



# *Season's Feastings*

AVAILABLE NOVEMBER 2025 - FEBRUARY 2026

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[www.pentictonconventioncentre.com](http://www.pentictonconventioncentre.com)



PENTICTON TRADE AND  
CONVENTION CENTRE



## FELIZ NARAMATA

### Starters

Dinner rolls and butter  
Mixed baby organic green salad with toppings and assorted dressings  
Traditional caesar salad  
Seasonal spinach salad

### Main Course

Slow-roasted Canadian Angus beef with thyme and rosemary au jus  
Sage and rosemary roasted turkey breast with a natural pan sauce  
Garlic buttermilk mashed potatoes  
Winter vegetable medley  
Flavours of the holiday dressing  
Warm spiced cranberry sauce

### Desserts

Selection of holiday desserts

*\$58.95\* Per Person*

## MIRACLE ON LAKE OKANAGAN

### Starters

Dinner rolls and butter  
Mixed baby organic green salad with assorted dressings  
Seasonal spinach salad  
Traditional caesar salad

### Main Course

Sage and rosemary turkey breast with a natural pan sauce  
Slow roasted glazed ham with pork jus  
Carved slow-roasted Canadian Angus beef with demi-glace  
Roasted garlic and chives mashed potatoes  
Maple glazed winter vegetables  
Flavours of the holiday dressing  
Warm spiced cranberry sauce

### Desserts

Selection of holiday desserts

*\$65.95\* Per Person*



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## KRINGLE'S KVR CLASSIC

### Starters

Dinner rolls and butter  
Hearts of romaine caesar salad  
Heritage blend mix greens with assorted dressings  
Wedge salad with bacon and blue cheese

### Main Course

Grilled pork tenderloin with cherry red wine sauce  
Seared salmon with lemon dill cream sauce OR Bruschetta  
Roast beef with demi glace

Herb roast potatoes  
Winter vegetable medley  
Winter shallot and sage dressing

### Desserts

Selection of holiday desserts

*\$67.95\* Per Person*

## MERRY MEDITERRANEAN

### Starters

Greek chop salad  
Heritage blend mix greens with assorted dressings  
Citrus beet and feta salad

### Main Course

Chicken souvlaki  
Pork souvlaki OR lamb kofta  
Roast salmon with sundried tomato tapenade

Spinach and feta spanakopita  
Lemon garlic potatoes  
Roasted vegetable medley OR rice pilaf

Pita and assorted dips

### Desserts

Selection of holiday desserts

*\$65.95\* Per Person*



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## ALL PACKAGES INCLUDE

Complete setup of chairs, tables, stage, and dance floor  
Podium and standing microphone  
Centrepieces and festive decor  
Professional service staff

Looking for something less Christmas-themed? Explore our regular catering menu or team up with us to craft your own personalized feast!

*\*Prices are subject to applicable sales tax and 20% Management charge. Menus are designed for groups of 50 people or more. A labour charge of \$100 will apply if less than 50 attendees. If your group is less than 30, please contact the catering team for a specialized menu. Background music and liability insurance are additional costs.*

## SPECIALTY DRINK OPTIONS

We now offer a refreshing selection of mocktails and non-alcoholic beer. Looking for something special? We can also create a custom signature drink to add a personalized touch to your holiday party.

## DIETARY REQUIREMENTS

The Penticton Trade and Convention Centre is not a gluten-free or nut-free facility; however, we can accommodate gluten-sensitive and nut-sensitive guests by using outside suppliers and careful preparation methods. While every precaution is taken, we cannot guarantee complete allergen-free meals.

### **To maintain our commitment to food quality and service excellence:**

All dietary requirements (attendees' names with specific allergens) must be compiled by the event organizer, including the attendees' names and specific allergens and sent to the catering team. This information must be sent at least five (5) business days prior to the meal service. Saturdays, Sundays and Statutory Holiday are not considered business days.

If onsite dietary requirements are different from the organizer's final guarantees, our catering team will endeavour to co-ordinate a suitable meal based on dietary requirements. Onsite dietary requests may be subject to surcharges.

Please note, these meals are provided for health-related reasons not for preferences.



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