

2016 AUTUMN + WINTER PLATED SERVICE MENUS

ROOM DRESSED WITH BLACK LINEN TABLECLOTHS + LINEN NAPKINS,
THREE COURSE DINNERS FROM 36*

◆ CHOICE OF STARTER ◆

GUESTS MAY CHOOSE THEIR STARTER THAT EVENING

CLASSIC CAESAR

CHOPPED ROMAINE, BACON, HOUSE DRESSING, CROUTONS + GRANA PADANO PARMESAN

CHEF'S SOUP

MADE FROM SCRATCH, SEASONALLY INSPIRED

APPLE WALNUT SALAD

GATHERED ORGANIC GREENS, HONEY LIME VINAIGRETTE, LOCAL GOAT CHEESE, GRAPES, APPLES + TOASTED WALNUTS

◆ MAINS ◆

PRE-SELECT TWO OF THE FOLLOWING MAIN COURSES FOR YOUR GROUP TO CHOOSE FROM THAT NIGHT, VEGETARIAN OPTIONS HONORED

PAN ROASTED CHICKEN, WILD MUSHROOM SAUTÉ (GF)

PAN SEARED, DOUBLE BREAST OF FRESH CHICKEN, NATURAL PAN
JUS + THYME BUTTER FINISH

PRAWN + SUN-DRIED TOMATO CHICKEN (GF) +2 PER PERSON *

PAN ROASTED CHICKEN, 3 OCEAN WISE PRAWNS SAUTÉED WITH A
SUN-DRIED TOMATO CREAM

PORK CHOP (GF)

CHIPOTLE PEACH GLAZE, FINISHED WITH OKANAGAN PEACH
CHUTNEY + LOCAL APPLES

FLAT IRON STEAK (GF) +2 PER PERSON *

6 oz, ALBERTA AAA BEEF, PREPARED MEDIUM RARE TO MEDIUM,
WITH RED WINE DEMI GLACE

BLACKENED CHICKEN (GF)

CAJUN SEARED CHICKEN, CHORIZO + CORN SAUTÉ, CHIPOTLE
LIME BUTTER FINISH

WEST COAST CUT - NEW YORK STEAK (GF) +5 PER PERSON *

8 oz, CERTIFIED ANGUS BEEF, PREPARED MEDIUM RARE TO
MEDIUM, WITH RED WINE DEMI GLACE

BRAISED SHORT RIBS (GF)

PAINSTAKINGLY SLOW BRAISED BONELESS BEEF, NATURAL RED
WINE DEMI GLACE

BRAISED LAMB RACK (GF) +5 PER PERSON *

SLOW BRAISED SHOULDER RACK OF LAMB NAPPED WITH A
BALSAMIC & RED WINE JUS

◆ DESSERT ◆

CHERRY HILL COFFEE SERVICE AND FOUNTAIN BEVERAGES INCLUDED

TASTING OF DESSERT (GF)

PUMPKIN SPICED, COLD SET CHEESECAKE TASTING SHOT, GF CRACKER CRUMBLE, OR A CALLEBAUT CHOCOLATE MOUSSE TASTING SHOT

- 19 WILL GLADLY HONOR VEGETARIAN AND/OR SPECIAL DIETARY SUBSTITUTIONS, PLEASE PROVIDE ADVANCED NOTICE OF SEVERE ALLERGIES OR ANY VEGAN REQUIREMENTS WITHIN YOUR GROUP, DON'T WORRY, THEY WILL TELL YOU...



2016 AUTUMN + WINTER BUFFET SERVICE MENUS

ROOM DRESSED WITH BLACK LINEN TABLECLOTHS + LINEN NAPKINS, MINIMUM 55 PAYING GUESTS FOR BUFFET SERVICE FROM 35 PER PERSON

◆ MAINS ◆

BUFFET – SELECT ONE

PAN ROASTED CHICKEN, WILD MUSHROOM SAUTÉ (GF)
FRESH BC CHICKEN, NATURAL PAN JUS + THYME BUTTER FINISH

BLACKENED CHICKEN (GF) CAJUN SEARED CHICKEN, CHORIZO + CORN SAUTÉ, CHIPOTLE LIME BUTTER FINISH

BRAISED SHORT RIBS (GF) PAINSTAKINGLY SLOW BRAISED BONELESS BEEF, NATURAL RED WINE DEMI GLACE

PAN ROASTED CHICKEN, SUN-DRIED TOMATO CREAM (GF)
FRESH BC CHICKEN, NAPPED WITH A SUN-DRIED TOMATO + ARUGULA CREAM

CHEF ATTENDED CARVERY – SELECT ONE

ROAST BEEF (GF BY OMITTING YORKSHIRE)
SLOW ROASTED, ALBERTA AAA BEEF, YORKSHIRE PUDDING, AU JUS + HOT HORSERADISH

HERB CRUSTED PORK LOIN
SLOW ROASTED, FRESH BC PORK, CRUSTED WITH SELECT HERBS + BREAD CRUMBS, WITH ROSEMARY APPLE JUS. PLEASE NOTE THIS DISH IS NOT AVAILABLE GLUTEN FREE

ROAST TURKEY (GF BY OMITTING STUFFING) +2 PER PERSON
FRESH BC TURKEY, NATURAL GRAVY, HOUSE STUFFING, CRANBERRY SAUCE

◆ BUFFET ACCOMPANIMENTS ◆

BREAD SERVICE – ROASTED CIABATTA + BAGUETTE WITH CRANBERRY HERB BUTTER, SERVED FAMILY STYLE PRIOR TO DINNER

SALADS: CLASSIC CAESAR CHOPPED ROMAINE, BACON, HOUSE DRESSING, CROUTONS + PREMIUM PARMESAN
APPLE WALNUT SALAD (GF) HAND CUT GREENS, HONEY LIME VINAIGRETTE, GRAPES, LOCAL GOAT CHEESE, APPLES + TOASTED WALNUTS

PLEASE SELECT ONE STARCH FOR THE GROUP (GF) - SWEET POTATO WHIP, RED JACKET MASHED, OR HERB ROASTED NEW POTATOES

PLEASE SELECT THREE LOCALLY SOURCED VEGETABLES FOR THE GROUP (GF) - RAINBOW CARROTS, CANDY CANE BEETS, BROWN SUGAR ROASTED ACORN SQUASH, OR BALSAMIC GLISTENED BRUSSEL SPROUTS

BY NOT SELECTING YOU WILL ALLOW CHEF THE LIBERTY OF SELECTING THE THREE LOCALLY SOURCED VEGETABLES + THE STARCH FOR YOUR EVENT

◆ DESSERT ◆

CHERRY HILL COFFEE SERVICE AND FOUNTAIN BEVERAGES INCLUDED

TASTING OF DESSERT (GF)

PUMPKIN SPICED, COLD SET CHEESECAKE TASTING SHOT, GF CRACKER CRUMBLE, OR A CALLEBAUT CHOCOLATE MOUSSE TASTING SHOT

19 WILL GLADLY HONOR VEGETARIAN AND/OR SPECIAL DIETARY SUBSTITUTIONS, PLEASE PROVIDE ADVANCED NOTICE OF SEVERE ALLERGIES OR ANY VEGAN REQUIREMENTS WITHIN YOUR GROUP, DON'T WORRY, THEY WILL TELL YOU...

PLEASE... ADVISE US OF ANY ALLERGIES

PRICES DO NOT INCLUDE GST OR 17% LARGE PARTY GRATUITY

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THE FINE PRINT

ALLERGIES, DIETARY NEEDS + SPECIAL REQUESTS I9 OKANAGAN IS VERY PROUD TO MAKE ALL OF OUR OWN SAUCES, DRESSINGS, STOCKS + SOUPS FROM SCRATCH, THIS HAS ALLOWED US TO AGGRESSIVELY PURSUE GLUTEN FREE OPTIONS FOR THOSE GUESTS WHO HAVE AN AVERSION OR ALLERGY TO GLUTEN. FROM SALADS, STEAKS, SHORT RIBS + PAN ROASTED CHICKEN; PLEASE ENSURE YOUR GUEST ASKS YOUR SERVER ON THE NIGHT OF THE EVENT. ALLERGIES ARE EXTREMELY IMPORTANT, PLEASE ENSURE YOU ASK YOUR GROUP REGARDING ANY ALLERGIES AND ADVISE US AT I9, THEY SHOULD ALSO ADVISE THEIR SERVER ON THE NIGHT OF THE EVENT...WE WILL GLADLY HONOR VEGETARIAN REQUESTS WITH A SEPARATE MENU OPTION. PLEASE NOTIFY US IN ADVANCE OF ANY 'VEGANS' IN THE GROUP, DON'T WORRY, THEY WILL TELL YOU!

MUSIC IN AUTUMN & WINTER – UPBEAT PIANO, I9 RECOMMENDS JAMES ELSER 7788212421, ALSO I9 HAS A RESIDENT DJ WITH LIGHTS AND EQUIPMENT AVAILABLE TO LIVEN UP YOUR PARTY.

SAFE RIDE HOME PLAN: DISTINCTLY KELOWNA TOURS CAN PROVIDE A SAFE RIDE HOME BY OFFERING A SHUTTLE SERVICE IN EITHER OUR 24-PASSENGER BUS OR AN 11-PASSENGER SPRINTER VAN. 2509791211 OR INFO@DISTINCTLYKELOWNATOURS.CA

REGULAR MENU SERVICE IS NOT RECOMMENDED FOR LARGE PARTIES (19 OR MORE GUESTS), AS WE COOK EVERYTHING TO ORDER, TIMELINESS BECOMES A FACTOR WHEN LARGE GROUPS ORDER OFF THE WHOLE MENU. THIS ALSO BECOMES A FACTOR AS WE ARE COOKING FOR MORE THAN ONE LARGE GROUP OVER THE COURSE OF THE EVENING; THEREFORE YOU RUN THE RISK OF EATING DISJOINTEDLY AS A GROUP AND/OR WAITING LONGER FOR MEAL SERVICE AS WE PRIORITIZE LARGE PARTIES. PLEASE DISCUSS FURTHER WITH NEIL TO ESTABLISH CUSTOM SET MENU OPTIONS, APPETIZER SOIREES, LUNCH OR DINNER MENUS FOR YOUR GROUP.

THE PRIVATE DINING ROOM MAXIMUM SEATING 36, MINIMUM SEATING OF 22 IN EXCLUSIVITY
SET WITH MULTIPLE TABLES OF 6 OR 8, BLACK TABLECLOTHS AND LINEN NAPKINS

EXCLUSIVITY OF DINING, VENUE FEE OF \$199 FOR GROUPS OF 21 OR LESS WISHING FOR EXCLUSIVE USE
INTIMATE WEDDING VENUE FEE OF \$299

THE SUMMERHOUSE MAXIMUM SEATING 120, MINIMUM SEATING 75

THE SUMMERHOUSE IS OUR COVERED PATIO WITH VAULTED CEILINGS, RICH TIMBERS - POST + BEAM, BREATHTAKING VIEWS OF THE COURSE, LAKE + MOUNTAINS. SET WITH MULTIPLE TABLES OF 8, RECTANGULAR OR ROUND BANQUET TABLES DEPENDING UPON SIZE OF GROUP, BLACK TABLECLOTHS AND LINEN NAPKINS

EXCLUSIVITY OF DINING APRIL 1ST THRU SEPTEMBER 30TH
VENUE FEE OF \$500 **WEDDING** VENUE FEE OF \$1500

GUARANTEED NUMBER OF GUESTS LARGE PARTY BILLING (GROUPS OF 15 OR MORE GUESTS) IS FOOD ON 1 BILL, SUBJECT TO GUARANTEED NUMBER OF GUESTS, SEPARATE CHECKS AVAILABLE FOR BAR SERVICE ONLY.

A GUARANTEED NUMBER OF GUESTS IS REQUIRED 48 HOURS PRIOR TO THE EVENT; THESE NUMBERS MAY INCREASE THEREAFTER, BUT WILL NOT DECREASE UPON INVOICE. THE INVOICE WILL BE EMAILED ONE TO TWO DAYS PRIOR TO THE EVENT; A CREDIT CARD OR CHEQUE WILL BE REQUIRED DAY OF FOR INVOICE PAYMENT.

PAYMENT OPTIONS WE ACCEPT: VISA, MASTERCARD, AMERICAN EXPRESS, COMPANY CHEQUE OR CASH; PAYMENT MUST BE MADE NO LATER THAN THE NIGHT OF THE EVENT. THE INVOICE WILL BE EMAILED ONE TO TWO DAYS PRIOR TO THE EVENT; A CREDIT CARD OR CHEQUE WILL BE REQUIRED DAY OF FOR INVOICE PAYMENT.

PLEASE NOTE THAT PLATED SERVICE MENU PRICES DO NOT INCLUDE GST OR 17% LARGE PARTY GRATUITY.

MICROPHONE USE + AUDIO VIDEO NEEDS MAY BE USED FOR LARGE EVENTS PAYING FOR EXCLUSIVE USE OF SUMMERHOUSE, DINING OR THE PRIVATE DINING ROOM ONLY. ANY SLIDESHOWS OR PRESENTATIONS MUST BE TESTED 2 DAYS PRIOR TO YOUR EVENT. UNTESTED, SPONTANEOUS SLIDESHOWS OR PRESENTATIONS REQUIRING ON THE FLY SERVICE WILL RESULT IN A \$99 FEE