housemade lemon caper dressing served with grilled chicken breast

## **Fresh Fruit Platter** GF

A sliced fruit platter served with a fruit yogurt dip

**\$229**



**\* Denotes items available for order on event day**

All prices subject to applicable sales tax

**GF** Gluten Free

# THE GREAT EVENT COMBO\*

All menu items are based on 12-14 people

## **Popcorn** **GF**

Bottomless basket of freshly popped buttery popcorn, comes with a choice of two flavourful house made shakers of parmesan, Cajun, lemon dill, chipotle mango or cinnamon sugar

## **Housemade Potato Chips & Dip** **GF**

Housemade potato chips served with French onion dip

## **Housemade Tortilla Chips & Dip** **GF**

Housemade tortillas tossed in lime salt served with housemade salsa, sour cream and guacamole

## **Chicken Wings** **GF**

Housemade chicken wings served in your choice of hot, honey garlic, Bollywood, sweet Asian, sesame teriyaki or salt and pepper  
**(Limit of 2 flavours please)**

## **Coconut Shrimp**

Crispy jumbo prawns lightly breaded in coconut served with mango chutney

## **Chicken Tenders**

Breaded chicken tenders served with honey mustard or plum sauce

## **Garlic Button Ribs** **GF**

Tossed in sea salt, fresh cracked pepper, garlic and fresh lemon

## **Churros**

"Spanish doughnuts" rolled in cinnamon sugar and served with chocolate sauce

# \$249



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# THE VEEES COMBO

All menu items are based on 12-14 people

## **Popcorn** **GF**

Bottomless basket of freshly popped buttery popcorn, comes with a choice of two flavourful house made shakers of parmesan, Cajun, lemon dill, chipotle mango or cinnamon sugar

## **Housemade Potato Chips & Dip** **GF**

Housemade potato chips served with French onion dip

## **Garden Fresh Vegetable Platter** **GF**

Assorted fresh vegetables with a creamy ranch dip

## **Mexican 6 Layer Dip** **GF**

Served with housemade tortilla chips

## **Chicken Wings** **GF**

Housemade chicken wings served in your choice of hot, honey garlic, Bollywood, sweet Asian, sesame teriyaki or salt and pepper  
**(Limit of 2 flavours please)**

## **Fall Off the Bone Baby Back Ribs** **GF**

Tossed in sweet and smokey Kansas City barbeque sauce

## **Mini Prime Rib Bacon & Cheddar Sliders (24pcs)**

Grilled prime rib mini burgers, with hickory smoked bacon and real cheddar cheese served on warm buns with pickles and mustard aioli

## **Brownie Mountain**

A mile high stack of brownies drizzled with chocolate sauce and caramel, dusted with white chocoholic shavings

# \$325



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# ROAD TO THE CUP COMBO

All menu items are based on 12-14 people

## **Popcorn** GF

Bottomless basket of freshly popped buttery popcorn, comes with a choice of two flavourful house made shakers of parmesan, Cajun, chipotle mango, lemon dill or cinnamon sugar

## **Housemade Potato Chips & Dip** GF

Housemade potato chips served with French onion dip

## **Garden Fresh Vegetable Platter** GF

Assorted fresh vegetables with a creamy ranch dip

## **Caesar Salad with Grilled Chicken**

Fresh hearts of romaine tossed with parmesan, croutons and smoked bacon in our housemade lemon caper dressing served with grilled chicken breast

## **Chicken Wings** GF

Housemade chicken wings served in your choice of hot, honey garlic, Bollywood, sweet Asian, sesame teriyaki or salt and pepper  
**(Limit of 2 flavours please)**

## **Coconut Shrimp**

Crispy jumbo shrimp lightly breaded in coconut served with mango chutney

## **Fall Off the Bone Baby Back Ribs** GF

Tossed in sweet and smokey Kansas City barbeque sauce

## **Garlic Button Ribs** GF

Tossed in sea salt, fresh cracked pepper, garlic and fresh lemon

## **Brownie Mountain**

A mile high stack of brownies drizzled with chocolate sauce and caramel, dusted with white chocoholic shavings

**\$399**



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# THE SMALL PARTY COMBO

*All menu items are based on 6 people*

## **Popcorn** GF

Bottomless basket of freshly popped buttery popcorn, comes with a choice of two flavourful house made shakers of parmesan, Cajun, lemon dill, chipotle mango or cinnamon sugar

## **Housemade Potato Chips & Dip** GF

Housemade potato chips served with French onion dip

## **Garden Fresh Vegetable Platter** GF

Assorted fresh vegetables served with a creamy ranch dip

## **Chicken Wings** GF

Housemade chicken wings served in your choice of hot, honey garlic, Bollywood, sweet Asian, sesame teriyaki or salt and pepper  
**(Limit of 2 flavours please)**

## **Coconut Shrimp**

Crispy jumbo shrimp lightly breaded in coconut served with mango chutney

## **Chicken Tenders**

Breaded chicken tenders served with honey mustard or plum sauce

## **Garlic Button Ribs** GF

Tossed in sea salt, fresh cracked pepper, garlic and fresh lemon

## **Brownie Mountain**

A mile high stack of brownies drizzled with chocolate sauce and caramel, dusted with white chocolate shavings

**\$175**



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# THE EXECUTIVE SPECIALS

All menu items are based on 12-14 people

## ***Build Your Own Fajitas***

A mix of julienne sweet peppers & sautéed onions served with your choice of seasoned beef or chicken accompanied by warm soft tortilla wraps, nacho cheese, salsa, sour cream and guacamole

**\$85**

## ***Mini Prime Rib Bacon & Cheddar Sliders (24pcs)***

Grilled prime rib mini burgers, with hickory smoked bacon and real cheddar cheese served on warm buns with pickles and mustard aioli

**\$96**

## ***Jack Daniel's Chili Con Carne*** **GF**

Hearty beef & bean chili, slow simmered served with sour cream, green onions, house blend of cheese and fresh buns

**\$65**

## ***Pacific Rim Combo Sampler***

Jumbo coconut shrimp, popcorn shrimp, vegetable spring rolls, chicken & pork gyoza and shrimp & vegetable purses served with an assortment of Asian dipping sauces

**\$89**

## ***Tomato Basil Meatball Penne***

Rich tomato sauce, tender & juicy meatballs, fresh basil, extra virgin olive oil and parmesan cheese served with garlic bread

**\$70**

## ***Chicken Alfredo Penne***

Creamy parmesan & garlic sauce tossed with sautéed chicken served with garlic bread

**\$75**

## ***Fall Off the Bone Baby Back Ribs*** **GF**

Tossed in sweet and smokey Kansas City barbeque sauce

**Full Order \$72 (4 racks) | Double Order \$135 (8 racks)**

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# MUNCHIES

All menu items are based on 12-14 people

## **Popcorn\*** **GF**

Bottomless basket of freshly popped buttery popcorn, comes with a choice of two flavourful house made shakers of parmesan, Cajun, lemon dill, chipotle mango or cinnamon sugar

**\$16 (per 10 people)**

## **Housemade Potato Chips & Dip\*** **GF**

Housemade potato chips served with French onion dip

**\$16**

## **Housemade Tortilla Chips & Dip\*** **GF**

Housemade tortillas tossed in lime salt served with homemade salsa, sour cream and guacamole

**\$21**

## **Trail Mix\*** **GF**

An assortment of nuts and dried fruit

**\$16**

## **Good For You Snack\*** **GF**

Apple and pear wedges with a caramel sauce served with smoked cheddar cheese

**\$16**

## **Focaccia, Olive Oil & Balsamic Vinegar\***

Warm focaccia bread wedges served with a side of extra virgin olive oil and balsamic reduction

**\$16**

## **Truffle French Fries\*** **GF**

Our crispy fries tossed in truffle oil, parmesan cheese, fresh cracked pepper and sea salt finished with fresh parsley

**\$23**

## **Pretzel Twists\***

Soft & salty pretzels served with melted cheese sauce

**\$28**

**\*\*\*Choose any three of the \$16 items to create a snack pack for \$40\*\*\***

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# THE CLASSICS

All menu items are based on 12-14 people

## **Chicken Wings\*** **GF**

Housemade chicken wings served in your choice of hot, honey garlic, Bollywood, sweet Asian, sesame teriyaki or salt and pepper

**(Limit of 2 flavours please)**

**Full Order (40) \$59 | Double Order (80) \$109**

## **Garlic Button Ribs\*** **GF**

Tossed in sea salt, fresh cracked pepper, garlic and fresh lemon

**Full Order \$45 | Double Order \$85**

## **Chicken Tenders\***

Breaded chicken tenders served with honey mustard or plum sauce

**Full Order (20) \$45 Add Fries \$15**

**Double Order (40) \$85 Add Fries \$20**

## **Deluxe House Nachos\*** **GF**

Housemade tortilla chips, seasoned ground beef, three cheese blend, diced tomatoes, green onions & jalapeno served with salsa fresca, sour cream and guacamole

**\$69**

## **Chicken & Jalapeno Taquitos\***

Spicy chicken, jalapeno & cheese wrapped in flour tortillas and baked until golden brown served with housemade salsa and sour cream

**\$48**

## **Coconut Shrimp\***

Crispy jumbo prawns lightly breaded in coconut served with mango chutney

**Full Order (36) \$55 | Double Order (72) \$100**

## **Spring Rolls\***

Crispy vegetarian spring rolls served with plum and sweet chilli sauce

**\$39**

## **Spanakopita**

Spinach, feta and ricotta stuffed phyllo pastries served with house tzatziki

**\$39**

## **Samosas\***

Traditional vegetarian stuffed samosas served with mango chutney and cilantro

**\$39**



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# PLATTERS, SALADS & DIPS

All menu items are based on 12-14 people

## **Garden Fresh Vegetable Platter** GF

Assorted fresh vegetables served with a creamy ranch dip  
**\$39**

## **Fresh Fruit Platter** GF

A sliced fruit platter served with a fruit yogurt dip  
**\$45**

## **Artisan Style Cheese Platter** GF

A selection of international and domestic cheeses served with an assortment of crackers, dried fruits and mixed nuts  
**\$49**

## **Charcuterie Platter**

A selection of deli meats, fine cheeses, mixed olives, pickled veg with and assortment of bread, crackers, dried fruits & mixed nuts  
**\$69**

## **Caesar Salad\***

Fresh hearts of romaine with parmesan, croutons and smoked bacon tossed homemade lemon caper dressing  
**\$40** add grilled chicken **\$15**

## **Cobb Salad** GF

Grilled Herb chicken, avocado, hard boiled free run eggs, a mixture of baby artisa and crisp romaine, bacon, gorgonzola cheese, diced tomato and green onions se with ranch and Italian dressing  
**\$69**

## **Spinach, Crab & Artichoke Dip** GF

Homemade spinach, crab and artichoke dip baked with cheese served with hous tortilla chips  
**\$45**

## **Mexican 6 Layer Dip** GF

Served with homemade tortilla chips  
**\$35**

## **Greek 6 Layer Dip** GF

Hummus, tzatziki, olives, cucumbers, roasted red pepper, feta cheese, diced tom: with our fresh house made pita chips  
**\$35**



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# DESSERTS & SWEETS

*All menu items are based on 12-14 people*

## **Fresh Baked Deluxe Cookie Platter**

A combination of monster cookies, double chocolate, peanut butter, oatmeal and white chocolate macadamia nut  
**\$26**

## **Brownie Mountain**

A mile high stack of brownies drizzled with chocolate sauce and caramel, dusted with white chocolate shavings  
**\$29**

## **Churros**

"Spanish doughnuts" rolled in cinnamon sugar, served with chocolate sauce  
**\$29**

## **The Sweetest Things**

Assorted dessert squares and bars, mini éclairs, cream puffs, mini cupcakes. A delicious sweet treat!  
**\$39**

## **New York Cheesecake (14pcs)** **GF**

Creamy vanilla cheesecake, served with fresh berries, chocolate sauce and whipped cream  
**\$99**

## **Chocolate Almond Torte (16 pcs)** **GF**

Two layers of moist flourless chocolate almond torte cradle a creamy almond filling all topped with a smooth chocolate almond mousse served with whipped cream and berry coulis  
**\$99**



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# PIZZA\*

## 12 inch Gourmet Stone Fired Crust - \$23.99

### **Classic Canadian**

Pepperoni, mushrooms, bacon, green peppers, rich tomato sauce and our house blend of cheese

### **Deluxe Hawaiian**

Canadian back bacon, hickory smoked bacon, fresh pineapple, Smokey tomato sauce and our house blend of cheese

### **Mediterranean**

Sautéed artichokes, feta & parmesan cheese, roasted marinated red peppers, sun-dried tomatoes, sweet red onions, fresh mushrooms, basil pesto and our house blend of cheese

### **Kitchen Sink**

Pepperoni, hickory smoked bacon, Canadian back bacon, fresh mushrooms, roasted red peppers, sautéed artichokes, sun-dried tomatoes, fresh pineapple, feta, parmesan and our house blend of cheese

### **BBQ Chicken**

BBQ Chicken, red onion, green peppers, diced tomatoes, cilantro and our house blend of cheese

**Gluten free available for \$3.00 extra**

## PIZZA PARTY

Pick any three of our gourmet pizzas,  
includes Caesar salad

**\$99**

Add a half order chicken wings (40 pcs)  
and Include fresh baked cookies or brownies, your choice

**\$149**



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# WINE SELECTION

## ***White Wine by the Bottle***

Jackson Triggs Sauvignon Blanc	<b>\$31.95</b>
Inniskillin Pinot Grigio	<b>\$33.00</b>
Jackson Triggs Riesling Gewurtztraminer	<b>\$34.95</b>
Hester Creek Pinot Gris	<b>\$35.95</b>
Sumac Ridge Unoaked Chardonnay	<b>\$34.95</b>
Kim Crawford Sauvignon Blanc	<b>\$39.95</b>
Play Estates Winery Viognier	<b>\$39.95</b>

## ***Red Wine by the Bottle***

Jackson Triggs Merlot	<b>\$31.95</b>
Sumac Ridge Cabernet Merlot	<b>\$34.95</b>
Inniskillin Cabernet Sauvignon	<b>\$35.95</b>
See Ya Later Ranch Pinot Noir	<b>\$41.95</b>
Lang Vineyards Marechal Foch	<b>\$42.95</b>
Hester Creek Character Red	<b>\$44.95</b>
Play Estates Winery Viognier	<b>\$39.95</b>
Black Sage Vineyard Merlot	<b>\$48.95</b>
Black Sage Vineyard Cabernet Franc	<b>\$48.95</b>

## ***Rose Wine by the Bottle***

Hester Creek Rose Cabernet Franc	<b>\$39.95</b>
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## ***Sparkling Wine by the Bottle***

Sumac Ridge Stellar's Jay Brut	<b>\$44.95</b>
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# BEVERAGES

## Soft Drinks

Pepsi, Diet Pepsi, Root Beer, Ginger Ale, 7-Up  
\$7.50 per 3 pack | \$14.50 per 6 pack

## Bottled Water

\$9.75 per 3 pack | \$19.00 per 6 pack

**Gourmet Coffee (10 cups)**  
\$24.00

## Domestic Beer

Budweiser, Bud Light, Michelob Ultra, Kokanee, Rolling Rock  
\$19.50 per 3 pack | \$37.00 per 6 pack

## Local Craft Beer

**Cannery:** Lakeboat Lager, Naramata Nut Brown,  
\$19.50 per 3 pack | \$37.00 per 6 pack

## Premium Beer

Alexander Keith's Pale Ale, Stella Artois, Corona, Guinness  
\$22.50 per 3 pack | \$43.00 per 6 pack

## Coolers

**NUTRL** Vodka Soda Lemon, Lime or Grapefruit, Smirnoff Ice  
\$24.00 per 3 pack | \$47.00 per 6 pack

## Cider

Growers Apple, Peach or Pear  
\$22.50 per 3 pack  
\$43.00 per 6 pack

## Liquor (750 ml bottle)

Rye, White Rum, Vodka,  
Scotch, Gin, Dark Rum  
\$90.00

*A variety of premium liquor  
and liqueurs are available  
by the bottle, please check  
with your server for prices  
and availability.*



NÜTRL. VODKA. SODA.



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SOUTH OKANAGAN  
EVENTS CENTRE



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