

# Watermark Beach Resort



## 2018 Catering Menu

At Watermark Beach Resort, we pride ourselves on cooking food that is sustainable, fresh and wholesome. We have a passion for using locally sourced ingredients that showcase the bounty of the Okanagan Valley. Whether it be our fresh farmed eggs or house made scones please do not hesitate to ask us where our ingredients come from, we would be happy to share!

## **BREAKFAST BUFFETS**

*[minimum 20 guests – below minimum add \$3 pp]*

Served with Oughtred Organic Coffee, Decaffeinated Coffee & an Assortment of Tealeaves Organic Teas

### **Continental**

Assorted Refreshing Fruit Juices

\*

Assorted Daily House Baked Pastries with  
Local Preserves & Whipped Butter

\*

House Made Granola

\*

Seasonal Fruit Salad

\*

Honeyed Greek Style Yoghurt

\*

Assorted Breakfast Cereals & Milk

**\$16 per person**

### **Hearty Hot Breakfast**

Assorted Refreshing Fruit Juices

\*

A Range of Sliced Breads to Toast with  
Local Preserves & Whipped Butter

\*

Free Range Scrambled Eggs

\*

Country Smoked Bacon

\*

Hearty Breakfast Sausages

\*

Roasted Baby Potatoes with Seasonal Herbs

\*

Whole Seasonal Fruit Basket

**\$21 per person**

### **Benedict Breakfast**

Assorted Refreshing Fruit Juices  
\*  
Classic Eggs Benedict  
\*  
Seasonal Seafood Eggs Benedict  
\*  
Vegetarian Eggs Benedict  
\*  
Roasted Baby Potatoes with Seasonal Herbs  
\*  
Seasonal Fruit Salad  
\*  
Oven Roasted Tomatoes, with Olive Oil & Fresh Herbs

**\$24 per person**

### **Park Place Brunch**

Assorted Refreshing Fruit Juices  
\*  
Assorted Daily House Baked Pastries & Sliced Breads with  
Local Preserves & Whipped Butter  
\*  
Seasonal Fruit Salad  
\*  
Oven Roasted Tomatoes, with Olive Oil & Fresh Herbs  
\*  
Classic Eggs Benedict on English Muffins  
\*  
Country Smoked Bacon  
\*  
Honey Glazed Sliced Ham  
**Add Chef Carving Station \$3 per person**  
\*  
Roasted Baby Potatoes with Seasonal Herbs  
\*  
Seasonal Roasted Vegetables  
\*  
Deli Platter of Assorted Sliced Meats & Cheeses  
\*  
Honeyed Greek Style Yoghurt & House Made Granola  
\*  
Assorted Breakfast Cereals & Milk

**\$29 per person**

**Add Smoked Salmon, Caper & Red Onions \$4 per person**  
**Add Prime Rib Carving Station \$12 per person**

All menus are subject to An 18% service charge and applicable taxes. Menus and Prices are subject to change based on seasonality.

At Watermark Beach Resort, our aim is to make your experience special. Feel free to add items to your breakfast from the list below or even ask us to make a custom menu just for you. We will happily accommodate any allergies and aversions within your group.

### **“Build your Own” or Add On**

[priced per person]

Toast Station – with butter, local preserves & peanut butter	\$3
Fresh Croissant – warmly baked from the oven	\$3
Seasonal Fruit Platter – our selection varies with the seasons	\$4
Bacon – country smoked and cooked to perfection	\$5
Honey Glazed Ham – a leaner choice for a classic breakfast	\$5
Yoghurt & Granola – Greek style yoghurt with our house made granola	\$5
Seasonal Mixed Vegetables – steamed or roasted	\$4
Oven Roasted Tomatoes – roasted with olive oil & fresh herbs	\$4
Tossed Organic Greens - vegetable ribbons & house made dressings	\$4
Scrambled Eggs – free range scrambled eggs	\$4
Breakfast Sausage	\$5
Fresh Scones – baked in house & served with butter & jam	\$5
Frittata – scrambled eggs baked with Chef’s inspired fillings	\$6
Cheese Board – served with assorted nuts, dried fruit, crackers & breads	\$6
Deli Meat Platter – sliced charcuterie, house made mustard & chutney, crackers & breads	\$6
Smoked Salmon Platter – served with capers, chives & crème fraîche	\$7
Classic Eggs Benedict – topped with our house made hollandaise sauce	\$7
Cinnamon French Toast – served with whipped cream, fruit compote & maple syrup	\$7
Omelette Station – Chef attended à la minute omelettes, seasonal accompaniments	\$10

## REFRESHMENT BREAKS

Served with Oughtred Organic Coffee, Decaffeinated Coffee & an Assortment of Tealeaves Organic Teas

### Muffin Break

A Tempting Array of House Baked Muffins  
Local Preserves & Whipped Butter  
Selection of Seasonal Whole Fruit

**\$11 per person**

### Okanagan Apple Break

Assorted Sliced Apple Wedges with Caramel Sauce  
Mini Apple Crumbles  
Apple Infused Spa Water

**\$11 per person**

### Healthy Break

A Sliced Fresh Fruit Platter  
Individual Yoghurts  
House Made Granola

**\$13 per person**

### Energy Break

Freshly Blended Fruit & Yoghurt Smoothies to Keep Your Group Going  
House Made Granola Bars  
Whole Seasonal Fruit Basket

**\$14 per person**

## BUILD YOUR OWN BREAK

Mix & match various per person priced items below to create the right nutrition break to keep your meeting going strong

Coffee & Tea Station	\$4	Assorted Chilled Fruit Juices	\$3
Assorted Soft Drinks	\$3	Blended Fruit Smoothies	\$6
Sliced Fresh Fruit Platter	\$4	Assorted Whole Fruits	\$4
Sweet, Salty & Spicy Roasted Nuts	\$4	Individual Yoghurts	\$3
House Popped Brown Butter `Pop-Corn`	\$3		

### In-House Baking

Assorted Cookies	\$20 per doz	Muffins	\$24 per doz
Granola Bars	\$39 per doz	Baked Scones	\$36 per doz
Cinnamon Buns	\$39 per doz	Banana Bread -10 slices	\$22 per loaf
Lemon Poppy Seed Bread -10 slices	\$22 per loaf	Pineapple Coconut Bread -10 slices	\$22 per loaf

At Watermark Beach Resort, we are proud to be located in such a proverbial land of plenty. Whenever possible, we work with local growers to feature their amazing products in our catering menus. If you would like us to ensure that the menu you have chosen is locally sourced or organic, please let us know.

We also strive to do everything in our power to make your event perfect for you. If you would like to talk to us about creating a custom menu for your occasion, or altering one of our existing menus, please do. We are always happy to do everything we can to make your special event as stress free and as suited to the needs of your group as possible.

***All lunch menus are available for Dinner Service (after 3PM). An additional \$10 per person will apply to any lunch menu that would like be served at dinner time***

## **LUNCH BUFFETS**

*[minimum 20 guests – below minimum add \$3 pp]*

Served with Oughtred Organic Coffee, Decaffeinated Coffee & an Assortment of Tealeaves Organic Teas

### **Watermark Soup & Sandwich**

Chef's Seasonally Inspired House Made Soup  
Tossed Organic Greens & Vegetable Ribbons with House Made Dressings  
*Build Your Own Sandwich Bar:*  
Sliced Artisan Breads & Soft Flour Tortillas  
A Selection of Sliced Deli Meats & Cheeses  
House Made Mustards & Aioli  
Sliced Tomatoes, Pickles, Onions  
Chef's Selection of Treats

**\$22 per person**

### **Burger Bar**

Burger Buns and Butter  
Tossed Organic Greens & Vegetable Ribbons with House Made Dressings  
Roasted Baby Potato Salad with Shallots & Olive Oil  
House Made Beef Patties Grilled to Perfection for Your Selection  
Turkey or Vegetarian patties – *add \$2 per person*  
Sliced Assorted Cheeses  
Sautéed Onions, Sliced Pickles, Sliced Tomatoes  
Assorted Traditional Condiments  
Chef's Selection of Treats

**\$23 per person**

### **Traditional Hearty Lunch Buffet**

Artisan Breads and Rolls Served Warm with Butter  
Fresh Organic Greens & Vegetable Ribbons with House Made Dressings  
Crisp Romaine Lettuce with Parmesan Cheese, Croutons & Lardons of Bacon in a Creamy Garlic Dressing  
Roasted or Steamed Seasonal Vegetables  
Lemon Roasted Chicken Breast with Fresh Herbs  
Roasted Vegetable Penne with Garlic Fresh Herbs & Olive Oil  
Chef's Selection of House Made Treats

**\$35 per person**

### **Lunch To Go**

*\*\*\*To go lunches are to be eaten off property or brought back to guestroom. Not for consumption in meeting space\*\*\**

### **Brown Bag Picnic Lunch**

Your Choice Of:

Sliced Turkey, Smoked Ham, Tuna Salad, Egg Salad or  
Garden Vegetable Sandwich on Fresh Baked Bread

Whole Fruit

Granola Bar

Bottled Water

A house Baked Treat

*Packed To Go for Your Convenience*

**\$16 per person**

## RECEPTION ITEMS

### Plates and Platters

[minimum 25 guests]

#### Seafood Platter

An Attractive Display of Chilled Seafood Including Smoked Salmon, Prawns, Mussels with Cocktail Sauce

**\$12 per person**

\*

#### Antipasto

Grilled and Oven Roasted Seasonal Vegetables Served with Roasted Garlic, House Made Pickles and House Marinated Olives with Assorted Crackers and Breads

**\$5 per person**

\*

#### Artisan Charcuterie Platter

Sliced European Style Charcuterie Meats Served with House Made Mustards and Pickles and Assorted Crackers and Breads

**\$7 per person**

\*

#### Artisan Cheese Platter

Assorted Varieties of of Regional & International Cheeses Dried Fruit, Toasted Nuts and Assorted Crackers and Breads

**\$8 per person**

\*

#### Dips & Spreads Platter

Platters Come with an Assortment of Fresh Seasonal Vegetables, Crackers & Breads

Choose two of the following Dips:

Hummus

Tzatziki

Roasted Red Pepper

Creamy Dill

Baba Ganoush

Taramasalata

**\$5 per person**



## A La Carte Canapés

Guidelines from the Chef:

If you are hosting a reception with dinner to follow please allow for 3-5 pieces per person

If you are hosting a reception with a light meal to follow please allow for 6-9 pieces per person

If you are hosting a reception with canapes as the meal please allow for 12-15 pieces per person

**\*\*\*MINIMUM ORDER OF THREE (3) DOZEN PER SELECTION REQUIRED\*\*\***

### **\$29 / dozen**

- Classic Bruschetta with Tomatoes, Garlic & Fresh Basil
- Smoked Salmon with Capers & Red Onion on Crostini
- Smoked Chicken and Spinach Mini Quiche
- Thai Beef Salad Cucumber Cups
- Bocconcini & Tomato Skewers with Balsamic Drizzle
- Blue Cheese & Caramelized Onions on Crostini

### **\$32 / dozen**

- Smoked Salmon Pate served on Crostini's
- Savory Profiteroles Filled with Goats Cheese Mousse
- Fresh Tomato, Avocado & Bacon on Crustini
- Bacon Wrapped Okanagan Cherries - *seasonally available*
- Scallop, Pea & Mint Tarts
- Spicy Beef Meatballs with Tzatziki Yoghurt Dip
- Pesto, Goats Cheese & Cherry Tomato Tarts

### **\$36 / dozen**

- Fresh Shucked Oysters on the Half Shell
- Prawns In House Cocktail Sauce "Spoons"
- Pan Seared Scallops with Roasted Corn and Pepper Salsa
- Prawn Skewers with Garlic & Herb Butter
- Roasted Pork Tenderloin Topped with Apple Mustard
- Goats Cheese Popsicles, hazelnuts, fresh herbs, pepper
- Spanish Style Paprika Rubbed Beef Kebabs

## The Watermark Buffets

### \$46 per person

### Choose three of the following salads

*additional salads \$4 per person*

Fresh Organic Greens & Vegetable Ribbons with House Made Dressings  
Mediterranean Style Orzo Salad with Feta Cheese & Herb Vinaigrette  
Crisp Romaine Lettuce with Parmesan Cheese, Croutons & Lardons of Bacon in a Creamy Garlic Dressing  
Sweet Roasted Corn & Pepper Slaw Tossed in a House Made Cilantro Lime Vinaigrette  
Potato Salad with Roasted Shallots in an Olive Oil Dressing  
Chick Pea Salad with tomatoes, Mint, Feta Cheese, Onion & Lemon  
Roasted Beet Salad with Spinach, Feta Cheese, Herbs, Sherry Vinaigrette  
Tomato & Bocconcini Caprese Salad Topped with Balsamic Glaze – *add \$2 per person*

### Choose two of the following Main Dishes

*additional main dishes \$8 per person*

Shaved Roast Beef Served with Au Jus and Creamy Horseradish Sauce  
Slow Braised Pork Ribs Finished on the Grill with a Smoky BBQ Sauce.  
BBQ Sauce Glazed Grilled Chicken Breasts  
Grilled Fillets of Cod, Finished with Lemon Compound Butter  
Roast Stuffed Pork Loin Served with an Apple Cider Jus  
House Made Meat or Vegetarian Lasagna with Ricotta Cheese & Fresh Tomatoes  
Char Grilled Steak with Fire Roasted Portobello Mushrooms & Caramelized Onions – *add \$2 per person*  
Whole Roasted Chickens, broken down with crispy skin and served with pan jus – *add \$2 per person*  
12 Hour Braised Bone-In Beef Short Ribs – *add \$3 per person*  
Roasted Wild Caught Okanagan Salmon with Maple Pepper Butter – *add \$3 per person*  
House Made Sausage – House Made Organic Pork Sausage with Pan Jus – *add \$3 per person*  
Wild BC Halibut with Fresh Herb Butter – *add \$5 per person*  
Leg of lamb, Stuffed with Panko, Onions, Garlic & Rosemary – *add \$6 per person*  
Prime Rib Chef Carving Station – *add \$8 per person*  
Extra Dry-Aged, "Prime Grade" Striploin Hand Carved – *add \$15 per person*

### Choose Three of the following side dishes

*additional side dishes \$5 per person*

Roasted or Steamed Seasonal Vegetables  
Roasted Vegetable Penne with Garlic Fresh Herbs & Olive Oil  
Fire Roasted Corn on the Cob Basted with Spicy Chipotle Butter - *seasonally available*  
Herbed Roasted Potatoes  
Creamy Mashed Potatoes  
Roasted Sweet Potatoes with fresh herbs  
Classic Baked Beans with Lentils  
Yorkshire Puddings & Gravy – *add \$2 per person*  
Grilled Asparagus *seasonally available* – *add \$2 per person*  
Creamy Scalloped Potatoes – *add \$2 per person*  
Baked Potato Bar with Bacon, Sour Cream, Green Onions, Butter & Cheese – *add \$4 per person*

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**Choose three of the following desserts**

Chef's House Made Profiteroles Filled with Pastry Cream

House Made Pavlova with Fresh Seasonal Fruit & Vanilla Crème

Seasonal Fruit Crumble served with Vanilla Cream

French Chocolate Mousse

Chef's Choice of Bars & Squares

Chef's Selection of House Baked Cookies

Cake Pops - *add \$2 per person*

Ice Cream Sundae Bar with all the traditional toppings - *add \$5 per person*

Chocolate Fondue Fountain with Selection of Seasonal Fruit - *add \$5 per person*

## PLATED DINNERS

[minimum 30 ppl – below minimum add \$3 pp]

Served with Oughtred Organic Coffee, Decaffeinated Coffee & an Assortment of Tealeaves Organic Teas

<b>White Sands Dinner – Appetizer, Entrée &amp; Dessert</b>	<b>\$46 pp</b>
<b>Lakeside Dinner – Salad, Soup, Entrée &amp; Dessert</b>	<b>\$49 pp</b>
<b>Park Place Dinner – Soup, Salad, Intermezzo, Entrée &amp; Dessert</b>	<b>\$55 pp</b>

### **Appetizer Options (Please Select One for your Group):**

Chef's Seasonally Inspired Soup Created from Fresh Ingredients

\*

Green Salad with Pickled Beets, Toasted Almonds, Soft Goats Cheese, Honey Dijon Vinaigrette

\*

Crisp Romaine Lettuce, Lardons of Bacon & House Made Caesar Dressing, topped with Crostini and Shaved Parmesan

\*

Roast Beet Salad, Spinach, Feta Cheese, Fresh Herbs, Sherry Vinaigrette

\*

Quinoa & Roasted Cauliflower Salad, *Happy Days* Okanagan Goat Cheese, Roasted Beets, Kale  
**(Add \$3 per person)**

### **Entrée Options (Please Select Two Items for your Group to Choose From):**

**\*\*\*All entrées served with Roasted Seasonal Vegetables\*\*\***

Oven Baked Wild Caught Salmon with Maple Pepper Butter, Creamy Polenta

\*

Pan Seared Chicken, Mashed Potatoes with Wild Mushroom Sauce

\*

Grilled 8oz NY Striploin, Mashed Potatoes with Port Jus

\*

Rolled Stuffed Pork Loin, Creamy Polenta with Apple Cider Jus

### **Dessert Options (Please Select One for your Group):**

Seasonal Fruit Crumble Topped with Vanilla Ice Cream

\*

Profiteroles Filled with Vanilla Bean Cream, Dipped in Chocolate Served with Berry Coulis

\*

Dark Chocolate Pate Served with Local Fruit Compote & Vanilla Crème

**“Build your Own” or Add on**  
[priced per person]

Fresh Tossed Organic Greens – house made dressings	\$6
Roasted Garlic Caesar Salad – romaine lettuce, creamy dressing, bacon & shaved parmesan	\$6
Mediterranean Style Orzo Pasta Salad – our Chef’s hearty version of a Greek salad	\$6
German Potato Salad – an old family recipe that you’re sure to enjoy	\$6
Sesame Miso Coleslaw – shredded carrots & cabbages tossed in an Asian inspired dressing	\$6
Classic Caprese Salad – basil, ripe tomatoes & fresh mozzarella cheese in balsamic dressing	\$6
Antipasto Platter – grilled vegetables, roasted garlic, artichoke hearts & olives	\$6
Grilled Vegetables – a summer outdoor dining classic	\$6
Corn on the Cob – sweet corn done on the grill & basted with chipotle butter	\$6
Roasted Potatoes – roasted with olive oil & herbs until tender & delicious	\$6
Rice Pilaf – seasoned, fluffy rice	\$6
Quinoa & Roasted Cauliflower Salad – goat cheese, roasted beets, kale, warm vinaigrette	\$9
Penne Pasta & Cheese – a creamy house made comfort dish	\$9
BBQ Pork Ribs – slow roasted ribs finished on the BBQ with a sticky sweet glaze	\$9
House Made Sausage – house made organic pork sausage with Chef’s secret spices	\$9
BBQ Chicken Pieces – grilled chicken glazed with smoky BBQ sauce	\$12
Grilled Steak - served with fire roasted mushrooms & caramelized onions	\$12
Grilled Seasonal Fish – fillet of fresh fish grilled & topped with fresh fruit salsa	\$12
Rolled & Stuff Roasted Leg of Lamb – done Greek or Provincial style to your liking	\$16

After a long night of mingling, dancing or meetings what's better than a little "Pick-Me-Up" to help cap off the night! Menus below are created with snacking in mind. All are made in perfect bite size portions for easy grabbing and snacking as you enjoy the rest of the night

## **LATE NIGHT SNACKS**

[minimum 30 ppl – below minimum add \$3 pp]

### **Make your own Sandwiches**

Bread Buns Accompanied by a Selection of Sliced Deli Meats, Cheese, Lettuce, Tomatoes, Onions and House Made Pickles and Mustards

**\$12 per person**

### **Self Serve Candy Buffet**

Selection of Sweets & Candies  
Hot Chocolate Bar with Sprinkles, Whipped Cream and Marshmallows

**\$12 per person**

### **Taco Bar**

Hard & Soft Shells  
Beef, Chicken & Seafood Options, Pico de Gallo, Cheese, Sour Cream, Guacamole, Lettuce

**\$12 per person**

### **Poutine Bar**

House Baked Wedge "Fries"  
Gravy, Cheese Curdes, Bacon, Sour Cream, Green Onions  
Pulled Pork - *add \$3 per person*

**\$13 per person**