



Catering Package

Weddings | Corporate Events | Meetings | Private Functions

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Facility Information



ALL FACILITY RENTALS INCLUDE THE FOLLOWING:

- ⇒ Catering Coordination* including:
 - ⇒ Assistance selecting food and beverages
 - ⇒ Day of Event Supervision
 - ⇒ Assistance creating a floor plan
 - ⇒ Creation of custom lobby welcome sign
- ⇒ Round banquet tables (set up to 9), rectangle tables and comfortable banquet chairs
- ⇒ Registration table, DJ table, Gift table, cocktail tables, signing table and cake table
- ⇒ White table linens, matching linen napkins, cutlery, dinnerware and glassware etc.
- ⇒ Minor Décor package (centerpiece mirror, clear glass votive and tea lights)
- ⇒ Raised platform for presentations, head table or live band
- ⇒ Coat room facilities (self-serve)
- ⇒ Facility set up, tear down and cleaning (excluding external décor)
- ⇒ Complimentary podium and microphone
- ⇒ Complimentary Easels (2) for seating chart and photos
- ⇒ Covered outdoor patio with tables and chairs (Arbutus / Fairway)
- ⇒ Complimentary wireless internet access
- ⇒ Complimentary parking
- ⇒ Complimentary Bride's Room (weddings only)

** Catering coordination services are limited - ask for more details*

	ARBUTUS AND FAIRWAY	ARBUTUS	FAIRWAY	MOUNTAIN VIEW	ARBUTUS FAIRWAY & DINING ROOM	GAZEBO CEREMONY
Facility Rates	\$900	\$550	\$350	\$300	\$1700*	\$400-800
Dinner Capacity	180	108	54	36	240	N/A
Dinner & Dance Capacity	150	90	N/A	N/A	220	N/A
Cocktail Style Reception	300	150	75	60	300+	200
Theatre Seating	200	130	60	50	200	100
Boardroom	N/A	N/A	35	25	N/A	N/A
Square Footage	2750	1900	850	530	4000	N/A

Note: All quoted facility rates are for the day.

**Dining Room rental must meet minimum revenue requirements.*

Facility Information



ARBUTUS ROOM

The Arbutus Room is the largest section of the main banquet rooms with an area of 1900 sq. feet including a built in dance floor, natural lighting from an entire wall of windows, a large covered balcony and a beautiful cherry wood bar.

FAIRWAY ROOM

The Fairway Room is the second section of the main banquet rooms with an area of 850 sq. feet with wonderful natural lighting and a large covered balcony.

ARBUTUS & FAIRWAY ROOMS COMBINED

When combined, the Arbutus and Fairway Rooms make an ideal venue for any wedding, tournament or large reception. Boasting an entire wall of windows and a covered furnished patio, the rooms lend to an exceptional party atmosphere. Clear sightlines throughout, beautiful built in dance floor, raised stage area, recessed cherry wood bar and an internal P/A system make for an extremely versatile venue.

MOUNTAIN VIEW ROOM

The Mountain View Room is ideal for board or committee meetings, small receptions and birthday parties. With an area of 530 sq. feet, the Mountain View Room includes wonderful natural lighting, a large private balcony and of course, views of the distant North Shore mountains.

DINING ROOM

The beautiful member's dining room overlooks the 9th and 18th greens and can be added to the Arbutus and Fairway Rooms to increase the capacity for large events up to 240 guests. Some restrictions apply.

OUTDOOR GAZEBO CEREMONY

This beautiful outdoor space is ideal for the wedding ceremony of your dreams. It is home to a beautiful gazebo, spectacular pond, and stunning views of the golf course. Capacity is 80 people seated. White padded chairs are included in the facility fee.

ADDITIONAL RENTALS

Small A.V. Screen (with table)	\$25.00
Large A.V. Screen (ceiling mount / select locations)	\$50.00
LCD Data/Video Projector (with table)	\$75.00
Wireless Lapel Microphone	\$75.00
Flip Chart and Pens	\$25.00
Additional Audio Visual Requirements	Market Price
Chair Covers and Sash	\$4.50 /each
Specialty Table Cloths, Table Runners and Overlays	\$8.00-20.00

Breakfast Buffets



TRADITIONAL CONTINENTAL BUFFET

\$14.50/guest

Seasonal Fresh Fruit Platter

Freshly Baked Assorted Mini Pastries (muffins, danish, croissants) with butter and preserves (3 pieces/guest)

Fresh Chilled Orange Juice

VanHoutte Coffee and NUMI Organic Tea Station

CANADIANA BUFFET *(minimum 30 guests)*

\$26.50/guest

Seasonal Fresh Fruit Platter

Individual Honey Yogurt Parfaits with berry compote and granola

Freshly Baked Assorted Mini Pastries (muffins, danish, croissants) with butter and preserves (3 pieces/guest)

Farm Fresh Scrambled Eggs with chive garnish

Maple Smoked Canadian Bacon and Breakfast Sausages

Seasoned Homefries with caramelized onions

Fresh Chilled Orange Juice

VanHoutte Coffee and NUMI Organic Tea Station

DECADENT WESTCOAST BUFFET *(minimum 30 guests)*

\$35.00/guest

Seasonal Fresh Fruit Platter

Individual Honey Yogurt Parfaits with berry compote and granola

Freshly Baked Assorted Mini Pastries (muffins, danish, croissants) with butter and preserves (3 pieces/guest)

Farm Fresh Scrambled Eggs with chive garnish

Smoked Salmon Benedict *served with house made hollandaise sauce*

Smoked Canadian Bacon and Maple Breakfast Sausages

Seasoned Homefries with caramelized onions

Strawberry Waffles with fresh strawberries, strawberry compote and whipped cream

Fresh Chilled Orange Juice

VanHoutte Coffee and NUMI Organic Tea Station

CHAMPAGNE COCKTAIL \$6.50/guest

Add on a champagne mimosa made with fresh orange juice, or cranberry juice.

BUFFET ENHANCEMENTS

Buttermilk Pancakes (2 each)

served with butter and warm maple syrup or berry compote and whipped cream

\$4.25/guest

Strawberry Waffles (2 each)

served with fresh strawberries, strawberry compote and whipped cream

\$5.00/guest

Eggs Benedict, Blackstone, Smoked Salmon or Florentine

served with house made hollandaise sauce

\$6.00/guest

Bacon, Sausage or Ham

\$5.00/guest

Chef Attended Custom Omelette Station (minimum 40 guests)

with baby shrimp, ham, bacon, tomatoes, mushroom, peppers, onion, cheddar & monterey jack cheese

\$8.50/guest

Breakfast Selections



CLASSIC PLATED BREAKFAST

\$19.00/guest

Farm Fresh Scrambled Eggs
Choice of Bacon, Ham or Sausage
Seasoned Homefries with caramelized onions
Seasonal Fresh Fruit
Multigrain Toast
VanHoutte Coffee and Red Rose Tea

A LA CARTE COFFEE BREAK

Freshly Baked Jumbo Cookies (chocolate chip, white chocolate macadamia nut, double chocolate, oatmeal raisin, etc.)	\$33.00/dozen
Freshly Baked Regular Cookies (chocolate chip, white chocolate macadamia nut, double chocolate, oatmeal raisin, etc.)	\$24.00/dozen
Freshly Baked Mini Pastry Basket (assorted muffins, croissants, danish and scones) (36 pieces)	\$42.00/basket
Freshly Baked Full Size Pastry Basket (assorted muffins, croissants, danish and scones)	\$36.00/dozen
Freshly Baked Jumbo Muffins (blueberry, lemon cranberry, morning glory and oatmeal raisin)	\$36.00/dozen
Freshly Baked Banana Bread Loaf	\$30.00/loaf
Seasonal Fresh Fruit Platter (25 guests) (cantaloupe, honeydew, watermelon, pineapple, & strawberries or other fruit in season)	\$120.00 each
Seasonal Fresh Fruit Platter (50 guests) (cantaloupe, honeydew, watermelon, pineapple, & strawberries or other fruit in season)	\$225.00 each
Fruit Kebabs (cantaloupe, honeydew, watermelon and pineapple cubes & whole strawberries)	\$6.50/each

A LA CARTE BEVERAGES

VanHoutte Coffee & NUMI Organic Tea Station	\$4.25/person
VanHoutte Coffee (2.2 litre air pot 4.5 litre urn)	\$19.50 \$39.00
NUMI Organic Teas	\$3.25/each
Assorted Chilled Juices (orange, apple, grapefruit, cranberry)	\$18.00/pitcher
Soft Drinks by the Can	\$3.00 /each
Assorted Fruit Juices by the Bottle	\$3.75 /each
Perrier Bottled Water	\$3.95 /each

Lunch Buffets



CLASSIC DELI LUNCH

\$22.00/guest

(minimum 25 guests)

Vegetable Crudit  with Buttermilk Ranch Dressing

Chef's Homemade Soup of the Day

Seasonal Mixed Greens Salad

Traditional Caesar Salad

Sandwiches with Choice of Three Sandwich Fillings

*Egg Salad | Tuna Salad | Roast Beef | Ham and Cheese
Chicken Salad | Roast Turkey | Roasted Vegetables*

Assorted Bars, Squares and Freshly Baked Cookies

Freshly Brewed Coffee and NUMI Organic Tea Station

BUILD YOUR OWN SALAD BAR \$24.00/guest

(minimum 25 guests)

Freshly Baked French Bread

Chef's Homemade Soup of the Day

Greek Pasta Salad

Assorted Lettuces with Chef's Salad Fixings

*Roasted Turkey | Sliced Ham | Bacon | Hard Boiled Eggs
Cucumber | Tomatoes | Cheese | Choice of Dressing*

Assorted Bars, Squares and Freshly Baked Cookies

VanHoutte Coffee and NUMI Organic Tea Station

CLASSIC ITALIAN

\$27.00/guest

(minimum 30 guests)

House Made Garlic Bread Baguette

Roma Tomato and Bocconcini Salad

Traditional Caesar Salad

Italian Style Roasted Chicken Breast

Creamy Penne Alfredo *or* Pesto Penne

Seasonal Fresh Fruit Platter

Assorted Bars, Squares and Freshly Baked Cookies

Freshly Brewed Coffee and NUMI Organic Tea Station

Signature Hot Lunch

Freshly Baked French Bread Baguette

CHOICE OF THREE SALADS

Seasonal Baby Lettuce Salad

Traditional Caesar Salad

Greek Pasta Salad

Roma Tomato and Bocconcini Salad

Fingerling Potato Salad

Quinoa Salad with Honey Lime Dressing

CHOICE OF ACCOMPANIMENT

Roasted Baby Red Potatoes

Garlic Mashed Potatoes

Wild Rice Pilaf

Vegetarian Fried Rice

CHOICE OF MAIN ENTR E

Chef Carved Roasted Beef 'AAA' Striploin Au Jus

Roasted Chicken Breast in a Wild Mushroom Demi-Glace

Grilled Chicken Breast topped with Fresh Basil Pesto

Wild Salmon Filet with a Sweet Soy and Lime Sauce

Wild Salmon Filet in a Lemon and Caper Butter Sauce

ACCOMPANYING ENTR ES

Ricotta & Spinach Cannelloni, Roasted Tomato Cream Sauce

Fresh Steamed Seasonal Vegetables in Roasted Garlic Butter

DESSERT

Seasonal Fresh Fruit Platter +

Assorted Bars, Squares and Freshly Baked Cookies

Served Freshly Brewed Coffee and Orange Pekoe Tea

\$37.00 per guest

(minimum 40 guests)

Plated Lunch Selections



Two Courses \$29.00 | Three Courses \$36.00

All Plated Lunches Include

Freshly Baked French Bread Baguette
Served Freshly Brewed Coffee and Orange Pekoe Tea

SOUPS AND SALADS

- ... Seasonal Vegetable Minestrone Soup with Parmesan Crostini
- ... Roasted Tomato and Herbs Bisque with Feta and Crouton
- ... Wild Mushroom Soup Drizzled with Truffle Crème Fraîche
- ... West Coast Seafood Chowder with Bacon, Yukon Gold Potatoes, Baby Clams and Smoked Salmon
- ... Traditional Caesar Salad with Sourdough Croutons, Fresh Parmesan and a Pancetta Crisp
- ... Roma Tomato and Bocconcini Salad with Olive Oil, Balsamic Glaze and Fresh Basil
- ... Seasonal Baby Lettuce Salad tossed in a Honey Lime Dressing

ENTRÉES

- ... Roasted Chicken Breast in a Wild Mushroom Demi served with Garlic Mashed Potatoes and Seasonal Vegetables
- ... Grilled Chicken Breast topped with Fresh Basil Pesto served with Roasted Potatoes and Seasonal Vegetables
- ... Sapna's Butter Chicken served with Basmati Rice and Grilled Naan Bread
- ... Wild Salmon Filet with a Sweet Soy and Lime Sauce served with Vegetable Fried Rice and Seasonal Vegetables
- ... Wild Salmon Filet in a Lemon Caper Butter Sauce served with Mashed Fingerling Potatoes and Seasonal Vegetables
- ... 7oz Sirloin Steak with Rosemary Demi served with Garlic Mashed Potatoes and Seasonal Vegetables
- ... Butternut Squash Ravioli with Brown Butter Sage Sauce and Toasted Pinenuts
- ... Wild Mushroom and Truffle Penne Pasta
- ... Garden Vegetable Ratatouille with Pesto Couscous

DESSERTS

- ... Vanilla Bean Crème Brule
- ... Chocolate Sacher Torte with Sour Cherry Compote
- ... New York Cheesecake topped with a Berry Compote

*Less than 25 guests - select one starter option, one entrée option and one dessert option.
More than 25 guests - select one starter option, up to two (2) entrée options and one dessert option.
Additional entrée selections may be added for an additional \$5.00 charge per guest.*

All plated choices must be ordered in advance.

Seating plan must provide associated table numbers and choices per seat 7 days in advance.

Deluxe Dinner Buffet



Freshly Baked French Bread Baguette

SALADS

Seasonal Baby Lettuce Salad

Traditional Caesar Salad

Roma Tomato and Bocconcini Salad

Greek Pasta Salad

Quinoa Salad with Honey Lime Dressing

HOT DISHES

Chef Carved Roasted Beef 'AAA' Striploin Au Jus

Fresh Steamed Seasonal Vegetables in Roasted Garlic Butter

Choice of an (1) Additional Entrée

Roasted Chicken Breast in a Wild Mushroom Demi-Glace

Grilled Chicken Breast topped with Fresh Basil Pesto

Wild Salmon Filet with a Sweet Soy and Lime Sauce

Wild Salmon Filet in a Lemon and Caper Butter Sauce

Choice of (1) Pasta

Ricotta and Spinach Cannelloni in a Roasted Tomato Cream Sauce

Artichoke and Mushroom Cannelloni in a Garlic and Herb Cream Sauce

Choice of (1) Potato

Roasted Baby Red Potatoes | Garlic Mashed Potatoes | Parmesan Fingerling Potatoes

Choice of (1) Rice

Steamed Basmati Rice | Wild Mushroom Rice Pilaf | Vegetarian Fried Rice

DESSERT

Chef's Selection of Cakes, Pies, Tarts, Squares and Pastries

Seasonal Fresh Fruit Platter

Served Freshly Brewed Coffee and Orange Pekoe Tea

\$52.00 per guest

(minimum 40 guests)

Classic Dinner Buffet



Freshly Baked French Bread Baguette

STARTER

Grilled Mediterranean Vegetable and Antipasto Platter

grilled vegetables, assorted cheeses, sliced meats topped with olive oil and balsamic reduction

SALADS

Seasonal Baby Lettuce Salad

Traditional Caesar Salad

Roma Tomato and Bocconcini Salad

Greek Pasta Salad

Quinoa Salad with Honey Lime Dressing

HOT DISHES

Chef Carved Roasted Beef 'AAA' Striploin Au Jus

Fresh Steamed Seasonal Vegetables in Roasted Garlic Butter

Choice of Two (2) Additional Entrées

Roasted Chicken Breast in a Wild Mushroom Demi-Glace

Grilled Chicken Breast topped with Fresh Basil Pesto

Wild Salmon Filet with a Sweet Soy and Lime Sauce

Wild Salmon Filet in a Lemon and Capers Butter Sauce

Choice of (1) Pasta

Ricotta and Spinach Cannelloni in a Roasted Tomato Cream Sauce

Artichoke and Mushroom Cannelloni in a Garlic and Herb Cream Sauce

Choice of (1) Potato

Roasted Baby Red Potatoes | Garlic Mashed Potatoes | Parmesan Fingerling Potatoes

Choice of (1) Rice

Steamed Basmati Rice | Wild Mushroom Pilaf | Vegetarian Fried Rice

DESSERT

Chef's Selection of Cakes, Pies, Tarts, Squares and Pastries

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee and Tea

\$59.00 per guest

(minimum 40 guests)

Premier Dinner Buffet



Freshly Baked French Bread Baguette

STARTERS

Grilled Mediterranean Vegetable and Antipasto Platter

grilled vegetables, assorted cheeses, sliced meats topped with olive oil and balsamic reduction

Cold Seafood Platter

smoked salmon, marinated mussels and clams, prawns, crab legs and baby shrimp

SALADS

Seasonal Mixed Greens Salad

Traditional Caesar Salad

Roma Tomato and Bocconcini Salad

Quinoa Salad with Honey Lime Dressing

Golden Beet, Apple, Red Onion and Goat Cheese Salad

HOT DISHES

Chef Carved Aged 30 Days 'AAA' Prime Rib Au Jus

Grilled Chicken Breast topped with Fresh Basil Pesto

Halibut Filet with a Lemon Caper Cream Sauce

Fresh Steamed Seasonal Vegetables in Roasted Garlic Butter

Choice of (1) Pasta

Mushroom Cannelloni with Truffle and Chive Cream Sauce

Crab, Shrimp and Lobster Cannelloni in a Lobster Bisque Sauce

Choice of (1) Potato

Roasted Baby Red Potatoes | Garlic Mashed Potatoes | Parmesan Fingerling Potatoes

Choice of (1) Rice

Steamed Basmati Rice | Wild Mushroom Pilaf | Vegetarian Fried Rice

DESSERT

Chef's Selection of Cakes, Pies, Assorted Mousses and Pastries

Domestic and Imported Cheese Platter

Seasonal Fresh Fruit Platter

Served Freshly Brewed Coffee and Orange Pekoe Tea

\$75.00 per guest

(minimum 40 guests)

Plated Dinners



All Plated Dinners Include

Freshly Baked French Bread Baguette
Freshly Brewed Coffee and Orange Pekoe Tea

STARTERS

... Rare Albacore Tuna Salad	\$13.00
... Roma Tomato and Bocconcini Salad with Olive Oil, Balsamic Glaze and Fresh Basil	\$9.00
... Seasonal Baby Lettuce Salad tossed in a Honey Lime Dressing	\$9.00
... Traditional Caesar Salad with Sourdough Croutons, Fresh Parmesan and a Pancetta Crisp	\$9.00
... West Coast Seafood Chowder with Bacon, Yukon Gold Potatoes, Baby Clams and Smoked Salmon	\$10.00
... Wild Mushroom Soup with Truffle Crème Fraîche	\$8.00
... Roasted Tomato and Fresh Basil Bisque	\$8.00

ENTRÉES

... Roasted Chicken Breast in a Wild Mushroom Demi Garlic Mashed Potatoes Seasonal Vegetables	\$29.00
... Sun Dried Tomato Stuffed Chicken Breast with a Pesto Cream Sauce Roasted Potatoes Seasonal Vegetables	\$33.00
... 6oz AAA Tenderloin Steak with a Peppercorn and Red Wine Demi Garlic Mashed Potatoes Seasonal Vegetables	\$38.00
... Grilled 10oz New York Steak topped with Rosemary Demi Garlic Mashed Potatoes Seasonal Vegetables	\$39.00
... Seared Lamb Rack topped with a Chimi Churi and Demi Roasted Potatoes Seasonal Vegetables	\$39.00
... Crispy Skinned Duck Breast Served with an Orange and Fennel Glaze Sweet Potato Mash Seasonal Vegetables	\$34.00
... Seared Pacific Salmon Filet with Sweet Soy and Lime Sauce Basmati Rice Seasonal Vegetables	\$28.00
... Wild Salmon Filet with a Lemon Caper Butter Sauce Basmati Rice Seasonal Vegetables	\$28.00
... Seared Halibut Filet with a Dill Beurre Blanc Herbed Risotto Seasonal Vegetables	\$37.00
... Roasted Butternut and Wild Mushroom Barley Risotto with Hazelnut and Arugula Pesto	\$25.00

DESSERTS

... New York Cheesecake with a Fresh Seasonal Berry Compote	\$9.00
... Vanilla Bean Crème Brule	\$9.00
... Chocolate Sacher Torte with Sour Cherry Compote	\$9.00
... Baked Apple Frangipane served with Vanilla Ice Cream	\$9.00

*Less than 25 guests - select one starter option, one entrée option and one dessert option.
More than 25 guests - select one starter option, up to two (2) entrée options and one dessert option.
Additional entrée selections may be added for an additional \$5.00 charge per person.
All plated choices must be ordered in advance.
Seating plan must provide associated table numbers and choices per seat 7 days in advance.*

Cocktail Receptions



PASSED CANAPÉS

Minimum order 2 dozen of each variety

Canapes are passed appetizers that are circulated through the room by servers or placed as platters

HOT CANAPÉS

Vegetarian Spring Roll with Plum Dipping Sauce	\$26.00/dozen
Spinach and Feta Spanakopita with Tzatziki	\$26.00/dozen
Spicy Vegetarian Samosa with Mango Chutney	\$26.00/dozen
Wild Mushroom Bruschetta	\$28.00/dozen
Wild Mushroom Tartlets	\$28.00/dozen
Warm Brie Crostini topped with Onion Jam	\$28.00/dozen
Shrimp and Pork Won Ton in an Asian Spoon	\$28.00/dozen
Coconut Prawns with Sweet Thai Chili Dip	\$32.00/dozen
Grilled Beef Sirloin Skewers with Balsamic Demi Drizzle	\$32.00/dozen
Seared Lamb Skewers with Yogurt Dill Dip	\$32.00/dozen
Thai Chicken Satays Skewers with Peanut Sauce Drizzle	\$32.00/dozen
Mini Crab Cakes with a Lobster Emulsion	\$32.00/dozen
Beef Slider with Chipotle Aioli and Aged Cheddar	\$35.00/dozen

COLD CANAPÉS

Cherry Tomato, Baby Bocconcini and Basil Skewers with Balsamic Reduction	\$26.00/dozen
Buffalo Mozzarella and Tomato Bruschetta	\$26.00/dozen
Fresh Melon wrapped in Prosciutto	\$28.00/dozen
Albacore Tuna and Avocado Tostada	\$28.00/dozen
Chilled Chicken and Dill Salad on a Cucumber Disc	\$32.00/dozen
Smoked Salmon with Orange Crème Fraîche	\$32.00/dozen
Asian Prawn Medley on a Crispy Won Ton	\$32.00/dozen
Beef Carpaccio on Potato Crisp with Anchovy Mayo	\$32.00/dozen
Candied Salmon Roulade	\$32.00/dozen



Cocktail Receptions



RECEPTION PLATTERS

Each platter is designed to serve a single portion for 50 guests. Larger and smaller platters are available upon request.

Fresh Vegetable Crudités Platter <i>Ranch Dip</i>	\$140.00
Seasonal Fresh Fruit Platter <i>Cantaloupe, honeydew, pineapple and other fruit in season</i>	\$225.00
Antipasto Platter <i>Grilled red peppers, zucchini, eggplant and asparagus with balsamic reduction; marinated mushrooms, pickles and olives, cured meats, cheeses and fresh baguette</i>	\$275.00
Imported and Domestic Cheese Platter <i>A selection from brie, camembert, roquefort, limburger, saint-maure, cheddar, swiss, havarti and gouda. With assorted fine crackers</i>	\$295.00
Slider Deli Platter <i>Build your own deli sandwich with Silver Dollar Buns, Cured and Smoked Meats and Domestic Cheese Slices Served with various mustards, mayo, olives and sweet gherkins</i>	\$325.00
BC Salmon Platter <i>With poached salmon, smoked salmon, indian candy, maple nuggets, lemons, capers and shaved red onions</i>	\$250.00
California Roll Sushi Platter (120pc) <i>Pickled ginger, wasabi and soya sauce</i>	\$210.00
Assorted Maki Platter (150pc) <i>48 California roll 48 salmon roll 24 tuna roll 30 cucumber roll, with pickled ginger, wasabi and soya sauce</i>	\$240.00
Nigiri and Maki Combo Sushi Platter (115pc) <i>22 California roll 22 salmon roll 16 tuna roll 16 cucumber roll 18 assorted nigari with pickled ginger, wasabi and soya sauce</i>	\$275.00
Assorted Chef's Choice Pastries, Squares and Bars Dessert Platter	\$225.00
Deluxe Chef's Choice Cakes, Tarts and Flans Dessert Platter	\$325.00



AFTERNOON TEA RECEPTION | *minimum 25 people*

\$21.00/person

Vegetable Crudités Platter served with Ranch Dressing

Gourmet Relish Platter and Dips

Assorted Tea Sandwiches with Choice of 3 Fillings (4 finger sandwiches per person)

Egg Salad | Tuna Salad | Ham & Cheese | Cucumber & Cream Cheese | Chicken Salad | Vegetarian

Chef's Choice Assorted Squares and Bars Dessert Platter

Freshly Brewed Coffee and NUMI Organic Tea Station

Beverage Service



HOST BAR SERVICE

Host pays for the drinks. Does not include tax and service charges.

House Wine by the Glass (6oz)	\$7.50
Highballs (1oz)	\$6.50
Double Highballs (2oz)	\$10.50
Domestic Beer	\$6.50
Import Beer	\$7.50
Ciders and Coolers	\$7.50
Non-Alcoholic Beer	\$4.50
Fountain Pop	\$3.00
Fountain Juice	\$3.50

CASH BAR SERVICE

Guests pay for their own drinks. Prices include taxes.

House Wine by the Glass (6oz)	\$8.50
Highballs (1oz)	\$7.50
Double Highballs (2oz)	\$12.00
Domestic Beer	\$7.50
Import Beer	\$8.50
Ciders and Coolers	\$8.50
Non-Alcoholic Beer	\$5.00
Fountain Pop	\$3.50
Fountain Juice	\$4.00

SELF-SERVE BEVERAGE STATIONS *(punch serves up to 50 guests)*

... Fruit Punch	\$95.00	... Soft Drink by the can	\$3.00
... Pink Lemonade	\$75.00	... Bottled Fruit Juice	\$3.75
... Lemon Iced Tea	\$65.00	... Alcoholic Punches	\$Market
... Unlimited Fountain Pop & Juice	\$5.50 / guest	... Signature or Special Cocktail	\$Market

BOTTLED WINE SERVICE

Passed wine by servers is included in the bottled pricing. Custom wine orders are available by the case only.

WHITE WINE

... Peller Estates Chardonnay British Columbia	\$30.00
... Peller Estates Sauvignon Blanc British Columbia	\$30.00
... Vina Maipo Sauvignon Blanc / Chardonnay Chile	\$30.00
... Red Rooster Pinot Gris British Columbia	\$40.00
... Oyster Bay Sauvignon Blanc New Zealand	\$45.00

RED WINE

... Peller Estates Cabernet Merlot British Columbia	\$30.00
... Vina Maipo Carmenere / Cabernet Sauvignon Chile	\$30.00
... Finca Los Primos Malbec Argentina	\$35.00
... Red Rooster Merlot British Columbia	\$40.00
... Skulls Shiraz Australia	\$45.00

SPARKLING WINE AND CHAMPAGNE

... Yellow Tail Bubbles Australia	\$40.00
... Blue Mountain Brut British Columbia	\$50.00

Policies, Terms and Conditions



DEPOSITS & MINIMUMS

- ... A non-refundable deposit (in the following amounts) and signed contract is required to secure the use of the facility and confirm all function bookings.
 - ... \$500.00 for functions held from November 1 - April 30
 - ... \$1000.00 for functions held Sundays to Friday from May 1 - October 31
 - ... \$1500.00 for functions held Saturdays from May 1 - October 31
 - ... \$1500.00 for ALL weddings
- ... All accounts must have a current credit card number and expiry date on file.
- ... 50% of the estimated balance is due 30 days prior to the event. The remaining balance of the final billing is due 30 days following the event. Any balance remaining after 30 days will be applied towards the credit card on file.
- ... Cancellations greater than 31 days prior to the event will result in the loss of deposit. Cancellations 15 to 30 days prior to the event will be charged 25% of the estimated invoice. Cancellations within 14 days of the event will be charged 50% of the estimated invoice or \$1500.00; whichever is greater.
- ... Functions requiring a bar must meet a minimum revenue target of \$650.00 before taxes or a labour surcharge of \$30.00 per hour will apply (minimum 4 hours).
- ... Minimums for buffet attendance are based on based on adult pricing. Child pricing does not count towards the minimum attendance calculation.
- ... Children's pricing for Dinner Buffets shall be: Child (0-2) Free, Child (3-9) 40%, Youth (10 to 15) 65% of the post ed price. Children's events and all other meals pricing quoted separately.

CONFIRMATION OF GUESTS

- ... **The final guaranteed number of guest attendance and meals ordered is required 5 business days prior to the function.** If the final guaranteed number is not received the contracted attendance or the actual attendance number will be billed; whichever is greater.
- ... Parties ordering plated meal service must provide a seating and meal selection plan 7 days in advance.

FOOD AND BEVERAGE

- ... In accordance with the Health and Liquor Board regulations and Club Policy, all food and beverage services must be supplied by *Quilchena Golf & Country Club*. Corkage events are respectfully declined.
- ... Specialty cakes and some ethnic dishes (subject to approval) are the only food permitted to be brought in.
- ... **Due to health regulations, food not consumed on site may not be removed from the premises.**
- ... 5% GST applies to all charges. 10% PST applies to all alcohol.
- ... A 17% Service Charge will be added to all food and beverages.
- ... All food and beverage pricing is subject to change without notice. Quoted function pricing and proposals are only guaranteed within 90 days of the event date.
- ... All functions with a specific floor plan must provide a copy at least 7 days prior to the event.
- ... Last call for bar is at 11:45pm. Last call for music is 12:15am.

OTHER INFORMATION

- ... Decorators are responsible for providing specialty table linens at least one full day in advance of function. Decorators are also responsible for all outside décor set up, tear down and removal, with the exception of table coverings such as overlays and runners. *Quilchena Golf & Country Club* staff are not responsible for chair cover removal or decor storage. All items must be removed by 1:00A.M. Late charges will apply if later than 1:00 A.M.

Policies, Terms and Conditions



GENERAL FACILITY INFORMATION

- ... The use of nails, tacks, staples or industrial/heavy tape on function walls is not permitted.
- ... The use of rice and confetti is strictly prohibited. If used, a \$250.00 clean up fee will be charged.
- ... In accordance with city bylaws smoking is only permitted only in designated areas. Smoking is not permitted in the clubhouse, on all patios or any location within 3 meters of a doors, window or air intake.
- ... Non-golfing guests are **not permitted** on the golf course at any time for safety reasons.
- ... S.O.C.A.N (Society of Composers, Authors and Music Publishers of Canada) requires **by law** the collection of tariffs on behalf of artists for the use of music played, live or recorded. \$63.49 plus GST will be charged to all functions that include dancing and \$31.72 plus GST will be charged to all functions that include music, but no dancing.
- ... The Music Licensing Company (ReSound) requires **by law** the collection of tariffs compensation for performance artist and record companies. ReSound Fees of \$26.63 plus GST will be charged to all functions that include dancing and \$13.30 plus GST to those that include music but no dancing.
- ... All prices quoted are subject to applicable taxes and services charges.
- ... Anyone entering the clubhouse, member or non-member, is asked to respect our clubhouse dress code and policies. The management of *Quilchena Golf & Country Club* thank you for your cooperation in the passing of this information to your guests.

CLUBHOUSE DRESS CODE

The Board has empowered the general manager, the head golf professional and their staff to refuse admittance into the **clubhouse** to any member or guest who does not comply with the following dress code:

- ... Smart casual dress and appropriate sports attire
- ... Jeans must be worn with a collared shirt.
- ... Footwear must be worn at all times
- ... Hats and other forms of headwear must not be worn on the upper level of the clubhouse interior
- ... Shirts must be tucked in, unless tailored for outside wear (e.g. Tommy Bahama style shirts)
- ... The following are examples of inappropriate attire:
- ... See-through shirts, sweat shirts, cut-offs, short shorts, tank tops, t-shirts, halter tops, cargo pants, stirrup pants, leggings, warm up suits, crop tops, wide-neck shirts, rigger pants and any clothing that is soiled, tattered, torn, or frayed.
- ... Anyone entering the clubhouse, member or non-member, is asked to respect our clubhouse dress code and policies.
- ... It is the responsibility of the client to ensure that their guests are made aware of the Clubhouse Dress Code.
- ... The management of *Quilchena Golf & Country Club* thank you for your assistance and cooperation in the passing of this information to your guests.

CLUBHOUSE CONDUCT

- ... In accordance with liquor licensing regulations *Quilchena Golf & Country Club* reserves the right to deny alcohol service, remove or deny entry to any person felt to be under the influence of drugs or alcohol.
- ... The *Quilchena Golf & Country Club* supports responsible drinking behavior and strongly recommends that all persons attending Club events to not drink and drive. Please use a designated driver or taxis.