



THE Okanagan Table

kitchen | events | catering

REDEFINING EXCELLENCE

Host Your Event At The Okanagan Table

Discover our unique event space, where your gatherings are transformed into unforgettable moments. Imagine hosting your event in our one-of-a-kind space, where up to 30 guests can indulge in a custom created sit-down meal set amidst the breathtaking backdrop of our state-of-the-art kitchen.

The best part? The space is yours at no cost. With unwavering dedication, Chef Butters and Audrey Surrao, the proprietors, along with our team of skilled culinary and service experts, are at your service exclusively. Immerse yourself in an atmosphere adorned with hand-blown glassware, exquisite fine china and elegant flatware. Our tables and washrooms are graced with luxurious Frette linen, while fresh blooms adorn every table and printed menus accentuate the experience.

Menus are set and are custom designed by Chef Rod Butters to meet your preferences. Everyone enjoys the same menu, and adjustments are made to accommodate allergies and dietary restrictions. Beverages are charged on consumption, and wine expert Audrey Surrao will pair the menu with beverage recommendations from cocktails to wine.

Your personalized dining journey starts at \$110 per person, excluding taxes and gratuity. This package features a seasonally inspired 3-course meal with a welcome canapé. For those seeking luxury, explore our upscale menu choices or add additional decadent courses. Custom take-home gifts can also be added to any of our private events.

Please note, that there is a sliding scale room fee for group sizes of 14 or under and we currently are unable to accommodate separate bills. We accept EFT or etransfer, there is a 2.4% surcharge applied to credit card payments.





Team Building / Corporate Gathering / Group Event

Looking for a unique team building or group of friends event?

Learn to cook like a chef! You and your friends or co-workers can join Chef Kelsey for a cooking demonstration with lots of guest interaction where you learn to wield the spatula like a seasoned chef. Tailored to your preferences, these classes can be customized for a fun and flavourful group event. Whether you have a hankering for Italian classics, a curiosity about mastering seafood dishes, or a craving to perfect your risotto game, Chef Kelsey has a treasure trove of culinary wisdom to share with your group.

And guess what? We understand that a full-blown cooking class might not be everyone's cup of tea. That's why we offer a unique blend of experiences. Picture this: you learn the secrets of crafting the perfect risotto, picking up tips and tricks from award-winning Chef Butters. Then, after you enjoy your perfectly crafted risotto, you transition seamlessly from the exhibition kitchen counter to our long table dining area where Chef Butters will treat you to a relaxing three-course dinner. We call it Demo & Dine - it's the best of both worlds.

So why wait? Elevate your cooking skills, create unforgettable memories, and indulge in with our cooking class events. Join us for an experience that's as much about camaraderie as it is about culinary expertise.

“

We attended the "Southern Italy" class with Kelsey and found it not only informative but a lot of fun! Chef Kelsey made the whole event easy to understand and I can't wait to try some of the chef tricks she taught us last night! I look forward to coming to another class soon.

What a great night with Chef Kelsey! She made us feel as if we could take what she did in a professional kitchen and apply it to our own kitchen. I learned a lot during the class and the tasting of the dishes was the icing on the cake.

This was the highlight of our visit to the Okanagan. On a spur of the moment we booked into an afternoon class and had a ball! We enjoyed meeting new people, while learning new techniques. The food was delicious and the preparation took a lot of the mystery out of dishes that I'm confident I'll try at home.

What a great team building exercise with our night at The Okanagan Table and Cheffing with Kelsey. Everyone had a chance to "get their hands dirty" while making some of the Mediterranean dishes Chef Kelsey showed us. It was a good combination of "show and tell" and "dig right in." We definitely will be back!

”



Chef Rod Butters, Chef & Co-owner of RauDZ Creative Concepts Inc.

Meet Rod Butters, who traded in a baseball glove for a sharp knife. Some career highlights include the Four Seasons Hotel group - Toronto & Vancouver, Chateau Whistler Resort opening team and Pacific Palisades Hotel Vancouver. Rod then went on to open the world famous Wickaninnish Inn, Tofino as Chef de Cuisine in 1996. His innovative cuisine and high service standards quickly helped the Inn's Pointe Restaurant attain the internationally recognized Relais & Chateaux designation.

The importance of Rod's commitment to establishing regional BC cuisine has earned him international respect. Long before it became "trendy" to serve regional food, Rod has always been committed to this effort. It's because of this and his talents as a chef "at the top of his game" that in 2007 his peers inducted Rod into the B.C. Restaurant Hall of Fame.

Rod is a member of the Canadian Culinary Foundation and has earned the WCC designation recognizing international culinary excellence from the World Association of Chefs Societies.

Audrey Surrao, WSET-Level 3 Graduate & Co-owner of RauDZ Creative Concepts Ltd.

Meet Audrey Surrao, a dynamic force in the world of culinary excellence and hospitality. As the Co-owner of RauDZ Creative Concepts Restaurant Group, Audrey, alongside her business partner and co-owner Chef Rod Butters, has masterfully crafted a small culinary empire that has redefined the dining scene in Kelowna and beyond.

With an illustrious career spanning over two decades, Audrey's journey in the world of gastronomy began in 2001 when she relocated to Kelowna. Her vision and dedication led to the opening of their inaugural venture, Fresco Restaurant, in June of the same year. This fine dining establishment quickly garnered attention and acclaim, earning the prestigious AAA 4 Diamond award within an astonishingly short span of three months. This remarkable achievement stands as a testament to Audrey and her team's unwavering commitment to excellence.

Audrey's multifaceted role within the RauDZ Creative Concepts Restaurant Group showcases her versatile expertise. From overseeing Human Resources and Marketing to managing Accounting, Audrey's influence permeates every facet of the business. Her hands-on approach extends to the development of beverage lists, front-of-house sales training, and nurturing staff growth. She's also instrumental in curating the selection and promoting retail products in their kitchen market shop, underscoring her keen business acumen.



THE Okanagan Table

kitchen | events | catering

theokanagantable.com

info@TheOkanaganTable.com

1571 Pandosy Street, Kelowna, BC

V1Y 1P5

778-484-5569

Want to host your event at The Okanagan Table or make a catering inquiry contact:

info@TheOkanaganTable.com



Co-owners
Chef Rod Butters and
Audrey Surrao