
Naked Pig BBQ

Private Party, Meetings & Convention Package

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Catering Policies and Regulations

- Introduction-Provincial liquor laws do not permit the sales of alcoholic beverages before 10:00am and after 12:00am
- Due to health regulations, the removal of any food and beverage products after a function is prohibited.
- Due to fire regulations, function attendance shall not exceed licensed maximum capacities.
- The Naked Pig BBQ is a smoke free environment, smoking areas are located outside.
- The customer is responsible for the conduct of their guests and for the costs of any damages caused by attendees. A minimum charge of \$300 damage/repair fee.
- The use of tacks, nails, staples or adhesives are not permitted unless prior arrangements are made with the catering department.
- Personal items and equipment must be removed from the function room at the end of the scheduled function.
- Naked Pig BBQ is not responsible for lost, damaged or stolen articles.
- Naked Pig BBQ shall be the sole provider of all food and beverages with the exception of special occasion cakes.
- All food and beverages services are subject to applicable taxes and an 18% gratuity fee.
- A guaranteed number of guests for all functions ordering food is required a minimum of 7 days before the scheduled function. The guaranteed number of guests will be used for the billing or the actual number if it's higher than the guarantee.

-Special menu requests for vegetarian, vegan, or special dietary restrictions must be received no later than 7 days before the function.

-requests for special meals must be accompanied by the person's name and specific instructions. The Naked Pig BBQ will try to accommodate persons with food allergies but cannot guarantee that meals will be one hundred percent (100%) free from traces of allergens.

-An initial deposit of the room rental charge is due fourteen (14) days after booking the function. The deposit will be applied to the final bill.

-The deposit is non-refundable if cancellation occurs less than 30 days prior to the scheduled function.

-Cancellation penalties will be incurred for functions cancelled within 7 days of the scheduled function date.

- Unless otherwise specified, all prices quoted are per person and do not include taxes or gratuity.

- Unless otherwise specified, gratuity is 18% on both food and beverage.

Morning Break Suggestions

Bites

Danish pastries 3.75

Scones 3.25

Cinnamon buns 4

Tray of assorted baked goods 5

Cookies 2.5

Croissants 3.25

Bagels w/ assorted jams and cream cheese 4

Fresh fruit tray 6

Beverages

Fresh brewed coffee 2.5

Fresh brewed decaf coffee 2.5

Traditional and herbal teas 2.5

Chilled fruit and vegetable juices (per 60oz pitcher) 18

Chilled iced tea (per 60oz pitcher) 18

Chilled lemonade (per 60oz pitcher) 18



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Plated Services (Minimum of 10 people)

2 course dinner with dessert platter. 32

Course 1

Choose soup or salad

Course 2

Choose from;

-**Brisket & Prawns**, mash, gravy, veg & corn bread

-**Chicken & Ribs**, mash, gravy, veg & corn bread

-**Pork Trio** -1/4 rack ribs, pulled pork, pork belly, mash, gravy, veg & corn bread

Finish with a dessert platter of squares, cakes and bakes.

*Vegetarian option available upon request



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Dinners (Minimum of 80 people Dinner 50 for Lunch)

**served buffet style*

Herb crusted pork loin with apple compote. Baby roast potatoes and seasonal vegetables. 32

Mediterranean stuffed chicken breast. Baby roast potatoes and seasonal vegetables. 32

Orange basil roasted chicken pieces. Baby roast potatoes and seasonal vegetables. 32

Smoked brisket with au jus and Yorkshire puddings. Garlic mashed potatoes and seasonal vegetables 32

Chicken breasts with white wine sauce. Baby roast potatoes and seasonal vegetables. 32

Pork Schnitzels with mushroom gravy. Garlic mashed potatoes and seasonal vegetables. 32

Turkey with dressing, gravy. Garlic mashed potatoes and seasonal vegetables . 32

Glazed ham. Scalloped potatoes and seasonal vegetables. 32

**Dinners include our House salad, fresh buns, a seasonal fresh fruit tray and assorted squares and cakes*



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Carved Buffets (Minimum of 80 people Dinner 50 for Lunch)



* Roast prime rib of beef au jus and Yorkshire puddings 45

* Smoked brisket au jus and Yorkshire puddings 36

* Turkey with dressing 32

* Glazed ham 32

* Herb crusted pork loin 32

Choose One;

Mediterranean stuffed chicken breast

Orange Basil roasted chicken pieces

Lasagne (vegetarian option available)

Perogies (vegetarian option available)

Chicken Breasts with white wine Sauce

Pasta Primavera with shrimp(vegetarian option available)

Seafood Linguine Alfredo (vegetarian option available)



Carved Buffets Include;

House salad and Caesar salad

Chef's choice of potato

Seasonal roasted vegetables

Assorted artisan rolls and breads and whipped butters

Chef's choice of two seasonal salads

Crudités and house dip

Fresh fruit tray

Assorted cakes and squares

Coffee and Tea



Add a late night snack package 5

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Hors d'Oeuvres (add to any party)

Chef's choice of assorted Hor d'Oeuvres Platters

20 people / \$180

32 people / \$280

50 people / \$390

*Add additional guests for \$9/person

Chicken wings (assorted flavours) with Ranch or Blue Cheese dip

Lemon Pepper Dry Ribs

Fish Tacos / Pork Tacos

Steak Sliders / Pulled Pork Sliders

Bite size Chicken Satays with Peanut Sauce

Rosemary Meat Balls

Brushetta / Spanikopita

Flatbread Pizza Assortment

Assorted canapé wraps

Stuffed mushroom caps

Pork wings

Mini quiches

Pork and green onion pot stickers

Premium Selection

Oysters in half shell / Market Price

Premium Selection Add \$2.50/Person

Smoked Salmon Canapé

Fried Oysters in Remoulade Sauce

Shrimp Canapé or Shrimp Purses

Boursin Cheese Crostini / Fig and Onion Chutney

Pig Wings Cilantro Chili Garlic

Beef Yakatori /Prosciutto Wrapped in Asparagus Spears

Pate on Truffle Oil Crostini

Fresh Dungeness Crabmeat / Citrus Aioli Crostini

Moroccan Chicken Crostini

Shrimp Skewers with Mango / Spicy

Tempura Shrimp / Ponzu Sauce

Wine List

RED

Merlot Naked Grape 26

It's a soft, fruit-driven wine with rich plum and black cherry flavours. 12.5%

Shiraz – Wine O'clock 28

Fruit-forward bursting with flavours of juicy black cherry, with a hint of spice. Smooth with a well-balanced finish. 12.5%

Malbec – Black Cellar 28

Finishes surprising dry with notes of black tea, spice and blackberry flavours. 12.5%

Cabernet Sauvignon – Bodacious 28

This red wine offers aromas of blackberry jam and coffee beans. 13%

Rigamarole 38

A blend of Gamay, Pinot Noir and Merlot, a lot to offer in the bottle plus a funky label. Good ripeness can be appreciated in the array of berry, plum and blueberry hints. A medium-bodied softer red. 12%

WHITE

Pinot Gris – Naked Grape 26

A crisp, fruit-driven wine with citrus flavours. 12%

Moscato – Wino O'clock 28

Delightfully refreshing with hints of green grapes, pineapple and passionfruit. Subtly sweet and soft on the palate with a delicate finish. Sweetness pairs with smoked meats well. 11.5%

Chardonnay – Wayne Gretzky 28

A smooth, medium-bodied Chardonnay with enticing flavours of red apple, lemon, toasty oak and spice. Spiced lemon notes linger on the finish. A delicious wine for afternoon get-togethers and family dinners. 13%

The Great White – Wayne Gretzky 38

Juicy flavours of orange, tropical fruit, melon, peach and lemon develop on the palate, then refreshing notes of sweet citrus, tropical fruit and white currant linger through on the finish. 13.5%

Reisling - Red Rooster 38

This medium-bodied Riesling is clear and bright with aromas of lemon, lime, grapefruit, green apple, mineral and white flowers. It has a refreshing acidity and minerality that restrains the moderate sweetness, with tangerine, orange, pineapple and green apple flavours on the palate. 13%

SPARKLING

Cava Sparkling Segura Viudas, ESP 38

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Beer Options

*The Naked Pig proudly serves only craft beers from BC including Marten Brewing Co as our house beers. If you have a craft beer request, you must place your request in writing 2 weeks in advance of your party date. Not all request can be met but we will try our best.

Mugs of draft

house taps 5.75

guest taps 6.50

Growler to stay 17.95

Sampler flight 7.50

Beverages

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