

SOUTH OKANAGAN EVENTS CENTRE

SUITE MENU

2024 / 2025



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.

Game day menu will be available but wait times can be up to 2 hours. Kitchen closes at the puck drop of 3rd period or after intermission of events.

Alcohol Services

At the South Okanagan Events Centre, we encourage the responsible consumption of alcoholic beverages in moderation. Alcohol may not be brought in or removed from the South Okanagan Events Centre, without proper prior written consent from the Food & Beverage Department.

SMALL PARTY PACKS

Small Party Packs menu based on 2-5 people

Southern Sampler

2 Racks of ribs tossed in sweet and smokey Kansas City BBQ sauce

6 pc Crispy breaded and fried chicken

Creamy dill coleslaw

Crispy french fries

\$105

Mini Burger Dinner

10 Grilled prime rib sliders with smoked bacon and mustard aioli

Crispy french fries

Creamy dill coleslaw

\$75

Dinner For Two

2 Racks of ribs tossed in sweet and smokey Kansas City BBQ sauce

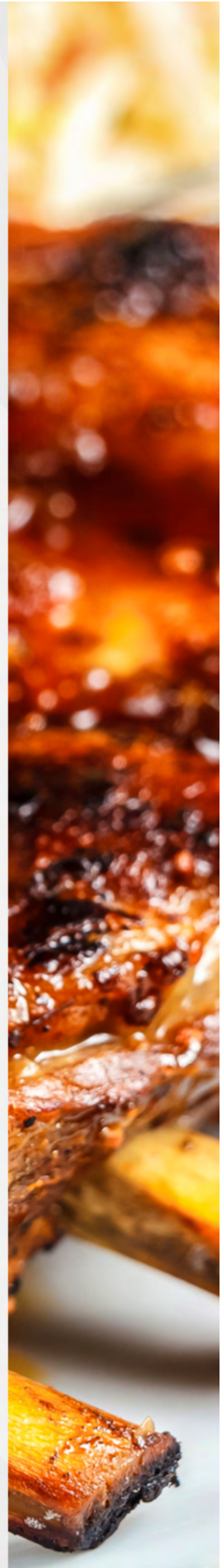
Crispy french fries

House salad of seasonal greens, pepita and berry balsamic dressing

\$75

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

GF Gluten Free





SHORT HANDED COMBO*

All menu items are based on 5 people

Chicken Wings* GF

Chicken wings served in your choice of hot, honey garlic, sesame teriyaki, or salt and pepper **(limit of 2 flavours)**

Chicken Tenders

Breaded chicken tenders served with honey mustard or plum sauce

French Fries GF

Pan of lightly-salted french fries served with ketchup

Garlic Button Ribs GF

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

\$175

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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

House made lightly-salted french fries served with ketchup

Hot Dogs

Steamed hot dog with the all the fixin's

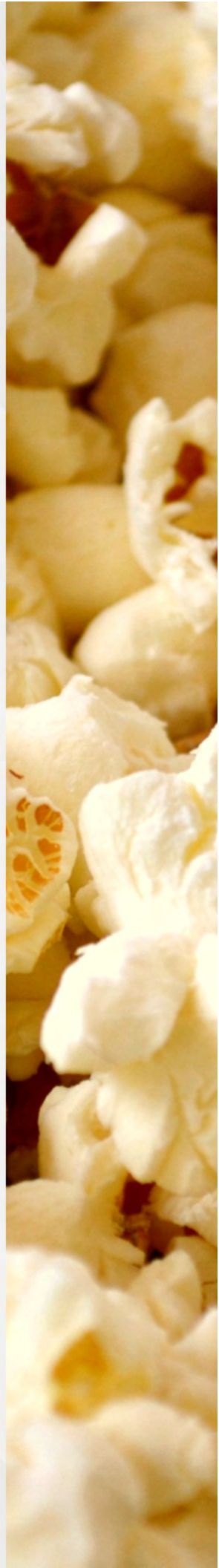
Fresh Baked Deluxe Cookie Platter

Assorted cookie platter

\$180

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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

House made lightly-salted french fries served with ketchup

Hot Dogs

Steamed hot dog with the all the fixin's

Fresh Baked Deluxe Cookie Platter

Assorted cookie platter

\$260

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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

Crudité Platter GF

Assorted fresh vegetables served with a creamy ranch dip

Artisan Cheese GF

A selection of local and regional cheeses with dried fruits, nuts and crackers

Spinach & Artichoke Dip GF

House made spinach and artichoke dip baked with cheese and house-made tortilla chips

Caesar Salad*

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

Fresh Sliced Fruit GF

A sliced fresh fruit platter served with a fruit yogurt dip

\$350

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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 salt served with house made salsa, sour cream, guacamole

Chicken Wings* GF

Chicken wings served in your choice of hot, honey garlic, sesame teriyaki, or salt and pepper **(limit of 2 flavours)**

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

\$400

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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

Crudit  Platter GF

Assorted fresh vegetables served with a creamy ranch dip

Mexican 6 Layer Dip GF

Served with tortilla chips

Chicken Wings* GF

Chicken wings served in your choice of hot, honey garlic, sesame teriyaki, or salt and pepper **(limit of 2 flavours)**

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

\$450

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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

\$22 (per 10 people)

Kettle Cooked Potato Chips & Dip* GF

Served with French onion dip

\$34

Trail Mix* GF

An assortment of nuts and dried fruit

\$25

Good For You Snack GF

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

\$30

Tortilla Chips & Dip* GF

Tortillas tossed in salt served with house made salsa, sour cream, guacamole

\$34

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THE CLASSICS

All menu items are based on 12-14 people

Chicken Wings* GF

House made chicken wings served in your choice of hot, honey garlic, sesame teriyaki, or salt and pepper
(limit of 2 flavours)

Full Order (3lb) **\$75** | Double Order (6lb) **\$140**

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 **\$130**

Fall Off the Bone Baby Back Ribs GF

Tossed in sweet and smokey Kansas City barbeque sauce

Full Order (4 racks) **\$95** | Double Order (8 racks) **\$160**

Garlic Button Ribs* GF

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

Full Order **\$70** | Double Order **\$120**

Chicken Tenders*

Breaded chicken tenders served with honey mustard or plum sauce

Full Order (20) **\$60** Add Fries **\$20**

Double Order (40) **\$100** Add Fries **\$30**

Coconut Shrimp*

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

Full Order (36) **\$75** | Double Order (72) **\$135**

Spring Rolls*

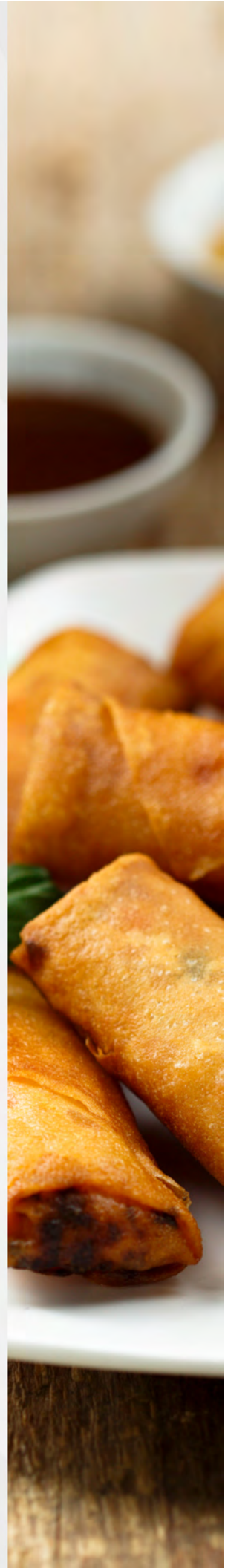
Crispy vegetarian spring rolls served with plum and sweet chilli sauce **\$60**

Cauliflower Bites *

Served with creamy curry dip **\$40**

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16" PIZZA (PRE ORDER ONLY)

Cheese Pizza

Zesty tomato sauce, mozzarella and feta cheese, finished with a dusting of parmesan

\$42

Capriccioso Pizza

Zesty tomato sauce, mozzarella, fresh basil, salami, Kalamata olives, artichoke hearts

\$42

Pepperoni Pizza

Zesty tomato sauce, mozzarella, sliced beef pepperoni

\$42

Vegetarian Pizza

Zesty tomato sauce, mozzarella, fresh basil, roasted red peppers, artichoke hearts, grape tomatoes, onion, and Kalamata olives

\$42

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PLATTERS, SALADS & DIPS

All menu items are based on 12-14 people

Crudité GF

Assorted sliced vegetables with hummus and ranch **\$55**

Fresh Sliced Fruit GF

A sliced fresh fruit platter served with a fruit yogurt dip **\$62**

Artisan Cheese GF

A selection of local and regional cheeses with dried fruits, nuts and crackers **\$82**

Caesar Salad*

Fresh hearts of romaine with parmesan and croutons tossed in our house-made lemon caper dressing **\$60**

Spinach & Artichoke Dip GF

House made spinach and artichoke dip baked with cheese and house made tortilla chips **\$60**

Mexican 6 Layer Dip GF

Served with tortilla chips **\$55**

Mezze Platter

Mediterranean inspired selection of dips, vegetables, pickles and breads. **\$50**

Smoked Salmon Dip GF

Whipped cream cheese and smoked salmon dip with capers and dill. Served with kettle chips **\$52**

Charcuterie GF

Display of sliced and cubed cured meats served with pickles and crackers **\$65**

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DESSERTS & SWEETS

All menu items are based on 12-14 people

Fresh Baked Deluxe Cookie Platter

Assorted selection of fresh baked cookies

\$40

Brownie Mountain

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

\$40

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	\$38.95
Inniskillin Pinot Grigio	\$45.95
Sumac Ridge Unoaked Chardonnay	\$41.95
Hester Creek Pinot Gris	\$43.95
Kim Crawford Sauvignon Blanc	\$59.95
Laughing Stock Viognier	\$75.95
See Ya Later Ranch Gewurztraminer	\$42.95

Red Wine By The Bottle

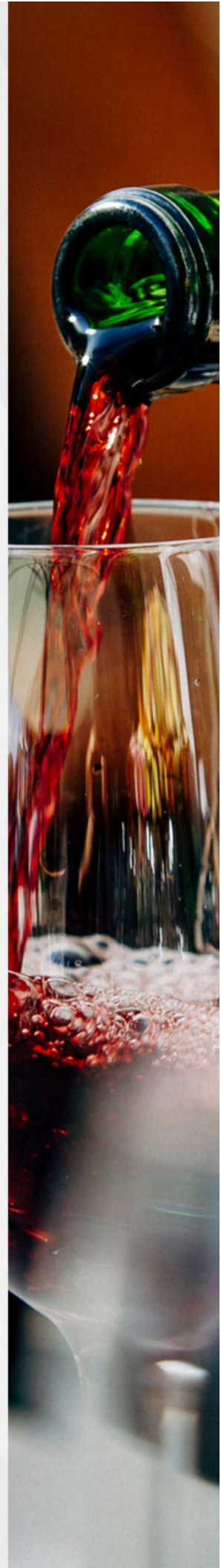
Jackson-Triggs Merlot	\$38.95
Sumac Ridge Cabernet Merlot	\$38.95
Inniskillin Cabernet Sauvignon	\$43.95
See Ya Later Ranch Pinot Noir	\$54.95
Hester Creek Cabernet Merlot	\$47.95
Black Sage Cabernet Sauvignon	\$82.95
Jackson-Triggs Shiraz	\$39.95
Sunrock Red Meritage	\$82.95
Hester Creek The Judge	\$99.95

Rosé Wine By The Bottle

Hester Creek Rose Cabernet Franc	\$42.95
Saintly The Good Rosé	\$52.95

Sparkling Wine By The Bottle

Steller's Jay Brut	\$57.95
Ruffino Prosecco	\$57.95





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 & Craft

Budweiser, Bud Light, Bud Zero, Alexander Keith's Pale Ale, Michelob Ultra, Kokanee, Rolling Rock, Corona Sunbrew, Cannery - Lakeboat Lager, Naramata Nut Brown Ale, Neighbourhood - Johnny's Pale Ale, Mel's Pilsner

\$24.25 per 3 pack | **\$48.00** per 6 pack

Premium Beer

Stella Artois, Corona

\$30.50 per 3 pack | **\$60.00** per 6 pack

Coolers

NÜTRL Vodka Soda Lemon, Lime or Grapefruit

\$30.50 per 3 pack | **\$60.00** per 6 pack

Cider

Lass Chance Apple, Pear or Peach

\$30.50 per 3 pack | **\$60.00** 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.

