



**Quaaout**  
— Lodge —

**Little Shuswap Lake, BC**



## **CONFERENCE & SPECIAL EVENTS GROUP MENUS 2012**

The Quaaout Lodge & Spa, Talking Rock Golf features a picture perfect setting and a full service **Conference & Meeting Centre**. It is a place where foodies gather to enjoy a fusion of ethnic culture and local ingredients to create a tantalizing culinary experience.

Our guests will find delicacies on the dinner and catering menus which honour the First Nation traditions of the region such as Venison, Wild Salmon, Buffalo and our Traditional "Chicken or Salmon" in Clay (Notice required).

Our catering team welcomes the opportunity to work with you to customize a menu that will satisfy the discerning tastes of your guests. We look forward to assisting you with a successful and memorable event. For further information, please contact our **Sales & Catering Department**.

**1663 Little Shuswap Lake Road West**

**P.O. Box 1215, Chase, BC V0E 1M0**

**1-800-663-4303**

**Ph# 250-679-3090 Fax# 250-679-3039**

[catering@quaaoutlodge.com](mailto:catering@quaaoutlodge.com)

[www.quaaoutlodge.com](http://www.quaaoutlodge.com)



# RESORT FACTS

## LODGE GUEST ROOMS

- 40 Double Queen rooms
- 10 Standard King rooms
- 12 Deluxe King rooms
- 6 King Rooms with Jacuzzi & Fireplace
- 1 Honeymoon Suite
- 1 Presidential Suite

## RESTAURANT & LOBBY

- Jack Sam's Restaurant & Sports Lounge
- Outdoor Patio
- Outdoor Gazebo

## MEETING & BANQUET ROOMS

- Chief's Room: 2123 sq. ft.
- Grouse Room: 969 sq. ft.
- Turtle Room: 581 sq. ft.
- Salmon Room: 433

## LOCATION

On the shores of Little Shuswap Lake approximately 10km east of Chase,  
40 km west of Salmon Arm, and 60 km east of Kamloops  
Access via the Skwlax Bridge across the Little South Thompson River.

## AMENITIES

Indoor pool, whirl pool, steam room, fitness room, business centre,  
800 ft of private sandy beach, outdoor patio, wireless internet, business services,  
18 hole championship golf course, **Talking Rock Golf Club,**  
**"Le7ke" Health Spa**



# AV EQUIPMENT RENTALS

Screen	\$15
TV Monitor	\$15
TV Monitor & VCR	\$25
DVD player	\$25
DVD player & TV	\$40
LCD Projector (min 4 hour rental)	4 Hours \$75.00 * * minimum charge 4-8 Hours \$150.00
Flipchart/Whiteboard (Including markers and paper)	\$15
PA System	\$75
Conference phone	\$50

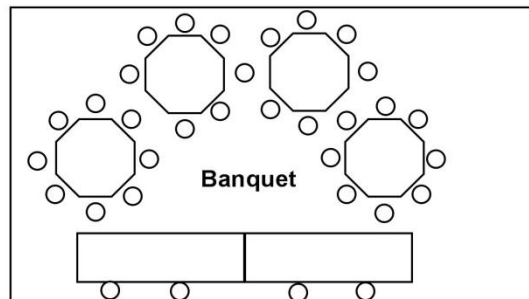
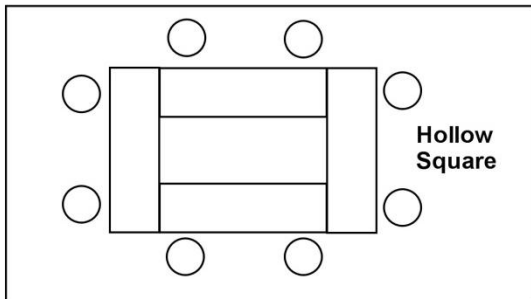
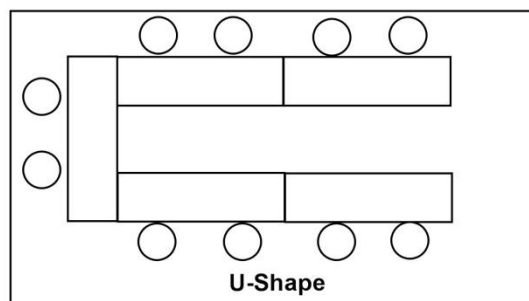
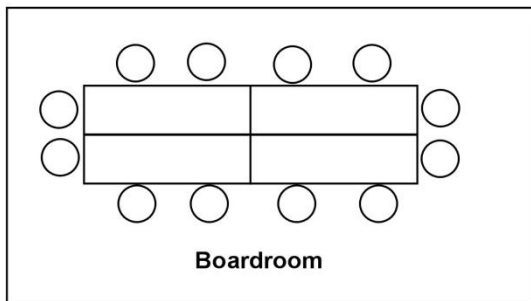
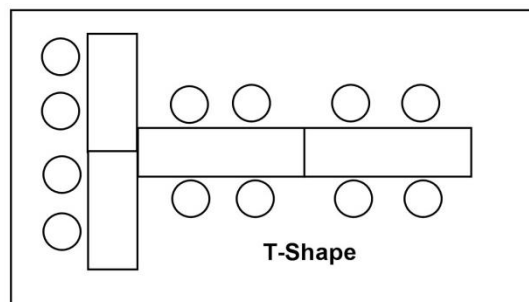
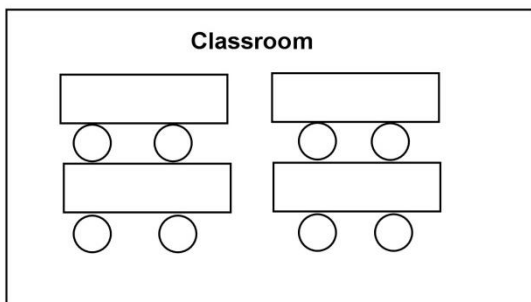
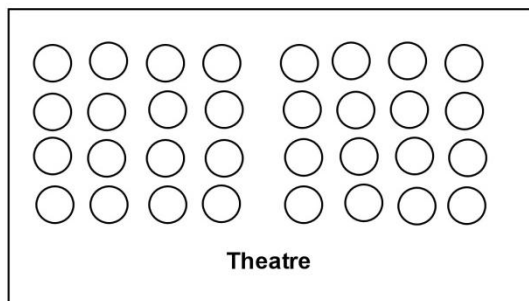
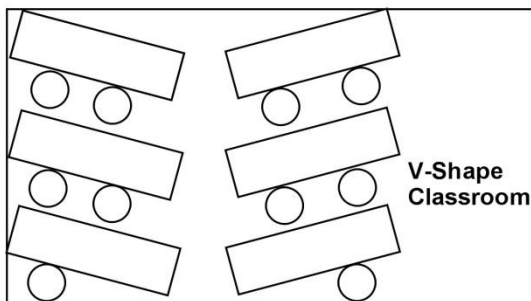
ADDITIONAL EQUIPMENT AVAILABLE UPON REQUEST

Above prices do not include tax & set up charge.



# ROOM LAYOUTS

The following room layouts shown are the most commonly used for meetings and banquets.  
We are happy to customize a layout that will work for your event.





## BANQUET ROOM RENTAL RATES

ROOMS	FULL DAY	HALF DAY
Chief's Room	\$350.00	\$185.00
Grouse room	\$215.00	\$145.00
Salmon room	\$125.00	\$95.00
Turtle room	\$125.00	\$95.00
Salmon & Turtle Room	\$215.00	\$145.00
Outdoor Gazebo	\$350.00	

ROOM NAME	SQ. FT	DIMENSIONS	CEILING HEIGHT	THEATRE	CLASSROOM	RECEPTION	BANQUET
Chief's Room	2123	52' Diameter	50' (Coned)	210	41-82	210	136
Grouse Room	969	24'6"x 39'7"	11'3"	96	28-56	96	64
Turtle Room	581	28'6"x20'5"	11'3"	58	15-30	58	40
Salmon Room	433	19'3"x22'6"	11'3"	43	12-24	43	32
Combined Rooms	4106			407	96-192	407	272
Outdoor Gazebo	110	Octagonal	Vaulted	N/A	N/A	1000	40
Outdoor Patio	-	Patio Tables & Umbrellas	N/A	N/A	N/A	N/A	40



## BREAKFAST BUFFETS

### CONTINENTAL BREAKFAST

**\$12 per person**

Chilled Fruit Juices  
Croissants, Danish, & LOW-FAT Muffins  
Butter & Preserves  
Seasonal Fruit Salad  
FLAVORED Yogurt CUP  
Cold Cereal & Milk, Coffee, Tea, or Milk

### QUAAOUT BREAKFAST FEAST

**\$15 per person**

Chilled Fruit Juices, Coffee, Tea, or Milk  
Cold Cereals & Milk  
Seasonal Fruit Platter  
Scrambled Eggs  
Smoked Bacon & English Banger Sausage  
Hash brown Potatoes  
Pancakes & French Toast with Maple Syrup  
Selection of Croissants, Danish, & Muffins  
Coffee, Tea, or Milk

### HEALTHY START BREAKFAST

**\$16 per person**

Chilled Fruit Juices  
Cottage cheese & low fat yogurt CUPS  
Assorted cold cereals & granola  
sliced Seasonal Fruit Salad  
Low fat muffins with assorted preserves  
Oatmeal with brown sugar, maple syrup & skim milk  
Poached eggs with pan fried potatoes  
Coffee, Tea, or Milk

### THE EUROPEAN

**\$17 per person**

Basket of muffins, croissants, rolls, & bread  
Butter & preserves  
A selection of deli meats  
Herb Marinated Tomato  
A selection of Imported & Domestic Cheeses  
Sliced seasonal fruit  
Coffee, tea, or milk

### BREAKFAST ON THE GO

**\$15 per person**

Choose one of the following:

- Breakfast Burrito or Breakfast Bunwich
- Boxed with Granola bar, Yogurt cup, Apple, Orange, OR Banana, Fruit Juice or Milk

All above prices are subject to change without notice.  
Taxes and gratuities not included



## POWER HOUR

### COFFEE BREAK

Coffee, Tea, or Hot Chocolate	10 cup thermos	\$15
Coffee Urn	48 cups	\$65
Orange, Apple, Grapefruit juice & Iced tea	64 oz pitcher	\$16
Tomato, Pineapple, & Clamato juice	64 oz pitcher	\$16
Assorted Soft Drinks & Water	bottles	\$3 ea
Perrier Sparkling Water	bottles	\$4 ea

### BAKERY & DELI GOODS

Bannock with jam	\$3 each
Granola bars	\$2 each
Basic cheese & cracker platter	\$5 per person
Low-fat muffins, croissants or Danish	\$24 per dozen
Cookies	\$18 per dozen
Basket of whole fruit	\$18 per dozen
Seasonal fresh cut vegetables & dip	\$4 per person
Fresh fruit platter	\$5 per person
Specialty cakes	\$7 per person

#### EYE OPENER

\$7 per person

Muffins, Danish, seasonal fruit salad  
Orange juice  
Freshly brewed Coffee & tea

#### HEALTH STOP

\$8 per person

Granola bars  
seasonal fruit slices  
Individual flavoured yogurt cup  
bottled water  
Freshly brewed Coffee & tea

#### ABORIGINAL TREAT

\$6 per person

Bannock & preserves  
Orange juice  
Freshly brewed Coffee & tea

#### AFTERNOON DELIGHT

\$8 per person

Cookies, ice tea, sliced seasonal fruit  
Freshly brewed Coffee & tea

All above prices are subject to change without notice.  
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## LUNCH BUFFETS

### **SOUP & SANDWICH BUFFET \$16 per person**

Chef's soup du jour  
Assorted gourmet sandwiches & wraps  
Quaaout mixed green salad  
Assorted dressings  
Coffee or Tea

### **PASTA BUFFET \$18 per person**

Chef's choice pasta  
Marinara & cream pasta sauces  
Baked meat balls  
Caesar salad with croutons & parmesan  
Oven-baked garlic cheese bread  
Coffee or Tea

### **BEEF DIP BUFFET \$18 per person**

Chef - carved roast beef  
Fresh Kaiser rolls and hoagies  
Quaaout mixed green salad  
Assorted dressings  
Seasonal fresh cut vegetables & dip  
Sliced Cheddar & Swiss cheeses  
Served with horseradish, mustards, & mayonnaise  
Coffee or Tea

### **DELI COUNTER \$17 per person**

Assorted breads and rolls  
Assorted deli meats and imported & domestic cheeses  
Pickles, tomato, cucumber, lettuce, & onions  
Quaaout mixed green salad  
Assorted dressings  
Whipped butter & condiments  
Coffee or Tea

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## RECEPTION MENU

### HOT HORS D'OEUVRES

(MINIMUM 2 DOZEN EACH SELECTION)

**\$25 PER DOZEN**

Pancetta wrapped Scallops & Maple Vinaigrette

Tortilla crusted Prawns  
with fresh Tomato Salsa & spicy Guacamole

Lamb Riblets  
with Honey Soya Sauce

Mediterranean Quesadilla Points  
Kalamata Olives, sun-dried Tomatoes, Mozzarella

Oysters Rockefeller baked in the ½ shell

Slow Roasted Pork Ribs  
with Bourbon Glaze

Chicken Satay  
with Hoisin Soya Sauce

Baked Brie  
with roasted Garlic & Preserves served  
with toasted French bread

Vegetable Spring Roll  
with Sweet Chilli dipping Sauce

Tuna Pot Stickers  
with spicy Wasabi Sauce

Wild Mushroom Pizzettas  
with shaved Parmesan Cheese

Medley of Mini Quiches

### COLD CANAPES

(MINIMUM 2 DOZEN EACH SELECTION)

**\$25 PER DOZEN**

Bocconcini,  
Basil & Tomato skewers marinated in fresh Pesto

Tuna Tartar  
on fried Won Ton Skins

Fresh Rice Paper Salad Rolls  
with Prawns & Peanut Sauce

Fresh Oysters on the ½ Shell  
with traditional condiments

Three Tomato Bruschetta  
on Sourdough Crustini

Sesame Won Ton Triangles  
with smoked Salmon

Buffalo Carpaccio,  
with Dijonnaise crust, Olive Oil,  
Cracked Pepper & Shaved Parmesan

Salmon Gravlax  
Served on a Crustini

All above prices are subject to change without notice.  
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## RECEPTION MENU

### PLATTERS

(SERVES 20)

Assorted deli meats and imported & domestic cheeses  
\$120

Side of pacific smoked salmon with traditional condiments of diced red onion, lemon and capers  
\$125

Assorted fresh cut vegetables & dip  
\$80

### MIDNIGHT SNACK

Bunwiches with cold cuts and cheese  
Condiments on the side  
\$7 per person

All above prices are subject to change without notice.  
Taxes and gratuities not included



# BBQ BUFFETS

## BARBEQUE LUNCH BUFFET

\$18 per person  
(Minimum 20 guests)

Choice of two items per Event, one item per person:

Beef Burger  
Buffalo Burger  
Chicken Breast Burger  
Salmon Burger

Choice of Two of the following Salads:

Mixed Garden Greens  
Caesar  
Tomato Bocconcini Basil  
Herb Red Potato  
Pasta Salad

House made Bannock & fresh rolls

Additional Main items are available for \$5 per item per person

All above prices are subject to change without notice.  
Taxes and gratuities not included



# BBQ BUFFETS

## DINNER BUFFET

\$30 per person

(Minimum 20 guests)

Choice of two items per Event, one item per person:

Herb Marinated Chicken Breast  
Maple Glazed Salmon Filet  
New York Steak  
Ginger Soy Marinated tofu Steak

Two of the following:

Baked Potato with all the fixings  
New Baby Roast Potato  
Mixed wild Rice Pilaf

Choose Three of the Following:

Mixed Garden Greens  
Caesar  
Tomato Bocconcini Basil  
Herb Red Potato  
Pasta Salad

Served with:

Grilled Summer Vegetables  
House made Bannock & dinner rolls

Freshly Brewed Coffee & Tea

Additional main items available at a cost of \$7 per item per person

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## DINNER BUFFETS

(Minimum 20 guests)

### TURKEY BUFFET

\$25 per person

Roast turkey & pan gravy  
Chef's stuffing  
Creamy mashed potatoes  
Cranberry sauce

Fresh seasonal vegetables  
Three assorted salads

Fresh house made bannock & buns

Assorted desserts

Freshly brewed Coffee & tea

Assorted seasonal fresh fruits  
\$4.50 per person

Baked ham  
\$3.25 per person

### SQUILAX BUFFET

\$32 per person

#### Choice of Two

Herb scented baked Salmon

Carved Roast Beef

Selection of Horseradish & assorted Mustards

Roast Chicken with house made BBQ Sauce

Choice of Grilled Vegetable or Seafood Lasagna

Paella – (Chorizo, Chicken, Prawns, Mussels & Scallops  
Served over Saffron Rice)

#### Choice of Two:

Roasted Potatoes

Mashed Potatoes

Mixture of Wild Rice Pilaf

Fresh Seasonal Vegetables

Two assorted Salads

Fresh house made Bannock & Buns

Assorted Desserts squares

Coffee & Tea

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# DINNER BUFFETS

## FIRST NATIONS DINNER BUFFET

\$36 per person

(Minimum 25 guests)

Choice of two items:

Carved roast Buffalo with au jus  
Grilled Chicken Breast with wild Blueberry demi-glaze  
Herb Roasted Salmon with Lemon Caper Cream Sauce

Roasted Potatoes  
Mixed Wild Rice  
Fresh seasonal Vegetables  
Three Assorted salads

Fresh house made bannock & buns

Assorted desserts

Freshly brewed Coffee & tea

All above prices are subject to change without notice.  
Taxes and gratuities not included



## DINNER BUFFETS

### PRIME RIB DINNER BUFFET

\$36 per person

(Minimum 25 guests)

Slow Roasted Canadian Prime Rib with au jus

Herb & Roasted Garlic Mashed Potato

Mixed Wild Rice

Fresh Seasonal Vegetables

Three Assorted Fresh Salads

Vegetable Platter with Dip

House made Bannock

Assorted Condiments

Dessert Platters

Freshly brewed Coffee & tea

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# TABLE D'HÔTE

(72 Hours advance notice required)

## TRADITIONAL CHICKEN OR SALMON IN CLAY DINNER

\$42 per person

(Based on the traditional native custom of wrapping a chicken or salmon in clay and baking it in the coals of the fire)

Wing-tip Chicken Breast served with demi-glaze

(Or)

Salmon filet served with lemon dill sauce

Souvenir mallet included

Chef's seasonal Potato

(Or)

Mixed Wild Rice

Fresh seasonal vegetables

Quaaout mixed green salad

Assorted dressings

Chef's choice dessert

Freshly brewed Coffee & tea

All above prices are subject to change without notice.  
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## PLATED DINNER SERVICE

Your choice – price per person based on overall selections  
And can be discussed with Catering Manager at time of booking:  
Choice of 3- 4- 5 Courses (Must include 1 Entree):

### Starters

- Smoked Salmon Ravioli with Caviar Beurre Blanc: **\$13**
  - Quaaout Salad with Champagne Vinaigrette: **\$7**
  - Seared Scallops with Confit of Vegetables: **\$14**
- Pan fried Crab Cakes on Fennel Slaw with Citrus Vinaigrette: **\$14**
  - Baby Caesar Salad with Parmesan & Croutons: **\$8**
    - Roasted Roma Tomato Soup: **\$5**
    - Wild Mushroom Soup: **\$6**
    - Oyster on the ½ shell: **\$13**

All above prices are subject to change without notice.  
Taxes and gratuities not included

## PLATED DINNER SERVICE CONT.

### Entrées

- Rack of Lamb with Black Mustard Rub: **\$32**
- Grilled Venison Loin with Juniper Berry Jus: **\$32**
  - Citrus marinated Chicken Breast: **\$26**
- Bourbon Glazed BBQ Back Ribs & Home Baked Beans: **\$28**
  - Peppered Beef Tenderloin: **\$32**
  - Wild Pacific Salmon with Maple Glaze: **\$26**
  - Seared Cod wrapped in Pancetta: **\$27**

“Surf & Turf” option:

Add Jumbo Prawns or Scallops to any entrees for additional cost of **\$7**

All entrées served with choice of either

Potato Pavé or Wild Rice

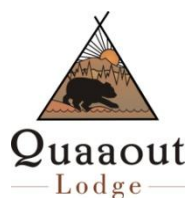
Seasonal Vegetables

Fresh house made Bannock & Buns

### Desserts:

- Pot au Crème: **\$6**
- Strawberry Cheese Cake: **\$6**
  - Chocolate Mousse: **\$7**
- Fresh Berries with Mascarpone Whipped Cream  
& Honey Balsamic Glaze: **\$6**

All above prices are subject to change without notice.  
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# BANQUET BAR PRICES

(A LABOUR CHARGE OF \$20.00 PER HOUR WILL BE LEVIED FOR THE BARTENDER  
IF THE REVENUE IS LESS THAN \$200.00)

	Bar Prices (includes HST)
<b>LIQUOR</b>	
House brands (1 oz)	\$6
Deluxe brands (1 oz)	\$6.50
<b>BEER</b>	
Domestic	\$6
Imported	\$6.25
<b>CIDERS &amp; COOLERS</b>	
Domestic 5oz	\$6
<b>WINE (GLASS)</b>	
House	\$6
<b>SOFT DRINKS</b>	
Soft drinks	\$2
Juices	\$3
Mineral water	\$3
<b>OTHER</b>	
Fruit punch w/spirits: (1 gallon)	\$49
Champagne punch: (1 gallon)	\$63

All above prices are subject to change without notice.



## REQUEST FOR INFORMATION

GROUP NAME: \_\_\_\_\_

CONTACT NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ POSTAL CODE: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_

EMAIL: \_\_\_\_\_

EVENT DATE: \_\_\_\_\_ # OF PEOPLE: \_\_\_\_\_

EVENT NAME: \_\_\_\_\_

DESIRED BANQUET ROOM: \_\_\_\_\_

DESIRED FOOD & BEVERAGE: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# OF Guestrooms & dates : \_\_\_\_\_

NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Fax to: Attention: Catering Manager  
250-679-3039 or

Email: [catering@quaaoutlodge.com](mailto:catering@quaaoutlodge.com)