



catering package 2024



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 Hotel 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**
 Bacon **G**
 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
 Kale, spinach, apple smoothie **G** **V**
 Strawberry, yogurt smoothie **G**
 Assorted quiche
 Fresh mixed fruit **G** **V**

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
Kale, spinach, apple smoothie G V	6
Strawberry, yogurt smoothie G	6

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
- Kale, spinach, apple smoothie G V
- Strawberry, yogurt smoothie G
- Fresh mixed fruit with yogurt G

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	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
Kale, spinach, apple smoothie G V <i>per person</i>	6
Strawberry, yogurt smoothie G <i>per person</i>	6
Freshly brewed Starbucks coffee, decaffeinated coffee and assorted teas <i>per person</i>	5

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lunch buffets







minimum order of 20 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.



hand crafted sandwiches 34

Includes tomato soup  , your choice of two salads, sandwiches, marinated olive bowl and assorted dessert.


salads

- Mixed greens: cucumber, tomato, balsamic dressing  
- Caesar salad: romaine, parmesan, croutons, creamy dressing 
- Greek salad: tomato, cucumber, bell pepper, Kalamata olives, feta, oregano, lemon, olive oil  
- Traditional potato and bacon salad, scallions 

sandwiches

- Vegetable wrap, lettuce, tomato, hummus, cucumber, local cheese
- Ham, white cheddar, lettuce, tomato, Dijon mustard 
- Turkey, arugula, brie, cranberry mayonnaise 

vegan option add on \$4/person

Lentil Bolognese: lentil, tomato sauce, mixed vegetables.  



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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

little italy 37

Garlic bread **G***
Tomato, bocconcini salad **G**
Caesar Salad: romaine, parmesan, croutons, creamy dressing **G***
Seasonal vegetables **G V**
Pesto cream chicken penne **G***
Beef meatballs in tomato sauce
Tiramisu

mediterranean 38

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

burger buffet 36

Caesar salad: romaine, parmesan, croutons, creamy dressing **G***
Traditional potato and bacon salad, scallions **G**
Beef burgers
Whiskey barbeque chicken breast (ketchup, mustard, mayonnaise, pickles, onions, lettuce tomatoes, cheddar & swiss cheeses, kaiser bun) **G***
Beyond meat burger available (\$3/person) **V***
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 soup or salad

- Roasted tomato & basil soup G V
- 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

- New York cheesecake, berry compote, whip
- Decadent chocolate cake, berry compote G V
- Tiramisu
- Lemon cream short cake, 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 20 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
Heritage farm greens, tomato, cucumber, goat cheese, white balsamic dressing **G***
Traditional potato and bacon salad, scallions **G**
Rice pilaf, brunoise vegetables **G V**
BBQ chicken thighs, pineapple
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**
Beef Striploin, horseradish, red wine jus **G**
Assorted desserts

vegan option add on \$4/person

Lentil Bolognese: lentil, tomato sauce, mixed vegetables. **G V**

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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	35
Garlic prawn skewers- 2 pieces G	36
Beef sliders, havarti, kale slaw, garlic aioli G*	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 soup or salad

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

dessert - select one

- New York cheesecake, berry compote, whip
- Decadent chocolate cake, berry compote GV
- Tiramisu
- Lemon cream short cake, 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 GV
- 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
Bulleit Bourbon	8
Johnnie Walker Red	8
Olmecca Blanco tequila	8

wines by the glass per 5oz

Peller Estates Sauvignon Blanc	7
Peller Estates Cabernet Merlot	7
Sandhill Pinot Gris	9
Gray Monk Merlot	9

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
Okanagan Apple cider	7
Absolut Cooler	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
Bulleit Bourbon	9
Johnnie Walker Red	9
Olmecca Blanco tequila	9

wines by the glass per 5oz

Peller Estates Sauvignon Blanc	7
Peller Estates Cabernet Merlot	7
Sandhill Pinot Gris	9
Gray Monk Merlot	9

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
Okanagan Apple cider	8
Absolut Cooler	8
Non-Alcoholic 0% Beer	6

wine & bubbly by the bottle

Peller Estates Sauvignon Blanc	35
Peller Estates Cabernet Merlot	35
Sandhill Pinot Gris	40
Gray Monk Merlot	40
Quails' Gate Chardonnay	55
Fairview Cellars Pinot Noir	55
Rust Wine Rose of Syrah	65
The Hatch - Merit and Heritage	65
House sparkling wine	40
Mount Boucherie 'Mt. Bubbles'	60
Blue Mountain Brut	70



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). If consumption not met, a bartender fee of \$30.00 per hour (minimum 3 hours) plus GST 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). If consumption not met, a bartender fee of \$30.00 per hour (minimum 3 hours) plus GST will apply.

