OKANA
RESORT & INDOOR WATERPARK

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:

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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:

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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,

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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 Asparragus
Hollandaise Sauce
Artichoke Bottoms
Garlic Sauteed Spinach
Whole Rosted Tomato Provecal
Sauteed Summer Squash and Zucchinni
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

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RESORT & INDOOR WATERPARK

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

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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, Sauteed 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 ITLIANO $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,

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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, Caper, 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 Guestsa

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

OKANA
RESORT & INDOOR WATERPARK

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'OEVURES
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'OEVURES
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

OKANA
RESORT & INDOOR WATERPARK

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 Peppe

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

OKANA
RESORT & INDOOR WATERPARK

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

OKANA
RESORT & INDOOR WATERPARK

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

OKANA
RESORT & INDOOR WATERPARK

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, Williamette 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”, Columbis Valley, WA $105
Dunham Cellars, Three Legged Red $10

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