

# HOLIDAY



SUN PEAKS GRAND  
HOTEL & CONFERENCE CENTRE



# DON'T MISS THE FUN – CHECK OUT WHAT'S HAPPENING THIS SEASON AT SUN PEAKS

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## DECEMBER 13 - 16 SPECTACULAR HOLIDAY KICK OFF WEEKEND

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The Sun Peaks community in conjunction with Tourism Sun Peaks and the Sun Peaks Grand Hotel have put together an enchanting weekend to get you into the holiday spirit.

It all starts on Thursday evening at Morrisey's Public House with "Holiday Open Mic" from 8 - 11pm.

Saturday will host many activities including Santa's alpine visit on the Morrisey's Patio starting at 11am, and an ice carving competition will take place in the clocktower square at the same time. The Sun Peaks Grand will be unveiling their 3rd annual Gingerbread House at 2pm and the lower lobby will host an Artisan Holiday Market from 10am - 6pm.

Other activities will be planned throughout the village including a maple toffee tent, a Girl Guides holiday ornament workshop, a Christmas cakewalk, live music slated for both Friday and Saturday nights and an exhibition hockey game at our new outdoor rink.

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## DECEMBER 21 FRIDAY RACE SERIES

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Come one, come all! Regardless of your ability level we encourage everyone to enter the recreational, fun-for-everyone (boarders and skiers) Friday Race Series.

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## DECEMBER 22 - 24 MEET SANTA

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Ski, skate, and share breakfast with Mr. Claus himself! Check out [www.sunpeaksresort.com](http://www.sunpeaksresort.com) for details.

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## DECEMBER 31 NEW YEAR'S EVE CELEBRATIONS

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Don't miss the biggest night of the year in Sun Peaks! Festivities kick off with the First Flight Big Air Invitational in the Rockstar Energy Terrain Park, followed by the Kids Glow Stick Parade on the village platter learning area. The Sundance ski run will come alive with an iridescent red glow as skiers and boarders descend with lit torches in hand for the famous Torchlight Parade. The grand finale is a spectacular Fireworks Show against our mountain backdrop.

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## JANUARY 12 SUN PEAKS FAMILY CUP ALPINE RACE

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The Sun Peaks Family Cup 'All-Nations Celebration' is celebrating its 12th year in Sun Peaks Resort. We'll be hitting the slopes once again for this family friendly Dual Slalom race.

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## JANUARY 11 - 20 20TH ANNUAL SUN PEAKS WINTER OKANAGAN WINE FESTIVAL

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Originally starting out as a two-night Icewine Festival, the event now spans 10 days featuring more than 20 events.

# HAPPY HOLIDAYS FROM SUN PEAKS GRAND!

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## PRIVATE HOLIDAY PARTIES

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Over the holidays, if you're wanting to host a private party for a small group of friends or an Office Christmas Party, we have everything you need. For more information, contact us at 250.578.6040 or [salesco@sunpeaksgrand.com](mailto:salesco@sunpeaksgrand.com), and let us help you plan your special event!

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## SANTA HAS OVER-DELIVERED THIS YEAR!

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He heard our wish for all new guest rooms and he sent his helpers to make it happen.

We are thrilled to share happy holiday wishes and our brand-new rooms with you during this magical season.

From all of us at Sun Peaks Grand Hotel & Conference Centre we wish you peace, joy, and happiness throughout the holiday season and in the New Year.



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# CHRISTMAS EVE IN MANTLES RESTAURANT

WE'VE BEEN SERVING OUR CHRISTMAS EVE DINNER BUFFET IN MANTLES RESTAURANT FOR MANY YEARS. IT'S THE PERFECT FAMILY FRIENDLY ATMOSPHERE. WITH CHILDREN, WE RECOMMEND YOU DINE EARLY SO YOU CAN ATTEND THE 'Twas the Night Before Christmas Reading in our Upper Lobby at 7:30PM.

\$83 PER PERSON | \$38 PER CHILD 12 AND UNDER | FREE FOR CHILDREN UNDER FIVE YEARS OF AGE  
(Prices include taxes and gratuities)

## SAMPLE MENU

### HOUSE BAKED BREAD PRESENTATION

#### SALADS

- Assorted organic greens, dried cranberry and cherry tomatoes, selection of dressings
- Traditional Caesar salad, croutons and grated parmesan cheese
- Cherry tomato, bocconcini, basil with white balsamic dressing
- Russian salad with carrots, potatoes and green peas
- Couscous salad with dried fruits, mandarin dressing
- Green bean salad with orange and mint

#### PLATTERS

- European deli meat platter, dijon honey dip
- Chilled snow crab claws, chilled prawns, mussels and clams with cocktail sauce and lemon
- Smoked salmon with capers, horseradish cream

#### HAND CARVED BY OUR CHEFS

- Carved Canadian AAA beef striploin with assorted mustards, horseradish and red wine mustard jus
- Roast turkey with apricot, cranberry and sage stuffing, gravy, cranberry relish

### MAIN COURSE

- Pan seared Salmon, confit cherry tomato
- Spice rubbed roasted pork loin, apricot and apple sauce
  - Mixed vegetable and paneer khorma
  - Garlic mashed potatoes
  - Green pea pilaf
  - Steamed seasonal vegetables

### DESSERT

- Fresh fruit platter with seasonal berries
- Gingerbread cookies
- Christmas Yule log
- Selection of cheesecakes
- Sticky toffee pudding
- Fruit pies
- Assorted cupcakes
- Homemade Christmas cake with brandy sauce
- Assorted shortcakes



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RESERVATIONS RECOMMENDED



# CHRISTMAS DAY BRUNCH IN MANTLES RESTAURANT

BACK BY POPULAR DEMAND, CHRISTMAS DAY BRUNCH HAS SOMETHING FOR EVERYONE ON THIS FESTIVE DAY.

\$55 PER PERSON | \$28 PER CHILD 12 AND UNDER | FREE FOR CHILDREN UNDER FIVE YEARS OF AGE

(Prices include taxes and gratuities)

## SAMPLE MENU

### BREAKFAST OFFERINGS

- Omelet Station on the buffet
- Eggs Benedict (from the pass)
- Smoked bacon and sausage
- Fluffy scrambled eggs
- Home style potato wedges
- Waffle station with seasonal fruit compotes and syrups

### SALADS

- Caesar salad, shaved parmesan, garlic and herb croutons
- Mustard and scallion potato salad
- Coleslaw with pineapple and raisins
- Spring baby greens, selection of dressings and toppings

### PLATTERS

- Butchers choice cold cut charcuterie platter
- Selection of artisanal cheese
- House baked artisan bread presentation and breakfast pastries, whipped butter



RESERVATIONS RECOMMENDED

### CARVERY & LUNCH OFFERINGS

- Carved turkey, apricot and raisin stuffing, gravy, cranberry sauce
- Carved honey glazed and clove studded ham on the bone, Dijon mustard
- Lamb khorma
- Vegetable lasagna
- Cumin rice
- Steamed seasonal vegetables

### KIDS BUFFET

- Spaghetti with tomato sauce and meatballs
- Chicken fingers
- Potato chippers
- Crudités

### DESSERTS

- Candy bar - jujubs, gummies, smarties, twizzlers, jelly beans
- Fresh fruit platter with seasonal berries
- Gingerbread cookies
- Christmas Yule log
- Selection of cheesecakes
- Sticky toffee pudding
- Assorted cupcakes
- Homemade Christmas cake with brandy sauce
- Assorted shortcakes





# FIVE COURSE TABLE D'HOTE CHRISTMAS DINNER IN MANTLES RESTAURANT

OUR SIGNATURE FIVE COURSE MENU IN MANTLES RESTAURANT HAS BEEN A SELL-OUT FOR FIVE YEARS RUNNING. AN ELEGANT AFFAIR FOR SMALL TO MEDIUM SIZED GROUPS, OUR CHEF HAS CREATED A MENU TO WOW YOUR TASTE BUDS, AND WILL DELIVER AN UNFORGETTABLE EVENING.

\$120 PER PERSON | \$81 PER CHILD 12 AND UNDER | UP TO EIGHT GUESTS PER TABLE

(Prices include taxes and gratuities)

## SAMPLE MENU

### AMUSE BOUCHE

Foie gras torchon, pumpernickel rounds, peach jam, micro basil

Rustic baguette, artichoke parmesan dip

### SALAD

Cantaloupe, prosciutto and arugula salad, reduced merlot balsamic glaze

### SOUP

Lobster bisque, crustacean oil, daikon sprouts

### CHOICE OF ENTRÉE

Beef wellington, truffled mash, seasonal vegetables, red wine jus

or

Traditional Roast Tom Turkey, Mashed potato, crisp Brussel sprouts, sherry gravy, cranberry sauce

or

Pacific ling cod, wild rice pilaf, asparagus, thai red curry sauce

or

Roasted garlic, spinach and ricotta ravioli, wilted spinach, shaved parmesan

### DESSERT

Salted Caramel vanilla crunch cake, French macaroon, raspberry soil



RESERVATIONS REQUIRED



# CHRISTMAS DINNER IN THE SUN PEAKS GRAND BALLROOM

ENJOY OUR FESTIVE THEMED DINNER BUFFET WITH FAMILY AND FRIENDS IN OUR GRAND BALLROOM.  
LIVE ENTERTAINMENT THROUGHOUT THE EVENING WITH AN EASY LISTENING HOLIDAY ROCK THEME.

\$103 PER PERSON | \$41 PER CHILD 12 AND UNDER | FREE FOR CHILDREN UNDER FIVE YEARS OF AGE  
(Prices include taxes and gratuities)

## SAMPLE MENU

### HOUSE BAKED BREAD PRESENTATION

#### SALADS

- Assorted organic greens, cucumber and cherry tomatoes, selection of dressings
- Traditional Caesar salad, croutons and grated parmesan cheese
- Greek salad
- Grilled asparagus, shaved parmesan, balsamic dressing
- Bacon and apple, farro salad
- Butternut squash and quinoa salad, mandarin segments, cranberries

#### PLATTERS

- European deli meat platter dijon honey dip
- Chilled snow crab claws, chilled prawns, mussels and clams with cocktail sauce and lemon
- Smoked salmon with capers, horseradish cream

#### HAND CARVED BY OUR CHEFS

- Carved Canadian AAA beef ribeye with assorted mustards, horseradish and red wine mustard jus
- Roast turkey with apricot, cranberry and sage stuffing, gravy, cranberry relish



RESERVATIONS RECOMMENDED

### MAIN COURSES

- Pan seared Halibut, lemon butter and capers
- Grilled chicken breast, mushroom cream sauce
  - Curried potato and cauliflower
  - Roast baby potatoes
  - Cumin rice
  - Steamed seasonal vegetables

### DESSERT

- Fresh fruit platter with seasonal berries
- Gingerbread cookies
- Christmas Yule log
- Selection of cheesecakes
- Sticky toffee pudding
- Baked fruit pies
- Assorted cupcakes
- Homemade Christmas cake with brandy sauce
- Assorted shortcakes

### LIVE STATION

- Flamed Christmas plum pudding, brandy butter sauce





# NEW YEAR'S EVE DINNER BUFFET IN MANTLES RESTAURANT

MANTLES PLAYS HOST TO THIS FAMILY FRIENDLY EVENT AND IS THE PLACE TO DINE EARLY IF YOU WANT TO SEE THE EVENING FIREWORKS AND THE TORCH-LIT SKI.

\$90 PER PERSON | \$41 PER CHILD 12 AND UNDER | FREE FOR CHILDREN UNDER FIVE YEARS OF AGE  
(Prices include taxes and gratuities)

## SAMPLE MENU

### HOUSE BAKED BREAD PRESENTATION

#### SALADS

- Hand selected mixed greens, grape tomato, cucumber, sweet peppers, choice of dressings and toppings (GF)
- Caesar salad, herb crostini, parmesan cheese
- Panzanella salad with crusty bread, cucumber, tomato and bell peppers
- Sweet potato and cauliflower salad, pomegranate seeds
- Mediterranean watermelon salad with cucumber and feta
- Hummus, toasted walnuts
- Potato chaat, onions, tomato, cilantro and tamarind

#### PLATTERS

- European deli meat platter, honey Dijon
- Chilled snow crab claws, chilled prawns, mussels and clams with cocktail sauce and lemon
- Smoked salmon with capers, horseradish cream

### HAND CARVED BY OUR CHEFS

- Carved AAA Canadian Beef striploin with assorted mustards, horseradish and red wine mustard jus
- Carved pork porchetta, Italian salsa verde

#### MAIN COURSE

- Creamy chicken curry
- Baked salmon, capers, lemon beurre blanc
  - Red skin mashed potatoes (GF)
  - Baked stuffed four cheese pasta
  - Steamed seasonal vegetables (GF)
  - Steamed rice (GF)

#### DESSERT

- Fresh fruit salad with seasonal berries
- Selection of cheesecakes
- Sticky toffee pudding
- Chocolate yule logs
- Rum balls
- Baked fruit pies
- Assorted cupcakes
- Assorted shortcakes

#### KIDS MENU

- Macaroni and cheese
- Chicken fingers, plum sauce
- Chippers
- Crudités, ranch dip

RESERVATIONS RECOMMENDED





# NEW YEAR'S EVE GALA DINNER BUFFET AND DANCE IN THE GRAND BALLROOM

SEE OUT THE OLD AND BRING IN THE NEW WITH GREAT COMPANY, OUR GALA DINNER BUFFET, AND A FESTIVE ATMOSPHERE IN OUR GRAND BALLROOM WHERE YOU CAN DANCE THE NIGHT AWAY TO XTREME RADIO.

\$103 PER PERSON | \$80 PER CHILD 12 AND UNDER

(Prices include taxes and gratuities)

## SAMPLE MENU

### HOUSE BAKED BREAD PRESENTATION

#### SALADS

- Hand selected mixed greens, grape tomato, cucumber, sweet peppers, choice of dressings and toppings (GF)
- Caesar salad, herb crostini, parmesan cheese
- Panzanella salad with crusty bread, cucumber, tomato and bell peppers
- Sweet potato and cauliflower salad, pomegranate seeds
- Mediterranean watermelon salad with cucumber and feta
- Hummus, toasted walnuts
- Potato chaat, onions, tomato, cilantro and tamarind

#### PLATTERS

- European deli meat platter, honey Dijon
- Chilled snow crab claws, chilled prawns, mussels and clams with cocktail sauce and lemon
- Smoked salmon with capers, horseradish cream

#### HAND CARVED BY OUR CHEFS

- Carved AAA Canadian Beef striploin with assorted mustards, horseradish and red wine mustard jus
- Carved pork porchetta, Italian salsa verde

#### LIVE STATION

- Truffled risotto with wild mushrooms and asparagus, grana padana wheel

RESERVATIONS RECOMMENDED

### MAIN COURSE

- Creamy chicken curry
- Baked salmon, capers, lemon buerre blanc
  - Red skin mashed potatoes (GF)
  - Steamed seasonal vegetables (GF)
  - Steamed rice (GF)

### DESSERT

- Fresh fruit salad with seasonal berries
- Selection of cheesecakes
- Sticky toffee pudding
- Chocolate yule logs
- Rum balls
- Baked fruit pies
- Assorted cupcakes
- Assorted shortcakes

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SUN PEAKS GRAND  
HOTEL & CONFERENCE CENTRE

TO BOOK YOUR ELEVATED EXPERIENCE, CONTACT

3240 Village Way, Sun Peaks, British Columbia, Canada V0E 5N0, Toll Free: 1 844.SP.GRAND (774.7263)  
Phone: 250.578.6000, Fax: 250.578.6001, Hotel: [www.sunpeaksgrand.com](http://www.sunpeaksgrand.com), Resort: [www.sunpeaksresort.com](http://www.sunpeaksresort.com)

