



La
condesa

RESTAURANT
HCL



CATERING MENU



DOUBLETREE
by Hilton™

339 ST. PAUL STREET, KAMLOOPS

BREAKFAST MENU



MINIMUM 20 GUESTS | PRICE PER GUEST | SERVED UNTIL 11 AM

CONTINENTAL BREAKFAST | \$19

- Toast with butter/ peanut butter/ jam
- Assorted pastries and muffins
- Assorted fruit
- Coffee + tea
- Orange juice
- Assorted yogurt

CLASSIC BREAKFAST | \$29

- Toast with butter/ peanut butter/ jam
- Assorted pastries
- Assorted fresh fruit
- Breakfast potatoes
- Coffee + tea
- Orange juice
- Yogurt
- Crispy bacon/ pork sausage
- Scrambled eggs
- French toast

DELUXE BREAKFAST | \$31

- Toast with butter /peanut butter/ jam
- Assorted pastries
- Assorted fresh fruit
- Coffee + tea
- Orange juice
- Breakfast potatoes
- Yogurt
- Choice: crispy bacon/ pork sausage
- Ham and cheese omelette

CHOOSE:

- Buttermilk pancakes or waffles

Served with freshly blueberries and strawberries.

Add classic bennies for \$4 p/person

MEXICAN BREAKFAST | \$34

- Toast with butter/ peanut butter/ jam
- Assorted pastries
- Seasonal fresh fruit platter
- Yogurt
- Scrambled eggs
- Traditional refried beans
- Mexican omelette (peppers, onions, tomatoes – mild)
- Enchiladas or chilaquiles (red salsa not spicy)
- Crispy chicken taquitos
- Pancakes
- Coffee + tea + hot chocolate
- Orange juice

COFFEE BREAK

Granola bars & dried Okanagan fruits	\$36.00 / Dozen
Assorted squares	\$38.00 / Dozen
Chef's choice of assorted baked goods	\$42.00 / Dozen
Selection of croissants & Danish pastries	\$42.00 / Dozen
Selection of muffins	\$42.00 / Dozen
Gluten free muffins	\$50.00 / Dozen
Freshly baked cookies	\$37.00 / Dozen
Okanagan seasonal fruit & berries tart.	\$45.00 / Dozen

Our buffet service includes two hours of buffet service, additional service time is available at \$25 per hour, per server will apply. To ensure the best experience for your guests, we recommend arranging any service extensions in advance.

Pricing is subject to applicable taxes (5% GST) plus an 18% service charge.

LUNCH MENU



MINIMUM 20 PEOPLE | PRICE PER GUEST | SERVED UNTIL 1 PM

Served with coffee & tea, during your lunch time.

WESTERN | \$25

Choose 2 from the following

- Chef's daily soup
- Garden salad (ranch dressing)
- Classic caesar
- Creamy potato
- Pasta salad or greek salad
- Fresh vegetable platter

Choose one option:

- **Chicken caesar wrap** – breaded chicken, bacon, romaine, caesar dressing.
- **Veggie wrap** – tofu, tomato, pesto, lettuce, cucumber.
- **Club house** – house roasted chicken breast, bacon, cheddar, lettuce, tomato, mayonnaise.
- **Beef dip** – roast beef, caramelized onions, mushroom, cheese, arugula, toasted garlic baguette.

Add extra option + \$5 p/person

TACO BAR | \$27

Choose hard or soft tortillas (corn soft tortilla GF)

Served with Mexican rice and refried beans.

Choose one filling (Mild – not spicy)

- **Chicken fajita:** peppers and onion
- **Shredded Barbacoa:** beef and potatoes
- **Veggie** (mix of seasonal veggies)
- **Pastor** (pork marinated in Mexican sauce)

Toppings: cheese, lettuce, pico de gallo, salsa, sour cream, pickled onions.

Additional taco filling \$6 p/person

ITALY | \$29

- Garlic toast
- Classic caesar
- Campestre salad
- Vegetarian lasagna
- Chicken parmesan
- Pasta bolognese

BURGERS | \$28

Choose 2 from the following

- Chef's daily soup
- Garden salad (ranch dressing)
- Classic saesar
- Creamy potato
- Pasta salad or greek salad
- Fresh vegetable platter
- French fries

Choose one option:

- **Beef burger**
- **Chicken burger**
- **Plant-based burger**

Toppings bar: romaine, lettuce, tomato, pickles, ketchup, mayonnaise, mustard, sautéed onions & mushrooms

Add extra option + \$5 p/person

Gluten free bun or bread option + \$1

BBQ | \$29

Choose 2 from the following

- Chef's daily soup
- Garden salad (ranch dressing)
- Classic caesar
- Fresh vegetable platter
- French fries
- Garlic toast

Choose one option:

- Pulled pork & BBQ sauce
- Pulled brisket & BBQ sauce

Add extra option + \$5 p/person

BEVERAGES

- | | |
|---------------------------------------|--------|
| • Mineral or sparkling water (330 ml) | \$5.50 |
| • Bottle energy beverages | \$6 |
| • Canned pop, juice (can) | \$4 |
| • Thermos of coffee (10 cup s) | \$41 |
| • Tea (10 cups) | \$32 |
| • Bottled water (500ml) | \$2.95 |
| • Coffee per cup | \$4 |
| • Tea per cup | \$3.50 |
| (black, herbal, peppermint, green) | |

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DINNER MENU

MINIMUM 25 PEOPLE | PRICE PER GUEST



CLASSIC DINNER | \$52

- Fresh baked bread with butter
- Classic salad (choice of 1)
- Seasonal side (choice of 1)
- Pasta (choice of 1)
- Main entrée (choice of 1)
- Assorted desserts

DELUXE BUFFET | \$58

- Fresh baked bread with butter
- Classic salad (choice of 1)
- Sides (choice of 1)
- Pasta (choice of 1)
- Main entrées (choice of 2)
- Sliced seasonal fresh fruit assorted
- Assorted squares desserts

PREMIUM BUFFET | \$65

- Fresh baked bread with butter
- Seasonal fruit platter
- Classic salad (choice of 2)
- Sides (choice of 2)
- Pasta (choice of 1)
- Main entrées (choice of 2)
- Assorted squares desserts

SALADS

- Caesar
- Mixed greens with house vinaigrette
- Potato salad (cold)
- Kale and quinoa salad
- Greek salad
- Spinach & strawberry salad
- Roast beet salad

SIDES

- Herb roasted potatoes
- Jasmine rice
- Mashed potato + gravy
- Baked potato
- Roasted seasonal mix vegetable
- French fries
- Mushroom soup
- Gratin scalloped potatoes

PASTA

- Mediterranean pasta
- Spaghetti bolognese
- Spaghetti carbonara
- Fettuccine alfredo
- Basil pesto pasta
- Vegetarian lasagna (spinach, mushroom and cheese)
- Lasagna bolognese

MAIN ENTREES

- Braised short rib
- Grilled rosemary & orange glazed salmon
- Roast beef & gravy
- Chicken roulade spinach and ricotta, in wild mushroom cream sauce
- Cordon bleu (ham and cheese filling) with parmesan sauce.
- Roast turkey (house made stuffing & cranberry gravy)
- Slow-cooked brisket
- Mexican heritage braised pork with tomatillo sauce (not spicy)
- Stuffed tenderloin pork
- Herb-marinated pork chop with garlic butter
- Glazed pork tenderloin finished with a delicate honey and chipotle glaze
- Baked ham & apple chutney
- Marinated lamb chops + \$3

Extra protein | \$8.5 p/person

Extra salad or side | \$4 p/person

Enhance your buffet with coffee & tea | \$4 p/person

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PLATED DINNER MENU

MINIMUM 25 PEOPLE | PRICE PER GUEST



3-COURSE MEAL

SOUPS / SALADS

- **Caesar Salad:** Crisp romaine lettuce, freshly grated parmesan cheese, caesar dressing & golden garlic croutons
- **Spinach Salad:** Fresh spinach, pecans, goat cheese & seasonal berries, finished with a raspberry vinaigrette
- **Beet Salad:** Roasted beets served over arugula, goat cheese and shaved carrots, dressed with a balsamic vinaigrette
- **Campestre Salad:** Vine-ripened tomatoes with fresh burrata cheese, basil and olives, finished with extra virgin olive oil & balsamic dressing
- **Creamy Mushroom Soup:** A velvety blend of mushrooms, onions, garlic and cream, finished with toasted breadcrumbs
- **Roasted Tomato Soup:** Slow-roasted tomatoes blended with fresh basil and extra virgin olive oil for a rich and comforting soup
- **Carrot Ginger Soup:** A smooth and comforting soup made with carrots, potatoes and fresh ginger

MAIN

- **Roasted Citrus Chicken | \$65**

Tender, juicy chicken roasted to perfection with a vibrant blend of fresh oranges, lemons, and aromatic herbs, finished with a light citrus glaze

- **Herb-Grilled Salmon | \$72**

Fresh, premium salmon fillet, grilled to perfection with a crisp exterior and tender, flaky center, finished with aromatic herbs and a delicate lemon-butter sauce, served atop a velvety sweet potato purée, accompanied by seasonal vegetables and garnished with microgreens and a lemon wedge

- **Rosemary Beef Tenderloin | \$75**

Premium beef tenderloin seasoned with fresh rosemary, garlic, and cracked black pepper, finished with a rich red wine reduction, served with seasonal vegetables and truffle potatoes purée

- **Stuffed Pork Tenderloin | \$72**

Tender pork tenderloin delicately stuffed with a savory blend of caramelized apples, fresh herbs, and garlic, served with creamy garlic mashed potatoes, roasted seasonal vegetables, and finished with a light apple and ancho-cider reduction.

- **Chicken Cordon Bleu | \$70**

Breaded chicken breast stuffed with ham and melted cheese, served with a delicate creamy sauce, and mashed potatoes

- **Braised Short Rib | \$75**

Succulent beef short rib slow-braised with garlic, herbs, and root vegetables, served with parsnip and potato purée, roasted baby carrots and broccolini, and finished with a delicate herb-infused juice

- **Zucchini and Cauliflower Steaks | \$65**

Thick-cut zucchini and cauliflower steaks, roasted until perfectly caramelized and tender, seasoned with aromatic herbs and extra virgin olive oil, served with creamy garlic herb quinoa, roasted seasonal vegetables, and finished with a delicate lemon herb vinaigrette

Plated dinners are priced separately from buffet options.

PLATED DINNER MENU

Condessa

MINIMUM 25 PEOPLE | PRICE PER GUEST | CONTINUED

DESSERT

- Berry compote cheesecake
- Lava cake
- Chocolate layered cake
- Tiramisu
- Dark chocolate mousse

Enhance Your Buffet With

BEVERAGES

- | | |
|---------------------------------------|--------|
| • Mineral or sparkling water (330 ml) | \$5.50 |
| • Bottle energy beverages | \$6 |
| • Canned pop, juice (can) | \$4 |
| • Thermos of coffee (10 cup s) | \$41 |
| • Tea (10 cups) | \$32 |
| • Bottled water (500ml) | \$2.95 |
| • Coffee per cup | \$4 |
| • Tea per cup | \$3.50 |
| (black, herbal, peppermint, green) | |

PLEASE NOTE

- A maximum of **one or two plated menu options** may be selected for the entire group.
- If mixed main selections are requested, you must provide a **list of guest names along with their assigned table and seat numbers** in advance to avoid service delays or errors.
- Ensuring that guests follow the provided seating arrangement will be the **responsibility of the group organizer**.

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Terms & Conditions



Catering Terms and Conditions

These Terms and Conditions apply to all catering services provided by La Condesa Restaurant HCL & DoubleTree by Hilton. By confirming a booking, the client agrees to comply with the policies outlined below.

Deposits

- All bookings require a non-refundable deposit of \$800 to secure the event date.
- The event date will not be confirmed until the deposit is received.
- The deposit will be applied toward the total event balance.
- The final invoice will be issued within 10 days after the event.

Menu & Food and Beverage Selection

- Final menu selections and all food and beverage choices must be confirmed at least 21 days prior to the event.
- Menu changes requested after this deadline are subject to ingredient availability and may incur additional charges.
- Seasonal ingredients may be substituted when necessary while maintaining the integrity of the menu.

All food and beverage charges are subject to:

- 5% GST
- 7% PST
- 18% service charge

Charges do not apply to children under 3 years of age.

Outside Food Exception – Wedding Cakes

- Exceptions may be made only for wedding cakes.
- La Condesa Restaurant HCL assumes no responsibility for the quality, safety, handling, or allergen content of any outside food items.
- Our team is not responsible for cutting, plating, or serving the cake unless this service is requested in advance and confirmed in writing.
- If cake cutting and serving assistance is required, an additional service fee will apply.
- La Condesa Restaurant will not be held liable for allergies, food safety concerns, or other issues related to outside cakes provided by the client.
- Events held outside DoubleTree or La Condesa facilities requiring china plates or specialty service ware will incur additional charges.

Guaranteed Number of Guests

- The final guaranteed number of guests must be confirmed 21 days prior to the event.
- The final invoice will be based on the guaranteed number of guests or the actual number served, whichever is greater.
- Food preparation will be based on the confirmed number of guests.
- While reasonable efforts will be made to accommodate last-minute requests, modifications within this timeframe cannot be guaranteed.
- Any changes requested within 3 days prior to the event may be subject to additional charges and availability.

Payments for Events

- The remaining balance must be paid in full 48 hours prior to the event date, unless otherwise agreed in writing.
- All events require credit card authorization for deposits and final payment unless a direct billing account is established.
- Accepted payment methods:
 1. Credit Card
 2. E-Transfer
 3. Approved payment arrangements
- Failure to complete payment may result in cancellation of services.
- Weddings and private events must be paid in full 3 business days prior to the event date.



Terms & Conditions



Cancellation Policy

- All cancellations must be submitted in writing.
- Cancellation fees:

Time Before Event	Fee
More than 15 days	25% of total event cost
8–14 days	50% of total event cost
3–7 days	75% of total event cost
Less than 24 hours	100% of total event

- Additional charges may include:
 1. 100% of labor costs if cancelled less than 24 hours prior
 2. 100% cost of custom or special food orders

Allergies and Dietary Restrictions

- Clients must provide the first and last names of attendees with anaphylactic allergies along with specific allergens at least 21 days prior to the event.
- This includes guests who are:
 1. Celiac
 2. Vegetarian
 3. Vegan
- Dietary requests not submitted or not included on the confirmed list may not be eligible for a special meal.
- While precautions are taken, our kitchen handles ingredients that may include common allergens. A completely allergen-free environment cannot be guaranteed.

Liquor Service

- La Condesa Restaurant HCL & DoubleTree reserve the right to refuse alcohol service to intoxicated or disruptive guests.
- Under the BC Liquor License Act, outside alcohol is strictly prohibited at catered events.
- All alcohol served must comply with provincial regulations and venue policies.

Security

- For large events or those serving alcohol, the client may be required to provide security personnel as per venue policies or regulations.
- La Condesa Restaurant HCL & DoubleTree reserve the right to retain security for any event with guests over 19 years old, with associated costs added to the event invoice.

Fees and Additional Charges

- Additional service fees may apply for:
 1. Extended service hours
 2. Additional staff
 3. Special equipment rental
 4. Last-minute guest increases
 5. Custom menu requests
 6. Event setup and breakdown
 7. Travel outside service areas
- All additional costs will be communicated in advance. Additional charges may include:
 1. \$150 minimum cleaning fee for excessive cleanup (confetti, popcorn, décor, etc.)
 2. \$50 per hour per staff member for service beyond booked event time
 3. Statutory holiday or overtime charges
 4. Charges for loss or damage to premises
- All applicable fees will be outlined in the event quote.



Terms & Conditions



Exclusive Catering Policy

- La Condesa Restaurant will be the exclusive supplier of all food and beverage items for catered events held within DoubleTree by Hilton facilities.
- Outside food or beverages are not permitted, except as noted below.

Minimum Food & Beverage Spend

- La Condesa Restaurant may require a minimum food and beverage expenditure.
- If the minimum is not met, the difference will be charged to the client.

Decorations & Open Flame Policy

- All decorations must be approved in advance.
- Items such as confetti, glitter, smoke machines, sparklers, nails, adhesives, or open flames may be restricted or subject to additional charges.

Event Overtime

- Events exceeding the agreed booking time will incur \$50 per hour per staff member, billed in one-hour increments.

Facility Policies

- Clients are responsible for complying with all venue rules and regulations.
- Any damage caused by guests or vendors will be the responsibility of the client.

Vendor Responsibility

- La Condesa Restaurant HCL & DoubleTree are not responsible for the performance or conduct of third-party vendors, including:
 1. DJs
 2. Photographers
 3. Event planners
 4. Decorators
 5. Bands
- All vendors must comply with venue policies, insurance requirements, and event schedules.
- La Condesa Restaurant HCL & DoubleTree reserve the right to refuse access to vendors not meeting these requirements.

Damage Deposit

- A refundable damage deposit may be required depending on the size and nature of the event.
- The deposit will be returned within 5 business days if no damage or excessive cleaning is required.
- Any damage to equipment, furniture, linens, décor, or facilities will be deducted from the deposit.

Photography Release

- La Condesa Restaurant HCL reserves the right to photograph events for promotional purposes, unless the client requests otherwise in writing prior to the event.

Force Majeure

- La Condesa Restaurant HCL & DoubleTree by Hilton shall not be liable for failure to perform services due to circumstances beyond reasonable control, including but not limited to:
 1. Natural disasters
 2. Government restrictions
 3. Severe weather
 4. Power outages
 5. Public emergencies
 6. Acts of terrorism
 7. Fire or flood
 8. Public health emergencies
 9. Social distancing or quarantine restrictions
 10. Strikes, lockouts, or civil unrest
- Reasonable efforts will be made to reschedule the event when possible.