



THE RISE RESORT

EVENTS MENU 2026



PASSED HORS D'OEUVRES

Pricing per dozen. These dishes are great for cocktail hour and to hold guests over until the main meal or events under 4hrs long. Our staff will walk around with the dishes on platters / trays and offer your guests to try the dish and provide a napkin.

OKANAGAN CAPRESE VEGGIE **38**
Pink peppercorn, happy days goat cheese, heirloom bruschetta, house-made parmesan chive cracker

STEAK TARTARE **62**
AAA grass-fed tenderloin, crispy capers, pickled shallots, herb Brewhouse mustard, brioche crostini

AHI TUNA BLACK SESAME CONE DF **60**
Fresh Ahi tuna marinated in huly sauce, pickled papaya and ginger, yuzu wasabi aioli

PROSCIUTTO WRAPPED HOKAIDO SCALLOP GF **72**
Citrus garlic beurre blanc

ANTIPASTO SKEWERS GF **36**
Burrata, local Helmut's salami, marinated olives and artichokes

KAKIAGE VEGETABLES VEGAN **36**
Tempura local farm-fresh julienned vegetables, vegan chimichurri aioli

PACIFIC SOCKEYE SALMON GRAVLAX **48**
Cured salmon, tarragon and dill cream cheese, crispy capers, pickled fennel, sweet potato chip

COCONUT PANKO PRAWNS DF **60**
Pacific prawns, mango sweet chili marmalade

ISLAND FARMS BISON MEATBALL GF **48**
Marinara sauce, shaved Grana Padano

CRISPY DUCK WINGS GF **36**
Salt and lemon pepper, House BBQ Sauce

OYSTER CAESAR SHOT GF **60**
Freshly shucked Pacific oyster served in a mini caesar shot glass

All pricing is per dozen. You can send us which dishes you're interested in and we'll recommend the quantity to order for your guest size.



RECEPTION STYLE MENU

Whether you're hosting a meeting, celebration of life or training session, platters are a great way to feed guests while keeping the agenda moving.

Our platters are set out on a banquet table usually at the back of the room with signs explaining each dish and tongs or serving spoons. Along with plates and cutlery.

SEAFOOD TOWER

(MARKET PRICE)

Lobster tails, crab claws, pacific shrimp, house smoked salmon, oysters on the half shell, cocktail sauce, lemon dill creme fraiche, mignonette

VEGETABLE PLATTER | VEGAN | GF

\$8PP

Always farm fresh, always local seasonal vegetables, lime and roasted garlic vegan ranch dressing

CHARCUTERIE PLATTER

\$13PP

A selection of local cured meats, Okanagan cheeses, wine jelly, Brewhouse mustard, marinated olives, garlic crostini, Raincrisp crackers

OKANAGAN FRUIT PLATTER

\$8PP

Seasonal valley fruits, raspberry vanilla yogurt

TROPICAL FRUIT PLATTER | GF

\$10PP

Seasonal exotic fruits, coconut lychee yogurt

DIPS AND SPREADS PLATTER

\$8PP

Roasted red pepper and feta dip, spinach caramelized onion and artichoke spread, smoked pacific salmon and buttered leeks, selection of breads and crackers

ASSORTED 1/4 SANDWICHES

\$14PP

GF options available

All pricing is per person (minimum 30 people)



LUNCH MENU

PLATED 2 COURSE LUNCH

Prices are applicable to preselecting 1 (one) first course and 1 (one) second course. If you would like to offer an addition pre-ordered option, an additional \$10.00 per person and per item would apply.

SOUP CHOICES - \$18.00 PP

COASTAL SEAFOOD CHOWDER

VEGAN BUTTERNUT SQUASH

WILD MUSHROOM

PRAWN BISQUE

SALAD CHOICES - \$24.00 PP

OKANAGAN BEET

BABY KALE AND ROMAINE CAESAR

LOCAL HOUSE GREENS AND FRUIT

PACIFIC SOCKEYE SALMON

\$32PP

Peppercorn red quinoa pilaf, citrus garlic beurre blanc, charred broccolini

FARM FRESH ROASTED CHICKEN BREAST

\$28PP

Warm cous cous salad, marinara sauce, chimichurri

GNOCCHI

\$25PP

Roasted corn and jalapeno, oat milk, caramelized cipolini onions, herb oil, micro arugula

ASSORTED GOURMET DELICATESSEN SANDWICHES

\$25PP

SUMMER BBQ BUFFET *(40 people minimum)*

\$62PP

A selection of our signature Edge beef and bison burger, Colonial Farms chicken burger, and a veggie burger. Served buffet style with:

- Burger garnishes and condiments
- Sesame seed brioche hamburger buns | *GF available*
- Apple and fennel coleslaw
- French fries

*Add on Nathans hot dog or bavarian smokie with all the condiments and garnishes **\$8PP**

PLATED DINNER OR FAMILY STYLE

TWO COURSE MENU: \$88 PER PERSON
(Salad or Soup + Main)

THREE COURSE MENU: \$98 PER PERSON
(Salad or Soup + Main + Dessert)

STARTER

Please select a soup or a salad to serve

SOUP CHOICES

(Select only one for the whole group)

COASTAL SEAFOOD CHOWDER

VEGAN BUTTERNUT SQUASH

WILD MUSHROOM

PRAWN BISQUE

SALAD CHOICES

(Select only one for the whole group)

OKANAGAN BEET

BABY KALE AND ROMAINE CAESAR

LOCAL HOUSE GREENS AND FRUIT

MAIN

Please select 1 proteins and 1 Vegetarian option, you will need to provide seating chart and name cards (Minimum of 20). If you would like to offer another item that is preselected prior to the event, an additional \$20.00 per person would apply.

NEW YORK STRIPLOIN

7oz AAA Alberta grass-fed beef, five peppercorn brandy sauce, pear Williams potato, grilled asparagus, roasted baby beets

BLACK ANGUS SHORT RIB

Slow braised AAA Canadian short rib, duck fat confit fingerling potatoes, broccolini, chocolate Merlot demiglace, crispy shallots

PEACE COUNTRY LAMB SHANK

Warm couscous salad, mint jelly, baby zucchini, Merlot lamb jus, crispy potato strings

B.C SABLEFISH | GF

Marinated with lemon pepper and smoked paprika, spinach and leek risotto, roasted yellow pepper coulis, chili oil

TROTOLLE PASTA VEGAN

Served with seasonal vegetables in olive oil

CHAMPAGNE CHICKEN

Local Colonial Farms chicken supreme, champagne, caper, roasted garlic cream sauce, red quinoa pilaf, caramelized baby carrots

STUFFED ACORN SQUASH | VEGAN GF

Butternut squash ragout, sauteed peppers, vegan mozzarella

DESSERT

Select only one for the whole group unless you wish Chefs Assorted Selections

OKANAGAN BERRY CHEESECAKE DOUBLE

HAZELNUT TERRINE CAKE

COUPE DENMARK (CHOCOLATE SUNDAY)

VEGAN CHOCOLATE CHEESECAKE | VE GF NF

CAKE CUTTING

If you wish to bring your own cake, we can cut & plate it for you for a cake cutting fee per person. We do not have any fridge storage for cakes and cannot handle the decorating of it.



DINNER BUFFET

Pricing per person (minimum 40 people)

SALADS (Choice of 3)

1. Pickled jicama and tropical fruit salad
2. Honey mustard potato salad
3. Peppercorn ranch fusilli salad
4. Grilled vegetable
5. Antipasto salad tapenade vinaigrette

ENTREES-SEASONAL (All three)

Steamed vegetables

Roasted herb and garlic potatoes

Five layer lasagna (*Vegetarian upon request*)

CARVED ITEM (Choice of 1)

AAA Prime Rib *with horseradish au jus* **\$94PP**

Stuffed Pork Loin Saltimbocca *with basil marinara sauce* **\$77PP**

Peace Country Leg of Lamb *with Peppermint shallot sauce* **\$85PP**

Local Colonial Farms Chicken **\$80PP**

Multiple choices for carved items **+\$30pp** per additional item

DESSERTS - Add on **\$12PP**

A selection of assorted house baked pies, cakes, chocolate mousse, creme caramel



BUFFET MENU

BRUNCH BUFFET

\$85.00 per person (minimum 40 People)

SIDES (Choose 4)

Breadbasket with assorted butters
Mini Danish & cinnamon buns
House-cut home fries
Assorted cheese and charcuterie board
Pastries and delectable sweets
Seasonal valley fruits, raspberry vanilla yogurt

MAINS (Choose 3)

Local sausage and bacon
Scrambled eggs
Eggs Benedict topped with smoked salmon and basil hollandaise
Baked B.C. lingcod with yuzu, caper cream sauce
Roast whole chicken, mushroom jus, and shimeji mushrooms

UPGRADES

Chef-attended omelette station | \$6pp
Belgian waffle station | \$8pp
Seafood tower (MARKET PRICE)

LATE NIGHT BUFFET

All pricing is per dozen. You can send us which dishes you're interested in and we'll recommend the quantity to order for your guest size.

MINI SHORT RIB SLIDERS <i>With coleslaw and horseradish aioli</i>	\$MP
MINI SPANAKOPITA WITH TZATZIKI	\$48
GLAZED BOURBON BABY BACK RIBS	\$42
POUTINE BUFFET	\$120
CHICKEN TERIYAKI SKEWERS <i>With grilled pineapple</i>	\$54



HOLIDAY MENU

FESTIVE HOLIDAY BUFFET

\$65.00 per person (Minimum 30 people)

VEGETABLES (Choose 3)

Brussel Sprouts, *smoked garlic vinaigrette, parmesan dressing*

Local Squash Wedges, *pumpkin seed chili crunch, fresh herbs*

Winter Salad, *raddicio, endive, house vinaigrette, whipped goat cheese, panure*

Okanagan Beets *in whiskey cherry glaze*

POTATOES (Choose One)

Garlic Mashed Potatoes

Potato Dauphinois
Cream, potatoes, winter herbs

MAINS (Choose One or two for \$30pp extra)

Turkey Ballotine
Sage Butter Basted & served with demi glaze

Maple Cured Bone in Ham
Brandied cranberry glaze

SIDES (All Included)

Brioche Stuffing and Assorted Mustards

DESSERT BUFFET - Add on \$12PP

A big selection of assorted house baked pies, cakes, chocolate mousse, creme caramel.

PLATED 2 COURSE HOLIDAY DINNER

\$65.00 per person (Minimum 30 people)

STARTER

Winter Lettuce Salad

Raddicio, endive, house vinaigrette, whipped goat cheese, panure

MAIN Traditional turkey dinner fixings

Turkey Ballotine
Sage Butter Basted & served with demi glaze

Garlic Mashed Potatoes

Okanagan Beets *in whiskey cherry glaze*

Local Squash Wedges, *pumpkin seed chili crunch, fresh herbs*

Brioche Stuffing and Assorted Mustards

DESSERT - 3rd course add on \$15PP

Choose one plated dessert or go for our buffet style dessert

Okanagan Berry Cheesecake

Seasonal Dessert of Chef's Choice

Vegan Chocolate Torte Cake

BAR SERVICE



We are pleased to offer a variety of bar service options.

All bar setups include basic alcohol brands. If you wish to offer premium options, please inquire.

HOST TAB

Available inside and/or outside. Estimation will be invoiced pre event and actuals will be applied post event

DRINK TICKETS

Host provides drink tickets for guests to redeem. Priced upon redemption of items at the bar.

CASH BAR

Guests responsible for their own beverage costs.

WINE SERVICE

We serve wine butler style during seated events. Once guests are seated our staff will go around the room with your pre-selected red and white bottle of wine and ask guests if they're like a pour from either. Once all guests have been served we will leave a bottle of each on the tables. We recommend half a bottle of wine per guest and having a choice of red or white.

SPARKLING WINE

Winemakers Cut Fidelia	\$60
Frind Sparkling Brut	\$70
O'Rourke Sparkling Riesling	\$80

WHITE WINE

Mayhem Pinot Gris	\$85
50th Parallel Riesling	\$60
O'Rourke Chardonnay	\$65

RED WINE

Mt. Boucherie Syrah Reserve	\$70
Tinto Negro Malbec	\$60

Please inquire about our full wine list for table service. If you'd prefer to bring in your own wine there will be a corkage fee per bottle.

WELCOME DRINK | COCKTAIL HOUR

Provide a welcome beverage to each guest as they arrive or after the ceremony.

Choose from: *Glass of sparkling | Cocktail | Mocktail | Bottle of Beer*

COCKTAILS

We can pre batch the below cocktails for \$15pp along with an mocktail option for \$10. Custom cocktails available upon request.

SUMMERY BACK NINE (bourbon, iced tea, lemonade, lemon garnish)

OKANAGAN SPRITZ (Aperol spritz made with okanagan sparkling brut)

RANCH WATER (tequila, fresh lime, sparkling water)

ELDERFLOWER G&T (Gin, tonic, elderflower liquor, lemon & rosemary garnish)

MOSCOW MULE (Vodka, lime juice, ginger beer, lime wedge to garnish)

MOJITO (White rum, lime juice, mint, simple syrup, soda)

NON ACOHOLIC

Pop | Juice | Coffee | Tea | Mocktails | Dealcoholized wine | 0% beer

Please specify what you'd like available behind the bar.



NOTE FROM OUR CHEF

At The Rise Resort, we take pride in offering a unique dining experience where fresh and high-quality ingredients take center stage.

Our menu is thoughtfully curated to showcase the finest seasonal produce, locally sourced meats, and sustainable seafood, ensuring each dish bursts with flavor and vitality.

From hand-crafted appetizers to perfectly seared entrées and delightful desserts, every bite celebrates freshness and quality. Enjoy the vibrant flavors of nature in a setting that enhances the beauty of the world around you.

EVENT TERMS

Please note that all food and beverages, including wine, alcohol, and non-alcoholic drinks, must be provided by The Rise Resort, as we are the exclusive provider on-site.

Birthday or wedding cake is allowed and must be approved by the events team.

No outside food or alcohol is permitted. A penalty will be imposed for violations.



DIETARIES & ALLERGIES

The Rise Resort is happy to accommodate vegan, vegetarian, halal, allergy, and other special meal requests when submitted at least 21 business days prior to your event.

To ensure meals are delivered correctly, an accurate seating plan identifying guests with dietary restrictions or allergies must be provided in advance.

Quotes for special meals will be provided. It is the client's responsibility to confirm all dietary requirements before the deadline, as changes cannot be accommodated on the day of the event.

BOOK YOUR EVENT TODAY

CONTACT OUR EVENTS TEAM

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