CELEBRATE
Together

HOLIDAY PARTIES - PRIVATE DINING
CORPORATE EVENTS - CATERING - RESTAURANT BUYOUTS

THE LANDING
Kitchen + Bar

il Mercato
SOCIAL KITCHEN

WELCOME

Celebrate the Season

with unforgettable hospitality.

Whether you're planning an intimate family dinner, an office holiday party, a client appreciation event, or an exclusive restaurant buyout, our collection of venues offers the perfect setting for every kind of celebration.

From waterfront gatherings to warm Italian dining, we'll help create an experience your guests will remember long after the last toast.

THE LANDING
Kitchen + Bar

A Stunning Setting for Every Celebration

Located on the shores of Okanagan Lake, The Landing Kitchen + Bar offers breathtaking views, exceptional hospitality, and versatile spaces perfect for any size and style of event.

WHY CHOOSE THE LANDING

WATERFRONT LOCATION
Beautiful lake views and a relaxed, elevated atmosphere.

INDOOR + OUTDOOR SPACES
Flexible spaces to suit your event in any season.

PRIVATE DINING ROOM
An intimate setting for up to 16 guests with AV capabilities (+$).

CUSTOM MENUS
From buffets to multi-course dinners, we tailor every detail.

EXTENSIVE WINE SELECTION
Showcasing the best of B.C our wine options feature the finest in the Valley.

HOTEL ACCOMMODATIONS
Stay and celebrate with special group rates at the Cove Lakeside Resort.

OUR SPACES

SPACE	CAPACITY	IDEAL FOR
Main Dining Room	Up to 75	Large groups, buffet/family style
Private Dining Room	Up to 20	Intimate gatherings & meetings. AV available (+$)
Lounge	Up to 50	Cocktail style, syanding mix & mingle functions
Full Restaurant Buyout	Up to 125	Large groups wanting private use of entire venue

Full Buyout requires Minimum spend of $4500

THE LANDING
Kitchen + Bar

Choose Your Dining Experience

Festive Brunch Buffet

$45 Per Person - Min. 50 Guests

Hearth baked rolls with whipped butter

Heritage greens - cherry tomato, cucumber, radish and honey-balsamic vinaigrette.
Grainy house mustard BC potato salad - red onion, parsley, house mustard dressing.
Rotini pasta salad - feta, peppers, red onion, basil, extra virgin olive oil

Brined & roasted breast of fresh BC turkey with signature focaccia & garden sage stuffing
Roasted fall market vegetables with thyme & rosemary.
Scalloped BC Potatoes Au Gratin. House made cranberry sauce with orange zest.

Chocolate mousse, lemon cake squares, pumpkin cheesecake, sticky toffee pudding, assorted squares, cakes & tortes.

Regular & decaffeinated coffee, selection of premium teas included

Plated Menu

$65 Per Person

FIRST COURSE

Warmed House Made Focaccia Loaf,
herb compound butter

SECOND COURSE

Sage infused butternut squash soup with focaccia
crisps, creme fraiche, sage infused extra virgin olive oil

THIRD COURSE

Brined & roasted breast of fresh BC turkey, signature focaccia
& garden sage stuffing, roasted fall market vegetables thyme,
rosemary scalloped BC potatoes au gratin

FOURTH COURSE

House made cranberry sauce orange zest
classic pumpkin pie bourbon whip, candied pecans

Regular & decaffeinated coffee, selection of premium teas included

****Should your group prefer a less traditional holiday dinner, selections from our restaurant menu can be customized to suit your needs****

Dinner Buffet Menu

$79 Per Person - Min 20 Guests

Warmed house made focaccia loaf, herb compound butter

Hearth baked rolls with whipped butter
Heritage greens - cherry tomato, cucumber, radish and honey-balsamic vinaigrette.
Grainy house mustard BC potato salad - red onion, parsley, house mustard dressing.
Rotini pasta salad - feta, peppers, red onion, basil, extra virgin olive oil

Add $20.00 per guest:
Roasted beef striploin carvery with horseradish, house mustard & jus.
Brined & roasted breast of fresh BC turkey with signature focaccia & garden sage stuffing

Roasted fall market vegetables with thyme & rosemary. Scalloped BC Potatoes Au Gratin. House made cranberry sauce with orange zest.

Chocolate mousse, lemon cake squares, pumpkin cheesecake, sticky toffee pudding, assorted squares, cakes & tortes.

Regular & decaffeinated coffee, selection of premium teas included

il Mercato

SOCIAL KITCHEN

Modern Italian. Made to Gather.

At Il Mercato, we believe the best moments happen around the table. Our warm, inviting space, handcrafted dishes, and genuine hospitality set the stage for unforgettable celebrations with family, friends, and colleagues.

WHY CHOOSE IL MERCATO

HANDCRAFTED CUISINE

Handmade pasta, Neapolitan-style pizza, fresh quality ingredients all inspired by timeless Italian traditions.

WARM & WELCOMING SPACE

A vibrant, inviting atmosphere perfect for any celebration.

RUSTIC LONG TABLE

Perfect for intimate celebrations, business dinners, and family-style gatherings.

FLEXIBLE MENU OPTIONS

From buffets to multi-course dinners, we tailor every detail.

EXTENSIVE WINE SELECTION

Showcasing the best of B.C, our wine options feature the finest in the Valley.

CATERING MENU

Fully customizable catering menus tailored to suit any occasion.

OUR SPACES

SPACE	CAPACITY	IDEAL FOR
Rustic Long Table	Up to 16	Intimate gatherings or meetings
Semi-Private Area	Up to 30	Medium- large sized groups.
Full Restaurant Buyout	Up to 85	Large groups wanting private use of entire venue

**Full Buyout requires Minimum spend of:
$5000 - Sunday - Thursday | $7500 - Friday - Saturday**

il Mercato

SOCIAL KITCHEN

Choose Your Dining Experience

APERTIVO HOUR FESTIVE CELEBRATION

$35 PER PERSON - GROUPS OF 10-30

A SELECTION OF OUR FAVOURITE ANTIPASTO AND PIZZE FOR SHARING WITH FAMILY, FRIENDS, COLLEAGUES FOR THE SEASON

ANTIPASTO

Bruschetta Fresca
Chopped fresh BC tomato, fresh basil, extra virgin olive oil, shallots, minced garlic, grana Padano served on toasted calabrese garlic bread (v)

Mushrooms on Toast
Select local mushrooms reduced in local red wine and salted butter with minced garlic and shallots, finished with a splash of heavy cream (v)

Garlic Cheese Focaccia
Fresh baked and warmed focaccia bread stuffed with garlic butter, parmesan and fresh mozzarella (v)

Calamari Fritti
Crispy Humboldt squid strips dusted in seasoned flour and flash fried, served over our famous garlic aioli and topped with arugula and Maldon finishing salt and black pepper

Mozzarella Stuffed Arancini
Panko crusted carnaroli rice stuffed with fresh mozzarella, San Marzano tomato sauce, remoulade (v)

PIZZE

Peperoni Dolce e Piccante
Spicy warm chili infused honey and roasted pepperoni, premium mozzarella, parmesan

Quattro Formaggi
San Marzano tomato, fresh basil, fior di latte, shredded Italian mozzarella, parmesan and local goat's cheese, maldon finishing salt, coarse black pepper (v)

Fungi Pizze
Shitake, oyster, cremini and local roasted mushrooms, extra virgin olive oil, taleggio, pecorino romano, caramelized onion, garlic aioli, salt and pepper (v)

Christmas in Italy - Plated Dinner

$45 PER PERSON

FIRST COURSE

ANTIPASTO CONTORNI

Pane Rustico
Fresh baked and warmed focaccia bread, extra virgin olive oil, Modena balsamic vinegar, tomato jam (v)

SECOND COURSE

INSALATA

Italian Garden Salad
Tuscan style greens, shaved red onion, spicy pepperoncini, roasted garlic parmesan vinaigrette (v,gf)

THIRD COURSE

PASTA FRESCA

(SELECT ONE)

Pappardelle Bolognese
Our version of Italy's famous Neapolitan dish made with ground beef, pork and veal, minced garlic, shallots, Italian Sangiovese, San Marzano tomatoes, house made fresh pappardelle noodles and topped with grana padano

Risotto Funghi
Carnaroli rice with harvested and cultivated BC mushrooms, garlic, shallots, pecorino romano and finished with basil oil

Rigatoni "Carbonara" Style
Our version of the famous dish made with double smoked bacon, white wine, minced garlic and shallots, heavy cream, grana Padano, and finished with an egg yolk and black pepper

FOURTH COURSE

DOLCE

(SELECT ONE)

House Made Tiramisu
Lady fingers, mascarpone, espresso, hazelnut liqueur (v)

Dark Chocolate Budino
Italian chocolate pudding, whipping cream, shaved chocolate (v,gf)

$55 PER PERSON

FIRST COURSE

ANTIPASTO CONTORNI

Bruschetta Fresca
Chopped fresh BC tomato, fresh basil, extra virgin olive oil, shallots, minced garlic, grana Padano served on toasted calabrese garlic bread (v)

SECOND COURSE

INSALATA

Family Style Caesar Salad
Crisp hearts of romaine, garlic focaccia croutons, grana Padano, family recipe dressing (gf)

THIRD COURSE

PASTA FRESCA

(SELECT ONE)

Chicken Parmesan
Panko breaded breast of chicken with San Marzano tomato and premium mozzarella cheese, served with house made spaghetti noodles in basil cream

Spaghetti + Jumbo Shrimp
House made spaghetti noodles in extra virgin olive oil, BC hot house tomatoes, minced garlic, chopped shallots, fresh basil and white wine served with sustainably caught jumbo garlic shrimp, finished with pecorino romano cheese (v)

Ricotta & Spinach Ravioli
Ricotta stuffed ravioli in a sauce of garlic, shallots, white wine, fresh spinach, tomato basil rose sauce, fresh grated parmesan cheese (v)

FOURTH COURSE

DOLCE

(SELECT ONE)

House Made Tiramisu
Lady fingers, mascarpone, espresso, hazelnut liqueur (v)

Dark Chocolate Budino
Italian chocolate pudding, whipping cream, shaved chocolate (v,gf)

Christmas in Italy - Plated Dinner

$65 PER PERSON

FIRST COURSE

ANTIPASTO CONTORNI

Bruschetta Fresca
Chopped fresh BC tomato, fresh basil, extra virgin olive oil, shallots, minced garlic, grana Padano served on toasted calabrese garlic bread (v)

Mozzarella Stuffed Arancini
Panko crusted carnaroli rice stuffed with fresh mozzarella, San Marzano tomato sauce, remoulade (v)

SECOND COURSE

INSALATA

Family Style Caesar Salad
Crisp hearts of romaine, garlic focaccia croutons, grana Padano, family recipe dressing (gf)

THIRD COURSE

PASTA FRESCA

(SELECT ONE)

Lasagna Bolognese
Our take on the famous dish from Bologna. Veal, pork and beef Bolognese and creamy bechamel sauce with premium mozzarella cheese, San Marzano tomato, fresh basil, grana Padano and layers of fresh pasta sheets

Tuscan Beef Rigatoni
House rigatoni noodles with spinach, sun dried tomato and mascarpone rose sauce served with a six ounce premium beef tenderloin steak prepared to medium rare

Lobster Ravioli
Lobster stuffed ravioli sauteed in salted butter, minced garlic and shallots, local white wine, lemon and herbs finished with chopped fresh parsley, pecorino Romano and sustainably harvested jumbo shrimp

FOURTH COURSE

DOLCE

(SELECT ONE)

House Made Tiramisu
Lady fingers, mascarpone, espresso, hazelnut liqueur (v)

Dark Chocolate Budino
Italian chocolate pudding, whipping cream, shaved chocolate (v,gf)

Christmas in Italy - Family Style

$49 PER PERSON

Pane Rustico
Fresh baked and warmed focaccia bread, extra virgin olive oil, Modena balsamic vinegar, tomato jam (v)

Italian Garden Salad
Tuscan style greens, shaved red onion, spicy pepperoncini, roasted garlic parmesan vinaigrette (v,gf)

Chicken Parmesan
Panko breaded breast of chicken with San Marzano tomato and premium mozzarella cheese, served with house made spaghetti noodles in basil cream

House Made Tiramisu
Lady fingers, mascarpone, espresso, hazelnut liqueur (v)

Catering

Our catering menu is designed with flexibility in mind, with dishes intended to be served family or buffet style and shared amongst your guests.
Every gathering and guest list is different, so we encourage you to consider your group's appetites, event style and any other food being served when determining quantities. Each item is designed as a component of a meal or buffet and are sized and priced as such, please select items and quantities accordingly. Final menu selections and quantities are at the discretion of the host.
All dishes are prepared for easy service and will arrive in disposable foil containers.
Disposable plates, cutlery and serving utensils are available upon request for an additional fee.

SOCIALE

Pane Rustico (V)
Signature Focaccia loaf, baked fresh in house daily, served with extra virgin olive oil and balsamic vinegar from Modena
6-10 people $40
16-20 people $75

House Meatballs (GF)
House made ricotta & rosemary meatballs. San Marzano tomato, garlic aioli, Grana Padano, grilled focaccia
6-10 people $75
16-20 people $145

Antipasto Board
Select Italian & local cured meats and cheeses olives, pickled and marinated vegetable, bread & spreads
$12 ½ per person

Arancini (V)
Panko crusted carnaroli rice, fresh mozzarella, San Marzano tomato, house remoulade 7 per person (1.5 arancini per person)
6-10 people $60
16-20 people $110

INSALATA

Italian Garden Salad (V) (GF)
Local heritage greens, red and golden beets, goat's cheese, candied pecans, shaved red onions
6-10 people $65
16-20 people $125

Family Recipe Caesar (GF - No Croutons)
Crisp romaine, house made dressing, Grana Padano, focaccia croutons
6-10 people $75
16-20 people $145

ENTREES

Lasagna Bolognese
Our take on the famous dish from Bologna. Veal, pork and beef Bolognese and creamy bechamel sauce with premium mozzarella cheese, San Marzano tomato, fresh basil, grana Padano and layers of fresh pasta sheets
6-10 people $180
16-20 people $320

Chicken Parmesan
Panko breaded breast of chicken topped with San Marzano tomato & mozzarella
6-10 people $95
16-20 people $180

PASTA FRESCA

Spaghetti + Shrimp
House made spaghetti noodles in extra virgin olive oil, BC hot house tomatoes, minced garlic, chopped shallots, fresh basil and white wine served with sustainably caught jumbo garlic shrimp, finished with pecorino romano cheese
6-10 people $140
16-20 people $275

Pappardelle Bolognese
Our version of Italy's famous Neapolitan dish made with ground beef, pork and veal, minced garlic, shallots, Italian Sangiovese, San Marzano tomatoes, house made fresh pappardelle noodles and topped with grana padano
6-10 people $120
16-20 people $235

Rigatoni "Carbonara" Style
Our version of the famous dish made with double smoked bacon, white wine, minced garlic and shallots, heavy cream, grana Padano, and finished with an egg yolk and black pepper
6-10 people $125
16-20 people $245

Rigatoni Al Pomodoro
House made rigatoni, fresh basil, Italian Sangiovese, San Marzano tomato sauce, grana padano
6-10 people $110
16-20 people $215

Rigatoni Al Funghi
House made rigatoni, cultivated local mushroom, fresh sage, pinot grigio, butter, garlic, heavy cream
6-10 people $125
16-20 people $245

Mushroom Risotto (V) (GF)
Variety of local mushrooms, shallots, garlic, cream, grana Padano, winter pesto
6-10 people $130
16-20 people $255

PIZZE

Minimum order of 4 - $22 each

Prosciutto & Arugula
Prosciutto, fresh arugula, San Marzano tomato, mascarpone cheese, balsamic reduction

Peperoni Dolce e Piccante
Spicy warm chili infused honey and roasted pepperoni, premium mozzarella, parmesan

Quattro Formaggi (v)
Marzano tomato, fresh basil, fior di latte, shredded Italian mozzarella, parmesan and local goat cheese, maldon finishing salt, coarse black pepper

Fungi Pizze (v)
Shitake, oyster, cremini and local roasted mushrooms, extra virgin olive oil, taleggio, pecorino romano, caramelized onion, garlic aioli, salt and pepper

Blue Cheese + Poached Pear
Razor thin prosciutto and red wine poached Anjou pears, blue cheese and mozzarella
We love blue cheese but if you don't, sub local goat cheese at no charge

DOLCI

House Made Tiramisu
Lady fingers, mascarpone, espresso, hazelnut liqueur
6-10 people $80
16-20 people $155

Portofino Lemon Three Ways
Traditional layered lemon olive oil cake, lemon curd, lemon scented whipped cream, sugared lemon rind
6-10 people $70
16-20 people $135

FREQUENTLY ASKED QUESTIONS

CAN MENUS BE CUSTOMIZED?
ABSOLUTELY. THE MENUS IN THIS GUIDE ARE A STARTING POINT. IF YOU DON'T SEE EXACTLY WHAT YOU'RE LOOKING FOR, WE'D BE HAPPY TO WORK WITH YOU TO CREATE A MENU THAT BETTER SUITS YOUR GROUP, EVENT STYLE AND BUDGET.

CAN YOU ACCOMMODATE DIETARY RESTRICTIONS?
YES. PLEASE LET US KNOW ABOUT ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN BOOKING AND OUR TEAM WILL WORK WITH YOU ON SUITABLE OPTIONS.

DO YOU REQUIRE A DEPOSIT?
FOR CATERING & BUYOUTS WE DO REQUIRE A DEPOSIT/CREDIT CARD ON FILE.

WHEN DO YOU NEED FINAL GUEST COUNTS & MENU SELECTIONS?
WE ASK FOR A MINIMUM 14 DAYS OUT TO ENSURE WE CAN FUFILL STAFFING AND PRODUCT REQUIREMENTS.

CAN WE BRING DECORATIONS?
WE'RE HAPPY TO WORK WITH YOU ON SIMPLE DÉCOR AND PERSONAL TOUCHES FOR YOUR CELEBRATION. PLEASE SPEAK WITH OUR TEAM IN ADVANCE REGARDING SETUP TIMES AND ANY RESTRICTIONS.

IS AV EQUIPMENT AVAILABLE?
AV CAPABILITIES ARE AVAILABLE IN THE LANDING'S PRIVATE DINING ROOM FOR AN ADDITIONAL FEE. PLEASE INQUIRE FOR DETAILS.

READY TO CELEBRATE?

TELL US A LITTLE ABOUT YOUR EVENT AND WE'LL TAKE IT FROM THERE.
TO GET STARTED, PLEASE INCLUDE YOUR PREFERRED RESTAURANT, EVENT DATE, APPROXIMATE GUEST COUNT AND THE STYLE OF GATHERING YOU HAVE IN MIND.

THE LANDING
Kitchen + Bar

E: jfenton@ilmercatosocialkitchen.com
E: info@thelandingkitchenandbar.com
P: 250-707-1810

il Mercato
SOCIAL KITCHEN

E: jfenton@ilmercatosocialkitchen.com
E: info@ilmercatosocialkitchen.com
P: 250-707-1183

NOT SURE WHICH OPTION IS RIGHT FOR YOU? REACH OUT AND WE'LL HELP YOU FIND THE BEST FIT.