



## **Breakfast Buffets**

All breakfast buffets include:  
Freshly brewed locally roasted Organic Cherry Hill Coffee & Decaffeinated Coffee,  
Traditional Organic "T" Company Tea, and Herbal Tea

### **The Continental**

Chilled Tropicana Orange or Cranberry Fruit Juices,  
Harker's Organic Apple Juice

Oven Fresh Baked Goods  
Fruit Bran Muffins, Croissants, Fruit Scones

Seasonal Fresh Fruit Platters  
A variety of farm fresh fruits and melons

Whole Crisp Fresh fruit selection

**\$15**

### **Canadian Breakfast Buffet**

Chilled Tropicana Orange or Cranberry Fruit Juices,  
Harker's Organic Apple Juice

Oven Fresh Cheddar Cheese Scones, Fruit Bran Muffins

Free Range Eggs

Herb Infused Breakfast Potatoes

Double Smoked Bacon, Country Sausages, Grilled Ham

**\$18**

All menus are subject to an 18% service charge plus all applicable taxes, levies & fees.  
Menus and Prices are subject to change based on seasonality.

2009



## **European Continental**

Chilled Tropicana Orange or Cranberry Fruit Juices,  
Harker's Organic Apple Juice

Bakery Fresh Breads, Croissants

Stewed Organic Local Fruit Compote

Seasonal Fresh Fruit Platters  
A variety of farm fresh fruits and melons

Selection of Yogurts

House Roasted and Tossed Granola

Assorted Local Artisan Cheese Board, a selection of 3 cheeses  
(Poplar Grove Harvest Moon/The Village Cheese Co. Extra Aged Cheddar/Carmeli's Misty Goat Cheese)

Free Range Local Hard Boiled Eggs

Vine Ripened Organic Tomatoes with Sliced Red Onion and Capers

Premium Sliced Cold Cut Selection

**\$19**

## **Breakfast Buffet Enhancements**

Designed to Customize your Buffet Selection - Priced per guest

Eggs Benedict, Canadian Back Bacon, House Made Hollandaise \$5

Fig, Anise French Toast, Whipped Pecan Butter \$5

Breakfast on a Bun, Scrambled Eggs, Cheddar Cheese, Smoked Bacon \$4

West Coast Benedict – Cold Smoked Wild Salmon, Sautéed Spinach, Snipped Dill Hollandaise \$6

Omelets Station:

Ham, Cheddar Cheese, Mushrooms, Tomatoes, Baby Shrimp, Green Onions and Peppers \$10

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\*Please note when fruit is out of season, a \$2 per person surcharge will apply.

## **Brunch Buffet**

The Brunch Buffet includes:  
Freshly brewed locally roasted Organic Cherry Hill Coffee & Decaffeinated Coffee,  
Traditional Organic "T" Company Tea, and Herbal Tea

### **The Okanagan Brunch**

(minimum of 20 guests)

Chilled Tropicana Orange or Cranberry Fruit Juices,  
Harker's Organic Apple Juice

Oven Fresh Baked Goods  
Fruit Bran Muffins, Croissants, Fruit Scones

Seasonal Fresh Fruit Platters  
A variety of farm fresh fruits and melons

Dehydrated Okanagan Fruit  
House Roasted and Tossed Granola

Cold Smoked Wild Salmon Board  
Sliced Lox, Red Onions, Capers, Crostinis

Balsamic Marinated Grilled Vegetable Platters, Goats Milk Feta Cheese

Local Artisan Cheese Board, Fresh Baguette, Fruit Garnish

Fusilli Pasta Salad, Baby Shrimp, Bell Pepper Dressing

Vine Ripened Organic Tomatoes, Cucumber platter, Lemon Olive Oil, Basil Marinade

Free Range Local Scrambled Eggs, Chives, Cheddar Cheese

Fig, Anise French Toast, Whipped Pecan Butter

Roast Yukon Gold Potatoes, Caramelized Onions

Double Smoked Bacon, Country Sausages, Grilled Ham

**\$29**

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## **Breakfast Plated**

All Plated Breakfasts includes:  
Freshly brewed locally roasted Organic Cherry Hill Coffee & Decaffeinated Coffee,  
Traditional Organic "T" Company Tea, and Herbal Tea

### **The Classic**

Fresh Orange Juice  
Free Range Local Scrambled Eggs, Double Smoked Bacon, Herb Infused Breakfast Potatoes  
Herb Crusted Roast Organic Vine Ripened Tomatoes  
Basket of Oven Fresh Muffins, Croissants  
Local Preserves, Unsalted Butter  
**\$18**

### **West Coast Benedict**

Field Berry Yogurt Smoothie  
Fresh Crisp Whole Fruit Bowl  
Cold Smoked Wild Salmon Benedict, Sautéed Spinach,  
Poached Local Free Range Eggs, Snipped Dill Hollandaise, Sliced Vine Ripened Tomatoes  
**\$22**

### **French Toast Platter**

Fresh Orange Juice  
Country Style Fig and Anise French Toast,  
Whipped Pecan Butter, Grilled Organic Sausages  
Sliced Fresh Fruit & Yogurt Bowl  
**\$20**

### **Smoked Organic Bowl Chicken Hash**

Fresh Orange Juice  
Crisp Whole Fruit Bowl  
Smoked Chicken Potato Hash, Caramelized Onions, Bell Peppers, Grilled Herb Flat Bread,  
Poached Local Free Range Eggs, Fresh Chive Hollandaise, Spiced Tomato Salsa  
**\$22**

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## **Coffee Breaks**

### **Energy Break**

Fresh Fruit, Yogurt Smoothies  
Local Fruits, Nuts  
House Made Granola Bars  
Select Tropicana Orange & Cranberry Juice, Harker's Organic Apple Juice  
Freshly Brewed Locally Roasted Organic Cherry Hill Coffee  
Organic "T" Company Tea, Herbal Tea

**\$19**

### **Cookies & Cream**

Baskets of Freshly Baked Cookies  
Assorted Biscotti  
Vanilla Bean Ice Cream  
Freshly Brewed Locally Roasted Organic Cherry Hill Coffee  
Organic "T" Company Tea, Herbal Tea

**\$10**

### **Coffee Break Beverages**

Price per person

Freshly Brewed Locally Roasted Organic Cherry Hill Coffee  
Organic "T" Company Tea, Herbal Tea

**\$3**

House Made Hot Chocolate

**\$4**

Assorted Tropicana Fruit Juices , Harker's Organic Local Apple Juice

**\$4**

2% or Non Fat Milk "to go"

**\$4**

Soft Drinks, Ice Tea

**\$3**

Locally Bottled Still or Sparkling Water 350 ml

**\$3**

Locally Bottled Still or Sparkling Water 750ml

**\$6**

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## **Bakery Selection**

House Baked Muffins, Seasonally Inspired

**\$3**

Cranberry White Chocolate Scones

**\$3**

Banana Walnut Loaf (slice)

**\$3**

Cheddar Cheese, Bacon and Scallion Scones

**\$4**

House Made Biscotti

**\$2**

House Baked Cookies, Seasonal Varieties

**\$3**

Freshly Baked Croissants

**\$3**

## **Lunch**

### **Working Lunches**

Freshly brewed locally roasted Organic Cherry Hill Coffee & Decaffeinated Coffee,  
Traditional Organic "T" Company Tea, and Herbal Tea

### **Watermark Classic**

Organic Field Green Salad, House Made Dressings  
Sliced Heirloom Tomato Platter, Organic Olive Oil

Chicken Breast Sandwich, Brie Cheese, Apricot Cranberry Chutney  
Balsamic Marinated Grilled Vegetable Bagel, Roasted Onion Mayonnaise  
Fennel Salami, Provolone, Black Olive Tapenade Mayonnaise

Platter Display of Freshly Baked Cookies, Biscotti

**\$20**

### **Lakes Edge**

Baby Spinach Salad, Toasted Hazelnuts, Vincotto Dressing  
Root Vegetable Coleslaw, Apple Cider Chive Vinaigrette  
Rotini Salad, Goats Milk Feta, Kalamata Olives, Tomatoes

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**Deli Style Sandwich Platters:**

Roast Beef, Swiss Cheese, Tomato, Lettuce, Horseradish Mayonnaise, Multigrain Bread  
West Coast Shrimp Salad, Roasted Bell Pepper Aioli, Kaiser Bun  
Roasted Vegetable Cous Cous Wrap, Sunflower Sprouts, Wheat Tortilla

Double Chocolate Brownies, Lemon Coconut Squares, Peanut Butter Milk Chocolate Cookies  
**\$24**

**A Taste of Italy**

Minestrone Soup, Orzo Pasta, Basil Pesto, Parmigiano

Sliced Vine Ripened Tomatoes, Marinated Bocconcini Cheese, Olive Oil, Balsamic Vinegar  
Romaine Hearts Salad, Toasted Herb Croutons, Caesar Dressing  
Marinated Olives, Artichokes, Eggplant Strips

Italian Soppresate Salami Sandwich, Roasted Bell Pepper Cream Cheese, Focaccia Bread  
Open Face Prosciutto Olive Tapenade Sandwich, Calabrese Bread  
Roasted Onion, Bell Pepper, Zucchini Panini, Roasted Garlic, Fresh Herbs

White Chocolate Tiramisu, Whipped Mascarpone Cream, Almond Biscotti  
**\$27**

**Lunch Buffets**

**Market Inspired Lunch**

Carrot, Ginger Infused Soup, Served with Fresh Buns  
Butter Lettuce Salad, Creamy House Herb Dressing  
Yukon Gold Potato Salad, Smoked Bacon Grainy Mustard Vinaigrette  
Fusilli Pasta Salad, Sundried Tomato Basil Dressing

**Antipasti Display:**

Marinated Olives, Sliced Salami, Mortadella, Bocconcini Cheese, Marinated Artichokes

Sautéed Chicken, Penne Pasta, Pesto in Cream Sauce  
Grilled Vegetable Lasagna, Field Tomato Compote  
Steamed Wild Salmon Fillet, Nugget Potatoes, Lemon Thyme Broth

Lemon Panna cotta with Raspberry Preserve and Short Bread Cookie  
Chocolate Pecan Brownies, Caramel Garnish

**\$32**

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## **Soup and Salad**

Farmhouse Chowder, Chicken, Corn, Vegetables, Selection of Breads

Salad Bar Selections:

Organic Field Greens, Chopped Iceberg Lettuce, Spiced Button Mushrooms, Smoked Bacon, Cherry Tomatoes, Chopped Local Free Range Hard Boiled Eggs, Blue Cheese Crumble, Sliced Cucumbers,

Julienne Carrots, Baby Shrimp, Grilled Chicken, Black Forest Ham

Sundried Tomato, Basil Dressing, Sherry Vinaigrette, Ranch Dressing

Lemon Panna cotta with Raspberry Preserve and Oatmeal Cookie

**\$29**

## **Plated Lunches**

Selection to include an entrée

All lunches include Fresh Baked Rolls, Breads, and Butter

Freshly brewed locally roasted Organic Cherry Hill Coffee & Decaffeinated Coffee, Traditional Organic "T" Company Tea, and Herbal Tea

## **Soups**

Chicken, Wild Mushroom Broth, Enoki, Shitake Mushrooms, Julienne Snow Peas

**\$7**

Wild Mushroom Soup, Fresh Thyme Cream

**\$7**

Leek, Tarragon and Potato

**\$7**

West Coast Seafood Chowder, Salmon, Shrimp, Potatoes

**\$8**

Prawn Bisque, Brandy, Snipped Chive Cream

**\$8**

Roasted Butternut Squash, Cardamom Cream

**\$7**

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## **Salads and Appetizers**

Organic Field Greens, Cucumber Ribbons, Cherry Tomatoes, Chardonnay Vinaigrette  
**\$7**

Baby Spinach Salad, Julienne Red Pepper,  
Carrot Julienne, Double Smoked Bacon, Sherry Vinaigrette  
**\$8**

Hearts of Romaine "Caesar" Salad, Garlic Croutons  
Black Pepper Shallot Dressing  
**\$8**

West Coast Shrimp Cocktail, Fire Roasted Bell Pepper Aioli, Roasted Garlic Crostini  
**\$10**

Warm Shrimp and Halibut Cake, Lemon Basil Butter Sauce, Micro Greens  
**\$10**

Okanagan Syrah Proscuitto with Melon and Vincotto  
**\$9**

## **Plated Lunch Entrees**

Crispy Duck Leg Confit  
Roasted Organic Nugget Potatoes, Haricot Vert, Pomegranate Jus  
**\$17**

Pan Roasted Breast of Free Range Chicken  
Roasted Garlic Mashed Potatoes, Carrot, Snap Pea Sauté, Roasted Shallot Jus  
**\$21**

Brandy Infused Wild Mushroom Tart  
Roasted Bell Pepper Essence, Truffled Mascarpone Cheese  
**\$19**

Grilled Wild Salmon Fillet  
Steamed Yukon Gold Potatoes, Bok Choy, Snap Pea Puree, Carrot and Ginger Butter Sauce  
**\$23**

Pan Seared Alaskan Halibut Fillet  
Fresh Herb Risotto, Baby Carrots, Organic Red Beets, Chive Oil  
**\$24**

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Grilled Strip loin Steak  
Smoked Paprika Rub, Pancetta Bacon, Organic Potato Hash, Goats Cheese Crostini,  
Preserved Cherry Balsamic Essence  
**\$26**

Braised Lamb Shanks  
Mascarpone and Parmesan Polenta, Grilled Red Peppers, Merlot Reduction  
**\$25**

West Coast Shrimp Salad, Hearts of Romaine  
Fresh Shrimp meat, Roasted Garlic Dressing, Basil Pesto Crostini, Pear Tomatoes, Crumbled Chevre  
**\$23**

Chicken Cobb Salad  
Chopped Iceberg Lettuce, Smoked Bacon Lardons, Herb Marinated Bocconcini, Organic Olives,  
Chopped Free Range Eggs, Golden Pear Tomatoes, Artisan Blue Cheese Dressing  
**\$18**

## **Plated Lunch Desserts**

Fresh Lemon Curd Tartlet  
Ameratti Cookie, Whipped Cream, Raspberry Orange Coulis  
**\$8**

Vanilla Bean Infused Crème Brule  
Toasted Almond Biscotti, Fresh Berries  
**\$8**

Warm Field Berry Rhubarb Crumble  
Spiced Oat Streusel Topping, Cinnamon Infused Whipped Cream  
**\$8**

Double Chocolate Pecan Brownie  
Vanilla Caramel Sauce, Whipped Cream  
**\$8**

Lemon Pannacotta  
Sable Cookie, White Wine Marinated Fruit  
**\$8**

Warm Pear Upside Down Cake  
Cardamom Crème Anglais, Syrah Syrup  
**\$8**

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## **Reception Hor D'oeuvres**

by each

### **Cold**

Searced Albacore Tuna Tartare, Rice Cracker, Lime Cilantro Dressing, Sunflower Sprouts

**\$4**

Field Vegetable Bruschetta, Parmigiano, Basil Balsamic

**\$4**

Cold Smoked Wild Salmon Crostini, Preserved Lemon Relish, Snipped Dill

**\$5**

Beef Carpaccio, Horseradish Cream, Crostini

**\$5**

West Coast Shrimp, Cucumber Rounds, Rice Wine Vinegar, Ginger Marinade

**\$6**

Grilled Zucchini, Bell Pepper Roulade, Roasted Humus

**\$4**

Okanagan Prosciutto, Grilled Apple Thyme Chutney, Mini Focaccia Bread

**\$6**

### **Hot**

Star Anise Infused Wild Salmon Satay, Cilantro Lemon Sauce

**\$4**

Mini Shrimp and BC Halibut Cakes, Mint and Cilantro Aioli

**\$6**

Wild Mushroom and Brie Quiche

**\$5**

Red Wine Marinated Lamb Skewer, Minted Plum Chutney

**\$6**

Field Spinach, Feta Cheese Pastries, Cucumber Tzatziki

**\$5**

Sesame Soya Glazed Chicken Drummettes

**\$5**

Baked Malapeque Oysters Rockerfeller, Spinach, Gruyere cheese

**\$6**

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## Share Platters

### Market Vegetable Basket

A Selection of Eight Garden Vegetables, Sour Cream Herb Dip, Avocado Sesame Dip  
serves 15-20

**\$90**

### West Coast Wild Salmon Platter

Sliced Cold Smoked Wild Salmon, House Made Smoked Salmon Pate, Candied Salmon, Salmon Jerky,

Red Onions, Capers, Lemon, Bread, Fresh Herb Crostinis

Serve 10-12

**\$145**

### Sausage, Pate Charcuterie Platter

Artisan Sausage, Salami, House Pate, Cornichons, Marinated Olives,  
Fresh House Baked Focaccia, Tarragon Mustard, Stone Fruit Relish

Serves 10-12

**\$125**

### Local Artisan Cheese Board

A Selection of Local Cheeses

(Poplar Grove Harvest Moon/The Village Cheese Co. Extra Aged Cheddar/Carmeli's Misty Goat Cheese)

Spiced Hazelnuts, Fresh Fruit, Dried Apricots,

Crostinis, Warm Baguette

Serves 10-12

**\$125**

## Activity Station

A Chef Attended Station, designed for 2 hours of Culinary Activity for a minimum of 25 guests  
Chef's Fee **\$75.00** per Chef

### Okanagan Canados Flamed Prawns

Organic Garlic, Shallots, Tomatoes, Fresh Pepper, Sel Gris

3 pc per guest

**\$14 per guest**

### Oyster Bar

Fresh Shucked Pacific Oysters on Ice, Fresh Lemons,

House Made Hot Sauce, Vodka Fruit Salsa

3 pc per guest

**\$12 per guest**

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## **Dinner Plated**

All dinners include Fresh Baked Rolls, Breads, and Butter  
Freshly brewed locally roasted Organic Cherry Hill Coffee & Decaffeinated Coffee,  
Traditional Organic "T" Company Tea, and Herbal Tea

### **Soups**

Chicken, Wild Mushroom Broth, Enoki, Shitake Mushrooms, Julienne Snow Peas  
**\$7**

Wild Mushroom Soup, Fresh Thyme Cream  
**\$7**

Leek, Tarragon and Potato  
**\$7**

West Coast Seafood Chowder, Salmon, Shrimp, Potatoes  
**\$8**

Prawn Bisque, Brandy, Snipped Chive Cream  
**\$8**

Roasted Butternut Squash, Cardamom Cream  
**\$7**

### **Salads and Appetizers**

Organic Field Greens, Cucumber Ribbons, Cherry Tomatoes, Chardonnay Vinaigrette  
**\$7**

Baby Spinach Salad, Julienne Red Pepper,  
Carrot Julienne, Bacon, Sherry Vinaigrette  
**\$8**

Hearts of Romaine "Caesar" Salad, Garlic Croutons  
Black Pepper Shallot Dressing  
**\$8**

West Coast Shrimp Cocktail, Fire Roasted Bell Pepper Aioli, Roasted Garlic Crostini  
**\$10**

Warm Shrimp and Halibut Cake, Lemon Basil Butter Sauce, Micro Greens  
**\$10**

Okanagan Syrah Proscuitto with Melon and Vincotto  
**\$9**

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## **Dinner Entrees**

Pan Seared West Coast Sable Fish  
Chardonnay Steamed Nugget Potatoes, Green Beans, Baby Carrots,  
Preserved Lemon Relish, Verjus Cream Sauce  
**\$29**

Roasted Wild Salmon Fillet  
Braised Vine-Ripened Tomatoes, Green Beans, Leek Broth  
Parsley Spinach Oil  
**\$27**

Pancetta Crusted Free Range Chicken Supreme  
Goats Cheese bread Pudding, Preserved Plum, Merlot Sauce  
**\$28**

Poached Wild Alaskan Halibut Fillet  
Steamed Rapini, Lentil and Bacon, Butter Sauce  
**\$29**

Grilled Alberta Beef Tenderloin  
Truffle Smashed Potatoes, Blue Cheese Merlot Sauce  
**\$32**

Grilled Vegetable, Goats Cheese Polenta  
Slow Roasted Tomato, Garlic Jam, Fried Herb Focaccia, Pea Shoots  
**\$24**

Pan Seared Red Snapper Fillet  
Yukon Gold Potatoes, Tomatoes, Artichokes, Olives, Lemon Olive Oil, Shrimp Meat Salsa  
**\$26**

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## **Dinner Desserts**

Fresh Lemon Curd Tartlet  
Ameratti Cookie, Whipped Cream, Raspberry Orange Coulis  
**\$8**

Vanilla Bean Infused Crème Brule  
Toasted Almond Biscotti, Fresh Berries  
**\$8**

Warm Field Berry Rhubarb Crumble  
Spiced Oat Streusel Topping, Cinnamon Infused Whipped Cream  
**\$8**

Double Chocolate Pecan Brownie  
Vanilla Caramel Sauce, Whipped Cream  
**\$8**

Lemon Pannacotta  
Sable Cookie, White Wine Marinated Fruit  
**\$8**

Warm Pear Upside Down Cake  
Cardamom Crème Anglais, Syrah Syrup  
**\$8**

## **Dinner Buffets**

All dinners include Fresh Baked Rolls, Breads, and Butter  
Freshly brewed locally roasted Organic Cherry Hill Coffee & Decaffeinated Coffee,  
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## **The Watermark**

### **Cold**

Yukon Gold Potato Salad, Double Smoked Bacon Grainy Mustard Vinaigrette  
Organic Field Greens, House Dressings  
Penne Pasta Salad, Roasted Bell Peppers, Shrimp Meat, Basil Pesto Dressing  
Heirloom Tomato Cucumber Salad, Goats Milk Feta Cheese, Balsamic, Lemon Olive Oil Dressing  
Root Vegetable Coleslaw, Apple Cider Vinaigrette

### **Hot**

Carrot, Ginger Infused Soup  
Garden Vegetable Medley  
Roast Nugget Potatoes, Shallots, Garlic Fresh Herbs  
Grilled Free Range Chicken Breast, French Thyme Jus  
Grilled Vegetable Lasagna, Field Tomato Compote  
Steamed Wild Salmon Fillet, Nugget Potatoes, Lemon Thyme Broth

### **Desserts**

Warm Organic Apple Crumble, Cinnamon Whipped Cream  
Freshly Baked Cookies  
Double Chocolate Pecan Brownie

**\$40**

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## **The Okanagan**

### **Cold**

Basket Display of Hearth Breads, Rolls, Butter  
Baby Spinach Mushroom Salad, Sherry Vinaigrette  
Organic Butter Lettuce Salad, Shredded Eggs, Double Smoked Bacon, Creamy Chive Dressing  
Heirloom Tomato Calabrese Bread Salad, Preserved Lemon Dressing, Bocconcini Cheese,  
Hand Torn Basil, Organic Olives  
Artisan Charcuterie Platter, Hand Made Sausage, Salamis, House Pate,  
Marinated Olives, Apricot Chutney, Dijon,  
Cornichons, Roasted Onion Compote

### **Hot**

Chef Carved Roast Striploin of Alberta Beef, Roasted Shallot Jus, Horseradish, Dijon Mustard,  
Rosemary Roasted Yukon Gold Potatoes  
Market Vegetable Selection  
Pan Roasted Halibut Fillet, Sautéed Spinach, Roasted Carrots, Spot Prawn Butter Sauce  
Free Range Chicken Breast, Plum Tomato and Black Olive Compote

### **Desserts**

Pear Upside Down Cake  
Cardamom Crème Anglais, Syrah Syrup

Red Wine Poached Pears  
Candied Nut Clusters

Artisan Fruit and Cheese Board  
Fruit Compote, Crostini, Nuts

Sherry Chocolate Mousse  
Brown Sugar Whipped Cream

**\$50**

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