



*Summerhill Pyramid Winery*

EXTRAORDINARY ORGANIC WINES

*Come Celebrate with Us*

2019 HOLIDAY PARTY PACKAGES





## CELEBRATE AT SUMMERHILL PYRAMID WINERY

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Celebrate this year's successes and welcome the New Year with a memorable holiday party at Summerhill Pyramid Winery! Our unique, lakeview location serves as the perfect setting to celebrate the holidays with colleagues and friends. We offer a number of packages that have been designed to offer the perfect social celebration, and/or client appreciation. Summerhill is an all-inclusive venue, so we create a completely seamless event planning process.

Our Vineyard Ballroom accommodates from 30 up to 200 people comfortably in an atmosphere that will exude the holiday spirit in which your guests will feel truly special. If you are a smaller group, our cozy Bistro accommodates from 4 up to 100 people. All packages include setup of tables, chairs, linens (black or white), flatware, glassware and service staff.

The Summerhill Event team is looking forward to assisting you in creating the ideal holiday party at our winery. Start planning your holiday party today by contacting

**Nicole Martinez, Director of Festive Planning, at [nicole@summerhill.bc.ca](mailto:nicole@summerhill.bc.ca) or 250.764.8000 ext. 113**

### Our Gift to You... Complimentary venue fee!

And because we are feeling even more festive... Book your holiday party in  
NOVEMBER, DECEMBER, OR JANUARY

**BY SEPTEMBER 15<sup>th</sup>** to RECEIVE ONE (1) of the following:

- A \$250 Gift Card\* to use towards gifting, future event, or gift basket
- Welcome glass of Cipes Brut sparkling wine for each guest
- Choice of 2 appetizers at the event as a pre-reception\*

*\*minimum 50 guests; 30-49 ppl will receive \$150 Gift Card*





# LUNCHEON PACKAGE

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## WINTER WONDERLAND

Walk into a winter wonderland as we take care of midday feasting at its finest.

*Please select up to two entrees and two additional courses to create your own custom menu.*

### Starter

(Choice of one starter)

Seasonal Soup

Fresh Winter Greens Salad

### Entree

(Choice of two entrees, served with fresh bread and Chef's recommended accompaniments)

Turkey Breast

Seasonal Vegetarian Pasta

Sustainable Ling Cod

Beef Tenderloin - *Additional \$5 pp*

### Dessert

Chef's Festive Desserts

**\$25.<sup>95</sup> per person**

*plus gratuity and taxes*

### *ENHANCE YOUR EXPERIENCE:*

**Private Tour and Tasting** (45 min) is a 45-minute private tour of our production area, Pyramid and a wine tasting of 4 wines at our tasting bar.

Price is \$10 per person, plus taxes and gratuity.





## PLATED

*Please select up to two entrees and two additional courses to create your own custom menu.*

### Starter

(Choice of one starter)

Seasonal Soup

Fresh Winter Greens Salad

### Entree

(Choice of one entree, served with fresh bread and Chef's recommended accompaniments)

Turkey Breast

Glazed Ham

Seasonal Fish

Lentil Wellington (V)

### Dessert

(Choice of one dessert)

Chef's Seasonal Sweets

Eggnog Panna Cotta

**\$38.<sup>95</sup> per person**

*plus gratuity and taxes*

## BUFFET

Freshly Baked Bread

Seasonal Soup

Artisan Greens w/ seasonal garnish and dressings

Traditional Caesar Salad

Sweet Yam, Kale and Cranberry Salad

Free Range Grain Fed Turkey Breast / Carved Turkey

Herb Stuffing, Gravy and Cranberry Sauce

Honey Cinnamon, Five Spice Glazed Ham Leg

Winter Vegetables

Mashed Potatoes

Selection of Festive Cakes & Squares

**\$42.<sup>95</sup> per person**

*plus gratuity and taxes*

Optional Additions:

Carved Prime Rib \$7 pp

Vegetable Risotto \$6 pp

## ENHANCE YOUR EXPERIENCE:

Appetizer Package (choose any 3 appetizers to start) \$10 pp





## MINGLE & JINGLE PACKAGE

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Make sure you're on the "nice" list this year with our Mix & Mingle reception package. A perfect offering for those wanting to hold a cocktail style party with ample food. Great for casual dinners and celebrations where guests can mingle and move about the space. Minimum 50 people required for this package.

### PASSED APPETIZERS

(Please select 5)

Candy Cane Beets w/ whipped goat cheese, spice pecans  
Winter Squash Arancini  
Turkey Sausage Puff Pastry w/ cranberry compote  
Orange & Fennel Salmon Gravlax  
Classic Tourtière  
Mini Baked Potatoes - aged cheddar, bacon, sour cream  
Vine Ripened Tomato Basil Bruschetta on Parmesan Garlic Crostini  
Fresh Mozzarella w/ Grape Tomato and Olive Oil  
Crab & Apple Salad pâte à choux

### CARVING STATIONS

(Please select one)

Turkey  
Glazed Ham  
Beef Tenderloin - *Additional \$10 pp*

### DISPLAYS

(Please select two)

Antipasto Display  
Organic Cheese & Charcuterie Board  
Fondue Bar - assorted crudités, assorted bread  
Garden Vegetable Risotto  
served in a parmesan cheese wheel finish w/ truffle oil  
Pumpkin Ravioli Station

### DESSERT

Assorted Festive Dessert Bar

**\$45.<sup>95</sup> per person**  
*plus gratuity and taxes*





# FESTIVE ENHANCEMENTS

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## HOLIDAY COCKTAILS

*Seasonal cocktails to be added to the bar list*

Holiday Sangria - \$5 pp

Apple Cider Sparkling - \$7 pp

## TASTING BARS

*Guests have the opportunity to sample various liquors and liquers - \$150 + alcohol consumed*

Whiskey & Scotch Bar

Ice Wine Bar

Sparkling Wine Bar

## SOCIAL STATIONS

*Additions to make cocktail hour special*

Fondue Bar - assorted crudités, assorted bread - \$12 pp

Raw Bar - oysters, shrimp cocktail, lobster salad - \$20 pp

## SWEET TREATS

*Dessert additions with a nostalgic feel but grown up presentation*

Holiday Cookie Station - \$5 pp

Boozy Floats - \$8 pp

## FAVORS

Private Label Wine Favors

*Summerhill Pyramid Winery wine bottled exclusively for your guests with custom-made labels*

60 bottle minimum / 12 bottles per case

