



from the bakery

Assorted Muffins

Assorted Danish

Croissants

Assorted Baked Scones & Preserves

Biscotti

Assorted Baked Bagels: Sesame Seed, Multigrain, Poppy Seed,
Onion & Cheese

Cream Cheese: Chipotle, Roasted Garlic & Rosemary

Assorted Breakfast Breads (choice of):

Banana Bread, Poppy Seed Lemon or Cranberry Orange

Assorted House Baked Chewy Cookies

Jumbo Assorted House Baked Chewy Cookies

Chocolate Fudge Brownies with Nuts

Chocolate Drizzled Rice Krispie Squares

BEVERAGES

Freshly Brewed Regular & Decaf Coffee

Regular & Assorted Herbal Teas

Assorted Bottled Fruit Juice

Selection of Canned Soft Drinks

Milk or Chocolate Milk

Energy Drink

Sparkling Apple Cider

San Pellegrino

Perrier



specialty breaks

All Specialty Breaks Include:

*Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas*

ORCHARD BREAK

Fresh Seasonal Sliced Fruit
Bowls of Dried Fruits & Nuts
Freshly Baked Scones with Butter & Preserves
Assorted Biscotti

HEALTHY BREAK

Gourmet Crackers & Crisp Vegetables Served with Roasted
Garlic & Chive Dip
Whole & Freshly Sliced Fruit
Bowls of Dried Fruits & Nuts

CHOCOLATE LOVERS BREAK

Deep Chocolate Brownies
Chocolate Chip Cookies
Chocolate Dipped Strawberries
White & Dark Chocolate Dipped Biscotti

EYE OPENER

Assorted Fruit Juices
Assorted Breakfast Pastries
Fruit Preserves & Butter

THE COOKIE JAR

Assorted House Baked Chewy Cookies
Assorted Biscotti
Milk & Chocolate Milk

break enhancements

Seasonal Sliced Fruits & Berries
Seasonal Fruit Kebobs
Assorted Whole Fresh Fruit
Mini Fruit Tartlets
Chocolate Dipped Strawberries
Granola Bars
Individual Fruit Yogurt



package #1

all day meeting

Designed for groups with 30 or more guests

BREAKFAST

Assorted Chilled Fruit Juices
Danishes, Muffins & Croissants with Butter & Preserves
Fresh Fruit Cocktail
Individual Fruit Yogurts
Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas

MORNING BREAK

Freshly Baked Banana Loaf & Copenhagen Almond Danish
Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas

LUNCH

Seasonal Greens with our Two Signature Dressings:
Tarragon Vinaigrette & Poppy Seed Vinaigrette
Red Skin Potato Salad with Malt Vinegar & Dijon Dressing,
Chives & Spanish Onion
Relish Tray of Gherkins, Sweet Pearl Onions, Pickled Beets,
Baby Corn, Banana Peppers & Olives
Assorted Sandwiches prepared with an Assortment of Kaiser Rolls,
Breads & Wraps: Black Forest Ham, Turkey Breast, Roast Beef,
Vegetarian, Tuna Salad, Chicken Salad with Light Curry
Mayonnaise & Egg Salad
Assorted Dessert Squares
Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas

AFTERNOON BREAK

Granola Fruit Bars
Assorted House Baked Chewy Cookies
Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas



package #2

all day meeting

Designed for groups with 30 or more guests

BREAKFAST

Fresh Seasonal Fruit Cocktail
Assorted Mini Danishes, Muffins & Croissants
with Butter & Preserves
Assorted Chilled Fruit Juices
Crispy Bacon, Pork Sausage & Sliced Ham
Scrambled Eggs
Signature Breakfast Potatoes
Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas

MORNING BREAK

Raisin Scones with Preserves
Baked Apple Strudel with Cream Cheese
Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas

LUNCH:

“Wrap Up Time”

Soup of the Day
Seasonal Greens with our Two Signature Dressings:
Tarragon Vinaigrette & Poppy Seed Vinaigrette
Fresh Crudité with Roasted Garlic Dip
A Selection of Wraps Including:

- Crabmeat & Avocado with Lemon Thyme Mayonnaise
- Grilled, Balsamic Marinated Vegetables with Provolone & Herbed Cream Cheese
- Egg Salad with Red Pepper Julienne, Garden Chives & Cucumber Slices
- Black Forest Ham Julienne with Sliced Danish Brie & Honey Mustard
- Certified Angus Roast Beef with Caramelized Spanish Onions & Dijon Mustard
- Relish Platter with Pickled Gherkins, Sweet Pearl Onions, Banana Peppers, Baby Corn, Olives & Pickled Beets

Assorted House Baked Chewy Cookies
Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas

AFTERNOON BREAK

Assorted Squares & Chocolate Drizzled Rice Krispie Squares
Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas



plated breakfasts

All Plated Breakfasts Include:

Chilled Orange Juice, Assorted Breakfast Pastries (in a basket at the table), Fruit Preserves & Butter, Freshly Brewed Regular & Decaf Coffee and Regular & Assorted Herbal Teas

Please choose one breakfast for all guests

THE ALL-CANADIAN BREAKFAST

Scrambled Eggs with Canadian Back Bacon & Sausage
Grilled Tomato
Signature Breakfast Potatoes

SOUTH WESTERN STYLE BREAKFAST

Scrambled Eggs with Roasted Corn & Peppers
Two Strips of Bacon & Grilled Pork Sausage
Signature Breakfast Potatoes

BREAKFAST BURRITO

Tortilla Filled with Scrambled Eggs, Green Pepper, Canadian Cheddar Cheese & Chorizo
Fresh Salsa & Sour Cream
Signature Breakfast Potatoes

ORA MUFFIN SANDWICH

Toasted English Muffin with Herbed Mayonnaise Layered with Back Bacon, Fried Egg, Tomato Slice & Canadian Cheddar Cheese
Signature Breakfast Potatoes

FRENCH CONNECTION

Thick Cut Cinnamon French Toast
Sliced Ham
Apple Compote & Breakfast Syrup

WESTCOAST

Scrambled Eggs with Smoked Salmon
Sliced Tomato
Multigrain Bagel with Cream Cheese
Signature Breakfast Potatoes



breakfast buffets

All Buffet Breakfasts Include:

Chilled Fruit Juices, Freshly Brewed Regular & Decaf Coffee, Regular & Assorted Herbal Teas

TRADITIONAL CONTINENTAL

Designed for groups with 10 or more guests

Sliced Seasonal Fresh Fruit & Berries
Assorted Breakfast Pastries
Fruit Preserves & Butter

DELUXE CONTINENTAL

Designed for groups with 10 or more guests

Assorted Bagels with Cream Cheese
Sliced Seasonal Fresh Fruit & Berries
Granola & Dried Fruit
Assorted Individual Yogurts
Assortment of Cereals with Milk
Assorted Breakfast Pastries
Fruit Preserves & Butter

THE ORA

Designed for groups with 20 or more guests

Seasonal Sliced Fresh Fruit & Berries
Assorted Breakfast Pastries
Fruit Preserves & Butter
Assorted Individual Yogurts
Granola & Cold Cereals with Milk
Fluffy Scrambled Eggs with Cheddar Cheese
Crisp Bacon Strips
Sliced Ham
Pork Sausages
Thick Cut Cinnamon French Toast with Syrup
Signature Breakfast Potatoes

buffet enhancements

Hot Oatmeal with Raisins & Brown Sugar
Canadian Back Bacon
Seasonal Berries & Whipped Cream
Eggs Benedict
Hard Boiled Egg

To ensure quality and presentation, Breakfast Buffets will be available for a maximum of 1 concurrent hour of your choice.



express

plate service lunches

All Plated Lunches Include:

Freshly Brewed Regular & Decaf Coffee, Regular & Assorted Herbal Teas or a Soft Drink

ENTRÉE *Choice of Soup, Salad or Fries*

Angus Prime Rib Sandwich - 5oz Prime Rib Served on a Toasted Baguette

BBQ Pulled Pork - Slow Roasted Pork, Caramelized Onions & Mushrooms on a Ciabatta Bun

ORA Beef Burger - Local Black Creek Ranch Beef Charbroiled & Finished with Lettuce, Tomato, Red Onion & Pickle on a Kaiser

Charbroiled Chicken Burger - Chicken Breast with Pesto Mayonnaise, Lettuce, Tomato, Onion & Pickle on a Kaiser Bun

Local Forest Mushroom Cannelloni - Grilled King Oyster Mushrooms in a Lemon Thyme Cream Sauce

To ensure quality and presentation, Plate Service Lunches are designed for up to 20 guests

Plate Service Lunches may be Served in Your Room or Upstairs in ORA Restaurant Lounge

lunch buffets



All Lunch Buffets Include:

*Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas*

Lunch Buffets are available from 11am - 3pm

SOUP & DELI SANDWICH BUFFET

Designed for groups of 15 guests or more

Chef's Daily Soup

Seasonal Greens with Our Two Signature Dressings:
Tarragon Vinaigrette & Poppyseed Vinaigrette

Red Skin Potato Salad with Malt Vinegar & Dijon Dressing,
Chives & Spanish Onion

Assorted Relish Tray with Pickled Gerkins, Sweet Pearl Onions,
Banana Peppers, Baby Corn, Olives & Pickled Beets

Assorted Deli Meat Sandwiches with a Vegetarian option served on
a variety of Breads, Wraps & Croissants

Seasonal Garden Fresh Vegetables with House Dip

Chef's Choice of Desserts

PASTA BUFFET

Designed for groups of 25 guests or more

Garlic & Focaccia Bread

Seasonal Greens with Our Two Signature Dressings:
Tarragon Vinaigrette & Poppyseed Vinaigrette

Antipasto Platter with Grilled & Marinated Vegetables, Cured &
Air Dried Meats, Local & Domestic Cheeses & an Assortment of
Relish & Pickles

Vegetarian Lasagna

PASTA

Ravioli and Penne

SAUCES

Bolognese and Alfredo

PLATE SERVICE DESSERT

House Made Cheesecake with Fruit Coulis

TACO BAR

Designed for groups of 25 guests or more

Beef & Chicken

Tortilla & Taco Shells

Lettuce, Tomato, Sour Cream, Salsa, Black Olives, Green Onions,
Guacamole, Cheese & Taco Chips

Chef's Choice Dessert

*To ensure quality and presentation, Lunch Buffets will be
available for a maximum of 1 concurrent hour of your choice.*



lunch buffets

All Lunch Buffets Include:

*Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas*

BEEF ON A BUN BUFFET

Designed for groups of 25 guests or more

Kaisers & Fresh Baked Rolls with Butter

Seasonal Greens with our Two Signature Dressings:
Tarragon Vinaigrette & Poppyseed Vinaigrette

Crisp Romaine Lettuce, House Made Caesar Dressing, Oven Toasted
Herbed Croutons, Shredded Parmesan

Cheese Tray

Red Skin Potato Salad with Malt Vinegar & Dijon Dressing,
Chives & Spanish Onion

Chef Carved Certified Angus Beef® 5 ounces Per Person Accompanied by
Horseradish, Grainy Dijon Mustard & Herbed Mayonnaise

Marinated Vegetable Platter: Pickled Gherkins, Sweet Pearl Onions,
Banana Peppers, Pickled Beets & Baby Corn

Chef's Choice of Dessert

GREEK BUFFET

Designed for groups of 25 guests or more

Assorted Rolls & Butter

Seasonal Greens with Two Signature Dressings:
Tarragon & Poppyseed Vinaigrette

Mediterranean Pasta Salad, with Tomatoes, Olives, Cucumber,
Onion, Herbs & Feta Cheese

Eggplant with Rich Tomato Sauce & Parmesan Cheese

Beef Souvlaki with a Lemon Tzatziki Sauce

Chicken Breast Marinated with Oregano Lime Glaze

Seasonal Fresh Fruit with Yogurt Dip

*To ensure quality and presentation, Lunch Buffets will be
available for a maximum of 1 concurrent hour of your choice.*



reception menu

TAPAS PLATTER

Designed Specifically for Groups of less than 25 People

Platter will include per person:

2 Grilled Vegetable Balsamic Bruschetta

2 Bocconcini, Olive & Grape Tomato Skewer

2 Marinated Grilled Prawns with Mojito Dip,

2 Baby Back Ribs

2 Chicken Wings, Glazed with Sesame, Honey & Soya Sauce

2 Cumin Spiced Swedish Meatballs

Platter is Served with Ranch Dressing, BBQ Sauce & Mojito Dip

HORS D'OEUVRES PER DOZEN

Minimum 25 dozen

HOT

Grilled Scallop & Prawn on a Skewer

Panko Crusted Goat Cheese

Vegetarian Spring Rolls

Crab Cakes with Chipotle Aioli

Asian Dry Ribs

Baby Back Ribs

Satay of Beef, Pork & Chicken Skewers

Baked Brie with Roasted Garlic & Apple Walnut Salsa on Dark Rye Bread

COLD

California Rolls with Oceanwise Dungeness Crab Meat - *Min. 5 dozen*

Smoked Sockeye Salmon & Mango Summer Rolls

Mango Sushi Rolls

Thai Vegetable Roll

Marinated Bocconcini & Tomato Skewers

Artichoke-Pesto Crostini

Smoked Salmon Cucumber Cups

Three Tomato Bruschetta

Cajun Shrimp Mousse on Belgian Endive

Poached Prawns with Cocktail and Mojito Sauce

CHEF'S CHOICE SELECTION OF HOT & COLD HORS D'OEUVRES

Minimum 25 dozen

Our Chef will create an assortment of house-made hot & cold appetizers for your group. Menu is not given in advance.



RECEPTION SUGGESTIONS

When planning a reception, it is important to consider whether your group is intending on dining afterwards or if the reception is meant to be considered their main meal for the evening.

PLATTERS *for your convenience platters are prepared in 3 different sizes*

Small 20 people

Medium 40 people

Large 80 people

CRUDITÉ

Assorted Crisp Seasonal Vegetables with House Dip & Roasted Garlic Dip accompanied by an Assortment of Gourmet Crackers

INTERNATIONAL CHEESE

Domestic & Imported Cheeses, Garnished with Grapes, Nuts & Sundried Cranberries & Served with an assortment of Breads & Gourmet Crackers

CREATE YOUR OWN WINE & CHEESE RECEPTION

Choose any wine from our extensive list

ANTIPASTO

Cured & Air-Dried Meats, Cheeses, Olives & Marinated Vegetables Served with Assorted Rolls & Butter
Regular & Dijon Mustards and Herbed Mayonnaise

DELI PLATTER

Slices of Mortadella, Pepper Seed Salami, Genoa Salami, Pastrami, Black Forest Ham, Beer Sausage with Dijon & Regular Mustard, Herbed Mayo & Assorted Oven Baked Rolls

FRUIT PLATTER

Freshly Sliced Seasonal Fruits & Berries Served with a Yogurt Dip

DESSERT PLATTER

An Assortment of Squares, Tarts & Bite Sized Cheesecakes

MUNCHIES BAR

Potato Chips, Pretzels, Tortilla Chips & Gourmet Mixed Nuts
Served with Roasted Garlic Dip, Black Bean Salsa, & Sundried Tomato Hummus

plate service dinners



All Plated Dinners Include:

*Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas*

APPETIZERS *Same Choice for All Guests*

Dungeness Crab Cake - Cilantro & Basil Pesto

Butternut Squash Risotto Cake with Wild Mushrooms

Thai Vegetable Roll - Fresh Julienne Vegetables Rolled in a Rice Wrap,
Served with a Thai Peanut Sauce

Panco-Crusted Goat Cheese - Sambuca Basil Blueberry Compote

STARTERS *1 Soup or Salad choice for All Guests*

HOUSE MADE SOUPS

Butternut Squash Bisque Garnished with Chive Cream

Beef Goulash Soup

SIDE SALADS

ORA Signature Salad - Mixed Greens, Grape Tomatoes, Corn, Black Beans, Mango & Red Peppers Drizzled with Lemon Honey Dressing & Topped with Feta Cheese

Spinach Salad - Baby Spinach, Poppy Seed Vinaigrette, Fresh Strawberries & Candied Pecans

Caesar Salad - Romaine Lettuce, Crispy Capers, House Made Caesar Dressing, Parmigiano-Reggiano Cheese with Focaccia Croutons

ENTRÉES

Same Entrée for all guests

6 oz Prime Rib - with Garlic Herb Mashed Potatoes & Savory Beef Jus
Served with Seasonal Vegetables

Local Forest Mushroom Cannelloni - Grilled King Oyster Mushrooms
in a Lemon Thyme Cream Sauce

Ora Chicken - Stuffed with Poached Pear & Brie Cheese on Caramelized
Onion & Parmesan Cheese Gratin Potato
Served with Seasonal Vegetables

Macadamia Nut Crusted Halibut - with Butternut Squash & Wild
Mushroom Risotto, Crispy Leeks & Mojito Sauce
Served with Seasonal Vegetables

Wild BC Salmon Fillet - Pan Seared, served with Butternut Squash
& Wild Mushroom Risotto Topped with Fruit Salsa
Served with Seasonal Vegetables

Roasted Portobello Mushroom - Filled with Butternut Squash & Wild
Mushroom Risotto Topped with Fontina Cheese
Served with Seasonal Vegetables

INDIVIDUAL HOUSE MADE DESSERTS

1 choice for all guests

Tri Flavour Sorbet

Tiramisu

Cheese Cake

Chocolate Mousse

Crème Brule

Lemon Tart



dinner buffets

All Dinner Buffets Include:

*Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas*

THE ORA DELUXE

Designed for groups with 40 or more guests

Freshly Baked Rolls & Butter

Fresh Crudités with House Dip

Baked Decorated Atlantic Salmon Fillets

A Platter of Field Tomatoes with Asparagus & Bocconcini Cheese

An Array of Delectable Cold Cuts with Black Forest Ham, Pastrami, Prosciutto, Mortadella & Smoked Turkey, Assorted Domestic & International Cheese & Crackers with Grapes & Assorted Nuts

Chef's Garden Greens Served with Our Signature Dressings:
Tarragon Vinaigrette & Lemon Honey Vinaigrette

Traditional Greek Salad with Red Onions, Red & Green Peppers,
Black Olives & Feta Cheese

Classic Caesar Salad with Oven Toasted Herbed Croutons &
Parmigiano-Reggiano Cheese

Chef Carved Certified Angus Prime Rib: Au Jus, Horseradish & Regular
& Dijon Mustards

Roasted Vanilla & Thyme Chicken Breast

Local Forest Mushroom Cannelloni

Apple BBQ Baby Back Ribs

Butternut Squash & Wild Mushroom Risotto

Seasonal Vegetables

Caramelized Onion Potato Gratin

Dessert Table

Seasonal Sliced Fresh Fruits & Berries

Chocolate Fountain

To ensure quality and presentation, Dinner Buffets will be available for a maximum of 1.5 concurrent hours of your choice.



dinner buffets

All Dinner Buffets Include:

*Freshly Brewed Regular & Decaf Coffee
Regular & Assorted Herbal Teas*

THE ORA CLASSIC #1

Designed for groups with 40 or more guests

Freshly Baked Rolls & Butter

Mixed Greens with Our Signature Dressings:
Tarragon Vinaigrette & Poppyseed Vinaigrette

Red Skin Potato Salad with Malt Vinegar & Dijon Dressing,
Chives & Spanish Onion

Asian Salad with Peppers, Onion & Cilantro, Tossed in an
Oriental Dressing

Baked Salmon with Fruit Salsa

Oven Roasted Vanilla & Thyme Chicken

Chef Carved Certified Angus Beef: Gravy, Horseradish & Regular
& Dijon Mustards

Herb Infused Rice Pilaf

Garlic Mashed Potatoes

Fresh Seasonal Vegetables with Tarragon Butter

Plate Serve Dessert

THE ORA CLASSIC #2

Designed for groups with 40 or more guests

Freshly Baked Rolls & Butter

Seasonal Greens with Our Two Signature Dressings:
Tarragon Vinaigrette & Poppy Seed Vinaigrette

Red Skin Potato Salad with Malt Vinegar & Dijon Dressing,
Chives & Spanish Onion

Asian Noodle Salad

Antipasto Platter

Forest Mushroom Ravioli, Fresh Thyme & Asiago Cheese

Herb Crusted Chicken Breast with Syrah Demi Glace

Chef Carved Certified Angus Beef: Gravy, Horseradish & Regular
& Dijon Mustards

Roasted Potatoes with Thyme, Sea Salt & Lemon

Herb Infused Rice Pilaf

Sautéed Vegetables with Brown Butter

Plate Serve Dessert

BUFFET ENHANCEMENT

Remove Your Plate Service Dessert
and Add a Chocolate Fountain for an
Additional \$3.00 per Guest.

*To ensure quality and presentation, Dinner Buffets will be
available for a maximum of 1.5 concurrent hours of your choice.*



chocolate fountain

Based on a Minimum of 25 People
You Must Order for all Guests in Attendance

CHOCOLATES

Please Choose One of the Following for Your Chocolate Fountain:

Milk Callebaut Chocolate

White Lind Chocolate

Dark Lind Chocolate

BASIC MENU

Pineapple

Strawberries

Cantaloupe

Honeydew

Marshmallows

Cookies

DELUXE MENU

Pineapple

Strawberries

Cantaloupe

Honeydew

Marshmallows

Dried Apricots

Kiwi

Assorted Cookies

Biscotti

Cream Puffs

Maraschino Cherries

Chocolate Wafers



bar list

Bartender Fee (*if less than 100 guests*) \$75.00

Cocktail Service Fee (*per server, per hour - min. 4 hours*) \$15.00

Cash Bar - Guests purchase their own drinks throughout the event

Host Bar - Host of the event pays all beverages consumed during the event. A deposit based on 75% of all guests having 3 drinks will be taken in advance.

BAR LIST

Domestic Beer \$ 5.00 *

Standard Liquor Brands \$ 5.00 *

Glass of House Wine \$ 5.00 *

Ciders & Coolers \$ 5.00 *

Bottled Wine \$25.00 *

Soft Drink \$ 2.00 *

Bottled Juice \$ 3.00 *

Host Bar Tickets - Pre-Purchased, Non-Refundable
Host Drink Tickets (*Minimum 100 tickets*) \$ 4.50*

Host Bottled Wine (*pre-purchased*)
Red or White (750ml) \$20.00*

VQA Option (750ml) \$23.00*

**Includes All Applicable Taxes*

Last Call is at 12:30am, Last Drink Poured at 12:45am.



CUSTOMIZE YOUR MENU WITH OUR CHEF

When your special day has to be perfect, our Chef's cuisine will dazzle you and your guests with delightfully unique dishes that are prepared with painstaking attention to every detail. The delicate subtlety of our Chef's cuisine can put that final, perfect touch on any event. The Chef's use of seasonal ingredients, his whimsical and delightful presentations and his global culinary knowledge are sure to delight anyone with a love of truly great cuisine.

OFF SITE CATERING

The success of your catered events depends largely on the quality of the caterer you select. Kamloops Convention Centre Catering has set high standards for customized catering at clients' sites. Kamloops Convention Centre Catering offers full service, drop off, and special event services for breakfasts, lunches dinners and hors d'oeuvres—all catered to your unique location.

With extensive menus and specialties, we will customize to your catering needs, making your event a truly festive occasion. For food that appeals to the eye, the appetite, and the budget, call our Catering & Events Office today. If you have not already reserved space for your next picnic, tailgate party or corporate event, call the Catering & Events Office and we will customize a menu and theme to make your day a fun one.

TIPS FOR PLANNING A CATERED EVENT

1. Assemble as much information as possible (i.e. estimate number of guests with a breakdown of adults and children) and budget
2. Have your location site, date and time (including access for set up time, starting and ending time) readily available
3. Find out what is available on site (tables, pavilion, type of grills, if any, garbage receptacles and bathrooms)
4. If rentals are necessary (and they usually are) who will arrange for the rentals? Possible rentals: tables, chairs, china, linen, tents (indicate size), grill tents, grills, air voids for beverages, buffet tables, etc.
5. Decide what type of table service is required (buffet or sit down, disposable or china)
6. Decide whether you wish to have a drop off or a full service catering, which includes food set up, BBQ grilling & waiter service
7. Determine if parking permits or park entrance fees are required for access to the site and if there are any special delivery entrances
8. Consider decorating and entertainment to enhance your party

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1	from the bakery	
	Assorted Muffins	\$30.00/dozen
	Assorted Danish	\$30.00/dozen
	Croissants	\$30.00/dozen
	Assorted Baked Scones & Preserves	\$30.00/dozen
	Biscotti	\$30.00/dozen
	Assorted Baked Bagels	\$23.00/dozen
	Cream Cheese	\$ 7.00/dozen
	Assorted Breakfast Breads	\$25.00/loaf
	Assorted House Baked Chewy Cookies	\$18.00/dozen
	Jumbo Assorted House Baked Cookies	\$30.00/dozen
	Chocolate Fudge Brownies with Nuts	\$30.00/dozen
	Chocolate Drizzled Rice Krispie Squares	\$14.00/dozen
	beverages	
	Coffee/Tea	\$ 2.25/guest
	Assorted Bottled Fruit Juices	\$ 3.00/bottle
	Canned Soft Drinks	\$ 2.00/can
	Milk or Chocolate Milk	\$ 3.50/bottle
	Energy Drink	\$ 5.00/bottle
	Sparkling Apple Cider	\$10.00/bottle
	San Pelligrino	\$ 3.00/bottle
	Perrier	\$ 3.00/ bottle
2	specialty breaks	
	Orchard Break	\$10.00/guest
	Healthy Break	\$12.00/guest
	Chocolate Lovers' Break	\$10.00/guest
	Eye Opener	\$ 8.00/guest
	The Cookie Jar	\$ 8.00/guest
	break enhancements	
	Seasonal Sliced Fruits & Berries	\$ 4.00/guest
	Seasonal Fruit Kebobs	\$23.00/dozen
	Assorted Whole Fresh Fruit	\$12.00/dozen
	Mini Fruit Tartlets	\$19.00/dozen
	Chocolate Dipped Strawberries	\$14.00/dozen

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	Granola Bars	\$15.00/dozen
	Individual Fruit Yogurt	\$24.00/dozen
3	meeting packages	
	All Day Meeting Package #1	\$40.00/guest
4	All Day Meeting Package #2	\$46.00/guest
5	plated breakfasts	
	All Canadian Breakfast	\$14.00/guest
	South Western Style Breakfast	\$14.00/guest
	Breakfast Burrito	\$14.00/guest
	ORA Muffin Sandwich	\$14.00/guest
	French Connection	\$13.00/guest
	West Coast	\$15.00/guest
6	breakfast buffets	
	Traditional Continental Breakfast	\$10.00/guest
	Deluxe Continental Breakfast	\$14.00/guest
	The ORA	\$17.00/guest
	Hot Oatmeal with Raisins & Brown Sugar	\$ 2.00/guest
	Canadian Back Bacon	\$ 3.00/guest
	Seasonal Berries with Whipped Cream	\$ 3.50/guest
	Eggs Benedict	\$ 3.50/guest
	Hard Boiled Egg	\$ 1.00/guest
7	express plate serve lunches	
	Angus Prime Rib Sandwich	\$16.00/guest
	BBQ Pulled Pork	\$16.00/guest
	ORA Beef Burger	\$16.00/guest
	Charbroiled Chicken Burger	\$16.00/guest
	Local Forest Mushroom Cannelloni	\$15.00/guest
8	lunch buffets	
	Soup & Deli Sandwich Buffet	\$16.00/guest
	Pasta Buffet	\$19.00/guest
	Taco Buffet	\$18.00/guest
9	Beef on a Bun Buffet	\$18.00/guest
	Greek Buffet	\$20.00/guest

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reception menu

Tapas Platter \$25.00/guest

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hot hors d'oeuvres

Grilled Scallop & Prawn on Skewer \$37.00/dozen

Panko Crusted Goat Cheese \$28.00/dozen

Vegetarian Spring Rolls \$17.00/dozen

Crab Cakes with Chipotle Aioli \$26.00/dozen

Asian Dry Ribs \$16.00/dozen

Baby Back Ribs \$18.00/dozen

Satay of Beef, Pork & Chicken \$26.00/dozen

Baked Brie with Roasted Salsa on Dark Rye \$26.00/dozen

cold hors d'oeuvres

California Rolls with Crab Meat (*min. 5 dozen*) \$25.00/dozen

Smoked Sockeye Salmon & Mango Rolls \$27.00/dozen

Mango Sushi Rolls \$17.00/dozen

Thai Vegetable Rolls \$17.00/dozen

Marinated Bocconcini & Tomato Skewers \$22.00/dozen

Artichoke-Pesto Crostini \$16.00/dozen

Smoked Salmon Cucumber Cups \$21.00/dozen

Three Tomato Bruchetta \$18.00/dozen

Cajun Shrimp Mousse on Belgian Endive \$21.00/dozen

Poached Prawns Cocktail & Mojito Sauce \$21.00/dozen

Chef's Selection of Hors d'Oeuvres (*min. 25 dozen*) \$23.00/dozen

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reception suggestions

Crudit 

Sm: \$80.00 Med: \$160.00 Large: \$320.00

International Cheese

Sm: \$160.00 Med: \$320.00 Large: \$640.00

Antipasto

Sm: \$220.00 Med: \$440.00 Large: \$880.00

Deli Platter

Sm: \$200.00 Med: \$400.00 Large: \$800.00

Fruit Platter

Sm: \$120.00 Med: \$240.00 Large: \$480.00

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Dessert Platter

Sm: \$80.00 Med: \$160.00 Large: \$320.00

Munchies Bar

Sm: \$160.00 Med: \$320.00 Large: \$640.00

12

plate service dinners

Dungeness Crab Cake \$ 5.00/person

Panco-Crusted Goat Cheese \$ 5.00/person

Butternut Squash Risotto Cake with Wild Mushrooms \$ 5.00/person

Thai Vegetable Roll \$ 5.00/person

Butternut Squash Bisque with Chive Cream \$ 6.00/person

Beef Goulash Soup \$ 6.00/person

ORA Signature Side Salad \$ 7.00/person

Spinach Side Salad \$ 7.00/person

Caesar Side Salad \$ 7.00/person

12

Prime Rib \$24.00/person

ORA Chicken \$23.00/person

Macadamia Nut Crusted Halibut \$29.00/person

Wild BC Salmon Fillet \$26.00/person

Roasted Portobello Mushroom \$21.00/person

Local Forest Mushroom Cannelloni \$21.00/person

individual house made desserts

Tri Flavour Sorbet \$ 7.00/person

Tiramasu \$ 7.00/person

Cheese Cake \$ 7.00/person

Chocolate Mousse \$ 7.00/person

Cr me Brulee \$ 7.00/person

Lemon Tart \$ 7.00/person

13

dinner buffets

The ORA Deluxe \$49.00/person

14

The ORA Classic #1 \$29.00/person

The ORA Classic #2 \$32.00/person

15

chocolate fountain

Basic Menu \$7.00/person

Deluxe Menu \$10.00/person