



Banquet Package

Welcome and thank you for considering our facility to host your special event, function or meeting. We are pleased to offer our Banquet Services to our Private Members as well as Non-Members. We have three beautiful banquet facilities. Our Deckside and Fire Side Banquet Rooms can be used together to accommodate up to 180 people. For a smaller more intimate setting, our President's Lounge accommodates up to 32 guests.



Catering MENU

Presented to you by Andy Chong, Executive Chef

Breakfast buffet

CONTINENTAL

\$16.50

Fresh Pastries (muffins, danishes, croissants)

Sweet butter and preserves

Fresh Seasonal Fruit

ADD vanilla yogurt, cottage cheese and granola +\$4

CLASSIC BREAKFAST

\$20.50

Scrambled eggs

Crisp smoked bacon and maple sausages

Country style breakfast potatoes with scallions

Toast with sweet butter and preserves

Fresh seasonal fruit

CLUBHOUSE BREAKFAST

\$27.50

Fresh seasonal fruit

Assorted pastries

*Scrambled eggs with ham, cheddar cheese
sweet peppers and scallions*

Crisp smoked bacon and maple sausages

Onion and herb potato hash browns

Belgian waffles with warm maple syrup

Vanilla yogurt, cottage cheese and granola

Toast with sweet butter and preserves



\$32.50

DELUXE BREAKFAST BRUNCH

Fresh seasonal fruit

Assorted pastries

Crisp smoked bacon and honey-glazed ham

Classic eggs benedict with hollandaise

Rosemary smashed baby Yukon gold potatoes

Smoked BC salmon and toasted bagels with cream cheese, capers, red onions

Vanilla yogurt, cottage cheese and granola

Belgian waffles with warm maple syrup

All breakfasts are served with chilled fruit juices, freshly brewed regular and decaffeinated coffee and a selection of fine teas

*Minimum 20 guest attendance required, groups less than 20 a \$75 surcharge applies

Catering MENU

Enhance your breakfast

DIM SUM \$7.00
Ha Gow (shrimp dumpling) & Sui Mai (pork and shrimp dumpling)
with Sambal Oelek dipping sauce

FRESH MADE OMELET BUFFET \$8.00
Fresh eggs-chorizo-ham-shrimp-bell peppers-scallions
Tomatoes-mushrooms-grated cheddar cheese

Take a break

COOKIE BREAK: Coffee, teas, and freshly baked cookies and brownies \$6.50

TIM BREAK: Fresh doughnuts, ice cold milk, coffee and teas \$8.50

SMOOTHIE BREAK: Blueberry and mint smoothie, Kale banana apple smoothie
Toasted coconut, sesame seeds, pumpkin seeds, chia seeds \$9.50

a la carte break

Coffee: 10 cup urn (reg or decaf) \$24.00
35 cup urn (reg or decaf) \$59.00
Assorted teas (per bag) \$2.50
Water: Dasani \$2.50
San Pellegrino \$3.00
Boylan Soda \$3.50
Bottled Fruit Juice \$3.50
Assorted fruit and Energy smoothy \$4.50
Chilled fruit juice (pitcher) \$16.00
Granola or candy bars \$2.00
Tortilla chips and salsa (per guest) \$3.00
Individual yogurt (per guest) \$3.00
Selection of whole fruit \$3.00
Freshly baked cookies (doz) \$25.75
Fresh doughnuts (doz) \$20.75

Mini bagels, cream cheese (doz) \$20.00
Assorted squares (doz) \$22.50
French pastries (doz) \$31.00
Bakery assortment (doz) \$31.00



Catering MENU

Chefs salad buffet

\$ 23

Soup du jour

Seasonal greens with assorted dressings

Julienne ham, turkey and diced bacon

Hard-boiled eggs

Cheddar and feta cheese

Fresh tomatoes, cucumber, red onion, carrots, celery, pickled beets

Seasoned croutons

Fresh rolls with sweet butter

Assorted dessert squares

Soup and sandwich buffet

\$ 26

SELECT TWO:

Creamy seafood chowder

Minestrone

Beef barley

Chicken noodle

SELECT TWO:

Creamy potato (grainy Dijon mustard, egg, gherkins)

Traditional Caesar salad

Mixed greens (assorted vinaigrettes)

Spinach salad with goat cheese, shaved red onion and black olives (Sherry Dijon vinaigrette)

Cous Cous salad

Tomato bocconcini (pesto balsamic vinaigrette)



Build Your Own Sandwich:

Assorted rolls and breads

Sliced roast beef, Black Forest ham, brined turkey breast and tuna salad

Sliced cheddar and swiss cheese

Sliced tomato, red onion, lettuce

Gourmet mustards, cranberry sauce, mayonnaise, horseradish

Assorted dessert squares

Freshly brewed regular & decaffeinated coffee and a selection of fine teas included
*Minimum 20 guest attendance required, groups less than 20 a \$75 surcharge applies

Catering MENU

Savoury grill burger buffet

\$ 29

Warm brioche buns and Russian rye with butter
Traditional Caesar salad
Creamy potato salad with grainy Dijon mustard, egg, gherkins
Dijon citrus coleslaw
Grilled beef burgers and chicken breast
Hot corned beef with sauerkraut
Swiss and cheddar cheeses
Lettuce, tomatoes, pickles, onions
Mayonnaise, ketchup, relish, assorted mustards
Savoury kettle chips
Assorted brownies and squares

*Italian lunch buffet**

\$ 29

House made Focaccia with balsamic vinegar and extra virgin olive oil
Traditional Caesar salad
Grilled and marinated vegetables
Tomato bocconcini with pesto balsamic vinaigrette
Minestrone a la Genovese

SELECT TWO:

- Lasagna Bolognese
- Roasted mushroom ravioli (mascarpone cream sauce)
- Prawns with sundried tomatoes and penne (pesto cream sauce)
- Chorizo sausage, caramelized onions, zucchini, spinach, fusilli (spiced tomato basil sauce)
- Three cheese tortellini (rose sauce)
- Fusilli with grilled chicken, sweet peppers, red onions (Cajun cream sauce)
- Baked macaroni (four cheese sauce)
- Spinach and ricotta cannelloni (rose sauce)

Assorted dessert squares
Seasonal fruit platter

Freshly brewed regular & decaffeinated coffee and a selection of fine teas included



Catering MENU

*Deluxe lunch buffet **

\$36

SALADS AND COLD APPETIZERS

Freshly baked rolls with sweet butter

Classic Caesar salad

Kale and feta salad with almonds and a apple cider vinaigrette

Yukon Gold nugget potato salad

European deli platter

Assorted pickles, relishes and savories



HOT ENTREES

Basil scented seasonal vegetables

Herb roasted Yukon Gold nugget potatoes

Penne Primavera (basil tomato sauce)

Steamed Pacific rockfish (sesame, ginger, fresh coriander, soy sauce)

Grilled chicken breast (wild mushroom cream sauce)

DESSERTS

Assorted dessert squares

Seasonal fruit platter

*Superior lunch buffet **

\$40

SALADS AND COLD APPETIZERS

Freshly baked rolls with sweet butter

Classic Caesar salad

German-style potato salad with smoky bacon, sweet peppers, onions (Sherry lemon vinaigrette)

Quinoa salad with roasted zucchini, almonds and feta

Oriental noodle salad, egg noodles, edamame, julienne vegetables (sesame vinaigrette)

Assorted pickles, relishes and savories

HOT ENTREES

Basil scented seasonal vegetables

Sweet corn and pearl onion rice pilaf

Farfalle with alfredo cream sauce and green peas

Roasted wild salmon fillet with a grapefruit and tarragon hollandaise

Slow cooked AAA prime rib sliced and sauced with a thyme au Jus

DESSERTS

Assorted pies with maple whipped cream

Freshly brewed regular & decaffeinated coffee and a selection of fine teas included

*Minimum 20 guest attendance required, groups less than 20 add a \$75 surcharge



Catering MENU

Plated lunch

\$33

APPETIZER

SELECT ONE:

- *Roasted tomato basil soup*
- *Carrot ginger soup*
- *Traditional Caesar salad*
- *Organic Tuscan mixed greens with slivered almonds, shaved red onions (balsamic vinaigrette)*

ENTREE

SELECT ONE:

- *Grilled chicken breast (wild mushroom cream sauce), seasonal vegetables, roasted potatoes*
- *Baked, roasted and grilled vegetable lasagna with garlic toast*
- *Grilled 6oz AAA sirloin steak with sautéed mushrooms, caramelized onions and French fries*
- *Grilled sockeye salmon with strawberry basil salsa, seasonal vegetables, saffron rice pilaf*
- *Oriental crispy chicken stir fry with vegetables, water chestnuts (black bean sauce) on a bed of Jasmine rice*

DESSERT

SELECT ONE:

- *Baked New York style cheese cake with raspberry*
- *Mocha mousse martini*
- *Molten lava cake*



Freshly brewed regular & decaffeinated coffee and a selection of fine teas included

Catering MENU

Platters and presentations

IMPORTED AND DOMESTIC CHEESE with fresh fruit and gourmet crackers

Serves 20 guests at \$105

Serves 50 guests at \$200

Serves 100 guests at \$350

AS SORTED SANDWICH PLATTER: Vegetarian, ham and Swiss cheese, turkey and cranberry sauce, roast beef with horseradish mayo, egg salad, tuna salad

Serves 20 guests at \$90

Serves 50 guests at \$220

Serves 100 guests at \$430

WARM SPINACH AND ARTICHOKE DIP: Spinach and artichoke hearts blended with cream cheese, roasted garlic, smoked applewood cheddar cheese, corn tortilla chips

Serves 20 guests at \$65

Serves 50 guests at \$120

Serves 100 guests at \$195

FRESH VEGETABLE CRUDITES: Fresh seasonal vegetables with ranch dip

Serves 20 guests at \$60

Serves 50 guests at \$125

Serves 100 guests at \$200

FRESH FRUIT PLATTER: Assortment of fresh seasonal fruit

Serves 20 guests at \$80

Serves 50 guests at \$175

Serves 100 guests at \$250

ANTIPASTO PLATTER: Grilled vegetables, kalamata olives, marinated artichoke hearts, salami, calabrese salami, pepperoni, marinated bocconcini, olive tapenade, focaccia, balsamic vinegar and extra virgin olive oil

Serves 50 guests at \$225

Catering MENU

Platters and presentations

BC SMOKED SALMON: Smoked wild sockeye with toasted bagels, dill cream cheese, red onions, capers and horseradish

Serves 50 guests at \$235

FRESH SUSHI MIRROR: Assortment of California rolls, dynamite rolls, salmon, tuna and cucumber maki rolls with wasabi, pickled ginger and soy sauce

Serves 20 guests at \$130

Serves 50 guests at \$265

Serves 100 guests at \$410

POACHED TIGER PRAWNS: Poached in bouillon, served with cocktail sauce and lemon wedges

100 pieces \$220

CHIPS AND SALSA: Corn tortilla chips with salsa fresca

\$3/person

FIESTA SNACK MIX: Spiced nuts and snack mix

Serves 15 guests at \$26/bowl

DESSERT BUFFET: Assortment of cakes, tarts, fresh fruit, French pastries, mini creme caramel (50 guest minimum)

\$10.50/person

*CHOCOLATE FOUNTAIN: Available in either dark or white chocolate, strawberries, pineapple, mini cream puffs and Rice Krispy squares for dipping (50 guest min)
As addition to dessert buffet \$3.75/person*

\$9/person

Catering MENU

Cold hors d'oeuvres

Price listed per dozen (2 doz min)

Tomato bruschetta with fresh basil and parmesan cheese on garlic crostini	\$19
Grape tomato, basil and bocconcini satay	\$20
Oysters on-the-half-shell with mignonette	Market price
California rolls (5 doz min)	\$22
Curried shrimp salad in a papadam cone	\$28
Poached prawns with avocado salsa	\$25
Seared ahi tuna on shrimp crisp with wasabi mayonnaise	\$30
Beef striploin tataki with pea sprouts and ponzu cream	\$32
Spiced Albacore tuna tartare in wonton cups	\$29
Smoked salmon and dill cream tartlet	\$28
Latte mousse in a waffle cone	\$28
Dark chocolate mousse in a chocolate waffle cone	\$28
Grand Marnier macerated strawberries with mint whipped cream tartlet	\$28
Mini orange vanilla creme Brule	\$30
Fresh fruit skewers	\$28

Hot hors d'oeuvres

Price listed per dozen (2 doz min)

Vegetarian spring rolls with plum sauce	\$23
Spinach and feta spanakopita with tzatziki	\$24
Breaded chicken strips with honey-mustard sauce	\$24
Fried chicken gyoza with soy-ginger sauce	\$25
Grilled chicken satay skewers with peanut sauce	\$26
Grilled beef souvlaki with tzatziki sauce	\$29
Salt and pepper chicken wings with spiced ranch dip	\$24
Beef or chicken samosa with tamarind date chutney	\$26
Mini CAB burgers with cheddar and bacon	\$36
Bacon-wrapped scallops with cocktail sauce	\$25
Panko crusted torpedo prawns with sweet chili sauce	\$26
Curried turkey meatballs harissa	\$28
Lamb merguez sausage, roasted pepper and olive on a garlic crostini, drizzled with tzatziki sauce	\$29
Crab and cream cheese croustade	\$32
Seared scallop with an orange and pickled ginger butter sauce	\$35
Prawn fritter with a chipotle lime yogurt dip	\$28
Vegetable pakora with a tamarind date chutney	\$23
Grilled Curried lamb rack chop with red pepper chutney	\$55



Catering MENU

Reception enhancements

PASTA STATION \$14.00

SELECT TWO: Penne • Rotini • Farfalle • Tortellini

SELECT TWO: Marinara • Alfredo • Bolognese • Creamy Pesto

SELECT TWO: Chorizo • Chicken • Meatballs

SELECT ONE: Salmon • Shrimp • Scallops

YUKON GOLD MASHED POTATO STATION \$14.50

Hot and cold toppings for your creamy mashed Yukon Gold potatoes, sautéed portobello mushroom, bacon, smoked salmon, beef stroganoff, pickled tomatoes, scallions, applewood smoked cheddar

STIR FRY STATION \$13.50

Sliced chicken or beef with julienned vegetables in soy-ginger sauce, served with rice

PRAWNS AND SCALLOPS STATION \$15.50

Shrimp and scallops sautéed with star anise, chili and orange sauce

Carvery stations

DIJON MUSTARD & BROWN SUGAR GLAZED HAM \$9.50

Served with assorted mustards and warmed dinner rolls

SOCKEYE SALMON WELLINGTON \$10.50

Served with a remoulade sauce

BUTTERFLIED LEG OF LAMB \$11.00

Served with mint sauce

HERB-RUBBED AAA BEEF STRIPLOIN \$14.00

Served with horseradish mayonnaise, Dijon mustard and warmed dinner rolls



Catering MENU

Italian dinner buffet

\$45

Focaccia with balsamic vinegar and extra virgin olive oil

Traditional Caesar salad

Panzanella salad, grilled vegetables, tomatoes, bocconcini, focaccia (balsamic vinaigrette)

Roma tomatoes, bocconcini, shaved red onion, arugula (pesto vinaigrette)

Minestrone a la Genovese

Chicken parmigiana

Ratatouille of eggplant, zucchini, fennel, sweet peppers, tomatoes

SELECT THREE:

- *Lasagna Bolognese*
- *Spinach ricotta cannelloni*
- *Roasted mushroom ravioli (mascarpone cream sauce)*
- *Prawns with sundried tomatoes and penne (pesto cream sauce)*
- *Chorizo sausage, caramelized onions, zucchini, spinach and fusilli (spiced tomato basil sauce)*
- *Three cheese tortellini (rose sauce)*
- *Fusilli with Grilled chicken, sweet peppers, red onions (Cajun cream sauce)*
- *Baked macaroni (four cheese sauce)*

Tiramisu

Assorted chocolate squares

Seasonal fresh fruit platter

Summer BBQ

\$46

Freshly baked rolls with sweet butter

Traditional Caesar salad

German-style potato salad, smoky bacon, sweet peppers, onions (Sherry lemon vinaigrette)

Panzanella salad, grilled vegetables, tomatoes, bocconcini, focaccia (balsamic vinaigrette)

Carrots and peas or corn-on-the-cob (when available)

Double stuffed baked potatoes with smoky bacon, green onions and sour cream

Baked beans

SELECT TWO:

- *Lemon rosemary rubbed chicken breast*
- *Wild sockeye salmon fillet with roasted tomatillo salsa*
- *Smoked Italian sausages with red pepper relish*
- *6oz AAA Canadian beef sirloin steak*

Seasonal fruit crumble with vanilla ice cream



PLEASE NOTE: All prices are subject to change, applicable sales tax and 18% Club charge

Catering MENU

Deluxe buffet

\$58

SALADS & COLD APPETIZERS

Freshly baked rolls with sweet butter

Traditional Caesar salad

Organic mixed greens, apples, slivered almonds, feta (sherry thyme vinaigrette)

Kale and feta salad with almonds (apple cider vinaigrette)

Creamy potato salad with grainy Dijon mustard, egg, gherkins

Tomato wedges, bocconcini, shaved red onion, arugula (balsamic vinaigrette)

Curried shrimp and chive stuffed eggs

European deli platter

Assorted pickles, relishes and savories

HOT ENTREES

Basil scented seasonal vegetables

Herb roasted baby potatoes with caramelized onion and rosemary

Cajun tomato rice pilaf

Penne Primavera (lightly spiced basil tomato sauce)

Baked Pacific rockfish with mango puree, cucumber and sweet onion salsa

Smoked paprika marinated 10 cut chicken with a citrus chimichurri sauce

Hand carved, slow roasted AAA Baron of beef au jus

DESSERTS

Assorted cakes and tarts

Mini orange vanilla creme caramel

Fresh fruit platter

Freshly brewed regular & decaffeinated coffee and a selection of fine teas included.



Catering MENU

Superior buffet

\$68

SALADS & COLD APPETIZERS

Freshly baked rolls with sweet butter

Traditional Caesar salad

German-style potato salad, smoky bacon, sweet peppers, onions (sherry lemon vinaigrette)

Quinoa salad with roasted zucchini, almonds and feta

Greek Cous Cous salad

Oriental noodle salad, egg noodles, edamame, julienne vegetables (sesame vinaigrette)

Assorted cold seafood platter with poached salmon, BBQ salmon,

Salmon candy, peppered mackerel

European deli platter

Assorted pickles, relishes and savories

HOT ENTREES

Basil scented seasonal vegetables

Roasted garlic mashed Yukon Gold potatoes

Mushroom and caramelized pearl onion rice pilaf

*Farfalle noodles with a mascarpone and thyme
cream sauce, green peas and prosciutto*

*Grilled chicken breast with a roasted sweet pepper,
pineapple and mint salsa*

Roasted salmon fillet with a grapefruit and tarragon hollandaise

Hand carved, slow roasted, spice-rubbed AAA prime rib with au jus



DESSERTS

Assorted cakes and tarts

French pastries

Mini vanilla creme caramel

Mocha mousse cups

Fresh fruit platter

Freshly brewed regular & decaffeinated coffee and a selection of fine teas included.

Catering MENU

Grand Buffet

\$76

Chef Andy Chongs selection of passed hors d' oeuvres

SALADS AND COLD APPETIZERS

Freshly baked rolls with sweet butter

Traditional Caesar salad

Yukon Gold nugget potato salad with sweet peppers, peas, with dill and Dijon mayonnaise

Oriental noodle salad with egg noodles, edamame, julienne vegetables (sesame vinaigrette)

Roasted Beet, goat cheese, spinach salad (raspberry yogurt dressing)

Tomato wedges, bocconcini, shaved red onion, arugula (balsamic vinaigrette)

Grilled marinated vegetables with shaved pecorino cheese

Assorted cold seafood platter with marinated Saltspring Island mussels and Pacific clams,
poached salmon, BBQ salmon, salmon candy, peppered mackerel

European deli platter

Lime, chili, cilantro marinated ceviche

Assorted pickles, relishes and savorys

HOT ENTREES

Asparagus, snap peas, shiitake mushrooms, julienne bell peppers

Creamy horseradish, thyme Yukon Gold potato gratin

Jambalaya rice pilaf, chorizo sausage, chicken, prawns, sweet peppers, and saffron

Spinach ricotta cannelloni (rose sauce)

Chicken breast stuffed with roasted garlic, cream cheese and spinach

Roasted wild sockeye salmon with roasted fennel, cumin and grape tomato relish

Hand carved, whole roasted AAA beef tenderloin with green peppercorn sauce

DESSERTS

Assorted cakes and tarts

French pastries

Mini orange vanilla creme brule

New York cheesecake with fruit coulis

Mocha mousse cups

Fresh fruit platter

Selection of domestic and imported cheese with gourmet crackers



Freshly brewed regular & decaffeinated coffee and a selection of fine teas included.

Catering MENU

Plated three course dinner

APPETIZER

SELECT ONE:

- *Thyme garlic roasted beets, goat cheese, arugula salad (raspberry yogurt dressing)*
- *Tomato bocconcini tower, prosciutto ham, red onion, fresh basil (pesto balsamic vinaigrette)*
- *Butter lettuce salad with roasted peppers, slivered almonds, feta (Dijon sherry vinaigrette)*
- *Mushroom vol au vent: puff pastry with wild and cultivated mushrooms, caramelized onions and thyme in a brandied cream*
- *Traditional Caesar salad: crisp romaine, croutons, parmesan cheese tossed in a creamy, grainy Dijon mustard dressing with bacon bits*
- *Creamy seafood chowder with prawns, scallops, clams and salmon*
- *Seared Dungeness crab and Yukon gold potato cakes with a curried mango aioli* ADD\$3
- *Sautéed White gulf prawns Provencal with grape tomatoes, capers, white wine* ADD\$3
Italian parsley and extra virgin olive oil

ENTREE

SELECT TWO:

- *Roasted grilled vegetable and Yukon Gold potato pave with pesto tomato coulis* \$46
 - *Roasted mushroom ravioli with thyme mascarpone cream* \$42
 - *Oven roasted Queen Charlotte halibut with fresh herbs, grape tomatoes, white wine and extra virgin olive oil (when in season)* \$52
 - *Roasted wild sockeye salmon fillet stuffed with shrimp, fennel and sweet pepper with a lemon, dill and caper cream* \$49
 - *Roasted free-range chicken breast stuffed with pancetta, sage and goat cheese with natural jus* \$50
 - *Chicken parmesan: panko herb crusted chicken breast cutlet topped with a fresh tomato basil sauce and parmesan cheese* \$45
 - *Grilled 10oz CAB New York steak with crispy onions and red wine demi glaze* \$58
 - *Lemon herb Dijon crusted rack of lamb with mint jus* \$60
 - *Slow roasted prime rib and Yorkshire pudding with au jus* \$57
- Only available Fridays and Saturdays OR minimum order of 15*
- *Grilled 6oz CAB filet mignon with crab and bearnaise sauce* \$60



Catering MENU

Plated dinner ...continued

DESSERT

SELECT ONE

- *Chocolate decadence cake with raspberry coulis*
- *Baked New York cheesecake with fruit compote*
- *Mocha mousse martini*
- *Orange rooibos Crème Brule*
- *Warm chocolate lava cake with raspberry coulis*

ENHANCEMENTS

<i>Sorbet: fruit sorbet palate cleanser between 1st & 2nd courses</i>	<i>\$4</i>
<i>Cheese: a selection of domestic and imported cheese with fruit and nuts</i>	<i>\$7</i>
<i>Grilled prawn skewer brushed with extra virgin olive oil and fresh herbs</i>	<i>\$8</i>
<i>Lobster tails</i>	<i>Market Price</i>

Minimum 20 guests, all menus are 3 courses, same meal for all guests, priced per guest includes coffee and tea service.



Catering MENU

From the bar

HIGHBALL

Single	\$5.43
Double	\$8.25
Martini	\$7.59

Russian Standard Vodka

Tanqueray Gin

Bacardi White Rum

Lemon Hart Rum

J&B Scotch

Canadian Club Rye

PREMIUM

Single \$8.71

Double

\$12.28

COCKTAILS

Caesar

Screwdriver

Greyhound

NON ALCOHOLIC BEVERAGES \$2.39

Fountain Pop

Juice

PUNCH (serves 30 guests)

Rum Punch \$95.00

Champagne Punch \$75.00

Non-Alcoholic Fruit Punch \$45.00

DOMESTIC WINE (by the glass) \$6.12

Peller Estates Merlot

Peller Estates Sauvignon Blanc

IMPORT WINE (by the glass) \$7.49

Lindemans Shiraz

Lindemans Chardonnay

DOMESTIC BEER starting at \$5.43

Canadian

Coors Light

MGD

IMPORT BEER starting at \$6.08

Sleemans Honey Brown

Heineken

Stella Artois

Corona

Guinness



Catering MENU

Wine

WHITES

<i>Peller Estates Sauvignon Blanc, BC</i>	\$24
<i>Lindemans Bin 65 Chardonnay, Australia</i>	\$30
<i>Kim Crawford Sauvignon Blanc, New Zealand</i>	\$48
<i>Bollini Pinot Grigio, Italy</i>	\$50
<i>Kettle Valley Gewurztraminer, BC</i>	\$39
<i>BC Sumac Ridge Gewurztraminer, BC</i>	\$35

REDS

<i>Peller Estates Merlot, BC</i>	\$24
<i>Tinhorn Creek Merlot, BC</i>	\$40
<i>Lindemans Bin 50 Shiraz, Australia</i>	\$30
<i>J Lohr Cabernet Sauvignon, California</i>	\$51
<i>Rodney Strong Cabernet Sauvignon, California</i>	\$62

SPARKLING WINES

<i>Cooks Brut, USA</i>	\$32
<i>Mumm Napa Brut Prestige, California</i>	\$55
<i>Moet & Chardon Dom Perignon Champagne, France</i>	\$330



Guidelines **DRESS CODE**



All codes of conduct must be adhered to by everyone entering the Clubhouse.

The use of cellular phones is prohibited everywhere in the Clubhouse, except for the banquet rooms. House phones are available in the Clubhouse for your use.

The following apparel is not allowed anywhere on the premises: rugby pants, tennis shorts, cut-offs, gym shorts, jam shorts, cargo pants or shorts, tank tops, strapless tops, sweatshirts with slogans, numbers and/or offensive illustrations and caps with commercial logos or worn backwards. Denim must be in good repair and without rips or tears, frayed ends or holes.

The General Manager and staff are empowered by the Board of Directors to enforce these Rules and Dress Code. Anyone found contravening these rules will be refused entry to the Clubhouse.

We thank you for your cooperation in passing this information to your guests.

Guidelines Booking



*Once you have decided to hold your private or corporate event at
The Vancouver Golf Club, we offer you the following:*

SECURE YOUR DATE

*We require a signed contract and
a non-refundable \$1,000 minimum deposit.
Both requirements must be fulfilled.*

OUTLINE FOOD & BEVERAGE REQUIREMENTS

MINIMUMS

All Saturdays, as well as Sundays on long weekends

May 1 to September 30

*60 to 100 guests have a minimum spend of \$6,000
100 to 150 guests have a minimum spend of \$8,000
150 to 180 guests have a minimum spend of \$10,000*

October 1 to April 30

*60 to 100 guests have a minimum spend of \$4,000
100 to 150 guests have a minimum spend of \$6,000
150 to 180 guests have a minimum spend of \$8,000*

GUARANTEE ATTENDANCE NUMBERS

Your guaranteed number of guests is required seven days prior to your event

Guidelines Policies



In accordance with the Health and Liquor Board regulations, all food and beverage (with the exception of wedding cakes) must be provided by The Vancouver Golf Club.

A 18% Club charge will be added to all food and beverage served at the function.

GST is levied on all charges including the 18% service charge.

The minimum guaranteed attendance numbers must be made at least seven (7) business days before the function.

A room layout of the banquet room must be provided to the catering department three (3) days prior to the event.

All vendors and guests must depart the banquet rooms at or before the function 'End Time' specified in the contract. Any function exceeding this end time will be subject to an additional \$200/hr labour charge (plus applicable taxes), for any hour or fraction of an hour.

A SOCAN fee of \$63.49 + GST (subject to change without notice) will be charged to all functions that include dancing.

A SOCAN fee of \$31.72 + GST (subject to change without notice) will be charged to all functions that include music but no dancing.

Wedding/Banquets Services

Provided

White table linens
Skirted gift, DJ, cake and guest book tables
Skirting for Head table
Decorating access to banquet facilities at 10am
Round mirror and tea lights (enhance centerpiece)
Table numbers and stands
White linen napkins
Cutlery, dinnerware, glassware
Podium and microphone
Stage for your head table (1.5ft high)
Easels for seating charts
Outdoor patio
Free parking for your guests
Use of our plates and cutlery for your wedding cake service
Designated outside areas for photos

Rentals/Services

LCD Projector/Screen	\$150
10' Screen*	\$25
Flip Chart	\$25
Ice Carvings	Starting at \$250
Wedding Cake Cutting and Service (per person)	\$2
Chair Covers and Sashes (per chair)	\$7.50

*The charge of a screen will be waived when a projector is rented
plus applicable taxes



Room Rates

Presidents Lounge

The Presidents Lounge is our smallest room, it seats up to 32 people. It includes a covered patio overlooking the 1st tee, floor to ceiling windows and a cozy fireplace (510sq ft) \$150



Decksider

Our Decksider room is half our large banquet room. Its suitable for up to 60 for dinner. It has floor to ceiling windows and opens on to our large patio with a spectacular view of the course and the Burnaby skyline (1140sq ft) \$250



Fireside

Our Fireside room is suitable for up to 60 people seated. It has a beautiful fireplace, hardwood floors and floor to ceiling windows with views of the Burnaby skyline (990sq ft) \$250



Coquitlam

The Coquitlam room is our largest room suitable for up to 190 people. Featuring a fireplace, floor to ceiling windows and a large private patio overlooking the golf course and the Burnaby skyline (2130sq ft) \$500

