

# SOCIAL & CORPORATE GATHERINGS at Gallagher's Canyon | 2026





## WELCOME...

Thank you for expressing interest in Gallagher's Canyon Golf Club as a possible venue for your upcoming event. The enclosed package has been designed to give you an understanding of the experience that we can provide to ensure your event is a memorable one.

Situated in picturesque Southeast Kelowna, our beautifully appointed Clubhouse is nestled amongst ponderosa pine forests and offers a truly unique setting for your event. Our commitment is to consistently provide the highest standard of service, the finest and freshest quality of food, in a friendly, relaxed, and elegant setting.

Choose from a wide variety of menu selections that we have detailed in this package, or feel free to request a meeting to plan a spectacular customized menu.

The Canyon Room, our main function space, boasts spectacular mountain and canyon views, as well as a panorama of shimmering city lights. A beautifully covered patio offers a breathtaking vista of the emerald fairways. This room comfortably accommodates up to 150 guests.

Please do not hesitate to contact us to prepare a customized event quote. Thank you for your interest in Gallagher's Canyon and we look forward to working with you.

**Ruthanne Arams**  
Sales, Events, & Marketing Manager  
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## ROOM & SERVICES

### EVENT INFORMATION

Canyon Room rental: maximum capacity of 150 guests

*Bookings include the following:*

- ... Event planning and consultation
- ... All Guest tables and chairs
- ... All extra tables will be dressed in linen colour of choice
- ... Complimentary use of Bluetooth connected 100" & 75" TVs for slideshow presentations (laptop to be supplied by Guest)
- ... Complete table setting with black linen, black napkins, cutlery and glassware
- ... Banquet staff (Servers and Bartenders)
- ... Microphone and podium
- ... All set-up, clean-up of Gallagher's property only

### ROOM DIMENSIONS

Size in feet: 44x48 | Total Square Feet 2075 | Ceiling Height in Feet: 12

*Room is square with floor to ceiling windows on North side overlooking the 1<sup>st</sup> and 9<sup>th</sup> Fairways; blinds on windows.*

### PARKING

On-site parking is available at no charge. There is no problem if guests need to leave their vehicle overnight.

### ROOM SET- UP OPTIONS

- ... Classroom, up to 100
- ... Theatre Style, up to 150
- ... Cocktail Reception, up to 180
- ... Dining (Rounds of 10), up to 150

### TABLE SET- UP AND FLOOR PLAN

We are happy to advise the most suitable number of tables, and guests per tables based on your numbers and requested room set -up. Our Guest tables are 60" rounds and can seat up to 10 guests per table, a typical set- up is 8 guests per table. We will supply you with a layout of the tables/room to assist you with your floor/ seating plan. Floor plan is due no later than 4 days prior, and we have a maximum of 15 tables. We are not responsible for any last minute changes.



## COFFEE BREAK

Unlimited coffee and tea	<b>\$4.5/person</b>
Assorted fresh baked muffins	<b>\$36/dozen</b>
Assorted whole fruit ( <i>apples, oranges, bananas</i> )	<b>\$20/dozen</b>
Fresh baked cookies	<b>\$30/dozen</b>

## BREAKFAST

### BREAKFAST ADD ONS

Mixed berry brioche pudding with Chantilly cream	<b>\$5</b>
Smoked pork belly	<b>\$8</b>
Eggs benedict	<b>\$8</b>
Natural wood smoked salmon	<b>\$8</b>

<b>PLAYER'S CONTINENTAL</b>	<b>\$20</b>
Fresh baked muffins	
Assorted pastries	
Vanilla yogurt with honey roasted granola and fresh berries	
Seasonal whole fruit	
Coffee and tea	

<b>PINNACLE BREAKFAST</b>	<b>\$27</b>
Sourdough toast & fresh baked muffins	
Thick cut bacon	
Crispy potatoes	
Scrambled free range eggs	
Assorted seasonal fruit	
Chilled juices, coffee and tea	

<b>CANYON BREAKFAST</b>	<b>\$32</b>
Fresh baked muffins	
Sourdough toast and preserves	
Thick cut bacon and breakfast sausage	
Crispy potatoes	
Scrambled free range eggs	
BBQ braised beans	
Assorted seasonal fruit	
Chilled juices, coffee and tea	

... *All prices are per person. Minimum 24 people.*  
 ... *Prices quoted in this package are subject to change and do not include taxes and service charges.*



# ON-THE-GO MENU SELECTIONS

\*available for golf groups or on course only

## BREAKFAST

### BREAKFAST SANDWICH **\$13.50**

Bacon, Egg, Hashbrown, Cheddar Cheese, Green Onion, Aioli, BBQ Sauce

*\*vegetarian option available on request*

## LUNCH

*Lunches can be placed on carts or available at the registration table*

### STANDARD **\$18**

Deli Sandwich:

... Roast Beef, *gouda, horseradish aioli*

... Smoked Turkey & Ham, *pickles*

... Spicy Italian salami, *Dijon aioli*

... Tuna Salad, *lettuce, mayo*

... Beef Pastrami, *spicy mustard, pickles*

... Roasted Vegetable, *pesto*

Potato Chips, Chilled Bottle of Water

### PREMIUM **\$23**

Deli Sandwich:

... Roast Beef, *gouda, horseradish aioli*

... Smoked Turkey & Ham, *pickles*

... Spicy Italian salami, *Dijon aioli*

... Tuna Salad, *lettuce, mayo*

... Beef Pastrami, *spicy mustard, pickles*

... Roasted Vegetable, *pesto*

Freshly Baked Cookie, Seasonal Fresh Fruit, Potato Chips, Chilled Bottle of Water

### GRAB AND GO **\$8.50**

Stop in at the refreshment center for a smokie or sandwich.

**ADD CHIPS & DOMESTIC BEER...\$9.75**

**ADD CHIPS & COOLER/CIDER...\$10.75**

**ADD DOMESTIC BEER...ADD \$7.50**

**ADD COOLER/CIDER...ADD \$8.00**



## LIGHTER FARE BUFFETS

### CANYON BURGER **\$30**

Brioche Buns ... *GF buns available... add \$1*  
 House-made BBQ Sauce and Condiments  
 Shred Lettuce, Sliced Tomato, Cheese,  
 Onion and Pickles  
 Canadian Beef Burgers  
*vegetarian and grilled chicken available by  
 request only*  
 Traditional Caesar Salad  
 French Fries

#### ADD DESSERT TO ANY LUNCH BUFFET

Assorted Dessert Bites **\$9**  
 Dessert Jars **\$12**  
*upside-down passionfruit cheesecake,  
 coconut oat crumble, chocolate mousse*  
 Custom Plated Dessert **\$14**

### SOUP & SANDWICH **\$25**

#### SELECT (1) ONE:

Spicy Tomato *(GF)*  
*sour cream and chive*  
 Cream of Cauliflower *(GF)*  
*crispy chickpeas*  
 Chicken and Corn Velouté  
*croutons*  
 Turkish Lentil and Spinach *(GF) (V)*  
*spiced yogurt*

#### SELECT (2) TWO:

Roasted Chicken  
*butter lettuce, chipotle aioli*  
 Beef Pastrami  
*sauerkraut, spicy mustard*  
 Salsiccia Salami  
*pickles, lettuce, honey mustard*  
 Fresh Salad *(V)*  
*Aged cheddar, pickled beet, sprouts, aioli*

*GF bread and buns available...add \$1*

### SOUTHERN BBQ **\$43**

Shaved Vegetable Salad  
*mixed field greens, lemon vinaigrette*  
 Buttermilk Slaw  
*cabbage, carrots, green onion*  
 Roasted Potatoes  
 Corn on the Cobb  
 BBQ Chicken Thigh  
 12-Hour Smoked Beef Brisket  
 House Made BBQ Sauce and Condiments  
 Fresh Baked Corn Bread and Honey Butter

### CHICKEN PARMIGIANA **\$38**

Breaded chicken breast, tomato and basil  
 sauce, melted cheese

#### ACCOMPANIMENT

*Your choice of:*

Traditional Caesar  
 Roasted New Potatoes  
 Garlic toast

#### OR

Creamy Mashed Potatoes  
 Roasted Root Vegetables  
 Garlic toast



## LIGHTER FARE BUFFETS

### LATIN FIESTA

**\$34**

Achiote Pork  
*pineapple salsa*

Fried Cod  
*pico de gallo*

Roasted Sweet Potato and Pumpkin Seed  
*cilantro crema*

Flour Tortillas

Lettuce Cups for GF

Sour Cream, Jalapenos, Olives, Hot Sauce,  
Cheese, Corn Chips and Pico de Gallo Salsa

### THAI INSPIRED

**\$38**

Green Papaya Salad  
*naam jim*

Glass Noodle Salad  
*peanut sauce and cilantro*

Steamed Jasmine Rice

Vegetable Spring Rolls  
*sweet and sour sauce*

Green Chicken Curry  
*green beans, red pepper, carrot and bok choy*

Basil Pork  
*carrots, basil, onion, sweet soy and chili sauce*

### ADD DESSERT TO ANY LUNCH BUFFET

Assorted Dessert Bites **\$9**

Dessert Jars **\$12**  
*upside-down passionfruit cheesecake,  
coconut oat crumble, chocolate mousse*

Custom Plated Dessert **\$14**

### EURO INSPIRED

**\$36**

Bratwurst Sausages  
*hot mustard*

Apple Cider Braised Pork Belly

Pretzels

Buttered Green Beans

Slow Cooked Cabbage  
*bacon and thyme*

Potato Perogies  
*sour cream, green onion*

### SIGNATURE SCHNITZEL

**\$38**

*Chicken or veal with your choice of sauce:  
gravy, pepper gravy, mushroom gravy,  
diane sauce*

*Your choice of accompaniment:*

Traditional Caesar  
Roasted New Potatoes  
Garlic toast

**OR**

Creamy Mashed Potatoes  
Roasted Root Vegetables  
Garlic toast



## PINNACLE BUFFET DINNER

The Pinnacle Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, one protein, desserts, and coffee and tea.

**\$62 PER GUEST**

*All buffets include fresh artisan bread and assorted rolls.*

### **CHARCUTERIE**

*smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette*

### **SALADS**

Shaved Vegetable  
*field greens, lemon vinaigrette (GF)(V)*

Greek  
*tomato, cucumber, feta cheese, balsamic dressing (GF)*

Traditional Caesar  
*romaine lettuce, croutons, parmesan cheese*

### **STARCH & VEGETABLES**

Roasted New Potatoes  
**OR** Potato Puree (GF)

Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

### **MAIN ENTRÉE | select (1) ONE:**

Grilled Chicken Breast  
*smoked paprika sauce (GF)*

Steelhead Trout Fillet  
*sauce vierge (GF)*

Grilled Pork Loin  
*salsa verde (GF)*

Braised Beef...**ADD \$2 PER PERSON**  
*caramelized onion & red wine sauce (GF)*

### **DESSERTS**

Assorted Dessert Bites and Cakes



## CANYON BUFFET DINNER

The Canyon Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, two proteins, desserts, and coffee and tea.

**\$68 PER GUEST**

*All buffets include fresh artisan bread and assorted rolls.*

### **CHARCUTERIE**

*smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette*

### **SALADS**

Shaved Vegetable  
*field greens, lemon vinaigrette (GF)(V)*

Greek  
*tomato, cucumber, feta cheese, balsamic dressing (GF)*

Traditional Caesar  
*romaine lettuce, croutons, parmesan cheese*

### **STARCH & VEGETABLES**

Roasted New Potatoes  
**OR** Potato Puree (GF)

Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

### **MAIN ENTRÉE | select (2) TWO:**

Grilled Chicken Breast  
*smoked paprika sauce (GF)*

Steelhead Trout Fillet  
*sauce vierge (GF)*

Braised Beef  
*caramelized onion & red wine sauce (GF)*

Grilled Pork Loin  
*salsa verde (GF)*

### **DESSERTS**

Assorted Dessert Bites and Cakes



## CARVERY BUFFET DINNER

The Carvery Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, two proteins, a chef-attended carving station, desserts, and coffee and tea.

**FROM \$69 PER GUEST**

*All buffets include fresh artisan bread and assorted rolls.*

### CHARCUTERIE

*smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette*

### SALADS

Shaved Vegetable  
*field greens, lemon vinaigrette (GF)(V)*

Greek  
*tomato, cucumber, feta cheese, balsamic dressing (GF)*

Traditional Caesar  
*romaine lettuce, croutons, parmesan cheese*

### STARCH & VEGETABLES

Roasted New Potatoes  
**OR** Potato Puree (GF)

Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

### MAIN ENTRÉE | select (1) ONE:

Grilled Chicken Breast  
*smoked paprika sauce (GF)*

Steelhead Trout Fillet  
*sauce vierge (GF)*

Braised Beef  
*caramelized onion & red wine sauce (GF)*

Grilled Pork Loin  
*salsa verde (GF)*

### CHEF-ATTENDED CARVERY STATION | select (1) ONE:

Porchetta **\$69pp**  
*salsa verde (GF)*

Roasted Beef Striploin **\$77pp**  
*merlot jus (GF)*

Slow Roasted Prime Rib **MARKET PRICE**  
*wild mushroom jus (GF)*

### DESSERTS

Assorted Dessert Bites and Cakes



## RECEPTION AND BUFFET ADDITIONS

### PLATTERS

*prices per platter based on 25 guests*

<b>Fresh Fruit Display</b>	<b>\$110</b>
<i>seasonal Okanagan fruits and berries, melon, and pineapple</i>	
<b>Vegetable Crudités Platter</b>	<b>\$110</b>
<i>garden fresh vegetable presentation, original buttermilk ranch dip</i>	
<b>Trio of Dips</b>	<b>\$110</b>
<i>hummus, olive tapenade, roasted red pepper &amp; pumpkin seed served with grilled baguette and pita</i>	
<b>Charcuterie Board</b>	<b>\$130</b>
<i>smoked and cured meats, fresh fruit, pickled vegetables baguette</i>	
<b>International and Domestic Cheese Board</b>	<b>\$130</b>
<i>assorted import and domestic cheeses, served with crackers and fruit garnish</i>	
<b>Smoked Salmon Platter</b>	<b>\$155</b>
<i>herbed cream cheese, candied red onions, capers, and pumpernickel</i>	
<b>Dessert Bites Platter</b>	<b>\$110</b>

### LATE NIGHT SNACK

*prices are per person, available from 9pm - 11pm, menus can be customized*

<b>Build-Your-Own Poutine Bar</b>	<b>\$11</b>
<i>Cheese curds, gravy &amp; green onion</i>	
	<b>\$4/guest</b>
<i>add pulled chicken or pork</i>	
<b>Tacos</b>	<b>\$14</b>
<i>pulled pork or chicken tacos served with slaw and condiments</i>	
<b>Slider Station</b>	<b>\$14</b>
<i>Beef or crispy chicken</i>	
<b>Pizza</b>	<b>\$22/pizza</b>
<i>capocollo ham, chili, fresh mozzarella</i>	
<i>salami, arugula, shaved Grana Padano, honey</i>	
<i>mushroom, spinach, feta</i>	
<i>prawn, lemon oil, black pepper</i>	
<i>chicken pesto, caramelized onion, goat cheese</i>	
<b>Real Deal Aussie Meat Pies</b>	<b>\$110/dozen</b>
<i>Chef selected Aussie hand pies</i>	
<b>Pepper Steak</b>	
<b>Steak &amp; Gravy</b>	
<b>Chicken Curry</b>	
<b>Vegan Chili</b>	





## CANAPÉS

*Selections are priced per dozen, minimum 3 per selection*

### COLD

- Hummus (V)**  
*dukkha, grilled baguette*
- Seared Albacore Tuna (GF)**  
*wasabi mayo*
- Deviled Eggs (GF)(V)**  
*paprika*
- Prawn & Cod Ceviche**  
*corn crisp, cilantro*
- Chicken Pate**  
*honey, thyme, crostini*
- Tomato Basil Bocconcini Skewer (V)**  
*balsamic reduction*

*GF — Gluten Free V—Vegetarian*

### WARM

- \$47 Mini Pork & Beef Sausage Rolls** **\$50**  
*house made ketchup*
- \$50 Vegetable Pakora (V)** **\$47**  
*cilantro & mint chutney*
- \$47 Coconut Breaded Prawns** **\$51**  
*thai chili sauce*
- \$51 Lamb Kofta Balls** **\$51**  
*tzatziki & olive oil*
- \$51 Spinach & Goat Cheese Arancini** **\$48**  
*tomato jam*
- \$48 Southern Fried Chicken** **\$50**  
*hot sauce*
- Grilled Cheese** **\$47**  
*apple mostarda*



### CHEF'S NOTE

*A general guide to canapes quantities required is as follows*

- 3-4 pieces per person = short reception, dinner to follow immediately
- 4-8 pieces per person = longer reception, dinner to follow a little later
- 8-12 pieces per person = heavy reception or light dinner
- 12-16 pieces per person = dinner



## BAR & WINE SERVICE

Gallagher's Canyon offers an excellent selection of beer, wine and spirits. Ask for our current menu and price list.

### **Hosted Bar**

The host agrees to pay for drinks according to the current menu prices

### **Ticketed Bar**

Guests may be provided with a predetermined number of drink tickets. Host agrees to pay for tickets redeemed, at menu prices.

### **Non-Hosted Bar**

Guests purchase beverages individually. All methods of payment accepted, debit, credit or cash. Tabs are to be settled individually before departure.

### **Limited Hosted Bar**

The host agrees to pay for specific drinks according to current menu prices.

## Additional Beverage Options

### **Unlimited non-alcoholic package**

Includes juice, pop, coffee, tea and limited menu of mocktails

### **Alcoholic and non-alcoholic punch**

Ask about our current selections

### **Wine & Champagne**

Elevate your banquet or corporate event with our wine and champagne package. Start the evening with a champagne toast to celebrate your team's success or mark a special occasion. During dinner, choose between bottled wine placed at each table or wine poured for your guests for a more personalized touch. Our selection of fine wines and sparkling options is designed to complement your menu and add a touch of sophistication to your event.



## TERMS & CONDITIONS

1. Gallagher's Canyon Golf Club is not responsible for any lost, stolen or damaged items or any personal injuries prior to, during, or following your event. You are welcome to bring in family heirloom china or rental merchandise, however, Gallagher's Canyon does not assume liability should anything be damaged or misplaced in the normal course of business.
2. The Client of the event will be held responsible for all damages to property or personal injuries incurred by him/her, his/her guests or outside sub-contracted suppliers hired or working on behalf of the client (i.e. bands, speakers, decorators, DJ, etc.). All repair costs plus a service charge of \$200/damaged area will be added to the final bill.
3. There is a fee associated with having a dance, the SOCAN Music License Fee + re-sound tariff is \$90.12 + taxes.
4. Bookings require a \$500 non-refundable booking fee to confirm the function. This booking fee will be applied towards your final invoice. Cancellations made within 60 days of the event date will be charged 50% of the total estimated cost of your event.
5. All requirements and menus must be finalized a minimum of three [3] weeks in advance.
6. Due to licensing requirements and quality control issues, no food or beverage will be permitted to be brought in or taken off the premises.
7. The Club reserves the right to modify the menu only when certain food or wine items are unavailable. These items will be substituted with items of equal or greater value.
8. Corkage functions are respectfully declined.
9. The Event Coordinator must be notified of all equipment, decorations, and items being delivered to arrange times for access. All \$100 storage fee will be charged for any items not removed from the premises at the end of the event.
10. Outside alcohol is not permitted. All alcohol is to be provided by Gallagher's Canyon Golf Club. Alcohol service must end by 12:00 am, music to stop by 12:30 am and clubhouse to be vacated by 1:00 am
11. The use of confetti and glitter is prohibited inside or outside the Clubhouse. The use of nails, staples, glue or any like substance is not permitted on any walls, doors, ceiling or furniture.
12. All contracted events will incur a 18% automatic surcharge.
13. 5% Goods & Services Tax (GST) will be applied. If liquor is part of the event, a 10% Liquor Tax will also apply. All applicable taxes are subject to change based on Federal and/or Provincial tax laws.
14. Guaranteed number of guests is required 7 days prior to your event. This number may not decrease. Final billing will be based on the final guaranteed number or actual number of guests, whichever is higher.
15. Please Note: a credit card is required along with a signed contract upon booking. 80% of pre-payment of your event is required 7 days before your event, this payment is based on your guaranteed number of guests.
16. Catering Prices are guaranteed three (3) months prior to your event.
17. Terms and conditions are subject to change without notice.