



*The Vancouver Golf Club  
2017 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 604-937-4854 or [catering@vancouvergolfclub.com](mailto: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*

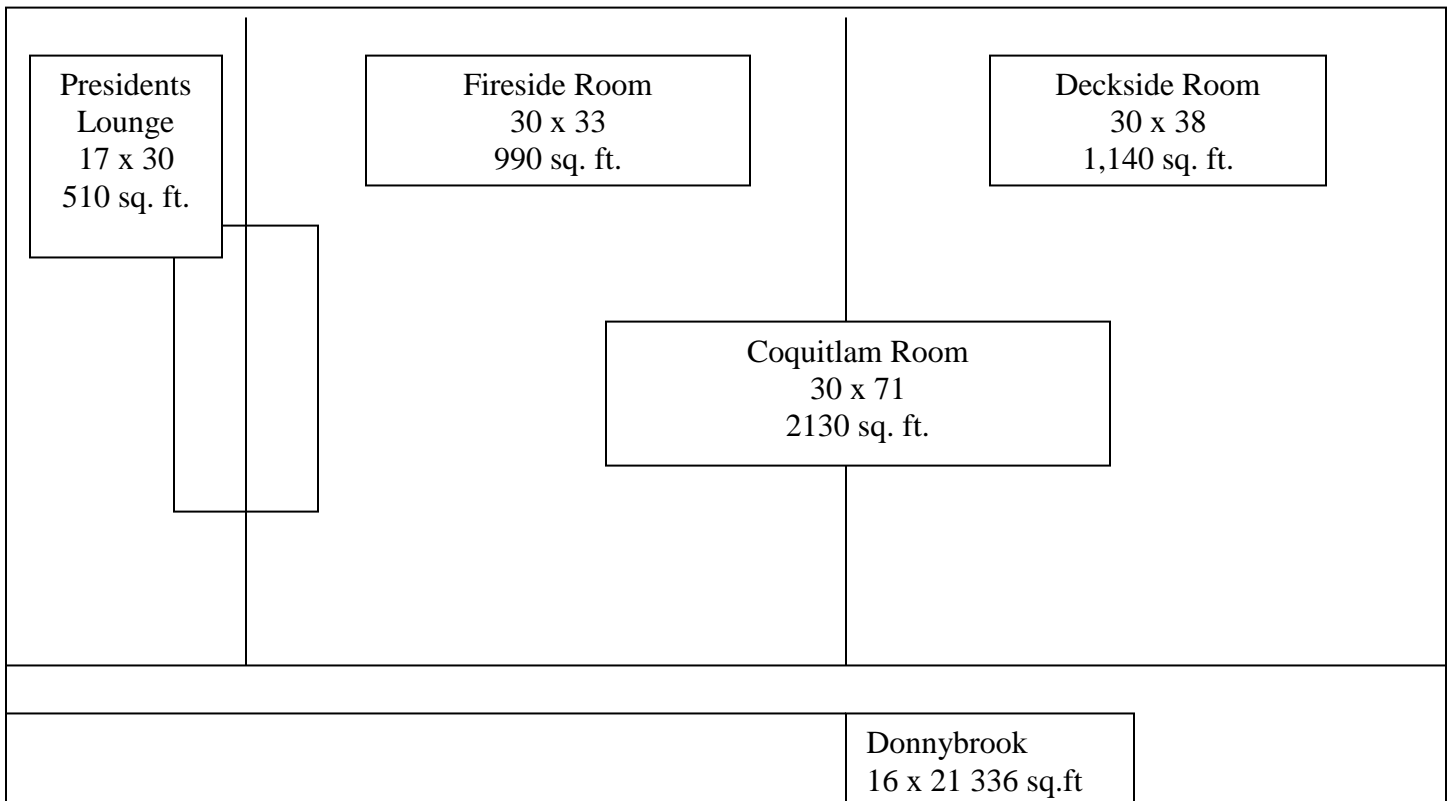
- ❖ Ice Carvings. . . . . from \$250.00
- ❖ Wedding Cake Cutting and Service. . . . . \$2.00 per person
- ❖ Chair Covers and Sashes . . . . . \$7.00 per chair

*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 1<sup>st</sup> tee, floor to ceiling windows and a cozy fireplace.

\$150.00

### *The Deck Side Room*

The Deck 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 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.

\$500.0



## *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 \$6 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 \$15.50*

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

*Classic Breakfast \$19.50*

- 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 \$26.50*

- 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 \$31.00*

- 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 \$6*

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

#### *Fresh Made Omelet Buffet \$7.75*

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

### *Take a Break*

#### *Cookie Break \$6.50*

- Freshly Baked Cookies and Brownies, Coffee and Tea

#### *Tim Break \$8.25*

- Fresh Doughnuts, Ice Cold Milk, Coffee and Tea

#### *Energy Break \$12.50*

- Granola Bars and Fruit with an Energy Drink

### *A la Carte Break Items*

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

## *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 \$22***

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

### ***Soup and Sandwich Buffet \$25***

#### **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 \$29***

- 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 \$33*

### *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 \$39*

### *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 \$19.50*

- 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 \$19.50*

- 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 \$21*

- 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 \$24*

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

### *Steak Sandwich \$27*

- 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 \$90 – Small

Serves 50 guests at \$180 – Medium

Serves 100 guests at \$280 – Large

### *Assorted Sandwich platter*

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

Each Sandwich \$5.75

### *Fresh Vegetable Crudité's*

*Fresh Seasonal Vegetables with Ranch Dip*

Serves 20 guests at \$58 – Small

Serves 50 guests at \$110 – Medium

Serves 100 guests at \$170 – Large

### *Fresh Fruit Platter*

*Assortment of Fresh Seasonal Fruit*

Serves 20 guests at \$70 – Small

Serves 50 guests at \$140 – Medium

Serves 100 guests at \$215 – 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 \$190

### *B.C. Smoked Salmon*

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

Serves 50 guests at \$220

### *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

\$9 per person/or as an addition to your dessert buffet \$3.25 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  
 Grape Tomato, Basil and Bocconcini Satay \$20  
 Prosciutto and Melon \$22  
 Oysters on the Half-shell with Mignonette – Market Price  
 California Rolls \$22 (*minimum 5 Dozen*)  
 Curried Shrimp Salad in Curry Cone \$28  
 Poached Prawns with Avocado Salsa \$25  
 Seared Ahi Tuna on Shrimp Crisp with Wasabi Mayonnaise \$27  
 Beef Striploin Tataki with Pea Sprouts and Ponzu Cream \$29  
 Albacore Tuna Tartare in a Black Sesame Basket \$29  
 Smoked Salmon and Dill Cream Tartlet \$27  
  
 Latte Mousse in a Waffle Cone \$26  
 Dark Chocolate Mousse in a Chocolate Waffle Cone \$26  
 Grand Marnier Macerated Strawberries with Mint Whipped Cream Tartlet \$26  
 Mini Orange Vanilla Crème Brulee \$30

## *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 \$23  
 Fried Chicken Gyoza with Soy-Ginger Sauce \$24  
 Grilled Chicken Satay Skewers with Peanut Sauce \$22  
 Grilled Beef Souvlaki with Tzatziki Sauce \$27  
 Salt and Pepper Chicken Wings with Spiced Ranch Dip \$24  
 Vegetarian, Beef or Chicken Samosa with Tamarind Date Chutney \$23  
 Mini CAB Burgers with Cheddar and Bacon \$36  
 Bacon-Wrapped Scallops with Cocktail Sauce \$25  
 Breaded Prawns with Sweet Chili Sauce \$25  
 Curried Turkey Meatballs Harissa Sauce \$24  
 Lamb Merguez Sausage with Tzatziki Sauce \$28  
 Crab and Cream Cheese Croustade \$27  
 Seared Scallop with an Orange and Pickled Ginger Butter Sauce \$33  
 Prawn Fritter with a Chipotle Lime Yoghurt Dip \$28

*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 \$13.50*

*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 \$14.50*

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 \$13.50*

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

### *Prawns and Scallops Station \$15.50*

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 \$9.50*

Served with Dijon Mustard

### *Brined Roast Turkey Breast \$10*

Served with Cranberry Sauce and Gravy

### *Butterflied Leg of Lamb \$11*

Served with Mint Sauce

### *Herb-Rubbed AAA Beef Striploin \$14*

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 \$44*

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 \$54*

### *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 grainy 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 \$61*

### *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 \$72*

*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 Brûlée  
 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 . . . . . \$46

Roasted Mushroom Ravioli with Thyme and Mascarpone Cream . . . . . \$42

Dungeness Crab-Crusted Wild Salmon Fillet with Citrus Saffron cream . . . . \$49

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 . . . . . \$57

Lemon and Dijon Crusted Rack of Lamb with Mint Jus . . . . . \$60

Slow Roasted Prime Rib and Yorkshire pudding with Au Jus . . . . . \$57  
Available Fridays and Saturdays only or minimum order of 18

Mushroom Crusted 6 oz Filet Mignon with Red Wine Demi Glaze . . . . . \$60

*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 Brûlée

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 \$6.12*

*Peller Estates Merlot*

*Peller Estates Sauvignon Blanc*

### IMPORT WINE

*Glass \$7.49*

*Lindemans Shiraz*

*Lindemans Chardonnay*

### DOMESTIC BEER

*\$5.43*

*Canadian*

*Coors Light*

*MGD*

*Red Truck Lager*

*Red Racer IPA*

### IMPORT BEER

*\$6.08*

*Sleeman Honey Brown*

*Heineken*

*Stella Artois*

*Becks*

*Belgian Moon*

*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 gratuity*

*All 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
Kim Crawford Sauvignon Blanc, New Zealand	\$48
Bollini Pinot Grigio, Italy	\$50
Kettle Valley Gewurztraminer, B.C.	\$39
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
J Lohr Cabernet Sauvignon, California	\$51
Rodney Strong Cabernet Sauvignon, California	\$62

### *Sparkling Wines*

Cooks brut, USA	\$32
Mumm Napa Brut Prestige, California	\$55
Moet & Chardon Dom Perignon Champagne, France	\$330