

IN ROOM DINING MENU

Please dial '0' and our In-Room Dining team will be pleased to assist you

BREAKFAST MENU

7:00am – 11:00am

Wedgewood Continental | 35

House-Made Granola Parfait, Selection of Pastries, Muffins, Croissants, Orange or Grapefruit Juice, Artisan Italian Coffee or Selection of Teas

Full American Breakfast | 45

Free-Range Eggs, Chicken Sausage, Crispy Bacon, Cremini Mushrooms, Roasted Tomato, Breakfast Potatoes, Choice of Toast, Orange or Grapefruit Juice, Artisan Italian Coffee or Selection of Teas

Yogurt & House-Made Granola (V) | 16

Fresh Berries, Raspberry Coulis

Elpie's Swiss Bircher Muesli | 16

Whole Oats, Yogurt, Apples, Slivered Almonds

Bacchus Breakfast | 29

Chicken Sausage, Bacon, Cremini Mushrooms, Roasted Tomato, Breakfast Potatoes, Choice of Eggs & Toast

Three-Egg Omelette (select three fillings) | 26

Peppers, Red Onion, Ham, Mushrooms, Cheddar, Chèvre, Roasted Tomato

Served with Breakfast Potatoes, Choice of Toast

Blueberry Pancakes (V) | 22

B.C Blueberry Compote, Canadian Maple Syrup

Toasted Bagel & Cream Cheese | 14

Tomato, Greens, Shallots, Catalina Dressing + Smoked Salmon and Capers 12

Assorted Pastry Basket (3pcs) | 14

Croissants, Pain Au Chocolate, Danish, House-Made Muffin, English Muffin, Toast

Juice

Premium Orange or Grapefruit | 9
Tomato, Apple, Cranberry | 7

Green Smoothie | 14

Mango, Pineapple, Banana, Kale Mint, Oat Milk

From March 16th – March 27th, try our fabulous hot breakfast buffet for \$26 per person served exclusively in our Bacchus Restaurant

Monday – Friday | 7:00am – 11:00am
Saturday & Sunday | 7:00am – 12:00pm

KIDS MENU

11:30am – 10:30pm | For Children 12 years & under

Grilled Cheese Sandwich | 14

French Fries | Enhance to Side Greens +5

Chicken Fingers & Fries | 13.5

Plum Dipping Sauce

Spaghetti | 16

Bolognese Sauce or Tomato & Basil

Chocolate Brownies | 14

Chocolate Ice Cream

Vanilla Ice Cream | 9.5

Butterscotch Sauce



ALL DAY MENU

12:00pm – 10:30pm

Bacchus Truffle Pommes Frites (V) (GF) | 14

Chives, Grana Padano, Truffle & Parmesan Aioli

Spiced Tomato Bisque (V)(GF) | 17

Sour Cream, Basil | + Mini Grilled Cheese Sandwich 6

Bacchus Cobb Salad (GF) | 25

Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Creamy Danish Blue Dressing

Bacchus Caesar Salad | 23

Heart of Romaine, Oven Dried Tomatoes, Sourdough Croutons, Parmesan | + Seared Cajun Chicken Breast +20

Shrimp or Turkey Club Sandwich | 26

Toasted Multi-Grain, Double-Smoked Bacon Aioli, Butter Lettuce, Tomato, Pommes Frites | substitute Mini Cobb Salad +5)

Chicken Schnitzel | 40

Garlic Whipped Potatoes, Mushroom Sauce, Cucumber Salad, Cranberries, Lemon

The Bacchus Burger | 28

Alberta Beef, Double-Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Bacchus Sauce, House-Made Sesame Bun, Pommes Frites | substitute Mini Cobb Salad +5)

Truffled Mushroom Risotto (V) | 38

Mushrooms, Herbs, White Wine Beurre Blanc, Pecorino

Maple Glazed BC Salmon (GF) | 42

Cauliflower Three-Ways, Bok Choy, Wasabi

Grilled Cache Creek Beef Tenderloin (GF) | 65

Roasted Fingerling Potatoes, Broccolini, Red Wine Jus

DESSERTS

Sticky Toffee Pudding | 15

Muscovado Crumble, Bourbon Vanilla Ice Cream, Warm Toffee Sauce

Bacchus Tiramisu (V) | 14

Infused With Espresso, Amaretto, Tia Maria, Cocoa Espresso Beans, Amarena Cherry

LATE NIGHT MENU

11:00pm – 7:00am

Spiced Tomato Bisque (V)(GF) | 17

Sour Cream, Basil | + Mini Grilled Cheese Sandwich 6

Bacchus Caesar Salad | 23

Heart of Romaine, Oven Dried Tomatoes, Sourdough Croutons, Parmesan

Bacchus Cobb Salad (GF) | 25

Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Creamy Danish Blue Dressing

Margherita Pizza | 23

Tomato Sauce, Fresh Basil, Buffalo Mozzarella Cheese

Pepperoni Pizza | 25

Pepperoni, Parmesan, Mozzarella

Hard Bites Chips or Spicy Caramel Pop Corn | 8

IN ROOM DINING MENU

Please dial '0' and our In-Room Dining team will be pleased to assist you

COCKTAILS

9:00am – 10:30pm

Mimosa | 12
Sparkling Wine, Orange Juice

Caesar | 12
Vodka, Clamato Juice, Lemon Juice

COCKTAILS

11:00am – 10:30pm

Moscow Mule | 19
Absolut Vodka, Lime Juice, Ginger Beer, Lime

Charter House | 18
Chartreuse, Hot Chocolate, Shaved Chocolate

Dark N' Stormy | 19
Goslings Rum, Lime Juice, Ginger Beer, Angostura Bitters, Mint

Revolver | 21
Bourbon, Tia Maria, Orange Bitters, Orange Peel

WINE & CHAMPAGNE

9:00am – 10:30pm

SPARKLING WINE & CHAMPAGNE

Giusti, 'Asolo' Brut, Prosecco DOCG, Veneto, Italy
16.5 gls (6oz) | 72 btl

Domaine Rolet, Cremant du Jura Brut, Jura, France
24 gls (6oz) | 105 btl

Taittinger, Brut Réserve, Champagne, France
38 gls (6oz) | 165 btl

Wedgewood x Tantalus, Blanc de Noir,
East Kelowna Slopes, BC
24 gls (6oz) | 165 btl

RED WINE

Trim, Cabernet Sauvignon, California
15.5 gls (6oz) | 65 btl

Gérard Bertrand 'Heritage An 560', Tautavel, France
16 gls (6oz) | 70 btl

Lake Breeze Vineyards Merlot, Naramata, BC
16 gls (6oz) | 70 btl

Andeluna '1300', Malbec, Mendoza, Argentina
16 gls (6oz) | 70 btl

Maison Smith Montpetit Cabernet Sauvignon,
Similkameen Valley, BC
18 gls (6oz) | 72 btl

Beronia, Rioja Reserva, Rioja, Spain
19 gls (6oz) | 76 btl

San Felice, 'Il Grigio', Chianti Classico, Tuscany Italy
22 gls (6oz) | 84 btl

Little Engine 'Silver' Pinot Noir, Okanagan Valley, BC
22 gls (6oz) | 84 btl

Chateau Tour Bayard, Bordeaux, Montagne St. Emilion,
France
23 gl (6oz) | 90 btl

WHITE WINE

La Stella 'Vivace', Pinot Grigio, Osoyoos, BC
16.5 gls (6oz) | 65 btl

Tantalus Vineyards, Riesling, Kelowna, BC
18 gls (6oz) | 72 btl

Louis Latour, Chardonnay, Bourgogne, France
19 gls (6oz) | 76 btl

Decoy, Chardonnay, Sonoma County, California
20 gls (6oz) | 84 btl

Hubert Brochard 'Tradition' Sancerre, Chablis, France
26 gls (6oz) | 104 btl

Domaine Courtalt – Michelet, Chablis, France
26 gls (6oz) | 104 btl



Please Scan the
QR Code for the Full
Bacchus Wine List

BEER & CIDER

9:00am – 10:30

Draught Beer | 20oz

Beere Brewing Company, Go Easy, Dry Hopped Pale Ale,
Vancouver, BC | 11

33 Acres Brewing Company, 33 Acres of Life,
Vancouver, BC | 11

Powell Brewery Lager, East Vancouver, BC | 11

Warsteiner, Pilsner, Germany | 13

Four Winds Brewing Co. IPA, Delta, BC | 11

Guinness Irish Stout, Ireland | 13

Bottled Beer | 8.5

Corona, Stella Artois, Heineken, Kronenbourg Blanc, Four
Winds IPA

Cider | 9
Strongbow Dry Cider

LOOSE-LEAF TEA | 6

Spiced Chai Blend | Classic Orange Pekoe | Imperial Earl
Grey | Decaffeinated English Breakfast | English Breakfast
| Golden Assam Tea | Organic Chamomile Flower |
Organic Peppermint Leaves | Organic Floral Jasmine
Green Tea | Sencha Fukujyu Cha Green Tea

ARTISANAL ITALIAN COFFEE

Caffè Umbria Italian Artisanal Coffee Thermos | 7

Caffè Latte, Cappuccino, Flat White, Espresso,
Caffè Mocha | 7.5

Hot Chocolate | 7.5



Please Scan the
QR Code to View the
Full Guest Directory