

Wine & Sparkling

By the Bottle

SAINT LOUIS BRUT, *France* \$45

LA'P CHEET, *Okanagan Valley BC* \$55

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

INDIGENOUS WORLD WINES, HEE HEE TEL-KIN – WHITE BLEND,
Okanagan Valley, BC \$45

INDIGENOUS WORLD WINES, IWW HEE HEE TEL-KIN – RED BLEND,
Okanagan Valley, BC \$45

HESTER CREEK – MERLOT, *Golden Mile Bench, BC* \$45

HESTER CREEK – PINOT GRIS, *Golden Mile Bench, BC* \$45

QUAILS' GATE – CABERNET SAUVIGNON, *West Kelowna, BC* \$60

QUAILS' GATE – CHARDONNAY, *West Kelowna, BC* \$60

KETTLE VALLEY – PINOT NOIR, *Naramata, BC* \$65

KETTLE VALLEY – SEMILLON SAUVIGNON BLANC, *Naramata, BC* \$65

Beer & Cider

Domestic & Micro Brewery \$9

WHISTLER BREWERY POWDER MOUNTAIN LAGER

WHISTLER BREWERY LOST LAKE IPA

LONETREE DRY APPLE CIDER



Liquor \$9/0Z

FINLANDIA VODKA
BACARDI WHITE RUM
JOHNNIE WALKER BLACK
CAPTAIN MORGAN BLACK
BOMBAY SAPPHIRE GIN
CANADIAN CLUB RYE WHISKY
JACK DANIELS BOURBON
JOSE CUERVO TEQUILA
CROWN ROYAL
AMARETTO DISARONNO
KAHLUA
BAILEYS
COINTREAU
GRAND MARNIER

Non-Alcoholic Beverages

BOTTLED JUICE \$4
CANNED SODA BEVERAGES \$4
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 the required service can vary depending on the needs of your group. Our Conference Services Manager will be able to determine service needs and 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
- Due to liquor licensing; outside alcohol is NOT permitted and may result in shutdown of your event

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.

PLEASE NOTE:

**All food & beverage is subject to a 17% service charge & 5% GST*

**We are happy to accommodate specific dietary requirements with advance notice*

** Specialty liquor orders are considered to be any items not included in common stock inventory*

** Specialty items require pre-payment for requested quantities in full & these orders must be submitted minimum three weeks in advance of delivery date*

**Menu selections are due 2 weeks prior to event date*

ONCE YOU HAVE CONFIRMED:

**Final confirmations of guest count and any dietary restrictions are required no later than 72 hours in advance*

**Billing is based on numbers as per final confirmation. Cancellations within 72 hours will result in full charges*

**All confirmations to be sent to our in-house catering department emma.mostrom@slcc.ca 604 964 0996*

