



Eldorado Resort

Catering Menus 2025

Inquiries

250-979-2502

salesteam@eldoradoreresort.ca

eldoradoreresort.ca



ELDORADO
RESORT



Eldorado Resort

Catering Menus 2025

Welcome

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Thank you for choosing Eldorado Resort for your event.

Eldorado Resort is an independent resort, locally owned and operated since 1926. Framed by stunning architecture and unparalleled mountain and lake views, we welcome you to Kelowna's finest full-service waterfront resort. Beautifully located on the shores of Okanagan Lake, Eldorado Resort features two hotels connected by a picturesque boardwalk and world-class marina.

With our central location, over 9,000 square feet of event and meeting space, and abundance of supporting amenities, we welcome you and your guests to enjoy our enriching space and culinary offerings.

Our award-winning chefs have created menus with a variety of options to enhance everything from your breakfast or lunch to your reception or dinner. We take pride in our ability to tailor our buffet and plated menus to make your event comfortable and memorable.

The menus are focused on fresh, local and the highest quality ingredients. Attention to detail and personal care highlight an array of diverse flavours in every bite. Our team is happy to collaborate with you and accommodate any allergy or dietary requests, with advance notice.

"Thank you for trusting us with this very important event. I would like to personally welcome you to our Catering Menus, created in the spirit of hospitality, tailored to your needs and sure to make your event truly memorable. With a catering culinary team from around the world, our banquet chefs cultivate inspiring dining delights that will compliment your very special day. Each menu is designed with inventive consideration promising the highest caliber of ingredients and uniqueness. It will be an honour to cook for you, again, thank you for choosing the Eldorado Resort, we are grateful."

Alain Léger,
Resort Executive Chef



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G - Gluten Free **G+** - Gluten Free Option

V - Vegan **V+** - Vegan Option

N - Nut Free

Breakfast Buffets

4

Includes Giobean Coffee, Assorted Tea,
Assorted Juices

Continental

29 Per Guest

Freshly Baked Muffins, Croissants & Danishes

Assorted preserves, butter

Individual Parfaits **G+**

Greek yogurt, housemade granola, seasonal fruit

Assorted Fresh Fruit Platter **G, V+**

Honey poppyseed Greek yogurt dip

Healthy Start

32 Per Guest | 10 Guest Minimum

Egg White Bites **G**

Spinach, roasted red pepper, basil pesto,
parmesan

Chia Seed Parfaits **G V**

Fresh fruit, coconut milk & mint

Pressed Power Juices **G V**

Marinated Fruit Salad **G V**

Seasonal fruit, mint

Mini Avocado Toast

Sourdough bread, smashed avocado, pico de
gallo, goat feta, chili flakes, lemon zest

The Eldorado Breakfast

37 Per Guest | 10 Guest Minimum

Scrambled Eggs **G**

Fresh herbs

Breakfast Potatoes **G V**

Italian parsley

Breakfast Sausages & Crispy Bacon

Assorted Fresh Fruit Platter **G, V+**

Honey poppyseed Greek yogurt dip

Assorted Loaves & Croissants

Farmer's Breakfast

42 Per Guest | 10 Guest Minimum

Individual Frittata Egg Bites **G**

Spinach, goat cheese, roasted mushrooms

Farmer's Breakfast Sausages

Grilled Boston Ham **G**

French Toast **G+**

Warm maple syrup, orange whipped mascarpone

Breakfast Potatoes **G**

Italian parsley

Assorted Fresh Fruit Platter **G, V+**

Honey poppyseed Greek yogurt dip



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Breakfast Buffet Enhancements

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Priced Per Guest

10 Guest Minimum

Eggs Benedict **G+**9

1 Egg Per Guest | Canadian back bacon, poached egg, hollandaise sauce, English muffin

Smoked Salmon Benedict **G+** 11

1 Egg Per Guest | Smoked salmon, poached egg, hollandaise sauce, pickled onions, capers, English muffin

French Toast **G+**10

Warm maple syrup, orange whipped mascarpone

Buttermilk Pancakes.....9

Warm maple syrup, whipped cream, fresh berries

Belgian Waffles10

Warm maple syrup, whipped cream, fresh berries

Priced By Quantity

Mini Cinnamon Buns 36 per dozen

Caramel glaze

Bagel Station 30 per dozen

Toasted, assorted whipped cream cheeses

Chia Seed Parfaits **G V**..... 37 per dozen

Fresh fruit, coconut milk, mint

Individual Parfaits **G+**..... 36 per dozen

Greek yogurt, housemade granola, seasonal fruit



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Plated Breakfast

6

10 Guest Minimum | Same Starter for All Guests
| Maximum of 2 Entrée Choices | Pre-selections
Required 7 Days in Advance

Includes Giobean Coffee, Assorted Tea, Assorted Juices

Start

Marinated Fruit Salad **G V**

Seasonal fruit, mint

Housemade Granola **G+ V+**

Greek yogurt, fresh fruit & berries

Chia Seed Parfaits **G V**

Fresh fruit, coconut milk, mint

Entrée

Individual Frittata Egg Bites 36

Spinach, goat cheese, roasted mushrooms. Served
with breakfast potatoes, crispy bacon & basil
pesto roasted tomato

Scrambled Eggs34

Served with breakfast potatoes, crispy bacon &
basil pesto roasted tomato

Traditional Eggs Benedict **G+ 39**

Canadian back bacon, poached eggs,
hollandaise sauce, English muffin. Served with
breakfast potatoes & basil pesto roasted tomato

Smoked Salmon Benedict **G+ 46**

Smoked salmon, poached eggs, hollandaise sauce,
capers, pickled onions, English muffin. Served with
breakfast potatoes & basil pesto roasted tomato

Housemade Brioche French Toast.....35

Seasonal berry compote, orange whipped
mascarpone, maple syrup



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Breakfast Grab & Go

7

30 Per Guest | 10 Guest Minimum

All items prepared for off-premise
consumption & packed accordingly

Mains

Breakfast Sandwich G+

Farm fresh egg, artisan ham, aged white
cheddar cheese, vine ripened tomatoes, lemon
mayonnaise, English muffin

Vegetarian option available, please request in advance

Accompaniments

Fruit Flavoured Yogurt G

Assorted Mini Muffins G+

Individual Fresh Fruit G V

Assorted Cold Beverages G V





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Chef-Selected Breaks

8

All Include Giobean Coffee & Assorted Tea

Cookie Break

15 Per Guest | 10 Guest Minimum

Fresh baked assorted mini cookies, rice crispy squares

Loaf Cake Stand

17 Per Guest | 10 Guest Minimum

Banana, lemon, & chocolate zucchini

Power Break

18 Per Guest | 10 Guest Minimum

Assorted Greek yogurts, whole seasonal fruit, granola & protein bars, assorted individual smoothies

Breads & Spreads

18 Per Guest | 10 Guest Minimum

Tzatziki & hummus, grilled pita, sourdough crostinis, crackers

Wellness Retreat

38 Per Guest | 10 Guest Minimum

Energy Balls **G V**

Coconut, cocoa, dried fruit, seeds

Assorted Fresh Fruit Platter **G V**

Honey poppyseed Greek yogurt dip

Pressed Power Juices **G V**

A Day At The Spa

25 Per Guest | 10 Guest Minimum

Infused Water **G V**

Cucumber & mint, blackberry & lemon

Garden Vegetable Platter **G V**

Seasonal vegetables, green goddess dip

Assorted Fresh Fruit Platter **G, V+**

Honey poppyseed Greek yogurt dip



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À La Carte Items

9

Banana Bread 24 per dozen

Assorted Fresh Fruit Platter **G V+** ... 75 per platter
Serves 10 | Honey poppyseed Greek yogurt dip

Garden Vegetable Platter **G V** 80 per platter
Serves 10 | Seasonal vegetables, green goddess dip

Viennoiserie 30 per dozen
Assorted mini croissants & mini danishes

Freshly Baked Mini Muffins **G+** 21 per 2 dozen

Mini Cookie Platter 27 per 2 dozen
Assorted

Mini Cinnamon Buns 36 per dozen
Caramel glaze

Energy Balls **G** 70 per 2 dozen
Coconut, cocoa, dried fruit, seeds

Novelty Ice Cream Bars 96 per dozen

Whole Seasonal Fruit **G V** 4 per piece

Assorted Protein Bars 9 per piece

Freshly Baked Donuts 78 per 2 dozen
Assorted

Freshly Baked Donut Holes 36 per 2 dozen
Cinnamon Sugar

Apple Fritters 48 per dozen





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À La Carte Breaks

10

Drinks

Assorted Soft Drinks 5 per can

Bubly Flavoured Water 5 per can
Assorted flavours

Farming Karma Fruit Co. Soda..... 6 per can
Assorted flavours

Assorted Fruit Juices 6 per bottle

Small Sparkling Water 7 per bottle
San Pellegrino or Perrier, *based on availability*

Giobean Coffee & Assorted Tea 6 per guest

Hot Chocolate & Whipped Cream 6 per guest

Pressed Power Juices **G V** 10 per bottle

Individual Fruit Smoothies **G V+** 9 per glass
10 Guest Minimum | Assorted flavours



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Lunch Buffets

11

All Lunch Buffets Include Giobean Coffee & Assorted Tea

Santorini Greek Buffet

46 Per Guest | 20 Guest Minimum

Grilled Flatbread

Red pepper hummus, cucumber tzatziki

Greek Salad **G V+**

Roma tomatoes, cucumbers, red onions, goat feta, olives, oregano vinaigrette

Maroulosalata Salad **G V**

Artisan greens, chopped romaine, green onions, fresh dill & mint dressing

Roasted Chicken Thighs **G**

Lemon & fresh thyme

Baked Spanakopita & Tzatziki

Phyllo, spinach, goat feta

Rice Pilaf **G V**

Macedoine vegetables, lemon, fresh herbs

Greek Yogurt Panna Cotta **G N**

Mango salsa

Baklava Rolls

Layers of phyllo pastry, chopped nuts

Tuscan Italian Buffet

45 Per Guest | 20 Guest Minimum

Roasted Tomato Soup **G V+**

Basil, parmesan, extra virgin olive oil

Warm Housemade Focaccia

Extra virgin olive oil, balsamic vinegar

Caesar Salad **G+**

Romaine hearts, focaccia croutons, parmesan cheese, creamy dressing

Margherita Flatbread **G+ V+**

Bocconcini, marinara sauce, basil

Roasted Beef Meatballs

Marinara sauce, parmesan

Grilled Tuscan Chicken Penne **G+**

Pesto, parmesan, sundried tomatoes, spinach

Buttermilk Panna Cotta **G N**

Berry coulis, fresh blueberries

Italian Tiramisu **N**

Ladyfinger sponge, espresso, mascarpone



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Lunch Buffets

12

All Lunch Buffets Include Giobean Coffee & Assorted Tea

BBQ Cook Off

44 Per Guest | 20 Guest Minimum

Classic Coleslaw **G**

Green & red cabbage, carrot, grainy mustard & apple cider vinaigrette

Potato Salad **G**

Baby potatoes, hard boiled eggs, grainy mustard dressing, cornichons

Mac N Cheese

Herbed bread crumb, cheddar mornay sauce

Jalapeno Corn Bread

Cheddar, green onions

Build Your Own Burger Bar **G+ V+**

Grilled Beef Burger, Marinated Chicken Breast

Vegan Beyond Meat Available Upon Request

BBQ sauce, ketchup, mustard, relish, pickles, mayonnaise, red onions, lettuce, vine ripened tomatoes, aged cheddar, buns

Seasonal Fruit Crumble

Vanilla flavoured whipped cream

Carrot Cake

Cream cheese icing, toasted walnuts

Add BBQ Beef Brisket.....13 per guest

Add BBQ Baby Back Ribs18 per guest

Yucatan Taco Buffet

48 Per Guest | 20 Guest Minimum

Tortilla Soup **G+**

Chipotle, roasted bell peppers, black bean, sour cream, crisp tortillas

Mexican Watermelon Salad **G**

Watermelon, cucumber, jalapeno, goat feta, lime, mint & cilantro, Tajin seasoned pumpkin seeds

Build Your Own Taco or Bowl **G+ V+**

Chicken Tinga, Asada Shredded Beef

Vegan Beyond Meat Available Upon Request

Served with rice & beans, cilantro, salsa roja, pickled onions, slaw, sour cream, avocado crema, queso fresco, roasted corn, shredded lettuce, tortilla crisps, limes, pineapple salsa, hot sauce, soft flour tortillas

Vanilla Lime Cheesecake **N**

White chocolate, fresh cream

Hot Churros **N**

Warm chocolate sauce



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Lunch Buffets

13

All Lunch Buffets Include Giobean Coffee & Assorted Tea

New York Deli Buffet

45 Per Guest | 10 Guest Minimum

Chef Seasonal Soup G+ V+

Salads | Choose Two:

Okanagan Valley Salad G V+

Artisan greens, goat cheese, fresh blueberries, peach vinaigrette

Caesar Salad G+

Romaine hearts, focaccia croutons, parmesan cheese, creamy dressing

Potato Salad G

Baby potatoes, grainy mustard dressing, cornichons, hard boiled eggs

Sandwiches | Choose Two:

Country Ham & Cheese G+

Smoked ham, Swiss cheese, lettuce, grainy mustard aioli, dill pickle, bun

Slow Roasted Beef Baguette G+

Aged cheddar, roasted red pepper, dill pickles, arugula, horseradish aioli

Pastrami on Marbled Rye

Swiss cheese, sauerkraut, grainy mustard aioli, dill pickles

Roasted Turkey G+

Swiss cheese, red onion, arugula, cranberry chutney mayo, sourdough

Mediterranean Veggie Wrap V+

Falafel bites, red pepper hummus, tomato, red onion, goat feta, arugula, flour tortilla

Egg Salad Croissant

Celery, mayonnaise, green onions, shredded lettuce

Desserts:

Double Chocolate Brownies

Carrot Cake

Cream cheese icing, toasted walnuts

Fresh Fruit Salad G V N



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Mini Lunch Buffets

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All Lunch Buffets Include Giobean Coffee &
Assorted Tea

Mini Santorini Greek Buffet

38 Per Guest | Up to 19 Guests

Grilled Flatbread

Red pepper hummus, cucumber tzatziki

Greek Salad **G V+**

Roma tomatoes, cucumbers, red onions, goat feta, olives, oregano vinaigrette

Roasted Chicken Thighs **G**

Lemon & fresh thyme

Rice Pilaf **G V**

Macedoine vegetables, lemon, fresh herbs

Greek Yogurt Panna Cotta **G N**

Mango salsa



Mini Tuscan Italian Buffet

38 Per Guest | Up to 19 Guests

Warm Housemade Focaccia

Extra virgin olive oil, balsamic vinegar

Caesar Salad **G+**

Romaine hearts, focaccia croutons, parmesan cheese, creamy dressing

Grilled Tuscan Chicken Penne **G+**

Pesto, parmesan, sundried tomatoes, spinach

Italian Tiramisu **N**

Ladyfinger sponge, espresso, mascarpone





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Boathouse Boxed Lunch

15

35 Per Guest | 10 Guest Minimum

All items prepared for off premise consumption & packed accordingly

Mains

Country Ham & Cheese G+

Smoked ham, Swiss cheese, lettuce, grainy mustard, aioli, dill pickle, bun

Vegetarian option available, please request in advance

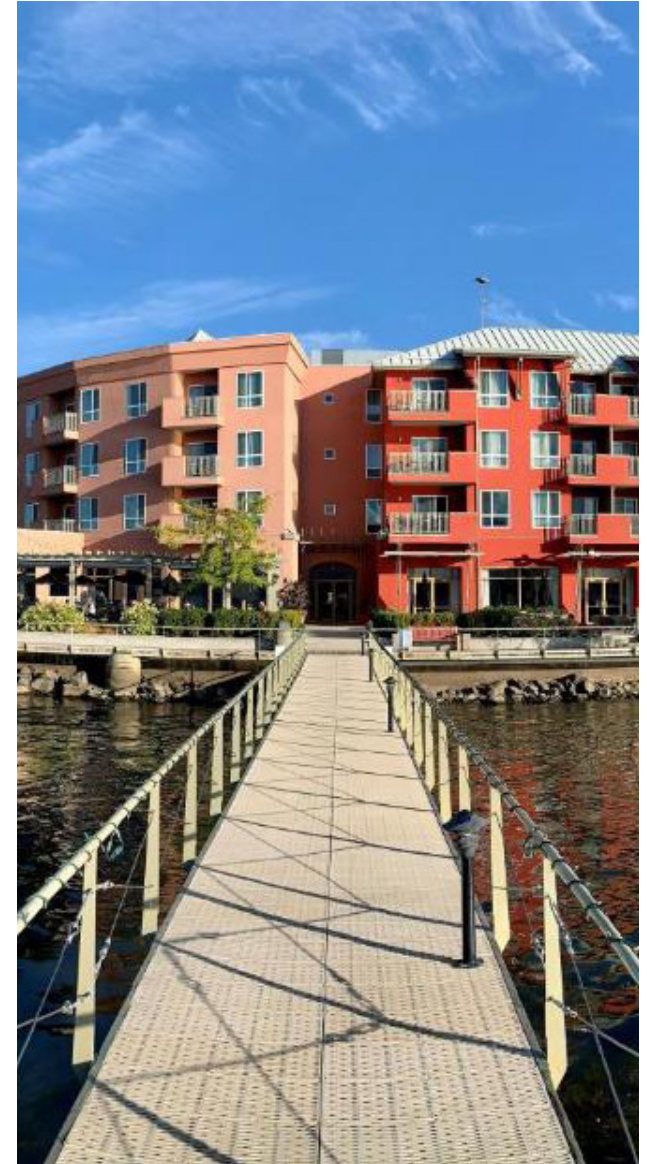
Accompaniments

Individual Fresh Fruit G V

Individual Bag of Potato Chips G V

Housemade Chocolate Chip Cookie G+

Assorted Cold Beverages G V





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Plated Lunch

16

10 Guest Minimum | Priced Per Guest Based on
Entrée Selection | Same Starter & Dessert for All
Guests | Maximum of 3 Entrée Choices |
Pre-selections Required 7 Days in Advance

Includes Artisanal Bread, Giobean Coffee &
Assorted Tea

Start

Okanagan Valley Salad **G V+**

Artisan greens, goat cheese, fresh blueberries,
peach vinaigrette

Caesar Salad **G+**

Romaine hearts, focaccia croutons, parmesan
cheese, creamy dressing

Vine Ripened Tomato & Bocconcini Salad **G**

Fresh basil, arugula, balsamic reduction, citrus
vinaigrette

Roasted Beetroot Salad **G V+**

Candied walnuts, goat cheese, sherry
vinaigrette

Roasted Tomato Soup **G V+**

Basil, parmesan, extra virgin olive oil

Butternut Squash Soup **G V**

Sage, coconut, pumpkin seeds

Entrée

Rosstown Farms Chicken Suprême **G**72

Smashed fingerling potatoes, seasonal
vegetables, hunter sauce

BC Lingcod **G**74

Smashed fingerling potatoes, seasonal
vegetables, dill butter sauce

Grilled Flat Iron Beef Steak **G**77

Medium rare, buttermilk mashed potatoes,
seasonal vegetables, onion jam, thyme jus

BC Steelhead Salmon **G**75

Buttermilk mashed potatoes, seasonal
vegetables, lemon herb butter sauce

Grilled Cauliflower Steak **G V** 69

Butternut squash & roasted pepper sauce, wild
rice & quinoa, micro greens & mint salad

Heirloom Tomato & Ricotta Tart..... 69

Flaky puff pastry, whipped citrus ricotta, basil,
mint, aged balsamic vinegar

Butternut Squash Ravioli 69

Hazelnut brown butter, sage, parmesan

Dessert

Classic Lemon Tart **N**

Blueberry compote, lemon curd, vanilla chantilly

Vanilla Bean Cheesecake **N**

Graham crust, berry compote, whipped cream

Pavlova **G N**

Diplomat cream, fresh fruit, mint



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Culinary Artistry

Prices are Per Guest | 20 Guest Minimum

Cheese & Charcuterie G+32
Selection of artisanal cheese & charcuterie,
marinated olives, pickles, mustards, chutneys,
artisanal breads & crackers

A Taste of Mumbai..... 28
6 Pieces Per Guest
Mini chicken & vegetarian samosas, paneer
tikka skewers, tandoori chicken skewers,
traditional raita, chutneys & dips

Seafood Bar G.....45
West coast oysters (2 pieces per guest) &
mignonette, prawn cocktail (3 pieces per
guest), smoked salmon, capers, green goddess
dressing, lemon wedge

Sushi Maki Bar G+ 30
5 Pieces Per Guest
California roll, dynamite roll, BC roll, yam roll,
vegetable rolls, wasabi, pickled ginger, soy
sauce

Mezze Platter G+ V+ 26
Marinated grilled vegetables, marinated olives,
pickled vegetables, grilled pita, red pepper
hummus, tzatziki, baba ghanoush, labneh,
za'atar, olive oil

Chef Stations

Prices are Per Guest | 20 Guest Minimum

All Stations are Chef Attended | Chef
Attended Stations are Priced at 160 Per Chef, Per
Station (2 Hours)
25-50 guests: 1 Chef
51-100 guests: 2 Chefs
101+ guests: 3 Chefs

Porchetta G+22
Slider buns, basil pesto aioli

BC Salmon Wellington "En Croute"33
Puff pastry, spinach, fresh dill, butter sauce

Rosemary Rubbed Lamb Leg24
Natural jus, grilled focaccia

Slow Roasted Beef Ribeye.....34
Yorkshire pudding, horseradish, mustard, red
wine demi

Risotto G18
Arborio rice, roasted wild mushrooms,
parmesan, sweet peas, truffle oil



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Receptions By Design

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Prices are Per Dozen | Minimum 2 Dozen Per Item

Cold Hors d'Oeuvres

Bocconcini & Grape Tomato Skewers **G V+64**
Fresh basil, balsamic reduction

Tuna Poke Spoons **G69**
Wasabi dressing, spring onions

Smoked Salmon Blinis68
Dill cream cheese, capers

Heirloom Tomato Tarts.....55
Ricotta, balsamic reduction

Bite-Sized BLTs **G+54**
Focaccia, pancetta, tomato, basil pesto

Watermelon & Goat Feta Spoons **G V+53**
Mint & pistachio

Sundried Mission Fig Crostinis **V+55**
Whipped goat cheese, spiced honey

Baby Shrimp Salad Spoons **G68**
Preserved lemon aioli, fresh dill

Mediterranean Pita Crisps **V.....54**
Red pepper hummus, cucumber salsa, za'atar

Cold Poached Prawns **G70**
Cocktail sauce

Hot Hors d'Oeuvres

Mini Vegetable Samosas53
Chutney

Mini Leek & Gruyère Quiches58

BBQ Pulled Pork Sliders72
Coleslaw, BBQ sauce

Tandoori Chicken Skewers **G73**
Raita

Crispy Vegetable Spring Rolls.....45
Sweet chili sauce

Tempura Prawns.....70
Togarashi aioli

Italian Meatballs.....60
Tomato marinara, shaved parmesan

Crispy Arancini **G54**
Sundried tomato, basil pesto aioli

Mini Spinach Spanakopitas55
Tzatziki

Mini Yorkshire Puddings79
Roast beef, red wine demi



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Signature Reception

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70 Per Guest | 20 Guest Minimum
8-10 pieces per guest

Cold Stationary

Mezze Platter **G+** **V+**

Marinated grilled vegetables, marinated olives, pickled vegetables, grilled pita, red pepper hummus, tzatziki, baba ghanoush, labneh, za'atar, olive oil

Cheese & Charcuterie **G+**

Selection of artisanal cheese & charcuterie, marinated olives, pickles, mustards, chutneys, artisanal breads & crackers

Cold Passed

Bocconcini & Grape Tomato Skewers **G** **V+**

Fresh basil, balsamic reduction

Tuna Poke Spoons **G**

Wasabi dressing, spring onions

Cold Poached Prawns **G**

Cocktail sauce

Hot Passed

Mini Vegetable Samosas

Chutney

Mini Leek & Gruyère Quiches

BBQ Pulled Pork Sliders

Coleslaw, BBQ sauce

Tandoori Chicken Skewers **G**

Raita

Mini Yorkshire Puddings

Roast beef, red wine demi





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Receptions

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Sweet Temptations

2 Dozen Minimum

Mini Cheesecakes30 per dozen

Fresh cream, berries

Coconut Panna Cottas V+26 per dozen

Mango fruit gelée

Profiteroles.....36 per dozen

Custard filled cream puffs, dark chocolate

Walnut Double Fudge Brownies25 per dozen

Mini Lemon Tarts32 per dozen

Lemon curd

Assorted Chocolate Truffles.....32 per dozen

Assorted Macarons G+38 per dozen

Italian Tiramisu Jars 40 per dozen

Ladyfinger sponge, espresso, mascarpone

Louisiana Beignets30 per dozen

Chocolate dipping sauce

Assorted Bars & Squares.....30 per dozen

Assorted Fruit Tartlets32 per dozen

Custard, seasonal fruit

Mini Berry Crumbles34 per dozen

Chocolate Fondue Station G+25 per guest

25 Guest Minimum | Fresh fruit, brownies, rice

crispy squares, marshmallow, cookies



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Chocolate Indulgence

28 Per Guest | 20 Guest Minimum

Chocolate Brownies

Mississippi Mud Cake

Assorted Chocolate Truffles

Chocolate Macarons

Chocolate Profiteroles

Cream puffs, dipped in chocolate

Dark Chocolate Mousse Cake

Gluten Free Desserts

30 Per Guest | 20 Guest Minimum

Mini Crème Brûlées **G**

Baked Yogurt **G**

Dark Chocolate Mousse **G**

Assorted Macarons **G**

Assorted Chocolate Truffles **G**

Assorted Marshmallows **G**





Eldorado Resort

Catering Menus 2025

Breakfast

Breaks

Lunch

Receptions

Dinner

Late Night Snacks

G - Gluten Free **G+** - Gluten Free Option

V - Vegan **V+** - Vegan Option

N - Nut Free

Mediterranean Buffet

22

75 Per Guest | 20 Guest Minimum
Includes Giobean Coffee & Assorted Tea

Cold Items

Grilled Flatbread

Red pepper hummus, tzatziki

Marinated Olives G V

Fresh herbs, orange, chili

Greek Salad G V+

Roma tomatoes, cucumbers, red onions, goat feta, olives, oregano vinaigrette

Okanagan Valley Salad G V+

Artisan greens, goat cheese, fresh blueberries, peach vinaigrette

Hot Items

Grilled Chicken Thighs

Lemon marinated, oregano

Spinach Spanakopitas

Tzatziki

Greek Lemon Potatoes V

Stewed tomatoes, sautéed kale

Rice Pilaf G V

Macedoine vegetables, lemon, fresh herbs

Dessert

Strawberry Yogurt Cake G N

White chocolate, fresh strawberries

Baklava

Layers of phyllo pastry, chopped nuts

Greek Yogurt Panna Cotta G N

Mango salsa





Eldorado Resort

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G - Gluten Free **G+** - Gluten Free Option

V - Vegan **V+** - Vegan Option

N - Nut Free

Myra Canyon Buffet

23

85 Per Guest | 20 Guest Minimum
Includes Giobean Coffee & Assorted Tea

Cold Items

Assorted Artisanal Breads

Okanagan Valley Salad **G V+**

Artisan greens, goat cheese, fresh blueberries, peach vinaigrette

Roasted Beet Salad **G V+**

Goat feta, fresh mint, spicy citrus dressing

Caesar Salad **G+**

Romaine hearts, focaccia croutons, parmesan cheese, creamy dressing

Hot Items

Maple & Dijon Glazed Pork Loin

Slow roasted, apple cider jus

BC Steelhead Salmon **G**

Lemon herb butter sauce

Mediterranean Pasta **G+**

Spinach, ricotta, roasted mushrooms, garlic confit, cherry tomatoes, parmesan

Roasted Fingerling Potatoes **G V**

Fresh rosemary & scallions

Chef Selected Seasonal Vegetables **G V**

Dessert

Vanilla Bean Cheesecake **N**

Graham crust, berry compote, whipped cream

Carrot Cake

Cream cheese icing, toasted walnuts

Strawberry Yogurt Cake **G N**

White chocolate, fresh strawberries

Assorted Fresh Fruit Platter **V N**





Eldorado Resort

Catering Menus 2025

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G - Gluten Free **G+** - Gluten Free Option
V - Vegan **V+** - Vegan Option
N - Nut Free

Okanagan Signature Buffet

24

95 Per Guest | 20 Guest Minimum
Includes Giobean Coffee & Assorted Tea

Cold Items

Assorted Artisanal Breads

Cheese & Charcuterie **G+**

Selection of artisanal cheese & charcuterie, marinated olives, pickles, mustards, chutneys, artisanal breads & crackers

Grilled Antipasti Platter **G V**

Grilled marinated vegetables, pickled vegetables

Okanagan Valley Salad **G V+**

Artisan greens, goat cheese, fresh blueberries, peach vinaigrette

Vine Ripened Tomato & Bocconcini Salad **G**

Fresh basil, arugula, balsamic reduction, citrus vinaigrette



Hot Items

High River Braised Beef **G**

Caramelized onion jus

Rosstown Farms Chicken Suprême **G**

Hunter sauce

Pan Seared BC Lingcod **G**

Citrus, dill & white wine cream sauce

Mushroom Ravioli

Sautéed wild mushrooms, maple-soy butter

Roasted Fingerling Potatoes **G V**

Fresh rosemary & scallions

Chef Selected Seasonal Vegetables **G V**

Dessert

Vanilla Bean Cheesecake **N**

Graham crust, berry compote, whipped cream

Grand Truffle Mousse Cake **N**

Fresh cream, dark chocolate

Italian Tiramisu **N**

Ladyfinger sponge, espresso, mascarpone

Apple Crumble Cake

Frangipane, apple chips

Assorted Fresh Fruit Platter **V N**



Eldorado Resort

Catering Menus 2025

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Late Night Snacks

G - Gluten Free **G+** - Gluten Free Option

V - Vegan **V+** - Vegan Option

N - Nut Free

Plated Dinner

25

10 Guest Minimum | Same Starter & Dessert for All Guests | Maximum of 3 Entrée Choices | Pre-selections Required 7 Days in Advance

Includes Artisanal Bread, Giobean Coffee & Assorted Tea

Start

Okanagan Valley Salad **G V+**

Artisan greens, goat cheese, fresh blueberries, peach vinaigrette

Marinated Beet Carpaccio **V+**

Pistachio dukkah spice, labneh, honey

Vine Ripened Tomato & Bocconcini Salad **G**

Fresh basil, arugula, balsamic reduction, citrus vinaigrette

Butternut Squash Soup **G V**

Sage, coconut, pumpkin seeds

Roasted Tomato Soup **G V+**

Basil, parmesan, extra virgin olive oil

Golden Potato Gnocchi

Goat cheese, celeriac purée, Calvados jus

Scallop & Tuna Crudo **G** | Add 6 Per Guest

Citrus, pickled onion, dill, jalapeno, extra virgin olive oil

Entrée

High River Braised Beef Short Rib **G** 88

Buttermilk mashed potatoes, seasonal vegetables, red wine jus

Rosstown Farms Chicken Suprême **G** 82

Smashed fingerling potatoes, seasonal vegetables, hunter sauce

BC Lingcod **G** 91

Smashed fingerling potatoes, seasonal vegetables, dill butter sauce

BC Steelhead Salmon **G** 92

Buttermilk mashed potatoes, seasonal vegetables, lemon herb butter sauce

Heirloom Tomato & Ricotta Tart 77

Flaky puff pastry, whipped citrus ricotta, basil, mint, aged balsamic vinegar

Grilled Cauliflower Steak **G V** 77

Butternut squash & roasted pepper sauce, wild rice & quinoa, micro greens & mint salad

Dessert

Chocolate Marquise **N**

Orange sesame tuile, sour cherry compote

Classic Lemon Tart **N**

Blueberry compote, lemon curd, vanilla chantilly

Vanilla Bean Cheesecake **N**

Graham crust, berry compote, whipped cream

Italian Tiramisu **N**

Ladyfinger sponge, espresso, mascarpone

Pavlova **G N**

Diplomat cream, fresh fruit, mint



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Eldorado Resort

Catering Menus 2025

Breakfast

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Late Night Snacks

G - Gluten Free **G+** - Gluten Free Option

V - Vegan **V+** - Vegan Option

N - Nut Free

Late Night Snacks

26

Poutine Bar

19 Per Guest | 15 Guest Minimum
Add BBQ Beef Brisket for 10 Per Guest

Crispy French Fries **G+**

Cheese curds, gravy, bacon bits, scallions,
sliced jalapenos

From the Forno

25 Per Flatbread | 6 Flatbread Minimum
Add 4 Per Gluten-Free Flatbread

Margherita **G+**

Basil, tomato sauce, bocconcini

Pepperoni **G+**

Tomato sauce, crushed oregano

Pesto Chicken **G+**

Cherry tomato, bacon, bianco sauce, parmesan

Slider Bar

26 Per Guest | 15 Guest Minimum | 3 Sliders Per
Guest

Pulled Pork

BBQ sauce, coleslaw

Braised Beef Brisket

Grainy mustard mayo, dill pickle, Swiss cheese

Beyond Meat Burgers **V**

Vegan cheese, vegan mayo, tomato

**Housemade BBQ & Salt and Vinegar Potato
Chips **G V+****

Movie Night

20 Per Guest | 15 Guest Minimum

Housemade BBQ & Salt and Vinegar Potato Chips

G V+

Classic ranch dip

Popcorn **G V**

Sweet & salty

Tortilla Chips **V+**

Pico de gallo, sour cream

Steamed Bao Buns

24 Per Guest | 15 Guest Minimum | 3 Buns Per
Guest

BBQ Pork

Char siu, hoisin, scallions, slaw

Sesame Pulled Chicken

Sweet chili sauce, pickled yuzu cucumbers

Fried Tofu **V**

Gochujang, kimchi, pickled carrot & daikon



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Eldorado Resort

Beverage Menus 2025

Inquiries

250-979-2502

salesteam@eldoradoresort.ca

eldoradoresort.ca



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Eldorado Resort

Beverage Menus 2025

Host Bar Service

Cash Bar Service

Wine List

Host Bar prices are subject to 20% surcharge, 11% liquor tax and 5% GST. Cash Bar prices are inclusive of all gratuity & applicable taxes.

If consumption per bar is less than \$750 before applicable taxes and gratuities, there will be a charge for each bartender at \$25 per hour for a minimum of four (4) hours.

Host Bar Service

Host Pays For Drinks

28

Classic Bar

Liquor 1oz | 7.75 Per Drink

Absolut Vodka, Beefeater Gin, Wiser's Rye, Olmeca Tequila, Lamb's White Rum, Captain Morgan's Spiced Rum, Ballentine's Scotch

Wine 5oz | 11 Per Glass

Hotel Eldorado Red, White or Rosé

-or-

Premium Bar

Liquor 1oz | 9.25 Per Drink

Gray Goose Vodka, Tanqueray Gin, El Dorado 12yr Rum, Kraken Spiced Rum, Gosling's Dark Rum, Olmeca Altos Plata Tequila, Glenlivet Scotch, Crown Royal Whisky

Wine 5oz | 12.25 Per Glass

Gray Monk Pinot Gris or Hester Creek Merlot

Sparkling 5oz | 15 Per Glass

Mionetto Prosecco

Both Classic & Premium Bars include:

Beer, Cider & Seltzer

Domestic, Craft & Import Beer

7.75 Per Bottle/Can

Growers Peach or Apple Cider

7.75 Per Bottle/Can

Nutrl Lime Seltzer

7.75 Per Bottle/Can

Non Alcoholic Beverages

Soft Drinks 5 Per Drink

Juice 6 Per Juice

Sparkling Water 250 ml | 7 Per Bottle

Heineken 0.0 6 Per Bottle/Can

Add Ons

Mimosa Bar 12 Per Guest

Minimum 25 People

Let your guests customize! Seasonal Fruit and Berries; Orange, Grapefruit, and Cranberry Juice

Caesar Bar 15 Per Guest

Minimum 25 People

Get creative with all the fun garnishes! Pickled Beans and Carrots, Assorted Charcuterie, Lemons, Limes, Assorted Olives and Peppers, Celery Sticks, Worcestershire, Tabasco, Sriracha



Eldorado Resort

Beverage Menus 2025

Host Bar Service

Cash Bar Service

Wine List

*Host Bar prices are subject to 20% surcharge, 11% liquor tax and 5% GST. Cash Bar prices are inclusive of all gratuity & applicable taxes.
If consumption per bar is less than \$750 before applicable taxes and gratuities, there will be a charge for each bartender at \$25 per hour for a minimum of four (4) hours.*

Cash Bar Service

Individuals Pay For Their Own Drinks

29

Classic Bar

Liquor 1oz | 10.5 Per Drink

Absolut Vodka, Beefeater Gin, Wiser's Rye, Olmeca Tequila, Lamb's White Rum, Captain Morgan's Spiced Rum, Ballentine's Scotch

Wine 5oz | 14.75 Per Glass

Hotel Eldorado Red, White or Rosé

-or-

Premium Bar

Liquor 1oz | 12.5 Per Drink

Gray Goose Vodka, Tanqueray Gin, El Dorado 12yr Rum, Kraken Spiced Rum, Gosling's Dark Rum, Olmeca Altos Plata Tequila, Glenlivet Scotch, Crown Royal Whisky

Wine 5oz | 16.50 Per Glass

Gray Monk Pinot Gris or Hester Creek Merlot

Sparkling 5oz | 20.25 Per Glass

Mionetto Prosecco

Both Classic & Premium Bars include:

Beer, Cider & Seltzer

Domestic, Craft & Import Beer

10.5 Per Bottle/Can

Growers Peach or Apple Cider

10.5 Per Bottle/Can

Nutrl Lime Seltzer

10.5 Per Bottle/Can

Non Alcoholic Beverages

Soft Drinks 6 Per Drink

Juice 7 Per Juice

Sparkling Water 250 ml | 8 Per Bottle

Heineken 0.0 7.50 Per Bottle/Can



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Eldorado Resort

Beverage Menus 2025

Host Bar Service

Cash Bar Service

Wine List

Wine selections must be received 30 days prior to the function. House wine will be served if selections are not received within 14 days of the function. If there is a special wine you would like to request, or other options you would like to review, please consult with your Conference Services Manager to discuss availability. Special orders that are not on our wine list require a guarantee to purchase all ordered wine at full price.

**Wine prices are subject to change.*

Wine List Priced By The Bottle

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White

Hotel Eldorado Eldorado White.....45

Mission Hill Estate Series Sauvignon Blanc..... 60

Gray Monk Pinot Gris62

Hester Creek Chardonnay..... 65

Burrowing Owl Chardonnay75

Rosé

Hotel Eldorado Eldorado Rosé.....45

Hester Creek Cabernet Franc Rosé 60

Quails' Gate Rosé.....62

Red

Hotel Eldorado Eldorado Red.....45

Mission Hill Estate Series Cabernet Merlot..... 60

Mt. Boucherie Pinot Noir..... 60

Hester Creek Merlot 60

Burrowing Owl Cabernet Sauvignon....95

Sparkling

Mionetto Prosecco.....62

Summerhill Cipes Brut75

Fitzpatrick Crémant77

Veuve Clicquot Brut.....155

*Additional wine selections - please talk to your Conference Services Manager for an extended list



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Eldorado Resort

Catering Menus 2025

Inquiries

250-979-2502
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Conference Services & Catering Policies

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Allergies:

In the event that a guest in your group has any food allergies, you shall inform us of the names of such persons and the nature of their allergies in order to allow us to take the necessary precautions when preparing their food. We undertake to provide, upon request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from and against, any and all liability or claim of liability for any personal injury that does occur.

Food & Beverage:

All food served in function spaces is to be provided by Eldorado Resort. The Resort shall be the sole supplier of beverages, with the exception of corked/sealed wine by the bottle. A corkage fee of \$50 per bottle, plus applicable taxes and gratuities, shall apply. In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Resort through the BC Liquor Distribution Branch. Last call for all events is at 11:30PM. The Resort can only accept day-of delivery of outside food and beverage items. Eldorado Resort will not be held liable for the level of quality or potential food and safety code violations of any food or beverages supplied by a third party. Personalized or branded desserts must be requested 30 days in advance and an additional charge per dessert will apply. Ask your Conference Services Manager for more details.

Menu Selection:

Food and beverage menus and prices are subject to change. To ensure the availability of menu items, all selections must be submitted to your Conference Services Manager four (4) weeks prior to your scheduled event. A BEO (Banquet Event Order) will then be forwarded to your attention. All prices are subject to change until the BEO is signed by the client.

Food & Beverage Service:

Eldorado Resort must provide all food and beverage service. Guests may not provide or remove food or beverages from the premises due to license restrictions unless otherwise specified.

Function Guarantee:

The Resort will require the guaranteed number of guests attending the function by 12pm, at least seven (7) days prior to the function date. If no guaranteed number is received, the expected number will be charged.

Labour Rates:

If consumption per bar is less than \$750 before applicable taxes and gratuities, there will be a charge for each bartender at \$25 per hour for a minimum of four (4) hours.

Taxes & Gratuities:

All food & beverage functions are subject to a mandatory 20% surcharge, of which 18% is a gratuity that is distributed to the hotel's banquets team and, as appropriate, other non-supervisory and non-managerial hotel staff in the line of service, and the remaining 2% is an administrative fee retained entirely by the hotel (and not distributed as wages, tips or gratuities to any hotel employee). Event F&B surcharges are subject to 5% tax and may change without notice. Host Bar prices are subject to 20% surcharge, 11% liquor tax and 5% GST. Cash Bar prices are inclusive of all gratuity & applicable taxes.



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