



**QUAAOUT**  
LODGE & SPA  
AT TALKING ROCK RESORT

# CATERING MENU

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2022

# TABLE OF CONTENTS

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## OUR CULINARY TEAM

Page 2

## CATERING POLICIES

Page 3 - 4

## BREAKFAST MENUS

Page 5

## LUNCH MENUS

Page 6 - 7

## DINNER MENUS

Page 8 - 12

## RECEPTION MENUS

Page 13 - 14

## SNACK BREAKS & BEVERAGES

Page 15

## BAR / WINE MENU

Page 16

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# OUR CULINARY TEAM

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## MEET OUR EXECUTIVE CHEF

Chris Whittaker is well known as an inspired and humble champion of local cuisine. Instilled from his youth, Chris' philosophies are deeply rooted with an intensive focus on respecting our land and water and, supporting communities, local suppliers, small farms, and foragers. Celebrating the local region is reflected in both our catering menu and restaurant menu.

Chris's passion for promoting all things BC, featuring both wild and farmed cuisine, led him to conceptualize and launch the award-winning Forage and Timber restaurants in Vancouver. Former chair of the Chef's Table Society of BC, Chris has been the recipient of Western Living Magazine's "Foodie of the Year", and most notably was inducted into the BC Restaurant Hall of Fame in 2015.

In June 2018 Chris passed on the torch of his two iconic Vancouver restaurants and moved his family to the BC Interior where he is now the Executive Chef at the Quaaout Lodge & Spa at Talking Rock Golf Resort. A passionate outdoors-man, fisher and hunter, Chris Whittaker could not feel more at home. With the amazing bounty of the Shuswap region and making connections to the local Indigenous traditions watch for Chris to be even more rooted and connected with the land and people producing the food on your plate.



# CATERING POLICIES

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## FOOD & BEVERAGE

Quaaout Lodge & Spa at Talking Rock Golf Resort will be the sole supplier of all food and beverage items. The only exception will be wedding and special event cakes when full catering is provided by the venue, a food waiver (supplied by Quaaout Lodge & Spa at Talking Rock Golf Resort) must be filled out by the organizer prior to the event.

Prices are subject to change, but will be guaranteed 60 days prior to the function.

All prices are subject to tax and 18% gratuity.

Due to food safe regulations, no food will be packaged to take home. All dietary restrictions must be provided to your event coordinator no less than 7 days in advance in writing specifying the guests name, and details of the allergy. All special dietary meals are subject to a fee of \$5 per meal. All food and beverage charges are subject to applicable tax and 18% gratuity.

The following reductions are provided to youth meals:

- Ages 0-4 - Complimentary
- Ages 5-10 - 50%

For all cash, subsidized and host bars, a guaranteed minimum revenue of \$500 must be generated. If the minimum is not reached, a bartender fee of \$75 per hour per bartender will be charged. Wine served at dinner is not calculated in bar revenue. No bartender fee will be charged if \$500 minimum is reached.

Wine brought in through the client is subject to a \$25 corkage fee per 750 ml bottle and \$30 fee per 1 liter bottle. All wine must be purchased from an approved licensed source. British Columbia liquor regulations do not allow "Ubrew" or "home-brew" of any sort.

Quaaout Lodge & Spa at Talking Rock Golf Resort reserves the right to inspect and monitor all events and to discontinue service to some or all guests in the event of violation of Quaaout Lodge & Spa at Talking Rock Golf Resort terms and conditions. All alcoholic beverages are to be served by Quaaout Lodge & Spa at Talking Rock Golf Resort staff in compliance with British Columbia liquor regulations.

# CATERING POLICIES

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## DEPOSITS, PAYMENTS & CANCELLATIONS

A credit card authorisation form is required on file along with a non-refundable deposit of 30% to secure any bookings. The remaining balance is required 7 days before the event date.

The Following cancellation charges will apply:

- 30% of total estimated catering costs if cancelled 60 days or more before the event date.
- 50% of total estimated catering costs if cancelled between 60 days and 7 days before the event date.
- 90% of total estimated catering costs if cancelled 6 days or less before the event date.

## GAURANTEED NUMBERS

A guaranteed number of guests is required 7 days prior to the event. All catering and service charges will be based on actual number of guests served if more than the guaranteed number of guests are served.

Minimum number of meals is required on all orders. The following minimums apply to all catering orders:

- Breakfast buffets, lunch buffets and platters – 15 people minimum
- Dinner buffets and plated meals - 20 people minimum

## CONTACTS

For more information or to inquire about booking, please contact:

### **Caitlin Thompson**

Event Coordinator

250-679-3090 ext. 401

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

**OR**

### **Emily Ferguson**

Director or Sales & Marketing

250-679-3090 ext. 403

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

Kukstsémc (Thank you) - We look forward to connecting with you!

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# BREAKFAST MENUS

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*\*Minimum of 15 people required. If your group is under 15 people, please inquire with your coordinator for meal options.*

*\*All breakfast buffets includes chilled fruit juices, freshly brewed coffee and organic tea selection.*

## **CELISTA CONTINENTAL / \$21 per person**

- Fresh baked croissants, muffins & danishes with butter & seasonal preserves
- Assorted cold cereals & milk
- Individual flavoured yogurt
- Seasonal fruit salad

## **THE LITTLE SHUSWAP BUFFET / \$24 per person**

- Scrambled eggs
- Shuswap spiced hash browns
- Smoked bacon & sausage
- Buttermilk pancakes & cinnamon French toast with syrup & butter
- Seasonal fruit salad

## **THE MAGNA BAY BUFFET / \$28 per person**

- Classic Eggs Bannodict, poached eggs, local ham, bannock, rich hollandaise
- Shuswap spiced hash browns
- Smoked bacon & sausage
- Buttermilk pancakes & cinnamon French toast with syrup & butter
- Selection of fresh baked pastries
- Seasonal fruit salad

# BREAKFAST MENUS CONTINUED...

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## BREAKFAST ADD ON'S

- Chef Attended Omlette Station \$11/person
- Granola parfait bar, plain yogurt, housemade granola, seasonal fruit & preserves \$7/person
- Buttermilk pancakes and cinnamon French toast \$4/person
- Fresh baked muffins and assorted pastries \$9/person
- Fresh fruit & whipped cream croissant \$7/person
- Assorted cold cereals and milk \$5/per person
- Oatmeal with brown sugar, syrup and chilled milk \$5/per person
- Shuswap spiced hash browns \$4/person
- Smoked bacon and sausage \$7/person
- Classic eggs 'Bannodict' \$8/person
- Smoked salmon 'Bannodict' \$9/person
- Market vegetable frittata \$6/person

# LUNCH MENUS

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*\*Minimum of 15 people required. If your group is under 15 people, please inquire with your coordinator for meal options.*

*\*All lunch buffets include freshly brewed coffee and organic tea selection.*

## **SOUP & SANDWICH BUFFET / \$26 per person**

- Chef's seasonally inspired soup
- Warm bannock with butter
- Assorted gourmet sandwiches & wraps
- Quaaout green salad with assorted dressings
- *\*\*Substitute gluten free sandwiches \$3 each*

## **PASTA BUFFET / \$28 per person**

- Classic caesar salad
- Quaaout green salad with assorted dressings
- Garlic toast

### CHOICE OF 2 PASTAS:

- Primavera with tomato sauce, fresh vegetables, basil & parmesan cheese
- Chicken carbonara with bacon, cream & spinach
- Aged cheddar mac & cheese
- Classic meatball with tomato & basil braised beef meatballs with parmesan cheese
- Tuscan spinach cream with roast peppers & sundried tomato
- Elk bolognese (\$4/person supplement)



# LUNCH MENUS CONTINUED...

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## **BANNOCK TACO BUFFET / \$28 per person**

- Fresh warm Quaaout bannock & soft flour tortillas
- Quaaout greens with assorted dressings
- Roasted corn, black bean & lime salad
- Shredded lettuce, diced tomato & shredded cheese
- Tomato salsa, guacamole & sour cream
- Sautéed peppers & onions

### CHOICE OF:

- Chipotle beef chili or chipotle chicken chili

## **BURGER BUFFET / \$31 per person**

- House baked brioche buns,
- Traditional vegetable toppings
- Selection of sliced cheeses
- Traditional condiments
- Sautéed mushrooms & onions

### CHOICE OF 2 COLD SIDES

- Seasonal coleslaw
- Caesar salad
- Quaaout green salad
- Classic potato salad
- Pasta salad

### CHOICE OF 1 HOT SIDES

- Aged cheddar mac & cheese
- Fried steakhouse style red skinned potato wedges

### CHOICE OF 2 BURGERS

- Handmade beef burger
- Wild salmon
- Herbed chicken breast
- House made lentil and mushroom patty

### ADD DELUXE TOPPINGS / +\$2 per person

- Crispy smoked bacon
- Beef gravy
- Artisan cheese

# DINNER MENUS

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*\*Minimum of 20 people required. If your group is under 20 people, please inquire with your coordinator for meal options.*

*\*All dinner menus include freshly brewed coffee and organic tea selection.*

## **PASTA DINNER BUFFET / \$42 per person**

- Garlic bread

### SALADS

- Quaaout seasonal green salad, selection of house-made dressings
- Tomato panzanella
- Classic caesar salad

### CHOICE OF 2 PASTAS

- Five cheese ravioli, vegetable ragout, goat cheese
- Chicken carbonara with bacon, cream & spinach
- Classic meatball with tomato & basil braised beef meatballs with parmesan cheese
- Tuscan spinach cream with roast peppers & sundried tomato
- Elk Bolognese (\*Supplement \$4 per person)

### DESSERTS

- Selection of bite sized desserts
- Freshly brewed coffee & tea selection
- \*Substitute fresh baked Laura's Pies \$4 per person

# DINNER MENUS CONTINUED...

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## **NORTH SHUSWAP BUFFET / \$45 per person**

- House made bannock, rolls and butter

### CHOICE OF 3 SALADS

- Quaaout seasonal green salad, selection of house-made dressings
- Seven grain salad
- Potato salad
- Classic caesar salad

### HOT SIDES

- Wild rice pilaf
- Seasonal vegetable selection
- Lemon and herb roasted OR roast garlic mashed potato

### CHOICE OF 2 MAINS

(Add a 3rd for \$8 per person)

- Shuswap spice and honey roasted chicken leg and thighs
- Slow cooked pot roast, wild and cultivated mushroom jus
- Roast pork loin, with Okanagan apple glaze
- Summer vegetable penne with tomato sauce and parmesan

### DESSERTS

- Selection of bite sized desserts
- \*Substitute fresh baked Laura's Pies \$4 per person
- Freshly brewed coffee & tea selection

# DINNER MENUS CONTINUED...

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## ANGLEMONT BUFFET / \$50 per person

- House made bannock, rolls and butter

### SALADS

- Quaaout seasonal green salad & assorted dressings
- Caesar salad
- Tomato, red onion, basil & bocconcini salad

### CHOICE OF 3 HOT SIDES

- Baked potatoes with fixings
- Aged cheddar mac & cheese
- Seasonal steamed vegetables
- Creamy mashed potatoes
- Corn on the cob (seasonal availability)
- Lemon, garlic & rosemary roasted potatoes

### ENTREE

- Grilled AAA NY striploin steaks, served with: red wine jus creamy horseradish grainy Dijon mustard

### CHOICE OF ONE ADDITIONAL ENTREE

- Shuswap spice and honey roasted chicken leg and thighs
- Cedar board salmon
- Roast pork loin, Okanagan apple glaze
- Seasonal vegetable penne with tomato sauce, parmesan

### DESSERT

- Selection of bite sized desserts
- Freshly brewed coffee & tea selection

# DINNER MENUS CONTINUED...

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## **SOUTH SHUSWAP BUFFET / \$55 per person**

- House made bannock, rolls and butter

### CHOICE OF 3 SALADS

- Spotted Moose Farm greens, julienne vegetables, house made dressings
- Potato salad with house made sumac mustard, roasted mushrooms, peas, wine vinegar
- Vegetable slaw with roasted seeds, cider vinegar dressing
- Pickled and roasted beets with hazelnut and black pepper praline, goat's feta
- Okanagan apple and endive salad with roasted walnuts, aged emmental cheese

### PLATTER

- Grilled, marinated, and pickled vegetables
- Local charcuterie and cheeses, house made condiments and mustards

### CHOICE OF TWO MAINS

(Add a 3rd main for \$8 per person)

- Five cheese ravioli, vegetable ragout, goat cheese
- Cedar board sockeye, maple horseradish glaze
- Roasted butchers cut beef with yorkshires and jus
- Hay smoked pork roast with maple mustard apple chutney
- Free range chicken breast with preserved lemon, garden thyme, roast garlic

### SIDES

- Wild rice pilaf
- Seasonal vegetable selection
- Lemon and herb roasted OR roast garlic mashed potato

### DESSERTS

- Selection of desserts and Laura's Pies
- Freshly brewed coffee & tea selection

# DINNER MENUS CONTINUED...

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## SEYMOUR ARM PLATED DINNER / \$58 per person

- House made bannock and butter

### FIRST COURSE

- Spotted Moose farm greens
- Julienne vegetables, cranberry, pumpkin seeds, house dressing

### CHOICE OF 1 MAIN

(Add a 2nd main for \$4 per person)

- Roasted chicken breast with garden thyme and honey glaze, crispy polenta, tomato juniper ragout
- Maple cured wild sockeye salmon with herb and lemon buttered potatoes, squash, horseradish cream
- Roasted beef striploin with pomme puree, roasted carrots and shallots, natural jus, blue cheese butter
- Spiced vegetable ragout with chickpeas, bannock crumb

### DESSERT

- Berry pannacotta with pumpkin seed praline, garden mint
- Freshly brewed coffee & tea selection

# DINNER MENUS CONTINUED...

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## **SALMON ARM PLATED DINNER / \$67 per person**

- House Made Bannock and Butter

### CHOICE OF ONE FIRST COURSE

- Beet salad with tanto latte ricotta, roasted hazelnuts, apple vinaigrette
- Heirloom tomato panzanella with roast garlic, olive oil, basil, maple sherry vinegar, crispy shallots, shaved parmesan
- Roasted carrot salad with wild greens, savoury granola, buttermilk dressing

### CHOICE OF ONE MAIN

(Additional mains \$4 per person)

- Roasted bison butchers cut with potato pave, roasted onions, braised kale
- Crispy skin duck with confit juniper duck croquettes roasted squash and ginger puree, wild berry chutney
- Smoked wild sockeye with pomme puree, grilled oyster mushrooms and french beans, puffed wild rice "gremolata"
- Wild and cultivated mushroom gnocchi with peas, herb and garlic quark cheese

### CHOICE OF ONE DESSERT

- Lavender crème brulee with fresh berries
- Okanagan cherry clafoutis with chocolate whipped cream, sugar dusting
- Chocolate and quark cheesecake with summer berry preserve
- Freshly brewed coffee & tea selection

# RECEPTION MENUS

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## COLD CANAPES

*\*Minimum order 2 dozen.*

- Tomato bocconcini skewer with balsamic & pesto ~ \$32/dozen
- Tuna poke on cucumber ~ \$40/dozen
- Freshly shucked oyster, tarragon vinegar ~ \$42/dozen
- Smoked salmon on bannock, herb cream cheese, pickled onion ~ \$39/dozen
- Bison carpaccio, sourdough, mustard aioli ~ \$40/dozen
- Juniper duck confit pinwheel, quark, cherry chutney ~ \$38/dozen
- Pickled beets, sprouts, goat cheese, sunflower dukkah ~ \$36/dozen

## WARM CANAPES

*\*Minimum order 2 dozen.*

- Wild mushroom arancini, marinara ~ \$38/dozen
- Baked brie crostini, raw honey, crushed hazelnut ~ \$32/dozen
- Artisan mac & cheese croquettes, spicy ketchup ~ \$36/dozen
- Spiced game meatball, shallot marmalade ~ \$40/dozen
- Juniper and honey glazed grilled chicken satay ~ \$36/dozen
- Mini seasonal bannock flatbread vegetarian ~ \$32/dozen
- Mini seasonal bannock flatbread local charcuterie ~ \$34/dozen



# RECEPTION MENUS CONTINUED...

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## PLATTERS

*\*Minimum of 15 people required.*

- Domestic and artisan cheese platter, roasted nuts, preserves, bread, bannock and crisps ~ \$12/person
- Locally inspired charcuterie platter, pickles, ferments, preserves, mustard, bread, bannock and crisps ~ \$14/person
- Wild salmon platter, smoked, poached, candy and mousse, pickled onions, sprouts, crème fraiche, bread, bannock and crisps ~ \$18 per person
- Grilled and marinated vegetables, vinegar reduction, hummous, pesto, mushroom aioli ~ \$12/person
- Dip station, hummous, baba ganoush, chutney, selection of flatbreads, bannock and crisps ~ \$10/person

# SNACK BREAKS & BEVERAGES

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## LIGHT SNACKS

- Bannock & Jam ~ \$4/person
- Assorted Pastries ~ \$5/person
- Cookies & Bars ~ \$5/person
- Fresh Baked Muffins ~ \$6/person

## SNACK COMBOS & PLATTERS

- Assorted Pastries, Cookies & Bars ~ \$8/person
- Fresh Baked Muffins & Assorted Pastries ~ \$9/person
- Fresh Fruit Platter ~ \$10/person
- Fresh Vegetable Platter ~ \$10/person

## BEVERAGES

*\*Beverages billed on consumption.*

- Freshly Brewed Coffee & Organic Tea ~ \$4/person
- Hot Chocolate ~ \$4.50/each
- Assortment of Juice, Bottled Water and Soft Drinks ~ \$4.50/each
- Artisan Sparkling Water ~ \$5/each
- Fresh Fruit Smoothies ~ \$7/each
- Chilled Wild Tea ~ \$5/each
- Lavender Lemonade ~ \$5/each

# BAR / WINE MENU

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*\*\$75 per hour fee for bar set up and bartender. For any event where bar sales reach \$500 this service is provided complimentary.*

## BAR / WINE MENU

- Domestic / Import / Craft Beer ~ \$8
- Cooler ~ \$8
- Cider ~ \$8
- Wine ~ \$8  
*House Red & White*
- Standard Spirits ~ Single \$8 / Double \$10
- Premium Spirits & Cocktails ~ Single \$10 / Double \$12

*\*Table wine can be provided. For an updated wine list please inquire with your Events Coordinator.*