



Wedding Food & Beverage Options

2019-2020

Manning Park Resort's culinary team strives to bring the freshest local products available to your table. Our focus is "making memories" and the food and beverage team endeavours to make all your memories at Manning Park Resort unforgettable. With beautiful mountain backdrops, top quality, fresh, local products and our passion for culinary arts, your wedding is sure to be a treasured memory.

Wedding Entrées (Choice of Two)

Fresh Fraser Valley BBQ Chicken Breasts

Recommended Pairing: Hester Creek Select Barrels Merlot

St. Louis Style Pork Side Ribs with House Made BBQ Sauce

Recommended Pairing: Ganton & Larsen Prospect Red Willow Shiraz

Cajun Rubbed Wild B.C. Salmon Fillet with Fresh Pineapple Salsa

Recommended Pairing: Sandhill Hidden Terrace Sauvignon Blanc

Chef Carved Slow Roasted AAA Prime Rib with Red Wine Demi-Glaze

Recommended Pairing: Jackson-Triggs Reserve Cabernet Sauvignon

Blackened Fraser Valley Chicken Breast with Grape Tomato and Basil Salsa

Recommended Pairing: Sumac Ridge Private Reserve Chardonnay

AAA Canadian Top Sirloin with Merlot Jus

Recommended Pairing: Similkameen Wild Manning Park Series Merlot

Lemon Pepper Herb Seared B.C. Rockfish

Recommended Pairing: Similkameen Wild Vigorous Viognier

Chef Carved Bone-in Ham with a Sweet Stone Ground Mustard Glaze

Recommended Pairing: Quail's Gate Dry Riesling

Creamy Balsamic Chicken with Basil, Garlic and Asiago

Recommended Pairing: Inniskillin Okanagan Pinot Noir

Falafel stuffed Peppers (Vegan)

Recommended Pairing: Mission Hills 5 Vineyard Pinot Grigio

Any of the above entrées can be made gluten-free upon request. Recommended wine pairings are not included in the meal pricing but are available at an additional cost based on the wine menu pricing.

The Base Meal Rate is \$65.00 per person. Prices are subject to applicable taxes and gratuities.



Salads
(Choice of Two)

Seven-Leaf Mixed Heritage Greens with Assorted Dressings

Caesar Salad with Fresh Asiago & Roasted Garlic Dressing

Red Skin Potato Salad

Granny Smith Apple & Walnut Coleslaw

Greek Pasta Salad

Salad Caprice

Roasted Vegetable Salad with Balsamic Reduction

Mixed Three Bean Salad in a Citrus Vinaigrette

Cranberry and Quinoa Salad

Fresh Dinner Rolls (included)

Starches
(Choice of Two)

Steamed Baby Nugget Potatoes with Herbes De Provence Olive Oil

Roasted Rosemary Garlic Baby Potatoes

Baked Russet Potato with Creamed Butter, Garden Chives, Sour Cream, & Smoked Bacon

Garlic Whipped Mashed Potato

Stuffed Baked Potato with Three-Cheese Blend and Roast Garlic

Fresh Herb Infused California Brown Rice Pilaf

Penne Rigate tossed in Asiago, Garlic Cream Sauce

Fusilli with Fire Roasted Tomato Sauce & Crumbed Goat Cheese

Fresh Sautéed Seasonal Vegetables (included)

Dessert Buffet

Included in the wedding selection is an assorted dessert buffet including squares, cake bites, mini cupcakes and cheesecake bites



Midnight Snacks

Cheese and Crackers: Assorted domestic and imported cheeses with crackers
\$5 per person

Baked Goods: A variety of fresh muffins, pastries and cookies
\$25 / dozen

Deli: Assorted cold cuts served with fresh rolls and condiments
\$5 per person

Fresh Fruit: a selection of fresh seasonal fruit
\$5 per person

Vegetables: Assorted fresh vegetables with dip
\$4 per person

Pickle, Onion and Olive Platter
\$2.50 per person

Kalamata Olive Tapenade with Crustinis
\$2 per person

Assorted Wrap Platter
12 assorted wraps cut in half (24 pieces) \$80

Assorted Slider Platter
24 assorted beef sliders \$72

16" pizzas Pepperoni, Cheese or Hawaiian
\$22 each

Poutine Bar – House Made Gravy, Cheese Curds, Mixed Cheese, Tomatoes, Peppers, Jalapeños, Bacon
\$7 per person

Chicken Wings – Hot, Honey Garlic, Teriyaki, Sweet Chili, S&P, BBQ
\$13 per pound

Build Your Own Taco Station – Lettuce, Tomatoes, Sour Cream, Salsa, Cheese, Seasoned Beef, flour tortillas
\$10 per person

Belgian Ganache Chocolate Fountain – Assorted fresh fruits, and sweets
\$9 per person



“ You guys were awesome and the venue was incredible. - Corey ”



Hors D'oeuvres

\$30/dozen

Smoked salmon and herbed infused cream cheese crustinis

Prosciutto Wrapped Asparagus Spears (24)

Coconut jumbo tiger prawns with mango chutney

Classic ground veal Italian Meatballs in a Red Wine Tomato Sauce

Beef Carpaccio on Chippers with a Smoky Garlic Aioli (24)

Prosciutto Wrapped Sea Scallops with Basil Pesto

Mini assorted quiche with fresh lemon Tarragon Hollandaise

Rosemary Chicken Crustinis with Peppered Goat Cheese

Brome Lake Duck Sliders with Citrus Aioli

Sweet Chili Cilantro Tiger Prawns

“ I really felt I could relax and enjoy the process. I knew I was in good hands, and every part of the day was very smooth. I loved how accommodating and friendly all staff were, starting from the moment I booked to the fantastic brunch the morning after the wedding. I can't thank Chef Matt enough for accommodating the gluten-free requests... The poutine bar was probably the best part of the night! I could not recommend a better location for someone to have their special day. -Shantelle ”



Standard and Premium Bar Service Options

Bar Service Prices are Inclusive of applicable taxes. Gratuities not included.

\$6.50 Standard Bar Service

Well High-Balls

Vodka – Smirnoff
 Rye – Wiser’s
 Gin – Gordon’s
 White Rum – Lamb’s White
 Dark Rum – Lamb’s Navy
 Tequila – el Jimador Blanco

Bottled Beer

Budweiser
 MGD
 Kokanee
 Red Truck IPA
 Sleeman Original
 Sleeman Honey Brown

Ciders/Coolers

Growers Apple Cider
 Growers Peach Cider
 Growers Pear Cider
 Hard Ice Tea

Wine (by the glass) \$6.50

Jackson Triggs Chardonnay
 Jackson Triggs Merlot

\$7.50 Premium Bar Service

Well High-Balls

Vodka – Ketel One
 Rye – Crown Royal
 Gin – Tanqueray
 Dark Rum – Appleton’s Reserve
 White Rum – Bacardi
 Tequila – Cuervo Gold

Bottled Beer

Granville Summer Ale
 Stanley Park Pilsner
 Stella
 Steamworks Pale Ale
 Whistler Forager (GF)
 Red Truck IPA

Ciders/Coolers

Strongbow Apple Cider
 Smirnoff Ice
 Growers Peach
 Growers Pear
 Hard Ice Tea

Wine (by the glass) \$6.50

Jackson Triggs Chardonnay
 Jackson Triggs Merlot





Wine Options

Wine Prices are subject to applicable taxes and gratuities.

BC White Wine

Mission Hills 5 Vineyard Pinot Grigio ~ *Kelowna*

6 oz. ~ \$7.50 9 oz. ~ \$11.25 750 ml bottle ~ \$30

This refreshing, unoaked white displays a bouquet of ripe tropical fruit along with notes of apricot and papaya. Flavors of stone fruit and tamarillo linger for a clean, rich finish.

Sandhill Hidden Terrace Sauvignon Blanc ~ *Kelowna*

6 oz. ~ \$8.00 9 oz. ~ \$12.00 750 ml bottle ~ \$32

Fruit-driven and fresh with acidity, this wine offers apple, lemon and herbal aromas and flavours.

Sumac Ridge Private Reserve Chardonnay ~ *Kelowna*

6 oz. ~ \$7.00 9 oz. ~ \$10.50 750 ml bottle ~ \$28

This unoaked white has a nose of crisp orchard fruit and a soft, vanilla note. It is well balanced with flavours of peach, pear and apple with a creamy butter note lingering on the finish.

See Ya Later Ranch Gewürztraminer ~ *Okanagan*

750 ml bottle ~ \$30

Spicy aromas of lychee and rose petal with hints of grapefruit, our Gewürztraminer bursts with rich, exotic flavours of lychee and melons to match its crisp acidity and off-dry finish.

Quail's Gate Dry Riesling ~ *West Kelowna*

750 ml bottle ~ \$32

This Riesling is not too dry with nice apple and floral hints, well balanced to a fruity richness and lively acidity. This style of Riesling can be sipped on its own or paired with sushi, grilled pork chops or curry dishes.

Blasted Church Hatfield's Fuse ~ *Okanagan Falls*

750 ml bottle ~ \$38

This nine-varietal blend has an amazing taste and flavour spectrum of Okanagan grapes. Complex aromas of tropical and orchard fruits, with a hint of citrus, lead to mouth-filling stone fruit flavours with lychee and pineapple.

Similkameen Wild Vigorous Viognier ~ *Similkameen*

750 ml bottle ~ \$30

Aromatic, piercing with freshness and deliciously concentrated fruits of the honeysuckle, jasmine, and peaches that tickle the palate.

BC Red Wine

Hester Creek Select Barrels Merlot ~ *Oliver*

6 oz. ~ \$8.50 9 oz. ~ \$12.75 750 ml bottle ~ \$34

The winery name comes from a creek called Hester that was named for an early pioneers' daughter. Exhibiting a ripe fruit-laden palate, this easy-going red comes from the exceptional 2012 vintage.

Jackson-Triggs Reserve Cabernet Sauvignon ~ *Oliver*

6 oz. ~ \$7.00 9 oz. ~ \$10.50 750 ml bottle ~ \$28

Hints of Okanagan regionality and herbs are upfront and the coiled fruit core keeps coming at you. Black fruit flavours and a savoury quality reach into the end for a long finish.

Ganton & Larsen Prospect Red Willow Shiraz ~

Vancouver

6 oz. ~ \$6.50 9 oz. ~ \$9.75 750 ml bottle ~ \$26

The 2009 vintage was well-suited to the Shiraz/Syrah varietal. Blackberry and epicurean spicy hints with good, textured tannins.

Similkameen Wild Rejuvenation Red ~ *Similkameen*

750 ml bottle ~ \$40

Rich, full bodied wine originating from the Similkameen Valley. These handpicked Cabernet Sauvignon, Cabernet Franc and Merlot grapes are from high quality and produce small yields.

Inniskillin Okanagan Pinot Noir ~ *Oliver*

750 ml bottle ~ \$32

Known as the heartbreak grape, Pinot Noir is tough to grow and tough to produce. But the end result, when done well, is a silky medium-bodied red with cherry and raspberry flavours that magically linger.

Manning Park Series Merlot ~ *Similkameen*

750ml bottle ~ \$50

Our Merlot is full bodied, lush velvety tannins, loaded with dark fruit characteristic of ripe plum and blackberry. Long lingering finish with hints of black licorice and cherry.