



# Eldorado Resort

Wedding Menus 2024



## Inquiries

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[eldoradoresort.ca](http://eldoradoresort.ca)



**ELDORADO**  
RESORT



# Eldorado Resort

## Wedding Menus 2024

# Welcome

### Thank you for choosing Eldorado Resort for your wedding.

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 cocktail reception and dinner to your late-night snack and brunch. We take pride in our ability to tailor our buffet and plated menus to make your occasion personal 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; your wedding. I would like to personally welcome you to our Wedding Menus, created in the spirit of hospitality, tailored to your needs and sure to make your nuptials a truly memorable culinary event. 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





# Eldorado Resort

Wedding Menus 2024

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# Eldorado Resort

## Wedding Menus 2024

### Brunch

Receptions

Buffet Dinner

Plated Dinner

Late Night Snacks

All buffets are labeled for gluten and  
vegan restrictions.

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

# Brunch Buffet

**80 Per Guest** | 30 Guest Minimum | Includes  
Giobean Coffee, Tea, Assorted Juices

Action Stations are Attended by Two Chefs |  
160 Per Hour (2 Hours)

## Hot Items

### Scrambled Eggs **G**

Fresh herbs

### Traditional Egg Benedict **G+**

Back bacon, hollandaise sauce, breakfast  
potatoes, English muffins

### Breakfast Potatoes **G V**

Caramelized onions, Italian parsley

### Breakfast Sausages & Crisp Bacon **G**

## Cold Items & Platters

### Okanagan Valley Salad **G V+**

Artisan greens, goat cheese, fresh blueberries,  
peach vinaigrette

### Vine Ripened Tomato & Bocconcini Salad **G V+**

Basil pesto, arugula, balsamic reduction, citrus  
vinaigrette

### Cheese & Charcuterie **G+**

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

### Seafood Bar **G**

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

## Breakfast Items

### Freshly Baked Muffins, Croissants & Danishes

Assorted preserves, butter

### Individual Parfaits **G+**

Greek yogurt, housemade granola, seasonal fruit

### Seasonal Fresh Fruit Platter **V**

## Action Station

### Omelet Station **G**

Build your own omelet - cheddar cheese,  
mushrooms, tomatoes, bell peppers, red onions,  
ham, smoked salmon, fresh herbs, bacon

### Carved Striploin

Yorkshire puddings, horseradish, mustard, red  
wine demi

## Desserts

### Vanilla Bean Cheesecake

Graham crust, berry compote, whipped cream

### Grand Truffle Mousse Cake

Fresh cream, dark chocolate

### Strawberry Yogurt Cake **G**

White chocolate, fresh strawberries

### Apple Crumble Cake

Frangipane, apple chips



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Brunch

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# Receptions

## Culinary Artistry

20 Guest Minimum | Prices are Per Guest

.....  
**Cheese & Charcuterie G+.....34**

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+ .....32**

5 Pieces Per Guest

California roll, dynamite roll, BC roll, yam roll, vegetable rolls, wasabi, pickled ginger, soy sauce

**Mezze Platter G+ V+..... 30**

Red pepper hummus, tzatziki, baba ganoush, marinated grilled vegetables & artichokes, labneh, za'atar, olive oil, marinated olives, pickled vegetables, grilled pita

## Chef Stations

25 Guest Minimum | Prices are Per Guest

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, pesto aioli

**BC Wild Salmon Wellington.....37**

Spinach, dill cream cheese, parmesan

**Rosemary Rubbed Lamb Leg .....24**

Natural jus, grilled focaccia

**Slow Roasted Beef Ribeye.....37**

Yorkshire pudding, horseradish, mustard, red wine demi

**Risotto G.....18**

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



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# Receptions By Design

Prices are Per Dozen | Minimum 2 Dozen Per Item

## Cold Hors d'Oeuvres

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

**Tuna Poke Spoons G**..... 69  
Wasabi dressing, spring onions

**Smoked Salmon Blinis** ..... 68  
Dill cream cheese, capers

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

**Bite-Sized BLTs** ..... 54  
Focaccia, pancetta, tomato, pesto

**Watermelon & Goat Feta G** ..... 53  
Served on a spoon with mint & pistachio

**Cinnamon Duck Breast Crostinis**..... 68  
Chutney

**Scallop Crudos G** ..... 70  
Citrus, dill, jalapeno

**Brie Crostinis**..... 62  
Fig chutney

## Hot Hors d'Oeuvres

**Mini Vegetable Samosas** ..... 53  
Chutney

**Leek & Bacon Quiche** ..... 58

**Seared Salmon Sliders** ..... 94  
Fennel slaw, pickled red onion

**Tandoori Chicken Skewers G** ..... 73  
Raita

**Crispy Vegetable Spring Rolls**..... 45

**Tempura Prawns**..... 70  
Togarashi aioli

**Italian Meatballs**..... 60  
Tomato marinara

**Crispy Risotto Balls** ..... 54  
Sundried tomato, pesto aioli

**Spinach Spanakopitas**..... 55  
Tzatziki, honey drizzle

**Mini Yorkshires** ..... 79  
Roast beef, red wine demi



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# Signature Reception

70 Per Guest | 20 Guest Minimum

## Cold Stationary

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

Red pepper hummus, tzatziki, baba ganoush, marinated grilled vegetables & artichokes, labneh, za'atar, olive oil, pickled vegetables, grilled pita

### Cheese & Charcuterie **G+**

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

## Cold Passed

### Bocconcini & Grape Tomato Skewers **G**

Fresh basil, balsamic reduction

### Tuna Poke Spoons **G**

Wasabi dressing, spring onions

### Cold Poached Prawns **G**

Cocktail sauce

## Hot Passed

### Mini Vegetable Samosas

Chutney

### Leek & Bacon Quiche

### Seared Salmon Sliders

Fennel slaw, pickled red onion

### Tandoori Chicken Skewers **G**

Raita

### Mini Yorkshire Puddings

Roast beef, red wine demi





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# Okanagan Signature Buffet

**95 Per Guest** | 20 Guest Minimum  
Includes Giobean Coffee & 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 & artichokes, pickled vegetables

### Okanagan Valley Salad **G V+**

Artisan greens, goat cheese, fresh blueberries, peach vinaigrette

### Tomato & Bocconcini Salad **G V+**

Fresh basil, extra virgin olive oil, balsamic reduction



## Hot Items

### Braised Beef **G**

Caramelized onion jus

### Rosstown Farms Chicken Suprême **G**

Sherry brown butter jus

### 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

Graham crust, berry compote, whipped cream

### Grand Truffle Mousse Cake

Fresh cream, dark chocolate

### Strawberry Yogurt Cake **G**

White chocolate, fresh strawberries

### Apple Crumble Cake

Frangipane, apple chips

### Seasonal Fresh Fruit Platter **V**





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**Plated Dinner**

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# Plated Dinner

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 & Tea

## Start

### Okanagan Valley Salad **G V+**

Artisan greens, goat cheese, fresh blueberries,  
peach vinaigrette

### Marinated Beet Carpaccio **V+**

Pistachio dukkah spice, labneh, honey

### Caprese Salad **G**

Vine ripened tomatoes, fior di latte, sweet basil,  
balsamic glaze

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

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

### Roasted Forest Mushroom Soup **G**

Goat cheese, thyme cream, truffle oil

### Butternut Squash Soup **G V**

Sage, coconut, pumpkin seeds

### Golden Potato Gnocchi

Goat cheese, celeriac purée, Calvados jus

## Entrée

### Braised Beef Short Ribs **G**..... 88

Buttermilk mashed potatoes, seasonal  
vegetables, red wine jus

### Rosstown Farms Chicken Suprême **G**..... 82

Sherry brown butter jus, smashed confit  
fingerling potatoes, seasonal vegetables

### Grilled Cauliflower Steak **G V**..... 76

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

### BC Lingcod **G**.....91

Fingerling potatoes, seasonal vegetables, dill  
oil, black olive tapenade, butter sauce

### BC Steelhead Salmon **G**.....92

Creamed leek mashed potatoes, tomato confit,  
herb butter sauce, seasonal vegetables

### Forest Mushroom & Leek Strudel **V**.....77

Chef selected vegetables, roasted garlic sauce

### Heirloom Tomato & Ricotta Tart.....77

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

## Dessert

### Chocolate Marquise

Orange sesame tuile, sour cherry compote

### Classic Lemon Tart

Blueberry compote, lemon curd, vanilla chantilly

### Vanilla Bean Cheesecake

Graham crust, berry compote, whipped cream

### Tiramisu

Lady finger sponge, espresso, mascarpone

### Pavlova **G**

Diplomat cream, fresh fruit, mint



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## Late Night Snacks

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# Late Night Snacks

## Poutine Bar

15 Guest Minimum | 29 Per Guest

### Crispy French Fries G+

Cheese curds, braised BBQ beef brisket, gravy, bacon bits, scallions, sliced jalapenos

## From the Forno

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

### Margherita G+

Basil, tomato sauce, bocconcini

### Pepperoni G+

Tomato sauce, crushed oregano

### Pesto Chicken G+

Cherry tomato, bacon, parmesan

## Slider Bar

20 Guest Minimum | 36 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

### BBQ & Salt Vinegar Chips V

## Movie Night

15 Guest Minimum | 20 Per Guest

### Housemade Potato Chips G V+

Classic ranch dip

### Popcorn G V

Sweet & salty

### Tortilla Chips V+

Pico de gallo, sour cream

## Bao Steamed Buns

20 Guest Minimum | 32 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





# Eldorado Resort

Wedding Beverage Menus 2024



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# Eldorado Resort

Wedding Beverage Menus 2024

## 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

## 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 | 10 Per Glass

Hotel Eldorado Heirloom Red or White

## 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

## Premium Bar

**Liquor** 1oz | 9.25 Per Drink

Grey 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

Mt. Boucherie Pinot Gris or Hester Creek Merlot

**Sparkling** 5oz | 15 Per Glass

Mionetto Prosecco

## 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

Wedding Beverage Menus 2024

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

### 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 | 12.75 Per Glass

Hotel Eldorado Heirloom Red or White



### Premium Bar

**Liquor** 1oz | 12.5 Per Drink

Grey 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 | 15 Per Glass

Mt. Boucherie Pinot Gris or Hester Creek Merlot

**Sparkling** 5oz | 17.75 Per Glass

Mionetto Prosecco

### 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** 7.75 Per Bottle/Can



# Eldorado Resort

Wedding Beverage Menus 2024

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

## White

<b>Hotel Eldorado</b> Heirloom White .....	45
<b>Mission Hill</b> Estate Series Sauvignon Blanc.....	60
<b>Mt. Boucherie</b> Pinot Gris .....	62
<b>Hester Creek</b> Chardonnay.....	65
<b>Burrowing Owl</b> Chardonnay .....	75
<b>Quails' Gate</b> Chenin Blanc .....	77

## Rosé

<b>Quails' Gate</b> Rosé .....	60
<b>Mission Hill</b> Estate Series Rosé.....	65

## Red

<b>Hotel Eldorado</b> Heirloom Red.....	45
<b>Mission Hill</b> Estate Series Cabernet Merlot.....	60
<b>Mt. Boucherie</b> Pinot Noir.....	60
<b>Hester Creek</b> Merlot .....	60
<b>Burrowing Owl</b> Cabernet Sauvignon....	95
<b>Quails' Gate</b> Stewart Family Reserve Pinot Noir .....	160

## Sparkling

<b>Mionetto</b> Prosecco.....	62
<b>Summerhill</b> Cipes Brut .....	75
<b>Fitzpatrick</b> Brut .....	105
<b>Veuve Clicquot</b> Brut.....	195

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



# Eldorado Resort

## Wedding Menus 2024

# Conference Services & Catering Policies

### 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, with the exception of wedding cakes and confections, for which a service charge may apply. The Resort shall be the sole supplier of beverages, with the exception of corked/sealed wine by the bottle. A corkage fee of \$35 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 weddings and 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.

### 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.

