

Simple Beginnings

Grazing Stations, Chef Stations & Hors d'Oeuvres

The Proposal

Chef Stations

Flambéed Prawns

Sautéed with Garlic, Shallots, Tomatoes

Jack Daniels Bourbon

Potato Martini Station

Truffled Yukon Mash Served in a Martini Glass

Chopped Bacon, Green Onions, Cheddar Cheese

Crispy Onions, Sour Cream, Jus

Passed Hors D'oeuvres

Beef Yakitori, Green Onions

Hoisin Duck, Pickled Cucumber

Seared Scallop, Pepper Lime Salsa

California Rolls, Wasabi

\$40 / guest

Your Perfect Day

Grazing Stations

Chilled Tiger Prawns

Marinated with Lemon and Dill

Cocktail Sauce

Imported and Domestic Cheese Display

Baguettes and Crackers

Passed Hors D'oeuvres

Grape Tomato and Bocconcini, Basil

Torched Ahi Tuna, Wasabi Cream

Mushroom, Caramelized Onion Tart

\$30/ guest

Happily Ever After

Chef Stations

Torched Tomato Local Goat Cheese

Basil oil, Micro salad

Braised Canadian Beef

Pear & Onion puree

Rich jus

Grazing Stations

Pacific Salmon Station

Salmon Presentations of Gravlax, Smoked Salmon,

Candied Salmon

Traditional Accompaniments

Onion, Capers, Lemon

Baguette & Crackers

Imported and Domestic Cheese Display

Baguette, Crackers

Passed Hors D'oeuvres

Mint Scented Lamb Chop

Lobster Medallion, Caviar Crème Fraiche

Seared Foie Gras, Duck Prosciutto, Pepper Jelly

\$49/guest

Gratuity & applicable taxes will be added to all food and beverage prices.

Plated Dinners

Sirloin of Beef

Okanagan Apple & Brie soup
Fine purée, silky smooth cheese

Grilled Canadian Sirloin of Beef
Maple pepper bacon jus
Nugget potato sour cream smash
Baby vegetable

Vanilla Brule
Caramel sugar, fruit compote
Cookie

\$52 / guest

Salmon

Gathered Greens
Cucumber, Oka cheese, candied pecans
Citrus dressed

Fester Farms Melon Soup
Minted Oil

Coho Salmon
Fingerling onion potato mash
Fine vegetable, pea top pesto butter

Lemon Meringue Cake

\$66 / guest

Chicken Proscuitto

Heirloom Tomato Salad
Local Feta Cheese, Honey Balsamic

Crab Bisque
Lime Cream

Pan Chicken Proscuitto
Potato pave, local harvest vegetables
Natural thyme jus

Strawberry Short Cake

\$58 / guest

Beef Tenderloin

Watercress Salad
Cherry vinaigrette, local goat cheese
Flower pedals

Mussel Soup
Sweet pepper coulis

Okanagan Peach Sorbet

Grilled Beef Tenderloin
Bacon & onion jam, natural jus
Caramelized onion Stilton potato

Chocolate Pot Au Cream

\$77 / guest

Gratuity & applicable taxes will be added to all food and beverage prices.

Buffet Options

The Lakeshore

Freshly Baked Rolls & Butter

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Baby Lettuces, Select Dressings

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Pasta Salad, Basil Pesto & Bell Peppers

Tomato & Onion Salad, Basil Oil

Seared Mushroom Salad, Balsamic Vinaigrette

Greek Salad, Feta Cheese, Kalamata Olives

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Grilled Chicken Breast

Thyme Jus

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Salmon Medallions

Fresh Pea Top Cream

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Spinach and Ricotta Cheese Agnolotti

Tomato Basil Sauce

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Rosemary Roasted Potatoes

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Select Garden Vegetables

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Chef's Selection of Mini French Pastries

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Freshly Brewed Coffee & Tea

\$52 / Guest

Gratuity & applicable taxes will be added to all food and beverage prices.

The Okanagan View

Freshly Baked Rolls & Butter

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Gathered Greens, Select Vinaigrettes

Tomato & Boccocini Salad, Basil Oil

Searred Mushroom Salad, Balsamic Vinaigrette

Greek Style Salad Olives, Oregano Vinaigrette

Potato Salad, Roasted onions, Pommery Mustard Vinaigrette

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Chilled Salmon Trio

Gravlax, Candy and House Smoked

Lemon, Caper, Red Onion

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Chef Carved Slow Roasted Prime Rib of Beef

Horseradish, Dijon, Natural Jus

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Roasted Chicken Breast

Wild Mushroom and Pearl Onion Ragout

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Pacific Halibut, Sautéed Shrimp

Caramelized Lemon Cream

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Agnolotti

Ricotta cheese & spinach filled

Tomato Kalamata Ragout

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Rosemary Roasted Potatoes

Select Harvest Vegetables

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Chef's Selection Mini French Pastries

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Freshly Brewed Coffee & Tea

\$67 / Guest

Gratuity & applicable taxes will be added to all food and beverage prices.

The Kettle Valley

Freshly Baked Rolls & Butter

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Garden Greens, Select Dressings

Pasta Salad, basil Pesto, Roasted Bell Peppers

Tomato and Bocconcini, Balsamic Reduction

Charred Asparagus & Papaya Vinaigrette

Artichoke and Bay Shrimp, Radicchio Mustard Vinaigrette

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Pacific Seafood Display

Crab Legs, Salmon Medallions, Mussels, Clams

Lemon & Cocktail Sauce

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Select Smoked and Cured Deli Meats

Specialty Pickles

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Chef Carved Slow Roasted New York Strip of Beef

Horseradish, Dijon, Natural Jus

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Grilled Lamb Chops

Caramelized Onion Potato Puree, Minted Jus

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Pan Seared Sable Fish

Tomato Olive Ragout

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Porcini Mushroom Ravioli

Truffle Scented Cream Sauce

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Steamed Garden Vegetables

Roast Garlic Smashed Potatoes

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Chef's Selection of Mini French Pastries

Chef's Selection of Cakes and Pies

Fresh Fruit

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Freshly Brewed Coffee & Tea

\$87 / Guest

Gratuity & applicable taxes will be added to all food and beverage prices.

Wine List

White

Okanagan Vineyards Semillon Chardonnay	\$28
Prospect Winery "Townsend Jack" Unoaked Chardonnay	\$29
Cedar Creek Proprietors' White	\$30
Mission Hill 5 Vineyard Sauvignon Blanc	\$34
Inniskillin Pinot Grigio	\$35
Jackson Triggs Dry Reisling	\$36
Hester Creek Pinot Blanc	\$40
Mission Hill Viognier	\$42
Lake Breeze Gewurztraminer	\$47
Cedar Creek Ehrenfelser	\$49
Wild Goose Autumn Gold	\$49

Red

Prospect Winery "Major Allen" Merlot	\$30
Cedar Creek Proprietors' Red	\$31
Jackson Triggs Cabernet Sauvignon	\$32
Mission Hill 5 Vineyards Pinot Noir	\$38
Jackson Triggs Shiraz	\$38
Peller Estate Cabernet Franc	\$40
Hester Creek Cabernet Merlot	\$44
Tinhorn Creek Merlot	\$47
Road 13 Honest Johns Red	\$49
Herder Meritage	\$56
See Ya Later Ranch Pin	\$70
Laughing Stock Blind Trust Red	\$78

Gratuity & applicable taxes will be added to all food and beverage prices.

Host Bar

This bar is recommended when the Host pays for all drinks.

Liquor – Well Brands	\$5.25
Liquor – Premium Brands	\$6.25
Deluxe Liqueurs	\$7.00
Coolers/Ciders	\$5.50
Local Domestic Beers	\$5.00
Imported Beers	\$5.50
House Wine by the glass	\$6.00
Soft Drinks	\$2.50
Juice/Bottled Water	\$3.00

Cash Bar

This bar is recommended when the individual pays for their own drinks.

Prices include taxes & gratuity.

Liquor – Well Brands	\$6.75
Liquor – Premium Brands	\$8.00
Deluxe Liqueurs	\$9.00
Coolers/Ciders	\$7.00
Local Domestic Beers	\$6.50
Imported Beers	\$7.00
House Wine by the glass	\$7.75
Soft Drinks/Juice	\$3.00
Bottled Water	\$3.50

Bartender charge of \$25 / hour if bar sales are under \$300

Final charges will be based on consumption.

(Spirits: 1oz, Beer: 12oz, Wine: 5oz)

Gratuity & applicable taxes will be added to all food and beverage prices.

Terms and Conditions

- We will be prepared to serve up to 5% above the guaranteed number. A surcharge of \$5.00 per person will be added to the menu price for functions held on a statutory holiday. This surcharge is subject to applicable taxes and gratuities.
- Delta Grand Okanagan Resort reserves the right to assign an alternate function room best suited for your group should your guest attendance reduce.
- Menu prices are subject to change and do not include applicable taxes and gratuity.

