

**For Booking Information Please Call Our
Catering Office at 250-545-3755 or 1-800-663-4422**

**Are you Planning a
Conference ... Seminar ... Meeting ...
Banquet ... Reception ... Reunion??**

**May we Suggest
The Best Western Plus Vernon Lodge
and Conference Centre
as the ideal location for your event.**

We have facilities designed to suit your every need and helpful, professional staff to make your event the success it deserves to be.

The Best Western Plus Vernon Lodge
is located in the heart of Vernon, at the top of the Okanagan Valley.
Major airport facilities are just a half hour drive away via airport shuttle.

We offer the following Convention Facilities:

- A large 7500 square foot Ballroom that may be divided into three separate Ballrooms.
- Five separate meeting rooms that comfortably accommodate groups of up to 50 people.
- A wide selection of audio visual equipment is available for rental.
- Pre-arranged group meals and coffee service – can be served in all of our meeting areas.
- Should you desire a menu selection other than what we currently offer, we would be pleased to compose a menu for any occasion.

For our Guests we Offer:

- 127 Deluxe Guest Rooms (Group Rates available) through reservations.
- Indoor Heated Pool and Jacuzzi set in our three-story tropical atrium.
- BX Creek Bar & Grill
- Branches Cafe.
- Checkers Sports Bar and Grill.
- Fitness Room.
- Complimentary high speed wireless internet.
- Cold Wine and Beer Store.
- Close to all of Vernon's Recreational and Shopping Facilities.
- Golf and Ski Packages available.
- Signature Suite with the Romance Package.

If your company or organization is considering an Okanagan Location for your next event, put The Best Western Plus Vernon Lodge at the top of your list. We would be pleased to quote a complete package price upon receipt of your requirements.

**Please drop in and take a tour of the
North Okanagan's largest Convention Hotel!**

CATERING POLICIES

1. A guaranteed number of guests for all food functions is required at least 2 business days prior to function. All charges will be based on the guarantee, or the actual number of guests served if more than guarantee.
2. Banquet meal selections are not limited to the current menu. We would be happy to discuss a special menu for your function.
3. Prices will be guaranteed for 60 days.
4. All final arrangements to be confirmed two weeks prior to the function date or at time of booking if less than two weeks prior to function date.
5. A 15% customary gratuity (service charge) is added to banquet food and beverage service.
6. Health regulations prohibit the removal of food remaining after a function by guests.
7. All functions must be completed by 1:00 a.m. and the premises vacated by 1:30 a.m.
8. In the event your function room may be changed, proper notice will be given and a suitable room will be made available.
9. The Best Western Vernon Lodge & Conference Centre reserves the right to inspect and regulate all private parties, meetings and receptions.
10. A performing rights fee of \$41.13 to \$174.79 is payable by any party using live or pre-recorded music. The fee is determined by room capacity.
11. The Best Western Vernon Lodge & Conference Centre cannot accept responsibility for any articles left in the banquet and meeting room areas.
12. All confirmed functions require a signed contract.
13. For catering off –site please add an extra \$2.99 per person cater out fee and possible truck rental. (Some restrictions apply)

MEETING ROOMS

“WE INVITE YOU TO BOOK YOUR MEETING WITH US”

MEETING ROOM	Max. Theatre Capacity	Day Rental	Evening Rental	Extended (24Hr. Gtd.)
Grand Ballrooms	700	\$675.00	\$600.00	\$900.00
Ballroom I	250	\$225.00	\$200.00	\$300.00
Ballroom II	200	\$225.00	\$200.00	\$300.00
Ballroom III	150	\$225.00	\$200.00	\$300.00
Okanagan Room	50	\$130.00	\$110.00	\$160.00
Thompson Room 300	12 brdrm style	\$100.00	\$80.00	\$120.00
Nicola Room 130	30	\$110.00	\$90.00	\$140.00
Columbia Room 102	40	\$110.00	\$90.00	\$140.00
Kooteney Room 200	20	\$90.00	\$80.00	\$120.00

Reduced Room Rental with MEAL Service

MEETING ROOM EQUIPMENT

Wireless Internet Access	FREE
Staging (per 8 x 4 ft piece)	\$20.00
LCD projector	\$100.00
27 " Television	\$20.00
35 " Television	\$30.00
DVD Player or VCR	\$15.00
Projection Screens	\$10.00
Cordless Lapel Microphone	\$45.00
Flipchart Paper (50 /pad) + pens	\$10.00
Whiteboards + pens	\$10.00
Overhead Projector	\$25.00
35mm Slide Projector	\$25.00
Conference Phone	\$40.00
Paper Pads and Pens per setting	\$.50
Microphones	N/C
Easels	N/C
Podiums and Lecturn	N/C

Additional equipment available upon request
All prices subject to applicable taxes

COFFEE BREAKS

<p>Fresh Brewed Coffee \$1.49 (Per Person- Sold in 10 increments)</p> <p>Assorted Regular and Herbal Teas (Per Person-Per Break) \$1.49</p> <p>Chilled Assorted Juices \$12.00 (Per 9 Glass Pitcher) (Choice of Apple, Orange, Grapefruit, Tomato or Cranberry)</p> <p>Milk (Per 9 Glass Pitcher) \$7.99</p> <p>Assorted Soft Drinks (Per Can) \$1.25</p> <p>Assorted Fruit Juices (Per Bottle) \$2.25</p> <p>Bottled Water (Non-Carbonated) (Per Bottle) \$2.00</p> <p>Bagels with Assorted Cream Cheeses (Per Piece) \$2.50</p> <p>Muffins Baked in House With Butter & Assorted Preserves (Per Piece) \$1.99</p> <p>Assorted Strudel Pastries \$1.99 (Per Piece)</p>	<p>Home Style Cinnamon Buns With Butter (Per Piece) \$2.75</p> <p>Home Style Fruit Danish (Per Piece) \$1.99</p> <p>Home Style Croissants With Assorted Preserves (Per Piece) \$2.75</p> <p>Assorted Donuts (Per Piece) \$1.50</p> <p>Assorted Dessert Squares (Per Piece) \$1.50 (Per Dozen) \$18.00</p> <p>Assorted Cookies (Per Piece) \$1.25 (Per Dozen) \$15.00</p> <p>Fresh Sliced Seasonal Fruit With Fruit Yogurt Dip (Per Person) \$3.25</p> <p>Assorted Whole Seasonal Fruit (Per Piece) \$1.25</p> <p>Savory Sausage Rolls \$1.50</p> <p>Home Style Banana Loaf \$1.99</p>
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Price per person and does not include 15% gratuity (Service charge) and applicable tax

BREAKFAST MENU

The Continental

Chilled Assorted Fruit Juices
Muffins, Danish, Croissants
Fresh Sliced Seasonal Fruit
Butter and Preserves
Coffee, Decaffeinated Coffee and Assorted Teas
Buffet Style \$8.99 per person

Health Smart Continental

Chilled Assorted Fruit Juices
Fresh Sliced Seasonal Fruit
Protein Bars
Assorted Bran Muffins
Whole Wheat Bagels
Cream Cheese and Preserves
Coffee, Decaffeinated Coffee and Assorted Teas
Buffet Style \$9.99 per person

Fit and Fruity

Chilled Assorted Fruit Juices
Assorted Fruit Yogurt
Granola and Milk
Fresh Sliced Seasonal Fruit
Cottage Cheese
Assorted Muffins and Bagels
Cream Cheese and Preserves
Coffee, Decaffeinated Coffee and Assorted Teas
Buffet Style \$10.99 per person

Add Cholesterol-Free Egg Beaters \$1.99 per person

Add an Omelet Station for \$4.99 per person

Choose your own fixings, and have a chef prepare your omelet the way you like.
Ham, shrimp, green onion, tomato, mushrooms, cheese, etc.

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

BREAKFAST MENU

The Served Breakfast

Chilled Orange Juice
Fresh Fruit
Scrambled Eggs
Golden Mini Scone and Preserves
Coffee, Decaffeinated Coffee and Assorted Teas

Your Choice of One:

Bacon, Ham **or** Sausage
(Turkey Sausage available for an extra .50 per person)

Served \$9.99 per person

Eggs Benedict

(Minimum 10 People)

Chilled Assorted Fruit Juices
Fresh Sliced Seasonal Fruit
Golden Hash Browns
Coffee, Decaffeinated Coffee and Assorted Teas

Your Choice of One:

Classic (Back Bacon)
Pacific (Smoked Salmon)
Florentine (Spinach)

Served \$11.99 per person

Buffet Style \$13.99 per person

Three Cheese Omelet Buffet

(Minimum 10 People)

Three Cheese Omelets
(Add Ham to the Omelet for an extra \$1.00 per person)
Chilled Assorted Fruit Juices
Fresh Sliced Seasonal Fruit
Golden Hash Browns
Coffee, Decaffeinated Coffee and Assorted Teas

Your Choice of One:

Bacon, Ham **or** Sausage
(Turkey Sausage available for an extra .50 per person)

Buffet Style \$12.99 per person

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

Breakfast Menu

The Basic Breakfast Buffet

(Minimum 10 people)

Chilled Assorted Fruit Juices
Coffee, Decaffeinated Coffee and Assorted Teas
Scrambled Eggs
Golden Hash Browns
Sausage and Bacon
(Turkey Sausage available for an extra .50 per person)

Your Choice of One:

French Toast, Pancakes **or** Waffles with Maple Syrup

Buffet Style \$11.49 per person

The Deluxe Breakfast Buffet

(Minimum 10 People)

Chilled Assorted Fruit Juices
Coffee, Decaffeinated Coffee and Assorted Teas
Fresh Sliced Seasonal Fruit
Cold Cereals and Milk
Scrambled Eggs
Golden Hashbrowns
Sausage and Bacon
(Turkey Sausage Available at an extra .50 per person)
Assorted Muffins, Danish, Croissants, Scones

Your Choice of One:

French Toast, Pancakes **or** Waffles with Maple Syrup

Buffet Style \$14.99 per person

Add an Omelet Station for \$4.99 per person

Choose your own fixings, and have a chef prepare your omelet the way you like.
Ham, shrimp, green onion, tomato, mushrooms, cheese, etc.

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

SIGNATURE BRUNCH BUFFET

(Minimum 20 people)

Fresh Baked Rolls and Butter
Assorted Chilled Fruit Juices
Fresh Raw Vegetables and Dip
Assorted Olives and Pickles
Mixed Field Greens with Assorted Dressings
Fresh Sliced Seasonal Fruit

Potato Salad
Pasta Salad
Thai Noodle Salad

Scrambled Eggs
Golden Hashbrowns
Waffles with Butter and Table Syrup
Classic Eggs Benedict
Bacon and Sausages

Your Choice of One item Attended by a Chef:

Omelette Station
Baron of Beef **or** Honey Roasted Ham

Assorted Cakes, Pies and Dessert Squares

Coffee, Decaffeinated Coffee and Assorted Teas

Buffet Style \$16.99 per person

Add One Hot Lunch Entrée for \$2.99 per person

Meat **or** Vegetarian Lasagna
Chicken **or** Beef Stir-fry
Bar-B-Que **or** Herb Roasted Chicken
Sliced Roast Beef
Oven Baked Salmon with Creamy Dill Sauce

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

SERVED LUNCHEON MENUS

All lunches are accompanied by
Fresh Baked Rolls and Butter,
Coffee, Decaffeinated Coffee and Assorted Teas

Your Choice of One Appetizer

- Baby Greens, Citrus Fruit with Creamy Orange and Tarragon Dressing - \$2.99
- Mixed Field Greens with House Dressing - \$1.99
- Caesar Salad - \$2.99
- Soup of the Day- \$1.99
- Baby Shrimp Cocktail - \$3.99
- Grilled Vegetable Salad with Feta Cheese and Balsamic Dressing \$4.99

Sautéed Garden Vegetable Medley

Your Choice of One:

- Rice Pilaf
- Potato of the Day
- Orzo Pasta

Your Choice on One or Two Entrees

- Chicken Parmesan - \$13.99
- House Made Chicken Cordon Bleu on Tomato Sauce - \$14.99
- Breast of Chicken with Bruschetta and Feta Cheese - \$11.99
- Vegetarian, Chicken **or** Beef Stir-Fry - \$11.99
- Roast Pork Loin with Apple Brandy Demi - \$11.99
- Filet of Wild Salmon with Creamy Dill Sauce **or** Fresh Fruit Salsa - \$13.99
- 6oz Sirloin Steak with sautéed Onions and Mushrooms - \$12.99
- Baked Lasagna and Garlic Toast - \$13.99
- Grilled Halibut with Mango Salsa - \$14.99
- Chicken Voulevant - \$12.99

Your Choice of One Dessert

- Chocolate Torte - \$5.99
- Cheesecake with Raspberry Couli - \$4.99
- Lemon Meringue Pie - \$3.99
- Apple Pie with Whipped Cream - \$3.99
- Strawberry Shortcake - \$4.99
- Caramel Pecan Flan - \$4.99
- Fresh Sliced Seasonal Fruit Plate - \$4.99

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

LUNCHEON BUFFETS

Build Your Own Sandwich Buffet (Minimum 10 people)

Fresh Kaiser Rolls and Assorted Fresh Breads
Tender Roast Beef, Black Forest Ham, Turkey, Shaved Pastrami
Sliced Swiss and Cheddar Cheese
Fresh Lettuce, Pickles, Sliced Tomatoes and Onions
Horseradish, Mayonnaise, Mustard and
Cranberry Sauce
Mixed Field Greens and Assorted Dressings
Potato Salad, Pasta Salad

Assorted Cakes, Pies and Dessert Squares
Coffee, Decaffeinated Coffee and Assorted Teas

Buffet Style \$12.99 per person

Assorted Sandwiches and Wraps Buffet

Mixed Field Greens with Ranch Dressing
Coffee, Decaffeinated Coffee and Assorted Teas
Your Choice of One:

1 deluxe sandwich per person \$7.99

1 ½ deluxe sandwiches per person \$10.99

Beef Dip Buffet (Minimum 10 people)

Crusty French Bread
Hot Sliced Roast Beef, Au Jus
Horseradish, onions, mustard
Mixed Field Greens and Assorted Dressings
Potato Salad and Pasta Salad

Assorted Cakes, Pies and Dessert Squares
Coffee, Decaffeinated Coffee and Assorted Teas

Buffet Style \$12.99 per person

Add

Soup of the Day or Raw Vegetables and Dip \$2.99 per person

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

LUNCHEON BUFFETS

Deluxe Gourmet Chef's Salad Buffet (Minimum 10 people)

Mixed Field Greens with Assorted Dressings
Fresh Assorted Rolls and Butter
Chicken, Ham, and Bacon Bits
Hard Boiled Eggs
Cheddar Cheese
Baby Corn
Sugar Snap Peas
Pea Shoots
Cucumbers
Tomatoes
Julienne of Carrots
Red Onion
Assorted Pickles
Croutons
Assorted Cakes, Pies and Dessert Squares
Coffee, Decaffeinated Coffee and Assorted Teas

Buffet Style \$13.99 per person

Greek Chicken Souvlaki Buffet (Minimum 10 people)

Grilled Chicken Souvlaki Skewers
Greek Salad
Mixed Field Greens with Assorted Dressings
Rice Pilaf
Greek Style Vegetables/Lemon Roasted Potatoes
Tzatziki Sauce and Flatbread
Assorted Cakes, Pies and Dessert Squares
Coffee, Decaffeinated Coffee and Assorted Teas

Buffet Style \$17.99 per person

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

LUNCHEON BUFFETS

Mexican Fajita Buffet (Minimum 10 people)

Flour Tortillas
Sautéed Onions and Bell Peppers
Lettuce, Tomato, and Shredded Cheese
Salsa Sauce and Sour Cream
Mixed Field Greens with Assorted Dressings
Caesar Salad
Black Bean Salad
Spanish Rice

Your Choice of One:

Fajita Seasoned Chicken or Beef

Assorted Cakes, Pies and Dessert Squares
Coffee, Decaffeinated Coffee and Assorted Teas

Buffet Style \$14.99 per person

Asian Stir Fry Buffet (Minimum 10 people)

Fresh Baked Rolls and Butter
Mixed Field Greens and Assorted Dressings
Potato Salad and Pasta Salad

Your Choice of One:

Vegetarian, Chicken or Beef Stir Fry

Your Choice of One:

Rice or Steamed Noodles

Assorted Cakes, Pies and Dessert Squares
Coffee, Decaffeinated Coffee and Assorted Teas

Buffet Style \$12.99 per person

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

LUNCHEON BUFFETS

Pizza Slab Party (Minimum 10 people)

Your Choice of Two:

Ham and Pineapple

Vegetarian

Pepperoni

Mexican: Spiced Beef, Jalapenos, Tomatoes

Deluxe: Pepperoni, Mushroom, Green Peppers

Mixed Field Greens and Assorted Dressings

Assorted Cakes, Pies and Dessert Squares
Coffee, Decaffeinated Coffee and Assorted Teas

Buffet Style \$13.99 per person

Burger Buffet (Minimum 10 people)

Build Your Own Caesar Salad

Potato Salad

Fresh Kaiser Rolls

Lettuce, Sliced Tomatoes and Onions

Sliced Swiss and Cheddar Cheese

100% All Beef Patties, Grilled Breasts of Chicken and Garden Vegetable Patties

Assorted Condiments

Crispy French Fries

Assorted Cakes, Pies and Dessert Squares
Coffee, Decaffeinated Coffee and Assorted Teas

Buffet Style \$16.99 per person

Add

Soup of the Day or Fresh Raw Vegetables and Dip \$2.99 per person

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

LUNCH BUFFET

(Minimum 20 people)

Fresh Baked Rolls and Butter
Mixed Field Greens with Assorted Dressings
Fresh Raw Vegetables and Dip
Assorted Olives and Pickles
Potato Salad
Pasta Salad
Thai Noodle Salad

Entrees

Your Choice of One:

Meat **or** Vegetarian Lasagna
Chicken **or** Beef Stir-fry
Bar-B-Que **or** Herb Roasted Chicken
Sliced Roast Beef
Oven Baked Salmon with Creamy Dill Sauce
BBQ Ribs & Chicken

Sautéed Garden Vegetable Medley

Your Choice of One:

Rice Pilaf
Potato of the Day
Orzo Pasta

Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Cakes, Pies and Dessert Squares

Buffet Style \$16.99 per person

Add:

Fresh Sliced Seasonal Fruit \$3.25 per person
Add an Additional Entrée for \$2.99 per person

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

914 – 32nd Street, Vernon, B.C. Canada, V1T 5P1
(250) 545-3755 Fax (250) 545-4485 Toll Free: 1-800-663-4422
vernonlodge@rpbhotels.com www.rpbhotels.com

PASTA BUFFET

(Minimum 20 people)

Mixed Field Greens with Assorted Dressings
Marinated Vegetable Salad
Traditional Greek Salad

Your Choice of Two Pastas:

Fettuccini, Linguine, Fussili or Penne

Your Choice of One Lasagna:

Bolognese (Meat Sauce with Spinach and Cottage Cheese)
Primavera (A Medley of Garden Vegetables)

Your Choice of Two Sauces:

Parmesan Alfredo
Tomato Basil
Seafood Medley in Garlic Cream
Chicken, Mushroom Pesto
Bolognese (Meat)

Toasted Garlic Bread
Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Cakes, Pies and Dessert Squares

Buffet Style \$16.99 per person

Add:

Fresh Sliced Seasonal Fruit \$3.25 per person
Fresh Raw Vegetables and Dip \$2.99 per person

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

THREE COURSE DINNER MENU

All dinners are accompanied by
Fresh Baked Rolls and Butter,
Coffee, Decaffeinated Coffee and Assorted Teas

Your Choice of One Appetizer

- Baby Greens, Citrus Fruit with Creamy Orange and Tarragon Dressing - \$2.99
- Mixed Field Greens with House Dressing - \$1.99
- Caesar Salad - \$2.99
- Soup of the Day- \$1.99
- Baby Shrimp Cocktail - \$3.99
- Grilled Vegetable Salad with Feta Cheese and Balsamic Dressing - \$4.99

Your Choice of One or Two Entrees

- Filet of Halibut with Red Pepper and Kalamata Olive Relish, Multigrain Rice Pilaf - \$17.99
- Chicken Parmesan, lightly Breaded Breast of Chicken topped with Tomato Basil Sauce and Mozzarella Cheese, served on Penne in Rose Sauce - \$14.99
- Roast Pork Chop with Apple and Rosemary Chutney, Roast Garlic Mashed Potatoes - \$15.99
- 8oz New York Steak, Charbroiled topped with Herb Butter, Roast Garlic Mashed Potatoes - \$19.99
- Grilled Salmon, Fillet of Wild Coho topped with Seasonal Fruit Salsa, Multigrain Rice Pilaf - \$15.99
- Roast Turkey with Savoury Stuffing, Turkey Gravy & Roast Garlic Mashed Potatoes - \$14.99
- Prime Rib, Slow Roasted with Yorkshire Pudding, Rosemary au Jus, Roasted Garlic Mashed Potatoes - \$22.99 (minimum 17 orders)
- ½ Herb Roasted Cornish Game Hen with Roast Chicken au Jus, Roast Garlic Mashed Potatoes - \$16.99
- Grilled Lamb Chops, 3 Lamb Rack Chops marinated with Mint and Rosemary, Roast Garlic Mashed Potatoes and Red Wine Demi Glace - \$19.99
- Chicken Breast Supreme, Stuffed with Goat Cheese and Fresh Herbs, Roast Garlic Mashed Potatoes - \$16.99
- Beef Tenderloin with Three Peppercorn Demi, Roast Garlic Mashed Potatoes - \$27.99

All Entrees include Hot Fresh Seasonal Vegetables

Your Choice of One Dessert

- Chocolate Torte - \$5.99
- Cheesecake with Raspberry Couli - \$4.99
- Lemon Meringue Pie - \$3.99
- Apple Pie with Whipped Cream - \$3.99
- Strawberry Shortcake - \$4.99
- Caramel Pecan Flan - \$4.99
- Fresh Sliced Seasonal Fruit Plate - \$4.99

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

DINNER BUFFET

(Minimum 20 People)

Fresh Baked Rolls and Butter
Mixed Field Greens with Assorted Dressings
Fresh Raw Vegetables and Dip
Assorted Olives and Pickles
Potato Salad
Pasta Salad
Thai Noodle Salad
California Coleslaw

Entrees

Your Choice of Two:

Vegetarian, Chicken **or** Beef Stir Fry
Wild Salmon Baked with a Creamy Dill Sauce
Roast Leg of Lamb with Mint au Jus
Roasted Nine Cut Chicken with BBQ sauce **or** Herbed Marinade
Sliced Roast Beef with Red Wine au Jus
Roast Pork Loin with Pear and Cilantro Salsa
Roast Turkey with Savoury Stuffing and Turkey Gravy

Sautéed Garden Vegetable Medley

Your Choice of One:

Rice Pilaf
Potato of the Day
Orza Pasta

Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Cakes, Pies and Dessert Squares

Buffet Style \$23.99 per person

Add:

Fresh Sliced Seasonal Fruit \$3.25 per person

Add an additional Hot Entree - \$2.99 per person

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

DINNER BUFFET #2

(Minimum 20 People)

Fresh Baked Rolls and Butter
Mixed Field Greens with Assorted Dressings
Fresh Raw Vegetables and Dip
Assorted Olives and Pickles
Potato Salad
Pasta Salad
Thai Noodles Salad

Your Choice of Two:

Cucumber Dill Salad **or** California Coleslaw **or** Vegetable Salad
or Black Bean Salad **or** Oriental Vegetable Salad
or Grilled Vegetable Antipasto Salad **or** Moroccan Cous Cous

Carved by Attending Chef

Your Choice of One:

Roast Baron of Beef
Roast Pork Loin
Honey Glazed Ham
Roast Leg of Lamb

Entrees

Your Choice of One:

Vegetarian, Chicken **or** Beef Stir Fry
Wild Salmon Baked with a Creamy Dill Sauce
Roast Leg of Lamb with Mint au Jus
Roasted Nine Cut Chicken with BBQ sauce **or** Herbed Marinade
Sliced Roast Beef with Red Wine au Jus
Roast Pork Loin with Pear and Cilantro Salsa
Roast Turkey with Savoury Stuffing and Turkey Gravy
Grilled Chicken Breast with Mushroom Tarragon Cream **or** Italian Tomato Basil Sauce
Vegetarian **or** Meat Lasagna
Roast Leg of Lamb with Mint Sauce
Seafood Medley in Garlic Cream Sauce
Grilled Medallions of Beef in a Three Peppercorn Jus

Sautéed Garden Vegetable Medley

Your Choice of One:

Rice Pilaf
Potato of the Day
Orzo Pasta

Coffee, Decaffeinated Coffee and Assorted Teas
Fresh Sliced Seasonal Fruit
Assorted Cakes, Pies and Dessert Squares

Buffet Style \$27.99 per person

Add an Additional Hot Entrée - \$2.99 per person

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

DELUXE DINNER BUFFET

(Minimum 25 people)

Fresh Baked Rolls and Butter
Mixed Field Greens with Assorted Dressings
Pasta Salad
Potato Salad
Thai Noodle Salad

Your Choice of Three:

Cucumber Dill Salad **or** California Coleslaw **or** Vegetable Salad
or Black Bean Salad **or** Oriental Vegetable Salad
or Grilled Vegetable Antipasto Salad **or** Moroccan Cous Cous

Fresh Raw Vegetables & Dip
Assorted Olives and Pickles
Assorted Deli Meats Mirror
Marinated Mussels

Carved by Attending Chef

Your Choice of One:

Roast Baron of Beef
Roast Pork Loin
Honey Glazed Ham
Roast Leg of Lamb

Entrees

Your Choice of Two:

Vegetarian, Chicken **or** Beef Stir Fry
Wild Salmon Baked with a Creamy Dill Sauce
Roast Leg of Lamb with Mint au Jus
Roasted Nine Cut Chicken with BBQ sauce **or** Herbed Marinade
Sliced Roast Beef with Red Wine au Jus
Roast Pork Loin with Pear and Cilantro Salsa
Roast Turkey with Savoury Stuffing and Turkey Gravy
Grilled Chicken Breast with Mushroom Tarragon Cream **or** Italian Tomato Basil Sauce
Vegetarian **or** Meat Lasagna
Grilled Lamb Chops with a Rosemary Scented Jus
Seafood Medley in Garlic Cream Sauce
Grilled Medallions of Beef in a Three Peppercorn Jus

Sautéed Garden Vegetable Medley

Your Choice of One:

Rice Pilaf
Potato of the Day
Orzo Pasta

Coffee, Decaffeinated Coffee and Assorted Teas
Fresh Sliced Seasonal Fruit
International Cheeses Garnished with Fresh Grapes
Assorted Cakes, Pies and Dessert Squares

Buffet Style \$34.99 per person

Add an Additional Hot Entrée - \$2.99 per person

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

RECEPTION & LIGHT SNACK MENU

**International Cheeses Garnished
with Fresh Grapes
& Assorted Crackers
\$4.50 per person**

**Fresh Raw Vegetables and Dip
\$2.99 per person**

**Fresh Sliced Seasonal Fruit
with Fruit Yogurt Dip
\$3.25 per person**

**Spinach and Artichoke Dip
with Pita Bread
\$2.00 per person
(minimum 15 people)**

Deli Meat Tray
A selection of Smoked Turkey,
Black Forest Ham, Sliced Roast Beef
& Shaved Pastrami
\$4.50 per person

Antipasto Tray
Select Italian meats, bocconcini cheese, marinated artichoke hearts, roasted red
peppers, roasted garlic, assorted olives, and grilled bread
\$6.99 per person

Smoked Salmon Platter
with Cream Cheese
& Pumpernickel
\$5.95 per person

**Prawn Cocktail
with Cocktail Sauce
& Lemon Wedges
\$3.99 per person (8 – 10 prawns)**

Sandwich Platter
4 Quarter Sandwiches per person
With assorted fillings **\$4.25 per person**

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

RECEPTION & LIGHT SNACK MENU

Party Mix (Pretzels, Cheetos, Sunchips, etc.)

\$8.00 per small bowl

\$15.00 per large bowl

Tortilla Chips

with Salsa & Sour Cream

\$1.60 per person

Late Night Snack

(minimum 15 people)

Black Forest Ham, Sliced Roast Beef, Turkey
& Sliced Cheddar Cheese

Mustard, Mayo and Butter

Potato Salad

Fresh Baked Kaiser Buns and Assorted Bread

Garnish with Assorted Pickles

\$9.99 per person

COLD HORS D'OEUVRES PER DOZEN

Grilled vegetable and goat cheese strudel **\$15.00**

Smoked salmon on rye with cream cheese, dill and capers **\$15.00**

Chicken salad on cranberry scone **\$14.00**

Grilled beef on foccacia with horseradish aioli **\$17.00**

Grilled asparagus wrapped with prosciutto **\$16.00**

Curried shrimp salad on toast points **\$14.00**

Brie wedges on toasted foccacia with pesto **\$17.00**

HOT HORS D'OEUVRES PER DOZEN

Bacon wrapped scallops **\$18.50**

Crab cakes with chipotle aioli and mango salsa **\$16.00**

Sesame chicken wings per pound **\$12.00**

Bruschetta on toasted foccacia wedges with goat cheese **\$12.00**

Chicken satay with Thai peanut sauce **\$17.00**

Shrimp skewer with sweet Thai chili sauce **\$15.00**

Quesadilla wedges chicken, tomato, green onion, cheese, chipotle aioli **\$12.00**

Smoked salmon, pesto and brie flatbread pizza wedges **\$15.00**

Stuffed mushroom caps with shrimp, crab, green onion and cream cheese **\$22.00**

Mini beef burgers with cheddar cheese and condiments **\$16.00**

Assorted mini quiche **\$14.00**

Asian pot stickers with a chili lime dipping sauce **\$12.00**

Dry Pork Ribs with Rock Salt and Pepper per pound **\$12.00**

Sausage Rolls **\$18.00**

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

RECEPTION & DINNER BUFFET ADD-ONS

Live Sautee Station (minimum 50 guests required)

Prawn Sautéed in a Sambuca Cream sauce **\$5.99 per person**

Chorizo Sausage and Fussili Pasta with Pesto and Fresh Tomatoes **\$3.99 per person**

Chicken with Wild Mushrooms and Roasted Garlic **\$4.99 per person**

Wild Salmon with Capers Fresh Dill and Lemon Buerre Blanc **\$5.99 per person**

Dessert Station

Assorted Cakes, Pastries, Pies and Dessert Squares
\$4.99 per person

Assorted Dessert Squares \$18.00 per Dozen

House Made Cookies \$15.00 per Dozen

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

BEVERAGE SERVICE AND BAR POLICIES

Bar Policies:

1. The Best Western Vernon Lodge will provide the Liquor, Beer, Wine, Mix, Ice, and all suitable glassware for your banquet.
2. Host, cash, ticket or combined bar service is available. At a host bar, the host pays for all beverages, while at a cash bar, the guests pays individually.
3. Minors (those under the age of 19 years) are not permitted at any time, within any area of the Hotel, to purchase or consume alcoholic beverages.
4. Bar licensed hours are from 11:00 am to 1:00 AM, Monday through Sunday inclusive.
5. A bar set-up fee of \$15.00 per hour, for a minimum of 4 hours, will be waived if bar sales exceed \$300.00.
6. A 15% gratuity applies to all Host Bar pricing.

Bar Pricing:

House Wine by the Bottle (Red or White)	21.00
House Wine by the Glass	5.25
House Liquor	5.25
Beer (Bottled)	5.25
Premium Liquor and Premium Liqueurs	6.75
Liqueurs	5.75
Smirnoff, Coolers, Ciders, Becks, Corona	5.95
Non-alcoholic Beer	3.50
Canned Pop	1.25
Bottled Juice	2.25
Bottled Water	2.00
Punch: Without Alcohol (approx 30 glasses)	40.00
With Alcohol (approx 30 glasses)	135.00

Price per person and does not include 15% gratuity (Service charge) and applicable taxes

CATERING WINE LIST

WHITE WINES

	Glass	Bottle
Sawmill Creek Chardonnay	\$5.25	\$21.00
Okanagan Vineyards Chardonnay		\$22.99
Jackson Triggs Sauvignon Blanc		\$25.99
Gray Monk Latitude 50		\$29.99
Mission Hill, Chardonnay		\$29.99

RED WINES

	Glass	Bottle
Sawmill Creek Merlot	\$5.25	\$21.00
Jackson-Triggs Cabernet Sauvignon		\$24.99
Jackson-Triggs Merlot		\$24.99
Lindeman's Shiraz		\$29.99
Mission Hill Cabernet/Merlot		\$29.99
White Zinfandel Peller Estates		\$21.00

We can special order a wine for you as well. The price will be double the amount plus gratuity (service charge) and taxes.

Price does not include 15% gratuity (Service charge) and applicable taxes

SPARKLING WINE SELECTION

Canada

Peller Cuvee Brut	\$24.95
Summerhill Cipes Brut	\$44.95

France

Asti Spumante	\$27.95
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Spain

Freixenet Cordon Negro	\$27.95
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Germany

Henkell Troken	\$28.95
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United States

Korbel Brut	\$35.95
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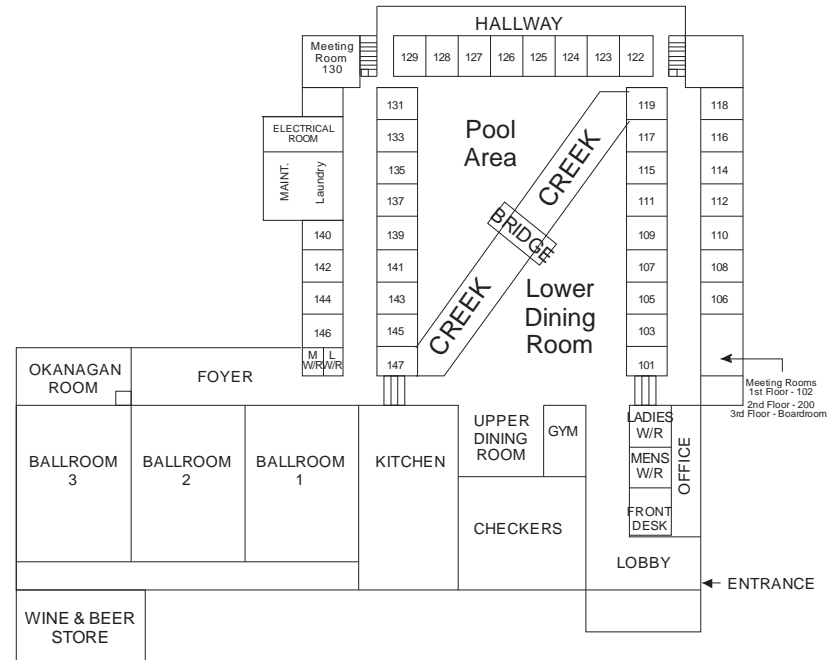
Price and does not include 15% gratuity (Service charge) and applicable taxes

Special Features

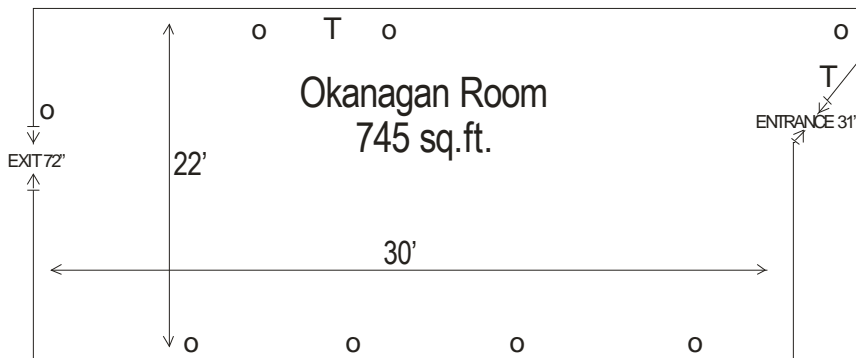
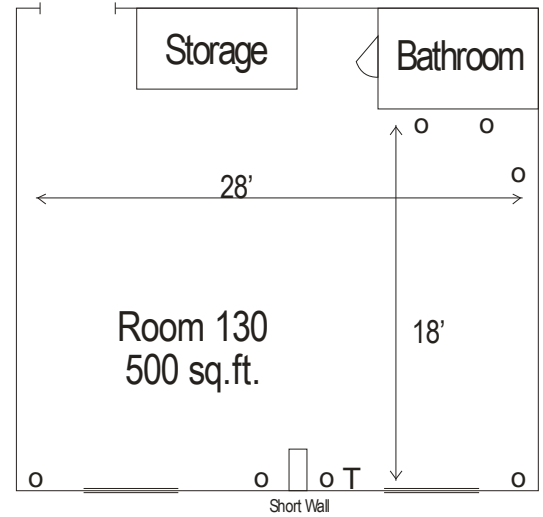
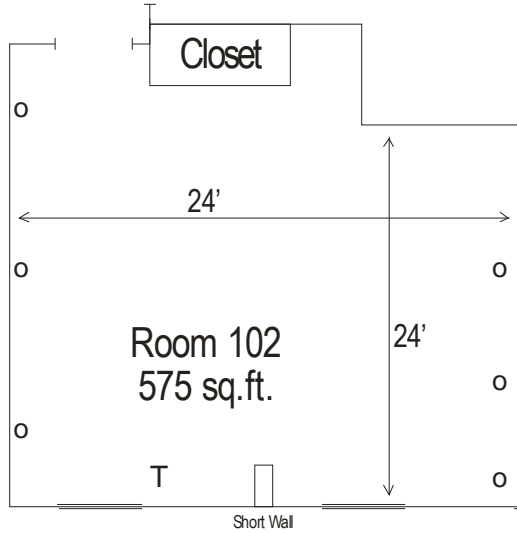
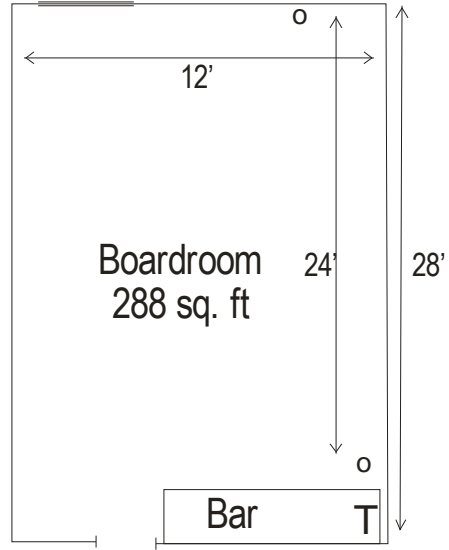
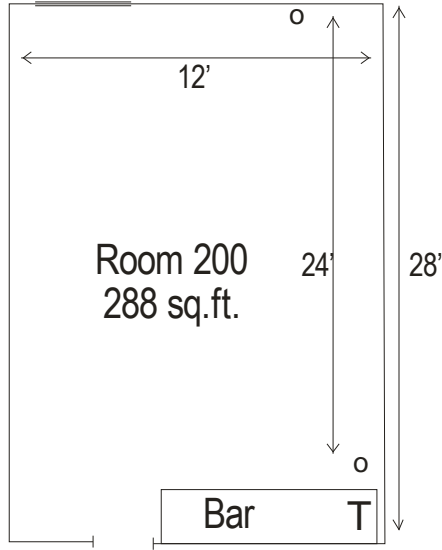
- Convention Facilities for 700
- Eight Fully Equipped Meeting Rooms
- Indoor Tropical Garden
- Natural Stream
- Indoor Swimming Pool, Hot Tub and Fitness Centre
- Liquor Store
- Pasta Garden Restaurant
- Checkers Bar and Grill

Other Features

- Ski Trips to Silver Star
- Winery Tours
- Short Walk to Downtown
- Close to Vernon Recreation Complex, Performing Arts Centre, Multiplex, Civic and Priest Valley Arenas
- Located on Hwy 97



LOCATION	ROOM NAME	SQ. FT	CEILING	DIMENSIONS	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE	RECEPTION	DINING
Conference Centre	Grand Ballrooms I, II, III	7520	14'	60' X 110'	700	450	-	-	700	500
Conference Centre	Ballroom I	2700	14'	60' X 45'	250	125	-	60	200	144
Conference Centre	Ballroom II	2040	14'	60' X 34'	200	100	-	50	150	120
Conference Centre	Ballroom III	1700	14'	6' X 32'	150	70	-	40	150	112
Conference Centre	Mezzanine	1080	7'	18' X 60'	100	-	-	-	50	72
Conference Centre	Okanagan Room	745	8'	30' X 22'	50	28	22	24	50	40
Main Floor	Room 130	500	8'	18' X 28'	30	20	16	20	25	24
Main Floor	Room 102	575	8'	24' X 24'	40	16	16	20	30	32
Second Floor	Room 200	288	8'	12' X 24'	20	15	16	-	16	16
Third Floor	Boardroom	288	8'	12' X 24'	-	-	12	-	12	12



Best Western
Vernon Lodge
& Conference Centre

- = POWER OUTLET
- T = TELEPHONE JACK
TELEPHONE