

# BANQUETS

THE RISE RESORT AND THE EDGE RESTAURANT

2025 MENUS



ON THE EDGE OF  
WHAT'S NEXT

THE ENDLESS POSSIBILITIES OF  
THE MOMENTS AHEAD



# BANQUET MENU 01



## SOMETHING SMALL

Pricing per dozen

### OKANAGAN CAPRESE VEGGIE

Pink peppercorn, happy days goat cheese, heirloom bruschetta, house-made parmesan chive cracker

### STEAK TARTARE

AAA grass-fed tenderloin, crispy capers, pickled shallots, herb Brewhouse mustard, brioche crostini

### AHI TUNA BLACK SESAME CONE DF

Fresh Ahi tuna marinated in huly huly sauce, pickled papaya and ginger, yuzu wasabi aioli

### PROSCIUTTO WRAPPED HOKAIDO SCALLOP GF

Citrus garlic beurre blanc

### ANTIPASTO SKEWERS GF

Burrata, local Helmut's salami, marinated olives and artichokes

### KAKIAGE VEGETABLES VEGAN

Tempura local farm-fresh julienned vegetables, vegan chimichurri aioli

### ISLAND FARMS BISON MEATBALL GF

Marinara sauce, shaved Grana Padano

### 38 PACIFIC SOCKEYE SALMON GRAVLAX 48

Cured salmon, tarragon and dill cream cheese, crispy capers, pickled fennel, sweet potato chip

### 62 COCONUT PANKO PRAWNS DF 60

Pacific prawns, mango sweet chili marmalade

### INDIVIDUAL TRUFFLE FRY VEGGIE GF 36

Parmesan cheese, chives, siracha chipotle aioli

### 60 CRISPY DUCK WINGS GF 36

Salt and lemon pepper, rioja sauce, Caribbean Sauce

### 72 STUFFED SWEET DROP PEPPERS VEGAN GF 48

Whipped tofu, roasted garlic, fresh herbs, microgreens

### 36 OYSTER CAESAR SHOT GF 60

Freshly shucked Pacific oyster served in a mini caesar shot glass



## PLATTERS

Pricing per person (minimum 30 people)

***Exquisite appetizers and platters are the hallmark of our venue, where every bite combines artistry and flavor, creating a memorable introduction to an exceptional culinary journey.***

### SEAFOOD TOWER (MARKET PRICE)

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

### VEGETABLE PLATTER VEGAN GF \$6PP

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

### CHARCUTERIE PLATTER \$10PP

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

### OKANAGAN FRUIT PLATTER \$6PP

Seasonal valley fruits, raspberry vanilla yogurt

### TROPICAL FRUIT PLATTER GF \$8PP

Seasonal exotic fruits, coconut lychee yogurt

### DIPS AND SPREADS PLATTER \$6PP

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 \$12PP

GF options available

## SOMETHING FOR LUNCH

Pricing per two courses

### SOUP CHOICES \$18pp

Coastal seafood chowder | vegan butternut squash Wild mushroom | Prawn bisque

### SALAD CHOICES \$24pp

Okanagan beet | Baby kale and romaine caesar | Local house greens and fruit

### LUNCH CHOICES \$25pp

Assorted gourmet delicatessen sandwiches

### 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 vegan \$25pp

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



# PLATED MENUS 02



## SOMETHING PLATED OR FAMILY STYLE

Two Course Menu: \$78 per person  
Three Course Menu: \$88 per person  
Four Course Menu: \$125 per person

(Please select 2 proteins and 1 Vegetarian option, you will need to provide seating chart and name cards) (Minimum of 20)

**Soup Choices** (Select only one for the whole group)  
Coastal seafood chowder | Vegan butternut squash | Wild mushroom | Prawn bisque

or

**Salad Choices** (Select only one for the whole group)  
Okanagan beet | Baby kale and romaine caesar | Local house greens and fruit

**Dessert Choices** (Select only one for the whole group unless you wish Chefs Assorted Selections)

Okanagan berry cheesecake  
Double chocolate Torte cake (GF)  
Coupe Denmark (Chocolate Sunday)

### BLACK ANGUS SHORT RIB

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

### B.C SABLEFISH GF

Marinated with lemon pepper and smoked paprika, spinach and leek risotto, roasted yellow pepper coulis, chili 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, sautéed peppers, vegan mozzarella

### NEW YORK STRIPLOIN

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

### PEACE COUNTRY LAMB SHANK

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

### BEET RAVIOLI VEGAN

Coconut Cajun cream sauce, arugula, basil vinaigrette, vegan mozzarella

Gratuity and prices are not included. Pricing is subject to change without notice.  
All menus must be submitted and confirmed by our team at least 14 days prior to your event.

# BUFFET MENU 03



## BRUNCH BUFFET

\$78.00 per person (minimum 40 People)

Eggs Benedict topped with smoked salmon and basil hollandaise

Local sausage and bacon

House-cut home fries

Scrambled eggs (upgrade with chef-attended omelette station) 6pp

Breadbasket with assorted butters

Mini Danish & cinnamon buns

Baked B.C. lingcod with yuzu, caper cream sauce

Roast whole chicken, shiitake jus, and shimeji mushrooms

Assorted cheese and charcuterie board

Pastries and delectable sweets

Add a seafood tower (market price)

Add a Belgian waffle station \$8pp

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

## DINNER BUFFET

Pricing per person (minimum 40 people)

### SALADS

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

Steamed vegetables

Roasted herb and garlic potatoes

Five layer lasagna (Vegetarian is available)

### CARVED ITEM

AAA Prime Rib with horseradish au jus	\$78pp
Stuffed pork loin saltimbocca with basil marinara sauce	\$70pp
Peace country leg of lamb with Peppermint shallot sauce	\$76pp
Local Colonial Farms chicken Chefs choice	\$72pp

### DESSERTS

A selection of assorted house baked pies, Cakes, chocolate mousse, crème caramel





## BBQ BUFFET

\$62.00 per person (Summer Lunch 40 people minimum)

- A selection of our signature Edge beef and bison burger, Colonial Farms chicken burger, and a veggie burger
- Burger garnishes and condiment
  - Sesame seed brioche hamburger buns | GF available
  - Apple and fennel coleslaw

(Add on Nathans hot dog or bavarian smokie with all the condiments and garnishes) \$8pp

## LATE NIGHT BUFFET

Pricing per dozen

Mini short rib sliders with coleslaw and horseradish aioli	\$TBA
Mini spanakopita with tzatziki	\$48
Glazed bourbon baby back ribs	\$42
Individual poutine	\$TBA
Chicken teriyaki skewers with grilled pineapple	\$54

## FESTIVE HOLIDAY BUFFET

\$60.00 per person (Minimum 30 people)

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



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***“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.

All bar setups include basic alcohol brands. If you wish to offer premium options, please inquire. No outside alcohol permitted, Penalty will apply.

*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 | Beer 16 oz \$10 | Highballs 1 oz \$10  
Cider 3.55 ml \$10.00**

Guests responsible for their own beverage costs.

## **Wine 6oz \$14**

Please inquire about our wine list for table service.

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Please inquire about our wine list for table service.

## **Cocktails \$15**

Lime margarita | Old fashioned | Aperol spritz | Negroni

## **None alcoholic \$5**

Pop | Juice | Coffee | Tea

## **Sparkling Wine**

Winemakers Cut Fidelity \$47 | Frind Sparkling Brut \$67  
O'Rourke Sparkling Riesling \$70

## **White Wine**

Mayhem Pinot Gris \$52 | 50th Parallel Riesling \$50  
O'Rourke Chardonnay \$55 | Church & State Sauvignon  
Blanc \$57

## **Rose Wine**

S'Milka Vista Sparkling Rose \$65  
Joyride Rose \$55

## **Red Wine**

Bench 1775 Merlot \$57 | Bar Dog Pinot Noir \$56 |  
Mt. Boucherie Syrah Reserve \$57 | Tinto Negro Malbec \$49









# DIETARY RESTRICTIONS OR ALLERGIES

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.

The Rise Resort is happy to accommodate special meal requests, including vegan, vegetarian, and halal options, provided they are submitted at least 14 business days before your event. We can also accommodate allergies with adequate notice.

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.

We will provide quotes to all clients. It is your responsibility to confirm guest preferences and dietary needs in advance, as we will not be able to accommodate changes on the day of the event.

An accurate seating plan, including any allergies or dietary restrictions for each guest and table, must be provided to our team in advance to ensure the correct food is being delivered to the right person.

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.





Thank you for reviewing our banquet menus. If you have any questions or would like to schedule a tour of our facilities, please don't hesitate to reach out. An agreement with additional details is available to secure your venue and date. We look forward to hearing from you and creating an unforgettable experience for you and your guests.

## Contact

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