

# BANQUETS

THE RISE RESORT & THE EDGE RESTAURANT

WINTER 2024/25 EDITION

## STELLAR ROOM WOWS!

ELEGANT AFFAIRS:  
YOUR WINTER BANQUET &  
EVENT PLANNING DESTINATION

CHILL &  
CELEBRATE  
WINTER EVENT  
MASTERY

ON THE EDGE OF  
WHAT'S NEXT  
THE POSSIBILITIES OF ALL THE  
MOMENTS TO COME







# ABOUT US

## THE RISE RESORT RISE TO NEW EXPERIENCES

Nestled in a picturesque setting overlooking Okanagan Lake, The Rise Resort offers a luxurious and versatile venue perfect for weddings, corporate gatherings, and special celebrations. Our elegant facilities blend modern sophistication with natural beauty, creating an enchanting atmosphere for any event.

From our Stellar Banquet Room to the Apatite Private Dining Room, each area is designed to provide a stunning backdrop for your occasion. Guests will be treated to top-notch amenities and exceptional service, ensuring a seamless and memorable experience.

Indulge in our gourmet catering, where culinary excellence meets creativity, with menus tailored by **Executive Chef Kevin Cooper**. At The Rise Resort, we are dedicated to making your event a masterpiece, leaving you and your guests with lasting impressions.

**ELEVATE YOUR EVENT AT THE RISE RESORT, WHERE EVERY MOMENT IS CRAFTED TO PERFECTION**



## RISE RESORT & EVENT CENTRE: ON THE EDGE OF THE OKANAGAN

Welcome to Rise Resort & Event Centre, Vernon's newest premier destination for unforgettable events. Our facility features a stunning 30,000 square foot multi-amenity building designed to impress and inspire. Here, you'll find everything you need to create memorable experiences, all set against the breathtaking backdrop of Okanagan Lake and the City of Vernon.

Our Facilities Include:

**The Edge Restaurant and Bar** Savor gourmet cuisine while enjoying panoramic views from our 120-seat casual dining area. The top floor boasts 30-foot floor-to-ceiling windows and a multi-level patio, perfect for both sunny days and starry nights.

**Apatite Private Dining** Host your next business meeting, conference, or corporate retreat in a sophisticated environment equipped with the latest technology and amenities

**Stellar Banquet Room** Celebrate your special day in a romantic setting with stunning vistas, impeccable service, and packages tailored to your every need.

**Dante's Golf Simulator Lounge** Experience the thrill of golf year-round with our state-of-the-art golf simulators, ideal for both casual play and competitive events. Perfect for smaller groups including work functions and staff appreciation.

Boasting state-of-the-art design and architecture, our venue is the epitome of luxury and elegance. The 180-degree panoramic views from our top floor will leave your guests in awe, creating the perfect setting for any occasion. Whether you're planning an intimate gathering or a grand celebration, The Rise Resort & Edge Events Centre offers the perfect blend of sophistication and natural beauty.

Book your event with us and let our dedicated team of professionals bring your vision to life. We are committed to making every moment unforgettable. Elevate your event experience with us and create memories that will last a lifetime.





# STELLAR ROOM

## ***Ideal for Any Occasion***

*Create the wedding of your dreams with a romantic setting, exquisite decor, and personalized service that ensures your special day is truly memorable.*

*Impress clients and colleagues with a sophisticated venue that provides all the amenities needed for successful meetings, conferences, and corporate gatherings.*

*From anniversaries to milestone birthdays, The Stellar Room is the perfect place to celebrate life's special moments in style.*

## **The Stellar Room: A Premium Banquet Space**

Discover the epitome of elegance and sophistication in The Stellar Room, our premier banquet space designed to accommodate up to 150 guests. Perfect for weddings, corporate events, gala dinners, and special celebrations, The Stellar Room combines luxurious ambiance with cutting-edge amenities to create an unforgettable event experience.



# APATITE ROOM

Welcome to Apatite, our exclusive private dining room that combines the elegance of fine dining with the intimate ambiance of a personal gathering space. Aptly named after the precious stone, Apatite evokes both the allure of its crystalline beauty and the promise of a delightful dining experience, as its pronunciation resonates with "appetite."

ON THE  
EDGE OF  
WHAT'S  
NEXT



**Swing Into Fun at Dante's Golf Lounge**  
**Experience golf like never before, featuring state-of-the-art Foresight GC Hawk Technology. Perfect for entertaining clients, hosting staff outings, or enjoying casual parties with friends, our lounge offers a unique and engaging atmosphere for small groups.**



## DANTE'S GOLF LOUNGE

**Perfect for Every Occasion**

### **Client Entertainment**

Impress your clients with an unforgettable experience at Dante's Golf Lounge. The private and exclusive setting is ideal for business meetings and client entertainment, offering a unique blend of leisure and networking opportunities.

### **Staff Outings**

Strengthen team bonds and boost morale with a fun and engaging staff outing. The lounge provides a perfect venue for team-building activities, where colleagues can relax, compete, and enjoy each other's company in a casual and enjoyable environment.

### **Casual Parties**

Host a memorable party with friends or family at Dante's Golf Lounge. Whether it's a birthday celebration, a bachelor party, or just a casual get-together, the lounge offers a unique and entertaining setting that will delight your guests.

***"The Path to Paradise Begins in Hell"***

- Dante Alighieri





## SOMETHING SMALL (PRICING PER DOZEN)

<b>OKANAGAN CAPRESE</b> VEGGIE 36 Pink Peppercorn Happy Days Goat Cheese, Heirloom Bruschetta, house made Parmesan chive cracker	<b>PACIFIC SOCKEYE SALMON GRAVLAX</b> 48 Cured Salmon, Tarragon & Dill Cream Cheese Crispy Capers, Pickled Fennel, Sweet Potato Chip
<b>STEAK TARTARE</b> 60 AAA Grass Fed Tenderloin, crispy capers, pickled shallots, herb Brewhouse Mustard, brioche crostini	<b>COCONUT PANKO PRAWNS</b> DF 60 Pacific Prawns Mango Sweet Chili Marmalade
<b>AHI TUNA BLACK SESAME CONE</b> DF 60 Fresh Ahi Tuna marinated in Huly Huly Sauce, pickled papaya & ginger, Yuzu Wasabi Aioli	<b>INDIVIDUAL TRUFFLE FRY</b> VEGGIE GF 36 Parmesan Cheese, Chives, Siracha Chipotle Aioli
<b>PROSCIUTTO WRAPPED HOKAIDO SCALLOP</b> GF 72 Citrus Garlic Beurre Blanc	<b>CRISPY DUCK WINGS</b> GF 36 Salt & Lemon Pepper, Rioja Sauce, Caribbean Sauce
<b>ANTIPASTO SKEWERS</b> GF 36 Burrata, Local Helmut's salami, Marinated Olives & Artichoke	<b>STUFFED SWEET DROP PEPPERS</b> VEGAN GF 48 Whipped Tofu, Roasted Garlic, fresh herbs, microgreens
<b>KAKIAGE VEGETABLES</b> VEGAN 36 Tempura Local Farm Fresh Julienned Vegetables, Vegan Chimichurri Aioli	<b>OYSTER CAESAR SHOT</b> GF 60 Freshly Shucked Pacific Oyster served in a mini-Caesar Shot glass
<b>ISLAND FARMS BISON MEATBALL</b> GF 48 Marinara Sauce, Shaved Grana Padano	

## PLATTERS (PER PERSON PRICING MINIMUM 20PP)

*Exquisite appetizers and platters are the hallmark of our venue, where each bite is a harmonious blend of artistry and flavor, setting the stage for an unforgettable culinary experience.*

<b>SEAFOOD TOWER</b> (MARKET PRICE) Lobster Tails, Crab Claws, Pacific Shrimp, House Smoked Salmon, Oysters on the Half Shell, Cocktail Sauce, Lemon Dill Crème Fraiche, Mignonette	<b>DIPS &amp; SPREADS PLATTER</b> 4pp Roasted Red Pepper & Feta Dip, Spinach Caramelized Onion & Artichoke Spread, Smoked Pacific Salmon & Buttered Leeks, Selection of Breads and Crackers
<b>VEGETABLE PLATTER</b> VEGAN GF 4pp Always Farm Fresh, Always Local Seasonal Vegetables, Lime & Roasted Garlic Vegan Ranch	<b>ASSORTED DELICATESSEN ¼ SANDWICHES</b> 8pp GF options available
<b>CHARCUTERIE PLATTER</b> 8pp A Selection of Local Cured Meats, Okanagan Cheeses, Wine Jelly, Brewhouse Mustard, Marinated Olives, Garlic Crostini, Raincrisp Crackers	
<b>BREADBASKET</b> 3pp (Gluten Free Options Available) Assorted Fresh Selection of Breads, Cajun Butter, Citrus Herb Butter	
<b>OKANAGAN FRUIT PLATTER</b> GF 5pp Seasonal Valley Fruits, Raspberry Vanilla Yogurt	
<b>TROPICAL FRUIT PLATTER</b> GF 6pp Seasonal Exotic Fruits, Coconut Lychee Yogurt	





## SOMETHING FOR LUNCH (PRICING PER TWO COURSE)

- SOUP CHOICES** 10pp  
Coastal Seafood Chowder | Vegan Butternut Squash | Wild Mushroom | Prawn Bisque
- SALAD CHOICES** 12pp  
Okanagan Beet | Baby Kale & Romaine Caesar | Local House Greens & Fruit
- LUNCH CHOICES** 14pp  
Assorted Gourmet Delicatessen Sandwiches
- Pacific Sockeye Salmon** 22pp  
Peppercorn Red Quinoa Pilaf, Citrus Garlic Beurre Blanc, Charred Broccolini
- Farm fresh Roasted Chicken Breast** 20pp  
Warm Cous Cous Salad, Marinara Sauce, Chimichurri
- Gnocchi VEGAN** 22pp  
Roasted Corn & Jalapeno, Oat Milk, caramelized Cippolini Onions, Herb Oil, Micro Arugula



## SOMETHING PLATED (PRICING PER PERSON)

- BLACK ANGUS SHORT RIB** 42  
Slow Braised AAA Canadian Short Rib, Duck Fat Confit Fingerling Potatoes, Broccolini, Chocolate Merlot Demi-Glace, Crispy Shallots
- B.C SABLEFISH** GF 40  
Marinated with Lemon Pepper & Smoked Paprika, Spinach & Leek Risotto, Roasted Yellow Pepper Coulis, Chili Oil
- CHAMPAGNE CHICKEN** 28  
Local Colonial Farms Chicken Supreme, Champagne, Caper, Roasted Garlic Cream Sauce, Red quinoa Pilaf, Caramelized Baby Carrots
- STUFFED ACORN SQUASH** VEGAN GF 24  
Butternut Squash Ragout, Sauteed Peppers, Vegan Mozzarella
- NEW YORK STRIPLOIN** 36  
7oz AAA Alberta Grass Fed Beef, Five Peppercorn Brandy Sauce, Pear Williams Potato, Grilled Asparagus, Roasted Baby Beets
- PEACE COUNTRY LAMB SHANK** 38  
Warm Cous Cous Salad, Mint Jelly, Baby Zucchini, Merlot Lamb Jus, Crispy Potato Strings

- BEET RAVIOLI (VEGAN)** 31  
Coconut Cajun Cream Sauce, Arugula, Basil Vinaigrette, Vegan Mozzarella

### MAKE IT A THREE COURSE MENU ADD \$25 PER PERSON

- Soup Choices**  
Coastal Seafood Chowder | Vegan Butternut Squash | Wild Mushroom | Prawn Bisque
- Salad Choices**  
Okanagan Beet | Baby Kale & Romaine Caesar | Local House Greens & Fruit
- Dessert Choices**  
Okanagan Berry Cheesecake | Double Chocolate Torte Cake(GF) | Coupe Denmark

***"Indulge in a feast for the senses with our banquet menu, where every dish is a masterpiece crafted to delight and inspire."***



# BRUNCH BUFFET MENU 03



## BRUNCH BUFFET (45 PER PERSON)

Eggs Benedict Topped with Smoked salmon & Basil Hollandaise

Local Sausage & Bacon

House Cut Home Fries

Scrambled Eggs (Upgrade with chef attended omelette station)

Breadbasket assorted butters

Mini Danish & Cinnamon Buns

Baked B.C Lingcod with yuzu, caper cream Sauce.

Roast Whole Chicken, Shitake Jus and Shimeji Mushrooms

Assorted Cheese & Charcuterie Board

Pastries and Delectable Sweets

Add a seafood tower (market Price)  
Add a Belgium Waffle Station 7pp

## DINNER BUFFET (PRICING PER PERSON)

### SALADS

Pickled Jicama & Tropical Fruit Salad, Honey Mustard Potato Salad, Peppercorn Ranch Fusilli Salad, Grilled Vegetable Antipasto Salad Tapenade Vinaigrette,

### ENTREES- SEASONAL

Steamed Vegetables, Roasted Herb & Garlic Potatoes, Five Layer Lasagna (make it Vegetarian)

### CARVED ITEM

AAA Prime Rib with Horseradish au Jus 70pp

AAA Alberta Striploin with Five Peppercorn Brandy Sauce 65pp

Stuffed Pork loin Saltimbocca with Basil Marinara Sauce 55pp

Peace Country Leg of Lamb with Peppermint Shallot Sauce 60pp

### DESSERTS

A selection of Assorted House Baked Pies, Cakes, Chocolate Mousse, Crème Caramel

**Inquire for a Custom Chef Created High End Buffet Menu**



## FESTIVE HOLIDAY BUFFET (40 PER PERSON)

Waldorf Salad  
Mixed Greens with Cranberries and Cinnamon Chevre  
Crispy Brussel Sprouts, Candied Pecans, Chipotle Aioli  
Roasted Assorted Local Squashes, Fresh Herbs  
Brioche Pan Stuffing

Garlic Mash Potatoes  
Or  
Scalloped Potatoes with Caramelized onions and aged Cheddar

Farm Fresh Turkey Slow Roasted, Sage Butter Basted & served with Nona's Gravy  
Or  
Maple Cured Bone in Ham Topped with Grilled Pineapple/ Brandied Cherries  
Assorted mustards

## BBQ BUFFET (24 PER PERSON)

A Selection of our signature Edge Beef & Bison Burger, Colonial Farms Chicken Burger and a Veggie Burger  
-Burger Garnishes and Condiment  
-Sesame Seed Brioche Hamburger Buns/ GF Available  
- Apple & Fennel Coleslaw

(Add on Nathans Hot Dog or Bavarian Smokie with all the condiments and garnishes) 8pp

## ICE CREAM PARLOUR & CANDY BUFFET BUFFET (14 PER PERSON)

A Variety of House Made Ice Creams with a selection of Candy, Chocolate bars and Various Sundae Toppings





*“Great bartending is an art form that transforms simple ingredients into unforgettable experiences, one perfectly crafted drink at a time.”*

# BAR SERVICE

We are pleased to offer a variety of bar service options

A beautiful way to cheers a perfect day!

**Welcome Drink**

host provides a welcome beverage to each guest as they arrive.

**Host Tab**

available inside and/or outside

**Drink Tickets**

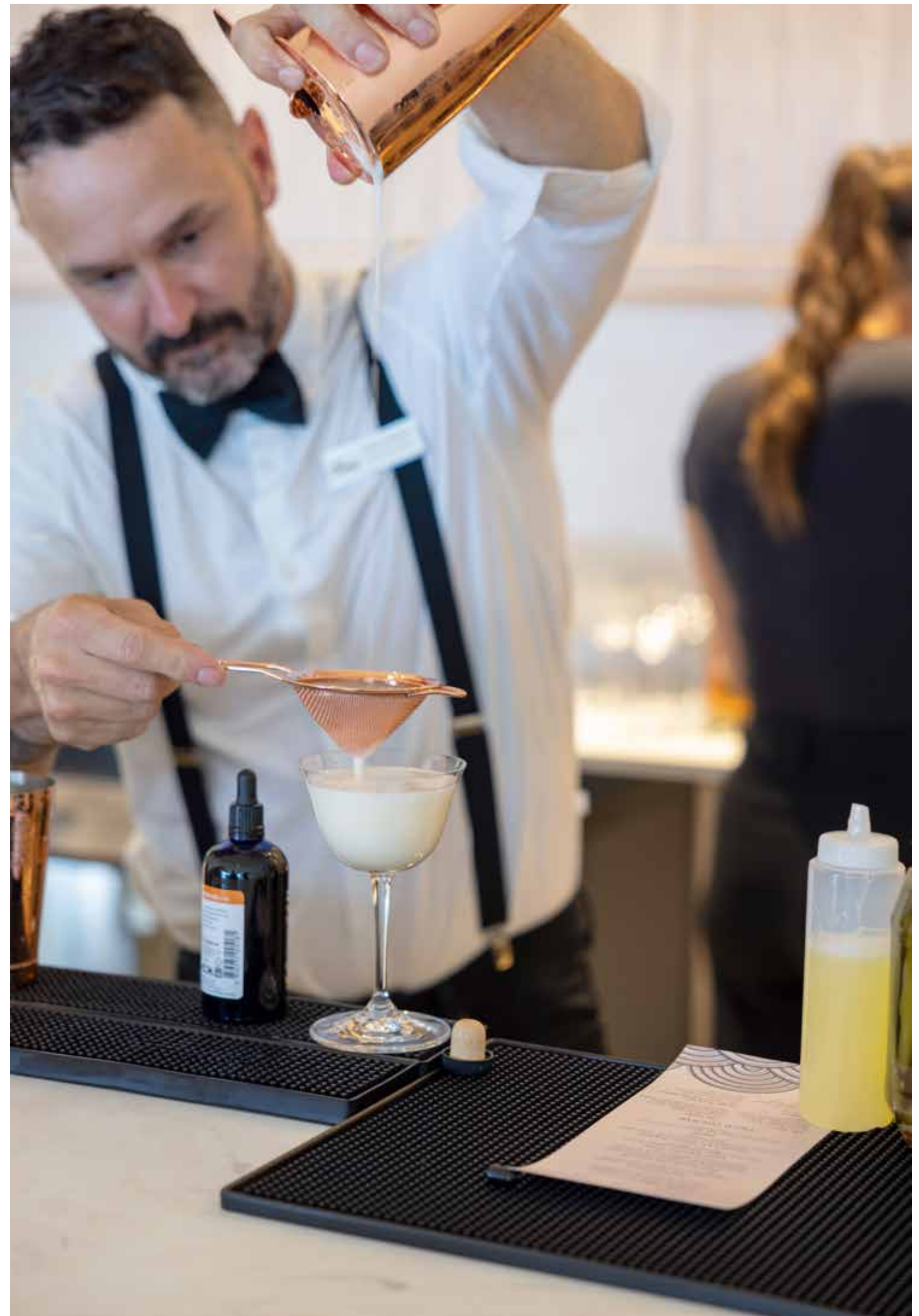
host provides drink tickets for guests to redeem.

**Cash Bar**

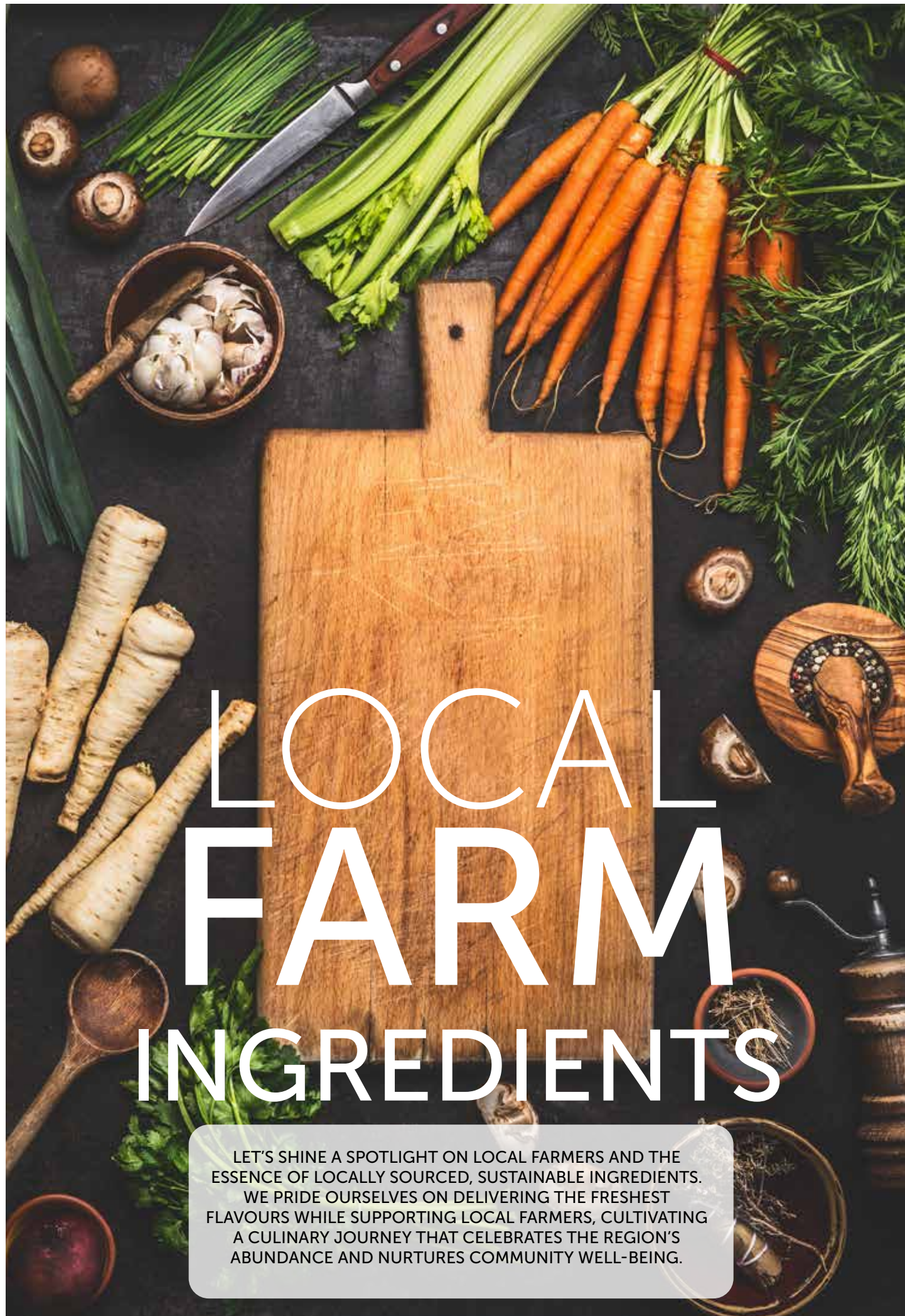
Guests responsible for their own beverage costs.

**Wine**

Please inquire about our wine list for table service.







# LOCAL FARM INGREDIENTS

LET'S SHINE A SPOTLIGHT ON LOCAL FARMERS AND THE ESSENCE OF LOCALLY SOURCED, SUSTAINABLE INGREDIENTS. WE PRIDE OURSELVES ON DELIVERING THE FRESHEST FLAVOURS WHILE SUPPORTING LOCAL FARMERS, CULTIVATING A CULINARY JOURNEY THAT CELEBRATES THE REGION'S ABUNDANCE AND NURTURES COMMUNITY WELL-BEING.

# WHAT'S INCLUDED

All room rentals are subject to a rental fee. Based on room type bookings include:

- Tables, Chairs & White Linens
- Cutlery, dinnerware & glassware
- Linen napkins
- Tea Lights (if required)
- Audio Visual System with Microphone (Stellar Room Only)
- Wireless Internet Access
- Full bar service including bartender
- SOCAN licensing fee extra

All bookings require a deposit to secure room and date.

# TERMS & CONDITIONS

- The host is responsible for all guests and any damages that may occur to The Rise Resort property.
- The Rise Resort assumes no responsibility for any individual property damage or bodily injuries incurred while on premise.
- A room rental fee will be levied for all functions. Dependent on room booked.
- There is a fee associated with having a dance, the SOCAN Music License Fee will be applied
- Bookings require a deposit, depending on room, to confirm the function. Deposits are refundable if cancelled more than 60 days before the function.
- All requirements and menus must be finalized a minimum of three weeks in advance.
- Due to health regulations no food or beverage will be permitted to be brought in or taken off the premise.
- The Resort reserves the right to modify the menu only when certain food or wine items are unavailable. These items will be substituted with items of equal or greater value.
- Corkage fee of \$25 per bottle will be added if required
- The catering department must be notified of all equipment, decorations etc., being provided to arrange times for access. All decorations and items belonging to the guest must be removed from the premise by the evening of the event or a storage fee of \$500 will be charged.
- The bar closes at 12:00 midnight, music to stop at 12:30 am, and the clubhouse is to be vacated by 1:00 am.
- The use of confetti is prohibited inside or outside the facility. Also the use of nails, staples, glue or any like substance is not permitted on any walls, doors or ceilings.
- Food & Beverage requirements are subject to a 18% gratuity charge.
- All applicable taxes are subject to change based on Federal and or Provincial tax laws.
- Please Note: 100% pre-payment of your event is required 2 weeks prior to your event along with a signed contract. This payment is based on your low confirmed number of guests (Food & Beverage)
- Guaranteed number is required 7 days prior to your event. This number may not decrease. Failure to provide a guaranteed number will result in a charge for the estimated number or actual in attendance, whichever is higher.
- Terms & Conditions are subject to change without notice.

## CONTACT US

Thank you for reviewing our event package. Please contact us with any questions you may have or to set-up a tour of the facilities. An Agreement is available with further details to secure the venue and your date. We look forward to hearing from you and putting on an incredible day for you and your guests.

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# On the Edge of Nature's Canvas

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We believe there is no better dining location in the Okanagan. You'll be on the edge of your seat as nature's canvas unfolds, celebrating the vibrant tapestry of changing weather, sights, and sounds. From enchanting starry

nights to serene clear skies and thrilling storms, The Edge perfectly encapsulates the essence of the Okanagan. Stay a while, take your time—there's no rush to leave.

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