

BANQUET MENU

DELTA GRAND OKANAGAN RESORT

2022



Delta Grand Okanagan

Breakfast

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

PLATED BREAKFAST

PLATED BREAKFAST INCLUDE:

Selection of Chilled Juices
Side Hashbrowns
Roasted Tomato with Pesto
Fresh Fruit

Choose one of the following options:

Traditional Eggs Benedict

Citrus Hollandaise Sauce CA\$ 42.00

Spinach, Mushroom, Swiss Cheese Quiche

Crispy Breakfast Potatoes CA\$ 38.00

Savoury Scrambled Eggs

Aged Cheddar & Scallions CA\$ 35.00

Poached Egg with Chorizo Hash

Tomato Sauce CA\$ 42.00

BREAKFAST PACKAGED TO GO

Breakfast To Go

House-Made Muffins
Whole Fruit
Fruit Flavoured Yogurts
House-made Energy Bar
Bottled Juice CA\$ 31.00

- Enhance with Breakfast Wraps CA\$ 10.00
- Enhance with Breakfast Sandwiches CA\$ 10.00

Breakfast Buffets

Breakfast buffet menus include brewed Starbucks regular and decaffeinated coffee and Teavana Tea.
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BREAKFAST BUFFET

CONTINENTAL

Selection of Chilled Juices
Freshly Baked Fruit Danish
Butter Croissants & Assorted Muffins
Individual Fruit Flavoured Yogurt
CA\$ 30.00

HEALTHY POWER CONTINENTAL

Selection of Chilled Fruit and Vegetable Juices
Banana Bread & Raspberry Loaf
Fresh Melons & Pineapple
Toasted Oats & Honey Granola
Cold Cereals with Dried Fruits
Individual Berry & Yogurt Parfaits
Fruit Smoothies (2 types)
CA\$ 34.00

KNOX MOUNTAIN BREAKFAST

Selection of Chilled Juices
Freshly Baked Fruit Danish
Butter Croissants & Assorted Muffins
Banana Bread & Raspberry Loaf
Fresh Melons & Pineapple
Country Sausage, Smoked Bacon & Scrambles Eggs
Potato Hash, *Caramelized Onions and Peppers*
CA\$ 38.00

THE DISCOVERY

Selection of Chilled Juices
Freshly Baked Fruit Danish
Butter Croissants & Assorted Muffins
Fresh Melons & Pineapple
Traditional Eggs Benedict, *Citrus Hollandaise Sauce*
Country Sausage & Smoked Bacon
Potato Hash, *Caramelized Onions and Peppers*
CA\$ 41.00

Breakfast Enhancements

Enhance your breakfast buffet:

- Aged Cheddar & Chive Scrambled Eggs CA\$ 10.00
- Pancakes CA\$ 11.00
- Banana Bread French Toast CA\$ 11.00
- Traditional Eggs Benedict CA\$ 16.00
- Smoked Salmon Eggs Benedict CA\$ 19.00
- Braised Beef Benny with Asparagus CA\$ 20.00
- Potato Hash CA\$ 9.00
- Chorizo Hash CA\$ 10.00
- Belgian Waffles, Maple Syrup, Whipped Cream CA\$ 13.00
- Fruit Danish & Butter Croissants CA\$ 7.00
- Assorted Muffins CA\$ 7.00
- Banana Bread and Raspberry Loaf CA\$ 7.00
- Warm Cinnamon Buns in a Pan CA\$ 7.00
- Almond Croissants CA\$ 8.00
- Doughnut Display CA\$ 10.00
- Pain au Chocolate CA\$ 8.00
- Fresh Melons and Pinapple CA\$ 8.00
- Fruit Smoothies CA\$ 8.00
- Okanagan Dried Fruit CA\$ 8.00
- House-made Muesli CA\$ 8.00
- Fruit Flavoured Yogurts CA\$ 7.00
- Bagels, Assorted Whipped Cream Cheese CA\$ 8.00



Beverages

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

- Starbucks Coffee & Teavana Tea CA\$ 6.00
- Assorted Chilled Juices CA\$ 6.00 per bottle
- Soft Drinks CA\$ 6.00 per can
- Still Water CA\$ 6.00 per bottle
- Sparkling Water CA\$ 6.00 per bottle
- Bubly Flavored Sparkling Water CA\$ 6.00 per bottle
- Milk 'To Go' CA\$ 6.00 per bottle
- Chocolate Milk 'To Go' CA\$ 6.00 per bottle
- Lipton Iced Tea CA\$ 6.00 per bottle
- Root Beer or Pepsi Floats CA\$ 9.00
- Old-Fashioned Soda CA\$ 7.00 per bottle
- Fruit Smoothies CA\$ 10.00
- Hot Chocolate, Whipped Cream CA\$ 6.00
- Energy Drink CA\$ 9.00 per can

Specialty Breaks

Specialty breaks designed to keep the creative juices flowing.

SPECIALTY BREAKS

COOKIES & MILK

Chocolate Biscotti
Chocolate Chip Cookie
Oatmeal Cookie Macadamia & White
 Chocolate Cookie
2%, Skim & Chocolate Milk CA\$ 22.00

DIY YOGURT PARFAIT

House-Made Granola
Fruit Flavoured Yogurt
Okanagan Dried Fruit
Fresh Berries
Streusel CA\$ 24.00

OKANAGAN HIGH TEA

BC Smoked Salmon Mini Croissants
Cucumber and Cream Cheese Finger Sandwich
Egg Salad on Sourdough
Seasonal House-Made Scone
 Marscarpone, Preserves & Whipped Cream
Peaches 'n' Cream Cheesecake
Assorted Teavana Tea CA\$ 29.00

HEART SMART

Mini Fruit & Veggie Smoothie
Mini Avocado Toast
Trail Mix
House-made Energy Bar
Vegan Chocolate Banana Cake CA\$ 25.00

TRAIL MIX BAG

Okanagan Assorted Dried Fruit Chips
Toasted Pumpkin Seeds
Pretzels
Trail Mix
Spiced Nuts
Air Popped Popcorn CA\$ 23.00

CHEESE & CHARCUTERIE MARKET

Cured Meats
Artisan Cheeses
Assorted Specialty Pickles & Vegetables
Okanagan Dried Fruit
Spiced Nuts
Crackers CA\$ 26.00



Coffee Break Items

Coffee breaks creatively done your way.

- Danish, Butter Croissants & Muffins CA\$ 7.00
- Fresh Sliced Fruit Platter CA\$ 8.00
- Seasonal Whole Fruit CA\$ 4.00
- Banana Bread & Raspberry Loaf CA\$ 7.00
- Warm Cinnamon Buns in a Pan CA\$ 7.00
- Nanaimo Bars CA\$ 7.00
- Almond Croissants CA\$ 8.00
- Pain au Chocolat CA\$ 8.00
- House-Bakes Cookies, Select Varieties CA\$ 5.00
- Haagen-Daz Ice Cream & Yogurt Bars CA\$ 8.00
- Trail Mix CA\$ 7.00
- Bite-Size Brownies CA\$ 7.00
- Doughnut Display CA\$ 10.00
- Assorted Macarons CA\$ 11.00

- House-made Energy Bars CA\$ 7.00
- Cheddar & Pepperoni Sticks CA\$ 9.00
- Devilled Eggs CA\$ 7.00
- Market Vegetable Crudite & Herb Dip CA\$ 10.00
- Smoked Salmon & Chive Horseradish Dip CA\$ 9.00

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Lunch Buffets

Lunch buffet menus include brewed Starbucks regular and decaffeinated coffee and Teavana Tea.
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VERNON PATIO COOKOUT

Fresh Bades Rolls, *Sweet Butter*
Mixed Baby Greens Salad
Assorted Vinaigrettes & Dressings
Red Nugget Potato Salad
Mustard, Onions, Hard-Boiled Egg, Radish
Street Corn on the Cob
AAA Grilled Beef Burgers & Toppings
Grilled Pacific Salmon, *Tomato & Fennel Sauce*
Macaroni & Four Cheese, *Herb Breadcrumbs*
Caramel Pecan Cake
CA\$ 53.00

TASTE OF SOUTHEAST ASIA BUFFET

Green Salad
Ginger Sesame Vinaigrette
Rice Noodle Salad
Broccoli, Bell Pepper, Onion, Cabbage, Scallions
Hoisin Glazed Salmon
Grilled Lemongrass Chicken
Citrus & Cilantro Sauce
Stir Fried Bok Choy & Peppers
Nasi Goreng Fried Rice
Mango Pudding
CA\$ 51.00

Lunch Buffets

Lunch buffet menus include brewed Starbucks regular and decaffeinated coffee and Teavana Tea.
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NARAMATA DELI BUFFET

Chef's Soup of the Day
Green Salad, *Assorted Vinaigrettes*
Selection of Sandwiches:
- Egg Salad on Croissant
Iceberg Lettuce, Chive, Hard Boiled Egg
- Deli Baguette
Cold Cuts, Olive, Grainy Mustard Dijonnaise, Provolone, Arugula
- Fresh Vegetable Wrap
Roasted Vegetables, Cabbage Slaw, Hummus
Nanaimo Bars
Fresh Sliced Fruit Platter CA\$ 44.00

WATER STREET TACO BAR

Mixed Greens Salad
Smoked Paprika & Cumin Vinaigrette
Black Bean & Corn Salad, *Cilantro Lime Vinaigrette*
Flour Tortilla & Soft Corn Tortilla
Braised Beef
Annatto-Braised Chicken
Refried Beans
Spanish Rice
Lettuce, Tomato, Jalapeno, Sour Cream, Salsa
Arroz Con Leche, Rice Pudding
Lime Margarita Mousse CA\$ 48.00

NORTH OKANAGAN ALFRESCO BUFFET

Focaccia and Extra Virgin Olive Oil
Chef's Soup of the Day
Kale and Romaine Caesar Salad
Herb Croutons, Grana Parano Cheese
Vine-Ripened Tomato with Fior di Latte
Sun-Dried Tomatoes, Basil, Balsamic Reduction
Chianti Braised Beef
Wild Mushrooms, Balsamic Jus
Spinach & Artichoke Rigatoni, *Tomato Sauce*
Lemon & Garlic Broccolini
Italian Classic Tiramisu
Cherry Panna Cotta CA\$ 50.00

FOOD FOR THE BRAIN BUFFET

Grilled Romaine Hearts
Roasted Curried Cauliflower
Cherry Tomatoes, Cucumbers, Shredded Carrots
Assorted Vinaigrettes & Dressings
Quinoa
Chickpea Hummus
Fresh Guacamole
Kimchi
Chilled Herb-Roasted Chicken Breast
Marinated Artichokes
Toasted Focaccia Croutons
House-made Energy Bars
Yogurt Fruit Bar CA\$ 47.00



Lunch To Go

Lunch To Go includes brewed Starbucks regular and decaffeinated coffee and Teavana Tea.

KETTLE VALLEY LUNCH TO GO

Whole Fruit

Individual Bag of Potato Chips

Selection of Sandwiches:

- Egg Salad Sandwich
- Deli Baguette
- Fresh Vegetable Wrap

House-Baked Cookie

Bottled Water

Coffee & Tea To Go

CA\$ 40.00

Plated Lunch

Plated lunches include baked rolls and Starbucks regular and decaffeinated coffee and Teavana Tea. Three-course minimum; must include one soup or salad, one entree and one dessert.

PLATED LUNCH - Soups & Salads

Wild Mushroom Veloute Soup

Carmelis Feta, Truffle Oil CA\$ 14.00

Roasted Tomato & Pepper Soup

Herb Oil, Grana Padano CA\$ 14.00

Corn & Potato Chowder

Bourbon, Charred Scallions CA\$ 14.00

Spinach Salad

Honey-Roasted Pear, Sun-Dried Cherries,
Honey Balsamic Vinaigrette CA\$ 14.00

Arugula & Baby Kale Salad

Goat Cheese, Dried Blueberry Vinaigrette CA\$ 14.00

Heritage Grown Greens

Green Apple Puree, Radish, Roma Tomato, Candied
Walnuts, Roasted Apple Vinaigrette CA\$ 14.00

Vine-Ripened Tomato & Mozzarella

Arugula & Mixed Greens Salad, Balsamic Reduction,
Basil, Sweet Garlic Vinaigrette CA\$ 16.00

Quinoa Tabouleh

Cucumber, Heirloom Tomatoes, Parsley, Mint
Preserved Lemon Vinaigrette CA\$ 16.00

Shrimp & Avocado Salad

Baby Frisee, Marie-Rose Dressing, Crostini CA\$
16.00

*Vegetarian entree options available upon request

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Plated Lunch

Plated lunches include baked rolls and Starbucks regular and decaffeinated coffee and Teavana Tea. Three-course minimum; must include one soup or salad, one entree and one dessert.

PLATED LUNCH - Entrees

Grilled 7oz. Strip Loin Steak

Mini Yukon Gold Rush Potato, Seasonal Vegetables,
Pinot Noir Jus CA\$ 50.00

Roasted Chicken Breast

Goat Feta, Red Pepper and Zucchini Pickles, Baby
Frisee and Greens, Confit Potatoes, Red Wine
Jus CA\$ 41.00

Braised Boneless Short Ribs

Bourbon BBQ glaze, Crushed Red Skin Potatoes,
Gorgonzola & Caramelized Onions, Pinot Noir
Jus CA\$ 50.00

Lemon & Herb Chicken

Crushed Fingerling Potato, Seasonal Vegetables,
Demi-Glaze CA\$ 41.00

Seared Salmon

Yukon Gold Mashed Potato, Fresh Herbs, Seasonal
Vegetables, Tomato, Sauce Vierge CA\$ 42.00

Brown Rice & Lentil Bowl (V)

Roasted Yams, Baby Kale, Roasted Carrots, Charred
Corn CA\$ 39.00

Mushroom Muffuletta Pasta (V)

Mushroom Cream, Roasted Garlic, Arugula CA\$
39.00

Vegetable Risotto (V)

Roasted Asparagus, Garden Peas, Mushrooms, Oven
Dried Tomatoes, Grana Padano Parmesan CA\$
39.00

PLATED LUNCH - Desserts

- Decadent Chocolate Cake CA\$ 12.00
- Peaches 'n' Cream Cheesecake CA\$ 12.00
- Chocolate Hazelnut Tart CA\$ 12.00
- Okanagan Apple Tart CA\$ 14.00



Reception Items

Create your own unique reception menu. Minimum order is 24 pieces per item.

- Crispy Shrimp & Scallion Purse CA\$ 8.00
- Spiced Chicken Satay CA\$ 8.00
- Cauliflower Tempura, Wasabi Mayo CA\$ 8.00
- Pulled Pork Bao, Asian Slaw, Hoisin CA\$ 8.00
- Crispy Truffle Mac & Cheese Bites CA\$ 8.00
- Spiced Pulled Chicken Mini Taco CA\$ 8.00
- Pulled Beef Mini Taco CA\$ 8.00
- Turkey Slider, Brie, Cranberry Mayo CA\$ 9.00
- Beef Slider, Cheddar CA\$ 9.00
- Vegetable Samosa, Mango Tamarind Chutney CA\$ 7.00
- Mini Grilled Cheese Soldiers, Tomato Soup CA\$ 7.00
- Tuna Poke, Avocado, Tobiko CA\$ 8.00
- Rice Cracker Crusted Tuna CA\$ 8.00
- Avocado, Tomato & Corn Bruschetta CA\$ 8.00
- Beef Tartare, Egg Jam CA\$ 9.00
- Mushroom Toast CA\$ 8.00
- Beet Toast CA\$ 8.00
- Lamb Kaftas, Cucumber Mint Raita CA\$ 9.00
- Bite-Size BLT, Pancetta, Pesto Aioli CA\$ 9.00
- Mini Quiche, Creamed Leeks, Goat Cheese CA\$ 8.00
- Smoked Salmon, Creme Fraiche, Mango Relish CA\$ 9.00

Reception Packages

Reception displays designed for a minimum of 25 people.

ASIAN STREET CART

Har Gow and Sui Mai with Szechuan Mustard & Chili Sauce,
Vegetable Spring Rolls with Dashi Plum Puree,
Crispy Shrimp Purse with Sweet Chili Dip,
Chicken Satay with Spiced Peanut Sauce CA\$ 35.00

SEAFOOD MARKET DISPLAY

Poached Prawns, Smoked Salmon, Marinated Mussels, Oyster Shooters, Smoked Trout, Candied Salmon, Classic Cocktail Sauce, Horseradish Cream, Fresh Lemon CA\$ 50.00

POUTINE STATION

Fries, Cheese Curds, Gravy, Pulled Pork CA\$ 26.00

SLIDER BAR

Grilled AAA Beef Sliders with Aged Cheddar, Pickle, Tomato and Secret Sauce, Pulled Pork Bao with Asian Slaw, Hoisin and Cilantro, Vegetarian Burger with White Cheddar, Pickle, Tomato & Burger Sauce CA\$ 31.00

DESSERT RECEPTION DISPLAY

DESSERT DISPLAY

Selection of Cakes, Tarts and Pana Cotta CA\$ 22.00

MIDDLE EASTERN MEZZE

Hummus, Babaganoush, Shanklish, Dolmas, Marinated Olives, Grilled Marinated Vegetables, Yogurt Labney, Olive Oil, Zaatar, Pita Chips & Grilled Pita CA\$ 31.00

CHEESE & CHARCUTERIE MARKET

Cured Meats, Specialty Pickles, Artisan Cheese, Okanagan Dried Fruit, Nuts, Sliced French Baguette, Crackers CA\$ 28.00

MAC & CHEESE

Prawns, Spinach, Cherry Tomato, Boursin, Wild Mushroom, Goat Cheese, Truffle CA\$ 23.00

CHOCOLATE DISPLAY

Selection of Chocolate Cakes and Squares, Chocolate Truffles, Chocolate Mousse, Chocolate Cookies CA\$ 22.00

Reception Packages

Reception displays designed for a minimum of 25 people.

THE BUTCHER'S BLOCK

- Choice of one:
Wild BC Salmon Wellington, Dill Cream Sauce
- Roast Beef Striploin, Horseradish Aioli, Red Wine Jus
Herb
- Porchetta, Chimichurri Sauce
- Roasted Lamb Leg, Preserved Lemons, Harissa
Mayonnaise

Crusty Rolls, Dijon & Grainy Mustard Horseradish Aioli, Red Pepper Chive Aioli CA\$ 39.00

OLIVER STATION

Roasted Lamb, Mustard, Huckleberry Sauce and Brioche Buns, Lamb's Lettuce Salad & Vinaigrettes, Platter of Raw Vegetables, Yogurt & Curry Dip CA\$ 32.00

WHIPPED POTATO BAR

Sautéed Prawns & Sambal Cream, Baked Potato, Smoked Bacon, Chives, Sour Cream, Aged Cheddar, Roast Chicken, Pan Gravy, Green Bean, Carrot CA\$ 29.00

SUMMERLAND STATION

Smoked Salmon on Blini with Crème Fraiche, Grilled Peppers and Zucchini Salad with Garlic Oil, Fish Ceviche Tacos, Mini Butter Tartlets CA\$ 29.00



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 \$6 per attendee.

LAKE COUNTRY BUFFET

Mixed Baby Greens Salad
Assorted Vinaigrettes and Dressings
 Potato Salad
Mustard, Spring Onions, Cornichons, Hard-Boiled Egg, Radish
 Grain Salad
Quinoa, Cucumber Feta, Tomato, Lemon Herb Vinaigrette
 Grilled Zucchini with Chimichurri
 Sumac Roasted Chicken
 Pacific Salmon, *Chardonnay & Tarragon Cream*
 Macaroni & Four Cheese, *Herb Bread Crumbs*
 Medley of Seasonal Vegetables
 Assorted Desserts from our Pastry Kitchen (4 selections)
 CA\$ 76.00

OYAMA BUFFET

Kale & Romaine Caesar *Herb Croutons, Caesar Dressing*
 Potato Salad *Mustard, Onions, Hard-Boiled Egg, Radish*
 Greek Salad *Roma Tomato, Black Olives, Feta, Cucumber*
 Mixed Baby Greens Salad *Vinaigrettes and Dressings*
 Roast Strip Loin
Wild Mushrooms & Caramelized Onion, Horseradish Jus
 Roast Salmon, *Citrus & Soy Glaze*
 Rosemary Roasted Potatoes
 Medley of Seasonal Vegetables
 Assorted Desserts from our Pastry Kitchen (5 selections)
 Fresh Fruit
 Local & Imported Cheese Market CA\$ 83.00

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Dinner Buffets

Dinner buffets include assorted rolls and butter and freshly brewed Starbucks regular, decaffeinated coffee and Teavana Tea. Groups fewer than 20 are subject to a surcharge of \$6 per attendee.

FIRST FAMILY OF KELOWNA BUFFET

Kale & Romaine Caesar
Herb Croutons, Caesar Dressing

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

Orzo Pasta Salad, *Balsamic Roasted Vegetables, Sun-Dried Tomatoes, Fresh Herbs*

Roasted Peppers with Balsamico

Osso Buco Style Boneless Braised Beef
Citrus Germolata, Barolo Jus

Roasted Cod, *Sauce Vierge*

Wild Mushroom Ravioli
Oyster Mushrooms, Parmesan Herb Cream

Chili and Garlic Broccolini

Roasted Potatoes, *Rosemary & Extra Virgin Olive Oil*

Assorted Desserts from our Pastry Kitchen (4 selections)

Fresh Fruit

Local & Imported Cheese Market CA\$ 87.00

THE MELTING POT BUFFET

Grain Salad
Quinoa, Cucumber, Feta, Tomato, Lemon Herb Vinaigrette

Heritage Greens
Cucumber, Tomato, Crispy Root Chips, House Vinaigrette

Roast Cauliflower Salad
Onions, Peppers, Peas, Raisins, Cumin Vinaigrette

Kale & Romaine Caesar
Herb Croutons, Caesar Salad Dressing

Grilled Lemongrass Chicken, *Citrus & Cilantro Sauce*

Braised Beef, *Sautéed Onions, Wild Mushroom*

Baked Cod, *Sautéed Prawns, Lemongrass Curry*

Nasi Goreng Fried Rice

Seasonal Canadian Vegetable Roast

Assorted Desserts from our Pastry Kitchen (5 selections)

Local & Imported Cheese Market CA\$ 98.00

LAWRENCE AVENUE DINNER BUFFET

Cured Meats, Local Cheese, *Local Breads & Crackers*
House-Made Pickled Vegetables

Summer Mustard Greens, *Green Bean Bundles,*
Okanagan Apple Crème Fraiche Dressing

Cheese Filled Ravioli
Lemon Crème, Fresh Grated Grana Padano

Slow-Baked Salmon
Potato Pave, Black Truffle Vinaigrette

Grilled Alberta Beef Strip Loin, *Shitake & Enoki*
Mushroom Sauté

Buttermilk Fried Chicken, *Summer Vegetable Slaw*

Assorted Desserts from our Pastry Kitchen (5 Selections) CA\$ 109.00

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Plated Dinner

Plated dinners include baked rolls and Starbucks regular and decaffeinated coffee and Teavana Tea. Three-course minimum; must include one soup or salad, one entree and one dessert.

PLATED DINNER - Soups & Salads

Corn & Potato Chowder

Bourbon, Charred Scallions CA\$ 15.00

Cider & Butternut Bisque (V)

Cider & Butternut Bisque CA\$ 15.00

Wild Mushroom Velouté (V)

Carmelis Feta, Truffle Oil CA\$ 15.00

Lobster Bisque

Braised Leeks, Poached Lobster, Chive CA\$ 17.00

Winter Caprese Salad

Roasted and Pickled Beets, Mozzarella, Candied Walnuts, Beet Vinaigrette, Friséé CA\$ 15.00

Baby Kale & Greens Salad

Sun-Dried Tomatoes, Rainforest Cracker, Herb & White Wine Vinaigrette CA\$ 15.00

Avocado & Tomato Salad

Roma Tomato, Arugula, Champagne Vinaigrette CA\$ 16.00

Baby Gem Salad

Watermelon Radish, Cherry Tomato, Swiss Cheese, Crispy Prosciutto, Buttermilk Dressing CA\$ 16.00

Plated Dinner

Plated dinners include baked rolls and Starbucks regular and decaffeinated coffee and Teavana Tea. Three-course minimum; must include one soup or salad, one entree and one dessert.

PLATED DINNER - Entrees

Braised Beef Boneless Short Rib

Bourbon BBQ Glaze, Crushed Red Skin Potato, Gorgonzola & Caramelized Onion, Seasonal Vegetables, Pinot Noir Jus CA\$ 59.00

Grilled Herb Marinated Beef Tenderloin

Horseradish & Aged Cheddar Potato Pave, Seasonal Vegetables, Marsala Wine Cream CA\$ 63.00

Roasted Beef Tenderloin & Jumbo Prawn

Roasted Garlic Whipped Potato, Asparagus Black Truffle Jus CA\$ 65.00

Herb Mustard Crusted Pork Loin

Brioche Bread Pudding, Apple Bacon Cabbage, Apple Cider Soubise CA\$ 57.00

Chicken Supreme

Truffle Crusted Potato with Chive, Seasonal Vegetables & Sauce Supreme CA\$ 52.00

Citrus & Dill Seared Salmon

Yukon Gold Mashed Potatoes, Seasonal Vegetables & Lobster Veloute CA\$ 53.00

Pan-Seared Cod & Poached Prawns

Parmesan Risotto, Seasonal Vegetables, Tarragon Beurre Blanc CA\$ 54.00

Grilled Portobello (V)

Warm Cranberry Bean Salad, Asparagus, Pink Grapefruit CA\$ 44.00

Roasted Squash & Feta Roll (Vegetarian)

Lentil Stew, Caramelized Onions CA\$ 44.00

Root Vegetable Bouquet (V)

Tomato Dumplings, Herbal Broth CA\$ 44.00

PLATED DINNER - Desserts

- Lemon Mousse Cake CA\$ 16.00
- Italian Classic Tiramisu CA\$ 16.00
- Berry Cheesecake CA\$ 16.00
- Seasonal Fruit Tart CA\$ 16.00
- Chocolate Mousse CA\$ 16.00
- Decadent Chocolate Cake CA\$ 16.00



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 CA\$ 54.00
- Frind Big Red CA\$ 69.00
- 50th Parallel Pinot Noir CA\$ 76.00
- Mission Hill Estate Series Shiraz CA\$ 76.00
- Bench 1675 Cabernet Franc CA\$ 81.00
- Cassini Cabernet Sauvignon Blanc CA\$ 81.00
- Mission Hill Estate Series Chardonnay CA\$ 55.00
- Frind Big White CA\$ 58.00
- Sandhill Chardonnay CA\$ 59.00
- Quail's Gate Chenin Blanc CA\$ 60.00
- Bench 1775 Sauvignon Blanc CA\$ 67.00
- 50th Parallel Pinot Gris CA\$ 76.00
- Summerhill Cipes Brut CA\$ 77.00

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Bar Beverages

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.

BAR SELECTIONS

- Absolute Vodka CA\$ 9.00
- Beefeater Gin CA\$ 9.00
- Wiser's Deluxe CA\$ 9.00
- Havana Club 3 Year Rum CA\$ 9.00
- Lambs Navy Rum CA\$ 9.00
- Bulleit Bourbon CA\$ 9.00
- Johnnie Walker Red CA\$ 9.00
- Grey Goose Vodka CA\$ 10.00
- Bombay Gin CA\$ 10.00
- Crown Royal CA\$ 10.00
- Bacardi White Rum CA\$ 10.00
- Captain Morgans Spiced Rum CA\$ 10.00
- Knob Creek Bourbon CA\$ 10.00
- Glenfiddich 12 Year CA\$ 10.00
- Coors Light, Kokanee, Canadian CA\$ 9.00
- Steamworks Pilsner CA\$ 10.00
- Stella Artois CA\$ 10.00
- Big Bear Lager CA\$ 9.00
- Philips Blue Buck Ale CA\$ 9.00
- Corona, Heineken CA\$ 10.00
- Vice & Virtue Giver Pale Ale CA\$ 10.00
- Bad Tattoo Cerveca Negra CA\$ 10.00
- Rustic Reel Amber Ale CA\$ 10.00
- Britannia Stout CA\$ 10.00
- Foragers Gluten Free Lager CA\$ 10.00
- Peller Estate Sauvignon Blanc CA\$ 9.00
- Peller Estate Merlot CA\$ 9.00
- Sandhill Pinot Gris CA\$ 10.00
- Sandhill Merlot CA\$ 10.00
- Okanagan Apple Cider CA\$ 9.00
- Okanagan Pear Cider CA\$ 9.00
- No Boats on Sunday CA\$ 10.00
- Soma Cider CA\$ 9.00
- Old Fashioned CA\$ 16.00
- Cosmopolitan CA\$ 16.00
- Lime Margarita CA\$ 16.00
- Mojito CA\$ 16.00
- Bartenders Feature Cocktail CA\$ 16.00
- Spirit Free Mocktails CA\$ 7.50
- Beck's Non-Alcoholic CA\$ 6.00
- Juices, Soft Drinks, Bottled Water CA\$ 6.00

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General Information

Simply Perfect Events

DIETARY

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.

DELTA HOTELS BY MARRIOTT GRAND OKANAGAN RESORT

1310 Water Street, Kelowna, British Columbia, Canada

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