



SUMMERHILL
PYRAMID WINERY

extraordinary organic wine

Celebrate with Us

2020 HOLIDAY OFFERINGS



CELEBRATE AT SUMMERHILL PYRAMID WINERY

Despite this crazy year, treat your hardworking team to a memorable holiday gathering at Summerhill Pyramid Winery or in the comfort of their own home or office! Our unique, lakeview location serves as the perfect setting to safely 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 10 up to 50 people comfortably in an atmosphere that will exude the holiday spirit in which your guests will feel truly special. 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 gathering or at home dinner, to show appreciation during this unknown time. Start planning your holiday party today by contacting **Nicole Martinez, Director of Festive Planning**, at 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

ALL BOOKINGS this year RECEIVE ONE (1) of the following:

- A \$150 Gift Card* to use towards gifting, future event, or gift basket
- Welcome glass of Cipes Brut sparkling wine for each guest

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



LUNCHEON PACKAGE

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 Rockfish or Trout

Dessert

Chef's Festive Desserts

\$25.⁹⁵ per person
plus gratuity and taxes



DINNER PACKAGE - MERRY & BRIGHT

PLATED

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

Short Rib

Seasonal Fish

Spanokopita (V)

Dessert (Choice of one dessert)

Chocolate Ginger Entremet

Pumpkin Cheesecake

\$38.⁹⁵ per person

plus gratuity and taxes

BUFFET (min. 20 people)

Freshly Baked Bread

Artisan Greens w/ seasonal garnish & dressings

Traditional Caesar Salad

Sweet Yam, Kale and Cranberry Salad

Free Range Grain Fed Turkey Breast

Herb Stuffing, Gravy and Cranberry Sauce

Honey Cinnamon, Five Spice Glazed Ham Leg

Winter Vegetables

Mashed Potatoes

Selection of Festive Cakes & Squares

\$42.⁹⁵ per person

plus gratuity and taxes

ENHANCE YOUR EXPERIENCE:

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



MINGLE & JINGLE PACKAGE

Make sure you're on the "nice" list this year with our Mix & Mingle social package. A perfect offering for those wanting to hold a cocktail style gathering with ample food. Great for casual dinners and celebrations where guests can mingle and move about the space. Minimum 20 people required for this package.

PASSED APPETIZERS

(Please select 5)

Candy Cane Beets w/ whipped goat cheese, spice pecans

Turkey Sausage Puff Pastry w/ cranberry compote

Orange & Fennel Salmon

Vine Ripened Tomato Basil Bruschetta on Parmesan Garlic Crostini

Fresh Mozzarella w/ Grape Tomato and Olive Oil

Crab & Apple Salad pâte à choux

DESSERT

Assorted Festive Individual Dessert Bar

\$25.⁹⁵ per person

plus gratuity and taxes



FONDUE FUN

One of our most popular theme nights in the Fall/Winter is our Cheese Fondue Night!
This is the perfect offering for a small intimate gathering for both clients and staff.

Minimum 10 people required for this offering.
Available to book in our private space on either Friday or Saturday night.

CHEESE FONDUE NIGHT

Our organic cheese fondue is made with a blend of organic gruyere,
oak manor cheddar, mushrooms and truffle.

Served with pretzels, dried bread, grilled pears, roasted carrots and sausage.

Fondue Add On's:

pickles ... \$8	pretzels ... \$8
roasted potato ... \$8	grilled pears ... \$8
meatballs ... \$10	carrots ... \$7
organic steak ... \$16	sausage ... \$10
chicken thighs ... \$10	

\$24.⁹⁵ per person

plus gratuity and taxes

