

HOLIDAY EVENTS

at The Okanagan Golf Club | 2025



THE
OKANAGAN
GOLF CLUB



MEMBER GOLFBC GROUP



WELCOME

Thank you for your interest in The Okanagan Golf Club and Table Nineteen for your upcoming **holiday event**.

Our beautifully appointed and recently renovated clubhouse is conveniently located just minutes from the Kelowna International Airport, and offers an ideal setting to entertain friends or business associates with first class hospitality.

Our Chef uses the freshest of Okanagan fruits and vegetables, and the highest quality meats and seafood. Choose from a wide variety of menu selections from our banquet menus, or we can help you plan a spectacular customized menu. Our commitment to you is to consistently provide the highest standard of service, in a friendly, relaxed and elegant setting.

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



CELEBRATE THE SEASON IN STYLE!

Create lasting memories at Table Nineteen where the magic of the season meets the art of celebration. Whether you're planning an intimate group of 20, or a larger gathering for up to 250 guests, we have the perfect options for you!

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BANQUET SERVICES

Banquet Services

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

Guest Tables

- Christmas themed centerpiece
- Tea lights (if required)
- Cutlery, dinnerware and glassware
- White linen napkins
- Choice of Black or White linen for all tables

Complimentary Services

- Podium and Microphone
- Parking
- Wireless Internet Access
- P/A System
- Welcome Signage
- A/V rentals arranged through the Sales Office

Bar Service

To complement our Chef's creations, we offer an extensive wine list, featuring the fine wines of our Okanagan Valley 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.

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 one fee associated with having a dance, a SOCAN Music License for \$94.63.

Confirmation Requirement

To confirm your event, we require a deposit 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. Full pre-payment is due 2 weeks prior to your event. This is based on the minimum number of guests. An estimate for food and beverage will be prepared for you at this time.



HORS D'OEUVRES

HOT

\$165 per selection

Vegetarian Spring Rolls
plum sauce

Oven Fresh Spanakopita

Mini Quiches

Mac + Cheese Croquets

Loaded Potato Skins
*with bacon, cheese, green onion,
sour cream*

Beef or Chicken Sliders

Waygu Beef or Vegetable Dumplings

Sticky Ribs

Coconut Shrimp

Meatballs
with tomato sauce

Wild Mushroom Crostini

Beef Crostini
with horseradish cream

50 pieces per selection

COLD

\$160 per selection

Goat Cheese Crostini
roasted red pepper relish

Prosciutto and Melon

Smoked Salmon
*with caper cream cheese
served on a baguette*

Deviled Eggs
*whipped with chipotle, paprika,
and herbs*

Tomato Bruschetta
served on crostini

Rice Paper Vegetable Spring Rolls

Tomato Bocconcini Skewers

Watermelon Poké Cups
with sesame lime sauce

Ahi Tuna Cups



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!



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** **\$225 | \$135**
guacamole, classic hummus, tzatziki with pita bread, crackers, and vegetable sticks
- Crudités** **\$175 | \$95**
crisp raw vegetables, tortilla chips + Pico de Gallo, and herbed ranch dip
- Cheeses** **\$275 | \$150**
artisan and farmhouse Canadian and imported cheeses, and fruit with assorted crackers
- Okanagan Charcuterie Board** **\$375 | \$275**
cured and assorted deli meats, bocconcini, grilled marinated vegetables with mustards, assorted crackers and fresh baked baguettes
- Jumbo Shrimp Ice Bowl** **\$250 | \$165**
cocktail sauce (100 pieces) | (50 pieces)
- Fruit** **\$250 | \$140**
fresh seasonal sliced fruit

STATIONS AND LATE NIGHT SNACKS

- Poutine Station** **\$12.5 per person**
cheese curds and gravy
- Soft Taco Station | select one:** **\$14 per person**
Spicy Beef - OR - Chicken with flour tortilla, lettuce, cheddar, sour cream, and pico de gallo
ADD GUACAMOLE ...\$2/person
- Nacho Station** **\$12.5 per person**
build your own nachos with: diced tomato, onion, jalapeño, bell peppers, nacho cheese, pico de gallo, and sour cream
ADD CHICKEN OR BEEF ...\$4/person ADD GUACAMOLE ...\$2/person



JINGLE BELLS BUFFET

SALADS

Garden Greens *house vinaigrette*

Traditional Caesar Salad *chef's house made dressing, parmesan shavings*

ACCOMPANIMENTS

Roasted Garlic Mashed Potatoes

Glazed Carrots and Parsnips *with honey butter*

Dinner Rolls *with butter*

ENTRÉES | *select one*

Traditional Oven Roasted Turkey
house made stuffing, turkey gravy & cranberry sauce

Chef Attended Baron of Beef
yorkshire pudding, pan gravy & horseradish

Roast Chicken
rosemary mushroom demi glaze

Pan Seared Salmon
bearnaise sauce

Herb Dijon Crusted Pork Tenderloin or Baked Ham
herb white wine reduction

Braised Beef or Smoked Brisket

Upgrade one Entrée to a Prime Rib ADD \$20 per person
Additional Entrées | ADD \$10 per person

DESSERTS

Chef's Selection

Coffee and Tea *regular & decaffeinated*

\$55 PER PERSON (MINIMUM 24 GUESTS)





WINTER WONDERLAND BUFFET

COCKTAIL HOUR

Trio of Dips
guacamole, classic hummus & tzatziki with pita bread, assorted crackers and raw vegetables

Assorted Deli Meats
vintage ham, roast beef, turkey breast, smoked chicken corned beef and salami with fresh baked baguette and mustards

SALADS

Traditional Caesar Salad
chef's house made dressing, parmesan shavings

Winter Vegetable Salad
roasted winter vegetables, walnuts, goat cheese and house vinaigrette with mixed greens

ACCOMPANIMENTS

Roasted Garlic Mashed Potatoes

Cheese Stuffed Tortellini
baked roasted tomato sauce

VEGETABLES

Brussels Sprouts & Bacon

Glazed Carrots and Parsnips
with honey butter

ENTRÉES | *select two*

Traditional Oven Roasted Turkey
house made stuffing, turkey gravy & cranberry sauce

Chef Attended Roast Baron of Beef
yorkshire pudding, pan gravy and horseradish

Roast Chicken
rosemary mushroom demi glaze

Herb Dijon Crusted Pork Tenderloin or Baked Ham
herb white wine reduction

Pan Seared Salmon
bearnaise sauce

Braised Beef or Smoked Brisket

*Upgrade one Entrée to a Prime Rib ADD \$20 per person.
Additional Entrées ADD \$10 per person.*

DESSERTS

Chef's Selection

Coffee and Tea
regular & decaffeinated

\$70 PER PERSON (MINIMUM 24 GUESTS)



JACK FROST BUFFET

COCKTAIL HOUR

Trio of Dips
guacamole, classic hummus and tzatziki with pita bread, assorted crackers and raw vegetables

Okanagan Charcuterie
cured and assorted deli meats, bocconcini, grilled marinated vegetables with mustards, assorted crackers and fresh baked baguettes

SALADS

Traditional Caesar Salad
chef's house made dressing, parmesan shavings

Winter Vegetable Salad
roasted winter vegetables, walnuts, goat cheese and house vinaigrette with mixed greens

VEGETABLES

Brussels Sprouts and Bacon

Glazed Carrots and Parsnips
with honey butter

ACCOMPANIMENTS

Roasted Garlic Mashed Potatoes

Cheese Stuffed Tortellini
baked roasted tomato sauce

Dinner Rolls
with butter

ENTRÉES | *select three*

Braised Short Rib
yorkshire pudding, pan gravy and horseradish

Roast Chicken
rosemary mushroom demi glaze

Traditional Oven Roasted Turkey
house made stuffing, turkey gravy and cranberry sauce

Herb Dijon Crusted Pork Tenderloin or Baked Ham
herb white wine reduction

Pan Seared Salmon
bearnaise sauce

*Upgrade one entrée to Prime Rib ADD \$20 per person
Additional Entrées | ADD \$10 per person*

DESSERTS

Chef's Selection

Coffee and Tea
regular and decaffeinated

\$90 PER PERSON (MINIMUM 24 GUESTS)



SLEIGH BELL THREE COURSE PLATED DINNER

INCLUDES

Dinner Rolls *with butter*

SALADS | *select one*

Mixed Seasonal Greens
house vinaigrette

Traditional Caesar Salad
chef's house made dressing, parmesan shavings

Roasted Beetroot and Goat Cheese Salad

Winter Vegetable Salad

VEGETABLES | *select one*

Brussels Sprouts & Bacon

Oven Roasted Winter Vegetables

Glazed Carrots and Parsnips
with honey butter

French Beans

ENTRÉES | *select one*

Traditional Roasted Turkey
*house made stuffing, mashed potato,
turkey gravy and cranberry sauce*

Pan Seared Salmon
baby roasted potatoes

Braised Short Rib
*yorkshire pudding, mashed potato, pan gravy and
horseradish*

Herb Dijon Crusted Pork Tenderloin
roasted baby potato

DESSERTS | *select one*

Seasonal Cheesecake

Pecan Pie

Apple Strudel

Coffee and Tea
regular and decaffeinated

\$60 PER PERSON (MINIMUM 24 GUESTS, MAXIMUM 75 GUESTS)



BEVERAGE SELECTIONS

LIQUOR & BEER

Standard Brand Liquor	\$7.75
Premium Brand Liquor	start at \$9.75
Standard Beer & Draft	\$8
Import Beer	\$9
Tall Can Beer & Cider	\$9.75
Coolers	\$8.25

SPARKLING

Peller Estates Sparkling Pinot Grigio	\$37
Saintly Sparkling Rosé	\$52

WHITE WINES

	6oz	9oz	Bottle
Peller Estates Sauvignon Blanc	\$9	\$13.75	\$37
Wayne Gretzky Pinot Grigio	\$11.50	\$15.50	\$43
Inniskillin Chenin Blanc	\$13	\$18.50	\$52

RED WINES

	6oz	9oz	Bottle
Peller Estates Cabernet Merlot	\$9	\$13.75	\$37
Wayne Gretzky Cabernet Sauvignon Syrah	\$12	\$16.50	\$46
Vintage Ink Whiskey Barrel Red	\$13	\$18.50	\$52

PUNCH

Non-Alcoholic *per 6 litres* \$100

NON-ALCOHOLIC BEVERAGES

Bottled Water	\$3
Bottled Pop	\$3
Juice	\$4
Non-Alcoholic Beer & Mocktails	\$6.50





TERMS & CONDITIONS

1. The host is responsible for all guests and any damages that may occur to The Okanagan Golf Club property.
2. The Okanagan Golf Club assumes no responsibility for any individual property damage or bodily injuries incurred while at the Club.
3. A room rental fee will be levied for all functions. Dependent on room booked.
4. There is a fee associated with having a dance, the SOCAN Music License Fee of \$94.63.
5. Bookings require a deposit, depending on room, to confirm the function. Deposits are refundable if cancelled more than 60 days before the function.
6. All requirements and menus must be finalized a minimum of three weeks in advance.
7. Due to health regulations no food or beverage will be permitted to be brought in or taken off the premise.
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. Due to restrictions in our liquor license, corkage functions are respectively declined.
10. The catering department must be notified of all equipment, decorations etc., being provided to arrange times for access. All decorations and items belonging to the guest must be removed from the premises by the evening of the event or a storage fee of \$500 will be charged.
11. You are welcome to bring in family heirloom china or rental merchandise, however, the Golf Club does not assume liability should anything be damaged or misplaced in the normal course of business.
12. The bar closes at 12:00 midnight, music to stop at 12:30 am, and the clubhouse is to be vacated by 1:00 am.
13. The use of confetti is prohibited inside or outside the Clubhouse. Also the use of nails, staples, glue or any like substance is not permitted on any walls, doors or ceilings.
14. Applicable tax and service charges not included in listed prices. Food & Beverage requirements are subject to a 18% service charge. 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 2 weeks prior to your event along with a signed contract. This payment is based on your low confirmed number of guests (Food & Beverage).
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.
17. Terms & Conditions are subject to change without notice.
18. All prices are subject to change.