



# Okanagan Beach Club Banquet Menu and Pricing



# Banquet Pricing

## — Casual Buffet —

Prices listed are per person

**TACO BAR • \$25**

**BURGER BAR • \$30**

## — Cocktail Hour Apptizers —

Hot and cold items available

Service Time 1 - 2 Hours

Prices listed are per person

**CHOICE OF 3 ITEMS - \$20**

**CHOICE OF 4 ITEMS - \$25**

**CHOICE OF 5 ITEMS - \$30**



# Banquet Pricing

## — Dinner Buffet Options —

Service Time 1 - 2 Hours  
Prices listed are per person

PLEASE NOTE: PRICING MAY VARY  
DUE TO MARKET PRICE OF  
MEAT / POULTRY / SEAFOOD

### Option One • \$40-45

BREAD / BUTTER  
3 SALADS  
1 PROTEIN / CARVING STATION  
1 PASTA  
1 POTATO  
1 VEGETABLE

### Option Two • \$50-55

BREAD / BUTTER  
3 SALADS  
2 PROTEINS / CARVING STATION  
1 PASTA  
1 POTATO  
1 VEGETABLE

### Option Three • \$60-70

BREAD / BUTTER  
3 SALADS  
HOUSE MADE PICKLES AND VEGETABLES  
3 PROTEINS / CARVING STATION  
1 PASTA  
1 POTATO  
1 VEGETABLE



# Banquet Pricing

## — Family Style Service Options —

Prices listed are per person

PLEASE NOTE: PRICING MAY VARY  
DUE TO MARKET PRICE OF  
MEAT / POULTRY / SEAFOOD

### Option One • \$60-65

CHARCUTERIE BOARD  
BREAD / BUTTER  
SALAD  
1 PROTEIN (BEEF, PORK, CHICKEN)  
1 POTATO  
1 VEGETABLE  
1 DESSERT

### Option Two • \$70-75

CHARCUTERIE BOARD  
BREAD / BUTTER  
2 SALADS  
1 PROTEIN (BEEF, PORK, CHICKEN)  
1 POTATO  
1 VEGETABLE  
1 PASTA  
1 DESSERT

### Option Three • \$60-70

CHARCUTERIE BOARD  
BREAD / BUTTER  
2 SALADS  
2 PROTEIN (BEEF, PORK, CHICKEN)  
1 POTATO  
1 VEGETABLE  
1 PASTA  
1 DESSERT



# Banquet Pricing

## — PLATED SERVICE OPTIONS —

Prices listed are per person

PLEASE NOTE: PRICING MAY VARY  
DUE TO MARKET PRICE OF  
MEAT / POULTRY / SEAFOOD

### Option One • \$80-85

AMUSE BOUCHE  
SALAD COURSE  
PALATE CLEANSER  
MAIN COURSE (CHOICE OF 2 PROTEINS)  
DESSERT

### Option Two • \$90-95

AMUSE BOUCHE  
SALAD COURSE  
HOT/COLD APPETIZER COURSE  
PALATE CLEANSER  
MAIN COURSE (CHOICE OF 2 PROTEINS)  
DESSERT

### Option Three • \$100-105

HAND PASSED APPETIZERS  
AMUSE BOUCHE  
SALAD COURSE  
HOT / COLD APPETIZER COURSE  
PALATE CLEANSER  
MAIN COURSE (CHOICE OF 2 PROTEINS)  
DESSERT







# Banquet Menu

## — Bread —

All served with salted butter

**Fresh Baked Buttermilk Biscuits**

**Assorted Soft Dinner Rolls**

**Artisan Baguette**

**Vegan Buns**

## — Salad —

**Roasted Garlic Caesar Salad**

crispy pancetta | shaved parmesan

**Maple Balsamic Kale Salad**

smoked Bacon | cheddar | avocado

**Kale Caesar Salad**

lardons | focaccia croutons | shaved parmesan

**Creamy Pepperoncini Slaw**

pumpkin seed | dill | spring onion

**Roasted Baby Beet and Mandarin Orange Salad**

chevre | arugula | candied pecans

**Quinoa Tabouleh**

fresh mint | macedonian feta | lemon

**Horseradish Baby Red Potato Salad**

arugula | bacon | pickled onion | dijon

**Sundried Tomato Basil Orzo Pasta Salad**

peas | feta | roasted pepper

**Marinated Bocconcini and Vine Ripened Tomato Salad**

saba | pickled shallots | roast garlic

**Arugula and Mango Salad**

chili lime dressing | fried shallots | bean sprouts

**Kohlrabi and Apple Slaw**

grilled radish | pomegranate dressing | pickled apple



# Banquet Menu

## — Vegetables —

Medley of Roasted Root Vegetables

Grilled Corn with Smoked Paprika Lime Salt

Edamame and Corn Succotash

Roasted Rainbow Carrots and Cauliflower

Roasted Baby Beets with Caramelized Leek and Dill

Fireweed Honey Roasted Carrots and Fried Brussel Sprouts

Szechuan Green Beans

## — Potatoes —

Yukon Gold Mashed Potatoes with Crispy Garlic Chips

Baked Gratin Potatoes with Aged Cheddar and Parmesan Cream

Lemon and Fresh Herb Roasted Baby Red Potatoes

Candied Sweet Potato with Pumpkin Seed Crumble

Roasted Fingerling Potatoes with Dill Cream

Chive and Truffle Smashed Twice Cooked Potato





# Banquet Menu

## — Pasta —

Fresh Tagliatelle, Spaghetti, Penne, Linguini, Gnocchi

### **Italian Sausage Bolognese**

basil | fennel | parmesan

### **Roasted Vegetable Lasagna**

tomato cream | provolone | mozzarella

### **Sundried Tomato and Olive Pesto**

preserved lemon | tapenade | grana padana

### **Wild Mushroom and Kale**

truffle cream | parmesan

### **Smoked Tomato Ragout**

fresh peas | roasted red pepper | parmesan

### **Chili Parmesan Cream**

roasted cherry tomato | peas | pesto rosso

### **Baked Aged Cheddar Mac and Cheese**

assorted flavours



# Banquet Menu

## — Protein Options —

### Hand Carved

#### Slow Roasted Beef Brisket

pan jus | horseradish | seeded mustard

#### Marinated Flank Steak

chimichurri | house bbq | salsa verde

#### "AAA" Prime Rib of Beef

red wine jus | horseradish | yorkshire pudding

#### "AAA" Beef Tenderloin

pan jus | harissa

#### Slow Roasted Porchetta

pan jus | seeded mustard cream

### Seafood

(Market Price)

#### Atlantic Salmon

#### Fresh Sockeye

(May - August)

#### Halibut

#### Rockfish

#### Salt Spring Island Mussels



# Banquet Menu

## — Protein Options —

### Chicken

#### Grilled Chicken Breast

roasted garlic | tomato | olive bruschetta

#### Cajun Blackened Chicken Breast

creole butter | lemon

#### Moroccan Spiced Chicken Thigh

chickpea ragout | roasted peppers | orange

#### Braised Chicken Marsala

cremini mushrooms | marsala wine

#### Ancho Chili Rubbed Chicken Breast

charred corn | black bean salsa | cilantro

#### Basil and Lemon Marinated Chicken Breast

goat cheese | capicollo ham

#### Applewood Smoked Chicken Drumsticks

kansas city style bbq sauce | pear chutney

### Pork

#### Italian Pork Meatballs

marinara | basil | fennel seed

#### Ancho Chili and Espresso Rubbed Pork Tenderloin

#### Kansas City Style Braised BBQ Ribs

#### Slow Roasted Pork Shoulder

rosemary peach glaze

#### Roasted Pork Loin

madagascar green peppercorn sauce



# Banquet Menu

## — Appetizer Menu —

### Cold

#### Charcuterie Boards

#### Marinated Salt Spring Island Mussels

#### Prawn Ceviche

avocado crème | wonton crisps

#### Fresh Shucked Oysters

by the dozen | lemon

#### Black Garlic Bruschetta

toasted baguette | feta

#### Prosciutto and Caramelized Peach Tart

saba | parmesan

#### Louisiana Style Deviled Eggs

smoked paprika | crispy onion

#### Roasted Corn Tomatillo Salsa

fried tostada | cilantro crème fraiche

#### Smoked Cheddar Dip

roasted red pepper | chive biscuit

### Hot

#### Flatbread Pizza

assorted flavours

#### Chicken Wings

assorted flavours

#### Citrus Marinated Grilled prawns

#### Pork and Parmesan Meatball

tomato chutney

#### Grilled Bratwurst

caraway sauerkraut | beer mustard

#### Steamed Pork and Shrimp Wontons

chilli lemongrass soy

#### Marinated Chicken Souvlaki

lemon oregano glaze | tzatziki

#### Braised Pork Belly Bao

pickled vegetables | sesame seed aioli

#### Roasted Cauliflower Arancini

fontina | charred spring onion aioli



# Banquet Menu

## — Late Lunch —

**Nathan's Famous Hotdogs** (\$6/person)

brioche bun | assorted condiments

**Grilled Bratwurst** (\$7/person)

brioche bun | sauerkraut | beer mustard

**Montreal smoked Beef** (\$8/person)

brioche bun | sauerkraut | beer mustard

**Deep Fried Cheddar Perogies** (\$6/person)

sour crème | chives

**Flatbread Pizzas** (\$10/person)

assorted flavours

**Hand Cut French Fries** (\$7/person)

chicken gravy | cheese curd | condiments

**Delicatessen Style Sandwich Bar** (\$7/person)



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