



QUAAOUT

LODGE & SPA

AT TALKING ROCK RESORT

# HOLIDAY PACKAGES



2021

# Holiday Packages



## All Packages Include:

- Private Room with PA system for 4 hours
- All tables, chairs, settings
- Private bar with serving staff
- Decorated Christmas tree
- Holiday centerpiece at each table
- Group guest room discount

Additional Room Rental Time - \$100/hr

Chiefs/Grouse Room- \$875

*\*Up to 100 people*

Chiefs Room -\$600

*\*Up to 40 people*

Grouse Room- \$325

*\*Up to 24 people*

Salmon/Turtle Room- \$325

*\*Up to 24 people*

Full Ballroom- \$1,300

*Up to 150 people*

*Room occupancy based on 6 people per round table*

*\*COVID-19 Protocols in place*

# Holiday Menus



## WELCOME RECEPTION

\$18 ++ per person  
3 passed canapes per person

Winter Squash And Potato Fritter  
Fermented Sunchoke Raitha

Wild Mushroom and Pancetta Arancinni  
Tomato Aioli

Pigdoosig Wild Salmon "Tataki"  
Caramelized Onion Crema, Chive, Kelp Salt

*Add Non- alcoholic Festive punch- \$5++ per person*

*Add Muled Wine- \$7++ per person*

*Add Sparkling Wine Cocktail- \$8++ per person*

++ items are subject to taxes and 15% gratuity  
Please advise your event coordinator of any dietary restrictions 14 days in advance  
Final guaranteed numbers required 7 days in advance of reservation

# Holiday Menus



## FESTIVE PLATED

\$59 ++ per person

### To Start

Bannock & Spruce butter

Blistered Brussels Sprouts “Caesar” Salad

Bacon Bits, Shattered Bannock, Grana Padano

### Main Course

Hay Smoked Pork Rack Roast

Okanagan Apple and Juniper “Chutney”, Potato Gratin, Roasted Root Vegetables

Or

Roasted Free Range Turkey Breast

Pan Gravy, Cranberry Sauce, Confit Leg and Thigh in Pastry, Roasted Root Vegetables, Pomme Puree

Or

Tanto Latte Ricotta Cavatelli

Onion Puree, Wilted Kale, Roasted Winter Squash, Grana Padano

### Sweet Course

Sticky Toffee Pudding

Vanilla Ice Cream, Salted Whiskey Caramel

### **Coffee & Tea**

Plated menu selections must be submitted 14 days in advance

++ items are subject to taxes and 18% gratuity

Please advise your event coordinator of any dietary restrictions 14 days in advance

# Holiday Menus



## FESTIVE BUFFET

2 Mains- \$52 ++ per person

3 Mains- \$59 ++ per person

Warm Rolls and Bannock

Roasted and Pickled Beets  
Frisee, Goat's Cheese, Roasted Hazelnuts

Blistered Brussels Sprouts "Caesar" Salad  
Bacon Bits, Shattered Bannock, Grana Padano

Shuswap Bounty Board  
Charcuterie, cheese, grilled and marinated vegetables, pickles and ferments

### Entrees

*(Choice of 2 or 3)*

#### Roasted Turkey

Pan gravy, cranberry sauce, wild mushroom and sage stuffing

#### Honey Roasted Ham

Wild juniper and balsamic glaze

#### Cedar Board Salmon

Maple, wild berry "chutney"

#### Roasted Canadian Beef

Garlic, Dijon and rosemary rub, pan jus

### Sides

Whipped Potatoes

Roasted Winter Vegetables

### Sweets

Chef's Selection of Desserts and Festive Cookies

Coffee and Tea

Add a Chef Carving station for your Roast Beef or Ham \$75

Plated menu selections must be submitted 14 days in advance

++ items are subject to taxes and 18% gratuity

Please advise your event coordinator of any dietary restrictions 14 days in advance



# FESTIVE PLATED - JACK SAM'S GROUP MENU 20 PERSON MAXIMUM

\$59++ per person

## To Start

Bannock & Spruce butter

Blistered Brussels Sprouts "Caesar" Salad

Bacon Bits, Shattered Bannock, Grana Padano

## Main Course - Your Group Chooses 1

Hay Smoked Pork Rack Roast

Okanagan Apple and Juniper "Chutney", Potato Gratin, Roasted Root Vegetable

Or

Roasted Free Range Turkey Breast

Pan Gravy, Cranberry Sauce, Confit Leg and Thigh in Pastry, Roasted Root Vegetables, Pomme Puree

## Sweet Course

Sticky Toffee Pudding

Vanilla Ice Cream, Salted Whiskey Caramel



Groups will have 3 hour time limit in Jack Sam's Restaurant. Vaccination is required to enter Jack Sam's Restaurant.

Please call Jack Sam's Restaurant to book a reservation for your Holiday Dinner.

250.679.4200