



2026 CATERING MENU

PENTICTON TRADE AND CONVENTION CENTRE



OUR CULINARY APPROACH

Every menu is designed to elevate the event experience.

Executive Chef Luke Cosgrove was born and raised in the Okanagan Valley, where he developed a deep appreciation for the region's fresh, seasonal bounty. Influenced by his travels, collaborations with respected chefs, and a passion for local ingredients, he creates menus that showcase the best of the Okanagan.

Every event is unique, and every menu should be too. From multi-day conferences and trade shows to intimate meetings and receptions, Chef Luke and his culinary team work with clients to design dishes that align with event themes, budgets, and goals. By featuring fresh, in-season ingredients, the team delivers dishes that leave a lasting impression and support event outcomes.



Luke Cosgrove
Executive Chef | Director of Food and Beverage





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À LA CARTE REFRESHMENTS AND SNACKS

BEVERAGES

GOURMET COFFEE OR DECAFFEINATED COFFEE	\$25.00	PER 10 CUP CARAFE
GOURMET COFFEE OR DECAFFEINATED COFFEE	\$56.00	PER 25 CUP CARAFE
ORANGE, APPLE, CRANBERRY AND GRAPEFRUIT JUICE	\$23.00	PER 1.75L PITCHER
HERBAL TEAS	\$3.00	EACH
ASSORTMENT OF CANNED JUICE	\$3.00	EACH
ASSORTMENT OF SOFT DRINKS	\$3.00	EACH
BOTTLED WATER	\$3.00	EACH

EYE OPENERS (Minimum Order: One Dozen)

ASSORTMENT OF FRESH DANISHES AND PASTRIES (V)	\$35.00	DOZEN
ASSORTMENT OF FRESH JUMBO MUFFINS (V)	\$35.00	DOZEN
LARGE CROISSANTS (V)	\$35.00	DOZEN
BAGELS AND BREAD WITH CREAM CHEESE (TOASTER PROVIDED) (V)	\$33.00	DOZEN

HEALTHY PICKS

SLICED FRESH FRUIT DISPLAY (GF, DF, V, VG) <i>MINIMUM 10 GUESTS</i>	\$8.00	PER PERSON PER PERSON
CHEF'S FRESH FRUIT SALAD (GF, DF, V, VG) <i>MINIMUM 10 GUESTS</i>	\$7.00	PER PERSON PER PERSON
SEASONAL WHOLE FRUIT ASSORTMENT (GF, DF, V, VG)	\$23.00	DOZEN

IMPULSE TREATS

FRESH BAKED COOKIES (V)	\$33.00	DOZEN
GOURMET DESSERT SQUARES(V)	\$33.00	DOZEN
GLUTEN-FREE BROWNIE(GF)	\$33.00	DOZEN

For more information on dietary requirements and substitutions, please refer to the Catering Policies on pages 18-19.

GF = Gluten Free, DF = Dairy Free, V = Vegetarian, VG = Vegan



A close-up photograph of a white ceramic cup filled with dark coffee, sitting on a white saucer. In the foreground, a plate of golden-brown pastries, possibly croissants or danishes, is visible, some topped with nuts or fruit.

BREAK SERVICE

Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

COFFEE AND TEA SERVICE

\$3.25 PER PERSON

Continuous service over a one hour period

COFFEE CLASSIC

\$10.00 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Assortment of Juice

Choose One: Muffins (V) | Cookies (V) | Squares (V)
Croissants (V) | Whole Fresh Fruit (GF, DF, V, VG)

TRADE CENTRE FRESH START

\$14.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Assortment of Juice
Assortment of Fresh Croissants (V), Danishes (V),
Muffins and Pastries (V) with Preserves and Butter (V)

SUNRISE ON THE LAKE

\$18.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Assortment of Juice
Sliced Fresh Fruit Display (GF, DF, V, VG)
Assortment of Fresh Croissants (V), Danishes (V),
Muffins and Pastries (V) with Jams, Jellies, and Butter (V)

MORNING REFRESHER

\$18.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Assortment of Juice
Sliced Fresh Fruit Display (GF, DF, V, VG)
Assortment of Granola Bars (V)
Assortment of Fresh Jumbo Muffins (V)
Individual Assorted Yogurts

KICKSTART CONTINENTAL

\$20.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Assortment of Fresh Jumbo Muffins (V)
Assortment of Fresh Danishes (V)
Assortment of Mini Croissants (V)
Assortment of Cold Breakfast Cereals and Milk (V)

OKANAGAN HEALTHY START

\$21.95 PER PERSON

Gourmet Coffee
Assortment of Herbal Tea
Assortment of Juice
Build Your Own Yogurt Parfait Bar (GF, V)
Sliced Fresh Fruit Display (GF, DF, V, VG)
Assortment of Fresh Jumbo Muffins (V)

HEALTH SMART

\$22.00 PER PERSON

Gourmet Coffee
Assortment of Herbal Teas
Build Your Own Yogurt Parfait Bar (GF, V)
Sliced Fresh Fruit Display (GF, DF, V, VG)
Assortment of Fresh Jumbo Muffins (V)
Assortment of Bagels and Bread (V)
with Cream Cheese (Toaster Provided)
Preserves and Butter

ASSORTED SNACKS SERVES 15 PEOPLE

Large Basket of Mini Pretzels (V) \$17.00 EACH
Large Basket of Chips with French Onion Dip (GF) \$22.00 EACH
Large Basket of Tortilla Chips with Salsa (GF, DF, V, VG) \$23.00 EACH

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BREAKFAST BUFFETS

All Breakfast Buffets include Gourmet Coffee, Assortment of Herbal Teas, Assortment of Juice, Sliced Fresh Fruit Display, Assortment of Danishes, Muffins and Croissants with Preserves and Butter. Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

HOME AGAIN BUFFET

\$25.95 PER PERSON **ADD \$5.00** PER PERSON FOR BOTH BACON AND SAUSAGE ON BUFFET

Light and Fluffy Scrambled Eggs Topped with Sharp Cheddar (*GF, V*)

Country Style Hash Browns with Peppers and Onions (*GF, DF, V*)

Choose One:

Crisp Hickory Smoked Bacon (*GF, DF*)

Breakfast Sausage

COUNTRY CROISSANT

\$25.95 PER PERSON

Three Cheese Omelet with Shaved Ham (*GF*) on a Flaky Croissant (*V*)

Country Style Hash Browns with Peppers and Onions (*GF, DF, V*)

DELEGATE'S DELIGHT

\$29.95 PER PERSON

Light and Fluffy Scrambled Eggs Topped with Sharp Cheddar (*GF, V*)

Country Style Hash Browns with Peppers and Onions (*GF, DF, V*)

Crisp Hickory Smoked Bacon (*GF, DF*)

Breakfast Sausage

Choose One:

Cinnamon French Toast (*V*)

Pancakes with Canadian Maple Syrup (*V*)

Waffles with Berry Compote and Whipped Cream (*V*)

BREAKFAST WRAP

\$25.95 PER PERSON

Egg, Bacon and Tomato Filled Tortilla Served with Country Style Hash Browns

Choose One:

Ham and Cheese

Ham, Pepper, Onion

Onion, Tomato, Pepper

BAKED FRITTATA

\$31.95 PER PERSON

Baked, Free Range Egg with Local Seasonal Vegetables (*GF, V*)

Country Style Hash Browns with Peppers and Onions (*GF, DF, V, VG*)

Crisp Hickory Smoked Bacon

Breakfast Sausage

Choose One:

Cinnamon French Toast (*V*)

Pancakes with Canadian Maple Syrup (*V*)

Waffles with Berry Compote and Whipped Cream (*V*)

ROLLED OMELETTE BREAKFAST

\$31.95 PER PERSON

Rolled Cheese Omelette (*GF, V*)

Country Style Hash Browns with Peppers and Onions (*GF, DF, V, VG*)

Crisp Hickory Smoked Bacon (*GF, DF*)

Breakfast Sausage

Choose One:

Cinnamon French Toast (*V*)

Pancakes with Canadian Maple Syrup (*V*)

Waffles with Berry Compote and Whipped Cream (*V*)

BREAKFAST ADDITIONS

Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

BELGIAN WAFFLE OR BUTTERMILK PANCAKE (*V*)

\$5.00 PER PERSON

Served with: Berry Compote, Whipped Cream, Canadian Maple Syrup

TOFU SCRAMBLE (*GF, DF, V, VG*)

\$6.95 PER PERSON

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THEMED LUNCH BUFFETS

All Themed Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, Lemonade or Iced Tea, **PLUS a Selection of Assorted Desserts.**
Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

ADD CHEF'S HOUSE-MADE SOUP TO YOUR BUFFET: **\$3.95** PER PERSON

RUSTIC ITALIAN

\$37.95 PER PERSON

Garlic Toast (V)

Roasted Seasonal Vegetables (GF, DF, V, VG)

Herb Roasted Potatoes (GF, DF, V, VG)

Choose Three Salads:

Mixed Field Greens (GF, DF, V, VG)

Caprese Salad (GF, V)

Panzanella Salad

Fennel and Orange Salad (GF, V, VG)

Choose Two Entrées:

Chicken Parmesan

Lasagna Bolognese

Spinach and Ricotta Cannelloni

Chicken Cacciatore (GF, DF)

Chicken Marsala (GF)

MEDITERRANEAN RETREAT

\$37.95 PER PERSON

Pita Bread with Hummus and Tzatziki (V)

Greek Chop Salad (GF, V)

Beet Salad with Citrus and Feta (GF, V)

Spinach and Feta Spanakopita (V)

Roasted Seasonal Vegetables (GF, DF, V, VG)

Choose One Side:

Greek Rice Pilaf (GF, DF, V, VG)

Lemon Oregano Potatoes (GF, DF, V, VG)

Choose Two Entrées:

Souvlaki Style Grilled Chicken (GF, DF)

Pork Souvlaki (GF, DF)

Lamb Kofta (GF, DF)

Greek Rub Beef (GF, DF)

SOUTH OF THE BORDER TEX MEX

BUILD YOUR OWN TACOS

\$37.95 PER PERSON

Corn and Black Bean Salad (GF, DF, V, VG)

Mexican Rice (GF, DF, V)

Tortilla Chips (GF, DF, V, VG)

Assorted Salsa, Sour Cream, and Guacamole

Soft Shell Tortillas (DF, V, VG)

Shredded Greens (GF, DF, V, VG)

Shredded Jack and Cheddar Mix (GF)

Chili Cheese Enchiladas (V)

Choose Two Entrées:

Chipotle Chicken (GF, DF)

Carne Asada with Seared Peppers and Onions (GF, DF)

Achiote Pork with Pineapple Salsa (GF, DF)

BOURBON STREET

\$37.95 PER PERSON

Louisiana Sunburst Salad (GF, V)

Creamy Broccoli Salad (GF, V)

Southern Dill Coleslaw (GF, DF, V)

Cheddar Cornbread (V)

Smoked Cheddar Mac and Cheese (V)

Choose Two Entrées:

Buttermilk Fried Chicken

Glazed Meatloaf with a Demi-Glace (GF, DF)

Braised BBQ Pork Ribs (GF, DF)

BBQ Chicken (GF, DF)

LUNCH BUFFETS

All Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea, **PLUS a Selection of Assorted Desserts**. Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

ADD CHEF'S HOUSE-MADE SOUP TO YOUR BUFFET: **\$3.95** PER PERSON

THE OKANAGAN LAKE PICNIC **BUILD YOUR OWN SANDWICH BAR** **\$32.95** PER PERSON

Mixed Field Green Salad (GF, DF, V, VG) with an Assortment of Dressings
Creamy Coleslaw (GF, DF, V)
Yukon Gold Potato Salad (GF, DF, V)
Assortment of Sliced Roast Beef, Smoked Turkey, Black Forest Ham, and Pepper Salami (GF, DF)
Assortment of Sliced Cheeses, Tomatoes, Red Onion, Pickles, Cucumbers, and Lettuce (GF, V)
Fresh Baked Deli Breads (V)
Assortment of Mustards and Deli Spreads (GF)
Fresh Baked Cookies (V)

POWER BOWLS **GREAT FOR THE TRADE SHOW FLOOR**

All Power Bowls are packaged in a recyclable to-go container and include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea, **PLUS a Selection of Assorted Desserts**. Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

TEX-MEX

\$37.95 PER PERSON

Corn and Black Bean Salad with Romaine (GF, DF, V, VG)
Mexican Rice (GF, DF, V, VG)
Black Bean and Tomato Quinoa (GF, DF, V, VG)
Tortilla Chips (GF, DF, V, VG)
Assorted Salsa, Sour Cream, and Guacamole
Shredded Greens (GF, DF, V, VG)
Shredded Jack and Cheddar Cheese (GF)
Chipotle Chicken (GF, DF)
Carne Asada with Seared Peppers and Onion (GF, DF)
Roasted Seasonal Vegetables (GF, DF, V, VG)

MEDITERRANEAN RETREAT

\$37.95 PER PERSON

Greek Chop Salad (GF, V)
Pita Bread with Hummus and Tzatziki (V)
Roasted Seasonal Vegetables (GF, DF, V, VG)
Greek Rice Pilaf (GF, DF, V, VG)
Souvlaki Style Grilled Chicken (GF, DF)
Pork Souvlaki (GF, DF)

DESSERTS
INCLUDED



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LUNCH BUFFETS

All Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea, **PLUS a Selection of Assorted Desserts.**

Minimum 25 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

ADD CHEF'S HOUSE-MADE SOUP TO YOUR BUFFET: **\$3.95** PER PERSON

ADD SLICED FRUIT PLATE: **\$4.95** PER PERSON

THE DELI BAR

A DISPLAY OF PREPARED SANDWICHES

\$36.95 PER PERSON

CHOOSE THREE SALADS:

Mixed Field Greens Salad (GF, DF, V, VG) with an Assortment of Dressings

House Caesar Salad

Yukon Gold Potato Salad (GF, DF, V)

Broccoli and Smoked Cheddar Salad (GF, V)

Creamy Dill Coleslaw (GF, DF, V)

Caprese Salad (GF, V)

Seasonal Spinach Salad (GF, V)

CHOOSE A SELECTION OF SANDWICHES OR WRAPS BASED ON YOUR GROUP'S SIZE:

CHOOSE TWO: For groups of **25 guests or less**

CHOOSE THREE: For groups of **50 guests or less**

CHOOSE FOUR: For groups of **50 guests or more**

GRILLED PESTO CHICKEN CLUB

Grilled Chicken Breast, Hickory Smoked Bacon, Sliced Jack Cheese, Lettuce, Pesto Mayo and Beefsteak Tomato on a Brioche Kaiser

COLD REUBEN WRAP

Shaved Pastrami, Swiss Cheese, Sauerkraut, with a Mustard Butter on Grilled Tortilla

GREAT PLAINS SPECIAL

Slow Roasted Angus Roast Beef with Chimichurri and a Mild Horseradish Spread, Cheddar Cheese, Lettuce, Tomato and Red Onion on a Panini Bun

NEW YORK DELI SUB

Calabrese Bread, Capicola, Genoa Salami, Mozzarella Cheese, Sweet Pickle, Peperoncino, Tomato, Onion and Lettuce on a Panini Bun

CHEF'S CHOICE WRAP

Seasonal Roast Vegetables, Fresh Greens and Garlic Hummus, Wrapped in a Herb Tortilla (V)

GARDEN SALAD SANDWICH

Cheddar Cheese, Beefsteak Tomato, Bermuda Onion, English Cucumber, Alfalfa Sprouts, and Organic Baby Lettuce on Rosemary Focaccia (V)

TURKEY CLUB WRAP

Slow Roasted Turkey Breast, Bacon, Cheddar Cheese, Lettuce, Tomato, Garlic and Scallion Aioli, Wrapped in a Herb Tortilla

STUFFED CROISSANT SANDWICH

Curried Chicken OR Dill Shrimp Salad Stuffed in a Flaky Croissant, with Alfalfa Sprouts Garnish

ITALIAN VEGETABLE FOCACCIA

Rosemary Focaccia, Pesto, Mozzarella, Roasted Red Pepper Mayo, Sundried Tomatoes and Olive Tapenade (V)

THEMED DINNER BUFFETS

All Themed Dinner Buffets include Gourmet Coffee, Assortment of Herbal Tea, Lemonade or Iced Tea, **PLUS a Selection of Assorted Desserts**. Minimum 50 guests.

A labour charge of \$60 will be charged if there is a party of less than the stated minimums.

ADD CHEF'S HOUSE-MADE SOUP TO YOUR BUFFET: **\$3.95** PER PERSON

RUSTIC ITALIAN

\$48.95 PER PERSON

Mixed Field Greens Salad (GF, DF, V, VG)
with an Assortment of Dressings
Caprese Salad (GF, V)
Panzanella Salad (V)
Garlic Toast (V)
Roasted Seasonal Vegetables (GF, DF, V, VG)
Herb Roasted Potatoes (GF, DF, V, VG)

Choose Three Entrées:

Chicken Parmesan
Vegetable Lasagna (V)
Lasagna Bolognese
Spinach and Ricotta Cannelloni (V)
Chicken Cacciatore (GF, DF)
Chicken Marsala (GF)

MEDITERRANEAN RETREAT

\$48.95 PER PERSON

Pita Bread with Hummus and Tzatziki (V)
Greek Chop Salad (GF, V)
Beet Salad with Citrus and Feta (GF, V)
Spinach and Feta Spanakopita (V)
Roasted Seasonal Vegetables (GF, DF, V, VG)
Greek Rice Pilaf (GF, DF, V, VG)
Lemon Oregano Potatoes (GF, DF, V, VG)

Choose Three Entrées:

Souvlaki Style Grilled Chicken (GF, DF)
Pork Souvlaki (GF, DF)
Lamb Kofta (GF, DF)
Greek Rub Beef (GF, DF)

SOUTH OF THE BORDER TEX MEX

BUILD YOUR OWN TACOS

\$48.95 PER PERSON

Corn and Black Bean Salad (GF, DF, V, VG)
Mexican Rice (GF, DF, V, VG)
Tortilla Chips (GF, DF, V, VG)
Assorted Salsa, Sour Cream and Guacamole
Soft and Hard Shell Tortillas (V, VG)
Shredded Greens (GF, DF, V, VG)
Shredded Jack and Cheddar Mix (GF, V)
Chili Cheese Enchiladas (V)

Choose Three Entrées:

Chipotle Chicken (GF, DF)
Carne Asada with Seared Peppers
and Onions (GF, DF)
Achiote Pork with Pineapple Salsa (GF, DF)
Quinoa and Black Bean Stuffed Mini
Peppers (GF, DF, V, VG)

BOURBON STREET

\$48.95 PER PERSON

Louisiana Sunburst Salad (GF)
Creamy Broccoli Salad (GF)
Southern Dill Coleslaw (GF, DF)
Cheddar Cornbread
Potato Wedges (GF, DF, V)
Smoked Cheddar Mac and Cheese (V)

Choose Three Entrées:

Shrimp Creole (GF)
Red-Hot Chicken (GF)
Buttermilk Fried Chicken
Glazed Meatloaf with a Demi-Glace (GF, DF)
Slow Roasted Pork Back Ribs (GF, DF)
BBQ Chicken Skewers (GF, DF)

THE CLASSICS

\$48.95 PER PERSON

Mixed Field Greens Salad (GF, DF, V, VG)
with an Assortment of Dressings
House Caesar Salad
Greek Salad (V)
Herb Roasted Potatoes (GF, DF, V, VG)
Roasted Seasonal Vegetables (GF, DF, V, VG)

Choose Three Entrées:

Slow Roast Beef with a Demi-Glace (GF, DF)
Roasted Bone In Chicken (GF, DF)
Grilled Pork Tenderloin (GF, DF)
Pork Schnitzel with Mushroom Gravy

BUILD YOUR OWN DINNER BUFFET

All Build Your Own Buffet Dinners include Gourmet Coffee, Assortment of Herbal Teas, Vegetable Crudit , Rice Pilaf OR Roasted New Potatoes, Seasonal Vegetables, Assortment of Fresh Baked Breads with Butter, **PLUS a Selection of Assorted Desserts.** Minimum 50 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

CHOICE OF TWO ENTR ES | **\$41.95** PER PERSON

CHOICE OF THREE ENTR ES | **\$47.95** PER PERSON

CHOOSE THREE SALADS:

Mixed Field Greens (GF, DF, V, VG) with an Assortment of Dressings

Creamy Dill Coleslaw (GF, DF, V)

Country Style Potato Salad (GF, DF, V)

House Caesar Salad

Fresh Cucumber and Tomato Salad (GF, DF, V, VG)

Apple Pecan Spinach Salad (GF, V)

Classic Greek Salad (GF, V)

Caprese Salad (GF, V)

CHOOSE TWO OR THREE ENTR ES:

Lasagna Bolognese

Chicken Parmesan

Hunter Chicken (GF, DF)

Braised Beef with Red Wine Sauce (GF, DF)

Grilled BBQ Chicken (GF, DF)

Pork Schnitzel with Mushroom Gravy

Sliced Roast Canadian Beef with Au Jus (GF, DF)

Baked Salmon Fillet with a Dill Cream Sauce (GF)

Baked Salmon Fillet with Tomato Salsa (GF, DF)

Grilled Pork Tenderloin with Cherry Glaze (GF, DF)

VEGAN AND VEGETARIAN ENTR ES*

Stuffed Zucchini with Baked Ricotta (GF, V)

Mediterranean Falafel with Quinoa and Red Pepper Sauce (GF, DF, V, VG)

*PLEASE SEE DIETARY REQUIREMENTS ON PAGES 18-19

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PLATED DINNERS

All Plated Dinners include Gourmet Coffee, Assortment of Herbal Teas, Salad, and Fresh Baked Breads with Butter. Minimum 50 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums. Dietary modifications available upon request.

CHOOSE ONE STARTER

Mixed Greens with Pear, Asiago, and Pecans, with Berry Balsamic (GF, V)
Caprese Salad with White Balsamic Dressing (GF, V, VG)
Baby Greens, Grape Tomatoes, Cucumber and Parmesan Wafer (GF, V)
Beet Salad with Greens, Cucumber and Feta (GF, V)
Seasonally Inspired Salad

CHOOSE ONE ENTRÉE *Served with Seasonal Vegetables*

Herb Dusted Double Breast of Chicken, Roasted Fingerling Potato, and a Shallot Beurre Blanc (GF)	\$43.95
Chicken Supreme, Fingerling Potatoes with Wine and Herb Cream Sauce (GF)	\$44.95
Pork Tenderloin, Roasted Cherry Demi-Glace, with Garlic Mashed Potatoes (GF)	\$48.95
Salmon, Heirloom Tomato Relish and Roasted Fingerling Potato (GF, DF)	\$52.95
Braised Beef Short Ribs with Creamy Mashed Yukons (GF)	\$57.95
Canadian Strip Loin, Rosemary Red Wine Demi, and Duchess Potatoes (GF)	\$58.95
Roast Prime Rib Served with Garlic Mashed Potatoes (GF)	\$60.95

VEGAN AND VEGETARIAN ENTRÉE ALTERNATIVES*

Falafel, Mediterranean Quinoa with Roasted Red Pepper Sauce (GF, DF, V, VG)	\$33.95
Black Bean and Quinoa Stuffed Mini Peppers with Roasted Red Pepper Sauce (GF, DF, V, VG)	\$33.95
Crispy Fried Tofu with Roasted Red Pepper Sauce (GF, DF, V, VG)	\$33.95

*PLEASE SEE DIETARY REQUIREMENTS ON PAGES 18-19

Vegetarian and dietary alternatives are available when a minimum of five (5) business days' notice is provided. On-site dietary meal requests may be subject to surcharges.

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PLATED DINNERS

All Plated Dinners include Gourmet Coffee, Assortment of Herbal Teas, Salad, and Fresh Baked Breads with Butter. Designed for 50 or more guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

DESSERTS

PLATED DESSERTS

\$10.95 PER PERSON

Decadent Carrot Cake with Pineapple Jam (V)

Strawberry Shortcake with Strawberry Coulis and Whipped Cream (V)

New York Style Cheesecake with Fresh Berry Compote (V)

Strawberry Rhubarb Crisp with White Chocolate Ganache (V)

Crème Brûlée (GF, V)

FAMILY STYLE DESSERT PLATTER

\$10.95 PER PERSON

Cream Puff (V)

Seasonal Tartlet (V)

Okanagan Apple Strudel (V)

Chocolate Tart (V)

Smores Cake (V)

Chocolate Decadence Cake (V, VG)

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RECEPTION DISPLAYS

Each Reception Display serves 50 guests. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

EACH RECEPTION DISPLAY SERVES 50 GUESTS.

DISPLAY OF FRESH VEGETABLE CRUDITÉS

\$230.00

Vegetables (*GF, DF, V, VG*) Served with Green Goddess and Ranch Dipping Sauces

SLICED FRESH FRUIT DISPLAY

\$275.00

Selection of Seasonal Local and Tropical Fruits (*GF, DF, V, VG*)
Served with a Yogurt Dipping Sauce

CANADIAN CHEESE DISPLAY

\$350.00

Selection of Whole, Sliced and Cubed Fine Canadian Cheeses (*GF*)
Served with an Assortment of Crackers, Nuts and Dried Fruit

MEAT AND CHEESE DISPLAY

\$475.00

Chef's Selection of Cured Meats, Cheese and Pickles (*GF*)

CHILLED JUMBO SHRIMP COCKTAIL

\$500.00

Citrus Poached Jumbo Shrimp Served with Cocktail Sauce and Lemon (*GF, DF*)

GRAND DESSERT DISPLAY

\$700.00

Assortment of Cream Puffs, Eclairs, Tartlets, Layer Cake and Chocolate Dipped Strawberries

CARVING & ACTION STATIONS

All Carving and Action Stations are based on 50 guests, unless otherwise priced.

A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

CAJUN FLAMBÉ ACTION STATION

\$19.95 PER PERSON

Black Tiger Shrimp and Sea Scallops with a Spicy and Brandy Cream Sauce (GF)

MAPLE AND MUSTARD GLAZED HAM CARVING STATION

\$340.00

Dijon Mustard with Fresh Bread (DF)

ROASTED CAJUN TURKEY BREAST CARVING STATION

\$385.00

Bourbon Cranberry Sauce and Herb Mayonnaise with Fresh Bread (GF, DF)

SLOW-ROASTED ROUND OF BEEF CARVING STATION

\$425.00

Horseradish and Dijon Mustard with Fresh Bread (GF, DF)



For more information on dietary requirements and substitutions, please refer to the Catering Policies on pages 18-19.

GF = Gluten Free, DF = Dairy Free, V = Vegetarian, VG = Vegan



HORS D'OEUVRES

All Hors D'oeuvre selections are priced per dozen. Minimum order is three dozen. A labour charge of \$60.00 will be charged if there is a party of less than the stated minimums.

COLD SELECTIONS

Hummus and Yogurt in a Cucumber Boat (GF, V)	\$21.00
Classic Tomato Bruschetta with Asiago (V)	\$23.00
Antipasto Skewer (GF)	\$25.00
Smoked Salmon Wrap Pinwheels (V)	\$26.00
Wild Mushroom and Ricotta Crostini (V)	\$27.00
Chilled Shrimp Cocktail with Cocktail Sauce (GF, DF)	\$35.00
Tequila Shrimp and Papaya Tostada (GF, DF)	\$35.00

HOT SELECTIONS

Vegetarian Spring Rolls with a Spicy Red Pepper Sauce (DF, V)	\$22.00
Chorizo Sausage Stuffed Mushrooms (GF)	\$24.00
Spinach and Feta Spanakopita (V)	\$25.00
House Made Meatballs with Tomato Sauce	\$26.00
Thai Style Pork Loin Skewer (GF, DF)	\$27.00
Chicken Satay with a Warm Peanut Sauce (GF, DF)	\$29.00
BBQ Baby Back Pork Ribs (GF, DF)	\$31.00
Petite Crab Cakes with a Chipotle Aioli	\$37.00
Scallops Wrapped in Bacon with a Citrus Maple Syrup Glaze (GF, DF)	\$47.00

BEVERAGE SERVICE

BAR SERVICES

A minimum of \$500.00 in sales, over a four hour period, on all hosted and cash bars are required for each bar. If the \$500.00 in sales is not met, a labour charge of \$250.00 will apply to each required bar.

BAR ITEMS

Cocktails	\$7.75
Premium Cocktails	\$8.75 / \$11.75
Domestic and Local Craft Beer	\$8.50
Premium Beer	\$10.50
Non-Alcoholic Beer	\$8.50
House Wine	\$7.50
Premium Wine	\$10.25
Ciders and Coolers	\$10.50
Mocktails	\$8.50
Soft Drinks	\$3.00
Bottled Water	\$3.00
Canned Juice	\$3.00

HOST/CASH BAR

WINE BY THE BOTTLE

WHITE

Sumac Ridge White	\$35.95
See Ya Later Ranch Gewürztraminer	\$38.95
Inniskillin Pinot Grigio	\$41.95
Hester Creek Pinot Gris	\$43.95
Kim Crawford Sauvignon Blanc	\$45.95
Laughing Stock Viognier	\$65.95

ROSÉ

Hester Creek Rosé Cabernet Franc	\$44.95
Saintly The Good Rosé	\$44.95

SPARKLING

Steller's Jay Songbird Brut	\$50.95
Ruffino Prosecco	\$50.95

RED

Sumac Ridge Red	\$35.95
Inniskillin Cabernet Sauvignon	\$41.95
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

For more information on dietary requirements and substitutions, please refer to the Catering Policies on pages 18-19.



THEMED **MOCKTAILS OR COCKTAILS** AVAILABLE
BY REQUEST

DAILY DELEGATE PACKAGES



To make the planning and budgeting process easier, two daily delegate packages have been created. Each package includes a breakfast buffet, two coffee breaks with snack and a lunch buffet.

OKANAGAN

\$71.95 PER PERSON

BREAKFAST / Kickstart Continental
MORNING BREAK / Coffee Classic
LUNCH BUFFET / Okanagan Lake Picnic Buffet
AFTERNOON BREAK / Coffee Classic

SKAHA

\$104.95 PER PERSON

BREAKFAST BUFFET / Country Croissant Buffet
MORNING BREAK / Sunrise on the Lake
LUNCH BUFFET / Choice of any Themed Lunch Buffet
AFTERNOON BREAK / Okanagan Healthy Start

CATERING POLICIES

EXCLUSIVITY

The Penticton Trade and Convention Centre is managed by Oak View Group. Oak View Group is the official in-house food and beverage provider. Outside food and beverage is not permitted.

FOOD AND BEVERAGE AGREEMENT

Once the venue agreement is signed, a separate food and beverage agreement will be prepared. At the signing of the food and beverage agreement, 50% of the estimated food and beverage total is due. Menu customization charges may apply. If booking on a statutory holiday, an increased labour charge may apply.

Final guarantees and dietary requirements for each service are required five (5) business days before the event. Menu selection is required fourteen (14) business days before the event.

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 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.

Upon request, meal cards can be labelled with dietary restrictions and provided by the catering manager during your event move in. Organizers must distribute the meal cards to their attendees with sensitivities.

Guests with dietary requirements are to present their card to the catering team before the meal service or present at the buffets.

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.

VQA / IMPORT WINES

Please ask about vintages not included in our listed selection.

ALCOHOL REGULATION

The Penticton Trade and Convention Centre, as a licensee, is responsible for the sale and service of alcoholic beverages in accordance with the BC Liquor Control and Licensing Act and Regulations. Therefore, in compliance with the law, all alcoholic beverages must be supplied and served by the Penticton Trade and Convention Centre staff. The Penticton Trade and Convention Centre bar service staff have the right to request two forms of ID from any person to verify their age and to refuse alcoholic beverage service to minors, intoxicated persons or those who cannot produce a valid ID. In accordance to the Penticton Trade and Convention Centre service regulations, all alcohol sales will end one hour before the end of all events. Alcoholic beverages cannot be taken from the premises.

HEALTH & SAFETY

The Penticton Trade and Convention Centre is dedicated to creating a safe and worry-free experience while visiting and enjoying the amenities at our venue. We are confident that our in-house health and safety procedures exceed all expectations.

PLEASE NOTE

All catered events are subject to a 20% Management Charge, 5% GST and 10% Liquor Tax on top of the listed menu price. The Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

For more information, please contact the sales team at the
Penticton Trade and Convention Centre

250.490.2460 | pentictonconventioncentre@oakviewgroup.com



PENTICTON TRADE AND CONVENTION CENTRE

pentictonconventioncentre.com/request-a-quote

250.490.2460 | PENTICTONCONVENTIONCENTRE@OAKVIEWGROUP.COM

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