



Catering Package



A Hidden Gem In Sunny Tsawwassen

Thank you for considering Beach Grove Golf Club as the host venue for your special event. With our outstanding Clubhouse services, we are confident that your dream event can be a reality.

Beach Grove is located in sunny Tsawwassen and within easy driving distance from locations throughout the lower mainland and Vancouver Island. Our Clubhouse was built in 1999 and offers over 27,000 sq. /ft. of designer slate, rock and rich woodwork. Our catering facility can serve up to 180 guests for a seated lunch or dinner or 200 to 300 for a cocktail reception. In addition to the gorgeous inside surroundings and furnishings, we also offer expansive decks, both on the upper and lower levels, which showcase the beautiful vistas of the golf course and surrounding ocean setting.

At Beach Grove we are driven to provide our members and guests the highest possible hospitality standards. Our culinary team is committed to providing the freshest ingredients all beautifully prepared and presented to your guests. This catering package is designed to enable you to plan a successful event at one of BC's premiere private golf clubs. Together we will design an event that meets your goals while exceeding the expectations of your guests.

After reviewing the package please feel free to contact myself at your convenience to discuss the availability of dates and to answer any questions that you may have.

Sincerely,

Caitlin MacGregor
Catering Coordinator
Direct: 604.943.1164
catering@beachgrovegolf.com



Prices are subject to 18% gratuity & taxes
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Catering & Wedding Services

COMPLIMENTARY OFFERINGS

GUEST TABLES:

Ivory table linen
Ivory skirted gift table, DJ table, cake table, guest book, etc...
Round mirrors to enhance your centerpiece
Votive candle holders & tea lights
Table number stands
White linen napkins
Cutlery, plateware & glassware
Ivory skirting for your head table



EQUIPMENT:

Podium & cordless microphone
Easels for seating charts & pictures
Free parking for your guests

Satellite background music
Outdoor patio & furniture
Beautiful outside areas for photos

ADDITIONAL SERVICES:

Ice carvings from \$250
LCD projector & screen - \$100
Lap top - \$25
LCD projector - \$75

Cake cutting & service - \$1/guest
Projection Screen - \$25
Bluetooth speaker - \$25
Wooden Dance Floor - \$100

BANQUET TABLE DIMENSIONS: *(for linen ordering)*

Rounds: 29"x 66"x 66"
Aluminum Large Rounds: 29"x 30"x 96"
Rectangle: 8'x 2.6' or 6'x 2.6'
Wood Rounds: 36"x 36"x 29"
Wood Rectangle: 28"x 36"x 29"
Wood Squares: 36"x 36"x 29"
Chairs: 36.5"H x 17.5"W x 16.5"D
Ivory Linen: 71"x 71" or 53" x 188" or 90" x 90"



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Room Rates

THE LIBRARY *up to 36 guests - \$150.00*

A beautiful recently updated room with rich woodwork, and high ceilings, suitable for a sit-down meeting or dinner. The Library has a comfortable furnished seating area in front of the copper fire-place and private deck with cozy patio furniture boasts views of Boundary Bay and Mount Baker.

BANQUET ROOM *60-90 guests - \$300.00*

The largest single hospitality space suitable for a dinner/dance for up to 60 guests or a seated dinner for up to 90 guests. A private bar is located inside the room opens onto a large patio with spectacular views of the golf course.

BANQUET ROOM+DINING ROOM *120-150 guests - \$400.00*

Partition walls can be opened between our Banquet Room and Dining Room to create a space suitable for up to 120 dinner/dance guests or up to 150 sit-down dining guests.

ENTIRE FRONT OF THE CLUBHOUSE *180-300 guests - \$600.00*

All partition walls can be opened to combine the Banquet Room, Dining Room and the Member's Mixed Grill. This area is suitable for up to 180 dinner/dance guests, 200 sit-down dining guests or up to 300 for a cocktail reception. The area boasts a beautiful fireplace and opens on to a large patio with spectacular views of the golf course. You also have 2 full service beverage stations available. *Renting the entire front of the clubhouse requires approval from our Board of Directors.*

CEREMONY FEE

Outside ceremonies are subject to a \$200 location rental fee. Inside ceremonies for groups of 90 or less have a \$500 service charge. If planning an intermission between your ceremony and reception, please ask us about appetizer & beverage packages and/or a list of local destinations your guests may enjoy.

MEMBER FUNCTIONS

Members or immediate family of a member, please contact us for your rates.



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Catering

Morning Receptions

COFFEE BREAK

Freshly brewed...

10 cup thermos	\$22.50
50 cup urn	\$100.00
100 cup urn	\$125.00
Assorted Teas	\$1.85/tea bag

ASSORTED BEVERAGES

Bottled juice	\$3.50
Jug of juice	\$19.95
Bottled water	\$2.50
Perrier/Pellegrino	\$3.50/8.00
600ml pop	\$2.50

FRESH FRUIT

Assorted whole fresh fruit (apples, bananas, oranges)	\$1.50
Sliced fresh fruit platter	\$5.00/guest

FRESH FROM THE BAKERY

Muffins or Scones	\$2.50 each
Mini Muffins, Mini Scones or Croissants	\$1.25 each
Gourmet cookies	\$2.00 each
Mini cookies	\$1.00 each
Assorted squares	\$2.50 each
Banana or Lemon loaf	\$2.50/slice
Cinnamon buns	\$3.00 each



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All Day Meeting Package

Includes all below - \$47/person

CONTINENTAL BREAKFAST

Fresh orange juice
Assorted fresh mini breakfast pastries
Seasonal fresh fruit platter
Freshly brewed regular & decaffeinated coffee
Traditional & herbal tea

COFFEE BREAK

Assorted cookies
Assorted fruit basket
Selection of bottled juice & pop
Freshly brewed regular & decaffeinated coffee
Traditional & herbal tea



LUNCH

Soup of the day (Chef's selection)
Selection of delicious sandwiches & wraps
Organic field greens with house made balsamic vinaigrette
Potato Salad
Assorted dessert squares
Freshly brewed regular & decaffeinated coffee
Traditional & herbal tea

COFFEE BREAK

Assorted cookies
Selection of bottled juice & pop
Freshly brewed regular & decaffeinated coffee
Traditional herbal tea



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Breakfast Buffet Selections

CONTINENTAL GOLFER - \$15/person (20 guest min)

Assorted bagels, muffins, scones & danishes
Whipped butter & preserves
Seasonal fresh fruit platter
Assorted chilled juices
Freshly brewed regular & decaffeinated coffee, traditional & herbal tea

LIBRARY BREAKFAST - \$20/person (20 guest min)

Banana bread, bagels & muffins
Whipped butter & preserves
Seasonal fresh fruit platter
Garlic & onion potato hash browns
Scrambled eggs with ham & green onions
Selection of low-fat yogurts
Assorted chilled juices
Freshly brewed regular & decaffeinated coffee, traditional & herbal tea

BEACH GROVE BREAKFAST - \$26/person (20 guest min)

Assorted muffins with whipped butter & preserves
Toasted bagels & cream cheese
Garlic & onion potato hash browns
Crisp bacon & sausages
Mascarpone scrambled eggs
Eggs Benedict
Seasonal fresh fruit platter
Assorted chilled juices
Freshly brewed regular & decaffeinated coffee,
traditional & herbal tea



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Plated Breakfast Selections

CANADIAN BREAKFAST - \$17/person

Freshly baked muffins with whipped butter & preserves

Crisp bacon

Beach Grove scrambled eggs

Roasted nugget potato hash browns

Seasonal fresh fruit platter

Assorted chilled juices

Freshly brewed regular & decaffeinated coffee, traditional & herbal tea

ITALIAN PATIO- \$17/person

Freshly toasted multi grain bread with whipped butter & preserves

Scrambled eggs with chorizo, mushrooms, tomatoes & bell peppers

Roasted nugget potato hash browns

Seasonal fresh fruit platter

Assorted chilled juices

Freshly brewed regular & decaffeinated coffee, traditional & herbal tea

NORTHWEST STYLE - \$17/person

Toasted bagels with cream cheese, whipped butter & preserves

Smoked salmon

Scrambled eggs with red peppers & green onions

Seasonal fresh fruit platter

Assorted chilled juices

Freshly brewed regular & decaffeinated coffee,
traditional & herbal tea



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...Plated Breakfast Selections

NORTHWEST BENEDICT - \$17/person

Toasted bagels with cream cheese, whipped butter & preserves

Smoked salmon

Scrambled eggs with red peppers & green onions

Seasonal fresh fruit platter

Assorted chilled juices

Freshly brewed regular & decaffeinated coffee, traditional & herbal tea

PANCAKE STACK - \$17/person

Fluffy blueberry pancakes

Crisp bacon & sausages

Seasonal fresh fruit platter

Assorted chilled juices

Freshly brewed regular & decaffeinated coffee,
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Lunch Buffet Selections

EXPRESS LUNCH - \$20/person (20 guest min)

Chef's soup of the day
Selection of delicious sandwiches, wraps & croissants
Organic mixed greens, house-made vinaigrette
Relishes platter
Fresh crudité's vegetables with herb dip or seasonal fruit platter
Assorted dessert squares
Freshly brewed regular & decaffeinated coffee, traditional & herbal tea

PASTA BAR - \$24/person (20 guest min)

Artisan bread display with creamery butter
Classic caesar salad
Organic mixed greens, house-made vinaigrette

Select 2 pasta options:

Baked vegetarian lasagna
Penne pasta, spicy chorizo, chicken, vegetables, rosé sauce
Seafood linguine, cream sauce, forest mushrooms
Ricotta cheese & spinach cannelloni with pesto cream sauce
Italian sausage & herb ravioli with a rich tomato sauce

Assorted dessert squares
Seasonal fruit platter
Freshly brewed regular & decaffeinated
coffee, traditional & herbal tea



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...Lunch Buffet Selections

BEACH GROVE LUNCH BUFFET - \$26/person (20 guest min)

Chef's soup of the day
Mixed organic greens - house made balsamic vinaigrette
Classic red potato nugget salad with dill & mustard dressing
Fresh raw seasonal vegetables with creamy herb dip
Thai chicken noodle lettuce wraps
Grilled vegetable & cheese focaccia sandwiches
Ham turkey croissants with cheese, lettuce & tomato
Turkey, cranberry, lettuce, Swiss wraps
Roast beef & red onion bunwiches
Egg & tuna salad sandwiches
Assorted dessert squares
Seasonal fresh fruit platter
Freshly brewed regular & decaffeinated coffee, traditional & herbal tea



LIGHT & HEALTHY LUNCH BUFFET - \$27/person (20 guest min)

Chef's soup of the day (not cream based)
Grilled Mediterranean vegetables with olives
Thai noodle salad with Asian sauce, lime & julienned vegetables
Organic mixed greens, sun-dried cranberries & almond slivers, house made balsamic vinaigrette
Baked salmon with lemon caper sauce
Rice pilaf
Shanghai stir fried chicken with vegetables, bean sprouts, water chestnuts, Asian sauce served on a bed of chow mein noodles
Seasonal fresh fruit platter
Freshly brewed regular & decaffeinated coffee, traditional & herbal tea



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Plated Lunch Selections

COMPLETE PLATE SERVICE LUNCH - \$29/person (25 guest min)

Artisan bread display with creamery butter

STARTER - *Select 1*

Carrot ginger soup

Cream of mushroom soup

Organic mixed greens, sun-dried cranberries & almond slivers, house made balsamic vinaigrette

Caesar salad with house made herb garlic caesar dressing, parmesan cheese & house made croutons

ENTREES - *Select 1*

Vegetarian strudel with tsatziki

Pan seared Coho salmon with papaya salsa

Grilled chicken breast with wild mushroom cream sauce

Dijon herb crusted rack of lamb with rosemary jus

Shanghai stir fry with vegetables, bean sprouts, water chestnuts, Asian sauce served on a bed of chow mein noodles

DESSERT - *Select 1*

White chocolate cheese cake with raspberry coulis

Tiramisu with Kahlua cream sauce

Baked New York cheese cake with fruit compote

Freshly brewed regular & decaffeinated coffee,
traditional & herbal tea



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...Plated Lunch Selections

DESIGNER LUNCH - \$32/person (25 guest min)

Artisan bread display with creamery butter

STARTER - *Select 1*

Carrot ginger soup

Cream of mushroom soup

Organic mixed greens, sun-dried cranberries & almond slivers, house made balsamic vinaigrette

Caesar salad with house made herb garlic caesar dressing, parmesan cheese & house made croutons

ENTREES - *Select 1*

Roasted free range chicken breast with basil cream sauce & tomato chutney

Salmon Wellington with stuffed spinach & mushroom duxelle
served with a citrus cream sauce

Herb crusted West Coast halibut, citrus beurre blanc

Grilled New York steak with peppercorn sauce & garlic
prawn skewer

Dijon herb crusted rack of lamb with rosemary jus

**All entrees are served with seasonal vegetables & a starch*

DESSERT - *Select 1*

White chocolate cheese cake with raspberry coulis

Tiramisu with Kahlua cream sauce

Baked New York cheese cake with fruit compote

Freshly brewed regular & decaffeinated coffee, traditional & herbal tea



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Dinner Buffet Selections

BRONZE BUFFET - \$48/person (25 guest min)

Artisan bread display with creamery butter

CHILLED ITEMS

Fresh raw seasonal vegetables with creamy herb dip

Assorted chilled deli meats

SALADS - Choice of 4

See attached list

SEAFOOD

Marinated Prince Edward Island mussels

Vodka, raspberry & tarragon cured gravlax

HOT ENTREES

Choice of 1 carved item

Choice of 2 hot entrees

Choice of 1 pasta entree

Choice of 2 accompaniments

Mixed steamed seasonal vegetables

DESSERTS

Seasonal sliced fruit platter

Assortment of buffet cakes

Squares & pies

Freshly brewed coffee & tea



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...Dinner Buffet Selections

SILVER BUFFET - \$54/person (25 guest min)

Artisan bread display with creamery butter

CHILLED ITEMS

Fresh raw seasonal vegetables with creamy herb dip

Assorted chilled deli meats

Chilled poached prawns with lemon wedges & cocktail sauce

SALADS - Choice of 5

See attached list

SEAFOOD

Marinated Prince Edward Island mussels

Vodka, raspberry & tarragon cured gravlax

HOT ENTREES

Choice of 1 carved item

Choice of 2 hot entrees

Choice of 1 pasta entree

Choice of 2 accompaniments

Mixed steamed seasonal vegetables



DESSERTS

Seasonal sliced fruit platter

Assortment of buffet cakes

Squares & pies

Freshly brewed regular & decaffeinated coffee, traditional & herbal tea



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...Dinner Buffet Selections

GOLD BUFFET - \$58/person (25 guest min)

Artisan bread display with creamery butter

CHILLED ITEMS

Fresh raw seasonal vegetables with creamy herb dip

Assorted chilled deli meats

SALADS - *Choice of 4*

See list

SEAFOOD

Marinated Prince Edward Island mussels

Vodka, raspberry & tarragon cured gravlax

Chilled poached prawns with lemon wedges & cocktail sauce

Smoked peppered mackerel platter

Fresh oysters on the shell with lemon wedges & Tabasco

HOT ENTREES

Choice of 1 carved item

Choice of 3 hot entrees

Choice of 1 pasta entree

Choice of 2 accompaniments

Mixed steamed seasonal vegetables

DESSERTS

Seasonal sliced fruit platter

Assortment of buffet cakes

Squares & pies

Freshly brewed regular & decaffeinated coffee, traditional & herbal tea



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...Dinner Buffet Selections

PLATINUM BUFFET - \$62/person (25 guest min)

Artisan bread display with creamery butter

CHILLED ITEMS

Fresh raw seasonal vegetables with creamy herb dip

Assorted chilled deli meats

SALADS - *Choice of 6*

See attached list

SEAFOOD

Chilled crab legs

Marinated Prince Edward Island mussels

Vodka, raspberry & tarragon cured gravlax

Chilled poached prawns with lemon wedges & cocktail sauce

Smoked peppered mackerel platter

Fresh oysters on the shell with lemon wedges & Tabasco

HOT ENTREES

Choice of 2 carved items

Choice of 2 hot entrees

Choice of 1 pasta entree

Choice of 2 accompaniments

Mixed steamed seasonal vegetables

DESSERTS

Seasonal sliced fruit platter

Assortment of buffet cakes

Squares & pies

Import & domestic cheese platter

Freshly brewed regular & decaffeinated coffee, traditional & herbal tea



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...Dinner Buffet Selections

ABOVE & BEYOND BUFFET - \$68/person (25 guest min)

Artisan bread display with creamery butter

CHILLED ITEMS

Fresh raw seasonal vegetables with creamy herb dip

Assorted chilled deli meats

Assorted relish & pickle platter

SALADS - *Choice of 6*

See list

SEAFOOD

Chilled crab legs

Marinated Prince Edward Island mussels

Vodka, raspberry & tarragon cured gravlax

Chilled poached prawns with lemon wedges & cocktail sauce

Smoked peppered mackerel platter

Fresh oysters on the shell with lemon wedges & Tabasco

HOT ENTREES

Choice of 3 carved item

Choice of 2 hot entrees

Choice of 1 pasta entree

Choice of 2 accompaniments

Mixed steamed seasonal vegetables

DESSERTS

Seasonal sliced fruit platter

Assortment of buffet cakes

Squares & pies

Import & domestic cheese platter

Freshly brewed regular & decaffeinated coffee, traditional & herbal tea



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...Dinner Buffet Selections

ULTIMATE BEACH GROVE BUFFET - \$70/person (25 guest min)

Artisan bread display with creamery butter

CHILLED ITEMS

Fresh raw seasonal vegetables with creamy herb dip

Assorted chilled deli meats

SALADS - Choice of 6

See list

SEAFOOD

Chilled crab legs

Marinated Prince Edward Island mussels

Vodka, raspberry & tarragon cured gravlax

Smoked peppered mackerel platter

Fresh oysters on the shell with lemon wedges & Tabasco

Chilled poached prawns with lemon wedges & cocktail sauce



HOT ENTREES

Choice of 3 carved items

Choice of 3 hot entrees

Choice of 1 pasta entree

Choice of 2 accompaniments

Mixed steamed seasonal vegetables

DESSERTS

Seasonal sliced fruit platter

Assortment of buffet cakes

Squares & pies

Import & domestic cheese platter

Crepes made to order with your choice of apple & caramel, mixed berries or banana & creme Anglaise

Freshly brewed regular & decaffeinated coffee, traditional & herbal tea



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...Dinner Buffet Selections

HOT ENTREE SELECTIONS

POULTRY

Filipino style chicken adobo in coconut milk
Chicken breast stuffed with Black Forest ham & mozzarella cheese
Blackened chicken breast with pecan butter sauce
Spicy chicken jambalaya with chorizo sausage & vegetables
Roasted chicken breast with caramelized orange sauce
Roasted chicken with herb cream sauce
Slow roasted chicken Pad Thai chicken in garlic chili sauce
Butter chicken

FISH

Steamed BC salmon with sweet chili coconut cream sauce
Steamed BC salmon in lobster bisque
Salmon roulade filled with spinach & served with a creamy leek sauce
Skillet roasted salmon with a honey garlic soy sauce
Red snapper with a Thai curry & cilantro sauce
Red snapper with black bean sauce



PORK & LAMB

Braised lamb shanks with a chunky garlic pepperonata
Tandoori marinated pork tenderloin with apricot, raisins & port
Sweet & sour pork with pineapples & sesame seeds

PASTA

Penne primavera with fresh herb Alfredo sauce
Penne with BBQ salmon, fennel & a dill cream sauce
Penne with tomatoes, basil & asiago cheese
Bowtie with bell peppers, mushrooms & artichokes in a creamy fresh herb sauce
Bowtie with a fresh garlic tomato sauce
Rotini carbonara with bacon, parsley, ham & parmesan cheese
Cannelloni filled with spinach & ricotta cheese in a pesto cream sauce
Butternut squash ravioli with saffron cream sauce



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...Dinner Buffet Selections

ACCOMPANIMENTS

Herb & garlic roasted nugget potatoes
Garlic & mascarpone cheese mashed potatoes
Mashed yams with honey
Saffron rice pilaf
Wild rice
Chinese fried rice with peas, baby corn & egg



SALAD SELECTIONS

Organic Spring Greens - *tomatoes, carrots, cabbages & assorted dressings*
Romaine Lettuce Hearts - *croutons, parmesan cheese & house made caesar dressing*
Spring Lettuce - *pears, prosciutto, asiago cheese & house balsamic vinaigrette*
Spinach Arugula Salad - *strawberries, goat cheese, candied walnuts & house made balsamic vinaigrette*
Classic Red Nugget Potato Salad - *dill & Dijon*
Spinach & Cheese Tortellini Salad - *sun-dried tomatoes, grilled bell peppers & a tomato oregano vinaigrette*
Chilled Spanish Rice Salad *with pimentos, onions, tomatoes, baby shrimp, mussels & scallops*
Thai Noodle Salad - *seasonal vegetables & Thai chili dressing*
Casablanca Couscous Salad - *red onion, bell peppers, green onions & red wine vinaigrette*
Apple Celery Salad - *walnuts, raisins & honey mayonnaise*
Tomato & Onion Platter - *cracked pepper & balsamic reduction*
Greek Salad - *cucumber, tomatoes, bell peppers, red onion, olives & feta cheese*
Quinoa, Wild Rice, Edamame Salad - *rice wine vinegar, soy & sesame dressing*
Rainbow Salad - *julienne peppers, coldcuts, onions & ranch dressing*



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...Dinner Buffet Selections

CHEF ATTENDED CARVED ITEMS

Peppered strip loin beef with a red wine sauce, horseradish & mustard

Pacific salmon baked in puff pastry with a citrus dill sauce

Festive honey & pommery mustard glazed ham

Roasted leg of lamb with grainy mustard, rosemary & red wine sauce

Traditional herb roasted turkey with fruit & nut stuffing, pan gravy & cranberry sauce

Mustard rubbed baron of beef with au jus, mustard & horseradish

CHEF ATTENDED CARVED UPGRADE - \$6.50/person

Prime rib roast with Chef's spice rub with au jus, horseradish & mustard
(cooked to medium)

**All beef carved items come with Yorkshire pudding*



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Plated Dinners - 25 guest minimum

All guests must be served the same starter & dessert

You may offer your guests up to 3 choices from the entree courses

*Beach Grove Catering Department must receive
all entree choices a minimum of 7 days in advance*

STARTERS - Choice of 1

SOUPS

Creamy seafood & clam chowder
Cream of mushroom soup with brandy cream
Carrot ginger
Butternut squash bisque

SALADS

Romaine lettuce hearts with croutons, parmesan cheese & house made caesar dressing
Organic spring greens with sun-dried cranberries, cucumbers, sliced almonds & house-made balsamic dressing
Baby spinach salad with sliced almonds, strawberries, mandarin oranges & mustard dressing

APPETIZERS

Mushrooms in a puff pastry shell
Jumbo ravioli served with marinara sauce
Seared tuna tataki with mango lime salsa
Vegetable spring rolls, pork and shrimp dumplings
Fresh tomatoes & bocconcini cheese garnished with basil & balsamic & extra virgin olive oil



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...Plated Dinners

STARTERS - *Choice of 1*

PRIME RIB - \$53/guest

Prime rib served with garlic mashed potatoes, seasonal vegetables, Yorkshire pudding & pan gravy

BEEF TENDERLOIN - \$56/guest

Beef tenderloin with a roasted garlic peppercorn crust served with roasted potatoes & a whiskey demi-glaze

NEW YORK STEAK - \$48/guest

Peppercorn New York steak with sesame mashed potatoes, seasonal vegetables

DIJON HERB-CRUSTED RACK OF LAMB - \$55/guest

Served with garlic mashed potatoes, seasonal vegetables & a rosemary red wine sauce

BRAISED PORK BELLY - \$46/guest

Citrus glazed braised pork belly, mashed potatoes, seasonal vegetables

TRADITIONAL TURKEY - \$45/guest

Traditional turkey dinner served with bread stuffing, seasonal vegetables, garlic mashed potatoes, gravy & cranberry sauce

CHICKEN SOUVLAKI - \$46/guest

Two chicken skewers marinated in garlic, lemon & herbs, served with Greek salad, rice, pita bread & tzatziki dip

STUFFED CHICKEN - \$45/guest

Baked chicken breast stuffed with shrimp, served with tomato rice pilaf & grilled vegetables



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...Plated Dinners

STARTERS - *Choice of 1*

BUTTER CHICKEN - \$45/guest

Curried butter chicken served with seasonal vegetables, basmati rice, naan bread & raita

HALIBUT - \$48/guest

Pan seared, olive pesto crusted halibut, served with basil rice, Seasonal vegetables & a coriander creme sauce

SALMON - \$46/guest

Sun-dried tomato, garlic & caper crusted roasted salmon, seasonal vegetables, served with rice & a tarragon sauce

TUNA - \$47/guest

Tuna steak pan seared in a sweet chili glaze, served with ribbon cut vegetables & rice

DESSERTS - *Choice of 1*

TIRAMISU

Layers of silky smooth milk, dark & white chocolate moose & seasonal fruit garnish

CHOCOLATE DOME CAKE

Served with chocolate Bailey's sauce

MASCARPONE CHEESE CAKE

Covered with white chocolate & topped with a berry coulis sauce

Freshly brewed coffee & tea service



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Cold Canapés

PREMIUM COLD CANAPÉS - \$32/dozen (2 dozen min/selection)

Smoked salmon rosettes with cream cheese on a toasted crostini
Sesame crusted goat cheese balls
Bruschetta served on Belgian endive
Italian marinated mussels with papaya salsa
Skewers of cherry tomatoes, basil & bocconcini
Tomato & garlic bruschetta on crostini
Seasonal fresh fruit skewers

DELUXE COLD CANAPÉS - \$35/dozen (2 dozen min/selection)

Cold poached shrimp, mango salsa & cucumber boat
Pan seared sesame crusted ahi tuna served on a tortilla chip
Steak tartar on crostini
Chilled mussels with papaya salsa
Oriental chicken wonton cups
Mini steak bites served on gaufrette potato with a balsamic glaze
Fresh West Coast oysters
Seared jumbo scallops on tortilla chips with chili sauce



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Hot Canapés

PREMIUM HOT CANAPÉS - \$32/dozen (2 dozen min/selection)

Asian flavored chicken skewers
Peppered goat cheese in phyllo pastry morsels
Maple flavored salmon skewers
Beef or vegetable samosas
Mini meatballs with pomodoro sauce
Chicken drumettes
Curried chicken tartlets
Grilled asparagus wrapped in prosciutto topped with balsamic glaze

DELUXE HOT CANAPÉS - \$35/dozen (2 dozen min/selection)

Crab stuffed mushrooms with fresh herbs
Pork dumplings served with sweet chili sauce
Vegetarian spring rolls served with pineapple plum sauce
Scallops wrapped in bacon served with spicy cocktail sauce
Grilled prawn skewers with garlic butter & herbs
Brie crostini with roasted garlic & cranberry
Chef's gourmet mini sliders
Yogurt chicken satay with butter chicken sauce
Moroccan beef skewers
Mini crab cakes with papaya salsa
Coconut breaded tiger prawns with Thai chili sauce
Pork wontons with ponzu sauce



CHEF'S SUGGESTIONS - a general guide to hors d'oeuvres

3-4 pieces/guest - Short reception, dinner to follow immediately
4-8 pieces/guest - Longer reception, dinner to follow later
8-12 pieces/guest - Reception or light dinner



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Gourmet Platters

All gourmet platter prices are based on 25 people | 50 people | 100 people

SPINACH & ARTICHOKE DIP - \$75 | \$135 | \$250

Spinach & artichoke hearts blended with roasted garlic & cream cheese served with tortilla chips

CHIPS & SALSA - \$55 | \$75 | \$120

Fresh tomatoes, onions, jalapeños, bell peppers, lime juice & cilantro served with tortilla chips

GUACAMOLE OR HUMMUS & VEGETABLES - \$75 | \$135 | \$250

Carrots, celery, mushrooms, asparagus, peppers, broccoli, cucumbers & tomatoes served with an avocado & sour cream dip or hummus

BRUSCHETTA - \$75 | \$135 | \$250

Fresh tomatoes, bell peppers, onions & basil served with toasted crostini

ANTIPASTO PLATTER - \$90 | \$160 | \$320

Assorted deli meats, pickles, relishes, olives, grilled vegetables, assorted cheese & seafood served with fresh breads & crackers

CHEESE PLATTER - \$80 | \$150 | \$300

Imported & domestic cheeses served with assorted crackers & fruit garnish

ASIAN PLATTER - \$75 | \$135 | \$250

Pork dumplings, vegetable spring rolls, sweet & sour pork

SEAFOOD PLATTER - \$120 | \$220 | \$450

Marinated Prince Edward Island mussels, clams, pink shell scallops, oysters on the half shell, chilled prawns & crab legs served with assorted dips



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...Gourmet Platters

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WEST COAST SALMON PLATTER - \$80 | \$150 | \$300

Beach Grove gravlax, Indian candied salmon, chilled poached salmon, fresh herbs, olive oil & lemon wedges - served with assorted breads

SLICED SEASONAL FRUIT PLATTER - \$75 | \$135 | \$280

FRENCH PASTRIES - \$37/dozen

ASSORTED DESSERT SQUARES - \$37/dozen



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Celebrations of Life

PACKAGE #1 - \$32/guest

Finger sandwiches (3/guest)
Relishe & pickle platter
Fresh raw vegetables with creamy herb dip
Spinach & artichoke dip with fresh tortilla chips
Assorted mini squares & fresh cookies
Fresh sliced seasonal fruit platter
Freshly brewed coffee & tea

PACKAGE #2 - \$32/guest

Finger sandwiches (2/guest)
Open faced sandwiches & wraps
Relishe & pickle platter
Fresh raw vegetables with creamy herb dip
Spinach & artichoke dip with fresh tortilla chips
Imported & domestic cheese presentation with
assorted biscuits & grapes
Chilled poached salmon, prawns & smoked seafood,
cocktail sauce & lemon wedges
Assorted mini squares & fresh cookies
Fresh sliced seasonal fruit platter
Freshly brewed coffee & tea



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Bar Services

HOSTED

Host agrees to pay according to individual drink prices, based on consumption

CASH

Guests purchase individual drinks that they order at the bar. All listed beverages will be available

TICKETED

Guests provided with drink tickets. The host agrees to pay for redeemed tickets at the bar according to the price of each drink

SUBSIDIZED

Your guests pay a set price per beverage & the host pays the balance

ALCOHOLIC BEVERAGES

Highballs - \$7
Cocktails - \$7
Domestic Beer (bottle & draft) - \$7.25
Craft & Import (bottle & draft) - \$7
Ciders (apple, peach & pear) - \$7
House Wine (by the glass) - \$7

NON-ALCOHOLIC BEVERAGES

Fountain soft drinks & juices - \$3.00
Bottled water & pop - \$2.50
Bottled Minute Maid Juices - \$3.50
Perrier 250ml - \$3.50
San Pellegrino 1l - \$8.00

PUNCHES - one gallon serves approximately 25 glasses

Champagne punch or alcoholic punch - \$100 / gallon
(choice of Vodka, Gin or Rum)

Non-alcoholic punch - \$50 / gallon



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Banquet Wine List

HOUSE

Rootstock by Mission Hill Winery | Okanagan Valley, British Columbia
Chardonnay, Sauvignon Blanc & Pinot Noir - \$30

Red Rooster Winery | Okanagan Valley, British Columbia
Pinot Gris, Cabernet Merlot & Merlot - \$30

Sandhill Estate Winery | Okanagan Valley, British Columbia
Pinot Gris & Cabernet Merlot - \$34

Quails Gate Estate Winery | Okanagan Valley, British Columbia
Chardonnay & Merlot - \$46

SPARKLING WINE

Freixenet Cava | Spain - \$30

Sacchetto Prosecco | Italy - \$32

WHITE

Wolf Blass Eaglehawk Chardonnay | Australia - \$30

Santa Rita Reserva Sauvignon Blanc | Chile - \$31

50th Parallel Pinot Gris | Okanagan Valley - \$35

Stoneboat Pinot Gris | Okanagan Valley - \$37

Beringer Founder Estate Chardonnay | California - \$39

Burrowing Owl Pinot Gris | Okanagan Valley - \$41

Oyster Bay Sauvignon Blanc | New Zealand - \$41

Wente "Morning Fog" Chardonnay | California - \$42

RED

Wolf Blass Eaglehawk Shiraz | Australia - \$30

Finca Los Primos Malbec | Argentina - \$30

Santa Rita Reserva Cabernet Sauvignon | Chile - \$31

Morse Code Shiraz | Australia - \$31

Calliope Figure 8 Red Blend | Okanagan Valley - \$35

Beringer Founders Estate Cabernet Sauvignon | California - \$39

Thomas Goss Shiraz | Australia - \$41

Liberty School Cabernet Sauvignon | California - \$46



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Adhering to Club Policy

The use of cellular phones for verbal communication and use of laptop computers are not permitted in any of the public dining areas, including the Bistro. The following apparel is not allowed anywhere on the premises: Golf shoes in the upstairs areas, clothing items that are ripped, torn, stained or acid-washed, all headgear, including hats and visors in the upstairs areas. These policies are also in effect during any other visits to the Clubhouse to setup, take down, or while planning your event.

The management and staff of Beach Grove Golf Club are empowered by the Board of Directors to enforce these Rules of Conduct as well as Dress Code. Anyone found contravening these rules will be refused entry or asked to leave the Clubhouse. We thank you for your cooperation in passing this information on to your guests to avoid any confusion.

BOOKING GUIDELINES

Once you have decided to hold your private or corporate event at Beach Grove Golf Club, we offer you the following guidelines:

1) Guarantee the number of guests attending the event: The minimum guarantee of attendees is required no later than 7 days prior to the event. The actual charge for the event will be the minimum number guaranteed or the actual number of guests, whichever is higher. The guaranteed number is not subject to reduction. On the day of an event, a head count will be conducted. If there is a discrepancy in the number of guests attending, we shall deem the larger number correct. If a guaranteed number is not received, the contracted expected number will be the amount billed.

Payment: A deposit of \$1500.00 is required and is non-refundable or transferable in order to confirm the booking of your event. The date requested will not be finalized until the deposit and signed contract are received. A further deposit amounting to 50% of your estimated total is required three calendar months before the event. Finally, 30 days prior to your event, 75% of your estimated total is required. All costs associated with the function including extraordinary clean up or damage is the responsibility of the organizer or member and will be applied to the final bill. A credit card number will be required for your file although you are welcome to settle your event by your prefer method. Payment can be made via



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cash, debit, or cheque. Final payment becomes due immediately following your event. Invoices will be issued via email no later than the end of the calendar month on which your event was held and you will have 30 days to complete payment before interest is charged. Late payments are subject to a 2% per month interest charge.

Service charges and Taxes: All food and beverage charges are subject to applicable taxes and service charges. Please be advised all applicable taxes are calculated on top of the gratuity as this is a mandatory service charge. Note that all pricing is subject to applicable taxes.

TERMS & CONDITIONS

MENU SELECTION

All Catering services, including food and beverage, must be provided by BGGC. Exceptions may apply to services that the Club cannot offer. These services may be subject to a surcharge. One menu selection is required for all guests. Limited dietary substitutions may be made upon prior requests. These requests must be forwarded to the Catering Department no later than one week before the event. Final menu selection must be arranged with the Catering office no later than 7 days prior to the event date. The substitution of wedding cakes for desserts included in our Catering menu is only permitted for specialty cake purchases from a reputable business. Homemade desserts or pastries are strictly prohibited due to health and safety regulations. Outside cakes are under the liability of the owner entirely; please ensure your vendor packages and transports them with care. BGGC will provide food for the guaranteed number of guests plus 10% up to the maximum seating capacity of the room. All prices are subject to change up to 90 days before the actual event. If menu selections are not confirmed within these 7 days, a 5% service charge will be applied.

ALCOHOLIC BEVERAGES

All alcoholic beverages are to be supplied by the BGGC. All corkage events are subject to a \$20 per 750ml bottle service charge plus applicable tax. This complies with British Columbia Liquor Laws stating that beverages are now approved to be brought into a licensed establishment. Any prize bottles received are to be held for the winner in our Catering Office until they leave the premises. Otherwise, a corkage fee will be applied.

CASH & HOST BARS

A bartender fee of \$20.00 per hour will apply (minimum of 4 hours) to any bar



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setup with sales of less than \$300.00, where applicable.

DECORATING

The BGGC Catering Department must approve any signage or decorations before they are displayed. The use of nails, tacks or any other damaging hanging device is strictly prohibited as is the use of confetti. A \$200.00 charge will be levied for the cleanup of any confetti or confetti-like decorations. Please be advised that the times designated on your contract are politely enforced. All decorations and decorators must be vacated no later than one hour past the designated end time. A surcharge of \$200.00 for every hour, or portion thereof, past the designated time will be charged. If staff is required to remove chair covers following an event, a surcharge of \$1.00 per chair will be applied. BGGC reserves the right to charge accordingly for any broken items or damages to the clubhouse. BGGC is not responsible for any decorations/items left behind following an event. Please also note any items left behind more than one week following the event will be disposed of.

HEALTH REGULATIONS

Health regulations and the Provincial Liquor Act prohibit the removal of food or alcohol during or after a function by the organizer or guests.

FUNCTION ROOM

BGGC reserves the right to provide an alternate function space that is best suited for the group should the number of guests differ from the contracted number.

MUSIC

The Society of Composers, Authors and Music Publishers of Canada (SOCAN) levy a fee along with a Re:Sound licensing charge applicable to all functions using music for entertainment purpose. All entertainment for the purpose of dancing is subject to a one time S.O.C.A.N. (Society of Composers, Authors and Music Publishers of Canada) charge of \$59.17 and \$29.56 without dancing (plus GST). Resound charges an additional of \$26.63. The appropriate charges will be applied to the final bill.

COURSE ACCESS

Access to any parts of the Club or its golf grounds not previously arranged with the



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Catering Department is strictly prohibited. In a case where permission has been granted by the Catering Department, access is provided only when supervised by Clubhouse staff.

SMOKING

Please be advised smoking is strictly prohibited inside the Clubhouse and on all of our upstairs patios. There is a designated smoking area located outside the main entrance.

LIABILITY

BGGC reserves the right to inspect and monitor all functions and to discontinue service to some or all guests in the event of the violation of BGGC policies or Provincial Laws. BGGC will not accept responsibility for items brought on to BGGC property or for any items left behind following the event. Personal effects must be removed at the end of each event unless prior arrangements have been made with the Catering Department. Items left on BGGC property are at the owner's risk. Event hosts are strongly encouraged to carry liability insurance.

CLOSURE HOURS

Our Clubhouse bar is closed at 1:00am due to our liquor licensing . We encourage guest to begin to organize safe rides home at this time. Your decorating team may begin tear down and packing up of all outside décor items for departure. All guests are to be vacated with clean up teams finished by 2:00am. One of our staff members will then lock up the building. Additional charges will be incurred up to \$250/hr. for events exceeding this time.



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Catering Contract

ACKNOWLEDGMENT - *All areas must be completed*

I have read and agree to all Terms & Conditions of the Beach Grove Golf Club Catering Contract. I agree to the use of my credit card as required for payment of my account at Beach Grove Golf Club.

GUEST NAME

ACCOUNT#

GUEST SIGNATURE

CREDIT CARD NUMBER

EXPIRY DATE

DEPOSIT AMOUNT

EVENT DATE, TIME & FUNCTION TYPE

ROOM NAME(S)

OF GUESTS

DATE CONFIRMED BY BGGC

ROOM RATE

GUEST MAILING ADDRESS

CITY/PROV/POSTAL CODE

PHONE #

CELL PHONE #

EMAIL ADDRESS



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