

SOCIAL & CORPORATE EVENTS

at The Okanagan Golf Club | 2026



MEMBER
GOLFBC
GROUP



THE
OKANAGAN
GOLF CLUB



WELCOME

Thank you for your interest in The Okanagan Golf 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 and freshest quality food in a friendly, relaxed and elegant setting.

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

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

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JAMES GRASSIE

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JULIE JOHNSTON

Food and Beverage Services Manager
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PRASAD CHAVAN

Executive Chef
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BANQUET SERVICES

BANQUET SERVICES

- ... Event planning and consultation
- ... Professional bartenders and service staff
- ... Customized menus available

GUEST TABLES

- ... Tea lights (if required)
- ... Cutlery, dinnerware and glassware
- ... White or Black linen napkins
- ... Choice of Black or White linen for all tables
- ... Table numbers with stands

COMPLIMENTARY SERVICES

- ... Welcome Signage
- ... WiFi
- ... Wireless Mic + Podium
- ... AV/PA System (arrange with Sales Manager)
- ... Full Patio Setup
- ... Free Parking

BAR SERVICE

To complement our Chef's creations, we offer an extensive wine list, featuring the fine wines of our Okanagan Valley, for your guests' enjoyment. We are licensed to provide refreshment service until 12:00 midnight and the premises must be vacated by 1:00 am. Please note, NO outside alcohol is permitted as per BC Liquor Laws.

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. Please note, there will be a SOCAN and RESOUND FEE of \$94.63 added to your invoice.

CONFIRMATION REQUIREMENT

To confirm your event, we require a deposit of \$1,000 to guarantee your space. The amount of deposit will be determined by the room requirement and the nature of your event. Deposits are non-refundable, unless the date can be re-booked. 75% pre-payment is required 7 days prior to your event. This is based on your guaranteed number of guests and a reconciliation of charges will occur afterward. An estimate for food and beverage will also be prepared for you at this time.



ROOM CAPACITY

PONDEROSA ROOM

Views of the Quail and Bear courses and our double ended practice facility provide a beautiful backdrop for the Ponderosa Room, which was exquisitely designed for meetings and events for upwards of 180 guests. Floor to ceiling windows offer plenty of natural light, while the adjoining private patio is a natural location for your guests and clients breaks and relaxation.

PONDEROSA 1 + 2

Depending on your floor plan and seating requirements, both rooms accommodate groups of up to 80 guests. These rooms are ideal for break out sessions, catered breakfasts, luncheons, dinners and receptions.

KALAMALKA ROOM

The Kalamalka Room is the perfect location for meetings, dinners and receptions for up to 37 guests, and includes a private attached patio for your guests' enjoyment.

ROOM SIZE	KALAMALKA	PONDEROSA 1	PONDEROSA 2	PONDEROSA 1 + 2
Size in feet	22 X 30	29 X 47	26 X 48	48 X 58
Size in metres	6.7 X 9.1	8.8 X 14.3	7.9 X 14.6	14.6 X 17.6
Square footage	660	1363	1248	2784
Square metres	61.3	126.6	115.9	258.6
Ceiling height in feet	9'	11.5'	11.5'	11.5'
Ceiling height in metres	2.7	3.6	3.6	3.6
ROOM RENTAL COST*	\$450	\$750	\$750	\$1200

**Room Rentals are charged on a sliding scale based on number of guests and food and beverage requirements, room set-up requirements and date of booking. Please ask for a firm quote from your Event Coordinator.*

INTERESTED IN A FULL CLUBHOUSE BUY OUT?

Friday and Saturday	\$6000 and minimum Food and Beverage spend of \$15,000
Sunday to Thursday	\$5000 and minimum Food and Beverage spend of \$10,000

Prices are before taxes and service charge.



BREAKFAST BUFFETS



MORNING START CONTINENTAL **\$24**

- Assortment of Baked Goods
muffins and assorted loaves
- Fresh Fruit Salad
- Assorted Yogurt Cups
- Assorted Fruit Juices
- Freshly Brewed Coffee and Assorted Teas

RISE & SHINE BREAKFAST **\$27.50**

- Assortment of Baked Goods
muffins and assorted loaves
- Crispy Bacon OR Breakfast Sausage
- Breakfast Potatoes
- Scrambled Eggs
- Assorted Fruit Juices
- Freshly Brewed Coffee and Assorted Teas

THE OKANAGAN BREAKFAST **\$32**

- Fresh Fruit Salad
- Crispy Bacon & Breakfast Sausage
- Breakfast Potatoes
- Pancakes
syrup
- Scrambled Eggs
- Assorted Fruit Juices
- Freshly Brewed Coffee and Assorted Teas

BREAKFAST ADD-ONS

- Upgrade to Eggs Benedict *\$6.50 per person*
- Individual Yogurts *\$4 per person*
- Pancakes & Syrup *\$5 per person*
- Waffles & Fresh Berries *\$5 per person*
- Vegetable Frittata *\$6 per person*

...Gluten free breads/desserts available ...ADD \$2 each, per person
 ...Prices are per person, subject to applicable taxes & surcharges
 ...Brunch menus available upon request



COFFEE BREAKS



BEVERAGES

Freshly Brewed Coffee and Assorted Teas <i>regular and decaffeinated</i>	\$70 per gallon <i>(serves 20)</i>
Juice	\$4 per person
Jug of Pop	\$3.75 per person
Bottled Pop	\$4.25 each
Bottled Water	\$3.50 each

FRESH FRUIT AND YOGURT

Seasonal Fresh Fruits (served sliced)	\$6.5 per person
Fresh Whole Fruit	\$3 per piece
Individual Stirred Fruit Yogurt	\$4 per cup

FRESH BAKED GOODS **\$4.50 PER PERSON**

Fresh Baked Loaves <i>chocolate banana, lemon blueberry, morning glory</i>
Fresh Baked Muffins <i>carrot, blueberry, bran</i>
Freshly Baked Danish Assortment
Oven fresh Flaky Croissants <i>served with preserves and butter</i>
Cookies <i>chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter</i>
Dessert Bars <i>carrot cake, double chocolate brownies, nanaimo bars, lemon coconut</i>

...Prices are per person, subject to applicable taxes & surcharges

LUNCH BUFFETS



SOUP & SANDWICH

\$25

Classic Caesar
parmesan cheese

House Made Soup
butternut squash or tomato basil

Assorted Deli Meats
roast turkey, ham, pastrami, egg salad

Toppings and Condiments
Assorted Breads

RUSTIC ITALIAN

\$32

SALADS

Italian Chopped Salad
white balsamic vinaigrette

ENTREES | *select two:*

served with fresh baked in house focaccia bread

Penne Bolognese
slow simmered beef, tomatoes, classic italian seasoning

Mushroom and Pea Risotto
creamy arborio rice, sauteed mushrooms, sweet peas, parmesan cheese

Pasta Primavera
seasonal vegetables, light garlic cream sauce, parmesan cheese

TACO BAR

\$28

Taco Beef, Chicken and Vegetarian Beans
seasoned beef and chicken, flavourful vegetarian beans

Spanish Rice and Black Beans

Toppings and Sauces
lettuce, tomato, pickled onions, jalapenos, fresh salsa, guacamole, sour cream

Soft and Hard Taco Shells

.....
...\$5 surcharge per person to have a Lunch Buffet served as Dinner
...Gluten free breads/desserts available | **ADD \$2 each, per person**
...Prices are per person, subject to applicable taxes & surcharges

ASIAN INSPIRED

\$35

Mixed Greens
sesame thai dressing

Vegetarian Spring Rolls
plum and sweet chili sauces

Honey Garlic Chicken

Beef and Broccoli
honey lime hoisin sauce

Mixed Vegetables
ginger garlic sauce

Vegetable Chow Mein
rice noodles, fresh vegetables, savour soy based sauce

Mushroom Fried Rice
sauteed mushrooms, green onions, soy seasoning

TASTE OF INDIA

\$30

Mixed Green Salad
white balsamic vinaigrette

Butter Chicken OR Chicken Curry
traditional, flavourful aromatic sauces

Vegetable Curry
seasonal vegetables, fragrant spiced curry

Cucumber Raita and Chutney
cool yogurt, fresh cucumber, mild spices

Basmati Rice

Naan

CLASSIC COMFORT

\$30

Classic Caesar Salad
fresh parmesan

Pork Schnitzel
crispy breaded pork cutlet, rich mushroom hunter sauce

Mixed Seasonal Vegetables

Herb Garlic Mashed Potato

Assorted Rolls



LUNCH BUFFETS



THE RANGE BBQ \$40

Vegetable Crudités
ranch dip

Tortilla Chips and Salsa

SALAD | *select two:*

Mixed Greens with house dressing

Classic Caesar with parmesan cheese,
herb croutons

Mediterranean Salad with tomato,
cucumber, bell pepper, olives, feta cheese

Pasta Salad with white balsamic
*vinaigrette, roasted vegetables and fresh
herbs*

Tomato Bocconcini Salad with fresh basil
and balsamic drizzle

ENTRÉE | *select two:*

Fresh Ground Beef Burgers

Tender Chicken Burger

Veggie Burger

Smokie

Brioche Buns and Condiments

DESSERT

Freshly Brewed Coffee and Assorted Teas

Chef's Selection of Desserts

FRONT NINE BBQ \$55

SALAD | *select two:*

Classic Caesar with parmesan cheese, herb
croutons

Pasta Salad with white balsamic vinaigrette,
roasted vegetables, fresh herbs

Tomato Bocconcini Salad with fresh basil and
balsamic drizzle

Mixed Greens with house dressing

ACCOMPANIMENTS

Sweet Corn On The Cobb

Herb Roasted Potatoes OR French Fries

Coleslaw

House Made Garlic Focaccia Bread

ENTRÉE

Chicken + BBQ Ribs

DESSERT

Seasonal Crumble & Assorted Squares

Freshly Brewed Coffee and Assorted Teas

*...Gluten free breads/desserts available ...ADD \$2 each, per person
...Prices are per person, subject to applicable taxes & surcharges
...Minimum of 20 guests required for above Buffet options*



DINNER BUFFETS

THE PALMER \$66pp

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF

traditional Yorkshire Pudding, au jus, horseradish and mustards
Market Price



SALADS | *select two:*

Caesar Salad with traditional dressing, parmesan

Mixed Seasonal Greens with house dressing

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with white balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil and balsamic drizzle

ENTRÉES | *select two:*

Wild BC Salmon with lemon caper sauce

Herb Crusted Pork Tenderloin with white wine grainy mustard sauce

Roasted Chicken with herb wine sauce or mushroom hunter sauce

Slow Roasted Baron of Beef with pan jus

Cheese Stuffed Tortellini with baked tomato sauce

Mushroom and Pea Risotto with garlic and parmesan

Additional Entrée selection ... ADD \$12 per person

Upgrade one Entrée to Braised Beef... ADD \$15 per person

STARCH | *select one:*

Herb Roasted Potatoes

Herb Garlic Mashed Potatoes

Lemon Herb Rice

VEGETABLES | *select one:*

Roasted Brussels Sprouts with bacon bits

Glazed Carrots with brown sugar butter

Oven Roasted Fresh Seasonal Vegetables

Pan Seared Green Beans with crispy onions

BUFFET INCLUDES

Fresh Baked Rolls

DESSERT

Seasonal Crumble, Mini Cheesecakes, Assorted Dessert Bars

Freshly Brewed Coffee and Assorted Teas

...GF breads/desserts available ...ADD \$2 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people



DINNER BUFFETS

THE NICKLAUS \$77pp

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF

traditional Yorkshire Pudding, au jus, horseradish and mustards
Market Price



SALADS | *select three:*

Caesar Salad with traditional dressing, parmesan

Mixed Seasonal Greens with house dressing

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with white balsamic vinaigrette, roasted vegetables and fresh herbs

Roasted Beet and Spinach Salad with citrus vinaigrette, mandarin oranges, red onion and feta

Tomato Bocconcini Salad with fresh basil and balsamic drizzle

ACCOMPANIMENTS

Seasonal Raw Vegetable Display
ranch dressing

Okanagan Charcuterie Meats + Antipasti
local cured and roasted delicatessen meats, marinated vegetables, pickled items, assorted crackers

ENTRÉES | *select two:*

Wild BC Salmon Fillet with lemon caper sauce

Braised Beef with rosemary and thyme red wine jus

Herb Crusted Pork Tenderloin with white wine grainy mustard sauce

Thyme Roasted Chicken with herb white wine sauce or mushroom hunter sauce

Baron of Beef with pan jus

Additional Entrée selection ... ADD \$12 per person

VEGETABLES | *select one:*

Roasted Brussels Sprouts with bacon bits

Glazed Carrots with brown sugar butter

Oven Roasted Fresh Seasonal Vegetables

Pan Seared Green Beans with crispy onions

BUFFET INCLUDES

Roasted Herb Potatoes **-OR-** Herb Garlic Mashed Potato **-OR-** Lemon Herb Rice

Cheese Stuffed Tortellini with baked tomato sauce **-OR-** Mushroom & Pea Risotto

Fresh Baked Rolls

DESSERT

Seasonal Crumble, Mini Cheesecakes, Assorted Dessert Bars

Freshly Brewed Coffee and Assorted Teas

...GF breads/desserts available ...ADD \$2 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people



DINNER BUFFETS

THE GOLDEN BEAR \$95pp

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF

traditional Yorkshire Pudding, au jus, horseradish and mustards
Market Price



COCKTAIL RECEPTION | *served before dinner:*

Trio of Dips
classic hummus, roasted red pepper & lemon dill hummus, raw vegetables & crostini
Okanagan Charcuterie Meats + Antipasti
local cured and roasted delicatessen meats, mustards, marinated vegetables, pickled items, assorted crackers

SALADS | *select three:*

Caesar Salad with traditional dressing, parmesan
Mixed Seasonal Greens with house dressing
Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese
Pasta Salad with white balsamic vinaigrette, roasted vegetables and fresh herbs
Roasted Beet and Spinach Salad with citrus vinaigrette, mandarin oranges, red onion and feta
Tomato Bocconcini Salad with fresh basil and balsamic drizzle

ENTRÉES

Thyme Roasted Chicken with herb white wine sauce or mushroom hunter sauce
Wild BC Salmon Fillet with lemon caper sauce
Braised Beef Short Rib with rosemary thyme and red wine jus, yorkshire pudding
Additional Entrée selection ... ADD \$12 per person

VEGETABLES | *select two:*

Roasted Brussels Sprouts with bacon bits
Glazed Carrots with brown sugar butter
Oven Roasted Fresh Seasonal Vegetables
Pan Seared Green Beans with crispy onions

BUFFET INCLUDES

Roasted Herb Potatoes **-OR-** Herb Garlic Mashed Potato **-OR-** Lemon Herb Rice
Cheese Stuffed Tortellini with baked tomato sauce **-OR-** Mushroom & Pea Risotto
Fresh Baked Rolls

DESSERT

Seasonal Crumble, Mini Cheesecakes, Assorted Dessert Bars
Freshly Brewed Coffee and Assorted Teas

*...GF breads/desserts available ...ADD \$2 per person
...Subject to applicable taxes & surcharges
...Minimum 40 people*



INDIAN MENU

Created by Chef Prasad Chavan, Executive Chef

VEGETARIAN BUFFET

\$45 per person

Choice of **two** appetizers, **three** vegetarian dishes, **two** salads/sides, **two** roti/rice, **one** sweet, **one** beverage

STANDARD BUFFET

\$55 per person

Choice of **two** appetizers, **two** vegetarian dishes, **two** meat dishes, **two** salads/sides, **two** roti/rice, **two** sweet, **two** beverage

DELUXE BUFFET

\$65 per person

Choice of **three** appetizers, **three** vegetarian dishes, **three** meat dishes, **three** salads/sides, **three** roti/rice, **two** sweet, **two** beverage

PREMIUM BUFFET

\$75 per person

Choice of **five** appetizers, **four** vegetarian dishes, **four** meat dishes, **three** salads/sides, **three** roti/rice, **three** sweet, **two** beverage

APPETIZERS |

Samosa vegetable or chicken, Pakora vegetable, paneer or fish, Tandoori Aloo Tikka, Tandoori Chicken Wings, Tandoori Prawns, Achari Aloo Tika, Paneer & Vegetable Puffs, Mali Chicken Tikka, Chicken Chapli Kababs, Tandoori Chicken

VEGETARIAN |

Dal Tadka, Dal Makhani, Shani Paneer, Kadai Paneer, Martar Paneer, Palak Paneer, Paneer Chili, Gobi Martar, Aloo Gobi, Aloo Palak, Vegetable Korma, Bhindi Marsala, Kadhi Pakora, Jeera Aloo, Chana Masala, Pav Bhaji

ROTI |

Naan, Paratha, Jeera Rice, Basmati Rice, Mutter Pulao, Biryani-Vegetable, Chicken or Prawn

MEAT |

Chicken Tikka Masala, Kadai Chicken, Amritsari Chicken Masala, Chicken Chettinad, Butter Chicken, Chicken Curry, Chicken Keema, Mughlai Chicken, Laal Maas, Sali Boti, Goat Curry, Goat Rogan Josh, Lamb Curry Lamb Korma

SALADS & SIDES |

Sliced Cucumber, Tomato & Onion, Mixed Greens, Chickpea Salad, Roasted Corn Salad Raita with Cucumber, Pineapple & Bondi

SWEETS & BEVERAGES |

Kheer, Rasgulla, Gulab Jamun, Rice Pudding, Falooda, Soan Papdi, Masala Chaas, Shikanji, Assam Tea, Chai

ADDITIONAL APPETIZER OR ENTRÉE SELECTION ... ADD \$5 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people



RECEPTION ENHANCEMENTS

Make your event extraordinary with a menu that is truly unique. Add to your menu by selecting from the options here.

Don't see something here you were hoping for? Just ask! Customized menus available.

RECEPTION PLATTERS

Large platters account for 75 guests | Small platters account for 40 guests

Trio of Dips <i>classic hummus, roasted red pepper & lemon dill hummus with crostini crackers, and raw vegetables</i>	\$275 \$185
Crudités <i>crisp raw seasonal vegetables, tortilla chips + pico de gallo, and herbed ranch dip</i>	\$275 \$145
Cheeses <i>artisan and farmhouse Canadian and imported cheeses, and fruit with assorted crackers</i>	\$350 \$275
Okanagan Charcuterie <i>assorted cured & deli meats with artisan cheeses, grilled marinated vegetables, assorted pickles and olives, crackers and crostini</i>	\$550 \$275
Jumbo Shrimp Ice Bowl <i>cocktail sauce (150 pieces) (75 pieces)</i>	\$425 \$250
Mediterranean Mezze <i>grilled marinated vegetables, bocconcini and feta cheeses, assorted olives with classic hummus and warm pita</i>	\$400 \$250
Fruit <i>fresh seasonal sliced fruit</i>	\$300 \$190
Assorted Dessert Bars <i>carrot cake, brownies, lemon coconut bars, nanaimo bars</i>	\$325 \$180

STATIONS AND LATE NIGHT SNACKS

Smokies Station condiments, brioche buns <i>ADD FRIES ...\$3/person</i>	\$13 per person
Poutine Station <i>cheese curds and gravy</i>	\$12.5 per person
Housemade Pizza (minimum 10 pizzas) <i>chef's selection of 14" pizza sliced into 8's</i>	\$24 per pizza
Nacho Station build your own nachos with: <i>diced tomato, onion, jalapeño, bell peppers, nacho cheese, salsa, and sour cream, guacamole</i> <i>ADD CHICKEN OR BEEF ...\$4/person</i>	\$13 per person
Beef on a Bun <i>warmed roast beef with mustard, cheddar, brioche bun</i>	\$12 per person



...Prices are per person, subject to applicable taxes & surcharges



HORS D'OEUVRES

Chef's Note

A general guide to hors d'oeuvres quantities suggested is as follows

3-4 pieces per person = short reception, dinner to follow immediately

4-8 pieces per person = longer receptions, dinner to follow a little later

8-12 pieces per person = heavy reception or light dinner

12-16 pieces per person = dinner!



HOT

\$170 per selection

Vegetarian Spring Rolls
plum sauce

Oven Fresh Spanakopita

Mac & Cheese Bites

Crabcakes
lemon aioli

Waygu Beef or Vegetable Dumplings

Sticky Ribs

Coconut Shrimp

Wild Mushroom Crostini

Meatballs
with tomato sauce

Beef Crostini
with horseradish cream

Suffed Mushrooms
herb cream cheese and shrimp

Prices are per 50 pieces

COLD

\$165 per selection

Deviled Eggs
whipped with chipotle, paprika, and herbs

Goat Cheese Crostini
roasted red pepper relish

Prosciutto and Melon

Tomato Bruschetta
served on crostini

Caprese Skewers

Watermelon Poké Cups
with sesame lime sauce

Ahi Tuna Cups



BANQUET BEVERAGES

The Okanagan Golf Club offers an excellent selection of Beer, Wine and Spirits. Please ask for current menu and price list. Custom Cocktails are available upon request.

HOSTED BAR

The host agrees to pay for drinks according to 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.

SUBSIDIZED BAR

Your guests pay a set price for beverages and host agrees to pay the balance at menu prices. (example: Toonie Bar)

BARTENDER FEE: \$40 PER HOUR

Fee waived if bar sales exceed \$500

OKANAGAN GOLF CLUB PUNCH

Bowls are 6 litres and serve roughly 50 guests

Non-Alcoholic Fruit Punch \$90 per bowl
sparkling pop, blended with tropical juices

Alcoholic Fruit Punch \$150 per bowl
as above; with your choice of champagne, gin, rum or vodka

Sangria (Red, White, or Rosé) \$155 per bowl
brandy, triple sec, juices, fresh fruit, soda

Flavoured Water Station \$40 per bowl
lemon lime, strawberry kiwi, orange mint, cucumber basil, and more!



*...All beverages are to be provided by Okanagan Golf Club. NO outside alcohol is permitted, per BC liquor laws.
...Prices subject to tax and surcharges, and to change without notice.*



TERMS & CONDITIONS

1. Okanagan 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 rental merchandise, however, Okanagan Golf Club does not assume liability should anything be damaged or misplaced in the normal course of business.
2. The Guest 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, decorators, DJ, etc.). All repair costs plus a service charge of \$200/damaged area will be added to the final bill.
3. A venue fee is applicable for all meetings and banquets held at Okanagan Golf Club – see package options. Events held on statutory holidays are subject to an additional \$750 venue fee.
4. There is a fee associated with having live music or a DJ, the SOCAN Music License Fee + sound tariff is \$94.63.
5. Bookings require a \$1,000 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.
6. All requirements and menus must be finalized a minimum of 2 weeks in advance.
7. Due to licensing requirements and quality control issues, 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. The Event Coordinator must be notified of all equipment, decorations, and items being delivered to arrange times for access. A \$100 storage fee will be charged for any items not removed from the premises at the end of the event, unless prior arrangements have been made.
10. **Outside alcohol is not permitted. All alcohol is to be provided by Okanagan Golf Club.** Alcohol service must end by 12:00am, music to stop by 12:30am and clubhouse to be vacated by 1:00am. Any outside liquor will be removed and may result in a fine to the Guest.
11. All contracted events will incur a 18% automatic Service Charge.
12. 5% Goods & Services Tax (GST) will be applied. If liquor is part of the event, a 16% Liquor Tax will also apply. All applicable taxes are subject to change based on Federal and/or Provincial tax laws.
13. 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.
14. Please Note: a credit card is required along with a signed contract upon booking. A 75% pre-payment of your event is required 7 days before your event, this payment is based on your guaranteed number of guests.
15. Catering Prices are guaranteed three (3) months prior to your event.
16. Terms and conditions are subject to change without notice.