

SEE YA LATER RANCH

WEDDINGS 2019





YOUR PICTURE PERFECT VINEYARD WEDDING







Located high atop Hawthorne Mountain, See Ya Later Ranch Winery is home to one of the highest elevation vineyards in the Okanagan. This historic site offers spectacular views and unforgettable experiences.

The winery's vineyard is available for outdoor weddings for up to 120 people from May 1st - September 30th. On-site wedding ceremonies are performed under the pergola on the bluff overlooking the lower vineyard with vistas of Skaha Lake and surrounding mountains.

PACKAGE A* Starting from \$150.00 per person ++

Including: one-hour ceremony rehearsal time, ceremony, Sparkling Brut Toast, family style dinner, wine accompaniment and all non-alcoholic beverages, site & rental fees and coordination. Use of Bridal Suite and access to grounds for photography. (++ Applicable taxes and gratuity not included)

PACKAGE B* Starting from \$125.00 per person ++

Including: family style dinner, wine accompaniment and all non-alcoholic beverages, site & rental fees and coordination. Use of Bridal suite and access to grounds for photography. (++ Applicable taxes and gratuity not included)

PACKAGE C* Starting from \$25.00 per person ++

Wedding ceremony, and Sparkling Brut Toast. Including: one-hour ceremony rehearsal time, use of Bridal Suite & access to grounds for photography.

(++ Applicable taxes and gratuity not included)

Please note that this costing does not include wedding planner services (photographer, decorations or decorating services, wedding cake, transportation).

In the event of inclement weather, the ceremony will be relocated to the Marquee Tent on the lawn in the centre of the vineyard where a covered dinner service is also held.

*Some restrictions & minimum spend may apply.



OUR WINE AND FOOD PHILOSOPHY







See Ya Later Ranch menus are designed by our chef Ben Overland and feature the best of locally sourced and seasonal Okanagan products. All courses are served Family Style.

Please select one item from the following categories: Appetizers, Entrées and Desserts. Additional menu items can be added on, please inquire for pricing.

DINNER WINE

Please choose two of the following to accompany your dinner.

WHITES: Riesling, Gewürztraminer, Pinot Gris or Jimmy My Pal, Chardonnay, Legacy Chardonnay +\$3pp

REDS: Pinot Noir or Rover (Shiraz-Viognier), Major's Block, Legacy Chardonnay +\$3pp Legacy Pinot Noir +\$4pp

APPETIZERS

SYL Baby Greens. Fresh Berries, Pickled Farm Vegetables, Elderberry Vinaigrette.

Beet Salad. Roasted Local Beets, Fresh Thyme, Arugula, Feta Cheese & Balsamic.

Potato Salad. Roasted Fingerling Potatoes, Sherry Vinaigrette, Crispy Bacon & Rosemary.

Caesar Salad. Baby Romaine, Roasted Garlic & Charred Lemon Vinaigrette, Crispy Bacon & Soft Poached Quail Eggs.

Warm Olives & Bread.

Fresh Burrata & Heirloom Tomatoes. +\$2pp

SYL Riesling Steamed Mussels with Garlic & Fresh Thyme. +\$5pp

Black Pepper Crusted Beef Carpaccio with Truffle Greens, Pecorino & House Cured BC Char with Elderberry Greens. **+\$5pp**

ENTRÉES

Pan Seared Arctic Char, Sweet Onion Puree, Wild Rice & Farm Vegetables.

Oven Roasted Chicken Supreme, Herb Roasted Fingerling Potatoes & Farm Vegetables.

Roasted Baron of Beef, Roasted Potatoes, Farm Vegetables & Natural Jus.

Vegetarian Paella. Spanish Rice, Toasted Chick Peas, Marinated Tomatoes & Kale. **-\$5pp**

Pan Seared Halibut. Celery Root Puree, Roasted Potatoes & Farm Vegetables. **+\$8pp**

Roasted Duck Breast. Apricot & Walnut Wild Rice, Cherry Glaze. +\$8pp

Roasted Cache Creek Striploin with Crushed Baby Potatoes, Farm Vegetables & Peppercorn Sauce. **+\$6pp or +\$11pp for Tenderloin**

DESSERT

Seasonal Berry & Stone Fruit Crumble.
Seasonal Crème Brûlée with Fresh Berries & Sable Cookie.

Dark Chocolate Mouse with Mint Chantilly & Fresh Berries.

See Ya Later Vidal Ice Wine 2oz



AFTER DINNER BAR LIST







All of our award-winning wines are available for stocking your bar. Wines are poured by the glass and charged based on bottles consumed.

SPARKLING	BOTTLE	LEGACY	BOTTLE
Brut	32	Chardonnay	42
		Pinot Noir	50
WHITES			
Jimmy My Pal	28	REDS	
Pinot Gris	28	Pinot Noir	30
Chardonnay	28	Rover	32
Riesling	27	Major's Block	33
Gewürztraminer	27	Ping	35
ROSÉ			40
		VIDAL ICE WINE	48
Nelly	29		

BEER & CIDER

Cannery Brewing	5
Grower's Cider	5

^{*} Applicable taxes and gratuity not included



RECOMMENDED VENDORS







Need Recommendations? Here are some of the Major's favourites.

ACCOMMODATIONS

Summerland Waterfront Resort www.summerlandresorthotel.com

Penticton Lakeside Resort
www.pentictonlakesideresort.com

Spirit Ridge Resort Osoyoos by Hyatt www.spiritridge.ca

Penticton Ramada www.pentictonramada.com

AUDIO VISUAL

Skaha Sound www.skahasound.ca

SW Audio Visual www.sw-online.com

BANDS

Uncorked

jqueen@shaw.ca

Luke Whittal - Guitarist www.lukewhittal.ca

CAKES

Kaleena Cakes www.kaleenacakes.ca

Kakes by Kathie www.kakesbykathie.com

FLOWERS

Willow Designs willowdesigns17@gmail.com

Lisa's Flowers lyx2000@yahoo.com or 250-488-0268

OFFICIANTS

Peter Steele

petersteelemc@telus.net

Casey Brouwer

cbrouwer@osoyoos.ca

PARTY RENTALS & DECORATING

Westminster Party Rentals www.wesminsterparty.com

www.wesiiiiisterparty.com

Okanagan Event Rentals www.okanaganeventrentals.com

River Road Rentals www.riverroadrentals.ca

PHOTOGRAPHERS

Lionel Trudel

www.trudelphoto.com

Steele Pro Photo

www.steeleprophoto.com

Kevin Trowbridge Photography www.kevintrowbridge.com

TRANSPORTATION

Top Cat Tours

www.topcattours.com

Grape Escapes

www.grapeescapes.ca

WEDDING PLANNERS

Coco Events & Weddings

www.cocoeventsandweddings.com

Vines & Vows Events

www.vinesandvows.com











BOOKING

To book or for more information, please contact our Event Manager events@sylranch.com or 250.494.0451 x 232

Thank you for considering See Ya Later Ranch Winery to host your family and friends as you say your vows. It will be our pleasure to be part of your very special day!