

NITA LAKE LODGE

CATERING MENU

Updated June 2026



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All food and beverage functions are subject to a taxable service charge of 18%, plus applicable taxes. Menu and beverage prices are subject to change and cannot be guaranteed more than ninety (90) days prior to the event.

Breakfast

(VG) Vegan (V) Vegetarian (GF) Gluten-free

PLATED BREAKFAST

All breakfasts include coffee + tea. One choice for all guests. Minimum of 10 guests.

TRADITIONAL BREAKFAST - \$42 per person

Scrambled eggs (GF) (V)
Smoked bacon (GF)
Crispy Pemberton potatoes (GF)(VG)
Croissant (V)
Seasonal fruit salad (GF)(VG)

EGGS BENNY - \$44 per person

Eggs benedict with prosciutto and hollandaise (V)
(or smoked salmon)
Crispy Pemberton potatoes (GF)(VG)
Mixed greens with poached pear (GF)(VG)
Roasted vine ripened tomatoes (GF)(VG)
Seasonal fruit salad (GF)(VG)

EUROPEAN BREAKFAST - \$42 per person

Roasted red pepper + spinach frittata with feta (GF)(V)
Crispy Pemberton potatoes (GF)(VG)
Breakfast sausage
Pain au chocolat (V)
Seasonal fruit salad (GF)(VG)

SPA BREAKFAST - \$42 per person

Spinach, egg white bites with tomato jam + goats cheese (GF)(V)
Mixed greens with poached pear (GF)(VG)
Roasted vine ripened tomatoes (GF)(VG)
Seasonal fruit salad (GF)(VG)
Energy bar (GF)(VG)

VEGAN BREAKFAST - \$42 per person

"Huevos rancheros", braised chickpeas, vegan feta, green
onion, tortilla (GF)(VG)
Vegan sausage (GF)(VG)
Crispy Pemberton potatoes (GF)(VG)
Seasonal fruit salad (GF)(VG)
Energy bar (GF)(VG)

BUFFET BREAKFAST

All breakfasts include coffee + tea.

CONTINENTAL BUFFET - \$38 per person

Juice Bar

Assorted chilled juices

Bakery

Croissants with jam + brie (V)

Fresh baked muffins (V)

Trail bite bars (GF)(VG)

Fresh

Seasonal fruit salad (GF)(VG)

Individual chia pudding parfait (GF)(VG)

Individual granola parfait (V)

NITA BREAKFAST BUFFET - \$46 per person

Minimum of 20 guests.

Bakery

Croissants with jam + brie (V)

Fresh baked muffins (V)

Trail bite bars (GF)(VG)

Fresh

Seasonal fruit salad (GF)(VG)

Individual chia pudding parfait (GF)(VG)

Eggs - select one

Buttered scrambled eggs (GF)(V)

Goat cheese + spinach frittata (GF)

Vegan tofu scramble (GF)(VG)

Eggs benedict with prosciutto cotto + hollandaise +\$5

Mains - select one

Smoked bacon (GF)

Breakfast sausage

Honey ham (GF)

Turkey sausage

Vegan sausage with peppers and spinach (GF)(VG)

Sliced cured meats (GF)

Sides - select two

Crispy Pemberton potatoes (GF)(VG)

Sweet potato hash, sauteed spinach + mushrooms (GF)(VG)

Maple baked beans (GF)(VG)

Roasted vine ripened tomatoes (GF)(VG)

Sautéed wild mushroom medley (GF)(V)

Cheddar cheese scones (V)

BUFFET BREAKFAST

All breakfasts include coffee + tea.

SIGNATURE BREAKFAST BUFFET - \$54 per person

Minimum of 20 guests.

Fresh

Seasonal fruit salad (GF)(VG)

Individual chia pudding parfait (GF)(VG)

Individual granola parfait (V)

Bakery

Croissants + pain au chocolat (V)

Fresh baked muffins (V)

Trail Bite bars (GF)(VG)

Sweet + Savory Waffles

Berry compotes, whipped cream, maple syrup + jams (V)

Crispy fried chicken bites + jalapeño syrup

Hot Breakfast

Eggs benedict with prosciutto cotto + hollandaise

Goat cheese + spinach frittata (GF)

Turkey sausage

Sweet potato hash, sauteed spinach + mushrooms (GF)(VG)

Crispy Pemberton potatoes (GF)(VG)

BRUNCH BUFFET - \$69 per person

Minimum of 25 guests.

Bakery

Fresh baked breads, croissants + pain au chocolate (V)

Assorted cookies + brownies (V)

Cheese + Charcuterie

Sliced cured meats (GF)

Smoked salmon lox

Cheeses + chutneys (GF)

Fresh

Seasonal fruit salad (GF)(VG)

Individual chia pudding parfait (GF)(VG)

Individual granola parfait (V)

Kale + cranberry salad (GF)(V)

Sweet + Savory Waffles

Berry compotes, whipped cream, maple syrup + jams (V)

Crispy fried chicken bites + jalapeño syrup

Eggs Benny Station

Prosciutto cotto

Smoked Salmon

Spinach + Mushroom (V)

Carvery

Honey glazed ham (GF)

Prime rib (GF)

Sides

Crispy Pemberton potatoes (GF)(VG)

Maple baked beans (GF)(VG)

Roasted vine ripened tomatoes (GF)(VG)

3 Sautéed wild mushroom medley (GF)(V)

BUFFET BREAKFAST ENHANCEMENTS

Juice + Kombucha Bar

\$8 per person

Assorted chilled juices + kombuchas

Smoothie Bar

\$9 per person

Assorted miniature smoothies

Individual Granola Parfaits (V)

\$10 per person

Yoghurt, granola, dried fruits + berries

Vegan Breakfast Wraps (VG)

\$8 per person

Tofu scramble, caramelized onions, roasted potatoes, mini san Marzano ketchup

Nita Breakfast Muffins

\$8 per person

Scrambled eggs, bacon + cheddar cheese on English muffin

Sweet Waffles (V)

\$8 per person

Fruit compotes, maple syrup + whipped cream

Chicken + Waffles

\$10 per person

Crispy fried chicken bites + jalapeño syrup

Signature Scones (V)

\$5 per person

Blueberry-lemon or cranberry-orange

Ham + Cheese Croissant

\$8 per person

Prosciutto cotto ham + gruyere

Mini Smoked Salmon Bagels

\$8 per person

Cold smoked salmon lox, crispy capers, whipped cream cheese

European Breakfast (GF)

\$8 per person

Sliced charcuterie + cheeses

Sweet Fix (V)

\$8 per person

Assorted house baked cookies, brownies + bars

Avocado Toast (GF)(VG)

\$8 per person

Avocado puree, pickled shallots, basil, crispy shallots

Kale + Red Pepper Tarts (GF)(VG)

\$5 per person

Roasted red pepper, kale, caramelized onion

Lunch

(VG) Vegan (V) Vegetarian (GF) Gluten-free

PLATED LUNCH

\$50 per person – 2 course or \$56 per person – 3 course (with dessert).

One choice starter, entrée, and dessert for all guests. Minimum of 10 guests.

For a choice menu, a \$5 per person fee applies, per additional selection.

Pre-selected guarantees are required, with assigned seating and place cards.

STARTER – select one

Soup of the day – Seasonal selection

Kale salad - Toasted muesli croutons, feta cheese, dried cranberries, honey mustard dressing (GF)(V)

Farm to table salad - Local greens, seasonal vegetables, red wine vinaigrette (GF)(VG)

Beets and burrata - North Arm Farms beets, burrata, herbs, dukkah +\$5 (GF)(V)

ENTRÉE – select one

Herb roasted chicken supreme with smashed fingerling potatoes, broccolini + lemon pepper sauce (GF)

Salmon with whipped sweet potato, crispy brussels sprouts, lemon beurre blanc (GF)

Prawns a la plancha, on orzo with confit garlic, smoked aioli, salsa verde +\$6 (GF)

Beef short rib with truffled mashed potatoes, asparagus, caramelized onion jus (upgrade filet mignon +\$10) (GF)

Eggplant parmigiana with braised kale, pomodoro sauce + bocconcini (GF)(V)

Mushroom risotto, mushroom medley, porcini cream, parmesan (GF)(V)

Quiche lorraine with spinach + bacon

Roasted cauliflower, dukkah, roasted eggplant puree, mint (GF)(VG)

DESSERT – select one

Apple rhubarb crumble (GF)(V)

Carrot cake (GF)(V)

Crème brulee (V)

Seasonal fruit parfait (VG)

BUFFET LUNCH

DELI BOARD BUFFET - \$46 per person

Soup of the day

Salad

Cure salad - Living greens, kale, cucumber, tomatoes, sweet potato, cranberries, pumpkin seeds, muesli croutons, feta cheese + honey mustard dressing (GF)(V)

Sandwiches - select two

Margherita Panini - oven dried tomato, fior di latte, arugula, pesto aioli (V)

Smoked Turkey Club - bacon, tomato, smoked cheddar, arugula, cranberry mayo

Montreal Smoked Meat - emmental cheese, whole grain mustard

Ham and Brie Baguette - rosemary prosciutto cotto, swiss cheese, onion jam

Chicken Salad Wrap - greens, cucumber, grainy dijon mayo

Chickpea and Tomato Wrap - hummus, tomato bruschetta, greens, sunflower aioli, basil (VG)

Dessert

House Baked Cookies (V)

HEALTHY BUDDHA BOWL BUFFET - \$48 per person

Soup of the day

Fresh

Mixed field greens + kale (GF)(VG)

Quinoa, shaved carrots, cucumbers, peppers, radishes, cherry tomatoes + chickpeas (GF)(VG)

Honey citrus dressing + fermented miso dressing (GF)(VG)

Proteins

Soy Marinated Tofu (VG)

Chilled Poached BC Salmon (GF)

Chilled Roasted Rosssdown Chicken Breast (GF)

Dessert

Assorted brownies (GF)(VG)

No-Bake Energy Balls (GF)(VG)

BUFFET LUNCH

CANTINA BUFFET - \$55 per person
Minimum of 20 guests

Tortilla chips with salsa + guacamole (GF)(VG)

Soup

Tortilla soup - tomato, cilantro, white bean (GF)(VG)

Salads

Kale Caesar Salad (GF)(VG)

Cucumber, feta + mint salad (GF)(V)

Taco Station

Pollo al pastor - braised chicken (GF)

Carne asada short rib (GF)

Cumin roasted cauliflower (GF)(VG)

Pico de gallo, pickled cabbage, whipped avocado,
sour cream (GF) (V)

Sides

Street Corn - Grilled corn on the cob with pumpkin seeds,
queso, cayenne, + lime crema (GF)(VG)

Smoked Rice + Beans - long grain rice with sofrito,
black beans + smoked paprika (GF)(VG)

Dessert

Fresh churros, dulce de leche, cinnamon sugar (V)

HARVEST BUFFET - \$59 per person
Minimum of 20 guests

Cast Iron Baked Corn Bread

Whipped butter, smoked honey (GF)(V)

Salads

Coleslaw - shaved cabbage, shallots, herbs, vinaigrette (GF)(VG)

Potato Salad - dill, pickled red onions, cornichons, dijon (GF)(V)

Grilled Kale - nutritional yeast dressing, lemon pangrattato (GF)(VG)

Mains - select two

Smoked Chuck Flat - smoked chipotle rub + green onions (GF)

Grilled Chicken Thigh - chimichurri, lemon zest (GF)

Roasted Eggplant - herbed labneh, dukkah, lemon zest (GF)(VG)

Vegetable Kebab - red pepper, zucchini, red onion, tzatziki (GF)(VG)

Dessert

Apple rhubarb crumble (GF)(V)

BUFFET LUNCH

NITA LAKE LUNCH BUFFET - \$62 per person

Minimum of 20 guests

STARTER - select two

Soup of the day - seasonal selection

Kale caesar salad - focaccia crumble, parmesan (GF)(V)

Farm to table salad - Local greens, seasonal vegetables, red wine vinaigrette (GF)(VG)

Potato Salad - dill, pickled red onions, cornichons, dijon (GF)(V)

Coleslaw - shaved cabbage, shallots, herbs, vinaigrette (GF)(VG)

Beets + burrata - North Arm Farm beets, burrata, herbs, dukkah +\$5 (GF)(V)

ENTRÉE - select two

Roasted chicken with lemon pepper sauce (GF)

Salmon with a leek + tomato ragu, basil and olive oil (GF)

Beef short rib with caramelized onion jus

(upgrade to filet mignon +\$10) (GF)

Quiche lorraine with spinach + bacon

Roasted cauliflower, dukkah, roasted eggplant puree, mint (GF)(VG)

Mushroom risotto, mushroom medley, porcini cream, parmesan (GF)(V)

Eggplant parmigiana, pomodoro + bocconcini (GF)(V)

Brown sugar roasted butternut squash, roasted pepitas + goat cheese (GF)

ACCOMPANIMENT - select two

Confit fingerling potatoes, crispy sage, lemon (GF)(VG)

Crispy Pemberton potatoes, cajun spice, lemon zest (GF)(VG)

Roasted brussels sprouts, honey dijon, parmesan (GF)(V)

Roasted seasonal vegetables, honey, maldon (GF)(V)

Broccoli, black garlic aioli, crispy chilli oil (GF)(V)

Rice pilaf, sofrito, saffron (GF)(VG)

Mac + cheese, smoked Gruyère sauce (V)

DESSERT - select two

Opera cake, almonds, buttercream, coffee (GF)(V)

Matcha tiramisu, mascarpone (GF)(V)

NY cheesecake with seasonal fruits (V)

Chocolate mousse cake with seasonal fruits (GF)(VG)

Lemon tart with torched meringue (V)

Chocolate tart with seasonal fruit (V)

Carrot cake (GF)(V)

Seasonal fruit salad (GF)(VG)

Breaks

(VG) Vegan (V) Vegetarian (GF) Gluten-free

SNACKS A LA CARTE

FOOD

Crispy Root Vegetable Chips + Garlic Dip (GF)(V)

\$12 per person

Hummus + Crudites (GF)(VG)

\$10 per person

No-Bake Energy Balls (GF)(VG)

\$42 per dozen

Trail Bite Bars (GF)(VG)

\$48 per dozen

House Baked Signature Cookies (V)

\$54 per dozen

Assorted Muffins (V)

\$54 per dozen

Croissant + Pain Au Chocolat Assortment (V)

\$54 per dozen

Dessert Squares + Bars (V)

\$66 per dozen

Seasonal Fruit Salad with Minted Yogurt (GF)(V)

\$8.50 per person

Miniature Chia Pudding Parfait (GF)(VG)

\$6.50 per person

Whole Fresh Fruit (GF)(VG)

\$4 per piece

DRINKS

Coffee and Tea Station

\$60 per 10 cup pot

Bottled Beverages (Juice, Pop, Sparkling Water)

\$6 per bottle, charged on consumption

Kombucha

\$8 per bottle, charged on consumption

Assorted chilled fruit juices

\$4 per person

Reception

(VG) Vegan (V) Vegetarian (GF) Gluten-free

SHAREABLE SNACKS

ICE CREAM SANDWICHES

\$7.50 per treat, two dozen minimum

Variety of handmade ice cream sandwiches + gourmet popsicles

CLASSIC CHEESE OR CRISPY PEPPERONI FLATBREADS

\$24 per flatbread

With ranch dipping sauce

TRUFFLED MUSHROOM AND PEAR FLATBREAD

\$26 per flatbread

Truffled alfredo, roasted mushrooms, pickled pear, gruyere, truffled honey, crispy sage (V)

CHICKEN WINGS

\$22 per one pound basket

Choice of salt and pepper, hot, barbeque, ginger soy (GF)

BUILD-YOUR-OWN POUTINE STATION

\$12 per person

Crispy fries and pancetta, Golden Ears cheese curds, gravy



PLATTERS AND GRAZING BOARDS

THE NITA LAKE LODGE GRAZING BOARD

\$750 per board, for groups of 30+

Our definition of a perfect spread. An epic display of a variety of craft cheeses and meats. Accompanied by pickled vegetables, fresh fruit, berries, crudité's, antipasti, house baked breads and dips. Displayed on a Whistler spalted alder plank created by a local artist.

CHEESE BOARD

\$18 per person

Artisanal selection of cheeses, chutneys, pickled vegetables + house baked breads (V)

CHARCUTERIE + CHEESE BOARD

\$19 per person

Artisanal selection of cured meats and cheeses, pickled vegetables, mustards + house baked breads

MEZZE PLATTER

\$13 per person

House baked flatbread, baba ghanoush, garlic dip, green chickpea hummus + olives (VG)



STATIONS

BC FRESH OYSTER STATION

\$62 per dozen, minimum order of 3 dozen

Served in the half shell on ice

Accompanied with: house-preserved horseradish, elderflower mignonette, tabasco, lemon wedge (GF)

CEVICHE STATION

\$20 per person

Prawn escabeche – chili oil, fennel, preserved lemon (GF)

Ceviche – local catch, aguachile chili, radish, green onion (GF)

Squash aguachile – garden aguachile, gomaes, basil (GF)

SHORT "OSCAR" RIB SLIDER STATION

\$18 per person

Short rib oscar sliders – 48 hour braised prime rib, crab bearnaise, truffle cheddar + secret sauce

TACO STATION

\$18 per person

Pollo al pastor – braised chicken (GF)

Carne asada - short rib (GF)

Cumin roasted cauliflower (GF)

Pico de gallo, pickled cabbage, whipped avocado, sour cream (GF)(V)

CROSTINI STATION

\$16 per person

Oven dried tomatoes + burrata, focaccia crisp, pesto aioli (V)

Wild mushroom duxelles, truffle oil, crispy fried thyme (V)

Olive tapenade + preserved lemon goat cheese (V)

ARTISAN GRILLED CHEESE STATION

\$14 per person

Smoked gouda, truffle mornay, tomato jam (V)

Smoked cheddar, caramelized onions, sourdough (V)

Vegan cheese, pickled onions, crispy sage (VG)

WOODLAND MUSHROOM RISOTTO STATION

\$20 per person

Mixed wild + cultivated mushrooms (GF)(V)

RIGATONI POMODORO PASTA STATION

\$18 per person

Roasted tomatoes, basil, extra virgin olive oil, baby bocconcini (V)

DESSERT GRAZING BOARD

\$16 per person

Mini lemon tarts (V), opera cake (GF)(V), matcha tiramisu (GF)(V), vegan chocolate mousse (GF)(VG)

DESSERT PARFAIT STATION

\$16 per person

Salted caramel budino, panna cotta with seasonal fruit, vegan chocolate mousse cups (V)

ADD A LIVE CHEF TO YOUR STATION

Available upon request

\$150++

HORS D'OEUVRES

\$62 per dozen, minimum 3 dozen per selection

COLD

Tomatoes + burrata – oven dried tomatoes, focaccia crisp, pesto aioli (V)

Olive tapenade crostini – preserved lemon goat cheese (V)

Truffled mushroom tart – wild mushroom duxelles, truffle oil, crispy fried thyme (VG)

Prawn cocktail skewers – smashed avocado, cocktail sauce (GF)

Brant lake wagyu tartar crostini – capers, shallot, dijon, worcestershire, pangrattato

Beet tartar – pickled shallots, basil, puffed quinoa, served on a beet chip (GF)(VG)

Tuna tataki skewers – frisee lettuce, toasted pumpkin seeds, lemon herb aioli (GF)

Smoked salmon lox – mini bagel crisps, whipped cream cheese, crispy capers, pickled shallot marmalade

Smoked lion's mane pastrami – sourdough, sauerkraut, dijon (VG)

HOT

Beef short rib – crispy potato cake, braised short rib, mushroom ragout (GF)

Pork belly – sesame BBQ glaze + green onion (GF)

Mushroom arancini – crispy fried risotto croquette with porcini crema (GF)(VG)

Crispy fried chicken + waffle – serrano crema, maple-jalapeño gastrique

Bacon cheeseburger slider – smashed patty, bacon, tomato, pickle, american cheese + secret sauce

Eggplant parmigiano slider – pomodoro sauce, mozzarella, parmigiano (V)

Smoked cheddar grilled cheese – tomato-onion jam (V)

Tempura fried chili garlic broccolini spears – black garlic aioli (VG)

Triple cooked potato fondant – maple glaze (VG)

Fried lion's mane – smoked BBQ spice rub, lemon thyme aioli (VG)

Mushroom skewers – teriyaki glaze, crispy onions (VG)

Chef's recommendation:

3-4 pieces per person = short reception, dinner to follow immediately after

4-6 pieces per person = longer reception, dinner to follow a little later

6-8 pieces per person = heavy reception or light dinner

PACKAGES

BLACKCOMB SET RECEPTION - \$59 per person

Minimum of 30 guests

Crostini Station

Oven dried tomatoes + burrata, focaccia crisp, pesto aioli (V)

Wild mushroom duxelles, truffle oil, crispy fried thyme (V)

Olive tapenade + preserved lemon goat cheese (V)

Artisan Grilled Cheese Station

Smoked gouda, truffle mornay, tomato jam (V)

Smoked cheddar, caramelized onions, sourdough (V)

Vegan cheese, pickled onions, crispy sage (VG)

Hand Passed Hors d'oeuvres

Beet tartar, pickled shallots, basil, puffed quinoa, served on a beet chip (GF)(VG)

Tempura fried chili garlic broccolini spears with black garlic aioli (V)

Pasta Station

Penne pesto with oven roasted tomatoes + goat cheese (V)

WHISTLER SET RECEPTION - \$79 per person

Minimum of 30 guests

Cheese + Charcuterie Station

Selection of artisanal cured meats + cheeses with house made condiments, pickles + breads

Crostini Station

Oven dried tomatoes + burrata, focaccia crisp, pesto aioli (V)

Wild mushroom duxelles, truffle oil, crispy fried thyme (V)

Olive tapenade + preserved lemon goat cheese (V)

Tartare Station

Brant lake wagyu tartar crostini - capers, shallot, Dijon, worcestershire, pangrattato

Beet tartar - pickled shallots, basil, puffed quinoa, served on a beet chip (GF)(VG)

Ceviche Station

Prawn escabeche - chili oil, fennel, preserved lemon (GF)

Ceviche - local catch, aguachile chili, radish, green onion (GF)

Squash aguachile - garden aguachile, gomaes, basil (GF)

Taco Station

Pollo al pastor - braised chicken (GF)

Carne asada - short rib (GF)

Cumin roasted cauliflower (GF)

Pico de gallo, pickled cabbage, whipped avocado, sour cream (GF)(V)

PACKAGES

SEA TO SKY RECEPTION - \$89 per person
Minimum of 30 guests

The Nita Lake Lodge Grazing Board

Our definition of a perfect spread. An epic display of a variety of craft cheeses and meats. Accompanied by pickled vegetables, fresh fruit, berries, crudites, antipasti, house baked breads and dips. Displayed on a Whistler spalted alder plank created by a local artist.

Prawn Cocktail Station

Individual prawn cocktail parfaits - smashed avocado, cocktail sauce (GF)

Short "Oscar" Rib Slider Station

Short rib oscar sliders - 48 hour braised prime rib, crab bearnaise, truffle cheddar + secret sauce

Tempura Station

Tempura fried broccolini + mushrooms with black garlic aioli + crispy shallots (VG)

Woodland Mushroom Risotto Station

Mixed wild + cultivated mushrooms (GF)(V)

Dessert Parfait Station

Salted caramel budino, panna cotta with seasonal fruit, vegan chocolate mousse cups (V)

Suggested add on:

BC Fresh Oyster Station

\$18 per person

Served on crushed ice in the half shell

Accompanied with: house-preserved horseradish, elderflower mignonette, tabasco, lemon wedge (GF)



Dinner

(VG) Vegan (V) Vegetarian (GF) Gluten-free

SIGNATURE PLATED DINNER

3 courses for \$99 per person

All dinners include coffee + tea.

Pre-select one starter, main, and dessert for all guests.

For a choice menu, a \$5 per person fee applies, per additional selection. Pre-selected guarantees are required, with assigned seating and place cards.

ADD:

Fresh house baked bread and accompaniments +\$3

Pre-set antipasti or chef's amuse bouche +\$10

STARTER

Beets and burrata - raw, roasted and pickled beets with burrata, chilies + chimichurri (GF)(V)

ENTRÉE - choice of one

Roasted kuterra salmon with a leek, tomato + white wine ragout (GF)

Braised certified angus beef short rib with caramelized onions + pinot noir jus (GF)

ACCOMPANIMENT

Truffled mashed potatoes, roasted cherry tomatoes + broccolini (GF)(V)

DESSERT - choice of one

Coconut dark chocolate mousse bar with dark fruit coulis (GF)(VG)

Panna cotta with seasonal fruit (GF)(V)



PLATED DINNER

\$99 per person

All dinners include coffee + tea

Pre-select one starter, main, and dessert for all guests.

For a choice menu, a \$5 per person fee applies, per additional selection.

Pre-selected guarantees are required, with assigned seating and place cards.

ADD:

Fresh house baked bread and accompaniments +\$3

Pre-set antipasti or chef's amuse bouche +\$10

STARTER – choice of one

Roasted tomato soup – pumpkin seed pistou (GF)(VG)

Roasted mushroom and sunchoke soup – fried sage, pine nuts, truffle + tarragon, crème fraîche (GF)(V)

Caesar salad – romaine hearts, bacon crumb, focaccia ribbons, grana padano, roasted garlic dressing, charred lemon

Kale salad – toasted muesli croutons, feta cheese, dried cranberries, honey mustard vinaigrette (GF)(V)

Chickpea falafel – chickpea hummus, cucumber + radish salad, garlic sauce, pumpkin seeds (GF)(VG)

Roasted tomato salad – cucumber, toasted focaccia, peppered goat cheese, tarragon emulsion (V) +\$3

Beets + burrata – raw, roasted and pickled beets with burrata, chilies and chimichurri (GF)(V) +\$8

Smoked salmon carpaccio – lemon crème fraîche, cornichon, pickled red onions, fresh dill, crispy tarot chips (GF) +\$5

PLATED DINNER

ENTRÉE - choice of one

Rosstown chicken breast with roasted mushrooms and brandied peppercorn sauce (GF)

Roasted kuterra salmon with a leek, tomato and white wine ragout (GF)

Braised certified angus beef short rib with caramelized onions and pinot noir jus (GF)

Crusted cauliflower, wild rice crust, herb garlic sauce (GF)(VG)

Lion's mane mushroom steak with mushroom demi glace (GF)(VG)

Confit eggplant with baba ganoush, preserved lemon and smoked olives (GF)(VG)

63 Acres beef tenderloin with demi glace +\$10 (GF)

Prawns a la plancha, chimichurri pan butter sauce +\$10 (GF)

Haida Gwaii albacore tuna with pumpkinseed crust and lemon beurre blanc +\$10 (GF)

Sablefish with miso sake glaze +\$15 (GF)

ENTRÉE ACCOMPANIMENT - choice of one

Chimichurri mashed potatoes with roasted root vegetables (GF)(V)

Smashed yams with roasted cherry tomatoes + broccolini (GF)(VG)

Truffled mashed potatoes with asparagus (GF)(V)

Sundried tomato polenta with charred broccolini (GF)(V)

DESSERT - choice of one

Coconut dark chocolate mousse (GF)(VG)

Panna cotta with seasonal fruit (GF)(V)

Lemon meringue tart with crushed pinenuts and extra virgin olive oil (V)

Salted caramel budino with rosemary shortbread (V)

Chocolate coffee mousse dome with raspberry +\$2 (GF)(VG)

NY cheesecake; choice of green tea, caramel, chocolate, earl grey, coffee or lemon (V)

Upgrade to a dessert grazing station +\$3

SIGNATURE BUFFET DINNER

Available in Nita Room and Train Station only

\$109 per person

Minimum of 30 guests

Soup Station

Assorted house baked bread and butter (V)

Roasted mushroom and sunchoke soup - fried sage, pine nuts, truffle + tarragon crème fraîche (GF)(V)

Salads

Kale salad, toasted muesli croutons, feta cheese, dried cranberries, honey mustard dressing (GF)(V)

Beets + burrata - raw roasted + pickled North Arm Farm beets dressed with chimichurri and pumpkin seeds (GF)(V)

Salmon Station

Roasted kuterra salmon with a leek, tomato + white wine ragout (GF)

Smashed yams with brown sugar + sea salt (GF)(V)

Shortrib Station

Braised certified angus beef short rib with caramelized onions + pinot noir jus (GF)

Truffled mashed potatoes (GF)(V)

Veggie Station

Roasted cauliflower, wild rice crust (GF)(VG)

Charred chili-garlic broccolini (GF)(VG)

Dessert grazing board

NY cheesecake with seasonal fruits (V)

Chocolate mousse cake with seasonal fruits (GF)(VG)

Lemon tart with torched meringue (V)

Coffee and tea station



BUFFET DINNER

Available in Nita Room and Train Station only

\$109 per person

Minimum of 30 guests

BREAD

Assorted house baked bread and butter (V)

SOUP – select one

Roasted mushroom and sunchoke soup - fried sage, pine nuts, truffle + tarragon crème fraîche (GF)(V)

Tomato medley soup, pumpkin seed pistou (GF)(VG)

SALADS – select two

Caesar salad - romaine hearts, bacon crumb, focaccia crisp, grana padano, roasted garlic dressing, charred lemon

Kale salad - toasted muesli croutons, feta cheese, dried cranberries, honey mustard dressing (GF)(V)

Roasted tomato salad - cucumber, toasted focaccia, peppered goat cheese, tarragon emulsion (V)

Beets + burrata - raw, roasted + pickled North Arm Farm beets dressed with chimichurri and pumpkin seeds +\$5 (GF)(V)

Coleslaw - shaved cabbage, shallots, herbs, vinaigrette dressing (GF)(VG)

Potato salad - dill, pickled red onions, cornichons, Dijon (GF)(V)

HOT DISHES – select two

Rosstown chicken breast with roasted mushrooms and brandied peppercorn sauce (GF)

Roasted kuterra salmon with a leek, tomato and white wine ragout (GF)

Braised certified angus beef short rib with caramelized onions and pinot noir jus (GF)

Crusted cauliflower, wild rice crust, herb garlic sauce (GF)(VG)

Vegetable kebab, red pepper, zucchini, red onion, tzatziki (GF)(VG)

Roasted eggplant with baba ganoush (GF)(VG)

Chardonnay prawns, chimichurri pan butter sauce +\$10 (GF)

Haida Gwaii albacore tuna with pumpkinseed crust and lemon beurre blanc +\$10 (GF)

Gindara sablefish with miso sake glaze +\$15 (GF)

Rack of lamb with baba ganoush and gremolata +\$15 (GF)

Smoked chuck flat – chimichurri, red wine jus, shishito peppers

Grilled chicken leg – BBQ Rub, lemon vinaigrette

BUFFET DINNER

ACCOMPANIMENTS - select two

- Buttermilk mashed potatoes (GF)(V)
- Chimichurri mashed potatoes (GF)(V)
- Roasted fingerling potatoes with rosemary + lemon (GF)(VG)
- Smashed yams with brown sugar + sea salt (GF)(V)
- Roasted North Arm Farm root vegetable medley (GF)(VG)
- Charred chili-garlic broccolini (GF)(VG)
- Aged cheddar macaroni and cheese +\$3 (V)
- Truffled macaroni and cheese +\$5 (V)

DESSERT GRAZING BOARD - select three

- Opera cake, almonds, buttercream, coffee (GF)(V)
- Matcha tiramisu, mascarpone (GF)(V)
- NY cheesecake with seasonal fruits (V)
- Chocolate mousse cake with seasonal fruits (GF)(VG)
- Lemon tart with torched meringue (V)
- Chocolate tart with seasonal fruit (V)
- Carrot cake (GF)(V)

Coffee and tea station



FAMILY-STYLE DINNER

\$89 per person

Minimum of 10 guests.

Designed to share.

Seasonal menu, listed items are subject to change.

AMUSE-BOUCHE

Daily farm-to-table amuse bouche

APPETIZER PLATTERS – select two

Grilled Kale Salad, cucumber, tomatoes, chickpeas, feta, nutritional yeast dressing (GF)(V)

Wagyu Beef Carpaccio, green apple, arugula, manchego, sunchoke chips, horseradish + smoked tallow aioli

Tomato Burrata, local tomato medley, basil, sorrel, strawberry, rhubarb, sourdough crisps (V) +\$6

ENTREE PLATTERS – select two

Tomato Rigatoni, roasted vine ripened tomatoes, Parmigiano Reggiano, basil (V)

Citrus Brined Chicken, chicory salad, roasted seasonal vegetables, chimichurri, smoked yogurt (GF)

Smoked Miso Cured Sablefish, herbed spaetzle, bok choy, spring peas, compressed celery, lemon-dill beurre blanc +\$10

Filet Mignon, potato pavé with sorrel aioli, seasonal vegetables, red wine jus (GF) +\$15

DESSERT – select one

New York Style Cheesecake, salted raspberry sauce, white chocolate whipped cream (V)

Chocolate Mousse Bar, vegan chocolate mousse, blood orange, whipped coconut cream (VG)



CHILDREN'S PLATED DINNER

\$25 per child

STARTER

Crudités carrot and celery (V)

ENTRÉES - select one

Chicken fingers basket with plum sauce, fries and onion rings

Pasta with tomato sauce and parmesan cheese (V)

Kids burger with choice of french fries or crudités

Pasta with butter and cheese (V)

Grilled cheese (V)

DESSERT

Housemade vanilla ice cream with chocolate sauce (GF)(V)

Beverages

(VG) Vegan (V) Vegetarian (GF) Gluten-free

WINE LIST

SPARKLING

Stellar's Jay Brut – Summerland B.C.	\$80
Stellar's Jay Sparkling Rosé – Summerland B.C.	\$85
Nino Franco Rustico Prosecco Superiore – Veneto, Italy	\$90
Veuve Clicquot 'Yellow Label' Brut NV – Champagne, France	\$200

WHITE

Mt Boucherie Pinot Grigio – West Kelowna B.C.	\$60
Wild Goose Sauvignon Blanc – Okanagan Valley B.C.	\$75
Roch Vineyards Pinot Gris – Okanagan Valley B.C.	\$95
Little Engine 'Silver' Chardonnay – Okanagan Valley B.C.	\$100

ROSÉ

Studio by Miraval Rosé – Provence, France	\$80
Saintly 'The Good Rosé' – Okanagan Valley B.C.	\$85
Joie Farms Rosé – Okanagan Valley B.C.	\$90

RED

Mt Boucherie Cabernet Merlot – West Kelowna B.C.	\$60
Laughing Stock 'Blind Trust' – Okanagan Valley B.C.	\$80
Tantalus 'Maija' Pinot Noir – Okanagan Valley B.C.	\$90
Vietti 'Perbacco' Langhe Nebbiolo – Piemonte, Italy	\$130
Burrowing Owl Meritage – Okanagan Valley B.C.	\$135

NON-ALCOHOLIC

Sparkling Apple Juice	\$30
Oddbird Spumante – France	\$70

Speak to our Events Manager for a current extensive wine list.

Specially requested beverages are not guaranteed and can take up to 60 days to arrive.



BAR PACKAGES

A bartender will be provided free of charge, providing consumption is over \$450 per bar.

If less than \$450 is consumed per bar, the following labour charges apply: \$45.00 per hour for a minimum of 4 hours.

As a hotel standard, Nita Lake Lodge does not serve shots during banquet events and recommends a restriction of no doubles.

HOST BAR

Host bar prices are subject to provincial 10% liquor sales tax, 5% GST and 18% taxable service charge

House Brand Liquor

Absolut vodka, Beefeater Gin, Altos Tequila Blanco, Havana Club 3 Year Rum, Captain Morgan Spiced Rum, Jim Beam Black Bourbon, Wisers Rye Whiskey
\$11 per 1oz drink

Craft Beer + Cider

A selection of B.C. craft beers and ciders in tall cans
\$9.75 per can

Featured house wines

Mt Boucherie Pinot Grigio + Cabernet Merlot, B.C.
\$60 per bottle

Non-alcoholic

Sparkling water, juices and soft drinks
\$5 per glass

Optional add-ons:

Non-alcoholic beer \$8.25

Upgrade to Premium Brand Liquor

Ketel One Vodka, Hendricks Gin, Cazadores Tequila Reposado, Flor De Cana 5-year-old Rum, Sailor Jerry Spiced Rum, Bulleit Bourbon, Lot 40 Rye Whiskey
\$14 per 1oz drink

CASH BAR

Cash bar prices are inclusive of PST and GST and are exclusive of service charge

House Brand Liquor

Absolut vodka, Beefeater Gin, Altos Tequila Blanco, Havana Club 3 Year Rum, Captain Morgan Spiced Rum, Jim Beam Black Bourbon, Wisers Rye Whiskey
\$13 per 1oz drink

Craft Beer + Cider

A selection of B.C. craft beers and ciders in tall cans
\$11.5 per can

Featured house wines

Mt Boucherie Pinot Grigio + Cabernet Merlot, B.C.
\$14 per glass

Non-alcoholic

Sparkling water, juices and soft drinks
\$6 per glass

Optional add-ons:

Non-alcoholic beer \$9.50

COCKTAILS

Minimum order of 20 per cocktail, not available for a cash bar

CLASSIC COCKTAILS

Aperol Spritz	\$16
Margarita	\$16
Sangria, choice of white, pink or red	\$16
Negroni	\$17
Espresso Martini	\$17
Old Fashioned	\$18

NITA SIGNATURE COCKTAILS

Her Majesty	\$22
Empress Indigo Gin, lavender, thyme syrup, lemon juice, tonic	

Spicy Margarita	\$17
Blanco tequila, ancho reyes, triple sec, lime	

Master of Rum	\$18
Havana Club Rum, Aperol, pineapple, coconut, lime, Angostura bitters	

NON-ALCOHOLIC COCKTAILS

Virgin paloma	\$10
Virgin moscow mule	\$10
NOA Aperol Spritz	\$14

HOT BEVERAGES

Approximately 10 drinks per pot.

Coffee and Tea Station	\$60 per pot
Caffeinated, decaffeinated, selection of teas	
Hot apple cider	\$55 per pot
Mulled wine	\$140 per pot
Hot chocolate	\$60 per pot
Add baileys	\$11 per 1oz
Add toppings	\$20 per pot