

SOUTH OKANAGAN EVENTS CENTRE

SUITE MENU

2023





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 Services

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.

SHORT HANDED COMBO*

All menu items are based on 5 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)

Chicken Tenders

Breaded chicken tenders served with honey mustard or plum sauce

French Fries GF

Housemade light salted french fries served with ketchup

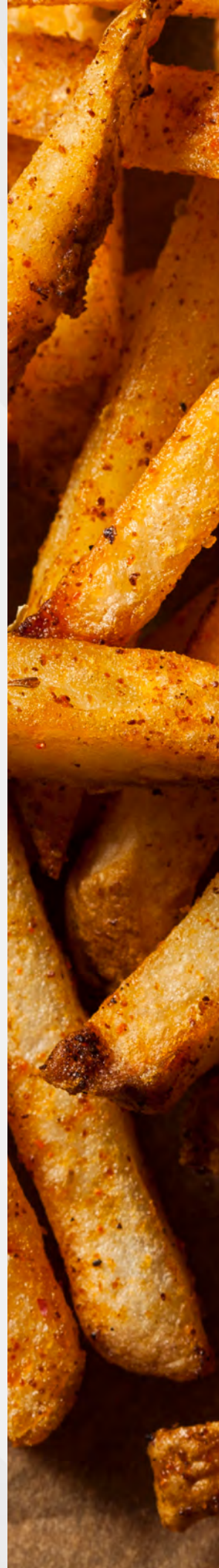
Garlic Button Ribs GF

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

\$150

**Denotes items available for order on event day.
All prices subject to applicable sales tax*

GF Gluten Free





LAKE CITY 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

Chicken Tenders*

Breaded chicken tenders served with honey mustard or plum sauce

French Fries* GF

Housemade light salted french fries served with ketchup

Nathan's Famous Hot Dog

Brioche Bun with the fixins

Fresh Baked Deluxe Cookie Platter

A combination of monster cookies, double chocolate, peanut butter, oatmeal and white chocolate macadamia nut

\$225

**Denotes items available for order on event day.
All prices subject to applicable sales tax*

GF Gluten Free

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 & Artichoke Dip GF

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

Caesar Salad*

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

Fresh Fruit Platter GF

A sliced fruit platter served with a fruit yogurt dip

\$295

**Denotes items available for order on event day.
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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

Kettle Cooked Potato Chips & Dip* GF

Served with French onion dip

Tortilla Chips & Dip* GF

Tortillas tossed in lime salt served with housemade salsa, sour cream, guacamole and blue corn

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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GF *Gluten Free*

THE VEES 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

Kettle Cooked Potato Chips & Dip* GF

Served with French onion dip

Garden Fresh Vegetable Platter GF

Assorted fresh vegetables served with a creamy ranch dip

Mexican 6 Layer Dip GF

Served with 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 smokedbacon and real cheddar cheese served on warm buns with pickles and mustard aioli

Brownie Mountain

Amile high stack of browniesdrizzled with chocolatesauce and caramel,dusted with white chocoholic shavings

\$395

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GF Gluten Free





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

Kettle Cooked Potato Chips & Dip* GF

Served with French onion dip

Garden Fresh Vegetable Platter GF

Assorted fresh vegetables served with a creamy ranch dip

Caesar Salad*

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

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

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 chocolate shavings

\$425

**Denotes items available for order on event day.
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GF Gluten Free

KIDS PACK

All menu items are based on 6-8 kids

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

French Fries* GF

Housemade light salted french fries served served with ketchup

Nathan's Famous Hot Dog

Brioche Bun with the fixins

Mini Cupcakes

Housemade chocolate, vanilla or red velvet mini cupcakes

\$165

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GF Gluten Free





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)

Kettle Cooked Potato Chips & Dip* GF

Served with French onion dip

\$19

Trail Mix* GF

An assortment of nuts and dried fruit

\$19

Good For You Snack GF

Apple and pear wedges with 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* 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) **\$65** | Double Order (80) **\$120**

Mini Prime Rib Bacon & Cheddar Sliders (24pcs)

Grilled prime rib mini burgers with hickory smokedbacon and real cheddar cheese served on warm buns with pickles and mustard aioli **\$120**

Fall Off the Bone Baby Back Ribs GF

Tossed in sweet and smokey Kansas City barbeque sauce

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

Garlic Button Ribs* GF

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**

Spring Rolls*

Crispy vegetarian spring rolls served with plum and sweet chilli sauce **\$49**

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GF Gluten Free





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 Board 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 housemade lemon caper dressing

\$50

Spinach & Artichoke Dip GF

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

\$55

Mexican 6 Layer Dip GF

Served with 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

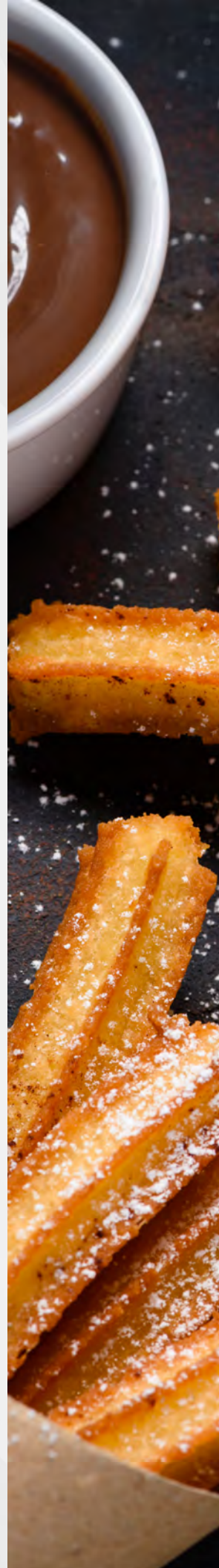
Churros

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

\$39

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WINE SELECTION

White Wine By The Bottle

Jackson Triggs Sauvignon Blanc	\$33.95
Inniskillin Pinot Grigio	\$35.95
Jackson Triggs Riesling Gewurtztaminer	\$37.95
Sumac Ridge Unoaked Chardonnay	\$35.95
Hester Creek Unoaked Pinot Gris	\$37.95
Kim Crawford Sauvignon Blanc	\$42.95

Red Wine By The Bottle

Jackson Triggs Merlot	\$33.95
Sumac Ridge Cabernet Merlot	\$34.95
Inniskillin Cabernet Sauvignon	\$37.95
See Ya Later Ranch Pinot Noir	\$42.95
Hester Creek Cabernet Merlot	\$44.95
Black Sage Vineyard Merlot	\$49.95
Black Sage Vineyard Cabernet Franc	\$49.95
Laughing Stock Blind Trust	\$49.95
Dark Horse Meritage	\$51.95

Rose Wine By The Bottle

See Ya Later Ranch Nelly	\$37.95
Hester Creek Rose Cabernet Franc	\$40.95

Sparkling Wine By The Bottle

Sumac Ridge Steller's Jay Brut	\$45.95
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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

\$22.50 per 3 pack | **\$43.00** per 6 pack

Local Craft Beer

Cannery: Lakeboat Lager, Naramata Nut Brown

\$22.50 per 3 pack | **\$43.00** per 6 pack

Premium Beer

Alexander Keith's Pale Ale, Stella Artois, Corona, Guinness

\$25.50 per 3 pack | **\$49.00** per 6 pack

Coolers

NÜTRL Vodka Soda Lemon, Lime or Grapefruit

\$25.50 per 3 pack | **\$49.00** per 6 pack

Cider

Growers Apple, Peach or Pear

\$25.50 per 3 pack | **\$49.00** per 6 pack

Liquor

Rye, White Rum, Vodka, Scotch, Gin, Dark Rum

\$105.00 750 ml bottle

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





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