

Stay™ | AT A BELLSTAR RESORT

Stay™ | CATERED TO



NKMIP
Conference Centre
SPIRIT RIDGE VINEYARD RESORT & SPA
OSOYOOS, BRITISH COLUMBIA

Bellstar Resorts presents NK'MIP Conference Centre

2010 Banquet Menu

Breakfast Buffets *(Minimum 15 people)*

The NK'MIP Continental

8 per person

Chilled Assorted Juices
Freshly Baked Muffins
Butter and Assorted Fruit Preserves

Okanagan Breakfast

12 per person

Chilled Assorted Juices, Assorted Fresh Fruit
Freshly Baked Pastries, Muffins and Croissants
Butter and Assorted Fruit Preserves

Osoyoos Breakfast

14 per person

Pesto and Village Cheese Scrambled Eggs
Double Smoked Bacon with Potato Hash
Chilled Assorted Juices, Freshly Baked Muffins and Croissants
Assorted Fresh Fruit
Butter, Assorted Fruit Preserves

To complement your breakfast

The following items can be added at an additional charge as indicated

Seasonal Fruit Plate	<i>4 per person</i>
Double Smoked Bacon	<i>4 per person</i>
Specialty Game Sausages	<i>6 per person</i>
Home-made Granola with Yogurt	<i>6 per person</i>
Traditional Eggs Benedict	<i>7 per person</i>
Home-style Pancakes with Maple Syrup	<i>8 per person</i>
Omelette Station	<i>10 per person</i>
Flat iron Steak	<i>12 per person</i>

** All breakfast buffets are served with chilled assorted juices, freshly brewed Cherry Hill regular and decaffeinated coffee and a selection of Numi teas.*



Plated Breakfasts *(Minimum 10 people)*

Great Basin Breakfast

14 per person

Scrambled Eggs with Pesto and Village Cheese Raw Cheddar
Half Grilled Tomato
House-made Sausage Patty
Multigrain Toast
Savory Potato Hash

Classic French Toast

14 per person

Raisin Bread French Toast with Fruit Compote
Double Smoked Bacon
Maple Syrup and Mascarpone

Traditional Eggs Benedict

18 per person

Classic Hollandaise on an English Muffin
Back Bacon
Savory Potato Hash

** All plated breakfasts are served with chilled assorted juices,
freshly brewed Cherry Hill regular and decaffeinated coffee
and a selection of Numi teas.*



Prices are subject to 18% service charge & all applicable taxes.
NK'MIP Conference Centre reserves the right to change prices due to current market conditions.

la Carte Breakfast Items

The following items can be added at an additional charge as indicated

Assorted Bottled Juices	3.25	<i>each</i>
NK'MIP Resort Miller Springs Bottled Water*	2.95	<i>each</i>
Soft Drinks (355 ml cans)	2.50	<i>each</i>
Brisk Iced Tea (355 ml cans)	2.75	<i>each</i>
Individual Fruit Yogurts	2.25	<i>each</i>
Assorted Granola Bars	1.50	<i>each</i>
Assorted Power Bars	1.50	<i>each</i>
Bagels and Cream Cheese	2.75	<i>each</i>
Assorted Whole Fruit	2.00	<i>each</i>
Freshly Baked Muffins	22	<i>per dozen</i>
Freshly Baked Danish Pastries	22	<i>per dozen</i>
Freshly Baked Croissants	22	<i>per dozen</i>
Freshly Baked Breakfast Loaves	22	<i>per dozen</i>
Freshly Baked Assorted Cookies	22	<i>per dozen</i>
Vegetable Crudit� with House Dip	5	<i>per person</i>
Assorted Finger Sandwiches	22	<i>per dozen</i>
Deluxe Mixed Nuts	3	<i>per person</i>
Chips and Pretzels	2.25	<i>per person</i>
Assorted Dessert Squares	22	<i>per dozen</i>
Assorted Fruit Platter	45	<i>serves 10-15 people</i>

Themed Breaks

Energy

8 per person

Freshly Brewed Cherry Hill Regular and Decaffeinated Coffee
Freshly Baked Muffins and Pastries

Grace

10 per person

Corn Tortilla Chips
Salsa, Sour Cream and Guacamole
Pita Chips with Hummus Dip
Assorted Soft Drinks and Fruit Juice

Wisdom

12 per person

Toasted Multigrain Bagels
Cream Cheese and Preserves
Fresh Fruit Display
Fruit Juices

Focus

12 per person

Assorted Granola
Yogurt
Fresh Whole Fruit
NK'MIP Resort Miller Springs Bottled Water*

Inspiration

14 per person

Brownies, Squares and Cookies
Seasonal Fresh Fruit Kebobs Served with Vanilla Yogurt
Assorted Soft Drinks and Fruit Juice
Freshly brewed Cherry Hill Regular and Decaffeinated Coffee

** a portion of every bottle of NK'MIP Resort Miller Springs water sold goes to the NK'MIP Desert Cultural Centre to aid in their rattlesnake research program in Canada's only desert.*

Lunch Buffets *(Minimum 15 people)*

Black Sage Bench Buffet

19 per person

Garlic Toast

Salads: – Baby Romaine, Roast Garlic Vinaigrette Fried Capers, Shaved Parmesan, Garlic Croutons
– Vine Ripened Tomatoes and Bocconcini with Fresh Basil, Olive Oil and Balsamic Glaze

Hot Items: Chef's Soup of the Day

Choice of 2 pastas: Penne, Fettuccini or Spaghetti

Choice of 2 sauces: Marinara, Cream, Cheese and Bolognese

Desserts: Assorted squares and cookies

Mt. Kobau Buffet

21 per person

Soup: Chef's Soup of the Day

Salads: – Seasonal Organic Greens with Cider Vinaigrette, Fresh Tomato and Cucumber
– Organic Mini Potato Salad
– Traditional Coleslaw

Build your own Sandwich: Focaccia, Kaisers and Multigrain
with Lettuce, Cucumber, Sliced Tomato, Dijon, Mayo, Sliced Cheese
Choice of 3 Fillings:
Shrimp Salad, Pulled Pork with Passa Tempo BBQ Sauce,
Grilled Vegetables, Smoked Salmon, Roast Beef,
Pastrami and Herb Roasted Chicken

Desserts: Assorted Squares and Pastries

** All lunch buffets are served with chilled assorted juices,
freshly brewed Cherry Hill regular and decaffeinated coffee
and a selection of Numi teas.*



Lunch Buffets *(continued)*

Similkameen Buffet

28 per person

Assorted Rolls and Artesian Breads

Salads: – Fresh Cucumber and Cherry Tomatoes with Black Olives and Feta Cheese
– Penne Pasta Salad with Balsamic Vinaigrette, Olives, Capers, Preserved Lemon and Oven Dried Tomatoes

Hot items: Chef's Soup of the Day
Herb Roasted Vegetables

Entrées: Flat Iron Steak with Mushrooms *or*
Chicken Breast with Roast Garlic and Grainy Mustard
(Choose both for an additional 5.00 per person)

Dessert: Warm Apple Crisp with English Custard Sauce

Golden Mile Buffet

36 per person

Grilled Focaccia & Olive Oil

Salads: – Baby Romaine, Roast Garlic Vinaigrette, Fried Capers, Shaved Parmesan, Garlic Croutons
– Vine Ripened Tomatoes and Bocconcini with Fresh Basil, Olive Oil and Balsamic Glaze

Hot items: Chef's Soup of the Day
Ricotta Gnocchi with Wild Mushroom Ragout
Herb Roasted Vegetables
Mushroom and Goat Cheese Bread Pudding
Roasted Half Chicken

Dessert: Assortment of Fresh Baked Cookies

** All lunch buffets are served with chilled assorted juices,
freshly brewed Cherry Hill regular and decaffeinated coffee
and a selection of Numi teas.*



Supplemental Items

Mustard Glazed Chicken Breast, Assorted Mushrooms	<i>8 per person</i>
Maple Roasted Pork Loin, Okanagan Cherries	<i>8 per person</i>
Chicken Breast with Roast Garlic and Grainy Mustard	<i>8 per person</i>
Baked Ocean Trout, Black Olives, Capers, Tomatoes	<i>8 per person</i>
Garlic and Herb Crusted Halibut	<i>8 per person</i>
Butter Poached Scallops and Prawns	<i>11 per person</i>
Seared Beef Tenderloin, Stilton, Foie Gras Butter	<i>11 per person</i>
Smoked Sablefish, Sweet and Sour Miso Broth	<i>11 per person</i>
Roasted Lamb Rack Chops, Roast Garlic and Dijon	<i>11 per person</i>

**Substitute alternate choice of lunch entrée at no additional charge*

Plated Luncheons (*Minimum 10 people*)

All luncheons are served with choice of:

Daily House Made Soup

or Baby Arugula, Walnut and Pear Vinaigrette

or Seasonal Organic Greens and Cider Vinaigrette

or Baby Romaine, Roast Garlic Vinaigrette, Fried Capers, Shaved Parmesan, Garlic Croutons

Entrées

Mushroom Ravioli

23 per person

Grilled Asparagus and Cherry Tomatoes,

Truffle Cream, Fresh Basil and Roast Pepper Vinaigrette

Pan Seared Sockeye Salmon

23 per person

4 oz Wild Salmon Filet, Sweet Pea Cannelloni,

Tomato and Fennel Broth, Fennel Salad

Breast of Chicken

24 per person

Ricotta Gnocchi, Wilted Organic Chard,

House Cured Guanciale, Pan Jus and Seasonal Vegetables

Grilled Pork Loin

24 per person

Celery Root Remoulade, Grilled Asparagus, Apple Cider Reduction

Flat Iron Steak

27 per person

Charbroiled with “Passa Tempo” spice,

Truffle Mashed Potato, Mushrooms

Choice of Dessert: Chocolate Mousse or Lemon and White Chocolate Parfait or
Stonefruit Clafouti

** All plated luncheons are served with chilled assorted juices,
freshly brewed Cherry Hill regular and decaffeinated coffee
and a selection of Numi teas.*



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Lunches on the go

For groups that have off-site activities planned, please consult your Conference Services Manager to discuss lunch options.

Reception

(Minimum 10 people)

Okanagan Platters *(serves 25-30 people)*

Crudite – Assortment of Fresh Vegetables with Dip 100

Seasonal Fruit Platter 125

Antipasto 145

Grilled and Marinated Seasonal Vegetables, Bocconcini,
Pickles, Olives, Assorted Charcuterie

Cheese Board 155

Selection of 5 Local Cheeses with Assorted Breads and Crackers

Fruites de Mere 165

Marinated Prawns, Scallops, Clams, Mussels,
Lobster Terrine, Shrimp, Smoked Salmon

Canapes (served by the dozen)

Note from the Chef – A guideline for Horsd'ouvres quantities:

3-4 pieces per person	short reception, dinner to follow
4-8 pieces per person	longer reception, dinner later
8-12 pieces per person	heavy reception or light dinner
12-16 pieces per person	usually no meal

Demi Tasse	Sweet Pea and Basil Minestrone	25
	Curried Mussel Bisque	26
	Pine Mushroom Bisque	28
	Roast Duck Consommé	28
	Heirloom Tomato Gazpacho, Dungeness Crab	30

Spoons	Tomato, Basil, Parmesan Crisp, Balsamic	24
	Salmon Tartare with Preserved Lemon, Blood Orange Oil	28
	Pickled Wild Salmon, Horseradish Aioli	28
	Crispy Pork Belly, Crab Apple Sauce	28
	Roast Duck, Saskatoon Glaze, Crispy Fennel	29

Flat Breads	Caramelized Onion, Goat Cheese, Bacon	24
	Pear, Tiger Blue	25
	Bresaola, Truffle Oil, Parmesan	26
	Smoked Salmon, Caper, Pickled Onion, Mascarpone	28

Skewers	Roast Chicken, Lime, and Chilis	27
	Crispy Mussel Sausage	28
	Lamb, Cucumber, Mint	28
	Salmon Candy with Sesame	32

Additional Canapes

	Cheese Puffs	24
	Prawn Poppers	26
	Crispy Truffle Ravioli	30
	Smoked Cheddar and Apple Grilled Cheese	30
	Yorkshire Pudding, Roast Beef and Fresh Horseradish	30
	Crispy Risotto Cakes with Dungeness Crab, Orange and Preserved Lemon	32

Dinner Buffets (*Minimum 20 people*)

Rock Creek Dinner

35 per person

Assorted Rolls and Artesian Breads

Salads: – Seasonal Organic Greens and Cider Vinaigrette
– Roasted Beet Salad, Hazelnut Vinaigrette, Arugula

Hot items: Seasonal Vegetable
Herb Roasted Nugget Potatoes
Saskatchewan Wild Rice with Chanterelles

Entrées: AAA Alberta Beef Short Ribs, Port Reduction
Roasted Wild Salmon, Maple and Grainy Mustard Glaze

Desserts: Okanagan Cherry and Chocolate Tart, Maple and Hazelnut Mousse, Ice Wine Cream,
Saskatoon Berry Bread Pudding

Fairview Mountain Dinner

42 per person

Assorted Rolls and Artesian Breads

Salads: – Baby Romaine, Roast Garlic Vinaigrette, Fried Capers, Shaved Parmesan, Garlic Croutons
– Vine Ripened Tomatoes and Bocconcini with Fresh Basil, Olive Oil and Balsamic Glaze

Hot items: Roasted Vegetables
Mascarpone and Preserved Lemon Polenta
Ricotta Raviolis with Truffle Butter Sauce

Entrées: Veal Osso Bucco Braised with Tomato and Red Wine
Seared Ling Cod with Brown Butter, Olives, Capers and Fresh Tomato

Desserts: Cannoli, Tiramisu, Zabaglione, Hazelnut Semifreddo

** All dinner buffets are served with freshly brewed Cherry Hill regular and decaffeinated coffee and a selection of Numi teas.*



Crowsnest Pass Dinner

47 per person

Assorted Rolls and Artesian Breads

Salads: – Seasonal Organic Greens and Cider Vinaigrette
– Baby Romaine, Roast Garlic Vinaigrette, Fried Capers, Shaved Parmesan, Garlic Croutons
– Frisee Salad with Duck Confit, Pear and Tiger Blue

Hot items: Green Beans and Brown Butter and Almonds
Seasonal Vegetables
Herb Roasted Nugget Potatoes
Caramelized Onion Tart with Chevre

Entrées: Coq au Vin
Daube de Beauf

Desserts: Crème Brulee, Apple and Calvados Tart, Chocolate and Cognac Mousse, Lemon Pave

Keremeos Dinner

54 per person

Assorted Rolls and Artesian Breads

Salads: – Seasonal Organic Greens and Cider Vinaigrette
– Baby Romaine, Roast Garlic Vinaigrette, Fried Capers, Shaved Parmesan, Garlic Croutons
– Fennel and Grapefruit Salad with Smoked Salmon and Caviar

Hot items: Minted Peas with Preserved Lemon
Herb Roasted Vegetables
Mascarpone and Preserved Lemon Polenta

Entrées: Maple Roasted Pork Loin, Okanagan cherries
Garlic and Herb Crusted Halibut

Desserts: Cannoli, Tiramisu, Zabaglione, Hazelnut Semifreddo

** All dinner buffets are served with freshly brewed Cherry Hill regular and decaffeinated coffee and a selection of Numi teas.*



Kettle Valley Dinner

65 per person

Assorted Rolls and Artesian Breads

Placed Amuse Bouche

Salads: – Seasonal Organic Greens and Cider Vinaigrette
– Baby Romaine, Roast Garlic Vinaigrette, Fried Capers, Shaved Parmesan, Garlic Croutons
– Vine Ripened Tomatoes and Bocconcini with Fresh Basil, Olive Oil and Balsamic Glaze

Hot items: Olive Oil Roasted Mini Squash
Roasted Brussel Sprouts with Bacon Pecans and Brown Butter
Wild Mushroom Risotto with Fraser Valley Duck Leg and Preserved Lemon
Maple and Caraway Glazed Carrots
Smoked Cheddar Polenta

Entrées: Herb Roasted Halibut with Oven-Dried Tomato
Chicken Breast with Roast Garlic and Grainy Mustard
Roast AAA rib Eye with Carver, Yorkies, and Traditional Garnish

Desserts: Pear and Williams Mousse, Chocolate and Raspberry Tart, Hazelnut Truffles,
Blueberry Brown Butter Cake, Macaroons

Carveries

Leg of Lamb with Rosemary, Pan Juices, Roast Garlic *12 per person*

Roasted Saddle of Suckling Pig, Apple Cider Glaze *12 per person*

AAA Rib Eye, Pan Juices, Traditional Garnish *12 per person*

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Dinners Plated

Naramata Bench Dinner

35 per person

Seasonal Amuse Bouche

Baked Okanagan Goat Cheese with Maple Roasted Beets and Hazelnut Oil

or

Chef's Daily Soup Design

Roasted Wild Salmon with Oven-Dried Tomato, Sweet Corn Risotto and Prawn Relish

Pear Tart with Ice Wine Sabayon, Saskatoon Berry Compote

Bottom Land Dinner

42 per person

Seasonal Amuse Bouche

Nicoise Salad; Seared Tuna, Green Beans, Olives, Tomato and Egg

or

Chef's Daily Soup Design

Vine Ripened Tomato, Bocconcini, First Pressed Olive Oil, Fresh Basil, Balsamic Glaze

Lamb "Osso Bucco" braised with Red Wine, Star Anise, Cinnamon and Tomato with Preserved Lemon Risotto

Classic Tiramisu

Sonora Desert Dinner

65 per person

Seasonal Amuse Bouche

Wild Salmon Pickled with Juniper and gin, Horseradish Aioli and Cucumber

or

Chef's Daily Soup Design

Wild Mushroom Risotto with Fraser Valley Duck Leg and Fresh Herbs

Red Haven Peach Seltzer

Smoked Sablefish Roasted with Sweet Corn Emulsion, Fennel and Red Pepper Relish, Potato Galette

Pear and Almond Tart, Okanagan Fruit Sorbet

** All plated dinners are served with freshly brewed Cherry Hill regular and decaffeinated coffee and a selection of Numi teas.*



Supplemental Items *(can be added to any dinner)*

Mustard Glazed Chicken Breast, Assorted Mushrooms	<i>10 per person</i>
Maple Roasted Pork Loin, Okanagan Cherries	<i>10 per person</i>
Chicken Breast with Roast Garlic and Grainy Mustard	<i>10 per person</i>
Baked Ocean Trout, Black Olives, Capers, Tomatoes	<i>10 per person</i>
Garlic and Herb Crusted Halibut	<i>10 per person</i>
Butter Poached Scallops and Prawns	<i>14 per person</i>
Seared Beef Tenderloin, Stilton, Foie Gras Butter	<i>14 per person</i>
Smoked Sablefish, Sweet and Sour Miso Broth	<i>14 per person</i>
Roasted Lamb Rack Chops, Roast Garlic and Dijon	<i>14 per person</i>

**Substitute alternate choice of dinner entrée at no additional charge*

Host Bar (*Host pays*)

Premium Brands	5.50 per ounce
Top Shelf Brands	7.25 per ounce
Liqueurs	7.25 per ounce
Domestic Beer (Big Rock)	5.50 per bottle
Imported Beer	6.50 per bottle
Passa Tempo Reserve Wine	6.00 per glass
NK'MIP Wine	7.00 per glass
Deluxe House Wine	10.00 per glass
Martinis (2 oz)	12.00 each

Cash Bar (*Individuals pay*)

Premium Brands	6.00 per ounce
Deluxe Brands	8.00 per ounce
Liqueurs	8.00 per ounce
Domestic Beer (Big Rock)	6.00 per bottle
Imported Beer	7.00 per bottle
Passa Tempo Reserve Wine	6.50 per glass
NK'MIP House Wine	7.50 per glass
Deluxe House Wine	10.50 per glass
Alcohol or Champagne Punch*	125.00 per bowl
*serve approx. 40 people	

Wine Selections

Passa Tempo Reserve Private Label

Red or white 32

NK'MIP Winemaker's Selection Whites

2007 Pinot Blanc 34

2008 Riesling 34

2006 Chardonnay 34

NK'MIP Winemaker's Selection Reds

2007 Pinot Noir 38

2006 Merlot 38

NK'MIP Qwam Qwmt Whites "achieving excellence"

2007 Chardonnay 48

NK'MIP Qwam Qwmt Reds "achieving excellence"

2006 Cabernet 48

2006 Syrah 48

2007 Pinot Noir 48

2006 Merlot 48

2006 Meritage 48

Sparkling

Summerhill Cipes, Brut 38



White

Prospect Sauvignon Blanc	24
Mission Hill Chardonnay	29
Prospect UnOaked Chardonnay	31
Mission Hill Five Vineyards Pinot Grigio	39
Mission Hill Reserve Chardonnay	39

Red

Prospect Pinot Noir	27
Prospect Merlot	32
Mission Hill Cabernet-Merlot	34
Prospect Shiraz	41
Mission Reserve Cabernet Sauvignon	46

Sparkling

Henkell Trocken	36
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Red

Jacob's Creek Shiraz	29
Jacob's Creek Shiraz Cabernet	29
Wyndham Estate Bin 555 Shiraz	39
Wyndham Estate Bin 515 Shiraz Viognier	39
Campo Viejo Rioja Crianza	39
Jacob's Creek Reserve Shiraz	45

Whites

Jacob's Creek Chardonnay	29
Jacob's Creek Semillon Chardonnay	29
Stoneleigh Riesling	39
Stoneleigh Sauvignon Blanc	42
Wyndham Estate Bin 222 Chardonnay	45

Sparkling

Jacob's Creek Chardonnay Pinot Noir	39
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*We carry a large selection of Okanagan and International wines
Full Wine List available on request.*

** Host Bars will be Charged a 18% Service Gratuity*

Specialty Bars

Suggestions include Martini Bars, Blender Bars, Scotch Tables and Liqueur Carts. Arrangements can also be made for specialty items such as ice sculptures.

Featured Martinis

To enhance your special event, celebration or corporate function, we can create a featured martini with a specific name, colour or flavour to suit your needs.

Cash Bars in Private Function Rooms

In addition to having an elaborate bar set-up, we will also provide each table with a choice of wines that can be purchased by cash or credit card and billed to the individual.

*– Complimentary Bartender and Cashier (if required) provided if consumption is greater than \$150.00 per hour. Otherwise, the following charges apply:
Bartender (minimum 4 hours) \$20.00 per hour*

The resort is the sole alcoholic beverage licensee on the premises. It is subject to the regulations of the British Columbia Liquor Control Board and violations of these regulations may jeopardize the facility's license. Our policy prohibits the service of alcoholic beverages not purchased from or regulated by the conference center. No outside alcoholic beverages may be consumed in the banquet room or public areas and the facility reserves the right to confiscate any outside alcoholic beverages brought into these areas. We reserve the right to decline service of alcohol for the safety of our guests.



JACOB'S CREEK™

STONELEIGH
— MARLBOROUGH —
NEW ZEALAND

