



SUITE MENU

2021-2022





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 with parmesan and croutons tossed 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

\$295



*** 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 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 pineapple curry sauce

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

\$350



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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 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

\$395



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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 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

Caesar Salad with Grilled Chicken

Fresh hearts of romaine with parmesan and croutons tossed 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 pineapple curry sauce

Fall Off the Bone Baby Back Ribs GF

Tossed in sweet and smokey Kansas City barbeque sauce

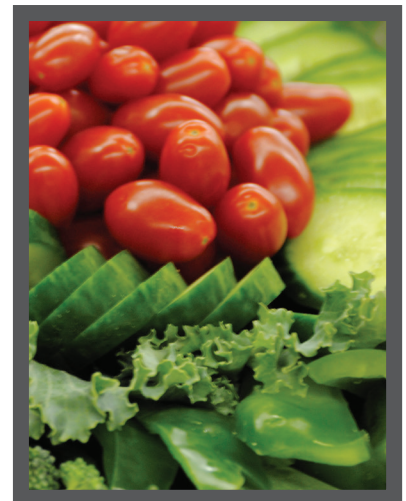
Garlic Button Ribs GF

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

\$425



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MUNCHIES

All menu items are based on 12-14 people

Popcorn* **GF**

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

\$19 (per 10 people)

Housemade Potato Chips & Dip* **GF**

Housemade potato chips served with French onion dip

\$19

Housemade Tortilla Chips & Dip* **GF**

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

\$24

Trail Mix* **GF**

An assortment of nuts and dried fruit

\$19

Good For You Snack* **GF**

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

\$19



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THE CLASSICS

All menu items are based on 12-14 people

Chicken Wings*

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) \$65 | Double Order (80) \$120

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

\$120

Jack Daniel's Chili Con Carne

Slow-simmered hearty beef & bean chili served with sour cream, green onions, house blend of cheese and fresh buns

\$79

Fall Off the Bone Baby Back Ribs

Tossed in sweet and smokey Kansas City barbeque sauce

Full Order \$80 (4 racks) | Double Order \$145 (8 racks)

Garlic Button Ribs*

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

Full Order \$55 | Double Order \$100

Chicken Tenders*

Breaded chicken tenders served with honey mustard or plum sauce

Full Order (20) \$55 Add Fries \$20

Double Order (40) \$95 Add Fries \$30

Coconut Shrimp*

Crispy jumbo prawns lightly breaded in coconut served with pineapple curry sauce

Full Order (36) \$65 | Double Order (72) \$120



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Spring Rolls*

Crispy vegetarian spring rolls served with plum and sweet chilli sauce

\$49

Spanakopita

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

\$49

Samosas*

Traditional vegetarian stuffed samosas served with mango chutney and cilantro

\$49

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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
\$49

Fresh Fruit Platter **GF**

A sliced fruit platter served with a fruit yogurt dip
\$55

Artisan Style Cheese Platter **GF**

A selection of international and domestic cheeses served with an assortment of crackers, dried fruits and mixed nuts
\$75

Caesar Salad*

Fresh hearts of romaine with parmesan and croutons tossed in our homemade lemon caper dressing

\$50 add grilled chicken **\$20**

Spinach, Crab & Artichoke Dip **GF**

Homemade spinach, crab and artichoke dip baked with cheese served with house made tortilla chips
\$55

Mexican 6 Layer Dip **GF**

Served with homemade tortilla chips
\$45



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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
\$36

Brownie Mountain

A mile high stack of brownies drizzled with chocolate sauce and caramel, dusted with white chocolate shavings
\$39

Churros

Spanish doughnuts rolled in cinnamon sugar, served with chocolate sauce
\$39



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WINE SELECTION

White Wine by the Bottle

Jackson Triggs Sauvignon Blanc	\$32.95
Inniskillin Pinot Grigio	\$33.95
Jackson Triggs Riesling Gewurtztraminer	\$34.95
Sumac Ridge Unoaked Chardonnay	\$35.95
Hester Creek Pinot Gris	\$36.95
Kim Crawford Sauvignon Blanc	\$41.95

Red Wine by the Bottle

Jackson Triggs Merlot	\$32.95
Sumac Ridge Cabernet Merlot	\$34.95
Inniskillin Cabernet Sauvignon	\$36.95
See Ya Later Ranch Pinot Noir	\$41.95
Hester Creek Character Red	\$44.95
Black Sage Vineyard Merlot	\$48.95
Black Sage Vineyard Cabernet Franc	\$48.95
Laughing Stock Blind Trust	\$49.95
Dark Horse Meritage	\$49.95

Rose Wine by the Bottle

See Ya Later Ranch Nelly	\$36.95
Hester Creek Rose Cabernet Franc	\$39.95

Sparkling Wine by the Bottle

Sumac Ridge Steller's Jay Brut	\$44.95
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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

\$10.75 per 3 pack | \$21.00 per 6 pack

Gourmet Coffee (10 cups)

\$24.00

Domestic Beer

Budweiser, Bud Light, Michelob Ultra, Kokanee, Rolling Rock
\$22.00 per 3 pack | \$42.00 per 6 pack

Local Craft Beer

Cannery: Lakeboat Lager, Naramata Nut Brown
\$22.00 per 3 pack | \$42.00 per 6 pack

Premium Beer

Alexander Keith's Pale Ale, Stella Artois, Corona, Guinness
\$24.50 per 3 pack | \$48.00 per 6 pack

Coolers

NÜTRL Vodka Soda Lemon, Lime or Grapefruit, Smirnoff Ice
\$24.50 per 3 pack | \$48.00 per 6 pack

Cider

Growers Apple, Peach or Pear
\$24.50 per 3 pack
\$48.00 per 6 pack

Liquor (750 ml bottle)

Rye, White Rum, Vodka,
Scotch, Gin, Dark Rum
\$105.00

*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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The logo features a stylized sunburst or fan shape composed of several curved, overlapping segments in shades of gold and brown. Below this graphic, the text "SOUTH OKANAGAN" is written in a white, serif font, and "EVENTS CENTRE" is written in a white, sans-serif font. A small white triangle points to the right, positioned between the two lines of text.

SOUTH OKANAGAN
EVENTS CENTRE



South Okanagan Events Centre • 853 Eckhardt Ave. West • Penticton, BC V2A 9C4