



WARAMATA
INN



HOLIDAY PARTY MENUS



PLAN YOUR HOLIDAY PARTY AT NARAMATA INN



Nestled in the heart of Naramata wine country, our Inn offers the perfect backdrop for your festive gathering. Whether it's an intimate family dinner, a joyful corporate event, or a grand holiday soiree, let us help make your holiday memories unforgettable.

Our kitchen strives to provide the freshest and most in-season produce which is why our menus are always subject to change. Chef Jacob is happy to work directly with your group to curate your own unique culinary experience

INQUIRE AT [NARAMATAINN.COM/GROUPS/](https://www.naramatainn.com/groups/)

events@naramatainn.com | + 1 778 514-5444

Our Venues



PLATED DINNERS

The Restaurant

Up to 65 Guests Seated

Eliza

Up to 50 Guests Seated

Giespie Room

Up to 10 Guests Seated

COCKTAIL & CANAPÈ SOCIALS

The Restaurant

Up to 90 Guests

Eliza

Up to 75 Guests

Giespie Room

Up to 17 Guests

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OUR MENU

Naramata Inn | Canapès



MEATS

DUCK LIVER & FRUIT

Local hazelnut cookie, with spiced pears

MACIAS CROQUETTAS

Crispy fried Spanish style chicken beschamel bites.

BEEF & POTATOES

Potato cakes topped with beef & mushroom “marmalade”.

LAMB & PEPPERS

Little doughnuts filled with slow roasted lamb & romesco

QUAIL LEGS

Savoury granola crusted boneless confit legs, black garlic & corn emulsion

SEAFOOD

OYSTERS & APPLES

Vancouver Island oysters served naked or with an apple & dill espuma

SALMON & MAPLE

Potato crisps, smoked salmon, buttermilk, chives & salmon roe

STURGEON & CAVIAR

Smoked sturgeon tartlets, leeks, tartar sauce & caviar

CHAR & TARTAR

Lightly cured road 17 char preserved summer tomatoes & cabbage

Naramata Inn | Canapès



VEGETABLES

MUSHROOMS

Honey roasted wild mushrooms, poplar grove camembert & wild sage.

CELERIAC

Celeriac & apple “arrancini” with miso caramel (no rice included)

BEETS

Chewy smoked beets with confit garlic, labneh & lots of dill.

SUNCHOKE & MUSHROOM

Double stuffed sunchoke with wild mushrooms, pine nut cream.

SQUASH

Seed crusted confit heirloom squash, whipped ricotta & chilis.

SWEETS

COMING SOON!

Naramata Inn | Plated Dinners



Inquire for Pricing | 3 Courses
Choose 1 from each course.

1ST COURSE

SUNCHOKES

Veloute of sunchoke, roast sunchoke, mushroom, winter salsa verde

SALMON

Maple smoked Jack salmon, leeks, buttermilk dressing, crispy shallots

BEEF SALAD

Chervey beets, pickled summer berries, yoghurt mousse, hazelnut dressing

2ND COURSE

CHICKEN

Free range chicken breast, poached salsify, cabbage & garlic dressing

CELERIAC

Charred celery root 'steaks', pickled young carrots & peach barbecue sauce

BEEF

Grass-fed sirloin, pommes anna, heirloom onions & beef jus

3RD COURSE

GRAPES

Grilled coronation grapes, creme fraiche panna cotta, rosemary & caramelized white chocolate

PEAR

Poached pear, cheddar ice-cream, savoury granola

CHOCOLATE

Dark chocolate terrine, whipped ricotta, membrillo & honeycomb

Naramata Inn | Plated Dinners



Inquire for Pricing | 4 Courses Plus Treats
Choose 1 from each course.

1ST COURSE

SUNCHOKE

Veloute of sunchoke, roast sunchoke, mushroom, winter salsa verde

BEET SALAD

Chewy beets, pickled summer berries, yoghurt mousse, hazelnut dressing

2ND COURSE

SALMON

*Maple smoked Jack salmon, leeks, buttermilk dressing, salmon roe,
& crispy shallots*

QUAIL

Roast breast, confit leg, savoury apple pastilla

3RD COURSE

PORK

Aged pork loin, glazed belly, farmers cheese agnolotti, cabbages & mustard jus

CELERIAC

Charred celery root 'steaks', poached salsify, wild mushroom, caramelized whey

BEEF

Grass-fed sirloin, pommes anna, heirloom onions & bone marrow beef jus

4TH COURSE

GRAPES

*Grilled Coronation grapes, creme fraiche panna cotta, rosemary &
caramelized white chocolate*

PEAR

Poached pear, cheddar ice-cream, savoury granola

CHOCOLATE

Dark chocolate terrine, whipped ricotta, membrillo & honeycomb

FINISHING WITH PETIT FOURS

