Weddings at

Quilchena

GOLF AND COUNTRY CLUB

Catering Package

Weddings | Corporate Events | Meetings | Private Functions

catering@qgolfclub.ca

3551 Granville Ave | Richmond, BC | V7C 1C8 | 604.277.1101 | www.qgolfclub.ca

Honouring the past, embracing the future

The local First Nations peoples called the low lying land "Quilchena" meaning running water, sweet water, or many waters. On August 4, 1925, the evocative word was chosen as the name for a fledgling golf club.

The popularity of the original nine-hole course at King Edward and 33rd Avenue on the edge of Vancouver was immediate. Within a year of opening day, plans to lease more land and build another nine holes were well underway.

Over the decades, as the club evolved and eventually moved in 1956 to its permanent home in Richmond, that popularity and sense of community has been nurtured by the membership each step of the way.

Quilchena sustains the traditions of the original *Quilchena Golf & Country Club*, and secures the best that private club membership can offer for this generation, and those to follow.

Situated on the saltwater edge of Lulu Island in the delta of one of North America's most famous rivers, surrounded by nature and history yet close to all the finest modern amenities, *Quilchena* is the essence of today's lifestyle. Minutes from the world's doorway, Vancouver International Airport; within view of one of the world's most cosmopolitan and sophisticated cities, Vancouver; and just a brief scenic drive to the historic fishing village of Steveston; *Quilchena* is life fully realized.

The unrivalled golf course, clubhouse, restaurant, and service at *Quilchena* are at the very heart of the experience. However, the attractions and opportunities so close at hand enrich and expand the entire *Quilchena* lifestyle.

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Facility Information

ALL FACILITY RENTALS INCLUDE THE FOLLOWING:

- ⇒ Catering Coordination which includes:
  - ⇒ Assistance selecting food and beverages and day of event supervision
  - ⇒ Assistance creating a floor plan and creation of custom lobby welcome sign
- ⇒ Round banquet tables (seats up to 10), 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 (round centerpiece mirror, clear glass votive and tea lights (2/table)
- ⇒ 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 (Arbutus / Fairway)
- ⇒ Complimentary guest wireless internet access, Free parking and Bride's Room (weddings only)

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 built in bar.

FAIRWAY ROOM

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

ARBUTUS & FAIRWAY ROOMS COMBINED

When combined, the Arbutus and Fairway Rooms make an ideal venue for a wedding, dinner, tournament or large reception. With a wall of windows and a covered patio the rooms allow for an exceptional party atmosphere. Clear sightlines throughout with a built in dance floor, raised stage area, bar and an internal P/A system allow for an extremely versatile venue.

MOUNTAIN VIEW ROOM

The Mountain View Room is an ideal venue 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 and a large private balcony.

DINING ROOM

The 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, depending on set up requirements. Restrictions apply. Minimum revenue requirements.

OUTDOOR GAZEBO CEREMONY

This outdoor space is ideal for a smaller wedding ceremony. Immediately adjacent to a small pond the gazebo has western exposure and views of the golf course. With seating for up to 80 guests the gazebo has direct access to the Arbutus and Fairway Rooms.

Facility Information

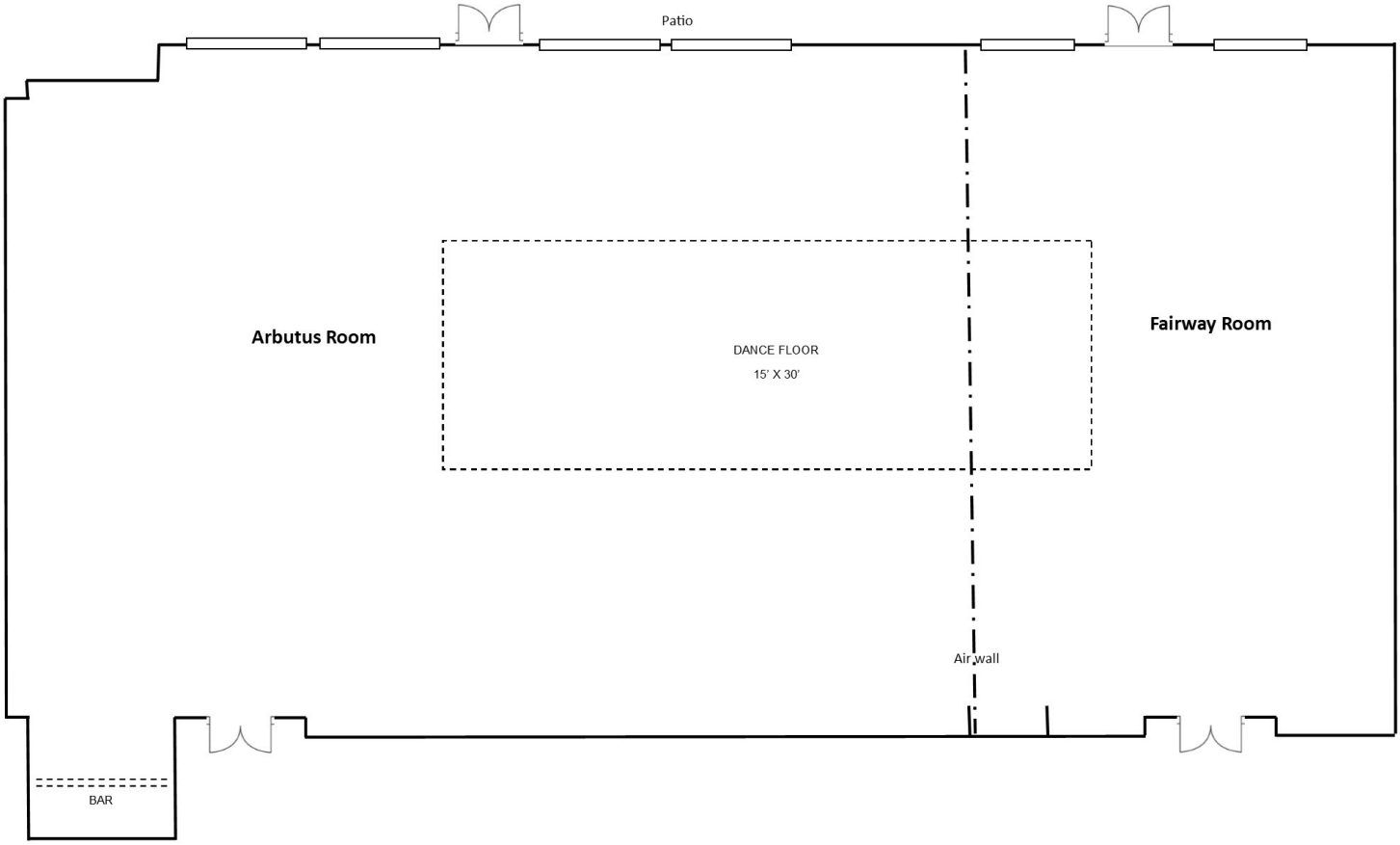
BANQUET ROOM CAPICITY, SIZE AND MINIMUMS

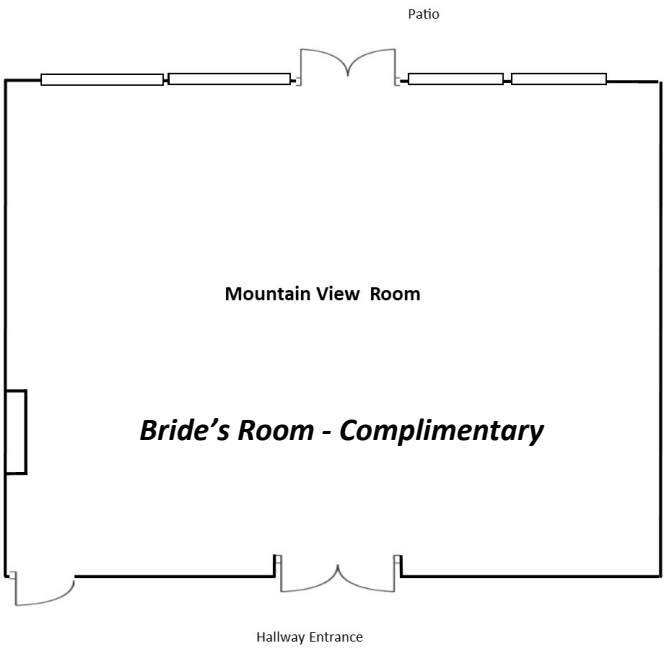
Set Up Requirements may limit capacity maximums	Arbutus and Fairway	Arbutus	Fairway	Mountain View	Arbutus Fairway & Dining Room	Gazebo *Ceremony Only
Facility Rates	**$900**	**$600**	**$400**	**$375**	**$2500**	**$400/$800***
Dinner Capacity	160 - 180	104	48	20 - 32	210	N/A
Dinner & Dance Capacity	150	90	N/A	N/A	180 - 200	N/A
Cocktail Style Reception	300	150	60	40	300+	100
Theatre Seating	200	120	60	50	200	80 seated /
Boardroom	N/A	N/A	22	16	N/A	N/A
Square Footage	2750	1900	850	530	4000	N/A
Min. Reception Revenue October to April	$5500	$4000	$1500	$1000	$8500	N/A
Min. Reception Revenue May to September	$8500	$6000	$2500	$1000	$10,000	N/A

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	$5.00 /each
Specialty Table Cloths, Table Runners and Overlays	$8.00-$20.00

Floor Plans





Not to scale

Breakfast Buffets

TRADITIONAL CONTINENTAL BUFFET — $16.50/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

Honey Yogurt 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 Home fries with caramelized onions

Fresh Chilled Orange Juice

VanHoutte Coffee and NUMI Organic Tea Station

DECADENT WESTCOAST BUFFET *(minimum 30 guests)* — $36.50/guest

Seasonal Fresh Fruit Platter

Honey Yogurt 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 Home fries 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

Belgian Waffles or Buttermilk Pancakes (2 each) — $4.25/guest
served with butter and warm maple syrup or berry compote and whipped cream

Eggs Benedict, Blackstone, Smoked Salmon or Florentine — $5.50/guest
served with house made hollandaise sauce

Chef Attended Custom Omelet Station (minimum 40 guests) — $7.50/guest
with baby shrimp, ham, bacon, tomatoes, mushroom, peppers, onion, cheddar & Monterey jack cheese

Breakfast Selections

CLASSIC PLATED BREAKFAST — $23.00/guest

Chilled Orange Juice

Farm Fresh Scrambled Eggs

Choice of Bacon, Ham or Sausage

Seasoned Home fries with caramelized onions

Seasonal Fresh Fruit

Whole Wheat Toast with Creamy Butter

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
Buttery Oven Baked French Croissants	$24.00/dozen
Classic Apple Turnovers	$24.00/dozen
Freshly Baked Mini Pastry Basket (assorted muffins, croissants, Danish) (36 pieces)	$45.00/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 (12 pieces)	$3.50 each
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	$4.50/person
VanHoutte Coffee *(2.2 litre air pot | 4.5 litre urn)*	$22.00 |$42.00
Assorted Chilled Juices (orange, apple, grapefruit, cranberry)	$16.00/pitcher
Soft Drinks by the Can	$3.00 /each
Assorted Fruit Juices by the Bottle	$3.75 /each
Perrier Bottled Water	$3.95 /each

Quilchena Brunch

Seasonal Fresh Fruit Platter

Honey Yogurt with berry compote and granola

Freshly Baked Assorted Mini Pastries (muffins, Danish, croissants) with butter and preserves

Farm Fresh Scrambled Eggs with chive garnish

West Coast Smoked Salmon Benedict

Maple Smoked Canadian Bacon and Breakfast Sausages

Seasoned Home fries with caramelized onions

Waffles with fresh strawberries, compote and whipped cream

Mixed Seafood Platter with Smoked and Candied Salmon and Prawns

Mediterranean Cured Meat Display

Seasonal Baby Green Salad and Dressings

Traditional Caesar Salad

Wild Mushroom Fusilli with Sundried Tomato, Arugula and Parmesan Cheese

Assorted Squares and Cookies

Chilled Orange Juice
VanHoutte Coffee and NUMI Organic Teas

$49.95/guest

(minimum 40 guests)

Brunch Enhancements

Ham Carvery with attending Chef **$6.95/guest**

Champagne Mimosas **$6.50/guest**

Chef's Omelette Station **$7.50/guest**

Lunch Buffets

FROM THE DELI

$26.00/guest

(minimum 25 guests)

Vegetable Crudité with Buttermilk Ranch Dressing

Chef's Homemade Soup

Seasonal Mixed Greens Salad

Traditional Caesar Salad

Sandwiches with Choice of 4 Fillings :

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

Assorted Bars, Squares and Freshly Baked Cookies

Freshly Brewed Coffee and NUMI Organic Tea Station

CLASSIC ITALIAN

$32.00/guest

(minimum 30 guests)

House Made Foccaccia with Balsamic and EVOO

Roma Tomato and Bocconcini Salad

Traditional Caesar Salad

Italian Style Roasted Chicken Breast in Fresh Basil Pesto

Spinach & Ricotta Cannelloni, Roast Tomato Cream Sauce

Seasonal Fresh Fruit Platter

Tiramisu Squares

Freshly Brewed Coffee and NUMI Organic Tea Station

ADD: Roasted Tomato Basil Soup **$3.95/**guest

Signature Hot Lunch

Freshly Baked French Bread Baguette

CHOICE OF 3 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 1 ACCOMPANIMENT

Roasted Baby Red Potatoes

Garlic Mashed Potatoes

Wild Rice Pilaf

Vegetarian Fried Rice

Steamed Basmati Rice

CHOICE OF 1 MAIN ENTRÉE

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

(add an additional Main entrée - $6.50/person)

ACCOMPANYING ENTRÉES

Spinach & Ricotta Cannelloni in a Tomato Cream Sauce

Steamed Seasonal Vegetables in Roasted Garlic Butter

DESSERT

Seasonal Fresh Fruit Platter

Assorted Bars, Squares and Freshly Baked Cookies

Freshly Brewed Coffee and Orange Pekoe Tea

$39.00 per guest

(minimum 40 guests)

Specialty Lunch Buffets

QUILCHENA BURGER BAR — $29.00/guest

(minimum 25 guests)

Warm Brioche Burger Buns

Creamy Potato Salad with Grainy Dijon, Egg, Gherkins

Citrus Cole Slaw

Traditional Caesar Salad

Grilled Beef Burgers, Veggie Patties and Chicken Breasts

Lettuce | Tomatoes | Pickles | Onions | Mayo | Ketchup
Relish | Mustard | Cheddar Cheese | ***ADD:*** *Bacon* ***$1.25/guest***

Watermelon and an Assortment of Fresh Baked Cookies

Sodas and Juices

No additional cost for regular buffet service.

For BBQ/Patio Buffet set up with attending Chef, ***ADD: $125.00.***

A TASTE OF INDIA — $28.00/guest

(minimum 25 guests)

Vegetarian Samosa and Pakora Platter

Chana Masala *(chickpeas, onion, tomato, garlic, coriander, spices)*

Aloo Gobi *(potatoes, cauliflower, Indian spices, turmeric)*

Fragrant Basmati Rice

Grilled Naan Bread

Monica's Butter Chicken

Kheer Rice Pudding

Fresh Fruit and Berries

VanHoutte Coffee and NUMI Teas

QUILCHENA A LA CARTE LUNCH

(meetings less than 25 people)

For meetings or events with less than 25 attendees, please speak to the Dining and Events Manager to reserve a table in our Quilchena Dining Room for lunch service. Your lunch bill will be added to your final meeting invoice.

High Tea

Presented on a 3-Tiered Tray

1 Tray per 4 Guests

***

TIER 1

Cheese, Plain, or Blueberry Scones

Clotted Cream or Creamy Butter

Fresh Strawberry Preserve

***

TIER 2

Chef's Assortment of French Macarons, Profiteroles,

And Mini Cupcakes

***

TIER 3

Choice of 4 of the following sandwich fillings presented on a variety of white, whole wheat, sour dough and French baguette breads:

Smoked Ham, Brie & Apple Sandwiches

Creamy Chicken Salad

Traditional Egg Salad

Grilled Marinated Garden Vegetables

Smoked Salmon and Cream Cheese

Classic Cucumber and Cream Cheese

Roast Beef and Horseradish

Shrimp Salad

Smoked Turkey and Cranberry Mayo

***

Certified Organic and Fair Trade NUMI Teas

$45.00 per guest

(minimum 40 guests)

Plated Lunch Selections

Two Courses $29.95 | Three Courses $36.95

All Plated Lunches Include

Freshly Baked French Bread Baguette

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
- Monica'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 Pine nuts
- Wild Mushroom and Truffle Penne Pasta
- Crispy Teriyaki Tofu Bowl

DESSERTS

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

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 10 days in advance.

Dinners

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

Freshly Brewed Coffee and Orange Pekoe Tea

$54.00 per guest
(minimum 50 guests)

Classic Dinner Buffet

Freshly Baked French Bread Baguette

ANTIPASTO

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 or a Lemon 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

Cheese Tortellini Panna and Prosciutto

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

$62.00 per guest

(minimum 50 guests)

Premier Dinner Buffet

Freshly Baked French Bread Baguette

ANTIPASTO

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 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

Freshly Brewed Coffee and Orange Pekoe Tea

$76.00 per guest

(minimum 50 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	$9.00
… Roasted Tomato and Fresh Basil Bisque	$9.00

ENTRÉES

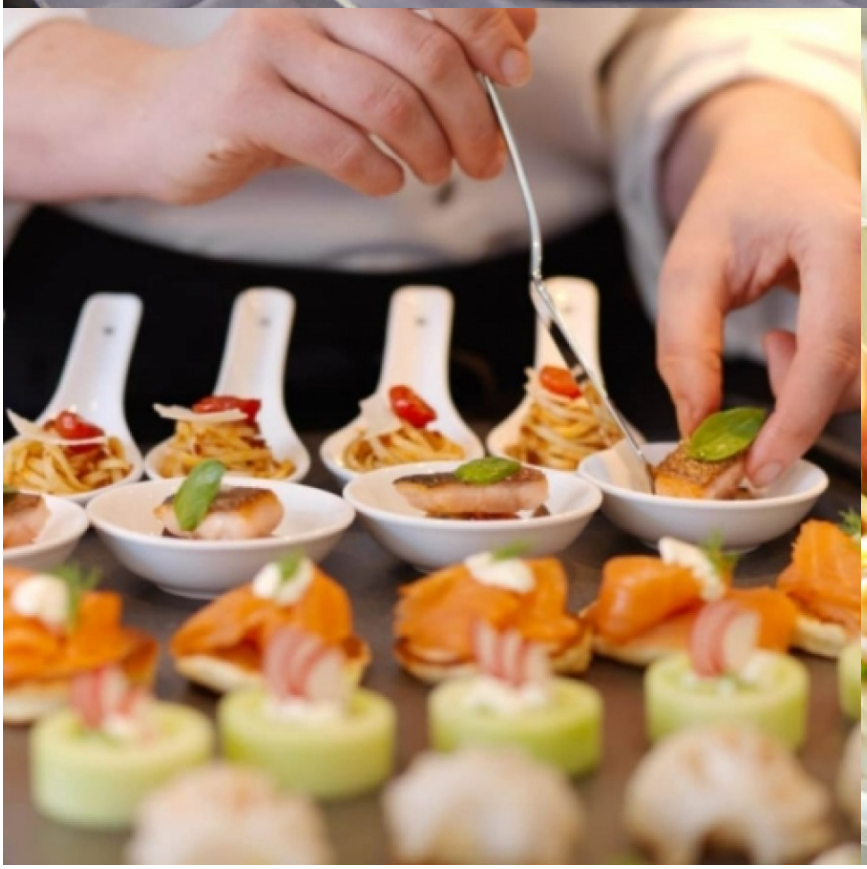
… Roasted Chicken Breast in a Wild Mushroom Demi | Garlic Mashed Potatoes | Seasonal Vegetables	$29.00
… 6oz AAA Tenderloin Steak with a Peppercorn and Red Wine Demi | Garlic Mashed Potatoes | Seasonal Vegetables	$38.00
… Grilled 10oz New York Steak topped with Rosemary Demi | Garlic Mashed Potatoes | Seasonal Vegetables	$39.00
… Seared Lamb Rack topped with a Chimichurri 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
… Apple Crumble 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 10 days in advance.

Cocktail Receptions



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 or in chaffing dishes

HOT CANAPÉS

Vegetarian Spring Roll with Plum Dipping Sauce	$30.00/dozen
Spinach and Feta Spanakopita with Tzatziki	$30.00/dozen
Spicy Vegetarian Samosa with Mango Chutney	$30.00/dozen
Wild Mushroom Bruschetta	$30.00/dozen
Wild Mushroom Tartlets	$30.00/dozen
Warm Brie Crostini topped with Onion Jam	$32.00/dozen
Deep Fried Shrimp Won Ton	$32.00/dozen
Coconut Prawns with Sweet Thai Chili Dip	$36.00/dozen
Grilled Beef Sirloin Skewers with Balsamic Demi Drizzle	$36.00/dozen
Seared Lamb Skewers with Yogurt Dill Dip	$36.00/dozen
Thai Chicken Satays Skewers with Peanut Sauce Drizzle	$36.00/dozen
Mini Crab Cakes with a Lobster Emulsion	$36.00/dozen
Beef Slider with Chipotle Aioli and Aged Cheddar	$38.00/dozen

COLD CANAPÉS

Cherry Tomato, Baby Bocconcini and Basil Skewers with Balsamic Reduction	$30.00/dozen
Buffalo Mozzarella and Tomato Bruschetta	$30.00/dozen
Albacore Tuna and Avocado Tostada	$32.00/dozen
Chilled Chicken and Dill Salad on a Cucumber Disc	$36.00/dozen
Smoked Salmon with Orange Crème Fraîche	$36.00/dozen
Asian Prawn Medley on a Crispy Won Ton	$36.00/dozen
Beef Carpaccio on Potato Crisp with Anchovy Mayo	$36.00/dozen
Smoked Salmon Mousse Tart	$36.00/dozen
Baby Shrimp Rolls	$36.00/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 *Ranch Dip*	$150.00
Seasonal Fresh Fruit Platter *Cantaloupe, honeydew, pineapple and other fruit in season*	$230.00
Antipasto Platter *Grilled red peppers, zucchini, eggplant and asparagus with balsamic reduction;* *marinated mushrooms, pickles and olives, cured meats, cheeses and fresh baguette*	$295.00
Imported and Domestic Cheese Platter *A selection from brie, camembert, roquefort , limburger, saint-maure, cheddar, swiss, havarti and gouda. With assorted fine crackers*	$295.00
Slider Deli Platter *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*	$325.00
BC Salmon Platter *With poached salmon, smoked salmon, indian candy, maple nuggets, lemons, capers and shaved red onions*	$350.00
California Roll Sushi Platter (120pc) *Pickled ginger, wasabi and soya sauce*	$225.00
Assorted Maki Platter (150pc) *48 California roll| 48 salmon roll | 24 tuna roll| 30 cucumber roll, with pickled ginger, wasabi and soya sauce*	$250.00
Nigiri and Maki Combo Sushi Platter (115pc) *22 California roll| 22 salmon roll|16 tuna roll|16 cucumber roll|18 assorted nigiri with pickled ginger, wasabi and soya sauce*	$275.00
Assorted Chef's Choice Pastries, Squares and Bars Dessert Platter	$225.00
Deluxe Chef's Choice Cakes, Tarts Dessert Platter	$325.00
Cocktail and Finger Sandwiches	$185.00
Peanuts or Pretzels	$20.00
Tortilla Chips and Salsa *Add Sour Cream* *Add Guacamole*	$25.00 $15.00 $25.00

Live Action Stations

Chef's Carving Stations

(add: $150.00 Chef Attendant per station)

AAA Beef Tenderloin on a Bun

Silver Dollar Buns, Au jus, buttermilk onions, mustard, horseradish

(2 buns per person, minimum 50 guests)

$10.95/guest

New Zealand Rack of Lamb

Dijon mustard, mint jelly

(8 chops per rack - approx. 17oz. Each)

$75.00 per whole rack

Maple Glazed Bone-in Ham

Red Onion and Apple Marmalade, Dijon Maple Sauce

(minimum 40 guests)

$8.95/guest

Chef's Sauté Stations

(add: $150.00 Chef Attendant per station)

Tiger Prawn Sauté

$70.00 per lb.

Scallop Sauté

Market Price per lb.

Choose from the following Sauces:

Asian ginger shiitake (prawns)

Saffron fennel

Red Thai curry

White wine oyster mushroom

Lime chili salsa, cream

Chicken Sauté

$32.00 per lb.

Beef Tenderloin Tips Sauté

$60.00 per lb.

Choose from the following Sauces:

Asian ginger

Wild Mushroom

Crying Tiger Red Thai curry

3 Peppercorn (beef)

Lime chili salsa, cream (chicken)

A Celebration of Life

If tears could build a stairway,

And memories a lane,

I'd walk right up to Heaven,

And bring you home again.

"Remember When" Reception

Finger Sandwiches (3/guest)
Relish and Pickle Platter
Fresh Vegetable Crudités Platter
Tortilla Chips and Salsa
Assorted Chef's Choice Pastries, Squares and Bars Dessert Platter
Seasonal Fresh Fruit Platter
Freshly Brewed VanHoutte Coffee and NUMI Teas
$36.00/person

*****

"Of Happy Times" Reception

Finger Sandwiches (3/guest)
Relish and Pickle Platter
Fresh Vegetable Crudités Platter
Tortilla Chips and Salsa
Domestic and Imported Cheese Platter
Slider Deli Platter
Assorted Chef's Choice Pastries, Squares and Bars Dessert Platter
Seasonal Fresh Fruit Platter
Freshly Brewed VanHoutte Coffee and NUMI Teas
$42.00/person

Beverage Service

BAR SERVICE

Prices INCLUDE 5% GST and 10% PST

(alcoholic beverages only) 18% Service Charge not included

House Wine by the Glass *(6oz)*	$9.00
Highballs *(1oz)*	$8.00
Double Highballs *(2oz)*	$13.00
Domestic Beer	$8.00
Import Beer	$9.00
Ciders and Coolers	$9.00
Smirnoff Ice	$9.00
Nutrl Can	$9.00
Georgian Bay Cooler (473ml)	$9.00
Non-Alcoholic Beer	$5.00
Fountain Pop	$4.00
Fountain Juice	$4.00
Perrier	$4.50

SELF-SERVE BEVERAGE STATIONS

(punch serves up to 50 guests)

Fruit Punch	$95.00
Pink Lemonade	$75.00
Lemon Iced Tea	$65.00
Unlimited Fountain Pop & Juice (per guest)	$5.50
Soft Drink by the can	$3.00
Bottled Fruit Juice	$3.75
Sangria / Alcoholic Punches	$160.00
Signature or Special Cocktail	$Market

BOTTLED WINE SERVICE

Bottle prices INCLUDE 5% GST and 10% PST.
Custom wine orders are available by the case only.

WHITE WINE

Peller Estates Chardonnay | British Columbia	$38.00
Vina Maipo Sauvignon Blanc / Chardonnay | Chile	$38.00
Noisy Neighbour White| British Columbia	$40.00
Footprint Long Walk Sauvignon Blanc | South Africa	$45.00
Red Rooster Pinot Gris | British Columbia	$45.00
Oyster Bay Sauvignon Blanc | New Zealand	$60.00

RED WINE

Peller Estates Cabernet / Merlot | British Columbia	$38.00
Vina Maipo Carmenere / Cabernet Sauvignon| Chile	$38.00
Noisy Neighbour Red| British Columbia	$40.00
Footprint Long Walk Sauvignon Shiraz | South Africa	$45.00
Finca Los Primos Malbec | Argentina	$45.00
Red Rooster Merlot | British Columbia	$45.00
Skulls Shiraz | Australia	$60.00

SPARKLING WINE AND CHAMPAGNE

Yellow Tail Bubbles | Australia	$40.00
Blue Mountain Brut | British Columbia	$50.00
La Marca DOC- Prosecco Dry | Italy	$55.00

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.
    - $750.00 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
    - $2000.00 for ALL weddings
- All accounts must have a current credit card number and expiry date on file.
- For all non-corporate functions, 50% of the estimated balance is due 30 days prior to the event. The remaining balance of the final billing is due immediately following the event, the day of.
- All deposits are **Non-Refundable**. 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 $150.00 will apply.
- 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) 45%, Youth (10 to 15) 65% of the posted 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 **10 business 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 18% Service Charge will be added to all food and beverages. Service charge is subject to GST.
- 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 10 days prior to the event.
- Last call for bar is at 11:45pm; for music, 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. A $250.00 clean up/repair fee will be charged for any infraction.
- In accordance with city bylaws smoking is 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 intakes.
- For safety reasons, non-golfing guests are **not permitted** on the golf course at any time.
- All prices quoted are subject to applicable taxes and services charges. Service charges are subject to GST.
- 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.

ENTANDEM MUSIC FEES (DJ'S OR LIVE MUSIC)

- 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.

MEMBERSHIP

- As a private club, we require all functions to be Member sponsored. If you are not currently a Member, a Dining Membership is required to book your function here with us. Please speak to the Dining and Events Manager to start your membership today should you require one.

CLUBHOUSE DRESS CODE

The Board has empowered the General Manager, the Head Golf Professional and their staff to refuse admittance to the **Clubhouse** 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, rugger 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.

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.
- *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, Uber/Lyft or taxi services.

Notes

Quilchena
GOLF AND COUNTRY CLUB

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