

# BANQUET MENU

DELTA GRAND OKANAGAN RESORT

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2022



Delta Hotels by Marriott Grand Okanagan Resort

1310 Water Street, Kelowna, British Columbia, Canada  
1-250-763-4500

<https://www.marriott.com/hotels/travel/ywkok-delta-hotels-grand-okanagan-resort/>

# Breakfast

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

## 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\$ 38.00

### Spinach, Mushroom, Swiss Cheese Quiche

Crispy Breakfast Potatoes CA\$ 35.00

### Savoury Scrambled Eggs

Aged Cheddar & Scallions CA\$ 32.00

### Poached Egg with Chorizo Hash

Tomato Sauce CA\$ 38.00

## BREAKFAST PACKAGED TO GO

### Breakfast To Go

House-Made Muffins  
Whole Fruit  
Fruit Flavoured Yogurts  
House-made Energy Bar  
Bottled Juice CA\$ 28.00

- Enhance with Breakfast Wraps CA\$ 9.00
- Enhance with Breakfast Sandwiches CA\$ 9.00

# Breakfast

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Breakfast buffet menus include brewed Starbucks regular and decaffeinated coffee and Teavana Tea.  
Groups fewer than 20 are subject to a surcharge of \$5 per attendee.

## BREAKFAST BUFFET

### CONTINENTAL

Selection of Chilled Juices  
Freshly Baked Fruit Danish  
Butter Croissants & Assorted Muffins  
Individual Fruit Flavoured Yogurt  
CA\$ 27.00

### 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\$ 31.00

### 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\$ 35.00

### THE DISCOVERY

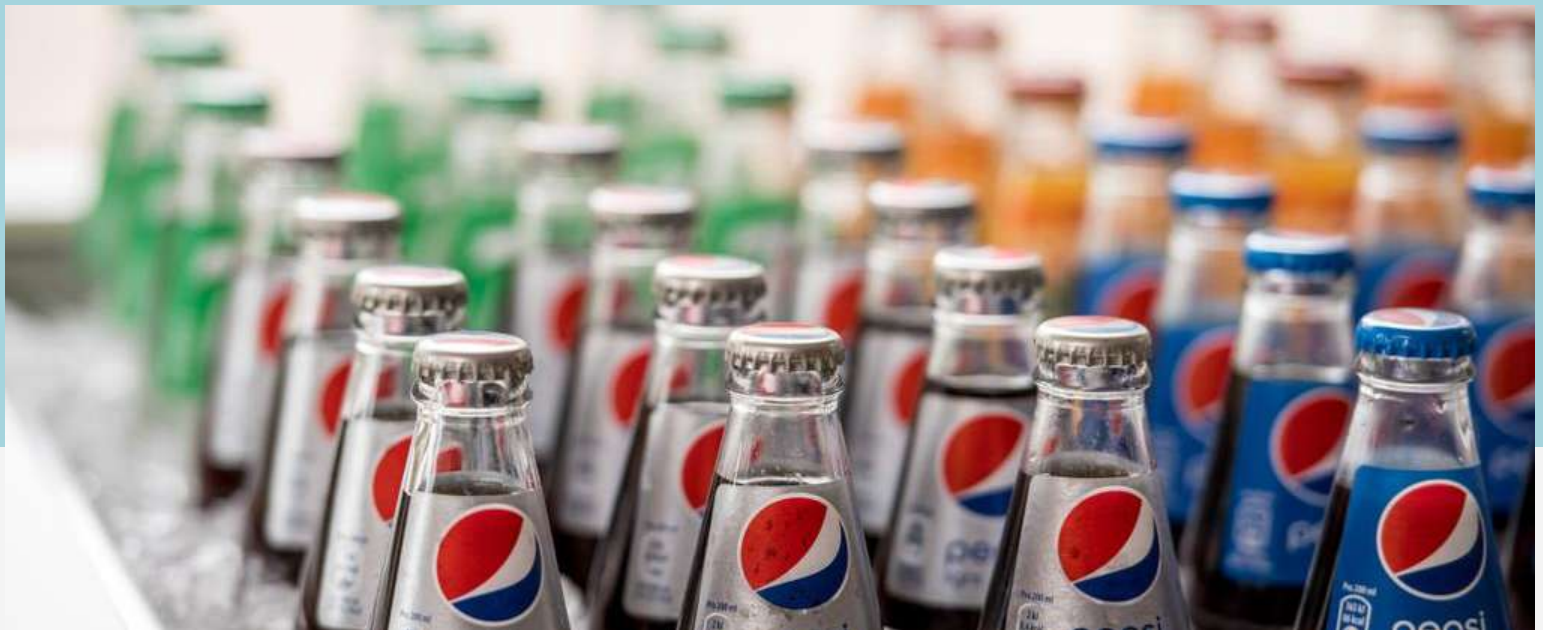
Selection of Chilled Juices  
Freshly Baked Fruit Danish  
Butter Croissants & Assorted Muffins  
Fresh Melons & Pineapple  
Traditional Eggs Benedict, *Citrus Hollandaise Sauce*  
Country Sausage & Smoked Bacon  
Potato Hash, *Caramelized Onions and Peppers*  
CA\$ 37.00

# Breakfast

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Enhance your breakfast buffet:

- Aged Cheddar & Chive Scrambled Eggs CA\$ 9.00
- Pancakes CA\$ 10.00
- Banana Bread French Toast CA\$ 10.00
- Traditional Eggs Benedict CA\$ 15.00
- Smoked Salmon Eggs Benedict CA\$ 17.00
- Braised Beef Benny with Asparagus CA\$ 18.00
- Potato Hash CA\$ 8.00
- Chorizo Hash CA\$ 9.00
- Belgian Waffles, Maple Syrup, Whipped Cream CA\$ 12.00
- Fruit Danish & Butter Croissants CA\$ 6.00
- Assorted Muffins CA\$ 6.00
- Banana Bread and Raspberry Loaf CA\$ 6.00
- Warm Cinnamon Buns in a Pan CA\$ 6.00
- Almond Croissants CA\$ 7.00
- Doughnut Display CA\$ 9.00
- Pain au Chocolate CA\$ 7.00
- Fresh Melons and Pineapple CA\$ 7.00
- Fruit Smoothies CA\$ 7.00
- Okanagan Dried Fruit CA\$ 7.00
- House-made Muesli CA\$ 7.00
- Fruit Flavoured Yogurts CA\$ 6.00
- Bagels, Assorted Whipped Cream Cheese CA\$ 7.00



## Beverages

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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\$ 5.00
- Assorted Chilled Juices CA\$ 5.00 per bottle
- Soft Drinks CA\$ 5.00 per can
- Still Water CA\$ 5.00 per bottle
- Sparkling Water CA\$ 5.00 per bottle
- Bubly Flavored Sparkling Water CA\$ 5.00 per bottle
- Milk 'To Go' CA\$ 5.00 per bottle
- Chocolate Milk 'To Go' CA\$ 5.00 per bottle
- Lipton Iced Tea CA\$ 5.00 per bottle
- Root Beer or Pepsi Floats CA\$ 8.00
- Old-Fashioned Soda CA\$ 6.00 per bottle
- Fruit Smoothies CA\$ 7.00
- Hot Chocolate, Whipped Cream CA\$ 5.00
- Energy Drink CA\$ 8.00 per can

# Coffee Break

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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\$ 20.00

### DIY YOGURT PARFAIT

House-Made Granola  
Fruit Flavoured Yogurt  
Okanagan Dried Fruit  
Fresh Berries  
Streusel CA\$ 22.00

### 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\$ 26.00

### HEART SMART

Mini Fruit & Veggie Smoothie  
Mini Avocado Toast  
Trail Mix  
House-made Energy Bar  
Vegan Chocolate Banana Cake CA\$ 23.00

### TRAIL MIX BAG

Okanagan Assorted Dried Fruit Chips  
Toasted Pumpkin Seeds  
Pretzels  
Trail Mix  
Spiced Nuts  
Air Popped Popcorn CA\$ 21.00

### CHEESE & CHARCUTERIE MARKET

Cured Meats  
Artisan Cheeses  
Assorted Specialty Pickles & Vegetables  
Okanagan Dried Fruit  
Spiced Nuts  
Crackers CA\$ 24.00





## Coffee Break

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Coffee breaks creatively done your way.

- Danish, Butter Croissants & Muffins CA\$ 6.00
- Fresh Sliced Fruit Platter CA\$ 7.00
- Seasonal Whole Fruit CA\$ 3.00
- Banana Bread & Raspberry Loaf CA\$ 6.00
- Warm Cinnamon Buns in a Pan CA\$ 6.00
- Nanaimo Bars CA\$ 6.00
- Almond Croissants CA\$ 7.00
- Pain au Chocolat CA\$ 7.00
- House-Bakes Cookies, Select Varieties CA\$ 4.00
- Haagen-Daz Ice Cream & Yogurt Bars CA\$ 7.00
- Trail Mix CA\$ 6.00
- Bite-Size Brownies CA\$ 6.00
- Doughnut Display CA\$ 9.00
- Assorted Macarons CA\$ 10.00
  
- House-made Energy Bars CA\$ 6.00
- Cheddar & Pepperoni Sticks CA\$ 8.00
- Devilled Eggs CA\$ 6.00
- Market Vegetable Crudite & Herb Dip CA\$ 9.00
- Smoked Salmon & Chive Horseradish Dip CA\$ 8.00

All prices listed are per person, unless otherwise stated, exclusive of taxes and gratuities.  
Please review the General Information section for information on taxes, gratuities, dietary requests and more.



## Lunch

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Lunch buffet menus include brewed Starbucks regular and decaffeinated coffee and Teavana Tea.  
Groups fewer than 20 are subject to a surcharge of \$5 per attendee.

### 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 48.00

### 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 46.00

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# Lunch

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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\$ 40.00

## 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  
Anatto-Braised Chicken  
Refried Beans  
Spanish Rice  
Lettuce, Tomato, Jalapeno, Sour Cream, Salsa  
Arroz Con Leche, Rice Pudding  
Lime Margarita Mousse  
CA\$ 44.00

## 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\$ 45.00

## FOOD FOR THE BRAIN BUFFET

Fruit & Veggie Smoothies (2 types)  
Grilled Romaine Hearts  
Roasted Curried Cauliflower  
Baked Sweet Potatoes  
Cherry Tomatoes, Cucumbers, Shredded Carrots  
Assorted Vinaigrettes & Dressings  
Quinoa  
Dried Fruit, Nuts & Seeds  
Chickpea Hummus  
Feta & Goat Cheese  
Fresh Guacamole  
Kimchi  
Chilled Applewood Marinated Salmon  
Chilled Herb-Roasted Chicken Breast  
Marinated Artichokes  
Toasted Focaccia Croutons  
Grilled Naan Bread  
House-made Energy Bars  
Yogurt Fruit Bar CA\$ 47.00



## Lunch

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

### HEALTHY BOWL TO GO

Whole Fruit  
Individual Bag of Potato Chips  
House Baked Cookie  
Bottled Water  
Coffee & Tea To Go  
Selection of Salad Bowls:  
*A Selection of:*  
- Yucatan Pulled Pork, Greens, Brown Rice, Avocado  
Black Beans  
- Korean Kimchi, Apple Cabbage Slaw, Roasted Chicken,  
Scallions  
- Mediterranean Falafel, Greens, Chick Peas, Olives, Zaatar,  
Tahini Yogurt Dressing, Pita Crisps  
- Hawaiian Salmon Poke, Sushi Rice, Edamame, Cucumber,  
Avocado, Scallions, Radish, Siracha Mayo  
Nanaimo Bars  
Fresh Sliced Fruit Platter  
CA\$ 39.00

### 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\$ 36.00

# Lunch

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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\$ 12.00

### **Roasted Tomato & Pepper Soup**

Herb Oil, Grana Padano CA\$ 12.00

### **Corn & Potato Chowder**

Bourbon, Charred Scallions CA\$ 12.00

### **Spinach Salad**

Honey-Roasted Pear, Sun-Dried Cherries,  
Honey Balsamic Vinaigrette CA\$ 12.00

### **Arugula & Baby Kale Salad**

Goat Cheese, Dried Blueberry Vinaigrette CA\$ 12.00

### **Heritage Grown Greens**

Green Apple Puree, Radish, Roma Tomato, Candied Walnuts,  
Roasted Apple Vinaigrette CA\$ 12.00

### **Vine-Ripened Tomato & Mozzarella**

Arugula & Mixed Greens Salad, Balsamic Reduction, Basil,  
Sweet Garlic Vinaigrette CA\$ 14.00

### **Quinoa Tabouleh**

Cucumber, Heirloom Tomatoes, Parsley, Mint Preserved  
Lemon Vinaigrette CA\$ 14.00

### **Shrimp & Avocado Salad**

Baby Frisee, Marie-Rose Dressing, Crostini CA\$ 14.00

\*Vegetarian entree options available upon request

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# Lunch

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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\$ 45.00

### Roasted Chicken Breast

Goat Feta, Red Pepper and Zucchini Pickles, Baby Frisee and Greens, Confit Potatoes, Red Wine Jus CA\$ 37.00

### Braised Boneless Short Ribs

Bourbon BBQ glaze, Crushed Red Skin Potatoes, Gorgonzola & Caramelized Onions, Pinot Noir Jus CA\$ 45.00

### Lemon & Herb Chicken

Crushed Fingerling Potato, Seasonal Vegetables, Demi-Glaze CA\$ 37.00

### Seared Salmon

Yukon Gold Mashed Potato, Fresh Herbs, Seasonal Vegetables, Tomato, Sauce Vierge CA\$ 38.00

### Brown Rice & Lentil Bowl (V)

Roasted Yams, Baby Kale, Roasted Carrots, Charred Corn CA\$ 35.00

### Mushroom Muffuletta Pasta (V)

Mushroom Cream, Roasted Garlic, Arugula CA\$ 35.00

### Vegetable Risotto (V)

Roasted Asparagus, Garden Peas, Mushrooms, Oven Dried Tomatoes, Grana Padano Parmesan CA\$ 35.00

## PLATED LUNCH - Desserts

- Decadent Chocolate Cake CA\$ 10.00
- Peaches 'n' Cream Cheesecake CA\$ 10.00
- Chocolate Hazelnut Tart CA\$ 10.00
- Okanagan Apple Tart CA\$ 12.00



## Reception

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

- Crispy Shrimp & Scallion Purse CA\$ 6.00
- Spiced Chicken Satay CA\$ 6.00
- Cauliflower Tempura, Wasabi Mayo CA\$ 6.00
- Pulled Pork Bao, Asian Slaw, Hoisin CA\$ 6.00
- Crispy Truffle Mac & Cheese Bites CA\$ 6.00
- Spiced Pulled Chicken Mini Taco CA\$ 6.00
- Pulled Beef Mini Taco CA\$ 6.00
- Turkey Slider, Brie, Cranberry Mayo CA\$ 7.00
- Beef Slider, Cheddar CA\$ 7.00
- Vegetable Samosa, Mango Tamarind Chutney CA\$ 6.00
- Mini Grilled Cheese Soldiers, Tomato Soup CA\$ 6.00
- Tuna Poke, Avocado, Tobiko CA\$ 6.00
- Rice Cracker Crusted Tuna CA\$ 6.00
- Avocado, Tomato & Corn Bruschetta CA\$ 6.00
- Beef Tartare, Egg Jam CA\$ 7.00
- Mushroom Toast CA\$ 6.00
- Beet Toast CA\$ 6.00
- Lamb Kaftas, Cucumber Mint Raita CA\$ 7.00
- Bite-Size BLT, Pancetta, Pesto Aioli CA\$ 7.00
- Mini Quiche, Creamed Leeks, Goat Cheese CA\$ 6.00
- Vegan Salad Rice Roll, Spicy Peanut Sauce CA\$ 6.00
- Smoked Salmon, Creme Fraiche, Mango Relish CA\$ 7.00



# Reception

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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\$ 29.00

## SEAFOOD MARKET DISPLAY

Poached Prawns, Smoked Salmon, Marinated Mussels,  
Oyster Shooters, Smoked Trout, Candied Salmon, Classic  
Cocktail Sauce, Horseradish Cream,  
Fresh Lemon CA\$ 43.00

## CHEESE & CHARCUTERIE MARKET

Cured Meats, Specialty Pickles, Artisan Cheese, Okanagan  
Dried Fruit, Nuts, Sliced French Baguette,  
Crackers CA\$ 25.00

## MAC & CHEESE

Prawns, Spinach, Cherry Tomato, Boursin,  
Wild Mushroom, Goat Cheese, Truffle CA\$ 21.00

## DESSERT RECEPTION DISPLAY

### DESSERT DISPLAY

Selection of Cakes, Tarts and Pana Cotta CA\$ 20.00

## MIDDLE EASTERN MEZZE

Hummus, Babaganoush, Shanklish, Dolmas, Marinated  
Olives, Grilled Marinated Vegetables, Yogurt Labney, Olive  
Oil, Zaatar, Pita Chips & Grilled Pita CA\$ 28.00

## SUSHI & MAKI

Maki includes Avocado Cucumber, Spicy Tuna, Crab  
California Rolls & Vegetarian Summer Rolls. Nigari includes  
Yellowtail, Shrimp, Tuna, Salmon, Wasabi, Pickled Ginger, Soy  
Sauce, Wakame CA\$ 48.00

## POUTINE STATION

Fries, Cheese Curds, Gravy, Pulled Pork CA\$ 24.00

## 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\$ 28.00

## CHOCOLATE DISPLAY

Selection of Chocolate Cakes and Squares,  
Chocolate Truffles, Chocolate Mousse, Chocolate  
Cookies CA\$ 20.00

# Reception

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These chef-attended action stations are designed for a minimum of 25 people.  
A labour charge of \$75 per hour, minimum 2 hours will apply.

## 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\$ 35.00

## OLIVER STATION

Roasted Lamb, Mustard, Huckleberry Sauce and Brioche Buns, Lamb's Lettuce Salad & Vinaigrettes, Platter of Raw Vegetables, Yogurt & Curry Dip CA\$ 29.00

## NARAMATA BENCH STATION

Platter of Market Antipasto, Stone Fruit Risotto, Elephant Island Cider Shooters, Upper Bench Gold Cheese, Poplar Grove Tiger Blue Cheese, Honeycomb CA\$ 26.00

## WHIPPED POTATO BAR

Sautéed Prawns & Sambal Cream, Baked Potato, Smoked Bacon, Chives, Sour Cream, Aged Cheddar, Roast Chicken, Pan Gravy, Green Bean, Carrot CA\$ 26.00

## SUMMERLAND STATION

Smoked Salmon on Blini with Crème Fraiche, Grilled Peppers and Zucchini Salad with Garlic Oil, Fish Ceviche Tacos, Mini Butter Tartlets CA\$ 26.00



## Dinner

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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 \$5 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\$ 69.00

### 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\$ 75.00

# Dinner

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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 \$5 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 Braised Beef  
*Citrus Germolata, Barolo Jus*  
Roasted Halibut, *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\$ 79.00

## 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 Halibut, *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\$ 89.00

## 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, Salad is wrapped in a Cucumber Ribbon*  
Ricotta Filled Ravioli  
*Meyer 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\$ 99.00

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# Dinner

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Plated dinners include assorted rolls and freshly brewed Starbucks regular and decaffeinated coffee and Teavana Tea. Three course minimum; must include one soup or salad, one entree and one dessert. Prices for each three-course dinner is listed beside each entree selection.

## PLATED DINNER - Soups & Salads

### **Corn & Potato Chowder**

Bourbon, Charred Scallions CA\$ 13.00

### **Cider & Butternut Bisque**

Roast Corn and Jalapeno Bisque CA\$ 13.00

### **Wild Mushroom Velouté**

Carmelis Feta, Truffle Oil CA\$ 13.00

### **Lobster Bisque**

Braised Leeks, Poached Lobster, Chive CA\$ 15.00

### **Winter Caprese Salad**

Roasted and Pickled Beets, Mozzarella, Candied Walnuts, Beet Vinaigrette, Friséé CA\$ 13.00

### **Baby Kale & Greens Salad**

Sun-Dried Tomatoes, Rainforest Cracker, Herb & White Wine Vinaigrette CA\$ 13.00

### **Avocado & Tomato Salad**

Roma Tomato, Arugula, Champagne Vinaigrette CA\$ 14.00

### **Baby Gem Salad**

Watermelon Radish, Cherry Tomato, Swiss Cheese, Crispy Prosciutto, Buttermilk Dressing CA\$ 14.00



# Dinner

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## PLATED DINNER - Entrees

### **Braised Beef Boneless Short Rib**

Bourbon BBQ Glaze, Crushed Red Skin Potato, Gorgonzola & Caramelized Onion, Seasonal Vegetables, Pinot Noir Jus CA\$ 54.00

### **Grilled Herb Marinated Beef Tenderloin**

Horseradish & Aged Cheddar Potato Pave, Seasonal Vegetables, Marsala Wine Cream CA\$ 57.00

### **Roasted Beef Tenderloin & Jumbo Prawn**

Roasted Garlic Whipped Potato, Asparagus Black Truffle Jus CA\$ 59.00

### **Herb Mustard Crusted Pork Loin**

Brioche Bread Pudding, Apple Bacon Cabbage, Apple Cider Soubise CA\$ 52.00

### **Chicken Supreme**

Truffle Crusted Potato with Chive, Seasonal Vegetables & Sauce Supreme CA\$ 47.00

### **Citrus & Dill Seared Salmon**

Yukon Gold Mashed Potatoes, Seasonal Vegetables & Lobster Veloute CA\$ 48.00

### **Pan-Seared Halibut & Poached Prawns**

Parmesan Risotto, Seasonal Vegetables, Tarragon Beurre Blanc CA\$ 49.00

### **Grilled Portobello (V)**

Warm Cranberry Bean Salad, Buttery Asparagus, Pink Grapefruit CA\$ 40.00

### **Roasted Squash & Feta Roll (V)**

Lentil Stew, Caramelized Onions CA\$ 40.00

### **Root Vegetable Bouquet (V)**

Tomato Dumplings, Herbal Broth CA\$ 40.00

## PLATED DINNER - Desserts

- Seasonal Mousse Cake CA\$ 12.00
- Italian Classic Tiramisu CA\$ 12.00
- Peaches 'n' Cream Cheesecake CA\$ 12.00
- Chocolate Hazelnut Tart CA\$ 12.00
- Chocolate Mousse CA\$ 12.00
- Decadent Chocolate Cake CA\$ 12.00



## Beverages

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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\$ 49.00
- Frind Big Red CA\$ 63.00
- 50th Parallel Pinot Noir CA\$ 69.00
- Mission Hill Estate Series Shiraz CA\$ 69.00
- Bench 1675 Cabernet Franc CA\$ 74.00
- Cassini Cabernet Sauvignon Blanc CA\$ 74.00
- Mission Hill Estate Series Chardonnay CA\$ 49.00
- Frind Big White CA\$ 53.00
- Sandhill Chardonnay CA\$ 54.00
- Quail's Gate Chenin Blanc CA\$ 55.00
- Bench 1775 Sauvignon Blanc CA\$ 61.00
- 50th Parallel Pinot Gris CA\$ 69.00
- Summerhill Cipes Brut CA\$ 70.00

All prices listed are per person, unless otherwise stated, exclusive of taxes and gratuities.  
Please review the General Information section for information on taxes, gratuities, dietary requests and more.

# Beverages

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Beverage selections are subject to change based on availability.

Prices are per glass, exclusive of taxes and gratuities.

A Bartender fee of 50.00 per hour, per bar will apply if sales do not exceed 300.00 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
- Peller Estate Sauvignon Blanc CA\$ 9.00
- Peller Estate Merlot CA\$ 9.00
- Sandhill Pinot Gris CA\$ 10.00
- Sandhill Merlot CA\$ 10.00
- Old Fashioned CA\$ 16.00
- Cosmopolitan CA\$ 16.00
- Lime Margarita CA\$ 16.00
- Mojito CA\$ 16.00
- Bartenders Feature Cocktail CA\$ 16.00
- 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
- Okanagan Apple Cider CA\$ 9.00
- Okanagan Pear Cider CA\$ 9.00
- No Boats on Sunday CA\$ 10.00
- Soma Cider CA\$ 9.00
- Spirit Free Mocktails CA\$ 7.50
- Beck's Non-Alcoholic CA\$ 6.00
- Juices, Soft Drinks, Bottled Water CA\$ 5.00

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# Technology

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ENCORE CANADA

Encore Canada is the exclusive provider and in-house audio-visual company for the Delta Grand Okanagan Resort.

Encore Canada recently created the MeetSAFE guidelines to minimize risk and promote health while meeting safely. The MeetSAFE guidelines were developed with four key areas of focus in mind: event design, room layout / traffic flow, technology enhancements, and cleaning guidelines.

To discuss your AV needs please contact:

Kevin MacIsaac, Technical Services Manager  
t: 250-763-4500 x 5563 | c: 250-859-4115  
kevin.macisaac@encoreglobal.com

"Encore Canada connects people in meaningful ways to build strong, lasting relationships. By using strategic insights, innovative technology and powerful tools, we strive to make every experience personal."

# General Information

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## COMMITMENT TO CLEAN & COVID-19

### COMMITMENT TO CLEAN

Since our founding over ninety years ago, health and safety have been at the heart of Marriott's approach to hospitality. This commitment to our guests and associates continues to anchor us and it informs our decisions as we adapt to new challenges presented by COVID-19. This 'new normal' may evolve and change over time to reflect government guidance and new social expectations. What will never change, though, is our commitment to keeping hotel associates, guests and customers safe. This is our utmost priority. For more information: <https://clean.marriott.com/>

### BC PROVINCIAL HEALTH ORDERS

Along with Marriott's Commitment to Clean policy, we must comply with the current British Columbia Provincial Health Orders issued by our Provincial Health Officer, Dr. Bonnie Henry. An Event Manager will provide you information on the orders. The orders are subject to change without notice. Any revisions or amended British Columbia Provincial Health Orders must be complied with immediately from the date the order is signed and published. Failure to comply with these orders will result in the hotel bringing an immediate stoppage to the event.



# General Information

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## Simply Perfect Events

### **SIMPLE CONNECT**

Simple Connect allows a meeting planner to connect in real-time with our hotel team on any internet enabled device. It is an easy to use website and allows you instantly and discretely connect with our staff to address your requests before, during, and after your event at any time.

### **ADDITIONAL SERVICES & THIRD-PARTY VENDOR AGREEMENT**

Should support be required from our experienced banquet team for additional service requests, a labour charge of \$75 per hour will apply.

All third-party vendors are required to complete and sign a Third-Party Vendor Policy & Guideline agreement letter. Please advise your Event Manager if you are using any third-party vendors for your event.

### **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.

### **CHEF- ATTENDED EVENTS**

Let our culinary team be part of your event. Chef-attended action stations or Chef-Attended BBQ are designed for a minimum of 25 people. A labour charge of \$75 per hour, minimum two hours will apply.

### **DIETARY**

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.

All prices listed are per person, unless otherwise stated, exclusive of taxes and gratuities.

Please review the General Information section for information on taxes, gratuities, dietary requests and more.

DELTA HOTELS BY MARRIOTT GRAND OKANAGAN RESORT

1310 Water Street, Kelowna, British Columbia, Canada

[marriott.com/ylwok](https://marriott.com/ylwok)

1-250-763-4500