



**OKANA**

RESORT & INDOOR WATERPARK

**MEETING & EVENT CATERING**

# DIVE INTO A WORLD-CLASS DESTINATION IN OKLAHOMA CITY

Experience Oklahoma's premier luxury destination, where elegance meets adventure. Nestled in the newly coined "Horizons District" of downtown Oklahoma City, OKANA Resort offers a stunning 11-story, 404-room hotel with breathtaking riverfront and lagoon views. Visitors can immerse themselves in the city's vibrant culture, art, music, and culinary scene.

At the heart of the resort lies a vast amount of outdoor space, including a 4.5-acre outdoor lagoon, a landscaped amphitheater with an open-air stage, and an expansive event lawn which offers an idyllic backdrop to any event, accommodating up to 1,500 guests. Enjoy diverse dining options, retail shops, adult-only swim-up bars, and a full-service spa. From locals to first-time visitors, OKANA Resort & Indoor Waterpark is the ultimate escape for luxury and excitement.





# BUILD-YOUR-OWN BREAKFAST BUFFET

MINIMUM OF 25 PEOPLE

## STARTERS

Seattle's Best Coffee,  
Regular and Decaffeinated  
*Upgrade to Starbucks Coffee +\$*

Orange Juice and a  
Selection of Hot Teas

Sliced Seasonal Fruit  
Garden Berries, Honey Berry Coulis

House-Baked Sweet and  
Savory Pastries

## EGGS

SELECT ONE

Scrambled Farm Fresh

Eggs with Chives

Eggs Benedict  
English Muffin, Poached Egg,  
Canadian Bacon, Hollandaise Sauce

Frittata  
Roasted Seasonal Vegetables,  
Chicken Sausage

Scrambled Egg Whites

## BREAKFAST POTATOES

SELECT ONE

Hash Brown Casserole

Sweet Potato Hash

Roasted New Potatoes

Southwest Breakfast Potatoes  
Peppers, Onions

## BREAKFAST MEATS

SELECT TWO

Applewood-Smoked Bacon

Canadian-Style Bacon

Maple Sausage Links

Sage Sausage Patties

## BREAKFAST ENTRÉES

SELECT TWO

Assorted Dry Cereals  
with Chilled Milks

Tres Leches French Toast  
Cinnamon Butter,  
Warm Maple Syrup

Buttermilk Pancakes  
Butter, Warm Maple Syrup

Buttermilk Biscuits  
Rosemary Sausage Gravy

Fruit Yogurts  
House Granola

Steel-Cut Oatmeal  
Brown Sugar, Almonds,  
Dried Fruit, Butter

# BREAKFAST BUFFETS

MINIMUM OF 25 PEOPLE

## THE COWBOY BREAKFAST

### Sliced Seasonal Fruit

Garden Berries, Honey Berry Coulis

### House-Baked Sweet and Savory Pastries

### Huevos Rancheros

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

### Applewood-Smoked Bacon

### Chicken Apple Sausage

### Southwest Breakfast Potatoes

Peppers, Onions

### Tres Leches French Toast

Cinnamon Butter, Warm Maple Syrup

## THE SUNRISE

### Sliced Seasonal Fruit

Garden Berries, Honey Berry Coulis

### Assorted Fruit Yogurts

Dried Fruits and House Granola

### Egg White Frittata

Roasted Tomatoes, Spinach, Artichokes, Feta Cheese

### Sweet Potato Hash

Roasted Sweet Potatoes, Green and Red Peppers

### Flaky Butter Croissants and Biscuits

Sweet Butter and Fruit Preserves

### Belgian-Style Waffles

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

### Applewood-Smoked Bacon

### Chicken Apple Sausage





## BREAKS

### POWER SNACKS

Green Tea Kombucha

House-Made Trail Mix

Whole Fruit

Fruit and Yogurt Parfaits

Assorted Protein Bars

Bottled Iced Coffee Drinks

### ENERGY BOOSTS

KIND Bars

Fresh Whole Apples

Mixed Nuts

Energy Drinks

Sugar-Free and Regular

### COOKIE MONSTERS

Fresh-Baked Assorted Cookies

Chocolate Chunk Brownies

### OKANA SUGAR RUSHES

Candy

Smarties, Skittles, Starburst, Twizzlers,  
Saltwater Taffy, Tootsie Pops, Mini Snickers,  
Milky Way, Twix, Reese's Minis, Hershey Kisses

Dry Snacks

Assorted Potato Chips and Pretzels,  
Yogurt-Covered Pretzels

Premium Ice Cream Novelties

Pepsi, Diet Pepsi, Starry, Energy Drinks

# LUNCH BUFFETS

MINIMUM OF 30 PEOPLE

## OKANA FIESTA

### Baby Field of Green Salad

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

### Chopped Street Corn Salad

Baby Iceberg Lettuce, Tomatoes, Charred Corn, Cucumbers, Fire-Roasted Green Chilies, Scallions, Queso Fresco, Fried Onions, Creamy Chipotle-Chili Lime Dressing

## FAJITA BAR

### SELECT TWO

Cast-Iron Chicken

Carne Asada

Pulled Pork

Beef Brisket

### TOPPINGS

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

### SIDES

Southwestern Vegetable Rice, Charro Beans with Smoked Bacon, Red and Green Salsa

### TORTILLAS

Soft Flour and Corn Tortillas

## DESSERTS

Dark Orange Chocolate Ganache Tarts

Tres Leches Verrines

Mexican Wedding Cookies





# LUNCH BUFFETS

MINIMUM OF 30 PEOPLE

## THE SMOKEHOUSE

### SALADS

#### Chef's Garden Salad

Romaine, Iceberg Lettuce,  
Red Onions, Carrots, Croutons,  
Choice of Ranch Dressing or  
Balsamic Vinaigrette

#### Signature Coleslaw

Red and Savoy Cabbage,  
Mango, Chives,  
Cilantro Lime Dressing

## HOUSE SMOKED MEATS

### SELECT THREE

Sliced Brisket

Smoked Sausage

BBQ Bone-In Chicken

Spiced Loin of Salmon

## SIDES

Pork Belly Baked Beans

Yukon Gold Potato Salad  
Mustard Seed Aioli

Classic Mac & Cheese

Kettle Chips

Sliced White Bread

## DESSERTS

Miniature Banana Puddings

Peach Cobbler

Pecan Tart

## THE SANDWICH BOARD

### SALADS

#### SELECT ONE

#### Mini Wedge Salad

Romaine Lettuce, Tomato,  
Blue Cheese Crumbles,  
Bacon Bits, Ranch Dressing

#### Tomato Cucumber Feta Salad

Tomatoes, Cucumbers,  
Feta Cheese, Red Onion,  
Cilantro, Lemon Vinaigrette

#### House-Made Coleslaw

Roma Tomatoes, Red Onions,  
Roasted Garlic, Basil Dressing

## PRE-MADE SANDWICHES

### SELECT TWO

#### Chilled Sliced Roast Beef

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

#### Basil Pesto Grilled Chicken

Lettuce, Tomato, Avocado,  
Brioche Bun

#### Turkey Club Wrap

White Cheddar, Bacon,  
Tomato, Baby Spinach,  
Honey Mustard Aioli

## DESSERTS

Assorted Fresh Baked  
Brownies and Cookies

# HORS D'OEUVRES

## COLD BITES

**Red Pepper Hummus**  
Roasted Baby Heirloom Peppers

**Grilled Steak Crostini**  
Horseradish Blue Cheese,  
Crispy Onions

**Caprese Skewers**  
Cherry Tomato, Basil Pesto,  
Mozzarella Ball, Balsamic Glaze

**Jumbo Shrimp Shooter**  
Cocktail Sauce, Fresh Citrus

**Ahi Tuna Tostada**  
Pineapple Habanero  
Relish, Citrus Soy Glaze

**Crab Salad**  
Cucumber Cup, Sliced Avocado,  
Wasabi Mustard Cream

**Provincial Skewer**  
Rolled Prosciutto,  
Green and Red Grapes,  
Marinated Mozzarella Balls

**Chicken Salad on Endive**  
Chicken Salad, Celery, Red Onion,  
Fresh Dill, Endive

**Boursin Cheese Crostini**  
Roasted Grape Tomatoes,  
Balsamic Reduction

**Antipasto Skewer**  
Kalamata Olive, Salami,  
Tomato, Summer Squash

**Chili Lime Lobster  
Margarita Shooter**  
Blanco Tequila

## HOT BITES

**Artichoke Beignet**  
Cajun-Style Dipping Sauce

**Chicken Potsticker**  
Sweet and Sour Soy Sauce

**Mini Dungeness Crab Cake**  
Lemon Chive Aioli

**Roasted Lamb Lollipop**  
Fresh Mint Chimichurri

**Chicken Satay**  
Spiced Peanut Sauce

**Mini Cheeseburger**  
Brioche Bun, Angus Beef,  
American Cheese, Chipotle  
Ketchup, Sliced Tomato,  
Butter Lettuce

**Coconut Shrimp**  
Horseradish Orange Marmalade

**Beef Skewer**  
Cracked Black Pepper,  
Balsamic Glaze

**Southwest Egg Roll**  
Avocado Ranch

**Spicy Beef Empanada**  
Chipotle Sour Cream Sauce

**Tomato Soup Shooter**  
Tomato Soup,  
Grilled Cheese Square

**Creamy Brie En Croute**  
Raspberry Puff Pastry, Brie

**Mac & Cheese Bite**  
Smoked Tomato Marinara

**Petite Beef Wellington**  
Tarragon Aioli

**Bacon-Wrapped Scallop**  
Apricot Rosemary Glaze







# HORS D'OEUVRE STATIONS

## CARVING STATIONS

### Horseradish-Crusted Prime Rib of Beef

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

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

### Honey Bourbon-Glazed Ham

Hardwood-Smoked Ham, Bourbon Mustard, Dijon Mustard, Orange Honey Glaze, Soft Yeast Rolls

### Brown Sugar & Dijon Pork Loin

Pork Reduction, Dijon Mustard, Silver-Dollar Rolls

### Salmon En Croûte

Ora King Salmon, Puff Pastry, Sautéed Spinach, Lemon Beurre Blanc

### Sage-Rubbed Turkey Breast

Pan Gravy, Cranberry Sauce, Stone-Ground Mustard, Pumpkin Seed Rolls

## DISPLAY STATIONS

### Artisanal Cheese Display

Imported and Domestic Cheeses, Dried Fruits, Assorted Nuts and Crackers

### 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

### Smoked Salmon Mousse Cones

Tobiko, Chive, Waffle Cone

### Tomato Bruschetta

Blood Orange Glaze

### Nacho Bar Display

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

### Street Taco Display

#### SELECT TWO

Chicken Tinga  
Carne Asada  
Slow-Braised Beef  
Grilled Shrimp  
Fried or Grilled Mahi Mahi

#### TOPPINGS

Salsa Verde, Chipotle Salsa, Pico de Gallo, Cotija Cheese, Fried Jalapeños, Onions, Cilantro

#### TORTILLAS

Mini Corn and Flour Tortillas

# BUILD-YOUR-OWN DINNER PLATED

## SOUPS

SELECT ONE SOUP OR ONE SALAD

### Buttermilk Squash Soup

Crème Fraîche, Toasted Pumpkin Seeds

### Lobster Bisque

Sweet Lobster Chunks, Sherry Cream

### Vine-Ripened Tomato Basil Soup

Pesto Oil

### Tortilla Soup

Fire-Roasted Tomato Salsa

## SALADS

SELECT ONE SOUP OR ONE SALAD

### 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

### Rocket Salad

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

## ENTRÉES

SELECT ONE

### Stuffed Chicken Breast

Buffalo Burrata, Sundried Tomato,  
Baby Spinach, Roasted Tomato Pesto

### Parmesan-Crusted Chicken Breast

Panko Parmesan Crust, Frisée,  
Pancetta Lemon Herb Vinaigrette

### Ora King Salmon

Lemon Beurre Blanc

### Chilean Sea Bass

Sundried Tomato,  
Lemon Beurre Blanc

### Roasted Pork Tenderloin

Mango Chutney

### Pork Chop

Smoked Red Pepper BBQ Sauce

### Braised Short Ribs

Balsamic Pinot Noir Demi-Glace

### Grilled New York Strip Steak

Maître D' Butter

### Petite Filet Mignon

Black Currant Demi-Glace

### Classic Surf & Turf Duet

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

### Free-Range Airline Chicken & Jumbo Lump Crab Cake Duet

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

## SIDES

SELECT TWO

### Garlic Herb-Roasted

Tri-Color Baby Carrots

### Caramelized Baby Carrots

Roasted Seasonal Root Vegetables

### French Green Beans

Oven-Roasted Parmesan Asparagus

Garlic Sauteed Baby Spinach

Wild Long Grain Rice

Au Gratin Gruyere Potatoes

Garlic Herb Fingerling Potatoes

Roasted Garlic Whipped Potatoes

Sweet Potato Casserole

Saffron Risotto

## DESSERTS

SELECT ONE

### Raspberry Cheesecake

White Chocolate, Raspberry Coulis

### Tiramisu

Coffee Liqueur, Mascarpone,  
Lady Fingers

### Mascarpone Cheesecake

Seasonal Compote, Vanilla Bean Cream

### Flourless Chocolate Torte (GF)

Berry Coulis, Sweet Cream

### Garden Berry Cobbler (GF)

House-Made Crumble, Basil Sugar

### Apple Berry Crisp (DF)

Granola Topping

### Wild Berry Tarte

Seasonal Berries





# DINNER BUFFETS

MINIMUM OF 30 PEOPLE

## TASTE OF TUSCANY

### SALADS

**Classic Caesar Salad**  
Romaine Lettuce, Focaccia Croutons,  
Parmesan Cheese, Caesar Dressing

**Grilled Antipasto Salad**  
Pesto Dressing

### MAINS

**Braised Beef Short Ribs**  
Horseradish Demi

**Fennel Garlic-Roasted Chicken**  
Lemon Rosemary Pan Sauce

**Eggplant Parmesan**  
Mozzarella, Marinara

**Tri-Color Tortellini**  
Alfredo Sauce

### SIDES

**Garlic Herb Fingerling Potatoes**

**Balsamic Grilled Vegetables**  
Herbs, Candied Garlic

**Assorted Bread Display**

### DESSERTS

**Cannoli**

**Tiramisu**

**Ricotta Cheesecake**

## GRILL MASTER

### SALADS

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

### MAINS

**Marinated & Grilled  
Tri-Tip Steak**  
House-Made Worcestershire  
Sauce, Crispy Onions

**Hickory-Smoked Chicken**  
¾ Chicken Hickory Rub

**Roasted Pork Shoulder**  
St. Louis Rub

### SIDES

**Corn on the Cob**

**Baked Potato Bar**  
Butter, Cheese, Sour Cream,  
Scallions, Bacon

**Baked Beans**  
Bacon Jam, Onions

**Freshly Baked Dinner  
Rolls and Butter**

### DESSERTS

**Pecan Tart**

**Mixed Berry Cobbler**

**Chocolate Cake**

## ON THE BORDER

### SALADS

**Baby Field Greens**  
Red Onion, Cucumber, Bell Pepper,  
Scallions, Fire Roasted Peppers,  
Queso Fresco, Fried Tortilla Strips,  
Avocado Ranch, Balsamic Vinaigrette

**Mexican Street Corn Salad**

### MAINS

**Smoked Grilled Carne Asada**  
Roasted Jalapeño

**Slow-Roasted Chicken Thigh**  
Mole Sauce

**Mahi Mahi Taco**  
Shredded Cabbage, Sriracha Aioli

### SIDES

**Black Beans & Charro Beans**

**Spanish Rice**

**Chips**

**Flour & Corn Tortillas**

**Toppings**  
Shredded Cheese, Guacamole,  
Sour Cream, Jalapeños,  
Pico de Gallo, Salsa

### DESSERTS

**Churros**

**Tres Leches**

**Torched Caramel Flan**

# BUFFET STATIONS

## ASIAN STATIONS

### PAD THAI STATION

Chicken, 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 Spring Rolls, Crab Rangoon, Fortune Cookies

### SAUCES

Peanut Sauce, Sweet Chili Sauce, Sweet and Sour Sauce Served in a Traditional Paper Pail with Chopsticks

## GOURMET SLIDER STATION

### Okana Burger

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

### Pig & Fig

BBQ Pulled Pork, Coleslaw, Fig BBQ Glaze

### Vegetarian

Tomato, Portobello Mushroom, Wild Arugula, Pesto Cream

### Wild Salmon

Grilled Salmon, Capers, Red Onion Slaw, Lemon Aioli

### SELECT ONE

House Made Chips

Potato Wedges

Sweet Potato Fries

## PASTA ITALIANO STATION

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, Red Wine Marinara, Pesto, Alfredo

### ENHANCEMENTS

#### \$6 PER PERSON, PER ENHANCEMENT

Grilled Shrimp

Spicy & Mild Italian

Sausage or Meatballs

Italian Chicken

Sausage Links





## LATE NIGHT BITES

### LIGHT BITES

#### Boneless Buffalo Wings

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

#### Mac & Cheese Bites

Smoked Tomato Marinara

#### Housemade Biscuits

Choice of Apple Butter, Assorted Jams, or Local Honey

#### Spicy Beef Empanada

Chipotle Sour Cream Dipping Sauce

#### Southwest Egg Rolls

Avocado Ranch

#### Tomato Soup Shooter

Tomato Soup, Grilled Cheese Square

#### Beef & Cheddar Sliders

Brioche Bun

#### Beer-Battered Mozzarella Bites

Herb Buttermilk Dip, Marinara

#### Buffalo Chicken Sliders

Blue Cheese Aioli

#### Chips & Dip Trio

Queso, Salsa, Pico de Gallo, Tortilla Chips

#### Guacamole

### 16" PIZZAS

#### Cheese

Red Sauce, Mozzarella Cheese, Parmesan Cheese

#### Pepperoni

Red Sauce, Mozzarella Cheese, Pepperoni

#### Margherita

Garlic Oil, Mozzarella Cheese, Roma Tomatoes, Basil

#### Sausage & Mushroom

Red Sauce, Mozzarella Cheese, Italian Sausage, Fresh Mushrooms

#### Spicy Hawaiian

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

#### Veggie

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



# OKANA

RESORT & INDOOR WATERPARK

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