

Meetings & Banquets

at Mayfair Lakes

Banquets

2010



Mayfair Lakes
GOLF & COUNTRY CLUB

partner **GolfBC** group

Welcome

Thank you for your interest in Mayfair Lakes Golf & Country Club!

Since our opening in 1989, we have earned a reputation for excellent food and great service. By continually improving our product and services, and exceeding the high standards that our guests have come to expect, we wish to grow and build upon this success.



With tremendous pride, we offer the following collection of our favourite menus. Tried and true, they are guaranteed to delight you and your guests. For a more unique meal, our chef would be pleased to work with you to create a menu perfectly tailored for your special event.

We offer three function rooms which can accommodate groups of 8 to 200. Our Boardroom can accommodate up to 8 people sitting around a large oval table. Our Lakeside Grill with adjoining patio can accommodate groups up to 90 overlooking the spectacular North Shore mountains; and our Greenside Room with adjoining patio can accommodate groups up to 200 overlooking our championship 18 hole golf course.



Let our event co-ordinators take the hassle and worries out of planning of your event. We listen carefully, discuss your ideas, and execute the details to ensure you and your guest's expectations have been clearly exceeded.

We look forward to the opportunity to host your event in 2010!

Best Regards,



Maggie Cheung

Sales & Events Coordinator

604.276.0585 ext 118

mcheung@golfbc.com

Rachel Kent

Sales and Events Manager

604.276.0585 ext 121

rkent@golfbc.com

Corporate Meetings & Luncheons

COFFEE BREAKS

Freshly Brewed Coffee/Tea (per 12 cup thermos)	\$17.00
Freshly Brewed Coffee/Tea (per 85 cup urn)	\$105.00
Fresh Orange Juice (per pitcher)	\$18.00
Assorted Soft Drinks (per bottle)	\$2.25
Assorted Juices (per bottle)	\$2.79
Homemade Jumbo Cookies (dozen)	\$21.00
Assorted Freshly Baked Muffins (dozen)	\$25.00
Assorted Danishes (dozen)	\$28.00
Assorted Bagels with a Variety of Cream Cheeses (dozen)	\$27.00
Assorted Dessert Bars and Squares (dozen)	\$26.00
Cheese and Berry Scones with Whipped Butter (dozen)	\$25.00
Cakes (14 pieces)	\$37.00

PLATTERS Suitable for 50 guests

Fresh Vegetable Crudités	\$95.00
Fresh Sliced Fruit Display	\$150.00
Antipasto Platter	\$195.00
<i>Roasted and grilled vegetables, assorted meats & cheeses, assorted pickles and olives, marinated mushrooms and artichokes, served with breads and crackers and drizzled with olive oil and balsamic reduction</i>	
Canadian & European Cheese Selection with Assorted Crackers	\$195.00
<i>Edam, gouda, blue cheese, havarti, aged cheddar, swiss and camembert</i>	
Selection of European Cold Cuts	\$175.00
<i>Capicola, salami, smoked turkey, black forest ham, mortadella bologna garnished with pickles and olives</i>	
Sashimi Platter	\$275.00
<i>Wild Sockeye Salmon and Ahi Tuna served with Wasabi, Pickled Ginger, and Soya Sauce</i>	
Steamed BC Salmon Platter Chilled & Served with Pesto Aioli	\$175.00
Assorted Cocktail and Finger Sandwiches	\$135.00
Deluxe Maki Tray - 30 Large California Rolls, 60 Nori Rolls	\$175.00 - 90 pieces
Assorted Sushi Tray	\$195.00 - 100 pieces
Nuts or Pretzels	\$15.00 per bowl
Tortilla Chips with Fresh Cut Salsa	\$20.00
Add Sour Cream	\$13.00
Add Guacamole	\$15.00

Corporate Meetings & Luncheons

HORS D'OEUVRES (50 pieces each)

Hot Selections

Sundried Tomato, Spinach and Feta Tartlets

\$80 per Selection

Grilled Chicken Skewers with Spicy Peanut Dipping Sauce

Bruschetta

Mini Cheese Quiche

Spring Rolls with Plum Sauce

Steamed Pork Gyoza

Beef Satays with Spicy Peanut Dipping Sauce

Coconut Prawns with Spicy Thai Chili Sauce

\$100 per Selection

Crab and Shrimp Mushroom Caps

Scallops wrapped in Bacon with Cocktail Sauce

Seafood Salmon Cakes with Lemon Caper Aioli

Shrimp Dumplings with Hoisin Sauce

Cold Selections

Tomato, Basil and Goat Cheese with a Balsamic Reduction on Toasted Crostini

\$75 per Selection

Cranberry Chicken Salad on Toasted Filloncini

BC Smoked Salmon on Rye with Dill Cream Cheese

\$100 per Selection

Lobster Salad on Crostini with Marie Rose Sauce

Smoked Salmon Devilled Eggs

Oysters on the Half Shell

Ahi Tuna Tartar on Toasted Crostini

PUNCHES (Suitable for 50 guests)

Cranberry Explosion

A mix of Cranberry, Pineapple & Strawberry Juices, with a splash of lime, 7-Up & Grenadine.

Non-alcoholic \$75.00 | With Vodka \$125.00

Mayfair Sunset Punch

A tasty blend of Banana, Orange, Pineapple & Grapefruit Juices with Gingerale and Grenadine.

Non-alcoholic \$75.00 | With Rum \$125.00

Breakfast Options

THE STARTER

\$11.00

Freshly Squeezed Orange Juice
Fresh Fruit Display
Assortment of Fresh Baked Goods: Muffins, Assorted Danishes and Banana Bread
Assorted Bagels with a Variety of Cream Cheeses
Freshly Brewed Coffee and Tea



THE EARLY BIRD

\$15.50

Freshly Squeezed Orange Juice
Assortment of Fresh Baked Goods: Muffins, Assorted Danishes and Banana Bread
Assorted Bagels with a variety of Cream Cheeses
Farm Fresh Scrambled Eggs
Maple Sausages, Smoked Ham and Hickory Smoked Bacon
Golden Brown Pan Fried Potatoes
Freshly Brewed Coffee and Tea



BREAKFAST ENHANCEMENTS

\$5.00

(each, per person)

Eggs Mayfair - Scrambled Eggs on a Toasted Bagel with Tomatoes, Mushrooms, Fresh Bell Peppers and Onions, Topped with Baked Cheddar Cheese
Pancakes with Maple Syrup and Whipped Butter
French Toast with Maple Syrup, Whipped Butter and Fresh Whipped Cream
Eggs Benedict
Granola and Yogurt with Raspberry Coulis
Fresh Sliced Fruit Display
Bacon, Sausage, or Ham



Lunch Suggestions

DELI LUNCH BUFFET \$18.50

(15 Person Minimum)

Mixed Green Salad with Tomato Balsamic Vinaigrette
Chef's Homemade Soup
Assorted Breads and Bagels, Deli Platter Assortment,
Assorted BC Cheeses, Egg and Tuna Salad
Fresh Sliced Fruit Display
Freshly Brewed Coffee/Tea

ASIAN BUFFET \$19.50

(15 Person Minimum)

Mixed Green Salad with Sesame Thai Dressing
Shrimp Fried Rice
Vegetarian Spring Rolls
Beef and Broccoli in a Lime-Oyster Sauce
Tiger Prawn and Vegetable Chow Mein
Fresh Sliced Fruit Display
Freshly Brewed Coffee/Tea

THE MEXICANA \$19.50

(15 Person Minimum)

Mixed Green Salad with Tomato Balsamic Vinaigrette
Soft Flour Tortillas, accompanied with:
Seasoned Ground Beef, Blackened Cajun Chicken,
Cheeses, Lettuce, Tomato, Salsa, Sour Cream, Guacamole
Tortilla Chips and Refried Beans
Spanish Rice
Fresh Sliced Fruit Display
Freshly Brewed Coffee/Tea

ITALIAN LUNCH BUFFET \$19.00

(15 Person Minimum)

Garlic Bread
Caesar Salad with Croutons and Fresh
Parmesan Cheese
Homemade Baked Lasagna
Chicken Parmesan
Assorted Cakes or Fresh Sliced Fruit Display
Freshly Brewed Coffee/Tea

THE AMERICAN BUFFET \$17.50

(15 Person Minimum)

Mixed Green Salad with Tomato
Balsamic Vinaigrette
Chunky Country Potato Salad
Beef & Chicken Burgers with Cheese and
Accompaniments, French Fries
Assorted Dessert Bars and Squares or Fresh Sliced
Fruit Display
Freshly Brewed Coffee/Tea

THE HEARTY LUNCH \$25.00

(25 Person Minimum)

Assortment of Warm Rolls with Whipped Butter

Mixed Green Salad with a Tomato
Balsamic Vinaigrette
Red Skin Potato Salad
Caesar Salad
Pasta Salad

Carved Striploin of Beef served in its
own Juices with Horseradish
Roasted Garlic Mashed Potatoes
Homemade Baked Lasagna

Hot Orchard Berry Crumble
Fresh Fruit Platter
Freshly Brewed Coffee and Tea

Dinners

The Traditional



Basket of Assorted Rolls with Whipped Butter

PLATTER:

Vegetable Crudités

SALADS:

Mixed Green Salad with Tomato Balsamic Vinaigrette

Caesar Salad with Garlic Croutons and Fresh Parmesan Cheese

Traditional Greek Salad

Thai Noodle Salad

Chunky Country Red Skin Potato Salad



HOT ITEMS:

Top Round of Beef Slow Roasted and Carved, served with its Juices and Horseradish

Please choose one additional Entrée from the following:

... *Rosemary and Garlic Roast Chicken*

... *Grilled Chicken with a Pesto Cream Sauce*

... *Dijon Roasted Chicken with a Pommery Mustard Sauce*

... *Steamed Salmon with a Saffron Baby Shrimp Cream Sauce*

... *Baked Salmon Fillets with a Baby Shrimp Bearnaise Sauce*

... *Salmon Filets with a Soy Ginger Cream Sauce*

... *Roasted Pork Loin Chops with a Creamy Mushroom Demi Glaze*

... *Roast Leg of Lamb with a Caramelized Shallot Jus*

Choice of potato (Rosemary Roasted Red Skin Potatoes or Garlic Mashed Potatoes)

Cheese Tortellini with Tomato Rose Sauce

Medley of Fresh Vegetables Tossed in Pesto Butter

Steamed Long Grain Rice Pilaf



An Assortment of Desserts, Fresh Sliced Fruit Display

Freshly Brewed Coffee / Tea

\$40.00 per person

(minimum 40 people)

Dinners

The Classic

Basket of Assorted Rolls with Whipped Butter



PLATTERS:

Vegetable Crudités
Assorted Pickles & Olives

SALADS:

Mixed Green Salad with Tomato Balsamic Vinaigrette
Caesar Salad with Croutons and Fresh Parmesan Cheese
Traditional Greek Salad
Thai Noodle Salad
Chunky Country Red Skin Potato Salad



HOT ITEMS:

Roasted New York 'AAA' Strip loin, Carved and served with its Juices and Horseradish
Please choose two additional Entrées from the following:

- ... *Rosemary and Garlic Roasted Chicken*
- ... *Grilled Chicken with a Pesto Cream Sauce*
- ... *Dijon Roasted Chicken with a Pommery Mustard Sauce*
- ... *Steamed Salmon with a Saffron Baby Shrimp Cream Sauce*
- ... *Baked Salmon Fillets with a Baby Shrimp Bearnaise Sauce*
- ... *Salmon Fillets with a Soy Ginger Cream Sauce*
- ... *Roast Pork Loin Chops with a Creamy Mushroom Demi Glaze*
- ... *Roast Leg of Lamb with a Caramelized Shallot Jus*

Choice of potato (Rosemary Roasted Red Skin Potatoes or Garlic Mashed Potatoes)

Cheese Tortellini with Tomato Rose Sauce

Medley of Fresh Vegetables Tossed in Pesto Butter

Steamed Long Grain Rice Pilaf



An Assortment of Desserts, Fresh Sliced Fruit Display

Fresh Brewed Coffee / Tea

\$45.00 per person
(minimum 40 people)

Additional Information

SPECIAL EQUIPMENT:

DVD & TV Monitor	\$85.00
Flip Charts	\$20.00
Screen (8' X 8')	\$45.00
LCD Projector	\$100.00
Special Order Audio Visual equipment	Market Price
Administration Services (photo copying, faxing, telephone services)	Market Price



INTERNET

Wireless internet is available.

TAXES ARE APPLIED AS FOLLOWS:

5% Federal Goods and Services Tax applies to all food, beverages, services, service charges and room rental(s). 10% Provincial Liquor Tax applies to all alcoholic beverages.

After July 1st 2010 there will be a 12% Harmonized Sales Tax (HST) applied to all items and services previously taxed with PST, LST and/or GST. All applicable taxes are subject to change based on Federal and or Provincial tax laws.



SERVICE CHARGE:

All food and beverage is applicable to a 17% service charge.



Room Capacity	GREENSIDE*	GREENSIDE A	GREENSIDE B	LAKESIDE	BOARDROOM
Room Rental Rates	\$500	\$200	\$175	Please Inquire	\$75
Size in feet	57 X 43	57 X 24	57 X 19	43 X 41	15 X 12
Size in metres	17 X 13	17 X 7	17 X 5	12.5 X 13.25	5 X 4
Square footage	2451	1368	1083	1783	288
Square metres	227	127	100	165.6	26
Ceiling height in feet	10'	10'	10'	10'	9'
Ceiling height in metres	3.2	3.2	3.2	3.2	2.71
Dinner	200	60	50	98	10
Dinner/Dance	180	40	35	90	n/a
Cocktail Style Reception	225	75	75	125	n/a
Theater	200	75	75	100	n/a
Classroom	100	50	50	75	n/a

*Note: Greenside Room can be separated to create Greenside A and Greenside B.