

# the Bistro



Food Made Simple with the Culinary Expertise of  
Red Seal Chef Chip Vatamaniuck



## Banquet and Catering Menu 2019

The Castle at Swan Lake Hotel & Bistro

7905 Greenhow Road, Vernon, BC V1B 3S2 | 778-475-4232 ext 402 | [www.swanlakecastle.com](http://www.swanlakecastle.com)  
[thebistro1@outlook.com](mailto:thebistro1@outlook.com)

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## Banquet Room Rental

Half Day Rate (4 Hours) - \$175.00 plus tax

Full Day Rate (8 Hours) - \$295.00 plus tax

## Complimentary Services

Standard Banquet Tables & Folding Chairs

5' Round or 8' Rectangular

Ice Water Station

Extension Cords

White or Black Linen Like Napkins & Black Linen Tablecloths

Wi-Fi Internet Access

## Additional Services

Projector & Screen -\$95.00

Sound System & Speakers -\$50.00

Wireless Microphone -\$35.00

(Combined with Sound System \$75.00)

Easel- \$15.00

Flip Charts & Pens - \$20.00

## Standard Décor

White or Black Linen Like Napkins & Tablecloths, Cutlery, Dinnerware & Glassware on all Tables are Included with Every Room Rental with Food Services.

\*\*Additional Charge for Non-Food Service Events.

## Supplementary Service

Bar Service with Designated Bartender \$18.00/Hour (Minimum of 3 Hours)

(Waived with \$300 or More in Sales)

Corkage Functions are Respectfully Declined

### Banquet/Meeting Space

Jacqueline Brooks, General Manager

778-475-4232 ext 403

gm@swanlakecastle.com



### Catering/ Bar Service

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Partner/Manager the Bistro

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## Coffee Breaks & Refreshments

(based upon consumption)

Coffee - regular & decaf \$2.50 per person  
(or \$25.00 per carafe)

Hot Chocolate & Tea - \$2.50 per person

Bottled Water - \$2.50 ea.

Bottled Sparkling Water - \$3.00 ea.

Milk 2% - \$2.50 ea.

Chocolate Milk - \$3.00 ea.

Assorted Bottle Juice - \$2.75 ea.

## Sweets & Treats

The following include butter and fruit preserves:

Assorted Muffins \$2.75 ea.

Scones \$2.00 ea.

(Plain, Blueberry, Cheese, Cinnamon or Raspberry)

Jumbo Cookies \$1.50 ea.

The following are based on consumption:

Assorted Bars (Variety) \$1.50 ea.

Assorted Potato Chips \$2.00 ea.

Assorted Nuts and Trail Mixes \$2.00 ea.

Chocolate Bars \$2.00 ea.

Assorted Individual Yogurts \$1.50 ea.

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## Breakfast Buffets

Assorted Fruit Juices  
Freshly Brewed Coffee & Assorted Teas  
Included with all Breakfast Buffets

### Continental Breakfast - \$14.00

Assorted Muffins & Seasonal fruit  
Assorted Yogurt & Granola  
Butter and Jams

### Classic Breakfast Buffet - \$18.00

Seasonal Fruit & Assorted Muffins  
Assorted Yogurt  
Cold Cereals (2)  
Scrambled Eggs  
Hash Browns  
Bacon & Sausage

### Breakfast Benny Buffet - \$18.00

Seasonal Fruit & Assorted Muffins  
Assorted Yogurt  
Cold Cereals (2)  
Signature Yorkshire Eggs Benny  
with Ham & Hollandaise Sauce  
Hash Browns

## Breakfast Add-Ons

Scrambled eggs - \$3.00  
Signature Yorkshire Eggs Benny - \$3.75  
Oatmeal with Berries - \$2.75  
Waffles or Pancakes - \$3.00

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## Lunch Buffets

All Sandwiches can be made on Gluten Free Bread, Kaiser Buns, Sandwich, or Wraps  
Buffets Include Choice of 1 Soup, 2 Salads, Assorted Cakes, Pickle & Olive Platter and  
Vegetable Platter

(Gluten Free Options add \$1 per person)

### Sandwich Buffet - \$19.00

Assorted Breads & Wraps  
(Turkey, Ham, Roast Beef, Egg Salad, Tuna and Vegetarian)

### Build Your Own Sandwich Buffet - \$21.00

Assorted Breads & Spreads  
Lettuce, Tomato, Cheese (Cheddar & Havarti)  
Assorted Deli Meats & Fillings

### Soup D'Jour Your Choice of:

Beef & Rice (Gluten Free)  
Chicken or Vegetable Goulash (Gluten Free)  
Chicken Noodle  
Cream of Broccoli  
Cream of Mushroom  
Tomato Basil

### Salad Options

House Caesar  
German Potato Salad  
Cranberry Orange Salad  
German Cucumber Salad  
Classic Greek  
Tomato and Bocconcini  
Garden Salad with Assorted Dressings

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## Hot Lunch Options

### Chicken Parmesan - \$19.00

Breaded Chicken Schnitzel topped with house tomato sauce & asiago cheese.

Your Choice of: Spätzle or Roasted Potatoes

Includes Seasonal Vegetable, Pretzel Buns & Assorted Cakes

Choice of 1 Salad

### Taco Bar - \$16.00

Your Choice of: Beef, Chicken, or Vegetarian

Served with Steamed Rice, Diced Tomatoes, Onions, Lettuce,

Cheese, Salsa, and Sour cream (add guacamole \$1.50, add olives \$1.00) & Assorted Cakes

Choice of 2 Salad

### Pasta Bar - \$17.00

Your choice of: Traditional or Vegetarian Lasagna.

Chefs Pasta with your choice of: Tomato Basil, Meat, Cream, or Basil Cream Sauce

Includes garlic toast & Assorted Cakes

Choice of 2 Salads

### Burger Bar - \$17.00

Beef Burger, Vegetarian Patty, or Chicken Breast

Condiments (Mustard, Ketchup, Relish, Lettuce, Tomato & Onion)

Includes assorted cakes.

Choice of 2 Salads, Fries or Potato Wedges

(Additional Patty Add-On \$4.00ea, add on sliced cheese \$1.50 ea)

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## Plated Lunch

Choice of: Soup Choice or Garden Salad with Pretzel Buns  
Upgrade to: Cranberry Orange or Caesar Salad \$2.50

Choose 2 Items for Menu

### Wild Salmon Fillet (5oz) - \$28.00

Lemon Dill Cream Sauce

With Spätzle, Rice or Roasted Potato & Chef's Choice Vegetable

### Schnitzel (Pork or Chicken) - \$25.00

Mushroom & Onion gravy with Spätzle or Roasted Potatoes  
With Chef's Choice Vegetables

*Upgrade to Veal Schnitzel \$28.00*

### New York Steak (6oz) - \$28.00

Mushroom Garlic Jus, Roasted Potato, or Spätzle & Seasonal Vegetables

### Bratwurst and Spätzle - \$24.00

Seasonal Vegetables & Bratwurst

Tossed with Spätzle and a Tomato Broth

### Soy Ginger Vegetable Rice bowl - \$17.00

Chef Vegetables tossed in our Soy Ginger Sesame Seed sauce on Seasoned White Rice  
(add Chicken, Beef or Prawns \$6)

### Fish & Chips - \$22.00

Wild Pacific Beer Battered Cod with Fries

### Dessert Selection (Choose 1)

Warm Berry Crumble, Signature Chocolate Brownie,  
Cheese Cake with Seasonal Berry Sauce, Sticky Toffee Pudding,  
or German Chocolate Cake

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## Dinner buffets

Choice of 2 Salads, Pretzel Buns, Starch Option,  
2 Dessert Options, Seasonal Vegetable, Coffee, and Tea

### Buffet Options

Choose One Protein  
Additional Protein: \$6.00

#### Wild Salmon Fillet (6oz) - \$28.00

Finished with a Lemon Dill Cream Sauce

#### Schnitzel (Chicken or Pork) - \$25.00

Finished with a Mushroom & Onion Gravy

#### Carved Roast Beef - \$28.00

With Jus

#### Carved Pork Loin - \$26.00

With Sage Gravy

#### Carved Turkey Breast - \$28.00

Cranberry Sauce and Turkey Gravy

#### Carved Prime Rib - \$36.00

Au Jus and Yorkshire pudding

### Dessert Selection

Warm Berry Crumble, Signature Chocolate Brownie,  
Cheese Cake with Seasonal Berry Sauce, Sticky Toffee Pudding,  
or German Chocolate Cake

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## Plated Dinner

Pretzel Bun & Choice of: Goulash or Garden Salad  
Upgrade to German Potato, Cranberry Orange, or Caesar Salad \$2.50

### Entrée Sides:

Mashed Potato, Roasted Potato, Rice or Spätzle (1 Choice for Group)  
& Chef's Choice vegetables

Choice of 2 Entrees for Menu:

### Bourbon BBQ Ribs - \$32.00

Pork Ribs finished with our House Bourbon BBQ Glaze

### 6oz New York Steak - \$34.00

Finish with Wild Mushroom Jus

### Chicken or Pork Schnitzel - \$30.00

Finished with a Mushroom and Onion Gravy

### Wild Pacific Salmon -\$34.00

Lemon Dill Cream Sauce

### Soy Ginger Vegetable Rice bowl - \$17.00

Chef Vegetables tossed in our Soy Ginger Sesame Seed sauce on Seasoned White Rice  
(add Chicken, Beef or Prawns \$6)

### Dessert Selection (1 choice for group)

Warm Berry Crumble, Signature Chocolate Brownie,  
Cheese Cake with Seasonal Berry Sauce, Sticky Toffee Pudding,  
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## Appetizers

### Cold Appetizers

Rye Crisps with Tomato & Basil Bruschetta	\$18 per dz
Havarti & Grape Skewers	\$18 per dz
Bacon Jam Crustini	\$15 per dz
Smoke Salmon Mousse Roll-ups	\$18 per dz
Shrimp & Cucumber Rounds	\$18 per dz
Smoked Gouda Cheese Ball with Crustini	\$20.00
Baked Brie topped with Roasted Garlic with Assorted Crackers	\$15.00

### Hot Appetizers

Chicken Wings with Assorted Sauces	\$14 per lb
Salt & Pepper Dry Ribs with Lemon	\$12 per lb
Schnitzel Fingers	\$28 per dz
German Meatballs with Red Pepper Sauce	\$22 per dz
Mini Caramelized Onion & Swiss Quiche	\$18 per dz
Bratwurst and Pretzel Bun Sliders	\$28 per dz
Paprika & Mustard Chicken Satay	\$24 per dz

### **Veggie Platter \$43.99**

A medley of fresh assorted vegetables arranged around a bowl of zesty ranch dip

### **Marvelous Meat & Cheese \$60.99**

Add Buns and Mustard/Mayo \$1.50 per person

A delicious combination of three premium meats and three delicious cheeses  
Garnished with Kalamata Olives and Grape Tomatoes

### **Fresh Fruit Platter \$43.99**

A harvest of summer fruits when available!  
Assorted Fruits arranged around a delicious strawberry yogurt dip

### **Deli Snack Platter \$76.99**

Add Buns and Mustard/Mayo \$1.50 per person

Assortment of traditional Italian antipasto, sliced deli meat, and cheese  
Served with Kalamata Olives and Grape Tomatoes

### **Cheese & Fruit Nibbles \$54.99**

Assortment of our finest cheese  
Served with strawberries, cantaloupe, kiwi, red & green grapes

### **Meat Lovers \$60.99**

Add Buns and Mustard/Mayo \$1.50 per person

Four varieties of our finest fresh shaved meats  
Garnished with grape tomatoes

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### Booking an Event & Cancellation Policy

In order to secure an Event booking, a date deposit of 10% of the total event value and signed preliminary Event Contract (last page) are required within 30 days of booking for events with Food & Beverage requirements.

Final confirmation for your Event will be provided once the signed contract and deposit have been received. If the Event contract and confirmation deposit has not been received within the period as stated above, *the dates will be released, and the date deposit will be forfeited.*

If the Event is canceled thirty (30) days or more prior to the Event, the date deposit will be refunded in full. If the Event is canceled between fifteen (15) days and less than thirty (30) days prior to the date of the Event, *the date deposit will be forfeited.*

### Guaranteed Number of Guests & Billing

The Host is responsible for advising the Bistro of changes to the guaranteed number of guests. All changes must be confirmed by the Bistro. The original number of guests booked will be considered the guaranteed number of guests unless written notification of an adjustment to the booked number of guests is received no less than three (3) days prior to the Event, thus becoming the confirmed guaranteed number of guests. An increase in the number of guests is subject to availability of food & beverages and space. A reduction of the guaranteed number is permitted up to seventy-two (72) hours prior to the Event.

**Banquets:** The Host will be billed for the greatest of either the required minimum number of guests, the guaranteed number of guests or the actual number of guests at the Event.

### Food & Beverage

All food & beverage items consumed on The Castle at Swan Lake Property must be purchased from the Bistro. With prior approval, an exception may be made for wedding or special event cakes. Children 6-10 years of age are half price; toddlers 5 & under are no charge. The Bistro will not be responsible for overcooked food as a result of late meal service at the Host's request. Please note: Due to health regulations, guests are prohibited from taking any food prepared by the Bistro off the premises.

### Menu Selection, Pricing, Tax, Gratuity & Service Charges

Menu selection must be confirmed no less than 7 days prior to the Event, then final confirmation 3 days before event. The Bistro reserves the right to modify selections where the food or beverage items are not available; items will be substituted with similar items of equal or greater value at no additional charge.

Due to fluctuating prices on many food items, it may be necessary to adjust menu pricing; prices will be confirmed 60 days prior to the Event.

Food & Beverages and supplementary services are subject to applicable tax (food 5%, alcohol 10%) at the time of the Event; groups of 15 or more are subject to 15% gratuity.

### Room Availability

Space for the Event is booked only for the times indicated. Time for set up & take down should be specified at the time of booking and are to be included in booked time.

### Decorations

Hosts are responsible for setup and takedown of all decoration which must be removed at the end of the Event. Push pins, thumbtacks or other items which may cause damage are not permitted.

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### Liquor Service, Transportation & Guest Conduct

Corkage Events are respectfully declined. No person under 19 years of age shall be served or consume alcohol on The Castle at Swan Lake Property. Our Liquor License permits liquor service only between the hours of 11:00 am – 12:00pm. The Bistro reserves the right to offer a cash bar at any evening Event. Please note: Government regulations require the Bistro service staff to check ID of any guests that appear to be under the age of 19. Two pieces of ID are required from all guests if requested.

The Host assumes sole responsibility to monitor the alcohol consumption of the Host's guests and to prevent any such guests from becoming intoxicated. The Host will be responsible for ensuring safe transportation for the Host's guests to and from The Castle at Swan Lake Property. Without limiting the foregoing responsibilities of the Host, the Bistro reserves the right, but not the obligation, to discontinue the service of alcoholic beverages to any person which the Bistro, in its sole discretion, considers to be intoxicated or otherwise unfit for the consumption of alcohol, and reserves the right to refuse service and to remove uncooperative guests from The Castle at Swan Lake Property.

Children are permitted and must always remain under adult supervision

### Payment

A credit card will be required to secure event and for final payment of event invoice. Payment of invoice and any outstanding balance is due upon completion of the Event on the confirmed date of the Event.

### Property Damage

Without restricting the generality of Indemnification, the Host shall be responsible for all damages caused by the guests of the Event, the Host, its agents or its employees to The Castle at Swan Lake Property or property of others. Excessive mess or damage to windows, walls, table linens or carpets provided by the Bistro due to customer misuse of decorations, candles, food etc. will result in an assessed damage fee which will be applied to the Host's invoice.

### Waiver of Liability, Release & Indemnification

The Host agrees to release against the Bistro & The Castle at Swan Lake, its agents and employees, from any liability from personal injury, property damage or loss sustained by the Host directly or indirectly resulting from the Host's activities or participation in the contracted Event. The Host further waives, as against the Bistro & The Castle at Swan Lake, its agents and employees, all claims recourses and rights of action that the Host might have against the Bistro & The Castle at Swan Lake as a result of such personal injury, property damage or loss. The Host agrees to indemnify, reimburse and hold harmless the Bistro & The Castle at Swan Lake, its agents and employees, from and against any and all claims, demands, losses, costs, actions, suits or proceedings by Third Parties that arise out of or are attributable in any way to, the Event or the activities of the Host, its guests, its agents or employees or the use of the Bistro & The Castle at Swan Lake Property. In this section "cost" includes lawyer's fees (on a solicitor and own client basis), accounting fees and expenses, court costs and all other out-of-pocket expenses. The Bistro & The Castle at Swan Lake expressly does not waive its rights to any indemnity to which it may be entitled in addition to that stated above.

### General

The Host acknowledges that he/she has read these waiver, release and indemnity agreements, and understands and accepts the contents hereof. The Host agrees that in the event that any provision herein contained is deemed to be unenforceable and/or invalid, that the provision shall be severable from the whole document and shall not affect the validity and enforceability of the other provisions and documents as a whole.

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Please sign below to acknowledge that you have read and understand policy and booking procedures

Please fill in required Credit Card Information, a date deposit of 10% of total event cost will be charged 1 month prior to event as outlined in policy, at the completion of event your credit card will be charge the full amount owing less date deposit. If you wish to pay by other form of payment, please indicate preference, a credit card will be required to secure event room, no charges will be added unless alternative payment is not completed at the end of event date, at such time the credit card on file will be charged full amount owing less date deposit.

\*\*\*Once transaction has been completed and approved, your credit card information will be shredded, your privacy is very important to us\*\*\*

Host Signature \_\_\_\_\_ Printed Name \_\_\_\_\_

Chip Vatamaniuck (Partner / Manager ) \_\_\_\_\_ Printed Name \_\_\_\_\_

### Credit Card Authorization

Date:

Product & Description:

Authorization Amount:

Name: \_\_\_\_\_  
(as it appears on your card)

Credit Card #: \_\_\_\_\_ Expiry Date: \_\_\_\_ / \_\_\_\_ CVC #: \_\_\_\_\_  
(Month/Year) (Back of Card)

Billing Address: \_\_\_\_\_

City \_\_\_\_\_, Prov \_\_\_\_\_

Signature: \_\_\_\_\_ Phone #: \_\_\_\_\_

### OFFICE USE ONLY

Date: \_\_\_\_\_ Invoice #: \_\_\_\_\_

Employee Name: \_\_\_\_\_

Product sent via: \_\_\_\_ pick up \_\_\_\_ mail \_\_\_\_ Other – describe \_\_\_\_\_

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