

BY WYNDHAM

HOTEL & CONFERENCE CENTRE, KELOWNA, BC



EXEMPLARY CULINARY TEAM



PROFESSIONAL SERVICE

2021 CATERING MENU

2170 HARVEY AVENUE (HWY 97N), KELOWNA, BC, CANADA, VIY 6G8 PHONE: 250-860-9711 | EMAIL: SERGIO@RPBHOTELS.COM



AUDIO VISUAL EQUIPMENT

Projectors + Computer Accessories

Computer Data Projector \$220

Dedicated Wired Internet \$60

> Wireless Router \$50

Computer Speakers \$30

25ft VGA Cable Extension for Data Projector \$30

25ft HDMI Cable Extension for Data Projector \$30

Wireless Presentation Advancer + Pointer for Computer \$30

Sound Equipment

Wired Mic - Including Stand \$40

> Sound Mixer \$60

Wireless Lapel Mic \$90

Wireless Handheld Mic \$90

> CD/DVD Player \$40

SCREENS

ALL SCREENS INCLUDE PROJECTION TABLE, EXTENSION CORD + POWER BAR

> 6ft Screen \$60

8ft Screen \$80

10ft Screen \$120

Video Equipment

DVD Player \$40

40" TV/Monitor \$120



Power Cord + Power Bars \$5 each

Flipchart with Paper + Markers \$40

> Whiteboard with Eraser + Markers \$30

Flipchart Stand Only \$25

> Sign Easel \$20

Regular Speaker Phone \$40

Conference Speaker Phone \$90

8ft by 4ft Stage Riser \$50 per piece

30amp/220volt Power Distribution Box or Range Plug \$90



ALL EQUIPMENT + PRICING IS SUBJECT TO AVAILABILITY AT THE TIME OF BOOKING. ANY OTHER EQUIPMENT NEEDS? PLEASE GIVE US A CALL!



TAKE A BREAK

Refreshments

Freshly Brewed Regular and Decaf Coffee + Assorted Teas \$22.95 per 10 Cup Pot

OR

Unlimited Coffee/Tea/Herbal Tea Service For One Hour (Minimum 20 guests) \$2.95 per person/per break

> Hot Chocolate \$2.95 per package used

Iced Tea, 2% Milk, Apple, Orange, Grapefruit, Cranberry, Tomato or Clamato Juice \$19.95 - 60 oz Pitcher \$10.95 - 30 oz Pitcher

> Soft Drinks \$2.95 per can used



SNACKS

HOUSE BAKED MUFFINS + DANISHES

\$2.95 per person

Whole Fresh Fruit \$2.95 per person

Self Serve Toast with Butter + Preserves (Maximum 60 guests) \$3.50 per person

Bagels with Preserves + Cream Cheese \$3.95 each

> Assorted Squares \$2.95 per person

Assorted Granola Bars \$3.25 each

Fresh Vegetables + Dip \$5.50 per person

Fresh Sliced Fruit Platter \$5.50 per person

Assorted Cheese + Cracker Platter with Fruit Garnish \$7.50 per person

> Fruit Flavoured Yogurts \$29.95 per dozen

Large Gourmet Cookies \$22.95 per dozen









THEMED BREAKS

All themed breaks include freshly brewed coffee + assorted teas

CANDY BAR MINIMUM 25 REQUIRED

\$8.95 PER PERSON

Assorted Licorices

Assorted Mini Chocolate Bars + Treats

Assorted Soft Fruit Gummies

Assorted Soft Drinks

SNACK TIME MINIMUM 25 REQUIRED \$9.95 PER PERSON

Assorted Mini Chocolate Bars & Treats

Assorted Granola Bars

Assorted Chips + Snacks

Assorted Soft Drinks

CHOCOLATE TREAT

MINIMUM 25 REQUIRED

House-Made Decadent Orange Chocolate Mousse

Assorted Mini Chocolate Bars + Treats

CHOCOLATE MILK

Assorted Chocolate Cookies

Health Break

MINIMUM 25 REQUIRED

VANILLA YOGURT

FRESH SLICED FRUIT SALAD

CRUNCHY GRANOLA STATION WITH 2% MILK, SLICED Almonds, Dried Cranberries + Raisins

> Fresh Cut Vegetables + Homemade Dip



BREAKFAST BUFFETS



ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

THE CONTINENTAL BREAKFAST BUFFET

NO MINIMUM GUESTS REQUIRED

\$13.95 per person

CHOOSE ONE OF THE FOLLOWING: Fresh Sliced Fruit Platter Assorted Seasonal Whole Fruits

CHOOSE ONE OF THE FOLLOWING: Fresh Baked Muffins + Pastries Self Serve Toast Station with Assorted Fresh Breads (max. 60 guests)

> CHOICE OF THREE OF THE FOLLOWING: 2% Milk | Orange Juice | Apple Juice | Grapefruit Juice Cranberry Juice | Tomato Juice | Clamato Juice

> > INCLUDES THE FOLLOWING:

Assorted Preserves + Butter



BREAKFAST BUFFETS

ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

THE RAMADA BREAKFAST BUFFET

MINIMUM 25 GUESTS REQUIRED

\$19.95 per person

FLUFFY SCRAMBLED EGGS PREPARED IN YOUR CHOICE OF <u>ONE</u> OF THE FOLLOWING:

Seasonings + Butter

CHEF'S VEGETARIAN MEDLEY

Mozzarella + Cheddar

DENVER MIX OF ONIONS, PEPPERS + HAM

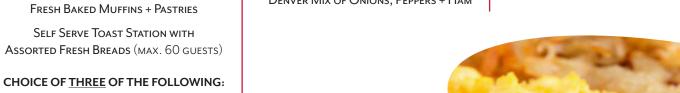
CHOICE OF ONE OF THE FOLLOWING:

Home-Style Hash Brown Potatoes

Home-Style Oatmeal with Brown Sugar, Milk, Almonds, Raisins + Dried Cranberries

CHOICE OF TWO OF THE FOLLOWING:

Breakfast Pork Sausage Oven Roasted Sliced Ham Crispy Canadian Bacon Strips



2% MILK | ORANGE JUICE | APPLE JUICE GRAPEFRUIT JUICE | CRANBERRY JUICE TOMATO JUICE | CLAMATO JUICE

INCLUDES THE FOLLOWING:

Preserves + Butter

CHOOSE ONE OF THE FOLLOWING:

FRESH SLICED FRUIT PLATTER

Seasonal Whole Fruits

CHOOSE ONE OF THE FOLLOWING:



BREAKFAST BUFFETS

ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

THE OKANAGAN BREAKFAST BUFFET

MINIMUM 30 GUESTS REQUIRED

\$23.95 per person

CHOOSE ONE OF THE FOLLOWING: Fresh Sliced Fruit Platter

Seasonal Whole Fruits

CHOOSE ONE OF THE FOLLOWING: Fresh Baked Muffins + Pastries

Self Serve Toast Station with Assorted Fresh Breads (max. 60 guests)

CHOICE OF THREE OF THE FOLLOWING:

2% MILK | ORANGE JUICE | APPLE JUICE GRAPEFRUIT JUICE | CRANBERRY JUICE TOMATO JUICE | CLAMATO JUICE FLUFFY SCRAMBLED EGGS PREPARED IN YOUR CHOICE OF <u>ONE</u> OF THE FOLLOWING:

Seasonings + Butter

Chef's Vegetarian Medley

Mozzarella + Cheddar

DENVER MIX OF ONIONS, PEPPERS + HAM

CHOICE OF ONE OF THE FOLLOWING:

Home-Style Hash Brown Potatoes

Home-Style Oatmeal with Brown Sugar, Milk, Almonds, Raisins + Dried Cranberries

CHOICE OF TWO OF THE FOLLOWING:

Breakfast Pork Sausage Oven Roasted Sliced Ham

CRISPY CANADIAN BACON STRIPS

CHOICE OF ONE OF THE FOLLOWING:

Belgian Waffles

French Toast

All of the above served with Strawberries in light syrup, Whipped cream, + table syrup

INCLUDES THE FOLLOWING:

Tomato Crowns Stuffed with Mushrooms + Herbs, Topped with Grated Parmesan

Assorted Preserves + Butter







PLATED BREAKFAST

When making course selections, please keep in mind that each guest must have the same menu

ALL BREAKFASTS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS





INCLUDES THE FOLLOWING: Daily Fresh Fruit Garnish

CHOICE OF ONE OF THE FOLLOWING

FOR THE WHOLE GROUP: pre-set on individual tables 2% Milk | Orange Juice | Apple Juice Grapefruit Juice | Cranberry Juice Tomato Juice | Clamato Juice

CHOOSE <u>ONE</u> OF THE FOLLOWING FOR THE WHOLE GROUP: *PRE-SET ON INDIVIDUAL TABLES*

> Fresh Baked Muffins with Preserves + Butter

FRESH SLICED FRUIT SALAD CUP

BREAKFAST IS SERVED

MINIMUM 25 GUESTS REQUIRED

\$21.95 per person

FLUFFY SCRAMBLED EGGS PREPARED IN YOUR CHOICE OF <u>ONE</u> OF THE FOLLOWING FOR THE WHOLE GROUP:

Seasonings + Butter Chef's Vegetarian Medley Mozzarella + Cheddar Denver Mix of Onions, Peppers + Ham

CHOICE OF <u>ONE</u> OF THE FOLLOWING FOR THE WHOLE GROUP:

Fresh Sliced Tomatoes

Home-Style Hash Brown Potatoes

Baked Tomato Crowns Topped with Parmesan

CHOICE OF <u>TWO</u> OF THE FOLLOWING FOR THE WHOLE GROUP: CANADIAN BACK BACON

OVEN ROASTED SLICED HAM

CRISPY CANADIAN BACON STRIPS

Double Smoked Farmers Sausage



GOOD MORNING ADDITIONS

CAN BE ADDED TO ANY BREAKFAST MENU OR ORDERED SEPARATELY

Assorted Seasonal Whole Fruits \$2.95 per person

Self Serve Toast Station with Assorted Fresh Breads, Butter + Preserves (maximum 60 guests) \$3.50 per person

CRUNCHY GRANOLA WITH MILK, ALMONDS, RAISINS + DRIED CRANBERRIES \$3.50 per person

Assorted Bagels with Cream Cheese, Butter + Preserves \$3.95 per person Hot Oatmeal with Milk, Brown Sugar, Almonds, Raisins + Dried Cranberries (minimum 20 guests) \$4.50 per person

> Fresh Sliced Fruit Platter \$5.50 per person

Domestic + Imported Cheese Platter \$7.50 per person

Hard Boiled Eggs served in a Hot Chafing Dish (minimum 3 dozen order) \$34.95 per dozen

Assorted Fruit Flavoured Yogurts \$29.95 per dozen





ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

WORKING LUNCHEON SELECTION

NO MINIMUM GUESTS REQUIRED

\$19.95 per person

CHEF INSPIRED SOUP CREATION

Assorted Fresh Breads with a Variety of Fillings (One sandwich per person - 1/4 vegetarian sandwiches unless otherwise specified)

TUSCAN MIXED GREENS WITH ASSORTED DRESSINGS

OLIVES + PICKLES

Assorted Gourmet Cookies (One cookie per person)

ADD ADDITIONAL 1/2 SANDWICH EACH \$4.95 PER PERSON

UPGRADE TO CHEDDAR CHEESE TORTILLA WRAPS \$1.95 PER PERSON





All lunch buffets include freshly brewed coffee + assorted teas

Build Your Own Sandwich Buffet

MINIMUM 25 GUESTS REQUIRED

\$22.95 per person

CHEF INSPIRED SOUP CREATION

THREE DAILY CHEF CREATED SALADS

Assorted Selection of Fresh Deli Meats + Cheeses

Assorted Pickle, Olive + Pepper Platter

Deviled Egg Salad, Sliced Tomatoes, Cucumbers, Lettuce + Onions

Fresh Assorted Buns with Butter + Assorted Condiments

CHEF'S CHOICE DESSERT



WRAP IT UP LUNCH BUFFET

25 GUESTS REQUIRED **\$23.95 per person** Chef Inspired Soup Creation Assorted Tortilla Wraps

CHOOSE <u>ONE</u> OF THE FOLLOWING: House-Made Caesar Salad with Crispy Bacon Bits Tuscan Mixed Greens with Assorted Dressings

> CHOOSE <u>ONE</u> OF THE FOLLOWING: MEXI STYLE GROUND BEEF FAIITA SPICED SLICED CHICKEN BREAST

INCLUDES THE FOLLOWING: Deviled Egg Salad Vegetarian Greek Mix Diced Honey Ham Salad Salsa, Sour Cream + Guacamole Sliced Dill Pickles + Sliced Hot Peppers Diced Tomatoes, Shredded Lettuce, Sliced Black Olives + Shredded Cheese

CHEF'S CHOICE DESSERT

BEEF DIP BUFFET

MINIMUM 25 GUESTS REQUIRED **\$23.95 PER PERSON**

CHEF INSPIRED SOUP CREATION

Three Daily Chef Created Salads

CHOOSE ONE OF THE FOLLOWING:

Pub Style French Fries Roast Nugget Potatoes

INCLUDES THE FOLLOWING:

House-Made Spicy Beef Chili Slow Roasted Sliced Baron of Beef Rosemary Au Jus Sliced Deli Cheese Platter Assorted Fresh Kaiser Rolls Mustard, Horseradish + Butter

CHEF'S CHOICE DESSERT





ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

ITALIAN LUNCH BUFFET

MINIMUM 25 GUESTS REQUIRED

\$23.95 per person

CHEF INSPIRED SOUP CREATION

Marinated Garden Vegetable Salad In Light Italian Dressing

TUSCAN MIXED GREENS WITH ASSORTED DRESSINGS

Marinated Tomato + Bocconcini Salad With Balsamic Dressing

Fresh Parmesan + Hot Chili Pepper Flakes

CHOOSE ONE OF THE FOLLOWING:

House-Made Traditional Beef Lasagna

VEGETARIAN LASAGNA WITH SPICY MARINARA SAUCE

CHOOSE ONE OF THE FOLLOWING:

GRILLED HOUSE-MADE GARLIC TOAST

Fresh Focaccia Bread

INCLUDES THE FOLLOWING:

CHEF'S CHOICE DESSERT



ASIAN LUNCH BUFFET

MINIMUM 25 GUESTS REQUIRED

\$23.95 per person

Chef Inspired Soup Creation Oriental Coleslaw with Sesame Dressing Thai Noodle Salad with Cashew + Peanut Dressing Tuscan Mixed Greens + Assorted Dressings

MEDLEY OF FRESH STIR FRIED VEGETABLES MIXED WITH YOUR CHOICE OF <u>ONE</u> OF THE FOLLOWING:

SAUTÉED SIRLOIN STEAK STRIPS

SLICED GRILLED CHICKEN BREASTS

VEGETARIAN WITH CHOW MEIN NOODLES

YOUR CHOICE OF <u>ONE</u> OF THE FOLLOWING SAUCES TO BE MIXED WITH YOUR ABOVE SELECTION:

Teriyaki

GLUTEN FREE SWEET CHILI

INCLUDES THE FOLLOWING:

SAVOURY RICE PILAF

MINI VEGETARIAN SPRING ROLLS WITH PLUM SAUCE

CHEF'S CHOICE DESSERT

GREEK LUNCH BUFFET

MINIMUM 25 GUESTS REQUIRED

\$24.95 per person

CHEF INSPIRED SOUP CREATION

TRADITIONAL GREEK SALAD

VEGETARIAN GREEK DOLMADES

TUSCAN MIXED GREENS WITH ASSORTED DRESSINGS

CHOOSE ONE OF THE FOLLOWING:

Beef Souvlaki

CHICKEN SOUVLAKI

CHOOSE ONE OF THE FOLLOWING:

Greek Style Potatoes

Homemade Rice Pilaf

INCLUDES THE FOLLOWING:

Baked Spinach Spanakopita

Fresh Lemon Wedges + Tzatziki

CHEF'S CHOICE DESSERT





ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

Build Your Own Slider Lunch Buffet

MINIMUM 40 GUESTS REQUIRED \$25.95 per person Chef Inspired Soup Creation House-Made Creamy Coleslaw Tuscan Mixed Greens with Assorted Dressings

CHOOSE <u>ONE</u> OF THE FOLLOWING: Hot Pub Style French Fries with House-Made Beef Gravy Fresh Seasonal Vegetable Platter with Creamy Herb Dip

CHOOSE ONE OF THE FOLLOWING:

Mini Beef Patty Crunchy Breaded Chicken

INCLUDES THE FOLLOWING:

Mini Buns Leaf Lettuce, Diced Onions, Sliced Tomatoes House-Made Spicy Beef Chili Shredded Cheese Assorted Pickle, Olive + Pepper Platter Mayo, Mustard, Ketchup, Green Relish + Butter Chef's Choice Dessert





RAMADA TURKEY LUNCH BUFFET

- MINIMUM 40 GUESTS REQUIRED
 - \$27.95 per person

CHOOSE FOUR OF THE FOLLOWING:

Three Bean Salad Curry Pasta Salad Creamy Coleslaw Salad Traditional Potato Salad Marinated Vegetable Salad Asian Style Coleslaw with Sesame Dressing Assorted Pickle, Olive + Pepper Platter Chef Inspired Soup Creation Watermelon + Feta Salad with Fresh Herbs Spinach, Fresh Mushrooms + Orange Salad Tuscan Mixed Greens with Assorted Dressings House-Made Caesar Salad with Crispy Bacon Bits Marinated Tomato + Bocconcini Salad with Balsamic Dressing Fresh Seasonal Vegetables with House-Made Cream Herb Dip

> INCLUDES THE FOLLOWING: Oven Roasted Turkey Baked Herb + Onion Stuffing Hot Seasonal Vegetables House-Made Mashed Potatoes Savoury Turkey Gravy Cranberry Sauce Fresh Focaccia Bread + Butter Assorted Deluxe Cakes Fresh Sliced Fruit Tray



All lunch buffets include freshly brewed coffee + assorted teas

RAMADA ULTIMATE LUNCH BUFFET

MINIMUM 40 GUESTS REQUIRED

\$27.95 per person

CHOOSE FOUR OF THE FOLLOWING:

THREE BEAN SALAD CURRY PASTA SALAD CREAMY COLESLAW SALAD TRADITIONAL POTATO SALAD MARINATED VEGETABLE SALAD CHEF INSPIRED SOUP CREATION ASSORTED PICKLE, OLIVE + PEPPER PLATTER ASIAN STYLE COLESLAW WITH SESAME DRESSING WATERMELON + FETA SALAD WITH FRESH HERBS SPINACH, FRESH MUSHROOMS + ORANGE SALAD TUSCAN MIXED GREENS WITH ASSORTED DRESSINGS HOUSE-MADE CAESAR SALAD WITH CRISPY BACON BITS MARINATED TOMATO + BOCCONCINI SALAD WITH BALSAMIC DRESSING FRESH SEASONAL VEGETABLES

Fresh Seasonal Vegetables With House-Made Creamy Herb Dip

CHOOSE ONE OF THE FOLLOWING: TRADITIONAL BEEF LASAGNA

CHICKEN OR BEEF SOUVLAKI SPICY MARINATED TANDOORI CHICKEN BREAST BONELESS ROAST PORK LOIN WITH ROSEMARY AU JUS SLOW ROASTED BARON OF BEEF WITH ROSEMARY AU JUS SPICY MARINARA VEGETARIAN LASAGNA CREAMY ALFREDO VEGETARIAN LASAGNA SWEET CHILI ROASTED CHICKEN ORANGE GINGER ROASTED CHICKEN HERB COUNTRY ROASTED CHICKEN FILLET OF SALMON (CREAMY DILL OR PESTO OR HOLLANDAISE SAUCE)

\$3.95 EXTRA PER PERSON

CHOOSE ONE OF THE FOLLOWING:

HOUSE-MADE RICE PILAF Herb Roasted Potatoes

INCLUDES THE FOLLOWING:

Hot Seasonal Vegetables Fresh Focaccia Bread+ Butter Assorted Deluxe Cakes Fresh Sliced Fruit Tray





PLATED LUNCHES

When making course selections, please keep in mind that each guest must have the same menu

All lunches include freshly brewed coffee + assorted teas

LUNCH IS SERVED

25 GUESTS REQUIRED

APPETIZER CHOOSE ONE OF THE FOLLOWING FOR THE WHOLE GROUP

TRADITIONAL GREEK SALAD

CHEF INSPIRED SOUP CREATION

HOUSE-MADE CAESAR SALAD WITH CRISPY BACON BITS

Marinated Tomato + Bocconcini Salad With Balsamic Dressing

Tuscan Mixed Greens With your choice of <u>ONE</u> dressing: House-Made Creamy Ranch Italian Vinaigrette Fat Free Raspberry Vinaigrette Healthy Balsamic Vinaigrette



ENTRÉE CHOOSE <u>ONE</u> OF THE FOLLOWING FOR THE WHOLE GROUP

FLAME GRILLED CHICKEN BREAST WITH <u>ONE</u> OF THE FOLLOWING SAUCES:

Pesto Cream Sauce

WILD MUSHROOM TARRAGON SAUCE

Mediterranean Mix with Onions, Peppers, Olives, Marinara, Herbs + Feta Cheese

Includes Fresh Focaccia Bread + Butter

\$25.95 per person

CHICKEN SOUVLAKI SKEWERS + HOT SPANAKOPITA WITH HOUSE-MADE TZATZIKI + LEMON

\$26.95 per person

INCLUDES

Hot Seasonal Vegetables Chef's Choice of Accompanying Starch Chef's Choice Dessert





PLATED LUNCHES

When making course selections, please keep in mind that each guest must have the same menu

ALL LUNCHES BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

LUNCH IS SERVED - 2

MINIMUM 25 GUESTS REQUIRED

ENTRÉE CHOOSE <u>ONE</u> OF THE FOLLOWING FOR THE WHOLE GROUP

Fillet of Salmon (Creamy Dill or Hollandaise or Pesto Sauce)

\$27.95 per person

Slow Roasted Baron of Beef Topped with a Mini Yorkshire Pudding + Rosemary Infused Au Jus,

\$28.95 per person

Traditional Roasted Turkey With Herb + Onion Stuffing, Topped with Savoury Turkey Gravy, (MINIMUM 50 PEOPLE) \$28.95 per person

INCLUDES

Hot Seasonal Vegetables Chef's Choice of Accompanying Starch Fresh Focaccia Bread + Butter Chef's Choice Dessert







2021 MENU | PRICES ARE SUBJECT TO A 15% GRATUITY + APPLICABLE TAXES | PRICES SUBJECT TO CHANGE PH: 250-860-9711 | EMAIL: SERGIO@RPBHOTELS.COM | WWW.RPBHOTELS.COM

APPETIZER CHOOSE <u>ONE</u> OF THE FOLLOWING FOR THE WHOLE GROUP

TRADITIONAL GREEK SALAD

CHEF INSPIRED SOUP CREATION

HOUSE-MADE CAESAR SALAD WITH CRISPY BACON BITS

Marinated Tomato + Bocconcini Salad With Balsamic Dressing

Tuscan Mixed Greens With your choice of <u>ONE</u> dressing: House-Made Creamy Ranch Italian Vinaigrette Fat Free Raspberry Vinaigrette Healthy Balsamic Vinaigrette



LUNCH MENU ADD ON ITEMS

ADD ON TO ANY LUNCH MENU

Chef's Choice Daily Salad Creation \$4.25 per person Tuscan Mixed Greens with Assorted Dressings \$5.25 per person

House-Made Caesar Salad with Crispy Bacon Bits \$5.25 per person

Fresh Seasonal Vegetables With House-Made Creamy Herb Dipping Sauce \$5.50 per person

> Fresh Sliced Fruit Platter \$5.50 per person

Tortilla Chips with Salsa + Sour Cream \$4.95 per person

> House-Made Chili \$4.95 per person

Assorted Sandwiches with a Variety of Fillings \$11.95 per Sandwich

Selection of Fruit Flavoured Yogurts \$29.95 per dozen

Assorted Large Gourmet Cookies \$21.95 per dozen

> Assorted Granola Bars \$3.25 each

Chef's Choice Dessert \$4.25 per person

Assorted Squares \$2.95 each







PLATED DINNER

When making course selections, please keep in mind that each guest must have the same menu

ALL DINNER BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

MINIMUM 30 GUESTS REQUIRED CHOICE OF ONE APPETIZER + ONE DESSERT INCLUDED IN THE PRICE OF MAIN COURSE.

ENTRÉE CHOOSE <u>ONE</u> OF THE FOLLOWING FOR THE WHOLE GROUP CHICKEN BREAST - \$39.95 (MUSHROOM TARRAGON OR MEDITERRANEAN) ROASTED PORK LOIN WITH MADAGASCAR SAUCE - \$39.95 ROAST BEEF WITH ROSEMARY AU JUS + YORKSHIRE PUDDING - \$39.95 OVEN ROASTED TURKEY WITH SAVOURY SAGE DRESSING - \$40.95 CHICKEN BREAST KIEV (STUFFED WITH HERB BUTTER) - \$40.95 CHICKEN CORDON BLEU (STUFFED WITH HAM + SWISS CHEESE) - \$40.95 CHICKEN FLORENTINE (STUFFED WITH HAM + SWISS CHEESE) - \$40.95 CHICKEN FLORENTINE (STUFFED WITH SPINACH + FETA CHEESE) - \$40.95 FILLET OF SALMON - \$41.95 (PESTO SAUCE, CREAMY DILL OR HOLLANDAISE SAUCE) GOZ PRIME RIB WITH YORKSHIRE PUDDING - \$44.95 (\$1.95 PER EVERY EXTRA OZ)

Chicken n' Rib Combo - \$45.95 (BBQ Chicken Breast with 1/2 Rack of Ribs)

DESSERT CHOOSE <u>ONE</u> OF THE FOLLOWING FOR THE WHOLE GROUP

CHEF'S CHOICE DELUXE CAKE

Cheesecake with Fruit Coulis

Fresh Fruit Salad

House-Made Decadent Orange Chocolate Mousse

INCLUDES FOR THE WHOLE GROUP

HOT SEASONAL VEGETABLES

CHEF'S CHOICE OF ACCOMPANYING STARCH

Fresh Focaccia Bread + Butter

APPETIZER CHOOSE <u>ONE</u> OF THE FOLLOWING FOR THE WHOLE GROUP

Deluxe Pasta Salad

JUMBO PRAWN COCKTAIL

TRADITIONAL GREEK SALAD

HOUSE-MADE CAESAR SALAD WITH CRISPY BACON BITS

CHEF INSPIRED SOUP CREATION

Tuscan Mixed Greens With your choice of <u>ONE</u> dressing: House-Made Creamy Ranch Italian Vinaigrette Fat Free Raspberry Vinaigrette Healthy Balsamic Vinaigrette

> ADD AN EXTRA APPETIZER FOR \$4.95 PER PERSON



DINNER BUFFETS

ALL DINNER BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

RAMADA SIGNATURE DINNER BUFFET

MINIMUM 40 GUESTS REQUIRED

\$39.95 per person

ASSORTED SALADS + PLATTERS CHOOSE <u>SIX</u> OF THE FOLLOWING:

Deluxe Pasta Salad Traditional Greek Salad Creamy Country Coleslaw House-Made Caesar Salad with Crispy Bacon Bits Deluxe Bean Salad Country Potato Salad Italian Vegetable Salad Marinated Mushroom Salad Tomato + Artichoke Vinaigrette Assorted Olive + Pickle Platter Creamy Cucumber + Sour Cream with Dill Fresh Raw Vegetables + Dip Delicious Deviled Egg Platter Tuscan Mixed Greens with Assorted Dressings

ENTRÉES CHOOSE TWO OF THE FOLLOWING: OVEN ROASTED SLICED ROAST BEEF HONEY GLAZED SLICED BAKED HAM ROASTED BONELESS PORK LOIN WITH AU JUS DELUXE BEEE STROGANOEE OVEN ROAST TURKEY WITH SAVOURY SAGE DRESSING HOUSE-MADE LASAGNA (VEGETARIAN OR MEAT OR SEAFOOD) SEAFOOD NEWBERG (Assorted Seafood in White Wine Cream Sauce) **ROASTED CHICKEN** (Herb Roasted or Gluten Free Sweet Chili OR HONEY GARLIC OR BBQ SAUCE) **GRILLED CHICKEN BREAST** (MUSHROOM TARRAGON OR TOMATO MEDITERRANEAN SAUCE)

Stir Fry (Beef or Chicken or Shrimp) (Teriyaki or Honey Garlic or Gluten Free Sweet Chili)

ADD AN EXTRA MAIN COURSE ITEM - \$3.95 PER PERSON

STARCHES

CHOOSE TWO OF THE FOLLOWING:

House-Made Rice Pilaf House-Made Mashed Potatoes Buttered Noodles Roasted Potatoes Scalloped Potatoes Penne Primavera (Alfredo or Tomato Sauce)

INCLUDES

Hot Seasonal Vegetables Fresh Focaccia Bread + Butter

DESSERTS - ALL INCLUDED

Assorted Deluxe Cakes Sliced Fresh Seasonal Fruit Platter House-Made Decadent Orange Chocolate Mousse



DINNER BUFFETS

ALL DINNER BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

RAMADA DELUXE DINNER BUFFET

MINIMUM 60 GUESTS REQUIRED

\$49.95 per person

ENTRÉE

CHOOSE THREE OF THE FOLLOWING:

Boneless Roasted Pork Loin with Au Jus

OVER ROASTED SLICED ROAST BEEF

Scallop + Shrimp Jambalaya (spicy)

Oven Roasted Turkey with Savoury Sage Dressing

Medallions of Beef with Green Peppercorn Sauce

Seafood Newberg (Assorted Seafood in White Wine Cream Sauce)

Fillet of Salmon (Creamy Dill or Pesto or Hollandaise Sauce)

Chicken Breast (Mushroom Tarragon or Tomato Mediterranean Or Pesto Sauce)

STARCHES

CHOOSE TWO OF THE FOLLOWING:

House-Made Rice Pilaf House-Made Mashed Potatoes Buttered Noodles Roasted Potatoes Scalloped Potatoes Penne Primavera (Alfredo or Tomato Sauce)

INCLUDES

Hot Seasonal Vegetables Fresh Focaccia Bread + Butter

DESSERTS - ALL INCLUDED

Assorted Deluxe Cakes Domestic + Imported Cheese Platter Sliced Fresh Seasonal Fruit Platter

ASSORTED SALADS + PLATTERS ALL INCLUDED:

Rotini Pesto Deluxe Pasta Salad

TRADITIONAL GREEK SALAD

House-Made Caesar Salad with Crispy Bacon Bits

Tuscan Mixed Greens with Assorted Dressings

SPINACH + ORANGE SALAD WITH CREAMY CUCUMBER DRESSING

Assorted Olive + Pickle Platter

Fresh Raw Vegetables + Dip

DELICIOUS DEVILED EGG PLATTER

Jumbo Tiger Prawns With Seafood Cocktail + Sweet Chili Sauces Sliced Smoked Salmon with Capers, Cream Cheese +

Sliced Rye Bread

RAMADA® BY WYNDHAM HOTEL & CONFERENCE CENTRE, KELOWNA, BC

APPETIZER RECEPTION

PER PERSON PRICING

SELECTION 2

MINIMUM 40 GUESTS REQUIRED **\$25.95 per person** Assorted Fancy Canapés Delicious Deviled Egg Platter Fresh Raw Vegetables + Dip Traditional Greek Dolmades Assorted Cheese Platter with Fruit Garnish Sausage Rolls Teriyaki Wingettes Chicken Brochettes Assorted Mini Quiche Vegetable Spring Rolls

SELECTION 3

MINIMUM 40 GUESTS REQUIRED **\$26.95 per person** Assorted Fancy Canapés Delicious Deviled Egg Platter Fresh Raw Vegetables + Dip Spinach + Artichoke Dip Assorted Cheese Platter with Fruit Garnish Spanakopita Spanakopita Spanakopita Pork Pot Stickers Teriyaki Wingettes Chicken Brochettes Sautéed Garlic Prawns Stuffed Mushroom Caps

SANDWICH BUILDER

SELECTION 1

MINIMUM 40 GUESTS REQUIRED

\$24.95 PER PERSON

TORTILLA CHIPS + DIP

ASSORTED FANCY CANAPÉS

FRESH RAW VEGETABLES + DIP

Assorted Cheese Platter with Fruit Garnish

TRADITIONAL GREEK DOLMADES

SAUSAGE ROLLS

BBQ MEATBALLS

VEGETABLE SPRING ROLLS

BREADED ZUCCHINI STICKS

MINIMUM 25 GUESTS REQUIRED LATE NIGHT ONLY SANDWICH SNACK

\$16.95 per person

Assorted Deli Meats

Assorted Cheese Slices

SLICED TOMATOES, ONION + PICKLES

Mayo, Mustard + Butter

Fresh Rolls

PRE-MADE SANDWICHES

ONE PER PERSON

\$12.95 per person

Assorted Sandwiches

OLIVES & PICKLES

ROAST BEEF SNACK

MINIMUM 50 GUESTS REQUIRED SNACK SIZED ONLY **\$21.95 per person**

Oven Roasted Sliced Roast Beef

Au Jus

Horseradish + Mustard

Fresh Rolls + Butter



ADDITIONAL APPETIZERS

HOT CHOICES

MINIMUM 3 DOZEN PER ITEM ORDERED - PER DOZEN PRICING Spicy Crab Poppers - \$19.95 Vegetarian Spring Rolls - \$19.95 BBQ Meatballs - \$19.95 Sausage Rolls - \$20.95 Chicken Wings - \$20.95 Choose from: teriyaki or honey garlic or spicy sweet chili Assorted Mini Quiches - \$20.95 Spanakopita - \$20.95 Spanakopita - \$20.95 Breaded Fantail Prawns - \$22.95 Chicken Brochettes - \$23.95 Bacon Wrapped Scallops - \$24.95 Jumbo Breaded Torpedo Prawns - \$29.95

MINIMUM 6 DOZEN PER ITEM ORDERED - PER DOZEN PRICING

Sautéed Prawns - \$21.95 Choose from: garlic or orange ginger or Cajun sauce Stuffed Mushroom Caps - \$22.95

COLD CHOICES

Assorted Cheese + Cracker Platter with Fruit Garnish - \$7.50 per person FRESH RAW VEGETABLE + DIP PLATTER - \$5.50 PER PERSON Fresh Sliced Fruit Platter - \$5.50 per person Assorted Large Gourmet Cookies - \$22.95 per dozen Assorted Squares - \$2.95 per person Assorted Tortes + Cakes - \$6.95 per person TORTILLA CHIPS WITH SALSA + SOUR CREAM - \$4.95 PER PERSON SPINACH + ARTICHOKE DIP WITH BAGUETTE- \$59.95 PER TRAY (Serves Approximately 25 people) TORTILLA CHIPS WITH SALSA, SOUR CREAM, GUACAMOLE - \$69.95 PER TRAY (Serves Approximately 25 people) ITEMS BELOW ARE MINIMUM 3 DOZEN ORDERED TRADITIONAL GREEK DOLMADES WITH TZATZIKI - \$16,95 PER DOZEN Delicious Deviled Egg Platter - \$21.95 per dozen LARGE PRAWNS WITH SEAFOOD COCKTAIL SAUCE - \$21,95 PER DOZEN Assorted Canapés - \$23,95 per dozen SMOKED SALMON + CREAM CHEESE ON RYE BREAD - \$23,95 PER DOZEN





WINE LIST

LOCAL WHITE WINE - 750ML PER BOTTLE

WINEMAKERS HOUSE PINOT GRIGIO - \$28.69

GENTLE NOTES OF TROPICAL FRUITS AND A LIGHT. REFRESHING FINISH. SERVE CHILLED AND PAIR WITH CHICKEN DISHES, CREAM SAUCES OR SALAD.

MISSION HILL 5 VINEYARDS CHARDONNAY VQA - \$39.13

The aromatics begin with yellow peach, lemon, and jasmine. The mouth feel exudes FLAVOURS OF GREEN APPLE, FRESH PINEAPPLE, LIME, AND A PLEASANT CREAMINESS FROM OAK AGING. THE FINISH LINGERS ON THIS MEDIUM-BODIED WINE.

LOCAL RED WINE - 750ML PER BOTTLE

WINEMAKERS HOUSE CABERNET SAUVIGNON - \$28.69

BOLD AND FULL OF PLUM AND DARK FRUIT FLAVOURS WITH A LONG FINISH. PAIR WITH TOMATO PASTA DISHES OR ROASTED MEATS.

MISSION HILL 5 VINEYARDS CABERNET MERLOT VQA - \$43.48

Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot for extra body and tannins. Red currant and cherry aromas are on the nose and extend through TO THE FIRST SIP. WILD SAGE AND VANILLA NOTES INTERMINGLE. EIGHTEEN MONTHS OF OAK BARREL AGING COMPLETE THE LINGERING FINISH.

Is your wine not on the list? We would be happy to custom order wine for your special occasion! Call us for more details.

BAR PRICES

HOST BAR PRICES

COST OF DRINKS ARE CHARGED TO THE BANQUET ACCOUNT HOUSE WINE - \$6.09 PER GLASS - (502) HI-BALLS - \$6.09 PER DRINK - (102) COCKTAILS - \$6.09 PER DRINK - (10Z) Beer - \$6.09 per bottle - (341mL) UICE - \$3.81 PER GLASS SOFT DRINKS - \$3.57 PER GLASS PREMIUM DRINKS, COOLERS + BEERS - VARIES UPON SELECTION HOST BAR PRICES ARE SUBJECT TO APPLICABLE TAXES + GRATUITY.

CASH BAR PRICES

GUESTS PURCHASE THEIR OWN DRINKS HOUSE WINE - \$7.00 PER GLASS - (50Z) HI-BALLS - \$7.00 PER DRINK - (10Z) COCKTAILS - \$7.00 PER DRINK - (10Z) Beer - \$7.00 per bottle - (341mL) IUICE - \$4.00 PER GLASS SOFT DRINKS - \$4,00 PER GLASS PREMIUM DRINKS, COOLERS + BEERS - VARIES UPON SELECTION CASH BAR PRICES INCLUDE ALL APPLICABLE TAXES.

REFRESHING FRUIT PUNCH - \$69.95 PER GALLON

Alcoholic Fruit Punch - \$99.95 per Gallon - (1502 of Dark Rum)

(SERVES APPROXIMATELY 40 PUNCH GLASSES)

BARTENDING FEE OF \$30 PER HOUR (4 HOUR MINIMUM) WILL BE WAIVED IF BAR SALES EXCEED \$400 PER BARTENDER