



WALNUT BEACH RESORT

Banquet Menu

Breakfast

Breaks

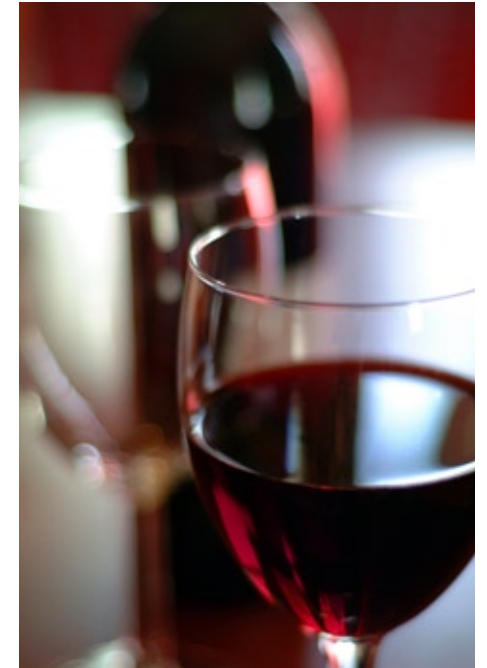
Lunch

Reception

Dinner

Beverages

Audio-Visual





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A delicious, healthy breakfast is sure to get your meeting off to a great start.

CONTINENTAL BREAKFAST BUFFET

\$12.95 per person

(Minimum 10 people)

Selection of Fruit Juices

Freshly baked breakfast pastries including: assorted muffins, fruit danishes, croissants, served with whipped butter, gourmet and local jams

Seasonal fresh fruit platter

Freshly brewed coffee and a selection of regular and herbal teas

DELUXE CONTINENTAL BREAKFAST BUFFET

\$18.95 per person

(Minimum 20 people)

Selection of fruit juices

Freshly baked breakfast pastries including: assorted muffins, fruit danishes, croissants, bagels served with whipped butter, gourmet and local jams

Smoked salmon, capers, cream cheese

Assorted cold cereals with milk

Plain and fruit flavored yogurts

Seasonal fresh fruit platter

Freshly brewed coffee and a selection of regular and herbal teas

WALNUT BEACH HOT BREAKFAST BUFFET

\$19.95 per person

(Minimum 20 people)

Selection of fruit juices

Freshly baked breakfast pastries including: assorted muffins, fruit danishes, croissants, bagels, served with whipped butter, gourmet and local jams

Seasonal fresh fruit platter

Scrambled eggs served with salsa, shredded cheese and hot sauce

Breakfast meats: crisp bacon and baked pork link sausage

Crispy breakfast potatoes

Freshly brewed coffee and a selection of regular and herbal teas

Add on: French toast \$2.50 per person

DELUXE HOT BREAKFAST BUFFET

\$23.95 per person

(Minimum 20 people)

Selection of fruit juices

Freshly baked breakfast pastries including: assorted muffins, fruit danishes, croissants, bagels, banana bread, cinnamon buns served with whipped butter, gourmet and local jams

Assorted cold cereals with milk

Plain and fruit flavored yogurts

Seasonal fresh fruit platter

Fresh whole seasonal fruit

Scrambled eggs served with salsa, shredded cheese and hot sauce

Breakfast meats: crisp bacon and baked pork link sausage

Crispy breakfast potatoes

Freshly brewed coffee and a selection of regular and herbal teas

Add on: French toast \$2.50 per person



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Take a break from working hard and enjoy a selection that will keep everyone energized.

COFFEE BREAK BEVERAGES

Freshly brewed Colombian coffee (regular or decaf 10 cup carafe)	\$27.50 each
Tea – orange pekoe, herbal and spice (10 cup carafe)	\$27.50 each
Fruit juices – apple, orange, grapefruit, cranberry (10 glass pitcher)	\$22.50 each
2% or skim milk (10 glass pitcher)	\$22.50 each
Lemonade and iced tea (10 glass pitcher)	\$27.50 each
Assorted soft drinks	\$2.95 each
Private reserve bottled waters	\$2.35 each

COFFEE BREAK PASTRIES

Freshly baked cookies	\$2.25 each
Assorted muffins	\$2.25 each
Fruit pastries	\$2.25 each
Fluffy croissants	\$2.25 each
Fresh vegetables with tangy herb dip	\$3.95 per person
Seasonal fresh fruit platter	\$5.95 per person
Assorted domestic and imported cheeses served with breads and crackers	\$6.95 per person

WALNUT BEACH THEMED COFFEE BREAKS

(Based on a 30-minute break and minimum 15 people)

Chocolate, Chocolate & More Chocolate \$13.95 per person

- Homemade truffles
- Chocolate & coconut haystacks
- Chocolate chip cookies
- Assorted mini chocolate bars
- Chocolate milk
- Coffee & tea

South Western Siesta \$15.45 per person

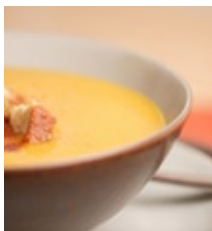
- Blended virgin margaritas & fruit daiquiris
- Warm tortilla chips with fresh cut salsa, sour cream
- Homemade guacamole
- Warm churros
- Assorted soft drinks & bottled water

Smoothie Break \$12.95 per person

- Fruit smoothie bar
- Choice of 2 seasonal fruit smoothies
- Fresh fruit kabobs
- Warm milk chocolate for dipping
- Coffee & tea

The Healthy Choice \$11.95 per person

- Selected whole fresh fruit
- Granola bars
- Assorted fresh fruit yogurts
- Low-fat bran & blueberry muffins
- Blended fruit smoothies
- Coffee & tea



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Our lunches provide a great opportunity to share a midday break and discuss ideas informally.

WRAP LUNCH BUFFET

\$15.95 per person

(minimum 10 people)

Mixed spring greens:

mixed wild greens served with a selection of creamy and vinaigrette dressings

Oven roasted marinated vegetable salad: cellar and seasonal vegetables oven roasted and dressed with roasted garlic balsamic dressing

Selection of fresh wraps and sandwiches prepared on a selection of freshly baked breads, buns and wraps:

Smoked chicken, lettuce and tomato

Black Forest ham and havarti cheese with gourmet mustards

Lettuce, tomato, cucumber, sprouts and cream cheese

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Chef's choice dessert squares

Freshly brewed coffee and a selection of regular and herbal teas

## BUILD YOUR OWN DELI LUNCH

**\$18.95 per person**

*(minimum 20 people)*

Mixed spring greens:

mixed wild greens served with a selection of creamy and vinaigrette dressings

Oven roasted marinated vegetable salad: cellar and seasonal vegetables oven roasted and dressed with roasted garlic balsamic dressing

Freshly baked buns and breads

*Selection of:* Black Forest ham, roasted turkey, roast beef

Selection of cheeses with gourmet mustards, mayonnaise and butter

Lettuce, tomato, cucumber

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Chef's choice dessert squares

Freshly brewed coffee and a selection of regular and herbal teas

BBQ BY THE LAKE LUNCH BUFFET

(Seasonal – Weather Dependant)

\$ 23.95 per person *(minimum 25 people)*

Choice of 2 salads:

Mixed wild greens with creamy and vinaigrette dressings

Classic caesar salad

Thai noodle salad

Marinated vegetable salad

Spinach salad

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*Selection from the BBQ:*

Angus beef burger

Artisan grilled sausage

Grilled vegetable burger

All served on freshly baked buns and bread with a build your own condiment station including:

Sliced cheddar, jalapeño jack, and Swiss cheeses

Sliced tomatoes, lettuce, pickles, red onions and banana peppers

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Chef's choice dessert squares

Freshly brewed coffee and a selection of regular and herbal teas

THE MEDITERRANEAN PASTA BUFFET

\$ 21.95 per person

(minimum 25 people)

Fresh bread with butter

Choice of 2 salads:

Mixed wild greens with creamy and vinaigrette dressings

Classic Caesar salad

Thai noodle salad

Marinated vegetable salad

Spinach salad

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*Your choice of 2:*

Classic lasagna bolognese

Spinach and feta cannelloni

Ravioli with bolognese sauce

Fettuccini alfredo

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Chef's choice dessert squares

Freshly brewed coffee and a selection of regular and herbal teas



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When your group gathers for a reception, your menu choices will help you create just the right mood.

TAPAS MENU

Cold

Smoked salmon & pumpernickel\$23.95 per dozen
Grilled marinated vegetable antipasto platter\$2.95 per person
Prosciutto wrapped asparagus\$34.95 per dozen
Shrimp & cucumber canapés\$21.95 per person
Curried baby shrimp & cracker cup\$18.95 per person
Fresh crudités platter\$2.95 per person

Hot

Grilled Malaysian beef satays\$26.95 per dozen
Grilled garlic lemon & cilantro buttered prawns\$23.95 per dozen
Mini me gourmet burgers\$19.95 per dozen
Tandoori grilled salmon brochettes\$29.95 per dozen
Mini quiche\$19.95 per dozen
Crab cakes\$26.95 per dozen
Grilled chorizo sausage\$26.95 per dozen

Must be ordered by the dozen ~ minimum 2 dozen of each



Banquet Menu

Breakfast Breaks Lunch Reception **Dinner** Beverages Audio-Visual

At the end of the day, your dinner menu will set the tone for a relaxed or formal evening.

DINNER BY THE LAKE BUFFET

Price per person \$42.35

(Minimum of 50 people)

Artisan bread basket with whipped butter

Your choice of 3 salads

Assorted pickles, olives, roasted peppers and artichokes

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*Your choice of 2:*

Colorful rice pilaf

Garlic mashed potatoes

Creamy scalloped potatoes with leeks

Homemade Swiss spaetzle

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Fresh seasonal vegetable medley

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*Your choice of one pair:*

Carved roasted strip loin with a sauce  
Béarnaise

Chicken in a mushroom and merlot sauce  
**or** Spinach and ricotta stuffed chicken

**Or**  
Okanagan fruit stuffed pork loin with prune demi-glaze

Chicken in a sun dried tomato basil cream sauce

**Or**

Carved maple glazed ham in bread dough

Wild salmon fillet in a herb lemon sauce

**(Market Price)**

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Dessert buffet:

Assorted freshly made desserts including: seasonal cakes, fruit tarts, mousse and profiteroles

Consider adding to your buffet:

Wild salmon with fresh fruit salsa **(Market Price)**

Chicken any kind (cajun, sun dried tomato basil, lemon tarragon) **\$3.30**

Carved Baron of beef with peppercorn **or** mushroom demi-glaze. **\$ 3.30**

Consider substituting one of these Okanagan inspired seasonal choices:

Late June-July:

Main course: black cherry & port pork loin

July-August:

Main course: apricot ginger chicken

or plum & chili pork loin

or pork loin with charred tomato salsa

Salads: grilled peaches, bocconcini and fresh basil salad

or local melon and mint trio salad

or tomato watermelon and feta salad

September:

Main course: cider-braised pork chops with apples and garlic

or sautéed chicken with lemon balm

masala and roasted plums

or salmon with rosy tomato sauce

The catering for above menu is prepared by

Dolci Deli and Catering - Osoyoos, BC

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WALNUT BEACH RESORT BBQ BUFFET AT THE LAKE

(Seasonal – Weather Dependent)

\$37.95 per person

(Minimum 25 people – Maximum 50 people)

- Slow roasted BBQ prime rib
- Freshly baked buns with creamy whipped butter
- Mixed wild greens with creamy and vinaigrette dressings
- Classic Caesar salad
- Seasonal grilled vegetables
- Oven roasted baby nugget potatoes
- Slow spit BBQ prime rib beef – Chef carved: AAA Canadian prime rib served with pan gravy and creamy horseradish
- Chef’s choice of seasonal desserts
- Freshly brewed coffee
- Selection of regular and herbal teas

BBQ CHICKEN

\$23.95 per person

(Minimum 20 people – Maximum 50 people)

- Freshly baked buns with creamy whipped butter
- Mixed wild greens with creamy and vinaigrette dressings
- Classic Caesar salad
- Seasonal grilled vegetables
- Oven roasted baby nugget potatoes
- Slow roasted ½ BBQ chicken
- Chef’s choice of seasonal desserts
- Freshly brewed coffee
- Selection of regular and herbal teas

BBQ STEAK AT THE LAKE

\$29.95 per person

(Minimum 20 people – Maximum 40 people)

- Freshly baked buns with creamy whipped butter
- Mixed wild greens with creamy and vinaigrette dressings
- Classic Caesar salad
- Seasonal grilled vegetables
- Oven roasted baby nugget potatoes
- 8 oz certified Angus sirloin steak*
- Chef’s choice of seasonal desserts
- Freshly brewed coffee
- Selection of regular and herbal teas
- *Upgrade to a 10 oz certified Angus New York steak for just \$4 per person

Consider adding to your BBQ menu:

- Corn husk wrapped
- Sockeye salmon \$4 per person
- ½ dozen
- Black Tiger prawns \$4 per person

◀ Back



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Exactly what your group needs to quench thirsts and delight taste buds.

BAR AND WINE PRICES

Host Bar \$5.50

Well brand highballs, domestic beer
house wine: Okanagan vineyards select red and white

Cash Bar

Current wine bar prices

BOTTLES OF WINE

Calnona Vineyards – Pinot Blanc	\$28.95
Okanagan Vineyards – Semillon/Chardonnay	\$26.95
Okanagan Vineyards – Mythical Chardonnay	\$21.95
Jackson Triggs – Prop Ed. Sauvignon Blanc	\$32.95
Peller Estate – Prop Res Pinot Grigio	\$26.95
Jackson Triggs – Cabernet Sauvignon	\$34.95
Calnona Vineyards – Merlot	\$28.95
Peller Estate – Family Series Cabernet Merlot	\$41.95
Peller Estate – Prop Res Malbec Cabernet	\$26.95
Peller Estate – Private Reserve Syrah	\$53.95

Other wines available upon request. Above selection and prices can change without notice. Prices are subject to 15% Gratuity, 10% Liquor tax, 5% GST.



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When it's show time, we can help make sure you have the right equipment for a dynamic presentation.

Audio-visual is available. Please contact resort directly for services and prices.