



2018 Corporate

# *Christmas Package*

**CONTACT OUR SALES SPECIALIST TO BOOK YOUR GROUP**

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# 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