



MARINE DRIVE GOLF CLUB  
**CATERING PACKAGE**





# WEDDINGS, BANQUETS & MEETINGS

Thank you for considering Marine Drive Golf Club to host your next event.

Established in 1922, Marine Drive is a traditional private golf club located 20 minutes from downtown Vancouver near the Kerrisdale & Southlands neighbourhoods.

As you walk into our front lobby, a grand staircase leads you to our banquet facilities, complete with all modern amenities. Our banquet rooms can accommodate meetings and events of all sizes with space for up to 300 people.

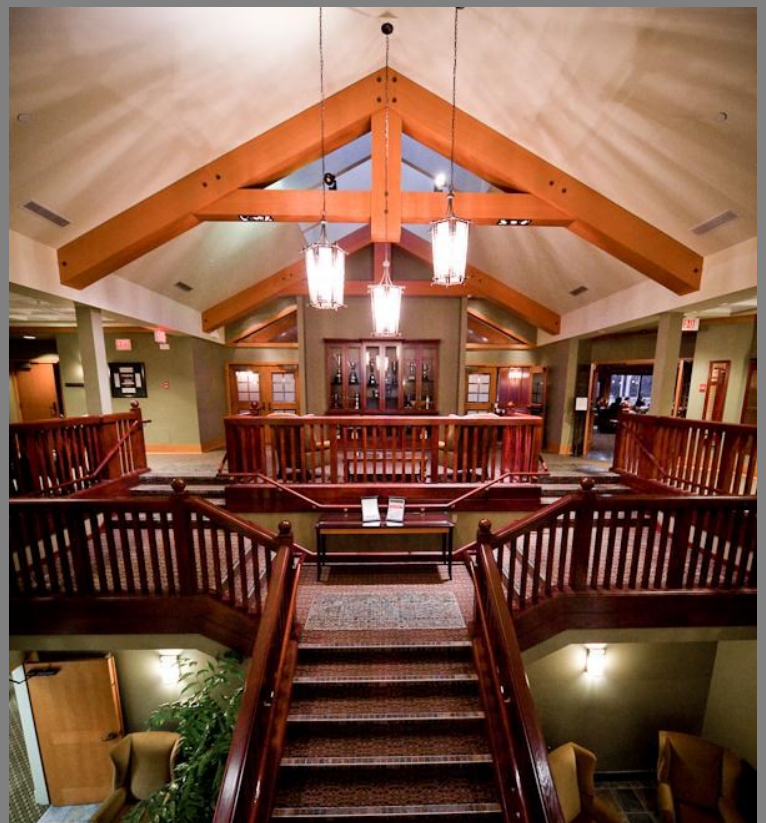
Feel free to contact me if you have any questions or would like to schedule a tour of our facilities.

## Jihye Park

Clubhouse Manager

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# CATERING & EVENTS

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# EVENT ROOMS

	Sit Down	Reception	Dinner / Dance	Boardroom	Theatre	Open Rounds	Rate
<b>Ballroom &amp; Dining Room</b>	260	300	220	n/a	275	184	\$1,100
<b>Ballroom</b>	180	200	150	n/a	250	140	\$750
<b>The Leonard Room</b>	80	120	80	35	140	72	\$550
<b>The Roxburgh Room</b>	60	70	40	25	110	40	\$350
<b>The Legends Room</b>	50	50	n/a	30	90	24	\$190
<b>Boardroom</b>	n/a	n/a	n/a	10	n/a	n/a	\$150

**The Ballroom + Dining Room** 88 x 40 ft. 3,548 sq. ft.

The Ballroom + Dining Room is our largest banquet room, suitable for a dinner of up to 260 people (220 with a dance floor), and a cocktail reception of up to 300 people. It has a beautiful fireplace, and opens onto a large patio with spectacular views of our Golf Course.

**The Ballroom** 60 x 40 ft. 2,400 sq. ft.

The Ballroom is the Leonard and Roxburgh Rooms combined. It can accommodate 200 people for a reception, 180 for a sit-down dinner, and up to 150 for a dinner/dance. It opens onto a large patio on two sides with spectacular views of our Golf Course.

**The Leonard Room** 37 x 40 ft. 1,480 sq. ft.

The Leonard Room is the larger half of our Ballroom at Marine Drive Golf Club, suitable for a dinner/dance of up to 80 people (60 with a dance floor). It opens onto a large patio on two sides with spectacular views of our Golf Course.

**The Roxburgh Room** 23 x 40 ft. 920 sq. ft.

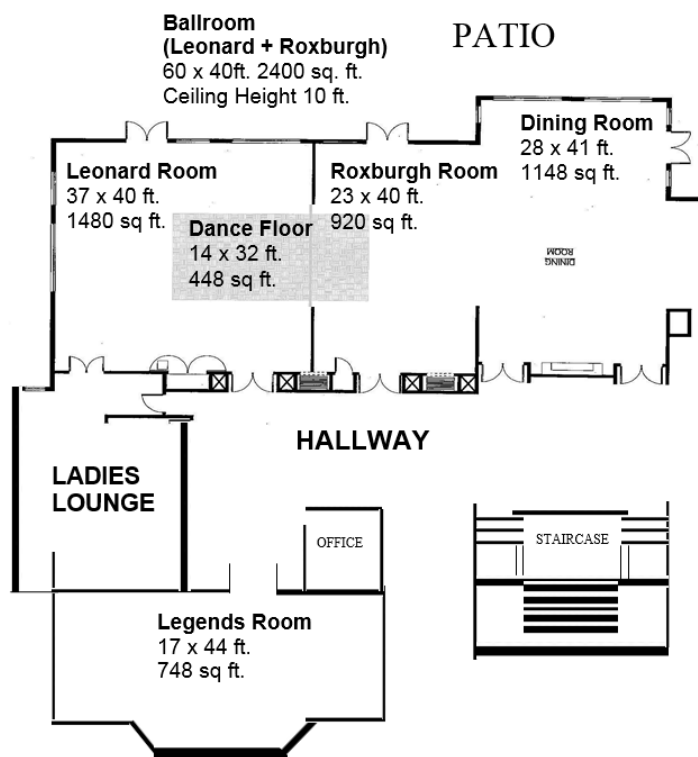
The Roxburgh Room is the slightly smaller half of our Ballroom at Marine Drive Golf Club, suitable for meetings/dinner of up to 60 people (40 with a dance floor). It opens onto a large patio with spectacular views of our Golf Course.

**The Legends Room** 17 x 44 ft. 748 sq. ft.

The Legends room is the smallest room at Marine Drive Golf Club suitable for a sit-down meeting/dinner of up to 50 people. It has a wonderful ambiance with beautiful views of our Golf Course.

**The Boardroom**

A Permanent boardroom for 10 with built in screen. Perfect for small meetings and seminars.



# BREAKFAST BUFFETS



## MARINE DRIVE CONTINENTAL

- Freshly baked muffins, Danish pastries & croissants with sweet butter & preserves
- Fresh seasonal fruit
- Chilled fruit juices
- Freshly brewed coffee & a selection of fine teas

16.95 / person

## DAYBREAK BUFFET BREAKFAST

### \*Minimum 25 People

- Freshly baked muffins, Danish pastries & croissants with sweet butter & preserves
- Fresh seasonal fruit tray
- Scrambled eggs with fresh chives
- Smoked bacon & maple sausage
- Baked tomatoes with fresh herbs
- Savoury breakfast potatoes
- Chilled fruit juices
- Freshly brewed coffee & a selection of fine teas

28.50 / person

## THE HEALTHY START

- Fresh bakery basket: reduced fat cranberry omega loaf & bran muffins with sweet butter & fruit preserves, cream cheese, whole wheat bread and toaster.
- Fresh seasonal fruit
- Individual assorted yogurts
- Honey granola & 2% milk
- Free range scrambled eggs with fresh chives
- Chilled fruit juices
- Freshly brewed coffee & a selection of fine teas

23.50 / person

\*Children's Buffet Pricing: 2-5 Years Old @ \$5.00 / 6-12 Years Old @ 50% of Buffet Price

# BREAKFAST BUFFETS



## WEST COAST BREAKFAST

\*Minimum 25 People

- Freshly baked muffins, Danish pastries & croissants with sweet butter & preserves
- Fresh seasonal fruit tray
- Scrambled eggs & chives
- BC smoked salmon Benedict with lemon infused hollandaise
- Smoked bacon & maple sausages
- Savoury breakfast potatoes
- Belgian waffles with berry compote, maple syrup & fresh whipped cream
- Chilled fruit juices
- Freshly brewed coffee & a selection of fine teas

35.95 / person

## SHOTGUN BRUNCH BUFFET

\*Minimum 25 People

- Freshly baked muffins, Danish pastries & croissants with sweet butter & preserves, cream cheese, whole wheat bread and toasted
- Fresh seasonal fruit tray
- Traditional Caesar salad
- Grilled vegetables with balsamic reduction
- Baby greens with assorted dressings
- Smoked seafood platter (salmon, trout & mackerel)
- Assorted deli meats with cornichon
- Eggs Florentine
- Smoked bacon & maple sausages
- Savoury breakfast potatoes
- Herb baked chicken with oyster mushrooms & tarragon jus
- Spinach & ricotta lumache with tomato basil sauce
- Chef's selection of assorted cakes, baked pies & French pastries
- Chilled fruit juices
- Freshly brewed coffee & a selection of fine teas

41.95 / person

\*Children's Buffet Pricing: 2-5 Years Old @ \$5.00 / 6-12 Years Old @ 50% of Buffet Price

# BREAKFAST BUFFETS



## BRUNCH ENHANCEMENTS

### Chef Attended Omelette Station

- includes baby shrimp, smoked salmon, honey ham, mushrooms, peppers & cheddar cheese  
Add 9.95 / person

### Chef Attended New York Strip Loin

- herb & sea salt, red wine jus  
Add 15.95 / person

### Country Ham

- honey Dijon mustard glaze  
Add 12.95 / person

### Eggs Benedict

- Canadian back bacon & lemon infused hollandaise  
Add 6.50 / person

### Buttermilk Pancakes (2 each)

Add 5.95 / person

## COFFEE BREAKS

- Regular and Decaffeinated Coffee and International Teas 4.15
- Assorted Canned Soft Drinks 3.50
- Assorted Bottle Juices 591ml 4.75
- Fresh Fruit 6.50
- Bakery Basket (Muffins, Danishes & Croissants) 4.95
- Bagels & Cream Cheese 4.75
- Fresh Baked Jumbo Cookies 3.50
- Brownies & Squares 3.95
- Fruit Yogurt 3.25
- Granola Bars 3.50
- Cinnamon Buns 5.50
- Biscotti 3.95
- Chocolate Almond 2.60
- Lemon Pistachio 3.95
- Whole Fruit 2.60
- Large Assorted Muffins 3.95

**\$50.00 labour charge for chef attended stations.**

# WORKING LUNCHES



## THE FAIRWAY SANDWICH TABLE

- Baby greens with assorted dressings
- Pasta salad with sweet peppers, olives & artichoke hearts
- Chef's vegetarian soup of the day
- **Sandwiches & Wraps (on multigrain, whole wheat, rye & sourdough):** egg salad with scallions, turkey, honey ham, albacore tuna, smoked salmon & vegetarian selections
- Assorted brownies & squares
- Freshly brewed coffee and a selection of fine teas

4 pieces per person | 27.95 / person

## OPEN FACED SANDWICHES

- Baby greens with assorted dressings
- Potato salad with Dijon dressing
- Chef's vegetarian soup of the day
- **Sandwiches served on freshly baked baguettes:** egg salad with scallions, black forest ham, Genoa salami, herbed roast beef, shrimp salad, smoked salmon & vegetarian selections
- Fresh seasonal fruit tray
- Freshly brewed coffee & a selection of fine teas

3 pieces per person | 32.50 / person

## EXECUTIVE COURSE LUNCH

- Chef's soup of the day (vegetarian)
- Baby greens with assorted dressings
- Roma tomato and bocconcini balsamic reduction
- Penne pasta salad with shrimp
- Chef's own potato salad
- Tea sandwiches - 4 pieces per person
- Fresh fruit tray
- Assorted French pastries
- Freshly brewed coffee and a selection of fine teas

4 pieces per person | 33.95 / person

*\*Children's Buffet Pricing: 2-5 Years Old @ \$5.00 / 6-12 Years Old @ 50% of Buffet Price*



# LUNCHEON BUFFETS



## YEW STREET ORIENTAL BUFFET

- Freshly baked rolls with sweet butter
- Asian greens with mandarin and cashews
- Thai noodle salad with baby shrimp
- Beef & broccoli
- Chicken Chow Mein
- Fried rice
- Stir fry vegetables with tofu
- Assorted Dim Sum
- Ginger Soya Salmon
- Teriyaki Prawn Skewer
- Lemon tea tart
- Freshly brewed coffee & a selection of fine teas

Minimum 25 people | 42.95 / person

## THE DRIVE ITALIAN BUFFET

- Freshly baked rolls with sweet butter
- Traditional Caesar salad
- Tomato & bocconcini salad
- Marinated grilled vegetables with Mediterranean olives
- Penne pasta
- Cheese tortellini
- Bolognese sauce
- Tomato rose sauce
- Chicken parmesan
- Traditional tiramisu
- Freshly brewed coffee & a selection of fine teas

Minimum 25 people | 41.95 / person

## THE MARINE DRIVE

- Freshly baked rolls with sweet butter
- Baby greens with assorted dressings
- Classic Caesar salad
- Pasta salad with sweet peppers, olives & artichokes
- Tomato, basil, & red onion salad
- Garden fresh vegetables
- Rosemary roasted baby potatoes
- Fresh herbed chicken breast with oyster mushroom sauce & natural pan jus
- Baked wild BC salmon with a pernod beurre Blanc
- Assorted fruit pies & tarts
- Freshly brewed coffee & a selection of fine teas

Minimum 25 people | 43.95 / person

## THE BURGER COOK OUT BBQ

- Fresh rolls & sweet butter
- Baby greens and assorted dressings
- Creamy coleslaw
- Penne pasta salad
- Potato salad with Dijon dressing
- Grilled beef, salmon, chicken & veggie burgers with onions, tomatoes, lettuce, sliced cheddar, Swiss cheese & whole wheat buns
- Fresh corn on the cob
- Fresh baked apple & peach pies
- Freshly brewed coffee & a selection of fine teas

Minimum 25 people | 35.95 / person

Lunch Buffet Menus add \$8.00 for Dinner Service.

# LUNCHEON BUFFETS



## MARINE BRIDAL LUNCH

### Salads & Cold Appetizers

- Freshly baked artisan breads with sweet butter
- Organic greens with assorted dressings
- Traditional Caesar salad
- Tomato bocconcini with basil and balsamic syrup
- Thai noodle salad with baby shrimp and toasted cashews
- Smoked seafood platter

### Hot Entrees

- Rice pilaf
- Fresh vegetable medley
- Oven roasted potatoes
- Baked salmon with fennel and dill sauce
- Herb baked chicken with oyster mushrooms & rosemary jus
- Grilled prawn skewers with lemon caper sauce
- Vegetarian lumache with spinach and ricotta

### Desserts

- Assorted cakes
- Fresh fruit bowls with chocolate fountain

Freshly brewed coffee and a selection of fine teas

Minimum 35 people | 57.95 / person

**Lunch Buffet Menus add \$8.00 for Dinner Service.**

## PLATED LUNCH SELECTION

### SALADS

- Traditional Caesar Salad 9.25
- Baby Greens 9.25  
carrot, cucumber & cherry tomatoes  
house made balsamic vinaigrette
- Spinach & Watercress Salad 9.75  
chopped egg, sweet red onion & mushroom  
raspberry vinaigrette

### SOUPS

- BC Forest Mushroom Bisque 8.95
- Pacific Northwest Garden Vegetable Soup 8.95
- Roast Carrot & Ginger Soup 8.95

### ENTREES

- Baked Sockeye Salmon 33.95  
tomato, olive & feta topping
- Grilled Chicken Penne Pasta 28.95  
mushroom, & gorgonzola & Dijon mustard
- English Cut New York Strip Loin 37.95  
horseradish jus

### DESSERTS

- Pineapple Orange Carrot Cake 9.50  
cream cheese icing, pistachio sprinkle
- Apple, Raisin Galette, vanilla ice cream 9.50
- Chocolate Decadence 9.50  
fresh berries

# COCKTAIL RECEPTIONS



## COCKTAIL RECEPTION

- Chef's selection of hors d'oeuvres - 2 pieces per person
- Assorted tea sandwiches - 2 pieces per person
- Garden fresh vegetable basket with cusabi dip
- International & local artisan cheeses with crackers, warm baguettes & fruit
- Antipasto platter (prawn cocktail, salami & capicola)
- Assorted brownies & squares
- Fresh fruit tray
- Freshly brewed coffee & a selection of fine teas

36.95 / person

## COCKTAIL ADDITIONS

- International & Local Artisan Cheeses with gourmet crackers, breads & fruit 8.95
- Fresh Vegetables & Dip 5.95
- Fresh Seasonal Fruit & Berries 7.95
- Side of Smoked Salmon 20.95
- Seafood Display 295.00
  - BC smoked salmon
  - Prawn cocktail
  - Mussels and clams
- Fresh Assorted Sushi 153.95 / 72 pieces
- Assorted Sandwiches 8.95 / 4 pieces per person
- Brownies & Squares 3.95
- French Pastries 37.95 / dozen

## EXECUTIVE RECEPTION

- International & local artisan cheeses with crackers & warm baguettes
- Garden fresh vegetable basket with cusabi dip
- Assorted sushi with wasabi & soya sauce
- Assorted open-face sandwiches, including vegetarian selection: egg salad with scallions, black forest ham, Genoa salami, herbed roast beef, shrimp salad, smoked salmon & vegetarian selections - 2 pieces per person

### Hot & Cold Hors D'oeuvres

Based on one piece of each item per person

- BBQ chicken spring rolls with plum sauce
- Thai chicken peanut skewers
- Coconut prawns with sweet chili sauce
- Baked brie & cranberry parcels
  
- Fresh fruit tray
- Assorted French Pastries
- Freshly brewed coffee & a selection of fine teas

43.95 / person

# COCKTAIL RECEPTIONS



## MARINE DRIVE RECEPTION

- Garden fresh vegetable basket with cusabi dip
- Assorted sushi with wasabi & soya sauce
- House-made gravlax with red onion, capers & lemon wedges
- Chef Attended Station: slow roast beef strip loin with dollar buns & assorted mustards

### Hot Hors D'oeuvres – BASED ON ONE PIECE OF EACH ITEM PER PERSON

- Chicken wings with cilantro, satay spice & sesame oil
- Tiger prawns in veal scallopine
- Coconut prawns with sweet chili sauce
- Wild mushroom vol au vent with boursin
- Baked brie & cranberry parcels
  
- Fresh fruit tray
- International & local artisan cheeses with crackers & warm baguettes
- Assorted French pastries
- Freshly brewed coffee & a selection of fine teas

55.95 / person

**\$50.00 labour charge for chef attended station.**

## COCKTAIL RECEPTION WITH FOOD STATIONS

### Seafood Station

- Pan seared sea scallops
- Sautéed prawns
- Platter of house-made gravlax
- Marinated mussels & clams

### Carving Station

- Carved New York strip loin with assorted mustards & horseradish
- Baby back ribs with BBQ molasses sauce

### Deli & Cheese Station

- International & local artisan cheeses & breads
- Deli platter
- Antipasto platter

### Westcoast Station

- Assorted sushi
- Platter of crab cakes with Marie Rose sauce

### Sweet Table

- Fresh fruit platter
- Assorted French pastries, fruit tartelettes & freshly baked cookies
- Freshly brewed coffee & a selection of fine teas

75.95 / person

# HORS D'OEUVRES



## CHILLED HORS D'OEUVRES

- Brie & ice wine stewed grapes on pepper crostini
- Tomato & bocconcini on herb Focaccia toast with balsamic syrup
- Goat cheese & grapes with toasted pine nuts
- Dill shrimp in mini pitas
- Smoked salmon with dill, capers & red onion on pumpernickel
- Seared tuna with wasabi mayo
- BBQ duck with Hoi Sin mayo & crispy won tons

Min. 2 dozen / selection | 33.95 per dozen

## HOT HORS D'OEUVRES

- Vegetable spring rolls with plum sauce
- Spinach & feta mini Spanakopitas
- Goat cheese & spinach tartelettes
- Vegetarian Samosas with curry essence & garlic yogurt dip
- Baked brie wrapped in Filo with sweet chili sauce
- Sea scallops wrapped in bacon, cracked pepper, maple glaze
- Coconut prawns with sweet chili sauce
- Pork Gyoza with soya & chili dipping sauces
- Thai peanut chicken skewers
- Baked brie & cranberry phyllos
- BBQ chicken spring rolls

Min. 2 dozen / selection | 33.95 per dozen

# DINNER BUFFETS



## MARINE DRIVE BBQ BUFFET

### Salads & Cold Appetizers

- Freshly baked rolls with sweet butter
- New potato salad with scallions & grainy mustard dressing
- Baby greens with assorted dressings
- Traditional Caesar salad
- Greek salad with feta & sun dried tomato dressing
- Penne pasta with sweet peppers, olives & artichokes

### Off the Grill

- California cut steak
- Sockeye salmon with BBQ or teriyaki sauce
- Herb chicken breast with sweet corn relish
- Baked russet potatoes
- Corn on the cob
- Vegetable medley

### Chef's Sweet Table

- Assorted cakes & fresh pies a la mode
- Fresh fruit salad
  
- Freshly brewed coffee & a selection of fine teas

Minimum 35 guests | \$65.95 per person

## MARINE DRIVE DINNER BUFFET

### Salads & Cold Appetizers

- Freshly baked rolls with sweet butter
- New potato salad with scallions & grainy mustard dressing
- Baby greens with assorted dressings
- Traditional Caesar salad
- Penne pasta with sweet peppers, olives & artichokes
- Grilled marinated vegetables with assorted olives

### Hot Entrees

- Fresh vegetable medley with lemon & thyme
- Oven roasted potatoes with mustard seed
- Gemelli pasta with chorizo & prawns in a tomato basil sauce
- Tarragon mustard baked chicken in a wild mushroom sauce
- Red snapper with chipotle, tomato, pesto & chive cream
- Chef carved baron of Alberta beef with red wine jus  
\$50.00 labour charge for chef carving

### Desserts

- Assorted cakes & tarts
- French pastries
- Freshly brewed coffee & a selection of fine teas

\$64.95 per person

*\*Children's Buffet Pricing: 2-5 Years Old @ \$5.00 | 6-12 Years Old @ 50% of Buffet Price*

*\*Minimum 35 guests for all Dinner Buffets*

# DINNER BUFFETS



## MARINE BRIDAL BUFFET #1

### Includes:

- Assortments of hors d'oeuvres (2 pieces per person)
- Wedding cake cut and placed on dessert buffet

### Salads & Cold Appetizers

- Freshly baked artisan breads with sweet butter
- Singapore noodle salad with chili lime dressing
- Baby greens with assorted dressings
- Greek salad with feta & sun dried tomato dressing
- Smoked salmon platter with gravlax & BBQ tips
- Poached prawn cocktails

### Hot Entrees

- Rice pilaf
- Vegetable medley
- Oven roasted potatoes
- Maple glazed salmon with chorizo & shellfish fricassee
- Tarragon mustard baked chicken in a wild mushroom sauce
- Spinach & ricotta lumache
- Chef carved herb and mustard roast prime rib with red wine jus  
\$50.00 labour charge for chef carving

### Desserts

- Assorted selection of cakes and tortes
- Cubed fruit and chocolate fountain
- Freshly brewed coffee & a selection of fine teas

\$76.95 per person

## MARINE BRIDAL BUFFET #2

### Includes:

- Chef's choice of premium Hors d'oeuvres passed at reception (2 pieces per person)
- Wedding cake cut and placed on dessert buffet

### Salads & Cold Appetizers

- Freshly baked rolls with sweet butter
- New potato salad with Dijon dressing
- Baby greens with assorted dressings
- Spinach salad with strawberries & pecans
- Traditional Caesar salad
- Greek salad with feta & sun dried tomato dressing
- Roast beet salad with Bermuda onion, goat cheese & pine nuts
- House made gravlax with lemon & capers
- Poached prawn cocktails

### Hot Entrees

- Saffron infused basmati rice
- Fresh vegetable medley with lemon & olive oil
- Oven roasted baby potatoes
- Baked steelhead salmon with onion marmalade & maple cream
- Lemon thyme baked chicken with natural pan jus
- Spinach & ricotta lumache with vegetable ratatouille
- Chef carved herb & mustard roast prime rib with red wine jus - \$50.00 labour charge for chef carving

### Desserts

- Chef's selection of cakes, tortes & pies
- Local artisan & international cheese platter with gourmet breads & crackers
- French pastries
- Chocolate fountain with cubed fresh fruit
- Freshly brewed coffee & a selection of fine teas

Minimum 35 guests | \$83.95 per person

# DINNER BUFFETS



## MARINE BRIDAL BUFFET #3

### Includes:

- Chef's assortment of hors d'oeuvres (2 pieces per person – passed)
- Assorted sushi
- Wedding cake cut and placed on dessert buffet

### Salads & Cold Appetizers

- Freshly baked artisan breads with sweet butter
- Quinoa & chick pea salad with bell peppers, lemon cilantro vinaigrette
- Baby greens with assorted dressings
- Spinach salad with strawberry & pecans
- Traditional Caesar salad
- Greek salad with feta & sun dried tomato dressing
- Tuscan bean salad, artichoke, pepper & olives
- Smoked seafood platter with gravlax, BBQ tips and mackerel
- Deli meat platter
- Poached Prawn Cocktail

### Hot Entrees

- Basmati rice
- Fresh vegetable medley
- Oven roasted potatoes
- Baked sablefish sake cream sauce
- Chicken with papaya and spinach
- Pasta primavera
- Chef carved prime rib with red wine reduction  
\$50.00 labour charge for chef carving

### Desserts

- Assorted selection of cakes, tortes and pies
- French pastries
- Local artisan & international cheese platter with gourmet breads & crackers
- Cubed fruit and chocolate fountain
- Freshly brewed coffee & a selection of fine teas

### Late Night

- Assorted pizza
- Mini burgers on brioche bun

Minimum 35 guests | \$97.95 per person

## BUFFET ENHANCEMENTS

- **Roast Hip of Alberta Beef**  
condiment tray \$12.95
- **Aged Alberta Strip Loin**  
mushroom peppercorn sauce \$15.95
- **Roast Greek Leg of Lamb**  
infused with fresh rosemary & garlic \$15.95
- **Roasted Fraser Valley Turkey Breast**  
honey mustard & cranberry preserve \$14.95
- **Baked Honey Maple Glazed Ham**  
Dijon mustard & mango chutney \$13.95
- **Grilled Black Tiger Prawns**  
fire grilled with garlic & lemon \$15.95
- **Home Made Gravlax**  
pumpernickel, red onion, capers & lemon \$19.95  
(minimum of 25 guests)
- **Herb & Mustard Roast Prime Rib**  
with red wine jus \$24.95

A labour charge of \$50.00 per Chef will apply for food prepared in a function room.

Minimum 50 people. Priced per guest.  
Based on appetizer sized portions.



# PLATED DINNER SELECTIONS



Same meal for all guests, priced per guest.  
 Menu choice of 2 entrees at no additional charge.  
 Menu choice of 3 entrees at \$3.75 per person.  
 RSVPs to be provided 10 business days prior to event date and  
 guest name cards to be placed at each setting to identify entrees.

## SOUPS 9.95 each

- BC forest mushroom soup
- Lobster bisque
- West Coast seafood chowder
- Roast garlic & tomato basil soup

## SALADS 10.50 each

- Assorted baby greens with grape tomatos, cucumber, crispy carrot & lemon herb vinaigrette
- Spinach salad with goat cheese, peppered strawberries, spicy pecans & honey raspberry vinaigrette
- Classic Caesar salad with herb croutons & shredded parmesan
- Mixed Asian greens with baby shrimp, slivered almonds, mandarins & Thai sesame dressing

## APPETIZERS

- BC smoked salmon with dill, cucumber & fennel salad with a lemon caper vinaigrette 17.95
- Seared Ahi tuna, pickled cucumber & mango salad with a Miso vinaigrette 18.95
- Star anise & maple glazed duck, celeriac, artichoke & chive salad with a orange soya drizzle 17.95
- Asiago polenta cake, olive poached Roma tomato, mushroom sauté, sweet pepper coulis 17.50
- Antipasto platter (salami, capicola, provolone, smoked salmon, poached prawn, calamata olive, cherry tomato, greens) \$19.95
- West Coast crab & shrimp cakes, shitake sherry sate, Nappa cabbage, balsamic soy glaze \$19.95
- Tomato & bocconcini, baby greens with prosciutto & balsamic vinaigrette \$19.95

## ENTREES

- Filet of beef & salmon medallion, sun dried tomato pesto, balsamic Demi glaze 49.50
- Sockeye salmon, fennel cream, oven baked Roma, chorizo bacon 37.50
- Herb baked chicken breast, jump fried wild mushroom, tarragon jus 35.95
- Herb baked halibut, lemon thyme cream 39.95
- Grilled pork chop, Okanagan apple compote, calvados jus 38.95
- Grilled 6 oz beef tenderloin, shallot herb butter, peppercorn jus 48.95
- Rack of lamb, Dijon mustard crust, rosemary olive jus 51.95
- Soya & sake marinated tofu, scallion and greens, rice cake, stir fry vegetables 30.95
- Mushroom risotto, grilled vegetable strudel, arugula & parmesan salad 30.95

## KIDS MEALS 17.95

- Mini burger, crudité & fries
- Chicken strips, crudité & fries

## DESSERTS 11.95 each

- Chocolate lava cake, vanilla bean ice cream & caramel sauce
- Traditional Tiramisu with espresso cream
- New York cheese cake, raspberry coulis & fresh fruit
- Crème caramel with almond biscotti
- White chocolate mousse cake, raspberry cream & fresh berries

## DESSERT BUFFET 19.95

- Assorted selection of cakes, tortes and pies
- French pastries
- Cubed fruit and chocolate fountain
- Local artisan & international cheese platter with gourmet breads & crackers
- Includes coffee and tea: 21.95

# BEVERAGES



## HIGHBALLS & COCKTAILS 7.50 each

- **Scotch** (Johnnie Walker Red Label)
- **Rye** (Canadian Club)
- **Gin** (Beefeater)
- **Vodka** (Russian Standard)
- **White Rum** (Lambs)
- **Dark Rum** (Lambs)

## BEER

- **Domestic Bottled Beer** 6.95  
Canadian, Coors Light, Kokanee
- **Imported Bottled Beer** 7.50  
Corona, Heineken, Stella
- **Domestic Draft Beer** 6.95  
Stanley Park Amber Ale  
Stanley Park Pilsner

## CIDER

- **Angry Orchard** 6.50

## HOUSE WINE

- **By the Glass** 7.15

## NON-ALCOHOLIC DRINKS

- **Soft Drinks** 3.50
- **Assorted Juices** 3.90
- **Mock Cocktails** 4.75
- **Mineral Water** 4.05
- **San Pellegrino 750ml** 8.75
- **Jug of Pop** 13.95
- **Jug of Juice** 20.95

## PREMIUM COCKTAILS & MARTINIS 10.95

## PUNCH BY THE GALLON

- **Rum Punch** 145.00
- **Champagne Punch** 155.00
- **Non-Alcoholic Punch** 70.00

**Cashier Charge** \$100.00

**Host / Cash Bar:**

A \$150 bartender fee will apply should the bar consumption be less than \$500 before taxes.

# WINE LIST



## WHITE WINES

- Chateau Saint Michele**, Chardonnay, 2009, Washington, USA 51.95
- Ruffino Lumina**, Pinot Grigio Delle Venezie, 2012, Italy 39.95
- Danzante**, Tre Venzie, Pinot Grigio 2011, Italy 39.95
- Fuzion Chenin Torronte**, 2012, Argentina 38.95
- Kim Crawford** Sauvignon Blanc 2010, Marlborough, New Zealand 51.95
- Tommasi, Le Rosse** Pinot Grigio, 2013, Tuscany, Italy 47.95
- Wente Vineyards** Morning Fog Chardonnay, Livermore Valley, California 51.95
- White Haven**, Sauv Blanc, Marlborough, NZ 49.95
- Oxford Landing**, Chardonnay, 2015, Australia 33.95
- Gray Monk**, Latitude 50 White 2017, VQA, BC 36.95
- Mission Hill Estate Series**, Pinot Gris 2015, VQA, BC 40.95
- 49 North**, White 2016, VQA, BC 33.95

## SPARKLING WINES

- Chandon** Brut Classic NV, Napa, California 63.95
- Moet & Chandon** Brut Imperial NV, Champagne, France 166.95
- Segura Viudas** Brut Reserva Cava NV, Spain 43.95
- La Gioiosa**, Prosecco Doc Treviso Brut, Italy 46.95
- Veuve Clicquot**, Brut, Champagne, France 175.95
- Luna Prosecco**, Treviso Brut, Italy 42.95

## RED WINES

- Barone Montalto**, Nero d'Avola Cab Sauv, 2013, Sicily, Italy 40.95
- Tuli**, Pinot Noir, 2016 Sonoma County, CA 79.95
- Fuzion**, Shiraz/Malbec, 2012, Argentina 42.95
- Peller Estates Family Series** Merlot 2010, VQA Okanagan Valley, BC 33.95
- Sandhill**, Cabernet Merlot Vanessa Vineyard, 2011 48.95
- Tommasi**, Poggio Al Tufo Rompicollo, 2013, Tuscany, Italy 49.95
- Vina Maipo**, Carmenere, 2012, Chile 38.95
- Oxford Landing**, Shiraz, 2014, Australia 33.95
- Gray Monk**, Latitude 50 Red 2016, VQA, BC 36.95
- Anderra**, Cabernet Sauvignon, Baron Philippe de Rothschild, 2015, Chile 33.95
- Mission Hill Estate Series**, Cabernet Merlot 2015, VQA, BC 44.95
- 49 North**, Red 2016, VQA, BC 34.95

*Corkage charge on wines brought in @ \$24.95 per 750ml bottle*

# MEETING & BANQUET SERVICES



## MARINE DRIVE GOLF CLUB PROVIDES:

- White table linens
- Skirted gift table, DJ table, cake table, guest book table & head table
- Access to banquet facilities for decorating at 10:00 am (or earlier if possible)

## AUDIO / VIDEO EQUIPMENT RENTALS:

- LCD projector 140.00
- LCD projector/screen/DI Box 170.00
- Screen 6 feet\*\* 55.00
- Screen 8 feet\*\* 60.00
- Flipcharts/Markers 25.00
- Lapel microphone 135.00
- Wireless handheld mic 110.00
- DI Box 25.00

## GUEST TABLES:

- Round mirror to enhance your centerpiece
- Table numbers & stands
- White linen napkins
- Cutlery, dinnerware & glassware
- Three tea light candles & holders per table

## COMPLIMENTARY EQUIPMENT SERVICES:

- Podium & Microphone
- Easel for seating chart
- Outdoor patio
- Free guest parking (based on availability)

## ADDITIONAL SERVICES:

- Ice carvings from 295.00
- Wedding cake cutting & service 2.95 per person

## CEREMONY ON-SITE

Your outdoor ceremony can be held on our large patio with spectacular views of the Golf Course.

Includes a skirted table for registry signing, set-up and take-down of guest chairs and a 30-minute mid-week wedding rehearsal (based on availability at time of booking).

**Outdoor Patio** ceremonies for up to 170 are available at 5:00 pm or later due to conflicting activity on the golf course.

**Indoor** ceremonies for up to 140 are available at 1:00 pm or later.

**Cost:** \$500

# POLICIES & PROCEDURES



## CELLULAR PHONES

The verbal use of cellular phones is prohibited everywhere in the Clubhouse, including the deck areas and car park. House phones are available in the Clubhouse for your use.

## SMOKING

In accordance with city bylaws, smoking is not permitted in the clubhouse, on patios or less than 3 meters from all doors and windows.

## DRESS CODE

The following apparel is not allowed anywhere on the premises: flip-flops, rugby pants, tennis shorts, cut-offs, gym shorts, cargo pants or cargo shorts, track pants, sweat pants, yoga wear, tank tops, sweatshirts with slogans, numbers and/or offensive illustrations and caps with commercial logos or worn backwards.

For the safety of all concerned, non golfing guests are not permitted on the Golf Course.

To avoid awkward situations for all concerned, please advise your guests of these rules.

## SPONSORSHIP

Sponsoring Members may be eligible to receive a \$100.00 food & beverage voucher (for food and beverage revenue over \$3,000.00).

## MEMBER SOCIAL CATERING

Catered events hosted by a Member in good standing will receive a 50% discount on the room rental fee. Member hosted events food and beverage service charge is 15%.

## SECURE A DATE

Your booking is considered confirmed only once we have received a copy of the signed contract and a non refundable deposit. The deposit will be regarded as a down payment towards the total cost of the event.

## DEPOSIT

A \$300.00 to \$500.00 minimum deposit is required to confirm a meeting or weekday event.

On Saturdays between May 1 and September 30, and on Fridays, Saturdays and Sundays between November 20 and December 24, the minimum deposit is \$2,500.00. Without a deposit, rooms may be rebooked with or without notice.

Deposits will apply towards payment of final bill and are non-refundable.

## ROOM RENTAL FEES

Rental rates apply to either the daytime period 7:00 a.m. to 5:00 p.m. or the evening period 6:00 p.m. to 1:00 a.m. Monday to Friday, Saturdays and Sundays. Use of rooms outside of regular periods may incur an additional rental charge.

For Saturdays from May 1 to September 30, rooms are rented for the entire day 9:00 a.m. to 1:00 a.m.

## FOOD & BEVERAGE SELECTION REQUIREMENT

Marine Drive Golf Club requires your menu selections including wine, to be finalized 10 days prior to your event; a 5% surcharge may apply to menus selected less than 10 days prior to your event. In order to ensure the accuracy of all information, signed and approved copies of banquet event orders are required from the client.

## FOOD & BEVERAGE MINIMUMS

Saturday use of the Ballroom (Leonard and Roxburgh Rooms) from May 1 to December 31 requires a minimum combined Food & Beverage charge of \$9,000.00. If the minimum is not reached, the difference will be billed. For bookings on a Friday or Sunday, a minimum combined food and beverage charge of \$7,000 is required.

For bookings on a Monday or Statutory Holiday, a minimum combined food and beverage charge of \$5,000.00 and labour charge of \$1,500.00 is required.

# POLICIES & PROCEDURES



## ATTENDANCE GUARANTEE

Our catering office requires the final number of banquet guests to be confirmed 10 business days prior to the event. This confirmed number constitutes the guarantee.

It is the sole responsibility of the client to provide this guarantee to our catering office during normal business hours from 9:00 am to 5:00 pm.

If no guarantee is given, the expected number of people listed on your banquet contract will be considered your final guarantee. Your final billing will reflect your final guarantee or actual number of guests in attendance, whichever is greater.

## ATTRITION

An estimate of the number of guests must be supplied to Marine Drive Golf Club 4 weeks prior to each event, after which time the club will allow a maximum adjustment of 20%. If the adjustment is higher than 20%, there will be a charge on the variance at 50% of the average food and beverage price for the particular meal period.

## OUTSIDE CATERING

In accordance with Health and Liquor Board Regulations, all food and beverages with the exception of specialty cakes, must be provided by Marine Drive Golf Club. Due to health regulations, food may not be removed from Club premises.

## SIGNS / BANNERS / PHOTOGRAPHS

No signs are allowed on the exterior of the building or anywhere on the inside of the Club with the exception of inside the contracted room. The use of nails, tacks, staples or tape on the walls is not permitted.

Photographs may only be taken on site if the reception is held at our facility. For safety reasons, non-golfing guests are not permitted on the Golf Course.

## SERVICE CHARGES, TAXES & FEES

All food and beverage service is subject to a 19% service charge.

All audio visual technology services & equipment are subject to a 19% service charge.

## GOVERNMENT TAXES

Food	5% GST
Alcoholic Beverages	5% GST + 10% PST
Miscellaneous	5% GST
Audio Visual Equipment	5% GST + 7% PST
Service Charges	5% GST
Administration	5% GST

A SOCAN fee of \$59.17 + GST (subject to change without notice) will be charged on all events that include dancing. A SOCAN fee of \$29.56 + GST (subject to change without notice) will be charged on all functions that include music but no dancing. A Re:Sound fee of \$13.30 + GST (subject to change without notice) will be charged on all events that include music only or a fee of \$37.95 + GST (subject to change without notice) will be charged on all events with music and dancing.

## METHOD OF PAYMENT

We require that a valid credit card number be kept on file regardless whether you choose to pay by cash, bank draft, online banking or credit card (we accept Visa and MasterCard only). Payment of 50% of your estimated total cost must be received 90 days prior to your event. The remaining balance to be paid 10 business days prior to your event.

Credit cards are accept for deposits only.

Final payments by cheque, debit or direct deposit.

Following your event, any remaining balance on your invoice must be paid by the final business day of the month in which they are received. Unpaid invoices will incur a 2% penalty for each month they remain outstanding.

# POLICIES & PROCEDURES



## CANCELLATION

Events cancelled within 90 days of the event will be charged 50% of the food & beverage minimum.

Events cancelled within 30 days of the event will be charged 50% of the estimated final bill.

Events cancelled within 5 days of the event will be charged the total estimate of the final bill.

Performance of the agreement is contingent upon the ability of the Club to complete the same and is subject to labour disputes or strikes, accidents, restriction upon travel, transportation, foods, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall Marine Drive Golf Club be liable for loss of profit or for other similar or dissimilar collateral or consequential damages based on breach of contract, warranty, or otherwise.



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**MARINE DRIVE  
GOLF CLUB**

**Jihye Park**

Clubhouse Manager

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