SOUTH OKANAGAN EVENTS CENTRE

SUITE MENU

2025 / 2026





WELCOME

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 2 pm, 48 business hours in advance. For example, orders for a Monday event should be received by 2 pm 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.

WE'N!

PRE-ORDER PACKAGES

All menu items are based on 4-6 people

Grilled Chicken Fajita

Corn tortilla chips
Sour cream, salsa and guacamole, shredded cheese
Warm tortillas, choice of corn or flour
Grilled chicken, peppers and onions

\$100

Taste of the Mediterranean

Lemon and herb grilled chicken souvlaki Greek salad Grilled pitas Hummus and tzatziki Spanakopita Greek dusted fries

\$185

Backyard BBQ Picnic

Grilled chicken skewer with tangy BBQ sauce Lemon garlic button ribs Crispy fries Chipotle dusted coconut shrimp Dill coleslaw





SHORT HANDED COMBO*

All menu items are based on 4-6 people

Chicken Wings* GF

Chicken wings served in your choice of hot, honey garlic, sesame teriyaki, BBQ, lemon pepper 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

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 all the fixin's

Fresh Baked Deluxe Cookie Platter

Assorted selection of freshly-baked cookies





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 all the fixin's

Fresh Baked Deluxe Cookie Platter

Assorted selection of freshly-baked cookies

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





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, and guacamole

Chicken Wings* GF

Chicken wings served in your choice of hot, honey garlic, sesame teriyaki, BBQ, lemon pepper 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

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

Crudité 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, BBQ, lemon pepper or salt and pepper (limit of 2 flavours)

Fall Off the Bone Baby Back Ribs GF

Tossed in Sweet and Smoky Kansas City BBQ 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 chocolate shavings





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, and guacamole

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, BBQ, lemon pepper 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 Smoky Kansas City BBQ 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

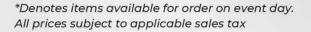
Full Order (36) \$75 | Double Order (72) \$135

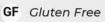
Spring Rolls*

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

Buffalo Cauliflower Bites*

Lightly breaded cauliflower tossed in buffalo hot sauce with ranch dip **\$40**









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**

DESSERTS & SWEETS

All menu items are based on 12-14 people

Fresh Baked Deluxe Cookie Platter

Assorted selection of freshly-baked cookies

\$40

Brownie Mountain

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

\$40

Churros

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





WINE SELECTION

Ruffino Prosecco

White Wine By The Bottle	
Sumac Ridge White	\$30.95
See Ya Later Ranch Gewürztraminer	\$33.95
Inniskillin Pinot Grigio	\$38.95
Hester Creek Pinot Gris	\$43.95
Kim Crawford Sauvignon Blanc	\$45.95
Laughing Stock Viognier	\$65.95
Red Wine By The Bottle	
Sumac Ridge Red	\$30.95
Inniskillin Cabernet Sauvignon	\$38.95
See Ya Later Ranch Pinot Noir	\$42.95
Hester Creek Cabernet Merlot	\$43.95
Sunrock Red Meritage	\$72.95
Black Sage Cabernet Sauvignon	\$74.95
Hester Creek The Judge	\$99.95
Dood Wine Dy The Dettile	
Rosé Wine By The Bottle	
Hester Creek Rosé Cabernet Franc	\$44.95
Saintly The Good Rosé	\$44.95
Sparkling Wine By The Bottle	
Steller's Jay Brut	\$50.95

\$50.95

BEVERAGES

Soft Drinks

Pepsi, Diet Pepsi, Root Beer, Ginger Ale, 7-Up, Dr. Pepper, Orange Crush **\$7.50** per 3 pack cans | **\$14.50** per 6 pack cans

Bottled Water

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

Gourmet Coffee (10 cups) \$24.00

Domestic & Craft Beer

Budweiser, Bud Light, Kokanee Cannery Brewing | Lakeboat Lager, Naramata Nut Brown Neighbourhood Brewing | Johnny's Pale Ale, Way of Life Hazy IPA Corona Cero – *Non Alcoholic Beer*

\$25.25 per 3 pack | **\$50.50** per 6 pack

Premium Beer

Stella Artois, Corona, Michelob Ultra, \$31.00 per 3 pack | \$62.50 per 6 pack

Coolers

Twisted Tea, Yellow Dog Spirits | Hi There! Peach Hard Iced Tea NÜTRL | *Assorted flavours available please ask server*

\$31.00 per 3 pack | \$62.50 per 6 pack

Cider

Lass Chance | Assorted flavours available please ask server \$31.00 per 3 pack | \$62.50 per 6 pack

Liquor

Rye, Rum, Vodka, Scotch, Gin, Tequila and Liqueurs **Starting at \$80.00** 750 ml bottle

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





