

TIME FAMILY OF WINES

PRIVATE EVENTS

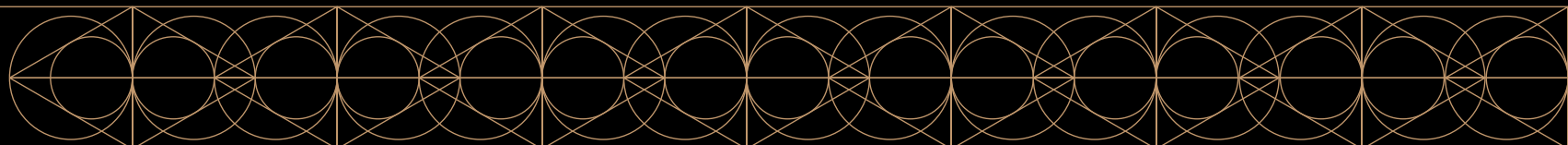


WELCOME TO TIME FAMILY OF WINES

Built within a historic and revitalized movie theatre in downtown Penticton, TIME Family of Wines, takes the Okanagan winery experience to a whole new level. Wine lovers & foodies alike are invited to visit the elegant Chronos tasting room and OROLO Restaurant + Cocktail Bar to discover beautifully crafted wines from our Chronos and McWatters Collection, alongside the best locally curated dishes in the Okanagan.



The TIME Family of Wines event spaces, the Chronos tasting room, and OROLO Restaurant + Cocktail Bar are conveniently located under one roof in downtown Penticton. Penticton is a vibrant city, ideally situated between Okanagan and Skaha lakes, surrounded by vineyards, and offering a host of year-round activities to be enjoyed. The winery itself is an easy walk from local hotels, Okanagan Lake, and shopping downtown.



EVENT SPACES

TIME Family of Wines offers private meeting rooms and unique event spaces, all under one roof. Our venue is perfectly suited to enhance your corporate business meeting, wedding, private celebration, off-site conference event, or incentive retreat. We have the ideal space for client meetings, luncheons and dinners.



OROLO RESTAURANT + COCKTAIL BAR

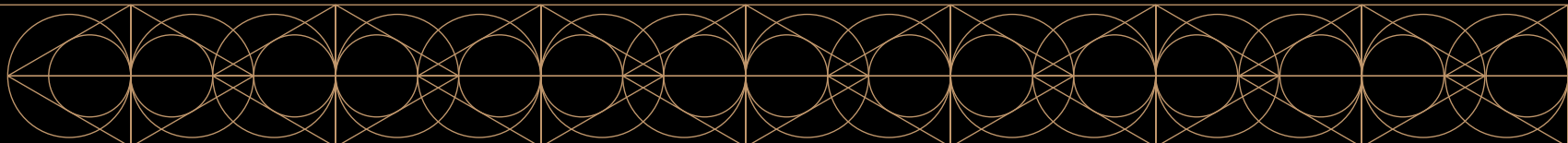
- 50 people (seated lunch/dinner) / 100 (stand-up reception)
- Private bookings available with minimum food & beverage spend, plus event service labour fees



CHRONOS TASTING ROOM

\$250 Venue Fee

- 36 people booth style seating, 6 people per booth
- Available after 5:00pm only for private functions
- Open daily from noon until 5:00 pm for wine tastings



EVENT SPACES

The unique setting of the TIME Family of Wines cellar is the perfect space for long table or intimate meals from the OROLO culinary team.



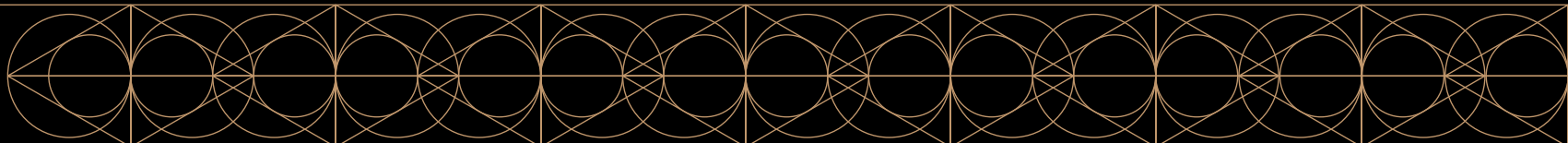
WINE CELLAR

\$500 Venue Fee

- 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

CHEF'S TABLE

- Seating for 8 people
- Lunch Experience - 3 courses with wine \$75 per person
- Dinner Experience - 4 courses with wine \$95 per person
- Premium Dinner Experience - 5 courses served with regular and library wines \$175 per person



EVENT SPACES

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

\$250 Venue Fee

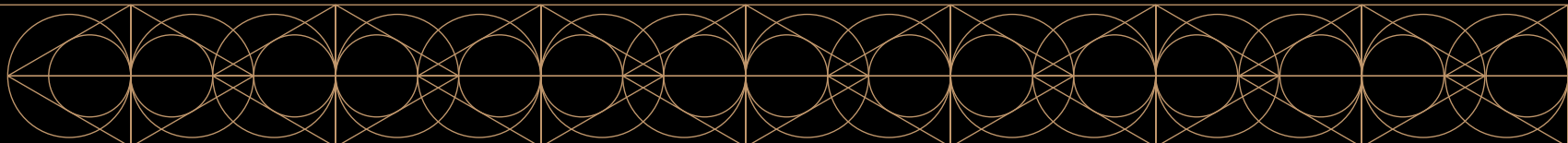
- 12 people, boardroom-style
- Built in, wireless AV and flip chart included



THE PENMAR SUITE

\$250 Venue Fee

- 8 people, boardroom-style
- Built in, wireless AV and flip chart included



DISTRICT WINE VILLAGE

The District Wine Village in Oliver BC is home to TIME Family of Wines second location. This unique setting is the host for a variety of special events and wine experiences.



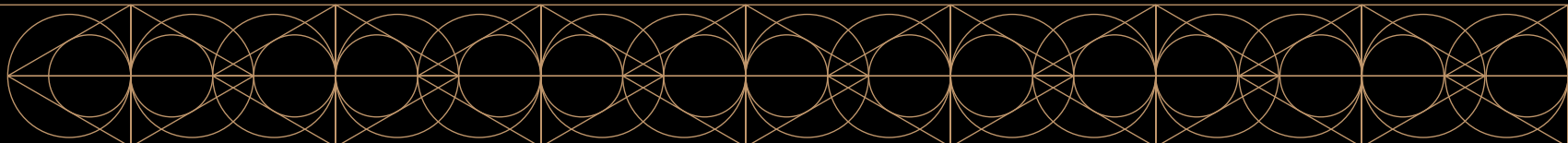
DISTRICT WINE VILLAGE CELLAR

\$200 Venue Fee

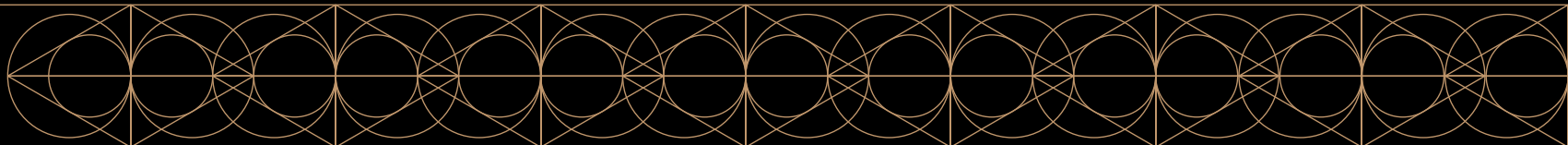
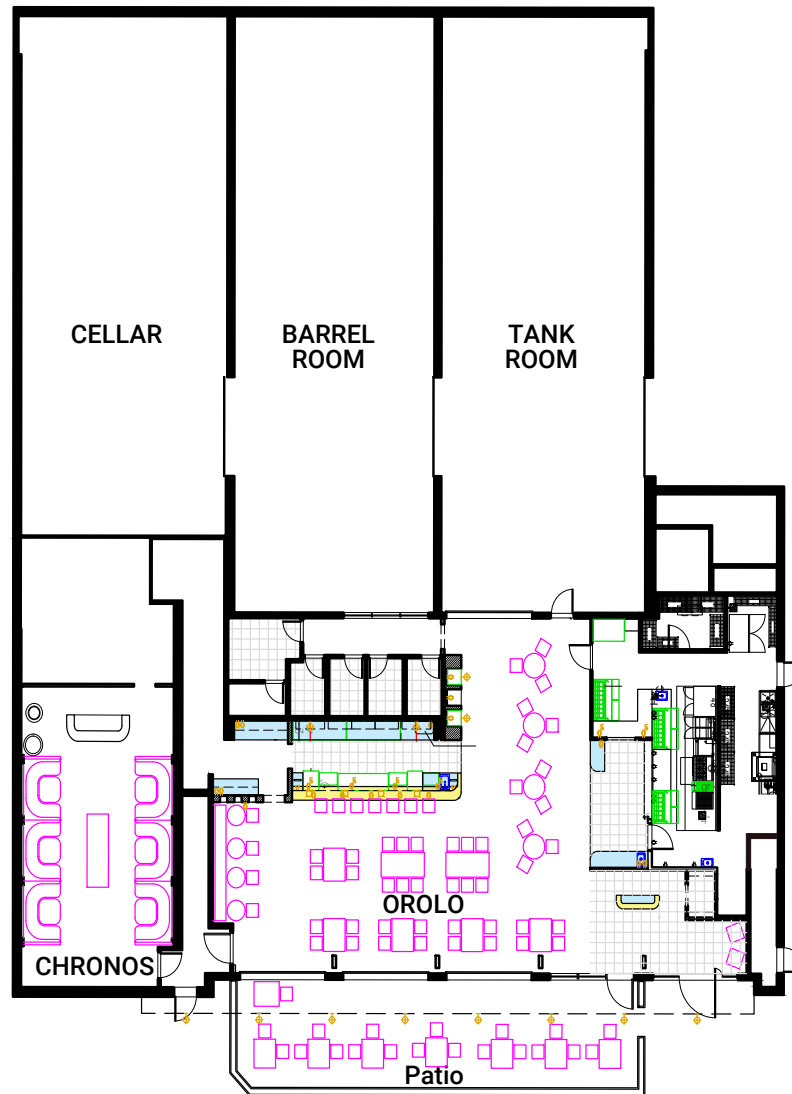
- Seating for 8 people lounge-style
- A private boardroom, with classroom style seating is also available on site for groups up to 20

Our District Wine Village tasting room is open seven days a week during peak season, and open for custom private events during the winter months.

Contact events@timewines.ca for more information.



TIME FAMILY OF WINES PENTICTON VENUE MAP



SPECIAL EXPERIENCES

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, our Wineology classes, or our exhilarating Sabre School



PORTFOLIO TASTING

\$10 per person | 20 minutes

An introduction to our TIME Family of Wines brands, with selections tailored weekly by our Wine Education Team for your enjoyment. You will get to try Chronos, McWatters Collection, and TIME.

Fee is refundable with wine purchase.

MCWATTERS COLLECTION TASTING

\$20 per person | 20 minutes

Explore the premium wines of the McWatters Collection, named after TIME Family of Wines founded Harry McWatters.

50% (\$10) Refundable with minimum purchase of one bottle per person per tasting.



SIGNATURE WINE THIEF TASTING

\$15 per person | 30 minutes

Go behind the scenes and dive into the TIME Family of Wines cellar to sample our most outstanding wines. The tasting begins with Chronos Brut and is followed by four of our award winning BC VQA wines. To finish things off, wine lovers get a sneak peek at future vintages straight from the barrel!

Maximum of 6 guests per tasting. Reservations required a minimum of 12 hours in advance of arrival. Cancellations within 24 hours of arrival are non-refundable.



SABRE SCHOOL

30 minutes

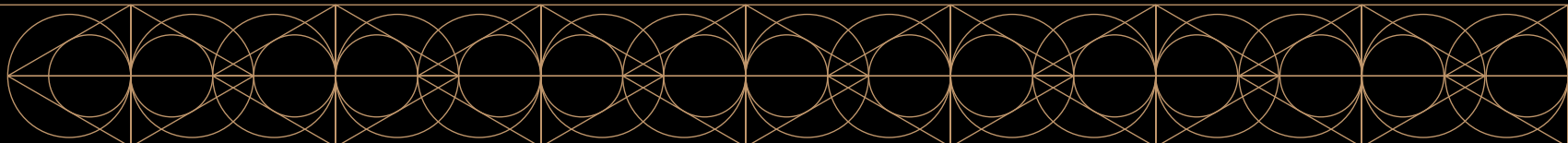
This experience was built to be enjoyed by four guests. Smaller groups are welcome to book this reservation, however, pricing remains the same per booking. Only ONE person in each group of 4 will physically sabre a bottle and there must be 1 bottle purchased for every 4 people booked.

When booking, choose from three iconic TIME Family of Wines sparkling wines:

- TIME Brut \$40
- Chronos Brut \$55
- McWatters Collection Brut \$75

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361 Martin Street, Penticton BC
timewines.ca/private-events
events@timewines.ca



BREAKFAST MENUS



CONTINENTAL BREAKFAST

\$22 per person

- Orange/Grapefruit juice
- Yogurt parfait with fruit compote house made granola, and local honey
- Muffins
- Fried egg sandwich with house cured pork belly and Creekside raclette cheese

*Brewed coffee/tea included. Espresso drinks available @ \$5/per person
A \$50 labour fee applies for groups under 10 guests*



HOT BREAKFAST

\$30 per person

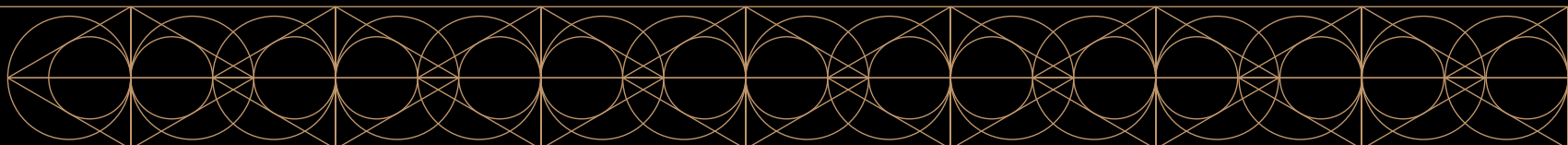
- Orange/grapefruit juice
- Breakfast potatoes bravas
- Fresh fruit, yogurt, and lavender honey
- Waffles
- Scrambled eggs and house cured bacon

*Brewed coffee/tea included. Espresso drinks available @ \$5/per person
A \$50 labour fee applies for groups under 10 guests*

Pricing subject to applicable taxes & 18% service gratuity. 9

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LUNCH MENUS



SANDWICH & SALAD PLATTERS

\$35 per person

- Organic greens, seasonal vinaigrette
- Root vegetable rotolo with mesclun greens
- Chicken club, free run chicken, house smoked bacon, compressed tomato, bitter greens, avocado crema
- Deli sandwich, cured meats, house made pickles, peppered arugula, Creekside raclette cheese, onion
- Assorted cookies

Brewed coffee/tea included. Espresso drinks available at \$5 per person



3 COURSE PLATED LUNCH

\$35 - \$45 per person

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.

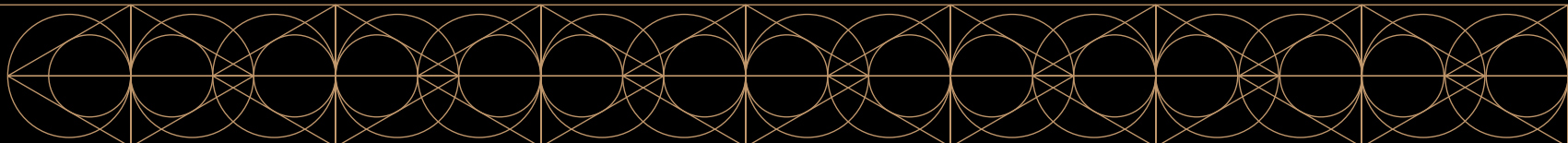
MENU PRE-ORDERS

Please visit the [OROLO Restaurant webpage](#) to view our menu, and consult with our [Event Sales Coordinator](#) to organize your event. Pre-ordered meals from our existing restaurant menu are available for groups of up to 30 guests. In our efforts to ensure premium service and quality for your event, the number of menu selections may be limited based on dish complexity.

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RECEPTION MENUS



GROUP CANAPÉS

- **Albacore Tuna 'Poke' \$58** - sesame waffle cracker, black garlic aioli
- **Assorted Mini Quiche \$34** - quiche Lorraine, roasted red pepper, or ham and cheese
- **Beef Carpaccio \$58** - brioche toastie with truffle confit garlic aioli
- **Charcuterie Cones \$58** - fermented mustard, house made pickles
- **Classic bruschetta \$34** - heirloom tomato and crystalized balsamic
- **Dry Aged Beef Skewers \$58** - sesame soy marinated, chimichurri, fermented horseradish crema
- **Dry Aged Beef Tartare \$60** - soy, wasabi aioli, house made rosemary flatbread
- **Fish Crudo \$75** - today's feature fish, pickled fennel, chardonnay pearls, nori chip
- **Fresh Shucked Oyster \$58** - today's mignonette, champagne and chardonnay pearls
- **Gravlax Salmon \$58** - fermented lemon, micro salad, cucumber chips
- **Marinated bocconcini and compressed tomato skewer \$36**
- **Mini Cheese Burgers \$48** - dry aged grass-fed beef, melted cheddar, smoked Fresno aioli, peppered arugula, fried shallots, bacon and onion jam, house made pickles
- **Mini lobster rolls \$60**
- **Prawn Cocktail Bite \$42** - rosé brava sauce
- **Seasonal Arancini \$43** - parmigiano, black truffle, pomodoro sauce

All prices are per dozen, we cannot do quantities smaller than 1 dozen.

ON DISPLAY

CHARCUTERIE

\$18 per person

Selection of house made, and/or locally purveyed cured meats, pâtés, pickles, mustards, breads & crackers

CHEESE

\$20 per person

Upper Bench creamery cheeses, seasonal fruits, nuts, preserves, bread & crackers

COMBINATION

\$20 per person

Charcuterie and cheese platter with assorted accompaniments

FRESH VEGETABLE

\$13 per person

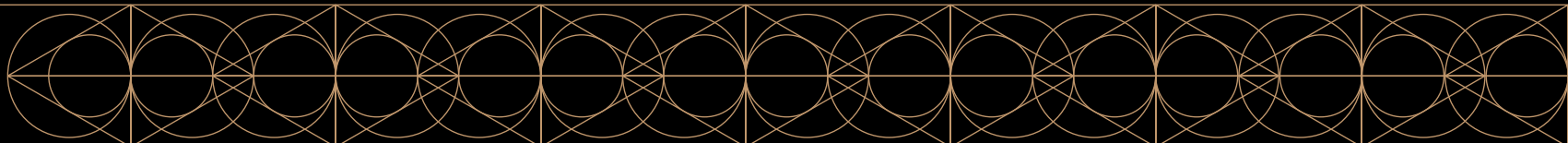
Crudité with herb dip

SLICED FRESH FRUITS

\$14 per person

With honey & yoghurt dip

Pricing subject to applicable taxes & 18% service gratuity. 11



3-COURSE DINNER MENUS

GROUP MENU A

\$55 per person

FIRST

Seasonal Organic Greens

organic greens, seasonal vinaigrette

or

Chef's Daily Soup

SECOND

Hand Cut Beef Sirloin

whipped yukon gold potatoes, local vegetables,
red wine demi

or

Seasonal Risotto

or

Maple Cedar Plank Salmon

fried bannock, roasted potatoes, seasonal vegetables

THIRD

Chocolate Mousse

dark chocolate, raspberry gelee, chocolate pearls,
freeze dried raspberries, raspberry powder,
fresh raspberries

GROUP MENU B

\$65 per person

FIRST

Seasonal Organic Greens

organic greens, seasonal vinaigrette

or

Chef's Daily Soup

SECOND

Dry Aged New York Striploin

whipped Yukon gold potatoes, local vegetables, house
churned fermented Apera butter and peppercorn sauce

or

Coq Au Vin

Chronos cabernet franc braised chicken thighs, whipped
yukon gold potato, caramelized cippolini, roasted
mushroom ragu, crisp bacon, seasonal vegetables,
cabernet franc chicken demi

or

Root Vegetable Rotolo

red wine braised cabbage, caramelized onion broth

THIRD

Sticky Toffee

chardonnay salted caramel spun vanilla ice cream,
Chantilly cream

GROUP MENU C

\$75 per person

FIRST

French Onion Soup

sweet onion, veal stock, sourdough crostini,
local swiss cheese, fresh herbs

or

Cruciferous Caesar

hearts of romaine, macerated kale, shaved brussel
sprouts, charred broccoli, focaccia croutons

SECOND

Rib Eye Steak

whipped potatoes, cultivated and foraged mushrooms,
local vegetables, red wine demi

or

Halibut

creamed kale, crispy polenta, local vegetables

or

Mushroom Wellington

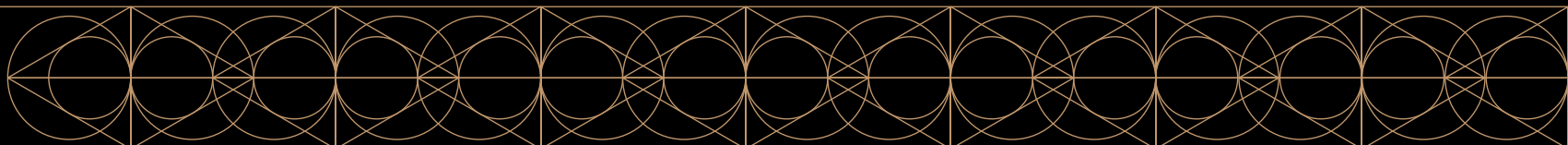
wilted spinach, marinated mushrooms, whipped potatoes

THIRD

Seasonal Cheesecake

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.

Pricing subject to applicable taxes & 18% service gratuity. 12



GROUP SHARING MENUS

Sold in increments of 4 people.

If your party size is not a multiple of 4, we will modify the dishes to fit your party size.
Each group of 4 receives the same selections unless we are accommodating dietary restrictions.

SHARING MENU A

\$55 per person

FIRST

select 3 items for 4 people

Seasonal Arancini
Crispy Cauliflower
Organic Greens
Poached Prawns with Brava Sauce
House Made Focaccia with Balsamic
Vinegar and Olive Oil

SECOND MAINS

select 2 items for 4 people

Coq au Vin - Cabernet Franc Braised
Chicken Thighs
Duck Confit Leg
Seasonal Vegan Risotto
Dry Aged Sirloin with Red Wine Demi

SECOND SIDES

select 4 items for 4 people

Tallow frites
Cultivated and Foraged
Mushroom Ragu
Whipped Yukon Gold Potatoes
Housebaked Sourdough Bread
with Apera Butter
Buttered Local Vegetables
Thyme Poached and Roasted Fingerling
Potatoes
Organic Greens

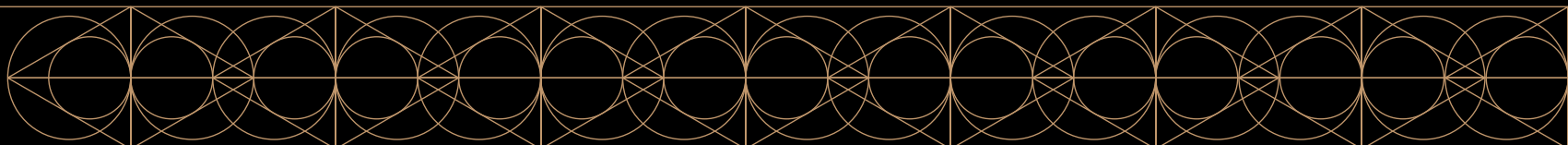
THIRD

for 4 people

Sweet Sharing Platter

Please note that we only serve fresh, seasonal ingredients, therefore selections are subject to change.

Pricing subject to applicable taxes & 18% service gratuity. 13



SHARING MENU B

\$65 per person

FIRST

select 3 items for 4 people

Seasonal Arancini
Crispy Cauliflower
Organic Greens
Lobster Croquette
House Made Focaccia with Balsamic
Vinegar and Olive Oil
Beet Salad
Gravlax Salmon

SECOND MAINS

select 2 items for 4 people

Coq au Vin - Cabernet Franc Braised
Chicken Thighs
Duo of Dry Aged Duck, Pan Roasted
Breast, Confit Leg
Seasonal Risotto
Dry Aged Sirloin with Red Wine Demi
Cali-Cut Striploin

SECOND SIDES

select 4 items for 4 people

Tallow Frites
Cultivated and Foraged Mushroom Ragu
Whipped Yukon Gold Potatoes
House Baked Sourdough Bread with
Apera Butter
Buttered Local Vegetables
Thyme Poached and Roasted
Fingerling Potatoes
Organic Greens
Rocket Salad
Cauliflower au Gratin with Mornay Sauce

THIRD

for 4 people

Sweet Sharing Platter

SHARING MENU C

\$75 per person

FIRST

select 3 items for 4 people

Seasonal Arancini
Crispy Cauliflower
Organic Greens
Lobster Croquette
House Made Focaccia with Balsamic
Vinegar and Olive Oil
Cruciferous Caesar
Beet Salad
Gravlax Salmon
Dry Aged Beef Tataki
Cured Meats and Local Cheeses

SECOND MAINS

select 2 items for 4 people

Coq au Vin - Cabernet Franc Braised
Chicken Thighs
Duo of Dry Aged Duck, Pan Roasted
Breast, Confit Leg
Seasonal Risotto
Dry Aged Sirloin, Red Wine Demi
Rib Eye Steak
Seasonal Fish
Pork Tenderloin

SECOND SIDES

select 4 items for 4 people

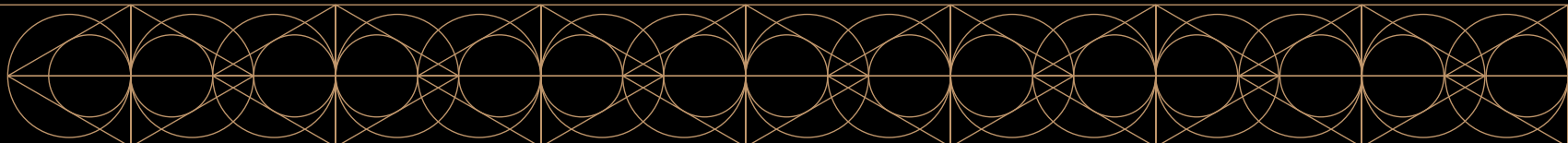
Tallow Frites
Cultivated and Foraged Mushroom Ragu
Whipped Yukon Gold Potatoes
House Baked Sourdough Bread with
Apera Butter
Buttered Local Vegetables
Thyme Poached and Roasted Fingerling
Potatoes
Organic Greens
Rocket Salad
Cauliflower au Gratin with Mornay Sauce

THIRD

for 4 people

Sweet Sharing Platter

Pricing subject to applicable taxes & 18% service gratuity. 14





HOLIDAY SHARING MENU A

\$55 per person

FIRST

select 3 items for 4 people

Seasonal Arancini
Crispy Cauliflower
Organic Greens
Poached Prawns with Brava Sauce
House Made Focaccia with Balsamic
Vinegar and Olive Oil

SECOND MAINS

select 2 items for 4 people

Coq au Vin - Cabernet Franc Braised
Chicken Thighs
Duck Confit Leg
Seasonal Vegan Risotto
Dry Aged Sirloin with Red Wine Demi
Roast Turkey and Gravy
Roast Ham with Mustard Glaze

SECOND SIDES

select 4 items for 4 people

Tallow frites
Cultivated and Foraged
Mushroom Ragu
Whipped Yukon Gold Potatoes
Housebaked Sourdough Bread
with Apera Butter
Buttered Local Vegetables
Thyme Poached and Roasted
Fingerling Potatoes
Organic Greens
Sage Stuffing
Crispy Brussel Sprouts

THIRD

for 4 people

Sweet Sharing Platter

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HOLIDAY SHARING MENU B

\$75 per person

FIRST

select 3 items for 4 people

Seasonal Arancini
Crispy Cauliflower
Organic Greens
Lobster Croquette
House Made Focaccia with Balsamic
Vinegar and Olive Oil
Cruciferous Caesar
Beet Salad
Gravlax Salmon
Dry Aged Beef Tataki
Cured Meats and Local Cheeses

SECOND MAINS

select 2 items for 4 people

Coq au Vin - Cabernet Franc Braised
Chicken Thighs
Duo of Dry Aged Duck, Pan Roasted
Breast, Confit Leg
Seasonal Risotto
Dry Aged Sirloin, Red Wine Demi
Rib Eye Steak
Seasonal Fish
Pork Tenderloin
Roast Turkey and Gravy
Roast Ham with Mustard Glaze
Carved Prime Rib

SECOND SIDES

select 4 items for 4 people

Tallow Frites
Cultivated and Foraged Mushroom Ragu
Whipped Yukon Gold Potatoes
House Baked Sourdough Bread with
Apera Butter
Buttered Local Vegetables
Thyme Poached and Roasted Fingerling
Potatoes
Organic Greens
Rocket Salad
Cauliflower au Gratin with Mornay Sauce

THIRD

for 4 people

Sweet Sharing Platter



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BEVERAGES

BUBBLES

	6oz Glass	BTL
Evolve Élan Effervescence	10	46
Chronos Brut <small>Winner - All Canadian Wine Championships Double Gold and Best Sparkling Wine of the Year 2023</small>	15	65
Evolve Effervescence	10	46
Evolve Pink Effervescence	10	46

WHITES

	6oz Glass	BTL
Chronos 2020 Chardonnay <small>Double Gold medal winner All Canadian Wine Championships 2022</small>	14	52
McWatters Collection 2020 Chardonnay	-	65
Chronos 2021 Pinot Gris	12	48
Chronos 2020 Riesling	12	48
Chronos 2021 Sauvignon Blanc	12	48
Chronos 2020 Sémillon	-	55
McWatters Collection 2020 White Meritage	-	65

ROSÉ

	6oz Glass	BTL
Chronos 2022 Rosé <small>Double Gold medal winner Cascadia International Wine Competition 2022</small>	12	48

FORTIFIED

	2oz Glass
McWatters Collection Harry's Apera	17
McWatters Collection Harry's Ruby	17

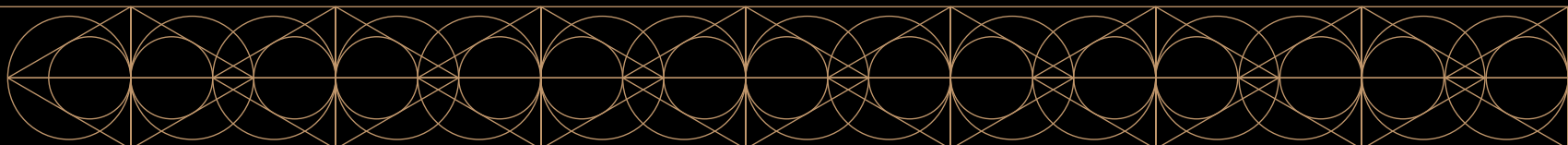
**Wine flights can be added*

REDS

	6oz Glass	BTL
Chronos 2020 Cabernet Franc	18	70
Chronos 2020 Cabernet Sauvignon	18	70
Chronos 2020 Cabernet Syrah	18	70
McWatters Collection 2020 Meritage	18	70
Chronos 2020 Merlot	14	52
Chronos 2020 Syrah	20	75
Evolve 2020 Grenache	18	70
Chronos 2020 Petit Verdot	-	90
Chronos 2020 Malbec	-	88
Chronos 2019 Ouroboros	-	145

LIBRARY & LARGE FORMAT

	750ml	1.5L
TIME 2013 Equity	125	-
TIME 2018 Fourth Dimension	72	175
TIME 2017 Fourth Dimension	77	180
TIME 2016 Meritage	92	-
TIME 2018 Cabernet Sauvignon	84	175
TIME 2018 Cabernet Franc	-	175
TIME 2018 Syrah	85	175
TIME 2014 Syrah	-	195
TIME 2018 Viogner	68	-
TIME 2018 Riesling	62	-
McWatters 2018 Chardonnay	72	-
Evolve Cellars 2018 Memento	62	-



BEVERAGES

COCKTAILS

Classics with a Twist - 2oz

Maple Bacon Sour

bacon washed bourbon, green chartreuse
maple syrup, fresh lemon, egg whites

17

Italian Espresso Martini

Montenegro Amaro, Kahlua, espresso

18

Star Anise Old Fashioned

Woodford Reserve Bourbon, star anise syrup,
orange + angostura bitters

18

Rhubarb Collins

choice of Tito's Vodka or Tanqueray Gin, rhubarb puree
fresh lemon, topped with soda
make this without alcohol | 8

15

Negroni

Tanqueray Gin, Cinzano, Campari

15

Paper Plane

Elijah Craig Bourbon, Amaro Nonino, Aperol, fresh lemon

18

Seasonal Sangria Glass

white, red or rosé wine blended with fresh fruit

15

BEER

What the Fog!? New England IPA

6.8% abv | Slackwater Brewing | Penticton | 16oz
rich oat, pillowy soft body with the El Dorado and Citra providing
a big juicy nose of pineapple, stonefruit and light citrus fruits

9

Muse Extra Pale Ale

6.5% abv | Cannery Brewing | Penticton | 16oz
blend of golden promise malts, california ale yeast, and simcoe hops

9

El Perro Mexican Style Lager

4.4% abv | Yellow Dog Brewing | Penticton | 16oz
crisp, clean and refreshing; this Mexican-style Lager is perfect for hot
weather. Yellow Dog donates 100% of the proceeds from each batch
to supporting the local SPCA

9

Seasonal Rotator

ask your server about our other local offerings

9

DESIGNATED DRIVER

Peak Beverage Co Haskap Lemonade or Apple Rhubarb Soda

355ml | 100% all-natural fruit juice-based sodas that aren't your
typical soft drinks. Inspired by flavours found across British Columbia,
these craft sodas are made in small batches with all-natural, real
ingredients, made in Summerland BC. No concentrates, preservatives,
artificial flavours, colours or high fructose corn syrup!

7

GoodDrink Beverage Co Iced Tea

473ml | Gooddrink bottled teas are refreshing and thirst-quenching
brewed bottled teas made just for Canadians! Made with all natural,
non-gmo ingredients, and each flavour has a crisp and balanced
sweetness with up to 70% less sugar than other bottled teas.

4

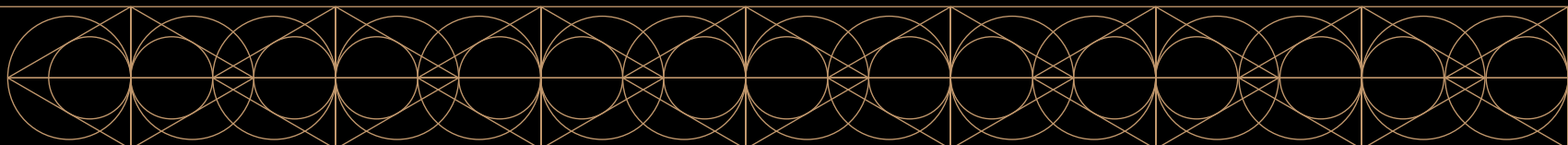
San Pellegrino

750ml

8

Americano, Cappucino, Latte

5



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 50% 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. 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 15 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 18% 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

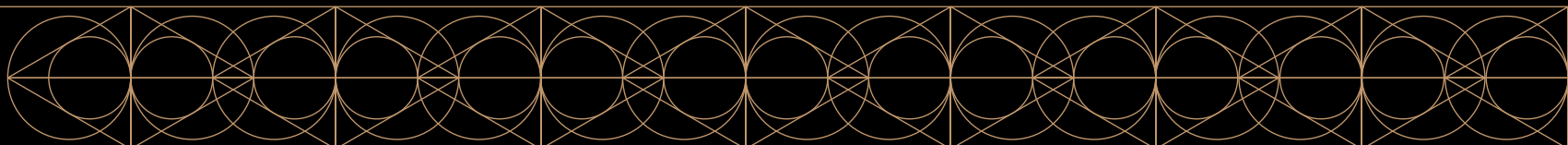
- additional fees apply for table linens and chair covers (Cellar bookings)
- The client (or wedding coordinator) is responsible for set up and tear down of event décor. Additional fees may apply for employee labour or storage space.

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 accessible, with one accessible washroom. The upper level of the winery (McWatters Suite & PenMar Suite) is only accessible via a stairway.





TIME FAMILY OF WINES

PRIVATE EVENTS

361 Martin Street, Penticton BC
timewines.ca/private-events
events@timewines.ca

