



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



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 G V	8
Whole fruit: apples, bananas, oranges G V	3
Danish, muffins, croissants (2 pieces)	4
Banana loaf	4
Individual yogurts G	4
Baked BBQ beans G V	4
Buttermilk pancakes, maple syrup (2 pieces)	6
Chicken & apple sausages G	6
Vegan chorizo sausage V	8
Breakfast sausage G	6
Individual fruit juice G V	4
Individual vegetable juice G V	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 G	8
Assorted whole fruit G V	3
Assorted Pastries	4
Assorted freshly baked cookies	4
Assorted dessert squares	4
Banana loaf	4
Individual yogurts G	4
Nanaimo bars	4
Lemon squares	4
Macarons G	6
Market vegetable crudités with dips G	8
Cheesecake bites (2 pieces)	6
Kettle potato chips G	3.5
Protein bars G	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 G V	4
Individual vegetable juice G V	4
Freshly brewed Starbucks coffee, decaffeinated coffee and assorted teas <i>per person</i>	5

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


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  , choose from kaiser bun, pretzel bun or wrap, 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  










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

sandwiches

- Ham, white cheddar, lettuce, tomato, Dijon mustard 
- Turkey, lettuce, brie, cranberry mayonnaise 
- Falafel wrap, hummus, basil puree, tomato, greens, tzatziki on the side 

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

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 gluten Free  gluten free option  vegan  vegan option



lunch buffets continued

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

mediterranean 40

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

okanagan buffet 42

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



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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 tuscany 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

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receptions

cold bites per dozen

Caprese skewers, bocconcini cheese, tomato, pesto G	30
Bruschetta, baby heirloom tomato, basil, parmesan, balsamic reduction	30
Smoked salmon, cream cheese, bagel	35
Cold poached prawns, cocktail sauce (2 pieces) G	36
Grape and brie skewers G	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 G	35
Garlic prawn skewers- 2 pieces G	36
Beef sliders, havarti, kale slaw, garlic aioli G*	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	7
Beefeater London dry gin	7
Wiser's Deluxe rye whisky	7
Bacardi Superior rum	7
Captain Morgan's Spiced rum	7
Olmecca Blanco tequila	8

wines by the glass per 5oz

Peller Estates Sauvignon Blanc	7
Peller Estates Cabernet Merlot	7
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	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	7
Peller Estates Cabernet Merlot	7
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

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.

