



**Bar &
Beverage**
MENU

Wine & Sparkling

RED WINE & WHITE WINE \$8 / 5oz glass \$40 / bottle

SPARKLING WINE \$9 / 5oz glass \$44 / bottle

By the Bottle

SUMMERHILL CIPES BRUT, Okanagan Valley, BC \$60

SEGURA VIUDAS BRUT RESERVA, Spain \$44

PROSECCO FRIZZANTE, VILLA TERESA ORGANIC, Italy \$50

BURROWING OWL, MERLOT, Oliver, BC VQA \$70

QUAILS GATE ESTATE WINERY, CHARDONNAY, Okanagan Valley, BC \$55

QUAILS GATE ESTATE WINERY, MERLOT, Okanagan Valley, BC \$55

BLASTED CHURCH, PINOT GRIS, Okanagan Valley, BC \$50

BLASTED CHURCH, SYRAH, Okanagan Valley, BC \$50

HESTER CREEK ESTATE WINERY, CABERNET MERLOT, Black Sage, BC \$40

HESTER CREEK ESTATE WINERY, PINOT BLANC, Okanagan Valley, BC \$40

NK'MIP CELLARS, MERLOT, Osoyoos, BC \$50

NK'MIP CELLARS, CHARDONNAY, Osoyoos, BC \$50

MISSION HILL ESTATE WINERY, CABERNET MERLOT, 5 Vineyards, Okanagan Valley, BC VQA \$45

MISSION HILL ESTATE WINERY, CHARDONNAY, 5 Vineyards, Okanagan Valley, BC VQA \$45

MISSION HILL ESTATE WINERY, PINOT GRIGIO, 5 Vineyards, Okanagan Valley, BC VQA \$45

PROSPECT WINERY, SAUVIGNON BLANC, Okanagan Valley, BC \$40

PROSPECT WINERY, PINOT NOIR, Okanagan Valley, BC \$40



Beer & Cider

Domestic and Micro Brewery Bottled \$7.5

WHISTLER BREWERY POWDER MOUNTAIN LAGER

WHISTLER BREWERY LOST LAKE IPA

STEAMWORKS BREWERY PILSNER

STEAMWORKS BREWERY PALE ALE

LONETREE CIDER

KOKANEE

COORS LIGHT

Import Beer Bottled \$8

CORONA

HEINEKEN

Liquor \$7.5/OZ

FINLANDIA VODKA

STOLICHNAYA VODKA

BACARDI WHITE RUM

BOMBAY SAPPHIRE GIN

TANQUERAY GIN

CANADIAN CLUB RYE WHISKY

CAPTAIN MORGAN BLACK RUM

CAPTAIN MORGAN SPICED RUM

JACK DANIELS BOURBON

JAMESON'S IRISH WHISKY

JOHNNIE WALKER RED BLENDED SCOTCH

JOSE CUERVO TEQUILA

CROWN ROYAL

AMARETTO DISARONNO

KAHLUA

BAILEYS

COINTREAU

GRAND MARNIER

Premium \$10/OZ

JOHNNIE WALKER BLACK

Top Shelf \$12/OZ

PATRON SILVER TEQUILLA





Non-Alcoholic Beverages

BOTTLED JUICE \$4

CANNED SODA BEVERAGES \$4

STILL & SPARKING WATER \$4

SPIRIT BEAR FAIR TRADE COFFEE & PAISLEY ORGANIC TEA STATION \$4.50

HOT CHOCOLATE or APPLE CIDER STATION \$5

F&B FINE PRINT / STAFFING & SERVICE:

Each event is unique and requires service which can vary depending on the needs of your group. Our Conference Services Manager will be able to determine service costs once there is a clear understanding of what is required to successfully execute your event.

To secure our in house services we would require:

- Menu selections must be confirmed no later than 2 weeks in advance
- 40% deposit based on the initial food and beverage quote and concept of your event, which will include an estimate of alcohol consumption. Payable by cheque, wire transfer or credit card
- A credit card must be left on file
- Actual numbers for your event must be confirmed seven days prior
- 100% paid in full, 2 weeks prior to your event based on authorized final quote- which will include all food and beverage and minimum estimate of alcohol consumption.
Payable by cheque, wire transfer or credit card
- Within 72 hours after your event, any additional beverage charges and any incidentals will be charged to the credit card on file unless other payment arrangements have been made.
- All equipment and personal belongs must be removed the same evening of the event, unless prior arrangements have been made with SLCC team. Additional storage costs may apply.
- A 17% service charge will be added to your final invoice for food & beverage

Included in all In-house catered events:

- White china plates cutlery & basic glassware
- Basic black or white linen for all food and beverage stations are provided complimentary.



- In house tables and chairs (see top 2 sections of furniture rental brochure)

Additional costs for all In-house catered events:

- Guest Table Linens
 - In-house rental: 90X90 black or white linen - \$5.00 per cloth (recommended 2 per table for full coverage)
 - In-house rental: Linen napkin black or white - \$1.00 per napkin
 - **Note:** Additional colors and styles of linen may be provided and priced accordingly
- See SLCC furniture Rental Brochure for additional equipment/furniture enhancements available in-house
- Buffet menu packaged pricing is based on industry staffing ratios of 1 staff member per 30 guests OR 1 per 10 guests for plated service. Should additional staffing be required, a minimum of 4 hours per staff member will be charged \$25/per staff/hour.
- For cash bars payable by guests, cashiers and bar tenders will be charged to the client for \$25/per staff/per hour for a minimum 4 hour shift.

