



TIME FAMILY
OF WINES

Private Events



WELCOME TO TIME FAMILY OF WINES

Built within a historic and revitalized movie theatre in downtown Penticton, TIME Family of Wines at TIME Winery & Kitchen, takes the Okanagan winery experience to whole new level. Wine lovers & foodies alike are invited to visit the elegant tasting bar and restaurant to discover beautifully crafted wines from our Chronos, McWatters Collection, TIME Winery, & Evolve Cellars family of wine brands, alongside the best locally curated dishes in the Okanagan.



TIME is conveniently located in downtown Penticton; a vibrant city ideally situated between Okanagan and Skaha lakes, surrounded by vineyards with a host of year-round activities to be enjoyed. The winery itself sits within walking distance of local hotels, Okanagan Lake, and shopping in the downtown core.



TIME Family of Wines
361 Martin Street, Penticton, BC
www.timewines.ca/private-events
chelsea.dumayne@timewines.ca



EVENT SPACES

TIME Family of Wines offers private meeting rooms and unique event spaces, all under one roof. Perfectly suited to enhance your wedding, private celebration, off-site conference event, or incentive retreat.



Wine Cellar

42 people (long-table dinner) / 60 people (stand-up reception)

Can be combined with Restaurant & Tasting Room for additional reception space, or Reception / Dinner combination.

Not available September - November for cellar harvest operations.

\$1,000 Venue Fee



Restaurant & Tasting Room

52 people (seated lunch/dinner) \ 100 (stand-up reception)

Private bookings available with minimum food & beverage spend, plus event service labour fees



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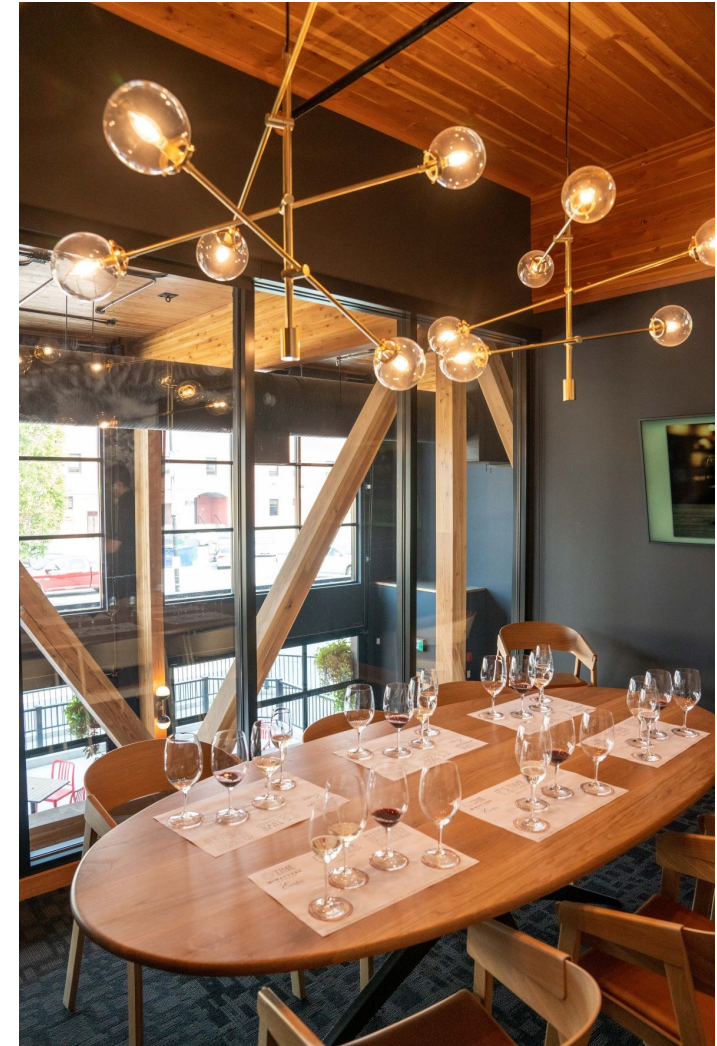
From cocktail receptions and multi-course wine-paired dinners to corporate meetings, complemented by wine education sessions, the TIME Family's team are experts in tailoring unique and exceptional events.



The McWatters Suite

12 people, boardroom-style

\$300 Room Rental



The PenMar Suite

8 people, boardroom-style

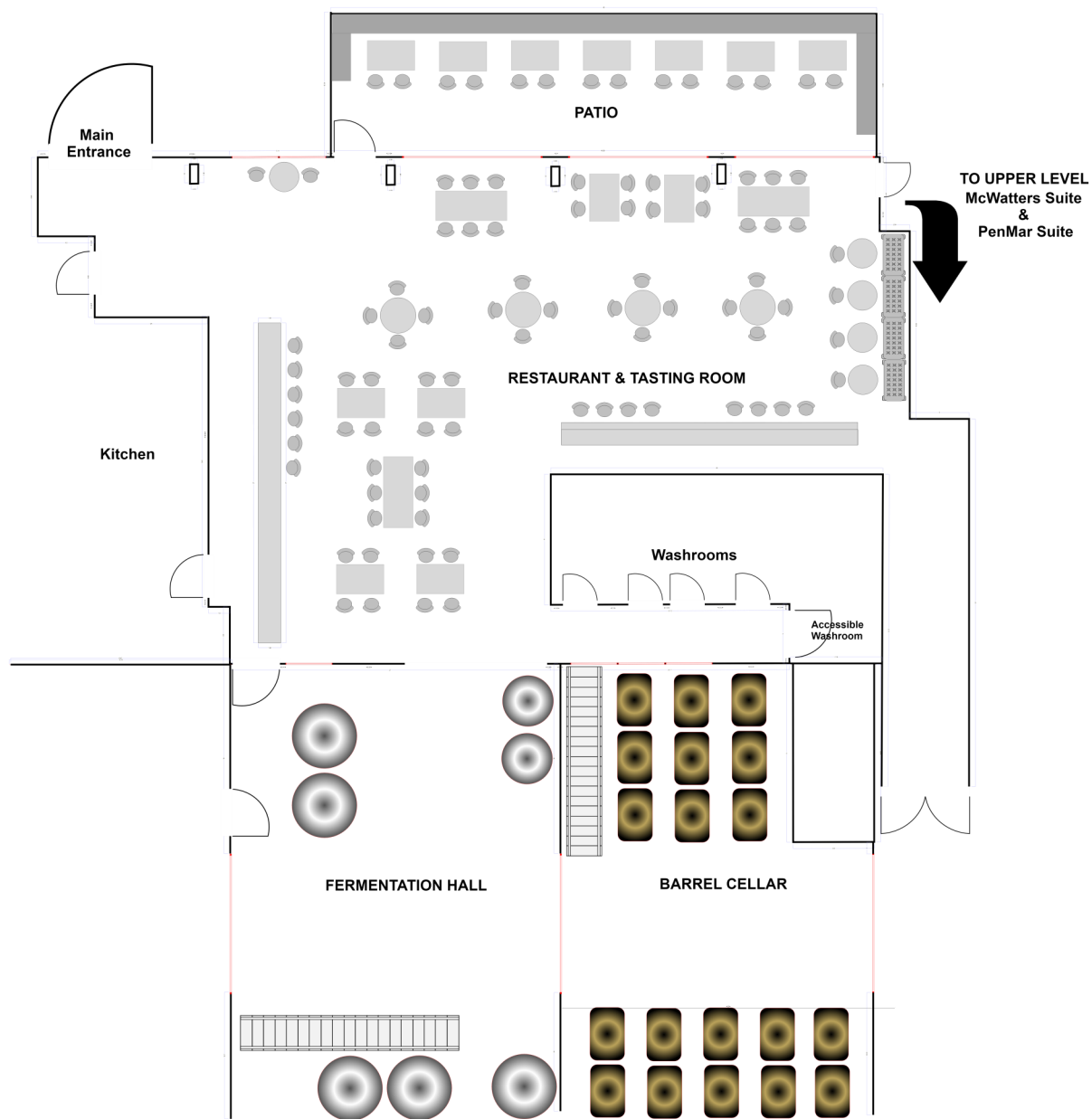
\$200 Room Rental



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VENUE MAP



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EXPERIENCES



Portfolio Tasting - \$5 per person

20 minutes

An introduction to our TIME Family of Wines, with 4 VQA selections from our bestselling portfolios, tailored daily by our Sommelier for your enjoyment.

Signature Tasting - \$20 per person

30 minutes

Discover some of our most outstanding wines, starting with an exclusive tasting of our Chronos Brut, followed by 4 complex, premium VQA wines, then, a sneak peek at a future wine straight from the barrel!

Engage and inspire your guests by incorporating a TIME Family wine tasting experience into your next event. We invite you to make a connection to the finest winemaking traditions in the Okanagan Valley with our informative group wine tastings, our food pairing education seminars, or our exhilarating Sabre School.



TIME For School - \$25 per person

60 minutes

This is the perfect time to learn about the deep and convoluted world of wine. Wine is already mystifying enough, let us teach you to look at wine differently to remove some of the mystery. Hosted in your own private room, you will learn why we taste like we do, without pretension. We promise there won't be a pop quiz at the end.



Sabre School - Sparkling Toast Experience \$50 per experience, plus the cost of wine

30 minutes

Learn about the storied history of sparkling wine, its production, and the technique for sabring bubbles. Next, your group will learn how to sabre safely and properly sabre a bottle from the TIME Family's collection of sparkling wines, followed by one or more lucky participants taking part in the age-old celebratory act of *sabrage*!



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LUNCH MENUS

SANDWICH BUFFET - \$36 PER GUEST

(A \$50 LABOUR FEE APPLIES FOR GROUPS UNDER 10 GUESTS)

SOUPS (CHOOSE 1)

Maritime clam chowder Minestrone with pesto

Truffled potato leek Prime Rib & Barley

SALADS (CHOOSE 2)

Baby kale, dried fruit, pumpkin seeds, goat cheese, and balsamic dressing

Tomato, bocconcini, pesto, and balsamic vinaigrette

Grilled vegetable, chickpeas, olive oil, and balsamic

Baby potato and egg, bacon, and creamy dijon dressing

BAGUETTE SANDWICHES (CHOOSE 4)

Cured salmon, pickled onion, capers, cream cheese, and arugula

Shaved beef, cheddar, caramelized onion, horseradish-mayo,

Grilled chicken, bacon, tomato, pickles, garlic mayo, and butter lettuce

Chicken salad, blue cheese, pear, walnuts, and greens

Smoked wild and tame mushrooms, brie, spinach, and balsamic syrup

Sliced pork loin, swiss cheese, roasted apple, dijon, and arugula

DESSERT

Assortment of tarts, squares, cakes, and cookies

3 COURSE PLATED LUNCH - \$45-\$55 PER GUEST

(A \$50 LABOUR FEE APPLIES FOR GROUPS UNDER 10 GUESTS)

Custom menus for our plated lunches are created based on the freshest, seasonal product available at the time of your event. A choice of protein can be arranged for the 2nd course, with selections due in advance.

TIME WINERY & KITCHEN RESTAURANT

MENU PRE-ORDERS

PRE-ORDERED MEALS FROM OUR EXISTING RESTAURANT MENU ARE AVAILABLE FOR GROUPS OF UP TO 30 GUESTS. A LABOUR FEE OF \$50 APPLIES TO EACH EVENT.

IN OUR EFFORTS TO ENSURE PREMIUM SERVICE AND QUALITY FOR YOUR EVENT, THE NUMBER OF MENU SELECTIONS MAY BE LIMITED BASED ON DISH COMPLEXITY,

Please visit the [TIME Winery & Kitchen webpage](#) to view our menu, and consult with our [Event Sales Coordinator](#) to organize your event.



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RECEPTION MENUS

Pricing subject to applicable taxes & 20% service gratuity.

RECEPTION MENU À LA CARTE

All selections are priced per dozen

PASSED COLD HORS D'OEUVRES

Tomato, basil, bocconcini skewers \$39

Roasted mushroom bruschetta, ricotta, balsamic reduction \$39

Heirloom tomato bruschetta, parmesan, herbs \$39

Beet cured salmon, cucumber, dill, creme fraiche \$45

Onion ash goat cheese truffles, herbs, garlic \$39

Chilled grilled piri-piri prawns \$49

Beef carpaccio crostini, pickled onion, pecorino \$49

Duck rillettes crostini, seasonal fruit chutney \$45

Prosciutto wrapped fruit, white balsamic glaze \$39



PASSED HOT HORS D'OEUVRES

Blue cheese, pear, phyllo parcels \$45

Assorted mini vegetable quiche \$39

Dungeness crab cake, citrus mayo \$49

Pork meatballs, black berry glaze \$45

Maple-dijon pork belly bites \$45

Pulled pork sliders, apple slaw \$49

Beef sliders with smoked chili mayo, aged cheddar \$55



ON DISPLAY

CHARCUTERIE

Selection of house made, and/or locally purveyed charcuterie, antipasti, pickles, mustards, breads & crackers

\$15 per guest

CHEESE

Domestic and international cheeses, fresh fruit, nuts, preserves, breads & crackers

\$15 per guest

COMBINATION

Cheese and Charcuterie Platter with assorted accompaniments

\$15 per guest

Fresh vegetable crudité, herb dip & house-made hummus

\$8 per guest

Sliced fresh fruit and berries, yogurt dip

\$9 per guest



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3-COURSE DINNER MENUS

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MENU OPTION 1

FIRST - HEIRLOOM BRUSCHETTA

TOMATO | BASIL RICOTTA | CHARRED SHALLOT | LEMON | AGED BALSAMIC

Suggested pairing: Chronos 2020 Sauvignon Blanc

SECOND - SMOKED MUSHROOM RISOTTO

WILD AND TAME MUSHROOMS | TOASTED PARMESAN | CURED EGG

Suggested pairing: McWatters Collection 2020 Chardonnay

THIRD - GOAT MILK PANNA COTTA

BURNT PEACHES | SWEET BASIL | SHORTBREAD CRUMB

Suggested pairing: TIME Brut

\$55 PER PERSON

(3 oz pairings for each course additional \$25 per person)



MENU OPTION 2

FIRST - CAPRESE SALAD

HEIRLOOM TOMATOES | FIOR DI LATTE | BASIL PESTO |

AGED BALSAMIC | EXTRA VIRGIN OLIVE OIL | MALDEN SALT

Suggested pairing: Chronos 2020 Rosé

SECOND - ROASTED HALF CORNISH HEN

WARM POTATO SALAD WITH OLIVES | GRILLED ARTICHOKES |

GARLIC CONFIT | ARUGULA | ROASTED PEPPER COULIS

Suggested pairing: TIME 2018 Cabernet Franc

THIRD - LEMON OLIVE OIL CAKE

BRANDIED PLUMS | WHITE CHOCOLATE |

SAFFRON WHIPPED CREAM | TARRAGON

Suggested pairing: Chronos Brut

\$65 PER PERSON

(3 oz pairings for each course additional \$25 per person)

Menus are subject to change based on seasonality and availability of product. Customizations can be made available to suit choice of protein dishes, multi-course tasting menus with wine pairings, and dietary restrictions wherever possible.



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3-COURSE DINNER MENUS

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MENU OPTION 3

FIRST - BEEF TARTAR

QUAIL EGG | CHARRED SHALLOT | DIJON EMUSION |

PICKLED SHIMEJI | GRILLED BAGUETTE

Suggested pairing: Chronos 2020 Sémillon

SECOND - PAN ROASTED DUCK BREAST

CONFIT CROQUETTE | RHUBARB | CHERRY | SWISS CHARD | JUS

Suggested pairing: TIME 2018 Syrah

THIRD - TWISTED SHORTCAKE

BUTTERMILK BISCUIT | STRAWBERRIES | BALSAMIC |

WHIPPED BASIL MARSCARPONE

Suggested pairing: TIME Brut

\$70 PER PERSON

(3 oz pairings for each course additional \$27 per person)

MENU OPTION 4

FIRST - SEARED SCALLOPS

TOMATO CONSOMME | CONFIT TOMATO | CUCUMBER |

BALSAMIC | FENNEL | RADISH

Suggested pairing: Chronos 2020 Chardonnay

SECOND - HERB CRUSTED TENDERLOIN

TALLOW POTATOES | MUSHROOMS | CRISPY ONION | SOUBISE | JUS

Suggested pairing: McWatters Meritage

THIRD - FROZEN CHOCOLATE DELICE

BLUEBERRY & LAVENDAR COULIS | CHOCOLATE CRUMB |

WHITE CHOCOLATE

Suggested pairing: Chronos 2020 Sémillon

\$75 PER PERSON

(3 oz pairings for each course additional \$27 per person)

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BEVERAGES

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bubbles

CHRONOS BRUT	\$69
MCWATTERS BRUT	\$129
TIME WINERY 2018 BRUT	\$65

rosé

CHRONOS ROSE	\$49
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whites

CHRONOS 2020 CHARDONNAY	\$59
CHRONOS 2020 SÉMILLON	\$56
CHRONOS 2020 SAUVIGNON BLANC	\$56
MCWATTERS 2020 CHARDONNAY	\$69
TIME 2018 WHITE MERITAGE	\$45
TIME 2018 VIOGNIER	\$45
TIME 2018 RIESLING	\$49

reds

CHRONOS 2019 OUROBOROS	\$169
MCWATTERS 2018 MERITAGE RED	\$84
TIME 2018 CABERNET FRANC	\$79
TIME 2018 SYRAH	\$79
TIME 2018 CABERNET SAUVIGNON	\$79
TIME 2018 FOURTH DIMENSION	\$69
TIME 2013 EQUITY	\$149

cider, beer, non-alcoholic

LOCAL CRAFT BEER*	\$7.5
LA PETITE ABEILLE CRAFT CIDER	\$17
SPARKLING WATER	\$5
BOYLAN'S CRAFT SODA	\$4.5
GOODDRINK ICED TEA	\$4.5

* Selections updated regularly

spirits

LOCAL PREMIUM HIGHBALLS (1OZ)	\$12
SHADOW ON THE LAKE VODKA	
BRBN OKANAGAN SPIRITS	
NOTEWORTHY GIN	
BC RYE WHISKY OKANAGAN SPIRITS	
* Signature cocktails available upon request, starting at \$15 per beverage	



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IT'S ALL IN THE DETAILS

Bookings

- Our restaurant can be available for private bookings with a minimum food & beverage spend and service labour fees. Additional labour fees apply at a rate of \$30.00 per hour for a 4-hour minimum; including set up and tear down of the event. The total number of staff required for your event will be determined by your Event Coordinator based on the elements involved in your event. This amount will be estimated in advance of your event date, be communicated on your Event Order document for the client to sign off on 14 days prior to the event.
- All other event spaces are available with a venue fee, plus applicable food & beverage costs.
- A non-refundable deposit equivalent to the venue fee or a portion of the estimated food and beverage amount is required to confirm your booking. A further deposit equivalent to 50% of the estimated charges is required 30 days prior to the event, with a deposit for the balance of the estimated charges processed 7 days prior to the event. Any adjustments to the final invoice, based on actual charges and consumption will be made at the conclusion of each event / within 24 hours of the event's conclusion, or on the following business day. Booking cancellations by the client can be made at any time, with all deposits on file deemed non-refundable.
- Our liquor license allows for beverage service until 12:00 AM, with last call made at 11:30 PM.
- Please contact our [Event Sales Coordinator](#) to check availability and rates.

Food & Beverage

- Our dining and reception menus are specially prepared for your event featuring quality ingredients, locally sourced wherever possible, and housemade preparations, carefully prepared by our culinary team led by Chef AK Campbell. Menus are subject to change based on seasonality and availability of product. Customizations are available to accommodate dietary restrictions with advance notice.
- Menu selections are required at least 30 days in advance. Final numbers (including course pre-selections, where applicable), are required 7 days in advance
- All wine served at our events are to be purchased from TIME Family of Wines. Wine is charged by the bottle, except when part of specialty wine paired meals. Event bar selections can also be arranged to include our preferred suppliers of craft beer, cider, spirits and non-alcoholic options.
- Food & beverage pricing is subject to applicable taxes and a 20% service fee.

Weddings

- The client is responsible for hiring a wedding planner, or a day-of coordinator to assist with décor set up, timing and liaising with the banquet team during the event.

Event Décor

- Additional fees apply for table linen (Cellar bookings)
- The client (or wedding coordinator) is responsible for set up and tear down of event décor. Additional fees may apply for employee labour or storage space.

Music

- Background music is provided by our house system, via a playlist streaming service. Clients who wish specialty playlists and coordination must utilize an outside vendor. We do not provide connections to our house system for music.

Accessibility

- Our winery's lower level is fully handicap accessible, with one accessible washroom. The upper level of the winery (McWatters Suite & PenMar Suite) is only accessible via a stairway.



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