

BANQUET MENU

DELTA GRAND OKANAGAN RESORT

2024



Delta Hotels Grand Okanagan Resort

1310 Water Street, Kelowna, British Columbia, Canada

1-250-763-4500

marriott.com/ylwok



Plated Breakfasts

Additional preselected (7 days prior) breakfast entrees \$15.00 per person/per selection to a maximum 3 selections

PLATED BREAKFASTS INCLUDED

Selection of Chilled Juices

Fruit Danish & Croissant

CHOICE OF 1 BREAKFAST ENTREE

Fresh Fruit Cup

Coffee & Tea

Frittata

Spinach, Mushroom, Swiss, Hashbrowns, Blistered Balsamic Tomato \$42.00

Vegan Breakfast

Scrambled Tofu, Vegetable Medley, Hashbrowns, Blistered Balsamic Tomato \$42.00

Traditional Eggs Benedict

Peameal Bacon, Citrus Hollandaise, Hashbrowns, Blistered Balsamic Tomato
substitute smoked salmon 4.00

\$42.00

Classic Breakfast

Scrambled Eggs, Aged Cheddar, Bacon, Hashbrowns, Blistered Balsamic Tomato

\$42.00

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If you have any concerns regarding food allergies, please contact your event planner.

Grab & Go Breakfasts

Build Your Own Grab & Go Breakfast additional \$10.00 per person

All choice breakfast subject to 1 selection additional preselected (7days prior) option additional \$5.00 per person

Express Grab & Go

Whole Fruit
Individual Fruit Flavoured Yogurt
House-Made Energy Bar
Bottled Orange Juice
\$28.00

The Cannery Grab & Go

House-Made Muffin
Whole Fruit
Individual Fruit Flavoured Yogurt
Choice of 1 selection
Breakfast Bagel
Scrambled Egg, Bacon, Cheddar, Tomato
or
Breakfast English Muffin
Fried Egg, Cheddar, Sausage, Tomato

Bottled Orange Juice
\$38.00

Gluten-Free Power Grab & Go

Individual Fruit Cup
Protein Box - *Cheese, Almonds, Hard Boiled Egg*
Individual Fruit Flavoured Yogurt
Gluten-Free Energy Bar
Bottled Water
\$40.00

Enhancements per order

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- Breakfast Bagel (Scrambled Egg, Bacon, Cheddar, Tomato) \$15.00
- Breakfast Wrap (Scrambled Egg, Ham, Cheddar, Onion, Pepper, OC Secret Sauce) \$15.00
- Breakfast English Muffin (Fried Egg, Cheddar, Sausage, Tomato) \$10.00
- Bottled Water \$6.50
- Starbucks Coffee & Teavana Tea \$6.50

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Breakfast Buffets

Breakfast buffet menus include brewed Starbucks regular and decaffeinated coffee and Teavana Tea.
Groups fewer than 20 are subject to a surcharge of \$6 per attendee.

SUNRISE CONTINENTAL

Selection of Chilled Juices
Selection of Danishes & Mini Butter Croissants
Assorted Muffins
Fresh Melons & Pineapple
Chia Seed Pudding
\$30.00

BOULDER CONTINENTAL

Selection of Chilled Juices
Selection of Danishes & Mini Butter Croissants
Assorted Muffins
Fresh Melons & Pineapple
Deli Meat and Cheese
Toast Station - Selection of Breads and Bagels
Cream Cheese, Butter and Fruit Preserves
Vegan Fruit Smoothie
Add Smoked Salmon for 7.00
\$37.00

KNOX MOUNTAIN BREAKFAST

Selection of Chilled Juices
Selection of Danishes
Mini Butter Croissants & Assorted Muffins
Banana Bread & Raspberry Loaf
Fresh Melons & Pineapple
Country Sausage
Smoked Bacon
Scrambled Eggs
Hashbrowns
\$42.00

KALIPARK BREAKFAST

Selection of Chilled Juices
Selection of Danishes
Mini Butter Croissants & Assorted Muffins
Fresh Melons & Pineapple
Individual Fruit Flavoured Yogurts
Traditional Eggs Benedict *Citrus Hollandaise Sauce*
Chicken Sausage
Smoked Bacon
Hashbrowns - *Caramelized Onions and Peppers*
\$45.00

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BEAR MOUNTAIN BUFFET

Selection of Chilled Juices

Selection of Danishes

Mini Butter Croissants & Assorted Muffins

Fresh Melons & Pineapple

Yogurt Parfait Bar

Country Sausage

Smoked Bacon

Scrambled Eggs - *Salsa, Guacamole, Cheddar*

Cheese

Hashbrowns

Toast Station Assorted Breads & Bagels

Butter, Fruit Preserves, Cream Cheese

Add Smoked Salmon for 7.00

\$48.00

BIG WHITE BUFFET

Selection of Chilled Juices

Selection of Danishes

Mini Butter Croissants & Assorted Muffins

Vegan Fruit Smoothie

Fresh Melons & Pineapple

Chicken Sausage

Smoked Bacon

Scrambled Eggs

Potato Hash - *Caramelized Onions and Peppers*

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Traditional Eggs Benedict

Upgrade to Smoked Salmon Eggs Benedict for 5

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Choice of 1 selection

Pancakes, Maple Syrup, Whipped Cream

or

Belgian Waffles, Maple Syrup, Whipped Cream

or

Banana Bread French Toast

\$55.00

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Breakfast Enhancements

- Danishes & Butter Croissants \$7.00
- Assorted Muffins \$7.00
- Banana Bread and Raspberry Loaf \$7.00
- Almond Croissants \$8.00
- Pain au Chocolat \$8.00
- Cinnamon Buns \$10.00
- Fresh Melons and Pineapple \$8.00
- Fresh Sliced Fruit & Berries \$10.00
- Fruit Smoothies \$10.00
- Okanagan Dried Fruit \$8.00
- House-Made Muesli \$8.00
- Fruit Flavoured Yogurts \$7.00
- Bagels, Cream Cheese \$10.00
- Toast Station read & Bagels - butter, preserves, cream cheese \$14.00
- Berry Yogurt Parfait Bar \$14.00
- Assorted Doughnut \$10.00
- Salsa \$5.00
- Guacamole \$7.00
- Smoked Salmon \$7.00
- Hashbrowns- Caramelized Onions and Peppers \$8.00
- Country Sausage or Bacon \$8.00
- Chicken Sausage \$10.00
- Scrambled Eggs \$8.00
- Aged Cheddar & Chive Scrambled Eggs \$12.00
- Belgian Waffles, Pancakes or Banana Bread French Toast - Maple Syrup, Whipped Cream \$12.00
- Traditional Eggs Benedict \$15.00
- Smoked Salmon Eggs Benedict \$20.00

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Beverages

We proudly serve Starbucks Coffee, regular or decaffeinated, rich, smooth, and balanced and a variety of selections of Teavana Teas as well as a wide variety of Pepsi products.

- Assorted Chilled Juices per btl \$6.50
- Soft Drinks per can \$6.50
- Still Water per btl \$6.50
- Sparkling Water per btl \$6.50
- Bubly Flavored Sparkling per btl \$6.50
- Lipton Iced Tea per btl \$6.50
- Milk 'To Go' per btl \$7.00
- Chocolate Milk 'To Go' per btl \$7.00
- Starbucks Coffee & Teavana Tea \$6.50
- Hot Chocolate, Mini Marshmallows, Whipped Cream, Chocolate shavings \$8.00
- Root Beer or Pepsi Floats \$12.00
- Fruit Smoothies \$10.00
- Energy Drink \$10.00
- Kombucha \$12.00

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Morning & All Day Specialty Breaks

Specialty breaks designed to keep the creative juices flowing.

HEART SMART

Mini Avocado Toast
Smoked Salmon Blinis
Vegan Chocolate Banana Cake
Green Juice Shot
\$24.00

MORNING TREAT

Cinnamon Buns
Berry & Pomegranate Shots
Fruit Smoothie
Starbucks Coffee & Teavana Tea
\$22.00

HIKER'S BREAK

Energy Bites
Whole Fruit
Pretzels
Trail Mix
Kettle Popped Corn
Starbucks Coffee & Teavana Tea
\$20.00

TEA BREAK

Assorted Scones
Cheese & Dried Fruits
Marscarpone & Fruit Preserves
Fruit Salad
Starbucks Coffee & Teavana Tea
\$22.00

COOKIES BREAK

Chocolate Chip Cookie
Oatmeal Cookie
Macadamia & White Chocolate Cookie
Smoothie Shots
Coffee & Tea
\$20.00

SWEET BREAK

Strawberry Waffle Bite with Whipped Cream
Individual Fruit Flavoured Yogurts
Hot Chocolate
Starbucks Coffee & Teavana Tea
\$22.00

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Afternoon Specialty Breaks

Specialty breaks designed to keep the creative juices flowing.

TRIO MEZZE

Dolmades
Grilled Pita
Hummus & Babaganoush & Sun-Dried Tomato Pesto
Sfouf (Lebanese Turmeric Cake)
Hibiscus cold brew tea
\$21.00

FIESTA OKANAGAN

Cucumber Sticks & Tajin
Corn Tortilla Chips
Salsa & Guacamole
Jalapeno Salted Caramel Popcorn
Mango lemonade
\$20.00

CHEESE & CRACKERS

Deli Meats
Assorted Cheeses
Grapes and Dried Fruits
Fruit Compote and Grainy Mustard
Crackers
Vegetable Crudites, Herb Dip
Lemonade
\$24.00

CARIBBEAN SNACK SHACK

Jamaican beef patties
Pineapple skewers with coconut yogurt dip
Coconut Macaroons
Spirit-Free Mojito
\$22.00

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Coffee Break Items

Coffee breaks creatively done your way.

- Seasonal Whole Fruit \$6.00
- Fresh Sliced Fruit & Berries \$10.00
- Fruit Flavoured Yogurts \$7.00
- Fruit Smoothies \$10.00
- House-Made Energy Bars \$7.00
- Berry Yogurt Parfait Bar \$14.00
- Mini Danishes, Butter Croissants & Muffins \$7.00
- Banana Bread & Raspberry Loaf \$7.00
- Almond Croissants \$8.00
- Pain au Chocolat \$8.00
- Cinnamon Buns \$10.00
- Doughnut Holes - Cinnamon Sugar \$12.00
- Individual Chips \$6.00
- Individual Chocolate Bars \$6.00
- Snack Mix \$6.00
- Nuts Mix or Trail Mix \$10.00
- Brownies \$7.00
- House-Baked Cookies, Select Varieties \$6.00
- Nanaimo Bars \$7.00
- Dessert Squares \$7.00
- Assorted Macarons \$12.00
- Ice Cream Bars \$10.00
- Devilled Eggs \$7.00
- Cheddar & Pepperoni Sticks \$10.00
- Market Vegetable Crudite & Herb Dip \$10.00
- Smoked Salmon & Chive Cream Cheese - Pita \$12.00

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NARAMATA DELI BUFFET

Chef's Soup of the Day

Mix Green Salad - *Cucumber, Tomato, Radish, Carrot,*
Herb & Sun-Dried Tomato Vinaigrettes

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Selection of Sandwiches:

Turkey Ciabatta

Turkey Deli, Brie, Cranberry, Lettuce, Tomato

Roast Beef Pretzel Roll

Roast Beef, Arugula, Caramelized Onion,

Horseradish Cream

Roast Vegetables Wrap

Sun-Dried Tomato Pesto, Roasted Vegetables, Mix
Greens, Cabbage Slow, Hummus

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Nanaimo Bars

Fresh Fruit Platter

\$48.00

SUMMERLAND BOWL BUFFET

Chef's Soup of the Day

Fresh Baked Rolls, *Sweet Butter*

Mix Green Salad - *Cucumber, Tomato, Radish, Carrot,*
Herb & Sun-Dried Tomato Vinaigrettes

Quinoa Salad - *Cucumber, Tomato, Pepper, Onion,*
Feta, Olives, Red Wine Vinaigrette

Roasted Squash Salad - *Arugula, Dried Cranberry,*
Pumpkin Seed, Herb Vinaigrette

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Selection of Chilled Proteins

Grilled Chicken Breast

Baked Salmon

Marinated Tofu

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Assorted Squares

Fresh Fruit Platter

\$52.00

[Edit footnote](#)

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VERNON PATIO COOKOUT

Chef's Soup of the Day
Fresh Baked Rolls, *Sweet Butter*
Mix Green Salad - *Cucumber, Tomato, Radish, Carrot, Herb & Sun-Dried Tomato Vinaigrettes*
Creamy Red Skin Potato Salad - *Grained Mustard, Green onion, Hard-Boiled Egg, Radish*
Summer Slaw - *Cabbage, Carrot, Red Onion, Citrus Dressing*
~

AAA Grilled Beef Burgers
Buttermilk Fried Chicken - *Gravy*
Macaroni & Four Cheese - *Herb Breadcrumbs*
~

Caramel Pecan Cake
\$56.00

CANYON FALLS TACO BAR

Chef's Soup of the Day
Fresh Baked Rolls, *Sweet Butter*
Mix Green Salad - *Cucumber, Tomato, Radish, Carrot, Chipotle Ranch Dressing*
Black Bean & Corn Salad - *Pico De Gallo, Queso Fresco, Tortilla Crisp, Cilantro Lime Vinaigrette*
~

Flour Tortilla & Corn Tortilla
Braised Beef Ragout
Annatto Braised Chicken
Refried Beans
Spanish Rice
Lettuce, Tomato, Pickled Jalapeño, Sour Cream, Salsa, Cheddar Cheese
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Tres Leches
Churros - *Dulce De Leche, Whipped Cream, Chocolate Sauce*
\$56.00

MOUNT HAYMAN BUFFET

Chef's Soup of the Day
Fresh Baked Rolls, *Sweet Butter*
Sesame Cabbage Salad - *Mix Green, Cabbage, Carrot, Radish, Cucumber, Ginger, Sesame Vinaigrette*
Rice Noodle Salad - *Broccoli, Bells Pepper, Onion, Sweet Chili Sauce*
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Miso Glazed Salmon
Grilled Lemongrass Chicken - *Thai Green Curry*
Stir-fried Bok Choy & Vegetable Medley
Vegetable Fried Rice
~

Rice Mango Pudding
\$56.00

NORTH OKANAGAN ALFRESCO BUFFET

Chef's Soup of the Day
Focaccia - *Extra Virgin Olive Oil*
Kale and Romaine Caesar Salad - *Herb Croutons, Parmesan, Creamy Parmesan Anchovy Dressing*
Vine-Ripened Tomato with Fior di Latte - *Sun-Dried Tomatoes, Basil, Balsamic Reduction*
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Chianti Braised Beef
Wild Mushrooms, Balsamic Jus
Spinach & Artichoke Rigatoni
Marinara
Lemon & Garlic Broccolini
~

Italian Classic Tiramisu
Cherry Panna Cotta
\$56.00

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CARIBBEAN BUFFET

Coconut and Squash Bisque
Fresh Baked Rolls, *Sweet Butter*
Local Mixed Green - *Papaya, Tomato, Cucumber, Onion, Passionfruit Dressing*
Mango and Jicama Coleslaw
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Caribbean Pork Stew
Jerk Chicken
Rice and Bean
Coconut Squash and Carrot Rundown
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Caribbean Bread Pudding
Coconut Tapioca Pudding
\$56.00

KUIPER'S PEAK

Chef's Soup of the Day
Fresh Baked Rolls, *Sweet Butter*
Mix Green Salad - *Cucumber, Tomato, Radish, Carrot, Lemon Vinaigrette*
Greek Salad - *Cucumber, Tomato, Onion, Pepper, Olives, Red Wine Vinaigrette*
Chilled Grilled Vegetables - *Cherry Tomato, Balsamic Glaze*
Grilled Pita
Tzatziki
Traditional Hummus
~
Lemon & Herb Roasted Chicken Breast
Falafel
Lemon Herb Roasted Potatoes
~
Lemon Cake
Seasonal Fruit Trifle
\$56.00

COPPER MOUNTAIN

Chef's Soup of the Day
Buttered flatbread
Mix Green Salad - *Cucumber, Tomato, Carrot, Radish, Sumac Vinaigrette*
Pasta Salad - *Spinach, Onion, Tomato, Feta, Pesto*
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Chicken Tagine – *Olives and Preserved Lemons*
Turmeric & Raisin Rice Pilaf
Roasted Chickpea and Vegetable Stew
~
Lemon Cake
Mango Rice Pudding
\$56.00

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Lunch Grab & Go

Build Your Own Grab & Go Lunch additional \$10.00 per person

KETTLE VALLEY GRAB & GO

Whole Fruit

Individual Bag of Potato Chips

Preselected 7 days prior selection of sandwiches

Turkey Ciabatta

Turkey Deli, Brie, Cranberry, Lettuce, Tomato

or

Roast Beef Pretzel Roll

Roast Beef, Arugula, Caramelized Onion,

Horseradish Cream

or

Roast Vegetables Wrap

Sun-Dried Tomato Pesto, Roasted Vegetables, Mix

Greens, Cabbage Slow, Hummus

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House-Baked Cookie

Bottled Water

\$42.00

SUMMERLAND ON THE GO

Whole Fruit

Individual Potato Chips

*Preselected 7 days prior to the event, choice of box
or bowl*

*Grilled Chicken - Quinoa Salad, Pepper, Tomato,
Cucumber, Sun-Dried Tomato Vinaigrette*

or

*Marinated Tofu - Quinoa Salad, Pepper, Tomato,
Cucumber, Sun-Dried Tomato Vinaigrette*

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House-Made Energy Bar

Bottled Water

\$44.00

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Enhancements

- Soft Drinks, Juice, Sparkling Water, Bubly, on consumption \$6.50

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Plated 3 Course Lunch

PLATED 3 COURSE LUNCHES INCLUDE

Artisan rolls & butter

CHOICE OF 1 SELECTION

1 STARTER

1 ENTREE

1 DESSERT

Coffee & Tea

ADDITIONAL COURSE \$20.00 PER PERSON

PRESELECTED CHOICE OF

All choices are required 7 days prior.

Choice of Starter maximum 2 options \$5 per person

Choice of Entree maximum 2 options \$15 per person

Choice of Dessert maximum 2 options 5 per person

Lunch Starters

Choice of 1 selection

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- Honey-roasted Pear and Spinach Salad, Candied Walnut, Goat Cheese, Frisee, Honey Mustard Vinaigrette
- Arugula, Baby Kale and Romaine Caesar Salad, Pickled Mustard Seed, Parmesan Crisp, Crostini, Caesar Dressing
- Heritage Green Salad - Green Apple Puree, Radish, Cherry Tomato, Dried Cranberry, White Wine Vinaigrette

- Roasted Local Beets, Grapefruit, Baby Kale, Frisee, Radish, Fennel, Grained Mustard, Grapefruit Dressing
- Poached Shrimp Ceviche, Charred Avocado, Corn Relish, Tortilla, Agua Chile
- Vine-Ripened Tomato & Fior De Latte - Arugula, Frisee, Pesto, Basil, Balsamic Glaze

Lunch Entrees

Choice of 1 selection

Grilled 7oz. Strip Loin Steak

Yukon Gold Mash Potato, Seasonal Vegetables, Herb Compound Butter, Pinot Noir Jus \$75.00

Roasted Chicken Breast

Goat Cheese and Pepper Stuffed Chicken Breast, Confit Fingerling Potatoes, Seasonal Vegetables, Chicken Gravy \$58.00

Braised Boneless Short Ribs

Bourbon BBQ Glaze, Crushed Red Skin Potatoes, Gorgonzola & Caramelized Onions, Seasonal Vegetables, Pinot Noir Jus \$69.00

Vegetable Risotto (V)

Roasted Asparagus, Garden Peas, Mushrooms, Oven Dried Tomatoes, Grana Padano \$56.00

Seared Salmon

Yukon Gold Mash Potato, Seasonal Vegetables, Dill & Pernod Cream \$62.00

Quinoa & Mushroom (V)

Mushroom & Vegetable Medley, Fennel and Celery Slaw, Warm Orange Vinaigrette \$56.00

Confit Turnip (V)

Smoked Celeriac Puree, Roasted Beet, Confit Fingerling Potato, Kale Chip, Herb Oil, Pomegranate Molasses \$56.00

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Lunch Desserts

Choice of 1 selection

- Decadent Chocolate Cake
- Peaches 'n' Cream Cheesecake
- Chocolate Hazelnut Tart
- Okanagan Apple Tart

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Reception Canapes

Minimum order is 24 pieces per item for maximum of 2 selections

Minimum order is 48 pieces per item for maximum of 3 selections

Minimum order is 60 pieces per item for maximum of 4 selections

Minimum order is 96 pieces per item for maximum of 6 selections

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- Crispy Shrimp Dumpling \$8.00
- Spiced Chicken Satay, Peanut Sauce \$8.00
- Gluten-Free Cauliflower Tempura, Wasabi Mayo \$8.00
- Pulled Pork Bao, Asian Slaw, Hoisin \$8.00
- Crispy Truffle Mac & Cheese Bites \$8.00
- Spiced Pulled Chicken Mini Taco \$8.00
- Pulled Beef Mini Taco \$8.00
- Turkey Slider, Brie, Cranberry Mayo \$9.00
- Beef Slider, Lettuce, Tomato, Pickle, Cheddar, BBQ Sauce \$9.00
- Vegetable Samosa, Mango-Tamarind Chutney \$8.00
- Boursin Crepe Roll, Caramelized Onion Jam \$8.00
- Pork Gyoza, Ponzu Sauce \$8.00
- Tuna Poke, Sesame, Rice Crisp \$8.00
- Rice Cracker Crusted Tuna \$9.00
- Avocado, Tomato & Corn Bruschetta \$8.00
- Beef Tartare, Cured Egg Yolk, Pickled Mustard Seed \$9.00
- Truffle Mushroom & Parmesan Toast \$8.00
- Herb & Panko Crusted Okanagan Goat Cheese Lollipop, Roasted Red Pepper Coulis, Grape, Toast \$8.00
- Lamb Kaftas, Cucumber Mint Raita \$9.00
- Tomato Tartare, Mango, Smoked Garlic Aioli, Bread Crisp \$8.00
- Salmon Rillettes, Pickled Cucumber, Buttered Baguette \$9.00

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Reception Stations

Reception displays designed for a minimum of 25 people.

ASIAN STREET CART

Shrimp Gyoza & Pork Gyoza with Ponzu and Honey
Sambal Sauce
Vegetable Spring Rolls with Dashi Plum Puree,
Chicken Satay with Spiced Peanut Sauce
\$32.00

SEAFOOD MARKET DISPLAY

Poached Prawns, Smoked Salmon, Marinated
Mussels, Oysters, Candied Salmon, Classic Cocktail
Sauce, Horseradish Cream,
Fresh Lemon
Mignonette
\$49.00

POUTINE STATION

Fries, Short Rib Gravy, Butter Chicken, Cheese Curds,
Gravy
\$28.00

POKE STATION

Tuna Poke
Prawn Ponzu Poke
Agadashi Tofu Poke
seaweed salad, deep fried wonton wraps, wasabi
aoili \$42.00

MIDDLE EASTERN MEZZE

Hummus, Babaganoush, Tzatziki, Dolmas, Marinated
Olives, Marinated Vegetables, Grilled Pita
\$28.00

CHEESE & CHARCUTERIE MARKET

Cured Meats, Specialty Pickles, Artisan Cheese,
Okanagan Dried Fruit, Nuts, Sliced French Baguette,
Crackers
\$30.00

MAC & CHEESE STATION

Truffle Mac & Cheese
Gluten-Free Pasta & Cheese
Prawns, Spinach, Cherry Tomato, Boursin,
Wild Mushroom, Goat Cheese, Truffle
\$32.00

SLIDER BAR

Grilled AAA Beef Sliders - *Aged Cheddar, Pickle,*
Tomato, Secret Sauce
Pulled Pork Bao - *Asian Slaw, Hoisin, Cilantro*
Vegetarian Burger - *White Cheddar, Pickle, Tomato &*
Burger Sauce
\$34.00

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Carving Stations

PORCHETTA

Porchetta, Chimichurri Sauce
Bread Rolls, Dijon & Grainy Mustard Horseradish
Aioli, Red Pepper Chive Aioli

For 12-15 people

\$300.00

ROASTED MONTREAL STEAK

Spiced Crusted Beef Striploin, Horseradish Cream,
Grainy Mustard, Okanagan Red Wine Jus, Bread
Rolls

For 15-20 people

\$600.00

BEEF TENDERLOIN WELLINGTON

Duxelle, Spinach, Puff Pastry, Red Wine Jus,
Horseradish Cream, Bread Rolls

For 8-10 people

\$500.00

WHOLE ROASTED PIG

Pork, Chimichurri, Bread Rolls
Market price (subject to change).

For 30-50 people

\$500.00

LAMB

Two Cumin Spiced Rack of Lamb, Mint Yogurt Cream,
Grilled Flatbread

Each order for 2 pieces : For 3-5 people

\$180.00

SALMON COULIBIAC

Salmon, Rice, Spinach, Mushrooms, Egg, Dill Cream
Sauce, Bread Rolls

For 8-10 people

\$300.00

MISO SOY GLAZED SALMON

Maple Miso Soy Glazed Salmon, Bok Choy, Dashi
Butter, Steamed Rice

Each filet for 8-10 people

\$250.00

Dessert Displays

All prices listed are per person, unless otherwise stated, exclusive of all applicable, taxes, service and administration charges.

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If you have any concerns regarding food allergies, please contact your event planner.

MYRA CANYON BAKERY

Assorted Tarts & Squares \$14.00

ASPEN BLISSFUL BITES

Assorted Macarons, Coconut Macaroon, Cake Pops,
Donuts, Chocolate Bark, Berries
\$28.00

All prices listed are per person, unless otherwise stated, exclusive of all applicable, taxes, service and administration charges.

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Dinner Buffets

Dinner buffets include assorted rolls and freshly brewed Starbucks regular and decaffeinated coffee and Teavana Tea. Groups fewer than 20 are subject to a surcharge of \$10 per attendee.

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LAKE COUNTRY BUFFET

Chef's Soup of the Day
Fresh Baked Rolls, *Sweet Butter*
Mix Green Salad - *Cucumber, Tomato, Radish, Carrot, Herb Vinaigrette*
Potato Salad - *Mustard, Spring Onions, Cornichons, Hard-Boiled Egg, Radish*
Grain Salad - *Quinoa, Cucumber, Feta, Tomato, Lemon Herb Vinaigrette*
Sumac Roasted Chicken
Pacific Salmon - *Chardonnay & Tarragon Cream*
Rosemary Roasted Potatoes
Creamy Penne Pasta-*Spinach, Olives, Pepper, Pesto*
Grilled Vegetable Medley with Chimichurri
~
Assorted Dessert Display
\$86.00

WEST KELOWNA BUFFET

Chef's Soup of the Day
Fresh Baked Rolls, *Sweet Butter*
Kale & Romaine Caesar - *Herb Croutons, Caesar Dressing*
Mix Green Salad - *Cucumber, Tomato, Radish, Carrot, Herb Vinaigrette*
Roasted Squash Salad - *Arugula, Dried Cranberry, Pumpkin Seed, Maple Herb Vinaigrette*
~
Roast Salmon - *Dill Cream*
Carved Roast Strip Loin - *Horseradish, Grainy Mustard, Jus*
Roasted Brussel Sprout and Green Bean, Maple Soy Glaze
Roasted Garlic Yukon Gold Mash
Medley of Seasonal Vegetables
~
Assorted Dessert Display
\$98.00

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RUTLAND BUFFET

Chef's Soup of the Day

Fresh Baked Rolls, *Sweet Butter*

Noodle Salad - *Mango, Cabbage, Onion, Cucumber, Carrot, Radish, Cilantro, Sweet Chili Soy*

Mix Green Salad - *Cucumber, Tomato, Radish, Carrot, Herb Vinaigrette*

Roast Cauliflower Salad - *Onions, Peppers, Peas, Raisins, Cumin Yogurt Dressing*

~

Grilled Lemongrass Chicken - *Lemongrass Soy Glaze*

Stir-fried Beef - *Peppers, Sweet & Spicy Soy Sauce*

Baked Cod - *Honey Miso Glaze*

Fried Rice

Stir Fry Vegetables

~

Assorted Dessert Display

\$98.00

FIRST FAMILY OF KELOWNA BUFFET

Chef's Soup of the Day

Fresh Baked Rolls, *Sweet Butter*

Kale & Romaine Caesar - *Herb Croutons, Caesar Dressing*

Vine-ripened Tomato with Mozzarella - *Sun-Dried Tomatoes, Fresh Basil, Balsamic Reduction*

Pasta Salad - *Feta, Olive, Pepper, Onion, Sun-Dried Tomato Pesto*

Chilled Roasted Vegetables with Balsamic Glaze

~

Osso Buco Style Boneless Braised Beef - *Citrus Gremolata, Barolo Jus*

Roasted Cod, *Sauce Vierge*

Wild Mushroom Ravioli - *Oyster Mushrooms, Parmesan Herb Cream*

Roasted Potatoes - *Rosemary & Extra Virgin Olive Oil*
Seasonal Vegetables

~

Assorted Desserts Display

\$98.00

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MISSION DINNER BUFFET

Green Bean and Mix Bean Salad - *Okanagan Apple, Crème Fraîche Dressing*

Beet & Goat Cheese - *Arugula, Candied Seeds, Grapefruit Herb Vinaigrette*

Tomato Salad - *Whipped Fior De Latte, Basil, Balsamic Glaze*

Mix Green Salad - *Cucumber, Tomato, Radish, Carrot, Herb Vinaigrette*

~

Shrimp Cocktail - *Cocktail Sauce, Lemon*

~

Herb Roasted Chicken - *Creamy Mushroom Chicken Gravy*

Slow-Baked Salmon - *Lemon, Lobster Veloute*

Cheese Filled Ravioli - *Vodka Sauce, Parmesan*

Truffle Mash Potato

Seasonal Vegetables

~

Chef to Carve

Montreal Steak Spice Crusted Alberta Beef Striploin,
Grainy Mustard, Horseradish Cream, Okanagan Wine
Jus

~

Assorted Dessert & Chocolate Display

\$109.00

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Plated 3 Course Dinner

PLATED 3-COURSE DINNERS INCLUDE

Artisan rolls & butter

CHOICE OF 1 SELECTION

1 STARTER

1 ENTREE

1 DESSERT

Coffee & Tea

ADDITIONAL COURSE \$25.00 PER PERSON

PRESELECTED CHOICE OF

All choices are required 7 days prior.

Choice of Starter maximum 2 options \$10 per person

Choice of Entree maximum 3 options \$15 per person

Choice of Dessert maximum 2 options \$10 per person

Dinner Starters

Choice of 1 selection

- Vine-ripened Tomato & Fior De Latte - Arugula, Firsee, Pesto, Basil, Balsamic Glaze
- Endive and Radicchio Salad - Grapefruit, Mix Green, White Balsamic Vinaigrette
- Arugula, Baby Kale, Romaine Ceasar Salad - Pickled Mustard Seed, Parmesan Crisp, Crostini, Ceasar Dressing
- Compress Watermelon, Arugula, Radish, Cherry Tomato, Goat Cheese, Crouton, Herb Oil, Pomegranate Molasses
- Roasted Local Beets, Grapefruit Baby Kale, Frisee, Radish, Fennel, Grained Mustard, Grapefruit Dressing
- Corn & Potato Chowder - Bourbon, Charred Scallions
- Cider & Butternut Bisque (V)
- Wild Mushroom Velouté (V) - Carmelis Feta, Truffle Oil
- Lobster Bisque - Braised Leeks, Poached Lobster, Chive

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Dinner Entrees

Choice of 1 selection

Braised Boneless Beef Short Rib

Bourbon BBQ Glaze, Crushed Red Skin Potato, Gorgonzola & Caramelized Onion, Seasonal Vegetables, Pinot Noir Jus \$95.00

Seared Salmon

Yukon Gold Mashed Potatoes, Citrus Vierge, Seasonal Vegetables & Lobster Velouté \$89.00

Grilled Herb Marinated Beef Tenderloin

Aged Cheddar Potato Pave, Seasonal Vegetables, Okanagan Red Wine Jus \$119.00

Pan-Seared Cod & Poached Prawns

Yukon Gold Mashed Potatoes, Seasonal Vegetables & Lobster Velouté \$89.00

Roasted Beef Tenderloin & Jumbo Prawn

Aged Cheddar Potato Pave, Asparagus, Black Truffle Jus
\$129.00

Grilled Portobello Dome (V)

Cranberry Green Bean Salad, Asparagus, Pink Grapefruit Relish, Chimichurri, Puffed Rice \$81.00

Bacon Wrapped Pork Tenderloin

Brioche Bread Pudding, Apple Bacon Cabbage, Apple Cider Soubise \$89.00

Wild Mushroom Stuffed Chicken

Truffle Infused Mashed Potato, Seasonal Vegetables, Chicken Jus \$89.00

Tofu (V) "Butter Chicken"

Basmati Rice, Mixed Vegetables, Papadum, Grilled Flatbread \$81.00

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Dinner Desserts

Choice of 1 selection

- Lemon Mousse Chocolate Sponhe Cake,
Chocolate Sauce
- Italian Classic Tiramisu - Mascarpone, Cacao
- Berry Cheesecake, Berry Coulis
- Seasonal Fruit Tart, Vanilla Chantilly
- Tres Leches
- Decadent Chocolate Cake, Chocolate Sauce
- Vegan Chocolate Mousse

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Wine List

Wine selections are subject to change based on availability.
Prices are per bottle, exclusive of taxes and gratuities.

WINE BY THE BOTTLE

- Sandhill Cabernet Merlot \$59.00
- 50th Parallel Pinot Noir \$89.00
- Reserve Merlot, Mt. Boucherie \$85.00
- Cedar Creek Pinot Noir \$85.00
- Mission Hill Estate Series Chardonnay \$60.00
- Sandhill Chardonnay \$69.00
- Quail's Gate Chenin Blanc \$71.00
- Cedar Creek Pinot Gris \$85.00
- 50th Parallel Pinot Gris \$82.00
- Mission Hill Family Estate - Reserve Brut \$89.00
- Octobubble, The Hatch \$70.00
- Mionetto Prosecco \$61.00
- Champagne Veuve Clicquot Brut \$184.00

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HOST BAR OFFERINGS

Beverage selections are subject to change based on availability.

Host bar prices are per glass, exclusive of taxes and gratuities. Cash bar prices are inclusive of taxes.

A Bartender fee of 75.00 per hour, per bar will apply if sales do not exceed 400.00 per hour, per bar.

All prices listed are per person, unless otherwise stated, exclusive of all applicable, taxes, service and administration charges.

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DELUXE HOST BAR

SPIRITS \$10

Absolut Vodka, Beefeater Gin,
Wiser Deluxe Whiskey, Jim
Beam Bourbon, Lambs White
Rum, Lambs Dark Rum, Jonnie
Walker Red Label, Jose Cuervo
Traditional

WINE \$12

Heron Bay Sauvignon Blanc,
Heron Bay Cabernet
Sauvignon
Mionetto Prosecco Sparkling
Wine

BEER \$10

BNA Beer choices,
Imports Beers
Soma Cider
Non-Alcoholic Beer

NON ALCOHOLIC \$6.50

Soft Drinks, Fresh Juices

PREMIUM HOST BAR

SPIRITS \$12

Titos Vodka, Bombay Gin,
Crown Royal Whiskey, Bacardi
White Rum, Captain Morgan
Spice Rum, Bulleit Bourbon,
Jonnie Walker Black Label,
Jose Cuervo Especial Gold
Tequila

WINE \$14

Mission Hill Chardonnay,
Mission Hill Cabernet
Sauvignon
The Hatch Octobubble

BEER \$10

BNA Beer choices,
Imports Beers
Soma Cider
Non-Alcoholic Beer

NON ALCOHOLIC \$6.50

Soft Drinks, Fresh Juices

LUXURY HOST BAR

SPIRITS \$16

Grey Goose Vodka, Hendricks
Gin, Knob Creek Bourbon,
Glenfiddich 12 Year Old, Jose
Cuervo Blanco Tequila,
Diplomatico Mantuano Rum

WINE \$18

Cedar Creek Pinot Gris, Cedar
Creek Pinot Noir
Mission Hill Brut Sparkling
Wine

BEER \$10

BNA Beer choices,
Imports Beers
Soma Cider
Non-Alcoholic Beer

NON ALCOHOLIC \$6.50

Soft Drinks, Fresh Juices

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CASH BAR OFFERINGS

Beverage selections are subject to change based on availability.

Host bar prices are per glass, exclusive of taxes and gratuities. Cash bar prices are inclusive of taxes.

A Bartender fee of 75.00 per hour, per bar will apply if sales do not exceed 400.00 per hour, per bar.

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DELUXE CASH BAR

SPIRITS \$11

Absolut Vodka, Beefeater Gin,
Wiser Deluxe Whiskey, Jim
Beam Bourbon, Lambs White
Rum, Lambs Dark Rum, Jonnie
Walker Red Label, Jose Cuervo
Traditional

WINE \$13

Heron Bay Sauvignon Blanc,
Heron Bay Cabernet
Sauvignon
Mionetto Prosecco Sparkling
Wine

BEER \$11

BNA Beer choices,
Imports Beers
Soma Cider
Non-Alcoholic Beer

NON ALCOHOLIC \$7.50

Soft Drinks, Fresh Juices

PREMIUM CASH BAR

SPIRITS \$13

Titos Vodka, Bombay Gin,
Crown Royal Whiskey, Bacardi
White Rum, Captain Morgan
Spice Rum, Bulleit Bourbon,
Jonnie Walker Black Label,
Jose Cuervo Especial Gold
Tequila

WINE \$15

Mission Hill Chardonnay,
Mission Hill Cabernet
Sauvignon
The Hatch Octobubble

BEER \$11

BNA Beer choices,
Imports Beers
Soma Cider
Non-Alcoholic Beer

NON ALCOHOLIC \$7.50

Soft Drinks, Fresh Juices

LUXURY CASH BAR

SPIRITS \$17

Grey Goose Vodka, Hendricks
Gin, Knob Creek Bourbon,
Glenfiddich 12 Year Old, Jose
Cuervo Blanco Tequila,
Diplomatico Mantuano Rum

WINE \$19

Cedar Creek Pinot Gris, Cedar
Creek Pinot Noir
Mission Hill Brut Sparkling
Wine

BEER \$11

BNA Beer choices,
Imports Beers
Soma Cider
Non-Alcoholic Beer

NON ALCOHOLIC \$7.50

Soft Drinks, Fresh Juices

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General Information

Simply Perfect Events

DIETARY

If you have any concerns regarding food allergies, please contact your event planner. For any dietary restrictions please let us know 72 hours prior to your event. For late requests within 72 hours, a \$15 surcharge per meal will apply. Consuming raw or undercooked eggs, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order please inform your server if a person in your party has a food allergy or dietary restrictions.

GRATUITY & ADMINISTRATION FEE

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 5%) and service charge (currently 20%) in effect on the date(s) of the event. A mandatory gratuity of 11% on banquet food & beverage and room rental sales is distributed to all servers and related service personnel involved with the event. Mandatory gratuities are subject to applicable taxes (currently 5% GST). Banquet food & beverage are subject to an Administration and Facility Set-up Fee in the amount of 9% (Meeting Room Rental is 20%), plus applicable taxes (currently 5% GST). This fee is used to cover the cost of equipment, heat, light, power and other expenses related to the group's overall use of the facilities. This fee is not a tip or gratuity for services provided by personnel, and no part of the fee is distributed to personnel. Gratuities and fees are subject to change without notice.

Event Enhancements

Let our experienced team help you visions come to life. Our team of experts are passionate about delivering an excellent experience for you. Please ask your Event Manager for our many ways we can enhance your event.

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DELTA HOTELS GRAND OKANAGAN RESORT

1310 Water Street, Kelowna, British Columbia, Canada

 [Visit Website](#)

1-250-763-4500



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