

# Meetings & Banquets

At Kootenay Lakeview Lodge & McQ's Restaurant in Balfour

# Meeting Facilities

Closed Restaurant for meeting	\$200.00
Executive Suite for meeting (max 25 people)	\$100.00

# Accommodation

All rooms at Kootenay Lakeview Lodge include continental breakfast and a private balcony overlooking the lake.

## Room Rates

Renting 1 to 7 rooms	\$99.00
Renting 8 to 14 rooms	\$89.00
Renting 15 to 20 rooms	\$79.00

# Entertainment

A number of entertainment options are available for your Christmas party!

Casino Night  
Murder Mystery  
Live Music (Background)  
D.J. Service

Call Reg Clarkson for Quotes!

# Breakfast & Lunch

Buffet Style Breakfast (minimum 15 people)	\$10.95
Note: Continental Breakfast is included at no extra charge	

Buffet Style Lunch (minimum 15 people)	\$13.95
Note: McQ's Restaurant is not regularly open for lunch service	

# Dinners

## The Simplistic

Assorted Rolls with Butter  
Freshly Brewed Coffee/Tea

### Salads

Please choose one salad from the following:

**Caesar**

traditional with fresh Parmesan

**House (mixed greens)**

honey mustard vinaigrette and vegetables

**Greek**

layered with feta and topped with kalamata olives

**Potato**

creamy with fresh crab and dill

**Pasta**

tossed in pesto and topped with goat cheese

**Asian**

rice noodles with julienne vegetables with peanut sauce

**Tofu**

crisp tofu over exotic lettuce with marinated vegetables

**Root Vegetable**

thinly sliced and tossed in a light vinaigrette

**Lentil**

mixed with chick peas, Cous Cous and a zesty dressing

**Southern**

B.B.Q vegetables and chicken with southern style

### Hot Items

Please choose two Entrées from the following:

**Veal Inside Round**

slow cooked to medium rare served with  
marsla mushroom and leek ragout

**Pan Seared Fillet of Salmon**

served with a creamy dill sauce

**Chicken Parmesan**

Stuffed with havarti & bacon in a sweet tomato chutney

**Spanish Paella**

basmati rice, shrimp, mussels, chicken and  
chorizo sausage in a saffron broth

**Fettuccini Alfredo**

topped with Cajun chicken

**Seafood Casserole**

topped with golden mashed potato and Parmesan

**Indian Spiced Salmon**

with an Asian style mango chutney

**Pork Crown Roast**

with grain mustard white wine reduction

**Mediterranean Stuffed Chicken**

with sweet chilli cream sauce

**Roasted Chicken**

with a smoked bacon and mushroom compote

**Penne Pasta**

with smoked tomato basil sauce

**Vegetarian Pasta**

with pesto and Parmesan topped with grilled vegetables

**Vegetarian Quiche**

served with a sweet tomato salsa

Choice of Potato (Mashed, Roasted Garlic Mashed, Horseradish Mashed, Roasted or Dauphine)  
Or Choice of Pasta - Penne (Pesto, Tomato or Alfredo)

Seasonal Vegetable Medley

**\$23.95 per person (\$11.95 for children under 12)**

# Dinners

## The Distinctive

Assorted Rolls with Butter  
Freshly Brewed Coffee/Tea

### Platter

Vegetable Crudites

### Salads

Please choose three salads from the following:

#### Caesar

traditional with fresh Parmesan

#### House (mixed greens)

honey mustard vinaigrette and vegetables

#### Greek

layered with feta and topped with kalamata olives

#### Potato

creamy with fresh crab and dill

#### Pasta

tossed in pesto and topped with goat cheese

#### Asian

rice noodles with julienne vegetables with peanut sauce

#### Tofu

crisp tofu over exotic lettuce with marinated vegetables

#### Root Vegetable

thinly sliced and tossed in a light vinaigrette

#### Lentil

mixed with chick peas, Cous Cous and a zesty dressing

#### Southern

B.B.Q vegetables and chicken with southern style

### Hot Items

Inside Round of Beef Slow Roasted (Carved and served with chasseur sauce and horseradish)

Please choose one additional Entrée from the following:

#### Veal Inside Round

slow cooked to medium rare served with  
marsla mushroom and leek ragout

#### Pan Seared Fillet of Salmon

served with a creamy dill sauce

#### Chicken Parmesan

Stuffed with havarti & bacon in a sweet tomato chutney

#### Spanish Paella

basmati rice, shrimp, mussels, chicken and  
chorizo sausage in a saffron broth

#### Fettuccini Alfredo

topped with Cajun chicken

#### Seafood Casserole

topped with golden mashed potato and Parmesan

#### Indian Spiced Salmon

with an Asian style mango chutney

#### Pork Crown Roast

with grain mustard white wine reduction

#### Mediterranean Stuffed Chicken

with sweet chilli cream sauce

#### Roasted Chicken

with a smoked bacon and mushroom compote

#### Penne Pasta

with smoked tomato basil sauce

#### Vegetarian Pasta

with pesto and Parmesan topped with grilled vegetables

#### Vegetarian Quiche

served with a sweet tomato salsa

Choice of Potato (Mashed, Roasted Garlic Mashed, Horseradish Mashed, Roasted or Dauphine)

Choice of Pasta - Penne (Pesto, Tomato or Alfredo)

Seasonal Vegetable Medley

**\$29.95 per person (\$14.95 for children under 12)**

Prices throughout the Wedding Package are subject to change without notice.  
Prices DO NOT include applicable taxes or gratuities

# Dinners

## The Indulgent

Assorted Rolls with Whipped Butter  
Fresh Brewed Coffee/Tea

### Platters

Vegetable Crudites  
Fresh Fruit and Cheese

### Salads

Please choose three salads from the following:

#### Caesar

traditional with fresh Parmesan

#### House (mixed greens)

honey mustard vinaigrette and vegetables

#### Greek

layered with feta and topped with kalamata olives

#### Potato

creamy with fresh crab and dill

#### Pasta

tossed in pesto and topped with goat cheese

#### Asian

rice noodles with julienne vegetables with peanut sauce

#### Tofu

crisp tofu over exotic lettuce with marinated vegetables

#### Root Vegetable

thinly sliced and tossed in a light vinaigrette

#### Lentil

mixed with chick peas, Cous Cous and a zesty dressing

#### Southern

B.B.Q vegetables and chicken with southern style

### Hot Items

Roasted New York 'AAA' Strip Loin (Carved and served with chasseur sauce and horseradish)

Please choose two additional Entrees from the following:

#### Veal Inside Round

slow cooked to medium rare served with  
marsla mushroom and leek ragout

#### Pan Seared Fillet of Salmon

served with a creamy dill sauce

#### Chicken Parmesan

Stuffed with havarti & bacon in a sweet tomato chutney

#### Spanish Paella

basmati rice, shrimp, mussels, chicken and  
chorizo sausage in a saffron broth

#### Fettuccini Alfredo

topped with Cajun chicken

#### Seafood Casserole

topped with golden mashed potato and Parmesan

#### Indian Spiced Salmon

with an Asian style mango chutney

#### Pork Crown Roast

with grain mustard white wine reduction

#### Mediterranean Stuffed Chicken

with sweet chilli cream sauce

#### Roast Chicken

with a smoked bacon and mushroom compote

#### Penne Pasta

with smoked tomato basil sauce

#### Vegetarian Pasta

with pesto and Parmesan topped with grilled vegetables

#### Vegetarian Quiche

served with a sweet tomato salsa

Choice of Potato (Mashed, Roasted Garlic Mashed, Horseradish Mashed, Roasted or Dauphine)

Choice of Pasta - Penne (Pesto, Tomato, Alfredo)

Seasonal Vegetable Medley

**\$32.95 per person (\$16.45 for children under 12)**

Prices throughout the Wedding Package are subject to change without notice.  
Prices DO NOT include applicable taxes or gratuities

# Dinners

## The Unforgettable

Assorted Rolls with Whipped Butter  
Fresh Brewed Coffee/Tea

### Platters

Vegetable Crudites  
Fresh Fruit and Cheese  
Assorted European Cold Cuts and Breads

### Salads

Please choose three salads from the following:

#### Caesar

traditional with fresh Parmesan

#### House (mixed greens)

honey mustard vinaigrette and vegetables

#### Greek

layered with feta and topped with kalamata olives

#### Potato

creamy with fresh crab and dill

#### Pasta

tossed in pesto and topped with goat cheese

#### Asian

rice noodles with julienne vegetables with peanut sauce

#### Tofu

crisp tofu over exotic lettuce with marinated vegetables

#### Root Vegetable

thinly sliced and tossed in a light vinaigrette

#### Lentil

mixed with chick peas, Cous Cous and a zesty dressing

#### Southern

B.B.Q vegetables and chicken with southern style

### Hot Items

Carved Prime Rib (with a chardonnay reduction)

Please choose two additional Entrees from the following:

#### Veal Inside Round

slow cooked to medium rare served with  
marsla mushroom and leek ragout

#### Pan Seared Fillet of Salmon

served with a creamy dill sauce

#### Chicken Parmesan

Stuffed with havarti & bacon in a sweet tomato chutney

#### Spanish Paella

basmati rice, shrimp, mussels, chicken and  
chorizo sausage in a saffron broth

#### Fettuccini Alfredo

topped with Cajun chicken

#### Seafood Casserole

topped with golden mashed potato and Parmesan

#### Indian Spiced Salmon

with an Asian style mango chutney

#### Pork Crown Roast

with grain mustard white wine reduction

#### Mediterranean Stuffed Chicken

with sweet chilli cream sauce

#### Roasted Chicken

with a smoked bacon and mushroom compote

#### Penne Pasta

with smoked tomato basil sauce

#### Vegetarian Pasta

with pesto and Parmesan topped with grilled vegetables

#### Vegetarian Quiche

served with a sweet tomato salsa

Choice of Potato (Mashed, Roasted Garlic Mashed, Horseradish Mashed, Roasted or Dauphine)  
Choice of Pasta - Penne (Pesto, Tomato or Alfredo)

Seasonal Vegetable Medley

**\$39.95 per person (\$19.95 for children under 12)**

Prices throughout the Wedding Package are subject to change without notice.  
Prices DO NOT include applicable taxes or gratuities

# Beverages

## Non Alcoholic Beverages & Spirits

Soft Drinks/Fruit Juice	\$ 1.75
Highballs/Domestic Beer/Cider/House Wine	\$ 4.25
Imported/Micro Brewed Beers	\$ 4.95
Premium Spirits/Liqueurs	\$ 4.75
Doubles	\$ 6.75

## Wine

Red	Goundrey Shiraz	\$13.00
	Goundrey Cabernet Merlot	\$13.00
	Inniskillin Cabernet Sauvignon	\$10.99
	Inniskillin Pinot Noir	\$10.49
	Jackson Triggs Merlot	\$14.99
	NK'MIP Merlot	\$18.99
	RH Phillips Shiraz	\$14.00
	Sumac Ridge Cabernet Sauvignon	\$19.99
White	Goundrey Unwooded Chardonnay	\$13.00
	Inniskillin Pinot Blanc	\$10.49
	Jackson Triggs Chardonnay	\$12.50
	RH Phillips Sauvignon Blanc	\$13.00
	See Ya Later Ranch Pinot Gris	\$19.99
	See Ya Later Ranch Chardonnay	\$18.99
	Sumac Ridge Gewürztraminer	\$13.99
Sumac Ridge Okanagan Blush	\$ 9.99	
House	Sawmill Creek Merlot - 1 litre	\$ 8.50
	Sawmill Creed Chardonnay - 1 litre	\$ 8.50

A \$5.00 corkage/decant fee will be charged per bottle or litre.

You may choose any wine at the BCLD store and we would be happy to bring it in. You would be charged the price of the bottle plus a \$5.00 corkage fee per bottle

**Note:** As per British Columbia Liquor Control and Licensing Branch policy, all alcohol must be purchased from Eagleview / McQ's / Kootenay Lakeview Lodge. No private alcohol products (i.e. UVIN or UBREW) may be brought onto the premises. Personal alcohol must be consumed inside the boundaries of the rented rooms only. The boundaries do not extend beyond the balconies. Unfortunately the wineries are unable to produce custom labels for small orders. If you want personal labels we recommend having labels printed and we will attach them to the bottles for you. Prices are subject to change.

\*To ensure we can get the wine in time for your special day we ask that you give us at least 30-day notice.