

WEDDINGS

at The Okanagan Golf Club | 2026



THE
OKANAGAN
GOLF CLUB



TABLE
NINETEEN
—
KELOWNA



CONGRATULATIONS

“My wedding was nothing but a fairytale, all because of our Venue...”

If I could get married here again, I sooo would. Karin and the staff of Okanagan Golf Club were absolutely amazing, accommodating, and helpful. Whenever I had a question or concerns, they were there to help answer it or resolve it. They offer two beautiful ceremony sites. We chose the secluded pond site, which was absolutely breathtaking and everything I had imagined I would have for my ceremony. And that wasn't even the big selling point for us, it was access to the driving range that truly set the Okanagan Golf Club apart. It still blows my mind that, after checking out multiple golf course venues, this was the only one that offered access to the driving range and golf course. Absolutely remarkable and so fortunate that we found this venue!!! “

Taylor S. married May 2024

First of all, ***congratulations!*** Thank you for thinking of The Okanagan Golf Club and Table Nineteen to help in your journey to your wedding day. Nestled amongst spectacular ponderosa pine forests and emerald greens, The Okanagan Golf Club offers truly unique and beautiful settings for your very special day.

Our commitment is to provide the highest standard of service and the finest quality food to you and your guests in a relaxed, but elegant and friendly atmosphere. Our team brings over 50 years of combined experience to the planning and execution of your event, and are pleased to offer suggestions and guidance to assist with all the details for your reception.

We are confident that you will find our venue creates a beautiful and seamless backdrop, and look forward to the opportunity in creating memories of your special day.

Kind regards,

Karin Dowsett

Sales & Event Manager
kdowsett@golfbc.com
(250) 765-5955

James Grassie

Sales & Membership Manager
jgrassie@golfbc.com
(250) 765-5955

Prasad Chavan

Executive Chef
pchavan@golfbc.com

Julie Johnston

Food and Beverage Services Manager
juliejohnston@golfbc.com



ROOM CAPACITY & CEREMONY SITE

The Okanagan Golf Club features unique areas for your pre-dinner reception and stunning sites for photographic opportunities. A beautiful, partially covered patio offers a breathtaking vista of the emerald fairways.

Ponderosa Room: \$4,000*

DIMENSIONS: 48ft x 58ft | 2784 sq ft | Ceiling Height: 11.5ft

The Ponderosa Room comfortably accommodates up to 150 guests for dinner, including head table, or 230 for a stand up cocktail reception. The room is available after 8:00am on the morning of your wedding, unless other arrangements have been made with the coordinator. Buyout options for the entire clubhouse available, contact your coordinator for pricing. **Price increases on statutory holidays. Discounted venue fees Sunday to Thursday; pls inquire.*

Table Setup/Floorplan

Depending on your floor plan, you may seat as many guests as you wish at your head table. Based on your total number of guests and your serving requirements, we will advise the most suitable set up and number of tables required. A floor plan will be provided to assist with your seating arrangement.

Outdoor Ceremony Site: \$1,000

We have two beautiful outdoor wedding sites: our Gazebo Site, nestled in the Ponderosa Pines overlooking the picturesque and truly unique 18th hole of The Quail course and our Waterfront Site, tucked away down by Els Lake for a more intimate ceremony.

Rental of the Ceremony Site includes the following:

- | | |
|----------------------------------|----------------------------------|
| ... Signing table and chair | ... DJ Table if required |
| ... Electrical outlets for music | ... Floral pots at each post |
| ... Full day usage | ... Complimentary rehearsal time |
| ... Photography areas | ... Complimentary Golf Carts |

Ceremony-only events are available Sunday to Thursday only. \$2,000 ceremony site fee will be charged for ceremony-only events

All wedding bookings include the following:

- | | |
|---|--|
| ... Welcome and directional signage | ... Coffee and tea service |
| ... Event planning and consultation | ... Full bar service, including bartender (<i>bartender fee waived after \$500 in bar sales</i>) |
| ... P/A + A/V system, including podium | ... Four complimentary rounds of golf (<i>please inquire</i>) |
| ... Outside patio tables and chairs, lighting and heaters | ... Table settings including cutlery, stemware, china, full length linens on 60" rounds (black or white) |
| ... Photography areas and referrals for wedding services | ... Extra table accessories, please contact coordinator for banquet tables |
| ... Assistance with floor plan and built in dance floor | ... Patio games during cocktail hour |
| ... Complimentary parking | |
| ... Tables for gifts, DJ, guest signing and cake | |
| ... Tea lights | |



SERVICES, DÉCOR & ENTERTAINMENT

Décor Options

Full length black or white linen and white napkins, cutlery, dinnerware, glassware, and tea lights are included. Most often the bridal party will supply the centerpieces that reflect their overall theme or colour combination. Due to fire regulations, we request that you do not use taper candles. No flower petals are allowed indoors. Absolutely no tape, staples or glue is permitted on any walls or ceilings.

P/A + A/V Equipment

We are able to provide any P/A or A/V equipment that you may require for presentations. Please advise us 4 days in advance. Additional costs may apply.

Photography

Photos may be taken at either ceremony site or on any of the grounds which don't disturb our golfing guests. Please consult with us prior to the event to familiarize yourself with the appropriate locations. We are happy to recommend wedding and event photographers; please refer to pages 12 and 13 in this package.

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. We are licensed to provide refreshment service until 12:00 midnight and the premises must be vacated by 1:00 am. A bartender is available at \$40 per hour (fee waived if bar sales reach a minimum of \$500).

Dance Floor

The Okanagan Golf Club has a built-in standard size dance floor (15ft by 15ft), which is included in your room rental.

Wedding Cake

Wedding cakes are the one food item wedding parties are allowed to bring into The Okanagan Golf Club, however, it must be prepared in a commercial bakery or by someone with their FoodSafe Certificate. Certificate or receipt of purchase must be presented 4 days in advance. We charge a cake cutting fee of \$4 per person (plus tax and gratuity), whereby we will cut and serve your cake to your guests. Should you prefer to allow your guests to cut and serve themselves, we will gladly waive this fee and provide plates, cutlery and napkins.

Music

The Okanagan Golf Club is pleased to provide background dinner music. You are welcome to hire a band or a DJ for the evening - we're happy to provide you with referrals. Please note that with live music (band or DJ), there will be a SOCAN and RESOUND FEE of \$94.63 added to your invoice, which is a federally legislated fee that is levied whenever a dance or music is provided. It is submitted to "The Society of Composing Artists" by the banquet facility in which the event takes place.

Other Services

We are pleased to recommend a number of services including Photographers, DJs, Wedding Cake Suppliers etc. Please refer to page 12 in this package.

Confirmation Requirement

To confirm our venue for your wedding celebration, we require a non-refundable booking fee of \$1,000 to guarantee your space. A 75% pre-payment is due 7 days prior to your event. This is based on your guaranteed number of guests. An estimate for food and beverage will be prepared for you at this time.

Cancellation Policy

Non-refundable booking fee required at time of booking, cancellations must be given in writing. Please refer to Terms & Conditions on page 14 for full details.



ALL INCLUSIVE WEDDING & RECEPTION PACKAGE

Celebrate your special day with ease and elegance at the Okanagan Golf Club. Our all-inclusive wedding reception package offers a seamless experience, allowing you to enjoy every moment, from the first toast to the last bite. Delight in a thoughtfully curated menu by Executive Chef Prasad Chavan, featuring everything from a delectable cocktail hour Charcuterie to a beautifully crafted dinner, with late-night snacks to round off your culinary journey. Complement your celebration with our signature alcoholic and non-alcoholic punches, along with delicious red and white wine for dinner. Let us handle every detail, so you can focus on creating unforgettable memories.



\$130 per adult
\$75 per young adult 15+
\$50 per child 8-14
Free children 0-7

COCKTAIL RECEPTION FOLLOWING THE CEREMONY

Trio of Dips

Okanagan Charcuterie Meats & Antipasti

Sangria or Punch (alcoholic or non)

DINNER RECEPTION

Golden Bear Dinner Buffet

see page 10 for selections

House Red and White Wine

Served with dinner

Dessert

fruit platter with Chef's selection of delightful sweets

Coffee & Assorted Teas

LATE NIGHT SNACK STATION

Poutine Station OR Nacho Station OR Beef on a Bun



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

Meatballs
with tomato sauce

Wild Mushroom Crostini

Beef Crostini
with horseradish cream

Stuffed 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

Smoked Salmon
with caper cream cheese served on a baguette

Tomato Bruschetta
served on crostini

Caprese Skewers

Watermelon Poké Cups
with sesame lime sauce

Ahi Tuna Cups



PLATED DINNER

A plated 3 course dinner, select one from each of the following courses

“Great Venue...

*Amazing service and responsiveness!
The perfect wedding venue. I had no concerns any step of the way, Karin was on top of all the details.”*

Dana S. married May 2023



SHARED STARTERS

Burrata Salad

heirloom tomato, strawberry basi, microgreens, aged balsamic

Beef Carpaccio

arugula, shaved parmesan, lemon vinaigrette

Pan Seared Scallop

cauliflower purée, brown butter

Beetroot Citrus Salad

roasted heirloom beets, ruby red grapefruit, sweet oranges, arugula, crumbled goat cheese, citrus honey vinaigrette

MAIN COURSE | \$75 option

Braised Short Ribs

creamy polenta OR garlic mashed potatoes, king oyster mushrooms

Fig & Prosciutto Stuffed Chicken

asparagus, parmesan risotto

Pan-Seared Wild Salmon or Rainbow Trout

lemon pea risotto, seasonal vegetables, citrus beurre blanc

Wild Mushroom Risotto

seasonal mushrooms, herbs

MAIN COURSE | \$95 option

Herb Crusted Beef Tenderloin

baby roasted potatoes, celeriac cream, glazed carrots, roasted asparagus, wild mushrooms, red wine jus

Pan Seared Halibut

ancient rice risotto, seasonal vegetables, saffron citrus beurre

Pan-Seared Duck Breast

cherry port reduction, wild mushroom risotto

Wild Mushroom Risotto

seasonal mushrooms, herbs

SHARED DESSERTS

Warm Chocolate Brownie

vanilla bean gelato, seasonal fruit

Crème Brûlée

caramelized sugar, fresh berries

Coconut Panna Cotta

fresh fruit jelly

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

...Subject to applicable taxes & surcharges

...Minimum 40 people



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

Assorted Mini Cheesecakes and 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 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
- Roasted Beet and Spinach Salad with citrus vinaigrette, mandarin oranges, red onion, feta

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 Short Rib 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 and Pea Risotto
- Fresh Baked Rolls

DESSERT

- Seasonal Crumble
- Mini Cheesecakes and 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 with 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, croutons, 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
Roasted Beet and Spinach Salad with citrus vinaigrette, mandarin oranges, red onion, feta

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 and thyme 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 and Pea Risotto
Fresh Baked Rolls

DESSERT

Seasonal Crumble
Mini Cheesecakes and 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.

"Amazing wedding venue and staff!"

From start to finish our experience planning and hosting a wedding at the Okanagan Golf Club was everything we could have ever dreamed of and more. Communication with their event manager Karin was excellent. She always responded to our inquiries in a very timely manner (usually the same day) and was so helpful in every aspect of planning, whether it was our floor plan, food and drink menu choices, coordinating with outside vendors or offering local recommendations since we are from out of town she went above and beyond to make sure the planning process was a breeze!"

Danielle D. married July 2023



RECEPTION PLATTERS

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

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

STATIONS AND LATE NIGHT SNACKS

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

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



BANQUET BEVERAGES

Looking to wow your guests? These signature cocktail options are fun and a stylish way to add something extra to your special celebration.

- ESPRESSO MARTINI**
- OLD FASHIONED**
- CLASSIC MARGARITA**
- SEASONAL MOJITO**

The Okanagan Golf Club offers an excellent selection of Beer, Wine and Spirits. Please ask for current wine 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: \$5 Bar)

BARTENDER FEE: \$40 PER HOUR

Fee waived if bar sales exceed \$500



OKANAGAN GOLF CLUB PUNCH

Bowls are 5 litres and serve roughly 50 guests

- Non-Alcoholic Fruit Punch** **\$95**
sparkling pop, blended with tropical juices
- Alcoholic Fruit Punch** **\$155**
as above; with your choice of champagne, gin, rum or vodka
- Sangria (Red, White, or Rosé)** **\$165**
brandy, triple sec, juices, fresh fruit, soda
- Flavoured Water Station** **\$40**
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.*



PREFERRED VENDORS

PHOTOGRAPHY

Candid Apple Photography	(250) 808-2240	cassandra@candidapple.ca	candidapple.ca
Vickie Huber Photography	(250) 215-5178	vickiehuberphotography@gmail.com	vickiehuberphotography.ca

FLORAL

Sweet Elegance Floral Design	(778) 215-0075	connie@sweetelegance.ca	sweetelegance.ca
Petal & Vow Floral	(250) 718-2498	info@petalandvow.com	petalandvow.com
Village Flower Shop	(250) 860-3113	villageflowers@showbiz.ca	kelownavillageflowers.com

DJ / MUSIC

DJ Haymaker	(250) 764-2424	jeff@djaymaker.com	djaymaker.com
DJ John Byrne	(778) 478-6281	john@johnbyrnemusic.com	johnbyrnemusic.com
DJ Krucial "The Fly'in Hawaiian"	(778) 755-5333		djkrucialk.com

OFFICIANT

Naihomi Carswell	(250) 491-7818	kelweddings9@gmail.com	
Jenny McAlpine	(250) 864-5309	jenny@jennymcalpine.ca	www.jennymcalpine.ca

WEDDING CAKES

Cupcasions	(250) 860-3690	cupcasions@outlook.com	cupcasions.ca
Kakes by Kathie	(250) 808-3382	info@kakesbykathie.com	kakesbykathie.com

ENTERTAINMENT

Flash & Frame Photo Booth	(250) 263-2763	flashandframe@outlook.com	flashandframe.com
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DÉCOR / EVENT RENTALS

Glitz & Glam	(250) 469-3699	glitznglampartysupply@gmail.com	glitznglampartysupply.com
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ACCOMODATION

The Borgata Lodge & Pinnacle Point	(250) 491-0881	info@vacationskelowna.ca	vacationskelowna.ca
4-Points by Sheraton	(250) 807-7422		marriott.com

WEDDING PLANNERS

Kayla Knight	(250)870-1390	kayla@daybyknightevents.com	www.daybyknightevents.com facebook.com/daybyknightevents/
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FREQUENTLY ASKED QUESTIONS

Do you have a food and beverage minimum requirement?

Food and Beverage minimums include: \$8,500 Friday & Saturday. Full clubhouse buyout is a minimum Food and Beverage spend of \$15,000. Special pricing for weddings booked Sunday through Thursday.

Do you have pictures of the Clubhouse and Banquet Facilities?

To view pictures of the Banquet Facilities and Grounds, please visit our website (okanagangolfclub.com) or find us on Facebook/Instagram (@okanagangolfclub)

What are the Terms & Conditions of booking?

Upon confirmation of booking you will receive a copy of our “Terms and Conditions” and need to provide a non-refundable booking fee of \$1,000 to secure your booking. Please read these carefully and ask any questions prior to signing and returning with booking fee.

How and when do we pay for the wedding?

We will provide you with a complete estimate with all costs and payment schedule. A 75% pre-payment is required 7 days prior to the wedding, based on your guaranteed number of guests, and a reconciliation of charges will occur afterwards.

When is our guaranteed number of guests required?

We require your guaranteed number of guests 7 days prior to the event. This number may not decrease, however, it may increase by up to 5% more guests, and you will be charged the difference.

What do we pay for children?

Tiered pricing is available for children for each buffet menu as follows: 1-4 years- free, 5-11 years- 50% discount, 12+ years- full price. We also offer a variety of plated children’s menu options, ask us for more details.

Are we able to bring our own wine or bar beverages?

All corkage functions are respectively declined. This policy adheres to all legislated liquor laws and our liquor license.

What type of bar service is available?

We will work with you to determine the best options for service. You may choose to host all beverages, have a cash bar, \$5 bar, drink tickets, etc...

Who is responsible for getting our guests home safely?

Our professional serving staff have “Serving it Right” certification, however we do share the responsibility with you, and recommend that you have a shuttle service or cab service available for your guests transportation.

When will the room be available?

Your banquet room will be available after 8:00am on the date of your event, unless arrangements are made for an earlier availability.

Can golf be arranged before or after the wedding?

Yes! We would be happy to reserve tee times for the golfers in your group. Times can be arranged before or after the wedding on either our Quail or Bear Courses, based on availability. Please ask us or visit our website for our seasonal rates.



TERMS & CONDITIONS

General Responsibility

The Event Host is responsible for the conduct of all guests and for any damage caused to The Okanagan Golf Club property during the event. The Okanagan Golf Club assumes not responsibility for loss, theft, or damage to personal property, nor for bodily injury sustained by guests while on Club property.

Room Rental & Event Fees

A room rental fee applies to all events and varies based on the space reserved. Events that include dancing are subject to mandatory music licensing fees, including SOCAN (\$62.13) and RE:Sound (\$26.63).

Event Details & Menus

All event details, including menus, timelines, and special requirements, must be finalized no later than three (2) weeks prior to the event date. Menu pricing will be confirmed and guaranteed three (3) months prior to the event date. The Club reserves the right to substitute menu or beverage items, when necessary, due to availability. Any substitutions will be of equal or greater value.

Food & Beverage Policy

No outside food or beverage is permitted to be brought onto or removed from the premises. Exceptions may be made for specialty items and must be approved in advance by the Sales & Events Manager. Outside alcohol is strictly prohibited and may be confiscated, with fines applied to the Event Host if applicable.

Décor, Rentals & Equipment

All external décor, rental items, equipment, and entertainment must be approved in advance. **Confetti, glitter, or similar materials (including biodegradable versions) are strictly prohibited anywhere on Club property.** The Okanagan Golf Club assumes no liability for damage or loss of personal or rental items.

Event Conclusion & Cleanup

Bar service concludes at 12:00 midnight, and all guests must vacate the clubhouse by 1:00 a.m. All décor, rentals, and personal items must be removed at the end of the event, unless prior arrangements have been made with your Sales & Events Manager. Items left behind for more than a week will incur a \$500 storage fee unless prior arrangements have been made.

Service Fees & Taxes

An 18% service fee applies to all food and beverage services. Applicable taxes include 5% GST, 7% PST on rentals (including room rentals), and 15% liquor tax where applicable.

Payment, Deposits & Guarantees

Bookings require a \$1000 deposit non-refundable (*except where the event cannot proceed due to mandatory evacuation orders related to forest fire or flooding*). Events cancelled within 90 days of the event will be charged 50% of the total estimated cost of the event. 75% prepayment of the estimated total is required two (2) weeks prior to the event; A final guaranteed guest count is required 96 hours prior to the event and may not be reduced. Charges will be based on the guaranteed number or actual attendance, whichever is greater. Any remaining balance or applicable credit will be processed following the completion of the event. Terms and conditions are subject to change without notice.