

Stay™ | AT A BELLSTAR RESORT



VINEYARD RESORT & SPA
OSOYOOS, BRITISH COLUMBIA

**Bellstar Resorts presents Passetempo
Restaurant & Spirit Ridge Vineyard Resort**

Conference / Banquet Menu 2009

Breakfast (*Please choose Buffet or Family Style*)

Continental

assorted pastries and muffins
coffee, tea and assorted juices

12 per person

Continental Deluxe

assorted deli meats, cheeses, and bread
seasonal fresh fruit with yogurt
assorted pastries and muffins
coffee, tea and assorted juices

18 per person

Canadian

scrambled eggs with cheese
smoked bacon
potato hash
multigrain toast, peanut butter, and jam
seasonal fruit salad with yogurt
coffee, tea and assorted juices

23 per person

Canadian Deluxe

eggs benedict (honey ham, smoked salmon, or tomato)
smoked bacon or homemade sausage
pancakes with maple syrup
potato hash
toast and jam
seasonal fruit salad
granola and yogurt
coffee, tea, and assorted juices

27 per person

Prices subject to change without notice. Prices are subject to GST and 18% Gratuities.

Working Lunch (*Buffet Style*)

Pinot

Mixed green salad or caesar salad

Sandwich platters: choice of deli meats or vegetarian
coffee, tea and soft drinks

18 per person

Merlot

Mixed green salad or caesar salad

Choice of pulled pork or tomato, basil, bocconcini sandwich with soup of the day
coffee, tea and soft drinks

22 per person

Meritage

Mixed green salad or caesar salad

Sandwich platters: choice of deli meats or vegetarian
cold poached prawns with cocktail sauce

Gazpacho

Coffee, tea and soft drinks

27 per person

Prices subject to change without notice. Prices are subject to GST and 18% gratuities.

Lunch (*Individually Plated*)

Cabernet

Seasonal organic greens with cider vinaigrette, raw milk cheddar, spiced nuts

or

Daily soup

Grilled striploin with garlic sourdough and remoulade

or

Sauteed wild salmon with quinoa pilaf and spicy cucumber salad

Chocolate truffle torte

or

Vanilla bean ice cream with seasonal fruit compote

32 per person

45 with wine selections

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Coffee Breaks (*Buffet Style*)

Java

Coffee or tea and assorted muffins

8 per person

Mocha

Coffee or tea and assorted in-house baked pastries

10 per person

Espresso

Coffee or tea, soft drinks, juices, fresh fruit platter,
and in-house baked pastries

14 per person

Prices subject to change without notice. Prices are subject to GST and 18% Gratuities.

Dinner (*Please choose Buffet or Family style*)

All meals include mixed green or caesar salad

Sauvignon

Roasted wild salmon with sweet corn emulsion

Roasted free run chicken breast with assorted mushrooms and roast garlic

Organic saskatchewan wild rice

Seasonal vegetables

Chocolate mousse

32 per person

Chardonnay

Red wine braised beef short ribs

Vancouver island snapper with fresh herbs and garlic

Mascarpone mashed potato

Warm lentil salad

Seasonal vegetables

Seasonal fresh fruit tossed with grand marnier

39 per person

Syrah

Roasted prime ribeye with yorkshire pudding, pan juices and fresh horseradish

Seared sablefish, oven dried tomato and fennel reduction

Herb roasted organic potatoes

Crispy "all day" polenta

Seasonal vegetables

Spiced orin apple cake

45 per person

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Dinner (*Individually Plated*)

Viognier

Starters

Wild salmon pickled in juniper and gin with preserved lemon

or

Classic steak tartare with fried capers, dijon, fresh horseradish, toasts

Salads

Baby romain with roast garlic vinaigrette

or

Mixed green salad with cider vinaigrette

Entrees

Roasted aaa ribeye with qualicum blue reduction, mashed potato

or

Seared wild salmon fillet with crispy polenta and beet reduction

or

Roasted free run chicken with wild mushrooms roast garlic

Desserts

Velvet chocolate mousse

or

Spiced orin apple cake

49 per person

75 with wine selections

Prices subject to change without notice. Prices are subject to GST and 18% gratuities.

PASSATEMPO BANQUET POLICIES 2009

GST and 18% gratuity will be added to all prices

Banquet bookings must be a minimum of 15 guests or an additional fee will apply.

Corkage Fee:

\$15/bottle opened

'Family Style' Service:

All food is served on platters on the table for people to share.

Please note family style is not 'all you can eat' thus extra portions may incur additional cost.

We will ever endeavor to meet any dietary restrictions such as vegetarian, vegan, celiac, or lactose intolerance.

The chef would be happy to customize any requests for Culinary favorites. An additional charge may apply.

25% non-refundable deposit is required to secure your booking.

Cancellation of a confirmed booking less that two weeks prior to the date of arrival will incur a cancellation charge should we be unable to resell the canceled space.

We require an approximate guest count 30 days prior to the event.

A final guarantee is required 72 hours prior to the event.

Should no guarantee be received, Passatempo will prepare and charge for the original numbers quoted. Passatempo will prepare and set 5% above the guaranteed number.

**ANY QUESTIONS OR CONCERNS PLEASE CONTACT
THE BANQUET DIRECTOR AT 250 495 8007.**