



SMALL GROUPS GATHER AROUND BIG IDEAS

THE SUMMERLAND WATERFRONT RESORT & SPA

WHERE GROUPS OF 10 OR FEWER COME TOGETHER TO SHARE IDEAS AND PLAN FOR SUCCESS.

The stunning resort venue on Okanagan Lake delivers ultra-comfortable accommodations, an inviting meeting space, and exceptional cuisine for inspiration and relaxation at every turn.

Skip the impersonal meeting room environment, and choose the distinctive experience at
Summerland Waterfront Resort & Spa.

BOOK YOUR SMALL GROUP GATHERING TODAY.

REQUEST A PROPOSAL

CALL SALLY - 1.250.494.8180 X5
summerlandresorthotel.com

BREAKFAST

BREAKFAST BOARD \$29

- A selection of bagels pastries and muffins(vg)(gf)
- Accompanied by butters (peanut and almond) jams and cream cheese
- Cottage cheese topped with chives(vg) (gf).
- An assortment of vegetables including tomatoes, cucumbers, onion and avocado (v) hard boiled eggs, bacon, and sausage (gf)
- Beautifully displayed on a handcrafted giant charcuterie board

THE YOGURT BAR \$21

Fresh fruits and berries assorted seeds and nuts(v)(gf) (veg) homemade organic granola (vg) and homemade compote (v)

SMOOTHIE FOR ONE \$14

Your choice of our signature:

THE HULK:

Spinach barley grass powder mango pineapple juice and ginger(v)(gf)(veg)

MAGNIFICENT MANGO:

Mango banana yogurt pineapple juice (gf)(vg)

JUICE BAR \$9

assorted fruit juices and homemade sweet tea with fresh fruit accompaniments(v)(gf)(vg)

CHEF ASHLEY:

Chef Ashley's 20+ years of culinary expertise and passion shines in every creation. She prepares food and drinks with a commitment to quality, fresh, and whenever possible local ingredients, in artful preparation with the goal of pure enjoyment. Chef Ashley is a long-time resident of Summerland.

She is also the Owner/Operator/Chef of "SWR Bistro" at the Summerland Waterfront Resort & Spa and the Owner of "Chef's with Thyme Catering & Consulting".

LUNCH

BUILD YOUR OWN SANDWICH BOARD \$39

- A selection of sandwich toppings to include chefs' choice of 2 proteins (gf) and our signature chickpea salad (v)
- An assortment of breads and buns (gf)(v)
- Gourmet condiments
- Fresh tomato, lettuces, sprouts and pickles (v)

ADD TO YOUR SANDWICH BOARD:

CHEF'S CHOICE SOUP \$9

Seasonal and always Vegan and Gluten free

HEARTY & HEALTHY SALAD QUINOA OR PASTA \$9

HAPPY HOUR

CHARCUTERIE BOARD \$19

- An assortment of meats (gf) and cheese (veg)
- Accompanied by fresh and dried fruit (v)
- Organic nuts (gf)(v)
- Homemade pickled vegetables (v)

VEGAN CHEESE ENHANCEMENT \$5

BREADS AND SPREADS \$19

- Assorted freshly-baked bread (gf) (v)
- Pita chips (veg), hummus (v),
- Roasted red pepper cream cheese (gf) (veg)
- Sun-dried tomato tapenade (v)

DESSERT BOARD \$19

An assortment of decadent squares and cakes garnished with fresh Berries (gf) (v)

*All prices listed are per person,
plus tax and gratuity.*

