



Weddings

by 1609 Events

1609
events



Congratulations

CONGRATULATIONS! THANK YOU FOR CONSIDERING 1609 RESTAURANT & LOUNGE AS THE LOCATION FOR YOUR WEDDING!

Located above the Okanagan Valley at Silver Star Mountain Resort, we offer a truly unique and spectacular setting for your special day.

Overlooking the colourful Victorian village, the slopes and forests of the mountain resort, 1609 Restaurant & Lounge is one of the newest venues on the mountain.

Established in 2014, this contemporary and versatile space is both rustic and modern, making it easy to transform to suit your wedding decor dreams.

Our commitment is to provide the highest standard of service, quality food and a relaxed atmosphere for you and your guests.

Once again, thank you for considering 1609 Restaurant & Lounge as the backdrop for one of your most important and memorable days.

Kind regards,

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Ceremony Sites & Reception Rooms



CEREMONY SITES

Featuring the Summer Wedding Gazebo, Vance Creek Arbor and the Winter Wedding Meadow, Silver Star Mountain Resort is the perfect backdrop for your outdoor ceremony. The Chilcoot Ballroom and 1609 Restaurant & Lounge are also available for indoor ceremonies.

Ceremony Packages include the following:

- Skirted licence signing table
- Outdoor sites include 60 plastic chairs for guests (*summer gazebo only*)
- Indoor sites include standard room chairs for guests
- Power generators for AV and music equipment (*plus applicable charges*)
- Skirted DJ table if required
- Photography areas
- Complimentary rehearsal time (*depending on time of year*)

1609 RESTAURANT & LOUNGE

This contemporary and versatile space is both rustic and modern, making it easy to transform to suit your wedding decor dreams. Catering for up to 100 people.

Unique Features

- Modern bar • Rustic wooden walls • Open concept • Portable staging pieces • Rustic log bar tables • Perfect for social cocktail events or buffets • Elevated patio with mountain & village views • Attached to hotel for guest convenience

THE CHILCOOT BALLROOM

The Chilcoot Ballroom is the largest event space at Silver Star Mountain Resort.

The Ballroom is complimented with the foyer, perfect for pre-dinner cocktails and canapés. Seating for up to 200 people.

Unique Features

- High ceilings • Large chandeliers • Dance floor • Portable staging • Dividable space for more intimate events • Large foyer area • Attached to hotel for guest convenience.



Room Capacity & Set Up

TABLE SET UP & FLOOR PLAN

Depending on your floor plan and capacity, you may seat as many people as you wish at your head table. We will advise of the most suitable set up and number of tables that you require based on your guest numbers. A floor plan can be requested to assist with your seating arrangements. Please note that room capacity can change depending on your catering arrangements.

ALL WEDDING BOOKINGS INCLUDE

- Event planning and consultation
- Photography areas and referrals for wedding services
- Full bar service including bartenders
- Podium and microphone
- Choice of rectangle or round tables with white linen
- Table settings include cutlery, stemware and china
- Assistance with floor plan
- Tables for gifts, DJ, guest signing and cake
- Tea light candles
- Tea and coffee station
- Parking
- White chair covers (*available for rent*)

ROOM SIZES

	<i>Chilcoot Ballroom</i>	<i>1609 Restaurant Area</i>	<i>1609 Lounge Area</i>
Size in feet	38 ft x 78 ft	19 ft x 63.3 ft	28.54 ft x 30.18 ft
Size in metres	11.6 m x 23.8 m	5.85 m x 19.3m	8.7m x 9.2m
Square footage	2,964 ft ²	1,202.7 ft ²	861.34 ft ²
Square metres	276.08 m ²	112.9 m ²	80 m ²
Ceiling height in feet	18 ft	9.8 ft	9.8 ft
Ceiling height in metres	5.5 m	3 m	3 m



Services, Décor & Entertainment

DÉCOR OPTIONS

White linen and napkins are provided (additional colours available upon request, charges may apply). Cutlery, dinnerware, stemware and tea lights are included. If the bridal party wishes to supply decor items that reflect their overall theme or colour combination, it is their responsibility to set up and place centrepieces and other decorations. No flower petals are allowed indoors. Absolutely no tape, staples or glue is permitted on any walls or ceilings.

AUDIO VISUAL EQUIPMENT

We are able to provide any audio visual equipment that you may require for presentations. Please advise us 2 weeks in advance. Additional charges may apply.

PHOTOGRAPHY

You may have your photos taken at the ceremony site, the village and the top of the mountain. Please consult with us prior to the event to familiarize yourself with the appropriate locations and to organise chairlift access if needed. Please advise us 2 weeks in advance.

BAR SERVICE

We offer an extensive wine list, featuring the fine wines of our Okanagan Valley, as well as imported products for your guests' enjoyment. We are licensed to provide refreshment service until 1:00 am and the premises must be vacated by 1:30 am. All staffing is provided for your event.

WEDDING CAKE

Must be prepared in a commercial bakery or by someone with their FoodSafe Certificate. Certificate or receipt of purchase must be presented 96 hours in advance. We do offer a cake cutting fee of \$4 per person plus tax and gratuity to cut and serve your cake to your guests. Should you prefer to allow your guests to cut and serve themselves, we will gladly waive this fee and provide plates, cutlery and napkins.

DANCE FLOOR

The Chilcoot Ballroom has a built in dance floor measuring 14 ft x 14 ft.

MUSIC

1609 Events is pleased to provide background dinner music. You are welcome to hire a band or a DJ for the evening - we're happy to provide you with referrals. .

OTHER SERVICES

We would be pleased to recommend a number of services including DJs, photographers and marquee rentals. We also offer off-site catering, please contact us for more information.

ROOM RENTALS

Room rental fee is \$1,200 for the Chilcoot Ballroom. Functions in 1609 Restaurant & Lounge incur \$1,200 room rental and may incur a minimum spend on top of the room rental fee, depending on the time of year.

CONFIRMATION REQUIREMENT

To confirm our venue for your wedding celebrations, we require a \$1000 dollar deposit to guarantee your date. For catered events we require 30% of your total estimated cost to secure your date. Full payment is then due 21 days prior to your event.

CANCELLATION POLICY

Please refer to the Terms and Conditions page.



Canapés

A cocktail party with substantial canapés is a great way to start your celebration or as an alternative to the traditional sit down dinner.

BITE-SIZE CANAPÉS

Prices are per person. Minimum of 20 per item

Asian Spoons	\$4.45
<i>Choice of:</i> • Pulled Pork with smoked pineapple salsa and asian-slaw, • Braised BBQ Duck with apple and orange, • Gyoza Dumpling with a lemon grass and ginger infused soy sauce	
Chicken Thai Green Curry Spring Rolls	\$3.40
Vietnamese Rice Paper Rolls	\$2.80
Mini Vegetarian Spring Rolls	\$2.35
Mini Chicken Lettuce Wraps	\$2.35
Tomato and Basil on Croute	\$2.35
Mini Vegetable Samosas	\$2.05
Mini Mac and Cheese	\$2.70
Meat Balls with a Napoli Sauce	\$2.60
Dry Ribs	\$3.40
Wings <i>Choice of:</i> • Hot • Plum • Teriyaki	\$3.40

SUBSTANTIAL CANAPÉS

Prices are per person. Minimum of 20 per item

Mini Sliders	\$5.95
<i>Choice of:</i> • Bacon Cheeseburger • Pulled Pork with apple-slaw and chipotle aioli • BBQ Chicken and avocado <i>Approximately 3 sliders per person</i>	
Skewers	\$4.90
<i>Choice of:</i> • Chicken Satay skewers • Beef Szechuan skewers	
Fish and Chips	\$8.05
Battered fish with fries and tartar sauce served in an individual cone	
Noodle and Rice Boxes	\$8.05
<i>Choice of:</i> • Teriyaki Chicken rice box • Sweet and Sour Chicken/ Pork rice box • Hokkien noodle boxes - can be made with chicken, shrimp or beef <i>Our noodle boxes come individually portioned</i>	

PREMIUM CANAPÉS

- Mini vol au vent** with smoked chicken mousse
- Salmon gravalax** served on a beline with creme fresh
- Smokey chicken wings** with housemade blue cheese sauce
- Polenta chips** served in cones, tossed in lavender salt
- Oven baked mussels** with a spicy salsa with fresh focaccia
- Smoked salmon** on polenta

CHEF'S NOTE

Canape Packages available for 1, 2, 3 hour packages. A general guide to canapé quantities required as follows:

3-4 pieces pp	Short reception, dinner to follow immediately	8-12 pieces pp	Heavy reception or light dinner
4-8 pieces pp	Longer receptions, dinner to follow a little later	12-16 pieces pp	Dinner

Prices are subject to change and do not include applicable taxes and gratuity.



Plated Dinner Sample Menu

We would love to collaborate with you to build your perfect menu. As plated dinners are customizable, our head chef would be happy to work with you to create your desired dining experience. 1609 Restaurant & Lounge would also be pleased to offer wine and beverage pairings.

STARTERS

Shared Antipasto Platter
served with Garlic Pizza Bread

Plated Salad Option
See Salad section below

Chef's Daily Soup, made in-house,
served with fresh bread and butter

Caramelised onion tart, served with
balsamic reduction, crumbed blue
cheese and arugula

Confit duck leg, sticky braised cabbage,
orange glaze, red wine jus, crushed
salted pine nuts and wonton crisps

Scallop and citrus ceviche, pickled
daikon, kimchi crisps, lotus root chips &
herb oil to finish

Cauliflower mousse, smoked tomato
sauce, arugula and lotus salad

SALADS

Spinach, mandarin and red onion

Greek salad

Caesar salad

Warm chorizo and root vegetable salad

Garden salad with assorted dressings

ENTRÉE

Steak served on a potato and caramelized onion rosti with grilled asparagus & wild mushrooms finished with a red wine jus

B.C. Salmon on sautéed kifer and red onions, topped with a fresh herb and arugula salad finished with beurre blanc sauce

Prime Rib with traditional roast vegetables and finished with gravy

Pork Belly on a bed of braised red cabbage, apple puree and seeded mustard mash.

Oven Roasted Chicken Supreme, served on a bed of roast sweet yams, pumpkin, chorizo and finished with au jus

Slow Braised Beef Cheeks, served with grilled fingerling potatoes, crispy panchetta lardons, a chamomile and carrot puree, and edamame beans, finished with red wine jus

VEGETARIAN OPTIONS

Wild Mushroom Risotto with garlic bread

Mediterranean Vegetable Stack with goat cheese and a fresh herb salad

DESSERTS

Crème Brûlée

Served with biscotti & fresh seasonal fruit

Apple Galette

Stewed apples, almond frangipane surrounded by puff pastry, topped with vanilla ice cream and caramel

Warm Carrot Cake

Served with house-made brandy snap and chantilly cream

Trio of Chocolate

White chocolate panna cotta, dark chocolate brownie, chocolate mouse, and a caramelized white chocolate crumb

THREE COURSE PACKAGES

Functions over 60 people
Alternate Drop

Maximum 4 options, minimum 20 people.

STARTING FROM \$48.00 per person

add \$1.95 per person

add \$1.50 per person

Prices are subject to change and do not include applicable taxes and gratuity.



Buffet Dinner Menu

SALADS

Mediterranean pasta salad
Green apple coleslaw
Greek salad
Caesar salad
Warm chorizo and root vegetable salad
Garden salad with assorted dressings
Potato salad with red onion and spinach
Broccoli Salad
Wild Mushroom goat fetta and arugula
Spinach, quinoa, almonds and cranberry
Potato Salad
Cous cous salad

SIDES

Wild rice pilaf
Panache of steamed vegetables
Creamy scallop potatoes
Herb roasted potatoes
Roast vegetable medley
Grilled corn tossed in our signature spiced butter
Cauliflower and broccoli gratin
Sweet potato gratin
Baby salt roasted beets with maple, garlic and pecans
Pea, mint and parmesan wild rice pilaf
Steamed vegetables mixed with smokey garlic butter

MAINS

Slow Roasted Prime Rib with horseradish, mustards, and rosemary red wine jus
Roasted Pork Leg served with apple sauce
Roasted Turkey Roll served with cranberry sauce and stuffing
Chicken Breast with pesto, sun-dried tomato and goat cheese stuffing
Oven Baked Salmon with a parmesan and parsley crust
Barbecued Chicken Pieces oven roasted and tossed in our signature seasoning
Pork Tenderloin braised with hoisin sauce
Cannelloni roasted pumpkin or, spinach and ricotta

Pig Roast Please contact our events manager for further information. Whole suckling pig slowly spit roasted over charcoal.

Choice of 2 salads, choice of 2 sides and dessert spread of pies and cheesecake. **Minimum 80pp. Prices based on number of guests.**

WET DISHES

Lasagna beef or vegetarian
Pan Fried Chicken in creamy mushroom garlic & parmesan sauce
Butter Chicken
Fettucini Carbonara
Irish Stew

DESSERTS

Assorted Dessert Squares
Panna Cotta \$3.70 pp
Crème Brûlée \$4.20 pp

Chocolate Fondue Fountain Assorted baby cake, mini doughnuts, churros, seasonal fruits. Options of having white or milk chocolate dipping sauce.

Please contact our events manager for further information.

Buffet Dinner Menu Continued

BUFFET ADDITIONS

PLATTERS SERVE 25 PEOPLE

Cheese and Charcuterie Platter \$12.45 per person

An assortment of specialty cheeses and/or meats imported or locally produced served with traditional accompaniments.

LATE NIGHT SNACKS

Large Pizzas (approximately 20 slices) \$40.00

Ham and pineapple, Pepperoni, Margarita

Mini Sliders (approximately 3 sliders per person) \$5.20 per person

• Bacon Cheeseburger • Pulled Pork with apple-slaw and chipotle aioli • BBQ Chicken and avocado

Mini Mac & Cheese \$1.95 per person

Skewers \$4.15 per person

Chicken Satay skewers • Beef Szechuan skewers

Fish and Chips \$7.30 per person

Battered fish, fries and tartar sauce served in an individual cone

Late Night Milk and Cookies \$6.25 per person

Assorted cookies and flavoured milk (strawberry or chocolate) is a great way to end the night for the young and the young at heart.

Poutine Station \$11.50 per person

Build your own poutine station

WANT TO TREAT YOUR LOVED ONES THE NEXT DAY?

Ask about our breakfast/brunch options *Available during the off-season only.*

PACKAGES

ALPINE

\$36.50 pp

Choice of 2 salads

Choice of 2 sides

Choice of 2 wet dishes

Dessert squares

KALAMALKA

\$39.95 pp

Fresh Baked Bread

Choice of 3 salads

Choice of 1 main

Choice of 2 wet dish

Choice of 2 sides

Dessert squares and cheese platter with traditional accompaniments of dried fruit and nuts

SILVER STAR

\$44.50 pp

Fresh Baked Bread

Choice of 3 salads

Choice of 2 mains

Choice of 2 wet dishes

Choice of 2 sides

Dessert squares and cheese platter with tradition accompaniments of dried fruit and nuts

FAMILY STYLE

\$44.95 pp

Custom menu served in the centre of the table.



Additional Information

PRESENTATION EQUIPMENT

Television	Complimentary in 1609
LCD Projector and Screen	\$100
Overhead Projector	\$15
DVD	\$15
Lapel Microphone	\$50
Handheld Microphone (1 complimentary with room rental)	\$20
Flipcharts or whiteboards	\$20
Easel	\$10
Lighting equipment	Prices by request

Administrative Services - photocopying, faxing, telephone services

*All other equipment may be special ordered

TAXES & GRATUITY

18% Gratuity, 5% GST and 10% PST*

*PST applicable on liquor

OFF-SITE CATERING

1609 is pleased to offer off-site catering services. We would love to work with you to cater your special day at a location of your choice. Please contact us for further information.

Terms & Conditions

1. The host is responsible for all guests and any damages that may occur to any venues catered by 1609 Restaurant & Lounge.
2. 1609 Restaurant & Lounge assumes no responsibility for any individual property damage or bodily harm incurred at functions catered by 1609 Restaurant & Lounge
3. A room rental fee will be levied for all functions.
4. Bookings require a \$1,000 deposit to confirm the venue. 30% deposit required to confirm catering, calculated on estimated attendance. Upon signing the contract a valid credit card will be required to keep on file.
5. All requirements and menus must be finalized a minimum of three weeks in advance.
6. Due to health regulations, no food or beverage will be permitted to be brought in or taken off the premise with the exception of specialty or wedding cakes. FoodSafe certificate and receipt of purchase must be provided 96 hours prior to the wedding.
7. Due to BC Liquor laws, no beverages will be permitted to be brought in or taken off the licensed premise.
8. Liability Insurance, is required for use with a Special Occasions licence, should you choose to apply for one. A minimum of 5 million public liability.
9. 1609 Restaurant & Lounge reserves the right to modify the menu when certain food or wine items are unavailable. These items will be substituted with items of equal or greater value.
10. Due to restrictions of our liquor license corkage functions are respectively declined.
11. The catering department must be notified of all equipment, decorations etc., being provided to arrange times for access. All decorations and items belonging to guests must be removed from premises the evening of the event or a storage fee \$500 may be charged.
12. You are welcome to bring in family heirloom china or rental merchandise, however, 1609 Restaurant & Lounge does not assume liability should anything be damaged or misplaced in the normal course of business.
13. Alcohol service ceases at 1.00am, live entertainment must end by 12:00am, and the room is to be vacated by 1:30am. 1609 Restaurant & Lounge reserves the right to stop service at their discretion, at any time.
14. The use of confetti or glitter is prohibited inside or outside the venue. Also, the use of nails, staples, glue or any like substance is not permitted on any walls, doors or ceilings.
15. Food & Beverage requirements are subject to a 18% gratuity.
16. 5% Goods & Services Tax (GST), 10% PST to liquor sales will be applied to all contracted events. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
17. Full payment of your event is required 21 days prior to your event. This payment is based on your lowest confirmed number of guests (Food & Beverage). Additional costs will be applied to the credit card on file.
18. Guaranteed numbers are required 7 days prior to your event. Should this number decrease within 7 days you will be charged for your guaranteed numbers. Failure to provide a guaranteed number will result in a charge for the estimated number or actual in attendance, whichever is higher.
19. Cancellation Policy:
 - a) 12 months or more from event date - full refund of Deposit
 - b) 61 Days - 12 months - loss of Deposit
 - c) Within 60 days of event date - charge of 50% of the total estimated event cost
20. Terms & Conditions are subject to change without notice.



Frequently Asked Questions

- What do you supply for the guest tables?** We supply white linens, cutlery, stemware, china and tea lights. If the bridal party wishes to supply decor items that reflect their overall theme or colour combination, it is their responsibility to set up and place centrepieces and other decorations.
- What are the Terms & Conditions of booking?** Please refer to our Terms and Conditions listed in our functions package. Please read these carefully and ask any questions prior to signing your contract and returning with deposit.
- How are costs determined?** The total cost is determined by your menu selection, bar and wine service and room rental charges and any additional requirements. All Food & Beverage is subject to 18% gratuity and applicable taxes.
- How much is the deposit?** We request a deposit of \$1000 to secure your venue booking. 30% deposit required to confirm catering, calculated on estimated attendance.
- How and when do we pay for the wedding?** We will provide you with a complete estimate with all costs. Full payment of your wedding is required 21 days prior to the event. We will reconcile your account following the event to determine whether there is a balance owing or a refund required. A valid credit card is required on file at time of signing the contract.
- When is our guaranteed number of guests required?** We require your guaranteed number of guests 7 days prior to the event. This number may not decrease, however, it may increase by up to 5% more guests. You will be charged for whichever is greater.
- What do we pay for children's meals?** The price for the buffet menu is as follows: 1-5 years: no charge; 6-12 years: 50%; 13+: full price. Plated service may require you to order a more suitable menu item for your young guests.
- Are we able to bring our own wine or bar beverages?** All corkage functions are respectively declined. This policy adheres to all legislated liquor laws and our liquor licence.
- What type of bar service is available?** We will work with you to determine the best options for bar service. You may choose a hosted bar, a cash bar, drink tickets or Toonie bar. Please contact for more information.
- Who is responsible for getting our guests home safely?** Our professional serving staff have "Serving it Right" certification, however we do share the responsibility with you, therefore, we recommend that you have a shuttle or cab service available for your guests transportation.
- Can we bring in our Wedding Cake?** Yes, this is one item you may supply. The cake must be prepared by someone with their FoodSafe Certificate. We require a copy of the FoodSafe Certificate or a receipt of purchase. Please discuss your options with us.
- When will the room be available?** Your banquet room will be available at 8:00am on the date of your event, unless arrangements are made with the Coordinator.
- Do you supply any A/V equipment?** We are able to supply any Audio Visual equipment that you may require for presentations. Please advise us 2 weeks in advance.
- How long do we have the room? .** You have access to the room from 8:00am on the date of your event to 1:30am the following morning.

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THANK YOU

Once again, thank you for considering 1609 Restaurant & Lounge for your wedding venue. If you have any further questions please contact us.

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