

# *Holiday Events*

at The Okanagan Golf Club | 2011



THE  
OKANAGAN  
GOLF CLUB

member **GolfBC** group



# Welcome

Thank you for your interest in The Okanagan Golf Club for your upcoming holiday event.

Our beautifully appointed 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, the highest quality meats and seafood. Choose from a wide variety of menu selections from our banquet menus or 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.

## Dore Blais

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## Jay Hastings

**Food & Beverage Manager**

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*Our inviting Clubhouse is a perfect match to the two magnificent championship golf courses gracing The Okanagan Golf Club. Designed and decorated in the Southwest Spanish style, consider our Clubhouse your “casa” on the links. Located in the heart of Okanagan wine country, and nestled among the Ponderosa Pines, the Clubhouse makes a gorgeous setting for special events.*



# 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 may be arranged through our Sales Office

## 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.

## 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 \$66.27.

## 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.



# Room Capacity

## NICKLAUS ROOM

Views of the Quail and Bear courses provide a beautiful backdrop for the Nicklaus Room, which was exquisitely designed for meetings and events for upwards of 180 guests. When combined with our Player's Lounge and private dining area, we can accommodate events for up to 350 guests.

## PALMER AND HOGAN ROOMS

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.

## LOCKHART ROOM

The Lockhart 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.

	LOCKHART	PALMER	HOGAN	NICKLAUS
<b>ROOM SIZE</b>				
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'	12'	12'	12'
Ceiling height in metres	2.7	3.6	3.6	3.6
<b>SETUP OPTIONS</b>				
U-Shape	20	36	36	50
Hollow square	24	40	40	64
Dinner	37	80	80	160
Dinner/Dance	N/A	N/A	N/A	160
Buffet Dinner	35	80	60	160
Cocktail Reception	37	120	120	245
Theatre	37	140	140	245
Classroom	24	32	32	96



# Hors d'Oeuvres

## HOT CANAPÉS

Prices are per dozen | Minimum 3 dozen per item

Spring Rolls	\$26.50
Mini Spanakopita	\$26.50
Assorted Mini Quiche	\$27.00
Herb Sausage Rolls	\$27.00
Noodle Wrapped Prawns	\$28.00
Peppercorn Beef Brochette	\$29.00
Sesame Chicken Skewers	\$29.00
Crispy Oriental Prawn Won Tons	\$30.00
Goat Cheese, Roasted Shallot Tartlettes	\$30.00
French Chicken Batons	\$30.00
Smoked Halibut and Crab Cakes	\$31.00

## COLD CANAPÉS

Prices are per dozen | Minimum 3 dozen per item

Oriental Chicken Wonton Cups	\$26.50
Toasted Sesame Goat Cheese	\$26.50
Marinated Mussels in the half shell	\$27.00
Pickled Asparagus, Roasted Red Pepper Cream Cheese	\$27.00
Smoked Salmon and Roasted Artichoke	\$28.00
Beef Carpaccio with Red Onion Relish	\$30.00
Smoked Salmon and Boursin Cheese	\$30.00
Chicken and Pistachio Roll	\$31.00
Prosciutto Wrapped Poached Prawns	\$31.00

## CHEF'S NOTE

A general guide to Hors d'Oeuvre quantities required as follows:

<b>3-4 pieces pp</b>	short reception, dinner to follow immediately	<b>8-12 pieces pp</b>	heavy reception or light dinner
<b>4-8 pieces pp</b>	longer receptions, dinner to follow a little later	<b>12-16 pieces pp</b>	dinner!

Prices are subject to change and do not include applicable tax and service charge.



# Reception & Buffet Additions

## PLATTERS *serves 25 people*

<b>Artistic Cheese Display</b> Assorted Imported and Domestic Cheese with Fruit Garnish and Crackers	\$118.75
<b>Deli Meat Display</b> Smoked and Cured Deli Meats with Fresh Rolls and Condiments	\$95.50
<b>Fresh Vegetable Basket</b> Garden Fresh Vegetable Presentation with House Dip	\$58.50
<b>Fruit Display</b> Local and Imported Fruits and Berries	\$75.00
<b>Poached Tiger Prawns</b> Served with a Traditional Cocktail Sauce and Lemon Wedges (4 per person)	\$143.75
<b>Smoked Salmon Display</b> Served with Cream Cheese, Capers, Onions & Artisan Bread	\$153.00

## STATIONS

<b>Dim Sum Station</b> Premium Chinese Dim Sum with Oriental Dips	\$26.00 per dozen
<b>Chef Attended Tiger Prawn Sauté Station</b> Cajun, Garlic or Peppercorn and Brandy Prawns (minimum 6 dozen)	\$29.00 per dozen
<b>Fresh Shucked Oysters on the Half Shell</b> Served with Traditional Condiments (minimum 3 dozen)	\$37.75 per dozen

## LATE NIGHT SNACK *minimum 6 pizzas*

<b>Meat Lover's Pizza</b>	\$14.50 per pizza
<b>Hawaiian Pizza</b>	\$13.50 per pizza
<b>Mediterranean</b>	\$13.00 per pizza

Prices are subject to change and do not include applicable tax and service charge.



# Season's Greetings Brunch Buffet

Assorted Rolls and Buttercups

Fresh Muffins and Baked Pastries

## SALADS

Artisan Greens  
*original dressings and herb croutons*

Thai Noodle Salad

## PLATTERS

Fresh Vegetable Presentation  
*ranch dressing*

Marinated Olives and Pickles

Domestic Cheese Platter  
*served with crackers*

Assorted Deli Meats

## BREAKFAST SELECTIONS

Belgian Waffles  
*strawberry compote*

Breakfast Sausage and Crisp Bacon

Eggs Benedict

Scrambled Eggs  
*onions and peppers*

Fresh Fruit Yogurt & Granola

## LUNCHEON SELECTIONS

Roast Turkey  
*apple-sage dressing*

Herb Crusted Pork Tenderloin  
*wild mushroom demi glace*

Cheese Tortellini  
*pesto cream sauce*

Pan Seared Salmon  
*tomato butter sauce*

Herb & Garlic Roasted Chicken Breast  
*corn and pepper salsa*

Choose one  
Entrée from  
the following  
selections:

## ACCOMPANIMENTS

Leek Whipped Potatoes

Hot Seasonal Vegetables

## DESSERTS

Seasonal Squares and Pies

Fresh Fruit Presentation

## BEVERAGES

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

Chilled Fruit Juices, Coffee and Tea

**\$31** per person | Minimum 24 guests.

Prices subject to taxes and service charges



# Plated Holiday Luncheons

## Snowflake Plated Luncheon

### STARTER

Roasted Butternut Squash Soup

### ENTRÉE

Traditional Roast Turkey  
*apple-sage dressing, with turkey gravy*

Leek Whipped Potatoes

Seasonal Hot Vegetables

### DESSERT

Eggnog Cheesecake

3 Courses      **\$26** per person

## Mistletoe Plated Luncheon

### COURSE 1

Gin & Tomato Soup

Roasted Vegetable & Feta Bruschetta

Spinach Salad with a Honey Citrus Dressing

### COURSE 2

Beef Satay with a Spiced Peanut Sauce

Tomatoes, Grilled Zucchini and Red Onions with a Balsamic - Parmesan Dressing

Shrimp Cocktail, finished with a Brandied Tomato Aioli

### COURSE 3

Poached Salmon with a Lemon - Dill Sauce

Turkey with Apple-Sage Dressing

Ham with Maple-Dijon Sauce

New York Steak finished with Rosemary Mushroom jus

Chicken Breast with Roasted Pepper & Tomato Sauce

### COURSE 4

Pumpkin Pie with Cinnamon Cream Anglaise

Belgian Chocolate Mousse Torte

Eggnog Cheesecake

2 Courses      **\$23.95** per person

3 Courses      **\$27.95** per person

4 Courses      **\$31.95** per person

Prices are subject to change and do not include applicable tax and service charge.



# Plated Holiday Dinner

Each meal includes fresh baked artisan breads, creamery butter and coffee & tea service.

## SOUPS

Roasted Butternut Squash Soup

Chilled Okanagan Vegetable Gazpacho

Baked White Asparagus Soup  
*puff pastry dome*

## APPETIZERS

Prawn Sunomono  
*julienne vegetable salad*

Beef Satay  
*thai noodle salad*

## SALADS

Baby Romaine Caesar Salad  
*chef's traditional dressing, asiago shavings*

Okanagan Cobb Salad  
*tarragon bacon vinaigrette*

Valley Greens Salad  
*honey citrus vinaigrette*

Tomato Bocconcini  
*balsamic glaze*

2 Courses	\$30 per person
3 Courses	\$35 per person
4 Courses	\$40 per person

## ENTRÉES

*Our Chef will complement each entrée with fresh local vegetables.*

Grilled New York Steak 8oz  
*butter milk whipped yukon potatoes, three peppercorn sauce*

Bacon Wrapped Rolled Chicken Breast  
*roasted nugget potato, creole succotash*

Poached Salmon Fillet  
*steamed basmati rice, saffron clam sauce*

Yam & Potato Crusted Halibut  
*pan fried gnocchi, caper and olive tapenade*

Pork Tenderloin Medallions  
*three bean cassoulet, espresso bbq sauce, shitake mushroom glaze, fingerling potatoes*

Grilled Vegetable Wellington  
*roasted fennel cream sauce*

Grilled Lamb Chops  
*minted Madeira demi-glaze, rice pilaf*

Roast Turkey  
*apple-sage dressing, turkey gravy, leek whipped potatoes*

## DESSERTS

Pecan Flan  
*chocolate sauce*

New York Cheesecake  
*mocha espresso sauce*

Okanagan Fruit Crumble Tart  
*vanilla ice cream*

Lemon butter Tart  
*blueberry sorbet*

Prices are subject to change and do not include applicable tax and service charge.



# Sleigh Bell Dinner Buffet

## SALADS

Okanagan Valley Baby Greens  
*house dressings*

Baby Nugget and Chive Potato Salad

Tomato and Bocconcini Salad

Pasta Salad 'Niçoise'

Local Artisan Breads

## COLD PLATTERS

Deli Meat Presentation

Fresh Vegetable Presentation  
*house dip*

Domestic and Imported Cheeses  
*herb crostini, crackers*

Variety of Grilled, Marinated and Pickled Vegetables

## HOT ITEMS

Leek Whipped Potatoes

Seasonal Valley Vegetables

## ENTRÉES

*Choose one Entrée from the following selections:*

Chef Attended Slow Roasted Prime Rib  
*yorkshire pudding, madera shallot beef jus lié*

Traditional Roast Turkey  
*apple-sage dressing, turkey gravy*

Romano Cheese Cannelloni  
*tomato butter sauce*

Grilled Tandoori Chicken Breast,  
*butternut squash curry*

Pan Seared Salmon  
*saffron clam sauce*

Oven Roasted Halibut  
*langostino cream sauce*

Herb Crusted Pork Tenderloin  
*wild mushroom demi glace*

Roasted Vegetable Cannelloni  
*tomato basil sauce*

**...Additional entrée, \$6.25 per person**

## DESSERTS

Fresh Fruit Presentation

Lemon Crunch Bar, Tiger Brownie, Cream filled  
Profiteroles, Eggnog Cheesecake, Chocolate Torte,  
Warm Apple Pie, Okanagan Fruit Crumble

Coffee and Tea

**\$49.50** per person | Minimum 24 guests

Prices subject to taxes and service charges



# Jack Frost Buffet

## CHILLED ITEMS

- Assorted Rolls & Butter
- Tossed Salad with House Dressing
- Baked Potato Salad
- Tomato Bocconcini Salad
- Italian Pasta Salad
- Assorted Pickled and Marinated Items
- Fresh Vegetable Presentation with Dip

## DESSERT

- Seasonal Squares, Pies and Flans
- Warm Fruit Crumble
- Coffee and Tea

## HOT ITEMS

- Carved Roast Beef  
*thyme shallot jus*
- Traditional Roast Turkey  
*apple-sage dressing, with turkey gravy*
- Leek Whipped Potatoes
- Seasonal Hot Vegetables

Select one:

- Cheese Tortellini  
*roasted vegetables & pesto cream sauce*
- Bolognese Lasagna

Select one:

- Pan Seared Salmon  
*seafood cream sauce*
- Roast Pork Loin  
*wild mushroom sauce*
- Roasted Leg of Lamb (add \$2)  
*minted veal jus lié*

Substitute Slow Roasted Prime Rib (add \$5)  
*yorkshire pudding, madeira beef jus lié*

**\$35** per person | Minimum 24 guests

Prices subject to taxes and service charges



# Winter Wonderland Buffet

## CHILLED ITEMS

Assorted Rolls & Butter  
Tossed Salad with House Dressing  
Baked Potato Salad  
Tomato Bocconcini Salad  
Italian Pasta Salad  
Assorted Pickled and Marinated Items  
Fresh Vegetable Presentation with Dip

## DESSERT

Seasonal Squares, Pies and Flans  
Warm Fruit Crumble  
Coffee and Tea

## HOT ITEMS

Traditional Roast Turkey  
*apple-sage dressing, with turkey gravy*  
Leek Whipped Potatoes  
Seasonal Hot Vegetables

Select one:

Cheese Tortellini  
*roasted vegetables & pesto cream sauce*  
Bolognese Lasagna

Select one:

Pan Seared Salmon  
*seafood cream sauce*  
Roast Pork Loin  
*wild mushroom sauce*  
Roasted Leg of Lamb (add \$2)  
*minted veal jus lie*

**\$32** per person | Minimum 24 guests

Prices subject to taxes and service charges

*Impress Your Guests with our Facilities, Food & Service! Beauty and quality come together when you choose The Okanagan Golf Club for your holiday event.*

# Beverage Selections

## LIQUOR & BEER

Bar Brand Liquor	\$4.69
Premium Brands Liquor	\$5.36 - \$7.59
Domestic Beer	\$4.91
Import Beer	\$5.80

## HOUSE WINE & CIDERS/COOLERS

Domestic House Wine	\$4.91
Regular Cider/Cooler	\$4.69
Premium Cider/Cooler	\$6.03

## SPARKLING

Henkell Troken	\$32
Sumac Stellar Jays Brut	\$55
Veuve Cliquot	\$150

## PUNCH

Non-Alcoholic	\$85 per 10 litres
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## NON-ALCOHOLIC BEVERAGES

Fountain Pop, Bottled Water	\$2.25
Bottled Pop	\$2.50
Juice	\$2.75
Virgin Cocktails ,Non-Alcoholic Beer	\$3.25

## NON-ALCOHOLIC BEVERAGES

Okanagan Sparkling Apple or Cranberry Cider	\$16
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## WHITE WINES

 Calona Unoaked Artist Series Chardonnay	\$26	Bounty Cellars Quail White	\$33	Quail's Gate Chasselas Pinot Blanc/Gris	\$43
Calona Pinot Gris	\$30	Red Rooster Gewürztraminer	\$34	Desert Hills Gewürztraminer	\$44
Peller Estate Sauvignon Blanc	\$30	Hester Creek Pinot Blanc	\$36	Quail's Gate Chardonnay	\$45
Hardy's Riesling Gewürztraminer	\$30	See Ya Later Unleashed Riesling	\$36	Kim Crawford Sauvignon Blanc	\$45
Woodbridge Pinot Grigio	\$30	Cedar Creek Ehrenfielser	\$40	Caymus Conundrum	\$65
Red Rooster Chardonnay	\$32	Sandhill Pinot Gris	\$42		

## RED WINES

 Peller Estate Family Series Merlot	\$26	Red Rooster Merlot	\$33	Hess Select Cabernet Sauvignon	\$47
Penfolds Shiraz/Cabernet	\$30	Hester Creek Cabernet/Merlot	\$36	Sandhill Small Lots Malbec	\$60
Cookathama Shiraz	\$30	Peller Estate Private Reserve Pinot Noir	\$40	Glaetzer Wallace	\$60
Estacion Carmeniere	\$30	Nk'Mip Pinot Noir	\$44	Desert Hills Syrah	\$70
Lindemans Bin 50 Shiraz	\$32	Sandhill Cabernet Merlot	\$46	Desert Hills Mirage Bordeaux	\$70
J Lohr Painters Bridge Zinfandel	\$33	Sandhill Syrah	\$46	Osoyoos La Rose	\$90
Bounty Cellars Bear Red	\$33	J Lohr 7 Oaks Cabernet Sauvignon	\$47	Nota Benne	\$90

Prices are subject to change and do not include applicable tax and service charge.



# 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. Dependant on room booked.
4. There is a fee associated with having a dance, the SOCAN Music License Fee of \$66.27.
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. Food & Beverage requirements are subject to a 15% service charge.
15. 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.
16. 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).
17. 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.
18. Terms & Conditions are subject to change without notice.