



# *catering package*

## *2024/2025*



Discover Refreshingly Local™ ingredients on our menu at Coast Capri Hotel.  
When you see the word “Local” on our menu, you’re savouring the true taste of our region!

1171 Harvey Avenue,  
Kelowna, BC V1Y6E8  
[coasthotels.com/coast-capri-hotel](https://coasthotels.com/coast-capri-hotel)



## *planning your next event*

Coast Capri Hotel looks forward to welcoming you to the beautiful Okanagan Valley for your next event. With a variety of flexible spaces, we are sure to set the stage for the perfect occasion. Situated in a prime location just minutes from downtown and Okanagan Lake, Coast Capri is Kelowna's premier meeting venue.

Our event spaces include a spacious 4,160 square-foot Ballroom, the 3,774 square-foot Horizon Room boasting views of the city, the 895 square-foot picturesque Capri room situated on the top floor and more.



# breakfast buffets *minimum order of 15 guests*

All breakfast buffet packages include apple & orange juice, freshly brewed Starbucks coffee, decaffeinated coffee and a selection of assorted teas.

## *coast capri 26*

Fresh baked danish, muffins and croissants  
 Breakfast wedges **G** **V**  
 Scrambled eggs **G**  
 BC sourced bacon **G**  
 Gluten free breakfast sausage **G**  
 Fresh mixed fruit **G** **V**

## *continental 18*

Fresh baked danish, muffins & croissants  
 Individual yogurts **G**  
 Fresh mixed fruit **G** **V**

## *farmer's breakfast 35*

Frittata with mushrooms and spinach **G**  
 Breakfast wedges **G** **V**  
 Bacon **G**  
 Sausage **G**  
 Charcuterie **G**  
 Fresh mixed fruit **G** **V**

## *healthy start 25*

Oatmeal **G** **V**  
 Banana loaf  
 Individual fruit juice **G** **V**  
 Individual vegetable juice **G** **V**  
 Assorted quiche  
 Fresh mixed fruit **G** **V**  
 Build your own parfaits with yogurt, fruit & granola

## *adds & sides price per person*

Fresh mixed fruit <b>G</b> <b>V</b>	8
Whole fruit: apples, bananas, oranges <b>G</b> <b>V</b>	3
Danish, muffins, croissants (2 pieces)	4
Banana loaf	4
Individual yogurts <b>G</b>	4
Baked BBQ beans <b>G</b> <b>V</b>	4
Buttermilk pancakes, maple syrup (2 pieces)	6
Chicken & apple sausages <b>G</b>	6
Vegan chorizo sausage <b>V</b>	8
Breakfast sausage <b>G</b>	6
Individual fruit juice <b>G</b> <b>V</b>	4
Individual vegetable juice <b>G</b> <b>V</b>	4

Prices do not include applicable taxes or 18% service charges.

\*Prices are subject to change\*

**G** gluten Free   **G\*** gluten free option   **V** vegan   **V\*** vegan option



# take a break

All break packages include freshly brewed Starbucks coffee, decaffeinated coffee and a selection of assorted teas.

## keep fit 20

- Protein bars
- Individual yogurt G
- Fresh mixed fruit with yogurt G
- Individual fruit juice G V
- Individual vegetable juice G V

## florence 16

- Caprese skewers G
- Crudites & dips G
- Profiteroles

## orchard 16

- Grape & brie skewers G
- Farming Karma soda G
- Apple crumble squares

## cookie break 14

- Assorted cookies
- Macarons G

## bread and spread 18

- French baguette
- Crostini and crackers
- Hummus, salsa, basil pesto, tzatziki G
- Kettle potato chips G



## adds & sides to any buffet or plated meal

### nibbles Price per person

Fresh mixed fruit and berries <span style="border: 1px solid black; padding: 0 2px;">G</span>	8
Assorted whole fruit <span style="border: 1px solid black; padding: 0 2px;">G</span> <span style="border: 1px solid black; padding: 0 2px;">V</span>	3
Assorted Pastries	4
Assorted freshly baked cookies	4
Assorted dessert squares	4
Banana loaf	4
Individual yogurts <span style="border: 1px solid black; padding: 0 2px;">G</span>	4
Nanaimo bars	4
Lemon squares	4
Macarons <span style="border: 1px solid black; padding: 0 2px;">G</span>	6
Market vegetable crudités with dips <span style="border: 1px solid black; padding: 0 2px;">G</span>	8
Cheesecake bites (2 pieces)	6
Kettle potato chips <span style="border: 1px solid black; padding: 0 2px;">G</span>	3.5
Protein bars <span style="border: 1px solid black; padding: 0 2px;">G</span>	5

### drinks

Assorted soft drinks <i>on consumption</i>	4.5
Apple and orange juice <i>on consumption</i>	4.5
Still bottled water <i>on consumption</i>	4
Sparkling bottled water <i>on consumption</i>	5
Farming Karma soda <i>on consumption</i>	6
Martinelli's sparkling apple juice	6
Individual fruit juice <span style="border: 1px solid black; padding: 0 2px;">G</span> <span style="border: 1px solid black; padding: 0 2px;">V</span>	4
Individual vegetable juice <span style="border: 1px solid black; padding: 0 2px;">G</span> <span style="border: 1px solid black; padding: 0 2px;">V</span>	4
Freshly brewed Starbucks coffee, decaffeinated coffee and assorted teas <i>per person</i>	5

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# *lunch buffets*

*minimum order of 15 guests*





*add \$6 per person if  
minimum not met*

All lunch buffet packages include freshly brewed Starbucks coffee, decaffeinated coffee and a selection of assorted teas.

## *build your own sandwich buffet 38 (maximum 75 guests)*

Includes tomato soup  , selection of artisan buns or wraps, marinated olive bowl and assorted dessert.

### *salads*

- Mixed greens: cucumber, tomato, balsamic dressing  
- Greek salad: tomato, cucumber, bell pepper, Kalamata olives, feta, oregano, lemon, olive oil  

### *fillings*

- Ham, turkey, falafel
- White cheddar, brie, lettuce, greens, tomato

### *condiments*

- Dijon mustard
- Hummus
- Basil puree
- Cranberry mayonnaise
- Tzatziki








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# *lunch buffets continued*

All lunch buffet packages include freshly brewed Starbucks coffee, decaffeinated coffee and a selection of assorted teas.










## *little italy 38*

Tomato, bocconcini salad   
Caesar Salad: romaine, parmesan, croutons,  
creamy dressing   
Seasonal vegetables    
Margarita flatbread  
Pesto cream chicken penne   
Beef meatballs in tomato sauce  
Tiramisu










## *mediterranean 40*

Grilled flatbread  
Mixed greens, cucumber, tomato, balsamic dressing    
Greek salad: tomato, cucumber, bell peppers, Kalamata  
olives, feta, oregano, lemon, olive oil   
Rice pilaf, brunoise vegetables    
Lemon roasted potato    
Chicken thighs, lemon, au jus, fresh herbs   
Beef meatballs in tomato sauce  
Assorted desserts

## *asian buffet 39*

Broccoli salad, bacon, ranch dressing   
Coleslaw with sesame thai vinaigrette    
Local seasonal vegetables    
Basmati rice    
Chicken, sweet & sour sauce, pineapple   
Beef, teriyaki sauce, sesame   
Assorted desserts

## *okanagan buffet 42*

Garlic bread  
Tomato, bocconcini salad   
Mixed greens, cucumber, tomato, balsamic  
dressing    
Seasonal vegetables    
Local baby potato    
BC Ling Cod, lemon beurre blanc   
Fraser Valley Pork Loin, caramelized apple, au jus   
Assorted desserts

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 *gluten Free*  *gluten free option*  *vegan*  *vegan option*



# plated lunch

minimum order of 20 guests, maximum 200 guests

Three course plated lunch \$50/person. One additional entree \$60/person.

*\*pre-orders required 7 days in advance\**

All plated lunch options include freshly brewed Starbucks coffee, decaffeinated coffee, a selection of assorted teas and freshly baked rolls with butter.

## starter - select one salad

- Tomato bocconcini salad **G**
- Mixed Greens: cucumber, tomato, balsamic dressing **G V**
- Heritage farm greens, tomato, cucumber, goat cheese, white balsamic dressing **G V\***
- Caesar salad: romaine, parmesan, croutons, creamy dressing **G\***

## dessert - select one

- Salted caramel cheesecake, whipping cream, berries
- Decadent chocolate cake, berry compote **G V**
- Tiramisu
- Key lime pie, whipping cream, berries

## entree - select one

- Bone-in oven roasted chicken breast supreme, roasted potato, seasonal vegetables, red wine au jus **G**
- Slow roasted pork tenderloin, caramelized apple roasted potato, seasonal vegetables, red wine au jus **G**
- Pan seared BC Ling Cod, herb butter sauce, roasted potato, seasonal vegetables **G**
- Red coconut curry, roasted potatoes, seasonal vegetables, red curry coconut sauce **G V**

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# dinner buffets *minimum order of 15 guests, maximum 200 guests*

All dinner buffet packages include freshly brewed Starbucks coffee, decaffeinated coffee and a selection of assorted teas.

## *a taste of tuscan* 52

Garlic bread  
Tomato, bocconcini Salad **G**  
Caesar salad: romaine, parmesan, croutons, creamy dressing **G\***  
Seasonal vegetables **G V**  
Local roast potato, parsley **G V**  
Cheese tortellini, pesto cream sauce **G\***  
Chicken thighs, lemon, au jus, fresh herbs **G**  
Assorted desserts

## *south western* 56

Corn bread  
Mixed greens, tomato, cucumber, balsamic dressing **G\***  
Traditional potato and bacon salad, scallions **G**  
Rice pilaf, brunoise vegetables **G V**  
BBQ chicken thighs, pineapple **G**  
Slow roasted beef brisket, red wine jus **G**  
Assorted desserts

## *the okanagan* 70

Garlic Bread  
Mixed greens, cucumber, tomato, balsamic dressing **G V**  
Caesar salad: romaine, parmesan, croutons, creamy dressing **G\***  
Seasonal vegetables **G V**  
Local roasted potato, parsley **G V**  
Rice pilaf, brunoise vegetables **G V**  
Mushroom ravioli, mozzarella, tomato sauce, fresh herbs **G\***  
Roasted free-range chicken breast, mushroom cream sauce **G**  
Carved roast beef Striploin, horseradish, red wine jus **G**  
Assorted desserts

## *tokyo dinner buffet* 58

Broccoli salad, bacon, ranch dressing **G**  
Coleslaw with sesame thai vinaigrette **G V**  
Local seasonal vegetables **G V**  
Basmati rice **G V**  
Vegetable gyoza with hoisin sauce **V**  
Chicken, sweet & sour sauce, pineapple **G**  
Beef, teriyaki sauce, sesame **G**  
Assorted desserts

Prices do not include applicable taxes or 18% service charges.

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# receptions

## cold bites per dozen

Caprese skewers, bocconcini cheese, tomato, pesto <span style="border: 1px solid black; padding: 0 2px;">G</span>	30
Bruschetta, baby heirloom tomato, basil, parmesan, balsamic reduction	30
Smoked salmon, cream cheese, bagel	35
Cold poached prawns, cocktail sauce (2 pieces) <span style="border: 1px solid black; padding: 0 2px;">G</span>	36
Grape and brie skewers <span style="border: 1px solid black; padding: 0 2px;">G</span>	38

## warming bites per dozen

Vegetable samosas, mango chutney	30
Vegetable spring rolls, sweet chili sauce	30
Meatballs, marinara dip	31
Spinach & cheese spanakopita, tzatziki	32
BBQ pulled pork slider, havarti, kale slaw, garlic aioli	34
Chicken satay, teriyaki bbq sauce <span style="border: 1px solid black; padding: 0 2px;">G</span>	35
Garlic prawn skewers- 2 pieces <span style="border: 1px solid black; padding: 0 2px;">G</span>	36
Beef sliders, havarti, kale slaw, garlic aioli <span style="border: 1px solid black; padding: 0 2px;">G*</span>	36
Vegetable gyoza with hoisin sauce	36

## flatbreads 8 slices per flatbread

Margherita: tomato, bocconcini, pesto	20
Vegetable: roast vegetables, tomato, mozzarella	20
Pepperoni: tomato, mozzarella	23
Ham & Pineapple: tomato, mozzarella	23

## fresh cut crudités 8 price per person

Selection of fresh cut garden vegetables, ranch, hummus, tzatziki G

## cheese & charcuterie 13 price per person

Salami, prosciutto, chorizo, white cheddar, bocconcini, brie, marinated olives, grilled vegetables, sundried tomato, hummus, pickles, Raincoast chips, fresh baguette G\*



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# *plated dinner* minimum order of 20 guests, maximum 200 guests

Three course plated dinner \$70/person. One additional entree \$80/person.

*\*pre-orders required 7 days in advance\**

All plated dinner options include freshly brewed Starbucks coffee, decaffeinated coffee, a selection of assorted teas and freshly baked rolls with butter.

## *starter - select one salad*

- Caprese salad: bocconcini, baby heirloom tomato, pesto, balsamic, extra virgin olive oil G
- Mixed Greens: cucumber, tomato, balsamic dressing G V
- Heritage farm greens, tomato, cucumber, goat cheese, white balsamic dressing G\*
- Caesar salad: romaine, parmesan, croutons, creamy dressing G\*

## *dessert - select one*

- Salted caramel cheesecake, whipping cream, berries
- Decadent chocolate cake, berry compote G V
- Tiramisu
- Key lime pie, whipping cream, berries

## *entree - select one*

- Bone -in oven roasted chicken breast supreme, roasted potato, seasonal vegetables, red wine au jus G
- Slow roasted pork tenderloin, caramelized apple, roasted potato, seasonal vegetables, red wine au jus G
- Pan seared BC Ling Cod, herb butter sauce, roasted potato, seasonal vegetables G
- Red coconut curry, roasted potatoes, seasonal vegetables, red curry coconut sauce G V
- NY 8oz AAA striploin, roasted potatoes, seasonal vegetables, red wine au jus G



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# the bars *bar selections are subject to availability*

## host bar

### *spirits - 1oz*

Absolut vodka	8
Beefeater London dry gin	8
Wiser's Deluxe rye whisky	8
Bacardi Superior rum	8
Captain Morgan's Spiced rum	8
Olmecca Blanco tequila	9

### *wines by the glass per 5oz*

Peller Estates Sauvignon Blanc	8
Peller Estates Cabernet Merlot	8
Sandhill Pinot Gris	10
Gray Monk Merlot	10

### *beer & cider*

Domestic beer selections	6
Phillips Blue Buck ale	7
BNA 76 Wolverine lager	7
Corona Extra	7
Stella Artois	7
Okanagan Pear cider	7
Lone Tree Dry Cider	7
Nude Vodka Soda	7
Jose Cuervo Sparkling Paloma	7
Non-alcoholic 0% beer	5

## cash bar

### *spirits - 1oz*

Absolut vodka	9
Beefeater London dry gin	9
Wiser's Deluxe rye whisky	9
Bacardi Superior rum	9
Captain Morgan's Spiced rum	9
Olmecca Blanco tequila	10

### *wines by the glass per 5oz*

Peller Estates Sauvignon Blanc	9
Peller Estates Cabernet Merlot	9
Sandhill Pinot Gris	11
Gray Monk Merlot	11

### *beer & cider*

Domestic beer selections	8
Phillips Blue Buck ale	9
BNA 76 Wolverine lager	9
Corona Extra	9
Stella Artois	9
Okanagan Pear cider	8
Lone Tree Dry Cider	8
Nude Vodka Soda	8
Jose Curevo Sparkling Paloma	8
Non-Alcoholic 0% Beer	6

## wine & bubbly by the bottle

Peller Estates Sauvignon Blanc	35
Peller Estates Cabernet Merlot	35
Sandhill Pinot Gris	45
Gray Monk Merlot	45
House Sparkling Wine	40

## premium wines & bubbly

*\*must be ordered 7 business days in advance*

Tinhorn Creek Chardonnay	50
Tinhorn Creek Cab/Franc	55
Mount Boucherie 'Mt Bubbles'	60



# *the bars* terms and conditions

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## host bar

All beverages consumed are to be paid for by the host. Host bar prices are subject to applicable taxes and an 18% service charge. There is no additional charge for the bartender if consumption exceeds \$300.00 per bartender (max 100 people per bartender), otherwise a bartender fee of \$30.00 per hour, (minimum 3 hours) plus GST per bartender will apply.

## cash bar

Guests are responsible for paying for their own beverages. Cash bar prices are subject to applicable taxes and an 18% service charge. There is no additional charge for the bartender if consumption exceeds \$300.00 per bartender (maximum 100 people per bartender), otherwise, a bartender fee of \$30.00 per hour, (minimum 3 hours) plus GST per bartender will apply.

