QUAAOUT
LODGE & SPA
AT TALKING ROCK RESORT

CATERING MENU 2023

BREAKFAST

(20 PERSON MINIMUM)

Big Bear Breakfast $24 per person

Fruit Salad
Fresh Baked Muffins, Danishes, Croissants and Scones
Scrambled Eggs
Bacon & Sausages
Hashbrown Potatoes

Sunrise $18 per person

Fresh Fruit
Fresh Baked Muffins, Danishes, Croissants and Scones

Add Ons

Yogurt Parfait - $7/pp
Bannock with Jam - $5/pp
Oatmeal with Brown Sugar, Syrup, and Milk - $5/pp
Ham, Egg, and Cheese on a Brioche Bun - $10/pp
Smoked Salmon & Cream Cheese on Bannock - $10/pp

All menus are based on 12 person minimum unless otherwise stated

LUNCH

Soup & Sandwich Buffet $28 per person

Quaaout Green Salad
Variety of Sandwiches
Chef's Choice Daily Soup
Cookies & Squares
(Gluten-friendly buns available for $3/pp)

Pasta Lunch Buffet $30 per person

(20-PERSON MINIMUM)
Quaaout Green Salad
Macaroni & Cheese
Penne Bolognese
Cookies & Squares

Bannock Taco Lunch Buffet $32 per person

Quaaout Green Salad
Beef Chili
House made Bannock
Lettuce
Tomato
Cheese
Sauteed peppers & onions
Green Onions
Salsa, sour cream & hot sauce
Cookies & Squares

SNACKS

Bannock & Jam - $5/pp
Hummus and Olive Tapenade with Crackers & Crudité - $12/pp
Charcuterie Board - $14/pp
Cookies & Squares - $8/pp
Fresh Fruit Platter - $10/pp
Vegetable Platter - $10/pp

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DINNER

(BUFFET DINNERS ARE ALL 20-PERSON MINIMUM)

Pasta Dinner Buffet $40 per person

Quaaout Green Salad
Caesar Salad
Garlic Bread
Cookies & Squares

Choose 2

Penne Pasta Primavera
McLean Farms Beef Bolognese
Macaroni & Cheese
Chicken Mushroom Fusilli

Bannock Taco Dinner Buffet $42 per person

Quaaout Green Salad
Black bean and sweet corn salad
Beef Chili
House made Bannock
Lettuce
Tomato
Cheese
Sauteed peppers & onions
Green Onions
Salsa, sour cream & hot sauce
Guacamole
Cookies & Squares

Little Shuswap Dinner $48 per person

Fresh Baked Buns
Quaaout Green Salad
Caesar Salad
White & Wild Rice Pilaf
Buttered Nugget Potatoes
Fresh Seasonal Vegetables
Shuswap Spiced and Honey Roasted Chicken Legs & Thighs
Slow-Cooked Pot Roast with Natural Jus
Cookies & Squares

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Skwlax Feast Buffet $55 per person

Fresh Baked Buns
Quaaout Green Salad
Caesar Salad
Pasta Salad

Twice Baked Potatoes
White & Wild Rice Pilaf
Seasoned Fresh Vegetables
Cedar Planked Salmon with maple dijon glaze
Grilled Beef Steaks
Natural Jus
Macaroni & Cheese

A Selection of Desserts

PLATED DINNER

Little Shuswap Lake Plated Dinner $55 per person

Fresh Baked Buns
Quaaout Green Salad

Choose 1
6oz Bison Striploin *with peppercorn cream sauce and crispy onions*
Cedar Planked Salmon *with maple dijon glaze and pickled fennel slaw*
(Vegetarian options available, please ask your coordinator)

White and Wild Rice Pilaf
Fresh Seasonal Vegetables
Warmed Brownie with Toffee and Vanilla Bean Ice Cream

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RECEPTION MENU

Cold Canapes

**Minimum 2 dozen per canape. All pricing is based per dozen.*

- Tomato, bocconcini skewer with balsamic & basil oil - $32
- Smoked Chicken Mousse on papadum crisp, pickled fennel -$35
- Smoked salmon on Bannock, herb cream cheese, pickled onion - $39
- Vegetarian antipasto on canape toast with goat cheese - $32

Warm Canapes

- Wild mushroom arancini, marinara - $38
- Baked brie crostini, raw honey, crushed hazelnut - $32
- Artisan mac & cheese croquettes, spicy ketchup - $36
- Spiced game meatball, peach brandy glaze - $40
- Mini seasonal Bannock flatbread vegetarian - $32
- Mini seasonal Bannock flatbread local charcuterie - $34
- Ginger beef satay - $34

Platters

**Minimum 20 people required for all platters*

- Domestic and artisan cheese platter, roasted nuts, preserves, bread, Bannock and crisps - $12 /per person
- Locally inspired charcuterie platter, pickles, preserves, mustard, bread, Bannock and crisps - $14/per person
- Wild salmon platter, smoked, poached, mousse, pickled onions, sprouts, creme fraiche, bread, Bannock and crisps - $18/per person
- Grilled marinated vegetables, vinegar reduction, basil oil - $12/per person
- Dip station, hummus, tzatziki, chutney, selection of flatbreads, Bannock and crisps $12/per person

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WINE MENU

WHITES

Hee-Hee-Tel Kin	$30
Monte Creek Chardonnay	$40
Privato Pinot Gris	$40
Celista Estate Cuvee	$30
Sandhill Sauvignon Blanc	$30
Monte Creek Riesling	$35

REDS

Hee-Hee- Tel Kin Red Blend	$45
Celista Estate Oake Foch	$42
Bartier Bros Syrah	$60
Bartier Bros Merlot	$50
La Frenz Pinot Noir	$60
Marionette Pulcinella Reserve	$45
Monte Creek Cabernet Sauvignon	$65

ROSE

Marionette Rose	$65

SPARKLING

Monte Creek Sparkling	$40
Ex Nihilo Imagine	$45

BY THE GLASS - 6 oz $10 9oz $15

*** Custom wines can be brought in; however full cases will need to be purchased and client will be able to take these home upon end of the event.***

Bar pricing $75 per hour or minimum $500 in bar sales.

COCKTAIL AND BEER MENU

BARWELL LIQUOR

Singles 1oz	$7
Doubles 2oz	$10

PREMIUM LIQUOR

Singles 1oz	$10
Doubles 2oz	$13

BEER

Domestic	$6
Craft	$8

BEVERAGES

COFFEE & TEA	$4
POP & JUICE	$4.50

Non-alcoholic beverages are billed on consumption, per person.

All Food & Beverage prices are applicable to taxes & 18% gratuity.

QUAAOUT LODGE CONFERENCE CENTER CATERING POLICIES

Thank you for choosing us to host your event. For any questions or clarification on any of the below please contact your event coordinator.

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 applicable tax and 18% gratuity.
**if you or your organization are tax-exempt, please provide us with your GST-exempt number upon booking.

Due to food safety 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 the $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 "U-brew" 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.

Kukstsémc (Thank you),
The Quaaout Lodge Team