



SEE YA LATER RANCH

WEDDINGS 2020



SYLRANCH.COM



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 \$175.00 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 \$150.00 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)

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

All weddings will require a wedding planner in place at the time of booking.

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. Menu and prices subject to change and availability.*



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-Pinot Gris) Legacy Chardonnay **+\$3pp**

REDS: Pinot Noir or Rover (Shiraz-Viognier), Major's Block, 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**

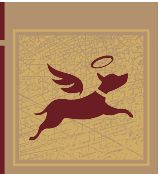
DESSERT

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

Brut

BOTTLE

32

WHITES

Jimmy My Pal

28

Pinot Gris

28

Chardonnay

28

Riesling

27

Gewürztraminer

27

ROSÉ

Nelly

29

BEER & CIDER

Cannery Brewing

5

Grower's Cider

5

LEGACY

Chardonnay

BOTTLE

42

Pinot Gris

31

Rosé

31

Pinot Noir

50

REDS

Pinot Noir

30

Rover

32

Major's Block

33

Ping

35

VIDAL ICEWINE

48

** Applicable taxes and gratuity not included.
Wine and prices are subject to change and availability.*



BOOKING

To book or for more information,
please contact our Event Manager
events@syllranch.com or
250.494.0451 x 229

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!

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