

## WINTER CATERING MENUS

Our Okanagan estate is nestled in the beautiful Okanagan Valley in the south central interior of British Columbia. The 125 acre Estate vineyard, located on the shores of Lake Okanagan, is owned and operated by the Stewart family, pioneering horticulturists in the Okanagan for 100 years. Named British Columbia's Winery of the Year 2004 by Wine Press Northwest, Quails' Gate welcomes over 100,000 visitors annually.

Our location and facilities at Quails' Gate are second to none and with our recently built Wine Shop we offer a variety of products from Quails' Gate Wines to local food and artisanal craft products. Our 3500 sq ft Wineshop features a state-of-the-art tasting bar, complete with self-rinsing spittoons, and captures the essence of the Allison House with reclaimed wood flooring, and a gorgeous hand-crafted stone fireplace. A must see stop on your Okanagan visit.



QUAILS' GATE  
*Okanagan Valley*

Our private dining room in the Hospitality Centre, the **STEWART FAMILY DINING ROOM**, is a fully equipped facility where groups of up to 40 people can hold private events, corporate retreats or family gatherings. With expansive windows that show the true scenic beauty surrounding Quails' Gate, it is the perfect venue for those special events. The balcony that surrounds the Hospitality Centre is the perfect place to enjoy the breathtaking views and can also add additional seating as well as a spectacular reception area for the Stewart Family Dining Room.

*The Stewart Family*

## GROUP LUNCH MENUS \*

### 2 COURSE LUNCH MENU

\$20 per person. Paired with Quails' Gate Wines \$30 per person.

#### First Course

#### ROASTED LOCAL SQUASH SOUP

whipped crème fraîche  
2006 Quails' Gate Chardonnay

#### Main Course

#### ROASTED HAM & GORT'S SMOKED GOUDA PANINI

garden basil pesto, Caesar salad  
2006 Quails' Gate Pinot Noir

### 3 COURSE LUNCH MENU

\$30 per person. Paired with Quails' Gate Wines \$45 per person

#### First Course

#### CAESAR SALAD

romaine hearts, classic dressing  
sundried black olives, Regianno cheese  
crispy capers  
2007 Quails' Gate Chenin Blanc

#### Main Course

#### CHICKEN "COQ AN VIN"

red wine braised leg, pappardelle noodle  
lardons, mushrooms, braising jus  
2006 Quails' Gate Pinot Noir

#### Dessert

#### ALMOND FINANCIER CAKE

preserved local fruit compote  
Chantilly cream  
2007 Quails' Gate Optima

\* A set menu is required for groups of 15 or more.



## GROUP DINNER MENUS \*

### 3 COURSE DINNER MENU

\$35 per person. Paired with Quails' Gate Wines, \$55 per person.

#### First Course

#### ROASTED LOCAL SQUASH SOUP

whipped crème fraîche  
2007 Quails' Gate Gewürztraminer

#### Main Course

#### FREE RANGE CHICKEN BREAST

roasted with Spanish paprika & lemon  
Yukon gold pomme puree, pan jus  
2006 Quails' Gate Pinot Noir

or

#### FILLET OF ARCTIC CHAR

pan seared, le Puy lentil ragout  
roast garlic cream  
2006 Quails' Gate Chardonnay

#### Dessert

#### ALMOND FINANCIER CAKE

preserved local fruit compote  
Chantilly cream  
2007 Quails' Gate Optima

### 4 COURSE DINNER MENU

\$50 per person. Paired with Quails' Gate Wines, \$75 per person.

#### First Course

#### BEETROOT & WALNUT SALAD

toasted walnuts, local chevre, frisée  
white balsamic dressing  
2007 Quails' Gate Chenin Blanc

#### Second Course

#### ROASTED LOCAL SQUASH SOUP

whipped crème fraîche  
2007 Quails' Gate Riesling

#### Main Course

#### FILLET OF ARCTIC CHAR

pan seared, le Puy lentil ragout  
roast garlic cream  
2006 Quails' Gate Chardonnay

or

#### AAA ALBERTA NY STEAK

centre cut 8oz steak  
warm baby potato & pancetta salad  
red wine jus  
2006 Quails' Gate Cabernet

#### Dessert

#### CHOCOLATE ESPRESSO CREME BRULEE

house made biscotti  
N/V Quails' Gate Tawny

\* A set menu is required for groups of 15 or more.

## Canapés & Hors D'oeuvres priced per dozen

### Chilled Canapés

|  |      |
|--|------|
| organic beet salad, toasted walnuts and Carmelis chevre spoons           | \$20 |
| brochettes of proscuitto and melon                                       | \$20 |
| smoked sablefish, roasted garlic and potato brandade                     | \$25 |
| wild pacific salmon tartar with gaufrette potatoes                       | \$25 |
| baby Bocconcini and cherry tomato brochettes with balsamic reduction     | \$25 |
| cold smoked wild salmon & chive mousse on Belgian endive                 | \$25 |
| smoked rainbow trout, baby potato boat, fresh horseradish cream          | \$25 |
| prawn "cocktail" on a spoon  | \$30 |
| olive oil poached albacore tuna, confit tomatoes, capers                 | \$30 |
| smoked breast of duck, fresh cherry compote, crostini                    | \$30 |
| freshly shucked pacific oysters on the half shell, chive mignonette      | \$35 |
| foie gras mousse, quince marmalade, toasted brioche                      | \$40 |
| arctic caribou carpaccio, pinot noir & cherry reduction, shaved Regianno | \$45 |

### Warm Canapés

|  |      |
|--|------|
| honey & balsamic glazed eggplant dumplings                                   | \$20 |
| wild pacific salmon cakes with capers & chive crème fraiche                  | \$25 |
| vegetable spring rolls, sweet chili dipping sauce                            | \$25 |
| wild mushroom cappuccinos  | \$25 |
| grilled prawn skewers with garlic lime & cilantro                            | \$30 |
| duck confit and preserved cherry spring rolls                                | \$35 |
| baja scallop & smoked bacon pinwheels  | \$40 |
| riesling braised wild boar belly, with grilled endive and cipolini marmalade | \$40 |
| fresh dungeness crab cakes, sauce remoulade                                  | \$45 |
| grilled lamb chops, truffled white bean purée                                | \$45 |



## CONTACT

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