

CELEBRATING
25 YEARS
Of Amazing Moments

Tee Times

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PREDATOR RIDGE



A SEASON-LONG CELEBRATION PREDATOR RIDGE STYLE

Predator Ridge is celebrating 25 years of Amazing Moments and you're invited to the season-long celebration!

MAY: CULINARY MONTH

Enjoy weekly food and wine specials all month long, plus a public pig roast and farmers market on May 25th.

JUNE: GOLF MONTH

To celebrate our award-winning golf, we've invited some pretty special Canadian golfers of fame members and have some great golf-focused events planned.

JULY: WELLNESS MONTH

July celebrates whole body wellness, an important part of life for homeowners at Predator Ridge. Come enjoy special yoga and fitness events aimed to celebrate the Predator Ridge state of mind. Don't miss our Yoga Expo on the outdoor yoga platform from July 9 to 11 or the 5km Family Fun Run/Walk on July 16.

AUGUST: PET MONTH

With more than half of Predator Ridge residents owning at least one pet, this month focuses on your four-legged friends. Stay tuned for more details on the 1st annual Predator Classic Golf Tournament and more!

SEPTEMBER: CYCLING MONTH

As Vernon is quickly becoming known as one of the best biking and cycling destinations in Canada, we've got a lot to celebrate. This summer marks the opening of the hiking and biking connector trail from Predator Ridge to Ellison park and we also welcome the Intrepid Stage Ride Okanagan event to Predator Ridge for the first time.

For more 25th anniversary details, sign up for Predator Ridge's Emails at PredatorRidge.com, or follow

THE CULINARY TEAM AT PREDATOR RIDGE



Trevor Jones
Director of Food & Beverage

With over 20 years experience in the hospitality business, Trevor has led branded luxury hotels, boutique properties, restaurants and property investment groups across Canada, with up to 350 employees and \$20 million in sales. Trevor is a Red Seal Certified chef, Level one sommelier trained and holds a degree in Business. Trevor joined the Predator Ridge team in 2014 and is directly responsible for a team of 120+ people and all operations within Range Lounge & Grill, Pallino's, Commonage Market, Banquets as well as Golf Course Concessions.

"I am in love with the Okanagan region and Predator Ridge, we wanted our children to grow up here - I have been golfing here (not very well) since 1993 and Predator Ridge has always been a special place for me. After having been back and forth from the Okanagan for 20 or more years, it is difficult to help people who have never been here understand why it is so special, you have to experience it. Once you have been here, you want to be here forever." Trevor Jones.

Counter Apr 27



Steve Carroll
General Manager at Range Lounge & Grill

With over 30 years experience in the hospitality industry, Steve has worked a variety of senior restaurant roles including the General Manager of the busiest and most profitable Keg Restaurant in Canada. Steve's strong operational management background means he consistently manages with high standards of service, while creating an engaging and enjoyable workplace for his team. He hugely values workplace culture and the implications this has on staff and guest experiences. Steve joined the Predator Ridge team in 2015 and is directly responsible for overseeing the day-to-day operations of Range Lounge & Grill including supervising, training and maintaining all operational standards. He has received a warm welcome from Predator Ridge staff and guests.

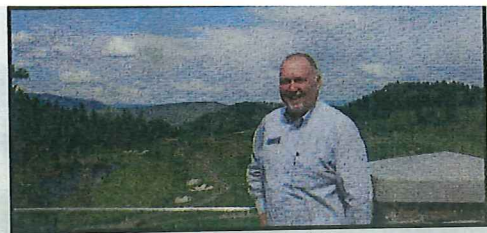


Jeremy Luypen
Executive Chef

Jeremy Luypen is an award-winning chef, with brilliant creative skills, extensive food and beverage experience and is known as one of the top chefs in the Okanagan Valley. Jeremy started with Predator Ridge in 2014 and is currently the president of the Okanagan Chefs Association. He has received countless awards for his dedication and passion in the culinary industry throughout the Okanagan. Additionally, he founded a non-profit initiative with his wife five years ago; J Project Kelowna actively helps Okanagan seniors in times of need.

Jeremy came to Predator Ridge from SMI Hospitality where he was Corporate Chef and directly responsible for the performance of the Train Station Pub and The Mission Taphouse in Kelowna. His culinary journey has included Executive Chef positions with the Hotel Eldorado in Kelowna, Spirit Ridge Resort in Osoyoos and Owner/Executive Chef of Terrafina at Hester Creek in Oliver. Jeremy was instrumental in having Terrafina named one of the top five winery restaurants by BC Living Magazine and one of the top 20 winery restaurants in the world by Wine Access Magazine.

Jeremy has instrumentally changed Predator Ridge's menus to focus and take advantage of local farmers, local meat and sustainable BC seafood.



Jason Agnew
Banquet Manager

With over thirty years experience in the Hospitality business, Jason has a wealth experience in the food & beverage industry, most recently as the Food and Beverage Manager at Prospera Place in Kelowna. Jason strives for high standards for all guests through a management philosophy of creating a fun and professional environment for staff, which in turn is passed on to Predator Ridge guests and groups. Jason joined the Predator Ridge team in 2015 and is directly responsible for overseeing the day-to-day operations of our banquet, cart & concession teams.



Sanjaya Mangalagama
Banquet Chef

An avid golfer, Sanjaya is a graduate in Culinary Arts from the Sri Lanka Institute of Tourism and Hotel Management. With over ten years culinary experience, he has held Executive Sous Chef positions within a variety of international restaurant and resort franchises. Sanjaya started with Predator Ridge in 2013 and is responsible for managing and executing all banquet food related operations.

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