

# *Holiday Events*

at Gallagher's Canyon | 2011





# Welcome

Thank you for your interest in Gallagher's Canyon Golf & Country Club for your upcoming event.

Our beautifully appointed clubhouse is nestled among ponderosa pine forests and offers a truly unique setting for your function. Our commitment to you is to consistently provide the highest standard of service, the finest & freshest quality food in a friendly, relaxed and elegant setting.

Our Chef uses the freshest of Okanagan fruits and vegetables, the highest quality meats and seafood. Choose from a wide variety of menu selections from our banquet menus or meet with our Chef and plan a spectacular customized menu.

We welcome you and look forward to making your event a most memorable one.

## Leah Zimmermann

**Sales & Events Coordinator**

[lzimmermann@golfbc.com](mailto:lzimmermann@golfbc.com)

250.861.4240

*"Looking forward to bringing back this year's Christmas party, the food alone has everyone really anticipating the event. "*  
*~ W. Waller*



# Banquet Services

## BANQUET SERVICES

- ... Bar area with a rock fireplace, ideal for group photos
- ... Event planning and consultation
- ... Professional bartenders and service staff
- ... Customized menus available
- ... Christmas tree and festive décor
- ... Room capacity is 140 guests with a dance floor

## COMPLIMENTARY SERVICES

- ... Podium and microphone
- ... P/A system
- ... Photography areas
- ... Parking
- ... Dance Floor

## GUEST TABLES

Each diner will enjoy the view of a complimentary seasonal centerpiece, along with votives (*if required*). Conveners will be asked if they prefer black or wine table linens to compliment the white linen napkins and full table set.

## BAR SERVICE

To complement our Chef's creations, we offer an extensive wine list, featuring the fine wines of our Okanagan Valley, as well as imported products for your guests' enjoyment. Corkage functions are respectfully declined. We are licensed to provide refreshment service until 12:00 midnight and the premises must be vacated by 1:00 am. We offer a variety of options to suit your budget Cash, Toonie, drink tickets, please ask us for details.

## DANCING

After dinner, you are welcome to hire a band or a DJ for the evening as only background dinner music is provided. You are to contract your music services yourself. There is a SOCAN Music License for \$62.13 if you wish to have dancing at your event. Use of the built in dance floor included.

## CONFIRMATION REQUIREMENT

To confirm your event and secure your date, we require a non-refundable deposit of \$250.00 to guarantee your space.

## AV SERVICES

An LCD screen and projector are available for slideshows or PowerPoint presentations at \$50.00. Outside rentals may be brought in, please notify our events team of drop off and pick up times.

## ROOM RENTALS

Room Rental is \$500.00 Friday-Saturday. \$250.00 Sunday-Thursday. Minimum number of 50 guests for Saturday bookings.



# Winter Wonderland Buffet

## COCKTAIL HOUR

Smoked Salmon  
*dilled cream cheese and pumpernickel*

Chilled Tiger Prawns  
*cocktail sauce*

Varietal Tomato and Onion  
*basil vinaigrette*

Premium Cheese and Smoked Deli Meats

Marinated Grilled Vegetable Antipasti  
*assorted crackers, pickles, cocktail onions, pickled beets and olives*

Fresh Vegetable Crudités  
*original ranch dip*

## ON TABLES

Artisan Bread with Herb Butter

## SALADS

Artisan Greens  
*original dressings and herb croutons*

Jonah Crab and Mushroom Salad

Greek Salad with Feta Cheese

Sweet Potato Salad

## HOT ITEMS

Roast Turkey  
*apple-sage dressing*

Choose  
one Carved  
Item from  
the following  
selections:

Carved Slow Roasted Prime Rib of Beef  
*yorkshire pudding*

Carved Beef Wellington

Choose two  
Entrées from  
the following  
selections:

Four Peppered Halibut  
*lime beurre blanc*

Braided Salmon  
*gewürztraminer sauce*

Wild Mushroom Chicken Breasts

Maple Glazed Ham

## ACCOMPANIMENTS

Roast Garlic Mashed Potatoes

Chef's Garden Vegetables

Turkey Gravy, Merlot Demi-Glaze and Cranberry Sauce

## DESSERTS

Chef's Assortment of Dessert Squares

Premium Pies, Cakes and Chocolate Mousse

Chef's Tiramisu

Fresh Fruit Presentation and Chocolate Dipped Strawberries

Spiced Pumpkin Pie

### SPICE IT UP *(minimum order of 24 guests)*

Spiced Rum and Eggnog Punch ... from \$3.00 per person

Festive Non-Alcoholic Punch ... \$1.50 per person  
*fruit juices, soda, cranberries*

**\$59** per person

Minimum 24 guests

Prices subject to taxes and service charges



# Silver Bells Buffet

## ON TABLES

Artisan Bread with Herb Butter  
*placed on tables*

## SALADS

Artisan Greens  
*original dressings and herb croutons*

Sweet Potato Salad

Tomato Bocconcini Salad with Basil

Asian Noodle Salad

Caesar Salad  
*herb croutons and asiago*

Grilled Vegetable Antipasti  
*fresh herbs*

Choose one  
Entrées from  
the following  
selections:

## HOT SELECTIONS

Chef Attended Roast Beef  
*merlot demi glaze*

Roast Turkey  
*apple-sage dressing*

Braided Salmon  
*gewürztraminer sauce*

Wild Mushroom Chicken Breasts

Vegetarian Lasagna

Pork Loin Chop  
*shiitake mushroom and peppercorn sauce*

Lasagna Bolognese

Broccoli and Cheese Stuffed Sole

Maple Glazed Ham

... Add an additional entrée \$3 per person

## ACCOMPANIMENTS

Roast Garlic Mashed Potatoes and Chef's Garden Vegetables

Turkey Gravy, Merlot Demi-Glaze and Cranberry Sauce

Deli Olives and Pickles

## DESSERT

Chef's Assortment of Dessert Squares, Pies and Cakes

Vanilla Cream Profiteroles

Chef's Dessert Sauces and Whipped Cream

Fresh Fruit and Berry Presentation

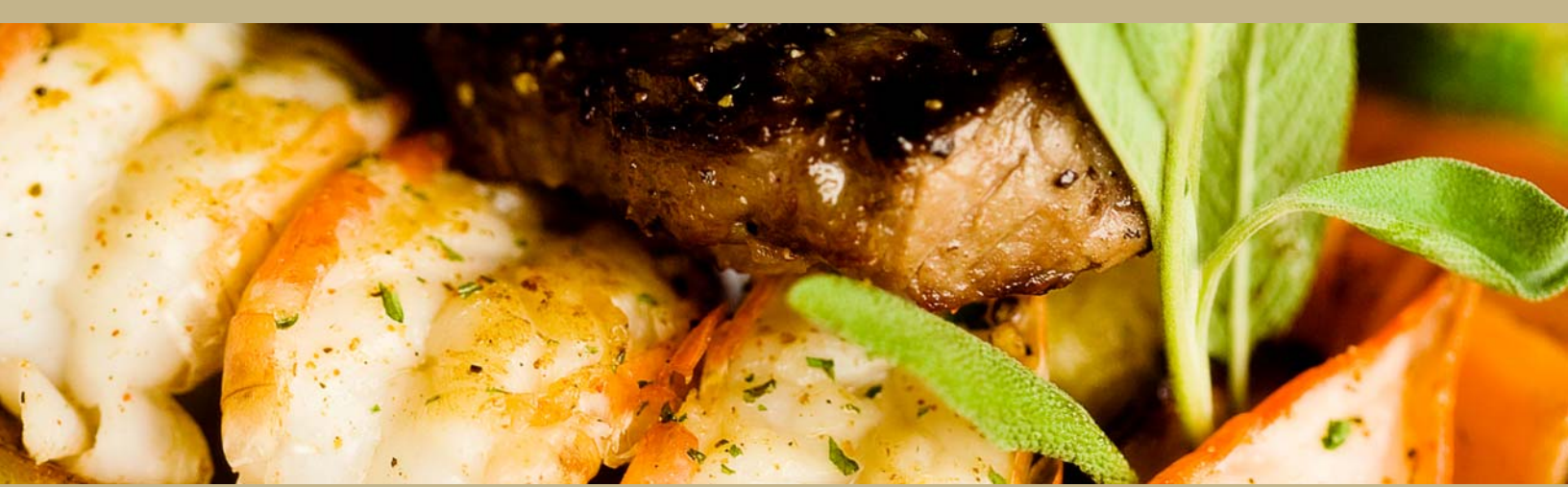
**\$39** per person

Minimum 24 guests. Prices subject to taxes and service charges

### SPICE IT UP *(minimum order of 24 guests)*

Spiced Rum and Eggnog Punch ... *from \$3.00 per person*

Festive Non-Alcoholic Punch ... *\$1.50 per person*  
*fruit juices, soda, cranberries*



# Sleigh Ride Buffet

## SALADS

Fresh Dinner Rolls  
*buttercups*

## SALADS

Artisan Greens  
*original dressings and herb croutons*

Sweet Potato Salad

Tomato Bocconcini Salad with Basil

Asian Noodle Salad

Fresh Vegetable Presentation  
*original ranch dip*

Deli Olives and Pickles

Choose one  
Entrées from  
the following  
selections:

## HOT SELECTIONS

Roast Turkey  
*apple-sage dressing*

Broccoli and Cheese Stuffed Sole

Pork Loin Chops  
*shiitake mushrooms and peppercorn sauce*

Lasagna Bolognese

Wild Mushroom Chicken Breasts

Braided Salmon  
*gewürztraminer sauce*

Vegetarian Lasagna

Maple Glazed Ham

... Add an additional entrée \$3 per person

## ACCOMPANIMENTS

Roast Garlic Mashed Potatoes

Chef's Garden Vegetables

Turkey Gravy, Cranberry Sauce

## DESSERT

Chef's Assortment of Dessert Squares

Vanilla Cream Profiteroles

Fresh Fruit and Berry Presentation

Chef's Dessert Sauces and Whipped Cream

**\$36** per person

Minimum 24 guests

Prices subject to taxes and service charges

**SPICE IT UP** (*minimum order of 24 guests*)

Spiced Rum and Eggnog Punch ... *from \$3.00 per person*

Festive Non-Alcoholic Punch ... *\$1.50 per person*  
*fruit juices, soda, cranberries*



# Okanagan Valley Plated Dinner

## STARTERS

Caesar Salad  
*asiago crustini*

Spiced Black Bean Soup  
*lime crème fraiche*

Spinach Salad  
*bacon, egg, pine nuts and basil vinaigrette*

Mountain Salad  
*smoked salmon and honey lime dressing*

Chicken Satays  
*peanut sauce and candied peppers*

Potato and Leek Soup  
*brie on brioche*

Two Courses            \$32

Three Courses         \$36

Four Courses          \$39

*"The exceptional service and the incredible food at Gallagher's Canyon stands out far beyond any other venue I have been to."  
~ Urban Systems Christmas Party*

## ENTRÉES

*Chef will make two Entrées available for your group served with Chef's vegetables & your choice of rice or potatoes*

Roast Turkey  
*apple-sage dressing and turkey gravy*

New York Steak  
*brandied peppercorn sauce*

Charbroiled Salmon Fillet  
*fresh basil pesto*

Grilled Lamb Chops  
*minted demi-glaze*

Seafood Stuffed Chicken Breast  
*roasted red pepper cream*

Four Peppered Halibut  
*lime beurre blanc*

Pork Tenderloin Medallions  
*dijon shiitake mushroom glaze*

## DESSERTS

Triple Chocolate Tiger Cake  
*vanilla crème anglaise*

Profiteroles  
*triple berry sauce, whipped cream*

New York Cheesecake  
*blackberry glaze*

Black Forest Cake  
*sour cherry kirsch sauce*

Lemon Cream Shortcake  
*raspberry coulis*

Spiced Pumpkin Pie  
*vanilla bean whip*



# Chef's Holiday Brunch Buffet

Assorted Rolls and Buttercups

Fresh Muffins, Breads and Croissants

## SALADS

Artisan Greens

*original dressings and herb croutons*

Asian Noodle Salad

## PLATTERS

Fresh Vegetable Presentation

*original ranch dip*

Deli Olives and Pickles

Domestic Cheese Platter

*served with crackers*

Assorted Deli Meats

## BREAKFAST SELECTIONS

French Toast

*maple syrup*

Sausage Links and Crisp Bacon

Eggs Benedict

Scrambled Eggs

*onions and peppers*

Mini Fluffy Pancakes

## LUNCHEON SELECTIONS

Roast Turkey

*apple - sage dressing*

Maple Glazed Ham Slices

Sole Almondine

*green beans*

Lasagna Bolognese

Wild Mushroom Chicken Breasts

Braided Salmon

*gewürztraminer sauce*

Vegetarian Lasagna

Choose one  
Entrée from  
the following  
selections:

## ACCOMPANIMENTS

Roasted Nugget Potatoes and Chef's Garden Vegetables

Turkey Gravy and Cranberry Sauce

## DESSERTS

Chef's Assortment of Dessert Squares

Fresh Fruit Presentation

## BEVERAGES

Glass of Champagne and Fresh Orange Juice (*for guests over 19 years of age*)

Chilled Fruit Juices, Coffee and Tea

**\$29** per person

Minimum 24 guests. Prices subject to taxes and service charges



# Reception & Banquet Additions

## CANYON PLATTERS *prices per 40-50 guests*

<b>Fresh Fruit Display</b> <i>seasonal okanagan fruits and berries, melon and pineapple</i>	<b>\$55</b>
<b>Vegetable Crudités Platter</b> <i>garden fresh vegetable presentation, original buttermilk ranch dip</i>	<b>\$45</b>
<b>European Deli Meat Presentation</b> <i>smoked and cured deli meats, french and german mustard</i>	<b>\$70</b>
<b>Artistic Cheese Display</b> <i>import and domestic varieties, fancy crackers and grapes</i>	<b>\$90</b>
<b>Sourdough Bread Bowl</b> <i>stuffed with cream cheese spinach dip, served with artisan bread</i>	<b>\$85</b>
<b>Meatballs</b> <i>teriyaki Glazed</i>	<b>\$90</b>
<b>Smoked Salmon Platter</b> <i>herbed cream cheese, candied red onions, capers and pumpnickel</i>	<b>\$165</b>
<b>Sushi Display</b> <i>spicy tuna and california rolls with pink ginger, wasabi and soya</i>	<b>\$140</b>
<b>Poached Tiger Prawn Mirror</b> <i>chipotle mango relish traditional cocktail sauce</i>	<b>\$185</b>
<b>Cilantro Ginger Marinated Mussels</b>	<b>\$95</b>
<b>Fresh Shucked Oysters on the Half Shell</b>	<b>\$150</b>
<b>Classic Munchie Platter</b> <i>chicken wings, dry ribs, nann pita and tzatziki, spring rolls, onion rings and sweet potato fries</i>	<b>\$140</b>

## CHILLED APPETIZERS *prices per dozen, minimum order 2 dozen*

<b>Nigiri Sushi</b> <i>pickled pink ginger, wasabi and soya sauce</i>	<b>\$24</b>
<b>Southwestern Sushi Rolls</b> <i>smoked salmon, avocado cream cheese, cucumber and scallion</i>	<b>\$22</b>
<b>Wonton Crisps</b> <i>wonton cup with your choice of filling:</i> <b>\$24</b> ... mirin chicken, soy glaze and black sesame seeds ... dilled seafood and cream cheese ... red thai curry chicken with coconut	
<b>Deville Eggs</b> <i>dijon and horseradish</i>	<b>\$18</b>

## HOT APPETIZERS *prices per dozen, minimum order 2 dozen*

<b>Mini Quiche Tartlettes</b> <i>with your choice of filling:</i> <b>\$24</b> ... caramelized onions, caraway and goat cheese ... baby shrimp, dill, cheddar and feta cheese ... Smoked salmon and capers	
<b>Spanikopita</b> <i>spinach, feta cheese and tzatziki</i>	<b>\$24</b>
<b>Teriyaki Beef Wrapped Asparagus</b>	<b>\$20</b>
<b>Chicken Satay</b> <i>peanut sauce</i>	<b>\$22</b>
<b>Vegetarian Spring Rolls</b> <i>with sweet chili sauce</i>	<b>\$16</b>
<b>Chicken Wings</b> <i>celery, blue cheese dip</i>	<b>\$16</b>
<b>Jumbo Stuffed Mushroom Caps</b> <i>stuffed with dilled cream cheese and baby shrimp</i>	<b>\$22</b>
<b>Salsa Fresca Crustini's with Feta Cheese</b>	<b>\$20</b>
<b>Flatbread Pizzas</b> <i>6 to choose from</i>	<b>\$20</b>



# Banquet Beverage Selections

## BAR BEVERAGES *prices include tax*

### LIQUOR

Bar Brands	\$5.50
Premium Brands	\$6.25
Ultra Premium	\$8.00
Coffee Drinks	\$6.25
Martinis	\$8.25

### BEER

Domestic	\$5.75
Import	\$6.75

### CIDER / COOLER

Ciders & Wine	\$5.75
Liquor	\$7.00

### NON-ALCOHOLIC BEVERAGES

Pop	\$2.25
Juice	\$2.50
Virgin Cocktails	\$3.50
Non-Alcoholic Beer	\$4.00
Non-Alcoholic Sparking Ciders <i>applescence pear, peach, apple, cranberry</i>	\$14.00

### PUNCH

Alcoholic	\$75.00 4 Litres
Non-Alcoholic	\$45.00 4 Litres

## WINES *prices exclude tax*

### BOTTLED WHITES

Calona Pinot Gris	\$27.00
Peller Estates Family Series Sauvignon Blanc	\$27.00
Jackson Triggs Sauvignon Blanc	\$31.00
Red Rooster Pinot Blanc	\$31.00
Sandhill Pinot Gris	\$39.00
Hester Creek Trebiano	\$42.00

### BOTTLED REDS

Calona Artist Series Cabernet Merlot	\$27.00
Peller Estates Family Series Merlot	\$27.00
Jackson Triggs Cabernet Sauvignon	\$31.00
McLarens on the Lake Shiraz	\$31.00
Sandhill Cabernet Merlot	\$34.00
Hester Creek Merlot	\$39.00

### ROSÉS

Sumac Ridge Cellar Selections Rosé	\$27.00
Sandhill Rosé	\$39.00

### SPARKLING WINES

La Scala Spumante	\$18.00
Banrock Station Sparkling Chardonnay	\$29.00
Sumac Ridge Steller's Jay Brut	\$53.00

Prices quoted in this package are subject to change and include 12% HST. Prices are subject to a 15% service charge.



# Recommended Vendors

## CAKES & CUPCAKES

Sweet Art Cakes (Sarah Lindsay)	250.718.3454	<a href="mailto:sweetartcakes@shaw.ca">sweetartcakes@shaw.ca</a>   <a href="http://www.sweetartcakeskelowna.ca">www.sweetartcakeskelowna.ca</a>
Sugar Sweet Cupcakes (Lindsay)	250.864.3454	<a href="mailto:lindsay@sugarsweetcupcakes.com">lindsay@sugarsweetcupcakes.com</a>   <a href="http://www.sugarsweetcupcakes.com">www.sugarsweetcupcakes.com</a>
Cupcasions	250.860.3690	<a href="http://www.cupcasions.com">www.cupcasions.com</a>

## DJ SERVICES

DJ Haymaker (Jeff Hay)	250.764.1969	<a href="mailto:jeff@djaymaker.com">jeff@djaymaker.com</a>   <a href="http://www.djaymaker.com">www.djaymaker.com</a>
Hallstrom Music (Jayme Hallstrom)	250.376.6833	<a href="mailto:jayme@hallstrommusic.com">jayme@hallstrommusic.com</a>   <a href="http://www.hallstrommusic.com">www.hallstrommusic.com</a>

## DRY CLEANING

Eco-Clean Cleaning Centre	250.762.2879	<a href="http://www.eco-clean.ca">www.eco-clean.ca</a>
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## FLORAL

Creations By Mom & Me	250.860.8165	<a href="mailto:info@momandmeflowers.com">info@momandmeflowers.com</a>   <a href="http://www.momandmeflowers.com">www.momandmeflowers.com</a>
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## HAIR SALONS & SPAS

Mirror Mirror Salon & Spa	250.860.8727	<a href="http://www.mirrormirrorsalonspa.com">www.mirrormirrorsalonspa.com</a>
Vanity Salon (Jineen Roessler)	250.860.7000	
Gables Hair Studio (Paula Brownlee)	250.868.1113	

## PHOTOGRAPHERS

Keylight Photography (Ashley Campbell)	250.306.2517	<a href="mailto:info@keylightphotography.ca">info@keylightphotography.ca</a>   <a href="http://www.keylightphotography.ca">www.keylightphotography.ca</a>
Gauthier Photography (Sarah Gauthier)	250.494.5365	<a href="mailto:sarah@photoandvideo.ca">sarah@photoandvideo.ca</a>   <a href="http://www.gauthierphotography.ca">www.gauthierphotography.ca</a>
Rhea Taylor Photography (Rhea Taylor)	250.765.3466	<a href="mailto:info@rheataylorphotography.com">info@rheataylorphotography.com</a>   <a href="http://www.rheataylorphotography.com">www.rheataylorphotography.com</a>
Adrian Photography	250.863.0176	<a href="mailto:info@adrianphotography.ca">info@adrianphotography.ca</a>   <a href="http://www.adrianphotography.ca">www.adrianphotography.ca</a>

## RENTALS & DÉCOR

All Occasions Party & Casino Rentals	250.763.8687	<a href="mailto:alloccasions@telus.net">alloccasions@telus.net</a>   <a href="http://www.alloccasionspartyrent.com">www.alloccasionspartyrent.com</a>
Flair Décor & More (Hali)	250.317.0713	<a href="mailto:info@flairchaircovers.com">info@flairchaircovers.com</a>
Sweet Beginnings (Melissa Chanasyk)	250.309.9388	<a href="mailto:melissa@asweetbeginning.com">melissa@asweetbeginning.com</a>   <a href="http://www.asweetbeginning.com">www.asweetbeginning.com</a>

## TRANSPORTATION SERVICES

Sun Valley Limousine	250.863.8882	<a href="http://www.sunvalleylimousine.com">www.sunvalleylimousine.com</a>
Kelowna Shuttle	250.448.5670	<a href="http://www.kelownashuttle.com">www.kelownashuttle.com</a>

# Terms & Conditions

1. The host is responsible for all guests and any damages that may occur to Gallagher's Canyon property.
2. Gallagher's Canyon Golf and Country Club assumes no responsibility for any individual property damage or bodily injuries incurred while at the Club.
3. A \$500.00 room rental fee will be charged for all Friday-Saturday functions. \$250.00 Sunday-Thursday
4. There is a fee associated with having a dance, the SOCAN Music License Fee of \$62.13.
5. Bookings require a \$250.00 deposit to confirm the function. Deposits are refundable only if it can be re-booked.
6. All requirements and menus must be finalized a minimum of three weeks in advance.
7. No food or beverage will be permitted to be brought in or taken off the premises.
8. 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.
9. Corkage functions are respectively declined.
10. The Event Coordinator must be notified of all equipment, decorations etc., being provided to arrange times for access.
11. 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. All items left longer than 24 hours after event are subject to a \$100.00 storage fee.
12. Clubhouse to be vacated by 1:00 am.
13. The use of confetti is prohibited inside or outside the Clubhouse.
14. 12% Harmonized Sales Tax (HST) applies to all prices, goods & services. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
15. Please Note: 100% pre-payment of your event is required two weeks prior to your event along with a signed contract. This payment is based on your low confirmed number of guests (Food & Beverage). All accounts not paid after 30 days will be subject to a 3% late fee.
16. Guaranteed number is required 96 hours prior to your event. This number may not decrease. Failure to provide a guaranteed number will result in a charge for the estimated number or actual in attendance, whichever is higher.

## Notes:

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