

# local

LOUNGE • GRILLE

## Wedding Catering



Located at the Summerland Waterfront Resort  
12817 Lakeshore Drive, Summerland, BC, Canada VOH 1Z0  
250.494.8855 [www.thelocalgroup.ca](http://www.thelocalgroup.ca)

# Congratulations on your engagement!

Thank you for considering the Summerland Waterfront Resort as a location to host your special day!

Local Lounge ~ Grille is pleased to be the exclusive food and beverage provider for the resort and we look forward to working closely with you to ensure your wedding day is flawless.

Eat local ~ Drink local ~ Be local

Experience the Okanagan valley's newest dining scene; Local Lounge ~ Grille located at the Summerland Waterfront Resort Hotel & Spa in Summerland, BC. Local Lounge ~ Grille offers an upscale casual dining menu that features cuisine inspired by locally grown and sustainable ingredients. Executive chef, Paul Cecconi tours the scenic Okanagan valley local farms and markets to source the freshest ingredients available for his seasonally inspired menu which is all about taste. For the complete epicurean experience guests will appreciate selecting from more than one hundred British Columbia VQA wines, numerous local craft beers and an assortment of classic cocktails. Our philosophy is simple at local; **Eat** tasteful, healthy and sustainable cuisine. **Drink** in the company of friends, **Be** mindful of others. **Be local.**

We would be delighted to share in your wonderful celebration!

## weddings | frequently asked questions

### How do I book the waterfront ballroom for an event?

Room rental must be conducted through the sales coordinator at Summerland Waterfront Resort. They can be reached at [sales@summerlandresorthotel.com](mailto:sales@summerlandresorthotel.com).

### Do we need to sign a catering contract?

Upon confirmation of your catering booking you will be sent a contract as well as our [Terms and Conditions](#). You will be required to review these documents, sign them and return them to Local Lounge ~ Grille along with your deposit.

### How much is the deposit?

Local Lounge ~ Grille requires a deposit in the amount of 25% of the estimated cost of food and beverage for your wedding be paid along with your signed contract to hold the space. This deposit is non-refundable.

### When do we pay for the remainder of our wedding?

The remainder of the estimated cost of your wedding is due in two equal payments. The first is due two months prior to your wedding day, while the second is due two weeks prior. Both of these deposits are non refundable. On the Monday following your wedding, Local Lounge ~ Grille will either charge or refund the final balance to your credit card.

### When is our guaranteed number of guests required?

Final guarantee of guests is required 72 hours prior to your wedding

### What does Local Supply?

For all catering in the waterfront ballroom, Local will supply all tables, chairs, white table cloths, napkins (white or black), cutlery, and glassware. We will also supply a cake table, a gift table and a guest book table.

### Can we bring in our own wine, alcohol and other beverages?

We do not allow corkage functions at the Summerland Waterfront Resort. We would be pleased to order any wine or liquor that does not appear on our list. Please ask for details.

### Can you cater to vegetarian requests?

As long as we are informed ahead of time (at least 72 hours), we are able to accommodate most dietary restrictions and allergies.

### If there is left over food, what happens to it?

For quality assurance and food safe reasons, any remaining food is to be discarded after service. The only exception is any remaining wedding cake, which you may remove.

### Am I restricted to ordering from the catering menu?

No, we are able to provide custom menus. Price will be subject to the chef's discretion.

### What time do we have to leave?

All music must be shut off at 12:00 AM, while you guests may remain in the room until 12:30 AM.

### What gratuities and taxes are added to our charges

There is an 18% gratuity added to all food and beverage charges. There is a 12% HST charge on all room (dance floor, ceremony site, etc) and food and beverage.

**RECEPTION BITES**  
(MINIMUM OF 2 DOZEN PER ITEM SELECTION)

## HOT CANAPES

DUKKAH FRIED AVOCADO, ROASTED RED PEPPER CRÈME FRAICHE  
PANCETTA, GRUYERE AND CHIVE TARTLETS  
SESAME FREE RUN CHICKEN STRIPS, SWEET CHILI-LIME SAUCE  
LAMB AND GOAT CHEESE MEATBALLS, CHERRY BBQ GLAZE  
CRISPY DUCK CONFIT-VEG SPRING ROLLS, APPLE-ROSEMARY SAUCE  
WILD SOCKEYE SALMON SATAY, GREEN ONION-CHILI RELISH  
WILD MUSHROOM CROSTINI, AGED CHEDDAR AND CARAMELIZED  
ONION  
HOUSEMADE SAUSAGE ROLLS, SMOKED PAPRIKA-TRUFFLE MAYO  
GRILLED PITA BREADS, HUMMOUS, OLIVE TAPENADE AND YOGURT  
CHEESE TZATZIKI  
MINI DUNGENESS CRABCAKES, DRIED TOMATO-LEMON AIOLI  
QUALICUM SCALLOPS ~~BA~~ BACON WRAPPED+  
\$30 PER DOZEN

## COLD CANAPES

VINE-RIPENED CHERRY TOMATO, NATURAL PASTURES+BOCCONCINI  
AND BASIL SKEWERS, BALSAMIC SYRUP

RARE SESAME SEARED AHI TUNA, FIELD CUCUMBER, BELL PEPPER  
RELISH

SPICED CERTIFIED ANGUS BEEF CARPACCIO, BLUE CLAIRE CHEESE,  
DRIED APRICOT CHUTNEY

WESTCOAST OYSTERS ON THE HALF SHELL, CLASSIC MIGNONETTE  
SPICY QUALICUM SCALLOP ROLL, SOY-LIME MUSTARD

HAND PEELED SHRIMP SALAD ROLLS, RICE WINE-PEANUT DIPPING  
SAUCE

ALASKAN HALIBUT CEVICHE, SALSA VERDE, TOASTED BRIOCHE

\$30 PER DOZEN

**RECEPTION**  
(ALL PRICES ARE PER PERSON)

BRITISH COLUMBIA ARTISAN CHEESES, RAINFOREST CRISPS AND PRESERVES

\$7.95

GARDEN FRESH VEGETABLE CRUDITES, ASSORTED DIPS

\$5.95

ANTIPASTO TASTING, GRILLED VEGETABLES, ARTICHOKEs, PROSCIUTTO, SALAMI, MIXED OLIVES, GHERKINS, BOCCONCINI, TOASTED PITAS AND HUMMOUS

\$8.95

OCEANWISE SEAFOOD TASTING, POACHED PRAWNS, SALTSPRING ISLAND MUSSELS, SMOKED AND CANDIED SALMON, DUNGENESS CRAB-MASCARPONE DIP, LEMONS, SALSA VERDE, GRILLED SOURDOUGH

\$16

LINDT CHOCOLATE FONDUE, SEASONAL FRUITS AND BERRIES

\$6.95

FRESH FRIED CORN TORTILLA CHIPS, HEIRLOOM TOMATO SALSA, GUACOMOLE, CILANTRO SOUR CREAM

\$5.95

SOY-ROSEMARY BAKED NUTS

\$2.95

### \*\*\* CHEF'S NOTE

2-5 PCS	LIGHT RECEPTION WITH DINNER TO FOLLOW
5-8 PCS	HEAVIER RECEPTION WITH DINNER AFTER
8-12 PCS	HEAVY RECEPTION WITH LIGHT OR NO DINNER
12-16 PCS	SUFFICIENT QUANTITY FOR DINNER

### CRESCENT BEACH BUFFET (MINIMUM 24 PEOPLE)

Local Lounge ~ Grille, 12817 Lakeshore Drive, Summerland, BC, V0H 1Z0  
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## ARTISAN ROLLS AND BUTTER

ORGANIC OKANAGAN MESCLUN GREENS, ORANGE-BUTTERMILK AND BASIL-BALSAMIC DRESSINGS

### CHOOSE TWO OF THE FOLLOWING SALADS ..

GRILLED BABY POTATO SALAD, HARDBOILED EGGS, SMOKY BACON, GREEN ONIONS AND STONEGROUND MUSTARD MAYO

VINE-RIPENED TOMATO SALAD, NATURAL PASTURES+ BOCCONCINI, SWEET RED ONIONS AND BASIL

ISRAELI COUSCOUS TABOULLEH, FLAT LEAF PARSLEY, SHALLOTS, KALAMATA OLIVES, FETA AND LEMON-MINT VINAIGRETTE

ROOT VEGETABLE SLAW, SUNFLOWER SEEDS, DRIED CRANBERRIES, CITRUS-CORIANDER YOGURT DRESSING

BABY SPINACH SALAD, WARM MUSHROOM-CHERRY VINAIGRETTE, GOAT CHEESE AND GRILLED RED ONIONS

SLOW ROASTED CERTIFIED ANGUS BEEF TOP ROUND, HORSERADISH AND RED WINE JUS

OVEN BAKED BABY POTATOES, PARMESAN AND FRESH ROSEMARY

CHEESE TORTELLINI, TOMATO-ROAST GARLIC CREAM

SELECTION OF SEASONAL MARKET VEGETABLES

SELECTION OF SEASONAL FRUIT  
VANILLA BEAN CRÈME BRULEE CHEESECAKE  
PECAN FLAN  
COFFEE AND TEA

\$36

### GIANTS HEAD BUFFET (MINIMUM 24 PEOPLE)

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ARTISAN ROLLS WITH BUTTER

ORGANIC OKANAGAN MESCLUN GREENS, ORANGE-BUTTERMILK AND  
BASIL-BALSAMIC DRESSINGS

CHOOSE THREE OF THE FOLLOWING SALADS

GRILLED BABY POTATO SALAD, HARDBOILED EGGS, SMOKY  
BACON, GREEN ONIONS AND STONEGROUND MUSTARD MAYO

VINE-RIPENED TOMATO SALAD, NATURAL PASTURES+  
BOCCONCINI, SWEET RED ONIONS AND BASIL

ISRAELI COUSCOUS TABOULLEH, FLAT LEAF PARSLEY,  
SHALLOTS, KALAMATA OLIVES, FETA AND LEMON-MINT  
VINAIGRETTE

ROOT VEGETABLE SLAW, SUNFLOWER SEEDS, DRIED  
CRANBERRIES, CITRUS-CORIANDER YOGURT DRESSING

BABY SPINACH SALAD, WARM MUSHROOM-CHERRY  
VINAIGRETTE, GOAT CHEESE AND GRILLED RED ONIONS

CHOOSE ONE OF THE FOLLOWING CARVED ITEMS

SLOW ROASTED CERTIFIED ANGUS PRIME RIB, HORSERADISH  
AND RED WINE JUS

GREMOLATA GRILLED LAMB LEG, MINTED TOMATO JUS

BROWN SUGAR BRINED FRASER VALLEY PORK LOIN, SPICED  
APPLE SAUCE

CHOOSE ONE OF THE FOLLOWING ITEMS

FENNEL SEARED WILD SALMON, CHICK PEA-BACON STEW

OVEN ROASTED FREE RUN CHICKEN BREAST, SMOKED TOMATO-  
CAPER SAUCE

RICOTTA GNOCCHI, PEAS, PROSCIUTTO, RED PEPPER CREAM

PORTABELLO MUSHROOM RAVIOLIS, SPINACH VELOUTE, CRISPY ONION RINGS

CITRUS GRILLED ALASKAN HALIBUT, BOUILLABAISSE BROTH

SELECTION OF SEASONAL MARKET VEGETABLES

OVENBAKED BABY POTATOES, PARMESAN AND FRESH ROSEMARY

SELECTION OF SEASONAL FRUIT

SEMI-SWEET LINDT CHOCOLATE MOUSSE

VANILLA BEAN CRÈME BRULEE CHEESECAKE

PECAN FLAN

SEASONAL COBBLER

\$42

## HAPPY VALLEY BUFFET

ARTISAN ROLLS WITH BUTTER

ORGANIC OKANAGAN MESCLUN GREENS, ORANGE-BUTTERMILK AND  
BASIL-BALSAMIC DRESSINGS

CHOOSE THREE OF THE BELOW SALADS ..

GRILLED BABY POTATO SALAD, HARDBOILED EGGS, SMOKY  
BACON, GREEN ONIONS AND STONEGROUND MUSTARD MAYO

VINE-RIPENED TOMATO SALAD, NATURAL PASTURES+  
BOCCONCINI, SWEET RED ONIONS AND BASIL

ISRAELI COUSCOUS TABOULLEH, FLAT LEAF PARSLEY,  
SHALLOTS, KALAMATA OLIVES, FETA AND LEMON-MINT  
VINAIGRETTE

ROOT VEGETABLE SLAW, SUNFLOWER SEEDS, DRIED  
CRANBERRIES, CITRUS-CORIANDER YOGURT DRESSING

BABY SPINACH SALAD, WARM MUSHROOM-CHERRY  
VINAIGRETTE, GOATCHEESE AND GRILLED RED ONIONS

CHOOSE ONE OF THE FOLLOWING CARVED ITEMS

SLOW ROASTED CERTIFIED ANGUS PRIME RIB, HORSERADISH  
AND RED WINE JUS

GREMOLATA GRILLED LAMB LEG, MINTED TOMATO JUS

BROWN SUGAR BRINED FRASER VALLEY PORK LOIN, SPICED  
APPLE SAUCE

CHOOSE TWO OF THE FOLLOWING ITEMS

FENNEL SEARED WILD SALMON, CHICK PEA-BACON STEW

OVEN ROASTED FREE RUN CHICKEN BREAST, SMOKED TOMATO-CAPER SAUCE

RICOTTA GNOCCHI, PEAS, PROSCIUTTO, RED PEPPER CREAM

PORTABELLO MUSHROOM RAVIOLIS, SPINACH VELOUTE, CRISPY ONION RINGS

CITRUS GRILLED ALASKAN HALIBUT, BOUILLABAISSE BROTH

SELECTION OF SEASONAL MARKET VEGETABLES

OVENBAKED BABY POTATOES, PARMESAN AND FRESH ROSEMARY

BASMATI RICE PILAF

SELECTION OF SEASONAL FRUIT

SEMI-SWEET LINDT CHOCOLATE MOUSSE

VANILLA BEAN CRÈME BRULEE CHEESECAKE

PECAN FLAN

SEASONAL COBBLER

\$45

### LATE NIGHT BUFFET

SMOKIES OR LOCALLY MADE HOTDOGS, OREGANO-CHEESE ROLLS  
AND %ALL THE FIXINS+  
\$8.95 PER PERSON

ILLICHMAN\$ DELI MEATS AND LOCALLY SOURCED CHEESES,  
CONDIMENTS, PRESERVES AND KAISER ROLLS  
\$9.95 PER PERSON

### WHOLEWHEAT FLATBREADS

BBQ CHICKEN, CORN, AGED CHEDDAR AND CARAMELIZED ONION

HEIRLOOM TOMATO, %NATURAL PASTURES+BOCCONCINI, ROAST  
GARLIC AND BALSAMIC SYRUP

HOT CAPPICOLLI, SALAMI, SPICED BEEF, GRUYERE AND PARMESAN

GRILLED ASPARAGUS, FETA CHEESE, ROASTED RED PEPPERS AND  
ARUGULA

\$7.95 PER PERSON

### WEDDING DAY BREAKFAST @ THE SPA

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SEASONAL SLICED FRUIT AND BERRIES  
FRESH BAKED MUFFINS, DANISH & CROISSANTS  
FRUIT YOGURT  
CHEF'S SELECTION OF FRUIT JUICE PITCHERS  
COFFEE AND TEA  
\$14.25 PER PERSON

ADD A BOTTLE OF BC VQA SPARKLING WINE FOR THE PERFECT  
MIMOSAS (PRICES WILL VARY BASED ON SELECTION)

ASK ABOUT OUR CUSTOM REHERSAL DINNER AND GIFT OPENING  
MENUS

PLATED MENUS  
(MINIMUM 24 PEOPLE)

\*ALL THE FOLLOWING MENUS ARE SERVED WITH FRESH SEASONAL VEGETABLES, ARTISAN BREAD ROLLS, COFFEE AND TEA SERVICE

MENU #1

BABY ICEBERG SALAD, DRIED CHERRIES, SHIMEJI MUSHROOMS,  
BACON, BLUE CLAIRE CHEESE DRESSING

GRILLED WILD BC SALMON, ISRAELI COUSCOUS TABOULLEH,  
ASPARAGUS CREAM

SLEEPING GIANTS APPLE PIE+MARINATED BERRIES, VANILLA BEAN  
GELATO, HAZELNUT BRANDYSNAP

\$41

MENU #2

THREE MUSHROOM-SHERRY SOUP, SHITAKE MUSHROOM TEMPURA

DOUBLE SMOKED BACON WRAPPED FREE RUN CHICKEN BREAST,  
ROASTED GARLIC WHIPPED POTATO, AMBROSIA APPLE JAM

ORGANIC BLUEBERRY-CORNMEAL CAKE  
VANILLA BEAN GELATO, MOLASSES CARAMEL SAUCE

\$42

MENU #3

LOBSTER BISQUE, TARRAGON CREAM  
"

60 CAB+NEW YORK STRIPLOIN PEPPER CRUSTED+, ROAST GARLIC  
WHIPPED POTATOES, THYME JUS  
"

WARM CHOCOLATE-WALNUT BROWNIE, MAPLE-PECAN ICE CREAM,  
CARAMEL SAUCE

\$44

MENU #4

LITTLE GEM LETTUCE, CAESAR DRESSING, SUNDRIED TOMATOES,  
BRIOCHE CROUTONS AND GRANA PADANO  
"

SLOW ROASTED CERTIFIED ANGUS PRIME RIB, YORKSHIRE PUDDING,  
HERB-BUTTERMILK WHIPPED POTATOES  
"

SEMI-SWEET LINDT CHOCOLATE PATE, SEASONAL BERRY COMPOTE,  
VANILLA BEAN MASCARPONE

\$45

MENU #5

VINE-RIPENED TOMATO AND BOCCONCINI SALAD, SHAVED FENNEL,  
LEMON-HONEY VINAIGRETTE

“

OLIVE TAPENADE CRUSTED ALASKAN HALIBUT, SWEET CARROT  
RISOTTO, ARUGULA EMULSION

“

DARK CHOCOLATE PUDDING CAKE, RASPBERRY COMPOTE, MINT ICE  
CREAM

\$41

### MENU #6

ORGANIC OKANAGAN MESCLUN GREENS, MAPLE-DIJON DRESSING

“

GRILLED 100% FREE RUN+CHICKEN BREAST, GALA APPLE-RAISIN  
CHUTNEY, SWEET POTATO MASH, ROSEMARY JUS

“

CARAMELIZED PEAR BREAD PUDDING, WHITE CHOCOLATE ICE  
CREAM, CHAI CREAM

\$40

### MENU #7

ROASTED BUTTERNUT SQUASH SOUP, CORIANDER CRÈME FRAICHE

OVEN ROASTED ANGUS BEEF TENDERLOIN, BLUE CLAIRE WHIPPED  
POTATO, THREE ONION RAGOUT

SEASONAL FRUIT FINANCIER, VANILLA BEAN GELATO, RASPBERRY-  
PIPE SYRUP

\$48

\*FIRST AND LAST COURSES MAY BE CHANGED AT NO ADDITIONAL  
CHARGE

\*EVERYONE IN YOUR GROUP MUST HAVE THE SAME MENU (A CHOICE  
OF TWO ENTRÉE SELECTIONS IS SUBJECT TO AN ADDITIONAL  
CHARGE OF \$6.95 PER PERSON)