



Events 2019



NANAIMO GOLF CLUB
2800 Highland Blvd, Nanaimo BC V9S 3N8
250-758-2451 ext. 723
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Welcome

Thank you for considering Nanaimo Golf Club to host your upcoming event.

Overlooking our 18-hole championship golf course, Departure Bay, and the Coastal Mountains on the Mainland, Nanaimo Golf Club brings together the best in scenery, amenities, food and service, to offer you the ideal setting for your company seminar, dinner meeting, class reunion, golf tournament, dinner party, celebration of life, or reception.

Our state-of-the-art Clubhouse has a number of rooms that accommodate from 30 to 200 guests in a variety of set-up styles. Our spectacular outdoor patios can also be used for a wide variety of events.

Nanaimo Golf Club is renowned for its premier food quality and personable professional staff. Our team is here to answer any questions you may have and help make your special day memorable. We look forward to hearing from you.

Charles Stephen

Charles Stephen
Food & Beverage Manager
fb@nanaimogolfclub.ca









Haley Robinson

Haley Robinson
Catering Coordinator
fb@nanaimogolfclub.ca

Room Information

| | AV MACAN BANQUET HALL | DEPARTURE BAY LOUNGE | PRESIDENTS ROOM | NGC BOARDROOM |
|-----------|-------------------------|-----------------------|-----------------------|-----------------------|
| Room Size | 2,240 sq ft (40' x 56') | 768 sq ft (32' x 24') | 416 sq ft (26' x 16') | 288 sq ft (16' x 18') |

SEATING CAPACITY

| | | | | |
|---|------------------|------------------|------------------|----|
|  Banquet (tables of 8) | 140 round tables | 32 square tables | 16 square tables | — |
|  Cabaret | 84 round tables | 20 square tables | 16 square tables | — |
|  Stand-up Reception | 180 | 75 | 30 | — |
|  Lecture | 200 | 40 | 20 | — |
|  Classroom | 64 | 20 | 10 | — |
|  Hollow Square | 50 | 20 | 16 | — |
|  U-Shape | 40 | 25 | 20 | — |
|  Boardroom | 60 | 30 | 20 | 14 |

RENTAL RATES

| | | | | |
|------|---------|-----------------------|-------|-------|
| 2019 | \$1,000 | \$500 | \$250 | \$250 |
| | | \$550 for both rooms* | | |

* The wall between Departure Bay Lounge and Presidents Room can be folded back, to turn the two rooms into one large room.

RENTAL INCLUDES

| Feature | Welcome Sign | Private Entrance | Private Bar | Patio | Private Washrooms | Wooden Dance Floor | Free Parking | Event Coordination | AV Equipment* | Free WiFi | Royal Doulton China | Staffing | Table Linens & Napkins | Chair/Table Set-up & Clean-up |
|-----------------------|--------------|------------------|-------------|-------|-------------------|--------------------|--------------|--------------------|---------------|-----------|---------------------|----------|------------------------|-------------------------------|
| AV Macan Banquet Hall | + | + | + | + | + | + | + | + | + | + | + | + | + | + |
| Departure Bay Lounge | + | | + | + | | | + | + | + | + | + | + | + | + |
| Presidents Room | + | | | + | | | + | + | + | + | + | + | + | + |
| NGC Boardroom | + | + | | | + | | + | + | + | + | | | | + |

* Available AV equipment includes:

- In the AV Macan Banquet Hall: 90" television; podium; screen and projector; lapel, wireless and wired microphones (2 working simultaneously); flip charts, clicker; ability to patch in mp3 player/ smartphone to audio system
- In the Departure Bay Lounge/Presidents Room: 48" television, flip charts, projector & screen
- In the Boardroom: 48" television, flip charts

All prices subject to applicable taxes.

Breakfast Buffet Options

SUNSHINE COAST \$14

- + Selection of Danishes & Croissants
- + Granola & Plain Yogurt with Fresh Fruit
- + Assorted Chilled Fruit Juices
- + Freshly-Brewed Viennese Coffee & Paisley Teas

PIPERS LAGOON \$18

- + Scrambled Eggs with Steamed Spinach & Grilled Tomatoes, or Mushrooms & Caramelized Onions
- + Smoked Bacon & Breakfast Banger Sausage
- + Home-Style Breakfast Potatoes
- + Selection of Danishes & Croissants
- + Fresh Fruit
- + Assorted Chilled Fruit Juices
- + Freshly-Brewed Viennese Coffee & Paisley Teas

HAMMOND BAY \$21

- + Eggs Benedict with Hollandaise
- + *Add Smoked Salmon to the Eggs Benedict for \$3 per guest*
- + Smoked Bacon & Breakfast Banger Sausage
- + Home-Style Breakfast Potatoes
- + Selection of Danishes & Croissants
- + Fresh Fruit
- + Assorted Chilled Fruit Juices
- + Freshly-Brewed Viennese Coffee & Paisley Teas

NEWCASTLE \$26

- + Scrambled Eggs with Steamed Spinach & Grilled Tomatoes, or Mushrooms & Caramelized Onions
- + Smoked Bacon & Breakfast Banger Sausage
- + Eggs Benedict with Hollandaise
- + Pancakes with Whipped Cream & Maple Syrup
- + Home-Style Breakfast Potatoes
- + Selection of Danishes & Croissants
- + Fresh Fruit
- + Assorted Chilled Fruit Juices
- + Freshly-Brewed Viennese Coffee & Paisley Teas

BREAKFAST BUFFET ENHANCEMENTS

- + All-Day Coffee Service *\$6 per guest*
- + Morning or Afternoon Coffee Service *\$3 per guest*
- + Morning or Afternoon Coffee Service with Assorted Pastries *\$6 per guest*
- + Morning or Afternoon Coffee Service with Assorted Pastries & Fresh Fruit *\$9 per guest*
- + Pancakes with Whipped Cream, Fruit Compote & Maple Syrup *\$6 per guest*
- + Fresh Fruit Bowl (serves 20) *\$75*
- + Freshly-Baked Muffins *\$3 per guest*
- + Fresh-Baked Platter of Danishes & Croissants (serves 25) *\$125*

Prices subject to 15% gratuity and applicable taxes. Prices and items are subject to change, based on availability. Custom buffets available upon request; plated dinners available for groups of 30 or less upon request.

Lunch Buffet Options

GABRIOLA \$20

- + Freshly-Made Soup of the Day
- + Heritage Green Salad with Crisp Cucumbers, Grape Tomatoes, Shaved Carrots & Balsamic Vinaigrette
- + Curried Quinoa Salad with Dried Fruits & Roasted Nuts
- + Assorted Sandwiches & Wraps
- + Cookies & Assorted Dessert Squares
- + Freshly-Brewed Viennese Coffee & Paisley Teas

BASTION BBQ \$23

- + Potato Salad with Chopped Eggs, Bacon Bits & Green Onion with Grainy Dijon Mayo
- + Coleslaw with Red Wine Vinegar Dressing
- + Heritage Green Salad with Crisp Cucumbers, Grape Tomatoes, Shaved Carrots & Balsamic Vinaigrette
- + Selection of Cheeses, Pickles & Condiments
- + Gourmet Brioche Burger Buns
- + Gourmet Beef Burgers
- + Grilled Chicken Breasts marinated with Basil & Roasted Garlic, served with Caramelized Onions
- + Cookies, Assorted Dessert Squares & Fresh Fruit
- + Freshly-Brewed Viennese Coffee & Paisley Teas

NECK POINT \$26

- + Selection of Cheeses, Pickles & Olives
- + Caesar Salad with Parmesan Cheese, Croutons & Garlic Dressing
- + Minted Watermelon Greek Salad
- + Asian Coleslaw with Roasted Peanuts, Pineapple & Sesame Ginger Garlic Dressing
- + Grilled Chicken with Tomato Ragout & Parmesan Cheese
- + Three-Cheese Basil Cream Pasta
- + Warm Garlic Bread
- + Cookies, Assorted Dessert Squares & Fresh Fruit
- + Freshly-Brewed Viennese Coffee & Paisley Teas
- + *Add Baked Potato Bar with all the fixings for \$5 per person*

TOFINO \$30

- + Baby Spinach Salad with Fresh Strawberries, Red Onions, Candied Walnuts, Parmesan & Balsamic Vinaigrette
- + Citrus Quinoa Salad with Dried Fruits & Roasted Nuts
- + Minted Watermelon Greek Salad
- + Chilled Creole Prawns with Mango Salsa
- + Grilled 6oz Striploin Steak
- + Warm Garlic Bread
- + Cookies, Assorted Dessert Squares & Fresh Fruit
- + Freshly-Brewed Viennese Coffee & Paisley Teas
- + *Add Baked Potato Bar with all the fixings for \$5 per person*

Prices subject to 15% gratuity and applicable taxes. Prices and items are subject to change, based on availability. Custom buffets available upon request; plated dinners available for groups of 30 or less upon request.

Dinner Buffet Options

MOUNT BENSON \$43 per guest

ARRIVAL PLATTERS

- ✦ Garlic Hummus & Olive Tapenade with Warm Pita Bread
- ✦ Fresh Vegetables & Dip with Kettle Chips

MAIN BUFFET

- ✦ Artisan Breads & Butter
- ✦ Chef's Seasonal Vegetables

Choice Of Three Salads

- ✦ Heritage Green Salad with Crisp Cucumbers, Grape Tomatoes, Shaved Carrots & Choice of Dressing
- ✦ Baby Spinach Salad with Fresh Strawberries, Candied Walnuts, Parmesan & Balsamic Vinaigrette
- ✦ Caesar Salad with Parmesan Cheese, Croutons & Garlic Dressing
- ✦ Traditional Greek Salad
- ✦ Carrot Cucumber Salad with Yogurt Dressing
- ✦ Curried Quinoa Salad with Dried Fruits & Roasted Nuts
- ✦ Tomato Bocconcini Salad with Fresh Basil & Balsamic Reduction
- ✦ Thai Soba Noodle Salad with Mixed Peppers, Green Onions, Black Sesame Seeds & Sweet Chili Dressing

Choice Of One Carved Item

- ✦ Slow-Roasted Beef Strip Loin with Cabernet Demi
- ✦ Herb Encrusted Pork Loin with Stone-Ground Mustard & Apple Cider Jus
- ✦ Pork Loin with Grilled Pineapple Glaze
- ✦ Herb Roast Turkey with Traditional Pan Gravy & Cranberry Sausage Dressing
- ✦ *Upgrade to Prime Rib for \$10 per guest*

Choice Of One Entrée

- ✦ Roasted Chicken Breast with Mushrooms, Onions, Bacon & Thyme Demi
- ✦ Grilled Chicken Breast with Parmesan & Tomato Ragout
- ✦ Red Thai Curry Chicken Breast with Grilled Pineapple
- ✦ Wild Sockeye Salmon with Roasted Fennel Red Grape Beurre Blanc
- ✦ Wild Sockeye Salmon with Maple Roast Garlic Glaze & White Wine Beurre Blanc
- ✦ Vegetarian Penne in Roasted Mushroom & Tomato Sauce with Parmesan Cheese (*can be made Vegan-Friendly upon request*)
- ✦ Vegan Coconut Curry Penne with Garlic, Ginger, Bell Peppers & Red Onion

Choice Of One Starch

- ✦ Red Skin Garlic Mashed Potatoes
- ✦ Herb Roasted Potatoes
- ✦ Rice Pilaf

Chef's Sweet Selections of Cakes, Fine Pastries & Fresh Fruit Display

Freshly-Brewed Viennese Coffee & Paisley Teas

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Dinner Buffet Options

DEPARTURE BAY \$47 per guest

ARRIVAL PLATTERS

- ✦ Garlic Hummus & Olive Tapenade with Warm Pita Bread
- ✦ Fresh Vegetables & Dip with Kettle Chips
- ✦ Cured Meats with Selection of Pickles & Olives

MAIN BUFFET

- ✦ Artisan Breads & Butter
- ✦ Chef's Seasonal Vegetables

Choice Of Four Salads

- ✦ Heritage Green Salad with Crisp Cucumbers, Grape Tomatoes, Shaved Carrots & Choice of Dressing
- ✦ Baby Spinach Salad with Fresh Strawberries, Candied Walnuts, Parmesan & Balsamic Vinaigrette
- ✦ Caesar Salad with Parmesan Cheese, Croutons & Garlic Dressing
- ✦ Traditional Greek Salad
- ✦ Carrot Cucumber Salad with Yogurt Dressing
- ✦ Curried Quinoa Salad with Dried Fruits & Roasted Nuts
- ✦ Tomato Bocconcini Salad with Fresh Basil & Balsamic Reduction
- ✦ Thai Soba Noodle Salad with Mixed Peppers, Green Onions, Black Sesame Seeds & Sweet Chili Dressing

Choice Of One Carved Item

- ✦ Slow-Roasted Beef Strip Loin with Cabernet Demi
- ✦ Herb Encrusted Pork Loin with Stone-Ground Mustard & Apple Cider Jus
- ✦ Pork Loin with Grilled Pineapple Glaze
- ✦ Herb Roast Turkey with Traditional Pan Gravy & Cranberry Sausage Dressing
- ✦ Upgrade to Prime Rib for \$10 per guest

Choice Of Two Entrées

- ✦ Roasted Chicken Breast with Mushrooms, Onions, Bacon & Thyme Demi
- ✦ Grilled Chicken Breast with Parmesan & Tomato Ragout
- ✦ Red Thai Curry Chicken Breast with Grilled Pineapple
- ✦ Wild Sockeye Salmon with Roasted Fennel-Red Grape Beurre Blanc
- ✦ Wild Sockeye Salmon with Maple Roast Garlic Glaze & White Wine Beurre Blanc
- ✦ Vegetarian Penne in Roasted Mushroom & Tomato Sauce with Parmesan Cheese (*can be made vegan friendly upon request*)
- ✦ Vegan Coconut Curry Penne with Garlic, Ginger, Bell Peppers & Red Onion

Choice Of One Starch

- ✦ Red-Skin Garlic Mashed Potatoes
- ✦ Herb Roasted Potatoes
- ✦ Rice Pilaf
- ✦ Warm Mushroom Quinoa

Chef's Sweet Selections of Cakes, Fine Pastries, Cheese Plate & Fresh Fruit Display

Freshly-Brewed Viennese Coffee & Paisley Teas

Prices subject to 15% gratuity and applicable taxes. Prices and items are subject to change, based on availability. Custom buffets available upon request; plated dinners available for groups of 30 or less upon request.

Dinner Buffet Options

WESTWOOD PLATEAU \$51 per guest

ARRIVAL PLATTERS

- ✦ Garlic Hummus & Olive Tapenade with Warm Pita Bread
- ✦ Cured Meats with Selection of Pickles & Olives
- ✦ Assorted Cheeses with Fresh Grapes & Assorted Crackers
- ✦ Fresh Vegetables & Dip with Kettle Chips

MAIN BUFFET

- ✦ Artisan Breads & Butter
- ✦ Chef's Seasonal Vegetables

Choice Of Four Salads

- ✦ Heritage Green Salad with Crisp Cucumbers, Grape Tomatoes, Shaved Carrots & Choice of Dressing
- ✦ Baby Spinach Salad with Fresh Strawberries, Candied Walnuts, Parmesan & Balsamic Vinaigrette
- ✦ Caesar Salad with Parmesan Cheese, Croutons & Garlic Dressing
- ✦ Traditional Greek Salad
- ✦ Carrot Cucumber Salad with Yogurt Dressing
- ✦ Curried Quinoa Salad with Dried Fruits & Roasted Nuts
- ✦ Tomato Bocconcini Salad with Fresh Basil & Balsamic Reduction
- ✦ Thai Soba Noodle Salad with Mixed Peppers, Green Onions, Black Sesame Seeds & Sweet Chili Dressing

Choice Of One Carved Item

- ✦ Slow-Roasted Beef Strip Loin with Cabernet Demi
- ✦ Herb-Encrusted Pork Loin with Stone-Ground Mustard & Apple Cider Jus
- ✦ Pork Loin with Grilled Pineapple Glaze
- ✦ Herb-Roast Turkey with Traditional Pan Gravy & Cranberry Sausage Dressing
- ✦ Upgrade to Prime Rib for \$10 per guest

Choice Of Three Entrées

- ✦ Roasted Chicken Breast with Mushrooms, Onions, Bacon & Thyme Demi
- ✦ Grilled Chicken Breast with Parmesan & Tomato Ragout
- ✦ Red Thai Curry Chicken Breast with Grilled Pineapple
- ✦ Wild Sockeye Salmon with Roasted Fennel-Red Grape Beurre Blanc
- ✦ Wild Sockeye Salmon with Maple Roast Garlic Glaze & White Wine Beurre Blanc
- ✦ Vegetarian Penne in Roasted Mushroom & Tomato Sauce with Parmesan Cheese (*can be made vegan friendly upon request*)
- ✦ Vegan Coconut Curry Penne with Garlic, Ginger, Bell Peppers & Red Onion

Choice Of One Starch

- ✦ Red Skin Garlic Mashed Potatoes
- ✦ Herb Roasted Potatoes
- ✦ Rice Pilaf
- ✦ Warm Mushroom Quinoa

Chef's Sweet Selections of Cakes, Fine Pastries & Fresh Fruit Display

Freshly-Brewed Viennese Coffee & Paisley Teas

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Reception Enhancements

PLATTERS

Each platter has approximately 25 servings.

- + Fresh-Cut Vegetables & Dip with Kettle Chips \$75
- + Garlic Hummus & Olive Tapenade with Pita \$100
- + Selection of Fine Cured Meats with Assorted Pickles & Olives \$150
- + Island Cheeses with Roasted Nuts, Dried Fruits & Assorted Crackers \$180
- + Assorted Tea Sandwiches \$160
Roast Beef, Crisp Cucumber Boursin, Egg Salad, Tuna Salad, Ham & Cheese
- + Cold Seafood Platter \$275
Creole Prawns & Mango Salsa, Crab Salad, Smoked Salmon Lox, Chilled Mussels with Garlic & Tomato, Seared Albacore Tuna with Wasabi Mayo
- + Assorted Sushi with Pickled Ginger & Wasabi Soy \$225
- + Seasonal Fruit Display \$150
- + Chef's Selection of Cakes & Sweets \$150

APPETIZERS

HOT APPETIZERS

Minimum order of 5 dozen required per selection.

- + Beef Meatballs with choice of BBQ or Sweet Chili Sauce \$35/dozen
- + Chicken Satays with Peanut Sauce \$30/dozen
- + Bacon-Wrapped Scallops \$35/dozen
- + Vegetable Samosa with Mango Chutney \$25/dozen
- + Crab Cake & Chipotle Mayo \$35/dozen

COLD APPETIZERS

Minimum order of 5 dozen required per selection.

- + Poached Creole Prawns & Mango Salsa \$35/dozen
- + Apple Chip with Goat Cheese & Candied Walnut \$30/dozen
- + Brie Wedges with Roasted Apple & Caramelized Onion Chutney \$30/dozen
- + Tomato Bocconcini & Fresh Basil Skewers with Balsamic Reduction \$25/dozen
- + Smoked Salmon on Crostini with Lemon Aioli \$35/dozen

APPETIZER STATIONS

Each Appetizer Station serves about 40-50 guests.

- + **Poutine Bar** with Fries, Beef Gravy & Cheese served with a variety of toppings including Bacon Bits, Green Onions, Fresh Tomatoes, Jalapeños, Ketchup, Mayonnaise & Malt Vinegar \$300
- + **Mac & Cheese Bar** with a variety of toppings, including Bacon Bits, Green Onions, Shredded Cheddar, Fresh Tomatoes, Jalapeños, Chorizo Sausage & Broccoli \$400
- + **Soft Taco Bar** with Flour Tortillas, Seasoned Beef & Seasoned Refried Beans served with a variety of toppings including Salsa, Avocados, Sour Cream, Shredded Lettuce, Green Onions and Shredded Cheese \$500

APPETIZER GUIDE

- + 3-4 served appetizers per guest for a short reception with dinner to follow.
- + 4-8 served appetizers per guest for a light dinner.
- + 8-12 served appetizers per guest for a long reception.

Each appetizer and platter is carefully hand-crafted to ensure the finest quality & freshness.

Prices subject to 15% gratuity and applicable taxes. Prices and items are subject to change, based on availability.

Beverages

PUNCHES (SERVES 50 GUESTS)

+ Non-Alcoholic \$80

Assorted Fruit Juices, Soda Water, and Fresh Fruit Garnish

+ Alcoholic \$200

Vodka, Spiced Rum, Assorted Fruit Juices, Soda Water, and Fresh Fruit Garnish

DRAUGHT BEER (16 OZ SLEEVE, 20 OZ PINT)

+ House Draught: NGC Pilsner Sleeve \$4.50, Pint \$5.00

+ Phillips Blue Buck, Budweiser Lager, Okanagan Springs Pale Ale, Mill Street Tankhouse Ale, Hoyne Dark Matter Sleeve \$5.25, Pint \$5.75

BOTTLED BEER, CIDERS & COOLERS

+ Bottled beer, ciders & coolers list available upon request

COCKTAILS

+ Single \$6.50, Double \$10

Caesar, Paralyzer, Tom Collins, Shaken Margarita & more; complete list available upon request

LIQUOR

+ Bar brands \$5.75

Beefeater Gin, Polar Ice Vodka, Canadian Club Whiskey, J&B Scotch, Captain Morgan's Spiced Rum, Jose Cuervo Tequila & Bacardi Rum

+ Premium brands \$6.50

Bombay Gin, Grey Goose Vodka, Lemon Hart Rum, Tanqueray Gin, Glenlivet, Jack Daniels Whiskey, Makers Mark Bourbon, Crown Royal Whiskey & more

HOUSE WINE

+ 6oz Glass \$7, 9oz Glass \$10, Bottle \$25-\$26

Jackson Triggs Reserve Cabernet Sauvignon, Jackson Triggs Reserve Pinot Grigio

WINE BY THE BOTTLE

+ Wine list available upon request

SPARKLING WINE

+ Freixnet Cordon Negro Piccolo (for two ppl) \$9

+ Lamarco Prosecco Piccolo (for two ppl) \$11

+ Jaume Serra Cristalino Cava Brut \$28

NON-ALCOHOLIC

+ Pop \$2.86

+ Juice \$2.86

+ San Pellegrino Sparkling Water \$3.10

+ Viennese Coffee/Paisley Tea \$3

+ Coffee Urns for 50 \$130

Includes decaf and tea

Prices subject to 15% gratuity and applicable taxes. Prices and items are subject to change, based on availability.



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