

TIME FAMILY OF WINES

PRIVATE EVENTS PACKAGE

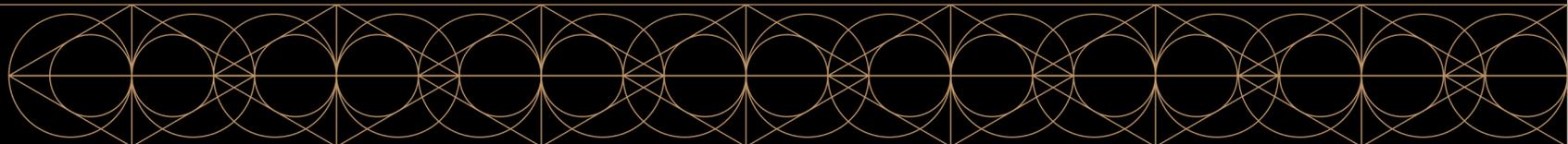


WELCOME TO TIME FAMILY OF WINES

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.



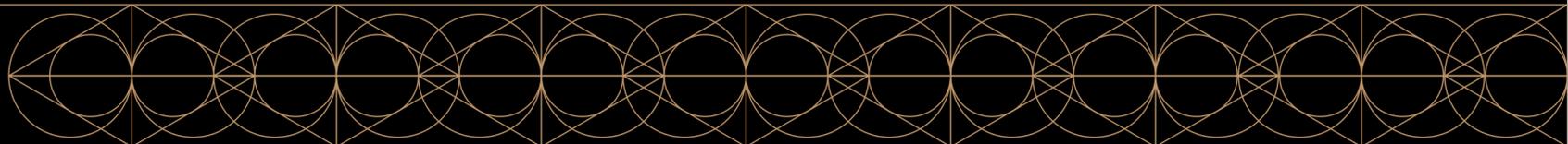
OROLO RESTAURANT + COCKTAIL BAR

- 80 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.



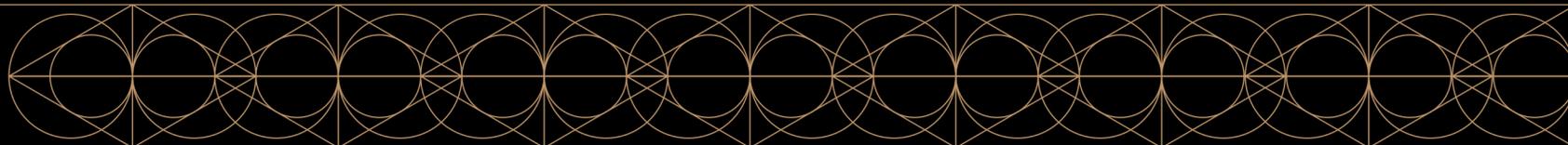
WINE CELLAR

\$500 Venue Fee

- 48 people (long-table dinner) / 60 people (stand-up reception)
- Can be combined with OROLO Restaurant for additional reception space, or Reception / Dinner combination
- Not available mid-Week September - November for cellar harvest operations

CHEF'S TABLE in the CELLAR

- Seating up to 12 people
- Custom 3 or 4 course dinner with wine pairing



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 PROJECTOR SUITE

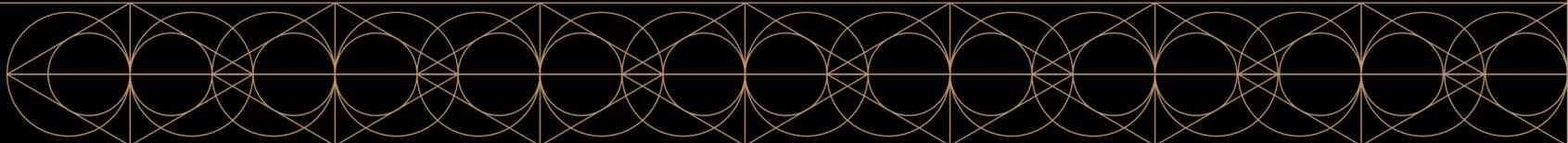
\$250 Venue Fee

- 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



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, or our exhilarating Sabre School



CUSTOM WINE TASTING

\$17 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 or Evolve.

SABRE SCHOOL

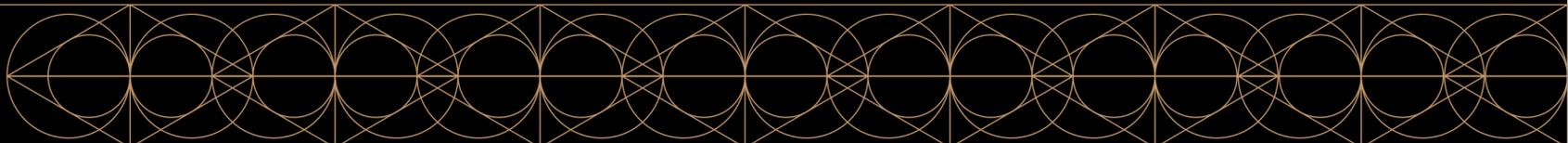
30 minutes

What a great way to start an event soiree! This experience was built to be enjoyed by four guests. Smaller or larger groups are welcome to book this reservation, however, pricing remains the same per booking. Only ONE person in each group will physically sabre a bottle and there must be 1 to 2 bottles purchased depending on group size.

- Chronos Brut \$65 | Evolve Brut Nature \$75
- Evolve Brut Rose \$75 | McWatters Collection Brut \$75

TIME Family of Wines

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



PLATED DINNER MENUS

GROUP MENU A

\$65 per person

FIRST

Seasonal Green Salad

seasonal fruit, goat cheese, spiced seeds, burnt shallot vinaigrette (VEG,GF)

or

Roasted Vegetable Puree (VEG)

SECOND

Chicken Parmigiana

fresh pomodoro, linguine, basil, fior di latte, Parmigiano Reggiano

or

6oz Sirloin

whipped Yukon gold potatoes, seasonal vegetables, red wine demi

or

Salmon

oven roasted wild BC salmon, saffron & roasted tomato risotto, mascarpone

or

Roasted Tomato & Saffron Risotto

wilted greens, mascarpone, Pecorino Romano (VEG)
can be vegan

THIRD

Seasonal Cheesecake

GROUP MENU B

\$75 per person

APPETIZER PLATTER

warm bread with roasted garlic and goat cheese spread, olive oil, flaky salt, garlic prawns, crispy green beans

FIRST

Seasonal Green Salad

seasonal fruit, goat cheese, spiced seeds, burnt shallot vinaigrette (VEG,GF)

or

Roasted Vegetable Puree (VEG)

SECOND

Chicken Parmigiana

fresh pomodoro, linguine, basil, fior di latte, Parmigiano Reggiano

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6oz Sirloin

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THIRD

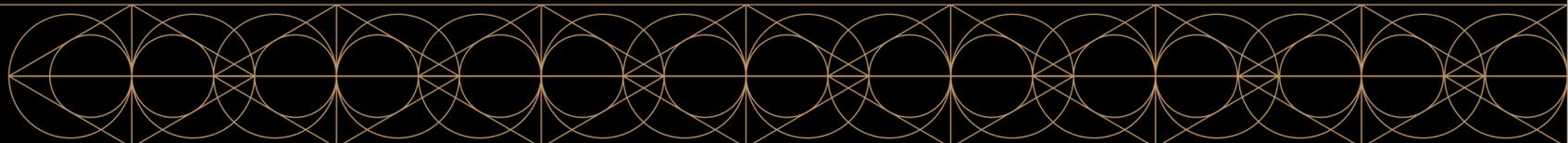
Seasonal Cheesecake

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.

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GROUP SHARING MENU

\$65 per person

FIRST

Select 3 items

WARM BREAD

with garlic and goat cheese spread (VEG)

GOAT CHEESE AND FIG FLATBREAD

herb and honey (VEG)

SEASONAL ARANCINI

CRISPY GREEN BEANS (Vegan, GF)

chilies, green onion, Pecorino Romano, chive aioli

GREEN SALAD (Vegan, GF)

seasonal fruit, spiced seeds, burnt shallot vinaigrette

CEASAR SALAD

romaine, brassicas, lardons, capers, croutons, shaved

Grana Padano

PRAWN COCKTAIL (DF)

grilled & chilled prawns, bravas cocktail sauce, pickled

onion, avocado cream, cilantro

CALAMARI SALAD (DF)

charred Humbolt squid, lemon, red onion, chilies,

parsley, cilantro, olive oil, bitter greens, crouton

OYSTERS add \$3 per person

mignonette, horseradish, lemon

SECOND MAINS

CHICKEN PARMIGIANA

fresh pomodoro, fior di latte,

Parmigiano Reggiano

BONE IN PORK CHOP

CHINOOK SALMON

oven roasted BC Salmon

WHOLE ROASTED STRIPLOIN ADD \$10

DUCK BREAST ADD \$10

air dried and pan seared &

duck sausage

SECOND SIDES

select 4 items

TALLOW FRIES

ROASTED CARROTS (VEG, GF)

Harissa yogurt, spiced honey

BROCCOLINI (Vegan, GF)

charred, garlic & chili oil

MUSHROOMS (VEG, GF)

sauteed, herbs, butter

WHIPPED YUKON GOLD POTATOES

chives, whipped butter

LINGUINE POMODORO (VEG)

Parmigiano Reggiano

SPICED CHICKPEA STEW (VEG, GF)

tomatoes, roasted peppers, kale, garlic chili oil

SAFFRON & ROASTED TOMATO RISOTTO (VEG)

mascarpone, wilted greens, Pecorino Romano

THIRD

Sweet Sharing Platter

Tiramisu

Chocolate Mousse

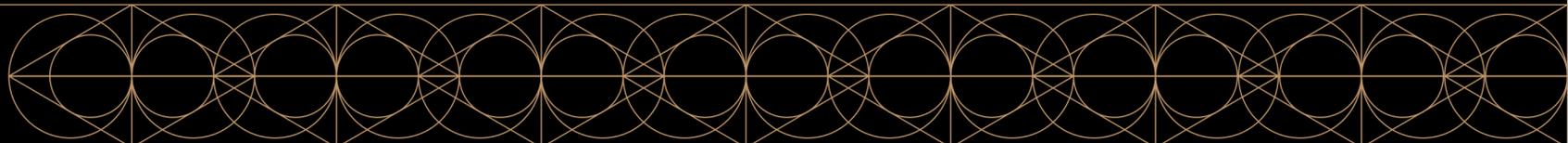
Seasonal dessert

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

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BEVERAGES

BUBBLES

	6oz Glass	BTL
Chronos Brut	16	65
Evolve Effervescence	10	46
Evolve Pink Effervescence	10	46

WHITES

	6oz Glass	BTL
Chronos 2020 Chardonnay	12	46
Chronos 2021 Pinot Gris	11	62
Chronos 2020 Riesling	11	42
Chronos 2021 Sauvignon Blanc	11	42
Chronos 2020 Sémillon	14	48
McWatters Collection 2020 Chardonnay	16	60
McWatters Collection 2020 White Meritage	16	55

ROSÉ

	6oz Glass	BTL
Chronos 2022 Rosé	12	46
Evolve 2021 Rosé	-	45

FORTIFIED

	2oz Glass
McWatters Collection Harry's Apera	10
McWatters Collection Harry's Ruby	10

REDS

	6oz Glass	BTL
Chronos 2020 Merlot	16	55
Chronos 2020 Cabernet Sauvignon	17	68
Chronos 2020 Cabernet Syrah	17	66
Chronos 2020 Cabernet Franc	17	66
Chronos 2020 Syrah	18	68
McWatters Collection 2020 Meritage	18	70
Evolve 2021 Grenache	21	80
Chronos 2020 Petit Verdot	-	90
Chronos 2020 Malbec	-	88
Chronos 2019 Ouroboruos	-	145

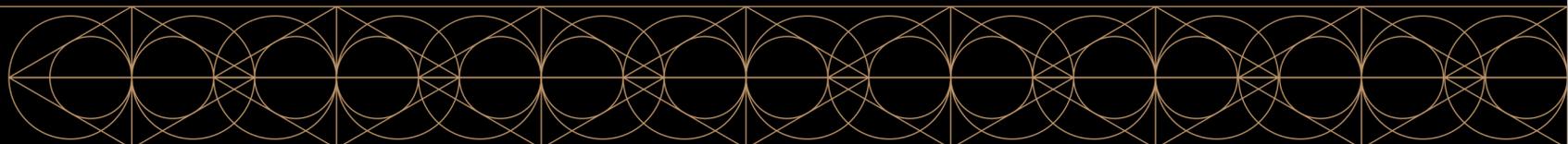
LIBRARY & LARGE FORMAT

	750ml	1.5L
TIME 2018 Fourth Dimension	72	175
TIME 2017 Fourth Dimension	77	175
McWatters 2016 Meritage	92	-
TIME 2018 Cabernet Sauvignon	-	175
TIME 2018 Cabernet Franc	-	175
TIME 2018 Syrah	-	175
TIME 2014 Syrah	-	175
TIME 2018 Riesling	62	-
Evolve Cellars 2018 Memento	62	-

**Wine flights can be added*

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BEVERAGES

COCKTAILS

Classics with a Twist - 2oz

Maple Bacon Sour 18

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

Italian Espresso Martini 19

Montenegro Amaro, Kahlua, espresso

Star Anise Old Fashioned 18

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

Spiced Aperol Spritz 16

*Aperol, spiced cranberry syrup, White Effervescence,
soda, orange slice and cranberries*

Negroni 16

Tanqueray Gin, Cinzano, Campari

Paper Plane 18

Elijah Craig Bourbon, Amaro Nonino, Aperol, fresh lemon

El Diablo 17

*Mezcal, ginger beer, creme de cassis, lime wedge,
garnished with a candied ginger*

Corpse Reviver 17

Empress Indigo gin, Lillet Blanc, Triple Sec, fresh lemon, Absinthe

BEER

What the Fog!? New England IPA 9

*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*

Muse Extra Pale Ale 9

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

Roll Over Cerveza Negra 9

*5.0% abv | Yellow Dog Brewing | Penticton | 16oz
dark coloured made from a mix of pilsner, crystal and Munich malts,
using a lager yeast, it is fermented at lower temperatures which gives it
crispness and refreshing taste*

Amigo Crisp Lager 9

*4.0% abv | Neighbourhood Brewing | Penticton | 16oz
light, bright and crisp, a beer for all occasions*

DESIGNATED DRIVER

Peak Beverage Co Haskap Lemonade or Apple Rhubarb Soda 7

*355ml | 100% all-natural fruit juice-based sodas that aren't your typical
soft drinks.*

Cranberry Mint Mojito 13

cranberries, mint leaves, simple syrup, cranberry juice, soda

Rosemary-Berry Smash 13

blackberries, rosemary, honey, lemon juice, soda

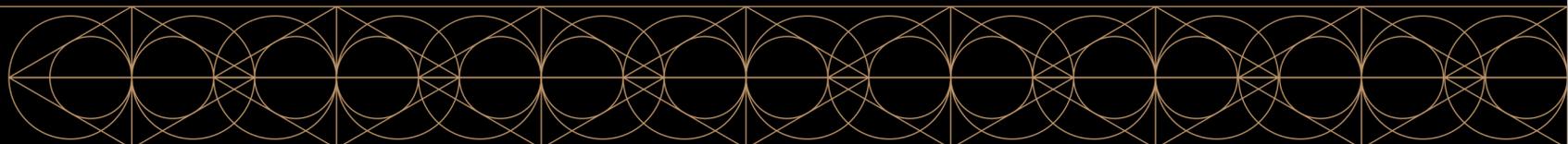
Cucumber Ginger Martini 13

cucumber, agave ginger syrup

San Pellegrino 9

750ml

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.

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.

EVENT DÉCOR

- additional fees may apply for table linens and chair covers (Cellar bookings)
- The client is responsible for set up and tear down or set up and tear down of event decor. Additional 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 (Projector Room & PenMar Suite) is only accessible via a stairway.

