

A decorative border at the top of the page consists of several pine branches with green needles and clusters of small red berries, set against a white background.

2018 Corporate *Christmas Package*

CONTACT OUR SALES SPECIALIST TO BOOK YOUR GROUP

P: 250.541.2153 | TF: 1.877.275.1556 ext. 2153 | E: sales@sparklinghill.com

888 Sparkling Place, Vernon, B.C., Canada V1H2K7

Menu Options

À La Carte

OPTION # 1

FIRST COURSE

Apple and Walnut Waldorf Salad | 16

served with a spiced goat cheese mousse
and sweet wine infused cranberries

— or —

Smoked Pineapple Marinated Beef Carpaccio | 18

roasted shallot cream, herb chimichurri, served with house made crackers

MAIN COURSE

Lobster and Prawn Risotto Bowl | 38

served with a port wine braised fennel, spinach
and slow roasted heirloom tomatoes

— or —

Duck Leg l'Orange | 36

served with herb creamy polenta and glazed baby carrots

— or —

Winter Spiced Butternut Squash Wellington | 26

herb roasted mushroom blend and wilted Tuscan kale

DESSERT

Candy Cane White Chocolate and Orange Panna Cotta | 13

— or —

Fall inspired Vanilla, Chocolate & Caramel Profiteroles | 12

topped with sugar crackle

Menu Options

À La Carte

OPTION # 2

FIRST COURSE

Sweet Green Pea Soup | 15

garnished with a lemon hazelnut crumble

— or —

Prosciutto Wrapped Scallop | 17

served with a candied apple and vanilla coulis,
topped with a roasted pistachio crumble

MAIN COURSE

Turkey Leg Ballantine | 36

served with an apple and sage stuffing, roasted Brussel sprouts
and topped with a traditional grand Marnier infused turkey demi

— or —

Wagyu Beef Sirloin Cap | 42

pumpkin risotto, roasted seasonal vegetables, topped with brandy demi-glace

— or —

Roasted Harvest Vegetable and Braised Beet Tian | 28

topped with a white wine and brandy infused shallot cream sauce

DESSERT

Christmas Sampler Plate | 16

apple crisp, milk chocolate peppermint mousse and mini pumpkin pie
– served in espresso cups

— or —

Chai Latte Cheesecake | 14

spiced whipped cream and an orange marmalade



Menu Options

Buffet

15-30 GUESTS | 49 PER PERSON

COLD ITEMS

Cheddar, Chive and Cranberry Biscuits

Roasted Brussel Sprouts

apple and maple walnuts tossed with crisp arugula
and a vanilla bean vinaigrette

Roasted Beet and Halloumi Salad

Peruvian peppers and orange mandarin

MAIN COURSE

Winter Spiced Bisque

Brown Butter and Chive Mash Potato

Roasted Country Style Bone-in Ham

served with a pineapple and sage infused pan gravy

DESSERT

Eggnog Panna Cotta

Milk Chocolate Peppermint Mousse

Menu Options

Buffet

31 GUESTS AND ABOVE | 59 PER PERSON

COLD ITEMS

Cheddar, Chive and Cranberry Biscuits

Warm Roasted Butternut Squash Salad

with toasted pumpkin seeds, oven dried tomatoes and cranberry goat cheese

Apple and Pomegranate Cous Cous Salad

oven dried pancetta, Frisée lettuce, topped with toasted pine nuts

MAIN COURSE

Winter Spiced Bisque

Caramelized Onion, Bacon, and Goat Cheese Tart

Sweet Potato Casserole

with a brown sugar and pecan crumble

Roasted Prime Rib

served with a Whiskey Peppercorn Demi

Slow Roasted Christmas Spiced Turkey

(white and dark meat) served with an apple and sage stuffing

DESSERT

Spiced Apple Crisp

Cranberry White Chocolate Cookie

Mini Pumpkin Pie

served in an espresso cup

Room Options

Austria Ballroom

ROOM RENTAL FEE | 500

(rental fee is waived if food & beverage minimum is met)

Located on the main level of our exquisite resort, with seating for up to 180 people (banquet style).

Our Austria Ballroom has 13 foot ceilings, Swarovski crystal chandeliers and a state-of-the-art sound system. This column-less ballroom is also versatile enough to be divided into three separate rooms - Wattens, Salzburg and Vienna for those looking for a smaller gathering space. The entrance is graced by the Fireside Lounge, ideal for cocktail receptions (additional rental fee applies).

Gernot's

ROOM RENTAL FEE | 400

(rental fee is waived if food & beverage minimum is met)

Named after the owner, Mr. Gernot Langes-Swarovski, this private gathering room is decorated with rustic elegance, graced by Swarovski crystals and walls featuring local reclaimed heritage wood. This space is located on the ground floor, ideal for intimate celebrations for up to 30 people (banquet style). This room features a cozy fireplace, a private patio and floor-to-ceiling windows overlooking Okanagan Lake.

TAKE THE ELEVATOR HOME

Starting at \$229 for (November and December) per room.*

**Based on double occupancy in a Standard Mountain View Room. Upgrade charges apply.*

Resort Inclusions:

- High Speed complimentary Wi-Fi • Valet Parking
- Daily European-inspired Breakfast Buffet

Access to 40,000 sq ft KurSpa

- 7 Uniquely Themed Steam Rooms and Saunas
- 4 Nature Themed Experience Showers
- Heated Outdoor Infinity Pool • Indoor Serenity Pool
- Indoor Hot Pool • Kneipp Hydrotherapy
- Fitness Studio • Movement Studio
- Serenity Relaxation Room • Tea Room