

# The Kanata Kelowna Hotel & Conference Centre

Conference & Events | 2020



The Kanata Kelowna Hotel & Conference Centre  
2429 Highway 97 North  
Kelowna BC V1X 4J2  
T: 250 763 0500  
E: [kelownacatering@kanatainns.com](mailto:kelownacatering@kanatainns.com)  
[www.kanatainns.com/kelowna](http://www.kanatainns.com/kelowna)



# Welcome

Thank you for your interest in The Kanata Kelowna Hotel & Conference Centre for your upcoming event. The enclosed package has been designed to give you an understanding of the outstanding experience that we can provide to ensure your event is memorable.

Situated in central Kelowna, our great location provides our guests with easy access to restaurants, shopping venues, downtown, the airport, wineries, and beaches. Our commitment is to provide the highest standard of service, perfectly customized to your individual needs.

Please contact us to prepare a customized event quote. Thank you for your interest here at The Kanata Kelowna Hotel & Conference Centre, and we look forward to meeting you soon.

Sincerely,

The Kanata Conference Team

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## Conference Room Specifications

Our conference area is the perfect space for all sizes of groups. Each ballroom can be customized to either a full or half size room depending on your needs. Each room on the conference level has full natural lighting, with floor to ceiling windows.

Each event booking comes with the following:

- ◆ Your choice of white or black table cloths (please let us know two weeks prior)
- ◆ All guest chairs and tables
- ◆ Deluxe portable dance floor (if needed)
- ◆ Podium & wired microphone
- ◆ Onsite complimentary parking
- ◆ Wi-Fi in access in every room
- ◆ Water service

### **ABERDEEN PANDOSY BALLROOM**

The Aberdeen Pandosy Ballroom is our largest room and is perfectly created for large banquets or luncheons. The adjoining outdoor private patio is a great location for your guests to enjoy breaks. This room has the option to be divided into two smaller rooms, which is a great option for all types of group sizes.

### **SIMPSON KNOX BALLROOM**

The Simpson Knox room is the perfect room for a luncheon, and is the natural choice for groups smaller than 80. The room provides an intimate and cozy feeling, where the guest speaker can be easily heard and the front of the room easily seen.

### **SUTHERLAND ROOM**

The Sutherland room is a great option for boardroom style of meetings or a breakout room.

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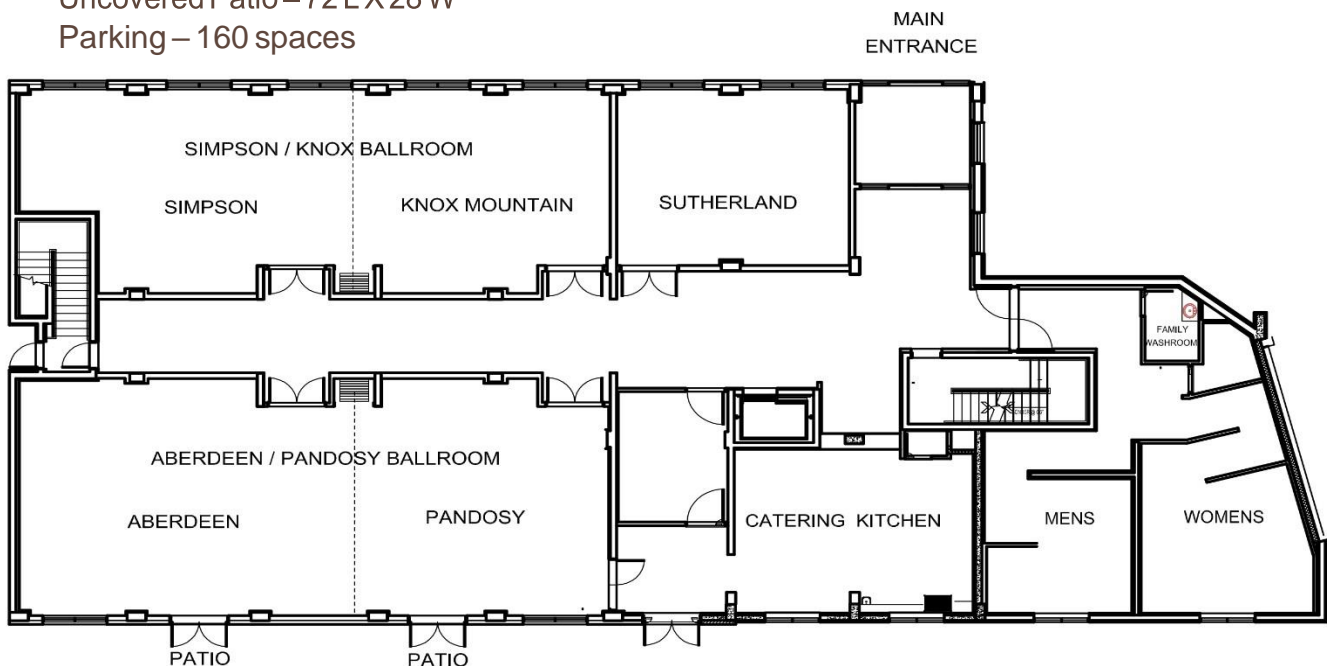


The below occupancy for each room and set up is the maximum number of people we recommend to fit comfortably in the room.

| ROOM                             | BOARDROOM | U-SHAPE | CLASS ROOM | HALF 6 | ROUNDS 8 | THEATRE | RECEPTION |
|----------------------------------|-----------|---------|------------|--------|----------|---------|-----------|
| <b>ABERDEEN/PANDOSY BALLROOM</b> | 42        | 48      | 90         | 72     | 104      | 168     | 172       |
| <b>ABERDEEN</b>                  | 26        | 32      | 54         | 42     | 64       | 98      | 98        |
| <b>PANDOSY</b>                   | 18        | 22      | 36         | 30     | 40       | 70      | 74        |
| <b>SIMPSON/KNOX BALLROOM</b>     | 40        | 44      | 60         | 48     | 80       | 127     | 138       |
| <b>SIMPSON</b>                   | 18        | 20      | 30         | 24     | 40       | 60      | 75        |
| <b>KNOX</b>                      | 18        | 20      | 30         | 24     | 40       | 60      | 63        |
| <b>SUTHERLAND</b>                | 16        | 15      | 24         | 24     | 32       | 50      | 52        |
| <b>KANATA</b>                    | 16        | 19      | 24         | 24     | 32       | 50      | 52        |

| ROOM                             | DIMENSIONS L X W | AREA SQ FT   | CEILING HEIGHT | DOOR SIZE FT | FLOOR LEVEL       | NATURAL LIGHTING |
|----------------------------------|------------------|--------------|----------------|--------------|-------------------|------------------|
| <b>ABERDEEN/PANDOSY BALLROOM</b> | <b>61 X 28</b>   | <b>1,708</b> | <b>11'8"</b>   | <b>8 X 6</b> | <b>Conference</b> | <b>Yes</b>       |
| <b>ABERDEEN</b>                  | 36 X 28          | 1,008        | 11'8"          | 8 X 6        | Conference        | Yes              |
| <b>PANDOSY</b>                   | 25 X 28          | 700          | 11'8"          | 8 X 6        | Conference        | Yes              |
| <b>SIMPSON/KNOX BALLROOM</b>     | 55 X 25          | 1,450        | 11'8"          | 8 X 6        | Conference        | Yes              |
| <b>SIMPSON</b>                   | 27 X 25          | 775          | 11'8"          | 8 X 6        | Conference        | Yes              |
| <b>KNOX</b>                      | 26 X 25          | 675          | 11'8"          | 8 X 6        | Conference        | Yes              |
| <b>SUTHERLAND</b>                | 25 X 21          | 525          | 11'8"          | 8 X 6        | Conference        | Yes              |
| <b>KANATA</b>                    | 25 X 24          | 600          | 8"             | 8 X 3        | Lobby             | Yes              |

Conference Centre entrance door opening – 5' wide, 6.5' high (can expand to 7' wide)  
 Uncovered Patio – 72 L X 28 W  
 Parking – 160 spaces





## Hotel Amenities

The Kanata Kelowna Hotel & Conference Centre is ideally situated in central Kelowna. We are just moments away from dining, shopping, beaches, wineries, and the airport. We offer a variety of rooms that would suite both the business traveler and family alike.

### WE OFFER:

- ◆ 190 guest rooms & suites
- ◆ Six full-service meeting rooms
- ◆ **Complimentary full hot breakfast**
- ◆ Indoor pool with two waterslides & Jacuzzi
- ◆ Public team meeting space
- ◆ Fitness facility & coin laundry
- ◆ Free high-speed internet connection
- ◆ Fridge & Microwave in each room
- ◆ Complimentary vehicle & bus parking
- ◆ Wheelchair accessible & pet friendly rooms

We are the perfect choice for any conference or event due to our capacity, location, and guest rooms. We look forward to offering customized service to each individual client to create a personalized experience each time

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# CATERING GUIDE 2020

Our food and beverage is proudly catered by Bonne Bouche Catering. Their mission is to provide the freshest ingredients and best quality service. Bonne Bouche is very happy to cater to any dietary requirements, or customize a meal plan that suits your needs.

A gratuity of 18% applies to all food and beverage prices | 5% GST applies to all charges  
Proudly prepared and served by Bonne Bouche Catering.





# Breakfast & Break

## BREAKFAST - BUFFETS

### Continental \$20.85 per guest

Pastry Platter - Danish, Muffins, breakfast bars  
 House made jams and curds and whipped butter  
 Sunshine Granola with yogurt & berries  
 Seasonal Fruit Platter  
 Breakfast Platter cold cuts, cheeses and rolls

### Hot Breakfast \$24.95 per guest

Pastry Platter - Danish, Muffins, Scones  
 Toast Assortment  
 House made jams and curds, whipped butter  
 Seasonal Fruit Platter  
 Roasted Breakfast Potatoes

\*For the Hot Breakfast, add your choice of one Hot Station

### Hot Stations

Scrambled Eggs, Bacon Rashers & Sausage

Breakfast Sandwich Station - English muffins, scrambled free run eggs, salmon gravlax, Canadian back bacon, cheese, salsa, roast peppers, chives

Eggs Benedict Station - Canadian back bacon, tomato basil spinach, poached free run eggs, sourdough English muffin, hollandaise

Smoked Brisket Hash – diced onions, peppers, scrambled eggs, spinach, sharp cheddar, bacon rashers

Baked French Toast - maple syrup, chantilly cream, granola, seasonal fruit compote, maple ham

Spinach and Gruyere Strata – brioche, caramelized onions, back bacon

Shakshouka – free run eggs in a roasted tomato peppersauce, fresh herbs, crusty baguette, and sausage

## **BREAKFAST – Add Ons**

Banana Bread Slice - house made jams and curds, whipped butter (dozen) \$36.00

Lemon Bread Slice house made jams and curds, whipped butter (dozen) \$36.00

Chocolate Zucchini Bread - house made jams and curds, whipped butter (dozen) \$36.00

Danish - (dozen)  
\$36.00

Muffin flavour of the day - house made jams and curds, whipped butter (dozen) \$36.00

Croissant - house made jams and curds, whipped butter (dozen) \$51.00

Fruit & Berry Platter, lavender honey-yogurt dipping sauce (10 guests) \$70.00

Cheese & Charcuterie Platter, house made bread and crackers (10 guests) \$150.00

**Boxed To Go Breakfasts** \$21.00 per guest

Warm Breakfast wrap, scrambled free run eggs, roasted pepper, avocado, salsa, fruit salad, granola bar, bottled water

- Includes coffee, tea & assorted juices
- Minimum 20 people required
- All prices are per person unless stated otherwise
- Prices quoted in this package are subject to change and do not include taxes and Service charges







**MEETING BREAKS** per guest

Morning \$10.50 - Danish & Muffins, house made jams and curds, whipped butter, whipped cream cheese

Loafing Around \$11.00 Trio of Sliced Bread; Banana, Lemon, Chocolate Hazelnut house made jams and curds, whipped butter, whipped cream cheese

Home Sweet \$14.00 Brownies Fruit & Berry Platter, lavender honey-yogurt dipping sauce

Cookies & Fruit \$14.00 Cookies; assorted Fruit & Berry Platter, lavender honey-yogurt dipping sauce

Healthy \$16.00 Crudité Platter vegetables, roast garlic hummus, caramelized red onion-garlic dip, broccoli lemon thyme dip, Fruit & Berry Platter, lavender honey-yogurt dipping sauce

Energy \$14.00 Energy Bombs; assorted Fruit & Berry Platter, lavender honey-yogurt dipping sauce Bottled Juice Station; assorted

Carb Loader \$15.00 Breads and Spreads, house made breads and crackers, hummus, cashew sundried tomato "cream cheese", broccoli pate, artichoke dip, tzatziki, berbere chevre cranberry dip, caramelized onion bacon dip

**MEETINGS - EXTRAS**

Raw Vegetables, roast garlic hummus, onion-garlic dip, broccoli lemon thyme dip (10 guests) \$65.00

Fruit & Berry Platter, lavender honey-yogurt dipping sauce (10 guests) \$70.00

BC Cheese Board; Mount Ida, Comox Brie, Bleu Claire, candied pears, parsnip jam baguette (10 guests) \$100.00

Cheese & Charcuterie Platter, House made bread, crackers (10 guests) \$150.00

Antipasto Platter, assorted meat, cheese, pickled vegetables, breads and spreads (10 guests) \$160

Fruit & Berry Platter, lavender honey-yogurt dipping sauce (10 guests) \$70.00

Domestic Cheese Board (10 guests) \$85.00

Charcuterie Board (10 guests) \$95.00

Crudité platter (10 guests) \$70.00

- Includes coffee, tea & assorted juices
- Minimum 20 people required
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## LUNCH – BUFFET

### **Sandwich Buffet** \$27.50 per guest

Soup of the Day  
Select 2 salads for your event  
Sandwiches Select 2 for your event  
Assorted pastries

### **Hot Buffet** \$30.50 per guest

Dinner Rolls and whipped butter  
Soup of the day  
Select 3 Salads  
Steamed Vegetables, sea salt, EVOO  
Rice Pilaf  
Select 1 lunch entrée  
Assorted pastries

### **Build Your Own Burger** \$32.00 per guest

Select 3 Salads  
Char Grilled Angus Beef Burger, Free Run  
Chicken Breast, Vegan Burger  
tomato, lettuce, pickle, onion, ketchup, house  
mustard, mayo, bacon jam, horseradish aioli,  
assorted cheeses, buns, rolls  
Assorted pastries

### **Build Your Own Taco Bar** \$32.00 per guest

Select 3 Salads  
Mexican Rice  
Ceviche  
Carne Asada, Carnitas, Chicken Tinga, Sweet  
Potato Pasteur  
Salsa Verde, Salsa Roja, Pico de Guillo,  
Guacamole, queso fresca, pickled radish, pickled  
onions, cilantro  
Apple Cobbler Tres Leches or Chocolate Torte  
with Cinnamon Ancho Chile Mousse

### **PLATED LUNCH** \$45.00 per guest Dinner Rolls with whipped butter

Select 1 for your event;

Beetrees – apple, bergamont, raisins,  
hazelnuts, torched peaches (Vegan)  
Spring Green Salad - berries, sweet onions,  
sunflower seeds, chevre, berry  
vinaigrette

Tomato Gin Soup

Select 1 for your event;

Pan Roasted Chicken – lemon, rosemary,  
Greek lemon fingerling potatoes, seasonal  
steamed vegetables  
Rice Paper Baked BC Salmon - lemongrass,  
ginger, Daikon pineapple slaw, passionfruit aioli, 5  
spice rice Kung Poa Cauliflower – peanuts, 5  
spice rice, sautéed peppers

Select for your event;

Black and White Mousse Torte - fresh  
berries, Chantilly Cream  
Fruit Tart – pastry cream, fresh glazed  
fruit, Chantilly cream

- Includes coffee, tea & assorted juices
- Minimum 20 people required
- All prices are per person unless stated otherwise
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## LUNCH MENU

### Sandwiches

Pollen glazed cucumber, fennel, pink peppercorn, dill cream cheese, white bread

Salmon, turmeric cream cheese, onion jam, marbled rye bread

Grilled chicken, roasted pear, brie, fig aioli, sourdough

Chicken Salad, lemon and tarragon salad on rye bread

Tomato basil bocconcini, focaccia  
Goat Brie, walnut aioli, honey, pear, multigrain bread

Anchovy, lemon butter, bib lettuce, white bread  
Smoked turkey, apple, whole wheat bread

Cambazola cheese, grapes, sourdough bread  
Ham and swiss, dijon butter, sourdough

Roast beef, horseradish mustard, arugula, whole wheat bread

BLT, focaccia

Roasted vegetables, sundried tomato pesto, focaccia (vegan)

Salad Rolls Chicken and pork, peanut sauce

Chicken mole quesadilla, salsa verde  
Beef Brisket, caramelized peppers, onions, provolone, potato bread

### Entrees

Centre cut pork chops - peach and oven dried tomato salsa

Tandoori Pork Chops - lemon raita

Lemon Rosemary Marinated Chicken Breast  
Sweet Thai grilled Chicken Quarters peanut sauce

Chili Verde Pork Kebabs

Chicken Tikka Masala with Tamarind Chutney  
Pork Loin

Saltimbocca - stuffed with prosciutto, sage and fontina

Indian Butter Chicken - baked with vegetables

Chicken Mole de Cacahuete - chicken braised in chocolate and chilies, crumbled with tortillas and sesame seeds

Cassoulet - white beans, bacon, chicken, sausage, tomatoes, herbs and white wine  
Enchiladas - vegetarian, chicken or beef (lamb add \$2)

Cochinita Pibil - citrus pork, slow cooked, refried beans, pico de gallo, queso fresco, and crumbled tortillas

Pork Loin Forestiere—stuffed with forest mushroom in a cream sauce with tomatoes, onions and roasted garlic

Brisket

Pulled Pork

Smoked Chicken

- Includes coffee, tea & assorted juices
- Minimum 20 people required
- All prices are per person unless stated otherwise
- Prices quoted in this package are subject to change and do not include taxes and Service charges

## LUNCH MENU

### Salads

Thai Noodle Salad – crispy rice noodles, sweet Thai dressing, julienned vegetables, cilantro, peanuts, vegan

Tabouli – quinoa, tomato, cucumber, peppers, lemon, mint, parsley, vegan

Green Bean Horseradish Salad – lemon, toasted groats, vegan

Cucumber Dill Salad - lemon, vinaigrette, vegan

BBQ Chick Pea Salad – corn, tomatoes, cucumbers, red onion, herbs, vegan

Classic Caesar - crisp romaine, creamy house caesar dressing, garlic croutons, parmesan, vegetarian

Greek Salad - peppers, tomato, cucumber, red onion, olives and feta in greek salad dressing, vegetarian

Beets and Greens - mandarin oranges, goat cheese and walnuts, orange tarragon vinaigrette, vegetarian

Spring Greens - berry vinaigrette, sunflower seeds, goat cheese, vegetarian

Spinach Salad - fresh strawberries, sunflower seeds, dried cranberries, red onion, balsamic vinaigrette, vegetarian

Watermelon Salad - Feta cheese, fresh mint, olive oil dressing, vegetarian

Insalata Caprese - vine ripened tomato, fior de latte cheese, basil, balsamic syrup, vegetarian

Yukon Gold Potato Salad - bacon dressing, green onion, roasted pepper, crumbled blue cheese





## DINNER BUFFET

The Bonne Bouche packages are build your own menus with no charge substitutions for Vegetarian, Vegan, Gluten Free or Allergy specific options designed for those clients on a budget.

**Bronze Package**           \$32.94 per guest  
1 Meat or Vegetarian Entree  
5 Sides of Your Choice  
Assorted Pastries  
Fresh Rolls or Cornbread & Whipped Butter

**Silver Package**           \$41.34 per guest  
2 Meat or Vegetarian Entree  
6 Sides of Your Choice  
Fresh Rolls or Cornbread & Whipped Butter

**Gold Package**           \$49.74 per guest  
3 Meat or Vegetarian Entree  
7 Sides of Your Choice  
Fresh Rolls or Cornbread & Whipped Butter

**Pig Roast**               \$41.34 per guest  
Roast Smoked Whole Pig  
BBQ Sauce & Chimichurri Salsas  
Verde & Rojo  
5 Sides of Your Choice  
Fresh Rolls or Cornbread & Whipped Butter

### Cocktail Party

For events of 50+ guests we have special packages available. For smaller events, we will customize your package and sell our appetizers by the dozen.

Full Service - 10 pcs. \$41.94 per guest

Half Service - 5 pcs. \$26.34 per guest

Add 3 Appetizers to your buffet package for \$11.94 per guest



## Afterthoughts

**Dessert Buffet**                               \$6.95 per guest

Choose from the assortment, 3 pieces per person, add on of 0.75 per guest for macarons

**Late Night Snack**                           \$8.95 per guest

Add on to your buffet. Either a live action station or a late night snack. Price only valid in conjunction with an existing buffet. If you would like it as a stand-alone please ask for the cost.

If there is something that you would like instead please do not hesitate to ask. We aim to accommodate requests, allergies and substitutions.

- Includes coffee, tea & assorted juices
- Minimum 20 people required
- All prices are per person unless stated otherwise
- Prices quoted in this package are subject to change and do not include taxes and Service charges

# Entrees

## Chef's Carvery

**Roast Beef** – dijon rosemary crust, gravy, horseradish

**Roast Pork loin** - caramelized pineapple salsa

**Lemon Herb Roast Chicken** - whole cut

**Cider Braised Ham** – apple cider and pineapple braised and glazed

**Salt baked leg of Lamb** – bacon, garlic and rosemary

## Premium Carvery

**Canada AAA Prime Rib** - gravy, horseradish \$10pp

**Slow Roast Entrecote** (striploin) - gravy, horseradish

\$10pp

**Beef Filet** – Black truffle sauce \$15pp

## Entrées

**Chicken Madeira** - sautéed chicken, portabella mushrooms, fresh thyme, madeira wine, chicken broth

**Indian Butter Chicken** - baked with vegetables

**Chicken Mole de Cacahuete** - chicken braised in chocolate and chilies, crumbled with tortillas and sesame seeds

**Cassoulet** - white beans baked with bacon, chicken, sausage, tomatoes, herbs and white wine

**Jambalaya** – rice, shrimp, sausage, chicken, vegetable smoked tomato sauce

**Paella** - traditional Spanish dish of saffron rice, wine, sausage, shrimp, chicken and vegetables

**Enchiladas** - vegan, chicken or beef (lamb add \$2)

**Cochinita Pibil** - citrus pork, slow cooked, refried beans, pico de gallo, queso fresco, and crumbled tortillas

**Pork Loin Forestiere** – stuffed with forest mushroom in a cream sauce with tomatoes, onions and roasted garlic

## Grill Entrées

**Centre cut pork chops** - peach and oven dried tomato salsa

**Tandoori Pork Chops** - lemon raita

**Lemon Rosemary Marinated Chicken Breast**

**Sweet Thai grilled Chicken Quarters** - peanut sauce

**Chili Verde Pork Kebabs** – verde sauce

**Chicken Tikka Masala** - tamarind chutney

**Pork Loin Saltimbocca** - stuffed with prosciutto, sage and gouda

## Premium Grill Entrées

Per Person Surcharge)

**Ribeye** (6 oz California cut)

\$7pp **New York** (6 oz California

Cut) \$7pp **Filet Mignon** (6 oz)

\$15pp

## Smoked Meat Entrées

**Brisket** - signature rub, slow cooked

**Back Ribs** - signature rub, bbq sauce

**Pulled Pork** - bbq sauce or go **vegan** with pulled sweet potato

**Smoked Chicken** - signature rub

## Specialty Smoked Meat Entrées

**Jamaican Jerked Pork Loin**

**Jamaican Jerked Chicken** (whole cut)

**Smoked Prime Rib** \$14pp

We are happy to accommodate any vegan and vegetarian menus, the options are endless so please contact us to discuss.

**\*Let us know if there is something you want that you do not see. We are open to new ideas!**

\*\* Some entrée combinations may incur additional labour charges. We will inform you if that is the case

Children under 8 are free to a maximum of 10% of the total guest count..

# Sides

## Vegetables

**Beet Bourguignon** - almond quinoa pilaf, vegan  
**Slow Roasted Roots** - carrots, celery, red onion, rutabaga and parsnip, fresh herbs and olive oil, vegan  
**Ratatouille** - tomato, zucchini, pepper eggplant and onions with basil, garlic and olive oil, vegan  
**Kung Poa Cauliflower** – peanuts, scallions, vegan  
**Shawarma Roasted Cauliflower** - smoked tomato sauce, vegan  
**Lentils and Chick Peas** – lemon sauce, greens, vegan  
**Thai Red Curry** - vegetable coconut, toasted cashews, basil, cilantro, lime leaves vegan  
**Aloo Gobi** - cauliflower and potatoes in tomato curry, vegan  
**Slow Roasted Carrots** - cumin seed and garlic yogurt vegetarian  
**Sautéed Mushrooms** - fresh oregano and red wine, vegetarian  
**Garlic Green Beans** – garlic butter - vegetarian  
**Succotash** – corn, bacon and vegetables sautéed with garlic and chilies.

## Hot Sides

**Butter Roasted Nugget Potatoes** - fresh rosemary and garlic, vegetarian  
**Lemon Potatoes** – thyme, lemon slow roast, vegetarian  
**World Famous Scalloped Potatoes** - we're not kidding!  
**Roast Garlic Mash** yukon gold potatoes, vegetarian  
**Rice Pilaf** - vegetables, fresh herbs, and vegetable stock, vegan  
**Vegetable Jambalaya** - vegetables, tomato sauce and spices  
**Saffron Rice** – ham, green peas  
**Mexican rice and beans** – black beans, vegetables, spices, vegetable stock, vegan  
**Molasses baked Black Eyed Peas** – bacon, great for bbq's  
**Quinoa Pilaf Almond** – lemon, olive oil, parsley, vegan

## Add Ons

**Garlic Prawn Skewers** \$4.95 ea  
**Juniper Cured Salmon** - chilled \$80/10 people  
**Steak Mushrooms** - Butter sautéed \$18.50/10 people  
**Antipasto Platter** – assorted meats, cheeses, pickled vegetables, breads and spread \$80/10 people  
**Charcuterie Board** - \$90/10 people  
**Domestic Cheese Board** - \$80/10 people  
**Imported Cheese Board** - \$100/10 people  
**Crudité Platter and Dip** - \$65/10 people  
**Fruit Platter and Dip** - \$65/10 people

## Salads

**Red Potato Salad** - lemon tarragon dressing, grilled zucchini, sun dried tomato, vegan  
**Thai Noodle Salad** – crispy rice noodles, sweet Thai dressing, julienned vegetables, cilantro, peanuts, vegan  
**Tabouli** – quinoa, tomato, cucumber, peppers, lemon, mint, parsley, vegan  
**Green Been Horseradish Salad** – lemon, toasted groats, vegan  
**Cucumber Dill Salad** - lemon, vinaigrette, vegan  
**BBQ Chick Pea Salad** – corn, tomatoes, cucumbers, red onion, herbs, vegan  
**Classic Caesar** - crisp romaine, creamy house caesar dressing, garlic croutons, parmesan, vegetarian  
**Greek Salad** - peppers, tomato, cucumber, red onion, olives and feta in greek salad dressing, vegetarian  
**Beets and Greens** - mandarin oranges, goat cheese and walnuts, orange tarragon vinaigrette, vegetarian  
**Spring Greens** - berry vinaigrette, sunflower seeds, goat cheese, vegetarian  
**Spinach Salad** - fresh strawberries, sunflower seeds, dried cranberries, red onion, balsamic vinaigrette, vegetarian  
**Watermelon Salad** - Feta cheese, fresh mint, olive oil dressing, vegetarian  
**Insalata Caprese** - vine ripened tomato, fior de latte cheese, basil, balsamic syrup, vegetarian  
**Yukon Gold Potato Salad** - bacon dressing, green onion, roasted pepper, crumbled blue cheese

# Appetizers

## Things on Bread

**Smoked Salmon Sockeye Crostini** – black currant crisp, spiced cream cheese, fresh dill

**Tostada Mexicano** – guacamole, black beans, pico, chicken, beef, pork or vegan

**Spinach and Artichoke Crostini** – asiago, vegetarian

**Panna Serrano** – orange, green olive salsa

**Salami and Fennel Crostini** – tarragon drizzle

**Caprese Bruschetta** – heirloom tomato, fior de latte and basil, vegetarian

**Broccoli Pate** – quinoa crackers, vegan

**Roast Sweet Potato Discs** - sundried tomato, smoked cashew “cream cheese” vegan

**Duck Confit** – parsnip puree, candied figs

## Hot and Tasty

**Stuffed mushrooms** – chicken, herbs, cream cheese

**Vegan Stuffed mushrooms** - roasted vegetables

**Forrest Mushroom & Blue Cheese Tart** – lemon Arugula

**Potato Pavé** – beet, salmon, horseradish cream

**Kung Poa Cauliflower** -one bite vegan, peanut sauce  
**Devils on Horseback** blue cheese stuffed dates wrapped in bacon

**Budjies** – spiced mashed potato croquettes with raita, vegetarian

**On the Stick** – Choose one: bulgogi beef, orange ginger pork or lemongrass chicken, meatball skewers

**Braised Beef Cheek Croustillant** – celery remoulade, salsa verde

## Cold and Tasty

**Saffron Prawns** – lemon aioli

**Goat Cheese Croquettes** – berbere spiced pistachios, dried cranberries, vegetarian

**Chilled Thai Seafood Cakes** – red chili mayo

**Prosciutto Wrapped Asparagus** – balsamic syrup

**Deviled Eggs** – grainy mustard, vegetarian

**Chicken & Pork Salad Rolls** – sesame drizzle

**Gougères** – cheese puffs filled with your choice of: sundried tomato artichoke cream, duck confit & fig mousse, truffle mousse

**Ceviche** – cucumber cups, cilantro citrus marinade

**Moroccan Lamb Tart** - pickled cherries

**Roasted Vegetable Terrine** – mascarpone goat cheese





# Afterthoughts

## Sweet Stuff

**Profiteroles** – assorted pastry creams and citrus curds

**Mini Cheesecake** – NY style chocolate and vanilla with seasonal fruit

**Vegan Baked Cheesecake** – NY style chocolate and vanilla with seasonal fruit  
add \$0.75 pp

**Mini Cupcakes** – Your choice on the flavours

**Mini Pies** – Seasonal fruit fillings

**Baked Doughnuts** - Glazed

**Macarons** – your choice of flavours and colours

**Vegan Macarons** – your choice of flavours and colours

**Assorted Pastry Platter** – lemon squares, vegan applesquares, brownies and an assortment of cheesecake bites, mini cupcakes and profiteroles

## Late Night Snacks

### Requires servers

**Grilled Cheese Sandwich Bar** – with 5 dips

**Taco Bar** - beef, chicken, pork assorted salsas

**Mashtini Bar** – mashed potatoes with a buffet of toppings

**Slider Trio** – 5 spice pulled pork, bbq pulled sweet potato, horseradish mustard pulled beef

**Late Night Mini Loaves** savoury or sweet, butter

**Cheese and Charcuterie board** - breads and crackers

**Sandwich Board** - let us discuss options



wedding & event catering

## PLATED DINNERS

Standard Option: 1 selection per the desired number of courses \$ = indicated price

Choice Entree Option: Select 1 Starter, \*3 Entrees (\*including 1 vegetarian), 1 Dessert  
Guests will select 1 of 3 Entrees at event.  
Menus will be provided \$ = starter + selected entree (+\$7.00 surcharge) + dessert

### Starter

**Tomato Gin Soup** – cheese points, crema \$6.50

**Spring Green Salad** - berries, sweet onions, sunflower seeds, berry vinaigrette, chevre \$6.50

**Baby Romaine Caesar Salad** - asiago, croutons, lemon-garlic dressing \$7.50

**Beetrees** – apple, bergamont, raisins, hazelnuts, torched peaches (Vegan) \$7.50

**Quinoa Tabouleh** – lemon, mint, parsley, tomato, cucumber, peppers (Vegan) \$7.50

**Watermelon Salad** – mint, feta olive oil drizzle \$7.50

**Shwarma Cauliflower** – roasted red pepper, smoked tomato sauce (Vegan) \$7.50

**Avocado and Shrimp Verrine** – avocado cream, fennel crackers \$8.00

**Sumac Seared Scallops** – pomegranate molasses, herbs and beet crisps \$8.00

**Confit** - parsnip puree, caramelized figs and toasted buckwheat groats \$8.00

- Includes coffee, tea & assorted juices
- Minimum 20 people required
- All prices are per person unless stated otherwise
- Prices quoted in this package are subject to change and do not include taxes and Service charges

**Main** \*Served with daily selected vegetables & lemon roasted nugget potato or potato pave

**Beet Bourguignon** - quinoa almond pilaf (Vegan) \$23.00

**Rice Paper Baked BC Salmon** - lemongrass, ginger, Daikon pineapple slaw, lemon aioli \$31.00

**Lemon Chicken Supreme** - pan roasted, thyme, garlic \$29.00

**Pork Chops Saltimbocca** - prosciutto, sage, fontina cheese \$30.00

**Prime Canadian 8oz New York Steak** – horseradish crust, wild foraged mushrooms, verjus soubis, perigeux sauce \$35.00

**Roasted Duck Breast** - duck confit, passion fruit Coulis \$32.00

### Dessert

**Tres Leches Apple Cinnamon Cobbler** - three milk sauce, vanilla creme fraiche \$7.50

**Chocolate Mouse Trio Torte** – Chocolate cake layers, white, milk, dark chocolate mousse \$8.50

**New York Cheesecake** - seasonal berries, shortbread crust, candied lemon, whip cream \$8.50

**Vegan Baked "Cheesecake"** - seasonal fruit, shortbread crust, coconut whip \$11.00

**P B & J Mille-Feuille** – peanut pastry, peanut butter mousse, grape jelly, peanut butter ganache, peanut glass, duck fat crumble \$11.00

**Brown Butter Hazelnut Torte** – Salted caramel, hazelnut chocolate mousse, caramel cage \$11.00

**Local Cheese & Fruit Plate** - candied pears, crusty baguette \$10.00

\*All items are gluten free.



## Bar & Wine

### CASH BAR

Individuals pay for their own drinks (Spirits: 1oz, Beer: 12oz, Wine: 5 oz)

Prices include 15% service charge and all applicable taxes

|                    |                   |
|--------------------|-------------------|
| Domestic Beer      | \$6.00 per bottle |
| Imported Beer      | \$7.00 per bottle |
| House Bar Liquor   | \$6.00 per drink  |
| Deluxe Bar Liquor  | \$8.00 per drink  |
| Wine by the Glass  | \$7.00 per glass  |
| Coolers and Ciders | \$7.00 per bottle |

If consumption is less than \$300.00, a bartender labor charge of \$100.00 will apply

### HOST BAR

Host pay for their own drinks (Spirits: 1oz, Beer: 12oz, Wine: 5 oz)

A 15% service charge and 12% taxes will be applied

|                   |                   |
|-------------------|-------------------|
| Domestic Beer     | \$4.59 per bottle |
| Imported Beer     | \$5.35 per bottle |
| House Bar Liquor  | \$4.95 per drink  |
| Deluxe Bar Liquor | \$6.12 per drink  |
| Glass of Wine     | \$5.35 per glass  |
| Cooler and Ciders | \$5.35 per bottle |

If consumption is less than \$300.00, a bartender labor charge of \$100.00 will apply

# Functions & Terms

## **BANQUET & MEETING FACILITIES**

The Kanata Kelowna Hotel & Conference Centre reserves the right to change meeting room locations when deemed necessary. Any changes will be communicated and in consultation with the client. Meetings and events must be vacated by the time indicated on the contract or additional room rental charges may apply. The Conference Centre also reserves the right to cancel, in advance or during the function and at its sole discretion, if it is determined that the hotel could be deemed liable for any inappropriate activities taking place during the event.

## **EVENT CONFIRMATION**

To confirm your event each page of your Function Contract must be signed and initialed where indicated and returned to the hotel along with an approved method of payment within three (3) days of receipt of the contract.

## **PAYMENT**

To confirm your function space a credit card authorization is required when returning your signing contract. Accounts with credit cards for payment will have the full charge billed to the credit card provided within one day of the event. All deposits are subject to the hotel cancellation policy. There is a government-enforced copyright tariff (Socan/Resound) which is \$62.64 plus 5% GST payable by event organizer.

## **MENU SELECTIONS**

Must be confirmed a minimum of fourteen (14) days prior to the function date.

## **GUARANTEE**

A guaranteed number of guests attending your function is required (7) business days prior to the event date. Billing for all applicable food and beverage items is based on the guaranteed number or the actual number of guests served, whichever is greater. Should a guaranteed number not be provided, the bill will be based on the most recent number provided or the actual number served, whichever is greater.

## **BANQUET BARS**

Servers require identification for any person ordering alcoholic beverages who appears to be under the age of 30 years old. A maximum of two (2) drinks per person will be served at any one time. The Kanata Kelowna Hotel & Conference Centre reserves the right to refuse service to any guest and will notify the convener / organizer of this immediately. All bartenders hold a valid Serving-it-Right certificate.

## **FUNCTION END TIME**

Last call for the bar is 11:30pm and all bars close at 12:00am (midnight). Music must be turned off at that time. Room must be vacated by 1:00am. No exceptions.

The Kanata Kelowna Hotel & Conference Centre  
2429 Highway 97 North  
Kelowna BC V1X 4J2  
T: 250 763 0500  
E: [kelownacatering@kanatainns.com](mailto:kelownacatering@kanatainns.com)  
[www.kanatainns.com/kelowna](http://www.kanatainns.com/kelowna)



## MEETING ROOM CANCELLATION

Cancellation charges are determined as follows: 30+ days prior to event date – no charge; 7 to 29 days prior to event date – 50% of room rental and tax; 4 to 6 days prior to event date – 100% of room rental plus applicable taxes; less than 4 days from to event date – 100% of room rental, catering charges and applicable taxes and service charges. All cancellations must be received in writing.

On behalf of the Kanata Kelowna Hotel & Conference Centre, we thank you for choosing us and look forward to welcoming your guests.

Please contact us directly to reserve your function

Kanata Kelowna Hotel & Conference Centre  
2429 Highway 97 N  
Kelowna, BC V1X 4J2  
250-763-0500  
[kelownacatering@kanatainns.com](mailto:kelownacatering@kanatainns.com)

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