

2026

2026-2027

MEETINGS

THE
EDGE



Your Mountain Top Lake View Experience



Arrive By Helicopter or Boat

Take your arrival to the next level and land right here at the resort by helicopter. With stunning Okanagan Lake views an unforgettable way to make an entrance.

Coming from Okanagan Lake?

Our private 6-slip dock with power lifts is just minutes from The Rise.

We'll pick you up dockside, then shuttle you straight to The Rise.

Whether you're joining us for a special dinner, a mid day meeting or round of golf, fly in or boat in and make your arrival part of the experience.





Apatite Room

Apatite is our private dining room, named for the blue stone known to clarify intention and bring visions into being. Like the crystal itself, the space holds a quiet elegance, considered, and designed to let meaningful conversations and memorable meals take shape naturally.

Maximum Capacity: 30 seated | 40 standing | 720 SF

The private room features a 70 inch TV, perfect for presentations. The table can be broken out into 6 smaller tables for classroom style or split into 2 long tables to reach maximum capacity of 30 guests.

Located on the same level as The Edge dining room, you can order ala carte off The Edge menu from your designated server. Or connect with the events team for platters, canapes & buffet style food service.

AVAILABLE

Daytime Use 10:00 AM – 4:30 PM | Access 10:00 AM

Evening Use 5:00 PM – 12:00 AM | Access 4:30 PM

OCTOBER TO APRIL

Weekday \$500 | Weekends \$750

MAY TO SEPTEMBER

Weekdays \$750 | Weekends \$1000



Stellar Room

Whether you're planning a corporate event, celebration, or special gathering, The Stellar Room offers the perfect backdrop for an unforgettable experience. With floor-to-ceiling sliding doors overlooking Okanagan Lake, the space seamlessly blends indoor comfort with an outdoor feel.

Enjoy canapés on the private wraparound patio, and make the most of the space with a fun putting competition on the greens just outside. Sip cocktails from your own private bar, staffed by our dedicated bartenders, before settling in for your celebration. Choose from long rectangular tables or round table arrangements, and let us bring your vision to life.

Maximum Capacity: 150 seated | 200 + standing reception or mix | 2341 SF

HALF DAY - OCTOBER TO APRIL

Weekday | \$2,000 + \$2,500 minimum food & beverage spend

Weekend | \$2,000 + \$4,500 minimum food & beverage spend

HALF DAY - MAY TO SEPTEMBER

Weekday | \$2,500 + \$3,500 minimum food & beverage spend

Weekend | \$2,000 + \$6,500 minimum food & beverage spend

ALL DAY EXCLUSIVE

Weekday | \$3,500 + \$7,000 minimum food & beverage spend

Weekend | \$3,500 + \$10,000 minimum food & beverage spend

Add Ons

Dante's Golf Lounge

\$400 for 2 hours
\$750 for 4 hours
No food or beverages included
Applicable taxes and gratuities will apply.

Putting Greens

\$150 per hour
Applicable taxes and gratuities will apply
Available while golf course is open





Sample Menu

FIRST COURSE (CHOICE OF)

PEI BEEF TARTARE | DF

Fried capers, confit shallots, house mustard, smoked mushroom shoyu, potato chips

DUCK DRUMS | DF (GF by request)

Brome Lake Duck drums, lemon pepper or house BBQ

CAULIFLOWER BITES | VE

Crispy farm fresh cauliflower and maple chilli sauce

SECOND COURSE (CHOICE OF)

ROSSDOWN FARMS CHICKEN SUPREME | GF

8oz, jus, seasonal vegetables

BAFFIN ISLAND TURBOT | GF

6oz, smoked roe cream sauce, seasonal vegetables

FIELDSTONE ORGANICS ANCIENT GRAINS | V

Spelt and Farro "Risotto" pumpkin seed crunch, fresh herbs

PEI TENDERLOIN | GF (additional \$20)

6oz, jus, seasonal vegetables

DESSERT (CHOICE OF)

COUPE DENMARK

House made vanilla ice cream with warm chocolate Frangelico sauce, whipped cream and a crisp cookie wafer

WHITE CHOCOLATE LAVENDER CRÈME BRULÉE | GF

Classic vanilla bean white chocolate custard with a hint of lavender and a sugar top

VEGAN CHOCOLATE CHEESECAKE | VE GF NF

Silky plant-based chocolate sponge with raspberry, coconut frozen yogurt and crunchy chocolate soil

TWO COURSE MENU: \$65 PER PERSON
(Plus tax + grat)

THREE COURSE MENU: \$80 PER PERSON
(Plus tax + grat)



Get in contact with our events team today!

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