

“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

604.943.1164

catering@beachgrovegolf.com

Catering & Wedding Services

GUEST TABLES

- ◆ Ivory & white table linen
- ◆ Round mirrors to enhance your centerpiece
- ◆ Table number stands & numbers
- ◆ White linen napkins
- ◆ Cutlery, plate ware and glassware
- ◆ Votive candle holders & tea lights

OFFERINGS

- ◆ Podium and wireless microphone
- ◆ Satellite background music
- ◆ Outdoor patio and furniture
- ◆ Complimentary parking for your guests
- ◆ Beautiful outside areas for photos



ADDITIONAL EQUIPMENT AVAILABLE FOR RENT

- | | |
|----------------------------|------------------|
| ◆ LCD projector | \$75 |
| ◆ Projection screen | \$25 |
| ◆ Bluetooth speaker | \$25 |
| ◆ Easel | \$15 |
| ◆ Dance floor | \$100 |
| ◆ Cake cutting and service | \$1.50 per guest |
| ◆ Wedding arch | \$100 |

*An a/v test is recommended as we connect to the projector via HDMI, ensure you have an HDMI port on your laptop
To utilize out house speakers for back ground music please ensure your device has an AUX outlet*

Room Rates

THE LIBRARY - \$150

A beautiful recently updated room with rich woodwork and high ceilings; suitable for a sit-down meeting or dinner. The Library has floor to ceiling windows with a copper fireplace and a private deck with comfortable lounge style patio furniture with views of Boundary Bay and Mount Baker.

THE DINING ROOM - \$100

This cozy room opens onto a large covered patio with spectacular views of the golf course. It is the smallest room available and is suitable for a sit-down meeting or dinner for up to 30 guests.

THE BANQUET ROOM - \$400 - \$500

This room is the largest single hospitality space available for use at Beach Grove Golf Club. It is 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 and the room opens onto a large patio with spectacular views of the golf course.

It is possible to open the partition wall between the dining room and banquet room to create a space suitable for dinner/dance 110 guests and a sit-down dinner for up to 150 guests.

FRONT OF CLUBHOUSE - \$1200

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.

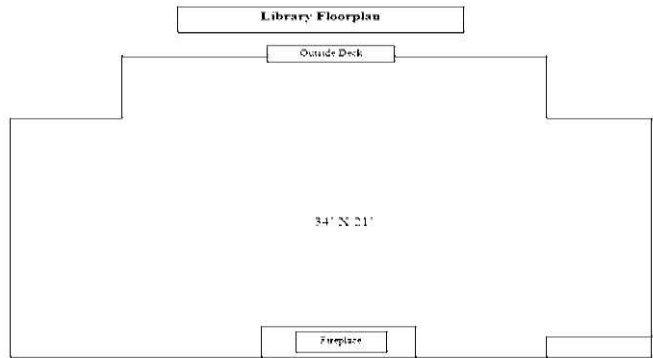
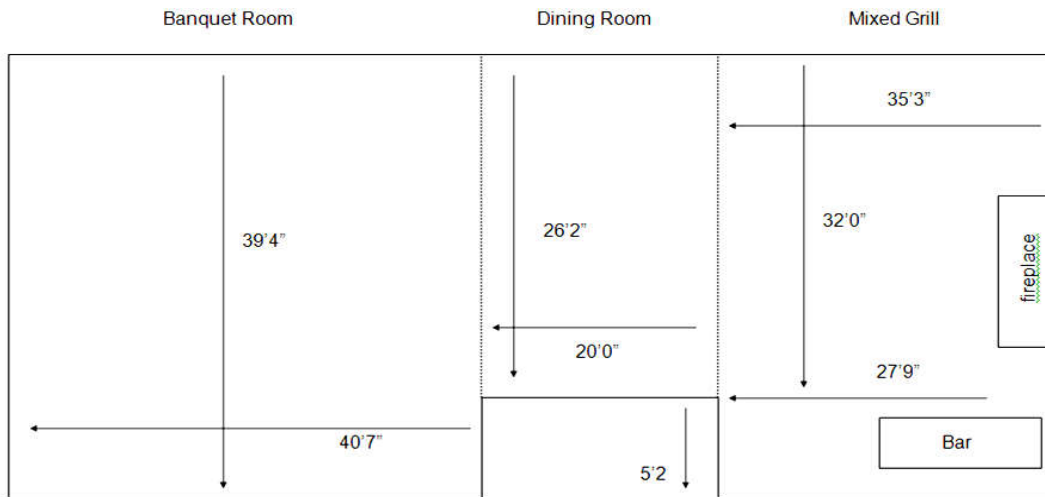
CEREMONIES

Outside ceremonies are subject to a \$200 location rental fee. Inside ceremonies for up to 130 people have a \$500 service charge. Inquire about our wedding arch available for rent for \$100.

Floor Plans

ROOM DIMENSIONS & SET UP OPTIONS

	LIBRARY	BANQUET ROOM	DINING ROOM	BANQUET/DINING ROOM	FRONT OF CLUBHOUSE
Dimensions	34"x21"	40"x39"	26"x20"	60"x~39"	95"x32"
Square feet	714	1560	520	2080	2980
Boardroom	24	36	20	n/a	n/a
U-shape	25	40	22	n/a	n/a
Classroom	20	40	18	96	n/a
Theater style	50	120	40	240	300
Banquet style	36	90	30	150	200
Dine & Dance	n/a	n/a	n/a	110	180
Reception	45	120	30	220	300



Morning Receptions

COFFEE BREAK

Freshly brewed coffee...

Thermos (10 cups)	\$22.50/thermos
50 cup urn	\$100
100 cup urn	\$125

ASSORTED BEVERAGES

Bottled juice	\$3.50
Jug of juice	\$19.95
Bottled water	\$2.50
Perrier	\$2.75
600ml Pop	\$2.00



FRESH FRUIT

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

FRESH FROM THE BAKERY

Muffins or scones	\$2.50 each
Mini muffins or scones	\$1.25 each
Gourmet cookies	\$2.00
Mini gourmet cookies	\$1.00
Loaf slices	\$2.50/slice
Cinnamon buns	\$3.00 each



All Day Meeting Package

\$47/PERSON

CONTINENTAL BREAKFAST

Chilled fruit juices

Assorted fresh mini muffins, scones, loaf slices and croissants with fruit preserves

Seasonal fresh fruit platter

Freshly brewed regular & decaffeinated coffee

Traditional & herbal tea

LUNCH

Soup of the day (Chef's selection)

Selection of delicious sandwiches & wraps

Organic greens with house made balsamic vinaigrette

Thai noodle 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

COMPLIMENTARY...

Screen and projector rental if all day meeting package is booked



Breakfast Buffet Selections

THE CONTINENTAL GOLFER - \$19

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

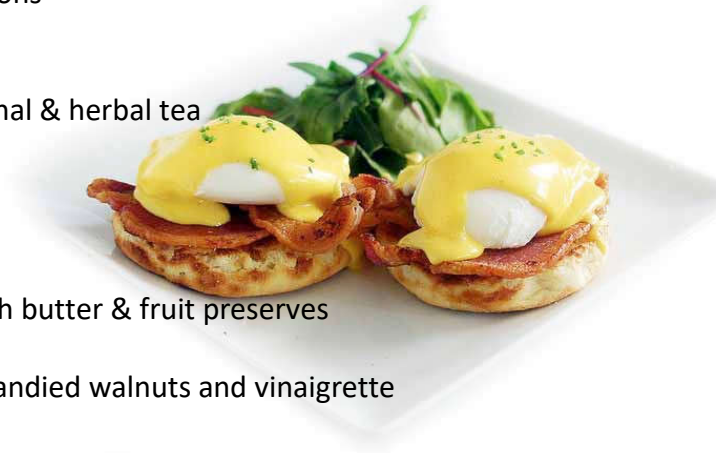
THE LIBRARY BREAKFAST - \$28

Assorted mini muffins, banana bread and croissants with butter & fruit preserves
Seasonal fresh fruit platter
Hash browns
Scrambled eggs with mascarpone cheese and green onions
Bacon & pork sausage
Assorted chilled juices
Freshly brewed regular & decaffeinated coffee, traditional & herbal tea

THE CLUB BRUNCH BUFFET – \$39

Minimum 20 guests

Assorted mini muffins, banana bread and croissants with butter & fruit preserves
Seasonal fresh fruit platter
Spinach arugula salad with strawberries, goat cheese, candied walnuts and vinaigrette
Hash browns
Scrambled eggs with mascarpone cheese and green onions
Bacon & pork sausage
Waffles & pancakes with strawberry compote, syrup and whipped cream
Traditional eggs Benedict
Assorted chilled juices
Freshly brewed regular & decaffeinated coffee, traditional & herbal tea



ADD ONS...

Pancakes or waffles	\$3/person	Poached prawns	\$2/person
Hot oatmeal with milk & brown sugar	\$4/person	Yogurt	\$2.50/person
Cinnamon buns	\$3/person		

Lunch Buffets

THE EXPRESS - \$24

Minimum 20 guests

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

PASTA BAR- \$32

Minimum 20 guests

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
Linguine with forest mushrooms and cream sauce
Ricotta cheese & spinach cannelloni with pesto cream sauce
Butternut squash ravioli with rich tomato sauce

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



Lunch Buffets

LIGHT & HEALTHY LUNCH BUFFET - \$38

Minimum 20 guests

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
Sliced seasonal fresh fruit platter
Freshly brewed regular & decaffeinated coffee, traditional & herbal tea

CREATE YOUR OWN LUNCH BUFFET - \$45

Minimum 20 guests

Artisan bread display with creamery butter
Salads – *choice of 3*
Hot entrees – *choice of 2*
Pasta – *choice of 1*
Rice pilaf
Mixed steamed seasonal vegetables
Assorted mini dessert squares
Sliced seasonal fresh fruit platter
Freshly brewed regular & decaffeinated coffee, traditional & herbal tea



Please reference the dinner buffet selections to make your salad, hot entrée and pasta choice

The Complete Plate Service Luncheon

*All lunches include fresh bread & butter, freshly brewed regular & decaffeinated coffee
and traditional & herbal tea*

Minimum 20 guests

Choose one selection from each area to create your three course meal

TO START

Organic spring greens – tomatoes, cucumber and carrot – house balsamic dressing - \$8

Carrot ginger soup - \$6

Caesar salad – house made caesar dressing, croutons, parmesan and fresh lemon - \$8

Spinach salad with sliced almonds, goat cheese, roasted beets and cashews - \$10

HOT ENTRÉES

Char Grilled 6oz New York Steak - \$38

Peppercorn sauce, herb roasted potatoes, seasonal vegetables

West Coast Wild Salmon (*Ocean Wise*) - \$30

Citrus beurre blanc, saffron rice, seasonal vegetables

Herb Roasted Chicken Breast - \$35

Apricot glaze, herb roasted potatoes, seasonal vegetables



DESSERTS

New York cheesecake, strawberry coulis - \$12

Lemon pound cake, berry compote, whipped cream - \$8

Chocolate Orange Dome Cake with berry compote, whipped cream - \$10

The Ultimate Dinner Buffet

TWO HOT ENTRÉES - \$55 THREE HOT ENTRÉES - \$70

Minimum 20 guests

TO START

Artisan bread and butter

Charcuterie platter

Assorted cured meats, grilled Mediterranean vegetables, gherkins and olives

SALADS

Select 4

Organic Spring Greens - tomatoes, carrots, cabbage & assorted dressings

Classic Red Nugget Potato Salad - dill & Dijon

Thai Noodle Salad - seasonal vegetables & Thai chili dressing

Tomato & Onion Platter - cracked pepper & balsamic reduction

Romaine Lettuce Hearts - croutons, parmesan cheese & house made caesar dressing

Spinach Arugula Salad - strawberries, goat cheese, candied walnuts & house made balsamic vinaigrette

Spinach & Cheese Tortellini Salad - sun-dried tomatoes, grilled bell peppers & tomato oregano vinaigrette

Greek Salad - cucumber, tomatoes, bell peppers, red onion, olives & feta cheese

Apple Celery Salad - walnuts, raisins & honey mayonnaise

Quinoa, Wild Rice, Edamame Salad - rice wine vinegar, soy & sesame dressing

Casablanca Couscous Salad - red onion, bell peppers, green onions & red wine vinaigrette

PASTA

Select 1

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



ACCOMPANIMENTS

Select 2

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

...all dinner buffets are served with mixed steamed seasonal vegetables

HOT ENTRÉES

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

Butter chicken

Roasted chicken breast with wild mushrooms and roasted chicken jus

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 pineapple & sesame seeds

DESSERTS

Sliced seasonal fruit platter

Assorted buffet cakes and pies

Assorted mini dessert squares

Freshly brewed regular & decaffeinated coffee, traditional & herbal tea



Dinner Buffet Enhancements

CHEF ATTENDED CARVERY

Peppered strip loin beef with a red wine sauce, horseradish & mustard - \$10/person
Pacific salmon baked in puff pastry with a citrus dill sauce - \$12/person
Festive honey & pommery mustard glazed ham - \$8/person
Roasted leg of lamb with grainy mustard, rosemary & red wine sauce - \$6/person
Traditional herb roasted turkey w/fruit & nut stuffing, pan gravy & cranberry sauce -\$6/person
Mustard rubbed baron of beef with au jus, mustard & horseradish -\$9/person
Prime rib roast with Chef 's spice rub with au jus, horseradish & mustard -\$18/person

SEAFOOD

All seafood items are current market price, please inquire

Chilled crab legs
Marinated Prince Edward Island mussels
Vodka, raspberry & tarragon cured gravlax
Fresh shucked oysters on the half shell with lemon wedges & Tabasco
Chilled poached prawns with lemon wedges & cocktail sauce
Warm butter poached lobster tail (minimum 40 tails required)
Assorted in-house sushi rolls served with soy sauce, ginger and wasabi
Tuna and salmon sashimi served with soy sauce, ginger and wasabi

SPECIALTY STATIONS

Slider Bar - \$14/person

Your choice of mini cheese burger or pulled pork slider (2 pieces/person)

Poutine Bar - \$12/person

French fries, cheese curds, green onions, bacon bits and gravy

Hot Dog Bar - \$8/person

Banana peppers, sauerkraut, diced onions, relish, mustard, ketchup and buns (1/person)

Pizza (10 slices/pizza) - \$8/person

Choice of cheese, pepperoni, vegetarian or Hawaiian

Taco Bar - \$16/person

Taco shells, ground taco beef, sour cream, salsa, green onions, shredded lettuce and cheese

The Complete Premiere Plated Dinners

*All dinners include fresh bread & butter, freshly brewed regular & decaffeinated coffee
and traditional & herbal tea*

Choose one selection from each area to create your three course meal

Minimum 20 guests

TO START

Organic spring greens – tomatoes, cucumber and carrot – house balsamic dressing -\$8

Carrot ginger soup -\$6

Caesar salad – house made caesar dressing, croutons, parmesan and fresh lemon -\$8

Spinach salad with sliced almonds, goat cheese, roasted beets and cashews - \$10

Caprese salad – sliced tomatoes, bocconcini, basil and balsamic reduction \$15

Crab Cakes – 2 pan-seared crab cakes finished with chipotle aioli and papaya salsa -\$15

HOT ENTRÉES

Slow Roasted Prime Rib - \$38

Mashed potatoes, seasonal vegetables, Yorkshire pudding and jus

West Coast Halibut (Ocean Wise) - \$38

Herb crusted, citrus beurre blanc, jasmine rice, seasonal vegetables

Char Grilled 6oz New York Steak - \$35

Peppercorn sauce, herb roasted potatoes, seasonal vegetables

West Coast Wild Salmon (Ocean Wise) - \$28

Lemon & caper beurre blanc, jasmine rice, seasonal vegetables

Herb Roasted Chicken Breast - \$30

Apricot glaze, roasted nugget potatoes, seasonal vegetables

Rack of Lamb - \$45

Dijon & herb crusted finished with a rosemary jus, herb roasted potatoes, seasonal vegetables

DESSERTS

New York cheesecake, strawberry coulis -\$12

Lemon pound cake, berry compote, whipped cream -\$8

Chocolate Orange Dome Cake with berry compote, whipped cream - \$10

A Celebration of Life

CELEBRATION OF LIFE PACKAGE #1 - \$38/PERSON

Finger sandwiches (3/guest)
Relish & pickle platter
Fresh raw vegetables with creamy herb dip
Spinach & artichoke dip with fresh tortilla chips
Assorted mini dessert squares & assorted mini gourmet cookies
Fresh sliced seasonal fruit platter
Freshly brewed regular & decaffeinated coffee, traditional & herbal tea

CELEBRATION OF LIFE PACKAGE #2 - \$45/PERSON

Finger sandwiches (3/guest)
Relish & pickle platter
Fresh raw vegetables with creamy herb dip
Spinach & artichoke dip with fresh tortilla chips
Imported & domestic cheese platter with assorted crackers
Chilled poached salmon, prawns & smoked
seafood served with cocktail sauce & lemon wedges
Assorted mini dessert squares & assorted
mini gourmet cookies
Fresh sliced seasonal fruit platter
Freshly brewed regular & decaffeinated coffee,
traditional & herbal tea

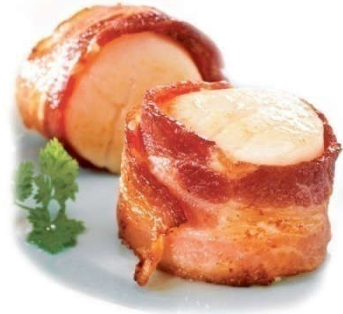


Cocktail Receptions

PREMIUM HOT CANAPÉS - \$32/DOZEN

(Minimum two dozen of each variety)

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
Spinach and feta spanakopita with tzatziki



DELUXE HOT CANAPÉS - \$35/DOZEN

(Minimum two dozen of each variety)

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
Rare seared peppercorn beef, onion chutney, crostini
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
Lamb popsicle

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 in the evening
8-12 pieces/guest	reception only or light dinner
12-16 pieces/guest	dinner

Cocktail Receptions

PREMIUM COLD CANAPÉS - \$32/DOZEN

(Minimum two dozen of each variety)

Smoked salmon rosettes with dill cream cheese on a rye round
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
Fresh cantaloupe wrapped in prosciutto

DELUXE COLD CANAPÉS - \$35/DOZEN

(Minimum two dozen of each variety)

Cold poached shrimp, mango salsa & cucumber boat
Pan seared sesame crusted ahi tuna served on a wonton
Steak tartar on crostini
Tuna poke with seaweed salad
Deviled eggs
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



Gourmet Platters

All gourmet platters are based on 25 people | 50 people | 100 people

PLATTERS

DIP + DUNK - \$110 | \$220 | \$300

Your choice of 2 dips (hummus, tzatziki, roasted eggplant with honey and rosemary, spinach and artichoke or roasted red pepper, cream cheese + crab dip) served with tortilla chips and naan bread

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

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

GUACAMOLE OR HUMMUS & VEGETABLES - \$80 | \$150 | \$300

Carrots, celery, mushrooms, asparagus, peppers, broccoli, cucumbers & tomatoes served with creamy house made dip

BRUSCHETTA - \$80 | \$150 | \$260

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

ANTIPASTO PLATTER - \$110 | \$220 | \$400

Assorted deli and cured meats, pickles, relish, olives, grilled vegetables, assorted cheese - served with fresh breads & crackers

CHEESE PLATTER - \$150 | \$300 | \$600

Imported & domestic cheeses served with assorted crackers & fruit garnish

ASIAN PLATTER - \$110 | \$220 | \$450

Pork dumplings, vegetable spring rolls, sweet & sour pork

SEAFOOD PLATTER - \$160 | \$280 | \$550

Marinated Prince Edward Island mussels, chilled prawns & crab legs served with lemon and cocktail sauce

SUSHI PLATTER - \$2/person

In house made assorted sushi served with soy sauce, wasabi and ginger

WEST COAST SALMON PLATTER - \$125 | \$275 | \$525

Indian candied salmon, chilled poached salmon and smoked salmon, fresh herbs, olive oil & lemon wedges - served with assorted breads

COCKTAIL FINGER SANDWICHES - \$8/person

A combination of egg salad, shrimp salad, tuna salad, ham & cheese croissants, vegetarian and turkey/cranberry sauce and Swiss wraps

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

ASSORTED DESSERT SQUARES - \$37/dozen

Specialty Stations

CARVING STATION

25 guest minimum

(Served with sliced fresh rolls)

Roasted Turkey Breast - \$10/person... Served with mayonnaise and cranberry sauce

Pulled Pork - \$10/person... Served with mayonnaise and pickles

Whole Virginia Style Ham - \$12/person... Served with mustard and pickles

Carved Baron of Beef- \$13/person... Served with mayonnaise, mustard, fried onions

SPECIALTY STATIONS

Slider Bar - \$14/person

Your choice of mini cheese burger or pulled pork slider (2 pieces/person)

Poutine Bar - \$12/person

French fries, cheese curds, green onions, bacon bits and gravy

Hot Dog Bar - \$8/person

Banana peppers, sauerkraut, diced onions, relish, mustard, ketchup and buns (1/person)

Pizza (10 slices/pizza) - \$8/person

Choice of cheese, pepperoni, vegetarian or Hawaiian

Taco Bar - \$16/person

Taco shells, ground taco beef, sour cream, salsa, green onions, shredded lettuce and cheese



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 - \$5.22

Cocktails - \$6.09

Domestic Beer (bottle & draft) - \$6.09

Craft & Import (bottle & draft) - \$6.09

Ciders (apple, peach & pear) - \$6.09

House Wine (by the glass) - \$6.09

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

Signature cocktails are available upon request- market price

NON ALCOHOLIC BEVERAGES

Fountain soft drinks & juices - \$2.86

Bottled water - \$1.90

Bottled pop - \$2.38

Bottled juice - \$2.86



Banquet Wine List

WINES

Vistamar Brisa | Chile - \$30

Carmenere & Sauvignon Blanc

Red Rooster Winery | British Columbia - \$30

Merlot & Pinot Gris

Giulio Straccali | Italy - \$34

Rosso (Primativo, Sangiovese & Syrah)

Bianco (Chardonnay, Pinot Grigio & Sauvignon Blanc)

Gray Monk | British Columbia

Pinot Noir - \$48 & Pinot Blanc - \$40

Michel Lynch Bordeaux Blanc | France - \$38

Merlot, Cabernet Sauvignon & Malbec

Sauvignon Blanc

Hess Collection | USA

Cabernet Sauvignon - \$58

Chardonnay - \$54

SPARKLING WINE

Rivani Prosecco Frizzante | Italy - \$38

Blue Mountain Gold Label | BC - \$52

Veuve Clicquot | France - \$112



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 GUIDLINES

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.
2. **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 preferred method. Payment can be made via cash, debit, or cheque. Final payment becomes due immediately following your event. Invoices will be issued via email and you will have 10

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, alcohol 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.

Terms & Conditions

MENU SELECTION

All Catering services, including food, alcohol and beverages 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 wine corkage events are subject to a \$20 + GST per 750ml bottle service charge. This complies with British Columbia Liquor Laws stating that wine is 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 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, rice or sparkles etc. A \$500.00 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 \$250.00 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 \$2.00 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 ROOMS

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.

COURSE ACCESS

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

MUSIC

A SOCAN License, (fees on behalf of the Society of Composers, Authors & Music Publishers of Canada) and RE:SOUND fee (fees for the fair compensations for artists & their record companies for their performance rights) will apply for any use of published music during an event. Fees will vary depending on room size and whether performed with or without dancing.

DRESS CODE

PERMITTED

MEN All shirts must have sleeves and collars, turtlenecks or mock turtlenecks, tailored pants, slacks and shorts.

WOMEN Tailored pants, slacks, Capri Pants, golf skirts and shorts, shirts with collars, turtlenecks, mock turtlenecks, round neck shirts with sleeves and collared shirts that are sleeveless, sleeveless tops/dresses without collars and smart casual dress attire including denim pants only.

NOT PERMITTED

MEN Tennis shorts, sweat pants, cut-offs, t-shirts, tank tops, shirts with slogans, numbers or illustrations, headgear with logos(except golf and sports related insignia).

WOMEN T-shirts, tank and bare midriff tops, see through shirts, halter tops, warm-up suits and spandex style cycling, exercise or yoga shorts, leggings, tennis shorts or tennis skirts.

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.

Catering Contract

ACKNOWLEDGMENT

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 (*AMEX not accepted*)

Expiry Date

\$ _____
Deposit Amount

EVENT DETAILS

Event Date, Time & Function Type

Room Name(s)

Number of Guests

Date Confirmed by B.G.G.C.

Room Rate

GUEST INFORMATION

Mailing Address: _____

Phone: _____ Email: _____