SOUTH OKANAGAN EVENTS CENTRE

SUITE MENU

2026 / 2027

SOUTH OKANAGAN EVENTS CENTRE

OVG
OAK VIEW GROUP

WELCOME TO THE
SOUTH OKANAGAN EVENTS CENTRE

Our food service team eagerly awaits the opportunity to create incomparable experiences each time you visit your Executive Suite. We believe in the quality of your experience, the finest food and beverage, complemented by efficient and gracious service. We are here to assure that your South Okanagan Events Centre experience is superb!

Ordering for your Executive Suite

Food and beverage from the Executive Suite Menu must be ordered at least two full business days in advance of an event. To guarantee delivery of your pre-order, they must be received by 2 pm, 48 business hours in advance. For example, orders for a Monday event should be received by 2 pm on the Thursday prior. Please consult with us for special occasion needs and remember that, with the exception of specialty birthday cakes, no outside food or beverage may be brought into the South Okanagan Events Centre. Pricing does not include sales tax.

Game day menu will be available, but wait times can be up to 2 hours. Kitchen closes at the puck drop of 3rd period or after intermission of events.

Alcohol Services

At the South Okanagan Events Centre, we encourage the responsible consumption of alcoholic beverages in moderation. **Alcohol may not be brought in or removed from the South Okanagan Events Centre without proper prior written consent from the Food & Beverage Department.**

PRE-ORDER PACKAGES

Must be submitted 48 hours prior to event

Game Day Starter

2-4 Guests | Gathering $195

Garlic Button Ribs
Crispy bone-in pork ribs tossed in garlic butter and lemon juice

Chicken Wings
Tossed in your choice of hot, honey garlic, salt and pepper, Korean BBQ

Crudité & Dip
Assorted fresh vegetables with ranch or hummus

Game Day Classic

5-8 Guests | Celebration $285
10-15 Guests | Full Suite $430

Garlic Button Ribs
Crispy bone-in pork ribs tossed in garlic butter and lemon juice

Chicken Wings
Tossed in your choice of hot, honey garlic, salt and pepper, or Korean BBQ

Kettle Chips & House French Onion Dip
Freshly cooked kettle chips with French onion dip

Crudité & Dip
Assorted fresh vegetables with ranch or hummus

French Fries
Golden, crispy, and served fresh

Okanagan Harvest

2-4 Guests | Gathering $195
5-8 Guests | Celebration $285
10-15 Guests | Full Suite $430

Slow Roasted Baby Back Ribs
Braised pork ribs with bbq sauce

Lemon Herb Chicken Skewers
Greek marinated and grilled chicken skewers

Greek Herb Potatoes
Roasted baby potatoes tossed in Greek seasoning

Harvest Salad
Artisan greens, local goat cheese, fresh apple, dried cherries, pumpkin seeds and raspberry vinaigrette

Grilled Pita / Served with Hummus and Tzatziki

All prices subject to applicable sales tax

BACKYARD BBQ

BBQ Chicken Skewers
BBQ marinated and grilled chicken skewers

Pulled Pork with Brioche Slider Buns
Tender pulled pork in tangy bbq sauce

Roasted Baby Potatoes with Chimichurri
Roasted baby potatoes tossed in chimichurri

Tomato & Cucumber Salad
Fresh cucumber and tomato salad with green onion and dill in a creamy vinaigrette

Cornbread
Sweet and salty cornbread

Brownies
Fudge brownie stack with chocolate and caramel sauce

2-4 Guests | Gathering $125
5-8 Guests | Celebration $250
10-15 Guests | Full Suite $420

All prices subject to applicable sales tax

OKANAGAN GRAZING BOARD

Artisan Cheese
Assorted local and imported cheese, seeds and dried fruit

Charcuterie
Assorted cured meats

Popcorn
Buttered bottomless popcorn

Seasonal Fruit
Fresh sliced seasonal fruit selection

Crudité & Dip
Assorted fresh vegetables with ranch or hummus

Olives & Assorted Pickles
Chef's selection of pickles and olives

Kettle Chips & House French Onion Dip
Freshly cooked kettle chips with French onion dip

6-10 Guests | Full Suite $375

All prices subject to applicable sales tax

FAMILY FEAST

Hot Dogs
Steamed hot dog with onion, sauerkraut, Rad Relish®, mustard and ketchup

Chicken Cruncher Chunks
Lightly breaded chicken pieces served with plum sauce and honey mustard

Fries
Golden, crispy, and served fresh

Fresh Popcorn
Buttered bottomless popcorn

Fresh Baked Cookies
Assorted freshly baked cookies

2-4 Guests | Gathering $155 (4 dogs, 1 lb chicken, 1/2 pan fries)
5-8 Guests | Celebration $300 (8 dogs, 2lb chicken, full pan fries)
10-15 Guests | Full Suite $500 (15 dogs, 4lbs chicken, full pan fries)

All prices subject to applicable sales tax

DETROIT STYLE PIZZA

Spinach & Artichoke
Creamy spinach and artichoke with green goddess, and parmesan

Quattro Salse
Mozza, alfredo, marinara, vodka, basil pesto, parmesan, EVOO

Onion & Swiss
Caramelized onion, pickled onion, green onion, garlic parmesan dip

8 Cut | $48

All prices subject to applicable sales tax

BUILD YOUR OWN SUITE

Proteins

Chicken Wings
3lb | $78

Chicken Cruncher Chunks
2lb | $65

BBQ Chicken Skewers
8pc | $32

Lemon Herb Chicken Skewers
8pc | $32

Garlic Button Ribs
2lb | $68

Coconut Shrimp
36pc | $77

Pulled Pork with Brioche Slider Buns
1lb | $35

Each platter serves 3-5 people

Shareables

Pretzel Bites & Beer Mustard | $36

Spinach Artichoke Dip | $60

Hummus & Warm Pita | $40

Tortilla Chips & House Salsa | $36

Kettle Chips & House French Onion Dip | $36

Popcorn | $25

Each platter serves 3-5 people

All prices subject to applicable sales tax

BUILD YOUR OWN SUITE

Sides

Waffle Fries | $60
Greek Lemon Potatoes | $65
Hummus & Warm Pita | $40
Chimichurri Roasted Potatoes | $36
Each platter serves 3-5 people

Boards & Platters

Artisan Cheese Board | $86
Charcuterie Board | $80
Seasonal Fruit Platter | $62
Crudité Platter | $55
Each platter serves 3-5 people

Salads

Caesar Salad | $60
Harvest Salad | $72
Tomato & Cucumber Salad | $40
Each platter serves 3-5 people

Desserts

Cookie Platter | $40
Brownie Platter | $72
Each platter serves 4-6 people

All prices subject to applicable sales tax

BEVERAGES

**Assorted selection, please ask your server*

Soft Drinks (355 ml)

Pepsi, Diet Pepsi, Ginger Ale, 7-Up
Root Beer, Dr Pepper, Orange Crush
3pck $9.00 | 6pck $15.00

Bottled Water (591 ml)

3pck $10.75 | 6pck $21.00

Juice

Orange, Cranberry, Pineapple, Grapefruit, Clamato **$7.50 each** (1 Liter)
Dole | Strawberry Kiwi, Pineapple Passion Mango, Apple, Orange **$10.00 per 3pck Cans** (340 ml)
Lass Chance | Peach, Pear, Plum **$20.00 per 4pck Cans** (355 ml)

Non-Alcoholic Beer & Mocktails (355 ml)

Corona Cero, Budweiser Zero, Nonny's*
Farming Karma Mocktails*
$20.25 per 3pck | $37.50 per 6pck

Beers, Cider & More

Domestic & Craft Beer (355 ml)

Budweiser, Bud Light, Kokanee
Cannery Brewing | Lakeboat Lager, Naramata Nut Brown
Neighbourhood Brewing | Johnny's Pale Ale, Way of Life Hazy IPA
Yellow Dog | El Perro Cerveza Clara
$25.25 per 3pck | $48.00 per 6pck

Premium Beer (355 ml)

Stella Artois, Corona, Michelob Ultra
$28.50 per 3pck | $54.00 per 6pck

Craft Gluten Free Beer (473 ml)

Abandoned Rail | Gluten Schmuten, Gluten Free Citrus Pale Ale
$28.50 per 3pck | $54.00 per 6pck

Coolers (355 ml)

NÜTRL Vodka Soda*
Yellow Dog Spirits | Hi There! Peach Hard Iced Tea
$31.00 per 3pck | $60.00 per 6pck

Ciders (355 ml)

Lass Chance Cider*
$31.00 per 3pck | $60.00 per 6pck

Liquors (750 ml)

Assorted Whiskey*, Rum*, Vodka*, Scotch*, Gin*, Tequila* & Liqueurs*
Starting at $80.00

All prices subject to applicable sales tax

White Wine By The Bottle

Hester Creek Pinot Gris ABV 12.7%
Green apple, melon, cantaloupe and anise aromas with a full mouthfeel of Asian pear
Bottle | $35.50

Sumac Ridge - Ridge White ABV 13%
Showcases floral and citrus aromas, followed by layers of grapefruit, peaches and jasmine
Bottle | $35.50

Dirty Laundry Hush White ABV 12.5%
Gewürztraminer, Chardonnay, Viognier and Riesling blend with white flower aromas
Bottle | $39.99

Kim Crawford Sauvignon Blanc ABV13%
Ripe flavours of passion fruit, melon, and grapefruit
Bottle | $55.00

Red Rooster Chardonnay ABV 12.5%
Crisp green apple, ripe pear, citrus zest, juicy peach and subtle orange blossom
Bottle | $58.50

Gray Monk Riesling ABV 13%
Light-bodied and off-dry with aromas of citrus, apple and white peach
Bottle | $58.50

Gneiss Winery Viognier ABV 13%
Well-rounded, creamy mouthfeel with hints of apricot and tangerine
Bottle | $66.50

Rosé Wine By The Bottle

Hester Creek Rosé Cabernet Franc
ABV 12.9%
Ripe strawberry, rhubarb, pomegranate and a hint of cinnamon stick
Bottle | $47.50

Gray Monk Rosé ABV 12.8%
Pale rosé petal pink with strawberry, raspberry, ripe melon and red currant
Bottle | $47.50

Dirty Laundry Hush Rosé ABV 12.8%
Pinot Gris and Cabernet Sauvignon blend with a hint of sweetness on the palate
Can (250ml) | $16.00 Bottle | $47.50

Dirty Laundry Hush Rosé Now Available in Cans

Red Wine By The Bottle

Hester Creek Cabernet Merlot ABV 13.4%
Fruit-forward aromas of blueberry, blackberry, cacao, caramel and sage
Bottle | $35.50

Sumac Ridge - Ridge Red ABV 13.5%
Rich plum and raspberry aromas with red fruit flavours, subtle oak and vanilla
Bottle | $35.50

Dirty Laundry Hush Red ABV 13%
Merlot, Malbec and Cabernet Sauvignon blend with notes of pomegranate, raspberry jam and cherry cola
Bottle | $44.99

Tinhorn Creek Cabernet Franc ABV 12.1%
Dusty cocoa powder, black cherry, strawberry rhubarb pie crust and fine tannins
Bottle | $58.50

Gray Monk Pinot Noir ABV 13.8%
Ripe cherry, wild strawberry and a hint of savoury earthy notes with integrated tannins
Bottle | $58.50

Gneiss Winery The Chief ABV 13.8%
Bold red blend (Merlot, Petit Verdot, Cabernet Sauvignon) aged 18 months in French oak
Bottle | $99.99

Hester Creek The Judge ABV 13.9%
Black cherry, blackberry, leather, cocoa, toasty oak, anise and velvety tannins
Bottle | $99.99

Sparkling Wine By The Bottle

Honest Lot Sparkling ABV 12%
Clear and bright with aromas of red apple, peach, citrus and a lively mousse
Bottle | $35.50

Steller's Jay Brut ABV 12.5%
Crisp sparkling wine with white peach, golden orchard fruit and toasted nut flavours
Bottle | $50.99

All prices subject to applicable sales tax

SOUTH OKANAGAN EVENTS CENTRE

OVG
OAK VIEW GROUP

SOEC.CA