

Meetings & Banquets

at Mayfair Lakes | 2016



Mayfair Lakes

GOLF & COUNTRY CLUB

member GolfBC group



Welcome

Thank you for your interest in Mayfair Lakes Golf & Country Club!

Since our opening in 1989, we have earned a reputation for excellent food and great service. By continually improving our product and services, and exceeding the high standards that our guests have come to expect, we wish to grow and build upon this success.

With tremendous pride, we offer the following collection of our favourite menus. Tried and true, they are guaranteed to delight you and your guests. For a more unique meal, our chef would be pleased to work with you to create a menu perfectly tailored for your special event.

We offer three modern function rooms which can accommodate groups of 8 to 200. Our Boardroom can accommodate up to 8 people sitting around a large oval table. Our Lakeside Grill with adjoining patio can accommodate groups up to 90 overlooking the spectacular North Shore mountains; and our Greenside Room with adjoining patio can accommodate groups up to 200 overlooking our championship 18 hole golf course.

Let our event co-ordinators take the hassle and worries out of planning of your event. We listen carefully, discuss your ideas, and execute the details to ensure you and your guests' expectations have been clearly exceeded.

We look forward to the opportunity to host your event in 2016!

Best Regards,

Rachel Kent

Sales & Events Manager
rkent@golfbc.com
604-276-0585 ext 120

Melissa McTaggart

Marketing & Communications Manager
mmctaggart@golfbc.com
604-276-0585 ext 124



Corporate Meetings & Luncheons

COFFEE BREAKS

Freshly Brewed Coffee and Tea <i>12 cup thermos</i>	\$20	Homemade Jumbo Cookies (dozen)	\$25
Freshly Brewed Coffee and Tea <i>85 cup urn</i>	\$120	Assorted Freshly Baked Muffins (dozen)	\$32
Pitcher of Fresh Orange Juice	\$20	Mini Danishes (18 pieces)	\$30
Assorted Bottled Soft Drinks	\$2.50	Assorted Dessert Bars and Squares (dozen)	\$30
Assorted Bottled Juices	\$3	Cakes (14 pieces)	\$37

PLATTERS *Suitable for 50 guests*

Fresh Vegetable Crudités	\$130	Sashimi Platter <i>wild sockeye salmon, ahi tuna wasabi, pickled ginger, soya sauce</i>	\$350
Fresh Sliced Fruit Display	\$190	Smoked Salmon and Shrimp Cocktail	\$495
Antipasto Platter <i>roasted and grilled vegetables, assorted meats, cheeses, pickles, olives, marinated mushrooms, artichokes, breads, crackers, drizzled with olive oil and balsamic reduction</i>	\$260	Cocktail and Finger Sandwiches	\$150
Canadian & European Cheese Selection <i>edam, gouda, blue cheese, havarti, aged cheddar, swiss and camembert, assorted crackers</i>	\$235	Deluxe Maki Tray <i>30 large california rolls, 60 nori rolls</i>	\$235
Selection of European Cold Cuts <i>capicollo, salami, smoked turkey, black forest ham, mortadella bologna, pickle and olive garnish</i>	\$260	Peanuts or Pretzels	\$15 per bowl
		Tortilla Chips with Fresh Cut Salsa <i>add sour cream</i>	\$20 \$13
		<i>add guacamole</i>	\$15

PLEASE NOTE: prices throughout the Meeting & Banquet Package are subject to change without notice.
Please inquire about room minimums.



Receptions

HORS D'OEUVRES *50 pieces each*

HOT SELECTIONS

\$125 per Selection

Tomato, Spinach & Goat Cheese Tartlets

Grilled Chicken Skewers
spicy peanut dipping sauce

Mini Cheese Bacon Quiche

Vegetable Spring Rolls
plum sauce

Steamed Pork Gyoza

Beef Satays
spicy peanut dipping sauce

Flat Bread with Roasted Vegetables
pesto and goat cheese

Flat Bread with Crisp Pancetta
*caramelized onions, artichokes, calamata olives,
spinach and ricotta cheese*

\$140 per Selection

Panko Breaded Tiger Shrimp
cocktail sauce

Crab and Shrimp Mushroom Caps

Scallops wrapped in Bacon
cocktail sauce

Seafood Salmon Cakes

Shrimp Dumplings
hoisin sauce

COLD SELECTIONS

\$125 per Selection

Tomato, Basil and Goat Cheese
balsamic reduction on toasted crostini

Chicken Salad with Cranberry Pear Compote
toasted filloncini

Tomato Bruschetta

\$140 per Selection

Lobster Salad on Crostini
marie rose sauce

Crab Salad on Cucumber Rounds

Oysters on the Half Shell
lemon & cocktail sauce

Ahi Tuna Tartare on a WonTon Crisp
cucumber lime salsa

BC Smoked Salmon on Rye
dill cream cheese, onion caper relish

PUNCHES *suitable for 50 guests*

Cranberry Explosion

*mix of cranberry, pineapple & strawberry juices,
with a splash of lime, 7-Up and grenadine.*

\$100 non-alcoholic | **\$150** with Vodka

Mayfair Sunset Punch

*tasty blend of banana, orange, pineapple and
grapefruit juices, ginger ale and grenadine.*

\$100 non-alcoholic | **\$150** with Rum

Sangria

*Sparkling red wine punch with citrus and fresh
seasonal fruit* **\$150**



Breakfast

THE STARTER

- Freshly Squeezed Orange Juice
- Fresh Sliced Fruit Display
- Assortment of Fresh Baked Goods
muffins, assorted danishes and assorted baked loaves including chocolate banana, lemon and blueberry
- Toast and Preserves
- Freshly Brewed Coffee and Tea

\$12 per guest

"Thank you very much for organizing a wonderful evening! The Social Committee received many compliments on the entrees and to our gracious attendee Joe and bartender Cameron. Our compliments to the kitchen staff for providing an excellent buffet."

Transoft Social Committee, Richmond

THE EARLY BIRD

- Freshly Squeezed Orange Juice
- Toast and Preserves
- Scrambled Eggs
- Selection of Breakfast Meats
sausages, ham, bacon
- Hashbrowns
- Fruit Salad
- Freshly Brewed Coffee and Tea

\$18 per guest

Enhance your buffet with the following additions:

- Eggs Mayfair
scrambled eggs on a toasted bagel with tomatoes, mushrooms, fresh bell peppers and onions, topped with cheddar cheese
- Pancakes
syruup and whipped butter
- French Toast
syruup, whipped butter, fresh whipped cream
- Eggs Benedict
- Fresh Sliced Fruit Display
- Bacon, Sausage, or Ham

\$5.50 each, per guest



Lunch Suggestions

DELI LUNCH BUFFET

Mixed Green Salad
tomato balsamic vinaigrette

Chef's Homemade Soup

Assorted Deli Style Sandwiches

Assorted Pickle and Olive Tray

Fresh Sliced Fruit Display

Freshly Brewed Coffee and Tea

\$20 per guest

ASIAN BUFFET

Mixed Green Salad
sesame thai dressing

Shrimp Fried Rice

Vegetarian Spring Rolls
plum sauce

Beef and Broccoli
lime-oyster sauce

Chicken and Vegetable Chow Mein

Fresh Sliced Fruit Display

Freshly Brewed Coffee and Tea

\$23 per guest

THE MEXICAN BUFFET

Mixed Green Salad
tomato balsamic vinaigrette

Soft Flour Tortillas
seasoned ground beef, blackened cajun chicken, cheeses, lettuce, tomato, salsa, sour cream, guacamole

Tortilla Chips and Refried Beans

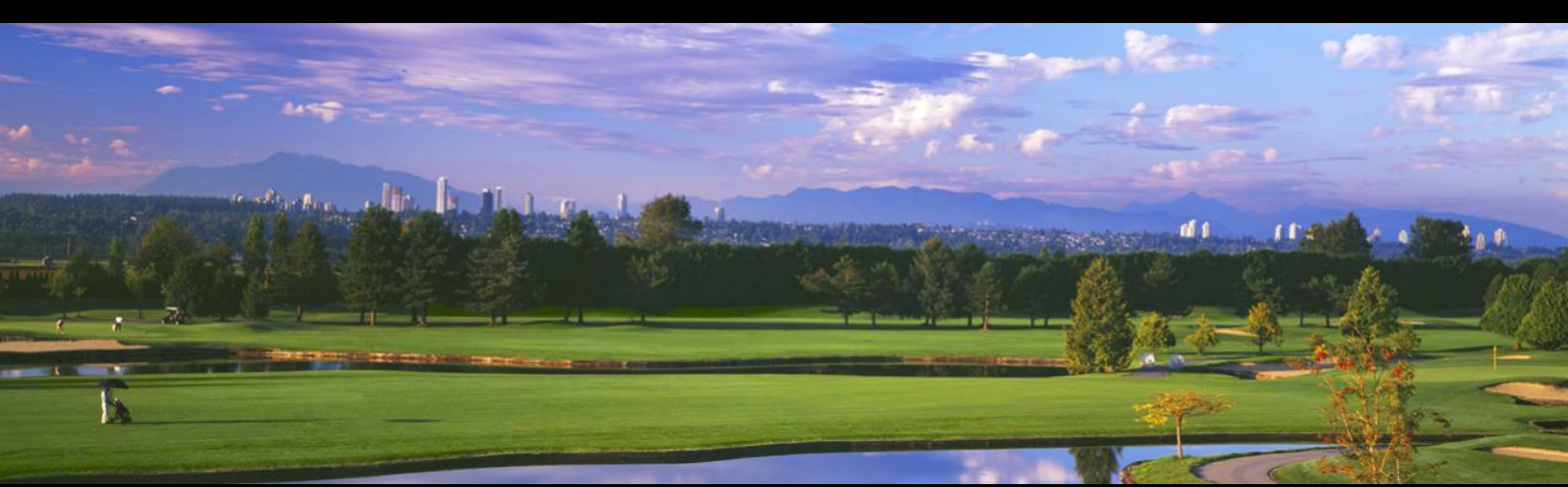
Spanish Rice

Fresh Sliced Fruit Display

Freshly Brewed Coffee and Tea

\$21.50 per guest

Lunch buffets based on a 20 guest minimum



Lunch Suggestions

ITALIAN BUFFET

Garlic Bread
Caesar Salad
croutons and fresh parmesan cheese
Homemade Baked Lasagna
Chicken Parmesan
Assorted Cakes
Freshly Brewed Coffee and Tea

\$23 per guest

THE AMERICAN BUFFET

Mixed Green Salad
tomato balsamic vinaigrette
Potato Salad
Beef and Chicken Burgers
cheese, accompaniments
House Cut French Fries
Fresh Sliced Fruit Display
Freshly Brewed Coffee and Tea

\$19 per guest

THE HEARTY LUNCH

Assortment of Warm Rolls
whipped butter
Mixed Green Salad
tomato balsamic vinaigrette
Red Skin Potato Salad
Caesar Salad
Greek Salad
Carved Striploin of Beef
au jus, horseradish
Choice of:
Cheese Tortellini
tomato rosé sauce
or
Garlic Mashed Potatoes
Steamed Vegetables
tossed in pesto butter
Fresh Baked Pies
Fresh Sliced Fruit Display
Freshly Brewed Coffee and Tea

\$30 per guest
minimum 25 guests

Lunch buffets based on a 20 guest minimum, unless otherwise specified.



The Hearty Dinner

Basket of Assorted Rolls
whipped butter

PLATTER

Vegetable Crudités

SALADS

Mixed Green Salad
tomato balsamic vinaigrette

Caesar Salad
garlic croutons, fresh parmesan cheese

Greek Salad

Thai Noodle Salad

Red Skin Potato Salad

ACCOMPANIMENTS

Cheese Tortellini
tomato rosé sauce

Fresh Steamed Vegetables
tossed in pesto butter

Wild Rice Pilaf

Choice of Potato Accompaniment
roasted red skin or garlic mashed

HOT ITEMS

Carved Slow Roasted Top Round of Beef
au jus, horseradish

Rosemary and Garlic Roasted Chicken Breast
peppercorn demi

Grilled Chicken Breast
pesto sauce

Dijon Roasted Chicken Breast
pommery mustard sauce

Teriyaki Chicken Thighs and Breasts

Roasted Wild Sockeye
saffron baby shrimp cream sauce

Roasted Wild Sockeye
lemon dill sauce

Roasted Wild Sockeye
soy ginger cream sauce

Roasted Pork Loin
creamy mushroom demi glaze

Roast Leg of Lamb
caramelized shallot jus

Choose **one**
Entrée from
the following
selections:

DESSERT

Fresh Baked Pies, Fresh Sliced Fruit Display

Freshly Brewed Coffee and Tea

\$45 per guest (minimum 40 guests)



The Traditional

Basket of Assorted Rolls
whipped butter

PLATTERS

Vegetable Crudités

Assorted Pickles and Olives

SALADS

Mixed Green Salad
tomato balsamic vinaigrette

Caesar Salad
garlic croutons, fresh parmesan cheese

Greek Salad

Thai Noodle Salad

Red Skin Potato Salad

ACCOMPANIMENTS

Cheese Tortellini
tomato rosé sauce

Fresh Steamed Vegetables
tossed in pesto butter

Wild Rice Pilaf

Choice of Potato Accompaniment
roasted red skin or garlic mashed

\$52 per guest (minimum 40 guests)

Additional Entrée Selections **\$8.95 per guest**

HOT ITEMS

Carved Roast New York 'AAA' Strip Loin
au jus, horseradish

Rosemary and Garlic Roasted Chicken Breast
peppercorn demi

Grilled Chicken Breast
pesto sauce

Teriyaki Chicken Thighs and Breasts

Dijon Roasted Chicken Breast
pommery mustard sauce

Roasted Wild Sockeye
saffron baby shrimp cream sauce

Roasted Wild Sockeye
lemon dill sauce

Roasted Wild Sockeye
soy ginger cream sauce

Roast Pork Loin
creamy mushroom demi glaze

Roast Leg of Lamb
caramelized shallot jus

Roasted Snapper Filet
pineapple salsa

Choose **two**
Entrées from
the following
selections:

DESSERT

Assortment of Cakes & Pies

Fresh Sliced Fruit Display

Fresh Brewed Coffee and Tea



Banquet Beverage Selections

NON ALCOHOLIC BEVERAGES AND SPIRITS

Soft Drinks	\$2.25
Fruit Juice, Non-Alcoholic Beer	\$3.25
Highballs, Domestic Beer, Cider, House Wine	\$5.50
Imported, Micro Brewed Beers	\$6
Premium Spirits, Liqueurs	Starting at \$6.25
Unlimited Soft Drinks	\$4.95 per guest
Sparkling Apple Cider	\$15 per bottle

Mayfair Lakes is pleased to offer a full cocktail list. Please inquire with one of our Event Coordinators.

RED WINE

Peller Estates Family Series Merlot	\$27
Sandhill Cabernet Merlot	\$40
Red Rooster Pinot Noir	\$44

WHITE WINE

Peller Estates Family Series Sauvignon Blanc	\$27
Sandhill Chardonnay	\$43
Oyster Bay Sauvignon Blanc	\$42

SPARKLING WINE / CHAMPAGNE

Spain	Codorniu Sparkling White, Classico Brut	\$45
British Columbia	Sumac Ridge Sparkling White, Stellars Jay Brut	\$55
France	Moet et Chandon Champagne	\$130

We are happy to accommodate special orders for items that are not on our wine list.
All prices are subject to applicable tax and service charges.



Additional Information

EQUIPMENT AND SERVICES

Flip Charts	\$20
Screen (8' X 8')	\$45
LCD Projector	\$100
Special Order Audio Visual equipment	Market Price
Administration Services (photo copying, faxing, telephone services)	Market Price

INTERNET

Wireless internet is available.

SERVICE CHARGE

All food and beverage is applicable to a 18% service charge. Please note that applicable government taxes are levied on the service charge.

ROOM CAPACITIES

	GREENSIDE*	GREENSIDE A	GREENSIDE B	LAKESIDE	BOARDROOM
Room Rental Rates	\$750	\$450	\$300	Please Inquire	\$200
Size in feet	57 X 43	57 X 24	57 X 19	43 X 41	15 X 12
Size in metres	17 X 13	17 X 7	17 X 5	12.5 X 13.25	5 X 4
Square footage	2451	1368	1083	1783	288
Square metres	227	127	100	165.6	26
Ceiling height in feet	10'	10'	10'	10'	9'
Ceiling height in metres	3.2	3.2	3.2	3.2	2.71
Dinner	190	60	50	98	8
Dinner/Dance	180	40	35	90	n/a
Cocktail Style Reception	200	75	75	125	n/a
Theater	200	75	75	100	n/a
Classroom	100	50	50	75	n/a

***Note:** Greenside Room can be separated to create Greenside A and Greenside B. Lakeside & Greenside can not be combined.