



## Banquet Menu 2010



*The Hotel Eldorado's history reads like a fairytale, complete with royalty and adventure. The El's origins trace back to the Countess Bubna Litite of Austria. The Countess built the Eldorado Arms in 1926 on a property located three miles south of our current location. The Countess wanted to create a place where her weary European travelers could relax and indulge in some of the luxuries they had grown accustomed to in their homelands.*

*In 1989, Jim Nixon saved the Eldorado Arms from demolition and ambitiously moved the hotel up the lake by barge to its present location. Shortly after coming ashore, arson struck and completely burned the original building to the ground. After a short period of mourning, Jim undauntedly set out to rebuild Kelowna's favorite hotel. With help from the original foundation, the new building became a near replica of the old Arms. Carpenters meticulously built the hotel the way they would have built the original, paying attention to detail and using plenty of wood. The Hotel Eldorado opened one year later on St. Patrick's Day, 1990.*

*"Casual, elegant, where old world meets new world. There's something special about a hotel where a woman in pearls attending a formal wedding reception and bikini-clad babes docking their speedboats are equally at home. The Hotel Eldorado continues to boast a blissful lakeside ambience unsurpassed. The whole space smacks of a quirky Florida inn from the 40's." - The Calgary Herald*

# Breakfast

## Continental

12 per person

House Baked Croissants, Danishes, Muffins and Scones  
Sliced Fresh Fruit  
Fresh Squeezed Orange and Fresh Pressed Apple Juice  
Freshly Brewed Cherry Hill Coffee and Assorted Teas

## Eldorado Breakfast Buffet

14.95 per person

Bagels and Toast  
Sliced Fresh Fruit  
Scrambled Eggs  
Breakfast Sausage and Double Smoked Bacon  
Skillet Potatoes  
Fresh Squeezed Orange and Fresh Pressed Apple Juice  
Freshly Brewed Cherry Hill Coffee and Assorted Teas

# Breakfast Enhancements

*Add any of the following items to your main selection...*

Assorted Croissants, Danishes, Muffins and Scones	3
Buttermilk Pancakes with Fruit Compote and Maple Syrup	6
French Toast	7
Assorted Breakfast Cereals	4
Double Smoked Bacon or Breakfast Sausage	5
Yogurt	4
Warm Oats with Local Berries	4

## Refreshments

Freshly Brewed Cherry Hill Coffee and Assorted Teas	2.95
Assorted Pepsi Soft Drinks	2.75
Aquafina Bottled Water (591 ml)	3
Individual Sun-Rype Juices	3.25
Red Bull	4.25
San Pellegrino (750 ml)	6.50
Evian (750 ml)	6.50
Iced Tea and Lemonade	15/pitcher

## Breaks A la Carte

House Baked Pastries	3
Seasonal Fresh Fruit	5
Selection of Imported and Domestic Cheese	6
Chocolate Covered Strawberries	3
Selection of House Made Dessert Squares	5
Assorted House Made Cookies	3

## Themed Break Favourites

### **Milk and Cookies** 8 per person

House Made Cookies  
Chilled Chocolate and White Milk  
Freshly Brewed Cherry Hill Coffee and Assorted Teas

### **The Fave** 9 per person

House Made Cookies  
Selection of Sliced Seasonal Fruit  
Freshly Brewed Cherry Hill Coffee and Assorted Teas

### **On the Dock** 11 per person

Chips and Salsa  
Vegetable Crudités and Dip  
Assorted Nuts and Dried Fruit  
House Made Cookies and Squares  
Freshly Brewed Cherry Hill Coffee and Assorted Teas

## Health Break

12 per person

Yogurt and Fruit Parfait  
House Made Okanagan Trail Mix  
Selection of Sliced Seasonal Fruit  
Freshly Brewed Cherry Hill Coffee and Assorted Teas

## The Big Chill

13 per person

Assorted Ice Cream Sandwiches and Bars  
House Made Cookies and Squares  
Freshly Brewed Cherry Hill Coffee and Assorted Teas

## Working Lunches

(Designed for a minimum of 15 people. We would be happy to customize a working lunch for groups of 15 people or less)

### The Delicatessen

22 per person

Eldorado Soup of the Day  
**Specialty Meats:** Honey Ham, Pastrami, Roast Turkey, Pepper Salami and Roast Beef  
**Sliced Cheeses:** Cheddar, Swiss, Provolone, Jalapeno Havarti  
**Sandwich Garnishes:** Assorted Mustards, Pickles, Relishes, Aioli  
Vegetable Crudités with Dip  
Creamy Coleslaw, Potato Salad, Mixed Greens with Pepered Balsamic Vinaigrette  
House Made Cookies and Assorted Tarts

### The "EL"

23 per person

Eldorado Soup of the Day  
Grilled Vegetable Pasta Salad with Citrus Dressing  
Mediterranean Couscous Salad  
Mixed Greens with Pepered Balsamic Vinaigrette  
**Gourmet Sandwiches on Artisan Breads**  
Prime Rib with Horseradish Aioli, Honey Ham and Swiss, Hummus and Avocado, Pastrami and Havarti  
House Made Dessert Squares, Cakes and Tarts  
Selection of Sliced Seasonal Fruit

# Working Lunches

(Designed for a minimum of 15 people. We would be happy to customize a working lunch for groups of 15 people or less)

## Little Italy

24 per person

Antipasto, Marinated Mushrooms, Tuscan Beans, House Mixed Olives, Tomato Bruschetta  
Caesar Salad with House Made Dressing and Torn Focaccia Croutons  
Wild Mushroom Penne, Chardonnay Parmesan Chili Cream Sauce  
Pasta Bolognese, Rich Meat Sauce, Roast Garlic, Fusilli Noodles  
Slow Roast Chicken Supreme Marinated with White Balsamic and Fine Herbs  
Assorted Gourmet Pizza  
Tiramisu, Lemon Tarts

## Traditional Plated Lunch

25 per person

### First Course

#### Wine Country Salad

*Mixed Organic Greens, Toasted Walnuts, Grapes, Pickled Red Onions, Citrus Spiked Vinaigrette*  
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#### Eldorado Soup

*Soup of the Moment*

### Second Course

#### Roast Chicken Supreme

*Tarragon Mushroom Demi Cream Sauce, Chive Whipped Potato, Season Inspired Vegetables*  
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#### Wasabi Crusted Atlantic Salmon

*Cold Asian Noodle Salad, Sesame Soya Dressing, Wasabi Cream, Pickled Ginger*

### Third Course

#### White Chocolate and Raspberry Crème Brulee

*Fresh Berries and Raspberry Coulis*  
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#### Lemon Tart

*Classic Zesty Custard in a Sinful Crust*

## The Brown Bag (Lunch To Go)

15 per person

Sandwich Selection (Honey Ham and Swiss, Roast Turkey and Havarti, Hummus and Avocado)  
Whole Fruit  
Cookie  
Bottled Water

# All Inclusive Meeting Packages

## Continental Breakfast

House Baked Croissants, Danishes, Muffins and Scones  
Sliced Fresh Fruit  
Fresh Squeezed Orange and Fresh Pressed Apple Juice  
Freshly Brewed Cherry Hill Coffee and Assorted Teas

## Morning Break

Freshly Brewed Cherry Hill Coffee and Assorted Teas

## Afternoon Break

House Made Cookies  
Selection of Sliced Seasonal Fruit  
Freshly Brewed Cherry Hill Coffee and Assorted Teas

**25 per person**

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## Eldorado Breakfast Buffet

Bagels and Toast  
Sliced Fresh Fruit  
Scrambled Eggs, Skillet Potatoes, Breakfast Sausage and Double Smoked Bacon  
Fresh Squeezed Orange and Fresh Pressed Apple Juice  
Freshly Brewed Cherry Hill Coffee and Assorted Teas

## Morning Break

Freshly Brewed Cherry Hill Coffee and Assorted Teas

## Working Lunch

Eldorado Soup of the Day  
**Specialty Meats:** Honey Ham, Pastrami, Roast Turkey, Pepper Salami, Roast Beef  
**Sliced Cheeses:** Cheddar, Swiss, Provolone, Jalapeno Havarti  
**Sandwich Garnishes:** Assorted Mustards, Pickles, Relishes, Aioli  
Vegetable Crudités with Dip  
Creamy Coleslaw, Potato Salad, Mixed Greens with Peppered Balsamic Vinaigrette  
House Made Cookies and Assorted Tarts

## Afternoon Break

House Made Cookies  
Selection of Sliced Seasonal Fruit  
Freshly Brewed Cherry Hill Coffee and Assorted Teas

**49 per person**

# Reception Canapés & Hors D'Oeuvres

*(Minimum order 2 dozen of each)*

## Cold

|                                                                       |              |
|-----------------------------------------------------------------------|--------------|
| Grape Tomato and Bocconcini Skewers <i>Fig Tapenade</i>               | 20 per dozen |
| Cherry Tomato Stuffed with Guacamole                                  | 20 per dozen |
| Grilled Vegetable Crostini <i>Black Olive Tapenade</i>                | 20 per dozen |
| Chilled Gazpacho Shooter                                              | 20 per dozen |
| Petit Greek Salad in a Cucumber Cup                                   | 20 per dozen |
| Vietnamese Cold Spring Rolls                                          | 22 per dozen |
| Prosciutto Wrapped Pear <i>Goat Cheese and Arugula</i>                | 24 per dozen |
| Tuna Tartar on Wonton Chip                                            | 26 per dozen |
| Smoked Pacific Salmon on a Potato Pancake <i>Wasabi Crème Fraiche</i> | 26 per dozen |

## Hot

|                                                                                 |              |
|---------------------------------------------------------------------------------|--------------|
| Pear and Gorgonzola Quiche                                                      | 20 per dozen |
| Roast Chicken Wonton Nachos <i>Guacamole</i>                                    | 22 per dozen |
| Thai Spiced Chicken Satay <i>Spicy Peanut Sauce</i>                             | 24 per dozen |
| Mini Turkey Burgers <i>Roast Tomato Relish, Spinach, Guinness Mustard Aioli</i> | 24 per dozen |
| Mini Meat Ball Sandwich on Focaccia                                             | 24 per dozen |
| Pacific Prawn Fritters Chili Lime Aioli                                         | 24 per dozen |
| Broiled Escargot stuffed in a Mushroom Cap <i>Gruyere cheese</i>                | 28 per dozen |
| Seared Beef Tenderloin on a Lattice Potato Chip <i>Sauce Béarnaise</i>          | 30 per dozen |
| Bacon Wrapped Scallops                                                          | 34 per dozen |
| Prosciutto Wrapped Prawns <i>Zesty Tomato Sauce</i>                             | 38 per dozen |
| Lamb Chops <i>Apple Mint Salsa</i>                                              | 46 per dozen |

## Sushi *(Minimum order 5 dozen)*

|                                        |              |
|----------------------------------------|--------------|
| California Rolls, Tekka and Kappa Maki | 29 per dozen |
| Assorted Sushi and Sashimi             | 33 per dozen |

## **Reception & Buffet Enhancements** (Designed for a minimum of 20 guests)

### **Antipasto Platter**

*Marinated Olives, Mushrooms, Pickles, Artichokes, Grilled Vegetables, Tuscan Beans, Deli Meats*

**5 per person**

### **Fresh Vegetable Crudités**

*Selection of Season Inspired Vegetables with a Spinach and Artichoke Dip*

**5 per person**

### **Fresh Fruit Platter**

*Selection of Imported and Local Okanagan Fruit with Raspberry Coulis*

**6 per person**

### **Sweet Treats**

*Selection of Assorted Brownies, Cake Squares, Tarts and Chocolate Nut Clusters*

**5 per person**

### **Selection of Imported and Domestic Cheeses**

*Fresh Local Fruit, House Made Crackers*

**6 per person**

### **Classic Prawn Cocktail**

*Spicy Horseradish Seafood Sauce*

**7 per person**

### **Mediterranean Platter**

*Hummus, Tzatziki, Falafel Balls, Kalamata Olives, Couscous, Feta Cheese and Pita Chards*

**8 per person**

### **Fisherman's Wharf**

*Marinated Salt Spring Island Mussels, Chilled Prawns, Barbequed, Candied and Smoked Salmon*

*Malpeque Oysters*

**9 per person**

### **Game Platter**

*Duck Pate, Buffalo Prosciutto, Game Terrine, Gourmet Mustards, Pickled Asparagus and House Made Crackers*

**9 per person**

## Reception & Buffet Enhancements

(Designed for a minimum of 50 guests)

## Chef Attended Gourmet Action Station

(Action Stations are designed for a maximum of two hours and based on reception-sized portions)

### Spice Route

*Butter Chicken, Shrimp Green Curry, Basmati Rice, Mango Chutney, Garlic Naan Bread*

**10 per person**

### Gourmet Pasta

**Pasta:** *Penne, Fusilli, and Linguine* **Sauces:** *Alfredo, Pomodoro and Basil Pesto*

Made to Order with your choice of: *Chicken Breast, Calbrese Sausage, Coastal Seafood, Season Inspired Vegetables, Olives and Parmesan Cheese*

**10 per person**

### Coastal Oyster Bar

*East and West Coast Oysters, Saffron Aioli, Red Wine Mignonette, Tabasco Sauce, Extra Hot Horseradish*

**9 per person**

### Lobster Cappuccino Bar

*Tarragon Citrus Biscotti, Truffle Chantilly Cream*

**16 per person**

## Chef Attended Carving Station

(Carving Stations are designed for a maximum of two hours and based on reception-sized portions)

### Roast Alberta Striploin

*Peppercorn Au Jus, Dijon Mustard, Horseradish, Homemade Focaccia*

**13 per person**

### Honey and Dijon Glazed Porkloin

*Walnut Currant Bread Stuffing, Grain Mustard, Natural Pan Reduction, Local Apple Sauce*

**12 per person**

## Reception Packages

(Designed for a minimum of 20 people)

### Business After Hours

17 per person

(Designed for a minimum of 20 people)

Grape Tomato and Bocconcini Skewers *Fig Tapenade*

Prosciutto Wrapped Pear *Goat Cheese and Arugula*

Tuna Tartar on Wonton Chip

Pacific Prawn Fritters Chili Lime Aioli

Pear and Gorgonzola Quiche

Roast Chicken Wonton Nachos *Guacamole*

**(8 pieces per person)**

### The "E"volution

27 per person

(Designed for a minimum of 20 people)

Cherry Tomato Stuffed with Guacamole

Grilled Vegetable Crostini *Black Olive Tapenade*

Tuna Tartar on Wonton Chip

Smoked Pacific Salmon on a Potato Pancake *Wasabi Crème Fraiche*

Thai Spiced Chicken Satay *Spicy Peanut Sauce*

Mini Meat Ball Sandwich on Focaccia

Seared Beef Tenderloin on a Lattice Potato Chip *Sauce Béarnaise*

Bacon Wrapped Scallops

**(12 pieces per person)**

# Reception Dining

*This menu is designed for groups of 50-150 people where guests are standing and mingling. Plates and forks are provided at each station and are based on reception-sized portions.*

## Stationed Platters

**Fisherman's Wharf** *Mussels, Chilled Prawns, Barbequed, Candied and Smoked Salmon Malpeque Oysters*  
**Imported and Domestic Cheeses** *Fresh Local Fruit, House Made Crackers*

**Fresh Vegetable Crudités** *Season Inspired Vegetables with a Spinach and Artichoke Dip*

**Sweet Treats** *Assorted Brownies, Cake Squares, Tarts and Chocolate Nut Clusters*

## Chef Attended Gourmet Action Station *(Your choice of 1 Action Station)*

### Spice Route

*Butter Chicken, Shrimp Green Curry, Basmati Rice, Mango Chutney, Garlic Naan Bread*

### Gourmet Pasta

**Pasta:** *Penne, Fusilli, and Linguine* **Sauces:** *Alfredo, Pomodoro and Basil Pesto*

Made to Order with your choice of: *Chicken Breast, Calbrese Sausage, Coastal Seafood, Season Inspired Vegetables, Olives and Parmesan Cheese*

## Chef Attended Carving Station *(Your choice of 1 Carving Station)*

**Roast Alberta Striploin** *Peppercorn Au Jus, Dijon Mustard, Horseradish, Homemade Focaccia*

### Honey & Dijon Glazed Porkloin

*Walnut Currant Bread Stuffing, Grain Mustard, Natural Pan Reduction Local Apple Sauce*

## Tray Served Hors D'oeuvres *(Please choose 4 selections)*

Grape Tomato and Bocconcini Skewers *Fig Tapenade*

Grilled Vegetable Crostini *Black Olive Tapenade*

Vietnamese Cold Spring Rolls

Prosciutto Wrapped Pear *Goat Cheese and Arugula*

Tuna Tartar on Wonton Chip

Pear and Gorgonzola Quiche

Thai Spiced Chicken Satay *Spicy Peanut Sauce*

Smoked Pacific Salmon on a Potato Pancake *Wasabi Crème Fraiche,*

*Pacific Prawn Fritters* *Chili Lime Aioli*

Mini Turkey Burgers *Roast Tomato Relish, Spinach, Guinness Mustard Aioli*

**55 per person**

# Plated Dinners

*Includes Fresh Bread, Freshly Brewed Cherry Hill Coffee and Assorted Teas*

## The 1926

### First Course

#### **Wine Country Salad**

*Mixed Organic Greens, Toasted Walnuts, Grapes, Pickled Red Onions, Citrus Spiked Vinaigrette*

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#### **Pacific Smoked Salmon**

*Lattice Potato Chips, Cherry Tomatoes, Citrus Caper Aioli, Spinach, Shaved Onions*

### Second Course

#### **Roast Chicken Supreme**

*Tarragon Mushroom Demi Cream Sauce, Chive Whipped Potato, Season Inspired Vegetables*

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#### **Wasabi Crusted Atlantic Salmon**

*Cold Asian Noodle Salad, Sesame Soya Dressing, Wasabi Cream, Pickled Ginger*

### Third Course

#### **White Chocolate and Raspberry Crème Brulee**

*Fresh Berries and Raspberry Coulis*

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#### **Lemon Tart**

*Classic Zesty Custard in a Sinful Crust*

**40 per person**

## **The Classic**

### **First Course**

#### **Wine Country Salad**

*Mixed Organic Greens, Toasted Walnuts, Grapes, Pickled Red Onions, Citrus Spiked Vinaigrette*

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#### **Pacific Smoked Salmon**

*Lattice Potato Chips, Cherry Tomatoes, Citrus Caper Aioli, Spinach, Shaved Onions*

### **Second Course**

#### **Roast Chicken Supreme**

*Tarragon Mushroom Demi Cream Sauce, Chive Whipped Potato, Season Inspired Vegetables*

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#### **Wasabi Crusted Atlantic Salmon**

*Cold Asian Noodle Salad, Sesame Soya Dressing, Wasabi Cream, Pickled Ginger*

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#### **8 oz. Striploin**

*Natural Pan Reduction, Chive Whipped Potato, Season Inspired Vegetables*

### **Third Course**

#### **White Chocolate and Raspberry Crème Brulee**

*Fresh Berries and Raspberry Coulis*

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#### **Lemon Tart**

*Classic Zesty Custard in a Sinful Crust*

**45 per person**

## **The “El” Experience**

### **First Course**

#### **Wine Country Salad**

*Mixed Organic Greens, Toasted Walnuts, Grapes, Pickled Red Onions, Citrus Spiked Vinaigrette*

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#### **Pacific Smoked Salmon**

*Lattice Potato Chips, Cherry Tomatoes, Citrus Caper Aioli, Spinach, Shaved Onions*

### **Second Course**

#### **Roast Chicken Supreme**

*Tarragon Mushroom Demi Cream Sauce, Chive Whipped Potato, Season Inspired Vegetables*

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#### **Wasabi Crusted Atlantic Salmon**

*Cold Asian Noodle Salad, Sesame Soya Dressing, Wasabi Cream, Pickled Ginger*

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#### **6 oz. Beef Tenderloin**

*Caramelized Shallot Au Jus, Chive Whipped Potato, Season Inspired Vegetables*

### **Third Course**

#### **White Chocolate and Raspberry Crème Brulee**

*Fresh Berries and Raspberry Coulis*

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#### **Lemon Tart**

*Classic Zesty Custard in a Sinful Crust*

**50 per person**

# Dinner Buffets

*Includes Fresh Bread, Freshly Brewed Cherry Hill Coffee and Assorted Teas*

## Lakeside Buffet 1

**Fresh Baked Rolls and Bread**

**Mixed Organic Greens**

*Pickled Red Onions, Grape Tomatoes, Bell Peppers, Cucumber, Peppered Balsamic Vinaigrette*

**Grilled Vegetable Pasta Salad**

*Citrus Dressing*

**Mediterranean Couscous Salad**

*Oregano Red Wine Vinaigrette*

**Vegetable Crudités**

*Fresh Crisp Vegetables, Dip*

**Roast 'Mini' Red Jacket Potatoes**

*Marinated with Fresh Thyme and Shaved Garlic*

**Basmati Rice Pilaf**

*Spiked with Root Vegetable*

**Season Inspired Vegetables**

**Roast Chicken Supreme**

*Roast Garlic and Rosemary Natural Pan Sauce*

**Seared Salmon**

*Citrus Dill Butter Sauce*

**Roast Alberta Beef**

*Peppercorn sauce*

**House Baked Cheese Cake, Chocolate Mousse, Tarts and Squares**

**42 per person**

## **Lakeside Buffet 2**

### **Fresh Baked Rolls and Bread**

### **Mixed Organic Greens**

*Pickled Red Onions, Grape Tomatoes, Bell Peppers, Cucumber, Peppered Balsamic Vinaigrette*

### **Grilled Vegetable Pasta Salad**

*Citrus Dressing*

### **Mediterranean Couscous Salad**

*Oregano Red Wine Vinaigrette*

### **Vegetable Crudités**

*Fresh Crisp Vegetables, Dip*

### **Roast 'Mini' Red Jacket Potatoes**

*Marinated with Fresh Thyme and Shaved Garlic*

### **Basmati Rice Pilaf**

*Spiked with Root Vegetable*

### **Season Inspired Vegetables**

### **Roast Chicken Supreme**

*Roast Garlic and Rosemary Natural Pan Sauce*

### **Seared Salmon**

*Citrus Dill Butter Sauce*

### **Roast Alberta Prime Rib**

*Horseradish Au Jus*

**House Baked Cheese Cake, Chocolate Mousse, Crème Brulee, Local Fruit Pie, Pecan Tart**

**48 per person**

## **Lakeside Buffet 3**

### **Fresh Baked Rolls and Bread**

### **Mixed Organic Greens**

*Pickled Red Onions, Grape Tomatoes, Bell Peppers, Cucumber, Peppered Balsamic Vinaigrette*

### **Grilled Vegetable Pasta Salad**

*Citrus Dressing*

### **Mediterranean Couscous Salad**

*Oregano Red Wine Vinaigrette*

### **Vegetable Crudités**

*Fresh Crisp Vegetables, Dip*

### **Roast 'Mini' Red Jacket Potatoes**

*Marinated with Fresh Thyme and Shaved Garlic*

### **Basmati Rice Pilaf**

*Spiked with Root Vegetable*

### **Season Inspired Vegetables**

### **Roast Chicken Supreme**

*Roast Garlic and Rosemary Natural Pan Sauce*

### **Seared Salmon**

*Citrus Dill Butter Sauce*

### **Roast Alberta Reserve Beef Tenderloin**

*Caramelized Shallot, Béarnaise Sauce*

**House Baked Cheese Cake, Chocolate Mousse, Crème Brulee, Local Fruit Pie, Pecan Tart**

**55 per person**