

Banquet Menu

About Okana

Welcome to OKANA. We invite you to discover the creative pulse that makes our city such a vibrant destination. A destination in its own right, OKANA Resort & Waterpark is nestled among an enclave of world-famous dining, high-street retail, and neighborhood shops conveniently located at our doorstep. Our menus are crafted to reflect the local seasonal harvest from our Oklahoma City backyard, paired with our service expertise and elevated culinary experiences to deliver cultivated elegance for your iconic event. From powerful meetings, victory parties, romantic experiences, inspired speeches, social soirees, or fashionable launches, we look forward to being a part of your next incredible occasion.

Breakfast

Continental & Enhancements

CONTINENTAL BREAKFAST

Minimum of 20 people

Menus Includes:

Seattle's Best Coffee, Regular & Decaffeinated
Upgrade to Starbucks Coffee +\$2
Orange Juice and a Selection of Hot Teas

THE CLASSIC \$30

Sliced Seasonal Fruit *V, VE, DF, GF*
Garden Berries, Honey Berry Coulis
House Baked Sweet and Savory Pastries *V (may contain dairy or gluten, depends on specific ingredients)*
Assorted Dry Cereals with Chilled Milks *V*

THE DAY BREAK \$32

Sliced Seasonal Fruit *VE, DF, GF*

Garden Berries, Honey Berry Coulis
House Baked Sweet & Savory Pastries *V*
Assorted Fruit Yogurts *V (contains dairy)*
Steel Cut Oatmeal *V*
Brown Sugar, Raisins, and Chilled Milks

THE GRAND \$42

Sliced Seasonal Fruit *VE, DF, GF*
Garden Berries, Honey Berry Coulis

House Baked Sweet & Savory Pastries *V*
with Butter, Jams, Preserves

Bagels and Cream Cheese

Greek Yogurt Vanilla Granola Parfait
with House Granola

Hard-Boiled Eggs

Steel Cut Oatmeal *V*
Brown Sugar, Raisins, and Chilled Milks

BREAKFAST ENHANCEMENTS

Enhancements must accompany
a Continental or Buffet Breakfast.
Priced per item.

Fresh Fruit Smoothies *V, VE, DF* +\$8

Individual Greek Yogurt Parfaits *V* +\$8
House Granola, Berries, and Honey

Gourmet Fruit and Nut Bars *V, VE, DF, GF*
+\$6

Breakfast Burrito \$8
Farm Fresh Eggs, Green Chilis, Chorizo
Pico de Gallo, Ancho, Sour Cream, Salsa

Breakfast Sandwich \$8
English Muffin with Scrambled Egg, Applewood
Bacon, Provolone Cheese

BREAKFAST BUFFETS

Minimum of 25 people.

Menus includes:

Seattle's Best Coffee, Regular & Decaffeinated

Upgrade to Starbucks Coffee +\$2 per person

Orange Juice and a Selection of Hot Teas

THE COWBOY BREAKFAST \$42

Seasonal Fresh Fruit Salad *V, VE, DF, GF*
with Tajin and Chamoy

Huevos Rancheros

Black Beans, Corn Tortilla, Cotija Cheese,
Chorizo, Chipotle Ranchero Salsa

Applewood Smoked Bacon

Southwest Breakfast Potatoes *V, VE, DF, GF*
Peppers, Onions

Cheddar Biscuits and Red Eye Gravy

House Baked Sweet and Savory Pastries *V*

OKANA CLASSIC BREAKFAST \$38

Sliced Seasonal Fruit *V, VE, DF, GF*

Garden Berries, Honey Berry Coulis

Greek Yogurt Vanilla Granola Parfait

House Granola

Farm Fresh Scrambled Eggs with Chives *V*

Applewood Smoked Bacon

Hash Brown Casserole *V, GF*

Steel-Cut Oatmeal *V*

Milk, Brown Sugar

Assorted Dry Cereals with Chilled Milks *V*

THE SUNRISE BREAKFAST \$44

Sliced Seasonal Fruit *V, VE, DF, GF*

Garden Berries, Honey Berry Coulis

Assorted Fruit Yogurts *V, VE*

Dried Fruits and House Granola

Egg White Frittata *V*

Roasted Tomatoes, Spinach, Artichokes, Feta

Cheese

Chicken Apple Sausage *GF*

Sweet Potato Hash *V, VE, DF, GF*

Roasted Sweet Potatoes, Green and Red Peppers

Flaky Butter Croissants and Pastries *V*

Sweet Butter and Fruit Preserves

Belgian Style Waffles *V*

Whipped Cream, Tropical Fruit Compote, Butter,
Warm Maple Syrup

ACTION STATION ENHANCEMENTS

Enhancements must accompany a Continental or
Breakfast Buffet.

Chef Attendant Required: \$175 Per Attendant,
One Attendant Per 35 Guests

BELGIAN STYLE WAFFLE \$13

V

Whipped Butter, Warm Maple Syrup, Whipped
Cream, Powdered Sugar, Seasonal Berries,
Pecans, Bananas

OMELET STATION \$15

V, VF, DF, GF

Fresh Eggs and Egg Whites, Choice of Diced
Ham, Onions, Bacon, Scallions,
Bell Peppers, Spinach, Tomatoes, Mushrooms,
Cheddar, Swiss Cheese

EGGS BENEDICT STATION \$19

English Muffin, Poached Egg, Canadian Bacon,
Hollandaise Sauce

Proteins

Black Forest Ham, Smoked Bacon, Breakfast
Sausage

Cheeses *V*

Aged Cheddar, Monterey Jack,
Goat Cheese, Feta, Gruyere

**BUILD YOUR OWN BREAKFAST
BUFFET \$46**

Minimum of 25 people.

Menu includes:

Seattle's Best Coffee, Regular & Decaffeinated

Upgrade to Starbucks Coffee +\$2 per person

Orange Juice and a Selection of Hot Teas

Sliced Seasonal Fruit

Garden Berries, Honey Berry Coulis

House Baked Sweet and Savory Pastries

SELECT ONE:

Scrambled Farm Fresh V

Eggs with Chives

Frittata

Roasted Seasonal Vegetables,
Chicken Sausage

Brisket Egg Scramble

Smoked Brisket, Bell Peppers, Red Onions,
Cheddar Cheese

Scrambled Egg Whites V

Sun Dried Tomatoes, Spinach

SELECT ONE:

Hash Brown Casserole V

Sweet Potato Hash *VE, DF, GF*

Roasted New Potatoes *VE, DF, GF*

Southwest Breakfast Potatoes *VE, DF, GF*
Peppers, Onions

SELECT TWO:

Applewood Smoked Bacon

Canadian Style Bacon

Maple Sausage Links

Chicken Apple Sausage

SELECT ONE

Assorted Dry Cereals with V

Chilled Milks

Tres Leches French Toast V

Cinnamon Butter, Warm Maple Syrup

Buttermilk Pancakes V

Butter, Warm Maple Syrup

Buttermilk Biscuits

Red Eye Sausage Gravy

Fruit Yogurts V

House Granola

Steel-Cut Oatmeal V

Brown Sugar, Almonds, Dried Fruit, Butter

OKANA BRUNCH BUFFET

Minimum of 30 people

\$72 Per Person

Choice of Salad, Breakfast Entrées, Breakfast Meats, Brunch Entrées, Potato and Vegetable

STARTERS INCLUDE:

SEASONAL FRESH FRUIT & BERRIES *V, VF, DF, GF*

ASSORTED BREADS & SWEETS V

Cinnamon Rolls, Honey Glazed Donuts, Danish,
Croissants, Muffins, Bagels
Butter & Cream Cheese

SALAD (Choice of One)

Baby Field Greens Salad (V, GF)

Grape Tomato, English Cucumber, Shaved Carrots, Watermelon Radish, Balsamic Vinaigrette

Crisp Caesar Salad (V)

Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad (V)

Candied Walnuts, dried Cranberries, Gorgonzola, Herb Vinaigrette

Mediterranean Cous Cous Salad (VE, GF)

Diced Red Onion, Bell Peppers, Tomato, Arugula, Kalamata Olives, Feta, Herbed Vinaigrette

BREAKFAST ENTRÉE (Choice of Two)

Brioche French Toast Casserole

Butter, Warm Maple Syrup,

Garden Berries

Buttermilk Pancakes

Butter, Warm Maple Syrup,
Fruit Berry Compote

Belgian Style Waffle

Rum Butter, Warm Maple Syrup, Whipped
Cream, Tropical Fruit Compote

Eggs Benedict +\$5

English Muffin, Poached Egg, Canadian Bacon,
Hollandaise Sauce

Egg White Frittata

Sun Dried Tomato, Spinach, Artichoke,
Provolone Cheese

Farm Fresh Scrambled Eggs

Chives

BREAKFAST MEAT (Choice of Two)

Applewood Smoked Bacon

Turkey Bacon

Maple Sausage Link

Sage Sausage Patties

Chicken Fennel Sausage

BRUNCH ENTREE (Choice of Two)

Parmesan Crusted Chicken

Florentine Velouté Sauce

Grilled Salmon

Lemon Caper Butter Sauce

Penne Arrabbiata

Spicy Tomato Basil Sauce

Beef Short Ribs

Wild Mushrooms, Rosemary Demi

Roasted Pork Tenderloin

Chile Spiced Apple Compote

Grilled Mahi-Mahi

Dark Rum Glaze, Mango Pico

BRUNCH POTATO (Choice of One)

Hash Brown Casserole

Sweet Potato Hash]

Roasted New Potatoes

Southwest Breakfast Potatoes

Au Gratin Potatoes

BRUNCH VEGETABLE (Choice of One)

Rosted Asparagus

Hollandaise Sauce

Artichoke Bottoms

Garlic Sauteed Spinach

Whole Rosted Tomato Provelal

Sauteed Summer Squash and Zucchini

Crispy Brussel Sprouts

Balsamic and Honey Glaze

DESSERT

Assorted Miniature Desserts

BEVERAGES

Seattle's Best Coffee, Regular & Decaffeinated
Upgrade to Starbucks Coffee +\$2

ADD A CLASSIC BRUNCH BAR \$14

Mimosas - orange, pineapple, and cranberry,
Prosecco or champagne

Bloody Mary - tomato juice, vodka, array of
garnishes (celery, olives, pickles, and hot sauce)

Peach Bellinis - peach puree and Prosecco

Breaks

OKANA BEVERAGES

90 MINUTE BEVERAGE SERVICE \$12 PP

HALF-DAY BEVERAGE SERVICE \$18 PP

Refreshed up to Four Hours

ALL-DAY BEVERAGE SERVICE \$32 PP

Refreshed up to Eight Hours

Seattle's Best Regular & Decaffeinated Coffee
Upgrade to Starbucks Coffee +\$2 per person
Assorted Specialty Hot Teas
Regular and Diet Soft Drinks
Still and Sparkling Water

ENHANCED BEVERAGE SERVICE

Half Day \$11 pp

All-Day \$18 pp

Select Three

- CELSIUS® Energy Drinks
- Pure Leaf Iced Teas
- Gatorade | G Zero
- Starbucks® Frappuccino
- Red Bull Energy Drinks
- Assorted Naked Brand Smoothies
- Coconut Water
- Still and Sparkling

A LA CARTE BEVERAGES

FRESHLY BREWED SEATTLES BEST \$90 Per Gallon

REGULAR & DECAFFEINATED COFFEE

SPECIALTY HERBAL HOT TEAS \$90 Per Gallon

FRESHLY BREWED STARBUCKS \$90 Per Gallon

REGULAR & DECAFFEINATED COFFEE

FRESHLY BREWED ICED TEA \$90 Per Gallon

With Lemon

LEMONADE \$65 Per Gallon

ASSORTED JUICES \$60 Per Quart
Orange, Cranberry, Apple

ASSORTED SMOOTHIES \$8 Each
Blueberry, Red Berry, Mango

ASSORTED SODAS & BOTTLED WATER \$5 Each

SPARKLING WATER \$7 Each

ULTIMATE INFUSED WATER STATION \$65
Priced Per Gallon

Lemon & Lime
Strawberry
Mint & Lavender

THEMED BREAKS

Based on 45 Minutes of Unlimited Service

OKANA DONUT BAR \$21 pp

Assorted Fresh Donuts, Donut Holes with Warm Chocolate Sauce, Caramel Sauce, Assorted Toppings. Includes Freshly Brewed Coffee and Bottled Water

POWER SNACKS \$19 pp

Assorted Smoothie and Juice Shooters, Granola Bars, Whole Fruit, Yogurt Parfaits. Includes Orange and Lemon-Infused Water

COOKIE MONSTER \$19 pp

Chef's Selection of Freshly Baked Cookies, Chocolate Brownies, Blondie Bars
Includes Assorted Sodas and Bottled Waters

OKANA SUGAR RUSH \$21 pp

Candy, Including Smarties, Skittles, Starburst, Twizzlers, Saltwater Taffy, Tootsie Pops, Mini Snickers,
Milky Way, Twix, Reese's Minis, Hershey Kisses
Includes Assorted Sodas and Bottled Waters

PRETZEL BAR \$22 pp

Warm Jumbo Soft Pretzels and Warm Pretzel Bites
with Warm Cheese Sauce, Assorted Mustards
Includes Assorted Sodas and Bottled Waters

BALLGAME \$21pp

Roasted Almonds, Mini Corn Dogs, Warm Pretzel Bites with Mustard and Cheddar Sauce.
Includes Assorted Soda and Bottled Water

ALA CARTE SNACKS

Assorted Donuts \$48 per dozen

Assorted Muffins \$48 per dozen

Assorted Pastries \$48 per dozen

Greek Yogurt Parfaits \$8 each

Whole Fresh Fruit \$4 Each

Bagels & Cream Cheese \$50 per dozen

Chocolate Brownies \$50 per dozen

Blondie Bars \$50 per dozen

Clif Bars \$55 per dozen
Granola Bars \$50 per dozen
Candy Bars \$50 per dozen
Novelty Ice Cream Bars \$60 per dozen
Individual Bags of Chips \$5 each
Assorted Candy Bars \$5 each

Lunch

LUNCH PLATED SELECTIONS

All plated lunches are served with your choice of salad, entrée and dessert.

Freshly Baked Rolls, Seattle's Best Coffee, a Selection of Hot Teas, Freshly Brewed Iced Tea

FIRST COURSE

Select One

CAESAR SALAD

Hearts of Romaine, Parmesan Cheese, Brioche Croutons, Classic Caesar Dressing

BABY WEDGE SALAD

Baby Iceberg, Bleu Cheese, Roasted Grape Tomatoes, Bacon, Avocado Blue Cheese Vinaigrette, Crispy Onion Straws

GREEK SALAD

Artisan Greens, Kalamata Olives, Cucumbers, Feta Cheese, Red Onions, Roma Tomatoes, Artichokes, Roasted Peppers, Lemon Oregano Dressing

ROCKET SALAD

Arugula, Seasonal Apples, Spiced Pecans, Brie Cheese, Dried Cranberries, Balsamic Honey Vinaigrette

VINE-RIPENED TOMATO BASIL BISQUE

Pesto Oil

TORTILLA SOUP

Fire Roasted Tomatoes, Avocado Pico, Queso Fresco, Cilantro Oil

WILD MUSHROOM BISQUE

Chicken Stock, Herbed mushrooms, sherried crema

DESSERT

Select One

Tiramisu

Key Lime Pie

Caramel Sea Salt Cheesecake

Triple Chocolate Ganache Cake

Fresh Berry Tart GF

Flourless Chocolate Cake

MAIN COURSE

Select One

Chilled Entrées

CAESAR SALAD WITH CHICKEN \$39

Romaine, Tomatoes, Red Onions, Chicken Breast,

Shaved Parmesan Cheese, Garlic Herb Crostini, Classic Caesar Dressing

FIELD GREEN & STEAK SALAD \$42

Sirloin Steak, Baby Field Greens, Smoky Bleu Cheese, Crispy Bacon, Grilled Corn, Grilled Tomatoes, Crispy Onion Straws, Avocado Vinaigrette

HOT ENTRÉES

EGGPLANT PARMESAN (V) \$46

Mozzarella, Marinara

Wild Rice Pilaf, Marinated Grilled Asparagus

BRAISED BEEF SHORT RIBS \$54

Balsamic Pinot Noir Demi-Glace

Boursin Mashed Potatoes, Garlic Herb Roasted Tri-color Baby Carrots

AIRLINE CHICKEN BREAST \$48

Creamy Lemon Dijon

Scalloped Potatoes, Sautéed Summer Squash and Zucchini

CHICKEN PICATTA \$47

Lemon Butter Caper Sauce

Roasted Garlic Parmesan Risotto, Braised Butter

Spinach

GRILLED KING SALMON \$58

Pineapple Mango Relish

Wild Rice Pilaf, Marinated Grilled Asparagus

APPLE CURED PORK LOIN \$48

Maple Bacon Velouté

Oven Roasted Fingerling Potatoes, French Green Beans

LUNCH BUFFET SELECTIONS

Minimum of 25 Guests

Served with Seattle's Best Coffee, Iced Tea and a Selection of Hot Teas

OKANA FIESTA \$50 Per Person

Southwestern Field Green Salad

Red Onions, Cucumbers, Bell Peppers, Scallions, Fire Roasted Peppers, Queso Fresco, Fried Tortilla Strips, Avocado Ranch Dressing

Roasted Corn Salad

With Red Onion, Cherry Tomatoes, Cilantro Vinaigrette

Fajita Bar

Cast Iron Chicken

Carne Asada

Add additional entree for \$5 pp

Pulled Pork, Beef Brisket or Impossible Beef (VE)

Cheese Enchilada Casserole

With Sour Cream, Salsa, Cheddar Cheese

Toppings include:

Charred Onions, Caramelized Peppers, Cilantro, Lime, Guacamole, Pico de Gallo, Shredded Lettuce, Chipotle Mexican Crema, Cotija & Colby Jack Cheese

Sides:

Mexican Rice

Charro Beans with Smoked Bacon

Red and Green Salsa, Marinated Carrots, Red Onions, Jalapenos

Warm Flour and Corn Tortillas

Desserts:

Dark Orange Chocolate Ganache Tarts

Tres Leches Cake with berries

Mexican Wedding Cookies

Enhancement:

Chips & Queso \$5 pp

THE SMOKEHOUSE \$54 Per Person

Chef's Garden Salad

Romaine, Iceberg Lettuce,

Red Onions, Carrots, Croutons

Choice of Ranch Dressing or Balsamic

Vinaigrette

Signature Coleslaw

Red and Shaved Cabbage, Shaved Organic Carrots

Cilantro, Red wine Vinegar, Lime Dressing

Yukon Gold Potato Salad Mustard Seed

with Bacon Aioli

House Smoked Meats:

BBQ Beef Brisket With House-made BBQ Sauce

Smoked Sausage

Grilled Spice Rubbed Chicken

Add Vegan Option \$5 pp

Pulled Jackfruit Sliders (VE)

Accompaniments:

Pickles, Onions, Jalapeños,

BBQ Sauce

Sides:

Pork Belly Brown Sugar Baked Beans

Classic Smoked Cheddar Mac & Cheese

BBQ Kettle Chips

Warm Jalapeno Corn Bread Muffins

Desserts:

Miniature Banana Puddings

Peach Cobbler

Pecan Tart

MAMBO ITALIANO \$49 per person

Salads:

Sundried Tomato Caesar Salad

With Romaine, Shaved Parmesan, Caesar Dressing

Caprese Salad

With Sliced Red and Yellow Tomatoes, Fresh Mozzarella, Micro Basil and Balsamic Glaze

Entrées:

Chicken Marsala

Pesto Crusted Salmon

With Lemon and Fennel Beurre Blanc

Eggplant Parmesan

With Pomodoro Sauce

Add vegan option

Ravioli with Red Tomato Sauce +\$5

Sides:

Broccolini

Warm Garlic Bread Sticks

Dessert:

Tiramisu

Ricotta Cheesecake with Berries

Chocolate Mousse Cake

THE SANDWICH BOARD \$47 Per Person

Soup

Tomato Bisque

Salad

Tomato Cucumber Feta Salad

Tomatoes, cucumbers, feta cheese, red onion, cilantro, Lemon Vinaigrette

Classic Potato Salad

PRE-MADE SANDWICHES

(Choose Three)

Chilled Sliced Roast Beef Subs

Boursin Cheese, Caramelized Sweet Onion, Baby Arugula on a Toasted Baguette

Basil Pesto Grilled Chicken

Lettuce, Tomato, Avocado, Ciabatta Bun

Heirloom Tomato Grilled Ham & 3 Cheese

Cheddar, Swiss, Provolone

Turkey Club Subs

White Cheddar, Bacon, Tomato, Butter Lettuce, Honey Mustard Aioli

Grilled Vegetables on Focaccia

With Zucchini, Squash, Portobello, Red Peppers and Olive Tapenade

Accompaniments:

Assorted Pickled Vegetables

House Made Chips

Desserts:

Assorted Fresh Baked Blondies, Brownies & Cookies

Reception Menus

RECEPTION STATION PLATTER DISPLAY

Minimum of 25

ARTISANAL CHEESE DISPLAY \$18 pp

Imported and Domestic Cheeses, Dried Fruits, Nuts, Garnished with Seasonal Fruit & Berries
Assorted Crackers

FRUIT DISPLAY \$15 pp

Seasonal Fruits, Berries, Honey Yogurt Dipping Sauce

ANTIPASTI DISPLAY \$20

Grilled and Marinated Vegetables, Artichokes, Peppers, Cipollini, Broccolini, Olives
Cured Meats and Select Cheeses
Served with Artisanal Bread

OKANA CHARCUTERIE BOARD \$21pp

Chef Selection of Assorted Cured Meats, Cheeses, Fruits, Vegetables, Nuts, Crackers, Stone Ground Mustard, Lemon Basil Aioli, Mushroom Artichoke Salad, Cured Olives, Balsamic Cipollini Onions, Crackers, Breads,

Herb Garlic Crostini

GARDEN VEGETABLE CRUDITE DISPLAY
\$15 pp

Garden Fresh Seasonal Vegetables, Lemon Basil Aioli, Garlic Buttermilk Dip, Traditional Hummus

MEDITERRANEAN DIPS DISPLAY \$18 pp
Hummus, Baba Ghanoush, Tzatziki • Served with Warm Pita Bread

Passed Hors d'oeuvres

COLD HORS D'OEUVRES

Okana Resort suggests 6 – 8 items for light reception

and 10-12 items per person for heavy receptions

RED PEPPER HUMMUS \$5
Roasted Baby Heirloom Peppers

GRILLED STEAK CROSTINI \$6
Horseradish Blue Cheese,
Crispy Onions

CAPRESE SKEWERS \$5
Cherry Tomato, Basil Pesto, Mozzarella Ball,
Balsamic Glaze

JUMBO SHRIMP SHOOTER \$9
Chipotle Cocktail Sauce, Fresh Citrus

AHI TUNA TOSTADA \$8
Mango Salsa, Citrus Soy Glaze, Wonton Chip

CRAB SALAD \$9
Cucumber Cup, Sliced Avocado,
Wasabi Togarashi Aioli

SMOKED SALMON MOUSSE CONES \$8
Tobiko, Chive, Waffle Cone

TOMATO BRUSCHETTA \$5
Blood Orange Glaze

PROVANCIAL SKEWER \$7
Rolled Prosciutto, Dehydrated Red Grapes,
Marinated Mozzarella Balls

CHICKEN SALAD ON ENDIVE \$6
Chicken Salad, Celery, Red Onion,
Fresh Dill, Red Endive

BOURSIN CHEESE CROSTINI \$5
Sun Dried Tomatoes, Balsamic Reduction
Chopped Chives

ANTIPASTO SKEWER \$6
Kalamata Olive, Salami, Tomato, Pepperoncini

CEVICHE SHOOTER \$8
Blanco Tequila, Lime, Pickled Fresno, Avocado

HOT HORS D'OEUVRES

Okana Resort suggests 6 – 8 items for light reception

and 10-12 items per person for heavy receptions

ARTICHOKE BEIGNET \$6
Cajun Style Dipping Sauce

CHICKEN POTSTICKER \$6
Sweet & Sour Soy Sauce

MINI DUNGENESS CRAB CAKE \$8
Old Bay, Lemon Chive Aioli

ROASTED LAMB LOLLIPOP \$8
Fresh Mint Chimichurri

CHICKEN SATAY \$7
Jalapeno Peanut Sauce, Cilantro

COCONUT CRUSTED CHICKEN TENDER \$7
Curry Aioli

MINI CHEESEBURGER \$8
Brioche Bun, Angus Beef, American Cheese,
Chipotle Ketchup, Sliced Tomato, Butter Lettuce

COCONUT SHRIMP \$8
Orange Chile Marmalade

SMOKED SALMON BITE \$10
Cucumber, Capers, Pickled Red Pearl Onion,

MINI CORN FRITTER \$6

Fire Roasted Pepper Cajun Remoulade

BEEF SKEWER \$7

Cracked Black Pepper, Demi

SOUTHWEST EGG ROLL \$6

Avocado Ranch

VEGETABLE SPRING ROLL \$6

Sweet Chili Sauce

SPICY BEEF EMPANADA \$7

Chipotle Sour Cream Sauce

RISOTTO FRITTER \$6

Tomato Fondue Sauce

CREAMY BRIE EN CROUTE \$7

Fig Compote, Puff Pastry, Brie

MAC & CHEESE BITE \$6

Smoked Tomato Marinara

PETITE BEEF WELLINGTON \$7

Tarragon Aioli

BACON WRAPPED SCALLOP \$8

Apricot Rosemary Glaze

SPANAKOPITA \$6

Spinach, Feta, Puff Pastry

Action Stations

Minimum of 25 Guests

Chef Attendant Required Per Station: \$175 Per Attendant, One Attendant Per 50 Guests

PASTA ACTION STATION \$22

Grilled Chicken, Braised Spinach, Roasted Wild Mushrooms, Roasted Red Peppers, Olives, Herbs, Toasted Pine Nuts, Parmesan Cheese, Crushed Red Chili Flakes, Garlic Bread Sticks

PASTAS

Select two

Three Cheese Tortellini, Cavatappi, Rigatoni, Gluten Free Penne

SAUCES

Select Two

Garlic Herb Butter, Basil Marinara, Pesto, Parmesan Alfredo

ENHANCEMENTS

\$6 Per Person, Per Enhancement

Grilled Shrimp

Spicy & Mild Italian

Sausage or Meatballs

Italian Chicken

GOURMET SLIDER STATION \$23

(3 Per Person) (Select 3)

OKANA BURGER

Wagyu Beef, American Cheese, Sliced Tomato, Butter Lettuce, Chipotle Ketchup

BUFFALO CHICKEN

Fried Chicken, Buffalo Sauce, Blue Cheese Aioli

PULLED PORK

BBQ Pulled Pork, Coleslaw, BBQ Glaze

VEGETARIAN

Tomato, Portobello Mushroom, Wild Arugula, Sun Dried Tomato Pesto

WILD SALMON

Grilled Salmon, Capers, Red Onion Slaw, Lemon Aioli

GOURMET GRILLED CHEESE

White Cheddar, Gruyere, Muenster, Caramelized Onions

With House Made Chips

MARTINI MASHED POTATO STATION \$18

Yukon Gold Mashed Potatoes

Cheddar Cheese, Gorgonzola Cheese, Sour Cream.

Chives, Crumbled Bacon

Whipped Sweet Mashed Potatoes

Brown Sugar, Honey Butter, Chopped Pecans, Mini Marshmallows

ENHANCEMENTS:

\$6 pp

Shredded Chicken or Chopped Brisket Pulled

Pork

MINI STREET TACOS STATION \$24

CHOICE OF TACO PROTEIN: (*Select 3*)

Carne Asada

Pollo Asado

Chili-Lime Shrimp

Pork Al Pastor

Mahi Mahi

Impossible Beef (VE)

Served with Mini Corn and Flour Tortilla,
Chopped Onions, Cilantro, Cotija, Guacamole,
Salsa Roja, Salsa Verde Ceviche: • Aquachile
Ceviche with Shrimp

Served with Housemade Tostada Chips

ASIAN ACTION STATION \$36

Select one

Pad Thai Station

Chicken, Pork, Shrimp, Rice Noodles, Bean
Sprouts,
Carrots, Snap Peas, Green Onions, Peanuts,
Chili Sauce, Cilantro, Lime Wedge

Stir-Fried Rice Station

Chicken, Shrimp, Peas, Carrots, Egg, Green
Onions,
Soy Sauce

STATIONS INCLUDE:

Vegetable Spring Rolls, Chicken Pot Stickers,
Crab Rangoon, Fortune Cookies

SAUCES:

Peanut Sauce, Sweet Chili Sauce, Sweet and
Sour Sauce

Served in a Traditional Paper Pail with
Chopsticks

CHEF ATTENDED CARVING STATIONS

Chef Attendant Required Per Station

HORSERADISH CRUSTED PRIME RIB OF BEEF \$375

Slow Roasted Aged Prime Rib of Beef, Rosemary
Jus,
Stone Ground Mustard, Dijon Mustard,
Horseradish Sauce,
Garlic Aioli, Silver-Dollar Rolls

Peppercorn Crusted TENDERLOIN OF BEEF \$395

Slow Roasted Aged Beef Tenderloin,
Green Peppercorn Creamed Demi-Glace, Stone
Ground Mustard, Dijon Mustard, Garlic Aioli,
Ciabatta Rolls

HONEY BOURBON GLAZED HAM \$285

Hardwood Smoked Ham, Bourbon Mustard,
Dijon Mustard, Orange Honey Glaze, Kings
Hawaiian Rolls

BROWN SUGAR & DIJON PORK LOIN \$320

Pork Reduction, Dijon Mustard, Silver Dollar
Rolls

SALMON EN CROÛTE \$350

Ora King Salmon, Puff Pastry, Sautéed Spinach,
Lemon Burre-Blanc

SAGE RUBBED TURKEY BREAST \$310

Giblet Sage Pan Gravy, Cranberry Sauce, Stone
Ground Mustard,
Pumpkin Seed Rolls

SPECIALTY DESSERT STATIONS

Minimum of 30 Guests

Chef Attendant Required Per Station

ICE CREAM SUNDAE STATION \$18 pp

Vanilla Ice Cream, Chocolate Ice Cream,
Fresh Strawberries, Crushed Pineapples,
Assorted Candies,
Cookie Crumble, Whipped Cream, Hot Fudge,
Caramel Syrup, Chopped Nuts, Maraschino
Cherries

ASSORTED DESSERT BITES STATION \$18 pp

Brownie Bites, Mini Lemon Tart Bars, Mini
Cookies, Truffles,
Mini Cupcakes, Petit Fours, Assorted Macarons,
Cake Pops,
Donut Holes, Raspberry & Chocolate Dipping
Sauce

Banana Foster Station \$16 pp

Sautéed Sweet Plantains, Bananas, Crème de
Banana, Cinnamon, Rum Brown Sugar, Tahitian
Vanilla Bean, Ice Cream, Peanuts, Pecans

RECEPTION PACKAGE

Minimum of 25 Guests, Up to 90 Minutes

Chef Attendant Required Per Station: \$125 Per Attendant, One Attendant Per 50 Guests

OKANA PACKAGE

\$89 Per Person

ARTISANAL CHEESE DISPLAY

Imported and Domestic Cheeses, Dried Fruits, Nuts, Garnished with Seasonal Fruit & Berries, Assorted Crackers

PASTA STATION

(Choice of Two Pastas & Two Sauces)

PASTAS

Three Cheese Tortellini, Cavatappi, Rigatoni, Gluten Free Penne

SAUCES

Basil Marinara, Vodka Sauce, Pesto, Parmesan Alfredo

GOURMET SLIDER STATION

(1 Per Person) (Choice of TWO)

Served with House Made Chips

OKANA BURGER

Angus Beef, American Cheese, Sliced Tomato, Butter Lettuce, Chipotle Ketchup

BUFFALO CHICKEN

Fried Chicken, Buffalo Sauce, Blue Cheese Aioli

PULLED PORK

BBQ Pulled Pork, Coleslaw, BBQ Glaze

VEGETARIAN

Tomato, Portobello Mushroom, Wild Arugula, Sun Dried Tomato Pesto

WILD SALMON

Grilled Salmon, Capers, Red Onion Slaw, Lemon Aioli

GOURMET GRILLED CHEESE

White Cheddar, Gruyere, Muenster, Caramelized Onions

PASSED HOR D'OEUVRES

Select Three

LAGOON PACKAGE

\$98 Per Person

NACHO BAR DISPLAY

Fresh Guacamole, Sour Cream, Pico de Gallo, Jalapeños, Shredded Jack & Cheddar Cheese, House Made Chili, Blanco Cheese Sauce, Corn Tortilla Chips

STREET TACO DISPLAY

(3 Per Person)

Choice of Two Proteins:

Chicken Tinga, Carne Asada, Slow-Braised Beef
Grilled Shrimp +\$MP
Fried or Grilled Mahi Mahi +\$MP

Toppings:

Salsa Verde, Chipotle Salsa, Pico de Gallo, Cotija Cheese, Fried Jalapeños, Onions, Cilantro
Mini Corn & Flour Tortillas

MARTINI MASHED POTATO STATION

Yukon Gold Mashed Potatoes

Cheddar Cheese, Gorgonzola Cheese, Sour Cream.
Chives, Crumbled Bacon

Whipped Sweet Mashed Potatoes

Brown Sugar, Honey Butter, Chopped Pecans, Mini Marshmallows

ENHANCEMENTS +\$12 Per Person

Shredded Chicken OR Chopped Brisket Pulled Pork

PASSED HOR D'OEUVRES

Select Three

ADD Chef's Choice of Mini Desserts +\$15

SUNSET PACKAGE

\$98 Per Person

OKANA GRAZING BOARD

Chef Selection of Assorted Cured Meats, Cheeses, Fruits, Vegetables, Nuts, Crackers, Stone Ground Mustard, Lemon Basil Aioli,

Mushroom Artichoke Salad, Cured Olives,
Balsamic Cipollini Onions, Crackers, Breads,
Herb Garlic Crostini

CARVING STATION

Slow Roasted Aged Beef Tenderloin, Peppercorn
Crusted
Green Peppercorn Creamed Demi-Glace, Stone
Ground Mustard, Dijon Mustard, Garlic Aioli,
Ciabatta Rolls

CHOICE OF ONE ACTION STATION

MARTINI MASHED POTATO STATION or PASTA
STATION

Choice of 3 PASSED HORS D'OEUVRES

ADD Chef's Choice of Mini Desserts +\$15

V = Vegetarian, DF = Dairy Free, VE = Vegan,
GF = Gluten Free

Dinner

Three-Course Plated Dinner

All plated dinners are served with your choice of
salad, entrée and dessert.

Freshly Baked Rolls, Seattle's Best Coffee, a
Selection of Hot Teas, Freshly Brewed Iced Tea

CHOICE OF SOUP or SALAD:

Soups:

BUTTERNUT SQUASH SOUP

Crème Fraiche, Toasted Pumpkin Seeds

LOBSTER BISQUE

Sweet Lobster Chunks, Sherry Cream

CREAMY ASPARAGUS SOUP

Crème Fraiche

VINE-RIPENED TOMATO BASIL

Pesto Oil

TORTILLA SOUP

Fire Roasted Tomatoes, Avocado Pico, Queso
Fresco, Cilantro Oil

WILD MUSHROOM BISQUE

Chicken Stock, Herbed mushrooms, sherried
crema

Salads:

SPINACH SALAD

Mushrooms, Pickled Red Onions, Applewood
Smoked Bacon, Dijon Wine Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine Leaves, Parmesan Cheese,
Focaccia Croutons, Classic Caesar Dressing

BOSTON BIBB SALAD

Triple Cream Brie, Strawberries, Toasted
Almonds, Champagne Vinaigrette

CAPRESE SALAD

Fresh Buffalo Mozzarella, Heirloom Tomatoes,
Arugula, Basil, Pesto, Balsamic Syrup, EVOO

ORGANIC GREENS SALAD

Field Greens, Cucumbers, Carrots, Cherry
Tomatoes, Radish, Organic Herb Dressing

BEET & APPLE STACK

Red and Golden Beets, Seasonal Apple, Frisée,
Feta, Champagne Vinaigrette

ROCKET SALAD

Arugula, Seasonal Apple, Spiced Pecans, Brie
Cheese, Dried Cranberries, Prosecco Vinaigrette

CLASSIC WEDGE SALAD

Iceberg Lettuce, Applewood Smoked Bacon,
Pickled Red Onion, Blue Cheese Crumbles,
Cherry Tomatoes, Jalapeño Ranch Dressing

ENTREES:

(Choice of One)

FREE RANGE AIRLINE CHICKEN \$60

Chanterelle Mushroom Sauce
Roasted Garlic Whipped Potatoes, Roasted
Seasonal Root Vegetables

STUFFED CHICKEN BREAST \$66]

Buffalo Burrata, Sundried Tomato, Baby Spinach,
Roasted Tomato Pesto
Wild Long Grain Rice, Garlic Herb Roasted Tri-Color Baby Carrots

PARMESAN CRUSTED CHICKEN BREAST \$64

Panko Parmesan Crust, Frisée,
Pancetta Lemon Herb Vinaigrette
Garlic Herb Fingerling Potatoes, Oven Roasted Parmesan Asparagus

ORA KING SALMON \$68

Lemon Beurre Blanc
Wild Long Grain Rice, Garlic Sauteed Baby Spinach

CHILEAN SEA BASS \$78

Sundried Tomato, Lemon Beurre Blanc
Parmesan Risotto, Roasted Seasonal Root Vegetables

ROASTED PORK TENDERLOIN \$67

Mango Chutney
Sweet Potato Casserole, Caramelized Baby Carrots

PORK CHOP \$65

Smoked Red Pepper BBQ Sauce
Au Gratin Gruyere Potatoes, French Green Beans

BRAISED SHORT RIBS \$69

Pinot Noir Demi-Glace
Roasted Garlic Whipped Potatoes, Garlic Herb Roasted Tri-Color Baby Carrots

GRILLED NEW YORK STRIP STEAK \$79

Maître D' Butter
Au Gratin Gruyere Potatoes, Oven Roasted Parmesan Asparagus

PETITE FILET MIGNON \$82

Black Currant Demi-Glace
Garlic Herb Fingerling Potatoes, Roasted Seasonal Root Vegetables

DUET ENTREES:

CLASSIC SURF & TURF DUET \$115

Petit Filet Mignon, Black Currant Demi-Glace, Caribbean Lobster Tail

BRAISED BEEF SHORT RIBS AND FREE RANGE

AIRLINE CHICKEN DUET \$86

Braised Beef Short Ribs, Balsamic Pinot Noir Demi-Glace, Free Range Airline Chicken, Chanterelle Mushroom Sauce

PETITE FILET MIGNON AND JUMBO SHRIMP DUET \$94*

Petite Filet Mignon, Porcini-Truffle Demi-Glace, Jumbo Shrimp, Melted Leeks

****Substitute Shrimp for Scallops +\$15***

FREE RANGE AIRLINE CHICKEN AND JUMBO

LUMP CRAB CAKE DUET \$93

Free Range Airline Chicken, Honey Dijon, Jumbo Lump Crab Cake, Lemon Beurre Blanc Sauce

CHILEAN SEA BASS & AMERICAN WAGYU

TENDERLOIN STEAK DUET \$MP

Chilean Sea Bass, Sundried Tomato, Lemon Beurre Blanc,
Mushroom Demi

Desserts: (Choice of One)

RASPBERRY CHEESECAKE

White Chocolate, Raspberry Coulis

VANILLA BEAN Crème BRULEE

Chantilly Cream, Garden Berry Compote

TIRAMISU

Coffee Liqueur, Mascarpone, Lady Fingers

MARSCAPONE CHEESECAKE

Seasonal Compote, Vanilla Bean Cream

FLOURLESS CHOCOLATE TORTE (GF)

Berry Coulis, Sweet Cream

VEGETARIAN AND VEGAN SUBSTITUTIONS

EGGPLANT ROLLATINI (VG) \$65

Roasted Eggplant Wrap, Ricotta Cheese, Mozzarella, House-Made Tomato Basil Sauce, Fresh Asparagus

STUFFED SHELLS (V) \$65

Large Stuffed Pasta Shells, Spinach, Ricotta Cheese, Pine Nuts, Blistered Heirloom Tomatoes, House-Made Tomato Basil Sauce

ROASTED ACORN SQUASH QUINOA SALAD \$65

(V, VG, GF, DF)

Roasted Baby Carrots

GRILLED PORTOBELLO NAPOLEON (V, VG, GF, DF) \$65

Balsamic Marinated Portobello Mushrooms, Grilled Endive, Crispy Artichokes, Fresh Asparagus

ENCHILADAS (V, VG) \$65

Fire-Roasted Sweet Potatoes, Grilled Zucchini, Black Beans, Grilled Corn, and Red Bell Pepper

VG: Vegan V: Vegetarian GF: Gluten Free DF: Dairy Free

Desserts: (Choice of One)

STONE FRUIT NAPOLEON (GF)

Citrus Mint Pesto, Whipped Coconut Creme

BLACK AND WHITE CAKE (GF)

Dark and White Chocolate Ganache, Espresso Anglaise

GARDEN BERRY COBBLER (GF)

House-Made Crumble, Basil Sugar

APPLE BERRY CRISP (DF)

Granola Topping

WILD BERRY TARTE

Seasonal Berries

DINNER BUFFET MENUS

Minimum of 25 Guests

Served with Seattle's Best Coffee, a Selection of Hot Teas, and Freshly Brewed Iced Tea
Freshly Baked Dinner Rolls

TASTE OF TUSCANY

\$79 Per Person

Classic Caesar Salad

Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, Caesar Dressing

Antipasto Salad

Salami, Baby Lettuce, Tomatoes, Red Onions, Olives, Pesto Dressing

Entrees:

Braised Beef Short Ribs

Horseradish Cream, Buttered Gnocchi, Rosemary Demi

Roasted Garlic Chicken

Lemon Rosemary Pan Sauce, Fennel Slaw

Garlic Herb Fingerling Potatoes

Balsamic Grilled Vegetables

Herbs, Candied Garlic

ASSORTED BREAD DISPLAY

Desserts:

Cannoli
Tiramisu
Ricotta Cheesecake

GRILL MASTER

\$82 Per Person

Chop Salad

Bacon, Garbanzo Beans, Cheddar Cheese, Tomatoes, Green Onions, Salami, Ranch Dressing

Tomato Salad with Hearts of Palm

With Pickled Red Onions, Feta Cheese, Herb Vinaigrette

Marinated & Grilled Tri Tip Steak

House-Made Worcestershire Sauce, Crispy Onions

Hickory Smoked Chicken

¼ Chicken Hickory Rub

Roasted Pulled Pork Shoulder

St. Louie Rub, Smokehouse BBQ Sauce

Corn on the Cob

Freshly Baked Dinner Rolls and Butter

Baked Potato Bar

Butter, Cheese, Sour Cream, Scallions, Bacon

Baked Beans

Bacon Jam, Onions

Desserts:

Pecan Tart

Mixed Berry Cobbler

Chocolate Cake

ON THE BORDER

\$78 Per Person

BABY FIELD GREENS

Red Onion, Cucumber, Bell Pepper, Scallions, Fire Roasted Tomatoes, Queso Fresco, Fried Tortilla Strips, Avocado Ranch

MEXICAN STREET CORN SALAD

SMOKED GRILLED CARNE ASADA

Roasted Jalapeno

SLOW ROASTED CHICKEN THIGH

Mole Sauce

BLACK BEANS

SPANISH RICE

Toppings:

Chips, Flour & Corn Tortillas, Shredded Cheese, Guacamole, Sour Cream, Jalapeños, Pico de Gallo, Salsa

Desserts:

Churros

Tres Leches

Torched Caramel Flan

CUSTOM DINNER BUFFET MENU

Minimum of 30 Guests

\$92 Per Person

Served with Seattle's Best Coffee, a Selection of Hot Teas, Freshly Brewed Iced Tea and Freshly Baked Dinner Rolls

Soups: *(Choice of One)*

BUTTERMILK SQUASH SOUP

Crème Fraiche, Toasted Pumpkin Seeds

LOBSTER BISQUE

Sweet Lobster Chunks, Sherry Cream

VINE-RIPENED TOMATO BASIL BISQUE

Pesto Oil

TORTILLA SOUP

Fire Roasted Tomato Salsa

Salads:

(Choice of One)

Classic Caesar Salad

Focaccia Croutons, Parmesan Cheese, Caesar Dressing

Baby Spinach Salad

Shaved Red Onion, Chèvre Cheese, Strawberries, Toasted Almonds, Balsamic Vinaigrette

Field Greens

Candied Pecans, Blue Cheese, Prosciutto crisps, Sherry Vinaigrette

Chopped Salad

Cucumbers, Tomatoes, Egg, Avocado, Bacon, Crouton
Jalapeño Ranch Dressing

Greek Salad

Feta Cheese, Cucumber, Red Onion, Oregano, Tomato, Kalamata Olives, Red Wine Vinaigrette

Vegetable:(Choice of One)

Green Beans with Bacon and Caramelized Onions
Sauteed Vegetable Medley
Roasted Seasonal Root Vegetables]
Grilled Asparagus
Roasted Cauliflower with Truffle Oil
Artichoke Bottoms with Garlic Sauteed Spinach

Starch:(Choice of One)

Garlic Whipped Potatoes
Garlic Herb Fingerling Potatoes
Au Gratin Gruyere Potatoes
Saffron Risotto

Entrees:

(Select Two Entrees, additional entree \$12 per person)

Parmesan Crusted Chicken Breast

Panko Parmesan Crust, Frisée, Pancetta,
Lemon Herb Vinaigrette

Stuffed Chicken Breast

Sun Dried Tomato, Spinach, Asiago Cheese,
Artichoke

Braised Beef Short Ribs

Pinot Noir Demi-Glace

Filet Medallions

Porcini Truffle Demi-Glace, Crispy Onions

Apple Cured Pork Loin

Maple Bacon Velouté

Blackened or Grilled MAHI-MAHI

Lemongrass Pineapple, Avocado Crème

Ora King Grilled Salmon

Hawaiian Pineapple Relish

Grilled Portobello Napoleon (V, VG, DF, GF)

Balsamic Marinated Portobello Mushrooms,
Grilled Endive, Crispy Artichokes, Fresh
Asparagus, Colored Cauliflower

Desserts:(Choice of Two)

Mason Jar Parfaits

White Chocolate Mousse, Dark Chocolate

Mousse,
Berries, Vanilla Wafer

Flourless Chocolate Torte (GF)

Berry Coulis, Sweet Cream

NEW YORK Cheesecake

Raspberry Coulis

Ganache Chocolate Cake

Dark Ganache, Espresso Anglaise

Garden Berry Cobbler

House-Made Crumble, Basil Sugar

Key Lime Pie

POST PARTY LATE NIGHT BITES

Priced Per Piece

LATE NIGHT BITES

Priced Per Piece

BONELESS BUFFALO WINGS \$6

Hot Buffalo, Parmesan & Garlic, Honey BBQ,
Mango Habanero, Celery, Ranch, Blue Cheese

MAC & CHEESE BITES \$5

Smoked Tomato Marinara

HOUSEMADE BISCUITS \$5

Choice of Apple Butter, Assorted Jams, or
Local Honey

SPICY BEEF EMPANADA \$6

Chipotle Sour Cream Dipping Sauce

SOUTHWEST EGG ROLLS \$7

Spicy Sweet Chile Sauce

TOMATO SOUP SHOOTER \$6

Tomato Soup, Grilled Cheese Square

**WAGYU BEEF BURGER & CHEDDAR
SLIDERS \$9**

Cheddar Cheese, Brioche Bun

MOZZARELLA BITES \$6

Herb Buttermilk Dip, Marinara

BUFFALO CHICKEN SLIDERS \$9

Blue Cheese Aioli, Cabbage Slaw

CHIPS & DIP TRIO \$20

Blanco Queso, Salsa, Pico de Gallo, Tortilla Chips

TORTILLA CHIPS & GUACAMOLE \$36

ASSORTED 16" PIZZAS

Each Pizza Yields 8 Slices

CHEESE \$34

Basil Marinara, Mozzarella Cheese, Parmesan Cheese

PEPPERONI \$36

Basil Marinara, Mozzarella Cheese, Pepperoni

MARGHERITA \$36

Garlic Pesto, Fresh Mozzarella Cheese, Roma Tomatoes, Basil

SAUSAGE & MUSHROOM \$38

Basil Marinara, Mozzarella Cheese, Italian Sausage,
Fresh Mushrooms

SPICY HAWAIIAN \$38

BBQ Sauce, Mozzarella Cheese, Black Forest Ham,
Fresh Pineapple, Jalapeños

VEGGIE \$36

Roasted Garlic Oil, Mozzarella Cheese, Roma Tomatoes,
Roasted Peppers, Mushrooms, Spinach, Onions

Bar & Beverages

Bar & Beverages

Beer, Wine & Liquors are subject to change throughout the season. This is a sample listing of our alcoholic beverages.

As mandated by Oklahoma State Law, the OKANA Resort must provide all alcohol.

Last call at all private event bars is one half hour prior to departure.

Elite Bar Liquors

Hosted \$13 / Cash \$14

Vodka - Grey Goose

Gin - Hendricks

Rum - Captain Morgan

Rum - Parrot Bay / Meyer's and Malibu Coconut

Tequila - Don Julio

Whiskey - Bourbon - Buffalo Trace

Irish Whiskey - Jameson

Cognac - Hennessy VSOP

Scotch - Monkey Shoulder

Coffee Cordial - Frangelico

Premium Liquors

Hosted \$12 / Cash \$13

Titos Vodka (*Gluten-Free*) Tanqueray Gin Rum - Bacardi

Tequila - Patro

Brandy / Cognac - Courvoisier

VS

Whiskey - Bulleit

Scotch - Johnny Walker Black

Coffee Cordial - Kahlua

Traditional Liquors

Hosted \$10 / Cash \$11

Vodka - Wheatley

Gin - New Amsterdam

Rum - Cruzan

Tequila - Sauza

Whiskey / Bourbon - Jim Beam

Brandy / Cognac - E&J Scotch - Dewar's

FLAT FEE HOSTED BAR PRICING

Bar Tier Pricing Per Person

TIER per person pricing	1 Hour Bar	2 Hour Bar	3 Hour Bar	4 Hour Bar
Elite Bar Liquors	\$35	\$45	\$55	\$65

TIER per person pricing	1 Hour Bar	2 Hour Bar	3 Hour Bar	4 Hour Bar
Premium Liquors	\$30	\$40	\$50	\$60
Traditional Liquors	\$25	\$35	\$45	\$55
Beer, Wine, & Soft Drinks	\$18	\$26	\$33	\$39

Beer Varieties

(Can/Bottle)

Hosted Domestic \$7 / Cash \$9

Coors Original, Coors Light, Budweiser, Bud Light, Michelob Ultra, Miller Light,

Hosted Import \$8 / Cash \$10

Heineken, Stella Artois, Modelo, Corona, Dos Equis, Pacifico

Hosted Local Craft \$8 / Cash \$10

Skydance, Prairie Artisan, Angry Scotsman, Anthem, Stonecloud, Vanessa House, Deep Ellum,

Hard Seltzers & Ciders \$8 / Cash \$10

Angry Orchard, Stella Artois Cidre, Woodchuck, Bishop, White Claw, High Noon, Wild Basin, Truly

Wine Varietals (See Wine Menu)

By the Bottle and Per Glass - MP

Elite Wines

Premium Wines

House Wines

Special Order Wines by the Bottle

Special orders must be placed in advance.

WINE PASS WITH DINNER

Choice of red & white wine served to your guests during dinner.

One bottle yields about five glasses. You may special order wines with prior approval from the

Director of Food & Beverage.

Wine is charged by the open bottle.

OKANA Signature Drinks

Here are some favorite drinks to offer your guests!

Spicy Sugarcane Margarita

Blackberry Mojito

OKANA Old Fashioned

Oklahoma Sunset

Soft Drinks \$5

Pepsi Products

Assorted Fruit Juices

Mineral Water

BANQUET WINE MENU

SPARKLING WINES & CHAMPAGNE

Henkell, Brut, Vintage, Germany \$52

Vilarnau, Cava, Brut Rose, Reserve, Spain \$55

La Marca, Prosecco, Italy \$68

Chandon, Brut, Napa Valley, CA \$76

Lucien Albrecht, Cremant d'Alsace, France \$85

Duval-Leroy, Reserve, Champagne, France \$195

Moet & Chandon, Reims, France \$295

Dom Pérignon Brut, Epernay, France \$675

ROSE

Chateau La Coste, Lisa, Aix-en-Provence, France \$54

La Lieff, Rosé of Grenache, San Luis Obispo, CA \$68

WHITE WINES

Chardonnay

Pavette, Mendocino/Lodi, CA \$52

Delta, Chardonnay, Healdsburg, CA \$58

Alias, California \$62

Stag's Leap, "Karia", Napa, CA \$95

Dunham Cellars, Shirley Mays, Columbia Valley, WA \$99

Sauvignon Blanc

Cloudy Bay, Marlborough, New Zealand \$60
La Lieff, San Luis Obispo, CA \$68
Dunham Cellars, Columbia Valley, WA \$80
Pierre Riffault "Les 7 Hommes", Sancerre,
Loire, France \$82

Pinot Grigio/Gris

Voix de la Vigne, Pinot Gris, Willamette Valley,
OR \$59
Corte Alla Flora, Venezie, Italy \$85

RED WINES

Cabernet Sauvignon

Pavette, Mendocino/Lodi, CA \$52
Delta, Healdsburg, CA \$58
Alias, California \$62
Chateau Castenet, Entre-Deux-Mer, France \$72
Turnbull, Napa Valley, CA \$105

Pinot Noir

Barista, Pinotage, South Africa \$68
Sonoma Cutrer, Sonoma, CA \$79
Child's Play, Willamette Valley, OR \$85
Theresa Noelle "Le Jardin", Santa Rita Hills, CA
\$95
Shea Estate, Yamhill-Carlton, OR \$99
Domaine Bart, Marsannay Rouge, Es Chezots,
Burgundy, France \$150

SPECIAL ORDER WINES

Special-order wines must be placed in advanced and
approved by the Director of Food & Beverage. Any
unopened wines cannot be returned or taken home.

RED WINES

Merlot

Keenan, Carneros, CA \$90
Trefethen, Napa, CA \$95
Duckhorn, Napa, CA \$155

Zinfandel

Grigch Hills, Napa, CA \$89
The Prisoner, Zinfandel Blend, Napa, CA \$129

Syrah

La Lieff, San Luis Obispo, CA \$75
Dunham Cellars, Columbia Valley, WA \$150
Amor Fati, Murmur Vineyard, Santa Maria
Valley, CA \$150

Grenache

La Lieff, Alamo Creek Vineyard, Santa Barbara,
CA \$75
Las Rocas, Vinas Viejas Garnacha, Calatayud,
Spain \$90

Interesting Reds

Alamos, Malbec, Sececcion, Mendoza, Argentina
\$69
Luca, Malbec, Argentina \$95
Corte Alla Forte, Vino Nobile di Montepulciano,
Riserva, Italy \$99
Pingus, "Psi", Tempranillo, Spain \$125
Petrussa 19 Schioppettino di Prepotto,
Colli Orientali del Friuli, Italy \$165

Red Blends

Trefethen, "Dragon's Tooth", Columbia Valley,
WA \$105
Dunham Cellars, Three Legged Red \$10

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and approved by the Director of Food &
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