2026 Brochure

THE Okanagan Table

kitchen | events | catering

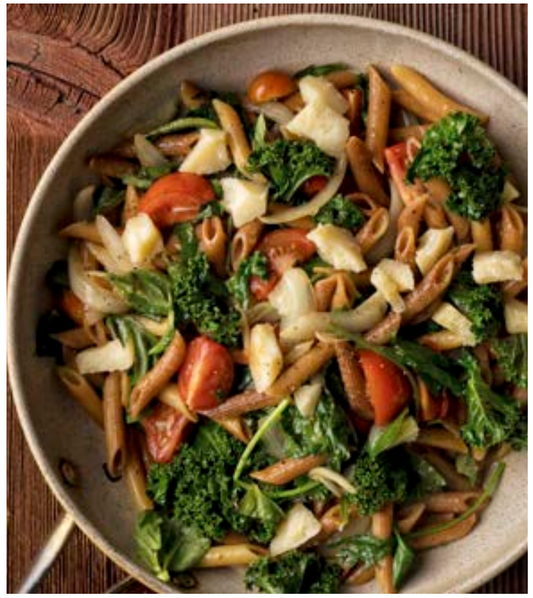
REDEFINING EXCELLENCE

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.

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 custom-designed by Chef 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. We can work with the event planner to customize the experience from menus, beverages and décor.



Your personalized dining journey starts at $125 per person, excluding taxes and gratuity. This package features passed welcome canapes, followed by a 3 course plated menu and finishes with mignardise. For those seeking luxury, explore our upscale menu choices or add additional decadent courses. Custom take-home gifts curated from our Gourmet Kitchen Shop are a unique way to say 'Thank You' at the end of your event.

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 e-transfer, there is a 2% 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 Butters 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 gnocchi game, Chef Butters has a treasure trove of 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 RauDZ gnocchi, picking up tips and tricks from award-winning Chef Butters. Then, after you enjoy your perfectly crafted RauDZ gnocchi, 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 with our cooking class events. Join us for an experience that's as much about camaraderie as it is about culinary expertise.

CUSTOMER FEEDBACK

“Every detail about The Okanagan Table is extraordinary! Thank you for your incredible and delicious service.”

“Just so well done overall! The venue is beautiful, the staff is amazing, and the food and drink outstanding.”

“Awesome experience, love how everything is set up, and the food was amazing. Still dreaming about it.”

"This was the absolute best night that we've had out in a long time. From the presentation to the menu choice, to the currated wine selection, we couldn't have asked for more. We will be back again soon. Thanks so much for the incredible night."

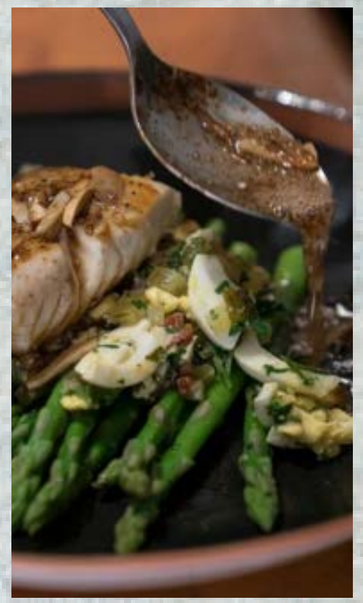
“Incredible is just one of the words I can use to describe our engagement dinner at The Okanagan Table. From the delicious food, to the wine pairing, it was a perfect evening. The added plus was being able to watch the chefs in the kitchen work to prepare our dinner ... it was special to say the least."

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

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 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 him 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

Meet Audrey Surrao, Co-owner of RauDZ Creative Concepts Restaurant Group, a force in the world of culinary excellence and hospitality which owns and operates Sunny's A Modern Diner and The Okanagan Table Kitchen |Events |Catering in downtown Kelowna.

Audrey's career spans over 3 decades including Four Seasons Vancouver, Chateau Whistler & the Wickaninnish Inn before moving to Kelowna & opening Fresco with Chef Rod Butters in June 2001. This fine dining establishment quickly garnered attention, earning the prestigious AAA 4 Diamond award within an astonishingly short span of three months. Fresco was awarded BCRFA Fine Dining Restaurateur of the Year in 2003.

Audrey's legacy is one of innovation, dedication, and an unwavering pursuit of excellence. Her journey from opening Fresco Restaurant to co-owning and shaping RauDZ Creative Concepts Restaurant Group is a testament to her profound impact on the culinary and hospitality realm. As a visionary leader, Audrey continues to redefine industry standards, leaving an indelible mark on Kelowna's culinary scene.

Audrey was recently inducted into the BC Restaurant Hall of Fame and holds WSET 3 With Distinction Certification in Wine & Spirits. She is active in the city where she sits on the board of Tourism Kelowna.

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Redefining Excellence

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The Okanagan Table, our gourmet market
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