



*The Vancouver Golf Club
2015 Catering Package*





Welcome to The Vancouver Golf Club

We thank you for considering our facility to host your special event, function or meeting. The Vancouver Golf Club is pleased to offer our Banquet Services to our Private Members as well as Non-Members.

The Clubhouse of The Vancouver Golf Club has three beautiful banquet rooms. Our Deck Side and Fire Side Banquet Rooms can be used together to accommodate up to 180 people for your event. If you are looking for a smaller, more intimate setting for your function or meeting, our President's Lounge can accommodate up to 32 guests.

The following pages contain the information and menus needed to help you to plan your event. Please contact our Catering Department at 604-936-3404 or catering@vancouvergolfclub.com and we will be happy to assist you.



The Vancouver Golf Club's Guidelines and Dress Code
Must be adhered to by everyone entering the Clubhouse:

- The use of cellular phones is prohibited everywhere in the Clubhouse, except for the banquet rooms. House phones are available in the Clubhouse for your use.
- The following apparel is not allowed anywhere on the premises: rugby pants, tennis shorts, cut-offs, gym shorts, jam shorts, cargo pants or cargo shorts, tank tops, strapless tops, sweatshirts with slogans, numbers and/or offensive illustrations and caps with commercial logos or worn backwards. Denim must be in good repair and without rips or tears, frayed ends or holes.

The General Manager and staff of The Vancouver Golf Club are empowered by the Board of Directors to enforce these Rules and Dress Code. Anyone found contravening these rules will be refused entry to the Clubhouse. We thank you for your cooperation in passing this information to your guests.



Booking Guidelines

Once you have decided to hold your private or corporate event at The Vancouver Golf Club, we offer you the following guidelines.

1. Secure a Date for the event

In order to do this, we require a signed contract and a non refundable minimum deposit of \$1000.00. Functions will not be secured until the deposit and signed contract are received.

2. Decide on food and/or beverage requirements for this event

All food and beverage charges are subject to applicable taxes and service charges.

3. Food and beverage minimums

All Saturdays, as well as, Sundays on long weekends

May 1 to September 30

60 to 100 guests have a minimum spend of \$6000.00.

100 to 150 guests the have a minimum spend of \$8000.00

150 to 180 guests have a minimum spend of \$10,000.00

October 1 to April 30

60 to 100 guests have a minimum spend of \$4000.00.

100 to 150 guests the have a minimum spend of \$6000.00

150 to 180 guests have a minimum spend of \$8,000.00

4. Guarantee the number of guests attending the event

This guaranteed number is required seven (7) business days prior to the event. If a guaranteed number is not received, the contracted expected number will be the amount billed.



General Policies and Guidelines

In accordance with the Health and Liquor Board regulations, all food and beverage, with the exception of wedding cakes, must be provided by The Vancouver Golf Club.

No food and/or beverage can be removed from the premises.

All food and beverage pricing is subject to change.

A 17% service charge will be added to all food and beverage served at the function. GST is levied on all charges including the 17% service charge.

The minimum guaranteed attendance numbers must be made at least seven (7) business days before the function.

A room layout of the banquet room must be provided to the catering department three (3) days prior to the event.

All vendors and guests must depart the banquet rooms at or before the function 'End Time' specified in the contract. Any function exceeding this end time will be subject to an additional \$200.00 per hour labor charge (plus applicable taxes), for any hour or fraction of an hour.



A SOCAN fee of \$59.17 + HST (subject to change without notice) will be charged to all functions that include dancing. A SOCAN fee of \$29.56 + HST (subject to change without notice) will be charged to all functions that include music but no dancing.

The use of nails, tacks, staples or tape on the walls is not permitted.

For safety reasons no one is permitted on the Golf Course for photos.

Wedding/Banquet Services

Vancouver Golf Club provides

- ❖ White table linen
- ❖ Skirted gift table, DJ table, cake table, guest book table
- ❖ Skirting for your head table
- ❖ Access to banquet facilities for decorating at 10am

Guest Tables

- ❖ Round mirror and tea lights to enhance your centerpiece
- ❖ table numbers and stands
- ❖ white linen napkins
- ❖ Cutlery, dinnerware, glassware

Complimentary Equipment and Services

- ❖ Podium and microphone
- ❖ Stage for your head table (1.5 feet high)
- ❖ Easels for seating charts
- ❖ Outdoor patio
- ❖ Free parking for your guests
- ❖ Use of our plates and cutlery for your wedding cake service
- ❖ Two beautiful outside areas for photos

*AV Equipment Rentals ***

❖ Overhead Projector	\$45
❖ Television & DVD	\$55
❖ LCD Projector/Screen	\$150
❖ Screen*	\$25
❖ Flip Chart	\$25

*The charge use of a screen will be waived when a projector is rented (Our Screen is six feet tall)

**Plus applicable taxes

Additional Services

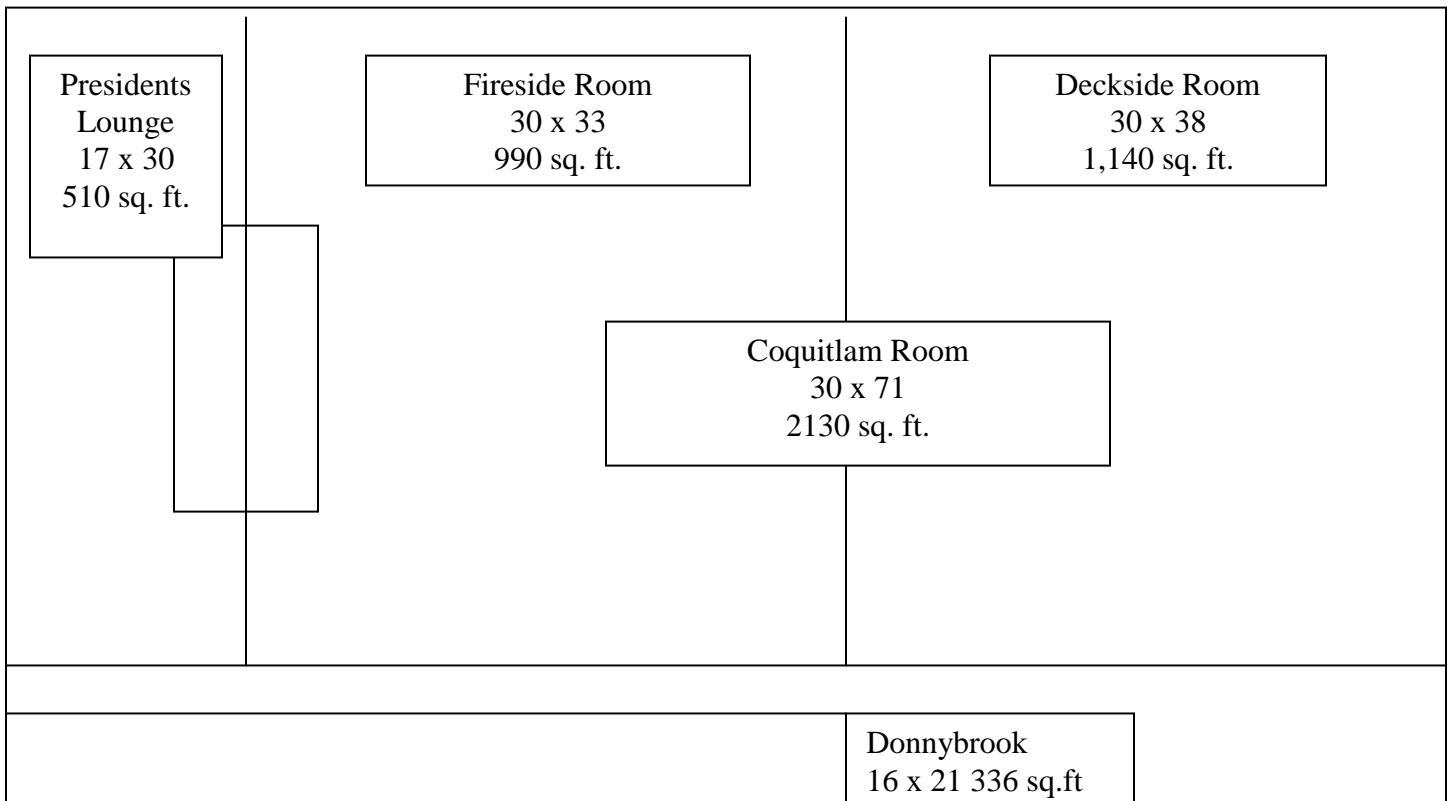
- ❖ Ice Carvings from \$250.00
- ❖ Wedding Cake Cutting and Service \$2.00 per person
- ❖ Chair Covers and Sashes \$7.00 per chair

All prices are subject to change without notice and are subject to applicable taxes and service charges

Vancouver Golf Club Banquets

Room	Sit - Down	Reception	Dinner/Dance	Boardroom Style	Theatre Style	Classroom	Rental Rates
Coquitlam	180	225	150		200	96	\$500.00
Deck Side	60	120	50		100	35	\$250.00
Fire Side	60	120	50		100	35	\$250.00
President's Lounge	32	50	-	25	50	24	\$150.00

Banquet Room Dimensions & Floor Plan



Banquet Rooms & Rates



The President's Lounge

The President's Lounge is our smallest room at The Vancouver Golf Club, suitable for a sit-down meeting/dinner for up to 32 people. It includes a covered patio overlooking the 1st tee, floor to ceiling windows and a cozy fireplace.

\$150.00

The Deck Side Room

The Deck Side Room is half of our banquet Vancouver Golf Club, suitable for a dinner/dance for up to 60 people. It has a wonderful ambience, floor to ceiling windows and opens onto a large patio with spectacular views of the golf course and the city.

\$250.00





The Fire Side Room

The Fire Side Room is half of our banquet room at The Vancouver Golf Club, suitable for a dinner/dance for up to 60 people. It has a beautiful fireplace, floor to ceiling windows and opens onto a large patio with spectacular views of the golf course and the city.

\$250.00

The Coquitlam Room

The Coquitlam Room is our largest banquet room, suitable for a dinner/dance for up to 175 people, and a cocktail reception for up to 225 people.

It has a beautiful fireplace, floor to ceiling windows and opens onto a large patio with spectacular views of the golf course and the city.

It includes private washrooms, private bar and private lounge area.

\$500.00



Ceremony On-Site



With spectacular views of the golf course and city, there is no better place to say 'I Do' than our beautiful patio. But if an indoor ceremony is what you're looking for, our grand fireplace makes the perfect backdrop.

Included with your ceremony:
Skirted table for registry signing
Set up and take down of white folding guest chairs
30-minute mid-week wedding rehearsal with our wedding coordinator
(based on availability at time of booking).

Ceremonies are available at 3:00pm or later
Cost of \$300 plus \$5.00 per guest for chair rentals

All prices are subject to change without notice and are subject to applicable taxes and service charges.

Presented to you by
Andy Chong
Executive Chef

Breakfast Buffet Suggestions

All Breakfasts are served with Chilled Fruit Juices, Coffee and a selection of Fine Teas

Continental \$14.50

- Fresh Pastries (Muffins, Danishes, Croissants)
- Sweet Butter and Préserves
- Fresh Seasonal Fruit
- Add Individual Regular or Fat-Free Yogurt for \$3

Classic Breakfast \$18.50

- Scrambled Eggs
- Smoked Bacon and Maple Sausages
- Country Style Breakfast Potatoes
- Toast with Sweet Butter and Preserves
- Fresh Seasonal Fruit

*For the following buffets, a minimum of 20 guests is required
 For Groups of less than 20 a service charge of \$75 will be added*

Clubhouse Breakfast \$24.75

- Fresh Seasonal Fruit
- Assorted Pastries
- Scrambled Eggs
- Smoked Bacon and Maple Sausages
- Country Style Breakfast Potatoes
- Belgian Waffles with Warm Maple Syrup
- Individual Cottage Cheese and Yogurts
- Toast with Sweet Butter and Preserves

Deluxe Breakfast Brunch \$28.75

- Fresh Seasonal Fruit
- Assorted Pastries
- Smoked Bacon and Honey-Glazed Ham
- Sweet Peppers, Cheddar Cheese, Tomato, Green Onion and Black Forest Ham Frittata
- Applewood Smoked Cheddar and Scallion Hash
- Smoked BC Salmon and toasted bagels with Cream Cheese and Red Onions
- Chilled Individual Fat-Free Yogurts, and Cottage Cheese
- Belgian Waffles with Warm Maple Syrup
- Sweet Butter and Preserves

Enhance your breakfast

Dim Sum \$5.25

- Ha Gow (Shrimp Dumpling) and Sui Mai (Pork and Shrimp Dumpling) with Sambal Oelek Dipping Sauce

Fresh Made Omelet Buffet \$7.25

- Fresh Eggs, Chorizo, Ham, Shrimp, Bell Peppers, Scallions, Tomatoes, Mushrooms and Grated Cheddar Cheese

Take a Break

Cookie Break \$6.25

- Freshly Baked Cookies and Brownies, Coffee and Tea

Tim Break \$8.25

- Fresh Doughnuts, Ice Cold Milk, Coffee and Tea

Energy Break \$11.50

- Granola Bars and Fruit with an Energy Drink

A la Carte Break Items

Pot of Regular or Decaffeinated Coffee	\$20.50	Selection of Whole Fruit	\$3.00 per guest
Pot of Regular Tea	\$18.50	Freshly Baked Cookies	\$25.75 per dozen
Dasani Water	\$2.50	Fresh Doughnuts	\$20.75 per dozen
San Pellegrino Water	\$3.00	Mini Bagels with Cream Cheese	\$20.00 per dozen
Boylan's Soda	\$3.50	Brownie Assortment	\$22.50 per dozen
Bottled Fruit Juices	\$3.50	French Pastries	\$31.00 per dozen
Energy Drink	\$4.50	Happy Planet	\$4.50
Chilled Fruit Juice	\$16.00 per pitcher	Bakery Assortment – Danishes, Scones, or Muffins	\$37.00 per 12 ppl
Chilled Lemonade	\$12.00 per pitcher		
Granola or Candy Bars	\$2.00		
Tortilla Chips and Salsa	\$3.00		
Individual Fat-Free Yogurt	\$3.00 per guest		

All prices are subject to change without notice and are subject to applicable taxes and service charges.

Lunch Buffet Suggestions

*For the following buffets, a minimum of 20 guests is required
For Groups of less than 20 a service charge of \$75 will be added*

Freshly Brewed Regular Coffee, Decaffeinated and Tea included with all lunch buffets

Chef's Salad Buffet \$20

- Soup du Jour
- Seasonal Greens with Assorted Dressings
- Julienne Ham, Turkey and Diced Bacon
- Hard-Boiled Eggs
- Cheddar, Swiss, Parmesan and Feta Cheeses
- Fresh Tomatoes, Cucumber, Red Onion and Celery
- Seasoned Croutons
- Fresh Rolls with Sweet Butter
- Assorted Brownies and Squares

Soup and Sandwich Buffet \$24

Choice of Two Soups:

- Creamy Seafood Chowder
- Minestrone
- Beef Barley
- Chicken Noodle

Choice of Two Salads:

- Creamy Potato Salad with Grainy Dijon Mustard, Egg and Gherkins
- Traditional Caesar Salad
- Mixed Green Salad with Assorted Dressings
- Cous Cous Salad

Build Your Own Sandwich:

- Assorted Rolls and Breads
- Sliced Roast Beef, Black Forest Ham, Brined Turkey
- Cheese Slices
- Sliced Tomato, Red Onion, and Lettuce
- Gourmet Mustards, Mayo, and Horseradish

Savoury Grill Burger Buffet \$27

- Warm Brioche Buns and Russian Rye with Sweet Butter
- Traditional Caesar Salad
- Creamy Potato Salad with Grainy Dijon Mustard, Egg and Gherkins
- Dijon Citrus Coleslaw
- Grilled Beef Burgers and Chicken Breast
- Hot Corned Beef with Sauerkraut
- Swiss and Cheddar Cheeses
- Lettuce, Tomatoes, Pickles and Onions
- Mayonnaise, Ketchup, Relish, Assorted Mustards
- Savoury Kettle Chips
- Assorted Brownies and Squares

All prices are subject to change without notice and are subject to applicable taxes and service charges.

Deluxe Lunch Buffet \$31

Salads and Cold Appetizers

Freshly Baked Rolls with Sweet Butter
 Classic Caesar Salad
 Spinach Salad with Goats Cheese, Mandarin Oranges, Toasted Almonds and honey,
 Dijon Vinaigrette
 Creamy Potato Salad with Grainy Dijon Mustard, Egg and Gherkins
 European Deli Platter
 Assorted Pickles, Relishes and Savouries

Hot Entrees

Basil Scented Seasonal Vegetables
 Herb-Roasted Yukon Gold Nugget Potatoes
 Lemon Rice Pilaf
 Baked Basa Fillet Yogurt Dill Sauce
 Grilled Chicken Breast with Grainy Mustard Cream Sauce

Desserts

Assorted Pies with Vanilla, Maple Whipped Cream

Superior Lunch Buffet \$36

Salads and Cold Appetizers

Freshly Baked Rolls with Sweet Butter
 Classic Caesar Salad
 Creamy Potato Salad with Grainy Dijon Mustard, Egg and Gherkins
 Roma Tomato and Bocconcini Platter with Shaved Red Onion and a
 Pesto Balsamic Vinaigrette
 Roasted Beet and Goat's Cheese Salad with Arugula
 European Deli Platter
 Assorted Pickles, Relishes and Savouries

Hot Entrees

Basil Scented Seasonal Vegetables
 Saffron Rice Pilaf
 Roasted Mushroom Ravioli with a Thyme and Mascarpone Cream sauce
 Roasted Wild Salmon Fillet with a Provencal Sauce
 Slow Cooked 'AAA' Prime Rib Sliced and Sauced with a Thyme Au Jus

Desserts

Assorted Cakes and Tarts
 Fresh Fruit Platter

Plated Luncheon Selections

Freshly Brewed Regular Coffee, Decaffeinated and Tea included with all plated lunches

Caesar Salad \$18.50

- Crisp Romaine, Traditional Dressing, Shaved Parmesan, Croutons and Lemon Wedge
- Served with Soup du Jour and Fresh Rolls

Add Grilled Chicken Breast \$6

Add Grilled Sockeye Salmon Fillet \$8

Cobb Salad \$19.50

- Butter Lettuce, Bacon, Avocado, Tomato, Blue Cheese, Hard-Boiled Egg and Ranch Dressing
- Served with Soup du Jour and Fresh Rolls

Add Grilled Chicken Breast \$6

Add Grilled Salmon Fillet \$8

Deli Lunch \$18.50

- Smoked Chicken and Calabrese Panini on Herbed Flatbread with Provolone, Roasted Peppers, Spinach and a Sun dried Tomato Pesto Mayonnaise
- Served with Caesar Salad or Soup du Jour

Fusilli with Chicken and Chorizo \$19

- Fusilli with Chicken and Chorizo Sausage in Rose Sauce with Fresh Basil
- Served with Caesar Salad and Garlic Toast

Roasted Salmon Wrap \$21.75

- Roasted honey mustard marinated salmon with tomato and capers in a whole wheat tortilla with rice and pickled cucumber
- Served with Caesar or Soup du Jour

Grilled Wild Salmon \$22.50

- Grilled Salmon with a Cherry Tomato Vinaigrette, Seasonal Vegetables and a Lemon Rice Pilaf

Steak Sandwich \$25.00

- 8oz C.A.B New York Steak, Grilled Medium Rare on a Toasted Garlic Baguette with Coleslaw, Sautéed Mushrooms, Onion Rings and a Choice of French Fries or Salad

All prices are subject to change without notice and are subject to applicable taxes and service charges.

Displays and Presentations

Imported and Domestic Cheese Display

With Fresh Fruit Accompaniment and Gourmet Crackers

Serves 20 guests at \$75 – Small

Serves 50 guests at \$160 – Medium

Serves 100 guests at \$260 – Large

Assorted Sandwich platter

Vegetarian, Ham, Turkey, Roast beef, Egg salad, Tuna salad

Each Sandwich \$5.25

Fresh Vegetable Cruudités

Fresh Seasonal Vegetables with Ranch Dip

Serves 20 guests at \$55 – Small

Serves 50 guests at \$105 – Medium

Serves 100 guests at \$160 – Large

Fresh Fruit Platter

Assortment of Fresh Seasonal Fruit

Serves 20 guests at \$65 – Small

Serves 50 guests at \$130 – Medium

Serves 100 guests at \$200 – Large

Antipasto Platter

Display of Grilled Vegetables with Kalamata Olives, Marinated Artichoke Hearts, Salami, Calabrese Salami, Pepperoni, Marinated Bocconcini, Olive Tapenade and Focaccia Bread with Balsamic and Extra Virgin Olive Oil

Serves 50 guests at \$180

B.C. Smoked Salmon

Smoked Wild Sockeye with Mini Bagel Halves, Cream Cheese, Fresh Dill, Red Onions, Capers and Horseradish

Serves 50 guests at \$210

Fresh Sushi Mirror

Assortment of California Rolls, dynamite rolls, salmon and tuna maki with Wasabi, Pickled Ginger and Soya Sauce

Serves 20 guests at \$125 – Small

Serves 50 guests at \$255 – Medium

Serves 100 guests at \$410– Large

Poached Tiger Prawns

Poached in Court Bouillon and Served with Cocktail Sauce and Lemon Wedges

100 pieces \$250

Fiesta Snack Mix

Spiced Nuts and Snack Mix
Serves 15 guests at \$26 per bowl

Siesta Break \$11/ person

Tortilla Chips and Salsa with 7-Layer Dip and Assorted Boylan's Sodas

The following items are available for a minimum of 50 guests

Dessert Buffet

\$10.50 per person

Chocolate Fountain

Available in either dark or white chocolate
\$7.25 per person/or as an addition to your dessert buffet \$2.50 per person

All prices are subject to change without notice and are subject to applicable taxes and service charges.

Cold Hors d'Oeuvres

Price listed per dozen. Minimum 2 dozen

Tomato Bruschetta with Fresh Basil and Parmesan Cheese \$19
 Plum Tomato, Basil and Bocconcini \$19
 Prosciutto and Melon \$21
 Oysters on the Half-shell with Mignonette – Market Price
 California Rolls \$22 (*minimum 5 Dozen*)
 Curried Shrimp Salad in Popadom \$23
 Smoked Salmon on Pumpernickel with Dill Cream Cheese \$24
 Poached Prawns with Avocado Salsa \$25
 Seared Ahi Tuna on Shrimp Crisp with Wasabi Mayonnaise \$26
 Cold Smoked Alaskan Scallop, Saffron Aioli and Potato Gaufrette \$29
 Beef Tataki with Pea Sprouts and Ponzu Cream \$27

Hot Hors d'Oeuvres

Price listed per dozen. Minimum 2 dozen

Vegetarian Spring Rolls with Plum Sauce \$20
 Spinach and Feta Spanakopita with Tzatziki \$21
 Breaded Chicken Strips with Honey-Mustard Sauce \$22
 Fried Gyoza with Soy-Ginger Sauce \$22
 Grilled Chicken or Beef Satay Skewers with Peanut Sauce \$24
 Spicy Chicken Wings with Blue Cheese Dip \$23
 Vegetarian, Beef or Chicken Samosa with Tamarind Date Chutney \$23
 Stuffed Mussels with Sweet Pepper and Panko \$24
 Bacon-Wrapped Scallops with Cocktail Sauce \$25
 Breaded Prawns with Sweet Chili Sauce \$25
 Curried Turkey Meatballs Romesco Sauce \$24
 Crab and Cream Cheese Croustade \$26
 Seared Scallop with an Orange and Pickled Ginger Butter Sauce \$33
 Prawn Fritter with a Chipotle Lime Yoghurt Dip \$27

All prices are subject to change without notice and are subject to applicable taxes and service charge.

Reception Enhancements

Minimum 50 people, priced per guest, based on appetizer sized portions

Pasta Station \$12.50

Choice of Two Pastas:

Penne, Rotini, Farfalle, Tortellini

Choice of Two Sauces:

Marinara, Alfredo, Bolognese, Creamy Pesto

Choice of two:

Chorizo, Chicken, Meatballs

Choose one:

Salmon, Shrimp, Scallops

Yukon Gold Mashed Potato Station \$12.50

Hot and Cold Toppings for your Creamy Mashed Yukon Gold Potatoes, Sautéed Portobello Mushroom, Bacon, Smoked Salmon, Beef Stroganoff, Pickled Tomatoes, Scallions, Applewood Smoked Cheddar

Stir-Fry Station \$12.50

Sliced Chicken or Beef with Julienned Vegetables in Soya-Ginger Sauce
Served with Rice

Prawns and Scallops Station \$14.50

Shrimp and Scallops Sautéed with Star Anise, Chili and Orange Sauce

Carvery Stations

Minimum 50 people, priced per guest, based on appetizer sized portions

Mustard and Brown Sugar Glazed Ham \$8.50

Served with Dijon Mustard

Brined Roast Turkey Breast \$9.50

Served with Cranberry Sauce and Gravy

Butterflied Leg of Lamb \$11

Served with Mint Sauce

Herb-Rubbed AAA Beef Striploin \$12.50

Served with Horseradish Cream, Dijon mustard and warmed dinner rolls

All prices are subject to change without notice and are subject to applicable taxes and service charges.

Dinner Buffet Suggestions

Minimum 50 guests, priced per guest (\$75 surcharge added to parties with parties less than 50 guests)

Italian Buffet \$42

Focaccia Bread with Balsamic Vinegar and Extra Virgin Olive Oil
Caesar Salad
Pasta Salad
Marinated Olives
Tomato Bocconcini with Pesto Balsamic Vinaigrette
Minestrone a la Genovese
Lasagna Bolognese
Veal Parmigiana
Baby Shrimp in Pesto Cream with Sun-Dried Tomatoes over Penne Pasta
Ratatouille of Eggplant, Zucchini, Fennel Peppers and Tomatoes
Tiramisu

Freshly Brewed Regular Coffee, Decaffeinated and Tea Provided

Summer Barbeque \$46

(May 1 to Labour Day)

Freshly Baked Rolls with Sweet Butter
Caesar Salad
Potato Salad
Israeli Cous Cous Salad
Carrots and Peas or
Corn on the Cob (when available)
Double Baked Potatoes
Baked Beans
Seasonal Fruit Crumble with Vanilla Ice Cream

Select Two Entrees:

Lemon Rosemary Rubbed Chicken Breast
Wild Salmon Fillet with a Tomatillo Salsa
Hot Italian Sausages with red pepper relish
6oz 'AAA' Canadian Beef Sirloin Steak

Freshly Brewed Regular Coffee, Decaffeinated and Tea Provided

All prices are subject to change without notice and are subject to applicable taxes and service charges.

Deluxe Buffet \$49

Salads and Cold Appetizers

Freshly Baked Rolls with Sweet Butter
 Classic Caesar Salad
 Spinach Salad with Goats Cheese, Mandarin Oranges, Toasted Almonds and honey,
 Dijon Vinaigrette
 Creamy Potato Salad with Grainy Dijon Mustard, Egg and Gherkins
 Marinated Mushrooms with Caramelized Zucchini and Onion
 Curried Shrimp and Chive Stuffed Eggs
 Roma Tomato and Bocconcini Platter with Shaved Red Onion and a
 Pesto Balsamic Vinaigrette
 European Deli Platter
 Assorted Pickles, Relishes and Savouries

Hot Entrees

Basil Scented Seasonal Vegetables
 Herb-Roasted Nugget Potatoes
 Mushroom and Thyme Rice Pilaf
 Whole Wheat Penne Basilica
 Baked Snapper Fillet, Yogurt Dill Sauce
 Grilled Chicken Breast with a grainey Mustard Cream Sauce
 Slow Roasted AAA Baron of Beef Au Jus

Desserts

Assorted Cakes and Tarts
 Mini Crème Caramel
 Fresh Fruit Platter

Freshly Brewed Regular Coffee, Decaffeinated and Tea Provided

All prices are subject to change without notice and are subject to applicable taxes and service charges.

Superior Buffet \$55

Salads and Cold Appetizers

Freshly Baked Rolls with Sweet Butter
 Classic Caesar Salad
 Creamy Potato Salad with Grainy Dijon Mustard, Egg and Gherkins
 Marinated Mushrooms with Caramelized Zucchini and Onion
 Quinoa and Spinach Salad with Goat Cheese and a Sherry Vinaigrette
 Curried Shrimp and Chive Stuffed Eggs
 Roma Tomato and Bocconcini Platter with Shaved Red Onion and a
 Pesto Balsamic Vinaigrette
 Poached Salmon Fillet and Smoked Seafood Platter
 European Deli Platter
 Grilled and Marinated Vegetables
 Assorted Pickles, Relishes and Savouries

Hot Entrees

Basil Scented Seasonal Vegetables
 Creamy Garlic and Rosemary Potato Gratin
 Saffron and Green Pea Rice Pilaf
 Spinach and Ricotta Lasagna
 Grilled Chicken Breast with Wild Mushroom Cream
 Roasted Salmon Fillet with a Shrimp, Tarragon and Lemon Hollandaise Sauce
 Spice-Rubbed AAA Prime Rib Au Jus

Desserts

Assorted Cakes and Tarts
 French Pastries
 Mini Crème Caramel
 Mocha Mousse Cups
 Fresh Fruit Platter

Freshly Brewed Coffee and Tea

All prices are subject to change without notice and are subject to applicable taxes and service charges.

The Grand Buffet \$67

Chef's Choice of Passed Hors d'Oeuvres will be Presented Pre-reception

Salads and Cold Appetizers

Freshly Baked Rolls with Sweet Butter
 Classic Caesar Salad
 Creamy Potato Salad with Grainy Dijon Mustard, Egg and Gherkins
 Marinated Mushrooms with Caramelized Zucchini and Onion
 Roasted Beet and Goat's Cheese salad with Arugula, Raspberry Yogurt Dressing
 Curried Shrimp and Chive Stuffed Eggs
 Poached Salmon Fillet and Smoked Seafood Platter
 European Deli Platter
 Grilled and Marinated Vegetables
 Marinated Salt Spring Island Mussels and Pacific Clams
 Lime, Chili, and Cilantro Marinated Prawns and Scallops
 Assorted Pickles, Relishes and Savouries

Hot Entrees

Asparagus and Snow Peas with Shiitake Mushrooms and Red Pepper Julienne
 Creamy Garlic and Rosemary Potato Gratin
 Prawn, Sweet Pepper and Saffron Rice Pilaf
 Roasted Mushroom Ravioli with Thyme and Mascarpone Cream Sauce
 Rosemary and Prosciutto Butter Stuffed Chicken Breast
 Poached Halibut Fillet with Tarragon and Brandy Lobster Sauce
 Roasted Whole AAA Beef Tenderloin with Green Peppercorn Sauce

Desserts

Assorted Cakes and Tarts
 French Pastries
 Mini Orange Vanilla Crème Brule
 New York Cheesecake with Fruit Coulis
 Mocha Mousse Cups
 Fresh Fruit Platter
 Selection of Domestic and Imported Cheese with Gourmet Crackers

Midnight Snack

10pm-11pm, a selection of finger sandwiches, sweets and an urn of coffee with tea will be served.

All prices are subject to change without notice and are subject to applicable taxes and service charges.

Plated Dinner Selections

*Minimum 20 guests, all menus are three courses, same meal for all guests, priced per guest
Includes coffee and tea*

Appetizers

- Roasted Beet, Goat Cheese and Arugula Salad with Raspberry Yogurt Dressing
- Tomato and Bocconcini Tower, Julienne of Prosciutto Ham, Fresh Basil with Pesto Balsamic Vinegar
- Butter Lettuce Salad with Roasted Peppers, Fresh Basil and Balsamic Marinated Bocconcini Cheese
- Caesar Salad with Seasoned Croutons and Shaved Parmesan Cheese
- Creamy Seafood Chowder with Bacon and Cream
- Lobster Bisque with Paprika Twist and Atlantic Lobster Meat. \$4
supplement
- Pan-Seared Dungeness Crab Cakes with Roasted Pepper Aioli \$5
supplement

Entrees

*All Entrees are served with Chef's Selection of Fresh, Seasonal Vegetables,
Appropriate Accompaniments and Warm Rolls with Sweet Butter*

- Roasted Vegetable and Potato Pavé with Pesto Tomato Coulis \$44
- Roasted Mushroom Ravioli with Thyme and Mascarpone Cream \$40
- Dungeness Crab-Crusted Wild Salmon Fillet with Citrus Saffron cream \$47
- Roasted Free-Range Chicken Breast with Pesto, Prosciutto, and Goats Cheese
Stuffing and Natural Jus \$50
- Grilled 10oz New York Steak with Green Peppercorn Sauce \$54
- Lemon and Dijon Crusted Rack of Lamb with Mint Jus \$57
- Slow Roasted Prime Rib and Yorkshire pudding with Au Jus \$56
Available Fridays and Saturdays only or minimum order of 18
- Mushroom Crusted 6 oz Filet Mignon with Red Wine Demi Glaze \$57

All prices are subject to change without notice and are subject to applicable taxes and service charges.

Enhancements

Sorbet Course

Fruit sorbet as a palate cleanser between first and second courses
\$4

Cheese Course

A selection of domestic and imported cheeses with fruit and nuts
\$7

6 Tiger Prawns

\$8

Dungeness Crab Legs

\$12

Lobster Tails

Market Price

Desserts

Chocolate Decadence Cake with Raspberry Coulis

Baked New York Cheesecake with Fruit Compote

Mocha Mousse Martini

Orange Rooibos Crème Brulée

Fresh Fruit Flan

All prices are subject to change without notice and are subject to applicable taxes and service charges.

BEVERAGES**HIGHBALLS***Single \$5.43**Doubles \$8.25**Martinis \$7.59**Smirnoff Vodka**Tanqueray Gin**Bacardi White Rum**Lemon Hart Rum**J&B Scotch**C.C. Rye***PREMIUM***Single \$8.71**Double \$12.28***COCKTAILS***\$5.87**Caesar**Screwdriver**Greyhound***N/A BEVERAGES***\$2.39**Fountain Pop**Juice***DOMESTIC WINE***Glass \$5.22**Peller Estates Merlot**Peller Estates Sauvignon Blanc***IMPORT WINE***Glass \$6.96**Lindemans Shiraz**Lindemans Chardonnay***DOMESTIC BEER***\$5.43**Canadian**Coors Light**MGD**Budweiser**Kokanee***IMPORT BEER***\$5.87**Sleeman Orig, Cream Ale &**Honey Brown**Heineken**Stella Artois**Becks**Corona***PUNCH***By the gallon (serves 30 guests)*

- Rum Punch \$95.00
- Champagne \$75.00
- Non Alcoholic Fruit Punch \$45.00

Plus applicable taxes and gratuityAll prices are subject to change without notice and are subject to applicable taxes and service charges.*

Banquet Wine List

Whites

Peller Estates Sauvignon Blanc, B.C	\$24
Lindemans Bin 65 Chardonnay, Australia	\$30
Babich Marlborough Sauvignon Blanc, Australia	\$35
Barefoot Pinot Gris, California	\$25
Kettle Valley Gewurztraminer, B.C.	\$40
Sumac Ridge Gewurztraminer, B.C.	\$35

Reds

Peller Estates Merlot, B.C	\$24
Tinhorn Creek Merlot, B.C	\$40
Lindemans Bin 50 Shiraz, Australia	\$30
Peter Lehmann Shiraz, Australia	\$32
J Lohr Cabernet Sauvignon, California	\$51
Wolf Blass Yellow Label Cabernet Sauvignon, Australia	\$42

Sparkling Wines

Cooks brut, USA	\$32
Asti Spumanti, Italy	\$32
Mumm Napa Brut Prestige, California	\$55