



IT'S YOUR DAY.
MAKE IT ICONIC.

MAKE IT
OKANA
RESORT & INDOOR WATERPARK

A close-up, warm-toned photograph of a smiling couple at a wedding reception. The woman, on the left, has dark, wavy hair and is wearing a white strapless dress with a delicate necklace. The man, on the right, is in profile, smiling, wearing a light-colored suit jacket over a white shirt, with a white carnation boutonniere on his lapel. They are seated at a table with a glass of red wine and other items visible in the foreground. The background is softly blurred, showing greenery and warm lighting.

**INTIMATE OR EXPANSIVE.
SIMPLE OR EXTRAVAGANT.
EXACTLY YOURS.**

OKANA has something iconic in store for you, regardless of your wedding size, season, style, or budget. Iconic venues await you and your guests, from indoor ballrooms, outdoor amphitheaters, lawns, and perfect water, city, or sunset views.

Reserve room blocks for family, book sensational self-care just for you or for your whole wedding party at The Spa, and experience incredible dining suitable for any palate or preference.

OKANA
RESORT & INDOOR WATERPARK

PLATED



PLATED PACKAGES

PACKAGE ONE | \$75 PER GUEST

Package includes *artisan rolls with butter, one starter and two plated entrées of your choice, cake-cutting, and **two** passed hors d'oeuvres.*

STARTER | CHOOSE ONE

Classic Caesar: Shaved parmesan, parmesan, croutons, and Caesar dressing

Frisée + Baby Greens Salad: Roasted grapes, toasted walnuts, blue cheese, and white balsamic dressing

Boston Bibb Lettuce: Red leave citrus segments, dried cranberries, and raspberry vinaigrette dressing

Baby Greens Salad: grape tomatoes, cucumbers, olive oil crostini, and roasted shallot vinaigrette dressing

PLATED ENTRÉE | CHOOSE TWO

Seared French-Cut Chicken Breast: Boursin mashed potato, roasted baby carrots, and pearl onions au jus

Braised Short Rib: Boursin mashed potatoes, roasted baby carrots, French green beans, and veal demi-glace

Jalapeño Honey-Glazed Salmon: Black wild rice, lemon roasted asparagus, blistered heirloom cherry tomatoes, and yuzu beurre Blanc

PACKAGE TWO | \$85 PER GUEST

Package includes *artisan rolls with butter, one starter and two plated entrées of your choice, cake-cutting, and **three** passed hors d'oeuvres.*

STARTER | CHOOSE ONE

Red and Green Romaine: Goat cheese, almonds, sun dried cherries, julienned radish, and champagne dressing

Arugula: Radicchio, pickled red onion, spicy pecans, roasted peppers, and cherry vinaigrette dressing

Yellow and Red Tomato Carpaccio: Mixed field greens, shaved Romano, capers, chives, and Basil vinaigrette dressing

PLATED ENTRÉE | CHOOSE TWO

Chicken Saltimbocca: Crispy sage, prosciutto, pearl onion, and marsala glaze

Pan Seared Wild Salmon: Creamy herb risotto, lemon herb sauce, green beans, and baby spinach

Center-Cut Rib Eye: Truffle mash potato, bourbon demi, and baby squash

PLATED PACKAGES

PACKAGE THREE | \$115 PER GUEST

Package includes artisan rolls with butter, one starter and two plated entrées of your choice, cake-cutting, and **three** passed hors d'oeuvres.

STARTER | CHOOSE ONE

Cucumber-Wrapped Greens: Cherry tomato, shredded carrot, pickled red onion, and champagne dressing

Baby Spinach Red Oak Salad: Crisp pancetta, pickled red onion, goat cheese, julienned radish, pecan, and Greek dressing

Spinach & Strawberry Salad: Endive, feta cheese, candied pecans, and balsamic vinaigrette dressing

PLATED ENTRÉE | CHOOSE TWO

Seared Chicken Breast: Parmesan-roasted potatoes, heirloom baby carrots, and demi-glace

Pan-Seared Sea Bass: Roasted sweet potato mash, braised spinach, tri-colored baby carrots, and citrus beurre Blanc

6 oz. Herb Tenderloin: Boursin mash potatoes, roasted carrot, heirloom cherry on the vine tomatoes, and peppercorn demi-glace

PLATED DUETS

Package includes artisan rolls with butter, one starter and one entrée of your choice, vegetable, starch, desserts, and **three** passed hors d'oeuvres.

STARTER | CHOOSE ANY ONE OF THE STARTER OPTIONS FROM PLATED PACKAGES ONE THROUGH THREE

PLATED ENTRÉE | CHOICE OF ONE

6 oz. Filet Mignon & Cajun Jumbo Shrimp | \$135 per guest

Center-cut filet mignon paired with a Cajun-spiced jumbo shrimp, finished with peppercorn demi-glace and classic hollandaise. **Accompaniments:** Boursin whipped Yukon Gold potatoes, haricots verts with roasted shallots, lemon zest, and herb butter.

Steak Oscar Béarnaise | \$135 per guest

Filet topped with jumbo lump crab, grilled asparagus, and finished with classic Béarnaise sauce. **Accompaniments:** Parmesan potato pavé and roasted rainbow baby carrots with thyme brown butter.

New York Strip & Pan-Seared Scallops | \$145 per guest

Hand-cut New York strip paired with pan-seared sea scallops, finished with demi-glace and lemon caper sauce. **Accompaniments:** Parmesan risotto, roasted broccolini, and blistered heirloom tomatoes.

Braised Short Rib & Seared Lemon Chicken Breast | \$125 per guest

Slow-braised beef short rib paired with a seared lemon chicken breast, finished with rich demi-glace and shallot velouté. **Accompaniments:** Garlic and chive whipped Yukon Gold potatoes, roasted seasonal vegetables, and crispy shallots.

DISPLAY STATIONS

IMPORTED AND DOMESTIC CHEESE | \$20 PER GUEST

Selection of soft, semi-soft, and hard cheeses, dry fruits, jams, nuts, and gourmet crackers

ANTIPASTO BOARD | \$18 PER GUEST

Vegetable antipasto, cured meats, baba ghanoush, whipped pimento cheese, hummus, and charred bread

CHARCUTERIE BOARD | \$22 PER GUEST

Cured sausage, smoked meats, local jams, pickled vegetables, grain mustard, and rustic breads

SEAFOOD STATION | MARKET PRICE PER GUEST

Seasonal crab claws, oysters, jumbo shrimp, spiced cocktail sauce, seafood salad, seasonal mignonette, lemons, Tabasco, and horseradish

HORS D'OEUVRES

Red Pepper Hummus with roasted baby heirloom peppers

Grilled Steak Crostini with horseradish, blue cheese, and crispy onions

Caprese Skewers with cherry tomato, basil pesto, mozzarella ball, and balsamic glaze

Jumbo Shrimp Shooter with chipotle cocktail sauce and fresh citrus

Ahi Tuna Tostada with mango salsa, citrus soy glaze, and wonton chips

Crab Salad with cucumber cup, sliced avocado, and wasabi Togarashi aioli

Smoked Salmon Mousse Cones with Tobiko, chive, and waffle cone

Tomato Bruschetta with blood orange glaze

Smoked Salmon Bite with cucumber, caper, and pickled red pearl onion

Atlantic Smoked Salmon: Assorted mini bagels, dill cream cheese, cucumber, tomatoes, hard-cooked eggs, capers, and onions

WEDDING CAKE CUTTING

FLAT FEE | \$150



A close-up photograph of a buffet spread. In the foreground, a large white bowl is filled with golden-brown, roasted potato wedges, garnished with fresh green herbs. To the left, a plate of breaded fish is visible. In the background, a tiered black metal stand holds several plates of breaded fish. Another bowl with a salad is partially visible behind the potato bowl. The lighting is warm and focused on the food.

BUFFET

BUFFET

\$120 PER GUEST

Includes artisan rolls with butter, soup, vegetables, starch, protein, and dessert.

SALADS | CHOOSE ONE

Classic Caesar: Crisp romaine leaves, parmesan cheese, focaccia croutons, and classic Caesar dressing

Spinach Salad: Mushrooms, pickled red onions, applewood smoked bacon, and dijon wine vinaigrette dressing

Baby Green Salad: Grape tomatoes, cucumbers, olive oil crostini, and roasted shallot vinaigrette dressing

Antipasto Salad: Shaved fennel, arugula, goat cheese, mint, and chili fennel vinaigrette dressing

Burrata: Heirloom tomatoes, burrata cheese, basil oil, pine nuts, micro basil, and white balsamic vinaigrette dressing

Greek Salad: Artisan greens, Kalamata olives, cucumbers, feta cheese, red onions, Roma tomatoes, artichokes, roasted peppers, and lemon oregano dressing

SOUPS | CHOOSE ONE

Vine-Ripened Tomato Basil Bisque

Butternut Squash Soup

Zuppa Toscana

Potato Soup

Chicken and Vegetable Soup

Tortilla Soup

VEGETABLES | CHOOSE TWO

Grilled Asparagus

Roasted Tri-Colored Baby Carrots

Roasted Brussels Sprouts

Roasted Parsnips and Carrots

Seasonal Roasted Vegetable Squash

French Green Beans

STARCHES | CHOOSE ONE

Cauliflower Purée

Scallop Potatoes

Roasted Whipped Garlic Potatoes

Sweet Potato Purée

Roasted Fingerling Potatoes

Gnocchi

Potato Gratin

Long Grain Wild Rice

PROTEINS | CHOOSE ONE

Braised Short Ribs with Pinot Noir demi-glace

Pan-Seared Airline Chicken with lemon Beurre Blanc

Roasted Wild Salmon with Harissa sauce

Pasta Shrimp Puttanesca

Lobster Ravioli

DESSERTS | CHOOSE ONE

Stone Fruit Napoleon (GF): Citrus mint pesto with whipped coconut creme

Black and White Cake (GF): Dark and white chocolate ganache with espresso anglaise

Garden Berry Cobbler (GF): House-made crumble and basil sugar

Apple Berry Crisp (DF) with granola topping

Wild Berry Tarte with seasonal berries

Carrot Cake Pineapple Compote

(Nuts, Gluten, Dairy)

New York Cheesecake with marinated strawberries (Gluten, Dairy, Gelatin)



CARVING STATION

*We'll add a **\$175** Chef's Attendant fee for every 30 guests expected.*

Prime Rib with Horseradish cream sauce and au jus: **\$375**

Salt-Crusted Tomahawk with Chimichurri sauce and red wine jus: **\$375**

Cracked Black Peppercorn New York Strip with Mushroom cream sauce and veal demi-glace: **\$365**

Smoked Brisket with tangy BBQ sauce: **\$365**

Miso-Glazed Duck Breast with plum sauce: **\$325**

Rack of Lamb with peppercorn cream sauce: **\$325**

Smoked Turkey Breast with giblets sage gravy: **\$310**

Smoked Salmon with mango salsa and hot honey: **\$350**

Roasted Ham with honey bourbon glaze: **\$285**

Risotto Station with arborio rice, mushroom, and sun-dried tomato: **\$285**

LATE NIGHT

*We'll add a flat **\$175** Chef's Attendant fee for each station selected.*

SLIDER STATION | \$89

Grilled Angus Sliders

Pulled Pork Sliders

Avocado Veggie Sliders

WING BAR | \$89

Buffalo, Teriyaki, and BBQ Chicken Wings
with all your favorite dipping sauces

PIZZA STATION | \$75

Cheese

Pepperoni

Margherita

FRENCH FRY BAR | \$55

French-fried potatoes in assorted styles
with various toppings and seasonings

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CONTACT US TO LEARN MORE:

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IMPORTANT NOTE: ADDITIONAL FEES APPLY TO THE COSTS LISTED IN THIS BOOK. THESE FEES INCLUDE 18% GRATUITY, 7% SERVICE CHARGE, 8.625% FOOD TAX, AND A 13.5% LIQUOR TAX.

