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

The **Fairways Restaurant** is a perfect venue with an open atmosphere overlooking Vernon Creek, the 1st Tee and the Vernon Golf Club fountain. The immaculate grounds and meticulous floral displays provide a gorgeous backdrop to complete the package.

Let us take care of all of your function's needs. As well as the enclosed banquet menus, we offer custom plated menus. No group is too small!

We offer full service catering for up to 200 guests 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.



Visit our website www.vernongolf.com (250)542-0151



Like us on Facebook





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 4 days 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.
- ♣ Health regulations prohibit the removal of food remaining after a function by guests.
- ♣ The Liquor License of the VG&CC dictates that no alcohol will be served after Midnight and the premises must be vacated by 1:00 am.
- ♣ All functions will be given the same bar prices as our regular day to day dining patrons.
- ♣ Functions requesting a Host Bar will be charged a 15% gratuity.
- ♣ 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.
- ♣ The VG&CC 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 VG&CC.
- ♣ All banners, signs, displays and decorations must be disclosed to the VG&CC 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 VG&CC does not accept responsibility for any articles left in the Clubhouse.





VERNON GOLF & COUNTRY CLUB *2018 ROOM RENTAL*

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

ROOMS	CAPACITY	RENTAL FEE		
Board Room	12 persons	\$ 25.00 **		
Solarium	24 persons	\$ 50.00 **		
North Lounge	50 persons	\$100.00		
North & Centre	100 persons	\$150.00		
North/Centre/South	150 persons	\$200.00		
All Rooms	200 persons (buffet in Solarium)	\$250.00		
Minimum Charge for Event including Food & Beverage \$75				

•FULL DINNER & DANCE PACKAGE•

- ♣ Includes room set up with in-house linens
- ₩ White chair covers with ivory sashes are available for rent \$1.50 each
- ♣ 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

ROOMS	CAPACITY	RENTAL FEE
North & Centre	50 persons	\$150.00
North/Centre/South	100 persons	\$200.00
All Rooms	150 persons	\$250.00

EQUIPMENT

Projector available to rent for \$50

Television / 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.



~ prices do not include applicable taxes ~



2018 COFFEE BREAKS & SNACKS

Thermos of Coffee	\$15.00
Urn of Coffee	\$50.00
Non-Alcoholic Punch (100 servings)	\$100.00
½ Non-Alcoholic Punch (50 servings)	\$50.00
Chilled Juices (60 oz. jug)	\$14.00
~	~
Assorted Numi Teas	\$2.50/person
Assorted Bottled Beverages	\$3.00/person
Assorted Baked Goods	\$2.50/person
Coffee & Baked Goods	\$4.50/person





2018 BUFFET BREAKFASTS

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~ HEALTH CRAZY BREAKFAST ~

Egg White Frittata w/Asparagus
Fresh Fruit Platter / Gluten Free Bread
Potato Fried in Olive Oil / Fried Tofu
Coffee/Herbal Tea
\$15 per person (Minimum 25 Guests)

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~ CLUBHOUSE BREAKFAST ~

Scrambled Eggs / Bacon & Sausage
Chef's Choice Potato / Fruit Tray
Assorted Baked Goods
Add: Cottage Cheese/Yogurt/Granola \$2
Apple & Orange Juice / Coffee/Tea
\$15 per person (Minimum 25 Guests)

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~ ULTIMATE BREAKFAST ~

Eggs Benny / Bacon & Sausage
Waffles or Pancakes / Chef's Choice Potato
Assorted Baked Goods / Fruit Tray
Apple & Orange Juice / Coffee/Tea
\$18 per person (Minimum 25 Guests)

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~ prices do not include applicable taxes \sim 15% gratuity \sim



2018 LUNCHEON OPTIONS

~ BUILD YOUR OWN SANDWICH BUFFET ~

Chef's Creation - Soup of the Day
2 Salads
Assorted Breads & Butter
Mustard & Mayo
Variety of Sliced Meats
Sliced Cheeses/Olives, Pickles
Assorted Sweet Treats
Coffee / Tea

\$16 per person (Minimum 25 Guests)

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~ Custom Menus Available ~

~ prices do not include applicable taxes ~ ~15% gratuity ~



~ 2018 LUNCH ~

BURGER EXTRAVAGANZA BUFFET

2 Salads

6 oz Made in House 100% Beef Burger (no fillers)

Grilled Breast of Chicken Burger

Veggie Burger Available upon request

Sliced Tomatoes ~ Onions ~ Lettuce ~ Swiss Cheese ~ Cheddar Cheese

Mustard, Relish, Ketchup, Mayo

Add: Bacon, Mushrooms or Guacamole for \$1.50

\$17 per person (Minimum 25 Guests)

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BUNWICHES

2 Salads

Pulled Pork, Beef & Chicken ~ Fresh Buns

Potato Wedges

Baked Beans ~ Cole Slaw

\$19 per person (Minimum 25 Guests)

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STEAK SANDWICH

2 Salads

7 oz New York Steak (medium unless indicated otherwise)

Grilled Baguette

Potato Wedges ~ Roasted Vegetables

\$21 per person (Minimum 25 Guests)

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~ Custom Menus Available ~

~ prices do not include applicable taxes ~ ~15% gratuity ~



VERNON GOLF & COUNTRY CLUB *2018 DINNER BUFFET OPTIONS*

Includes 3 Salads/Dinner Rolls/Relish Tray

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THE TRADITIONAL

Roasted Pork Loin with Traditional Stuffing or Baked Ham with Dijon Honey Sauce~ \$25

THE MULLIGAN

Carved Baron of Beef with a Rich Red Wine Gravy ~ \$29

THE EAGLE

Roast Leg of Lamb with Mint Lamb Jus ~ \$31

THE HOLE IN ONE

Carved Prime Rib w/in House Made Yorkies & au Jus ~ \$35

Includes Choice of:

Charbroiled Chicken Breast with choice of White Wine Wild Mushroom Sauce, Green Peppercorn Sauce or a Delicious Mango Salsa

or

Maple Glaze Wild Salmon Fillets

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Roasted Potatoes and Rice

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Medley of Seasonal Vegetables

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Assortment of Desserts

Coffee / Tea

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(Minimum 25 Guests)

~ prices do not include applicable taxes ~ ~15% gratuity ~



2018 RECEPTION HORS D'OEUVRES

Minimum 4 Choices Per Function

~ COLD PLATTERS ~

Crudités w/Dips	\$5/person
Crostini's w/Hummus, Tzatziki, Red Pepper Dip	\$5/person
Fresh Seasonal Fruit	\$5/person
Assorted Desserts	\$5/person
Charcuterie w/Baguette, Premium Assorted Meats	\$7/person
Artisan Cheese Platter w/Baguette	\$7 person
Smoked Salmon w/Capers, Red Onions & Cream Cheese	\$7/person
Shrimp w/Cocktail Sauce	\$20/lb. (20-25/lb)

~ HOT PLATTERS ~

Spanakopita w/Tzatziki	\$5/person
Crispy Dry Ribs	\$8/lb. (10-15/lb)
Wings: (Lemon Pepper, Honey Garlic or Teriyaki)	\$8/lb. (10-12/lb)
Chicken Satays	\$8/lb. (8-10/lb)
Cajun Steak Bites, New York AAA Beef, Cajun Seasoning	\$12/lb. (8-10/lb)
vy/Carlia Aiali	

w/Garlic Aioli

Health regulations prohibit the removal of food remaining after a function by guests.



~ prices do not include applicable taxes \sim \sim 15% gratuity \sim



2018 PLATED DINNER OPTIONS

Assorted Artisan Bread (on tables)

Salad

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Entrée Options:

Wild Salmon Fillet w/Maple Glaze Served w/Rice & Market Vegetables

Charbroiled Chicken Breast
w/White Wine Wild Mushroom Sauce or Mango Salsa
Served w/Rice & Market Vegetables

Prime Rib w/Yorkshire Pudding & Au Jus (cooked med-rare to med) Served w/Roasted Baby Red Potatoes & Market Vegetables

Vegetarian Option upon request

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Chef Inspired Dessert
Coffee / Tea

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\$29 per person

"Choices to be Finalized One Week in Advance"

~ prices do not include applicable taxes ~ ~ 15% gratuity ~

