

Quaaot Lodge

Video Clip 3: Food

Cammeo: It seems to be going that way.

Alex: Yeah.

Cammeo: But again, when people want a unique experience, they want something different. If they want to come in and have a burger, well, they can, but it's going to be bison. There might be a little bit of beef in there, but you know? It's--

Cammeo: So, Chris is amazing at working with as many local foragers as he can, and the local communities, to get farm to fork, basically. So, what he does is, he will—mushrooms, huckleberries, what he's growing out here—and he will put that into the kitchen, and he'll create... He'll do what he does.

Alex: Yeah.

Cammeo: He's amazing.

Alex: One thing to add with that, too, is that you use all-natural products in cleaning the rooms and everything too. So, we are a green hotel in that sense, so--

Alex: Sunday brunch is super popular. We get people from Salmon Arm and Kamloops coming for that all the time.

Cammeo: Yes.

Alex: Yeah, so that's every Sunday.

Q: Nice, okay.

Alex: They also do special ones. So, for Mother's Day, Easter--

Cammeo: Father's Day.

Alex: Father's Day, New Years--

Cammeo: New Years.

Alex: They do special culinary events.

Q: How does the brunch work? Is that like a buffet, fixed price, kind of a certain--

Cammeo: So, it is a buffet, fixed price. But every Sunday, it doesn't matter if it's just a Sunday or a special Sunday, there's somebody up there cooking fresh waffles, fresh omelettes, and... Yeah. There's smoked salmon on platters. There's... Every Sunday.

Alex: It's awesome. Yeah.

Cammeo: And then we also have an onsite greenhouse. So, as much herbs and stuff like that that our chef does and uses on site we actually... You could go and take a horticulture tour with culture and just see what wild potatoes look like, wild onions. There's garlic nearby. There are huckleberries within 50 kilometres. So, you can forage a lot of stuff on these grounds and pretty close to it.

Q: [Do you have guests that come just for food?]

Alex: Brunches, I think, is--

Cammeo: Brunches is still always going to be the big one.

Alex: Yeah.

Cammeo: And the Friday night prime is--

Alex: Prime rib. Yeah.

Cammeo: The prime rib is selling out pretty much every Friday night by

seven o'clock.

Cammeo: Yeah, we bring in guest chefs, and so that's always been a huge one.

Q: As in, they... Like, they learn how to cook, or just--

Cammeo: No, we had Ned Bell from Vancouver last year, and he came in and he did the five-course seafood dinner. And then we got his... You got his book as well, and they paired it with Marionette Winery.

Please note that this transcript has been slightly modified; it is not a verbatim copy of the original audio clip.