



SUMMERHILL
PYRAMID WINERY

2025 EVENT CATERING MENUS



EXTRAORDINARY ORGANIC DINING

Culinary Revolution: Fresh. Local. Organic. Summerhill's menus feature the best regional ingredients sourced from our own biodynamic gardens and wildlife preserves and brought in from our network of organic farmers. Our menu promises to be an outstanding way to experience the unique culinary culture of the Okanagan Valley that your guests will rave about for years to come.

Working with our event specialist and chef, we can design a menu that reflects your tastes and theme, and makes the most of our finest local ingredients. From plant-based menu items to farm fresh meats, the Summerhill culinary team will ensure all of your guests are catered to, especially those with sensitive dietary restrictions.

Summerhill Pyramid Winery will be the sole provider of all food & beverage, with the exception of specialty cakes and cupcakes that have been prepared by a baker with Food Safe Certification. No outside catering is permitted.

SPECIAL MEAL REQUESTS & ALLERGIES:

Summerhill is happy to accommodate requests for special meals such as gluten free, vegan and vegetarian, provided those requests are made a minimum of 14 business days prior to the event date. Allergies will also be accommodated, given adequate notice. If Kosher meals are required, additional arrangements and charges may apply and need to be discussed with our event specialist.

Children Meals (High Chairs and Boosters seats available upon request)

5 and under receive a complimentary Chef's meal selection

Choice of : cheese pizza or fries, butter or tomato pasta*

6 to 12 same menu selection as per adults \$49.95/each

13 and over are considered adults

All wine served at the event must be purchased from Summerhill Pyramid Winery. A limited offering of organic beer, cider, spirits and non-alcoholic beverages will be available for your bar.

Please note: Only host bar events have the option to bring in special orders and all special-order products brought in must be paid in full prior to the event date.

You will be required to provide Summerhill Pyramid Winery with a copy of your comprehensive timeline and seating plan showing the location of those guests requesting special meals a minimum of 14 days prior to reception dinner.

APPETIZERS & GRAZING PLATTERS

Appetizers can be served in two ways:

Option 1: Individual pre-plated assortment of 3-6 pieces (standup or seated)

Option 2: Served on a board/plate to each table (4-6 people per table)

\$49.95 per dozen (one appetizer)

* Minimum four (4) dozen of each *

Gruyère Tart

caramelized onion

Beet Root Hummus (GF, Vegan)

cucumber, crispy chick pea

Poached Pear

fig jam, brie

Blackened Beef Wrapped Asparagus

spicy aioli

Caprese Skewer

basil, bocconcini, tri-coloured tomato

Salty Sweet Refreshing

watermelon, mint, feta

Seared Tuna

mango salsa, cucumber

Citrus Poached Prawn

chipotle, lime cream

Grazing Platters ~ serve approx. 20+ people

Seasonal Fruit Platter	\$125.00 /ea
Garden Vegetable Display	\$90.00 /ea
Local Cheese Display with seasonal fruit and nuts	\$205.00 /ea
Local Meat and Cheese Display with seasonal accompaniments	\$250.00 /ea
(35+ people)	\$325.00 /ea

... Applicable tax and service charges not included
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BREAKS & ENHANCEMENTS MENU

BREAKS

Whole Seasonal Fruit	\$800/person
Individual Granola and Yogurt	\$6.95/person
Assorted Squares	\$39.95/dozen
Fresh Chocolate Dipped Strawberries	\$39.95/dozen
Baked Assorted Cookies	\$39.95/dozen
Fresh Baked Muffins	\$39.95/dozen
Gluten Free Muffins	\$42.95/dozen
Croissants with Jam and Butter	\$39.95/dozen
Fresh Baked Cinnamon Buns	\$45.95/dozen

ENHANCEMENTS

Stations ~ minimum 50+ people

Garden Vegetable Risotto Station	\$15.00/person
Mushroom Ravioli Station	\$15.00 /person
Raw Bar (oysters, shrimp cocktail, lobster salad).....	\$27.00 /person
Chef Carved Beef Tenderloin	\$21.00 /person

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BRUNCH

(minimum 40 people)

MINI BUFFET OR HIGH TEA FAMILY STYLE ~ \$49.95 pp

Seasonal Fruit Platter

Mini Vanilla Yogurt Parfait with granola & preserved fruit

Bacon, Caramelized Onion Quiche (vegetarian option available)

Roasted Chicken, Tomato & Cheese Croissant (ovo lacto option available)

Brie and Fig Jam Canape

Lemon Poppyseed Scone

Classic French Macaron (theme for extra charge)

Seasonal Cheesecake Bite

PACKAGE ADD ONS

Sugar Waffle Station - \$12.00/person

served with syrup, whipped cream, fruit compote, chocolate syrup and caramel

Omelette Station - \$14.00/person plus Chef charge (\$100 for 2 hours)

Chef's chice toppings veggies, chesses & meats

Bagel Station - \$12.00/person

Smoked salmon, whipped cream cheese, vegan "cream cheese", salted cucumbers, tomatoes, red onions, pickled vegetables, smoked carrot lox

Cast Iron Mediterranean Frittata - \$10.00/person

Classic Eggs Benedict - \$15.00/person

Mimosa Station - \$115.00 plus the Cipes Brut bottles (serves 30 people)

orange juice, grapefruit juice, cranberry juice, peach juice, with a selection of fresh fruit

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PLATED DINNER MENU

THREE COURSE

1 Appetizer **or**
1 salad **or** soup
1 entrée +
or dessert

\$87.95 pp

FOUR COURSE

1 Appetizer
1 salad **or** soup +
1 entrée +
Dessert

\$95.95 pp

* All tables will be set with organic bread & butter. *

COURSE: All guests receive the SAME first course. Choose ONE Appetizer or salad or soup.

APPETIZER

Mediterranean Vegetable Tart

summer Tomato Salad

Chilled Poached Prawn & Scallop

minted Pea Puree

SALADS

Beet & Goat Cheese Salad

garden green medley, roasted beets, candied nuts, organes, shallot vinaigrette

Caprese Salad

heirloom tomatoes, fior di latte, sea salt, extra virgin olive oil, basil, balsamic drizzle

SOUPS

Lobster & Crab Bisque

tarragon crème fraiche

Rosted Corn & Jalapeno Crowder, served with paprika oil

COURSE: ENTRÉES

You get the choice of TWO (2) PROTEINS (beef or chicken or fish) at no charge for pre-selection, and a vegan/vegetarian dish. If you want a 3rd protein choice in the pre-selection then it is an extra \$12 plus gratuity & tax per person. Guest choices must be received a minimum of 14 days prior. Min. 5 per selection.

Braised Short Rib

tender beef braised with red wine demi, grainy dijon mashed potatoes, rosemary & horseradish jus

Mushroom Crusted Beef Striploin

caramelized onion & porcini demi-glace, grainy dijon mashed potatoes

Pan Seared Free Range Chicken Breast

golden mashed potato, herb pan juices

Citrus Butter Based Lingcod

sweet potato puree, fennel & orange

Pan Seared Salmon

crispy polenta, bacon jam tomato

Lentil Wellington (vegan)

beluga lentils and portebello mushroom, procini jus, garden vegetables

COURSE: DESSERTS All guests receive the SAME dessert. Choose ONE dessert.

Wild Blueberry Cheesecake

lemon, candied walnuts & cinnamon

Gluten Free

Smoked Chocolate Tort

torched marshmallow & honey graham

Nut free

Vegan Pavlova

seasonal fruit & plant based chantilly

Nut free, gluten free & dairy free

Tiramisu Mousse Cake

whipped mascarpone & coffee gelee

Nut free

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FAMILY STYLE MENUS

(70 people or less)

Children under 5 are free, ages 6-12 \$45.95 each

CHARDONNAY MENU ~ \$89.95 pp

Breads & whipped butter

Garden Green Salad

seasonal berries, seed crisps, cherry vinaigrette

Summerhill Caesar Salad

sun-dried tomatoes, parmesan, crispy capers & caesar dressing

Braised Short Rib

tender beef braised with red wine demi, citrus herb gremolata

Pan Seared Free Range Chicken Breast

herb pan juices

Roasted Baby Potatoes

tossed with garlic & brown butter

Seasonal Garden Vegetables

Chef's Desserts

PINOT NOIR MENU ~ \$99.95 pp

Breads & whipped butter

Caprese Salad

heirloom tomatoes, fior di latte, sea salt extra virgin olive oil, basil, balsamic drizzle

Beet & Goat Cheese Salad

garden green medley, roasted beets, seed crisps, oranges, shallot vinaigrette

Forest Mushroom Crusted Beef Striploin

caramelized onion demi-glace

Pan Seared Salmon

bacon jam tomato

Mashed Gold Potatoes

truffle oil and parmesan cheese

Seasonal Garden Vegetables

Chef's Desserts

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'VINEYARD' BUFFET MENU

\$82.95 pp

(minimum of 50 people)

Children under 5 are free, ages 6-12 \$45.95 each

Assortment of breads & butter

Beet & Goat Cheese Salad

garden green medley, roasted beets, candied nuts, oranges, shallot vinaigrette

Summerhill Caesar Salad

sun-dried tomatoes, parmesan, crispy capers, shaved herb croutons, caesar dressing

Grilled Vegetable Antipasto Platter

selection of marinated & grilled style vegetables, olive medley, variety of tomatoes & pesto bocconcini

Braised Short Rib

tender beef braised with red wine demi, citrus herb gremolata

Pan Seared Salmon

crispy polenta, bacon jam tomato

Butternut Squash Ravioli

brown butter, sage, hazelnuts

Roasted Baby Potatoes

tossed with garlic & brown butter

Seasonal Garden Vegetables

Chef's Desserts

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'PYRAMID' BUFFET MENU

\$90.95 pp

(minimum of 50 people)

Children under 5 are free, ages 6-12 \$45.95 each

Assortment of breads & butter

Charred Vegetable & Grain Salad

charred vegetables & grain salad smoked tomato dressing

Garden Green Salad

seasonal berries, seed crisps, cherry vinaigrette

Grilled Vegetable Antipasto Platter

selection of marinated & grilled style vegetables, olive medley, variety of tomatoes & pesto bocconcini

Carved Char-Grilled Beef Striploin

seasoned with roasted garlic and herbs joined by a variety of condiments and red wine jus

Citrus Butter Based Lingcod

fennel & orange slaw

Butternut Squash Ravioli

brown butter, sage, hazelnuts

Mashed Gold Potatoes

truffle oil and parmesan cheese

Seasonal Garden Vegetables

Chef's Desserts

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LATE NIGHT SNACKS MENU

Chef's Choice Late Night 'Zas

\$27.95 per pizza

(Min 20 people)

A selection of pizzas special crafted by our Chefs, inspired by ingredients grown & harvested from around the Okanagan valley

Fiesta Bar!

\$26.95 per person

(Min 30 people)

Taco Bar

Soft flour taco, braised ancho beef short rib, charred yams chipotle pulled pork, assorted toppings & condiments

Nachos

Nachos with lime cilantro guacamole, grilled vegetable pico de gallo, charred corn crema

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WINE & BAR LIST

Our beverage philosophy is to provide products that are organic and local whenever possible, all while complimenting our award-winning wines. In accordance with our liquor license, Summerhill is the sole provider of all wine and beverages on site.

Bar options include: Host Bar (billed to the master invoice); loonie/toonie; Cash Bar (guest expense)

ALL BARS MUST HAVE FOOD SERVICE

STANDARD BAR:

SPARKLING	5oz	bottle (25oz/750mL)
Cipes Brut NV	\$14.00	\$52

WHITE WINES

Alive Organic White (blend)	\$14.00	\$45
Ehrenfelser	\$14.00	\$45

RED WINES

Alive Organic Red (blend)	\$14.00	\$45
Organic Merlot	\$14.00	\$45
Reserve Barrel	\$14.00	\$45

HOUSE SPIRITS

	1oz
Okanagan Spirits Gin	\$10.00
Okanagan Spirits Vodka	\$10.00
Okanagan Spirits Rye	\$10.00
Okanagan Spirits BRBN	\$10.00
Rum, Tequila	\$10.00

BEER & CIDER

Can Beer	\$10.00
Cider	\$10.00

COCKTAILS

Old Fashioned	\$18.00
Negroni	\$18.00
Mojito	\$18.00

ENHANCEMENTS

Sangria (serves 30 people)	\$320/ea
Lemonade (serves 30 people)	\$85/ea
Coffee & Tea Station	\$4/person
Organic Juice	\$4.50
Organic Sodas	\$4.50

NOTE: TAXES & GRATUITY NOT INCLUDED IN BAR PRICES

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BUDGETING DETAILS

COSTING & ESTIMATES

We require a “good” estimate of your guest count and food choices 30 days prior to your event. Final, guaranteed numbers are required 14 business days prior to your event date. This is the minimum number you will be charged for, regardless of any last-minute cancellations within that 14-day period.

For your budgeting purposes, please anticipate the following when doing your calculations (please note these amounts are based on historical information and industry guidelines):

- One bottle of wine (750 ml) serves 4-5 glasses
- One bottle of sparkling wine services 6 flute glasses (3 oz per glass)
- Estimate half a bottle per person for dinner wine
- Estimate a minimum of 4-6 pieces of hors d’oeuvres per person, based on a one-hour reception prior to the main meal
- Estimate 2 drinks per person for a one-hour reception and 1 drink per person every half hour after that while the bar remains open
- Anticipate 20-30 minutes for each course to be served, for an enjoyable dinner service (this suggested timing will depend on the number of guests being served and the length of speeches if in between dinner service)

SERVICE CHARGES & TAXES

All Food & Beverage costs, as well as venue rental fees are subject to the following applicable provincial taxes:

- All food and beverage are subject to an automatic 20% gratuity and 5% GST
- All alcoholic beverages are subject to a 10% liquor tax
- All additional rentals and associated fees are are subject to an automatic 20% gratuity and 5% GST
- All additional labour services are subject to an automatic 20% gratuity and 5% GST