

CHÂTEAU
OKANAGAN



CHÂTEAU OKANAGAN INVITES YOU TO GATHER FOR A

HARVEST

Dinner

SATURDAY

OCTOBER

24

SIX O'CLOCK
WELCOME RECEPTION

SEVEN O'CLOCK
DINNER

CHÂTEAU OKANAGAN

380 LOCHVIEW ROAD

A total of 24 seats are available for purchase and are reserved individually.
For parties of more than six, please inquire for group arrangements.

Reservations and dietary requirements will
be accepted through October 14th



Phone : (236)-766-1825

Email: info@chateauokanagan.com

IMMERSE yourself in the dining experience with an INTIMATE view of our culinary team preparing each course

YOUR RESERVATION INCLUDES

WELCOME RECEPTION

SIGNATURE COCKTAIL

SEASONAL PASSED CANAPÉS

A CURATED SELECTION
OF WINE FROM THE
CHÂTEAU'S CELLAR,
PAIRED THOUGHTFULLY
WITH EACH COURSE

ONSITE CHILDCARE

AVAILABLE FROM \$50 PER
CHILD, BASED ON AGE

LICENSED BABYSITTER

SEASONAL FILM

LIGHT MEAL AND
REFRESHMENTS IN THE
CHÂTEAU THEATRE

THE HARVEST TABLE

\$265 PER GUEST PLUS APPLICABLE TAXES

ROOT CELLAR

Roasted Parsnip Velouté
Brown Butter · Hazelnut · Pear · Aged Sherry

THE HARVEST

Autumn Squash Risotto
Roasted Squash · Sage · Toasted Pumpkin Seed · Aged
Parmesan

FARM & FOREST

Cornish Game Hen
Roasted Breast · Confit Leg · Wild Mushroom & Chestnut
Tartlet · Brussels Sprout · Quince · Natural Jus

THE ORCHARD

Apple Tarte Tatin
Caramelized Okanagan Apple · Crème Fraîche Ice Cream ·
Honey Mascarpone Mousse · Apple Cider Caramel ·
Cinnamon Streusel · Apple Crisp

DISCOVER THE NEXT CHAPTER OF OUR DINNER SERIES — PLEASE INQUIRE
FOR WHAT'S TO COME