



Thank you for considering the Vernon Golf & Country Club to host your special event. As a semi-private Club, we welcome outside bookings for wedding receptions, business meetings, birthday or anniversary parties and more.



The Fairways Restaurant provides an open atmosphere with a view overlooking Vernon Creek and the 1st Tee.

Let us take care of you and your guests.

We offer full service catering for up to 200 guests (150 guests with a dance floor) and include all tables set with in-house linens, silverware, glassware, full service bar with bartender and all the serving staff required for your event plus the use of any in-house equipment if needed.



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Vernon Golf & Country Club

Celebrating 100 Years!

2013 BANQUET POLICIES

- A \$300 non-refundable deposit is required to hold and confirm space for your event.
- All confirmed functions require a signed contract.
- Specific arrangements and menus are to be confirmed at least 14 days prior to your function to ensure sufficient time to arrange all details.
- Guaranteed number of guests is required 96 hours prior to your event. Any special dietary needs must also be identified at this time. All charges are based on the guarantee or the actual number of guests served; whichever is greater.
- No food or beverage items, with the exception of wedding or special occasion cakes, may be brought into the Club. Wine may be brought in for large functions, subject to a corkage fee, but must be purchased in BC from an LDB licensed outlet or winery.
- Health regulations prohibit the removal of food remaining after a function by guests.
- The Liquor License of the Vernon Golf and Country Club dictates that no alcohol will be served after Midnight and the premises must be vacated by 1:00 am.
- The Vernon Golf and Country Club reserves the right to inspect and regulate all private parties, meetings and receptions.
- All guests are expected to abide by the dress code of the Vernon Golf & Country Club.
- All banners, signs, displays and decorations must be disclosed to the Vernon Golf & Country Club's Event Co-ordinator prior to their affixing to the property or to the inside of the Clubhouse. No push pins, tacks, staples or tape may be used.
- Confetti of any type, glitter or sparkles are not permitted. Candles are not encouraged and are limited to tea lights or votives and must be in a holder large enough to contain all melted wax.
- The customer agrees to be responsible for any damage done by the customer or their guests at the time of the function.
- The Vernon Golf and Country Club does not accept responsibility for any articles left in the Clubhouse.

~ We strive to accommodate requests to suit your needs ~

* All pricing includes tax and gratuity where applicable *



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2013 BANQUET POLICIES – BAR

BAR PRICES

All functions will be given the same bar prices as our regular day to day dining patrons. We offer a variety bottled wines as well as house wines available by the ½ litre and litre.

CORKAGE

Should our selection of house and bottled wines not include what you are looking for, wine may be brought in for large functions such as wedding receptions, anniversaries or other large parties that require banquet food services, subject to the following conditions:

- The wine must be purchased in BC from an LDB licensed outlet or winery.
- U-Brew or homemade wines are NOT allowed.
- The bottle size must be no larger than 750ml.
- The quantity allowed shall be limited to a maximum of a ½ bottle per person.
- A corkage fee of \$10 per bottle that is opened will be charged (this fee is inclusive of applicable tax and gratuity)

HOST BARS

Functions requesting a Host Bar will be charged an 18% gratuity. (Members 15%).

A Host Bar may be tailored to the specifications of the host (ie. no doubles or premiums).

If drink tickets are being used, a sample ticket must be provided prior to the event.

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ROOM ONLY

(Includes room set up with in-house linens, silverware and glassware plus equipment if needed)

<u>ROOMS</u>	<u>CAPACITY</u>	<u>RENTAL FEE</u>
Board Room	12 persons	\$ 60.00
Solarium	24 persons	\$ 80.00
North Lounge	50 persons	\$140.00
North & Centre	100 persons	\$265.00
North/Centre/South	150 persons	\$380.00
All Rooms	200 persons (buffet in Solarium)	\$450.00

FULL DINNER & DANCE PACKAGE

- Includes room set up with in-house linens
- Silverware / Glassware
- Dance Floor and Socan/Resound music tariff
- Full service bar with bartender and all serving staff required for your event
- Equipment if needed, the use of magnetic ceiling décor hangers and assorted table décor

<u>ROOMS</u>	<u>CAPACITY</u>	<u>RENTAL FEE</u>
North & Centre	50 persons	\$300.00
North/Centre/South	100 persons	\$425.00
All Rooms	150 persons	\$525.00

Equipment

Television & DVD Player / Screen / Flip Charts / Microphone / Podium

You are more than welcome to bring in any of your own audio/visual equipment

or make your own arrangements for equipment rentals

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COFFEE BREAKS & SNACKS

Thermos of Coffee (6 cups)	\$13.50
Urn of Coffee (24 cups)	\$54.00
Chilled Juices (60 oz. jug)	\$14.00
Bottled Water (591 ml)	\$ 2.25
Bottled Pop (591 ml)	\$ 2.70
Bottled Juices (each)	\$ 3.00
Powerade (each)	\$ 3.20
Assorted Jumbo Cookies (each)	\$ 2.00
Muffins or Scones (each)	\$ 2.50
Coffee & Cookies (per person)	\$ 4.00
Coffee & Muffins (per person)	\$ 4.50

Soup & Sandwich (per person)	\$13.00
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Soup of the day with an assorted variety of
freshly made sandwiches and includes coffee or tea

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•BUFFET BREAKFASTS•

THE FAIRWAY

Assorted Chilled Juices

Fresh Croissants, Muffins & Pastries

Seasonal Fresh Fruit Platter

Coffee / Tea

\$9 per person

(Minimum 25 Guests)

CHEF'S CHOICE BUFFET

Assorted Chilled Juices

Chef's Choice of Egg, Potato & Breakfast Protein

Assorted Pastries

Coffee / Tea

\$12 per person

(Minimum 25 Guests)

THE VERNON CLUB BREAKFAST

Assorted Chilled Juices

Fresh Croissants, Muffins & Pastries

Seasonal Fresh Fruit Platter

Freshly Scrambled Eggs

Bacon, Breakfast Sausage & Ham

Sea Salt & Rosemary Breakfast Potatoes

Coffee / Tea

\$15 per person

(Minimum 50 Guests)

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•LUNCHEON OPTIONS•

SOUP & SANDWICH TRAY

Chef's Creation – Soup of the Day

An Assorted Variety of Freshly Made Sandwiches

Coffee / Tea

\$13 per person

BUILD YOUR OWN SANDWICH BUFFET

3 Seasonal Salads
(with Appropriate Dressings)

Sweet Pickles & Beets

Assorted Breads and Butter

Assorted Deli Meats

Sliced Cheeses

Assorted Dessert Squares

Coffee / Tea

\$15 per person

(Minimum 50 Guests)

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DINNER BUFFET OPTIONS

THE MULLIGAN

3 Seasonal Salads
(with Appropriate Dressings)

Assorted Breads and Butter

Sweet Pickles and Beets

Choose Two of the Following

Entrée Options:

- *BBQ or Teriyaki Rotisserie Chicken*
- *Pork Loin with Wild Mushroom Reduction*
- *Spinach & Cheese Cannelloni *Vegetarian Option**

Roasted Baby Potatoes

Fresh Medley of Vegetables

Fresh Seasonal Fruit Platter

Assortment of Desserts

Coffee / Tea

\$25 per person

(Minimum 50 Guests)

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THE HOLE IN ONE

3 Seasonal Salads
(with Appropriate Dressings)

Assorted Breads and Butter

Sweet Pickles and Beets

Choice of:

Smoked Salmon Tips & Dill Cream Cheese

House Bruschetta & Crostini

Choose Two of the Following Entrée Options:

- *Carved Roast Beef*
- *Roast Virginian Ham with Maple Glaze*
- *Pork Loin with Wild Mushroom Reduction*
 - *Almond Crusted Breast of Chicken*
- *Spinach & Cheese Cannelloni *Vegetarian Option**

Roasted Baby Potatoes

Rice Pilaf

Fresh Medley of Vegetables

Fresh Seasonal Fruit Platter

Assortment of Desserts

Coffee / Tea

\$35 per person

(Minimum 50 Guests)

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THE EAGLE

3 Seasonal Salads with Appropriate Dressings

Assorted Breads and Butter

Sweet Pickles and Beets

Choice of:

Smoked Salmon Tips & Dill Cream Cheese

House Bruschetta & Crostini

Choose Three of the Following Entrée Options.

- *Pork Loin with Garlic Cream*
- *Honey and Dill Salmon Fillets*
- *Tender Orange and Ginger Virginian Ham*
- *Breast of Chicken with Lemon Pepper Cream*
- *Carved Hip of AAA Beef with Pan Merlot Sauce*
- *Spinach & Cheese Cannelloni *Vegetarian Option**

Roasted Baby Potatoes

Rice Pilaf

Fresh Medley of Vegetables

Fresh Seasonal Fruit Platter

Assortment of Desserts

Coffee / Tea

\$50 per person

(Minimum 100 Guests)

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RECEPTION HORS D'OEUVRES

COLD PLATTERS

(each serves approximately 50 guests)

Vegetable Crudités and Dips	\$130.00
House Bruschetta and Crostini	\$130.00
Spinach Dip (in Bread Bowl) with Bread for dipping	\$150.00
Fresh Seasonal Fruit Platter	\$165.00
Assorted Dessert Squares	\$165.00
Deli Meat Assortment	\$175.00
Smoked Salmon Tips with Dip	\$175.00
Assorted Cheeses and Crackers	\$200.00
Assorted Sandwich Platter	\$330.00

HOT PLATTERS

(each serves approximately 50 guests)

Swedish Meatballs	\$125.00
Vegetable Spring Rolls and Hoi Sin	\$125.00
Japanese Pork Dumplings with Dip	\$125.00
Crispy Wings and Dip	\$140.00
Teriyaki Beef Satays	\$175.00
Thai Chicken Satays	\$175.00
Smokey Bacon Wrapped Sea Scallops (80 pieces)	\$220.00

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