

WYSE HALL
meeting place
at
BURROWING OWL
estate winery

CATERING PACKAGES



For more information, please email
sonora@burrowingowlwine.ca
or call 1-877-498-0620 x212

EARLY BIRD BREAKFAST OPTIONS

Minimum 10 guests, available 7am-9am

Continental

Assorted fruit juices



Baked pastries

Midge's granola & yogurt

Seasonal fresh fruit

Jams and preserves



Cherry Hill fresh brewed drip coffee

Selection of teas

\$20.00 per person

Hearty Hot Breakfast

Assorted fruit juices



Selection of breads to toast

Jams & preserves, whipped butter



Crisp bacon

Maple pork sausages

Roasted hash brown potatoes

Scrambled eggs



Cherry Hill fresh brewed drip coffee

Selection of teas

\$28.00 per person

BREAKS

Minimum of 6 guests, available from 10am-3pm

Quick Break

House baked muffins

Seasonal fruit

Cherry Hill coffee

Tea selection

Fruit juice

\$16.00 per person

Sweet Break

House baked cookies

Chocolate truffles

Chocolate-covered
almonds

Cherry Hill coffee

Tea selection

Fruit juice

\$24.00 per person

Power Break

Seasonal vegetable crudité

Hummus and house
baked focaccia

Local cheese & meats

Assorted nuts

Spiced popcorn

Assorted soft drinks

\$28.00 per person

LUNCH OFFERINGS

Minimum of 6 guests, available from 12pm-3pm

Soup and Sandwich

Italian cold cuts, grainy mustard, tomato jam, brioche bun

Egg salad, herbs, smoked paprika, sour dough

Grilled chicken, romaine, lemon garlic aioli wrap

Marinated vegetables, balsamic

◆
Daily soup creation
◆

Cherry Hill coffee and tea selection

\$32.00 per person

Add mixed greens and lemon dressing for \$4 per person

The Cellar Lunch

Romaine salad, lemon garlic aioli, sour dough croutons, shaved parmesan

◆
Daily soup creation
◆

Sonora Room Burger Bar

Lettuce, aged cheddar, tomato jam, brioche bun

◆
3 cheese mac 'n' cheese
◆

Chocolate brownie, vanilla chantilly, berries

◆
Cherry Hill coffee and tea selection

\$49.00 per person

The Vineyard Lunch

House made focaccia, whipped butter, olive oil & balsamic

Mixed greens, shaved seasonal vegetables

Daily soup creation
◆

Grilled chicken breast, peppercorn cream sauce

Roasted fingerling potatoes

Seasonal vegetable succotash

Penne pasta, arugula pesto, olives, sundried tomatoes, grilled vegetables

◆
Selection of dessert bites
◆

Cherry Hill coffee and tea selection

\$56.00 per person

À la Carte Plated Lunch

24 hr pre-order required for groups over 10 people

Please select options from the Sonora Room lunch menu

[Lunch-Menu.pdf](#)



PLATTERS

Crudité

Fresh cut vegetables,
sumac orange yogurt

\$6.00 *per person*

Bread & Spreads

House baked focaccia,
hummus, roasted eggplant,
black bean dip

\$8.00 *per person*

Artisan Cheese platter

Selection of BC cheese,
house baked bread, crostini,
Sonora Room preserves

\$12.00 *per person*

Charcuterie

Selection of local cured
meats, house baked breads,
crostini, Sonora Room
pickles

\$10.00 *per person*

Antipasto

Grilled & roasted
seasonal vegetables,
marinated olives,
hummus, bread and
crostini

\$9.00 *per person*

Pastries

Selection of house baked
fresh pastries, loafs and
muffins, whipped butter,
jams and preserves

\$8.00 *per person*

Bread

House baked focaccia,
whipped sea salted butter,
olive oil and balsamic

\$4.00 *per person*

Sweet treats

Chef selection of candies

\$12.00 *per person*



CANAPÉS

(minimum 3 dozen)

Chef's suggested amounts:

If you are hosting a reception with dinner to follow, allow 3-4 pieces per person

If you are hosting a reception with a light meal to follow, allow 6-8 pieces per person

If you are hosting a reception with no meal to follow, allow 12-16 pieces per person

Cold Canapés

Smoked salmon, herb creamed cheese,
pumpnickel, capers

\$30/dozen

Seared albacore tuna, olives, cucumber

\$30/dozen

Goat's cheese & cranberry truffle

\$28/dozen

Chicken rillette, grainy mustard aioli

\$30/dozen

Sweet Canapés

Brownie bites, chantilly, berries

\$24/dozen

Lemon and honey panna cotta, caramel apples

\$26/dozen

Churro, chocolate cardamom sauce

\$28/dozen

Chocolate terrine, blackberry gel, meringue

\$28/dozen

Hot Canapés

3 cheese grilled cheese, tomato soup

\$36/dozen

Mini steak frites, bearnaise

\$36/dozen

Saffron arancini, paprika sauce

\$32/dozen

Braised beef meat ball, crisp parmesan,
rustic tomato sauce

\$32/dozen



DINNER OFFERINGS

Minimum 12 guests, available 5pm- 8pm

Please select up to 3 starters, 3 main courses, and 2 desserts to build your menu

Starters

Bread

House made focaccia, sea salt butter, olive oil, balsamic
\$9

Mixed Greens

Beets, pumpkin seed dressing, goat's cheese
\$26

Daily Soup

The kitchen's seasonal creation
\$14

Romaine Salad
Crisp prosciutto, parmesan, lemon garlic emulsion
\$28

Seared Albacore Tuna
Potatoes, egg, beans, olives, tomato
\$29

Cheese and Meat
Selection of BC cheese and cured meats, preserves, pickles, bread, crostini
\$28

Roast Scallops
Cauliflower, bacon lardon, hazelnut brown butter
\$30

Main Courses

Pan Seared Salmon
Lemon herb risotto, charred broccolini
\$46

Roast Chicken Breast
Potato puree, slow cooked carrots, hazelnut jus
\$46

Grilled 8oz Striploin
Roasted fingerlings, wilted greens, peppercorn jus
\$56

Duck Breast
Roasted parsnips, potato fondant, pinot noir jus
\$48

Roasted Eggplant
spiced falafel, cherry tomatoes, hummus
\$38

Roasted Pork Loin
Caramelized apples, potato puree, crisp onions
\$45



Desserts

Chocolate Terrine
Blackberry gel, caramel
ice cream

\$14

Citrus Honey Pancetta
Poached apples, meringue,
raspberry gel

\$14

Sticky Toffee Pudding
Caramel sauce, rum and
raisin ice cream

\$15

Frozen Treats
Selection of in house made
ice creams and sorbets

\$14

Cheese Plate
Selection of Upper Bench
cheese, fruit preserves

\$21



CUSTOM MENUS

Custom menu offerings available by request

Applicable Taxes and Service Charge of 20% will be added to all invoices

Some items may require substitutions based on seasonal availability

BEVERAGE OFFERINGS

Wine

SPARKLING

	5oz. Glass	1/2 Litre	Bottle
Stoneboat Vineyards Piano Brut	\$14	-	\$75
Maverick Estate Winery Ella Brut Rosé	-	-	\$75

ROSÉ

Burrowing Owl Estate Winery Rosé	\$13	\$39	\$66
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WHITE

Burrowing Owl Estate Winery Chardonnay	\$15	\$46	\$77
Burrowing Owl Estate Winery Pinot Gris	\$13	\$39	\$66
Burrowing Owl Estate Winery Sauvignon Blanc	\$13	\$39	\$66
Burrowing Owl Estate Winery Viognier	\$16	\$50	\$80
Wild Goose Stoney Slope Riesling	\$12	\$36	\$60
Wild Goose Gewürztraminer	\$12	\$36	\$60

RED

Burrowing Owl Estate Winery Athene	\$22	\$65	\$109
Burrowing Owl Estate Winery Cabernet Franc	\$15	\$46	\$77
Burrowing Owl Estate Winery Cabernet Sauvignon	\$22	\$66	\$109
Burrowing Owl Estate Winery Malbec	\$17	\$52	\$84
Burrowing Owl Estate Winery Merlot	\$15	\$46	\$77
Burrowing Owl Estate Winery Meritage	\$22	\$66	\$109
Burrowing Owl Estate Winery Pinot Noir	\$16	\$50	\$80
Burrowing Owl Estate Winery Petit Verdot	\$17	\$52	\$84
Burrowing Owl Estate Winery Syrah	\$22	\$66	\$109

Signature Cocktails

Sweater Weather

Cazadores Reposado
Tequila, Frangelico,
Pear Syrup, Angostura
Bitters – 2oz
\$16

Cranberry Ginger Sour

Lot 40 Rye, Cranberry
Juice, Ginger Syrup,
Lemon Twist – 2oz
\$15

Apple Bourbon Smash

Woodford RSV, Maple
Syrup, Apple Cider,
Cinnamon,
Lemon Juice – 2oz
\$18

Black Sage G&T

Noteworthy Gin,
Fentiman's Tonic – 2oz
\$15

Manhattan

Lot 40 Rye, Sweet
Vermouth, Angostura
Bitters – 2oz
\$15

Negroni

Noteworthy Gin, Sweet
Vermouth, Campari,
Orange Twist – 2oz
\$16

Beer & Cider

Tin Whistle Brewing Co. Coyote Lager	473ml	\$12
Tin Whistle Brewing Co. Mythical Creatures West Coast IPA	473ml	\$12
Seasonal Ale	473ml	\$12
Maverick Estate Winery Dry Apple Cider	330ml	\$9

Non-Alcoholic Beverages

Bottled Water: Sparkling or Still - 750mL	\$9.00
Soda: Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda	\$3.00
San Pellegrino: Limonata, Aranciata	\$3.75
Juice: Apple, Orange, Cranberry	\$4.00
Fentimans: Ginger Beer	\$5.00

LIBRARY WINE LIST



Pinot Gris

Pinot Gris is the white varietal that is most associated with the Okanagan. Wines made with this varietal run the gambit in flavour: lime ~ lemon ~ pear ~ melon ~ nectarine ~ stone fruit ~ honey ~ apple

Burrowing Owl Estate Winery Pinot Gris

2019	\$66 bottle
2017	\$69 bottle
2016	\$69 bottle
2015	\$69 bottle
2014	\$74 bottle
2013	\$74 bottle
2011	\$79 bottle



Sauvignon Blanc

Sauvignon Blanc translates into “wild white” and the adjectives used to describe it bear witness to that definition: grassy ~ flinty ~ citrus ~ gooseberry ~ melon ~ peach ~ apple & pear ~ tropical fruit

Burrowing Owl Estate Winery Sauvignon Blanc

2018	\$66 bottle
2017	\$66 bottle
2016	\$70 bottle
2015	\$70 bottle
2014	\$75 bottle
2013	\$80 bottle
2012	\$85 bottle



Viognier

Viognier (pronounced "Vee-Own-Yay") is a white varietal common in the Rhone Valley and is the only permitted grape in the French wine Condrieu. Viognier is a little lighter than a chardonnay so many people find it more approachable. Common flavour characteristics include: apricot ~ peach ~ honeysuckle

2017 Burrowing Owl Estate Winery Viognier \$85 bottle

Chardonnay

Chardonnay runs the gambit from crisp clean wine, teeming with apple and tropical fruit; to rich full-bodied wines balancing creamy texture, butter & caramel notes with acidic complexity: citrus ~ lemon ~ apple ~ tropical fruit ~ pineapple ~ melon ~ cinnamon ~ oak ~ vanilla ~ toast ~ butter ~ smoke ~ marshmallow ~ earthy ~ mushroom

Burrowing Owl Estate Winery Chardonnay

2017	\$85 bottle
2016	\$85 bottle
2015	\$85 bottle
2014	\$91 bottle
2013	\$99 bottle
2012	\$109 bottle
2011	\$99 bottle
2010	\$129 bottle
2009	\$109 bottle
2005	\$109 bottle





Pinot Noir

Pinot Noir is the heartbreaker of the wine world. It lives, breathes, and evolves like no other wine. Difficult to grow and to vinify, it is light in colour & (usually) in body and should possess a great acidity: ~ cranberry ~ cherry ~ raspberry ~ vanilla ~ licorice ~ dry clove ~ mushrooms ~ earthy

Burrowing Owl Estate Winery Pinot Noir

2017	\$85 bottle
2016	\$95 bottle
2015	\$105 bottle
2014	\$115 bottle
2013	\$125 bottle
2012	\$135 bottle
2011	\$150 bottle
2010	\$155 bottle
2009	\$155 bottle
2008	\$155 bottle





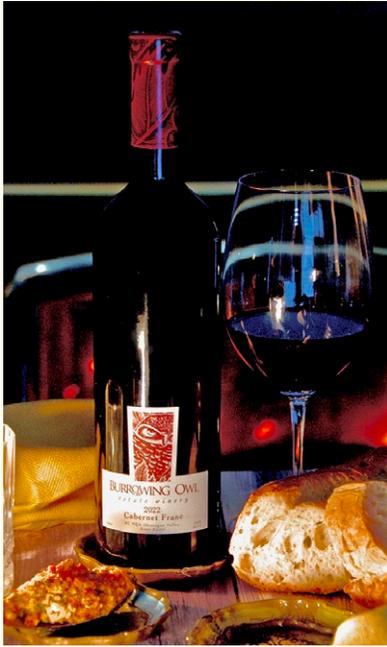
Merlot

Merlot can be exceptional both in a blending varietal, used often to soften the tannins of its blending partners; or drunk on its own as a fruit forward, soft textured wine. Controlling its rapid growth in warm climates is paramount as its early ripening nature can spiral into a flat jammy quality if left unchecked.

Along with Cabernet Sauvignon, it is the predominant grape in the world-famous Bordeaux wines: berry ~ black cherry ~ plum ~ chocolate

Burrowing Owl Estate Winery Merlot

2016 (Magnum)	\$170 bottle
2016	\$85 bottle
2015	\$85 bottle
2014	\$90 bottle
2013	\$95 bottle
2012	\$100 bottle
2011	\$100 bottle
2010	\$120 bottle
2009	\$120 bottle
2008	\$120 bottle
2007	\$120 bottle
2006	\$125 bottle
2005	\$130 bottle



Cabernet Franc

Cabernet Franc is the parent of its more muscular prodigy Cabernet Sauvignon. Lighter-bodied, less tannic, and slightly more aromatic, Cabernet Franc also possesses an herbaceous bell pepper quality which its child lacks: black current ~ plum ~ bell pepper ~ raspberry ~ violets ~ black licorice ~ tobacco ~ asparagus

Burrowing Owl Estate Winery Cabernet Franc

2014	\$95 bottle
2013	\$95 bottle
2012	\$105 bottle
2011	\$110 bottle
2010	\$120 bottle
2009	\$115 bottle
2008	\$120 bottle
2007	\$120 bottle
2006	\$125 bottle
2005	\$130 bottle
2002	\$135 bottle





Malbec

Malbec wine originated in France, but due to its poor resistance to the elements and pests, it was fading from use in Europe. Argentina resurrected the grape from obscurity and it has begun to show up in various regions around the world including the Okanagan. Malbec is usually all about ripe fruit flavours appreciated with or without food: black cherry ~ pomegranate ~ blackberry ~ blueberry ~ plum

Burrowing Owl Estate Winery Malbec

2016	\$95 bottle
2015	\$105 bottle
2014	\$110 bottle
2013	\$115 bottle
2012	\$125 bottle
2011	\$130 bottle



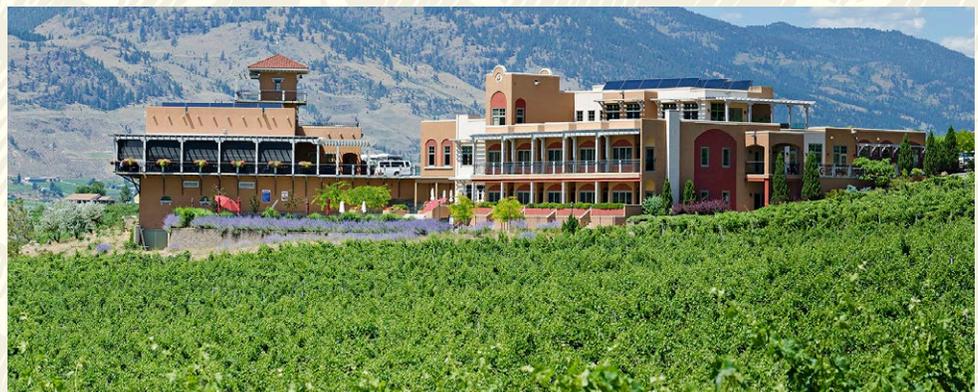


Syrah

Syrah is a varietal that can produce deep red wines with intense flavours. Shiraz is the same grape but usually represents a more robust spicy version of the wine. The European Syrah, and those that style their wines in that manner still have the bold fruit and spice but the overall product is more balanced. High in tannins and low in acid, Syrah is a great varietal for aging: red berry ~ black currant ~ chocolate ~ pepper ~ licorice ~ black berry ~ plum

Burrowing Owl Estate Winery Syrah

2014	\$115 bottle
2013	\$125 bottle
2012	\$129 bottle
2011	\$150 bottle
2010	\$115 bottle
2009	\$120 bottle
2008	\$120 bottle
2007	\$125 bottle
2006	\$130 bottle
2005	\$130 bottle
2002	\$150 bottle
2000	\$175 bottle





Athene

Athene is the genus classification of our namesake, the Burrowing Owl. The Okanagan is becoming known for the exceptional blending of Cabernet Sauvignon and Syrah grapes. The Athene is a brilliant example of stunning wine made from those two varietals

Burrowing Owl Estate Winery Athene

2014	\$115 bottle
2013	\$135 bottle
2012	\$135 bottle
2011	\$120 bottle
2010	\$155 bottle
2009	\$130 bottle
2008	\$155 bottle

Meritage

Meritage is the embodiment of the phrase: “the whole is greater than the sum of its parts”. Rhyming with “heritage”, Meritage is the North American version of the regionally regulated term “Bordeaux”. It is a blend consisting of some or all of these varietals: Merlot, Cabernet Sauvignon, Petit Verdot, Cabernet Franc, and Malbec.

Burrowing Owl Estate Winery Meritage

2013	\$130 bottle
2012	\$135 bottle
2011	\$135 bottle
2009	\$145 bottle
2008	\$155 bottle
2007	\$155 bottle
2006	\$160 bottle
2005	\$165 bottle
2000	\$180 bottle



Petit Verdot

Petit Verdot is a full-bodied varietal that offers bold colour, tannins, and floral aromas of violet: plum ~ lilac ~ violet ~ sage ~ leather ~ paprika ~ black fruit

Burrowing Owl Estate Winery Petit Verdot

2015	\$90 bottle
2012	\$105 bottle

Cabernet Sauvignon

Cabernet Sauvignon is a full-bodied red wine with dark fruit flavours and savoury elements ranging from black pepper to bell pepper. Old world cabernet tends to lean towards less fruit and more towards the savoury components. Often highly tannic when young, these wines soften and develop as they mature: cassis ~ dark cherry ~ tobacco ~ green pepper ~ vanilla ~ blackberry ~ licorice ~ plum ~ spice ~ leather



Burrowing Owl Estate Winery Cabernet Sauvignon

2016	\$115 bottle
2015	\$115 bottle
2014	\$125 bottle
2013	\$130 bottle
2012	\$155 bottle
2011	\$140 bottle
2010	\$140 bottle
2009	\$140 bottle
2008	\$145 bottle
2007	\$145 bottle
2006	\$149 bottle
2005	\$149 bottle
2002	\$155 bottle

WILD GOOSE WINERY

It all began in early 1983 when founder Adolf Kruger purchased a barren piece of land east of Okanagan Falls. Upon his return to his newly purchased property, he discovered a large flock of Canada Geese feeding amongst the tumbleweeds, boulders, and rubble. As he approached, the flock of geese took flight and flew to the north. This vision inspired Adolf to call the property Wild Goose Vineyards.

Wild Goose Winery was the seventeenth winery in BC and was established in June 1990. The winery started producing Riesling, Gewürztraminer, and Marechal Foch. Consumers quickly took to the concept of small wineries and flocked to the Okanagan Valley to spend time on the beach, play a little golf, and tour wineries. Over time Wild Goose would establish itself as one of the premium small producers of VQA wines. Customers turned into friends and many still to this day visit the winery.

2021 Wild Goose Vineyards Stoney Slope Riesling	\$60 bottle
2023 Wild Goose Vineyards Gewürztraminer	\$60 bottle
2019 Wild Goose Vineyards <i>Late Harvest</i> Gewürztraminer 375ml	\$60 bottle

