



WEDDING & CORPORATE PACKAGES

**For
2011/2012**



CONGRATULATIONS CONGRATULATIONS!

*Thank you for considering
DP Events to host your special day!*

We would be delighted to share in your wonderful celebration!

*DP Events is Kelowna's only Event Management Company;
only minutes from downtown Kelowna, championship golf courses, and wonderful
estate wineries.*

WEDDING/EVENT ARRANGEMENTS

Reception Set-Up Includes:

Complete Table Settings – White linens & napkins
Separate Tables for Guest Book, Wedding Cake, and Gifts
Raised Head Table and Podium with Microphone
DP Décor has a variety of Chair covers available. Please inquire

Additional Set-Up Charges:

Ceremony: Theatre-Style Seating with Centre Aisle, Chairs and Skirted Table
for Signing and Registrar \$500.00

FREQUENTLY ASKED QUESTIONS

Do we need to sign a contract?

Upon confirmation of your booking to hold your wedding with DP Events you will be emailed a contract as well as our 'Terms & Conditions'. You will be required to review both these documents and return them, signed, to DP Events along with your deposit.

How much deposit is required?

DP Events requires that a deposit in the amount of 50% of the estimated total cost of your wedding be returned with your signed contract to hold the space. The deposit is non-refundable.

When do we pay for the rest of our wedding?

The remainder of the estimated cost of your wedding is due 1 month prior to Wedding. The first is Personal cheque. The second is personal cheque, we require a credit card number to be held on file.

When is our guaranteed number of guests required?

DP Events requires the final guarantee 3 weeks prior to your wedding.

How much does it cost for children?

Children ages 0-5 are complimentary, while children ages 6-12 are half price for a buffet. Individuals aged 13 and up are classified as adults, and therefore pay full charge. Children's menus are available for plated dinners.

Do you have a dance floor?

DP Events has a dance floor available for a \$550.00 set-up fee.

What happens if it rains on our wedding day?

It is recommended to rent a tent, we have numerous tent designs available.

What do we supply?

All menu pricing above \$40.00 DP Events will supply all tables, chairs, tablecloths, napkins, cutlery, and glassware. For Dinner service only.

What is the wedding couple responsible for?

You are also responsible for hiring a DJ, Decorator, Photographer, and Ceremony Official. DP Events has numerous vendors available for proper sourcing.

Can we bring our own wedding cake?

Yes, you may bring your own wedding cake.

How do we arrange wedding decorations?

DP Events has wide variety of decorative glassware, textiles & lighting

Do you supply Audio Visual equipment?

DP is pleased to provide background dinner music, and complimentary podium and Microphone at Market prices. We are able to order any additional Audio Visual equipment that you may require through SW.

What type of Bar Service does DP Events offer?

DP Events can tailor a bar service to meet your budget, whether it be Host Bar, Cash Bar, or something in between.

Can we bring in our own wine or other beverages?

We will charge corkage for wines as well as per person mixed drinks functions. We would be pleased to order any wine or liquor that may not appear on our list. Please ask for details.

What time do we have to leave?

Relative to particular venue.

What other costs can we expect to incur for our wedding?

Cake Cutting/Plating – There is no charge to have your wedding cake cut and placed on a self-serve buffet. If you would prefer to have your wedding cake plated and served to each guest the charge is \$1.50 per person. If you would like to have fruit garnish added to your cake the charge is \$3.00 per person.

SOCAN – There is a \$59.17 charge for all events with dancing. This charge is for the Society of Composers, Authors and Music Publishers of Canada.

What gratuities and taxes are added to our charges?

There is a 15% Gratuity added to all Food and Beverage charges. There is 5% GST added to all Food and Audio Visual rentals. There is 10% Liquor Tax added to all Alcohol Charges.

TERMS & CONDITIONS

DP Events assumes no responsibility for any individual property damage or bodily injuries incurred while at any DP Events.

DP Events staff is not permitted to set any additional décor in the room above and beyond our regular décor. DP Staff is not to set any decorations or move any décor items that aren't property of DP Events. The catering department must be notified of all equipment, decorations, etc being provided to arrange times for delivery and access.

A cleaning fee will be charged to any client using confetti.

There will be cleaning charges associated with wax from client supplied candles as well as any clean up associated with any items such as a Chocolate Fountain.

All requirements and menus must be finalized a minimum of 6 weeks in advance.

No food or beverage is permitted to be brought in or taken off the premise, with the exception of wedding cakes.

All plated events require that a seating plan, including special meal requirements and meal choices, be presented to the catering department at least 2 weeks prior to the event.

There will be a flat-fee charge of \$17.00 per person charged to the Master Account for a guest who orders a 'special meal' at a plated dinner event that was not pre-arranged with the catering department. This fee covers the entrée only. Failure to provide a guaranteed number will result in a charge for the estimated number, or actual number, in attendance, whichever is higher.

Terms and Conditions are subject to change without notice.

wedding planning...

E V E N T P L A N N I N G

Platinum Wedding Coordinator Package:

\$1200.00 min.

This all-inclusive package includes complete coordination from the wedding ceremony, reception, and rehearsal. This option is great for couples for a beautiful wedding without all the stress of the planning. You get a complete package leaving the responsibilities of your wedding in your personal coordinator's hands. Along with an initial consultation, we will plan meetings for you with vendors, provide assistance with each stage of the planning process including the management of budget and scheduling of your wedding.

Includes the following services:

- One hour initial Consultation
- Design and/or theme development
- Wedding budget
- Vendor selection
- Wedding Plan Timeline
- Rehearsal (up to 2 hours)
- Wedding Day Coordination.... including overseeing the ceremony and reception, which includes:
 - ❖ Placement of the guest book, program and altar items
 - ❖ Ensure all bouquets and boutonnieres are distributed
 - ❖ If ceremony location is other than reception venue, coordinate with the florist that all flowers are expediently brought to reception and set-up before guests arrive
 - ❖ Provide a bridal emergency kit
 - ❖ Supervise all vendor arrival times, set ups and ensure all of your requests are achieved
 - ❖ Ensure guest tables, chairs, linens, seating plan, gift table, place card table, décor, centrepieces, place settings, cake table etc. are set up and decorated according to your wishes
 - ❖ Light candles if needed
 - ❖ Make sure wine bottles are put on tables
 - ❖ Check audio equipment and cue the Master of Ceremonies or DJ to ensure your reception flows smoothly from start to finish (announcement of your arrival, first dance, father/daughter dance, grace, toasts, cake cutting, bouquet toss etc.)
 - ❖ Prepare photographer and videographer for upcoming special moments
 - ❖ Greet guests that may arrive late
 - ❖ Secure all gifts with caretaker of your choice
 - ❖ Assist you and your family with any matters that may arise

Vendor Selection includes:

- | | |
|-------------------------------------|--------------------------------|
| ○ Invitations | ○ Caterers |
| ○ Rentals | ○ Bar Service |
| ○ Hair Stylists and Make-up Artists | ○ Attendee Gifts |
| ○ Ceremony Venue | ○ Entertainment-DJ or Band |
| ○ Reception Venue | ○ Wedding Transportation |
| ○ Décor | ○ Florists |
| ○ Photographer | ○ Hotel arrangement for guests |
| ○ Videographer | ○ Wedding Attire |
| ○ Wedding Favours | ○ Wedding Cake |

Price: 10% of cost on entire wedding (with a minimum of \$1200)

Wedding Day- Coordination Package

\$500.00

- Initial meeting prior to the wedding
- Rehearsal (up to 2 hours)
- Wedding Day Coordination, including overseeing the ceremony and reception, which includes:
 - Placement of the guest book, program and altar items
 - Ensure all bouquets and boutonnieres are distributed
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buffet dinners...

B U F F E T D I N N E R S

Okanagan Bounty

\$21.95/person

- a.. Chef carved prime rib beef roast red wine jus with horseradish cream
- b.. bolongere , creamed buttered idaho potatoe
- c.. Seasonal farmer's market vegetable medley
- d.. little creek salad mix , raspberry , balsamic vinagrette
- e.. penne salad featuring sun dried tomato, artichoke, and roasted pepper
- f.. garlic , chive, cauliflower, red onion petals, peas,
- g.. Artisan bread display compound butters

Tuscan Villa:

\$23.95/person

- a.. Rosemary garlic and Dijon crusted leg of lamb (alternative " suckling pig ")
- b.. Rotini shrimp and chorizo in a marinare tomato sauce
- c.. truffle , saffron scented risotto
- d.. Seasonal farmer's market vegetable medley
- e.. Traditional Caesar salad
- f.. Grilled vegetable, romaine and pesto drizzle
- g.. Tomato and boccocini , reduced 10 yr balsamic
- h.. Artisan bread display compound butters

barbecue

(minimum of 50 people)

assorted rustic breads and rolls with butter

salads and platters

caesar salad with Foccacia croutons & Asiago cheese

orzo pasta salad with feta

German red nugget potato salad

Mediterranean vegetable salad, roasted Roma tomatoes, onions, peppers, kalamata olives, butter lettuce

assorted domestic and imported cheese platter

hot items

Bolongere potatoes

Asian steamed medley vegetables

vegetarian chili

vegetable herb rice

choice of two of the following:

Trio crushed black pepper crusted new york steak

Grilled BC salmon fillet

honey garlic bbq pork ribs

grilled beef ribs brushed with Louisiana BBQ sauce

Tuscan Rose chicken thigh

Quick seared ,richly marbled rib eye steak

Vegetable Tiger prawn skewers with garlic herb butter

dessert

marble cappuccino brownie

chocolate & sour cherry trifle

\$35.00 per person

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the traditional

(minimum of 75 people)

assorted rolls and rustic breads with butter

salads

candied pecan goat cheese & beet salad, arugula greens, figs, mandarin vinaigrette
Mediterranean vegetable salad, roasted Roma tomatoes, onions, peppers, kalamata olives,
butter lettuce
Little Creek mesclun mixed greens with assorted dressings

platters

assorted domestic and imported cheese platter
selection of deli meats, prosciutto, thinly sliced smoked BC salmon

hot items

bolongere potatoes
rice pilaf
seasonal market vegetables

main entrees

choice of two of the following:
carved whole cooked ham with honey Dijon mustard
carved fennel crusted glazed pork loin
rosemary garlic lamb roast with yoghurt raiti
carved juicy roasted top round of beef au jus with horseradish
Indian curry chicken (mild heat) \$36.00 per person

choice of two of the following:
fresh cranberry, mango , tomato turkey breasts
pesto crusted BC salmon fillets
prawn & clam paella
halibut fillets with cherry tomato and roast garlic confit
slow roasted prime rib with red currant jus
Vegetable Tiger prawn kebabs sautéed in garlic herb butter \$40.00 per person

Desserts choice of 2

Cappucino ,marble brownie, caramel sauce
crème caramel, summer berries ,sponge candy
okanagan apple crumble with vanilla sauce
fresh fruit platter

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Divine Appetite's signature free flow

(minimum of 50 people)

assorted rolls and rustic breads with butter

Focaccia compound butters

salads

Little Creek mesculin greens with assorted dressings

Mediterranean vegetable salad, roasted roma tomatoes, onions, peppers, kalamata olives

spinach salad with croutons and bacon, romaine

cold items

thinly sliced cold smoked salmon, steamed prawns, gravlax and red pepper jelly

assorted imported domestic cheese platter

hot items

roasted nugget potatoes, vegetable herb rice and seasonal market vegetables

chef attended pasta station

penne, tripolina lunga, and farfalle noodles and alfredo, curry cream and tomato pesto sauces

made to order with your choice of baby shrimp, grilled chicken breast, sliced smoked salmon,

chorizo sausage,

prosciutto, grilled vegetable julienne, green onions, fresh basil, sun-dried tomatoes, pitted olives

roasted bell peppers, fresh spinach, mushrooms and red onions

main entrees

choice of two of the following:

Louisiana spiced pork tenderloin with avocado coleslaw

juicy roasted beef sirloin with horseradish

Rosemary, lemon pepper rubbed leg of lamb

Grilled BC salmon fillets with parsley butter

Salmon Wellington

Fried sage, oka chicken supreme

dessert

Summer berries, meringue pavlova

decadent chocolate mousse cups

tiramisu and fresh fruit platter

freshly brewed coffee, decaffeinated coffee and a selection of teas \$44.00 per person

add oyster bar!

selection of fresh oysters on the half shell served with horseradish,

sauce mignonette, fresh lemon and a selection of hot sauces \$25.00 per dozen

replace the pasta station with a stir-fry station for an additional \$1.50 per person

rice noodles, shanghai noodles and rice sweet chili, pad Thai and peanut sauces made to order with your

choice of baby shrimp, shredded chicken, beef strips, vegetable julienne, green & red onions, shredded

cabbage, water chestnuts, bamboo shoots, bell peppers, chilies and sprouts

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Divine Appetite's Pacific Northwest

(minimum of 50 people)

assorted rolls and rustic breads with butter

salads

candied pecan goat cheese & beet salad with arugula greens, figs & mandarin vinaigrette
romaine hearts with pancetta & caesar dressing

cold items

assorted domestic & imported cheese platter
sliced smoked bc salmon, smoked trout, Indian candy sushi platter
steamed prawns served with cocktail sauce

hot items

carved prime rib roast au jus and horseradish or double bone lamb chops with fire roasted
tomato ,Cambazola
Grilled wild salmon fillets , roasted bell pepper & corn salsa
steamed king crab legs with vanilla nut butter
jasmine rice , potato asiago gratin
asparagus, brocolli, baby carrots, mini squash

dessert

Florentines, cappuccino marble brownies, lemon chiffon trifle,
freshly brewed coffee, decaffeinated coffee and a selection of teas \$48.00 per person

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Polynesian

(minimum of 50 people)

pumpkin carrot bread, banana bread, scissor buns with butter

salads

Asian noodle salad
mixed greens with mango lemongrass vinaigrette
sweet potato, roast red pepper, feta , mint

hot items

jerk teriyaki chicken breast chutney
grilled tuna with pineapple & papaya salsa
maui beef ribs
basmati & wild rice blend, roasted potatoes, vegetable medley
banana leaf baked, colache vegetables

dessert

fruit platter (papaya, pineapple, mango lychee & kiwis)
coconut banana cream , lady biscuits
pineapple cream cheesecake
key lime tartlets

freshly brewed coffee, decaffeinated coffee and a selection of teas \$48.00 per person

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plated dinners...

P L A T E D D I N N E R S

THREE COURSE OPTIONS:

Tuscan Rose chicken

Fried sage butternut squash soup
Tuscan Rose chicken breast , fresh basi
roasted potato wedges with seasonal vegetables
wild berry steamed pudding, orange custard
freshly brewed coffee, decaffeinated coffee and a selection of teas \$35.00 per person

baked sockeye salmon

creamy roasted cauliflower with crispy pancetta and asiago
potato crusted baked salmon fillet with jasmine rice cake, arugula,
braised tomatoes, lemon oil
upside down apple cardamom cake with vanilla ice cream
freshly brewed coffee, decaffeinated coffee and a selection of teas \$38.00 per person

halibut

spinach salad with fig, mandarin, goat cheese, roast red onion
pan seared halibut with black truffle and garlic mashed potato,
tomato confit basil oil & green beans
Cappuccino marble brownie, caramel sauce
freshly brewed coffee, decaffeinated coffee and a selection of teas \$38.00 per person

stuffed free range chicken breast

portabella mushroom & roasted bell pepper bruschetta, fontina cheese,
white balsamic reduction, lemon olive oil
goat cheese and oven dried tomato stuffed chicken breast
Thyme risotto and baby vegetables
White chocolate, lavender crème brulee amaretti biscuit
freshly brewed coffee, decaffeinated coffee and a selection of teas \$39.00 per person

Trilogy

Little Creek greens, with goat cheese, sliced vine ripened tomatoes reduced balsamic
Gremolata lamb rack, braised beef short ribs, Tuscan rose chicken, herb buttered
châteaux Potato and roasted root vegetables
macerated Bing Cherries , tiramisu vase cups, chocolate cigar.
freshly brewed coffee, decaffeinated coffee and a selection of teas \$39.00 per person

prime rib (minimum of 35 people)

yam bisque
slow roasted prime rib with a peppercorn sauce
traditional Yorkshire pudding, roasted potato wedges and seasonal vegetables
decadent chocolate almond tart \$39.00 per person

plated dinners...

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FOUR COURSE OPTION:

land & sea

lobster bisque with baby shrimp and dill oil
stuffed morel mushroom bruschetta with balsamic reduction
prosciutto wrapped beef tenderloin with jumbo tiger prawns
Fondant potato and asparagus, roast tomato & truffle oil
Hazelnut rolled chocolate ganache, soaked kirsch cake

\$50.00 per person

FIVE COURSE OPTION:

Okanagan wine paired (minimum of 10 people)

sweet potato & flax seed breads with chipotle coriander butter

cold appetizer

feta, watermelon and mint salad with white balsamic vinegar lemon olive oil

warm appetizer

jumbo tiger prawns ,roasted red pepper, vanilla , mango salsa

main

pepper crusted elk medallion, celer, roast red onion, basil
aioli with asparagus,

cheese

cambazola with fig compote, Balderson cheddar with grape salsa, oka purse with whisky infused apricots.

dessert

grand marnier crème brulee with lemon pecan biscotti
decadent chocolate almond truffle tart
coconut mango parfait

five courses including wine starting at \$100.00 per person

wines paired are subject to availability and season

...add a sommelier (pricing to be confirmed and subject to availability)

receptions...

minimum 10 dozen orders

canapes & cold hors d'oeuvres

Artichoke, sun dried tomato tapanade on crostini	\$22.00 per dozen
mushrooms stuffed with chipotle goat cheese	\$25.00 per dozen
cherry tomato, bocconcini, arugula pesto bamboos	\$25.00 per dozen
oka cheese, cherry tomato & basil brochettes	\$25.00 per dozen
turkey breast canapé with cranberry	\$25.00 per dozen
brie, asparagus filo roll	\$27.00 per dozen
brie canapé with grapes and pecans	\$27.00 per dozen
beef carpaccio, potato latke, guacamole	\$29.00 per dozen
crab cocktail ,rye loaf	\$29.00 per dozen
gravlax, potato rosti, red pepper jelly	\$29.00 per dozen
grilled scallop on corn tortilla with avocado corn relish	\$29.00 per dozen
spice pear, Cambazola wrapped with prosciutto	\$29.00 per dozen
ahi-tuna, wasabi cream cheese, cucumber coins	\$29.00 per dozen

hot hors d'oeuvres

vegetarian Chinese pot stickers with spicy sweet & sour sauce	\$23.00 per dozen
smoky barbeque meatballs	\$23.00 per dozen
bruschetta with oka cheese and wild mushroom	\$24.00 per dozen
spanakopita with tzatziki	\$24.00 per dozen
blackened chicken, mango dip	\$25.00 per dozen
jumbo chicken wings in smoked apple bbq sauce	\$25.00 per dozen
jumbo chicken wings, sweet chili, roast garlic, cilantro, sesame seeds	\$25.00 per dozen
portabella mushroom & chorizo sausage kabob, honey soy sauce	\$27.00 per dozen
fig, bell pepper, pecan & gorgonzola cheese crostini	\$27.00 per dozen
wonton tiger prawns with sweet chili sauce	\$29.00 per dozen
bacon wrapped scallops with cocktail sauce	\$29.00 per dozen
caramelized onion ,feta, basil filo tartlets	\$29.00 per dozen
mini burgers – turkey, lamb, beef	\$32.00 per dozen
lamb with pineapple mint salsa	\$35.00 per dozen

sweet temptations

assorted squares	\$23.00 per dozen
freshly baked assorted cookies	\$24.00 per dozen
double fudge brownies	\$24.00 per dozen
assorted fruit tartlets	\$25.00 per dozen
chocolate truffles	\$25.00 per dozen
chocolate dipped strawberries	\$25.00 per dozen
chocolate mousse cups	\$28.00 per dozen
assorted fruit kabobs with yogurt dip	\$32.00 per dozen

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additional temptations (serves 30 people)

homemade spinach dip with French baguette for dipping	\$60.00 each
assorted crisp vegetable platter with herb sour cream & basil aioli dip	\$120.00 each
seasonal fresh fruit platter	\$120.00 each
italian deli & cheese platter with rolls & rustic breads	\$160.00 each
assorted sushi platter including California roll, spicy crab, shrimp & smoked salmon with soy sauce, wasabi & pickled ginger	\$180.00 each
domestic & international cheese platter with grapes & crackers	\$180.00 each
jumbo steamed tiger prawns, smoked trout, smoked salmon served with cocktail sauce, sweet chili and lemon crowns	\$180.00 each

12" gourmet pizzas

vegetarian—asparagus, roasted red peppers, grilled zucchinis, three cheeses	\$21.00 each
meat lover—pepperoni, ham, ground beef, bell peppers, onions, three cheeses	\$21.00 each
chicken club—grilled chicken, bacon, tomatoes, red onions, three cheeses	\$21.00 each
Hawaiian—ham, pineapple, bell peppers, onions	\$21.00 each

chef attended carving station

country style cooked ham with Dijon mustard and rustic breads (serves approximately 50 people)	\$280.00
roasted top round of beef with rustic breads, béarnaise mayonnaise, horseradish and Dijon mustard (serves approximately 75 people)	\$480.00

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reception packages...

corporate (minimum of 20 people)

Caramelized red onion, feta, basil tartlets
artichoke & sun dried tomato tapanade on crostini
gravlax, potato latke cake, red pepper jelly
all-spice pear, Cambazola, pear bamboos
vegetarian Chinese pot stickers with sweet & sour sauce
fig & gorgonzola cheese bruschetta
smoky barbeque meatballs
spanako pita with tzatziki
8 hors d'oeuvres per person

\$17.00 per person

Divine Appetites signature (minimum of 20 people)

Beef carpaccio, guacamole, potato papa's
mushrooms stuffed with chipotle goat cheese
grilled scallop on corn tortilla with avocado corn relish
bacon wrapped scallops with cocktail sauce
Blackened chicken mango, chipotle, tequila dipping sc
Cherry tomato, bocconcinni, pesto bamboos
Gravlax, latke potato, red pepper jelly
crab cocktail salad, rye loaf
portabella mushroom & chorizo sausage kabob, honey soy sauce
assorted crisp vegetables with herb sour cream and roasted garlic aioli
10 hors d'oeuvres per person

\$18.00 per person

add a chef attended carving station (minimum of 30 people)

roasted top round of beef with rustic breads, béarnaise mayonnaise,
horseradish and Dijon mustard

\$8.00 per person

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Divine Appetite's rustic gourmet reception (*minimum of 50 people*)

seafood station

Asian marinated halibut with sweet & sour sauce
fresh shucked oysters served with hot sauces, horseradish sauces, sauce mignonette
warm crab dip with crisp breads and crackers
steamed prawns with cayenne spiced cocktail sauce

cold temptations

spicy vegetable Thai rolls with Asian hot sauce
grilled vegetable platter with balsamic vinegar & extra virgin olive oil
seasonal fresh fruit platter
assortment of artisan cheeses

warm tapas

certified angus roast beef strip loin with Asian hot sauce
spicy Thai coconut chicken kabobs with scallions and chili dusted roasted red peppers
mushrooms stuffed with chipotle goat cheese
portabella mushroom & chorizo sausage kabob, honey soy sauce

chef attended pasta station

penne, tripolina lunga, and farfalle noodles and alfredo, curry cream and tomato pesto sauces
made to order with your choice of baby shrimp, grilled chicken breast, sliced smoked salmon, chorizo
sausage,
prosciutto, grilled vegetable julienne, green onions, fresh basil, sun-dried tomatoes, pitted olives,
roasted bell peppers, fresh spinach, mushrooms and red onions

sweet sensations

fruit tarts
cream tarts and lemon tarts
truffles
tuxedo strawberries
chocolate mousse cups
chocolate almond tart squares \$50.00 per person

replace the pasta station with a **stir-fry station** for an additional \$1.50 per person
rice noodles, shanghai noodles and rice sweet chili, pad Thai and peanut sauces
made to order with your choice of baby shrimp, shredded chicken, beef strips, vegetable julienne, green &
red onions, shredded cabbage, water chestnuts, bamboo shoots, bell peppers, chilies and sprouts

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